
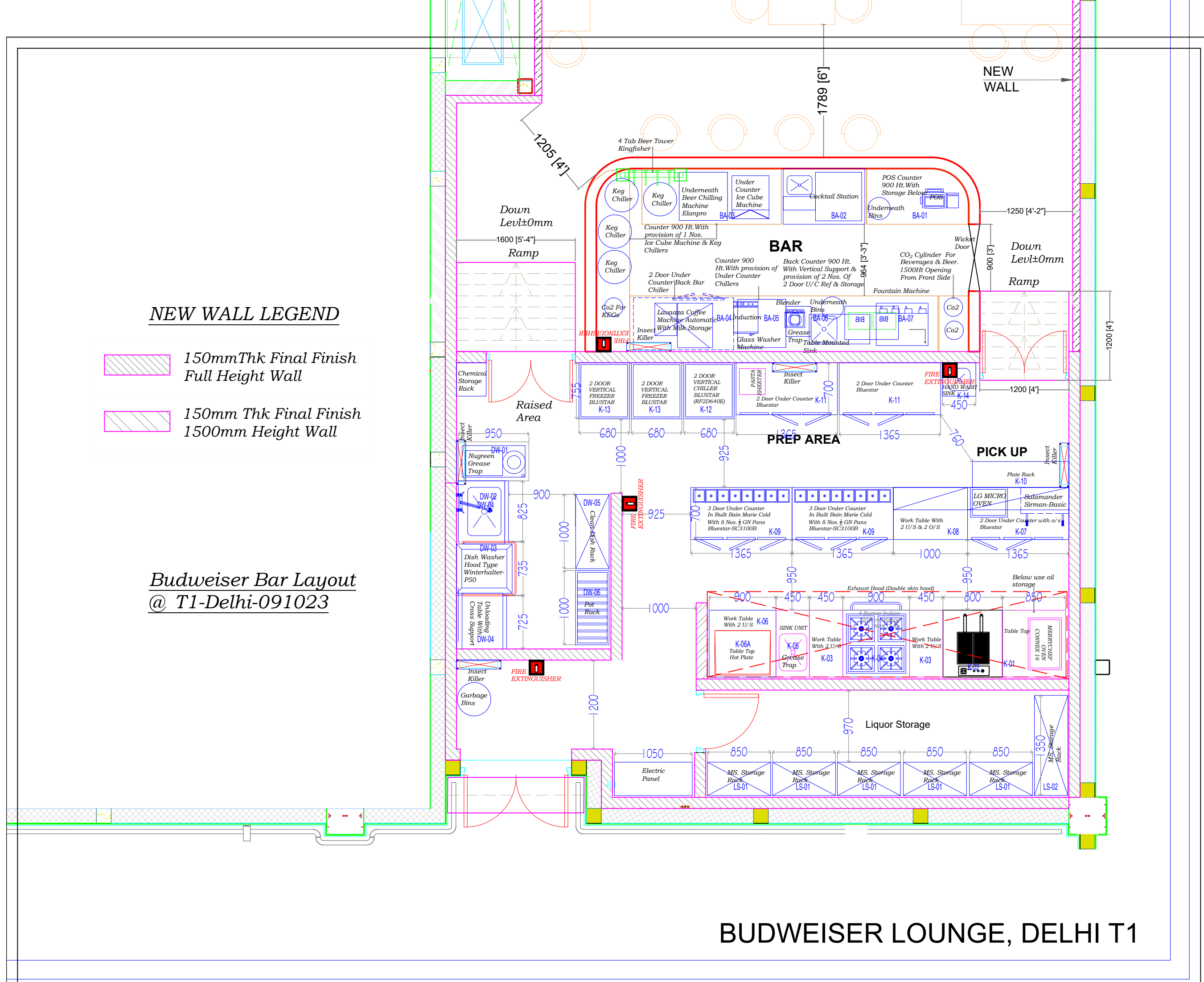


NEW WALL LEGEND

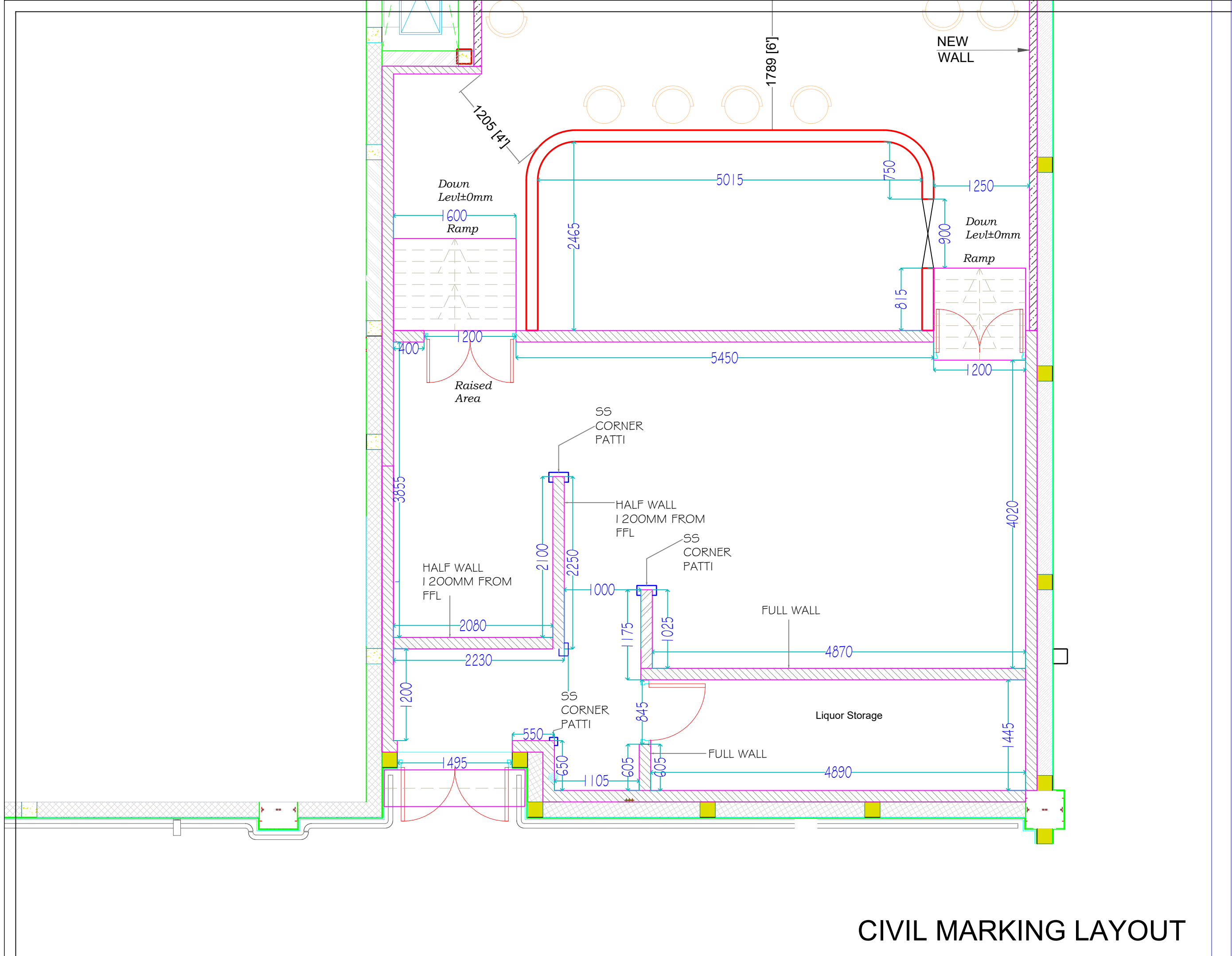
-  150mm Thk Final Finish Full Height Wall
-  150mm Thk Final Finish 1500mm Height Wall

**Budweiser Bar Layout
@ T1-Delhi-091023**

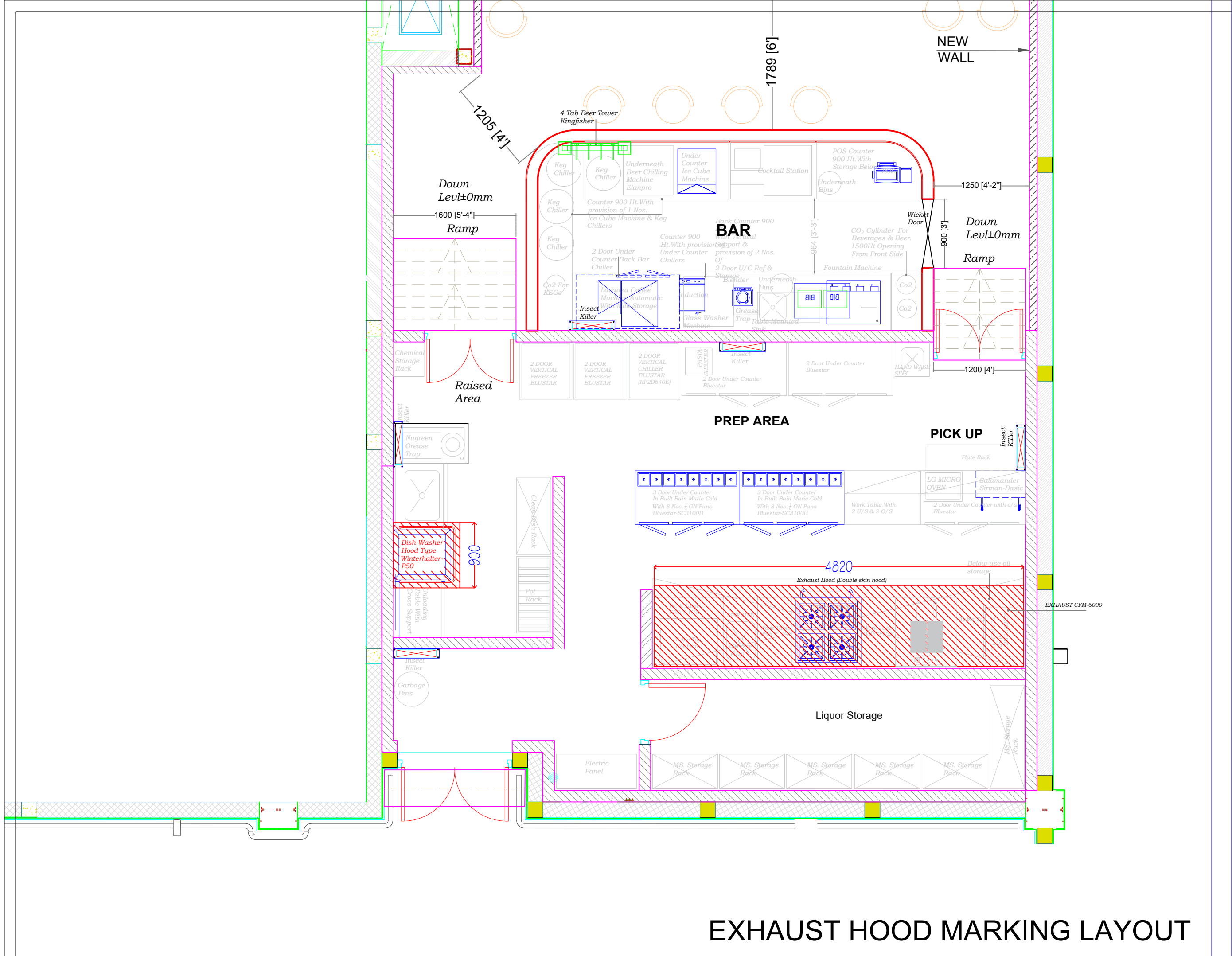


LIST OF BAR EQUIPMENT BUDWEISER BAR (DELHI)

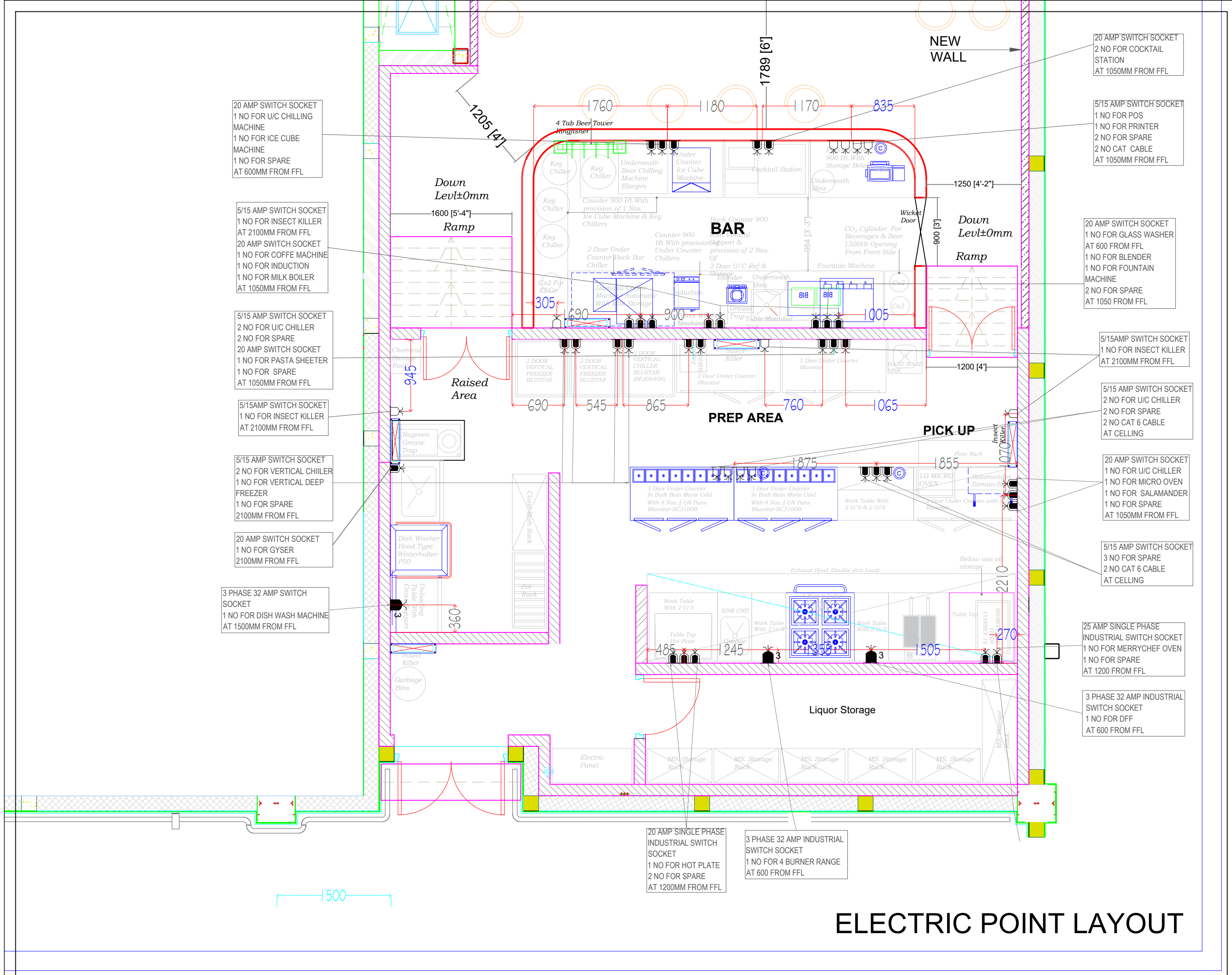
NO	DESCRIPTION	MAKE	SIZE	QTY	ELECTRIC LOAD KW	Rate	Amount	Remarks
BAR AREA								
BA-01	POS STATION WITH U/C STORAGE CABINET	ID SCOPE	1350 x 750 x 900+ 50	1				
BA-02	COCKTAIL STATION WITH ICE CHEST & BOTTLE RAIL	CUSTOM MAKE	1100 x 750 x 900+ 50	1				
BA-03	4 SIDE OPEN TABLE	CUSTOM MAKE	1800 x 750 x 900+ 50	1				
BA-03A	U/C ICE CUBE MACHINE	HOSHIZAKI (IM-45WNE-25)	503 x 456 x 840	1	0.50kw			
BA-03B	U/C BEER CHILLING MACHINE	ELANPRO(HE20)	450X450X800	1	1kw			
BA-04	2 DOOR U/C BOTTLE COOLER	BLUESTAR(BC350A)	1350 x 520 x 900	2	0.50kw			
BA-04A	TABLE TOP COFFEE MACHINE WITH MILK BOILER	LAVAZZA	STD	1	1.3kw			
BA-05	TABLE MOUNT SINK	ID SCOPE	450 x 450 x 900	1				
BA-05A	U/C GLASS WASH MACHINE	ELECTROLUX	STD	1	6kw			
BA-05B	TABLE TOP INDUCTION PLATE	STELLA TS 3501	STD	1	3.5kw			
BA-05C	BLENDER	CLIENT SCOPE	STD	1	1kw			
BA-06	FOUNTAIN MACHINE	CLIENT SCOPE	700 x 500 x 900	1	1kw			
TOTAL ELECTRICAL LOAD 16KW + 05KW SPARE = 21 KW				13	16			
				Transportation				
				unloading				
				Installation				
				Sub total			-	
				GST	18%		-	
				With GST			-	



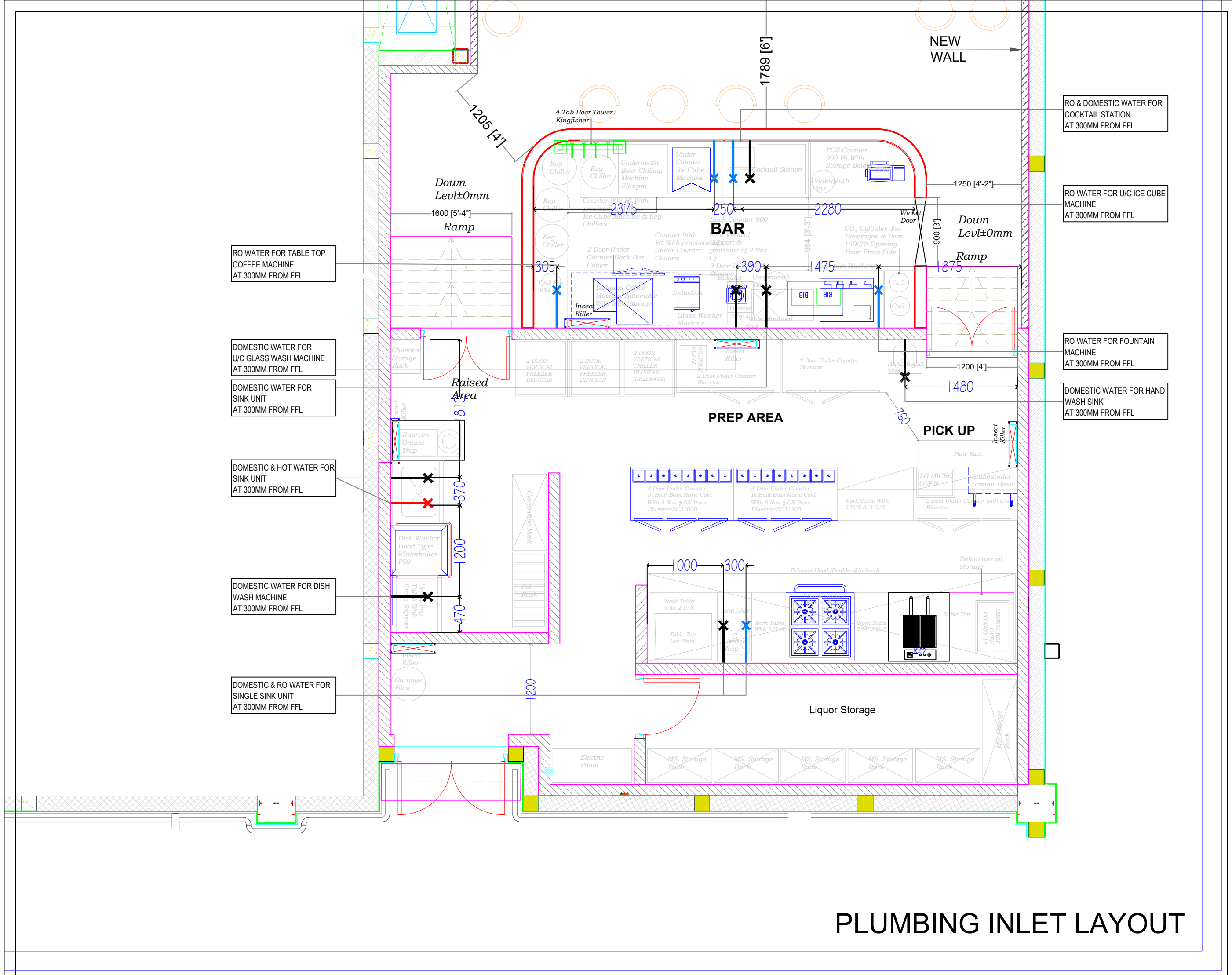
CIVIL MARKING LAYOUT



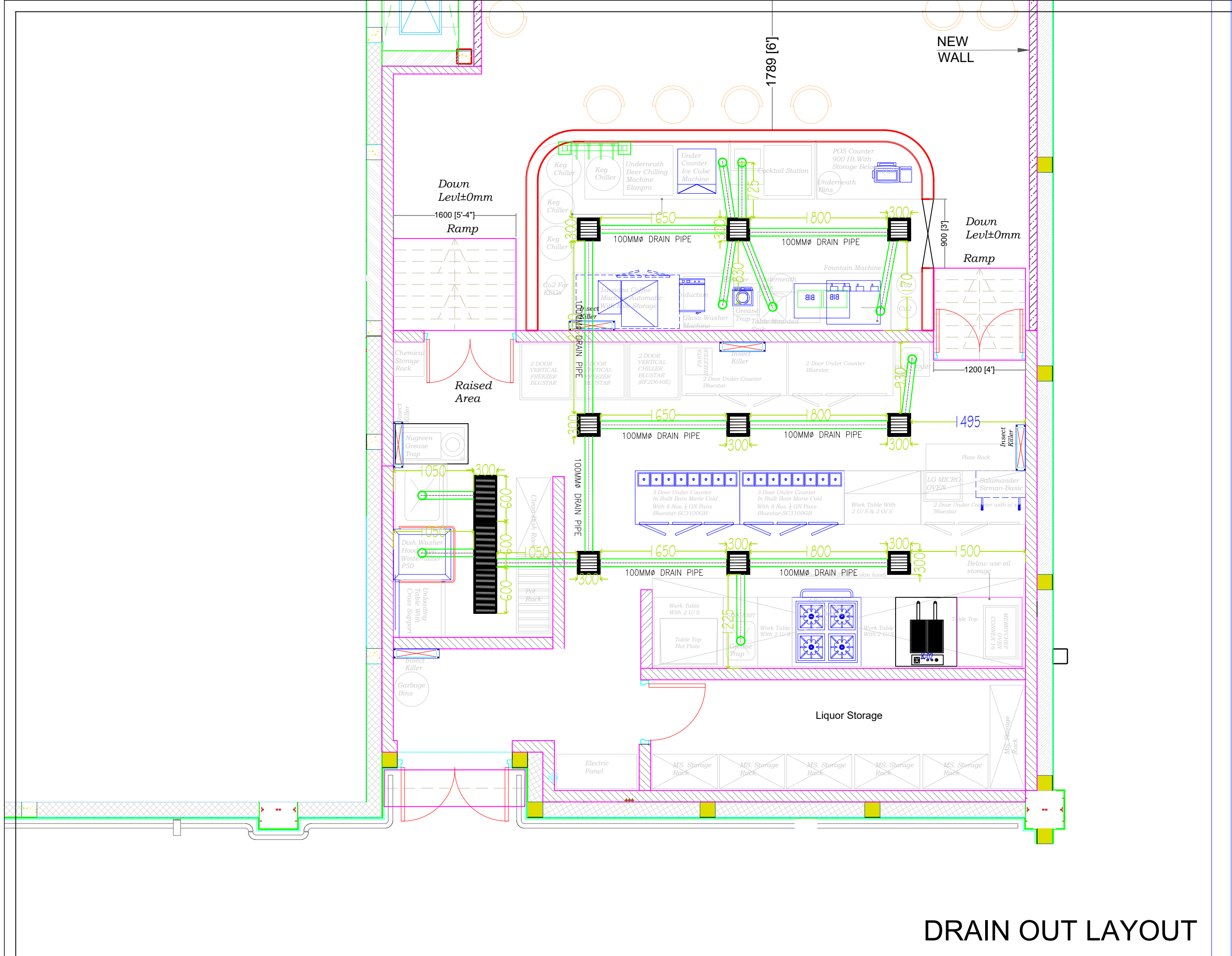
EXHAUST HOOD MARKING LAYOUT



ELECTRIC POINT LAYOUT



PLUMBING INLET LAYOUT



DRAIN OUT LAYOUT



N.N.DESIGN

KITCHEN, BAR & INTERIOR DESIGN CONSULTANT
EMAIL - NIKHILNAIK33@GMAIL.COM
CELL - 9664530045
OFFICE NO. 22 KHYATI INDUSTRIAL ESTATE
BANGUR NAGAR GOREGAON WEST MUM 104

SR.NO : KT-01

QTY : 01 NO

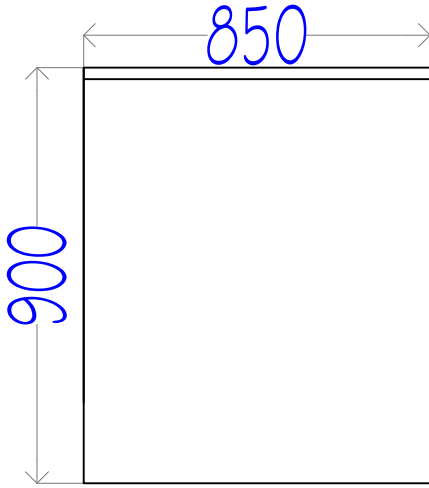
DATE:19/11/2023

EQUIPMENT NAME : WORK TOP TABLE WITH C/B

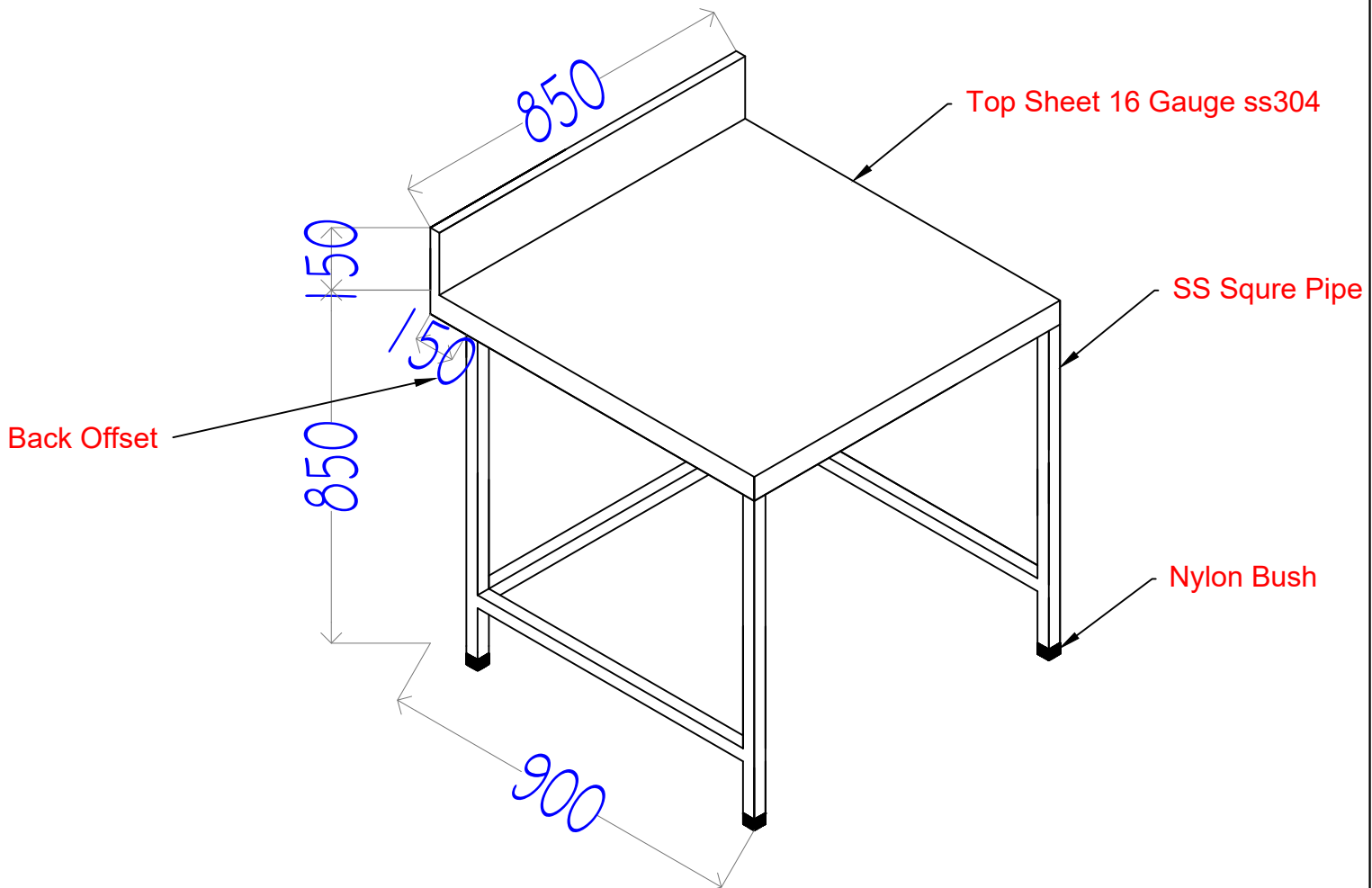
REVISION -

EQUIPMENT SIZE : 850x900x850+150

SIGN -



TOP VIEW



ISOMETRIC VIEW



N.N.DESIGN

KITCHEN, BAR & INTERIOR DESIGN CONSULTANT
EMAIL - NIKHILNAIK33@GMAIL.COM
CELL - 9664530045
OFFICE NO. 22 KHYATI INDUSTRIAL ESTATE
BANGUR NAGAR GOREGAON WEST MUM 104

SR.NO : KT-03

QTY : 02 NO

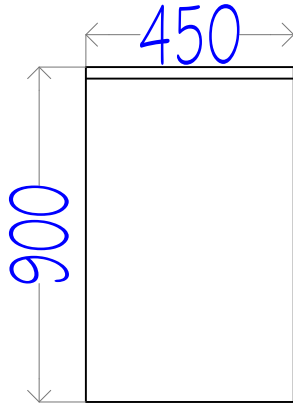
DATE:19/11/2023

EQUIPMENT NAME : WORK TABLE WITH 2 U/S

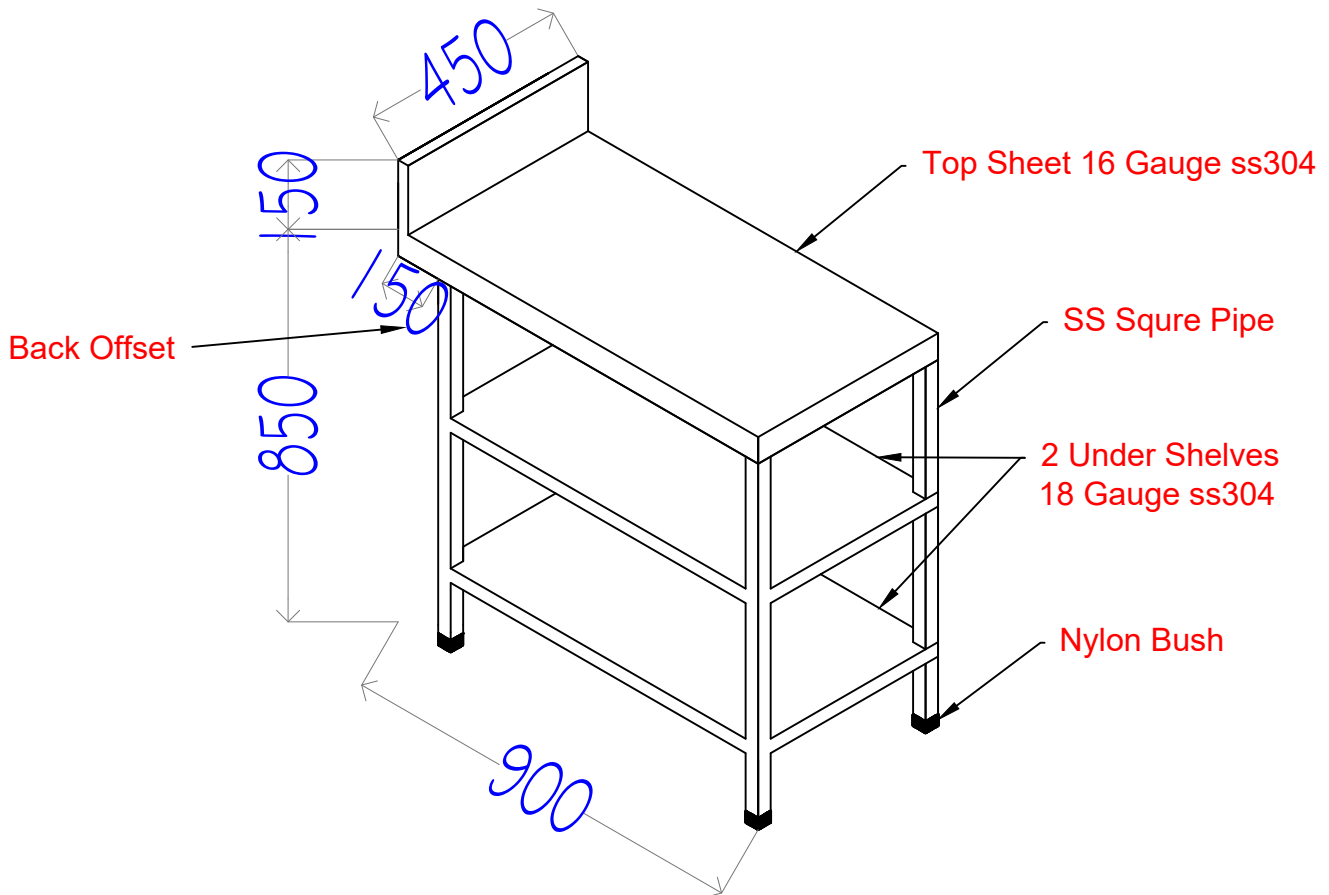
REVISION -

EQUIPMENT SIZE : 450x900x850+150

SIGN -



TOP VIEW



ISOMETRIC VIEW



N.N.DESIGN

KITCHEN, BAR & INTERIOR DESIGN CONSULTANT
EMAIL - NIKHILNAIK33@GMAIL.COM
CELL - 9664530045
OFFICE NO. 22 KHYATI INDUSTRIAL ESTATE
BANGUR NAGAR GOREGAON WEST MUM 104

SR.NO : KT-05

QTY : 01 NO

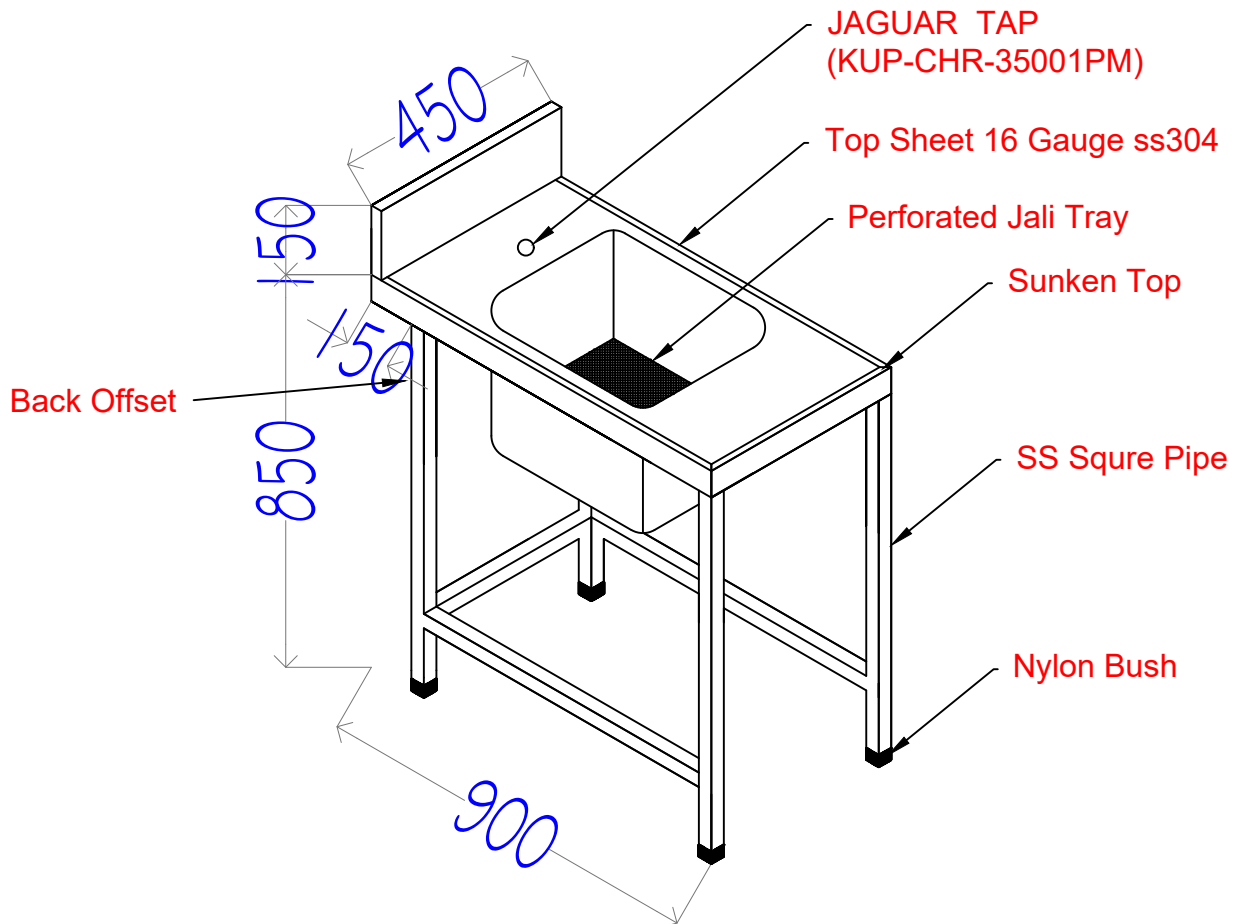
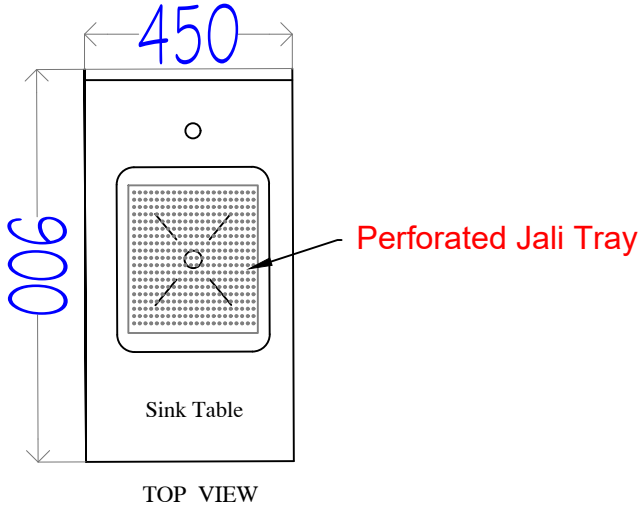
DATE:19/11/2023

EQUIPMENT NAME : SINK TABLE WITH C/B

REVISION -

EQUIPMENT SIZE : 450x900x850+150

SIGN -





N.N.DESIGN

KITCHEN, BAR & INTERIOR DESIGN CONSULTANT
EMAIL - NIKHILNAIK33@GMAIL.COM
CELL - 9664530045
OFFICE NO. 22 KHYATI INDUSTRIAL ESTATE
BANGUR NAGAR GOREGAON WEST MUM 104

SR.NO : KT-06

QTY : 01 NO

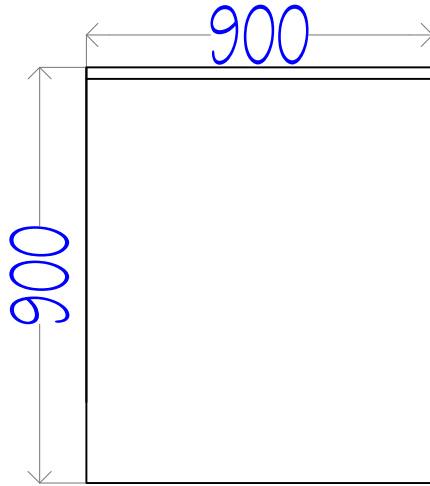
DATE:19/11/2023

EQUIPMENT NAME : WORK TABLE WITH 2 U/S

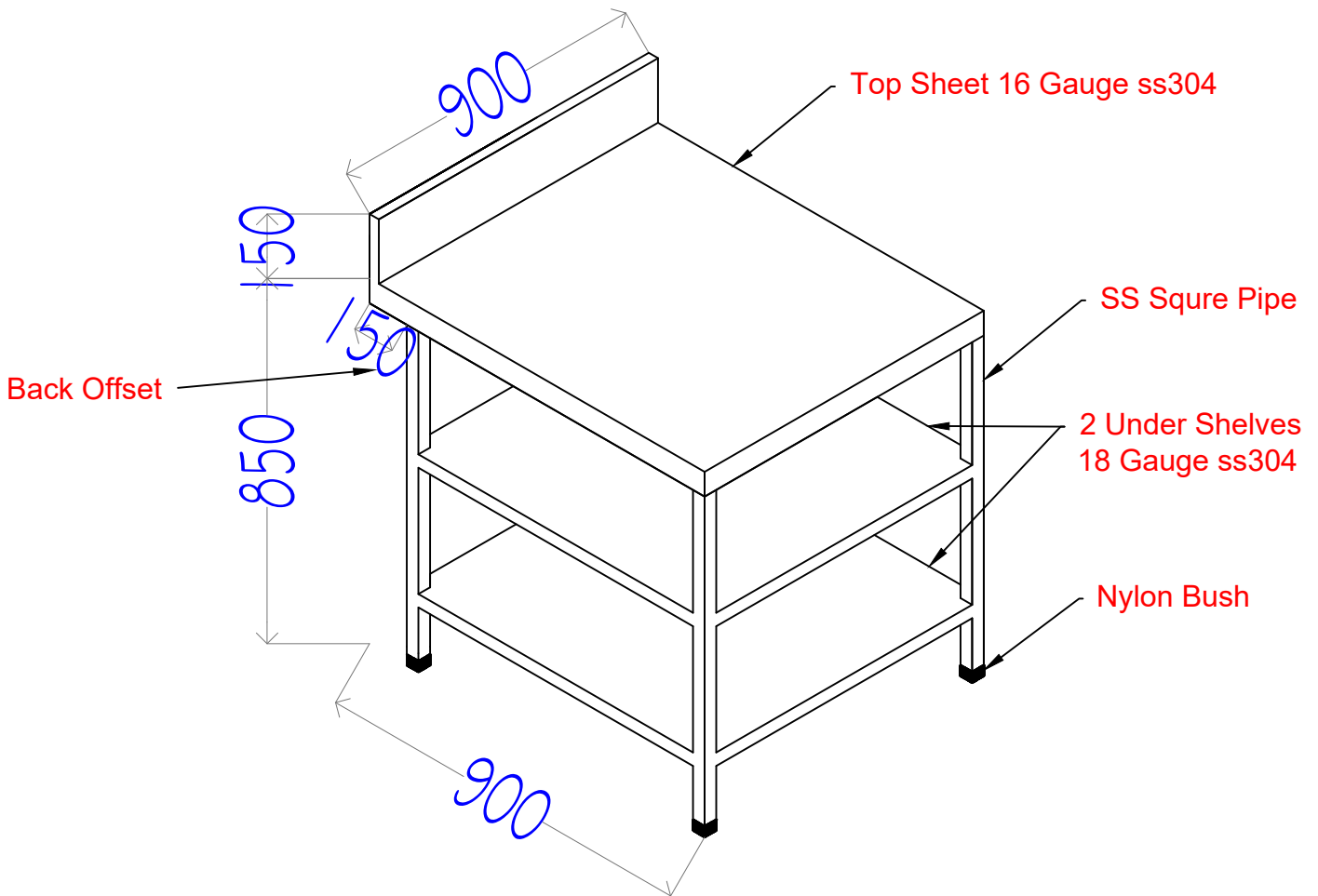
REVISION -

EQUIPMENT SIZE : 900x900x850+150

SIGN -



TOP VIEW



ISOMETRIC VIEW



N.N.DESIGN

KITCHEN, BAR & INTERIOR DESIGN CONSULTANT
EMAIL - NIKHILNAIK33@GMAIL.COM
CELL - 9664530045
OFFICE NO. 22 KHYATI INDUSTRIAL ESTATE
BANGUR NAGAR GOREGAON WEST MUM 104

SR.NO : KT-08

QTY : 01 NO

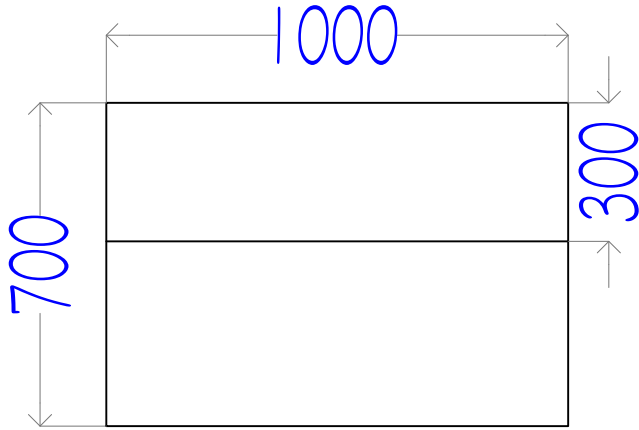
DATE:19/11/2023

EQUIPMENT NAME : WORK TABLE WITH 2 U/S & 2 O/S

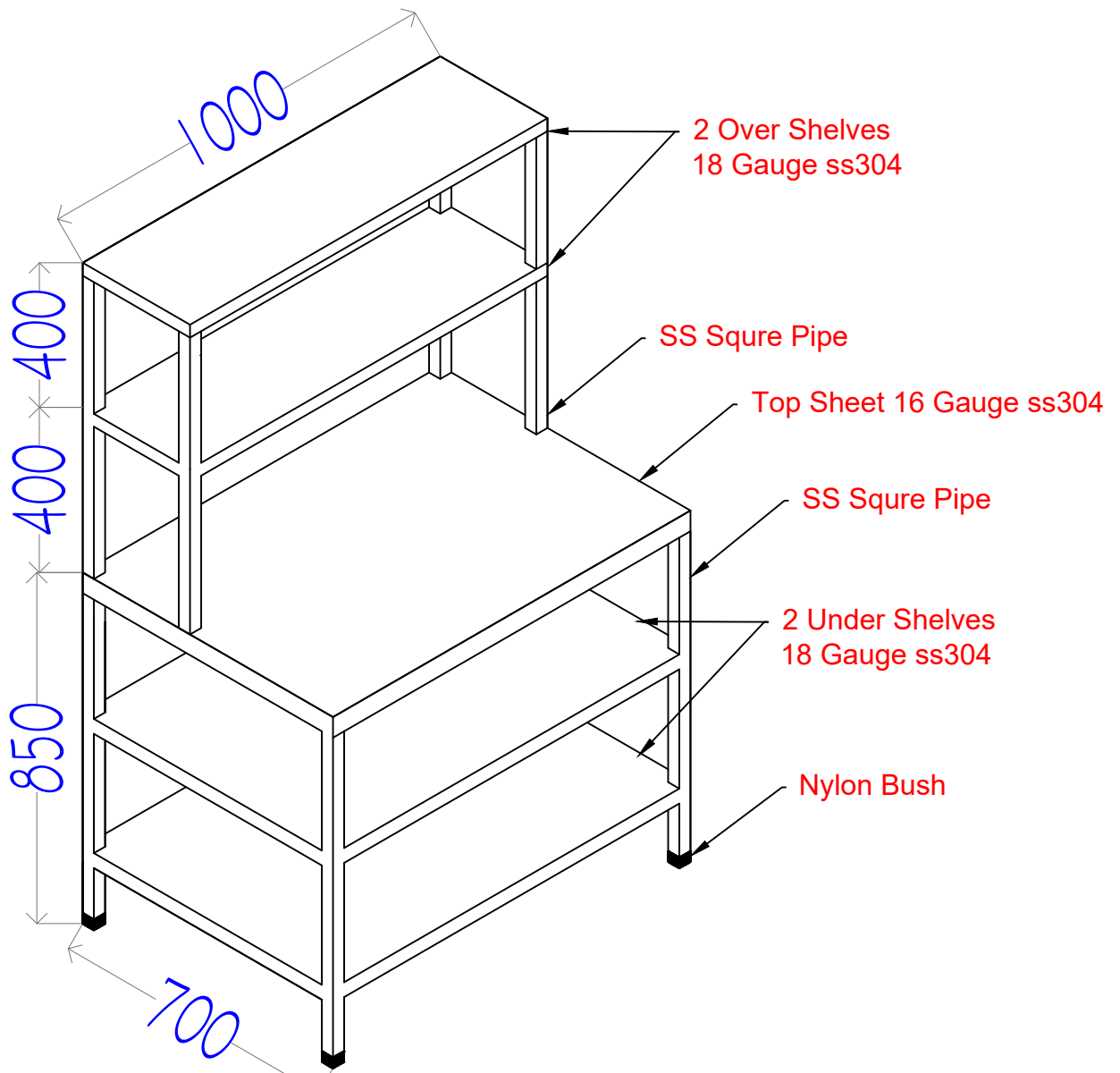
REVISION -

EQUIPMENT SIZE : 1000X700x850+400+400

SIGN -



TOP VIEW



ISOMETRIC VIEW



N.N.DESIGN

KITCHEN, BAR & INTERIOR DESIGN CONSULTANT
EMAIL - NIKHILNAIK33@GMAIL.COM
CELL - 9664530045
OFFICE NO. 22 KHYATI INDUSTRIAL ESTATE
BANGUR NAGAR GOREGAON WEST MUM 104

SR.NO : K-10

QTY : 01 NO

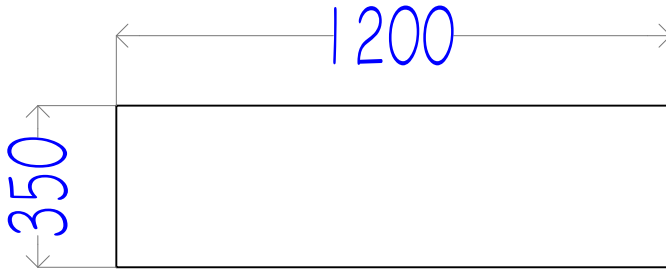
DATE:30/11/2023

EQUIPMENT NAME : WORK TABLE WITH U/C PLATE STORAGE

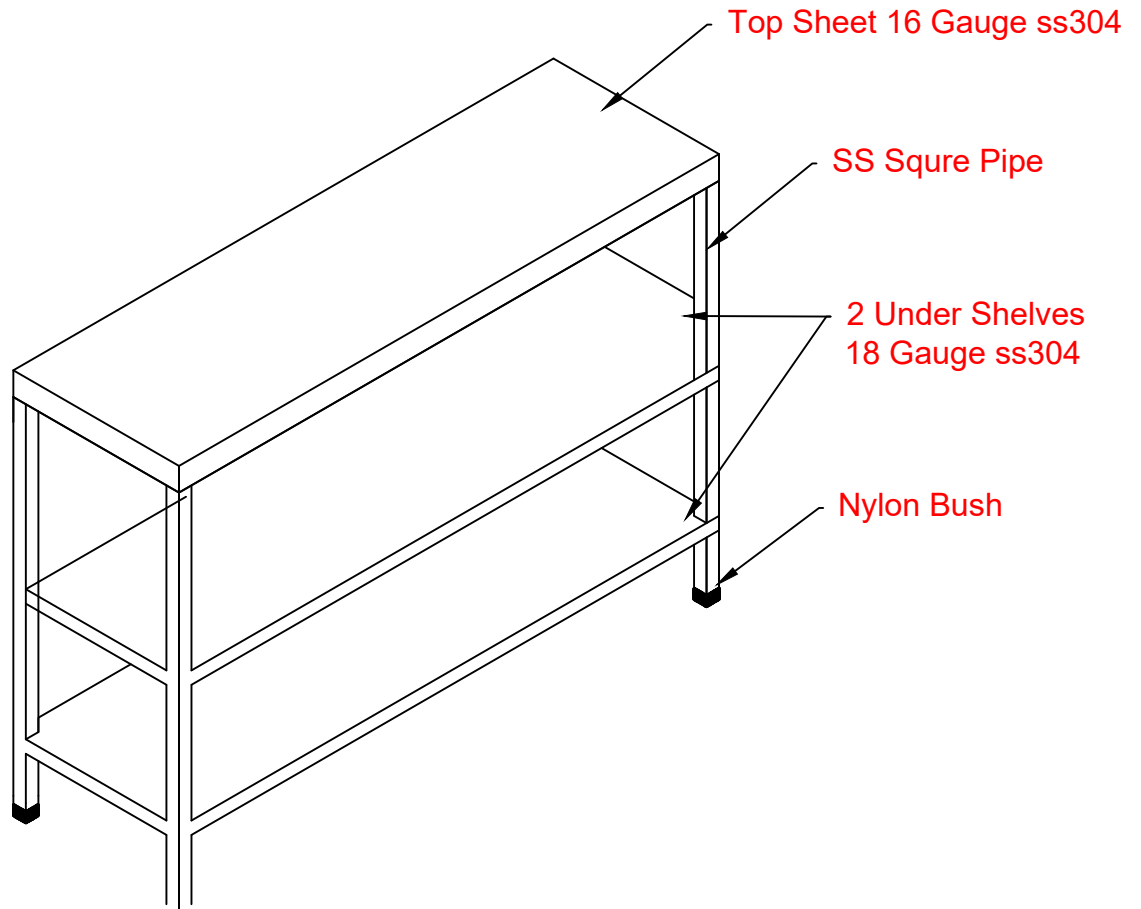
REVISION -

EQUIPMENT SIZE : 1200X350X850

SIGN -



TOP VIEW





N.N.DESIGN

KITCHEN, BAR & INTERIOR DESIGN CONSULTANT
EMAIL - NIKHILNAIK33@GMAIL.COM
CELL - 9664530045
OFFICE NO. 22 KHYATI INDUSTRIAL ESTATE
BANGUR NAGAR GOREGAON WEST MUM 104

SR.NO : BA-02

QTY : 01 NO

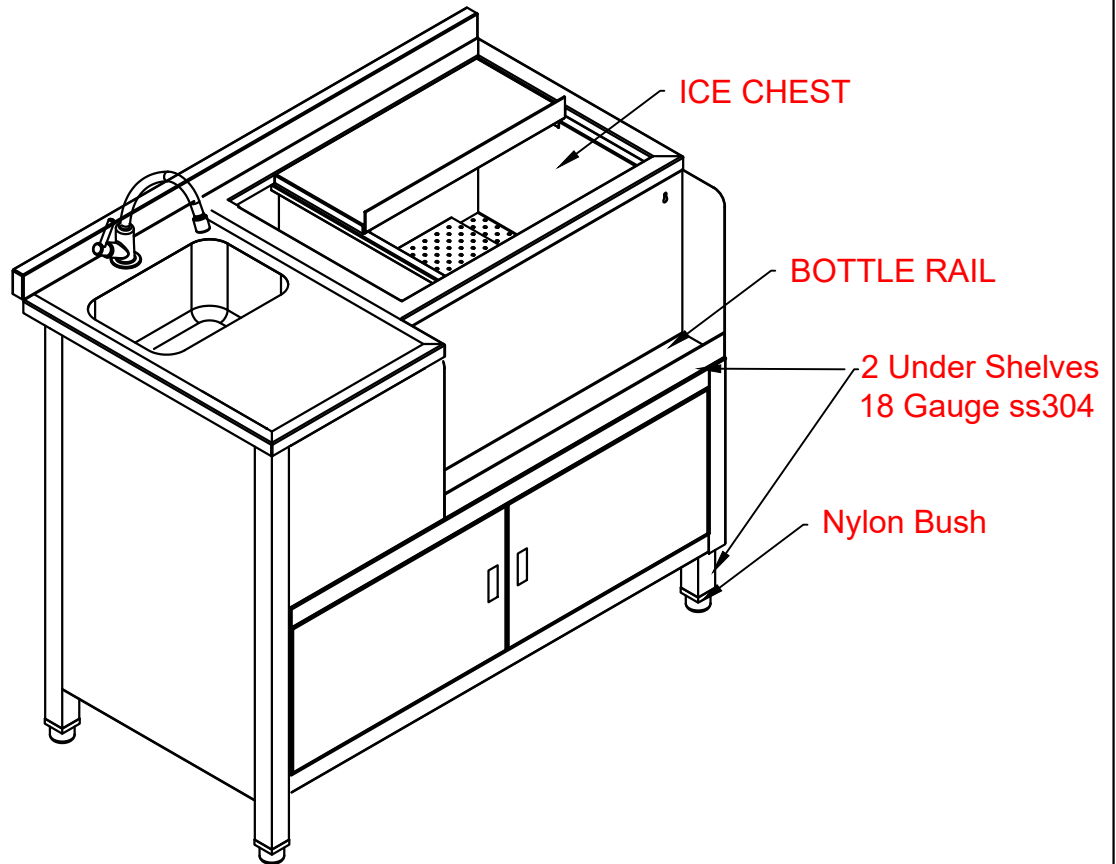
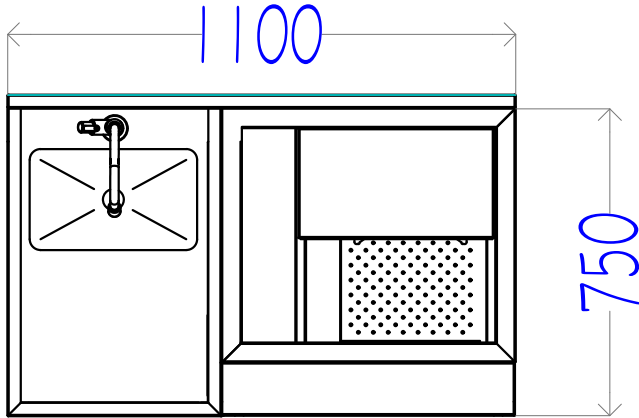
DATE:30/11/2023

EQUIPMENT NAME : COCKTAIL STATION WITH SINK & ICE CHEST
WITH BOTTLE RAIL

REVISION -

EQUIPMENT SIZE : 1100X750X850+50

SIGN -





N.N.DESIGN

KITCHEN, BAR & INTERIOR DESIGN CONSULTANT
EMAIL - NIKHILNAIK33@GMAIL.COM
CELL - 9664530045
OFFICE NO. 22 KHYATI INDUSTRIAL ESTATE
BANGUR NAGAR GOREGAON WEST MUM 104

SR.NO : BA-03

QTY : 01 NO

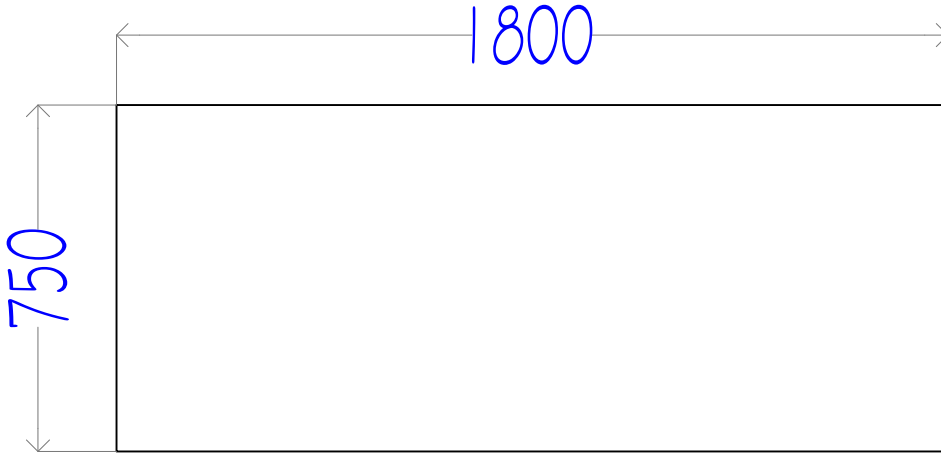
DATE:30/11/2023

EQUIPMENT NAME : 4 SIDE OPEN TABLE

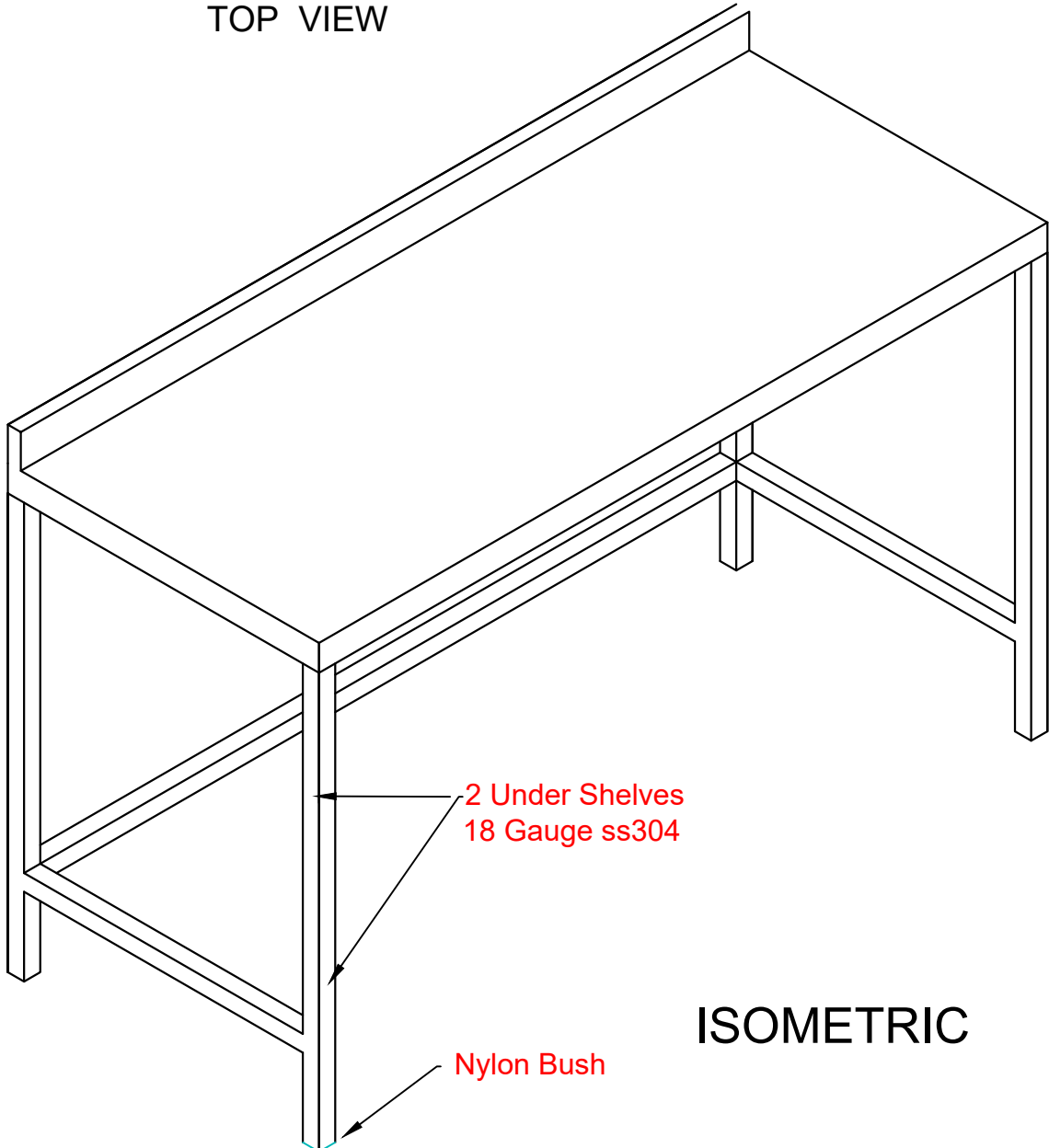
EQUIPMENT SIZE : 1800X750X850+50

REVISION -

SIGN -



TOP VIEW



ISOMETRIC



N.N.DESIGN

KITCHEN, BAR & INTERIOR DESIGN CONSULTANT
EMAIL - NIKHILNAIK33@GMAIL.COM
CELL - 9664530045
OFFICE NO. 22 KHYATI INDUSTRIAL ESTATE
BANGUR NAGAR GOREGAON WEST MUM 104

SR.NO : DW-01

QTY : 01 NO

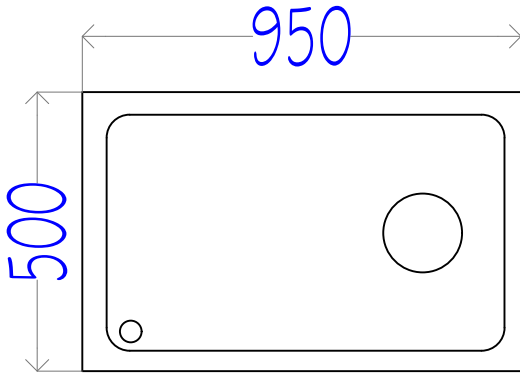
DATE:19/11/2023

EQUIPMENT NAME : SOILED DISH LANDING TABLE WITH C/B

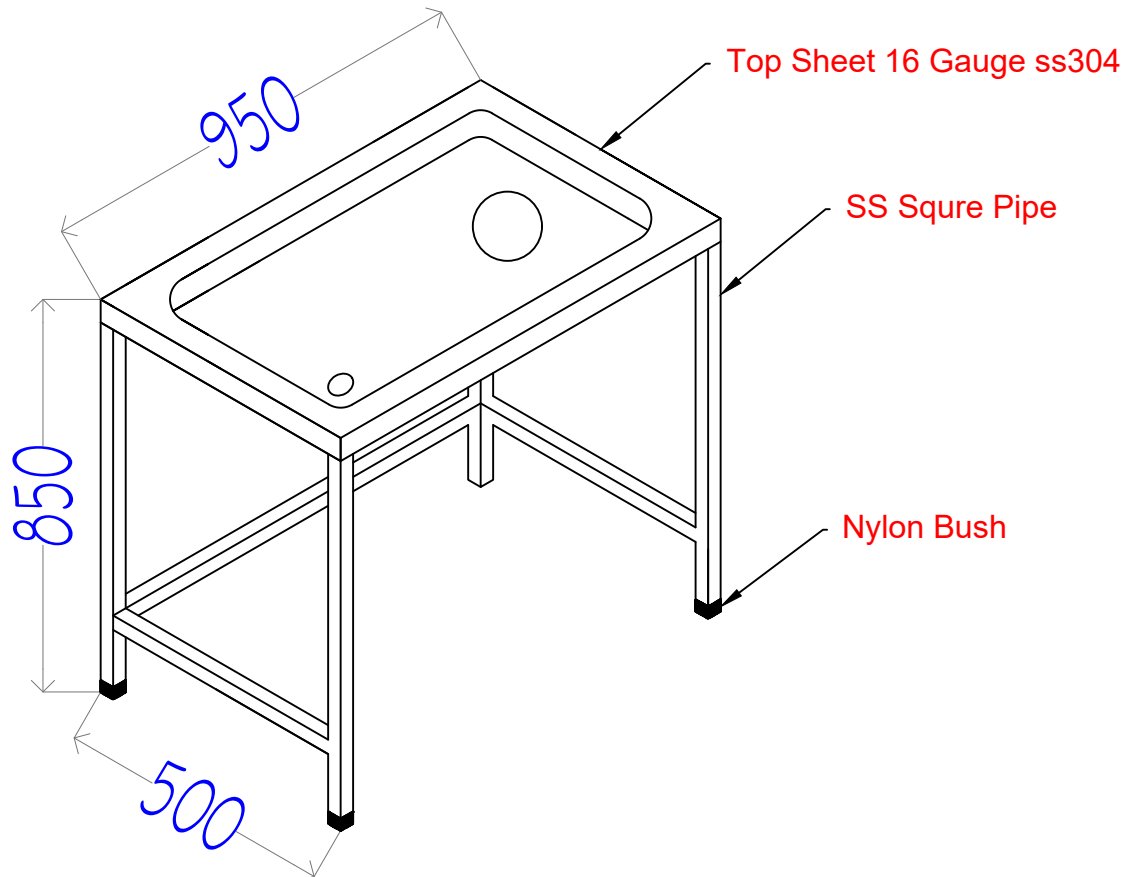
REVISION -

EQUIPMENT SIZE : 950X500X850

SIGN -



TOP VIEW



ISOMETRIC VIEW



N.N.DESIGN

KITCHEN, BAR & INTERIOR DESIGN CONSULTANT
EMAIL - NIKHILNAIK33@GMAIL.COM
CELL - 9664530045
OFFICE NO. 22 KHYATI INDUSTRIAL ESTATE
BANGUR NAGAR GOREGAON WEST MUM 104

SR.NO : DW-02

QTY : 01 NO

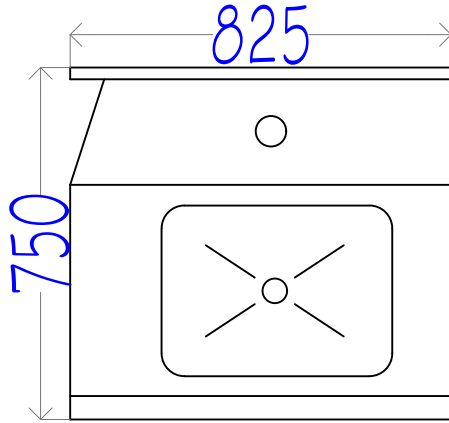
DATE:19/11/2023

EQUIPMENT NAME : LOADING SINK TABLE WITH C/B

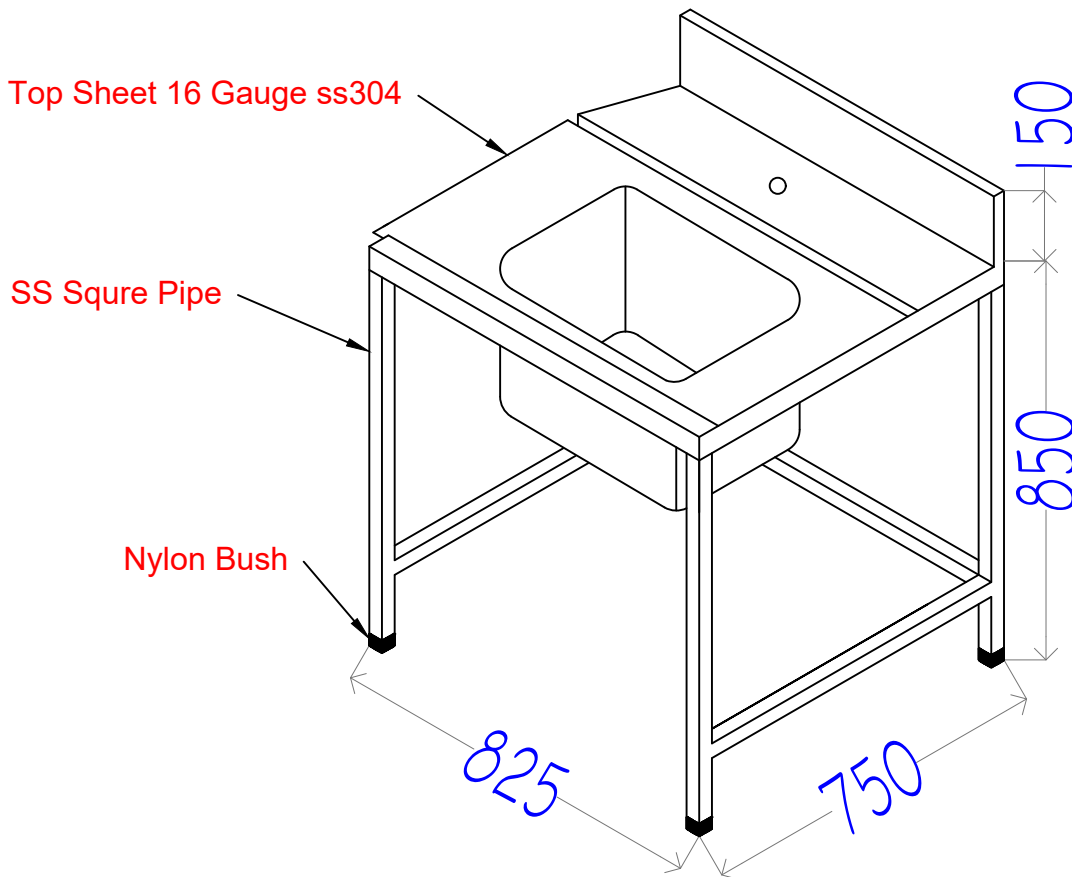
REVISION -

EQUIPMENT SIZE : 825X750X850+150

SIGN -



TOP VIEW



ISOMETRIC VIEW



N.N.DESIGN

KITCHEN, BAR & INTERIOR DESIGN CONSULTANT
EMAIL - NIKHILNAIK33@GMAIL.COM
CELL - 9664530045
OFFICE NO. 22 KHYATI INDUSTRIAL ESTATE
BANGUR NAGAR GOREGAON WEST MUM 104

SR.NO : DW-04

QTY : 01 NO

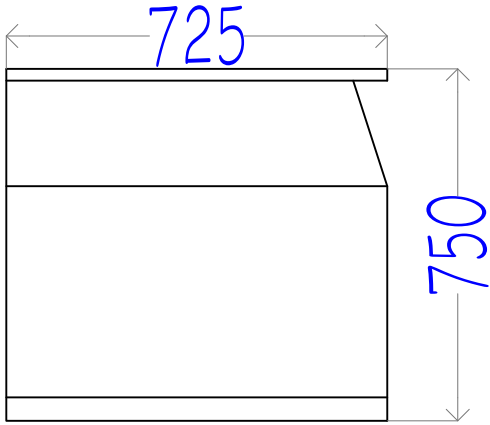
DATE:19/11/2023

EQUIPMENT NAME : UNLOADING TABLE WITH C/B

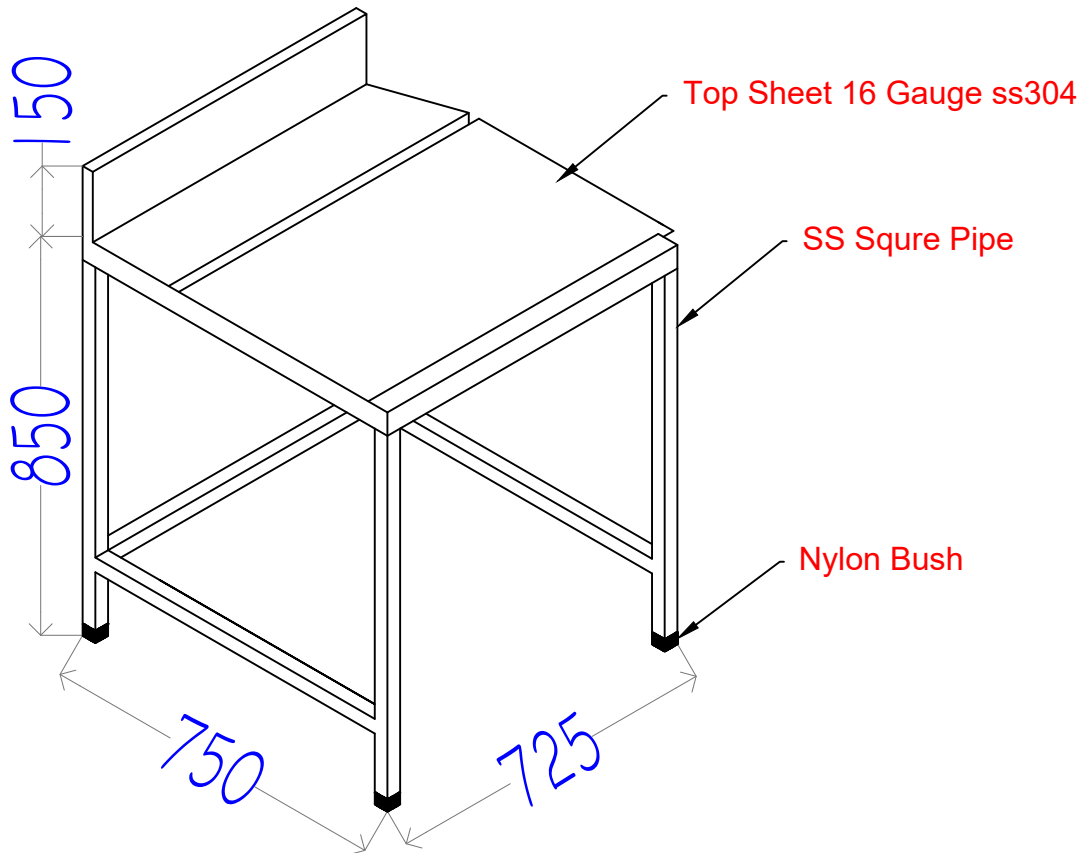
REVISION -

EQUIPMENT SIZE : 725X750X850+150

SIGN -



TOP VIEW



ISOMETRIC VIEW



N.N.DESIGN

KITCHEN, BAR & INTERIOR DESIGN CONSULTANT
EMAIL - NIKHILNAIK33@GMAIL.COM
CELL - 9664530045
OFFICE NO. 22 KHYATI INDUSTRIAL ESTATE
BANGUR NAGAR GOREGAON WEST MUM 104

SR.NO : DW-05

QTY : 01 NO

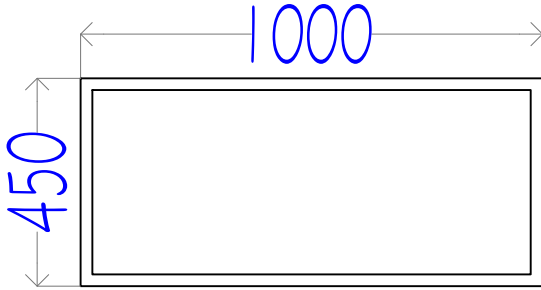
DATE:19/11/2023

EQUIPMENT NAME : CLEAN VERTICAL RACK

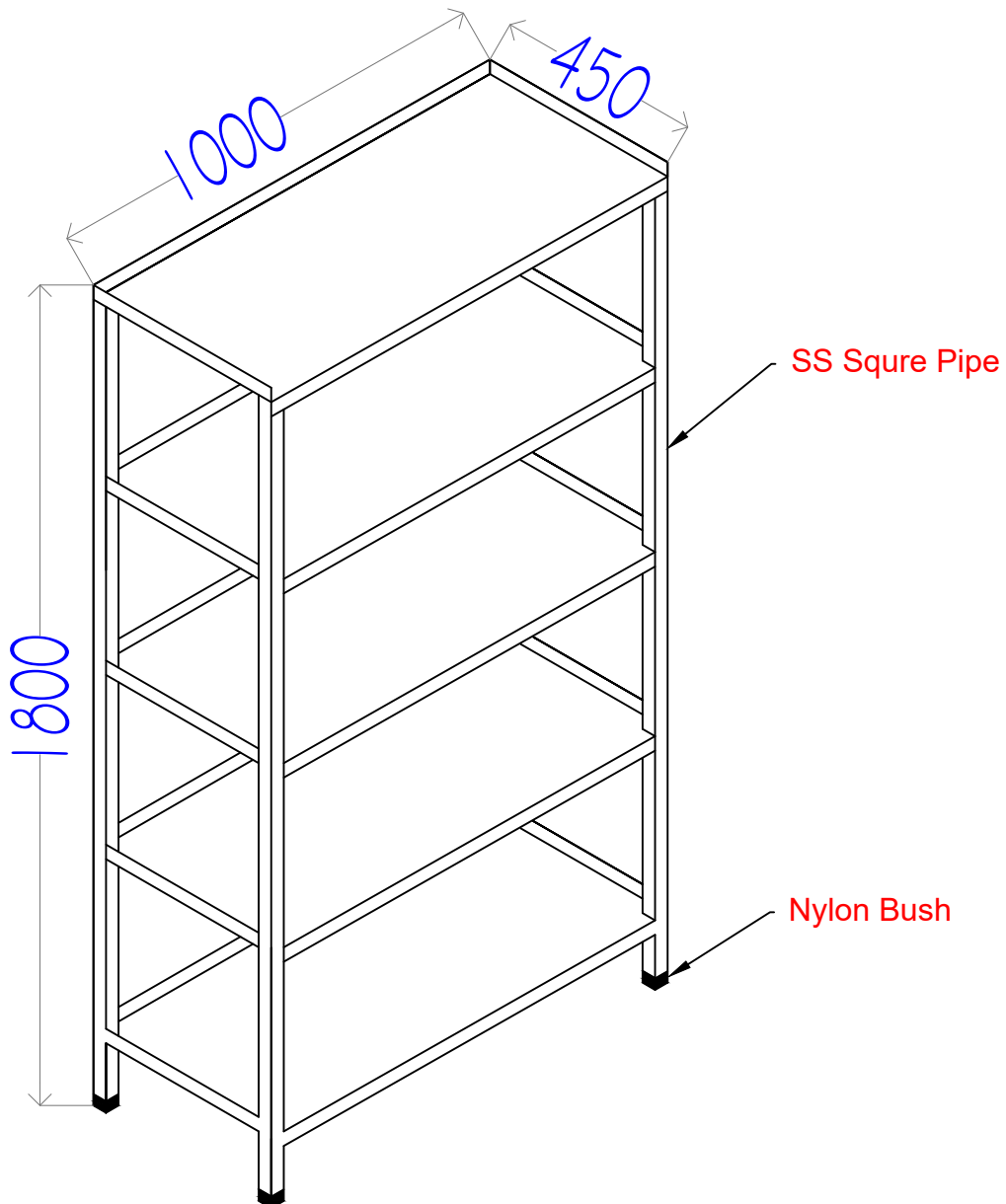
REVISION -

EQUIPMENT SIZE : 1000X450X1800

SIGN -



TOP VIEW



ISOMETRIC VIEW



N.N.DESIGN

KITCHEN, BAR & INTERIOR DESIGN CONSULTANT
EMAIL - NIKHILNAIK33@GMAIL.COM
CELL - 9664530045
OFFICE NO. 22 KHYATI INDUSTRIAL ESTATE
BANGUR NAGAR GOREGAON WEST MUM 104

SR.NO : DW-06

QTY : 01 NO

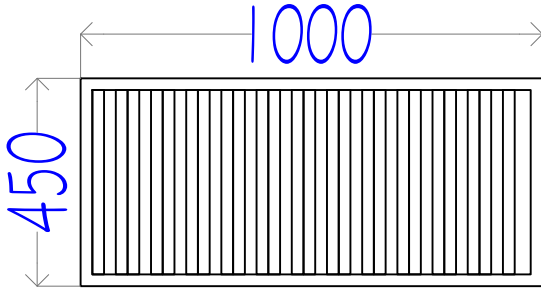
DATE:19/11/2023

EQUIPMENT NAME : POT RACK

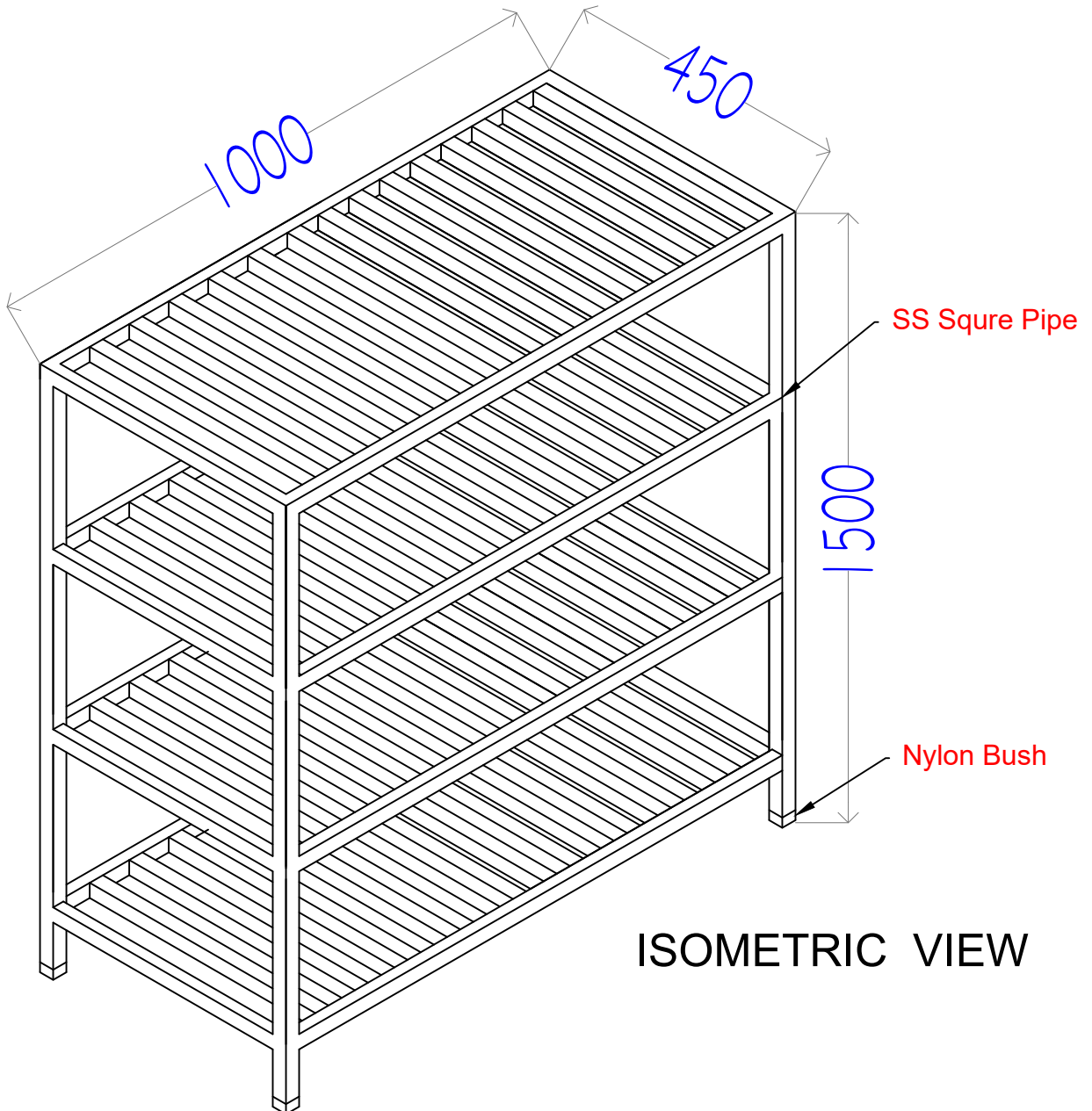
REVISION -

EQUIPMENT SIZE : 1000X450X1500

SIGN -



TOP VIEW



ISOMETRIC VIEW



Electrolux

Modular Cooking Range Line 900XP 4 Electric Hot Plate Range on Electric Oven

ITEM # _____

MODEL # _____

NAME # _____

SIS # _____

AIA # _____



Electrolux



Modular Cooking Range Line

900XP 4 Electric Hot Plate Range on Electric Oven

391041 (E9ECEH4QE0) 4-hot square plates (4 kW each) electric range on electric oven (6 kW)

391167 (E9ECEH4QEN) 4-hot plate (4 kW each) electric range on electric oven (6 kW)

Short Form Specification

Item No. _____

Unit to be Electrolux 900XP four 4kW electric hot plate range on electric oven. Electric characteristics to be __400V or __230V. Unit to be installed on stainless steel feet with height adjustment up to 50 mm. Unit to have cast-iron hot plates hermetically sealed to the one-piece top. Oven chamber with 3 levels of runners to accommodate 2/1 GN shelves (2 steam pans). Unit to have ribbed, cast-iron oven base plate. Exterior panels of unit in Stainless steel with Scotch Brite finish. Extra strength work top in heavy duty 2 mm Stainless steel. Unit has right-angled side edges to allow flush-fitting junction between units.

Main Features

- Unit to be mounted on stainless steel feet with height adjustment up to 50 mm. Unit can be easily mounted on cantilever systems.
- The four 4kW electric cast-iron hot plates are hermetically sealed to the one piece top and are featured with safety thermostat.
- Base compartment consists of an electric standard oven with 40 mm thick oven door for heat insulation, positioned beneath the base plate.
- Oven chamber with 3 levels of runners to accommodate 2/1 GN shelves (2 steam pans).
- Ribbed cast iron oven base plate.
- Oven to feature separate thermostats for top and bottom elements. Thermostat temperature adjustable from 110°C to 285°C.
- The special design of the control knob system guarantees against water infiltration.
- IPX5 water protection.

Construction

- Unit is 930 mm deep to give a larger working surface area.
- All exterior panels in Stainless Steel with Scotch Brite finishing.
- AISI 304 stainless steel worktop, 2mm thick.
- Model has right-angled side edges to allow flush fitting joints between units, eliminating gaps and possible dirt traps.

Optional Accessories

- GN2/1 chrome grid for static oven PNC 164250
- Pair of cast iron plate bars for electric cooking top PNC 206056
- Junction sealing kit PNC 206086
- 4 wheels, 2 swivelling with brake (700/900XP). It is mandatory to install with base supports for feet/wheels. PNC 206135
- Flanged feet kit PNC 206136
- Frontal kicking strip for concrete installation, 800mm PNC 206148
- Frontal kicking strip for concrete installation, 1000mm PNC 206150
- Frontal kicking strip for concrete installation, 1200mm PNC 206151
- Frontal kicking strip for concrete installation, 1600mm PNC 206152
- Pair of side kicking strips for concrete installation PNC 206157
- Frontal kicking strip, 800mm (not for refr-freezer base) PNC 206176

APPROVAL: _____



Electrolux

Modular Cooking Range Line 900XP 4 Electric Hot Plate Range on Electric Oven

- Frontal kicking strip, 1000mm (not for refr- freezer base) PNC 206177
- Frontal kicking strip, 1200mm (not for refr- freezer base) PNC 206178
- Frontal kicking strip, 1600mm (not for refr- freezer base) PNC 206179
- Pair of side kicking strips (not for refr- freezer base) PNC 206180
- 2 panels for service duct for single installation PNC 206181
- 2 panels for service duct for back to back installation PNC 206202
- Kit 4 feet for concrete installation (not for 900 line free standing grill) PNC 206210
- Water column with swivel arm (water column extension not included) PNC 206289
- Water column extension for 900 line PNC 206290
- Chimney upstand, 800mm PNC 206304
- Base support for feet or wheels - 800mm (700/900) PNC 206367
- Chimney grid net, 400mm (700XP/900) (only for 391041) PNC 206400
- Side handrail-right/left hand (900XP) PNC 216044
- Frontal handrail, 800mm PNC 216047
- Frontal handrail, 1200mm PNC 216049
- Frontal handrail, 1600mm PNC 216050
- 2 side covering panels for free standing appliances PNC 216134
- Large handrail - portioning shelf, 400mm PNC 216185
- Large handrail - portioning shelf, 800mm PNC 216186



**Modular Cooking Range Line
900XP 4 Electric Hot Plate Range on Electric Oven**

The company reserves the right to make modifications to the products without prior notice. All information correct at time of printing.

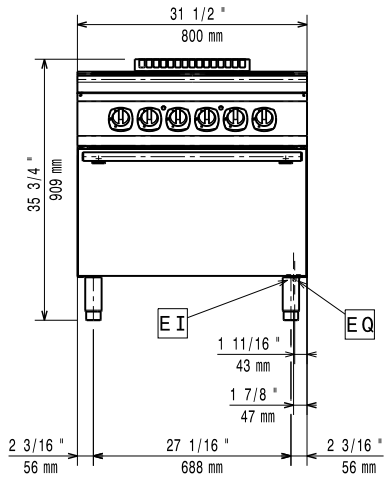
2014.10.24



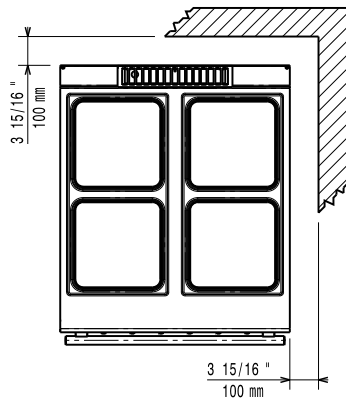
Electrolux

Modular Cooking Range Line 900XP 4 Electric Hot Plate Range on Electric Oven

Front

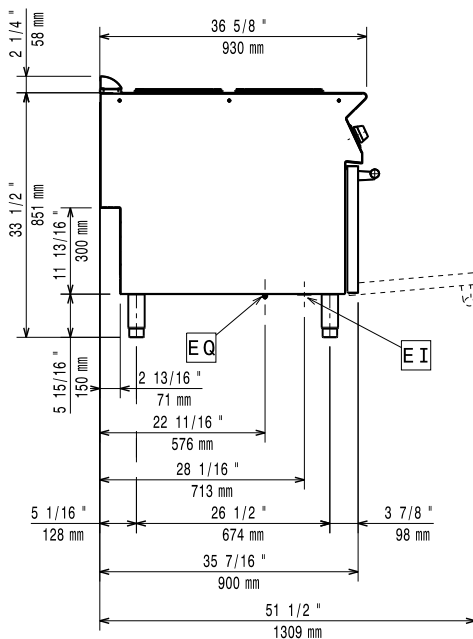


Top



EI = Electrical connection

Side



Electric

Supply voltage:

391041 (E9ECEH4QE0)	400 V/3N ph/50/60 Hz
391167 (E9ECEH4QEN)	230 V/3 ph/50/60 Hz

Electrical power:

22 kW

Total Watts:

22 kW

Oven Heat Input:

6 kW

Key Information:

Front Plates Power:	4 - 4 kW
Back Plates Power:	4 - 4 kW
Front Plates dimensions:	300x300 300x300
Back Plates dimensions:	300x300 300x300
Oven working Temperature:	110 °C MIN; 285 °C MAX
Oven Cavity Dimensions (width):	575 mm
Oven Cavity Dimensions (height):	300 mm
Oven Cavity Dimensions (depth):	700 mm
External dimensions, Height:	850 mm
External dimensions, Width:	800 mm
External dimensions, Depth:	930 mm
Net weight:	145 kg
Shipping weight:	
391041 (E9ECEH4QE0)	140 kg
391167 (E9ECEH4QEN)	170 kg
Shipping height:	
391041 (E9ECEH4QE0)	1090 mm
391167 (E9ECEH4QEN)	1120 mm
Shipping width:	1020 mm
Shipping depth:	860 mm
Shipping volume:	
391041 (E9ECEH4QE0)	0.96 m ³
391167 (E9ECEH4QEN)	1.03 m ³

If appliance is set up or next to or against temperature sensitive furniture or similar, a safety gap of approximately 150 mm should be maintained or some form of heat insulation fitted.



Modular Cooking Range Line
900XP 4 Electric Hot Plate Range on Electric Oven

The company reserves the right to make modifications to the products without prior notice. All information correct at time of printing.

High Speed Oven

Merrychef connex® 16

Merrychef connex® 16

Stainless steel



Carbon black



Features

- The connex®16 is the most versatile, high speed oven on the market.
- An all-in-one unit ideally suited to rapidly cook, toast, grill and reheat fresh or frozen food, eliminating the need for other appliances.
- Cooking up to 20x faster than other cooking methods it can provide hot food on demand.
- It has the largest cavity 40.5cm x 40.5cm (16" x 16") to oven width 45.5cm (18") ratio, and fits on a 700mm worktop, perfect when space is at a premium.
- Suitable for front-of-house, operating quietly and easy to install due to ventless cooking capabilities through a built-in catalytic converter, eliminates the need for an extraction fan.
- Cool to touch exterior makes it safe to locate anywhere with no need to allow space around the unit.
- Easy to operate with a 7" HD widescreen display and new generation easyTouch®2.0, icon driven controller, ensuring consistent, high quality dishes.
- Stainless steel cavity and casework, with a sealed rounded edged cavity makes it easy to clean.

- Patented easy access front mounted monitored air filter.
- Wi-fi/ethernet connected with access to KitchenConnect cloud for easy menu updates (or, via a USB memory stick).

Options

- Stainless steel or carbon black finishes. Highly robust glass surrounds the easyTouch® 2.0 controller.

Included accessories

- Flat cook plate.
- Guarded hand paddle with supporting side walls.
- Cooking tray, full size.
- Cool down pan.
- Cook plate liner.

For a wide range of accessories recommended to get greater flexibility out of the connex®16 and significantly reduce cleaning time visit www.merrychef.com/products/accessories

Specifications

High speed Technology® combines three heat technologies:
-Microwave
-Convection
-Tuned impingement.

MICROWAVE POWER

- Microwave setting options: Off and 5-100% in 1% increments.
- Microwave distribution system uses a rotating active antenna to ensure even heating throughout the food.

CONVECTED HEAT

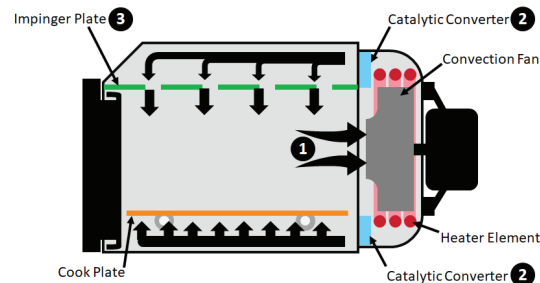
- Temperature setting options: Off and 212°F (100°C) to 527°F (275°C) in 1°C increments.
- The Heat distribution system is via Tuned Impingement, ensuring the most even browning.

VENTILATION

- Ventless certification. EPA 202 tested (8 hr).
- Internal catalytic filtration to limit grease and odour emissions.

easyTouch® 2.0 CONTROL SYSTEM

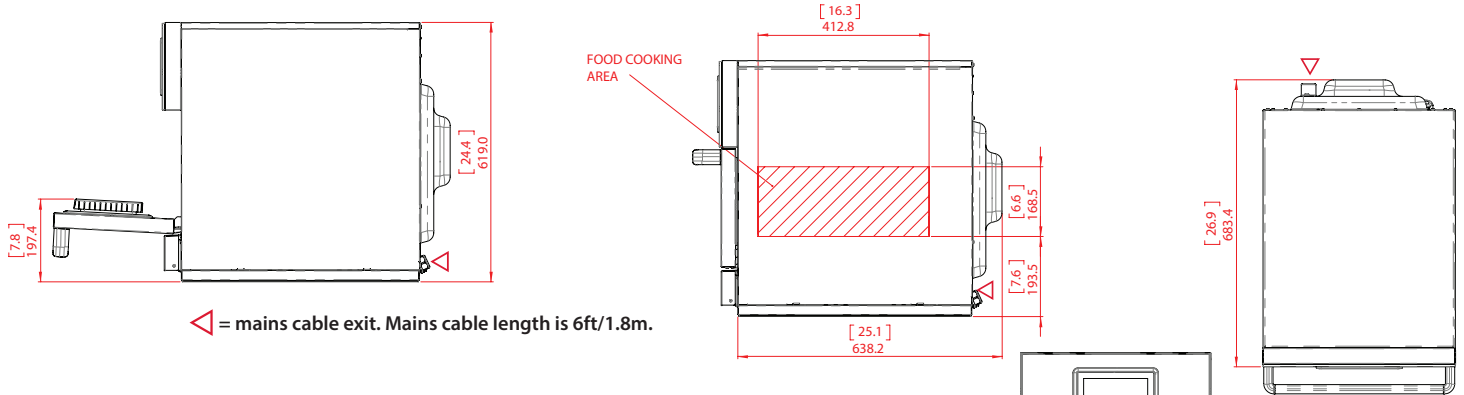
- Icon driven, HD colour touch screen control panel with unlimited storage for multi-stage cooking profiles.
- Each cooking profile offers up to six (6) stages with programmable cooking times, microwave power settings and written and/or pictorial user instructions for each stage.
- Self diagnostics capability to monitor components.
- Easy menu updates or data transfer via USB memory stick and KitchenConnect cloud.



HOW IT WORKS

The convection fan pulls air in through the back of the cavity (1). This is then heated and returned to the cavity through the catalytic converters (2) and impinger plate (3) to produce an even heat pattern in the oven. This heat pattern allows food to cook evenly and produces a crisp golden finish, every time.





DIMENSIONS/WEIGHTS: BOXED OVEN

MODEL	OVERALL SIZE			WEIGHT
	HEIGHT	WIDTH	DEPTH	
conneX®16	33.7" (855 mm)	24.4" (620 mm)	32.3" (820 mm)	NET 175 lbs. (79.2 kg)

DIMENSIONS/WEIGHTS: OVEN

MODEL	OVERALL SIZE			WEIGHT
	HEIGHT	WIDTH	DEPTH	
conneX®16	24.4" (619 mm)	18.1" (458.8 mm)	26.9" (683.4 mm)	NET 148 lbs. (67.2 kg)

No clearance required around the sides of the unit, a 2" clearance is needed above the unit. The item is not intended for built in appliances.

POWER REQUIREMENTS & OUTPUT

*This is not consumption. **This is approx. microwave power output.

Model	Model number	Finish	ELECTRICAL SUPPLY							POWER OUTPUT (APPROX.)		
			Voltage	Frequency	Arrangement and connections	Plug Type	Plug image	Plug phase current rating*	Max. power input	Microwave** (IEC 705) 100%	Convected heat	Combination mode
conneX16® high power	X16SBMV6VHE1CLKR	Stainless Steel	200-230V	60Hz	Single Phase L1+N+E	IEC 309 3 Pin		32A	6000 W	2000 W	3200 W	2000 W** + 3200 W
	X16SBMV5HML1CLAZ		200-230V	50Hz	Single Phase L1+N+E	AS/NZ 3 Pin		32A	6000 W	2000 W	3200 W	2000 W** + 3200 W
	X16SBMV5GKL1CLAZ		380-400V	50Hz	Twin Phase L1+L2+N+E	AS/NZ 5 Pin		20A	2500 W + 3300 W	2000 W	3200 W	2000 W** + 3200 W
	X16SBMV5KEL1CLCN		200-230V	50Hz	Single Phase L1+N+E	IEC 309 3 Pin		32A	6000 W	2000 W	3200 W	2000 W** + 3200 W
	X16SBMV5HEL1CLEU		220-230V	50Hz	Single Phase L1+N+E	IEC 309 3 Pin		32A	6000 W	2000 W	3200 W	2000 W** + 3200 W
	X16SBMV5BDL1CLEU		380-400V	50Hz	Twin Phase L1+L2+N+E	IEC 309 5 Pin		16A	2500 W + 3300 W	2000 W	3200 W	2000 W** + 3200 W
	X16SBMV5GCL1CLEU	380-400V	50Hz	Twin Phase L1+L2+N+E	IEC 309 5 Pin		32A	2500 W + 3300 W	2000 W	3200 W	2000 W** + 3200 W	
	X16SBMV6VHE1BKKR	Carbon Black	200-230V	60Hz	Single Phase L1+N+E	IEC 309 3 Pin		32A	6000 W	2000 W	3200 W	2000 W** + 3200 W
	X16SBMV5HML1BKAZ		200-230V	50Hz	Single Phase L1+N+E	AS/NZ 3 Pin		32A	6000 W	2000 W	3200 W	2000 W** + 3200 W
	X16SBMV5GKL1BKAZ		380-400V	50Hz	Twin Phase L1+L2+N+E	AS/NZ 5 Pin		20A	2500 W + 3300 W	2000 W	3200 W	2000 W** + 3200 W
	X16SBMV5KEL1BKCN		200-230V	50Hz	Single Phase L1+N+E	IEC 309 3 Pin		32A	6000 W	2000 W	3200 W	2000 W** + 3200 W
	X16SBMV5HEL1BKEU		220-230V	50Hz	Single Phase L1+N+E	IEC 309 3 Pin		32A	6000 W	2000 W	3200 W	2000 W** + 3200 W
	X16SBMV5BDL1BKEU		380-400V	50Hz	Twin Phase L1+L2+N+E	IEC 309 5 Pin		16A	2500 W + 3300 W	2000 W	3200 W	2000 W** + 3200 W
X16SBMV5GCL1BKEU	380-400V		50Hz	Twin Phase L1+L2+N+E	IEC 309 5 Pin		32A	2500 W + 3300 W	2000 W	3200 W	2000 W** + 3200 W	

Merrychef recommend installing a Type D circuit breaker whilst remaining in accordance with local regulations.

Griddle

**CE270-117**

Model	CE270-117
Description	Electric Griddle
Volts	220-240V/50Hz
Power(W)	4400
Thickness	1.2cm
Plate	Flat&Grooved
Dimensions (mm)	730x500x230
N.W.(KG)	31.6
Certificate	CE



HOSHIZAKI

IM-45NE (-25) / IM-45WNE CUBE ICE MAKER

Product Description

The IM-45NE (air cooled) and IM-45WNE (water cooled) are self contained ice machines. These models maintain low levels of water- and energy consumption.



- A closed water circuit offers the ultimate contamination protection, by reducing the number of points at which impurities can enter the ice making process.
- Hoshizaki ice makers are micro computer controlled, controlling the ice making process to perform at its best under varying circumstances, without having to make physical adjustments.
- A stainless steel exterior with integrated door handles provides a hygienic and high quality finish.
- Foam injected polyurethane for insulation (HFC free), helps preserve the quality and consistency of the ice produced, reducing the number of production cycles.
- An easily cleanable air filter allows end users to carry out a routine cleaning schedule, extending product life expectancy and reducing the frequency and costs of maintenance call-outs.
- Removable door gaskets help prevent any heat and contamination from entering the bin as well as making your Hoshizaki product easy to clean and maintain.

Available Models

IM-45NE (Air Cooled)
IM-45NE-25 (Air Cooled)
IM-45WNE (Water Cooled)

Ice Cubes

Model	Size	Shape
IM-45NE / WNE	Large (Standard) 28 x 28 x 32 mm	
IM-45NE-25	Medium (25) 25 x 25 x 23 mm	

Bins

Model	Type of Bin	Max. Bin Capacity
IM-45NE (-25)	Self Contained	18kg
IM-45WNE	Self Contained	18kg

Production

Model	Ice Production per 24h	Temperature	Ice Production per Cycle	Water Consumption per 24h *
IM-45NE	Approx. 44kg (15mm) / 36kg (5mm) Approx. 40kg (15mm) / 32kg (5mm) Approx. 32kg (15mm) / 29kg (5mm)	AT.10°C, WT.10°C AT.21°C, WT.15°C AT.32°C, WT.21°C	Approx. 0,67kg / 30 pcs	Approx. 0,17m ³ Approx. 0,10m ³ Approx. 0,09m ³
IM-45NE-25	Approx. 39kg (15mm) / 35kg (5mm) Approx. 35kg (15mm) / 32kg (5mm) Approx. 28kg (15mm) / 27kg (5mm)	AT.10°C, WT.10°C AT.21°C, WT.15°C AT.32°C, WT.21°C	Approx. 0,55kg / 42 pcs	Approx. 0,20m ³ Approx. 0,12m ³ Approx. 0,10m ³
IM-45WNE	Approx. 47kg (15mm) / 45kg (5mm) Approx. 40kg (15mm) / 38kg (5mm) Approx. 37kg (15mm) / 35kg (5mm)	AT.10°C, WT.10°C AT.21°C, WT.15°C AT.32°C, WT.21°C	Approx. 0,67kg / 30 pcs	Approx. 0,22m ³ Approx. 0,12m ³ Approx. 0,11m ³

*) for ice making purposes only

Two year warranty

For more information visit our website at www.hoshizaki-europe.com
Hoshizaki Europe B.V. retains the right to change products and their specifications without prior notice.

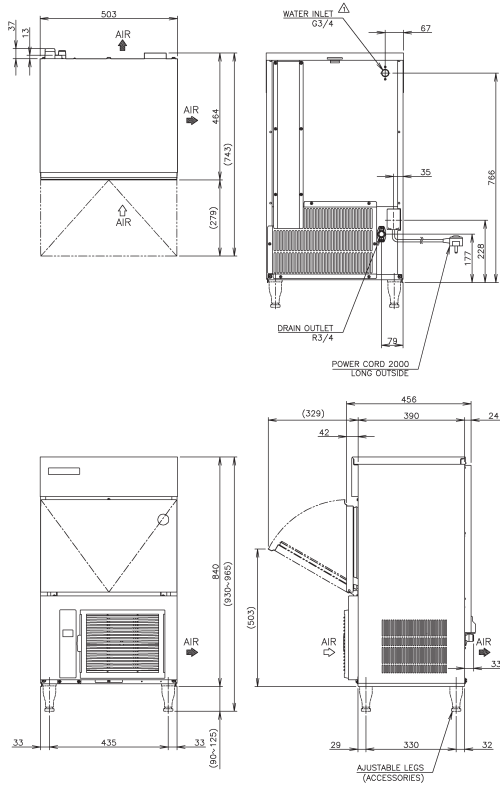




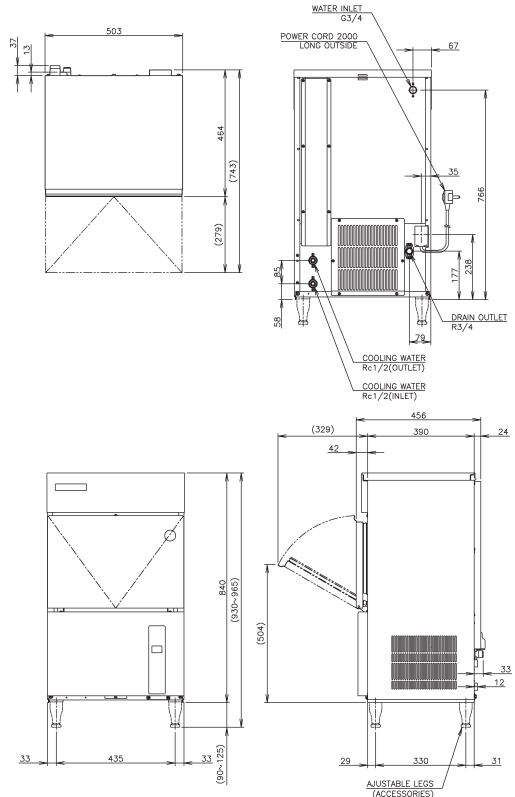
HOSHIZAKI

IM-45NE (-25) / IM-45WNE CUBE ICE MAKER

IM-45NE



IM-45WNE



Specification	IM-45NE (Air Cooled)	IM-45WNE (Water Cooled)
AC Supply Voltage	1 PHASE 220-240V 50Hz	1 PHASE 220-240V 50Hz
Amperage (AT.32°C, WT.21°C)	2.4A	2.1A
Electric Consumption (AT.32°C, WT.21°C)	330W	295W
Exterior	Stainless Steel, Galvanized Steel (Rear)	Stainless Steel, Galvanized Steel (Rear)
Insulation	Polyurethane Foam	Polyurethane Foam
Insulation Foam Blowing Agent	Water Blown	Water Blown
Connections-Electric	X-Type Con. (with CONT. Plug or UK Plug)	X-Type Con. (with CONT. Plug or UK Plug)
Connections-Water Supply	Inlet 3/4" (connected at rear side)	Inlet 3/4" (connected at rear side)
Connections-Drain	Outlet 3/4" (connected at rear side)	Outlet 3/4" (connected at rear side)
Ice Making System	Closed Cell Type	Closed Cell Type
Condenser	Air-cooled, Fin and Tube type	Water-cooled, Tube and Tube type
Heat Rejection (AT.32°C, WT.21°C)	640W	580W
Refrigerant Control	Capillary Tube	Thermostatic Expansion Valve
Refrigerant Charge	R134a	R134a
Ice Making Control System	Thermistor, Timer	Thermistor, Timer
Bin Control System	Microswitch with Time Delay Board	Microswitch with Time Delay Board
Electrical Protection	Class I Appliance, 5A Fuse	Class I Appliance, 5A Fuse
Compressor Protection	Auto- reset Overload Protector	Auto- reset Overload Protector
Ice Maker Protection	Interlock by Controller Board	Interlock by Controller Board
Dimensions Product excl. Packaging	503 x 456 x 840 (W x D x H, mm)	503 x 456 x 840 (W x D x H, mm)
Dimensions Product incl. Packaging	640 x 600 x 1021 (W x D x H, mm)	640 x 600 x 1025 (W x D x H, mm)
Weight Gross / Net	51 kg / 46 kg	52 kg / 47 kg

Operation Requirements	
Ambient Temperature	1 - 40°C
Water Supply Temperature	5 - 35°C
Water Supply Pressure	0,7-7,8 bar (0,07-0,78MPa)
Voltage Range	Rated Voltage ± 6%

Accessories
Scoop
Leg
Installation Kit

For more information please contact your local sales office:

Hoshizaki Belgium: info@hoshizaki.be
 Hoshizaki Deutschland: info@hoshizaki.de
 Hoshizaki France: info@hoshizaki.fr
 Hoshizaki Iberia: info@hoshizaki.es
 Hoshizaki Middle East: sales@hoshizaki.ae

Hoshizaki Nederland: sales@hoshizaki.nl
 Hoshizaki United Kingdom: uksales@hoshizaki.co.uk
 Other countries: sales@hoshizaki.nl

www.hoshizaki-europe.com



by **emiliomiti**

Pasta Sheeter with Built-In Cutters **NINA 250**

by La Monferrina



Built-in Cutters (rear)



Optional Extruder Attachment



Optional Ravioli Attachment

The Nina 250 table top pasta sheeter produces a 250mm (9.8”) wide sheet of pasta that can be used to make tagliatelle, lasagna, and sheets for stuffed products like ravioli, tortellini, and cappelletti. Pasta sheet thickness is adjustable with a locking lever to maintain consistent thickness. The Nina features built-in 2mm and 6mm cutters in the rear. An optional Extruder Attachment allows you to make extruded pasta shapes not possible with a pasta sheeter, making the Nina a versatile pasta machine. The optional Ravioli Attachment allows you to make automatic ravioli.

FEATURES

- › Produces a 250mm (9.8”) Sheet of Pasta
- › Built-In 2mm Pasta Cutter
- › Built-In 6mm Pasta Cutter
- › Locking Thickness Adjustment Lever

OPTIONAL ATTACHMENTS

1. **Extruder Attachment:** Mix and extrude pasta with the optional extruder attachment. Create various short and long extruded pasta shapes by changing the installed die. Automatic pasta cutter included.
2. **Ravioli Attachment:** Make automatic ravioli with the optional ravioli attachment. Your choice of either a 34mm x 40mm or 40mm x 50mm ravioli mould.



by **emiliomiti**

Pasta Sheeter with Built-In Cutters

NINA 250

by La Monferrina

TECHNICAL SPECIFICATIONS

Model	Nina 250
SKU	LM22010
Length	15.5"
Width	18"
Height	15"
Weight	108 lbs
Features	Production: 26 lbs/hr Power: 220 Volt, single phase Warranty: 1 year limited
Package Includes	Nina 250 Pasta Sheeter w/ 250mm (9.8") Rollers Built-In 2mm Pasta Cutter Built-In 6mm Pasta Cutter Power Cord w/ NEMA 6-15 Plug Feeding Paddle Owners Manual

NOTES

Technical Specifications

Undercounter Freezers								
Description	UF2100A	UF3100A	UF2100E	UF3100E	UF2100GP	UF3100GP	UF2100GC	UF3100GC
Capacity (Ltrs)	260	410	260	400	260	400	260	400
Temperature Range °C	-20° ~ -7°C	-20° ~ -7°C	-20° ~ -7°C	-20° ~ -7°C	-20° ~ -7°C	-20° ~ -7°C	-20° ~ -7°C	-20° ~ -7°C
No. Of Doors (Nos.)	2	3	2	3	2	3	2	3
Type Of Doors (Int/Ext)	SS-304/201	SS-304/201	SS-201/201	SS-201/201	SS-304/201	SS-304/201	SS-201/201	SS-201/201
Shelves Qty (Nos.)	2	3	2	3	2	3	2	3
Gn Pan	GN2/1	GN2/1	GN2/1	GN2/1	GN2/1	GN2/1	GN2/1	GN2/1
Refrigerant Gas (Type/Charge)	R404a/290g	R404a/290g	R404a/300g	R404a/350g	R290/140g	R290/140g	R290/140g	R290/140g
Voltage Supply & Frequency (V - Hz)	220/240V - 50Hz	220/240V - 50Hz	220/240V - 50Hz	220/240V - 50Hz	220/240V - 50Hz	220/240V - 50Hz	220/240V - 50Hz	220/240V - 50Hz
Max Input Power	560W	565W	335W	532W	510W	510W	510W	510W
Current Amps	3.5A	3.6A	2.3A	4.4A	2.5A	2.5A	2.5A	2.5A
Defrost	Automatic	Automatic	Automatic	Automatic	Automatic	Automatic	Automatic	Automatic
Thermostat	Digital	Digital	Digital	Digital	Digital	Digital	Digital	Digital
External Dimension (W x D x H) mm	1380 x 700 x 850	1815 x 700 x 850	1350 x 700 x 850	1800 x 700 x 850	1365 x 700 x 850	1805 x 700 x 850	1365 x 700 x 850	1805 x 700 x 850
Net Weight (Kg)	116	138	113	150	106	126	106	126
Gross Weight (Kg)	140	162	121	175	125	152	125	152

Technical Specifications

Undercounter Chillers										
Description	UC2100A	UC3100A	UC2100E	UC3100E	UC3190EDR	UC2160EDR	UC2100GP	UC3100GP	UC2100GC	UC3100GC
Capacity (Ltrs)	260	410	260	400	400	260	260	400	260	400
Temperature Range °C	0° ~ +12°C	0° ~ +12°C	0° ~ +12°C	0° ~ +12°C	0° ~ +12°C	0° ~ +12°C	0° ~ +12°C	0° ~ +12°C	0° ~ +12°C	0° ~ +12°C
No. Of Doors (Nos.)	2	3	2	3	9 DRAWERS	6 DRAWERS	2	3	2	3
Type Of Doors (Int/Ext)	SS-304/201	SS-304/201	SS-201/201	SS-201/201	SS-304/201	SS-304/201	SS-304/201	SS-304/201	SS-201/201	SS-201/201
Shelves Qty (Nos.)	2	3	2	3	9 DRAWERS	6 DRAWERS	2	3	2	3
Gn Pan	GN2/1	GN2/1	GN2/1	GN2/1	NA	NA	GN2/1	GN2/1	GN2/1	GN2/1
Refrigerant Gas (Type/Charge)	R134a/245g	R134a/245g	R134a/260g	R134a/260g	R134a/260g	R134a/260g	R290/50g	R290/50g	R290/50g	R290/50g
Voltage Supply & Frequency (V - Hz)	220-240V/50Hz	220-240V/50Hz	220-240V/50Hz	220-240V/50Hz	220-240V/50Hz	220-240V/50Hz	220-240V/50Hz	220-240V/50Hz	220-240V/50Hz	220-240V/50Hz
Max Input Power	340W	340W	350W	350W	350W	350W	255W	255W	255W	255W
Current Amps	1.97A	1.97A	2.2A	2.2A	2.2A	2.2A	1.8A	2.0A	1.8A	2.0A
Defrost	Automatic	Automatic	Automatic	Automatic	Automatic	Automatic	Automatic	Automatic	Automatic	Automatic
Thermostat	Digital	Digital	Digital	Digital	Digital	Digital	Digital	Digital	Digital	Digital
External Dimension (W x D x H) mm	1380 x 700 x 850	1815 x 700 x 850	1350 x 700 x 850	1800 x 700 x 850	1800 x 700 x 850	1350 x 700 x 850	1365 x 700 x 850	1805x700x850	1365 x 700 x 850	1805 x 700 x 850
Net Weight (Kg)	112	135	100	124	160	124	96	116	96	116
Gross Weight (Kg)	136	159	118	149	185	142	115	142	115	142

Technical Specifications

Saladettes and Sandwich Stations								
Description	SC2100B	SC3100B	SC2100A	SC3100A	SC2100GB	SC3100GB	SC2100GA	SC3100GA
Capacity (Ltrs)	214	342	239	389	260	400	260	400
No. Of Doors (Nos.)	2	3	2	3	2	3	2	3
Type Of Doors (Int/Ext)	SS-304/201	SS-304/201	SS-304/201	SS-304/201	SS-201/201	SS-201/201	SS-201/201	SS-201/201
Temperature Range °C	2° ~ +8°C	2° ~ +8°C	2° ~ +8°C	2° ~ +8°C	2° ~ +8°C	2° ~ +8°C	2° ~ +8°C	2° ~ +8°C
Shelves Qty (Nos.)	2	3	2	3	2	3	2	3
GN Pan	GN2/1	GN2/1	GN2/1	GN2/1	GN2/1	GN2/1	GN2/1	GN2/1
Toppings Pan Slot	NA	NA	YES	YES	NA	NA	YES	YES
Refrigerant Gas (Type/Charge)	R600a/88g	R290/110g	R600a/88g	R290/110g	R290/55g	R290/60g	R290/55g	R290/60g
Voltage Supply & Frequency (V - Hz)	220/240V - 50Hz	220/240V - 50Hz	220/240V - 50Hz	220/240V - 50Hz	220/240V - 50Hz	220/240V - 50Hz	220/240V - 50Hz	220/240V - 50Hz
Max Input Power	143W	230W	143W	230W	143W	152W	143W	152W
Current Amps	1.1A	1.49A	1.1A	1.49A	1.1A	1.5A	1.1A	1.5A
Defrost	Automatic	Automatic	Automatic	Automatic	Automatic	Automatic	Automatic	Automatic
Thermostat	Digital	Digital	Digital	Digital	Digital	Digital	Digital	Digital
External Dimension (W x D x H) mm	900 x 700 x 880	1365 x 700 x 880	900 x 700 x 1005	1365 x 700 x 1005	900 x 700 x 850	1365 x 700 x 850	900 x 700 x 990	1365 x 700 x 990
Net Weight (Kg)	87	106	84	112	72	110	72	110
Gross Weight (Kg)	100	132	103	143	83	130	83	130

Technical Specifications

Reach-in Chillers								
Description	RC2D640E	RC4D1390E	RC2D700A	RC4D1450A	RC2D700GP	RC4D1450GP	RC2D700GC	RC4D1450GC
Capacity (Ltrs)	600	1200	650	1350	650	1350	650	1350
Temperature Range	0° ~ +12°C	0° ~ +12°C	0° ~ +12°C	0° ~ +12°C	0° ~ +12°C	0° ~ +12°C	0° ~ +12°C	0° ~ +12°C
No Of Doors	2	4	2	4	2	4	2	4
Type Of Doors (Int/Ext)	SS-201/201	SS-201/201	SS-304/201	SS-304/201	SS-304/201	SS-304/201	SS-201/201	SS-201/201
Shelves Qty	3	6	3	6	4	8	4	8
Light	No	No	Yes	Yes	Yes	Yes	Yes	Yes
Refrigerant Gas (Type/Charge)	R134a/250g	R134a/280g	R134a/250g	R134a/300g	R290/90g	R290/120g	R290/90g	R290/120g
Voltage & Frequency (V - Hz)	220-240V/ 50Hz	220-240V/ 50Hz	220-240V/ 50Hz	220-240V/ 50Hz	220-240V/ 50Hz	220-240V/ 50Hz	220-240V/50Hz	220-240V/50Hz
Power (Watts)	270	358	322	524	250	600	250	600
Current (Amps)	2.0	2.5	4.5	4.5	1.3	3.3	1.3	3.3
Defrost	Automatic	Automatic	Automatic	Automatic	Automatic	Automatic	Automatic	Automatic
Temperature Display LED	Yes	Yes	Yes	Yes	Yes	Yes	Yes	Yes
External Dimension (W x D x H) mm	680 x 755 x 1965	1220 x 755 x 1965	700 x 820 x 2050	1400 x 820 x 2050	700 x 880 x 2043	1400 x 880 x 2043	700 x 880 x 2043	1400 x 880 x 2043
Net Weight (Kg)	93	135	122	187	112	190	112	190
Gross Weight (Kg)	103	150	146	210	122	204	122	204

Technical Specifications

Reach-In Freezers								
Description	RF2D640E	RF4D1390E	RF2D700A	RF4D1450A	RF2D700GP	RF4D1450GP	RF2D700GC	RF4D1450GC
Capacity (Ltrs)	600	1200	650	1350	650	1350	650	1350
Temperature Range	-20° ~ -7°C	-20° ~ -7°C	-20° ~ -7°C	-20° ~ -7°C	-20° ~ -7°C	-20° ~ -7°C	-20° ~ -7°C	-20° ~ -7°C
No Of Doors	2	4	2	4	2	4	2	4
Type Of Doors (Int/Ext)	SS-201/201	SS-201/201	SS-304/201	SS-304/201	SS-304/201	SS-304/201	SS-201/201	SS-201/201
Shelves Qty	3	6	3	6	4	8	4	8
Light	No	No	Yes	Yes	Yes	Yes	Yes	Yes
Refrigerant Gas (Type/Charge)	R134a/330g	R134a/320g	R134a/290g	R134a/440g	R290/115g	R290/120g x 2	R290/115g	R290/120g x 2
Voltage & Frequency (V - Hz)	220-240V/ 50Hz	220-240V/ 50Hz	220-240V/ 50Hz	220-240V/ 50Hz	220-240V/ 50Hz	220-240V/ 50Hz	220-240V/ 50Hz	220-240V/ 50Hz
Power (Watts)	350	439	750	880	522	950	522	950
Current (Amps)	2.2	4.7	7.1	8.5	2.6	4.9	2.6	4.9
Defrost	Automatic	Automatic	Automatic	Automatic	Automatic	Automatic	Automatic	Automatic
Temperature Display LED	Yes	Yes	Yes	Yes	Yes	Yes	Yes	Yes
External Dimension (W x D x H) mm	680 x 755 x 1965	1220 x 755 x 1965	700 x 820 x 2050	1400 x 820 x 2050	700 x 880 x 2043	1400 x 880 x 2043	700 x 880 x 2043	1400 x 880 x 2043
Net Weight (Kg)	98	142	129	195	119	200	119	200
Gross Weight (Kg)	108	157	153	218	129	214	129	214

Technical Specifications

Diced Ice Markers							
Model Name	SL35AG	SL60AG	SL90AG	SL180AG	SL260AG	SL350AG	CM650A
Type	Ice Cuber	Ice Cuber	Ice Cuber	Ice Cuber	Ice Cuber	Ice Cuber	Ice Cuber
Production In 24 Hrs (Kg)	20	32	46	88	100	155	300
Storage Capacity (Kg)	4	9	25	40	60	65	Bin Separate
Cube Size (g)	14	14-17-32-41	14-17-32-41	14-17-32-41	14-17-32-41	14-17-32-41-60	14-17-32-41-60
Voltage / Frequency / Phase	230V ~ 50 Hz -1 Ph	230V ~ 50 Hz -1 Ph	230V ~ 50 Hz -1 Ph	230V ~ 50 Hz -1 Ph	230V ~ 50 Hz -1 Ph	230V ~ 50 Hz -1 Ph	230V ~ 50 Hz -1 Ph
Inlet Water Temp °C	+15°C	+15°C	+15°C	+15°C	+15°C	+15°C	+15°C
Power Input (Watt)	320	350	450	800	850	1400	2600
Cooling System	Air-Cooled	Air-Cooled	Air-Cooled	Air-Cooled	Air-Cooled	Air-Cooled	Air-Cooled
Dimension (W x D x H) mm	355 x 404 x 590	387 x 465 x 687	497 x 592 x 797	735 x 603 x 907	735 x 603 x 1007	840 x 740 x 1075	1250 x 580 x 848
Net Weight (Kg)	30	38	52	71	74	118	152

Technical Specifications

Back Bar Chiller		
Description	BC250A	BC350A
Capacity (Ltrs)	190	320
Cooling Type	Ventilated	Ventilated
No. of Doors (Nos.)	2	3
Type of Doors	Glass Door	Glass Door
Temperature Range °C	1 ~ +10°C	1 ~ +10°C
Shelves Qty/Colour/Adjustable	4 / White	6 / White
Refrigerant Gas (Type/Charge)	R600a/70g	R600a/90g
Voltage Supply & Frequency (V - Hz)	220-240V/50Hz	220-240V/50Hz
Max Input Power	210W	345W
Defrost	Automatic	Automatic
External Dimension (W x D x H) mm	900 x 520 x 900	1350 x 520 x 900
Net Weight (Kg)	62	80
Gross Weight (Kg)	65	87.5



ELI Double skin	ELAI Double skin	Wine-line	Café-line	Pastry, bakery & pizza	hygiene&clean
•	•	•	•	•	•
3	3	3	3	4	3
40 baskets / 720 dishes	40 baskets / 720 dishes	40 baskets / 720 dishes	40 baskets / 720 dishes	40 baskets / 880 dishes	40 baskets / 480 dishes (DIN 10512)
335	335	335	335	400	335
600x615x820	600x615x820	600x615x820	600x615x820	600x703x850	600x615x820
500x500	500x500	500x500	500x500	600x500; 500x500	500x500
5,35	5,35	6,85	9,85	6,68	6,85
2.5	2.5	3.8	2.5	2	3.0 (DIN 10512) 4.0 (A ₀ 60)
•	•	•	•	•	•
•	•	•	•	•	•
400V/3N/50Hz, convertible on site to 230V/1N or 230V/3/50Hz	400V/3N/50Hz, convertible on site to 230V/1N or 230V/3/50Hz	400V/3N/50Hz, convertible on site to 230V/1N or 230V/3/50Hz	400V/3N/50Hz, convertible on site to 230V/1N or 230V/3/50Hz	400V/3N/50Hz, convertible on site to 230V/1N or 230V/3/50Hz	400V/3N/50Hz, convertible on site to 230V/1N or 230V/3/50Hz
1 basket for 18 plates + 1 basket for cups + 2 cutlery containers	1 basket for 18 plates + 1 basket for cups + 2 cutlery containers	1 basket for cups + 1 basket for wine glasses	1 basket for 18 plates + 1 basket for cups + 2 cutlery containers	1 basket 600x500mm for plates + 1 s/s rack for 600x400mm trays	1 basket for 12 dishes + 1 basket for cups +2 cutlery containers



Description	EHT8TI	EHT8I	EHT8
Automatic hood	•		
Wash-Safe Control	•	•	•
Sanitation guaranteed	•	•	•
Double skin insulated hood	•	•	
Electrical connection	400V/3N/50Hz convertible on site to 230V/1N or 230/3/50Hz	400V/3N/50Hz convertible on site to 230V/1N or 230/3/50Hz	400V/3N/50Hz convertible on site to 230V/1N or 230/3/50Hz
Number of cycles	3	3	3
Capacity (NSF/ANSI 3 mode)	63 racks/hour 1134 dishes/hour	63 racks/hour 1134 dishes/hour	63 racks/hour 1134 dishes/hour
Capacity (High Productivity mode)*	80 racks/hour 1440 dishes/hour	80 racks/hour 1440 dishes/hour	80 racks/hour 1440 dishes/hour
External dimensions (wxdxh)	667x755x1567	752x755x1567	746x755x1549
External dimensions with ESD (wxdxh)	667x755x2273	752x755x2273	746x755x2273
Basket dimension (mm)	500x500	500x500	500x500
Wash tank capacity (lt)	24	24	24
Wash pump power (kW)	0,8	0,8	0,8
Boiler power (kW)**	9	9	9
Water consumption (lt/cycle)	2	2	2
Total power (kW)***	9,9	9,9	9,9
Noise level (dBA)	< 63	< 63	< 68
Built-in rinse aid dispenser	•	•	•
Included baskets	1 basket for 18 plates 1 basket for cups 2 cutlery containers	1 basket for 18 plates 1 basket for cups 2 cutlery containers	1 basket for 18 plates 1 cutlery container

Ninja 2x20 Stainless Steel

Price: **Price On Request**

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Specifications

	Ninja 2x20 Stainless Steel
Body Material	Stainless Steel
Dimension	360 MM (H) X 610 (W) X 115 MM (D)
Power	230 V
Type	Celling / Wall Mounting
Tubes	Two Tubes 24" / 18watts Electronic Chock 18 Watts
Transformer	1 KV



Electrolux
PROFESSIONAL

**Modular Cooking Range Line
700XP Two Wells Freestanding
Electric Fryer 7 liter**

ITEM # _____

MODEL # _____

NAME # _____

SIS # _____

AIA # _____



371078 (E7FREH2BF0)

7+7-lt electric Fryer free standing with 2 "V" shape wells (external heating elements) and 2 baskets

371141 (E7FREH22FN)

7+7-lt electric Fryer free standing with 2 "V" shape wells (external heating elements) and 2 baskets

Short Form Specification

Item No. _____

To be installed on height adjustable feet in stainless steel. High efficiency infrared heating elements (10.8kW) attached to the outside of the well. Deep drawn V-shaped well. Oil drains through a tap into a container under the well. Melting function to safely heat-up solid shortening used to fry products. Exterior panels in stainless steel with Scotch Brite finish. One piece pressed work top in 1.5 mm thick stainless steel. Right-angled side edges to allow flush-fitting junction between units.

Main Features

- Unit to be mounted on height adjustable feet in stainless steel.
- Deep drawn V-Shaped wells.
- High efficiency infrared heating elements are attached to the outside of the wells.
- Thermostatic regulation of oil temperature up to a maximum of 185 °C.
- Overheat protection thermostat as standard on all units.
- Oil drains through a tap into a drainage container positioned under the wells.
- All major compartments located in front of unit for ease of maintenance.
- IPx4 water protection.
- Optional portable oil quality monitoring tool (code 9B8081) for efficient oil management.

Construction

- All exterior panels in Stainless Steel with Scotch Brite finishing.
- One piece pressed 1.5 mm work top in Stainless steel.
- Model has right-angled side edges to allow flush fitting joints between units, eliminating gaps and possible dirt traps.
- Interior of well with rounded corners for ease of cleaning.

Sustainability



- This model is compliant with Swiss Energy Efficiency Ordinance (730.02).

Included Accessories

- 2 of Door for open base PNC 206350 cupboard
- 2 of Basket for 7lt top and free PNC 921608 standing fryers

Optional Accessories

- Junction sealing kit PNC 206086
- Kit 4 wheels - 2 swivelling with brake - it is mandatory to install Base support and wheels PNC 206135
- Flanged feet kit PNC 206136
- Support for bridge type installation, 1000mm (only for 371141) PNC 206138
- Support for bridge type installation, 1200mm (only for 371078) PNC 206139
- Frontal kicking strip for concrete installation, 800mm PNC 206148

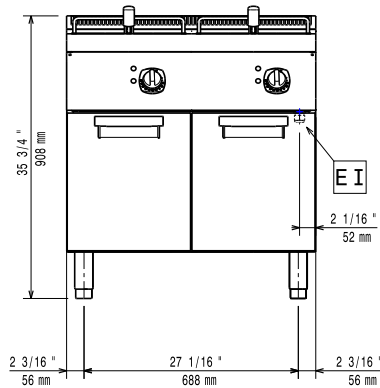
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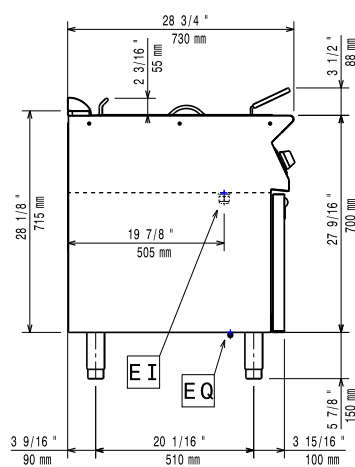
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- Frontal kicking strip for concrete installation, 1000mm PNC 206150
- Frontal kicking strip for concrete installation, 1200mm PNC 206151
- Frontal kicking strip for concrete installation, 1600mm PNC 206152
- Frontal kicking strip, 800mm (not for refr-freezer base) PNC 206176
- Frontal kicking strip, 1000mm (not for refr-freezer base) PNC 206177
- Frontal kicking strip, 1200mm (not for refr-freezer base) PNC 206178
- Frontal kicking strip, 1600mm (not for refr-freezer base) PNC 206179
- Kit 4 feet for concrete installation (not for 900 line free standing grill) PNC 206210
- Pair of side kicking strips PNC 206249
- Pair of side kicking strips for concrete installation PNC 206265
- Chimney upstand, 800mm (only for 371078) PNC 206304
- Right and left side handrails PNC 206307
- Back handrail 800 mm PNC 206308
- Door for open base cupboard PNC 206350
- Base support for feet or wheels - 800mm (700/900) PNC 206367
- Base support for feet or wheels - 1200mm (700/900) PNC 206368
- Base support for feet or wheels - 1600mm (700/900) PNC 206369
- Base support for feet or wheels - 2000mm (700/900) PNC 206370
- Rear paneling - 800mm (700/900) PNC 206374
- Rear paneling - 1000mm (700/900) PNC 206375
- Rear paneling - 1200mm (700/900) PNC 206376
- Chimney grid net, 400mm (700XP/900) PNC 206400
- 2 side covering panels for free standing appliances PNC 216000
- Basket for 7lt top and free standing fryers PNC 921608
- Filter for fryer oil collection basin for 7lt, 14lt, 15lt free standing fryers PNC 921693
- 2 baskets for 2x5lt and 7lt electric fryers PNC 960638

Front

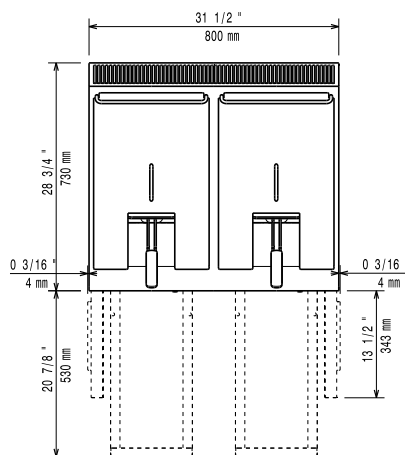


Side



EI = Electrical inlet (power)
 EQ = Equipotential screw

Top



Electric

Supply voltage:

371078 (E7FREH2BF0) 380-400 V/3N ph/50/60 Hz

371141 (E7FREH22FN) 230 V/3 ph/50/60 Hz

Total Watts: 10.8 kW

Predisposed for:

371078 (E7FREH2BF0) 380-400V 3N- 50/60Hz
 9,8-10,8kW

Key Information:

Usable well dimensions (width):

240 mm

Usable well dimensions (height):

235 mm

Usable well dimensions (depth):

380 mm

Well capacity:

5.5 lt MIN; 7 lt MAX

Thermostat Range:

105 °C MIN; 185 °C MAX

Net weight:

69 kg

Shipping weight:

81 kg

Shipping height:

371078 (E7FREH2BF0) 1130 mm

371141 (E7FREH22FN) 1140 mm

Shipping width:

820 mm

Shipping depth:

860 mm

Shipping volume:

0.8 m³

If appliance is set up or next to or against temperature sensitive furniture or similar, a safety gap of approximately 150 mm should be maintained or some form of heat insulation fitted.

Certification group:

371078 (E7FREH2BF0) N7FE1

371141 (E7FREH22FN) N7FE2