



# INDUSTRY TRENDING PRODUCTS

2024/2025





DUAL APPLICATION

## HOT & COLD SURFACE PLATE

Use the hot & cold plate to maintain taste and food safety while being versatile in outlet setup.

**Maintain quality**

**Enhance food safety**

**Convenient and easy usage**

**Tabletop & Drop-in Models**

### SPECIFICATIONS

Input voltage: AC100-277V

Power: 920W

Product size: 650 \* 420 \* 140mm

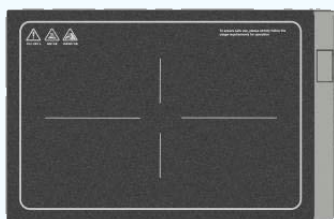
Function: Surface cooling+surface heating

Cooling temperature range: 0-25 °C

Heating temperature range: 26-60 °C

**FlexiTemp Pro**

A RUITER Innovation

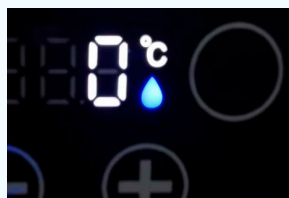
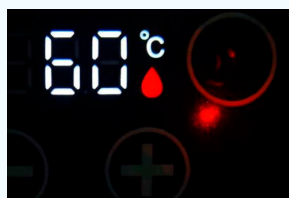


**Effective solution for hot and cold buffet lines and food displays. Build with precision for tabletop and drop-in setups.**

This dual hot and cold surface plate ensures food quality and safety, perfect for buffets, hotels, and upscale dining. It's ideal for maintaining cold dishes like salads and desserts, as well as hotpot ingredients.

**FlexiTemp**

A RUITER Innovation





# THE NEW PACOJET 4.

**pacojet**

The Pacojet 4 pacotizes faster, completing certain recipes in just 90 seconds. It features a large, intuitive touchscreen with animated guidance for easy use and a smart detection system to prevent misuse. Quieter and more efficient, it boosts productivity while delivering high-quality results, meeting customer demands for enhanced efficiency, usability, and performance.

**Relieve kitchen team**  
**Reduce food cost**  
**Multi-purpose**  
**Sustainable Friendly**

## TECHNICAL DATA

Nominal power consumption: 1500 W  
Network connection: 802.11 b/g/n 2.4 Ghz  
Dimensions (mm): 497 x 204 x 365 (H x W x D)  
Net weight: 22.5 kg  
Overpressure: approx. 1 bar  
Sound emission: 76.4 dB (A)  
Mains voltage (variants): 220-240 V / 50-60 Hz



**CAMURRI**  
INDUSTRIES

## CHOCOLATE FOUNTAINS TEMPERING MELTING

The Cioccolatiera Bagnomaria Fontana Camurri efficiently heats and serves hot chocolate, maintaining flavor and consistency with its bain-marie system and thermostat. It's versatile for sauces and desserts, making it ideal for cafes, restaurants, and catering. Made from stainless steel, it's available in various finishes, including 24-carat gold plating. It saves time and reduces staff effort.

**Automatic operation**  
**Thermostat control**  
**Complete with mixer and fountain.**



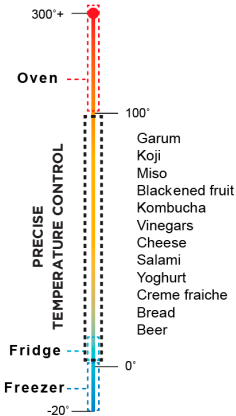
# SMART FERMENTATION CHAMBER

**HAKKO/  
BAKO°**

Discover the magic of microbes with precise temperature control for both cold and hot ferments. Using advanced heating and cooling technology lets you develop complex flavors through using fermentation.

The chamber built for chefs to be unique, tell a story and build a culture.

- Develop new foods
- Reduce food waste
- Serve a living product



  
COOLING  
1-18°C  
(33-64°F)

  
HEATING  
18-60°C  
(64-140°F)



FREEZER & FRIDGE

**TECFRIGO** 

## TABLE TOP DISPLAY

Compact tabletop fridge or freezer with display, able to attain temperatures of -18°C, making it suitable for ice cream and chilled food items.





## CAST IRON DUTCH OVENS

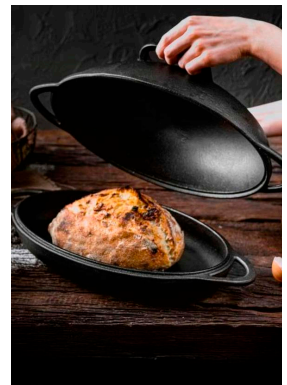
Premium cast iron kitchenware from Indonesia, suitable for hotel line, buffets, home projects and kitchen usage.

Signed to create the perfect environment for baking bread

**Durable & long lasting**  
**Food safety first**  
**Rapid development**  
**Cost effective**

### MATERIAL COMPOSITION

Carbon 3.8-5.4  
Silicon 2.0-2.2  
Manganese 0.5-0.69  
Sulfur <0.15  
phosphorus 0.51-1.12



## SUSHI MOBILE SUSHI MACHINE

The smallest nigiri machine in the world, able to churn out over 1000 nigiri balls every hour!

**Compact and portable**  
**Professional sushi quality**  
**Patented technology**

### OUTPUT CAPABILITIES

1,200 nigiri rice balls per hour  
1 nigiri ball / 3 seconds  
Nonstop operation





*Tradition . Innovation . Creation*



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