



# **Gastromag**<sup>®</sup> G PANIZ



PRODUCT CATALOG

# About Gastromaq

Part of the culture of people everywhere, gastronomy strengthens our social and commercial ties. Restaurants, hotels, and professional kitchens demand equipment that combine performance and respect for the singularity of each dish.

Gastromaq offers a complete line of equipment for cooking and preserving food, in addition to the traditional line for bakeries and confectioneries. Allies that help develop your business, Gastromaq equipment is recognized for its sturdiness, durability and high satisfaction rate, both for you and your customer.

Welcome to the world of Gastromaq.



# SPIRAL DOUGH MIXER

MES 25 | MES 40



Equipment designed to prepare all kinds of dough in bakeries, pizzerias, hotels, and the like.

- Estrutura em aço SAE 1020.
- Single-phase version with 1 or 2 speeds, three-phase version with 2 speeds.
- Larger grid opening for easier handling.

G	MES 25	MES 40	MES 25 C/I	MES 40 C/I	
	2,0 cv	3,0 cv	3,0 cv	3,0 cv	Single-phase
	1,5 kW/h	2,3 kW/h	2,3 kW/h	2,3 kW/h	
	1,25 / 2 cv	2 / 3 cv	-	-	Three-phase
	1,50 kW/h	2,20 kW/h	-	-	
	25 kg	40 kg	25 kg	40 kg	
	875 x 325 x 865	1300 x 490 x 1085	875 x 325 x 865	1300 x 490 x 1085	
	148 kg	185 kg	148 kg	185 kg	



# QUICK DOUGH MIXER

MR 05 | MR 15 | MR 25 | MR 50

Equipment designed to prepare all kinds of dough in bakeries, hotels, and the like.

- Versions with capacities to suit your business (5, 15, 25, and 50 kilos).
- Low maintenance cost.
- Cuba eStainless steel bowl and upper closing.
- Aluminum bowl cover.

G	MR 05	MR 15	MR 25	MR 50	
	1 Cv	2 Cv	3 Cv	-	Single-phase
	0,75 kW/h	1,50 kW/h	2,3 kW/h	-	
	-	-	3 Cv	7,5 Cv	Three-phase
	-	-	2,3 kW/h	5,5 kW/h	
	5 kg	15 kg	25 kg	50 kg	
	460 x 380 x 562	731 x 452 x 620	800 x 590 x 760	945 x 635 x 955	
	45 kg	70 kg	105 kg	140 kg	



# TILTING DOUGH MIXER

**MBI 05 | MBI 25 | MBI 40 | MBI 60**

Equipment designed to prepare various and delicate dough in pizzerias, restaurants, hotels, home environments, and the like. Its use stands out in recipes for pasta with a humidity percentage below 40%.



Versions with capacities to suit your business (5, 25, 40 and 60 kilos)

Bowl in stainless steel 304

Lever for tilting the bowl.

System with two helical mixing paddles.



Gears made of cast iron.

Fairing made of 1020 carbon steel plate.

G	MBI 05	MBI 25	MBI 40	MBI 60
⚡	1/3 cv	1/2 cv	1,0 cv	3 cv
⚡	0,26 kW/h	0,36 kW/h	0,73 kW/h	2,3 kW/h
⚡	-	-	-	3 Cv
⚡	-	-	-	2,3 kW/h
🔑	5 kg	25 kg	40 kg	60 kg
📏	620 x 580 x 495	740 x 720 x 650	940 x 850 x 710	1150 x 770 x 940
⚖️	38 kg	54 kg	78 kg	175 kg
🛡️		NR 12	NR 12	NR 12
🛡️	Segurança	Segurança	Segurança	

Single-phase

Three-phase



# BREAD SHAPER

ML 220 | ML 400

Shapes bread by rolling out the dough. Great for bakeries and the like.

- Structure made of SAE 1020 steel.
- It allows up to two people to operate it simultaneously.

	ML 220	ML 400
	Bread up to 500g	Bread up to 500g
	1/4 cv	1/2 cv ou 1/4 cv
	0,18 kW/h	0,18 ou 0,36 kW/h
	380 x 400 x 670	1180 x 630 x 1150 (with tray closed)
	51 kg	102 kg



# DOUGH SHEETER WITH PEDESTAL

CLPE-390 | CLPI-390

Rolls out dough for pastries, pizza, lasagna, cannelloni, and the like.

- The opening and closing system of the rollers makes it easy to operate.
- Larger roller diameter.
- Gears made of cast iron.

Optional: Tray made of stainless steel.

	CLPE - 390 CLPI - 390	
	7 kg	
<b>RPM</b>	80	
	1 cv	
	0,73 kW/h	
	1334 x 650 x 860	
	78 kg	
	75 mm	



# DOUGH SHEETER WITHOUT PEDESTAL

CLI 300 | CLI 390 | CL 300 Mini | CLE 390

For rolling out pastries, pizza, lasagna, cannelloni, dough and the like.







Optional stainless steel tray.

Larger roller diameter.

The opening and closing system of the rollers makes it easy to operate

Gears made of cast iron.



G	CL 300 Mini	CLI 300 Inox	CLI 390 CLE 390
	2,5 kg	3 kg	4 kg
RPM	80	80	80
	1/3 cv	1/2 cv	1/2 cv
	0,26 kW/h	0,36 kW/h	0,36 kW/h
	440 x 570 x 540	560 x 560 x 440	630 x 640 x 550
	35 kg	44 kg	53 kg
	50 mm	70 mm	70 mm









# PLANETARY MIXER

## BP 05 G2 | BP 12 G2

Designed for preparing light batters, such as cakes, egg whites, pancakes, frostings, creams, and the like.

- Speed change by electronic system.
- With aluminum beaters (globe, paddle, hook).
- Bowl made of stainless steel.

	BP 05 G2	BP 12 G2
	BP 05 G2	BP 12 G2
	800 W	1.200 W
	0,25 kW/h	0,65 kW/h
	14 kg	30 kg
	5 litros	12 litros
	475 x 265 x 450	580 x 325 x 575







# PLANETARY MIXER

## BP 30 EL

Designed for preparing light batters, such as cakes, egg whites, pancakes, frostings, creams, and the like in intense work regimes.

- High durability and low noise level.
  - Electric speed change using the frequency inverter.
  - A cart for transporting the bowl is included.
  - With aluminum beaters (globe, paddle, hook).
  - Bowl made of stainless steel
- DOUGH EXTRUDER | FOOD PREPARER.

	BP 30 EL
	BP 30 EL
	1,5 cv
	1,1 kW/h
	113 kg
	30 litros
	1075 x 545 x 740



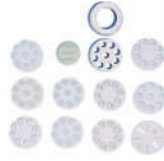
## PASTA EXTRUDER | FOOD PROCESSOR

### ME 20

For producing fresh pastas and cookies. A set of 11 nylon die cutters is included.

- Powerful, high-performance motor.
- High productivity rate.
- Structure made of stainless steel.

Optional: meat grinder (EMC 20/10)








### PA 01

For slicing, grating vegetables, chopping dried fruit, cheese, sausages, and the like.

- Equipment made of stainless steel.
- Nozzle made of aluminum.
- It comes with 6 discs (1 slicer, 3 shredders, and 2 graters).



	ME 20	PA 01
	1 cv	1/2 cv
	0,75 kW/h	0,37 kW/h
	47 kg	31 kg
	20 kg/h of pasta	250 kg/h of potatoes
	430 x 590 x 600	460 x 370 x 760

## ELECTRIC CONVECTION OVEN







### FC35A | FC35D

To quickly and evenly bake or finish foods served all the time such as cheese bread, cookies, brownies, puffs, pastries, pizzas, croissant, and other sweet and savory treats. Great for convenience stores, confectioneries, bakeries, snack bars, and bistros.

- 4 baking trays 35x35mm made of perforated aluminum.
- Fully stainless steel
- Stacking up to 2 ovens.
- Adjustable temperature up to 250°C.
- Excellent thermal insulation.
- 66 liters.
- Digital or analog.



	FC35A   FC35D
	2,0 kW/h
	2600 W
	25 kg
	540 x 480 x 680



# GAS BALLAST OVEN WITH GUILLOTINE DOOR



**FLG 450 PG | FLG 450 D PG | FLG 800 PG | FLG 800 D PG | FLG 950 PG | FLG 950 D PG**

Ballast oven with refractory stone ideal for evenly baking breads, cakes, cookies, snacks, pizzas, and the like.

- Thermometer to display temperature.
- Grid included.
- Single and double versions.
- Movable drawer to light the burners.
- Thermal insulation in compacted mineral wool.
- Robust and removable easel.
- Internal galvanized finish.
- External finish in white epoxy paint and stainless steel front.
- Optional: External and front stainless steel finish.

\* Gas Kit not included.



	FLG 450 PG	FLG 450 D PG	FLG 800 PG	FLG 800 D PG	FLG 950 PG	FLG 950 D PG
	0,5 Kg/h	1,0 Kg/h	0,7 Kg/h	1,4 kg/h	0,90 kg/h	1,8 kg/h
	int. 290 x 455 x 705	290 x 455 x 705	290 x 805 x 605	290 x 805 x 605	290 x 950 x 950	290 x 950 x 950
	ext. 1420 x 600 x 875	1800 x 600 x 875	1420 x 975 x 775	1800 x 975 x 775	1420 x 1165 x 1125	1800 x 1165 x 1125
	42 kg	84 kg	60 kg	120 kg	98 kg	196 kg

# GAS BALLAST OVEN WITH TILTING DOOR

**FLG 450 PB | FLG 450 D PB | FLG 800 PB | FLG 800 D PB | FLG 950 PB | FLG 950 D PB**

Tilting door opening system that takes up less space. Ballast oven with refractory stone ideal for baking breads, cakes, cookies, snacks, pizzas, and the like.

- Thermometer to display temperature.
- Grid included.
- Single and double versions.
- Movable drawer to light the burners.
- Thermal insulation in compacted mineral wool.
- Robust and removable easel.
- Internal galvanized finish..
- External finish in white epoxy paint and stainless steel front
- Optional: External and front stainless steel finish.

\* Gas Kit not included..



	FLG 450 PB	FLG 450 D PB	FLG 800 PB	FLG 800 D PB	FLG 950 PB	FLG 950 D PB
	0,5 Kg/h	1,0 Kg/h	0,7 Kg/h	1,4 kg/h	0,9 kg/h	1,8 kg/h
	int. 290 x 455 x 705	290 x 455 x 705	290 x 805 x 605	290 x 805 x 605	290 x 950 x 950	290 x 950 x 950
	ext. 1270 x 605 x 875	1655 x 605 x 875	1270 x 955 x 775	1655 x 955 x 775	1270 x 1105 x 1195	1655 x 1105 x 1195
	42 kg	84 kg	60 kg	120 kg	98 kg	196 kg

# ELECTRIC BALLAST OVEN WITH GUILLOTINE DOOR

**FLE 450 PG | FLE 450 D PG | FLE 800 PG | FLE 800 D PG  
FLE 950 PG | FLE 950 D PG**

Ballast oven with refractory stone ideal for evenly baking breads, cakes, cookies, snacks, pizzas, and the like.

- Upper and lower heating element with separate thermostats.
- Grid included.
- Single and double versions.
- Temperature control with thermostats.
- Internal galvanized finish.
- External finish made of white epoxy paint and stainless steel front.
- Optional: External and front stainless steel finish.
- Robust and removable easel.



	FLE 450 PG	FLE 450 D PG	FLE 800 PG	FLE 800 D PG	FLE 950 PG	FLE 950 D PG
	3.000 W	6.000 W	5.000 W	10.000 W	6.400 W	12.800 W
 int.	260 x 455 x 705	260 x 455 x 705	260 x 805 x 605	260 x 805 x 605	260 x 950 x 950	260 x 950 x 950
 ext.	1420 x 690 x 945	1800 x 690 x 945	1420 x 1040 x 845	1800 x 1040 x 845	1420 x 1190 x 1195	1800 x 1190 x 1195
 KG	47 kg	94 kg	58 kg	116 kg	92 kg	184 kg

# ELECTRIC BALLAST OVEN WITH TILTING DOOR

**FLE 450 PB | FLE 450 D PB | FLE 800 PB  
FLE 800 D PB | FLE 950 PB | FLE 950 D PB**

Tilting door opening system that takes up less space. Ballast oven with refractory stone ideal for baking breads, cakes, cookies, snacks, pizzas, and the like.

- Upper and lower heating element with separate thermostats.
- Grid included.
- Single and double versions.
- Temperature control with thermostats.
- Internal galvanized finish.
- External finish made of white epoxy paint and stainless steel front.
- Optional: External and front stainless steel finish.



	FLE 450 PB	FLE 450 D PB	FLE 800 PB	FLE 800 D PB	FLE 950 PB	FLE 950 D PB
	3.000 W	6.000 W	5.000 W	10.000 W	6.400 W	12.800 W
	2 kW	4 kW	3,5 kW	7 kW	4,2 kW	8,4 kW
 int.	260 x 455 x 705	260 x 455 x 705	260 x 805 x 605	260 x 805 x 605	260 x 950 x 950	260 x 950 x 950
 ext.	1420 x 690 x 930	1800 x 690 x 930	1420 x 1040 x 830	1800 x 1040 x 830	1420 x 1155 x 1175	1800 x 1155 x 1175
 KG	47 kg	94 kg	58 kg	116 kg	92 kg	184 kg

# GAS CONVECTION OVENS

## FTG 5 | FTG 8 | FTG 10

Indispensable in bakeries and the like for baking bread, pizza, and others, except very light products.

- Internal illumination with halogen bulbs.
- Adjustment of the rack to 58 x 70 and 45 x 65.
- Distance of 85mm between rack.
- Digital controller with buzzer, plus temperature and steam time regulator
- Thermal insulation made of compacted mineral wool.
- Maximum working temperature of 250°C.
- The door sealing system is made of silicone to avoid heat and vapor loss.
- Easy maintenance and use with access to the burner drawer on the front.
- Casters for moving with locking.

Optional: Easel with rack (FTG 05).

	FTG 5	FTG 8	FTG 10
	5	8 cv	10
	0,54 kw	1,1 kw	1,1 kw
	127 ou 220 V	127 ou 220 V	127 ou 220 V
	1470 x 955 x 1295	1725 x 955 x 1295	1890 x 955 x 1295
	1,1 kg/h	1,3 kg/h	1,5 kg/h
	113 kg	139 kg	153 kg



# STOVE OVENS

## FF 300 | FFI 300 | FF 400 | FFI 400

- Structure made of stainless steel or carbon steel.
- Zinc-plated grid.
- Enameled tray.
- Thermal insulation in mineral wool.
- Copper tubing.

Optional: Equipment with stainless steel or tempered glass door.

	FF 300   FFI 300	FF 400   FFI 400	FF 400 L   FFI 400 L
	82 litros	145 litros	125 litros
	0,240 kg/h	0,240 kg/h	0,240 kg/h
	406 x 652 x 612	406 x 652 x 1012	406 x 856 x 586



# INDUSTRIAL STOVE

## FG 30

- Manufactured with single or mixed rear burners and line stove with single, double or mixed burners.
- Table with a stamped, seamless 70-mm profile.
- Structure made of carbon steel.
- Steel tubing with black epoxy paint.
- Chrome-plated brass valves.
- Enameled bain-marie.
- Low pressure.
- Cast iron burners: single with 130mm of diameter and double with 175mm of diameter.
- Cast iron grill 30 x 30 cm with 6 arms.

Optional: Bain-marie and griddle module.



Icon	FG 30 BM	FG 30 CH	FG 31 LD	FG 31 LS	FG 32 LD	FG 32 LM	FG 32 LS	FG 33 LD	FG 33 LM	FG 33 LS	FG 34 EM	FG 34 EM CH
Icon	bain-marie stove module	griddle stove module	1 burner double line stove	2 burner single line stove	2 burner double line stove	2 burner mixed line stove	2 burner single line stove	3 burner double line stove	3 burner mixed line stove	3 burner single line stove	4 burner mixed back stove	4 burner mixed back stove with griddle
Icon	0,43 kg/h	0,43 kg/h	0,28 kg/h	0,20 kg/h	0,48 kg/h	0,52 kg/h	0,40 kg/h	0,84 kg/h	0,76 kg/h	0,60 kg/h	0,96 kg/h	1,39 kg/h
Icon	920 x 431 x 860	843 x 431 x 860	840 x 431 x 498	840 x 431 x 498	840 x 498 x 793	840 x 498 x 793	840 x 498 x 793	840 x 498 x 1155	840 x 498 x 1155	840 x 498 x 1155	830 x 800 x 860	842 x 860 x 1155

Icon	FG 34 LD	FG 34 LM	FG 34 LS	FG 36 EM	FG 36 EM CH	FG 38 EM
Icon	4 burner double line stove	4 burner mixed line stove	4 burner single line stove	6 burner mixed back stove	6 burner mixed back stove with griddle	8 burner mixed back stove
Icon	1,12 kg/h	0,96 kg/h	0,80 kg/h	1,44 kg/h	1,87 kg/h	1,92 kg/h
Icon	840 x 498 x 1517	840 x 498 x 1517	840 x 498 x 1517	833 x 860 x 1155	843 x 860 x 1517	833 x 860 x 1517

# INDUSTRIAL STOVE

## FG 40

- Manufactured with single or mixed rear burners and line stove with single, double or mixed burners.
- Table with a stamped, seamless 100mm profile.
- Structure made of carbon steel.
- Steel tubing with black epoxy paint.
- Chrome-plated brass valves.
- Enameled bain-marie.
- Low pressure.
- Cast iron burners: single with 150mm of diameter and double with 200mm of diameter.
- Cast iron grill 40 x 40 cm with 8 arms.

Optional: Bain-marie and griddle module.



<b>FG 40 BM</b>	<b>FG 40 CH</b>	<b>FG 41 LD</b>	<b>FG 42 LM</b>	<b>FG 43 LD</b>	<b>FG 43 LM</b>	<b>FG 44 CD</b>	<b>FG 44 CD CH</b>	<b>FG 44 CM CH</b>	<b>FG 44 CM</b>	<b>FG 44 EM</b>	<b>FG 44 EM CH</b>
bain-marie stove module	griddle stove module	1 burner double line stove	2 burner mixed line stove	3 burner double line stove	3 burner mixed line stove	4 burner double center stove	4 burner stove double center with griddle	4 burner mixed center stove with griddle	4 burner center mixed stove	4 burner mixed back stove	4 burner mixed back stove with griddle
0,265 kg/h	0,265 kg/h	0,395 kg/h	0,61 kg/h	1,185 kg/h	1,005 kg/h	1,58 kg/h	1,84 kg/h	1,49 kg/h	1,26 kg/h	1,22 kg/h	1,49 kg/h
920 x 562 x 1095	850 x 562 x 1095	836 x 562 x 630	836 x 630 x 1024	836 x 630 x 1486	836 x 630 x 1486	836 x 1024 x 1162	850 x 1486 x 1162	850 x 1486 x 1162	836 x 1024 x 1162	836 x 1024 x 1095	922 x 1486 x 1092
<b>FG 44 LD</b>	<b>FG 44 LM</b>	<b>FG 46 CD</b>	<b>FG 46 CD CH</b>	<b>FG 46 CM CH</b>	<b>FG 46 CM</b>	<b>FG 46 EM</b>	<b>FG 46 EM CH</b>	<b>FG 48 CD</b>	<b>FG 48 CM</b>	<b>FG 48 EM</b>	
4 burner double line stove	4 burner mixed line stove	6 burner double center stove	6 burner stove double center with griddle	6 burner center mixed stove	6 burner center mixed stove	6 burner mixed back stove	6 burner mixed back stove with griddle	8 burner double center stove	8 burner center mixed stove	8 burner mixed back stove	
1,58 kg/h	1,26 kg/h	2,37 kg/h	2,37 kg/h	2,10 kg/h	1,83 kg/h	1,83 kg/h	2,10 kg/h	3,16 kg/h	2,44 kg/h	2,44 kg/h	
836 x 626 x 1948	836 x 626 x 1948	836 x 1160 x 1486	850 x 1160 x 1948	850 x 1160 x 1948	836 x 1160 x 1486	836 x 1093 x 1486	850 x 1093 x 1948	836 x 1160 x 1948	836 x 1160 x 1948	836 x 1093 x 1948	









# CLASSIC STAINLESS STEEL INDUSTRIAL STOVE

## FGI 30

- Manufactured with single or mixed rear burners and line stove with single, double or mixed burners.
- Table with a stamped, seamless 70-mm profile.
- Structure made of stainless steel 430.
- Steel tubing with black epoxy paint.
- Chrome-plated brass valves.
- Enameled bain-marie.
- Low pressure.
- Burners and grills made of cast iron.
- Cast iron burners: single with 130mm of diameter and double with 175mm of diameter.
- Cast iron grill 30 x 30 cm with 6 arms.

Optional: Bain-marie and griddle module.



	<b>FGI 30 BM</b>	<b>FGI 30 CH</b>	<b>FGI 31 LD</b>	<b>FGI 31 LS</b>	<b>FGI 32 LD</b>	<b>FGI 32 LM</b>	<b>FGI 32 LS</b>	<b>FGI 33 LD</b>	<b>FGI 33 LM</b>	<b>FGI 33 LS</b>	<b>FGI 34 EM</b>	<b>FGI 34 EM CH</b>
	bain-marie stove module	griddle stove module	1 burner double line stove	2 burner single line stove	2 burner double line stove	2 burner mixed line stove	2 burner stove simple line	3 burner double line stove	3 burner mixed line stove	3 burner single line stove	4 burner mixed back stove	4 burner mixed back stove with griddle
	0,43 kg/h	0,43 kg/h	0,28 kg/h	0,20 kg/h	0,48 kg/h	0,56 kg/h	0,40 kg/h	0,84 kg/h	0,76 kg/h	0,60 kg/h	0,96 kg/h	1,39 kg/h
	920 x 431 x 860	843 x 431 x 860	840 x 431 x 498	840 x 431 x 498	840 x 498 x 793	840 x 498 x 793	840 x 498 x 793	840 x 498 x 1155	840 x 498 x 1155	840 x 498 x 1155	830 x 800 x 860	842 x 860 x 1155
	<b>FGI 34 LD</b>	<b>FGI 34 LM</b>	<b>FGI 34 LS</b>	<b>FGI 36 EM CH</b>	<b>FGI 36 EM</b>	<b>FGI 38 EM</b>						
	4 burner double line stove	4 burner mixed line stove	4 burner single line stove	6 burner mixed back stove with griddle	6 burner mixed back stove	8 burner mixed back stove						
	1,12 kg/h	0,96 kg/h	0,80 kg/h	1,44 kg/h	1,87 kg/h	1,92 kg/h						
	840 x 498 x 1517	840 x 498 x 1517	840 x 498 x 1517	833 x 860 x 1155	843 x 860 x 1517	833 x 860 x 1517						

# CLASSIC STAINLESS STEEL INDUSTRIAL STOVE

## FGI 40

- Manufactured with single or mixed rear burners and line stove with single, double or mixed burners.
- Table with a stamped, seamless 100mm profile.
- Structure made of stainless steel 430.
- Steel tubing with black epoxy paint.
- Chrome-plated brass valves.
- Enameled bain-marie.
- Low pressure.
- Cast iron burners: single with double burner with 150mm diameter and double with 200mm diameter.
- Cast iron grill 40 x 40 cm with 8 arms.

Optional: Bain-marie and griddle module.



FGI 40 BM	FGI 40 CH	FGI 41 LD	FGI 42 LM	FGI 43 LD	FGI 43 LM	FGI 44 CD	FGI 44 CD CH	FGI 44 CM CH	FGI 44 CM	FGI 44 EM	FGI 44 EM CH
bain-marie stove module	griddle stove module	1 burner double line stove	2 burner mixed line stove	3 burner double line stove	3 burner mixed line stove	4 burner double center stove	4 burner stove double center with griddle	4 burner mixed center stove with griddle	4 burner center mixed stove	4 burner mixed back stove	4 burner mixed back stove with griddle
0,265 kg/h	0,265 kg/h	0,395 kg/h	0,61 kg/h	1,185 kg/h	1,005 kg/h	1,58 kg/h	1,84 kg/h	1,49 kg/h	1,26 kg/h	1,22 kg/h	1,49 kg/h
920 x 562 x 1095	850 x 562 x 1095	836 x 562 x 630	836 x 630 x 1024	836 x 630 x 1486	836 x 630 x 1486	836 x 1024 x 1162	850 x 1486 x 1162	850 x 1486 x 1162	836 x 1024 x 1162	836 x 1024 x 1095	922 x 1486 x 1092










FGI 44 LD	FGI 44 LM	FGI 46 CD	FGI 46 CD CH	FGI 46 CM CH	FGI 46 CM	FGI 46 EM	FGI 46 EM CH	FGI 48 CD	FGI 48 CM	FGI 48 EM
4 burner double line stove	4 burner mixed line stove	6 burner double center stove	6 burner stove double center with griddle	6 burner mixed center stove with griddle	6 burner center mixed stove	6 burner mixed back stove	6 burner mixed back stove with griddle	8 burner double center stove	8 burner center mixed stove	8 burner mixed back stove
1,58 kg/h	1,26 kg/h	2,37 kg/h	2,37 kg/h	2,10 kg/h	1,83 kg/h	1,83 kg/h	2,10 kg/h	3,16 kg/h	2,44 kg/h	2,44 kg/h
836 x 626 x 1948	836 x 626 x 1948	836 x 1160 x 1486	850 x 1160 x 1948	850 x 1160 x 1948	836 x 1160 x 1486	836 x 1093 x 1486	850 x 1093 x 1948	836 x 1160 x 1948	836 x 1160 x 1948	836 x 1093 x 1948

# CHICKEN ROASTER

## AF 20 | AF 30

For roasting chickens easily and efficiently.

- Tempered glass doors fixed on rollers.
- Casters for movement.
- Enameled inner tray and inner back wall for easy cleaning
- Enameled infrared burner that provides longer service life.
- A gas kit for two gas tanks is included.
- Grease trap.
- Rotating skewers.
- Comes with skewer holder.
- Bivolt with selector switch.
- Finish made of stainless steel 430.

	AF 20	AF 30
		
	1/4 cv	1/4 cv
	0,35 kw/h	0,40 kw/h
	1,0	1,5
	20 chickens	30 chickens
	1430 x 1135 x 460	1615 x 1135 x 460
	72 kg	90 kg









# GAS BAKING AND MIXING MACHINES

## MCM 15 | MCM 22

Ideal for preparing dough and fillings for savory snacks (croquettes and rissoles), sauces, polenta, and fruit pastries.

- Removable cast aluminum bowl for easy cleaning.
- High pressure burner, with double flame Ø 150mm.
- Removable protection grid.
- Pewter coated carbon steel beater.
- With removable plastic paddles.
- Compact, optimizing the use of space.
- Tilting lever and pan locking pin on the same side for easier handling.
- Larger opening area for bowl access.
- Available in epoxy with brushed stainless steel finish.



	MCM 15	MCM 22
		
	1/4 cv	1/4 cv
	0,572 kw/h	0,572 kw/h
	0,6 kg/h	0,6 kg/h
	1035 x 585 x 565	1035 x 585 x 640
	35 kg	38 kg





# VERTICAL MULTIPURPOSE ROASTER

**ARV 100 QC | ARV 130 QC | ARV 100 | ARV 130**

Equipment for roasting meats in general in a practical and efficient way. It has an exclusive central burner, indispensable for uniform roasting.



Superior motor facilitates lubrication and maintenance.

Finish made of 430 stainless steel.

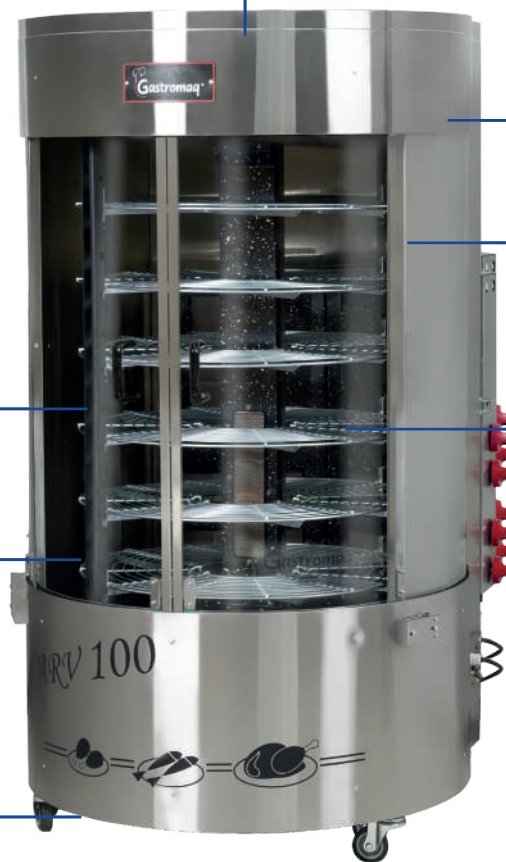
Self-cleaning equipment with a robust and impressive design.

Sliding doors with tempered glass.

Grease trap tray.

Central System Infrared: eliminates the need to change the position of the food.

Casters for movement.



- Burner door and bowl coated with self-cleaning paint.
- Bivolt with selector switch.
- Manufactured externally and internally in brushed 430 stainless steel.

G	ARV 100 QC	ARV 130 QC	ARV 100	ARV 130
	1/4 cv	1/4 cv	1/4 cv	1/4 cv
	1,75 kg/h	2,5 kg/h	1,5 kg/h	2 kg/h
	100 kg	130 kg	100 kg	130 kg
	1710 x 926 x 1125	1910 x 926 x 1125	1710 x 926 x 1125	1910 x 926 x 1125
	140 kg	155 kg	130 kg	142 kg

Version without central burner.



# STANDARD AND SUPER DELUXE CONTER TOP STEAM TABLE

## BTME 2 ST | BTME 3 ST | BTME 2 SL | BTME 3 SL

- Equipment made of 430 brushed stainless steel (external).
- Suspended by chrome wires.
- Temperature control by thermostat (the only one on the market from 20 °C to 120 °C).
- Bain-marie heating system.
- Versions with 2 or 3 bowls.
- Fixed glass tops or with stainless steel frame on the super deluxe counter.
- 127 V or 220 V.

**Optional:** Tempered glass or stainless steel covers.



G	BTME 2 ST	BTME 3 ST	BTME 2 SL	BTME 3 SL
	2	3	2	3
	1300 W	1300 W	1300 W	1300 W
	127/220 V	127/220 V	127/220 V	127/220 V
	245 x 740 x 420	245 x 1015 x 420	270 x 740 x 485	270 x 1015 x 485

# STANDARD THERMAL AND STEAM TABLES

## WARM (BTE 06 ST | BTE 08 ST | BTE 10 ST) ICE X (BTX 06 ST | BTX 08 ST | BTX 10 ST)

- Models with 6, 8 and 10 bowls.
- Includes medium hard ice for each bowl (Ice X).
- 430 Stainless steel bowls, covers, internal and external tanks.
- 1/2 Gastronorm standard bowls.
- Curved tubular structure, with chrome or white epoxy paint finishes.
- Easy to install, maintain and clean.
- Lockable casters, enabling easy movement and locking when necessary.
- Lighting system on the option with stainless steel cover.
- Optional glass bowl covers.
- Glass or 430 stainless steel cover option.
- Heating temperature controlled by thermostat, from 30° to 110°.
- Optional: Plate holder.



G	BTE 06 ST	BTE 08 ST	BTE 10 ST
	6	8	10
	127V ou 220V	127V ou 220V	127V ou 220V
	2kw/h ou 2,2kw/h	2kw/h ou 2,2kw/h	2kw/h ou 2,2kw/h
	1360 x 580 x 1090	1360 x 580 x 1415	1360 x 580 x 1745
	46kg	51kg	56kg

G	BTX 06 ST	BTX 08 ST	BTX 10 ST
	6	8	10
	1360 x 580 x 1090	1360 x 580 x 1415	1360 x 580 x 1745



# SUPER DELUXE THEMAL AND STEAM TABLES

**WARM** (BTE 06SL | BTE 08SL | BTE 10SL)

**ICE X** (BTX 06SL | BTX 08SL | BTX 10SL)

- Equipment made of 430 brushed stainless steel (external).
- Suspended by steel plate columns with epoxy coating or brushed 430 stainless steel.
- Casters for movement with brakes.
- Superior closure made of 430 stainless steel 430 or in tempered glass (splashguard).
- Version with 6, 8 and 10 bowls.
- Gastronorm standard bowls (1/2 GN).

Optional: Covers with stainless steel or tempered glass door. Plate holder (sold separately)

### Warm (electric)

- Temperature control by thermostat (the only one in the market from 20 °C to 120 °C).
- 127 V or 220 V.
- Heating element with 2000 W power.

G	BTE 06 SL	BTE 08 SL	BTE 10 SL
	6	8	10
	1475 x 625 x 1235	1475 x 625 x 1575	1475 x 625 x 1920
	46 kg	51 kg	56 kg

### Ice X

- Includes medium hard ice for each bowl (ice X).

G	BTX 06 SL	BTX 08 SL	BTX 10 SL
	6	8	10
	1475 x 625 x 1235	1475 x 625 x 1575	1475 x 625 x 1920







# DOUBLE AND STEAM TABLES

BTEX 6-3 | BTEX 8-4 | BTEX 10-5

- Equipment made of 430 brushed stainless steel (external).
- Suspended by steel plate columns with epoxy coating or brushed 430 stainless steel.
- Casters with brakes for movement.
- Temperature control by thermostat (the only one on the market from 20 °C to 120 °C).
- Bain-marie heating and cooling system by ice X.
- Versions with the following bowl quantities: 9 (6 hot and 3 ice X), 12 (8 hot and 4 ice X) and 15 (10 hot and 5 ice X).
- 127V or 220 V.
- Gastronorm standard bowls (1/2 GN).

Optional: Covers with stainless steel or tempered glass door. Plate holder (sold separately).



G	BTEX 6-3 SL	BTEX 8-4 SL	BTEX 10-5 SL
	9	12	15
	1461 x 624 x 1310	1461 x 624 x 1585	1461 x 624 x 1927
	2000 W	2000 W	2000 W
	127/220 V	127/220 V	127/220 V



# GRANITE AND STEAM TABLE - FLY

**BTE 08 GFLY | BTE 10 GFLY | BTE 12 GFLY | BTR 08 GFLY**

- Equipment in 430 brushed stainless steel (without wood).
- Tempered glass splashguard.
- Casters with brakes for movement.
- Top finish in green or yellow granite.
- Gastronorm standard bowls (1/2 GN).

### Heated Counter

- Version with 8, 10 and 12 bowls.
- Bain-marie heating system
- Temperature control by thermostat (from 20 °C to 120 °C)



### Cooled Counter

- Thermal insulation in expanded polyurethane.
- Cold tray with measurements equivalent to 8 bowls (1/2 GN) (bowls not included).

### Module for scale

### Module for plates and silverware



<b>G</b>	<b>BTE 08 GFLY</b>	<b>BTE 10 GFLY</b>	<b>BTE 12 GFLY</b>	<b>BTR 08 GFLY</b>	<b>GFLY MTP GFLY MSB</b>
Dim. External (AxLxC) (mm)	1525 x 1130 x 1620	1525 x 1130 x 1950	1525 x 1130 x 2275	-	1060 x 1000 x70
Internal tank dimension (mm)	160 x 587 x 1310	160 x 587 x 1640	160 x 587 x 1970	-	-
Number of vats	08	10	12	-	-
Voltage	127/220	127/220	127/220	127/220	-
Dim. Cooled Track (AxLxC) (mm)	-	-	-	1525 x 1130 x 1620	-
Temperature of the cooled track (°C)*	-	-	-	-10 a 10	-
Installed power	2632	2632	2664	0,69	-
Electric consumption(kWh)	1,92	1,92	1,92	0,49	-

# STAINLESS STEEL THERMAL STEAM TABLE-FLY

## BTE 08 FLY | BTE 10 FLY | BTE 12 FLY | BTR 08 FLY

- Equipment made of 430 brushed stainless steel.
- Tempered glass splashguard.
- Casters with brakes for movement.
- Gastronorm standard bowls (1/2 GN).

### Heated Counter

- Version with 8, 10 and 12 bowls.
- Bain-marie heating system.
- Temperature control by thermostat (from 20 °C to 120 °C)



### Cooled Counter

- Thermal insulation in expanded polyurethane.
- Cold tray with measurements equivalent to 8 bowls (1/2 GN) (bowls not included).
















### Module for scale

### Module for plates and silverware



	BTE 08 FLY	BTE 10 FLY	BTE 12 FLY	BTR 08 FLY	FLY MTP/ FLY MSB
Dim. External without Plate holder (AxLxC) (mm)	1460 x 682 x 1510	1460 x 682 x 1840	1460 x 682 x 2170	1460 x 682 x 1510	960 x 900 x 700
Dim. External with Plate holder (AxLxC) (mm)	1460 x 1120 x 1510	1460 x 1120 x 1840	1460 x 1120 x 2170	1460 x 1120 x 1510	-
Internal tank dimension (mm)	160 x 587 x 1310	160 x 587 x 1640	160 x 587 x 1970	-	-
Number of bowls	08	10	12	-	-
Voltage	127/220	127/220	127/220	127/220	-
Dim. Cooled Track (AxLxC) (mm)	-	-	-	55 x 530 x 1260	-
Temperature of the cooled track(°C)	-	-	-	-10 a 10	-
Installed power	2632	2632	2664	0,69	-
Electric consumption (kWh)	1,92	1,92	1,92	0,49	-

## LEGEND

-  Product Code
-  Capacity - mass/production
-  Power
-  Consumption
-  Gas
-  Single-phase Consumption
-  Three-phase Consumption
-  Voltage
-  Bivolt
-  Amperage Belt
-  Trays Capacity
-  Diameter
- RPM Rotation per Minute
-  Weight
-  Dimensions:  
Height X Width X Length
-  Number of bowls / trays



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