



CATERING EQUIPMENT

Catering | Refrigeration | Bakery | Food Service | Retail

NOVEMBER 2018



To view our full product range go to www.euro-catering.co.uk



ANETS



FIREX

GIORIK



SQGI



RANGES • GRILLS • CHARGRILLS • PASTA BOILERS • COMBI OVENS • PIZZA OVENS • FRYERS • BRATT PANS • ROTISSERIES • GRIDDLES • AND MORE



Welcome to the New Product Range from Euro Catering Equipment.

Quality and Service Guaranteed

Euro Catering Equipment is a long established Importer of Commercial Catering Equipment, supplying the Catering and Food Service sector for over 20 years.



Our dedicated Service, Spares and Technical division is now based at our Reading facility.

We also have a full working development kitchen, where our dedicated development chef, Darren Massey works with customers in their menu development.

We take pride in offering our customers high quality products with high quality service and can also assist with Kitchen Design and installation.

We operate on a Nationwide basis and also via a network of UK and European Distributors.

Some of our customers include:

Tesco, Morrisons, Wagamama, Mitchels & Butlers, Whitbread, The Restaurant Group, Cosmo Group, Le Bistro Pierre, Grange Hotels, Harrods, Bulldog hotels, Chicken Cottage.























We have important supplier accreditations including:



On the web

Visit our website today where you'll be able to browse and order from all of our stock online, searching by product or by manufacturer. What's more registered users will be able to access special discounts and offers.

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Boiling pans allow a large amount of product to be cooked at one time. Ideal for making soups, sauces, stock etc. For delicate products like custards and jams it is best to use an indirect heat kettle where the kettle is heated by a water jacket which prevents possible burning.

Easypan Indirect Heat Electric Boiling Pans



Square model

FEATURES

- Electric Indirect heat boiling pan - ideal for cooking delicate products - custards, sauces etc.
- Fitted with automatic water jacket filling
- Tank made of 316 marine grade stainless steel - allows food to be cooked with high acidity content
- Easy to use analogue controls
- Thermostatically controlled 20 - 105°C
- 2" Chrome plated brass drain off valve
- Fitted with hot & cold swivelling water fill tap
- Spring loaded hinged lid
- Supplied with height adjustable legs
- Heavy duty all stainless steel construction
- Insulated lid - reduces heat loss, saves energy



Counter weighted lid

Models	Dimensions	Power	List Price
PM8IE100 - 113ltr (square model)	800w 900d 900h	16kw - 415v	£7,484
PM8IE150 - 150ltr (square model)	800w 900d 900h	18kw - 415v	£7,738
PM8RIE200 - 200ltr (round model)	1175w 1000d 900h	32kw - 415v	£11,628
PM8RIE300 - 300ltr (round model)	1130w 1130d 900h	36kw - 415v	£13,409
PM8RIE500 - 480ltr (round model)	1175w 1000d 950h	36kw - 415v	£17,013
PM8RIE510 - 540ltr (round model)	1550w 1380d 950h	45kw - 415v	£18,624

Easypan Gas Direct Heat Boiling Pans



Round model

FEATURES

- Gas direct heat boiling pan
- Tank made of 316 marine grade stainless steel - allows food to be cooked with high acidity content
- Easy to use analogue controls
- Thermostatically controlled 20 - 105°C
- 2" Chrome plated brass drain off valve
- Fitted with hot & cold swivelling water fill tap
- Spring loaded hinged lid
- Supplied with height adjustable legs
- Heavy duty all stainless steel construction
- Supplied with LPG conversion kit
- Recommended options - Automatic water jacket fill (prevents boil dry)
- Insulated lid - reduces heat loss, saves energy

Models	Dimensions	Power	List Price
PM8DG100 - 113ltr (square model)	800w 900d 950h	21kw - 1/2"	£4,383
PM8DG150 - 150ltr (square model)	800w 900d 950h	21kw - 1/2"	£4,521
PM8DG200 - 200ltr (square model)	800w 900d 950h	32kw - 1/2"	£5,268
PMRDG200 - 200ltr (round model)	1175w 1130d 900h	35kw - 1/2"	£8,374
PMRDG300 - 300ltr (round model)	1305w 1255d 900h	48kw - 1/2"	£9,826
PMRDG500 - 480ltr (round model)	1305w 1255d 900h	48kw - 1/2"	£12,275
PMRDG510 - 500ltr (round model)	1550w 1505d 900h	58kw - 1/2"	£14,501

Bratt Pans are a very versatile cooking appliance. They allow you to braise, shallow fry or boil and are ideal for bulk cooking. With a lifting pan, unloading is quick and easy to do. All tanks are made of 304 stainless steel.

Easybratt Electric Bratt Pans

FEATURES

- 304 stainless steel tank, 10mm thick at the bottom - easy to clean
- Heated by means of armoured stainless steel incoloy elements
- Easy to use analogue controls
- Precise thermostatic temperature control - 45° - 300°C
- Fitted with safety thermostat
- Fitted with water fill tap
- Counter balanced spring loaded hinged lid
- Motorised tank lift on 200 model

Models	Dimensions	Power	List Price
BR8E080I - 86ltr	800w 900d 900h	10kw - 415v	£5,088
BR9E090I - 96ltr	900w 900d 900h	10kw - 415v	£5,406
BR1E120I - 125ltr	1200w 900d 900h	14.8kw - 415v	£7,595
BR1E150I - 170ltr	1200w 900d 950h	14.8kw - 415v	£8,438
BR1E200I - 225ltr	1600w 900d 950h	20kw - 415v	£14,829



200 model

Easybratt Gas Bratt Pans

FEATURES

- 304 stainless steel tank, 10mm thick at the bottom - easy to clean
- Heated by stainless steel tube main burners
- Easylite battery powered ignition
- Easy to use analogue controls
- Precise thermostatic temperature control - 100 - 300°C
- Fitted with water fill tap
- Counter balanced spring loaded hinged lid
- Motorised tank lift on 200 model

Models	Dimensions	Power	List Price
BR8G080I - 86ltr	800w 900d 900h	22kw - 1/2"	£4,871
BR9G090I - 96ltr	900w 900d 900h	22kw - 1/2"	£5,194
BR1G120I - 125ltr	1200w 900d 900h	28kw - 1/2"	£7,314
BR1G150I - 170ltr	1200w 900d 950h	30kw - 1/2"	£8,337
BR1G200I - 225ltr	1600w 900d 950h	42kw - 1/2"	£14,708

200 models need 230v supply



200 model

Easypan Gas Indirect Heat Boiling Pans



Round model

FEATURES

- Gas indirect heat boiling pan - ideal for cooking delicate products
- Fitted with automatic water jacket filling
- Tank made of 316 marine grade stainless steel - allows food to be cooked with high acidity content
- Easy to use analogue controls
- Thermostatically controlled 20 - 105°C
- 2" Chrome plated brass drain off valve
- Fitted with hot & cold swivelling water fill tap
- Spring loaded hinged lid
- Supplied with height adjustable legs
- Heavy duty all stainless steel construction
- Supplied with LPG conversion kit
- Insulated lid - reduces heat loss, saves energy

Models	Dimensions	Power	List Price
PM8IG100 - 113ltr (square)	800w 900d 950h	21kw - 1/2"	£7,717
PM8IG150 - 150ltr (square)	800w 900d 950h	21kw - 1/2"	£8,077
PMRIG200 - 200ltr (round)	1175w 1130d 900h	35kw - 1/2"	£11,904
PMRIG300 - 300ltr (round)	1305w 1255d 900h	48kw - 1/2"	£13,610
PMRIG500 - 480ltr (round)	1305w 1255d 900h	48kw - 1/2"	£17,554
PMRIG510 - 500ltr (round)	1550w 1505d 900h	58kw - 1/2"	£20,320

Counter top tilting kettle



FEATURES

- High temperature Electric Indirect heat tilting kettle - 25 ltr capacity
- Bottom of tank is made of 2 thick 316 marine grade stainless steel - allows food to be cooked with high acidity content
- Exterior finish in 1.5 - 2mm 304 stainless steel finish
- Easy to use digital controls - with LED display, with cooking times, temperature, low water level
- Precise temperature control +/-1°C - temperature range 20 - 105°C - CPE25
- Precise temperature control +/-1°C - temperature range 20 - 145°C - CPE25-HP
- Automatic filling of the water jacket - prevents jacket boiling dry
- Jacket pressure reaches 3 bar
- Fitted with Jacket pressure relief valve
- Fitted with cold swiveling water fill tap
- Manual balanced tilting of kettle with blocking mechanism for safety

Models	Dimensions	Power	List Price
CPE25 - 25 Litre	700w 480d 585h	16kw - 415v	£6,832
CPE25HP - 25 Litre	700w 480d 585h	16kw - 415v	£7,568

OPTIONS

- Mobile stand - **£POA**
- Mobile stand with removable container - **£POA**



These Tilting Kettles are ideal for casseroles, soups, sauces, stocks and larger volume cooking. The Kettle's motorised tilt allows for easy unloading. For delicate products we advise using the indirect heat models which are heated by a water jacket which prevents possible burning.

Easybasket Tilting Kettles



FEATURES

- Gas and electric Indirect heat and gas direct heat tilting kettle - 100, 150, 215, 330 and 480 ltr capacity
- Indirect heated models are fitted with automatic water jacket filler
- Motorised tilting of kettle
- Bottom of tank is made of 316 marine grade stainless steel - allows food to be cooked with high acidity content
- On indirect models jacket walls are 304 stainless steel, fitted with pressure relief valve .5 bar and safety shut-off stat if jacket boils dry
- On electric models heating is by armoured stainless steel incoloy elements
- Gas models heated by means of high efficiency stainless steel burners with pilot, with easy battery powered ignition
- Exterior finish in 1.5 - 2mm 304 stainless steel finish
- Easy to use analogue controls with electronic ignition
- Motorised tilting of the kettle means quick and safe emptying
- Thermostatically controlled 20 - 105°C
- Fitted with hot & cold swivelling water fill tap
- Spring loaded hinged lid
- Supplied with height adjustable legs
- Heavy duty all stainless steel construction
- Can be supplied as a wall mounted version - prices on request
- On gas models supplied set for Natural gas use - LPG use option

OPTIONS

- Insulated lid - **£POA**
- Drain off tap - **£POA**



Electric Indirect Heat Models	Dimensions	Power	List Price
PMKIE100 - 100ltr	1445w 1180d 1090h	16kw - 415v	£13,886
PMKIE150 - 150ltr	1445w 1180d 1090h	18kw - 415v	£14,628
PMKIE200 - 215ltr	1596w 1310d 1090h	32kw - 415v	£16,536
PMKIE300 - 330ltr	1726w 1380d 1090h	36kw - 415v	£19,080
PMKIE500 - 480ltr	1726w 1460d 1090h	36kw - 415v	£25,016



Gas Direct Heat Models	Dimensions	Power	List Price
PMKDG100 - 100ltr	1445w 1180d 1090h	21kw + 230v	£12,317
PMKDG150 - 150ltr	1445w 1180d 1090h	21kw + 230v	£12,678
PMKDG200 - 215ltr	1596w 1310d 1090h	34.5kw + 230v	£14,586
PMKDG300 - 330ltr	1726w 1380d 1090h	48kw + 230v	£16,112

Gas Indirect Heat Models	Dimensions	Power	List Price
PMKIG100 - 100ltr	1445w 1180d 1090h	21kw + 230v	£15,264
PMKIG150 - 150ltr	1445w 1180d 1090h	21kw + 230v	£16,059
PMKIG200 - 215ltr	1596w 1310d 1090h	34.5kw + 230v	£18,762
PMKIG300 - 330ltr	1726w 1380d 1090h	48kw + 230v	£20,882
PMKIG500 - 500ltr	1726w 1460d 1090h	48kw + 230v	£26,240

Major Line Betterpan Gas & Electric Bratt Pans

FEATURES

- Gas or electric models
- Pressure pan version available
- Various capacities - 110, 145, 180 or 220 Litres
- Polyvalent braising pan - energy saving with fast heat transfer and even heat distribution
- Double insulated lid - reduces heat loss
- Electronic controls with 2 sensing probes for accurate temperature control
- Programmable water filling of the tank
- Working temperature 50° - 250°
- Mechanical or electronic tank tilt
- We supply versions that can take gastronorm containers, models that have automatic basket lift and models with pressurised cooking - can also be wall mounted



Electronic touch-screen controls with programmable menu settings



Pressure pan image shown

Cucimix Tilting Braising Pan (high temperature) 30 and 70 Litre

Ideal for medium volume cooking / boiling (even with high acidity content) where quality needs to be assured.

FEATURES

- Gas or electric powered models
- Direct heat
- Choice of capacity - 30 or 70 Litres
- Electronic touch screen controls with programmable menu settings
- Precise 20° - 220°C temperature control
- Motorised tilting of kettle
- Kettle made of 316 marine grade stainless steel, allows high acidity products to be cooked
- Easy to clean tank
- Water fill tap
- Fitted with in-built stirrer (removable) with programmable settings
- Can be fitted with cooling system for product chilling
- Pressure versions can be supplied for reduced cooking times



Electronic touch-screen controls with programmable menu settings



Models	Dimensions	Power	List Price
CBTE030V1 - 30 Litre Capacity	715w 680d 970h	6.5kw - 230v	£POA
CBTE070V1 - 70 Litre Capacity	1000w 715d 950h	9.4kw - 415v	£POA
CBTG070V1 - 70 Litre Capacity	1000w 850d 950h	13.5kw - 1/2"Gas	£POA

Major Line Tilting Kettles



Electronic touch-screen controls with programmable menu settings



Ideal for large volume cooking / boiling (even with high acidity content) where quality needs to be assured. Jacketed models are ideal for cooking delicate products.

FEATURES

- Gas, electric or steam powered models
- Direct or indirect heat
- Choice of capacity - 70, 105, 130, 180, 242, 301 or 467 Litres
- Electronic control with internal sensing probe gives high accuracy temperature control
- Precise 20° - 105°C temperature control
- Motorised tilting of kettle
- Kettle made of 316 marine grade stainless steel, allows high acidity products to be cooked
- Easy to clean tank
- Water fill tap
- Can be fitted with in-built stirrer (removable) with programmable settings
- Can be supplied with drop in baskets for cooking more items
- Can be fitted with cooling system for product chilling

Major Line Tilting Braising Pan (high temperature)

Ideal for large volume cooking / boiling (even with high acidity content) where quality needs to be assured. Jacketed models are ideal for cooking delicate products.

FEATURES

- Gas or electric powered models
- Direct heat
- Choice of capacity - 30, 70, 90, 130, 180 or 310 Litres
- Electronic control with internal sensing probe gives high accuracy temperature control
- Precise 20° - 220°C temperature control
- Motorised tilting of kettle
- Kettle made of 316 marine grade stainless steel, allows high acidity products to be cooked
- Easy to clean tank
- Water fill tap
- Fitted with in-built stirrer (removable) with programmable settings
- Can be fitted with cooling system for product chilling
- Pressure versions can be supplied for reduced cooking times

Pressure versions can be supplied for reduced cooking times



Electronic touch-screen controls with programmable menu settings



These German manufactured Debag "Helios" Heavy duty bakery deck ovens are ideal for Cooking bread and other bakery products on a stone slab as in the traditional methods, and can be stacked with other ovens of differing oven chamber heights allowing more flexibility.

HELIOS HEAVY DUTY ELECTRIC BAKERY DECK OVENS

WITH
STEAM
GENERATOR



Electronic controls



Nostalgic with manual controls

OPTIONS

- Programmable controls (per oven) - **£195**
- 200mm high oven (per oven) - **£430**
- 250mm high extraction canopy with steam condenser - **£2140**
- Nostalgic black finish- **£POA**

FEATURES

- Heavy duty bakery oven fitted with stone slab floor and integrated steam generator
- Choice of 4 oven sizes
- Fitted with manual controls as standard but with optional electronic programmable controls
- Stainless steel exterior finish as standard, optional Black nostalgic finish with brass knobs - please ring for quote on the 4060 and 8060 ovens
- Capacity; will take 400 x 600mm trays per oven - can be stacked up to 5 ovens tall
- Standard internal oven height is 160mm but as an option you can have a 200mm oven height - these can be mixed and matched to suit your baking requirements (see accessories) overall oven heights will increase accordingly
- Fitted with controlled internal steam generator to each individual oven
- Supplied with stone slab floor as standard - steel floor can be supplied as an option
- Glass door slides upwards and inwards - reduces risk of burns to the operator
- Independently controlled top and bottom heating elements
- Choice of open stand with tray supports or proofer base
- Can be supplied with integrated extract canopy with inbuilt steam condenser
- These deck ovens can be supplied in combination block using the Dila Convection ovens - please ring office for further information

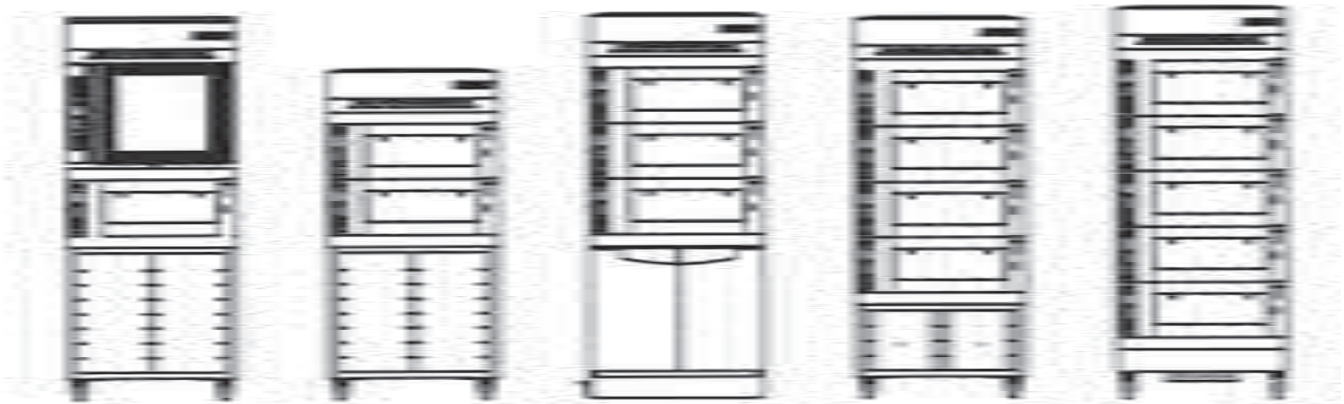
Model - All Electric	Dimensions Per Oven	Power Per Oven	1 Deck	2 Deck	3 Deck	4 Deck	5 Deck
4060 - 1 x Tray	920w 1040d 426/466h	4.2kw - 415v	£2,900	£5,860	£8,725	£11,515	£14,340
6080 - 2 x Tray	1125w 1200d 426h/466h	7kw - 415v	£3,900	£7,600	£11,245	£14,845	£18,490
8060 - 2 x Tray	920w 1400d 426h/466h	6.8kw - 415v	£3,550	£6,900	£10,220	£13,495	£16,800
80120 - 4 x Tray	1530w 1400d 426h/466h	9.9kw - 415v	£4,590	£8,580	£12,575	£16,565	£20,555

When stacking decks each additional deck is 310/350mm high



The HELIOS 4060 Oven can be integrated with the DILA 5 Rack Bakery Convection Oven to make a complete, flexible bakery cooking suite. It can be supplied as per the image to the left or with a proofer cabinet underneath and can be fitted with two HELIOS Deck Ovens to suit. The DILA Convection Oven can be fitted with an automatic wash system - allowing a range of products to be cooked whilst reducing cleaning times and labour costs.

Please ring the office for prices on our large range of base cabinets and proofer options.



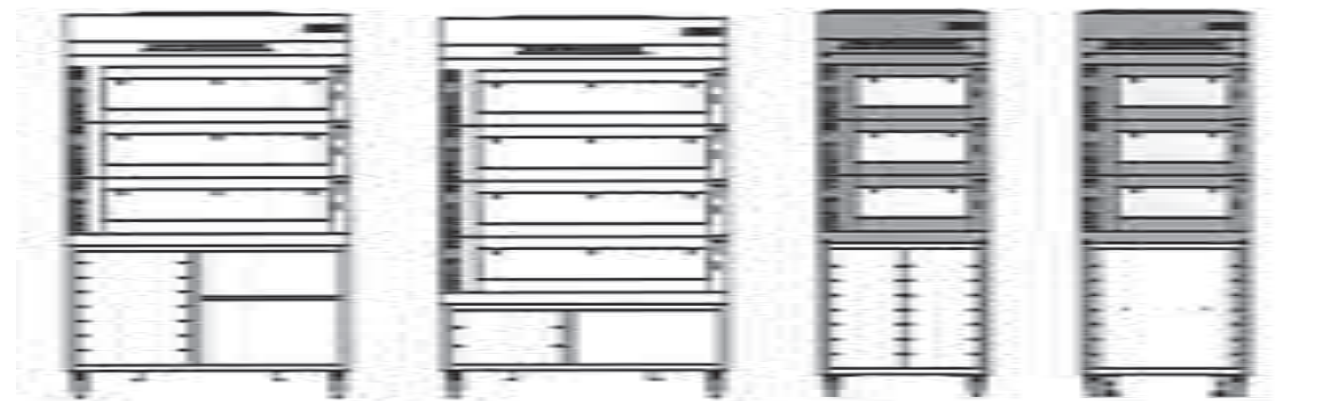
Dila 5 - HELIOS 4060
with lower frame

2 x HELIOS 4060
with lower frame

3 x HELIOS 4060
with proofer

4 x HELIOS 8060
with base frame

5 x HELIOS 8060
with lower frame



3 x HELIOS 80120
with lower frame

4 x HELIOS 80120
with lower frame

3 x HELIOS 4060
with lower frame

3 x HELIOS 8060
with lower frame

DILA HEAVY DUTY ELECTRIC BAKERY CONVECTION OVENS (WITH HUMIDITY)



Stacked Model



Stacked Pass Thru Model

IDEAL FOR RETAIL USE

PASS THRU OPTION

SEE THRU OPTION

OPTIONS

- Smart Bake software - **£365** (per oven)
- Automatic wash system **£790** (per oven)
- Extraction canopy with steam condenser - **£1800**
- Trolley loading system for fast loading/unloading - **£POA**
- 2 Speed fan - **£POA**

FEATURES

- Capacity - 5 or 10 x 400 x 600mm trays
- Can be supplied with a solid back, a glass panel to the back or as a pass thru with glass doors to both sides - Please ring for Glass Back and Pass Thru' prices
- Humidity - variable humidity setting control
- Controls - Fitted with Programmable digital controls with 12 phases of cooking cycles - 99 menu settings
- Easy clean - Inner door panel opens and internal oven has easy clean stainless steel mirror finish
- Automatic inbuilt wash system option - no manual cleaning of oven, wash cycle can take between 35 to 87 minutes depending on cycle chosen and it uses a non hazardous biodegradable liquid detergent. Low water consumption 9 to 18 litres depending on cycle chosen
- Brushed Stainless steel finish
- Operator can adjust the power setting by the push of a button, depending on whether full, half or quarter load is required - helping to reduce energy consumption
- Soft close - automatic door opening at the end of the cooking cycle with self closing mode
- LED lighting gives bright product illumination with reduced energy consumption
- Oven networking via Fillalnet - allows online programming and service diagnosis
- Integrated extraction canopy with steam condenser can be fitted as an option
- Triple pane smoked finish glass door with large visual product viewing and reduces heat loss
- Smartbake option- automatically adjust the power of the oven depending on how many trays are loaded - saves energy consumption

Model - All Electric	Dimensions	Power	List Price Solid Back
DILA 5 - 5 x Tray	915w 965d 570h	9.5kw - 415v	£7,225
DILA 10 - 10 x Tray	915w 965d 1010h	15.7kw - 415v	£9,260
DILA 5+5 - 5+5 x Tray	915w 965d 1140h	2 x 9.5kw - 415v	£14,665
DILA 10+5 - 10+5 x Tray	915w 965d 1580h	1 x 9.5 + 15.7kw - 415v	£16,145

When oven is fitted with a wash system it requires integration into a base frame or intermediate rack - **£POA**

These German manufactured DILA Heavy duty bakery convection ovens are ideal for Cooking bread and other bakery products on a stone slab as in the traditional methods.

GALA 40 ELECTRIC CONVECTION OVEN WITH IN-BUILT EXTRACTION

IDEAL FOR
CONVENIENCE
STORES



FEATURES

- Heavy duty convection oven
- Capacity - 5 x 400 x 600mm bakery trays at 100mm centres
- Humidity - variable humidity setting control - unit can be plumbed in or fitted with a manual fill tank if no water supply nearby as an option
- Large powerful fan with automatic fan reverser to give even cook results - auto stop when door is opened
- Controls - Fitted with Manual controls as standard or Programmable digital controls as an option
- Easy clean - Inner door panel opens and internal oven has easy clean stainless steel mirror finish
- Oven networking via Fillalnet - allows online programming and service diagnosis
- Integrated extraction canopy with steam condenser is included
- Double pane smoked finish glass door gives an appealing finish with large visual product viewing and reduces heat loss
- Brushed Stainless steel finish

Model	Dimensions	Power	List Price
GALA40 - 5 x Tray	815w 952d 1000h	7.5kw - 415v	£6,695

OPTIONS FOR GALA

- Electronic programmable controls - **£195**
- Open stand with tray slides - **£850**
- Prover base unit - **£2600**

Stands and accessories for DILA Models - Please ring for prices



Mobile



Enclosed



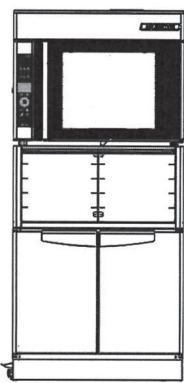
Base Frame
wash system



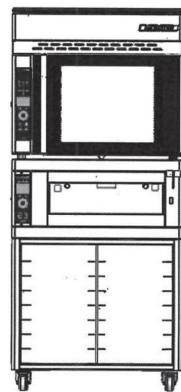
Proofer



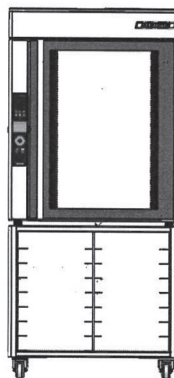
Intermediate
Rack



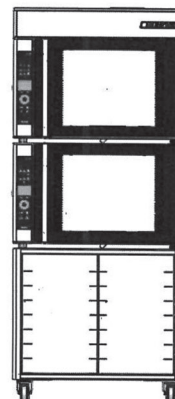
Dila 5
with intermediate frame
and proofer



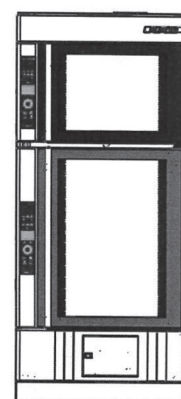
Dila 5 + Helios 4060
with intermediate frame
and lower frame



Dila 10
with lower frame



Dila 5-5
with lower frame



Dila 10-5
with base frame



- Bakers Pride Counter Top ovens are world renowned for quality, durability and reliability.
- The heavy duty 'SuperDeck Series' floor standing traditional deck ovens with top and bottom controls. Offer high volume, perfectly balanced baking. Designed for all styles of pizza - thin and crispy or deep pan as well as a variety of other food products.

Heavy Duty Electric Bakery Convection Oven with Humidity

FEATURES

- Heavy duty construction for busy operators will give years of use
- Supplied with oven rack to hold 10 x 1/1gn or optional bakery rack can be supplied which will hold 8 x 600x400mm trays - confirm when ordering
- Electronic programmable controls for high temperature accuracy and quality cooking results
- Up to 28 menus can be stored
- In each cooking programme 2 phases of cooking can be selected - a 7 day weekly programme can be entered
- Fitted with push button humidity control
- Fitted with side mounted hand wash shower as standard
- Removable oven racks - enables easy cleaning of the cooking chamber
- All stainless steel construction for durability and easy cleaning
- Supplied with 4 oven shelves
- Must be fitted with a water treatment system



PROGRAMMABLE
DIGITAL
CONTROLS



OPTIONS

- 600 x 400mm Shelf Rack - **£270**
- Shelf (400mm x 600mm) - **£35**
- Shelf 1/1gn - **£27**
- 8 bird chicken rack - **£75**
- Water treatment system - **£355**
- Open stand with tray slides and void for softener - **£855**



Model	KW 240 or 415 volt	Dimensions WxDxH (mm)	List Price
ECO1002D	15kW 415v	960 x 910 x 1030	£4,830

P18S HearthBake Single Door Counter Top Deck Oven (2 decks)

FEATURES

- Each cooking chamber is 489w x 476d x 83mm high
- Corderite finish stone floor area 451 x 445mm
- Thermostatically controlled 149 - 343°C
- Fitted with ring timer
- Fitted with incloy heating elements to top and bottom of each oven
- Heavy duty construction making them ideal appliances for heavy use situations
- 38mm insulated oven chamber
- Exterior made of heavy gauge stainless steel with welded aluminised steel interior
- Ovens can be stacked 2 high
- Supplied with legs



Model	Cooking Area (mm)	kW	Dimensions WxDxH (mm)	List Price
P18S	451 x 455	3kW / 13amp	584 x 635 x 432	£2,200

P22S HearthBake Single Door Counter Top Deck Oven (2 decks)

FEATURES

- Each cooking chamber is 565w x 552d x 83mm high
- Cordierite finish stone floor area 527 x 527mm
- Thermostatically controlled 149 - 343°C
- Fitted with 15 minute ring timer
- Fitted with incloy heating elements to top and bottom of each oven
- Heavy duty construction making them ideal appliances for heavy use situations
- 38mm insulated oven chamber
- Exterior made of heavy gauge stainless steel with welded aluminised steel interior
- Ovens can be stacked 2 high
- Supplied with legs



Model	Cooking Area (mm)	kW	Dimensions WxDxH (mm)	List Price
P22S	527 x 527	3.6kW / 15amp	660 x 711 x 432	£2,590

P24S HearthBake Single Door Counter Top Deck Oven (1 deck)

FEATURES

- Cooking chamber is 565w x 552d x 190mm high
- Cordierite finish stone floor area 527 x 527mm
- Thermostatically controlled 149 - 343°C
- Fitted with 15 minute ring timer
- Fitted with incloy heating elements to top and bottom of each oven
- Heavy duty construction making them ideal appliances for heavy use situations
- 38mm insulated oven chamber
- Exterior made of heavy gauge stainless steel with welded aluminised steel interior
- Ovens can be stacked 2 high
- Supplied with legs



Model	Cooking Area (mm)	kW	Dimensions WxDxH (mm)	List Price
P24S	527 x 527	3.6kW / 15amp	660 x 711 x 432	£2,320

EP2828 Electric Pizza Oven - heavy duty

FEATURES

- Choice of single deck or twin deck
- Each cooking chamber is 711w x 711d x 113mm high
- Will hold 4 pizzas on each deck up to 14" in size
- Cordierite finish stone floor
- Thermostatically controlled 100 - 400°C each oven chamber is individually controlled
- Fitted with 15 minute ring timer
- Fitted with spring balanced door with glass viewing panel - opens upwards
- Fitted with interior lighting
- Fitted with incloy heating elements to top and bottom of each oven
- Heavy duty construction making them ideal appliances for heavy use situations
- 38mm insulated oven chamber
- Exterior made of heavy gauge stainless steel with welded aluminised steel interior
- Ovens can be stacked 2 high



Model	Chambers	kW	Dimensions WxDxH (mm)	List Price
EP-1-2828	1	4.5kW / 20amp	1067 x 845 x 370	£4,190
EP-2-2828	2	9kW / 230/415v	1067 x 845 x 737	£6,295

GP51 Gas Counter Top Deck Pizza Oven

FEATURES

- Twin deck oven
- Each cooking chamber is 525w x 667d x 127mm high
- Will hold 8 x 9" or 4 x 12" pizzas
- 1" thick finish Cordierite stone floor
- Oven temperature is controlled by a modulating thermostat for lower energy use and assured balanced heat
- Temperature range 149°C - 343°C
- Unique heat flow system for flexibility
- Fitted with spring balanced door with field reversible handle
- Supplied with 4" height adjustable legs
- Fitted with incloy heating elements to top and bottom of each oven
- Heavy duty construction making them ideal appliances for heavy use situations
- 38mm insulated oven chamber
- Exterior made of heavy gauge stainless steel with welded aluminised steel interior
- Slide out flame diverter
- Ovens can be stacked 2 high
- Can be supplied for LPG use



Model	Chambers	Gas	Dimensions WxDxH (mm)	List Price
GP51	2	11.72kW 3/4"	829 x 794 x 740	£5,960

GP61HP Gas Counter Top Deck Pizza Oven

FEATURES

- Twin deck oven
- Each cooking chamber is 752w x 667d x 127mm high
- Will hold 12 x 9" or 8 x 12" pizzas
- 1" thick finish Cordierite stone floor
- Oven temperature is controlled by a modulating thermostat for lower energy use and assured balanced heat
- Temperature range 149°C - 343°C
- Unique heat flow system for flexibility
- Fitted with spring balanced door with field reversible handle
- Supplied with 4" height adjustable legs
- Fitted with incloy heating elements to top and bottom of each oven
- Heavy duty construction making them ideal appliances for heavy use situations
- 38mm insulated oven chamber
- Heavy gauge stainless steel exterior with welded aluminised steel interior
- Slide out flame diverter
- Ovens can be stacked 2 high
- Can be supplied for LPG use



Model	Chambers	Gas	Dimensions WxDxH (mm)	List Price
GP61HP	2	17.58kW 3/4"	1057 x 794 x 740	£7,180



Bakers Pride counter top ovens are world renowned for quality, durability and reliability. Compact in design these ovens are engineered for fast pre-heat, quick temperature recovery and short baking times.

DP2 HearthBake Twin Door Counter Top Deck Oven (2 decks)

FEATURES

- Each cooking chamber is 565w x 552d x 190mm high
- Cordierite finish stone floor area 527 x 527mm
- Thermostatically controlled 149 - 343°C each oven is individually controlled
- Top and bottom heating elements independently controlled.
- Fitted with 15 minute ring timer
- Fitted with incloy heating elements to top and bottom of each oven
- Heavy duty construction making them ideal appliances for heavy use situations
- 38mm insulated oven chamber
- Exterior made of heavy gauge stainless steel with welded aluminised steel interior
- Ovens can be stacked 2 high
- Supplied with legs



Model	Cooking Area (mm)	kW	Dimensions WxDxH (mm)	List Price
DP2	527 x 527	5.1kW / 26amp	660 x 711 x 610	£4,500

P44S HearthBake Twin Door Counter Top Deck Oven (4 decks)

FEATURES

- Twin door oven with two cooking chambers per door
- Each cooking chamber is 565w x 552d x 83mm high
- Cordierite finish stone floor area 527 x 527mm
- Thermostatically controlled 149 - 343°C each oven is individually controlled
- Fitted with 15 minute ring timer
- Fitted with incloy heating elements to top and bottom of each oven
- Heavy duty construction making them ideal appliances for heavy use situations
- 38mm insulated oven chamber
- Exterior made of heavy gauge stainless steel with welded aluminised steel interior
- Ovens can be stacked 2 high
- Supplied with legs



Model	Cooking Area (mm)	kW	Dimensions WxDxH (mm)	List Price
P44S	527 x 527	7.2kW / 32amp	660 x 711 x 610	£4,695

P46S HearthBake Twin Door Counter Top Deck Oven (3 decks)

FEATURES

- Twin door oven with two cooking chambers to the top door
- Top Oven - Each cooking chamber is 565w x 552d x 83mm high
- Lower Oven - is 565w x 552d x 190mm high
- Cordierite finish stone floor area 527 x 527mm
- Thermostatically controlled 149 - 343°C each oven is individually controlled
- Fitted with 15 minute ring timer to top oven and 60 minute timer to bottom oven
- Fitted with incloy heating elements to top and bottom of each oven
- Heavy duty construction making them ideal appliances for heavy use situations
- 38mm insulated oven chamber
- Exterior made of heavy gauge stainless steel with welded aluminised steel interior
- Ovens can be stacked 2 high
- Supplied with legs



Model	Cooking Area (mm)	kW	Dimensions WxDxH (mm)	List Price
P46S	527 x 527	5.8kW / 26amp	660 x 711 x 610	£4,740



The revolutionary Tunnel Stone is the only oven in the world to feature a refractory belt and is a patented design held by Italforni. This version gives pizzas the authentic stone cooked Italian flavour, whether used for deep pan or thin crust.

Tunnel Stone

Gas and electric conveyor ovens

Tunnel Stone Ovens have static heat sources up to 500°C, (rather than forced air), which ensures a crisp base without drying out the topping. In addition they have the benefit of individual temperature control of the top and bottom elements



to guarantee perfect results every time.

The belt speed can be adjusted to suit the product and the controls are easy to use.

Available in three different sizes, the ovens can also be stacked if required.



ITALFORNI - CONVEYOR OVENS



Patented product

Why choose Tunnel Stone?

Energy efficient - these machines can greatly reduce energy consumption. They start on full power: when the temperature has been reached, the power consumption is automatically reduced by 50% whilst maintaining the required temperature.

Hygiene - the machines are easy to disassemble for cleaning.

Versatility - in addition to pizza, these ovens are true multi-purpose ovens, also cooking focaccia, bruschetta, crostini, tortillas, chicken wings and meat.

Mobility - oven is supplied with mobile stand as standard.

Stackable - ovens can be stacked two high.

Controls - ovens are fitted with accurate electronic controls that are also programmable. Controls adjust both temperature and speed of the conveyor to suit the product being cooked.

Model	Inside Dimensions Baking Chamber (cm)	Outside Dimensions (cm)	Conveyor Dimensions (cm)	Power Max. kw	Output per hour - 12" pizzas	Temp. °C	Weight Kg.	List Price
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TUNNEL STONE - ELECTRIC

TSA	50d 80w 11h	98d 165w 41h	45d 142w	9.5kw	54	500 °C	125kg	£POA
TSB	67d 114w 11h	112d 206w 41h	63d 189w	21.5kw	136	500 °C	140kg	£POA
TSC	87d 150w 11h	132d 242w 41h	83d 225w	35kw	238	500 °C	220kg	£POA

TUNNEL STONE - GAS

TSGAS	85d 114w 11h	137d 211w 66h	45d 80w	40kw	238	450 °C	400kg	£POA
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For pricing and further information on these models please call the office on 01455 559969



THE BULL!

Italforni have created **The Bull**, a top of the range high performance oven with looks that speak for themselves. Made from the finest Italian high resistant steel and uniquely finished in shock and heat resistant stained glass which can be supplied in a range of colours to suit your needs, these machines make a superb centrepiece to any kitchen.



Ovens can be stacked 2 or 3 high

ITALFORNI - THE BULL PIZZA OVEN

Tempered Stained Glass Electric Pizza Ovens

FEATURES

- Made with high temperature resistant tempered stained glass with a choice of red or black finish, or customised to suit your requirement
- Choice of 4 external oven sizes available
- Ovens can be single deck, twin deck or triple deck
- Touch screen electronic digital controls with independently controlled top and bottom elements - 50-500°C temperature range
- Programmable controls will store 9 programmes
- Digital temperature read out for top and bottom heating elements
- Counter balanced, heavy duty doors
- Energy loss - high quality insulation and tempered glass can save up to 25% compared to standard ovens
- Energy efficiency - average consumption

per hour is 6.5kw

- Fitted with motorised extraction canopy
- Refractory brick base sides and top - guarantees constant temperature in the oven even during busy periods
- Oven lighting can be switched on and off to save energy
- Steam exhaust vent - for rapid humidity removal
- All ovens are 415v (3 phase)

OPTIONS ON ALL MODELS

- Open base
- Heated base
- Steam generator kit
- Recirculating extractor hood with in-built carbon filters and steam dampers



Technology at your fingertips

9 programme digital controls are encased within the high gloss tempered glass front, independently controlling the top and bottom elements.

Configured for you

Created in a range of sizes and optional colour finishes to suit most kitchens and installations.



External height is oven deck only				
Model	Dimensions	Internal oven size	Total Pizzas	kw - 415v
BLS	1335w 960d 410h	930w 630d 170h	6 x 300mm	7.3kw
BLM	1335w 1260d 410h	930w 930d 170h	9 x 300mm	9.5kw
BLL	1635w 960d 410h	1230w 630d 170h	8 x 300mm	8.5kw
BLXL	1635w 1450d 410h	1230w 1100d 170h	12 x 300mm	13kw

For pricing and further information on these models please call the office on 01455 559969



Twin deck pizza ovens from Italforni in a stylish mirror finish stainless steel giving a contemporary look whilst still providing a traditional pizza taste.

PRICES REDUCED!

BEST SELLER

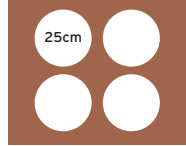
Fast 50 Twin Deck Pizza Oven



FEATURES

- Twin deck
- Internal oven dimensions 500w x 510d x 100h per deck
- Mirror finish stainless steel front
- Thermostatically controlled up to 450°C
- Refractory brick base oven

Pizza's - (per deck)



OPTIONS

- Stand ITSF50 - **£250**

Model	Dimensions	KW	List Price
Fast 50	780w 630d 570h	6	£1,150

BEST SELLER

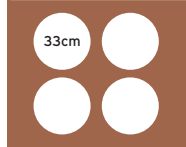
TKA2 Twin Deck Pizza Oven



FEATURES

- Twin deck
- Oven dimensions 660w x 660d x 150h
- Mirror finish stainless steel front
- Thermostatically controlled to 450°C
- Each deck has independently controlled heating elements
- Refractory brick base oven
- 230v or 415v option

TKA2 Pizza's - (per deck)



OPTIONS

- Stand SKA - **£495**
- Electronic controls - **£795**

Model	Dimensions	KW	List Price
TKA2	910w 840d 700h	9	£1,840

BEST SELLER

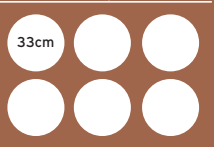
TKD2 Twin Deck Pizza Oven



FEATURES

- Twin deck
- 230v or 415v option
- Refractory brick base oven
- Oven dimensions 990w x 660d x 150h
- Mirror finish stainless steel front
- Thermostatically controlled up to 450°C
- Each deck has independently controlled heating elements

TKD2 Pizza's - (per deck)



OPTIONS

- Stand SKD - **£515**
- Electronic controls - **£795**

Model	Dimensions	KW	List Price
TKD2	1250w 940d 700h	13	£2,360



Superb quality top of the range ovens from Italforni – used by the largest pizzerias and fast food outlets.

NEW



Create great Pizzas, with ovens from the industry experts - Italforni.

Italforni are one of Italy's leading manufacturers of high quality pizza ovens. They supply a large range, from small counter top to large multi stack heavy duty ovens, suiting both small and large operators.

These ovens manufactured in Italy - the traditional home of Pizza - will give you the best results and finest tasting pizza time and time again.

What's more they look great too, created with all the style and flair you'd expect from Italian engineering and craftsmanship.

GREAT VALUE!

EK4 Single Deck Pizza Oven



FEATURES

- Single deck
- Oven dimensions 660w x 660d x 150h
- Mirror finish stainless steel front
- Thermostatically controlled to 450°C
- Each deck has independently controlled heating elements
- Refractory brick base oven
- 230v or 415v option
- Analogue thermometer

EK4 Pizza's - (per deck)	
33cm	

OPTIONS

- ITSTEK Mobile Stand - **£290**

Model	Dimensions	KW	List Price
EK4	890w 735d 325h	4.5	£990

GREAT VALUE!

EK44 Twin Deck Pizza Oven



FEATURES

- Twin deck
- Oven dimensions 660w x 660d x 150h
- Mirror finish stainless steel front
- Thermostatically controlled to 450°C
- Each deck has independently controlled heating elements
- Refractory brick base oven
- 230v or 415v option
- Analogue thermometer

EK4 Pizza's - (per deck)	
33cm	

OPTIONS

- ITSTEK Mobile Stand - **£290**

Model	Dimensions	KW	List Price
EK4	890w 735d 595h	9	£1,435

ITALFORNI - PIZZA OVENS



Quality built pizza ovens from one of Italy's leading manufacturers with reliability second to none!

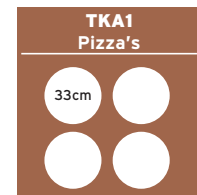
PRICES REDUCED!

TKA1 Single Deck Pizza Oven



FEATURES

- Oven dimensions 660w x 660d x 150h
- Mirror finish stainless steel front
- Thermostatically controlled up to 450°C
- Independently controlled top and bottom heating elements
- Refractory brick base oven
- 230v supply



OPTIONS

- Stand SKA - £495
- Electronic controls - £395

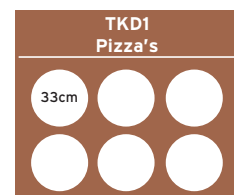
Model	Dimensions	KW	List Price
TKA1	910w 840d 430h	4.5	£1,200

TKD1 Single Deck Pizza Oven



FEATURES

- Oven dimensions 990w x 660d x 150h
- Mirror finish stainless steel front
- Thermostatically controlled to 450°C
- Independently controlled top and bottom heating elements
- Refractory brick base oven
- 230v or 415v option



OPTIONS

- Stand SKD - £515
- Electronic controls - £395

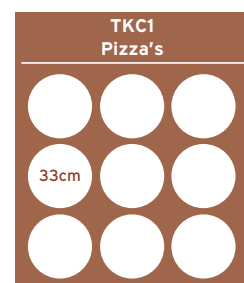
Model	Dimensions	KW	List Price
TKD1	1250w 940d 430h	6.5	£1,395

TKC1 Single Deck Electric Pizza Oven



FEATURES

- Internal oven dimensions 990w x 990d x 150h
- Mirror finish stainless steel front
- Thermostatically controlled up to 450°C
- Independently controlled top and bottom heating elements
- Refractory brick base oven
- 230v or 415v option



OPTIONS

- Stand SKC - £535
- Electronic controls - £395

Model	Dimensions	KW	List Price
TKC2	1250w 1170d 430h	8.5	£2,140



Superb quality top of the range ovens from Italforni – used by the largest pizzerias and fast food outlets.

PRICE FREEZE!

Heavy Duty Electric Stackable Pizza Ovens



OVENS CAN BE SUPPLIED WITH ALL REFRACTORY INTERIOR ON REQUEST

FEATURES

- Electronic digital controls with independently controlled top and bottom elements
- Programmable controls will store 9 programmes
- Digital temperature read out for top and bottom heating elements
- Fitted with decorative canopy
- Refractory brick base
- Interior lighting
- Counter balanced, heavy duty doors
- Mirror finish stainless steel front
- Steam exhaust vent - for rapid humidity removal
- All ovens are 415v (3 phase)

OPTIONS ON ALL MODELS

- Steam generator kit

Digital programmable control panel



Narrow Electric Ovens - External height includes the canopy but not the base					
Model	Dimensions	Internal oven size	Total Pizzas	kw - 415v	List Price
LSB-1 - 1 deck	1000w 1200d 570h	600w 900d 170h	6 x 13"	1 x 7.2kw	£3,562
LSB-2 - 2 deck	1000w 1200d 970h	600w 900d 170h	12 x 13"	2 x 7.2kw	£6,673
LSB-3 - 3 deck	1000w 1200d 1370h	600w 900d 170h	18 x 13"	3 x 7.2kw	£9,816
LSC-1 - 1 deck	1000w 1500d 570h	600w 1200d 170h	8 x 13"	1 x 8.5kw	£3,943
LSC-2 - 2 deck	1000w 1500d 970h	600w 1200d 170h	16 x 13"	2 x 8.5kw	£7,404
LSC-3 - 3 deck	1000w 1500d 1370h	600w 1200d 170h	24 x 13"	3 x 8.5kw	£10,865

Mobile Stand	Heated Base
List Price	List Price
£815	£1,725
£815	£1,725
£815	£1,725
£815	£1,725
£815	£1,725
£815	£1,725

Wide Electric Ovens - External height includes the canopy but not the base					
Model	Dimensions	Internal oven size	Total Pizzas	kw - 415v	List Price
ES6-1 - 1 deck	1620w 960d 570h	1230w 630d 170h	8 x 13"	1 x 8.5kw	£4,876
ES6-2 - 2 deck	1620w 960d 970h	1230w 630d 170h	16 x 13"	2 x 8.5kw	£9,164
ES6-3 - 3 deck	1620w 960d 1370h	1230w 630d 170h	24 x 13"	3 x 8.5kw	£13,457
ES9-1 - 1 deck	1320w 1260d 570h	930w 930d 170h	9 x 13"	1 x 9.5kw	£4,484
ES9-2 - 2 deck	1320w 1260d 970h	930w 930d 170h	18 x 13"	2 x 9.5kw	£8,544
ES9-3 - 3 deck	1320w 1260d 1370h	930w 930d 170h	27 x 13"	3 x 9.5kw	£12,535
ES12-1 - 1 deck	1620w 1260d 570h	1230w 930d 170h	12 x 13"	1 x 12.5kw	£5,523
ES12-2 - 2 deck	1620w 1260d 970h	1230w 930d 170h	24 x 13"	2 x 12.5kw	£10,415
ES12-3 - 3 deck	1620w 1260d 1370h	1230w 930d 170h	36 x 13"	3 x 12.5kw	£15,306

Mobile Stand	Heated Base
List Price	List Price
£815	£1,725
£815	£1,725
£815	£1,725
£815	£1,725
£815	£1,725
£815	£1,725
£815	£1,725
£815	£1,725

Delivery is excluded on these items - please ring for a quote



Superb quality top of the range ovens from Italforni – used by the largest pizzerias and fast food outlets. These stackable ovens give great flexibility in the kitchen allowing increased output when necessary without using more space.

PRICE FREEZE!

Italforni Pizza Ovens - Stackable Heavy Duty Gas



Control panel



FEATURES

- Easy lighting of oven by means of electric ignition with fail safe gas valve
- Refractory brick cooking deck
- Interior lighting
- Counter balanced, heavy duty doors
- Mirror finish stainless steel front
- Steam exhaust vent - for rapid humidity removal
- Supplied with decorative canopy as standard

Wide Gas Ovens - External height includes the canopy but not the base

Model	Dimensions	Internal oven size	Total Pizzas	kw - Gas	List Price	Mobile Stand	Heated Base
						List Price	List Price
EGA-1 - 1 deck	960w 1015d 520h	610w 640d 150h	4 x 12"	1 x 12kw	£3,450	£815	£1,725
EGA-2 - 2 deck	960w 1015d 1040h	610w 640d 150h	8 x 12"	2 x 12kw	£6,906	£815	£1,725
EGB-1 - 1 deck	960w 1315d 520h	610w 940d 150h	6 x 12"	1 x 16.5kw	£3,996	£815	£1,725
EGB-2 - 2 deck	960w 1315d 1040h	610w 940d 150h	12 x 12"	2 x 16.5kw	£7,987	£815	£1,725
EGC-1 - 1 deck	1600w 1420d 570h	1230w 930d 150h	12 x 12"	1 x 24kw	£5,955	£815	£1,725
EGC-2 - 2 deck	1600w 1420d 1040h	1230w 930d 150h	24 x 12"	2 x 24kw	£11,910	£815	£1,725



Visit our website for information on all models and specifications
www.euro-catering.co.uk

Mixers, Rollers and Presses

A great range of mixers, rollers and presses is available from Euro Catering to compliment our pizza ovens. Shown below are just a small sample of what's available. Visit euro-catering.co.uk to see our full range.

Spiral Mixer - Fixed Bowl



FEATURES

- Heavy duty Italian build
- Fitted with timer and castors as standard
- Gear drive transmission in oil bath - silent running and robust
- Stainless steel bowl with safety guard and safety switch
- Fitted with emergency stop button
- One year parts and labour warranty

Model	Dimensions	Kneading Capacity	Motor	List Price
IBM20 - 22 Ltr	385w 670d 725h	17kg	1 hp - 230v	£1,150
IBM30 - 32 Ltr	425w 735d 805h	25kg	1 hp - 230v	£1,373
IBM40 - 41 Ltr	480w 805d 825h	35kg	1.5 hp - 230v	£1,601
IBM50 - 48 Ltr	480w 805d 825h	42kg	1.5 hp - 230v	£1,770

DSA420TG 'Touch n Go' Automatic Dough Roller



FEATURES

- Starts automatically when dough is loaded into hopper - fitted with start/stop function and timer
- Timer can be pre-set, so reducing running costs (10-35 seconds)
- Dough rate that can be loaded 210 - 700gm
- Will roll dough to produce a pizza base between 260mm and 400mm
- Top and bottom rollers can be adjusted to set different pizza base thicknesses
- One year parts and labour warranty

Model	Dimensions	Dough Weight	Pizza Base Size	List Price
DSA420TG	540w 410d 720h	210-700gm	260-400mm	£1,150

Pizza Presses and Dough Divider/Rounder



FEATURES

- Presses pizza base upto 330mm or 450mm diameter with an formed edge to the outside
- Heated Aluminium coated plates - fast heating times and prevents pizza sticking
- Digital temperature readout for both top and bottom plate
- Fast pressing time .1 to 1.5 seconds
- Individually adjustable heat settings for top and bottom plate 130°C to 170°C
- Will press dough with a weight between 130 to 250 grams
- Easy to use controls - with safety guard
- Plate distances can easily be adjusted upto 105mm apart

Model	Dimensions	Pizza Size	Motor	List Price
PF33	470w 590d 830h	330mm	4.75kw - 230v	£4,390
PF45	630w 670d 890h	450mm	6.1kw - 230v	£5,430



FEATURES

- Will divide dough between 50 to 300 grams - unit is supplied with 5 cones 50/90, 80/130, 120/180, 170/230, 220/300 grams
- Top Hopper will hold 30kg of unleavened dough at a maximum temperature of between 15 to 20°C
- Fitted with 2 safety switches
- Easy adjustment of the cutting knife
- Divided dough simply drops into the rounding machine sited underneath
- Rounding machine will handle dough size 50 to 300 grams
- Disassembles for easy cleaning
- Rounding machine fitted with castors
- Stainless steel construction

Model	Dimensions	Dough Portions	Motor	List Price
CO300	660w 880d 1490h	50 - 300g	1.3kw - 230v	£8,830



A new state of the art and eye catching range of pizza ovens from these famous Italian makers. Available in various finishes these traditional ovens will have your customers coming back for more.

FGR-I Hybrid Wood/Gas Rotating Oven

Choose from 5 dome styles

Standard • Cupola Basic • Cupola Mosaic • Volcano Basic • Volcano Mosaic with a choice of tile colours



Cupola basic finish shown

FEATURES

- Hybrid design - can be used with gas only, gas and wood combined or wood only
- Rotating Refractory stone floor - gives consistent cooking results creating genuine Italian style pizzas
- Quick & easy - Rotating floor makes Loading and unloading quick and easy increasing oven output
- Electronic touchscreen controls - allows you to set speed and direction of the rotating floor, set temperature and time and 3 programmable settings can be selected
- Fitted with 2 independently controlled gas burners - one to oven interior and below oven floor, this gives faster heat up times and even temperature inside the oven chamber for consistent cooking results
- Choice of 4 diameters for rotating floor - 1000, 1100, 1300, or 1500mm
- Pizza capacity - (300mm dia) - 6, 7, 10, 14, or 16
- Output per hour - 100, 120, 170, or 240
- A metal guard separates wood and gas burning areas
- Improved wood consumption - an external metal drawer collects ashes and debris falling from the cooking chamber allowing better combustion
- If using wood please consult your local Environmental office for any restrictions that may apply - a different extraction system may be needed

Model	Output / Hr	kw	List Price
FGR1100	100 x 300mm pizza	24kw - 3/4"	£POA
FGR1110	120 x 300mm pizza	28kw - 3/4"	£POA
FGR1130	170 x 300mm pizza	36kw - 3/4"	£POA
FGR1150	240 x 300mm pizza	43kw - 3/4"	£POA

Quadro Wood or Gas Oven (Square Deck)



FEATURES

- Two oven sizes - 850 x 850mm or 1250 x 850mm
- Various finishes can be chosen to suit your requirements, raw so allowing you to build it in to your own shop fitting, brick finished front, full stainless steel cladding
- Refractory stone floor - gives consistent cooking results creating genuine Italian style pizzas
- Electronic touchscreen controls - allows accurate temperature control
- Gas burners - fitted with torch burners which can be on the right or left hand side of the oven and for decorative effect a rear burner can be installed allowing the customer to see the flame
- Pizza capacity - (300mm dia) - 4 or 7
- Output per hour - 60 or 95

Model	Output / Hr	kw	List Price
QUADRO 85	60 x 300mm pizza	21kw - 3/4"	£POA
QUADRO 125	95 x 300mm pizza	28kw - 3/4"	£POA

Rotisseries need a 230v 13amp supply

Evento FRV Rotating Electric Ovens



Volcano mosaic finish shown

FEATURES

- Style - choice of 5 dome styles to choose from - Standard, Cupola Basic, Cupola Mosaic, Volcano basic and Volcano Mosaic with a choice of tile colours
- Rotating Refractory stone floor - gives consistent cooking results creating genuine Italian style pizzas
- Quick & easy - Rotating floor makes Loading and unloading quick and easy increasing oven output
- Electronic touchscreen controls - allows you to set speed and direction of the rotating floor, set temperature and time and 3 programmable settings can be selected
- Fitted with 2 independently controlled heating elements - one to oven interior and one below the oven floor, this gives faster heat up times and even temperature inside the oven chamber for consistent cooking results
- Choice of 2 diameters for rotating floor - 1000 or 1250mm
- Pizza capacity - (300mm dia) - 6 or 9
- Output per hour - 100 or 120
- No Extraction canopy needed

Model	Output / Hr	kw	List Price
FRV100	90 x 300mm pizza	15kw - 415v	£POA
FRV125	120 x 300mm pizza	30kw - 415v	£POA

FGR Rotating Gas Oven

NON
ROTATING
VERSION
AVAILABLE



Cupola mosaic finish shown

FEATURES

- Style - choice of 5 dome styles to choose from - Standard, Cupola Basic, Cupola Mosaic, Volcano basic and Volcano Mosaic with a choice of tile colours
- Rotating Refractory stone floor - gives consistent cooking results creating genuine Italian style pizzas
- Quick & easy - Rotating floor makes Loading and unloading quick and easy increasing oven output
- Electronic touchscreen controls - allows you to set speed and direction of the rotating floor, set temperature and time and 3 programmable settings can be selected
- Fitted with 2 independently controlled gas burners - one to oven interior and below oven floor, this gives faster heat up times and even temperature inside the oven chamber for consistent cooking results
- Choice of 5 diameters for rotating floor - 1000, 1100, 1300, 1500, or 1600mm
- Pizza capacity - (300mm dia) - 6, 7, 10, 14, or 16
- Output per hour - 100, 120, 170, 240 or 290
- Patented - automatic dirt cleaning system around the revolving bedplate

Model	Output / Hr	kw	List Price
FGR100	100 x 300mm pizza	24kw - 3/4"	£POA
FGR110	120 x 300mm pizza	28kw - 3/4"	£POA
FGR130	170 x 300mm pizza	36kw - 3/4"	£POA
FGR150	240 x 300mm pizza	43kw - 3/4"	£POA
FGR160	290 x 300mm pizza	69kw - 3/4"	£POA



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