



Tradition . Innovation . Creation

2018

CATALOGUE





Tradition . Innovation . Creation



TRADITION



INNOVATION



CREATION

We live in an era where exciting food and culinary trends constantly shake up the industry. Culinary professionals today have already embraced the tools and principles of molecular cuisine and have moved forward to create a more natural, expressive cuisine.

Our revolutionary products facilitate culinary professionals every step of the journey, transforming your ideas into reality and the continued management of excellence so essential in our industry. While the culinary world jumps from trend to trend, our products and services stand tall as the distinguishing factor between amateurs and professionals.

Ruiter Far East offers top of the line kitchen equipment for the traditionalist or modernist chef, essential hospitality equipment such as heated and refrigerated banquet trollies, housekeeping equipment for every occasion and much more.

In our 20+ years of providing leading-edge culinary products and services, we have supplied hotels, fine dining and casual restaurants as well as boutique cafes across Singapore and Asia.

We are proud partners in Singapore with Pacojet, Polyscience, Bamix, 100% Chef, Josper, Heute, Keybak, Haber, MAC Knives, Rieber, Urban Cultivator and many more.

At Ruiter Far East, the best is always yet to be as we reinvent ourselves constantly to provide all culinary professionals with the tools for excellence.

KITCHEN

Pacojet
Polyscience
Bamix
Thermomix
Rieber
Distform
Josper
Techfrost
Urban Cultivator
KLIMA
100%Chef
Anliker
Kihara
Stephan
MAC Knives
Italgi Pasta machine
Unilab

PASTRY

ICB chocolate
Staff Ice System
Mimac

SERVICE

Tableswing
Scholl
Quantum Levitation
Tweezer
Beaumont
Caterers friends
Haber
Platamate

MISC

Heute
Tarifold
Idm
Winterhalter
Codeor
Keybak
Nicem
Moreillon



Farces & Mousses

Soups & Concentrates

Doughs & Fillings



The secret behind the ultimate culinary experience

PACOJET 2

Pacotizing micro-purees fresh deep-frozen food preparations into a silky-smooth texture without thawing.

That's how culinary creations come to life in their pure and natural form – a superlative experience for all the senses:

- **A burst of flavor on the tongue:**

Pacotizing increases the surface area of the ingredients many times over, intensifying the aromas.

- **An explosion of color:**

The special processing technique preserves the fresh natural colors of your ingredients.

- **Velvety-smooth mouthfeel:**

Pacotizing produces ultra-fine, airy textures.

Market - fresh concentrates

Harvest, freeze, pacotize, serve



An explosion of flavor

Unrivalled taste, color, texture and freshness



A cool recipe for success

Unlock the secret of ultra - smooth textures





Pacojet 2 Coupe Set

By choosing to purchase a Coupe Set, you can extend the Pacojet 2's versatility to process fresh, non-frozen foods.



Whipping disk



2 - blade cutter



4 - blade cutter



Pacojet Junior.

Focussing on essentials.

Meet the newest member of our product line: The Pacojet Junior.

This lower-cost, entry-level model focusses on the essential competency of pacotizing: i.e. micro-pureeing freshly-prepared, deep-frozen foods without thawing – with the same high quality you've come to expect. The world of pacotizing is now accessible in original quality to even the most price-sensitive consumer!

The Pacojet Junior:

- Introduces new chefs to the unparalleled results and cost-savings of the Pacojet cooking system.
- Opens the door to purchasing a starter model or additional machines.
- Facilitates perfect preparation, reducing workload during à la minute service in restaurants as well as the banquet and catering industry.

Starter model or 2nd machine?

Tastefully original!





Polyscience Sous Vide Thermal Circulator

Thermal Circulator for Precision Cooking and Heating



CHEF SERIES

The Sous Vide Professional CHEF Series sets the standard for Sous Vide cooking. The CHEF Series Immersion Circulator was developed to meet the requirements of the world's best chefs and to add a whole new dimension of control to your kitchen.



CLASSIC SERIES

The Sous Vide Professional CLASSIC Series Immersion Circulator is the legendary machine that changed kitchens forever. The breakthrough innovation of this immersion circulator helped pioneer the realm of Sous Vide cooking.



PolyScience Smoking Gun Pro

Where There's Smoke There's Flavor

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. Your selection of combustibles including various wood chips, teas, herbs, spices, hay, and even dried flowers is limited only by your imagination. The all-new Smoking Gun Pro features a large robust housing designed specifically to withstand commercial use.

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 86°-482°F. 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. A Create function stores frequently used custom temperature profiles for simple one-touch recall.







BAMIX - Professional Handheld Blender


bamix® is the smallest yet most efficient and versatile kitchen appliance in the world. Thanks to the various bamix® accessories, the appliance is the ideal helper for a huge range of tasks.


It can be used to chop, mince, purée, emulsify, mix, blend, froth, grind, pulverise, grate and whip food. At the same time, the bamix® is extremely easy to operate and clean. With only two accessories, namely the SliceSy® and the processor, your bamix® becomes the master of all tasks in your kitchen. Small and compact.



- 

Beater
airating blade,
foaming/whip-up
- 

Whisk
blending blade,
emulsifyer
- 

**Multi- Purpose
Blade**
chopping, etc.
- 

Meat-mincer Blade
mincer
<Optional>

THERMOMIX - Kitchen Helper

Thermomix ® is the world's most versatile kitchen appliance. This innovative device uses state-of-the-art technology to combine the functions of twelve appliances in one for the ultimate in convenience.





thermoport®

Meals regeneration, transport and serving. For highest meal quality. Inside volume ranging from 10.9 to 104 litres. Made of light, robust and pore-free plastic – double-walled and tightly welded.

The thermoport® is available in orange or black, as a top or front loader, heated or unheated. With high-quality snap catches, dishwasher safe up to +90 °C (with heating removed), for application range from -20 °C to +100 °C. Heating output up to +95 °C.



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.



thermoport® 4.0
hybrid hot/cold

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



mychef evolution

The new mychef evolution oven has no limits. It can perform any cooking process: On the griddle. Steaming. Grilling. Sous-vide. It can smoke, roast, bake, fry, grill, poach, sauté, and reheat. It can be used to prepare fish, meat, poultry, vegetables, egg dishes, breads, pastries, and desserts.



Easy and efficient cooking, with the best results.

With a professional oven, the most important thing is the quality of the dishes.

The technology used in mychef evolution makes cooking also easy and efficient.

MySmartCooking

Intelligent cooking system

SmartClima Plus

Fast, dense, and safe steam

MyCookingPlanner

Simultaneous intelligent cooking

Thermal Stability Control

Unparalleled low-temperature cooking

MyCloud

Stay connected to the cloud wherever you are

MyCare

The most efficient self-cleaning system



Cooking with dry heat

From 30 to 300°C



Mixed-mode cooking

From 30 to 300°C



Steaming

From 30 to 130°C



THE TRULY INTELLIGENT VACUUM PACKER

iSensor intelligent vacuum packers represent a revolution in the world of vacuum packing.





HJX50 JOSPER CHARCOAL OVEN



JOSPER CHARCOAL GRILL BC2-EM

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.



BLAST FREEZER

Functionality and simplicity are the characteristics that distinguish the line ENTRY. Offering intuitive electronics, however, it allows to have all the typical functions of the culling TECHFROST



E5
QUICK CHILLER / FREEZER

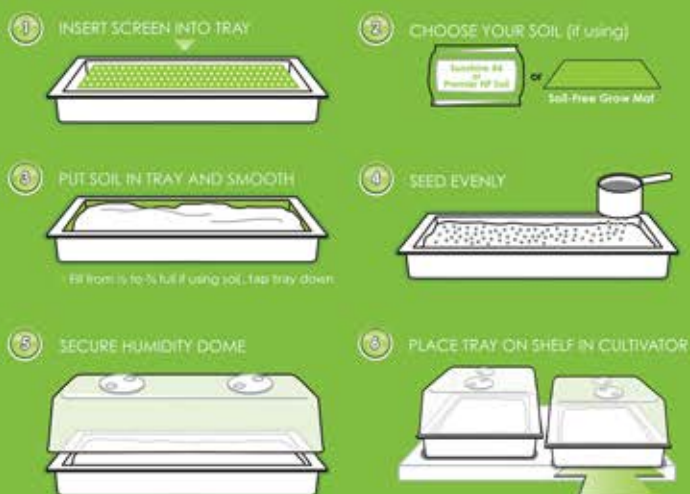


JOF 923
BLAST / FREEZER RAPID



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

- 100% organic
- Full nutritional value
- Superior flavor



Urban Cultivator
It's a fresh new world



KLIMA

KFCS - KLIMA FOOD CONTROL SYSTEM

Maturation, aging, ripening, drying

In order to satisfy quickly the new requirements of the sector: multitasking equipment, simplified man-machine interaction, flexible and fast process durations, higher performances, KLIMA Food Control System includes in just one device a machine for aging meat, cold cuts and cheese, a dryer for pasta, fruits and vegetables.



100%Chef

FOAM KIT DELUXE

The easiest way to create foams and airs.

Obtain homogeneous and stable foams within seconds with this special filter foamer without needing a blender.

It works even with small amounts of liquid.



CONFIT KIT

This attachment is indispensable for coating all sorts of nuts, truffles, and confections with tempered chocolate, sugar and other coatings. Also great for sugar coating almonds, dried fruits, cereals, turning them into succulent dragees. Fits any model of Kenwood or Kitchen-Aid mixers. Allows making sweet and savory snack

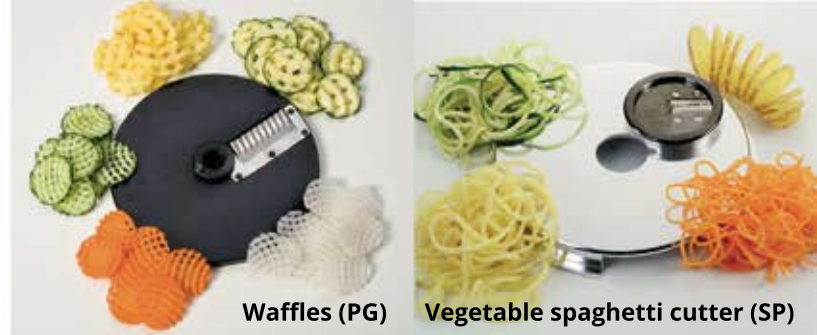
OCOO - Authomatic Pressure Double boiler

Unlike conventional pressure cookers, the steam created inside of OCOO does not escape. The vapor bonds with the aromas of the food, locked inside the pot.



VORTEX - High power vacuum magnetic stirrer

Achieve impossible emulsions and textures with no ventilation and obtain bubble-free juices without the need to overuse your vacuum machine. Mix portion of cold gluconolactate, alginate, xanthan gum, jelly, oils and stabilizers, etc. Not recommended for using with fibrous fruit purees or aired products



**BRUNNER
ANLIKER**
swiss made



GSM 5

The ideal vegetable slicing machine with up to approx. 300 servings and up to 50 different slicing options for restaurants, catering, cruise ships, offshore oil rigs, army, associations, institutions and hospitals.



Stainless steel mini dryer

for patisseries and bakeries



STEPHAN UM 12 More than universal - UMS table top model

All those involved in food processing will be aware of the superiority of STEPHAN Universal Machines. The machines uncompromising top-class performance exceeds the highest demands of customers who really know what the market has to offer.

STEPHAN Universal Machines are characterized by exceptional versatility. They are all-purpose, robust and long lasting, easy to clean and multiple working steps can be carried out in one machine. It is ideal for use in all fields of food processing, e.g. dairy, convenience food, confectionary, meat and sausages.



MAC Knives



MAC PROFESSIONAL KNIVES



Unilab - The right packaging for the right product

UniVAK can vacuum pack all types of bags from 4μ to 300μ and seal them with a detachable seam. This allows you to conserve products that you do not plan to freeze or that have a low value in a very thin and affordable bag (4μ mesh bag).



heated vibrating table



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.

ChocoTemper 12

chocoTemper is the line of chocolate tempering machines from ICB Tecnologie with tank capacity 12 Kg and 24 Kg. A vibrating table can be added to both machines while enrobing belts are available for Chocotemper 24.



Chitarra Double guitar

chiTarra 60x40 is a double guitar-type pastry cutter to cut soft products. The size of the cutting base, 60x40 cm, perfectly suits the trays that are generally used in confectionery, which guarantees quicker cutting compared to traditional pastry cutters.

Spraychoc

Spraychoc is a machine for spraying chocolate, substitute and butter cocoa. Spraychoc is the ideal solution for spraying chocolate on cakes, chocolate moulds, pralines, enabling the creation, in just a few short minutes, of a product that is attractive and perfectly decorate

Cook-Matic

Cook-Matic is a professional machine for tartlets. Cook-Matic allows you to form and bake tartlets with horthbread, 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 coking, and press Start. An acoustic signal will tell you when it is finished cooking.



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.



VISAGEL REVOLUTION CABINET SERIES

Regarding gelato / ice-cream you can set different temperatures to obtain



TABLE TOP DOUGH SHEETERS WITH BELTS



ELECTRIC DOUGH SHEETER WITH FEEDING TEFLON STAINLESS STEEL TABLES



Baby Drop

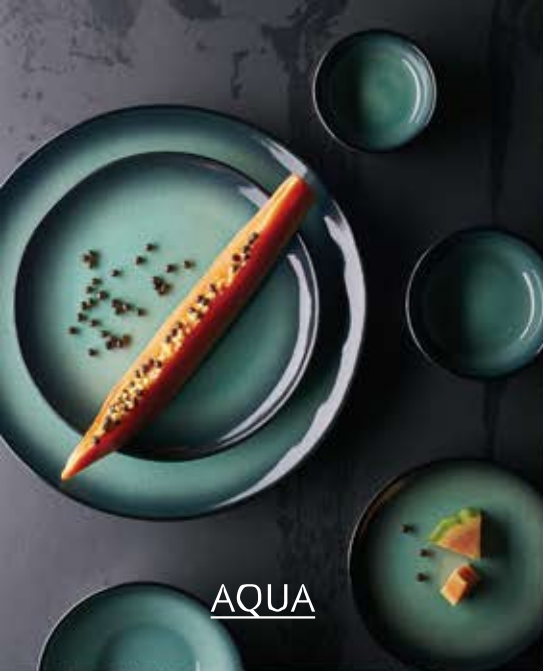
BABYDROP is the smallest and versatile machine for the production of biscuits and pastry products. The reliability of MIMAC technology and the usual attentive care for a functional design are combined in a manufacturing project which allows to suit to all potential customers' requirements in advance.



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:

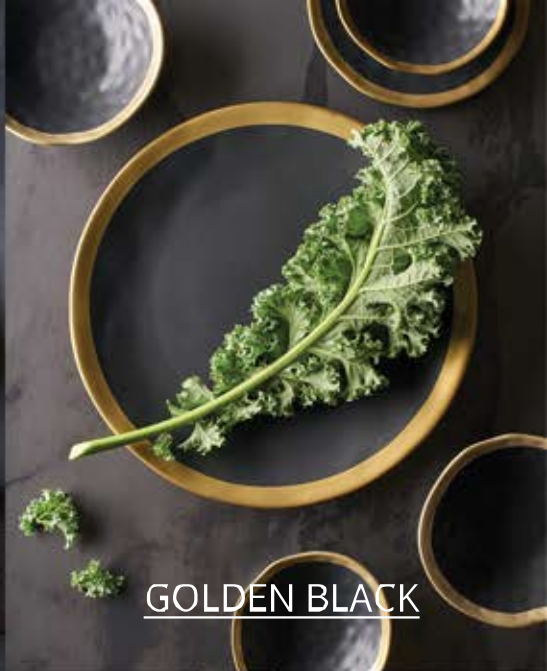
- MINIDROP is the compact table top model, ideal for small places
- MINIDROP-PRO is the column-structure model for customers with greater productive requirements.



AQUA



GRANITE



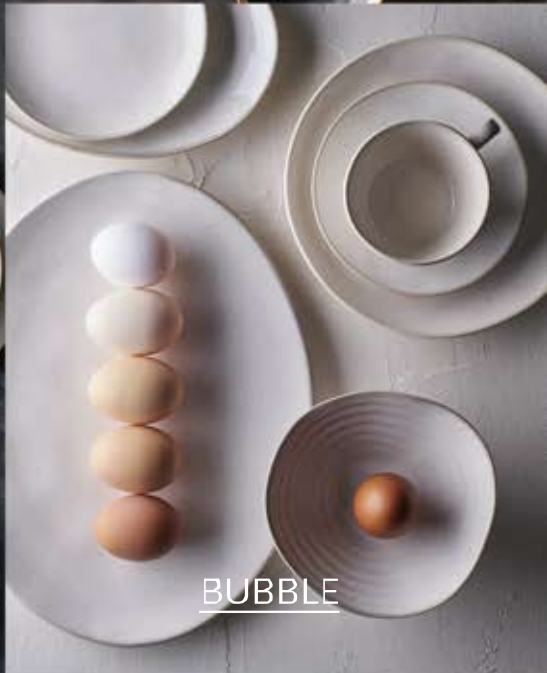
GOLDEN BLACK



SOLID BLUE GREEN



PICO BLUE



BUBBLE



BLACK & WHITE





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.

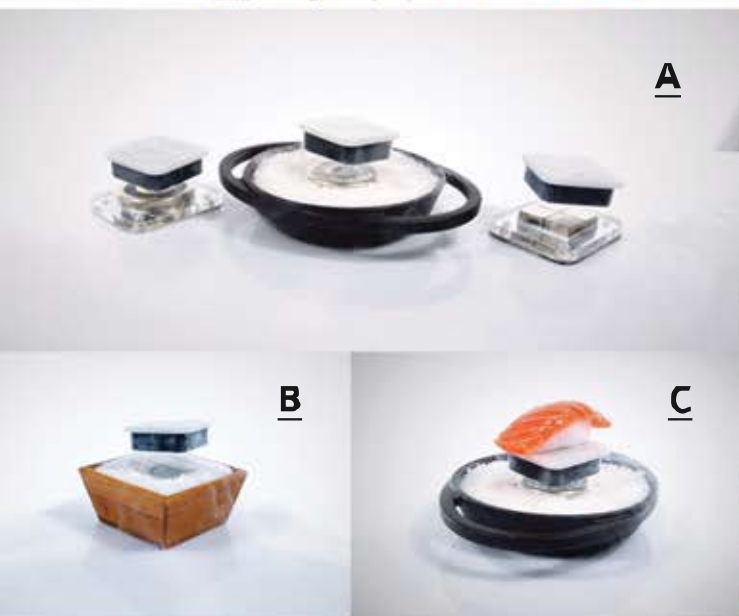


QUANTUM LEVITATION

LEVITATING CULINARY DISPLAY

Thanks to the science behind quantum levitation, you can now wow guests as you serve them dinner in these levitating tableware. All the pieces in Quantum Levitation levitated Culinary Display locks in place and suspends almost magically without slipping away - all without the need of any power cables or batteries

OUR CUSTOMERS INCLUDE



Engaged Students

Incorporates hands-on experimentation that encourages participation



User Friendly

Empowers teaching and learning without domain knowledge required



Innovative Approach

Combines Modern physics with the exploration of scientific phenomena



Research Focus

Provides exposure to real world research experiences in the classroom



Customize
your own
tweezer





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)



Haber Heating Lamp



The Original Platemate
- for a better use of space -

Platemate Collapsible

An plate mobile, stainless steel, commercial platestand is ideal for use in banquet serving or banquet plaing and commercial kitchens, including those onboard ships.



Cosmo



Ronda 30



Elégance Nature plus



Elégance Nature



Solamat 90



Solamat 100



Using ProfilGate®, this problem can be directly solved in the entrance zone! Up to 90 percent of the dirt adhering to soles and rollers can be removed, directly in entrance zone. The ProfilGate® gratings can be taken out and cleaned easily.

ProfilGate® go has been developed especially for active sole cleaning in an industrial environment



tarifold

Standing system
Wall mounted
Floor Display



Industrial



Bar



Kitchen



Hotel



Pro Serv

Dry food dispenser
Coffee & Spice
Powder

- Gyms
- Juice Bar
- Vitamin Shops
- Smoothie & Shake Bars
- Supplement distributors
- Protein Powder manufacturers
- Health and Fitness stores
- Restaurant & Kitchens
- Caterers & Buffets
- Hygiene companies
- Chemical powders



D50-BL



G30 GOLD



G400 GOLD

idm Serving Better

WIDE RANGE OF APPLICATIONS...



Powder & Coffee



Spices



Dry food



Cereal
Musli



Candy



UC Series

The way to your dream machine

The UC Series of under counter dishwashers from Winterhalter adapt to your wishes. Every pub or restaurant has its own character and its very own requirements, from the wash items to the available space. The revolutionary concept of the UC Series makes Winterhalter the first supplier to take this into account.

Thanks to Vario Power, UC Series can individually regulate the wash pressure. By selecting the appropriate programme, fine, delicate dishes are washed gently using a lower pressure; heavy, robust dishes on the other hand are washed with more power using greater pressure. The other wash factors will also adapt automatically - always guarantees the perfect wash result



UF Series

**WE WASH AS YOU BAKE.
PASSIONATELY.**

Clean. Ergonomic. Economical

Excellent Results in the shortest time

The Winterhalter P50 delivers excellent cleaning results quickly and effectively. It is easy to operate and users can trust in its level of efficiency, hygiene and reliability.



P50





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.



SUPER48 KEY-BAK®



Codeor Shoes

It provides CE certified antistatic and non skid soles with shock absorption. Soft and breathable uppers, entirely water resistant, and showing great resistance against chemical products, oils or solvents. Washable in the washing machine.

Magic



Golf



Zen



MyCodeor

Cutlery Dryer - ASC 10 Mini

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

The highly absorbent sterilized corn cob (environmentally-friendly) product in the vibrating circular tank, dries the cutlery to perfection, the thermostatically controlled heating element keeps the granules dry, the effect of the UV rays enables you to attain well polished cutlery consistently, removing water stains and reducing bacteria.



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, in addition to eliminating water marks and streaks.

This eliminates all detergent chemical residues, leaving the glasses in optimum conditions and ready to be used.



moreillon

Goliath 2000 - TYPE B

The Ball Burnishing Machine of the Standard Class

The polishing balls roll on an endless and smoothly moving transport band in a rounded nonvibrating open trough. Items can be added or removed from the moving media at any time without necessitating switching off.





RUITER FAR EAST

BLK 5 AMK Tech 2 #03-14
Ang Mo Kio Industrial Park 2A
Singapore 567760

TEL : +65 6483 3022
FAX : +65 6234 0784

www.ruiter.com.sg

Pacojet | Polyscience | Bamix | Thermomix | Rieber
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