

Keisig
since 1978

Full-Automatic Coffee Machines



A300

Space should never get in the way of a good cup of coffee. Our award-winning Franke A300 coffee machine has been specially designed for limited spaces while still delivering high-quality, cup after cup. Featuring our EasyClean system and an intuitive display, this stylish machine is ideal for your small restaurant, bakery or office.



A400

Now any business can serve its customers the finest cup of coffee. A product of Franke's extensive know-how and experience, the A400 coffee machine is designed to adapt to your changing needs. This compact and premium commercial coffee machine features an automatic cleaning system and interactive touchscreen, making it easy to use no matter who's operating.



A600

An exceptional solution for service and self-service operations. We studied the needs of restaurant operators, coffee roasters and coffee lovers to create a machine that gets the best out of your beans for perfect results every time. Featuring a choice of bean hoppers, intuitive self-service guides, and an automatic height-adjustable coffee outlet, our Franke A600 coffee machine puts you and your customers in total control for an amazing coffee experience.

FRANKE									
	Model name	Dimensions (mm)			Total Power	Cups per hour			Recommended cups per day
		W	D	H	Single-phase	Espresso	Cappucino	Coffee	
COFFEE MACHINES	A300 MS EC	270	587	545	2100 - 2300 W	124	92	80	80
	A400 MS EC	340	560	613	2100 - 2300 W	140	93	92	100
	A600 TS	340	600	750	2400 - 2800 W	150	98	100	150

Bar Blender



HBB908R-CE

HBB255S-CE

Drink Blender



HBH455-CE

HBH550-CE

HBH650R-CE

HBH755-CE

HBH855-CE

Drink Mixer



HMD200P-CE

Culinary Blender



HBF600R-CE

HBF1100S-CE

Stand Mixer



CPM800-CE

HAMILTON BEACH								
		Dimensions (mm)			Total Power Single-phase	Motor HP	Capacity (L)	Controls
		W	D	H				
BAR BLENDER	HBB908R-CE	205	195	400	746 W	1	Polycarbonate = 1.3	2-Speed Toggle Switch
	HBB255S-CE	188	188	429	1193 W	1.6	BPA Free Jar = 1.4 S/S Jar = 0.95	High, Low
SPINDLE MIXER	HMD200-CE	165	171	521	249 W	1/3		3-Speed Rocker Switch
DRINK BLENDER	HBH455-CE	187.3	215.9	447.7	1790 W	2.4	1.4	High, Low, Pulse, Timer 0 - 40 sec, Continuous Run
	HBH550-CE	178	203	457	2237 W	3	Polycarbonate = 1.8	High/Low pulse, Timer (0-40s)
	HBH650R-CE	200	200	470	1200 W	3	BPA -Free Copolyester = 1.8L	2-Speeds, Jump Cycle, and Pulse
	HBH755R-CE	216	285.6	469.8	2237 W	3	Wave~Action = 2	Touchpad
	HBH855-CE	226	226	473	2609 W	3.5	BPA-Free Copolyester = 1.4	Capacitive Touchpad w/ LCD Display
CULINARY BLENDER	HBF600R-CE	200	200	510	1200W	3	BPA-Free Copolyester = 1.8	Adjustable Speed Dial, One-Touch Chopping Function
	HBF1100S-CE	226	378	481	2609 W	3.5	Brushed S/S container w/ overmolded handles = 4 Removable dosing cup = 0.12	Touchpad
STAND MIXER	CPM800-CE	350	430	400	1500 W		S/S bowl = 8	Variable 7-speed dial

SPEED OVEN



ATOLLSPEED EASY

Easy operation:

- Low temperature oven door, safe and anti-scalding
- 7" IPS touchscreen for precise control
- USB port to easily transfer and edit programs to the oven
- Lock-screen picture can be personalized

Faster & More Uniform:

- Highly efficient microwave power can heat up / re-heat and cook all kinds of foods - frozen, chilled and fresh
- Uses a combination of impingement & microwave technology, resulting in serving times by 5-12 times faster
- No unpleasant smell/taste transfer
- More than 200 pre-set baking programs

BAKE-OFF COMBINATION



Atoll 900 Convection Oven Deck Oven Laguna (600 x 400) Under-base Tray Holder

A multifunctional bake-off station to bake all kinds of bread, cake and pastries. Ideal for bakeries, restaurants, and hotel buffets.

- Even baking result
- Compact size with large production output and allows great workflow flexibility
- European design; smart configuration with attractive design complimentary with Front-of-House
- User friendly OS allows easy training for staffs
- Optional larger model and different combination specified to your preference

KOLB											
		Dimensions (mm)			Total Power	Voltage	Current	Max Capacity			
		W	D	H	(W)	(V)	(A)				
BAKE-OFF COMBINATION	K08-CB64CK	962	1115	2000	13120W						
	ATOLL9000S					400V, 50/60Hz, 3N, PE		20	5 Trays		
K01-0604D1F0K	1 Tray (1 x Laguna 600x400) 6 Trays (underframe)										
		Dimensions (mm)			Total Power	Voltage	Current	Baking Chamber (mm)			
		W	D	H	(W)	(V)	(A)	W	D	H	
SPEED OVEN	ATOLLSPEED EASY	445	687	570	2700W	220-230V, 50Hz, PE		12.2	317	311	170

Commercial Microwave Oven

Heavy Volume This category of microwave is ideal for...

Applications:

- Quick service restaurants
- Fast casual dining
- Bars & grills

Through put potential:

- Pre cooked frozen bacon, 700+ slices per hour
- 6 oz. portion of refrigerated Macaroni & Cheese, 40+ portions per hour
- 1 lb. batch of fresh shrimp, 30+ batches per hour
- 1 baked potato, 20+ per hour



RCS511TS

A light duty commercial microwave recommended for 100 or less uses per day. Features easy to use controls and superior even heating for a consistent and delicious food result time after time. These microwave are designed to be stackable to save space in the kitchen and are simply the perfect replacement for domestic ovens in any food-service operation.

Standard Features

- Stainless steel exterior and interior for easy cleaning and a professional look.
- Constructed to withstand the food-service environment.
- Removable, cleanable air filter and clean filter reminder protects oven components.
- ETL Listed.



DEC18M

Easy to Use

- Up to 100 programmable menu items simplifies cooking and ensures consistent results.
- Four stage cooking option with one-touch programming. Reduces prep time, labor and food waste while providing consistent results.
- Multiple quantity pad calculates the proper cook times for multiple portions.
- See-through tempered glass outer window and lighted interior for monitoring without opening the door.
- Ample 17 liters (.6 cubic ft.) capacity accommodates a standard half-sized pan.
- Stackable without a kit to save valuable counter space.
- Gasket sealed ceramic tray to reduce plate-to-shelf edge impact and keep spills contained.

Easy to Maintain

- Stainless steel exterior and interior for easy cleaning and a professional look.
- Constructed to withstand the food-service environment.
- Removable, cleanable air filter and clean filter reminder protects oven components.
- ETL Listed.

MENUMASTER									
		Dimensions (mm)			Total Power	Power Output	Cavity (mm)		
		W	D	H	Single-phase		W	D	H
COMMERCIAL MICROWAVE OVEN	DEC18M	419	574	343	2900W	1900W	330	305	171
	RCS511TS	559	483	352	1770W	110W	368	381	216

A limitless diversity of high-quality dishes

You can use your Pacojet in many different ways: for sorbets, ice creams, farces, mousses, soups, concentrates, doughs, mixtures, and much more.

The special pacotizing® process intensifies the flavors of the ingredients and preserves their fresh, natural colors. It results in ultra-fine, airy textures – a unique flavor sensation you can reproduce any time at the push of a button.



Specifications

- Large touch screen
- Jet® mode
- Pacotize® on repeat up to 10 times
- Work with overpressure or normal pressure
- Saving recipe settings
- Tool detection feature
- Spray guard detection feature
- Fill level detection feature
- WIFI feature
- Standby feature
- Display-guided cleaning program
- Removable cover of the base plate

Blades

Pacotizing blade



Blade coupe set



Protective beaker for S/S



Beakers

S/S beakers



Synthetic beakers



PACOJET							
	Dimensions (mm)			Total Power	Over-pressure	Sound emmision	Network connection
	W	D	H	Single-phase	(bar)	(dB)	
PACOJET 4	204	365	497	1900 W	1	76.4	802.11 b/g/n 2.4 Ghz

iCombi Classic



ICC 10-1/1 CE

iVario Pro



iVario Pro 2 - s

iCombi Pro



ICP 10-1/1 CE

RATIONAL							
		Dimensions (mm)			Total Power	Capacity	Number of servings per day
		W	D	H	Three-phase		
ELECTRIC	iCombi Pro						
	ICPXS 6-2/3 E	655	621	567	5700 W	6 x 2/3 GN	20-80
	ICP 6-1/1 E	850	842	804	10800 W	6 x 1/1 GN	30-100
	ICP 10-1/1 E	850	842	1014	18900 W	10 x 1/1 GN	80 - 150
	ICP 20-1/1 E	877	913	1807	37200 W	20 x 1/1 GN	150 - 300
	ICP 20-2/1 E	1082	1117	1807	67900 W	20 x 2/1 GN	300 - 500
	iCombi Classic						
	ICC 6-1/1E	850	842	754	10800 W	6 x 1/1 GN	30-100
	ICC 10-1/1E	850	842	1014	18900 W	10 x 1/1 GN	80 - 150
	ICC 20-1/1E	877	913	1807	37200 W	20 x 1/1 GN	150 - 300
	ICC 20-2/1E	1082	1117	1807	67900 W	20 x 2/1 GN	300 - 500
	iVario Pro						
	iVario Pro 2-s	1100	938	482	28000 W	(25 + 25) L	50-100
GAS		W	D	H	Max. nominal heat input	Capacity	Number of servings per day
	iCombi Pro						
	ICP 6-1/1 G	850	842	804	13kW/13kW	6 x 1/1 GN	30-100
	ICP 10-1/1 G	850	842	1014	22kW/22kW	10 x 1/1 GN	80 - 150
	ICP 20-1/1 G	877	913	1807	42kW/42kW	20 x 1/1 GN	150 - 300
	ICP 20-2/1 G	1082	1117	1807	80kW/80kW	20 x 2/1 GN	300 - 500
	iCombi Classic						
	ICC 6-1/1 G	850	842	754	13kW/13kW	6 x 1/1 GN	30-100
	ICC10-1/1 G	850	842	1014	22kW/22kW	10 x 1/1 GN	80 - 150
	ICC 20-1/1 G	877	913	1807	42kW/42kW	20 x 1/1 GN	150 - 300
	ICC 20-2/1 G	1082	1117	1807	80kW/80kW	20 x 2/1 GN	300 - 500

JUICER



J80

BLENDER MIXER



BLIXER 3

VEGETABLE PREPARATION MACHINE



CL-50 ULTRA

FOOD PROCESSORS



R301 ULTRA



R402

IMMERSION BLENDERS

MICROMIX



Mini MP 190VV



CMP 250VV



CMP 350VV

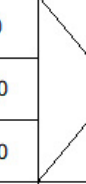


MP 450 ULTRA



MP 550 ULTRA



ROBOTCOUPE									
		Dimensions (mm)			Total Power		Speed	Capacity	
		W	D	H	Single-phase	Three-	(rpm)	(L)	
BLENDER-MIXER	BLIXER 3	305	240	445	750W		1 speed= 3000	3.7	
	BLIXER 4-1V	330	240	480	900W		1 speed= 3000	4.5	
	BLIXER 4 V.V.	305	240	445	1100W		Variable speed = 300 - 3500	4.5	
	BLIXER 5 V.V.	340	265	540	1500W		Variable speed = 300 - 3500	5.9	
	BLIXER 5-1V	340	280	480	1500W		1 speed= 3000	5.9	
	BLIXER 7 V.V.	340	265	570	1500W		1 speed= 300-3500	7.5	
	BLIXER 10	545	315	680		2600W	1 speed = 1500-3000	11.5	
	BLIXER 30	600	720	1250		5400W	1 speed = 1500-3000	28	
	BLIXER 45	600	700	1250		9000W	1 speed = 1500-3000	45	
VEGETABLE PREPARATION MACHINE	CL-50 ULTRA	305	380	595	550W		1 speed = 375	2.2	
FOOD PROCESSORS	R 211XL ULTRA	360	220	505	550W		1 speed = 1500	S/S Bowl = 2.9	
	R 301 ULTRA	305	355	570	650W		1 speed = 1500	S/S Bowl = 3.7	
	R 402 V.V.				700W		1 speed = 1500		
	R 402A	305	320	590	750W		2 speed = 500 - 1500	S/S Bowl = 4.5 Half moon hopper = 1.6	
TABLE-TOP CUTTER MIXER	R 3-1500	320	210	400	650W		1 speed = 1500	S/S Bowl = 3.7	
	R 4-1V	305	225	440	700W		1 speed = 1500	S/S Bowl = 4.5	
	R 5-1V	365	280	510	750W		1 speed = 1500	S/S Bowl = 5.5	
		Dimensions (mm)			Total Power		Speed	Blade, Bell & Shaft length	
					Single-phase		(rpm)	(mm)	
MINI RANGE MIXER	MICROMIX	Length 430 mm, Ø 61 mm			220W		Variable speed = 1500 - 14000	S/S = 165	
	Mini MP 160 V.V.	Length 455 mm, Ø 78 mm			240W		Variable speed = 2000 - 12500	S/S = 160	
	Mini MP 190 V.V.	Length 485 mm, Ø 78 mm			250W		Variable speed = 2000 - 12500	S/S = 190	
		Dimensions (mm)			Total Power		Speed	Capacity	Blade, Bell & Shaft length
					Single-phase		(rpm)	(L)	(mm)
VARIABLE SPEED MIXER	CMP 250 V.V.	Length 650, Ø 94			310W		Variable speed = 2300 - 9600	Processing Capacity = 15	S/S = 250
	CMP 350 V.V.	Length 700, Ø 94			350W		Variable speed = 2300 - 9600	Processing Capacity = 45	S/S = 350
MIXER	MP 550 ULTRA	Length 940, Ø 125			750W		1 speed = 9000	Processing Capacity = 200	S/S = 550
		Dimensions (mm)			Total Power		Speed	Flowrate	Container Capacity
		W	D	H	Single-phase		(rpm)	(L/h)	(L)
JUICER	J80	535	235	500	700W		1 speed = 3000	120	6.5
	J100	565	260	630	1000W		1 speed = 3000	160	7.2

Juicer

Grinder

Blender



SANTOS									
JUICER		Dimensions (mm)			Total Power	Capacity	Spout Height	Speed	
		W	D	H	Single-phase	(L/hour)	mm	(RPM)	
CITRUS JUICER	71C	170	236	310	40W	15	135	80	
	11	230	300	350	130W	30	125	1500-1800	
CENTRIFUGAL JUICE EXTRACTOR	50	260	450	470	800W	100	200	3000-3600	
AUTOMATIC CITRUS JUICER	10	200	300	380	230	30	135	1500-1800	
BLENDER		Dimensions (mm)			Total Power	Capacity	Max Torque	Speed	Noise Emission
		W	D	H	Single-phase	(L)	N.m	RPM	DbA
SILENT BRUSHLESS BLENDER	62	200	247	306	1010W	1.4	8	2500 - 15000	63 ± 2.5
COFFEE GRINDER		Dimensions (mm)			Total Power	Hopper Capacity	Average Output	Burr Size	Speed
		W	D	H	Single-phase	(kg)	(kg/hour)	Ømm	RPM
SHOP COFFEE GRINDER	04	220	320	700	600W	1	14	63.5	1500 - 1800
	43	190	335	690	600W	1.7	14	63.5	
	63	279	329	677	1500W	1.2	120	120	
SPECIALTY COFFEE GRINDER	01 BAR	190	330	560	600W	1	14	63.5	1500 - 1800
	67	226	362	520	1100W	1	21	63.5	Variable Speed = 900 - 2800
	76	200	270	400	800W	0.4	17	54	3000-3600
ESPRESSO COFFEE GRINDER	59	198	352	540	1100W	1	25	63.5	2800-3500

Ice Bin



(NB Series)

Modular



(NW Series)

Self-contained



(NU Series)

Scotsman offers the widest range of ice storage bins on the market. Used with modular ice makers, they enable high storage capacities in high production situations, to match customer requirements in full. An efficient way to keep your ice supply cool and available.

Classic six-sided ice cube. Its greater surface for heat exchange promotes rapid chilling. The vertical evaporator technology of this ice cube guarantees large ice production at lower operating costs. The perfect solution for QSR, cafés, banquet venues and cinema.

SCOTSMAN							
		Dimensions (mm)			24h ice production (kg)		
		W	D	H	10°C/10°C	21°C/10°C	32°C/21°C
MODULAR	NW 308 AS OX	560	610	609	160	140	100
	NW 458 AS OX	760	620	575	230	210	165
	NW 608 AS OX	760	620	575	315	290	230
SELF CONTAINED	NU 100 AS OX	600	610	770	56	45	32
	NU 150 AS OX	600	610	770	85	70	50
		Dimensions (mm)			Ice Capacity (application) (kg)	Bin Capacity (kg)	Compatible with :
		W	D	H			
ICE BINS	NB 193	560	843	1045	129	up to 129	NW 308 AS OX
	NB 393	768	843	1039	178	up to 178	NW 458 AS OX NW 608 AS OX
	NB 530	770	873	1268	243	up to 243	NW 458 AS OX NW 608 AS OX

Slicers

Smart 250



Mirra 300



Galileo 350



Palladio 350



Meat Grinder

TC 8 Vegas



TC 22 Dakota



TC 32 Colorado



Sous Vide

Slowcooker WIFOOD



Vacuum Packing

W8 30



Electric Fryers

(ELDORADO SERIES)

10R



8



5 x 2



5



Meat Saw

SO 1840



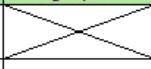
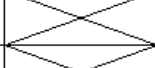
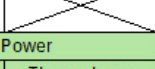
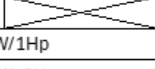
Meat Grinder

Concerto 5



Sinfonia 2



SIRMAN										
		Dimensions (mm)			Total Power		Blade Inclination	Blade Ø		
		W	D	H	Single-phase		(°)	(mm)		
SLICERS	SMART 250 PA	600	500	420	132W/0.18HP		25	250		
	MIRRA 250 C	600	500	420	147W/0.20HP		25	250		
	MIRRA 300 Y09	800	600	520	210W/0.20HP		25	300		
	GALILEO 350 EVO-CE	870	840	750	380W		38	350		
	PALLADIO 300	760	640	700	275W/0.37HP		35	300		
	PALLADIO 350	760	640	700	370W/0.5HP		35	350		
	PALLADIO 300 AUTOMECH VV-CE	870	840	750	275+240 W/0,37+0,33 HP		35	300		
	PALLADIO 350 AUTOMECH VV-CE	870	840	750	370+180W/0,50+0,24HP		35	350		
		Dimensions (mm)			Total Power		Blade Length	Blade Thickness		
		W	D	H	Single-phase	Three-phase	(mm)	(mm)		
MEAT SAW	SO 1840 F3	720	570	1200	1.5Hp/1400rpm	2Hp/1400rpm	1840	16		
	SO 1650 F3	720	570	1200	1.5Hp/1400rpm	2Hp/1400rpm	1650	16		
		Dimensions (mm)			Total Power		Highest Temp.	Ideal amount of water		
		W	D	H	Single-phase		(°C)	(L)		
SOFTCOOKER	SOFTCOOKER LIGHT	95	154	419	1200W		90	20		
	SOFTCOOKER WIFOOD X-CE	330	455	240	2000W		24 - 99.9	27 or 57.5		
		Dimensions (mm)			Total Power		Sealing Bar	Vacuum pump	Cavity dimensions	
		W	D	H	Single-phase		(mm)	(mc/h)	W x D x H (mm)	
VACCUUM PACKING MACHINE	EASYVAC TOUCH	338	565	257	100W		260	4	270 x 350 x 75	
	W8 EASYTOUCH	402	525	408	350W		310	8	340 x 360 x 160	
		Dimensions (mm)			Total Power		Tank Capacity	Basket dimensions		
		W	D	H	Single-phase	Three-phase	(L)	W	D	H
ELECTRIC FRYER	ELDORADO 10R	270	460	360		6000W	3.8 - 6 (min. - max)	240	250	100
	ELDORADO 8	270	420	360	3300W		3 - 5 (min. - max)	205	230	100
	ELDORADO 5x2	180	420	360	(2500+2500)W		1.8 - 3.2 (min. - max)	120	220	100
		Dimensions (mm)			Total Power		Output			
		W	D	H	Single-phase	Three-phase	(kg/h)			
MEAT GRINDER	TC 8 VEGAS	335	300	410	250W/0.34Hp		70			
	TC 12E	215	430	445	735W/1Hp		150 (25kg/10min)			
	TC 22E	215	440	445	800W/1.2Hp		198 (33kg/10min)			
	TC 22 COLORADO	500	440	526	1100W/1.5Hp	1472W/2Hp	300			
	TC 32 COLORADO	610	465	543	1840W/2.5Hp	2200W/3Hp	400			
		Dimensions (mm)			Total Power		Output	Dough Capacity		Bowl
		W	D	H	Single-phase		(kg/h)	(kg)		(L)
PASTA MACHINE	CONCERTO 5	660	305	457	750W/1Hp		8.4	4.2		10
	SINFONIA 2	577	263	407	370W/0.5Hp		4.2	2.5		6



Steam Single

The Steam Single brings all of the beloved features of SLAYER's popular Steam LP into a smaller footprint. Easily pull manual shots while shifting between flow rates to 'record' your favorite shot and 'playback' all day. A dedicated pre-infusion circuit lets the barista more gently saturate the coffee bed for more balanced, consistent extractions.



Steam EP

Slayer Steam EP is our total value machine and comes at a very high feature specification for its class. With individual brew boilers, no steam valve rebuilds and easy to program volumetric output this is the benchmark for specialty coffee espresso machines.



Steam LP

Slayer Steam LP provides access to easy manual pressure profiling and excellent espresso extraction. Volumetric outputs are easily repeated by "recording" recipes as you dial in—you can then "playback" the same consistent shot all day using the paddle actuator. This machine provides baristas with advanced-level brewing techniques and easy repeatability, which we believe makes it the baristas dream machine.



Espresso V3

The SLAYER Espresso v3 provides flow rate control via patented Needle Valve technology, allowing the barista to extract espresso that is unparalleled in flavor and mouthfeel. It comes equipped with an independent brew tank per group for impeccable temperature stability and a dedicated tank for unlimited steam capacity. The SLAYER Espresso is unmatched in innovation and capabilities—it is the dream machine.

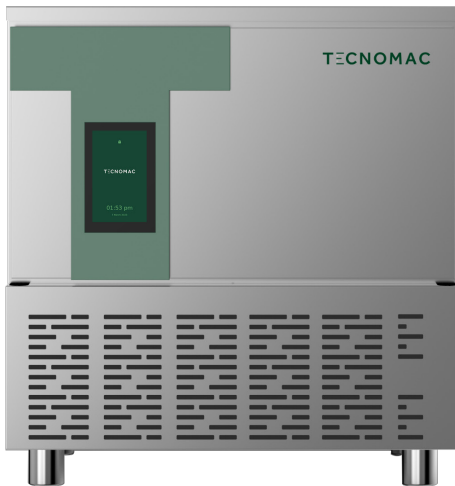


Espresso Single

Whether it's the cornerstone of your cafe or the prize jewel in your kitchen, the Slayer Espresso Single Group is unmatched in design and innovative technologies. Fully equipped with patented needle-valve technology for ultimate flow rate control, an independent brew boiler for impeccable temperature stability, and an individual boiler for unlimited steam capacity. This machine won't stop until you do—steam and pull shots simultaneously and continuously without pressure drops or temperature loss. You'll have all the necessary tools to extract the best flavors from each coffee over and over again.

SLAYER									
Series	Type	Dimensions (mm)			Total Power		Brew tanks	Pre-heat tank	Steam tank
		W	D	H	Single-phase	Three-phase			
EP-STEAM	2 GROUP	890	710	432	4.7 - 5.6 kW	4.9 - 5.7 kW	1.7L, 600W (x2)		7.4L / 3500W
	3 GROUP	1130	710	432	6.3 - 7.5 kW	5.8 - 6.5 kW	1.7L, 600W (x3)		12L / 4500W
LP-STEAM	2 GROUP	890	710	432	4.7 - 5.6 kW	4.9 - 5.7 kW	1.7L, 600W (x2)		7.4L / 3500W
	3 GROUP	1130	710	432	6.3 - 7.5 kW	5.8 - 6.5 kW	1.7L, 600W (x3)		12L / 4500W
STEAM	SINGLE (SINGLE-PHASE ONLY)	457	571	368	2.1 - 2.4 Kw		0.8L, 900W		2.4L, 2000W
ESPRESSO	SINGLE (SINGLE-PHASE ONLY)	470	580	330	2.1 - 2.4 kW		1.1L, 600W		3.3L, 2000W
	2 GROUP	775	675	435	5.7 - 6.9 kW	5.7 - 6.9 kW	1.7L, 600W (x2)	3.3L, 1000W	7.4L, 3500W
	3 GROUP	103	675	435	7.3 - 8.7 kW	7.3 - 8.7 kW	1.7L, 600W (x3)	5.4L, 1000W	12L, 4500W

MINT 5



• COLD OR HOT HOLDING

Set temperature, time (or continuous time), ventilation and humidity % (only in hot holding) to conserve products at the desired 1°.

• THAWING

Thawing cycle, to launch depending on the product size (small, medium, large). Pre-set cycles, with the possibility to change the parameters of each phase.

• REGENERATION

Select by time or core probe, the desired humidity %. Adjustable parameters.

• LOW TEMPERATURE COOKING

Meat, Fish or Sous-vide? Portioned or whole product? Product weigh? Set the cooking time, and choose to chill, freeze or conservation at the end. The blast chiller will guide you.

• RETARDER PROVING

A retarder prover cycle, manual or by program with more phases, including the final conservation of the product.

• CHOCOLATE

Special cycles for chocolate melting and for its crystallization.

• PASTEURISATION

Select high or low pasteurisation (+85°C or +65°C) with possibility to adjust parameters of each phase.



BK+5

• BLAST CHILLING

Two different blast chilling cycles, both to chill down the products from +95°C down to +3°C at the core, in one hour and half. Soft cycle is set for more delicate food or preparations, while Hard cycle must be used for more dense food and large products size. Each chilling cycle ends with automatic product conservation at +2°C inside the chamber.

• SHOCK FREEZING

One only cycle to freeze products up to -18°C at the core, effective for dense, fat and big size food. At the end of each cycle, the automatic product conservation is set at -25°C inside the chamber.

• ICE CREAM PRODUCTION

Useful cycle to complete the ice cream production, to assure its impeccable texture and creaminess for its display or conservation.

TECNOMAC											
		Dimensions (mm)			Total Power		Refrigerant (freon)	Chilling Yield (kg)	Freezing Yield (kg)	Tray Capacity	Temperature Range (°C)
		W	D	H	Single-phase	Three-phase					
BK	BK+5	800	700	900	1573W		R452A	(+90°C -> +3°C) 18kg	(+90°C -> -18°C) 10kg	5 x GN 1/1 (600 x 400)mm	
	BK+10	800	700	1599		3219W		(+90°C -> +3°C) 32kg	(+90°C -> -18°C) 22kg	10 x GN 1/1 (600 x 400)mm	
	BK+15	800	800	2005		5443W		(+90°C -> +3°C) 40kg	(+90°C -> -18°C) 28kg	15 x GN 1/1 (600 x 400)mm	
MINT	MM5	790	970	850	1577W		R290	(+90°C -> +3°C) 30kg	(+90°C -> -18°C) 21kg	5 x GN 1/1 (600 x 400)mm	-40°C / +85°C
	MM10	800	700	900		3755W		(+90°C -> +3°C) 45kg	(+90°C -> -18°C) 30kg	10 x GN 1/1 (600 x 400)mm	-40°C / +85°C
	MM15	790	1030	1950		6250W		(+90°C -> +3°C) 70kg	(+90°C -> -18°C) 70kg	15 x GN 1/1 (600 x 400)mm	-40°C / +85°C

iFry Electric Series 14" Fryer: Effortless and Highly Productive



iFry Electric Series 18" Fryer: Effortless and Highly Productive



STANDARD FEATURES & BENEFITS

- **Stainless Steel Construction:** Durable stainless steel front, sides, and griddle base provide long-term performance, corrosion resistance, and easy cleaning—ideal for demanding kitchen environments.
- **Customizable VAT options:** Full or Split configurations to suit your kitchen needs.
- **Patented "Lift & Hold" Heating Element:** Improves safety and simplifies cleaning.
- **Annealed Heating Element Surface:** For longer lifespan.
- **Sloped Vat Bottom:** Faster oil draining and better sediment removal.
- **Built-in Filtration System:** Simplifies oil management with safer, cleaner handling.
- **Heavy-Duty Filter Motor & Pump:** Ensures long-lasting, reliable oil filtration.
- **42mm Oil Drain Valve with Safety Interlock:** Fast, clog-resistant draining.
- **Caster Wheels:** Main unit includes four 4" rear casters and adjustable front footings. Filter tank is equipped with 2" rear casters for mobility.

CONTROL SYSTEM

- **MIC003** Provides high-precision electronic temperature and process control for consistent cooking performance and longer oil life.
- **8 Programmable Menu Keys** (expandable to 16) with individual status windows for custom recipes and real-time monitoring.
- **Automatic Time Compensation** adjusts cook times for optimal yield.
- **Built-in Safety Protections:**
 - High-temperature lockout
 - Low oil level detection*
 - Drain valve status monitoring
- **Semi-Automatic Oil Filtration** with guided operation.
- **Energy-Saving Mode** for reduced idle power consumption.
- **Sound Alarms** clearly signal system events and warnings.

APPLICATION

Toastmaster **iFry** Fryers feature cold zone vats that allow food sediments to settle below the cooking zone into a designated "cold zone". This design helps keep the cooking oil cleaner for extended periods, particularly during peak operation hours, by preventing sediment from remaining in the active cooking area. Additionally, their professional - grade construction and reliable control systems make these fryers highly durable and efficient, providing years of dependable, trouble - free operation with minimal maintenance required.

STANDARD ACCESSORIES

- Fry basket (2 pieces per battery)
- Basket hangers (1 piece per battery)
- Clean out rod (1 piece per unit)
- L-tipped brush (1 piece per unit)
- Tube screen (1 piece per tank)
- Filter paper (10 pieces per unit)
- Gas hose assembly (1 piece per unit)

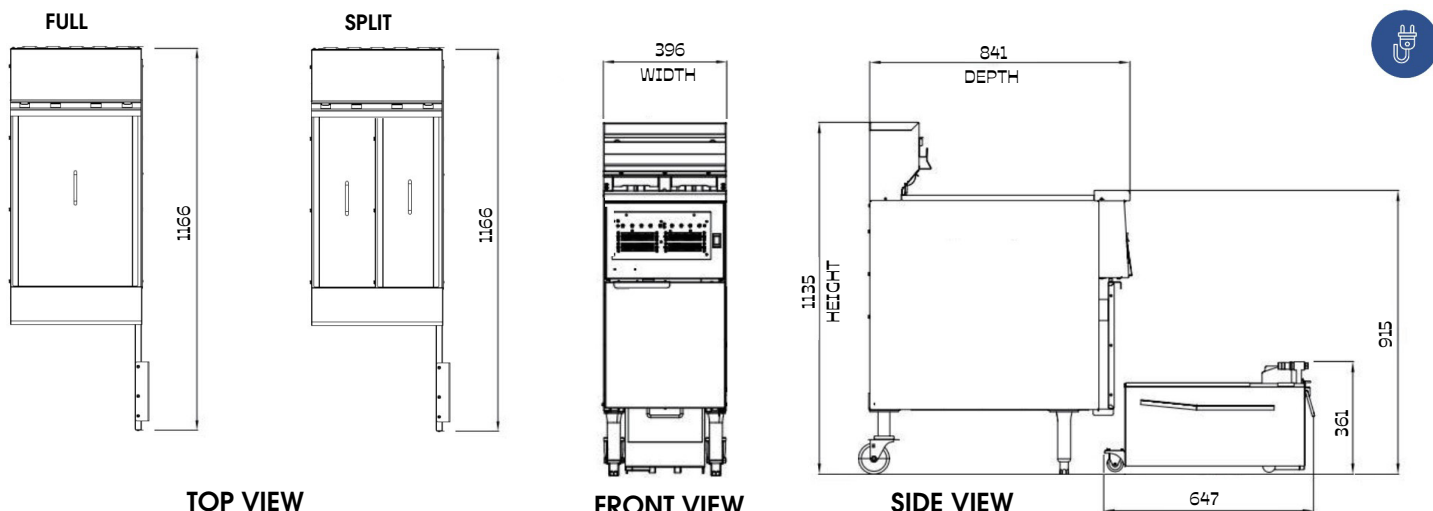
* Each accessory listed is included in the standard package.

OPTIONAL ACCESSORIES

- Fry tank cover (1 piece per tank)
- Food hose, 6ft /1.8m (1 piece per unit)
- Crumb scoop (1 piece per unit)
- Filter pipe heat tape (1 piece per unit)

Must be requested at the time of order.

iFry Electric Series
14" Fryer: Effortless and Highly Productive



INDIVIDUAL SPECIFICATIONS			
Model	Overall Dimension W x D x H	Cooking Area / Depth	Oil Capacity
E14FM3CZ	16 x 33 x 45 in (396 x 841 x 1135 mm)	14 x 14 x 4 in (364 x 363 x 102 mm)	50 lb (27 L)
E14SM3CZ	16 x 33 x 45 in (396 x 841 x 1135 mm)	7 x 14 x 4 in (177 x 363 x 102 mm) / Tank	25 lb (14 L) / Tank
Preheat time (from room temperature to 350°F / 177 °C)		≤ 25 MIN (25MIN, Excluding molten oil mode)	

FILTER SPECIFICATIONS				
Overall Dimension W x D x H	Pan Oil Capacity	Filter Pump Motor	Filter Pump Rated Flow	Filter Media
12 x 25 x 14 in (299 x 647 x 361 mm)	75 lb (38 L)	1/3 HP, 50/60 Hz	4 GPM (15 LPM)	18 x 27 in (453x695mm)

UTILITIES RATINGS					
ELECTRICAL RATINGS					
Model	Voltage	Rated Power	Ampere	Phase	Frequency
E14FM3CZ	380/220V	14.4 kW	22 A	3NPE	50/60Hz
	400/230V		21 A		
E14SM3CZ	380/220V	7.2 kW / Tank	22 A		
	400/230V		21 A		

EQUIPMENT & SHIPPING INFORMATION (Approximate)		
Net Weight	Shipping Crate Size W x D x H	Shipping Weight
205 lb (93 kg)	22 x 38 x 53 in (565 x 960 x 1350 mm)	254 lb (115 kg)

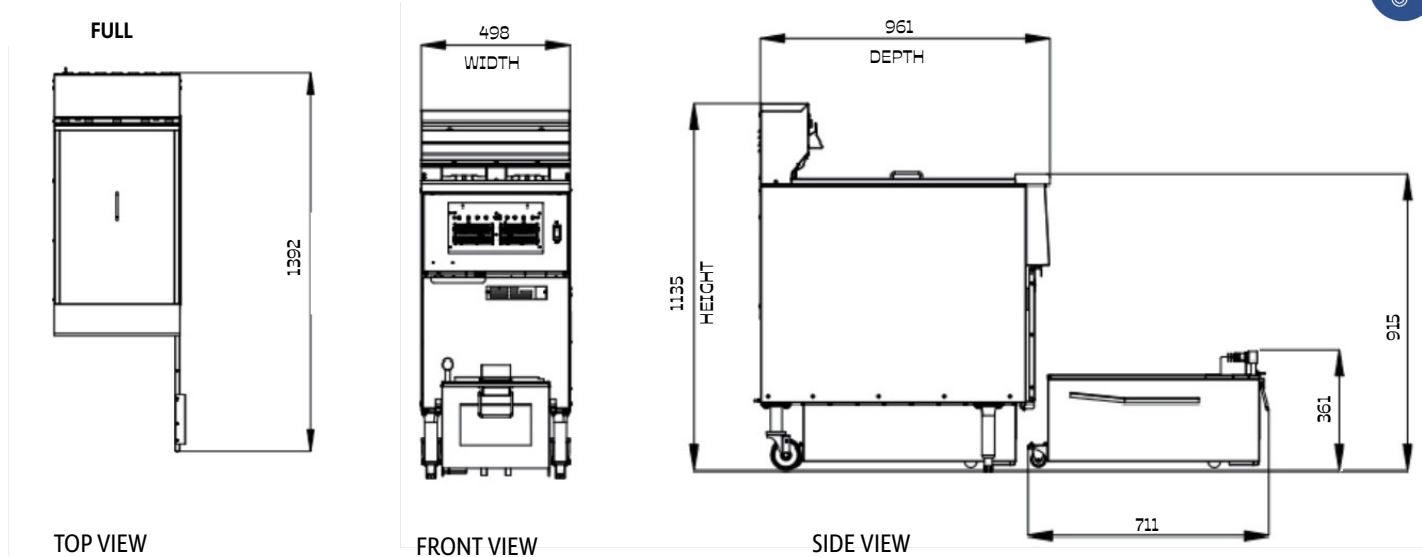
RECOMMENDED MINIMUM CLEARANCES							
Non-Combustible Material				Combustible Material			
Front	Floor	Sides	Rear	Front	Floor	Sides	Rear
30 in (762 mm)	0 in (0 mm)	0 in (0 mm)	0 in (0 mm)	30 in (762 mm)	6 in (152 mm)	6 in (152 mm)	6 in (152 mm)

Nomenclature

E 14 S M3 CZ H
① ② ③ ④ ⑤ ⑥

- ① Fry Series, Gas ("G") / Electric ("E")
- ② Fryer Size ("14")
- ③ Vat Type, Full ("F") / Split ("S") Vat Available
- ④ Computer Controller
- ⑤ "CZ" Cold Zone
- ⑥ "H", Filter Pipe Heat Tape (if needed)

iFry Electric Series
18" Fryer: Effortless and Highly Productive



INDIVIDUAL SPECIFICATIONS			
Model	Overall Dimension W x D x H	Cooking Area / Depth	Oil Capacity
E18FM3CZ	20 x 39 x 45 in (498 x 961 x 1135 mm)	18 x 18 x 4 in (457 x 457 x 102 mm)	74 lb (40 L)
Preheat time (from room temperature to 350°F / 177 °C)		≤ 25 MIN (25MIN, Excluding molten oil mode)	

FILTER SPECIFICATIONS				
Overall Dimension W x D x H	Pan Oil Capacity	Filter Pump Motor	Filter Pump Rated Flow	Filter Media
16 x 30 x 14 in (403x 771 x 361 mm)	128 lb (65 L)	1/3 HP, 50/60 Hz	4 GPM (15 LPM)	18 x 27 in (453x 695mm)

UTILITIES RATINGS					
ELECTRICAL RATINGS					
Model	Voltage	Rated Power	Ampere	Phase	Frequency
E18FM3CZ	380/220V	16 kW	24 A	3NPE	50/60Hz
	400/230V		23 A		

EQUIPMENT & SHIPPING INFORMATION (Approximate)		
Net Weight	Shipping Crate Size W x D x H	Shipping Weight
227 lb (103 kg)	28 x 46 x 53 in (720 x 1160 x 1350 mm)	276 lb (125 kg)

RECOMMENDED MINIMUM CLEARANCES							
Non-Combustible Material				Combustible Material			
Front	Floor	Sides	Rear	Front	Floor	Sides	Rear
30 in (762 mm)	0 in (0 mm)	0 in (0 mm)	0 in (0 mm)	30 in (762 mm)	6 in (152 mm)	6 in (152 mm)	6 in (152 mm)

Nomenclature

E 18 F M3 CZ H
① ② ③ ④ ⑤ ⑥

- ① Fry Series, Gas ("G") / Electric ("E")
- ② Fryer Size (18")
- ③ Vat Type, Full ("F")
- ④ Computer Controller
- ⑤ "CZ" Cold Zone
- ⑥ "H", Filter Pipe Heat Tape (if needed)

iFry Gas Series
14" Fryer: Effortless and Highly Productive



iFry Gas Series
18" Fryer: Effortless and Highly Productive



STANDARD FEATURES & BENEFITS

- Stainless Steel Construction: Durable stainless steel front, sides, and griddle base provide long-term performance, corrosion resistance, and easy cleaning—ideal for demanding kitchen environments.
- Customizable VAT options: Full or Split configurations to suit your kitchen needs.
- High-Efficiency Burner: Provides rapid heat-up and consistent performance.
- Automatic Ignition with Safety Shut-Off: Ensures secure and reliable operation.
- Sloped Vat Bottom: Faster oil draining and better sediment removal.
- Built-in Filtration System: Simplifies oil management with safer, cleaner handling.
- Heavy-Duty Filter Motor & Pump: Ensures long-lasting, reliable oil filtration.
- 48 mm Oil Drain Valve with Safety Interlock: Fast, clog-resistant draining.
- Caster Wheels: Main unit includes four 4" rear casters and adjustable front footings. Filter tank is equipped with 2" rear casters for mobility.

CONTROL SYSTEM

- MIC003 Provides high-precision electronic temperature and process control for consistent cooking performance and longer oil life.
- 8 Programmable Menu Keys (expandable to 16) with individual status windows for custom recipes and real-time monitoring.
- Automatic Time Compensation adjusts cook times for optimal yield.
- Built-in Safety Protections:
 - High-temperature lockout
 - Low oil level detection*
 - Drain valve status monitoring
- Semi-Automatic Oil Filtration with guided operation.
- Energy-Saving Mode for reduced idle power consumption.
- Sound Alarms clearly signal system events and warnings.

APPLICATION

Toastmaster **iFry** Fryers feature cold zone vats that allow food sediments to settle below the cooking zone into a designated "cold zone". This design helps keep the cooking oil cleaner for extended periods, particularly during peak operation hours, by preventing sediment from remaining in the active cooking area. Additionally, their professional-grade construction and reliable control systems make these fryers highly durable and efficient, providing years of dependable, trouble-free operation with minimal maintenance required.

STANDARD ACCESSORIES

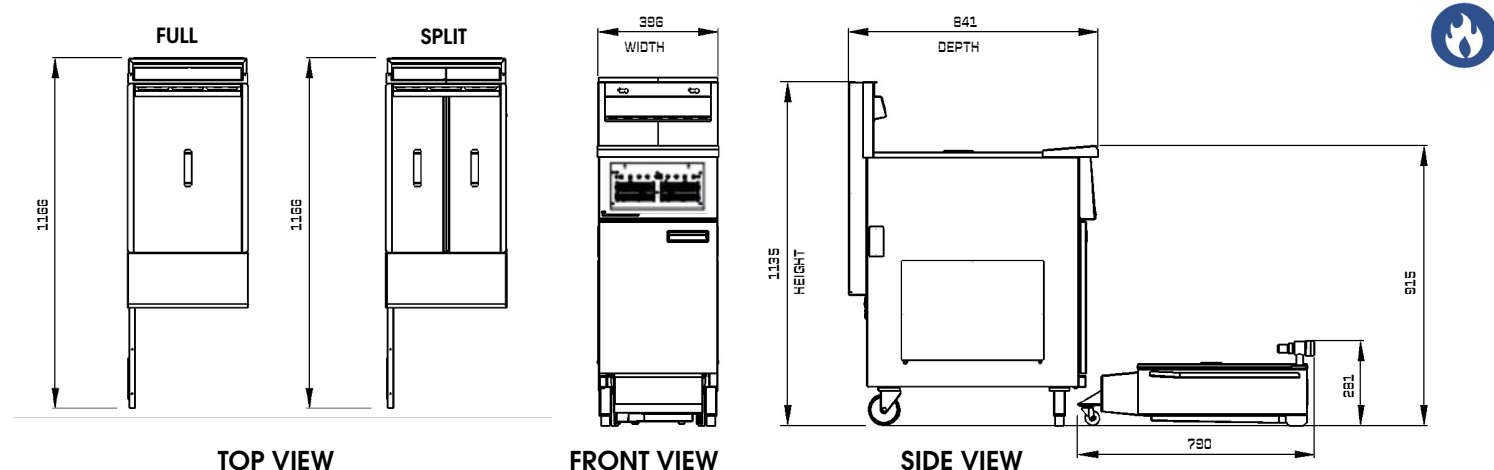
- Fry basket (2 pieces per battery)
- Basket hangers (1 piece per battery)
- Clean out rod (1 piece per unit)
- L-tipped brush (1 piece per unit)
- Tube screen (1 piece per tank)
- Filter paper (10 pieces per unit)
- Gas hose assembly (1 piece per unit)

* Each accessory listed is included in the standard package.

OPTIONAL ACCESSORIES

- Fry tank cover (1 piece per tank)
- Food hose, 6ft /1.8m (1 piece per unit)
- Crumb scoop (1 piece per unit)
- Filter pipe heat tape (1 piece per unit)

Must be requested at the time of order.



INDIVIDUAL SPECIFICATIONS			
Model	Overall Dimension W x D x H	Cooking Area / Depth	Oil Capacity
G14FM3CZ	16 x 33 x 45 in (396 x 841 x 1135 mm)	14 x 14 x 4 in (364 x 363 x 102 mm)	50 lb (27 L)
G14SM3CZ	16 x 33 x 45 in (396 x 841 x 1135 mm)	7 x 14 x 4 in (177 x 363 x 102 mm) / Tank	25 lb (14 L) / Tank

FILTER SPECIFICATIONS				
Overall Dimension W x D x H	Pan Oil Capacity	Filter Pump Motor	Filter Pump Rated Flow	Filter Media
11 x 31 x 11 in (292 x 790 x 281 mm)	66 lb (30 L)	1/3 HP, 50/60 Hz	8 GPM (30 LPM)	10 x 20 in (254 x 520mm)

UTILITIES RATINGS							
ELECTRICAL RATINGS					NO. OF BURNER	GAS CONNECTION	GAS RATINGS
Model	Voltage	Ampere	Phase	Frequency			
G14FM3CZ	220-240V	5A	1Ph (L-L)	50-60 Hz	4	1/2" Quick Disconnect connector	(22,000 BTU/BURNER) Available in LP and Natural Gas. For other Fuel types contact your Dealer/Distributor
G14SM3CZ							

GAS PRESSURE			
LP Gas		Natural Gas	
Supply Pressure (mbar)	Manifold Pressure (mbar)	Supply Pressure (mbar)	Manifold Pressure (mbar)
11" W.C. (27.4 mbar)	10" W.C. (25 mbar)	7" W.C. (17.4 mbar)	4" W.C. (10 mbar)

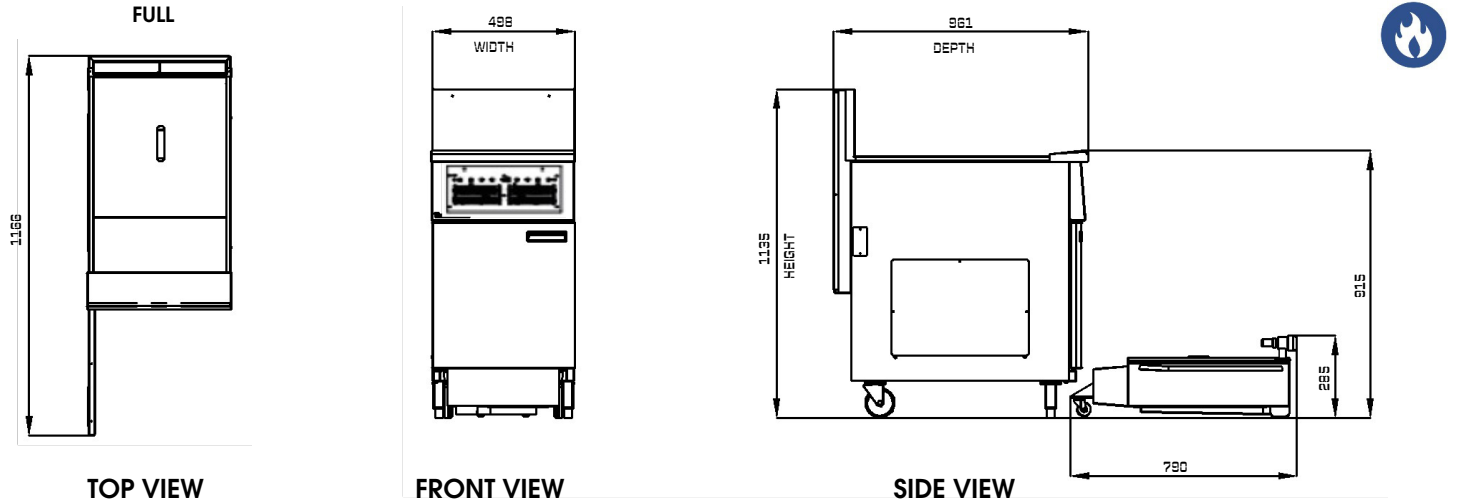
EQUIPMENT & SHIPPING INFORMATION (Approximate)		
Net Weight	Shipping Crate Size W x D x H	Shipping Weight
265 lb (120 kg)	19 x 36 x 52 in (483 x 914 x 1320 mm)	340 lb (154 kg)

RECOMMENDED MINIMUM CLEARANCES							
Non-Combustible Material				Combustible Material			
Front	Floor	Sides	Rear	Front	Floor	Sides	Rear
30 in (762 mm)	0 in (0 mm)	0 in (0 mm)	0 in (0 mm)	30 in (762 mm)	6 in (152 mm)	6 in (152 mm)	6 in (152 mm)

Nomenclature

G 14 S M3 CZ H
① ② ③ ④ ⑤ ⑥

- ① Fry Series, Gas ("G") / Electric ("E")
- ② Fryer Size ("14")
- ③ Vat Type, Full ("F") / Split ("S") Vat Available
- ④ Computer Controller
- ⑤ "CZ" Cold Zone
- ⑥ "H", Filter Pipe Heat Tape (if needed)



INDIVIDUAL SPECIFICATIONS							
Model	Overall Dimension W x D x H			Cooking Area / Depth			Oil Capacity
G18FM3CZ	20 x 39 x 45 in (498 x 961x 1135 mm)			18 x 18 x 4 in (457 x 457 x 102 mm)			88 lb (40 L)
FILTER SPECIFICATIONS							
Overall Dimension W x D x H		Pan Oil Capacity		Filter Pump Motor		Filter Pump Rated Flow	Filter Media
15 x 31 x 11 in (390 x 790 x 285 mm)		84 lb (45L)		1/3 HP, 50/60 Hz		8 GPM (30 LPM)	10 x 20 in (254 x 520mm)
UTILITIES RATINGS							
ELECTRICAL RATINGS					NO. OF BURNER	GAS CONNECTION	GAS RATINGS
Model	Voltage	Ampere	Phase	Frequency			
G18FM3CZ	220-240V	5A	1Ph (L-L)	50-60 Hz	5	1/2" Quick Disconnect connector	(22,000 BTU/BURNER) Available in LP and Natural Gas. For other Fuel types contact your Dealer/Distributor
GAS PRESSURE							
LP Gas				Natural Gas			
Supply Pressure (mbar)		Manifold Pressure (mbar)		Supply Pressure (mbar)		Manifold Pressure (mbar)	
11" W.C. (27.4 mbar)		10" W.C. (25 mbar)		7" W.C. (17.4 mbar)		4" W.C. (10 mbar)	
EQUIPMENT & SHIPPING INFORMATION (Approximate)							
Net Weight	Shipping Crate Size W x D x H					Shipping Weight	
227 lb (130 kg)	24 x 36 x 52 in (610 x 914 x 1320 mm)					366 lb (166 kg)	
RECOMMENDED MINIMUM CLEARANCES							
Non-Combustible Material				Combustible Material			
Front	Floor	Sides	Rear	Front	Floor	Sides	Rear
30 in (762 mm)	0 in (0 mm)	0 in (0 mm)	0 in (0 mm)	30 in (762 mm)	6 in (152 mm)	6 in (152 mm)	6 in (152 mm)

Nomenclature

G 18 F M3 CZ H
 ① ② ③ ④ ⑤ ⑥

- ① Fry Series, Gas ("G") / Electric ("E")
- ② Fryer Size (18")
- ③ Fat Type, Full ("F")
- ④ Computer Controller
- ⑤ "CZ" Cold Zone
- ⑥ "H", Filter Pipe Heat Tape (if needed)

Mobile Refrigerated Cabinet



Built to Last

Durability is key in commercial refrigeration. That's why all our cabinets are expertly constructed in our factory with a tough, food-safe stainless steel exterior. Engineered from the ground up they are designed to stand up to the rigors of everyday use.

Built to Adapt

We know that no two kitchens are the same, so our cabinets are designed to adapt to your needs. From cabinets with space-saving freezer drawers to mobile, heated banqueting units we've a solution for any problem.

Built for the Real World

Designed with heavy-duty, non-marking castors, our upright cabinets fit easily through a standard doorway to the banqueting area from kitchen, making positioning a breeze. Add in self-closing lockable doors, anti-tip tray slides and removable racking and you have refrigeration that's easy to live with. Refrigeration built for the real world.

Mobile Heated Cabinet



Built to Save

Saving energy is important – but so is keeping running costs low. Luckily Williams makes it easy to do both. With a unique internal airflow design, high density insulation and enhanced thermal breaks our latest refrigerated cabinets are our most efficient ever.

Built to Control

All Williams cabinets feature the latest Williams CoolSmart controller. This has a clear digital display with visual alarms. It reduces energy consumption by detecting changing situations, instigating economy mode when use is low while ensuring total food safety at all times.

Built to Entice

Functionality doesn't have to be dull – our sleek cabinets look great, either front or back of house, and feature easy-grab handles that provide a non-slip grip.

WILLIAMS											
		Dimensions (mm)			Total Power	Capacity	Trays	Temp. Range	Compressor	Heat Rejection (W)	Refrigerant
		W	D	H	Single-phase	(L)	2/1 GN Size	°C	HP	Evaporating at -10°C in 32°C ambient	
MOBILE HEATED CABINET	MHC16SS	807	885	1768	2860W	550	16 pairs	(78 - 82)			
MOBILE REFRIGERATED CABINET	MRC16SS	807	885	2000	660W	544	16 pairs	(1 - 4)	1/4 HP	485	R134a

Undercounter



U50

**PROFESSIONAL WARE-WASHING. IN A
COMPACT FORM.**

Rack Passthrough



P50

**PROFESSIONAL WARE-WASHING.
RELIABLE AND POWERFUL.**

Manufactured in Asia. Made to the highest German quality standards. Specially designed for the requirements of Asian customers. And it has been stripped down to the essentials: good wash results, powerful and reliable to operate, simple to use.

		WINTERHALTER									
		Dimensions (mm)			Total Power		Water consumption (L)		Temperatures (°C)		
		W	D	H	Single-phase	Three-phase	Tank Capacity	Rinse water volume per wash cycle	Tank (Standard / HighTemp)	Rinse	Max Water inlet
UNCERCOUNTER	U50	600	637	825	3100 - 4100 W	7800 W	15.3	2.4 / 3.4	62/66	85	60
RACK PASSTHROUGH	P50	735	805	1480		9300 - 11800 W	28	2.4 / 3.8	62/67	85	60



Multi-filtration

The cleaner the wash water, the better the wash result. This is why the U50 is equipped with an efficient triple filtration system. In stage 1, a strainer filters the largest dirt particles out of the wash water. In stage 2, a filter cylinder with fine filter removes small particles of dirt from the water. In addition, an inlet filter protects the pump from mechanical damage. This way, the entire filtration system ensures continuously clean wash water and first-class wash results. At the same time, both the risk of downtime caused by foreign bodies in the system and the effort required for manual cleaning are reduced to a minimum.

High-temperature washing

Washing at higher temperatures may be preferred in some cases due to particular hygiene requirements. The U50 has a special program for this: high-temperature washing automatically increases the tank temperature and rinse water volume.

Double-skinned stainless steel housing

Quality through to the last detail: the U50 has a stainless steel housing with fully enclosed, double-skinned insulation. This reduces not only noise emissions, but also heat loss. This lowers energy consumption and therefore operating costs.

NEW Winterhalter U50 Undercounter Dishwasher

High-performance washing system

At the heart of the U50's high-performance washing system are the two elliptical wash fields. Their special jet geometry optimises surface coverage when applying water and detergent to the wash items. The wash fields can be quickly and easily removed for cleaning without any tools.

CONNECTED WASH

Connecting the U50 to the internet via CONNECTED WASH creates the foundation for automatic analysis and evaluation of all key machine data. This means: wherever opportunities arise to optimise the washing process, the operator will receive detailed recommendations on how to reduce operating costs. The machine immediately indicates any critical errors – to maintain impeccable hygiene and operational safety at all times. Automatic updates keep the machine software continuously up to date to ensure that new functions are deployed immediately. The CONNECTED WASH application can be accessed from any location using only a computer or mobile device.

RemoteServices

Connecting the U50 to the internet via CONNECTED WASH makes it possible to remotely access the machine. One call is all it takes for Winterhalter experts to take a look at the machine, recognise the cause of the fault and provide responsive support without any time-consuming travel. This procedure avoids unnecessary service call-outs. If spare parts are required, they can be identified within seconds and the service technician can be equipped accordingly. RemoteServices therefore minimise service costs and enhance operational reliability.

Display

The U50's cockpit features a clear and intuitive display with single-button operation, a language-neutral user interface and self-explanatory pictograms. All the functions can be called up via three simple operating levels: one for users and one PIN-protected level each for the chef and the service technician. During the wash cycle, the display clearly shows the progress of the programme. The current tank and boiler temperatures are easy to access as well.

Locations

PT Keisi Indonesia, Jakarta (HQ) :

Monday - Thursday (08:00 - 17:00)

Friday (08:00 - 17:30)

Contact: (+62) 877-7899-9910

Hotline: (021) 692-5696

Jl. Pintu Besar Selatan No.71B-C,

Pinangsia, Kec. Taman Sari, Kota

Jakarta Barat, Daerah Khusus

Ibukota Jakarta 11110

PT Keisi Indonesia, Bandung :

Monday - Friday (09:00 - 17:00)

Saturday (09:00 - 14:00)

Hotline: (022) 631-96271

Jalan Dr. Rum No. 5,

RT.002/RW.002, Kelurahan

Pasirkaliki, Kecamatan Cicendo,

Kota Bandung, Jawa Barat 40171

PT Keisi Indonesia, Service Center :

Monday - Friday (09:00 - 17:00)

Saturday (09:00 - 15:00)

Contact: (+62) 811-1006-8032

Hotline: (021) 388-64202

Jl. Bandengan Utara Raya No.85

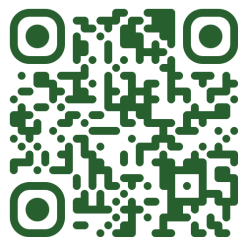
B5, RT.2/RW.2, Penjaringan,

Kecamatan Penjaringan, Jkt Utara,

Daerah Khusus Ibukota Jakarta

14440

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