



Electrolux

2012 Price List



1-866-449-4200 • www.electroluxusa.com/professional

World Leader

Electrolux is a creator of professional kitchens and laundries. Electrolux is the only company in the world able to provide complete, high performing professional kitchens under one brand. Reinvesting the highest percentage of income back into R&D yearly, ensures innovative products make it to market. Innovative products meet the needs of the most demanding customers. High efficiency and green features guarantee solutions to increase productivity and lower operating costs. Being global means access to a global network of sales agents, service agents and consultant support. Additional focus is on providing individual products primarily to restaurant chains, increasing the proportion of replacement products and growing faster in the emerging markets of Asia and Latin America. Approximately 80% of global sales is under the Electrolux brand. Products for professional kitchens are also sold under the Zanussi, Dito Sama and Molteni brands globally.



Food Service Equipment

Our mission is to deliver innovative products to the North American market that will solve customer needs. Our product mix fits the needs of market segments such as K-12 schools, colleges & universities, hotels & resorts, healthcare, B&I, supermarkets, restaurants and chain accounts. The air-o-system of matching blast chiller with combi oven guarantees customers with highest productivity, maximum utilization of resources and a food safe process of cooking & chilling. Our product offering of under counter, hood type and rack type dishwashers guarantee energy-efficiency, speed and simplicity. Electrolux branded restaurant range series like EM and S90 offer high end solutions for every kind of restaurateur. Technologies such as induction, high efficiency burners, energy saving charbroilers and griddles and refrigerated bases add value to complex kitchen environments. High productivity products such as the one-of-a-kind Pressurized Braising Pans and Cook-Chill Kettles offer quick and mass production solutions within small platforms to some of the most demanding kitchens. Food preparation is an easy process by utilizing the Electrolux range of food processors, vegetable cutters, vegetable dryers, bermixers, panini presses, carrot peelers and potato slicers. Our extensive network of manufacturers sales agents and service agents across North America allows us to service our professional customers needs on-demand.

Laundry Equipment

Electrolux is a leading manufacturer of energy and water-efficient laundry products, including washing machines, tumble-dryers, washer-dryers and ironing equipment. Professional laundry equipment is sold to laundry specialists such as those serving hospitals and hotels, dry-cleaners and laundromats. Electrolux Lagoon™ is a washing, drying and ironing system that utilizes only biologically degradable detergents and water. It provides a gentle, ecological wash even for materials that normally require dry-cleaning, such as wool and leather. Lagoon is a Woolmark certified product. Electrolux sells front-loaded washing machines that utilize a technology, Automated Weighting System (AWS), to weigh the laundry and then adjust the amount of water, energy and detergent to the weight of the load. The Electrolux tumble-dryer, the Heat Pump Dryer, consumes approximately 70% less energy than a tumble dryer with a conventional heating system for drying laundry. In the US, approximately half of the Group's laundry equipment is sold under the Wascomat brand, via a distributor.





Table of Contents

Electrolux Integrated Cooking Solutions

Boilerless Combi Ovens (air-o-convect)	5
Combi Ovens (air-o-steam TOUCHLINE)	11
Cook & Chill Systems (air-o-system)	24
Blast Chillers/Freezers (air-o-chill)	29
Grids and Special Tools for Combi Ovens & Blast Chillers/Freezers	36
Kettles and Pans.....	38
Pasta Cooking Solutions	54
Modular Cooking Range Line (S90).....	59
Modular Cooking Range Line (EM Series)	88

Electrolux Warewashing

Undercounter Dishwashers	99
Hood Type Dishwashers.....	100
Pot and Pan Washers.....	101

Electrolux Dynamic Prep

Food Processors/Cutters.....	104
Vegetable Washers and Dryers.....	124
Handheld Mixers.....	127
Manual Peelers/Slicers	130
Panini Grills	131
Mini Combi	134

How To Place An Order	135
-----------------------------	-----

Warranty and Platinum Service Policy	141
--	-----

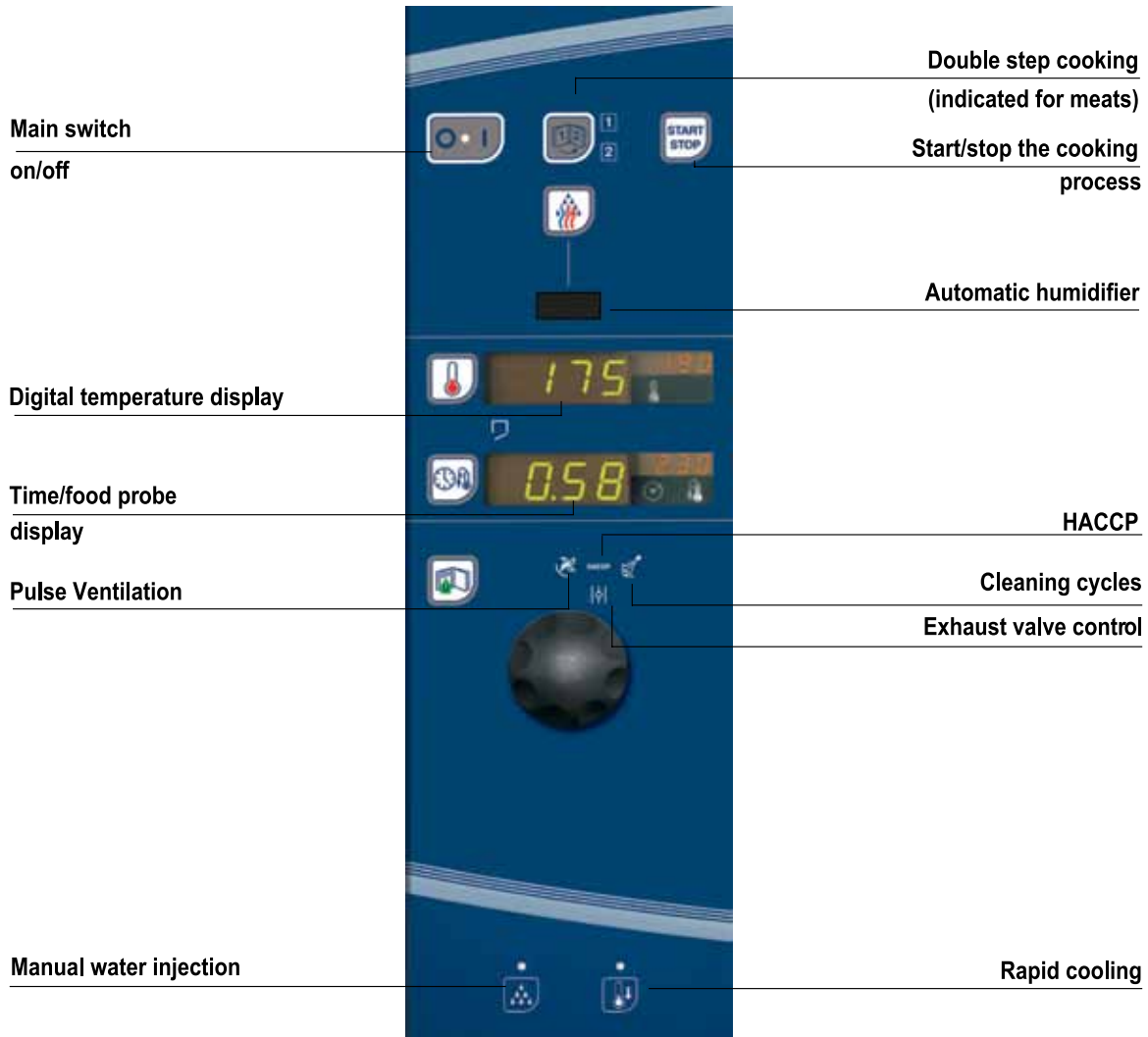
Electrolux Service Partners	142
-----------------------------------	-----

Electrolux Sales Representatives	152
--	-----



air-o-convect:

the simple & clear control panel



boilerless combi ovens

air-o-convect:

the simple & clear control panel



Automatic humidifier

11 settings from braising to par-steaming



Digital temperature display

The green digits indicate the actual temperature, the small red digits show the set temperatures. Both are displayed at once for the operator's comfort



Time/food probe display

The large green digits indicate the real time while the small red digits communicate the set time. Both are displayed at once for operator's comfort



Pulse Ventilation

Pulse ventilation recommended for baking, slow roasting and keeping food warm



HACCP

HACCP monitoring via a local printer (HACCP BASIC) or an integrated PC network (HACCP advanced)



Cleaning

Choose between 4 automatic cleaning cycles (from soft to extra-strong) or the low impact of the semi-automatic cycle



Exhaust valve control

Keep it open for extra-crispy results



Central dial

Central dial for setting the humidity, cooking chamber temperature, time and food probe temperature



Manual water injection



Increases the moisture instantly according to your judgment



Rapid cooling



To pass from one type of cooking to another in a blink of the eye. This function is also automatically activated when the temperature becomes lower than the actual one

**air-o-convect****6 FULL-SIZE SHEET PANS - 62**

	code	list price	
air-o-convect 62, electric, 6 x full sheet (18"x26") or 12 x steam (12"x20") pans 21.00 kW 208/ 3/ 60 w× d× h: 47 9/16"× 41 15/16"× 31 13/16" Ship weight: 406 lbs	269281 AOS062ECM2	\$17,526	
air-o-convect 62, gas, 6 x full sheet (18"x26") or 12 x steam (12"x20") pans 0.90 kW 78407 btu 120/ 1/ 60 w× d× h: 47 9/16"× 41 15/16"× 31 13/16" Ship weight: 428 lbs	269751 AOS062GCP2	\$19,638	
Included Accessories			
Single 304 stainless steel full-size grid (21"x26")	Quantity 3	922076	—
Optional Accessories			
Open base with rack guides for air-o-steam and air-o-convect 62 and 102		922198	\$1,903
Cupboard base with rack guides for air-o-steam and air-o-convect 62 and 102		922234	\$3,867
Additional rack guides for air-o-convect 62 and 102 bases		922041	\$558
4 adjustable feet for air-o-convect 62 and 102		922059	\$157
Wheel kit for base for air-o-convect 61, 62, 101 and 102		922003	\$508
Fat filter for air-o-convect 61 and 62		922177	\$254
Stacking execution: 62 on top of 62 or 102 Electric		922267	\$2,405
Stacking execution: 62 on top of 62 or 102 Gas		922268	\$2,405
Heat Shield for 62		922271	\$785

	code	list price
Heat Shield for 62 on top of 62 stacking execution	922272	\$1,045
Heat Shield for 62 on top of 102 stacking execution	922273	\$1,045
Side external spray unit	922171	\$314
Air filter for 102 control panels	922247	\$213
External conn. kit for detergent and rinse aid	922169	\$228
Handling Accessories		
6 rack cassette for air-o-system 62 (standard pitch)	922269	\$1,203
Trolley for rack cassette for air-o-system 62	922270	\$1,045
Wheels kit for rack cassette	922073	\$262
Trolley for rack cassette for air-o-system 102	922042	\$2,614
Roll-in rack support for air-o-system 102	922047	\$889

**air-o-convect****10 FULL-SIZE SHEET PANS - 102**

	code	list price
air-o-convect 102, electric, 10 x full sheet (18"x26") or 20 x steam (12"x20") pans 24.00 kW 208/ 3/ 60 w x d x h: 47 9/16" x 41 15/16" x 41 5/8" Ship weight: 476 lbs	269283 AOS102ECM2	\$23,060
air-o-convect 102, gas, 10 x full sheet (18"x26") or 20 x steam (12"x20") pans 1.00 kW 105679 btu 120/ 1/ 60 w x d x h: 47 9/16" x 41 15/16" x 41 5/8" Ship weight: 511 lbs	269753 AOS102GCP2	\$26,226
Included Accessories		
Single 304 stainless steel full-size grid (21"x26")	Quantity 5 922076	—
Optional Accessories		
Open base with rack guides for air-o-steam and air-o-convect 62 and 102	 922198	\$1,903
Cupboard base with rack guides for air-o-steam and air-o-convect 62 and 102	922234	\$3,867
Additional rack guides for air-o-convect 62 and 102 bases	922041	\$558
4 adjustable feet for air-o-convect 62 and 102	922059	\$157
Wheel kit for base for air-o-convect 61, 62, 101 and 102	922003	\$508
Fat filter for air-o-convect 101 and 102	 922178	\$366
Stacking execution: 62 on top of 62 or 102 Electric	922267	\$2,405
Stacking execution: 62 on top of 62 or 102 Gas	922268	\$2,405
Heat shield for 102	922252	\$941

	code	list price
Heat Shield for 62 on top of 102 stacking execution	922273	\$1,045
Side external spray unit	922171	\$314
Air filter for 102 control panels	922247	\$213
External conn. kit for detergent and rinse aid	922169	\$228
Handling Accessories		
10 rack cassette for air-o-system 102 (standard pitch)	922043	\$1,359
8 rack cassette for air-o-system 102 (increased pitch)	922045	\$1,255
Wheels kit for rack cassette	922073	\$262
Trolley for rack cassette for air-o-system 102	922042	\$2,614
Roll-in rack support for air-o-system 102	922047	\$889
51 plate rack for air-o-system 102 (plate diameter up to 12 1/4")	922052	\$3,764
Thermal blanket for air-o-system 102	922048	\$2,300

air-o-steam® TOUCHLINE: it's easy!

A simple and intuitive way of cooking in every kind of professional kitchen, from the experienced chef's "culinary laboratory" to Quick Service Restaurants and high capacity kitchens. With air-o-steam® TOUCHLINE, continuous checking and adjustment belongs to the past: three steps are enough to set up even the most elaborate cooking processes.



Automatic mode

For anyone who has little or no experience in the kitchen. The oven thinks and works as a real chef!



Manual mode

For the experienced chef who wants to keep an eye on everything!





Pre-programmed mode

Save your recipes in the USB key drive and repeat them endlessly!



combi ovens

**air-o-steam****6 HOTEL OR STEAM PANS - 61**

	code	list price
air-o-steam TOUCHLINE 61, electric, 6 x half sheet (13"x18") or steam (12"x20") pans 9.60 kW 208/ 3/ 60 w x d x h: 35 3/8" x 36 1/32" x 31 13/16" Ship weight: 342 lbs	267280 AOS061ETM1	\$20,291
air-o-steam TOUCHLINE 61, electric, 6 x half sheet (13"x18") or steam (12"x20") pans 9.60 kW 480/ 3/ 60 w x d x h: 35 3/8" x 36 1/32" x 31 13/16" Ship weight: 342 lbs	267320 AOS061ETV1	\$20,291
air-o-steam TOUCHLINE 61, gas, 6 x half sheet (13"x18") or steam (12"x20") pans 0.50 kW 68180 btu 120/ 1/ 60 w x d x h: 35 3/8" x 36 1/32" x 31 13/16" Ship weight: 373 lbs	267750 AOS061GTP1	\$24,720
Included Accessories		
Single 304 stainless steel grid (12"x20")	Quantity 3	922062 —
Optional Accessories		
Open base with rack guides for air-o-steam 61 and 101 	922195	\$1,568
Cupboard base with rack guides for air-o-steam 61 and 101	922223	\$3,451
Additional rack guides for air-o-steam 61 and 101 bases	922021	\$471
4 adjustable feet for air-o-steam 61, 62, 101 and 102	922059	\$157
Wheel kit for base for air-o-steam 61, 62, 101 and 102	922003	\$508
Fat filter for air-o-steam 61 and 62 	922177	\$254



	code	list price
Stacking execution: 61 on top of 61 or 101 Electric	922217	\$2,405
Stacking execution: 61 on top of 61 or 101 Gas	922216	\$2,405
Stacking kit for tower execution with air-o-chill 61	881011	\$2,405
Heat shield for 61	922250	\$941
Heat shield for 61 on top of 61 stacking execution	922244	\$1,359
Heat shield for 61 on top of 101 stacking execution	922245	\$1,359
Air filter for 61 and 101 control panels	922246	\$213
External conn. kit for detergent and rinse aid	922169	\$228
Handling Accessories		
6 rack cassette for air-o-steam 61 (standard pitch)	922005	\$994
5 rack cassette for air-o-steam 61 (increased pitch)	922008	\$941
Trolley for rack cassette for air-o-steam 61 and 101	922004	\$2,300
Roll-in rack support for air-o-steam 61 and 101	922074	\$471
Wheels kit for rack cassette	922073	\$262

**air-o-steam****6 FULL-SIZE SHEET PANS - 62**

	code	list price
air-o-steam TOUCHLINE 62, electric, 6 x full sheet (18"x26") or 12 x steam (12"x20") pans 21.00 kW 208/ 3/ 60 w × d × h: 47 9/16" × 41 15/16" × 31 13/16" Ship weight: 465 lbs	267281 AOS062ETM1	\$27,089
air-o-steam TOUCHLINE 62, electric, 6 x full sheet (18"x26") or 12 x steam (12"x20") pans 21.00 kW 480/ 3/ 60 w × d × h: 47 9/16" × 41 15/16" × 31 13/16" Ship weight: 465 lbs	267321 AOS062ETV1	\$27,089
air-o-steam TOUCHLINE 62, gas, 6 x full sheet (18"x26") or 12 x steam (12"x20") pans 0.90 kW 122724 btu 120/ 1/ 60 w × d × h: 47 9/16" × 41 15/16" × 31 13/16" Ship weight: 478 lbs	267751 AOS062GTP1	\$30,694
Included Accessories		
Single 304 stainless steel full-size grid (21"x26")	Quantity 3	922076 —
Optional Accessories		
Open base with rack guides for air-o-steam and air-o-convect 62 and 102 	922198	\$1,903
Cupboard base with rack guides for air-o-steam and air-o-convect 62 and 102	922234	\$3,867
Additional rack guides for air-o-steam 62 and 102 bases	922041	\$558
4 adjustable feet for air-o-steam 61, 62, 101 and 102	922059	\$157
Wheel kit for base for air-o-steam 61, 62, 101 and 102	922003	\$508
Fat filter for air-o-steam 61 and 62 	922177	\$254



	code	list price
Stacking execution: 62 on top of 62 or 102 Electric	922267	\$2,405
Stacking execution: 62 on top of 62 or 102 Gas	922268	\$2,405
Heat Shield for 62	922271	\$785
Heat Shield for 62 on top of 62 stacking execution	922272	\$1,045
Heat Shield for 62 on top of 102 stacking execution	922273	\$1,045
Air filter for 62 and 102 control panels	922247	\$213
External conn. kit for detergent and rinse aid	922169	\$228
Handling Accessories		
6 rack cassette for air-o-system 62 (standard pitch)	922269	\$1,203
Trolley for rack cassette for air-o-system 62	922270	\$1,045
Trolley for rack cassette for air-o-system 102	922042	\$2,614
Roll-in rack support for air-o-system 102	922047	\$889

**air-o-steam****10 HOTEL OR STEAM PANS - 101**

	code	list price
air-o-steam TOUCHLINE 101, electric, 10 x half sheet (13"x18") or steam (12"x20") pans 16.50 kW 208/ 3/ 60 w × d × h: 35 3/8" × 36 1/32" × 41 5/8" Ship weight: 403 lbs	267282 AOS101ETM1	\$27,810
air-o-steam TOUCHLINE 101, electric, 10 x half sheet (13"x18") or steam (12"x20") pans 16.50 kW 480/ 3/ 60 w × d × h: 35 3/8" × 36 1/32" × 41 5/8" Ship weight: 403 lbs	267322 AOS101ETV1	\$27,810
air-o-steam TOUCHLINE 101, gas, 10 x half sheet (13"x18") or steam (12"x20") pans 0.50 kW 136360 btu 120/ 1/ 60 w × d × h: 35 3/8" × 36 1/32" × 41 5/8" Ship weight: 412 lbs	267752 AOS101GTP1	\$30,488
Included Accessories		
Single 304 stainless steel grid (12"x20")	Quantity 5	922062 —
Optional Accessories		
Open base with rack guides for air-o-steam 61 and 101 	922195	\$1,568
Cupboard base with rack guides for air-o-steam 61 and 101	922223	\$3,451
Additional rack guides for air-o-steam 61 and 101 bases	922021	\$471
4 adjustable feet for air-o-steam 61, 62, 101 and 102	922059	\$157
Wheel kit for base for air-o-steam 61, 62, 101 and 102	922003	\$508
Fat filter for air-o-steam 101 and 102 	922178	\$366


	code	list price
Stacking execution: 61 on top of 61 or 101 Electric	922217	\$2,405
Stacking execution: 61 on top of 61 or 101 Gas	922216	\$2,405
Heat shield for 101	922251	\$941
Heat shield for 61 on top of 101 stacking execution	922245	\$1,359
Air filter for 61 and 101 control panels	922246	\$213
External conn. kit for detergent and rinse aid	922169	\$228
Handling Accessories		
10 rack cassette for air-o-system 101 (standard pitch)	922006	\$1,203
8 rack cassette for air-o-system 101 (increased pitch)	922009	\$1,150
Trolley for rack cassette for air-o-steam 61 and 101	922004	\$2,300
Roll-in rack support for air-o-steam 61 and 101	922074	\$471
30 plate rack for air-o-system 101 (plate diameter up to 12 1/4"). Trolley not included.	922015	\$2,300
23 plate rack for air-o-system 101 (plate diameter up to 12 1/4"). Trolley not included.	922071	\$2,195
Thermal blanket for air-o-system 101. Trolley not included.	922013	\$2,195
Wheels kit for rack cassette	922073	\$262




**air-o-steam****10 FULL-SIZE SHEET PANS - 102**

	code	list price
air-o-steam TOUCHLINE 102, electric, 10 x full sheet (18"x26") or 20 x steam (12"x20") pans 24.00 kW 208/ 3/ 60 w× d× h: 47 9/16"× 41 15/16"× 41 5/8" Ship weight: 536 lbs	267283 AOS102ETM1	\$34,196
air-o-steam TOUCHLINE 102, electric, 10 x full sheet (18"x26") or 20 x steam (12"x20") pans 24.00 kW 480/ 3/ 60 w× d× h: 47 9/16"× 41 15/16"× 41 5/8" Ship weight: 536 lbs	267323 AOS102ETV1	\$34,196
air-o-steam TOUCHLINE 102, gas, 10 x full sheet (18"x26") or 20 x steam (12"x20") pans 1.00 kW 177268 btu 120/ 1/ 60 w× d× h: 47 9/16"× 41 15/16"× 41 5/8" Ship weight: 538 lbs	267753 AOS102GTP1	\$42,642
Included Accessories		
Single 304 stainless steel full-size grid (21"x26")	Quantity 5	922076 —
Optional Accessories		
Open base with rack guides for air-o-steam and air-o-convect 62 and 102 	922198	\$1,903
Cupboard base with rack guides for air-o-steam and air-o-convect 62 and 102	922234	\$3,867
Additional rack guides for air-o-steam 62 and 102 bases	922041	\$558
4 adjustable feet for air-o-steam 61, 62, 101 and 102	922059	\$157
Wheel kit for base for air-o-steam 61, 62, 101 and 102	922003	\$508
Fat filter for air-o-steam 101 and 102 	922178	\$366


	code	list price
Stacking execution: 62 on top of 62 or 102 Electric	922267	\$2,405
Stacking execution: 62 on top of 62 or 102 Gas	922268	\$2,405
Heat shield for 102	922252	\$941
Heat Shield for 62 on top of 102 stacking execution	922273	\$1,045
Air filter for 62 and 102 control panels	922247	\$213
External conn. kit for detergent and rinse aid	922169	\$228
Handling Accessories		
10 rack cassette for air-o-system 102 (standard pitch)	922043	\$1,359
8 rack cassette for air-o-system 102 (increased pitch)	922045	\$1,255
Trolley for rack cassette for air-o-system 102	922042	\$2,614
Roll-in rack support for air-o-system 102	922047	\$889
51 plate rack for air-o-system 102 (plate diameter up to 12 1/4")	922052	\$3,764
Thermal blanket for air-o-system 102	922048	\$2,300

**air-o-steam****20 HOTEL OR STEAM PANS - 201**

		code	list price
air-o-steam TOUCHLINE 201, electric, 20 x half sheet (13"x18") or steam (12"x20") pans 33.00 kW 208/ 3/ 60 w × d × h: 39 1/16" × 37 11/16" × 70 11/16" Ship weight: 697 lbs		267284 AOS201ETM1	\$50,880
air-o-steam TOUCHLINE 201, electric, 20 x half sheet (13"x18") or steam (12"x20") pans 33.00 kW 480/ 3/ 60 w × d × h: 39 1/16" × 37 11/16" × 70 11/16" Ship weight: 697 lbs		267324 AOS201ETV1	\$50,880
air-o-steam TOUCHLINE 201, gas, 20 x half sheet (13"x18") or steam (12"x20") pans 0.90 kW 231812 btu 120/ 1/ 60 w × d × h: 39 1/16" × 37 11/16" × 70 11/16" Ship weight: 776 lbs		267754 AOS201GTP1	\$55,862
Included Accessories			
20 rack trolley for air-o-system 201 (standard pitch)	Quantity 1 	922007	—
Single 304 stainless steel grid (12"x20")	Quantity 10	922062	—
Door shield for 201 pre-heat without trolley	Quantity 1	922094	—
Control panel filter for 201 ovens	Quantity 1	922248	—

		code	list price
Optional Accessories			
Side external spray unit		922171	\$314
2 fat filters for air-o-steam 201 and 202		922179	\$576
Heat shield for 201		922243	\$1,255
Air filter for 201 control panels		922248	\$213
Adjustable wheels for 201 and 202 ovens		922280	\$2,080
Handling Accessories			
20 rack trolley for air-o-system 201 (standard pitch)		922007	\$4,956
16 rack trolley for air-o-system 201 (increased pitch)		922010	\$4,391
54 plate trolley for air-o-system 201 (plate diameter up to 12 1/4")		922016	\$4,809
45 plate trolley for air-o-system 201 (plate diameter up to 12 1/4")		922072	\$4,600
Thermal blanket for air-o-system 201		922014	\$2,405

**air-o-steam****20 FULL-SIZE SHEET PANS - 202**

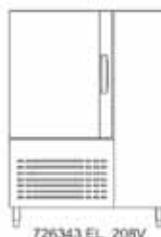
	code	list price
air-o-steam TOUCHLINE 202, electric, 20 x full sheet (18"x26") or 40 x steam (12"x20") pans 48.00 kW 208/ 3/ 60 w × d × h: 48 15/16" × 43 9/16" × 70 11/16" Ship weight: 959 lbs	267285 AOS202ETM1	\$71,232
air-o-steam TOUCHLINE 202, electric, 20 x full sheet (18"x26") or 40 x steam (12"x20") pans 48.00 kW 480/ 3/ 60 w × d × h: 48 15/16" × 43 9/16" × 70 11/16" Ship weight: 959 lbs	267325 AOS202ETV1	\$71,232
air-o-steam TOUCHLINE 202, gas, 20 x full sheet (18"x26") or 40 x steam (12"x20") pans 2.00 kW 378399 btu 120/ 1/ 60 w × d × h: 48 15/16" × 43 9/16" × 70 11/16" Ship weight: 1045 lbs	267755 AOS202GTP1	\$82,044
Included Accessories		
20 rack trolley for air-o-system 202 (standard pitch)	Quantity 1 922044	—
Single 304 stainless steel full-size grid (21"x26")	Quantity 10 922076	—
Door shield for 202 pre-heat without trolley	Quantity 1 922095	—
Optional Accessories		
Side external spray unit	922171	\$314
2 fat filters for air-o-steam 201 and 202	 922179	\$576
Heat shield for 202	922242	\$1,255
Air filter for 202 control panels	922249	\$213
Adjustable wheels for 201 and 202 ovens	922280	\$2,080

	code	list price
Handling Accessories		
20 rack trolley for air-o-system 202 (standard pitch)	922044	\$6,064
16 rack trolley for air-o-system 202 (increased pitch)	922046	\$5,855
92 plate trolley for air-o-system 202 	922055	\$7,632
Thermal blanket for air-o-system 202 	922049	\$2,718

air-o-system 62

267281 EL. 208V or
267321 EL. 480V or
267751 GAS 120V
AND
922196 (open base)

269281 EL. 208V or
269751 GAS 120V
AND
922198 (open base)



726343 EL. 208V



PAN HANDLING
922269 - 6 rack cassette
or
922270 - 5 rack cassette
922047 roll-in rack support (1 per oven)

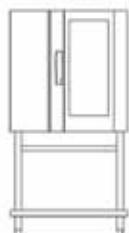


TROLLEY
922042

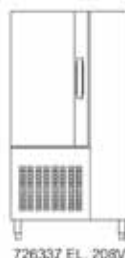
Cook & Chill systems

Save time, money
and troubles:
smooth handling
with air-o-system

- Reduced weight loss – more servings
- Healthier preparation – less fat consumption
- Allows planning the workflow in the kitchen more efficiently and effectively
- Perfect food quality throughout food flow process
- Higher efficiency and lower emission of toxic gases certified by Gastec, 20% less gas consumption

air-o-system 101

267282 EL. 208V or
267322 EL. 480V or
267752 GAS 120V
AND 922195 (open base)



726337 EL. 208V



PAN HANDLING
922006 - 10 rack cassette
922009 - 8 rack cassette
922074 roll-in rack support (1 per oven)



TROLLEY
922004



THERMAL BLANKET
922013

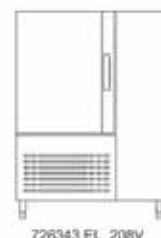


BANQUETING
922015 - 29 plate rack or
922071 - 23 plate rack
922074 roll-in rack support (1 per oven)

air-o-system 102

267283 EL. 208V or
267323 EL. 480V or
267753 GAS 120V
AND
922198 (open base)

269283 EL. 208V or
269753 GAS 120V
AND
922198 (open base)



726343 EL. 208V



PAN HANDLING
922043 - 10 rack cassette
or
922045 - 8 rack cassette
922047 roll-in rack support (1 per oven)



TROLLEY
922042



THERMAL BLANKET
922048



BANQUETING
922052 - 51 plate rack
922047 roll-in rack support
(1 per oven)

air-o-system 201



267284 EL. 208V or
267754 GAS 120V



726341 EL. 208V



PAN HANDLING
922007 - 20 rack trolley (oven comes
with 1 included) or
922010 - 16 rack trolley



THERMAL BLANKET
922014



BANQUETING
922016 - 54 plate trolley or
922072 - 45 plate trolley

air-o-system 202



267285 EL. 208V or
267755 GAS 120V



726964 EL. 208V



PAN HANDLING
922044 - 20 rack trolley (oven comes
with 1 included) or
922046 - 16 rack trolley



THERMAL BLANKET
922049



BANQUETING
922056 - 92 plate trolley

Cook & Chill systems

Perfect cooking, safe chilling, time saving and easy to use

Perfect cooking in the air-o-steam:

- air-o-clima: perfect atmosphere for all kinds of cooking
- air-o-flow: uniform heat distribution
- 6 Point Multi Sensor

Safe chilling in the air-o-chill:

- UK and NF regulation compliant pre-programmed chilling and freezing cycles
- Customized chilling, freezing and holding cycles
- air-o-check: electronic control of chilling and freezing cycles

Time saving integrated system solution:

- Complete banqueting and handling accessories - designed to perfectly fit both appliances
- Integrated handling throughout the air-o-steam process

Easy to use:

- air-o-clean: automatic integrated built-in cleaning system
- Easy to see control panels (visible from 12 m away)
- Matching control panel design and logic on air-o-steam and air-o-chill

Electrolux Intelligent Kitchen System (EKIS)

Guarantee safe food handling in your kitchen by using a H.A.C.C.P. (Hazard Analysis and Critical Control Points) compliant system, which monitors, records and stores your appliances' activity.

EKIS – up to 128 appliances under control

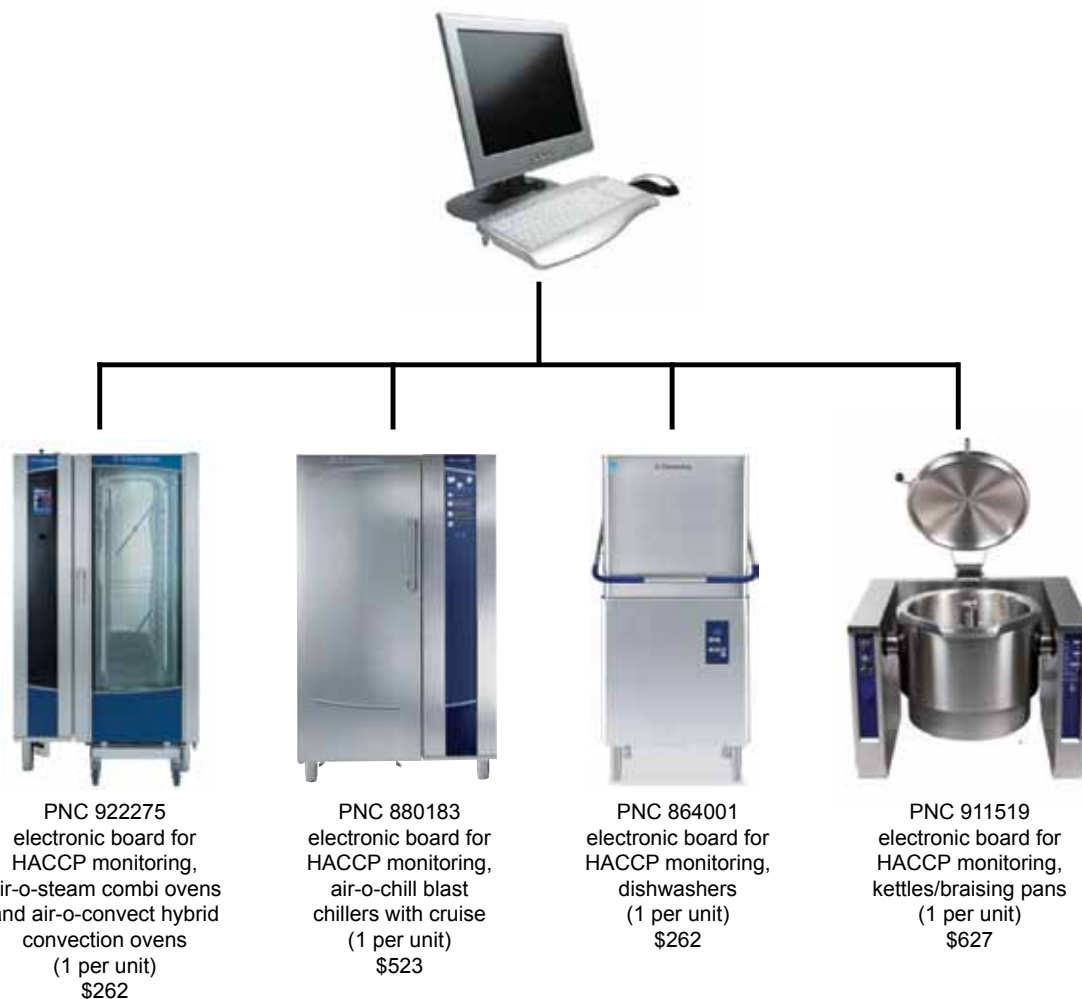
\$4,182

922166 – EKIS package includes:

- EKIS software and manual
- Advantech PCI interface (collects and manages the inputs from appliances via cable)
- Design of the kitchen layout by Electrolux Service Dept.
- Technical assistance on software start up issues

EKIS package does not include:

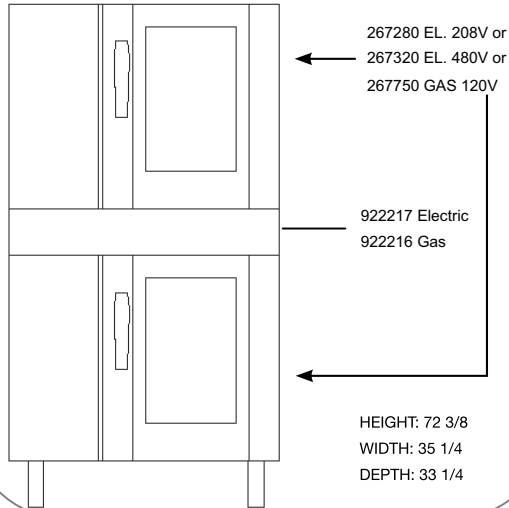
- cabling materials and operations
- electronic boards for appliances: see chart below



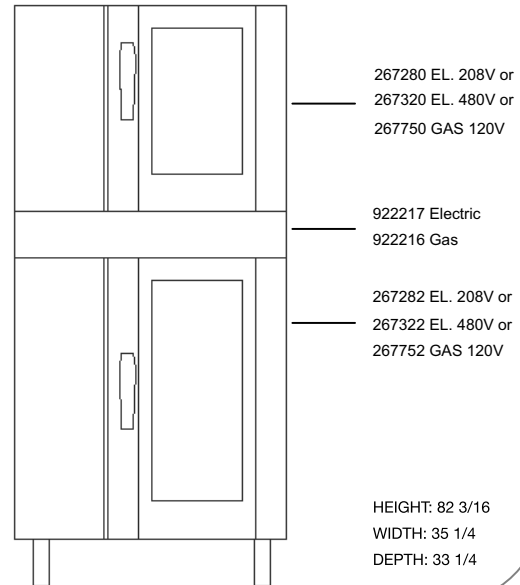
Stacking executions

High productivity and flexibility in limited space

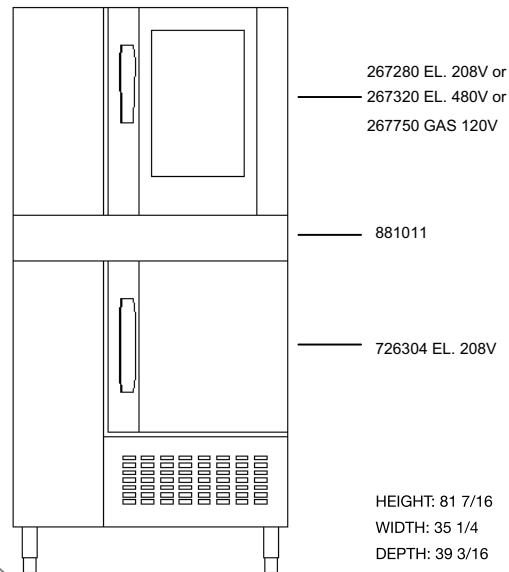
air-o-steam 61 on 61



air-o-steam 61 on 101



air-o-steam 61 on air-o-chill 61



stacking executions

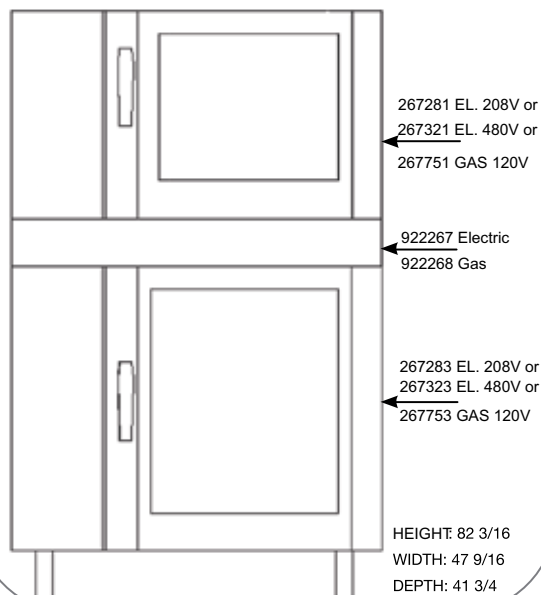
Stacking executions

High productivity and flexibility in limited space

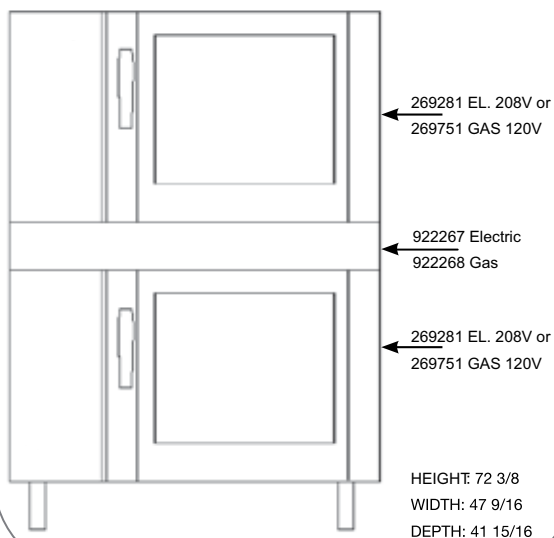
air-o-steam 62 on 62



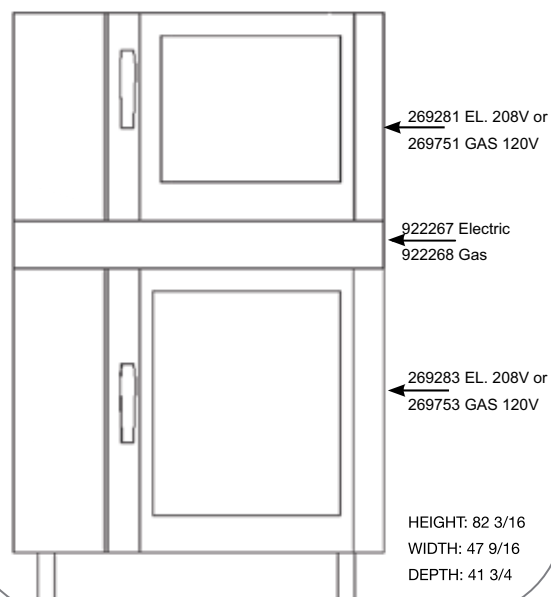
air-o-steam 62 on 102



air-o-convect 62 on 62

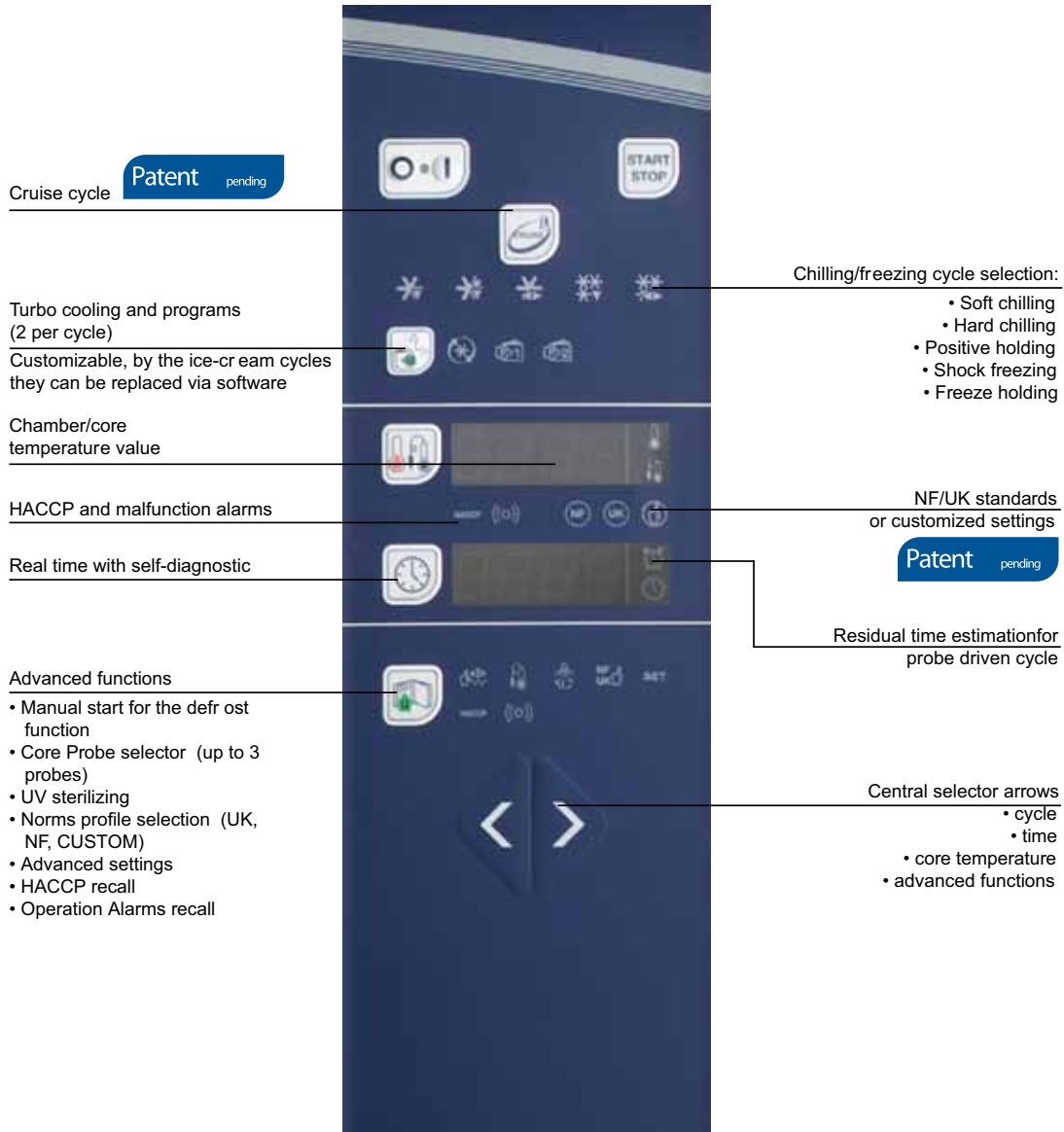


air-o-convect 62 on 102



air-o-chill® blast chiller and freezer

Top performance in absolute simplicity in order to face the extreme workloads of your kitchen. A specific cycle to respect every product requirement.



**Cruise**Patent pending**Chilling cycles**

with probe the ARTE (Algorithm for Residual Time Estimation) activates automatically

Automatically adjusts the working temperature to the type of food. It reduces the chilling time and prevents superficial burns.

**Soft Chilling**

air temperature:
29 °F

Ideal for delicate foods, such as leafy or cut vegetables, seafood, small portions of meat, pastries, small cakes, biscuits, pasta.

**Hard Chilling**

air temperature:
-4 °F

Ideal for solid or firm foods, such as vegetables (grown below the ground), soups, stocks and sauces, stews and casseroles, whole joints of meat and poultry.

**Shock freezing**

air temperature:
-32 °F

Ideal for freezing all kinds of food – raw, half or fully cooked – that need to be stored over a long period of time. (Version chiller-freezers)

**Holding at:**

37 °F

Automatically activated at the end of each cycle, to save energy and maintain the target temperature. Can also be activated manually to turn air-o-chill® into a storage refrigerator or freezer. (Version chiller-freezers)



-7 °F

**Turbo cooling**

Alarms the user to set a working temperature between -36 and +3 °C. Indicated for continuous and bulk production.

**Customizable Programs (2 per cycle)**

Can be replaced (via software) by the "ICE CREAM" Freeze and Hold and the "ICE CREAM" turbo cooling cycles.

Advanced functions**Manual start for the defrost function**

Intelligent defrost cycle is activated automatically whenever necessary and as long as necessary. Can also be activated manually.

**Core Probe selector**

It allows to alternately monitor the temperature of 3 different core probes (optional) inserted in different kinds or sizes of food.

**UV sterilizing**

Built-in UV lamps (only on request) to sterilize the cooling chamber after use.

**Norms profile selection**

Through this function, it is possible to select the reference norms (UK and NF are available). The default setting will be the US norms.

**Settings**

Setting of the following parameters: • date and time • customer profile limits • alarms and HACCP options • bactericide cycle time (only with UV lamps)

**HACCP recall**

Calls up the HACCP events stored in the memory.

**Operation Alarms recall**

Calls up the operational events registered by the auto-diagnostic system.

**air-o-chill****6 HOTEL OR STEAM PANS - 61**

		code	list price
air-o-chill 61, with cruise 6 x half sheet (13"x18") or steam (12"x20") pans 2.00 kW 208/ 3/ 60 w× d× h: 35 5/16"× 39 3/16"× 41 3/4" Ship weight: 432 lbs		726303 AOFS061CU	\$19,521
air-o-chill 61, with cruise 6 x half sheet (13"x18") or steam (12"x20") pans - tower execution 2.00 kW 208/ 3/ 60 w× d× h: 35 5/16"× 39 5/8"× 40 3/16" Ship weight: 432 lbs		726304 AOFS061CTU	\$19,521
Included Accessories			
Single 304 stainless steel grid (12"x20")	Quantity 3	922062	—
3-sensor probe for air-o-chill	Quantity 1	880212	—
Optional Accessories			
Single sensor probe for air-o-chill	Quantity 1	880213	\$314
Single sensor probes for air-o-chill	Quantity 2	880214	\$627
3-sensor probe for air-o-chill	Quantity 1	880212	\$627
4 castors (2 with brakes) for air-o-chill		880111	\$418
External printer for HACCP		880048	\$1,568
Electronic board for HACCP through PC network		880091	\$523
Stacking kit for tower execution with air-o-chill 61		881011	\$2,405



- See Handling Accessories Section
- See Also Grids and Special Accessories

**air-o-chill****10 HOTEL OR STEAM PANS - 101**

		code	list price
air-o-chill 101, with cruise 10 x half sheet (13"x18") or steam (12"x20") pans 3.40 kW 208/ 3/ 60 w × d × h: 35 1/4" × 39 3/16" × 68 1/8" Ship weight: 595 lbs		726337 AOFS101CU	\$26,841
Included Accessories			
10 rack cassette for air-o-system 101 (standard pitch)	Quantity 1	922006	—
Single 304 stainless steel grid (12"x20")	Quantity 5	922062	—
3-sensor probe for air-o-chill	Quantity 1	880212	—
Optional Accessories			
Single sensor probe for air-o-chill	Quantity 1	880213	\$314
Single sensor probes for air-o-chill	Quantity 2	880214	\$627
3-sensor probe for air-o-chill	Quantity 1	880212	\$627
4 castors (2 with brakes) for air-o-chill		880111	\$418
External printer for HACCP		880048	\$1,568
Electronic board for HACCP through PC network		880091	\$523
Roll-in rack support for 10x1/1GN blast chiller and blast freezer, 50kg		881028	\$393



- Compatible with air-o-steam 101 rack and plate cassettes and trolley
- See Also Grids and Special Accessories

**air-o-chill****10 FULL-SIZE SHEET PANS - 102**

		code	list price
air-o-chill 102, with cruise 10 x full sheet (18"x26") or 20 x steam (12"x20") pans 4.90 kW 208/ 3/ 60 w× d× h: 49 3/16"× 45 11/16"× 68 1/8" Ship weight: 772 lbs		726343 AOFS102CU	\$37,025
Included Accessories			
Single 304 stainless steel full-size grid (21" x 26")	Quantity 5	922076	—
Roll-in rack support for 2/1GN blast chiller and blast freezer, lengthwise, 70kg	Quantity 1	881029	—
3-sensor probe for air-o-chill	Quantity 1	880212	—
Optional Accessories			
Single sensor probe for air-o-chill	Quantity 1	880213	\$314
Single sensor probes for air-o-chill	Quantity 2	880214	\$627
3-sensor probe for air-o-chill	Quantity 1	880212	\$627
6 castors (3 with brakes) for air-o-chill		880141	\$508
External printer for HACCP		880048	\$1,568
Electronic board for HACCP through PC network		880091	\$523
Roll-in rack support for 2/1GN blast chiller and blast freezer, lengthwise, 70kg		881029	\$497



- Compatible with air-o-steam 102 rack and plate cassettes and trolley
- See Also Grids and Special Accessories

**air-o-chill****20 HOTEL OR STEAM PANS - 201**

		code	list price
air-o-chill 201, with cruise 20 x half sheet (13"x18") or steam (12"x20") pans. Remote required (not included). 1.40 kW 208/ 3/ 60 w× d× h: 40 15/16"× 35 1/4"× 70 3/16" Ship weight: 500 lbs		726341 AOFS201RCU	\$34,188
Included Accessories			
3-sensor probe for air-o-chill	Quantity 1	880212	—
Optional Accessories			
Single sensor probe for air-o-chill	Quantity 1	880213	\$314
Single sensor probes for air-o-chill	Quantity 2	880214	\$627
3-sensor probe for air-o-chill	Quantity 1	880212	\$627
External printer for HACCP		880048	\$1,568
Electronic board for HACCP through PC network		880091	\$523
Handling Accessories			
20 rack trolley for air-o-system 201 (standard pitch)		922007	\$4,956
16 rack trolley for air-o-system 201 (increased pitch)		922010	\$4,391



- Compatible with air-o-steam 201 rack and plate cassettes and trolley
- See Also Grids and Special Accessories
- Information for specifying remote power
 - Refrigerant type R404a
 - Refrigerant power for remote unit 17000 watts (calculated for 50-65 ft of piping)

**air-o-chill****20 FULL-SIZE SHEET PANS - 202**

		code	list price
air-o-chill 202, with cruise 20 x full sheet (18"x26") or 40 x steam (12"x20") pans. Remote required (not included). 2.70 kW 208/ 3/ 60 w × d × h: 55 1/8" × 49 5/8" × 87 13/16" Ship weight: 1032 lbs		726964 AOF202RCU	\$44,452
air-o-chill 202, pass through with cruise 20 x full sheet (18"x26") or 40 x steam (12"x20") pans. Remote required (not included). 2.80 kW 208/ 3/ 60 w × d × h: 55 1/8" × 49 5/8" × 87 13/16" Ship weight: 1032 lbs		726969 AOF202RCPU	\$46,149
Included Accessories			
3-sensor probe for air-o-chill	Quantity 1	880212	—
Optional Accessories			
Single sensor probe for air-o-chill	Quantity 1	880213	\$314
Single sensor probes for air-o-chill	Quantity 2	880214	\$627
3-sensor probe for air-o-chill	Quantity 1	880212	\$627
External printer for HACCP		880048	\$1,568
Electronic board for HACCP through PC network		880091	\$523
Handling Accessories			
20 rack trolley for air-o-system 202 (standard pitch)		922044	\$6,064
16 rack trolley for air-o-system 202 (increased pitch)		922046	\$5,855



- Compatible with air-o-steam 202 rack and plate cassettes and trolley
- See Also Grids and Special Accessories
- Information for specifying remote power
 - Refrigerant type R404a
 - Refrigerant power for remote unit 25600 watts (calculated for 50-65 ft of piping)

GRIDS AND SPECIAL TOOLS

	code	list price
Optional Accessories		
Single 304 stainless steel grid (12"x20")	922062	\$48
Pair of 304 stainless steel grids (12"x20")	922017	\$184
Single 304 stainless steel full-size grid (21"x26")	922076	\$94
Pair of chicken racks (8 x 2.7 lbs chickens per Rack)	922036	\$262
Non-stick universal pan (12"x20"x3/4")	922090	\$184
Non-stick universal pan (12"x20"x1 1/2")	922091	\$209
Non-stick universal pan (12"x20"x2 1/2")	922092	\$235
Aluminium combi oven grill (12"x20")	922289	\$262
Frying Griddle	922215	\$262
Pair of Frying Baskets	922239	\$262
USB probe for sous-vide cooking only for TOUCHLINE ovens	922281	\$531
Bakery kit racks for 601 ovens	922282	\$591
Bakery kit racks for 101 ovens	922292	\$855
Flat bakery tray (12" x 20")	922299	\$46
Potato baker for 28 potatoes (12" x 20")	922300	\$190
Non-stick universal pan (12"x14"x1 1/2")	922302	\$134
Non-stick universal pan (12"x14"x2")	922304	\$143
Oven grill (aluminum) (12"x14")	922306	\$148
Non-stick universal pan (10"x12"x3/4")	922308	\$125
Non-stick universal pan (10"x12"x1 1/2")	922309	\$129
Non-stick universal pan (10"x12"x2")	922310	\$139
Frying griddle (10"x12")	922311	\$134
Oven grill (aluminum) (10"x12")	922312	\$139



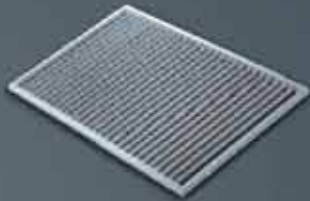
Sous Vide Probe USB
(for TOUCHLINE ovens only)



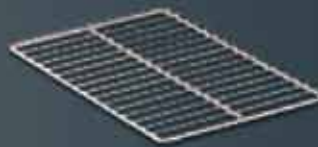
External spray unit



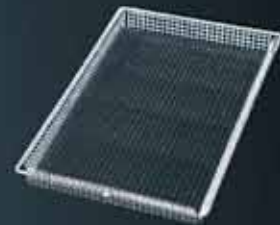
Grid for 8 chickens
Grid for 4 chickens



Aluminum oven grill



Stainless steel rack



Frying basket



Baking tray for baguettes
in perforated aluminum
with silicon coating



Aluminum baking tray



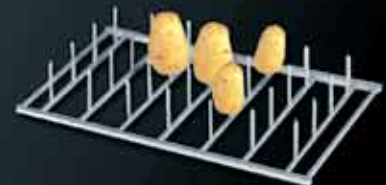
Frying griddle ribbed
and smooth side



Perforated containers



Non-stick universal pans
(3/4", 1 1/2", or 2 1/2" deep)



Potato Baker
(fits 28 potatoes)

**KETTLES****21 GALLONS**

	code	list price
Gas tilting kettle, 21 gallon 0.20 kW 61362 btu 120/ 1/ 60 w× d× h: 47 1/4"× 35 7/16"× 27 9/16" Ship weight: 705 lbs	583394 GU5COEOOOO	\$51,399
Optional Accessories		
Strainer for 21 gallon kettles	910002	\$408
Basket for 21/26 gallon kettles	910022	\$2,071

**KETTLES****26 GALLONS**

	code	list price
Gas tilting kettle, 26 gallon 0.20 kW 71589 btu 120/ 1/ 60 w× d× h: 47 1/4"× 35 7/16"× 27 9/16" Ship weight: 794 lbs	583395 GU5EOEOOOO	\$53,390
Optional Accessories		
Strainer for 26 gallon kettles	910003	\$461
Basket for 26 gallon kettles	910023	\$2,071

**KETTLES****40 GALLONS**

	code	list price
Gas tilting kettle, 40 gallon 0.60 kW 92043 btu 120/ 1/ 60 w× d× h: 51 3/16"× 39 3/8"× 27 9/16" Ship weight: 992 lbs	583396 GU5HOEOOOO	\$56,372
Optional Accessories		
Strainer for 40 gallon kettles	910004	\$502
Basket for 40 gallon kettles	910024	\$2,071

**KETTLES****79 GALLONS**

	code	list price
Gas tilting kettle, 79 gallon 0.60 kW 146587 btu 120/ 1/ 60 w× d× h: 59 1/16"× 39 3/8"× 27 9/16" Ship weight: 904 lbs	583397 KU5KOEEOOOO	\$75,922
Optional Accessories		
Strainer for 79 gallon kettles	910006	\$701

**KETTLES****21 GALLONS**

	code	list price
Electric tilting kettle, 21 gallon 18.20 kW 208/ 60 w× d× h: 47 1/4"× 35 7/16"× 35 7/16" Ship weight: 474 lbs	582431 GUWCOE0000	\$40,681
Electric tilting kettle, 21 gallon 18.20 kW 480/ 60 w× d× h: 47 1/4"× 35 7/16"× 35 7/16" Ship weight: 838 lbs	582465 GUYCOE0000	\$39,824
Optional Accessories		
Strainer for 21 gallon kettles	910002	\$408
Basket for 21/26 gallon kettles	910022	\$2,071

**KETTLES****26 GALLONS**

	code	list price
Electric tilting kettle, 26 gallon 18.40 kW 208/ 60 w× d× h: 47 1/4"× 35 7/16"× 35 7/16" Ship weight: 882 lbs	582469 GUWEOE0000	\$40,548
Electric tilting kettle, 26 gallon 18.20 kW 480/ 3/ 60 w× d× h: 47 1/4"× 35 7/16"× 35 7/16" Ship weight: 551 lbs	582558 GUYEOE0000	\$40,325
Electric tilting kettle with motor for stirrer (stirrer to be ordered separately), 26 gallon 18.20 kW 208/ 60 w× d× h: 47 1/4"× 35 7/16"× 35 7/16" Ship weight: 639 lbs	582559 GUWEOEW000	\$54,174

	code	list price
Electric tilting kettle with motor for stirrer (stirrer to be ordered separately), 26 gallon 18.20 kW 480/ 3/ 60 w× d× h: 47 1/4"× 35 7/16"× 35 7/16" Ship weight: 639 lbs	582561 GUYEOEWOOO	\$53,506
Optional Accessories		
Strainer for 26 gallon kettles	910003	\$461
Basket for 26 gallon kettles	910023	\$2,071
Grid stirrer with scraper for 26 gallon kettles	911827	\$5,849



KETTLES

40 GALLONS

	code	list price
Electric tilting kettle, 40 gallon 24.20 kW 208/ 60 w× d× h: 51 3/16"× 35 7/16"× 35 7/16" Ship weight: 661 lbs	582565 GUWHOEOOOO	\$43,996
Electric tilting kettle, 40 gallon 24.20 kW 480/ 60 w× d× h: 51 3/16"× 35 7/16"× 35 7/16" Ship weight: 860 lbs	582567 GUYHOEOOOO	\$44,268
Electric tilting kettle with motor for stirrer (stirrer to be ordered separately), 40 gallon 24.60 kW 208/ 60 w× d× h: 51 3/16"× 35 7/16"× 35 7/16" Ship weight: 728 lbs	582568 GUWHOEWOOO	\$57,845
Electric tilting kettle with motor for stirrer (stirrer to be ordered separately), 40 gallon 24.60 kW 480/ 60 w× d× h: 51 3/16"× 35 7/16"× 35 7/16" Ship weight: 915 lbs	582570 GUYHOEWOOO	\$57,367
Optional Accessories		
Strainer for 40 gallon kettles	910004	\$502

	code	list price
Basket for 40 gallon kettles	910024	\$2,071
Grid stirrer with scraper for 40 gallon kettles	911828	\$6,242

**KETTLES****53 GALLONS**

	code	list price
Electric tilting kettle, 53 gallon 30.20 kW 208/ 3/ 60 w× d× h: 55 1/8"× 39 3/8"× 35 7/16" Ship weight: 838 lbs	582574 KUWJOEOOOO	\$63,518
Electric tilting kettle, 53 gallon 30.20 kW 480/ 3/ 60 w× d× h: 55 1/8"× 39 3/8"× 35 7/16" Ship weight: 838 lbs	582576 KUYJOEOOOO	\$63,518
Electric tilting kettle with motor for stirrer (stirrer to be ordered separately), 53 gallon 30.40 kW 208/ 60 w× d× h: 55 1/8"× 39 3/8"× 35 7/16" Ship weight: 926 lbs	582577 KUWJOEWOOO	\$76,644
Electric tilting kettle with motor for stirrer (stirrer to be ordered separately), 53 gallon 30.20 kW 480/ 3/ 60 w× d× h: 55 1/8"× 39 3/8"× 35 7/16" Ship weight: 926 lbs	582579 KUYJOEWOOO	\$76,644
Optional Accessories		
Strainer for 53 gallon kettles	910005	\$627
Basket for 53 gallon kettles	910025	\$2,091
Grid stirrer with scraper for 53 gallon kettles	911829	\$6,586

**KETTLES****79 GALLONS**

	code	list price
Electric tilting kettle, 79 gallon 36.20 kW 208/ 60 w× d× h: 59 1/16"× 39 3/8"× 35 7/16" Ship weight: 904 lbs	582583 KUWKOE0000	\$71,082
Electric tilting kettle, 79 gallon 36.20 kW 480/ 3/ 60 w× d× h: 59 1/16"× 39 3/8"× 35 7/16" Ship weight: 970 lbs	582585 KUYKOE0000	\$71,082
Electric tilting kettle with motor for stirrer (stirrer to be ordered separately), 79 gallon 36.20 kW 208/ 60 w× d× h: 59 1/16"× 39 3/8"× 35 7/16" Ship weight: 1014 lbs	582586 KUWKOEWO00	\$84,265
Electric tilting kettle with motor for stirrer (stirrer to be ordered separately), 79 gallon 36.20 kW 480/ 3/ 60 w× d× h: 59 1/16"× 39 3/8"× 35 7/16" Ship weight: 1014 lbs	582588 KUYKOEWO00	\$84,265
Optional Accessories		
Strainer for 79 gallon kettles	910006	\$701
Grid stirrer with scraper for 79 gallon kettles	911830	\$7,334

**KETTLES****106 GALLONS**

	code	list price
Electric tilting kettle, 106 gallon 42.20 kW <i>208/ 60</i> w× d× h: 59 1/16"× 39 3/8"× 35 7/16" Ship weight: 992 lbs	582592 KUWLOE0000	\$73,942
Electric tilting kettle, 106 gallon 48.20 kW <i>480/ 60</i> w× d× h: 59 1/16"× 39 3/8"× 35 7/16" Ship weight: 1411 lbs	582594 KUYLOE0000	\$73,942

**COOK & CHILL KETTLES****26 GALLONS**

	code	list price
Electric tilting cook&chill kettle, 26 gallon. Ice water chiller required (not included). 18.20 kW 208/ 60 w× d× h: 47 1/4"× 35 7/16"× 35 7/16" Ship weight: 661 lbs	582562 GUWEOEOOOZ	\$68,746
Electric tilting cook&chill kettle, 26 gallon. Ice water chiller required (not included). 18.20 kW 480/ 3/ 60 w× d× h: 47 1/4"× 35 7/16"× 35 7/16" Ship weight: 661 lbs	582564 GUYEOEOOOZ	\$74,709
Optional Accessories		
Strainer for 26 gallon kettles	910003	\$461
Basket for 26 gallon kettles	910023	\$2,071
Grid stirrer with scraper for 26 gallon kettles	911827	\$5,849



Electrolux recommends Hydro-Miser model
(ice storage water chilling system)
Toll Free: 800-736-5083

**COOK & CHILL KETTLES****40 GALLONS**

	code	list price
Electric tilting cook&chill kettle, 40 gallon. Ice water chiller required (not included). 26.00 kW 208/ 60 w× d× h: 51 3/16"× 35 7/16"× 35 7/16" Ship weight: 1058 lbs	582571 GUWHOEWOOZ	\$78,514

	code	list price
Electric tilting cook&chill kettle, 40 gallon. Ice water chiller required (not included). 24.20 kW 480/ 3/ 60 w× d× h: 51 3/16"× 35 7/16"× 35 7/16" Ship weight: 750 lbs	582573 GUYHOEWOOZ	\$85,550
Optional Accessories		
Strainer for 40 gallon kettles	910004	\$502
Basket for 40 gallon kettles	910024	\$2,071
Grid stirrer with scraper for 40 gallon kettles	911828	\$6,242



Electrolux recommends Hydro-Miser model
(ice storage water chilling system)
Toll Free: 800-736-5083



COOK & CHILL KETTLES

53 GALLONS

	code	list price
Electric tilting cook&chill kettle, 53 gallon. Ice water chiller required (not included). 30.20 kW 208/ 60 w× d× h: 55 1/8"× 39 3/8"× 35 7/16" Ship weight: 948 lbs	582580 KUWJOEWOOZ	\$94,776
Electric tilting cook&chill kettle, 53 gallon. Ice water chiller required (not included). 30.20 kW 480/ 3/ 60 w× d× h: 55 1/8"× 39 3/8"× 35 7/16" Ship weight: 948 lbs	582582 KUYJOEWOOZ	\$102,992
Optional Accessories		
Strainer for 53 gallon kettles	910005	\$627
Basket for 53 gallon kettles	910025	\$2,091
Grid stirrer with scraper for 53 gallon kettles	911829	\$6,586



Electrolux recommends Hydro-Miser model
(ice storage water chilling system)
Toll Free: 800-736-5083

**COOK & CHILL KETTLES****79 GALLONS**

	code	list price
Electric tilting cook&chill kettle, 79 gallon. Ice water chiller required (not included). 36.20 kW 208/ 60 w× d× h: 59 1/16"× 39 3/8"× 35 7/16" Ship weight: 1014 lbs	582589 KUWKOE000Z	\$103,320
Electric tilting cook&chill kettle, 79 gallon. Ice water chiller required (not included). 36.20 kW 480/ 60 w× d× h: 59 1/16"× 39 3/8"× 35 7/16" Ship weight: 1014 lbs	582591 KUYKOE000Z	\$105,678
Optional Accessories		
Strainer for 79 gallon kettles	910006	\$701
Grid stirrer with scraper for 79 gallon kettles	911830	\$7,334



Electrolux recommends Hydro-Miser model
(ice storage water chilling system)
Toll Free: 800-736-5083

**BRAISING PANS****16 GALLONS**

	code	list price
Gas tilting braising pan, 16 gallon 0.20 kW 57953 btu 120/ 1/ 60 w× d× h: 47 1/4"× 35 7/16"× 27 9/16" Ship weight: 507 lbs	583398 GP5BOEOOBO	\$47,644

**BRAISING PANS****21 GALLONS**

	code	list price
Gas tilting braising pan, 21 gallon 0.20 kW 68180 btu 120/ 1/ 60 w× d× h: 55 1/8"× 35 7/16"× 27 9/16" Ship weight: 573 lbs	583399 GP5COEOOBO	\$50,648

**BRAISING PANS****26 GALLONS**

	code	list price
Gas tilting braising pan, 26 gallon 0.20 kW 88634 btu 120/ 1/ 60 w× d× h: 63 "× 35 7/16"× 27 9/16" Ship weight: 639 lbs	583400 GP5EOEOOBO	\$61,071

**BRAISING PANS****16 GALLONS**

	code	list price
Electric tilting braising pan, 16 gallon 12.20 kW 208/ 60 w× d× h: 47 1/4"× 35 7/16"× 35 7/16" Ship weight: 507 lbs	583284 GPWBOEOOAO	\$36,932
Electric tilting braising pan, 16 gallon 12.20 kW 480/ 3/ 60 w× d× h: 47 1/4"× 35 7/16"× 35 7/16" Ship weight: 507 lbs	583286 GPYBOEOOBO	\$36,999

**BRAISING PANS****21 GALLONS**

	code	list price
Electric tilting braising pan, 21 gallon 15.20 kW 208/ 3/ 60 w× d× h: 55 1/8"× 35 7/16"× 35 7/16" Ship weight: 573 lbs	583287 GPWCOEOOBO	\$38,512
Electric tilting braising pan, 21 gallon 15.20 kW 480/ 3/ 60 w× d× h: 55 1/8"× 35 7/16"× 35 7/16" Ship weight: 573 lbs	583289 GPYCOEOOBO	\$38,512

**BRAISING PANS****26 GALLONS**

	code	list price
Electric tilting braising pan, 26 gallon 18.20 kW 208/60 w× d× h: 63 "× 35 7/16"× 35 7/16" Ship weight: 772 lbs	583290 GPWEOEOOBO	\$41,070
Electric tilting braising pan, 26 gallon 18.20 kW 480/3/60 w× d× h: 63 "× 35 7/16"× 35 7/16" Ship weight: 639 lbs	583292 GPYEOEOOBO	\$41,826

**PRESSURE BRAISING PANS****24 GALLONS**

	code	list price
Gas tilting pressure braising pan, 24 gallon 0.20 kW 61362 btu 120/ 1/ 60 w× d× h: 47 1/4"× 35 7/16"× 27 9/16" Ship weight: 1058 lbs	583401 GX5DOE0000	\$71,695
Optional Accessories		
Base plate for pressure braising pans, half size	910201	\$147
Suspension frame for braising pans, half size	910191	\$179

**PRESSURE BRAISING PANS****40 GALLONS**

	code	list price
Gas tilting pressure braising pan, 40 gallon 0.20 kW 98861 btu 120/ 1/ 60 w× d× h: 63 "× 35 7/16"× 27 9/16" Ship weight: 1389 lbs	583402 GX5HOE0000	\$77,523
Optional Accessories		
Base plate for pressure braising pans, half size	910201	\$147
Suspension frame for braising pans, half size	910191	\$179

**PRESSURE BRAISING PANS****24 GALLONS**

	code	list price
Electric tilting pressure braising pan, 24 gallon 12.20 kW 208/60 w× d× h: 47 1/4"× 35 7/16"× 35 7/16" Ship weight: 1323 lbs	583302 GXWDOE0000	\$61,238
Electric tilting pressure braising pan, 24 gallon 12.20 kW 480/60 w× d× h: 47 1/4"× 35 7/16"× 35 7/16" Ship weight: 705 lbs	583304 GXYDOE0000	\$61,238
Optional Accessories		
Base plate for pressure braising pans, half size	910201	\$147
Suspension frame for braising pans, half size	910191	\$179




**PRESSURE BRAISING PANS****40 GALLONS**

	code	list price
Electric tilting pressure braising pan, 40 gallon 15.20 kW 208/60 w× d× h: 63 "× 35 7/16"× 35 7/16" Ship weight: 1080 lbs	583308 GXWHOE0000	\$70,794
Electric tilting pressure braising pan, 40 gallon 18.20 kW 480/60 w× d× h: 63 "× 35 7/16"× 35 7/16" Ship weight: 1146 lbs	583310 GXYHOE0000	\$70,794
Optional Accessories		
Base plate for pressure braising pans, half size	910201	\$147
Suspension frame for braising pans, half size	910191	\$179



Accessories

	code	list price
Optional Accessories		
Flanged feet kit 2"	912209 FEET2INCH	\$418



**PASTA COOKER - COMPACT****5.3 GALLONS**

		code	list price
2 Basket Electric High Productivity Pasta Cooker - 5.3 gallon well. Supplied with 2 single portion baskets 8.60 kW 208/ 3/ 60 w× d× h: 15 3/4"× 28 3/4"× 33 7/16" Ship weight: 154 lbs		371174 E7PCED1KF1	\$9,018
Included Accessories			
Pair of single portion baskets	Quantity 1	206312	—
Door for open base cupboard	Quantity 1	206350	—
Optional Accessories			
1 Basket (13 3/4" x 8 11/16") for 5.3 gallon Pasta Cookers		921611	\$225
2 Baskets (6 11/16" x 8 11/16") for 5.3 gallon Pasta Cookers		921610	\$314
4 Baskets (4.1" x 6.3") for pasta cooker		921618	\$377
Support rack for 4 -single portion baskets for automatic lifting pasta cookers		921606	\$31
2 Baskets (4.1" x 13.7") for pasta cookers		921619	\$314
Lid for Automatic Pasta Cooker - 5.3 gallon Well		921607	\$79



**PASTA COOKERS****10.5 GALLONS**

	code	list price
10.5 gallon gas pasta cooker, single-well 208/1/60 (predisposed for 120/1/60). 0.03 kW 208/ 1/ 60 w× d× h: 15 3/4"× 35 7/16"× 33 7/16" Ship weight: 170 lbs	391201 E9PCGD1MF2	\$6,875
Optional Accessories		
Lid and lid holder for pasta cookers.	206190	\$266
1 basket (11" x 18") for 10.5 gallon pasta cooker.	927216	\$293
2 baskets (11" x 9") for 10.5 gallon pasta cooker.	927211	\$351
3 baskets (11" x 6") for 10.5 gallon pasta cooker.	927210	\$439
6 single-portion baskets, round - requires support rack for pasta cookers (PNC 927219). 	927213	\$481
Support rack for single portion pasta baskets. 	927219	\$79


**PASTA COOKERS****10.5 + 10.5 GALLONS**

	code	list price
10.5 + 10.5 gallon gas pasta cooker, double-well 208/1/60 (predisposed for 120/1/60). 0.05 kW 105679 btu 208/ 1/ 60 w × d × h: 31 1/2" × 35 7/16" × 33 7/16" Ship weight: 309 lbs	391202 E9PCGH2MF2	\$11,114
Optional Accessories		
Set of 4 castors (2 with brakes).	206188	\$414
Lid and lid holder for pasta cookers.	206190	\$266
1 basket (11" x 18") for 10.5 gallon pasta cooker.	927216	\$293
2 baskets (11" x 9") for 10.5 gallon pasta cooker.	927211	\$351
3 baskets (11" x 6") for 10.5 gallon pasta cooker.	927210	\$439
6 single-portion baskets, round - requires support rack for pasta cookers (PNC 927219). 	927213	\$481
Support rack for single portion pasta baskets. 	927219	\$79

**PASTA COOKERS****10.5 GALLONS**

	code	list price
10.5 gallon electric pasta cooker, single-well. 10.00 kW 208/ 3/ 50/60 w× d× h: 15 3/4"× 35 7/16"× 33 7/16" Ship weight: 170 lbs	391203 E9PCED1MF2	\$7,214
Optional Accessories		
Lid and lid holder for pasta cookers.	206190	\$266
1 basket (11" x 18") for 10.5 gallon pasta cooker.	927216	\$293
2 baskets (11" x 9") for 10.5 gallon pasta cooker.	927211	\$351
3 baskets (11" x 6") for 10.5 gallon pasta cooker.	927210	\$439
6 single-portion baskets, round - requires support rack for pasta cookers (PNC 927219). 	927213	\$481
Support rack for single portion pasta baskets. 	927219	\$79

**PASTA COOKERS****10.5 + 10.5 GALLONS**

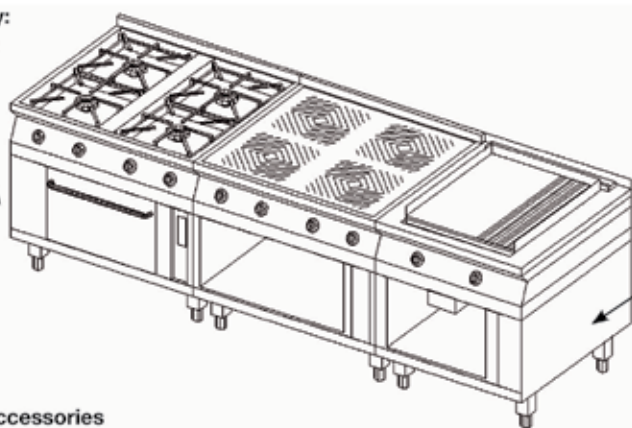
	code	list price
10.5 + 10.5 gallon electric pasta cooker, double-well. 20.00 kW 208/ 3/ 50/60 w× d× h: 31 1/2"× 35 7/16"× 33 7/16" Ship weight: 309 lbs	391204 E9PCEH2MF2	\$11,686
Optional Accessories		
Set of 4 castors (2 with brakes).	206188	\$414
Lid and lid holder for pasta cookers.	206190	\$266
1 basket (11" x 18") for 10.5 gallon pasta cooker.	927216	\$293
2 baskets (11" x 9") for 10.5 gallon pasta cooker.	927211	\$351
3 baskets (11" x 6") for 10.5 gallon pasta cooker.	927210	\$439
6 single-portion baskets, round - requires support rack for pasta cookers (PNC 927219). 	927213	\$481
Support rack for single portion pasta baskets.	927219	\$79

HOW TO ORDER THERMALINE S90 MODULAR COOKING LINE

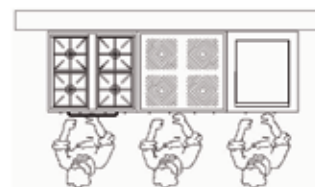
Option 1 : C-BOARD

C-Board indicates a raised rear backsplash.
Typical for against a wall or back to back installations.

Recommended Accessory:
911958- Left side Stainless
Steel side panel

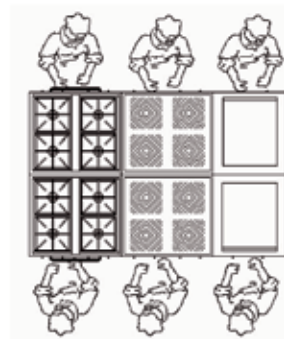


Optional Accessories
5" or 7.8" Portioning Shelf (Plate Rack).
All around Stainless Steel Kick Plate.
Kit for back to back Installation.



Wall Installation

Recommended Accessory:
911959- Right side Stainless
Steel side panel

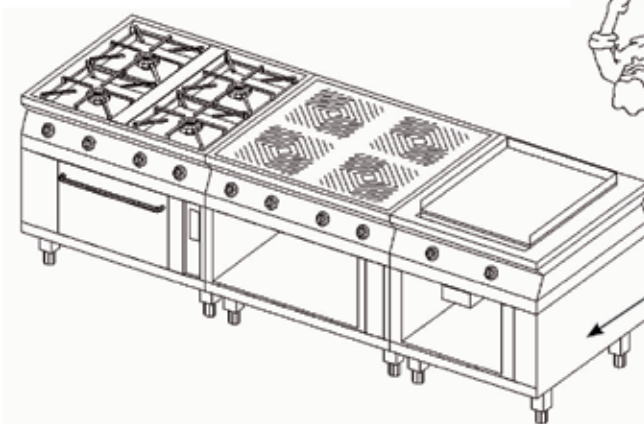


Back to Back Installation

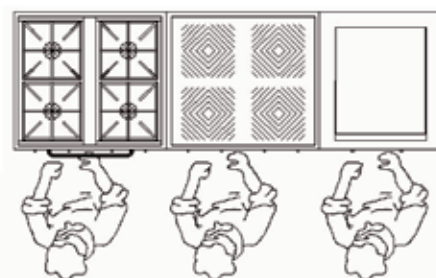
Option 2 : ISLAND, One Side Operation

Control console has operating knobs all on one side.
Island Installation.

Recommended Accessory:
911715- Stainless
Steel side panel



Optional Accessories
5" or 7.8" Portioning Shelf (Plate Rack).
All around Stainless Steel Kick Plate



Recommended Accessory:
911715- Stainless
Steel side panel

Option 3 : ISLAND, Two Side Operation

Control console has operating knobs on both sides of the unit.

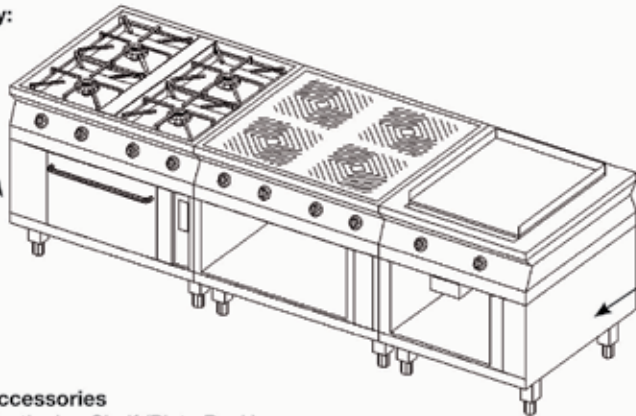
Chef can operate units from both sides (except fryers, pasta cookers, char-broilers and griddles).

Ovens and open bases are pass-through.

Island Installation.

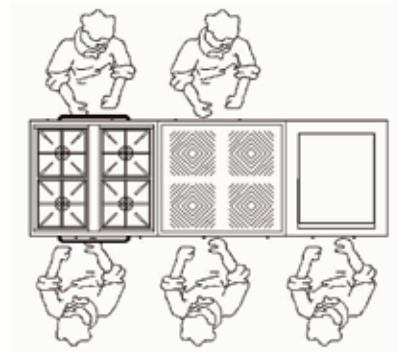
Recommended Accessory:

911715- Stainless
Steel side panel I



Optional Accessories

5" or 7.8" Portioning Shelf (Plate Rack).
All around Stainless Steel Kick Plate



Recommended Accessory:

911715- Stainless
Steel side panel

Further Information

Units can be installed as single stand alone units or connected to each other creating a seamless work top. Stand alone units can be installed on castors (except half module deep fat fryers). Units are not supplied with stainless steel side panels. These need to be ordered as accessories. Stand alone units or in-line units require two stainless steel side panels (one for each side).

**GAS RANGES****2 OPEN BURNERS**

	code	list price
Two 34,000 btu open burners 19 11/16", open base, C-Board, wall or back to back installation. 68180 btu w× d× h: 19 11/16"× 35 7/16"× 35 7/16" Ship weight: 176 lbs	584105 WGGRAFQ000	\$6,658
Two 34,000 btu open burners 19 11/16", open base, one side operation, island installation. 68180 btu w× d× h: 19 11/16"× 35 7/16"× 35 7/16" Ship weight: 209 lbs	584106 WGGRAAQ000	\$8,332
Two 34,000 btu open burners 19 11/16", pass through open base, two side operation, island installation. 68180 btu w× d× h: 19 11/16"× 35 7/16"× 35 7/16" Ship weight: 198 lbs	584107 WGGGRABQ000	\$8,332
Optional Accessories		
Simmering plate, 16.9" x 14.9" (430x380mm) for open burners.	910718	\$167
Shelf for one side open bases 19.7" (500mm)	910777	\$147
Shelf for pass through open bases 19.7" (500mm)	910776	\$167
Shelf fixation kit for one side operation open bases.	911914	\$74
Shelf fixation kit for pass through open bases.	911915	\$116
Set of 4 castors (2 with brake)	911960	\$879
Right side stainless steel side wall (c-board, wall or back-to-back installation).	911958	\$408
Left side stainless steel side wall (c-board, wall or back-to-back installation).	911959	\$408
Stainless steel side wall (island installation).	911715	\$408
Kit for back-to-back installation.	911619	\$518



- 2.3" (60mm) diameter burners with power regulation from 5,000 BTU (1.5 kW) to 20,500 BTU (6 kW)

Additional optional accessories. Price: "Specify on Order"

**GAS RANGES****4 OPEN BURNERS**

	code	list price
Four 34,000 btu burners 39 3/8", gas oven, C-Board, wall or back to back installation. 162268 btu w× d× h: 39 3/8"× 35 7/16"× 35 7/16" Ship weight: 617 lbs	584108 WGGWDFQOO	\$12,531
Four 34,000 btu burners 39 3/8", open base, C-Board, wall or back to back installation. 136360 btu w× d× h: 39 3/8"× 35 7/16"× 35 7/16" Ship weight: 529 lbs	584109 WGGWAFQOO	\$10,769
Four 34,000 btu burners 39 3/8", gas oven, one side operation, island installation. 162268 btu w× d× h: 39 3/8"× 35 7/16"× 35 7/16" Ship weight: 595 lbs	584110 WGGWDAQOO	\$13,310
Four 34,000 btu burners 39 3/8", open base, one side operation, island installation. 136360 btu w× d× h: 39 3/8"× 35 7/16"× 35 7/16" Ship weight: 551 lbs	584111 WGGWAAQOO	\$11,575
Four 34,000 btu burners 39 3/8", pass through gas oven, two side operation, island installation. 162268 btu w× d× h: 39 3/8"× 35 7/16"× 35 7/16" Ship weight: 397 lbs	584112 WGGWDBQOO	\$13,627
Four 34,000 btu burners 39 3/8", pass through open base, two side operation, island installation. 136360 btu w× d× h: 39 3/8"× 35 7/16"× 35 7/16" Ship weight: 309 lbs	584113 WGGWABQOO	\$11,575
Optional Accessories		
Simmering plate, 16.9" x 14.9" (430x380mm) for open burners.	910718	\$167

	code	list price
Shelf for one side open bases 39.3" (1000mm)	910783	\$209
Shelf for pass through open bases 39.3" (1000mm)	910782	\$257
Shelf fixation kit for one side operation open bases.	911914	\$74
Shelf fixation kit for pass through open bases.	911915	\$116
Baking sheet 2/1GN for ovens	910651	\$189
Single chromium plated grid (12" x 20")	910652	\$105
Set of 4 castors (2 with brake)	911960	\$879
Right side stainless steel side wall (c-board, wall or back-to-back installation).	911958	\$408
Left side stainless steel side wall (c-board, wall or back-to-back installation).	911959	\$408
Stainless steel side wall (island installation).	911715	\$408
Kit for back-to-back installation.	911619	\$518



- 2.3" (60mm) diameter burners with power regulation from 5,000 BTU (1.5 kW) to 20,500 BTU (6 kW)

Additional optional accessories. Price: "Specify on Order"



INDUCTION TOPS

2 ZONES

	code	list price
Full surface two zone induction range 19 11/16", open base, C-Board, wall or back to back installation 10.00 kW 208/ 3/ 60 w× d× h: 19 11/16"× 35 7/16"× 35 7/16" Ship weight: 265 lbs	584126 WIWRAFQOOB	\$26,614
Full surface two zone induction range 19 11/16", open base, one side operation, island installation. 10.00 kW 208/ 3/ 60 w× d× h: 19 11/16"× 35 7/16"× 35 7/16" Ship weight: 265 lbs	584128 WIWRAAQOOB	\$26,614

	code	list price
Full surface two zone induction range 19 11/16", pass through open base, two side operation, island installation. 10.00 kW 208/ 3/ 60 w× d× h: 19 11/16"× 35 7/16"× 35 7/16" Ship weight: 265 lbs	584130 WIWRABQOOB	\$26,614
Optional Accessories		
Scraper for induction ranges.	910601	\$48
Set of 4 castors (2 with brake).	911960	\$879
Right side stainless steel side wall (c-board, wall or back-to-back installation).	911958	\$408
Left side stainless steel side wall (c-board, wall or back-to-back installation).	911959	\$408
Stainless steel side wall (island installation).	911715	\$408
Kit for back-to-back installation.	911619	\$518

**INDUCTION TOPS****4 ZONES**

	code	list price
Full surface four zone induction range 39 3/8", open base, C-Board, wall or back to back installation 20.00 kW 208/ 3/ 60 w× d× h: 39 3/8"× 35 7/16"× 35 7/16" Ship weight: 661 lbs	584132 WIWWAFQQOB	\$43,212
Full surface four zone induction range 39 3/8", open base, one side operation, island installation. 20.00 kW 208/ 3/ 60 w× d× h: 39 3/8"× 35 7/16"× 35 7/16" Ship weight: 639 lbs	584134 WIWWAAQQOB	\$43,212
Full surface four zone induction range 39 3/8", pass through open base, two side operation, island installation. 20.00 kW 208/ 3/ 60 w× d× h: 39 3/8"× 35 7/16"× 35 7/16" Ship weight: 683 lbs	584136 WIWWABQQOB	\$43,212
Optional Accessories		
Scraper for induction ranges.	910601	\$48
Set of 4 castors (2 with brake)	911960	\$879
Right side stainless steel side wall (c-board, wall or back-to-back installation).	911958	\$408
Left side stainless steel side wall (c-board, wall or back-to-back installation).	911959	\$408
Stainless steel side wall (island installation).	911715	\$408
Kit for back-to-back installation.	911619	\$518

**ELECTRIC SOLID TOPS****2 ZONES**

	code	list price
Electric solid top two zones 19 11/16", open base, C-Board, wall or back to back installation. 6.40 kW 208/ 3/ 60 w × d × h: 19 11/16" × 35 7/16" × 35 7/16" Ship weight: 287 lbs	584140 WLWRAFOOOC	\$8,616
Electric solid top two zones 19 11/16", open base, one side operation, island installation. 6.40 kW 208/ 3/ 60 w × d × h: 19 11/16" × 35 7/16" × 35 7/16" Ship weight: 364 lbs	584142 WLWRAAOOOC	\$8,527
Electric solid top two zones 19 11/16", open base, two side operation, island installation. 6.40 kW 208/ 3/ 60 w × d × h: 19 11/16" × 35 7/16" × 35 7/16" Ship weight: 287 lbs	584144 WLWRABOOOC	\$8,527
Optional Accessories		
Shelf for one side open bases 19.7" (500mm)	910777	\$147
Shelf for pass through open bases 19.7" (500mm)	910776	\$167
Shelf fixation kit for one side operation open bases.	911914	\$74
Shelf fixation kit for pass through open bases.	911915	\$116
Polinox steel wool for solid top.	910671	\$11
Set of 4 castors (2 with brake)	911960	\$879
Right side stainless steel side wall (c-board, wall or back-to-back installation).	911958	\$408
Left side stainless steel side wall (c-board, wall or back-to-back installation).	911959	\$408
Stainless steel side wall (island installation).	911715	\$408
Kit for back-to-back installation.	911619	\$518

**ELECTRIC SOLID TOPS****4 ZONES**

	code	list price
Electric solid top four zones 39 3/8", open base, C-Board, wall or back to back installation. 12.80 kW 208/ 3/ 60 w× d× h: 39 3/8"× 35 7/16"× 35 7/16" Ship weight: 683 lbs	584146 WLWWAFOOOC	\$15,702
Electric solid top four zones 39 3/8", electric oven, C-Board, wall or back to back installation. 17.80 kW 208/ 3/ 60 w× d× h: 39 3/8"× 35 7/16"× 35 7/16" Ship weight: 617 lbs	584148 WLWWCFOOOC	\$19,740
Electric solid top four zones 39 3/8", open base, one side operation, island installation. 12.80 kW 208/ 3/ 60 w× d× h: 39 3/8"× 35 7/16"× 35 7/16" Ship weight: 397 lbs	584150 WLWWAAOOOC	\$16,209
Electric solid top four zones 39 3/8", electric oven, one side operation, island installation. 17.80 kW 208/ 3/ 60 w× d× h: 39 3/8"× 35 7/16"× 35 7/16" Ship weight: 529 lbs	584152 WLWWCAOOOC	\$20,607
Electric solid top four zones 39 3/8", pass through open base, two side operation, island installation. 12.80 kW 208/ 3/ 60 w× d× h: 39 3/8"× 35 7/16"× 35 7/16" Ship weight: 397 lbs	584154 WLWWABOOOC	\$16,209
Electric solid top four zones 39 3/8", pass through electric oven, two side operation, island installation. 17.80 kW 208/ 3/ 60 w× d× h: 39 3/8"× 35 7/16"× 35 7/16" Ship weight: 529 lbs	584156 WLWWCBOOOC	\$20,607
Optional Accessories		
Shelf for one side open bases 39.3" (1000mm)	910783	\$209
Shelf for pass through open bases 39.3" (1000mm)	910782	\$257
Shelf fixation kit for one side operation open bases.	911914	\$74

	code	list price
Shelf fixation kit for pass through open bases.	911915	\$116
Baking sheet 2/1GN for ovens	910651	\$189
Single chromium plated grid (12" x 20")	910652	\$105
Polinox steel wool for solid top.	910671	\$11
Set of 4 castors (2 with brake)	911960	\$879
Right side stainless steel side wall (c-board, wall or back-to-back installation).	911958	\$408
Left side stainless steel side wall (c-board, wall or back-to-back installation).	911959	\$408
Stainless steel side wall (island installation).	911715	\$408
Kit for back-to-back installation.	911619	\$518



GAS SOLID TOPS

	code	list price
Gas solid top 39 3/8", open base, C-Board, wall or back to back installation. w× d× h: 39 3/8"× 35 7/16"× 35 7/16" Ship weight: 419 lbs	584158 WLGWAF0000	\$12,681
Gas solid top 39 3/8", gas oven, C-Board, wall or back to back installation. w× d× h: 39 3/8"× 35 7/16"× 35 7/16" Ship weight: 551 lbs	584159 WLGWDF0000	\$13,950
Gas solid top 39 3/8", open base, one side operation, island installation. w× d× h: 39 3/8"× 35 7/16"× 35 7/16" Ship weight: 507 lbs	584160 WLGWAA0000	\$13,472
Gas solid top 39 3/8", gas oven, one side operation, island installation. w× d× h: 39 3/8"× 35 7/16"× 35 7/16" Ship weight: 728 lbs	584161 WLGWDA0000	\$14,745

	code	list price
Gas solid top 39 3/8", pass through open base, two side operation, island installation. w× d× h: 39 3/8"× 35 7/16"× 35 7/16" Ship weight: 507 lbs	584162 WLGWACOOOO	\$13,472
Gas solid top 39 3/8", pass through gas oven, two side operation, island installation. w× d× h: 39 3/8"× 35 7/16"× 35 7/16" Ship weight: 551 lbs	584163 WLGWDCOOOO	\$14,745
Optional Accessories		
Shelf for one side open bases 39.3" (1000mm)	910783	\$209
Shelf for pass through open bases 39.3" (1000mm)	910782	\$257
Shelf fixation kit for one side operation open bases.	911914	\$74
Shelf fixation kit for pass through open bases.	911915	\$116
Baking sheet 2/1GN for ovens	910651	\$189
Single chromium plated grid (12" x 20")	910652	\$105
Polinox steel wool for solid top.	910671	\$11
Set of 4 castors (2 with brake)	911960	\$879
Right side stainless steel side wall (c-board, wall or back-to-back installation).	911958	\$408
Left side stainless steel side wall (c-board, wall or back-to-back installation).	911959	\$408
Stainless steel side wall (island installation).	911715	\$408
Kit for back-to-back installation.	911619	\$518

**ELECTRIC GRIDDLES****SMOOTH SURFACE**

	code	list price
Electric griddle 31 1/2", Smooth surface, open base, C-Board, wall or back to back installation 11.40 kW 208/ 60 w× d× h: 31 1/2"× 35 7/16"× 35 7/16" Ship weight: 397 lbs	584114 WHWURFOOOC	\$12,365
Electric griddle 31 1/2", Smooth surface, open base, one side operation, island installation. 11.40 kW 208/ 60 w× d× h: 31 1/2"× 35 7/16"× 35 7/16" Ship weight: 397 lbs	584118 WHWURAOOOC	\$13,160
Optional Accessories		
Scraper of griddle.	910605	\$74
Set of 4 castors (2 with brake)	911960	\$879
Right side stainless steel side wall (c-board, wall or back-to-back installation).	911958	\$408
Left side stainless steel side wall (c-board, wall or back-to-back installation).	911959	\$408
Stainless steel side wall (island installation).	911715	\$408
Kit for back-to-back installation.	911619	\$518

**ELECTRIC GRIDDLES****SMOOTH & GROOVED SURFACE**

	code	list price
Electric griddle 31 1/2", Smooth/ribbed surface, open base, C-Board, wall or back to back installation 11.40 kW 208/ 60 w× d× h: 31 1/2"× 35 7/16"× 35 7/16" Ship weight: 397 lbs	584116 WHWUSFOOOC	\$12,365
Electric griddle 31 1/2", Smooth/ribbed surface, open base, one side operation, island installation. 11.40 kW 208/ 60 w× d× h: 31 1/2"× 35 7/16"× 35 7/16" Ship weight: 397 lbs	584120 WHWUSAOOOC	\$13,160
Optional Accessories		
Scraper of griddle.	910605	\$74
Set of 4 castors (2 with brake)	911960	\$879
Right side stainless steel side wall (c-board, wall or back-to-back installation).	911958	\$408
Left side stainless steel side wall (c-board, wall or back-to-back installation).	911959	\$408
Stainless steel side wall (island installation).	911715	\$408
Kit for back-to-back installation.	911619	\$518

**GAS GRIDDLES****SMOOTH SURFACE**

	code	list price
Gas griddle 31 1/2", Smooth surface, open base, C-Board, wall or back to back installation w× d× h: 31 1/2"× 35 7/16"× 35 7/16" Ship weight: 397 lbs	584122 WHGURFOOOO	\$12,365
Gas griddle 31 1/2", Smooth surface, open base, one side operation, island installation. w× d× h: 31 1/2"× 35 7/16"× 35 7/16" Ship weight: 397 lbs	584124 WHGURAOOOO	\$12,365
Optional Accessories		
Scraper of griddle.	910605	\$74
Set of 4 castors (2 with brake)	911960	\$879
Right side stainless steel side wall (c-board, wall or back-to-back installation).	911958	\$408
Left side stainless steel side wall (c-board, wall or back-to-back installation).	911959	\$408
Stainless steel side wall (island installation).	911715	\$408
Kit for back-to-back installation.	911619	\$518

**GAS GRIDDLES****SMOOTH & GROOVED SURFACE**

	code	list price
Gas griddle 31 1/2", Smooth/ribbed surface, open base, C-Board, wall or back to back installation w× d× h: 31 1/2"× 35 7/16"× 35 7/16" Ship weight: 485 lbs	584123 WHGUSFOOOO	\$12,365
Gas griddle 31 1/2", Smooth/ribbed surface, open base, one side operation, island installation. w× d× h: 31 1/2"× 35 7/16"× 35 7/16" Ship weight: 397 lbs	584125 WHGUSAOOOO	\$12,843
Optional Accessories		
Scraper of griddle.	910605	\$74
Set of 4 castors (2 with brake)	911960	\$879
Right side stainless steel side wall (c-board, wall or back-to-back installation).	911958	\$408
Left side stainless steel side wall (c-board, wall or back-to-back installation).	911959	\$408
Stainless steel side wall (island installation).	911715	\$408
Kit for back-to-back installation.	911619	\$518

**GAS CHAR-BROILERS****1/2 MODULE**

	code	list price
Gas Char-Broiler 19 11/16", open base, C-Board, wall or back to back installation. 40908 btu w× d× h: 19 11/16"× 35 7/16"× 35 7/16" Ship weight: 353 lbs	584089 WDGRAFOOOO	\$8,961
Gas Char-Broiler 19 11/16", open base, one side operation, island installation. 40908 btu w× d× h: 19 11/16"× 35 7/16"× 35 7/16" Ship weight: 309 lbs	584090 WDGRAAOOOO	\$9,512

	code	list price
Optional Accessories		
Shelf for one side open bases 19.7" (500mm)	910777	\$147
Shelf fixation kit for one side operation open bases.	911914	\$74
Set of 4 castors (2 with brake)	911960	\$879
Right side stainless steel side wall (c-board, wall or back-to-back installation).	911958	\$408
Left side stainless steel side wall (c-board, wall or back-to-back installation).	911959	\$408
Stainless steel side wall (island installation).	911715	\$408
Kit for back-to-back installation.	911619	\$518

**GAS CHAR-BROILERS****1 MODULE**

	code	list price
Gas Char-Broiler 31 1/2", open base, C-Board, wall or back to back installation. 81816 btu w x d x h: 31 1/2" x 35 7/16" x 35 7/16" Ship weight: 507 lbs	584091 WDGUAFOOOO	\$12,365
Gas Char-Broiler 31 1/2", open base, one side operation, is-land installation. 81816 btu w x d x h: 31 1/2" x 35 7/16" x 35 7/16" Ship weight: 441 lbs	584092 WDGUAAOOOO	\$13,160
Optional Accessories		
Shelf for one side open bases 39.3" (1000mm)	910783	\$209
Shelf fixation kit for one side operation open bases.	911914	\$74
Set of 4 castors (2 with brake)	911960	\$879
Right side stainless steel side wall (c-board, wall or back-to-back installation).	911958	\$408
Left side stainless steel side wall (c-board, wall or back-to-back installation).	911959	\$408

	code	list price
Stainless steel side wall (island installation).	911715	\$408
Kit for back-to-back installation.	911619	\$518



ELECTRIC FRYERS

1 WELL

	code	list price
Electric Fryer 19 11/16", One 6 gal well, C-Board, wall or back to back installation. 12.20 kW 208/ 3/ 60 w× d× h: 19 11/16"× 35 7/16"× 35 7/16" Ship weight: 243 lbs	584093 WFWROFOOOC	\$10,306
Electric Fryer 19 11/16", One 6 gal well, one side operation, island installation. 12.20 kW 208/ 3/ 60 w× d× h: 19 11/16"× 35 7/16"× 35 7/16" Ship weight: 243 lbs	584095 WFWROAOOOO	\$11,097
Included Accessories		
Basket rest grid for 6 gal fryer	Quantity 1 911567	—
Basket for 6 gal fryer	Quantity 2 911574	—
Closing cover for 6 gal fryer	Quantity 1 911575	—
Optional Accessories		
Oil strainer for fryers.	910752	\$209
Discharge vessel for 3.6 gal & 6 gal fryers	911570	\$293
Lid for discharge vessel 3.6 gal & 6 gal fryers	911585	\$84
Closing cover for 6 gal fryer	911575	\$105
Basket for 6 gal fryer	911574	\$58
Basket rest grid for 6 gal fryer	911567	\$21
Right side stainless steel side wall (c-board, wall or back-to-back installation).	911958	\$408

	code	list price
Left side stainless steel side wall (c-board, wall or back-to-back installation).	911959	\$408
Stainless steel side wall (island installation).	911715	\$408
Kit for back-to-back installation.	911619	\$518



ELECTRIC FRYERS

2 WELLS

	code	list price
Electric Fryer 31 1/2", Two 3.6 gal wells, C-Board, wall or back to back installation. 18.40 kW 208/ 3/ 60 w x d x h: 31 1/2" x 35 7/16" x 35 7/16" Ship weight: 243 lbs	584097 WFWUOFOOOC	\$16,642
Electric Fryer 31 1/2", Two 3.6 gal wells, one side operation, island installation. 18.40 kW 208/ 3/ 60 w x d x h: 31 1/2" x 35 7/16" x 35 7/16" Ship weight: 309 lbs	584099 WFWUOA0000	\$17,242
Included Accessories		
Basket rest grid for 2x3.6 gal fryer	Quantity 2	911566
Basket for 2x3.6 gal fryer	Quantity 2	911573
Closing cover for 3.6 gal fryer	Quantity 2	911584
Optional Accessories		
Oil strainer for fryers.	910752	\$209
Discharge vessel for 3.6 gal & 6 gal fryers	911570	\$293
Lid for discharge vessel 3.6 gal & 6 gal fryers	911585	\$84
Closing cover for 3.6 gal fryer	911584	\$967
Basket for 2x3.6 gal fryer	911573	\$43
Basket rest grid for 2x3.6 gal fryer	911566	\$21

	code	list price
Set of 4 castors (2 with brake)	911960	\$879
Right side stainless steel side wall (c-board, wall or back-to-back installation).	911958	\$408
Left side stainless steel side wall (c-board, wall or back-to-back installation).	911959	\$408
Stainless steel side wall (island installation).	911715	\$408
Kit for back-to-back installation.	911619	\$518

**GAS FRYERS****1 WELL**

		code	list price
Gas Fryer 19 11/16", One 6 gal. well, C-Board, wall or back to back installation. 74998 btu w× d× h: 19 11/16"× 35 7/16"× 35 7/16" Ship weight: 419 lbs		584101 WFGROFOOOO	\$9,201
Gas Fryer 19 11/16", One 6 gal. well, one side operation, island installation 74998 btu w× d× h: 19 11/16"× 35 7/16"× 35 7/16" Ship weight: 243 lbs		584102 WFGROAOOOO	\$9,990
Included Accessories			
Basket rest grid for 6 gal fryer	Quantity 1	911567	—
Basket for 6 gal fryer	Quantity 2	911574	—
Closing cover for 6 gal fryer	Quantity 1	911575	—
Optional Accessories			
Oil strainer for fryers.		910752	\$209
Discharge vessel for 3.6 gal & 6 gal fryers		911570	\$293
Lid for discharge vessel 3.6 gal & 6 gal fryers		911585	\$84
Closing cover for 6 gal fryer		911575	\$105
Basket for 6 gal fryer		911574	\$58
Basket rest grid for 6 gal fryer		911567	\$21
Right side stainless steel side wall (c-board, wall or back-to-back installation).		911958	\$408
Left side stainless steel side wall (c-board, wall or back-to-back installation).		911959	\$408
Stainless steel side wall (island installation).		911715	\$408
Kit for back-to-back installation.		911619	\$518



GAS FRYERS

2 WELLS

		code	list price
Gas Fryer 31 1/2", Two 3.6 gal wells, C-Board, wall or back to back installation. 100225 btu w× d× h: 31 1/2"× 35 7/16"× 35 7/16" Ship weight: 397 lbs		584103 WFGUOFOOOO	\$13,472
Gas Fryer 31 1/2", Two 3.6 gal wells, one side operation, island installation. 100225 btu w× d× h: 31 1/2"× 35 7/16"× 35 7/16" Ship weight: 397 lbs		584104 WFGUOA0000	\$14,267
Included Accessories			
Basket rest grid for 2x3.6 gal fryer	Quantity 2	911566	—
Basket for 2x3.6 gal fryer	Quantity 2	911573	—
Closing cover for 3.6 gal fryer	Quantity 2	911584	—
Optional Accessories			
Oil strainer for fryers.		910752	\$209
Discharge vessel for 3.6 gal & 6 gal fryers		911570	\$293
Lid for discharge vessel 3.6 gal & 6 gal fryers		911585	\$84
Closing cover for 3.6 gal fryer		911584	\$967
Basket for 2x3.6 gal fryer		911573	\$43
Basket rest grid for 2x3.6 gal fryer		911566	\$21
Set of 4 castors (2 with brake)		911960	\$879
Right side stainless steel side wall (c-board, wall or back-to-back installation).		911958	\$408
Left side stainless steel side wall (c-board, wall or back-to-back installation).		911959	\$408
Stainless steel side wall (island installation).		911715	\$408
Kit for back-to-back installation.		911619	\$518

**ELECTRIC BAIN MARIE****HALF MODULE**

	code	list price
Electric bain marie 19 11/16", open base, C-Board, wall or back to back installation. 1.50 kW 208/ 60 w× d× h: 19 11/16"× 35 7/16"× 35 7/16" Ship weight: 397 lbs	584077 WBWRAFOOOO	\$11,636
Electric bain marie 19 11/16", open base, one side operation, island installation. 1.50 kW 208/ 60 w× d× h: 19 11/16"× 35 7/16"× 35 7/16" Ship weight: 187 lbs	584079 WBWRAAOOOO	\$12,337
Electric bain marie 19 11/16", open pass through base, both side operation, island installation. 1.50 kW 208/ 60 w× d× h: 19 11/16"× 35 7/16"× 35 7/16" Ship weight: 309 lbs	584081 WBWRACOOOO	\$12,337
Optional Accessories		
Suspension frame for half module 19.7" bain marie/food warmer.	911565	\$179
Shelf for one side open bases 19.7" (500mm)	910777	\$147
Shelf for pass through open bases 19.7" (500mm)	910776	\$167
Shelf fixation kit for one side operation open bases.	911914	\$74
Shelf fixation kit for pass through open bases.	911915	\$116
Set of 4 castors (2 with brake)	911960	\$879
Right side stainless steel side wall (c-board, wall or back-to-back installation).	911958	\$408
Left side stainless steel side wall (c-board, wall or back-to-back installation).	911959	\$408
Stainless steel side wall (island installation).	911715	\$408
Kit for back-to-back installation.	911619	\$518



GAS PASTA COOKERS

10.5 GALLONS

	code	list price
Gas pasta cooker 19 11/16", 10.5 gal, C-Board, wall or island type installation. w× d× h: 19 11/16"× 35 7/16"× 35 7/16" Ship weight: 375 lbs	584138 WKGROFOOOO	\$15,146
Gas pasta cooker 19 11/16", 10.5 gal, one side operation, island installation. w× d× h: 19 11/16"× 35 7/16"× 35 7/16" Ship weight: 331 lbs	584139 WKGROAOOOO	\$15,847
Optional Accessories		
Round basket for pasta cooker.	910511	\$79
Bottom plate for round basket support	910515	\$79
Basket (11" x 18") for pasta cooker.	910512	\$283
Basket (11" x 9") for pasta cooker.	910513	\$167
Basket (11" x 6") for pasta cooker.	910514	\$142
Closing cover for pasta cooker.	911615	\$116
Right side stainless steel side wall (c-board, wall or back-to-back installation).	911958	\$408
Left side stainless steel side wall (c-board, wall or back-to-back installation).	911959	\$408
Stainless steel side wall (island installation).	911715	\$408
Kit for back-to-back installation.	911619	\$518



WORKTOP

	code	list price
19 11/16" Neutral worktop. island installation. w× d× h: 19 11/16"× 35 7/16"× 35 7/16" Ship weight: 320 lbs	584166 WNORABOOOO	\$7,198
19 11/16" Neutral worktop, C-board. w× d× h: 19 11/16"× 35 7/16"× 35 7/16" Ship weight: 320 lbs	584857 WNORAFOOOO	\$7,198



WATER MIXING UNITS

	code	list price
Worktop with water mixing unit 4", C-Board. w× d× h: 3 15/16"× 35 7/16"× 35 7/16" Ship weight: 154 lbs	584164 WMOMOFOOOO	\$4,234
Worktop with water mixing unit 4", island installation. w× d× h: 3 15/16"× 35 7/16"× 35 7/16" Ship weight: 154 lbs	584165 WMOMOEOOOO	\$4,573

STAINLESS STEEL KICK PLATE

	code	list price
Optional Accessories		
Stainless Steel kick plates 15.7" (400mm)	911554	\$388
Stainless Steel kick plates 19.7" (500mm)	911555	\$393
Stainless Steel kick plates 23.6" (600mm)	911556	\$403
Stainless Steel kick plates 27.5" (700mm)	911557	\$408
Stainless Steel kick plates 31.5" (800mm)	911558	\$418
Stainless Steel kick plates 35.4" (900mm)	911559	\$424
Stainless Steel kick plates 39.3" (1000mm)	911560	\$434
Stainless Steel kick plate 43.4" (1100mm)	911617	\$476
Stainless Steel kick plate 47.2" (1200mm)	911562	\$565
Stainless Steel kick plate 51.1" (1300mm)	911618	\$492
Stainless Steel kick plate 55.1" (1400mm)	911563	\$586
Stainless Steel kick plate 59" (1500mm)	911602	\$597
Stainless Steel kick plate 62.9" (1600mm)	911837	\$544
Stainless Steel kick plate 66.6" (1700mm)	911838	\$586
Stainless Steel kick plate 70.8" (1800mm)	911839	\$633
Stainless Steel kick plate 74.8" (1900mm)	911840	\$675
Stainless Steel kick plate 78.7" (2000mm)	911841	\$712
Stainless steel front kicking strip (2100mm)	911899	\$763
Stainless Steel kick plate 86.6" (2200mm)	911900	\$755
Stainless Steel kick plate 90.6" (2300mm)	911901	\$821
Stainless Steel kick plate 94.4" (2400mm)	911902	\$879
Stainless Steel kick plate 98.4" (2500mm)	911903	\$921
Steel kick plate both sides, against wall installation, left & right	911639	\$649

	code	list price
Steel kick plate both sides, island installation, left & right	911638	\$617
Steel kick plate both sides, back to back installation, left & right	911640	\$649
Kit for back-to-back installation.	911619	\$518

PORTIONING SHELVES (5" / 130mm DEPTH)

	code	list price
Optional Accessories		
Portioning shelf/Plate shelf 5" x 15.7" (130x400mm)	911850	\$962
Portioning shelf/Plate shelf 5" x 19.7" (130x500mm)	911851	\$978
Portioning shelf/Plate shelf 5" x 23.6" (130x600mm)	911852	\$989
Portioning shelf/Plate shelf 5" x 27.5" (130x700mm)	911853	\$999
Portioning shelf/Plate shelf 5" x 31.5" (130 x 800mm)	911854	\$1,009
Portioning shelf/Plate shelf 5" x 35.4" (130x900mm)	911855	\$1,030
Portioning shelf/Plate shelf 5" x 39.3" (130x1000mm)	911856	\$1,040
Portioning shelf/Plate shelf 5" x 43.4" (130x1100mm)	911857	\$1,108
Portioning shelf/Plate shelf 5" x 47.2" (130x1200mm)	911858	\$1,120
Portioning shelf/Plate shelf 5" x 51.1" (130x1300mm)	911859	\$1,130
Portioning shelf/Plate shelf 5" x 55.1" (130x1400mm)	911860	\$1,145
Portioning shelf/Plate shelf 5" x 59" (130x1500mm)	911861	\$1,161
Portioning shelf/Plate shelf 5" x 62.9" (130x1600mm)	911862	\$1,171
Portioning shelf/Plate shelf 5" x 66.6" (130x1700mm)	911863	\$1,181
Portioning shelf/Plate shelf 5" x 70.8" (130x1800mm)	911864	\$1,198
Portioning shelf/Plate shelf 5" x 74.8" (130x1900mm)	911865	\$1,213
Portioning shelf/Plate shelf 5" x 78.7" (130x2000mm)	911866	\$1,224
Portioning shelf, 2100mm width	911867	\$1,286

	code	list price
Portioning shelf/Plate shelf 5" x 86.6" (130x2200mm)	911868	\$1,329
Portioning shelf, 2300mm width	911869	\$1,349
Portioning shelf/Plate shelf 5" x 94.4" (130x2400mm)	911870	\$1,380
Portioning shelf/Plate shelf 5" x 98.4" (130x2500mm)	911871	\$1,407

PORTIONING SHELVES (7.8" / 200mm DEPTH)

	code	list price
Optional Accessories		
Portioning shelf/Plate shelf 7.8" x 15.7" (200x400mm)	911872	\$1,150
Portioning shelf/Plate shelf 7.8" x 19.7" (200x500mm)	911873	\$1,171
Portioning shelf/Plate shelf 7.8" x 23.6" (200x600mm)	911874	\$1,193
Portioning shelf/Plate shelf 7.8" x 27.7.8" (200x700mm)	911875	\$1,213
Portioning shelf/Plate shelf 7.8" x 31.7.8" (200x800mm)	911876	\$1,229
Portioning shelf/Plate shelf 7.8" x 35.4" (200x900mm)	911877	\$1,249
Portioning shelf/Plate shelf 7.8" x 39.3" (200x1000mm)	911878	\$1,271
Portioning shelf/Plate shelf 7.8" x 43.4" (200x1100mm)	911879	\$1,334
Portioning shelf/Plate shelf 7.8" x 47.2" (200x1200mm)	911880	\$1,354
Portioning shelf/Plate shelf 7.8" x 51.1" (200x1300mm)	911881	\$1,370
Portioning shelf/Plate shelf 7.8" x 55.1" (200x1400mm)	911882	\$1,391
Portioning shelf/Plate shelf 7.8" x 59" (200x1500mm)	911883	\$1,412
Portioning shelf/Plate shelf 7.8" x 62.9" (200x1600mm)	911884	\$1,433
Portioning shelf/ Plate shelf 7.8" x 66.6" (200x1700mm)	911885	\$1,453
Portioning shelf/Plate shelf 7.8" x 70.8" (200x1800mm)	911886	\$1,470
Portioning shelf/Plate shelf 7.8" x 74.8" (200x1900mm)	911887	\$1,490
Portioning shelf/Plate shelf 7.8" x 78.7" (200x2000mm)	911888	\$1,511
Portioning shelf, 2100mm width	911889	\$1,548
Portioning shelf/Plate shelf 7.8" x 86.6" (200x2200mm)	911890	\$1,626
Portioning shelf, 2300mm width	911891	\$1,642
Portioning shelf/Plate shelf 7.8" x 94.4" (200x2400mm)	911892	\$1,694
Portioning shelf/Plate shelf 7.8" x 98.4" (200x2500mm)	911893	\$1,726

ACCESSORIES

	code	list price
Optional Accessories		
Flanged feet kit 2"	912209 FEET2INCH	\$418

modular cooking range line S90

**GAS RANGES****4 OPEN BURNERS**

	code	list price
4 burner gas range on gas standard oven 24", supplied with legs 163632 btu w×d×h: 24 1/32"× 31 1/2"× 37 3/16" Ship weight: 309 lbs	169004 ACFG24	\$5,562
4 burner gas range with open burner flame failure safety on gas standard oven 24", supplied with legs 163632 btu w×d×h: 24 1/32"× 31 1/2"× 37 3/16" Ship weight: 309 lbs	169038 ACFG24T	\$5,768
Optional Accessories		
Back panel with overshelf 24" x 9.85"	169026	\$494
4 castors kit for open and oven bases - 2 swivelling with brakes	206135	\$412

**GAS RANGES****6 OPEN BURNERS**

	code	list price
6 burner gas range on gas standard oven 36", supplied with legs 228403 btu w×d×h: 36 1/32"× 31 1/2"× 37 3/16" Ship weight: 386 lbs	169005 ACFG36	\$5,974
6-burner gas range with open burner flame failure safety on gas standard oven 36", supplied with legs 228403 btu w×d×h: 36 1/32"× 31 1/2"× 37 3/16" Ship weight: 386 lbs	169039 ACFG36T	\$6,180
Optional Accessories		
Back panel with overshelf 36" x 9.85"	169046	\$577
4 castors kit for open and oven bases - 2 swivelling with brakes	206135	\$412

**GAS BOILING TOPS****2 OPEN BURNERS**

	code	list price
2 burner gas range table top 12", supplied with legs 64771 btu w×d×h: 12 1/64"× 31 1/2"× 14 5/8" Ship weight: 77 lbs	169000 ACG12	\$1,957
2 burner gas range table top with open burner flame failure safety 12", supplied with legs 64771 btu w×d×h: 12 1/64"× 31 1/2"× 14 5/8" Ship weight: 77 lbs	169034 ACG12T	\$2,163
Optional Accessories		
4 pins kit for equipment to be installed on Refrigerator/freezer bases	169048	\$82

**GAS BOILING TOPS****4 OPEN BURNERS**

	code	list price
4 burner gas range table top 24", supplied with legs 129542 btu w×d×h: 24 1/32"× 31 1/2"× 14 5/8" Ship weight: 143 lbs	169001 ACG24	\$2,575
4 burner gas range table top with open burner flame failure safety 24", supplied with legs 129542 btu w×d×h: 24 1/32"× 31 1/2"× 14 5/8" Ship weight: 143 lbs	169035 ACG24T	\$2,781
Optional Accessories		
4 pins kit for equipment to be installed on Refrigerator/freezer bases	169048	\$82

**GAS BOILING TOPS****6 OPEN BURNERS**

	code	list price
6-burner gas range table top 36", supplied with legs 194313 btu w× d× h: 36 1/32"× 31 1/2"× 14 5/8" Ship weight: 209 lbs	169002 ACG36	\$3,502
6-burner gas range table top with open burner flame failure safety 36", supplied with legs 194313 btu w× d× h: 36 1/32"× 31 1/2"× 14 5/8" Ship weight: 209 lbs	169036 ACG36T	\$3,708
Optional Accessories		
4 pins kit for equipment to be installed on Refrigerator/freezer bases	169048	\$82

**GAS BOILING TOPS****8 OPEN BURNERS**

	code	list price
8 burner gas range table top 48", supplied with legs 259084 btu w× d× h: 48 1/32"× 31 1/2"× 14 5/8" Ship weight: 276 lbs	169003 ACG48	\$4,326
8 burner gas range table top with open burner flame failure safety 48", supplied with legs 259084 btu w× d× h: 48 1/32"× 31 1/2"× 14 5/8" Ship weight: 276 lbs	169037 ACG48T	\$4,532
Optional Accessories		
4 pins kit for equipment to be installed on Refrigerator/freezer bases	169048	\$82

**INDUCTION TOP****2 ZONES**

	code	list price
Electric 2 zone induction cooktop 16" 7.00 kW 200-240/ 1/ 50/60 w× d× h: 16"× 31 1/2"× 14 5/8" Ship weight: 77 lbs	169007 AIZ16	\$10,300
Optional Accessories		
4 pins kit for equipment to be installed on Refrigerator/freezer bases	169048	\$82

**GAS SOLID TOP**

	code	list price
Gas french top 36" 27272 btu w× d× h: 36 1/32"× 31 1/2"× 14 5/8" Ship weight: 176 lbs	169009 ASG36	\$3,708

**GAS GRIDDLES****SMOOTH SURFACE**

	code	list price
Gas griddle with smooth plate 12" w× d× h: 12 1/64"× 31 1/2"× 16 1/2" Ship weight: 93 lbs	169012 ARG12FL	\$3,090
Gas griddle with smooth plate 24" w× d× h: 24 1/32"× 31 1/2"× 16 1/2" Ship weight: 176 lbs	169013 ARG24FL	\$4,532
Gas griddle with smooth plate 36" w× d× h: 36 1/32"× 31 1/2"× 16 1/2" Ship weight: 262 lbs	169014 ARG36FL	\$5,974

	code	list price
Gas griddle with smooth plate 48" 103634 btu w×d×h: 48 1/32"× 31 1/2"× 16 1/2" Ship weight: 348 lbs	169015 ARG48FL	\$7,210

**GAS GRIDDLES****SMOOTH & GROOVED SURFACE**

	code	list price
Gas griddle with smooth plate 12" w×d×h: 12 1/64"× 31 1/2"× 16 1/2" Ship weight: 93 lbs	169016 ARG12FR	\$4,120
Gas griddle, 2/3 smooth, 1/3 ribbed 24" w×d×h: 24 1/32"× 31 1/2"× 16 1/2" Ship weight: 176 lbs	169017 ARG24FR	\$5,150
Gas griddle, 2/3 smooth, 1/3 ribbed 36" w×d×h: 36 1/32"× 31 1/2"× 16 1/2" Ship weight: 262 lbs	169018 ARG36FR	\$7,210
Gas griddle, 2/3 smooth, 1/3 ribbed 48" 103634 btu w×d×h: 48 1/32"× 31 1/2"× 16 1/2" Ship weight: 348 lbs	169019 ARG48FR	\$8,240
Optional Accessories		
4 pins kit for equipment to be installed on refrigerator/freezer bases	169048	\$82



GAS CHAR-BROILER TOPS

	code	list price
Gas charbroiler 12" w× d× h: 12 1/64"× 31 1/2"× 18 3/8" Ship weight: 77 lbs	169020 AGG12	\$2,987
Gas charbroiler 24" w× d× h: 24 1/32"× 31 1/2"× 18 3/8" Ship weight: 150 lbs	169021 AGG24	\$4,069
Gas charbroiler 36" w× d× h: 36 1/32"× 31 1/2"× 18 3/8" Ship weight: 214 lbs	169022 AGG36	\$5,974
Gas charbroiler 48" 131587 btu w× d× h: 48 1/32"× 31 1/2"× 18 3/8" Ship weight: 276 lbs	169023 AGG48	\$7,004
Optional Accessories		
4 pins kit for equipment to be installed on Refrigerator/freezer bases	169048	\$82

GAS FRYER

	code	list price
23 LT GAS FRYER "V" SHAPE 68180 btu w× d× h: 16 "× 31 1/2"× 47 1/4" Ship weight: 159 lbs	169010 AFRG16	upon request
Included Accessories		
2 half size baskets for HD fryers	Quantity 1 927223	—
Optional Accessories		
Sediment tray for 23 lt fryer	206173	\$483
Oil life saver for 23lt fryers	960645	\$120
1 full size basket for HD fryers	927226	\$62

**GAS PASTA COOKER****1 WELL**

	code	list price
1 well gas pasta cooker 6.5 gal w×d×h: 16"×31 1/2"×37 3/16" Ship weight: 99 lbs	169024 ACPG16	\$4,532
Optional Accessories		
4 castors kit for open and oven bases - 2 swivelling with brakes	206135	\$412
Support rack for 4 -single portion baskets for automatic lifting pasta cookers	921606	\$31
2 Baskets (6 11/16" x 8 11/16") for 5.3 gallon Pasta Cookers	921610	\$314
4 Baskets (4.1" x 6.3") for pasta cooker	921618	\$377

**ELECTRIC BAIN MARIE TOP****HALF MODULE**

	code	list price
Electric bain marie 16" 1.50 kW 120/ 1/ 50/60 w×d×h: 16"×31 1/2"×14 5/8" Ship weight: 66 lbs	169027 ABE16	\$2,369
Optional Accessories		
4 pins kit for equipment to be installed on Refrigerator/freezer bases	169048	\$82

**WORK TOPS**

	code	list price
Ambient worktop 4" w×d×h: 4" x 31 1/2" x 10 5/16" Ship weight: 11 lbs	169033 AN4	\$824
Ambient worktop 8" w×d×h: 8" x 31 1/2" x 10 5/16" Ship weight: 18 lbs	169043 AN8	\$1,030
Ambient worktop 12" w×d×h: 12" x 31 1/2" x 10 5/16" Ship weight: 31 lbs	169063 AN12	\$1,200
Ambient worktop 16" w×d×h: 16" x 31 1/2" x 10 5/16" Ship weight: 35 lbs	169064 AN16	\$1,300
Ambient worktop 24" w×d×h: 24" x 31 1/2" x 10 5/16" Ship weight: 67 lbs	169065 AN24	\$1,400
Ambient worktop 36" w×d×h: 36" x 31 1/2" x 10 5/16" Ship weight: 84 lbs	169066 AN36	\$1,600
Optional Accessories		
4 pins kit for equipment to be installed on Refrigerator/freezer bases	169048	\$82

**OPEN BASES**

	code	list price
Open base 12" w×d×h: 12 1/4"× 29 15/16"× 26 11/16" Ship weight: 29 lbs	169028 AV12	\$927
Open base 16" w×d×h: 16 "× 29 15/16"× 26 11/16" Ship weight: 42 lbs	169029 AV16	\$979

	code	list price
Open base 24" w × d × h: 24 1/32" × 29 15/16" × 26 11/16" Ship weight: 55 lbs	169030 AV24	\$1,030
Open base 36" w × d × h: 36 1/32" × 29 15/16" × 26 11/16" Ship weight: 79 lbs	169031 AV36	\$1,236
Optional Accessories		
4 castors kit for open and oven bases - 2 swivelling with brakes	206135	\$412



REFRIGERATED & FREEZER BASES

	code	list price
Refrigerator/freezer base + 2 drawers 36" (field convertible) 0.70 kW 120/ 1/ 60 w × d × h: 35 15/16" × 32 1/64" × 26 3/4" Ship weight: 430 lbs	727094 COMP36	\$10,300
Refrigerator/freezer base + 2 drawers 48" (field convertible) 1.15 kW 120/ 1/ 60 w × d × h: 47 15/16" × 32 1/64" × 26 3/4" Ship weight: 430 lbs	727093 COMP48	\$11,330
Refrigerator/freezer base + 4 drawers 72" (field convertible) 1.83 kW 120/ 1/ 60 w × d × h: 71 7/8" × 32 1/64" × 26 3/4" Ship weight: 430 lbs	727092 COMP72	\$13,390
Refrigerator/freezer base + 4 drawers 84" (field convertible) 1.95 kW 120/ 1/ 60 w × d × h: 83 7/8" × 32 1/64" × 26 3/4" Ship weight: 430 lbs	727091 COMP84	\$14,420
Optional Accessories		
4 swivelling castors kit for refrigerator/freezer bases - 2 with brakes	880123	\$447
6 swivelling castors kit for refrigerator/freezer bases - 3 with brakes	880125	\$609

ACCESSORIES

	code	list price
Optional Accessories		
4 pins kit for equipment to be installed on Refrigerator/freezer bases	169048	\$82
Back panel with overshef 24" x 9.85"	169026	\$494
Back panel with overshef 36" x 9.85"	169046	\$577
4 castors kit for open and oven bases - 2 swivelling with brakes	206135	\$412
4 swivelling castors kit for refrigerator/freezer bases - 2 with brakes	880123	\$447
6 swivelling castors kit for refrigerator/freezer bases - 3 with brakes	880125	\$609



**WT30**

Undercounter dishwasher, 30 racks/hr, with drain pump, detergent and rinse aid dispensers.

6.85 kW

208/ 1/ 60

w× d× h: 23 5/8"× 24 1/16"× 33 7/16"

Ship weight: 165 lbs

code

list price

502315

WT30H208DU

\$8,407

Undercounter dishwasher, 30 racks/hr, with drain pump, detergent and rinse aid dispensers.

6.85 kW

240/ 1/ 60

w× d× h: 23 5/8"× 24 1/16"× 33 7/16"

Ship weight: 165 lbs

502316

WT30H240DU

\$8,407

Included Accessories

Basket for 48 small cups or 24 cups - blue

Quantity
1

**867007**

—

Basket for 18 dinner plates - yellow

Quantity
1

**867002**

—

Yellow cutlery container.

Quantity
2

864242

—

Optional Accessories

Kit 4 castors for undercounter dishwashers.

864008**\$173**

pot and pan washers



**WT65**

Hood type dishwasher, 60 racks/hr, with drain pump, detergent and rinse aid dispensers.
13.60 kW
208/ 3/ 60
w × d × h: 28 15/16" × 32 1/16" × 59 5/16"
 Ship weight: 326 **lbs**

code	list price
504199 WT65H208DU	\$14,975
504200 WT65H240DU	\$14,975

Hood type dishwasher, 60 racks/hr, with drain pump, detergent and rinse aid dispensers.
13.60 kW
240/ 3/ 60
w × d × h: 28 15/16" × 32 1/16" × 59 5/16"
 Ship weight: 326 **lbs**

Included Accessories

Basket for 48 small cups or 24 cups - blue	Quantity 1 	867007	—
Basket for 18 dinner plates - yellow	Quantity 1 	867002	—



WT830

		code	list price
Pot & Pan Washer, 34 1/2" 14.80 kW 208/ 3/ 60 w× d× h: 34 1/2"× 35 7/16"× 69 11/16" Ship weight: 606 lbs		506029 WT830M208U	\$22,094
Included Accessories			
Stainless steel basket for pot & pan washers, 34-1/2".	Quantity 1	864191	–
Rack for 3 full-size sheet pans.	Quantity 1	864182	–



WT830 HIGH OPENING

		code	list price
Pot & Pan Washer, High Opening, 34 1/2" 14.80 kW 208/ 3/ 60 w× d× h: 34 1/2"× 35 7/16"× 77 3/4" Ship weight: 628 lbs		506031 WT830H208U	\$22,774
Included Accessories			
Stainless steel basket for pot & pan washers, 34-1/2".	Quantity 1	864191	–
Rack for 3 full-size sheet pans.	Quantity 1	864182	–

**WT850**

		code	list price
Pot & Pan Washer, 61.125" 17.50 kW 208/ 3/ 60 w× d× h: 61 1/8"× 35 7/16"× 69 11/16" Ship weight: 849 lbs		506033 WT850M208U	\$29,912
Included Accessories			
Stainless steel basket for pot & pan washers, 65-1/8"	Quantity 1	864192	–
Rack for 3 full-size sheet pans.	Quantity 2	864182	–



**MIGHTY GREEN****VEGETABLE CUTTER**

The Mighty Green is a vegetable cutter especially adapted for salads and vegetables. Compact design for operator convenience and occupies minimal counter space. Housing constructed of plastic with rubber feet on base. Plastic removable top with feed hopper, pusher and deflector plate.

	Model	PNC	Price
Vegetable cutter with 4 blades. Speed of 1100 rpm. Supplied with TD2, TD5, RD4, ED2 blades. 0.30 kW 115/1/60 3.6 amps 1/3 hp w x d x h: 8 1/2" x 13 11/16" x 16 1/4" Ship weight: 31 lbs	MIG4U	601410	\$1,607

Optional Accessories






	Grating blade 5/64" (2 mm)	RD2	653178	\$166
	Grating blade 3/32" (3 mm)	RD3	653003	\$166
	Grating blade 1/8" (4 mm)	RD4	653004	\$166
	Grating blade 1/4" (7 mm)	RD7	653005	\$166
	Julienne blade 5/64" (2 mm)	ED2	653171	\$166
	Julienne blade 5/32" (4 mm)	ED4	653006	\$166
	Slicing blade 1/16" (2 mm)	TD2	653176	\$166
	Slicing blade 1/8" (3 mm)	TD3	653177	\$166
	Slicing blade 3/16" (5 mm)	TD5	653001	\$166
	Slicing blade 9/32" (7 mm)	TD7	653002	\$166
	Wavy cut blade 1/16" (2 mm)	WD2	653007	\$166



**MULTI GREEN****COMBINED CUTTER AND VEGETABLE SLICER**

Food processor with two main functions for food preparation: a vegetable cutter with a feed arm and a bowl cutter with a 3.2 quart bowl and transparent lid.

	Model	PNC	Price
Multi-purpose food processor with 4 cutting blades, stainless steel cutter bowl assembly and continuous feed assembly. Speed of 1700 rpm. 0.40 kW 115/1/60 6.3 amps 1/2 hp w x d x h: 8 1/2" x 13 11/16" x 16 1/4" Ship weight: 35 lbs	MUGXU	601368	\$1,972
Multi-purpose food processor with 4 cutting blades, polycarbonate cutter bowl assembly and continuous feed assembly. Speed of 1700 rpm. 0.40 kW 115/1/60 6.3 amps 1/2 hp w x d x h: 8 1/2" x 13 11/16" x 16 1/4" Ship weight: 35 lbs	MUGU	601411	\$1,865

Optional Accessories

	Cutter equipment (plastic bowl, lid, rotor)		653145	\$348
	Smooth blade rotor		653146	\$107
	3.2 qt. stainless steel bowl for cutter-mixer	SSB-C3LT	653487	\$241
	3.2 qt. polycarbonate bowl for cutter-mixer		653488	\$193
	Polycarbonate lid	PLIDCUT	653512	\$124
	Cutter equipment (stainless steel bowl, lid and rotor)		653047	\$461
	Continuous feeder assembly		653144	\$321
	Wavy cut blade 1/16" (2 mm)	WD2	653007	\$166
	Grating blade 5/64" (2 mm)	RD2	653178	\$166
	Grating blade 3/32" (3 mm)	RD3	653003	\$166
	Grating blade 1/8" (4 mm)	RD4	653004	\$166
	Grating blade 1/4" (7 mm)	RD7	653005	\$166





		Model	PNC	Price
	Julienne blade 5/64" (2 mm)	ED2	653171	\$166
	Julienne blade 5/32" (4 mm)	ED4	653006	\$166
	Slicing blade 1/16" (2 mm)	TD2	653176	\$166
	Slicing blade 1/8" (3 mm)	TD3	653177	\$166
	Slicing blade 3/16" (5 mm)	TD5	653001	\$166
	Slicing blade 9/32" (7 mm)	TD7	653002	\$166
	Storage case for 1 blade		653050	\$17




**TRS SERIES****VEGETABLE CUTTERS**

For restaurants and caterers handling up to 300 meals per sitting. The TRS is a machine with a high level of safety: brake motor, no volt release system, motor stops when the feed arm or the lid is opened. These heavy-duty models feature 1/2, 2/3 and 1 hp motors. They prepare up to 850 lbs. of fresh fruit, vegetables and more per hour. The large hopper is designed for high volume dicing requirements.











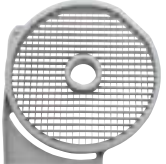




	Model	PNC	Price
Universal heavy-duty vegetable cutter designed for high volume dicing requirements. 1 speed - STAINLESS STEEL VERSION. <i>*Blades not included.</i> 0.40 kW 100 - 120/1/50/60 6.3 amps 1/2 hp w x d x h: 9 15/16" x 19 11/16" x 19 3/4" Ship weight: 53 lbs	TRS22	603355	\$2,759
Universal heavy-duty vegetable cutter designed for high volume dicing requirements. 1 speed - STAINLESS STEEL VERSION. <i>*Blades not included.</i> 0.50 kW 100 - 120/1/50/60 7.1 amps 2/3 hp w x d x h: 9 15/16" x 19 11/16" x 19 3/4" Ship weight: 53 lbs	TRS23	603343	\$2,979
Universal heavy-duty vegetable cutter designed for high volume dicing requirements. 1 speed - STAINLESS STEEL VERSION. <i>*Blades not included.</i> 0.80 kW 100 - 120/1/50/60 10 amps 1 hp w x d x h: 9 15/16" x 19 11/16" x 19 3/4" Ship weight: 53 lbs	TRS24	603356	\$3,214
Universal heavy-duty vegetable cutter designed for high volume dicing requirements. 2 speed - STAINLESS STEEL VERSION. <i>*Blades not included.</i> 0.80 kW 208 - 240/3/60 3.2 amps 1 hp w x d x h: 9 15/16" x 19 11/16" x 19 3/4" Ship weight: 57 lbs	TRSU	603358	\$3,428

ACCESSORIES**CUTTING BLADES FOR TRS SERIES**

		Model	PNC	Price
Optional Accessories				
	Grating blade (fine) 1/16" (2 mm)	NJ2	653713	\$241
	Grating blade (medium) 1/8" (3 mm)	NJ3	653714	\$241
	Grating blade (course) 5/32" (4 mm)	NJ4	653715	\$241
	Grating blade (extra course) 9/32" (7 mm)	NJ7	653716	\$241
	Grating blade (extra, extra course) 23/64" (9 mm)	NJ9	653717	\$241
	Wavy cut slicing blade 1/16" (2 mm)	C2W	653122	\$241
	Wavy cut slicing blade 1/8" (3 mm)	C3W	653123	\$241
	Wavy cut slicing blade 1/4" (6 mm)	C6W	653126	\$241
	Curved serrated slicing blades 1/32" (1 mm)	C1C	653111	\$246
	Curved serrated slicing blades 1/16" (2 mm)	C2C	653112	\$246
	Curved serrated slicing blades 1/8" (3 mm)	C3C	653113	\$246
	Curved serrated slicing blades 3/16" (5 mm)	C5C	653115	\$246
	Curved serrated slicing blades 3/8" (10 mm)	C10C	653511	\$246
	Grating blade for nuts, chocolate and bread crumbs	K	653718	\$246
	Grating blade for parmesan and bread	P	653719	\$246
	Grid for french fries/vegetable sticks 1/4" (6 mm)	FT06	653571	\$246
	Grid for french fries/vegetable sticks 5/16" (8 mm)	FT08	653572	\$246
	Grid for french fries/vegetable sticks 3/8" (10 mm)	FT10	653573	\$246

		Model	PNC	Price
	Dicing grid 1/5" (5 mm)	MT05T	653566	\$246
	Dicing grid 5/16" (8 mm)	MT08T	653567	\$246
	Dicing grid 3/8" (10 mm)	MT10T	653568	\$246
	Dicing grid 1/2" (12 mm)	MT12T	653569	\$246
	Dicing grid 3/4" (20 mm)	MT20T	653570	\$246
	Julienne blade 1/16" (2x2 mm)	AS2	653214	\$301
	Julienne blade 1/8" (3x3 mm)	AS3	653153	\$301
	Julienne blade 5/32" (4x4 mm)	AS4	653154	\$301
	Slicing blades 1/32" (3 knife blades) (1 mm)	C1	653101	\$241
	Slicing blades 1/16" (3 knife blades) (2 mm)	C2	653102	\$241
	Slicing blades 1/8" (2 knife blades) (3 mm)	C3	653103	\$241
	Slicing blades 1/4" (2 knife blades) (6 mm)	C6	653106	\$241
	Slicing blades 5/16" (1 knife blade) (8 mm)	C8	653108	\$241
	Slicing blades 3/8" (1 knife blade) (10 mm)	C10	653110	\$241
	Slicing blades 9/16" (1 knife blade) (14 mm)	C14	653185	\$241
	Slicing disc for mozzarella 3/8" (10 mm)	C10M	653565	\$241
	Disc pack (NJ3, NJ7, C2C, C5C) <i>*No substitutions</i>	S4DEQ	653560	\$900
	Disc pack (NJ3, NJ7, C2C, C5C, AS4, C10, MT10T) <i>*No substitutions</i>	S7DEQ	653561	\$1600
	Storage case for 1 blade		653050	\$17

TRS Slicing blades

Blades	PNC	Model	Size	
 Grating blades	653713	NJ2	1/16" (2 mm)	
	653714	NJ3	1/8" (3 mm)	
	653615	NJ4	5/32" (4 mm)	
	653716	NJ7	9/32" (7 mm)	
	653717	NJ9	23/64" (9 mm)	
 Curved serrated slicing blades	653111	C1C	1/32" (1 mm)	
	653112	C2C	1/16" (2 mm)	
	653113	C3C	1/8" (3 mm)	
	653115	C5C	3/16" (5 mm)	
	653511	C10C	3/8" (10 mm)	
 Wavy cut slicing blades	653122	C2W	1/16" (2 mm)	
	653123	C3W	1/8" (3 mm)	
	653126	C6W	1/4" (6 mm)	
 Julienne blade	653214	AS2	1/16" (2x2 mm)	
	653153	AS3	1/8" (3x3 mm)	
	653154	AS4	5/32" (4x4 mm)	
 Grid for french fries/ vegetable sticks	653571	FT06	1/4" (6 mm)	
	653572	FT08	5/16" (8 mm)	
	653573	FT10	3/8" (10 mm)	
 Dicing grid	653566	MT05	1/5" (5 mm)	
	653567	MT08	5/16" (8 mm)	
	653568	MT10	3/8" (10 mm)	
	653569	MT12	1/2" (12 mm)	
	653570	MT20	3/4" (20 mm)	
 Slicing blades	653101	C1	1/32" (1 mm)	
	653102	C2	1/16" (2 mm)	
	653103	C3	1/8" (3 mm)	
	653106	C6	1/4" (6 mm)	
	653108	C8	5/16" (8 mm)	
	653110	C10	3/8" (10 mm)	
	653185	C14	9/16" (14 mm)	
Slicing blade for mozzarella (can be used with grids)	653565	C10M	3/8" (10 mm)	

K/TRK Cutting blades



Smooth blade rotor



Microtoothed blade rotor



Ground meat



Peppers



Basil pesto



Chicken



Peas



Tomato sauce



Mixed herbs



Wild berries








Vegetable puree

**TR260****VEGETABLE CUTTER - HIGH VOLUME**




A universal vegetable cutter intended for catering use for between 400 and 600 meals per sitting. Possibility of choosing among different hoppers: automatic, lever hopper and long vegetable hopper.



	Model	PNC	Price
High volume universal vegetable slicer for large volume applications. 2 speeds. Standard feed hopper included. 2.00 kW 208 - 240/3/60 2 2/3 hp w x d x h: 29 1/2" x 14 15/16" x 18 1/8" Ship weight: 146 lbs	TR260-29	603286	\$11,033

Optional Accessories

	Automatic hopper w x d x h: 28 3/4" x 19 5/16" x 18 1/2" Ship weight: 33 lbs		653037	\$4,606
	Cabbage hopper w x d x h: 19 5/16" x 22 1/16" x 24 1/32" Ship weight: 33 lbs		653048	\$4,862
	Long vegetable accessory for lever hopper - 3 tubes w x d x h: 9 1/16" x 4 5/16" x 9 13/16" Ship weight: 44 lbs		653223	\$911
	Lever feed hopper w x d x h: 19 5/16" x 19 5/16" x 22 1/16" Ship weight: 40 lbs	LH260U	653510	\$4,285
	Stainless steel mobile stand w x d x h: 9 1/16" x 4 5/16" x 9 13/16" Ship weight: 44 lbs	MSX	653017	\$1,103
	Stainless steel blade rack w x d x h: 7 7/8" x 13 3/4" x 7 7/8" Ship weight: 5 lbs		653212	\$333

ACCESSORIES**CUTTING BLADES FOR TR260**

		Model	PNC	Price
Optional Accessories				
	Cabbage slicing blade 1/32" (1 mm)	D601	653009	\$831
	Cabbage slicing blade 1/16" (2 mm)	D602	653227	\$831
	Cabbage slicing blade 1/8" (3 mm)	D603	653228	\$831
	Cabbage slicing blade for julienne 9/32" (7 mm)	DJ607	653014	\$831
	Dicing grid 3/8" (10 mm)	MT310	653051	\$1,029
	Dicing grid 1/2" (12 mm)	MT312	653301	\$1,045
	Dicing grid 5/8" (16 mm)	MT316	653052	\$1,029
	Dicing grid 3/4" (20 mm)	MT320	653053	\$1,029
	Dicing grid 15/16" (25 mm)	MT325	653054	\$1,029
	Dicing grid 1 1/4" (32 mm)	MT332	653055	\$1,029
	French fry/julienne blade 1/16" (2x2 mm)	A302	653195	\$831
	French fry/julienne blade 1/8" (3x3 mm)	A303	653196	\$831
	French fry/julienne blade 5/32" (4x4 mm)	A304	653197	\$831
	French fry/julienne blade 1/4" (6x6 mm)	AF306	653198	\$831
	French fry/julienne blade 5/16" (8x8 mm)	AF308	653199	\$831
	French fry/julienne blade 3/8" (10x10 mm)	AF310	653200	\$831

		Model	PNC	Price
	Slicing blade 1/32" (1 mm)	C301	653188	\$707
	Slicing blade 1/16" (2 mm)	C302	653172	\$707
	Slicing blade 1/8" (3 mm)	C303	653173	\$707
	Slicing blade 3/16" (5 mm)	C305	653189	\$707
	Slicing blade 1/4" (6 mm)	C306	653190	\$707
	Slicing blade 5/16" (8 mm)	C308	653191	\$707
	Slicing blade 3/8" (10 mm)	C310	653192	\$707
	Slicing blade 5/8" (16 mm)	C316	653193	\$707
	Grating blade 1/16" (2 mm)	J302	653174	\$831
	Grating blade 1/8" (3 mm)	J303	653175	\$831
	Grating blade 5/32" (4 mm)	J304	653194	\$831
	Grating blade 9/32" (7 mm)	J307	653215	\$831
	Crinkle cut blade 1/16" (2 mm)	C302W	653217	\$729
	Crinkle cut blade 1/8" (3 mm)	C303W	653218	\$729
	Crinkle cut blade 1/4" (6 mm)	C306W	653219	\$729
	Grating blade for parmesan	P300	653216	\$831
	Grating blade for nuts, chocolate and bread crumbs	K300	653220	\$831

**TRK45**

4.7 quart capacity cutter-slicer. New "Incline System" to maintain an inclined base when using the vegetable slicer attachment. Stainless steel cutter bowl with transparent lid. Supplied with scraper/emulsifier to prepare everything from meats to creams. Flat and waterproof control panel. Pulse function for precise cutting. Variable speed from 300 to 3300 rpm.

	Model	PNC	Price
TRK45 multi-purpose food processor and cutter-mixer combination unit. STAINLESS STEEL VERSION. <i>*Blades not included.</i> 1.00 kW 100-120/1/50/60 5 amps 1 1/3 hp w x d x h: 9 15/16" x 19 1/16" x 19 7/8" Ship weight: 60 lbs	TRK45VV-02	603368	\$3900

Optional Accessories

	4.7 qt. stainless steel bowl for TRK45 cutter-mixer	BOWLK45	653589	\$552
	Smooth blade rotor for 4.7 qt. cutter-mixer bowl	SBR-K45	653579	\$295
	Microtooth blade rotor for 4.7 qt. cutter-mixer bowl	MBR-K45	653580	\$295
	Lid + bowl scraper for 4.7 qt. cutter-mixer	LBS4,5K	653588	\$440
	Smooth blade rotor (new S shape) for 4.7 qt. cutter-mixer bowl	SBRE45	653614	\$295



**TRK55**

5.8 quart capacity cutter-slicer. New "Incline System" to maintain an inclined base when using the vegetable slicer attachment. Stainless steel cutter bowl with transparent lid. Supplied with scraper/emulsifier to prepare everything from meats to creams. Flat and waterproof control panel. Pulse function for precise cutting. Variable speed from 300 to 3300 rpm.

	Model	PNC	Price
TRK55 multi-purpose food processor and cutter-mixer combination unit. STAINLESS STEEL VERSION. <i>*Blades not included.</i> 1.30 kW 100-120/1/50/60 6 amps 1 3/4 hp w x d x h: 9 15/16" x 19 1/16" x 19 7/8" Ship weight: 60 lbs	TRK55VV-02	603344	\$4056

Optional Accessories

	5.8 qt. stainless steel bowl for TRK55 cutter-mixer	BOWLK55	653590	\$552
	Smooth blade rotor for 5.8 qt. cutter-mixer bowl	SBR-K55	653581	\$295

		Model	PNC	Price
	Microtooth blade rotor for 5.8 qt. cutter-mixer bowl	MBR-K55	653582	\$295
	Lid + bowl scraper for 5.8 qt. TRK55 cutter-mixer	LBS5,5K	653591	\$440
	Smooth blade rotor (new S shape) for 5.8 qt. cutter-mixer bowl	SBRE55	653665	\$295






TRK70





7.4 quart capacity cutter-slicer. New "Incline System" to maintain an inclined base when using the vegetable slicer attachment. Stainless steel cutter bowl with transparent lid. Supplied with scraper/emulsifier to prepare everything from meats to creams. Flat and waterproof control panel. Pulse function for precise cutting. Variable speed from 300 to 3300 rpm.





	Model	PNC	Price
TRK70 multi-purpose food processor and cutter-mixer combination unit. STAINLESS STEEL VERSION. <i>*Blades not included.</i> 1.50 kW 100-120/1/50/60 6.9 amps 2 hp w x d x h: 9 15/16" x 19 1/16" x 20 7/8" Ship weight: 62 lbs	TRK70VV-02	603369	\$4,368

Optional Accessories

	7.4 qt. stainless steel bowl for TRK70 cutter-mixer	BOWLK70	653593	\$552
	Smooth blade rotor for 7.4 qt. cutter-mixer bowl	SBR-K70	653583	\$295
	Microtooth blade rotor for 7.4 qt. cutter-mixer bowl	MBR-K70	653584	\$295
	Lid + bowl scraper for 7.4 qt. TRK70 cutter-mixer	LBS7K	653592	\$440
	Smooth blade rotor (new S shape) for 7.4 qt. cutter-mixer bowl	SBRE70	653712	\$295

ACCESSORIES**CUTTING BLADES FOR TRK SERIES**

		Model	PNC	Price
Optional Accessories				
	Grating blade (fine) 1/16" (2 mm)	NJ2	653713	\$241
	Grating blade (medium) 1/8" (3 mm)	NJ3	653714	\$241
	Grating blade (course) 5/32" (4 mm)	NJ4	653715	\$241
	Grating blade (extra course) 9/32" (7 mm)	NJ7	653716	\$241
	Grating blade (extra, extra course) 23/64" (9 mm)	NJ9	653717	\$241
	Wavy cut slicing blade 1/16" (2 mm)	C2W	653122	\$241
	Wavy cut slicing blade 1/8" (3 mm)	C3W	653123	\$241
	Wavy cut slicing blade 1/4" (6 mm)	C6W	653126	\$241
	Curved serrated slicing blades 1/32" (1 mm)	C1C	653111	\$246
	Curved serrated slicing blades 1/16" (2 mm)	C2C	653112	\$246
	Curved serrated slicing blades 1/8" (3 mm)	C3C	653113	\$246
	Curved serrated slicing blades 3/16" (5 mm)	C5C	653115	\$246
	Curved serrated slicing blades 3/8" (10 mm)	C10C	653511	\$246
	Grating blade for nuts, chocolate and bread crumbs	K	653718	\$246
	Grating blade for parmesan and bread	P	653719	\$246
	Grid for french fries/vegetable sticks 1/4" (6 mm)	FT06	653571	\$246
	Grid for french fries/vegetable sticks 5/16" (8 mm)	FT08	653572	\$246
	Grid for french fries/vegetable sticks 3/8" (10 mm)	FT10	653573	\$246




		Model	PNC	Price
	Dicing grid 1/5" (5 mm)	MT05T	653566	\$246
	Dicing grid 5/16" (8 mm)	MT08T	653567	\$246
	Dicing grid 3/8" (10 mm)	MT10T	653568	\$246
	Dicing grid 1/2" (12 mm)	MT12T	653569	\$246
	Dicing grid 3/4" (20 mm)	MT20T	653570	\$246
	Julienne blade 1/16" (2x2 mm)	AS2	653214	\$301
	Julienne blade 1/8" (3x3 mm)	AS3	653153	\$301
	Julienne blade 5/32" (4x4 mm)	AS4	653154	\$301
	Slicing blades 1/32" (3 knife blades) (1 mm)	C1	653101	\$241
	Slicing blades 1/16" (3 knife blades) (2 mm)	C2	653102	\$241
	Slicing blades 1/8" (2 knife blades) (3 mm)	C3	653103	\$241
	Slicing blades 1/4" (2 knife blades) (6 mm)	C6	653106	\$241
	Slicing blades 5/16" (1 knife blade) (8 mm)	C8	653108	\$241
	Slicing blades 3/8" (1 knife blade) (10 mm)	C10	653110	\$241
	Slicing blades 9/16" (1 knife blade) (14 mm)	C14	653185	\$241
	Slicing disc for mozzarella 3/8" (10 mm)	C10M	653565	\$241
	Disc pack (NJ3, NJ7, C2C, C5C) <i>*No substitutions</i>	S4DEQ	653560	\$900
	Disc pack (NJ3, NJ7, C2C, C5C, AS4, C10, MT10T) <i>*No substitutions</i>	S7DEQ	653561	\$1600
	Storage case for 1 blade		653050	\$17

**K45****4.7 QT. CUTTER-MIXER**

4.7 quart bowl capacity, multi-function processor. This cutter-mixer can be used to mince meat, puree, make terrines, fish and vegetable mousses, pastries and flavored butters.

	Model	PNC	Price
4.7 qt. cutter-mixer with microtooth blade rotor - 2 speed (1800 or 3500 rpm). 0.90 kW 208-240/3/60 3.8 amps 1 1/4 hp w x d x h: 10 1/16" x 16 5/16" x 18 1/2" Ship weight: 55 lbs	K452V-02	603359	\$3,310
4.7 qt. cutter-mixer with microtooth blade rotor - variable speed (300-3300 rpm). 1.00 kW 100-120/1/50/60 5 amps 1 1/3 hp w x d x h: 10 1/16" x 16 5/16" x 18 1/2" Ship weight: 55 lbs	K45VV-02	603362	\$3,484

Optional Accessories




	4.7 qt. stainless steel bowl for TRK45 cutter-mixer	BOWLK45	653589	\$552
	Smooth blade rotor for 4.7 qt. cutter-mixer bowl	SBR-K45	653579	\$295
	Microtooth blade rotor for 4.7 qt. cutter-mixer bowl	MBR-K45	653580	\$295
	Lid + bowl scraper for 4.7 qt. for TRK45 cutter-mixer	LBS4,5K	653588	\$440
	Kit for vegetable slicer conversion for variable speed cutter-mixer	K-TRK-KIT	653594	\$1,324
	Smooth blade rotor (new S shape) for 4.7 qt. cutter-mixer bowl	SBRE45	653614	\$295

**K55****5.8 QT. CUTTER-MIXER**

5.8 quart bowl capacity cutter-mixer. It minces meat, purees, makes terrines, fish and vegetable mousses, pastries and flavored butters.

	Model	PNC	Price
5.8 qt. cutter-mixer with microtooth blade rotor - 2 speed (1800 or 3500 rpm). 1.00 kW 208-240/3/60 4.2 amps 1 1/3 hp w x d x h: 10 1/16" x 16 5/16" x 18 1/2" Ship weight: 57 lbs	K552V-02	603360	\$3,642
5.8 qt. cutter-mixer with microtooth blade rotor - variable speed (300-3300 rpm). 1.30 kW 100-120/1/50/60 6 amps 1 3/4 hp w x d x h: 10 1/16" x 16 5/16" x 18 1/2" Ship weight: 57 lbs	K55VV-02	603363	\$3,900

Optional Accessories




	5.8 qt. stainless steel bowl for TRK55 cutter-mixer	BOWLK55	653590	\$552
	Smooth blade rotor for 5.8 qt. cutter-mixer bowl	SBR-K55	653581	\$295
	Microtooth blade rotor for 5.8 qt. cutter-mixer bowl	MBR-K55	653582	\$295
	Lid + bowl scraper for 5.8 qt. TRK55 cutter-mixer	LBS5,5K	653591	\$440
	Kit for vegetable slicer conversion for variable speed cutter-mixer	K-TRK-KIT	653594	\$1,324
	Smooth blade rotor (new S shape) for 5.8 qt. cutter-mixer bowl	SBRE55	653665	\$295

**K70****7.4 QT. CUTTER-MIXER**

7.4 quart bowl capacity cutter-mixer. It minces meat, purees, makes terrines, fish and vegetable mousses, pastries and flavored butters.

	Model	PNC	Price
7.4 qt. cutter-mixer with microtooth blade rotor - 2 speed (1800 or 3500 rpm). 1.20 kW 208-240/3/60 4.8 amps 1 2/3 hp w x d x h: 10 1/16" x 16 5/8" x 20 1/16" Ship weight: 60 lbs	K702V-02	603361	\$3,963
7.4 qt. cutter-mixer with microtooth blade rotor - variable speed (300-3300 rpm). 1.50 kW 100-120/1/50/60 6.9 amps 2 hp w x d x h: 10 1/16" x 16 5/8" x 20 1/16" Ship weight: 57 lbs	K45VV-02	603364	\$4,212

Optional Accessories


	7.4 qt. stainless steel bowl for TRK70 cutter-mixer	BOWLK70	653593	\$552
	Smooth blade rotor for 7.4 qt. cutter-mixer bowl	SBR-K70	653583	\$295
	Microtooth blade rotor for 7.4 qt. cutter-mixer bowl	MBR-K70	653584	\$295
	Lid + bowl scraper for 7.4 qt. TRK70 cutter-mixer	LBS7K	653592	\$440
	Kit for vegetable slicer conversion for variable speed cutter-mixer	K-TRK-KIT	653594	\$1,324
	Smooth blade rotor (new S shape) for 7.4 qt. cutter-mixer bowl	SBRE70	653712	\$295

**K120****12.2 QT. CUTTER-MIXER / 2 SPEED**

Bowl capacity 12.2 quart, working capacity from 0.5 lbs to 11 lbs, all kinds of mincing, liver and fish mousses, pastries and all sauces.

	Model	PNC	Price
12.2 qt. cutter-mixer with smooth blade rotor - 2 speed (1260 or 2480 rpm) with pulse function and 59 minute timer. 2.20 kW 208-240/3/60 3 hp w x d x h: 16 3/8" x 26 3/4" x 20 3/8" Ship weight: 165 lbs	K120-14	603297	\$9,855

Optional Accessories



	12.2 qt. stainless steel bowl		653270	\$1,811
	Smooth blade rotor for 12.2 qt. cutter-mixer bowl		653179	\$1,045
	Serrated blade rotor for 12.2 qt. cutter-mixer bowl		653299	\$1,045
	Equipped scraper for 12.2 qt. cutter-mixer		653277	\$354
	Stainless steel mobile stand	MSX	653017	\$1,103

**K180****18.5 QT. CUTTER-MIXER / 2 SPEED**

Bowl capacity 18.5 quart, three-blade rotor, two speed 1800 or 3600 rpm. Working capacity from 1 lb to 18 lbs.

	Model	PNC	Price
Vertical cutter-mixer, 18.5 qt. capacity with stainless steel bowl, smooth blade rotor supplied with 2 speeds (1280 or 2580 rpm) with pulse function and 59 minute timer. 3.60 kW 208-240/3/60 13.9 amps 4 3/4 hp w x d x h: 16 3/8" x 25 15/16" x 23 3/4" Ship weight: 165 lbs	K180-11	603302	\$13,283

Optional Accessories

	18.5 qt. stainless steel bowl		653272	\$2,416
	Smooth blade rotor for 18.5 qt. cutter-mixer bowl		653119	\$1,688
	Serrated blade rotor for 18.5 qt. cutter-mixer bowl		653120	\$1,211
	Equipped scraper for 18.5 qt. cutter-mixer		653279	\$386
	Stainless steel mobile stand	MSX	653017	\$1,103

The washing and drying machines present all those characteristics of efficiency, functionality and hygiene, which makes them an essential component in modern kitchens. They have been constructed on the basis of rigorous technical principles to guarantee functionality, long term reliability and efficient running costs.



GREENS MACHINE VSD-10

10 GAL. SALAD AND VEGETABLE DRYER

Compact VSD-10 vegetable dryer is designed to save valuable kitchen space and can be used as a countertop or wall mounted unit. It removes moisture from lettuce and other vegetables for a higher yield and longer shelf life.

	code	list price
Polyethelene countertop/wall mounted salad and vegetable dryer. 10 gal. capacity. 0.20 kW 115/ 1/ 60 1/4 hp w× d× h: 21 "× 21 "× 33 1/2" Ship weight: 49 lbs	601563 VSD10	\$1,853
Optional Accessories		
Wall mounting kit for 10 gal. vegetable dryer.	653634	\$214
Extra inner liner for 10 gal. vegetable dryer.	653633	\$231



GREENS MACHINE VP-3

20 GAL. SALAD AND VEGETABLE DRYER

The Greens Machine, a floor model, saves up 15% of salad's most expensive ingredient - dressing. Salad dressing adheres better to drier greens, eliminating expensive waste that slides off vegetables into the bottom of the bowl.

	code	list price
Polyethelene salad and vegetable dryer. Capacity: 20 gal. 0.20 kW 115/ 1/ 60 1/4 hp w× d× h: 26 9/16"× 26 9/16"× 32 1/64" Ship weight: 60 lbs	601560 VP3	\$2,447
Polyethelene salad and vegetable dryer. Capacity: 20 gal. 220 V version. 0.20 kW 220/ 1/ 50/60 1/4 hp w× d× h: 26 9/16"× 26 9/16"× 32 1/64" Ship weight: 60 lbs	602024 VP3220	\$2,557
Optional Accessories		
Polyethelene lid for 20 gal. vegetable dryer.	653627	\$333
Extra inner liner for 20 gal. vegetable dryer and inner white lid.	653626	\$333

**GREENS MACHINE VP-1****20 GAL. STAINLESS STEEL SALAD AND VEGETABLE DRYER**

The Greens Machine saves up 15% of salad's most expensive ingredient - dressing. Salad dressing adheres better to drier greens, eliminating expensive waste that slides off vegetables into the bottom of the bowl. This is a floor model with a stainless steel lid.

	code	list price
Stainless steel salad and vegetable dryer. Capacity: 20 gal. 0.20 kW 115/ 1/ 60 1/4 hp w× d× h: 26 9/16"× 26 9/16"× 32 1/64" Ship weight: 79 lbs	601559 VP1	\$3,494
Stainless steel salad and vegetable dryer. Capacity: 20 gal. 220 V version. 0.20 kW 220/ 1/ 50/60 1/4 hp w× d× h: 26 9/16"× 26 9/16"× 32 1/64" Ship weight: 79 lbs	602023 VP1220	\$3,605
Optional Accessories		
Extra inner liner for 20 gal. vegetable dryer and inner white lid.	653626	\$333
Stainless steel lid for 20 gal. vegetable dryer.	653628	\$477

**LVA100B****4-13 LBS. VEGETABLE WASHER & SPIN DRYER**

Manual and 3 automatic washing cycles available. Bearing frame, external paneling, lid and extractable basket all in stainless steel. Load per cycle: 4-6 lbs. (light vegetables); 13 lbs. (heavy vegetables). Rotation speed: 400 rpm.

	code	list price
Food washer and dryer - load 4/13 lbs. 0.90 kW 120/ 1/ 60 1 1/4 <i>hp</i> w× d× h: 27 9/16"× 27 9/16"× 39 3/8" Ship weight: 220 lbs	660080 LVA100BU	\$11,007
Optional Accessories		
Basket with small holes for vegetable washer and spin dryer.	921014	\$972


BERMIXER B3000 / 350W

The B3000 Bermixers are for daily use for soups, sauces and pastry-making. They are very easy to handle because of their light weight, reliable in use and completely cleanable because of the blades, which can be removed without any tools.

	code	list price
Handheld mixer with stainless cutter tube 16" - 350W. <i>Variable speed: 2,000-11,000 rpm</i> 110 – 120/ 1/ 50/60 3.2 amps 1/2 hp w× d× h: 5 7/16"× 4 3/4"× 30 1/8" Ship weight: 10 lbs	603548 B3T45W35U	\$889
Handheld mixer with stainless steel cutter tube 16" and 10" beater attachment - 350W. <i>Variable speed: 2,000-11,000 rpm</i> 110 – 120/ 1/ 50/60 3.2 amps 1/2 hp w× d× h: 5 7/16"× 4 3/4"× 30 1/8" Ship weight: 13 lbs	603562 B3K45RW35U	\$1,222
Powerpack-variable speed 350W. <i>Variable speed: 2,000-11,000 rpm</i> 110 – 120/ 1/ 50/60 3.2 amps 1/2 hp w× d× h: 5 7/16"× 4 3/4"× 13 7/16" Ship weight: 7 lbs	603569 B3M35U	\$739
Optional Accessories		
16" cutter tube attachment	653575	\$418
20" cutter tube attachment	653576	\$536
24" cutter tube attachment	653577	\$665
Bowl cradle for handheld mixer.	653294	\$279
Adjustable rail for containers 15" to 26" diameter.	653292	\$301
10" beater attachment - REINFORCED.	653578	\$461


BERMIXER B3000 / 450W

The B3000 Bermixers are for daily use for soups, sauces and pastry-making. They are very easy to handle because of their light weight, reliable in use and completely cleanable because of the blades, which can be removed without any tools.

	code	list price
Handheld mixer with stainless cutter tube 16" - 450W. <i>Variable speed: 2,000-11,000 rpm</i> 110 – 120/ 1/ 50/60 4.1 amps 1/2 hp w× d× h: 5 7/16"× 4 3/4"× 30 1/8" Ship weight: 10 lbs	603551 B3T45W45U	\$1,136
Handheld mixer with stainless steel cutter tube 16" and 10" beater attachment - 450W. <i>Variable speed: 2,000-11,000 rpm</i> 110 – 120/ 1/ 50/60 4.1 amps 1/2 hp w× d× h: 5 7/16"× 4 3/4"× 30 1/8" Ship weight: 13 lbs	603564 B3K45RW45U	\$1,372
Handheld mixer with stainless cutter tube 20" - 450W. <i>Variable speed: 2,000-11,000 rpm</i> 110 – 120/ 1/ 50/60 4.1 amps 1/2 hp w× d× h: 5 7/16"× 4 3/4"× 34 1/16" Ship weight: 11 lbs	603552 B3T55W45U	\$1,190
Powerpack-variable speed 450W. <i>Variable speed: 2,000-11,000 rpm</i> 110 – 120/ 1/ 50/60 4.1 amps 1/2 hp w× d× h: 5 7/16"× 4 3/4"× 13 7/16" Ship weight: 7 lbs	603572 B3M45U	\$964
Optional Accessories		
16" cutter tube attachment	653575	\$418
20" cutter tube attachment	653576	\$536
24" cutter tube attachment	653577	\$665
Bowl cradle for handheld mixer.	653294	\$279
Adjustable rail for containers 15" to 26" diameter.	653292	\$301
10" beater attachment - REINFORCED.	653578	\$461


BERMIXER B3000 / 660W

The B3000 Bermixers are for daily use for soups, sauces and pastry-making. They are very easy to handle because of their light weight, reliable in use and completely cleanable because of the blades, which can be removed without any tools

	code	list price
Handheld mixer with stainless steel cutter tube 20" and 10" beater attachment - 660W. <i>Variable speed: 2,000-11,000 rpm</i> <i>110 – 120/ 1/ 50/60 6 amps 1 hp</i> w× d× h: 5 7/16"× 4 3/4"× 34 1/16" Ship weight: 13 lbs	603566 B3K55RW66U	\$1,768
Handheld mixer with stainless cutter tube 20" - 660W. <i>Variable speed: 2,000-11,000 rpm</i> <i>110 – 120/ 1/ 50/60 6 amps 1 hp</i> w× d× h: 5 7/16"× 4 3/4"× 34 1/16" Ship weight: 11 lbs	603559 B3T55W66U	\$1,468
Handheld mixer with stainless cutter tube 24" - 660W. <i>Variable speed: 2,000-11,000 rpm</i> <i>110 – 120/ 1/ 50/60 6 amps 1 hp</i> w× d× h: 5 7/16"× 4 3/4"× 38 " Ship weight: 11 lbs	603560 B3T65W66U	\$1,543
Powerpack-variable speed 660W. <i>Variable speed: 2,000-11,000 rpm</i> <i>110 – 120/ 1/ 50/60 6 amps 1 hp</i> w× d× h: 5 7/16"× 4 3/4"× 13 7/16" Ship weight: 7 lbs	603577 B3M66U	\$1,098
Optional Accessories		
16" cutter tube attachment	653575	\$418
20" cutter tube attachment	653576	\$536
24" cutter tube attachment	653577	\$665
Bowl cradle for handheld mixer.	653294	\$279
Adjustable rail for containers 15" to 26" diameter.	653292	\$301
10" beater attachment - REINFORCED.	653578	\$461

**PINEAPPLE PEELER-CORER****MANUAL PEELER**

	code	list price
Pineapple peeler-corer. Blade and pusher 3 1/2" included. w× d× h: 15 1/2"× 17 3/4"× 28 1/2" Ship weight: 49 lbs	601570 PP70001	\$1,500
Optional Accessories		
Blade and 3" pusher for pineapple peeler-corer.	653656	\$354
Blade and 3 1/2" pusher for pineapple peeler-corer.	653657	\$354
Blade and 4" pusher for pineapple peeler-corer.	653658	\$354

**CT6****TOMATO SLICER**

For cutting tomatoes into perfect slices keeping their original shape. Made of stainless steel and aluminum - supplied with a cutting block.

	code	list price
Tomato slicer, complete, 1/4" cutting blades, 11 slices. w× d× h: 5 11/16"× 16 13/16"× 9 7/16" Ship weight: 9 lbs	601443 CT6U	\$697
Optional Accessories		
Tipper support for tomato slicer.	653282	\$295
Blade assembly for 1/4" tomato slicer.	653100	\$193
Tomato guide for 1/4" slicer.	653099	\$124

The grills are constructed with the highest quality durable cast iron plates and stainless steel chassis. These grills can be used to cook meat, fish, eggs and vegetables.



PANINI GRILLS 10"

DGR-10, DGS-10, DGS/S-10 1700 Watt

These grills are ideal for heating up sandwiches and rolls of different sizes and thicknesses. Models available include versions with smooth and ribbed grill surfaces to fit a variety of needs. Thermostat temperature to 570° F.

	code	list price
10" Single Hob Panini grill, ribbed top and bottom surface. 1.80 kW 120/ 1/ 60 2 1/2 hp w× d× h: 10 1/8"× 17 1/2"× 9 1/4" Ship weight: 40 lbs	602101 DGR10U	\$1,050
10" Single Hob Panini grill, ribbed top and smooth bottom surface. 1.80 kW 120/ 1/ 60 2 1/2 hp w× d× h: 10 1/8"× 17 1/2"× 9 1/4" Ship weight: 40 lbs	602102 DGS10U	\$1,050
10" Single Hob Panini grill, smooth top and bottom surface. 1.80 kW 120/ 1/ 60 2 1/2 hp w× d× h: 10 1/8"× 17 1/2"× 9 1/4" Ship weight: 40 lbs	602103 DGSS10U	\$1,050

**PANINI GRILLS 15"****DGR-15, DGS-15, DGS/S-15 1700 Watt**

These grills are ideal for heating up sandwiches and rolls of different sizes and thicknesses. Models available include versions with smooth and ribbed grill surfaces to fit a variety of needs. Thermostat temperature to 570° F, built-in timer standard.

	code	list price
15" Single Hob Panini grill, ribbed top and bottom surface. 1.80 kW 120/ 1/ 60 2 1/2 hp w× d× h: 15 "× 17 1/2"× 9 1/4" Ship weight: 55 lbs	602104 DGR15U	\$1,190
15" Single Hob Panini grill, ribbed top and smooth bottom surface. 1.80 kW 120/ 1/ 60 2 1/2 hp w× d× h: 15 "× 17 1/2"× 9 1/4" Ship weight: 53 lbs	602105 DGS15U	\$1,190
15" Single Hob Panini grill, smooth top and bottom surface. 1.80 kW 120/ 1/ 60 2 1/2 hp w× d× h: 15 "× 17 1/2"× 9 1/4" Ship weight: 53 lbs	602106 DGSS15U	\$1,190

**PANINI GRILLS 20"****DGR-20, DGS-20, DGM-20, DGS/S-20 3000 Watt**

These grills are ideal for heating up sandwiches and rolls of different sizes and thicknesses. Models available include versions with smooth and ribbed grill surfaces to fit a variety of needs. Thermostat temperature to 570 °F, built-in timer standard.

	code	list price
20" Dual Hob Panini grill, ribbed top and bottom surface. 3.45 kW 220/ 1/ 60 4 2/3 hp w× d× h: 20 1/2"× 17 1/2"× 9 1/4" Ship weight: 71 lbs	602113 DGR20U	\$1,768
20" Dual Hob Panini grill, ribbed top and smooth bottom surface. 3.45 kW 220/ 1/ 60 4 2/3 hp w× d× h: 20 1/2"× 17 1/2"× 9 1/4" Ship weight: 71 lbs	602114 DGS20U	\$1,768
20" Dual Hob Panini grill, ribbed top and double mixed bottom surface. 3.45 kW 220/ 1/ 60 4 2/3 hp w× d× h: 20 1/2"× 17 1/2"× 9 1/4" Ship weight: 71 lbs	602115 DGM20U	\$1,768
20" Panini grill, smooth top and bottom surface. 3.45 kW 220/ 1/ 60 4 2/3 hp w× d× h: 20 1/2"× 17 1/2"× 9 1/4" Ship weight: 71 lbs	602116 DGSS20U	\$1,768


MINI COMBI

		code	list price
Mini combi steamer - 3 half hotel or steam pan (10" x 12") capacity. Complete set of stainless steel pans, stainless steel grids and Teflon aluminum baking trays included. 5-20 NEMA plug included. 8.60 kW <i>208/ 3/ 60 16 amps 2 1/3 hp</i> w× d× h: 15 3/4"× 28 3/4"× 33 7/16" Ship weight: 55 lbs		260914 OTS100	\$3,642
Included Accessories			
Stainless steel half hotel or steam size container, 2-19/34" deep	Quantity 1	329040	—
Perforated container, stainless steel, half hotel or steam size, 1-23/40" deep	Quantity 1	921180	—
Stainless steel half hotel or steam size container, 1-23/40" deep	Quantity 1	921181	—
Wire grid, stainless steel, half hotel or steam size	Quantity 1	921182	—
Baking plate, non-stick aluminum, half hotel or steam size	Quantity 1	921183	—
Optional Accessories			
Stainless steel half hotel or steam size container, 2-19/34" deep Ship weight: 2 lbs		329040	\$54
Perforated container, stainless steel, half hotel or steam size, 1-23/40" deep Ship weight: 2 lbs		921180	\$54
Stainless steel half hotel or steam size container, 1-23/40" deep Ship weight: 2 lbs		921181	\$54
Wire grid, stainless steel, half hotel or steam size Ship weight: 2 lbs		921182	\$38
Baking plate, non-stick aluminum, half hotel or steam size Ship weight: 2 lbs		921183	\$38
External water tank ket for mini combi steamer Ship weight: 4 lbs		921184	\$102

HOW TO PLACE AN ORDER WITH ELECTROLUX

CUSTOMER SERVICE

PHONE: 866-449-4200 OPT 1 • FAX: 704.547.7401

Information required for an order to be finalized:

An authorized Purchase Order must be received by the Electrolux Customer Service Department prior to processing an order. The Purchase Order should include:

- Customer name and address
- Date
- Purchase Order #
- Complete shipping address with contact name and phone number at ship to destination
- Job name and installation location (if applicable)
- Pricing and discounts by line item including all options and accessories desired
- Part numbers codes (PNC) and product description for standard items ordered to include: list of all characteristics including, if applicable, electrical (Voltage/Phase/Hertz), type of gas
- Gas equipment prices are based on natural or propane (LP) gas
- Freight payment terms — all orders shipped FOB Origin. Please indicate Prepay & Add or 3rd Party Bill. If 3rd Party Bill please indicate carrier and account number.
- Amounts totaled to include: all net costs for products and accessories
- Requested ship or delivery date

Purchase Order Receipt Acknowledgement – Acknowledges receipt of your Purchase Order only and does not indicate the start of the lead time commitment. Other information, i.e. special order items, may be required to fully process your order.

Sales Order Confirmation – Is an acceptance of your Purchase Order and includes a committed ship date. The sales order confirmation forms a binding contract that is subject to the terms and conditions contained within this document and outlined in our current price book. It supersedes any prior representation of lead times, shipping commitments, or P.O. terms and conditions.

Revisions – Complex revisions to consultant/project drawings may require re-approval and validation of requirements from the customer which could cause delays in the start of the lead times.

Standard Shipments – Shipping within 24 to 48 hours based upon availability.

Expedites – We will make every effort to accommodate customer requests for deliveries outside our committed lead times on an exception basis whenever possible. All Next Day Air shipments must be received by noon EST to ship the same day.

SPECIFICATION AIDS FOR ELECTROLUX EQUIPMENT

1. Specification Sheets are available for all standard Electrolux equipment. Specification sheets contain key unit dimensions, necessary wall clearances, utility and water quality connection and requirements. Specification sheets for most part number codes (PNC) are available on the Electrolux website at www.electroluxusa.com/professional

2. The ELECTROLUX AutoCAD Library is available, including all standard Electrolux equipment in plan, elevation and side views, layered to FEDA/FCSI recommended guidelines. Fourteen-day FREE trial CD libraries are available through the **Kochman Consultants Ltd. (KCL) CADalog**, which is issued on CD three times a year or now accessed online via <http://kclweb.kclcad.com/>

3. Electrolux products are included in **AutoQuotes**, a Windows®-based quotation program. This is a professional quotation system for dealers, distributors and manufacturer's reps. Contact AutoQuotes at 1-904/384-2279 for more information or access Autoquotes 360 via <http://aqnet.com/>

4. Verbal quotations are provided for customer convenience only and are considered invalid in the absence of a written quotation. Written quotations from Electrolux are valid for 30 days from quote date unless otherwise specified. Electrolux assumes no liability for dealer quotations to end-users.

QUOTE AND PURCHASE ORDER PROCESSING COMMITMENT

Our commitment is to meet the published response times so that you will be able to manage the transaction accordingly. The response times are based on the actual handling of the request from receipt to response. The response times are independent of the fulfillment commitment and have no impact on the fulfillment leadtimes.

We believe by providing you with this information, which you can depend on, it allows everybody in the value chain to be more efficient.

The response processing time for a quote request is named Quote Response Time (QRT). This time is measured from when a quote request with all requirements is received to the time a quote response is sent. Revision requests on an existing quote are treated as a new quote request.

The information required to process a quote request or purchase order is dependent on type of product and complexity of the requirement. All of the information, if applicable, must be present at the time of request. Response times will not apply until all information is received. Required information is as follows:

- Dealer Name
- Job Name and Location (City, State, Country)
- Sales Rep/Manufacturer Rep
- Contact Information
- Product Number Codes/Model Number (or similar Part Number Code/Model)
- Product Description
- Complete and detailed specifications
- Consultant Name and Contact information

FREIGHT CLAIM POLICY AND PROCESS

ELECTROLUX ships products F.O.B. (Free On Board) Origin. - FOB is a legal term used to govern passage of Title when goods are shipped. Regardless of freight terms, or which party is responsible for the freight charges, FOB Origin means that Title passes to the buyer when the freight is loaded onto the carrier.

When the carrier signs for the shipment, they are acknowledging that the product is properly packaged and free from damage at the time the product is loaded on to their truck. The carrier assumes responsibility to deliver the shipment to the specified destination in the same condition it was picked up from the factory.

When the carrier makes delivery it is very important that the receiver INSPECT THE SHIPMENT IMMEDIATELY BEFORE SIGNING THE DELIVERY RECEIPT. In the event the shipment is being drop shipped to a third party, you will need to advise them of this responsibility. Acceptance of the shipment without any notations on the delivery receipt acknowledges that the product has been delivered complete and in undamaged condition.

Process to follow when receiving shipment:

- Inspect the entire shipment for visible damage and correct number of pieces. If you receive a shipment with obvious freight damage, you have the right to refuse the entire shipment, or any part of the shipment that has been damaged, and contact Electrolux immediately for a replacement. Electrolux will repair, re-ship or supply a replacement at the original price, and provide a credit for the refused item upon receipt from the carrier.
- Unpack cartons immediately to check their contents for possible damage in the presence of the delivery driver. If damage appears minor and can be corrected via field repair, you may elect to sign for the shipment as damaged, contact an Electrolux Authorized Service Agent to order and install replacement parts and to file a claim with the carrier for the cost of parts and repairs. Make notation of shortage or damage on all copies of the freight bill - be as specific as possible when making your damage or shortage notation on the delivery receipt. (If you wish Electrolux to assist you with filing freight claim make sure you have available all documentation as mentioned above and contact your Customer Service Representative for assistance.)
- If you have any concerns regarding the integrity of the packaging or its contents, mark the delivery receipt as such. Example: "Carton torn open or creased – possible damage to contents, subject to further inspection." or, "boards on crate broke off, possible internal damage, subject to further inspection." If the equipment is later found to be damaged, contact the carrier immediately and request that a formal inspection be performed.
- If hidden or concealed damage is discovered after the carrier has left the receiver's facility, the receiver should save the original packing material, and contact the carrier immediately to report the concealed damage, and request an inspection be performed. Concealed damage must be reported within 5 days of the original delivery, and the equipment should remain at the original delivery location. Moving the damaged unit to a new location will greatly reduce your chances of being reimbursed by the carrier on your freight claim.

Electrolux Assistance

Your Customer Service Representative can be contacted at any time for additional assistance or information. Though Electrolux is not liable for damages caused by freight, we can assist with claims processing as needed. Freight damage is not covered under Electrolux product warranty.

Do not return any product back to the factory without a valid return material authorization number (RMA). Without a valid return authorization number returned shipments will be refused.

ORDER PLACEMENT TERMS AND CONDITIONS

1. This Price List does not include any federal, state, city or local taxes which may apply and all are subject thereto.
 2. Prices and specifications are subject to change without notice.
 3. All prices are F.O.B. warehouse Fairburn, GA (30213) and include crating for domestic shipping. Extra charges will be made for special or export crating. Any delivery special requirements will be the customer's responsibility.
 4. Shipping weights are approximate.
 5. Standard payment terms are net 30 days. All orders are subject to credit approval. A finance charge of 1.5% per month will be charged on any past due balance.
 6. Written authorization is required for return of any standard equipment. Returns must be labeled with Return Material Authorization Number (RMA), include RMA forms and be shipped to Electrolux pre-paid, prior to RMA expiration date. Returns without prior authorization will be refused.
 7. **A restocking charge will be collected on all returned products.** No RMA's will be issued after 90 days from date of invoice. Consult Customer Service for RMA terms, approvals and charges.
-

All sales by Electrolux Professional, Inc., a Delaware corporation (hereinafter called "Electrolux") of products offered and sold by it shall be subject to the following General Terms & Conditions which shall be deemed incorporated into all orders and offers to purchase submitted to Electrolux for acceptance and into all of its acceptances and contracts of sale.

GENERAL TERMS AND CONDITIONS FOR SALE CONTRACT

1. Exclusion of Warranties

ELECTROLUX MAKES NO WARRANTY THAT THE PRODUCTS SOLD HEREUNDER SHALL BE MERCHANTABLE OR THAT SUCH PRODUCTS SHALL BE FIT FOR ANY PARTICULAR USE OR PURPOSE. MOREOVER, ELECTROLUX MAKES NO EXPRESS OR IMPLIED WARRANTIES EXCEPT FOR THE LIMITED WARRANTY OUTLINED IN PARAGRAPH 2. IN ADDITION, NO REPRESENTATION OR WARRANTY, EXPRESS OR IMPLIED, MADE BY ANY DISTRIBUTOR, SALES REPRESENTATIVE OR FIELD AGENT OF ELECTROLUX WHICH IS NOT SPECIFICALLY SET FORTH HEREIN SHALL BE BINDING ON ELECTROLUX.

2. Warranty

Electrolux warrants that the products provided hereunder shall comply with the manufacturer's written warranty statement for the product. This warranty shall apply only in the continental United States and Canada to the original purchaser of product installed, used, and maintained in accordance with the manufacturer's provided instructions.

3. Limitations of Warranty

In no event shall Electrolux be liable for any indirect, special, incidental, consequential or other damages, including but not limited to damage to or loss of property or equipment, lost revenues or profits, or harm to goodwill or business reputation directly or indirectly arising from the sale, handling or use of the product, or from any other cause relating thereto and Electrolux liability hereunder. Electrolux shall not be liable to the Buyer for any claims, demands, injuries, damages, actions or causes or action whatsoever based on negligence or strict liability.

If, after inspection of the returned products, Electrolux determines that the defect is a result of misuse, mishandling, installation, abnormal conditions of operation, unauthorized repair or modification, or due to the Buyer's failure to install, maintain or operate the product in compliance with the written instructions, all expenses incurred by Electrolux in connection with the replacement or repair of the product shall be for the account of the Buyer. Any product returned to Electrolux for replacement shall become the property of Electrolux.

The Buyer shall be responsible for all costs of shipping, customs clearance and other related charges in connection with Electrolux replacement or repair of products located outside the continental United States pursuant to the limited warranty.

4. Acceptance States the Entire Contract

The sending or emailing of Electrolux's written confirmation by Electrolux of the Buyer's order or offer to purchase is an acceptance of the Buyer's order and intended to embody the complete and exclusive contract of sale in relation to the subject matter herein expressly set forth and shall be binding on either party.

The written confirmation of Electrolux of the Buyer's order is an acceptance on the condition that the terms and conditions set forth herein shall apply and together with Electrolux's confirmation shall constitute the complete agreement between the parties. Any provisions or condition of the Buyer's order forms or verbal or other understandings or agreements which are in any way in conflict or in addition to these terms and conditions shall not be binding on Electrolux, and shall not be applicable, unless expressly agreed to in writing by Electrolux herewith or hereafter. Buyer shall be deemed to have assented to the exclusive terms and conditions hereof unless objection by the Buyer hereto in writing has been received by Electrolux at its office in Charlotte, North Carolina within ten (10) days after receipt of the Electrolux's written confirmation by the Buyer, or if a shipment has been requested in less than said ten (10) days, then prior to such date of shipment, and in the event of such objection and at Electrolux option, the written confirmation shall thereupon be revoked and the sale contract terminated.

5. Delivery

Shipping dates are approximate and are based upon current and anticipated manufacturing capabilities and upon receipt of all necessary information from the Buyer. Electrolux reserves the right to make delivery in installments and the contract shall be severable as to each such installment. Delay in delivery or other default in any installment shall not relieve the Buyer of its obligation to accept and pay for remaining deliveries. If delivery of the goods is delayed in transit due to default in payment of the purchase price or to delay in receipt of shipping instructions, document for payment, required inspection, export permit or other cause for which Electrolux is not responsible, charges for demurrage and storage shall be paid by the Buyer. All claims for a delay in delivery shall be deemed waived unless presented to Electrolux in writing within thirty (30) days after the delivery of each shipment.

Unless otherwise indicated on the front side of the invoice, all shipping and insurance charges, any duty and all taxes related to the Buyer's order shall be paid by the Buyer. Claims for damages in transit must be asserted against the carrier. Within seven (7) days after receipt of shipment, the Buyer must report to Electrolux any shortage or damage not due to the carrier, otherwise claims for such shortage or damage will be deemed waived.

6. Force Majeure

Fulfillment of this order is contingent upon the availability of materials. Electrolux shall not be liable for any delays in delivery, or the nonperformance, in whole or in part, caused by the occurrence of any contingency beyond the control of either Electrolux or suppliers of Electrolux, including but not limited to one or more of the following causes: fires; destruction of plant; strike; lockout; dispute with workers; epidemic; flood; accident; delay in transportation; war (whether declared or undeclared); insurrection; riot; blockade; embargo; act, demands or requirements of the United States, or the county in which or through which delivery is to be made, or of any state or territory thereof, or of any court or judge; or any other cause whatsoever, whether similar or dissimilar to those herein before enumerated. The existence of any such cause or causes of delay shall extend the time of performance by the time or times measured by any such cause or causes of delay. If delivery is not completed with sixty (60) days after the date stipulated in the acceptance of the order due to any said causes, either Electrolux or the Buyer may cancel this contract on ten (10) days notice to the order. If any contingency occurs, Electrolux reserves the right to allocate production and deliveries among its customers.

7. Acceptance of Orders

Orders and offers to purchase received by or on behalf of Electrolux are subject to acceptance only at its offices in Charlotte, North Carolina. NO Electrolux distributor, sales representative, or field agent has authority to accept orders or make contracts of sale on behalf of Electrolux.

8. Cancellation, Countermand and Return of Goods

Orders accepted by Electrolux cannot be canceled or countermanded or shipments deferred or goods returned except with prior written consent from Electrolux office in Charlotte, North Carolina and upon any terms that will indemnify Electrolux against all losses resulting therefrom, including the profit on any part of the order that is cancelled. When Electrolux authorizes the return of goods, the Buyer shall prepay the shipping charges on such returned goods unless otherwise explicitly stated by Electrolux in its written return authorization.

9. Taxes

The sales price stipulated in this contract does not include any sales, use, excise, or other tax. If any such tax is imposed by law on the Buyer on account of this sale and Electrolux is obligated to collect and pay such tax, the amount of such tax paid by Electrolux shall be reimbursed to it by the Buyer forthwith in addition to the purchase price.

10. Title and Risk of Loss

Unless otherwise indicated by Electrolux, title to, ownership, and the right to possession of the merchandise sold by this contract, and risk of loss, shall pass to the Buyer at the time of delivery to the Carrier or the Buyer, whichever first occurs. If, however, payment of the purchase price is not contemporaneous with, does not precede delivery of the merchandise to the carrier or the Buyer; the Buyer agrees at Electrolux's request to execute, acknowledge and record appropriate financing statements so as to perfect a security interest in the products in favor of Electrolux, including but not limited to a UCC Form 1204 - Retail Installment Contract or the execution of the contract of conditional sale containing the provisions of these terms and conditions of sale and additional customary provisions as Electrolux shall deem proper. If payment of the purchase price is not contemporaneous with, or does not precede delivery of the goods to the carrier or the Buyer, title to the merchandise shall not pass from Electrolux to the Buyer until the payment of the full purchase price.

11. Claims by the Buyer

Claims for any shortages or defects made by the Buyer against Electrolux shall be made in writing to Electrolux within seven (7) days after receipt of the shipment, except for defects covered by the warranty in paragraph 2 above, which shall be made in writing within seven (7) days after discovery thereof.

12. Applicability of United Nations Conventions

With regard to international sales, the United Nations Convention of Contracts for the International Sale of Goods shall not apply to the purchase and sale of products hereunder.

13. General Provisions

Any cause of action arising from these terms and conditions of sale, or breach of it, must be commenced within one (1) year after the cause of action occurs. Electrolux reserves the right to correct any stenographic or clerical errors in any of the writings issued by it. Except as otherwise set forth herein, the terms and conditions of sale and any description in the confirmation document constitute a complete and exclusive statement of the terms and conditions of the sale of the products by Electrolux to the Buyer. There are no other promises, conditions, understandings, representations or warranties. These terms and conditions of sale may be modified only in a writing signed by Electrolux. No waiver of any right will be effective against Electrolux unless supported by consideration and expressly stated in the writing signed by Electrolux, and the failure of Electrolux to enforce any right will not be construed as a waiver of Electrolux's right to performance in the future. The Buyer may not assign any rights to, or delegate any performance owed under these terms and conditions of sale without the written consent of Electrolux. Electrolux shall have the right to credit toward the payment of any monies that may become due Electrolux hereunder any sums which may now or hereafter be owed to the Buyer by Electrolux. The validity and performance in all matters relating to the interpretation and effect of these terms and conditions of sale and any amendment hereto shall be governed by and construed in accordance with the internal laws (and not the laws of conflict) of the State of North Carolina. All disputes arising in connection with these terms and conditions of sale shall be resolved exclusively and finally through arbitration by three arbitrators with such arbitration administered by JAMS pursuant to its Comprehensive Arbitration Rules and Procedures (including its Streamlined Arbitration Rules and Procedures where applicable) or the American Arbitration Association in Charlotte, North Carolina and damages will be determined in such arbitration. Punitive damages shall not be recoverable. Judgment on the arbitration award may be entered in any court having jurisdiction. This clause shall not preclude the parties from seeking provisional remedies in aid of arbitration from a court of appropriate jurisdiction. The Buyer shall pay Electrolux all fees, costs and expenses of Electrolux reasonably incurred in the enforcement of Electrolux's rights under or with respect of these terms and conditions of sale including, without limitation, reasonable attorney's fees.



Electrolux

WARRANTY and PLATINUM SERVICE POLICY

Electrolux warrants equipment manufactured by it as follows:

- 1) All equipment other than as specified below: 2 years parts and 1 year labor;
- 2) Compressors on refrigeration equipment: 5 years parts and 1 year labor;
- 3) A start-up will be provided on each piece of equipment sold under the warranty, this will be covered under the Platinum Service program. Platinum Service Program only applies to Air-O-Steam, Air-O-Chill, Dish Washers, Thermetic (BOT, UET, FET) and Pro-Store Refrigeration ONLY.
- 4) One preventive maintenance visit will be performed on the equipment at the end of the warranty period, this will be covered under the Platinum Service Program. Platinum Service Program only applies to Air-O-Steam, Air-O-Chill, Dish Washers, Thermetic (BOT, UET, FET) and Pro-Store Refrigeration ONLY.

These warranty periods run from the date of installation or time of sale. Electrolux warrants that the equipment manufactured by it will be commercially free of defects in material and workmanship existing at the time of manufacture and appearing within the applicable warranty period. This warranty does not apply to any equipment, component or part that was not manufactured by Electrolux or that, in Electrolux's judgment, has been affected by misuse, neglect, alteration, improper installation or operation, improper maintenance or repair, damage or casualty. Wear and tear items are not covered this includes but is not limited to: blades, coupling kits, accessories, gaskets, light bulbs.

THE FOREGOING WARRANTY IS EXCLUSIVE AND IS IN LIEU OF ANY OTHER WARRANTY, WRITTEN OR ORAL, EXPRESS OR IMPLIED, INCLUDING, BUT NOT LIMITED TO, ANY IMPLIED WARRANTY OF EITHER MERCHANTABILITY OR FITNESS FOR A PARTICULAR PURPOSE.

The agents, dealers or employees of Electrolux are not authorized to make modifications to this warranty or to make additional warranties that are binding on Electrolux. Accordingly, statements by such individuals, whether oral or written, do not constitute warranties and should not be relied upon.

If Electrolux determines in its sole discretion that the equipment does not conform to the warranty, Electrolux, at its exclusive option while the equipment is under warranty, shall either 1) provide at no charge replacement parts and/or labor (during the applicable parts and labor warranty periods specified above) to repair the defective components, provided that this repair is done by a Electrolux Authorized Service Representative; or 2) shall replace the equipment or refund the purchase price for the equipment.

warranty

Electrolux Platinum Star Service and Parts Partners

ALABAMA

JOHNSON SERVICE COMPANY

2812 Ruffner Road
Birmingham, AL 35210
205-655-6077
205-655-6076 (fax)

REMCO

3615 West Meighan Blvd
Gadsden, AL 36904
256-543-0388
205-620-1254 (fax)
800-538-9550
www.remcoalabama.com

REMCO

2317 Meridian Street
Huntsville, AL 35811
256-830-2401
205-620-1254 (fax)
800-538-9550
www.remcoalabama.com

REMCO

708 Montlimar Park
Mobile, AL 36693
251-602-5909
205-620-1254 (fax)
800-538-9550
www.remcoalabama.com

REMCO

3066 Zelda Road
Montgomery, AL 36106
334-270-8881
205-620-1254 (fax)
800-538-9550
www.remcoalabama.com

REMCO

995 Yeager Parkway
Pelham, AL 35124
205-620-1221
205-620-1254 Fax
800-538-9550
www.remcoalabama.com

ALASKA

3 WIRE RESTAURANT APPLIANCE

22322 20th Avenue, SE
Bothell, WA 98021
866-770-2022
866-255-3147 (fax)
www.3wire.com

ARIZONA

SERVICE SOLUTIONS GROUP – AUTHORIZED COMMERCIAL FOOD EQUIPMENT SERVICE

4832 S. 35th Street
Phoenix, AZ 85040
602-234-2443
602-232-5862 (fax)
800-824-8875
www.servicesg.com

SERVICE SOLUTIONS GROUP – AUTHORIZED COMMERCIAL FOOD EQUIPMENT SERVICE

1121 W. Grant Road #410
Tucson, AZ 85705
520-629-0040
520-629-0622 (fax)
800-300-3337
www.servicesg.com

ARKANSAS

DJ'S RESTAURANT SERVICE

228 S 40th Street
Springdale, AR 72762
479-927-2310

SCOTT SERVICE CO.

7123 Interstate 30
Suite 51
Little Rock, AR 72209
501-562-1863
501-562-2308 (fax)

CALIFORNIA - SOUTHERN

SERVICE SOLUTIONS GROUP – BARKER'S FOOD MACHINERY SERVICE

5367 Second Street
Irwindale (Los Angeles), CA 91706
626-960-9390
626-337-4541 (fax)
800-258-6999
www.servicesg.com

SERVICE SOLUTIONS GROUP – BARKER'S FOOD MACHINERY SERVICE

5595 Magnatron Blvd Ste A & B
San Diego, CA 92111
858-751-0390
858-751-0399 (fax)
800-995-7955
www.servicesg.com

INDUSTRIAL ELECTRIC

5662 Engineer Drive
Huntington Beach, CA 92649
714-379-7100
714-379-7109 (fax)
800-457-3783
www.ieserve.com

CALIFORNIA - NORTHERN

AIRTECH

5466 E Lamona Avenue
Suite 101
Fresno, CA 93727
599-291-4456
599-455-1582 (fax)

COMAPCO

281 Lathrop Way
Sacramento, CA 95815
800-464-2222
916-567-0203
916-567-0324 (fax)
www.commercialappliance.com

Electrolux Platinum Star Service and Parts Partners

CAL WEST SERVICE

6405 Golden Gate Drive
Dublin, CA 94568
888-306-6401
925-551-6444 (fax)
www.calwestservice.com

CAL WEST SERVICE

774 Tehama Street
San Francisco, CA 94103
415-626-3315
415-626-9593 (fax)
www.calwestservice.com

CAL WEST SERVICE

1721-F Rogers Avenue
San Jose, CA 95112
408-292-3636
408-292-1138 (fax)
www.calwestservice.com

SIERRA EXPRESS

661 McBean Park Drive
Lincoln, CA 95648
800-726-6431
800-726-5293 (fax)
www.sierraexpressparts.com

COLORADO

KD SUPPLY

18150 East 32nd Place
Aurora, CO 80011
303-577-1260
303-577-0212 (fax)
800-444-2249
www.kdsupplyllc.com

CONNECTICUT

SERVICE ONE – OVEN DOCTORS

109 B Loomis Street
Manchester, CT 06040
860-649-2355
860-646-8926 (fax)
800-874-1080

DISTRICT OF COLUMBIA

EMR SERVICE

5316 Sunnyside Avenue
Beltsville, MD 20705
301-931-7000
301-931-3060 (fax)
800-348-2365
www.emrco.com

TECH 24 - METRO DC AREA

5256 Eisenhower Avenue
Alexandria, VA 22304
703-354-3835
703-354-6106 (fax)
service@mytech24.com

DELAWARE

EMR SERVICE

263 Quigley Blvd
Suite 12
New Castle, DE 19720
302-322-1179
302-322-2207 (fax)
888-687-8080
www.emrco.com

FLORIDA - PANHANDLE

REMCO

708 Montlimar Park
Mobile, AL 36693
251-602-5909
205-620-1254 (fax)
800-538-9550
www.remcoalabama.com

REMCO

7835 N. Davis Hwy
Pensacola, FL 32514
205-620-1221
205-620-1254 (fax)
800-538-9550
www.remcoalabama.com

FLORIDA AIR SPECIALIST

6315 Blountstown Hwy
Suite C
Tallahassee, FL 32310
850-576-3582
850-575-3934 (fax)

FLORIDA - NORTHEAST

WHALEY FOODSERVICE REPAIRS

7037 8-B Commonwealth Avenue
Jacksonville, FL 32220
904-725-7800
904-725-5025 (fax)
www.whaleyfoodservice.com

FLORIDA - CENTRAL

3 WIRE/NASS PARTS & SERVICE

9436 Southridge Park Ct
Suite 500
Orlando, FL 32819
407-425-2681
407-425-3463 (fax)
407-841-3794 (service fax)
800-432-2795
888-329-6277 (fax)
www.nassparts.com

3 WIRE/NASS PARTS & SERVICE

8485 20th Street
State Road 60
Vero Beach, FL 32966
772-617-0361
386-736-7695 (fax)
800-432-2795
www.nassparts.com

3 WIRE/NASS PARTS & SERVICE

1144 Belville Road
Daytona Beach, FL 32114
386-226-2642
386-736-7695 (fax)
800-432-2795
www.nassparts.com

Electrolux Platinum Star Service and Parts Partners

FLORIDA - SOUTHWEST

COMMERCIAL APPLIANCE SERVICE

8416 Laurel Fair Circle
Suite 114
Tampa, FL 33610
813-663-0313
813-663-0212 (fax)
800-282-4718
www.comapp.com

COMMERCIAL APPLIANCE SERVICE

4964 Trott Circle
Suite B1
North Port, FL 34287
941-429-1536
941-429-2788 (fax)
800-378-6986
www.comapp.com

FLORIDA - SOUTHEAST

COMMERCIAL APPLIANCE SERVICE

10128 NW 53rd Street
Sunrise, FL 33351
954-749-2750
954-749-2751 (fax)
800-710-1548
www.comapp.com

JMB REPAIRS

2105 7th Avenue North
Lake Worth, FL 33461
561-585-0510
561-586-6166 (fax)
800-882-5094

GEORGIA

WHALEY FOODSERVICE

5201-D Brook Hollow Pkwy
Norcross, GA 30071
678-243-7973
678-243-7974 (fax)
www.whaleyfoodservice.com

WHALEY FOODSERVICE

109-A Owens Industrial Drive
Savannah, GA 31405
912-447-0827
912-236-4949 (fax)
www.whaleyfoodservice.com

WHALEY FOODSERVICE

8421 Atlantic Blvd
Jacksonville, FL 32211
904-725-7800
904-725-5025 (fax)
www.whaleyfoodservice.com

PIERCE PARTS AND SERVICE

2422 Allen Road
Macon, GA 31216
478-781-6003
478-781-7186 (fax)
www.piercepartsandservice.com

HAWAII

D&S COMMERCIAL SERVICE

94-1175 Ka-Uka Blvd
Unit 7
Waipahu, HI 96797
808-677-9370
808-677-9372 (fax)

IDAHO

CUSTOM COMMERCIAL SERVICE

1817 E Main
Laurel, MT 59044
406-628-2262
406-628-2264 (fax)
800-736-5357
www.ccsmt.com

RON'S SERVICE

11481 West Fairview
Boise, ID 83713
208-375-4073
208-375-4402 (fax)
www.ronsservice.com

3 WIRE RESTAURANT APPLIANCE

22322 20th Ave, SE
Bothell, WA 98021
866-770-2022
866-255-3147 (fax)
www.3wire.com

ILLINOIS

GREAT LAKES SERVICE

52 Eisenhower Lane North
Lombard, IL 60148
630-627-4240 (fax)
800-860-7550
www.reedyequipment.com

GENERAL PARTS

221 James Street
Bensonville, IL 60106
630-595-0003 (fax)
630-595-3300
www.generalparts.com

CONE'S REPAIR SERVICE

2408 40th Avenue
Moline, IL 61265
309-797-5323
309-797-3631 (fax)
800-716-7070
www.cones.com

CONE'S REPAIR SERVICE

3003 Gill Road
Bloomington, IL 61704
309-663-7525
309-663-7109 (fax)
800-369-7525
www.cones.com

INDIANA

GENERAL PARTS

6546 Corporate Drive
Indianapolis, IN 46278
317-290-8060
317-290-8085 (fax)
800-410-9794
www.generalparts.com

Electrolux Platinum Star Service and Parts Partners

GENERAL PARTS

5714 Industrial Road
Fort Wayne, IN 46825
317-290-8060
800-410-9794
www.generalparts.com

GREAT LAKES SERVICE

1032 N DuPage Avenue
Lombard, IL 60148
630-627-4240 (fax)
800-860-7550
www.reedyequipment.com

IOWA

CONE'S REPAIR SERVICE

2408 40th Avenue
Moline, IL 61265
309-797-5323
309-797-3631 (fax)
800-716-7070
www.cones.com

CONE'S REPAIR SERVICE

1056 27th Avenue SW
Cedar Rapids, IA 52404
319-365-3325
319-365-3885 (fax)
800-747-3326
www.cones.com

GENERAL PARTS

1501 Michigan Street
Des Moines, IA 50314
515-243-1974
515-243-1534 (fax)
www.generalparts.com

KANSAS

GENERAL PARTS

1101 E 13th Street
Kansas City, MO 64106
816-421-5400
816-421-1270 (fax)
800-279-9967
www.generalparts.com

GENERAL PARTS

9212 E 37th Street N
Bldg 1800 Suite 1803
Wichita, KS 67226
316-315-0044
316-315-0660 (fax)
866-211-5439
www.generalparts.com

KENTUCKY

SERVICE SOLUTIONS GROUP – CERTIFIED SERVICE CENTER

1051 Goodwin Drive
Lexington, KY 40505
859-254-8854
859-231-7781 (fax)
800-432-9269
www.certifiedsc.com

SERVICE SOLUTIONS GROUP – CERTIFIED SERVICE CENTER

4110 Eastmoor Road
Louisville, KY 40218
502-451-5411
502-454-5063 (fax)
800-637-6350
www.certifiedsc.com

SERVICE SOLUTIONS GROUP – CERTIFIED SERVICE CENTER

127 Dishman Lane
Bowling Green, KY 42101
270-783-0012
270-783-0058 (fax)
www.certifiedsc.com

GENERAL PARTS

2710 River Green Circle
Louisville, KY 40218
502-367-1788
877-810-7043 (fax)
877-810-7068
www.generalparts.com

LOUISIANA

HERITAGE SERVICE GROUP

5515 A Pepsi Street
Harahan, LA 70123
504-734-8864
504-733-2559 (fax)
800-499-2351
www.heritageservicegroup.com

HERITAGE SERVICE GROUP

5100 Interstate Circle
Suite A
Shreveport, LA 71109
318-636-2008
318-636-2122 (fax)
866-303-0417
866-303-0418 (fax)
www.heritageservicegroup.com

MAINE

IFES

170 John Roberts Road
Unit #3
South Portland, ME 04106
207-772-1152
207-772-1445 (fax)
800-823-9700
www.mressvc.com

MARYLAND

EMR SERVICE

9100 Yellow Brick Road
Suite H
Rosedale, MD 21237
410-467-8080
410-467-4191 (parts fax)
410-243-2509 (service fax)
410-467-2512 (corp. fax)
800-879-4994 (24 hour)
www.emrco.com

Electrolux Platinum Star Service and Parts Partners

EMR SERVICE

5316 Sunnyside Avenue
Beltsville, MD 20705
301-931-7000
301-931-3060 (fax)
800-348-2365
www.emrco.com

EMR SERVICE

805 N Salisbury Blvd
Suite 3200
Salisbury, MD 21804
410-543-8080
410-548-4038 (fax)
877-753-8080
www.emrco.com

MASSACHUSETTS

SERVICE ONE - AUTHORIZED APPLIANCE SERVICE CENTER OF VERMONT

74 River Street
Rutland, VT 05701
802-775-5588
802-775-9593 (fax)
800-874-1080
www.authorizedapploftvt.com

IFES

34 South Street
PO Box 114
Somerville, MA 02143
617-868-1930
617-868-5331 (fax)
800-338-6737
www.mressvc.com

ACE SERVICE COMPANY

95 Hampton Avenue
Needham, MA 02451
781-449-4220
781-444-4789 (fax)
800-225-4510
www.aceserviceco.com

MICHIGAN

A R REPAIRS

BAKER'S KNEADS INC
26352 Lawrence Street
Centerline, MI 48015
586-758-4440
586-758-0740 (fax)
800-852-2261
www.arrepairs.com

Sub for A R Repairs

MIDWEST FOODSERVICE
3055 Dixie Ave SW
Grandville, MI 49001
616-261-2000

ASC1

786 Morris Avenue
Green Bay, WI 54304
920-496-9993
920-496-9927 (fax)
800-236-0871
www.asc1inc.com

MINNESOTA

GENERAL PARTS

11311 Hampshire Avenue, South
Bloomington, MN 55438-2456
952-944-5800
952-944-7101 (fax)
800-279-9980
800-279-9981 (fax)
www.generalparts.com

MISSISSIPPI

TEMCO

935 S Pearson Rd
Pearl, MS 39208
601-932-3333
601-933-1070 (fax)

HERITAGE SERVICE GROUP

5515 A Pepsi Street
Harahan, LA 70123
504-734-8864
504-733-2559 (fax)
800-499-2351
www.heritageservicegroup.com

MISSOURI

KAEMMERLEN PARTS & SERVICE

1539 South Kings Highway
St. Louis, MO 63110
314-535-2222
314-535-6205 (fax)
www.kps-stl.com

GENERAL PARTS

1101 E 13th Street
Kansas City, MO 64106
816-421-5400
816-421-1270 (fax)
800-279-9967
www.generalparts.com

MONTANA

CUSTOM COMMERCIAL SERVICE

1817 E Main
Laurel, MT 59044
406-628-2262
406-628-2264 (fax)
800-736-5357
www.ccsmt.com

CUSTOM COMMERCIAL SERVICE

1333 Cherry Avenue
Helena, MT 59061
406-443-1333
406-443-1222 (fax)
866-443-1333
www.ccsmt.com

Electrolux Platinum Star Service and Parts Partners

CUSTOM COMMERCIAL SERVICE

8280 Highway 200 East
Milltown, MT 59851
406-829-8288
406-829-8290 (fax)
www.ccsmt.com

NEBRASKA

GENERAL PARTS

4404 S 108th Street
Omaha, NE 68137
402-408-9990
402-408-9991 (fax)
www.generalparts.com

NEVADA

HI.TECH COMMERCIAL SERVICE

1840 Stella Lake Street
Las Vegas, NV 89106
702-649-4616
702-649-4607 (fax)
877-924-4832
www.hitechnv.com

HI.TECH COMMERCIAL SERVICE

5454 Louie Lane
Reno, NV 89511
775-851-8822
775-851-2666 (fax)
www.hitechnv.com

NEW HAMPSHIRE

SERVICE ONE - AUTHORIZED APPLIANCE SERVICE CENTER OF VERMONT

74 River Street
Rutland, VT 05701
802-775-5588
802-775-9593 (fax)
800-874-1080
www.authorizedapploft.com

NEW JERSEY

SERVICE PLUS

178 Rt 206 North
Flanders, NJ 07836
973-691-6300
973-691-2070 (fax)
800-339-6302 (NJ)
800-833-1983
www.serviceplususa.net

ELMER SCHULTZ SERVICES

201 West Washington Avenue
Pleasantville, NJ 08232
609-641-0317
609-641-8703 (fax)
800-378-1641
www.elmerschultz.com

NEW MEXICO

R&B COMMERCIAL SERVICE

3110 Los Arboles Ave NE
Albuquerque, NM 87107
505-889-4090
505-889-3845 (fax)
800-376-1821
www.rbcommercialservice.com

NEW YORK

KITCHEN REPAIR SPECIALIST

1005 Church Street
Baldwin, NY 11510
877-783-0023
516-766-6680 (fax)
www.krsny.com

SUMMIT

160 East 2nd Street
Mineola, NY 11501
516-747-3333
800-675-7560
516-747-7776 (fax)

ALPRO SERVICE

1127 Willoughby Avenue
Brooklyn, NY 11237
718-386-2515
718-417-6380 (fax)
www.alproservice.com

DUFFY'S EQUIPMENT SERVICES

3138 Oneida Street
Sauquoit, NY 13456
315-737-9401
315-737-7132 (fax)
800-836-1014
www.duffyequipmentservice.com

DUFFY'S EQUIPMENT SERVICES

1310 Clinton Street
Buffalo, NY 14206
315-737-9401
315-737-7101
800-836-1014
www.duffyequipmentservice.com

DUFFY'S EQUIPMENT SERVICES

1904 E Main Street
Endicott, NY 13760
315-737-9401
315-737-7101 (fax)
800-836-1014
www.duffyequipmentservice.com

DUFFY'S EQUIPMENT SERVICES

109 Albion Avenue
Liverpool, NY 13088
315-737-9401
315-737-7101
800-836-1014
www.duffyequipmentservice.com

DUFFY'S EQUIPMENT SERVICES

140 Child Street
Rochester, NY 14611
315-737-9401
315-737-7101 (fax)
800-836-1014
www.duffyequipmentservice.com

Electrolux Platinum Star Service and Parts Partners

DUFFY'S EQUIPMENT SERVICES

305 State Street
Watertown, NY 13601
315-737-9401
315-737-7101 (fax)
800-836-1014
www.duffyequipmentservice.com

DUFFY'S EQUIPMENT SERVICES

3030 Route 430
Bemus Point, NY 14712
716-488-1063 (fax)
800-836-1014
www.duffyequipmentservice.com

DUFFY'S EQUIPMENT SERVICES

2D Vatrano Road
Albany, NY 12205
800-836-1014
www.duffyequipmentservice.com

NORTH CAROLINA

WHALEY FOODSERVICE REPAIRS

8334-K Arrowridge Blvd
Charlotte, NC 28273
704-529-6242
704-529-1558 (fax)
www.whaleyfoodservice.com

WHALEY FOODSERVICE REPAIRS

3020 Thurston Avenue
Greensboro, NC 27406
336-333-2333
336-808-4917 (fax)
www.whaleyfoodservice.com

WHALEY FOODSERVICE REPAIRS

3630 Cessna Drive
Garner, NC 27529
919-779-2266
919-779-2224 (fax)
www.whaleyfoodservice.com

WHALEY FOODSERVICE REPAIRS

6418-101 Amsterdam Way
Wilmington, NC 28405
910-791-0000
910-332-0080 (fax)
www.whaleyfoodservice.com

NORTH DAKOTA

GENERAL PARTS

10 South 18th Street
Fargo, ND 58103
701-235-4161
701-235-0539 (fax)
800-279-9987
800-279-9965 (fax)
www.generalparts.com

OHIO

SERVICE SOLUTIONS GROUP – CERTIFIED SERVICE CENTER

890 Redna Terrace
Cincinnati, OH 45215
513-772-6600 Cincinnati
937-898-4040 Dayton
513-612-6600 (fax)
800-543-2060
www.servicesg.com

SERVICE SOLUTIONS GROUP – CERTIFIED SERVICE CENTER

Columbus, OH
614-476-1370
614-476-1386 (fax)
866-862-1252
www.servicesg.com

CPS

6940 Plainfield Road
Cincinnati, OH 45236
513-984-1900
513-984-2111 (fax)
800-837-2828
www.cpsohio.com

CPS

5033 Transamerica Drive
Columbus, OH 43228
614-221-0057
614-221-3622 (fax)
800-837-8327
www.cpsohio.com

CPS

204 Linden Avenue
Dayton, OH 45403
937-259-0091
937-259-0753 (fax)
800-589-5251
www.cpsohio.com

ELECTRICAL APPLIANCE REPAIR

5805 Valley Belt Road
Cleveland, OH 44131
216-459-8700
216-459-8707 (fax)
800-621-8259
www.electapplrep.com

THE WICHMAN COMPANY

7 N Westwood Avenue
Toledo, OH 43607
419-385-9121
419-385-0202 (fax)

AIS

590 E Western Reserve Road
Youngstown, OH 44514
330-729-9705
330-729-9707 (fax)
877-346-6544
www.ais-service.net

OKLAHOMA

HAGAR RESTAURANT SERVICE

1229 W Main Street
Oklahoma City, OK 73106
405-235-2184
405-236-5592 (fax)
800-445-1791
www.hagarservice.com

Electrolux Platinum Star Service and Parts Partners

HAGAR RESTAURANT SERVICE

5932 E Skelly Drive
Tulsa, OK 74135
918-664-4665
918-664-1618 (fax)
800-722-0229
www.hagarservice.com

OREGON

RON'S SERVICE

16364 SW 72nd Avenue
Portland, OR 97224
503-624-0890
503-684-6107 (fax)
800-851-4118
www.ronsservice.com

RON'S SERVICE

201 Bateman Drive
Suite 8
Central Point, OR 97502
541-665-0410
541-665-0411 (fax)
www.ronsservice.com

PENNSYLVANIA

AIS COMMERCIAL PARTS AND SERVICE

740 Vista Park Drive
Pittsburgh, PA 15205
412-809-0244
412-809-0246 (fax)
800-726-6020
www.ais-service.net

AIS COMMERCIAL PARTS AND SERVICE

1911 West 26th Street
Erie, PA 16508
814-456-3732
814-452-4843 (fax)
800-332-3732
www.ais-service.net

K & D FACTORY SERVICE

1833-41 North Cameron Street
Harrisburg, PA 17103
717-236-9039
717-238-4367 (fax)
800-932-0503
www.kdfsi.com

K & D FACTORY SERVICE

480 Business Park Lane
Allentown, PA 18109
610-432-0266
717-238-4367 (fax)
www.kdfsi.com

K & D FACTORY SERVICE

597 Lehigh Avenue
Lancaster, PA 17602
717-394-4892
717-238-4367 (fax)
www.kdfsi.com

K & D FACTORY SERVICE

1818 Cedar Avenue
Scranton, PA 18505
570-342-5135
717-238-4367 (fax)
www.kdfsi.com

K & D FACTORY SERVICE

2100 West Market Street
York, PA 17404
717-793-8525
717-238-4367 (fax)
www.kdfsi.com

K & D FACTORY SERVICE

2670 Euclid Avenue
Williamsport, PA 17702
570-323-8010
717-238-4367 (fax)
www.kdfsi.com

ELMER SCHULTZ SERVICES

540 North 3rd Street
Philadelphia, PA 19123
215-627-5400
215-627-5408 (fax)
800-762-7906
www.elmerschultz.com

RHODE ISLAND

IFES

170 Amaral Street
East Providence, RI 02915
401-434-1600
401-434-1660 (fax)
800-621-6737

SOUTH CAROLINA

WHALEY FOODSERVICE REPAIRS

PO Box 615
137 Cedar Road
Lexington, SC 29071
803-996-9900
803-996-9910 (fax)
800-877-2662
888-877-2660 (fax)
www.whaleyservice.com

WHALEY FOODSERVICE REPAIRS

748 Congaree Road
Greenville, SC 29607
864-234-7011
864-770-8993 (fax)
www.whaleyservice.com

WHALEY FOODSERVICE REPAIRS

1406-C Commerce Place
Myrtle Beach, SC 29577
843-626-1866
843-626-2632 (fax)
www.whaleyservice.com

WHALEY FOODSERVICE REPAIRS

4740-A Franchise Street
North Charleston, SC 29418
843-760-2110
888-877-2662
843-329-0431 (fax)
www.whaleyservice.com

Electrolux Platinum Star Service and Parts Partners

SOUTH DAKOTA

GENERAL PARTS

11311 Hampshire Avenue
South Bloomington, MN 55438-2456
952-944-5800
952-944-7101 (fax)
800-279-9980
800-279-9981 (fax)
www.generalparts.com

TENNESSEE

ATECH

424 6th Avenue S
Nashville, TN 37203
615-255-2002
615-255-2698 (fax)
800-700-9192
www.atechinfo.com

ATECH

2288 Gunbarrel Road
Suite 111
Chattanooga, TN 37421
423-629-0906
423-499-5551 (fax)
www.atechinfo.com

ATECH

1756 A. Sardco Drive
Clarksville, TN 37040
931-552-7007
931-552-8323 (fax)
800-814-2932
www.atechinfo.com

ATECH

3101 Browns Mill Road
Johnson City, TN 37604
423-975-0906
424-283-9362 (fax)
www.atechinfo.com

ATECH

8705 Unicorn Drive
Suite C312
Knoxville, TN 37923
865-522-0777
865-522-4060 (fax)
800-492-0777
www.atechinfo.com

ATECH

810 NW Broad Street
Suite 120
Murfreesboro, TN 37129
615-898-0601
615-898-0748 (fax)
www.atechinfo.com

ATECH

1917 Vanderhorn Drive
Memphis, TN 38134
901-624-5566
901-454-2279 (fax)
www.atechinfo.com

TEXAS

COOKING EQUIPMENT SPECIALIST

3040 East Meadows Blvd
Mesquite, TX 75150
972-686-6666
972-686-9656 (fax)
888-866-9276

ARMSTRONG REPAIR CENTER

PO Box 1770
Bellaire, TX 77402
5110 Glenmont
Houston, TX 77081
713-666-7100
713-592-5214 (fax)
800-392-5325
www.armstrongrepair.com

COMMERCIAL KITCHEN REPAIR

PO Box 831128
San Antonio, TX 78283
1377 N. Brazos
San Antonio, TX 78283
210-735-2811
210-735-7421 (fax)
800-292-2120
www.commercialkitchen.com

COMMERCIAL KITCHEN REPAIR

6205-B Burnet Road
Austin, TX 78757
512-454-8544
512-454-8553 (fax)
888-454-8544
www.commercialkitchen.com

COMMERCIAL KITCHEN REPAIR

1117 Hendricks Street
Suite 126
Corpus Christi, TX 78411
361-855-0633
361-882-4903 (fax)
800-242-5928
www.commercialkitchen.com

COMMERCIAL KITCHEN REPAIR

200 N McColl Road
Suite P
McAllen, TX 78501
956-664-8267
888-664-8267
www.commercialkitchen.com

UTAH

AUTHORIZED SERVICE GROUP

242 W 3680 S
Salt Lake City, UT 84115
801-990-7380
801-226-0282 (fax)

Electrolux Platinum Star Service and Parts Partners

VERMONT

SERVICE ONE - AUTHORIZED APPLIANCE SERVICE CENTER OF VERMONT

74 River Street
Rutland, VT 05701
802-775-5588
802-775-9593 (fax)
800-874-1080
www.authorizedapplvt.com

VIRGINIA

EMR SERVICE

5875 Barclay Drive
Alexandria, VA 22315
703-922-3887
703-922-3889 (fax)
800-394-3887
www.emrco.com

TECH 24 - RICHMOND AREA

9432 Atlee Commerce Blvd, Ste. E
Ashland, VA 23005-8074
804-422-5871
richmond@mytech24.com

TECH 24 - ROANOKE AREA

3768-A Peters Creek Rd SE
Roanoke, VA 24018
540-342-1910
roanoke@mytech24.com

TECH 24 - TIDEWATER AREA

534 W 24th Street
Norfolk, VA 23517
757-216-2245
757-216-2246 (fax)
tidewater@mytech24.com

Washington

RON'S SERVICE

16364 SW 72nd Avenue
Portland, OR 97224
503-624-0890
503-684-6107 (fax)
800-851-4118
www.ronsservice.com

3 WIRE RESTAURANT APPLIANCE

22322 20th Avenue SE
Bothell, WA 98021
866-770-2022
866-255-3147 (fax)
www.3wire.com
Vessel/Marine Units Only
RDS (RESTAURANT DESIGN & SALES)
1813 130th Avenue NE, Suite 220
Bellevue, WA 98005
425-881-1010
425-883-6230
800-851-4118
www.restaurantdesignandsales.com

WISCONSIN

ASC1

6843 W Beloit Road
West Allis, WI 53219
414-543-6460
414-543-6480 (fax)
800-236-6460
www.asc1inc.com

ASC1

2439 Atwood Avenue
Madison, WI 53704
608-246-3160
608-246-2721 (fax)
800-236-7440
www.asc1inc.com

ASC1

786 Morris Avenue
Green Bay, WI 54304
920-496-9993
920-496-9927 (fax)
800-236-0871
www.asc1inc.com

ASC1

3210 London Road
Eau Claire, WI 54701
715-832-0555
715-832-7813 (fax)
800-848-3945
www.asc1inc.com

WEST VIRGINIA

STATEWIDE SERVICE INC

603 Main Avenue
Nitro, WV 25143
304-755-1811
304-755-4001 (fax)
800-441-9739

STATEWIDE SERVICE INC

1024 S Fayette Street
Beckley, WV 25801
304-256-3070
304-256-3072 (fax)
800-335-8715

STATEWIDE SERVICE INC

713 Division Street
Parkersburg, WV 26101
304-865-0810
304-865-0812 (fax)
866-864-0784

WYOMING

CUSTOM COMMERCIAL SERVICE

2009 Robertson #13
Worland, WY 82401
877-291-9761 (fax)
888-567-8199

CANADA

Dito Products Only

CHESHER EQUIPMENT

135 Watline Avenue
Mississauga, Ontario L4Z 1P2
905-363-0426 (fax)
905-363-0309

All Other Products

CELCO

585 Secretariat Court
Mississauga, Ontario L5S 2A5
905-364-5205 (fax)
905-364-5200

Electrolux Sales Representatives

2MARKET GROUP *(Ohio, Kentucky, West Virginia, Indiana, West Pennsylvania)*

Contact: Don Hagan
Phone: 877-621-3800 (Don)
Cell: 614-783-3405 (Don)
Fax: 614-901-9289 (Don)
don@twomarket.com
www.twomarket.com

(Northern OH, Western PA)

Contact: Tom Favret
Phone: 877-621-3800
Cell: 216-978-8030
Fax: 440-543-5112
tom@twomarket.com
www.twomarket.com

APPLIED SYSTEMS MARKETING

(Maryland, DC, Virginia)

Contact: Jim Day
Phone: 301-870-8861
Cell: 301-908-4388
Fax: 301-638-5516
jim@appliedsystemsmarketing.info
www.appliedsystemsmarketing.info

CELCO, INC. *(Canada)*

Contact: Ted Reeser
Phone: 866-772-3526 Ext. 231
Cell: 416-768-6592
Fax: 905-364-5205
ereeser@celco.ca
www.celco.ca

CHESHER *(Canada)*

Contact: Miles Cheshier
Phone: 905-363-0309
Cell: 800-668-8765
miles@chesher.com
www.chesher.com

CHRANE FOOD SERVICE SOLUTIONS

(Texas - excluding El Paso, Oklahoma)

Contact: Christopher East,
Duane Guidry
Phone: 817-891-6274 (Chris)
Phone: 832-368-2638 (Duane)
ceast@chraneefs.com
dguidry@chraneefs.com
www.chraneefs.com

C MARK INTERNATIONAL *(Government Rep International)*

Contact: Charles Jones
Phone: 803-699-4940
Fax: 803-699-7128
charles@cmark.org
www.cmark.org/new/contact.htm

CULINARY SOLUTIONS *(Colorado, Utah, Wyoming)*

Contact: Terry Brown
Phone: 303-962-1260 x4
Cell: 303-598-2950
tbrown@culinarysolutions.us
www.culinarysolution.us

E&S MARKETING *(North Carolina, South Carolina)*

Contact: Jeff Grun
Phone: 980-333-4892
Cell: 704-451-8310
Fax: 704-973-0010
jeff@eandsmarketing.net

ECHO FOOD SERVICE MARKETING *(West Tennessee, Arkansas, Louisiana, Mississippi)*

Contact: Bruce Cameron
Phone: 337-442-6760
Fax: 504-458-7012
bruce@echofoodservicemktg.com
echofoodservicemktg.com

FLORIDA AGENTS *(Florida)*

Contact: Jim Degnan
Phone: 727-572-5200
Fax: 727-823-7766
jim@floridaagents.com
floridaagents.com

(Florida)

Project / Equipment Quotes
Contact: Walter Levy
Phone: 772-878-1555
Fax: 727-878-6486
walter@floridaagents.com
floridaagents.com

(Florida)

Inside Sales and Customer Service
Contact: Eric Sorenson
Phone: 727-572-5200
Fax: 727-823-7766
eric@floridaagents.com
floridaagents.com

(West Central Florida)

Contact: Greg Babin
Phone: 727-572-5200
Fax: 727-823-7766
greg@floridaagents.com
floridaagents.com

(East Central, North Florida)

Contact: John Snyder
Phone: 407-908-9378
Fax: 407-344-8174
john@floridaagents.com
floridaagents.com

(Central Florida)

Contact: Claire Bailey Eichler
Phone: 727-572-5200
Fax: 727-823-7766
claire@floridaagents.com
floridaagents.com

Electrolux Sales Representatives

FLORIDA AGENTS (cont.) (South Florida)

Contact: Steve Paen
Phone: 954-444-9726
Fax: 954-792-7786
steve@floridaagents.com
floridaagents.com

(South Florida)

Contact: Ray Onori
Phone: 954-325-4521
Fax: 954-835-2157
ray@floridaagents.com
floridaagents.com

(South Florida, Southwest Florida)

Contact: Gary Herlth
Phone: 305-345-0170
Fax: 305-822-5240
gary@floridaagents.com
floridaagents.com

GMD FOODSERVICE MARKETING

(Michigan)

Contact: John Molhoek, Marty Crowe
Phone: 616-784-6671 (John)
Phone: 1-800-582-9148 (Marty)
Cell: 231-206-2258 (Marty)
Fax: 616-784-7142 (John)
Fax: 586-868-0299 (Marty)
jmolhoek@g-m-d.com
mcrowe@g-m-d.com
www.g-m-d.com

GOFF SALES, CO. (Arizona, New Mexico, El Paso)

Contact: Dennis Goff
Cell: 602-999-6789
Fax: 623-242-8558
dennisgoff@aol.com
www.goffsales.com

HEARTLAND REPS (Nebraska, Iowa, Southern Illinois, Missouri, Kansas)

Contact: Brian McGonagle,
Rocky Brock, John Moore
Phone: (888) 486-1253 x14
(Brian)
Phone: (888) 486-1253 x 12
(Rocky)
Phone: (888) 486-1253 x 13
(John)
Fax: 314-749-1981 (Brian)
Fax: 816-885-0801 (Rocky)
Fax: 913-832-3373 (John)
brian@heartlandreps.com
rocky@heartlandreps.com
john@heartlandreps.com
www.heartlandreps.com

ILLINOIS CULINARY EQUIPMENT

(Northern IL, Eastern WI)

Contact: Michael Palombo
Cell: 312-929-6167
Fax: 312-527-9097
icerep@comcast.net

INTEGRA MARKETING (Southern California, Southern Nevada)

Contact: Mark Kurnava, Tom Dumont, Paul Wilhite, Miles Green
Phone: 562-229-0404
Cell: 562-229-0999 (Mark)
Cell: 562-229-1000 (Tom)
Cell: 562-229-1001 (Paul)
Cell: 562-229-1002 (Miles)
mark@integra-marketing.com
tom@integra-marketing.com
paul@integra-marketing.com
miles@integra-marketing.com
www.integra-marketing.com

J. WILSON MARKETING (Upstate New York)

Contact: Joe Wilson
Phone: 518-692-8083
Cell: 518-796-2075
Fax: 518-692-8084
jwilson3@nycap.rr.com
www.jwilsonmarketing.com

JCA (JOHNSON COMMERCIAL AGENTS) (Minnesota, North Dakota, South Dakota, Upstate Michigan, West Wisconsin)

Contact: Paul Johnson,
Thomas Johnson
Phone: 651-686-8499 x101
Cell: 651-587-0418
Fax: 651-686-7670
paulj@jdpinc.com
tomj@jdpinc.com
www.jdpinc.com

KAUFMANN & ASSOCIATES

(New York Metro, Northern New Jersey)

Contact: Adam Kaufmann, Mark Kaufmann
Phone: 631-226-2222
Cell: 516-250-9726 (Adam)
Cell: 516-250-9849 (Mark)
Fax: 631-226-2291
adam@kaufmannfse.com
mark@kaufmannfse.com
www.kaufmannfse.com

LONG & LITTLETON INC. (Alabama, North Florida, Georgia, Tennessee)

Contact: Bill Long, Mike Littleton
Phone: 770-986-4166
Cell: 678-549-6347 (Bill)
Cell: 404-219-4361 (Mike)
Fax: 770-986-4167
wgrantlong@aol.com
mikelittleton@usa.net

Electrolux Sales Representatives

MARJON & ASSOCIATES
*(Arizona, New Mexico,
El Paso)*

Contact: David Marjon
Phone: 505-837-1143
Fax: 505-837-1174
dmarjon@msn.com

PMA, INC.
*(Northern California,
Northern Nevada)*

Contact: Ron Leavy
Phone: 510-786-1144
Cell: 650-868-4060
Fax: 510-786-3536
ron@pmareps.com
www.pmareps.com

**SWAN MARKETING
ENTERPRISES**
(Colorado, Utah, Wyoming)

Contact: Robert Swan
Phone: 303-290-9452
Fax: 303-290-9526
swan@ecentral.com

**VENTURE
CORNERSTONE**
*(Massachusetts, Maine,
Rhode Island, Vermont,
Connecticut, New
Hampshire)*

Contact: Dan Rodenbush, John
Hewes, Mark Travis
Phone: 781-258-9190 (Dan)
Phone: 860-912-4839 (John)
Phone: 860-460-1538 (Mark)
drodenbush@vcornerstone.com
jhewes@vcornerstone.com
mtravis@vcornerstone.com
www.vcornerstone.com

**VOELLER AND
ASSOCIATES**

*(Alaska, Idaho, Montana,
Oregon, Washington)*

Contact: Dave Voeller, Doug
Voeller
Phone: 425-644-7432
Fax: 425-562-9748
doug@voeller.com
dave@voeller.com
www.voeller.com

**WILLIAM B. HORN &
ASSOCIATES**

(Virginia, Maryland, DC)

Contact: William Horn
Phone: 703-978-4608
Cell: 571-214-2377
Fax: 703-978-3940
bill@williamhornassociates.com
www.williamhornassociates.com



Electrolux

www.electroluxusa.com/professional