



# Price List 2025

## Food Service Equipment

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## Pasta Cookers

### 900XP

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**Pasta Cooker - Manual - Gas**

Description	Code	USD
<p>Pasta Cooker, gas, Single 10.5 gallon (40 Lt) tank, 66lb/hour capacity each, automatic starch removal, automatic low water level control, 9 position energy control, 316 stainless steel tank, stainless steel cabinet &amp; legs, 53,000 BTU</p> <p>0.03 electric kW 208/120 V 1 60 Hz 0.03 electric kW 208/120 V 1 60 Hz</p> <p><b>ETL SANITATION;ETL C&amp;US</b></p> <p>WxDxH 15 3/4"x 35 7/16"x 33 7/16"</p> <p>Shipping weight lbs: 148 CuFt: 17.89</p> <p><b>Included Accessory</b> 206350 Door for open base cupboard 1</p>	<p><b>391201</b> E9PCGD1MF2</p>	<p><b>\$ 11,542</b></p>
<p>Pasta Cooker, gas, Pair of 10.5 gallon (40 Lt) tanks, 66lb/hour capacity each, automatic starch removal, automatic low water level controls, 9 position energy controls, 316 stainless steel tanks, stainless steel cabinet &amp; legs, 106,000 BTU</p> <p>0.05 electric kW 208/120 V 1 60 Hz 0.05 electric kW 208/120 V 1 60 Hz</p> <p><b>ETL SANITATION;ETL C&amp;US</b></p> <p>WxDxH 31 1/2"x 35 7/16"x 33 7/16"</p> <p>Shipping weight lbs: 238 CuFt: 34.69</p> <p><b>Included Accessory</b> 206350 Door for open base cupboard 2</p>	<p><b>391202</b> E9PCGH2MF2</p>	<p><b>\$ 18,658</b></p>



**Pasta Cooker - Manual - Electric**

Description	Code	USD
<p>Pasta Cooker, electric, Single 10.5 gallon (40Lt) tank, 66lb/hour capacity each, automatic starch removal, automatic low water level control, 9 position energy control, 316 stainless steel tank, stainless steel cabinet &amp; legs</p> <p>10 electric kW 208 V 3 50/60 Hz 10 electric kW 208 V 3 50/60 Hz</p> <p><b>ETL C&amp;US;ETL SANITATION</b></p> <p>WxDxH 15 3/4"x 35 7/16"x 33 7/16"</p> <p>Shipping weight lbs: 143 CuFt: 18.56</p> <p><b>Included Accessory</b> 206350 Door for open base cupboard 1</p>	<p><b>391203</b> E9PCED1MF2</p>	<p><b>\$ 12,110</b></p>



## Pasta Cookers

### 900XP

◀◀ (Pasta Cooker - Manual - Electric)

Description	Code	USD
<p>Pasta Cooker, electric, Pair of 10.5 gallon (40 Lt) tanks, 66lb/hour capacity each, automatic starch removal, automatic low water level controls, 9 position energy controls, 316 stainless steel tank, stainless steel cabinet &amp; legs</p> <p>20 electric kW 208 V 3 50/60 Hz 20 electric kW 208 V 3 50/60 Hz</p> <p><b>ETL C&amp;US;ETL SANITATION</b></p> <p>WxDxH 31 1/2"x 35 7/16"x 33 7/16"</p> <p>Shipping weight lbs: 201 CuFt: 34.69</p> <p><b>Included Accessory</b> 206350 Door for open base cupboard 2</p>	<p><b>391204</b> E9PCEH2MF2</p>	<p><b>\$ 19,616</b></p>



## Pasta Cookers - Rethermalizers

Description	Code	USD
<p>Electric Freestanding Rethermalizer, 1 Well - 16 gallons (60 lt) - 208 V / 3 / 60Hz/ 25A</p> <p>9 electric kW 208 V 3 60 Hz 9 electric kW 208 V 3 60 Hz</p> <p><b>ETL C&amp;US;ETL SANITATION</b></p> <p>WxDxH 14 3/4"x 35 13/16"x 33 7/16"</p> <p>Shipping weight lbs: 181 CuFt: 19.74</p>	<p><b>391351</b> E9PCEDRMC3</p>	<p><b>\$ 15,991</b></p>



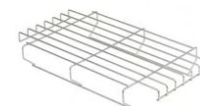
## Pasta Cooker Accessories

Description	Code	USD
<p>Pair of baskets (11" x 9") for 10.5 gallon (40 Lt) pasta cooker</p> <p>WxDxH 10 13/16"x 9 1/16"x 8 1/4"</p> <p>Shipping weight lbs: 8 CuFt: 2.78</p>	<p><b>927211</b> 9AC39</p>	<p><b>\$ 533</b></p>
<p>Set of three ergonomic baskets for 10.5 gallon (40 Lt) pasta cooker. To be used with support PNC 206238</p> <p>WxDxH 10 13/16"x 5 15/16"x 8 1/4"</p> <p>Shipping weight lbs: 7 CuFt: 2.78</p>	<p><b>206233</b> 9AC137</p>	<p><b>\$ 1,084</b></p>



◀◀ (Pasta Cooker Accessories)

Description	Code	USD
<p>Set of three portion baskets for 10.5 gallon (40 Lt) pasta cooker - round (requires support for baskets PNC 927219)</p> <p>WxDxH 6 11/16"x 6 11/16"x 7 1/16" Shipping weight lbs: 7 CuFt: 1.83</p>	<p><b>927212</b> 9AC40</p>	<p><b>\$ 668</b></p>
<p>Set of three baskets (11" x 6") for 10.5 gallon (40 Lt) pasta cooker</p> <p>WxDxH 10 13/16"x 5 15/16"x 8 1/4" Shipping weight lbs: 10 CuFt: 2.78</p>	<p><b>927210</b> 9AC38</p>	<p><b>\$ 660</b></p>
<p>Set of six single-portion baskets for 10.5 gallon (40 Lt) pasta cooker - round - requires support rack (PNC 927219 or 960644)</p> <p>WxDxH 5 5/16"x 5 5/16"x 7 1/16" Shipping weight lbs: 9 CuFt: 1.87</p>	<p><b>927213</b> 9AC41</p>	<p><b>\$ 751</b></p>
<p>Support for 10.5 gallon (40 Lt) pasta cooker square baskets</p> <p>WxDxH 11 5/8"x 19 7/8"x 3 1/8" Shipping weight lbs: 6 CuFt: 0.59</p>	<p><b>206238</b> 9AC143</p>	<p><b>\$ 153</b></p>
<p>Basket (11" x 18") for 10.5 gallon (40 Lt) pasta cooker</p> <p>WxDxH 10 13/16"x 18 7/8"x 8 1/4" Shipping weight lbs: 8 CuFt: 3.50</p>	<p><b>927216</b> 9AC43</p>	<p><b>\$ 461</b></p>
<p>Support for 10.5 gallon (40 Lt) pasta cooker round basket</p> <p>WxDxH 11 7/16"x 19 11/16"x 4 1/2" Shipping weight lbs: 2 CuFt: 0.66</p>	<p><b>927219</b> 9AC44</p>	<p><b>\$ 136</b></p>



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## Pasta Cookers

### 900XP

◀◀ (Pasta Cooker Accessories)

Description	Code	USD
<p>Lid and lid holder for 10.5 gallon (40 Lt) pasta cooker</p> <p>WxDxH 21 5/8"x 15 3/4"x 3 15/16"</p> <p>Shipping weight lbs: 8 CuFt: 0.32</p>	<p><b>206190</b></p> <p>9AC100</p>	<p><b>\$ 514</b></p>
<p>Top support for set of six pasta cooker round baskets. An alternative to 927219 when set of six round baskets used</p> <p>WxDxH 12 15/16"x 21 1/16"x 0 3/8"</p> <p>Shipping weight lbs: 2 CuFt: 0.21</p>	<p><b>960644</b></p> <p>9AC61</p>	<p><b>\$ 254</b></p>



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**Tilting Gas Kettles 35 in (900 mm) depth**

Description	Code	USD
<p>Touchline Tilting Kettle, gas, 26 gallon (100 Lt) capacity, stainless steel construction, full jacket, safety valve, safety thermostat, motor assisted tilt, 2" tangent draw-off valve, 71652 BTU</p> <p>0.25 electric kW 120 V 1 60 Hz 0.25 electric kW 120 V 1 60 Hz</p> <p><b>ETL C&amp;US;ETL SANITATION</b></p> <p>WxDxH 47 1/4"x 35 7/16"x 27 9/16"</p> <p>Shipping weight lbs: 822 CuFt: 79.91</p> <p><b>Included Accessory</b></p> <p>910162 Food Tap Strainer Rod 1 913571 2" tangent draw-off valve for braising pans. Factory mounted only, increased lead time 1</p>	<p><b>587040</b> PBOT10GCWF</p>	<p><b>\$ 81,691</b></p>



**Tilting Gas Kettles 40 in (1000 mm) depth**

Description	Code	USD
<p>Touchline Tilting Kettle, gas, 40 gallon (150 Lt) capacity, stainless steel construction, full jacket, safety valve, safety thermostat, motor assisted tilt, 2" tangent draw-off valve, 88712 BTU</p> <p>0.25 electric kW 120 V 1 60 Hz 0.25 electric kW 120 V 1 60 Hz</p> <p><b>ETL C&amp;US;ETL SANITATION</b></p> <p>WxDxH 51 3/16"x 39 3/8"x 27 9/16"</p> <p>Shipping weight lbs: 944 CuFt: 99.61</p> <p><b>Included Accessory</b></p> <p>910162 Food Tap Strainer Rod 1 913571 2" tangent draw-off valve for braising pans. Factory mounted only, increased lead time 1</p>	<p><b>587041</b> PBOT15GDWF</p>	<p><b>\$ 85,902</b></p>



## Kettles, Braising Pans and Pressure Braising Pans

### Tilting Gas Kettles

◀◀ (Tilting Gas Kettles 40 in (1000 mm) depth)

Description	Code	USD
<p>Touchline Tilting Kettle, gas, 80 gallon (300 Lt) capacity, stainless steel construction, full jacket, safety valve, safety thermostat, motor assisted tilt, 2" tangent draw-off valve, 153540 BTU</p> <p>0.25 electric kW 120 V 1 60 Hz 0.25 electric kW 120 V 1 60 Hz</p> <p><b>ETL C&amp;US;ETL SANITATION</b></p> <p>WxDxH 59 1/16"x 39 3/8"x 27 9/16"</p> <p>Shipping weight lbs: 1168 CuFt: 114.69</p> <p><b>Included Accessory</b></p> <p>910162 Food Tap Strainer Rod 1 913571 2" tangent draw-off valve for braising pans. Factory mounted only, increased lead time 1</p>	<p><b>587042</b> PBOT30GDWF</p>	<p><b>\$ 114,239</b></p>



Tilting Gas Braising Pans 35 in (900 mm) depth

Description	Code	USD
<p>Touchline Tilting Braising Pan, gas, 24 gallon (90 Lt) capacity, stainless steel construction, safety thermostat, motor assisted tilt, 61,362 BTU</p> <p>0.25 electric kW 120 V 1 60 Hz 0.25 electric kW 120 V 1 60 Hz</p> <p><b>ETL C&amp;US;ETL SANITATION</b></p> <p>WxDxH 47 1/4"x 35 7/16"x 27 9/16"</p> <p>Shipping weight lbs: 822 CuFt: 84.35</p>	<p><b>587037</b> PFET09GCWU</p>	<p><b>\$ 73,510</b></p>
<p>Touchline Tilting Braising Pan, gas, 45 gallon (170 Lt) capacity, stainless steel construction, safety thermostat, motor assisted tilt, 98,861 BTU</p> <p>0.25 electric kW 120 V 1 60 Hz 0.25 electric kW 120 V 1 60 Hz</p> <p><b>ETL C&amp;US;ETL SANITATION</b></p> <p>WxDxH 63 "x 35 7/16"x 27 9/16"</p> <p>Shipping weight lbs: 1036 CuFt: 111.65</p>	<p><b>587039</b> PFET17GCWU</p>	<p><b>\$ 94,035</b></p>



## Kettles, Braising Pans and Pressure Braising Pans

### Tilting Pressure Braising Pans

#### Tilting Electric Pressure Braising Pans 35 in (900 mm) depth

Description	Code	USD
<p>Touchline Tilting Pressure Braising Pan, electric, 24 gallon (90 Lt) capacity, stainless steel construction, safety thermostat, motor assisted tilt, 15.5kW</p> <p>15.50 electric kW 208 V 3 60 Hz 15.50 electric kW 208 V 3 60 Hz</p> <p><b>ETL C&amp;US;ETL SANITATION</b></p> <p>WxDxH 47 1/4"x 35 7/16"x 27 9/16"</p> <p>Shipping weight lbs: 1003 CuFt: 86.26</p>	<p><b>587021</b> PUET09ECUU</p>	<p><b>\$ 87,394</b></p>
<p>Touchline Tilting Pressure Braising Pan, electric, 45 gallon (170 Lt) capacity, stainless steel construction, safety thermostat, motor assisted tilt, 20.6kW</p> <p>20.60 electric kW 208 V 3 60 Hz 20.60 electric kW 208 V 3 60 Hz</p> <p><b>ETL C&amp;US;ETL SANITATION</b></p> <p>WxDxH 63 "x 35 7/16"x 27 9/16"</p> <p>Shipping weight lbs: 1149 CuFt: 111.05</p>	<p><b>587025</b> PUET17ECUU</p>	<p><b>\$ 100,944</b></p>



#### Tilting Gas Pressure Braising Pans 35 in (900 mm) depth

Description	Code	USD
<p>Touchline Tilting Pressure Braising Pan, gas, 24 gallon (90 Lt) capacity, stainless steel construction, safety thermostat, motor assisted tilt, 61,362 BTU</p> <p>0.25 electric kW 120 V 1 60 Hz 0.25 electric kW 120 V 1 60 Hz</p> <p><b>ETL C&amp;US;ETL SANITATION</b></p> <p>WxDxH 47 1/4"x 35 7/16"x 27 9/16"</p> <p>Shipping weight lbs: 1041 CuFt: 86.26</p>	<p><b>587027</b> PUET09GCWU</p>	<p><b>\$ 105,076</b></p>
<p>Touchline Tilting Pressure Braising Pan, gas, 45 gallon (170 Lt) capacity, stainless steel construction, safety thermostat, motor assisted tilt, 98,948 BTU</p> <p>0.25 electric kW 120 V 1 60 Hz 0.25 electric kW 120 V 1 60 Hz</p> <p><b>ETL C&amp;US;ETL SANITATION</b></p> <p>WxDxH 63 "x 35 7/16"x 27 9/16"</p> <p>Shipping weight lbs: 1283 CuFt: 112.60</p>	<p><b>587028</b> PUET17GCWU</p>	<p><b>\$ 113,612</b></p>



## Kettles, Braising Pans and Pressure Braising Pans

### Accessories for ProThermetic Kettles, Braising Pans and Pressure Braising Pans

#### Base plates

Description	Code	USD
<p>Base plate, 26 gallon (100 liter) for kettles</p> <p>WxDxH 24 3/4"x 24 3/4"x 1 "</p> <p>Shipping weight lbs: 13 CuFt: 0.64</p>	<p><b>910033</b> THA018</p>	<p><b>\$ 2,606</b></p>
<p>Base plate, for pressure braising pans and non-pressure braising pans, half size</p> <ul style="list-style-type: none"> <li>- 2 needed for 24 gallon units (587031, 587037, 587021, 587027)</li> <li>- 3 needed for 45 gallon units (587035, 587039, 587025, 587028)</li> </ul> <p>WxDxH 13 3/16"x 21 1/16"x 1 3/16"</p> <p>Shipping weight lbs: 4 CuFt: 0.33</p>	<p><b>910201</b> THA061</p>	<p><b>\$ 352</b></p>



#### Suspension frames

Description	Code	USD
<p>Suspension frame for Non-Pressurized Tilting Braising Pans</p> <ul style="list-style-type: none"> <li>- 2 needed for 24 gallon units (587031, 587037)</li> <li>- 3 needed for 45 gallon units (587035, 587039)</li> </ul> <p>WxDxH 13 1/8"x 22 3/4"x 2 3/8"</p> <p>Shipping weight lbs: 6 CuFt: 0.87</p>	<p><b>912709</b> SUSFRAPPET</p>	<p><b>\$ 400</b></p>
<p>Suspension frame for Pressurized Tilting Braising Pans</p> <ul style="list-style-type: none"> <li>- 2 needed for 24 gallon units (587021, 587027)</li> <li>- 3 needed for 45 gallon units (587025, 587028)</li> </ul> <p>WxDxH 13 1/8"x 22 3/4"x 2 3/8"</p> <p>Shipping weight lbs: 3 CuFt: 0.41</p>	<p><b>910191</b> THA060</p>	<p><b>\$ 285</b></p>



## Kettles, Braising Pans and Pressure Braising Pans

### Accessories for ProThermetic Kettles, Braising Pans and Pressure Braising Pans

#### Baskets

Description	Code	USD
Basket, for 26 gallon kettles WxDxH 23 5/8"x 23 5/8"x 3 15/16" Shipping weight lbs: 13 CuFt: 3.67	<b>910023</b> THA012	<b>\$ 3,403</b>
Basket, for 40 gallon kettles WxDxH 26 3/8"x 26 3/8"x 3 15/16" Shipping weight lbs: 15 CuFt: 3.81	<b>910024</b> THA013	<b>\$ 4,199</b>



#### Strainers

Description	Code	USD
Strainer for 26 gallon kettles WxDxH 27 9/16"x 15 15/16"x 1 3/4" Shipping weight lbs: 9 CuFt: 1.59	<b>910003</b> THA005	<b>\$ 692</b>
Strainer for 40 gallon kettles WxDxH 29 15/16"x 17 1/8"x 1 3/4" Shipping weight lbs: 9 CuFt: 0.90	<b>910004</b> THA006	<b>\$ 732</b>
Strainer for 80 gallon kettles WxDxH 37 1/64"x 19 7/8"x 1 3/4" Shipping weight lbs: 11 CuFt: 0.94	<b>910006</b> THA008	<b>\$ 1,615</b>
Strainer for tilting pressure braising pan, 2 GN (60/90l) WxDxH 27 9/16"x 10 5/8"x 1 1/8" Shipping weight lbs: 9 CuFt: 2.78	<b>913575</b> STRAINE2GN	<b>\$ 1,657</b>



## Kettles, Braising Pans and Pressure Braising Pans

### Accessories for ProThermetic Kettles, Braising Pans and Pressure Braising Pans

◀◀ (Strainers)

Description	Code	USD
Strainer for tilting pressure braising pan, 3 GN (10/170l) WxDxH 42 1/8"x 10 5/8"x 1 1/8" Shipping weight lbs: 2 CuFt: 2.67	<b>913574</b> STRAINE3GN	<b>\$ 1,718</b>



### Perforated containers

Description	Code	USD
Perforated container with handles, height 8" (203mm) WxDxH 12 13/16"x 20 7/8"x 7 7/8" Shipping weight lbs: 7 CuFt: 1.91	<b>911673</b> THA706	<b>\$ 607</b>
Perforated container with handles, height 6" (152mm) WxDxH 12 13/16"x 20 7/8"x 5 15/16" Shipping weight lbs: 7 CuFt: 1.86	<b>910212</b> THA063	<b>\$ 579</b>
Perforated container with handles, height 4" (102mm) WxDxH 12 13/16"x 20 7/8"x 3 15/16" Shipping weight lbs: 7 CuFt: 2	<b>910211</b> THA062	<b>\$ 304</b>



### Cover plates

Description	Code	USD
Left cover plate and mixing faucet for kettle (587040), and all braising pans (587037, 587039, 587031, 587035, 587027, 587028, 587021, and 587025) WxDxH 7 7/8"x 35 7/16"x 13 3/4" Shipping weight lbs: 22 CuFt: 2.65	<b>911819</b> THA382	<b>\$ 3,177</b>



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## Kettles, Braising Pans and Pressure Braising Pans

### Accessories for ProThermetic Kettles, Braising Pans and Pressure Braising Pans

◀◀ (Cover plates)

Description	Code	USD
<p>Left cover plate and mixing faucet for kettles (587041 and 587042)</p> <p>WxDxH 7 7/8"x 39 3/8"x 13 3/4"</p> <p>Shipping weight lbs: 22 CuFt: 2.65</p>	<p><b>911821</b> THA384</p>	<p><b>\$ 3,270</b></p>



### Spray guns

Description	Code	USD
<p>Spray gun kit for free-standing ProThermetic Tilting units H=700 - US - Field Mounted</p> <p>WxDxH 8 1/4"x 10 5/8"x 1 9/16"</p> <p>Shipping weight lbs: 11 CuFt: 1.47</p>	<p><b>913579</b> SPGUN70USA</p>	<p><b>\$ 3,145</b></p>



### Miscellaneous

Description	Code	USD
<p>2" tangent draw-off valve for braising pans. Factory mounted only, increased lead time</p> <p>WxDxH 2 3/4"x 9 7/16"x 3 15/16"</p> <p>Shipping weight lbs: 2</p>	<p><b>913571</b> FODTAPUSA2</p>	<p><b>\$ 3,401</b></p>
<p>4 flanged feet, 2", for prothermetic units (kettles, braising pans &amp; pressure braising pans)</p> <p>WxDxH 6 5/16"x 6 5/16"x 7 7/8"</p> <p>Shipping weight lbs: 4 CuFt: 0.55</p>	<p><b>913438</b> 4FEETFLAUL</p>	<p><b>\$ 534</b></p>





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## SpeedDelight - High Speed Cooking

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SpeedDelight with Flexible Adjustable Top Contact Plate

SpeedDelight with Flexible Adjustable Top Contact - Ribbed

Description	Code	USD
<p>Cooking Sandwich Press SpeedDelight with flexible plate, ribbed removable reflow upper plate</p> <p>5 electric kW 240 V 1 60 Hz 5 electric kW 240 V 1 60 Hz NEMA 6 -30 <b>ETL C&amp;US;ETL SANITATION</b> WxDxH 14 9/16"x 26 7/8"x 24 3/8" Shipping weight lbs: 128 CuFt: 8.57 <b>Included Accessory</b></p> <p>653527 Glass saver for SpeedDelight 1 653623 Cleaning brush for SpeedDelight 1 653625 Spatula for SpeedDelight 1 653791 4 stainless steel feet 3" (76 mm) height for SpeedDelight 1 653800 SpeedDelight spacer stop kit for rear ventilation 1 653802 Pressed non-stick tray 1 653803 Brush with nylon bristles 1 653804 Brush with brass bristles 1</p>	<p><b>603937</b> HSPP3RPRUS</p>	<p><b>\$ 18,367</b></p>
<p>SpeedDelight with flexible top plate, removable ribbed teflon plate - 208V - US</p> <p>5 electric kW 208 V 1 60 Hz 5 electric kW 208 V 1 60 Hz NEMA 6 -30 <b>ETL C&amp;US;ETL SANITATION</b> WxDxH 14 9/16"x 26 7/8"x 24 3/8" Shipping weight lbs: 130 CuFt: 8.57 <b>Included Accessory</b></p> <p>653527 Glass saver for SpeedDelight 1 653623 Cleaning brush for SpeedDelight 1 653625 Spatula for SpeedDelight 1 653791 4 stainless steel feet 3" (76 mm) height for SpeedDelight 1 653800 SpeedDelight spacer stop kit for rear ventilation 1 653802 Pressed non-stick tray 1 653803 Brush with nylon bristles 1 653804 Brush with brass bristles 1</p>	<p><b>603940</b> HSPP3RPRS</p>	<p><b>\$ 18,367</b></p>



## SpeedDelight - High Speed Cooking

### SpeedDelight with Flexible Adjustable Top Contact Plate

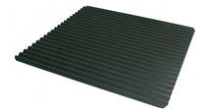
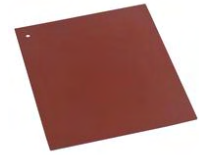
#### SpeedDelight with Flexible Adjustable Top Contact - Smooth

Description	Code	USD
<p>SpeedDelight with Flexible Top smooth Contact Plate, dark grey</p> <p>5 electric kW 240 V 1 60 Hz 5 electric kW 240 V 1 60 Hz NEMA 6 -30</p> <p><b>ETL C&amp;US;ETL SANITATION</b></p> <p>WxDxH 14 9/16"x 26 7/8"x 24 3/8"</p> <p>Shipping weight lbs: 128 CuFt: 8.57</p> <p><b>Included Accessory</b></p> <p>653527 Glass saver for SpeedDelight 1 653623 Cleaning brush for SpeedDelight 1 653625 Spatula for SpeedDelight 1 653791 4 stainless steel feet 3" (76 mm) height for SpeedDelight 1 653800 SpeedDelight spacer stop kit for rear ventilation 1 653802 Pressed non-stick tray 1 653803 Brush with nylon bristles 1 653804 Brush with brass bristles 1</p>	<p><b>603938</b> HSPP3RPFUS</p>	<p><b>\$ 18,367</b></p>
<p>SpeedDelight with flexible top plate, removable smooth teflon plate - 208V - US</p> <p>5 electric kW 208 V 1 60 Hz 5 electric kW 208 V 1 60 Hz NEMA 6 -30</p> <p><b>ETL C&amp;US;ETL SANITATION</b></p> <p>WxDxH 14 9/16"x 26 7/8"x 24 3/8"</p> <p>Shipping weight lbs: 130 CuFt: 8.57</p> <p><b>Included Accessory</b></p> <p>653527 Glass saver for SpeedDelight 1 653623 Cleaning brush for SpeedDelight 1 653625 Spatula for SpeedDelight 1 653791 4 stainless steel feet 3" (76 mm) height for SpeedDelight 1 653800 SpeedDelight spacer stop kit for rear ventilation 1 653802 Pressed non-stick tray 1 653803 Brush with nylon bristles 1 653804 Brush with brass bristles 1</p>	<p><b>603941</b> HSPP3RPFUS</p>	<p><b>\$ 18,367</b></p>



Accessories for SpeedDelight

Description	Code	USD
<p>Glass saver for SpeedDelight</p> <p>WxDxH 9 3/4"x 9 3/4"x 0 3/16"</p> <p>Shipping weight lbs: 2 CuFt: 0.07</p>	<p><b>653527</b> HSGGLS</p>	<p><b>\$ 129</b></p>
<p>Cleaning brush for SpeedDelight</p> <p>WxDxH 3 1/32"x 7 1/4"x 0 15/16"</p> <p>Shipping weight lbs: 2 CuFt: 0.01</p>	<p><b>653623</b> HSGBRSH</p>	<p><b>\$ 135</b></p>
<p>Spatula for SpeedDelight</p> <p>WxDxH 6 5/16"x 0 3/8"x 12 5/8"</p> <p>Shipping weight lbs: 2 CuFt: 0.08</p>	<p><b>653625</b> HSGSPAT</p>	<p><b>\$ 54</b></p>
<p>Removable ribbed Teflon plate for SpeedDelight.</p> <p>WxDxH 8 7/16"x 8 1/4"x 0 3/16"</p> <p>Shipping weight lbs: 2 CuFt: 0.08</p>	<p><b>653787</b> HSG-RTP</p>	<p><b>\$ 117</b></p>
<p>Removable flat teflon upper plate for SpeedDelight</p> <p>WxDxH 8 7/16"x 8 1/4"x 0 3/16"</p> <p>Shipping weight lbs: 2 CuFt: 0.08</p>	<p><b>653790</b> HSG-RTF</p>	<p><b>\$ 117</b></p>
<p>4 stainless steel feet 3" (76 mm) height for SpeedDelight</p> <p>WxDxH 2 "x 2 "x 3 7/16"</p> <p>Shipping weight lbs: 2 CuFt: 0.01</p>	<p><b>653791</b> HSGFSS76</p>	<p><b>\$ 59</b></p>



## SpeedDelight - High Speed Cooking

### Accessories for SpeedDelight

◀◀ (Accessories for SpeedDelight)

Description	Code	USD
<p>4 rubber feet - Height = 26 mm</p> <p>WxDxH 2 1/16"x 2 1/16"x 2 1/64"</p> <p>Shipping weight lbs: 2 CuFt: 0.01</p>	<p><b>653792</b> HSGFP26</p>	<p><b>\$ 68</b></p>
<p>SpeedDelight spacer stop kit for rear ventilation</p> <p>WxDxH 12 9/16"x 7 1/2"x 0 13/16"</p> <p>Shipping weight lbs: 2 CuFt: 0.50</p>	<p><b>653800</b> HSSPKIT170</p>	<p><b>\$ 191</b></p>
<p>Pressed non-stick tray</p> <p>WxDxH 10 11/16"x 10 11/16"x 0 3/8"</p> <p>Shipping weight lbs: 1 CuFt: 0.28</p>	<p><b>653802</b> PTFETRAY</p>	<p><b>\$ 250</b></p>
<p>Brush with nylon bristles</p> <p>WxDxH 2 3/4"x 1 3/8"x 15 15/16"</p> <p>CuFt: 0.04</p>	<p><b>653803</b> SLIMBRUSHN</p>	<p><b>\$ 95</b></p>
<p>Brush with brass bristles</p> <p>WxDxH 2 3/4"x 1 3/8"x 15 15/16"</p> <p>CuFt: 0.04</p>	<p><b>653804</b> SLIMBRUSHB</p>	<p><b>\$ 106</b></p>



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SkyLine PremiumS Boiler Ovens 61 - Electric

Description	Code	USD
<p>SKYLINE PremiumS 6 HALF SHEET PANS (13" X 18") OR 6 HOTEL PANS (12" X 20") TOUCH-ELECTRIC 480V-BOILER</p> <p>11.10 electric kW 480 V 3 60 Hz 11.10 electric kW 480 V 3 60 Hz <b>ETL C&amp;US;ETL SANITATION;ErgoCert 4*</b> WxDxH 34 1/8"x 30 1/2"x 31 13/16" Shipping weight lbs: 314 CuFt: 31.46 <b>Included Accessory</b> 922062 Single 304 stainless steel grid (12" x 20") 3</p>	<p><b>219740</b> ECOE61T310</p>	<p><b>\$ 28,911</b></p>
<p>SKYLINE PremiumS 6 HALF SHEET PANS (13" X 18") OR 6 HOTEL PANS (12" X 20") TOUCH-ELECTRIC 208V-BOILER</p> <p>11.10 electric kW 208 V 3 60 Hz 11.10 electric kW 208 V 3 60 Hz <b>ErgoCert 4*;ETL C&amp;US;ETL SANITATION</b> WxDxH 34 1/8"x 30 1/2"x 31 13/16" Shipping weight lbs: 314 CuFt: 31.46 <b>Included Accessory</b> 922062 Single 304 stainless steel grid (12" x 20") 3</p>	<p><b>219750</b> ECOE61T3L0</p>	<p><b>\$ 28,911</b></p>



SkyLine PremiumS Boiler Ovens 62 - Electric

Description	Code	USD
<p>SKYLINE PremiumS 6 FULL SHEET PANS (18" X 26") TOUCH-ELECTRIC 480V-BOILER</p> <p>21.40 electric kW 480 V 3 60 Hz 21.40 electric kW 480 V 3 60 Hz <b>ETL C&amp;US;ENERGY STAR;ETL SANITATION;ErgoCert 4*</b> WxDxH 42 13/16"x 58 1/4"x 31 13/16" Shipping weight lbs: 420 CuFt: 45.21 <b>Included Accessory</b> 922076 Aisi 304 stainless steel grid (18" x 26") 3</p>	<p><b>219741</b> ECOE62T310</p>	<p><b>\$ 39,984</b></p>





## Combi Ovens and Blast Chillers

### SkyLine PremiumS Boiler Ovens

◀◀ (SkyLine PremiumS Boiler Ovens 62 - Electric)

Description	Code	USD
<p>SKYLINE PremiumS 6 FULL SHEET PANS (18" X 26") TOUCH-ELECTRIC 208V-BOILER</p> <p>21.40 electric kW 208 V 3 60 Hz 21.40 electric kW 208 V 3 60 Hz</p> <p><b>ETL C&amp;US;ENERGY STAR;ETL SANITATION;ErgoCert 4*</b></p> <p>WxDxH 42 15/16" x 35 1/4" x 31 13/16"</p> <p>Shipping weight lbs: 420 CuFt: 45.21</p> <p><b>Included Accessory</b> 922076 Aisi 304 stainless steel grid (18" x 26") 3</p>	<p><b>219751</b> ECOE62T3L0</p>	<p><b>\$ 39,984</b></p>



### SkyLine PremiumS Boiler Ovens 101 - Electric

Description	Code	USD
<p>SKYLINE PremiumS 10 HALF SHEET PANS (13" X 18") OR 10 HOTEL PANS (12" X 20") TOUCH-ELECTRIC 480V-BOILER</p> <p>19 electric kW 480 V 3 60 Hz 19 electric kW 480 V 3 60 Hz</p> <p><b>ETL C&amp;US;ENERGY STAR;ETL SANITATION;ErgoCert 4*</b></p> <p>WxDxH 34 1/8" x 36 1/2" x 41 5/8"</p> <p>Shipping weight lbs: 374 CuFt: 39.09</p> <p><b>Included Accessory</b> 922062 Single 304 stainless steel grid (12" x 20") 5</p>	<p><b>219742</b> ECOE101T310</p>	<p><b>\$ 36,293</b></p>
<p>SKYLINE PremiumS 10 HALF SHEET PANS (13" X 18") OR 10 HOTEL PANS (12" X 20") TOUCH-ELECTRIC 208V-BOILER</p> <p>19 electric kW 208 V 3 60 Hz 19 electric kW 208 V 3 60 Hz</p> <p><b>ENERGY STAR;ErgoCert 4*;ETL C&amp;US;ETL SANITATION</b></p> <p>WxDxH 34 1/8" x 30 1/2" x 41 5/8"</p> <p>Shipping weight lbs: 374 CuFt: 39.09</p> <p><b>Included Accessory</b> 922062 Single 304 stainless steel grid (12" x 20") 5</p>	<p><b>219752</b> ECOE101T3L0</p>	<p><b>\$ 36,293</b></p>



SkyLine PremiumS Boiler Ovens 102 - Electric

Description	Code	USD
<p>SKYLINE PremiumS 10 FULL SHEET PANS (18" X 26")TOUCH-ELECTRIC 480V-BOILER</p> <p>37.40 electric kW 480 V 3 60 Hz 37.40 electric kW 480 V 3 60 Hz</p> <p><b>ETL C&amp;US;ENERGY STAR;ETL SANITATION;ErgoCert 4*</b> WxDxH 42 15/16" X 38 1/4" X 41 5/8"</p> <p>Shipping weight lbs: 480 CuFt: 56.18</p> <p><b>Included Accessory</b> 922076 Aisi 304 stainless steel grid (18" x 26") 5</p>	<p><b>219743</b> ECOE102T310</p>	<p><b>\$ 46,918</b></p>
<p>SKYLINE PremiumS 10 FULL SHEET PANS (18" X 26")TOUCH-ELECTRIC 208V-BOILER</p> <p>37.40 electric kW 208 V 3 60 Hz 37.40 electric kW 208 V 3 60 Hz</p> <p><b>ETL C&amp;US;ENERGY STAR;ETL SANITATION;ErgoCert 4*</b> WxDxH 42 15/16" X 38 1/4" X 41 5/8"</p> <p>Shipping weight lbs: 516 CuFt: 59.12</p> <p><b>Included Accessory</b> 922076 Aisi 304 stainless steel grid (18" x 26") 5</p>	<p><b>219753</b> ECOE102T3L0</p>	<p><b>\$ 46,918</b></p>



SkyLine PremiumS Boiler Ovens 201 - Electric

Description	Code	USD
<p>SKYLINE PremiumS 20 HALF SHEET PANS (13" X 18") OR 20 HOTEL PANS (12" X 20") TOUCH-ELECTRIC 480V-BOILER</p> <p>37.70 electric kW 480 V 3 60 Hz 37.70 electric kW 480 V 3 60 Hz</p> <p><b>ETL C&amp;US;ETL SANITATION;ErgoCert 4*</b> WxDxH 35 7/8" X 34 1/32" X 70 5/8"</p> <p>Shipping weight lbs: 700 CuFt: 64.73</p> <p><b>Included Accessory</b></p> <p>922062 Single 304 stainless steel grid (12" x 20") 10</p> <p>922753 20 Tray Rack Trolley, Half Sheet Pans, 2 1/2" (63mm) pitch for 201 ovens and blast chillers 1</p>	<p><b>219744</b> ECOE201T310</p>	<p><b>\$ 62,128</b></p>



## Combi Ovens and Blast Chillers

### SkyLine PremiumS Boiler Ovens

◀◀ (SkyLine PremiumS Boiler Ovens 201 - Electric)

Description	Code	USD
<p>SKYLINE PremiumS 20 HALF SHEET PANS (13" X 18") OR 20 HOTEL PANS (12" X 20") TOUCH-ELECTRIC 208V-BOILER</p> <p>37.70 electric kW 208 V 3 60 Hz 37.70 electric kW 208 V 3 60 Hz</p> <p><b>ErgoCert 4*;ETL C&amp;US;ETL SANITATION</b></p> <p>WxDxH 35 7/8"x 34 1/32"x 70 5/8"</p> <p>Shipping weight lbs: 794 CuFt: 64.50</p> <p><b>Included Accessory</b></p> <p>922062 Single 304 stainless steel grid (12" x 20") 10</p> <p>922753 20 Tray Rack Trolley, Half Sheet Pans, 2 1/2" (63mm) pitch for 201 ovens and blast chillers 1</p>	<p><b>219754</b> ECO E201T3L0</p>	<p><b>\$ 62,128</b></p>



### SkyLine PremiumS Boiler Ovens 202 - Electric

Description	Code	USD
<p>SKYLINE PremiumS 20 FULL SHEET PANS (18" X 26") TOUCH-ELECTRIC 480V-BOILER</p> <p>65.40 electric kW 480 V 3 60 Hz 65.40 electric kW 480 V 3 60 Hz</p> <p><b>ETL C&amp;US;ETL SANITATION;ErgoCert 4*</b></p> <p>WxDxH 45 3/4"x 42 "x 70 5/8"</p> <p>Shipping weight lbs: 1047 CuFt: 97.81</p> <p><b>Included Accessory</b></p> <p>922076 Aisi 304 stainless steel grid (18" x 26") 10</p> <p>922757 20 Tray Rack Trolley, Full Sheet Pans, 2 1/2" (63mm) pitch for 202 ovens and blast chillers 1</p>	<p><b>219745</b> ECO E202T3I0</p>	<p><b>\$ 86,732</b></p>
<p>SKYLINE PremiumS 20 FULL SHEET PANS (18" X 26") TOUCH-ELECTRIC 208V-BOILER</p> <p>65.40 electric kW 208 V 3 60 Hz 65.40 electric kW 208 V 3 60 Hz</p> <p><b>ErgoCert 4*;ETL C&amp;US;ETL SANITATION</b></p> <p>WxDxH 45 3/4"x 42 "x 70 5/8"</p> <p>Shipping weight lbs: 1047 CuFt: 97.81</p> <p><b>Included Accessory</b></p> <p>922076 Aisi 304 stainless steel grid (18" x 26") 10</p> <p>922757 20 Tray Rack Trolley, Full Sheet Pans, 2 1/2" (63mm) pitch for 202 ovens and blast chillers 1</p>	<p><b>219755</b> ECO E202T3L0</p>	<p><b>\$ 86,732</b></p>



**SkyLine PremiumS Boiler Ovens 61 - Gas**

Description	Code	USD
<p>SKYLINE PremiumS 6 HALF SHEET PANS (13" X 18") OR 6 HOTEL PANS (12" X 20") TOUCH-GAS 120V-BOILER</p> <p>1.10 electric kW 120 V 1 60 Hz 1.10 electric kW 120 V 1 60 Hz</p> <p><b>ENERGY STAR;ErgoCert 4*;ETL C&amp;US;ETL SANITATION</b></p> <p>WxDxA 34 1/8"x 30 1/2"x 31 13/16"</p> <p>Shipping weight lbs: 342 CuFt: 30.12</p> <p><b>Included Accessory</b></p> <p>922062 Single 304 stainless steel grid (12" x 20") 3</p>	<p><b>219780</b> ECOG61T300</p>	<p><b>\$ 32,789</b></p>



**SkyLine PremiumS Boiler Ovens 62 - Gas**

Description	Code	USD
<p>SKYLINE PremiumS 6 FULL SHEET PANS (18" X 26") TOUCH-GAS 120V-BOILER</p> <p>1.50 electric kW 120 V 1 60 Hz 1.50 electric kW 120 V 1 60 Hz</p> <p><b>ETL C&amp;US;ENERGY STAR;ETL SANITATION;ErgoCert 4*</b></p> <p>WxDxA 42 15/16"x 38 1/4"x 31 13/16"</p> <p>Shipping weight lbs: 462 CuFt: 45.21</p> <p><b>Included Accessory</b></p> <p>922076 Aisi 304 stainless steel grid (18" x 26") 3</p>	<p><b>219781</b> ECOG62T300</p>	<p><b>\$ 45,520</b></p>



**SkyLine PremiumS Boiler Ovens 101 - Gas**

Description	Code	USD
<p>SKYLINE PremiumS 10 HALF SHEET PANS (13" X 18") OR 10 HOTEL PANS (12" X 20") TOUCH-GAS 120V-BOILER</p> <p>1.10 electric kW 120 V 1 60 Hz 1.10 electric kW 120 V 1 60 Hz</p> <p><b>ENERGY STAR;ErgoCert 4*;ETL C&amp;US;ETL SANITATION</b></p> <p>WxDxA 34 1/8"x 30 1/2"x 41 5/8"</p> <p>Shipping weight lbs: 413 CuFt: 39.09</p> <p><b>Included Accessory</b></p> <p>922062 Single 304 stainless steel grid (12" x 20") 5</p>	<p><b>219782</b> ECOG101T300</p>	<p><b>\$ 41,213</b></p>



## Combi Ovens and Blast Chillers

### SkyLine PremiumS Boiler Ovens

#### SkyLine PremiumS Boiler Ovens 102 - Gas

Description	Code	USD
<p>SKYLINE PremiumS 10 FULL SHEET PANS (18" X 26") TOUCH-GAS 120V-BOILER</p> <p>1.50 electric kW 120 V 1 60 Hz 1.50 electric kW 120 V 1 60 Hz</p> <p><b>ETL C&amp;US;ENERGY STAR;ETL SANITATION;ErgoCert 4*</b></p> <p>WxDxH 42 15/16" x 38 1/4" x 41 5/8"</p> <p>Shipping weight lbs: 545 CuFt: 56.18</p> <p><b>Included Accessory</b></p> <p>922076 Aisi 304 stainless steel grid (18" x 26") 5</p>	<p><b>219783</b> ECOG102T300</p>	<p><b>\$ 56,668</b></p>



#### SkyLine PremiumS Boiler Ovens 201 - Gas

Description	Code	USD
<p>SKYLINE PremiumS 20 HALF SHEET PANS (13" X 18") OR 20 HOTEL PANS (12" X 20") TOUCH-GAS 120V-BOILER</p> <p>1.80 electric kW 120 V 1 60 Hz 1.80 electric kW 120 V 1 60 Hz</p> <p><b>ErgoCert 4*;ETL C&amp;US;ETL SANITATION</b></p> <p>WxDxH 35 7/8" x 34 1/32" x 70 5/8"</p> <p>Shipping weight lbs: 751 CuFt: 64.73</p> <p><b>Included Accessory</b></p> <p>922062 Single 304 stainless steel grid (12" x 20") 10</p> <p>922753 20 Tray Rack Trolley, Half Sheet Pans, 2 1/2" (63mm) pitch for 201 ovens and blast chillers 1</p>	<p><b>219784</b> ECOG201T300</p>	<p><b>\$ 70,739</b></p>



#### SkyLine PremiumS Boiler Ovens 202 - Gas

Description	Code	USD
<p>SKYLINE PremiumS 20 FULL SHEET PANS (18" X 26") TOUCH-GAS 120V-BOILER</p> <p>2.50 electric kW 120 V 1 60 Hz 2.50 electric kW 120 V 1 60 Hz</p> <p><b>ErgoCert 4*;ETL C&amp;US;ETL SANITATION</b></p> <p>WxDxH 45 3/4" x 42 " x 70 5/8"</p> <p>Shipping weight lbs: 1047 CuFt: 97.81</p> <p><b>Included Accessory</b></p> <p>922076 Aisi 304 stainless steel grid (18" x 26") 10</p> <p>922757 20 Tray Rack Trolley, Full Sheet Pans, 2 1/2" (63mm) pitch for 202 ovens and blast chillers 1</p>	<p><b>219785</b> ECOG202T300</p>	<p><b>\$ 99,036</b></p>



SkyLine ProS Boilerless Ovens 61- Electric

Description	Code	USD
<p>SKYLINE ProS OVEN 6 HALF SHEET PANS (13" X 18") OR 6 HOTEL PANS (12" X 20")TOUCH-ELECTRIC 480V -BOILERLESS</p> <p>11.10 electric kW 480 V 3 60 Hz 11.10 electric kW 480 V 3 60 Hz</p> <p><b>ETL C&amp;US;ETL SANITATION;ErgoCert 4*</b></p> <p>WxDxH 34 1/8"x 30 1/2"x 31 13/16"</p> <p>Shipping weight lbs: 292 CuFt: 31.46</p> <p><b>Included Accessory</b></p> <p>922062 Single 304 stainless steel grid (12" x 20") 3</p>	<p><b>219640</b> ECOE61K310</p>	<p><b>\$ 26,450</b></p>
<p>SKYLINE ProS OVEN 6 HALF SHEET PANS (13" X 18") OR 6 HOTEL PANS (12" X 20")TOUCH-ELECTRIC 208V -BOILERLESS</p> <p>11.10 electric kW 208 V 3 60 Hz 11.10 electric kW 208 V 3 60 Hz</p> <p><b>ETL C&amp;US;ETL SANITATION;ErgoCert 4*</b></p> <p>WxDxH 34 1/8"x 30 1/2"x 31 13/16"</p> <p>Shipping weight lbs: 292 CuFt: 31.46</p> <p><b>Included Accessory</b></p> <p>922062 Single 304 stainless steel grid (12" x 20") 3</p>	<p><b>219650</b> ECOE61K3L0</p>	<p><b>\$ 26,450</b></p>



SkyLine ProS Boilerless Ovens 62- Electric

Description	Code	USD
<p>SKYLINE ProS OVEN 6 FULL SHEET PANS (18" X 26")TOUCH-ELECTRIC 208V - BOILERLESS</p> <p>21.40 electric kW 208 V 3 60 Hz 21.40 electric kW 208 V 3 60 Hz</p> <p><b>ETL C&amp;US;ETL SANITATION;ErgoCert 4*</b></p> <p>WxDxH 42 15/16"x 38 1/4"x 31 13/16"</p> <p>Shipping weight lbs: 399 CuFt: 45.21</p> <p><b>Included Accessory</b></p> <p>922076 Aisi 304 stainless steel grid (18" x 26") 3</p>	<p><b>219651</b> ECOE62K3L0</p>	<p><b>\$ 37,523</b></p>



## Combi Ovens and Blast Chillers

### SkyLine ProS Boilerless Ovens

◀◀ (SkyLine ProS Boilerless Ovens 62- Electric)

Description	Code	USD
<p>SKYLINE ProS OVEN 6 FULL SHEET PANS (18" X 26")TOUCH-ELECTRIC 480V - BOILERLESS</p> <p>21.40 electric kW 480 V 3 60 Hz 21.40 electric kW 480 V 3 60 Hz <b>ETL C&amp;US;ETL SANITATION;ErgoCert 4*</b> WxDxH 42 15/16"x 38 1/4"x 31 13/16" Shipping weight lbs: 380 CuFt: 45.21 <b>Included Accessory</b> 922076 Aisi 304 stainless steel grid (18" x 26") 3</p>	<p><b>219641</b> ECOE62K310</p>	<p><b>\$ 37,523</b></p>



### SkyLine ProS Boilerless Ovens 101- Electric

Description	Code	USD
<p>SKYLINE ProS OVEN 10 HALF SHEET PANS (13" X 18") OR 10 HOTEL PANS (12" X 20")TOUCH-ELECTRIC 480V -BOILERLESS</p> <p>19 electric kW 480 V 3 60 Hz 19 electric kW 480 V 3 60 Hz <b>ETL C&amp;US;ETL SANITATION;ErgoCert 4*</b> WxDxH 34 1/8"x 30 1/2"x 41 5/8" Shipping weight lbs: 330 CuFt: 39.09 <b>Included Accessory</b> 922062 Single 304 stainless steel grid (12" x 20") 5</p>	<p><b>219642</b> ECOE101K310</p>	<p><b>\$ 33,831</b></p>
<p>SKYLINE ProS OVEN 10 HALF SHEET PANS (13" X 18") OR 10 HOTEL PANS (12" X 20")TOUCH-ELECTRIC 208V -BOILERLESS</p> <p>19 electric kW 208 V 3 60 Hz 19 electric kW 208 V 3 60 Hz <b>ErgoCert 4*;ETL C&amp;US;ETL SANITATION</b> WxDxH 34 1/8"x 30 1/2"x 41 5/8" Shipping weight lbs: 330 CuFt: 39.09 <b>Included Accessory</b> 922062 Single 304 stainless steel grid (12" x 20") 5</p>	<p><b>219652</b> ECOE101K3L0</p>	<p><b>\$ 33,831</b></p>



SkyLine ProS Boilerless Ovens 102- Electric

Description	Code	USD
<p>SKYLINE ProS OVEN 10 FULL SHEET PANS (18" X 26")TOUCH-ELECTRIC 480V - BOILERLESS</p> <p>35.40 electric kW 480 V 3 60 Hz 35.40 electric kW 480 V 3 60 Hz <b>ETL C&amp;US;ETL SANITATION;ErgoCert 4*</b> WxDxH 42 15/16"x 38 1/4"x 41 5/8" Shipping weight lbs: 444 CuFt: 56.18 <b>Included Accessory</b> 922076 Aisi 304 stainless steel grid (18" x 26") 5</p>	<p><b>219643</b> ECOIE102K310</p>	<p><b>\$ 43,262</b></p>
<p>SKYLINE ProS OVEN 10 FULL SHEET PANS (18" X 26")TOUCH-ELECTRIC 208V - BOILERLESS</p> <p>35.40 electric kW 208 V 3 60 Hz 35.40 electric kW 208 V 3 60 Hz <b>ETL C&amp;US;ETL SANITATION;ErgoCert 4*</b> WxDxH 42 15/16"x 38 1/4"x 41 5/8" Shipping weight lbs: 444 CuFt: 56.18 <b>Included Accessory</b> 922076 Aisi 304 stainless steel grid (18" x 26") 5</p>	<p><b>219653</b> ECOIE102K3L0</p>	<p><b>\$ 43,262</b></p>



SkyLine ProS Boilerless Ovens 201- Electric

Description	Code	USD
<p>SKYLINE ProS OVEN 20 HALF SHEET PANS (13" X 18") OR 20 HOTEL PANS (12" X 20")TOUCH-ELECTRIC 208V -BOILERLESS</p> <p>37.70 electric kW 208 V 3 60 Hz 37.70 electric kW 208 V 3 60 Hz <b>ErgoCert 4*;ETL C&amp;US;ETL SANITATION</b> WxDxH 35 7/8"x 34 1/32"x 70 5/8" Shipping weight lbs: 665 CuFt: 64.73 <b>Included Accessory</b> 922062 Single 304 stainless steel grid (12" x 20") 10 922753 20 Tray Rack Trolley, Half Sheet Pans, 2 1/2" (63mm) pitch for 201 ovens and blast chillers 1</p>	<p><b>219654</b> ECOIE201K3L0</p>	<p><b>\$ 57,206</b></p>





## Combi Ovens and Blast Chillers

### SkyLine ProS Boilerless Ovens

◀◀ (SkyLine ProS Boilerless Ovens 201- Electric)

Description	Code	USD
<p>SKYLINE ProS OVEN 20 HALF SHEET PANS (13" X 18") OR 20 HOTEL PANS (12" X 20")TOUCH-ELECTRIC 480V -BOILERLESS</p> <p>37.70 electric kW 480 V 3 60 Hz 37.70 electric kW 480 V 3 60 Hz</p> <p><b>ETL C&amp;US;ETL SANITATION;ErgoCert 4*</b></p> <p>WxDxH 35 7/8"x 34 1/32"x 70 5/8"</p> <p>Shipping weight lbs: 665 CuFt: 64.73</p> <p><b>Included Accessory</b></p> <p>922062 Single 304 stainless steel grid (12" x 20") 10</p> <p>922753 20 Tray Rack Trolley, Half Sheet Pans, 2 1/2" (63mm) pitch for 201 ovens and blast chillers 1</p>	<p><b>219644</b> ECO201K310</p>	<p><b>\$ 57,206</b></p>



### SkyLine ProS Boilerless Ovens 202- Electric

Description	Code	USD
<p>SKYLINE ProS OVEN 20 FULL SHEET PANS (18" X 26")TOUCH-ELECTRIC 208V - BOILERLESS</p> <p>65.40 electric kW 208 V 3 60 Hz 65.40 electric kW 208 V 3 60 Hz</p> <p><b>ErgoCert 4*;ETL C&amp;US;ETL SANITATION</b></p> <p>WxDxH 45 3/4"x 42 "x 70 5/8"</p> <p>Shipping weight lbs: 852 CuFt: 97.94</p> <p><b>Included Accessory</b></p> <p>922076 Aisi 304 stainless steel grid (18" x 26") 10</p> <p>922757 20 Tray Rack Trolley, Full Sheet Pans, 2 1/2" (63mm) pitch for 202 ovens and blast chillers 1</p>	<p><b>219655</b> ECO202K3L0</p>	<p><b>\$ 81,811</b></p>
<p>SKYLINE ProS OVEN 20 FULL SHEET PANS (18" X 26")TOUCH-ELECTRIC 480V - BOILERLESS</p> <p>65.40 electric kW 480 V 3 60 Hz 65.40 electric kW 480 V 3 60 Hz</p> <p><b>ETL C&amp;US;ETL SANITATION;ErgoCert 4*</b></p> <p>WxDxH 45 3/4"x 42 "x 70 5/8"</p> <p>Shipping weight lbs: 852 CuFt: 97.94</p> <p><b>Included Accessory</b></p> <p>922076 Aisi 304 stainless steel grid (18" x 26") 10</p> <p>922757 20 Tray Rack Trolley, Full Sheet Pans, 2 1/2" (63mm) pitch for 202 ovens and blast chillers 1</p>	<p><b>219645</b> ECO202K310</p>	<p><b>\$ 81,811</b></p>



**SkyLine ProS Boilerless Ovens 61 - Gas**

Description	Code	USD
<p>SKYLINE ProS OVEN 6 HALF SHEET PANS (13" X 18") OR 6 HOTEL PANS (12" X 20")TOUCH-GAS 120V-BOILERLESS</p> <p>1.10 electric kW 120 V 1 60 Hz 1.10 electric kW 120 V 1 60 Hz</p> <p><b>ErgoCert 4*;ETL C&amp;US;ETL SANITATION</b></p> <p>WxDxH 34 1/8"x 30 1/2"x 31 13/16"</p> <p>Shipping weight lbs: 310 CuFt: 31.46</p> <p><b>Included Accessory</b></p> <p>922062 Single 304 stainless steel grid (12" x 20") 3</p>	<p><b>219680</b> ECOG61K300</p>	<p><b>\$ 27,680</b></p>



**SkyLine ProS Boilerless Ovens 62 - Gas**

Description	Code	USD
<p>SKYLINE ProS OVEN 6 FULL SHEET PANS (18" X 26")TOUCH-GAS 120V -BOILERLESS</p> <p>1.50 electric kW 120 V 1 60 Hz 1.50 electric kW 120 V 1 60 Hz</p> <p><b>ETL C&amp;US;ETL SANITATION;ErgoCert 4*</b></p> <p>WxDxH 42 15/16"x 38 1/4"x 31 13/16"</p> <p>Shipping weight lbs: 418 CuFt: 45.21</p> <p><b>Included Accessory</b></p> <p>922076 Aisi 304 stainless steel grid (18" x 26") 3</p>	<p><b>219681</b> ECOG62K300</p>	<p><b>\$ 41,213</b></p>



**SkyLine ProS Boilerless Ovens 101 - Gas**

Description	Code	USD
<p>SKYLINE ProS OVEN 10 HALF SHEET PANS (13" X 18") OR 10 HOTEL PANS (12" X 20")TOUCH-GAS 120V-BOILERLESS</p> <p>1.10 electric kW 120 V 1 60 Hz 1.10 electric kW 120 V 1 60 Hz</p> <p><b>ErgoCert 4*;ETL C&amp;US;ETL SANITATION</b></p> <p>WxDxH 34 1/8"x 30 1/2"x 41 5/8"</p> <p>Shipping weight lbs: 369 CuFt: 39.09</p> <p><b>Included Accessory</b></p> <p>922062 Single 304 stainless steel grid (12" x 20") 5</p>	<p><b>219682</b> ECOG101K300</p>	<p><b>\$ 38,753</b></p>



## Combi Ovens and Blast Chillers

### SkyLine ProS Boilerless Ovens

#### SkyLine ProS Boilerless Ovens 102 - Gas

Description	Code	USD
<p>SKYLINE ProS OVEN 10 FULL SHEET PANS (18" X 26")TOUCH-GAS 120V -BOILERLESS</p> <p>1.50 electric kW 120 V 1 60 Hz 1.50 electric kW 120 V 1 60 Hz</p> <p><b>ETL C&amp;US;ETL SANITATION;ErgoCert 4*</b></p> <p>WxDxH 42 15/16"x 38 1/4"x 41 5/8"</p> <p>Shipping weight lbs: 471 CuFt: 56.18</p> <p><b>Included Accessory</b></p> <p>922076 Aisi 304 stainless steel grid (18" x 26") 5</p>	<p><b>219683</b> ECOG102K300</p>	<p><b>\$ 53,011</b></p>



#### SkyLine ProS Boilerless Ovens 201 - Gas

Description	Code	USD
<p>SKYLINE ProS OVEN 20 HALF SHEET PANS (13" X 18") OR 20 HOTEL PANS (12" X 20")TOUCH-GAS 120V-BOILERLESS</p> <p>1.80 electric kW 120 V 1 60 Hz 1.80 electric kW 120 V 1 60 Hz</p> <p><b>ETL C&amp;US;ETL SANITATION;ErgoCert 4*</b></p> <p>WxDxH 35 7/8"x 34 1/32"x 70 5/8"</p> <p>Shipping weight lbs: 707 CuFt: 64.73</p> <p><b>Included Accessory</b></p> <p>922062 Single 304 stainless steel grid (12" x 20") 10</p> <p>922753 20 Tray Rack Trolley, Half Sheet Pans, 2 1/2" (63mm) pitch for 201 ovens and blast chillers 1</p>	<p><b>219684</b> ECOG201K300</p>	<p><b>\$ 65,818</b></p>



#### SkyLine ProS Boilerless Ovens 202 - Gas

Description	Code	USD
<p>SKYLINE ProS OVEN 20 FULL SHEET PANS (18" X 26")TOUCH-GAS 120V -BOILERLESS</p> <p>2.50 electric kW 120 V 1 60 Hz 2.50 electric kW 120 V 1 60 Hz</p> <p><b>ErgoCert 4*;ETL C&amp;US;ETL SANITATION</b></p> <p>WxDxH 45 3/4"x 42 "x 70 5/8"</p> <p>Shipping weight lbs: 870 CuFt: 97.94</p> <p><b>Included Accessory</b></p> <p>922076 Aisi 304 stainless steel grid (18" x 26") 10</p> <p>922757 20 Tray Rack Trolley, Full Sheet Pans, 2 1/2" (63mm) pitch for 202 ovens and blast chillers 1</p>	<p><b>219685</b> ECOG202K300</p>	<p><b>\$ 94,114</b></p>



**Combi Ovens and Blast Chillers**  
**SkyLine Pro Digital Boilerless Ovens**

**SkyLine Pro Digital Boilerless Ovens 61- Electric**

Description	Code	USD
<p>SKYLINE Pro DIGITAL OVEN 6 HALF SHEET PANS (13" X 18") OR 6 HOTEL PANS (12" X 20") ELECTRIC 208V -BOILERLESS</p> <p>11.10 electric kW 208 V 3 60 Hz 11.10 electric kW 208 V 3 60 Hz <b>ETL C&amp;US;ETL SANITATION;ErgoCert 4*</b> WxDxH 34 1/8"x 30 1/2"x 31 13/16" Shipping weight lbs: 283 CuFt: 31.46 <b>Included Accessory</b> 922062 Single 304 stainless steel grid (12" x 20") 3</p>	<p><b>219930</b> ECOE61C2L0</p>	<p><b>\$ 20,300</b></p>



**SkyLine Pro Digital Boilerless Ovens 62- Electric**

Description	Code	USD
<p>SKYLINE Pro DIGITAL OVEN 6 FULL SHEET PANS (18" X 26")ELECTRIC 208V - BOILERLESS</p> <p>21.40 electric kW 208 V 3 60 Hz 21.40 electric kW 208 V 3 60 Hz <b>ETL C&amp;US;ETL SANITATION;ErgoCert 4*</b> WxDxH 42 15/16"x 38 1/4"x 31 13/16" Shipping weight lbs: 369 CuFt: 45.21 <b>Included Accessory</b> 922076 Aisi 304 stainless steel grid (18" x 26") 3</p>	<p><b>219931</b> ECOE62C2L0</p>	<p><b>\$ 30,757</b></p>



**SkyLine Pro Digital Boilerless Ovens 101- Electric**

Description	Code	USD
<p>SKYLINE Pro DIGITAL OVEN 10 HALF SHEET PANS (13" X 18") OR 10 HOTEL PANS (12" X 20") ELECTRIC 208V -BOILERLESS</p> <p>19 electric kW 208 V 3 60 Hz 19 electric kW 208 V 3 60 Hz <b>ETL C&amp;US;ETL SANITATION;ErgoCert 4*</b> WxDxH 34 1/8"x 30 1/2"x 41 5/8" Shipping weight lbs: 330 CuFt: 39.09 <b>Included Accessory</b> 922062 Single 304 stainless steel grid (12" x 20") 5</p>	<p><b>219932</b> ECOE101C2L0</p>	<p><b>\$ 28,911</b></p>



## Combi Ovens and Blast Chillers

### SkyLine Pro Digital Boilerless Ovens

#### SkyLine Pro Digital Boilerless Ovens 102- Electric

Description	Code	USD
<p>SKYLINE Pro DIGITAL OVEN 10 FULL SHEET PANS (18" X 26")ELECTRIC 208V - BOILERLESS</p> <p>35.40 electric kW 208 V 3 60 Hz 35.40 electric kW 208 V 3 60 Hz</p> <p><b>ETL C&amp;US;ETL SANITATION;ErgoCert 4*</b></p> <p>WxDxH 42 15/16"x 38 1/4"x 41 5/8"</p> <p>Shipping weight lbs: 431 CuFt: 56.18</p> <p><b>Included Accessory</b> 922076 Aisi 304 stainless steel grid (18" x 26") 5</p>	<p><b>219933</b> ECOE102C2LO</p>	<p><b>\$ 37,170</b></p>



#### SkyLine Pro Digital Boilerless Ovens 61- gas

Description	Code	USD
<p>SKYLINE Pro DIGITAL OVEN 6 HALF SHEET PANS (13" X 18") OR 6 HOTEL PANS (12" X 20")-GAS 120V -BOILERLESS</p> <p>1.10 electric kW 120 V 1 60 Hz 1.10 electric kW 120 V 1 60 Hz</p> <p><b>ETL C&amp;US;ETL SANITATION;ErgoCert 4*</b></p> <p>WxDxH 34 1/8"x 30 1/2"x 31 13/16"</p> <p>Shipping weight lbs: 301 CuFt: 31.46</p> <p><b>Included Accessory</b> 922062 Single 304 stainless steel grid (12" x 20") 3</p>	<p><b>219960</b> ECOG61C200</p>	<p><b>\$ 23,991</b></p>



#### SkyLine Pro Digital Boilerless Ovens 62- gas

Description	Code	USD
<p>SKYLINE Pro DIGITAL OVEN 6 FULL SHEET PANS (18" X 26")GAS 120V -BOILERLESS</p> <p>1.50 electric kW 120 V 1 60 Hz 1.50 electric kW 120 V 1 60 Hz</p> <p><b>ETL C&amp;US;ETL SANITATION;ErgoCert 4*</b></p> <p>WxDxH 42 15/16"x 38 1/4"x 31 13/16"</p> <p>Shipping weight lbs: 405 CuFt: 45.21</p> <p><b>Included Accessory</b> 922076 Aisi 304 stainless steel grid (18" x 26") 3</p>	<p><b>219961</b> ECOG62C200</p>	<p><b>\$ 36,293</b></p>



**SkyLine Pro Digital Boilerless Ovens 101- gas**

Description	Code	USD
<p>SKYLINE Pro DIGITAL OVEN 10 HALF SHEET PANS (13" X 18") OR 10 HOTEL PANS (12" X 20")-GAS 120V -BOILERLESS</p> <p>1.10 electric kW 120 V 1 60 Hz 1.10 electric kW 120 V 1 60 Hz</p> <p><b>ETL C&amp;US;ETL SANITATION;ErgoCert 4*</b></p> <p>WxDxH 34 1/8"x 30 1/2"x 41 5/8"</p> <p>Shipping weight lbs: 356 CuFt: 39.09</p> <p><b>Included Accessory</b></p> <p>922062 Single 304 stainless steel grid (12" x 20") 5</p>	<p><b>219962</b> ECOGI01C200</p>	<p><b>\$ 35,063</b></p>



**SkyLine Pro Digital Boilerless Ovens 102- gas**

Description	Code	USD
<p>SKYLINE Pro DIGITAL OVEN 10 FULL SHEET PANS (18" X 26")GAS 120V -BOILERLESS</p> <p>1.50 electric kW 120 V 1 60 Hz 1.50 electric kW 120 V 1 60 Hz</p> <p><b>ETL C&amp;US;ETL SANITATION;ErgoCert 4*</b></p> <p>WxDxH 42 15/16"x 38 1/4"x 41 5/8"</p> <p>Shipping weight lbs: 457 CuFt: 56.18</p> <p><b>Included Accessory</b></p> <p>922076 Aisi 304 stainless steel grid (18" x 26") 5</p>	<p><b>219963</b> ECOGI02C200</p>	<p><b>\$ 43,262</b></p>

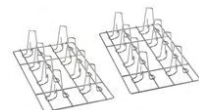
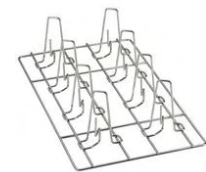


## Combi Ovens and Blast Chillers

### Accessories for SkyLine Ovens

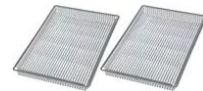
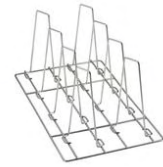
#### Cooking Solutions - Half and Full Size Sheet Pans

Description	Code	USD
<p>Single 304 stainless steel grid (12" x 20")</p> <p><b>ETL SANITATION;</b>                      WxDxH 12 13/16"x 20 7/8"x 0 3/8"                      Shipping weight lbs: 4 CuFt: 0.51</p>	<p><b>922062</b>                      GRSSGN11</p>	<p><b>\$ 64</b></p>
<p>Aisi 304 stainless steel grid (18" x 26")</p> <p><b>ETL SANITATION;</b>                      WxDxH 25 9/16"x 20 7/8"x 0 3/8"                      Shipping weight lbs: 6 CuFt: 0.51</p>	<p><b>922076</b>                      GRSSGN21</p>	<p><b>\$ 107</b></p>
<p>Multipurpose hook</p> <p>WxDxH 2 "x 0 3/16"x 11 13/16"                      Shipping weight lbs: 2 CuFt: 0.04</p>	<p><b>922348</b>                      MUHO</p>	<p><b>\$ 184</b></p>
<p>Stainless steel 304 grids (GN ½) with spikes, fits 4 chickens</p> <p>WxDxH 10 7/16"x 12 13/16"x 5 1/2"                      Shipping weight lbs: 4 CuFt: 1.22</p>	<p><b>922086</b>                      GR4CH12</p>	<p><b>\$ 102</b></p>
<p>Grid for whole chicken 1/1GN (8 per grid - 2.6 lbs each)</p> <p>WxDxH 12 13/16"x 20 7/8"x 6 "                      Shipping weight lbs: 3 CuFt: 1.22</p>	<p><b>922266</b>                      GR8CH11</p>	<p><b>\$ 133</b></p>
<p>Chicken racks, pair (2) (fits 8 chickens per rack)</p> <p>WxDxH 12 13/16"x 20 7/8"x 6 "                      Shipping weight lbs: 7 CuFt: 1.22</p>	<p><b>922036</b>                      GRPA8CH</p>	<p><b>\$ 272</b></p>



◀◀ (Cooking Solutions - Half and Full Size Sheet Pans)

Description	Code	USD
<p>Grid for whole duck (8 per grid - 1,8kg each), GN 1/1</p> <p>WxDxH 12 13/16"x 20 7/8"x 10 3/16"</p> <p>Shipping weight lbs: 4 CuFt: 2.48</p>	<p><b>922362</b> GR8DU11</p>	<p><b>\$ 229</b></p>
<p>Grease collection tray (4") for 61 and 101 ovens</p> <p>WxDxH 22 13/16"x 13 3/8"x 4 5/16"</p> <p>Shipping weight lbs: 7 CuFt: 0.97</p>	<p><b>922321</b> GRCOTRLO11</p>	<p><b>\$ 763</b></p>
<p>Grease collection tray (2 2/5") for 62 and 102 ovens</p> <p>WxDxH 20 7/8"x 29 1/8"x 2 3/8"</p> <p>Shipping weight lbs: 9 CuFt: 1.52</p>	<p><b>922357</b> GRCOTRLO21</p>	<p><b>\$ 1,159</b></p>
<p>Pair of frying baskets</p> <p>WxDxH 20 7/8"x 12 13/16"x 1 9/16"</p> <p>Shipping weight lbs: 5 CuFt: 0.66</p>	<p><b>922239</b> 2FRBAOV</p>	<p><b>\$ 271</b></p>
<p>Non-stick U-pan (12" x 10" x 3/4")</p> <p>WxDxH 12 13/16"x 10 7/16"x 0 13/16"</p> <p>Shipping weight lbs: 2 CuFt: 0.06</p>	<p><b>925009</b> NOSTUPA1220</p>	<p><b>\$ 101</b></p>
<p>Non-stick U-pan (12" x 10" x 1 1/2")</p> <p>WxDxH 12 13/16"x 10 7/16"x 1 9/16"</p> <p>Shipping weight lbs: 2 CuFt: 0.13</p>	<p><b>925010</b> NOSTUPA1240</p>	<p><b>\$ 112</b></p>



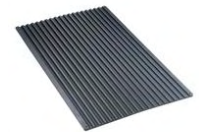


## Combi Ovens and Blast Chillers

### Accessories for SkyLine Ovens

◀◀ (Cooking Solutions - Half and Full Size Sheet Pans)

Description	Code	USD
<p>Non-stick universal pan (12" x 20" x 3/4")</p> <p>WxDxH 20 7/8"x 12 13/16"x 0 13/16"</p> <p>Shipping weight lbs: 3 CuFt: 0.13</p>	<p><b>925000</b> NOSTUPA1120</p>	<p><b>\$ 191</b></p>
<p>Non-stick universal pan (12" x 20" x 1 1/2")</p> <p>WxDxH 20 7/8"x 12 13/16"x 1 9/16"</p> <p>Shipping weight lbs: 3 CuFt: 0.26</p>	<p><b>925001</b> NOSTUPA1140</p>	<p><b>\$ 222</b></p>
<p>Non-stick universal pan (12" x 20" x 2 1/2")</p> <p>WxDxH 20 7/8"x 12 13/16"x 2 3/8"</p> <p>Shipping weight lbs: 4 CuFt: 0.45</p>	<p><b>925002</b> NOSTUPA1160</p>	<p><b>\$ 235</b></p>
<p>Frying griddle double sided (ribbed/smooth) 12" x 20"</p> <p>WxDxH 12 13/16"x 20 7/8"x 0 3/16"</p> <p>Shipping weight lbs: 5 CuFt: 0.14</p>	<p><b>925003</b> GRDOFA11</p>	<p><b>\$ 222</b></p>
<p>Aluminum combi oven grill (12" x 20")</p> <p>WxDxH 12 13/16"x 20 7/8"x 0 1/2"</p> <p>Shipping weight lbs: 4 CuFt: 0.19</p>	<p><b>925004</b> GRALI1</p>	<p><b>\$ 325</b></p>
<p>Mesh grilling grid (12" x 20")</p> <p>WxDxH 12 13/16"x 20 7/8"x 0 3/8"</p> <p>Shipping weight lbs: 7 CuFt: 0.13</p>	<p><b>922713</b> GRMEGR</p>	<p><b>\$ 302</b></p>



◀◀ (Cooking Solutions - Half and Full Size Sheet Pans)

Description	Code	USD
Tray for traditional static cooking, H=100mm (12" x 20") WxDxH 12 13/16"x 20 7/8"x 3 15/16" Shipping weight lbs: 9 CuFt: 0.77	<b>922746</b> TRSTCO	<b>\$ 554</b>
Egg fryer for 8 eggs (12" X 20") WxDxH 12 13/16"x 20 7/8"x 0 11/16" Shipping weight lbs: 3 CuFt: 0.19	<b>925005</b> FRPAN8EPH11	<b>\$ 198</b>
Flat baking tray with 2 edges (12" x 20") WxDxH 12 13/16"x 20 7/8"x 0 3/8" Shipping weight lbs: 2 CuFt: 0.14	<b>925006</b> FLBATR2ED11	<b>\$ 106</b>
Flat dehydration tray, (12" x 20") WxDxH 20 7/8"x 12 13/16"x 0 1/16" Shipping weight lbs: 9 CuFt: 0.20	<b>922652</b> DETR11FL	<b>\$ 337</b>
Dehydration tray, (12" x 20"), H=2/3" WxDxH 20 7/8"x 12 13/16"x 0 13/16" Shipping weight lbs: 9 CuFt: 0.20	<b>922651</b> DETR1120MM	<b>\$ 375</b>
Baking tray for (4) baguettes (12" x 20") WxDxH 12 13/16"x 20 7/8"x 0 15/16" Shipping weight lbs: 2 CuFt: 0.25	<b>925007</b> BATR4BA11	<b>\$ 103</b>

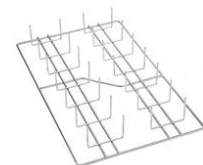


## Combi Ovens and Blast Chillers

### Accessories for SkyLine Ovens

◀◀ (Cooking Solutions - Half and Full Size Sheet Pans)

Description	Code	USD
<p>Kit universal skewer rack &amp; (4) long skewer ovens (TANDOOR)</p> <p>WxDxH 20 7/8"x 12 13/16"x 2 3/16"</p> <p>Shipping weight lbs: 4 CuFt: 0.55</p>	<p><b>922324</b> ISKPA4LOSK</p>	<p><b>\$ 562</b></p>
<p>Kit universal skewer rack &amp; (6) long skewer ovens (TANDOOR)</p> <p>WxDxH 20 7/8"x 12 13/16"x 2 3/16"</p> <p>Shipping weight lbs: 4 CuFt: 0.55</p>	<p><b>922325</b> ISKPA6SHSK</p>	<p><b>\$ 647</b></p>
<p>Universal skewer pan for ovens (TANDOOR)</p> <p>WxDxH 20 7/8"x 12 13/16"x 2 3/16"</p> <p>Shipping weight lbs: 3 CuFt: 0.55</p>	<p><b>922326</b> UNSK</p>	<p><b>\$ 369</b></p>
<p>Spit for lamb or suckling pig (up to 26lbs) for 61,101,201</p> <p>WxDxH 6 1/4"x 10 3/8"x 23 5/8"</p> <p>Shipping weight lbs: 4 CuFt: 1.48</p>	<p><b>922709</b> SPLAPII2KG</p>	<p><b>\$ 479</b></p>
<p>Potato baker GN 1/1 for 28 potatoes (12"X20")</p> <p>WxDxH 12 13/16"x 20 7/8"x 3 3/8"</p> <p>Shipping weight lbs: 4 CuFt: 0.76</p>	<p><b>925008</b> POBA28PO</p>	<p><b>\$ 203</b></p>



### Cooking Solutions - Bakery & Pastry Trays

Description	Code	USD
<p>Pastry grid 16" x 24"</p> <p>WxDxH 23 5/8"x 15 3/4"x 0 1/2"</p> <p>Shipping weight lbs: 4 CuFt: 0.19</p>	<p><b>922264</b> GRSSPA4X6</p>	<p><b>\$ 250</b></p>



◀◀ (Cooking Solutions - Bakery & Pastry Trays)

Description	Code	USD
Perforated baking tray, made of perforated aluminum, 16" x 24" WxDxH 15 3/4"x 23 5/8"x 0 13/16" Shipping weight lbs: 4 CuFt: 0.17	<b>922190</b> PEALBATR	<b>\$ 94</b>
Double-face griddle, one side ribbed and one side smooth, 400x600mm WxDxH 15 3/4"x 23 5/8"x 0 9/16" Shipping weight lbs: 11 CuFt: 0.17	<b>922747</b> GRDOFA4X6	<b>\$ 356</b>



Cooking Solutions - Chicken System

Description	Code	USD
Reinforced tray rack with wheels, lowest support dedicated to a grease collection tray for 101 oven pitch: 2 1/2" <b>ETL SANITATION;</b> WxDxH 15 3/8"x 20 "x 28 5/8" Shipping weight lbs: 20 CuFt: 5.83	<b>922694</b> RETRI011	<b>\$ 1,366</b>
Grease collection kit for 61,62,101,102 cupboard base (trolley with 2 tanks, open/close device and drain) WxDxH 17 9/16"x 20 1/4"x 19 7/16" Shipping weight lbs: 73 CuFt: 6.80	<b>922619</b> GRCOKCU1121	<b>\$ 3,053</b>
Grease collection kit for open base (2 tanks, open/close device and drain) WxDxH 16 5/16"x 12 15/16"x 9 1/2" Shipping weight lbs: 40 CuFt: 13.21	<b>922639</b> GRCOKOP	<b>\$ 1,937</b>
Trolley with 2 tanks for grease collection WxDxH 17 9/16"x 20 1/4"x 19 7/16" Shipping weight lbs: 66 CuFt: 7.28	<b>922638</b> TR2TG	<b>\$ 1,433</b>

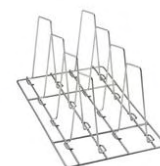
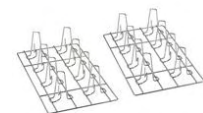
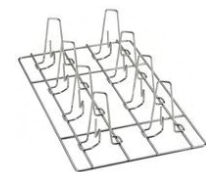


## Combi Ovens and Blast Chillers

### Accessories for SkyLine Ovens

◀◀ (Cooking Solutions - Chicken System)

Description	Code	USD
<p>Grease collection tray (4") for 61 and 101 ovens</p> <p>WxDxH 22 13/16"x 13 3/8"x 4 5/16"</p> <p>Shipping weight lbs: 7 CuFt: 0.97</p>	<p><b>922321</b> GRCOTRLO11</p>	<p><b>\$ 763</b></p>
<p>Grease collection tray (2 2/5") for 62 and 102 ovens</p> <p>WxDxH 20 7/8"x 29 1/8"x 2 3/8"</p> <p>Shipping weight lbs: 9 CuFt: 1.52</p>	<p><b>922357</b> GRCOTRLO21</p>	<p><b>\$ 1,159</b></p>
<p>Stainless steel 304 grids (GN 1/2) with spikes, fits 4 chickens</p> <p>WxDxH 10 7/16"x 12 13/16"x 5 1/2"</p> <p>Shipping weight lbs: 4 CuFt: 1.22</p>	<p><b>922086</b> GR4CH12</p>	<p><b>\$ 102</b></p>
<p>Grid for whole chicken 1/1GN (8 per grid - 2.6 lbs each)</p> <p>WxDxH 12 13/16"x 20 7/8"x 6 "</p> <p>Shipping weight lbs: 3 CuFt: 1.22</p>	<p><b>922266</b> GR8CH11</p>	<p><b>\$ 133</b></p>
<p>Chicken racks, pair (2) (fits 8 chickens per rack)</p> <p>WxDxH 12 13/16"x 20 7/8"x 6 "</p> <p>Shipping weight lbs: 7 CuFt: 1.22</p>	<p><b>922036</b> GRPA8CH</p>	<p><b>\$ 272</b></p>
<p>Grid for whole duck (8 per grid - 1,8kg each), GN 1/1</p> <p>WxDxH 12 13/16"x 20 7/8"x 10 3/16"</p> <p>Shipping weight lbs: 4 CuFt: 2.48</p>	<p><b>922362</b> GR8DU11</p>	<p><b>\$ 229</b></p>



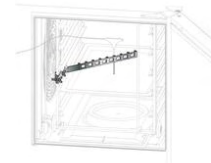
**Cooking Solutions - Smoker**

Description	Code	USD
Smoker for ovens WxDxH 8 11/16"x 8 11/16"x 3 3/8" Shipping weight lbs: 3 CuFt: 0.32	<b>922338</b> VOSM	<b>\$ 719</b>



**Cooking Solutions - Food Probe**

Description	Code	USD
USB Probe for sous-vide cooking (only for Touchline ovens) WxDxH 6 5/16"x 6 11/16"x 3 9/16" Shipping weight lbs: 1 CuFt: 0.14	<b>922281</b> USBPR	<b>\$ 819</b>
Probe holder for liquids WxDxH 17 1/16"x 1 9/16"x 1 7/16" Shipping weight lbs: 2 CuFt: 0.04	<b>922714</b> PRHOLI	<b>\$ 603</b>
USB single point probe WxDxH 6 5/16"x 6 11/16"x 3 9/16" Shipping weight lbs: 1 CuFt: 0.14	<b>922390</b> USBPROBE	<b>\$ 697</b>



**Installation Solutions - Bases and Supports**

Description	Code	USD
Open base with tray support for 61 & 101 combi oven WxDxH 34 1/16"x 27 3/4"x 30 5/16" Shipping weight lbs: 77 CuFt: 21.45	<b>922612</b> OPBATRSU61011	<b>\$ 1,416</b>



## Combi Ovens and Blast Chillers

### Accessories for SkyLine Ovens

◀◀ (Installation Solutions - Bases and Supports)

Description	Code	USD
<p>Open base with tray support for 62 &amp; 102 combi oven</p> <p>WxDxH 42 13/16"x 35 1/2"x 30 5/16" Shipping weight lbs: 150 CuFt: 35.98</p>	<p><b>922613</b> OPBATRSU61021</p>	<p><b>\$ 1,847</b></p>
<p>Cupboard base with tray support for 61 &amp; 101 combi oven</p> <p>WxDxH 34 1/8"x 30 1/2"x 30 5/16" Shipping weight lbs: 179 CuFt: 25.06</p>	<p><b>922614</b> CUBATR61011</p>	<p><b>\$ 4,046</b></p>
<p>Cupboard base with tray support for 62 &amp; 102 combi oven</p> <p>WxDxH 42 15/16"x 38 1/4"x 30 5/16" Shipping weight lbs: 243 CuFt: 38.73</p>	<p><b>922616</b> CUBATR61021</p>	<p><b>\$ 4,405</b></p>
<p>Tray support for 61 &amp; 101 oven base</p> <p><b>ETL SANITATION;</b> WxDxH 1 13/16"x 24 7/16"x 17 5/16" Shipping weight lbs: 7 CuFt: 0.47</p>	<p><b>922690</b> TRSU61011</p>	<p><b>\$ 402</b></p>
<p>Tray support for 62 &amp; 102 oven base</p> <p>WxDxH 1 3/4"x 32 3/16"x 17 5/16" Shipping weight lbs: 13 CuFt: 0.58</p>	<p><b>922692</b> TRSU61021</p>	<p><b>\$ 554</b></p>
<p>Caster kit for base for 61, 62, 101 and 102 oven bases only</p> <p>WxDxH 3 15/16"x 3 3/8"x 6 1/4" Shipping weight lbs: 9 CuFt: 1.73</p>	<p><b>922003</b> WHK6101121</p>	<p><b>\$ 206</b></p>



◀◀ (Installation Solutions - Bases and Supports)

Description	Code	USD
Wall support for 62 oven WxDxH 43 1/8"x 38 1/2"x 34 3/16" Shipping weight lbs: 2 CuFt: 12.33	<b>922644</b> WASU621	<b>\$ 2,412</b>



Handling Solutions - Half and Full Size Sheet Pans

Description	Code	USD
Slide-in rack with handle for 61 and 101 combi oven <b>ETL SANITATION;</b> WxDxH 16 1/8"x 25 11/16"x 1 5/8" Shipping weight lbs: 11 CuFt: 0.69	<b>922610</b> SLRAHA61011	<b>\$ 543</b>
Slide-in rack with handle for 62, and 102 combi oven WxDxH 24 7/8"x 32 5/8"x 1 5/8" Shipping weight lbs: 15 CuFt: 0.98	<b>922605</b> SLRAHA61021	<b>\$ 1,009</b>
Trolley for slide-in rack for 61 and 101 combi oven and blast chiller freezer <b>ETL SANITATION;</b> WxDxH 19 1/16"x 35 15/16"x 37 3/8" Shipping weight lbs: 95 CuFt: 20.13	<b>922626</b> TRSLRA61011	<b>\$ 2,807</b>
Trolley for slide-in rack for 62 & 102 ovens and 102 blast chiller. WxDxH 27 "x 40 11/16"x 37 3/8" Shipping weight lbs: 117 CuFt: 32.63	<b>922627</b> TRSLRA61021	<b>\$ 3,747</b>
6 Tray Rack with wheels, Half Sheet Pans, 2 1/2" (65mm) pitch for 61 ovens and blast chillers <b>ETL SANITATION;</b> WxDxH 15 5/16"x 20 "x 18 3/16" Shipping weight lbs: 18 CuFt: 5.10	<b>922600</b> TRRAWH611	<b>\$ 1,165</b>





## Combi Ovens and Blast Chillers

### Accessories for SkyLine Ovens

◀◀ (Handling Solutions - Half and Full Size Sheet Pans)

Description	Code	USD
<p>5 Tray Rack with wheels, Half Sheet Pans, 3" (80mm) pitch, for 61 ovens and blast chillers</p> <p><b>ETL SANITATION;</b> WxDxH 15 5/16"x 20 "x 18 3/16" Shipping weight lbs: 15 CuFt: 5.10</p>	<p><b>922606</b> TRRAWH511</p>	<p><b>\$ 1,145</b></p>
<p>6 Tray Rack with wheels, Full Sheet Pans, 2 1/2" (65mm) pitch for 62 ovens</p> <p>WxDxH 23 3/8"x 24 3/4"x 18 3/4" Shipping weight lbs: 20 CuFt: 11.89</p>	<p><b>922700</b> TRRAWH621</p>	<p><b>\$ 1,863</b></p>
<p>5 Tray Rack with wheels, Full Size Sheet Pans, 3" (80mm) pitch for 62 ovens</p> <p>WxDxH 23 3/8"x 24 3/4"x 18 3/4" Shipping weight lbs: 20 CuFt: 8.90</p>	<p><b>922611</b> TRRAWH521</p>	<p><b>\$ 1,841</b></p>
<p>10 Tray Rack with wheels, Half Sheet Pans, 2 1/2" (65mm) pitch for 101 ovens and blast chillers</p> <p><b>ETL SANITATION;</b> WxDxH 15 5/16"x 20 "x 28 1/2" Shipping weight lbs: 21 CuFt: 5.10</p>	<p><b>922601</b> TRRAWH1011</p>	<p><b>\$ 1,500</b></p>
<p>10 Tray Rack with wheels, Full Sheet Pans, 2 1/2" (65mm) pitch for 102 ovens and blast chillers</p> <p>WxDxH 23 3/8"x 24 3/4"x 28 1/2" Shipping weight lbs: 31 CuFt: 9.51</p>	<p><b>922603</b> TRRAWH1021</p>	<p><b>\$ 1,810</b></p>
<p>20 Tray Rack Trolley, Half Sheet Pans, 2 1/2" (63mm) pitch for 201 ovens and blast chillers</p> <p><b>ETL SANITATION;</b> WxDxH 21 7/16"x 34 1/8"x 66 15/16" Shipping weight lbs: 123 CuFt: 33.48</p>	<p><b>922753</b> TRRA201163C</p>	<p><b>\$ 4,366</b></p>



◀◀ (Handling Solutions - Half and Full Size Sheet Pans)

Description	Code	USD
<p>16 Tray Rack Trolley, Half Sheet Pans, 3" (80mm) pitch for 201 ovens and blast chillers</p> <p><b>ETL SANITATION;</b> WxDxH 21 7/16"x 34 1/8"x 66 15/16" Shipping weight lbs: 119 CuFt: 33.48</p>	<p><b>922754</b> TRRA161180C</p>	<p><b>\$ 5,573</b></p>
<p>20 Tray Rack Trolley, Full Sheet Pans, 2 1/2" (63mm) pitch for 202 ovens and blast chillers</p> <p>WxDxH 28 3/16"x 39 3/4"x 66 15/16" Shipping weight lbs: 170 CuFt: 52.24</p>	<p><b>922757</b> TRRA202163C</p>	<p><b>\$ 5,923</b></p>
<p>16 Tray Rack Trolley, Full Sheet Pans, 3" (80mm) pitch for 202 ovens and blast chillers</p> <p>WxDxH 28 3/16"x 39 3/4"x 66 15/16" Shipping weight lbs: 165 CuFt: 52.24</p>	<p><b>922758</b> TRRA162180C</p>	<p><b>\$ 5,923</b></p>
<p>Fixed tray rack, 62 combi oven, h= h=85mm (3 1/3")</p> <p>WxDxH 2 3/4"x 25 7/8"x 19 3/4" Shipping weight lbs: 18 CuFt: 6.18</p>	<p><b>922681</b> FITRRA521</p>	<p><b>\$ 986</b></p>



Handling Solutions - Banqueting

Description	Code	USD
<p>Slide-in rack with handle for 61 and 101 combi oven</p> <p><b>ETL SANITATION;</b> WxDxH 16 1/8"x 25 11/16"x 1 5/8" Shipping weight lbs: 11 CuFt: 0.69</p>	<p><b>922610</b> SLRAHA61011</p>	<p><b>\$ 543</b></p>
<p>Slide-in rack with handle for 62, and 102 combi oven</p> <p>WxDxH 24 7/8"x 32 5/8"x 1 5/8" Shipping weight lbs: 15 CuFt: 0.98</p>	<p><b>922605</b> SLRAHA61021</p>	<p><b>\$ 1,009</b></p>

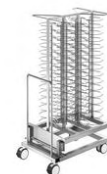


## Combi Ovens and Blast Chillers

### Accessories for SkyLine Ovens

◀◀ (Handling Solutions - Banqueting)

Description	Code	USD
<p>Trolley for slide-in rack for 61 and 101 combi oven and blast chiller freezer</p> <p><b>ETL SANITATION;</b> WxDxH 19 1/16"x 35 15/16"x 37 3/8" Shipping weight lbs: 95 CuFt: 20.13</p>	<p><b>922626</b> TRSLRA61011</p>	<p><b>\$ 2,807</b></p>
<p>Trolley for slide-in rack for 62 &amp; 102 ovens and 102 blast chiller.</p> <p>WxDxH 27 "x 40 11/16"x 37 3/8" Shipping weight lbs: 117 CuFt: 32.63</p>	<p><b>922627</b> TRSLRA61021</p>	<p><b>\$ 3,747</b></p>
<p>Banquet rack with wheels 23 plates for 101 oven and blast chiller freezer, 85mm pitch</p> <p><b>ETL SANITATION;</b> WxDxH 15 3/8"x 25 9/16"x 27 15/16" Shipping weight lbs: 33 CuFt: 7.42</p>	<p><b>922649</b> BARAW23PL1011</p>	<p><b>\$ 1,907</b></p>
<p>Banquet rack with wheels holding 51 plates for 102 oven and blast chiller freezer, 75mm pitch ( 3" 1/3")</p> <p>WxDxH 23 7/16"x 30 11/16"x 27 5/8" Shipping weight lbs: 53 CuFt: 12.71</p>	<p><b>922650</b> BARAW51PL1021</p>	<p><b>\$ 4,089</b></p>
<p>201 Banquet trolley for oven and blast chiller for 54 plates holding, 3" (74mm) pitch</p> <p><b>ETL SANITATION;</b> WxDxH 21 7/16"x 34 3/16"x 67 1/2" Shipping weight lbs: 123 CuFt: 33.48</p>	<p><b>922756</b> TRBA54PL2011C</p>	<p><b>\$ 5,335</b></p>
<p>201 Banquet trolley for combi and blast chiller for 116 plates holding, 2.5" 66mm pitch</p> <p>WxDxH 28 3/16"x 40 1/2"x 67 3/8" Shipping weight lbs: 214 CuFt: 52.24</p>	<p><b>922764</b> TRBA116PL2021C</p>	<p><b>\$ 6,665</b></p>



◀◀ (Handling Solutions - Banqueting)

Description	Code	USD
Thermal blanket for 101 oven (trolley not included) <b>ETL SANITATION</b> WxDxH 15 3/8"x 26 "x 28 3/8" Shipping weight lbs: 9 CuFt: 0.83	<b>922364</b> THCO1011	<b>\$ 1,402</b>
Thermal blanket for 102 oven (trolley not included) WxDxH 30 15/16"x 24 5/8"x 28 3/8" Shipping weight lbs: 18 CuFt: 1.51	<b>922366</b> THCO1021	<b>\$ 1,604</b>
Thermal blanket for 201 oven (trolley not included) <b>ETL SANITATION</b> WxDxH 15 3/16"x 26 "x 61 7/16" Shipping weight lbs: 15 CuFt: 0.61	<b>922365</b> THCO2011	<b>\$ 1,836</b>
Thermal blanket for 202 oven (trolley not included) WxDxH 24 5/8"x 30 15/16"x 61 1/32" Shipping weight lbs: 22 CuFt: 2.27	<b>922367</b> THCO2021	<b>\$ 1,870</b>



Handling Solutions - Bakery

Description	Code	USD
Slide-in rack with handle for 61 and 101 combi oven <b>ETL SANITATION;</b> WxDxH 16 1/8"x 25 11/16"x 1 5/8" Shipping weight lbs: 11 CuFt: 0.69	<b>922610</b> SLRAHA61011	<b>\$ 543</b>
Slide-in rack with handle for 62, and 102 combi oven WxDxH 24 7/8"x 32 5/8"x 1 5/8" Shipping weight lbs: 15 CuFt: 0.98	<b>922605</b> SLRAHA61021	<b>\$ 1,009</b>



## Combi Ovens and Blast Chillers

### Accessories for SkyLine Ovens

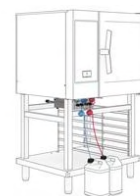
◀◀ (Handling Solutions - Bakery)

Description	Code	USD
Trolley for slide-in rack for 61 and 101 combi oven and blast chiller freezer <b>ETL SANITATION;</b> WxDxH 19 1/16"x 35 15/16"x 37 3/8" Shipping weight lbs: 95 CuFt: 20.13	<b>922626</b> TRSLRA61011	<b>\$ 2,807</b>
Trolley for slide-in rack for 62 & 102 ovens and 102 blast chiller. WxDxH 27 "x 40 11/16"x 37 3/8" Shipping weight lbs: 117 CuFt: 32.63	<b>922627</b> TRSLRA61021	<b>\$ 3,747</b>
Bakery/pastry tray rack with wheels 400x600mm for 6 GN 1/1 oven and blast chiller freezer, 80mm pitch (5 runners) <b>ETL SANITATION;</b> WxDxH 16 7/8"x 23 15/16"x 18 9/16" Shipping weight lbs: 21 CuFt: 6.92	<b>922607</b> 5BAPARAWH611	<b>\$ 1,147</b>



### Cleaning Solutions

Description	Code	USD
External connection kit for detergent and rinse aid WxDxH 8 13/16"x 10 1/8"x 3 7/8" Shipping weight lbs: 9 CuFt: 0.92	<b>922618</b> EXCOKDERI	<b>\$ 1,552</b>
HOLDER FOR DETERGENT TANK - WALL MOUNTED WxDxH 6 5/16"x 6 "x 6 3/8" Shipping weight lbs: 3 CuFt: 0.58	<b>922386</b> HODEWA	<b>\$ 88</b>
Detergent tank holder for open base WxDxH 6 5/8"x 7 1/2"x 18 1/32" Shipping weight lbs: 4 CuFt: 0.60	<b>922699</b> HODEOP	<b>\$ 112</b>



◀◀ (Cleaning Solutions)

Description	Code	USD
<p>External side spray unit</p> <p>WxDxH 8 11/16"x 8 11/16"x 8 11/16"</p> <p>Shipping weight lbs: 4 CuFt: 0.38</p>	<p><b>922171</b> EXSISPUN</p>	<p><b>\$ 320</b></p>
<p>C25 Rinse &amp; Descale Tabs, 50 tabs bucket</p> <p>Shipping weight lbs: -1 CuFt: 0.29</p>	<p><b>0S2394</b> 0S2394</p>	<p>Click to view on <a href="#">PartsTown.com</a></p>
<p>C22 Cleaning Tabs, phosphate-free, 100 bags bucket</p> <p>Shipping weight lbs: 15</p>	<p><b>0S2395</b> 0S2395</p>	<p>Click to view on <a href="#">PartsTown.com</a></p>



Installation Solutions - Ventilation

Description	Code	USD
<p>Flue condenser for gas oven</p> <p>WxDxH 16 "x 12 1/64"x 10 1/16"</p> <p>Shipping weight lbs: 13 CuFt: 1.09</p>	<p><b>922678</b> FLCOGASOV</p>	<p><b>\$ 607</b></p>
<p>Chimney adaptor</p> <p>WxDxH 3 5/8"x 3 5/8"x 4 3/4"</p> <p>Shipping weight lbs: 2 CuFt: 0.20</p>	<p><b>922706</b> CHIMADAPCKM</p>	<p><b>\$ 214</b></p>
<p>Extension for condensation tube, 37cm</p> <p>WxDxH 2 3/8"x 10 5/8"x 14 3/4"</p> <p>Shipping weight lbs: 3 CuFt: 0.25</p>	<p><b>922776</b> EXTCOND</p>	<p><b>\$ 422</b></p>



## Combi Ovens and Blast Chillers

### Accessories for SkyLine Ovens

#### Installation Solutions - Stacking Kits

Description	Code	USD
Stacking kit for gas 61 oven placed on gas 61 oven WxDxH 34 1/8"x 35 1/4"x 5 15/16" Shipping weight lbs: 104 CuFt: 19.56	<b>922622</b> STK611611	<b>\$ 4,051</b>
Stacking kit for gas 61 combi oven placed on gas 101 combi oven WxDxH 34 1/8"x 35 1/4"x 5 15/16" Shipping weight lbs: 104 CuFt: 19.56	<b>922623</b> STK6111011	<b>\$ 4,051</b>
Stacking kit for electric 61/61 combi ovens or electric 61/101 combi ovens WxDxH 34 1/8"x 35 1/4"x 4 3/4" Shipping weight lbs: 110 CuFt: 19.56	<b>922620</b> STK61161011	<b>\$ 1,688</b>
Stacking kit for gas 62/62 combi ovens WxDxH 42 15/16"x 43 "x 5 15/16" Shipping weight lbs: 126 CuFt: 24.33	<b>922624</b> STK621621	<b>\$ 4,678</b>
Stacking kit for gas 62 combi oven placed on 102 gas combi oven WxDxH 42 15/16"x 43 "x 5 15/16" Shipping weight lbs: 126 CuFt: 24.33	<b>922625</b> STK6211021	<b>\$ 4,678</b>
Stacking kit for electric 62 combi oven placed on 62 electric combi oven or 102 combi oven WxDxH 42 15/16"x 43 "x 4 3/4" Shipping weight lbs: 123 CuFt: 24.79	<b>922621</b> STK62161021	<b>\$ 2,391</b>



◀◀ (Installation Solutions - Stacking Kits)

Description	Code	USD
<p>Riser on feet for 2 6 GN 1/1 ovens or a 6 GN 1/1 oven on base</p> <p>WxDxH 32 5/8"x 26 5/16"x 15 3/8"</p> <p>Shipping weight lbs: 21 CuFt: 8.19</p>	<p><b>922632</b> RIFEST611</p>	<p><b>\$ 1,226</b></p>
<p>Riser on wheels for 2 stacked 61 combi ovens, height=250mm (9 6/7in)</p> <p>WxDxH 32 7/8"x 26 9/16"x 15 3/8"</p> <p>Shipping weight lbs: 27 CuFt: 8.19</p>	<p><b>922635</b> RIWEST611</p>	<p><b>\$ 1,181</b></p>
<p>Riser on feet for 2 stacked 61 combi ovens</p> <p>WxDxH 41 7/16"x 34 1/16"x 15 3/8"</p> <p>Shipping weight lbs: 29 CuFt: 12.85</p>	<p><b>922633</b> RIFEST621</p>	<p><b>\$ 1,220</b></p>
<p>Riser on wheels for 2 stacked 62 combi ovens, height=250mm (9 6/7in)</p> <p>WxDxH 41 5/8"x 34 5/16"x 15 3/8"</p> <p>Shipping weight lbs: 35 CuFt: 12.85</p>	<p><b>922634</b> RIWEST621</p>	<p><b>\$ 1,465</b></p>
<p>Wheels for stacked ovens</p> <p>WxDxH 3 11/16"x 4 1/16"x 5 15/16"</p> <p>Shipping weight lbs: 15 CuFt: 0.17</p>	<p><b>922704</b> WHSTOV</p>	<p><b>\$ 1,024</b></p>
<p>Trolley for mobile rack for 2 stacked 61 combi ovens on riser</p> <p>WxDxH 19 1/16"x 47 3/8"x 54 1/2"</p> <p>Shipping weight lbs: 106 CuFt: 28.16</p>	<p><b>922628</b> TRMORA611S</p>	<p><b>\$ 5,550</b></p>





## Combi Ovens and Blast Chillers

### Accessories for SkyLine Ovens

◀◀ (Installation Solutions - Stacking Kits)

Description	Code	USD
<p>Trolley for mobile rack for 2 stacked 62 combi ovens on riser</p> <p>WxDxH 27 "x 45 "x 54 1/2"</p> <p>Shipping weight lbs: 139 CuFt: 43.01</p>	<p><b>922629</b> TRMORA62IS</p>	<p><b>\$ 7,100</b></p>
<p>Trolley for mobile rack for 61 on 61 or 101 combi ovens</p> <p>WxDxH 19 1/16"x 40 1/4"x 45 1/16"</p> <p>Shipping weight lbs: 110 CuFt: 23.31</p>	<p><b>922630</b> TRMORA61011</p>	<p><b>\$ 5,550</b></p>
<p>Trolley for mobile rack for 62 on 62 or 102 combi ovens</p> <p>WxDxH 27 "x 45 "x 45 1/16"</p> <p>Shipping weight lbs: 139 CuFt: 35.59</p>	<p><b>922631</b> TRMORA61021</p>	<p><b>\$ 7,100</b></p>
<p>Compatibility kit for installation on previous base 61,101</p> <p>WxDxH 35 1/4"x 30 1/4"x 1 9/16"</p> <p>Shipping weight lbs: 49 CuFt: 18.45</p>	<p><b>930217</b> COKGN11</p>	<p><b>\$ 1,447</b></p>
<p>Compatibility kit for installation on previous base 62,102</p> <p>WxDxH 47 3/8"x 36 1/8"x 1 9/16"</p> <p>Shipping weight lbs: 60 CuFt: 22.95</p>	<p><b>930218</b> COKGN21</p>	<p><b>\$ 1,567</b></p>
<p>Compatibility kit for installation of 61 Skyline electric combi oven on previous generation 61 electric combi oven</p> <p>WxDxH 35 1/4"x 30 1/4"x 6 11/16"</p> <p>Shipping weight lbs: 88 CuFt: 19.56</p>	<p><b>922679</b> COK611</p>	<p><b>\$ 1,526</b></p>



◀◀ (Installation Solutions - Stacking Kits)

Description	Code	USD
Stacking kit for 61 combi oven on 61 blast chiller freezer - height=100mm (4") WxDxH 35 1/4"x 30 1/8"x 3 15/16" Shipping weight lbs: 18 CuFt: 0.54	<b>880565</b> STK611N	<b>\$ 1,519</b>
Stacking kit for 61 previous oven generation on 61 Skyline blast chiller freezer - height=100mm (4") WxDxH 35 1/4"x 30 1/8"x 3 15/16" Shipping weight lbs: 18 CuFt: 0.54	<b>880586</b> OVSUPP610	<b>\$ 1,195</b>



Installation Solutions - Miscellaneous

Description	Code	USD
Plastic drain kit for 201 & 202 combi oven, d=50mm (2") WxDxH 12 5/8"x 41 5/16"x 3 1/8" Shipping weight lbs: 7 CuFt: 0.95	<b>922739</b> PLDRK20	<b>\$ 185</b>
Double-click closing catch for oven door WxDxH 0 9/16"x 2 1/16"x 0 9/16" Shipping weight lbs: 2 CuFt: 0.01	<b>922265</b> DOSTDOOPK	<b>\$ 133</b>
Heat shield for 61 combi oven WxDxH 2 3/4"x 30 1/2"x 27 7/8" Shipping weight lbs: 60 CuFt: 7.19	<b>922662</b> HESH611	<b>\$ 803</b>
Heat shield for 62 combi oven WxDxH 2 3/4"x 38 1/4"x 27 7/8" Shipping weight lbs: 64 CuFt: 8.31	<b>922665</b> HESH621	<b>\$ 893</b>

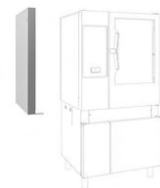
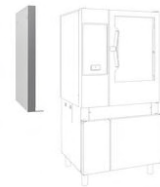


## Combi Ovens and Blast Chillers

### Accessories for SkyLine Ovens

◀◀ (Installation Solutions - Miscellaneous)

Description	Code	USD
Heat shield for 101 combi oven WxDxH 2 3/4"x 30 1/2"x 37 3/4" Shipping weight lbs: 79 CuFt: 10.21	<b>922663</b> HESH1011	<b>\$ 879</b>
Heat shield for 102 combi oven WxDxH 2 3/4"x 38 1/4"x 37 3/4" Shipping weight lbs: 75 CuFt: 9.25	<b>922664</b> HESH1021	<b>\$ 912</b>
Heat shield for 201 combi oven WxDxH 2 3/4"x 27 7/8"x 63 1/8" Shipping weight lbs: 30 CuFt: 3.19	<b>922659</b> HESH2011	<b>\$ 1,293</b>
Heat shield for 202 combi oven WxDxH 2 3/4"x 36 "x 63 1/8" Shipping weight lbs: 37 CuFt: 3.79	<b>922658</b> HESH2021	<b>\$ 1,293</b>
Heat shield for stacked ovens 61 on 61 combi ovens WxDxH 2 3/4"x 30 1/2"x 60 1/2" Shipping weight lbs: 117 CuFt: 14.07	<b>922660</b> HESHSTOV611	<b>\$ 1,064</b>
Heat shield for stacked ovens 62 on 62 combi ovens WxDxH 2 3/4"x 38 1/4"x 60 1/2" Shipping weight lbs: 121 CuFt: 16.99	<b>922666</b> HESHSTOV621	<b>\$ 1,496</b>



◀◀ (Installation Solutions - Miscellaneous)

Description	Code	USD
Heat shield for stacked ovens 61 on 101 combi ovens WxDxH 2 3/4"x 30 1/2"x 70 5/16" Shipping weight lbs: 101 CuFt: 13.10	<b>922661</b> HESHSTOV61011	<b>\$ 1,125</b>
Heat shield for stacked ovens 62 on 102 combi ovens WxDxH 2 3/4"x 38 1/4"x 70 5/16" Shipping weight lbs: 143 CuFt: 18.84	<b>922667</b> HESHSTOV61021	<b>\$ 1,628</b>
Levelling entry ramp for 201 combi oven WxDxH 25 13/16"x 36 5/8"x 2 3/8" Shipping weight lbs: 93 CuFt: 19.48	<b>922715</b> LEENRA2011	<b>\$ 2,463</b>
Levelling entry ramp for 202 combi oven WxDxH 35 7/8"x 44 5/8"x 2 3/8" Shipping weight lbs: 117 CuFt: 20.34	<b>922716</b> LEENRA2021	<b>\$ 3,139</b>
Holder for trolley handle (when trolley is in the oven) for 201 and 202 combi ovens WxDxH 1 5/16"x 7 7/8"x 2 3/8" Shipping weight lbs: 1 CuFt: 0.02	<b>922743</b> TRHOHA20GN	<b>\$ 93</b>
4 adjustable feet with black cover for 61,62 & 101,102 combi ovens, 150-200mm (5 9/10in -7 9/16in) WxDxH 3 3/4"x 3 3/4"x 3 15/16" Shipping weight lbs: 3 CuFt: 0.20	<b>922693</b> 4ADFE610	<b>\$ 285</b>



## Combi Ovens and Blast Chillers

### Accessories for SkyLine Ovens

◀◀ (Installation Solutions - Miscellaneous)

Description	Code	USD
<p>4 adjustable feet for 61,62 &amp; 101,102 combi ovens, 100-115mm (5 9/10in -7 9/1in)</p> <p>WxDxH 2 15/16"x 2 15/16"x 3 15/16"</p> <p>Shipping weight lbs: 4 CuFt: 0.26</p>	<p><b>922688</b> KITFEETADJCKM</p>	<p><b>\$ 266</b></p>
<p>4 high adjustable feet for 61,62 &amp; 101,102 combi ovens, 230-290mm (9in - 11 2/5in)</p> <p><b>ETL SANITATION;</b></p> <p>WxDxH 2 15/16"x 2 15/16"x 9 3/16"</p> <p>Shipping weight lbs: 4 CuFt: 0.16</p>	<p><b>922745</b> 4HIADFE610</p>	<p><b>\$ 185</b></p>
<p>4 FLANGED FEET FOR 61,62,101,102 OVENS - 2" 100-130MM</p> <p>WxDxH 1 1/32"x 9 1/4"x 3 15/16"</p> <p>Shipping weight lbs: 8 CuFt: 0.54</p>	<p><b>922351</b> 4FLFE610</p>	<p><b>\$ 261</b></p>
<p>4 flanged feet for 201 and 202 combi ovens , 2", 100-130mm (4"-5")</p> <p>WxDxH 4 5/8"x 4 5/8"x 5 "</p> <p>Shipping weight lbs: 3 CuFt: 0.72</p>	<p><b>922707</b> 4FLFE20</p>	<p><b>\$ 370</b></p>
<p>Kit to convert from natural gas to LPG</p> <p>WxDxH 9 13/16"x 13 3/4"x 2 3/8"</p> <p>Shipping weight lbs: 2 CuFt: 0.08</p>	<p><b>922670</b> GASTOLPG</p>	<p><b>\$ 436</b></p>
<p>Kit to convert from LPG to natural gas</p> <p>WxDxH 9 13/16"x 13 3/4"x 2 3/8"</p> <p>Shipping weight lbs: 2</p>	<p><b>922671</b> LPGTOGAS</p>	<p><b>\$ 408</b></p>



◀◀ (Installation Solutions - Miscellaneous)

Description	Code	USD
<p>Chimney adaptor</p> <p>WxDxH 3 5/8"x 3 5/8"x 4 3/4"</p> <p>Shipping weight lbs: 2 CuFt: 0.20</p>	<p><b>922706</b> CHIMADAPCKM</p>	<p><b>\$ 214</b></p>
<p>Kit to fix oven to the wall</p> <p>WxDxH 1 1/8"x 3 5/16"x 7 1/8"</p> <p>Shipping weight lbs: 2 CuFt: 0.06</p>	<p><b>922687</b> KIFIOVWA</p>	<p><b>\$ 185</b></p>
<p>Stainless steel drain kit for all oven sizes (61, 62, 101,102, 201,202)- dia=50mm (2")</p> <p>WxDxH 12 5/8"x 41 5/16"x 3 1/8"</p> <p>Shipping weight lbs: 18 CuFt: 0.95</p>	<p><b>922636</b> SSDR610</p>	<p><b>\$ 1,115</b></p>
<p>Stainless steel drain kit for 201 &amp; 202 oven, d=50mm (2")</p> <p>WxDxH 12 5/8"x 41 5/16"x 3 1/8"</p> <p>Shipping weight lbs: 14 CuFt: 0.95</p>	<p><b>922738</b> SSDRK20</p>	<p><b>\$ 860</b></p>
<p>Plastic drain kit for all oven sizes (61, 62, 101,102,201, 202), dia=50mm (2")</p> <p>WxDxH 12 5/8"x 41 5/16"x 3 1/8"</p> <p>Shipping weight lbs: 6 CuFt: 1.78</p>	<p><b>922637</b> PLDRK610</p>	<p><b>\$ 185</b></p>

## Combi Ovens and Blast Chillers

### SkyLine ChILLS

#### SkyLine ChILLS 61 Blast Chiller - 66 lbs

Description	Code	USD
<p>SkyLine ChILLS Blast Chiller Freezer - 66 lbs 6 Half Sheet Pans (12" X 20") Reach-In</p> <p>3.20 electric kW 208 V 3 60 Hz 3.20 electric kW 208 V 3 60 Hz</p> <p><b>ETL C&amp;US;ETL SANITATION;ErgoCert 4*</b></p> <p>WxDxH 35 5/16"x 36 7/8"x 42 1/2"</p> <p>Shipping weight lbs: 423 CuFt: 44.80</p> <p><b>Included Accessory</b></p> <p>880581 Worktop for 61 blast chiller freezer 1 880582 3-sensor probe for blast chiller freezer 1 922062 Single 304 stainless steel grid (12" x 20") 3</p>	<p><b>727731</b> EBFA61TQ</p>	<p><b>\$ 31,389</b></p>



#### SkyLine ChILLS 101 Blast Chiller - 110 lbs

Description	Code	USD
<p>SkyLine ChILLS 110lbs 10 Half Sheet Pans (12" X 20") Reach-In</p> <p>4.70 electric kW 208 V 3 60 Hz 4.70 electric kW 208 V 3 60 Hz</p> <p><b>ETL C&amp;US;ETL SANITATION;ErgoCert 4*</b></p> <p>WxDxH 35 1/4"x 37 "x 68 1/8"</p> <p>Shipping weight lbs: 556 CuFt: 71.29</p> <p><b>Included Accessory</b></p> <p>880582 3-sensor probe for blast chiller freezer 1 922062 Single 304 stainless steel grid (12" x 20") 5</p>	<p><b>727738</b> EBFA11Q</p>	<p><b>\$ 50,705</b></p>



#### SkyLine ChILLS 102 Blast Chiller - 220 lbs

Description	Code	USD
<p>SkyLine ChILLS 220lbs 10 Full Sheet Pans (18" X 26") Reach-In</p> <p>6.40 electric kW 208 V 3 60 Hz 6.40 electric kW 208 V 3 60 Hz</p> <p><b>ETL C&amp;US;ETL SANITATION;ErgoCert 4*</b></p> <p>WxDxH 49 3/16"x 42 15/16"x 68 7/8"</p> <p>Shipping weight lbs: 778 CuFt: 106.66</p> <p><b>Included Accessory</b></p> <p>880582 3-sensor probe for blast chiller freezer 1 922076 Aisi 304 stainless steel grid (18" x 26") 5</p>	<p><b>727742</b> EBFA12Q</p>	<p><b>\$ 65,192</b></p>



**SkyLine Chills 201 Blast Chiller - 220lbs**

Description	Code	USD
SkyLine Chills Remote 220lbs 20 Half Sheet Pans (12" X 20") Roll-In 4.80 electric kW 208 V 3 60 Hz 4.80 electric kW 208 V 3 60 Hz <b>ETL C&amp;US;ETL SANITATION;ErgoCert 4*</b> WxDxH 40 15/16"x 33 7/16"x 70 9/16" Shipping weight lbs: 511 CuFt: 79.10 <b>Included Accessory</b> 880582 3-sensor probe for blast chiller freezer 1	<b>727744</b> EBFA21RQ	<b>\$ 84,508</b>



**SkyLine Chills 202 Blast Chiller - 440lbs**

Description	Code	USD
SkyLine Chills Remote Passthrough 440lbs 20 Full Sheet Pans (18" X 26") Roll-In 6.70 electric kW 208 V 3 60 Hz 6.70 electric kW 208 V 3 60 Hz <b>ETL C&amp;US;ETL SANITATION;ErgoCert 4*</b> WxDxH 55 1/8"x 54 15/16"x 89 3/16" Shipping weight lbs: 1056 CuFt: 188.44 <b>Included Accessory</b> 880582 3-sensor probe for blast chiller freezer 1	<b>727759</b> EBFA22RPQ	<b>\$ 101,410</b>
SkyLine Chills Remote 440lbs 20 Full Sheet Pans (18" X 26") Roll-In 6.70 electric kW 208 V 3 60 Hz 6.70 electric kW 208 V 3 60 Hz <b>ETL C&amp;US;ETL SANITATION;ErgoCert 4*</b> WxDxH 55 1/8"x 49 13/16"x 89 3/16" Shipping weight lbs: 419 CuFt: 178.51 <b>Included Accessory</b> 880582 3-sensor probe for blast chiller freezer 1	<b>727760</b> EBFA22RN	<b>\$ 91,752</b>
SkyLine Chills Remote w/ Insulated Floor and Ramp 440lbs 20 Full Sheet Pans (18" X 26") Roll-In 6.70 electric kW 208 V 3 60 Hz 6.70 electric kW 208 V 3 60 Hz <b>ETL C&amp;US;ETL SANITATION;ErgoCert 4*</b> WxDxH 55 1/8"x 49 13/16"x 89 3/16" Shipping weight lbs: 529 CuFt: 213.05 <b>Included Accessory</b> 880582 3-sensor probe for blast chiller freezer 1	<b>727758</b> EBFA22RQ	<b>\$ 96,581</b>



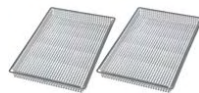


## Combi Ovens and Blast Chillers

### Accessories for SkyLine ChillS

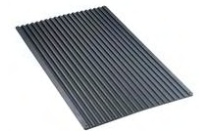
#### Cooking Solutions - Half and Full Size Sheet Pans

Description	Code	USD
<p>Single 304 stainless steel grid (12" x 20")</p> <p><b>ETL SANITATION;</b>                      WxDxH 12 13/16"x 20 7/8"x 0 3/8"                      Shipping weight lbs: 4 CuFt: 0.51</p>	<p><b>922062</b>                      GRSSGN11</p>	<p><b>\$ 64</b></p>
<p>Aisi 304 stainless steel grid (18" x 26")</p> <p><b>ETL SANITATION;</b>                      WxDxH 25 9/16"x 20 7/8"x 0 3/8"                      Shipping weight lbs: 6 CuFt: 0.51</p>	<p><b>922076</b>                      GRSSGN21</p>	<p><b>\$ 107</b></p>
<p>Pair of frying baskets</p> <p>WxDxH 20 7/8"x 12 13/16"x 1 9/16"                      Shipping weight lbs: 5 CuFt: 0.66</p>	<p><b>922239</b>                      2FRBAOV</p>	<p><b>\$ 271</b></p>
<p>Non-stick U-pan (12" x 10" x 3/4")</p> <p>WxDxH 12 13/16"x 10 7/16"x 0 13/16"                      Shipping weight lbs: 2 CuFt: 0.06</p>	<p><b>925009</b>                      NOSTUPA1220</p>	<p><b>\$ 101</b></p>
<p>Non-stick U-pan (12" x 10" x 1 1/2")</p> <p>WxDxH 12 13/16"x 10 7/16"x 1 9/16"                      Shipping weight lbs: 2 CuFt: 0.13</p>	<p><b>925010</b>                      NOSTUPA1240</p>	<p><b>\$ 112</b></p>
<p>Non-stick universal pan (12" x 20" x 3/4")</p> <p>WxDxH 20 7/8"x 12 13/16"x 0 13/16"                      Shipping weight lbs: 3 CuFt: 0.13</p>	<p><b>925000</b>                      NOSTUPA1120</p>	<p><b>\$ 191</b></p>



◀◀ (Cooking Solutions - Half and Full Size Sheet Pans)

Description	Code	USD
<p>Non-stick universal pan (12" x 20" x 1 1/2")</p> <p>WxDxH 20 7/8"x 12 13/16"x 1 9/16"</p> <p>Shipping weight lbs: 3 CuFt: 0.26</p>	<p><b>925001</b> NOSTUPA1140</p>	<p><b>\$ 222</b></p>
<p>Non-stick universal pan (12" x 20" x 2 1/2")</p> <p>WxDxH 20 7/8"x 12 13/16"x 2 3/8"</p> <p>Shipping weight lbs: 4 CuFt: 0.45</p>	<p><b>925002</b> NOSTUPA1160</p>	<p><b>\$ 235</b></p>
<p>Frying griddle double sided (ribbed/smooth) 12" x 20"</p> <p>WxDxH 12 13/16"x 20 7/8"x 0 3/16"</p> <p>Shipping weight lbs: 5 CuFt: 0.14</p>	<p><b>925003</b> GRDOFA11</p>	<p><b>\$ 222</b></p>



Cooking Solutions - Bakery & Pastry Trays

Description	Code	USD
<p>Pastry grid 16" x 24"</p> <p>WxDxH 23 5/8"x 15 3/4"x 0 1/2"</p> <p>Shipping weight lbs: 4 CuFt: 0.19</p>	<p><b>922264</b> GRSSPA4X6</p>	<p><b>\$ 250</b></p>
<p>Perforated baking tray, made of perforated aluminum, 16" x 24"</p> <p>WxDxH 15 3/4"x 23 5/8"x 0 13/16"</p> <p>Shipping weight lbs: 4 CuFt: 0.17</p>	<p><b>922190</b> PEALBATR</p>	<p><b>\$ 94</b></p>
<p>Double-face griddle, one side ribbed and one side smooth, 400x600mm</p> <p>WxDxH 15 3/4"x 23 5/8"x 0 9/16"</p> <p>Shipping weight lbs: 11 CuFt: 0.17</p>	<p><b>922747</b> GRDOFA4X6</p>	<p><b>\$ 356</b></p>



## Combi Ovens and Blast Chillers

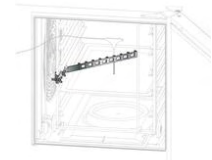
### Accessories for SkyLine ChillS

◀◀ (Cooking Solutions - Bakery & Pastry Trays)

Description	Code	USD
Bakery/pastry grid for blast chiller, lengthwise (600x400mm) WxDxH 15 3/4"x 23 5/8"x 0 13/16" Shipping weight lbs: 4 CuFt: 0.37	<b>880294</b> GRPA6X4BC	<b>\$ 417</b>

### Chilling Solutions - Food Probes

Description	Code	USD
Kit of 3 single sensor probes for blast chiller/freezers CE WxDxH 0 13/16"x 1 3/16"x 0 1/2" Shipping weight lbs: 2 CuFt: 0.04	<b>880567</b> SISEPR3BCF	<b>\$ 1,012</b>
3-sensor probe for blast chiller freezer CE WxDxH 0 13/16"x 1 3/16"x 0 1/2" Shipping weight lbs: 2 CuFt: 0.04	<b>880582</b> SEPR3BCF	<b>\$ 501</b>
6-sensor probe for blast chiller freezer CE WxDxH 0 13/16"x 1 3/16"x 0 1/2" Shipping weight lbs: 2 CuFt: 0.04	<b>880566</b> SEPR6BCF	<b>\$ 683</b>
Probe holder for liquids WxDxH 17 1/16"x 1 9/16"x 1 7/16" Shipping weight lbs: 2 CuFt: 0.04	<b>922714</b> PRHOLI	<b>\$ 603</b>



Handling Solutions - Half and Full Size Sheet Pans

Description	Code	USD
<p>Trolley for slide-in rack for 61 and 101 combi oven and blast chiller freezer</p> <p><b>ETL SANITATION;</b>                      WxDxH 19 1/16"x 35 15/16"x 37 3/8"                      Shipping weight lbs: 95 CuFt: 20.13</p>	<p><b>922626</b>                      TRSLRA61011</p>	<p><b>\$ 2,807</b></p>
<p>Trolley for slide-in rack for 62 &amp; 102 ovens and 102 blast chiller.</p> <p>WxDxH 27 "x 40 11/16"x 37 3/8"                      Shipping weight lbs: 117 CuFt: 32.63</p>	<p><b>922627</b>                      TRSLRA61021</p>	<p><b>\$ 3,747</b></p>
<p>6 Tray Rack with wheels, Half Sheet Pans, 2 ½" (65mm) pitch for 61 ovens and blast chillers</p> <p><b>ETL SANITATION;</b>                      WxDxH 15 5/16"x 20 "x 18 3/16"                      Shipping weight lbs: 18 CuFt: 5.10</p>	<p><b>922600</b>                      TRRAWH611</p>	<p><b>\$ 1,165</b></p>
<p>5 Tray Rack with wheels, Half Sheet Pans, 3" (80mm) pitch, for 61 ovens and blast chillers</p> <p><b>ETL SANITATION;</b>                      WxDxH 15 5/16"x 20 "x 18 3/16"                      Shipping weight lbs: 15 CuFt: 5.10</p>	<p><b>922606</b>                      TRRAWH511</p>	<p><b>\$ 1,145</b></p>
<p>10 Tray Rack with wheels, Half Sheet Pans, 2 ½" (65mm) pitch for 101 ovens and blast chillers</p> <p><b>ETL SANITATION;</b>                      WxDxH 15 5/16"x 20 "x 28 1/2"                      Shipping weight lbs: 21 CuFt: 5.10</p>	<p><b>922601</b>                      TRRAWH1011</p>	<p><b>\$ 1,500</b></p>
<p>10 Tray Rack with wheels, Full Sheet Pans, 2 ½" (65mm) pitch for 102 ovens and blast chillers</p> <p>WxDxH 23 3/8"x 24 3/4"x 28 1/2"                      Shipping weight lbs: 31 CuFt: 9.51</p>	<p><b>922603</b>                      TRRAWH1021</p>	<p><b>\$ 1,810</b></p>



## Combi Ovens and Blast Chillers

### Accessories for SkyLine ChillS

◀◀ (Handling Solutions - Half and Full Size Sheet Pans)

Description	Code	USD
<p>20 Tray Rack Trolley, Half Sheet Pans, 2 ½" (63mm) pitch for 201 ovens and blast chillers</p> <p><b>ETL SANITATION;</b> WxDxH 21 7/16"x 34 1/8"x 66 15/16" Shipping weight lbs: 123 CuFt: 33.48</p>	<p><b>922753</b> TRRA201163C</p>	<p><b>\$ 4,366</b></p>
<p>16 Tray Rack Trolley, Half Sheet Pans, 3" (80mm) pitch for 201 ovens and blast chillers</p> <p><b>ETL SANITATION;</b> WxDxH 21 7/16"x 34 1/8"x 66 15/16" Shipping weight lbs: 119 CuFt: 33.48</p>	<p><b>922754</b> TRRA161180C</p>	<p><b>\$ 5,573</b></p>
<p>20 Tray Rack Trolley, Full Sheet Pans, 2 ½" (63mm) pitch for 202 ovens and blast chillers</p> <p>WxDxH 28 3/16"x 39 3/4"x 66 15/16" Shipping weight lbs: 170 CuFt: 52.24</p>	<p><b>922757</b> TRRA202163C</p>	<p><b>\$ 5,923</b></p>
<p>16 Tray Rack Trolley, Full Sheet Pans, 3" (80mm) pitch for 202 ovens and blast chillers</p> <p>WxDxH 28 3/16"x 39 3/4"x 66 15/16" Shipping weight lbs: 165 CuFt: 52.24</p>	<p><b>922758</b> TRRA162180C</p>	<p><b>\$ 5,923</b></p>
<p>5 stainless steel runners for 61 and 101 blast chiller freezer</p> <p>WxDxH 21 15/16"x 0 13/16"x 1 1/8" Shipping weight lbs: 13 CuFt: 0.37</p>	<p><b>880587</b> 5SSRU61011BCF</p>	<p><b>\$ 317</b></p>
<p>5 stainless steel runners for 102 blast chiller freezer</p> <p>WxDxH 27 1/4"x 0 13/16"x 1 1/8" Shipping weight lbs: 15 CuFt: 0.40</p>	<p><b>880588</b> 5SSRU1021BCF</p>	<p><b>\$ 284</b></p>



◀◀ (Handling Solutions - Half and Full Size Sheet Pans)

Description	Code	USD
Slide-in rack support for 101 blast chiller freezer WxDxH 15 11/16"x 30 7/8"x 3 5/8" Shipping weight lbs: 13 CuFt: 1.56	<b>880564</b> SLRASU1011BCF	<b>\$ 853</b>
Slide-in rack support for 102 blast chiller freezer WxDxH 25 1/16"x 35 9/16"x 3 3/8" Shipping weight lbs: 26 CuFt: 2.42	<b>880563</b> SLRASU1021BCF	<b>\$ 1,098</b>



**Handling Solutions - Banqueting**

Description	Code	USD
Trolley for slide-in rack for 61 and 101 combi oven and blast chiller freezer <b>ETL SANITATION;</b> WxDxH 19 1/16"x 35 15/16"x 37 3/8" Shipping weight lbs: 95 CuFt: 20.13	<b>922626</b> TRSLRA61011	<b>\$ 2,807</b>
Trolley for slide-in rack for 62 & 102 ovens and 102 blast chiller. WxDxH 27 "x 40 11/16"x 37 3/8" Shipping weight lbs: 117 CuFt: 32.63	<b>922627</b> TRSLRA61021	<b>\$ 3,747</b>
Banquet rack with wheels 23 plates for 101 oven and blast chiller freezer, 85mm pitch <b>ETL SANITATION;</b> WxDxH 15 3/8"x 25 9/16"x 27 15/16" Shipping weight lbs: 33 CuFt: 7.42	<b>922649</b> BARAW23PL1011	<b>\$ 1,907</b>
Banquet rack with wheels holding 51 plates for 102 oven and blast chiller freezer, 75mm pitch ( 3" 1/3") WxDxH 23 7/16"x 30 11/16"x 27 5/8" Shipping weight lbs: 53 CuFt: 12.71	<b>922650</b> BARAW51PL1021	<b>\$ 4,089</b>



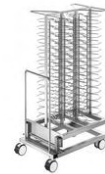
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## Combi Ovens and Blast Chillers

### Accessories for SkyLine Chills

◀◀ (Handling Solutions - Banqueting)

Description	Code	USD
<p>201 Banquet trolley for oven and blast chiller for 54 plates holding, 3" (74mm) pitch</p> <p><b>ETL SANITATION;</b> WxDxH 21 7/16"x 34 3/16"x 67 1/2" Shipping weight lbs: 123 CuFt: 33.48</p>	<p><b>922756</b> TRBA54PL2011C</p>	<p><b>\$ 5,335</b></p>
<p>201 Banquet trolley for combi and blast chiller for 116 plates holding, 2.5" 66mm pitch</p> <p>WxDxH 28 3/16"x 40 1/2"x 67 3/8" Shipping weight lbs: 214 CuFt: 52.24</p>	<p><b>922764</b> TRBA116PL2021C</p>	<p><b>\$ 6,665</b></p>
<p>Slide-in rack support for 102 blast chiller freezer</p> <p>WxDxH 25 1/16"x 35 9/16"x 3 3/8" Shipping weight lbs: 26 CuFt: 2.42</p>	<p><b>880563</b> SLRASU1021BCF</p>	<p><b>\$ 1,098</b></p>
<p>Slide-in rack support for 101 blast chiller freezer</p> <p>WxDxH 15 11/16"x 30 7/8"x 3 5/8" Shipping weight lbs: 13 CuFt: 1.56</p>	<p><b>880564</b> SLRASU1011BCF</p>	<p><b>\$ 853</b></p>



### Handling Solutions - Bakery

Description	Code	USD
<p>Trolley for slide-in rack for 61 and 101 combi oven and blast chiller freezer</p> <p><b>ETL SANITATION;</b> WxDxH 19 1/16"x 35 15/16"x 37 3/8" Shipping weight lbs: 95 CuFt: 20.13</p>	<p><b>922626</b> TRSLRA61011</p>	<p><b>\$ 2,807</b></p>
<p>Trolley for slide-in rack for 62 &amp; 102 ovens and 102 blast chiller.</p> <p>WxDxH 27 "x 40 11/16"x 37 3/8" Shipping weight lbs: 117 CuFt: 32.63</p>	<p><b>922627</b> TRSLRA61021</p>	<p><b>\$ 3,747</b></p>



◀◀ (Handling Solutions - Bakery)

Description	Code	USD
<p>Bakery/pastry tray rack with wheels 400x600mm for 6 GN 1/1 oven and blast chiller freezer, 80mm pitch (5 runners)</p> <p><b>ETL SANITATION;</b> WxDxH 16 7/8"x 23 15/16"x 18 9/16" Shipping weight lbs: 21 CuFt: 6.92</p>	<p><b>922607</b> 5BAPARAWH611</p>	<p><b>\$ 1,147</b></p>
<p>Slide-in rack support for 101 blast chiller freezer</p> <p>WxDxH 15 11/16"x 30 7/8"x 3 5/8" Shipping weight lbs: 13 CuFt: 1.56</p>	<p><b>880564</b> SLRASUI011BCF</p>	<p><b>\$ 853</b></p>
<p>Slide-in rack support for 102 blast chiller freezer</p> <p>WxDxH 25 1/16"x 35 9/16"x 3 3/8" Shipping weight lbs: 26 CuFt: 2.42</p>	<p><b>880563</b> SLRASUI021BCF</p>	<p><b>\$ 1,098</b></p>



**Installation Solutions - Stacking kits**

Description	Code	USD
<p>Stacking kit for 61 combi oven on 61 blast chiller freezer - height=100mm (4")</p> <p>WxDxH 35 1/4"x 30 1/8"x 3 15/16" Shipping weight lbs: 18 CuFt: 0.54</p>	<p><b>880565</b> STK611N</p>	<p><b>\$ 1,519</b></p>
<p>Stacking kit for 61 previous oven generation on 61 Skyline blast chiller freezer - height=100mm (4")</p> <p>WxDxH 35 1/4"x 30 1/8"x 3 15/16" Shipping weight lbs: 18 CuFt: 0.54</p>	<p><b>880586</b> OVSUPP610</p>	<p><b>\$ 1,195</b></p>





## Combi Ovens and Blast Chillers

### Accessories for SkyLine ChillS

#### Installation Solutions - Miscellaneous

Description	Code	USD
<p>4 wheels for blast chiller freezer</p> <p>WxDxH 8 11/16"x 8 11/16"x 5 11/16"</p> <p>Shipping weight lbs: 13 CuFt: 0.53</p>	<p><b>881284</b></p> <p>4WHBCF</p>	<p><b>\$ 389</b></p>
<p>6 wheels for 102 blast chiller freezer</p> <p>WxDxH 8 11/16"x 8 11/16"x 5 11/16"</p> <p>Shipping weight lbs: 20 CuFt: 0.74</p>	<p><b>881285</b></p> <p>6WH1021BCF</p>	<p><b>\$ 549</b></p>
<p>Flanged feet for blast chiller freezer</p> <p>WxDxH 5 1/2"x 3 3/8"x 5 15/16"</p> <p>Shipping weight lbs: 19 CuFt: 0.55</p>	<p><b>880589</b></p> <p>FLFBCF</p>	<p><b>\$ 230</b></p>
<p>Worktop for 61 blast chiller freezer</p> <p>WxDxH 35 5/16"x 33 1/4"x 1 9/16"</p> <p>Shipping weight lbs: 18 CuFt: 3.02</p>	<p><b>880581</b></p> <p>WO611BCF</p>	<p><b>\$ 581</b></p>



MultiSlim Ovens

Description	Code	USD
<p>MultiSlim electric compact combi oven, 6 HALF SHEET pans, boilerless with 11 humidity level settings, and automatic cleaning</p> <p>6.90 electric kW 208 V 3 60 Hz 6.90 electric kW 208 V 3 60 Hz</p> <p><b>CB;CE</b></p> <p>WxDxH 20 7/16"x 31 5/8"x 30 5/16" Shipping weight lbs: 273 CuFt: 26.28</p>	<p><b>260650</b> ECT061WL</p>	<p><b>\$ 19,173</b></p>



## Combi Ovens and Blast Chillers

### Accessories for MultiSlim Ovens

#### Accessories for MultiSlim Ovens

Description	Code	USD
<p>Base support for stacked compact ovens</p> <p>WxDxH 18 1/2"x 24 7/16"x 12 5/8"</p> <p>Shipping weight lbs: 18 CuFt: 3.71</p>	<p><b>922368</b> BASESTK</p>	<p><b>\$ 1,122</b></p>
<p>Open base for compact 6x1/1GN oven</p> <p>WxDxH 18 1/2"x 24 7/16"x 31 1/2"</p> <p>Shipping weight lbs: 22 CuFt: 9.56</p>	<p><b>922369</b> STBL6</p>	<p><b>\$ 1,626</b></p>
<p>Tray support for compact 6x1/1GN oven - open base</p> <p><b>ETL SANITATION;</b></p> <p>WxDxH 29 9/16"x 5 1/16"x 28 15/16"</p> <p>Shipping weight lbs: 11 CuFt: 0.24</p>	<p><b>922370</b> TRAYSUPPL</p>	<p><b>\$ 842</b></p>
<p>External spray unit for compact 6x1/1GN oven</p> <p>WxDxH 8 11/16"x 8 11/16"x 8 11/16"</p> <p>Shipping weight lbs: 4 CuFt: 0.49</p>	<p><b>922372</b> EXSPRAYL</p>	<p><b>\$ 308</b></p>
<p>1-sensor core probe for compact 6x1/1GN oven</p> <p>WxDxH 9 13/16"x 1 9/16"x 1 9/16"</p> <p>Shipping weight lbs: 2 CuFt: 0.02</p>	<p><b>922373</b> 1SENSORL</p>	<p><b>\$ 436</b></p>



◀◀ (Accessories for MultiSlim Ovens)

Description	Code	USD
<p>Right-hinged door for compact 6x1/1GN oven</p> <p>WxDxH 20 7/8"x 20 7/16"x 1 9/16"</p> <p>Shipping weight lbs: 13 CuFt: 0.82</p>	<p><b>922374</b> RHINGELE</p>	<p><b>\$ 712</b></p>
<p>Double-step door for opening compact 6x1/1GN oven</p> <p>WxDxH 3 15/16"x 3 15/16"x 3 15/16"</p> <p>Shipping weight lbs: 1 CuFt: 0.12</p>	<p><b>922377</b> DSTEPDOORL</p>	<p><b>\$ 169</b></p>
<p>Kit to front air filter for compact 6x1/1GN oven</p> <p>WxDxH 15 3/4"x 13 3/4"x 13 3/4"</p> <p>Shipping weight lbs: 11 CuFt: 2.24</p>	<p><b>922379</b> KITFILTER</p>	<p><b>\$ 393</b></p>
<p>Stacking kit for compact 6x1/1GN oven, US</p> <p>WxDxH 15 3/4"x 13 3/4"x 13 3/4"</p> <p>Shipping weight lbs: 11 CuFt: 2.24</p>	<p><b>922415</b> KITSTMSUS</p>	<p><b>\$ 1,897</b></p>
<p>Kit single point food probe with support for compact 6x1/1GN oven, US</p> <p>WxDxH 15 3/4"x 13 3/4"x 13 3/4"</p> <p>Shipping weight lbs: 11 CuFt: 2.24</p>	<p><b>922417</b> KITPRMSUS</p>	<p><b>\$ 449</b></p>



## Combi Ovens and Blast Chillers

### Thawing Cabinet

#### Thawing Cabinet

Description	Code	USD
<p>1-door Thawing Cabinet, 10 stainless steel grids, 670lt, 0+10°C, AISI 304, R290 - US</p> <p>1.42 electric kW 115 V 1 60 Hz 1.42 electric kW 115 V 1 60 Hz USA NEMA 5-20P</p> <p><b>ETL C&amp;US;ETL SANITATION</b></p> <p>WxDxH 27 15/16"x 32 7/8"x 82 1/4" Shipping weight lbs: 414 CuFt: 68.32</p> <p><b>Included Accessory</b></p> <p>881002 4 swiveling wheels (2 with brake) 1 881016 20" x 26" AISI 304 stainless steel grid 10</p>	<p><b>725449</b> TC671DUCB2</p>	<p><b>\$ 21,810</b></p>
<p>1-door Thawing Cabinet, 15 stainless steel grids, 670lt, 0+10°C, AISI 304, R290 - US</p> <p>1.42 electric kW 115 V 1 60 Hz 1.42 electric kW 115 V 1 60 Hz USA NEMA 5-20P</p> <p><b>ETL C&amp;US;ETL SANITATION</b></p> <p>WxDxH 27 15/16"x 32 7/8"x 82 1/4" Shipping weight lbs: 428 CuFt: 70.19</p> <p><b>Included Accessory</b></p> <p>881002 4 swiveling wheels (2 with brake) 1 881016 20" x 26" AISI 304 stainless steel grid 15</p>	<p><b>725448</b> TC671DZXU2</p>	<p><b>\$ 22,989</b></p>
<p>1-door thawing cabinet, 15 stainless steel grids, 176 gal, 28 - 50°F, AISI 304 - US</p> <p>1.52 electric kW 208 V 1 60 Hz 1.52 electric kW 208 V 1 60 Hz</p> <p><b>ETL C&amp;US;ETL SANITATION</b></p> <p>WxDxH 27 15/16"x 32 7/8"x 82 1/4" Shipping weight lbs: 428 CuFt: 70.19</p> <p><b>Included Accessory</b></p> <p>881002 4 swiveling wheels (2 with brake) 1 881016 20" x 26" AISI 304 stainless steel grid 15</p>	<p><b>725153</b> TC671DZXU2</p>	<p><b>\$ 21,900</b></p>



#### Thawing Cabinet Accessories

Description	Code	USD
<p>20" x 26" AISI 304 stainless steel grid</p> <p>WxDxH 20 7/8"x 25 3/16"x 0 13/16" Shipping weight lbs: 7 CuFt: 0.50</p>	<p><b>881016</b> GRIGLSS21</p>	<p><b>\$ 180</b></p>



◀◀ (Thawing Cabinet Accessories)

Description	Code	USD
Shelf support with 15 positions for Thawing Cabinet - US WxDxH 1 1/2"x 0 3/16"x 2 11/16" Shipping weight lbs: 29 CuFt: 1.59	<b>881286</b> SUPTH15US	<b>\$ 354</b>
Shelf support with 10 positions for Thawing Cabinet - US WxDxH 2 1/8"x 0 3/16"x 2 11/16" Shipping weight lbs: 29 CuFt: 1.59	<b>881287</b> SUPTW10US	<b>\$ 454</b>
Internal back air baffle/conveyor for 15 grids Thawing Cabinet WxDxH 20 13/16"x 2 1/4"x 50 " Shipping weight lbs: 12 CuFt: 2.75	<b>881201</b> BFLTHW15	<b>\$ 585</b>
Internal back air baffle/conveyor for 10 grids Thawing Cabinet WxDxH 20 13/16"x 2 1/4"x 50 " Shipping weight lbs: 12 CuFt: 2.75	<b>881202</b> BFLTHW10	<b>\$ 754</b>
External door handle for Thawing Cabinet WxDxH 2 1/4"x 1 7/8"x 11 13/16" Shipping weight lbs: 29 CuFt: 1.59	<b>881255</b> TWHNDL	<b>\$ 216</b>
Conversion Kit from 15 to 10 grids (contains structure & baffle) US WxDxH 3 15/16"x 3 15/16"x 49 5/8" Shipping weight lbs: 29 CuFt: 1.59	<b>881289</b> KTHW1510	<b>\$ 2,890</b>

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Combination Vegetable Slicers and Food Processors

TrinityPro Combi Slicer/Cutter

Description	Code	USD
<p>Combined Vegetable Slicer and Cutter Mixer 2.7 qt, with transparent copolyester bowl, 1800 rpm, 2 discs included (grater 2mm, slicer 4mm), 750W, USA plug</p> <p>0.75 electric kW 115 V 1N 60 Hz 0.75 electric kW 115 V 1N 60 Hz USA NEMA 5-15P</p> <p><b>ErgoCert 4*;ETL C&amp;US;ETL SANITATION</b> WxDxH 13 11/16"x 12 15/16"x 20 3/4" Shipping weight lbs: 46 CuFt: 4.89</p> <p><b>Included Accessory</b></p> <p>650117 1 650198 1 650226 1 650229 1 650230 1 650232 1 650237 1</p>	<p><b>602156</b> COM26PUS</p>	<p><b>\$ 2,068</b></p>
<p>Combined Vegetable Slicer and Cutter Mixer 3.8 qt, with stainless steel bowl, 1800 rpm, 2 discs included (5/64" grater, 5/32" slicer), USA plug</p> <p>1 electric kW 115 V 1N 60 Hz 1 electric kW 115 V 1N 60 Hz USA NEMA 5-15P</p> <p><b>ErgoCert 4*;ETL C&amp;US;ETL SANITATION</b> WxDxH 13 11/16"x 13 1/8"x 20 3/4" Shipping weight lbs: 52 CuFt: 4.89</p> <p><b>Included Accessory</b></p> <p>650118 1 650198 1 650232 1 650233 1 650235 1 650236 1 650237 1</p>	<p><b>602161</b> COM36US</p>	<p><b>\$ 3,212</b></p>



Accessories for TrinityPro Combi Slicer/Cutter

Description	Code	USD
<p>Ejector for Vegetable Slicer</p> <p>WxDxH 7 3/8"x 7 3/8"x 1 7/16" Shipping weight lbs: 2</p>	<p><b>650232</b> EJEVS</p>	<p><b>\$ 71</b></p>



## Food Preparation

### Combination Vegetable Slicers and Food Processors

◀◀ (Accessories for TrinityPro Combi Slicer/Cutter)

Description	Code	USD
<p>Kit including 3 discs dia. 175mm (slicer 2mm, slicer 5mm, grater 3mm)</p> <p>WxDxH 6 7/8"x 6 7/8"x 2 "</p> <p>Shipping weight lbs: 2</p> <p><b>Included Accessory</b></p> <p>650199 1</p> <p>650214 1</p> <p>650216 1</p>	<p><b>650196</b> SET3</p>	<p><b>\$ 459</b></p>
<p>Kit including 6 discs dia. 175mm (slicer 2mm, slicer 5mm, grater 3mm, grater 7mm, slicer 10mm, grid 10x10mm)</p> <p>WxDxH 6 7/8"x 6 7/8"x 2 "</p> <p>Shipping weight lbs: -1 CuFt: -1</p> <p><b>Included Accessory</b></p> <p>650199 1</p> <p>650207 1</p> <p>650214 1</p> <p>650216 1</p> <p>650221 1</p> <p>650223 1</p>	<p><b>650197</b> SET6</p>	<p><b>\$ 1,210</b></p>
<p>Stainless steel grating disc 2 mm (dia. 175mm)</p> <p>WxDxH 6 7/8"x 6 7/8"x 2 "</p> <p>CuFt: 0.05</p>	<p><b>650198</b> J172</p>	<p><b>\$ 158</b></p>
<p>Stainless steel grating disc 3 mm (dia. 175mm)</p> <p>WxDxH 6 7/8"x 6 7/8"x 2 "</p> <p>CuFt: 0.05</p>	<p><b>650199</b> J173</p>	<p><b>\$ 158</b></p>
<p>Stainless steel grating disc 4 mm (dia. 175mm)</p> <p>WxDxH 6 7/8"x 6 7/8"x 2 "</p> <p>CuFt: 0.05</p>	<p><b>650205</b> J174</p>	<p><b>\$ 158</b></p>
<p>Stainless steel grating disc 7 mm (dia. 175mm)</p> <p>WxDxH 6 7/8"x 6 7/8"x 2 "</p> <p>CuFt: 0.05</p>	<p><b>650207</b> J177</p>	<p><b>\$ 158</b></p>



**Food Preparation**

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**Combination Vegetable Slicers and Food Processors**

◀◀ (Accessories for TrinityPro Combi Slicer/Cutter)

Description	Code	USD
Parmesan Disc WxDxH 6 7/8"x 6 7/8"x 2 " CuFt: 0.05	<b>650208</b> J17P	<b>\$ 183</b>
Stainless steel shredding disc 2 mm (dia. 175mm) WxDxH 6 7/8"x 6 7/8"x 1 9/16" Shipping weight lbs: 1 CuFt: 0.04	<b>650209</b> AS172	<b>\$ 183</b>
Stainless steel shredding disc 4 mm (dia. 175mm) WxDxH 6 7/8"x 6 7/8"x 1 9/16" Shipping weight lbs: 1 CuFt: 0.04	<b>650210</b> AS174	<b>\$ 183</b>
Stainless steel shredding disc 8 mm for French fries (dia. 175mm) WxDxH 6 7/8"x 6 7/8"x 1 9/16" Shipping weight lbs: 1 CuFt: 0.04	<b>650211</b> AS178	<b>\$ 183</b>
Stainless steel slicing disc 1 mm (dia. 175mm) WxDxH 6 7/8"x 6 7/8"x 1 3/16" Shipping weight lbs: 1 CuFt: 0.03	<b>650213</b> C17X1	<b>\$ 158</b>
Stainless steel slicing disc 2 mm (dia. 175mm) WxDxH 6 7/8"x 6 7/8"x 1 3/16" Shipping weight lbs: 1 CuFt: 0.03	<b>650214</b> C17X2	<b>\$ 158</b>



## Food Preparation

### Combination Vegetable Slicers and Food Processors

◀◀ (Accessories for TrinityPro Combi Slicer/Cutter)

Description	Code	USD
Stainless steel slicing disc 3 mm (dia. 175mm) WxDxH 6 7/8"x 6 7/8"x 1 3/16" Shipping weight lbs: 1 CuFt: 0.03	<b>650215</b> C17X3	<b>\$ 158</b>
Stainless steel slicing disc 4 mm (dia. 175mm) WxDxH 6 7/8"x 6 7/8"x 1 3/16" Shipping weight lbs: 1 CuFt: 0.03	<b>650237</b> C17X4	<b>\$ 158</b>
Stainless steel slicing disc 5 mm (dia. 175mm) WxDxH 6 7/8"x 6 7/8"x 1 3/16" Shipping weight lbs: 1 CuFt: 0.03	<b>650216</b> C17X5	<b>\$ 158</b>
Stainless steel slicing disc 6 mm (dia. 175mm) WxDxH 6 7/8"x 6 7/8"x 1 3/16" Shipping weight lbs: 1 CuFt: 0.03	<b>650217</b> C17X6	<b>\$ 158</b>
Stainless steel wavy slicing disc 3 mm (dia. 175mm) WxDxH 6 7/8"x 6 7/8"x 1 3/16" Shipping weight lbs: 1 CuFt: 0.03	<b>650218</b> C17XW3	<b>\$ 158</b>
Stainless steel wavy slicing disc 5 mm (dia. 175mm) WxDxH 6 7/8"x 6 7/8"x 1 3/16" Shipping weight lbs: 1 CuFt: 0.03	<b>650219</b> C17XW5	<b>\$ 158</b>



**Food Preparation**

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**Combination Vegetable Slicers and Food Processors**

◀◀ (Accessories for TrinityPro Combi Slicer/Cutter)

Description	Code	USD
Aluminum slicing disc 8 mm (dia. 175mm) WxDxH 6 7/8"x 6 7/8"x 1 7/16" Shipping weight lbs: 1 CuFt: 0.04	<b>650220</b> C178	<b>\$ 361</b>
Aluminum slicing disc 10 mm (dia. 175mm) WxDxH 6 7/8"x 6 7/8"x 1 7/16" Shipping weight lbs: 1 CuFt: 0.04	<b>650221</b> C1710	<b>\$ 361</b>
Dicing grid 8x8 (dia 175mm) WxDxH 7 9/16"x 8 11/16"x 1 " Shipping weight lbs: 2	<b>650222</b> MT08	<b>\$ 327</b>
Dicing grid 10x10 (dia 175mm) WxDxH 7 9/16"x 8 11/16"x 1 " Shipping weight lbs: 2	<b>650223</b> MT10	<b>\$ 327</b>
Dicing kit 8mm (aluminum slicer 8mm, grid 8x8mm) (dia. 175mm) WxDxH 8 3/8"x 9 7/16"x 2 3/8" Shipping weight lbs: -1 CuFt: -1 <b>Included Accessory</b> 650220 1 650222 1	<b>650224</b> DC8	<b>\$ 654</b>
Dicing kit 10mm (aluminum slicer 10mm, grid 10x10 mm) (dia. 175mm) WxDxH 8 3/8"x 9 7/16"x 2 3/8" Shipping weight lbs: -1 CuFt: -1 <b>Included Accessory</b> 650221 1 650223 1	<b>650225</b> DC10	<b>\$ 654</b>



## Food Preparation

### Combination Vegetable Slicers and Food Processors

◀◀ (Accessories for TrinityPro Combi Slicer/Cutter)

Description	Code	USD
<p>Cleaning tool for TRS, TRK &amp; TR210 3/16"-5/16"-3/8 " (5-8-10 mm) dicing grids</p> <p>WxDxH 5 11/16"x 5 11/16"x 1 " CuFt: 0.08</p>	<p><b>650110</b> GRID</p>	<p><b>\$ 94</b></p>
<p>Microtoothed blade rotor for 2.6lt Cutter Mixer</p> <p>WxDxH 6 5/16"x 6 5/16"x 3 9/16" Shipping weight lbs: 1 CuFt: 0.07</p>	<p><b>650226</b> ROTMT26</p>	<p><b>\$ 262</b></p>
<p>Smooth blade rotor for 2.6lt Cutter Mixer</p> <p>WxDxH 6 5/16"x 6 5/16"x 3 9/16" Shipping weight lbs: 1 CuFt: 0.07</p>	<p><b>650227</b> ROTS26</p>	<p><b>\$ 262</b></p>
<p>Stainless steel bowl for 2,6lt Cutter Mixer</p> <p>WxDxH 7 7/8"x 10 5/8"x 6 1/2" Shipping weight lbs: 2</p>	<p><b>650228</b> BOL26</p>	<p><b>\$ 654</b></p>
<p>Transparent copolyester bowl for 2,6lt Cutter Mixer</p> <p>WxDxH 7 7/8"x 10 5/8"x 6 1/2" Shipping weight lbs: 2</p>	<p><b>650229</b> BOLP26</p>	<p><b>\$ 327</b></p>
<p>Scraper for 2.6lt Cutter Mixer bowl</p> <p>WxDxH 6 11/16"x 6 11/16"x 4 1/2" Shipping weight lbs: 2</p>	<p><b>650230</b> SCR26</p>	<p><b>\$ 78</b></p>



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## Food Preparation

### Combination Vegetable Slicers and Food Processors

◀◀ (Accessories for TrinityPro Combi Slicer/Cutter)

Description	Code	USD
<p>Transparent lid for 2,6lt Cutter Mixer bowl</p> <p>WxDxH 8 1/16"x 8 1/16"x 2 3/4"</p> <p>Shipping weight lbs: -1 CuFt: -1</p>	<p><b>650117</b> LID26</p>	<p><b>\$ 111</b></p>
<p>Stainless steel bowl for 2,6lt Cutter Mixer, microtoothed rotor, lid with scraper</p> <p>WxDxH 7 7/8"x 10 5/8"x 9 7/16"</p> <p>Shipping weight lbs: 2</p> <p><b>Included Accessory</b></p> <p>650117 1</p> <p>650226 1</p> <p>650228 1</p> <p>650230 1</p>	<p><b>650231</b> RED26</p>	<p><b>\$ 1,111</b></p>
<p>Microtoothed blade rotor for 3.6lt Cutter Mixer</p> <p>WxDxH 6 7/8"x 6 7/8"x 4 5/16"</p> <p>Shipping weight lbs: 1 CuFt: 0.07</p>	<p><b>650233</b> ROTMT36</p>	<p><b>\$ 262</b></p>
<p>Smooth blade rotor for 3.6lt Cutter Mixer</p> <p>WxDxH 6 7/8"x 6 7/8"x 4 5/16"</p> <p>Shipping weight lbs: 1 CuFt: 0.07</p>	<p><b>650234</b> ROTS36</p>	<p><b>\$ 262</b></p>
<p>Stainless steel bowl for 3.6lt Cutter Mixer</p> <p>WxDxH 8 11/16"x 11 7/16"x 7 1/4"</p> <p>Shipping weight lbs: 2</p>	<p><b>650235</b> BOL36</p>	<p><b>\$ 818</b></p>
<p>Scraper for 3.6lt Cutter Mixer bowl</p> <p>WxDxH 7 1/4"x 7 1/4"x 5 3/8"</p> <p>Shipping weight lbs: 2</p>	<p><b>650236</b> SCR36</p>	<p><b>\$ 80</b></p>



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## Food Preparation

### Combination Vegetable Slicers and Food Processors

◀◀ (Accessories for TrinityPro Combi Slicer/Cutter)

Description	Code	USD
<p>Transparent lid without sealing for 3,6lt Cutter Mixer bowl (1 speed models)</p> <p>WxDxH 8 11/16"x 8 11/16"x 2 13/16" Shipping weight lbs: -1 CuFt: -1</p>	<p><b>650118</b> LID36</p>	<p><b>\$ 111</b></p>



### TRK45

Description	Code	USD												
<p>Vegetable Cutter/Mixer, variable speed (300-3700 RPM). Supplied with 4.7 qt stainless steel cutterbowl, BPA-free lid, bowl scraper, microtooth blade rotor and stainless steel hopper and lever, removable cutting chamber and ejector plate. 1-1/3 HP</p> <p>1 electric kW 110-120 V 1N 60 Hz 1 electric kW 110-120 V 1N 60 Hz USA NEMA 5-15P</p> <p><b>ETL C&amp;US;ETL SANITATION</b></p> <p>WxDxH 9 15/16"x 19 1/16"x 19 7/8" Shipping weight lbs: 73 CuFt: 5.73</p> <p><b>Included Accessory</b></p> <table border="0"> <tr> <td>650099</td> <td>Lid &amp; bowl scraper, 4.7 quart, for cutter/mixer</td> <td>1</td> </tr> <tr> <td>653589</td> <td>Bowl, 4.7 quart, for cutter/mixer, stainless steel</td> <td>1</td> </tr> <tr> <td>653772</td> <td>TRS &amp; TRK ejector plate</td> <td>1</td> </tr> <tr> <td>653876</td> <td></td> <td>1</td> </tr> </table>	650099	Lid & bowl scraper, 4.7 quart, for cutter/mixer	1	653589	Bowl, 4.7 quart, for cutter/mixer, stainless steel	1	653772	TRS & TRK ejector plate	1	653876		1	<p><b>600493</b> TRK45YU</p>	<p><b>\$ 5,767</b></p>
650099	Lid & bowl scraper, 4.7 quart, for cutter/mixer	1												
653589	Bowl, 4.7 quart, for cutter/mixer, stainless steel	1												
653772	TRS & TRK ejector plate	1												
653876		1												



### Accessories for TRK45

Description	Code	USD
<p>Microtoothed blade rotor for 4,5 lt cutter mixer</p> <p>WxDxH 7 11/16"x 7 11/16"x 6 1/16" Shipping weight lbs: 2 CuFt: 0.26</p>	<p><b>653876</b> MBRK45B</p>	<p><b>\$ 388</b></p>





Combination Vegetable Slicers and Food Processors

◀◀ (Accessories for TRK45)

Description	Code	USD
<p>TRS &amp; TRK ejector plate</p> <p>WxDxH 7 9/16"x 7 9/16"x 1 1/4"</p> <p>CuFt: 0.04</p>	<p><b>653772</b></p> <p>EJTRS</p>	<p><b>\$ 93</b></p>
<p>Bowl, 4.7 quart, for cutter/mixer, stainless steel</p> <p>WxDxH 9 1/4"x 11 1/32"x 6 5/16"</p> <p>Shipping weight lbs: 3 CuFt: 0.58</p>	<p><b>653589</b></p> <p>BXK45</p>	<p><b>\$ 725</b></p>
<p>Lid &amp; bowl scraper, 4.7 quart, for cutter/mixer</p> <p>WxDxH 10 1/4"x 14 9/16"x 3 1/8"</p> <p>Shipping weight lbs: 3 CuFt: 0.80</p>	<p><b>650099</b></p> <p>LBSK245</p>	<p><b>\$ 572</b></p>



TRK55

Description	Code	USD
<p>Vegetable Cutter/Mixer, angled front, continuous feed design, variable speed (300-3700 RPM), large 3/4 moon hopper, includes 5.8 qt. stainless steel bowl, lid, bowl scraper, microtooth blade rotor, handle pusher, standard ejector, stainless steel feeding</p> <p>1.30 electric kW 110-120 V 1N 60 Hz</p> <p>1.30 electric kW 110-120 V 1N 60 Hz USA NEMA 5-15P</p> <p><b>ETL C&amp;US;ETL SANITATION</b></p> <p>WxDxH 9 15/16"x 19 1/16"x 19 7/8"</p> <p>Shipping weight lbs: 71 CuFt: 5.73</p> <p><b>Included Accessory</b></p> <p>650102 Lid &amp; bowl scraper, 5.8 quart, for cutter/mixer 1</p> <p>653590 Bowl, 5.8 quart, for cutter/mixer, stainless steel 1</p> <p>653772 TRS &amp; TRK ejector plate 1</p> <p>653879 1</p>	<p><b>600494</b></p> <p>TRK55YU</p>	<p><b>\$ 6,065</b></p>



## Food Preparation

### Combination Vegetable Slicers and Food Processors

#### Accessories for TRK55

Description	Code	USD
<p>TRS &amp; TRK ejector plate</p> <p>WxDxH 7 9/16"x 7 9/16"x 1 1/4"</p> <p>CuFt: 0.04</p>	<p><b>653772</b></p> <p>EJTRS</p>	<p><b>\$ 93</b></p>
<p>Lid &amp; bowl scraper, 5.8 quart, for cutter/mixer</p> <p>WxDxH 9 13/16"x 11 5/8"x 10 1/4"</p> <p>Shipping weight lbs: 3 CuFt: 0.86</p>	<p><b>650102</b></p> <p>LBSK255</p>	<p><b>\$ 572</b></p>
<p>Bowl, 5.8 quart, for cutter/mixer, stainless steel</p> <p>WxDxH 9 1/4"x 11 1/32"x 6 5/16"</p> <p>Shipping weight lbs: 4</p>	<p><b>653590</b></p> <p>BXK55</p>	<p><b>\$ 725</b></p>



#### TRK70

Description	Code	USD
<p>Vegetable Cutter/Mixer, angled front, continuous feed design, variable speed (300-3700 RPM), large single feed hopper, includes 7.4 qt stainless steel bowl.</p> <p>1.50 electric kW 110-120 V 1N 60 Hz</p> <p>1.50 electric kW 110-120 V 1N 60 Hz USA NEMA 5-15P</p> <p><b>ETL C&amp;US;ETL SANITATION</b></p> <p>WxDxH 9 15/16"x 19 1/16"x 19 7/8"</p> <p>Shipping weight lbs: 71 CuFt: 5.73</p> <p><b>Included Accessory</b></p> <p>650104 Lid &amp; bowl scraper, 7.4 quart, for cutter/mixer 1</p> <p>653593 Bowl, 7.4 quart, for cutter/mixer, stainless steel 1</p> <p>653772 TRS &amp; TRK ejector plate 1</p> <p>653874 1</p>	<p><b>600495</b></p> <p>TRK70YU</p>	<p><b>\$ 6,450</b></p>



**Accessories for TRK70**

Description	Code	USD
Microtoothed blade rotor for 7 lt cutter mixer WxDxH 8 7/16"x 8 7/16"x 7 5/8" Shipping weight lbs: 2 CuFt: 0.26	<b>653874</b> MBRK70B	<b>\$ 388</b>
Bowl, 7.4 quart, for cutter/mixer, stainless steel WxDxH 9 1/4"x 9 1/4"x 7 7/8" Shipping weight lbs: 4 CuFt: 0.69	<b>653593</b> B XK70	<b>\$ 725</b>
TRS & TRK ejector plate WxDxH 7 9/16"x 7 9/16"x 1 1/4" CuFt: 0.04	<b>653772</b> EJTRS	<b>\$ 93</b>
Lid & bowl scraper, 7.4 quart, for cutter/mixer WxDxH 12 3/16"x 12 3/16"x 12 3/16" Shipping weight lbs: 3 CuFt: 0.89	<b>650104</b> LBSK270	<b>\$ 572</b>



**Cutting discs for TRK 45/55/70**

Description	Code	USD
Bistrot Pack, Stainless Steel Disc Set containing one each of: C2S 5/64" (2mm) slicing disc, C5S 3/16" (5mm) slicing disc, J2X 5/64" (2mm) grating disc WxDxH 8 1/16"x 8 1/16"x 1 3/8" Shipping weight lbs: 7 CuFt: 0.64 <b>Included Accessory</b>	<b>650092</b> SCEQXX	<b>\$ 1,108</b>
650083 Slicing Disc 5/64" (2mm) (can be combined with Dicing Grids (MT) and Grids for Chips (FT)) 1		
650086 Slicing Disc 3/16" (5mm) (can be combined with Dicing Grids (MT) and Grids for Chips (FT)) 1		
653773 Grating Disc 5/64" (2mm) 1		



## Food Preparation

### Combination Vegetable Slicers and Food Processors

◀◀ (Cutting discs for TRK 45/55/70)

Description	Code	USD
<p>Set of 4 Stainless Steel Discs containing one each of: C2S 5/64" (2mm) slicing disc, C5S 3/16" (5mm) slicing disc, J2X 5/64" (2mm) grating disc and J7X 9/32" (7mm) grating disc</p> <p>WxDxH 8 1/16"x 8 1/16"x 1 3/8" Shipping weight lbs: 8 CuFt: 0.67</p> <p><b>Included Accessory</b></p> <p>650083 Slicing Disc 5/64" (2mm) (can be combined with Dicing Grids (MT) and Grids for Chips (FT)) 1</p> <p>650086 Slicing Disc 3/16" (5mm) (can be combined with Dicing Grids (MT) and Grids for Chips (FT)) 1</p> <p>653773 Grating Disc 5/64" (2mm) 1</p> <p>653776 Grating Disc 9/32" (7mm) 1</p>	<p><b>650178</b> SD4CJX</p>	<p><b>\$ 1,471</b></p>
<p>Gastronomy Pack-set discs (2mm, 5mm and 10mm slicing pressing discs, 2mm grating disc, 4x4mm shredding disc, 10x10mm dicing grid) and grid cleaning tool</p> <p>WxDxH 20 1/16"x 9 7/16"x 10 7/16" Shipping weight lbs: 13 CuFt: 1.15</p> <p><b>Included Accessory</b></p> <p>650077 Julienne Disc 5/32" (4mm) 1</p> <p>650083 Slicing Disc 5/64" (2mm) (can be combined with Dicing Grids (MT) and Grids for Chips (FT)) 1</p> <p>650086 Slicing Disc 3/16" (5mm) (can be combined with Dicing Grids (MT) and Grids for Chips (FT)) 1</p> <p>650110 Cleaning tool for TRS, TRK &amp; TR210 3/16"-5/16"-3/8" (5-8-10 mm) dicing grids 1</p> <p>650115 Specialty aluminum slicing disc for tomato and onions 8 mm 10 mm 1</p> <p>653568 Dicing Grid 3/8" x 3/8" (10 x 10mm) (can be combined with Slicing Discs [C] and Wavy Slicing Discs (CW)) 1</p> <p>653773 Grating Disc 5/64" (2mm) 1</p>	<p><b>650113</b> SCREQXX</p>	<p><b>\$ 2,276</b></p>



Combination Vegetable Slicers and Food Processors

◀◀ (Cutting discs for TRK 45/55/70)

Description	Code	USD
<p>Set of 7 discs (2mm, 5mm and 10mm slicing pressing discs, 2mm and 7mm grating discs, 4x4mm shredding disc, 10x10mm dicing grid) and grid cleaning tool</p> <p>WxDxH 20 1/16"x 9 7/16"x 10 7/16"</p> <p>Shipping weight lbs: 15 CuFt: 1.17</p> <p><b>Included Accessory</b></p> <p>650077 Julienne Disc 5/32" (4mm) 1</p> <p>650083 Slicing Disc 5/64" (2mm) (can be combined with Dicing Grids (MT) and Grids for Chips (FT)) 1</p> <p>650086 Slicing Disc 3/16" (5mm) (can be combined with Dicing Grids (MT) and Grids for Chips (FT)) 1</p> <p>650110 Cleaning tool for TRS, TRK &amp; TR210 3/16"-5/16"-3/8" (5-8-10 mm) dicing grids 1</p> <p>650115 Specialty aluminum slicing disc for tomato and onions 8 mm 10 mm 1</p> <p>653568 Dicing Grid 3/8" x 3/8" (10 x 10mm) (can be combined with Slicing Discs [C] and Wavy Slicing Discs (CW)) 1</p> <p>653773 Grating Disc 5/64" (2mm) 1</p> <p>653776 Grating Disc 9/32" (7mm) 1</p>	<p><b>650114</b> SD7CJASMTX</p>	<p><b>\$ 2,354</b></p>
<p>Grating Disc 5/64" (2mm)</p> <p>WxDxH 7 7/8"x 7 7/8"x 1 9/16"</p> <p>Shipping weight lbs: 1 CuFt: 0.12</p>	<p><b>653773</b> J2X</p>	<p><b>\$ 390</b></p>
<p>Grating Disc 1/8" (3mm)</p> <p>WxDxH 7 7/8"x 7 7/8"x 1 9/16"</p> <p>Shipping weight lbs: 2 CuFt: 0.12</p>	<p><b>653774</b> J3X</p>	<p><b>\$ 390</b></p>
<p>Grating Disc 5/32" (4mm)</p> <p>WxDxH 7 7/8"x 7 7/8"x 1 9/16"</p> <p>Shipping weight lbs: 1 CuFt: 0.12</p>	<p><b>653775</b> J4X</p>	<p><b>\$ 390</b></p>



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## Food Preparation

### Combination Vegetable Slicers and Food Processors

◀◀ (Cutting discs for TRK 45/55/70)

Description	Code	USD
Grating Disc 9/32" (7mm) WxDxH 7 7/8"x 7 7/8"x 1 9/16" Shipping weight lbs: 2	<b>653776</b> J7X	<b>\$ 390</b>
Grating Disc 11/32" (9mm) WxDxH 7 7/8"x 7 7/8"x 1 9/16" Shipping weight lbs: 1 CuFt: 0.13	<b>653777</b> J9X	<b>\$ 390</b>
Grating Disc for breadcrumbs/potatoes WxDxH 7 7/8"x 7 7/8"x 1 9/16" Shipping weight lbs: 1 CuFt: 0.12	<b>653778</b> KX	<b>\$ 390</b>
Grating Disc for parmesan/chocolate WxDxH 7 7/8"x 7 7/8"x 1 3/16" Shipping weight lbs: 2 CuFt: 0.12	<b>653779</b> PX	<b>\$ 390</b>
Julienne Disc 5/64" (2mm) WxDxH 8 1/16"x 8 1/16"x 1 3/8" Shipping weight lbs: 2 CuFt: 0.12	<b>650166</b> AS2XX	<b>\$ 482</b>
Julienne Disc 5/64" x 5/16" (2 x 8mm) WxDxH 8 1/16"x 8 1/16"x 1 3/8" Shipping weight lbs: 2 CuFt: 0.12	<b>650158</b> AS2X8X	<b>\$ 482</b>



**Food Preparation**

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**Combination Vegetable Slicers and Food Processors**

◀◀ (Cutting discs for TRK 45/55/70)

Description	Code	USD
<p>Julienne Disc 5/64" x 3/8" (2 x 10mm)</p> <p>WxDxH 8 1/16"x 8 1/16"x 1 3/8"</p> <p>Shipping weight lbs: 2 CuFt: 0.12</p>	<p><b>650159</b> AS2X10X</p>	<p><b>\$ 482</b></p>
<p>Julienne Disc 1/8" (3mm)</p> <p>WxDxH 8 1/16"x 8 1/16"x 1 3/8"</p> <p>Shipping weight lbs: 2 CuFt: 0.12</p>	<p><b>650167</b> AS3XX</p>	<p><b>\$ 482</b></p>
<p>Julienne Disc 5/32" (4mm)</p> <p>WxDxH 8 1/16"x 8 1/16"x 1 3/8"</p> <p>Shipping weight lbs: 2</p>	<p><b>650077</b> AS4XX</p>	<p><b>\$ 482</b></p>
<p>Julienne Disc 1/4" (6mm)</p> <p>WxDxH 8 1/16"x 8 1/16"x 1 3/8"</p> <p>Shipping weight lbs: 2 CuFt: 0.13</p>	<p><b>650078</b> AS6XX</p>	<p><b>\$ 482</b></p>
<p>Julienne Disc 5/16" (8mm)</p> <p>WxDxH 8 1/16"x 8 1/16"x 1 3/8"</p> <p>Shipping weight lbs: 2 CuFt: 0.12</p>	<p><b>650079</b> AS8XX</p>	<p><b>\$ 482</b></p>
<p>Slicing Disc 0.6mm (can be combined with Dicing Grids (MT) and Grids for Chips (FT))</p> <p>WxDxH 8 1/16"x 8 1/16"x 1 3/8"</p> <p>Shipping weight lbs: 2 CuFt: 0.12</p>	<p><b>650081</b> C06SX</p>	<p><b>\$ 390</b></p>



## Food Preparation

### Combination Vegetable Slicers and Food Processors

◀◀ (Cutting discs for TRK 45/55/70)

Description	Code	USD
<p>Slicing Disc 5/64" (2mm) (can be combined with Dicing Grids (MT) and Grids for Chips (FT))</p> <p>WxDxH 8 1/16"x 8 1/16"x 1 3/8" Shipping weight lbs: 2 CuFt: 0.13</p>	<p><b>650083</b> C2SX</p>	<p><b>\$ 390</b></p>
<p>Slicing Disc 1/8" (3mm) (can be combined with Dicing Grids (MT) and Grids for Chips (FT))</p> <p>WxDxH 8 1/16"x 8 1/16"x 1 3/8" Shipping weight lbs: 9</p>	<p><b>650084</b> C3SX</p>	<p><b>\$ 390</b></p>
<p>Slicing Disc 5/32" (4mm) (can be combined with Dicing Grids (MT) and Grids for Chips (FT))</p> <p>WxDxH 8 1/16"x 8 1/16"x 1 3/8" Shipping weight lbs: 2 CuFt: 0.01</p>	<p><b>650085</b> C4SX</p>	<p><b>\$ 390</b></p>
<p>Slicing Disc 3/16" (5mm) (can be combined with Dicing Grids (MT) and Grids for Chips (FT))</p> <p>WxDxH 8 1/16"x 8 1/16"x 1 3/8" Shipping weight lbs: 2 CuFt: 0.12</p>	<p><b>650086</b> C5SX</p>	<p><b>\$ 390</b></p>
<p>Slicing Disc 1/4" (6mm) (can be combined with Dicing Grids (MT) and Grids for Chips (FT))</p> <p>WxDxH 8 1/16"x 8 1/16"x 1 3/8" Shipping weight lbs: 2 CuFt: 0.12</p>	<p><b>650087</b> C6SX</p>	<p><b>\$ 390</b></p>
<p>Slicing Disc 5/16" (8mm) (can be combined with Dicing Grids (MT) and Grids for Chips (FT))</p> <p>WxDxH 8 1/16"x 8 1/16"x 1 3/8" Shipping weight lbs: 2 CuFt: 0.13</p>	<p><b>650088</b> C8SX</p>	<p><b>\$ 390</b></p>





Combination Vegetable Slicers and Food Processors

◀◀ (Cutting discs for TRK 45/55/70)

Description	Code	USD
<p>Slicing Disc 3/8" (10mm) (can be combined with Dicing Grids (MT) and Grids for Chips (FT))</p> <p>WxDxH 8 1/16"x 8 1/16"x 1 3/8" Shipping weight lbs: 2 CuFt: 0.13</p>	<p><b>650160</b> C10SX</p>	<p><b>\$ 390</b></p>
<p>Slicing Disc 15/32" (12mm) (can be combined with Dicing Grids (MT) and Grids for Chips (FT))</p> <p>WxDxH 8 1/16"x 8 1/16"x 1 3/8" Shipping weight lbs: 2 CuFt: 0.12</p>	<p><b>650161</b> C12SX</p>	<p><b>\$ 390</b></p>
<p>Slicing Disc 33/64" (13mm) (can be combined with Dicing Grids (MT) and Grids for Chips (FT))</p> <p>WxDxH 8 1/16"x 8 1/16"x 1 3/8" Shipping weight lbs: 2 CuFt: 0.12</p>	<p><b>650165</b> C13SX</p>	<p><b>\$ 390</b></p>
<p>Wavy Slicing Disc 5/64" (2mm) (can be combined with Dicing Grids (MT) and Grids for Chips (FT))</p> <p>WxDxH 8 1/16"x 8 1/16"x 1 3/8" Shipping weight lbs: 2 CuFt: 0.12</p>	<p><b>650089</b> C2WX</p>	<p><b>\$ 390</b></p>
<p>Wavy Slicing Disc 1/8" (3mm) (can be combined with Dicing Grids (MT) and Grids for Chips (FT))</p> <p>WxDxH 8 1/16"x 8 1/16"x 1 3/8" Shipping weight lbs: 2</p>	<p><b>650090</b> C3WX</p>	<p><b>\$ 390</b></p>
<p>Wavy Slicing Disc 1/4" (6mm) (can be combined with Dicing Grids (MT) and Grids for Chips (FT))</p> <p>WxDxH 8 1/16"x 8 1/16"x 1 3/8" Shipping weight lbs: 2 CuFt: 0.12</p>	<p><b>650091</b> C6WX</p>	<p><b>\$ 390</b></p>



## Food Preparation

### Combination Vegetable Slicers and Food Processors

◀◀ (Cutting discs for TRK 45/55/70)

Description	Code	USD
<p>Wavy Slicing Disc 5/16" (8mm) (can be combined with Dicing Grids (MT) and Grids for Chips (FT))</p> <p>WxDxH 8 1/16"x 8 1/16"x 1 3/8" Shipping weight lbs: 2 CuFt: 0.12</p>	<p><b>650162</b> C8WX</p>	<p><b>\$ 390</b></p>
<p>Wavy Slicing Disc 3/8" (10mm) (can be combined with Dicing Grids (MT) and Grids for Chips (FT))</p> <p>WxDxH 8 1/16"x 8 1/16"x 1 3/8" Shipping weight lbs: 2 CuFt: 0.01</p>	<p><b>650164</b> C10WX</p>	<p><b>\$ 390</b></p>
<p>Specialty aluminum slicing disc for tomato and onions 8 mm</p> <p>WxDxH 8 1/16"x 8 1/16"x 1 5/16" Shipping weight lbs: 2 CuFt: 0.08</p>	<p><b>650116</b> C8</p>	<p><b>\$ 390</b></p>
<p>Specialty aluminum slicing disc for tomato and onions 8 mm 10 mm</p> <p>WxDxH 8 1/16"x 8 1/16"x 1 5/16" Shipping weight lbs: 2 CuFt: 0.08</p>	<p><b>650115</b> C10</p>	<p><b>\$ 390</b></p>
<p>Dicing Grid 3/16" x 3/16" (5 x 5mm) (can be combined with Slicing Discs [C] and Wavy Slicing Discs (CW))</p> <p>WxDxH 8 1/4"x 9 "x 0 7/8" Shipping weight lbs: 2 CuFt: 0.12</p>	<p><b>653566</b> MT05T</p>	<p><b>\$ 390</b></p>
<p>Dicing Grid 5/16" x 5/16" (8 x 8mm) (can be combined with Slicing Discs [C] and Wavy Slicing Discs (CW))</p> <p>WxDxH 8 1/4"x 9 "x 0 7/8" Shipping weight lbs: 1 CuFt: 0.12</p>	<p><b>653567</b> MT08T</p>	<p><b>\$ 390</b></p>



## Food Preparation

### Combination Vegetable Slicers and Food Processors

◀◀ (Cutting discs for TRK 45/55/70)

Description	Code	USD
<p>Dicing Grid 3/8" x 3/8" (10 x 10mm) (can be combined with Slicing Discs [C] and Wavy Slicing Discs (CW))</p> <p>WxDxH 8 1/4"x 9 "x 0 7/8"</p> <p>Shipping weight lbs: 1 CuFt: 0.12</p>	<p><b>653568</b> MT10T</p>	<p><b>\$ 390</b></p>
<p>Dicing Grid 15/32" x 15/32" (12 x 12mm) (can be combined with Slicing Discs [C] and Wavy Slicing Discs (CW))</p> <p>WxDxH 8 1/4"x 9 "x 0 7/8"</p> <p>Shipping weight lbs: 2 CuFt: 0.12</p>	<p><b>653569</b> MT12T</p>	<p><b>\$ 390</b></p>
<p>Dicing Grid 25/32" x 25/32" (20 x 20mm) (can be combined with Slicing Discs [C] and Wavy Slicing Discs (CW))</p> <p>WxDxH 8 1/4"x 9 "x 0 7/8"</p> <p>Shipping weight lbs: 2 CuFt: 0.12</p>	<p><b>653570</b> MT20T</p>	<p><b>\$ 390</b></p>
<p>Grid for Chips 1/4" (6mm) (can be combined with Slicing Discs [C] and Wavy Slicing Discs (CW))</p> <p>WxDxH 8 1/4"x 9 "x 0 7/8"</p> <p>Shipping weight lbs: 2 CuFt: 0.12</p>	<p><b>653571</b> FT06</p>	<p><b>\$ 390</b></p>
<p>Slicing Disc 1/32" (1mm) (can be combined with Dicing Grids (MT) and Grids for Chips (FT))</p> <p>WxDxH 8 1/16"x 8 1/16"x 1 3/8"</p> <p>Shipping weight lbs: 2 CuFt: 0.12</p>	<p><b>650082</b> C1SX</p>	<p><b>\$ 390</b></p>
<p>Dicing kit 10x10x10mm, diam. 205mm (10mm aluminum slicing pressing disc, 10mm grid and grid cleaning tool)</p> <p>WxDxH 8 1/16"x 8 1/16"x 1 5/16"</p> <p>Shipping weight lbs: 4 CuFt: 0.08</p> <p><b>Included Accessory</b></p> <p>650110 Cleaning tool for TRS, TRK &amp; TR210 3/16"-5/16"-3/8" (5-8-10 mm) dicing grids 1</p> <p>650115 Specialty aluminum slicing disc for tomato and onions 8 mm 10 mm 1</p> <p>653568 Dicing Grid 3/8" x 3/8" (10 x 10mm) (can be combined with Slicing Discs [C] and Wavy Slicing Discs (CW)) 1</p>	<p><b>650112</b> DICINGKIT10</p>	<p><b>\$ 591</b></p>



## Food Preparation

### Combination Vegetable Slicers and Food Processors

◀◀ (Cutting discs for TRK 45/55/70)

Description	Code	USD
<p>Grid for Chips 5/16" (8mm) (can be combined with Slicing Discs [C] and Wavy Slicing Discs (CW))</p> <p>WxDxH 8 1/4"x 9 "x 0 7/8"</p> <p>Shipping weight lbs: 1 CuFt: 0.12</p>	<p><b>653572</b></p> <p>FT08</p>	<p><b>\$ 390</b></p>
<p>Grid for Chips 3/8" (10mm) (can be combined with Slicing Discs [C] and Wavy Slicing Discs (CW))</p> <p>WxDxH 8 1/4"x 9 "x 0 7/8"</p> <p>Shipping weight lbs: 2 CuFt: 0.12</p>	<p><b>653573</b></p> <p>FT10</p>	<p><b>\$ 390</b></p>
<p>Cleaning tool for TRS, TRK &amp; TR210 3/16"-5/16"-3/8 " (5-8-10 mm) dicing grids</p> <p>WxDxH 5 11/16"x 5 11/16"x 1 "</p> <p>CuFt: 0.08</p>	<p><b>650110</b></p> <p>GRID</p>	<p><b>\$ 94</b></p>
<p>Julienne Disc 3/8" (10mm)</p> <p>WxDxH 8 1/16"x 8 1/16"x 1 3/8"</p> <p>Shipping weight lbs: 2 CuFt: 0.12</p>	<p><b>650080</b></p> <p>AS10XX</p>	<p><b>\$ 482</b></p>



**TrinityPro Vegetable Slicer**

Description	Code	USD
Vegetable Slicer with 2 discs included (slicer 5/32", grater 5/64"), 1800 rpm, USA plug 1 electric kW 115 V 1N 60 Hz 1 electric kW 115 V 1N 60 Hz USA NEMA 5-15P <b>ErgoCert 4*;ETL C&amp;US;ETL SANITATION</b> WxDxH 13 11/16"x 12 3/8"x 20 3/4" Shipping weight lbs: 46 CuFt: 3.97 <b>Included Accessory</b> 650198 1 650232 1 650237 1	<b>602149</b> VGSUS	<b>\$ 2,840</b>



**Accessories for TrinityPro Vegetable Slicer**

Description	Code	USD
Kit including 3 discs dia. 175mm (slicer 2mm, slicer 5mm, grater 3mm) WxDxH 6 7/8"x 6 7/8"x 2 " Shipping weight lbs: 2 <b>Included Accessory</b> 650199 1 650214 1 650216 1	<b>650196</b> SET3	<b>\$ 459</b>
Kit including 6 discs dia. 175mm (slicer 2mm, slicer 5mm, grater 3mm, grater 7mm, slicer 10mm, grid 10x10mm) WxDxH 6 7/8"x 6 7/8"x 2 " Shipping weight lbs: -1 CuFt: -1 <b>Included Accessory</b> 650199 1 650207 1 650214 1 650216 1 650221 1 650223 1	<b>650197</b> SET6	<b>\$ 1,210</b>
Stainless steel grating disc 2 mm (dia. 175mm) WxDxH 6 7/8"x 6 7/8"x 2 " CuFt: 0.05	<b>650198</b> J172	<b>\$ 158</b>



## Food Preparation

### Vegetable Slicers and Manual Slicers

◀◀ (Accessories for TrinityPro Vegetable Slicer)

Description	Code	USD
Stainless steel grating disc 3 mm (dia. 175mm) WxDxH 6 7/8"x 6 7/8"x 2 " CuFt: 0.05	<b>650199</b> J173	<b>\$ 158</b>
Stainless steel grating disc 4 mm (dia. 175mm) WxDxH 6 7/8"x 6 7/8"x 2 " CuFt: 0.05	<b>650205</b> J174	<b>\$ 158</b>
Stainless steel grating disc 7 mm (dia. 175mm) WxDxH 6 7/8"x 6 7/8"x 2 " CuFt: 0.05	<b>650207</b> J177	<b>\$ 158</b>
Parmesan Disc WxDxH 6 7/8"x 6 7/8"x 2 " CuFt: 0.05	<b>650208</b> J17P	<b>\$ 183</b>
Stainless steel shredding disc 2 mm (dia. 175mm) WxDxH 6 7/8"x 6 7/8"x 1 9/16" Shipping weight lbs: 1 CuFt: 0.04	<b>650209</b> AS172	<b>\$ 183</b>
Stainless steel shredding disc 4 mm (dia. 175mm) WxDxH 6 7/8"x 6 7/8"x 1 9/16" Shipping weight lbs: 1 CuFt: 0.04	<b>650210</b> AS174	<b>\$ 183</b>



◀◀ (Accessories for TrinityPro Vegetable Slicer)

Description	Code	USD
Stainless steel shredding disc 8 mm for French fries (dia. 175mm) WxDxH 6 7/8"x 6 7/8"x 1 9/16" Shipping weight lbs: 1 CuFt: 0.04	<b>650211</b> AS178	<b>\$ 183</b>
Stainless steel slicing disc 1 mm (dia. 175mm) WxDxH 6 7/8"x 6 7/8"x 1 3/16" Shipping weight lbs: 1 CuFt: 0.03	<b>650213</b> C17X1	<b>\$ 158</b>
Stainless steel slicing disc 2 mm (dia. 175mm) WxDxH 6 7/8"x 6 7/8"x 1 3/16" Shipping weight lbs: 1 CuFt: 0.03	<b>650214</b> C17X2	<b>\$ 158</b>
Stainless steel slicing disc 3 mm (dia. 175mm) WxDxH 6 7/8"x 6 7/8"x 1 3/16" Shipping weight lbs: 1 CuFt: 0.03	<b>650215</b> C17X3	<b>\$ 158</b>
Stainless steel slicing disc 4 mm (dia. 175mm) WxDxH 6 7/8"x 6 7/8"x 1 3/16" Shipping weight lbs: 1 CuFt: 0.03	<b>650237</b> C17X4	<b>\$ 158</b>
Stainless steel slicing disc 5 mm (dia. 175mm) WxDxH 6 7/8"x 6 7/8"x 1 3/16" Shipping weight lbs: 1 CuFt: 0.03	<b>650216</b> C17X5	<b>\$ 158</b>



## Food Preparation

### Vegetable Slicers and Manual Slicers

◀◀ (Accessories for TrinityPro Vegetable Slicer)

Description	Code	USD
Stainless steel slicing disc 6 mm (dia. 175mm) WxDxH 6 7/8"x 6 7/8"x 1 3/16" Shipping weight lbs: 1 CuFt: 0.03	<b>650217</b> C17X6	<b>\$ 158</b>
Stainless steel wavy slicing disc 3 mm (dia. 175mm) WxDxH 6 7/8"x 6 7/8"x 1 3/16" Shipping weight lbs: 1 CuFt: 0.03	<b>650218</b> C17XW3	<b>\$ 158</b>
Stainless steel wavy slicing disc 5 mm (dia. 175mm) WxDxH 6 7/8"x 6 7/8"x 1 3/16" Shipping weight lbs: 1 CuFt: 0.03	<b>650219</b> C17XW5	<b>\$ 158</b>
Aluminum slicing disc 8 mm (dia. 175mm) WxDxH 6 7/8"x 6 7/8"x 1 7/16" Shipping weight lbs: 1 CuFt: 0.04	<b>650220</b> C178	<b>\$ 361</b>
Aluminum slicing disc 10 mm (dia. 175mm) WxDxH 6 7/8"x 6 7/8"x 1 7/16" Shipping weight lbs: 1 CuFt: 0.04	<b>650221</b> C1710	<b>\$ 361</b>
Dicing grid 8x8 (dia 175mm) WxDxH 7 9/16"x 8 11/16"x 1 " Shipping weight lbs: 2	<b>650222</b> MT08	<b>\$ 327</b>





◀◀ (Accessories for TrinityPro Vegetable Slicer)

Description	Code	USD
<p>Dicing grid 10x10 (dia 175mm)</p> <p>WxDxH 7 9/16"x 8 11/16"x 1 "</p> <p>Shipping weight lbs: 2</p>	<p><b>650223</b></p> <p>MT10</p>	<p><b>\$ 327</b></p>
<p>Dicing kit 8mm (aluminum slicer 8mm, grid 8x8mm) (dia. 175mm)</p> <p>WxDxH 8 3/8"x 9 7/16"x 2 3/8"</p> <p>Shipping weight lbs: -1 CuFt: -1</p> <p><b>Included Accessory</b></p> <p>650220 1</p> <p>650222 1</p>	<p><b>650224</b></p> <p>DC8</p>	<p><b>\$ 654</b></p>
<p>Dicing kit 10mm (aluminum slicer 10mm, grid 10x10 mm) (dia. 175mm)</p> <p>WxDxH 8 3/8"x 9 7/16"x 2 3/8"</p> <p>Shipping weight lbs: -1 CuFt: -1</p> <p><b>Included Accessory</b></p> <p>650221 1</p> <p>650223 1</p>	<p><b>650225</b></p> <p>DC10</p>	<p><b>\$ 654</b></p>
<p>Ejector for Vegetable Slicer</p> <p>WxDxH 7 3/8"x 7 3/8"x 1 7/16"</p> <p>Shipping weight lbs: 2</p>	<p><b>650232</b></p> <p>EJEVS</p>	<p><b>\$ 71</b></p>
<p>Cleaning tool for TRS, TRK &amp; TR210 3/16"-5/16"-3/8 " (5-8-10 mm) dicing grids</p> <p>WxDxH 5 11/16"x 5 11/16"x 1 "</p> <p>CuFt: 0.08</p>	<p><b>650110</b></p> <p>GRID</p>	<p><b>\$ 94</b></p>



## Food Preparation

### Vegetable Slicers and Manual Slicers

#### TRS - 1 speed

Description	Code	USD
<p>TRS Vegetable Cutter, heavy duty, single speed (400 RPM), designed for high volume dicing requirements, stainless steel hopper and lever, rear handle, removable cutting chamber and ejector plate. Metal motor housing. 370W, 1/2 HP, discs NOT included</p> <p>0.37 electric kW 100-120 V 1N 60 Hz 0.37 electric kW 100-120 V 1N 60 Hz USA NEMA 5-15P</p> <p><b>ETL C&amp;US;ETL SANITATION</b> WxDxH 9 15/16"x 19 11/16"x 20 1/4" Shipping weight lbs: 55 CuFt: 4.47</p> <p><b>Included Accessory</b> 653772 TRS &amp; TRK ejector plate 1</p>	<p><b>600474</b> TRS22YU</p>	<p><b>\$ 4,243</b></p>
<p>Vegetable Slicer - 1 Speed - 750W - 100 - 120V/1p-h/60Hz</p> <p>0.75 electric kW 100-120 V 1N 60 Hz 0.75 electric kW 100-120 V 1N 60 Hz USA NEMA 5-15P</p> <p><b>ETL C&amp;US;ETL SANITATION</b> WxDxH 9 15/16"x 19 11/16"x 20 1/4" Shipping weight lbs: 60 CuFt: 4.47</p> <p><b>Included Accessory</b> 653772 TRS &amp; TRK ejector plate 1</p>	<p><b>600476</b> TRS24YU</p>	<p><b>\$ 4,818</b></p>



#### Accessories for TRS

Description	Code	USD
<p>TRS &amp; TRK ejector plate</p> <p>WxDxH 7 9/16"x 7 9/16"x 1 1/4" CuFt: 0.04</p>	<p><b>653772</b> EJTRS</p>	<p><b>\$ 93</b></p>



Cutting discs for TRS

Description	Code	USD
<p>Bistrot Pack, Stainless Steel Disc Set containing one each of: C2S 5/64" (2mm) slicing disc, C5S 3/16" (5mm) slicing disc, J2X 5/64" (2mm) grating disc</p> <p>WxDxH 8 1/16"x 8 1/16"x 1 3/8" Shipping weight lbs: 7 CuFt: 0.64</p> <p><b>Included Accessory</b></p> <p>650083 Slicing Disc 5/64" (2mm) (can be combined with Dicing Grids (MT) and Grids for Chips (FT)) 1</p> <p>650086 Slicing Disc 3/16" (5mm) (can be combined with Dicing Grids (MT) and Grids for Chips (FT)) 1</p> <p>653773 Grating Disc 5/64" (2mm) 1</p>	<p><b>650092</b> SCEQXX</p>	<p><b>\$ 1,108</b></p>
<p>Set of 4 Stainless Steel Discs containing one each of: C2S 5/64" (2mm) slicing disc, C5S 3/16" (5mm) slicing disc, J2X 5/64" (2mm) grating disc and J7X 9/32" (7mm) grating disc</p> <p>WxDxH 8 1/16"x 8 1/16"x 1 3/8" Shipping weight lbs: 8 CuFt: 0.67</p> <p><b>Included Accessory</b></p> <p>650083 Slicing Disc 5/64" (2mm) (can be combined with Dicing Grids (MT) and Grids for Chips (FT)) 1</p> <p>650086 Slicing Disc 3/16" (5mm) (can be combined with Dicing Grids (MT) and Grids for Chips (FT)) 1</p> <p>653773 Grating Disc 5/64" (2mm) 1</p> <p>653776 Grating Disc 9/32" (7mm) 1</p>	<p><b>650178</b> SD4CJX</p>	<p><b>\$ 1,471</b></p>



## Food Preparation

### Vegetable Slicers and Manual Slicers

◀◀ (Cutting discs for TRS)

Description	Code	USD
<p>Gastronomy Pack-set discs (2mm, 5mm and 10mm slicing pressing discs, 2mm grating disc, 4x4mm shredding disc, 10x10mm dicing grid) and grid cleaning tool</p> <p>WxDxH 20 1/16"x 9 7/16"x 10 7/16"</p> <p>Shipping weight lbs: 13 CuFt: 1.15</p> <p><b>Included Accessory</b></p> <p>650077 Julienne Disc 5/32" (4mm) 1</p> <p>650083 Slicing Disc 5/64" (2mm) (can be combined with Dicing Grids (MT) and Grids for Chips (FT)) 1</p> <p>650086 Slicing Disc 3/16" (5mm) (can be combined with Dicing Grids (MT) and Grids for Chips (FT)) 1</p> <p>650110 Cleaning tool for TRS, TRK &amp; TR210 3/16"-5/16"-3/8" (5-8-10 mm) dicing grids 1</p> <p>650115 Specialty aluminum slicing disc for tomato and onions 8 mm 10 mm 1</p> <p>653568 Dicing Grid 3/8" x 3/8" (10 x 10mm) (can be combined with Slicing Discs [C] and Wavy Slicing Discs (CW)) 1</p> <p>653773 Grating Disc 5/64" (2mm) 1</p>	<p><b>650113</b> SCREQXX</p>	<p><b>\$ 2,276</b></p>
<p>Set of 7 discs (2mm, 5mm and 10mm slicing pressing discs, 2mm and 7mm grating discs, 4x4mm shredding disc, 10x10mm dicing grid) and grid cleaning tool</p> <p>WxDxH 20 1/16"x 9 7/16"x 10 7/16"</p> <p>Shipping weight lbs: 15 CuFt: 1.17</p> <p><b>Included Accessory</b></p> <p>650077 Julienne Disc 5/32" (4mm) 1</p> <p>650083 Slicing Disc 5/64" (2mm) (can be combined with Dicing Grids (MT) and Grids for Chips (FT)) 1</p> <p>650086 Slicing Disc 3/16" (5mm) (can be combined with Dicing Grids (MT) and Grids for Chips (FT)) 1</p> <p>650110 Cleaning tool for TRS, TRK &amp; TR210 3/16"-5/16"-3/8" (5-8-10 mm) dicing grids 1</p> <p>650115 Specialty aluminum slicing disc for tomato and onions 8 mm 10 mm 1</p> <p>653568 Dicing Grid 3/8" x 3/8" (10 x 10mm) (can be combined with Slicing Discs [C] and Wavy Slicing Discs (CW)) 1</p> <p>653773 Grating Disc 5/64" (2mm) 1</p> <p>653776 Grating Disc 9/32" (7mm) 1</p>	<p><b>650114</b> SD7CJASMTX</p>	<p><b>\$ 2,354</b></p>
<p>Grating Disc 5/64" (2mm)</p> <p>WxDxH 7 7/8"x 7 7/8"x 1 9/16"</p> <p>Shipping weight lbs: 1 CuFt: 0.12</p>	<p><b>653773</b> J2X</p>	<p><b>\$ 390</b></p>



◀◀ (Cutting discs for TRS)

Description	Code	USD
Grating Disc 1/8" (3mm) WxDxH 7 7/8"x 7 7/8"x 1 9/16" Shipping weight lbs: 2 CuFt: 0.12	<b>653774</b> J3X	<b>\$ 390</b>
Grating Disc 5/32" (4mm) WxDxH 7 7/8"x 7 7/8"x 1 9/16" Shipping weight lbs: 1 CuFt: 0.12	<b>653775</b> J4X	<b>\$ 390</b>
Grating Disc 9/32" (7mm) WxDxH 7 7/8"x 7 7/8"x 1 9/16" Shipping weight lbs: 2	<b>653776</b> J7X	<b>\$ 390</b>
Grating Disc 11/32" (9mm) WxDxH 7 7/8"x 7 7/8"x 1 9/16" Shipping weight lbs: 1 CuFt: 0.13	<b>653777</b> J9X	<b>\$ 390</b>
Grating Disc for breadcrumbs/potatoes WxDxH 7 7/8"x 7 7/8"x 1 9/16" Shipping weight lbs: 1 CuFt: 0.12	<b>653778</b> KX	<b>\$ 390</b>
Grating Disc for parmesan/chocolate WxDxH 7 7/8"x 7 7/8"x 1 3/16" Shipping weight lbs: 2 CuFt: 0.12	<b>653779</b> PX	<b>\$ 390</b>



## Food Preparation

### Vegetable Slicers and Manual Slicers

◀◀ (Cutting discs for TRS)

Description	Code	USD
Julienne Disc 5/64" (2mm) WxDxH 8 1/16"x 8 1/16"x 1 3/8" Shipping weight lbs: 2 CuFt: 0.12	<b>650166</b> AS2XX	<b>\$ 482</b>
Julienne Disc 5/64" x 5/16" (2 x 8mm) WxDxH 8 1/16"x 8 1/16"x 1 3/8" Shipping weight lbs: 2 CuFt: 0.12	<b>650158</b> AS2X8X	<b>\$ 482</b>
Julienne Disc 5/64" x 3/8" (2 x 10mm) WxDxH 8 1/16"x 8 1/16"x 1 3/8" Shipping weight lbs: 2 CuFt: 0.12	<b>650159</b> AS2X10X	<b>\$ 482</b>
Julienne Disc 1/8" (3mm) WxDxH 8 1/16"x 8 1/16"x 1 3/8" Shipping weight lbs: 2 CuFt: 0.12	<b>650167</b> AS3XX	<b>\$ 482</b>
Julienne Disc 5/32" (4mm) WxDxH 8 1/16"x 8 1/16"x 1 3/8" Shipping weight lbs: 2	<b>650077</b> AS4XX	<b>\$ 482</b>
Julienne Disc 1/4" (6mm) WxDxH 8 1/16"x 8 1/16"x 1 3/8" Shipping weight lbs: 2 CuFt: 0.13	<b>650078</b> AS6XX	<b>\$ 482</b>



◀◀ (Cutting discs for TRS)

Description	Code	USD
<p>Julienne Disc 5/16" (8mm)</p> <p>WxDxH 8 1/16"x 8 1/16"x 1 3/8"</p> <p>Shipping weight lbs: 2 CuFt: 0.12</p>	<p><b>650079</b></p> <p>AS8XX</p>	<p><b>\$ 482</b></p>
<p>Slicing Disc 0.6mm (can be combined with Dicing Grids (MT) and Grids for Chips (FT))</p> <p>WxDxH 8 1/16"x 8 1/16"x 1 3/8"</p> <p>Shipping weight lbs: 2 CuFt: 0.12</p>	<p><b>650081</b></p> <p>C06SX</p>	<p><b>\$ 390</b></p>
<p>Slicing Disc 5/64" (2mm) (can be combined with Dicing Grids (MT) and Grids for Chips (FT))</p> <p>WxDxH 8 1/16"x 8 1/16"x 1 3/8"</p> <p>Shipping weight lbs: 2 CuFt: 0.13</p>	<p><b>650083</b></p> <p>C2SX</p>	<p><b>\$ 390</b></p>
<p>Slicing Disc 1/8" (3mm) (can be combined with Dicing Grids (MT) and Grids for Chips (FT))</p> <p>WxDxH 8 1/16"x 8 1/16"x 1 3/8"</p> <p>Shipping weight lbs: 9</p>	<p><b>650084</b></p> <p>C3SX</p>	<p><b>\$ 390</b></p>
<p>Slicing Disc 5/32" (4mm) (can be combined with Dicing Grids (MT) and Grids for Chips (FT))</p> <p>WxDxH 8 1/16"x 8 1/16"x 1 3/8"</p> <p>Shipping weight lbs: 2 CuFt: 0.01</p>	<p><b>650085</b></p> <p>C4SX</p>	<p><b>\$ 390</b></p>
<p>Slicing Disc 3/16" (5mm) (can be combined with Dicing Grids (MT) and Grids for Chips (FT))</p> <p>WxDxH 8 1/16"x 8 1/16"x 1 3/8"</p> <p>Shipping weight lbs: 2 CuFt: 0.12</p>	<p><b>650086</b></p> <p>C5SX</p>	<p><b>\$ 390</b></p>



## Food Preparation

### Vegetable Slicers and Manual Slicers

◀◀ (Cutting discs for TRS)

Description	Code	USD
<p>Slicing Disc 1/4" (6mm) (can be combined with Dicing Grids (MT) and Grids for Chips (FT))</p> <p>WxDxH 8 1/16"x 8 1/16"x 1 3/8" Shipping weight lbs: 2 CuFt: 0.12</p>	<p><b>650087</b> C6SX</p>	<p><b>\$ 390</b></p>
<p>Slicing Disc 5/16" (8mm) (can be combined with Dicing Grids (MT) and Grids for Chips (FT))</p> <p>WxDxH 8 1/16"x 8 1/16"x 1 3/8" Shipping weight lbs: 2 CuFt: 0.13</p>	<p><b>650088</b> C8SX</p>	<p><b>\$ 390</b></p>
<p>Slicing Disc 3/8" (10mm) (can be combined with Dicing Grids (MT) and Grids for Chips (FT))</p> <p>WxDxH 8 1/16"x 8 1/16"x 1 3/8" Shipping weight lbs: 2 CuFt: 0.13</p>	<p><b>650160</b> C10SX</p>	<p><b>\$ 390</b></p>
<p>Slicing Disc 15/32" (12mm) (can be combined with Dicing Grids (MT) and Grids for Chips (FT))</p> <p>WxDxH 8 1/16"x 8 1/16"x 1 3/8" Shipping weight lbs: 2 CuFt: 0.12</p>	<p><b>650161</b> C12SX</p>	<p><b>\$ 390</b></p>
<p>Slicing Disc 33/64" (13mm) (can be combined with Dicing Grids (MT) and Grids for Chips (FT))</p> <p>WxDxH 8 1/16"x 8 1/16"x 1 3/8" Shipping weight lbs: 2 CuFt: 0.12</p>	<p><b>650165</b> C13SX</p>	<p><b>\$ 390</b></p>
<p>Wavy Slicing Disc 5/64" (2mm) (can be combined with Dicing Grids (MT) and Grids for Chips (FT))</p> <p>WxDxH 8 1/16"x 8 1/16"x 1 3/8" Shipping weight lbs: 2 CuFt: 0.12</p>	<p><b>650089</b> C2WX</p>	<p><b>\$ 390</b></p>





◀◀ (Cutting discs for TRS)

Description	Code	USD
<p>Wavy Slicing Disc 1/8" (3mm) (can be combined with Dicing Grids (MT) and Grids for Chips (FT))</p> <p>WxDxH 8 1/16"x 8 1/16"x 1 3/8" Shipping weight lbs: 2</p>	<p><b>650090</b> C3WX</p>	<p><b>\$ 390</b></p>
<p>Wavy Slicing Disc 1/4" (6mm) (can be combined with Dicing Grids (MT) and Grids for Chips (FT))</p> <p>WxDxH 8 1/16"x 8 1/16"x 1 3/8" Shipping weight lbs: 2 CuFt: 0.12</p>	<p><b>650091</b> C6WX</p>	<p><b>\$ 390</b></p>
<p>Wavy Slicing Disc 5/16" (8mm) (can be combined with Dicing Grids (MT) and Grids for Chips (FT))</p> <p>WxDxH 8 1/16"x 8 1/16"x 1 3/8" Shipping weight lbs: 2 CuFt: 0.12</p>	<p><b>650162</b> C8WX</p>	<p><b>\$ 390</b></p>
<p>Wavy Slicing Disc 3/8" (10mm) (can be combined with Dicing Grids (MT) and Grids for Chips (FT))</p> <p>WxDxH 8 1/16"x 8 1/16"x 1 3/8" Shipping weight lbs: 2 CuFt: 0.01</p>	<p><b>650164</b> C10WX</p>	<p><b>\$ 390</b></p>
<p>Specialty aluminum slicing disc for tomato and onions 8 mm</p> <p>WxDxH 8 1/16"x 8 1/16"x 1 5/16" Shipping weight lbs: 2 CuFt: 0.08</p>	<p><b>650116</b> C8</p>	<p><b>\$ 390</b></p>
<p>Specialty aluminum slicing disc for tomato and onions 8 mm 10 mm</p> <p>WxDxH 8 1/16"x 8 1/16"x 1 5/16" Shipping weight lbs: 2 CuFt: 0.08</p>	<p><b>650115</b> C10</p>	<p><b>\$ 390</b></p>

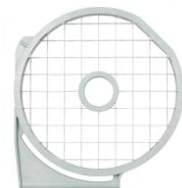


## Food Preparation

### Vegetable Slicers and Manual Slicers

◀◀ (Cutting discs for TRS)

Description	Code	USD
<p>Dicing Grid 3/16" x 3/16" (5 x 5mm) (can be combined with Slicing Discs [C] and Wavy Slicing Discs (CW))</p> <p>WxDxH 8 1/4"x 9 "x 0 7/8"</p> <p>Shipping weight lbs: 2 CuFt: 0.12</p>	<p><b>653566</b> MT05T</p>	<p><b>\$ 390</b></p>
<p>Dicing Grid 5/16" x 5/16" (8 x 8mm) (can be combined with Slicing Discs [C] and Wavy Slicing Discs (CW))</p> <p>WxDxH 8 1/4"x 9 "x 0 7/8"</p> <p>Shipping weight lbs: 1 CuFt: 0.12</p>	<p><b>653567</b> MT08T</p>	<p><b>\$ 390</b></p>
<p>Dicing Grid 3/8" x 3/8" (10 x 10mm) (can be combined with Slicing Discs [C] and Wavy Slicing Discs (CW))</p> <p>WxDxH 8 1/4"x 9 "x 0 7/8"</p> <p>Shipping weight lbs: 1 CuFt: 0.12</p>	<p><b>653568</b> MT10T</p>	<p><b>\$ 390</b></p>
<p>Dicing Grid 15/32" x 15/32" (12 x 12mm) (can be combined with Slicing Discs [C] and Wavy Slicing Discs (CW))</p> <p>WxDxH 8 1/4"x 9 "x 0 7/8"</p> <p>Shipping weight lbs: 2 CuFt: 0.12</p>	<p><b>653569</b> MT12T</p>	<p><b>\$ 390</b></p>
<p>Dicing Grid 25/32" x 25/32" (20 x 20mm) (can be combined with Slicing Discs [C] and Wavy Slicing Discs (CW))</p> <p>WxDxH 8 1/4"x 9 "x 0 7/8"</p> <p>Shipping weight lbs: 2 CuFt: 0.12</p>	<p><b>653570</b> MT20T</p>	<p><b>\$ 390</b></p>
<p>Grid for Chips 1/4" (6mm) (can be combined with Slicing Discs [C] and Wavy Slicing Discs (CW))</p> <p>WxDxH 8 1/4"x 9 "x 0 7/8"</p> <p>Shipping weight lbs: 2 CuFt: 0.12</p>	<p><b>653571</b> FT06</p>	<p><b>\$ 390</b></p>



◀◀ (Cutting discs for TRS)

Description	Code	USD
<p>Dicing kit 10x10x10mm, diam. 205mm (10mm aluminum slicing pressing disc, 10mm grid and grid cleaning tool)</p> <p>WxDxH 8 1/16"x 8 1/16"x 1 5/16"</p> <p>Shipping weight lbs: 4 CuFt: 0.08</p> <p><b>Included Accessory</b></p> <p>650110 Cleaning tool for TRS, TRK &amp; TR210 3/16"-5/16"-3/8" (5-8-10 mm) dicing grids 1</p> <p>650115 Specialty aluminum slicing disc for tomato and onions 8 mm 10 mm 1</p> <p>653568 Dicing Grid 3/8" x 3/8" (10 x 10mm) (can be combined with Slicing Discs [C] and Wavy Slicing Discs (CW)) 1</p>	<p><b>650112</b> DICINGKIT10</p>	<p><b>\$ 591</b></p>
<p>Slicing Disc 1/32" (1mm) (can be combined with Dicing Grids (MT) and Grids for Chips (FT))</p> <p>WxDxH 8 1/16"x 8 1/16"x 1 3/8"</p> <p>Shipping weight lbs: 2 CuFt: 0.12</p>	<p><b>650082</b> C1SX</p>	<p><b>\$ 390</b></p>
<p>Grid for Chips 5/16" (8mm) (can be combined with Slicing Discs [C] and Wavy Slicing Discs (CW))</p> <p>WxDxH 8 1/4"x 9" x 0 7/8"</p> <p>Shipping weight lbs: 1 CuFt: 0.12</p>	<p><b>653572</b> FT08</p>	<p><b>\$ 390</b></p>
<p>Grid for Chips 3/8" (10mm) (can be combined with Slicing Discs [C] and Wavy Slicing Discs (CW))</p> <p>WxDxH 8 1/4"x 9" x 0 7/8"</p> <p>Shipping weight lbs: 2 CuFt: 0.12</p>	<p><b>653573</b> FT10</p>	<p><b>\$ 390</b></p>
<p>Cleaning tool for TRS, TRK &amp; TR210 3/16"-5/16"-3/8" (5-8-10 mm) dicing grids</p> <p>WxDxH 5 11/16"x 5 11/16"x 1"</p> <p>CuFt: 0.08</p>	<p><b>650110</b> GRID</p>	<p><b>\$ 94</b></p>
<p>Julienne Disc 3/8" (10mm)</p> <p>WxDxH 8 1/16"x 8 1/16"x 1 3/8"</p> <p>Shipping weight lbs: 2 CuFt: 0.12</p>	<p><b>650080</b> AS10XX</p>	<p><b>\$ 482</b></p>



## Food Preparation

### Vegetable Slicers and Manual Slicers

#### TR260

Description	Code	USD
<p>TR260 Vegetable Slicer - 2 Speed - lever hopper - 208V</p> <p>2 electric kW 208-240 V 3 60 Hz 2 electric kW 208-240 V 3 60 Hz USA NEMA L15-20P</p> <p><b>ETL C&amp;US;ETL SANITATION</b></p> <p>WxDxH 29 1/2"x 14 15/16"x 18 1/8"</p> <p>Shipping weight lbs: 146 CuFt: 16.95</p> <p><b>Included Accessory</b></p> <p>650036 Feed tray to be combined with cabbage hopper &amp; long vegetable hopper 1</p> <p>653510 Lever feed hopper. 1</p>	<p><b>603286</b> TR260FH23U</p>	<p><b>\$ 17,449</b></p>



#### Accessories for TR260

Description	Code	USD
<p>Automatic hopper for TR260</p> <p>WxDxH 28 3/4"x 19 5/16"x 18 1/2"</p> <p>Shipping weight lbs: 51 CuFt: 8.52</p>	<p><b>653037</b> AH260</p>	<p><b>\$ 7,883</b></p>
<p>Cabbage hopper for TR260</p> <p>WxDxH 19 5/16"x 22 1/16"x 24 1/32"</p> <p>Shipping weight lbs: 42 CuFt: 6.13</p>	<p><b>653048</b> CABH260</p>	<p><b>\$ 8,351</b></p>
<p>Feed tray to be combined with cabbage hopper &amp; long vegetable hopper</p> <p>WxDxH 15 1/2"x 6 5/16"x 16 7/16"</p> <p>Shipping weight lbs: 12 CuFt: 1.85</p>	<p><b>650036</b> FED260</p>	<p><b>\$ 987</b></p>
<p>Long vegetable accessory, for lever-operated hopper (to change the lever-operated hopper into long vegetable hopper)</p> <p>WxDxH 9 1/16"x 4 5/16"x 9 13/16"</p> <p>Shipping weight lbs: 12 CuFt: 0.76</p>	<p><b>653223</b> LVALH260</p>	<p><b>\$ 1,550</b></p>



◀◀ (Accessories for TR260)

Description	Code	USD
<p>Mobile stand, stainless steel</p> <p>WxDxH 17 1/2"x 20 11/16"x 27 3/16"</p> <p>Shipping weight lbs: 33 CuFt: 1.76</p>	<p><b>653017</b></p> <p>MSX</p>	<p><b>\$ 2,089</b></p>
<p>Blade rack, stainless steel</p> <p>WxDxH 7 7/8"x 13 3/4"x 7 7/8"</p> <p>Shipping weight lbs: 6 CuFt: 1.10</p>	<p><b>653212</b></p> <p>DRX</p>	<p><b>\$ 769</b></p>
<p>Julienne Disc Stainless Steel 5/64" (2mm)</p> <p>WxDxH 11 13/16"x 11 13/16"x 2 "</p> <p>Shipping weight lbs: 5 CuFt: 0.34</p>	<p><b>653195</b></p> <p>A302</p>	<p><b>\$ 1,448</b></p>
<p>Julienne Disc Stainless Steel 1/8" (3mm)</p> <p>WxDxH 11 13/16"x 11 13/16"x 2 "</p> <p>Shipping weight lbs: 7 CuFt: 0.33</p>	<p><b>653196</b></p> <p>A303</p>	<p><b>\$ 1,448</b></p>
<p>Julienne Disc Stainless Steel 5/32" (4mm)</p> <p>WxDxH 11 13/16"x 11 13/16"x 2 "</p> <p>Shipping weight lbs: 5 CuFt: 0.34</p>	<p><b>653197</b></p> <p>A304</p>	<p><b>\$ 1,448</b></p>
<p>Julienne Disc Stainless Steel 1/4" (6mm)</p> <p>WxDxH 11 13/16"x 11 13/16"x 2 "</p> <p>Shipping weight lbs: 4 CuFt: 0.34</p>	<p><b>653198</b></p> <p>AF306</p>	<p><b>\$ 1,448</b></p>



## Food Preparation

### Vegetable Slicers and Manual Slicers

◀◀ (Accessories for TR260)

Description	Code	USD
Julienne Disc Stainless Steel 5/16" (8mm) WxDxH 11 13/16"x 11 13/16"x 2 " Shipping weight lbs: 7	<b>653199</b> AF308	<b>\$ 1,448</b>
Julienne Disc Stainless Steel 3/8" (10mm) WxDxH 11 13/16"x 11 13/16"x 2 " Shipping weight lbs: 4 CuFt: 0.34	<b>653200</b> AF310	<b>\$ 1,448</b>



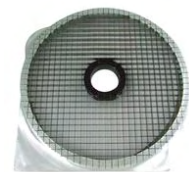
### Dicing grids for TR260

Description	Code	USD
Dicing Grid Stainless Steel 3/8" (10mm) WxDxH 12 5/8"x 12 5/8"x 1 3/16" Shipping weight lbs: 4 CuFt: 0.79	<b>653051</b> MT310	<b>\$ 2,046</b>
Dicing Grid Stainless Steel 15/32" (12mm) WxDxH 12 5/8"x 12 5/8"x 1 3/16" Shipping weight lbs: 4 CuFt: 0.24	<b>653301</b> MT312	<b>\$ 2,046</b>
Dicing Grid Stainless Steel 5/8" (16mm) WxDxH 12 5/8"x 12 5/8"x 1 3/16" Shipping weight lbs: 3 CuFt: 0.25	<b>653052</b> MT316	<b>\$ 2,046</b>
Dicing Grid Stainless Steel 25/32" (20mm) WxDxH 12 5/8"x 12 5/8"x 1 3/16" Shipping weight lbs: 3 CuFt: 0.79	<b>653053</b> MT320	<b>\$ 2,046</b>



◀◀ (Dicing grids for TR260)

Description	Code	USD
Dicing Grid Stainless Steel 31/32" (25mm) WxDxH 12 5/8"x 12 5/8"x 1 3/16" Shipping weight lbs: 3 CuFt: 0.79	<b>653054</b> MT325	<b>\$ 2,046</b>
Dicing Grid Stainless Steel 1 1/4" (32mm) WxDxH 12 5/8"x 12 5/8"x 1 3/16" Shipping weight lbs: 4 CuFt: 0.20	<b>653055</b> MT332	<b>\$ 2,046</b>



**Cutting discs for cabbage for TR260**

Description	Code	USD
Cabbage slicing disc in stainless steel 1/32" (1mm) with Central Shaft for Core Removal (to be used with cabbage feed hopper) WxDxH 12 3/16"x 12 3/16"x 5 15/16" Shipping weight lbs: 7 CuFt: 1.22	<b>653009</b> D601	<b>\$ 1,448</b>
Cabbage slicing disc in stainless steel 5/64" (2mm) with Central Shaft for Core Removal (to be used with cabbage feed hopper) WxDxH 12 3/16"x 12 3/16"x 5 15/16" Shipping weight lbs: 7 CuFt: 0.91	<b>653227</b> D602	<b>\$ 1,448</b>
Cabbage slicing disc in stainless steel 1/8" (3mm) with Central Shaft for Core Removal (to be used with cabbage feed hopper) WxDxH 12 3/16"x 12 3/16"x 5 15/16" Shipping weight lbs: 7 CuFt: 1.22	<b>653228</b> D603	<b>\$ 1,448</b>
Grating Disc Stainless Steel 9/32" (7mm) for Cabbage with Central Shaft for Core Removal (to be used with cabbage feed hopper) WxDxH 11 13/16"x 11 13/16"x 1 9/16" Shipping weight lbs: 7	<b>650157</b> DJ607N	<b>\$ 1,448</b>



## Food Preparation

### Vegetable Slicers and Manual Slicers

#### Cutting discs for TR260

Description	Code	USD
Grating Disc Stainless Steel 5/64" (2mm) WxDxH 11 13/16"x 11 13/16"x 1 9/16" Shipping weight lbs: 4 CuFt: 0.68	<b>650150</b> J302N	<b>\$ 1,340</b>
Grating Disc Stainless Steel 1/8" (3mm) WxDxH 11 13/16"x 11 13/16"x 1 9/16" Shipping weight lbs: 4 CuFt: 0.68	<b>650151</b> J303N	<b>\$ 1,340</b>
Grating Disc Stainless Steel 5/32" (4mm) WxDxH 11 13/16"x 11 13/16"x 1 9/16" Shipping weight lbs: 4 CuFt: 0.56	<b>650152</b> J304N	<b>\$ 1,340</b>
Grating Disc Stainless Steel 9/32" (7mm) WxDxH 11 13/16"x 11 13/16"x 1 9/16" Shipping weight lbs: 4 CuFt: 0.68	<b>650153</b> J307N	<b>\$ 1,340</b>
Grating Disc Stainless Steel 11/32" (9mm) WxDxH 11 13/16"x 11 13/16"x 1 9/16" Shipping weight lbs: 7 CuFt: 0.68	<b>650154</b> J309N	<b>\$ 1,340</b>
Grating Disc Stainless Steel for Parmesan/Chocolate WxDxH 11 13/16"x 11 13/16"x 1 9/16" Shipping weight lbs: 7 CuFt: 0.68	<b>650148</b> P300	<b>\$ 1,340</b>





◀◀ (Cutting discs for TR260)

Description	Code	USD
Grating Disc Stainless Steel for Breadcrumbs/Potatoes WxDxH 11 13/16"x 11 13/16"x 1 9/16" Shipping weight lbs: 7 CuFt: 0.68	<b>650149</b> K300	<b>\$ 1,340</b>
Julienne Disc Stainless Steel 5/64" (2mm) WxDxH 11 13/16"x 11 13/16"x 2 " Shipping weight lbs: 5 CuFt: 0.34	<b>653195</b> A302	<b>\$ 1,448</b>
Julienne Disc Stainless Steel 1/8" (3mm) WxDxH 11 13/16"x 11 13/16"x 2 " Shipping weight lbs: 7 CuFt: 0.33	<b>653196</b> A303	<b>\$ 1,448</b>
Julienne Disc Stainless Steel 5/32" (4mm) WxDxH 11 13/16"x 11 13/16"x 2 " Shipping weight lbs: 5 CuFt: 0.34	<b>653197</b> A304	<b>\$ 1,448</b>
Julienne Disc Stainless Steel 1/4" (6mm) WxDxH 11 13/16"x 11 13/16"x 2 " Shipping weight lbs: 4 CuFt: 0.34	<b>653198</b> AF306	<b>\$ 1,448</b>
Julienne Disc Stainless Steel 5/16" (8mm) WxDxH 11 13/16"x 11 13/16"x 2 " Shipping weight lbs: 7	<b>653199</b> AF308	<b>\$ 1,448</b>



## Food Preparation

### Vegetable Slicers and Manual Slicers

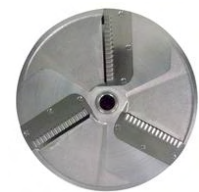
◀◀ (Cutting discs for TR260)

Description	Code	USD
<p>Julienne Disc Stainless Steel 3/8" (10mm)</p> <p>WxDxH 11 13/16"x 11 13/16"x 2 "</p> <p>Shipping weight lbs: 4 CuFt: 0.34</p>	<p><b>653200</b></p> <p>AF310</p>	<p><b>\$ 1,448</b></p>
<p>Slicing Disc Stainless Steel 1/32" (1mm)</p> <p>WxDxH 11 13/16"x 11 13/16"x 1 9/16"</p> <p>Shipping weight lbs: 7 CuFt: 0.68</p>	<p><b>653188</b></p> <p>C301</p>	<p><b>\$ 1,340</b></p>
<p>Slicing Disc Stainless Steel 5/64" (2mm)</p> <p>WxDxH 11 13/16"x 11 13/16"x 2 "</p> <p>Shipping weight lbs: 5 CuFt: 0.40</p>	<p><b>653172</b></p> <p>C302</p>	<p><b>\$ 1,340</b></p>
<p>Slicing Disc Stainless Steel 1/8" (3mm)</p> <p>WxDxH 11 13/16"x 11 13/16"x 2 "</p> <p>Shipping weight lbs: 7 CuFt: 0.34</p>	<p><b>653173</b></p> <p>C303</p>	<p><b>\$ 1,340</b></p>
<p>Slicing Disc Stainless Steel 3/16" (5mm)</p> <p>WxDxH 11 13/16"x 11 13/16"x 2 "</p> <p>Shipping weight lbs: 7 CuFt: 0.33</p>	<p><b>653189</b></p> <p>C305</p>	<p><b>\$ 1,340</b></p>
<p>Slicing Disc Stainless Steel 1/4" (6mm)</p> <p>WxDxH 11 13/16"x 11 13/16"x 2 "</p> <p>Shipping weight lbs: 7 CuFt: 0.39</p>	<p><b>653190</b></p> <p>C306</p>	<p><b>\$ 1,340</b></p>



◀◀ (Cutting discs for TR260)

Description	Code	USD
<p>Slicing Disc Stainless Steel 5/16" (8mm)</p> <p>WxDxH 11 13/16"x 11 13/16"x 2 "</p> <p>Shipping weight lbs: 7 CuFt: 0.33</p>	<p><b>653191</b> C308</p>	<p><b>\$ 1,340</b></p>
<p>Slicing Disc Stainless Steel 3/8" (10mm)</p> <p>WxDxH 11 13/16"x 11 13/16"x 2 "</p> <p>Shipping weight lbs: 7 CuFt: 0.33</p>	<p><b>653192</b> C310</p>	<p><b>\$ 1,340</b></p>
<p>Slicing Disc Stainless Steel 5/8" (16mm)</p> <p>WxDxH 11 13/16"x 11 13/16"x 2 "</p> <p>Shipping weight lbs: 4 CuFt: 0.34</p>	<p><b>653193</b> C316</p>	<p><b>\$ 1,340</b></p>
<p>Krinkle Cut Disc Stainless Steel 5/64" (2mm)</p> <p>WxDxH 11 13/16"x 11 13/16"x 2 "</p> <p>Shipping weight lbs: 4</p>	<p><b>653217</b> C302W</p>	<p><b>\$ 1,340</b></p>
<p>Krinkle Cut Disc Stainless Steel 1/8" (3mm)</p> <p>WxDxH 11 13/16"x 11 13/16"x 2 "</p> <p>Shipping weight lbs: 4</p>	<p><b>653218</b> C303W</p>	<p><b>\$ 1,340</b></p>
<p>Krinkle Cut Disc Stainless Steel 1/4" (6mm)</p> <p>WxDxH 11 13/16"x 11 13/16"x 2 "</p> <p>Shipping weight lbs: 4 CuFt: 0.33</p>	<p><b>653219</b> C306W</p>	<p><b>\$ 1,340</b></p>



## Food Preparation

### Vegetable Slicers and Manual Slicers

#### Tomato Slicer CT6

Description	Code	USD
<p>Tomato Slicer, manual, 15/64 (6mm) slice, 11 slices, aluminum &amp; stainless steel construction, suction cup base</p> <p><b>ETL C&amp;US;ETL SANITATION</b></p> <p>WxDxH 5 11/16"x 16 13/16"x 9 7/16"</p> <p>Shipping weight lbs: 9 CuFt: 1.10</p> <p><b>Included Accessory</b></p> <p>653099 Tomato Guide for 1/4" slicer 1</p> <p>653100 Blade assembly for 1/4" tomato slicer 1</p>	<p><b>601443</b> CT6U</p>	<p><b>\$ 901</b></p>



#### Accessories for Tomato Slicer CT6

Description	Code	USD
<p>Blade assembly for 1/4" tomato slicer</p> <p>WxDxH 10 13/16"x 2 15/16"x 1 3/8"</p> <p>Shipping weight lbs: 1 CuFt: 0.07</p>	<p><b>653100</b> CB6</p>	<p><b>\$ 266</b></p>
<p>Tomato Guide for 1/4" slicer</p> <p>WxDxH 3 15/16"x 4 1/8"x 5 5/16"</p> <p>Shipping weight lbs: 1 CuFt: 0.04</p>	<p><b>653099</b> TG6</p>	<p><b>\$ 164</b></p>



**TrinityPro Cutter 2.7 QT**

Description	Code	USD
Cutter Mixer 2.7 qt with transparent copolyester bowl, 1800 rpm, USA plug 0.75 electric kW 115 V 1N 60 Hz 0.75 electric kW 115 V 1N 60 Hz USA NEMA 5-15P <b>ErgoCert 4*;ETL C&amp;US;ETL SANITATION</b> WxDxH 9 3/4"x 12 15/16"x 17 15/16" Shipping weight lbs: 38 CuFt: 3.97 <b>Included Accessory</b> 650117 1 650226 1 650229 1 650230 1	<b>600991</b> K26PUS	<b>\$ 1,796</b>



**Accessories for TrinityPro Cutter 2.7 QT**

Description	Code	USD
Microtoothed blade rotor for 2.6lt Cutter Mixer WxDxH 6 5/16"x 6 5/16"x 3 9/16" Shipping weight lbs: 1 CuFt: 0.07	<b>650226</b> ROTMT26	<b>\$ 262</b>
Smooth blade rotor for 2.6lt Cutter Mixer WxDxH 6 5/16"x 6 5/16"x 3 9/16" Shipping weight lbs: 1 CuFt: 0.07	<b>650227</b> ROTS26	<b>\$ 262</b>
Stainless steel bowl for 2,6lt Cutter Mixer WxDxH 7 7/8"x 10 5/8"x 6 1/2" Shipping weight lbs: 2	<b>650228</b> BOL26	<b>\$ 654</b>
Transparent copolyester bowl for 2,6lt Cutter Mixer WxDxH 7 7/8"x 10 5/8"x 6 1/2" Shipping weight lbs: 2	<b>650229</b> BOLP26	<b>\$ 327</b>



## Food Preparation

### Food Processors

◀◀ (Accessories for TrinityPro Cutter 2.7 QT)

Description	Code	USD
Scraper for 2.6lt Cutter Mixer bowl WxDxH 6 11/16"x 6 11/16"x 4 1/2" Shipping weight lbs: 2	<b>650230</b> SCR26	\$ 78
Transparent lid for 2,6lt Cutter Mixer bowl WxDxH 8 1/16"x 8 1/16"x 2 3/4" Shipping weight lbs: -1 CuFt: -1	<b>650117</b> LID26	\$ 111
Stainless steel bowl for 2,6lt Cutter Mixer, microtoothed rotor, lid with scraper WxDxH 7 7/8"x 10 5/8"x 9 7/16" Shipping weight lbs: 2 <b>Included Accessory</b> 650117 1 650226 1 650228 1 650230 1	<b>650231</b> RED26	\$ 1,111
Microtoothed blade rotor for 3.6lt Cutter Mixer WxDxH 6 7/8"x 6 7/8"x 4 5/16" Shipping weight lbs: 1 CuFt: 0.07	<b>650233</b> ROTMT36	\$ 262
Smooth blade rotor for 3.6lt Cutter Mixer WxDxH 6 7/8"x 6 7/8"x 4 5/16" Shipping weight lbs: 1 CuFt: 0.07	<b>650234</b> ROT36	\$ 262
Stainless steel bowl for 3.6lt Cutter Mixer WxDxH 8 11/16"x 11 7/16"x 7 1/4" Shipping weight lbs: 2	<b>650235</b> BOL36	\$ 818



◀◀ (Accessories for TrinityPro Cutter 2.7 QT)

Description	Code	USD
Scraper for 3.6lt Cutter Mixer bowl WxDxH 7 1/4"x 7 1/4"x 5 3/8" Shipping weight lbs: 2	<b>650236</b> SCR36	<b>\$ 80</b>
Transparent lid without sealing for 3,6lt Cutter Mixer bowl (1 speed models) WxDxH 8 11/16"x 8 11/16"x 2 13/16" Shipping weight lbs: -1 CuFt: -1	<b>650118</b> LID36	<b>\$ 111</b>



### TrinityPro Cutter 3.8 QT

Description	Code	USD
Cutter Mixer 3.8 qt with stainless steel bowl, 1800 rpm, USA plug 1 electric kW 115 V 1N 60 Hz 1 electric kW 115 V 1N 60 Hz USA NEMA 5-15P <b>ErgoCert 4*;ETL C&amp;US;ETL SANITATION</b> WxDxH 9 15/16"x 13 1/8"x 18 3/4" Shipping weight lbs: 44 CuFt: 3.97 <b>Included Accessory</b> 650118 1 650233 1 650235 1 650236 1	<b>600999</b> K36US	<b>\$ 3,036</b>



### Accessories for TrinityPro Cutter 3.8 QT

Description	Code	USD
Microtoothed blade rotor for 3.6lt Cutter Mixer WxDxH 6 7/8"x 6 7/8"x 4 5/16" Shipping weight lbs: 1 CuFt: 0.07	<b>650233</b> ROTMT36	<b>\$ 262</b>



## Food Preparation

### Food Processors

◀◀ (Accessories for TrinityPro Cutter 3.8 QT)

Description	Code	USD
Smooth blade rotor for 3.6lt Cutter Mixer WxDxH 6 7/8"x 6 7/8"x 4 5/16" Shipping weight lbs: 1 CuFt: 0.07	<b>650234</b> ROTS36	<b>\$ 262</b>
Stainless steel bowl for 3.6lt Cutter Mixer WxDxH 8 11/16"x 11 7/16"x 7 1/4" Shipping weight lbs: 2	<b>650235</b> BOL36	<b>\$ 818</b>
Scraper for 3.6lt Cutter Mixer bowl WxDxH 7 1/4"x 7 1/4"x 5 3/8" Shipping weight lbs: 2	<b>650236</b> SCR36	<b>\$ 80</b>
Transparent lid without sealing for 3,6lt Cutter Mixer bowl (1 speed models) WxDxH 8 11/16"x 8 11/16"x 2 13/16" Shipping weight lbs: -1 CuFt: -1	<b>650118</b> LID36	<b>\$ 111</b>
Microtoothed blade rotor for 2.6lt Cutter Mixer WxDxH 6 5/16"x 6 5/16"x 3 9/16" Shipping weight lbs: 1 CuFt: 0.07	<b>650226</b> ROTMT26	<b>\$ 262</b>
Smooth blade rotor for 2.6lt Cutter Mixer WxDxH 6 5/16"x 6 5/16"x 3 9/16" Shipping weight lbs: 1 CuFt: 0.07	<b>650227</b> ROTS26	<b>\$ 262</b>





◀◀ (Accessories for TrinityPro Cutter 3.8 QT)

Description	Code	USD
Stainless steel bowl for 2,6lt Cutter Mixer WxDxH 7 7/8"x 10 5/8"x 6 1/2" Shipping weight lbs: 2	<b>650228</b> BOL26	<b>\$ 654</b>
Scraper for 2.6lt Cutter Mixer bowl WxDxH 6 11/16"x 6 11/16"x 4 1/2" Shipping weight lbs: 2	<b>650230</b> SCR26	<b>\$ 78</b>
Transparent lid for 2,6lt Cutter Mixer bowl WxDxH 8 1/16"x 8 1/16"x 2 3/4" Shipping weight lbs: -1 CuFt: -1	<b>650117</b> LID26	<b>\$ 111</b>
Transparent copolyester bowl for 2,6lt Cutter Mixer WxDxH 7 7/8"x 10 5/8"x 6 1/2" Shipping weight lbs: 2	<b>650229</b> BOLP26	<b>\$ 327</b>
Stainless steel bowl for 2,6lt Cutter Mixer, microtoothed rotor, lid with scraper WxDxH 7 7/8"x 10 5/8"x 9 7/16" Shipping weight lbs: 2 <b>Included Accessory</b> 650117 1 650226 1 650228 1 650230 1	<b>650231</b> RED26	<b>\$ 1,111</b>



## Food Preparation

### Food Processors

#### K45 - 4.7 quart capacity

Description	Code	USD
<p>Vertical Cutter/Mixer, bench-style, variable speed (300–3700 RPM). Supplied with 4.7 qt removable stainless steel bowl with clear BPA-free lid, equipped with scraper. Microtooth blade rotor and metal motor housing, 1-1/4 HP</p> <p>1 electric kW 110-120 V 1N 60 Hz 1 electric kW 110-120 V 1N 60 Hz USA NEMA 5-15P</p> <p><b>ETL C&amp;US;ETL SANITATION</b> WxDxH 10 1/16"x 16 5/16"x 19 " Shipping weight lbs: 55 CuFt: 3.50</p> <p><b>Included Accessory</b></p> <p>650099 Lid &amp; bowl scraper, 4.7 quart, for cutter/mixer 1 653589 Bowl, 4.7 quart, for cutter/mixer, stainless steel 1 653876 1</p>	<p><b>600518</b> K45YVVU</p>	<p><b>\$ 4,621</b></p>



#### Accessories for K45

Description	Code	USD
<p>Microtoothed blade rotor for 4,5 lt cutter mixer</p> <p>WxDxH 7 11/16"x 7 11/16"x 6 1/16" Shipping weight lbs: 2 CuFt: 0.26</p>	<p><b>653876</b> MBRK45B</p>	<p><b>\$ 388</b></p>
<p>Lid &amp; bowl scraper, 4.7 quart, for cutter/mixer</p> <p>WxDxH 10 1/4"x 14 9/16"x 3 1/8" Shipping weight lbs: 3 CuFt: 0.80</p>	<p><b>650099</b> LBSK245</p>	<p><b>\$ 572</b></p>
<p>Bowl, 4.7 quart, for cutter/mixer, stainless steel</p> <p>WxDxH 9 1/4"x 11 1/32"x 6 5/16" Shipping weight lbs: 3 CuFt: 0.58</p>	<p><b>653589</b> B XK45</p>	<p><b>\$ 725</b></p>



**K55 - 5.8 quart capacity**

Description	Code	USD
<p>Vertical Cutter/Mixer, bench-style, variable speed (300-3700 RPM). Supplied with 5.8 quart removable stainless steel bowl with clear BPA-free lid, equipped with scraper. Microtooth blade rotor and metal motor housing 1-1/3HP</p> <p>1.30 electric kW 110-120 V 1N 60 Hz                      1.30 electric kW 110-120 V 1N 60 Hz USA                      NEMA 5-15P</p> <p><b>ETL C&amp;US;ETL SANITATION</b></p> <p>WxDxH 10 1/16"x 16 5/16"x 19 "</p> <p>Shipping weight lbs: 57 CuFt: 3.50</p> <p><b>Included Accessory</b></p> <p>650102 Lid &amp; bowl scraper, 5.8 quart, for cutter/mixer 1</p> <p>653590 Bowl, 5.8 quart, for cutter/mixer, stainless steel 1</p> <p>653879 1</p>	<p><b>600519</b> K55YVVU</p>	<p><b>\$ 4,951</b></p>



**Accessories for K55**

Description	Code	USD
<p>Bowl, 5.8 quart, for cutter/mixer, stainless steel</p> <p>WxDxH 9 1/4"x 11 1/32"x 6 5/16"</p> <p>Shipping weight lbs: 4</p>	<p><b>653590</b> BXK55</p>	<p><b>\$ 725</b></p>
<p>Lid &amp; bowl scraper, 5.8 quart, for cutter/mixer</p> <p>WxDxH 9 13/16"x 11 5/8"x 10 1/4"</p> <p>Shipping weight lbs: 3 CuFt: 0.86</p>	<p><b>650102</b> LBSK255</p>	<p><b>\$ 572</b></p>



## Food Preparation

### Food Processors

#### K70 - 7.4 quart capacity

Description	Code	USD
<p>Vertical Cutter/Mixer, bench-style, variable speed (300-3700 RPM), 7.4 quart capacity bowl, removable bowl design, stainless steel bowl with clear BPA-free lid, microtooth blade rotor, stainless steel housing, 300-3300 RPM, 2 HP, 120v/60/1-ph, 15.0 amps (</p> <p>1.50 electric kW 110-120 V 1N 60 Hz 1.50 electric kW 110-120 V 1N 60 Hz USA NEMA 5-15P</p> <p><b>ETL C&amp;US;ETL SANITATION</b> WxDxH 10 1/16"x 16 5/8"x 20 9/16" Shipping weight lbs: 60 CuFt: 3.50</p> <p><b>Included Accessory</b></p> <p>650104 Lid &amp; bowl scraper, 7.4 quart, for cutter/mixer 1 653593 Bowl, 7.4 quart, for cutter/mixer, stainless steel 1 653874 1</p>	<p><b>600520</b> K70YVVU</p>	<p><b>\$ 5,269</b></p>



#### Accessories for K70

Description	Code	USD
<p>Microtoothed blade rotor for 7 lt cutter mixer</p> <p>WxDxH 8 7/16"x 8 7/16"x 7 5/8" Shipping weight lbs: 2 CuFt: 0.26</p>	<p><b>653874</b> MBRK70B</p>	<p><b>\$ 388</b></p>
<p>Bowl, 7.4 quart, for cutter/mixer, stainless steel</p> <p>WxDxH 9 1/4"x 9 1/4"x 7 7/8" Shipping weight lbs: 4 CuFt: 0.69</p>	<p><b>653593</b> BXX70</p>	<p><b>\$ 725</b></p>
<p>Lid &amp; bowl scraper, 7.4 quart, for cutter/mixer</p> <p>WxDxH 12 3/16"x 12 3/16"x 12 3/16" Shipping weight lbs: 3 CuFt: 0.89</p>	<p><b>650104</b> LBSK270</p>	<p><b>\$ 572</b></p>



**K120S - 12.2 quart capacity**

Description	Code	USD
<p>12.2QT + CUTTER MIXER - MICRO TOOTHED BLADES - 2 SPEEDS - S/S BOWL</p> <p>2.20 electric kW 208-240 V 3 60 Hz 2.20 electric kW 208-240 V 3 60 Hz</p> <p><b>ETL C&amp;US;ETL SANITATION</b></p> <p>WxDxH 16 3/8"x 26 3/4"x 20 3/8"</p> <p>Shipping weight lbs: 165 CuFt: 11.64</p> <p><b>Included Accessory</b></p> <p>650059 Scraper for K120S cutter mixer 1 650060 Micro-toothed blade rotor for 12.2qt cutter mixer 1 650073 Bowl, 12.2 quart, for cutter/mixer, stainless steel 1</p>	<p><b>600085</b> K120S2U</p>	<p><b>\$ 14,222</b></p>



**Accessories for K120S**

Description	Code	USD
<p>Bowl, 12.2 quart, for cutter/mixer, stainless steel</p> <p>WxDxH 16 9/16"x 13 3/8"x 7 1/16"</p> <p>Shipping weight lbs: 11 CuFt: 1.64</p>	<p><b>650073</b> BX115L</p>	<p><b>\$ 2,661</b></p>
<p>Micro-toothed blade rotor for 12.2qt cutter mixer</p> <p>WxDxH 11 1/8"x 11 1/8"x 6 5/16"</p> <p>Shipping weight lbs: 4 CuFt: 0.59</p>	<p><b>650060</b> MBR115</p>	<p><b>\$ 1,584</b></p>
<p>Blade rotor, serrated, for 12.2 quart cutter/mixer</p> <p>WxDxH 11 1/32"x 11 1/32"x 5 15/16"</p> <p>Shipping weight lbs: 5 CuFt: 0.72</p>	<p><b>653299</b> KKR115</p>	<p><b>\$ 1,522</b></p>
<p>Scraper for K120S cutter mixer</p> <p>WxDxH 11 5/8"x 3 9/16"x 9 7/16"</p> <p>Shipping weight lbs: 3 CuFt: 0.59</p>	<p><b>650059</b> SCR115</p>	<p><b>\$ 742</b></p>



**Food Preparation**

**Food Processors**

◀◀ (Accessories for K120S)

Description	Code	USD
Mobile stand, stainless steel WxDxH 17 1/2"x 20 11/16"x 27 3/16" Shipping weight lbs: 33 CuFt: 1.76	<b>653017</b> MSX	<b>\$ 2,089</b>



**Bermixer 350 W**

Description	Code	USD
<p>Bermixer PRO, portable, hand held, variable speed (up to 9000 RPM), handle grip, with 18" cutter tube, 1/2 HP, 350 watt, NEMA 5-15P</p> <p>0.35 electric kW 110-120 V 1 50/60 Hz 0.35 electric kW 110-120 V 1 50/60 Hz USA NEMA 5-15P</p> <p><b>ETL C&amp;US;ETL SANITATION</b></p> <p>WxDxH 5 7/16"x 4 3/4"x 30 1/8" Shipping weight lbs: 12 CuFt: 1.27</p> <p><b>Included Accessory</b> 650133 Stainless Steel cutter tube 18in (453mm) 1</p>	<p><b>602189</b> BP3545U</p>	<p><b>\$ 1,198</b></p>



**Accessories for Bermixer PRO 350 W**

Description	Code	USD
<p>Stainless Steel cutter tube 14in (353mm)</p> <p>WxDxH 4 5/16"x 4 5/16"x 13 7/8" Shipping weight lbs: 4 CuFt: 0.44</p>	<p><b>650132</b> BPT35</p>	<p><b>\$ 526</b></p>
<p>Stainless Steel cutter tube 18in (453mm)</p> <p>WxDxH 4 5/16"x 4 5/16"x 17 13/16" Shipping weight lbs: 3 CuFt: 0.44</p>	<p><b>650133</b> BPT45</p>	<p><b>\$ 600</b></p>
<p>Reinforced whisk 10in</p> <p>WxDxH 4 3/4"x 4 3/4"x 15 13/16" Shipping weight lbs: 3 CuFt: 0.44</p>	<p><b>653578</b> BMXRWSK</p>	<p><b>\$ 699</b></p>
<p>Bowl cradle for containers</p> <p>WxDxH 6 5/16"x 5 1/2"x 7 1/16" Shipping weight lbs: 3 CuFt: 0.49</p>	<p><b>653294</b> B2SUP</p>	<p><b>\$ 435</b></p>



## Food Preparation

### Immersion Blenders

◀◀ (Accessories for Bermixer PRO 350 W)

Description	Code	USD
Adjustable rail, for containers 15in - 26in WxDxH 27 9/16"x 5 15/16"x 1 9/16" Shipping weight lbs: 3 CuFt: 0.44	<b>653292</b> B2RAIL	<b>\$ 454</b>



### Bermixer 450 W

Description	Code	USD
Bermixer PRO, portable, hand held, variable speed (up to 9000 RPM), handle grip, with 18" cutter tube, 1/2 HP, 450 watt, NEMA 1-15P 0.45 electric kW 110-120 V 1 50/60 Hz 0.45 electric kW 110-120 V 1 50/60 Hz USA NEMA 5-15P <b>ETL C&amp;US;ETL SANITATION</b> WxDxH 5 7/16"x 4 3/4"x 30 1/8" Shipping weight lbs: 12 CuFt: 1.27 <b>Included Accessory</b> 650133 Stainless Steel cutter tube 18in (453mm) 1	<b>602190</b> BP4545U	<b>\$ 1,380</b>
Bermixer PRO, portable, hand held, variable speed (up to 9000 RPM), handle grip, with 22" cutter tube, 1/2 HP, 450 watt, NEMA 1-15P 0.45 electric kW 110-120 V 1 50/60 Hz 0.45 electric kW 110-120 V 1 50/60 Hz USA NEMA 5-15P <b>ETL C&amp;US;ETL SANITATION</b> WxDxH 5 7/16"x 4 3/4"x 34 1/16" Shipping weight lbs: 12 CuFt: 1.27 <b>Included Accessory</b> 650134 Stainless Steel cutter tube 22in (553mm) 1	<b>602191</b> BP4555U	<b>\$ 1,452</b>





**Accessories for Bermixer PRO 450 W**

Description	Code	USD
Stainless Steel cutter tube 14in (353mm) WxDxH 4 5/16"x 4 5/16"x 13 7/8" Shipping weight lbs: 4 CuFt: 0.44	<b>650132</b> BPT35	<b>\$ 526</b>
Stainless Steel cutter tube 18in (453mm) WxDxH 4 5/16"x 4 5/16"x 17 13/16" Shipping weight lbs: 3 CuFt: 0.44	<b>650133</b> BPT45	<b>\$ 600</b>
Stainless Steel cutter tube 22in (553mm) WxDxH 4 5/16"x 4 5/16"x 21 3/4" Shipping weight lbs: 3 CuFt: 0.44	<b>650134</b> BPT55	<b>\$ 673</b>
Reinforced whisk 10in WxDxH 4 3/4"x 4 3/4"x 15 13/16" Shipping weight lbs: 3 CuFt: 0.44	<b>653578</b> BMXRWSK	<b>\$ 699</b>
Bowl cradle for containers WxDxH 6 5/16"x 5 1/2"x 7 1/16" Shipping weight lbs: 3 CuFt: 0.49	<b>653294</b> B2SUP	<b>\$ 435</b>
Adjustable rail, for containers 15in - 26in WxDxH 27 9/16"x 5 15/16"x 1 9/16" Shipping weight lbs: 3 CuFt: 0.44	<b>653292</b> B2RAIL	<b>\$ 454</b>



## Food Preparation

### Immersion Blenders

#### Bermixer 650 W

Description	Code	USD
<p>Bermixer PRO, portable, hand held immersion blender, variable speed (up to 10000 RPM), handle grip, with 22" cutter tube, 1 HP, 650 watt, NEMA 1-15P</p> <p>0.65 electric kW 110-120 V 1 50/60 Hz 0.65 electric kW 110-120 V 1 50/60 Hz USA NEMA 5-15P</p> <p><b>ETL C&amp;US;ETL SANITATION</b></p> <p>WxDxH 5 7/16"x 4 3/4"x 34 1/16"</p> <p>Shipping weight lbs: 12 CuFt: 1.27</p> <p><b>Included Accessory</b></p> <p>650134 Stainless Steel cutter tube 22in (553mm) 1</p>	<p><b>602192</b> BP6555U</p>	<p><b>\$ 1,659</b></p>
<p>Bermixer PRO, portable, hand held immersion blender, variable speed, handle grip, with 26" cutter tube, 1 HP, 650 watt, NEMA 1-15P</p> <p>0.65 electric kW 110-120 V 1 50/60 Hz 0.65 electric kW 110-120 V 1 50/60 Hz USA NEMA 5-15P</p> <p><b>ETL C&amp;US;ETL SANITATION</b></p> <p>WxDxH 5 7/16"x 4 3/4"x 38 "</p> <p>Shipping weight lbs: 12 CuFt: 1.27</p> <p><b>Included Accessory</b></p> <p>650135 Stainless Steel cutter tube 26in (553mm) 1</p>	<p><b>602193</b> BP6565U</p>	<p><b>\$ 1,707</b></p>



#### Accessories for Bermixer PRO 650 W

Description	Code	USD
<p>Stainless Steel cutter tube 14in (353mm)</p> <p>WxDxH 4 5/16"x 4 5/16"x 13 7/8"</p> <p>Shipping weight lbs: 4 CuFt: 0.44</p>	<p><b>650132</b> BPT35</p>	<p><b>\$ 526</b></p>
<p>Stainless Steel cutter tube 18in (453mm)</p> <p>WxDxH 4 5/16"x 4 5/16"x 17 13/16"</p> <p>Shipping weight lbs: 3 CuFt: 0.44</p>	<p><b>650133</b> BPT45</p>	<p><b>\$ 600</b></p>



◀◀ (Accessories for Bermixer PRO 650 W)

Description	Code	USD
Stainless Steel cutter tube 22in (553mm) WxDxH 4 5/16"x 4 5/16"x 21 3/4" Shipping weight lbs: 3 CuFt: 0.44	<b>650134</b> BPT55	<b>\$ 673</b>
Stainless Steel cutter tube 26in (553mm) WxDxH 4 5/16"x 4 5/16"x 25 11/16" Shipping weight lbs: 4 CuFt: 0.44	<b>650135</b> BPT65	<b>\$ 747</b>
Reinforced whisk 10in WxDxH 4 3/4"x 4 3/4"x 15 13/16" Shipping weight lbs: 3 CuFt: 0.44	<b>653578</b> BMXRWSK	<b>\$ 699</b>
Bowl cradle for containers WxDxH 6 5/16"x 5 1/2"x 7 1/16" Shipping weight lbs: 3 CuFt: 0.49	<b>653294</b> B2SUP	<b>\$ 435</b>
Adjustable rail, for containers 15in - 26in WxDxH 27 9/16"x 5 15/16"x 1 9/16" Shipping weight lbs: 3 CuFt: 0.44	<b>653292</b> B2RAIL	<b>\$ 454</b>



## Food Preparation

### Immersion Blenders

#### Bermixer 750 W

Description	Code	USD
<p>Bermixer PRO, portable hand held immersion blender, variable speed, handle grip, with 22" stainless steel cutter tube, 1 HP, 750 watt.</p> <p>0.75 electric kW 110-120 V 1 50/60 Hz 0.75 electric kW 110-120 V 1 50/60 Hz USA NEMA 5-15P</p> <p><b>ETL C&amp;US;ETL SANITATION</b></p> <p>WxDxH 5 7/16"x 4 3/4"x 34 1/16"</p> <p>Shipping weight lbs: 12 CuFt: 1.27</p> <p><b>Included Accessory</b></p> <p>650134 Stainless Steel cutter tube 22in (553mm) 1</p>	<p><b>602194</b> BP7555U</p>	<p><b>\$ 1,756</b></p>
<p>Bermier PRO, portable, hand held immersion blender, variable speed (up to 10000 RPM), handle grip, with 26" cutter tube attachment, 750 watt, NEMA 5-15P</p> <p>0.75 electric kW 110-120 V 1 50/60 Hz 0.75 electric kW 110-120 V 1 50/60 Hz USA NEMA 5-15P</p> <p><b>ETL C&amp;US;ETL SANITATION</b></p> <p>WxDxH 5 7/16"x 4 3/4"x 38 "</p> <p>Shipping weight lbs: 12 CuFt: 1.27</p> <p><b>Included Accessory</b></p> <p>650135 Stainless Steel cutter tube 26in (553mm) 1</p>	<p><b>602195</b> BP7565U</p>	<p><b>\$ 1,852</b></p>



#### Accessories for Bermixer PRO 750 W

Description	Code	USD
<p>Stainless Steel cutter tube 14in (353mm)</p> <p>WxDxH 4 5/16"x 4 5/16"x 13 7/8"</p> <p>Shipping weight lbs: 4 CuFt: 0.44</p>	<p><b>650132</b> BPT35</p>	<p><b>\$ 526</b></p>
<p>Stainless Steel cutter tube 18in (453mm)</p> <p>WxDxH 4 5/16"x 4 5/16"x 17 13/16"</p> <p>Shipping weight lbs: 3 CuFt: 0.44</p>	<p><b>650133</b> BPT45</p>	<p><b>\$ 600</b></p>



◀◀ (Accessories for Bermixer PRO 750 W)

Description	Code	USD
Stainless Steel cutter tube 22in (553mm) WxDxH 4 5/16"x 4 5/16"x 21 3/4" Shipping weight lbs: 3 CuFt: 0.44	<b>650134</b> BPT55	<b>\$ 673</b>
Stainless Steel cutter tube 26in (553mm) WxDxH 4 5/16"x 4 5/16"x 25 11/16" Shipping weight lbs: 4 CuFt: 0.44	<b>650135</b> BPT65	<b>\$ 747</b>
Reinforced whisk 10in WxDxH 4 3/4"x 4 3/4"x 15 13/16" Shipping weight lbs: 3 CuFt: 0.44	<b>653578</b> BMXRWSK	<b>\$ 699</b>
Bowl cradle for containers WxDxH 6 5/16"x 5 1/2"x 7 1/16" Shipping weight lbs: 3 CuFt: 0.49	<b>653294</b> B2SUP	<b>\$ 435</b>
Adjustable rail, for containers 15in - 26in WxDxH 27 9/16"x 5 15/16"x 1 9/16" Shipping weight lbs: 3 CuFt: 0.44	<b>653292</b> B2RAIL	<b>\$ 454</b>



## Food Preparation

### Vegetable Washers and Spin Dryers

#### VP4

Description	Code	USD
<p>VP4 "Greens Machine" Vegetable Dryer, 20Gal (75Lt) with basket, stainless steel drum</p> <p>0.50 electric kW 120 V 1N 60 Hz 0.50 electric kW 120 V 1N 60 Hz USA NEMA 5-15P</p> <p><b>ETL C&amp;US;ETL SANITATION</b></p> <p>WxDxH 29 1/8"x 29 1/2"x 32 "</p> <p>Shipping weight lbs: 139 CuFt: 20.81</p> <p><b>Included Accessory</b></p> <p>653866 Basket for VP4 salad and vegetable dryer 1</p>	<p><b>602258</b> VP4</p>	<p><b>\$ 5,840</b></p>



#### Accessories for VP4

Description	Code	USD
<p>Basket for VP4 salad and vegetable dryer</p> <p><b>ETL C&amp;US;ETL SANITATION</b></p> <p>WxDxH 19 3/16"x 19 3/16"x 14 15/16"</p> <p>Shipping weight lbs: -1 CuFt: -1</p>	<p><b>653866</b> BKVP4</p>	<p><b>\$ 586</b></p>

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green&clean Undercounters

Description	Code	USD
<p>Undercounter Dishwasher and Glasswasher, WASH-SAFE CONTROL, Energy Star 3.0, 30 racks/hour - 208V/1N/60Hz</p> <p>6.85 electric kW 208 V 1 60 Hz 6.85 electric kW 208 V 1 60 Hz</p> <p><b>ENERGY STAR;ETL C&amp;US;ETL SANITATION</b></p> <p>WxDxH 23 5/8"x 24 3/16"x 32 1/4"</p> <p>Shipping weight lbs: 172 CuFt: 18.37</p> <p><b>Included Accessory</b></p> <p>864242 Yellow cutlery container 2 867002 Basket for (18) dinner plates, yellow 1 867007 Basket for (48) small cups or (24) large cups, blue 1</p>	<p><b>502716</b> ELAI1G8</p>	<p><b>\$ 12,927</b></p>
<p>Undercounter Dishwasher and Glasswasher, WASH-SAFE CONTROL, Energy Star 3.0, 30 racks/hour - 240V/1N/60Hz</p> <p>6.85 electric kW 240 V 1 60 Hz 6.85 electric kW 240 V 1 60 Hz</p> <p><b>ENERGY STAR;ETL C&amp;US;ETL SANITATION</b></p> <p>WxDxH 23 5/8"x 24 3/16"x 32 1/4"</p> <p>Shipping weight lbs: 172 CuFt: 17.68</p> <p><b>Included Accessory</b></p> <p>864242 Yellow cutlery container 2 867002 Basket for (18) dinner plates, yellow 1 867007 Basket for (48) small cups or (24) large cups, blue 1</p>	<p><b>502717</b> ELAI1G4</p>	<p><b>\$ 12,927</b></p>





# Dishwashing Equipment

## Hood Type Dishwashers

### green&clean Hood Type

Description	Code	USD
<p>Dishwasher, hood type, 60 racks/hour, hot water sanitizing with built-in booster heater, field convert corner/straight thru, 304 stainless steel frame, wash tank, booster tank &amp; side panels, drain, detergent &amp; rinse aid pumps, 240v/60/3-ph, 24 amps, 2 HP,</p> <p>9.90 electric kW 240 V 3 60 Hz 9.90 electric kW 240 V 3 60 Hz</p> <p><b>ETL C&amp;US;ETL SANITATION</b></p> <p>WxDxH 29 5/8"x 29 3/4"x 61 11/16"</p> <p>Shipping weight lbs: 317 CuFt: 43.27</p> <p><b>Included Accessory</b></p> <p>864242 Yellow cutlery container 2 867002 Basket for (18) dinner plates, yellow 1 867007 Basket for (48) small cups or (24) large cups, blue 1</p>	<p><b>504262</b> EHT8ILG4</p>	<p><b>\$ 22,483</b></p>
<p>Dishwasher, hood type, 60 racks/hour, hot water sanitizing with built-in booster heater, field convert corner/straight thru, 304 stainless steel frame, wash tank, booster tank &amp; side panels, drain, detergent &amp; rinse aid pumps, ETL</p> <p>9.90 electric kW 208 V 3 60 Hz 9.90 electric kW 208 V 3 60 Hz</p> <p><b>ETL C&amp;US;ETL SANITATION</b></p> <p>WxDxH 29 5/8"x 29 3/4"x 61 11/16"</p> <p>Shipping weight lbs: 317 CuFt: 43.27</p> <p><b>Included Accessory</b></p> <p>864242 Yellow cutlery container 2 867002 Basket for (18) dinner plates, yellow 1 867007 Basket for (48) small cups or (24) large cups, blue 1</p>	<p><b>504263</b> EHT8ILG8</p>	<p><b>\$ 22,483</b></p>



**Baskets**

Description	Code	USD
Stainless steel basket for pot and pan washers, 34 1/2" (688mm) WxDxH 27 1/16"x 28 3/16"x 3 15/16" Shipping weight lbs: 15 CuFt: 2.17	<b>864191</b> WTAC82	<b>\$ 685</b>
Kit for trays in Potwashers WxDxH 21 7/8"x 8 1/2"x 8 3/4" Shipping weight lbs: 9 CuFt: 2.70	<b>864471</b> KITTPW9	<b>\$ 590</b>



## Dishwashing Equipment

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### Rack Type

#### Accessories for Single Rinse Rack Type dishwashers

Description	Code	USD
Ethernet board (NIU-LAN) for green&clean Rack Type Dishwashers WxDxH 11/8"x 0 13/16"x 3 " Shipping weight lbs: 2 CuFt: 0.25	<b>922696</b> ETHBOARD	<b>\$ 281</b>

#### Accessories for Dual Rinse Rack Type dishwashers

Description	Code	USD
Ethernet board (NIU-LAN) for green&clean Rack Type Dishwashers WxDxH 11/8"x 0 13/16"x 3 " Shipping weight lbs: 2 CuFt: 0.25	<b>922696</b> ETHBOARD	<b>\$ 281</b>

#### Accessories

Description	Code	USD
Ethernet board (NIU-LAN) for green&clean Rack Type Dishwashers WxDxH 11/8"x 0 13/16"x 3 " Shipping weight lbs: 2 CuFt: 0.25	<b>922696</b> ETHBOARD	<b>\$ 281</b>



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