

# 2013 Price List



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**Electrolux**

# Pricelist 2013

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# Electrolux Integrated Cooking Solutions

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# COMBI OVENS & BLAST CHILLERS



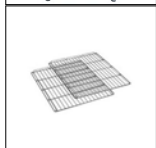
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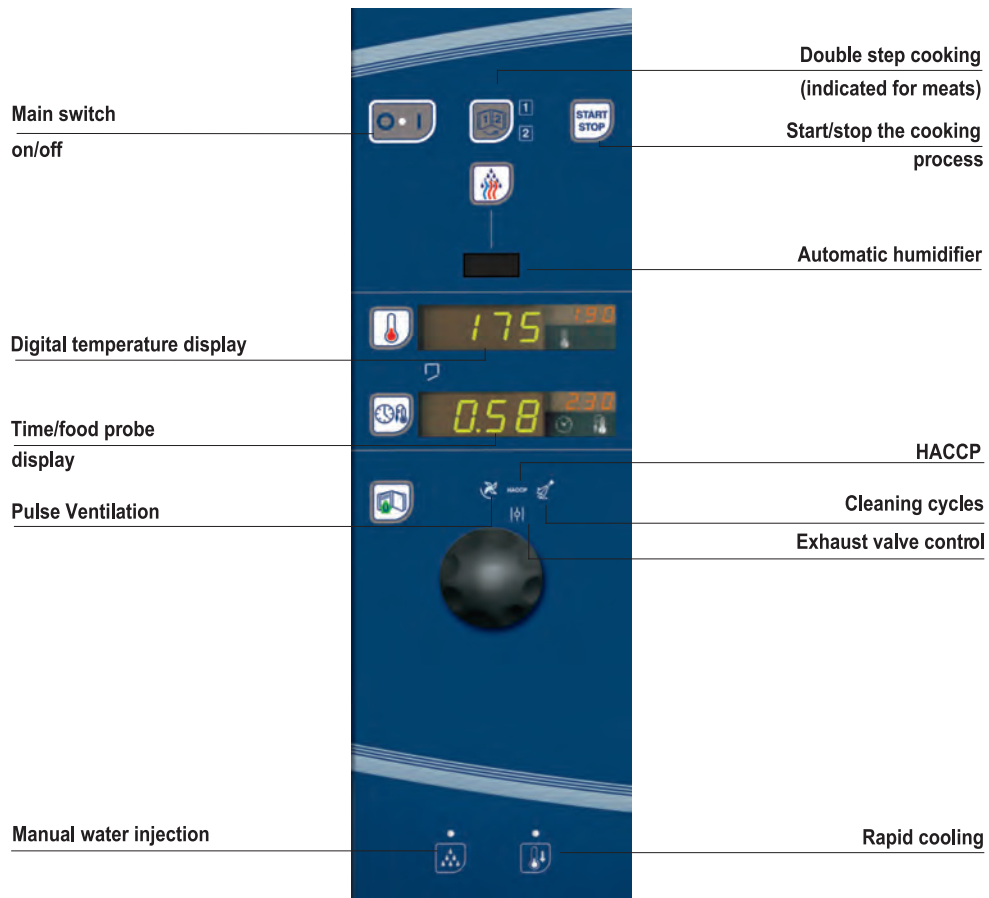


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# air-o-convect Manual:

the simple & clear control panel

BOILERLESS COMBI OVENS



# air-o-convect Manual:

## the simple & clear control panel



**Automatic humidifier**

11 settings from braising to par-steaming



**Digital temperature display**

The green digits indicate the actual temperature, the small red digits show the set temperatures. Both are displayed at once for the operator's comfort



**Time/food probe display**

The large green digits indicate the real time while the small red digits communicate the set time. Both are displayed at once for operator's comfort



**Pulse Ventilation**

Pulse ventilation recommended for baking, slow roasting and keeping food warm



**HACCP**

HACCP monitoring via a local printer (HACCP BASIC) or an integrated PC network (HACCP advanced)



**Cleaning**

Choose between 4 automatic cleaning cycles (from soft to extra-strong) or the low impact of the semi-automatic cycle



**Exhaust valve control**

Keep it open for extra-crispy results



**Central dial**

Central dial for setting the humidity, cooking chamber temperature, time and food probe temperature



**Manual water injection**

Increases the moisture instantly according to your judgment



**Rapid cooling**

To pass from one type of cooking to another in a blink of the eye. This function is also automatically activated when the temperature becomes lower than the actual one

BOILERLESS COMBI OVENS



**air-o-convect Manual**







**6 HALF-SIZE SHEET PANS - 61**

	code	\$ list price
air-o-convect boilerless combi oven, electric, half-size, (6) 12"x20"x2-1/2" pan capacity rack, with direct steam and 11 humidity level settings, 4 levels of self-cleaning functions 9.60 kW 208/3/60 w×d×h: 35 3/8"×36 1/32"×31 13/16" Ship weight: 342 lbs	<b>269280</b> AOS061ECM1	<b>16,640</b>
air-o-convect boilerless combi oven, gas, half-size, (6) 12"x20"x2-1/2" pan capacity rack, with direct steam and 11 humidity level settings, 4 levels of self-cleaning functions .45 kW 40908 btu 120/1/60 w×d×h: 35 3/8"×36 1/32"×31 13/16" Ship weight: 373 lbs	<b>269750</b> AOS061GCP1	<b>18,720</b>



480/3/60 VERSION AVAILABLE. Same pricing as the 208V with the exception of the voltage to be 480/3/60. These 480V versions for all air-o-convect models will be made specials and should have code reference "SPECIAL ORDER ITEM" no PNC or Model.

Included Accessories			
Single 304 stainless steel grid (12"x20")	Quantity 3	<b>922062</b> AOSAC29	—
Installation Accessories			
Open base with rack guides for 61 and 101 oven		<b>922195</b> AOSQAC01	<b>1,592</b>
Cupboard base and tray support for 61 and 101 oven		<b>922223</b> 1CUBE6101	<b>3,503</b>
Tray support, for 61 and 101 oven bases		<b>922021</b> AOSAC12	<b>478</b>
(4) adjustable feet for air-o-steam 61, 62, 101 and 102 oven		<b>922059</b> AOSAC04U	<b>159</b>
Wheel kit for base for 61, 62, 101 and 102 oven bases		<b>922003</b> AOSAC03	<b>516</b>
Fat filter for 61 and 62 oven		<b>922177</b> OAC54	<b>258</b>

		<b>code</b>	<b>\$ list price</b>
Stacking Kit: 61 on top of 61 or 101 Gas ovens		<b>922318</b> STKGAS11	<b>2,950</b>
Stacking Kit: 61 on top of 61 or 101 Electric ovens		<b>922319</b> STKELT11	<b>2,525</b>
Heat shield for 61 oven		<b>922250</b> OVSCRK061	<b>955</b>
Heat shield for 61 on top of 61 oven stacking kit		<b>922244</b> OVSCRK66	<b>1,379</b>
Heat shield for 61 on top of 101 oven stacking kit		<b>922245</b> OVSCRK610	<b>1,379</b>
Control Panel filter for 61 and 101 oven		<b>922246</b> AIRF6101M	<b>216</b>
Double-click closing catch for oven door		<b>922265</b> NSDOUBS	<b>60</b>
<b>Handling Accessories</b>			
6 rack cassette for 61 oven (standard pitch)		<b>922005</b> CCAC02	<b>1,009</b>
5 rack cassette for 61 oven (increased pitch)		<b>922008</b> CCAC05	<b>955</b>
Trolley for rack cassette for 61 and 101 oven		<b>922004</b> CCAC01	<b>2,335</b>
Slide-in rack support with handle for 61 and 101 oven		<b>922074</b> AOSAC41	<b>478</b>
Kit Bakery Rack for 61 oven		<b>922282</b> BAKRACK06	<b>600</b>
Wheels and Hinges kit for 61 and 101 oven		<b>922073</b> AOSAC42	<b>266</b>

**BOILERLESS COMBI OVENS**







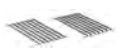

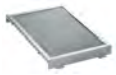
**air-o-convect Manual**





**6 FULL-SIZE SHEET PANS - 62**

	code	\$ list price
air-o-convect boilerless combi oven, electric, full-size, (6) 18"x26"x1" pan cap., with direct steam and 11 humidity level settings, 4 levels of self-cleaning functions 21.00 kW 208/3/60 w×d×h: 47 9/16"×41 15/16"×31 13/16" Ship weight: 406 lbs	<b>269281</b> AOS062ECM1	<b>18,227</b>
air-o-convect boilerless combi oven, gas, full-size, (6) 18"x26"x1" pan cap., automatic moistener w/11 settings, with direct steam and 11 humidity level settings, 4 levels of self-cleaning functions .90 kW 78407 btu 120/1/60 w×d×h: 47 9/16"×41 15/16"×31 13/16" Ship weight: 428 lbs	<b>269751</b> AOS062GCP1	<b>20,424</b>



480/3/60 VERSION AVAILABLE. Same pricing as the 208V with the exception of the voltage to be 480/3/60. These 480V versions for all air-o-convect models will be made specials and should have code reference "SPECIAL ORDER ITEM" no PNC or Model.

Included Accessories			
Single 304 stainless steel full-size grid (21"x26")	Quantity 3	<b>922076</b> AOSAC49	—
Installation Accessories			
Open base with rack guides for 62 and 102 oven		<b>922198</b> AOSQAC14	<b>1,932</b>
Cupboard base and tray support for 62 and 102 oven		<b>922234</b> 1CUBE102	<b>3,926</b>
Tray support, for 62 and 102 oven bases		<b>922041</b> AOSAC17	<b>566</b>
(4) adjustable feet for air-o-steam 61, 62, 101 and 102 oven		<b>922059</b> AOSAC04U	<b>159</b>
Wheel kit for base for 61, 62, 101 and 102 oven bases		<b>922003</b> AOSAC03	<b>516</b>
Fat filter for 61 and 62 oven		<b>922177</b> OAC54	<b>258</b>
Stacking kit: 62 on top of 62 or 102 Electric oven		<b>922267</b> AOSAC69	<b>2,441</b>

		<b>code</b>	<b>\$ list price</b>
Stacking kit: 62 on top of 62 or 102 Gas oven		<b>922268</b> AOSAC70	<b>2,441</b>
Heat Shield for 62 oven		<b>922271</b> OVSCRK062	<b>797</b>
Heat Shield for 62 on 62 stacked oven		<b>922272</b> OVSK6262	<b>1,061</b>
Heat Shield for 62 on 102 stacked oven		<b>922273</b> OVSK62102	<b>1,061</b>
Control Panel filter for 62 and 102 oven		<b>922247</b> AIRF102M	<b>216</b>
Double-click closing catch for oven door		<b>922265</b> NSDOUBS	<b>60</b>
<b>Handling Accessories</b>			
6 rack cassette for 62 oven (standard pitch)		<b>922269</b> AOSAC67	<b>1,221</b>
5 rack cassette for 62 oven (increased pitch)		<b>922270</b> AOSAC68	<b>1,061</b>
Trolley, for roll-in rack for 62 and 102 oven		<b>922042</b> AOSAC18	<b>2,653</b>
Slide-in rack support with handle for 62 and 102 oven		<b>922047</b> AOSAC23	<b>902</b>

**BOILERLESS COMBI OVENS**







**air-o-convect Manual**










**10 HALF-SIZE SHEET PANS - 101**

	code	\$ list price
air-o-convect boilerless combi oven, electric, half-size, (10) 12"x20"x2-1/2" pan capacity rack, with direct steam and 11 humidity level settings, 4 levels of self-cleaning functions 16.50 kW 208/3/60 w×d×h: 35 3/8"×36 1/32"×41 5/8" Ship weight: 403 lbs	<b>269282</b> AOS101ECM1	<b>22,880</b>
air-o-convect boilerless combi oven, gas, half-size, (10) 12"x20"x2-1/2" pan capacity rack, with direct steam and 11 humidity level settings, 4 levels of self-cleaning functions .50 kW 78407 btu 120/1/60 w×d×h: 35 3/8"×36 1/32"×41 5/8" Ship weight: 412 lbs	<b>269752</b> AOS101GCP1	<b>26,000</b>




480/3/60 VERSION AVAILABLE. Same pricing as the 208V with the exception of the voltage to be 480/3/60. These 480V versions for all air-o-convect models will be made specials and should have code reference "SPECIAL ORDER ITEM" no PNC or Model.

Included Accessories			
Single 304 stainless steel grid (12"x20")	Quantity 5	<b>922062</b> AOSAC29	—
Installation Accessories			
Open base with rack guides for 61 and 101 oven		<b>922195</b> AOSQAC01	<b>1,592</b>
Cupboard base and tray support for 61 and 101 oven		<b>922223</b> 1CUBE6101	<b>3,503</b>
Tray support, for 61 and 101 oven bases		<b>922021</b> AOSAC12	<b>478</b>
(4) adjustable feet for air-o-steam 61, 62, 101 and 102 oven		<b>922059</b> AOSAC04U	<b>159</b>
Wheel kit for base for 61, 62, 101 and 102 oven bases		<b>922003</b> AOSAC03	<b>516</b>

		code	\$ list price
Fat filter for 101 and 102 oven		<b>922178</b> OAC55	<b>371</b>
Stacking Kit: 61 on top of 61 or 101 Gas ovens		<b>922318</b> STKGAS11	<b>2,950</b>
Stacking Kit: 61 on top of 61 or 101 Electric ovens		<b>922319</b> STKELT11	<b>2,525</b>
Heat shield for 101 oven		<b>922251</b> OVSCRK101	<b>955</b>
Heat shield for 61 on top of 101 oven stacking kit		<b>922245</b> OVSCRK610	<b>1,379</b>
Control Panel filter for 61 and 101 oven		<b>922246</b> AIRF6101M	<b>216</b>
Double-click closing catch for oven door		<b>922265</b> NSDOUBS	<b>60</b>
<b>Handling Accessories</b>			
10 rack cassette for 101 oven (standard pitch)		<b>922006</b> CCAC03	<b>1,221</b>
8 rack cassette for 101 oven (increased pitch)		<b>922009</b> CCAC06	<b>1,167</b>
Trolley for rack cassette for 61 and 101 oven		<b>922004</b> CCAC01	<b>2,335</b>
Slide-in rack support with handle for 61 and 101 oven		<b>922074</b> AOSAC41	<b>478</b>
Mobile banqueting rack for 101 with 2 1/2" (65 mm) pitch, 30 plates (should be ordered with 1 each PNC 922074)		<b>922015</b> CCAC09	<b>1,475</b>
Mobile banqueting rack for 101 with 3 1/3" (85 mm) pitch, 23 plates (should be ordered with 1 each PNC 922074)		<b>922071</b> AOSAC33	<b>1,350</b>
Thermal blanket for 101 racks		<b>922013</b> AOSAC05	<b>1,480</b>
Wheels and Hinges kit for 61 and 101 oven		<b>922073</b> AOSAC42	<b>266</b>

**BOILERLESS COMBI OVENS**

**BOILERLESS COMBI OVENS**

	code	\$ list price
<p>Trolley for grease collection with specific grease drip tray for 101 oven (should be ordered with 1 each PNC 922099)</p> 	<p><b>922287</b> TROLGREASE</p>	<p><b>3,400</b></p>








**air-o-convect Manual**

**10 FULL-SIZE SHEET PANS - 102**

	code	\$ list price
air-o-convect boilerless combi oven, electric, full-size, (10) 18"x26"x1" pan cap., automatic moistener w/11 settings, with direct steam and 11 humidity level settings, 4 levels of self-cleaning functions 24.00 kW 208/3/60 w×d×h: 47 9/16"×41 15/16"×41 5/8" Ship weight: 476 lbs	269283 AOS102ECM1	23,982
air-o-convect boilerless combi oven, gas, full-size, (10) 18"x26"x1" pan cap., with direct steam and 11 humidity level settings, 4 levels of self-cleaning functions 1.00 kW 105679 btu 120/1/60 w×d×h: 47 9/16"×41 15/16"×41 5/8" Ship weight: 514 lbs	269753 AOS102GCP1	27,275









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Included Accessories			
Single 304 stainless steel full-size grid (21"x26")	Quantity 5	922076 AOSAC49	—
Installation Accessories			
Open base with rack guides for 62 and 102 oven		922198 AOSQAC14	1,932
Cupboard base and tray support for 62 and 102 oven		922234 1CUBE102	3,926
Tray support, for 62 and 102 oven bases		922041 AOSAC17	566
(4) adjustable feet for air-o-steam 61, 62, 101 and 102 oven		922059 AOSAC04U	159
Wheel kit for base for 61, 62, 101 and 102 oven bases		922003 AOSAC03	516
Fat filter for 101 and 102 oven		922178 OAC55	371

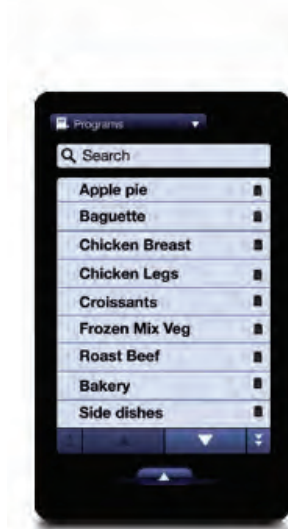
BOILERLESS COMBI OVENS

**BOILERLESS COMBI OVENS**

		<b>code</b>	<b>\$ list price</b>
Stacking kit: 62 on top of 62 or 102 Electric oven		<b>922267</b> AOSAC69	<b>2,441</b>
Stacking kit: 62 on top of 62 or 102 Gas oven		<b>922268</b> AOSAC70	<b>2,441</b>
Heat shield for 102 oven		<b>922252</b> OVSCRK102	<b>955</b>
Heat Shield for 62 on 102 stacked oven		<b>922273</b> OVSK62102	<b>1,061</b>
Control Panel filter for 62 and 102 oven		<b>922247</b> AIRF102M	<b>216</b>
Double-click closing catch for oven door		<b>922265</b> NSDOUBS	<b>60</b>
<b>Handling Accessories</b>			
Tray rack and wheels for 102 oven (standard pitch)		<b>922043</b> AOSAC19	<b>1,379</b>
Tray rack and wheels, for 102 oven (increased pitch)		<b>922045</b> AOSAC21	<b>1,274</b>
Trolley, for roll-in rack for 62 and 102 oven		<b>922042</b> AOSAC18	<b>2,653</b>
Slide-in rack support with handle for 62 and 102 oven		<b>922047</b> AOSAC23	<b>902</b>
Mobile banqueting rack for 102 with 3" (75 mm) pitch, 51 plates (should be ordered with 1 each PNC 922074)		<b>922052</b> AOSAC26	<b>2,980</b>
Thermal blanket for 102 racks		<b>922048</b> AOSAC24	<b>1,560</b>

# air-o-convect Touchline:

the control panel that gives you complete control



**Programs mode**  
 Quality and taste will be repeated endlessly. Just define your personal recipes and save and transfer them to other ovens by means of a simple USB key!



**Manual mode**  
 Committed to the most demanding Chefs who want to explore their own creativity in the smallest of details, keeping a close eye on everything. New interface features include 11 humidity settings allowing you to control your cooking environment.

BOILERLESS COMBI OVENS





**air-o-convect Touchline**

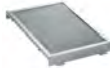






**6 HALF-SIZE SHEET PANS - 61**

	code	\$ list price
air-o-convect boilerless combi oven Half-Size, electric, (6)12"x20"x2-1/2" pan capacity rack, "TOUCHLINE" touch control panel, 2 cooking modes (manual, recipe program), 4 levels of self-cleaning functions 9.60 kW 208/3/60 w×d×h: 35 3/8"×36 1/32"×31 13/16" Ship weight: 342 lbs	<b>266280</b> AOS061EKM1	<b>18,720</b>
air-o-convect boilerless combi oven Half-Size, gas, (6)12"x20"x2-1/2" pan capacity rack, "TOUCHLINE" touch control panel, 2 cooking modes (manual, recipe program), 4 levels of self-cleaning functions .45 kW 40908 btu 120/1/60 w×d×h: 35 3/8"×36 1/32"×31 13/16" Ship weight: 373 lbs	<b>266750</b> AOS061GKP1	<b>20,800</b>



480/3/60 VERSION AVAILABLE. Same pricing as the 208V with the exception of the voltage to be 480/3/60. These 480V versions for all air-o-convect models will be made specials and should have code reference "SPECIAL ORDER ITEM" no PNC or Model.

Included Accessories			
Single 304 stainless steel grid (12"x20")	Quantity 3	<b>922062</b> AOSAC29	—
Installation Accessories			
Open base with rack guides for 61 and 101 oven		<b>922195</b> AOSQAC01	<b>1,592</b>
Cupboard base and tray support for 61 and 101 oven		<b>922223</b> 1CUBE6101	<b>3,503</b>
Tray support, for 61 and 101 oven bases		<b>922021</b> AOSAC12	<b>478</b>
(4) adjustable feet for air-o-steam 61, 62, 101 and 102 oven		<b>922059</b> AOSAC04U	<b>159</b>
Wheel kit for base for 61, 62, 101 and 102 oven bases		<b>922003</b> AOSAC03	<b>516</b>

		code	\$ list price
Fat filter for 61 and 62 oven		<b>922177</b> OAC54	<b>258</b>
Stacking Kit: 61 on top of 61 or 101 Gas ovens		<b>922318</b> STKGAS11	<b>2,950</b>
Stacking Kit: 61 on top of 61 or 101 Electric ovens		<b>922319</b> STKELT11	<b>2,525</b>
Tower execution support kit		<b>881011</b> RAC132	<b>2,441</b>
Heat shield for 61 oven		<b>922250</b> OVSCRK061	<b>955</b>
Heat shield for 61 on top of 61 oven stacking kit		<b>922244</b> OVSCRK66	<b>1,379</b>
Heat shield for 61 on top of 101 oven stacking kit		<b>922245</b> OVSCRK610	<b>1,379</b>
Control Panel filter for 61 and 101 oven		<b>922246</b> AIRF6101M	<b>216</b>
Double-click closing catch for oven door		<b>922265</b> NSDOUBS	<b>60</b>
<b>Handling Accessories</b>			
6 rack cassette for 61 oven (standard pitch)		<b>922005</b> CCAC02	<b>1,009</b>
5 rack cassette for 61 oven (increased pitch)		<b>922008</b> CCAC05	<b>955</b>
Trolley for rack cassette for 61 and 101 oven		<b>922004</b> CCAC01	<b>2,335</b>
Slide-in rack support with handle for 61 and 101 oven		<b>922074</b> AOSAC41	<b>478</b>
Kit Bakery Rack for 61 oven		<b>922282</b> BAKRACK06	<b>600</b>
Wheels and Hinges kit for 61 and 101 oven		<b>922073</b> AOSAC42	<b>266</b>

**BOILERLESS COMBI OVENS**



**air-o-convect Touchline**





**6 FULL-SIZE SHEET PANS - 62**

	code	\$ list price
air-o-convect boilerless combi oven Full-Size, electric, (6) 18"x26"x1" pan capacity rack, "TOUCHLINE" touch control panel, 2 cooking modes (manual, recipe program), 4 levels of self-cleaning functions 21.00 kW 208/3/60 w×d×h: 47 9/16"×41 15/16"×31 13/16" Ship weight: 406 lbs	<b>266281</b> AOS062EKM1	<b>20,280</b>
air-o-convect boilerless combi oven Full-Size, gas, (6) 18"x26"x1" pan capacity rack, "TOUCHLINE" touch control panel, 2 cooking modes (manual, recipe program), 4 levels of self-cleaning functions .90 kW 78407 btu 120/1/60 w×d×h: 47 9/16"×41 15/16"×31 13/16" Ship weight: 428 lbs	<b>266751</b> AOS062GKP1	<b>22,880</b>



480/3/60 VERSION AVAILABLE. Same pricing as the 208V with the exception of the voltage to be 480/3/60. These 480V versions for all air-o-convect models will be made specials and should have code reference "SPECIAL ORDER ITEM" no PNC or Model.

Included Accessories			
Single 304 stainless steel full-size grid (21"x26")	Quantity 3	<b>922076</b> AOSAC49	—
Installation Accessories			
Open base with rack guides for 62 and 102 oven		<b>922198</b> AOSQAC14	<b>1,932</b>
Cupboard base and tray support for 62 and 102 oven		<b>922234</b> 1CUBE102	<b>3,926</b>
Tray support, for 62 and 102 oven bases		<b>922041</b> AOSAC17	<b>566</b>
(4) adjustable feet for air-o-steam 61, 62, 101 and 102 oven		<b>922059</b> AOSAC04U	<b>159</b>
Wheel kit for base for 61, 62, 101 and 102 oven bases		<b>922003</b> AOSAC03	<b>516</b>
Fat filter for 61 and 62 oven		<b>922177</b> OAC54	<b>258</b>

		<b>code</b>	<b>\$ list price</b>
Stacking kit: 62 on top of 62 or 102 Electric oven		<b>922267</b> AOSAC69	<b>2,441</b>
Stacking kit: 62 on top of 62 or 102 Gas oven		<b>922268</b> AOSAC70	<b>2,441</b>
Heat Shield for 62 oven		<b>922271</b> OVSCRK062	<b>797</b>
Heat Shield for 62 on 62 stacked oven		<b>922272</b> OVSK6262	<b>1,061</b>
Heat Shield for 62 on 102 stacked oven		<b>922273</b> OVSK62102	<b>1,061</b>
Control Panel filter for 62 and 102 oven		<b>922247</b> AIRF102M	<b>216</b>
Double-click closing catch for oven door		<b>922265</b> NSDOUBS	<b>60</b>
<b>Handling Accessories</b>			
6 rack cassette for 62 oven (standard pitch)		<b>922269</b> AOSAC67	<b>1,221</b>
5 rack cassette for 62 oven (increased pitch)		<b>922270</b> AOSAC68	<b>1,061</b>
Trolley, for roll-in rack for 62 and 102 oven		<b>922042</b> AOSAC18	<b>2,653</b>
Slide-in rack support with handle for 62 and 102 oven		<b>922047</b> AOSAC23	<b>902</b>

**BOILERLESS COMBI OVENS**



**air-o-convect Touchline**










**10 HALF-SIZE SHEET PANS - 101**

	code	\$ list price
air-o-convect boilerless combi oven Half-Size, electric, (10)12"x20"x2-1/2" pan capacity rack, "TOUCHLINE" touch control panel, 2 cooking modes (manual, recipe program), 4 levels of self-cleaning functions 16.50 kW 208/3/60 w×d×h: 35 3/8"×36 1/32"×41 5/8" Ship weight: 403 lbs	<b>266282</b> AOS101EKM1	<b>25,480</b>
air-o-convect boilerless combi oven Half-Size, gas, (10)12"x20"x2-1/2" pan capacity rack, "TOUCHLINE" touch control panel, 2 cooking modes (manual, recipe program), 4 levels of self-cleaning functions .50 kW 78407 btu 120/1/60 w×d×h: 35 3/8"×36 1/32"×41 5/8" Ship weight: 412 lbs	<b>266752</b> AOS101GKP1	<b>28,600</b>




480/3/60 VERSION AVAILABLE. Same pricing as the 208V with the exception of the voltage to be 480/3/60. These 480V versions for all air-o-convect models will be made specials and should have code reference "SPECIAL ORDER ITEM" no PNC or Model.

Included Accessories			
Single 304 stainless steel grid (12"x20")	Quantity 5	<b>922062</b> AOSAC29	—
Installation Accessories			
Open base with rack guides for 61 and 101 oven		<b>922195</b> AOSQAC01	<b>1,592</b>
Cupboard base and tray support for 61 and 101 oven		<b>922223</b> 1CUBE6101	<b>3,503</b>
Tray support, for 61 and 101 oven bases		<b>922021</b> AOSAC12	<b>478</b>
(4) adjustable feet for air-o-steam 61, 62, 101 and 102 oven		<b>922059</b> AOSAC04U	<b>159</b>
Wheel kit for base for 61, 62, 101 and 102 oven bases		<b>922003</b> AOSAC03	<b>516</b>

		code	\$ list price
Fat filter for 101 and 102 oven		<b>922178</b> OAC55	<b>371</b>
Stacking Kit: 61 on top of 61 or 101 Gas ovens		<b>922318</b> STKGAS11	<b>2,950</b>
Stacking Kit: 61 on top of 61 or 101 Electric ovens		<b>922319</b> STKELT11	<b>2,525</b>
Heat shield for 101 oven		<b>922251</b> OVSCRK101	<b>955</b>
Heat shield for 61 on top of 101 oven stacking kit		<b>922245</b> OVSCRK610	<b>1,379</b>
Control Panel filter for 61 and 101 oven		<b>922246</b> AIRF6101M	<b>216</b>
Double-click closing catch for oven door		<b>922265</b> NSDOUBS	<b>60</b>
<b>Handling Accessories</b>			
10 rack cassette for 101 oven (standard pitch)		<b>922006</b> CCAC03	<b>1,221</b>
8 rack cassette for 101 oven (increased pitch)		<b>922009</b> CCAC06	<b>1,167</b>
Trolley for rack cassette for 61 and 101 oven		<b>922004</b> CCAC01	<b>2,335</b>
Slide-in rack support with handle for 61 and 101 oven		<b>922074</b> AOSAC41	<b>478</b>
Mobile banqueting rack for 101 with 2 1/2" (65 mm) pitch, 30 plates (should be ordered with 1 each PNC 922074)		<b>922015</b> CCAC09	<b>1,475</b>
Mobile banqueting rack for 101 with 3 1/3" (85 mm) pitch, 23 plates (should be ordered with 1 each PNC 922074)		<b>922071</b> AOSAC33	<b>1,350</b>
Thermal blanket for 101 racks		<b>922013</b> AOSAC05	<b>1,480</b>
Wheels and Hinges kit for 61 and 101 oven		<b>922073</b> AOSAC42	<b>266</b>

**BOILERLESS COMBI OVENS**

	code	\$ list price
<p>Trolley for grease collection with specific grease drip tray for 101 oven (should be ordered with 1 each PNC 922099)</p> 	<p><b>922287</b> TROLGREASE</p>	<p><b>3,400</b></p>

**BOILERLESS COMBI OVENS**





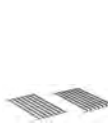

**air-o-convect Touchline**

**10 FULL-SIZE SHEET PANS - 102**

	code	\$ list price
air-o-convect boilerless combi oven Full-Size, electric, (10) 18"x26"x1" pan capacity rack, "TOUCHLINE" touch control panel, 2 cooking modes (manual, recipe program), 4 levels of self-cleaning functions 24.00 kW 208/3/60 w×d×h: 47 9/16"×41 15/16"×41 5/8" Ship weight: 476 lbs	<b>266283</b> AOS102EKM1	<b>27,040</b>
air-o-convect boilerless combi oven Full-Size, gas, (10) 18"x26"x1" pan capacity rack, "TOUCHLINE" touch control panel, 2 cooking modes (manual, recipe program), 4 levels of self-cleaning functions 1.00 kW 105679 btu 120/1/60 w×d×h: 47 9/16"×41 15/16"×41 5/8" Ship weight: 511 lbs	<b>266753</b> AOS102GKP1	<b>30,160</b>






480/3/60 VERSION AVAILABLE. Same pricing as the 208V with the exception of the voltage to be 480/3/60. These 480V versions for all air-o-convect models will be made specials and should have code reference "SPECIAL ORDER ITEM" no PNC or Model.

Included Accessories			
Single 304 stainless steel full-size grid (21"x26")	Quantity 5	<b>922076</b> AOSAC49	—
Installation Accessories			
Open base with rack guides for 62 and 102 oven		<b>922198</b> AOSQAC14	<b>1,932</b>
Cupboard base and tray support for 62 and 102 oven		<b>922234</b> 1CUBE102	<b>3,926</b>
Tray support, for 62 and 102 oven bases		<b>922041</b> AOSAC17	<b>566</b>
(4) adjustable feet for air-o-steam 61, 62, 101 and 102 oven		<b>922059</b> AOSAC04U	<b>159</b>
Wheel kit for base for 61, 62, 101 and 102 oven bases		<b>922003</b> AOSAC03	<b>516</b>
Fat filter for 101 and 102 oven		<b>922178</b> OAC55	<b>371</b>

BOILERLESS COMBI OVENS

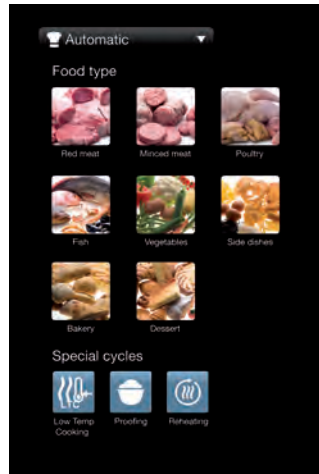


BOILERLESS COMBI OVENS

		<b>code</b>	<b>\$ list price</b>
Stacking kit: 62 on top of 62 or 102 Electric oven		<b>922267</b> AOSAC69	<b>2,441</b>
Stacking kit: 62 on top of 62 or 102 Gas oven		<b>922268</b> AOSAC70	<b>2,441</b>
Heat shield for 102 oven		<b>922252</b> OVSCRK102	<b>955</b>
Heat Shield for 62 on 102 stacked oven		<b>922273</b> OVSK62102	<b>1,061</b>
Control Panel filter for 62 and 102 oven		<b>922247</b> AIRF102M	<b>216</b>
Double-click closing catch for oven door		<b>922265</b> NSDOUBS	<b>60</b>
<b>Handling Accessories</b>			
Tray rack and wheels for 102 oven (standard pitch)		<b>922043</b> AOSAC19	<b>1,379</b>
Tray rack and wheels, for 102 oven (increased pitch)		<b>922045</b> AOSAC21	<b>1,274</b>
Trolley, for roll-in rack for 62 and 102 oven		<b>922042</b> AOSAC18	<b>2,653</b>
Slide-in rack support with handle for 62 and 102 oven		<b>922047</b> AOSAC23	<b>902</b>
Mobile banqueting rack for 102 with 3" (75 mm) pitch, 51 plates (should be ordered with 1 each PNC 922074)		<b>922052</b> AOSAC26	<b>2,980</b>
Thermal blanket for 102 racks		<b>922048</b> AOSAC24	<b>1,560</b>

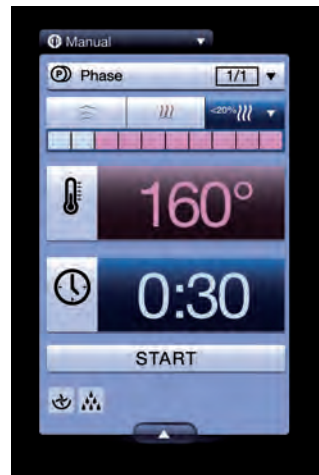
## air-o-steam® TOUCHLINE: it's easy!

A simple and intuitive way of cooking in every kind of professional kitchen, from the experienced chef's "culinary laboratory" to Quick Service Restaurants and high capacity kitchens. With air-o-steam® TOUCHLINE, continuous checking and adjustment belongs to the past: three steps are enough to set up even the most elaborate cooking processes.



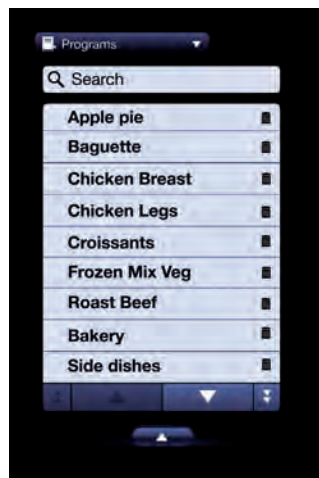
### Automatic mode

For anyone who has little or no experience in the kitchen. The oven thinks and works as a real chef!



### Manual mode

For the experienced chef who wants to keep an eye on everything!



### Pre-programmed mode





Save your recipes in the USB key drive and repeat them endlessly!

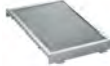






COMBI OVENS



**air-o-steam Touchline**

**6 HALF-SIZE SHEET PANS - 61**

		code	\$ list price
Air-O-Steam® Combi Oven, Half-Size, electric, (6)12"x20"x2-1/2" pan capacity rack, "TOUCHLINE" touch control panel, spray hose and wash arm, 4 levels of self-cleaning functions <b>9.60 kW</b> 208/3/60 <b>w×d×h:</b> 35 3/8"×36 1/32"×31 13/16" Ship weight: 342 lbs		<b>267280</b> AOS061ETM1	<b>21,103</b>
Air-O-Steam® Combi Oven, Half-Size, electric, (6)12"x20"x2-1/2" pan capacity rack, "TOUCHLINE" touch control panel, spray hose and wash arm, 4 levels of self-cleaning functions <b>9.60 kW</b> 480/3/60 <b>w×d×h:</b> 35 3/8"×36 1/32"×31 13/16" Ship weight: 342 lbs		<b>267320</b> AOS061ETV1	<b>21,103</b>
Air-O-Steam® Combi Oven, Half-Size, gas, (6)12"x20"x2-1/2" pan capacity rack, "TOUCHLINE" touch control panel, spray hose and wash arm, 4 levels of self-cleaning functions <b>.45 kW 68180 btu</b> 120/1/60 <b>w×d×h:</b> 35 3/8"×36 1/32"×31 13/16" Ship weight: 371 lbs		<b>267750</b> AOS061GTP1	<b>25,709</b>
<b>Included Accessories</b>			
Single 304 stainless steel grid (12"x20")	Quantity 3	<b>922062</b> AOSAC29	—
<b>Installation Accessories</b>			
Open base with rack guides for 61 and 101 oven		<b>922195</b> AOSQAC01	<b>1,592</b>
Cupboard base and tray support for 61 and 101 oven		<b>922223</b> 1CUBE6101	<b>3,503</b>
Tray support, for 61 and 101 oven bases		<b>922021</b> AOSAC12	<b>478</b>
(4) adjustable feet for air-o-steam 61, 62, 101 and 102 oven		<b>922059</b> AOSAC04U	<b>159</b>
Wheel kit for base for 61, 62, 101 and 102 oven bases		<b>922003</b> AOSAC03	<b>516</b>

		code	\$ list price
Fat filter for 61 and 62 oven		<b>922177</b> OAC54	<b>258</b>
Stacking Kit: 61 on top of 61 or 101 Gas ovens		<b>922318</b> STKGAS11	<b>2,950</b>
Stacking Kit: 61 on top of 61 or 101 Electric ovens		<b>922319</b> STKELT11	<b>2,525</b>
Tower execution support kit		<b>881011</b> RAC132	<b>2,441</b>
Heat shield for 61 oven		<b>922250</b> OVSCRK061	<b>955</b>
Heat shield for 61 on top of 61 oven stacking kit		<b>922244</b> OVSCRK66	<b>1,379</b>
Heat shield for 61 on top of 101 oven stacking kit		<b>922245</b> OVSCRK610	<b>1,379</b>
Control Panel filter for 61 and 101 oven		<b>922246</b> AIRF6101M	<b>216</b>
Double-click closing catch for oven door		<b>922265</b> NSDOUBS	<b>60</b>
<b>Handling Accessories</b>			
6 rack cassette for 61 oven (standard pitch)		<b>922005</b> CCAC02	<b>1,009</b>
5 rack cassette for 61 oven (increased pitch)		<b>922008</b> CCAC05	<b>955</b>
Trolley for rack cassette for 61 and 101 oven		<b>922004</b> CCAC01	<b>2,335</b>
Slide-in rack support with handle for 61 and 101 oven		<b>922074</b> AOSAC41	<b>478</b>
Kit Bakery Rack for 61 oven		<b>922282</b> BAKRACK06	<b>600</b>
Wheels and Hinges kit for 61 and 101 oven		<b>922073</b> AOSAC42	<b>266</b>



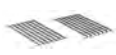

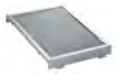
COMBI OVENS







**air-o-steam Touchline**

**6 FULL-SIZE SHEET PANS - 62**

COMBI OVENS

		code	\$ list price
Air-O-Steam® Combi Oven, Full-Size, electric, (6) 18"x26"x1" pan capacity rack, "TOUCHLINE" touch control panel, spray hose and wash arm, 4 levels of self-cleaning functions 21.00 kW 208/3/60 w×d×h: 47 9/16"×41 15/16"×31 13/16" Ship weight: 465 lbs		<b>267281</b> AOS062ETM1	<b>28,173</b>
Air-O-Steam® Combi Oven, Full-Size, electric, (6) 18"x26"x1" pan capacity rack, "TOUCHLINE" touch control panel, spray hose and wash arm, 4 levels of self-cleaning functions 21.00 kW 480/3/60 w×d×h: 47 9/16"×41 15/16"×31 13/16" Ship weight: 465 lbs		<b>267321</b> AOS062ETV1	<b>28,173</b>
Air-O-Steam® Combi Oven, Full-Size, gas, (6) 18"x26"x1" pan capacity rack, "TOUCHLINE" touch control panel, spray hose and wash arm, 4 levels of self-cleaning functions .90 kW 122724 btu 120/1/60 w×d×h: 47 9/16"×41 15/16"×31 13/16" Ship weight: 437 lbs		<b>267751</b> AOS062GTP1	<b>31,922</b>
<b>Included Accessories</b>			
Single 304 stainless steel full-size grid (21"x26")	Quantity 3	<b>922076</b> AOSAC49	—
<b>Installation Accessories</b>			
Open base with rack guides for 62 and 102 oven		<b>922198</b> AOSQAC14	<b>1,932</b>
Cupboard base and tray support for 62 and 102 oven		<b>922234</b> 1CUBE102	<b>3,926</b>
Tray support, for 62 and 102 oven bases		<b>922041</b> AOSAC17	<b>566</b>
(4) adjustable feet for air-o-steam 61, 62, 101 and 102 oven		<b>922059</b> AOSAC04U	<b>159</b>
Wheel kit for base for 61, 62, 101 and 102 oven bases		<b>922003</b> AOSAC03	<b>516</b>
Fat filter for 61 and 62 oven		<b>922177</b> OAC54	<b>258</b>

		<b>code</b>	<b>\$ list price</b>
Stacking kit: 62 on top of 62 or 102 Electric oven		<b>922267</b> AOSAC69	<b>2,441</b>
Stacking kit: 62 on top of 62 or 102 Gas oven		<b>922268</b> AOSAC70	<b>2,441</b>
Heat Shield for 62 oven		<b>922271</b> OVSCRK062	<b>797</b>
Heat Shield for 62 on 62 stacked oven		<b>922272</b> OVSK6262	<b>1,061</b>
Heat Shield for 62 on 102 stacked oven		<b>922273</b> OVSK62102	<b>1,061</b>
Control Panel filter for 62 and 102 oven		<b>922247</b> AIRF102M	<b>216</b>
Double-click closing catch for oven door		<b>922265</b> NSDOUBS	<b>60</b>
<b>Handling Accessories</b>			
6 rack cassette for 62 oven (standard pitch)		<b>922269</b> AOSAC67	<b>1,221</b>
5 rack cassette for 62 oven (increased pitch)		<b>922270</b> AOSAC68	<b>1,061</b>
Trolley, for roll-in rack for 62 and 102 oven		<b>922042</b> AOSAC18	<b>2,653</b>
Slide-in rack support with handle for 62 and 102 oven		<b>922047</b> AOSAC23	<b>902</b>





**COMBI OVENS**










COMBI OVENS



**air-o-steam Touchline**


**10 HALF-SIZE SHEET PANS - 101**

		code	\$ list price
Air-O-Steam® Combi Oven, Half-Size, electric, (10) 12"x20"x2-1/2" pan capacity rack, "TOUCHLINE" touch control panel, spray hose and wash arm, 4 levels of self-cleaning functions 16.50 kW 208/3/60 w×d×h: 35 3/8"×36 1/32"×41 5/8" Ship weight: 403 lbs		<b>267282</b> AOS101ETM1	<b>28,922</b>
Air-O-Steam® Combi Oven, Half-Size, electric, (10) 12"x20"x2-1/2" pan capacity rack, "TOUCHLINE" touch control panel, spray hose and wash arm, 4 levels of self-cleaning functions 16.50 kW 480/3/60 w×d×h: 35 3/8"×36 1/32"×41 5/8" Ship weight: 403 lbs		<b>267322</b> AOS101ETV1	<b>28,922</b>
Air-O-Steam® Combi Oven, Half-Size, gas, (10) 12"x20"x2-1/2" pan capacity rack, "TOUCHLINE" touch control panel, spray hose and wash arm, 4 levels of self-cleaning functions .50 kW 136360 btu 120/1/60 w×d×h: 35 3/8"×36 1/32"×41 5/8" Ship weight: 412 lbs		<b>267752</b> AOS101GTP1	<b>31,708</b>
<b>Included Accessories</b>			
Single 304 stainless steel grid (12"x20")	Quantity 5	<b>922062</b> AOSAC29	—
<b>Installation Accessories</b>			
Open base with rack guides for 61 and 101 oven		<b>922195</b> AOSQAC01	<b>1,592</b>
Cupboard base and tray support for 61 and 101 oven		<b>922223</b> 1CUBE6101	<b>3,503</b>
Tray support, for 61 and 101 oven bases		<b>922021</b> AOSAC12	<b>478</b>
(4) adjustable feet for air-o-steam 61, 62, 101 and 102 oven		<b>922059</b> AOSAC04U	<b>159</b>
Wheel kit for base for 61, 62, 101 and 102 oven bases		<b>922003</b> AOSAC03	<b>516</b>

		code	\$ list price
Fat filter for 101 and 102 oven		<b>922178</b> OAC55	<b>371</b>
Stacking Kit: 61 on top of 61 or 101 Gas ovens		<b>922318</b> STKGAS11	<b>2,950</b>
Stacking Kit: 61 on top of 61 or 101 Electric ovens		<b>922319</b> STKELT11	<b>2,525</b>
Heat shield for 101 oven		<b>922251</b> OVSCRK101	<b>955</b>
Heat shield for 61 on top of 101 oven stacking kit		<b>922245</b> OVSCRK610	<b>1,379</b>
Control Panel filter for 61 and 101 oven		<b>922246</b> AIRF6101M	<b>216</b>
Double-click closing catch for oven door		<b>922265</b> NSDOUBS	<b>60</b>
<b>Handling Accessories</b>			
10 rack cassette for 101 oven (standard pitch)		<b>922006</b> CCAC03	<b>1,221</b>
8 rack cassette for 101 oven (increased pitch)		<b>922009</b> CCAC06	<b>1,167</b>
Trolley for rack cassette for 61 and 101 oven		<b>922004</b> CCAC01	<b>2,335</b>
Slide-in rack support with handle for 61 and 101 oven		<b>922074</b> AOSAC41	<b>478</b>
Mobile banqueting rack for 101 with 2 1/2" (65 mm) pitch, 30 plates (should be ordered with 1 each PNC 922074)		<b>922015</b> CCAC09	<b>1,475</b>
Mobile banqueting rack for 101 with 3 1/3" (85 mm) pitch, 23 plates (should be ordered with 1 each PNC 922074)		<b>922071</b> AOSAC33	<b>1,350</b>
Thermal blanket for 101 racks		<b>922013</b> AOSAC05	<b>1,480</b>
Wheels and Hinges kit for 61 and 101 oven		<b>922073</b> AOSAC42	<b>266</b>

**COMBI OVENS**





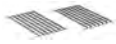


	code	\$ list price
<p>Trolley for grease collection with specific grease drip tray for 101 oven (should be ordered with 1 each PNC 922099)</p> 	<p><b>922287</b> TROLGREASE</p>	<p><b>3,400</b></p>

COMBI OVENS









**air-o-steam Touchline**

**10 FULL-SIZE SHEET PANS - 102**

	code	\$ list price
Air-O-Steam® Combi Oven, Full-Size, electric, (10) 18"x26"x1" pan capacity rack, "TOUCHLINE" touch control panel, spray hose and wash arm, 4 levels of self-cleaning functions 24.00 kW 208/3/60 w×d×h: 47 9/16"×41 15/16"×41 5/8" Ship weight: 536 lbs	<b>267283</b> AOS102ETM1	<b>35,564</b>
Air-O-Steam® Combi Oven, Full-Size, electric, (10) 18"x26"x1" pan capacity rack, "TOUCHLINE" touch control panel, spray hose and wash arm, 4 levels of self-cleaning functions 24.00 kW 480/3/60 w×d×h: 47 9/16"×41 15/16"×41 5/8" Ship weight: 499 lbs	<b>267323</b> AOS102ETV1	<b>35,564</b>
Air-O-Steam® Combi Oven, Full-Size, gas, (10) 18"x26"x1" pan capacity rack, "TOUCHLINE" touch control panel, spray hose and wash arm, 4 levels of self-cleaning functions 1.00 kW 177268 btu 120/1/60 w×d×h: 47 9/16"×41 15/16"×41 5/8" Ship weight: 519 lbs	<b>267753</b> AOS102GTP1	<b>44,348</b>
<b>Included Accessories</b>		
Single 304 stainless steel full-size grid (21"x26")	Quantity 5	<b>922076</b> AOSAC49
<b>Installation Accessories</b>		
Open base with rack guides for 62 and 102 oven	 <b>922198</b> AOSQAC14	<b>1,932</b>
Cupboard base and tray support for 62 and 102 oven	 <b>922234</b> 1CUBE102	<b>3,926</b>
Tray support, for 62 and 102 oven bases	 <b>922041</b> AOSAC17	<b>566</b>
(4) adjustable feet for air-o-steam 61, 62, 101 and 102 oven	<b>922059</b> AOSAC04U	<b>159</b>
Wheel kit for base for 61, 62, 101 and 102 oven bases	 <b>922003</b> AOSAC03	<b>516</b>
Fat filter for 101 and 102 oven	 <b>922178</b> OAC55	<b>371</b>

**COMBI OVENS**

COMBI OVENS

		code	\$ list price
Stacking kit: 62 on top of 62 or 102 Electric oven		<b>922267</b> AOSAC69	<b>2,441</b>
Stacking kit: 62 on top of 62 or 102 Gas oven		<b>922268</b> AOSAC70	<b>2,441</b>
Heat shield for 102 oven		<b>922252</b> OVSCRK102	<b>955</b>
Heat Shield for 62 on 102 stacked oven		<b>922273</b> OVSK62102	<b>1,061</b>
Control Panel filter for 62 and 102 oven		<b>922247</b> AIRF102M	<b>216</b>
Double-click closing catch for oven door		<b>922265</b> NSDOUBS	<b>60</b>
<b>Handling Accessories</b>			
Tray rack and wheels for 102 oven (standard pitch)		<b>922043</b> AOSAC19	<b>1,379</b>
Tray rack and wheels, for 102 oven (increased pitch)		<b>922045</b> AOSAC21	<b>1,274</b>
Trolley, for roll-in rack for 62 and 102 oven		<b>922042</b> AOSAC18	<b>2,653</b>
Slide-in rack support with handle for 62 and 102 oven		<b>922047</b> AOSAC23	<b>902</b>
Mobile banqueting rack for 102 with 3" (75 mm) pitch, 51 plates (should be ordered with 1 each PNC 922074)		<b>922052</b> AOSAC26	<b>2,980</b>
Thermal blanket for 102 racks		<b>922048</b> AOSAC24	<b>1,560</b>





**air-o-steam Touchline**



**20 HALF-SIZE SHEET PANS - 201**

	<b>code</b>	<b>\$ list price</b>
Air-O-Steam® Combi Oven, Half-Size, electric, (20)12"x20"x2-1/2" pan capacity rack, "TOUCHLINE" touch control panel, 4 levels of self-cleaning functions 33.00 kW 208/3/60 w×d×h: 39 1/16"×37 11/16"×70 11/16" Ship weight: 697 lbs	<b>267284</b> AOS201ETM1	<b>52,915</b>
Air-O-Steam® Combi Oven, Half-Size, electric, (20)12"x20"x2-1/2" pan capacity rack, "TOUCHLINE" touch control panel, 4 levels of self-cleaning functions 33.00 kW 480/3/60 w×d×h: 39 1/16"×37 11/16"×70 11/16" Ship weight: 697 lbs	<b>267324</b> AOS201ETV1	<b>52,915</b>
Air-O-Steam® Combi Oven, Half-Size, gas, (20) 12"x20"x2-1/2" pan capacity rack, "TOUCHLINE" touch control panel, 4 levels of self-cleaning functions .85 kW 231812 btu 120/1/60 w×d×h: 39 1/16"×37 11/16"×70 11/16" Ship weight: 776 lbs	<b>267754</b> AOS201GTP1	<b>58,096</b>

**Included Accessories**






20 trolley tray rack for 201 oven (standard pitch)	Quantity 1 	<b>922007</b> CCAC04	—
Single 304 stainless steel grid (12"x20")	Quantity 10	<b>922062</b> AOSAC29	—
Control Panel filter for 201 oven	Quantity 1	<b>922248</b> AIRF201M	—
Door shield for 201 oven (pre-heat without trolley)	Quantity 1 	<b>922094</b> AOSAC57	—

**Installation Accessories**

Basket for detergent tank (wall mounted) for 201 and 202 ovens		<b>922209</b> BDETW	<b>60</b>
External side spray unit		<b>922171</b> OAC71	<b>319</b>

**COMBI OVENS**

COMBI OVENS

		code	\$ list price
(2) fat filters for 201 and 202 oven		<b>922179</b> OAC56	<b>585</b>
Heat shield for 201 oven		<b>922243</b> OVSCRK201	<b>1,274</b>
Control Panel filter for 201 oven		<b>922248</b> AIRF201M	<b>216</b>
<b>Handling Accessories</b>			
20 trolley tray rack for 201 oven (standard pitch)		<b>922007</b> CCAC04	<b>5,030</b>
16 Tray rack trolley for 201 oven (increased pitch)		<b>922010</b> CCAC07	<b>4,457</b>
Trolley-rack for 201 with 3" (75 mm) pitch, 54 plates		<b>922016</b> CCAC10	<b>3,700</b>
Trolley-rack for 201 with 3 1/2 (90 mm) pitch, 45 plates		<b>922072</b> AOSAC34	<b>3,585</b>
Thermal blanket for 201 trolley racks		<b>922014</b> AOSAC06	<b>1,785</b>




**air-o-steam Touchline**




**20 FULL-SIZE SHEET PANS - 202**

	<b>code</b>	<b>\$ list price</b>
Air-O-Steam® Combi Oven, Full-Size, electric, (20) 18"x26"x1" pan capacity rack, "TOUCHLINE" touch control panel, 4 levels of self-cleaning functions 48.00 kW 208/3/60 w×d×h: 48 15/16"×43 9/16"×70 11/16" Ship weight: 959 lbs	<b>267285</b> AOS202ETM1	<b>74,081</b>
Air-O-Steam® Combi Oven, Full-Size, gas, (20) 18"x26"x1" pan capacity rack, "TOUCHLINE" touch control panel, 4 levels of self-cleaning functions 2.00 kW 378399 btu 120/1/60 w×d×h: 48 15/16"×43 9/16"×70 11/16" Ship weight: 1045 lbs	<b>267755</b> AOS202GTP1	<b>85,326</b>
Air-O-Steam® Combi Oven, Full-Size, electric, (20) 18"x26"x1" pan capacity rack, "TOUCHLINE" touch control panel, 4 levels of self-cleaning functions 48.00 kW 480/3/60 w×d×h: 48 15/16"×43 9/16"×70 11/16" Ship weight: 959 lbs	<b>267325</b> AOS202ETV1	<b>74,081</b>

**Included Accessories**




Trolley tray rack (10), for 202 oven (standard pitch)	Quantity 1	<b>922044</b> AOSAC20	—
Single 304 stainless steel full-size grid (21"x26")	Quantity 10	<b>922076</b> AOSAC49	—
Control Panel filter for 202 oven	Quantity 1	<b>922249</b> AIRF202M	—
Door shield for 202 oven (pre-heat without trolley)	Quantity 1 	<b>922095</b> AOSAC58	—

**Installation Accessories**

Basket for detergent tank (wall mounted) for 201 and 202 ovens 	<b>922209</b> BDETW	<b>60</b>
External side spray unit 	<b>922171</b> OAC71	<b>319</b>
(2) fat filters for 201 and 202 oven 	<b>922179</b> OAC56	<b>585</b>

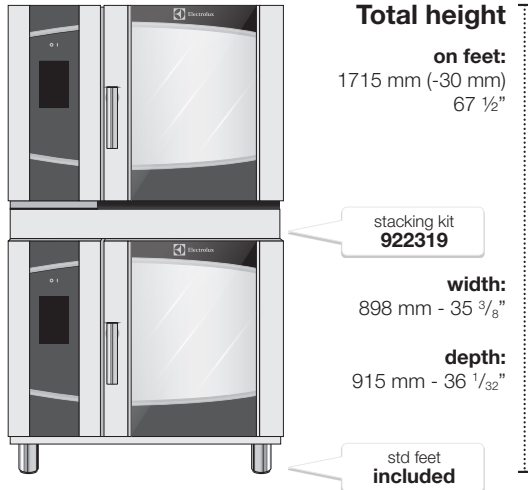
**COMBI OVENS**

COMBI OVENS

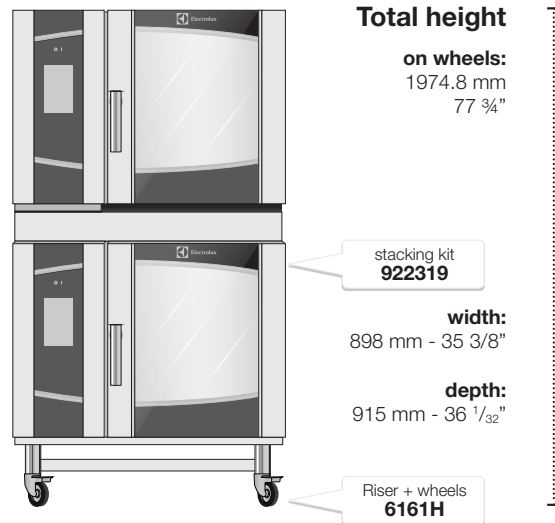
	code	\$ list price
Heat shield for 202 oven	<b>922242</b> OVSCRK202	<b>1,274</b>
Control Panel filter for 202 oven	<b>922249</b> AIRF202M	<b>216</b>
<b>Handling Accessories</b>		
Trolley tray rack (10), for 202 oven (standard pitch)	<b>922044</b> AOSAC20	<b>6,155</b>
Trolley tray rack (8), for 202 oven (increased pitch) 	<b>922046</b> AOSAC22	<b>5,943</b>
Trolley-rack for 202 with 3 1/3" (85 mm) pitch, 92 plates 	<b>922055</b> AOSAC28	<b>4,570</b>
Thermal blanket for 202 trolley racks 	<b>922049</b> AOSAC25	<b>1,845</b>

# Stacking solutions for air-o-system family

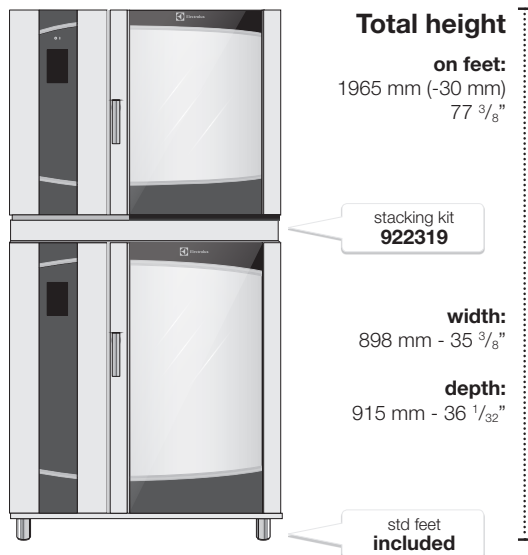
**GN 1/1 - 61 on 61 on feet**



**GN 1/1 - 61 on 61 on wheels**



**GN 1/1 - 61 on 101 on feet**



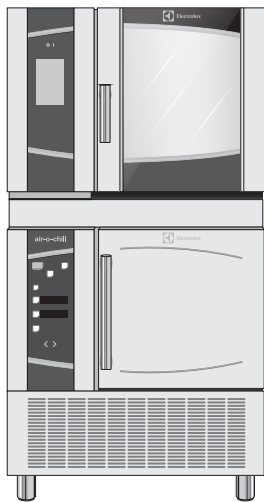
**GN 1/1 - 61 on 101 on wheels**





# Stacking solutions for air-o-system family

## GN 1/1 - 61 on air-o-chill



**Total height**  
**on feet:**  
 1918 mm (+70 -10 mm)  
 75 1/2"

stacking kit  
**881049**

**width:**  
 898 mm - 35 3/8"

**depth:**  
 915 mm - 36 1/32"

std feet  
**included**

## GN 2/1 - 62 on 62 on wheels



**Total height**  
**on wheels:**  
 1974.8 mm - 77 3/4"

stacking kit  
**922267**

**width:**  
 1208 mm  
 47 9/16"

**depth:**  
 1065 mm  
 41 15/16"

Riser+wheels  
**6262F**

## GN 2/1 - 62 on 102 on feet



**Total height**  
**on feet:**  
 1965 mm (-30 mm)  
 77 3/8"

stacking kit  
**922267**

**width:**  
 1208 mm  
 47 9/16"

**depth:**  
 1065 mm  
 41 15/16"

std feet  
**included**

## GN 2/1 - 62 on 102 on wheels



**Total height**  
**on wheels:**  
 1977.8 mm  
 77 7/8"

stacking kit  
**922267**

**width:**  
 1208 mm  
 47 9/16"

**depth:**  
 1065 mm  
 41 15/16"

wheels  
**62102F**

## air-o-chill® blast chiller and shock freezer

Top performance in absolute simplicity in order to face the extreme workloads of your kitchen. A specific cycle to respect every product requirement.

**Cruise cycle** Patent pending

Turbo cooling and programs (2 per cycle)  
 Customizable, by the ice-cream cycles they can be replaced via software

Chamber/core temperature value

HACCP and malfunction alarms

Real time with self-diagnostic

Advanced functions

- Manual start for the defrost function
- Core Probe selector (up to 3 probes)
- UV sterilizing
- Norms profile selection (UK, NF, CUSTOM)
- Advanced settings
- HACCP recall
- Operation Alarms recall

Chilling/freezing cycle selection:

- Soft chilling
- Hard chilling
- Positive holding
- Shock freezing
- Freeze holding

NF/UK standards or customized settings

Patent pending

Residual time estimation for probe driven cycle

Central selector arrows


- cycle
- time
- core temperature
- advanced functions

	<b>Cruise</b> Patent pending	with probe the ARTE (Algorithm for Residual Time Estimation) activates automatically	Automatically adjusts the working temperature to the type of food. It reduces the chilling time and prevents superficial burns.
	<b>Soft Chilling</b> air temperature: 29 °F		Ideal for delicate foods, such as leafy or cut vegetables, seafood, small portions of meat, pastries, small cakes, biscuits, pasta.
	<b>Hard Chilling</b> air temperature: -4 °F		Ideal for solid or firm foods, such as vegetables (grown below the ground), soups, stocks and sauces, stews and casseroles, whole joints of meat and poultry.
	<b>Shock freezing</b> air temperature: -32 °F		Ideal for freezing all kinds of food – raw, half or fully cooked – that need to be stored over a long period of time. (Version chiller-freezers)
	<b>Holding at:</b> 37 °F		Automatically activated at the end of each cycle, to save energy and maintain the target temperature. Can also be activated manually to turn air-o-chill® into a storage refrigerator or freezer. (Version chiller-freezers)
	-7 °F		
	<b>Turbo cooling</b>		Alarms the user to set a working temperature between -36 and +3 °C. Indicated for continuous and bulk production.
	<b>Customizable Programs</b> (2 per cycle)		Can be replaced (via software) by the “ICE CREAM” Freeze and Hold and the “ICE CREAM” turbo cooling cycles.
<b>Advanced functions</b>			
	<b>Manual start for the defrost function</b>		Intelligent defrost cycle is activated automatically whenever necessary and as long as necessary. Can also be activated manually.
	<b>Core Probe selector</b>		It allows to alternately monitor the temperature of 3 different core probes (optional) inserted in different kinds or sizes of food.
	<b>UV sterilizing</b>		Built-in UV lamps (only on request) to sterilize the cooling chamber after use.
	<b>Norms profile selection</b>		Through this function, it is possible to select the reference norms (UK and NF are available). The default setting will be the US norms.
	<b>Settings</b>		Setting of the following parameters: • date and time • customer profile limits • alarms and HACCP options • bactericide cycle time (only with UV lamps)
	<b>HACCP recall</b>		Calls up the HACCP events stored in the memory.
	<b>Operation Alarms recall</b>		Calls up the operational events registered by the auto-diagnostic system.



**air-o-chill**

**6 HALF-SIZE SHEET PANS - 61**

	code	\$ list price
Air-O-Chill® Blast Chiller/Freezer w/Cruise, reach-in, (6) 12"x20"x2-1/2" pan capacity rack, programmable controls, 66lb. capacity, Blast Chill: 160°F to +38°F/90 min., Blast Freeze: 160°F to 0°F/4 hour, self-contained refrigeration w/automatic defrost. 1.97 kW 208/3/60 w×d×h: 35 5/16"×39 3/16"×41 3/4" Ship weight: 432 lbs	<b>726303</b> AOFS061CU	<b>20,497</b>
Air-O-Chill® Blast Chiller/Freezer w/Cruise, reach-in, for tower configuration, (6) 12"x20"x2-1/2" pan capacity rack, programmable controls, 66lb. capacity, Blast Chill: 160°F to +38°F/90 min., Blast Freeze: 160°F to 0°F/4 hour, self-contained refrigeration w/automatic defrost. 1.97 kW 208/3/60 w×d×h: 35 5/16"×39 5/8"×40 3/16" Ship weight: 432 lbs	<b>726304</b> AOFS061CTU	<b>20,497</b>
<b>Included Accessories</b>		
Single 304 stainless steel grid (12"x20")	Quantity 3 <b>922062</b> AOSAC29	—
(1) 3-sensor probe, for blast chiller/freezers all sizes	Quantity 1 <b>880212</b> 3KSP	—
<b>Installation Accessories</b>		
(1) single sensor probe, for blast chiller/freezers	<b>880213</b> KPROB1	<b>319</b>
(2) single sensor probes, for blast chiller/freezers	<b>880214</b> KPROB2	<b>636</b>
(1) 3-sensor probe, for blast chiller/freezers all sizes	<b>880212</b> 3KSP	<b>636</b>
4 castors (2 with brakes) for air-o-chill	<b>880111</b> RAC142	<b>424</b>
RAC139 Printer for HACCP basic version	<b>880048</b> RAC139	<b>1,592</b>
Electronic board for HACCP through PC network 	<b>880091</b> RAC138	<b>531</b>

**BLAST CHILLERS/SHOCK FREEZERS**

BLAST CHILLERS/SHOCK FREEZERS

	code	\$ list price
Tower stacking kit for 61 blast chiller and blast freezer	<b>881049</b> OVSUPP6	<b>upon request</b>





- See Handling Accessories Section
- See Also Grids and Special Accessories



**air-o-chill**

**10 HALF-SIZE SHEET PANS - 101**

	code	\$ list price
Air-O-Chill® Blast Chiller/Freezer w/Cruise, reach-in, (10) 12"x20"x2-1/2" pan capacity rack, programmable controls, 110lb capacity, Blast Chill: from 160°F to +38°F/90 min., Blast Freeze: from 160°F to 0°F/4 hour, self-contained w/automatic defrost. 3.39 kW 208/3/60 w×d×h: 35 1/4"×39 3/16"×68 1/8" Ship weight: 606 lbs	<b>726337</b> AOFS101CU	<b>28,183</b>
<b>Included Accessories</b>		
10 rack cassette for 101 oven (standard pitch)   Quantity 1 	<b>922006</b> CCAC03	—
Single 304 stainless steel grid (12"x20")   Quantity 5	<b>922062</b> AOSAC29	—
(1) 3-sensor probe, for blast chiller/freezers all sizes   Quantity 1	<b>880212</b> 3KSP	—
<b>Installation Accessories</b>		
(1) single sensor probe, for blast chiller/freezers	<b>880213</b> KPROB1	<b>319</b>
(2) single sensor probes, for blast chiller/freezers	<b>880214</b> KPROB2	<b>636</b>
(1) 3-sensor probe, for blast chiller/freezers all sizes	<b>880212</b> 3KSP	<b>636</b>
4 castors (2 with brakes) for air-o-chill	<b>880111</b> RAC142	<b>424</b>
RAC139 Printer for HACCP basic version	<b>880048</b> RAC139	<b>1,592</b>

	code	\$ list price
Electronic board for HACCP through PC network 	<b>880091</b> RAC138	<b>531</b>
Roll-in rack support for 101 blast chiller and blast freezer, 50kg	<b>881028</b> RAC155	<b>399</b>



- Compatible with air-o-steam 101 rack and plate cassettes and trolley
- See Also Grids and Special Accessories




**air-o-chill**

**10 FULL-SIZE SHEET PANS - 102**

	code	\$ list price
Air-O-Chill® Blast Chiller/Freezer w/Cruise, reach-in, (10) 18"x26" sheet pan capacity rack, programmable controls, 155lb capacity, Blast Chill: from 160°F to +38°F/90 min., Blast Freeze: from 160°F to 0°F/4 hour, self-contained w/automatic defrost. 4.91 kW 208/3/60 w×d×h: 49 3/16"×45 11/16"×68 1/8" Ship weight: 772 lbs	<b>726343</b> AOF5102CU	<b>38,876</b>

**Included Accessories**


Tray rack and wheels for 102 oven (standard pitch)	Quantity 1 	<b>922043</b> AOSAC19	—
Single 304 stainless steel full-size grid (21"x26")	Quantity 5	<b>922076</b> AOSAC49	—
Roll-in rack support for 2/1GN blast chiller and blast freezer, lengthwise, 70kg	Quantity 1	<b>881029</b> RAC156	—
(1) 3-sensor probe, for blast chiller/freezers all sizes	Quantity 1	<b>880212</b> 3KSP	—

**Installation Accessories**

(1) single sensor probe, for blast chiller/freezers	<b>880213</b> KPROB1	<b>319</b>
(2) single sensor probes, for blast chiller/freezers	<b>880214</b> KPROB2	<b>636</b>
(1) 3-sensor probe, for blast chiller/freezers all sizes	<b>880212</b> 3KSP	<b>636</b>

**BLAST CHILLERS/SHOCK FREEZERS**

**BLAST CHILLERS/SHOCK FREEZERS**

	<b>code</b>	<b>\$ list price</b>
6 castors (3 with brakes) for air-o-chill	<b>880141</b> RAC151	<b>516</b>
RAC139 Printer for HACCP basic version	<b>880048</b> RAC139	<b>1,592</b>
Electronic board for HACCP through PC network 	<b>880091</b> RAC138	<b>531</b>
Roll-in rack support for 2/1GN blast chiller and blast freezer, lengthwise, 70kg	<b>881029</b> RAC156	<b>504</b>



- Compatible with air-o-steam 102 rack and plate cassettes and trolley
- See Also Grids and Special Accessories



**air-o-chill**


**20 HALF-SIZE SHEET PANS - 201**

	code	\$ list price
Air-O-Chill® Blast Chiller/Freezer w/Cruise, roll-in, (20) 12"x20"x2-1/2" pan capacity rack, programmable controls, 220lb capacity, Blast Chill: from 160°F to +38°F/90 min., Blast Freeze: from 160°F to 0°F/4 hour, designed for remote refrigeration. 1.44 kW 208/3/60 w×d×h: 40 15/16"×35 1/4"×70 3/16" Ship weight: 500 lbs	<b>726341</b> AOFS201RCU	<b>35,897</b>



**Included Accessories**

	Quantity	code	\$ list price
(1) 3-sensor probe, for blast chiller/freezers all sizes	1	<b>880212</b> 3KSP	—

**Installation Accessories**

(1) single sensor probe, for blast chiller/freezers		<b>880213</b> KPROB1	<b>319</b>
(2) single sensor probes, for blast chiller/freezers		<b>880214</b> KPROB2	<b>636</b>
(1) 3-sensor probe, for blast chiller/freezers all sizes		<b>880212</b> 3KSP	<b>636</b>
RAC139 Printer for HACCP basic version		<b>880048</b> RAC139	<b>1,592</b>
Electronic board for HACCP through PC network 		<b>880091</b> RAC138	<b>531</b>

**Handling Accessories**

20 trolley tray rack for 201 oven (standard pitch) 		<b>922007</b> CCAC04	<b>5,030</b>
16 Tray rack trolley for 201 oven (increased pitch) 		<b>922010</b> CCAC07	<b>4,457</b>



- Compatible with air-o-steam 201 rack and plate cassettes and trolley
- See Also Grids and Special Accessories



**BLAST CHILLERS/SHOCK FREEZERS**





**air-o-chill**








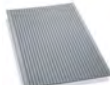
**20 FULL-SIZE SHEET PANS - 202**

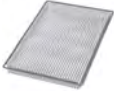

		code	\$ list price
Blast chiller and freezer 180kg for 20GN2/1 lenghtwise, remote 208V - US 2.70 kW 208/3/60 w×d×h: 55 1/8"×49 5/8"×89 3/16" Ship weight: 1032 lbs		<b>726641</b> AOF20218RU	<b>46,675</b>
<b>Included Accessories</b>			
(1) 3-sensor probe, for blast chiller/freezers all sizes	Quantity 1	<b>880212</b> 3KSP	—
<b>Installation Accessories</b>			
(1) single sensor probe, for blast chiller/freezers		<b>880213</b> KPROB1	<b>319</b>
(2) single sensor probes, for blast chiller/freezers		<b>880214</b> KPROB2	<b>636</b>
(1) 3-sensor probe, for blast chiller/freezers all sizes		<b>880212</b> 3KSP	<b>636</b>
RAC139 Printer for HACCP basic version		<b>880048</b> RAC139	<b>1,592</b>
Electronic board for HACCP through PC network		<b>880091</b> RAC138	<b>531</b>
<b>Handling Accessories</b>			
Trolley tray rack (10), for 202 oven (standard pitch)		<b>922044</b> AOSAC20	<b>6,155</b>
Trolley tray rack (8), for 202 oven (increased pitch)		<b>922046</b> AOSAC22	<b>5,943</b>



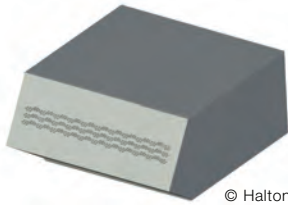
- Compatible with air-o-steam 202 rack and plate cassettes and trolley
- See Also Grids and Special Accessories

**COOKING ACCESSORIES**

		code	\$ list price
<b>Optional Accessories</b>			
USB Probe for Sous-Vide Cooking (only for Touchline oven)		<b>922281</b> PROBUSBSV	<b>539</b>
Single 304 stainless steel grid (12"x20")		<b>922062</b> AOSAC29	<b>49</b>
Pair of half size oven racks, type 304 stainless steel		<b>922017</b> AOSAC09	<b>187</b>
Single 304 stainless steel full-size grid (21"x26")		<b>922076</b> AOSAC49	<b>95</b>
Chicken Racks, pair (2) (fits 8 chickens per rack)		<b>922036</b> 2GR118C	<b>266</b>
GN 1/1 (12" x 20") tray made of aluminium alloy with no-stick coating, 3/4" (20 mm) deep		<b>922090</b> UPAN2011	<b>152</b>
GN 1/1 (12" x 20") tray made of aluminium alloy with no-stick coating, 1 1/2" (40 mm) deep		<b>922091</b> UPAN4011	<b>180</b>
GN 1/1 (12" x 20") tray made of aluminium alloy with no-stick coating, 2 1/2" (65 mm) deep		<b>922092</b> UPAN6011	<b>200</b>
Non-Stick universal pan (12" x 14" x 1.5")		<b>922302</b> UPAN4023	<b>136</b>
Non-Stick universal pan (12" x 14" x 2")		<b>922304</b> UPAN6023	<b>145</b>
GN 1/2 (10" x 12") tray made of aluminium alloy with no-stick coating, 3/4" (20 mm) deep		<b>922308</b> UPAN2012	<b>120</b>
GN 1/2 (10" x 12") tray made of aluminium alloy with no-stick coating, 1 1/2" (40 mm) deep		<b>922309</b> UPAN4012	<b>125</b>
GN 1/2 (10" x 12") tray made of aluminium alloy with no-stick coating, 2 1/2" (65 mm) deep		<b>922310</b> UPAN6012	<b>140</b>
Oven grill made of aluminium alloy with no-stick coating		<b>922289</b> GRLLGRID11	<b>195</b>
Oven Grill (aluminum) (12"x14")		<b>922306</b> GRLLGRID23	<b>150</b>
Oven Grill (aluminum) (10" x 12")		<b>922312</b> GRLLGRID12	<b>141</b>
GN 1/1 (12" x 20") frying griddle, made of aluminium alloy with no-stick coating		<b>922215</b> FRYGRID11	<b>180</b>

		<b>code</b>	<b>\$ list price</b>
Frying Griddle (10" x 12")		<b>922311</b> FRYGRID12	<b>136</b>
Pair of Frying Baskets		<b>922239</b> OAC100	<b>266</b>
GN 1/1 (12" x 20") patato baker grid. Holds 28 potatoes		<b>922300</b> POTBKR11	<b>180</b>
Kit Bakery Rack for 101 oven		<b>922292</b> BAKRACK10	<b>868</b>
GN 1/1 (12" x 20") baking sheet, made of aluminium alloy with no-stick coating.		<b>922299</b> BAKTRAY11	<b>45</b>

**COOKING ACCESSORIES**



© Halton

## ECO-VENT SELF CONTAINED VENTILATION SYSTEM CONDENSATION HOOD

	code	\$ list price
<p>Halton ECOVENT ECOV-10 condensate hood, stainless steel, designed to fit on Electrolux air-o-convect 62 &amp; 102 ovens only, low speed 211 CFM &amp; high speed 444 CFM, for models 269281, 266281, 269283 &amp; 266283 120/ 1/ 60 <b>w × d × h:</b> 47 1/2" × 48 1/2" × 23 1/6" Ship weight: 380 <b>lbs</b></p>	<p><b>ECOVENT-10</b> ECOV-10</p>	<p><b>15,300</b></p>
<p>Halton ECOVENT ECOV-20 condensate hood, stainless steel, designed to fit on Electrolux air-o-steam 62 &amp; 102 ovens only, low speed 211 CFM &amp; high speed 444 CFM, for models 267281, 267321, 267283, &amp; 267323 120/ 1/ 60 <b>w × d × h:</b> 47 1/2" × 48 1/2" × 23 1/6" Ship weight: 380 <b>lbs</b></p>	<p><b>ECOVENT-20</b> ECOV-20</p>	<p><b>15,600</b></p>
<p>Halton ECOVENT ECOV-30 condensate hood, stainless steel, designed to fit on Electrolux air-o-steam 61 &amp; 101 ovens only, low speed 211 CFM &amp; high speed 444 CFM, for models 267280, 267320, 267282, &amp; 267322 120/ 1/ 60 <b>w × d × h:</b> 35 1/3" × 44" × 24" Ship weight: 310 <b>lbs</b></p>	<p><b>ECOVENT-30</b> ECOV-30</p>	<p><b>15,500</b></p>
<p>Halton ECOVENT ECOV-40 condensate hood, stainless steel, designed to fit on Electrolux air-o-convect 61 &amp; 101 ovens only, low speed 211 CFM &amp; high speed 444 CFM, for models 269280, 266280, 269282 &amp; 266282 120/ 1/ 60 <b>w × d × h:</b> 35 1/3" × 44" × 24" Ship weight: 310 <b>lbs</b></p>	<p><b>ECOVENT-40</b> ECOV-40</p>	<p><b>15,500</b></p>



- Manufactured, warranted, serviced by Halton Company.
- The condensate hood requires a cold water supply, a suitable waste pipe fitted to the drain and a 120 volt single phase electrical supply.






# SPEED COOKING CATEGORY



**High Speed Sandwich Press (HSSP) ..... 53**



## High Speed Sandwich Press (HSSP)

		code	\$ list price
High Speed Sandwich Press 5.00 kW 208/1/60 w×d×h: 14 3/16"×26 9/16"×24 13/16" Ship weight: 119 lbs		603691 HSPPUS	12,600
High Speed Sandwich Press with short tube 5.00 kW 208/1/60 w×d×h: 14 3/16"×26 9/16"×24 13/16" Ship weight: 119 lbs		603695 HSPPAMUS	11,995
Included Accessories			
Cleaning Brush for HSSP	Quantity 1 	653623 HSGBRSH	—
Set of 24 Baking Paper Sheets for HSSP	Quantity 1 	653694 HSGBKP	—
Optional Accessories			
Cleaning Brush for HSSP		653623 HSGBRSH	97
Spatula for HSSP		653625 HSGSPAT	39
Set of 24 Baking Paper Sheets for HSSP		653694 HSGBKP	184

High Speed Sandwich Press (HSSP)

# KETTLES & BRAISING PANS



**KETTLES & BRAISING PANS ..... 55**



**KETTLES**

**21 GALLONS**

	code	\$ list price
Tilting Kettle, gas, 21-gallon capacity, full jacket, motor-assisted tilt, controls w/digital display, maximum working temperature 239°F (115°C). 61,362BTU .20 kW 61362 btu 120/1/60 w×d×h: 47 1/4"×35 7/16"×27 9/16" Ship weight: 705 lbs	<b>583394</b> GU5COE0000	<b>53,455</b>
Optional Accessories		
Strainer for 21 gallon kettles	<b>910002</b> THA004	<b>424</b>
Basket for 21/26 gallon kettles	<b>910022</b> THA011	<b>2,154</b>
Left cover plate and water faucet 35 7/16" diameter	<b>911819</b> THA382	<b>1,300</b>
Right cover plate and water faucet 35 7/16" diameter	<b>911820</b> THA383	<b>1,300</b>
Flanged feet kit 2"	<b>912209</b> FEET2INCH	<b>435</b>



**KETTLES**

**26 GALLONS**

	code	\$ list price
Tilting Kettle, gas, 26-gallon capacity, full jacket, motor-assisted tilt, controls w/digital display, maximum working temperature 239°F (115°C). 71,589BTU .20 kW 71589 btu 120/1/60 w×d×h: 47 1/4"×35 7/16"×27 9/16" Ship weight: 860 lbs	<b>583395</b> GU5EOE0000	<b>55,526</b>
Optional Accessories		
Strainer for 26 gallon kettles	<b>910003</b> THA005	<b>479</b>
Basket for 26 gallon kettles	<b>910023</b> THA012	<b>2,154</b>
Left cover plate and water faucet 35 7/16" diameter	<b>911819</b> THA382	<b>1,300</b>
Right cover plate and water faucet 35 7/16" diameter	<b>911820</b> THA383	<b>1,300</b>

KETTLES & BRAISING PANS



	code	\$ list price
Flanged feet kit 2"	912209 FEET2INCH	435



**KETTLES**

**40 GALLONS**

	code	\$ list price
Tilting Kettle, gas, 40-gallon capacity, full jacket, motor-assisted tilt, controls w/digital display, maximum working temperature 239°F (115°C). 92,043BTU .60 kW 92043 btu 120/1/60 w×d×h: 51 3/16"×39 3/8"×27 9/16" Ship weight: 882 lbs	583396 GU5HOEOOOO	58,627

Optional Accessories

Strainer for 40 gallon kettles	910004 THA006	522
Basket for 40 gallon kettles	910024 THA013	2,154
Left cover plate and water faucet 35 7/16" diameter	911819 THA382	1,300
Right cover plate and water faucet 35 7/16" diameter	911820 THA383	1,300
Flanged feet kit 2"	912209 FEET2INCH	435



**KETTLES**

**79 GALLONS**

	code	\$ list price
Tilting Kettle, gas, 79-gallon capacity, full jacket, motor-assisted tilt, controls w/digital display, maximum working temperature 239°F (115°C). 146,587BTU .60 kW 146587 btu 120/1/60 w×d×h: 59 1/16"×39 3/8"×27 9/16" Ship weight: 904 lbs	583397 KU5KOEEOOOO	78,959

Optional Accessories

Strainer for 79 gallon kettles	910006 THA008	729
Left cover plate and water faucet 39 3/8" diameter	911821 THA384	1,400

	code	\$ list price
Right cover plate and water faucet 39 3/8" diameter	<b>911822</b> THA385	<b>upon request</b>
Flanged feet kit 2"	<b>912209</b> FEET2INCH	<b>435</b>



**BRAISING PANS**

**16 GALLONS**

	code	\$ list price
Tilting Braising Pan, gas, 16-gallon capacity, controls w/digital display, hold setting, motorized andvariable tilting, stainless steel interior andexterior. 57,953BTU .20 kW 57953 btu 120/1/60 w×d×h: 47 1/4"×35 7/16"×27 9/16" Ship weight: 507 lbs	<b>583398</b> GP5BOEOOBO	<b>49,550</b>
Optional Accessories		
Base plate for pressure braising pans, half size	<b>910201</b> THA061	<b>153</b>
Suspension frame for braising pans, half size	<b>910191</b> THA060	<b>186</b>
Left cover plate and water faucet 35 7/16" diameter	<b>911819</b> THA382	<b>1,300</b>
Right cover plate and water faucet 35 7/16" diameter	<b>911820</b> THA383	<b>1,300</b>
Flanged feet kit 2"	<b>912209</b> FEET2INCH	<b>435</b>



**BRAISING PANS**

**21 GALLONS**

	code	\$ list price
Tilting Braising Pan, gas, 21-gallon capacity, controls w/digital display, hold setting, motorized andvariable tilting, stainless steel interior andexterior. 68,180BTU .20 kW 68180 btu 120/1/60 w×d×h: 55 1/8"×35 7/16"×27 9/16" Ship weight: 573 lbs	<b>583399</b> GP5COEOOBO	<b>52,674</b>
Optional Accessories		
Base plate for pressure braising pans, half size	<b>910201</b> THA061	<b>153</b>
Suspension frame for braising pans, half size	<b>910191</b> THA060	<b>186</b>
Left cover plate and water faucet 35 7/16" diameter	<b>911819</b> THA382	<b>1,300</b>
Right cover plate and water faucet 35 7/16" diameter	<b>911820</b> THA383	<b>1,300</b>

	code	\$ list price
Flanged feet kit 2"	<b>912209</b> FEET2INCH	<b>435</b>



**BRAISING PANS**

**26 GALLONS**

	code	\$ list price
Tilting Braising Pan, gas, 26-gallon capacity, controls w/digital display, hold setting, motorized and variable tilting, stainless steel interior and exterior. 88,634 BTU .20 kW 88634 btu 120/1/60 w×d×h: 63 "×35 7/16"×27 9/16" Ship weight: 639 lbs	<b>583400</b> GP5EOEOOBO	<b>63,514</b>

Optional Accessories

Base plate for pressure braising pans, half size	<b>910201</b> THA061	<b>153</b>
Suspension frame for braising pans, half size	<b>910191</b> THA060	<b>186</b>
Left cover plate and water faucet 35 7/16" diameter	<b>911819</b> THA382	<b>1,300</b>
Right cover plate and water faucet 35 7/16" diameter	<b>911820</b> THA383	<b>1,300</b>
Flanged feet kit 2"	<b>912209</b> FEET2INCH	<b>435</b>

KETTLES & BRAISING PANS



**PRESSURE BRAISING PANS**

**24 GALLONS**

	code	\$ list price
Pressure Braising Pan, gas, 24-gallon capacity, controls w/digital display, hold setting, motorized and variable tilting, stainless steel, polished chrome nickel plated bottom. 61,362BTU .20 kW 61362 btu 120/1/60 w×d×h: 47 1/4"×35 7/16"×27 9/16" Ship weight: 1102 lbs	<b>583401</b> GX5DOE0000	<b>74,563</b>
Optional Accessories		
Base plate for pressure braising pans, half size	<b>910201</b> THA061	<b>153</b>
Suspension frame for braising pans, half size	<b>910191</b> THA060	<b>186</b>
Left cover plate and water faucet 35 7/16" diameter	<b>911819</b> THA382	<b>1,300</b>
Right cover plate and water faucet 35 7/16" diameter	<b>911820</b> THA383	<b>1,300</b>
Flanged feet kit 2"	<b>912209</b> FEET2INCH	<b>435</b>



**PRESSURE BRAISING PANS**

**40 GALLONS**

	code	\$ list price
Pressure Braising Pan, gas, 40-gallon capacity, controls w/digital display, hold setting, motorized and variable tilting, stainless steel, polished chrome nickel plated bottom. 98,861BTU .20 kW 98861 btu 120/1/60 w×d×h: 63 "×35 7/16"×27 9/16" Ship weight: 1279 lbs	<b>583402</b> GX5HOE0000	<b>80,624</b>
Optional Accessories		
Base plate for pressure braising pans, half size	<b>910201</b> THA061	<b>153</b>
Suspension frame for braising pans, half size	<b>910191</b> THA060	<b>186</b>
Left cover plate and water faucet 35 7/16" diameter	<b>911819</b> THA382	<b>1,300</b>

	<b>code</b>	<b>\$ list price</b>
Right cover plate and water faucet 35 7/16" diameter	<b>911820</b> THA383	<b>1,300</b>
Flanged feet kit 2"	<b>912209</b> FEET2INCH	<b>435</b>

**KETTLES & BRAISING PANS**

# PASTA COOKERS



**PASTA COOKERS** ..... **63**








**PASTA COOKER - COMPACT**

**5.3 GALLONS**

	code	\$ list price
Automatic Pasta Cooker, electric, 5.3 gallon single tank, (2) independent programmable basket lifts, digital programmable temperature control, automatic water fill and starch removal system, 5" legs, (2) single portion baskets included. 8.60 kW 208/3/60 w×d×h: 15 3/4"×28 3/4"×33 7/16" Ship weight: 154 lbs	<b>371174</b> E7PCED1KF1	<b>9,379</b>

**Optional Accessories**

1 Basket (13 3/4" x 8 11/16") for 5.3 gallon Pasta Cookers		<b>921611</b> 7AC06	<b>234</b>
2 Baskets (6 11/16" x 8 11/16") for 5.3 gallon Pasta Cookers		<b>921610</b> 7AC05	<b>327</b>
Two (2) Single Portion Baskets for Automatic Pasta Cooker		<b>206312</b> BASK2PORT	<b>208</b>
2 double portion baskets for automatic programmable pasta cooker		<b>206314</b> BASK2APC	<b>upon request</b>
Lid for Automatic Pasta Cooker - 5.3 gallon Well		<b>921607</b> 7AC02	<b>82</b>
Door for Open Base Cupboard		<b>206350</b> DOORE	<b>233</b>

**PASTA COOKERS**










PASTA COOKERS



**PASTA COOKERS**

**10.5 GALLONS**

		code	\$ list price
Pasta Cooker, gas, (1) 10.5 gallon tank, 66lb/hour capacity, automatic starch removal, automatic low water level control, 9 position energy control, stainless steel cabinet and legs, 47,726 BTU .03 kW 208/1/60 w×d×h: 15 3/4"×35 7/16"×33 7/16" Ship weight: 170 lbs		<b>391201</b> E9PCGD1MF2	<b>7,150</b>
Optional Accessories			
Lid and lid holder for pasta cookers		<b>206190</b> 9AC100	<b>277</b>
Basket (11" x 18") for 10.5 gallon pasta cooker.		<b>927216</b> 9AC43	<b>305</b>
Baskets (2) (11" x 9") for 10.5 gallon pasta cooker.		<b>927211</b> 9AC39	<b>365</b>
Baskets (3) (11" x 6") for 10.5 gallon pasta cooker.		<b>927210</b> 9AC38	<b>457</b>
Single-portion baskets (6), round - requires support rack for pasta cookers (PNC 927219).		<b>927213</b> 9AC41	<b>500</b>
Support rack for single portion pasta baskets.		<b>927219</b> 9AC44	<b>82</b>
Door for Open Base Cupboard		<b>206350</b> DOORE	<b>233</b>










**PASTA COOKERS**

**10.5 + 10.5 GALLONS**

	code	\$ list price
Pasta Cooker, gas, (2) 10.5 gallon tanks, 66lb/hour capacity each, automatic starch removal, automatic low water level controls, 9 position energy controls, stainless steel cabinet and legs, 95,452 BTU .05 kW 105679 btu 208/1/60 w×d×h: 31 1/2"×35 7/16"×33 7/16" Ship weight: 309 lbs	<b>391202</b> E9PCGH2MF2	<b>11,559</b>

Optional Accessories

Lid and lid holder for pasta cookers		<b>206190</b> 9AC100	<b>277</b>
Basket (11" x 18") for 10.5 gallon pasta cooker.		<b>927216</b> 9AC43	<b>305</b>
Baskets (2) (11" x 9") for 10.5 gallon pasta cooker.		<b>927211</b> 9AC39	<b>365</b>
Baskets (3) (11" x 6") for 10.5 gallon pasta cooker.		<b>927210</b> 9AC38	<b>457</b>
Single-portion baskets (6), round - requires support rack for pasta cookers (PNC 927219).		<b>927213</b> 9AC41	<b>500</b>
Support rack for single portion pasta baskets.		<b>927219</b> 9AC44	<b>82</b>
Door for Open Base Cupboard		<b>206350</b> DOORE	<b>233</b>
Castors, set of 4, 2 with brakes		<b>206188</b> 9AC99	<b>431</b>








PASTA COOKERS

PASTA COOKERS



**PASTA COOKERS**

**10.5 GALLONS**

		code	\$ list price
Pasta Cooker, electric, (1) 10.5 gallon tank, 66lb/hour capacity, automatic starch removal, automatic low water level control, 9 position energy control, stainless steel cabinet and legs. 10.00 kW 208/3/50/60 w×d×h: 15 3/4"×35 7/16"×33 7/16" Ship weight: 170 lbs		<b>391203</b> E9PCED1MF2	<b>7,503</b>
Optional Accessories			
Lid and lid holder for pasta cookers		<b>206190</b> 9AC100	<b>277</b>
Basket (11" x 18") for 10.5 gallon pasta cooker.		<b>927216</b> 9AC43	<b>305</b>
Baskets (2) (11" x 9") for 10.5 gallon pasta cooker.		<b>927211</b> 9AC39	<b>365</b>
Baskets (3) (11" x 6") for 10.5 gallon pasta cooker.		<b>927210</b> 9AC38	<b>457</b>
Single-portion baskets (6), round - requires support rack for pasta cookers (PNC 927219).		<b>927213</b> 9AC41	<b>500</b>
Support rack for single portion pasta baskets.		<b>927219</b> 9AC44	<b>82</b>
Door for Open Base Cupboard		<b>206350</b> DOORE	<b>233</b>










**PASTA COOKERS**

**10.5 + 10.5 GALLONS**

	code	\$ list price
Pasta Cooker, electric, (2) 10.5 gallon tanks, 66lb/hour capacity each, automatic starch removal, automatic low water level controls, 9 position energy controls, stainless steel cabinet and legs. 20.00 kW 208/3/50/60 w×d×h: 31 1/2"×35 7/16"×33 7/16" Ship weight: 309 lbs	<b>391204</b> E9PCEH2MF2	<b>12,153</b>

Optional Accessories

Lid and lid holder for pasta cookers		<b>206190</b> 9AC100	<b>277</b>
Basket (11" x 18") for 10.5 gallon pasta cooker.		<b>927216</b> 9AC43	<b>305</b>
Baskets (2) (11" x 9") for 10.5 gallon pasta cooker.		<b>927211</b> 9AC39	<b>365</b>
Baskets (3) (11" x 6") for 10.5 gallon pasta cooker.		<b>927210</b> 9AC38	<b>457</b>
Single-portion baskets (6), round - requires support rack for pasta cookers (PNC 927219).		<b>927213</b> 9AC41	<b>500</b>
Support rack for single portion pasta baskets.		<b>927219</b> 9AC44	<b>82</b>
Door for Open Base Cupboard		<b>206350</b> DOORE	<b>233</b>
Castors, set of 4, 2 with brakes		<b>206188</b> 9AC99	<b>431</b>

PASTA COOKERS

# S90 RANGE LINE



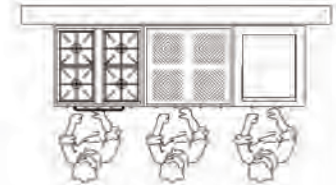
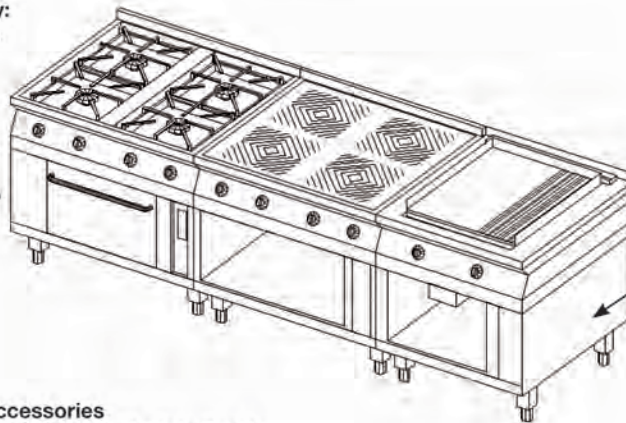
<b>S90 RANGE LINE</b> .....	<b>69</b>
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## HOW TO ORDER THERMALINE S90 MODULAR COOKING LINE

### Option 1 : C-BOARD

C-Board indicates a raised rear backsplash.  
Typical for against a wall or back to back installations.

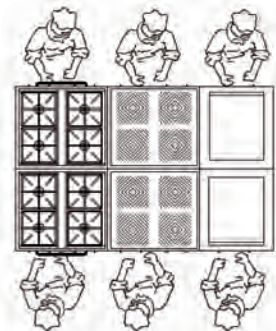
**Recommended Accessory:**  
911958- Left side Stainless Steel side panel



Wall Installation

**Recommended Accessory:**  
911959- Right side Stainless Steel side panel

**Optional Accessories**  
5" or 7.8" Portioning Shelf (Plate Rack).  
All around Stainless Steel Kick Plate.  
Kit for back to back Installation.

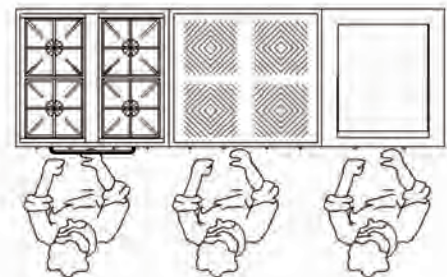
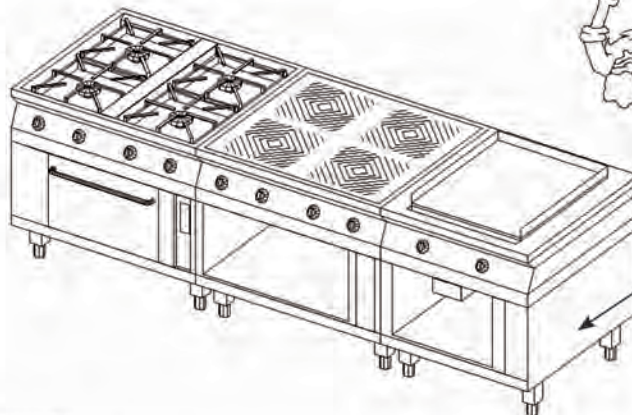


Back to Back Installation

### Option 2 : ISLAND, One Side Operation

Control console has operating knobs all on one side.  
Island Installation.

**Recommended Accessory:**  
911715- Stainless Steel side panel



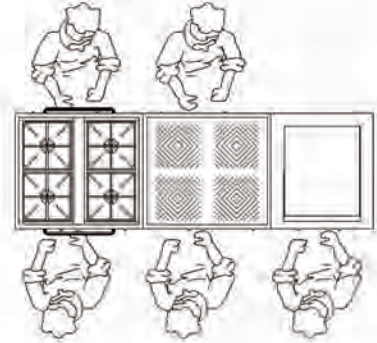
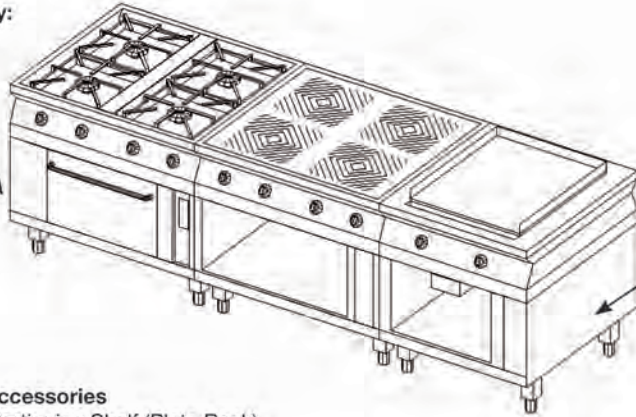
**Recommended Accessory:**  
911715- Stainless Steel side panel

**Optional Accessories**  
5" or 7.8" Portioning Shelf (Plate Rack).  
All around Stainless Steel Kick Plate

### Option 3 : ISLAND, Two Side Operation

Control console has operating knobs on both sides of the unit.  
Chef can operate units from both sides (except fryers, pasta cookers, char-broilers and griddles).  
Ovens and open bases are pass-through.  
Island Installation.

**Recommended Accessory:**  
911715- Stainless  
Steel side panel I



**Recommended Accessory:**  
911715- Stainless  
Steel side panel

**Optional Accessories**  
5" or 7.8" Portioning Shelf (Plate Rack).  
All around Stainless Steel Kick Plate

### Further Information

Units can be installed as single stand alone units or connected to each other creating a seamless work top. Stand alone units can be installed on castors (except half module deep fat fryers). Units are not supplied with stainless steel side panels. These need to be ordered as accessories. Stand alone units or in-line units require two stainless steel side panels (one for each side).



**GAS RANGES**

**2 OPEN BURNERS**

	code	\$ list price
Thermaline S90 Range, gas, 19-11/16" wide, (2) 34,000 BTU open burners w/cast iron top grates, manual controls, open base, raised C-board, wall or back-to-back installation, stainless steel, (4) 7-7/8" legs, 68,000 BTU <b>68180 btu</b> <b>w×d×h: 19 11/16"×35 7/16"×35 7/16"</b> Ship weight: 309 lbs	<b>584105</b> WGGRAFQ000	<b>6,924</b>
Thermaline S90 Range, gas, 19-11/16" wide, (2) 34,000 BTU open burners w/cast iron top grates, manual controls, open base, one-side operation, island installation, stainless steel, (4) 7-7/8" legs, 68,000 BTU <b>68180 btu</b> <b>w×d×h: 19 11/16"×35 7/16"×35 7/16"</b> Ship weight: 209 lbs	<b>584106</b> WGGRAAQ000	<b>8,665</b>
Thermaline S90 Range, gas, 19-11/16" wide, (2) 34,000 BTU open burners w/cast iron top grates, manual controls, pass-thru open base, two-side operation, island installation, stainless steel, (4) 7-7/8" legs, 68,000 BTU <b>68180 btu</b> <b>w×d×h: 19 11/16"×35 7/16"×35 7/16"</b> Ship weight: 287 lbs	<b>584107</b> WGGGRABQ000	<b>8,665</b>
<b>Optional Accessories</b>		
Simmering plate, 16.9" x 14.9" (430x380mm) for open burners.	<b>910718</b> THA137	<b>174</b>
Shelf for one side open bases 19.7" (500mm)	<b>910777</b> THA109	<b>153</b>
Shelf for pass through open bases 19.7" (500mm)	<b>910776</b> THA108	<b>174</b>
Shelf fixation kit for one side operation open bases.	<b>911914</b> THA728	<b>77</b>
Shelf fixation kit for pass through open bases.	<b>911915</b> THA729	<b>121</b>
Set of 4 Castors (2 with brake)	<b>911960</b> THA742	<b>914</b>
Left side stainless steel side wall (c-board, wall or back-to-back installation).	<b>911958</b> THA740	<b>424</b>

**S90 RANGE LINE**



	code	\$ list price
Right side Stainless Steel side wall (C-Board, wall or back to back installation).	<b>911959</b> THA741	<b>424</b>
Stainless Steel side wall (island installation)	<b>911715</b> THA746	<b>424</b>
Kit for back to back installation.	<b>911619</b> THA380	<b>539</b>



- 2.3" (60mm) diameter burners with power regulation from 5,000 BTU (1.5 kW) to 20,500 BTU (6 kW)

Additional optional accessories. Price: "Specify on Order"

S90 RANGE LINE



**GAS RANGES**

**4 OPEN BURNERS**

	code	\$ list price
Thermaline S90 Range, gas, 39-3/8" wide, (4) 34,000 BTU open burners w/cast iron top grates, manual controls, oven base, raised C-board, wall or back-to-back installation, stainless steel, (4) 7-7/8" legs, 163,000 BTU <b>162268 btu</b> <b>w×d×h:</b> 39 3/8"×35 7/16"×35 7/16" <b>Ship weight: 595 lbs</b>	<b>584108</b> WGGWDFQQOO	<b>13,032</b>
Thermaline S90 Range, gas, 39-3/8" wide, (4) 34,000 BTU open burners w/cast iron top grates, manual controls, open base, raised C-board, wall or back-to-back installation, stainless steel, (4) 7-7/8" legs, 137,000 BTU <b>136360 btu</b> <b>w×d×h:</b> 39 3/8"×35 7/16"×35 7/16" <b>Ship weight: 529 lbs</b>	<b>584109</b> WGGWAFQQOO	<b>11,200</b>
Thermaline S90 Range, gas, 39-3/8" wide, (4) 34,000 BTU open burners w/cast iron top grates, manual controls, oven base, one-side operation, island installation, stainless steel, (4) 7-7/8" legs, 163,000 BTU <b>162268 btu</b> <b>w×d×h:</b> 39 3/8"×35 7/16"×35 7/16" <b>Ship weight: 551 lbs</b>	<b>584110</b> WGGWDAQOOO	<b>13,842</b>

	code	\$ list price
Thermaline S90 Range, gas, 39-3/8" wide, (4) 34,000 BTU open burners w/cast iron top grates, manual controls, open base, one-side operation, island installation, stainless steel, (4) 7-7/8" legs, 137,000 BTU 136360 <b>btu</b> <b>w x d x h:</b> 39 3/8" x 35 7/16" x 35 7/16" Ship weight: 551 <b>lbs</b>	<b>584111</b> WGGWAAQQOO	<b>12,038</b>
Thermaline S90 Range, gas, 39-3/8" wide, (4) 34,000 BTU open burners w/cast iron top grates, manual controls, pass-thru oven base, two-side operation, island installation, stainless steel, (4) 7-7/8" legs, 163,000 BTU 162268 <b>btu</b> <b>w x d x h:</b> 39 3/8" x 35 7/16" x 35 7/16" Ship weight: 639 <b>lbs</b>	<b>584112</b> WGGWDBQQOO	<b>14,172</b>
Thermaline S90 Range, gas, 39-3/8" wide, (4) 34,000 BTU open burners w/cast iron top grates, manual controls, pass-thru open base, two-side operation, island installation, stainless steel, (4) 7-7/8" legs, 137,000 BTU 136360 <b>btu</b> <b>w x d x h:</b> 39 3/8" x 35 7/16" x 35 7/16" Ship weight: 309 <b>lbs</b>	<b>584113</b> WGGWABQQOO	<b>12,038</b>
<b>Optional Accessories</b>		
Simmering plate, 16.9" x 14.9" (430x380mm) for open burners.	<b>910718</b> THA137	<b>174</b>
Shelf for one side open bases 39.3" (1000mm)	<b>910783</b> THA115	<b>217</b>
Shelf for pass through open bases 39.3" (1000mm)	<b>910782</b> THA114	<b>267</b>
Shelf fixation kit for one side operation open bases.	<b>911914</b> THA728	<b>77</b>
Shelf fixation kit for pass through open bases.	<b>911915</b> THA729	<b>121</b>
Baking sheet 2/1GN for oven	<b>910651</b> THA001	<b>197</b>
Single Chromium Plated Grid (12" x 20")	<b>910652</b> THA080	<b>109</b>
Set of 4 Castors (2 with brake)	<b>911960</b> THA742	<b>914</b>
Left side stainless steel side wall (c-board, wall or back-to-back installation).	<b>911958</b> THA740	<b>424</b>
Right side Stainless Steel side wall (C-Board, wall or back to back installation).	<b>911959</b> THA741	<b>424</b>
Stainless Steel side wall (island installation)	<b>911715</b> THA746	<b>424</b>

S90 RANGE LINE

	code	\$ list price
Kit for back to back installation.	<b>911619</b> THA380	<b>539</b>



- 2.3" (60mm) diameter burners with power regulation from 5,000 BTU (1.5 kW) to 20,500 BTU (6 kW)

Additional optional accessories. Price: "Specify on Order"

S90 RANGE LINE



**INDUCTION TOPS**

**2 ZONES**

	code	\$ list price
Thermaline S90 Induction Range, electric, floor model, (2) 5000w independently controlled zones, open base, raised C-board, wall or back-to-back installation, ceramic glass cooking surface, (4) 7-7/8" legs. 10.00 kW 208/3/60 <b>w×d×h:</b> 19 11/16"×35 7/16"×35 7/16" Ship weight: 331 lbs	<b>584126</b> WIWRAFQOQB	<b>27,679</b>
Thermaline S90 Induction Range, electric, floor model, (2) 5000w independently controlled zones, open base, one-side operation, island installation, ceramic glass cooking surface, (4) 7-7/8" legs. 10.00 kW 208/3/60 <b>w×d×h:</b> 19 11/16"×35 7/16"×35 7/16" Ship weight: 331 lbs	<b>584128</b> WIWRAAQOQB	<b>27,679</b>
Thermaline S90 Induction Range, electric, floor model, (2) 5000w independently controlled zones, pass-thru open base, two-side operation, island installation, ceramic glass cooking surface, (4) 7-7/8" legs. 10.00 kW 208/3/60 <b>w×d×h:</b> 19 11/16"×35 7/16"×35 7/16" Ship weight: 265 lbs	<b>584130</b> WIWRABQOQB	<b>27,679</b>

**Optional Accessories**

Scraper for induction ranges.	<b>910601</b> THA705	<b>50</b>
Set of 4 Castors (2 with brake)	<b>911960</b> THA742	<b>914</b>
Left side stainless steel side wall (c-board, wall or back-to-back installation).	<b>911958</b> THA740	<b>424</b>
Right side Stainless Steel side wall (C-Board, wall or back to back installation).	<b>911959</b> THA741	<b>424</b>

	<b>code</b>	<b>\$ list price</b>
Stainless Steel side wall (island installation)	<b>911715</b> THA746	<b>424</b>
Kit for back to back installation.	<b>911619</b> THA380	<b>539</b>

S90 RANGE LINE



**INDUCTION TOPS**

**4 ZONES**

S90 RANGE LINE

	code	\$ list price
Thermaline S90 Induction Range, electric, floor model, (4) 5000w independently controlled zones, open base, raised C-board, wall or back-to-back installation, ceramic glass cooking surface, (4) 7-7/8" legs. 20.00 kW 208/3/60 w×d×h: 39 3/8"×35 7/16"×35 7/16" Ship weight: 551 lbs	<b>584132</b> WIWWAFQQOB	<b>44,940</b>
Thermaline S90 Induction Range, electric, floor model, (4) 5000w independently controlled zones, open base, one-side operation, island installation, ceramic glass cooking surface, (4) 7-7/8" legs. 20.00 kW 208/3/60 w×d×h: 39 3/8"×35 7/16"×35 7/16" Ship weight: 639 lbs	<b>584134</b> WIWWAAQQOB	<b>44,940</b>
Thermaline S90 Induction Range, electric, floor model, (4) 5000w independently controlled zones, pass-thru open base, two-side operation, island installation, ceramic glass cooking surface, (4) 7-7/8" legs. 20.00 kW 208/3/60 w×d×h: 39 3/8"×35 7/16"×35 7/16" Ship weight: 628 lbs	<b>584136</b> WIWWABQQOB	<b>44,940</b>
<b>Optional Accessories</b>		
Scrapper for induction ranges.	<b>910601</b> THA705	<b>50</b>
Set of 4 Castors (2 with brake)	<b>911960</b> THA742	<b>914</b>
Left side stainless steel side wall (c-board, wall or back-to-back installation).	<b>911958</b> THA740	<b>424</b>
Right side Stainless Steel side wall (C-Board, wall or back to back installation).	<b>911959</b> THA741	<b>424</b>
Stainless Steel side wall (island installation)	<b>911715</b> THA746	<b>424</b>
Kit for back to back installation.	<b>911619</b> THA380	<b>539</b>



**ELECTRIC SOLID TOPS**

**2 ZONES**

	code	\$ list price
Thermaline S90 Solid Top, electric, 19-11/16" wide, (2) independently controlled zones, open base, raised C-board, wall or back- to-back installation, solid steel cooking surface, stainless steel, (4) 7-7/8" legs. 6.40 kW 208/3/60 w×d×h: 19 11/16"×35 7/16"×35 7/16" Ship weight: 375 lbs	<b>584140</b> WLWRAFOOOC	<b>8,961</b>
Thermaline S90 Solid Top, electric, 19-11/16" wide, (2) independently controlled zones, open base, one-side operation, island installation, solid steel cooking surface, stainless steel, (4) 7-7/8" legs. 6.40 kW 208/3/60 w×d×h: 19 11/16"×35 7/16"×35 7/16" Ship weight: 331 lbs	<b>584142</b> WLWRAAOOOC	<b>8,868</b>
Thermaline S90 Solid Top, electric, 19-11/16" wide, (2) independently controlled zones, open base, two-side operation, island installation, solid steel cooking surface, stainless steel, (4) 7-7/8" legs. 6.40 kW 208/3/60 w×d×h: 19 11/16"×35 7/16"×35 7/16" Ship weight: 287 lbs	<b>584144</b> WLWRABOOOC	<b>8,868</b>
<b>Optional Accessories</b>		
Shelf for one side open bases 19.7" (500mm)	<b>910777</b> THA109	<b>153</b>
Shelf for pass through open bases 19.7" (500mm)	<b>910776</b> THA108	<b>174</b>
Shelf fixation kit for one side operation open bases.	<b>911914</b> THA728	<b>77</b>
Shelf fixation kit for pass through open bases.	<b>911915</b> THA729	<b>121</b>
Polinox steel wool for solid top.	<b>910671</b> THA046	<b>11</b>
Set of 4 Castors (2 with brake)	<b>911960</b> THA742	<b>914</b>
Left side stainless steel side wall (c-board, wall or back-to-back installation).	<b>911958</b> THA740	<b>424</b>
Right side Stainless Steel side wall (C-Board, wall or back to back installation).	<b>911959</b> THA741	<b>424</b>
Stainless Steel side wall (island installation)	<b>911715</b> THA746	<b>424</b>

**S90 RANGE LINE**

	code	\$ list price
Kit for back to back installation.	<b>911619</b> THA380	<b>539</b>



**ELECTRIC SOLID TOPS**

**4 ZONES**

	code	\$ list price
Thermaline S90 Solid Top, electric, 39-3/8" wide, (4) independently controlled zones, open base, raised C-board operation, wall or back-to-back installation, solid steel cooking surface, stainless steel, (4) 7-7/8" legs. 12.80 kW 208/3/60 w×d×h: 39 3/8"×35 7/16"×35 7/16" Ship weight: 683 lbs	<b>584146</b> WLWWAFOOOC	<b>16,330</b>
Thermaline S90 Solid Top, electric, 39-3/8" wide, (4) independently controlled zones, oven base, raised C-board operation, wall or back-to-back installation, solid steel cooking surface, stainless steel, (4) 7-7/8" legs. 17.80 kW 208/3/60 w×d×h: 39 3/8"×35 7/16"×35 7/16" Ship weight: 639 lbs	<b>584148</b> WLWWCFOOOC	<b>20,530</b>
Thermaline S90 Solid Top, electric, 39-3/8" wide, (4) independently controlled zones, open base, one-side operation, island installation, solid steel cooking surface, stainless steel, (4) 7-7/8" legs. 12.80 kW 208/3/60 w×d×h: 39 3/8"×35 7/16"×35 7/16" Ship weight: 441 lbs	<b>584150</b> WLWWAAOOOC	<b>16,857</b>
Thermaline S90 Solid Top, electric, 39-3/8" wide, (4) independently controlled zones, oven base, one-side operation, island installation, solid steel cooking surface, stainless steel, (4) 7-7/8" legs. 17.80 kW 208/3/60 w×d×h: 39 3/8"×35 7/16"×35 7/16" Ship weight: 639 lbs	<b>584152</b> WLWWCAOOOC	<b>21,431</b>
Thermaline S90 Solid Top, electric, 39-3/8" wide, (4) independently controlled zones, pass-thru open base, two-side operation, island installation, solid steel cooking surface, stainless steel, (4) 7-7/8" legs. 12.80 kW 208/3/60 w×d×h: 39 3/8"×35 7/16"×35 7/16" Ship weight: 397 lbs	<b>584154</b> WLWWABOOOC	<b>16,857</b>

S90 RANGE LINE

	code	\$ list price
Thermaline S90 Solid Top, electric, 39-3/8" wide, (4) independently controlled zones, pass-thru oven base, two-side operation, island installation, solid steel cooking surface, stainless steel, (4) 7-7/8" legs. 17.80 kW 208/3/60 w x d x h: 39 3/8" x 35 7/16" x 35 7/16" Ship weight: 529 lbs	<b>584156</b> WLWWCBOOOC	<b>21,431</b>
<b>Optional Accessories</b>		
Shelf for one side open bases 39.3" (1000mm)	<b>910783</b> THA115	<b>217</b>
Shelf for pass through open bases 39.3" (1000mm)	<b>910782</b> THA114	<b>267</b>
Shelf fixation kit for one side operation open bases.	<b>911914</b> THA728	<b>77</b>
Shelf fixation kit for pass through open bases.	<b>911915</b> THA729	<b>121</b>
Baking sheet 2/1GN for oven	<b>910651</b> THA001	<b>197</b>
Single Chromium Plated Grid (12" x 20")	<b>910652</b> THA080	<b>109</b>
Polinox steel wool for solid top.	<b>910671</b> THA046	<b>11</b>
Set of 4 Castors (2 with brake)	<b>911960</b> THA742	<b>914</b>
Left side stainless steel side wall (c-board, wall or back-to-back installation).	<b>911958</b> THA740	<b>424</b>
Right side Stainless Steel side wall (C-Board, wall or back to back installation).	<b>911959</b> THA741	<b>424</b>
Stainless Steel side wall (island installation)	<b>911715</b> THA746	<b>424</b>
Kit for back to back installation.	<b>911619</b> THA380	<b>539</b>

S90 RANGE LINE





**GAS SOLID TOPS**

S90 RANGE LINE

	code	\$ list price
Thermaline S90 Solid Top, gas, 39-3/8" wide, (2) independently controlled zones, open base, raised C-board operation, wall or back-to-back installation, solid steel cooking surface, stainless steel, (4) 7-7/8" legs, 52,000 BTU  <b>w×d×h:</b> 39 3/8"×35 7/16"×35 7/16" Ship weight: 573 lbs	<b>584158</b> WLGWAFOOOO	<b>13,188</b>
Thermaline S90 Solid Top, gas, 39-3/8" wide, (2) independently controlled zones, oven base, raised C-board operation, wall or back-to-back installation, solid steel cooking surface, stainless steel, (4) 7-7/8" legs, 78,000 BTU  <b>w×d×h:</b> 39 3/8"×35 7/16"×35 7/16" Ship weight: 772 lbs	<b>584159</b> WLGWDFOOOO	<b>14,508</b>
Thermaline S90 Solid Top, gas, 39-3/8" wide, (2) independently controlled zones, open base, one-side operation, island installation, solid steel cooking surface, stainless steel, (4) 7-7/8" legs, 52,000 BTU  <b>w×d×h:</b> 39 3/8"×35 7/16"×35 7/16" Ship weight: 507 lbs	<b>584160</b> WLGWAAOOOO	<b>14,011</b>
Thermaline S90 Solid Top, gas, 39-3/8" wide, (2) independently controlled zones, oven base, one-side operation, island installation, solid steel cooking surface, stainless steel, (4) 7-7/8" legs, 78,000 BTU  <b>w×d×h:</b> 39 3/8"×35 7/16"×35 7/16" Ship weight: 728 lbs	<b>584161</b> WLGWDAOOOO	<b>15,335</b>
Thermaline S90 Solid Top, gas, 39-3/8" wide, (2) independently controlled zones, open base, two-side operation, island installation, solid steel cooking surface, stainless steel, (4) 7-7/8" legs, 52,000 BTU  <b>w×d×h:</b> 39 3/8"×35 7/16"×35 7/16" Ship weight: 507 lbs	<b>584162</b> WLGWACOOOO	<b>14,011</b>
Thermaline S90 Solid Top, gas, 39-3/8" wide, (2) independently controlled zones, oven base, two-side operation, island installation, solid steel cooking surface, stainless steel, (4) 7-7/8" legs, 78,000 BTU  <b>w×d×h:</b> 39 3/8"×35 7/16"×35 7/16" Ship weight: 705 lbs	<b>584163</b> WLGWDCOOOO	<b>15,335</b>
<b>Optional Accessories</b>		
Shelf for one side open bases 39.3" (1000mm)	<b>910783</b> THA115	<b>217</b>

	<b>code</b>	<b>\$ list price</b>
Shelf for pass through open bases 39.3" (1000mm)	<b>910782</b> THA114	<b>267</b>
Shelf fixation kit for one side operation open bases.	<b>911914</b> THA728	<b>77</b>
Shelf fixation kit for pass through open bases.	<b>911915</b> THA729	<b>121</b>
Baking sheet 2/1GN for oven	<b>910651</b> THA001	<b>197</b>
Single Chromium Plated Grid (12" x 20")	<b>910652</b> THA080	<b>109</b>
Polinox steel wool for solid top.	<b>910671</b> THA046	<b>11</b>
Set of 4 Castors (2 with brake)	<b>911960</b> THA742	<b>914</b>
Left side stainless steel side wall (c-board, wall or back-to-back installation).	<b>911958</b> THA740	<b>424</b>
Right side Stainless Steel side wall (C-Board, wall or back to back installation).	<b>911959</b> THA741	<b>424</b>
Stainless Steel side wall (island installation)	<b>911715</b> THA746	<b>424</b>
Kit for back to back installation.	<b>911619</b> THA380	<b>539</b>

S90 RANGE LINE



**ELECTRIC GRIDDLES**

**SMOOTH SURFACE**

	code	\$ list price
Thermaline S90 Griddle, electric, 31-1/2" wide, smooth, open base, raised C-board, wall or back-to-back installation, rear and side splash guards, scraper, stainless steel, (4) 7-7/8" legs. 11.40 kW 208/60 w×d×h: 31 1/2"×35 7/16"×35 7/16" Ship weight: 463 lbs	<b>584114</b> WHWURFOOOC	<b>12,860</b>
Thermaline S90 Griddle, electric, 31-1/2" wide, smooth, open base, one-side operation, island installation, rear and side splash guards, scraper, stainless steel, (4) 7-7/8" legs. 11.40 kW 208/60 w×d×h: 31 1/2"×35 7/16"×35 7/16" Ship weight: 397 lbs	<b>584118</b> WHWURAOOOC	<b>13,686</b>
<b>Optional Accessories</b>		
Scraper of griddle.	<b>910605</b> THA072	<b>77</b>
Set of 4 Castors (2 with brake)	<b>911960</b> THA742	<b>914</b>
Left side stainless steel side wall (c-board, wall or back-to-back installation).	<b>911958</b> THA740	<b>424</b>
Right side Stainless Steel side wall (C-Board, wall or back to back installation).	<b>911959</b> THA741	<b>424</b>
Stainless Steel side wall (island installation)	<b>911715</b> THA746	<b>424</b>
Kit for back to back installation.	<b>911619</b> THA380	<b>539</b>

S90 RANGE LINE



**ELECTRIC GRIDDLES**

**SMOOTH & GROOVED SURFACE**

	code	\$ list price
Thermaline S90 Griddle, electric, 31-1/2" wide, smooth/ribbed, open base, raised C-board, wall or back-to-back installation, rear andside splash guards, scraper, stainless steel, (4) 7-7/8" legs. 11.40 kW 208/60 w×d×h: 31 1/2"×35 7/16"×35 7/16" Ship weight: 463 lbs	<b>584116</b> WHWUSFOOOC	<b>12,860</b>
Thermaline S90 Griddle, electric, 31-1/2" wide, smooth/ribbed, open base, raised C-board, island installation, rear andside splash guards, scraper, stainless steel, (4) 7-7/8" legs. 11.40 kW 208/60 w×d×h: 31 1/2"×35 7/16"×35 7/16" Ship weight: 397 lbs	<b>584120</b> WHWUSAOOOC	<b>13,686</b>
<b>Optional Accessories</b>		
Scraper of griddle.	<b>910605</b> THA072	<b>77</b>
Set of 4 Castors (2 with brake)	<b>911960</b> THA742	<b>914</b>
Left side stainless steel side wall (c-board, wall or back-to-back installation).	<b>911958</b> THA740	<b>424</b>
Right side Stainless Steel side wall (C-Board, wall or back to back installation).	<b>911959</b> THA741	<b>424</b>
Stainless Steel side wall (island installation)	<b>911715</b> THA746	<b>424</b>
Kit for back to back installation.	<b>911619</b> THA380	<b>539</b>

**S90 RANGE LINE**



**GAS GRIDDLES**

**SMOOTH SURFACE**

	code	\$ list price
Thermaline S90 Griddle, gas, 31-1/2" wide, smooth, open base, raised C-board, wall or back-to-back installation, rear and side splash guards, scraper, stainless steel, (4) 7-7/8" legs, 59,000 BTU  <b>w×d×h:</b> 31 1/2"×35 7/16"×35 7/16" Ship weight: 463 lbs	<b>584122</b> WHGURFOOOO	<b>12,860</b>
Thermaline S90 Griddle, gas, 31-1/2" wide, smooth, open base, one-side operation, island installation, rear and side splash guards, scraper, stainless steel, (4) 7-7/8" legs, 59,000 BTU  <b>w×d×h:</b> 31 1/2"×35 7/16"×35 7/16" Ship weight: 463 lbs	<b>584124</b> WHGURAOOOO	<b>12,860</b>
<b>Optional Accessories</b>		
Scraper of griddle.	<b>910605</b> THA072	<b>77</b>
Set of 4 Castors (2 with brake)	<b>911960</b> THA742	<b>914</b>
Left side stainless steel side wall (c-board, wall or back-to-back installation).	<b>911958</b> THA740	<b>424</b>
Right side Stainless Steel side wall (C-Board, wall or back to back installation).	<b>911959</b> THA741	<b>424</b>
Stainless Steel side wall (island installation)	<b>911715</b> THA746	<b>424</b>
Kit for back to back installation.	<b>911619</b> THA380	<b>539</b>

**S90 RANGE LINE**



**GAS GRIDDLES**

**SMOOTH & GROOVED SURFACE**

	code	\$ list price
Thermaline S90 Griddle, gas, 31-1/2" wide, smooth/ribbed, open base, raised C-board, wall or back-to-back installation, rear andside splash guards, scraper, stainless steel, (4) 7-7/8" legs, 59,000 BTU  <b>w×d×h: 31 1/2"×35 7/16"×35 7/16"</b> Ship weight: 485 <b>lbs</b>	<b>584123</b> WHGUSFOOOO	<b>12,860</b>
Thermaline S90 Griddle, gas, 31-1/2" wide, smooth/ribbed, open base, one-side operation, island installation, rear andside splash guards, scraper, stainless steel, (4) 7-7/8" legs, 59,000 BTU  <b>w×d×h: 31 1/2"×35 7/16"×35 7/16"</b> Ship weight: 397 <b>lbs</b>	<b>584125</b> WHGUSAOOOO	<b>13,357</b>
<b>Optional Accessories</b>		
Scraper of griddle.	<b>910605</b> THA072	<b>77</b>
Set of 4 Castors (2 with brake)	<b>911960</b> THA742	<b>914</b>
Left side stainless steel side wall (c-board, wall or back-to-back installation).	<b>911958</b> THA740	<b>424</b>
Right side Stainless Steel side wall (C-Board, wall or back to back installation).	<b>911959</b> THA741	<b>424</b>
Stainless Steel side wall (island installation)	<b>911715</b> THA746	<b>424</b>
Kit for back to back installation.	<b>911619</b> THA380	<b>539</b>

**S90 RANGE LINE**

S90 RANGE LINE



**GAS CHAR-BROILERS**

**1/2 MODULE**

	code	\$ list price
Thermaline S90 Char-Broiler, gas, 19-11/16" wide, open base, raised C-board, island or back to back installation, rear and-side splash guards, scraper, stainless steel, (4) 7-7/8" legs, 41,000 BTU 40908 <b>btu</b> <b>w×d×h:</b> 19 11/16"×35 7/16"×35 7/16" Ship weight: 353 <b>lbs</b>	<b>584089</b> WDGRAFOOOO	<b>9,319</b>
Thermaline S90 Char-Broiler, gas, 19-11/16" wide, open base, one-side operation, island installation, rear andside splash guards, scraper, stainless steel, (4) 7-7/8" legs, 41,000 BTU 40908 <b>btu</b> <b>w×d×h:</b> 19 11/16"×35 7/16"×35 7/16" Ship weight: 353 <b>lbs</b>	<b>584090</b> WDGRAAOOOO	<b>9,892</b>
<b>Optional Accessories</b>		
Shelf for one side open bases 19.7" (500mm)	<b>910777</b> THA109	<b>153</b>
Shelf fixation kit for one side operation open bases.	<b>911914</b> THA728	<b>77</b>
Set of 4 Castors (2 with brake)	<b>911960</b> THA742	<b>914</b>
Left side stainless steel side wall (c-board, wall or back-to-back installation).	<b>911958</b> THA740	<b>424</b>
Right side Stainless Steel side wall (C-Board, wall or back to back installation).	<b>911959</b> THA741	<b>424</b>
Stainless Steel side wall (island installation)	<b>911715</b> THA746	<b>424</b>
Kit for back to back installation.	<b>911619</b> THA380	<b>539</b>



**GAS CHAR-BROILERS**

**1 MODULE**

	<b>code</b>	<b>\$ list price</b>
Thermaline S90 Char-Broiler, gas, 31-1/2" wide, full module, open base, raised C-board, wall or back-to-back installation, rear andside splash guards, scraper, stainless steel, (4) 7-7/8" legs, 82,000 BTU <b>81816 btu</b> <b>w×d×h: 31 1/2"×35 7/16"×35 7/16"</b> Ship weight: 463 <b>lbs</b>	<b>584091</b> WDGUAFOOOO	<b>12,860</b>
Thermaline S90 Char-Broiler, gas, 31-1/2" wide, full module, open base, one-side operation, island installation, rear andside splash guards, scraper, stainless steel, (4) 7-7/8" legs, 82,000 BTU <b>81816 btu</b> <b>w×d×h: 31 1/2"×35 7/16"×35 7/16"</b> Ship weight: 441 <b>lbs</b>	<b>584092</b> WDGUAAOOOO	<b>13,686</b>
<b>Optional Accessories</b>		
Shelf for one side open bases 39.3" (1000mm)	<b>910783</b> THA115	<b>217</b>
Shelf fixation kit for one side operation open bases.	<b>911914</b> THA728	<b>77</b>
Set of 4 Castors (2 with brake)	<b>911960</b> THA742	<b>914</b>
Left side stainless steel side wall (c-board, wall or back-to-back installation).	<b>911958</b> THA740	<b>424</b>
Right side Stainless Steel side wall (C-Board, wall or back to back installation).	<b>911959</b> THA741	<b>424</b>
Stainless Steel side wall (island installation)	<b>911715</b> THA746	<b>424</b>
Kit for back to back installation.	<b>911619</b> THA380	<b>539</b>

**S90 RANGE LINE**





**ELECTRIC FRYERS**

**1 WELL**

	code	\$ list price
Thermaline S90 Fryer, electric, floor model, 6 gallon well, external heating elements, includes (2) baskets w/insulated handles, raised C-board, wall or back-to-back installation, stainless steel, (4) 7-7/8" legs. 12.20 kW 208/3/60 w×d×h: 19 11/16"×35 7/16"×35 7/16" Ship weight: 287 lbs	<b>584093</b> WFWROFOOOC	<b>10,718</b>
Thermaline S90 Fryer, electric, floor model, 6 gallon well, external heating elements, includes (2) baskets w/insulated handles, one-side operation, island installation, stainless steel, (4) 7-7/8" legs. 12.20 kW 208/3/60 w×d×h: 19 11/16"×35 7/16"×35 7/16" Ship weight: 243 lbs	<b>584095</b> WFWROAOOOO	<b>11,541</b>
<b>Included Accessories</b>		
Basket rest grid for 6gal fryer	Quantity 1 <b>911567</b> THA214	—
Basket for 6gal fryer	Quantity 2 <b>911574</b> THA215	—
Closing cover for 6 gal fryer	Quantity 1 <b>911575</b> THA216	—
<b>Optional Accessories</b>		
Oil strainer for fryers.	<b>910752</b> THA093	<b>217</b>
Discharge vessel for 3.6gal and6gal fryers	<b>911570</b> THA210	<b>305</b>
Lid for discharge vessel 3.6gal and6gal fryers	<b>911585</b> THA221	<b>87</b>
Closing cover for 6 gal fryer	<b>911575</b> THA216	<b>109</b>
Basket for 6gal fryer	<b>911574</b> THA215	<b>60</b>
Basket rest grid for 6gal fryer	<b>911567</b> THA214	<b>22</b>
Left side stainless steel side wall (c-board, wall or back-to-back installation).	<b>911958</b> THA740	<b>424</b>
Right side Stainless Steel side wall (C-Board, wall or back to back installation).	<b>911959</b> THA741	<b>424</b>
Stainless Steel side wall (island installation)	<b>911715</b> THA746	<b>424</b>

S90 RANGE LINE

	code	\$ list price
Kit for back to back installation.	<b>911619</b> THA380	<b>539</b>



**ELECTRIC FRYERS**

**2 WELLS**

	code	\$ list price
Thermaline S90 Fryer, Dual Deep Fat, electric, floor model, (2) 3.6 gallon wells, external heating elements, includes (2) baskets w/insulated handles, raised C-board, wall or back-to-back installation, stainless steel, (4) 7-7/8" legs. 18.40 kW 208/3/60 w×d×h: 31 1/2"×35 7/16"×35 7/16" Ship weight: 397 lbs	<b>584097</b> WFWUOFOOOC	<b>17,308</b>
Thermaline S90 Fryer, Dual Deep Fat, electric, floor model, (2) 3.6 gallon wells, external heating elements, includes (2) baskets w/insulated handles, one-side operation, island installation, stainless steel, (4) 7-7/8" legs. 18.40 kW 208/3/60 w×d×h: 31 1/2"×35 7/16"×35 7/16" Ship weight: 309 lbs	<b>584099</b> WFWUOAOOOO	<b>17,932</b>
<b>Included Accessories</b>		
Basket rest grid for 2x3.6gal fryer	Quantity 2 <b>911566</b> THA217	—
Basket for 2x3.6gal fryer	Quantity 2 <b>911573</b> THA219	—
Closing cover for 3.6 gal fryer	Quantity 2 <b>911584</b> THA220	—
<b>Optional Accessories</b>		
Oil strainer for fryers.	<b>910752</b> THA093	<b>217</b>
Discharge vessel for 3.6gal and6gal fryers	<b>911570</b> THA210	<b>305</b>
Lid for discharge vessel 3.6gal and6gal fryers	<b>911585</b> THA221	<b>87</b>
Closing cover for 3.6 gal fryer	<b>911584</b> THA220	<b>1,006</b>
Basket for 2x3.6gal fryer	<b>911573</b> THA219	<b>45</b>
Basket rest grid for 2x3.6gal fryer	<b>911566</b> THA217	<b>22</b>
Set of 4 Castors (2 with brake)	<b>911960</b> THA742	<b>914</b>

S90 RANGE LINE

	<b>code</b>	<b>\$ list price</b>
Left side stainless steel side wall (c-board, wall or back-to-back installation).	<b>911958</b> THA740	<b>424</b>
Right side Stainless Steel side wall (C-Board, wall or back to back installation).	<b>911959</b> THA741	<b>424</b>
Stainless Steel side wall (island installation)	<b>911715</b> THA746	<b>424</b>
Kit for back to back installation.	<b>911619</b> THA380	<b>539</b>

S90 RANGE LINE



**GAS FRYERS**

**1 WELL**

		code	\$ list price
Thermaline S90 Fryer, gas, floor model, 6 gallon well, external heating elements, includes (2) baskets w/insulated handles, raised C-board, wall or back-to-back installation, stainless steel, (4) 7-7/8" legs, 74,000 BTU 74998 btu w×d×h: 19 11/16"×35 7/16"×35 7/16" Ship weight: 353 lbs		584101 WFGROFOOOO	9,569
Thermaline S90 Fryer, gas, floor model, 6 gallon well, external heating elements, includes (2) baskets w/insulated handles, one-side operation, island installation, stainless steel, (4) 7-7/8" legs, 74,000 BTU 74998 btu w×d×h: 19 11/16"×35 7/16"×35 7/16" Ship weight: 287 lbs		584102 WFGROAOOOO	10,390
<b>Included Accessories</b>			
Basket rest grid for 6gal fryer	Quantity 1	911567 THA214	—
Basket for 6gal fryer	Quantity 2	911574 THA215	—
Closing cover for 6 gal fryer	Quantity 1	911575 THA216	—
<b>Optional Accessories</b>			
Oil strainer for fryers.		910752 THA093	217
Discharge vessel for 3.6gal and6gal fryers		911570 THA210	305
Lid for discharge vessel 3.6gal and6gal fryers		911585 THA221	87
Closing cover for 6 gal fryer		911575 THA216	109
Basket for 6gal fryer		911574 THA215	60
Basket rest grid for 6gal fryer		911567 THA214	22
Left side stainless steel side wall (c-board, wall or back-to-back installation).		911958 THA740	424
Right side Stainless Steel side wall (C-Board, wall or back to back installation).		911959 THA741	424
Stainless Steel side wall (island installation)		911715 THA746	424
Kit for back to back installation.		911619 THA380	539

S90 RANGE LINE



**GAS FRYERS**

**2 WELLS**

		code	\$ list price
Thermaline S90 Fryer, gas, floor model, (2) 3.6 gallon wells, external heating elements, includes (2) baskets w/insulated handles, raised C-board, one-side operation, stainless steel, (4) 7-7/8" legs, 100,000 BTU 100225 btu w×d×h: 31 1/2"×35 7/16"×35 7/16" Ship weight: 419 lbs		<b>584103</b> WFGUOFOOOO	<b>14,011</b>
Thermaline S90 Fryer, gas, floor model, (2) 3.6 gallon wells, external heating elements, includes (2) baskets w/insulated handles, one-side operation, island installation, stainless steel, (4) 7-7/8" legs, 100,000 BTU 100225 btu w×d×h: 31 1/2"×35 7/16"×35 7/16" Ship weight: 397 lbs		<b>584104</b> WFGUOAOOOO	<b>14,838</b>
<b>Included Accessories</b>			
Basket rest grid for 2x3.6gal fryer	Quantity 2	<b>911566</b> THA217	—
Basket for 2x3.6gal fryer	Quantity 2	<b>911573</b> THA219	—
Closing cover for 3.6 gal fryer	Quantity 2	<b>911584</b> THA220	—
<b>Optional Accessories</b>			
Oil strainer for fryers.		<b>910752</b> THA093	<b>217</b>
Discharge vessel for 3.6gal and6gal fryers		<b>911570</b> THA210	<b>305</b>
Lid for discharge vessel 3.6gal and6gal fryers		<b>911585</b> THA221	<b>87</b>
Closing cover for 3.6 gal fryer		<b>911584</b> THA220	<b>1,006</b>
Basket for 2x3.6gal fryer		<b>911573</b> THA219	<b>45</b>
Basket rest grid for 2x3.6gal fryer		<b>911566</b> THA217	<b>22</b>
Set of 4 Castors (2 with brake)		<b>911960</b> THA742	<b>914</b>
Left side stainless steel side wall (c-board, wall or back-to-back installation).		<b>911958</b> THA740	<b>424</b>
Right side Stainless Steel side wall (C-Board, wall or back to back installation).		<b>911959</b> THA741	<b>424</b>
Stainless Steel side wall (island installation)		<b>911715</b> THA746	<b>424</b>

S90 RANGE LINE

	code	\$ list price
Kit for back to back installation.	911619 THA380	539



**ELECTRIC BAIN MARIE**

**HALF MODULE**

	code	\$ list price
Thermaline S90 Bain Marie, electric, 19-11/16" wide, half module, open base, raised C-board, wall or back-to-back installation, stainless steel, (4) 7-7/8" legs. 1.50 kW 208/60 w×d×h: 19 11/16"×35 7/16"×35 7/16" Ship weight: 397 lbs	584077 WBWRAFOOOO	12,101
Thermaline S90 Bain Marie, electric, 19-11/16" wide, half module, open base, one-side operation, island installation, stainless steel, (4) 7-7/8" legs. 1.50 kW 208/60 w×d×h: 19 11/16"×35 7/16"×35 7/16" Ship weight: 265 lbs	584079 WBWRAAOOOO	12,830
Thermaline S90 Bain Marie, electric, 19-11/16" wide, half module, pass-thru open base, both-side operation, island installation, stainless steel, (4) 7-7/8" legs. 1.50 kW 208/60 w×d×h: 19 11/16"×35 7/16"×35 7/16" Ship weight: 265 lbs	584081 WBWRACOOOO	12,830

**Optional Accessories**

Suspension frame for half module 19.7" bain marie/food warmer.	911565 THA213	186
Shelf for one side open bases 19.7" (500mm)	910777 THA109	153
Shelf for pass through open bases 19.7" (500mm)	910776 THA108	174
Shelf fixation kit for one side operation open bases.	911914 THA728	77
Shelf fixation kit for pass through open bases.	911915 THA729	121
Set of 4 Castors (2 with brake)	911960 THA742	914
Left side stainless steel side wall (c-board, wall or back-to-back installation).	911958 THA740	424
Right side Stainless Steel side wall (C-Board, wall or back to back installation).	911959 THA741	424

S90 RANGE LINE

	code	\$ list price
Stainless Steel side wall (island installation)	<b>911715</b> THA746	<b>424</b>
Kit for back to back installation.	<b>911619</b> THA380	<b>539</b>



**ELECTRIC BAIN MARIE**

**LARGE MODULE**

	code	\$ list price
Thermaline S90 Bain Marie, electric, 27-9/16" wide, full module, pass-thru open base, both-side operation, island installation, stainless steel, (4) 7-7/8" legs. 3.00 kW 208/60 w×d×h: 27 9/16"×35 7/16"×35 7/16" Ship weight: 397 lbs	<b>584087</b> WBWTACOOOO	<b>15,011</b>

Optional Accessories

Suspension Frame, for half module, for 27.5" bain marie and food warmers	<b>911703</b> THA720	<b>272</b>
Shelf fixation kit for one side operation open bases.	<b>911914</b> THA728	<b>77</b>
Shelf fixation kit for pass through open bases.	<b>911915</b> THA729	<b>121</b>
Set of 4 Castors (2 with brake)	<b>911960</b> THA742	<b>914</b>
Left side stainless steel side wall (c-board, wall or back-to-back installation).	<b>911958</b> THA740	<b>424</b>
Right side Stainless Steel side wall (C-Board, wall or back to back installation).	<b>911959</b> THA741	<b>424</b>
Stainless Steel side wall (island installation)	<b>911715</b> THA746	<b>424</b>
Kit for back to back installation.	<b>911619</b> THA380	<b>539</b>

S90 RANGE LINE



**GAS PASTA COOKERS**

**10.5 GALLONS**

	code	\$ list price
Thermaline S90 Pasta Cooker, gas, 19-11/16" wide, single tank, 10.5 gallon capacity, constant water level refill and starch removal during cooking process, raised C-board, wall or island installation, stainless steel, (4) 7-7/8" legs, 49,000 BTU  <b>w×d×h:</b> 19 11/16"×35 7/16"×35 7/16" Ship weight: 287 lbs	<b>584138</b> WKGROFOOOO	<b>15,752</b>
Thermaline S90 Pasta Cooker, gas, 19-11/16" wide, single tank, 10.5 gallon capacity, constant water level refill and starch removal during cooking process, one-side operation, island installation, stainless steel, (4) 7-7/8" legs, 49,000 BTU  <b>w×d×h:</b> 19 11/16"×35 7/16"×35 7/16" Ship weight: 265 lbs	<b>584139</b> WKGROAOOOO	<b>16,481</b>
<b>Optional Accessories</b>		
Round Basket for pasta cooker.	<b>910511</b> THA066	<b>82</b>
Bottom plate for round basket support	<b>910515</b> THA070	<b>82</b>
Basket (11" x 18") for pasta cooker.	<b>910512</b> THA067	<b>294</b>
Basket (11" x 9") for pasta cooker.	<b>910513</b> THA068	<b>174</b>
Basket (11" x 6") for pasta cooker.	<b>910514</b> THA069	<b>148</b>
Closing cover for pasta cooker.	<b>911615</b> THA227	<b>121</b>
Left side stainless steel side wall (c-board, wall or back-to-back installation).	<b>911958</b> THA740	<b>424</b>
Right side Stainless Steel side wall (C-Board, wall or back to back installation).	<b>911959</b> THA741	<b>424</b>
Stainless Steel side wall (island installation)	<b>911715</b> THA746	<b>424</b>
Kit for back to back installation.	<b>911619</b> THA380	<b>539</b>

**S90 RANGE LINE**





**WORKTOP**

	code	\$ list price
Thermaline S90 Neutral Worktop, stainless steel, island installation <b>w×d×h:</b> 19 11/16"×35 7/16"×35 7/16" Ship weight: 320 lbs	<b>584166</b> WNORABO000	<b>7,486</b>
Thermaline S90 Neutral Worktop, stainless steel, C-board installation <b>w×d×h:</b> 19 11/16"×35 7/16"×35 7/16" Ship weight: 320 lbs	<b>584857</b> WNORAF0000	<b>7,486</b>

S90 RANGE LINE



**WATER MIXING UNITS**

	code	\$ list price
Thermaline S90 Water Mixing Unit, 4" wide, raised C-board, wall or back-to-back installation, stainless steel <b>w×d×h:</b> 3 15/16"×35 7/16"×35 7/16" Ship weight: 110 lbs	<b>584164</b> WMOMOF0000	<b>4,403</b>
Thermaline S90 Water Mixing Unit, 4" wide, island installation, stainless steel <b>w×d×h:</b> 3 15/16"×35 7/16"×35 7/16" Ship weight: 165 lbs	<b>584165</b> WMOMOE0000	<b>4,756</b>

**STAINLESS STEEL KICK PLATE**

	code	\$ list price
<b>Optional Accessories</b>		
Stainless Steel kick plates 15.7" (400mm)	<b>911554</b> THA200	<b>404</b>
Stainless Steel kick plates 19.7" (500mm)	<b>911555</b> THA186	<b>409</b>
Stainless Steel kick plates 23.6" (600mm)	<b>911556</b> THA201	<b>419</b>
Stainless Steel kick plates 27.5" (700mm)	<b>911557</b> THA202	<b>424</b>
Stainless Steel kick plates 31.5" (800mm)	<b>911558</b> THA203	<b>435</b>
Stainless Steel kick plates 35.4" (900mm)	<b>911559</b> THA204	<b>441</b>
Stainless Steel kick plates 39.3" (1000mm)	<b>911560</b> THA185	<b>451</b>
Stainless Steel kick plate 43.4" (1100mm)	<b>911617</b> THA407	<b>495</b>
Stainless Steel kick plate 47.2" (1200mm)	<b>911562</b> THA179	<b>588</b>
Stainless Steel kick plate 51.1" (1300mm)	<b>911618</b> THA408	<b>512</b>
Stainless Steel kick plate 55.1" (1400mm)	<b>911563</b> THA205	<b>609</b>
Stainless Steel kick plate 59" (1500mm)	<b>911602</b> THA153	<b>621</b>
Stainless Steel kick plate 62.9" (1600mm)	<b>911837</b> THA409	<b>566</b>
Stainless Steel kick plate 66.6" (1700mm)	<b>911838</b> THA410	<b>609</b>
Stainless Steel kick plate 70.8" (1800mm)	<b>911839</b> THA411	<b>658</b>
Stainless Steel kick plate 74.8" (1900mm)	<b>911840</b> THA412	<b>702</b>
Stainless Steel kick plate 78.7" (2000mm)	<b>911841</b> THA413	<b>740</b>
Stainless steel front kicking strip, 2100mm	<b>911899</b> THA502	<b>794</b>
Stainless Steel kick plate 86.6" (2200mm)	<b>911900</b> THA503	<b>827</b>
Stainless Steel kick plate 90.6" (2300mm)	<b>911901</b> THA504	<b>854</b>
Stainless Steel kick plate 94.4" (2400mm)	<b>911902</b> THA505	<b>914</b>
Stainless Steel kick plate 98.4" (2500mm)	<b>911903</b> THA506	<b>958</b>

	code	\$ list price
Steel kick plate both sides, against wall installation, left andright	<b>911639</b> THA222	<b>675</b>
Steel kick plate both sides, island installation, left andright	<b>911638</b> THA226	<b>642</b>
Steel kick plate both sides, back to back installation, left andright	<b>911640</b> THA223	<b>675</b>
Kit for back to back installation.	<b>911619</b> THA380	<b>539</b>

**PORTIONING SHELVES (5" / 130mm DEPTH)**

	code	\$ list price
<b>Optional Accessories</b>		
Portioning shelf/Plate shelf 5" x 15.7" (130x400mm)	<b>911850</b> THA507	<b>1,000</b>
Portioning shelf/Plate shelf 5" x 19.7" (130x500mm)	<b>911851</b> THA508	<b>1,017</b>
Portioning shelf/Plate shelf 5" x 23.6" (130x600mm)	<b>911852</b> THA509	<b>1,029</b>
Portioning shelf/Plate shelf 5" x 27.5" (130x700mm)	<b>911853</b> THA510	<b>1,039</b>
Portioning shelf/Plate shelf 5" x 31.5" (130 x 800mm)	<b>911854</b> THA511	<b>1,049</b>
Portioning shelf/Plate shelf 5" x 35.4" (130x900mm)	<b>911855</b> THA512	<b>1,071</b>
Portioning shelf/Plate shelf 5" x 39.3" (130x1000mm)	<b>911856</b> THA513	<b>1,082</b>
Portioning shelf/Plate shelf 5" x 43.4" (130x1100mm)	<b>911857</b> THA514	<b>1,152</b>
Portioning shelf/Plate shelf 5" x 47.2" (130x1200mm)	<b>911858</b> THA515	<b>1,165</b>
Portioning shelf/Plate shelf 5" x 51.1" (130x1300mm)	<b>911859</b> THA516	<b>1,175</b>
Portioning shelf/Plate shelf 5" x 55.1" (130x1400mm)	<b>911860</b> THA517	<b>1,191</b>
Portioning shelf/Plate shelf 5" x 59" (130x1500mm)	<b>911861</b> THA518	<b>1,207</b>
Portioning shelf/Plate shelf 5" x 62.9" (130x1600mm)	<b>911862</b> THA519	<b>1,218</b>
Portioning shelf/Plate shelf 5" x 66.6" (130x1700mm)	<b>911863</b> THA520	<b>1,228</b>
Portioning shelf/Plate shelf 5" x 70.8" (130x1800mm)	<b>911864</b> THA521	<b>1,246</b>
Portioning shelf/Plate shelf 5" x 74.8" (130x1900mm)	<b>911865</b> THA522	<b>1,262</b>

S90 RANGE LINE

	<b>code</b>	<b>\$ list price</b>
Portioning shelf/Plate shelf 5" x 78.7" (130x2000mm)	<b>911866</b> THA523	<b>1,273</b>
Portioning shelf, 2100mm width	<b>911867</b> THA524	<b>1,337</b>
Portioning shelf/Plate shelf 5" x 86.6" (130x2200mm)	<b>911868</b> THA525	<b>1,382</b>
Portioning shelf, 2300mm width	<b>911869</b> THA526	<b>1,403</b>
Portioning shelf/Plate shelf 5" x 94.4" (130x2400mm)	<b>911870</b> THA527	<b>1,435</b>
Portioning shelf/Plate shelf 5" x 98.4" (130x2500mm)	<b>911871</b> THA528	<b>1,463</b>

**PORTIONING SHELVES (7.8" / 200mm DEPTH)**

**S90 RANGE LINE**

	code	\$ list price
<b>Optional Accessories</b>		
Portioning shelf/Plate shelf 7.8" x 15.7" (200x400mm)	<b>911872</b> THA529	<b>1,196</b>
Portioning shelf/Plate shelf 7.8" x 19.7" (200x500mm)	<b>911873</b> THA530	<b>1,218</b>
Portioning shelf/Plate shelf 7.8" x 23.6" (200x600mm)	<b>911874</b> THA531	<b>1,241</b>
Portioning shelf/Plate shelf 7.8" x 27.7.8" (200x700mm)	<b>911875</b> THA532	<b>1,262</b>
Portioning shelf/Plate shelf 7.8" x 31.7.8" (200x800mm)	<b>911876</b> THA533	<b>1,278</b>
Portioning shelf/Plate shelf 7.8" x 35.4" (200x900mm)	<b>911877</b> THA534	<b>1,299</b>
Portioning shelf/Plate shelf 7.8" x 39.3" (200x1000mm)	<b>911878</b> THA535	<b>1,322</b>
Portioning shelf/Plate shelf 7.8" x 43.4" (200x1100mm)	<b>911879</b> THA536	<b>1,387</b>
Portioning shelf/Plate shelf 7.8" x 47.2" (200x1200mm)	<b>911880</b> THA537	<b>1,408</b>
Portioning shelf/Plate shelf 7.8" x 51.1" (200x1300mm)	<b>911881</b> THA538	<b>1,425</b>
Portioning shelf/Plate shelf 7.8" x 55.1" (200x1400mm)	<b>911882</b> THA539	<b>1,447</b>
Portioning shelf/Plate shelf 7.8" x 59" (200x1500mm)	<b>911883</b> THA540	<b>1,468</b>
Portioning shelf/Plate shelf 7.8" x 62.9" (200x1600mm)	<b>911884</b> THA541	<b>1,490</b>
Portioning shelf/ Plate shelf 7.8" x 66.6" (200x1700mm)	<b>911885</b> THA542	<b>1,511</b>
Portioning shelf/Plate shelf 7.8" x 70.8" (200x1800mm)	<b>911886</b> THA543	<b>1,529</b>
Portioning shelf/Plate shelf 7.8" x 74.8" (200x1900mm)	<b>911887</b> THA544	<b>1,550</b>
Portioning shelf/Plate shelf 7.8" x 78.7" (200x2000mm)	<b>911888</b> THA545	<b>1,571</b>
Portioning shelf, 2100mm width	<b>911889</b> THA546	<b>1,610</b>
Portioning shelf/Plate shelf 7.8" x 86.6" (200x2200mm)	<b>911890</b> THA547	<b>1,691</b>
Portioning shelf, 2300mm width	<b>911891</b> THA548	<b>1,708</b>
Portioning shelf/Plate shelf 7.8" x 94.4" (200x2400mm)	<b>911892</b> THA549	<b>1,762</b>
Portioning shelf/Plate shelf 7.8" x 98.4" (200x2500mm)	<b>911893</b> THA550	<b>1,795</b>

**ACCESSORIES**

	code	\$ list price
<b>Optional Accessories</b>		
Left side stainless steel side wall (c-board, wall or back-to-back installation).	<b>911958</b> THA740	<b>424</b>
Right side Stainless Steel side wall (C-Board, wall or back to back installation).	<b>911959</b> THA741	<b>424</b>
Set of 4 Castors (2 with brake)	<b>911960</b> THA742	<b>914</b>
Flanged feet kit 2"	<b>912209</b> FEET2INCH	<b>435</b>

S90 RANGE LINE

# EM SERIES RESTAURANT RANGE LINE





**EM SERIES RESTAURANT RANGE LINE ..... 103**



**GAS RANGES**

**4 OPEN BURNERS**

	code	\$ list price
EM Series Restaurant Range Range, gas, 24" wide, (4) 33,000 BTU open burners, standard oven base with (2) stainless steel tray racks with (6" adjustable, removable legs) 163632 <b>btu</b> <b>w×d×h:</b> 24 1/32"×31 1/2"×37 3/16" Ship weight: 309 <b>lbs</b>	<b>169004</b> ACFG24	<b>3,740</b>
EM Series Restaurant Range Range, gas, 24" wide, (4) 33,000 BTU open burners, static oven base with (2) stainless steel tray racks with (6" adjustable, removable legs) 163632 <b>btu</b> <b>w×d×h:</b> 24 1/32"×31 1/2"×37 3/16" Ship weight: 309 <b>lbs</b>	<b>169038</b> ACFG24T	<b>3,960</b>
<b>Optional Accessories</b>		
EM Series Restaurant Range Back Shelf and Salamander Support, 24" wide	 <b>169026</b> BPANEL24	<b>475</b>
Kit 4 Wheels - 2 swiveling with brake	 <b>206135</b> 4WHEELCOMP	<b>412</b>

EM SERIES RESTAURANT RANGE LINE



**GAS RANGES**

**6 OPEN BURNERS**

	code	\$ list price
EM Series Restaurant Range Range, gas, 36" wide, (6) 33,000 BTU open burners, standard oven base with (2) stainless steel tray racks with (6" adjustable, removable legs) 228403 <b>btu</b> <b>w×d×h:</b> 36 1/32"×31 1/2"×37 3/16" Ship weight: 386 <b>lbs</b>	<b>169005</b> ACFG36	<b>4,070</b>
EM Series Restaurant Range Range, gas, 36" wide, (6) 33,000 BTU open burners, static oven base with (2) stainless steel tray racks with (6" adjustable, removable legs) 228403 <b>btu</b> <b>w×d×h:</b> 36 1/32"×31 1/2"×37 3/16" Ship weight: 386 <b>lbs</b>	<b>169039</b> ACFG36T	<b>4,400</b>



EM SERIES RESTAURANT RANGE LINE

		code	\$ list price
<b>Optional Accessories</b>			
EM Series Restaurant Range Back Shelf and Salamander Support, 36" wide		<b>169046</b> BPANEL36	<b>616</b>
Kit 4 Wheels - 2 swiveling with brake		<b>206135</b> 4WHEELCOMP	<b>412</b>




**OVEN BASES**

	code	\$ list price
EM Series Restaurant Range Gas Convection Oven Base 36" freestanding with (6" adjustable, removable legs) .25 kW 40908 btu 120/1/60 w×d×h: 36 1/32"×36 7/16"×36 1/32" Ship weight: 309 lbs	<b>169011</b> AFFG36	<b>4,455</b>
EM Series Restaurant Range Gas Static Oven Base 36" freestanding with (6" adjustable, removable legs) 34090 btu w×d×h: 36 1/32"×31 3/4"×35 3/8" Ship weight: 254 lbs	<b>169062</b> AFG36	<b>3,455</b>



**GAS BURNERS**


**2 OPEN BURNERS**

	code	\$ list price
EM Series Restaurant Range Burners, gas, 12" wide, (2) 32,500 BTU open burners with (4" adjustable, removable legs) 64771 btu w×d×h: 12 1/64"×31 1/2"×14 5/8" Ship weight: 77 lbs	<b>169000</b> ACG12	<b>1,650</b>
EM Series Restaurant Range Burners, gas, 12" wide, (2) 32,500 BTU open burners with (4" adjustable, removable legs) 64771 btu w×d×h: 12 1/64"×31 1/2"×14 5/8" Ship weight: 77 lbs	<b>169034</b> ACG12T	<b>1,870</b>
<b>Optional Accessories</b>		
EM Series Restaurant Range 4 Pins Kit, for top equipment on refrigerated base	 <b>169048</b> 4PINSCOMP	<b>88</b>



**GAS BURNERS**


**4 OPEN BURNERS**

	code	\$ list price
EM Series Restaurant Range Burners, gas, 24" wide, (4) 32,500 BTU open burners with (4" adjustable, removable legs) 129542 <b>btu</b> <b>w</b> × <b>d</b> × <b>h</b> : 24 1/32"×31 1/2"×14 5/8" Ship weight: 143 <b>lbs</b>	<b>169001</b> ACG24	<b>2,310</b>
EM Series Restaurant Range Burners, gas, 24" wide, (4) 32,500 BTU open burners with (4" adjustable, removable legs) 129542 <b>btu</b> <b>w</b> × <b>d</b> × <b>h</b> : 24 1/32"×31 1/2"×14 5/8" Ship weight: 143 <b>lbs</b>	<b>169035</b> ACG24T	<b>2,530</b>
Optional Accessories		
EM Series Restaurant Range 4 Pins Kit, for top equipment on refrigerated base	 <b>169048</b> 4PINSCOMP	<b>88</b>



**GAS BURNERS**

**6 OPEN BURNERS**


	code	\$ list price
EM Series Restaurant Range Burners, gas, 36" wide, (6) 32,500 BTU open burners with (4" adjustable, removable legs) 194313 <b>btu</b> <b>w</b> × <b>d</b> × <b>h</b> : 36 1/32"×31 1/2"×14 5/8" Ship weight: 209 <b>lbs</b>	<b>169002</b> ACG36	<b>3,366</b>
EM Series Restaurant Range Burners, gas, 36" wide, (6) 32,500 BTU open burners with (4" adjustable, removable legs) 194313 <b>btu</b> <b>w</b> × <b>d</b> × <b>h</b> : 36 1/32"×31 1/2"×14 5/8" Ship weight: 209 <b>lbs</b>	<b>169036</b> ACG36T	<b>3,564</b>
Optional Accessories		
EM Series Restaurant Range 4 Pins Kit, for top equipment on refrigerated base	 <b>169048</b> 4PINSCOMP	<b>88</b>

EM SERIES RESTAURANT RANGE LINE



**GAS BURNERS**


**8 OPEN BURNERS**

	code	\$ list price
EM Series Restaurant Range Burners, gas, 48" wide, (8) 32,500 BTU open burners with (4" adjustable, removable legs) 259084 <b>btu</b> <b>w×d×h:</b> 48 1/32"×31 1/2"×14 5/8" Ship weight: 276 <b>lbs</b>	<b>169003</b> ACG48	<b>4,015</b>
EM Series Restaurant Range Burners, gas, 48" wide, (8) 32,500 BTU open burners with (4" adjustable, removable legs) 259084 <b>btu</b> <b>w×d×h:</b> 48 1/32"×31 1/2"×14 5/8" Ship weight: 276 <b>lbs</b>	<b>169037</b> ACG48T	<b>4,235</b>
Optional Accessories		
EM Series Restaurant Range 4 Pins Kit, for top equipment on refrigerated base	 <b>169048</b> 4PINSCOMP	<b>88</b>



**INDUCTION TOP**

**2 ZONES**

	code	\$ list price
EM Series Restaurant Range Induction Top, electric, 16" wide, (2) independently controlled zones with (4" adjustable, removable legs) 7.00 <b>kW</b> 200-240/1/50/60 <b>w×d×h:</b> 16 "×31 1/2"×14 5/8" Ship weight: 77 <b>lbs</b>	<b>169007</b> AIZ16	<b>9,900</b>
Optional Accessories		
EM Series Restaurant Range 4 Pins Kit, for top equipment on refrigerated base	 <b>169048</b> 4PINSCOMP	<b>88</b>



**GAS FRENCH TOP**

	code	\$ list price
EM Series Restaurant Range French Top, gas, 36" wide, cast iron solid top, 27,000 BTU with (4" adjustable, removable legs) 27272 btu w×d×h: 36 1/32"×31 1/2"×14 5/8" Ship weight: 209 lbs	169009 ASG36	3,564




**GAS GRIDDLES**  
**SMOOTH SURFACE**

	code	\$ list price
EM Series Restaurant Range Griddle, gas, 12" wide, smooth with (4" adjustable, removable legs) 26,000 BTU w×d×h: 12 1/64"×31 1/2"×16 1/2" Ship weight: 93 lbs	169012 ARG12FL	2,970
EM Series Restaurant Range Griddle, gas, 24" wide, smooth with (4" adjustable, removable legs) 52,000 BTU w×d×h: 24 1/32"×31 1/2"×16 1/2" Ship weight: 176 lbs	169013 ARG24FL	3,850
EM Series Restaurant Range Griddle, gas, 36" wide, smooth (4" adjustable, removable legs) 78,000 BTU w×d×h: 36 1/32"×31 1/2"×16 1/2" Ship weight: 262 lbs	169014 ARG36FL	5,390
EM Series Restaurant Range Griddle, gas, 48" wide, smooth (4" adjustable, removable legs) 104,000 BTU 103634 btu w×d×h: 48 1/32"×31 1/2"×16 1/2" Ship weight: 348 lbs	169015 ARG48FL	5,885



**GAS GRIDDLES**


**SMOOTH & GROOVED SURFACE**

	code	\$ list price
EM Series Restaurant Range Griddle, gas, 12" wide, ribbed with (4" adjustable, removable legs) 26,000 BTU <b>w×d×h:</b> 12 1/64"×31 1/2"×16 1/2" Ship weight: 93 lbs	<b>169016</b> ARG12FR	<b>3,960</b>
EM Series Restaurant Range Griddle, gas, 24" wide, ribbed with (4" adjustable, removable legs) 52,000 BTU <b>w×d×h:</b> 24 1/32"×31 1/2"×16 1/2" Ship weight: 176 lbs	<b>169017</b> ARG24FR	<b>4,950</b>
EM Series Restaurant Range Griddle, gas, 36" wide, ribbed with (4" adjustable, removable legs) 78,000 BTU <b>w×d×h:</b> 36 1/32"×31 1/2"×16 1/2" Ship weight: 262 lbs	<b>169018</b> ARG36FR	<b>6,270</b>
EM Series Restaurant Range Griddle, gas, 48" wide, ribbed with (4" adjustable, removable legs) 104,000 BTU 103634 btu <b>w×d×h:</b> 48 1/32"×31 1/2"×16 1/2" Ship weight: 348 lbs	<b>169019</b> ARG48FR	<b>7,040</b>
Optional Accessories		
EM Series Restaurant Range 4 Pins Kit, for top equipment on refrigerated base	 <b>169048</b> 4PINSCOMP	<b>88</b>






**GAS CHARBROILER TOPS**

	code	\$ list price
EM Series Restaurant Range Charbroiler, gas, 12" wide, cast iron radiants with (4" adjustable, removable legs) 33,000 BTU <b>w×d×h:</b> 12 1/64"×31 1/2"×18 3/8" Ship weight: 77 lbs	<b>169020</b> AGG12	<b>2,860</b>
EM Series Restaurant Range Charbroiler, gas, 24" wide, cast iron radiants with (4" adjustable, removable legs) 66,000 BTU <b>w×d×h:</b> 24 1/32"×31 1/2"×18 3/8" Ship weight: 150 lbs	<b>169021</b> AGG24	<b>3,685</b>

	code	\$ list price
EM Series Restaurant Range Charbroiler, gas, 36" wide, cast iron radiants with (4" adjustable, removable legs) 99,000 BTU <b>w×d×h:</b> 36 1/32"×31 1/2"×18 3/8" Ship weight: 214 <b>lbs</b>	<b>169022</b> AGG36	<b>5,280</b>
EM Series Restaurant Range Charbroiler, gas, 48" wide, cast iron radiants with (4" adjustable, removable legs) 132,000 BTU 131587 <b>btu</b> <b>w×d×h:</b> 48 1/32"×31 1/2"×18 3/8" Ship weight: 276 <b>lbs</b>	<b>169023</b> AGG48	<b>6,380</b>
<b>Optional Accessories</b>		
EM Series Restaurant Range 4 Pins Kit, for top equipment on refrigerated base 	<b>169048</b> 4PINSCOMP	<b>88</b>







<b>GAS FRYER</b>		
	code	\$ list price
EM Series Restaurant Range Gas Fryer 40lbs (23 lt) with (6" adjustable, removable legs) 85225 <b>btu</b> <b>w×d×h:</b> 16 "×31 1/2"×47 1/4" Ship weight: 159 <b>lbs</b>	<b>169010</b> AFRG16	<b>3,350</b>
<b>Optional Accessories</b>		
Sediment tray for 6 gallon (23 lt) or 40lb fryers 	<b>206173</b> 9AC86	<b>662</b>
Oil life saver for 23lt fryers 	<b>960645</b> 9AC50	<b>194</b>
2 full size basket for HD fryers 	<b>927226</b> 9AC48	<b>87</b>

EM SERIES RESTAURANT RANGE LINE



**GAS PASTA COOKER**


**1 WELL**

		code	\$ list price
EM Series Restaurant Range Pasta Cooker, gas, 6.5 gallon (25 lt) capacity with (6" adjustable legs) 42,500 BTU <b>w×d×h:</b> 16 "×31 1/2"×37 3/16" Ship weight: 99 <b>lbs</b>		<b>169024</b> ACPG16	<b>4,840</b>
Optional Accessories			
Kit 4 Wheels - 2 swiveling with brake		<b>206135</b> 4WHEELCOMP	<b>412</b>
Support rack for 4 -single portion baskets for automatic lifting pasta cookers		<b>921606</b> 7AC01	<b>32</b>
2 Baskets (6 11/16" x 8 11/16") for 5.3 gallon Pasta Cookers		<b>921610</b> 7AC05	<b>327</b>
4 Baskets (4.1" x 6.3") for pasta cooker		<b>921618</b> 7AC13	<b>392</b>




**ELECTRIC BAIN MARIE TOP**

**HALF MODULE**

		code	\$ list price
EM Series Restaurant Range Bain Marie, electric, 16" wide with (4" adjustable, removable legs) <b>1.50 kW</b> 120/1/50/60 <b>w×d×h:</b> 16 "×31 1/2"×14 5/8" Ship weight: 66 <b>lbs</b>		<b>169027</b> ABE16	<b>2,277</b>
Optional Accessories			
EM Series Restaurant Range 4 Pins Kit, for top equipment on refrigerated base		<b>169048</b> 4PINSCOMP	<b>88</b>



**NEUTRAL WORK TOPS**


	code	\$ list price
EM Series Restaurant Range Worktop, ambient, 4", stainless steel construction, may be installed on refrigerated base or open cupboard  <b>w×d×h:</b> 3 10 5/16"×31 1/2"×10 5/16" Ship weight: 11 <b>lbs</b>	<b>169033</b> AN4	<b>792</b>
EM Series Restaurant Range Worktop, ambient, 8", stainless steel construction, may be installed on refrigerated base or open cupboard  <b>w×d×h:</b> 8 "×31 1/2"×10 5/16" Ship weight: 18 <b>lbs</b>	<b>169043</b> AN8	<b>990</b>
EM Series Restaurant Range Worktop, ambient, 12", stainless steel construction, may be installed on refrigerated base or open cupboard  <b>w×d×h:</b> 12 1/64"×31 1/2"×14 1/2" Ship weight: 31 <b>lbs</b>	<b>169063</b> AN12	<b>1,100</b>
EM Series Restaurant Range Worktop, ambient, 16", stainless steel construction, may be installed on refrigerated base or open cupboard  <b>w×d×h:</b> 16 "×31 1/2"×14 1/2" Ship weight: 35 <b>lbs</b>	<b>169064</b> AN16	<b>1,210</b>
EM Series Restaurant Range Worktop, ambient, 24", stainless steel construction, may be installed on refrigerated base or open cupboard  <b>w×d×h:</b> 24 1/32"×31 1/2"×14 1/2" Ship weight: 62 <b>lbs</b>	<b>169065</b> AN24	<b>1,320</b>
EM Series Restaurant Range Worktop, ambient, 36", stainless steel construction, may be installed on refrigerated base or open cupboard  <b>w×d×h:</b> 36 1/32"×31 1/2"×14 1/2" Ship weight: 88 <b>lbs</b>	<b>169066</b> AN36	<b>1,430</b>
<b>Optional Accessories</b>		
EM Series Restaurant Range 4 Pins Kit, for top equipment on refrigerated base 	<b>169048</b> 4PINSCOMP	<b>88</b>

EM SERIES RESTAURANT RANGE LINE





**OPEN BASES**

	code	\$ list price
EM Series Restaurant Range Cupboard, 12" wide, open base with (6" adjustable, removable legs) <b>w×d×h:</b> 12 1/64"×29 15/16"×26 11/16" Ship weight: 29 <b>lbs</b>	<b>169028</b> AV12	<b>891</b>
EM Series Restaurant Range Cupboard, 16" wide, open base with (6" adjustable, removable legs) <b>w×d×h:</b> 16 "×29 15/16"×26 11/16" Ship weight: 42 <b>lbs</b>	<b>169029</b> AV16	<b>942</b>
EM Series Restaurant Range Cupboard, 24" wide, open base with (6" adjustable, removable legs) <b>w×d×h:</b> 24 1/32"×29 15/16"×26 11/16" Ship weight: 55 <b>lbs</b>	<b>169030</b> AV24	<b>990</b>
EM Series Restaurant Range Cupboard, 36" wide, open base with (6" adjustable, removable legs) <b>w×d×h:</b> 36 1/32"×29 15/16"×26 11/16" Ship weight: 79 <b>lbs</b>	<b>169031</b> AV36	<b>1,188</b>
<b>Optional Accessories</b>		
Kit 4 Wheels - 2 swiveling with brake 	<b>206135</b> 4WHEELCOMP	<b>412</b>







**REFRIGERATED & FREEZER BASES**

	code	\$ list price
EM Series Restaurant Range Refrigerated-Freezer Base, 36" wide, (2) large drawers on left side accommodates (1) 12"x20" pans per drawer, with 6" adjustable, removable legs. .70 <b>kW</b> 120/1/60 <b>w×d×h:</b> 35 15/16"×32 1/64"×26 3/4" Ship weight: 313 <b>lbs</b>	<b>727094</b> COMP36	<b>9,900</b>
EM Series Restaurant Range Refrigerated-Freezer Base, 48" wide, (2) drawers accommodates (1) 18"x26" pan or (2) 12"x20" pans per drawer, with 6" adjustable, removable legs. 1.15 <b>kW</b> 120/1/60 <b>w×d×h:</b> 47 15/16"×32 1/64"×26 3/4" Ship weight: 276 <b>lbs</b>	<b>727093</b> COMP48	<b>10,890</b>

	code	\$ list price
EM Series Restaurant Range Refrigerated-Freezer Base, 72" wide, (2) large drawers on left side accommodates (1) 18"x26" pan or (2) 12"x20" pans per drawer and(2) small drawers on right side accommodates (1) 12"x20" pans per drawer, with 6" adjustable, removable legs. 1.83 kW 120/1/60 w×d×h: 71 7/8"×32 1/64"×26 3/4" Ship weight: 392 lbs	727092 COMP72	12,870
EM Series Restaurant Range Refrigerated-Freezer Base, 84" wide, (4) drawers accomodates (1) 18"x26" pan or (2) 12"x20" pans per drawer, with 6" adjustable, removable legs. 1.95 kW 120/1/60 w×d×h: 83 7/8"×32 1/64"×26 3/4" Ship weight: 467 lbs	727091 COMP84	13,860
<b>Optional Accessories</b>		
Support for GN container for refrigerated and freezer base	880249 COMPR	upon request
4 swivelling castors kit for refrigerator/freezer bases - 2 with brakes	880123 KWHCOMP34	447
6 swivelling castors kit for refrigerator/freezer bases - 3 with brakes	880125 KWHCOMP78	609

EM SERIES RESTAURANT RANGE LINE

**ACCESSORIES**

	code	\$ list price
<b>Optional Accessories</b>		
EM Series Restaurant Range 4 Pins Kit, for top equipment on refrigerated base 	169048 4PINSCOMP	88
EM Series Restaurant Range Back Shelf and Salamander Support, 24" wide 	169026 BPANEL24	475
EM Series Restaurant Range Back Shelf and Salamander Support, 36" wide 	169046 BPANEL36	616
Kit 4 Wheels - 2 swiveling with brake 	206135 4WHEELCOMP	412
4 swivelling castors kit for refrigerator/freezer bases - 2 with brakes	880123 KWHCOMP34	447

	code	\$ list price
6 swivelling castors kit for refrigerator/freezer bases - 3 with brakes	<b>880125</b> KWHCOMP78	<b>609</b>
EM Series Restaurant Range Extension gas pipe to floor for 48" griddle	<b>169049</b> GASPIPE	<b>82</b>

EM SERIES RESTAURANT RANGE LINE

# LIBERO LINE





**LIBERO LINE** ..... **116**

LIBERO LINE





**LIBERO POINT 2 UNITS**

		code	\$ list price
Libero Point 2 (Self-Ventilated Downdraft Cart) .30 kW 208/3/60 w×d×h: 39 3/8"×30 11/16"×47 3/8" Ship weight: 265 lbs		<b>600063</b> ELP2U	<b>15,500</b>
<b>Included Accessories</b>			
Stainless steel 1/9 size (6 7/8" x 4 1/4") container (height = 2.5")	Quantity 4	<b>329050</b> GN1965	—
Stainless steel labyrinth filter (height = 10")	Quantity 2	<b>640049</b> F425D	—
<b>Optional Accessories</b>			
Stainless steel 1/9 size (6 7/8" x 4 1/4") container (height = 2.5")		<b>329050</b> GN1965	<b>12</b>
Stainless steel 1/9 size (6 7/8" x 4 1/4") container (height = 4")		<b>329051</b> GN19100	<b>18</b>
Stainless steel 1/9 size (6 7/8" x 4 1/4") lid for containers		<b>329052</b> GNL19	<b>12</b>
Tilting side shelf for Libero Point		<b>650005</b> LPTSS	<b>418</b>
Set of 2 front panels (TEAK color) for Libero Point 2		<b>650017</b> LP2FPTK	<b>460</b>
Set of 2 front panels (BLUE color) for Libero Point 2		<b>650018</b> LP2FPBL	<b>480</b>
Set of 2 front panels (RED color) for Libero Point 2		<b>650019</b> LP2FPRD	<b>480</b>
Set of 2 front panels (GREEN color) for Libero Point 2		<b>650020</b> LP2FPGR	<b>460</b>
Top neutral drawer		<b>650026</b> LPTND	<b>732</b>
Bottom neutral drawer		<b>650028</b> LPBND	<b>674</b>
Stainless steel support for 1/9 size (6 7/8" x 4 1/4") containers		<b>653602</b> LPSGN19	<b>324</b>



## LIBERO POINT 3 UNITS


		code	\$ list price
Libero Point 3 (Self-Ventilated Downdraft Cart) <b>.30 kW</b> 208/3/60 <b>w×d×h:</b> 51 9/16"×30 11/16"×47 3/8" Ship weight: 331 <b>lbs</b>		<b>600064</b> ELP3U	<b>18,000</b>
<b>Included Accessories</b>			
Stainless steel 1/9 size (6 7/8" x 4 1/4") container (height = 2.5")	Quantity 4	<b>329050</b> GN1965	—
Stainless steel labyrinth filter (height = 10")	Quantity 3	<b>640049</b> F425D	—
<b>Optional Accessories</b>			
Stainless steel 1/9 size (6 7/8" x 4 1/4") container (height = 2.5")		<b>329050</b> GN1965	<b>12</b>
Stainless steel 1/9 size (6 7/8" x 4 1/4") container (height = 4")		<b>329051</b> GN19100	<b>18</b>
Stainless steel 1/9 size (6 7/8" x 4 1/4") lid for containers		<b>329052</b> GNL19	<b>12</b>
Tilting side shelf for Libero Point		<b>650005</b> LPTSS	<b>418</b>
Set of 2 front panels (TEAK color) for Libero Point 3		<b>650006</b> LP3FPTK	<b>560</b>
Set of 2 front panels (BLUE color) for Libero Point 3		<b>650007</b> LP3FPBL	<b>580</b>
Set of 2 front panels (RED color) for Libero Point 3		<b>650015</b> LP3FPRD	<b>580</b>
Set of 2 front panels (GREEN color) for Libero Point 3		<b>650016</b> LP3FPGR	<b>560</b>
Top neutral drawer		<b>650026</b> LPTND	<b>732</b>
Bottom neutral drawer		<b>650028</b> LPBND	<b>674</b>
Stainless steel support for 1/9 size (6 7/8" x 4 1/4") containers		<b>653602</b> LPSGN19	<b>324</b>

LIBERO LINE



**INDUCTION WOK**

**SINGLE ZONE**






	code	\$ list price
Libero Plug-in Induction Wok (Single Zone) 3.20 kW 208/1/60 w×d×h: 12 13/16"×15 3/4"×7 1/16" Ship weight: 22 lbs	603738 DWH1U	3,500
Optional Accessories		
Stainless steel induction wok pan with stainless steel handle (depth = 14")	 653595 WOKPAN	230

LIBERO LINE



**TWO ZONE INDUCTION COOKTOP**

**FRONT-TO-BACK MODEL**

	code	\$ list price
Libero Plug-in Induction Cooktop (Two Zone - front to back) 3.60 kW 208/1/60 w×d×h: 12 13/16"×23 5/8"×5 1/8" Ship weight: 22 lbs	603736 DZL2U	2,800
Optional Accessories		
Stainless steel induction pan with stainless steel handle (depth = 8")	 653596 FRYPAN20	214
Stainless steel induction pan with stainless steel handle (depth = 9.5")	 653597 FRYPAN24	222
Stainless steel induction pan with stainless steel handle (depth = 11")	 653598 FRYPAN28	275
Stainless steel induction pan with smooth plate 10" x 13"	 653617 LIBINDPS	175
Stainless steel induction pan with ribbed plate 10" x 13"	 653618 LIBINDPR	280



## TWO ZONE INDUCTION COOKTOP

### SIDE-BY-SIDE MODEL

		code	\$ list price
Libero Plug-in Induction Cooktop (Two Zone - side to side) 3.60 kW 208/1/60 w×d×h: 23 5/8"×12 13/16"×5 1/8" Ship weight: 29 lbs		603737 DZC2U	2,800
Optional Accessories			
Stainless steel induction pan with stainless steel handle (depth = 8")		653596 FRYPAN20	214
Stainless steel induction pan with stainless steel handle (depth = 9.5")		653597 FRYPAN24	222
Stainless steel induction pan with stainless steel handle (depth = 11")		653598 FRYPAN28	275
Stainless steel induction pan with smooth plate 10" x 13"		653617 LIBINDPS	175
Stainless steel induction pan with ribbed plate 10" x 13"		653618 LIBINDPR	280



## SINGLE ZONE INFRARED COOKTOP

		code	\$ list price
Libero Plug-in Infrared Cooktop (Single Zone) 2.50 kW 208/1/60 w×d×h: 12 13/16"×15 3/4"×5 1/8" Ship weight: 24 lbs		603734 DIH1U	1,800
Optional Accessories			
Stainless steel induction pan with stainless steel handle (depth = 8")		653596 FRYPAN20	214
Stainless steel induction pan with stainless steel handle (depth = 9.5")		653597 FRYPAN24	222
Stainless steel induction pan with stainless steel handle (depth = 11")		653598 FRYPAN28	275
Stainless steel induction pan with smooth plate 10" x 13"		653615 LIBIRPS	175



LIBERO LINE

	code	\$ list price
Stainless steel induction pan with ribbed plate 10" x 13" 	<b>653616</b> LIBIRPR	<b>280</b>








**TWO ZONE INFRARED COOKTOP**

**FRONT-TO-BACK MODEL**

	code	\$ list price
Libero Plug-in Infrared Cooktop (Two zone - front to back) 3.60 kW 208/1/60 w×d×h: 12 13/16"×23 5/8"×5 1/8" Ship weight: 29 lbs	<b>603732</b> DIL2U	<b>2,200</b>

**Optional Accessories**

Stainless steel induction pan with stainless steel handle (depth = 8") 	<b>653596</b> FRYPAN20	<b>214</b>
Stainless steel induction pan with stainless steel handle (depth = 9.5") 	<b>653597</b> FRYPAN24	<b>222</b>
Stainless steel induction pan with stainless steel handle (depth = 11") 	<b>653598</b> FRYPAN28	<b>275</b>
Stainless steel induction pan with smooth plate 10" x 13" 	<b>653615</b> LIBIRPS	<b>175</b>
Stainless steel induction pan with ribbed plate 10" x 13" 	<b>653616</b> LIBIRPR	<b>280</b>
Support frame for 1/9 size (6 7/8" x 4 1/4") container - infrared	<b>653612</b> GSLIBIR	<b>280</b>








**TWO ZONE INFRARED COOKTOP**

**SIDE-BY-SIDE MODEL**

	code	\$ list price
Libero Plug-in Infrared Cooktop (Two zone - side to side) 3.60 kW 208/1/60 w×d×h: 23 5/8"×12 13/16"×5 1/8" Ship weight: 29 lbs	<b>603733</b> DIC2U	<b>2,200</b>

**Optional Accessories**

Stainless steel induction pan with stainless steel handle (depth = 8") 	<b>653596</b> FRYPAN20	<b>214</b>
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		code	\$ list price
Stainless steel induction pan with stainless steel handle (depth = 9.5")		<b>653597</b> FRYPAN24	<b>222</b>
Stainless steel induction pan with stainless steel handle (depth = 11")		<b>653598</b> FRYPAN28	<b>275</b>
Stainless steel induction pan with smooth plate 10" x 13"		<b>653615</b> LIBIRPS	<b>175</b>
Stainless steel induction pan with ribbed plate 10" x 13"		<b>653616</b> LIBIRPR	<b>280</b>
Support frame for 1/9 size (6 7/8" x 4 1/4") container - infrared		<b>653612</b> GSLIBIR	<b>280</b>

**GRIDDLE****FRONT-TO-BACK MODEL**

Libero Plug-in Griddle (front to back)  
**2.80 kW**  
**208/1/60**  
**w×d×h: 12 13/16"×23 5/8"×7 1/16"**  
**Ship weight: 55 lbs**

	code	\$ list price
	<b>603735</b> DRLHU	<b>2,850</b>

LIBERO LINE



**LIBERO MINI COMBI**

	code	\$ list price
Libero Mini Combi Steamer, (5) half sz (10" x 12") capacity, 4 cooking modes, 5 rack positions, includes set of stainless steel pans and grids, Teflon aluminum baking trays. 1.76 kW 110/1/60 w×d×h: 13 3/4"×21 7/16"×18 5/16" Ship weight: 55 lbs	<b>260914</b> OTS100	<b>3,788</b>

**Included Accessories**

	Quantity	code	\$ list price
Wire grid	1	<b>921182</b> OAC65	—
Baking Plate	1	<b>921183</b> OAC86	—
Stainless Steel 1/2 GN container - 1"	1	<b>921181</b> OAC84	—
Stainless Steel 1/2 GN container - 2"	1	<b>329040</b> GN1265	—
Perforated container	1	<b>921180</b> OAC83	—

**Optional Accessories**

External Water Tank Kit, for Libero Mini Combi		<b>921184</b> OAC87	<b>106</b>
Wire grid		<b>921182</b> OAC65	<b>40</b>
Baking Plate		<b>921183</b> OAC86	<b>40</b>
Stainless Steel 1/2 GN container - 1"		<b>921181</b> OAC84	<b>56</b>
Stainless Steel 1/2 GN container - 2"		<b>329040</b> GN1265	<b>56</b>
Perforated container		<b>921180</b> OAC83	<b>56</b>

LIBERO LINE

# Electrolux Dishwashing

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# DISHWASHING



**UNDERCOUNTER DISHWASHERS ..... 125**

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**WT30**






WT30 Dishwasher, undercounter, 30 racks/hour, hot water sanitizing w/built-in booster heater.  
 6.85 kW  
 208/1/60  
**w×d×h:** 23 5/8"×24 1/16"×33 7/16"  
 Ship weight: 165 lbs

code	\$ list price
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WT30 Dishwasher, undercounter, 30 racks/hour, hot water sanitizing w/built-in booster heater.  
 6.85 kW  
 240/1/60  
**w×d×h:** 23 5/8"×24 1/16"×33 7/16"  
 Ship weight: 165 lbs

502315 EUC3IG8	8,911
502316 EUC3IG4	8,911

**Included Accessories**

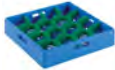
Basket for 48 small cups or 24 large cups - BLUE	Quantity 1 	867007 GET24	—
Basket for 18 dinner plates - YELLOW	Quantity 2 	867002 CEP18P	—
Yellow Cutlery Container	Quantity 2 	864242 CESTPOS1	—

**Optional Accessories**

Kit 4 castors for undercounter dishwashers.		864008 WTAC98	183
Half size basket - UNIVERSAL (20" x 10")		864527 UBASK5025	60
Half size basket - DINNER PLATES (20" x 10")		864528 PBASK5025	120
Half size basket - GLASSES (20" x 10")		864529 GBASK5025	120
Basket for WINE GLASSES (20" x 20" x 10")		867019 CEB250F1	120

UNDERCOUNTER DISHWASHERS

UNDERCOUNTER DISHWASHERS

	code	\$ list price
Basket for 16 VERTICAL GLASSES (height = 3") 	<b>867023</b> CEB1610	<b>60</b>



### WT65 - Manual Hood




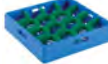


	code	\$ list price
WT65 Dishwasher, hood type, 60 racks/hour, hot water sanitizing w/built-in booster heater, field convert corner/straight thru. 13.60 kW 208/3/60 w×d×h: 28 15/16"×32 1/16"×59 5/16" Ship weight: 326 lbs	504199 WT65H208DU	15,874
WT65 Dishwasher, hood type, 60 racks/hour, hot water sanitizing w/built-in booster heater, field convert corner/straight thru. 13.60 kW 240/3/60 w×d×h: 28 15/16"×32 1/16"×59 5/16" Ship weight: 326 lbs	504200 WT65H240DU	15,874

#### Included Accessories

Basket for 48 small cups or 24 large cups - BLUE	Quantity 1 	867007 CET24	—
Basket for 18 dinner plates - YELLOW	Quantity 1 	867002 CEP18P	—

#### Optional Accessories

Half size basket - UNIVERSAL (20" x 10")		864527 UBASK5025	60
Half size basket - DINNER PLATES (20" x 10")		864528 PBASK5025	120
Half size basket - GLASSES (20" x 10")		864529 GBASK5025	120
Electric hot air blower for electronic rack dishwasher, l>r		864019 HABELP	upon request
Basket for 16 VERTICAL GLASSES (height = 3")		867023 CEB1610	60

HOOD TYPE DISHWASHERS





**WT830**

	code	\$ list price
WT830 Pot andPan Washer, 34-1/2" wide, front load design, approximately 10 racks/hour capacity, hot water sanitizing w/built-in booster heater. 14.80 kW 208/3/60 w×d×h: 34 1/2"×35 7/16"×69 11/16" Ship weight: 606 lbs	506029 WT830M208U	24,825

**Included Accessories**

Stainless steel basket for pot andpan washers, 34-1/2".	Quantity 1	<b>864191</b> SSB	—
Rack for 3 full-size sheet pans.	Quantity 1	<b>864182</b> WTAC25	—



**WT830 HIGH OPENING**

	code	\$ list price
WT830 Pot andPan Washer, 34-1/2" wide, high opening, front load design, approximately 10 racks/hour capacity, hot water sanitizing w/built-in booster heater. 14.80 kW 208/3/60 w×d×h: 34 1/2"×35 7/16"×77 3/4" Ship weight: 628 lbs	506031 WT830H208U	25,588

**Included Accessories**

Stainless steel basket for pot andpan washers, 34-1/2".	Quantity 1	<b>864191</b> SSB	—
Rack for 3 full-size sheet pans.	Quantity 1	<b>864182</b> WTAC25	—



**WT850**

	code	\$ list price
WT850 Pot andPan Washer, 61-1/8" wide, front load design, approximately 10 racks/hour capacity, hot water sanitizing w/built-in booster heater. 17.50 kW 208/3/60 w×d×h: 61 1/8"×35 7/16"×69 11/16" Ship weight: 849 lbs	506033 WT850M208U	33,609

Included Accessories

Stainless steel basket for pot andpan washers, 65-1/8"	Quantity 1	864192 SSBPW	—
Rack for 3 full-size sheet pans.	Quantity 1	864182 WTAC25	—

POT AND PAN WASHERS

# Electrolux Dynamic Prep

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# DYNAMIC PREPARATION



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**BERMIXER HAND MIXERS ..... 164**



**MANUAL PEELERS & SLICERS ..... 170**



**MIGHTY GREEN**  
**VEGETABLE CUTTER**

The Mighty Green is a vegetable cutter especially adapted for salads and vegetables. Compact design for operator convenience and occupies minimal counter space. Housing constructed of plastic with rubber feet on base. Plastic removable top with feed hopper, pusher and deflector plate.





		code	\$ list price
Mighty Green - Vegetable cutter with 4 blades. Speed of 1100 rpm. Supplied with TD2, TD5, RD4, ED2 blades. .25 kW 115/1/60 w×d×h: 8 1/2" × 13 11/16" × 16 1/4" Ship weight: 31 lbs		603799 MIGY4U	1,671
Optional Accessories			
Grating Disc 5/64" (2mm)		653178 RD2	173
Grating Disc 1/8" (3mm)		653003 RD3	173
Grating Disc 5/23" (4mm)		653004 RD4	173
Grating Disc 9/23" (7mm)		653005 RD7	173
Julienne Blade 5/64" (2mm)		653171 ED2	173
Julienne Blade 5/32" (4mm)		653006 ED4	173
Slicing Blade 5/64" (2mm)		653176 TD2	173
Slicing Blade 1/8" (3mm)		653177 TD3	173
Slicing Blade 3/16" (5mm)		653001 TD5	173
Slicing Blade 9/32" (7mm)		653002 TD7	173
Wavy Cut Disc 5/64" (2mm)		653007 WD2	173



**MULTI GREEN**

**COMBINED CUTTER AND VEGETABLE SLICER**

Food processor with two main functions for food preparation: a vegetable cutter with a feed arm and a bowl cutter with a 3.2 quart bowl and transparent lid.

	code	\$ list price
MultiGreen - Multi-purpose food processor with 4 cutting blades, stainless steel cutter bowl assembly and continuous feed assembly. Speed of 1700 rpm. Supplied with TD2, TD5, RD4, ED2 blades. .37 kW 115/1/60 <b>w×d×h:</b> 8 1/2"×13 11/16"×16 1/4" Ship weight: 35 lbs	<b>603809</b> MUGYXU	<b>2,051</b>
Multi Green - Multi-purpose food processor with 4 cutting blades, cutter bowl assembly and continuous feed assembly. Speed of 1700 rpm. Supplied with TD2, TD5, RD4, ED2 blades. .37 kW 115/1/60 <b>w×d×h:</b> 8 1/2"×13 11/16"×16 1/4" Ship weight: 35 lbs	<b>603810</b> MUGYU	<b>1,940</b>
<b>Optional Accessories</b>		
Cutter equipment (plastic bowl, lid, rotor).	<b>653145</b> CUTEQ	<b>362</b>
Smooth blade rotor.	 <b>653146</b> ROT	<b>111</b>
2.5 qt stainless steel bowl for MultiGreen	 <b>653487</b> BX3	<b>251</b>
2.5 qt polycarbonate bowl for MultiGreen	<b>653488</b> BP3	<b>201</b>
Polycarbonate lid.	<b>653512</b> PLIDCUT	<b>129</b>
Cutter equipment (stainless steel bowl, lid, and rotor).	<b>653047</b> CUTEQX	<b>479</b>
FCHY-Continuous Feeder Assembly with safety lever	 <b>653770</b> FCHY	<b>334</b>
Wavy Cut Disc 5/64" (2mm)	 <b>653007</b> WD2	<b>173</b>

VEGETABLE CUTTER & FOOD PROCESSORS

VEGETABLE CUTTER & FOOD PROCESSORS

		code	\$ list price
Grating Disc 5/64" (2mm)		<b>653178</b> RD2	<b>173</b>
Grating Disc 1/8" (3mm)		<b>653003</b> RD3	<b>173</b>
Grating Disc 5/23" (4mm)		<b>653004</b> RD4	<b>173</b>
Grating Disc 9/23" (7mm)		<b>653005</b> RD7	<b>173</b>
Julienne Blade 5/64" (2mm)		<b>653171</b> ED2	<b>173</b>
Julienne Blade 5/32" (4mm)		<b>653006</b> ED4	<b>173</b>
Slicing Blade 5/64" (2mm)		<b>653176</b> TD2	<b>173</b>
Slicing Blade 1/8" (3mm)		<b>653177</b> TD3	<b>173</b>
Slicing Blade 3/16" (5mm)		<b>653001</b> TD5	<b>173</b>
Slicing Blade 9/32" (7mm)		<b>653002</b> TD7	<b>173</b>
Storage case for 1 blade.		<b>653050</b> SBPL	<b>18</b>




**TRS SERIES**

**VEGETABLE CUTTERS**

For restaurants and caterers handling up to 300 meals per sitting. The TRS is a machine with a high level of safety: brake motor, no volt release system, motor stops when the feed arm or the lid is opened. These heavy-duty models feature 1/2, 2/3 and 1 hp motors. They prepare up to 850 lbs. of fresh fruit, vegetables and more per hour. The large hopper is designed for high volume dicing requirements.

	code	\$ list price
TRS22 Vegetable cutter, single speed, 370 W with handle (discs not included) .37 kW 100 – 120/1/50/60 w×d×h: 9 15/16"×19 11/16"×19 3/4" Ship weight: 53 lbs	603800 TRS22NU	2,869
TRS23 Vegetable cutter, single speed, 500 W with handle (discs not included) .50 kW 100 – 120/1/50/60 w×d×h: 9 15/16"×19 11/16"×19 3/4" Ship weight: 53 lbs	603801 TRS23NU	3,098
TRS24 Vegetable cutter, single speed, 750 W with handle (discs not included) .75 kW 100 – 120/1/50/60 w×d×h: 9 15/16"×19 11/16"×19 3/4" Ship weight: 53 lbs	603802 TRS24NU	3,343
TRSU Vegetable cutter, 2 speeds, 750 W with handle (discs not included) .75 kW 208 – 240/3/60 w×d×h: 9 15/16"×19 11/16"×19 3/4" Ship weight: 57 lbs	603803 TRSNU	3,565

**Optional Accessories**









EJTRS-TRS & TRK Ejector Plate (fits with following PNC: 603800, 603801, 603802, 603803, 603811, 603812, 603813)	 653772 EJTRS	26
SCEQX - Bistro 3-Disc Set (C2S, C5S, J2X)	653785 SCEQX	937
SCREQX - Gastronomic 6-Disc Set (C2S, C5S, J2X, AS4X, C10PS, MT10T)	653786 SCREQX	1,665





VEGETABLE CUTTER & FOOD PROCESSORS



**ACCESSORIES**


**CUTTING BLADES FOR TRS SERIES**

		code	\$ list price
Optional Accessories			
J2X-Grating Blade, stainless steel, 1/16", fine (2mm)		<b>653773</b> J2X	<b>251</b>
J3X-Grating Blade, stainless steel, 1/8", fine (3mm)		<b>653774</b> J3X	<b>251</b>
J4X-Grating Blade, stainless steel, 5/32" (4mm)		<b>653775</b> J4X	<b>251</b>
J7X-Grating Blade, stainless steel, 9/32" (7mm)		<b>653776</b> J7X	<b>251</b>
J9X-Grating Blade, stainless steel, 23/64" (9mm)		<b>653777</b> J9X	<b>251</b>
C2WS-Slicing Blade, S-blade, stainless steel, 1/16" (2mm), wavy cut		<b>653749</b> C2WS	<b>251</b>
C3WS-Slicing Blade, S-blade, stainless steel, 1/8" (3mm), wavy cut		<b>653750</b> C3WS	<b>251</b>
C6WS-Slicing Blade, S-blade, stainless steel, 1/4" (6mm), wavy cut		<b>653751</b> C6WS	<b>251</b>
C8WP-Slicing Blade, S-blade, stainless steel, 5/16" (8mm), wavy cut		<b>653752</b> C8WP	<b>251</b>
C10WP-Slicing Blade, S-blade, stainless steel, 25/64" (10mm), wavy cut		<b>653753</b> C10WP	<b>251</b>
KX-Grating Blade, designed for nuts, chocolate & bread crumbs, stainless steel		<b>653778</b> KX	<b>256</b>
PX-Grating Blade, especially fine grating for Parmesan cheese, stainless steel		<b>653779</b> PX	<b>256</b>
Grid for french fries/vegetable sticks 1/4".		<b>653571</b> FT06	<b>256</b>
Grid for french fries/vegetable sticks 5/16".		<b>653572</b> FT08	<b>256</b>
Grid for french fries/vegetable sticks 3/8".		<b>653573</b> FT10	<b>256</b>

		code	\$ list price
Dicing grid 1/5".		<b>653566</b> MT05T	<b>256</b>
Dicing grid 5/16".		<b>653567</b> MT08T	<b>256</b>
Dicing grid 3/8".		<b>653568</b> MT10T	<b>256</b>
Dicing grid 1/2".		<b>653569</b> MT12T	<b>256</b>
Dicing grid 3/4".		<b>653570</b> MT20T	<b>256</b>
AS2X-Julienne Blade, stainless steel, 1/16" (2x2mm)			<b>653743</b> AS2X
AS3X-Julienne Blade, 1/8" (3x3mm)	<b>653744</b> AS3X		<b>313</b>
AS4X-Julienne Blade, 5/32" (4x4mm)		<b>653745</b> AS4X	<b>313</b>
AS6X-Julienne Blade, 15/64" (6x6mm)		<b>653746</b> AS6X	<b>313</b>
AS8X-Julienne Blade, 5/16" (8x8mm)		<b>653747</b> AS8X	<b>313</b>
AS10X-Julienne Blade, 25/64" (10x10mm)		<b>653748</b> AS10X	<b>313</b>
C06S-Slicing Blade, S-blade, stainless steel, 01/32" (0.6mm)		<b>653728</b> C06S	<b>251</b>
C1S-Slicing Blade, S-blade, stainless steel, 1/32" (1mm)		<b>653729</b> C1S	<b>251</b>
C2S-Slicing Blade, S-blade, stainless steel, 1/16" (2mm)		<b>653730</b> C2S	<b>251</b>
C3S-Slicing Blade, S-blade, stainless steel, 1/8" (3mm)		<b>653731</b> C3S	<b>251</b>
C4S-Slicing Blade, S-blade, stainless steel, 5/32" (4mm)		<b>653732</b> C4S	<b>251</b>
C5S-Slicing Blade, S-blade, stainless steel, 3/16" (5mm)		<b>653733</b> C5S	<b>251</b>
C6S-Slicing Blade, S-blade, stainless steel, 1/4" (6mm)		<b>653735</b> C6S	<b>251</b>
C8S-Slicing Blade, S-blade, stainless steel, 5/16" (8mm)		<b>653737</b> C8S	<b>251</b>

VEGETABLE CUTTER &amp; FOOD PROCESSORS

VEGETABLE CUTTER & FOOD PROCESSORS

		code	\$ list price
C5PS-Slicing Blade, S-blade, stainless steel, 3/16" (5mm) - Pressing and slicing disc (to slice and to combine with grids)		<b>653734</b> C5PS	<b>251</b>
C6PS-Slicing Blade, S-blade, stainless steel, 1/4" (6mm) - Pressing and slicing disc (to slice and to combine with grids)		<b>653736</b> C6PS	<b>251</b>
C8PS-Slicing Blade, S-blade, stainless steel, 5/16" (8mm) - Pressing and slicing disc (to slice and to combine with grids)		<b>653738</b> C8PS	<b>251</b>
C10PS-Slicing Blade, S-blade, stainless steel, 3/8" (10mm) - Pressing and slicing disc (to slice and to combine with grids)		<b>653739</b> C10PS	<b>251</b>
C12PS-Slicing Blade, S-blade, stainless steel, 15/32" (12mm) - Pressing and slicing disc (to slice and to combine with grids)		<b>653741</b> C12PS	<b>251</b>
C13PS-Slicing Blade, S-blade, stainless steel, 33/64" (13mm) - Pressing and slicing disc (to slice and to combine with grids)		<b>653742</b> C13PS	<b>251</b>
C10PSM-Slicing Disc, 3/8" (10mm), stainless steel pressing and slicing disc S shape for Mozzarella (to slice and to combine with grids)		<b>653740</b> C10PSM	<b>251</b>
Storage case for 1 blade.		<b>653050</b> SBPL	<b>18</b>

# CUTTING GUIDE

AS



## Stainless steel shredding discs

5/64" (2 mm) to 25/64" (10 mm)



**AS2X**

5/64" (2 mm)



**AS3X**

1/8" (3 mm)



**AS4X**

5/32" (4 mm)



**AS6X**

1/4" (6 mm)



**AS8X**

5/16" (8 mm)



**AS10X**

25/64" (10 mm)



VEGETABLE CUTTER & FOOD PROCESSORS



## Stainless steel grating discs

5/64" (2 mm) to 23/64" (23/64" (9 mm))



**J2X**

5/64" (2 mm)



**J3X**

1/8" (3 mm)



**J4X**

5/32" (4 mm)



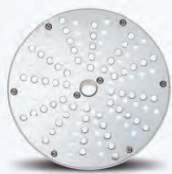
**J7X**

9/32" (7 mm)



**J9X**

23/64" (9 mm)



**KX**

for knoedeln/bread/potatoes



**PX**

for parmesan/bread/chocolate





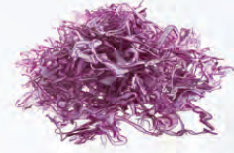
## Stainless steel slicing discs

1/32" (0.6 mm) to 5/32" (4 mm)



**C06S**

1/32" (0.6 mm)



**C1S**

3/64" (1 mm)



**C2S**

5/64" (2 mm)



**C3S**

1/8" (3 mm)



**C4S**

5/32" (4 mm)

C/CP



**Stainless steel slicing discs**

3/16" (5 mm) to 33/64" (13 mm)



**C5S/C5PS** 3/16" (5 mm)



**C6S/C6PS** 1/4" (6 mm)



**C8S/C8PS** 5/16" (8 mm)



**C10PS** 25/64" (10 mm)



**C12PS** 15/32" (12 mm)



**C13PS** 33/64" (13 mm)





CW/CWP

**Stainless steel corrugated slicing discs**

5/64" (2 mm) to 25/64" (10 mm)



**C2WS** 5/64" (2 mm)



**C3WS** 1/8" (3 mm)



**C8WP** 5/16" (8 mm)



**C10WP** 25/64" (10 mm)



**Stainless steel slicing disc for mozzarella/solid cheese**

25/64" (10 mm)

CP



Presser with special non-stick coating



**C10PSM** 25/64" (10 mm)



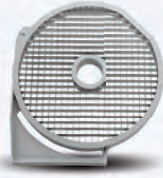
**C10PSM+MT10T** 25/64"x 25/64"x 25/64" 10x10x10 mm



**C10PSM+MT20T** 25/64"x 51/64"x 51/64" 10x20x20 mm

VEGETABLE CUTTER & FOOD PROCESSORS





MT

**Dicing grids  
to be combined with CP/CWP slicers**

3/16"x3/16" (5x5 mm) to 51/64"x 51/64" (20x20 mm)



**C5PS+MT05T** 3/16"x3/16" x3/16"  
5x5x5 mm

**C8PS+MT08T** 5/16"x5/16" x5/16"  
8x8x8 mm



**C10PS+MT10T** 25/64"x 25/64"x 25/64"  
10x10x10 mm

**C12PS+MT12T** 15/32"x 15/32"x 15/32"  
12x12x12 mm



**C10WP+MT20T** 25/64"x51/64"x 51/64"  
10x20x20 mm

**C13PS+MT20T**

33/64"x 51/64"x 51/64"  
13x20x20 mm



FT

**Grids for chips  
to be combined with CP/CWP slicers**

1/4" (6 mm), 5/16"(8 mm) and 25/64" (10 mm)



**C6PS+FT06** 1/4"x1/4"  
(6x6 mm)

**C8PS+FT08** 5/16"x5/16"  
(8x8 mm)

**C10WP+FT10** 25/64"x25/64"  
(10x10 mm)

## K/TRK Rotors

Smooth or micro-toothed blades to prepare everything from coarse meats to the finest creams.



Smooth blade rotor



Micro-toothed blade rotor



Smooth blade emulsifier



Ground meat



Peppers



Chocolate



Grated cheese



Almonds



Tomato sauce



Chicken



Mixed herbs








Hummus (Garbanzo beans)



**TR260**





**VEGETABLE CUTTER - HIGH VOLUME**

A universal vegetable cutter intended for catering use for between 400 and 600 meals per sitting. Possibility of choosing among different hoppers: automatic, lever hopper and long vegetable hopper.

		code	\$ list price
TR260-High Volume Production Vegetable Cutter, continuous feed design, large single feed hopper, handle pusher, standard ejector, stainless steel construction 2.00 kW 208 - 240/3/60 w×d×h: 29 1/2"×14 15/16"×18 1/8" Ship weight: 146 lbs		603286 TR260FH23U	11,474
Optional Accessories			
Automatic hopper.		653037 AH260	4,790
Cabbage hopper.		653048 CABH260	5,056
Long vegetable accessory for lever-operated hopper (to change the lever-operated hopper into long vegetable hopper).		653223 LVALH260	947
Lever feed hopper.		653510 LH260U	4,456
Stainless steel mobile stand.		653017 MSX	1,147
Stainless steel blade rack.		653212 DRX	346




**ACCESSORIES**

**CUTTING BLADES FOR TR260**

		code	\$ list price
<b>Optional Accessories</b>			
Cabbage slicing blade 1/32" (1 mm)		<b>653009</b> D601	<b>864</b>
Cabbage slicing blade 1/16" (2 mm)		<b>653227</b> D602	<b>864</b>
Cabbage slicing blade 1/8" (3 mm)		<b>653228</b> D603	<b>864</b>
Stainless steel cabbage grating disc with central shaft for stem removal 9/32" (7mm)		<b>653758</b> NDJ607	<b>864</b>
Dicing grid 3/8" (9 mm)		<b>653051</b> MT310	<b>1,070</b>
Dicing grid 1/2" (12 mm)		<b>653301</b> MT312	<b>1,087</b>
Dicing grid 5/8" (15 mm)		<b>653052</b> MT316	<b>1,070</b>
Dicing grid 3/4" (19 mm)		<b>653053</b> MT320	<b>1,070</b>
Dicing grid 15/16" (24 mm)		<b>653054</b> MT325	<b>1,070</b>
Dicing grid 1 1/4" (32 mm)		<b>653055</b> MT332	<b>1,070</b>
French Fry/Julienne blade 1/16" ( mm)			<b>653195</b> A302
French Fry/Julienne blade 1/8" (3 mm)	<b>653196</b> A303		<b>864</b>
French Fry/Julienne blade 5/32" (4 mm)	<b>653197</b> A304		<b>864</b>
French Fry/Julienne blade 1/4" (6 mm)	<b>653198</b> AF306		<b>864</b>
French Fry/Julienne blade 5/16" (8 mm)	<b>653199</b> AF308		<b>864</b>
French Fry/Julienne blade 3/8" (9 mm)	<b>653200</b> AF310		<b>864</b>

VEGETABLE CUTTER & FOOD PROCESSORS

VEGETABLE CUTTER & FOOD PROCESSORS

		code	\$ list price
Slicing blade 1/32" (1 mm)		<b>653188</b> C301	<b>735</b>
Slicing blade 1/16" (2 mm)		<b>653172</b> C302	<b>735</b>
Slicing blade 1/8" (3 mm)		<b>653173</b> C303	<b>735</b>
Slicing blade 3/16" (5 mm)		<b>653189</b> C305	<b>735</b>
Slicing blade 1/4" (6 mm)		<b>653190</b> C306	<b>735</b>
Slicing blade 5/16" (8 mm)		<b>653191</b> C308	<b>735</b>
Slicing blade 3/8" (9 mm)		<b>653192</b> C310	<b>735</b>
Slicing blade 5/8" (15 mm)		<b>653193</b> C316	<b>735</b>
Stainless steel grating disc 1/16" (2mm)			<b>653761</b> NJ302
Stainless steel grating disc 1/8" (3mm)	<b>653762</b> NJ303		<b>864</b>
Stainless steel grating disc 5/32" (4mm)	<b>653763</b> NJ304		<b>864</b>
Stainless steel grating disc 9/32" (7mm)	<b>653764</b> NJ307		<b>864</b>
Crinkle cut blade 1/16" (2mm)		<b>653217</b> C302W	<b>758</b>
Crinkle cut blade 1/8" (3mm)		<b>653218</b> C303W	<b>758</b>
Crinkle cut blade 1/4" (6 mm)		<b>653219</b> C306W	<b>758</b>
Stainless steel grating disc for parmesan		<b>653759</b> NP300	<b>864</b>
Stainless steel grating disc for nuts, chocolate and bread crumbs		<b>653760</b> NK300	<b>864</b>









**TRK45**

4.7 quart capacity cutter-slicer. New "Incline System" to maintain an inclined base when using the vegetable slicer attachment. Stainless steel cutter bowl with transparent lid. Supplied with scraper/emulsifier to prepare everything from meats to creams. Flat and waterproof control panel. Pulse function for precise cutting. Variable speed from 300 to 3300 rpm.

	code	\$ list price
TRK45 Vegetable Cutter/Mixer, continuous feed design, variable speed (300-3700 rpm), large single feed hopper, includes 4.5 qt stainless steel bowl, lid, bowl scraper, microtooth blade rotor, handle pusher, standard ejector, stainless steel feeding arm & hopper, aluminum motor housing, 1-1/3 HP (no discs included) 1.00 kW 100 – 120/1/50/60 w×d×h: 9 15/16"×19 1/16"×19 7/8" Ship weight: 67 lbs	603811 TRK45VVNU	4,056

Optional Accessories





4.7 qt. stainless steel bowl for TRK45 cutter-mixer.		653589 BXK45	574
Smooth blade rotor for 4.7 qt. cutter-mixer bowl.		653579 SBRK45	307
Microtooth blade rotor for 4.7 qt. cutter-mixer bowl.		653580 MBRK45	307
Lid + bowl scraper for 4.7 qt. for TRK45 cutter-mixer.		653588 LBSK45	458
Smooth Blade Rotor for 4.5 qt. cutter mixer - specific for emulsions		653614 SBRE45	307
EJTRS-TRS & TRK Ejector Plate (fits with following PNC: 603800, 603801, 603802, 603803, 603811, 603812, 603813)		653772 EJTRS	26
SCEQX - Bistro 3-Disc Set (C2S, C5S, J2X)		653785 SCEQX	937
SCREQX - Gastronomic 6-Disc Set (C2S, C5S, J2X, AS4X, C10PS, MT10T)		653786 SCREQX	1,665

VEGETABLE CUTTER & FOOD PROCESSORS



**TRK55**





5.8 quart capacity cutter-slicer. New "Incline System" to maintain an inclined base when using the vegetable slicer attachment. Stainless steel cutter bowl with transparent lid. Supplied with scraper/emulsifier to prepare everything from meats to creams. Flat and waterproof control panel. Pulse function for precise cutting. Variable speed from 300 to 3300 rpm.

	code	\$ list price
TRK55 Vegetable Cutter/Mixer, continuous feed design, variable speed (300-3700 rpm), large 3/4 moon hopper, includes 5.5 qt. stainless steel bowl, lid, bowl scraper, microtooth blade rotor, handle pusher, standard ejector, stainless steel feeding arm & hopper, aluminum motor housing, 1-1/3 HP (no discs included) 1.30 kW 100 - 120/1/50/60 w×d×h: 9 15/16"×19 1/16"×19 7/8" Ship weight: 67 lbs	603812 TRK55VVNU	4,218
<b>Optional Accessories</b>		
5.8 qt. stainless steel bowl for TRK55 cutter-mixer.	653590 B XK55	574
Smooth blade rotor for 5.8 qt. cutter-mixer bowl. 	653581 SBRK55	307
Microtooth blade rotor for 5.8 qt. cutter-mixer bowl. 	653582 MBRK55	307
Lid + bowl scraper for 5.8 qt. TRK55 cutter-mixer.	653591 LBSK55	458
Smooth Blade Rotor for 5.5 qt. cutter mixer - specific for emulsions 	653665 SBRE55	307
EJTRS-TRS & TRK Ejector Plate (fits with following PNC: 603800, 603801, 603802, 603803, 603811, 603812, 603813) 	653772 EJTRS	26
SCEQX - Bistro 3-Disc Set (C2S, C5S, J2X)	653785 SCEQX	937
SCREQX - Gastronomic 6-Disc Set (C2S, C5S, J2X, AS4X, C10PS, MT10T)	653786 SCREQX	1,665



**TRK70**

7.4 quart capacity cutter-slicer. New "Incline System" to maintain an inclined base when using the vegetable slicer attachment. Stainless steel cutter bowl with transparent lid. Supplied with scraper/emulsifier to prepare everything from meats to creams. Flat and waterproof control panel. Pulse function for precise cutting. Variable speed from 300 to 3300 rpm.

	code	\$ list price
TRK70 Vegetable Cutter/Mixer, continuous feed design, variable speed (300-3700 rpm), large single feed hopper, includes 7.0 qt stainless steel bowl, lid, bowl scraper, microtooth blade rotor, handle pusher, standard ejector, stainless steel feeding arm & hopper, aluminum motor housing, 1-1/3 HP (no discs included) 1.50 kW 100 – 120/1/50/60 w×d×h: 9 15/16"×19 1/16"×20 7/8" Ship weight: 68 lbs	<b>603813</b> TRK70VVNU	<b>4,543</b>
<b>Optional Accessories</b>		
7.4 qt. stainless steel bowl for TRK70 cutter-mixer.	<b>653593</b> BXK70	<b>574</b>
Smooth blade rotor for 7.4 qt. cutter-mixer bowl. 	<b>653583</b> SBRK70	<b>307</b>
Microtooth blade rotor for 7.4 qt. cutter-mixer bowl. 	<b>653584</b> MBRK70	<b>307</b>
Lid + bowl scraper for 7.4 qt. TRK70 cutter-mixer.	<b>653592</b> LBSK70	<b>458</b>
Smooth Blade Rotor for 7.0 qt. cutter mixer - specific for emulsions 	<b>653712</b> SBRE70	<b>307</b>
EJTRS-TRS & TRK Ejector Plate (fits with following PNC: 603800, 603801, 603802, 603803, 603811, 603812, 603813) 	<b>653772</b> EJTRS	<b>26</b>
SCEQX - Bistro 3-Disc Set (C2S, C5S, J2X)	<b>653785</b> SCEQX	<b>937</b>
SCREQX - Gastronomic 6-Disc Set (C2S, C5S, J2X, AS4X, C10PS, MT10T)	<b>653786</b> SCREQX	<b>1,665</b>









VEGETABLE CUTTER & FOOD PROCESSORS







VEGETABLE CUTTER & FOOD PROCESSORS

**ACCESSORIES**


**CUTTING BLADES FOR TRK SERIES**

		code	\$ list price
Optional Accessories			
J2X-Grating Blade, stainless steel, 1/16", fine (2mm)		<b>653773</b> J2X	<b>251</b>
J3X-Grating Blade, stainless steel, 1/8", fine (3mm)		<b>653774</b> J3X	<b>251</b>
J4X-Grating Blade, stainless steel, 5/32" (4mm)		<b>653775</b> J4X	<b>251</b>
J7X-Grating Blade, stainless steel, 9/32" (7mm)		<b>653776</b> J7X	<b>251</b>
J9X-Grating Blade, stainless steel, 23/64" (9mm)		<b>653777</b> J9X	<b>251</b>
C2WS-Slicing Blade, S-blade, stainless steel, 1/16" (2mm), wavy cut		<b>653749</b> C2WS	<b>251</b>
C3WS-Slicing Blade, S-blade, stainless steel, 1/8" (3mm), wavy cut		<b>653750</b> C3WS	<b>251</b>
C6WS-Slicing Blade, S-blade, stainless steel, 1/4" (6mm), wavy cut		<b>653751</b> C6WS	<b>251</b>
C8WP-Slicing Blade, S-blade, stainless steel, 5/16" (8mm), wavy cut		<b>653752</b> C8WP	<b>251</b>
C10WP-Slicing Blade, S-blade, stainless steel, 25/64" (10mm), wavy cut		<b>653753</b> C10WP	<b>251</b>
KX-Grating Blade, designed for nuts, chocolate & bread crumbs, stainless steel		<b>653778</b> KX	<b>256</b>
PX-Grating Blade, especially fine grating for Parmesan cheese, stainless steel		<b>653779</b> PX	<b>256</b>
Grid for french fries/vegetable sticks 1/4".		<b>653571</b> FT06	<b>256</b>
Grid for french fries/vegetable sticks 5/16".		<b>653572</b> FT08	<b>256</b>
Grid for french fries/vegetable sticks 3/8".		<b>653573</b> FT10	<b>256</b>

		code	\$ list price
Dicing grid 1/5".		653566 MT05T	256
Dicing grid 5/16".		653567 MT08T	256
Dicing grid 3/8".		653568 MT10T	256
Dicing grid 1/2".		653569 MT12T	256
Dicing grid 3/4".		653570 MT20T	256
AS2X-Julienne Blade, stainless steel, 1/16" (2x2mm)			653743 AS2X
AS3X-Julienne Blade, 1/8" (3x3mm)	653744 AS3X		313
AS4X-Julienne Blade, 5/32" (4x4mm)		653745 AS4X	313
AS6X-Julienne Blade, 15/64" (6x6mm)		653746 AS6X	313
AS8X-Julienne Blade, 5/16" (8x8mm)		653747 AS8X	313
AS10X-Julienne Blade, 25/64" (10x10mm)		653748 AS10X	313
C06S-Slicing Blade, S-blade, stainless steel, 01/32" (0.6mm)		653728 C06S	251
C1S-Slicing Blade, S-blade, stainless steel, 1/32" (1mm)		653729 C1S	251
C2S-Slicing Blade, S-blade, stainless steel, 1/16" (2mm)		653730 C2S	251
C3S-Slicing Blade, S-blade, stainless steel, 1/8" (3mm)		653731 C3S	251
C4S-Slicing Blade, S-blade, stainless steel, 5/32" (4mm)		653732 C4S	251
C5S-Slicing Blade, S-blade, stainless steel, 3/16" (5mm)		653733 C5S	251
C6S-Slicing Blade, S-blade, stainless steel, 1/4" (6mm)		653735 C6S	251
C8S-Slicing Blade, S-blade, stainless steel, 5/16" (8mm)		653737 C8S	251




VEGETABLE CUTTER & FOOD PROCESSORS

VEGETABLE CUTTER & FOOD PROCESSORS

		code	\$ list price
C5PS-Slicing Blade, S-blade, stainless steel, 3/16" (5mm) - Pressing and slicing disc (to slice and to combine with grids)		<b>653734</b> C5PS	<b>251</b>
C6PS-Slicing Blade, S-blade, stainless steel, 1/4" (6mm) - Pressing and slicing disc (to slice and to combine with grids)		<b>653736</b> C6PS	<b>251</b>
C8PS-Slicing Blade, S-blade, stainless steel, 5/16" (8mm) - Pressing and slicing disc (to slice and to combine with grids)		<b>653738</b> C8PS	<b>251</b>
C10PS-Slicing Blade, S-blade, stainless steel, 3/8" (10mm) - Pressing and slicing disc (to slice and to combine with grids)		<b>653739</b> C10PS	<b>251</b>
C12PS-Slicing Blade, S-blade, stainless steel, 15/32" (12mm) - Pressing and slicing disc (to slice and to combine with grids)		<b>653741</b> C12PS	<b>251</b>
C13PS-Slicing Blade, S-blade, stainless steel, 33/64" (13mm) - Pressing and slicing disc (to slice and to combine with grids)		<b>653742</b> C13PS	<b>251</b>
C10PSM-Slicing Disc, 3/8" (10mm), stainless steel pressing and slicing disc S shape for Mozzarella (to slice and to combine with grids)		<b>653740</b> C10PSM	<b>251</b>
Storage case for 1 blade.		<b>653050</b> SBPL	<b>18</b>

**K45****4.7 QT. CUTTER-MIXER**

4.7 quart bowl capacity, multi-function processor. This cutter-mixer can be used to mince meat, puree, make terrines, fish and vegetable mousses, pastries and flavored butters.

	code	\$ list price
K45-Vertical Cutter/Mixer, bench-style, two speed, 4.7 quart capacity bowl, removable bowl design, stainless steel bowl w/clear lexan lid, microtooth blade rotor, stainless steel housing, 1800 or 3500 rpm <b>.90 kW</b> <i>208 – 240/3/60</i> <b>w×d×h:</b> 10 1/16"×16 5/16"×18 1/2" Ship weight: 55 <b>lbs</b>	<b>603359</b> K452VU	<b>3,442</b>
K45 Vertical Cutter/Mixer, bench-style, variable speed, 4.7 quart capacity bowl, removable bowl design, stainless steel bowl w/clear lexan lid, microtooth blade rotor, stainless steel housing, 300-3700 rpm <b>1.00 kW</b> <i>100 – 120/1/50/60</i> <b>w×d×h:</b> 10 1/16"×16 5/16"×18 1/2" Ship weight: 55 <b>lbs</b>	<b>603806</b> K45VVNU	<b>3,623</b>
<b>Optional Accessories</b>		
4.7 qt. stainless steel bowl for TRK45 cutter-mixer.	<b>653589</b> BXK45	<b>574</b>
Smooth blade rotor for 4.7 qt. cutter-mixer bowl. 	<b>653579</b> SBRK45	<b>307</b>
Microtooth blade rotor for 4.7 qt. cutter-mixer bowl. 	<b>653580</b> MBRK45	<b>307</b>
Lid + bowl scraper for 4.7 qt. for TRK45 cutter-mixer.	<b>653588</b> LBSK45	<b>458</b>
Kit for vegetable slicer conversion for variable speed cutter-mixer.	<b>653594</b> KVSK	<b>1,377</b>
Smooth Blade Rotor for 4.5 qt. cutter mixer - specific for emulsions 	<b>653614</b> SBRE45	<b>307</b>



**K55**




**5.8 QT. CUTTER-MIXER**

5.8 quart bowl capacity cutter-mixer. It minces meat, purees, makes terrines, fish and vegetable mousses, pastries and flavored butters.

		code	\$ list price
K55-Vertical Cutter/Mixer, bench-style, two speed, 5.8 quart capacity bowl, removable bowl design, stainless steel bowl w/clear lexan lid, microtooth blade rotor, stainless steel housing, 1800 or 3500 rpm 1.00 kW 208 – 240/3/60 w×d×h: 10 1/16"×16 5/16"×18 1/2" Ship weight: 57 lbs		<b>603360</b> K552VU	<b>3,788</b>
K55 Vertical Cutter/Mixer, bench-style, variable speed, 5.8 quart capacity bowl, removable bowl design, stainless steel bowl w/clear lexan lid, microtooth blade rotor, stainless steel housing, 300-3700 rpm 1.30 kW 100 – 120/1/50/60 w×d×h: 10 1/16"×16 5/16"×18 1/2" Ship weight: 57 lbs		<b>603807</b> K55VVNU	<b>4,056</b>
<b>Optional Accessories</b>			
5.8 qt. stainless steel bowl for TRK55 cutter-mixer.		<b>653590</b> BXK55	<b>574</b>
Smooth blade rotor for 5.8 qt. cutter-mixer bowl.		<b>653581</b> SBRK55	<b>307</b>
Microtooth blade rotor for 5.8 qt. cutter-mixer bowl.		<b>653582</b> MBRK55	<b>307</b>
Lid + bowl scraper for 5.8 qt. TRK55 cutter-mixer.		<b>653591</b> LBSK55	<b>458</b>
Kit for vegetable slicer conversion for variable speed cutter-mixer.		<b>653594</b> KVSK	<b>1,377</b>
Smooth Blade Rotor for 5.5 qt. cutter mixer - specific for emulsions		<b>653665</b> SBRE55	<b>307</b>

**K70****7.4 QT. CUTTER-MIXER**

7.4 quart bowl capacity cutter-mixer. It minces meat, purees, makes terrines, fish and vegetable mousses, pastries and flavored butters.

	code	\$ list price
K70-Vertical Cutter/Mixer, bench-style, two speed, 7.4 quart capacity bowl, removable bowl design, stainless steel bowl w/clear lexan lid, microtooth blade rotor, stainless steel housing, 1800 or 3500 rpm <b>1.20 kW</b> 208 – 240/3/60 <b>w×d×h:</b> 10 1/16"×16 5/8"×20 1/16" Ship weight: 60 <b>lbs</b>	<b>603361</b> K702VU	<b>4,122</b>
K70 Vertical Cutter/Mixer, bench-style, variable speed, 7.4 quart capacity bowl, removable bowl design, stainless steel bowl w/clear lexan lid, microtooth blade rotor, stainless steel housing, 300-3700 rpm <b>1.50 kW</b> 100 – 120/1/50/60 <b>w×d×h:</b> 10 1/16"×16 5/8"×20 1/16" Ship weight: 57 <b>lbs</b>	<b>603808</b> K70VVNU	<b>4,380</b>
<b>Optional Accessories</b>		
7.4 qt. stainless steel bowl for TRK70 cutter-mixer.	<b>653593</b> BXK70	<b>574</b>
Smooth blade rotor for 7.4 qt. cutter-mixer bowl. 	<b>653583</b> SBRK70	<b>307</b>
Microtooth blade rotor for 7.4 qt. cutter-mixer bowl. 	<b>653584</b> MBRK70	<b>307</b>
Lid + bowl scraper for 7.4 qt. TRK70 cutter-mixer.	<b>653592</b> LBSK70	<b>458</b>
Kit for vegetable slicer conversion for variable speed cutter-mixer.	<b>653594</b> KVSK	<b>1,377</b>
Smooth Blade Rotor for 7.0 qt. cutter mixer - specific for emulsions 	<b>653712</b> SBRE70	<b>307</b>

**VEGETABLE CUTTER & FOOD PROCESSORS**



**K120**

**12.2 QT. CUTTER-MIXER / 2 SPEED**

Bowl capacity 12.2 quart, working capacity from 0.5 lbs. to 11 lbs., all kind of mincing, liver and fish mousses, pastries and all sauces.

	code	\$ list price
K120-Vertical Cutter/Mixer, bench-style, two speed, 12.2 quart bowl capacity, removable bowl design, stainless steel bowl w/clear lexan lid, stainless steel housing, 1260 or 2480 rpm. 2.20 kW 208 – 240/3/60 w×d×h: 16 3/8"×26 3/4"×20 3/8" Ship weight: 165 lbs	603297 K120FU	10,249
Optional Accessories		
12.2 qt. stainless steel bowl.	653270 BX115	1,883
Smooth blade rotor for 12.2 qt. cutter-mixer bowl.	653179 SBR115	1,087
Serrated blade rotor for 12.2 qt. cutter-mixer bowl.	653299 KKR115	1,087
Stainless steel mobile stand.	653017 MSX	1,147





**K180**

**18.5 QT. CUTTER-MIXER / 2 SPEED**

Bowl capacity 18.5 quart, three-blade rotor, two speed 1800 or 3600 rpm. Working capacity from 1 lb. to 18 lbs.

	code	\$ list price
K180-Vertical Cutter/Mixer, bench-style, two speed, 18.5 quart bowl capacity, removable bowl design, stainless steel bowl w/clear lexan lid, stainless steel housing, 1800 or 3600 rpm. 3.60 kW 208 – 240/3/60 w×d×h: 16 3/8"×25 15/16"×23 3/4" Ship weight: 165 lbs	603302 K180FU	13,814
Optional Accessories		
18.5 qt. stainless steel bowl.	653272 BX175	2,513

		code	\$ list price
Smooth blade rotor for 18.5 qt. cutter-mixer bowl.		<b>653119</b> SBR175	<b>1,756</b>
Serrated blade rotor for 18.5 qt. cutter-mixer bowl.		<b>653120</b> KKR175	<b>1,259</b>
Stainless steel mobile stand.		<b>653017</b> MSX	<b>1,147</b>



The washing and drying machines present all those characteristics of efficiency, functionality and hygiene, which makes them an essential component in modern kitchens. They have been constructed on the basis of rigorous technical principles to guarantee functionality, long term reliability and efficient running costs.

VEGETABLE WASHERS AND DRYERS



**GREENS MACHINE VSD-10**

**10 GAL. SALAD AND VEGETABLE DRYER**

Compact VSD-10 vegetable dryer is designed to save valuable kitchen space and can be used as a countertop or wall mounted unit. It removes moisture from lettuce and other vegetables for a higher yield and longer shelf life.

	code	\$ list price
VSD10-Greens Machine Vegetable Dryer, counter top/wall mounted, 10 gallon capacity approximately 9 heads of chopped lettuce, adjustable on/off timer, high density polyethylene interior and exterior, 6' cord .19 kW 115/1/60 w×d×h: 21 "×21 "×33 1/2" Ship weight: 49 lbs	<b>601563</b> VSD10	<b>2,020</b>
Optional Accessories		
Wall mounting kit for 10 gal. vegetable dryer.	<b>653634</b> VSD31008	<b>223</b>
Extra inner liner for 10 gal. vegetable dryer.	<b>653633</b> VSD31003	<b>240</b>



**GREENS MACHINE VP-3**

**20 GAL. SALAD AND VEGETABLE DRYER**

The Greens Machine, a floor model, saves up 15% of salad's most expensive ingredient - dressing. Salad dressing adheres better to drier greens, eliminating expensive waste that slides off vegetables into the bottom of the bowl.

	code	\$ list price
VP3-Greens Machine Vegetable Dryer, floor model, 20 gallon capacity approximately 16 heads of chopped lettuce, adjustable on/off timer, high density polyethylene outer shell, polyethylene interliner, casters, 8' cord .19 kW 115/1/60 w×d×h: 26 9/16"×26 9/16"×32 1/64" Ship weight: 60 lbs	601560 VP3	2,618
VP3220-Greens Machine Vegetable Dryer, floor model, 20 gallon capacity approximately 16 heads of chopped lettuce, adjustable on/off timer, high density polyethylene outer shell, polyethylene interliner, casters, cord and plug, 8' cord .19 kW 220/1/50/60 w×d×h: 26 9/16"×26 9/16"×32 1/64" Ship weight: 60 lbs	602024 VP3220	2,736
<b>Optional Accessories</b>		
Polyethelene lid for 20 gal. vegetable dryer.	653627 VP30006	346
Extra inner liner for 20 gal. vegetable dryer and inner white lid.	653626 VP30010	346

VEGETABLE WASHERS AND DRYERS



**GREENS MACHINE VP-1**

**20 GAL. STAINLESS STEEL SALAD AND VEGETABLE DRYER**

The Greens Machine saves up 15% of salad's most expensive ingredient - dressing. Salad dressing adheres better to drier greens, eliminating expensive waste that slides off vegetables into the bottom of the bowl. This is a floor model with a stainless steel lid.

	code	\$ list price
VP1-Greens Machine Vegetable Dryer, floor model, 20 gal- lon, capacity approximately 16 heads of chopped lettuce, ad- justable on/off timer, stainless steel outer shell, polyethylene interliner, stainless steel lid, casters, 8' cord .19 kW 115/1/60 w×d×h: 26 9/16"×26 9/16"×32 1/64" Ship weight: 79 lbs	<b>601559</b> VP1	<b>3,704</b>
VP1220-Greens Machine Vegetable Dryer, floor model, 20 gal- lon, capacity approximately 16 heads of chopped lettuce, ad- justable on/off timer, stainless steel outer shell, polyethylene interliner, stainless steel lid, casters, 8' cord .19 kW 220/1/50/60 w×d×h: 26 9/16"×26 9/16"×32 1/64" Ship weight: 79 lbs	<b>602023</b> VP1220	<b>3,857</b>
Optional Accessories		
Extra inner liner for 20 gal. vegetable dryer and inner white lid.	<b>653626</b> VP30010	<b>346</b>
Stainless steel lid for 20 gal. vegetable dryer.	<b>653628</b> VP30011	<b>496</b>



**LVA100B**

**4-13 LBS. VEGETABLE WASHER & SPIN DRYER**

Manual and 3 automatic washing cycles available. Bearing frame, external paneling, lid and extractable basket all in stainless steel. Load per cycle: 4-6 lbs. (light vegetables); 13 lbs. (heavy vegetables). Rotation speed: 400 rpm.

	code	\$ list price
LVA100BU Vegetable Washer and Spin Dryer, automatic, 4-6 lbs. load per cycle, (light vegetables) 13 lbs, (heavy vegetables) 3 automatic washing cycles, 400 rpm. .90 kW 120/1/60 <b>w×d×h:</b> 27 9/16"×27 9/16"×39 3/8" Ship weight: 220 lbs	<b>660080</b> LVA100BU	<b>11,447</b>
<b>Optional Accessories</b>		
Basket with small holes for vegetable washer and spin dryer.	<b>921014</b> CEFPXLC	<b>1,011</b>

VEGETABLE WASHERS AND DRYERS

BERMIXER HAND MIXERS







**BERMIXER B3000 / 350W**

The B3000 Bermixers are for daily use for soups, sauces and pastry-making. They are very easy to handle because of their light weight, reliable in use and completely cleanable because of the blades, which can be removed without any tools.

	code	\$ list price
B3000 Bermixer handheld mixer, variable speed, handle grip, w/18" cutter tube, 350 watt .35 kW 110 – 120/1/50/60 w×d×h: 5 7/16"×4 3/4"×30 1/8" Ship weight: 10 lbs	603548 BMX350T45U	925
B3000 Bermixer handheld mixer, variable speed, handle grip, w/18" cutter tube and 10" beater attachment, 350 watt. .35 kW 110 – 120/1/50/60 w×d×h: 5 7/16"×4 3/4"×30 1/8" Ship weight: 13 lbs	603562 BMK350T45U	1,271
B3000 Bermixer handheld mixer, variable speed, handle grip, 350 watt (power pack only). .35 kW 110 – 120/1/50/60 w×d×h: 5 7/16"×4 3/4"×13 7/16" Ship weight: 7 lbs	603569 BMXU350U	769





Optional Accessories

18" cutter tube attachment		653575 BMXT45	435
Bowl cradle for handheld mixer.		653294 B2SUP	290
Adjustable rail for containers 15" to 26" diameter.		653292 B2RAIL	313
10" beater attachment - REINFORCED.		653578 BMXRWSK	479




**BERMIXER B3000 / 450W**

The B3000 Bermixers are for daily use for soups, sauces and pastry-making. They are very easy to handle because of their light weight, reliable in use and completely cleanable because of the blades, which can be removed without any tools.

	code	\$ list price
B3000 Bermixer handheld mixer, variable speed, handle grip, w/18" cutter tube, 450 watt .45 kW 110 – 120/1/50/60 w×d×h: 5 7/16"×4 3/4"×30 1/8" Ship weight: 10 lbs	603551 BMX450T45U	1,181
B3000 Bermixer handheld mixer, variable speed, handle grip, w/18" cutter tube and 10" beater attachment, 450 watt. .45 kW 110 – 120/1/50/60 w×d×h: 5 7/16"×4 3/4"×30 1/8" Ship weight: 13 lbs	603564 BMK450T45U	1,427
B3000 Bermixer handheld mixer, variable speed, handle grip, w/22" cutter tube, 450 watt .45 kW 110 – 120/1/50/60 w×d×h: 5 7/16"×4 3/4"×34 1/16" Ship weight: 11 lbs	603552 BMX450T55U	1,238
B3000 Bermixer handheld mixer, variable speed, handle grip, 450 watt (power pack only). .45 kW 110 – 120/1/50/60 w×d×h: 5 7/16"×4 3/4"×13 7/16" Ship weight: 7 lbs	603572 BMXU450U	1,003
<b>Optional Accessories</b>		
18" cutter tube attachment 	653575 BMXT45	435
22" cutter tube attachment 	653576 BMXT55	557
Bowl cradle for handheld mixer. 	653294 B2SUP	290
Adjustable rail for containers 15" to 26" diameter. 	653292 B2RAIL	313

BERMIXER HAND MIXERS





BERMIXER HAND MIXERS

	code	\$ list price
10" beater attachment - REINFORCED. 	<b>653578</b> BMXRWSK	<b>479</b>





**BERMIXER B3000 / 650W**

The B3000 Bermixers are for daily use for soups, sauces and pastry-making. They are very easy to handle because of their light weight, reliable in use and completely cleanable because of the blades, which can be removed without any tools

	code	\$ list price
B3000 Bermixer handheld mixer with stainless steel cutter tube 22" and 10" beater attachment - 650W. .65 kW 110 – 120/1/50/60 <b>w×d×h:</b> 5 7/16"×4 3/4"×34 1/16" Ship weight: 13 lbs	<b>603782</b> BMX650T55U	<b>1,839</b>
B3000 Bermixer handheld mixer with stainless cutter tube 22" - 650W. .65 kW 110 – 120/1/50/60 <b>w×d×h:</b> 5 7/16"×4 3/4"×34 1/16" Ship weight: 11 lbs	<b>603783</b> BMX650T55U	<b>1,527</b>
B3000 Bermixer handheld mixer with stainless cutter tube 26" - 650W. .65 kW 110 – 120/1/50/60 <b>w×d×h:</b> 5 7/16"×4 3/4"×38 " Ship weight: 11 lbs	<b>603784</b> BMX650T65U	<b>1,605</b>
B3000 Bermixer powerpack-variable speed 650W. (powerpack only) .65 kW 110 – 120/1/50/60 <b>w×d×h:</b> 5 7/16"×4 3/4"×13 7/16" Ship weight: 7 lbs	<b>603785</b> BMXU650U	<b>1,142</b>
<b>Optional Accessories</b>		
18" cutter tube attachment	 <b>653575</b> BMXT45	<b>435</b>
22" cutter tube attachment	 <b>653576</b> BMXT55	<b>557</b>
26" cutter tube attachment	 <b>653577</b> BMXT65	<b>692</b>
Bowl cradle for handheld mixer.	 <b>653294</b> B2SUP	<b>290</b>

BERMIXER HAND MIXERS



		<b>code</b>	<b>\$ list price</b>
Adjustable rail for containers 15" to 26" diameter.		<b>653292</b> B2RAIL	<b>313</b>
10" beater attachment - REINFORCED.		<b>653578</b> BMXRWSK	<b>479</b>

**BERMIXER HAND MIXERS**








**BERMIXER B3000 / 750W**

The B3000 Bermixers are for daily use for soups, sauces and pastry-making. They are very easy to handle because of their light weight, reliable in use and completely cleanable because of the blades, which can be removed without any tools

	code	\$ list price
B3000 Bermixer handheld mixer with stainless steel cutter tube 26" and 10" beater attachment - 750W. .80 kW 100 – 120/1/50/60 w×d×h: 5 7/16"×4 3/4"×38 " Ship weight: 13 lbs	603814 BMK750T65U	1,872
B3000 Bermixer handheld mixer with stainless cutter tube 22" - 750W. .80 kW 100 – 120/1/50/60 w×d×h: 5 7/16"×4 3/4"×34 1/16" Ship weight: 11 lbs	603815 BMX750T55U	1,560
B3000 Bermixer handheld mixer with stainless cutter tube 26" - 750W. .80 kW 100 – 120/1/50/60 w×d×h: 5 7/16"×4 3/4"×38 " Ship weight: 11 lbs	603816 BMX750T65U	1,664
B3000 Powerpack-variable speed 750W. .80 kW 100 – 120/1/50/60 w×d×h: 5 7/16"×4 3/4"×13 7/16" Ship weight: 7 lbs	603817 BMXU750U	1,142

Optional Accessories

22" cutter tube attachment		653576 BMXT55	557
26" cutter tube attachment		653577 BMXT65	692
Bowl cradle for handheld mixer.		653294 B2SUP	290
Adjustable rail for containers 15" to 26" diameter.		653292 B2RAIL	313
10" beater attachment - REINFORCED.		653578 BMXRWSK	479

BERMIXER HAND MIXERS



**PINEAPPLE PEELER-CORER**

**MANUAL PEELER**


	code	\$ list price
Pineapple Peeler/Corer, manual, includes 3-1/2" blade w/pusher, peels and cores in one movement, no tools required for dismantling, stainless steel construction <b>w×d×h:</b> 15 1/2"×17 3/4"×28 1/2" Ship weight: 49 lbs	<b>601570</b> PP70001	<b>1,560</b>
Optional Accessories		
Blade and 3" pusher for pineapple peeler-corer.	<b>653656</b> PP70022	<b>368</b>
Blade and 3 1/2" pusher for pineapple peeler-corer.	<b>653657</b> PP70023	<b>368</b>
Blade and 4" pusher for pineapple peeler-corer.	<b>653658</b> PP70024	<b>368</b>



**CT6**

**TOMATO SLICER**

For cutting tomatoes into perfect slices keeping their original shape. Made of stainless steel and aluminum - supplied with a cutting block.

	code	\$ list price
CT6U-Tomato Slicer, manual, 1/4" slice, 11 slices, aluminum and stainless steel construction, suction cup base 	<b>601443</b> CT6U	<b>725</b>
Optional Accessories		
Tipper support for tomato slicer.	<b>653282</b> TIP	<b>307</b>
Blade assembly for 1/4" tomato slicer.	<b>653100</b> CB6	<b>201</b>
Tomato guide for 1/4" slicer.	<b>653099</b> TG6	<b>129</b>

MANUAL PEELERS & SLICERS

# CAST IRON PANINI GRILLS



**CAST IRON PANINI GRILLS ..... 173**

The grills are constructed with the highest quality durable cast iron plates and stainless steel chassis. These grills can be used to cook meat, fish, eggs and vegetables.



**PANINI GRILLS 10"**

**DGR-10, DGS-10, DGS/S-10 1700 Watt**

These grills are ideal for heating up sandwiches and rolls of different sizes and thicknesses. Models available include versions with smooth and ribbed grill surfaces to fit a variety of needs. Thermostat temperature to 570° F.

	code	\$ list price
DGR10U-Panini Grill, single hob, 10", ribbed top and bottom surface, cast iron plates, thermostat temperature to 570°F, top plate on/off switch, stainless steel construction, 1700 W 1.80 kW 120/1/60 w×d×h: 10 1/8"×17 1/2"×9 1/4" Ship weight: 40 lbs	602101 DGR10U	1,092
DGS10U-Panini Grill, single hob, 10", ribbed top and smooth bottom surface, cast iron plates, thermostat temperature to 570°F, top plate on/off switch, stainless steel construction, 1700W 1.80 kW 120/1/60 w×d×h: 10 1/8"×17 1/2"×9 1/4" Ship weight: 40 lbs	602102 DGS10U	1,092
DGSS10U-Panini Grill, single hob, 10", smooth top and bottom surface, cast iron plates, thermostat temperature to 570°F, top plate on/off switch, stainless steel construction, 1700 W 1.80 kW 120/1/60 w×d×h: 10 1/8"×17 1/2"×9 1/4" Ship weight: 40 lbs	602103 DGSS10U	1,092

CAST IRON PANINI GRILLS



**PANINI GRILLS 15"**

**DGR-15, DGS-15, DGS/S-15 1700 Watt**

These grills are ideal for heating up sandwiches and rolls of different sizes and thicknesses. Models available include versions with smooth and ribbed grill surfaces to fit a variety of needs. Thermostat temperature to 570° F, built-in timer standard.

	code	\$ list price
DGR15U-Panini Grill, single hob, 15", ribbed top and bottom surface, cast iron plates, thermostat temperature to 570°F, top plate on/off switch, stainless steel construction, 1700 W 1.80 kW 120/1/60 w×d×h: 15 "×17 1/2"×9 1/4" Ship weight: 55 lbs	602104 DGR15U	1,238
DGS15U-Panini Grill, single hob, 15", ribbed top and smooth bottom surface, cast iron plates, thermostat temperature to 570°F, top plate on/off switch, stainless steel construction, 1700 W 1.80 kW 120/1/60 w×d×h: 15 "×17 1/2"×9 1/4" Ship weight: 53 lbs	602105 DGS15U	1,238
DGSS15U-Panini Grill, single hob, 15", smooth top and bottom surface, cast iron plates, thermostat temperature to 570°F, top plate on/off switch, stainless steel construction, 1700 W 1.80 kW 120/1/60 w×d×h: 15 "×17 1/2"×9 1/4" Ship weight: 53 lbs	602106 DGSS15U	1,238

CAST IRON PANINI GRILLS



**PANINI GRILLS 20"**

**DGR-20, DGS-20, DGM-20, DGS/S-20 3000 Watt**

These grills are ideal for heating up sandwiches and rolls of different sizes and thicknesses. Models available include versions with smooth and ribbed grill surfaces to fit a variety of needs. Thermostat temperature to 570 °F, built-in timer standard.

	code	\$ list price
DGR20U-Panini Grill, dual hob, 20", ribbed top and bottom surface, cast iron plates, thermostat temperature to 570°F, top plate on/off switch, stainless steel construction, 3000 W 3.45 kW 220/1/60 w×d×h: 20 1/2"×17 1/2"×9 1/4" Ship weight: 71 lbs	602113 DGR20U	1,839
DGS20U-Panini Grill, dual hob, 20", ribbed top and smooth bottom surface, cast iron plates, thermostat temperature to 570°F, top plate on/off switch, stainless steel construction, 3000 W 3.45 kW 220/1/60 w×d×h: 20 1/2"×17 1/2"×9 1/4" Ship weight: 71 lbs	602114 DGS20U	1,839
DGM20U-Panini Grill, dual hob, 20", ribbed top and double mixed bottom surface, cast iron plates, thermostat temperature to 570°F, top plate on/off switch, stainless steel construction, 3000 W 3.45 kW 220/1/60 w×d×h: 20 1/2"×17 1/2"×9 1/4" Ship weight: 71 lbs	602115 DGM20U	1,839
DGSS20U-Panini Grill, dual hob, 20", smooth top and bottom surface, cast iron plates, thermostat temperature to 570°F, top plate on/off switch, stainless steel construction, 3000 W 3.45 kW 220/1/60 w×d×h: 20 1/2"×17 1/2"×9 1/4" Ship weight: 71 lbs	602116 DGSS20U	1,839

CAST IRON PANINI GRILLS





# LIBERO LINE



**LIBERO LINE** ..... **177**





## LIBERO POINT 2 UNITS

		code	\$ list price
Libero Point 2 (Self-Ventilated Downdraft Cart) .30 kW 208/3/60 w×d×h: 39 3/8"×30 11/16"×47 3/8" Ship weight: 265 lbs		<b>600063</b> ELP2U	<b>15,500</b>
<b>Included Accessories</b>			
Stainless steel 1/9 size (6 7/8" x 4 1/4") container (height = 2.5")	Quantity 4	<b>329050</b> GN1965	—
Stainless steel labyrinth filter (height = 10")	Quantity 2	<b>640049</b> F425D	—
<b>Optional Accessories</b>			
Stainless steel 1/9 size (6 7/8" x 4 1/4") container (height = 2.5")		<b>329050</b> GN1965	<b>12</b>
Stainless steel 1/9 size (6 7/8" x 4 1/4") container (height = 4")		<b>329051</b> GN19100	<b>18</b>
Stainless steel 1/9 size (6 7/8" x 4 1/4") lid for containers		<b>329052</b> GNL19	<b>12</b>
Tilting side shelf for Libero Point		<b>650005</b> LPTSS	<b>418</b>
Set of 2 front panels (TEAK color) for Libero Point 2		<b>650017</b> LP2FPTK	<b>460</b>
Set of 2 front panels (BLUE color) for Libero Point 2		<b>650018</b> LP2FPBL	<b>480</b>
Set of 2 front panels (RED color) for Libero Point 2		<b>650019</b> LP2FPRD	<b>480</b>
Set of 2 front panels (GREEN color) for Libero Point 2		<b>650020</b> LP2FPGR	<b>460</b>
Top neutral drawer		<b>650026</b> LPTND	<b>732</b>
Bottom neutral drawer		<b>650028</b> LPBND	<b>674</b>
Stainless steel support for 1/9 size (6 7/8" x 4 1/4") containers		<b>653602</b> LPSGN19	<b>324</b>

LIBERO LINE




**LIBERO POINT 3 UNITS**






		code	\$ list price
Libero Point 3 (Self-Ventilated Downdraft Cart) .30 kW 208/3/60 w×d×h: 51 9/16"×30 11/16"×47 3/8" Ship weight: 331 lbs		<b>600064</b> ELP3U	<b>18,000</b>
<b>Included Accessories</b>			
Stainless steel 1/9 size (6 7/8" x 4 1/4") container (height = 2.5")	Quantity 4	<b>329050</b> GN1965	—
Stainless steel labyrinth filter (height = 10")	Quantity 3	<b>640049</b> F425D	—
<b>Optional Accessories</b>			
Stainless steel 1/9 size (6 7/8" x 4 1/4") container (height = 2.5")		<b>329050</b> GN1965	<b>12</b>
Stainless steel 1/9 size (6 7/8" x 4 1/4") container (height = 4")		<b>329051</b> GN19100	<b>18</b>
Stainless steel 1/9 size (6 7/8" x 4 1/4") lid for containers		<b>329052</b> GNL19	<b>12</b>
Tilting side shelf for Libero Point		<b>650005</b> LPTSS	<b>418</b>
Set of 2 front panels (TEAK color) for Libero Point 3		<b>650006</b> LP3FPTK	<b>560</b>
Set of 2 front panels (BLUE color) for Libero Point 3		<b>650007</b> LP3FPBL	<b>580</b>
Set of 2 front panels (RED color) for Libero Point 3		<b>650015</b> LP3FPRD	<b>580</b>
Set of 2 front panels (GREEN color) for Libero Point 3		<b>650016</b> LP3FPGR	<b>560</b>
Top neutral drawer		<b>650026</b> LPTND	<b>732</b>
Bottom neutral drawer		<b>650028</b> LPBND	<b>674</b>
Stainless steel support for 1/9 size (6 7/8" x 4 1/4") containers		<b>653602</b> LPSGN19	<b>324</b>

LIBERO LINE

**INDUCTION WOK****SINGLE ZONE**

	code	\$ list price
Libero Plug-in Induction Wok (Single Zone) 3.20 kW 208/1/60 w×d×h: 12 13/16"×15 3/4"×7 1/16" Ship weight: 22 lbs	603738 DWH1U	3,500
Optional Accessories		
Stainless steel induction wok pan with stainless steel handle (depth = 14")	 653595 WOKPAN	230

**TWO ZONE INDUCTION COOKTOP****FRONT-TO-BACK MODEL**

	code	\$ list price
Libero Plug-in Induction Cooktop (Two Zone - front to back) 3.60 kW 208/1/60 w×d×h: 12 13/16"×23 5/8"×5 1/8" Ship weight: 22 lbs	603736 DZL2U	2,800
Optional Accessories		
Stainless steel induction pan with stainless steel handle (depth = 8")	 653596 FRYPAN20	214
Stainless steel induction pan with stainless steel handle (depth = 9.5")	 653597 FRYPAN24	222
Stainless steel induction pan with stainless steel handle (depth = 11")	 653598 FRYPAN28	275
Stainless steel induction pan with smooth plate 10" x 13"	 653617 LIBINDPS	175
Stainless steel induction pan with ribbed plate 10" x 13"	 653618 LIBINDPR	280






LIBERO LINE

LIBERO LINE







**TWO ZONE INDUCTION COOKTOP**


**SIDE-BY-SIDE MODEL**

		code	\$ list price
Libero Plug-in Induction Cooktop (Two Zone - side to side) 3.60 kW 208/1/60 w×d×h: 23 5/8"×12 13/16"×5 1/8" Ship weight: 29 lbs		603737 DZC2U	2,800
Optional Accessories			
Stainless steel induction pan with stainless steel handle (depth = 8")		653596 FRYPAN20	214
Stainless steel induction pan with stainless steel handle (depth = 9.5")		653597 FRYPAN24	222
Stainless steel induction pan with stainless steel handle (depth = 11")		653598 FRYPAN28	275
Stainless steel induction pan with smooth plate 10" x 13"		653617 LIBINDPS	175
Stainless steel induction pan with ribbed plate 10" x 13"		653618 LIBINDPR	280



**SINGLE ZONE INFRARED COOKTOP**

		code	\$ list price
Libero Plug-in Infrared Cooktop (Single Zone) 2.50 kW 208/1/60 w×d×h: 12 13/16"×15 3/4"×5 1/8" Ship weight: 24 lbs		603734 DIH1U	1,800
Optional Accessories			
Stainless steel induction pan with stainless steel handle (depth = 9.5")		653597 FRYPAN24	222
Stainless steel induction pan with stainless steel handle (depth = 11")		653598 FRYPAN28	275
Stainless steel induction pan with smooth plate 10" x 13"		653615 LIBIRPS	175
Stainless steel induction pan with ribbed plate 10" x 13"		653616 LIBIRPR	280

		code	\$ list price
Stainless steel induction pan with stainless steel handle (depth = 8")		<b>653596</b> FRYPAN20	<b>214</b>








## TWO ZONE INFRARED COOKTOP

### FRONT-TO-BACK MODEL

	code	\$ list price
Libero Plug-in Infrared Cooktop (Two zone - front to back) 3.60 kW 208/1/60 w×d×h: 12 13/16"×23 5/8"×5 1/8" Ship weight: 29 lbs	<b>603732</b> DIL2U	<b>2,200</b>

### Optional Accessories

Stainless steel induction pan with stainless steel handle (depth = 8")		<b>653596</b> FRYPAN20	<b>214</b>
Stainless steel induction pan with stainless steel handle (depth = 9.5")		<b>653597</b> FRYPAN24	<b>222</b>
Stainless steel induction pan with stainless steel handle (depth = 11")		<b>653598</b> FRYPAN28	<b>275</b>
Stainless steel induction pan with smooth plate 10" x 13"		<b>653615</b> LIBIRPS	<b>175</b>
Stainless steel induction pan with ribbed plate 10" x 13"		<b>653616</b> LIBIRPR	<b>280</b>
Support frame for 1/9 size (6 7/8" x 4 1/4") container - infrared		<b>653612</b> GSLIBIR	<b>280</b>

LIBERO LINE








## TWO ZONE INFRARED COOKTOP

### SIDE-BY-SIDE MODEL

	code	\$ list price
Libero Plug-in Infrared Cooktop (Two zone - side to side) 3.60 kW 208/1/60 w×d×h: 23 5/8"×12 13/16"×5 1/8" Ship weight: 29 lbs	<b>603733</b> DIC2U	<b>2,200</b>

### Optional Accessories

Stainless steel induction pan with stainless steel handle (depth = 8")		<b>653596</b> FRYPAN20	<b>214</b>
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		code	\$ list price
Stainless steel induction pan with stainless steel handle (depth = 9.5")		<b>653597</b> FRYPAN24	<b>222</b>
Stainless steel induction pan with stainless steel handle (depth = 11")		<b>653598</b> FRYPAN28	<b>275</b>
Stainless steel induction pan with smooth plate 10" x 13"		<b>653615</b> LIBIRPS	<b>175</b>
Stainless steel induction pan with ribbed plate 10" x 13"		<b>653616</b> LIBIRPR	<b>280</b>
Support frame for 1/9 size (6 7/8" x 4 1/4") container - infrared		<b>653612</b> GSLIBIR	<b>280</b>



**GRIDDLE**

**FRONT-TO-BACK MODEL**

	code	\$ list price
Libero Plug-in Griddle (front to back) 2.80 kW 208/1/60 w×d×h: 12 13/16"×23 5/8"×7 1/16" Ship weight: 55 lbs	<b>603735</b> DRLHU	<b>2,850</b>

LIBERO LINE



## LIBERO MINI COMBI

		code	\$ list price
Libero Mini Combi Steamer, (5) half sz (10" x 12") capacity, 4 cooking modes, 5 rack positions, includes set of stainless steel pans and grids, Teflon aluminum baking trays. 1.76 kW 110/1/60 <b>w×d×h:</b> 13 3/4"×21 7/16"×18 5/16" Ship weight: 55 lbs		<b>260914</b> OTS100	<b>3,788</b>
<b>Included Accessories</b>			
Wire grid	Quantity 1	<b>921182</b> OAC65	—
Baking Plate	Quantity 1	<b>921183</b> OAC86	—
Stainless Steel 1/2 GN container - 1"	Quantity 1	<b>921181</b> OAC84	—
Stainless Steel 1/2 GN container - 2"	Quantity 1	<b>329040</b> GN1265	—
Perforated container	Quantity 1	<b>921180</b> OAC83	—
<b>Optional Accessories</b>			
External Water Tank Kit, for Libero Mini Combi		<b>921184</b> OAC87	<b>106</b>
Wire grid		<b>921182</b> OAC65	<b>40</b>
Baking Plate		<b>921183</b> OAC86	<b>40</b>
Stainless Steel 1/2 GN container - 1"		<b>921181</b> OAC84	<b>56</b>
Stainless Steel 1/2 GN container - 2"		<b>329040</b> GN1265	<b>56</b>
Perforated container		<b>921180</b> OAC83	<b>56</b>

LIBERO LINE



# HOW TO PLACE AN ORDER WITH ELECTROLUX

## CUSTOMER SERVICE

PHONE: 866-449-4200 OPT 1 • FAX: 704.547.7401

### Information required for an order to be finalized:

An authorized Purchase Order must be received by the Electrolux Customer Service Department prior to processing an order. The Purchase Order should include:

- Customer name and address
- Date
- Purchase Order #
- Complete shipping address with contact name and phone number at ship to destination
- Job name and installation location (if applicable)
- Pricing and discounts by line item including all options and accessories desired
- Part numbers codes (PNC) and product description for standard items ordered to include: list of all characteristics including, if applicable, electrical (Voltage/Phase/Hertz), type of gas
- Gas equipment prices are based on natural or propane (LP) gas
- Freight payment terms — all orders shipped FOB Origin. Please indicate Prepay & Add or 3rd Party Bill. If 3rd Party Bill please indicate carrier and account number.
- Amounts totaled to include: all net costs for products and accessories
- Requested ship or delivery date

**Purchase Order Receipt Acknowledgement** – Acknowledges receipt of your Purchase Order only and does not indicate the start of the lead time commitment. Other information, i.e. special order items, may be required to fully process your order.

**Sales Order Confirmation** – Is an acceptance of your Purchase Order and includes a committed ship date. The sales order confirmation forms a binding contract that is subject to the terms and conditions contained within this document and outlined in our current price book. It supersedes any prior representation of lead times, shipping commitments, or P.O. terms and conditions.

**Revisions** – Complex revisions to consultant/project drawings may require re-approval and validation of requirements from the customer which could cause delays in the start of the lead times.

**Standard Shipments** – Shipping within 24 to 48 hours based upon availability.

**Expedites** – We will make every effort to accommodate customer requests for deliveries outside our committed lead times on an exception basis whenever possible. All Next Day Air shipments must be received by noon EST to ship the same day.

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## SPECIFICATION AIDS FOR ELECTROLUX EQUIPMENT

**1. Specification Sheets** are available for all standard Electrolux equipment. Specification sheets contain key unit dimensions, necessary wall clearances, utility and water quality connection and requirements. Specification sheets for most part number codes (PNC) are available on the Electrolux website at [www.electroluxusa.com/professional](http://www.electroluxusa.com/professional)

**2. The ELECTROLUX AutoCAD Library** is available, including all standard Electrolux equipment in plan, elevation and side views, layered to FEDA/FCSI recommended guidelines. Fourteen-day FREE trial CD libraries are available through the **Kochman Consultants Ltd. (KCL) CADalog**, which is issued on CD three times a year or now accessed online via <http://kclweb.kclcad.com/>

3. Electrolux products are included in **AutoQuotes**, a Windows®-based quotation program. This is a professional quotation system for dealers, distributors and manufacturer's reps. Contact AutoQuotes at 1-904/384-2279 for more information or access Autoquotes 360 via <http://aqnet.com/>

4. Verbal quotations are provided for customer convenience only and are considered invalid in the absence of a written quotation. Written quotations from Electrolux are valid for 30 days from quote date unless otherwise specified. Electrolux assumes no liability for dealer quotations to end-users.

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## QUOTE AND PURCHASE ORDER PROCESSING COMMITMENT

**Our commitment is to meet the published response times so that you will be able to manage the transaction accordingly. The response times are based on the actual handling of the request from receipt to response. The response times are independent of the fulfillment commitment and have no impact on the fulfillment leadtimes.**

**We believe by providing you with this information, which you can depend on, it allows everybody in the value chain to be more efficient.**

The response processing time for a quote request is named Quote Response Time (QRT). This time is measured from when a quote request with all requirements is received to the time a quote response is sent. Revision requests on an existing quote are treated as a new quote request.

**The information required to process a quote request or purchase order is dependent on type of product and complexity of the requirement. All of the information, if applicable, must be present at the time of request. Response times will not apply until all information is received. Required information is as follows:**

- Dealer Name
- Job Name and Location (City, State, Country)
- Sales Rep/Manufacturer Rep
- Contact Information
- Product Number Codes/Model Number (or similar Part Number Code/Model)
- Product Description
- Complete and detailed specifications
- Consultant Name and Contact information

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## FREIGHT CLAIM POLICY AND PROCESS

**ELECTROLUX ships products F.O.B. (Free On Board) Origin.** - FOB is a legal term used to govern passage of Title when goods are shipped. Regardless of freight terms, or which party is responsible for the freight charges, FOB Origin means that Title passes to the buyer when the freight is loaded onto the carrier.

When the carrier signs for the shipment, they are acknowledging that the product is properly packaged and free from damage at the time the product is loaded on to their truck. The carrier assumes responsibility to deliver the shipment to the specified destination in the same condition it was picked up from the factory.

When the carrier makes delivery it is very important that the receiver INSPECT THE SHIPMENT IMMEDIATELY BEFORE SIGNING THE DELIVERY RECEIPT. In the event the shipment is being drop shipped to a third party, you will need to advise them of this responsibility. Acceptance of the shipment without any notations on the delivery receipt acknowledges that the product has been delivered complete and in undamaged condition.

**Process to follow when receiving shipment:**

- Inspect the entire shipment for visible damage and correct number of pieces. If you receive a shipment with obvious freight damage, you have the right to refuse the entire shipment, or any part of the shipment that has been damaged, and contact Electrolux immediately for a replacement. Electrolux will repair, re-ship or supply a replacement at the original price, and provide a credit for the refused item upon receipt from the carrier.

- Unpack cartons immediately to check their contents for possible damage in the presence of the delivery driver. If damage appears minor and can be corrected via field repair, you may elect to sign for the shipment as damaged, contact an Electrolux Authorized Service Agent to order and install replacement parts and to file a claim with the carrier for the cost of parts and repairs. Make notation of shortage or damage on all copies of the freight bill - be as specific as possible when making your damage or shortage notation on the delivery receipt. (If you wish Electrolux to assist you with filing freight claim make sure you have available all documentation as mentioned above and contact your Customer Service Representative for assistance.)

- If you have any concerns regarding the integrity of the packaging or its contents, mark the delivery receipt as such. Example: "Carton torn open or creased – possible damage to contents, subject to further inspection." or, "boards on crate broke off, possible internal damage, subject to further inspection." If the equipment is later found to be damaged, contact the carrier immediately and request that a formal inspection be performed.

- If hidden or concealed damage is discovered after the carrier has left the receiver's facility, the receiver should save the original packing material, and contact the carrier immediately to report the concealed damage, and request an inspection be performed. Concealed damage must be reported within 5 days of the original delivery, and the equipment should remain at the original delivery location. Moving the damaged unit to a new location will greatly reduce your chances of being reimbursed by the carrier on your freight claim.

**Electrolux Assistance**

Your Customer Service Representative can be contacted at any time for additional assistance or information. Though Electrolux is not liable for damages caused by freight, we can assist with claims processing as needed. Freight damage is not covered under Electrolux product warranty.

Do not return any product back to the factory without a valid return material authorization number (RMA). Without a valid return authorization number returned shipments will be refused.

## ORDER PLACEMENT TERMS AND CONDITIONS

1. This Price List does not include any federal, state, city or local taxes which may apply and all are subject thereto.
2. Prices and specifications are subject to change without notice.
3. All prices are F.O.B. warehouse Fairburn, GA (30213) and include crating for domestic shipping. Extra charges will be made for special or export crating. Any delivery special requirements will be the customer's responsibility.
4. Shipping weights are approximate.
5. Standard payment terms are net 30 days. All orders are subject to credit approval. A finance charge of 1.5% per month will be charged on any past due balance.
6. Written authorization is required for return of any standard equipment. Returns must be labeled with Return Material Authorization Number (RMA), include RMA forms and be shipped to Electrolux pre-paid, prior to RMA expiration date. Returns without prior authorization will be refused.
7. **A restocking charge will be collected on all returned products.** No RMA's will be issued after 90 days from date of invoice. Consult Customer Service for RMA terms, approvals and charges.

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All sales by Electrolux Professional, Inc., a Delaware corporation (hereinafter called "Electrolux") of products offered and sold by it shall be subject to the following General Terms & Conditions which shall be deemed incorporated into all orders and offers to purchase submitted to Electrolux for acceptance and into all of its acceptances and contracts of sale.

## GENERAL TERMS AND CONDITIONS FOR SALE CONTRACT

### 1. Exclusion of Warranties

ELECTROLUX MAKES NO WARRANTY THAT THE PRODUCTS SOLD HEREUNDER SHALL BE MERCHANTABILITY OR THAT SUCH PRODUCTS SHALL BE FIT FOR ANY PARTICULAR USE OR PURPOSE. MOREOVER, ELECTROLUX MAKES NO EXPRESS OR IMPLIED WARRANTIES EXCEPT FOR THE LIMITED WARRANTY OUTLINED IN PARAGRAPH 2. IN ADDITION, NO REPRESENTATION OR WARRANTY, EXPRESS OR IMPLIED, MADE BY ANY DISTRIBUTOR, SALES REPRESENTATIVE OR FIELD AGENT OF ELECTROLUX WHICH IS NOT SPECIFICALLY SET FORTH HEREIN SHALL BE BINDING ON ELECTROLUX.

### 2. Warranty

Electrolux warrants that the products provided hereunder shall comply with the manufacturer's written warranty statement for the product. This warranty shall apply only in the continental United States and Canada to the original purchaser of product installed, used, and maintained in accordance with the manufacturer's provided instructions.

### 3. Limitations of Warranty

In no event shall Electrolux be liable for any indirect, special, incidental, consequential or other damages, including but not limited to damage to or loss of property or equipment, lost revenues or profits, or harm to goodwill or business reputation directly or indirectly arising from the sale, handling or use of the product, or from any other cause relating thereto and Electrolux liability hereunder. Electrolux shall not be liable to the Buyer for any claims, demands, injuries, damages, actions or causes or action whatsoever based on negligence or strict liability.

If, after inspection of the returned products, Electrolux determines that the defect is a result of misuse, mishandling, installation, abnormal conditions of operation, unauthorized repair or modification, or due to the Buyer's failure to install, maintain or operate the product in compliance with the written instructions, all expenses incurred by Electrolux in connection with the replacement or repair of the product shall be for the account of the Buyer. Any product returned to Electrolux for replacement shall become the property of Electrolux.

The Buyer shall be responsible for all costs of shipping, customs clearance and other related charges in connection with Electrolux replacement or repair of products located outside the continental United States pursuant to the limited warranty.

### 4. Acceptance States the Entire Contract

The sending or emailing of Electrolux's written confirmation by Electrolux of the Buyer's order or offer to purchase is an acceptance of the Buyer's order and intended to embody the complete and exclusive contract of sale in relation to the subject matter herein expressly set forth and shall be binding on either party.

The written confirmation of Electrolux of the Buyer's order is an acceptance on the condition that the terms and conditions set forth herein shall apply and together with Electrolux's confirmation shall constitute the complete agreement between the parties. Any provisions or condition of the Buyer's order forms or verbal or other understandings or agreements which are in any way in conflict or in addition to these terms and conditions shall not be binding on Electrolux, and shall not be applicable, unless expressly agreed to in writing by Electrolux herewith or hereafter. Buyer shall be deemed to have assented to the exclusive terms and conditions hereof unless objection by the Buyer hereto in writing has been received by Electrolux at its office in Charlotte, North Carolina within ten (10) days after receipt of the Electrolux's written confirmation by the Buyer, or if a shipment has been requested in less than said ten (10) days, then prior to such date of shipment, and in the event of such objection and at Electrolux option, the written confirmation shall thereupon be revoked and the sale contract terminated.

#### 5. Delivery

Shipping dates are approximate and are based upon current and anticipated manufacturing capabilities and upon receipt of all necessary information from the Buyer. Electrolux reserves the right to make delivery in installments and the contract shall be severable as to each such installment. Delay in delivery or other default in any installment shall not relieve the Buyer of its obligation to accept and pay for remaining deliveries. If delivery of the goods is delayed in transit due to default in payment of the purchase price or to delay in receipt of shipping instructions, document for payment, required inspection, export permit or other cause for which Electrolux is not responsible, charges for demurrage and storage shall be paid by the Buyer. All claims for a delay in delivery shall be deemed waived unless presented to Electrolux in writing within thirty (30) days after the delivery of each shipment.

Unless otherwise indicated on the front side of the invoice, all shipping and insurance charges, any duty and all taxes related to the Buyer's order shall be paid by the Buyer. Claims for damages in transit must be asserted against the carrier. Within seven (7) days after receipt of shipment, the Buyer must report to Electrolux any shortage or damage not due to the carrier, otherwise claims for such shortage or damage will be deemed waived.

#### 6. Force Majeure

Fulfillment of this order is contingent upon the availability of materials. Electrolux shall not be liable for any delays in delivery, or the nonperformance, in whole or in part, caused by the occurrence of any contingency beyond the control of either Electrolux or suppliers of Electrolux, including but not limited to one or more of the following causes: fires; destruction of plant; strike; lockout; dispute with workers; epidemic; flood; accident; delay in transportation; war (whether declared or undeclared); insurrection; riot; blockade; embargo; act, demands or requirements of the United States, or the county in which or through which delivery is to be made, or of any state or territory thereof, or of any court or judge; or any other cause whatsoever, whether similar or dissimilar to those herein before enumerated. The existence of any such cause or causes of delay shall extend the time of performance by the time or times measured by any such cause or causes of delay. If delivery is not completed with sixty (60) days after the date stipulated in the acceptance of the order due to any said causes, either Electrolux or the Buyer may cancel this contract on ten (10) days notice to the order. If any contingency occurs, Electrolux reserves the right to allocate production and deliveries among its customers.

#### 7. Acceptance of Orders

Orders and offers to purchase received by or on behalf of Electrolux are subject to acceptance only at its offices in Charlotte, North Carolina. NO Electrolux distributor, sales representative, or field agent has authority to accept orders or make contracts of sale on behalf of Electrolux.

#### 8. Cancellation, Countermand and Return of Goods

Orders accepted by Electrolux cannot be canceled or countermanded or shipments deferred or goods returned except with prior written consent from Electrolux office in Charlotte, North Carolina and upon any terms that will indemnify Electrolux against all losses resulting therefrom, including the profit on any part of the order that is cancelled. When Electrolux authorizes the return of goods, the Buyer shall prepay the shipping charges on such returned goods unless otherwise explicitly stated by Electrolux in its written return authorization.

#### 9. Taxes

The sales price stipulated in this contract does not include any sales, use, excise, or other tax. If any such tax is imposed by law on the Buyer on account of this sale and Electrolux is obligated to collect and pay such tax, the amount of such tax paid by Electrolux shall be reimbursed to it by the Buyer forthwith in addition to the purchase price.

#### 10. Title and Risk of Loss

Unless otherwise indicated by Electrolux, title to, ownership, and the right to possession of the merchandise sold by this contract, and risk of loss, shall pass to the Buyer at the time of delivery to the Carrier or the Buyer, whichever first occurs. If, however, payment of the purchase price is not contemporaneous with, does not precede delivery of the merchandise to the carrier or the Buyer; the Buyer agrees at Electrolux's request to execute, acknowledge and record appropriate financing statements so as to perfect a security interest in the products in favor of Electrolux, including but not limited to a UCC Form 1204 - Retail Installment Contract or the execution of the contract of conditional sale containing the provisions of these terms and conditions of sale and additional customary provisions as Electrolux shall deem proper. If payment of the purchase price is not contemporaneous with, or does not precede delivery of the goods to the carrier or the Buyer, title to the merchandise shall not pass from Electrolux to the Buyer until the payment of the full purchase price.

#### 11. Claims by the Buyer

Claims for any shortages or defects made by the Buyer against Electrolux shall be made in writing to Electrolux within seven (7) days after receipt of the shipment, except for defects covered by the warranty in paragraph 2 above, which shall be made in writing within seven (7) days after discovery thereof.

#### 12. Applicability of United Nations Conventions

With regard to international sales, the United Nations Convention of Contracts for the International Sale of Goods shall not apply to the purchase and sale of products hereunder.

#### 13. General Provisions

Any cause of action arising from these terms and conditions of sale, or breach of it, must be commenced within one (1) year after the cause of action occurs. Electrolux reserves the right to correct any stenographic or clerical errors in any of the writings issued by it. Except as otherwise set forth herein, the terms and conditions of sale and any description in the confirmation document constitute a complete and exclusive statement of the terms and conditions of the sale of the products by Electrolux to the Buyer. There are no other promises, conditions, understandings, representations or warranties. These terms and conditions of sale may be modified only in a writing signed by Electrolux. No waiver of any right will be effective against Electrolux unless supported by consideration and expressly stated in the writing signed by Electrolux, and the failure of Electrolux to enforce any right will not be construed as a waiver of Electrolux's right to performance in the future. The Buyer may not assign any rights to, or delegate any performance owed under these terms and conditions of sale without the written consent of Electrolux. Electrolux shall have the right to credit toward the payment of any monies that may become due Electrolux hereinunder any sums which may now or hereafter be owed to the Buyer by Electrolux. The validity and performance in all matters relating to the interpretation and effect of these terms and conditions of sale and any amendment hereto shall be governed by and construed in accordance with the internal laws (and not the laws of conflict) of the State of North Carolina. All disputes arising in connection with these terms and conditions of sale shall be resolved exclusively and finally through arbitration by three arbitrators with such arbitration administered by JAMS pursuant to its Comprehensive Arbitration Rules and Procedures (including its Streamlined Arbitration Rules and Procedures where applicable) or the American Arbitration Association in Charlotte, North Carolina and damages will be determined in such arbitration. Punitive damages shall not be recoverable. Judgment on the arbitration award may be entered in any court having jurisdiction. This clause shall not preclude the parties from seeking provisional remedies in aid of arbitration from a court of appropriate jurisdiction. The Buyer shall pay Electrolux all fees, costs and expenses of Electrolux reasonably incurred in the enforcement of Electrolux's rights under or with respect of these terms and conditions of sale including, without limitation, reasonable attorney's fees.



**Electrolux**

## **WARRANTY and PLATINUM SERVICE POLICY**

Electrolux warrants equipment manufactured by it as follows:

- 1) All equipment other than as specified below: 2 years parts and 1 year labor;
- 2) Compressors on refrigeration equipment: 5 years parts and 1 year labor;
- 3) A start-up will be provided on each piece of equipment sold under the warranty, this will be covered under the Platinum Service program. Platinum Service Program only applies to Air-O-Steam, Air-O-Chill, Dish Washers, Thermetic (BOT, UET, FET) and Pro-Store Refrigeration ONLY.
- 4) One preventive maintenance visit will be performed on the equipment at the end of the warranty period, this will be covered under the Platinum Service Program. Platinum Service Program only applies to Air-O-Steam, Air-O-Chill, Dish Washers, Thermetic (BOT, UET, FET) and Pro-Store Refrigeration ONLY.

These warranty periods run from the date of installation or time of sale. Electrolux warrants that the equipment manufactured by it will be commercially free of defects in material and workmanship existing at the time of manufacture and appearing within the applicable warranty period. This warranty does not apply to any equipment, component or part that was not manufactured by Electrolux or that, in Electrolux's judgment, has been affected by misuse, neglect, alteration, improper installation or operation, improper maintenance or repair, damage or casualty. Wear and tear items are not covered this includes but is not limited to: blades, coupling kits, accessories, gaskets, light bulbs.

**THE FOREGOING WARRANTY IS EXCLUSIVE AND IS IN LIEU OF ANY OTHER WARRANTY, WRITTEN OR ORAL, EXPRESS OR IMPLIED, INCLUDING, BUT NOT LIMITED TO, ANY IMPLIED WARRANTY OF EITHER MERCHANTABILITY OR FITNESS FOR A PARTICULAR PURPOSE.**

The agents, dealers or employees of Electrolux are not authorized to make modifications to this warranty or to make additional warranties that are binding on Electrolux. Accordingly, statements by such individuals, whether oral or written, do not constitute warranties and should not be relied upon.

If Electrolux determines in its sole discretion that the equipment does not conform to the warranty, Electrolux, at its exclusive option while the equipment is under warranty, shall either 1) provide at no charge replacement parts and/or labor (during the applicable parts and labor warranty periods specified above) to repair the defective components, provided that this repair is done by a Electrolux Authorized Service Representative; or 2) shall replace the equipment or refund the purchase price for the equipment.

# Electrolux Platinum Star Service and Parts Partners

## ALABAMA

### JOHNSON SERVICE COMPANY

2812 Ruffner Road  
Birmingham, AL 35210  
205-655-6077  
205-655-6076 (fax)

### REMCO

1707 Kyle Ave  
Gadsden, AL 35901  
256-543-0388  
205-620-1254 (fax)  
800-538-9550  
www.remcoalabama.com

### REMCO

2317 Meridian Street  
Huntsville, AL 35811  
256-830-2401  
205-620-1254 (fax)  
800-538-9550  
www.remcoalabama.com

### REMCO

708 Montlimar Park  
Mobile, AL 36693  
251-602-5909  
205-620-1254 (fax)  
800-538-9550  
www.remcoalabama.com

### REMCO

2632 Spruce Street  
Montgomery, AL 36107  
334-270-8881  
205-620-1254 (fax)  
800-538-9550  
www.remcoalabama.com

### REMCO

995 Yeager Parkway  
Pelham, AL 35124  
205-620-1221  
205-620-1254 Fax  
800-538-9550  
www.remcoalabama.com

## ALASKA

### 3 WIRE RESTAURANT APPLIANCE

22322 20th Avenue, SE  
Bothell, WA 98021  
866-770-2022  
866-255-3147 (fax)  
www.3wire.com

## ARIZONA

### SERVICE SOLUTIONS GROUP – AUTHORIZED COMMERCIAL FOOD EQUIPMENT SERVICE

4832 S. 35th Street  
Phoenix, AZ 85040  
602-234-2443  
602-232-5862 (fax)  
800-824-8875  
www.servicesg.com

### SERVICE SOLUTIONS GROUP – AUTHORIZED COMMERCIAL FOOD EQUIPMENT SERVICE

1121 W. Grant Road #410  
Tucson, AZ 85705  
520-629-0040  
520-629-0622 (fax)  
800-300-3337 (SW AZ)  
www.servicesg.com

## ARKANSAS

### DJ'S RESTAURANT SERVICE

2888 North Lowell Rd  
Springdale, AR 72762  
479-927-2310

### SCOTT SERVICE CO.

7123 Interstate 30  
Suite 51  
Little Rock, AR 72209  
501-562-1863  
501-562-2308 (fax)

## CALIFORNIA - SOUTHERN

### SERVICE SOLUTIONS GROUP – BARKER'S FOOD MACHINERY SERVICE

5367 Second Street  
Irwindale (Los Angeles), CA 91706  
626-960-9390  
626-337-4541 (fax)  
800-258-6999  
www.servicesg.com

### SERVICE SOLUTIONS GROUP – BARKER'S FOOD MACHINERY SERVICE

5595 Magnatron Blvd Ste A & B  
San Diego, CA 92111  
858-751-0390  
858-751-0399 (fax)  
800-995-7955  
www.servicesg.com

### INDUSTRIAL ELECTRIC

5662 Engineer Drive  
Huntington Beach, CA 92649  
714-379-7100  
714-379-7109 (fax)  
800-457-3783  
www.ieserve.com

## CALIFORNIA - NORTHERN

### AIRTECH

5466 E Lamona Ave, Suite 101  
Fresno, CA 93727  
599-291-4456  
599-455-1582 (fax)  
www.airtechservice.com

### COMAPCO

281 Lathrop Way, Suite 100  
Sacramento, CA 95815  
800-464-2222  
916-567-0203  
916-567-0324 (fax)  
www.commercialappliance.com



# Electrolux Platinum Star Service and Parts Partners

## **CAL WEST SERVICE**

6405 Golden Gate Drive  
Dublin, CA 94568  
888-306-6401  
925-551-6444 (fax)  
www.calwestservice.com

## **CAL WEST SERVICE**

774 Tehama Street  
San Francisco, CA 94103  
415-626-3315  
415-626-9593 (fax)  
www.calwestservice.com

## **CAL WEST SERVICE**

1721-F Rogers Avenue  
San Jose, CA 95112  
408-292-3636  
408-292-1138 (fax)  
www.calwestservice.com

## **SERVICE SOLUTIONS**

17500 Murphy Parkway  
Lathrop, CA 95330  
209-815-9422  
888-774-4950  
www.servicesg.com

## **SIERRA EXPRESS**

150 G St., Ste 104  
Lincoln, CA 95648  
800-726-6431  
800-726-5293 (fax)  
www.sierraexpressparts.com

## **COLORADO**

### **KD SUPPLY**

18150 East 32nd Place  
Aurora, CO 80011  
303-577-1260  
303-577-0212 (fax)  
800-226-7146  
www.kdsupplyllc.com

### **HAWKINS COMMERCIAL APPLIANCE**

3000 S Wyandot Street  
Englewood, CO 80110  
303-781-5548  
303-761-8861 (fax)  
800-624-2117  
www.hawkinscommercial.com

## **CONNECTICUT**

### **SERVICE ONE – OVEN DOCTORS**

109 B Loomis Street  
Manchester, CT 06040  
860-649-2355  
860-646-8926 (fax)  
800-874-1080

## **DISTRICT OF COLUMBIA**

### **EMR SERVICE**

5316 Sunnyside Avenue  
Beltsville, MD 20705  
301-931-7000  
301-931-3060 (fax)  
800-348-2365  
www.emrco.com

### **TECH 24 - METRO DC AREA**

5256 Eisenhower Avenue  
Alexandria, VA 22304  
703-354-3835  
703-354-6106 (fax)  
service@mytech24.com

## **DELAWARE**

### **EMR SERVICE**

263 Quigley Blvd  
Suite 12  
New Castle, DE 19720  
302-322-1179  
302-322-2207 (fax)  
888-687-8080  
www.emrco.com

## **FLORIDA - PANHANDLE**

### **REMCO**

708 Montlimar Park  
Mobile, AL 36693  
251-602-5909  
205-620-1254 (fax)  
800-538-9550  
www.remcoalabama.com

## **REMCO**

7835 N. Davis Hwy  
Pensacola, FL 32514  
205-620-1221  
205-620-1254 (fax)  
800-538-9550  
www.remcoalabama.com

### **FLORIDA AIR SPECIALIST**

6315 Blountstown Hwy, Suite C  
Tallahassee, FL 32310  
850-576-3582  
850-575-3934 (fax)

## **FLORIDA - NORTHEAST**

### **WHALEY FOODSERVICE REPAIRS**

7037 8-B Commonwealth  
Avenue  
Jacksonville, FL 32220  
904-725-7800  
904-725-5025 (fax)  
www.whaleyfoodservice.com

## **FLORIDA - CENTRAL**

### **3 WIRE/NASS PARTS & SERVICE**

9436 Southridge Park Ct  
Suite 500  
Orlando, FL 32819  
407-425-2681  
407-425-3463 (fax)  
407-841-3794 (service fax)  
800-432-2795  
888-329-6277 (fax)  
www.nassparts.com

### **3 WIRE/NASS PARTS & SERVICE**

8485 20th Street  
State Road 60  
Vero Beach, FL 32966  
772-617-0361  
386-736-7695 (fax)  
800-432-2795  
www.nassparts.com

# Electrolux Platinum Star Service and Parts Partners

## **3 WIRE/NASS PARTS & SERVICE**

1144 Belville Road  
Daytona Beach, FL 32114  
386-226-2642  
386-736-7695 (fax)  
800-432-2795  
www.nassparts.com

## **FLORIDA - SOUTHWEST**

### **COMMERCIAL APPLIANCE SERVICE**

8416 Laurel Fair Circle  
Suite 114  
Tampa, FL 33610  
813-663-0313  
813-663-0212 (fax)  
800-282-4718  
www.comapp.com

### **COMMERCIAL APPLIANCE SERVICE**

1050 Corporate Ave, Suite 100  
Suite B1  
North Port, FL 34289  
941-429-1536  
941-429-2788 (fax)  
800-378-6986  
www.comapp.com

## **FLORIDA - SOUTHEAST**

### **COMMERCIAL APPLIANCE SERVICE**

10128 NW 53rd Street  
Sunrise, FL 33351  
954-749-2750  
954-749-2751 (fax)  
800-710-1548  
www.comapp.com

### **JMB REPAIRS**

2105 7th Avenue North  
Lake Worth, FL 33461  
561-585-0510  
561-586-6166 (fax)  
800-882-5094

## **GEORGIA**

### **WHALEY FOODSERVICE**

5201-D Brook Hollow Pkwy  
Norcross, GA 30071  
678-243-7973  
678-243-7974 (fax)  
www.whaleyfoodservice.com

### **WHALEY FOODSERVICE**

109-A Owens Industrial Drive  
Savannah, GA 31405  
912-447-0827  
912-236-4949 (fax)  
www.whaleyfoodservice.com

### **WHALEY FOODSERVICE**

7037 Commonwealth Ave  
Jacksonville, FL 32220  
904-725-7800  
904-725-5025 (fax)  
www.whaleyfoodservice.com

### **PIERCE PARTS AND SERVICE**

2422 Allen Road  
Macon, GA 31216  
478-781-6003  
478-781-7186 (fax)  
www.piercepartsandservice.com

## **HAWAII**

### **D&S COMMERCIAL SERVICE**

94-1175 Ka-Uka Blvd  
Unit 7  
Waipahu, HI 96797  
808-677-9370  
808-677-9372 (fax)

## **IDAHO**

### **CUSTOM COMMERCIAL SERVICE**

1817 E Main  
Laurel, MT 59044  
406-628-2262  
406-628-2264 (fax)  
800-736-5357  
www.ccsmt.com

## **RON'S SERVICE**

11481 West Fairview Ave  
Boise, ID 83713  
208-375-4073  
208-375-4402 (fax)  
www.ronsservice.com

### **3 WIRE RESTAURANT APPLIANCE**

22322 20th Ave, SE  
Bothell, WA 98021  
866-770-2022  
866-255-3147 (fax)  
www.3wire.com

## **ILLINOIS**

### **A&R DIAGNOSTIC SERVICE INC.**

8117 S. Lemont Road  
Darien, IL 60561  
630-427-1611  
630-427-0303(fax)  
www.ardiagservice.com

### **GENERAL PARTS**

221 James Street  
Bensenville, IL 60106  
630-595-3300  
630-595-0006 (fax)  
www.generalparts.com

### **CONE'S REPAIR SERVICE**

2408 40th Avenue  
Moline, IL 61265  
309-797-5323  
309-797-3631 (fax)  
800-716-7070  
www.cones.com

### **CONE'S REPAIR SERVICE**

3003 Gill Road  
Bloomington, IL 61704  
309-663-7525  
309-663-7109 (fax)  
800-369-7525  
www.cones.com

# Electrolux Platinum Star Service and Parts Partners

## INDIANA

### GENERAL PARTS

6546 Corporate Drive  
Indianapolis, IN 46278  
317-290-8060  
317-290-8085 (fax)  
800-410-9794  
www.generalparts.com

### GENERAL PARTS

4102 Merchant Road  
Fort Wayne, IN 46818  
260-755-5303  
855-266-6250  
www.generalparts.com

### JARVIS FOOD EQUIPMENT

2195 Commercial Court  
Evansville, IN 47720  
814-424-9248  
www.jarvisfoodequipment.com

## IOWA

### CONE'S REPAIR SERVICE

2408 40th Avenue  
Moline, IL 61265  
309-797-5323  
309-797-3631 (fax)  
800-716-7070  
www.cones.com

### CONE'S REPAIR SERVICE

1056 27th Avenue SW  
Cedar Rapids, IA 52404  
319-365-3325  
319-365-3885 (fax)  
800-747-3326  
www.cones.com

### GENERAL PARTS

10623 Aurora Ave  
Urbandale, IA 50322  
515-243-1974  
515-243-1534 (fax)  
www.generalparts.com

## KANSAS

### GENERAL PARTS

1101 E 13th Street  
Kansas City, MO 64106  
816-421-5400  
816-421-1270 (fax)  
800-279-9967  
www.generalparts.com

### *\*Sub for General Parts\**

### COMPLETE KITCHEN SERVICE

1008 West Farmer  
Ozark, MO 65721  
417-581-0223

### GENERAL PARTS

9212 E 37th Street N  
Bldg 1800 Suite 1803  
Wichita, KS 67226  
316-315-0044  
316-315-0660 (fax)  
866-211-5439  
www.generalparts.com

## KENTUCKY

### SERVICE SOLUTIONS GROUP – CERTIFIED SERVICE CENTER

1051 Goodwin Drive  
Lexington, KY 40505  
859-254-8854  
859-231-7781 (fax)  
800-432-9269  
www.servicesg.com

### SERVICE SOLUTIONS GROUP – CERTIFIED SERVICE CENTER

4110 Eastmoor Road  
Louisville, KY 40218  
502-451-5411  
502-454-5063 (fax)  
800-637-6350  
www.servicesg.com

### SERVICE SOLUTIONS GROUP – CERTIFIED SERVICE CENTER

5449-B Scottsville Road,  
Unit 503  
Bowling Green, KY 42101  
270-783-0012  
270-783-0058 (fax)  
www.servicesg.com

### GENERAL PARTS

2736 River Green Circle  
Louisville, KY 40206  
502-400-7650  
502-897-5187 (fax)  
www.generalparts.com

## LOUISIANA

### HERITAGE SERVICE GROUP

250 Edwards Ave  
New Orleans, LA 70123  
504-734-8864  
504-733-2559 (fax)  
800-499-2351  
www.heritageservicegroup.com

### TEMCO

935 S. Pearson Road  
Pearl, MS 39208  
601-932-3333  
601-933-1070 (fax)  
www.temco-ms.com

### CANNON SERVICES

509 W 67th Street  
Shreveport, LA 46278  
318-861-2060  
318-861-0270 (fax)  
www.cannonservicesonline.com

## MAINE

### IFES/MRES

170 John Roberts Road  
Unit #3  
South Portland, ME 04106  
207-772-1152  
207-772-1445 (fax)  
800-823-9700  
www.mressvc.com

# Electrolux Platinum Star Service and Parts Partners

## MARYLAND

### EMR SERVICE

9100 Yellow Brick Road  
Suite H  
Rosedale, MD 21237  
410-467-8080  
410-467-4191 (parts fax)  
410-243-2509 (service fax)  
410-467-2512 (corp. fax)  
800-879-4994 (24 hour)  
www.emrco.com

### EMR SERVICE

5316 Sunnyside Avenue  
Beltsville, MD 20705  
301-931-7000  
301-931-3060 (fax)  
800-348-2365  
www.emrco.com

### EMR SERVICE

805 N Salisbury Blvd  
Suite 3200  
Salisbury, MD 21804  
410-543-8080  
410-548-4038 (fax)  
877-753-8080  
www.emrco.com

## MASSACHUSETTS

### SERVICE ONE - AUTHORIZED APPLIANCE SERVICE CENTER OF VERMONT

74 River Street  
Rutland, VT 05701  
802-775-5588  
802-775-9593 (fax)  
800-874-1080  
www.authorizedapploft.com

### IFES/MRES

34 South Street  
PO Box 114  
Somerville, MA 02143  
617-868-1930  
617-868-5331 (fax)  
800-338-6737  
www.mressvc.com

## ACE SERVICE COMPANY

95 Hampton Avenue  
Needham Heights, MA 02494  
781-449-4220  
781-444-4789 (fax)  
800-225-4510  
www.aceserviceco.com

## JOE WARREN & SONS, INC.

916 Pleasant Street, Unit #18  
Norwood, MA 02062  
781-551-9199  
800-283-4120  
www.joewarren.com

## MICHIGAN

### A R REPAIRS BAKER'S KNEADS INC

26352 Lawrence Street  
Centerline, MI 48015  
586-758-4440  
586-758-0740 (fax)  
800-852-2261  
www.arrepairs.com

### *\*Sub for A R Repairs\**

### MIDWEST FOODSERVICE

3055 Dixie Ave SW  
Grandville, MI 49001  
616-261-2000

### ASC1

786 Morris Avenue  
Green Bay, WI 54304  
920-496-9993  
920-496-9927 (fax)  
800-236-0871  
www.asc1inc.com

## MINNESOTA

### GENERAL PARTS

11311 Hampshire Avenue South  
Bloomington, MN 55438-2456  
952-944-5800  
952-944-7101 (fax)  
800-279-9980  
800-279-9981 (fax)  
www.generalparts.com

## MISSISSIPPI

### TEMCO

935 S. Pearson Road  
Pearl, MS 39208  
601-932-3333  
601-933-1070 (fax)  
www.temco-ms.com

### HERITAGE SERVICE GROUP

5515 A Pepsi Street  
Harahan, LA 70123  
504-734-8864  
504-733-2559 (fax)  
800-499-2351  
www.heritageservicegroup.com

## MISSOURI

### KAEMMERLEN PARTS & SERVICE

1539 South Kings Highway  
St. Louis, MO 63110  
314-535-2222  
314-535-6205 (fax)  
www.kps-stl.com

### GENERAL PARTS

1101 E 13th Street  
Kansas City, MO 64106  
816-421-5400  
816-421-1270 (fax)  
800-279-9967  
www.generalparts.com

## MONTANA

### CUSTOM COMMERCIAL SERVICE

1817 E Main  
Laurel, MT 59044  
406-628-2262  
406-628-2264 (fax)  
800-736-5357  
www.ccsmt.com

# Electrolux Platinum Star Service and Parts Partners

## **CUSTOM COMMERCIAL SERVICE**

1333 Cherry Avenue  
Helena, MT 59061  
406-443-1333  
406-443-1222 (fax)  
866-443-1333  
www.ccsmt.com

## **CUSTOM COMMERCIAL SERVICE**

8280 Highway 200 East  
Milltown, MT 59851  
406-829-8288  
406-829-8290 (fax)  
www.ccsmt.com

## **NEBRASKA**

### **GENERAL PARTS**

4404 S 108th Street  
Omaha, NE 68137  
402-408-9990  
402-408-9991 (fax)  
www.generalparts.com

## **NEVADA**

### **HI.TECH COMMERCIAL SERVICE**

1840 Stella Lake Street  
Las Vegas, NV 89106  
702-649-4616  
702-649-4607 (fax)  
877-924-4832  
www.hitechnv.com

### **HI.TECH COMMERCIAL SERVICE**

5454 Louie Lane  
Reno, NV 89511  
775-851-8822  
775-851-2666 (fax)  
www.hitechnv.com

## **NEW HAMPSHIRE**

### **SERVICE ONE - AUTHORIZED APPLIANCE SERVICE CENTER**

## **OF VERMONT**

74 River Street  
Rutland, VT 05701  
802-775-5588  
802-775-9593 (fax)  
800-874-1080  
www.authorizedapploft.com

## **NEW JERSEY**

### **SERVICE PLUS**

178 Rt 206 North  
Flanders, NJ 07836  
973-691-6300  
973-691-2070 (fax)  
800-339-6302 (NJ)  
800-833-1983  
www.serviceplususa.net

### **ELMER SCHULTZ SERVICES**

201 West Washington Avenue  
Pleasantville, NJ 08232  
609-641-0317  
609-641-8703 (fax)  
800-378-1641  
www.elmerschultz.com

## **NEW MEXICO**

### **R&B COMMERCIAL SERVICE**

3110 Los Arboles Ave NE  
Albuquerque, NM 87107  
505-889-4090  
505-889-3845 (fax)  
800-376-1821  
www.rbcommercialservice.com

## **NEW YORK**

### **KITCHEN REPAIR SPECIALIST**

1005 Church Street  
Baldwin, NY 11510  
877-783-0023  
516-766-6680 (fax)  
www.krsny.com

### **SUMMIT**

160 East 2nd Street  
Mineola, NY 11501  
516-747-3333

516-747-7776 (fax)  
800-675-7560

### **ALPRO SERVICE**

1127 Willoughby Avenue  
Brooklyn, NY 11237  
718-386-2515  
718-417-6380 (fax)  
www.alproservice.com

### **PRO-TEK**

270 N Broadway  
Hicksville, NY 11801  
516-681-3117  
317-290-8085 (fax)  
www.protekny.com

### **DUFFY'S EQUIPMENT SERVICES**

3138 Oneida Street  
Sauquoit, NY 13456  
315-737-9401  
315-737-7132 (fax)  
800-836-1014  
www.duffyequipmentservice.com

### **\*Sub for Duffy's Equipment Services\***

### **ACTION**

45 S Fagan Ave  
Schenectady, NY 12304  
518-377-0911

### **DUFFY'S EQUIPMENT SERVICES**

1310 Clinton Street  
Buffalo, NY 14206  
315-737-9401  
315-737-7101  
800-836-1014  
www.duffyequipmentservice.com

### **DUFFY'S EQUIPMENT SERVICES**

1904 E Main Street  
Endicott, NY 13760  
315-737-9401  
315-737-7101 (fax)  
800-836-1014  
www.duffyequipmentservice.com

# Electrolux Platinum Star Service and Parts Partners

## **DUFFY'S EQUIPMENT SERVICES**

109 Albion Avenue  
Liverpool, NY 13088  
315-737-9401  
315-737-7101  
800-836-1014  
www.duffysequipmentservice.com

## **DUFFY'S EQUIPMENT SERVICES**

140 Child Street  
Rochester, NY 14611  
315-737-9401  
315-737-7101 (fax)  
800-836-1014  
www.duffysequipmentservice.com

## **DUFFY'S EQUIPMENT SERVICES**

305 State Street  
Watertown, NY 13601  
315-737-9401  
315-737-7101 (fax)  
800-836-1014  
www.duffysequipmentservice.com

## **DUFFY'S EQUIPMENT SERVICES**

3030 Route 430  
Bemus Point, NY 14712  
716-488-1063 (fax)  
800-836-1014  
www.duffysequipmentservice.com

## **DUFFY'S EQUIPMENT SERVICES**

2D Vatrano Road  
Albany, NY 12205  
800-836-1014  
www.duffysequipmentservice.com

## **NORTH CAROLINA**

### **WHALEY FOODSERVICE REPAIRS**

8334-K Arrowridge Blvd  
Charlotte, NC 28273  
704-529-6242  
704-529-1558 (fax)  
www.whaleyfoodservice.com

### **WHALEY FOODSERVICE REPAIRS**

3020 Thurston Avenue  
Greensboro, NC 27406  
336-333-2333  
336-808-4917 (fax)  
www.whaleyfoodservice.com

### **WHALEY FOODSERVICE REPAIRS**

3630 Cessna Drive  
Garner, NC 27529  
919-779-2266  
919-779-2224 (fax)  
www.whaleyfoodservice.com

### **WHALEY FOODSERVICE REPAIRS**

6418-101 Amsterdam Way  
Wilmington, NC 28405  
910-791-0000  
910-332-0080 (fax)  
www.whaleyfoodservice.com

## **NORTH DAKOTA**

### **GENERAL PARTS**

10 South 18th Street  
Fargo, ND 58103  
701-235-4161  
701-235-0539 (fax)  
800-279-9987  
800-279-9965 (fax)  
www.generalparts.com

## **OHIO**

### **SERVICE SOLUTIONS GROUP – CERTIFIED SERVICE CENTER**

890 Redna Terrace  
Cincinnati, OH 45215  
937-898-4040  
513-612-6600 (fax)  
800-543-2060  
www.servicesg.com

### **CPS**

6940 Plainfield Road  
Cincinnati, OH 45236  
513-984-1900

513-984-2111 (fax)  
800-837-2828  
www.cpsohio.com

### **CPS**

5033 Transamerica Drive  
Columbus, OH 43228  
614-221-0057  
614-221-3622 (fax)  
800-837-8327  
www.cpsohio.com

### **CPS**

204 Linden Avenue  
Dayton, OH 45403  
937-259-0091  
937-259-0753 (fax)  
800-589-5251  
www.cpsohio.com

### **ELECTRICAL APPLIANCE REPAIR**

5805 Valley Belt Road  
Cleveland, OH 44131  
216-459-8700  
216-459-8707 (fax)  
800-621-8259  
www.electapplrep.com

### **THE WICHMAN COMPANY**

7 N Westwood Avenue  
Toledo, OH 43607  
419-385-9121  
419-385-0202 (fax)

### **AIS**

590 E Western Reserve Road  
Youngstown, OH 44514  
330-729-9705  
330-729-9707 (fax)  
877-346-6544  
www.ais-service.net

## **OKLAHOMA**

### **HAGAR RESTAURANT SERVICE**

1229 W Main Street  
Oklahoma City, OK 73106  
405-235-2184  
405-236-5592 (fax)  
800-445-1791  
www.hagarservice.com

# Electrolux Platinum Star Service and Parts Partners

## HAGAR RESTAURANT SERVICE

5932 E Skelly Drive  
Tulsa, OK 74135  
918-664-4665  
918-664-1618 (fax)  
800-722-0229  
www.hagarservice.com

## OREGON

### RON'S SERVICE

16364 SW 72nd Avenue  
Portland, OR 97224  
503-624-0890  
503-684-6107 (fax)  
800-851-4118  
www.ronsservice.com

### RON'S SERVICE

201 Bateman Drive  
Suite 8  
Central Point, OR 97502  
541-665-0410  
541-665-0411 (fax)  
www.ronsservice.com

## PENNSYLVANIA

### AIS COMMERCIAL PARTS AND SERVICE

1005 Parkway View Drive  
Pittsburgh, PA 15205  
412-809-0244  
412-809-0246 (fax)  
800-726-6020  
www.ais-service.net

### AIS COMMERCIAL PARTS AND SERVICE

1911 West 26th Street  
Erie, PA 16508  
814-456-3732  
814-452-4843 (fax)  
800-332-3732  
www.ais-service.net

### K & D FACTORY SERVICE

1833-41 North Cameron Street  
Harrisburg, PA 17103  
717-236-9039

717-238-4367 (fax)  
800-932-0503  
www.kdfsi.com

### K & D FACTORY SERVICE

480 Business Park Lane  
Allentown, PA 18109  
610-432-0266  
717-238-4367 (fax)  
www.kdfsi.com

### K & D FACTORY SERVICE

597 Lehigh Avenue  
Lancaster, PA 17602  
717-394-4892  
717-238-4367 (fax)  
www.kdfsi.com

### K & D FACTORY SERVICE

1818 Cedar Avenue  
Scranton, PA 18505  
570-342-5135  
717-238-4367 (fax)  
www.kdfsi.com

### K & D FACTORY SERVICE

2100 West Market Street  
York, PA 17404  
717-793-8525  
717-238-4367 (fax)  
www.kdfsi.com

### K & D FACTORY SERVICE

2670 Euclid Avenue  
Williamsport, PA 17702  
570-323-8010  
717-238-4367 (fax)  
www.kdfsi.com

### ELMER SCHULTZ SERVICES

540 North 3rd Street  
Philadelphia, PA 19123  
215-627-5400  
215-627-5408 (fax)  
800-762-7906  
www.elmerschultz.com

## RHODE ISLAND

### IFES/MRES

170 Amaral Street  
East Providence, RI 02915  
401-434-1600

401-434-1660 (fax)  
800-621-6737

## SOUTH CAROLINA

### WHALEY FOODSERVICE REPAIRS

137 Cedar Road  
Lexington, SC 29073  
803-996-9900  
803-996-9910 (fax)  
800-877-2662  
888-877-2660 (fax)  
www.whaleyfoodservice.com

### WHALEY FOODSERVICE REPAIRS

748 Congaree Road  
Greenville, SC 29607  
864-234-7011  
864-770-8993 (fax)  
www.whaleyfoodservice.com

### WHALEY FOODSERVICE REPAIRS

1406-C Commerce Place  
Myrtle Beach, SC 29577  
843-626-1866  
843-626-2632 (fax)  
www.whaleyfoodservice.com

### WHALEY FOODSERVICE REPAIRS

4740-A Franchise Street  
North Charleston, SC 29418  
843-760-2110  
888-877-2662  
843-329-0431 (fax)  
www.whaleyfoodservice.com

## SOUTH DAKOTA

### GENERAL PARTS

11311 Hampshire Avenue South  
Bloomington, MN 55438-2456  
952-944-5800  
952-944-7101 (fax)  
800-279-9980  
800-279-9981 (fax)  
www.generalparts.com

# Electrolux Platinum Star Service and Parts Partners

## TENNESSEE

### ATECH

424 6th Avenue S  
Nashville, TN 37203  
615-255-2002  
615-255-2698 (fax)  
800-700-9192  
www.atechinfo.com

### ATECH

4300 Founders Way  
Suite 111  
Chattanooga, TN 37421  
423-629-0906  
423-499-5551 (fax)  
www.atechinfo.com

### ATECH

1756 A. Sardco Drive  
Clarksville, TN 37040  
931-552-7007  
931-552-8323 (fax)  
800-814-2932  
www.atechinfo.com

### ATECH

3101 Browns Mill Road  
Johnson City, TN 37604  
423-975-0906  
424-283-9362 (fax)  
www.atechinfo.com

### ATECH

8701 Unicorn Drive  
Suite 312  
Knoxville, TN 37923  
865-522-0777  
865-692-4842 (fax)  
800-492-0777  
www.atechinfo.com

### ATECH

810 NW Broad Street  
Suite 120  
Murfreesboro, TN 37129  
615-898-0601  
615-898-0748 (fax)  
www.atechinfo.com

### ATECH

1917 Vanderhorn Drive  
Memphis, TN 38134  
901-379-0900

901-379-0935 (fax)  
www.atechinfo.com

## TEXAS

### COOKING EQUIPMENT SPECIALIST

3040 East Meadows Blvd  
Mesquite, TX 75150  
972-686-6666  
972-686-9656 (fax)  
888-866-9276

### ARMSTRONG REPAIR CENTER

PO Box 1770  
Bellaire, TX 77402  
5110 Glenmont Dr  
Houston, TX 77081  
713-666-7100  
713-592-5214 (fax)  
800-392-5325  
www.armstrongrepair.com

### COMMERCIAL KITCHEN REPAIR

PO Box 831128  
San Antonio, TX 78283  
1377 N. Brazos  
San Antonio, TX 78283  
210-735-2811  
210-735-7421 (fax)  
800-292-2120  
www.commercialkitchen.com

### COMMERCIAL KITCHEN REPAIR

6205-B Burnet Road  
Austin, TX 78757  
512-454-8544  
512-454-8553 (fax)  
888-454-8544  
www.commercialkitchen.com

### COMMERCIAL KITCHEN REPAIR

1117 Hendricks Street  
Suite 126  
Corpus Christi, TX 78411  
361-855-0633  
361-882-4903 (fax)  
800-242-5928  
www.commercialkitchen.com

### COMMERCIAL KITCHEN REPAIR

200 N McColl Road, Suite P  
McAllen, TX 78501  
956-664-8267  
888-664-8267  
www.commercialkitchen.com

## UTAH

### AUTHORIZED SERVICE GROUP

242 W 3680 S  
Salt Lake City, UT 84115  
801-990-7380  
801-226-0282 (fax)

## VERMONT

### SERVICE ONE - AUTHORIZED APPLIANCE SERVICE CENTER OF VERMONT

74 River Street  
Rutland, VT 05701  
802-775-5588  
802-775-9593 (fax)  
800-874-1080  
www.authorizedapplvt.com

## VIRGINIA

### EMR SERVICE

5875 Barclay Drive  
Alexandria, VA 22315  
703-922-3887  
703-922-3889 (fax)  
800-394-3887  
www.emrco.com

### TECH 24 - RICHMOND AREA

9432 Atlee Commerce Blvd, Ste. E  
Ashland, VA 23005  
804-422-5871  
804-422-5872 (fax)  
richmond@mytech24.com



# Electrolux Platinum Star Service and Parts Partners

## **TECH 24 - ROANOKE AREA**

3768-A Peters Creek Road SE  
Roanoke, VA 24018  
540-342-1910  
540-375-6550 (fax)  
roanoke@mytech24.com

## **TECH 24 - TIDEWATER AREA**

534 West 24 Street  
Norfolk, VA 23517  
757-216-2245  
757-216-2246 (fax)  
tidewater@mytech24.com

## **TECH 24 - METRO DC AREA**

5256 Eisenhower Ave  
Alexandria, VA 22304  
703-354-3835  
703-354-6106 (fax)  
service@mytech24.com

## **WASHINGTON**

### **RON'S SERVICE**

16364 SW 72nd Avenue  
Portland, OR 97224  
503-624-0890  
503-684-6107 (fax)  
800-851-4118  
www.ronsservice.com

### **3 WIRE RESTAURANT APPLIANCE**

22322 20th Avenue SE  
Bothell, WA 98021  
866-770-2022  
866-255-3147 (fax)  
www.3wire.com

### ***\*Vessel/Marine Units Only\****

### **RDS (RESTAURANT DESIGN & SALES)**

1813 130th Avenue NE, Suite 220  
Bellevue, WA 98005  
425-881-1010  
425-883-6230  
800-851-4118  
www.restaurantdesignandsales.com

## **WEST VIRGINIA**

### **STATEWIDE SERVICE INC**

603 Main Avenue  
Nitro, WV 25143  
304-755-1811  
304-755-4001 (fax)  
800-441-9739

### **STATEWIDE SERVICE INC**

1024 S Fayette Street  
Beckley, WV 25801  
304-256-3070  
304-256-3072 (fax)  
800-335-8715

### **STATEWIDE SERVICE INC**

713 Division Street  
Parkersburg, WV 26101  
304-865-0810  
304-865-0812 (fax)  
866-864-0784

## **WISCONSIN**

### **ASC1**

6843 W Beloit Road  
West Allis, WI 53219  
414-543-6460  
414-543-6480 (fax)  
800-236-6460  
www.asc1inc.com

### **ASC1**

5817 Femrite Dr  
Madison, WI 53718  
608-246-3160  
608-246-2721 (fax)  
800-236-7440  
www.asc1inc.com

### **ASC1**

786 Morris Avenue  
Green Bay, WI 54304  
920-496-9993  
920-496-9927 (fax)  
800-236-0871  
www.asc1inc.com

## **ASC1**

3210 London Road  
Eau Claire, WI 54701  
715-832-0555  
715-832-7813 (fax)  
800-848-3945  
www.asc1inc.com

### **GENERAL PARTS (COVERS THE AREA CLOSE TO MN)**

11311 Hampshire Avenue South  
Bloomington, MN 55438-2456  
952-944-5800  
952-944-7101 (fax)  
800-279-9980  
800-279-9981 (fax)  
www.generalparts.com

## **WYOMING**

### **CUSTOM COMMERCIAL SERVICE**

2009 Robertson #13  
Worland, WY 82401  
877-291-9761 (fax)  
888-567-8199

## **CANADA**

### ***\*Dynamic Food Preparation Products Only\****

#### **CHESHER EQUIPMENT**

135 Watline Avenue  
Mississauga, Ontario L4Z 1P2  
905-363-0426 (fax)  
905-363-0309

### ***\*All Other Products\****

#### **CELCO**

585 Secretariat Court  
Mississauga, Ontario L5S 2A5  
905-364-5205 (fax)  
905-364-5200

### ***\*RG Henderson is a Sub for Celco\****

100 Thorncliffe Park Dr  
Toronto, ON M4H 1L9  
905-364-5200  
416-422-5580

# Electrolux Sales Representatives

## **2MARKET GROUP**

*(Ohio, Kentucky, West Virginia, Indiana, West Pennsylvania)*

Contact: Don Hagan  
Phone: 877-621-3800 (Don)  
Cell: 614-783-3405 (Don)  
Fax: 614-901-9289 (Don)  
[don@twomarket.com](mailto:don@twomarket.com)  
[www.twomarket.com](http://www.twomarket.com)

*(Northern OH, Western PA)*

Contact: Tom Favret  
Phone: 877-621-3800  
Cell: 216-978-8030  
Fax: 440-591-5235  
[tom@twomarket.com](mailto:tom@twomarket.com)  
[www.twomarket.com](http://www.twomarket.com)

## **ACOSTA CORNERSTONE**

*(Massachusetts, Maine, Rhode Island, Vermont, Connecticut, New Hampshire)*

Contact: Dan Rodenbush  
Phone: 800-836-0347 Ext. 7497  
Cell: 781-258-9190  
Fax: 774-759-9019  
[drodenbush@acosta.com](mailto:drodenbush@acosta.com)  
[www.vcornerstone.com](http://www.vcornerstone.com)

## **APPLIED SYSTEMS MARKETING**

*(Maryland, DC, Virginia)*

Contact: Jim Day  
Phone: 301-870-8861  
Cell: 301-908-4388  
Fax: 301-638-5516  
[jim@appliedsystemsmarketing.info](mailto:jim@appliedsystemsmarketing.info)  
[www.appliedsystemsmarketing.info](http://www.appliedsystemsmarketing.info)

## **CELCO, INC.**

*(Canada)*

Contact: Ted Reeser  
Phone: 866-772-3526 Ext. 231  
Cell: 416-768-6592  
Fax: 905-364-5205  
[ereeser@celco.ca](mailto:ereeser@celco.ca)  
[www.celco.ca](http://www.celco.ca)

## **CHESHER**

*(Canada)*

Contact: Miles Chesher  
Phone: 905-363-0309  
Cell: 800-668-8765  
[miles@chesher.com](mailto:miles@chesher.com)  
[www.chesher.com](http://www.chesher.com)

## **CHRANE FOOD SERVICE SOLUTIONS**

*(Texas - excluding El Paso, Oklahoma)*

Contact: Christopher East,  
Duane Guidry  
Phone: 817-891-6274 (Chris)  
Phone: 832-368-2638 (Duane)  
[ceast@chranefs.com](mailto:ceast@chranefs.com)  
[dguidry@chranefs.com](mailto:dguidry@chranefs.com)  
[www.chranefs.com](http://www.chranefs.com)

## **CMARK INTERNATIONAL**

*(Government Rep International)*

Contact: Charles Jones  
Phone: 803-699-4940  
Fax: 803-699-7128  
[charles@cmark.org](mailto:charles@cmark.org)  
[www.cmark.org](http://www.cmark.org)

## **CULINARY SOLUTIONS**

*(Colorado, Utah, Wyoming)*

Contact: Terry Brown  
Phone: 303-962-1260 x4  
Cell: 303-598-2950  
[tbrown@culinarysolutions.us](mailto:tbrown@culinarysolutions.us)  
[www.culinarysolutions.us](http://www.culinarysolutions.us)

## **E&S MARKETING**

*(North Carolina, South Carolina)*

Contact: Jeff Grun  
Phone: 980-333-4892  
Cell: 704-451-8310  
Fax: 704-973-0010  
[jeff.grun@yahoo.com](mailto:jeff.grun@yahoo.com)

## **ECHO FOOD SERVICE MARKETING**

*(West Tennessee, Arkansas, Louisiana, Mississippi)*

Contact: Bruce Cameron  
Phone: 337-442-6760  
Fax: 504-458-7012  
[bruce@echofoodservicemktg.com](mailto:bruce@echofoodservicemktg.com)  
[echofoodservicemktg.com](http://echofoodservicemktg.com)

## **FLORIDA AGENTS**

*(Florida)*

Contact: Jim Degnan  
Phone: 727-572-5200  
Fax: 727-823-7766  
[jim@floridaagents.com](mailto:jim@floridaagents.com)  
[floridaagents.com](http://floridaagents.com)

*(Florida)*

Project / Equipment Quotes  
Contact: Walter Levy  
Phone: 772-878-1555  
Fax: 727-878-6486  
[walter@floridaagents.com](mailto:walter@floridaagents.com)  
[floridaagents.com](http://floridaagents.com)

*(Florida)*

Inside Sales and Customer Service  
Contact: Eric Sorenson  
Phone: 727-572-5200  
Fax: 727-823-7766  
[eric@floridaagents.com](mailto:eric@floridaagents.com)  
[floridaagents.com](http://floridaagents.com)

*(West Central Florida)*

Contact: Greg Babin  
Phone: 727-572-5200  
Fax: 727-823-7766  
[greg@floridaagents.com](mailto:greg@floridaagents.com)  
[floridaagents.com](http://floridaagents.com)

*(East Central, North Florida)*

Contact: John Snyder  
Phone: 407-908-9378  
Fax: 407-344-8174  
[john@floridaagents.com](mailto:john@floridaagents.com)  
[floridaagents.com](http://floridaagents.com)

# Electrolux Sales Representatives

## **FLORIDA AGENTS (cont.) (Florida)**

Contact: Kathy McCain  
Phone: 727-572-5200  
Fax: 727-823-7766  
[kathy@floridaagents.com](mailto:kathy@floridaagents.com)  
[floridaagents.com](http://floridaagents.com)

## **(South Florida)**

Contact: Steve Paen  
Phone: 954-444-9726  
Fax: 954-792-7786  
[steve@floridaagents.com](mailto:steve@floridaagents.com)  
[floridaagents.com](http://floridaagents.com)

## **(South Florida)**

Contact: Ray Onori  
Phone: 954-325-4521  
Fax: 954-835-2157  
[ray@floridaagents.com](mailto:ray@floridaagents.com)  
[floridaagents.com](http://floridaagents.com)

## **(South Florida, Southwest Florida)**

Contact: Gary Herlth  
Phone: 305-345-0170  
Fax: 305-822-5240  
[gary@floridaagents.com](mailto:gary@floridaagents.com)  
[floridaagents.com](http://floridaagents.com)

## **GMD FOODSERVICE MARKETING (Michigan)**

Contact: John Molhoek, Marty Crowe  
Phone: 616-784-6671 (John)  
Phone: 1-800-582-9148 (Marty)  
Cell: 231-206-2258 (Marty)  
Fax: 616-784-7142 (John)  
Fax: 586-868-0299 (Marty)  
[jmolhoek@g-m-d.com](mailto:jmolhoek@g-m-d.com)  
[mcrowe@g-m-d.com](mailto:mcrowe@g-m-d.com)  
[www.g-m-d.com](http://www.g-m-d.com)

## **GOFF SALES, CO. (Arizona, New Mexico, El Paso)**

Contact: Dennis Goff  
Cell: 602-999-6789  
Fax: 480-831-8836  
[dennisgoff@aol.com](mailto:dennisgoff@aol.com)  
[www.goffsales.com](http://www.goffsales.com)

## **ILLINOIS CULINARY EQUIPMENT (Northern IL, Eastern WI)**

Contact: Michael Palombo  
Cell: 312-929-6167  
Fax: 312-527-9097  
[michael@icerepinc.com](mailto:michael@icerepinc.com)  
[icerep@comcast.net](mailto:icerep@comcast.net)

## **INTEGRA MARKETING (Southern California, Southern Nevada)**

Contact: Tom Dumont, Miles Green, Mark Kurnava, Paul White, Mark Waynants  
Phone: 562-229-0404  
Fax: 562-229-0999  
Cell: 562-229-1000 (Tom)  
Cell: 562-229-1002 (Miles)  
Cell: 562-229-0999 (Mark)  
Cell: 562-229-1001 (Paul)  
[tom@integra-marketing.com](mailto:tom@integra-marketing.com)  
[miles@integra-marketing.com](mailto:miles@integra-marketing.com)  
[mark@integra-marketing.com](mailto:mark@integra-marketing.com)  
[paul@integra-marketing.com](mailto:paul@integra-marketing.com)  
[markw@integra-marketing.com](mailto:markw@integra-marketing.com)  
[www.integra-marketing.com](http://www.integra-marketing.com)

## **J. WILSON MARKETING (Upstate New York)**

Contact: Joe Wilson  
Phone: 518-692-8083  
Cell: 518-796-2075  
Fax: 518-692-8084  
[jwilson3@nycap.rr.com](mailto:jwilson3@nycap.rr.com)  
[www.jwilsonmarketing.com](http://www.jwilsonmarketing.com)

## **JCA (JOHNSON COMMERCIAL AGENTS) (Minnesota, North Dakota, South Dakota, Upstate Michigan, West Wisconsin)**

Contact: Paul Johnson,  
Thomas Johnson  
Phone: 651-686-8499 x101  
Cell: 651-587-0418  
Fax: 651-686-7670  
[info@jdpinc.com](mailto:info@jdpinc.com)  
[paulj@jdpinc.com](mailto:paulj@jdpinc.com)  
[tomj@jdpinc.com](mailto:tomj@jdpinc.com)  
[www.jdpinc.com/jca.htm](http://www.jdpinc.com/jca.htm)

## **KAUFMANN & ASSOCIATES (New York Metro, Northern New Jersey)**

Contact: Adam Kaufmann, Mark Kaufmann  
Phone: 631-226-2222  
Cell: 516-250-9726 (Adam)  
Cell: 516-250-9849 (Mark)  
Fax: 631-226-2291  
[adam@kaufmannfse.com](mailto:adam@kaufmannfse.com)  
[mark@kaufmannfse.com](mailto:mark@kaufmannfse.com)  
[www.kaufmannfse.com](http://www.kaufmannfse.com)

## **LONG & LITTLETON INC. (Alabama, North Florida, Georgia, Tennessee)**

Contact: Bill Long, Mike Littleton  
Phone: 678-456-8318  
Cell: 678-456-8320 (Bill)  
Cell: 404-219-4361 (Mike)  
Fax: 678-771-8647  
[longlittleton@bellsouth.net](mailto:longlittleton@bellsouth.net)  
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