



2016



A HEALTHIER CHOICE

PAGE 2 - 8

MEAT & GRILL

PAGE 9 - 13

CHOCOLATE & PASTRY

PAGE 14-16

System for Food Transportation

PAGE 17-18

DISPLAY

PAGE 19-20

100 % Chef

PAGE 21

Misc

PAGE 22



DRIVING EXCELLENCE THROUGH INNOVATION

Creative & Innovative equipment & techniques have also found a home in professionally run kitchens with chefs combining the use of technology to help them bring their cuisine to new levels of gastronomy.

New technology driven equipment coupled with experienced end users are helping hospitality businesses drive sustainability in this ever changing economy.

Ruiter Far East is an established market leader and a forerunner in providing operational solutions to hospitality professionals and the best kitchens, aiding in the optimisation of workflow processes with meticulously sourced premium products from top-tier international hospitality brands.

Keeping Clients At The Forefront Of Technology

To keep our clients at the forefront of technology, our team continually identifies market trends to equip them with the most efficient and up-to-date products available in the marketplace.

Workflow Optimisation

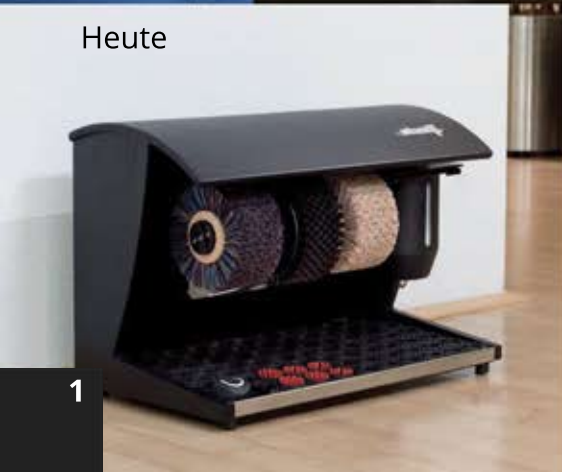
Working with the right equipment not only sees to an optimised workflow that streamlines production and ensures workman safety, it also provides for more efficient use of manpower; allowing time for culinary teams to focus on the delivery of quality end products to which lead to increased profitability.

Here at Ruiter Far East, we are conscious of what goes on behind every kitchen and hospitality operation. Our focus is on innovative technologies that help our clients work better.

We have the privilege of working with some of the most well-known hospitality companies and chefs, our clients are partners we work collaboratively with to achieve results they can measure.

Ruiter Far East is proud to be a partner of these top hospitality brands PolyScience®, Pacojet®, Rieber, Josper, Haber & Sons, Key-Bak®, Bamix® and MAC®

Heute





A HEALTHIER CHOICE

Creating the healthier menu for a healthier choice

Pacojet
Urban Cultivator
Fruil Professional Juice Extractor
Sushi Machine
Polyscience Thermal Circulator
Distform Mychef
Thermomix
Grant Waterbath
100% Chef Oil Extraction
Distform Vacuum Pack
Anliker Vegetable Cutter

H PACOJET



- Create premium-quality cuisine
- Prepare enticing meals
- Labour saving, no food wastage

CLEANING KIT



Washing insert



Sealing ring



Rinsing ring

COUPE SET : <optional>



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

PACOJET ACCESSORIES:



Outer "Protective"
Beaker



Pacotizing
Beakers



Spray Guard



Pacotizing lid



Pacotizing Blade
[Standard]
[Gold] <optional>



Chrome spatula



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



Do you know all the benefits of growing your own food?

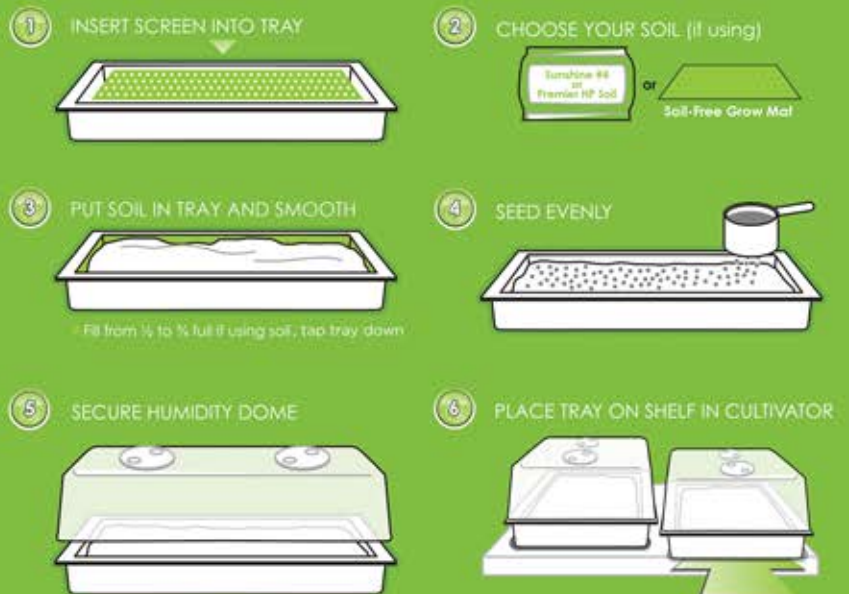
- 100% organic
- Full nutritional value
- Superior flavor

H URBAN CULTIVATOR



We make growing easy

See how easy it is to grow in an Urban Cultivator indoor garden





IOTA

friulCo

H Professional juice extractor **friulco**

IOTA

Professional Juice extractor

WORKS AT 15.500 RPM: THE FASTEST ON THE WORLD MARKET

- Extracts completely and very quickly the juice from the fruit and vegetable without any alteration of the juice
- Self-cleaning strainer: it does not clog up and therefore the machine can work continuously without being disassembled and washed.
- Double shredder-disc: one on the strainer and the other on the pestle
- Patented screw/blade
- Safety closing system
- Round and central feeding hole (Ø67mm)
- Housing and cover: casting of anodized aluminium with its very attractive satin finish that never gets damaged by acids or sugars
- Mechanics completely in stainless steel

**COMMERCIAL SLOW JUICER
TO BE RELEASE SOON**

H bamix of Switzerland Professional Handheld Blender ultimate hand held foodprocessor



Beater
airating blade,
foaming/whip-up



Multi- Purpose
Blade
chopping, etc.



Whisk
blending blade,
emulsifyer



Meat-mincer Blade
mincer
<Optional>

H thermomix Kitchen Helper



H VAC-STAR Mini Vac



H GRANT Grant Water Bath





PolyScience Thermal Circulator



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.

*Professional
Chef Series*



*Classic
Series*



NEW

the Control Freak



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.

Smoking Gun



the Control °Freak™ Temperature Controlled Induction Cooking System

The Control Freak™ induction cooking system is the first of its kind to accurately measure, set and hold 397 cooking temperatures from 86°-482°F.

Sonic prep





H Mobile Sushi Machine - TSM 13 xtop

THE SMALLEST AND LIGHTEST SUSHI MACHINE IN THE INDUSTRY

With a compact body size of W17 x D34 x H35cm, this portable sushi machine only weight 6kg . It is able to produce 20 sushi balls per minute, with its special forming method (PAT.) it results in good shape texture.

With just a start/stop switch, it is easy to operate and the auto stop function will stops when there are 4pcs of sushi on the table. You can also change the firmness of the sushi ball by adjusting the dial on the back.



H Brunner Food Processing BRUNNER ANLIKER swiss made

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.



Fine cut (F)



coarse cut (G)



Tomato slicer (TO)



Julionnes (S)



Allumettes (PA)



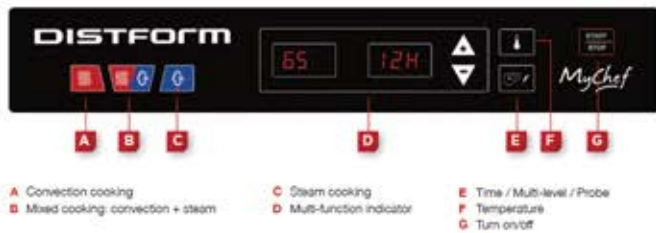
French fries (BT)



Mychef Slow range

DISTFORM

Temperature range: 30 – 130°C



- A Convection cooking
- B Mixed cooking: convection + steam
- C Steam cooking
- D Multi-function indicator
- E Time / Multi-level / Probe
- F Temperature
- G Turn on/off



Technical Specification

4GN 2/3

4GN 1/1

External dimensions: (mm)

Width x Depth x Height

520 x 690 x 565

520 x 868 x 565

Power (kW)

3,1

3,1

Voltage (V/N/Hz)

230/L+N/50-60

230/L+N/50-60

Distance between rails (mm)

60

60

Weight (Kg)

39

46

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



IDEAL FOR LOW-TEMPERATURE COOKING

The TSC patent provides the chamber with great temperature stability, with an accuracy of $\pm 0.2^\circ\text{C}$. Precision that is indispensable for low-temperature cooking: sous-vide, dehydration, pasteurisation, steaming, fermenting, regeneration or maintenance.

The ideal complement to your MyChef oven.



MYCHEF SLOW FUNCTIONS

Convection mode cooking. From 30°C to 130°C

Mixed mode cooking. From 30°C to 130°C with adjustable steam

Steam mode cooking. From 30°C to 130°C

Direct water injection technology with no additional consumption or maintenance

TSC. Temperature stability with accuracy of $\pm 0.2^\circ\text{C}$

SmartClima. Adjustable humidity control

Multilevel. A timer for each level

Time-controlled, core probe-controlled, or continuous end of cycle control

Visual and audible indicators at the end of cooking time

Cleaning shower (accessory) for manual cleaning

Halogen chamber light

Double-glazed folding door for high temperatures

External connection for core probes

Sous-vide probe (accessory)

Multi-point core probe* (accessory)

Removable guide rails for easy cleaning

H TekVac Vacuum Packers

DISTFORM

- Extends shelf life of food
- Better food safety
- Maintains organoleptic qualities of food
- New flavors, aromas, and textures
- Fewer losses
- Protects against freezer burn
- Standardized production
- Simplifies and accelerates service



Special Sealing Bar "Packing in half the time".

Thanks to the special design of the sealing bar, TekVac makes it is 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

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 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
BUSCH 20 m3/h
230/1/50 V/N/Hz
0,75 kW
430 + 430 mm



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

H Olix

100%Chef



Multifunction Cold-Pressed Oil Extraction Machine

High power cold oil extractor that produce without effort natural oils from nuts, seeds, most types of oily fruits (both fresh or toasted) and other products.

Oils obtained preserve the aromas, flavors and nutritious properties, and are neither refined nor oxidized. Olix guarantees a tasty and aromatic surprise, never experienced in commercial oils.

Olix produces small amounts of high density oil preventing oxidation and rancidity and keeping the properties virtually intact.

Turn your extractions into something special, whatever is its purpose. Simple and practical design, easy to use, extremely clean and quiet.



MEAT & GRILL

Josper Charcoal Oven
Mychef Combi Oven
Steakstones
Valentine Fryer
Gyoza grill
King Edward Oven
Posner Robo
Turmix Grill

M Charcoal Grill & Oven

Josper
CHARCOAL OVENS



JOSPER CHARCOAL GRILL BC2-EM

HJX50 JOSPER CHARCOAL OVEN



JOSPER is an elegant combination of a grill and an oven in a single machine.

It is aimed at a very demanding profession: the HoReCa sector. It is also highly rated by Steak Houses, Brasseries, Tapas Bars, Bistro-cafes, Traditional restaurants, Haute cuisine...

- It works 100% with charcoal.
- A unique closed barbecue design.
- Different levels of GRILLING.
- Flexible and robust, easy to use, with a front opening door system.
- Vent system for temperature control.



The Home of Hot Stone Cooking

At SteakStones, we're passionate about the many benefits of cooking on the stone. It's a fun, fresh, healthy way to eat with no oils or fats used in the cooking process. With every mouthful cooked exactly as you like, and every last bite guaranteed to be as hot and delicious as the first, it really is a fantastic dining experience.

We have a range of products which will suit your customers no matter what style of cuisine they plan to enjoy and our products will allow them to enjoy a meal that will be ready in minutes but remembered for a lifetime. Happy Sizzling!



TF SERIES
MAXI SERIES
BB SERIES

Top-quality components
Valentine has developed a table-top fryer which satisfies the expectations of even the most demanding customers, with a top-quality finish and an excellent quality performance.

M

MyChef
Compact Combi
Oven

DISTFORM

MyChef ovens are limitless, with an unparalleled temperature stability and greater efficiency and minimal energy consumption.

Its features, dynamic nature, and small size make the MyChef oven the most versatile solution for addressing the demands of professional kitchens: from fast-food to haute cuisine restaurants.



EXCELLENT CULINARY CREATIONS, EFFICIENTLY, AND IN THE MINIMUM AMOUNT OF SPACE.



Technical Specification

	4GN 2/3	4GN 1/1	6GN 2/3	6GN 1/1	10GN 1/1
External dimensions: (mm)	520 x 799 x 590	520 x 799 x 590	520 x 625 x 709	520 x 625 x 709	520 x 799 x 950
Width x Depth x Height					
Power (kW)	3,2	2,9 ó 5,6	2,9 ó 5,6	7	11,2
Voltage	230/L+N/50-60	230/L+N/50-60 or 230/3L/50-60 or 400/3L+N/50-60	230/L+N/50-60 or 230/3L/50-60 or 400/3L+N/50-60	230/3L/50-60 or 400/3L+N/50-60	230/3L/50-60 or 400/3L+N/50-60
Distance between rails (mm)	60	60	60	60	60
Weight (Kg)	53	65	64	73	95

TSC

Precision at low temperatures

Sous-vide core probe

Probe-controlled temperature

DryOut

Achieve perfect roasts and crisping



Multi-level

Forget about using timers

Delta T

Maximum respect for the food

Multi-point core probe

Homogeneity in large roasts



M Bake & Display Oven Bain Maries



The Bake-King Mini oven - Potato Baker

Its like the original Bake King oven, only smaller. With up to 50 total potato capacity - 25 in main oven plus the same quantity in the storage/display area above - it offers incredible cooking efficiency at such a low price

This is an oven designed to set a new benchmark for counter top equipment. Why? Because there is no other oven that can match the Vista 60's level of visual and functional impact at point of sale.



Vista bake & display oven; large Bain Marie with gantry; Vista Hot Food Display.



Double gastronorm unit with gantry

Need to serve hot food in a stylish yet efficient & flexible way? Look no further than the superb Vista Bain Marie range from King Edward.

M BEERTM Turmix Grill



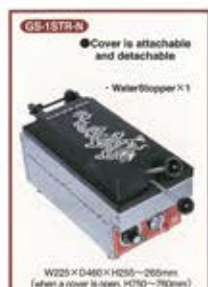
* Integrated Timer



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



M Gyoza Grill



The earnings would be increased by the performance at the counter.
The remarkable heat serving volume of iron casting makes GYOZA tasty.

Electric grill for GYOZA

龍 Ron

nice boiling → nice steaming → nice grilling

The low price for priceless features and functions.



M ROTISSERIE BBQ & PIZZA GRILL JMPOSNER FOR THE PROFESSIONAL CATERER



ROBO Q ROTISSERIE BBQ

The RoboQ is a unique, modern and compact BBQ rotisserie machine with world wide patented technology. Plug in, turn on and BBQ, the machine is user friendly, and virtually smokeless with built in internal ventilation.

The machine automatically switches on when a skewer is inserted and automatically switches off when the grilling cycle is finished, reducing energy cost.



ROBO Q PIZZA GRILL

Provide your customers with a unique food and service offering with the New Pizza & Stick. Your venue will be filled with the mouth-watering, tempting smell of pizza in minutes, but without giving you any of the hassle of a full pizza making operation. The easy to use design of this machine and the easy to eat design of your pizza sticks makes this a perfect addition for you and your customers. Simply plug in, turn on and cook - The RoboQ pizza stick machine rotates and grills the pizza sticks to perfection.



CHOCOLATE & PASTRY

the sweetest delights

ICB
PS Posner Chocolate Fountain Model
Chocovision The Mini Rev
Staff Ice System Ice Cream machine and display
100% Chef Hotmat



Chocolate machine



ICB
tecnologie s.r.l.

Cook - Matic

Cook-Matic is a professional machine for tartlets. Cook-Matic allows you to form and bake tartlets with shortbread, savoury, short-crust and puff pastry.



HEART

Chocotemper

CHOCOTEMPER is the line of chocolate tempering machines from ICB Technologie with tank capacity 12 Kg and 24 Kg



Chocotemper Hot

CHOCOTEMPER HOT is a chocolate dispenser invented specifically for cake, ice cream and chocolate shops.



Chocotemper Top

CHOCO TEMPER TOP is an innovative tabletop tempering machine, with a capacity of 5.5 kg, ideal for bakeries, ice cream parlours, hotels and restaurants.



C Chocolate Fountains, Waffle & Crepe Maker

JMPOSNER
FOR THE PROFESSIONAL CATERER



NOW
AVAILABLE
IN GOLD



5 YEARS
PARTS & 2
LABOUR
WARRANTY



THE FIRST 3 COLOUR CHOCOLATE FOUNTAIN

Introducing our newest and unique chocolate fountain design, the 3 colour SQ5 chocolate fountain. Our 3 colour SQ5 chocolate fountain allows you to add a bit more creativity to dessert by offering your customers an opportunity to explore the contrasts and complementary flavours that really enhance the character of all food.



C Multifunction Machine



Smallest Multifunction

Versatile, functional and require minimal space. It can batch up to two litres and pasteurize and cook up to 5 litres. Possible recipes such as Choux pastry, Jams, Yoghurt, Panna Cota, Mousse, Marshmallows, Risotto, Sauces can be prepared with the use of self - production ingredients like : fruit juice, tomato purees, butter, cheese creams etc.



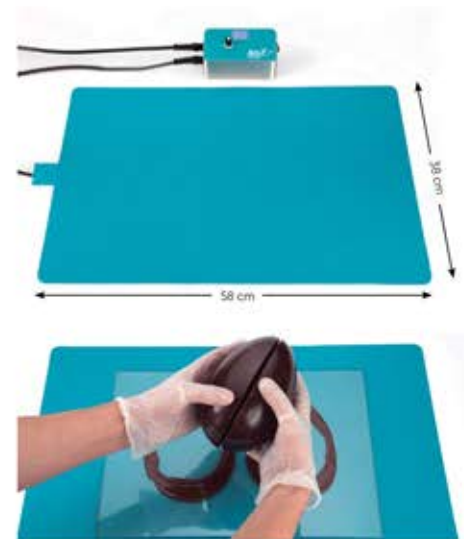
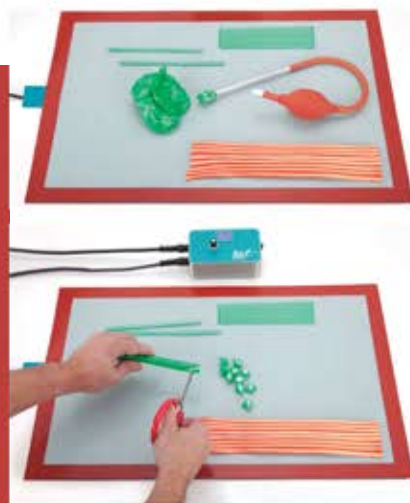
Cold Display

A Revolutionary Cabinet

C 100%Chef Hotmat

Flexible Heat for Pastry Chefs

Flexible Heat for Pastry Chefs with adjustable temperature, made with food grade silicone. Offers a heated surface, on which you can work with sugar, chocolate, nougatine, etc.



C Tempering Machine CHOCOVISION

Revolution Delta



The Revolution 2



The Mini Rev



System for Food Transportation

keeping it fresh



Food Transportation



EPP-boxes - the top level for transportation and insulation!

The boxes are perfectly insulating, mainly in a temperature range from -40 °C up to +120 °C. Loss of temperature is low, so the boxes are ideal for the transport of temperature sensitive food items and ready to eat meals.



BOX COMBI GN 1/1

outside dimensions	outside height
63,0 x 50,0	58,0



BOX COMBI JUNIOR GN 1/1

outside dimensions	outside height
63,0 x 50,0	50,0



PLASTIC GN CONTAINERS

STAINLESS STEEL GN CONTAINERS

NEW

BOX CLUBOX



NEW

BOX BIERFASS



NEW

BOX FUSSBALL



DINNER CHAMPION I

DINNER CHAMPION II

WITH CUTLERY BOX

DINNER CHAMPION II

WITHOUT CUTLERY BOX

DINNER CHAMPION ROUND

DINNER CHAMPION LIGHT

DINNER CHAMPION III

REGNERATING, TRANSPORTING AND SERVING FOOD – WITH GENERATION 2.0



Rieber
Get organized for better food.

Thermoport

NEW! QR code for organisation and identification

Easily removable doors

Replaceable insert card

Reaches its set temperature much more quickly due to the powerful circulating air heating system!

- Digital control
- Optimum heat and refrigeration circulation
- Removable heater
- Low-temperature cooking
- Reliable circulating air heating system

NEW! Protected control system due to a raised casing edge

Separate power cable

Excellent insulating values

Double-walled and tightly welded

NEW! Space for the "CHECK" sensor on the inside of the door

Replaceable floor protective rails



NEW!

Organising with the QR code & temperature measuring using a sensor

NEW!

Casing edge



thermoplates

Number	Size	Depth mm	Capacity
8	GN 1/2	100	40.0 l
Useful GN capacity			40.0 l

GN container

Number	Size	Depth mm	Capacity
4	GN 1/1	100	46.8 l
Useful GN capacity			46.8 l



thermoport® 4.0 3000 hybrid hot/cold

From now on the thermoport® 4.0 3000 hybrid hot/cold is part of the thermoport® premium class made of stainless steel. It is a front loader and mobile.



Organise your process: GN360 fitted with a QR code. For clear identification and digitalisation.

DISPLAY

The Visual impact

Caterer Friend Warm Plate
Haber Heating Lamp
Valentine Hot Cupboard
Pordamsa Plate



Warm Plate



Caterers friends - WARM PLATE

Our latest mobile plate-warmer are made out of high-quality materials and correspond to the highest safety standards.

The device takes 45 to 75 minutes to warm a stack of plates, depending on the product and the ambient temperature. Each plate is thoroughly heated to attain a long-lasting, pleasant temperature of 40° to 50°C (104° to 122°F)

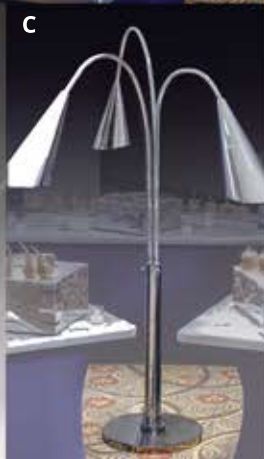
With approx. 5 Kg, each device can keep a stack of up to 29,40, 80 or 120 plates efficiently heated with minimal excess energy. It is also suitable for cups, tureens and bowl.



Haber Heating Lamp

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

Durable Powder Coat Haber Black Lamp





D Hot Cupboard Plate warmer



VBox 25 / 60

Stainless Steel construction , easy to clean, Precision temperature difference - 10 Degrees, maximum thermic isolation, adjustable shelving +/- 50mm. Easy to use with 1 button and have better air circulation. All shape of plate is possible with maximum diameter of 35cm



HOT CUPBOARD V40-90

Two separate compartments

Each with its own independent heating element and thermostat Integrated heated table top.

Three heating elements

Guarantees even and low heat distribution. Double panel with insulation to reduce energy loss.

Lower shelf

Pivots for easy cleaning.

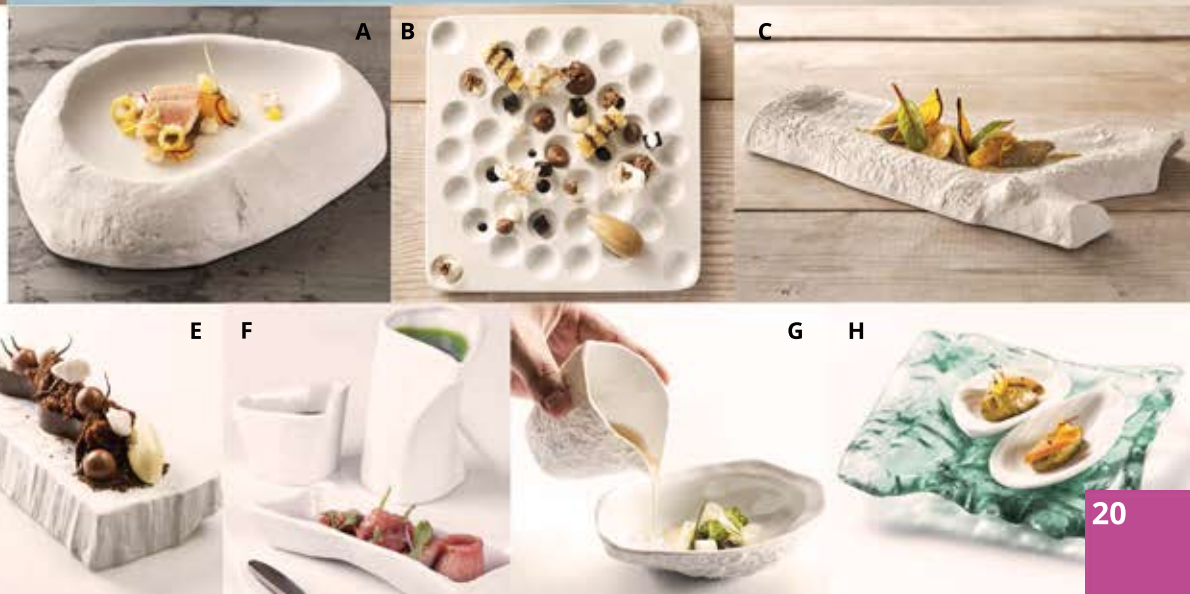


D Quantum Levitation



D Plates

PORDAMSA
DESIGN FOR CHEFS



100 % Chef



Made of Borosilicate glass



B



C

Plates



Ice age Thermal plate

D



E



F



Cool Bar



Foam Kit

50/0052
Foam Kit

Foam Kit



EARL GREY TEA + LECITINE + FOAM KIT



GMOCCINO + 50/0052 + FOAM KIT



Fun Shisha



Customize Tins & Tubes



Drink like a bird



Customized Sushi tongs



Sushi & Sashimi mini-tongs



Stand for Sushi tongs



GOLD Sushi tongs



Sushi & Sashimi tongs



Misc

Mac Knives
Creative Display



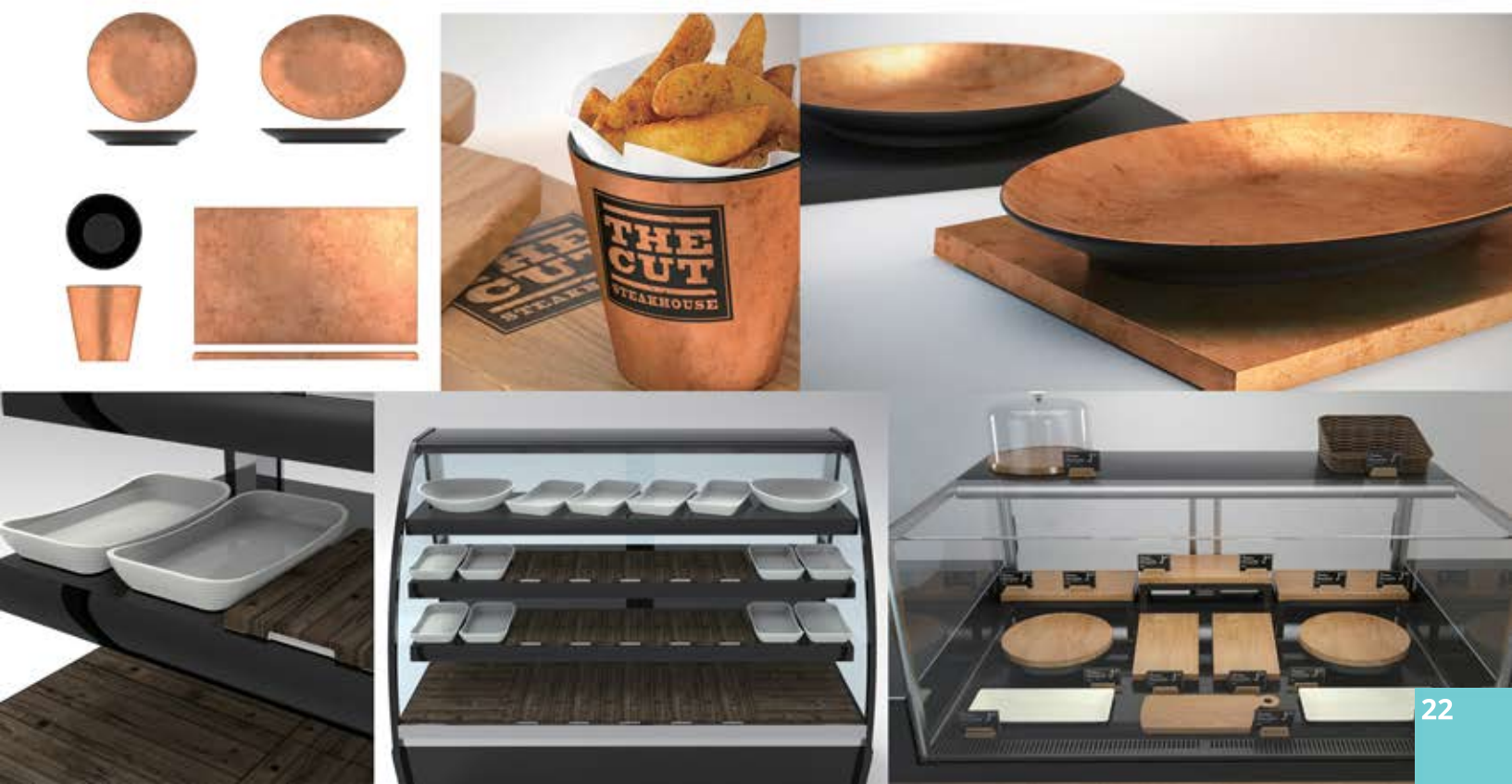
M Mac Knives



MAC DAMASCUS SERIES



M Creative Display



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