



*Tradition . Innovation . Creation*  
RUITER SINGAPORE PTE LTD

2022  
CATALOGUE



## KITCHEN

*Pacojet*  
*Polyscience*  
*Heinzelmann*  
*Bamix*  
*Rieber*  
*Distform*  
*Brunner Anliker*  
*Techfrost*  
*Technoroast charcoal grill*  
*Roaster oven and grill*  
*WeGrill*  
*Minipack*

## Bar

*Flavour Blaster*  
*100% Chef*  
*Snow flake ice machine*  
*Can Seamer*  
*Evebot coffee printer*



## Display

*Stayhot heating lamp*  
*Tableswing plate*  
*Scholl plate warmer*  
*Tarifold display kit*

## Pastry

*ICB Technologie*  
*Mimac*  
*Mayku*  
*Krea*  
*Staff Ice system*

## Misc

*Heute shoe polishing*  
*Keybak*  
*Nicem*





## Ruiter Singapore Pte Ltd

Ruiter Singapore Pte Ltd is committed to providing and delivering international leading-edge culinary and hospitality products. Pacojet, Polyscience, Flavour Blaster, Bamix, Rieber and many more are just a list of international brands represented by Ruiter. With over 30 years of experience in the industry, Ruiter is the brand partner of choice for hospitality equipment and innovative culinary products. Our hand-picked brands & products are an extension of our beliefs of tradition, innovation & creation



Pacojet 2 PLUS: Perfection à la minute.

The Pacojet 2 PLUS takes pacotizing® to a whole new level. Using the programmable automatic repeat function, recipes can be preset to pacotize® repeatedly with over-pressure. Culinary sensations are precisely produced à la minute while saving you time. Furthermore, the revolutionary new blade locking system for the “Gold-PLUS” pacotizing® blade simplifies safe handling.



1 x pacotizing®



5 x pacotizing®



5 x pacotizing® texture

PACOJET 2 PLUS ACCESSORIES:



Pacotizing lid [White]



Pacotizing® blade "Gold-PLUS"



Protective outer beaker



Pacotizing® Beakers



Spray Guard



Synthetic protective outer beaker	✓	Chrome steel pacotizing® beaker
	✗	Synthetic pacotizing® beaker
  		

RULE OF THUMB: Beakers of the same material must not touch each other!

Chrome steel protective outer beaker	✓	Synthetic pacotizing® beaker
	✗	Chrome steel pacotizing® beaker
  		

Chrome steel  
pacotizing® beaker

**NEW**  
Synthetic  
Pacotizing® beaker

Pacojet standard  
equipment and  
original accessory

Durable  
chrome steel

For intensive  
daily use



Optional original  
Pacojet accessory

Larger exterior –  
identical internal  
capacity

Transparent  
synthetic material  
(BPA free)

To meet the need  
for additional  
pacotizing® beakers

Blast freezer  
Water bath  
Steamer  
Dishwasher

suited  
suited  
suited  
dishwasher safe

suited  
up to 90 °C  
up to 90 °C  
dishwasher safe up to 90 °C





## THE HYDROPRO™ IMMERSION CIRCULATOR



The HydroPro™ initiates a new generation of professional sous vide immersion circulators. Featuring Sous Vide Toolbox™, an intuitive on-board guided cooking experience that simplifies sous vide cooking by using scientific algorithms to calculate time to temperature and pasteurization for a vast range of foods.

### Includes:

- Adjustable & Detachable Clamp
- Magnetic Impeller
- 360° Adjustable Flow Direction Foot
- Carry Case with Handle



## THE HYDROPRO™ PLUS IMMERSION CIRCULATOR

The HydroPro™ Plus initiates a new generation of professional sous vide immersion circulators. Featuring a digital needle probe that displays the core temperature of the food in real-time, enabling delta cooking. Data is stored on-board and can be transferred to the HACCP Manager App via Bluetooth for easy logging of all your sous vide cooks.

### Includes:

- Digital Probe & Calibration Holder
- Adjustable & Detachable Clamp
- Magnetic Impeller
- 360° Adjustable Flow Direction Foot
- Carry Case with Handle



## IMMERSION CIRCULATOR CLASSIC 220v/50hz

### The original Sous Vide Immersion Circulator for culinary use

The breakthrough innovation of this immersion circulator helped pioneer the realm of Sous Vide cooking. This thermal circulator offers maximum flexibility and clamps onto any tank with round or flat walls that can hold up to 45L (220 – 240V)

With its one-touch control it enables you to quickly set or adjust the cooking temperature. Also, its simple selectable high and low pump speeds provide precise liquid circulation control.





# Breville | Commercial

## The Control °Freak™

The Control °Freak™ induction cooking system is the first of its kind to accurately measure, set and hold 397 cooking temperatures from 30°– 250°C. The unique real-time sensing system uses a through-glass sensor to directly measure surface temperature. Probe Control™ remote thermometer to precisely control the temperature of both water and fat-based liquids. The Intensity function gives incredible control over the heat up speed to the set temperature.



Direct pan sensing for maximum accuracy

Simple and intuitive interface

Optimized coil for superior even heat

Twin fan cooling system

Measures temp 20x per second

Set heat intensity to control speed to set temp





# Heinzelmann

## CHEF-X

The Heinzelmann CHEF X is designed to withstand continuous daily operation. It makes food preparation and cooking processes faster and more consistent than ever before, without compromising quality.

1400W MOTOR

TURBO 10500 RPM

TITANIUM BESCHICHTETES EDELSTAHLMESSER  
COATED STAINLESS STEEL BLADE

1050W HEIZLEISTUNG BIS ZU 130°C  
HEATING UP TO 130°C

BLEND HOMOGENIZE CREAM GRIND  
INFUSE CARAMELIZE STIR PUREE  
CHOP COOK WHIP JUICE  
EMULSIFY

### Robust & Powerful

Top performance in all areas  
of the professional kitchen

#### EASY TO OPEN LID

Ergonomic handle design

- For the lid our designers incorporated 2 up-facing handle for simple and easy operation.
- The handle enables optimal handling during all kind of pouring action.

#### TRANSPARENT CAP (with removable LED light)

- We added a very useful LED light so you can keep control what's happening in the pot.

#### GERMAN TECHNOLOGY COMPONENTS

- We have incorporated German technology components to ensure maximum endurance.

#### TITANIUM COATED BLADE & HIGH-GRADE STAINLESS STEEL BOWL

- The titanium coating helps strengthen the blade and prevent corrosion

#### SOLID STAND

- Specially designed rubber feet for maximum vibration reduction and a solid stand at various speeds.
- 1.5 meter detachable power cord easily adjusted to your needs with quick and easy cable storage.
- Easy grip for moving your Heinzelmann Pro machine where ever you need it.

#### ROBUST HOUSING WITH POWERFUL MOTOR

- The 1400W motor ensures maximum performance at all speed setting ensuring consistent high quality results.







\*available in black, red and white colours

## bamix® cordless

Curious about the new convenience?

- > High-end battery hand blender with a working time up to 20 min
- > Easy extractable, replaceable and sophisticated Li-Ion battery with no memory effect
- > Fast charging
- > similar performance than wired bamix®
- > 3 controlled speed levels for almost all recipes and applications
- > Compatible with all bamix® accessories
- > bamix® cordless PRO with longer shaft not only for professionals
- > brushless DC motor

# bamix® of Switzerland

## bamix® cordless PRO

longer shaft not only for professionals  
Step 1 8,000 rpm  
Step 2 14,000 rpm  
Booster\* 15,500 rpm



**Gastro Pro 3**

**Gastro Pro 2**

## bamix® Gastro

The bamix® flagship - from professionals, for professionals

### Gastro Pro 2

- › 200 W, two-speed motor
- › Softgrip safety switch
- › Overall length: 39.5 cm
- › Immersion depth: 25 cm
- › 2 speed settings:  
Step 1 12,000 rpm  
Step 2 17,000 rpm

### Gastro Pro 3

- › 350 W, two-speed motor
- › Softgrip safety switch
- › Overall length: 49.5 cm
- › Immersion depth: 35 cm
- › 2 speed settings:  
Step 1 18,000 rpm  
Step 2 22,000 rpm

### Optional Accessories



Meat mincer

Processor

Powerdisc

Grinder

### Accessories Included



Beater blade

Multi-Purpose blade

Whisk blade

Wall bracket





# Rieber

## M E T A cooking

**Original thermoport®  
made of plastic.**

For the storage and transport of hot and cold food.



Made of lightweight and robust plastic. Robust snap catches and folding carrying handles made of impact-resistant plastic, plug-in card, base slide rails, stacking function through stacking corners and stacking rails, dishwasher-safe up to +90 °C (with the heating removed). 1N AC 230 V 50/60 Hz. Application range -20 °C to +100 °C. Available in **orange** and black.



### TOPLOADER with a serving function 🔥❄️

Heated and unheated food transport box with a lid made of sturdy, lightweight and pore-free plastic.



### FRONTLOADER 🔥❄️ (passive cooling with cooling pellets)

Unheated and circulating air-heated food transport box with a door made of sturdy, lightweight and pore-free plastic.



## Original thermoport® of stainless steel. For the storage and transport of hot and cold food.

Non-rusting stainless steel as an inner and outer casing, double-walled and insulated with CFC-free PU foam, meets the most stringent hygiene requirements (H3), thermoport® 1600 DU (H2). Seamless deep-drawn support rails, digital temperature display, steam regulation for heated units. Circulating air heating can be set up to +100 °C. Application range -20 °C to +100 °C. 1 N AC 230 V 50/60 Hz. Neutral version and version that can be heated (with removable heating), protected against sustained low-pressure water jet spray (IPX5). Refrigerated version protected against water splashes (IPX4).

Hybrid  
Toploading  
Heated  
Refrigerated



**hybrid kitchen**  
**140 °C and 200 °C**  
For regenerating, cooking,  
core temperature cooking,  
steaming or for keeping  
hot/cold.



The mobile all-round kitchen for school catering, care wards, for serving hot/cold food or for commercial cooking and baking for catering events – all this is possible with the flexible hybrid kitchen. Using the special function door with heating and fans that can be controlled separately, for unbeatable hybrid properties and a choice between several operating modes. With a built-in real-time clock in the controller. The 140 °C model offers a practical serving option at the top thanks to the removable lid.

*\*available in different sizes*

thermoport  
Toploading  
Heated  
Refrigerated



thermoport  
Heated  
Refrigerated



Single  
Heated  
Refrigerated



Double  
Heated  
Refrigerated



## Banquet trolley

The robust banquet trolley with heatable, precise and powerful circulating air heating (digitally controllable) is used for the safe transport of food, for keeping ready-to-serve food hot and for serving food at the same time in a GN system or plate system.

No high voltages (since 230V), constructional requirements, extractor hood, water connections, etc. required





## K | POT®

The convenient and stylish buffet and 'front cooking' solution.

A device for the regeneration of hot and cold food and for keeping food warm, cooking, steaming or grilling. One-zone or two-zone configuration, in sizes GN 1/1 and GN 2/3. Intelligent pre-programmed control, making it extremely easy to use.



### BUFFET LID

For serving, for cooking and for the presentation of food in the buffet area, automatic lowering

### GN thermoplates® C

Can be used in several ways, thanks to the SWISS-PLY multilayer material



### K | POT®

Keeping hot, regenerating, cooking, roasting, steaming, grilling

Matching range of lids for thermoplates® C cookware:



**SERVING**  
Buffet lid



**REGENERATING /  
TRANSPORTING**  
Watertight  
press-in lid



**COOKING**  
Cooking lid



## GN thermoplates®

Cookware in GN format.

The difference in material for food quality:



Chafing dish +  
GN container  
made of stainless steel:  
hotspots and poor  
conductivity.



K | POT® + thermoplates® made  
of multilayer material: energy  
efficient and absolutely even  
thermal conductivity/heat  
distributions far as the corners  
and edges.



**SWISS-PLY**  
Sandwich material made of an aluminium core between two layers of stainless steel.  
Profit from the **10-times better thermal conductivity** compared to stainless steel alone.



# Rieber

M E T A cooking

## thermoplates® teppanyaki

Nano surface

Material thickness: 4.0 mm



- Ideal for Cook & Chill process
- Can hold up to 30% more when regenerating food
- With stacking shoulder - for safe, easy and space-efficient stacking and unstacking

## thermoplates® teppanyaki coated

Advantages of the teppanyaki grill plate

- mobile grilling in GN format
- easy to clean, dishwasher-safe
- hygienic separate grilling
- for example: GN 1/2 for fish, GN 1/2 for meat or vegetables can be prepared simultaneously without transferring flavours

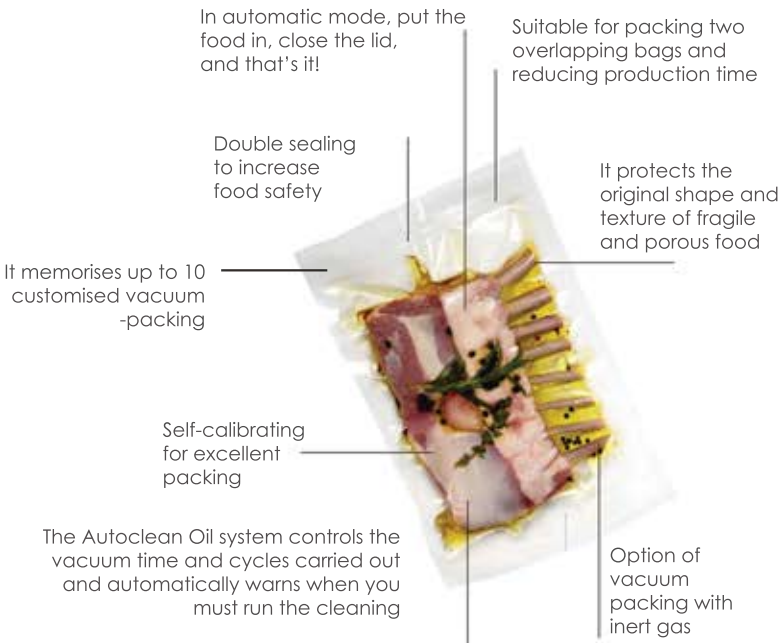


# iSensor

The only 100% automatic Vacuum Packer

Mychef iSensor offers you a simple and effective user experience in automatic and manual mode. With Bluetooth included, free available app, optional printer for labels.

- Fitted with state-of-the-art Busch pumps
- Self-cleaning oil system included
- Connection-free seal bar
- Complies with CE, UL and NSF standards



iSensor S	iSensor M	iSensor L	Model
388 x 546 x 389	475 x 616 x 438	620 x 626 x 453	Outside dimensions (width x depth x height) (mm)
Dome	Dome	Dome	Lid
8	10   16   20	20	Busch vacuum pump (m3/h)
0,25	0,30   0,55   0,75	0,75	Power (kw)
230/L+N/50-60	230/L+N/50-60	230/L+N/50-60	Power supply (V/Ph/Hz)
328 x 385 x 162	412 x 453 x 200	560 x 465 x 210	Chamber dimensions (width x depth x height) (mm)
315	405	455   455 + 455	Sealing bar length (mm)
36	47   48,5   55	64   67	Weight (Kg)
			Sealing bar position



For SUSTAINED VACUUM SEALING without creating any waste from disposable materials.

## GASTRONORM VACUUM LIDS

TRANSFORM YOUR EXISTING GASTRONORM CONTAINERS INTO VACUUM CONTAINERS AND PROLONG FOOD'S FRESHNESS UP TO 4 TIMES!

- freezer safe
- dishwasher safe
- BPA Free
- does not absorb color or smell



vaculid® lid for vacuum sealing with silicon seal G/N 1/6, 1/3, 1/2 Not for thermoplates® stackable

Our vaculid® lid system allows GN containers and thermo-plates® to be vacuum-sealed, using either a hand pump or conventional vacuum chamber pumps. Food can be kept safely and longer in this way. This process retains virtually all the freshness, flavour and nutrients of food.





**PATENT**

## Hot & Cold container box

Under 10 degree celsius for 24 hour with outdoor 28 degree  
Warmer than 50 degree celsius for 24 hour with outdoor 23 degree.



Inner Size	440*310*210mm(H)
Outer Size	500*370*240mm(H)
Insulation	High Density Urethane
Capacity	24L

**PATENT**

## Foldable container box

-Under 10 degree celsius for 24 hour with outdoor 28 degree

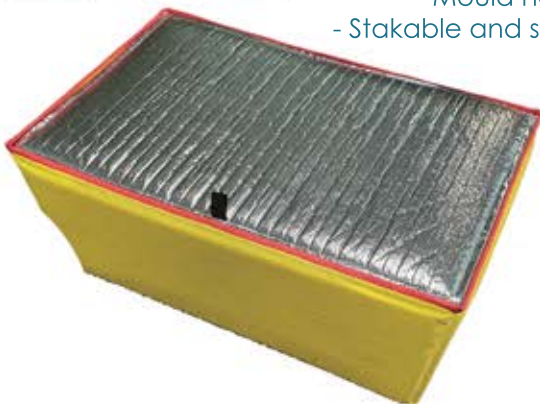
-Warmer than 50 degree celsius for 24 hour with outdoor 23 degree.



**PATENT**

## Basket type delivery container box

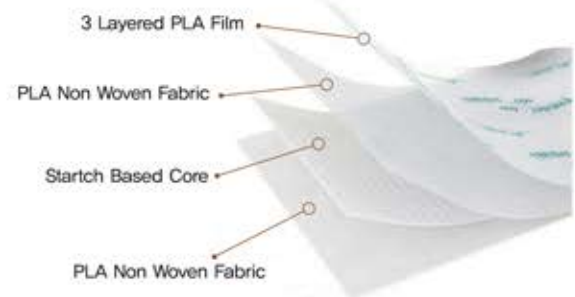
- Any custom size available
- Mould not necessary
- Stakable and space saving



**PATENT**

## Biodegradable absorbent pad for meat, fish and chicken

- Biodegradable ECO absorbent pad
- High absorbing amount by starch based
- Microplastic free



**PATENT**

## Refrigerant for fresh and frozen food delivery

0 degree refrigerant for fresh food  
-11 and -21 degree refrigerant for frozen food delivery





## Heat Lamp Classic

*\*available in different colours and models*

Stayhot Heat Lamp Classic offers timeless design combined with unmatched performance; the perfect choice for the demanding restaurant. Choose with or without retractable cord mounting.

## Freestanding Heat Lamp

*\*available in different colours and models*

Freestanding Heat Lamp Focus LPF is the latest addition to our product family. Designed, developed and manufactured by us in Sollentuna, Sweden. These heat lamps offer an elegant and flexible warming alternative to the buffet table. It is also available with a clamp base for table mounting.



Store the chill tray in the freezer\* for twelve hours. The temperature of the chill tray is then kept below +8 °C for at least three hours\*\*.



## Staychill Chill Trays

Whether for the breakfast or salad buffet, Staychill is the effective solution for keeping the food cold. Our elegant and affordable chill trays keep everything from juice to butter cold. Choose between five gastronorm sizes as well as our round model.





## ANLIKER L

The Brunner-Anliker name stands for high-quality products. All of our machines have the following impressive characteristics in common:



Drawing cut for optimal nutrient retention and cut products that stay fresher for longer



Technical innovation for foodstuff hygiene which meets the highest demands



Simple handling for optimum user comfort and easy cleaning



Quality Swiss product as your guarantee for innovation, precision, durability and reliability

## ANLIKER L TECHNICAL DETAILS

Voltage: 100 V – 240 V, 50/60 Hz

Motor: 0,26 kW

Weight: 19 kg

Protection class: IP 26

Dimensions: 250 × 315 × 540 mm

Certifications: CE, CSA / UL, TÜV

## ACCESSORIES



## ANLIKER GSM 5

- Output of up to 150 kg/h
- Cutting attachment made of solid cast stainless steel
- Drawing cut prevents the loss of nutrients and vitamins and ensures the cut products stay fresher for longer
- Approx. 50 different slicing options
- World first – antimicrobial and HACCP-friendly cutting discs made from composite
- No risk of oxidation and deformation of the discs in the dishwasher

# BLAST CHILLER / BLAST FREEZER

The ENTRY line boasts simplicity but with no sacrifice of functionality as it includes the typical functions present in all Techfrost blast chillers / blast freezers.

\*more sizes available. Do contact us to know more



JOF 923  
BLAST CHILLER  
BLAST FREEZER



E5  
BLAST CHILLER  
BLAST FREEZER



E15  
BLAST CHILLER  
BLAST FREEZER



E20  
BLAST CHILLER  
BLAST FREEZER

TRAYS CAPACITY	3 TRAYS GN 2/3	5 TRAYS GN 1/1	15 TRAYS GN 1/1	20 TRAYS GN 1/1
BLAST CHILLING	90°C +3°C in 90' = 7 KG	90°C +3°C in 90' = 20 KG	90°C +3°C in 90' = 45 KG	90°C +3°C in 90' = 75 KG
BLAST FREEZING	90°C -18°C in 240' = 4,9 KG	90°C -18°C in 240' = 14 KG	90°C -18°C in 240' = 27 KG	90°C -18°C in 240' = 45 KG



AUTOMATIC COOKING OF ARROSTICINI & SKEWERS



MADE IN ITALY

## CHARCOAL GRILL

The TRS-40 is an AISI 430 stainless steel **charcoal grill**, with a 40-piece rotation mechanism for automatic cooking of skewers and arrosticini.

Our **automatic rotation mechanism** guarantees homogeneous and effortless cooking of the skewers and makes our products unique in the sector.

Its height of 1 metre and weight of 15 kg make the TRS-40 comfortable, stable and functional for cooking skewers and Arrosticini. It can be electric and battery operated.

\*Available in different sizes and models





## Roaster Charcoal Oven \*available in different size and models

Roaster Charcoal Oven is a product made to meet the needs of the very demanding sector of Horeca. It is an appliance that every kind of Restaurant, Steak House, Brasserie and Bistro must have.

- Runs exclusively on charcoal
- Has various levels of grilling
- Boasts a modern closed barbeque design
- Includes a vent system for temperature control

## Chicken Rotisserie

It is a closed type of rotisserie that guarantees the perfect roasting result of chickens and all kinds of meat and fish

\*available in different size and models



## Churrasco Rotisserie

Inspired from the Greek "souvlaki" on charcoal grills and the Hispanic "churrasco", we create a modern appliance which combines both traditions

\*available in different size and models



## Parrilla Grill

The new Parrilla Grill offers great gourmet taste and high kitchen productivity.

\*available in different size and models

## Robata Grill

The Roaster Robata combines the Greek and Japanese tradition as the food offered consists of morsels of seafood, vegetables as well as meat.

\*available in different size and models







## E - MASTER

The new "E-Master" range uses the features that have made the WeGrill Broiler System amongst the most popular, best known in restaurants

The exclusive quartz lamps re-create the power and infrared frequency radiation of traditional embers. Less smoke in your kitchen, Grill cleaning in the twinkle of an eye and optimised running



Dimensions in mm	W450 x D310 x H380
Supply	Electric
Cooking grid	dismantling
Warm-up time	3 minutes
Drip tray	removable
Lamps	2, quartz
Temperature	850 °C
Consumption	2,4kw
Weight	18 kg

## HIGHLANDER

Your WEGRILL HIGHLANDER will be able to fit into the small spaces in your kitchen, enabling you to achieve amazing cooking results. The compact HIGHLANDER is able to provide an hourly output of up to 100 burgers.

Model	HIGHLANDER - E	HIGHLANDER
Supply	Electric	natural gas or LPG
Warm-up time	2 minutes	2 minutes
Lighting	2 switches	piezoelectric
Drip tray	removable	removable
Lamps / Bruner	5, quartz	1 infrared
Temperature	850 °C	850 °C
Consumption	2,4Kw / 3,6Kw / 6Kw	460 g/hour 7kw
Weight	48 kg	48 kg



W660 x D622 x H584



## HEREFORD

WEGRILL HEREFORD, the most widely used of the WeGrill broilers, can handle a heavy workload for you but is still very flexible, since its infrared power can be modulated.

Model	HEREFORD - E	HEREFORD
Supply	Electric	natural gas or LPG
Warm-up time	2 minutes	2 minutes
Lighting	2 switches	piezoelectric
Drip tray	removable	removable
Lamps / Burner	5, quartz	2 independent infrared
Temperature	850 °C	850 °C
Consumption	4Kw / 6Kw / 10Kw	920 g/hour 14kw
Weight	90 kg	90 kg



W660 x D622 x H584

## ABERDEEN

ABERDEEN will provide you with unbeatable productivity thanks to its 3 burners, up to 21 kW. It will assist you on the busiest grilling evenings, maintaining superlative efficiency and quality



W984 x D619 x H583



Model	ABERDEEN - E	ABERDEEN
Supply	Electric	natural gas or LPG
Warm-up time	2 minutes	2 minutes
Lighting	2 switches	piezoelectric
Drip tray	removable	removable
Lamps / Burner	7, quartz	3 infrared
Temperature	850 °C	850 °C
Consumption	6Kw / 8Kw / 14Kw	1380 g/hour 21kw
Weight	106 kg	106 kg





## ChocoTemper Top

ChocoTemper Top are tabletop tempering machines with a capacity of 5.5 and 11 Kg, that make it easy to temper chocolate in a professional manner as if using larger machines, but with a space efficient equipment and at lower costs.



STAND-ALONE VIBRATING TABLE  
WITH GRILLE



## Cook-Matic

Cook-Matic is a professional machine for tartlets. Cook-Matic allows you to form and bake tartlets with shortbread, savoury, shortcrust and puff pastry. Through the coupling of the two plates, Cook-Matic allows you to obtain tartlets of various shapes and sizes ready to be stuffed and decorated as desired. Just set the desired temperature, the time required for cooking, and press Start. An acoustic signal will tell you when it is finished cooking.



## BABYDROP

Small footprint, high performance

Designed with the aim of satisfying the needs of small but demanding artisan confectionery workshops. Suitable for non-intensive production of fixed cast biscuits. All the technology and quality of the larger models in the smallest of spaces.



## SUPREMA

Maximum versatility

Designed for medium size producers who are seeking maximum flexibility coupled with excellent performance. The modern programmable functions offer pastry chefs a large variety of creative possibilities, from depositing to multilayer or open flame, down to wire cutting products.



## MAXIDROP

Performance in a class of itself

Offers maximum performance and strength combined with elevated flexibility. These characteristics make of it a machine that is particularly suited to medium and large producers requiring varied and intensive production.





## FormBox

Whether you're customizing a chocolate bar or creating a batch of custom pastries – the FormBox gives you the power to create amazing treats in almost any shape.



The FormBox has been crafted to fit perfectly into your workspace. Packing the power to create a factory finish in a matter of minutes. The ceramic heater has a range of 160c to 340c, preparing your plastic to form whilst carefully placed fans keep the FormBox running cool.



## multiSPRAY - For Multi Purpose Spraying

The multiSPRAY provides the perfect ease for greasing baking sheets trays! It is the ideal time saving device for spraying oil, egg wash, sauce and glaze.

The 60 Watt multiSPRAY is the perfect "food safe" handheld gun for spraying most low to medium viscosity liquids including, oil, egg, jelly, marinades and sauces etc.



## 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.







# PRO 2

Where technology meets food and drink, there is the Flavour Blaster.



AROMA



Rocks Glass & Lid  
set of 2



The new Flavour Blaster Pro Cocktail Kit includes all the equipment and ingredients you'll need for making bubbles, fragrant mist and vapour clouds for your drinks. Fast, durable and powerful, the Pro is perfect for the professional bartender.



GLASSWARE



ON THE GO



Tray

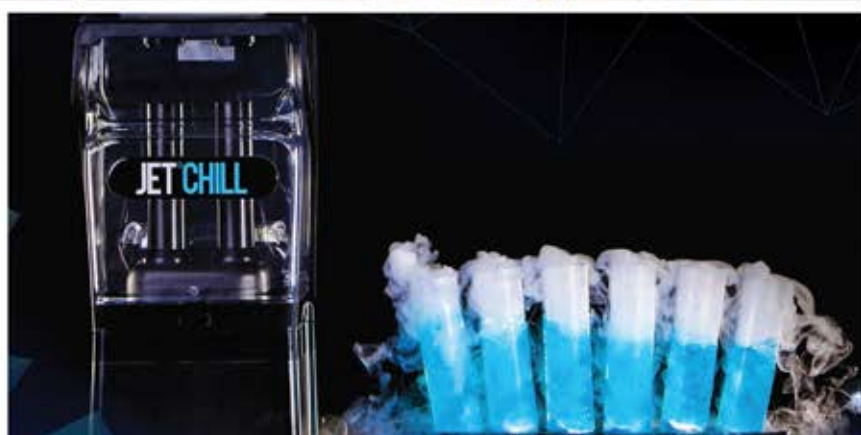
Bubble Mixture  
set of 2

Coils  
set of 2

Reusable Tank  
one only

Disposable Tank  
set of 2

19



JET CHILL



## The Smoking Gun™ Pro

Hand-held Smoke Infuser

The Smoking Gun™ Pro produces cold smoke, which allows it to be used for any kind of food or liquid. As a flexible hand-held device, it is easy to use for infusion or finishing with a variety of smoky flavors and aromas.



**Smoking wood chips**  
*Sold Separately*

## The Anti-Griddle™

The Anti-Griddle™ is a traditional cook top with an amazing twist: instead of heating, the device quickly freezes sauces, purees, vinaigrettes, crèmes, foams, fruits or any type of food!



## the RotoVap™

Virtually unlimited possibilities to evaporate, distill, separate and purify liquids. Want to add the fresh, concentrated essences of your favorite herbs or combine the flavors and aromas of fruits and vegetables? Anything is possible.



## Minipack MX 2

Infusions, marinades and cocktails  
MX 2 offers much more than just vacuum technology in pouches, jars and bottles: infusions, marinades, cocktails and recipes in just a few moments.





## SQUASHER

Pressure homogenizer

Pack the ingredients into the special Squasher bag, add the chosen liquid and insert it between the plaques and its front panel. Set the time for each preparation. A soft light indicates the end of the process.



**Squash:** to press into a flat mass or pulp; crush. To press forcibly against or cram into a small space; squeeze.

**100%Chef**



## CENTRICOOK

CentriCook is non-refrigerated centrifuge that reaches 4000 RPM in less than 15 seconds. It clarifies all types of juices, broths, or vegetative waters without the need to use pectinases or thickeners or increase the temperature.

CentriCook separates the juices from the suspended fibers and concentrates them at the base, where the purest essence of the food remains with a silky and almost impalpable texture



## PREMIUM Snow Flake Ice Machine

Mini-S2(JSB-257W)

- Realization of freezing technology at -35 degree
- Simple display and sophisticated design
- Powerful snowflake productivity of 250Kg/day
- Real time machine status check through display window



## EQUALS-S CAN SEAMER

(Table automatic canseamer)

Available cans : Slim, Standard, Crowler(32oz)  
Electrical spec : 110-240V, 50-60Hz  
Dimension(W/D/H) : 196 x 196x 463mm  
Weigh : 7.9 kg  
Color : White Perl, Black Perl

## Fantasia Coffee Printer

Create fantasy in your cup !

Transform any image or text in seconds with the Fantasia. Milk froth is your canvas. Fantasia is your medium. Create inspiring art atop the milk froth layer of coffee beverages, both hot and cold.

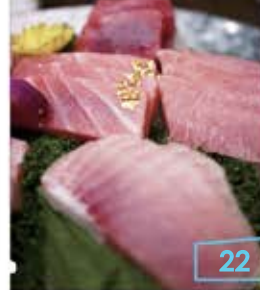


- WiFi Connection
- Diverse Inks
- Customised Design
- 1 Sec Print
- 30 Secs Learn
- 250g Only



## Now create your design with gold and drink it

- You can design your company logo and decorate on any foods
- More than 99% real gold used
- 100% Made in Korea and safety guaranteed
- World first patent product
- Small volume available
- Any custom design available







**GOLDEN BLACK**



**GOLDEN WHITE**



**COURTESY**



Capacity: 45 – 60 plates



Capacity: 30 – 40 plates

**SCHOLL**

## Plate warmer

Stainless steel, with self-closing acrylic-door.  
Thermostatically adjustable from 30 – 85 °C

**tarifold**

## Display Kit

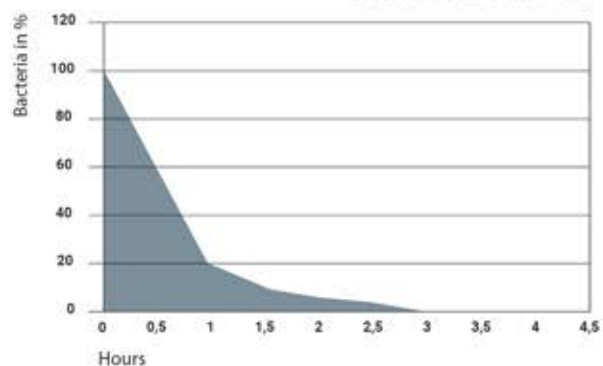
Standing system  
Wall mounted  
Floor Display



## Sterifold Antibacterial Wall Kit

On documents handled by numerous users, microbes, germs and bacteria can reproduce, transmit and possibly cause contagious diseases. Thanks to an exclusive technology, the silver ions included in Sterifold pockets deter microbial growth by eliminating micro-organisms presenting a health risk.

Bacterial reduction table





Ronda 30



## Shoe Polishing Machine

- Powerful motors and heavy cases for increased durability and trouble-free usage
- Different sizes available
- Different modern designs available
- Sensor with integrated timer allows for a non-contact and noiseless start
- Built for long-term, heavy duty usage



Elegance Couleur Plus



Solamat 90



Solamat 100

## Solamat

*for industrial applications*

- Compact design
- Powerful, robust motor
- Smooth running on account of round belt drive



Sole Cleaning  
for industry & trade



Original KEY-BAK®



KEY-BAK® reels have become an invaluable tool in the daily lives of countless professionals who rely on secure and convenient access to all their keys and access cards.



## Cutlery Dryer - ASC 10 Mini

These units have been specifically designed to solve the problem of drying stainless steel and silver cutlery after washing.



## Glass Polisher - ASBC 5S

Glass dryers with five brushes are ideal to dry all types of glasses. The drying system ensures maximum hygiene and gives a crystal clear finish







## Enhancing major cooking techniques

ANAORI kakugama is designed to enhance all major cooking techniques: steam, simmer, poach, grill and fry with this one cooking tool, to make the most of each ingredient's potential.



**kakugama 3.4ℓ**

3.4ℓ size have same function of the 5 in a compact size made for all table and kitchen.



**kakugama 5.1ℓ**

5.1ℓ size is designed to professional volume, to make the most of each ingredient's potential..



External lid (grill pan)



Body

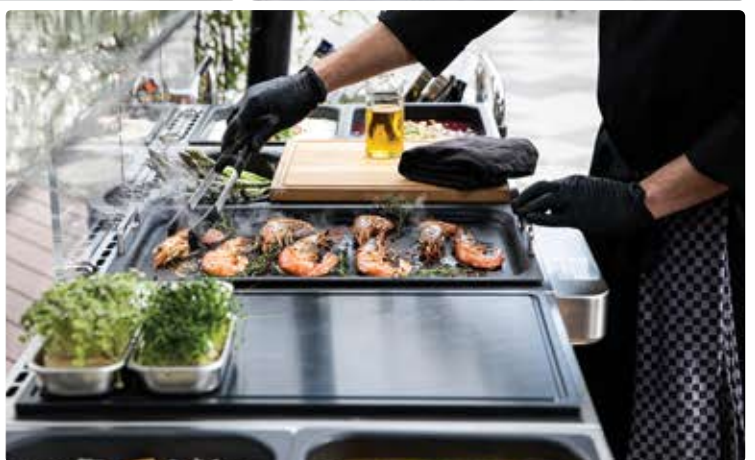


Inner Wooden lid











## **RUITER SINGAPORE PTE LTD**

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