

Cooking Products

Catalogue



—HACKMAN—



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Hackman Cooking Products

Hackman is a business unit of Metos Group, which is one of the biggest companies in Europe in manufacturing and marketing professional kitchen equipment. The product range of Hackman comprises equipment for professional food production, such as state-of-the-art combi kettles, induction ranges, pressure cookers, bratt pans and ovens, all designed, developed and manufactured by Hackman.

Hackman Products are available through Metos units in respective countries, and through a network of dedicated distributors. For distributor information, please contact Sales and Marketing.

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Spare Parts and Technical Support Worldwide

Long term commitments on Spare Part Services

Our centralised handling of both products and spares enables us to provide high availability and cost efficiency for thousands of different spare parts, which are sent daily round the world. Even for products which no longer are being produced, we guarantee spare part availability for 10 years.

Technical Support and Training

We have dedicated personnel to provide technical support and spare part services for our international business partners and subsidiaries. For our partners we can provide individual installation and service training both centrally in our factory or at the customers site. Along with new products and product development we provide continuous product training for our own technical support personnel. This way we can make sure that our customers receive accurate and up-to-date technical support and service.

Technical Documentation

Our technical documentation department provides the availability of high standard technical documentations in english.





Proveno Combi-kettles

Proveno – six unique models. Your choice!



All this and more with Proveno.

Proveno combi-kettle cooks, mixes and cools almost any kind of food. You can prepare up to 70% of all items in your menu with Proveno combi-kettle. The assortment comprises six models to choose according to your needs. Wide range of options and accessories allows you to enhance the combi-kettle of your choice.



The only mixing tool with lift off scrapers for all kind of mixing. Light but strong, unique shape.



A lift off safety grid enables continuous view into kettle and adding of ingredients, water and spices while the mixer is activated.



Large and easy control panel with central dial for all settings.

Proveno Combi-kettles



Strong hygienic auto-reverse mixer for all mixing, also whipping (140 rpm). The mixer is easy to remove thanks to the clean lifting handle. Removable scrapers. All parts are dishwasher proof. Model Basic is without mixer.

HACCP
Readiness for HACCP connection. All Provenos collect the food temperature information.

Can be connected to another Proveno combi-kettle using the same support pillar.

CSFP
Customer Specific Function Parameters
With the parameters several kettle functions can be changed independently to suit precisely your needs. You can make your combi-kettle to operate the way you want.

Safe electric tilting. 200 and 300 l kettles have strong hydraulic tilting. Safety functions and withdrawal function as standard.

TempGuard
TempGuard – Intelligent food temperature control is standard in all Proveno models. Food temperature control, Proving Control, Burn Prevent Control and Automatic 1/2-energy function.

Robust stainless steel lid. All parts are removable and dishwasher proof. Basic and Combi models come with a solid lid, Combi Pro, Cool, Cool Pro and Chill Pro have a safety grid lid as standard.

Easy to use panel with "Press-And-Select"-logic and central dial. A self explanatory display. With the CSFP parameters kettle functions can be changed to suit needs.

Handy control pillar tray comes as standard in Combi Pro, Cool, Cool Pro and Chill Pro models.

Multistep mixing programmes tested by professional chefs in all Provenos with mixer.

Hand shower (warm/cold water) is standard in Combi Pro, Cool, Cool Pro and Chill Pro models.

Proveno Combi-kettles

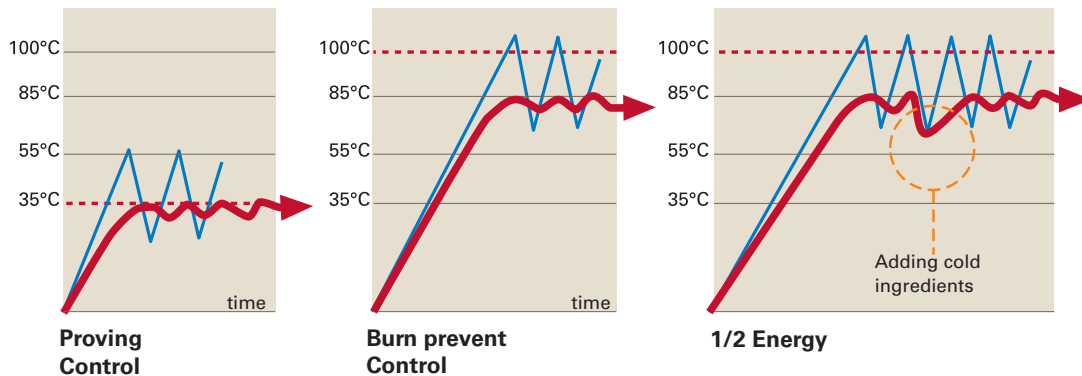
TempGuard

with food temperature control is standard in all Provenos

The food temperature is shown on the display all the time during cooking and cooling. It can be registered automatically for HACCP during the whole process with the optional Proveno SafeTemp programme.



- proving of dough at accurate proving temperature is safe and easy
- BurnPrevent Control for better cooking quality and extremely easy cleaning
- Energy savings: full power only when needed, otherwise always only half-power. No settings, fully automatic
- No continuous adjusting of the temperature – TempGuard reacts to temperature changes automatically
- More even and faster cooking



— Traditional kettle: the kettle inner surface temperature on the display, the exact food temperature is unknown

— TempGuard: the exact food temperature is known and it guides the heating of the kettle



Proveno kneads dough in a matter of minutes (mixing programme number 6). In-kettle proving. (Tempguard: proving control).



Full load of mashed potatoes by pushing a button (preset programme).



Sauces are easy to prepare when the temperature and the mix are right.

Proveno Combi-kettles

Proveno functional descriptions

Multifunctional timer: separate timer, programmable cooking time, programmable mixing time, programmed cooking and mixing time simultaneously, programmable start time, information of power failure and safety functions, automatic Cook & Hold at preset temperature, possibility to shorten the mixing programme's mixing time. Standard in Combi Pro, Cool, Cool Pro and Chill Pro models.

Automatic food water filling: adjustable customer specific bypass of water before filling for food production, water filling and measuring without supervision, manual filling with push button (litres continuously on display). Standard in Combi Pro, Cool, Cool Pro and Chill Pro models

Automatic cooling (C2): set target food temperature and start – that's it! Automatic steam jacket drainage after cooling. Food temperature continuously on display. Automatic quenching before drainage. Cooling can be interrupted, stopped or target temperature changed during cooling. Automatic stop when the product is not cooled down further with available cooling media, safety functions to avoid unintentional cooling. Cool & Hold function keeps the food at set temperature. Cooling media can be tap water or ice water from separate ice builder. Standard in Cool and Cool Pro models.

EasyRun-programming: programmable fully automatic process without user supervision. Automatic "first water" drainage, automatic fresh water filling for food, mixing and heating starts fully automatically at preset time. Programmable cooking time, automatic Cook & Hold at preset temperature. Safety functions for electricity and water failures. If the process is delayed, it is shown on the display. Standard in Cool Pro and Chill Pro models.

Proveno cooling solutions

Manual cooling (C1) with tap water: user connects hose to water inlet and sets the water faucet's and steam jacket's water inlet and outlet valves to the right position before and after cooling. Option for Basic, Combi and Combi Pro models.

Automatic cooling (C2) with tap water is standard in Cool and Cool Pro models. Set target food temperature and start – that's it! Automatic steam jacket drainage after cooling. Cool&Hold function.

Automatic ice water cooling (C3) Combi-kettle ready to be connected to an external ice builder. Cooled water circulates between the ice builder and the kettle's steam jacket (closed circulation). Option for Cool and Cool Pro models.

Automatic two-phase cooling (C5). Cooling starts with tap water, when temperature difference is big and switches over to ice water cooling, when the difference has decreased. Option for Cool and Cool Pro models.

Automatic SmartIce chilling (C4) (for Chill Pro SCE and Chill Pro DCE). Combi-kettle ready to be connected to external SmartIce chilling system. DCE-model with special Climatic mixing tool and SmartIce lid.

SmartIce is liquid, pumpable ice – mixture of water, food production proof substances and alcohol that prevents ice crystals to create big solid particles and keeps it in liquid form. SmartIce can circulate in the kettle's steam jacket (SCE) or also in a special Climatic mixing tool (DCE-model). With the help of the SmartIce system you can beat all existing chilling norms by far, for example 200 litre goulash from +98°C to +3°C in about 45 minutes!

SCE = SmartIce circulates in kettle's steam jacket
DCE = SmartIce circulates in kettle's steam jacket and special Climatic mixing tool.



Proveno crumbs and cooks minced meat in minutes. You can make Bolognese sauce from start to finish in the same unit.



Cook, cool and whip. Less manual work, less food transfer, less appliances to clean. Pictured berry par-fait.



An even whipping result quickly.

Proveno Basic



Proveno Basic – kettle without mixer

Proveno Basic is a high class cooking kettle without a mixer for controlled and safe cooking. Accurate temperature control with TempGuard gives you great advantages. Cooking is even, food does not burn, energy can be saved and cleaning of the kettle is child's play. With the help of a wide range of options and accessories you can create the specification that you need.

Standard:

- removable solid lid
- HACCP readiness
- food water filling
- TempGuard
- volume stick

Options:

- installation frames
- lift off safety grid lid
- hand shower
- control pillar tray
- AutoPack (multifunctional timer, automatic water filling)
- manual cooling
- SafeTemp programme package
- SafeTemp connection package



TempGuard

Proveno Basic



- intelligent TempGuard food temperature control
- large ergonomic control panel
- buttons and central dial with safety functions
- food temperature display (mixing equals temperature differences)
- electric tilting with safety functions by pressing a button
- temperature range 0-120°C (suitable for also proving)

Proveno Basic

Electric	Code	Dimensions mm	El. connection
Hackman Proveno 40E	4222030	1037x620x900/1170*	400V 3N~ 12 kW 20A
Hackman Proveno 60E	4222031	1037x620x900/1170*	400V 3N~ 16 kW 25A
Hackman Proveno 80E	4222032	1144x690x900/1170*	400V 3N~ 20 kW 32A
Hackman Proveno 100E	4222033	1144x690x900/1170*	400V 3N~ 20 kW 32A
Hackman Proveno 150E	4222034	1350x920x900/1170*	400V 3N~ 24 kW 35A
Hackman Proveno 200E	4222035	1350x920x900/1170*	400V 3N~ 34 kW 50A
Hackman Proveno 300E	4222036	1550x1160x900/1170*	400V 3N~ 48 kW 70A

Steam heated	Code	Dimensions mm	El. connection	Steam consumption
Hackman Proveno 40S	4222037	1037x620x900/1170*	230V 1~ 1,05 kW 16A	12 kg/h
Hackman Proveno 60S	4222038	1037x620x900/1170*	230V 1~ 1,05 kW 16A	18 kg/h
Hackman Proveno 80S	4222039	1144x690x900/1170*	230V 1~ 1,05 kW 16A	24 kg/h
Hackman Proveno 100S	4222040	1144x690x900/1170*	230V 1~ 1,05 kW 16A	30 kg/h
Hackman Proveno 150S	4222041	1350x920x900/1170*	230V 1~ 1,8 kW 16A	45 kg/h
Hackman Proveno 200S	4222042	1350x920x900/1170*	400V 3N~ 2 kW 16A	60 kg/h
Hackman Proveno 300S	4222043	1550x1160x900/1170*	400V 3N~ 2 kW 16A	90 kg/h

*kettle height/support height

Installation frames

	Code
Surface installation frame control pillar 40-300	4211443
Surface installation frame support pillar 40-300	4211919
Sub surface installation frame control pillar 40-300	4211901
Sub surface installation frame support pillar 40-300	4211891

Factory order options

	Code
AutoPack** 40-100	4222117
AutoPack** 150-300	4222124
Hand shower	4222113
Lift off safety grid lid 40-60	4222138
Lift off safety grid lid 80-100	4222139
Lift off safety grid lid 150-200	4222140
Lift off safety grid lid 300	4222141
Tap water cooling, manual (C1)	4211965

Retrofit options

	Code
Lift off safety grid lid 40-60 retrofit	4222114
Lift off safety grid lid 80-100 retrofit	4222132
Lift off safety grid lid 150-200 retrofit	4222133
Lift off safety grid lid 300 retrofit	4222134

Accessory

	Code
Control pillar tray	4222115



Proveno Basic kettle has a solid lid as standard, safety grid lid available optionally.

**AutoPack = multifunctional timer, automatic water filling



Proveno Combi – combi-kettle with mixer

A combi-kettle with an integrated mixer and unique basic features for cooking and mixing of almost any kind of food. Mixing during the cooking gives great advantages. Proveno Combi offers this for you and frees your time for the essentials. With Proveno Combi you can do a remarkable amount of all mixing work in your kitchen and reduce physical workload by minimizing heavy food transfers from one appliance to another.

Standard:

- integrated bottom type mixer
- mixer tool with detachable scrapers
- removable solid lid
- HACCP readiness
- food water filling
- TempGuard
- volume stick

Options:

- installation frames
- lift off safety grid lid
- hand shower
- control pillar tray
- AutoPack (multifunctional timer, automatic water filling)
- manual cooling C1
- SafeTemp programme package
- SafeTemp connection package



TempGuard



Proveno Combi



- intelligent TempGuard food temperature control
- several preset multi-step mixing programmes
- auto reverse mixing programme
- useful and fast boost mixing function
- mixer speed 15-140 rpm – for all mixing, also whipping
- safety functions

Proveno Combi

Electric	Code	Dimensions mm	El. connection
Hackman Proveno Combi 40E	4222044	1037x620x900/1170*	400V 3N~ 12,75 kW 25A
Hackman Proveno Combi 60E	4222045	1037x620x900/1170*	400V 3N~ 16,75 kW 32A
Hackman Proveno Combi 80E	4222046	1144x690x900/1170*	400V 3N~ 20,75 kW 40A
Hackman Proveno Combi 100E	4222047	1144x690x900/1170*	400V 3N~ 20,75 kW 40A
Hackman Proveno Combi 150E	4222048	1350x920x900/1170*	400V 3N~ 25,5 kW 50A
Hackman Proveno Combi 200E	4222049	1350x920x900/1170*	400V 3N~ 35,5 kW 63A
Hackman Proveno Combi 300E	4222050	1550x1160x900/1170*	400V 3N~ 49,5 kW 100A

Steam heated	Code	Dimensions mm	El. connection	Steam consumption
Hackman Proveno Combi 40S	4222051	1037x620x900/1170*	230V 1~ 1,05 kW 16A	12 kg/h
Hackman Proveno Combi 60S	4222052	1037x620x900/1170*	230V 1~ 1,05 kW 16A	18 kg/h
Hackman Proveno Combi 80S	4222053	1144x690x900/1170*	230V 1~ 1,05 kW 16A	24 kg/h
Hackman Proveno Combi 100S	4222054	1144x690x900/1170*	230V 1~ 1,05 kW 16A	30 kg/h
Hackman Proveno Combi 150S	4222055	1350x920x900/1170*	230V 1~ 1,8 kW 16A	45 kg/h
Hackman Proveno Combi 200S	4222056	1350x920x900/1170*	400V 3N~ 2 kW 16A	60 kg/h
Hackman Proveno Combi 300S	4222057	1550x1160x900/1170*	400V 3N~ 2 kW 16A	90 kg/h

*kettle height/support height

Installation frames

	Code
Surface installation frame control pillar 40-300	4211443
Surface installation frame support pillar 40-300	4211919
Sub surface installation frame control pillar 40-300	4211901
Sub surface installation frame support pillar 40-300	4211891

Factory order options

	Code
AutoPack** 40-100	4222117
AutoPack** 150-300	4222124
Hand shower	4222113
Lift off safety grid lid 40-60	4222138
Lift off safety grid lid 80-100	4222139
Lift off safety grid lid 150-200	4222140
Lift off safety grid lid 300	4222141
Tap water cooling, manual (C1)	4211965

Retrofit options

	Code
Lift off safety grid lid 40-60 retrofit	4222114
Lift off safety grid lid 80-100 retrofit	4222132
Lift off safety grid lid 150-200 retrofit	4222133
Lift off safety grid lid 300 retrofit	4222134

Accessories

	Code
Control pillar tray	4222115

**AutoPack = multifunctional timer, automatic water filling



Heavy masses (pictured minced meat) are mixed and cooked quickly and easily. Press the button instead of standing in greasy smoke and crumbing manually.



Proveno Combi Pro – combi-kettle with automatic functions

A combi-kettle with an integrated mixer and plenty of automatic functions to ease your work. You can trust Proveno Combi Pro to work on its own and meanwhile do other important things. Proveno Combi Pro remembers, reminds you and takes care of things for you. Reduce stress and hurry and increase your chances to make success.

Standard:

- integrated bottom type mixer
- mixer tool with detachable scrapers
- AutoPack (multifunctional timer, automatic water filling)
- lift off safety grid lid
- hand shower
- control pillar tray
- HACCP readiness
- TempGuard
- volume stick

Options:

- installation frames
- EasyRun programming
- manual cooling C1
- SafeTemp programme package
- SafeTemp connection package



TempGuard



Proveno Combi Pro



- intelligent TempGuard food temperature control
- several preset multi-step mixing programmes
- auto reverse mixing programme
- useful and fast boost mixing function
- mixer speed 15-140 rpm – for all mixing, also whipping
- multifunctional timer with plenty of additional functions compared to traditional timers (see p. 12)
- automatic food water filling by pressing a button saves time
- safety functions

Proveno CombiPro

Electric	Code	Dimensions mm	El. connection
Hackman Proveno CombiPro 40E	4222058	1037x620x900/1170*	400V 3N~ 12,75 kW 25A
Hackman Proveno CombiPro 60E	4222059	1037x620x900/1170*	400V 3N~ 16,75 kW 32A
Hackman Proveno CombiPro 80E	4222060	1144x690x900/1170*	400V 3N~ 20,75 kW 40A
Hackman Proveno CombiPro 100E	4222061	1144x690x900/1170*	400V 3N~ 20,75 kW 40A
Hackman Proveno CombiPro 150E	4222062	1350x920x900/1170*	400V 3N~ 25,5 kW 50A
Hackman Proveno CombiPro 200E	4222063	1350x920x900/1170*	400V 3N~ 35,5 kW 63A
Hackman Proveno CombiPro 300E	4222064	1550x1160x900/1170*	400V 3N~ 49,5 kW 100A

Steam heated	Code	Dimensions mm	El. connection	Steam consumption
Hackman Proveno CombiPro 40S	4222065	1037x620x900/1170*	230V 1~ 1,05 kW 16A	12 kg/h
Hackman Proveno CombiPro 60S	4222066	1037x620x900/1170*	230V 1~ 1,05 kW 16A	18 kg/h
Hackman Proveno CombiPro 80S	4222067	1144x690x900/1170*	230V 1~ 1,05 kW 16A	24 kg/h
Hackman Proveno CombiPro 100S	4222068	1144x690x900/1170*	230V 1~ 1,05 kW 16A	30 kg/h
Hackman Proveno CombiPro 150S	4222069	1350x920x900/1170*	230V 1~ 1,8 kW 16A	45 kg/h
Hackman Proveno CombiPro 200S	4222070	1350x920x900/1170*	400V 3N~ 2 kW 16A	60 kg/h
Hackman Proveno CombiPro 300S	4222071	1550x1160x900/1170*	400V 3N~ 2 kW 16A	90 kg/h

*kettle height/support height

Installation frames

	Code
Surface installation frame control pillar 40-300	4211443
Surface installation frame support pillar 40-300	4211919
Sub surface installation frame control pillar 40-300	4211901
Sub surface installation frame support pillar 40-300	4211891

Factory order options

	Code
EasyRun programming	4222116
Tap water cooling, manual (C1)	4211965



The easily accessed shockproof spray gun for cleaning. Filling water into the kettle through a separate filling tap. Thanks to the BurnPrevent Control the kettle is easy to clean.



Proveno Cool – combi-kettle with fully automatic cooling

A combi-kettle with an integrated mixer and fully automatic cooling. For customers who need a cooling function for a wide variety of food. Cooling is an essential function and with a Proveno Cool combi-kettle you can make hot and cold food in turns whenever needed. Direct contact cooling and continuous mixing make the most effective way to cool your food in a fast and safe way.

Standard:

- integrated bottom type mixer
- mixer tool with detachable scrapers
- fully automatic cooling C2
- lift off safety grid lid
- hand shower
- control pillar tray
- HACCP readiness
- food water filling
- TempGuard
- volume stick

Options:

- installation frames
- ice water cooling C3
- two-phase cooling C5
- SafeTemp programme package
- SafeTemp connection package



TempGuard



Proveno Cool



- intelligent TempGuard food temperature control
- several preset multi-step mixing programmes
- auto reverse mixing programme
- useful and fast boost mixing function
- mixer speed 15-140 rpm – for all mixing, also whipping
- multifunctional timer with plenty of additional functions compared to traditional timers
- fully automatic cooling to set food temperature
- Cool & Hold function
- safety functions

Proveno Cool

Electric	Code	Dimensions mm	El. connection
Hackman Proveno Cool 40E	4222072	1037x620x900/1170*	400V 3N~ 12,75 kW 25A
Hackman Proveno Cool 60E	4222073	1037x620x900/1170*	400V 3N~ 16,75 kW 32A
Hackman Proveno Cool 80E	4222074	1144x690x900/1170*	400V 3N~ 20,75 kW 40A
Hackman Proveno Cool 100E	4222075	1144x690x900/1170*	400V 3N~ 20,75 kW 40A
Hackman Proveno Cool 150E	4222076	1350x920x900/1170*	400V 3N~ 25,5 kW 50A
Hackman Proveno Cool 200E	4222077	1350x920x900/1170*	400V 3N~ 35,5 kW 63A
Hackman Proveno Cool 300E	4222078	1550x1160x900/1170*	400V 3N~ 49,5 kW 100A

Steam heated	Code	Dimensions mm	El. connection	Steam consumption
Hackman Proveno Cool 40S	4222079	1037x620x900/1170*	230V 1~ 1,05 kW 16A	12 kg/h
Hackman Proveno Cool 60S	4222080	1037x620x900/1170*	230V 1~ 1,05 kW 16A	18 kg/h
Hackman Proveno Cool 80S	4222081	1144x690x900/1170*	230V 1~ 1,05 kW 16A	24 kg/h
Hackman Proveno Cool 100S	4222082	1144x690x900/1170*	230V 1~ 1,05 kW 16A	30 kg/h
Hackman Proveno Cool 150S	4222083	1350x920x900/1170*	230V 1~ 1,8 kW 16A	45 kg/h
Hackman Proveno Cool 200S	4222136	1350x920x900/1170*	400V 3N~ 2 kW 16A	60 kg/h
Hackman Proveno Cool 300S	4222084	1550x1160x900/1170*	400V 3N~ 2 kW 16A	90 kg/h

*kettle height/support height

Installation frames	Code
Surface installation frame control pillar 40-300	4211443
Surface installation frame support pillar 40-300	4211919
Sub surface installation frame control pillar 40-300	4211901
Sub surface installation frame support pillar 40-300	4211891

Factory order options	
Ice water cooling (C3)	4212302
Two-phase cooling (C5)	4212729

Retrofit options	
Ice water upgrade kit from C2 to C3	4212775



Cook, cool and whip. Serve immediately. Pictured berry parfait. Tastes good without hurting your shoulders.



Proveno Cool Pro – combi-kettle all in one

A versatile combi-kettle with an integrated mixer and plenty of work and time saving extra features and fully automatic cooling. Proveno Cool Pro is a real multifunctional appliance that does a lot for you from the start to finish. What you really need to do is only to add ingredients and spices and taste. Proveno Cool Pro does the rest for you and makes sure of your success – every day!

Standard:

- integrated bottom type mixer
- mixer tool with detachable scrapers
- automatic water filling
- multifunctional timer
- fully automatic cooling C2
- EasyRun programming
- lift off safety grid lid
- hand shower
- control pillar tray
- HACCP readiness
- TempGuard
- volume stick

Options:

- installation frames
- ice water cooling C3
- two-phase cooling C5
- SafeTemp programme package
- SafeTemp connection package



TempGuard



Proveno Cool Pro



- intelligent TempGuard food temperature control
- several preset multi-step mixing programmes
- auto reverse mixing programme
- useful and fast boost mixing function
- mixer speed 15-140 rpm – for all mixing, also whipping
- multifunctional timer with plenty of additional functions compared to traditional timers
- automatic food water filling by pressing a button saves time
- fully automatic cooling to set food temperature
- Cool & Hold function
- EasyRun programming – fully automatic process
- safety functions

Proveno CoolPro

Electric	Code	Dimensions mm	El. connection
Hackman Proveno CoolPro 40E	4222085	1037x620x900/1170*	400V 3N~ 12,75 kW 25A
Hackman Proveno CoolPro 60E	4222086	1037x620x900/1170*	400V 3N~ 16,75 kW 32A
Hackman Proveno CoolPro 80E	4222087	1144x690x900/1170*	400V 3N~ 20,75 kW 40A
Hackman Proveno CoolPro 100E	4222088	1144x690x900/1170*	400V 3N~ 20,75 kW 40A
Hackman Proveno CoolPro 150E	4222089	1350x920x900/1170*	400V 3N~ 25,5 kW 50A
Hackman Proveno CoolPro 200E	4222090	1350x920x900/1170*	400V 3N~ 35,5 kW 63A
Hackman Proveno CoolPro 300E	4222091	1550x1160x900/1170*	400V 3N~ 49,5 kW 100A

Steam heated	Code	Dimensions mm	El. connection	Steam consumption
Hackman Proveno CoolPro 40S	4222092	1037x620x900/1170*	230V 1~ 1,05 kW 16A	12 kg/h
Hackman Proveno CoolPro 60S	4222093	1037x620x900/1170*	230V 1~ 1,05 kW 16A	18 kg/h
Hackman Proveno CoolPro 80S	4222094	1144x690x900/1170*	230V 1~ 1,05 kW 16A	24 kg/h
Hackman Proveno CoolPro 100S	4222095	1144x690x900/1170*	230V 1~ 1,05 kW 16A	30 kg/h
Hackman Proveno CoolPro 150S	4222096	1350x920x900/1170*	230V 1~ 1,8 kW 16A	45 kg/h
Hackman Proveno CoolPro 200S	4222097	1350x920x900/1170*	400V 3N~ 2 kW 16A	60 kg/h
Hackman Proveno CoolPro 300S	4222098	1550x1160x900/1170*	400V 3N~ 2 kW 16A	90 kg/h

*kettle height/support height

Installation frames

Installation frames	Code
Surface installation frame control pillar 40-300	4211443
Surface installation frame support pillar 40-300	4211919
Sub surface installation frame control pillar 40-300	4211901
Sub surface installation frame support pillar 40-300	4211891

Factory order options

Ice water cooling (C3)	4212302
Two-phase cooling (C5)	4212729

Retrofit options

Ice water upgrade kit from C2 to C3	4212775
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Select water amount and press the button – that's all. Proveno adds the right amount of water to food. The only calculation left for you is how much time did you save – again!



Proveno Chill Pro – combi-kettle for SmartIce chilling

A combi-kettle with an integrated mixer ready for revolutionary SmartIce chilling system that cools even large volumes of liquid or semi-liquid food safely and fast, beating all existing chilling norms. SmartIce is pumpable ice that circulates in the kettle's steam jacket and also in a special Climatic mixing tool (DCE-model) cooling down your food extremely fast down to +3°C. SmartIce system is ideal for large cook&chill units and customers who need to chill large volumes of food down to +3°C storing temperatures.

Standard:

- integrated bottom type mixer
- mixer tool with detachable scrapers (SCE)
- chilling Climatic mixer tool (DCE model)
- SmartIce lid (DCE model)
- automatic water filling
- multifunctional timer
- fully automatic cooling C4
- EasyRun programming
- lift off safety grid lid
- hand shower
- control pillar tray
- HACCP readiness
- TempGuard
- volume stick

Options:

- installation frames
- SafeTemp programme package
- SafeTemp connection package



With Climatic mixing tool you can beat all chilling norms by far.

Proveno Chill Pro



- intelligent TempGuard food temperature control
- several preset multi-step mixing programmes
- auto reverse mixing programme
- useful and fast boost mixing function
- mixer speed 15-140 rpm – for all mixing, also whipping
- multifunctional timer with plenty of additional functions compared to traditional timers
- automatic food water filling by pressing a button saves time
- fully automatic cooling to set food temperature
- Cool & Hold function
- EasyRun programming – fully automatic process
- safety functions

Proveno ChillPro Electric

		Code	Dimensions mm	El. connection
Hackman Proveno ChillPro 80E	SCE	4222099	1144x690x900/1170*	400V 3N~ 20,75 kW 40A
Hackman Proveno ChillPro 100E	SCE	4222100	1144x690x900/1170*	400V 3N~ 20,75 kW 40A
Hackman Proveno ChillPro 150E	SCE	4222101	1350x920x900/1170*	400V 3N~ 25,5 kW 50A
Hackman Proveno ChillPro 200E	SCE	4222102	1350x920x900/1170*	400V 3N~ 35,5 kW 63A
Hackman Proveno ChillPro 300E	SCE	4222103	1550x1160x900/1170*	400V 3N~ 49,5 kW 100A
Hackman Proveno ChillPro 80E	DCE	4222104	1144x690x900/1170*	400V 3N~ 20,75 kW 40A
Hackman Proveno ChillPro 100E	DCE	4222105	1144x690x900/1170*	400V 3N~ 20,75 kW 40A
Hackman Proveno ChillPro 150E	DCE	4222118	1350x920x900/1170*	400V 3N~ 25,5 kW 50A
Hackman Proveno ChillPro 200E	DCE	4222119	1350x920x900/1170*	400V 3N~ 35,5 kW 63A
Hackman Proveno ChillPro 300E	DCE	4222120	1550x1160x900/1170*	400V 3N~ 49,5 kW 100A

Steam heated

		Code	Dimensions mm	El. connection	Steam consumption
Hackman Proveno ChillPro 80S	SCE	4222106	1144x690x900/1170*	230V 1~ 1,05 kW 16A	24 kg/h
Hackman Proveno ChillPro 100S	SCE	4222107	1144x690x900/1170*	230V 1~ 1,05 kW 16A	30 kg/h
Hackman Proveno ChillPro 150S	SCE	4222108	1350x920x900/1170*	230V 1~ 1,8 kW 16A	45 kg/h
Hackman Proveno ChillPro 200S	SCE	4222109	1350x920x900/1170*	400V 3N~ 2 kW 16A	60 kg/h
Hackman Proveno ChillPro 300S	SCE	4222110	1550x1160x900/1170*	400V 3N~ 2 kW 16A	90 kg/h
Hackman Proveno ChillPro 80S	DCE	4222111	1144x690x900/1170*	230V 1~ 1,05 kW 16A	24 kg/h
Hackman Proveno ChillPro 100S	DCE	4222112	1144x690x900/1170*	230V 1~ 1,05 kW 16A	30 kg/h
Hackman Proveno ChillPro 150S	DCE	4222121	1350x920x900/1170*	230V 1~ 1,8 kW 16A	45 kg/h
Hackman Proveno ChillPro 200S	DCE	4222122	1350x920x900/1170*	400V 3N~ 2 kW 16A	60 kg/h
Hackman Proveno ChillPro 300S	DCE	4222123	1550x1160x900/1170*	400V 3N~ 2 kW 16A	90 kg/h

*kettle height/support height

Installation frames

	Code
Surface installation frame control pillar 40-300	4211443
Surface installation frame support pillar 40-300	4211919
Sub surface installation frame control pillar 40-300	4211901
Sub surface installation frame support pillar 40-300	4211891

SCE = SmartIce circulates in the kettle's steam jacket

DCE = SmartIce circulates in the kettle's steam jacket and a special Climatic mixing tool.

For DCE model the mixer tool with detachable scrapers is an accessory, see page 24.



Proveno Chill Pro DCE with SmartIce lid.

Accessories and options for all Proveno models

Accessories

Strainer plate 40-60	4211517
Strainer plate 80-100	4211524
Strainer plate 150-200	4211997
Strainer plate 300	4212013
Strainer plate extension 300	4212006
Pouring adapter 150-200	4212743
Pouring adapter 300	4212768
Whipping grid 40-60	4211203
Whipping grid 80-100	4211193
Whipping grid 150-200	4211186
Whipping grid 300	4211179
Volumestick 40	4211316
Volumestick 60	4211309
Volumestick 80	4211281
Volumestick 100	4211274
Volumestick 150	4211267
Volumestick 200	4211235
Volumestick 300	4211228
Mixing tool with scrapers Proveno 40	4215155
Mixing tool with scrapers Proveno 60	4215156
Mixing tool with scrapers Proveno 80	4215157
Mixing tool with scrapers Proveno 100	4215158
Mixing tool with scrapers Proveno 150	4215159
Mixing tool with scrapers Proveno 200	4215160
Mixing tool with scrapers Proveno 300	4215161
Multipurpose trolley MPT-450	4554132

HACCP

HACCP programme package SafeTemp	4212038
HACCP connection package SafeTemp	4212126

Factory order options

Draw off tap D1-std	4211972
Draw off tap D2-B/AUS SMS63	4222135
Treated water connection	4212292
Kit for external power restriction	4212341
Mixing when tilting -function	4212158
Network noise filter	4222127
Double outlet core probe	4222128
Pressure equipment	4211161
Exhibition stand	4212359



Two-part strainer plate (300 l). Additional part is used when necessary.



With the help of the MPT-450 multipurpose trolley it is easy to empty the kettle. The height of the container can be adjusted.



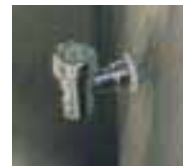
Strainer plate



Whipping grid



Pouring adapter



Draw off tap



Sub surface installation frame support pillar



Sub surface installation frame control pillar



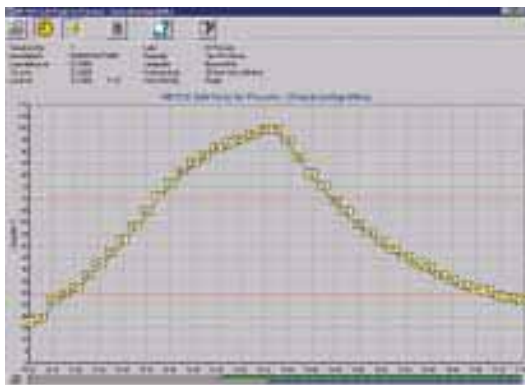
Surface installation frame support pillar



Surface installation frame control pillar

Proveno models ready for HACCP

All Proveno kettles have HACCP retrofit facilities as standard. Food temperature information among other relevant production data can be easily downloaded to the SafeTemp software, where you can make an HACCP document with all necessary information and remarks that are relevant to HACCP.



SafeTemp software features:

- production process planning
- HACCP reports as graphical diagrams or number sheets
- Date, time, appliance ID, batch number, responsible person, distribution route, place for remarks
- Customer specific risk temperature zone can be set
- Document library with customer specific AutoDelete and EasyFind functions
- Language setting: English, German, Danish, Swedish, and Finnish
- All data in XML format for easy use in another software

For complete system you need:

- 1 pc SafeTemp programme package
- 1 pc SafeTemp connection package per each kettle that will be connected to network
- tested network enabling RS485-data transfer between kettles and PC

Programme package content: SafeTemp software on CD-rom, RS485 converter, D9/D25-cable

Connection package content: communication card to kettle pillar, cabling in a pillar with ready to connect RJ45 plug. 1 meter free cable with RJ45 plugs must be reserved for input/output connections inside kettle's control pillar.



Culino Kettles



Culino Kettles

CULINO KETTLE: Gross sizes: 50, 80, 120 litres. Standard equipment: electronic cooking control, digital read-out, electric tilting, removable hinged lid, handshower, cleaning kit, dedicated water filler, volume stick, safety gauge cluster, fully insulated double steam jacket. Temperature range 0-110°C. Operating pressure 0,5 bar.

CULIMIX MIXER: The mixer can be used for a single kettle or a twin group. Equipped with Culimix the kettle is fitted with a removable safety lid incl. a large opening, safety grid and cover for the lid opening. Mixing features: 5 mixing speeds from 20 to 110 rpm with auto-reverse option at any speed, 4 pre-set mixing programs. Motor capacity: 0,75 kW

OPTIONS CULINO&CULIMIX: manual cooling, cook & hold timer, strainer plate, cooking basket, surface and sub-surface installation frames, draw-off tap, pouring adapter, universal mixing tool with scrapers, kettle trolley.

INSTALLATION alternatives: on sub-surface or surface installation frames (Note: surface frames raise the kettle rim height by 5 cm). All standard connections (electricity, water) are made through the right-hand pillar. Standard electrical connection is 400/50/3. Other voltages available.

Culimix kettle mixer

S 50 - 120 l, for one kettle	2022484
D 50 - 120 l, for two kettles	2022485
Mixing tool 50	2022486
Mixing tool 80	2022487
Mixing tool 120	2022488

Sub-surface installation frame

30-120 l, for one kettle	2022446
30-120 l, for two kettles	2022447

Surface installation frame

30-120 l, for one kettle	2030021
30-120 l, for two kettles	2030022

In a group the mixer is chosen according to the bigger kettle.



Culino	Code	Dimensions	400V3N~ kW	A
Culino 50	2022384	950x660x1355	12	20
Culino 80	2022385	950x660x1355	15	25
Culino 120	2022386	1040x740x1355	20	35

Installation drawing on page 62

Clear, simple controls with a multitude of functions

■ press the mixer switch and the Culimix does the rest

■ unified control panel for both kettle and mixer

■ on-off switches are fitted with indicator lights

■ digital temperature display and water level indicator light



■ 5 manual mixing speeds (20-110 rpm) with auto-reverse option at all speeds M

■ 4 pre-set mixing programs for standard recipes 1, 2, 3, 4

■ durable, user-friendly and easy to clean

■ timer (optional) for automatic cook-and-hold function

■ slanted position for increased ergonomics



Viking Kettles

Viking kettles bring quality cooking results, safety, hygiene and flexibility to the professional kitchen. The insulated, fully jacketed all-stainless kettles completely surround the food content, maximizing heat transfer and minimizing scorching risk. The design optimizes efficiency and reduces energy consumption. Stepless simmerstat temperature control is accurate and easy to use.

Viking kettles are insulated all around, resulting in a low external surface temperature and reduced risk of injury. Safety valves and boil-dry protection as well as an automatic vacuum valve are standard. The manual tilting version is safe and easy to use. Lids are standard. Hinged lids are standard on the Viking 12C and optional on the other models.

The all-stainless (AISI 304) Viking kettles have smooth surfaces with few protrusions, making them easy to clean and durable. The inner bowl is of acid proof stainless AISI 316.

The Viking range is flexible too. They are available in 40, 60, 80 and 120 litre (net) capacities and can be combined into groups of two or more of your choice. Both self-contained models with built-in steam generators and direct steam versions are available. Viking kettles are also easy to use. The controls are simple, large and easy to adjust. The emptying of kettle is easy by manual handwheel tilting system.

Standard features: stepless simmerstat temperature control, pilot light, steam regulator (direct steam version), hot & cold water tap, etched measuring scale, lid, all stainless construction, built-in steam generator (electric version)

Options: cooking baskets & lifting hooks, strainer plates, measuring sticks, hinged lids (40,60,80 litre model).



Viking is a conventional thermostat controlled steam kettle with manual tilting.

- Even temperature result first class cooking
- Manual tilting is light and easy to use
- Stepless temperature control
- Measure scale inside the cooking bowl

Electrical version	Code	Volume l	Dimensions mm	Electric connection
With loose lid				
Viking 4 CS	3241692	40	980 x 870 x 920	9 kW 400V 3N~ 16A
Viking 6 CS	3241942	60	980 x 970 x 920	10,5 kW 400V 3N~ 20A
Viking 8 CS	3242054	80	980 x 1070 x 920	12 kW 400V 3N~ 20A
With hinged lid				
Viking 4 CS	3402117	40	980 x 870 x 920	9 kW 400V 3N~ 16A
Viking 6 CS	3402124	60	980 x 970 x 920	10,5 kW 400V 3N~ 20A
Viking 8 CS	3402131	80	980 x 1070 x 920	12 kW 400V 3N~ 20A
Viking 12 CS	3402004	120	1182 x 1200 x 920	24 kW 400V 3N~ 35A

One support pillar is needed for each kettle or kettle group

Direct steam version	Code	Volume l	Dimensions mm	Steam consumption
With loose lid				
Viking 4 CH	3263488	40	980 x 870 x 920	30 kg/h
Viking 6 CH	3242914	60	980 x 970 x 920	35 kg/h
Viking 8 CH	3242946	80	980 x 1070 x 920	40 kg/h
With hinged lid				
Viking 4 CH	3402188	40	980 x 870 x 920	30 kg/h
Viking 6 CH	3402195	60	980 x 970 x 920	35 kg/h
Viking 8 CH	3402205	80	980 x 1070 x 920	40 kg/h
Viking 12 CH	3402082	120	1182 x 1200 x 920	60 kg/h

One support pillar is needed for each kettle or kettle group

Accessories factory order	Code
Support pillar *	3264259
Handshower (factory order)	3474947

* One support pillar is needed for each kettle or kettle group

Accessories	Code
Strainer plate 4-8 CS	3332124
Strainer plate 12 CS	3332131
Volume stick 4 C	3577928
Volume stick 6 C	3577935
Volume stick 8 C	3577942
Volume stick 12 C	3577967
Installation frame, control pillar	3298258
Installation frame, support pillar	3298233
Cooking basket 4/6/8	4285117
Cooking basket set 12	4285318
Cooking basket holder	4285406
Rice basket for Viking	4127336
Multipurpose trolley	4554132

Installation drawing on page 63-64

Futura Marvel Pressure Steamers

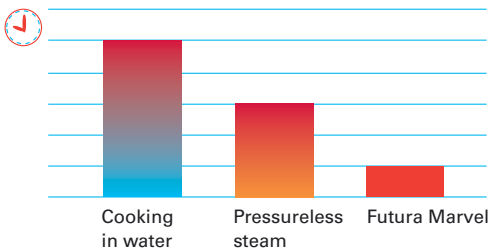


Futura Marvel SE14. Both electrically and direct steam heated models available.

Using Futura Marvel you can defrost, reheat and cook food, even products requiring cautious handling. Thanks to Futura Marvel's speed and efficiency you can prepare a meal just before serving it, thus ensuring its freshness. Gentle steam cooking retains the texture, nutrients and colour of the products. Futura Marvel is useful in situations, where the amount of food needed changes rapidly and unexpectedly. Additional portions made of various ingredients can be prepared quickly, as Futura Marvel needs no preheating. Many dishes can be cooked simultaneously without the flavours transferring from one food to another.

Variable temperature range makes Futura Marvel a versatile appliance: pressure cooking, cooking in steam, variable steam, sous vide, regenerating, defrosting etc. Food is cooked directly in steam. Futura Marvel is faster than any combi steamer. Suitable for most common GN containers (1/1, 2/3, 1/2, 1/3).

- Cooking in pressurised steam is 2-5 times faster than cooking in water or pressureless steam
- Due to its speed, Futura Marvel's actual cooking capacity is up to five times higher than that of its chamber capacity
- Easy to use; electronically controlled operation, an easy-to-use control panel, one-grip handle in the door
- Easy to clean; food cannot be burnt. The chamber is fitted with removable GN guide rails and trough at the front.
- Correct working height
- The door is safe, fast and easy to open and close using a one-grip handle



With the Futura Marvel you can swiftly respond to changing demand and reduce losses. You can simultaneously make different dishes, since tastes and aromas will not transfer from one food to another.



■ Adjustable steam cooking 65...95°C

■ Pressure cooking 1,0 bar (120°C)

■ Pressure cooking 0,5 bar (110°C)

■ Steam cooking 100°C

Standard times	0 bar	0,5 bar	1 bar
Potato	40 min	20 - 25 min	15 - 20 min
Broccoli	10 - 12 min	5 - 6 min	3 - 4 min
Peas(frozen)	4 - 5 min	2 - 3 min	1 - 2 min
Chicken à 1 kg	150 min	80 min	
Cold meat in cubes	90 min	30 - 40 min	
Cooked fish à 1 kg	20 min	15 min	10 - 15 min
Fish loaf	35 min	25 min	20 min
Spaghetti	15 - 16 min	10 min	8 min
Rice	15 - 16 min	12 min	8 min
Caramel custard		25 min	
Cabbage casserole	75 min	35 min	20 min
Liver casserole (regenerating)	90 min	45 - 50 min	35 min
Beef stroganoff (regenerating)	65 min	35 min	20 min

Construction and scope of delivery: Ergonomic and solid structure in stainless steel throughout. Timer 1-99 min (time left), steam condenser, safety valve, back pressure valve and mud separator. All maintenance can easily be done at the front. Thanks to the adjustable feet the installation even on an inclined floor is easy. Delivery of SE/SS14 includes 2 x GN 1/1-65 R containers, and SE/SS24 includes 4 x GN 1/1-65 R containers. Temperature ranges: Adjustable cooking 65...95°C, cooking 100°C. Pressure cooking 0,5 bar, pressure cooking 1,0 bar. Max. working pressure 1,0 bar.

Futura Marvel Pressure Steamers



Futura Marvel SE24. Using Futura Marvel you can defrost, reheat and cook food, even products requiring cautious handling.



The two-chambered Futura Marvel SE 24 steamer takes 8 x GN 1/1-65 mm containers or 6 x GN 1/1-100 mm containers. An extra storage compartment is located in the base.



The GN guide rails are removable and machine washable. The rounded, seamless structure of the chamber makes it easy to clean. There is a waste water pipe in the chamber.



Water dripping from the door and containers is collected in the trap. It is easy to take out and clean separately in a dishwasher.



The single-chambered Futura Marvel SE 14 pressure steamer takes 4 x GN 1/1-65 mm containers or 3 x GN1/1-100 mm containers.



Several extra portions can be prepared quickly. Flavours will not intermingle. Cooking in pressurised steam is 2-5 times faster than in water or pressureless steam.

Futura Marvel	Code	Capacity	Dimensions mm	Electric connection
SE 14	3472322	4 x GN 1/1-65 mm	720x795x1430	400V 3N~ 24 kW 50A
SE 24	3460871	8 x GN 1/1-65 mm	1200x795x1430	400V 3N~ 36 kW 63A
Direct steam heated models				
SS 14	3472354	4 x GN 1/1-65 mm	720x795x1430	230V 1N~ 0,1 kW 6A
SS 24	3472361	8 x GN 1/1-65 mm	1200x795x1430	230V 1N~ 0,1 kW 6A

Installation drawing on page 65

Chef Convection and Roasting-baking Ovens

Chef is a first-class oven and proving cabinet series for demanding professional users. All Chef ovens produce impressive and uniform baking results. Chef ovens are easy to install, use, service and maintain. Design a productive combination for your own particular needs.

Chef 5 and 4 Convection Ovens

– for baking and BakeOff baking

Chef 5 and Chef 4 ovens are built into the operational BakeOff baking point for shops, cafés or industrial kitchens.

- equipped with humidifier and large dual direction fan
- can be installed separately or assembled in a group

Chef 5 capacity:

- guide rails for 5 bakery plates, size 450x600 mm, standard
- guide distance 82 mm

Chef 4 capacity:

- in baking 5 x GN1/1 plates, guide distance 80 mm
- optional guide rails for 3 x GN1/1 plates for cooking, distance 125 mm

Chef 24 Convection Oven

– for cooking and baking

Chef 24 is suitable for all cooking and baking.

- equipped with humidifier and large dual direction fan
- can be installed separately or assembled in a group

Chef 24 capacities:

- in cooking 2 x GN 2/1 or 4 x GN 1/1, distance 125 mm
- in baking 3 x GN 2/1 or 6 x GN 1/1, distance 100 mm

Chef 22 Roasting Oven

– for cooking and baking

The Chef 22 roasting oven is an effective standard oven for industrial kitchens and it is uniformly successful with all kinds of traditional cooking and baking. An optional heat storage stone evens out oven temperature and improves baking results.

- robust standard oven
- can be installed separately or assembled in a group
- optional heat storage stone

Chef 22 capacity:

- in baking 1 x GN 2/1 or 2 x GN 1/1
- oven with upper and lower guide rails

Chef 20 Proving Cabinet

The Chef 20 proving cabinet ensures uniform baking quality from start to finish. The proving cabinet can be assembled in a group with Chef ovens.

- for proving baking products
- equipped with humidifier and fan
- can be installed separately or assembled in a group

Chef 20 capacity:

- 4 x GN 2/1 or 8 x GN 1/1 plates, distance 72 mm
- optional guide rails for five 450x600 mm bakery plates, distance 73 mm



Chef convection ovens for cooking and baking



Chef roasting ovens



Chef proving cabinets

Chef Convection and Roasting-baking Ovens



A large double-glazed door allows good visibility to all parts of the oven. Air circulating between the panes reduces the surface temperature of the door. The door is opened by an insulated single-grip handle.



The roasting and baking oven has an over-flow tray that can be pulled out to facilitate cleaning, and it can also be used for humidifying. An optional extra heat storage stone can be installed on top of it.



Cleaning is easy due to detachable rails and a mirror-polished, round-cornered chamber.



The oven's operating panel is clear and built in, so it is protected from blows. Switches are strong and easy to operate. A powerful fan that changes direction and the round-cornered oven chamber guarantee a good baking result.



An exhaust hood (optional) can be fitted over an oven or an oven group.



Electrical and humidifying connections are situated at the back of the appliance, as is an oven-chamber steam outlet. These facilitate installation and allow stacking of appliances on top of one another.



A single appliance can be installed on a table. A group of 1-3 appliances is installed on a stand according to choice. An exhaust hood is available for fitting over an oven group. Stands are optional.



The oven chamber has effective lighting and the thermostat detector is protected. Convection ovens are available in three sizes: for GN1/1, GN2/1 and bakery plate size 450x600 mm. Oven models are Chef 4, Chef 24 and Chef 5 respectively.

Convection ovens Chef 5 and 4	Code	Capacity	Guide dist., mm	Dimensions mm	Electric connection
Chef 5 convection oven	4570403	For bakery plates 400x600 or 450x600	82	800x800x520	400V 3N~7,6 kW 16A
Chef 5-stand	4570509	For one unit, stand with plate compartment and guide rails for 10 plates			
Chef 4-convection oven	4570604	Bake-off/baking 5xGN 1/1	80	800x600x520	400V 3N~7,6 kW 16A
Chef 4-guide rails	4570964	3xGN1/1	125		
Chef 4-stand 1U	4570925	For one unit		775x560x1000	
Chef-4-stand 2U	4570932	For two units (GN/1)		775x560x660	
Chef 4-stand 3U	4570957	For three units (GN/1)		775x560x20	

Convection oven Chef 24	Code	Capacity	Guide dist., mm	Dimensions mm	Electric connection
Chef 24-convection oven	3594017	2 x GN2/1 or 4xGN1/1	125	800x800x460	400V 3N~7,6 kW 16A
Chef 24-guide rails	3593486	3xGN 2/1 or 6xGN 1/1	100		

Roasting oven	Code	Capacity	Guide dist., mm	Dimensions mm	Electric connection
Chef 22-roasting oven	3594024	1xGN 2/1 or 2xGN 1/1	66	800x800x460	400V3N~4,7 kW 10A
Chef 22-heat storage stone	3596744				

Proving cabinet	Code	Capacity	Guide dist., mm	Dimensions mm	Electric connection
Chef 20 - proving cabinet	3594031	4xGN2/1 or 8xGN 1/1	72	800x800x460	230V 1~0,9 kW 4A
Chef 20 - guide rails	3595966	For bakery plates 400x600 or 450x600	73		

Stands / accessories	Code	Capacity	Dimensions mm
Stand 2948	3466135	Chef 20, 22, 24 (GN2/1) for one unit	790x710x900
Stand 2928	3293475	Chef 20, 22, 24 (GN2/1) for two units	790x710x660
Stand 2908	3293482	Chef 20, 22, 24 (GN2/1) for three units	790x710x200
Exhaust hood for the Chef	4154428	Chef 5, 24, 22, 20	

Installation drawing on page 66

LU-KO Mini Rotor Bakery Oven



The LU-KO Mini Rotor 10 bakery oven mounted on a NOKA proving cabinet

The LU-KO Mini Rotor delivery includes:

- oven and guide rail rack for 7/10 bakery plates
- timer
- weekly timing clock
- automatic steaming system
- transport packing

LU-KO Mini Rotor accessories:

- NOKA proving cabinet
- baking plate stand and baking plates

The LU-KO Mini Rotor bakery oven has been designed and developed especially for use in patisseries, super market bake-off points, small bakeries and catering kitchens. The oven is very easy to use and reliable. The effective timer-controlled steaming system produces a fine glaze and crisp crust on bakery products. The oven has a smart temperature control system which reduces heating power when temperature is near the set point. The oven's powerful, efficient and uniformly blowing air circulation fan, air movement control and heat stabilising mass accumulator, together with the rotating guide rail rack, guarantee consistent baking results.

The Mini Rotor has a programmable fully electronic control that allows precise setting of baking temperature and time. A programmable week timer and a pre-heat function save valuable working time.

The oven has a bright, neutral colour interior halogen lighting that emphasises the product inside. The oven has a safe double-release door opening system and big tempered glass. The Mini Rotor is easy to clean. The rack is removable and the inner glass of the door can be opened for cleaning between glasses.

The oven fits well into even limited space. A baking plate stand or a proving cabinet can be used as a stand. The oven and proving cabinet have been designed as an efficient and elegant combination that may be openly displayed in retail areas. Both the oven and proving cabinets are of stainless steel throughout.

LU-KO NOKA proving cabinet for Mini Rotor bakery ovens

The LU-KO NOKA is a self-supporting proving cabinet situated under the MINI oven. The unit may also be separately installed without the oven. The proving cabinet, constructed of stainless steel throughout, is easy to use, durable and operationally reliable. The units are equipped with an automatic humidifying system.



The oven is very easy to use. Functions are clearly marked and even an inexperienced apprentice will quickly learn to produce an oven's worth of crisp and finely glazed brown bread.

LU-KO	Code	Guide rails 450x600 mm	Distance	Dimensions mm	Electric connection	Water connection
Mini Rotor 7 bakery oven	4570107	7 pcs, max area 1,9 m ²	95 mm	1040x945x1175	400V 3N~16 kW 25A	R 3/4"
Mini Rotor 10 bakery oven	4570110	10 pcs, max area 2,7 m ²	95 mm	1040x945x1430	400V 3N~24 kW 35A	R 3/4"
Noka 730E proving cabinet	4130754	16 pcs	60 mm	1040x950x730	230V 1~1,5 kW 10A	R 3/4"
Mini Rotor 10 open stand	4130758	8 pcs	100 mm	1040x945x630		
Mini Rotor 7 open stand	4106463	18 pcs	100 mm	1040x945x900		
Mini Rotor stand cabinet	4130756	16 pcs	60 mm	1040x950x730		

Installation drawing on page 67

LU-KO Bakery Ovens



LU-KO 1PS bakery oven for fill-in trolleys.

The LU-KO Rational 1PS oven, with its efficient and uniform air circulation and fill-in trolley that rotates during baking, guarantees uniform baking quality. The effective timer-controlled steaming system produces a fine glaze and crisp crust on bakery products. For these reasons, the LU-KO 1PS bakery oven is an excellent choice for patisseries, bakeries and catering kitchens.

In spite of its high baking capacity, the oven requires only 1,25 m² of floor space. Baking takes place on movable fill-in trolleys containing between 15 and 50 baking plates, depending on the product. Trolleys are supplied in two plate sizes, 450x600 mm and 530x650 (GN 2/1). The ovens and trolleys are of stainless steel.

Easy to use

Operating switches are clearly marked with symbols and signal lights. Oven chamber illumination and the large glass viewing door make the baking process easy to follow. The oven's low noise level adds to its convenience.

Electrical, oil or gas heating

Besides electricity, gas or oil may be used as the oven's energy source. In that case it must be possible to connect the oven to an exhaust flue.

The LU-KO 1PS delivery includes: timer-controlled steaming system, timer, transport packing, ramp LU-KO 1PS accessories: proving cabinet, baking plates, fill-in trolleys

LU-KO	Code	Baking surface	Plate size	Dimensions mm	Electric connection	Water connection
LU-KO 1 PS	4130787	Max 13,7 m ²	450x600 mm	1250x1100x2455	400V 3N~ 37 kW 63A	R 1/2"
LU-KO 1 PS GN	4130762	Max 17 m ²	650x530 mm	1780x1250x2260	400V 3N~ 37 kW 63A	R 1/2"

Other sizes, gas and oil heated models at special prices.

Accessories for LU-KO 1 PS ovens:

Fill-in trolleys, bakery plate 450x600 mm

	Code
Fill-in trolley, 15 guide rails	4570668
Fill-in trolley, 20 guide rails	4570675
Fill-in trolley, 25 guide rails	4570682
Fill-in trolley, 30 guide rails	4570717
Fill-in trolley, 40 guide rails	4570724
Fill-in trolley, 50 guide rails	4570731

Trolley dimensions 520x535x1850 mm

Fill-in trolleys, GN plate size 530x650 mm

	Code
Fill-in trolley, 15 guide rails	4570805
Fill-in trolley, 20 guide rails	4570812
Fill-in trolley, 25 guide rails	4570837
Fill-in trolley, 30 guide rails	4570844
Fill-in trolley, 40 guide rails	4570851
Fill-in trolley, 50 guide rails	4570869

Trolley dimensions 600x650x1850 mm



Ardox S Flat-top Ranges

The Ardox S is a chrome-surfaced flat-top stainless steel range with a choice of two, four or six 3,5 kW heating zones. The advantage of the flat-top range over a conventional iron plate range lies in its tempered chrome surfacing which reduces heat loss, cuts the kitchen's heat generation and saves energy. You can regulate the temperature of every cooking zone separately, either by using the stepless temperature control or by shifting pans between the cooking zones.

The edges around the range are the same height as the cooking zones. The six zone model has separate two and four section chrome-surfaced stainless cooking tops. You can also order optional sous-shelves which makes serving easier and allow you to shift pans conveniently over the edge of the range with no risk of tipping. The flat range top makes cleaning quick and easy, and there is even a gutter between the top and the edge to funnel boil-overs and cleaning water. There is also a splash and splatter profile at the back of the range to prevent food matter from getting behind the range.

Always the right working height

Individual adjustment of the working height is easy for Ardox S range user. The Ardox S, available with a stand with adjustable height, creates a safe and ergonomically optimal position for people of different heights. The range can be adjusted so that it is always at the right height to avoid unnecessary stretching and uncomfortable working positions.

Make your work fun by using the adjustable Ardox S range!



Besides using the temperature control dial, you can regulate cooking temperature by shifting pans between the cooking zones. The chrome surfacing prevents heat radiation and thus saves energy.



Range, Stand with Shelf

Open stand with shelf. At the rear edge of the stand there is a protective casing for the connection cable. The six zone range has two and four chrome-surfaced cooking zones.

Ardox	Code	Cooking zones	Dimensions mm	Electric connection
S2	4210016	2 x 3,5 kW	500x800x900	400V 3N~7,0 kW 20A
S4	4210023	4 x 3,5 kW	800x800x900	400V 3N~14,0 kW 35A
S6	4210048	6 x 3,5 kW	1200x800x900	400V 3N~21,0 kW 35A



Ardox S4/24 with Chef 24 convection oven in the stand



Ardox S2

Range with Oven

The stand of the S4/22 and S6/22 model is fitted with a Chef 22 roasting-baking oven shown on page 32. The stand of the S4/24 and S6/24 model is fitted with a Chef 24 convection oven.

Ardox	Code	Cooking zones	Dimensions mm	Electric connection
S4/22	4210055	4 x 3,5 kW	800x800x900	400V 3N~ 18,7 kW 35A
S4/24	4210062	4 x 3,5 kW	800x800x900	400V 3N~ 21,6 kW 50A
S6/22	4210087	6 x 3,5 kW	1200x800x900	400V 3N~ 25,7 kW 50A
S6/24	4210094	6 x 3,5 kW	1200x800x900	400V 3N~ 28,6 kW 50A

Range with Cabinet

The built-in cabinet or drawer protects dishes and utensils from getting dirty during cooking or cleaning. The cabinet has one shelf. Even the backmost utensils in the drawer can be easily reached. D is an abbreviation for a cabinet and B for a drawer. S4/D: a double door cabinet below. S4/B: a big drawer below. S6/D: a three-door cabinet below. S6/DB: a big drawer and a single door cabinet below.

Ardox	Code	Cooking zones	Dimensions mm	Electric connection
S4/D	4210104	4 x 3,5 kW	800x800x900	400V 3N~14 kW 35A
S4/B	4210111	4 x 3,5 kW	800x800x900	400V 3N~14 kW 35A
S6/D	4210129	6 x 3,5 kW	1200x800x900	400V 3N~21 kW 35A
S6/DB	4210136	6 x 3,5 kW	1200x800x900	400V 3N~21 kW 35A



Ardox S6/DB with a cabinet and drawer (on the right)



700 - 900 mm

Ardox S4/H with height-adjustable stand

Height Adjustable Ranges

Thanks to height adjustment, the working height can be ideally adjusted for every user. Especially when using big and tall pans, it is often necessary to decrease the working height. Now you can do it conveniently just by pushing a button. Adjustment range is 70 - 90 cm.

Ardox	Code	Cooking zones	Dimensions mm	Electric connection
S4/H	4210143	4 x 3,5 kW	800x800x900	400V 3N~ 14 kW 35A
S6/H	4210168	6 x 3,5 kW	1200x800x900	400V 3N~ 21 kW 35A

Installation drawings on page 68

Ardox Induction and Ceramic Ranges

The Ardox I is a freestanding full induction range. The cooking vessels are heated efficiently, quickly, safely and controllably with induction. Even over 90% of the used energy can be transferred to the cooking vessel. The range also reacts immediately to power regulation, making it very easy to find the desired power level.

Heating by induction is based on a magnetic field created between the cookware and the induction coil below the range surface. The top is electrically and magnetically passive, and it heats up just from the heat transferred to the cookware. The heat is not absorbed in the plates, only the vessel bottom and the food in the pot or container are heated. The electromagnetic field reacts instantly to the position of the heat selector generating really quick changes of temperature. The use of the induction range is very fast and also safe, since the top around the pot remains cold. Likewise, cleaning is easy, since food does not burn on the cold top. The pots used on an induction range must be of magnetising material, which can be tested with a small magnet; for instance copper, glass or aluminium bottom are not suitable.

The Ardox C is a classical glass ceramic range, where the cooking vessels are heated with an infrared radiant heat element. The Ardox C has large, square 4kW heating elements in the back and smaller 2.4kW round elements in the front. The benefits of the Ardox C over a cast iron range include near instantaneous up-warming, smaller amount of excess heat and easier maintenance. The Ardox C range can be completed with Chef convection and baking oven, see page 32.

The Ardox IC is a new product concept that combines the benefits of induction to a reasonable price level and the possibility to carry on using old cookware that is not induction compatible. The Ardox IC has two induction cooking zones and two round infrared cooking zones



Induction range surface is glass ceramics and cooking zones are square



Induction range panel



In the combi model Ardox IC the induction cooking zones are square and infrared zones round.



Glass ceramic range panel

All the Ardox I, IC and C ranges are similar in dimensions and looks. All have the depth of 800mm and height of 900mm. The widths are 500mm (2 zones), 800mm (4 zones) and 1200mm (6 zones). The 2 and 4 zone models have one glass plate, whereas the 6 zone model has two separate glass plates. All have a groove round the glass plate to collect any spillage or cleaning water.



Ardox I & IC Induction Ranges

Ardox	Code	Dimensions mm	El connection
Ardox I 2	4210010	500 x 800 x 900	400V3PE 7kW
Ardox I 4	4210011	800 x 800 x 900	400V3PE 14kW
Ardox I 6	4210012	1200 x 800 x 900	400V3PE 21kW
Ardox IC 4	4210017	800 x 800 x 900	400V3NPE 11,8kW



Ardox IC 4



Ardox I 2

Ardox C Ceramic Range

The stand of the C 4 /22 and C 6 /22 model is fitted with a Chef 22 roasting-baking oven.
The stand of the C 4 /24 and C 6 /24 model is fitted with a Chef 24 convection oven.

Ardox	Code	Dimensions mm	El connection
Ardox C 2	4210025	500 x 800 x 900	400V3NPE 6,4kW
Ardox C 4	4210026	800 x 800 x 900	400V3NPE 12,8kW
Ardox C 6	4210027	1200 x 800 x 900	400V3NPE 19,2kW
Ardox C 4 /22	4210032	800 x 800 x 900	400V3NPE 17,5kW
Ardox C 4 /24	4210033	800 x 800 x 900	400V3NPE 20,6kW
Ardox C 6 /22	4210034	1200 x 800 x 900	400V3NPE 23,8kW
Ardox C 6 /24	4210035	1200 x 800 x 900	400V3NPE 26,7kW

Installation drawings on page 68



Ardox C 4 with convection oven in the stand.



The open stand has one shelf with rounded edges. In the back legs there are bolt holes for sturdy installation.



The Ardox C range is available with Chef oven in the stand.

Futura RP Ranges

The Futura RP range hotplates are of durable cast iron. The range is easy to clean. The 300x300 mm hotplates are hinged, so they can be lifted up for cleaning. Beneath the hotplates there is a removable spillage tray. Each hotplate has seven settings and an indicator light. A detachable shelf is included in the stand of RP2, RP4 and RP6 models as standard. The stand of RP4/22 and RP6/22 ranges is fitted with a Chef 22 roasting-baking oven described on page 32. The stand of RP4/24 and RP6/24 ranges is fitted with a Chef 24 convection oven shown on page 32.



Futura RP range with cast iron hotplates



It is easy to keep the range clean, as the hinged hotplates of the RP range can be lifted up and all parts likely to get dirty can be easily cleaned.



Futura RP4/24 range with Chef 24 convection oven in the stand.

Futura RP	Code	Cooking plates	Dimensions mm	Electric connection
RP2	3494319	2 x 3 kW	500x800x900	400V 3N~ 6,0 kW 16A
RP4	3494358	4 x 3 kW	800x800x900	400V 3N~ 12,0 kW 35A
RP6	3494397	6 x 3 kW	1200x800x900	400V 3N~ 18,0 kW 35A
RP 4/22	3594144	4 x 3 kW	800x800x900	400V 3N~ 16,7 kW 35A
RP 4/24	3594112	4 x 3 kW	800x800x900	400V 3N~ 19,6 kW 50A
RP 6/22	3594151	6 x 3 kW	1200x800x900	400V 3N~ 23,5 kW 50A
RP 6/24	3594137	6 x 3 kW	1200x800x900	400V 3N~ 26,4 kW 50A

Installation drawing on page 68



Prince Bratt Pans



Superprince and Prince are bratt pans with a floor attachment. Superprince models are fitted with electrical tilting and Prince models with handwheel tilting. The handwheel tilting has a self locking worm gear and an insulated tilting handle. The preheating time for bratt pans is only 11 minutes (+200°C). The temperature is uniform throughout the whole pan area. Thermostat controlled temperature 50-300°C. The GN-sized pan can also be used as bain-marie.

- fast and efficient
- reliable
- ergonomic and easy to keep clean
- for heavy use

Superprince

The Superprince bratt pan with electrical tilting is securely fixed to the floor. The bratt pan is easy to use. The green lamp indicates when the pan is in operation and the yellow lamp goes out when the pan is ready for use. The lid is formed so that the condensate returns into the pan.

The pan is easy to clean, since all surfaces throughout – except for the pan area – are of stainless steel quality 18/8. The pan area is of sandblasted steel. Maintenance can be carried out from the front.

The frying area of Superprince 20S is 500x540x130 mm and that of the 30S model 660x540x130 mm.

	Code	Dimensions mm	Electric connection
20S	3269017	680x850x920	400V 3N~ 7,6 kW 16A
30S	3269578	840x850x920	400V 3N~ 10,6 kW 16A

Installation drawing on page 69



Prince is a conventional floor-fixed bratt pan with electrical tilting.



Prince is a conventional floor-fixed bratt pan with hand wheel tilting.

Prince

The Prince bratt pan with handwheel tilting is securely fixed to the floor. The bratt pan is easy to use. The green lamp indicates when the pan is in operation and the yellow lamp goes out when the pan is ready for use. The lid is formed so that the condensate returns into the pan.

The pan is easy to clean, since all surfaces throughout – except for the pan area – are in stainless steel quality 18/8. The pan area is of sandblasted steel. Maintenance can be carried out from the front.

The frying area of Prince 500 is 500x540x130 mm and that of the Prince 660 model 660x540x130 mm.

	Code	Dimensions mm	Electric connection
500	3187526	830x820x920	400V 3N~ 7,5 kW 16A
660	3187678	990x820x920	400V 3N~ 10,5 kW 16A

Installation drawing on page 69

Futura Bratt Pans



The Futura bratt pan series offers a wide range of models for versatile, efficient and ergonomic frying in every large-scale kitchen.

The Futura bratt pan introduces a new type of heating that ensures high frying efficiency, uniform heat distribution and fast heat recovery. Futura is quicker and more efficient than conventional bratt pans, especially when frying cold products. After a few minutes from start, the pan temperature sets at 180 °C automatically. The temperature can be easily changed by pushing a button.

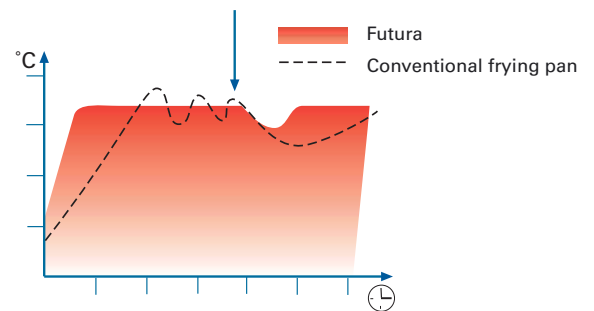
Futura is a versatile bratt pan with two separately controlled frying zones. This feature makes it possible to fry two products requiring different frying temperatures at the same time. The other way to use the frying pan is to fry a product on one zone and use the other for temporary holding. The bratt pan can be either 90 or 180 mm deep which makes it very suitable also for simmering and cooking of products. The height can be adjusted electrically in H-models between 800 - 930 mm.

Except for the frying surface, the Futura bratt pan is made of stainless steel throughout. Uniform surfaces and compact construction make cleaning easy.



■ in H-models the height can be adjusted electrically

- 85 and 110 models have two separately controlled frying zones (except PMD/PMS 85)
- light lid and big handle
- uniform stainless steel surfaces are easy to clean
- rounded corners



Futura bratt pans are efficient.

The 85 and 110 models are available with a depth of 90 or 180 mm. Pictured 180 mm deep pan.

In the 110 models, the frying surface has been divided into two heat zones that can be controlled separately (also in 85 models with electrical tilting).



Futura 60

An efficient bratt pan for small spaces. The frying area of the Futura 60 bratt pan is 500x500x90 mm. One stepless temperature control for the whole frying surface. PES bratt pan with electrical tilting. PMS model with handwheel tilting.

Futura	Code	Dimensions mm	Electric connection
60 PES	3449154	600x730x900	400V 3N~ 8.0 kW 16A
60 PMS	3492696	600x730x900	400V 3N~ 8.0 kW 16A



Futura PES85 with electrical tilting



Futura 60 is an efficient bratt pan for small spaces.



Futura 60, depth 90 mm.

Futura 85

The frying area of the Futura 85 bratt pan is 750x500 mm. Stepless temperature control. E models with electrical tilting. The pan depth of S models is 90 mm and that of D models 180 mm. M models fitted with handwheel tilting. H models with height adjustment between 800 - 930 mm. Models with electrical tilting have two separately controlled frying zones and models with handwheel tilting have one frying zone.

Futura	Code	Dimensions mm	Electric connection
85 PES	3449161	850x730x900	400V 3N~ 12,0 kW 20A
85 PED	3449186	850x730x900	400V 3N~ 12,0 kW 20A
85 PESH	3449179	850x730x800-930	400V 3N~ 12,0 kW 20A
85 PEDH	3449193	850x730x800-930	400V 3N~ 12,0 kW 20A
85 PMS	3492706	850x730x900	400V 3N~ 12,0 kW 20A
85 PMD	3492713	850x730x900	400V 3N~ 12,0 kW 20A



Futura PMS 85 with manual tilting



Futura 110 models have two frying zones, depth 90 mm or 180 mm

Futura 110

The frying area of the Futura 110 bratt pan is 1000x500 mm. The frying surface has been divided into two frying zones that can be controlled separately. Stepless temperature control. E model with electrical tilting. The pan depth of S models is 90 mm and that of D models 180 mm. M models with handwheel tilting. H models with height adjustment between 800 - 930 mm.

Futura	Code	Dimensions mm	Electric connection
110 PES	3449203	1100x730x900	400V 3N~ 16.0 kW 25A
110 PED	3449235	1100x730x900	400V 3N~ 16.0 kW 25A
110 PESH	3448633	1100x730x800-930	400V 3N~ 16.0 kW 25A
110 PEDH	3492079	1100x730x800-930	400V 3N~ 16.0 kW 25A
110 PMS	3492738	1100x730x900	400V 3N~ 16.0 kW 25A
110 PMD	3492745	1100x730x900	400V 3N~ 16.0 kW 25A

Installation drawing on page 70



LL-600 and LL-800 Heated Plates



LL-800 heated plate

The heated plate is a durable and efficient heat source. The heating surface is made of thick hard-wearing stainless steel. The frame construction is made of sturdy powder-coated steel. Rubber pads keep the plate firmly in place. Pilot light and stepless temperature control in the front panel. Two sizes available.



LL-600 heated plate

Heated plate	Code	Dimensions mm	Electric connection
LL 600	2024045	300x600x115	230V1~ 0,5 kW 10A
LL 800	2024044	800x600x115	230V1~ 1,0 kW 10A



LLM-800 heated plate

LLM-800 Heated Plate

The heated plate is a durable and efficient heat source. The heating surface is made of thick hard-wearing stainless steel. The frame construction is made of sturdy powder-coated steel. Large sneeze guard and heat radiator above the plate. Rubber pads keep the plate firmly in place. Pilot light and stepless temperature control in the front panel.

Heated plate	Code	Dimensions mm	Electric connection
LLM-800	4182496	800x600x680	230V1~ 1,0 kW 10A

Cold Plates

The cold plate is designed for use as a base for cream and milk jugs in serving lines. The plate is openable and of stainless steel throughout. A cold cooled in a freezer is used as a cold source inside the plate. Cold to be ordered separately, not included in the cold plate.



250 and 300 cold plates

Cold plate	Code	Dimensions mm
250	4186719	250x150x60
Cold 250	4170194	
300	4186726	300x300x60
Cold 300	4170211	

Batch removed - need any replacing word?

Revolving Glass Rack

The stylish and handy stand for glasses and cups fits a variety of cups, glasses and plates. Up to 150 glasses fit in the stand. The stand is sturdy and the body is of stainless steel. The shelves rotate easily on ball bearings. The shelf diameters are 55, 50 and 40 cm. The shelves have railings and they are of thick shockproof glass. The height of the shelves is adjustable.

Revolving rack	Code	Dimensions mm
for glasses and cups	2025319	Ø 550x600



Stand for glasses and cups

Kitchen Trolleys



The Nordien-System kitchen trolley assortment provides trolleys for every purpose. The trolleys are sturdy and designed for every day use. All trolleys have stainless steel construction completed with polypropylene guide rails, in trolleys for GN containers also guide rails are steel. The guide rails have basket stops to prevent sliding while moving trolley.

The trolleys are light to push. All trolleys are fitted with ball bearing wheels, two with brakes. Wheel diameter 125 or 75 mm.

Many trolleys are available with options, such as fender to reduce the crockery breakage. Options are to be ordered at the same time with trolley.

Some trolleys have useful accessories to facilitate working, for example additional shelves for basket trolleys.

FLAT PACK

Most trolleys are available as FLAT PACK versions, which means that trolleys are delivered flat packed unassembled. The trolleys are easy and quick to assemble with instructions and tool included. Small size makes FLAT PACK -models beneficial when transporting.



Flat pack models are easily assembled with instructions and tool included.



The optional fender makes trolleys resilient and strong.



Trolleys for GN Containers



GNT-7 GN container trolley with s/s top shelf.

The Nordien-System GN container trolleys can be used to facilitate food preparation, storage and transportation. The trolley construction is sturdy and of stainless steel throughout. The trolleys are fitted with 125 mm ball bearing wheels, two with brakes. The guide rails have basket stops to prevent the containers sliding.

Accessory: s/s top shelf with noise insulation

The GNT-7 trolley has capacity of 7 pcs GN1/1 containers and the GNT-14 trolley 14 pcs GN1/1 containers. Guide rail interval is 75 mm. GNT-12 trolley has capacity of 12 pcs GN1/1 containers and the GNT-24 24 pcs. Guide rail interval is 105 mm.



GNT-14 GN container trolley with s/s top shelf.

Product	Code	Dimensions mm
GNT-7	4554278	410x588x850
GNT-14	4554280	770x588x850
GNT-12	4554282	410x588x1570
GNT-24	4554284	770x588x1570

Accessories	Code	Dimensions mm
S/s top shelf GNT-7/12	4554182	385x565x70
S/s top shelf GNT-14/24	4554184	750x565x70

Flat pack	Code	Package dimensions mm
FP GNT-7	4554374	1255x610x153
FP GNT-14	4554376	1255x610x153
FP GNT-12	4554378	1775x610x153
FP GNT-24	4554380	1775x610x153



Stainless steel top shelf for GNT-14/24 trolleys.



GNT-12 GN container trolley.



GNT-24 GN container trolley.



SHT-90 shelf trolley.



SHT-75 shelf trolley.

Shelf Trolleys

The Nordien-System SHT-75 shelf trolley is sturdy and of stainless steel throughout. Shelves have a rounded profile rim and noise insulation underneath. Model SHT-90 has plastic grid shelves and stainless steel body. The trolleys are fitted with 125 mm ball bearing wheels, two with brakes. Shelf interval 370 mm. Maximum load 120 kg.

Product	Code	Dimensions mm	Shelves mm
SHT-75	4554286	765x585x1570	4 pcs 730x550
SHT-90	4554288	970x480x1570	4 pcs 900x450

Flat pack	Code	Package dimensions mm
FP SHT-75	4554382	1775x610x153 + 1480x645x380
FP SHT-90	4554384	1775x610x153

Service Trolleys



SET-70/2 service trolley.



SET-75/2 service trolley.



SET-75/3 service trolley.



SET-105/3 service trolley.

The Nordien-System service trolley with push-handle is sturdy and of stainless steel throughout. Tiers have a rounded profile rim and noise insulation underneath. The trolleys are fitted with 125 mm ball bearing wheels, two with brakes. Maximum load of 2-tiered trolleys is 80 kg and that of 3-tiered 120 kg.

Option: fender

Accessory: S/S waste bin 2x11 litres with holder and plastic buckets included

Two tiers, interval 495 mm

Product	Code	Dimensions mm	Tiers mm
SET-70/2	4554290	685x485x800*	2 pcs 650x450
SET-75/2	4554292	765x585x800*	2 pcs 730x550
SET-105/2	4554294	1120x585x800*	2 pcs 1085x550

*handle height 900 mm

Three tiers, interval 230 mm

Product	Code	Dimensions mm	Tiers mm
SET-75/3	4554296	765x585x800*	3 pcs 730x550
SET-105/3	4554298	1120x585x800*	3 pcs 1085x550

*handle height 900 mm

Options	Code	Dimensions mm
Fender SET-70*	4554172	740x540
Fender SET-75*	4554174	820x640
Fender SET-105*	4554176	1175x640

*to be ordered with trolley

Accessory	Code	Dimensions mm
S/S waste bin 2x11 litres*	4554190	holder and plastic buckets included

*photo on page 52

Flat pack	Code	Package dimensions mm
FP SET-70/2	4554386	1480x645x380
FP SET-75/2	4554388	1480x645x380
FP SET-105/2	4554390	1480x645x380
FP SET-75/3	4554392	1480x645x380
FP SET-105/3	4554394	1480x645x380

Service Trolleys without Handle

The Nordien-System service trolley is sturdy and of stainless steel throughout. Tiers have a rounded profile rim and noise insulation underneath. Tier interval is 495 mm, in high models 595 mm. The trolleys are fitted with 125 mm ball bearing wheels, two with brakes. Maximum load 80 kg.

Option: fender

Accessory: S/S waste bin 2x11 litres with holder and plastic buckets included

Height 800 mm, tier interval 495 mm

Product	Code	Dimensions mm	Tiers mm
SET-75WH/2	4554300	765x585x800	2 pcs 730x550

High model, height 900 mm, tier interval 595

Product	Code	Dimensions mm	Tiers mm
SET-75WH/2high	4554302	765x585x900	2 pcs 730x550

Option	Code	Dimensions mm
Fender SET-75*	4554174	820x640

*to be ordered with trolley

Accessory	Code	Dimensions mm
S/S waste bin 2x11 litres*	4554190	holder and plastic buckets included

*photo on page 52

Flat pack	Code	Package dimensions mm
FP SET-75WH/2	4554396	1480x645x380
FP SET-75WH/2high	4554398	1480x645x380

SET-75WH/2 service trolley with a fender.



SET-70/2 wooden service trolley.

Service Trolleys with Beech Tiers

The Nordien-System service trolley is sturdy and it has stainless steel body. Tiers are of copper beech and fitted with a profile rim of 2 cm. The tier interval of 2-tiered trolleys is 485 mm and that of 3-tiered 220 mm. The trolleys are fitted with ball bearing wheels, two with brakes. Maximum load 80 kg.

Product	Code	Dimensions mm	Tiers beech mm
SET-70/2wooden	4554304	710x445x800*	2 pcs 640x430
SET-70/3wooden	4554306	710x445x800*	3 pcs 640x430

*handle height 900 mm

Flat pack	Code	Package dimensions mm
FP SET-70/2wooden	4554400	1480x645x380
FP SET-70/3wooden	4554402	1480x645x380

SET-70/3 wooden service trolley.



Kindergarten Trolleys

The Nordien-System handled kindergarten trolley is sturdy and of stainless steel throughout. Tiers have a rounded profile rim and noise insulation underneath. Tier interval is 300 mm. The handle is at a height of 800 mm. The trolleys are fitted with ball bearing wheels, two with brakes. Maximum load 80 kg.

Product	Code	Dimensions mm	Tiers mm
SET-75/2low	4554308	765x585x600*	2 pcs 730x550

*handle height 800 mm

Flat pack	Code	Package dimensions mm
FP SET-75/2low	4554404	1480x645x380



SET-75/2low kindergarten trolley.

Basket Trolleys for 500x500 mm Baskets



BAT-8 basket trolley with a fender, s/s top shelf and s/s drip tray.

The Nordien-System basket trolleys for transporting and storing baskets are sturdy, stable and long lasting. Frames are of stainless steel complete with polypropylene guide rails. The guide rails have basket stops to prevent the baskets sliding. The trolleys are fitted with 125 mm ball bearing wheels, two with brakes.

Option: fender
Accessories: Water drip tray, s/s shelf and s/s top shelf

Product	Code	Dimensions mm	Baskets/guide rail distance
BAT-4	4554310	590x590x800	4 baskets/ 160/120mm
BAT-5	4554312	590x590x1050	5 baskets/ 160 mm
BAT-6high	4554480	590x590x1570	6 baskets/ 228 mm
BAT-8	4554314	590x590x1570	8 baskets/ 160 mm

Option	Code	Dimensions mm
Fender BAT*	4554164	645x645

*to be ordered with trolley

Accessories	Code	Dimensions mm
Water drip tray	4550064	510x510x50
S/S shelf	4554160	510x560x35
S/S top shelf	4554528	565x565x70

Flat pack	Code	Package dimensions mm
FP BAT-4	4554406	1255x610x153
FP BAT-5	4554408	1255x610x153
FP BAT-6high	4554482	1775x610x153
FP BAT-8	4554410	1775x610x153



BAT-4 basket trolley with a fender.



The water-drip tray placed on a basket trolley's lower runners prevents the floor from getting wet and dirty.

Basket Service Trolley

The Nordien-System basket service trolley for self service counters etc. Capacity is six baskets. The two upper guide rail sets are angled for easy access to cups and glasses. Frames are of stainless steel complete with polypropylene guide rails. The guide rails have basket stops to prevent the baskets sliding. The trolleys are fitted with 125 mm ball bearing wheels, two with brakes.

Option: fender
Accessories: Water drip tray, s/s shelf

Product	Code	Dimensions mm	Baskets/guide rail distance
BAT-6	4554316	590x590x1570	6 baskets/195 mm

Option	Code	Dimensions mm
Fender BAT*	4554164	645x645

*to be ordered with trolley

Accessories	Code	Dimensions mm
Water drip tray	4550064	510x510x50
S/S shelf	4554160	510x560x35

*to be ordered with trolley

Flat pack	Code	Package dimensions mm
FP BAT-6	4554412	1775x610x153



BAT-6 service trolley.

On the left Dolly without handle, on the right Dolly with handle.



Basket Dolly

The Nordien-System basket dolly for transporting dishwashing baskets. Trolley and handle of stainless steel. The trolleys are fitted with 125 mm ball bearing wheels, two with brakes.

Product	Code	Dimensions mm
Dolly	4554346	520x520x205 without handle
Dolly	4554348	565x580x920 with handle

Dispenser Trolleys



TDT tray dispenser trolley.



Holder for cutlery boxes for TDT and RDT. Cutlery boxes are not included in the delivery.

The Nordien-System dispenser trolley is used in serving lines for storing glass baskets or trays. The basket dispenser trolley has capacity of five baskets, the tray dispenser trolley approximately 70 trays. The new spring mechanism brings the serving platform always to the right height. The trolleys are of stainless steel. The trolleys are fitted with 75 mm ball bearing wheels, two with brakes.

Option: push-handle
Accessory: holder for plastic cutlery boxes

Product	Code	Dimensions mm
RDT basket dispenser	4554318	515x645x975
TDT tray dispenser	4554320	400x645x975

Options	Code	
Handle*	4554198	handle height 900 mm

*to be ordered with trolley

Accessory	Code	
Holder for cutlery boxes	4554192	1200 mm*

*height including cutlery boxes



RDT basket dispenser trolley with a cutlery box holder.

The Nordien-System TCT tray and cutlery trolley is sturdy and of stainless steel. Capacity is approx. 100/200 trays. The shelf has a rounded profile rim and noise insulation underneath. The trolleys are fitted with 125 mm ball bearing wheels, two with brakes. The TCT-45 model is fitted with two plastic cutlery boxes, TCT-75 model with four boxes.

Accessory: stainless steel shelf

Product	Code	Dimensions mm	Capacity
TCT-45	4554322	425x590x1005	100 pcs
TCT-75	4554324	765x590x1005	200 pcs

Accessories	Code	Dimensions mm
S/S shelf TCT-45	4554186	350x285x60
S/S shelf TCT-75	4554188	690x285x60

Flat pack	Code	Package dimensions mm
FP TCT-45	4554414	1255x610x153
FP TCT-75	4554416	1255x610x153



TCT-75 tray and cutlery trolley.



Double sided plate cassette trolley PCT-12 low.



Plate cassette trolley PCT-6 with a fender.

Plate Cassette Trolleys

The Nordien-System plate cassette trolleys for transport and storage of plates in plate cassettes. Sturdy stainless steel construction. The trolleys are fitted with 125 mm ball bearing wheels, two with brakes. Option: fender

Product	Code	Dimensions mm	Capacity/shelf interval	
PCT-4	4554325	645x385x900	4 dinner plate cassettes /475 mm	1-sided, 2 tiers
PCT-6	4554326	1010x415x900	6 dinner plate cassettes /475 mm	1-sided, 2 tiers
PCT-8	4554328	765x630x900	8 dinner plate cassettes /475 mm	2-sided, 2 tiers
PCT-12	4554330	765x630x1300	12 dinner plate cassettes/425mm	2-sided, 3 tiers
PCT-12 low	4554532	1010x630x900	12 dinner plate cassettes/425mm	2-sided, 2 tiers

Options	Code	Dimensions mm
Fender PCT-4*	4554524	765x465
Fender PCT-8/12*	4554166	820x685
Fender PCT-6 *	4554168	1065x470

*to be ordered with trolley

Flat pack	Code	Package dimensions mm
FP PCT-4	4554522	1480x645x380
FP PCT-6	4554418	1480x645x380
FP PCT-8	4554420	1480x645x380
FP PCT-12	4554422	1480x645x380
FP PCT-12 low	4554530	1480x645x380

Dish Return Trolleys and Combination Trolleys

Well organized return of dishes increases customer satisfaction and facilitates the work of kitchen staff. The versatile range of return trolleys enables effective return arrangements even when space is limited.

Stainless steel construction throughout. The trolleys are fitted with 125 mm ball bearing wheels, two with brakes. Two shelves, tray slide and holder for cutlery boxes including 4 plastic cutlery boxes.

Accessory: waste bin (holder and plastic buckets included)

Product	Code	Dimensions mm	Shelves mm
COT-75	4554332	765x585x800/1300	2 pcs 730x550
COT-75low	4554334	765x585x800/1100	2 pcs 730x550

Accessory	Dimensions mm	Code
S/S waste bin 2x11 litres	370x270x325	4554190

Flat pack	Code	Package dimensions mm
FP COT-75	4554424	1480x645x380
FP COT-75low	4554426	1480x645x380



On the left COT-75 dish return trolley with a s/s waste bin and on the right BAT-4 basket trolley.



Stainless steel waste bin 2x11 litres, holder and buckets included.



Tray holder for COT-110 and COT-282.



Holder for cutlery tray for COT-110.



Angled plate cassette shelf for COT-110.

The Nordien-System combination trolley for many uses such as dish return, laying and clearing tables. Stainless steel construction throughout. The trolley is fitted with 125 mm ball bearing wheels, two with brakes. The trolley capacity is five 500 mm or 460 mm baskets. Guide rail distance is 165 mm. Guide rails have basket stops to prevent the baskets sliding. On the right hand side there is a plain shelf as standard, optionally angled plate cassette shelf.

Option: fender

Accessories: additional shelf, tray holder, waste bin (incl. holder and lid), water drip tray, holder for cutlery tray.



COT-110 combination trolley with tray holder, holder for cutlery tray, waste bin and fender.

Product	Code	Dimensions mm
COT-110	4554336	1128x590x1040

Option	Code	Dimensions mm
Fender COT-110	4554170	to be ordered with trolley 1185x645

Accessories	Code	Dimensions mm
Plate cassette shelf	4554178	to the right side of trolley 515x560x180
Additional shelf	4554160	to the left side of trolley 510x560x35
Tray holder	4554180	to the left/right side of trolley 570x280x310
Waste bin and holder	4554442	to the left side of trolley 540x210x125
Holder for cutlery tray	4554200	to the left/right side of trolley 540x210x125
Water drip tray	4550064	to the left side of trolley 510x510x50

Flat pack	Code	Package dimensions mm
FP COT-110	4554428	1480x645x380



Dish Return Trolleys and Combination Trolleys

The Nordien-System compact combination trolley for many uses such as laying and clearing tables. Stainless steel construction throughout. The trolley is fitted with 125 mm ball bearing wheels, two with brakes. The capacity is three 500 mm or 460 mm baskets, guide rail distance is 165 mm. Guide rails have basket stops to prevent the baskets sliding.

Accessories: tray holder, waste bin, waste bin holder, water drip tray

Product	Code	Dimensions mm
COT-282	4554338	1120x585x800*

*handle height 900 mm

Accessories	Code	
Tray holder	4554180	570x280x310
Waste bin including lid	4554202	310x210x310
Waste bin holder	4554440	
Water drip tray	4550064	510x510x50

Flat pack	Code	Package dimensions mm
FP COT-282	4554430	1480x645x380



COT-282 combination trolley

Tray Return Trolleys



TRT-10 tray return trolley.

The Nordien-System tray return trolleys as single or double models. Standard tray size 430-530 x 325 mm. Frames are of stainless steel complete with polypropylene guide rails. Guide rail distance 125 mm, capacity 10 or 20 trays. Guide rails have tray stops to prevent the trays sliding. The trolleys are fitted with 125 mm ball bearing wheels, two with brakes. Other tray sizes on request.

Accessory: s/s shelf on to top of the trolley or to lower guide rails

Product	Code	Dimensions mm	Trays
TRT-10	4554340	410x590x1570	10 pcs 430-530x325 mm
TRT-20	4554454	775x590x1570	20 pcs 430-530x325 mm

Accessories	Code	Dimensions mm
S/S shelf	4554158	330x560x35

Flat pack	Code	Package dimensions mm
FP TRT-10	4554432	1775x610x153
FP TRT-20	4554458	1775x610x153



Stainless steel shelf.

Tray Return Trolleys with Laminated Covers



TRT-10C tray return trolley with s/s shelf on top.

The Nordien-System tray return trolleys as single or double models. Standard tray size 430-530 x 325 mm. Frames are stainless steel complete with polypropylene guide rails. Guide rail distance 125 mm, capacity 10 or 20 trays. Guide rails have tray stops to prevent the trays sliding. The trolleys are fitted with 125 mm ball bearing wheels, two with brakes. Other tray sizes on request.

Standard colours for laminated covers are white, gray, birch and beech. Other materials on request.

Accessory: s/s shelf on to top of the trolley or to lower guide rails



TRT-20C tray return trolley with s/s shelves on top.

Product	Code	Dimensions mm	Trays
TRT-10C	4554342	410x590x1570	10 pc 430-530 x 325 mm
TRT-20C	4554344	775x590x1570	20 pc 430-530 x 325 mm

Accessories	Code	Dimensions mm
S/S shelf	4554158	330x560x35

Flat pack	Code	Package dimensions mm
FP TRT-10C	4554434	1775x610x153
FP TRT-20C	4554436	1775x610x153

Laundry Trolley



LAT laundry trolley

The Nordien-System laundry trolley is for collecting soiled linen in restaurants, room service etc. Frames are sturdy stainless steel throughout. The stong cotton sack is suspended to frame with strings. The trolley is fitted with 125 mm ball bearing wheels, two with brakes.

Product	Code	Dimensions mm
LAT	4554362	800x480x900
Flat pack	Code	Package dimensions mm
FP LAT	4554438	1255x610x153

Basin Trolleys

The Nordien-System trolley is sturdy and of stainless steel throughout. Thanks to seamless construction and rounded corners, the trolley is hygienic and simple to clean. The trolley is fitted with 125 mm ball bearing wheels, two with brakes. Basin capacities are indicated by model numbers. The basin is fitted with a closing valve.



AV-45 basin trolley

Product	Code	Dimensions mm	Basin mm
AV-45	4116137	470x570x800	400x500x250
AV-50	4116144	615x765x800	550x700x170
AV-70	4116148	470x670x800	400x600x300
AV-75	4187085	610x610x700	550x550x250
AV-90	4116151	615x765x800	550x700x250
AV-175	4116154	610x610x720	550x550x550



PFT-67 transport trolley

Cutlery Soak Trolley

The Nordien-System cutlery soak trolley is of stainless steel. A 500x500 mm dishwashing basket fits in it. The trolley is fitted with 125 mm ball bearing wheels, two with brakes. The basin is fitted with a closing valve.

Accessory: cutlery chute, which can be easily removed for cleaning.

Product	Code	Dimensions mm	Basin depth mm
245	4551240	550x550x700	250
263	4551292	cutlery chute	



245 cutlery soak trolley with cutlery chute

Multipurpose Trolley

The Nordien-System multipurpose trolley can be used as container support when emptying kettles and peeling machines, to take the output of vegetable slicers etc. Unnecessary transfers are thus avoided. Adjustable GN runners, heights 450, 550, 650, 750 and 850 mm. Construction stainless steel throughout. The trolley is fitted with 75 mm ball bearing wheels, two with brakes.

Product	Code	Dimensions mm
MPT-450	4554354	570x400x1040



PFT-75 transport trolley

Transport Trolley

The Nordien-System platform trolley is sturdy stainless steel throughout. The PFT-67 trolley is fitted with 125 mm ball bearing wheels (PFT-75 with 75 mm), two with brakes. PFT-67 maximal load capacity is 60 kg and PFT-75 200 kg.

Product	Code	Dimensions mm
PFT-67	4554358	730x465x920
PFT-75	4554360	820x600x900



T-450 multipurpose trolley

Waste Trolleys



217 waste trolley, lid is an accessory.

The Nordien-System waste trolley in heavy duty design with rilsan coated handles. Convex bottom for easier emptying and cleaning. Diameter 385 mm and volume 45 litres. Separate stainless steel chassis is fitted with 75 mm ball bearing wheels, two with brakes.

Delivery includes bin and chassis.
Accessory: lid

Product	Code	Diameter	Height	Volume
217	4551222	Ø 385	615 mm	45 litres
Lid	4551156	Ø 385		



WAB-45 waste bin.

The Nordien-System WAB conical waste bin in grey plastic. Diameter and volume: 458 mm/45 liters and 485 mm/65 litres. Separate stainless steel chassis is fitted with 75 mm ball bearing wheels, two with brakes.

Delivery includes bin and chassis.
Accessory: lid

Product	Code	Diameter	Height	Volume
WAB-45	4554366	Ø 458 mm	535 mm	45 l
WAB-65	4554368	Ø 485 mm	580 mm	65 l

Accessories	Code
Lid 45 litres	4554194
Lid 65 litres	4554196



WAB-65 waste bin with a lid.



WAT-60 waste trolley.

The Nordien-System WAT waste trolley. Plastic bin with cover. Cover opening ø 150 mm. Platform with push-handle of stainless steel. The trolley is fitted with 75 mm ball bearing wheels, two with brakes. Handle is detachable.
Accessory: 60 l extra plastic bin

Product	Code	Dimensions	Volume
WAT-60	4554370	285x555x660	60 l
WAT-120	4554372	555x555x660	2x60 l

Accessory	Code	Dimensions	Volume
WAC-60	4554526	285x555x620	60 l extra plastic bin



WAT-120 waste trolley

Sack Trolley

The Nordien-System sack trolley is made of rilsan finished spring steel in a construction that keeps the sack stretched. Colour grey. The trolley is fitted with 75 mm ball bearing wheels, two with brakes.

Product	Code	Dimensions mm	Sack volume
SAT-60	4551250	340x340x750 mm	60 litres
SAT-125	4551248	460x450x800 mm	125 litres



SAT Sack trolley

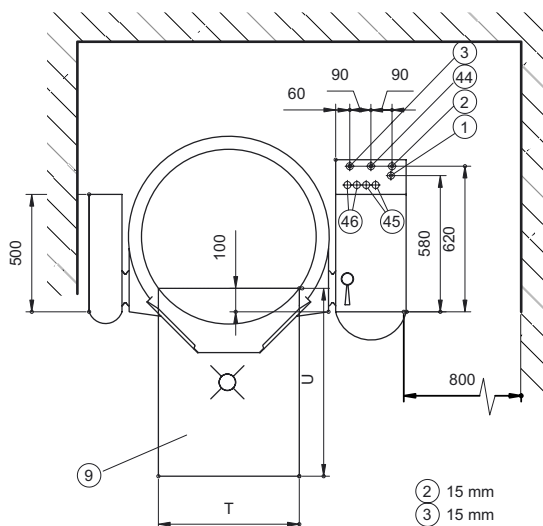
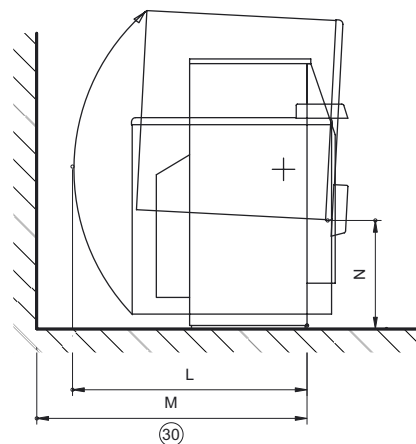
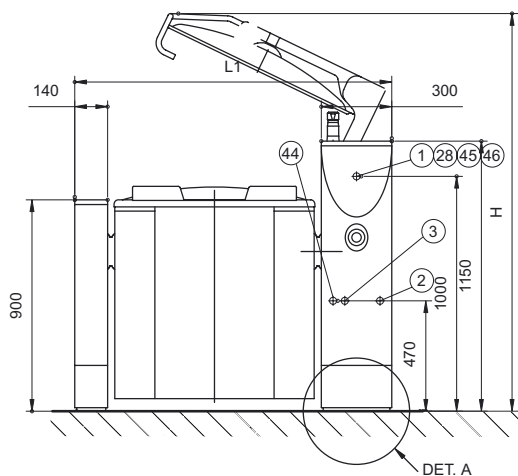
Installation drawings

KEY TO NUMERICAL SYMBOLS

1. Electric connection
2. Cold water connection
3. Hot water connection
4. Drain
5. Gas connection
6. Steam connection
7. Condensing water connection
8. Steam exhaust
9. Recommended floor drain/pit (not delivery)
11. Alternative el. connection
12. Alternative cold water connection
13. Alternative hot water connection
14. Alternative drain
15. Alternative gas connection
16. Alternative steam connection
17. Alternative condensing water connection
18. Alternative steam exhaust
19. Alternative floor drain / pit
21. Non-return valve
22. Vacuum valve
23. Safety valve
24. Main switch
25. Closing valve
26. Protective tube for electric cables
27. Strainer
28. 2 m electric cable needed
29. Heated equipment
30. Maintenance space
31. Horizontal area
41. Heat resistant drain tube
42. Inclination 5 %
43. Compressed air
44. Treated water (optional)
45. Data cable (eg HACCP), min. 20 mm cover tube must be reserved
46. Control cables for cooling and heating control in the building
2 pc of min. 20 mm cover tubes must be reserved

Principal dimensions: AxBxC = width x depth x height

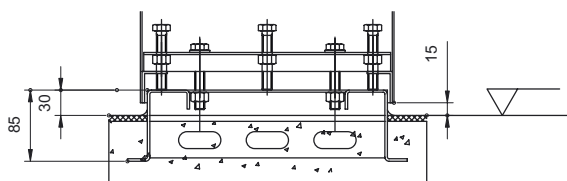
Proveno E



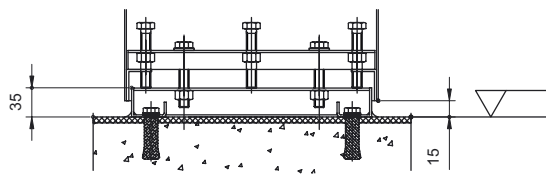
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60E	1037	1800	910	1040	515	800	400
80E	1144	1850	930	1080	465	800	500
100E	1144	1850	930	1080	465	800	500
150E	1350	1850	970	1010	460	800	600
200E	1350	1850	1050	1130	460	800	600
300E	1550	1900	1190	1190	450	800	600

DET. A

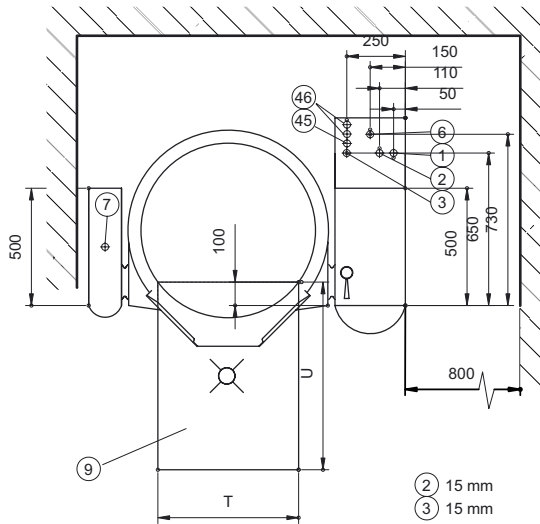
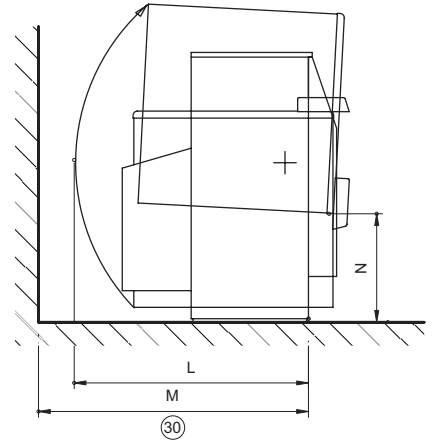
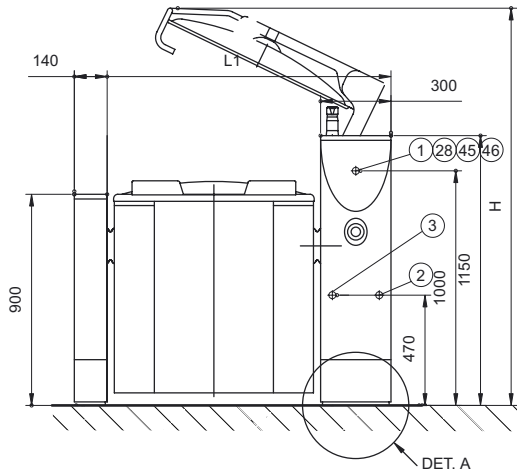
Installation on sub surface frames casted into the floor.



Installation on surface installation frames.



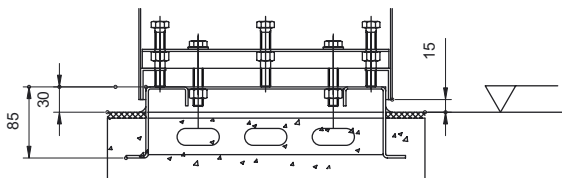
Proveno S



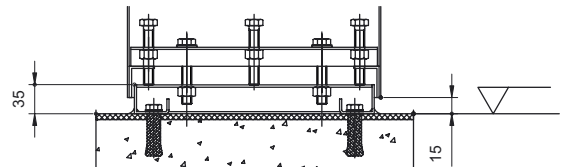
Proveno	L1	H	L	M	N	U	T
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60S	1037	1800	910	1040	515	800	400
80S	1144	1850	930	1080	465	800	500
100S	1144	1850	930	1080	465	800	500
150S	1350	1900	970	1010	460	800	600
200S	1350	1900	1050	1130	460	800	600
300S	1550	1900	1190	1190	450	800	600

DET. A

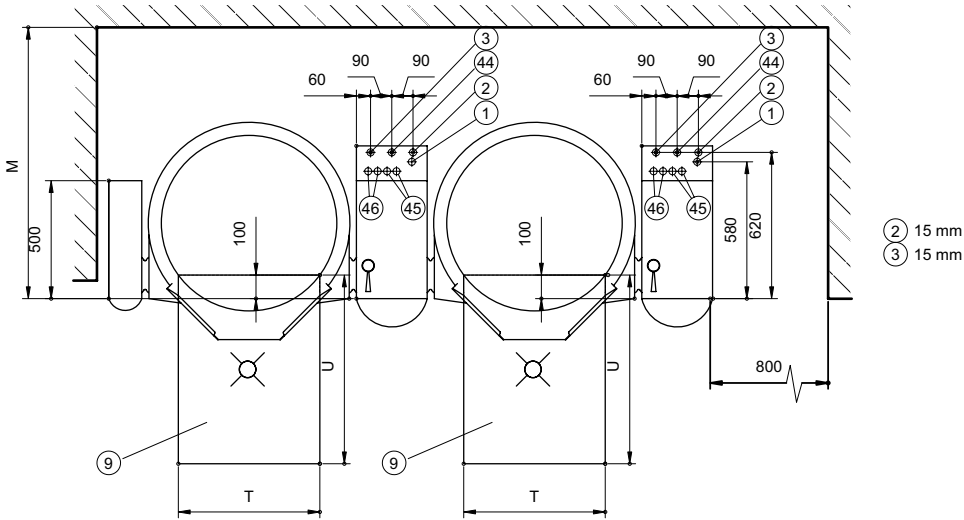
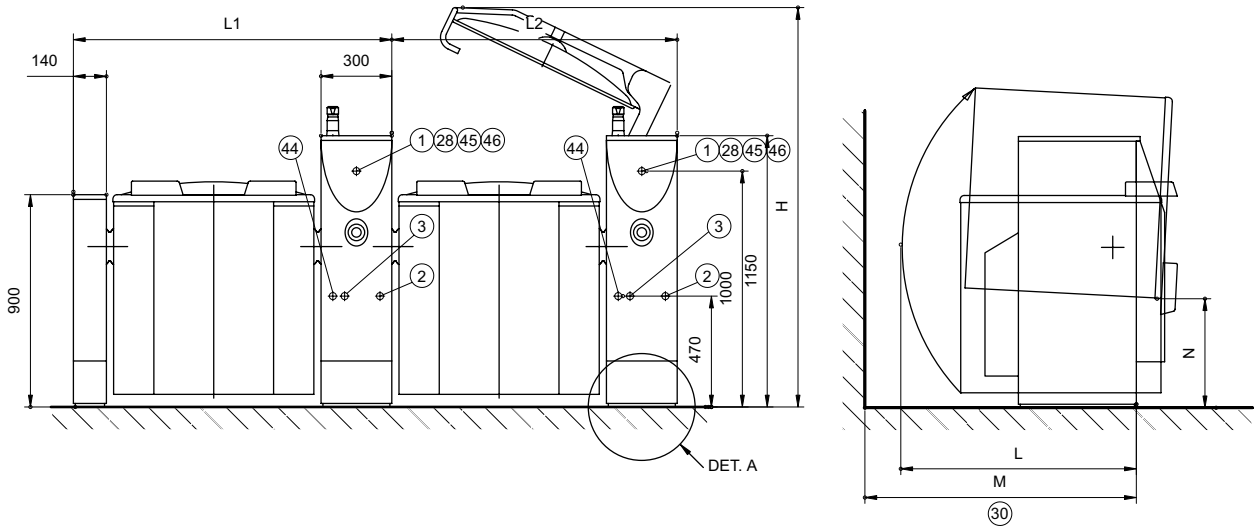
Installation on sub surface frames casted into the floor.



Installation on surface installation frames.



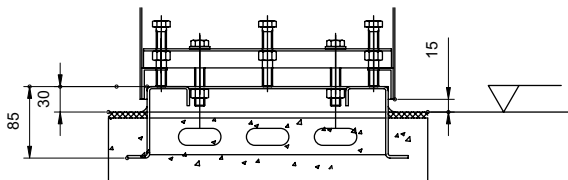
Proveno E Group



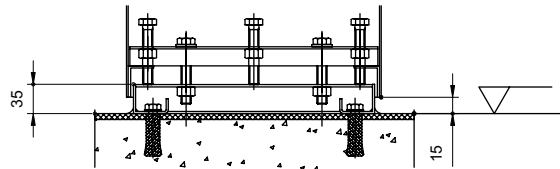
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60E	1037	897	1800	910	1040	515	800	400
80E	1144	1004	1850	930	1080	465	800	500
100E	1144	1004	1850	930	1080	465	800	500
150E	1350	1210	1850	970	1010	460	800	600
200E	1350	1210	1850	1050	1130	460	800	600
300E	1550	1410	1900	1190	1190	450	800	600

DET. A

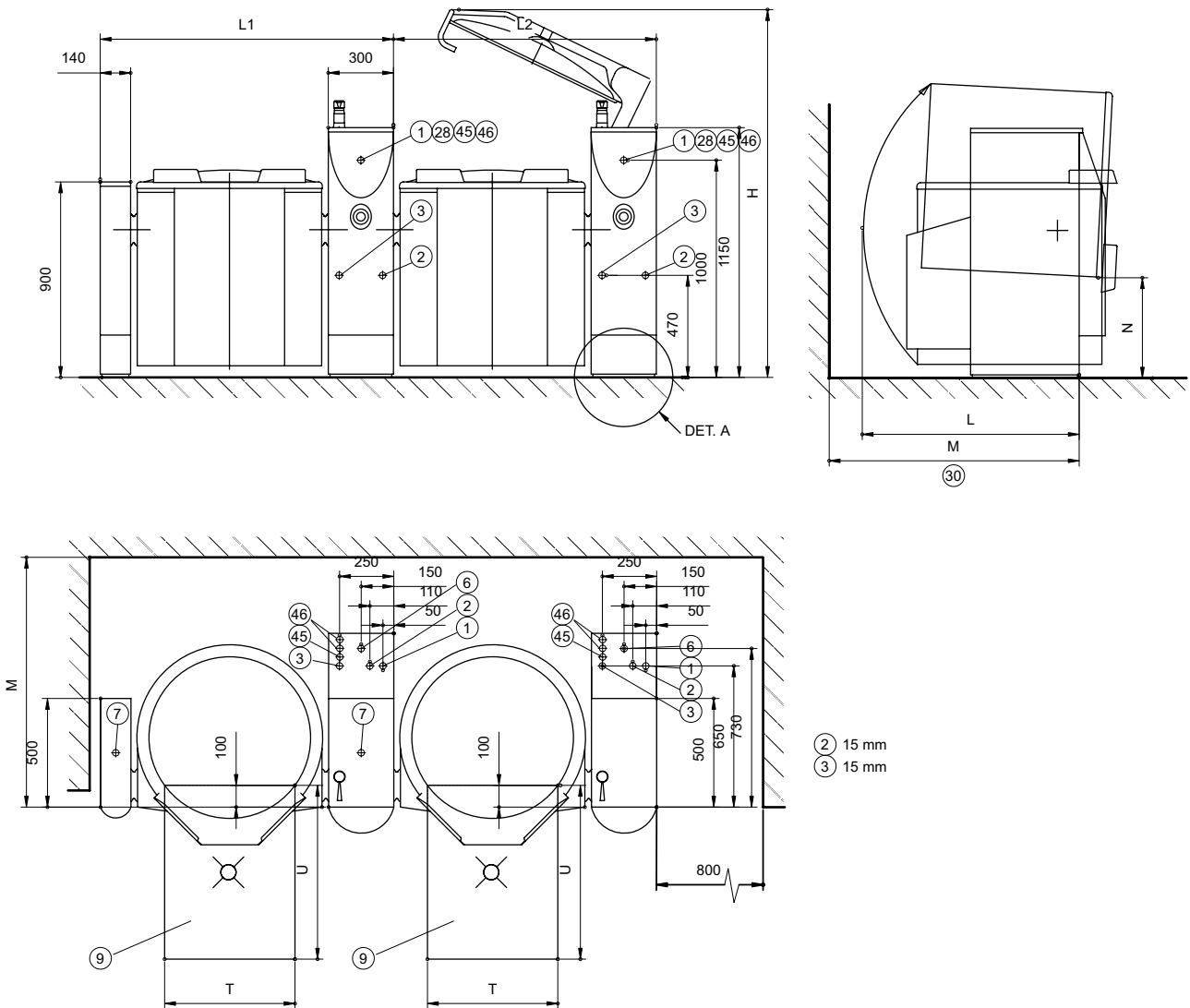
Installation on sub surface frames casted into the floor.



Installation on surface installation frames.



Proveno S Group

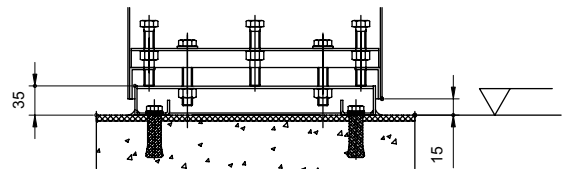
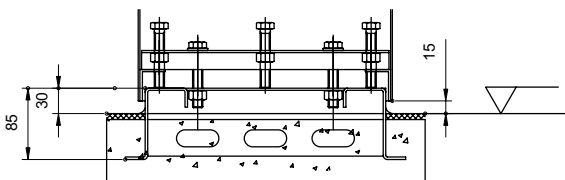


Proveno	L1	L2	H	L	M	N	U	T
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60S	1037	897	1800	910	1040	515	800	400
80S	1144	1004	1850	930	1080	465	800	500
100S	1144	1004	1850	930	1080	465	800	500
150S	1350	1210	1900	970	1010	460	800	600
200S	1350	1210	1900	1050	1130	460	800	600
300S	1550	1410	1900	1190	1190	450	800	600

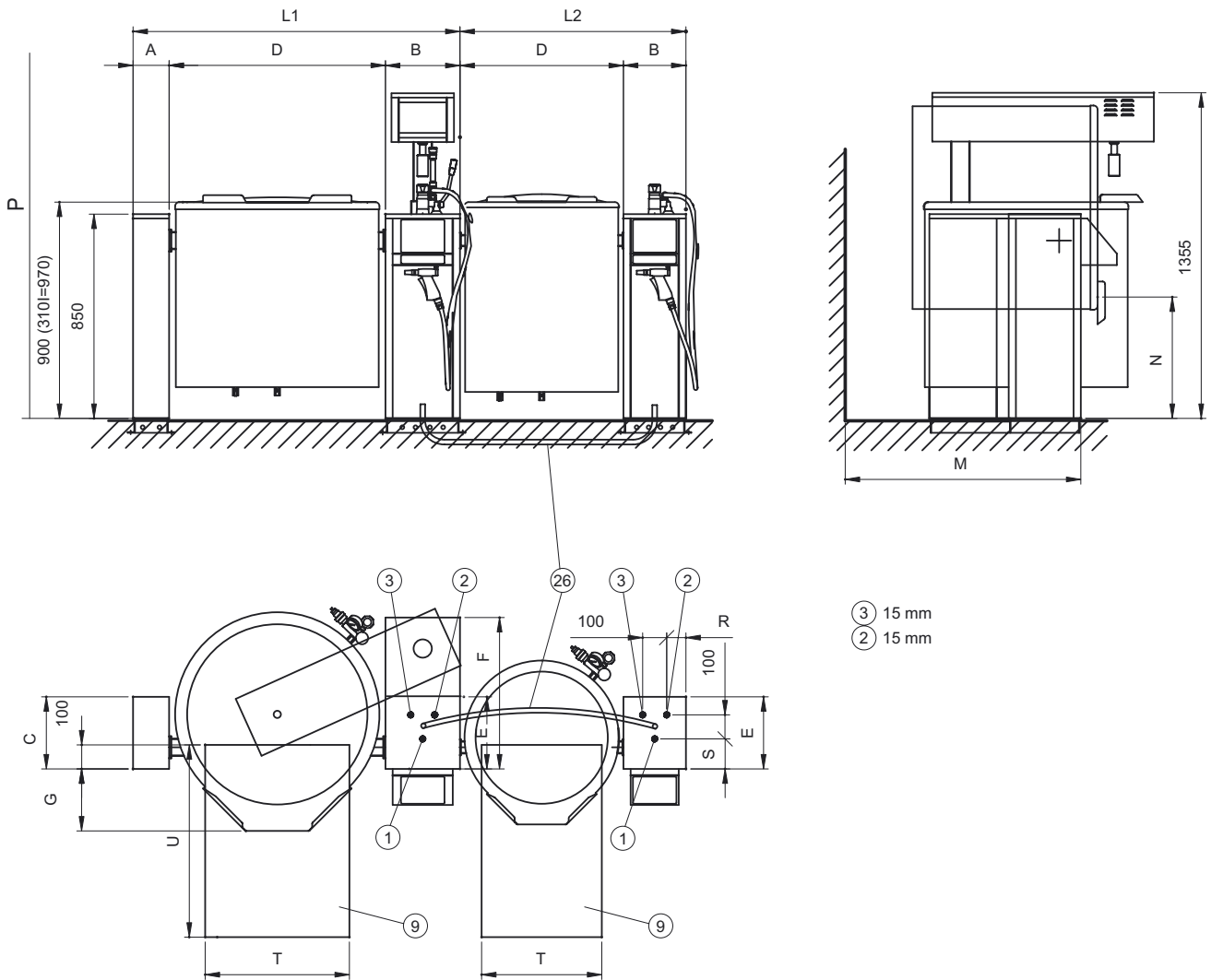
DET. A

Installation on sub surface frames casted into the floor.

Installation on surface installation frames.



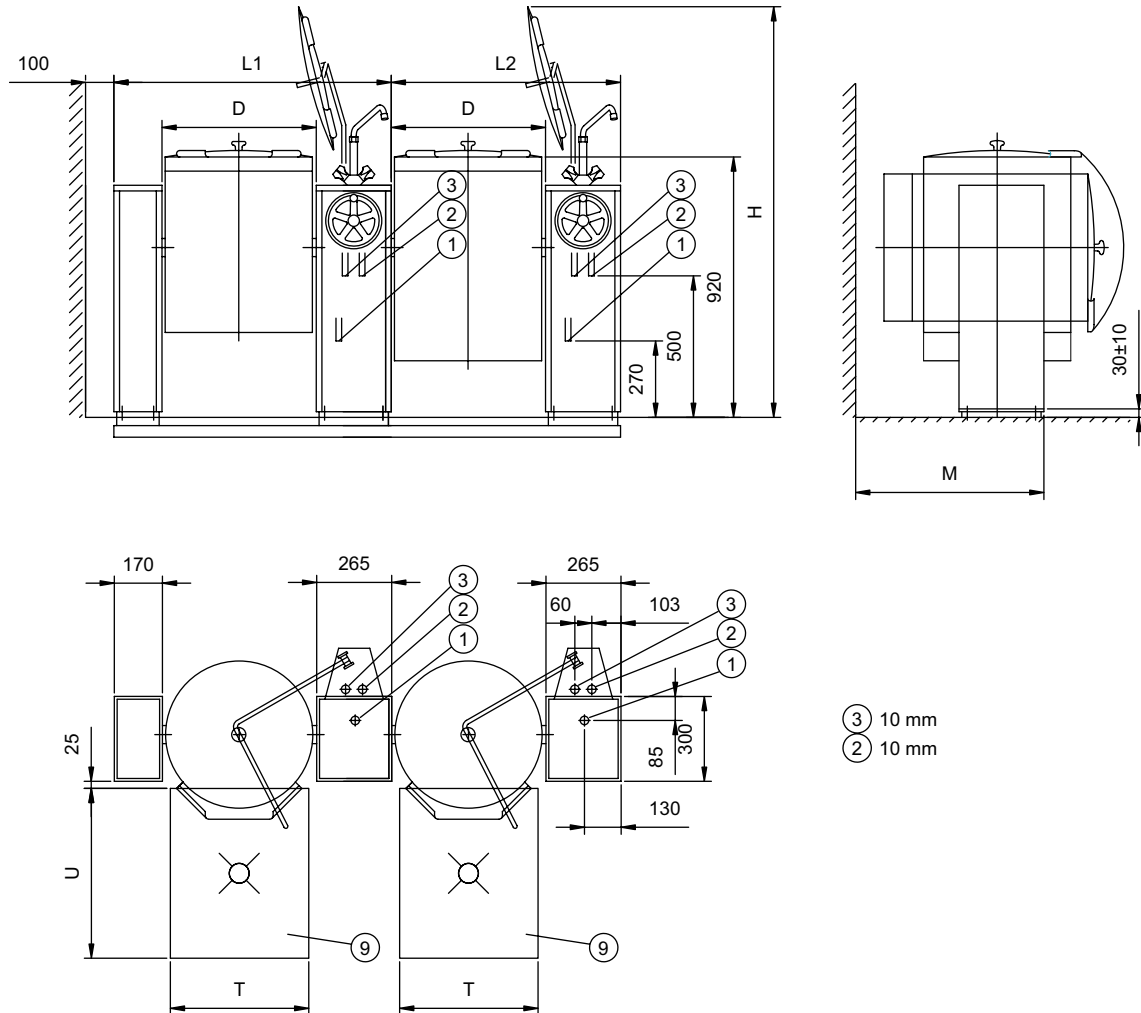
Culino & Culimix E



Culino	A	B	C	D	E	G	M	N	P	S	T	U	L1	L2
50	100	260	260	590	300	215	650	505	1540	100	400	800	950	850
80	100	260	260	590	300	215	800	505	1540	100	400	800	950	850
120	100	260	260	680	300	230	870	505	1630	100	500	800	1040	940

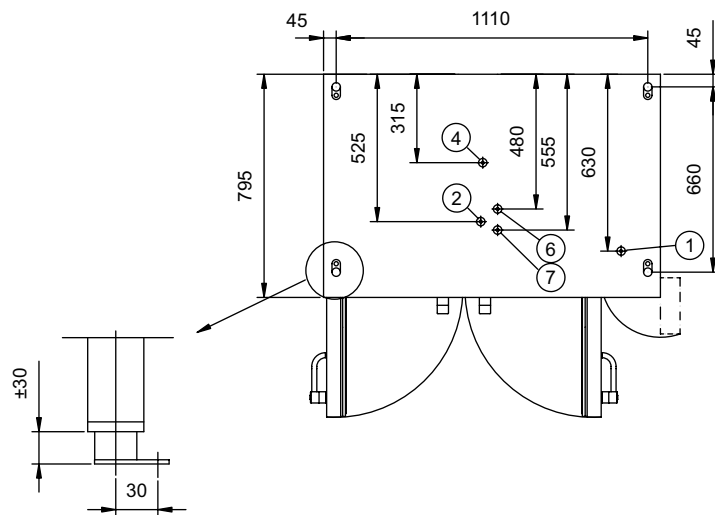
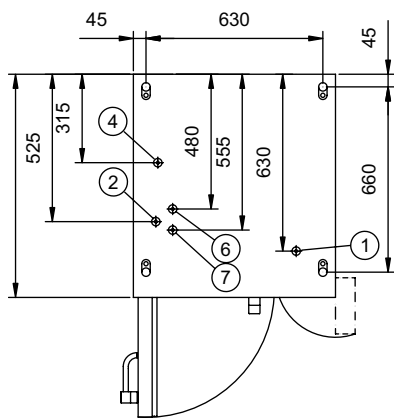
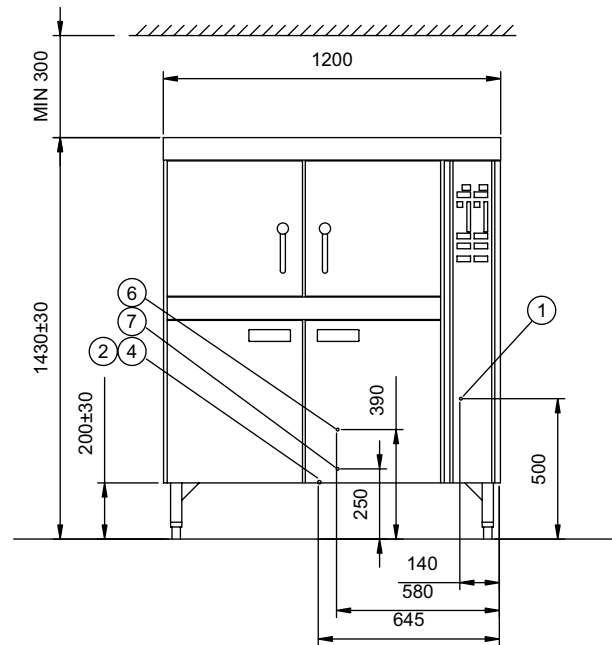
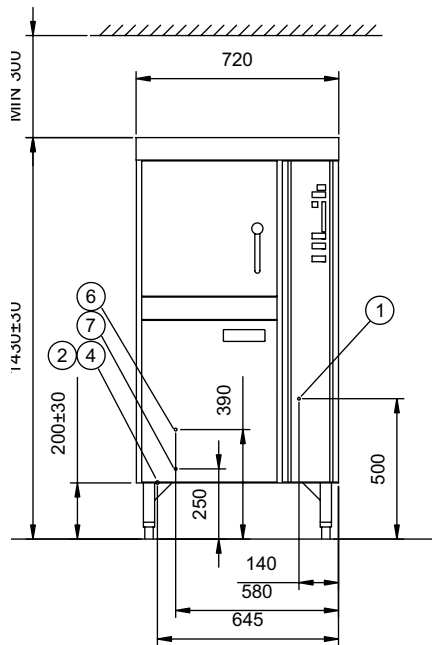
Culino+Culimix	A	B	C	D	E	F	G	M	N	P	S	T	U	L1	L2
50	100	260	260	590	300	530	215	800	505	1540	100	400	800	950	850
80	100	260	260	590	300	530	215	800	505	1540	100	400	800	950	850
120	100	260	260	680	300	530	230	870	505	1630	100	500	800	1040	940

Viking CS



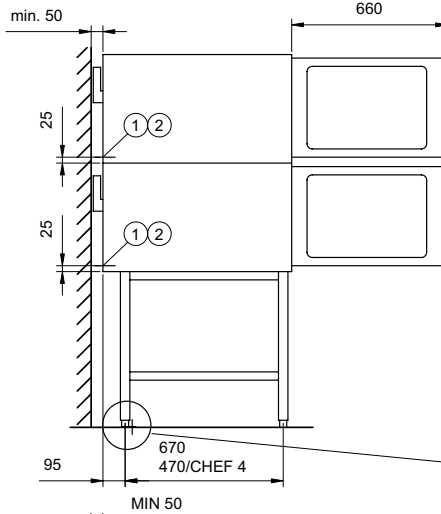
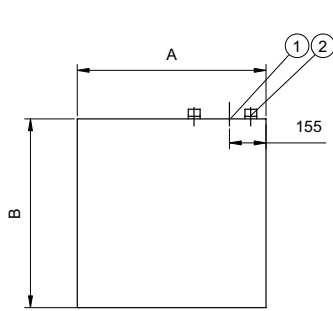
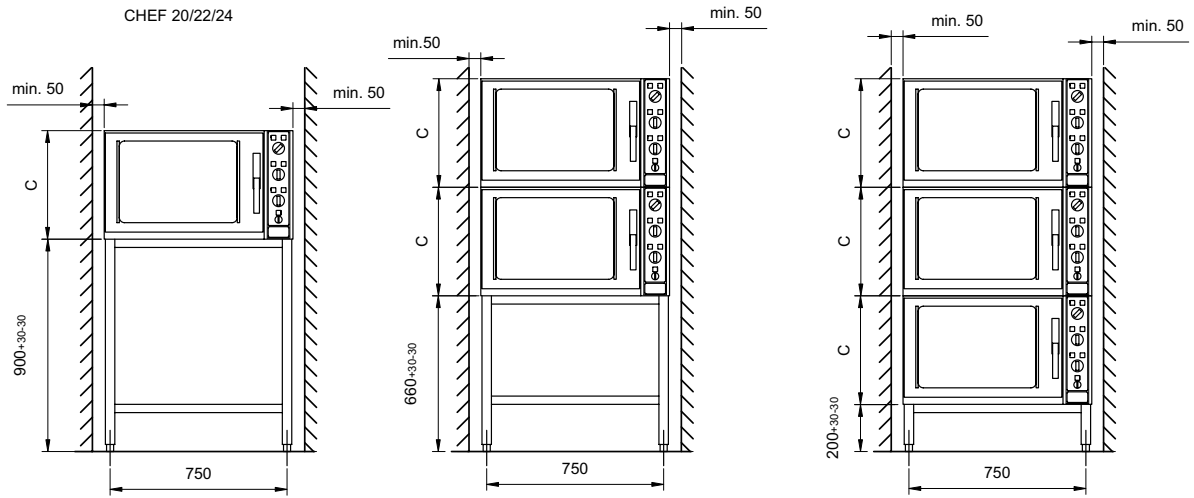
Viking	L1	L2	D	H	M	U	T
4 CS	981	811	546	1600	565	600	400
6 CS	981	811	546	1600	665	600	400
8 CS	981	811	546	1600	765	600	400
12 CS	1182	1012	747	1780	815	600	600

Futura Marvel

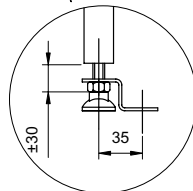
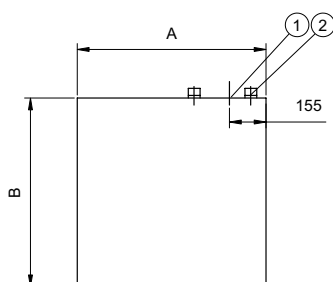
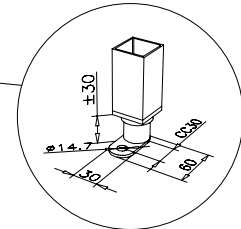
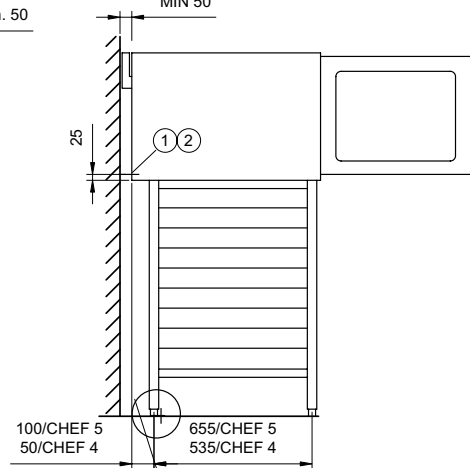
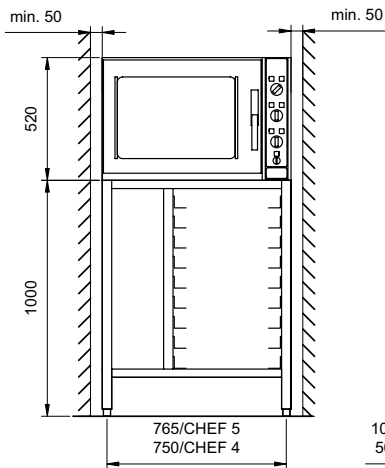


- ② 1/2"
- ④ 32 mm
- ⑥ R 3/4"
- ⑦ R 1/2"

Chef



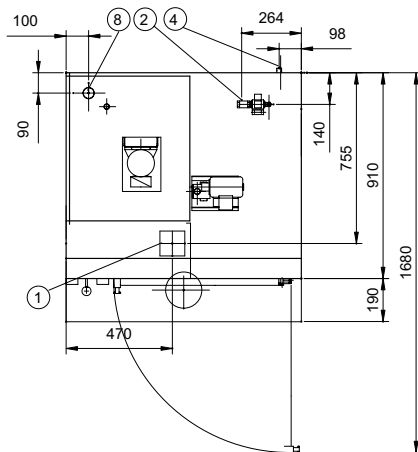
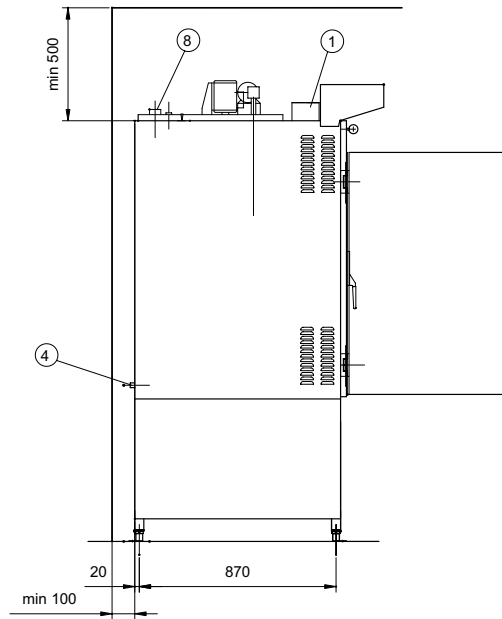
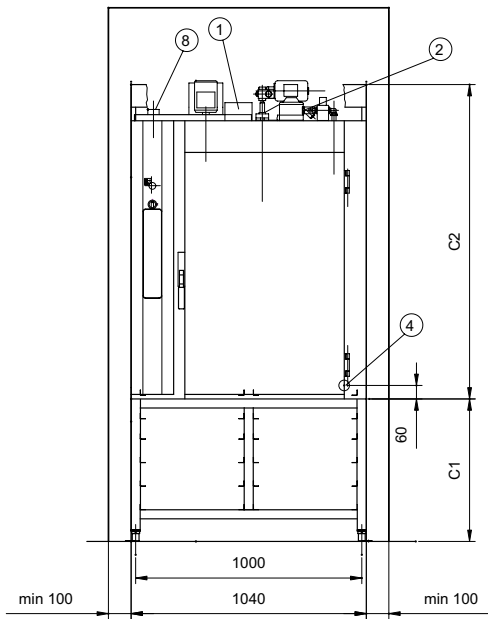
CHEF 4/5



	A	B	C
CHEF 20/22/24	800	800	460
CHEF 5	800	800	520
CHEF 4	800	600	520

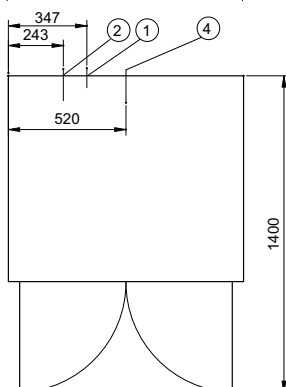
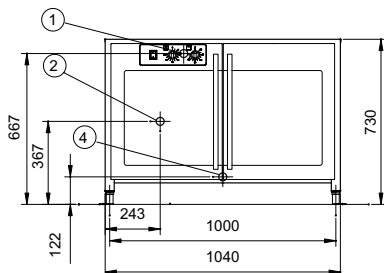
② R 3/4"

Mini Rotor / Noka

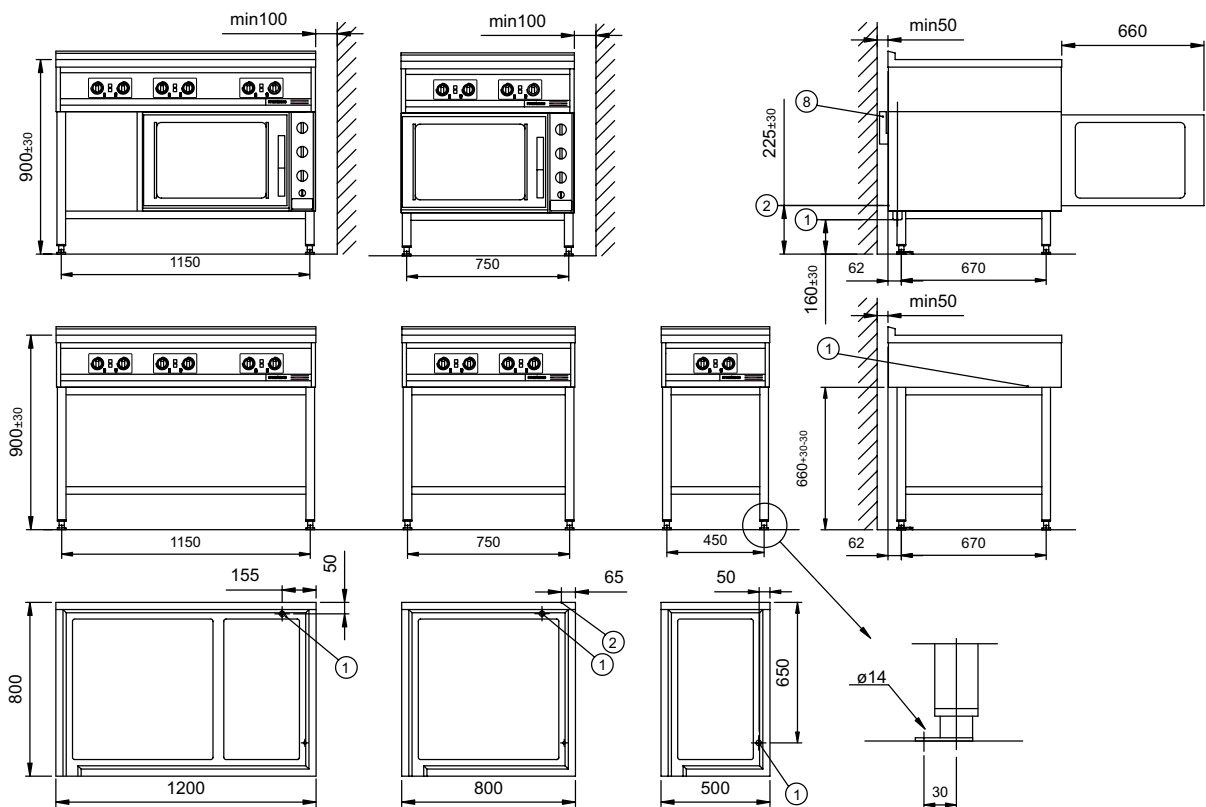
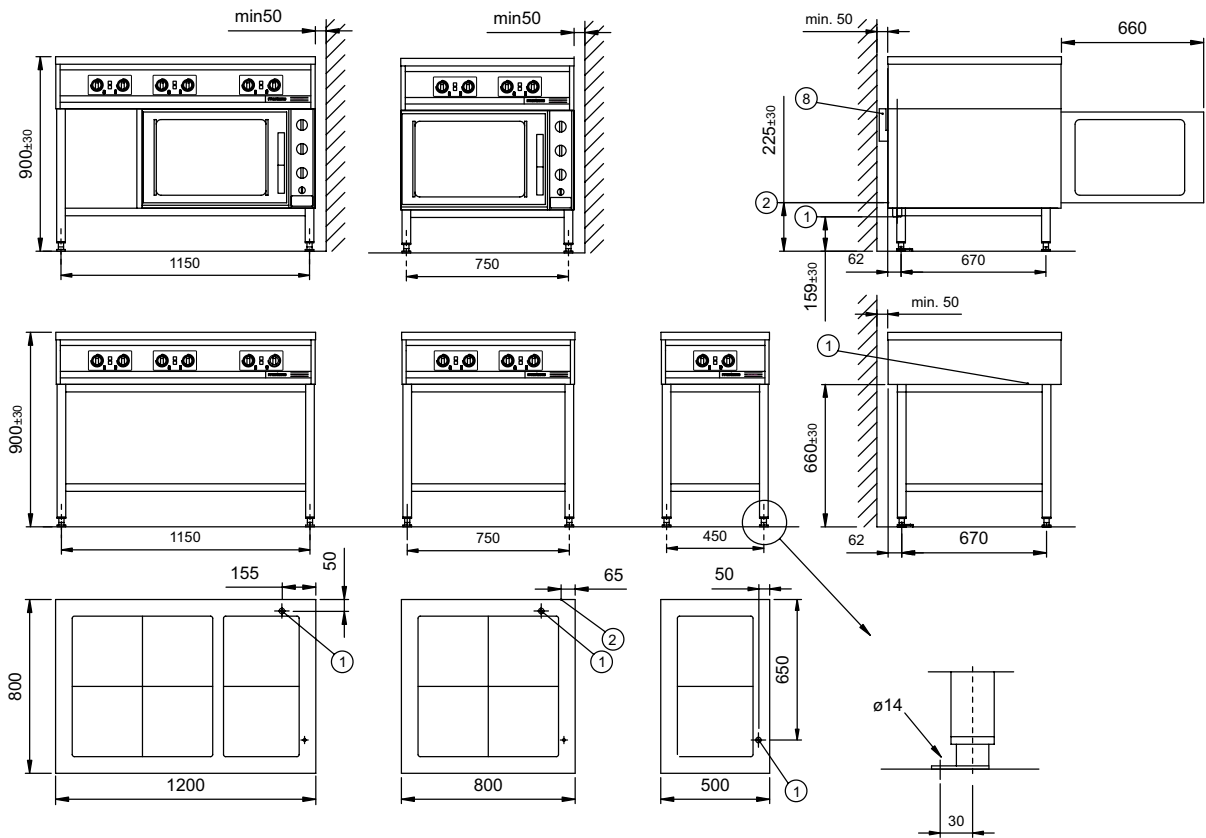


- ② R 3/4"
- ④ R 1/2"

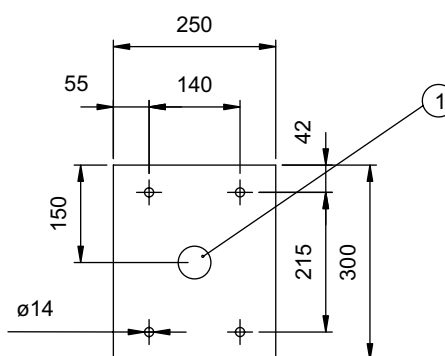
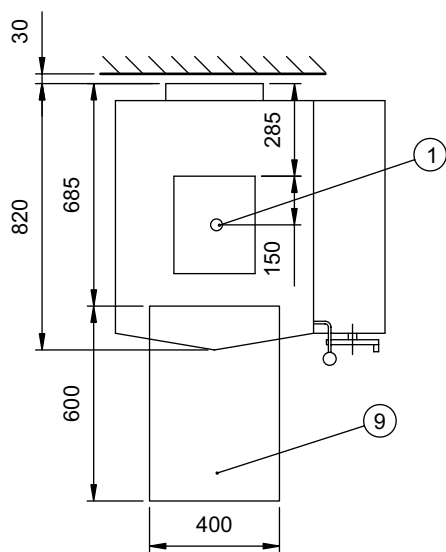
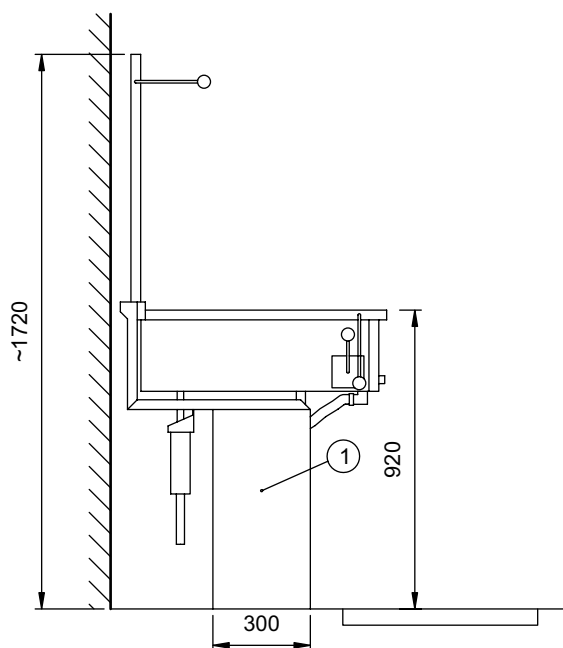
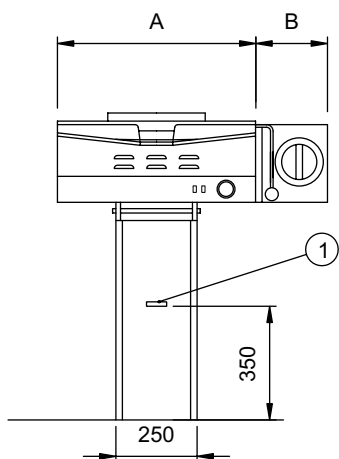
	C1	C2
LUKO 7	630/900	1140
LUKO 10	630	1390



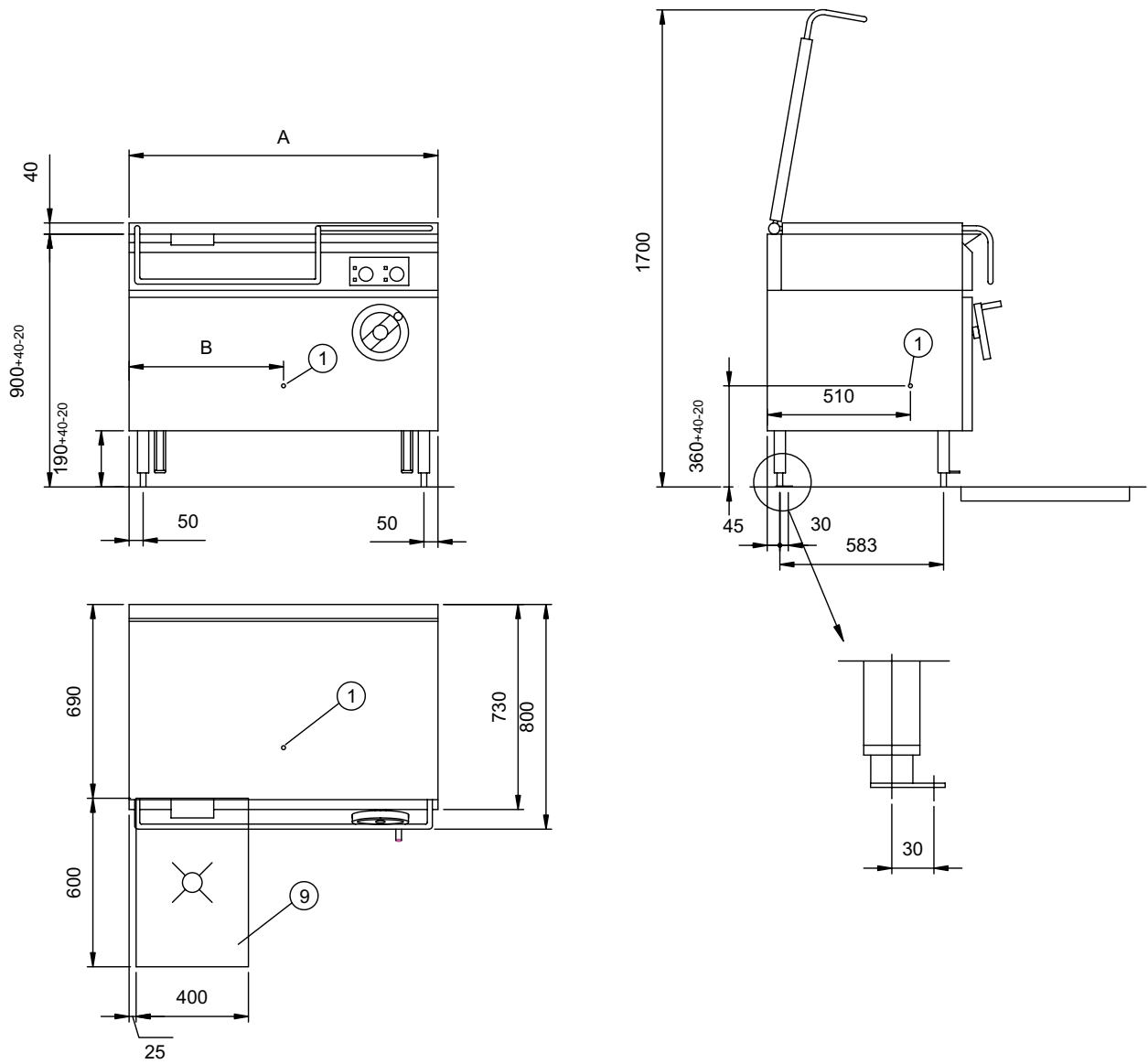
- ② R 3/4"
- ④ R 1/2"



Prince / Superprince



Prince/Superprince	A	B
500	610	220
660	770	220
20S	610	70
30S	770	70



Futura	A	B
PE 60	600	390
PE 85	850	390
PE 110	1100	550













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