



A preferred partner of Rieber









INTRODUCTION



Probably the most accurate way of interpreting a new culinary age, past, present or future, lies in one's palate - the first and last place where phenomenal dishes begin and end.

For the reality of the end product in any top kitchen, something vital lies between imagination and creation: Ruiters Far East, the bridge that serves to transform ideas into realities.

It is often a delicate point to decide what works best for a particular kitchen, or how to employ the right tools to optimise workflow processes and streamline production for chefs and hospitality professionals. In spite of challenging market trends, Ruiters Far East simply always observes the ebb and flow with understanding and finesse.

As the culinary world hurries by with a flurry of unprecedented creations and food revolution, the food service and hospitality markets must be ready, at all times, to meet expectations. For this reason, Ruiters Far East is the answer: from aligning and providing the fundamental parts, to the most extraordinary demands in the whole perfect scheme of things.

Given a healthily evolving culinary world, change is a privilege. Ruiters Far East honours that privilege by constantly sourcing for premium products from top-tier European and American hospitality brands that serves your business.

The distinction between professionals and amateurs is a simple one, only to be defined in the creative mind. Ruiters Far East is not just strategic without purpose; it goes above and beyond. Always.

This evident claim is simply reflected in the complementing line of other specialised equipment to hotels, restaurant/café concepts, consultation and set-up.

Exquisite execution for every barista or barman's liquid wonder; elegant banquet outfit for every celebration; immaculate housekeeping to ensure head-to-toe comfort for every hotel guest, and definitive chef jackets. These are all old faithful in such a vast and dynamic industry yet Ruiters Far East puts these needs into order and created a harmonious thread despite competitive trends.

Ruiters Far East is conscious of what goes on behind every kitchen to what comes out on a plate; from specialist needs to pleasing a whole host of palates, and ultimately, making things easy for you.

PolyScience®, Rieber, Pacojet®, Anliker, Haber, Key-Bak®, bamix® and MAC® are just some of the top hospitality brands partnered with Ruiters Far East.



THERMOPORT®

Rieber
Qualität - made in Germany.

REGNERATING, TRANSPORTING AND SERVING FOOD - WITH GENERATION 2.0

The classics. Made from light, robust and pore-free plastic - double-walled and tightly welded. The thermoport® is available in various versions: heated or unheated, orange or black, topper or frontloader, so you can find the right Thermoport® for the job. Generation 2.0 is equipped with more powerful heaters and additional special features.

BENEFITS



Reliable Storage



Safe Transport



Easy Serving



Several temperature zones



The Original



Perfect insulation



Digital Heating



Dishwasher-safe (with heating system removed)



Low Weight



Robust

DIMENSION :



Thermoport® TP2.0 / 100 K/100 KB

Food transport box with pore-free plastic skin, double-wall welded, high-quality snap locks, dishwasher-proof, range of application: -20 to +100 °C, heating capacity: up to 95 °C

L x W x H (mm): 370 x 645 x 308
Weight: 7.2 kg / 8.3 kg
Max. filling volume: 26 l

⊕ **Thermoport® TP2.0 100KB- CNS:**
85 02 03 52 orange

Thermoport® 100K:
85 02 03 01 orange & black

⊕ **Thermoport® 100KB:**
85 02 03 13 orange & black



Thermoport® 2.0 1000 KB / 1000 K

Food transport box with pore-free plastic skin, double-wall welded, high-quality snap locks, dishwasher-safe, range of application: -20 to +100 °C.

Thermoport 2.0 1000 KB: heatable with digital, more powerful circulating air heating, max. attainable temperature: +85 °C.

L x W x H (mm): 435 x 670 x 561 / 435 x 610 x 561
Weight: 17.2 kg / 12 kg
Max. filling volume: 52 l
Heating power (KB models): 763 W

⊕ **Thermoport® 2.0 1000 KB:**
85 02 04 23 orange
85 02 04 24 black

Thermoport® 1000 K:
85 02 04 01 orange
85 02 04 12 black



Thermoport® 6000 KB/6000 K

Food transport box with pore-free plastic skin, double-wall welded, high-quality snap locks, dishwasher-safe, range of application: -20 to +100 °C, max. attainable temperature: +95 °C

L x W x H (mm): 645 x 790 x 560
Weight: 23 kg / 21 kg
Max. filling volume: 104 l
Heating power (KB models): 300 W

⊕ **Thermoport® 6000 KB:**
85 02 08 03 orange
85 02 08 06 black

Thermoport® 6000 K:
85 02 08 01 orange
85 02 08 05 black

⊕ heated



THERMOPORT® KITCHEN

Rieber
Qualität - made in Germany.

FOOD REGENERATION, TRANSPORT, COOKING, COOLING AND SERVING.

Discover the top-quality details that make up the Rieber thermoport®. Rustproof stainless steel as inside and outside material does not just guarantee excellent insulation and consequently meets the most stringent hygiene requirements, but also ensures perfect quality. The stainless steel thermoport® is available as a toploader or frontloader in almost every size and design variant. There is also a choice between mobile or stationary models.

BENEFITS



Reliable Storage



Safe Transport



Easy Serving



Several temperature zones



thermoport®

The Original



Replaceable insulation



Low Weight



Interior tightly welded



Several temperature zones via insulated dividers.



Robust

DIMENSION :



thermoport® 1600 U / 2000U
3600U

dishwasher-safe (without heating system), made from stainless steel, with heating capacity up to +100 °C



thermoport® 1600 K /
2000 K / 3000 K

made from stainless steel, cooling capacity +4 to +8 °C



hybrid kitchen® 140 /
hybrid kitchen® 200

For regenerating, baking, core temperature cooking, steaming and cooking at different chamber temperatures.

⊛ thermoport® 1600 U:
L 492 x W 769 x H 930 mm
Weight: 45 kg / 70.4 l vol.
85 01 06 09

⊛ thermoport® 2000 U:
L 492 x W 769 x H 1,078 mm
Weight 50 kg / 89.7 l vol.
85 01 07 08

⊛ thermoport® 3000 U:
L 592 x W 769 x H 1,448 mm
Weight 63 kg / 130 l vol.
85 01 08 08

⊛ thermoport® 1600 K:
L 492 x W 769 x H 1,130 mm
Weight 50 kg / 70.4 l vol.
85 01 06 10

⊛ thermoport® 2000 K:
L 492 x W 769 x H 1,278 mm
Weight: 80 kg / 89.7 l vol.
85 01 07 10

⊛ thermoport® 3000 K:
L 592 x W 769 x H 1,648 mm
Weight: 100 kg / 130 l vol.
85 01 08 10

⊛ hybrid kitchen® 140:
⊛ up to 140 °C
with service function
L 592 x W 769 x H 960 mm
Weight: 61 kg / 78 l vol.
85 01 09 04

⊛ hybrid kitchen® 200:
⊛ up to 200 °C
L 662 x W 870 x H 981 mm
Weight: 69 kg / 78 l vol.
85 01 09 11



BANQUET TROLLEY

Rieber
Qualität - made in Germany.

The proven tray trolleys are perfect for food distribution with established tray systems. Either passive or active, they are the perfect solution for all in-house tray distribution tasks.

The Rieber banquet trolleys are the ideal companion for the hot or cold holding of meals at bigger events.

The right rack trolley for any task - whether as space-saving variant, for GN 1/1 or 2/1 or for Euronorm or Gastronorm.



Banquet trolley 1 x 2/1 GN

Made from stainless steel, body and doors with double-walled insulation, cupboard compartment with seamless deep-drawn support rails for stainless steel grilles or GN containers, rail clearance of 115 or 70 mm, available as heated or cooled version, models with rail clearance of 115 mm.

Heated: Circulating air heating, thermostat controller from + 30 °C to + 100 °C.

Cooled: Circulating air cooling, thermostat controller from - 12 °C to + 8 °C.



Banquet trolley 2 x 2/1 GN

Made from stainless steel, body and doors with double-walled insulation, cupboard compartment with seamless deep-drawn support rails for stainless steel grilles or GN containers, rail clearance of 115 or 70 mm, available as heated or cooled version, models with rail clearance of 115 mm.

Heated: Circulating air heating, thermostat controller from + 30 °C to + 100 °C.

Cooled: Circulating air cooling, thermostat controller from - 12 °C to + 8 °C.



Banquet trolley light

Heated, in GN 1 x 2/1 and 2 x 2/1, with analogue controller, without gallery. Made from stainless steel, body and doors with double-walled insulation. Cupboard compartment with seamless deep-drawn support rails for stainless steel grilles / GN containers with rail clearance of 115 or 70 mm, with tilt protection. 2 fixed casters, 2 swivel casters with brakes. Circulating air heating, thermostat controller from + 30 °C to + 90 °C.

- ⊛ **BKW 1 x 2/1 GN heated**
External dimensions L x W x H
777 x 837 x 1712 mm
Overall empty weight: 120 kg
Max. number of stainless steel grilles
GN 2/1: 11 or 18
88 23 01 04 / 88 23 01 05

- ⊛ **BKW-KF 1 x 2/1 GN cooled**
External dimensions L x W x H
802 x 884 x 1755 mm
Overall empty weight: 150 kg
Max. number of stainless steel grilles
GN 2/1: 10
88 23 04 02

- ⊛ **BKW 2 x 2/1 GN heated**
External dimensions L x W x H
1490 x 837 x 1712 mm
Overall empty weight: 200 kg
Max. number of stainless steel grilles
GN 2/1: 2 x 11 or 2 x 18
88 23 02 03 / 88 23 02 04

- ⊛ **BKW-KF 2 x 2/1 GN cooled**
External dimensions L x W x H
1487 x 843 x 1755 mm
Overall empty weight: 215 kg
Max. number of stainless steel grilles
GN 2/1: 2 x 11
88 23 04 01

- ⊛ **BKW light 1 x 2/1 GN heated**
External dimensions L x W x H
777 x 837 x 1674 mm
Overall empty weight: 120 kg
Max. number of stainless steel grilles
GN 2/1: 11 or 18
88 23 01 11 / 88 23 01 12

- ⊛ **BKW light 2 x 2/1 GN heated**
External dimensions L x W x H
1490 x 837 x 1674 mm
Overall empty weight: 200 kg
Max. number of stainless steel grilles
GN 2/1: 2 x 11 or 2 x 18
88 23 02 12 / 88 23 02 11

❄ chilled
🔥 heated



K POT® & THERMOPLATES®



K-POT® - 2/3-1600 automatic cooking

Ceran hob with 6 integrated cooking programmes, 3 hot holding levels and 3 power levels, casing from stainless steel, for thermoplates® 1x GN 2/3 or 2x GN 1/3

L x W x H (mm):
353 x 380 x 88
Weight: 5 kg
Connected load:
1N AC 230 V 50 Hz
Power: 1600 W
K-POT® - 2/3-1600 stainless steel
K-POT® - 2/3-1600 black

AVAILABLE IN DIFFERENT MODEL & SIZES

Thermoplates® with handles

2.6 mm SWISS-PLY® multilayer material, coated or nano surface treated, GN 1/1, GN 2/3, GN 1/2, GN 1/3. Available in 100, 65, 40 and 20 mm depths.

Ideal for cooking methods with liquid: Boiling, cooking, steaming, woking as well as cold holding and serving.

Perfect handling due to permanently mounted handles.



AVAILABLE IN DIFFERENT MODEL & SIZES

Buffet lid made from stainless steel

Buffet lids made from stainless steel for regenerating and presenting food. With permanently attached hinge, consequently foldable

AVAILABLE IN DIFFERENT MODEL & SIZES



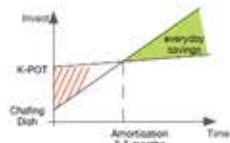
REGULAR CHAFING DISH
You always need 2 fuel cells, which only last 2.5 hours

costs = 100 %



K-POT
The K-POT only needs 0,4kWh (level 2)

costs = 90 % less



You save almost 90% per hour!

- NO WATER BATH
- NO BAD ODOUR
- NO WASTE HEAT
- NO FIRE HAZARD
- BETTER QUALITY
- HIGHER SAFETY
- SIMPLE LOGISTICS
- EASY CLEANING
- HIGH LEVEL OF CO2 SAVINGS

DIMENSION:

	1/1	2/3	1/2	1/3	1/6
	325 x 530	325 x 362	325 x 265	325 x 176	162 x 176
100	101	71	51	31	1.41
65	61	41	31	21	1.1
40	2.51	21	1.51	11	0.61
20	-	-	-	-	-

ENERGY EFFICIENCY:

SWISS-PLY® multilayer material
The aluminium core transfers energy up to 10x faster than conventional



Thermoplates® handle

Wire rack for all thermoplates®. For transport, presentation, hot holding or induction cooking. Anti-skid jacket.



1/1 2/3 1/2 1/3
84 19 04 05 84 19 04 02 84 19 04 03 84 19 04 04

THE MULTI-LAYER MATERIAL FOR OPTIMUM THERMAL TRANSFER.

The quality of meals largely depends on proper temperature management. Whether during storage, transport or preparation - temperature is of the essence. In order to supply energy (cold or heat) to food as uniformly and gently as possible, a perfect energy carrier is required. The SWISS-PLY® multilayer material is such an energy carrier: Stainless steel on the outside is the ideal material for food handling, and an aluminium core inside which ensures an up to 10 times faster heat/cold transfer.



- Stainless steel: easy to clean, refined with nano surface, suitable for all energy sources, suitable for induction heating
- Aluminium core: up to 10x better conductivity than stainless steel, quickest and uniform temperature adaptation, no frying losses
- Stainless steel: easy to clean, refined with nano surface, suitable for all energy sources, suitable for induction heating

TEMPERATURE RANGES:



°CHECK

THE FOOD FLOW REVOLUTION

"Wherever there is a time difference or spatial decoupling between the production and consumption of food, our Gastronorm system, which was introduced 50 years ago, offers you the most efficient and sustainable solution. Our new °CHECK system now also offers you a transparent and safe option for digitally documenting all of your HACCP data in real-time and retrieving it anytime and anywhere. This digitalisation will revolutionise your food flow and contribute to the protection of resources."

The quality of your food is determined by the correct core Temperature.

- Ensures high food quality using core temperature sensors
- Guarantees perfect food quality even in the absence of qualified staff



ARE YOU
°CHECK-READY?

MOBILE °CHECK

**MEASURING,
CAPTURING,
EVALUATING
AND THINKING
FOR ITSELF**

- for premium food quality.



Imagine you were able to digitally capture all HACCP-relevant data across the entire food flow on a mobile device at any time. Time-consuming bits of paper everywhere would be a thing of the past.

- Temperature measuring with an easy-to-use wireless core temperature sensor
- Real-time transfer of measuring data to a smartphone
- Quality assurance on the basis of the adequate core temperature of your food

THE SMS PRINCIPLE:



Imagine it was possible to constantly and automatically monitor your stationary and mobile temperatures in several locations at the same time.

- Stationary real-time temperature measuring
- Stationary monitoring with the capability to save both costs and resources (energy efficiency)
- Seamless logging of mobile equipment, such as the Rieber thermoport®, across the entire food flow. Also possible for service in external locations.
- The new generation of Rieber hardware already uses or is ready for the necessary technology: This means that it is °CHECK-ready.

AUTO °CHECK





SOUS VIDE PROFESSIONAL™ THERMAL CIRCULATORS



THERMAL CIRCULATOR FOR PRECISION COOKING AND HEATING

Sous vide cooking is used by the world's best chefs to achieve amazing flavour and texture. Sous Vide is a cooking technique that relies on a precise, temperature controlled circulator. Food is vacuum sealed and cooked at a gentle temperature in a precisely controlled water bath.



CHEF SERIES

The standard of the professional kitchen

- Controls up to 30 liter bath volume
- Large, back-lit LCD displays set & actual temperatures
- 1100 watt heater
- Pump-flow regulation
- 12 liters per minute pump
- Auto-restart
- 0.07°C stability
- Ability to calibrate to reference standard
- Protective Travel & Storage Case
- Includes "Sous Vide & Precise Temperature Cooking - Technique & Recipes" book and a temperature reference table
- 240V: SVC-AC2E



CLASSIC SERIES

The original Sous Vide Immersion Circulator for culinary use

- Controls up to 30 liter bath volume (45 liters with 240 volt unit)
- 1100 watt heater (1600 watt heater in 240 volt unit)
- 12 liters per minute pump
- 0.05°C stability
- 3 preset temperatures
- Pump-flow regulation
- Auto-restart
- Protective stainless steel cage
- 240V: 7306AC2E5



INTEGRATED BATH SYSTEM



INTEGRATED BATH SYSTEM

CHEF Series

CLASSIC Series

CLASSIC PLUS Series

ARTIST Series

The professional kitchen standard

- Innovative features and award winning design deliver outstanding results under the toughest conditions and demands

The legendary machine that changed kitchens forever

- The standard behind many cookbooks and groundbreaking recipes

Expanded feature set in a classic design

- Fully time and temperature programmable for "step cooking"
- RS-232 connectivity for HACCP data logging

Our flagship laboratory unit, with even more communication and control features

- Touch-screen controller
- Time and temperature programmability
- USB-A, USB-B, ethernet, RS-232, RS-485 communications
- External temperature probe
- Multi-language user interface

Maximum Bath Volume	30L / 8 gal
Maximum Pump Output	12L / min 3.2 gal / min
Flow Adjustable	Yes
Maximum Temperature	200°F / 95°C
Temperature Stability	±0.07°C
Heater Wattage	240V: 1100

Maximum Bath Volume	240V: 45L / 12 gal
Maximum Pump Output	12L / min 3.2 gal / min
Flow Adjustable	2-speed
Maximum Temperature	200°F / 93°C
Temperature Stability	±0.05°C
Heater Wattage	240V: 1600

Bath Volume	240V: 60L / 15.8 gal
Maximum Pump Output	12L / min 5.3 gal / min
Flow Adjustable	Continually Adjustable
Maximum Temperature	392°F / 200°C
Temperature Stability	±0.01°C
Heater Wattage	240V: 2200

Bath Volume	240V: 60L / 15.8 gal
Maximum Pump Output	12L / min 5.3 gal / min
Flow Adjustable	Continually Adjustable
Maximum Temperature	392°F / 200°C
Temperature Stability	±0.01°C
Heater Wattage	240V: 2200

AVAILABLE IN 28L & 45L

AVAILABLE IN 28L & 45L



THE SMOKING GUN™



HANDHELD FOOD SMOKER, THE PERFECT ADDITION TO YOUR KITCHEN OR BAR

The Smoking Gun™ is a handheld food smoker. Create classic flavours with wood chips, such as hickory, applewood, mesquite and cherry, or expand your culinary creativity by smoking with flavours like teas, spices, and dried flowers.

- One-piece, removable anodized aluminium smoking chamber
- Heavy-duty metal blower fan - will not melt when heated
- Efficient, low-noise motor
- Excellent for finishing products that are cooked Sous Vide or other methods where food is not normally directly exposed to fire or smoke

Classic Wood Chips - Apple, Cherry, Hickory, Mesquite



RECIPE IDEAS FOR THE SMOKING GUN™

SMOKED COCKTAILS

- Bourbon
- Bloody Mary
- Dark Ale Beer



SMOKED FISH & SEAFOOD

- Fresh Oysters
- Beer Steamed Mussels
- Dungeness Crab



SMOKED MEAT & MARINADES

- Roasted Chicken
- Meatballs
- BBQ Marinade



SMOKED DESSERTS

- Smoked Marshmallow
- Chocolate Ice Cream
- Smoked Bananas



SMOKED VEGETABLES & SALADS

- Spinach Salad
- Tuna Salad
- Grilled Artichokes



SMOKED SNACKS & APPETIZERS

- Hummus
- Arbequina Olives
- Cheddar Cheese



SMOKED SOUPS & DRESSINGS

- Potato-Leek Soup
- Mushroom Soup
- Bacon Vinaigrette



SMOKED SALTS, SPICES & TEAS

- Sea Salt
- BBQ Spice Mix
- Chinese Tea Leaves



THE ANTI-GRIDDLE™



LET YOUR CULINARY IMAGINATION RUN WILD!

The Anti-Griddle™ is a traditional cooktop with an amazing twist: the device quickly freezes sauces and purees instead of heating them. Develop solid or semi-frozen creations with stable, crunchy surfaces and cool, creamy centres. The tantalizing dual-textures create a surprising and unique experience in restaurants.

THE SONICPREP™



ULTRASONIC HOMOGENIZER, EMULSIFY, INTENSIFY, TENDERISE INFUSE

The PolyScience® Sonicprep™ emits ultrasonic sound waves or "sonicates" to extract, infuse, homogenize, emulsify, suspend de-gas or even rapidly create barrel-aged flavor. By applying low heat vibrations of sound energy, this new PolyScience® machine provides you an incredible range of techniques





PACOJET 2



WHEN COOKING BECAME SWISS.

NEW Pacojet 2: A Classic Reinvented

Pacojet 2 is the next model generation that elevates ordinary cooking to culinary excellence.

Innovative features developed for Pacojet 2:

New colour graphic display and touchscreen with intuitive icons

New, revolutionary pacotizing features for fresh, frozen foods:

- Whole and decimal portions -perfect for precise quantities
- Optional air pressure mode with automatic depressurization
- Pressure release during a processing cycle possible
- Overfill rescue function -Pacojet senses and recovers overfilled beaker contents automatically without the need to thaw

New, special programs for processing fresh, non-frozen foods with the Pacojet Coupe Set:

- Cutting/Chopping** -for tartare, farces, herbs, etc.
 - Mixing/Whipping** -for liquid foods
- All without generating heat - a processing cycle takes just 1 minute!

Easier to operate and now customizable:

- Comprehensive, illustrated instruction manual
- Complete cleaning cycle shown on the display
- Visual guidance for simple and hygienic cleaning of the machine
- Customization of user settings
- Customize your Pacojet 2 to fit your preferences and needs

Extended performance life:

- Exclusive, Swiss engineered brushless motor with an extended 5 year warranty: outstanding performance and reliability, significantly more quiet and practically wear-free.

New international Pacojet 2 recipe book

- featuring exquisite culinary inspirations created by Pacojet chefs from around the World

High-quality accessories with sustainable value

- all Pacojet 1 accessories are compatible with Pacojet 2



Technical Data PACOJET 2

- Rated power:** 950 W
- Voltage:** 230-240V/50-60Hz
- Dimensions:** (height x width x depth) 498 x 182 x 360 mm
- Net weight:** 15.7 kg / 35 lb.
- Beaker capacity:** 1.0 L (h: 135 mm, Ø: 130 mm)
- Maximum fill:** 0.8 L
- Ideal pacotizing temperature for frozen foods:** -22 °C
- Rate of rotation:**
- Motor:** 6,000 rpm
- Pacotizing blade:** 2,000 rpm
- Overpressure:** approx. 1.2 bar / 17.4 psi

PACOJET ACCESSORIES:



Spray Guard



Pacotizing Beakers



Spray Guard



Pacotizing lid



Pacotizing Blade
[Standard]
[Gold] <optional>



Chrome spatula



Recipe Book
[comes only with
pacojet 2]
<optional>



PACOJET 1



WHEN COOKING BECAME SWISS.



Pacojet 1: The Original proven worldwide for over 20 years

Revolutionary Cooking System

Pacojet® is a revolutionary cooking system that enables Chefs to puree fresh deep-frozen food without thawing into an ultra-smooth texture with the Pacojet.

The Pacojet cooking system enables

- unprecedented creativity
- exquisite results
- saving of production time, no food waste

UNPRECEDENTED CREATIVITY

Pacojet opens a new dimension in food preparation.

- Simple realization of ideas
- Prepare signature dishes with ease
- Delight guests with originality

EXQUISITE RESULTS WITH THE PACOJET

Pacojet purees fresh deep-frozen food without thawing.

- All natural colors
- Intense aromas
- Ultra-smooth texture

SAVING OF PRODUCTION TIME, NO FOOD WASTE

Prepare, deep freeze, store and pacotize with the Pacojet cooking system.

- Simple preparation with fresh ingredients directly in the pacotizing beakers
- Optimal deep-frozen storage in the pacotizing beakers for freshness and hygiene
- Pacotize in portions whenever needed for service or mise en place

Technical Data PACOJET 1

- Rated power:** 1000 W
- Voltage:** 220-240 V / 50-60 Hz
- Dimensions:** (height x width x depth) 498 x 182 x 360 mm
- Net weight:** 14.0 kg / 30 lb.
- Beaker capacity:** 1.0 L (h: 135 mm , Ø: 130 mm)
- Maximum fill:** 0.8 L
- Ideal pacotizing temperature for frozen foods:** -22 °C
- Rate of rotation:**
- Motor:** 10,000 rpm
- Pacotizing blade:** 2,000 rpm
- Overpressure:** approx. 1.2 bar / 17 lb. in.

CLEANING KIT:

COUPE SET : <OPTIONAL>



Coloured beaker lids <optional>



Insulating Box <optional>



Washing insert



Sealing ring



Rinsing ring



1 x Whipping disc,
1 x 4-blade cutter,
1 x 2 blade cutter
1 x Cutter Tong





BRUNNER FOOD PROCESSING



Precision Vegetable Cutting & Prep

The newest Generation of the anliker fruit and vegetable cutting machine is "thousandfold proven classic" and recommended by famous Chefs and production plants worldwide.

50 years of improvements bring the «mother» of vegetable cuttings machine close to perfection. The knives are hand sharpened and in Swiss made Quality. The «Drawing Cut» is responsible for the nice and clean slice, even on very delicate fruits and vegetables. The goods are undamaged, stay fresh, won't oxidise and so retain their nutritional value and essential nutrients. The anliker stands for reliability, is maintenance free and needs no servicing.



Technical Data for anliker 5

- Voltage:** 100 V to 240 V, 50/60 Hz
- Motor:** 0.26 KW
- Weight:** 21,5 kg
- System of protection:** IP 56 hose-proof
- Footprint:** 250 mm x 315 mm
- Height:** 540 mm
- Packed:** 760 mm x 370 mm x 430 mm
- Conforms to:** CE, UL, NSF and HACCP standards

ANLIKER XL



A Powerful Duo from Anliker

Employing a «drawing cut», the anliker XL vegetable-cutting machines always cut cleanly and ensure long-lasting freshness and an appetising appearance of cut food. What's more, because the cutting discs are 240mm in diameter, high hourly throughput rates are achieved. The two anliker XL models are ideal vegetable-cutting machines for larger kitchens, canteens, hospitals and catering companies. The anliker XL is available in two models: the anliker XL and the anliker XL Star which has a rotating feeder tube and also performs «brunoise» and «gaufrette» cuts



Technical Data

- Voltage:** 1x 100 V - 240 V, 50/60 Hz
3x 400 V / 3x 200 V
- Power:** 0,75 kW / 1.0 hp
- Weight:** 29,4 kg (Star) / 26.6
- System of protection:** IP 56
- Footprint:** 295 x 320 mm
- Dimensions:** 345 x 590 x 655 mm
- Conforms to:** CE, UL, NSF, HACCP



SWISSBIDONE



The kitchen aid with that Easy swing®

Swissbidone is completely made of stainless steel and is therefore easy to clean. The cutter's special design makes it very compact. The 6 litre bowl can be easily lifted out of the machine. The adjustable, variable drive speed allows gentle cutting or pre-chopping at only 400 r/min and finest emulsification at up to 3'600 r/min. The knives are made with a particularly durable serrated laser edge. The stainless steel lid has a fill opening with an observation window. The locking button also serves as impulse key. This permits adding seasoning at the end of processing.

Swissbidone is equipped with the unique, globally patented easy swing. For processing smaller volumes, the cutter can be operated at an angle. It can even be swivelled to a 110° position to simplify emptying and cleaning. A juicer insert to squeeze grapefruit, oranges lemons or limes is optionally available. The juice is directly collected in the bowl.



Technical Data

Voltage: 100–240 V, 50/60 Hz
Power: 0.55 kW
Number of revolutions: variable 400–3600 Upm
Weight: 25 kg
Dimension: 320 x 300 x 520 mm
Material: Inox, stainless steel
Conforms to: CE, HACCP



OTHERS



ANLIKER MULTICUT 240

Voltage: 3x 400 V, 50 Hz / 1x 115 V, 60 Hz
Power: 0.75 kW / 1.1 kW
Weight: 75 kg
System of protection: IP 56
Dimension: 625 mm x 625 mm x 1000 mm
Conforms to: CE, UL, NSF, HACCP



MEAT TENDERISER

Voltage: 3 x 400 V, 50 Hz
Motor power rating: 0,37 kW
MCB protection: IP 64
Hourly capacity: Up to 700 pcs./h
Appliance weight: 30 kg



PROFITCUT

Voltage: 400 V, 3Phasen
Power: 1,1 kW
Weight: 30 kg
System of protection: IP 54
Dimension: 365 x 385 x 500 mm
Number of revolutions:
1.: 1'400 Upm
2.: 2'800 Upm
Material: INOX
Conforms to: CE



Meat Chopper KSM

Motor : 0.5 kW
Voltage: 3 x 400 V / 50 Hz
Protection: IP 54
Capacity: up to 200 kg
Weight: 26 kg
Dimensions L x W x H: 473 x 266 x 475 mm



Excellent and efficient cooking and in the minimum space

- The same production capacity in half the space required by a conventional oven
- Carry out any type of cooking.
- Maximum cooking quality with the patent.
- Energy efficiency.
- Minimal running costs.
- Easy to clean

Technical Specification

Technical Specification	4GN 2/3	4GN 1/1	6GN 2/3	6GN 1/1	10GN 1/1
External dimensions: (mm) Width x Depth x Height	520 x 625 x 575	520 x 799 x 575	520 x 625 x 694	520 x 799 x 694	520 x 799 x 935
Capacity:	4GN 2/3	4GN 1/1	6GN 2/3	6GN 1/1	10GN 1/1
Mono-phase connection at 230V/50Hz:	3,1 KW	3,1kW	3,1 kW	-	-
Three-phase connection at 400V/50Hz:	-	5,7kW	5,7 kW	7kW	11,2 KW
Temperature control:	TSC	TSC	TSC	TSC	TSC
Distance between rails:	60 mm	60 mm	60 mm	60 mm	60 mm



Combined steam and hot air cooking



Dry Out
Perfect roasts and crispness



Smart Climate
Succulent fish and roasts



Multipoint probe
Homogeneity



Sous-vide probe
Core temperature control



Delta T
Maximum respect for the product



TSC (Precision for low temperature cooking)



Fan speeds
Less circulation



Smart Wind
Maximum homogeneity



Multilevel
Forget about timers



Cooking stages
Step-by-step programming



Auto Clean
Automatic oven cleaning

iVac (Intelligent Vacuum)

Packing liquids has never been so easy

Reduce the maintenance, repair and consumption costs of food packing with the newly patented iVac (Intelligent Vacuum). This new sensor-controlled packing system allows our TekVac machines to carry out intelligent food packing and automatically selects the optimum vacuum level for each product. iVac is ideal for packing liquids and moist and porous foodstuffs. The iVac makes it possible to pack food products without the need for supervision and optimises the timing of the packing cycle.



Auto Clean Oil

Save time and money on oil changes



Calibration

Making you packer 100% precise in a matter of seconds



Wire-free sealing bar

Cleaning in half the time



Soft Air

For packing delicate or special food products



Packing in a modified atmosphere

For fresh or delicate food products



Vac +

Extra vacuum for porous foodstuffs



AVAILABLE IN DIFFERENT SIZES



Technical Specification

External dimensions:
Width x Depth x Height
Chamber dimensions:
Vacuum pump:
Voltage:
Power:
Length of sealing bar:

TVA410B2

525 x 565 x 457 mm
430 x 430 x 180 mm
BUSCH 10 / DVP 20 / BUSCH 20 m3/h
230/1/50 V/N/Hz
0,45 kW
410 mm



TVA432B2

665 x 590 x 460 mm
570 x 450 x 180 mm
DVP 20 / BUSCH 20 m3/h
230/1/50 V/N/Hz
0,75 kW
430 + 430 mm



Special Sealing Bar "Packing in half the time".

Thanks to the special design of the sealing bar, TekVac makes it possible to pack two bags placed on top of each other in the same position. In this way, twice the number of bags can be packed in the same amount of time.



Quick switch connection



Vacuum packing



Conservation



Opening



External vacuum kit



External vacuum accessory



Gastronorm trays specially designed for vacuum packing



Lids for Gastronorm trays specially designed for vacuum packing GN 1/1, GN 1/2 and GN 1/3



TEKTHERM

DISTFORM
FOODSERVICE TECHNOLOGY

Save up to 76% more

The most efficient technology for long cooking

With Compact TekTherm save up to 76% of money in the long-term cooking, night firings are now as cheap as any other type of cooking thanks to the technology of precision TSC every second manages the energy needed to keep the cooking stable ($\pm 0.2^{\circ}\text{C}$ accuracy).



VACUUM COOKING



LOW TEMPERATURE COOKING



DEHYDRATION



STEAMER



PASTEURISATION



FERMENTATION



REGENERATION



HOLDING



Technical Specification for TTHCS323

dimensions: 520 x 627 x 520 mm

volume: 0,34

weight: 50kg

capacity GN: 4 GN 2/3

max. bucket depth: 65mm

power: 3,1 kW

tension: 230 V : 50 Hz

operating temp: 30 - 100°C

sous-vide probe: YES

camera stability: $\pm 0,20^{\circ}\text{C}$

homogeneity: 0,6 °C





TECHFROST in Pastry

The blast chilling and blast freezing allow to obtain a new work system, faster and ideal for treating all the products from the raw and semi-cooked like croissant, bases for cakes, etc.) to the ones already cooked, also the most delicate, maintaining them fresh, exactly as just prepared.



TECHFROST in Gelateria

Since many years the blast chillers and blast freezers TECHFROST increase the value and improve the production of artisan ice cream, ice cream cakes and cold desserts.



TECHFROST in Restaurant

The inadequate cooling of the food just cooked is the main cause of illnesses and poisonings. The blast chiller TECHFROST reduce drastically the temperature of the foods blocking the bacterial proliferation of the product and avoiding the dehydration of the product keeping the organoleptic qualities.



TECHFROST in Bakery

The storage blast chiller TECHFROST opened new horizons and new markets to the artisan and industrial production of the bread and of the brioche. You can store uncooked food, partially or integrally cooked and leaved, keeping anyway the integrity and the fragrance.



JOF-23



JOF-ONE



E5



K10

The smallest and versatile blast chiller-blast freezer in the market, ideal and practical for any alimentary sector, this professional work instrument offers great performances in small spaces. Elegant also in the aesthetics and original also in the programming system, easy in its use.

Blast chiller-freezer 3 trays GN 1/1 EN 600x400 with high performances and narrow encumbrances. Core probe of series included. Adjustable feet. Condensation drip tray-Operational electronic

Simple and functional electronic, rational aesthetics, completely in steel inox AISI 304. Auto-closing door with heated magnetic gasket. Removable pan rack in steel wire. Optional core probe. Easy to clean. Optional: height 850 mm

Designed for the medium volumes of product, optimal in the dimensions and in the performance. Removable pan rack in steel wire. Easy access to the fans and evaporator for a complete cleaning.

Capacity:

3 Trays Gn 2/3
2 Ice cream tubs 360x165x120

Performance:

Blast chiller 90°C +3°C = 7,0 Kg
Blast Freezer 90°C -18°C = 4,9 Kg

External dimension:

L:600 d:600 H:390 mm

Inner dimension:

L:340 d:360 H:270 mm

Voltage: 230V/1Ph/50Hz

Power consumption: 0,65 Kw

Gas: R404a

Weight: 48 Kg

Capacity:

3 trays EN 600x400
3 trays GN 1/1
6 Ice cream tubs 360x165x120
4 Ice cream tubs 360x250x120

Performance:

Blast chiller 90°C +3°C = 12,0 Kg
Blast Freezer 90°C -18°C = 8 Kg

External dimension:

L:670 d:750 H:600 mm

Inner dimension:

L:420 d:610 H:325 mm

Voltage: 230V/1Ph/50Hz

Power consumption: 0,92 Kw

Gas: R404a

Weight: 68 Kg

Capacity:

5 trays EN 600x400
5 trays GN 1/1

Performance:

Blast chiller 90°C +3°C = 18,0 Kg
Blast freezer 90°C -18°C = 9 Kg

External dimension:

L:820 d:700 H:900 mm

Inner dimension:

L:700 d:450 H:375 mm

Voltage: 230V/1Ph/50Hz

Power consumption: 1,0 Kw

Gas: R404a

Weight: 90 Kg

Defrosting: Manual

Capacity:

10 trays EN 600x400
10 trays GN 1/1

Performance:

Blast chiller 90°C +3°C = 30 Kg
Blast Freezer 90°C -18°C = 20 Kg

External dimension:

L:820 d:800 H:1750 mm

Inner dimension:

L:700 d:550 H:1000 mm

Voltage: 400V/3Ph/50Hz

Power consumption: 2,68 Kw

Gas: R404a

Weight: 200 Kg

Defrosting: Hot gas

AVAILABLE IN DIFFERENT SIZES

AVAILABLE IN DIFFERENT SIZES

GRANT WATER BATHS

Grant



Precision Sous Vide Water Baths

- Insulated thermal water bath that provides exceptional heating control
- Perfect for sous vide cooking; Temperature range ambient plus 5 to 95°C
- Available in 5, 12, and 26 litre capacities



Expert range
Accuracy of the SVE range
is +/-0.2

AVAILABLE IN DIFFERENT SIZES



Professional range
Accuracy of the SVP range
is +/-1.0 °C

AVAILABLE IN DIFFERENT SIZES

VAC-STAR VACUUM PACKING

VAC-STAR



Vacuum Packaging & Tray Packaging Machine

- Small space saving mini-versions available
- Adjustable vacuum pump pressure and heat seals, ensures flexibility with products and different vacuum bags
- Mini and table-top sizes available for even the smallest commercial kitchens
- Large chamber which allows the vacuuming of sauces, stocks, meats, seafood, prepared food portions and many more things
- Multiple culinary possibilities using the low pressure chamber; for quick pickles, flavour infusion and aeration
- Ac-packed items are compact, and can be stacked in the freezer/chiller to maximise space
- Swiss engineering

Mini VAC Technical Data

Dimension of chamber: 220 x 280 x 90 mm
Sealing bar: 200 mm
Distance X: 240 mm
Vacuum pump [m3/h]: 4
Weight: 17 kg



TABLE TOP MODEL

AVAILABLE IN DIFFERENT SIZES



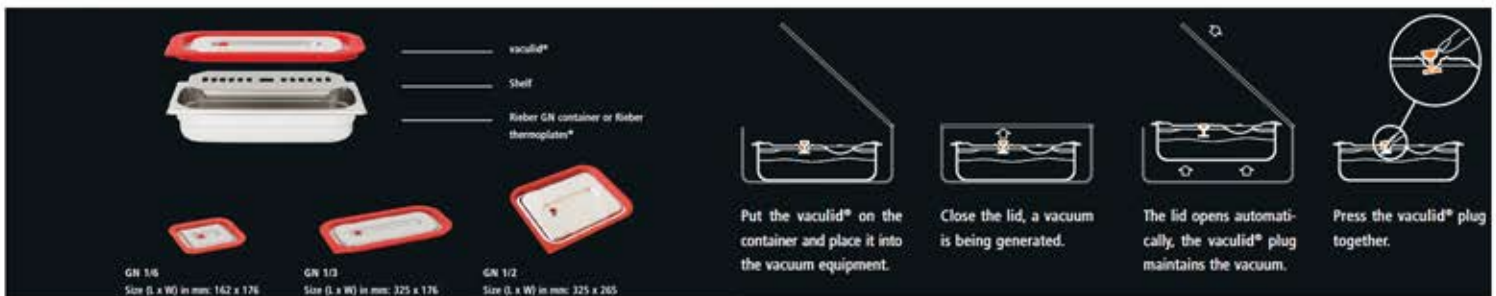
MOBLIE MODEL

AVAILABLE IN DIFFERENT SIZES

VACULID®

Rieber

The vaculid® fits to the classic Rieber GN containers and to Rieber thermoplates® (cookware in the GN format) and is very easy-to-clean. In connection with the thermoplates® it is possible to perfectly cook at low temperatures. The silicone lip is heat-resistant up to +180 °C. The stainless steel lid is very robust and hygienic.



EMA STICK BLENDER



EMA- 85 Motor Unit
 15,00rpm
 230V -50 Hz
 W 200 x D120 x H230 mm
 4.1kg
 0.85 kW

AVAILABLE IN DIFFERENT SIZES

EMA- 55 Motor Unit
 15,00rpm
 230V -50 Hz
 W 185 x D100 x H220 mm
 3.26 Kg
 0.55 kW

AVAILABLE IN DIFFERENT SIZES

Emulsifying



Mixing



Whipping



The usual 3-blade knife unit is replaced by the new EMA rotor knife- combined with a strong motor – it rotates from 5.000 up to 15.000 r.p.m. What sets the EMA Stick Blender apart from its competitors is its unique ability to create a suction that actively guides your sauce, cream or soup through its innovative slim horizontal slot design to produce a perfectly emulsified, mixed or whipped product! In short, the EMA provides quicker and visibly better results... "a cut above every other hand blender." Choose between 3 sizes: 350/400/500 mm Motor: 550 Watt, variable speed setting

OTHERS



Salad Spinner



Salad Washer



Blender



Coconut Cracker



Pineapple Cutter



Watermelon Cutter



Juicer KE-5500



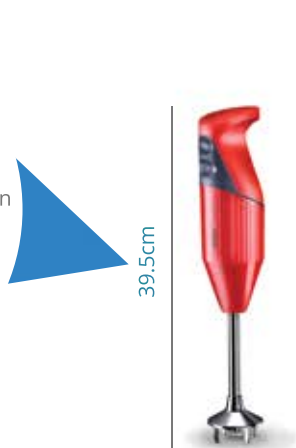
Professional Peeler



PROFESSIONAL HANDHELD BLENDER **bamix** of Switzerland

Gastro 200

Technical details:
 200 W, 2 speed settings
 Safety switch with Softgrip
 Spiral cable light grey
 Total length: 39.5 cm, Immersion
 depth: 29.0 cm
 2 speed settings
 Setting 1: 12,000 rpm
 Setting 2: 17,000 rpm



Gastro 350

Technical details:
 350 W, 2 speed settings
 Safety switch with Softgrip
 Spiral cable light grey
 Total length: 49.5 cm, Immersion
 depth: 39.0 cm
 2 speed settings
 Setting 1: 18,000 rpm
 Setting 2: 22,000 rpm

Professional Handheld Mixer

The bamix® handheld blender offers a combination of power, versatility and durability, this Swiss made electric immersion blender quickly chops, purees, beats, mixes, blends, stirs and emulsifies in the deepest pots and bowls



ACCESSORIES



Beater
(Included in product)



Multi- Purpose
Blade (Included
in product)



Whisk
(Included in
product)



Meat-mincer Blade
(Included in
product)

KITCHEN HELPER

thermomix

Thermomix is the most advanced kitchen appliance on the market today. The product of more than 50 years of German design and innovation, started in 1963. Thermomix unites the **functions of over 10 appliances in one compact unit.**



Technical Specification

Heating system:

- 1,000W power consumption
- Protected against overheating

Integrated scales:

- Measuring range from 5 to 100g in 5g increments; 100 to 2000g in 10g increments (to max 2kg)

Housing:

- High-grade plastic material, food compatible

Mixing bowl:

- Stainless steel with integrated heating system and temperature sensor

Maximum capacity 2 litres

Connected load:

- 240V
- Maximum power consumption 1,500W
- Pull-out cable, 1m long

Dimensions and weight (excluding Varoma):

- Height 30cm x Width 28.5cm x Depth 28.5cm
- Weight 6.3kg

Operating temp: 30 - 100°C

Sous-vide probe: NO

Camera stability: $\pm 0,20$ °C

Homogeneity: 0,6 °C

HOTWHIP®

Kisag
Switzerland



The ingenious kitchen aid

Save time when making freshly-prepared sauces, mousses or light and airy zabaglione with the new HotWhip® from Kisag.

With the HotWhip®, you will be well-equipped to deal with busy periods. You can prepare recipes in advance, allowing you to have delicate sauces and desserts ready to serve in the right quantity and at the desired temperature. The gentle stirring motion prevents a skin from forming on your recipe to help it maintain the proper texture.

HotWhip® is manufactured in high-quality stainless steel. The device is easy to use and simple to clean. The container and blade are dishwasher-safe.

Technical Specification

Dimensions: Height: 355 mm x Width: 152 mm x Depth: 255 mm

Weight: 7.6 kg

Capacity: 2 l / Max. filling qty.: 1 l

Rated power: 230 VAC / 350 Watt; 50 Hz

Continuous operation: max. 3 hours

Number of revolutions:

Revolutions per min.: 900 - 6000

Heat output: 450 Watt

Temperature range:

Cold or heated: 40 - 95 °C



GRILLS

Extremely fast and compact - grilling, frying, defrosting and keeping warm.



Single plate device: Upper plate grooved, lower plate grooved



Double plate device: Upper plate grooved, lower plate smooth

These are just a few of the many advantages:

- Constant temperature guaranteed even with heavy use
- Very short cooking times as heat reaches the food from both sides
- Minimal loss of weight, food keeps its original size
- Barbecues remain tender and juicy
- Appetising grill score marks on the food
- Casing and faceplate in 18/10 stainless steel
- Main on/off switch with operational control lamp
- Upper plate balance can be set steplessly
- Removable grease collection tray
- Available in various sizes with grill plates in various finishes (grooved/smooth)
- Cost effective, as cooking can be practically performed without fat
- The scope of delivery already includes: Scraper, scouring brush, wire brush, instruction manual, sample of Beer Clean

Technical specifications

	Turmix Type 246 (Single plate device)	Turmix Type 247 (Single plate device)	Turmix Type 258 (Double plate device)	Turmix Type 259 (Double plate device)
Dimension:	380 x 500 x 330 mm	390 x 500 x 330 mm	745 x 500 x 330 mm	765 x 500 x 330 mm
Dimension surface of grill grid:	359 x 268 mm	359 x 268 mm	719 x 268 mm	719 x 268 mm
Grill Grid:	upper plate grooved lower plate grooved	upper plate grooved lower plate smooth	upper plate grooved lower plate grooved	upper plate grooved lower plate smooth
Weight	42 kg	44 kg	83 kg	87 kg
Electrical Power:	4000 W	4000 W	8000 W	8000 W
Electrical Connection:	400 V	400 V	400 V	400 V
Max. nominal current:	6 A	6 A	12 A	12 A



Large volume grill



Swing barbecue



Smoky 2

Dimensions: 540(D) x 340(H) x 260(H) mm,
1,5 kW / 230 VAC
incl. rack, for six fish



GRILLS



CHURRASCO GRILL



LAMB'S GRILL



GYROS GRILL



ELECTRIC GRILL

MEAT PROCESSING



MEAT MINCER AND GRATER



MEAT MINCER



HYDRALIC STUFFER



SLICER



SAUSAGE STUFFER



FLYWHEEL

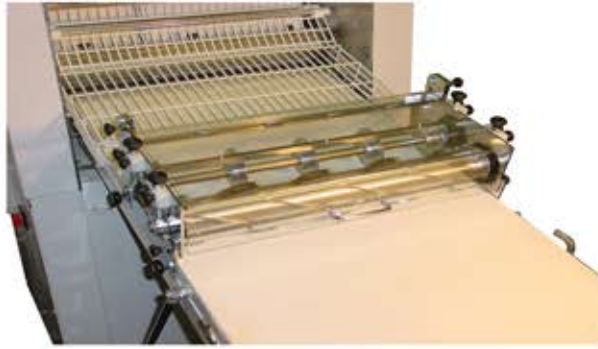


HAMBURGER PRESS



MOZZARELLA GRATER

MACHINES



CROISSANT CUTTER

Croissant cutter only for the CAPLAIN dough sheeter models: LP5000XL, LP5000XXL and LP5000XXL-F
 Standard croissant cutter
 To put on the dough sheeter table
 Lifting croissant cutter
 Working width: 600 mm
 Dough thickness: from 2 to 5 mm

CROISSANT ROLLER

Table top machine
 Stainless steel body
 Loading and unloading on the front side
 Production: 800 pcs/h.
 Working width (max): 200 mm
 Dough thickness: from 3 to 5 mm



ELECTRIC DOUGH SHEETER WITH FEEDING TEFLON STAINLESS STEEL TABLES

Table top machine
 Working width: 500 mm
 Dough piece weight: 4 kg maximum
 Lowering of cylinders: from 0.1 to 34 mm
 Cylinders: Ø 60 mm
 Removable feeding teflon stainless steel tables
 Stainless steel flour box
 Removable upper-scrappers
 Reverser by joystick
 Safety grids
 Dismounting of the upper scrapers easy and quick



PIZZA OVENS



Fage 70/2T

Dimensions:-
 External: 940mm W x 880mm D x 760mm H
 Internal: 700mm W x 700mm D x 160mm H (per deck)
 Capacity: 8 x 12" pizzas (in pans)

Decks: 2
 Power: 9.2KW (Single Phase or Three Phase)
 Weight: 179KG

JUICER



GRUPPI BAR



JUICE EXTRACTORS



CITRUS JUICERS



PASTA MACHINE



Modula

Sheeter-based modular pasta machine and ravioli maker

Sheeter rollers width: mm 200 (7"3/4)
Mixing hopper capacity: Kg 4 (8,5 lb)
Cutter sizes: mm 1,8 - 6 - 10
Max electric consume: kw 0,65
Pasta machine motor power: Hp 0,75



Multipla

Extruder-based combined pasta machine

Dimensions:
 75x80x100 cm
 (29"1/2x31"1/2x40")
Weight: 102 Kg (225 lb)
Mixing hopper capacity: 4 Kg (8,5 lb)
Ravioli sheet width: 100 mm (4")
Pasta production in extrusion:
 Kg/h 15 / 18
Ravioli production: Kg/h 25
Gnocchi production: Kg/h 20
Motors power: Hp 0,75+0,25
Max electric consumption: kw 0,75



Micra

Pasta machine

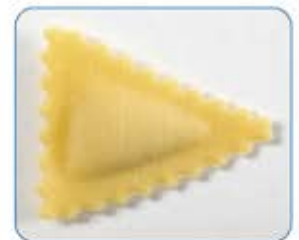
Dimensions:
 30 x 45 x 45h cm
 (12" x 18" x 18")
Weight: 40 kg
Mixing hopper capacity: 1,5 Kg
Pasta production in extrusion:
 6 Kg/h
Electric power: 0,4 kW



Estro

Pasta machine

Dimensions:
 30 x 80 x 45h cm
 (12" x 31"1/2 x 18")
Weight: 65 kg
Mixing hopper capacity: 4 Kg
Pasta production in extrusion:
 18 Kg/h
Electric power: 0,75 kW





PASTRY



CHOCOLATE MACHINE



CHOCOTEMPER HOT

Capacity of the bowl: 5.5 Kg
 Voltage: 110/240 V
 Wattage: 0.95 Kw
 Weight: 37 Kg
 Dimensions: 48x46x63h cm

AVAILABLE IN DIFFERENT SIZES



CHOCO-TEMPER

Capacity of the bowl: 12 Kg / 24 Kg
 Voltage: 400 V
 Wattage: 2.6 Kw/ 3,0 Kw
 Weight: 157 Kg/ 178 Kg
 Dimensions:
 12 Kg.: 505x720xh1540 mm
 24 Kg.: 620x840xh1540 mm

AVAILABLE IN DIFFERENT SIZES



CHOCOLATE MELTERS

Voltage: 220/240 V
 Temperature: adjustable up to 50 °C

AVAILABLE IN DIFFERENT SIZES



NEW

DECOR - FREEZE

Voltage: 220/240 V
 Power: 0,48 Kw
 Weight: 24 Kg
 Dimension: 48x46x31h
 Temperature: 0°/-25° C

AVAILABLE IN DIFFERENT SIZES



MINI GUITAR

Small guitar cutter with two frames 30 mm. and 22,5 mm.
 Guitar base: 27 x 27 cm

AVAILABLE IN DIFFERENT SIZES



JELTOP

Dimensions: 34x45x43 cm
 Voltage: 110V - 220 V
 Power: 0,61 KW
 Temperature setting: manual adjustable up to 90°C
 Suction: direct from the product container
 Weight: 29 Kg



COOK-MATIC

Max temperature setting: max 250° C.
 Baking time: up to 10 minutes; at the end countdown and acoustic signal
 Wattage: 3200 W
 Voltage: 110/240 V
 Dimensions: 515x440x385 mm
 Weigh: 30 Kg



MIGNON OVAL FESTOONED



HEART

25



Vibrating table

NEW





CREAM MACHINE

Mussana
SURE-AUTOMATIC



6- Litre "LADY"

Width x Height x Depth:
270 x 510 x 470
Weight: 39 Kg
Connection: 230V / 50 Hz



2 x 6- litre "DUO" Option 1

Width x Height x Depth:
430 x 550mm
Weight: 60 Kg
Connection: 230V / 50 Hz



"MINI"

Width x Height x Depth:
220 x 400 x 310mm
Weight: 20 Kg
Connection: 230V / 50Hz or three -
phase current 400V

CHOCOLATE FONDUE



SQ4 Cascade

304 Grade Polish Stainless steel

- Unique modern Design
- Removable Bowl with new lock system
- Built in Safety system cuts out if the fountain exceeds specified temperature, preventing motor burn out.
- Easy removable bearing housing
- Controls for temperature and power
- Stylish feet

Total height: 930mm
Height of top section: 630mm
Width of basin: 500mm
Width of drum: 370mm
Height of drum alone: 300mm
Weight of machine: 27kg



SQ3 Cascade

304 Grade Polish Stainless steel

- Unique modern Design
- Removable Bowl with new lock system
- Built in Safety system cuts out if the fountain exceeds specified temperature, preventing motor burn out.
- Easy removable bearing housing
- Controls for temperature and power
- Stylish feet

Total height: 1130mm (With Legs)
Height of top section: 755mm
Width of basin: 495mm
Width of drum: 369mm
Height of drum alone: 302mm
Weight of machine: 29kg



CF2c

The largest chocolate fountain in the world!

The CF 2C is truly a world beater - the largest chocolate fountain in the world stands at a towering 1.45 metres high and available exclusively from Giles & Posner. Make it the unmissable centrepiece of major events and up to 1500 guests can delight in the experience of eating from it

Total height: 900 mm
Overall Width: 520 mm
Centre column Height: 1000mm
Height of drum: 510mm
Top Hat Diameter: 925mm



DROPPING MACHINE



Baby Drop

BABYDROP is the smallest and versatile machine for the production of biscuits and pastry products. The reliability of MIMAC technology and the usual attentive care for a functional design are combined in a manufacturing project which allows to suit to all potential customers' requirements in advance.

DIMENSIONS:

- Length: 860 mm
- Width: 764 mm
- Height: 687 mm

- Hopper capacity: 25 lt
- Weight: 130 kg
- Power: 1 kW



MiniDrop

The dropping machine MINIDROP has the main purpose of satisfying the most refined and demanding pastry workshops and is available in two standard versions:

- MINIDROP is the compact table top model, ideal for small places
- MINIDROP-PRO is the column-structure model for customers with greater productive requirements.

- Hopper capacity: 29 lt
- Weight: 270 kg
- Power: 1,6 kW



MULTIFORM ENCRUSTING MACHINE

MULTIFORM is the latest machine by MIMAC ITALIA S.r.l. for making sweet and savoury extruded products, with or without filling, which can satisfy the most demanding producers of pastry and gastronomy products.

MULTIFORM is the result of a state-of-the-art project aimed at using the machine to make biscuits with cream or jam filling, filled gnocchi, "Arancini" (stuffed rice balls), croquettes, meat, fish or vegetable balls, with or without filling, "Maamoul", "Kibbeh", "Coxinha", etc.

- Hopper capacity: 15 lt
- Filling Hopper capacity: 7 lt
- Product Weight: 25/250 g
- Max production: 6000 pz/h

- Weight: 185 kg
- Power: 1.3 kW
- Air consumption: /





HEATING LAMPS

D.W. Haber & Son, Inc.
 Indestructible banquet equipment since 1902.



Fusion Floor Heat Lamp

Stands up to 7 Ft from Floor
 All 3 Arms are completely adjustable.
 Swivel left or right, up or down.

Up to 84" ht x 52" wide (213 ht x 132 cm,
 18" base (46cm base).

Telescoping Table Heat Lamps

Available in Single and Double Lamps,
 and in a variety of lamp shades.
 (Tempo /Hammered / Tower)

Bulb heights range from 13" to 25" (330
 to 635mm) above table.

Fancy Heat Lamps

Available in Single Head Double Head

Available with Heated Aluminum
 and Heated Granite



Heater Stand w/Grill



Heater Stand Tower



Modern Carving Board w/Black Granite



Built-in Hold-line induction table-Buffer



Free Standing Hold-line induction table-Buffer



COMBIPLATE

MADE BY
SCHOLL
... eine Idee voraus!

Hot or cold combiplate GN 1/1, 2 x 1/1 and 3 x 1/1

Hot or cold combined in one plate. Temperature variable from - 5 °C to +140 °C. For connection to central cooling system (R134a).

Facing made of chrome nickel steel or glass (similar to RAL-colours).

Cooling output 70, 140 and 210 watt.



Hot or cold combiplate 2 x GN 1/1



Hot or cold combiplate 3 x GN 1/1

CHAFING DISH

Spring



RONDO CLASSIC
Chafing Dish

Chrome-plated or Gold-plated handle and lid brake housing

Dimension : 66 x 48 x 40 cm



Chafing Dish ECO
CATERING

Stainless steel, without insert, stackable. Chrome-plated grip and lid knob.

Dimension : 64 x 35 x 34 cm



Suppenstation
ECO CATERING

Stainless steel, two 4.5-litre soup tureens

Dimension : 64 x 35 x 34 cm



Round soup station

Stainless steel, 10-litre tureen, with wind break

Height: 39 cm
Diameter: 37cm

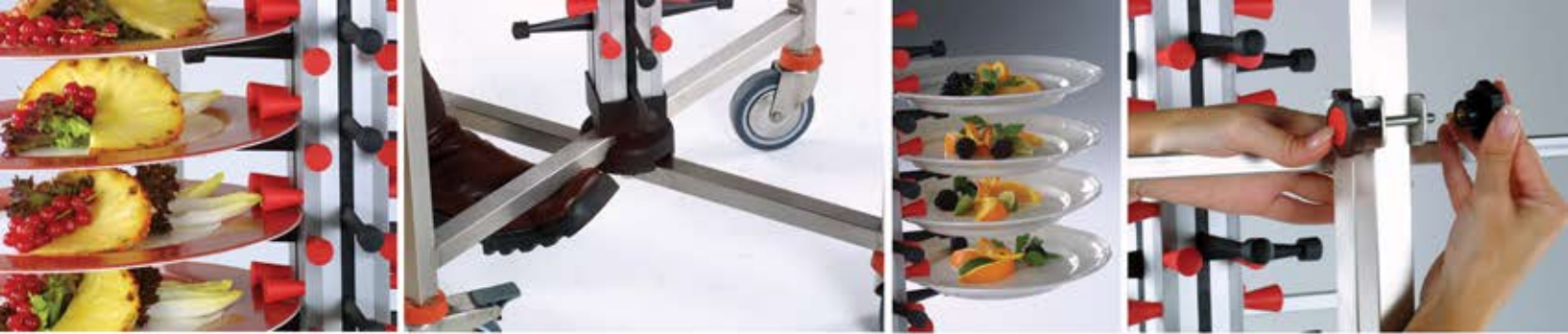


PLATE MATE



The Original Platemate
- for a better use of space -



Table Plate-Mate®

Plate-Mate® offers various types of table top or counter top models.

- Holds up to 48 pre-plated dinners & desserts
- Saves space on buffets, bars, or tight kitchen
- Each of 4 sides can hold a different course
- Can be suspended from a hook in cold storage

Comes in:

- 12 Plate Capacity TM12-230
- 24 Plate Capacity TM24-220
- 36 Plate Capacity TM36-210
- 48 Plate Capacity TM48-200



Collapsible Plate-Mate®

Our Collapsible Plate-Mates® are mobile plate racks that folds up for easy storage.

- Holds up to 84 pre-plated dinners, desserts, & salads
- Easily folds for storage
- Easy to take off premise
- Budget minded alternative
- Each of 4 sides can hold a different course

Comes in:

- PM48-155 (Holds 48 Plates)
- PM60-145 (Holds 60 Plates)
- PM84-135 (Holds 84 Plates)
- PM84-136 (Holds 84 Plates)



Standard Plate-Mate®

An 84 plate mobile, stainless steel, commercial platestand is ideal for use in banquet serving or banquet plating and commercial kitchens, including those on-board ships.

- Heavy duty model
- Built to roll long distances - even when plated
- Holds up to 84 plates or 20 trays with attachment
- Can tip up to 20 degrees with no plate loss*
- Each of 4 sides can hold a different course

BALL BURNISHER



GOLIATH 2000 Type B

- 1 x 230/115 V 50/60 cycles 330 W, constant band speed
- Mounted on wheels, without recessed operating panel, excl. sorting basket for cutlery
- Polishing trough: 31 cm (Ø) x 43 cm incl. 70 kg polishing balls
- Outer dimensions: 715 mm (width) x 560 mm (depth) x 900 mm (height)
- Entire machine stainless steel construction



GOLIATH 2000 Type C

- 3 x 400 V 50/60 cycles 330 W, with a choice of 2 band speeds
- Mounted on wheels, without recessed operating panel, excl. sorting basket for cutlery
- Polishing trough: 31 cm (Ø) x 43 cm incl. 70 kg polishing balls
- Outer dimensions: 560 mm (width) x 715 mm (depth) x 900 mm (height)
- Entire machine stainless steel construction

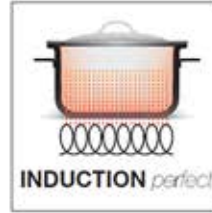
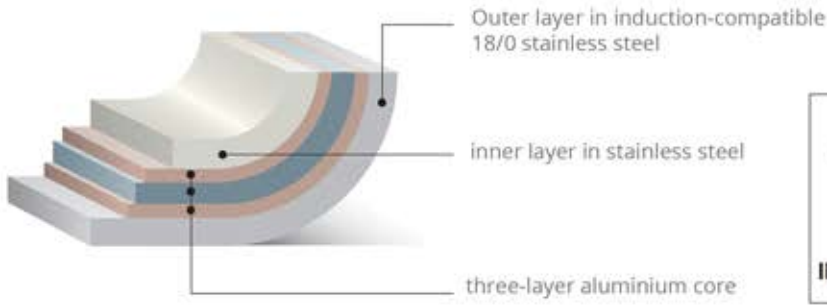


POTS & PANS

Spring

GLI

5-ply material



Heat conductivity



Close-fitting lid



Sealed rim



Ergonomic handles



Frying pan

AVAILABLE IN DIFFERENT SIZES



Sauté pan with side grips

AVAILABLE IN DIFFERENT SIZES



Deep casserole

AVAILABLE IN DIFFERENT SIZES



Saucepan

AVAILABLE IN DIFFERENT SIZES

KNIVES

MAC
WORLD'S SHARPEST KNIVES



LAVA STONE



POTS & PANS



Roasting pan with lid



Fish-kettle with grid & lid



Two handed stockpot with lid



Oval omelette pan with lid

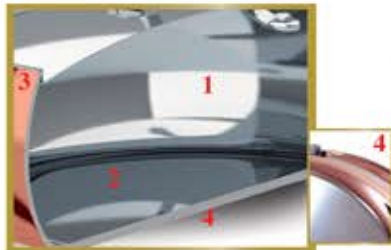


Risotto pot



Bean pot with lid

POTS & PANS



Reserve

4 layers of material

1. Stainless Steel 18/10
2. Aluminium
3. Copper
4. Stainless Steel 18/10 double bottom



High frypan



Skillet 2 handle



Mini saucepan



Saucepan 2 handle



High frypan



Skillet 2 handle



Mini saucepan



Saucepan 2 handle



ROYAL

4 layers of material

1. Stainless Steel 18/10
2. Aluminium
3. Stainless Steel 18/10
4. Inox double bottom



TABLEWARE

SERAX



DOLS & MARTENS



AQUA



PURE



UNO DUE TRE



DUSK



SIGILLATA SIGNATURE

CATERING WARE

tast



Tast solution



Spoon



Tasting mini glass



Double bowl



XL Platte



Plate



Tasting Brochette



Décor spoon

NEW





TROLLEY & BUFFET



**OMICRON CAKE TROLLEY
(4 LEVELS)**



CARRELLO VINI & LIQUORI PARIS



DOLCE



GIROTONDO



TROLLEY (REFRIGERATED)



FLAMBÉ TROLLEY



ROUND CHEESE TROLLEY



**BARMAN TROLLEY WITH
EXTRACTABLE WORKING SURFACE**



**PRESET PANEL
FOR DISPLAYING BUFFET**



CEREAL DISPENSER.



**TURNING REFRIGERATED
FRUIT JUICE DISPENSER**



**BOWL STAND WITH
BOTTLE HOLDER**



BARISTA & BARMAN



Coffee tamper



Tamper with double diameter



Coffee tamper plane base.



Latte Art[®] Pen.



Cream jug



Barista Kit. 7540



Barista Kit. 7550



Barista Kit. 7500



Barista Kit. 7520



Lemon squeezer.



Cocktail measuring cup



Beer cooler



Cocktail spoon



Cocktail strainer



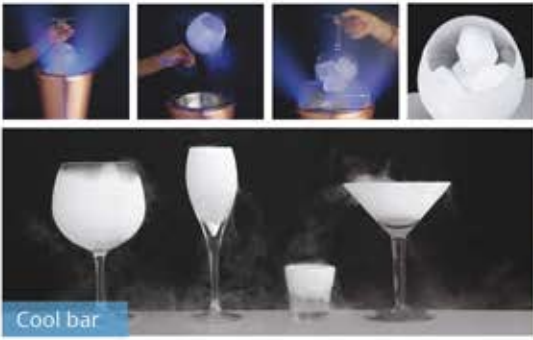
Shaker



Barman Kit 7600



Barman Kit 7610





TROLLEY



MagicArt: the new fantastic line of TTS trolleys, unique for its elegance, diversity of style, range of functions and attention to details: all the typical features of Italian design in the world.



KEY-BAK®



Original KEY-BAK®



SUPER48 KEY-BAK®



SHOE POLISH



CHEF WEAR



Ronda 30

AVAILABLE IN DIFFERENT COLORS



Élégance Nature

AVAILABLE IN DIFFERENT COLORS



Élégance Nature plus

AVAILABLE IN DIFFERENT COLORS



JAPANESE WARE



POTS & JAR



DISPLAY KIT



Steel Desk Stand



Wall Unit



Standing Display

CUSTOMIZE PACKAGING









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