eurodib

Providing superior quality kitchen equipment since 1996

Fournisseur d'équipements de cuisine de qualité supérieure depuis 1996

2022

Contents

eurodib

At Eurodib, we strive to be at the forefront of product development and innovation without sacrificing the essentials. We pride ourselves in our knowledge and understanding of crucial requirements for day-to-day foodservice operations and large-scale production. Traditionally known for supplying fine European products that have been trusted and valued in the industry for years, we are constantly seeking new ways to meet the growing needs of an ever-changing market.

We present you with some brand-new products, updated features and forecast what is to come. These are exciting times for us, and we're honored to have your trust and partnership as we continue moving forward.

What's new?

ATV-DVCK
p. 102

ATMOVAC

Domestic vacuum machines and accessories, designed for retail

CASA
p. 79

Santa Ana
p. 90

Growing opportunities to serve the industrial market

Pampero 30/20D3
p. 86

Solar 2-24/D3W
p. 88

For professionals requiring precise temperature control and ample working space

Expanded range of blast chillers

GEMM
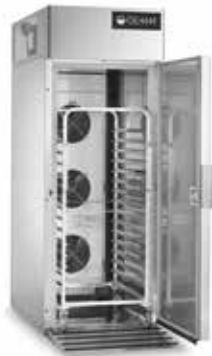
BCC4008
p. 29

ARG30
p. 31

EcoBlast 320
p. 27

EcoBlast 620
p. 27

Ice cream & gelato machines, available in a variety of sizes

CREA 10K
p. 30

CREA 5K
p. 30

spidocook
PROFESSIONAL BY DESIGN

New to the US market, introducing next-level grilling technology

SAP020PT
p. 44

SAP200
p. 52

Powerful and reliable, for everyday kitchen use

C-TRONIC 6VT
p. 59

Dough preparation, simplified

P-ROLL 320/2 PLUS
p. 73

lamber

Lamber deluxe undercounter dishwasher, soon available with increased door clearance: 14.5" vs. 12.5"

Brema ice machines with 23 g cube production and AWS (automatic washing system) feature

BREMA®
Ice Makers

1.28" L
1.24" H

B-Qube

Be sure to visit our **NEW** website www.eurodib.com to see our complete product offering and download up-to-date marketing materials

DISHWASHERS

Through meticulous design and technological innovation, Lamber has become a leader in the industry with dishwashing products that stand out aesthetically and for their functionality.

Their approach to manufacturing is a direct response to customer demand, blending sophisticated data processing techniques with human expertise. Product design, procurement of raw materials, assembly, testing, packaging, and shipment are all completed in-house, and to the highest of standards.

In 1948, Lamber made a commitment to delivering high-quality product and reliable services; the UNI EN ISO 9001 certification is a result of their continued dedication. Today, 80% of Lamber's production is exported internationally, providing the global market with avant-garde dishwashers adapted to the needs and desires of its vast clientele.

Building the present by designing the future

Distinguished by their reliability, cost efficiency and quality construction, Lamber dishwashers are built to withstand the demands of the busiest kitchens, leaving dishes sanitized after every cycle without the need for harsh chemicals. Reduced consumption of water and detergent provides significant savings, and skilled technical support for parts and services brings peace of mind.

Standard Features

- AISI 304 18/10 stainless steel construction inside & out

- Stainless steel wash and rinse arms (top & bottom)

- High temperature rinse cycles

- User-friendly control panel

- Water consumption as low as 0.5 gal/cycle (on most models)

Special Features
(Available on select models)

- Soft Start

- Multiple options for cycle duration

- Double wall thermal and acoustic insulation

- Interactive control panel with programmable wash parameters

- Energy Star Certification

Undercounter

Deluxe high-temperature undercounter dishwashers

lamber

Soft start • **Soap and rinse pumps** • **Stainless steel upper and lower rotating wash and rinse arms** • **Removable control panel for easy maintenance** • **Automatic tank loading** • **Door opening safety device** • **Thermocontrol: guarantees accurate rinse temperature every cycle including during long-term, continous use** • **Security thermostat**

	F92EKDPS*	F92EKDPSAD	F92DYPS	DSP4DPS
Special features	Soft touch electronic control panel with temperature display. Double wall thermal and acoustic insulation	Auto-drain. Soft touch electronic control panel with temperature display. Double wall thermal and acoustic insulation	Electronic interactive control panel with programmable wash parameters, wash phase display, programmable rinse-aid doses and cycle counter. Double wall thermal and acoustic insulation	Wash and rinse temperature thermometers
Note	15 minute cycle ensures complete germ elimination	Special order. 50% non-refundable deposit required		
Drain type	Drain pump	Drain pump	Drain pump	Drain pump
Power	208-240V, 6650W, 29A	208-240V, 6650W, 29A	208-240V, 6650W, 29A	208-240V, 3650W, 15A
Plug	Hardwired	Hardwired	Hardwired	Hardwired
Included racks	1 x flat, 2 x dishes, 2 x cutlery inserts	1 x flat, 2 x dishes, 2 x cutlery inserts	1 x flat, 2 x dishes, 2 x cutlery inserts	1 x flat, 1 x dishes, 1 x cutlery insert
Wash cycle capacity	30 - 20 - 15 - 4 baskets/hr	30 - 20 - 15 - 4 baskets/hr	30 - 20 - 15 - 4 baskets/hr	30 baskets/hr
Clearance	12.5"	12.5"	12.5"	12"
Rack size (L × W)	20" × 20"	20" × 20"	20" × 20"	20" × 20"
Rinse temperature	179 - 194°F (82 - 90°C)	179 - 194°F (82 - 90°C)	179 - 194°F (82 - 90°C)	
Water consumption per cycle	0.63 Gal (2.4 L)	0.63 Gal (2.4 L)	0.63 Gal (2.4 L)	0.63 Gal (2.4 L)
Tank capacity	4.8 Gal (18.2 L)	4.8 Gal (18.2 L)	4.8 Gal (18.2 L)	4.8 Gal (18.2 L)
Inlet temp	131°F (55°C)	131°F (55°C)	131°F (55°C)	131°F (55°C)
Inlet size	3/4"	3/4"	3/4"	3/4"
Drain size	3/4"	3/4"	3/4"	3/4"
Cycle duration	2 - 3 - 4 - 15 mins.	2 - 3 - 4 - 15 mins.	2 - 3 - 4 - 15 mins.	2 mins.
Construction	Stainless steel 18/10 AISI 304	Stainless steel 18/10 AISI 304	Stainless steel 18/10 AISI 304	Stainless steel 18/10 AISI 304
Dimensions (L × W × H)	25.7" × 23.7" × 33"	25.7" × 23.7" × 33"	25.7" × 23.7" × 33"	25" × 24" × 32"
Net weight	152 lbs	152 lbs	170 lbs	137 lbs
Ship dim. (L × W × H)	45" × 32" × 47"	45" × 32" × 47"	45" × 32" × 47"	30" × 30" × 43"
Ship weight	225 lbs	225 lbs	225 lbs	160 lbs

*Warranty:
2 years parts and labor

Warranty:
1 year parts and labor
Made in Italy

F92EKDPS
&
F92EKDPSAD

F92DYPS

DSP4DPS

9

Glasswashers

High-temperature glasswashers

lamber

Soap and rinse pumps • Stainless steel lower rotating wash arm • Stainless steel upper and lower rotating rinse arms • Removable control panel for easy maintenance • Automatic tank loading • Door opening safety device • Thermocontrol: guarantees accurate rinse temperature every cycle including during long-term, continous use • Security thermostat

	DSP3	S480EKDPS	S480EKS
Special features	Wash and rinse temperature thermometers	Soft start. Soft touch electronic control panel with temperature display. Double wall thermal insulation	Soft start. Soft touch electronic control panel with temperature display. Double wall thermal insulation
Option		S480EKDPS 380V	
Drain type	Gravity drain	Drain pump	Gravity drain
Power	208-240V, 3200W, 15A ,	208-240V, 3200W, 15A ,	208-240V, 3200W, 15A ,
Plug	6-20P	6-20P	6-20P
Included racks	2 x glasses, 1 x saucer insert, 2 x cutlery insert	2 x glasses, 1 x saucer insert, 1 x cutlery insert	2 x glasses, 1 x saucer insert, 1 x cutlery insert
Wash cycle capacity	30 baskets/hr	60 - 30 - 20 baskets/hr	60 - 30 - 20 baskets/hr
Clearance	11.8"	12"	12"
Rack size (L × W)	16" × 16"	16" × 16"	16" × 16"
Rinse temperature	179 - 194°F (82 - 90°C)	179 - 194°F (82 - 90°C)	179 - 194°F (82 - 90°C)
Water consumption per cycle	0.63 Gal (2.4 L)	0.63 Gal (2.4 L)	0.63 Gal (2.4 L)
Tank capacity	4Gal (15L)	4.8 Gal (18.2 L)	4.8 Gal (18.2 L)
Inlet temp	131°F (55°C)	131°F (55°C)	131°F (55°C)
Inlet size	3/4"	3/4"	3/4"
Drain size	1-1/4"	3/4"	1-1/4"
Cycle duration	2 mins.	1 - 2 - 3 mins.	1 - 2 - 3 mins.
Construction	Stainless steel 18/10 AISI 304	Stainless steel 18/10 AISI 304	Stainless steel 18/10 AISI 304
Dimensions (L × W × H)	20" × 18" × 31"	20" × 19" × 29.25"	20" × 19" × 29.25"
Net weight	77 lbs	106 lbs	106 lbs
Ship dim. (L × W × H)	25" × 25" × 41"	47" × 43" × 32"	47" × 43" × 32"
Ship weight	120 lbs	135 lbs	135 lbs

Warranty:
1 year parts and labor
Made in Italy

DISHWASHERS

Pass-Through

High-temperature pass-through dishwashers

Alamber

Soft start • Soap and rinse pumps • Soft touch electronic control panel with temperature display • Double wall thermal insulation • Cycle initiated by closed hood • Stainless steel upper and lower wash and rinse arms • Self-washing slanted tank with rounded edges • Integral tank filters • Pressed self-cleaning door • Removable control panel for easy maintenance • Automatic tank loading • Door opening safety device • Thermocontrol: guarantees accurate rinse temperature every cycle including during long-term, continous use • Security thermostat

	L21EKDPS	L21EKS
Option	L21EKDPS 3PH. Special order. 50% non-refundable deposit required	L21EKS 3PH. Special order. 50% non-refundable deposit required
Note	Tables not included	Tables not included
Drain type	Drain pump	Gravity drain
Power	208-240V 1PH, 6650W, 28A ,	208-240V 1PH, 6650W, 28A ,
Plug	Hardwired	Hardwired
Included racks	1 x flat, 2 x dishes, 2 x cutlery inserts	1 x flat, 2 x dishes, 2 x cutlery inserts
Wash cycle capacity	30 - 20 - 15 baskets/hr	30 - 20 - 15 baskets/hr
Clearance	15"	15"
Rack size (L × W)	20" × 20"	20" × 20"
Rinse temperature	179 - 194°F (82 - 90°C)	179 - 194°F (82 - 90°C)
Water consumption per cycle	0.63 Gal (2.4 L)	0.63 Gal (2.4 L)
Tank capacity	5.5 Gal (21 L)	5.5 Gal (21 L)
Inlet temp	131°F (55°C)	131°F (55°C)
Inlet size	3/4"	1-1/4"
Drain size	3/4"	1-1/4"
Cycle duration	2 - 3 - 4 mins.	2 - 3 - 4 mins.
Construction	Stainless steel 18/10 AISI 304	Stainless steel 18/10 AISI 304
Dimensions (L × W × H)	29.75" × 23.75" × 56.5"	29.75" × 23.75" × 56.5"
Net weight	264 lbs	264 lbs
Ship dim. (L × W × H)	33.75" × 28.75" × 56.5"	33.75" × 28.75" × 56.5"
Ship weight	286 lbs	286 lbs

Warranty:
2 years parts and labor
Made in Italy

Pass-Through

lamber

High-temperature pass-through dishwashers

Soft start • Soap and rinse pumps • Soft touch electronic control panel with temperature display • Double wall thermal and acoustic insulation • Cycle initiated by closed hood • Stainless steel upper and lower wash and rinse arms • Self-washing slanted tank with rounded edges • Integral tank filters • Pressed self-cleaning door • Removable control panel for easy maintenance • Automatic tank loading • Door opening safety device • Thermocontrol: guarantees accurate rinse temperature every cycle including during long-term, continous use • Security thermostat

	L25EKDPS	L25EKS
Note	Tables not included	Tables not included
Drain type	Drain pump	Gravity drain
Power	208-240V 1PH, 7100W, 33A	208-240V 1PH, 7100W, 33A
Plug	Hardwired	Hardwired
Included racks	1 x flat, 2 x dishes, 2 x cutlery inserts	1 x flat, 2 x dishes, 2 x cutlery inserts
Wash cycle capacity	60 - 30 - 20 baskets/hr	60 - 30 - 20 baskets/hr
Clearance	16.3"	16.3"
Rack size (L × W)	20" × 20"	20" × 20"
Rinse temperature	179 - 194°F (82 - 90°C)	179 - 194°F (82 - 90°C)
Water consumption per cycle	0.69 Gal (2.6 L)	0.69 Gal (2.6 L)
Tank capacity	9 Gal (34 L)	9 Gal (34 L)
Inlet temp	131°F (55°C)	131°F (55°C)
Inlet size	3/4"	3/4"
Drain size	3/4"	1-1/4"
Cycle duration	1 - 2 - 3 mins.	1 - 2 - 3 mins.
Construction	Stainless steel 18/10 AISI 304	Stainless steel 18/10 AISI 304
Dimensions (L × W × H)	29.75" × 26.5" × 57.5"	29.75" × 26.5" × 57.5"
Net weight	325 lbs	325 lbs
Ship dim. (L × W × H)	33.75" × 30" × 56.5"	33.75" × 30" × 56.5"
Ship weight	343 lbs	343 lbs

Warranty:
1 year parts and labor
Made in Italy

Pots & Pans

lamber

Commercial dishwasher for pots and pans

Soft-touch electronic control panel with digital thermostats • Counterbalanced double-wall door • Stainless steel upper and lower wash and rinse arms • 2 integral tank filters • Self-washing slanted tank with rounded edges • Double skin thermal and acoustic insulation • Stainless steel washing pump • Automatic tank loading • Frontal control panel for easy maintenance • Security thermostat

P700EKDPS

Drain type	Drain pump
Power	208-240V 3PH, 10500W, 28A
Plug	Hardwired
Included racks	1 x flat stainless steel basket, 1 x stainless steel baking pan insert
Wash cycle capacity	30 - 20 - 15 baskets/hr
Clearance	25.2"
Rack size (L × W)	25.2" × 26.4"
Rinse temperature	180 - 195°F (82 - 90°C)
Water consumption per cycle	0.7 Gal (2.8 L)
Tank capacity	16 Gal (61 L)
Inlet temp	131 - 140°F (55-60°C)
Inlet size	3/4"
Drain size	3/4"
Cycle duration	2 - 3 - 4 mins.
Construction	Stainless steel 18/10 AISI 304
Dimensions (L × W × H)	31.7" × 33.25" × 70.3"
Net weight	353 lbs
Ship dim. (L × W × H)	38.6" × 32.7" × 86.7"
Ship weight	375 lbs

Warranty:
1 year parts and labor
Made in Italy

Multi-Function Universal Washer

lamber

Commercial universal washer

Perfect for pots, pans, sheet pans and other oversized items • Soft-touch electronic control panel with digital thermostats • Stainless steel wash pump • Upper and lower wash and rinse arms with booster pump • Wash height: 19.7" • Large handle • 3 removable filters • Internal components immediately accessible for service requirements • Removeable rack guide for easy cleaning • Tank with rounded edges and slanted bottom

PT800EK

Option	Drain pump. Linear or corner configuration
Note	Tables included
Drain type	Gravity drain
Power	208 - 240V 3PH, 10500W, 28A
Plug	Hardwired
Included 4 racks	1 rack = 28" x 12" pizza plates; 1 rack = 34 x soup bowls/plates; 1 s/ steel rack = GN 1/1 containers, 23.5" × 15.75" pizza pans and pizza dough containers; 1 open s/ steel rack = miscellaneous items and utensils
Wash cycle capacity	30 - 20 - 15 baskets/hr
Clearance	19.7"
Rack size (L × W)	24.2" × 24.2"
Rinse temperature	180 - 195°C (82 - 90°C)
Water consumption per cycle	1.05 Gal (4 L)
Tank capacity	16 Gal (61 L)
Inlet temp	131 - 140°F (55 - 60°C)
Inlet size	3/4"
Drain size	3/4"
Cycle duration	2 - 3 - 4 mins. or endless (up to 15 min.)
Construction	Stainless steel 18/10 AISI 304
Dimensions (L × W × H)	32" × 33" × 63"
Net weight	415 lbs
Ship dim. (L × W × H)	43" × 36.6" × 82"
Ship weight	470 lbs

Warranty:
1 year parts and labor
Made in Italy

DISHWASHERS

lamber

DISHWASHERS

	Description	Base height	Dimension (L × W × H)	Net weight	Ship dim. (L × W ×H)	Ship weight	Construction
AC00005	Dishwasher base for F92EKS/EKDPS/DYDPS	Total height: 22" Feet height: 1.38"	23.75" × 23.75" × 22"	27 lbs	22.25" × 25" × 6.75"	30 lbs	Stainless steel 18/10 AISI 304
AC00005D	Dishwasher base with door for F92EKS/EKDPS/DYDPS	Total height: 22" Feet height: 1.38"	23.75" × 23.75" × 22"	32 lbs	22.25" × 25" × 6.75"	35 lbs	Stainless steel 18/10 AISI 304
AC00027	Dishwasher base for DSP3 and S480EKS/EKDPS	Total height: 22" Feet height: 1.38"	18" × 18" × 22"	20 lbs	22" × 24.75" × 7.5"	23 lbs	Stainless steel 18/10 AISI 304

	Description	Compartment	Dimension (L × W × H)	Net weight	Ship dim. (L × W ×H)	Ship weight	Construction
AC00059	3 baking pan rack for P700		17.75" × 10" × 9"	2.7 lbs	18" × 18" × 9"	5 lbs	Stainless steel 18/10 AISI 304
CC00052	Open glasswasher rack		15.5" × 15.5" × 6"	2 lbs	18" × 18" × 9"	4 lbs	Plastic
CC00075	Glasswasher rack		15.75" × 15.75" × 6.5"	3.5 lbs	18" × 18" × 9"	5 lbs	Coated stainless steel
CC00090	Open rack for P700EK (potwasher)		25" × 26.25" × 6.5"	12 lbs	28" × 20" × 24"	18 lbs	Stainless steel 18/10 AISI 304
CC00121	Glasswasher rack	3 x 3 Size: 5" x 5" Cap: 9 glasses	15.5" × 15.5" × 7.5"	3.5 lbs	18" × 18" × 9"	5 lbs	Plastic
CC00123	Glasswasher rack	4 x 4 Size: 3.75" x 3.75" Cap: 16 glasses	15.5" × 15.5" × 7.5"	3.8 lbs	18" × 18" × 9"	5 lbs	Plastic
CC00125	Glasswasher rack	4 x 4 Size: 4" x 4" Cap: 16 glasses	15.5" × 15.5" × 10.5"	4.7 lbs	18" × 18" × 10"	6 lbs	Plastic
CC00127	Glasswasher rack	5 x 5 Size: 3" x 3" Cap: 25 glasses	15.5" × 15.5" × 7.5"	4 lbs	18" × 18" × 9"	6 lbs	Plastic
CC00128	Glasswasher rack	5 x 5 Size: 3" x 3" Cap: 25 glasses	15.5" × 15.5" × 10"	4.8 lbs	18" × 18" × 10"	7 lbs	Plastic
CC00130	Open glasswasher rack (9")		15.5" × 15.5" × 9"	3.4 lbs	18" × 18" × 9"	5 lbs	Plastic
CC00019	Open dishwasher rack		19.75" × 19.75" × 4"	3 lbs	23" × 23" × 6"	7 lbs	Plastic
CC00024	Dishwasher rack with pegs	Cap: 12 - 18 plates	19.75" × 19.75" × 4"	3 lbs	23" × 23" × 6"	7 lbs	Plastic
CC00045	Small cutlery basket		4.5" × 4.5" × 5.5"	0.4 lbs	8" × 8" × 4"	1 lb	Plastic
CC00043	Cutlery basket	2 x 4 Size: 3.25" x 3.25"	17.5" × 8.25" × 10.25"	2 lbs	18" × 12" × 12"	4 lbs	Plastic
CC00049	Rack for saucers	10 sections	14.25" × 3.75" × 3.25"	1 lb	18" × 12" × 4"	2 lbs	Plastic
CC00059	Counterbalance for cups and glasses		18.25" × 18.25" × 4"	3 lbs	18" × 18" × 9"	4 lbs	Coated stainless steel
CC00064	Plastic rack for 8 Gastro pans		19.75" × 19.75" × 4.25"	4.5 lbs	23" × 23" × 6.5"	8 lbs	Plastic

Warranty: 3 months

AC00005

AC00059

CC00043
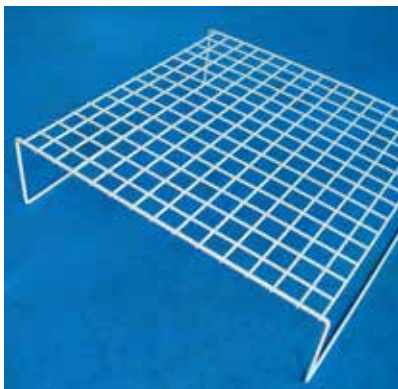
CC00059
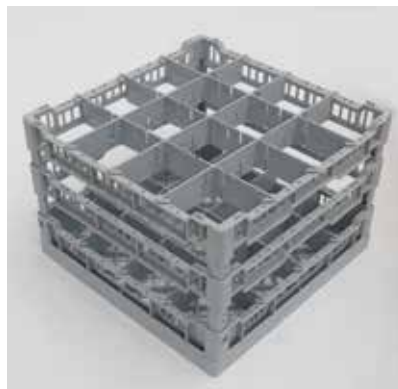
CC00125

CC00064
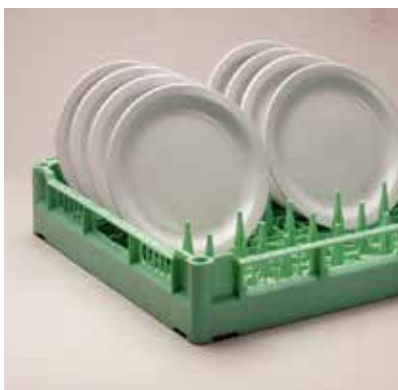
CC00024

AC00090

CC00052

ICE & REFRIGERATION

BREMA® Ice Makers

"Making ice is our business.
Doing it with passion and care is our mission"

Ethics in trading, transparency in managing the company and respect for the institutions of every country in the world summarize the principles which underpin Brema's business.

They are Certified UNI EN ISO 9001:2015 to guarantee the quality of their business process.

"We respect the environment and those who live in it"

Brema wants to contribute to a more eco sustainable future with machines "designed for the environment".

The latest proof is their work with new refrigerant gases. Since 2003, they follow a corporate Code of Ethics to ensure an Ecologically conscious behavior and respect towards others.

Ice that gives you confidence

The full range of Brema's products is certified by International certification bodies, such as UL, ETL, and NSF according to safety, energy efficiency and sanitation standards. All machines are approved and marked cULus, cUL Energy Certified, ETL Sanitation and NSF and compliant with DOE Energy Conservation standards.

With simple, clean lines and a smooth stainless steel finish, Brema ice machines add a touch of elegance to your workspace. Known and trusted in the industry for high-quality construction and consistent production, these machines are the most reliable choice for all your ice production needs.

Features

- **Stainless steel AISI 304 interior and exterior prevents rust and corrosion**

- **Stainless steel evaporator reduces mineral build-up for increased pump and compressor operation. Produces ice cubes of pure, crystalline quality in a solid, compacted state.**

- **Fixed and non-rotating evaporators ensure longevity**

- **Individual ice cubes are longer lasting, have better displacement, maximize production and reduce service costs**

- **Thermostatic control on the ice bin enables you to increase or decrease production, as needed**

- **Water pump is not submerged in water, reducing complications and providing longer lasting results**

- **Fire sensor detects intense heat and shuts down the machine's electrical components**

- **Parts are easy, quick and affordable to replace. The electro-mechanical components include 2 thermostats (bin & evaporator) and a timer. No circuit boards or electronics.**

- **Large diameter metal sprayers ensure free water flow and reduce the effects of hard water**

- **Equipped with air cooled system and now manufactured with R290 refrigerant gas**

Ice Cleaner

NEW

PRODUCT CODE: ICECLEAN01
CASE QUANTITY: 24 bags

DESCRIPTION: Colorless and odorless powdered agent

CONCENTRATION: 55 g (1 bag) for 0.66 Gal (2.5 L) of water

BREMA's NEW ice machine cleaner simplifies your maintenance. Designed exclusively for BREMA ice machines, it will completely descale and clean the interior and exterior surfaces of your machine.

A diluted solution of ice machine cleaner and water can be poured directly inside the machine basin for interior wash or applied directly with a disinfected mop/sponge to interior/exterior components and surfaces.

Cube Ice Makers
Ice makers

13g

BREMA
Ice Makers

Cube machines by BREMA are heavily used in bars, restaurants, hotels and clubs for ice cubes with elegant form and clear, crystalline finish.

NEW Automatic Washing System: CB series machines with R290 gas are now being built with the integrated AWS feature. In 1.5 hours your machine will complete its self-cleaning cycle, after which your machine will be completely cleaned and descaled.

Sprayer System: Only the purest of water forms ice as it's sprayed onto a horizontal evaporator while the mineral rich water returns to the internal tank and is subsequently removed at the end of the production cycle. The result is a pure and crystalline cube.

Compact, crystal ice • Adjustable stainless steel feet • Air cooling system • Easy cleanable internal rounded surfaces • HCFC-free insulated storage • RoHS free • Retractable insulated door • Electromechanical operation • ON-OFF switch • HFC free • HC R290 refrigerant gas

CB249A HC AWS   CB425A HC AWS   CB674A HC AWS

CB SERIES

	CB249A HC AWS	CB316A HC AWS	CB425A HC AWS	CB640A HC AWS	CB674A HC AWS
Ice type	13 g Ice Cube	13 g Ice Cube	13 g Ice Cube	13 g Ice Cube	13 g Ice Cube
Power	115V, 320W, 3A	115V, 325W, 3A	115V, 380W, 4A	115V, 520W, 6A	115V, 520W, 6A
Plug	5-15P	5-15P	5-15P	5-15P	5-15P
Refrigerant gas	R290	R290	R290	R290	R290
Inlet size	3/4"	3/4"	3/4"	3/4"	3/4"
Drain size	15/16"	15/16"	15/16"	15/16"	15/16"
Production	79 lbs/24 hrs* 61 lbs/24 hrs**	90 lbs/24 hrs* 77 lbs/24 hrs**	108 lbs/24 hrs* 90 lbs/24 hrs**	154 lbs/24 hrs* 136 lbs/24 hrs**	154 lbs/24 hrs* 136 lbs/24 hrs**
Bin capacity	20 lbs	35 lbs	55 lbs	88 lbs	88 lbs
Construction	AISI 304 stainless steel, scotch brite finish	AISI 304 stainless steel, scotch brite finish	AISI 304 stainless steel, scotch brite finish	AISI 304 stainless steel, scotch brite finish	AISI 304 stainless steel, scotch brite finish
Dimensions (L × W × H)	18" × 15.5" × 27"	23" × 19.5" × 27"	23" × 19.5" × 31.6"	23.5" × 29" × 36"	23.5" × 29" × 33.5"
Net weight	82 lbs	115 lbs	123.5 lbs	170 lbs	159 lbs
Ship dim. (L × W × H)	20.5" × 17.25" × 34.5"	24.75" × 21.5" × 34.5"	24.75" × 21.5" × 39"	24.25" × 30.75" × 42.75"	25.25" × 30.75" × 40"
Ship weight	97 lbs	132.25 lbs	141 lbs	196 lbs	185 lbs

*Ambient Temperature 70°F (21°C) / Water 50°F (10°C). **Ambient Temperature 90°F (32°C) / Water 70°F (21°C)*

5-15P • cULus LISTED • cULus Energy Verified • NSF • ETLus Intertek • HC R290

Warranty:
1 year parts and labor,
3 years on the compressor

Made in Italy

Ice Flake Makers
Ice flake makers

Granular Ice, 80-82% Dry

BREMA® Ice Makers

Flakes are favored for chilled displays and presentations, like oyster platters and buffet stations. The flakes have a temperature just below 0°C and are malleable, which allows for creativity and design. Ice flakes are versatile, and machines vary in size and production capacity. Mostly suitable for retail, fish and seafood, and therapeutic sectors.

Granular System: The auger and ice breaker work together to create irregular shapes in a continuous fashion. The simplicity of the production process makes for cost effective operation.

Standard features: 1 L (0.26 Gal) water = 1 kg (2.2 lbs) ice • AISI 304 stainless steel evaporator • Air cooling system • Easy cleanable internal rounded surfaces • Dust-proof water basin

GB & G SERIES

	GB903A HC	GB1504A HC	G160A HC	G280A HC
Special features	Adjustable stainless steel feet, HCFC-free insulated storage, retractable insulated door	Adjustable stainless steel feet, HCFC-free insulated storage, retractable insulated door	1m3 = 1213 lbs (550 kg ice), rotation sensor on low speed shaft, HFC Free	1m3 = 1213 lbs (550 kg ice), rotation sensor on low speed shaft, HFC Free
Ice type	Granular Ice, (80-82% dry)	Granular Ice (80-82% dry)	Granular Ice (80-82% dry)	Granular Ice (80-82% dry)
Power	115V, 450W, 4.5A	115V, 680W, 15A	115V, 665W, 5.8A	120V, 1050W, 8.5A
Plug	5-15P	5-15P	5-15P	5-15P
Refrigerant gas	R290	R290	R290	R290
Inlet size	3/4"	3/4"	3/4"	3/4"
Drain size	15/16"	15/16"	15/16"	15/16"
Production	253 lbs/24 hrs* 209 lbs/24 hrs**	368 lbs/24 hrs* 335 lbs/24 hrs**	380 lbs/24 hrs* 368 lbs/24 hrs**	668 lbs/24 hrs* 529 lbs/24 hrs**
Bin capacity	66 lbs	88 lbs	Requires a separate bin (BIN110)	Requires a separate bin (BIN200)
Construction	AISI 304 stainless steel, scotch brite finish	AISI 304 stainless steel, scotch brite finish	AISI 304 stainless steel, scotch brite finish	AISI 304 stainless steel, scotch brite finish
Dimension (L × W × H)	26" × 19.5" × 31.5"	27" × 29" × 36"	22.4" × 22" × 23.6"	22" × 22" × 27.5"
Net weight	148 lbs	187 lbs	139 lbs	183 lbs
Ship dim. (L × W × H)	29" × 30.75" × 40"	29" × 30.75" × 46.5"	25.4" × 25.4" × 32"	25.5" × 25.5" × 36"
Ship weight	167.5 lbs	209 lbs	163 lbs	205 lbs

*Ambient Temperature 70°F (21°C) / Water 50°F (10°C). **Ambient Temperature 90°F (32°C) / Water 70°F (21°C)*

5-15P · cULus LISTED · cULus | Energy Verified · NSF · ETLus Intertek · HC R290

Warranty:
1 year parts and labor,
3 years on the compressor

Made in Italy

Ice Pebble Makers

Ice pebble makers

BREMA Ice Makers

Pebble Ice,
91% Dry

Easy-melting ice, this machine is very popular in bars, pubs, restaurants and night clubs. The smaller units have integrated bins and are compact, while the larger units are designed to keep up with your high-volume needs and have separate bins with greater storage capacity.

Pebble System: The combined action of an auger and extruder produces ice continuously for a consistent supply. The reliability of the inner working components ensures low operating costs and high efficiency ice production.

Standard features: 1 L (0.26 Gal) water = 1 kg (2.2 lbs) ice • AISI 304 stainless steel evaporator • Air cooling system • Easy cleanable internal rounded surfaces • Dust-proof water basin • RoHS free • Retractable insulated door • Electromechanical operation • ON-OFF rocker switch • Automatic water charge • HFC free • HC R290 refrigerant gas

TB & TM SERIES

	TB852A HC	**TB1404A HC**	**TM140A HC**	**TM250A HC**
Special features	Adjustable stainless steel feet, HCFC-free insulated storage	Adjustable stainless steel feet, HCFC-free insulated storage	1m3 = 1213 lbs (550 kg ice), frame in INOX	1m3 = 1213 lbs (550 kg ice), frame in INOX
Ice type	Pebble Ice, (91% dry)	Pebble Ice, (91% dry)	Pebble Ice, (91% dry)	Pebble Ice, (91% dry)
Power	120V, 500W, 4A	115V, 680W, 6A	110V, 1000W, 9A	115V, 1170W, 10A
Plug	5-15P	5-15P	5-15P	5-15P
Refrigerant gas	R290	R290	R290	R290
Inlet size	3/4"	3/4"	3/4"	3/4"
Drain size	15/16"	15/16"	15/16"	15/16"
Production	216 lbs/24 hrs* 207 lbs/24 hrs**	333 lbs/24 hrs* 297 lbs/24 hrs**	304 lbs/24 hrs* 287 lbs/24 hrs**	540 lbs/24 hrs* 500 lbs/24 hrs**
Bin capacity	44 lbs	88 lbs	Requires a separate bin (BIN110)	Requires a separate bin (BIN200)
Construction	AISI 304 stainless steel, scotch brite finish	AISI 304 stainless steel, scotch brite finish	AISI 304 stainless steel, scotch brite finish	AISI 304 stainless steel, scotch brite finish
Dimensions (L × W × H)	26" × 19.5" × 27"	27.2" × 29.1" × 33.5"	22.5" × 22" × 23.5"	22.4" × 22" × 27.4"
Net weight	130 lbs	130 lbs	139 lbs	183 lbs
Ship dim. (L × W × H)	28.25" × 21.5" × 35"	29" × 30.75" × 40"	26.25" × 25.25" × 31.75"	25.4" × 25.4" × 35.8"
Ship weight	148 lbs	220 lbs	163 lbs	205 lbs

*Ambient Temperature 70ºF (21ºC) / Water 50ºF (10ºC). **Ambient Temperature 90ºF (32ºC) / Water 70ºF (21ºC)*

Warranty:
1 year parts and labor,
3 years on the compressor

Made in Italy

	Description	Feature	Compatible with	Quantity per bag	Case quantity	Concentration
ICECLEAN01	Ice machine cleaner	For use with Brema ice machines to completely descale and clean interior and exterior surfaces and components. Colorless and odorless powdered agent.	All Brema ice machines	55 g	24 bags/box	1 bag (55 g) for 0.66 Gal of water

NSF.

Warranty: 3 months

	Description	Feature	Compatible with	Dimensions (L × W × H)	Net weight	Ship dim. (L × W × H)	Ship weight	Construction
10878	Plastic scoop for ice machines	For use with Brema ice machines	All Brema ice machines	10" × 4" × 1.5"	0.1 lbs			Plastic
BIN110	Bin to collect and store ice	Ice collection capacity: 220 lbs	TM140A HC	32" × 22" × 39.5"	117 lbs	34.5" × 24.5" × 46.25"	143 lbs	Stainless steel 18/8 frame, scotch brite finish, polyethylene interior
BIN200	Bin to collect and store ice	Ice collection capacity: 440 lbs	G280A HC	31" × 34" × 39.5"	163 lbs	33" × 36.25" × 47.5"	205 lbs	Stainless steel 18/8 frame, scotch brite finish, polyethylene interior

Warranty: 3 months

BIN110

BIN200

ICE & REFRIGERATION

Juice Dispensers

Juice dispensers

Eurodib's juice dispensers by Cofrimell are a must-have in the foodservice industry. High chilling capacity will keep your beverages cold in the hottest weather. High-quality construction and easy cleaning make them indispensable.

Paddle mixing system to avoid froth and oxidation • Inox cooling system designed by Cofrimell for faster cooling • Stainless steel two-piece tap system reduces drips • Adjustable thermostatic temperature control • Clear, food-grade polycarbonate bowl is easily removeable for cleaning • Forced air-cooled hermetic compressor

*220V model available upon request. Special Order item requiring 50% non-refundable deposit before processing.

Not suitable for milk and fruit juices containing pulp • Mesh filter on tap • R134A Refrigerant

	CD1J	CD2J	CD3J	CD4J
Power	110V, 260W, 2.3A	110V, 400W, 3.5A	110V, 550W, 5A	110V, 710W, 6.5A
Plug	5-15P	5-15P	5-15P	5-15P
Capacity per tank	1 x 2.6 Gal (10 L)	2 x 2.6 Gal (10 L)	3 x 2.6 Gal (10 L)	4 x 2.6 Gal (10 L)
Construction	Stainless steel and ABS plastic construction	Stainless steel and ABS plastic construction	Stainless steel and ABS plastic construction	Stainless steel and ABS plastic construction
Dimensions (L × W × H)	16.9" × 8.2" × 27.7"	16.9" × 16.5" × 27.7"	16.9" × 24.2" × 27.7"	16.9" × 32" × 27.7"
Net weight	42 lbs	60 lbs	84 lbs	110 lbs
Ship dim. (L × W × H)	25" × 25" × 33"	25" × 25" × 33"	32" × 47" × 33"	47" × 32" × 33"
Ship weight	54 lbs	74 lbs	115 lbs	158 lbs

5-15P · c(UL)us LISTED · NSF.

Warranty:
1 year parts and labor,
3 years on the compressor

Made in Italy

Slush Dispensers

Frozen slush dispensers

Eurodib's slush machines by Cofrimell are a must-have in the foodservice industry. High chilling capacity will keep your beverages cold in the hottest weather. High-quality construction and easy cleaning make them indispensable.

CFC-free cooling system • Stainless steel weld-free cylindrical evaporator • Forced air-cooled hermetic compressor • Low tension (12V), wire-free lid with LED technology • Easy assembly/ disassembling without using tools

Designed exclusively for use with powder or syrup mixes diluted with WATER ONLY. May be used with alcohol (such as vodka, tequila, rum, etc) as long as no pre-mixed beverages are used, canned or bottled (such as beer, wine, cider or coolers).

220V model available upon request. Special order item requiring 50% non-refundable deposit before processing.

	OASIS1	OASIS2	OASIS3
Power	110V, 530W, 4.8A	110V, 900W, 8.2A	110V, 1100W, 10A
Plug	5-15P	5-15P	5-15P
Capacity per tank	1 x 2.6 Gal (10 L) tank	2 x 2.6 Gal (10 L)	3 x 2.6 Gal (10 L)
Construction	Stainless steel and ABS plastic construction	Stainless steel and ABS plastic construction	Stainless steel and ABS plastic construction
Dimensions (L × W × H)	21" × 8.3" × 33"	21" × 15.7" × 33"	21" × 23.6" × 33"
Net weight	70.5 lbs	123 lbs	158.5 lbs
Ship dim. (L × W × H)	32" × 37" × 47"	32" × 40" × 47"	32" × 40" × 47"
Ship weight	85 lbs	155 lbs	210 lbs

5-15P · cULus LISTED · NSF

Warranty:
1 year parts and labor,
3 years on the compressor

Made in Italy

Blast Chillers

Blast chillers

The Eurodib blast chillers are ideal for chefs, pastry and ice cream makers who depend on reliability and simplicity. They are fitted with an intuitive and user-friendly electronic control panel, which allows chilling cycles to be set extremely rapidly. Chilling or freezing cycles can be set by time or core-probe.

Hard and soft freeze preset options • Automatic defrost every 6 hours • Temperature and time display

HACCP compliant: The chilling cycle allows a reduction of the internal temperature from 70°C (158°F) to 3°C (37.4°F) in 90 minutes (max). The freezing cycle allows a reduction of the internal temperature from 70°C (158°F) to -18°C (-0.4°F) in 240 minutes (max).

Ambient temperature of 86 °F (30 °C); Evap. -40 °F/°C; Cond. 104 °F (45 °C); 65 % Relative Humidity
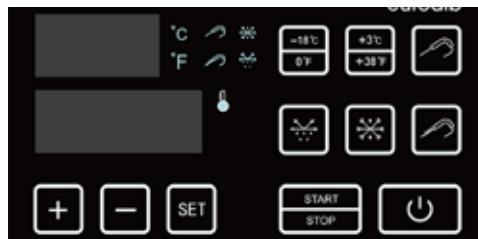
	EcoBlast 320	EcoBlast 620
Power	110-120V, 660W, 6.4A , 1HP	110-120V, 1350W, 12.5A , 2HP
Plug	5-15P	5-15P
Refrigerated power	2559 BTU/hr	5118 BTU/hr
Refrigerant gas	R290	R290
Tray capacity (L × W)	5 × (12.8" × 20.8")	10 × (12.8" × 20.8")
Chilling capacity	197°F to 37°F (90°C to 3°C) = 31 lbs (14 kg) / 90 mins.	197°F to 37°F (90°C to 3°C) = 88 lbs (40 kg) / 90 mins.
Freezing capacity	197°F to 0°F (90°C to -18°C) = 26.5 lbs (12 kg) / 240 mins.	197°F to 0°F (90°C to -18°C) = 77 lbs (35 kg) / 240 mins.
Compatible cookware	GN1/1	GN1/1
Capacity (Cu. Ft.)	3.4 Cu.Ft.	9.75 Cu. Ft.
Capacity	96 L (25 Gal)	276 L (73 Gal)
Internal dim. (L × W × H)	24.5" × 16" × 14.75"	25.5" × 16" × 41"
Construction	Stainless steel	Stainless steel
Dimensions (L × W × H)	29.5" × 29.5" × 35"	31" × 30.5" × 61.5"
Net weight	152 lbs	276 lbs
Ship dim. (L × W × H)	35.5" × 35.5" × 40.25"	35.5" × 35.5" × 69"
Ship weight	201 lbs	335 lbs

Warranty:
1 year parts and labor,
3 years on the compressor

Made in China

Blast Chillers

Blast chillers

GEMM

The Eurodib blast chillers by Gemm are ideal for chefs, pastry and ice cream makers who depend on reliability and simplicity. They are fitted with an intuitive and user-friendly electronic control panel, which allows chilling cycles to be set extremely rapidly. Chilling or freezing cycles can be set by time or core-probe.

Incorporated condensing unit • Option of Soft/Hard chilling or freezing • Automatic defrost system with pause

HACCP Compliant: The chilling cycle allows a reduction of the internal temperature from 70°C (158°F) to 3°C (37.4°F) in 90 minutes (max). The freezing cycle allows a reduction of the internal temperature from 70°C (158°F) to -18°C (-0.4°F) in 240 minutes (max).

*Exclusive to USA
Not available
in Canada

	BCB 05US*	BCB 05US 230V	BCB 10US	BCB 15US
Power	115V, 1540W, 12.8A, 2.1HP	230V, 1865W, 10.5A, 1HP	230V, 3105W, 13.5A, 1.5HP	208V 3PH, 3815W, 12.5A , 5.1HP
Plug	5-20P	6-20P	6-20P	Hardwired
Refrigerated power	3242 BTU/hr, 950W	4128 BTU/hr, 1210W	60005 BTU/hr, 1760W	8260 BTU/hr, 2430W
Refrigerant gas	R404A	R449A	R449A	R449A
Tray capacity (L × W)	5 × (18" × 26")	5 × (18" × 26")	10 × (18" × 26")	15 × (18" × 26")
Chilling capacity	197°F to 37°F (90°C to 3°C) = 57 lbs (26 kg)	197°F to 37°F (90°C to 3°C) = 31 lbs (14 kg)	197°F to 37°F (90°C to 3°C) = 75 lbs (34 kg)	197°F to 37°F (90°C to 3°C) = 110 lbs (50 kg)
Freezing capacity	197°F to 0°F (90°C to -18°C) = 35 lbs (16 kg)	197°F to 0°F (90°C to -18°C) = 26.5 lbs (12 kg)	197°F to 0°F (90°C to -18°C) = 48 lbs (22 kg)	197°F to 0°F (90°C to -18°C) = 83 lbs (38 kg)
Compatible cookware	GN1/1	GN1/1	GN1/1	GN1/1
Capacity	5 Cu. Ft.	5 Cu. Ft.	11 Cu. Ft.	15 Cu. Ft.
Capacity	142 L (37.5 Gal)	142 L (37.5 Gal)	311 L (82 Gal)	425 L (112 Gal)
Internal dim. (L × W × H)	15" × 19.5" × 28.75"	15" × 19.5" × 28.75"	20.3" × 29.75" × 32.75"	19.5" × 28.75" × 45.5"
Construction	Stainless steel	Stainless steel	Stainless steel	Stainless steel
Dimensions (L × W × H)	30.75" × 34" × 37.75"	30.75"× 34" × 37.75"	34" × 34" × 61.5"	34" × 34" × 75"
Net weight	243 lbs	293 lbs	370 lbs	494 lbs
Ship dim. (L × W × H)	37" × 37" × 44"	37" × 37" × 68.5"	37" × 37" × 68.5"	36.25" × 36.25" × 82.75"
Ship weight	278 lbs	333 lbs	406 lbs	538 lbs

5-20P 6-20P ETL Intertek ETL Intertek HACCP

Warranty:
1 year parts and labor,
3 years on the compressor

Made in Italy

Power: Ambient temperature of 86°F (30°C); Evap. 14°F (-10°C); Cond. 113°F (+45°C); 50% Relative Humidity

Refrigerated Power: Ambient temperature of 104°F (40°C); Evap. -9.94°F (-23.3°C); Cond. 129.9°F (+54.4°C); 40% Relative Humidity

Climatic Class: 5

ICE & REFRIGERATION

Blast Chillers

Blast chiller for trolleys

BCC Blast chillers for trolleys are designed to meet the medium to large-scale food preparation needs, from restaurant kitchens to semi-industrial bread and pastry manufacturers. Freezing cycles can be set by time or via probe inserted into the core of the product.

Built entirely of AISI 304 stainless steel. Fitted with insulated floors, ramps that are 20.5" (52 cm) long for trolleys and high-performance condensing units that allow for consistent temperature control • 7" touch-screen control board (8 languages) including programs such as: continuous cycle for ice cream, fish sanitizing cycle and a self-diagnostic system • USB device and core probe come standard • Automatic defrost system with pause

BCC 4008

Power	208V 3PH, 5285W, 16A , 3.5HP
Plug	Hardwired
Refrigerated power	13981 BTU/hr, 4100W
Refrigerant gas	R449A
Clearance (trolley size)	23.5"L × 31.5"W × 73.5"H
Chilling capacity	197°F to 37°F (90°C to 3°C) = 209.5 lbs (95 kg)
Freezing capacity	197°F to 0°F (90°C to -18°C) = 165 lbs (75 kg)
Compatible cookware	GN 2/1
Capacity (Cu. Ft.)	40.5CuFt
Capacity	1148 L (303 Gal)
Internal dim. (L × W × H)	34" × 28" × 73.6"
Construction	Stainless steel
Dimensions (L × W × H)	52" × 35" × 95.25"
Net weight	1052 lbs
Ship dim. (L × W × H)	39.4" × 61" × 101"
Ship weight	1138 lbs

ETL Intertek   ETL Intertek

Warranty:
1 year parts and labor,
3 years on the compressor

Made in Italy

Power: Ambient temperature of 86°F (30°C); Evap. 14°F (-10°C); Cond. 113°F (+45°C); 50% Relative Humidity

Refrigerated Power: Ambient temperature of 104°F (40°C); Evap. -9.94°F (-23.3°C); Cond. 129.9°F (+54.4°C); 40% Relative Humidity

Climatic Class: 5

OVERSIZED ITEM: Special handling required. Cannot be delivered using a tailgate.

Ice Cream & Gelato Machines

Countertop & Freestanding machines

Explore your creativity with the Crea Series from Eurodib by Nemox. With 4 production cycles to choose from including Classic Gelato, Semi-Soft Ice Cream, Granita and Shock Freeze...the possibilities for your frozen confections are endless.

Sophisticated software with autonomous function • 4 production types (Gelato Classico, Semi-Soft Ice Cream, Granita, Shock Freezing) and 4 storage settings • Manual Operation • Density Control • Stainless steel blade and removable scrapers • Large opening lid with magnetic safety feature • Drain for easy cleaning • Air cooling system

	0038251250	**0038181250**	**0038111250**
	Crea 5K Countertop	Crea 6K Countertop	Crea 10K Freestanding
Special features		Equipped with an electronic inverter system, this unit allows you to control and regulate the working motor and blade speed	Equipped with an electronic inverter system, this unit allows you to control and regulate the working motor and blade speed. Locking wheels
Option			Option: 038180252R02 (Crea 6K 220V)
Power	120V, 650W, 5.4A	120V, 800W, 6.7A	120V, 1100W, 9A
Plug	5-15P	5-15P	5-15P
Capacity	3.4Qt. (3.3L)	5.4Qt. (5L)	6.34Qt. (6L)
Production capacity	1.3 Qt (1.25 L) per cycle, 7.4 Qt (7 L) per hour	1.8 Qt (1.7 L) per cycle, 10.6 Qt (10 L) per hour	2.8 Qt (2.7 L) per cycle, 15 Qt (14.2 L) per hour
Cycle duration	12-15 minutes	12-15 minutes	12-15 minutes
Standard speed	70 RPM	5-115 RPM	60-130 RPM
Construction	Stainless steel	Stainless steel	Stainless steel
Dimensions (L × W × H)	17" × 18.2" × 15"	20.6" × 23" × 21"	22.7" × 17.8" × 41.7"
Net weight	75 lbs	92.5 lbs	148 lbs
Ship dim. (L × W × H)	23.5" × 22.75" × 22.5"	23.25" × 25.2" × 24.75"	26" × 23.5" × 52.75"
Ship weight	88 lbs	110 lbs	159 lbs

Warranty:
1 year parts and labor,
3 years on the compressor

Made in Italy

Gelato Cabinet

Ice cream & gelato freezing cabinet

The ARG30 freezing cabinet is made with quality design and performance in mind

Easy-to-use electronic control panel • Accomodates trays 23.5 x 31.5" (60 × 80cm) • HCFC-free Polyurethane injected resin insulation • Radial bottom without corners for easy cleaning • Removable and replaceable magnetic door seal

	ARG30
Power	115V, 1000W, 10A
Plug	5-20P
Refrigerated power	3727 BTU/hr, 1093W
Refrigerant gas	R290
No of shelves	5
Shelf dims. (L × W)	29" × 22"
Temperature range	-7.6°F to 14°F (-22°C to -10°C)
Ice cream container dimension (L × W × H)*	14.2" × 6.3" × 4.7"
Capacity	26.5 Cu. Ft.
Ice cream container capacity	54 × 5 L (5.3 Qt.)
Internal dim. (L × W × H)	30" × 25.5" × 56.25"
Construction	Stainless steel
Dimensions (L × W × H)	35.5" × 30.75" × 83.25"
Net weight	375 lbs
Ship dim. (L × W × H)	32.75" × 38.25" × 88.75"
Ship weight	419 lbs

*Not included

Warranty:
1 year parts and labor,
3 years on the compressor

Made in Italy

ICE & REFRIGERATION

Power: Ambient temperature of 86°F (30°C); Evap. 14°F (-10°C); Cond. 113°F (+45°C); 50% Relative Humidity

Refrigerated Power: Ambient temperature of 104°F (40°C); Evap. -9.94°F (-23.3°C); Cond. 129.9°F (+54.4°C); 40% Relative Humidity

Climatic Class: 5

Wine Cellars
Single and dual temperature wine cellars

Enhance your wine collection with coolers by Eurodib. Temperature control and LED display featured on all models, available with single or dual temperature zones and in a variety of sizes to suit your needs. Visit www.louistellier.com for complete information on available accessories

Door is field reversible on all models except SE/DE units • Fan-forced evaporator cooling system • Adjustable feet • 1" required around all sides and 2" at the back

URBAN STYLE WINE COOLER

	USF54S	USF54D	USF128S	USF128D
Features	Single temperature zone. Interior LED temperature display. Stainless steel frame	Dual temperature zone. Interior LED temperature display. Stainless steel frame	Single temperature zone. Interior LED temperature display. Stainless steel frame	Dual temperature zone. Interior LED temperature display. Stainless steel frame
Power	110V, 100W, 1.1A	110V, 100W, 1.1A	110V, 200W, 1.8A	110V, 200W, 1.8A
Plug	5-15P	5-15P	5-15P	5-15P
Refrigerant gas	R600A Isobutane	R600A Isobutane	R600A Isobutane	R600A Isobutane
No of shelves	6 beechwood shelves	6 beechwood shelves	13 beechwood shelves	12 beechwood shelves
Shelf width	18.5"	18.5"	18.5"	18.5"
Temperature range	41 - 64°F (5 - 18°C)	TOP 41 - 50°F (5 - 10°C); BOTTOM 50 - 64.5°F (10 - 18°C	41 - 64°F (5 - 18°C)	TOP 41 - 50°F (5 - 10°C); BOTTOM 50 - 64.5°F (10 - 18°C
Capacity	Up to 57 bottles	Up to 46 bottles	Up to 138 bottles	Up to 127 bottles
Internal height	27.7"	27.7"	56.5"	56.5"
Construction	Stainless steel	Stainless steel	Stainless steel	Stainless steel
Dimensions (L × W × H)	23.6" × 23.4" × 34.5"	23.6" × 23.4" × 34.5"	26.7" × 23.4" × 64"	26.7" × 23.4" × 64"
Net weight	112.4 lbs	112.4 lbs	183 lbs	187 lbs
Ship dim. (L × W × H)	27.2" × 25.8" × 39.8"	27.2" × 25.8" × 39.8"	30.3" × 25.7" × 65"	30.3" × 25.7" × 65"
Ship weight	134.5 lbs	134.5 lbs	194 lbs	198 lbs

5-15P   ETL Intertek   Warranty: 1 year parts and labor, 3 years on the compressor   Made in China

URBAN STYLE WINE COOLER

	USF168S	USF168SE	USF168D	USF168DE
Features	Single temperature zone. Interior LED temperature display. Stainless steel frame	Single temperature zone. Exterior LED temperature display. Black frame	Dual temperature zone. Interior LED temperature display. Stainless steel frame	Dual temperature zone. Exterior LED temperature display. Black frame
Power	110V, 140W, 1.7A	110V, 140W, 1.7A	110V, 140W, 1.7A	110V, 140W, 1.7A
Plug	5-15P	5-15P	5-15P	5-15P
Refrigerant gas	R600A Isobutane	R600A Isobutane	R600A Isobutane	R600A Isobutane
No of shelves	15 beechwood shelves	15 beechwood shelves	14 beechwood shelves	14 Beech wood shelves
Shelf width	18.5"	18.5"	18.5"	18.5"
Temperature range	41 - 64°F (5 - 18°C)	41 - 64°F (5 - 18°C)	TOP 41 - 50°F (5 - 10°C); BOTTOM 50 - 64.5°F (10 - 18°C	TOP 41 - 50°F (5 - 10°C); BOTTOM 50 - 64.5°F (10 - 18°C
Capacity	Up to 165 bottles	Up to 165 bottles	Up to 154 bottles	Up to 154 bottles
Internal height	61.6"	61.6"	63.6"	63.6"
Construction	Stainless steel	Stainless steel	Stainless steel	Stainless steel
Dimensions (L × W × H)	26.8" × 23.4" × 71.3"	26.8" × 23.4" × 71.3"	26.8" × 23.4" × 71.3"	26.8" × 23.4" × 71.3"
Net weight	223 lbs	223 lbs	227 lbs	227 lbs
Ship dim. (L × W × H)	30.3" × 25.8" × 76.8"	30.3" × 25.8" × 76.8"	30.3" × 25.8" × 76.8"	30.3" × 25.8" × 76.8"
Ship weight	249 lbs	249 lbs	253.5 lbs	253.5 lbs

Warranty:
1 year parts and labor,
3 years on the compressor

Made in China

USF168DE

URBAN STYLE WINE COOLER

	USF328D	USF328S
Features	Dual temperature zone. Interior LED temperature display. Stainless steel frame	Single temperature zone. Interior LED temperature display. Stainless steel frame
Power	110-120V, 180W, 1.8A	110-120V, 200W, 1.8A
Plug	5-15P	5-15P
Refrigerant gas	R600A Isobutane	R600A Isobutane
No of shelves	15 beechwood shelves	16 beechwood shelves
Shelf width	27.5"	27.5"
Temperature range	TOP 41 - 50°F (5 - 10°C); BOTTOM 50 - 64.5°F (10 - 18°C	41 - 64°F (5 - 18°C)
Capacity	Up to 272 bottles	Up to 255 bottles
Internal height	72"	72"
Construction	Stainless steel; tinted double-panel glass door	Stainless steel; tinted double-panel glass door
Dimensions (L × W × H)	29.3" × 32.2" × 79.2"	29.3" × 32.2" × 79.2"
Net weight	331 lbs	309 lbs
Ship dim. (L × W × H)	30" × 33.4" × 80"	30" × 33.4" × 80"
Ship weight	342 lbs	320 lbs

USF328S

Warranty:
1 year parts and labor,
3 years on the compressor

Made in China

33

KITCHEN EQUIPMENT

Commerical Induction Cookers

Induction cookers

Commercial induction cooktops by Eurodib are built to withstand the professional kitchen environment with robust body construction, high-powered performance and essential safety features.

Sturdy stainless steel body construction • Heavy-duty vitroceramic glass surface • Easy touch button controls • Auto shut-off safety features

	FC1S013	CI1800	CI3500	SWI3500
				SUPER WIDE: Up to 14" cooking vessel
Power	120V, 1800W, 15A	120V, 1800W, 15A	240V, 3500W, 14.6	208-240V, 3500W, 15.7A
Plug	5-15P	5-15P	6-20P	6-20P
Burners	Single burner	Single burner	Single burner	Single burner
Power settings	1-10	200-1800W	500-3500W	1-10
Temperature range	150 - 450°F (65 - 232°C)	140 - 460°F (60 - 238°C)	140 - 450°F (60 - 238°C)	140 - 460°F (60 - 238°C)
Timer	0 - 180 mins.	0 - 170 mins.	0 - 170 mins.	N/A
Compatible cookware size	5 - 10"	5 - 10"	5 - 10"	4.5 - 14"
No. of fans	1	2	2	5
Surface material	Vitroceramic glass	Vitroceramic glass	Vitroceramic glass	Vitroceramic glass
Construction	Stainless steel	Stainless steel	Stainless steel	Stainless steel
Dimensions (L × W × H)	15.75" × 12" × 2.5"	16.5" × 13" × 4"	16.5" × 13" × 4"	22" × 18" × 5"
Net weight	9 lbs	11 lbs	11 lbs	29 lbs
Ship dim. (L × W × H)	18" × 18" × 9"	21" × 14" × 17"	21" × 14" × 17"	25" × 21" × 8"
Ship weight	14 lbs	15 lbs	15 lbs	33 lbs

5-15P ETL Intertek

5-15P 6-20P ETL us Intertek NSF

6-20P ETL Intertek

Warranty:
1 year parts and labor
Made in China

The power will completely shut off if (a) the wrong type of cookware is used, (b) no cookware is present, or (c) if the unit's temperature exceeds normal range

Drop-In Induction Cookers

Induction cookers

Designed with simplicity and portability in mind, Eurodib's domestic line of induction cooktops provides advanced cooking technology for every chef.

Drop-In installation • High quality glass surface • Touch controls • Temperature and timer functions

	SDI1800	DDI3100
Power	120V, 1800W, 15A	208-240V, 3100W, 15A
Plug	1-15P	6-20P
Burners	Single burner	Double burner
Power settings	500-1800W	8 POWER SETTINGS: Front (400 - 1300W); Rear (500 - 18100W)
Temperature range	140 - 460°F (60 - 238°C)	N/A
Timer	0 - 175 mins.	0 - 99 mins.
Compatible cookware size	4.75 - 10.25"	4.75" - 10.25"
No. of fans	1	3
Surface material	High quality glass	High quality glass
Construction	Hard plastic	Hard plastic
Dimensions (L × W × H)	12" × 14.5" × 3"	11.5" × 20" × 3.5"
Net weight	7.25 lbs	10 lbs
Ship dim. (L × W × H)		
Ship weight		

1-15P   6-20P   ETL Intertek

Warranty:
1 year
Made in China

The power will completely shut off if (a) the wrong type of cookware is used, (b) no cookware is present, or (c) if the unit's temperature exceeds normal range

Domestic Induction Cookers

Induction cookers

Designed with simplicity and portability in mind, Eurodib's domestic line of induction cooktops provides advanced cooking technology for every chef.

Solid ABS plastic construction • High quality glass surface • Easy-touch button controls • Auto Shut-Off safety features • Multiple functions including temperature, power and time

S2F2

	C1823	S2F2
Power	120V, 1800W, 15A	120V, 1800W, 15A
Plug	5-15P	1-15P
Burners	Single burner	Double burner
Power settings	1-10	SHARED POWER 1-10
Temperature range	150 - 450°F (65 - 232°C)	150 - 450°F (65 - 232°C)
Timer	0 - 180 mins.	0 - 150 mins.
Compatible cookware size	5 - 9"	6 - 9" per burner
No. of fans	1	2
Surface material	High quality glass	High quality glass
Construction	Hard plastic	Hard plastic
Dimensions (L × W × H)	14.5" × 11.5" × 2"	14" × 23.5" × 2.5"
Net weight	4 lbs	15 lbs
Ship dim. (L × W × H)	18" × 18" × 9"	18" × 28" × 12"
Ship weight	9 lbs	19 lbs

C1823

1-15P   5-15P   ETL us Intertek

Warranty:
1 year
Made in China

The power will completely shut off if (a) the wrong type of cookware is used, (b) no cookware is present, or (c) if the unit's temperature exceeds normal range

SFE02340

SFE02365

SFE02325

PDR3000

CORT-R

PDL3000

Panini Grills
SFE series

Eurodib's panini grills are compact, heavy-duty and designed for commercial kitchens. Suitable for cooking meat, fish, eggs, vegetables, cheese and other foods. Ideal for grilling sandwiches with breads of varying sizes and thicknesses.

Ceramic-coated cast iron plates • Thermostat adjustable to 572ºF / 300ºC (x 2 on large models) • Self-balancing upper plates • Front-mounted grease drawer • Dual heating elements

SMALL & MEDIUM

	SFE02325	SFE02340	SFE02345
Features	SMALL All Ribbed	MEDIUM All Flat	MEDIUM All Ribbed
Power	120V, 1800W, 15A	120V, 1800W, 15A	120V, 1800W, 15A
Plug	5-20P	5-20P	5-20P
Optional		220-240V, 2400W, 10A	220-240V, 2400W, 10A
Plug for optional		6-15P	6-15P
Temperature range	Up to 572°F (300°C)	Up to 572°F (300°C)	Up to 572°F (300°C)
Surface material	Ceramic-coated cast iron	Ceramic-coated cast iron	Ceramic-coated cast iron
Construction	Stainless steel	Stainless steel	Stainless steel
Dimensions (L × W × H)	17" × 10.25" × 9.25"	17" × 16" × 9.25"	17" × 16" × 9.25"
Net weight	35 lbs	50 lbs	50 lbs
Ship dim. (L × W × H)	19" × 14" × 14"	24" × 22" × 14"	24" × 22" × 14"
Ship weight	40 lbs	70 lbs	70 lbs

5-20P cUL us LISTED

Warranty:
1 year parts and labor
Made in China

DOUBLE

	SFE02360	SFE02365	SFE02375
Features	DOUBLE All Flat	DOUBLE All Ribbed	DOUBLE Left Side Flat, Right Side Ribbed
Power	240V, 3200W, 13.3A	240V, 3200W, 13.3A	240V, 3200W, 13.3A
Plug	6-20P	6-20P	6-20P
Temperature range	Up to 572°F (300°C)	Up to 572°F (300°C)	Up to 572°F (300°C)
Surface material	Ceramic-coated cast iron	Ceramic-coated cast iron	Ceramic-coated cast iron
Construction	Stainless steel	Stainless steel	Stainless steel
Dimensions (L × W × H)	15.5" × 19" × 9.25"	15.5" × 19" × 9.25"	15.5" × 19" × 9.25"
Net weight	60 lbs	60 lbs	60 lbs
Ship dim. (L × W × H)	21" × 26" × 14"	21" × 26" × 14"	21" × 26" × 14"
Ship weight	75 lbs	75 lbs	75 lbs

6-20P cUL us LISTED

Warranty:
1 year parts and labor
Made in China

Panini Grills
CORT & PD series

Eurodib's panini grills are compact, heavy-duty and designed for commercial kitchens. Suitable for cooking meat, fish, eggs, vegetables, cheese and other foods. Ideal for grilling sandwiches with breads of varying sizes and thicknesses.

Ceramic-coated cast iron plates • Thermostat adjustable to 572ºF / 300ºC (× 2 on large models) • Self-balancing upper plates • Front-mounted grease drawer • Dual heating elements

MEDIUM

	CORT-RR-PS	CORT-F	CORT-L	CORT-R
Features	MEDIUM Ribbed with Removable plates	MEDIUM Flat	MEDIUM Top Ribbed Bottom Flat	MEDIUM Ribbed
Power	110V, 1800W, 18A	110V, 1800W, 18A	110V, 1800W, 18A	110V, 1800W, 18A
Plug	5-20P	5-20P	5-20P	5-20P
Optional		220-240V, 1800W, 10A	220-240V, 1800W, 10A	220-240V, 1800W, 10A
Plug for optional		6-20P	6-20P	6-20P
Temperature range	Up to 572°F (300°C)	Up to 572°F (300°C)	Up to 572°F (300°C)	Up to 572°F (300°C)
Surface material	Ceramic-coated cast iron	Ceramic-coated cast iron	Ceramic-coated cast iron	Ceramic-coated cast iron
Construction	Stainless steel	Stainless steel	Stainless steel	Stainless steel
Dimensions (L × W × H)	17" × 15" × 11"	17" × 15" × 11"	17" × 15" × 11"	17" × 15" × 11"
Net weight	48.5 lbs	48.5 lbs	48.5 lbs	48.5 lbs
Ship dim. (L × W × H)	18" × 17" × 11"	18" × 17" × 11"	18" × 17" × 11"	18" × 17" × 11"
Ship weight	50 lbs	50 lbs	50 lbs	50 lbs

Warranty:
1 year parts and labor
Made in Italy

DOUBLE

	PD-RR-PS	PDF3000	PDL3000	PDM3000	PDR3000
Features	DOUBLE Ribbed with Removable Plates	DOUBLE Flat	DOUBLE Top Ribbed, Bottom Flat	DOUBLE All Ribbed except Bottom Left Flat	DOUBLE All Ribbed
Power	208-240V, 3000W, 15.7A	208-240V, 3000W, 15.7A	208-240V, 3000W, 15.7A	208-240V, 3000W, 15.7A	208-240V, 3000W, 15.7A
Plug	6-20P	6-20P	6-20P	6-20P	6-20P
Temperature range	Up to 572°F (300°C)	Up to 572°F (300°C)	Up to 572°F (300°C)	Up to 572°F (300°C)	Up to 572°F (300°C)
Surface material	Ceramic-coated cast iron	Ceramic-coated cast iron	Ceramic-coated cast iron	Ceramic-coated cast iron	Ceramic-coated cast iron
Construction	Stainless steel	Stainless steel	Stainless steel	Stainless steel	Stainless steel
Dimensions (L × W × H)	17.5" × 20.5" × 9.5"	17.5" × 20.5" × 9.5"	17.5" × 20.5" × 9.5"	17.5" × 20.5" × 9.5"	17.5" × 20.5" × 9.5"
Net weight	62 lbs	62 lbs	62 lbs	62 lbs	62 lbs
Ship dim. (L × W × H)	17" × 22" × 10.5"	17" × 22" × 10.5"	17" × 22" × 10.5"	17" × 22" × 10.5"	17" × 22" × 10.5"
Ship weight	66 lbs	66 lbs	66 lbs	66 lbs	66 lbs

Warranty:
1 year parts and labor
Made in Italy

PD-RR-PS

ACCESSORIES FOR EURODIB PANINI GRILLS

	Description	Construction	Dimensions (L × W × H)
PGB001	Brass bristle brush with plastic handle for cleaning panini grills	Brass, hard plastic	10" × 0.75" × 1.5"
IGS1185103	Scraper for FLAT paninis Surface material: ceramic-coated iron	Stainless steel	5.5" × 2.25" × 0.06"
Scraper	Scraper for RIBBED paninis Surface material: ceramic-coated iron	Stainless steel	2" × 2.5" × 0.06"
IGS118523	Scraper for RIBBED paninis	Stainless steel	5.5" × 2.25" × 0.06"
IGS118333	Higher legs for panini grills (individual)	Stainless steel	Ø 1.5" × 3.5" height
IGS101353	Top FLAT plate for CORT RR PS	Ceramic-coated cast iron	10" × 14.25"
IGS101273	Top RIBBED plate for CORT RR PS	Ceramic-coated cast iron	10" × 14.25"
IGS101343	Bottom FLAT plate for CORT RR PS	Ceramic-coated cast iron	10" × 15"
IGS101203	Bottom RIBBED plate for CORT RR PS	Ceramic-coated cast iron	10" × 15"
IGS101363	Top RIBBED plate for PD RR PS	Ceramic-coated cast iron	9.25" × 9.25"
IGS101373	Bottom RIBBED plate for PD RR PS	Ceramic-coated cast iron	10" × 19"

Warranty:
3 months

Panini Grills

Professional contact cooking system

SpidoGLASS

Suitable for cooking a wide variety of food items such as: toast, sandwiches, meat, fish, vegetables, eggs, etc. Uniform heat distribution ensures high quality results, and shock-resistant plates are non-stick, non-porous and impermeable to smells and tastes. SHB™ Plus technology (contact + infrared) and high temperature settings allow for versatility in use, and reduce preheat time by up to 60%. Save up to 60% in energy consumption with the Protek.Safe™ high efficiency insulation system.

Manual temperature control • Ergonomic handle • Self-locking handle bracket • 4 non-slip feet • Removable drip tray • ON/OFF button and LED indicator light • Metallic surface scraper (included)

KITCHEN EQUIPMENT

SAP010T

SAP015PR

42

SMALL

Features	SAP010R	SAP010T
Features	BLACK PLATES Top ribbed, bottom smooth	TRANSPARENT PLATES All smooth
Power	120V, 1500W, 12.5A	120V, 1500W, 12.5A
Plug	5-20P	5-20P
Temperature range	248 - 752°F (120 - 400°C)	248 - 752°F (120 - 400°C)
Surface material	Glass ceramic	Glass ceramic
Surface dim. (L × W)	9.75" × 9.75"	9.75" × 9.75"
Construction	Glass ceramic cooking surface, stainless steel case	Glass ceramic cooking surface, stainless steel case
Dimensions (L × W × H)	18" × 13" × 7"	18" × 13" × 7"
Net weight	22 lbs	22 lbs
Ship dim. (L × W × H)	21" × 14.75" × 10.5"	21" × 14.75" × 10.5"
Ship weight	24.5 lbs	24.5 lbs

SAP010R

SAP015PT

Warranty:
1 year parts and labor
Made in Italy

MEDIUM

Features	SAP015PR	SAP015R	SAP015PT	SAP015T
Features	BLACK PLATES Top ribbed, bottom smooth	BLACK PLATES Top ribbed, bottom smooth	TRANSPARENT PLATES All smooth	TRANSPARENT PLATES All smooth
Power	240V, 3100W, 12.5A	120V, 1800W, 15A	240V, 3100W, 12.5A	120V, 1800W, 15A
Plug	6-20P	5-20P	6-20P	5-20P
Temperature range	248 - 752°F (120 - 400°C)	248 - 752°F (120 - 400°C)	248 - 752°F (120 - 400°C)	248 - 752°F (120 - 400°C)
Surface material	Glass ceramic	Glass ceramic	Glass ceramic	Glass ceramic
Surface dim. (L × W)	15.75" × 11.75"	15.75" × 11.75"	15.75" × 11.75"	15.75" × 11.75"
Construction	Glass ceramic cooking surface, stainless steel case	Glass ceramic cooking surface, stainless steel case	Glass ceramic cooking surface, stainless steel case	Glass ceramic cooking surface, stainless steel case
Dimensions (L × W × H)	18" × 19" × 7.25"	18" × 19" × 7.25"	18" × 19" × 7.25"	18" × 19" × 7.25"
Net weight	32.8 lbs	32.8 lbs	32.8 lbs	32.8 lbs
Ship dim. (L × W × H)	20.75" × 21.25" × 10"	20.75" × 21.25" × 10"	20.75" × 21.25" × 10"	20.75" × 21.25" × 10"
Ship weight	35.3 lbs	35.3 lbs	35.3 lbs	35.3 lbs

Warranty:
1 year parts and labor
Made in Italy

SAP020P

SAP020PT

DOUBLE

	SAP020P	SAP020PR	SAP020PT
Features	BLACK PLATES All smooth	BLACK PLATES Top ribbed, bottom smooth	TRANSPARENT PLATES All smooth
Power	240V, 3300W, 13.75A	240V, 3300W, 13.75A	240V, 3300W, 13.75A
Plug	6-20P	6-20P	6-20P
Temperature range	248 - 752°F (120 - 400°C)	248 - 752°F (120 - 400°C)	248 - 752°F (120 - 400°C)
Surface material	Glass ceramic	Glass ceramic	Glass ceramic
Surface dim. (L × W)	9.75" × 9.75" (×2)	9.75" × 9.75" (×2)	9.75" × 9.75" (×2)
Construction	Glass ceramic cooking surface, stainless steel case	Glass ceramic cooking surface, stainless steel case	Glass ceramic cooking surface, stainless steel case
Dimensions (L × W × H)	18" × 24.25" × 7"	18" × 24.25" × 7"	18" × 24.25" × 7"
Net weight	37.5 lbs	37.5 lbs	37.5 lbs
Ship dim. (L × W × H)	21" × 26.25" × 10.5"	21" × 26.25" × 10.5"	21" × 26.25" × 10.5"
Ship weight	42.8 lbs	42.8 lbs	42.8 lbs

Warranty:
1 year parts and labor
Made in Italy

ACCESSORY

	Description	Feature
DB1046AO	Cleansing Agent for Spidoglass and Spidoflat products	Spidoclean is a clear, alkaline liquid cleanser designed exclusively for Spidocook products, for use by professionals. Cleans ceramic glass contact surfaces by removing food deposits without leaving residue behind.

Countertop Fryers
Electric

Eurodib fryers are equipped with multiple safety features and are designed to be easily disassembled for daily maintenance. Simple operation, high performance and a compact size. Lid included.

Tilt back and removable electric head assembly • Immersion type stainless steel tubular element • Element protector and tank base plate • Thermostat control and indicator light • Easily removable stainless steel oil tank • Stainless steel lid • Non-slip feet

	SFE01820	SFE01860	SFE01860D
Features			Twin baskets
Power	120V, 1800W, 15A	120V, 1800W, 15A	120V, 1800W, 15A
Plug	5-20P	5-20P	5-20P
Optional		220-240V, 3200W, 13.3A	220-240V, 3200W, 13.3A
Plug for optional		6-20P	6-20P
Construction	Interior and exterior: stainless steel	Interior and exterior: stainless steel	Interior and exterior: stainless steel
Temperature range	105 - 370°F (40 - 190°C)	105 - 370°F (40 - 190°C)	105 - 370°F (40 - 190°C)
Capacity	0.8 Gal / 3 L	2 Gal / 8 L	2 Gal / 8 L
Dimensions (L × W × H)	18" × 7.5" × 13"	20" × 11" × 16"	20" × 11" × 16"
Net weight	16 lbs	17 lbs	17 lbs
Ship dim. (L × W × H)	22" × 7.5" × 21"	22" × 14" × 21"	22" × 14" × 21"
Ship weight	20 lbs	21 lbs	21 lbs

Warranty:
1 year parts and labor
Made in China

ACCESSORIES

	Description	Construction	Dimensions (L × W × H)
01101061015	Full size basket for SFE01820	Stainless steel	20" × 5.5" × 7.5"
01101061003	Full size basket for SFE01860 and SFE01860D	Stainless steel	20" × 8.5" × 11.5"
01101061004	Half size basket for SFE01860 and SFE01860D	Stainless steel	20.5" × 4.5" × 11.5"

Warranty:
3 months

Countertop Fryers

Gas

Eurodib fryers are equipped with multiple safety features and are designed to be easily disassembled for daily maintenance. Simple operation, high performance and a compact size. Lid included.

Heavy-duty fryer baskets and adjustable feet • Thermostat controls • Flame failure safety device • Burner safety valves • Ignition and pilot light • Attachable drain connection to facilitate draining • 3/4" rear gas connection

	T-CF15	**T-CF15 L**	**T-CF30**	**T-CF30 L**
Features	Natural Gas	Liquid Propane	Natural Gas (twin baskets)	Liquid Propane (twin baskets)
BTU/hr total	26 500	26 500	53 000	53 000
Burners	2	2	4	4
Capacity	15 lbs	15 lbs	30 lbs	30 lbs
Construction	Stainless steel	Stainless steel	Stainless steel	Stainless steel
Dimensions (L × W × H)	29" × 11" × 25"	29" × 11" × 25"	29" × 17" × 25"	29" × 17" × 25"
Net weight	55 lbs	55 lbs	73 lbs	73 lbs
Ship dim. (L × W × H)	31" × 47" × 33"	31" × 47" × 33"	31" × 47" × 33"	31" × 47" × 33"
Ship weight	89 lbs	89 lbs	109 lbs	109 lbs

c(ETL)us Intertek

Warranty:
1 year parts and labor
Made in China

ACCESSORY

	Description	Construction	Dimensions (L × W × H)
1021005190	Replacement basket for gas fryers	Stainless steel	26.5" × 7" × 11.5"

Warranty:
3 months

Toasters
Conveyor toaster

This conveyor toaster is heated by two robust, metal incoloy heating elements which can be adjusted to obtain the desired level of toasting. It can be adapted for pass through or return operation and has a large opening that makes it suitable for bagels and muffins.

Production capacity of 600 slices/hour • Top and bottom metal heating elements • Dual function energy and speed performance control • 3 heat options: Top + bottom, Top only, Ecoenergy saving feature • Variable speed control • Pass-through and return operation • Removable feeder rack • Removable crumb/grease tray • Large opening (2.2") for bagels and muffins • Adjustable non-slip legs

	SFE02710
Power	240V, 2600W, 10.8A
Plug	6-15P
Conveyor opening (L × W ×H)	15.7" × 10.2" × 2.2"
Construction	Stainless steel
Dimensions (L × W × H)	29.5" × 14.5" × 15"
Net weight	41 lbs
Ship dim. (L × W × H)	22" × 18" × 19"
Ship weight	45 lbs

Warranty:
1 year parts and labor
Made in China

Toasters
Salamander

The Eurodib salamander is perfect for cafés, small restaurants and eateries. The elements are made of quartz glass and provide a consistent and even grilling surface, ideal for toasting, grilling, melting cheese and any other products that need variable grilling control.

	TR02510
Power	208-240V, 2400W, 10A
Plug	6-15P
Cook surface	15.7" × 10.2" × 0.75-2"
Construction (L × W × H)	Stainless steel
Dimensions (L × W × H)	13" × 23.5" × 13"
Net weight	36 lbs
Ship dim. (L × W × H)	26" × 17" × 17"
Ship weight	40 lbs

Warranty:
1 year parts and labor
Made in China

Hot Plates

Gas

Available in 2, 4, and 6-burner configurations, the Eurodib gas hot plate range has individually controlled burners and heady duty, Cast iron trivets for a sturdy work surface.

Heavy duty Cast iron trivets • Manually controlled, independent hobs • Large, robust dial controls • Burner safety valves • Removable waste tray • Adjustable feet • 3/4" male rear gas connection

All units ship with a Natural and LP gas regulator

**Allow 4" for the gas regulator at the rear of the unit*

	T-HP212	T-HP424
BTU/hr total	60 000	120 000
Burners	2	4
Surface material	Cast iron	Cast iron
Construction	Stainless steel	Stainless steel
Dimensions (L × W × H)	29" × 12" × 19"	29" × 24" × 19"
Net weight	75 lbs	130 lbs
Ship dim. (L × W × H)	31" × 47" × 27"	31" × 47" × 27"
Ship weight	110 lbs	167 lbs

Warranty:
1 year parts and labor
Made in China

Broilers

Natural radiant gas

Eurodib gas broilers are sturdy and reliable, ideal for cooking steaks, chops, hamburgers and seafood.

Heavy duty cast iron grilling plates • Manually controlled • Independent cooking zones • Burner safety valves • Removable waste tray • Adjustable feet • 3/4" male rear gas connection

All units ship with a Natural and LP gas regulator

**All units ship with a Natural and LP gas regulator*

***Allow 4" for the gas regulator at the rear of the unit*

	T-CBR24	T-CBR36
BTU/hr total	80 000	120 000
Burners	2 U-shaped	3 U-shaped
Surface material	Cast iron	Cast iron
Construction	Stainless steel	Stainless steel
Dimensions (L × W × H)	29" × 24.6" × 19"	29" × 36.6" × 19"
Net weight	207 lbs	297 lbs
Ship dim. (L × W × H)	31" × 47" × 27"	31" × 47" × 27"
Ship weight	257 lbs	356 lbs

ETL
Intertek

Warranty:
1 year parts and labor
Made in China

Griddles

Electric

Eurodib's stainless steel electric griddles are perfect for all facets of the commercial foodservice industry. Its large cooking surface and high power heating elements can handle most high volume demand. The 1/2" surface maintains heat for the duration of the cooking process, ranging from 140-560°F (60-293°C). Includes stainless steel backsplash and removable drip tray for easy maintenance.

Polished steel cooking surface • Stainless steel backsplash • Removable drip tray

	SFE04900	SFE04910
Power	208-240V, 2400W, 11A	208-240V, 3600W, 16A
Plug	6-15P	6-20P
Temperature range	140-560°F (60-293°C)	140-560°F (60-293°C)
Surface material	Polished steel 1/2" thickness	Polished steel 1/2" thickness
Surface dim. (L × W)	16" × 24"	16" × 36"
Construction	Stainless steel	Stainless steel
Dimensions (L × W × H)	22" × 24.5" × 11"	22" × 36.5" × 11"
Net weight	85 lbs	122 lbs
Ship dim. (L × W × H)	32" × 47" × 18"	32" × 47" × 18"
Ship weight	110 lbs	136 lbs

6-15P   6-20P   cULus LISTED   NSF

Warranty:
1 year parts and labor
Made in China

Griddles

Natural gas

Eurodib gas griddles offer performance and flexibility. Perfect for your breakfast, lunch or dinner menu needs.

Polished steel cooking surface • Manually controlled • Independent cooking zones • Large, robust dial controls • Burner safety valves • Adjustable feet • Stainless steel backsplash • Removable drip tray

T-G48T

T-G24T

T-G36T

T-G24

	T-G24T	T-G36T	T-G48T	T-G24
BTU/hr total	60 000 with thermostat	90 000 with thermostat	120 000 with thermostat	60 000
No. of U-shaped burners	2	3	4	2
Temperature range	200-575°F (93-302°C)	200-575°F (93-302°C)	200-575°F (93-302°C)	Hi-Lo adjustment
Surface material	Polished steel 1/2" thickness	Polished steel 1/2" thickness	Polished steel 1/2" thickness	Polished steel 1/2" thickness
Surface dim. (L × W)	20" × 24"	20" × 36"	20" × 48"	20" × 24"
Construction	Stainless steel	Stainless steel	Stainless steel	Stainless steel
Dimensions (L × W × H)	29" × 24.5" × 19"	29" × 36.5" × 19"	29" × 48.5" × 19"	29" × 24.5" × 19"
Net weight	200 lbs	284 lbs	372 lbs	200 lbs
Ship dim. (L × W × H)	31" × 47" × 27"	31" × 47" × 27"	31" × 47" × 27"	31" × 47" × 27"
Ship weight	251 lbs	343 lbs	436 lbs	251 lbs

Warranty:
1 year parts and labor
Made in China

Griddles
Professional contact cooking system

spidocook
PROFESSIONAL BY DESIGN

SpidoFLAT

Professional contact cooking system with glass ceramic plates, suitable for cooking a wide variety of food items such as: toast, sandwiches, meat, fish, vegetables, eggs, etc. Uniform heat distribution ensures high quality results, and shock-resistant plates are non-stick, non-porous and impermeable to smells and tastes. SHB™ Plus technology (contact + infrared) and high temperature settings allow for versatility in use, and reduce preheat time by up to 60%.

Manual controls for temperature and energy • Stainless steel case • 4 non-slip feet • Removable drip tray • 2 LED indicator lights • Metallic surface scraper (included)

	SAP200	SAP300
Features	SINGLE BURNER Black surface, all smooth	DOUBLE BURNER Black surface, all smooth
Note		Power cable not included
Power	240V, 2700W, 11.25A	208-240V, 4100W, 17A
Plug	6-15P	
Temperature range	248 - 752°F (120 - 400°C)	248 - 752°F (120 - 400°C)
Surface material	Glass ceramic	Glass ceramic
Surface dim. (L × W)	11" × 17.25"	11" × 17.25" (×2)
Construction	Glass ceramic cooking surface, stainless steel case	Glass ceramic cooking surface, stainless steel case
Dimensions (L × W × H)	27.5" × 15.25" × 5"	25.75" × 27.75" × 5"
Net weight	22 lbs	37.5 lbs
Ship dim. (L × W × H)	27.5" × 17.75" × 6.75"	30" × 28" × 6.75"
Ship weight	26.5 lbs	40.6 lbs

6-15P MET c us NSF.

Warranty:
1 year parts and labor
Made in Italy

Crêpe Machines

Single crêpe machine

Eurodib crêpe machines are durable, high-powered and easy to maintain.

Thermostatic control • Integrated spiral coil • Counter-plate reinforced insulation • Pilot light • Protective wall guard

	CEEB41-120	CEEB42-208
Power	120V, 1650W, 13.75A	208-240V, 3000W, 15.7A
Plug	5-15P	6-15P
Temperature range	230 - 572°F (110 - 300°C)	230 - 572°F (110 - 300°C)
Surface material	Cast iron	Cast iron
Surface diameter	15.9"	15.9"
Construction	Stainless steel	Stainless steel
Dimension (L × W × H)	18" × 19" × 5.25"	18" × 19" × 5.25"
Net weight	31 lbs	31 lbs
Ship dim. (L × W × H)	21" × 20" × 11"	21" × 20" × 11"
Ship weight	40 lbs	40 lbs

5-15P   6-15P   c(UL)us LISTED

Warranty:
1 year parts and labor
Made in France

Soup Kettle
Electric

This Eurodib electric soup kettle has 12 temperature settings, making it perfect for heating or reheating different types of liquids and foods to serve.

12 Heat control settings (Low: 1-4, Medium: 4-8, High: 8-12)

SB6000

Power	110V, 475W, 4.3A
Plug	5-15P
Temperature range	86-194°F (30-90°C)
Capacity	10 L (10.6 Qt)
Construction	Painted steel base, s/ steel bain marie and lid
Dimensions (Ø × H)	Ø 12.5" × 14.5"
Net weight	10 lbs
Ship dim. (L × W × H)	14" × 14" × 16"
Ship weight	13 lbs

5-15P

ETL
Intertek

Warranty:
1 year
Made in China

ACCESSORY

	Description	Construction	
HLS-6014	Vegetable Insert	Stainless steel	Warranty: 3 months

Hot Dog
Hot dog steamer & bun warmer

Ideal solution for snack bars, pubs, bistros, etc.

Temperature adjustment • Sealed electrical components to protect against potential leaks

HOT DOG

	HOT DOG	**ROBERTO**
Description	Hot dog steamer & bun warmer	Hot dog bun warmer
Includes	Stainless steel hot dog basket, 4 anodized, non-stick aluinum spikes to warm buns and a pyrex container.	I6 anodized, non-stick aluinum spikes to warm buns.
Power	110V, 600W, 5.5A	110V, 875W, 8A
Plug	5-15P	5-15P
Basket dimension	Ø 6" × 7.75" H	
Surface material	Anodized, non-stick aluinum Spikes	Anodized, non-stick aluinum spikes
Spike dimensions	Ø 1" × 7.25" H	Ø 1" × 7.25" H
Construction	Stainless steel hot dog basket with anodized, non-stick aluinum spikes	Anodized, non-stick aluinum spikes
Dimensions (L × W × H)	12.5" × 17.75" × 14.5"	12.5" × 17.75" × 11.5"
Net weight	22 lbs	17.5 lbs
Ship dim. (L × W × H)	19.5" × 14" × 19.5"	19.5" × 14" × 19.5"
Ship weight	25.4 lbs	21 lbs

ROBERTO

5-15P

Warranty:
1 year parts and labor
Made in Italy

ACCESSORY

	Description	Surface dimensions	Construction	Net weight	Ship dim. (L × W × H)	Ship weight
GM3556350	Extra pyrex container	Ø 7.25" × 10 H	Glass	4 lbs	18" × 12" × 12"	6 lbs

Warranty:
3 months

Gyro Machines
Electric

Visvardis s.a.

Imported from Greece, home of the Gyro! Solid construction, aesthetic design and reliable performance make these perfect machines perfect for your establishment.

Specially designed with the motor at the bottom to ensure protection from all heating elements. • Patented moveable rear heating elements allow you to control the intensity of the heat without moving the spit • Includes: individual burner controls, ceramic plates with minimum flame adjustment, removable burner protection mesh, removable drip tray and shovel for the meat • Rounded edges for easy cleaning • Available in various sizes.

Machine has CE approval rating. Installations requiring other certifications have to be done locally at the installer's cost.

CLASSIC

	DE2A	DE3A	DE4A
Features	Thermostatic temperature control from low to high.	Thermostatic temperature control from low to high.	Thermostatic temperature control from low to high.
Power	208V 3PH, 6600W, 18A per phase, spit motor: 208V	208V 3PH, 9900W, 27A per phase, spit motor: 208V	208V 3PH, 11500W, 32A per phase, spit motor: 208V
Plug	Hardwired	Hardwired	Hardwired
Burners	2 controls, 4 burners	3 controls, 6 burners	4 controls, 8 burners
Capacity	66-100 lbs (30-45 kg)	90-140 lbs (41-63.5 kg)	155-200 lbs (70-91 kg)
Spit height	24.75"	31.1"	37.4"
Construction	Body: AISI 304 stainless steel; Spit: stainless steel	Body: AISI 304 stainless steel; Spit: stainless steel	Body: AISI 304 stainless steel; Spit: stainless steel
Dimensions (L × W × H)	25" × 21" × 33"	25" × 21" × 39"	25" × 21" × 45"
Net weight	82 lbs	87 lbs	94 lbs
Ship dim. (L × W × H)	40" × 32" × 47"	45" × 31" × 47"	45" × 31" × 47"
Ship weight	120 lbs	120 lbs	140 lbs

CE

Warranty:
1 year parts and labor
Made in Greece

KITCHEN EQUIPMENT

Gyro Machines
Gas

Visvardis s.a.

Imported from Greece, home of the Gyro! Solid construction, aesthetic design and reliable performance make these perfect machines perfect for your establishment.

Specially designed with the motor at the bottom to ensure protection from all heating elements. • Patented moveable rear heating elements allow you to control the intensity of the heat without moving the spit • Includes: individual burner controls, ceramic plates with minimum flame adjustment, removable burner protection mesh, removable drip tray and shovel for the meat • Rounded edges for easy cleaning • Available in various sizes.

Machine has CE approval rating. Installations requiring other certifications have to be done locally at the installer's cost.

Fitted for Natural Gas, convertible to Propane (connections included) • Regulator Required

CLASSIC

	DG4A N	DG6A N	DG8A N	DG10A N
Special features	Double row of burners for faster roasting	Double row of burners for faster roasting	Double row of burners for faster roasting	Double row of burners for faster roasting
Power	Spit motor: 110V	Spit motor: 110V	Spit motor: 110V	Spit motor: 110V
BTU	24,000	36,000	48,000	60,000
Burners	2 × double burners	3 × double burners	4 × double burners	5 x double burners
Capacity	40-70 lbs (18-32kg)	66-100 lbs (30-45kg)	90-140 lbs (41-63.5kg)	155-200 lbs (70-91kg)
Spit height	18.5"	24.75"	31.1"	37.4"
Inlet	1/2" rear inlet line hook up	1/2" rear inlet line hook up	1/2" rear inlet line hook up	1/2" rear inlet line hook up
Construction	Body: AISI 304 stainless steel; Spit: stainless steel	Body: AISI 304 stainless steel; Spit: stainless steel	Body: AISI 304 stainless steel; Spit: stainless steel	Body: AISI 304 stainless steel; Spit: stainless steel
Dimensions (L × W × H)	25.25" × 20.9 × 26"	25.25" × 20.9 × 32.6"	25.25" × 20.9 × 39"	25.25" × 23.9 × 42.25"
Net weight	73 lbs	82 lbs	87 lbs	94 lbs
Ship dim. (L × W × H)	39" × 32" × 47"	39" × 32" × 47"	45" × 32" × 47"	46" × 32" × 47"
Ship weight	80 lbs	95 lbs	101 lbs	120 lbs

CE

Warranty:
1 year parts and labor
Made in Greece

KITCHEN EQUIPMENT

57

TURBO

	DG12V N	DG16V N	DG18V N
Special features	Double row of burners for faster roasting	Double row of burners for faster roasting	Double row of burners for faster roasting
Power	Spit motor: 110V	Spit motor: 110V	Spit motor: 110V
BTU	72,000	96,000	107,482
Burners	6 x double burners	8 x double burners	9 x double burners
Capacity	130-145 lbs (59-66kg)	175-200 lbs (79-91kg)	198-220 lbs (90-100kg)
Spit height	25.75"	32.75"	36.6"
Inlet	1/2" rear inlet line hook up	1/2" rear inlet line hook up	1/2" rear inlet line hook up
Construction	Body: AISI 304 stainless steel; Spit: stainless steel	Body: AISI 304 stainless steel; Spit: stainless steel	Body: AISI 304 stainless steel; Spit: stainless steel
Dimensions (L × W × H)	27" × 23" × 33"	27" × 23" × 41"	29" × 22" × 45"
Net weight	102 lbs	121 lbs	128 lbs
Ship dim. (L × W × H)	46" × 32" × 47"	47" × 32" × 47"	31" × 31" × 51"
Ship weight	120 lbs	130 lbs	140 lbs

C E

Warranty:
1 year parts and labor
Made in Greece

ACCESSORIES

	Description	Dimensions (L × W × H)	Construction
011010030	Stand for meat spit	11" × 11" × 4.5"	AISI 304 stainless steel
20000017	Shovel for scooping meat	11" ×11.5" ×3.5"	AISI 304 stainless steel
SPIT G4AE1A	Replacement spit for DG4A	0.5" × 0.5" × 18.5"	AISI 304 stainless steel
SPIT G6AE2A	Replacement spit for DG6A and DE2A	0.5" × 0.5" × 24.75"	AISI 304 stainless steel
SPIT G8AE3A	Replacement spit for DG8A and DE3A	0.5" × 0.5" × 31.1"	AISI 304 stainless steel
SPIT G10AE4A	Replacement spit for DG10A and DE4A	0.5" × 0.5" × 37.4"	AISI 304 stainless steel
SPIT G12V	Replacement spit for DG12V	0.5" × 0.5" × 25.75"	AISI 304 stainless steel
SPIT G16V	Replacement spit for DG16V	0.5" × 0.5" × 32.75"	AISI 304 stainless steel
SPIT G18V	Replacement spit for DG18V	0.5" × 0.5" × 36.6"	AISI 304 stainless steel
DG12V PAIR	Side doors for DG12V (Pair)	1.5" × 7.5" × 25.75"	AISI 304 stainless steel
DG16V PAIR	Side doors for DG16V (Pair)	1.5" × 7.5" × 32.75"	AISI 304 stainless steel
DG18V PAIR	Side doors for DG18V (Pair)	1.5" × 7.5" × 36.6"	AISI 304 stainless steel

Warranty:
3 months

Food Processors
Electric

C-TRONIC food processors are designed and manufactured for cutting, mincing, whisking and mixing foods like vegetables, meat, bread, etc. Made entirely of AISI 304 stainless steel, these units are acid and salt resistant and have high resistance against oxidation. Blades are rectified and tempered and made with cutlery steel (ASI 420); they are designed to cut, mince, whisk and mix without ever having to change utensils.

Motor and tank side-by-side, allowing the product to be isolated from the heat • Tank in 18/10 stainless steel with heat-diffusing bottom, and handles for an excellent handling and easy removal during cleaning and maintenance • High efficiency ventilated motor for continuous operation • Strong cutlery steel knives • Safety micro-switch on lid • Micro-switch on lever • Lid in transparent Tritan* allowing excellent visibility during processing • Lid with opening to add ingredients during operation • Standard speed control • Variotronic system: stabilized speed variator • Designed without corners or edges for easy cleaning and maintenance • Included: spatula, sharpening stones, standard cutting blade

*Tritan: BPA-Free plastic

	C-TRONIC 4VT	**C-TRONIC 6VT**	**C-TRONIC 9VT**
Option*	Blade: serrated, perforated or blade for pesto	Blade: serrated, perforated or blade for pesto	Blade: serrated, perforated or blade for pesto
Power	120V, 600W, 2A, Motor: 350W, 0.5HP, 1PH	120V, 600W, 2A, Motor: 350W, 0.5HP, 1PH	120V, 1200W, 4A, Motor: 350W, 0.5HP, 1PH
Plug	5-15P	5-15P	5-15P
Max. capacity	0.87 Gal (3.3 L)	1.4 Gal (5.3 L)	2.5 Gal (9.4 L)
Min. volume	0.4 Gal (1.5 L)	0.82 Gal (3.1 L)	1.5 Gal (5.4 L)
Blade speed	600-2800 rpm	600-2800 rpm	600-2800 rpm
Construction	Heavy-duty die-cast and extruded aluminum	Heavy-duty die-cast and extruded aluminum	Heavy-duty die-cast and extruded aluminum
Dimensions (L × W × H)	18" × 11.75" × 11.75"	18" × 12" × 12"	22" × 13.75" × 16.5"
Net weight	30 lbs	32 lbs	51 lbs
Ship dim. (L × W × H)	11.75" × 20" × 14.5"	11.75" × 20" × 17"	14.25" × 23.5" × 17"
Ship weight	35 lbs	37.5 lbs	57 lbs

*Sold separately

Warranty:
1 year parts and labor
Made in Italy

Vegetable & Cheese Cutter
Electric

The HLC300 is designed for slicing, grating and shredding all types of vegetables, fruits and cheeses. With its robust design and rust resistant quality, it is perfect for restaurants, cafés, takeaway shops, etc.

Includes: 2 SLICING discs (3, 5 mm) and 3 GRATING discs (3, 4, 7 mm) • Belt drive • 2 chutes: 7" L × 3" W and 2" Ø

HLC300

Power	110V, 550W, 5A, 0.75HP
Plug	5-15P
Standard speed	270 rpm
Construction	Aluminum and magnesium alloy
Dimensions (L × W × H)	20" × 9" × 22.5"
Net weight	51 lbs
Ship dim. (L × W × H)	23" × 11" × 23"
Ship weight	57.2 lbs

5-15P

cETLus Intertek

Warranty:
1 year parts and labor
Made in China

ACCESSORIES

	Description	Construction
D8	8 × 8 mm DICING blade *Must be used with H8 (8 mm SLICING blade)	Stainless steel
D10	10 × 10 mm DICING blade *Must be used with H10 (10 mm SLICING Blade)	Stainless steel
D12	12 × 12 mm DICING blade *Must be used with H10 (10 mm SLICING blade)	Stainless steel
D20	20 × 20 mm DICING blade *Must be used with H10 (10 mm SLICING blade)	Stainless steel
E1	1 mm SLICING blade	Stainless steel
E2	2 mm SLICING blade	Stainless steel
E5	5 mm SLICING blade	Stainless steel
H10	10 mm SLICING blade	Stainless steel
H14	14 mm SLICING blade	Stainless steel
H3	3 mm GRATING blade	Stainless steel
H4	4 mm GRATING blade	Stainless steel
H7	7 mm GRATING blade	Stainless steel
H8	8 mm SLICING blade	Stainless steel
HU10	10 mm JULIENNE blade	Stainless steel
HU2.5	2.5 mm JULIENNE blade	Stainless steel
HU4	4 mm JULIENNE blade	Stainless steel
HU8	8 mm JULIENNE blade	Stainless steel
P2	2 mm SLICING blade	Plastic
P4	4 mm SLICING blade	Plastic
T6	6 × 6 mm FRENCH FRY blade *Must be used with H8 (8 mm SLICING blade)	Stainless steel
T8	8 × 8 mm FRENCH FRY blade *Must be used with H8 (8 mm SLICING blade)	Stainless steel
T10	10 × 10 mm FRENCH FRY blade *Must be used with H10 (10 mm SLICING blade)	Stainless steel

Warranty:
3 months

Vegetable & Cheese Cutter
Electric

Versatile unit ideal for restaurants, delis and caterers. With 21 different discs to choose from, you can freshly slice, shred, grate, julienne and dice fruits, vegetables, and cheeses.

Includes: 1 SLICING disc of your choice (DF series only), 1 disc holder and 1 white polycarbonate container • Belt drive • On/Off switch with indicator light • Continuous feed operation, product falls into the container by gravity • Feed opening for longer items (2" Ø) and hopper opening for larger items (6.2" L × 3" W)

ACCESSORIES

	Description	Construction
DF1	1 mm SLICING disc	Aluminum disc, stainless steel blade
DF2	2 mm SLICING disc	Aluminum disc, stainless steel blade
DF3	3 mm SLICING disc	Aluminum disc, stainless steel blade
DF4	4 mm SLICING disc	Aluminum disc, stainless steel blade
DF5	5 mm SLICING disc	Aluminum disc, stainless steel blade
DF8	8 mm SLICING disc	Aluminum disc, stainless steel blade
DF10	10 mm SLICING disc	Aluminum disc, stainless steel blade
DF14	14 mm SLICING disc	Aluminum disc, stainless steel blade
DQ4	4 mm JULIENNE disc	Aluminum disc, stainless steel blade
DQ6	6 mm JULIENNE disc	Aluminum disc, stainless steel blade
DQ8	8 mm JULIENNE disc	Aluminum disc, stainless steel blade
DQ10	10 mm JULIENNE disc	Aluminum disc, stainless steel blade
DT2	2 mm GRATING disc	Aluminum disc, stainless steel blade
DT3	3 mm GRATING disc	Aluminum disc, stainless steel blade
DT4	4 mm GRATING disc	Aluminum disc, stainless steel blade
DT7	7 mm GRATING disc	Aluminum disc, stainless steel blade
DT9	9 mm GRATING disc	Aluminum disc, stainless steel blade
DTV	Parmesan GRATER	Aluminum disc, stainless steel blade
PS8	8 mm CUBE disc	Aluminum disc, stainless steel blade
PS10	10 mm CUBE disc	Aluminum disc, stainless steel blade
PS20	20 mm CUBE disc	Aluminum disc, stainless steel blade
IV2680000	Blade for DF discs	Stainless steel
IV2680010	Blade for DF5 disc	Stainless steel
40750040	Disc holder 11.5 L × 10 W × 4.5 H	Aluminum

Warranty: 3 months

TM 110

Power	120V, 515W, 5A
Plug	5-15P
Cord length	6' 4"
Capacity	420 lbs/hr (191 kg)
Construction	Polished aluminum base, stainless steel motor shell
Dimensions (L × W × H)	20" × 11" × 20"
Net weight	39 lbs
Ship dim. (L × W × H)	28.3" × 13.7" × 19"
Ship weight	46 lbs

Warranty:
1 year parts and labor
Made in Italy

Hamburger Presses
Manual hamburger presses

Eurodib's manual hamburger press for simplified, accelerated patty production.

Simple, compact, rounded design • Rubber handle for better grip • Integrated sheet holder included

	HF100	HF130
Description	4" mold	5" mold
Construction	Anodized aluminum alloy construction with stainless steel hamburger mold	Anodized aluminum alloy construction with stainless steel hamburger mold
Net weight	11.5 lbs	12.25 lbs
Ship dim. (L × W × H)	8.75" × 10.75" × 13.25"	11.75" × 10.75" × 11.75"
Ship weight	13 lbs	14 lbs

Warranty:
3 months
Made in China

ACCESSORIES

	Description	Feature
HF100P	Wax paper for HF100 4" manual hamburger press	Pack of 500 sheets
HF130P	Wax paper for HF130 5" manual hamburger press	Pack of 500 sheets

Meat Grinders
Electric meat grinders

Robust and reliable, meat grinders from Eurodib respond to a variety of needs. For light to medium-duty food preparation needs or heavy-duty butcher counter requirements.

Light to medium-duty, ideal for on-demand service • Standard plate size: 6 mm • Gear driven • Convenient compartment for storing accessories • Fast and easy breakdown for cleaning

	TC8 Vegas
Power	120V, 250W, 1.3A , 0.3HP
Plug	5-15P
Production	154 lbs/hr
Construction	Anodised extruded aluminium body. Side ABS covers. Aluminium pressure die-cast meat grinder head. Extruded aluminium grater head. Stainless steel grating roller, knife, grinding plate and hopper. Polyethylene pusher
Dimensions (L × W × H)	16" × 12" × 8"
Net weight	23 lbs
Ship dim. (L × W × H)	22.5" × 13.75" × 15.75"
Ship weight	26 lbs

5-15P   cETLus Intertek   ETL Intertek

Warranty:
1 year parts and labor
Made in Italy

Meat Grinders

Electric meat grinders

Robust and reliable, meat grinders from Eurodib respond to a variety of needs. For light to medium-duty food preparation needs or heavy-duty butcher counter requirements.

	HM12N	HM22A
Features	Light to medium-duty, ideal for on-demand service. Standard plate sizes: 4.5 and 8 mm. Gear driven. Robust and durable. Acid, salt and rust resistent. Emergency stop switch.	Medium to heavy-duty, ideal for butcher shops and meat processors. Standard plate sizes: 4.5, 8, 10 mm. Gear driven. Robust and durable. Acid, salt and rust resistent. Emergency stop switch.
Power	110V, 750W, 6.8A , 1.1HP	110V, 1100W, 10A , 1.5HP
Plug	5-15P	5-15P
Production	264 lbs/hr	660 lbs/hr
Construction	Anodized aluminum alloy and stainless steel	Anodized aluminum alloy and stainless steel
Dimensions (L × W × H)	10" × 24" × 18"	10" × 24" × 18"
Net weight	48.5 lbs	55 lbs
Ship dim. (L × W × H)	12.5" × 15.75" × 21.25"	10.5" × 18" × 23.75"
Ship weight	52 lbs	58.75 lbs

Warranty:
1 year parts and labor
Made in China

ACCESSORIES

	Description	Dimensions (L × W × H)	Construction
HM12N-13	Star knife for HM12N meat grinder	2.5" × 2.5" × 0.5"	Stainless steel
HM12N-45	4.5 mm blade for HM12N meat grinder	2.75" × 2.75" × 0.3"	Stainless steel
HM12N-5	5 mm blade for HM12N meat grinder	2.75" × 2.75" × 0.3"	Stainless steel
HM12N-8	8 mm blade for HM12N meat grinder	2.75" × 2.75" × 0.3"	Stainless steel
HM22A-45	4.5 mm blade for HM12N meat grinder	3" × 3" × 0.3"	Stainless steel
HM22A-8	8 mm blade for HM12N meat grinder	3" × 3" × 0.3"	Stainless steel
HM22A-10	10 mm blade for HM12N meat grinder	3" × 3" × 0.3"	Stainless steel
HM22A-13	Star knife for HM22A meat grinder	3" × 3" × 0.5"	Stainless steel

Warranty:
3 months

Slicers

Electric meat slicers

Every feature on the MIRRA slicer by Eurodib is designed for safety and dependability.

Slide shaft made of ground, chromed steel for smooth operation • Self-lubricating bushings and ball bearings • Chrome-plated 100cr6 forged carbon steel blade • Removable sharpener with 2-stone dual action • Slice thickness variable up to 0.5" • On/Off switch with indicator light • Hopper with heavy-duty plastic protection, to keep the user's hands safe • Carriage and center plate quickly removable without the use of tools

220V available upon request. 50% non-refundable deposit required.

MIRRA250P 110

	MIRRA250P 110	**MIRRA300P 110**
Features	10" blade, gravity-feed operation	12" blade, gravity-feed operation
Power	120V, 250W, 2.4A ,	120V, 267W, 3A ,
Plug	5-15P	5-15P
Construction	Polished, anodized aluminum alloy	Polished, anodized aluminum alloy
Dimension (L × W × H)	22" × 22.4" × 14.5"	24" × 25.2" × 20"
Net weight	35.2 lbs	45 lbs
Ship dim. (L × W × H)	24" × 20" × 16"	23.6" × 31.5" × 20.5"
Ship weight	43 lbs	52 lbs

MIRRA300P 110

Warranty:
1 year parts and labor
Made in Italy

ACCESSORIES

	Description	Size	Construction
18250403210	Replacement blade for MIRRA250P	10" blade	Stainless steel
18250403210TF	Replacement blade for MIRRA250P	10" blade	Teflon
18300403254	Replacement blade for MIRRA300P	12" blade	Stainless steel
1830040325422TF	Replacement blade for MIRRA300P	12" blade	Teflon

Warranty:
3 months

Slicers

Electric meat slicers

The HBS slicers by Eurodib respond to everyday, low-volume needs cutting deli meats and vegetables effortlessly. Professional quality meat slicers, they are easy to clean and operate.

Integrated blade sharpener • Perspex protector guard • Waterproof emergency shut-off switch • Robust handle for firm grip • Slice thickness: variable from 0.2 mm – 15 mm, max slice width 6.25"

HBS-195JS

HBS-250L

HBS-300L

	HBS-195JS	**HBS-220JS**	**HBS-250L**	**HBS-300L**	**HBS-350L**
Features	8" blade, belt drive	9" blade, belt drive	10" blade, belt drive	12" blade, belt drive	14" blade, belt drive
Power	120V, 120W, 1.1A	120V, 120W, 1.1A	120V, 150W, 1.4A	120V, 250W, 2.3A	120V, 400W, 2.3A
Plug	5-15P	5-15P	5-15P	5-15P	5-15P
Construction	Anodized aluminum	Anodized aluminum	Anodized aluminum	Anodized aluminum	Anodized aluminum
Dimension (L × W × H)	14.7" × 15.7" × 12"	14.8" × 17.7" × 13.7"	16.3" × 19.7" × 14"	18" × 21.8" × 16.6"	24" × 31" × 19.5"
Net weight	26.5 lbs	26.5 lbs	36.2 lbs	52 lbs	132 lbs
Ship dim. (L × W × H)	17" × 21" × 15"	17" × 21" × 15"	19" × 23" × 17"	21" × 24" × 20"	32" × 47" × 32"
Ship weight	32 lbs	32 lbs	44 lbs	59 lbs	190 lbs

5-15P   Intertek   Intertek

Warranty:
1 year parts and labor
Made in China

ACCESSORIES

	Description	Size	Construction
195JS-2	Replacement blade for HBS-195JS meat Slicer	8" blade	Stainless steel
220JS-2	Replacement blade for HBS-220JS meat Slicer	9" blade	Stainless steel
250L-2	Replacement blade for HBS-250JS meat Slicer	10" blade	Stainless steel
250L-2T	Replacement blade for HBS-250JS meat slicer	10" blade	Teflon
300L-2	Replacement blade for HBS-300JS meat slicer	12" blade	Stainless steel
300L-2T	Replacement blade for HBS-300JS meat slicer	12" blade	Teflon
350L-9	Replacement blade for HBS-350JS meat slicer	14" blade	Stainless steel

HBS-350L

Warranty:
3 months

Slicers
Manual meat slicers

Anniversario flywheel slicers from Eurodib feature a simple yet stylish Italian design.

Patented motion system without visible mechanical parts • Rounded shape, removable carriage and easy disassembly make it very easy to clean and maintain

	Anniversario300	Anniversario350
Features	12" blade Old-style, Red	14" blade Old-Style, Red
Construction	Polished and painted aluminum construction, featuring stainless steel and silver anodized aluminum details and a rounded body	Polished and painted aluminum construction, featuring stainless steel and silver anodized aluminum details and a rounded body
Dimensions (L × W × H)	33.6" × 24.6" × 26.7"	36" × 31" × 24"
Net weight	126 lbs	159 lbs
Ship dim. (L × W × H)	38" × 36" × 34"	38" × 36" × 34"
Ship weight	182 lbs	198 lbs

Special order. Available in other colors.
50% non-refundable deposit required

Warranty:
1 year parts and labor
Made in Italy

ACCESSORIES

	Description	Color	Dimensions (L × W × H)	Net weight	Construction
Stand300	Stand for Anniversario300 *	Red	27.5" × 27.5" × 33.7"	264.5 lbs	Polished and painted aluminum construction, featuring stainless steel and silver anodized aluminum details and a rounded body
Stand350	Stand for Anniversario350 *	Red	27.5" × 27.5" × 33.7"	264.5 lbs	Polished and painted aluminum construction, featuring stainless steel and silver anodized aluminum details and a rounded body

*Special order. 50% non-refundable deposit required

Warranty:
3 months

BAKING EQUIPMENT

Mixers
Planetary mixers

Professional, high-performance planetary mixers for batter, dough, and emulsifying liduids. Suitable for food preparation in hotels, restaurants, bakeries, pastry shops and food processing factories. Heavy-duty and abrasion-resistant transmission design. Hook, whip and beater attachments included. Commercial use only.

Gear driven

	M10 ETL	M20E ETL	M30A ETL	M40A 220 ETL	M60A 220 ETL
Note	Not compatible with HUB attachments. Not suitable for pizza, pita, or bread dough.	HUB12 meat grinder attachment included. Not suitable for pizza, pita, or bread dough.	HUB12 meat grinder attachment sold separately. Not suitable for pizza, pita, or bread dough.	HUB22 meat grinder attachment sold separately.	Trolley included. HUB22 meat grinder attachment sold separately. Safety OFF switch and splash guard.
Power	110V, 600W, 6A, 0.7HP	110V, 1100W, 9A, 1.5HP	110V, 1500W, 17A, 2HP	208V 3PH, 1800W, 2.4A, 2HP	208V 3PH, 2200W, 10A, 3.5HP
Plug	5-15P	5-15P	5-20P	Hardwired	Hardwired
Option			M30A ETL 220V		
Plug for option			6-20P		
Bowl capacity	10 L (10 Qt.)	20 L (21 Qt.)	30 L (31.7 Qt.)	40 L (42 Qt.)	60 L (63.5 Qt.)
Kneading capacity	4.4 lbs (2 kg)	13 lbs (6 kg)	22 lbs (10 kg)	28.7 lbs (13 kg)	44 lbs (20 kg)
Standard speed	106/180/387 rpm	106/180/387 rpm	65/102/296 rpm	96/168/306 rpm	73/109/143/206 rpm
Construction	Food-grade stainless steel attachments and finished surfaces. Painted cast-iron base.	Food-grade stainless steel attachments and finished surfaces. Painted cast-iron base.	Food-grade stainless steel attachments and finished surfaces. Painted cast-iron base.	Food-grade stainless steel attachments and finished surfaces. Painted cast-iron base.	Food-grade stainless steel attachments and finished surfaces. Painted cast-iron base.
Dimensions (L × W × H)	21" × 16.5" × 29.5"	19" × 17" × 31"	24" × 21" × 54"	27" × 25" × 50"	40" × 24" × 56"
Net weight	154 lbs	230 lbs	425 lbs	540 lbs	1078 lbs
Ship dim. (L × W × H)	40" × 32" × 47"	42" × 32" × 47"	48" × 40" × 54"	47" × 32" × 61"	45" × 30" × 63"
Ship weight	185 lbs	295 lbs	510 lbs	750 lbs	1285 lbs

Warranty:
1 year parts and labor
Made in China

5-15P   5-20P   Intertek

ACCESSORIES

	Description	Dimensions (L × W × H)	Construction
NM10A-46	Bowl for M10 ETL mixer	Ø 10.5 × 12.5"	Stainless steel
NM10A-47	Whip for M10 ETL mixer	5.25" × 5.25" × 10.5"	Stainless steel
NM10A-50	Hook for M10 ETL mixer	4.5" × 4.5" × 9.5"	Stainless steel
NM10A-51	Beater for M10 ETL mixer	0.25" × 6" × 10"	Stainless steel
NM20A-55	Hook for M20E ETL mixer	4.5" × 4.5" × 13"	Stainless steel
NM20A-56	Beater for M20E ETL mixer	0.5" × 8.5" × 13"	Stainless steel
NM20A-57	Whip for M20E ETL mixer	7.75" × 7.75" × 12.5"	Stainless steel
NM20A-59	Bowl for M20E ETL mixer	Ø 14" × 11.5"	Stainless steel
NM30A-41	Hook for M30A ETL mixer	6" × 6" × 16.5"	Stainless steel
NM30A-42	Beater for M30A ETL mixer	0.5" × 9.75" × 16.5"	Stainless steel
NM30A-43	Whip for M30A ETL mixer		Stainless steel
NM30A-44	Bowl for M30A ETL mixer	× Ø 15.5" × 15.5"	Stainless steel
NM40A-41	Hook for M40A 220 ETL mixer	7" × 7" × 17"	Stainless steel
NM40A-42	Beater for M40A 220 ETL mixer	0.5" × 11" × 17.25"	Stainless steel
NM40A-43	Whip for M40A 220 ETL mixer	10.5" × 10.5" × 17.25"	Stainless steel
NM40A-44	Bowl for M40A 220 ETL mixer	Ø 17.5" × 15"	Stainless steel
NM60-30	Trolley for M60A 220 ETL mixer Compatible with M30A, M40A and M60A mixers	14" × 13" × 32"	Stainless steel
NM60A-29	Bowl for M60A 220 ETL mixer	Ø 18.5" × 20"	Stainless steel
NM60A-40	Whip for M60A 220 ETL mixer	11" × 11" × 19"	Stainless steel
NM60A-44	Hook for M60A 220 ETL mixer	8" × 8" × 18.5"	Stainless steel
NM60A-46	Beater for M60A 220 ETL mixer	0.75" × 11.5" × 19"	Stainless steel

Accessories included with mixers and sold separately for replacement needs

Warranty: 3 months

	Description	Dimensions (L × W × H)	Construction
HUB12 M	Meat grinder attachment for M20E and M30A mixers. Included with purchase of M20E mixer. Includes 1 star knife and 2 plates (6, 8 mm).	14.5" × 9" × 10"	Stainless steel
SKH12	Star knife for HUB12 meat grinder attachment	2.5" × 2.5" × 0.5"	Stainless steel
NMH12MM6	6 mm plate for HUB12 meat grinder attachment		Stainless steel
NMH12MM8	8 mm plate for HUB12 meat grinder attachment		Stainless steel
HUB22 M	Meat grinder attachment for M40A and M60A mixers. Includes 1 star knife and 2 plates (6, 8 mm).	8.25" × 14" × 11.5"	Stainless steel
SKH22	Star knife for HUB22 meat grinder attachment	3" × 3" × 0.5"	Stainless steel
NMH22MM6	6 mm plate for HUB22 meat grinder attachment		Stainless steel
NMH22MM8	8 mm plate for HUB22 meat grinder attachment		Stainless steel

Warranty: 3 months

Mixers
Spiral mixers

Eurodib spiral mixers are used by professionals all across North America for preparing various types of dough for restaurants, bakeries and pizzerias.

Belt drive

Designed for commercial applications and suitable for dough with very low to very high hydration. The hook and bowl rotate simultaneously in opposite directions, increasing mixing speed and efficiency. Program and set the time you need for each type of dough with the built-in timer. Safety features include emergency stop and bowl guard switch.

	LM20T ETL	LM30T ETL	LM40T ETL	LM50T ETL
Power	110V, 1100W, 10A, 1.5HP	220V, 2640W, 12A, 3.5HP	220V, 3080W, 14A, 4.1HP	220V, 3080W, 14A, 4.1HP
Plug	5-15P	6-20P	6-20P	6-20P
Timer	Adjustable up to 60 mins.	Adjustable up to 60 mins.	Adjustable up to 60 mins.	Adjustable up to 60 mins.
Bowl capacity	20 L (21 Qt.)	30 L (32 Qt.)	40 L (42 Qt.)	50 L (52 Qt.)
Dry flour capacity*	5 kg (11 lbs)	8 kg (17.5 lbs)	10 kg (22 lbs)	12 kg (26.5 lbs)
Kneading dough capacity*	8 kg (17.5 lbs)	13 kg (28.5 lbs)	16 kg (35 lbs)	19 kg (42 lbs)
Standard speed	Hook: 185 rpm Bowl: 15 rpm	Hook: 185 rpm Bowl: 15 rpm	Hook: 185 rpm Bowl: 15 rpm	Hook: 185 rpm Bowl: 15 rpm
Construction	Food-grade stainless steel attachments and finished surfaces. Painted cast-iron base.	Food-grade stainless steel attachments and finished surfaces. Painted cast-iron base.	Food-grade stainless steel attachments and finished surfaces. Painted cast-iron base.	Food-grade stainless steel attachments and finished surfaces. Painted cast-iron base.
Dimensions (L × W × H)	27.5" × 15" × 30"	28.7" × 17" × 30"	34" × 19" × 37"	36" × 21" × 37"
Net weight	154 lbs	198 lbs	280 lbs	287 lbs
Ship dim. (L × W × H)	47" × 32" × 41"	47" × 32" × 43"	48" × 40" × 48"	48" × 32" × 48"
Ship weight	225 lbs	275 lbs	400 lbs	400 lbs

*Capacities refer to recommended batch loads for optimal machine longevity. Calculations based on 60% Absorption Rate.

5-15P   6-20P   c**ETL**us Intertek

Warranty:
1 year parts and labor
Made in China

ACCESSORIES

	Description	Construction
LM20-8	Hook for LM20T ETL spiral mixer	Stainless steel
LM20T-2	Bowl for LM20T ETL spiral mixer	Stainless steel
LM30-8	Hook for LM30T ETL spiral mixer	Stainless steel
LM30T-2	Bowl for LM30T ETL spiral mixer	Stainless steel
LM40-50-8	Hook for LM40T & LM50T ETL spiral mixer	Stainless steel
LM40T-2	Bowl for LM40T ETL spiral mixer	Stainless steel
LM50T-2	Bowl for LM50T ETL spiral mixer	Stainless steel

Bowl and hook fixed to machine. Tools required for replacement.

Warranty: 3 months

Mixers

2-speed spiral mixer

Eurodib spiral mixers are used by professionals all across North America for preparing various types of dough for restaurants, bakeries and pizzerias. Belt drive.

Designed for commercial applications and suitable for dough with very low to very high hydration. The hook and bowl rotate simultaneously in opposite directions, increasing mixing speed and efficiency. Program and set the time you need for each type of dough with the built-in timer. Safety features include emergency stop and bowl guard switch.

Cannot be used with a phase converter

	GM25B ETL	**GM50B ETL**	**GM75B ETL**
Power	208V 3PH, 2400W, 6.7A, 3.2HP	208V 3PH, 4500W, 12.5A, 6HP	208V 3PH, 11100W, 31A, 15HP
Plug	Hardwired	Hardwired	Hardwired
Timer	Adjustable up to 60 mins.	Adjustable up to 60 mins.	Adjustable up to 60 mins.
Bowl capacity	80 L (84 Qt.)	130 L (137 Qt.)	200 L (211 Qt.)
Dry flour capacity*	15 kg (33 lbs)	30 kg (66 lbs)	40 kg (88 lbs)
Kneading dough capacity*	24 kg (53 lbs)	48 kg (106 lbs)	64 kg (141 lbs)
Standard speed	Hook: 124/240 rpm Bowl: 20/40 rpm	Hook: 124/240 rpm Bowl: 20/40 rpm	Hook: 124/240 rpm Bowl: 20/40 rpm
Construction	Food-grade stainless steel attachments and finished surfaces. Painted cast-iron base.	Food-grade stainless steel attachments and finished surfaces. Painted cast-iron base.	Food-grade stainless steel attachments and finished surfaces. Painted cast-iron base.
Dimensions (L × W × H)	39" × 22.6" × 48.8"	43.3" × 27.5" × 59"	52.4" × 37.4" × 59.4"
Net weight	661 lbs	882 lbs	1433 lbs
Ship dim. (L × W × H)	41.3" × 28" × 55"	49" × 31.2" × 64.5"	58.8" × 36.4" × 61.4"
Ship weight	727.5 lbs	948 lbs	1510.2 lbs

*Capacities refer to recommended batch loads for optimal machine longevity. Calculations based on 60% Absorption Rate.

cETLus
Intertek

Pizza Making
Electric dough sheeters

Eurodib P-Roll dough sheeters are perfect for rolling various types of pizza and bread doughs. With 7 settings to choose from, dough thickness can be adjusted incrementally from 0.8-5 mm.

For optimal results, we recommend a short handling period when working with cold dough, providing warmth and elasticity.

	P-ROLL 320/1 PLUS	**P-ROLL 320/2 PLUS**	**P-ROLL 420/2 RP PLUS**
Roller type	Single roller	Angled top and horizontal bottom rollers	Parallel top and bottom rollers
Standard features	Robust Aluminum knobs to adjust between 7 thickness settings. Heavy-duty metal gear transmission. Detachable roller scraper for easy cleaning. Plexi roller protector released by micro switch. Stainless steel IP67 controls	Robust Aluminum knobs to adjust between 6 thickness settings. Heavy-duty metal gear transmission. Detachable upper + lower roller scrapers for easy cleaning. Plexi roller protectors released by micro switch. Stainless steel IP67 controls	Robust Aluminum knobs to adjust between 6 thickness settings. Heavy-duty metal gear transmission. Detachable upper + lower roller scrapers for easy cleaning. Plexi roller protectors released by micro switch. Stainless steel IP67 controls
Special features		Detachable ceramic slide surface for quick and easy cleanup	Detachable ceramic slide surface for quick and easy cleanup
Option*	Foot pedal (40051000U)	Foot pedal (40051000U)	Foot pedal (40051000U)
Power	120V, 220W, 4.5A , 0.33HP	120V, 220W, 4.5A , 0.33HP	120V, 220W, 4.5A , 0.33HP
Plug	5-15P	5-15P	5-15P
Roller length	320 mm / 12.6"	Top (220 mm / 8.7") Bottom (320 mm / 12.6")	Top (320 mm / 12.6") Bottom (420 mm / 16.5")
Construction	AISI 304 stainless steel body	AISI 304 stainless steel body	AISI 304 stainless steel body
Dimensions (L × W × H)	18" × 18.5" × 15.4"	18" × 18.5" × 28"	18" × 22.5" × 27"
Net weight	64 lbs	89 lbs	107 lbs
Ship dim. (L × W × H)	15.75" × 29.5" × 20"	22.75" × 29.5" × 39.5"	22.75" × 29.5" × 39.5"
Ship weight	70.5 lbs	116 lbs	133 lbs

*Sold separately

Warranty:
1 year parts and labor
Made in Italy

KITCHEN TOOLS

Kitchen Tools
Oversized kitchen tools

01239

Saint-Romain oversized kitchen tools are durable and reliable. Manufactured in France. Constructed from high quality stainless steel and fitted with ergonomic handles for non-slip grip. End of handles equipped with convenient hooks for easy storage.

	Description	Surface dim. (L × W)	Dimensions (L × W)	Construction	Net weight
01239	Potato whisk		31.5" × 6.7"	Stainless steel	2.4 lbs
01243	Potato whisk		39.25" × 6.7"	Stainless steel	2.3 lbs
01242	Potato whisk		47.25" × 6.7"	Stainless steel	2.5 lbs
01241	Potato whisk		59" × 6.7"	Stainless steel	3.1 lbs
01246	Special whisk		23.5" × 6.7"	Stainless steel	3.7 lbs
01300	Scraping paddle	4.3" × 5.5"	31.5"	Stainless steel/ polyamide	1.5 lbs
01301	Scraping paddle	4.3" × 10"	39.25"	Stainless steel/ polyamide	2 lbs
01304	Scraping paddle	5.5" × 10"	51.25"	Stainless steel/ polyamide	2.4 lbs
01350	High temperature spatula (up to 250ºC / 482ºF)		9.75" × 1.7"	High temperature composite material	
01351	High temperature spatula (up to 250ºC / 482ºF)		11.75" × 2"	High temperature composite material	
01352	High temperature spatula (up to 250ºC / 482ºF)		13.75" × 2.3"	High temperature composite material	
01353	High temperature spatula (up to 250ºC / 482ºF)		15.75" × 2.3"	High temperature composite material	
01354	High temperature spatula (up to 250ºC / 482ºF)		19.5" × 2.6"	High temperature composite material	
01360	Reinforced super paddle	4.3" × 11.2"	39.25"	Stainless steel/ polypropylene	2.2 lbs
01361	Reinforced super paddle	4.3" × 11.2"	47.25"	Stainless steel/ polypropylene	2.4 lbs
01362	Reinforced super paddle	4.3" × 11.2"	51.5"	Stainless steel/ polypropylene	2.6 lbs
01550	Large ladle (1.5 L / 0.39 Gal)		21" × 4.1"	Stainless steel	2.2 lbs
01551	Large ladle (2 L / 0.52 Gal)		33" × 4.5"	Stainless steel	2.9 lbs
01580	Rack for oversized utensils (5" × 2" hooks)		15.5" × 4.9"	Stainless steel	0.9 lbs
01701	Perforated cooking spatula	3.9" × 6.3"	19.5"	Stainless steel	0.9 lbs
01706	Perforated cooking spatula	5.9" × 5.9"	31.5"	Stainless steel	1.8 lbs
03181	Large meat fork		13.75" × 4.3"	Stainless steel	0.7 lbs
03501	Square spider	7" × 7"	28"	Stainless steel	2 lbs
03502	Square spider	8.5" × 8.5"	30"	Stainless steel	2.2 lbs

Warranty:
3 months
Made in France

01300

01350

01360

01550

01580

01701

03181

03501

VACUUM PACKAGING

ATMØVAC™

Our main goal in creating ATMOVAC™ was providing consistent quality and value with each of our products in the vacuum packaging category. We believe we have achieved that, and are proud to have the most diverse range of vacuum packaging and sous vide equipment currently available to foodservice operators.

Food safety is essential at ATMOVAC™. All our products and packaging undergo rigorous testing and certification before going to market. Aiming for vacuum machines to become a ubiquitous piece of equipment in professional kitchens, we offer simple time-based units, advanced units with HACCP controls and complex culinary processes built-in, and everything in between. Combined with our precise and intuitive sous-vide cooking equipment, you can achieve results of the highest standards with complete piece of mind. A machine for every task is available.

How to choose a bag

	CHANNELED BAGS		CHANNELED ROLLS		SMOOTH BAGS	
COOKING, FREEZING, & STORAGE	**ATVCB90** 90 µm / 3.5 mil	**p. 99**	**ATVCBR90** 90 µm / 3.5 mil	**p. 99**	**ATVSB90** 90 µm / 3.5 mil	**p. 99**
					PERSOB50 50 µm / 2 mil	**p. 100**
					♻ **PSVSB65** 65 µm / 2.5 mil	**p. 100**
					♻ **PURSB75** 75 µm / 3 mil	**p. 101**
FREEZING, & STORAGE	**CB100** 90 µm / 3.54 mil	**p. 96**	**RCB** 90 µm / 3.54 mil	**p. 97**	**SB90** 90 µm / 3.54 mil	**p. 90**
					♻ **SRB90** 85 µm / 3.35 mil	**p. 98**

Chamber Vacuum

Domestic chamber vacuum machines

CASA

The CASA chamber machine provides professional results with simple controls and effective functionality. Its minimalist design and small footprint make it a perfect fit in the kitchen of any gastronomy enthusiast.

Powerful dual piston pump

Simple interface

3 programs: Smart vac (S/M/L bag size), Customized vac (vacuum time), Accessory (to be used with external vacuum tube for containers, jars, bottles, etc)

Included: 20 smooth bags (8" x 12") and 1 external vacuum accessory

Compatible with all types of ATMOVAC™ vacuum bags.

Domestic use only

CASA	
Power	110-120V, 380W, 3A
Plug	5-15P
Standard speed	3.2 m³h
Seal bar	12"
Intern dim. (L × W × H)	12.25"× 13" × 4"
Compatible with	Vacuum containers. See ATV-DVCK
Construction	Stainless steel and ABS plastic
Dimension (L × W × H)	17.5" × 14.5" × 10.6"
Net weight	28.5 lbs

5-15P   Intertek

Warranty:
1 year parts and labor
Made in China

Chamber Vacuum
Economy chamber vacuum machines

Diablo

Our DIABLO line is designed with the belief that everyone should have access to the benefits of vacuum packaging. Commercial-grade built for culinary use with simple interface, these plug and play units get the job done at any budget.

Compatible with all types of ATMOVAC™ vacuum bags.

	Diablo 10	Diablo 12	Diablo 17D	Diablo 20D
1 time-based program	•	•	•	•
Marinating function	•	•		
Double sealing bars			•	•
Gas injection system				•
Freestanding unit on wheels				•
Power	120V, 1000W, 8.3A	120V, 950W, 8A	120V, 1180W, 9.8A	120V, 1180W, 9.8A
Plug	5-15P	5-15P	5-15P	5-15P
Cycle duration	30-40 sec	30-40 sec	30-40 sec	30-40 sec
Standard speed	8 m³h	8 m³h	24 m³h	24 m³h
Seal bar	10"	12"	2 x 17"	2 x 20"
Intern dim. (L × W × H)	15.5"× 11" × 3"	13.8"× 11.8" × 3"	18"× 16.8" × 3.9"	21.3"× 20.7" × 3.9"
Construction	Stainless steel	Stainless steel	Stainless steel	Stainless steel
Dimensions (L × W × H)	19" × 13" × 14.2"	16.7" × 14" × 14.5"	22.3" × 19.5" × 18.6"	25.7" × 23.6" × 40"
Net weight	60 lbs	64 lbs	132.5 lbs	242.5 lbs
Ship dimensions (L × W × H)	23" × 17" × 18"	21" × 18.5" × 18"	26.75" × 25.25" × 24"	30.5" × 28.25" × 46"
Ship weight	65 lbs	69 lbs	179 lbs	287 lbs

5-15P

ETL us
Intertek

Warranty:
1 year parts and labor
Made in China

Chamber Vacuum

Premium chamber vacuum machines

Made in the Netherlands

Arctic

Built tough with a straight forward interface, our ARCTIC series is designed to impress culinary professionals in terms of value and performance.

Compatible with all types of ATMOVAC™ vacuum bags.

Basic

See ATMOVAC service kits, sold separately.

	Arctic 11	**Arctic16**	**Arctic16D**
Standard features	Sensor control*, double seal and high lid (5"). For internal and external vacuum	Superior manufacturing with single piece chambers and high-quality dome lids. Control panel to set % of Vacuum, Vac+ and Seal time.	Superior manufacturing with single piece chambers and high-quality dome lids. Control panel to set % of Vacuum, Vac+ and Seal time.
Sensor control*		•	•
Double seal		•	•
Power	120V, 500W, 6A	120V, 600W, 17A	120V, 900W, 17A
Plug	5-15P	5-15P	5-20P
Cycle duration	15-35 sec	20-40 sec	20-40 sec
Standard speed	8 m³h	19 m³h	25 m³h
Seal bar	11"	16.5"	2 x 16.5"
Intern dim. (L × W × H)	12"× 11" × 5"	14.5"× 16.5" × 7"	18"× 16.5" × 7"
Construction	Stainless steel exterior and interior chamber	Stainless steel exterior and interior chamber	Stainless steel exterior and interior chamber
Dimensions (L × W × H)	17.7" × 13" × 13.4"	20.8" × 19.4" × 17.3"	24.2" × 19.4" × 18.4"
Net weight	73 lbs	128 lbs	154 lbs
Ship dimensions (L × W × H)	20.7" × 13.4" × 14.5"	24" × 22.8" × 20.4"	27" × 22.8" × 20"
Ship weight	90 lbs	145 lbs	174 lbs

SPECIAL FEATURES

5-15P   5-20P   ETL Intertek   NSF   BUSCH

Warranty: 1 year parts and labor, 3 years parts (excludes pumps, teflon seal tape and gaskets)

Sensor control: The vacuum process will end as soon as the pre-set percentage has been achieved.

VACUUM PACKAGING

Chamber Vacuum

Premium chamber vacuum machines

Chinook

Our CHINOOK series is durable and highly customizable. Its versatility makes it capable of responding to a variety of needs and applications.

Standard units feature a 10-program interface including: % of vacuum • VAC+ • Gas seal time • Soft air

The + models bring you the most advanced features with the ACS panel, including: LCD panel • Software in 5 languages • 20-program memory • USB connection • Label printer compatibility • HACCP compliance • Secured, multi-level access • Online programming • Marinating + Tenderizing options • Red meat packaging • Sequential vacuum • Liquid control • Jar mode

Compatible with all types of ATMOVAC™ vacuum bags.

10 Programs   **+ Model**

SPECIAL FEATURES	Chinook 14	Chinook 14+
Sensor control*	•	•
Double seal	•	•
Liquid control**		•
ACS***		•
Soft air	•	•
Power	120V, 960W, 8A	120V, 960W, 8A
Plug	5-15P	5-15P
Cycle duration	15-35 sec	15-35 sec
Standard speed	10 m³h	10 m³h
Seal bar	14"	14"
Intern dim. (L × W × H)	14.5"× 13.5" × 6"	14.5"× 13.5" × 6"
Construction	Stainless steel exterior and interior chamber	Stainless steel exterior and interior chamber
Optional^	Liquid control kit (0930120), Gas flush kit (CH14), Service kit (0940112)	Gas flush kit (CH14), Service kit (0940112)
Dimensions (L × W × H)	21.75" × 17.75" × 16"	21.75" × 17.75" × 16"
Net weight	117 lbs	117 lbs
Ship dimensions (L × W × H)	24.75" × 20.75" × 17.75"	24.75" × 20.75" × 17.75"
Ship weight	134 lbs	134 lbs

Chinook 14

Chinook 14+

Warranty: 1 year parts and labor, 3 years parts (excludes pumps, teflon seal tape and gaskets)

Chinook 16+   Chinook 16D   Chinook 16D+

	Chinook 16+	**Chinook 16D**	**Chinook 16D+**	**Chinook 20**
Sensor control*	•	•	•	•
Double seal	•		•	•
Double sealing bars		•	•	
Liquid control**	•		•	
ACS***	•		•	
Soft air	•	•	•	
Power	110V, 1760W, 17A	110V, 1760W, 17A	110V, 1760W, 17A	110V, 1760W, 17A
Plug	5-20P	5-20P	5-20P	5-20P
Cycle duration	15-35 sec	15-35 sec	15-35 sec	15-35 sec
Standard speed	21 m³h	21 m³h	21 m³h	21 m³h
Seal bar	16"	2 x 16"	2 x 16"	20"
Intern dim. (L × W × H)	18"× 16.5" × 7"	16"× 20.5" × 7"	16"× 20.5" × 7"	14.2"× 24.5" × 7"
Construction	Stainless steel exterior and interior chamber	Stainless steel exterior and interior chamber	Stainless steel exterior and interior chamber	Stainless steel exterior and interior chamber
Optional^	Service kit (0940136)	Liquid control kit (0930120), Gas flush kit (CH16), Service kit (0940133)	Gas flush kit (CH16), Service kit (0940133)	
Dimensions (L × W × H)	24.25" × 19.5" × 17.25"	20.75" × 27.5" × 17.25"	20.75" × 27.5" × 17.25"	20.75" × 27.5" × 17.25"
Net weight	156 lbs	179 lbs	179 lbs	179 lbs
Ship dimensions (L × W × H)	27" × 22.75" × 20"	23.6" × 27.9" × 20.8"	23.6" × 27.9" × 20.8"	23.6" × 27.9" × 20.8"
Ship weight	176 lbs	196 lbs	196 lbs	196 lbs

SPECIAL FEATURES

Warranty: 1 year parts and labor, 3 years parts (excludes pumps, teflon seal tape and gaskets)

*Sensor control: The vacuum process will end as soon as the pre-set percentage has been achieved.

**Liquid control: Prevents liquids from boiling during the vacuum process. As soon as the boiling point is detected, the vacuum process stops, and the bag is sealed. With no loss of moisture, the product, pump and vacuum chamber are equally protected.

***ACS (Advanced Control System): LCD panel, 20-program memory, secured access, gate check/maintenance alarm, USB connection, printer compatibility, HACCP compliance, easy service and maintenance.

^Optional add-ons can be installed prior to shipping or purchased separately. Professional installation required.

Chamber Vacuum

Premium chamber vacuum machines

Made in the
Netherlands

Cyclone

Our CYCLONE series delivers results when time is of the essence. Oversized pumps and large vacuum chambers speed up production and maximize output capacity.

Standard units feature a 10-program interface including: % of vacuum • VAC+ • Gas seal time • Soft air

The + models bring you the most advanced features with the ACS panel, including: LCD panel • Software in 5 languages • 20-program memory • USB connection • Label printer compatibility • HACCP compliance • Secured, multi-level access • Online programming • Marinating + Tenderizing options • Red meat packaging • Sequential vacuum • Liquid control • Jar mode

Compatible with all types of ATMOVAC™ vacuum bags.

10 Programs   **+ Model**

	Cyclone 201D	Cyclone 203D	Cyclone 203D+
Sensor control*	•	•	•
Double sealing bars	•	•	•
Liquid control**	•	•	•
ACS***			•
Freestanding unit on wheels	•	•	•
Power	220V, 2500W, 19.5A	208V, 2500W, 18A	208V, 2500W, 18A
Plug	L6-30P	L15-30P	L15-30P
Cycle duration	15-35 sec	15-35 sec	15-35 sec
Standard speed	75 m³h	75 m³h	75 m³h
Seal bar	2 x 20.5"	2 x 20.5"	2 x 20.5"
Intern dim. (L × W × H)	20.5"× 19.7" × 7.9"	20.5"× 19.7" × 7.9"	20.5"× 19.7" × 7.9"
Construction	Stainless steel exterior and interior chamber	Stainless steel exterior and interior chamber	Stainless steel exterior and interior chamber
Optional^	Liquid control kit (0930120), Gas flush kit (CY20), Service kit (0940130)	Liquid control kit (0930120), Gas flush kit (CY20), Service kit (0940130)	Liquid control kit (0930120), Gas flush kit (CY20), Service kit (0940130)
Optional panel^	ACS panel	ACS panel	
Dimensions (L × W × H)	28" × 27.4" × 40.4"	28" × 27.4" × 40.4"	28" × 27.4" × 40.4"
Net weight	364 lbs	364 lbs	364 lbs
Ship dimensions (L × W × H)	30.7" × 31.5" × 53.2"	30.7" × 31.5" × 53.2"	30.7" × 31.5" × 53.2"
Ship weight	397 lbs	397 lbs	397 lbs

Warranty: 1 year parts and labor, 3 years parts (excludes pumps, teflon seal tape and gaskets)

Cyclone 203D+

*Sensor control: The vacuum process will end as soon as the pre-set percentage has been achieved.

**Liquid control: Prevents liquids from boiling during the vacuum process. As soon as the boiling point is detected, the vacuum process stops, and the bag is sealed. With no loss of moisture, the product, pump and vacuum chamber are equally protected.

***ACS (Advanced Control System): LCD panel, 20-program memory, secured access, gate check/maintenance alarm, USB connection, printer compatibility, HACCP compliance, easy service and maintenance.

^Optional add-ons can be installed prior to shipping or purchased separately. Professional installation required.

Industrial Vacuum

Industrial vacuum packaging machines

Made in the
Netherlands

Pampero

Maximize your productivity with the ATMOVAC™ PAMPERO industrial vacuum machines. Floor model units available in either single or double chamber configurations, stainless steel housing, aluminum vacuum chamber and aluminum lid. Get the fastest, highest quality results on all your high-volume vacuum packaging needs!

Standard features: Sensor control* • Double seal • Double sealing bars • High lid (9.5") • Digital controls with 10-program memory • Pump maintenance and cleaning program • Removable silicon holders for easy cleaning and maintenance • Insert plates included

Compatible with all types of ATMOVAC™ vacuum bags.

10 Programs   **+ Model**

	Pampero 30/20D3	Pampero 2-22D3
Double sealing bars in "L" configuration	•	
Double chamber. Double sealing beams per chamber in parallel configuration		•
Liquid control**		•
Soft air		•
Power	208V 3PH, 3400W, 16A	208V 3PH, 3400W, 21A
Plug	L15-30P	L15-30P
Cycle duration	15-40 sec	15-40 sec
Standard speed	100 m³h	100 m³h
Seal bar	1 x 30" (front), 1 x 20" (right)	2 x 21.7"
Intern dim. (L × W × H)	20"× 30" × 9.25"	27.6"× 21.6" × 9.5"
Construction	Stainless steel exterior, aluminum chamber and sight glass on lid	Stainless steel exterior, aluminum chamber and sight glass on lid
Optional^	Soft air, liquid control**, ACS***, 3rd seal bar, cut-off seal, wide seal (0.39"), bi-active seal, ESD configuration (in combination with bi-active seal), Gas flush kit: front to right "L" (0903040), front to rear (0903044), left - right (0903042), Service kit (0930140	ACS***, 3rd seal bar, cut-off seal, wide seal (0.39"), bi-active seal, ESD configuration (in combination with bi-active seal), Gas flush kit (0903070)
Dimensions (L × W × H)	32.25" × 35.5" × 41.25"	40" × 49.5" × 46.7"
Net weight	500 lbs	1025 lbs
Ship dimensions (L × W × H)	40.5" × 37.5" × 54.25"	53" × 44" × 53"
Ship weight	586.5 lbs	1130 lbs

SPECIAL FEATURES

L15-30P   Intertek   BUSCH

Warranty: 1 year parts and labor, 3 years parts (excludes pumps, teflon seal tape and gaskets)

Pampero 30/20D3

Visit our website or contact us for more information on our wide offering of highly customizable industrial machines

Pampero 2-22D3

---

*Sensor control: The vacuum process will end as soon as the pre-set percentage has been achieved.

**Liquid control: Prevents liquids from boiling during the vacuum process. As soon as the boiling point is detected, the vacuum process stops, and the bag is sealed. With no loss of moisture, the product, pump and vacuum chamber are equally protected.

***ACS (Advanced Control System): LCD panel, 20-program memory, secured access, gate check/maintenance alarm, USB connection, printer compatibility, HACCP compliance, easy service and maintenance.

^Optional add-ons can be installed prior to shipping or purchased separately. Professional installation required. ACS panel available as add-on, including: LCD panel, software in 5 languages, 20-program memory, USB connection, label printer compatibility, HACCP compliance, secured multi-level access, online programming, marinating, tenderizing, red meat packaging, sequential vacuum, liquid control.

Industrial Vacuum

Industrial vacuum packaging machines

Solar

SOLAR is the ultimate solution for MAP and vacuum packaging. Stainless steel series with a flat work plate. Extensive programs and configurations available, such as automatic lid and heavy duty seal system. User friendly, low maintenance and fully HACCP compatible. The smart design and hygienic construction ensures reliability in operation and low maintenance costs.

Standard features: Soft air • Double seal • Double sealing bars • High lid (9.5") • Digital controls with 10-program memory • Pump maintenance and cleaning program • Removable silicon holders for easy cleaning and maintenance • Insert plates included

Compatible with all types of ATMOVAC™ vacuum bags.

10 Programs   **+ Model**

VACUUM PACKAGING

SPECIAL FEATURES	Solar 2-24/D3W
Flat work surface	•
Note	Special order: 50% non-refundable deposit required
Power	208V 3PH, 3400W, 24A
Plug	L15-30P
Cycle duration	15-40 sec
Standard speed	120 m^{3}h
Seal bar	2 x 24.5"
Intern dim. (L × W × H)	19.6"× 24.4" × 9.4"
Construction	Stainless steel exterior, aluminum chambers
Optional^	Sensor control*, liquid control**, ACS***, gas flush, cut-off seal, wide seal (0.39"), bi-active seal, external pump configuration
Dimensions (L × W × H)	36.2" × 58.2" × 52"
Net weight	791 lbs

Visit our website or contact us for more information on our wide offering of highly customizable industrial machines

Warranty: 1 year parts and labor, 3 years parts (excludes pumps, teflon seal tape and gaskets)

Sensor control: The vacuum process will end as soon as the pre-set percentage has been achieved.

Liquid control: Prevents liquids from boiling during the vacuum process. As soon as the boiling point is detected, the vacuum process stops, and the bag is sealed. With no loss of moisture, the product, pump and vacuum chamber are equally protected.

**ACS (Advanced Control System): LCD panel, 20-program memory, secured access, gate check/maintenance alarm, USB connection, printer compatibility, HACCP compliance, easy service and maintenance.*

^*Optional add-ons can be installed prior to shipping or purchased separately. Professional installation required. ACS panel available as add-on, including: LCD panel, software in 5 languages, 20-program memory, USB connection, label printer compatibility, HACCP compliance, secured multi-level access, online programming, marinating, tenderizing, red meat packaging, sequential vacuum, liquid control.*

External Vacuum

External vacuum machines

External vacuum machines from ATMOVAC™ provide the benefits of vacuum packaging and Sous-vide at a lower cost and footprint than chamber vacuum machines. These units, available in both domestic and commercial trim, will consistently deliver quality results in a compact and highly mobile format.

Compatible with all types of ATMOVAC™ channeled bags and rolls.

Santa Ana

Bora

Mistral

Sirocco

	Santa Ana	Bora	Mistral	Sirocco
Features	Built-in roll holder and cutter. Simple controls. Air tight heat seal. Dual piston pump. Included: 10 channeled bags (8" × 12") 1 channeled roll (11" × 20') and 1 external vacuum tube	Manual operation. 3 mm sealing width. High performance vacuum pump	Automatic / Semi-automatic operation. Digital display in 5 languages. 4 mm sealing width. High performance vacuum pumps	Automatic / Semi-automatic operation. Digital display in 5 languages. 4 mm sealing width. High performance vacuum pumps
Note	Domestic use only	Domestic use only	Suitable for commercial use	Suitable for commercial use
Power	110-120V, 210W, 1.8A	110V, 2500W, 15A	110V, 3800W, 15A	110V, 5500W, 15A
Plug	5-15P	5-15P	5-15P	5-15P
Compatible with	For domestic use with channeled vacuum bags and rolls	Channeled bags and rolls	Channeled bags and rolls	Channeled bags and rolls
Standard speed		0.78 m³h	1.14 m³h	1.56 m³h
Seal bar	12.25"	13"	13"	17"
Construction	Plastic ABS	Plastic ABS	Stainless steel housing	Stainless steel housing
Dimensions (L × W × H)	8.25" × 15.5" × 3.75"	7" × 14.96" × 4.33"	11.4" × 16.5" × 6.45"	11.5" × 20.25" × 7"
Net weight	6 lbs	7.05 lbs	14.3 lbs	22 lbs
Ship dim. (L × W × H)	10.25" × 17.25" × 5.75"	9.25" × 16.5" × 6.9"	13.4" × 20" × 10.2"	13" × 23.75" × 11"
Ship weight	9 lbs	8 lbs	15.5 lbs	24 lbs

ETL Intertek   Made in China

CE

CE

CE

Warranty:
1 year parts and labor
Made in Italy

5-15P

Thermal Immersion Circulators

Thermal immersion circulators for sous-vide cooking

Thermal immersion circulators by ATMOVAC are designed for precision and control. Their individual sizes and features make them suitable for a variety of applications. Delicate sous-vide cooking, precise rethermalization and controlled pasteurization processes are all possible with one product, enhancing food quality and extending product shelf life without sacrificing safety. They adapt to a variety of containers, prevent contact with air or water during use and save on energy consumption compared to an oven or gas stove. Safety features included with all units: dry-run protection, element protective cell and protection against overvoltage and overheating.

	SV-96	SV-120	SV-310
Features	Temperature and time controls. Adjustable fixed clamp. Removable filter for easy cleaning	Temperature and time controls. Adjustable fixed clamp. Removable filter for easy cleaning	Heavy-duty stainless steel housing. Self-diagnosis. Temperature and time functions. Adjustable fixed clamp. Power-saving mode
Note	Does NOT include auto shut-off feature.	Does NOT include auto shut-off feature.	Auto shut-off feature included.
Power	120V, 900W, 7.5A	120V, 1200W, 10A	120V, 1800W, 15A
Plug	5-15P	5-15P	5-15P
Water circulation rate per min	1.2 Gal (4.5 L)	1.3 Gal (5 L)	2.5 Gal (10 L)
Water level	Min. (4.25") Max. (6.5")	Min. (4.25") Max. (6.75")	Min. (3.75") Max. (6.5")
Maximum volume capacity	8 Gal (30 L)	10.5 Gal (40 L)	13 Gal (50 L)
Temperature range	41 - 203°F (5 - 95°C)	41 - 210°F (5 - 99°C)	41 - 203°F (5 - 95°C)
Timer range	5 mins – 99 hrs	5 mins – 99 hrs	5 mins – 99 hrs 59 mins
Construction	Stainless steel and plastic	Stainless steel and plastic	Heavy-duty stainless steel housing
Dimensions (L × W × H)	6.25" × 4" × 13.25"	7.25" × 5.75" × 11.5"	5.5" × 6.75" × 12.75"
Net weight	4 lbs	4.5 lbs	5 lbs
Ship dim. (L × W × H)	15.75" × 15" × 14.75"	19" × 16.5" × 14.25"	15.25" × 15.25" × 15"
Ship weight	11 lbs	9.5 lbs	14 lbs

5-15P

ETL Intertek

Warranty:
1 year
Made in China

Thermal Immersion Circulators

Thermal immersion circulators for sous-vide cooking

Thermal immersion circulators by ATMOVAC are designed for precision and control. Their individual sizes and features make them suitable for a variety of applications. Delicate sous-vide cooking, precise rethermalization and controlled pasteurization processes are all possible with one product, enhancing food quality and extending product shelf life without sacrificing safety. They adapt to a variety of containers, prevent contact with air or water during use and save on energy consumption compared to an oven or gas stove. Safety features included with all units: dry-run protection, element protective cell and protection against overvoltage and overheating.

Heavy-duty AISI 304 stainless steel construction • Temperature and time controls • Working temparture display • 25 adjustable preset cooking programs • Delayed start • Adjustable fixed clamp • Electro-polished coated spiral element • Plastic coated stainless steel handle for convenience

Auto shut-off feature included.

	SoftcookerXP 120	SoftcookerXP 230
Power	120V, 1500W, 12A	220V, 2000W, 9A
Plug	5-15P	6-15P
Water level	Min. (3.75") Max. (6")	Min. (3.75") Max. (6")
Maximum volume capacity	11 Gal (43 L)	11 Gal (43 L)
Temperature range	75 - 210°F (24 - 99°C)	75 - 210°F (24 - 99°C)
Timer range	1 – 99 hrs	1 – 99 hrs
Construction	AISI 304 stainless steel	AISI 304 stainless steel
Dimensions (L × W × H)	10.25" × 5" × 15"	10.25" × 5" × 15"
Net weight	10 lbs	10 lbs
Ship dim. (L × W × H)	13" × 9.5" × 18"	13" × 9.5" × 18"
Ship weight	12 lbs	12 lbs

5-15P   6-15P   CE

Warranty:
1 year parts and labor
Made in Italy

Integrated Baths

Sous-vide integrated baths

Integrated baths for sous-vide by ATMOVAC offer excellent temperature stability and reliability.

Seamless high-quality stainless steel contruction for durability • LED display with temperature and working time • Compact, space-saving design with recessed handles for portability • Temperature accuracy up to 0.3ºC/F • Pre-program up to 5 different recipes • Drain valve allows for easy cleaning • Heating Element positioned beneath inner tray is protected and shock-proof • Reduced energy consumption when desired temperature is attained • Display in ºC or ºF • Lid Included

Safety features: Removable, perforated tray protects from contact between element and food items • Auto shut-off protects from dry-run and overheating • Alarm and fault indicators notify of errors

	SR23	SR11
Power	110V, 1150W, 10.5A	110V, 1700W, 15.5A
Plug	5-15P	5-15P
Compatible with	GN 2/3 containers (poaching within the chamber)	GN 1/1 containers (poaching within the chamber)
Maximum fill level	4 Gal (15 L)	6 Gal (22.7 L)
Maximum volume capacity	5 Gal (19 L)	7 Gal (26.5 L)
Temperature range	104 - 239°F (40 - 115°C)	105 - 239°F (41 - 115°C)
Construction	AISI 304 stainless steel insulated shell and inner container	AISI 304 stainless steel insulated shell and inner container
Dimensions (L × W × H)	14.6" × 15.8" × 11.8"	14.6" × 22.6" × 11.8"
Net weight	12 lbs	36 lbs
Ship dim. (L × W × H)	19" × 21" × 17"	19" × 28" × 17"
Ship weight	33 lbs	43 lbs

Warranty:
1 year parts and labor
Made in Italy

Impulse Sealers
Manual impulse sealer

Enjoy the simplicity and durability of the ATMOVAC impulse sealers. Rapidly and hermetically pack your sweets, food products, general goods, stationery articles and other products.

7 temperature settings for different types and gauges of plastic • Compact design • Strong water-tight seal • Low energy consumption • Long-lasting

	KS-200	KS-300	KS-400	KS-500
	8'' Thermo sealing bar	12'' Thermo sealing bar	16'' Thermo sealing bar	20'' Thermo sealing bar
Power	120V, 310W, 2.6A	120V, 400W, 3.3A	120V, 600W, 5A	120V, 800W, 6.7A
Plug	5-15P	5-15P	5-15P	5-15P
Compatible with	PA/PE plastic bags	PA/PE plastic bags	PA/PE plastic bags	PA/PE plastic bags
Seal bar	7.75"	12"	15.75"	19.5"
Dimensions (L × W × H)	12.7" × 3" × 5.7"	17.6" × 3.4" × 6.5"	22" × 3" × 6.5"	25.4" × 3.4" × 6.5"
Net weight	6 lbs	10 lbs	12 lbs	16.5 lbs
Ship dim. (L × W × H)	21" × 15" × 15"	19" × 19" × 16"	24" × 15" × 17"	
Ship weight	59 lbs	70 lbs	60 lbs	

Warranty:
1 year
Made in China

5-15P

Impulse Sealers
Freestanding impulse sealer

Enjoy the simplicity and durability of the ATMOVAC impulse sealers. Rapidly and hermetically pack your sweets, food products, general goods, stationery articles and other products.

Sturdy construction • Hands-free operation • Quick and easy installation • Temperature 180°C / 356°F • Seal time adjustable for different bag thicknesses (1 - 10 sec.)

	KS-FS-350	KS-FS-450	KS-FS-600
	13.8" Thermo sealing bar	17.7" Thermo sealing bar	23.6" Thermo sealing bar
Power	110V, 1250W, 5.7A	110V, 1200W, 5.5A	110V, 1500W, 6.8A
Plug	5-15P	5-15P	5-15P
Compatible with	PA/PE plastic bags	PA/PE plastic bags	PA/PE plastic bags
Seal bar	13.75"	17.75"	23.5"
Dimensions (L × W × H)	17.75" × 20" × 34.5"	21.75" × 20.5" × 34.5"	27.5" × 22.5" × 34.5"
Net weight	70.5 lbs	75 lbs	82.5 lbs

Warranty:
1 year parts and labor
Made in China

5-15P

Hand Wrapper

Hand wrapper with hot plate

Widely used in supermarkets, hotels and restaurants, this machine will help you quickly and easily wrap your food products for storage or display.

Simple and easy controls • Stable base with non-slip feet • Rugged construction for long-lasting durability • Standard size hot plate with removable non-stick cover (15.5 × 5")

KW-450

Power	110V, 350W, 3.2A
Plug	5-15P
Compatible with	Shrink wrap rolls up to 18" wide, 6 - 7.75" Ø
Dimensions (L × W × H)	23" × 19.5" × 4.5"
Net weight	14 lbs
Ship dim. L × W × H)	26" × 7" × 22"
Ship weight	16 lbs

5-15P

Warranty:
1 year parts and labor
Made in China

Vacuum Bags

Vacuum bags

Channeled bags for freezing & storage

PA: Polyamide, PE: Polyethylene

PA/PE – Total thickness: 90 μm / 3.54 mil • Laboratory analyzed and certified to be free from BPA's, phthalates, adipates and phosphates • FDA approved • 100% Made in Italy

CB100

	Bag size (L × W)	Capacity	Quantity per bags/pack	Quantity PACKS per case; TOTAL BAGS per case	Ship dim. (L × W ×H)	Ship weight
CB100-0612	6" × 12"	1.17 L (1.24 Qt)	100	20 2000	24" × 17" × 8"	34 lbs
CB100-0812	8" × 12"	1.57 L (1.66 Qt)	100	16 1600	24" × 17" × 8"	36 lbs
CB100-1018	10" × 18"	2.94 L (3.11 Qt)	100	7 700	24" × 16" × 8"	30 lbs
CB100-1216	12" × 16"	3.13 L (3.31 Qt)	100	8 800	24" × 16" × 8"	36 lbs
CB100-1228	12" × 28"	5.49 L (5.80 Qt)	100	4 400	24" × 16" × 8"	32 lbs

Compatible with: External vacuum machines

Caution must be exercised when handling product sealed in bags at temperatures between 32ºF (0ºC) and 0ºF (-18ºC) to avoid punctures/breakage.

Unused material must be stored away from sunlight and in a clean place, temperature between 15ºC and 25ºC with relative humidity between 50 and 75%.

Channeled rolls for freezing & storage

PA: Polyamide • PE: Polyethylene

PA/PE – Total thickness: 90 μm / 3.54 mil • Laboratory analyzed and certified to be free from BPA's, phthalates, adipates and phosphates • FDA approved • 100% Made in Italy

RCB

	Roll size	Quantity 20 ft. (600 cm) PER ROLL	Quantity PACKS × (2 rolls) per case; TOTAL ROLLS per case	Ship dim. (L × W ×H)	Ship weight
RCB 0820	8" × 20 ft.	2 rolls/pack	25 50	17" × 14" × 9"	23 lbs
RCB 1220	12" × 20 ft.	2 rolls/pack	25 50	24" × 16" × 8"	33 lbs

Compatible with: External vacuum machines

COOK: Up to 250ºF (121ºC) for 1 hr max, up to 212ºF (100ºC) for 2 hrs max.

MICROWAVE: Up to 900 watts for up to 8 minutes, bags must be openend first.

Smooth bags for freezing & storage

PA: Polyamide • PE: Polyethylene

PA/PE – Total thickness: 90 μm / 3.54 mil • Laboratory analyzed and certified to be free from BPA's, phthalates, adipates and phosphates • FDA approved • 100% Made in Italy

SB90

	Bag size (L × W)	Capacity	Quantity per bags/pack	Quantity PACKS per case; TOTAL BAGS per case	Ship dim. (L × W ×H)	Ship weight
SB90-0608	6" × 8"	0.75 L (0.8 Qt)	100	30 3000	17" × 5" × 9"	46 lbs
SB90-0610	6" × 10"	0.97 L (1.03 Qt)	100	25 2500	24" × 16" × 7"	35 lbs
SB90-0810	8" × 10"	1.17 L (1.38 Qt)	100	24 2400	24" × 17" × 7"	45 lbs
SB90-0812	8" × 12"	1.57 L (1.66 Qt)	100	20 2000	24" × 16" × 7"	45 lbs
SB90-1014	10" × 14"	2.28 L (2.41 Qt)	100	16 1600	24" × 16" × 7"	52 lbs
SB90-1216	12" × 16"	3.13 L 3.31 Qt)	100	10 1000	24" × 16" × 7"	45 lbs
SB90-1414	14" × 14"	3.21 L (3.39 Qt)	100	10 1000	24" × 16" × 7"	46 lbs
SB90-1416	14" × 16"	3.67 L (3.88 Qt)	100	8 800	24" × 16" × 7"	42 lbs
SB90-1620	16" × 20"	5.23 L (5.53 Qt)	100	6 600	24" × 17" × 7"	46 lbs
SB90-1624	16" × 24"	3.21 L (3.39 Qt)	100	5 500	20" × 15" × 9"	46 lbs

Compatible with: Chamber + External vacuum machines

COOK: Up to 250ºF (121ºC) for 1 hr max, up to 212ºF (100ºC) for 2 hrs max.

MICROWAVE: Up to 900 watts for up to 8 minutes, bags must be openend first.

Recyclable, smooth bags for freezing & storage

PP: Polypropylene • EVOH: Ethylene Vinyl Alcohol • PE: Polyethylene

PP/EVOH/PE – Total thickness: 85 μm / 3.35 mil • Laboratory analyzed and certified to be free from BPA's, phthalates, adipates and phosphates • FDA approved • 100% Made in Italy

SRB90

	Bag size (L × W)	Capacity	Quantity per bags/pack	Quantity PACKS per case; TOTAL BAGS per case	Ship dim. (L × W ×H)	Ship weight
SRB90-0812	8" × 12"	1.57 L (1.66 Qt)	100	20 2000	24" × 16" × 7"	45 lbs
SRB90-1216	12" × 16"	3.13 L (3.31 Qt)	100	10 1000	24" × 17" × 7"	45 lbs

Compatible with: Chamber + External vacuum machines

To maintain the highest quality, the following conditions must be respected when using recyclable cooking bags (SRB):

COOK: Up to 212ºF for 1 hr max, up to 176ºF for 12 hrs max.

ATV

PA: Polyamide • TIE: Foodsafe adhesive resin • PE: Polyethylene

PA/TIE/PE/TIE/PA/TIE/PE – Total thickness: 90 µm / 3.5 mil

ATV series vacuum bags are constructed of a seven-layer coextruded film with a minimum of 20% nylon. Made for use in commercial foodservice/production operations, they come in both smooth and channeled styles with EZ-TEAR opening and can be used for: storing, extending shelf-life, portion control, sous-vide cooking, rapid freezing, and rethermalizing. Made in China.

Channeled bags for cooking, freezing & storage

ATVCB90

	Bag size (L × W)	Capacity	Temperature range	Quantity per bags/pack	Quantity PACKS per case; TOTAL BAGS per case	Ship dim. (L × W ×H)
ATVCB90-0612	6" × 12"	1.17 L (1.24 Qt)	-40 to 221°F (-40 to 105°C)	100	10 1000	6" × 12.5" × 11.75"
ATVCB90-0812	8" × 12"	1.57 L (1.66 Qt)	-40 to 221°F (-40 to 105°C)	100	10 1000	5" × 13" × 11.75"
ATVCB90-1018	10" × 18"	2.94 L (3.11 Qt)	-40 to 221°F (-40 to 105°C)	100	5 500	9" × 10.5" × 11.75"
ATVCB90-1216	12" × 16"	3.13 L (3.31 Qt)	-40 to 221°F (-40 to 105°C)	100	5 500	9" × 12.5" × 11.75"

Compatible with: External vacuum machines

Channeled rolls for cooking, freezing & storage

ATVCBR90

	Roll size	Temperature range	Quantity	Quantity per case	Ship dim. (L × W ×H)
ATVCBR90-0820	8" × 20'	-40 to 221°F -40 to 105°C	Sold individually	35 rolls	5" × 14.5" × 11.75"
ATVCBR90-1220	12" × 20'	-40 to 221°F -40 to 105°C	Sold individually	24 rolls	6" × 12.5" × 11.75"

Compatible with: External vacuum machines

Smooth bags for cooking, freezing & storage

ATVSB90

	Bag size (L × W)	Capacity	Temperature range	Quantity per bags/pack	Quantity PACKS per case; TOTAL BAGS per case	Ship dim. (L × W ×H)
ATVSB90-0608	6" × 8"	0.75 L (0.8 Qt)	-40 to 221°F (-40 to 105°C)	100	32 3200	5" × 12.5" × 7.5"
ATVSB90-0810	8" × 10"	1.17 L (1.38 Qt)	-40 to 221°F (-40 to 105°C)	100	16 1600	5" × 10.5" × 7.5"
ATVSB90-0812	8" × 12"	1.57 L (1.66 Qt)	-40 to 221°F (-40 to 105°C)	100	16 1600	5" × 12.5" × 7.5"
ATVSB90-1014	10" × 14"	2.28 L (2.41 Qt)	-40 to 221°F (-40 to 105°C)	100	10 1000	6" × 14.5" × 9"

Compatible with: Chamber + External vacuum machines

Performance, Preserve & Pure

Performance – Smooth bags for cooking, freezing & storage

Heat sealable copolymer • PET: homopolymer • Corona treatment

Available in Canada only

Heat sealable copolymer / PET homopolymer / Corona treatment – Total thickness: 50 μm / 2 mil

Performance vacuum bags are oven and microwave safe and feature an EZ-TEAR opening, making them ideal for grab'n'go meals to be refrigerated or frozen for later use. The self-venting technology allows excess steam to be released during heating without damaging the film or product itself. The film is biaxally oriented polyester with a heat seal coating, allowing for seal temperatures ranging from 260 to 410°F (127 to 210°C). It can withstand freezing temperatures down to -20°F (-29°C), is oven-safe to 400°F and can be used in boiling water.

PERSOB50

	Bag size (L × W)	Capacity	Temperature range	Quantity bags per case	Ship dim. (L × W ×H)	Ship weight
PERSOB50-0810	8" × 10"	1.17 L (1.38 Qt)	-20 to 260-410°F (-28 to 127-210°C)	500	12" × 9.25" × 4.5"	4 lbs
PERSOB50-1011	10.5" × 11.5"	1.98 L (2.09 Qt)	-20 to 260-410°F (-28 to 127-210°C)	500	12" × 12" × 4.5"	6 lbs

Compatible with: Chamber vacuum machines

Preserve – Smooth bags for cooking, freezing & storage

PA: Polyamide • TIE: Foodsafe adhesive resin • PE: Polyethylene

Available in Canada only

PA/TIE/PE/PE/PE/TIE/PA/TIE/PE – Total thickness: 65 μm / 2.5 mil

Preserve vacuum bags are constructed of a nine-layer coextruded film with a minimum of 20% nylon, incorporating a unique technology in how the product is layered and blown. This gives the film added strength, puncture resistance, higher clarity and provides greater oxygen barrier while using 13% less plastic than a regular 3 mil vacuum bag.

PSVSB65

	Bag size (L × W)	Capacity	Temperature range	Quantity bags per case	Ship dim. (L × W ×H)	Ship weight
PSVSB65-0812	8" × 12"	1.57 L (1.66 Qt)	-40 to 250°F (-40 to 121°C)	1000	12.5" × 17" × 3"	17.8 lbs
PSVSB65-1214	12" × 14"	2.75 L (2.91 Qt)	-40 to 250°F (-40 to 121°C)	1000	14.75" × 28.5" × 3"	31 lbs
PSVSB65-1620	16" × 20"	5.23 L (5.53 Qt)	-40 to 250°F (-40 to 121°C)	500	17" × 21" × 3"	29.6 lbs

Compatible with: Chamber vacuum machines

VACUUM PACKAGING

Pure – Smooth bags for cooking, freezing & storage

HDPE: High density polyethylene • LDPE: Low density polyehtylene
• TIE: foodsafe adhesive resin • EVOH: Ethylene Vinyl Alcohol

HDPE/LDPE/TIE/EVOH/TIE/LDPE – Total thickness: 75 μm / 3 mil

Pure vacuum bags are 100% recyclable and feature a multilayer barrier film, providing both high moisture and oxygen barrier properties. Our recyclable film has an innovative construction with a superior oxygen barrier, furthering our sustainable initiatives.

PURSB75

	Bag size (L × W)	Capacity	Temperature range	Quantity bags per case	Ship dim. (L × W ×H)	Ship weight
PURSB75-0812	8" × 12"	1.57 L (1.66 Qt)	-40 to 250°F (-40 to 121°C)	1000	12" × 9.25" × 9.5"	20 lbs
PURSB75-1214	12" × 14"	2.75 L (2.91 Qt)	-40 to 250°F (-40 to 121°C)	1000	14" × 14" × 9.5"	34.3 lbs
PURSB75-1620	16" × 20"	5.23 L (5.53 Qt)	-40 to 250°F (-40 to 121°C)	500	22" × 18.25" × 6.5"	33.6 lbs

Compatible with: Chamber vacuum machines

Accessories

Accessories for vacuum machines

	Description	Shelf length	Compatible with	Construction
0307701	Inclined shelf	10.25"	Arctic11	Stainless steel
0307702	Inclined shelf	12.25"	Chinook14/14+	Stainless steel
0307703	Inclined shelf	15.75"	Arctic16/16D, Chinook16+	Stainless steel
0307704	Inclined shelf	14.75"	Chinook16D/16D+	Stainless steel
0307707	Inclined shelf	19"	Cyclone201D/203D	Stainless steel

Warranty:
3 months

INCLINED SHELF: Use with your ATMOVAC premium vacuum machine when packaging liquids or powders to avoid spillage and ensure proper seal. Bags should never be filled more than 1/3 of the way during this process. Made in the Netherlands.

TROLLEY: Free up counter space and add storage to your work station with this compact trolley on wheels.

Swiveling castors with brakes for extended mobility. Sturdy shelves to store printers, labels, pouches and more. Made in the Netherlands.

	Description	Compatible with	Dimension (L × W × H)	Net weight	Construction
0620703	Trolley on wheels for tabletop vacuum machines	Countertop vacuum packaging machines	23.6" × 19" × 26.5"	37.4 lbs	Stainless steel

Warranty:
3 months

SERVICE KIT: Everything you need in one package to keep your ATMOVAC premium vacuum machine running as it should.

Average savings of 50% compared to buying parts individually. Covers 6 months of recommended maintenance. Made in the Netherlands.

	Description	Includes	Compatible with
0940112	Service kit	Original synthetic oil (0.25 L), teflon isolation tape (0.59" x 14.2"), teflon tape (1.8" × 15.7"), 2 seal wires (20.5"), lid gasket (0.22" × 78.7")	Chinook14/14+
0940124	Service kit	Original synthetic oil (0.3 L), teflon isolation tape (0.59" × 16.5"), teflon tape (1.8" × 18.1"), 2 seal wires (22.8"), lid gasket (0.22" × 90.6")	Arctic16
0940130	Service kit	Teflon isolation tape (0.59" × 40.9"), teflon tape (1.8" × 44.1"), seal wire (107.1"), lid gasket (0.31" × 98.4")	Cyclone201D/203D
0940133	Service kit	Original synthetic oil (0.5 L), 2 teflon isolation tapes (0.59" × 16.5"), 2 teflon tapes (1.8" x 18.1"), 4 seal wires (22.8"), lid gasket (0.22" x 90.6")	Arctic16D, Chinook16D/D+
0940136	Service kit	Original synthetic oil (0.5 L), teflon isolation tape (0.59" × 16.9"), teflon tape (1.8" × 18.1"), seal wire (90.6"), lid gasket (0.22" × 45.7")	Chinook16+

LABEL PRINTER: If you need fast, dependable printing in the most space con-strained areas, you need the ZD410. This ultra-compact "fits anywhere" printer is designed for the smallest of work spaces. When it comes to flexibility, the ZD410 shines—this printer creates high-quality labels, receipts, tags and wristbands. This super-fast printer keeps your workers productive.

Direct thermal print method • 3 button user interface • Five status icons (Status/ Pause/Data/Supplies/Network) • Link-OS for unparalleled ease of management • Optional battery for cordless operation • USB 2.0, USB Host • OpenACCESS™ for easy media loading • Energy star qualified • Made in the U.S.A.

	Description	Compatible with	Volt	Dimension (L × W × H)	Net weight	Construction
0930211	ZEBRA Bluetooth and Wifi label printer for sous-vide packaging identification*	ATMOVAC+ vacuum machines	Auto-detectable (PFC compliant) 100-240VAC	8.6" × 4.5" × 6.0"	2.2 lbs	Dual-wall frame construction
0930213	ZEBRA USB ZD410 label printer for sous-vide packaging identification*	ATMOVAC+ vacuum machines	Auto-detectable (PFC compliant) 100-240VAC	8.6" × 4.5" × 6.0"	2.2 lbs	Dual-wall frame construction

*Compatible with certain models only

	Description	Compatible with
0930120	Liquid control kit	ATMOVAC premium vacuum machines

LIQUID CONTROL KIT: Add liquid control feature to your ATMOVAC premium vacuum machine to prevent liquids from boiling during the vacuum process. As soon as the boiling point is detected, the vacuum process stops and the bag is sealed. With no loss of moisture, the product, pump and vacuum chamber are equally protected.

Can be installed prior to shipping or purchased sepa-rately. Professional installation required. Made in the Netherlands.

CONTAINER KIT: ATMOVAC's ultimate food-safe storage solution for the retail market.

Includes: 3 containers and 3 lids • Reusable • Easy to clean • BPA free • Safe for use with: dishwasher, freezer & microwave • Made in China

	Description	Compatible with	Capacity	Dimension (L × W × H)	Net weight	Construction
ATV-DVCK	Domestic vacuum container kit	CASA and Santa Ana	0.2 Gal (800 mL) / 0.4 Gal (1.4 L) / 0.5 Gal (2 L)	6.75" × 6.75" × 3" / 4.5" / 6.5"	0.7 lbs / 0.8 lbs / 1 lb	Body (AS plastic), seal (silicone, screw cap (ABS)

Suggested temperature range for storage: -4 to 158°F (-20 to 70°C). Must not exceed 5 minutes in the microwave at 158°F (70°C). Do not microwave oil.

Chamber vacuum machines: Place the container(s) inside the vacuum chamber and start a cycle.

External vacuum machines: Requires accessory tube connecting the vacuum machine to the container lid (sold separately)

Warranty: 3 months

	Description	Compatible with
CH14	Gas flush kit	Chinook14
CH16	Gas flush kit	Chinook16D/D+
CY20	Gas flush kit	Cyclone201/203D
OH1416	Gas flush kit	Chinook16+

GAS FLUSH KIT: This kit makes your ATMOVAC premium vacuum machine MAP (modified atmosphere processing) capable. It replaces the air in your packaging with an adapted gas suited for the preservation of your product, while avoiding atmospheric compression.

Can be installed at purchase or shipped separately. Pro-fessional installation required. Made in the Netherlands.

Contact Us

450 641 8700
LOCAL

888 956 6866
TOLL-FREE

ORDER DESK
orders@eurodib.com

SERVICE / WARRANTY DEPARTMENT
ext. 222 and 266
service@eurodib.com

CUSTOMER SERVICE
ext. 227
customerservice@eurodib.com

TECHNICAL SUPPORT
ext. 235
jd@eurodib.com

PARTS DEPARTMENT
ext. 232
parts@eurodib.com

RETURNS
ext. 236
felix@eurodib.com

For complete information on Eurodib policies and procedures, please visit our website:
www.eurodib.com/company-policies

LOUIS TELLIER
NOTHING REPLACES HANDMADE

Please visit **www.louistellier.com** to view the diverse selection of quality smallware products available for purchase, such as: metal molds by Gobel, silicone molds by Silikomart, slicing and cutting tools by Louis Tellier, Triangle and Benriner…and many more.

Printed on recycled paper

eurodib

www.eurodib.com

lamber   ATMOVAC   BREMA Ice Makers   NEMOX   GEMM

COFRIMELL   Visvardis S.A.   spidocook PROFESSIONAL BY DESIGN   Saint Romain

CANADA

Eurodib Inc.
120 de la Barre
Boucherville, QC
J4B 2X7

US

Eurodib Corp.
#272 - 334 Cornelia St
Plattsburgh, NY
12901

450 641 8700
Local

888 956 6866
Toll-Free