



## Price List 2022

Food Service Equipment



Excellence is central to everything we do.  
By anticipating our customers' needs, we strive for  
Excellence with our people, innovations, solutions and services.  
To be the OnE making our customers' work-life easier,  
more profitable – and truly sustainable every day.

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## Excellence with the environment in mind

- ▶ All our factories are ISO 14001-certified
- ▶ All our solutions are designed for low consumption of water, energy, detergents and harmful emissions
- ▶ In recent years over 70% of our product features have been updated with the environmental needs of our customers in mind
- ▶ Our technology is RoHS and REACH compliant and over 95% recyclable
- ▶ Our products are 100% quality tested by experts



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## OnE Connected

### Connectivity




System Hardware

1

Equipment Hardware

1

### System Hardware

Description	Code	USD	
<p>Connectivity hub (router)</p> <p>0.02 electric kW 100-240 V 1N 50-60 Hz WxDxH 7 15/16"x 7 1/16"x 2 3/8" Shipping weight lbs: 2 CuFt: 0.92</p>	<p><b>922697</b> COHURO</p>	<p><b>\$ 3,166.42</b></p>	
<p>Connectivity hub (router and sim card)</p> <p>0.02 electric kW 100-240 V 1N 50-60 Hz WxDxH 7 15/16"x 7 1/16"x 2 3/8" Shipping weight lbs: 3 CuFt: 0.98</p>	<p><b>922705</b> COHUROSIM</p>	<p><b>\$ 3,505.68</b></p>	
<p>Super antenna WiFi and 3G amplifier kit</p> <p>WxDxH 2 "x 2 "x 11 1/32" Shipping weight lbs: 4 CuFt: 0.32</p>	<p><b>922765</b> WIFISIGN</p>	<p><b>\$ 266.51</b></p>	

### Equipment Hardware

Description	Code	USD	
<p>Wifi board (NIU)</p> <p>WxDxH 1 1/8"x 0 13/16"x 3 " Shipping weight lbs: 2 CuFt: 0.92</p>	<p><b>922695</b> WIBO</p>	<p><b>\$ 120.85</b></p>	
<p>Ethernet board (NIU-LAN) for Ovens and green&amp;clean Rack Type Dishwashers</p> <p>WxDxH 1 1/8"x 0 13/16"x 3 " Shipping weight lbs: 2 CuFt: 0.25</p>	<p><b>922696</b> ETHBOARD</p>	<p><b>\$ 265.74</b></p>	
<p>Ethernet board (NIU-LAN) for Blast Chillers</p> <p>WxDxH 1 1/8"x 0 13/16"x 3 " Shipping weight lbs: 2 CuFt: 0.25</p>	<p><b>922392</b> ETHBOARD_C</p>	<p><b>\$ 370.80</b></p>	

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**Freestanding Electric Pasta Cookers**

Description	Code	USD
<p>Automatic Pasta Cooker, electric, 5.3 gallon (24,5 Lt) single tank, (2) independent programmable basket lifts, digital programmable temperature control, automatic water fill &amp; starch removal system, 316 stainless steel tank, stainless steel front, door</p> <p>8.60 electric kW 208 V 3 60 Hz                      WxDxH 15 3/4"x 28 3/4"x 33 7/16"                      Shipping weight lbs: 157 CuFt: 15.57</p> <p><b>Included Accessory</b>                      206312 Pair of single portion baskets for automatic programmable 5.3 gallon (20 Lt) pasta cooker (can be used with built-in lifting system). To be used with support PNC 206362</p>	<p><b>371174</b>                      E7PCED1KF1</p>	<p><b>\$ 13,906.76</b></p>



**Pasta Cooker - Automatic - Electric**

Description	Code	USD
<p>Automatic Pasta Cooker, electric, 5.3 gallon (24,5 Lt) single tank, (2) independent programmable basket lifts, digital programmable temperature control, automatic water fill &amp; starch removal system, 316 stainless steel tank, stainless steel front, door</p> <p>8.60 electric kW 208 V 3 60 Hz                      WxDxH 15 3/4"x 28 3/4"x 33 7/16"                      Shipping weight lbs: 157 CuFt: 15.57</p> <p><b>Included Accessory</b>                      206312 Pair of single portion baskets for automatic programmable 5.3 gallon (20 Lt) pasta cooker (can be used with built-in lifting system). To be used with support PNC 206362</p>	<p><b>371174</b>                      E7PCED1KF1</p>	<p><b>\$ 13,906.76</b></p>



## Pasta Cookers and EMPower Restaurant Series

### 700XP



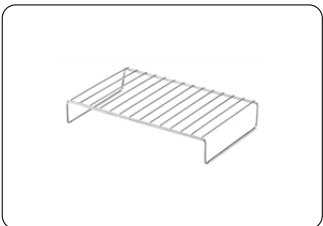

#### Pasta Cooker Accessories

Description	Code	USD	
<p>Single basket (13 3/4" x 8 11/16") for 5.3 (20 Lt) and 6.5 (25 Lt) gallon pasta cooker</p> <p>WxDxH 8 11/16"x 13 3/4"x 9 7/16" Shipping weight lbs: 6 CuFt: 1.85</p>	<p><b>921611</b> 7AC06</p>	<p><b>\$ 318.98</b></p>	
<p>Pair of double portion baskets for automatic programmable 5.3 gallon (20 Lt) pasta cooker (can be used with built-in lifting system). To be used with support PNC 206362</p> <p>WxDxH 4 1/8"x 13 3/4"x 9 5/16" Shipping weight lbs: 7 CuFt: 2.62</p>	<p><b>206314</b> BASK2APC</p>	<p><b>\$ 606.86</b></p>	
<p>Pair of baskets (4.1" x 13.7") for 5.3 gallon (20 Lt) pasta cooker</p> <p>WxDxH 4 1/8"x 13 3/4"x 10 7/16" Shipping weight lbs: 7 CuFt: 2.16</p>	<p><b>921619</b> 7AC14</p>	<p><b>\$ 431.83</b></p>	
<p>Pair of baskets (7.5" x 8.5") for 5.3 (20 Lt) and 6.5 (25 Lt) gallon pasta cooker</p> <p>WxDxH 8 11/16"x 6 11/16"x 9 7/16" Shipping weight lbs: 8 CuFt: 1.93</p>	<p><b>921610</b> 7AC05</p>	<p><b>\$ 444.49</b></p>	
<p>Pair of single portion baskets for automatic programmable 5.3 gallon (20 Lt) pasta cooker (can be used with built-in lifting system). To be used with support PNC 206362</p> <p>WxDxH 4 1/2"x 6 7/16"x 4 13/16" Shipping weight lbs: 3 CuFt: 1.13</p>	<p><b>206312</b> BASK2PORT</p>	<p><b>\$ 442.19</b></p>	
<p>Pair of square baskets (4" x 6") left and right for 5.3 (20 Lt) and 6.5 (25 Lt) gallon pasta cooker. 4 baskets can be fitted in pasta cooker. To be used with support PNC 921022</p> <p>WxDxH 4 1/8"x 6 5/16"x 9 7/16" Shipping weight lbs: 5 CuFt: 2.01</p>	<p><b>921020</b> BSK4PC700N</p>	<p><b>\$ 256.79</b></p>	






◀◀ (Pasta Cooker Accessories)

Description	Code	USD	
<p>Pair of square baskets (4" x 4") left and right, for 5.3 (20 Lt) and 6.5 (25 Lt) gallon pasta cooker. To be used with PNC 921022</p> <p>WxDxH 4 1/8"x 4 1/8"x 9 7/16"</p> <p>Shipping weight lbs: 5 CuFt: 2.01</p>	<p><b>921021</b> BSK6PC700N</p>	<p><b>\$ 447.95</b></p>	
<p>Lid for 5.3 (20 Lt) and 6.5 (25 Lt) gallon pasta cooker</p> <p>WxDxH 9 13/16"x 17 3/4"x 2"</p> <p>Shipping weight lbs: 3 CuFt: 0.08</p>	<p><b>921607</b> 7AC02</p>	<p><b>\$ 114.00</b></p>	
<p>Support for baskets to be used with baskets for built-in lifting system in automatic programmable 5.3 gallon (20 Lt) pasta cooker</p> <p>WxDxH 9 1/16"x 13 3/4"x 5 13/16"</p> <p>Shipping weight lbs: 2 CuFt: 0.68</p>	<p><b>206362</b> FALSBOT</p>	<p><b>\$ 107.09</b></p>	
<p>Support for baskets for 5.3 (20 Lt) and 6.5 (25 Lt) gallon pasta cooker</p> <p>WxDxH 9 1/16"x 13 3/4"x 2 3/8"</p> <p>Shipping weight lbs: 1 CuFt: 0.23</p>	<p><b>921022</b> TRAY23LN</p>	<p><b>\$ 46.06</b></p>	

**Fry Tops**

Description	Code	USD	
<p>Scraper for smooth griddle</p> <p>WxDxH 12 5/8"x 4 3/4"x 1 3/16"</p> <p>Shipping weight lbs: 2 CuFt: 0.06</p>	<p><b>164255</b> CAC02</p>	<p><b>\$ 125.52</b></p>	
<p>Scraper for ribbed griddle</p> <p>WxDxH 7 7/8"x 3 1/8"x 2 3/8"</p> <p>Shipping weight lbs: 2 CuFt: 0.04</p>	<p><b>206420</b> SCFTRIB</p>	<p><b>\$ 119.76</b></p>	

## Pasta Cookers and EMPower Restaurant Series

### 700XP

#### Open Bases

Description	Code	USD
Door for open base cupboard WxDxH 15 3/4"x 1 9/16"x 17 5/16" Shipping weight lbs: 7 CuFt: 0.53	<b>206350</b> DOOREL	<b>\$ 328.19</b>



#### Installation: Wheels

Description	Code	USD
Base support assembly 16" (400 mm) for wheels for pasta cookers. To be used with PNC 206135. WxDxH 14 9/16"x 4 3/16"x 2 " Shipping weight lbs: 9 CuFt: 0.17	<b>206366</b> BSUPPFW4	<b>\$ 464.07</b>
Kit 4 wheels - 2 swiveling with brake WxDxH 6 1/8"x 3 3/8"x 6 1/8" Shipping weight lbs: 9 CuFt: 0.14	<b>206135</b> 4WHEELCOMP	<b>\$ 564.25</b>



**Pasta Cooker - Manual - Gas**

Description	Code	USD
<p>Pasta Cooker, gas, Single 10.5 gallon (40 Lt) tank, 66lb/hour capacity each, automatic starch removal, automatic low water level control, 9 position energy control, 316 stainless steel tank, stainless steel cabinet &amp; legs, 53,000 BTU</p> <p>0.03 electric kW 208/120 V 1 60 Hz WxDxH 15 3/4"x 35 7/16"x 33 7/16" Shipping weight lbs: 148 CuFt: 17.89</p> <p><b>Included Accessory</b> 206350 Door for open base cupboard 1</p>	<p><b>391201</b> E9PCGD1MF2</p>	<p><b>\$ 10,602.83</b></p>
<p>Pasta Cooker, gas, Pair of 10.5 gallon (40 Lt) tanks, 66lb/hour capacity each, automatic starch removal, automatic low water level controls, 9 position energy controls, 316 stainless steel tanks, stainless steel cabinet &amp; legs, 106,000 BTU</p> <p>0.05 electric kW 208/120 V 1 60 Hz WxDxH 31 1/2"x 35 7/16"x 33 7/16" Shipping weight lbs: 238 CuFt: 34.69</p> <p><b>Included Accessory</b> 206350 Door for open base cupboard 2</p>	<p><b>391202</b> E9PCGH2MF2</p>	<p><b>\$ 17,140.78</b></p>



**Pasta Cooker - Manual - Electric**

Description	Code	USD
<p>Pasta Cooker, electric, Single 10.5 gallon (40Lt) tank, 66lb/hour capacity each, automatic starch removal, automatic low water level control, 9 position energy control, 316 stainless steel tank, stainless steel cabinet &amp; legs</p> <p>10 electric kW 208 V 3 50/60 Hz WxDxH 15 3/4"x 35 7/16"x 33 7/16" Shipping weight lbs: 143 CuFt: 18.56</p> <p><b>Included Accessory</b> 206350 Door for open base cupboard 1</p>	<p><b>391203</b> E9PCED1MF2</p>	<p><b>\$ 11,125.40</b></p>



## Pasta Cookers and EMPower Restaurant Series

### 900XP

◀◀ (Pasta Cooker - Manual - Electric)

Description	Code	USD
<p>Pasta Cooker, electric, Pair of 10.5 gallon (40 Lt) tanks, 66lb/hour capacity each, automatic starch removal, automatic low water level controls, 9 position energy controls, 316 stainless steel tank, stainless steel cabinet &amp; legs</p> <p>20 electric kW 208 V 3 50/60 Hz                      WxDxH 31 1/2"x 35 7/16"x 33 7/16"                      Shipping weight lbs: 201 CuFt: 34.69</p> <p><b>Included Accessory</b>                      206350 Door for open base cupboard 2</p>	<p><b>391204</b>                      E9PCEH2MF2</p>	<p><b>\$ 18,020.91</b></p>



### Pasta Cookers - Rethermalizers

Description	Code	USD
<p>Electric Freestanding Rethermalizer, 1 Well - 16 gallons (60 lt) - 208 V / 3 / 60Hz/ 25A</p> <p>9 electric kW 208 V 3 60 Hz                      WxDxH 14 3/4"x 35 13/16"x 33 7/16"                      Shipping weight lbs: 181 CuFt: 19.74</p>	<p><b>391351</b>                      E9PCEDRMC3</p>	<p><b>\$ 14,690.36</b></p>






### Fryers

Description	Code	USD
<p>EMPower 1 full size baskets for 40lbs (23lt) gas fryer</p> <p>WxDxH 11 1/4"x 13 7/8"x 5 13/16"                      Shipping weight lbs: 4 CuFt: 2.22</p>	<p><b>927226</b>                      9AC48</p>	<p><b>\$ 119.76</b></p>
<p>EMPower 2 half size baskets for 40lbs (23lt) gas fryer</p> <p>WxDxH 5 1/2"x 13 "x 5 15/16"                      Shipping weight lbs: 7 CuFt: 1.90</p>	<p><b>927223</b>                      9AC46</p>	<p><b>\$ 165.82</b></p>





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◀◀ (Fryers)

Description	Code	USD	
EMPower deflector for flour for 40lbs (23lt) gas fryer WxDxH 11 5/8"x 15 3/8"x 2 9/16" Shipping weight lbs: 2 CuFt: 0.34	<b>960645</b> 9AC50	<b>\$ 264.85</b>	
Unclogging rod for 40lbs (23lt) gas fryers drainage pipe WxDxH 4 15/16"x 0 1/4"x 30 3/4" Shipping weight lbs: 4 CuFt: 0.28	<b>927227</b> 9AC49	<b>\$ 669.04</b>	
Base support for feet or wheels (lateral) for pastacookers (900XP) WxDxH 31 "x 3 3/8"x 2 " Shipping weight lbs: 13 CuFt: 0.34	<b>206372</b> BSUPPWFR9	<b>\$ 496.31</b>	
EMPower sediment tray for 40lbs (23lt) gas fryer WxDxH 2 11/16"x 27 1/16"x 23 3/8" Shipping weight lbs: 3 CuFt: 1.29	<b>921023</b> TRAY23LNF	<b>\$ 849.84</b>	

**Pasta Cooker Accessories**





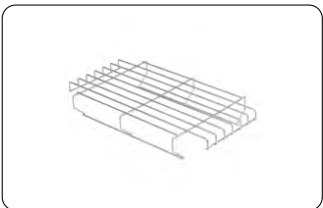

Description	Code	USD	
Single ergonomic basket for 10.5 gallon (40 Lt) pasta cooker. To be used with support PNC 206238 WxDxH 5 5/16"x 12 3/16"x 8 7/16" Shipping weight lbs: 2 CuFt: 0.85	<b>206237</b> 9AC142	<b>\$ 309.76</b>	
Pair of baskets (11" x 9") for 10.5 gallon (40 Lt) pasta cooker WxDxH 10 13/16"x 9 1/16"x 8 1/4" Shipping weight lbs: 8 CuFt: 2.78	<b>927211</b> 9AC39	<b>\$ 483.65</b>	

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## Pasta Cookers and EMPower Restaurant Series




### 900XP

◀◀ (Pasta Cooker Accessories)



Description	Code	USD	
<p>Set of three ergonomic baskets for 10.5 gallon (40 Lt) pasta cooker. To be used with support PNC 206238</p> <p>WxDxH 10 13/16"x 5 15/16"x 8 1/4" Shipping weight lbs: 7 CuFt: 2.78</p>	<p><b>206233</b> 9AC137</p>	<p><b>\$ 994.93</b></p>	
<p>Set of three portion baskets for 10.5 gallon (40 Lt) pasta cooker - round (requires support for baskets PNC 927219)</p> <p>WxDxH 6 11/16"x 6 11/16"x 7 1/16" Shipping weight lbs: 7 CuFt: 1.83</p>	<p><b>927212</b> 9AC40</p>	<p><b>\$ 613.77</b></p>	
<p>Set of three baskets (11" x 6") for 10.5 gallon (40 Lt) pasta cooker</p> <p>WxDxH 10 13/16"x 5 15/16"x 8 1/4" Shipping weight lbs: 10 CuFt: 2.78</p>	<p><b>927210</b> 9AC38</p>	<p><b>\$ 605.71</b></p>	
<p>Set of six single-portion baskets for 10.5 gallon (40 Lt) pasta cooker - round - requires support rack (PNC 927219 or 960644)</p> <p>WxDxH 5 5/16"x 5 5/16"x 7 1/16" Shipping weight lbs: 9 CuFt: 1.87</p>	<p><b>927213</b> 9AC41</p>	<p><b>\$ 663.29</b></p>	
<p>Support for 10.5 gallon (40 Lt) pasta cooker square baskets</p> <p>WxDxH 11 5/8"x 19 7/8"x 3 1/8" Shipping weight lbs: 6 CuFt: 0.59</p>	<p><b>206238</b> 9AC143</p>	<p><b>\$ 139.34</b></p>	
<p>Basket (11" x 18") for 10.5 gallon (40 Lt) pasta cooker</p> <p>WxDxH 10 13/16"x 18 7/8"x 8 1/4" Shipping weight lbs: 8 CuFt: 3.50</p>	<p><b>927216</b> 9AC43</p>	<p><b>\$ 405.34</b></p>	

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◀◀ (Pasta Cooker Accessories)

Description	Code	USD	
Support for 10.5 gallon (40 Lt) pasta cooker round basket WxDxH 11 7/16"x 19 11/16"x 4 1/2" Shipping weight lbs: 2 CuFt: 0.66	<b>927219</b> 9AC44	<b>\$ 109.40</b>	
Lid and lid holder for 10.5 gallon (40 Lt) pasta cooker WxDxH 21 5/8"x 15 3/4"x 3 15/16" Shipping weight lbs: 8 CuFt: 0.32	<b>206190</b> 9AC100	<b>\$ 472.13</b>	
Top support for set of six pasta cooker round baskets. An alternative to 927219 when set of six round baskets used WxDxH 12 15/16"x 21 1/16"x 0 3/8" Shipping weight lbs: 2 CuFt: 0.21	<b>960644</b> 9AC61	<b>\$ 222.25</b>	

**Fry Tops**

Description	Code	USD	
Scraper for smooth griddle WxDxH 12 5/8"x 4 3/4"x 1 3/16" Shipping weight lbs: 2 CuFt: 0.06	<b>164255</b> CAC02	<b>\$ 125.52</b>	
Scraper for ribbed griddle WxDxH 7 7/8"x 3 1/8"x 2 3/8" Shipping weight lbs: 2 CuFt: 0.04	<b>206420</b> SCFTRIB	<b>\$ 119.76</b>	

## Pasta Cookers and EMPower Restaurant Series

### 900XP

#### Open Bases

Description	Code	USD
Door for open base cupboard WxDxH 15 3/4"x 1 9/16"x 17 5/16" Shipping weight lbs: 7 CuFt: 0.53	<b>206350</b> DOOREL	<b>\$ 328.19</b>



#### Installation: Wheels

Description	Code	USD
Base support assembly 16" (400 mm) for wheels for pasta cookers. To be used with PNC 206135. WxDxH 14 9/16"x 4 3/16"x 2 " Shipping weight lbs: 9 CuFt: 0.17	<b>206366</b> BSUPPFW4	<b>\$ 464.07</b>
Base support for feet or wheels (lateral) for pastacookers (900XP) WxDxH 31 "x 3 3/8"x 2 " Shipping weight lbs: 13 CuFt: 0.34	<b>206372</b> BSUPPWFR9	<b>\$ 496.31</b>
Kit 4 wheels - 2 swiveling with brake WxDxH 6 1/8"x 3 3/8"x 6 1/8" Shipping weight lbs: 9 CuFt: 0.14	<b>206135</b> 4WHEELCOMP	<b>\$ 564.25</b>
Kit 4 wheels - 2 with brake. Suitable for static oven WxDxH 1 5/16"x 4 13/16"x 4 1/4" Shipping weight lbs: 10 CuFt: 0.53	<b>880234</b> KWHCOMP125	<b>\$ 868.08</b>





Open Gas Burner Tops with Safety Thermocouples

Description	Code	USD
EMPower Restaurant Range burners, gas, 12" wide, (2) 32,500 BTU (65,000 BTU total) open burners with (4" adjustable, removable legs) WxDxH 12 1/64"x 31 1/2"x 14 5/8" Shipping weight lbs: 101 CuFt: 7.44	<b>169130</b> ACG12T	<b>\$ 3,027.74</b>
EMPower Restaurant Range burners, gas, 24" wide, (4) 32,500 BTU (130,000 BTU total) open burners with (4" adjustable, removable legs) WxDxH 24 1/32"x 31 1/2"x 14 5/8" Shipping weight lbs: 170 CuFt: 13.63	<b>169131</b> ACG24T	<b>\$ 4,098.11</b>
EMPower Restaurant Range burners, gas, 36" wide, (6) 32,500 BTU (195,000 BTU total) open burners with (4" adjustable, removable legs) WxDxH 36 1/32"x 31 1/2"x 14 5/8" Shipping weight lbs: 209 CuFt: 21.79	<b>169132</b> ACG36T	<b>\$ 5,767.84</b>
EMPower Restaurant Range burners, gas, 48" wide, (8) 32,500 BTU (260,000 BTU total) open burners with (4" adjustable, removable legs) WxDxH 48 1/32"x 31 1/2"x 14 5/8" Shipping weight lbs: 276 CuFt: 28.67	<b>169133</b> ACG48T	<b>\$ 6,851.96</b>



Open Gas Burner Tops

Description	Code	USD
EMPower Restaurant Range burners, gas, 12" wide, (2) 32,500 BTU (65,000 BTU total) open burners with 4" adjustable, removable legs WxDxH 12 1/64"x 31 1/2"x 14 5/8" Shipping weight lbs: 99 CuFt: 7.09	<b>169101</b> ACG12	<b>\$ 2,523.50</b>



## Pasta Cookers and EMPower Restaurant Series

### EMPower Restaurant Series

◀◀ (Open Gas Burner Tops)

Description	Code	USD
EMPower Restaurant Range burners, gas, 24" wide, (4) 32,500 BTU (130,000 BTU total) open burners with 4" adjustable, removable legs WxDxH 24 1/32"x 31 1/2"x 14 5/8" Shipping weight lbs: 168 CuFt: 13.63	<b>169102</b> ACG24	<b>\$ 3,530.84</b>
EMPower Restaurant Range burners, gas, 36" wide, (6) 32,500 BTU (195,000 BTU total) open burners with 4" adjustable, removable legs WxDxH 36 1/32"x 31 1/2"x 14 5/8" Shipping weight lbs: 249 CuFt: 21.97	<b>169103</b> ACG36	<b>\$ 5,139.83</b>
EMPower Restaurant Range burners, gas, 48" wide, (8) 32,500 BTU (260,000 BTU total) open burners with 4" adjustable, removable legs WxDxH 48 1/32"x 31 1/2"x 14 5/8" Shipping weight lbs: 317 CuFt: 28.69	<b>169104</b> ACG48	<b>\$ 6,134.56</b>



### Open Gas Burner Ranges on ovens

Description	Code	USD
EMPower Restaurant Range, gas, 24" wide, (4) 32,500 BTU open burners with 34,000 BTU static oven base (164,000 BTU total) with (2) stainless steel tray racks with 6" adjustable, removable legs WxDxH 24 1/32"x 31 1/2"x 37 3/16" Shipping weight lbs: 335 CuFt: 25.13	<b>169105</b> ACFG24	<b>\$ 5,993.60</b>
EMPower Restaurant Range, gas, 36" wide, (6) 32,500 BTU open burners with 34,000 BTU static oven base (229,000 BTU total) with (2) stainless steel tray racks with 6" adjustable, removable legs WxDxH 36 1/32"x 31 1/2"x 37 3/16" Shipping weight lbs: 419 CuFt: 37.47	<b>169106</b> ACFG36	<b>\$ 7,041.05</b>



Open Gas Burner Ranges on ovens with Safety Thermocouples

Description	Code	USD
<p>EMPower Restaurant Range, gas, 24" wide, (4) 33,000 BTU (164,000 BTU total) open burners, static oven base with (2) stainless steel tray racks with (6" adjustable, removable legs)</p> <p>WxDxH 24 1/32"x 31 1/2"x 37 3/16" Shipping weight lbs: 335 CuFt: 25.13</p>	<p><b>169134</b> ACFG24T</p>	<p><b>\$ 6,727.04</b></p>
<p>EMPower Restaurant Range, gas, 36" wide, (6) 33,000 BTU (229,000 BTU total) open burners, static oven base with (2) stainless steel tray racks with (6" adjustable, removable legs)</p> <p>WxDxH 36 1/32"x 31 1/2"x 37 3/16" Shipping weight lbs: 428 CuFt: 37.47</p>	<p><b>169135</b> ACFG36T</p>	<p><b>\$ 7,474.24</b></p>



Gas Oven Bases

Description	Code	USD
<p>EMPower Restaurant Range 41,000 BTU gas convection oven base, 36" freestanding with 6" adjustable, removable legs</p> <p>0.25 electric kW 120 V 1 60 Hz WxDxH 36 1/32"x 36 7/16"x 36 1/32" Shipping weight lbs: 344 CuFt: 50.49</p>	<p><b>169110</b> AFFG36</p>	<p><b>\$ 10,409.15</b></p>
<p>EMPower Restaurant Range gas static oven base 34,000 BTU, 36" - freestanding with 6" adjustable, removable legs</p> <p>WxDxH 36 1/32"x 31 3/4"x 35 3/8" Shipping weight lbs: 254 CuFt: 37.65</p>	<p><b>169152</b> AFG36</p>	<p><b>\$ 5,434.35</b></p>



## Pasta Cookers and EMPower Restaurant Series

### EMPower Restaurant Series

#### Electric Induction Top

Description	Code	USD
<p>EMPower Restaurant Range induction top, electric, 16" wide, 2 each 15 Amps (30 Amps total) independently controlled zones with 4" adjustable, removable legs</p> <p>7 electric kW 200-240 V 1 60 Hz WxDxH 16 "x 31 1/2"x 14 5/8" Shipping weight lbs: 86 CuFt: 7.83</p>	<p><b>169107</b> AIZ16</p>	<p><b>\$ 17,159.80</b></p>



#### Gas French Top

Description	Code	USD
<p>EMPower Restaurant Range French Top, gas, 36" wide, 27,000 BTU open burners with (4" adjustable, removable legs)</p> <p>WxDxH 36 1/32"x 31 1/2"x 14 5/8" Shipping weight lbs: 216 CuFt: 27.61</p>	<p><b>169108</b> ASG36</p>	<p><b>\$ 5,448.10</b></p>



#### Smooth Gas Griddle Tops

Description	Code	USD
<p>EMPower Restaurant Range griddle, 12" wide, gas, 26,000 BTU, smooth top, with 4" adjustable, removable legs</p> <p>WxDxH 12 1/64"x 31 1/2"x 16 1/2" Shipping weight lbs: 150 CuFt: 7.44</p>	<p><b>169111</b> ARG12FL</p>	<p><b>\$ 4,537.03</b></p>
<p>EMPower Restaurant Range griddle, 24" wide, gas, 52,000 BTU, smooth top, with 4" adjustable, removable legs</p> <p>WxDxH 24 1/32"x 31 1/2"x 16 1/2" Shipping weight lbs: 251 CuFt: 13.93</p>	<p><b>169112</b> ARG24FL</p>	<p><b>\$ 5,881.29</b></p>
<p>EMPower Restaurant Range griddle, 36" wide, gas, 78,000 BTU, smooth top, 4" adjustable, removable legs</p> <p>WxDxH 36 1/32"x 31 1/2"x 16 1/2" Shipping weight lbs: 368 CuFt: 21.65</p>	<p><b>169113</b> ARG36FL</p>	<p><b>\$ 8,230.60</b></p>



## Pasta Cookers and EMPower Restaurant Series

### EMPower Restaurant Series

◀◀ (Smooth Gas Griddle Tops)

Description	Code	USD	
EMPower Restaurant Range griddle, 48" wide, gas, 104,000 BTU, smooth top, 4" adjustable, removable legs WxDxH 48 1/32"x 31 1/2"x 16 1/2" Shipping weight lbs: 483 CuFt: 27.85	<b>169114</b> ARG48FL	<b>\$ 8,986.96</b>	
EM Series Restaurant Range griddle, gas, 12" wide, smooth scratch resistant chromium surface with 4" adjustable, removable legs 26,000 BTU WxDxH 12 1/64"x 31 1/2"x 16 1/2" Shipping weight lbs: 146 CuFt: 7.44 <b>Included Accessory</b> 164255 Scraper for smooth griddle 1	<b>169181</b> ARG12FLCH	<b>\$ 6,713.29</b>	
EM Series Restaurant Range griddle, gas, 24" wide, smooth scratch resistant chromium surface with 4" adjustable, removable legs 52,000 BTU WxDxH 24 1/32"x 31 1/2"x 16 1/2" Shipping weight lbs: 176 CuFt: 13.59 <b>Included Accessory</b> 164255 Scraper for smooth griddle 1	<b>169182</b> ARG24FLCH	<b>\$ 8,703.90</b>	
EM Series Restaurant Range griddle, gas, 36" wide, smooth scratch resistant chromium surface with 4" adjustable, removable legs 78,000 BTU WxDxH 36 1/32"x 31 1/2"x 16 1/2" Shipping weight lbs: 373 CuFt: 21.65 <b>Included Accessory</b> 164255 Scraper for smooth griddle 1	<b>169183</b> ARG36FLCH	<b>\$ 12,946.40</b>	
EM Series Restaurant Range griddle, gas, 48" wide, smooth scratch resistant chromium surface with 4" adjustable, removable legs 104,000 BTU WxDxH 48 1/32"x 31 1/2"x 16 1/2" Shipping weight lbs: 483 CuFt: 27.77 <b>Included Accessory</b> 164255 Scraper for smooth griddle 1	<b>169184</b> ARG48FLCH	<b>\$ 14,011.04</b>	

## Pasta Cookers and EMPower Restaurant Series

### EMPower Restaurant Series

#### Ribbed Gas Griddle Tops

Description	Code	USD
EMPower Restaurant Range griddle, 12" wide, gas, 26,000 BTU, full ribbed top, with 4" adjustable, removable legs  WxDxH 12 1/64"x 31 1/2"x 16 1/2" Shipping weight lbs: 93 CuFt: 7.31	<b>169115</b> ARG12FR	<b>\$ 5,538.64</b>



#### Smooth and Ribbed Griddle Tops

Description	Code	USD
EMPower Restaurant Range griddle, 24" wide, gas, 52,000 BTU, 1/3 ribbed top, with 4" adjustable, removable legs  WxDxH 24 1/32"x 31 1/2"x 16 1/2" Shipping weight lbs: 247 CuFt: 13.63	<b>169116</b> ARG24FR	<b>\$ 6,923.01</b>
EMPower Restaurant Range griddle, 36" wide, gas, 78,000 BTU, 1/3 ribbed top, 4" adjustable, removable legs  WxDxH 36 1/32"x 31 1/2"x 16 1/2" Shipping weight lbs: 373 CuFt: 21.41	<b>169117</b> ARG36FR	<b>\$ 8,770.37</b>
EMPower Restaurant Range griddle, 48" wide, gas, 104,000 BTU, 1/3 ribbed top, 4" adjustable, removable legs  WxDxH 48 1/32"x 31 1/2"x 16 1/2" Shipping weight lbs: 483 CuFt: 27.77	<b>169118</b> ARG48FR	<b>\$ 9,845.32</b>
EMPower Range Griddle, gas, 36" wide, 2/3 smooth and 1/3 ribbed with scratch resistant chromium surface with 4" adjustable, removable legs) 78,000 BTU  WxDxH 36 1/32"x 31 1/2"x 16 1/2" Shipping weight lbs: 373 CuFt: 21.65 <b>Included Accessory</b> 164255 Scraper for smooth griddle 1 206420 Scraper for ribbed griddle 1	<b>169187</b> ARG36FRCH	<b>\$ 14,221.91</b>



◀◀ (Smooth and Ribbed Griddle Tops)

Description	Code	USD
<p>EMPower Range Griddle, gas, 48" wide, 2/3 smooth and 1/3 ribbed with scratch resistant chromium surface with 4" adjustable, removable legs) 104,000 BTU</p> <p>WxDxH 48 1/32"x 31 1/2"x 16 1/2"</p> <p>Shipping weight lbs: 483 CuFt: 27.77</p> <p><b>Included Accessory</b></p> <p>164255 Scraper for smooth griddle 1</p> <p>206420 Scraper for ribbed griddle 1</p>	<p><b>169188</b> ARG48FRCH</p>	<p><b>\$ 16,237.73</b></p>



### Gas Charbroiler Tops

Description	Code	USD
<p>EMPower Restaurant Range charbroiler, 12" wide, gas, 33,000 BTU, cast iron radiants wth 4" adjustable, removable legs</p> <p>WxDxH 12 1/64"x 31 1/2"x 18 3/8"</p> <p>Shipping weight lbs: 77 CuFt: 7.44</p>	<p><b>169119</b> AGG12</p>	<p><b>\$ 4,370.86</b></p>
<p>EMPower Restaurant Range charbroiler, 24" wide, gas, 66,000 BTU, cast iron radiants with 4" adjustable, removable legs</p> <p>WxDxH 24 1/32"x 31 1/2"x 18 3/8"</p> <p>Shipping weight lbs: 229 CuFt: 13.93</p>	<p><b>169120</b> AGG24</p>	<p><b>\$ 5,628.02</b></p>
<p>EMPower Restaurant Range charbroiler, 36" wide, gas, 99,000 BTU, cast iron radiants with 4" adjustable, removable legs</p> <p>WxDxH 36 1/32"x 31 1/2"x 18 3/8"</p> <p>Shipping weight lbs: 331 CuFt: 21.97</p>	<p><b>169121</b> AGG36</p>	<p><b>\$ 8,069.01</b></p>
<p>EMPower Restaurant Range charbroiler, 48" wide, gas, 132,000 BTU, cast iron radiants with 4" adjustable, removable legs</p> <p>WxDxH 48 1/32"x 31 1/2"x 18 3/8"</p> <p>Shipping weight lbs: 417 CuFt: 28.69</p>	<p><b>169122</b> AGG48</p>	<p><b>\$ 9,747.91</b></p>





## Pasta Cookers and EMPower Restaurant Series

### EMPower Restaurant Series

#### Gas Fryer

Description	Code	USD
<p>EMPower Restaurant Range fryer, gas, 85,000 BTU, 40lbs (23 lt) with 6" adjustable, removable legs</p> <p>WxDxH 16 "x 31 1/2"x 47 1/4"</p> <p>Shipping weight lbs: 176 CuFt: 20.92</p> <p><b>Included Accessory</b></p> <p>927223 EMPower 2 half size baskets for 40lbs (23lt) gas fryer 1</p>	<p><b>169109</b> AFRG16</p>	<p><b>\$ 6,202.02</b></p>



#### Gas Pasta Cooker

Description	Code	USD
<p>EMPower Restaurant Range pasta cooker, gas, 42,500 BTU, 6.5 gallon (25 lt) capacity with 6" adjustable, removable legs</p> <p>WxDxH 16 "x 31 1/2"x 37 3/16"</p> <p>Shipping weight lbs: 128 CuFt: 17.19</p> <p><b>Included Accessory</b></p> <p>921022 Support for baskets for 5.3 (20 Lt) and 6.5 (25 Lt) gallon pasta cooker 1</p>	<p><b>169123</b> ACPG25</p>	<p><b>\$ 7,406.62</b></p>



#### Electric Bain-Marie Top

Description	Code	USD
<p>EMPower Restaurant Range bain-marie, electric, 16" wide with 4" adjustable, removable legs</p> <p>1.50 electric kW 120 V 1 60 Hz</p> <p>WxDxH 16 "x 31 1/2"x 14 5/8"</p> <p>Shipping weight lbs: 66 CuFt: 9.92</p>	<p><b>169124</b> ABE16</p>	<p><b>\$ 3,474.68</b></p>





Open Cupboards

Description	Code	USD
EMPower Restaurant Range open cupboard base, 12" wide, open base, stainless steel construction, 6" adjustable & removable legs WxDxH 12 1/64"x 29 15/16"x 26 11/16" Shipping weight lbs: 55 CuFt: 9.95	<b>169028</b> AV12	<b>\$ 1,362.60</b>
EMPower Restaurant Range open cupboard base, 16" wide, open base, stainless steel construction, 6" adjustable & removable legs WxDxH 16 "x 29 15/16"x 26 11/16" Shipping weight lbs: 57 CuFt: 12.28	<b>169029</b> AV16	<b>\$ 1,441.67</b>
EMPower Restaurant Range open cupboard base, 24" wide, open base, stainless steel construction, 6" adjustable & removable legs WxDxH 24 1/32"x 29 15/16"x 26 11/16" Shipping weight lbs: 71 CuFt: 18.25	<b>169030</b> AV24	<b>\$ 1,519.60</b>
EMPower Restaurant Range open cupboard base, 36" wide, open base, stainless steel construction, 6" adjustable & removable legs WxDxH 36 1/32"x 29 15/16"x 26 11/16" Shipping weight lbs: 104 CuFt: 27.72	<b>169031</b> AV36	<b>\$ 1,817.56</b>



Refrigerated Bases

Description	Code	USD
Refrigerated base, non-modular application, 48 inches with 2 drawers, 0/+10° C 0.60 electric kW 115 V 1 60 Hz WxDxH 50 "x 31 7/8"x 26 " Shipping weight lbs: 260 CuFt: 27.18	<b>169207</b> COMPCHEF48	<b>\$ 12,565.85</b>









## Pasta Cookers and EPower Restaurant Series

### EMPower Restaurant Series

◀◀ (Refrigerated Bases)

Description	Code	USD	
<p>Refrigerated base, non-modular application, 60 inches with 2 drawers, 0/+10° C</p> <p>0.60 electric kW 115 V 1 60 Hz WxDxH 62 1/16"x 31 7/8"x 26 " Shipping weight lbs: 322 CuFt: 33.56</p>	<p><b>169208</b> COMPCHEF60</p>	<p><b>\$ 13,091.01</b></p>	
<p>Refrigerated base, non-modular application, 72 inches with 4 drawers, 0/+10° C</p> <p>0.60 electric kW 115 V 1 60 Hz WxDxH 74 1/32"x 31 7/8"x 26 " Shipping weight lbs: 362 CuFt: 39.94</p>	<p><b>169209</b> COMPCHEF72</p>	<p><b>\$ 15,356.93</b></p>	
<p>Refrigerated base, modular application, 48 inches with 2 drawers, 0/+10° C</p> <p>0.60 electric kW 115 V 1 60 Hz WxDxH 48 3/16"x 31 7/8"x 26 5/8" Shipping weight lbs: 262 CuFt: 26.71</p>	<p><b>169210</b> COMPCHEF48M</p>	<p><b>\$ 14,057.62</b></p>	
<p>Refrigerated base, modular application, 60 inches with 2 drawers, 0/+10° C</p> <p>0.60 electric kW 115 V 1 60 Hz WxDxH 60 1/4"x 31 7/8"x 26 5/8" Shipping weight lbs: 324 CuFt: 33.23</p>	<p><b>169211</b> COMPCHEF60M</p>	<p><b>\$ 14,528.41</b></p>	
<p>Refrigerated base, modular application, 72 inches with 4 drawers, 0/+10° C</p> <p>0.60 electric kW 115 V 1 60 Hz WxDxH 72 3/16"x 31 7/8"x 26 5/8" Shipping weight lbs: 366 CuFt: 39.76</p>	<p><b>169212</b> COMPCHEF72M</p>	<p><b>\$ 17,869.67</b></p>	

**Ambient Worktops**

Description	Code	USD	
EMPower Restaurant Range worktop, ambient, 4", stainless steel construction WxDxH 4 "x 31 1/2"x 10 5/16" Shipping weight lbs: 18 CuFt: 1.26	<b>169129</b> AN4	<b>\$ 1,211.33</b>	
EMPower Restaurant Range worktop, ambient, 8", stainless steel construction WxDxH 8 "x 31 1/2"x 10 5/16" Shipping weight lbs: 18 CuFt: 1.89	<b>169138</b> AN8	<b>\$ 1,519.60</b>	
EMPower Restaurant Range worktop, ambient, 12", stainless steel construction WxDxH 12 1/64"x 31 1/2"x 14 1/2" Shipping weight lbs: 49 CuFt: 7.69	<b>169153</b> AN12	<b>\$ 1,684.63</b>	
EMPower Restaurant Range worktop, ambient, 16", stainless steel construction WxDxH 16 "x 31 1/2"x 14 1/2" Shipping weight lbs: 35 CuFt: 9.77	<b>169154</b> AN16	<b>\$ 1,853.09</b>	
EMPower Restaurant Range worktop, ambient, 24", stainless steel construction WxDxH 24 1/32"x 31 1/2"x 14 1/2" Shipping weight lbs: 62 CuFt: 13.75	<b>169155</b> AN24	<b>\$ 2,021.55</b>	
EMPower Restaurant Range worktop, ambient, 36", stainless steel construction WxDxH 36 1/32"x 31 1/2"x 14 1/2" Shipping weight lbs: 115 CuFt: 20.38	<b>169156</b> AN36	<b>\$ 2,187.72</b>	

## Pasta Cookers and EMPower Restaurant Series

### EMPower Restaurant Series

#### Accessories for Gas Burners

Description	Code	USD
EMPower Restaurant Range Shelf Support 24". Can be mounted on EMPower Open Gas Burner Tops and Gas Burner Ranges. WxDxH 24 1/32"x 17 3/4"x 31 11/16" Shipping weight lbs: 20 CuFt: 2.74	<b>169078</b> OVRSH24	<b>\$ 1,050.20</b>
EMPower Restaurant Range Shelf Support 36". Can be mounted on EMPower Open Gas Burner Tops and Gas Burner Ranges. WxDxH 36 1/32"x 17 3/4"x 31 11/16" Shipping weight lbs: 29 CuFt: 19.02	<b>169080</b> OVRSH36	<b>\$ 1,123.90</b>



#### Accessories for Griddles

Description	Code	USD
Scraper for smooth griddle WxDxH 12 5/8"x 4 3/4"x 1 3/16" Shipping weight lbs: 2 CuFt: 0.06	<b>164255</b> CAC02	<b>\$ 125.52</b>
Scraper for ribbed griddle WxDxH 7 7/8"x 3 1/8"x 2 3/8" Shipping weight lbs: 2 CuFt: 0.04	<b>206420</b> SCFTRIB	<b>\$ 119.76</b>






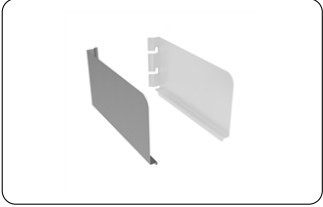


#### Accessories for Charbroilers

Description	Code	USD
EMPower scraper & hooks for charbroiler WxDxH 3 1/32"x 17 15/16"x 5 1/4" Shipping weight lbs: 1 CuFt: 0.17	<b>169082</b> SCRPHKGG	<b>\$ 444.49</b>



Accessories for Fryer

Description	Code	USD	
EMPower 1 full size baskets for 40lbs (23lt) gas fryer WxDxH 11 1/4"x 13 7/8"x 5 13/16" Shipping weight lbs: 4 CuFt: 2.22	<b>927226</b> 9AC48	<b>\$ 119.76</b>	
EMPower 2 half size baskets for 40lbs (23lt) gas fryer WxDxH 5 1/2"x 13 "x 5 15/16" Shipping weight lbs: 7 CuFt: 1.90	<b>927223</b> 9AC46	<b>\$ 165.82</b>	
EMPower deflector for flour for 40lbs (23lt) gas fryer WxDxH 11 5/8"x 15 3/8"x 2 9/16" Shipping weight lbs: 2 CuFt: 0.34	<b>960645</b> 9AC50	<b>\$ 264.85</b>	
EMPower sediment tray for 40lbs (23lt) gas fryer WxDxH 2 11/16"x 27 1/16"x 23 3/8" Shipping weight lbs: 3 CuFt: 1.29	<b>921023</b> TRAY23LNF	<b>\$ 849.84</b>	
Unclogging rod for 40lbs (23lt) gas fryers drainage pipe WxDxH 4 15/16"x 0 1/4"x 30 3/4" Shipping weight lbs: 4 CuFt: 0.28	<b>927227</b> 9AC49	<b>\$ 669.04</b>	
Fryer shield for EMPower fryer - left WxDxH 1 3/8"x 24 11/16"x 12 9/16" Shipping weight lbs: 7 CuFt: 0.39	<b>206441</b> FRYSHIELDL	<b>\$ 323.58</b>	

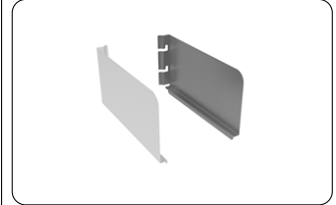


## Pasta Cookers and EMPower Restaurant Series

### EMPower Restaurant Series

◀◀ (Accessories for Fryer)

Description	Code	USD
<p>Fryer shield for EMPower fryer - right</p> <p>WxDxH 1 3/8"x 24 11/16"x 12 9/16"</p> <p>Shipping weight lbs: 7 CuFt: 0.39</p>	<p><b>206442</b> FRYSHIELDR</p>	<p><b>\$ 323.58</b></p>



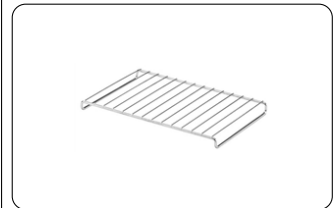
### Accessories for Pasta Cooker

Description	Code	USD
<p>Pair of baskets (7.5" x 8.5") for 5.3 (20 Lt) and 6.5 (25 Lt) gallon pasta cooker</p> <p>WxDxH 8 11/16"x 6 11/16"x 9 7/16"</p> <p>Shipping weight lbs: 8 CuFt: 1.93</p>	<p><b>921610</b> 7AC05</p>	<p><b>\$ 444.49</b></p>
<p>Single basket (13 3/4" x 8 11/16") for 5.3 (20 Lt) and 6.5 (25 Lt) gallon pasta cooker</p> <p>WxDxH 8 11/16"x 13 3/4"x 9 7/16"</p> <p>Shipping weight lbs: 6 CuFt: 1.85</p>	<p><b>921611</b> 7AC06</p>	<p><b>\$ 318.98</b></p>
<p>Lid for 5.3 (20 Lt) and 6.5 (25 Lt) gallon pasta cooker</p> <p>WxDxH 9 13/16"x 17 3/4"x 2 "</p> <p>Shipping weight lbs: 3 CuFt: 0.08</p>	<p><b>921607</b> 7AC02</p>	<p><b>\$ 114.00</b></p>
<p>Pair of square baskets (4" x 6") left and right for 5.3 (20 Lt) and 6.5 (25 Lt) gallon pasta cooker. 4 baskets can be fitted in pasta cooker. To be used with support PNC 921022</p> <p>WxDxH 4 1/8"x 6 5/16"x 9 7/16"</p> <p>Shipping weight lbs: 5 CuFt: 2.01</p>	<p><b>921020</b> BSK4PC700N</p>	<p><b>\$ 256.79</b></p>



◀◀ (Accessories for Pasta Cooker)

Description	Code	USD
<p>Pair of square baskets (4" x 4") left and right, for 5.3 (20 Lt) and 6.5 (25 Lt) gallon pasta cooker. To be used with PNC 921022</p> <p>WxDxH 4 1/8"x 4 1/8"x 9 7/16"</p> <p>Shipping weight lbs: 5 CuFt: 2.01</p>	<p><b>921021</b> BSK6PC700N</p>	<p><b>\$ 447.95</b></p>
<p>Support for baskets for 5.3 (20 Lt) and 6.5 (25 Lt) gallon pasta cooker</p> <p>WxDxH 9 1/16"x 13 3/4"x 2 3/8"</p> <p>Shipping weight lbs: 1 CuFt: 0.23</p>	<p><b>921022</b> TRAY23LN</p>	<p><b>\$ 46.06</b></p>



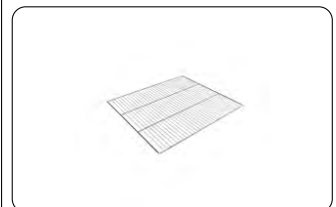
Accessories for Refrigerated Bases

Description	Code	USD
<p>EMPower - 4 pins to fix top to refrigerated base</p> <p>WxDxH 0 7/8"x 0 7/8"x 1 3/8"</p> <p>Shipping weight lbs: 2</p>	<p><b>169048</b> 4PINSCOMP</p>	<p><b>\$ 125.52</b></p>
<p>1 adjustable foot for refrigerated base</p> <p>WxDxH 3 1/8"x 3 1/8"x 5 15/16"</p> <p>Shipping weight lbs: 2 CuFt: 0.05</p>	<p><b>206445</b> hongfeet1</p>	<p><b>\$ 51.00</b></p>



Accessories for Open Cupboards

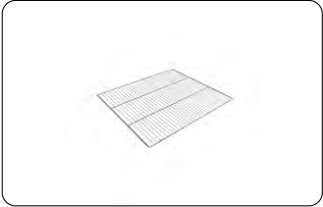

Description	Code	USD
<p>EMPower shelf grid for 24" open cupboard base</p> <p>WxDxH 20 1/2"x 29 1/8"x 0 1/2"</p> <p>Shipping weight lbs: 7 CuFt: 0.60</p>	<p><b>169091</b> GRID24BASE</p>	<p><b>\$ 444.49</b></p>





## Pasta Cookers and EMPower Restaurant Series

### EMPower Restaurant Series

◀◀ (Accessories for Open Cupboards)

Description	Code	USD	
EMPower shelf grid for 36" open cupboard base WxDxH 32 1/2"x 29 1/8"x 0 1/2" Shipping weight lbs: 9 CuFt: 0.92	<b>169092</b> GRID36BASE	<b>\$ 444.49</b>	
EMPower kit of 2 side supports for shelf grids for 24" and 36" open cupboard bases WxDxH 2 1/4"x 28 1/32"x 12 3/4" Shipping weight lbs: 22 CuFt: 0.85	<b>169089</b> KIT3SHELF	<b>\$ 580.38</b>	

### Installation accessories

Description	Code	USD	
Kit 4 wheels - 2 swiveling with brake WxDxH 6 1/8"x 3 3/8"x 6 1/8" Shipping weight lbs: 9 CuFt: 0.14	<b>206135</b> 4WHEELCOMP	<b>\$ 564.25</b>	
Kit 4 wheels - 2 with brake. Suitable for static oven WxDxH 1 5/16"x 4 13/16"x 4 1/4" Shipping weight lbs: 10 CuFt: 0.53	<b>880234</b> KWHCOMP125	<b>\$ 868.08</b>	
EMPower - 4 pins to fix top to refrigerated base WxDxH 0 7/8"x 0 7/8"x 1 3/8" Shipping weight lbs: 2	<b>169048</b> 4PINSCOMP	<b>\$ 125.52</b>	
EMPower portioning shelf 12" WxDxH 0 1/16"x 0 1/16"x 0 1/16" Shipping weight lbs: 2 CuFt: 0.13	<b>169173</b> EMPPORSH12	<b>\$ 903.96</b>	

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**Pasta Cookers and EMPower Restaurant Series**

**EMPower Restaurant Series**

◀◀ (Installation accessories)

Description	Code	USD
EMPower portioning shelf 16" WxDxH 0 1/16"x 0 1/16"x 0 1/16" Shipping weight lbs: 2 CuFt: 0.16	<b>169174</b> EMPPORSH16	<b>\$ 1,015.66</b>
EMPower portioning shelf 24" WxDxH 0 1/16"x 0 1/16"x 0 1/16" Shipping weight lbs: 4 CuFt: 0.24	<b>169175</b> EMPPORSH24	<b>\$ 1,125.06</b>
EMPower portioning shelf 36" WxDxH 0 1/16"x 0 1/16"x 0 1/16" Shipping weight lbs: 4 CuFt: 0.35	<b>169176</b> EMPPORSH36	<b>\$ 1,264.39</b>
EMPower portioning shelf 48" WxDxH 0 1/16"x 0 1/16"x 0 1/16" Shipping weight lbs: 4 CuFt: 0.45	<b>169177</b> EMPPORSH48	<b>\$ 1,418.70</b>
Kit connecting bases - 2 plates and 2 wheels - 1 with brake. Suitable for pasta cookers, open bases and convection oven base  WxDxH 7 11/16"x 6 5/16"x 4 1/8" Shipping weight lbs: 7 CuFt: 0.15	<b>169041</b> 2WHEELFIXPL	<b>\$ 304.01</b>
EMPower back mounted rear shelf-spacer, 4" unit  WxDxH 3 15/16"x 3 15/16"x 10 7/16" Shipping weight lbs: 1 CuFt: 0.15	<b>169094</b> BSHELF4	<b>\$ 124.37</b>



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## Pasta Cookers and EMPower Restaurant Series

### EMPower Restaurant Series

◀◀ (Installation accessories)

Description	Code	USD	
EMPower back mounted rear shelf-spacer, 8" unit WxDxH 7 7/8"x 3 15/16"x 10 7/16" Shipping weight lbs: 2 CuFt: 0.28	<b>169095</b> BSHELF8	<b>\$ 127.82</b>	
EMPower back mounted rear shelf-spacer, 12" unit WxDxH 12 1/64"x 3 15/16"x 10 7/16" Shipping weight lbs: 2 CuFt: 0.41	<b>169096</b> BSHELF12	<b>\$ 134.73</b>	
EMPower back mounted rear shelf-spacer, 16" unit WxDxH 16 "x 3 15/16"x 10 7/16" Shipping weight lbs: 3 CuFt: 0.54	<b>169097</b> BSHELF16	<b>\$ 138.18</b>	
EMPower back mounted rear shelf-spacer, 24" unit WxDxH 24 1/32"x 3 15/16"x 10 7/16" Shipping weight lbs: 4 CuFt: 0.08	<b>169098</b> BSHELF24	<b>\$ 153.15</b>	
EMPower back mounted rear shelf-spacer, 36" unit WxDxH 36 1/32"x 3 15/16"x 10 7/16" Shipping weight lbs: 4 CuFt: 1.19	<b>169099</b> BSHELF36	<b>\$ 166.97</b>	
EMPower back mounted rear shelf-spacer, 48" unit WxDxH 48 1/32"x 3 15/16"x 10 7/16" Shipping weight lbs: 5 CuFt: 1.58	<b>169100</b> BSHELF48	<b>\$ 179.64</b>	

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Tilting Gas Kettles 35 in (900 mm) depth

Description	Code	USD
<p>Touchline Tilting Kettle, gas, 26 gallon (100 Lt) capacity, stainless steel construction, full jacket, safety valve, safety thermostat, motor assisted tilt, 2" tangent draw-off valve, 71652 BTU</p> <p>0.25 electric kW 120 V 1 60 Hz                      WxDxH 47 1/4"x 35 7/16"x 27 9/16"                      Shipping weight lbs: 822 CuFt: 79.91</p> <p><b>Included Accessory</b></p> <p>910162 Food Tap Strainer Rod 1                      913571 2" tangent draw-off valve for braising pans. Factory mounted only, increased lead time 1</p>	<p><b>587040</b>                      PBOT10GCWF</p>	<p><b>75,049.7\$</b></p>



Tilting Gas Kettles 40 in (1000 mm) depth

Description	Code	USD
<p>Touchline Tilting Kettle, gas, 40 gallon (150 Lt) capacity, stainless steel construction, full jacket, safety valve, safety thermostat, motor assisted tilt, 2" tangent draw-off valve, 88712 BTU</p> <p>0.25 electric kW 120 V 1 60 Hz                      WxDxH 51 3/16"x 39 3/8"x 27 9/16"                      Shipping weight lbs: 944 CuFt: 99.61</p> <p><b>Included Accessory</b></p> <p>910162 Food Tap Strainer Rod 1                      913571 2" tangent draw-off valve for braising pans. Factory mounted only, increased lead time 1</p>	<p><b>587041</b>                      PBOT15GDWF</p>	<p><b>\$ 78,917.69</b></p>
<p>Touchline Tilting Kettle, gas, 80 gallon (300 Lt) capacity, stainless steel construction, full jacket, safety valve, safety thermostat, motor assisted tilt, 2" tangent draw-off valve, 153540 BTU</p> <p>0.25 electric kW 120 V 1 60 Hz                      WxDxH 59 1/16"x 39 3/8"x 27 9/16"                      Shipping weight lbs: 1168 CuFt: 114.69</p> <p><b>Included Accessory</b></p> <p>910162 Food Tap Strainer Rod 1                      913571 2" tangent draw-off valve for braising pans. Factory mounted only, increased lead time 1</p>	<p><b>587042</b>                      PBOT30GDWF</p>	<p><b>104,951.8\$</b></p>



## Kettles, Braising Pans and Pressure Braising Pans

### Tilting Braising Pans

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

Description	Code	USD
<p>Touchline Tilting Braising Pan, electric, 24 gallon (90 Lt) capacity, stainless steel construction, safety thermostat, motor assisted tilt</p> <p>15.50 electric kW 208 V 3 60 Hz WxDxH 47 1/4"x 35 7/16"x 27 9/16" Shipping weight lbs: 661 CuFt: 55.08</p>	<p><b>587031</b> PFET09ECUU</p>	<p><b>\$ 57,521.73</b></p>
<p>Touchline Tilting Braising Pan, electric, 45 gallon (170 Lt) capacity, stainless steel construction, safety thermostat, motor assisted tilt</p> <p>20.60 electric kW 208 V 3 60 Hz WxDxH 63 "x 35 7/16"x 27 9/16" Shipping weight lbs: 860 CuFt: 93.64</p>	<p><b>587035</b> PFET17ECUU</p>	<p><b>97,788.6\$</b></p>



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

Description	Code	USD
<p>Touchline Tilting Braising Pan, gas, 24 gallon (90 Lt) capacity, stainless steel construction, safety thermostat, motor assisted tilt, 61,362 BTU</p> <p>0.25 electric kW 120 V 1 60 Hz WxDxH 47 1/4"x 35 7/16"x 27 9/16" Shipping weight lbs: 822 CuFt: 84.35</p>	<p><b>587037</b> PFET09GCWU</p>	<p><b>67,533.5\$</b></p>
<p>Touchline Tilting Braising Pan, gas, 45 gallon (170 Lt) capacity, stainless steel construction, safety thermostat, motor assisted tilt, 98,861 BTU</p> <p>0.25 electric kW 120 V 1 60 Hz WxDxH 63 "x 35 7/16"x 27 9/16" Shipping weight lbs: 1036 CuFt: 111.65</p>	<p><b>587039</b> PFET17GCWU</p>	<p><b>105,366.8\$</b></p>



## Kettles, Braising Pans and Pressure Braising Pans

### Tilting Pressure Braising Pans

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

Description	Code	USD
<p>Touchline Tilting Pressure Braising Pan, electric, 24 gallon (90 Lt) capacity, stainless steel construction, safety thermostat, motor assisted tilt, 15.5kW</p> <p>15.50 electric kW 208 V 3 60 Hz WxDxH 47 1/4"x 35 7/16"x 27 9/16" Shipping weight lbs: 1003 CuFt: 86.26</p>	<p><b>587021</b> PUET09ECUU</p>	<p><b>80,288.9\$</b></p>
<p>Touchline Tilting Pressure Braising Pan, electric, 45 gallon (170 Lt) capacity, stainless steel construction, safety thermostat, motor assisted tilt, 20.6kW</p> <p>20.60 electric kW 208 V 3 60 Hz WxDxH 63 "x 35 7/16"x 27 9/16" Shipping weight lbs: 1149 CuFt: 111.05</p>	<p><b>587025</b> PUET17ECUU</p>	<p><b>92,737.5\$</b></p>



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



Description	Code	USD
<p>Touchline Tilting Pressure Braising Pan, gas, 24 gallon (90 Lt) capacity, stainless steel construction, safety thermostat, motor assisted tilt, 61,362 BTU</p> <p>0.25 electric kW 120 V 1 60 Hz WxDxH 47 1/4"x 35 7/16"x 27 9/16" Shipping weight lbs: 1041 CuFt: 86.26</p>	<p><b>587027</b> PUET09GCWU</p>	<p><b>96,533.9\$</b></p>
<p>Touchline Tilting Pressure Braising Pan, gas, 45 gallon (170 Lt) capacity, stainless steel construction, safety thermostat, motor assisted tilt, 98,948 BTU</p> <p>0.25 electric kW 120 V 1 60 Hz WxDxH 63 "x 35 7/16"x 27 9/16" Shipping weight lbs: 1283 CuFt: 112.60</p>	<p><b>587028</b> PUET17GCWU</p>	<p><b>104,376.0\$</b></p>




## Kettles, Braising Pans and Pressure Braising Pans

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

#### Base plates

Description	Code	USD	
<p>Base plate, 26 gallon (100 liter) for kettles</p> <p>WxDxH 24 3/4"x 24 3/4"x 1 "</p> <p>Shipping weight lbs: 13 CuFt: 0.64</p>	<p><b>910033</b> THA018</p>	<p><b>\$ 2,394.49</b></p>	
<p>Base plate, 40 gallon (150 liter) for kettles</p> <p>WxDxH 27 1/2"x 27 1/2"x 1 "</p> <p>Shipping weight lbs: 13 CuFt: 1.36</p>	<p><b>910034</b> THA019</p>	<p><b>\$ 3,113.70</b></p>	
<p>Base plate, 80 gallon (300 liter) for kettles</p> <p>WxDxH 34 15/16"x 34 15/16"x 1 "</p> <p>Shipping weight lbs: 20 CuFt: 2.12</p>	<p><b>910036</b> THA130</p>	<p><b>\$ 3,150.31</b></p>	
<p>Base plate, for pressure braising pans and non-pressure braising pans, half size</p> <ul style="list-style-type: none"> <li>- 2 needed for 24 gallon units (587031, 587037, 587021, 587027)</li> <li>- 3 needed for 45 gallon units (587035, 587039, 587025, 587028)</li> </ul> <p>WxDxH 13 3/16"x 21 1/16"x 1 3/16"</p> <p>Shipping weight lbs: 7 CuFt: 0.33</p>	<p><b>910201</b> THA061</p>	<p><b>\$ 324.07</b></p>	

#### Suspension frames

Description	Code	USD	
<p>Suspension frame for Non-Pressurized Tilting Braising Pans</p> <ul style="list-style-type: none"> <li>- 2 needed for 24 gallon units (587031, 587037)</li> <li>- 3 needed for 45 gallon units (587035, 587039)</li> </ul> <p>WxDxH 13 1/8"x 22 3/4"x 2 3/8"</p> <p>Shipping weight lbs: 6 CuFt: 0.87</p>	<p><b>912709</b> SUSFRAPFET</p>	<p><b>\$ 366.06</b></p>	



## Kettles, Braising Pans and Pressure Braising Pans

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

◀◀ (Suspension frames)

Description	Code	USD
Suspension frame for Pressurized Tilting Braising Pans - 2 needed for 24 gallon units (587021, 587027) - 3 needed for 45 gallon units (587025, 587028)  WxDxH 13 1/8"x 22 3/4"x 2 3/8" Shipping weight lbs: 3 CuFt: 0.41	<b>910191</b> THA060	<b>\$ 234.71</b>



### Baskets

Description	Code	USD
Basket, for 26 gallon kettles  WxDxH 23 5/8"x 23 5/8"x 3 15/16" Shipping weight lbs: 13 CuFt: 3.67	<b>910023</b> THA012	<b>\$ 3,125.54</b>
Basket, for 40 gallon kettles  WxDxH 26 3/8"x 26 3/8"x 3 15/16" Shipping weight lbs: 15 CuFt: 3.81	<b>910024</b> THA013	<b>\$ 3,857.67</b>



### Measuring rods for tilting kettles

Description	Code	USD
Measuring rod for tilting kettle 26 gallon  WxDxH 2 15/16"x 1 9/16"x 10 3/16" Shipping weight lbs: 1 CuFt: 0.03	<b>913503</b> MEROD26GAL	<b>\$ 163.65</b>
Measuring rod for tilting kettle 40 gallon  WxDxH 2 15/16"x 1 9/16"x 10 5/8" Shipping weight lbs: 1 CuFt: 0.03	<b>913504</b> MEROD40GAL	<b>\$ 163.65</b>



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## Kettles, Braising Pans and Pressure Braising Pans

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

◀◀ (Measuring rods for tilting kettles)

Description	Code	USD
Measuring rod for tilting kettle 80 gallon WxDxH 2 15/16"x 1 9/16"x 14 1/16" Shipping weight lbs: 1 CuFt: 0.04	<b>913505</b> MEROD79GAL	<b>\$ 163.65</b>



### Strainers


Description	Code	USD
Strainer for 26 gallon kettles WxDxH 27 9/16"x 15 15/16"x 1 3/4" Shipping weight lbs: 9 CuFt: 1.59	<b>910003</b> THA005	<b>\$ 635.23</b>
Strainer for 40 gallon kettles WxDxH 29 15/16"x 17 1/8"x 1 3/4" Shipping weight lbs: 9 CuFt: 0.90	<b>910004</b> THA006	<b>\$ 672.91</b>
Strainer for 80 gallon kettles WxDxH 37 1/64"x 19 7/8"x 1 3/4" Shipping weight lbs: 11 CuFt: 0.94	<b>910006</b> THA008	<b>\$ 1,482.56</b>
Strainer for tilting pressure braising pan, 2 GN (60/90l) WxDxH 27 9/16"x 10 5/8"x 1 1/8" Shipping weight lbs: 9 CuFt: 2.78	<b>913575</b> STRAINE2GN	<b>\$ 1,522.40</b>
Strainer for tilting pressure braising pan, 3 GN (10/170l) WxDxH 42 1/8"x 10 5/8"x 1 1/8" Shipping weight lbs: 9 CuFt: 2.67	<b>913574</b> STRAINE3GN	<b>\$ 1,578.38</b>



## Kettles, Braising Pans and Pressure Braising Pans

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

#### Strainers and scrapers for dumplings

Description	Code	USD	
Dumpling strainer for 21/26 gallon kettles WxDxH 24 1/32"x 8 11/16"x 2 3/8" Shipping weight lbs: 9 CuFt: 1.86	<b>910053</b> THA030	<b>\$ 762.28</b>	
Scraper for "dumpling" strainer for kettles WxDxH 8 7/16"x 0 1/16"x 4 3/4" Shipping weight lbs: 2 CuFt: 0.21	<b>910058</b> THA045	<b>\$ 97.98</b>	

#### Perforated containers

Description	Code	USD	
Perforated container with handles, height 8" (203mm) WxDxH 12 13/16"x 20 7/8"x 7 7/8" Shipping weight lbs: 7 CuFt: 1.91	<b>911673</b> THA706	<b>\$ 556.63</b>	
Perforated container with handles, height 6" (152mm) WxDxH 12 13/16"x 20 7/8"x 5 15/16" Shipping weight lbs: 7 CuFt: 1.86	<b>910212</b> THA063	<b>\$ 530.79</b>	
Perforated container with handles, height 4" (102mm) WxDxH 12 13/16"x 20 7/8"x 3 15/16" Shipping weight lbs: 7 CuFt: 2	<b>910211</b> THA062	<b>\$ 278.85</b>	

## Kettles, Braising Pans and Pressure Braising Pans

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

#### Cover plates

Description	Code	USD
<p>Left cover plate and mixing faucet for kettle (587040), and all braising pans (587037, 587039, 587031, 587035, 587027, 587028, 587021, and 587025)</p> <p>WxDxH 7 7/8"x 35 7/16"x 13 3/4" Shipping weight lbs: 22 CuFt: 2.65</p>	<p><b>911819</b> THA382</p>	<p><b>\$ 2,917.75</b></p>
<p>Left cover plate and mixing faucet for kettles (587041 and 587042)</p> <p>WxDxH 7 7/8"x 39 3/8"x 13 3/4" Shipping weight lbs: 22 CuFt: 2.65</p>	<p><b>911821</b> THA384</p>	<p><b>\$ 3,003.88</b></p>



#### Spray guns

Description	Code	USD
<p>Spray gun kit for free-standing ProThermetic Tilting units H=700 - US</p> <p>WxDxH 8 1/4"x 10 5/8"x 1 9/16" Shipping weight lbs: 11 CuFt: 1.47</p>	<p><b>913579</b> SPGUN70USA</p>	<p><b>\$ 2,888.68</b></p>



#### Miscellaneous

Description	Code	USD
<p>2" tangent draw-off valve for braising pans. Factory mounted only, increased lead time</p> <p>WxDxH 2 3/4"x 9 7/16"x 3 15/16" Shipping weight lbs: 2</p>	<p><b>913571</b> FODTAPUSA2</p>	<p><b>\$ 3,124.47</b></p>
<p>Emergency stop button - factory fitted</p> <p>WxDxH 0 1/16"x 0 1/16"x 0 1/16" Shipping weight lbs: 4 CuFt: 0.55</p>	<p><b>912784</b> EMERGSTOPT</p>	<p><b>\$ 686.91</b></p>



**Kettles, Braising Pans and Pressure Braising Pans**

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

◀◀ (Miscellaneous)

Description	Code	USD
External touch control device for tilting units - factory fitted  WxDxH 0 1/16"x 0 1/16"x 0 1/16" Shipping weight lbs: 2	<p align="center"><b>912782</b> EXTOUCHTIL</p>	<p align="center"><b>\$ 4,785.75</b></p>
4 flanged feet, 2", for prothermetic units (kettles, braising pans & pressure braising pans)  WxDxH 6 5/16"x 6 5/16"x 7 7/8" Shipping weight lbs: 4 CuFt: 0.55	<p align="center"><b>913438</b> 4FEETFLAUL</p>	<p align="center"><b>\$ 488.80</b></p>



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## SpeedDelight - High Speed Cooking

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SpeedDelight with Flexible Adjustable Top Contact Plate

SpeedDelight with Flexible Adjustable Top Contact - Ribbed

Description	Code	USD
<p>Cooking Sandwich Press SpeedDelight with flexible plate, ribbed removable reflon upper plate</p> <p>5 electric kW 240 V 1 60 Hz                      WxDxH 14 3/16"x 26 9/16"x 24 13/16"                      Shipping weight lbs: 128 CuFt: 8.45</p> <p><b>Included Accessory</b></p> <p>653527 Glass saver for SpeedDelight 1                      653623 Cleaning brush for SpeedDelight 1                      653625 Spatula for SpeedDelight 1                      653791 4 stainless steel feet 3" (76 mm) height for SpeedDelight 1                      653800 SpeedDelight spacer stop kit for rear ventilation 1                      653802 Pressed non-stick tray 1                      653803 Brush with nylon bristles 1                      653804 Brush with brass bristles 1</p>	<p><b>603937</b>                      HSPP3RPRUS</p>	<p><b>\$ 16,873.06</b></p>



SpeedDelight with Flexible Adjustable Top Contact - Smooth

Description	Code	USD
<p>SpeedDelight with Flexible Top smooth Contact Plate, dark grey</p> <p>5 electric kW 240 V 1 60 Hz                      WxDxH 14 3/16"x 26 9/16"x 24 13/16"                      Shipping weight lbs: 128 CuFt: 8.45</p> <p><b>Included Accessory</b></p> <p>653527 Glass saver for SpeedDelight 1                      653623 Cleaning brush for SpeedDelight 1                      653625 Spatula for SpeedDelight 1                      653791 4 stainless steel feet 3" (76 mm) height for SpeedDelight 1                      653800 SpeedDelight spacer stop kit for rear ventilation 1                      653802 Pressed non-stick tray 1                      653803 Brush with nylon bristles 1                      653804 Brush with brass bristles 1</p>	<p><b>603938</b>                      HSPP3RPFUS</p>	<p><b>\$ 16,873.06</b></p>

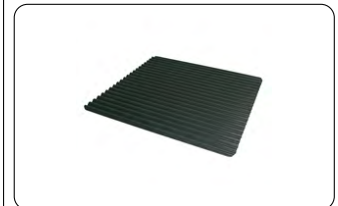


## SpeedDelight - High Speed Cooking

### Accessories for SpeedDelight

#### Accessories for SpeedDelight

Description	Code	USD
<p>Glass saver for SpeedDelight</p> <p>WxDxH 9 3/4"x 9 3/4"x 0 3/16"</p> <p>Shipping weight lbs: 2 CuFt: 0.07</p>	<p><b>653527</b> HSGGLS</p>	<p><b>\$ 122.02</b></p>
<p>Cleaning brush for SpeedDelight</p> <p>WxDxH 3 1/32"x 7 1/4"x 0 15/16"</p> <p>Shipping weight lbs: 2 CuFt: 0.01</p>	<p><b>653623</b> HSGBRSH</p>	<p><b>\$ 124.07</b></p>
<p>Spatula for SpeedDelight</p> <p>WxDxH 6 5/16"x 0 3/8"x 12 5/8"</p> <p>Shipping weight lbs: 2 CuFt: 0.08</p>	<p><b>653625</b> HSGSPAT</p>	<p><b>\$ 49.41</b></p>
<p>Removable ribbed teflon plate for SpeedDelight. Needs retaining clip 0CA445.</p> <p>WxDxH 8 7/16"x 8 1/4"x 0 3/16"</p> <p>Shipping weight lbs: 2 CuFt: 0.08</p>	<p><b>653787</b> HSG-RTP</p>	<p><b>\$ 92.23</b></p>
<p>Removable flat teflon plate for SpeedDelight</p> <p>WxDxH 8 7/16"x 8 1/4"x 0 3/16"</p> <p>Shipping weight lbs: 2 CuFt: 0.08</p>	<p><b>653790</b> HSG-RTF</p>	<p><b>\$ 98.82</b></p>
<p>4 stainless steel feet 3" (76 mm) height for SpeedDelight</p> <p>WxDxH 2 "x 2 "x 3 7/16"</p> <p>Shipping weight lbs: 2 CuFt: 0.01</p>	<p><b>653791</b> HSGFSS76</p>	<p><b>\$ 53.56</b></p>



◀◀ (Accessories for SpeedDelight)

Description	Code	USD
SpeedDelight spacer stop kit for rear ventilation WxDxH 12 9/16"x 7 1/2"x 0 13/16" Shipping weight lbs: 2 CuFt: 0.50	<b>653800</b> HSSPKIT170	<b>\$ 174.07</b>
Brush with nylon bristles WxDxH 2 3/4"x 1 3/8"x 15 15/16" CuFt: 0.04	<b>653803</b> SLIMBRUSHN	<b>\$ 53.56</b>
Brush with brass bristles WxDxH 2 3/4"x 1 3/8"x 15 15/16" CuFt: 0.04	<b>653804</b> SLIMBRUSHB	<b>\$ 53.56</b>





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Rethernalizer

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SkyLine PremiumS Boiler Ovens 61 - Electric

Description	Code	USD
<p>SKYLINE PremiumS 6 HALF SHEET PANS (13" X 18") OR 6 HOTEL PANS (12" X 20") TOUCH-ELECTRIC 480V-BOILER</p> <p>11.10 electric kW 480 V 3 60 Hz                      WxDxH 34 1/8"x 30 1/2"x 31 13/16"                      Shipping weight lbs: 315 CuFt: 29.64</p> <p><b>Included Accessory</b>                      922062 Single 304 stainless steel grid (12" x 20") 3</p>	<p><b>219740</b>                      ECOE61T310</p>	<p><b>26,560.4\$</b></p>
<p>SKYLINE PremiumS 6 HALF SHEET PANS (13" X 18") OR 6 HOTEL PANS (12" X 20") TOUCH-ELECTRIC 208V-BOILER</p> <p>11.10 electric kW 208 V 3 60 Hz                      WxDxH 34 1/8"x 30 1/2"x 31 13/16"                      Shipping weight lbs: 310 CuFt: 29.64</p> <p><b>Included Accessory</b>                      922062 Single 304 stainless steel grid (12" x 20") 3</p>	<p><b>219750</b>                      ECOE61T3L0</p>	<p><b>26,560.4\$</b></p>



SkyLine PremiumS Boiler Ovens 62 - Electric

Description	Code	USD
<p>SKYLINE PremiumS 6 FULL SHEET PANS (18" X 26") TOUCH-ELECTRIC 480V-BOILER</p> <p>21.40 electric kW 480 V 3 60 Hz                      WxDxH 42 15/16"x 38 1/4"x 31 13/16"                      Shipping weight lbs: 430 CuFt: 45.21</p> <p><b>Included Accessory</b>                      922076 Aisi 304 stainless steel grid (18" x 26") 3</p>	<p><b>219741</b>                      ECOE62T310</p>	<p><b>36,732.5\$</b></p>
<p>SKYLINE PremiumS 6 FULL SHEET PANS (18" X 26") TOUCH-ELECTRIC 208V-BOILER</p> <p>21.40 electric kW 208 V 3 60 Hz                      WxDxH 42 15/16"x 38 1/4"x 31 13/16"                      Shipping weight lbs: 423 CuFt: 45.21</p> <p><b>Included Accessory</b>                      922076 Aisi 304 stainless steel grid (18" x 26") 3</p>	<p><b>219751</b>                      ECOE62T3L0</p>	<p><b>36,732.5\$</b></p>



**Combi Ovens and Blast Chillers**

**SkyLine PremiumS Boiler Ovens**

**SkyLine PremiumS Boiler Ovens 101 - Electric**

Description	Code	USD
<p>SKYLINE PremiumS 10 HALF SHEET PANS (13" X 18") OR 10 HOTEL PANS (12" X 20") TOUCH-ELECTRIC 480V-BOILER</p> <p>19 electric kW 480 V 3 60 Hz                      WxDxH 34 1/8"x 30 1/2"x 41 5/8"                      Shipping weight lbs: 363 CuFt: 36.87</p> <p><b>Included Accessory</b>                      922062 Single 304 stainless steel grid (12" x 20") 5</p>	<p><b>219742</b>                      ECOE101T310</p>	<p><b>\$ 33,341.86</b></p>
<p>SKYLINE PremiumS 10 HALF SHEET PANS (13" X 18") OR 10 HOTEL PANS (12" X 20") TOUCH-ELECTRIC 208V-BOILER</p> <p>19 electric kW 208 V 3 60 Hz                      WxDxH 34 1/8"x 30 1/2"x 41 5/8"                      Shipping weight lbs: 363 CuFt: 36.87</p> <p><b>Included Accessory</b>                      922062 Single 304 stainless steel grid (12" x 20") 5</p>	<p><b>219752</b>                      ECOE101T3L0</p>	<p><b>\$ 33,341.86</b></p>



**SkyLine PremiumS Boiler Ovens 102 - Electric**

Description	Code	USD
<p>SKYLINE PremiumS 10 FULL SHEET PANS (18" X 26") TOUCH-ELECTRIC 480V-BOILER</p> <p>37.40 electric kW 480 V 3 60 Hz                      WxDxH 42 15/16"x 38 1/4"x 41 5/8"                      Shipping weight lbs: 472 CuFt: 55.91</p> <p><b>Included Accessory</b>                      922076 Aisi 304 stainless steel grid (18" x 26") 5</p>	<p><b>219743</b>                      ECOE102T310</p>	<p><b>43,103.4\$</b></p>
<p>SKYLINE PremiumS 10 FULL SHEET PANS (18" X 26") TOUCH-ELECTRIC 208V-BOILER</p> <p>37.40 electric kW 208 V 3 60 Hz                      WxDxH 42 15/16"x 38 1/4"x 41 5/8"                      Shipping weight lbs: 472 CuFt: 55.91</p> <p><b>Included Accessory</b>                      922076 Aisi 304 stainless steel grid (18" x 26") 5</p>	<p><b>219753</b>                      ECOE102T3L0</p>	<p><b>43,103.4\$</b></p>



**SkyLine PremiumS Boiler Ovens 201 - Electric**

Description	Code	USD
<p>SKYLINE PremiumS 20 HALF SHEET PANS (13" X 18") OR 20 HOTEL PANS (12" X 20") TOUCH-ELECTRIC 480V-BOILER</p> <p>37.70 electric kW 480 V 3 60 Hz                      WxDxH 35 7/8"x 34 1/32"x 70 5/8"                      Shipping weight lbs: 794 CuFt: 64.50</p> <p><b>Included Accessory</b></p> <p>922062 Single 304 stainless steel grid (12" x 20") 10                      922753 20 Tray Rack Trolley, Half Sheet Pans, 2 1/2" (63mm) pitch for 201 ovens and blast chillers 1</p>	<p><b>219744</b>                      ECOE201T310</p>	<p><b>57,076.7\$</b></p>
<p>SKYLINE PremiumS 20 HALF SHEET PANS (13" X 18") OR 20 HOTEL PANS (12" X 20") TOUCH-ELECTRIC 208V-BOILER</p> <p>37.70 electric kW 208 V 3 60 Hz                      WxDxH 35 7/8"x 34 1/32"x 70 5/8"                      Shipping weight lbs: 794 CuFt: 64.50</p> <p><b>Included Accessory</b></p> <p>922062 Single 304 stainless steel grid (12" x 20") 10                      922753 20 Tray Rack Trolley, Half Sheet Pans, 2 1/2" (63mm) pitch for 201 ovens and blast chillers 1</p>	<p><b>219754</b>                      ECOE201T3L0</p>	<p><b>57,076.7\$</b></p>



**SkyLine PremiumS Boiler Ovens 202 - Electric**

Description	Code	USD
<p>SKYLINE PremiumS 20 FULL SHEET PANS (18" X 26") TOUCH-ELECTRIC 480V-BOILER</p> <p>65.40 electric kW 480 V 3 60 Hz                      WxDxH 45 3/4"x 42 "x 70 5/8"                      Shipping weight lbs: 1047 CuFt: 97.81</p> <p><b>Included Accessory</b></p> <p>922076 Aisi 304 stainless steel grid (18" x 26") 10                      922757 20 Tray Rack Trolley, Full Sheet Pans, 2 1/2" (63mm) pitch for 202 ovens and blast chillers 1</p>	<p><b>219745</b>                      ECOE202T310</p>	<p><b>\$ 79,681.38</b></p>



## Combi Ovens and Blast Chillers

### SkyLine PremiumS Boiler Ovens

◀◀ (SkyLine PremiumS Boiler Ovens 202 - Electric)

Description	Code	USD
<p>SKYLINE PremiumS 20 FULL SHEET PANS (18" X 26") TOUCH-ELECTRIC 208V-BOILER</p> <p>65.40 electric kW 208 V 3 60 Hz                      WxDxH 45 3/4"x 42 "x 70 5/8"                      Shipping weight lbs: 1047 CuFt: 97.81</p> <p><b>Included Accessory</b></p> <p>922076 Aisi 304 stainless steel grid (18" x 26") 10                      922757 20 Tray Rack Trolley, Full Sheet Pans, 2 1                      1/2" (63mm) pitch for 202 ovens and blast chillers</p>	<p><b>219755</b>                      ECOE202T3LO</p>	<p><b>\$ 79,681.38</b></p>



### SkyLine PremiumS Boiler Ovens 61 - Gas

Description	Code	USD
<p>SKYLINE PremiumS 6 HALF SHEET PANS (13" X 18") OR 6 HOTEL PANS (12" X 20") TOUCH-GAS 120V-BOILER</p> <p>1.10 electric kW 120 V 1 60 Hz                      WxDxH 34 1/8"x 30 1/2"x 31 13/16"                      Shipping weight lbs: 342 CuFt: 30.12</p> <p><b>Included Accessory</b></p> <p>922062 Single 304 stainless steel grid (12" x 20") 3</p>	<p><b>219780</b>                      ECOG61T3O0</p>	<p><b>28,095.8\$</b></p>



### SkyLine PremiumS Boiler Ovens 62 - Gas

Description	Code	USD
<p>SKYLINE PremiumS 6 FULL SHEET PANS (18" X 26") TOUCH-GAS 120V-BOILER</p> <p>1.50 electric kW 120 V 1 60 Hz                      WxDxH 42 15/16"x 38 1/4"x 31 13/16"                      Shipping weight lbs: 452 CuFt: 45.21</p> <p><b>Included Accessory</b></p> <p>922076 Aisi 304 stainless steel grid (18" x 26") 3</p>	<p><b>219781</b>                      ECOG62T3O0</p>	<p><b>\$ 41,818.60</b></p>



**SkyLine PremiumS Boiler Ovens 101 - Gas**

Description	Code	USD
SKYLINE PremiumS 10 HALF SHEET PANS (13" X 18") OR 10 HOTEL PANS (12" X 20") TOUCH-GAS 120V-BOILER  1.10 electric kW 120 V 1 60 Hz WxDxH 34 1/8"x 30 1/2"x 41 5/8" Shipping weight lbs: 380 CuFt: 36.87 <b>Included Accessory</b> 922062 Single 304 stainless steel grid (12" x 20") 5	<b>219782</b> ECOG101T300	<b>37,862.7\$</b>



**SkyLine PremiumS Boiler Ovens 102 - Gas**

Description	Code	USD
SKYLINE PremiumS 10 FULL SHEET PANS (18" X 26") TOUCH-GAS 120V-BOILER  1.50 electric kW 120 V 1 60 Hz WxDxH 42 15/16"x 38 1/4"x 41 5/8" Shipping weight lbs: 503 CuFt: 55.91 <b>Included Accessory</b> 922076 Aisi 304 stainless steel grid (18" x 26") 5	<b>219783</b> ECOG102T300	<b>52,060.0\$</b>



**SkyLine PremiumS Boiler Ovens 201 - Gas**

Description	Code	USD
SKYLINE PremiumS 20 HALF SHEET PANS (13" X 18") OR 20 HOTEL PANS (12" X 20") TOUCH-GAS 120V-BOILER  1.80 electric kW 120 V 1 60 Hz WxDxH 35 7/8"x 34 1/32"x 70 5/8" Shipping weight lbs: 752 CuFt: 64.50 <b>Included Accessory</b> 922062 Single 304 stainless steel grid (12" x 20") 10 922753 20 Tray Rack Trolley, Half Sheet Pans, 2 1/2" (63mm) pitch for 201 ovens and blast chillers 1	<b>219784</b> ECOG201T300	<b>64,988.3\$</b>





## Combi Ovens and Blast Chillers

### SkyLine PremiumS Boiler Ovens

#### SkyLine PremiumS Boiler Ovens 202 - Gas

Description	Code	USD
<p>SKYLINE PremiumS 20 FULL SHEET PANS (18" X 26")TOUCH-GAS 120V-BOILER</p> <p>2.50 electric kW 120 V 1 60 Hz                      WxDxH 45 3/4"x 42 "x 70 5/8"                      Shipping weight lbs: 1047 CuFt: 97.81</p> <p><b>Included Accessory</b></p> <p>922076 Aisi 304 stainless steel grid (18" x 26") 10                      922757 20 Tray Rack Trolley, Full Sheet Pans, 2 1                      1/2" (63mm) pitch for 202 ovens and blast chillers</p>	<p><b>219785</b>                      ECOG202T300</p>	<p><b>\$ 90,983.71</b></p>



SkyLine ProS Boilerless Ovens 61- Electric

Description	Code	USD
<p>SKYLINE ProS OVEN 6 HALF SHEET PANS (13" X 18") OR 6 HOTEL PANS (12" X 20")TOUCH-ELECTRIC 480V -BOILERLESS</p> <p>11.10 electric kW 480 V 3 60 Hz WxDxH 34 1/8"x 30 1/2"x 31 13/16" Shipping weight lbs: 289 CuFt: 29.64</p> <p><b>Included Accessory</b> 922062 Single 304 stainless steel grid (12" x 20") 3</p>	<p><b>219640</b> ECOE61K310</p>	<p><b>24,300.00</b></p>
<p>SKYLINE ProS OVEN 6 HALF SHEET PANS (13" X 18") OR 6 HOTEL PANS (12" X 20")TOUCH-ELECTRIC 208V -BOILERLESS</p> <p>11.10 electric kW 208 V 3 60 Hz WxDxH 34 1/8"x 30 1/2"x 31 13/16" Shipping weight lbs: 293 CuFt: 30.12</p> <p><b>Included Accessory</b> 922062 Single 304 stainless steel grid (12" x 20") 3</p>	<p><b>219650</b> ECOE61K3L0</p>	<p><b>24,300.00</b></p>



SkyLine ProS Boilerless Ovens 62- Electric

Description	Code	USD
<p>SKYLINE ProS OVEN 6 FULL SHEET PANS (18" X 26")TOUCH-ELECTRIC 208V - BOILERLESS</p> <p>21.40 electric kW 208 V 3 60 Hz WxDxH 42 15/16"x 38 1/4"x 31 13/16" Shipping weight lbs: 354 CuFt: 44.95</p> <p><b>Included Accessory</b> 922076 Aisi 304 stainless steel grid (18" x 26") 3</p>	<p><b>219651</b> ECOE62K3L0</p>	<p><b>34,472.00</b></p>
<p>SKYLINE ProS OVEN 6 FULL SHEET PANS (18" X 26")TOUCH-ELECTRIC 480V - BOILERLESS</p> <p>21.40 electric kW 480 V 3 60 Hz WxDxH 42 15/16"x 38 1/4"x 31 13/16" Shipping weight lbs: 354 CuFt: 44.95</p> <p><b>Included Accessory</b> 922076 Aisi 304 stainless steel grid (18" x 26") 3</p>	<p><b>219641</b> ECOE62K310</p>	<p><b>34,472.00</b></p>



## Combi Ovens and Blast Chillers

### SkyLine ProS Boilerless Ovens

#### SkyLine ProS Boilerless Ovens 101- Electric

Description	Code	USD
<p>SKYLINE ProS OVEN 10 HALF SHEET PANS (13" X 18") OR 10 HOTEL PANS (12" X 20")TOUCH-ELECTRIC 480V -BOILERLESS</p> <p>19 electric kW 480 V 3 60 Hz WxDxH 34 1/8"x 30 1/2"x 41 5/8" Shipping weight lbs: 339 CuFt: 36.87</p> <p><b>Included Accessory</b> 922062 Single 304 stainless steel grid (12" x 20") 5</p>	<p><b>219642</b> ECOIE101K310</p>	<p><b>\$ 31,081.39</b></p>
<p>SKYLINE ProS OVEN 10 HALF SHEET PANS (13" X 18") OR 10 HOTEL PANS (12" X 20")TOUCH-ELECTRIC 208V -BOILERLESS</p> <p>19 electric kW 208 V 3 60 Hz WxDxH 34 1/8"x 30 1/2"x 41 5/8" Shipping weight lbs: 339 CuFt: 36.87</p> <p><b>Included Accessory</b> 922062 Single 304 stainless steel grid (12" x 20") 5</p>	<p><b>219652</b> ECOIE101K3L0</p>	<p><b>\$ 31,081.39</b></p>



#### SkyLine ProS Boilerless Ovens 102- Electric

Description	Code	USD
<p>SKYLINE ProS OVEN 10 FULL SHEET PANS (18" X 26")TOUCH-ELECTRIC 480V - BOILERLESS</p> <p>35.40 electric kW 480 V 3 60 Hz WxDxH 42 15/16"x 38 1/4"x 41 5/8" Shipping weight lbs: 487 CuFt: 56.18</p> <p><b>Included Accessory</b> 922076 Aisi 304 stainless steel grid (18" x 26") 5</p>	<p><b>219643</b> ECOIE102K310</p>	<p><b>39,744.7\$</b></p>
<p>SKYLINE ProS OVEN 10 FULL SHEET PANS (18" X 26")TOUCH-ELECTRIC 208V - BOILERLESS</p> <p>35.40 electric kW 208 V 3 60 Hz WxDxH 42 15/16"x 38 1/4"x 41 5/8" Shipping weight lbs: 441 CuFt: 55.91</p> <p><b>Included Accessory</b> 922076 Aisi 304 stainless steel grid (18" x 26") 5</p>	<p><b>219653</b> ECOIE102K3L0</p>	<p><b>39,744.7\$</b></p>



SkyLine ProS Boilerless Ovens 201- Electric

Description	Code	USD
<p>SKYLINE ProS OVEN 20 HALF SHEET PANS (13" X 18") OR 20 HOTEL PANS (12" X 20")TOUCH-ELECTRIC 208V -BOILERLESS</p> <p>37.70 electric kW 208 V 3 60 Hz WxDxH 35 7/8"x 34 1/32"x 70 5/8" Shipping weight lbs: 794 CuFt: 64.50</p> <p><b>Included Accessory</b></p> <p>922062 Single 304 stainless steel grid (12" x 20") 10 922753 20 Tray Rack Trolley, Half Sheet Pans, 2 ½" (63mm) pitch for 201 ovens and blast chillers 1</p>	<p><b>219654</b> ECO201K3L0</p>	<p><b>\$ 52,555.81</b></p>
<p>SKYLINE ProS OVEN 20 HALF SHEET PANS (13" X 18") OR 20 HOTEL PANS (12" X 20")TOUCH-ELECTRIC 480V -BOILERLESS</p> <p>37.70 electric kW 480 V 3 60 Hz WxDxH 35 7/8"x 34 1/32"x 70 5/8" Shipping weight lbs: 794 CuFt: 64.50</p> <p><b>Included Accessory</b></p> <p>922062 Single 304 stainless steel grid (12" x 20") 10 922753 20 Tray Rack Trolley, Half Sheet Pans, 2 ½" (63mm) pitch for 201 ovens and blast chillers 1</p>	<p><b>219644</b> ECO201K3I0</p>	<p><b>\$ 52,555.81</b></p>



SkyLine ProS Boilerless Ovens 202- Electric

Description	Code	USD
<p>SKYLINE ProS OVEN 20 FULL SHEET PANS (18" X 26")TOUCH-ELECTRIC 208V - BOILERLESS</p> <p>65.40 electric kW 208 V 3 60 Hz WxDxH 45 3/4"x 42 "x 70 5/8" Shipping weight lbs: 853 CuFt: 97.94</p> <p><b>Included Accessory</b></p> <p>922076 Aisi 304 stainless steel grid (18" x 26") 10 922757 20 Tray Rack Trolley, Full Sheet Pans, 2 ½" (63mm) pitch for 202 ovens and blast chillers 1</p>	<p><b>219655</b> ECO202K3L0</p>	<p><b>\$ 75,160.45</b></p>



## Combi Ovens and Blast Chillers

### SkyLine ProS Boilerless Ovens

◀◀ (SkyLine ProS Boilerless Ovens 202- Electric)

Description	Code	USD
<p>SKYLINE ProS OVEN 20 FULL SHEET PANS (18" X 26")TOUCH-ELECTRIC 480V - BOILERLESS</p> <p>65.40 electric kW 480 V 3 60 Hz WxDxH 45 3/4"x 42 "x 70 5/8" Shipping weight lbs: 1047 CuFt: 97.81</p> <p><b>Included Accessory</b></p> <p>922076 Aisi 304 stainless steel grid (18" x 26") 10 922757 20 Tray Rack Trolley, Full Sheet Pans, 2 1 1/2" (63mm) pitch for 202 ovens and blast chillers</p>	<p><b>219645</b> ECOE202K310</p>	<p><b>\$ 75,160.45</b></p>



### SkyLine ProS Boilerless Ovens 61 - Gas

Description	Code	USD
<p>SKYLINE ProS OVEN 6 HALF SHEET PANS (13" X 18") OR 6 HOTEL PANS (12" X 20")TOUCH-GAS 120V-BOILERLESS</p> <p>1.10 electric kW 120 V 1 60 Hz WxDxH 34 1/8"x 30 1/2"x 31 13/16" Shipping weight lbs: 328 CuFt: 30.12</p> <p><b>Included Accessory</b></p> <p>922062 Single 304 stainless steel grid (12" x 20") 3</p>	<p><b>219680</b> ECOG61K300</p>	<p><b>25,430.2\$</b></p>



### SkyLine ProS Boilerless Ovens 62 - Gas

Description	Code	USD
<p>SKYLINE ProS OVEN 6 FULL SHEET PANS (18" X 26")TOUCH-GAS 120V -BOILERLESS</p> <p>1.50 electric kW 120 V 1 60 Hz WxDxH 42 15/16"x 38 1/4"x 31 13/16" Shipping weight lbs: 419 CuFt: 45.21</p> <p><b>Included Accessory</b></p> <p>922076 Aisi 304 stainless steel grid (18" x 26") 3</p>	<p><b>219681</b> ECOG62K300</p>	<p><b>37,862.7\$</b></p>



**SkyLine ProS Boilerless Ovens 101 - Gas**

Description	Code	USD
<p>SKYLINE ProS OVEN 10 HALF SHEET PANS (13" X 18") OR 10 HOTEL PANS (12" X 20")TOUCH-GAS 120V-BOILERLESS</p> <p>1.10 electric kW 120 V 1 60 Hz                      WxDxH 34 1/8"x 30 1/2"x 41 5/8"                      Shipping weight lbs: 356 CuFt: 36.87</p> <p><b>Included Accessory</b>                      922062 Single 304 stainless steel grid (12" x 20") 5</p>	<p><b>219682</b>                      ECOG101K300</p>	<p><b>35,602.3\$</b></p>



**SkyLine ProS Boilerless Ovens 102 - Gas**

Description	Code	USD
<p>SKYLINE ProS OVEN 10 FULL SHEET PANS (18" X 26")TOUCH-GAS 120V -BOILERLESS</p> <p>1.50 electric kW 120 V 1 60 Hz                      WxDxH 42 15/16"x 38 1/4"x 41 5/8"                      Shipping weight lbs: 472 CuFt: 55.91</p> <p><b>Included Accessory</b>                      922076 Aisi 304 stainless steel grid (18" x 26") 5</p>	<p><b>219683</b>                      ECOG102K300</p>	<p><b>\$ 48,701.29</b></p>



**SkyLine ProS Boilerless Ovens 201 - Gas**

Description	Code	USD
<p>SKYLINE ProS OVEN 20 HALF SHEET PANS (13" X 18") OR 20 HOTEL PANS (12" X 20")TOUCH-GAS 120V-BOILERLESS</p> <p>1.80 electric kW 120 V 1 60 Hz                      WxDxH 35 7/8"x 34 1/32"x 70 5/8"                      Shipping weight lbs: 794 CuFt: 64.50</p> <p><b>Included Accessory</b>                      922062 Single 304 stainless steel grid (12" x 20") 10                      922753 20 Tray Rack Trolley, Half Sheet Pans, 2 1/2" (63mm) pitch for 201 ovens and blast chillers 1</p>	<p><b>219684</b>                      ECOG201K300</p>	<p><b>60,467.4\$</b></p>



## Combi Ovens and Blast Chillers

### SkyLine ProS Boilerless Ovens

#### SkyLine ProS Boilerless Ovens 202 - Gas

Description	Code	USD
<p>SKYLINE ProS OVEN 20 FULL SHEET PANS (18" X 26")TOUCH-GAS 120V -BOILERLESS</p> <p>2.50 electric kW 120 V 1 60 Hz                      WxDxH 45 3/4"x 42 "x 70 5/8"                      Shipping weight lbs: 959 CuFt: 97.94</p> <p><b>Included Accessory</b></p> <p>922076 Aisi 304 stainless steel grid (18" x 26") 10                      922757 20 Tray Rack Trolley, Full Sheet Pans, 2 1                      1/2" (63mm) pitch for 202 ovens and blast chillers</p>	<p><b>219685</b>                      ECOG202K300</p>	<p><b>86,462.7\$</b></p>



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

Description	Code	USD
<p>SKYLINE Pro DIGITAL OVEN 6 HALF SHEET PANS (13" X 18") OR 6 HOTEL PANS (12" X 20") ELECTRIC 208V -BOILERLESS</p> <p>11.10 electric kW 208 V 3 60 Hz                      WxDxH 34 1/8"x 30 1/2"x 31 13/16"                      Shipping weight lbs: 281 CuFt: 29.64</p> <p><b>Included Accessory</b>                      922062 Single 304 stainless steel grid (12" x 20") 3</p>	<p><b>219930</b>                      ECOE61C2L0</p>	<p><b>\$ 18,648.83</b></p>



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

Description	Code	USD
<p>SKYLINE Pro DIGITAL OVEN 6 FULL SHEET PANS (18" X 26")ELECTRIC 208V - BOILERLESS</p> <p>21.40 electric kW 208 V 3 60 Hz                      WxDxH 42 15/16"x 38 1/4"x 31 13/16"                      Shipping weight lbs: 395 CuFt: 45.21</p> <p><b>Included Accessory</b>                      922076 Aisi 304 stainless steel grid (18" x 26") 3</p>	<p><b>219931</b>                      ECOE62C2L0</p>	<p><b>\$ 28,255.81</b></p>



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

Description	Code	USD
<p>SKYLINE Pro DIGITAL OVEN 10 HALF SHEET PANS (13" X 18") OR 10 HOTEL PANS (12" X 20") ELECTRIC 208V -BOILERLESS</p> <p>19 electric kW 208 V 3 60 Hz                      WxDxH 34 1/8"x 30 1/2"x 41 5/8"                      Shipping weight lbs: 351 CuFt: 36.87</p> <p><b>Included Accessory</b>                      922062 Single 304 stainless steel grid (12" x 20") 5</p>	<p><b>219932</b>                      ECOE101C2L0</p>	<p><b>26,560.4\$</b></p>





## Combi Ovens and Blast Chillers

### SkyLine Pro Digital Boilerless Ovens

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

Description	Code	USD
<p>SKYLINE Pro DIGITAL OVEN 10 FULL SHEET PANS (18" X 26")ELECTRIC 208V - BOILERLESS</p> <p>35.40 electric kW 208 V 3 60 Hz                      WxDxH 42 15/16"x 38 1/4"x 41 5/8"                      Shipping weight lbs: 472 CuFt: 56.18</p> <p><b>Included Accessory</b>                      922076 Aisi 304 stainless steel grid (18" x 26") 5</p>	<p><b>219933</b>                      ECOE102C2L0</p>	<p><b>\$ 34,146.88</b></p>



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

Description	Code	USD
<p>SKYLINE Pro DIGITAL OVEN 6 HALF SHEET PANS (13" X 18") OR 6 HOTEL PANS (12" X 20")-GAS 120V -BOILERLESS</p> <p>1.10 electric kW 120 V 1 60 Hz                      WxDxH 34 1/8"x 30 1/2"x 31 13/16"                      Shipping weight lbs: 303 CuFt: 29.64</p> <p><b>Included Accessory</b>                      922062 Single 304 stainless steel grid (12" x 20") 3</p>	<p><b>219960</b>                      ECOG61C200</p>	<p><b>22,039.5\$</b></p>



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

Description	Code	USD
<p>SKYLINE Pro DIGITAL OVEN 6 FULL SHEET PANS (18" X 26")GAS 120V -BOILERLESS</p> <p>1.50 electric kW 120 V 1 60 Hz                      WxDxH 42 15/16"x 38 1/4"x 31 13/16"                      Shipping weight lbs: 406 CuFt: 45.21</p> <p><b>Included Accessory</b>                      922076 Aisi 304 stainless steel grid (18" x 26") 3</p>	<p><b>219961</b>                      ECOG62C200</p>	<p><b>\$ 33,341.86</b></p>



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

Description	Code	USD
<p>SKYLINE Pro DIGITAL OVEN 10 HALF SHEET PANS (13" X 18") OR 10 HOTEL PANS (12" X 20")-GAS 120V -BOILERLESS</p> <p>1.10 electric kW 120 V 1 60 Hz                      WxDxH 34 1/8"x 30 1/2"x 41 5/8"                      Shipping weight lbs: 346 CuFt: 36.87</p> <p><b>Included Accessory</b>                      922062 Single 304 stainless steel grid (12" x 20") 5</p>	<p><b>219962</b>                      ECOG101C200</p>	<p><b>\$ 32,211.62</b></p>



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

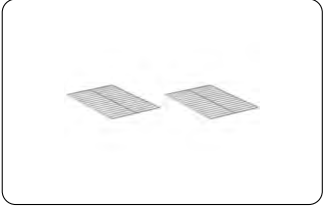
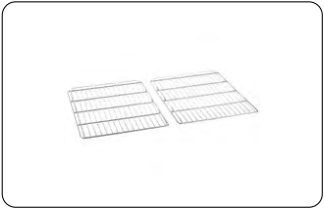



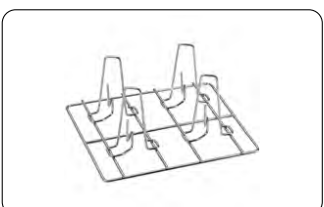
Description	Code	USD
<p>SKYLINE Pro DIGITAL OVEN 10 FULL SHEET PANS (18" X 26")GAS 120V -BOILERLESS</p> <p>1.50 electric kW 120 V 1 60 Hz                      WxDxH 42 15/16"x 38 1/4"x 41 5/8"                      Shipping weight lbs: 461 CuFt: 55.91</p> <p><b>Included Accessory</b>                      922076 Aisi 304 stainless steel grid (18" x 26") 5</p>	<p><b>219963</b>                      ECOG102C200</p>	<p><b>39,744.7\$</b></p>



## Combi Ovens and Blast Chillers

### Accessories for SkyLine Ovens

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

Description	Code	USD	
<p>Pair of half size oven racks, type 304 stainless steel</p> <p>WxDxH 12 13/16"x 20 7/8"x 0 1/2"</p> <p>Shipping weight lbs: 4 CuFt: 0.19</p>	<p><b>922017</b> 2GRSS11</p>	<p><b>\$ 59.70</b></p>	
<p>Pair of 304 stainless steel full-size grids (18" x 26")</p> <p>WxDxH 20 7/8"x 25 9/16"x 0 15/16"</p> <p>Shipping weight lbs: 11 CuFt: 0.34</p>	<p><b>922175</b> 2GRSS21</p>	<p><b>\$ 98.08</b></p>	
<p>Single 304 stainless steel grid (12" x 20")</p> <p>WxDxH 12 13/16"x 20 7/8"x 0 3/8"</p> <p>Shipping weight lbs: 4 CuFt: 0.51</p>	<p><b>922062</b> GRSSGN11</p>	<p><b>\$ 57.65</b></p>	
<p>Aisi 304 stainless steel grid (18" x 26")</p> <p>WxDxH 25 9/16"x 20 7/8"x 0 3/8"</p> <p>Shipping weight lbs: 6 CuFt: 0.51</p>	<p><b>922076</b> GRSSGN21</p>	<p><b>\$ 93.13</b></p>	
<p>Multipurpose hook</p> <p>WxDxH 2 "x 0 3/16"x 11 13/16"</p> <p>Shipping weight lbs: 2 CuFt: 0.04</p>	<p><b>922348</b> MUHO</p>	<p><b>\$ 168.52</b></p>	
<p>Stainless steel 304 grids (GN 1/2) with spikes, fits 4 chickens</p> <p>WxDxH 10 7/16"x 12 13/16"x 5 1/2"</p> <p>Shipping weight lbs: 4 CuFt: 1.22</p>	<p><b>922086</b> GR4CH12</p>	<p><b>\$ 62.09</b></p>	



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

Description	Code	USD	
<p>Grid for whole chicken 1/1GN (8 per grid - 2.6 lbs each)</p> <p>WxDxH 12 13/16"x 20 7/8"x 6 "</p> <p>Shipping weight lbs: 3 CuFt: 1.22</p>	<p><b>922266</b> GR8CH11</p>	<p><b>\$ 88.70</b></p>	
<p>Chicken racks, pair (2) (fits 8 chickens per rack)</p> <p>WxDxH 12 13/16"x 20 7/8"x 6 "</p> <p>Shipping weight lbs: 7 CuFt: 1.22</p>	<p><b>922036</b> GRPA8CH</p>	<p><b>\$ 175.17</b></p>	
<p>Grid for whole duck (8 per grid - 1,8kg each), GN 1/1</p> <p>WxDxH 12 13/16"x 20 7/8"x 10 3/16"</p> <p>Shipping weight lbs: 4 CuFt: 2.48</p>	<p><b>922362</b> GR8DU11</p>	<p><b>\$ 201.78</b></p>	
<p>Grease collection tray (4") for 61 and 101 ovens</p> <p>WxDxH 22 13/16"x 13 3/8"x 4 5/16"</p> <p>Shipping weight lbs: 7 CuFt: 0.97</p>	<p><b>922321</b> GRCOTRLO11</p>	<p><b>\$ 778.30</b></p>	
<p>Grease collection tray (2 2/5") for 62 and 102 ovens</p> <p>WxDxH 20 7/8"x 29 1/8"x 4 5/16"</p> <p>Shipping weight lbs: 9 CuFt: 1.52</p>	<p><b>922357</b> GRCOTRLO21</p>	<p><b>\$ 1,827.12</b></p>	
<p>Pair of frying baskets</p> <p>WxDxH 20 7/8"x 12 13/16"x 1 9/16"</p> <p>Shipping weight lbs: 5 CuFt: 0.66</p>	<p><b>922239</b> 2FRBAOV</p>	<p><b>\$ 241.69</b></p>	

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## Combi Ovens and Blast Chillers

### Accessories for SkyLine Ovens

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

Description	Code	USD	
Non-stick U-pan (12" x 10" x 3/4") WxDxH 12 13/16"x 10 7/16"x 0 13/16" Shipping weight lbs: 2 CuFt: 0.06	<b>925009</b> NOSTUPA1220	<b>\$ 93.13</b>	
Non-stick U-pan (12" x 10" x 1 1/2") WxDxH 12 13/16"x 10 7/16"x 1 9/16" Shipping weight lbs: 2 CuFt: 0.13	<b>925010</b> NOSTUPA1240	<b>\$ 102.00</b>	
Non-stick U-pan (12" x 10" x 2 1/2") WxDxH 12 13/16"x 10 7/16"x 2 3/8" Shipping weight lbs: 2 CuFt: 0.19	<b>925011</b> NOSTUPA1260	<b>\$ 110.87</b>	
Non-stick universal pan (12" x 20" x 3/4") WxDxH 20 7/8"x 12 13/16"x 0 13/16" Shipping weight lbs: 3 CuFt: 0.13	<b>925000</b> NOSTUPA1120	<b>\$ 174.06</b>	
6 NON-STICK U-PAN (12" X 20" X 3/4") WxDxH 20 7/8"x 13 "x 0 13/16" Shipping weight lbs: 15 CuFt: 0.88	<b>925012</b> 6NOSTUP20	<b>\$ 910.24</b>	
Non-stick universal pan (12" x 20" x 1 1/2") WxDxH 20 7/8"x 12 13/16"x 1 9/16" Shipping weight lbs: 3 CuFt: 0.26	<b>925001</b> NOSTUPA1140	<b>\$ 204.00</b>	

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

Description	Code	USD	
<p>6 NON-STICK U-PAN (12"X20"X1 1/2")</p> <p>WxDxH 20 7/8"x 12 13/16"x 1 9/16"</p> <p>Shipping weight lbs: 3 CuFt: 0.25</p>	<p><b>925013</b> 6NOSTUP40</p>	<p><b>\$ 1,103.15</b></p>	
<p>Non-stick universal pan (12" x 20" x 2 1/2")</p> <p>WxDxH 20 7/8"x 12 13/16"x 2 3/8"</p> <p>Shipping weight lbs: 4 CuFt: 0.45</p>	<p><b>925002</b> NOSTUPA1160</p>	<p><b>\$ 215.09</b></p>	
<p>6 NON-STICK U-PAN (12"X20"X2 1/2")</p> <p>WxDxH 20 7/8"x 13 "x 2 3/8"</p> <p>Shipping weight lbs: 3 CuFt: 0.40</p>	<p><b>925014</b> 6NOSTUP60</p>	<p><b>\$ 1,171.89</b></p>	
<p>Frying griddle double sided (ribbed/smooth) 12" x 20"</p> <p>WxDxH 12 13/16"x 20 7/8"x 0 3/16"</p> <p>Shipping weight lbs: 5 CuFt: 0.14</p>	<p><b>925003</b> GRDOFA11</p>	<p><b>\$ 204.00</b></p>	
<p>Aluminum combi oven grill (12" x 20")</p> <p>WxDxH 12 13/16"x 20 7/8"x 0 1/2"</p> <p>Shipping weight lbs: 4 CuFt: 0.13</p>	<p><b>925004</b> GRALI1</p>	<p><b>\$ 298.24</b></p>	
<p>Mesh grilling grid (12" x 20")</p> <p>WxDxH 12 13/16"x 20 7/8"x 0 3/8"</p> <p>Shipping weight lbs: 7 CuFt: 0.13</p>	<p><b>922713</b> GRMEGR</p>	<p><b>\$ 277.17</b></p>	

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## Combi Ovens and Blast Chillers

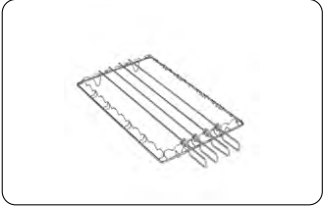
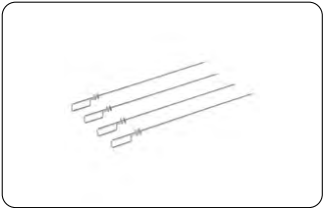

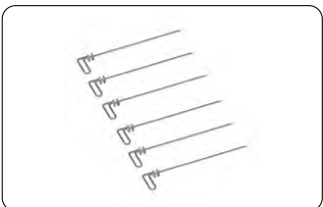

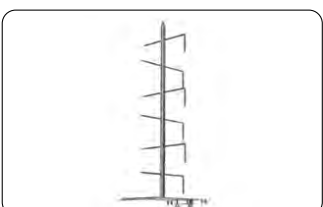
### Accessories for SkyLine Ovens

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

Description	Code	USD	
<p>Tray for traditional static cooking, H=100mm (12' x 20")</p> <p>WxDxH 12 13/16"x 20 7/8"x 3 15/16" Shipping weight lbs: 9 CuFt: 0.77</p>	<p><b>922746</b> TRSTCO</p>	<p><b>\$ 508.89</b></p>	
<p>Egg fryer for 8 eggs (12" X 20")</p> <p>WxDxH 12 13/16"x 20 7/8"x 0 11/16" Shipping weight lbs: 3 CuFt: 0.19</p>	<p><b>925005</b> FRPAN8EPH11</p>	<p><b>\$ 180.72</b></p>	
<p>Flat baking tray with 2 edges (12" x 20")</p> <p>WxDxH 12 13/16"x 20 7/8"x 0 3/8" Shipping weight lbs: 2 CuFt: 0.14</p>	<p><b>925006</b> FLBATR2ED11</p>	<p><b>\$ 95.35</b></p>	
<p>Flat dehydration tray, (12" x 20")</p> <p>WxDxH 20 7/8"x 12 13/16"x 0 1/16" Shipping weight lbs: 9 CuFt: 0.20</p>	<p><b>922652</b> DETR11FL</p>	<p><b>\$ 309.33</b></p>	
<p>Dehydration tray, (12" x 20"), H=2/3"</p> <p>WxDxH 20 7/8"x 12 13/16"x 0 13/16" Shipping weight lbs: 9 CuFt: 0.20</p>	<p><b>922651</b> DETR1120MM</p>	<p><b>\$ 343.69</b></p>	
<p>Baking tray for (4) baguettes (12" x 20")</p> <p>WxDxH 12 13/16"x 20 7/8"x 0 15/16" Shipping weight lbs: 2 CuFt: 0.25</p>	<p><b>925007</b> BATR4BA11</p>	<p><b>\$ 95.35</b></p>	

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

Description	Code	USD	
<p>Kit universal skewer rack &amp; (4) long skewer ovens (TANDOOR)</p> <p>WxDxH 20 7/8"x 12 13/16"x 2 3/16"</p> <p>Shipping weight lbs: 4 CuFt: 0.55</p>	<p><b>922324</b> ISKPA4LOSK</p>	<p><b>\$ 498.91</b></p>	
<p>Skewers for ovens, (4) 24" long (TANDOOR)</p> <p>WxDxH 9 7/16"x 0 1/16"x 24 3/16"</p> <p>Shipping weight lbs: 2 CuFt: 0.37</p>	<p><b>922327</b> 4LOSK</p>	<p><b>\$ 311.54</b></p>	
<p>Kit universal skewer rack &amp; (6) long skewer ovens (TANDOOR)</p> <p>WxDxH 20 7/8"x 12 13/16"x 2 3/16"</p> <p>Shipping weight lbs: 4 CuFt: 0.55</p>	<p><b>922325</b> ISKPA6SHSK</p>	<p><b>\$ 588.72</b></p>	
<p>Skewers for ovens, (6) 14" short (TANDOOR)</p> <p>WxDxH 9 7/16"x 0 1/16"x 14 "</p> <p>Shipping weight lbs: 2 CuFt: 0.37</p>	<p><b>922328</b> 6SHSK</p>	<p><b>\$ 398.02</b></p>	
<p>Universal skewer pan for ovens (TANDOOR)</p> <p>WxDxH 20 7/8"x 12 13/16"x 2 3/16"</p> <p>Shipping weight lbs: 3 CuFt: 0.55</p>	<p><b>922326</b> UNSK</p>	<p><b>\$ 219.52</b></p>	
<p>Spit for lamb or suckling pig (up to 26lbs) for 61,101,201</p> <p>WxDxH 6 1/4"x 10 3/8"x 23 5/8"</p> <p>Shipping weight lbs: 4 CuFt: 1.48</p>	<p><b>922709</b> SPLAPII2KG</p>	<p><b>\$ 440.15</b></p>	

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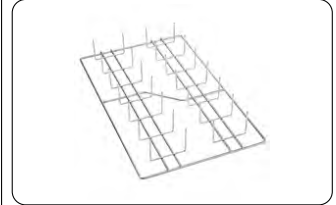


## Combi Ovens and Blast Chillers

### Accessories for SkyLine Ovens

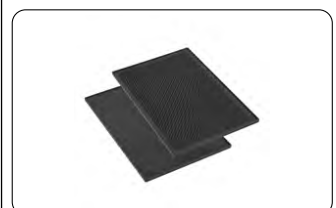
◀◀ (Cooking Solutions - Half and Full Size Sheet Pans)

Description	Code	USD
<p>Potato baker GN 1/1 for 28 potatoes (12"X20")</p> <p>WxDxH 12 13/16"x 20 7/8"x 3 3/8" Shipping weight lbs: 4 CuFt: 0.76</p>	<p><b>925008</b> POBA28PO</p>	<p><b>\$ 186.26</b></p>








### Cooking Solutions - Bakery & Pastry Trays

Description	Code	USD
<p>Pastry grid 16" x 24"</p> <p>WxDxH 23 5/8"x 15 3/4"x 0 1/2" Shipping weight lbs: 4 CuFt: 0.19</p>	<p><b>922264</b> GRSSPA4X6</p>	<p><b>\$ 237.37</b></p>
<p>Baguette tray, made of perforated aluminum, silicon coated, 16" x 24"</p> <p>WxDxH 15 3/4"x 23 5/8"x 1 1/2" Shipping weight lbs: 7 CuFt: 0.34</p>	<p><b>922189</b> PEALSIBATR</p>	<p><b>\$ 146.58</b></p>
<p>Perforated baking tray, made of perforated aluminum, 16" x 24"</p> <p>WxDxH 15 3/4"x 23 5/8"x 0 13/16" Shipping weight lbs: 4 CuFt: 0.17</p>	<p><b>922190</b> PEALBATR</p>	<p><b>\$ 89.26</b></p>
<p>Baking tray, made of aluminum 16" x 24"</p> <p>WxDxH 15 3/4"x 23 5/8"x 0 13/16" Shipping weight lbs: 4 CuFt: 0.17</p>	<p><b>922191</b> ALBATR4ED4X6</p>	<p><b>\$ 84.77</b></p>
<p>Double-face griddle, one side ribbed and one side smooth, 400x600mm</p> <p>WxDxH 15 3/4"x 23 5/8"x 0 9/16" Shipping weight lbs: 11 CuFt: 0.17</p>	<p><b>922747</b> GRDOFA4X6</p>	<p><b>\$ 336.65</b></p>



Cooking Solutions - Chicken System


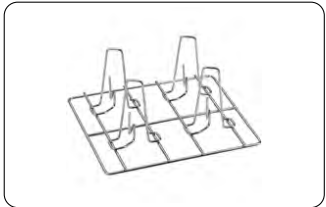
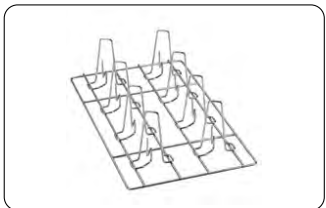
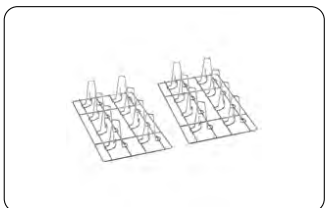
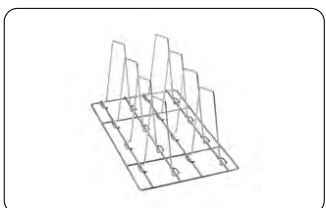
Description	Code	USD	
Reinforced tray rack with wheels, lowest support dedicated to a grease collection tray for 101 oven pitch: 2 1/2" WxDxH 15 3/8"x 20 "x 28 5/8" Shipping weight lbs: 20 CuFt: 5.83	<b>922694</b> RETR101I	<b>\$ 1,253.93</b>	
Grease collection kit for 61,62,101,102 cupboard base (trolley with 2 tanks, open/close device and drain) WxDxH 17 9/16"x 20 1/4"x 19 7/16" Shipping weight lbs: 73 CuFt: 6.80	<b>922619</b> GRCOKCUI12I	<b>\$ 3,222.97</b>	
Grease collection kit for open base (2 tanks, open/close device and drain) WxDxH 16 5/16"x 12 15/16"x 9 1/2" Shipping weight lbs: 40 CuFt: 13.21	<b>922639</b> GRCOKOP	<b>\$ 831.52</b>	
Trolley for grease collection kit WxDxH 17 9/16"x 20 1/4"x 13 13/16" Shipping weight lbs: 66 CuFt: 7.28	<b>922752</b> TRTG	<b>\$ 2,766.19</b>	
Trolley with 2 tanks for grease collection WxDxH 17 9/16"x 20 1/4"x 19 7/16" Shipping weight lbs: 66 CuFt: 7.28	<b>922638</b> TR2TG	<b>\$ 2,686.36</b>	
Grease collection tray (4") for 61 and 101 ovens WxDxH 22 13/16"x 13 3/8"x 4 5/16" Shipping weight lbs: 7 CuFt: 0.97	<b>922321</b> GRCOTRLO1I	<b>\$ 778.30</b>	




## Combi Ovens and Blast Chillers

### Accessories for SkyLine Ovens

◀◀ (Cooking Solutions - Chicken System)

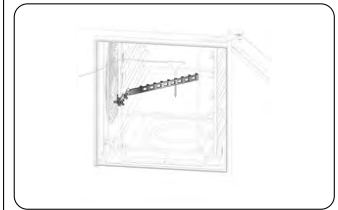
Description	Code	USD	
Grease collection tray (2 2/5") for 62 and 102 ovens WxDxH 20 7/8"x 29 1/8"x 4 5/16" Shipping weight lbs: 9 CuFt: 1.52	<b>922357</b> GRCOTRLO21	<b>\$ 1,827.12</b>	
Stainless steel 304 grids (GN 1/2) with spikes, fits 4 chickens WxDxH 10 7/16"x 12 13/16"x 5 1/2" Shipping weight lbs: 4 CuFt: 1.22	<b>922086</b> GR4CH12	<b>\$ 62.09</b>	
Grid for whole chicken 1/1GN (8 per grid - 2.6 lbs each) WxDxH 12 13/16"x 20 7/8"x 6 " Shipping weight lbs: 3 CuFt: 1.22	<b>922266</b> GR8CH11	<b>\$ 88.70</b>	
Chicken racks, pair (2) (fits 8 chickens per rack) WxDxH 12 13/16"x 20 7/8"x 6 " Shipping weight lbs: 7 CuFt: 1.22	<b>922036</b> GRPA8CH	<b>\$ 175.17</b>	
Grid for whole duck (8 per grid - 1,8kg each), GN 1/1 WxDxH 12 13/16"x 20 7/8"x 10 3/16" Shipping weight lbs: 4 CuFt: 2.48	<b>922362</b> GR8DU11	<b>\$ 201.78</b>	

### Cooking Solutions - Smoker

Description	Code	USD	
Smoker for ovens WxDxH 8 11/16"x 8 11/16"x 3 3/8" Shipping weight lbs: 3 CuFt: 0.32	<b>922338</b> VOSM	<b>\$ 659.67</b>	

**Cooking Solutions - Food Probe**

Description	Code	USD
<p>USB Probe for sous-vide cooking (only for Touchline ovens)</p> <p>WxDxH 6 5/16"x 6 11/16"x 3 9/16"</p> <p>Shipping weight lbs: 1 CuFt: 0.14</p>	<p><b>922281</b> USBPR</p>	<p><b>\$ 551.02</b></p>
<p>Probe holder for liquids</p> <p>WxDxH 17 1/16"x 1 9/16"x 1 7/16"</p> <p>Shipping weight lbs: 2 CuFt: 0.04</p>	<p><b>922714</b> PRHOLI</p>	<p><b>\$ 169.63</b></p>
<p>USB single point probe</p> <p>WxDxH 6 5/16"x 6 11/16"x 3 9/16"</p> <p>Shipping weight lbs: 1 CuFt: 0.14</p>	<p><b>922390</b> USBPROBE</p>	<p><b>\$ 639.63</b></p>



**Installation Solutions - Bases and Supports**







Description	Code	USD
<p>Open base with tray support for 61 &amp; 101 combi oven</p> <p>WxDxH 34 1/16"x 27 3/4"x 30 5/16"</p> <p>Shipping weight lbs: 77 CuFt: 21.45</p>	<p><b>922612</b> OPBATRSU61011</p>	<p><b>\$ 1,300.50</b></p>
<p>Open base with tray support for 62 &amp; 102 combi oven</p> <p>WxDxH 42 13/16"x 35 1/2"x 30 5/16"</p> <p>Shipping weight lbs: 150 CuFt: 35.98</p>	<p><b>922613</b> OPBATRSU61021</p>	<p><b>\$ 1,696.30</b></p>
<p>Cupboard base with tray support for 61 &amp; 101 combi oven</p> <p>WxDxH 34 1/8"x 30 1/2"x 30 5/16"</p> <p>Shipping weight lbs: 179 CuFt: 25.06</p>	<p><b>922614</b> CUBATR61011</p>	<p><b>\$ 3,716.34</b></p>



## Combi Ovens and Blast Chillers

### Accessories for SkyLine Ovens

◀◀ (Installation Solutions - Bases and Supports)

Description	Code	USD	
<p>Cupboard base with tray support for 62 &amp; 102 combi oven</p> <p>WxDxH 42 15/16"x 38 1/4"x 30 5/16"</p> <p>Shipping weight lbs: 243 CuFt: 38.73</p>	<p><b>922616</b> CUBATR61021</p>	<p><b>\$ 4,046.73</b></p>	
<p>Tray support for 61 &amp; 101 oven base</p> <p>WxDxH 1 13/16"x 24 7/16"x 17 5/16"</p> <p>Shipping weight lbs: 7 CuFt: 0.47</p>	<p><b>922690</b> TRSU61011</p>	<p><b>\$ 368.09</b></p>	
<p>Tray support for 62 &amp; 102 oven base</p> <p>WxDxH 1 3/4"x 32 3/16"x 17 5/16"</p> <p>Shipping weight lbs: 13 CuFt: 0.58</p>	<p><b>922692</b> TRSU61021</p>	<p><b>\$ 508.89</b></p>	
<p>Bakery/pastry runners 400x600mm for 6 &amp; 10 GN 1/1 oven base</p> <p>WxDxH 2 11/16"x 24 7/16"x 17 5/16"</p> <p>Shipping weight lbs: 7 CuFt: 0.83</p>	<p><b>922702</b> PARU61011OVBA</p>	<p><b>\$ 634.17</b></p>	
<p>Caster kit for base for 61, 62, 101 and 102 oven bases only</p> <p>WxDxH 3 15/16"x 3 3/8"x 6 1/4"</p> <p>Shipping weight lbs: 9 CuFt: 1.73</p>	<p><b>922003</b> WHK6101121</p>	<p><b>\$ 174.06</b></p>	
<p>Wall support for 61 oven</p> <p>WxDxH 34 5/16"x 30 3/4"x 34 3/16"</p> <p>Shipping weight lbs: 75 CuFt: 19.93</p>	<p><b>922643</b> WASU611</p>	<p><b>\$ 2,215.17</b></p>	

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◀◀ (Installation Solutions - Bases and Supports)

Description	Code	USD
Wall support for 62 oven WxDxH 43 1/8"x 38 1/2"x 34 3/16" Shipping weight lbs: 2 CuFt: 12.33	<b>922644</b> WASU621	<b>\$ 2,215.17</b>
Wall support for 101 oven WxDxH 34 5/16"x 30 3/4"x 44 1/16" Shipping weight lbs: 2 CuFt: 12.33	<b>922645</b> WASU1011	<b>\$ 2,215.17</b>



Handling Solutions - Half and Full Size Sheet Pans







Description	Code	USD
Slide-in rack with handle for 61 and 101 combi oven WxDxH 16 1/8"x 25 11/16"x 1 5/8" Shipping weight lbs: 11 CuFt: 0.69	<b>922610</b> SLRAHA61011	<b>\$ 401.35</b>
Slide-in rack with handle for 62, and 102 combi oven WxDxH 24 7/8"x 32 5/8"x 1 5/8" Shipping weight lbs: 15 CuFt: 0.98	<b>922605</b> SLRAHA61021	<b>\$ 746.15</b>
Trolley for slide-in rack for 61 and 101 combi oven and blast chiller freezer WxDxH 19 1/16"x 35 15/16"x 37 3/8" Shipping weight lbs: 95 CuFt: 20.13	<b>922626</b> TRSLRA61011	<b>\$ 1,378.10</b>
Trolley for slide-in rack for 62 & 102 ovens and 102 blast chiller. WxDxH 27 "x 40 11/16"x 37 3/8" Shipping weight lbs: 117 CuFt: 32.63	<b>922627</b> TRSLRA61021	<b>\$ 1,947.97</b>



## Combi Ovens and Blast Chillers







### Accessories for SkyLine Ovens

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

Description	Code	USD	
<p>6 Tray Rack with wheels, Half Sheet Pans, 2 ½" (65mm) pitch for 61 ovens and blast chillers</p> <p>WxDxH 15 5/16"x 20 "x 18 3/16"</p> <p>Shipping weight lbs: 18 CuFt: 5.10</p>	<p><b>922600</b> TRRAWH611</p>	<p><b>\$ 869.21</b></p>	
<p>5 Tray Rack with wheels, Half Sheet Pans, 3" (80mm) pitch, for 61 ovens and blast chillers</p> <p>WxDxH 15 5/16"x 20 "x 18 3/16"</p> <p>Shipping weight lbs: 15 CuFt: 5.10</p>	<p><b>922606</b> TRRAWH511</p>	<p><b>\$ 1,052.15</b></p>	
<p>6 Tray Rack with wheels, Full Sheet Pans, 2 ½" (65mm) pitch for 62 ovens</p> <p>WxDxH 23 3/8"x 24 3/4"x 18 3/4"</p> <p>Shipping weight lbs: 20 CuFt: 11.89</p>	<p><b>922700</b> TRRAWH621</p>	<p><b>\$ 1,390.30</b></p>	
<p>5 Tray Rack with wheels, Full Size Sheet Pans, 3" (80mm) pitch for 62 ovens</p> <p>WxDxH 23 3/8"x 24 3/4"x 18 3/4"</p> <p>Shipping weight lbs: 20 CuFt: 8.90</p>	<p><b>922611</b> TRRAWH521</p>	<p><b>\$ 1,372.56</b></p>	
<p>10 Tray Rack with wheels, Half Sheet Pans, 2 ½" (65mm) pitch for 101 ovens and blast chillers</p> <p>WxDxH 15 5/16"x 20 "x 28 1/2"</p> <p>Shipping weight lbs: 21 CuFt: 5.10</p>	<p><b>922601</b> TRRAWH1011</p>	<p><b>\$ 1,118.67</b></p>	
<p>8 Tray Rack with wheels, Half Sheet Pans, 3" (80mm) pitch, for 101 ovens and blast chillers</p> <p>WxDxH 15 5/16"x 20 "x 28 1/2"</p> <p>Shipping weight lbs: 21 CuFt: 5.10</p>	<p><b>922602</b> TRRAWH811</p>	<p><b>\$ 1,279.43</b></p>	

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

Description	Code	USD	
<p>10 Tray Rack with wheels, Full Sheet Pans, 2 ½" (65mm) pitch for 102 ovens and blast chillers</p> <p>WxDxH 23 3/8"x 24 3/4"x 28 1/2"</p> <p>Shipping weight lbs: 31 CuFt: 9.51</p>	<p><b>922603</b> TRRAWH1021</p>	<p><b>\$ 1,350.39</b></p>	
<p>8 Tray Rack with wheels, Full Size Sheet Pans, 3" (80mm) pitch for 102 ovens and blast chillers</p> <p>WxDxH 23 3/8"x 24 3/4"x 28 1/2"</p> <p>Shipping weight lbs: 29 CuFt: 9.51</p>	<p><b>922604</b> TRRAWH821</p>	<p><b>\$ 1,333.76</b></p>	
<p>20 Tray Rack Trolley, Half Sheet Pans, 2 ½" (63mm) pitch for 201 ovens and blast chillers</p> <p>WxDxH 21 7/16"x 31 1/8"x 66 15/16"</p> <p>Shipping weight lbs: 123 CuFt: 33.48</p>	<p><b>922753</b> TRRA201163C</p>	<p><b>\$ 3,654.25</b></p>	
<p>16 Tray Rack Trolley, Half Sheet Pans, 3" (80mm) pitch for 201 ovens and blast chillers</p> <p>WxDxH 21 7/16"x 31 1/8"x 66 15/16"</p> <p>Shipping weight lbs: 119 CuFt: 33.48</p>	<p><b>922754</b> TRRA161180C</p>	<p><b>\$ 4,567.81</b></p>	
<p>Trolley with tray rack, 201 combi oven, h=80mm (3 1/6")</p> <p>WxDxH 21 7/16"x 31 1/8"x 66 15/16"</p> <p>Shipping weight lbs: 126 CuFt: 33.62</p>	<p><b>922683</b> TRRA161184</p>	<p><b>\$ 4,567.81</b></p>	
<p>20 Tray Rack Trolley, Full Sheet Pans, 2 ½" (63mm) pitch for 202 ovens and blast chillers</p> <p>WxDxH 28 3/16"x 36 7/16"x 66 15/16"</p> <p>Shipping weight lbs: 170 CuFt: 52.24</p>	<p><b>922757</b> TRRA202163C</p>	<p><b>\$ 4,853.85</b></p>	







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## Combi Ovens and Blast Chillers

### Accessories for SkyLine Ovens

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

Description	Code	USD	
<p>16 Tray Rack Trolley, Full Sheet Pans, 3" (80mm) pitch for 202 ovens and blast chillers</p> <p>WxDxH 28 3/16"x 36 7/16"x 66 15/16" Shipping weight lbs: 165 CuFt: 52.24</p>	<p><b>922758</b> TRRA162180C</p>	<p><b>\$ 4,853.85</b></p>	
<p>Trolley with tray rack, 202 combi oven, h=85mm (3 1/3")</p> <p>WxDxH 28 3/16"x 36 7/16"x 66 15/16" Shipping weight lbs: 141 CuFt: 52.13</p>	<p><b>922686</b> TRRA162184</p>	<p><b>\$ 4,853.85</b></p>	
<p>Fixed tray rack, 61 combi oven, h= h=85mm (3 1/3")</p> <p>WxDxH 2 3/4"x 20 9/16"x 19 3/4" Shipping weight lbs: 2 CuFt: 0.85</p>	<p><b>922740</b> FITRRA511</p>	<p><b>\$ 776.08</b></p>	
<p>Fixed tray rack, 62 combi oven, h= h=85mm (3 1/3")</p> <p>WxDxH 2 3/4"x 25 7/8"x 19 3/4" Shipping weight lbs: 18 CuFt: 6.18</p>	<p><b>922681</b> FITRRA521</p>	<p><b>\$ 904.69</b></p>	
<p>Fixed tray rack, 101 combi oven, h= h=85mm (3 1/3")</p> <p>WxDxH 2 3/4"x 20 9/16"x 29 9/16" Shipping weight lbs: 2 CuFt: 1.24</p>	<p><b>922741</b> FITRRA811</p>	<p><b>\$ 1,107.58</b></p>	
<p>Fixed tray rack, 102 combi oven, h= h=85mm (3 1/3")</p> <p>WxDxH 2 3/4"x 25 7/8"x 29 9/16" Shipping weight lbs: 2 CuFt: 1.47</p>	<p><b>922742</b> FITRRA821</p>	<p><b>\$ 1,273.89</b></p>	

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

Description	Code	USD
Kit compatibility for aos/easyline trolley (produced till 2019) with SkyLine/Magistar 201 combi oven WxDxH 3 1/2"x 25 7/8"x 1 5/8" Shipping weight lbs: 8 CuFt: 0.30	<b>922769</b> ADTRRACK11	<b>\$ 215.93</b>
Kit compatibility for aos/easyline trolley (produced till 2019) with SkyLine/Magistar 20 GN 2/1 combi oven WxDxH 2 5/8"x 31 7/16"x 2 1/16" Shipping weight lbs: 8 CuFt: 0.30	<b>922770</b> ADTRRACK21	<b>\$ 220.84</b>
Kit compatibility for aos/easyline 20 GN oven with SkyLine/Magistar trolleys WxDxH 2 15/16"x 1 7/8"x 0 11/16" Shipping weight lbs: 1 CuFt: 0.25	<b>922771</b> ADTRRACKTR	<b>\$ 63.80</b>

**Handling Solutions - Banqueting**

Description	Code	USD
Slide-in rack with handle for 61 and 101 combi oven WxDxH 16 1/8"x 25 11/16"x 1 5/8" Shipping weight lbs: 11 CuFt: 0.69	<b>922610</b> SLRAHA61011	<b>\$ 401.35</b>
Slide-in rack with handle for 62, and 102 combi oven WxDxH 24 7/8"x 32 5/8"x 1 5/8" Shipping weight lbs: 15 CuFt: 0.98	<b>922605</b> SLRAHA61021	<b>\$ 746.15</b>
Trolley for slide-in rack for 61 and 101 combi oven and blast chiller freezer WxDxH 19 1/16"x 35 15/16"x 37 3/8" Shipping weight lbs: 95 CuFt: 20.13	<b>922626</b> TRSLRA61011	<b>\$ 1,378.10</b>









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## Combi Ovens and Blast Chillers







### Accessories for SkyLine Ovens

◀◀ (Handling Solutions - Banqueting)

Description	Code	USD	
<p>Trolley for slide-in rack for 62 &amp; 102 ovens and 102 blast chiller.</p> <p>WxDxH 27 "x 40 11/16"x 37 3/8" Shipping weight lbs: 117 CuFt: 32.63</p>	<p><b>922627</b> TRSLRA61021</p>	<p><b>\$ 1,947.97</b></p>	
<p>Banquet rack with wheels holding 30 plates for 101 oven and blast chiller freezer, 65mm pitch (2 1/2")</p> <p>WxDxH 15 3/8"x 25 9/16"x 27 15/16" Shipping weight lbs: 40 CuFt: 7.42</p>	<p><b>922648</b> BARAW30PL1011</p>	<p><b>\$ 1,858.17</b></p>	
<p>Banquet rack with wheels 23 plates for 101 oven and blast chiller freezer, 85mm pitch</p> <p>WxDxH 15 3/8"x 25 9/16"x 27 15/16" Shipping weight lbs: 33 CuFt: 7.42</p>	<p><b>922649</b> BARAW23PL1011</p>	<p><b>\$ 1,750.63</b></p>	
<p>Banquet rack with wheels holding 51 plates for 102 oven and blast chiller freezer, 75mm pitch (3" 1/3")</p> <p>WxDxH 23 7/16"x 30 11/16"x 27 5/8" Shipping weight lbs: 53 CuFt: 12.71</p>	<p><b>922650</b> BARAW51PL1021</p>	<p><b>\$ 3,756.25</b></p>	
<p>201 Banquet trolley for oven and blast chiller for 54 plates holding, 3" (74mm) pitch</p> <p>WxDxH 19 15/16"x 33 7/16"x 67 1/2" Shipping weight lbs: 123 CuFt: 33.48</p>	<p><b>922756</b> TRBA54PL2011C</p>	<p><b>\$ 4,567.81</b></p>	
<p>201 Banquet trolley for combi and blast chiller for 45 plates holding, 3.5" (90mm) pitch</p> <p>WxDxH 19 15/16"x 33 7/16"x 67 1/2" Shipping weight lbs: 123 CuFt: 33.48</p>	<p><b>922763</b> TRBA45PL2011C</p>	<p><b>\$ 4,423.68</b></p>	

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◀◀ (Handling Solutions - Banqueting)

Description	Code	USD	
<p>201 Banquet trolley for combi and blast chiller for 116 plates holding, 2.5" 66mm pitch</p> <p>WxDxH 27 9/16"x 38 13/16"x 67 3/8" Shipping weight lbs: 214 CuFt: 52.24</p>	<p><b>922764</b> TRBA116PL2021C</p>	<p><b>\$ 5,820.63</b></p>	
<p>202 Banquet trolley for oven and blast chiller for 92 plates holding , 3.3" (85mm) pitch</p> <p>WxDxH 27 9/16"x 38 13/16"x 67 3/8" Shipping weight lbs: 214 CuFt: 52.24</p>	<p><b>922760</b> TRBA92PL2021C</p>	<p><b>\$ 5,820.63</b></p>	
<p>Thermal blanket for 101 oven (trolley not included)</p> <p>WxDxH 15 3/8"x 26 "x 28 3/8" Shipping weight lbs: 9 CuFt: 0.83</p>	<p><b>922364</b> THCO1011</p>	<p><b>\$ 1,288.30</b></p>	
<p>Thermal blanket for 102 oven (trolley not included)</p> <p>WxDxH 30 15/16"x 24 5/8"x 28 3/8" Shipping weight lbs: 18 CuFt: 1.51</p>	<p><b>922366</b> THCO1021</p>	<p><b>\$ 1,473.45</b></p>	
<p>Thermal blanket for 201 oven (trolley not included)</p> <p>WxDxH 15 3/16"x 26 "x 61 7/16" Shipping weight lbs: 15 CuFt: 0.61</p>	<p><b>922365</b> THCO2011</p>	<p><b>\$ 1,687.43</b></p>	
<p>Thermal blanket for 202 oven (trolley not included)</p> <p>WxDxH 24 5/8"x 30 15/16"x 61 1/32" Shipping weight lbs: 22 CuFt: 2.27</p>	<p><b>922367</b> THCO2021</p>	<p><b>\$ 1,718.47</b></p>	

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## Combi Ovens and Blast Chillers

### Accessories for SkyLine Ovens

◀◀ (Handling Solutions - Banqueting)

Description	Code	USD
Kit compatibility for aos/easyline trolley (produced till 2019) with SkyLine/Magistar 201 combi oven WxDxH 3 1/2"x 25 7/8"x 1 5/8" Shipping weight lbs: 8 CuFt: 0.30	<b>922769</b> ADTRRACK11	<b>\$ 215.93</b>
Kit compatibility for aos/easyline trolley (produced till 2019) with SkyLine/Magistar 20 GN 2/1 combi oven WxDxH 2 5/8"x 31 7/16"x 2 1/16" Shipping weight lbs: 8 CuFt: 0.30	<b>922770</b> ADTRRACK21	<b>\$ 220.84</b>
Kit compatibility for aos/easyline 20 GN oven with SkyLine/Magistar trolleys WxDxH 2 15/16"x 1 7/8"x 0 11/16" Shipping weight lbs: 1 CuFt: 0.25	<b>922771</b> ADTRRACKTR	<b>\$ 63.80</b>

### Handling Solutions - Bakery

Description	Code	USD
Slide-in rack with handle for 61 and 101 combi oven WxDxH 16 1/8"x 25 11/16"x 1 5/8" Shipping weight lbs: 11 CuFt: 0.69	<b>922610</b> SLRAHA61011	<b>\$ 401.35</b>
Slide-in rack with handle for 62, and 102 combi oven WxDxH 24 7/8"x 32 5/8"x 1 5/8" Shipping weight lbs: 15 CuFt: 0.98	<b>922605</b> SLRAHA61021	<b>\$ 746.15</b>
Trolley for slide-in rack for 61 and 101 combi oven and blast chiller freezer WxDxH 19 1/16"x 35 15/16"x 37 3/8" Shipping weight lbs: 95 CuFt: 20.13	<b>922626</b> TRSLRA61011	<b>\$ 1,378.10</b>



◀◀ (Handling Solutions - Bakery)

Description	Code	USD
Trolley for slide-in rack for 62 & 102 ovens and 102 blast chiller. WxDxH 27 "x 40 11/16"x 37 3/8" Shipping weight lbs: 117 CuFt: 32.63	<b>922627</b> TRSLRA61021	<b>\$ 1,947.97</b>
Bakery/pastry tray rack with wheels 400x600mm for 6 GN 1/1 oven and blast chiller freezer, 80mm pitch (5 runners) WxDxH 16 7/8"x 23 15/16"x 18 9/16" Shipping weight lbs: 21 CuFt: 6.92	<b>922607</b> 5BAPARAWH611	<b>\$ 979.81</b>
Bakery/pastry tray rack with wheels holding 400x600mm grids for 10 GN 1/1 oven and blast chiller freezer, 80mm pitch (8 runners) WxDxH 16 7/8"x 23 15/16"x 28 5/16" Shipping weight lbs: 29 CuFt: 10.38	<b>922608</b> 8BAPARAWH1011	<b>\$ 1,150.22</b>
Bakery/pastry tray rack with wheels 400x600mm for 10 GN 2/1 oven and blast chiller freezer, 80mm pitch (8 runners) WxDxH 16 7/8"x 23 15/16"x 28 5/16" Shipping weight lbs: 30 CuFt: 14.30	<b>922609</b> 8BAPARAWH1021	<b>\$ 1,171.52</b>
Bakery/pastry trolley with rack holding 600x400mm grids for 20 GN 1/1 oven and blast chiller freezer, 80mm pitch (16 runners) WxDxH 21 7/16"x 33 1/8"x 66 3/4" Shipping weight lbs: 119 CuFt: 33.48	<b>922761</b> TRPA2011C	<b>\$ 4,714.87</b>
Bakery/pastry rack kit for 6 GN 1/1 oven with 5 racks 400x600mm and 80mm pitch WxDxH 3 15/16"x 23 15/16"x 19 3/4" Shipping weight lbs: 13 CuFt: 1.15	<b>922655</b> 5BAPARA611	<b>\$ 723.58</b>



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## Combi Ovens and Blast Chillers

### Accessories for SkyLine Ovens

◀◀ (Handling Solutions - Bakery)

Description	Code	USD
Bakery/pastry rack kit for 10 GN 1/1 oven with 8 racks 400x600mm and 80mm pitch WxDxH 3 1/8"x 23 15/16"x 29 9/16" Shipping weight lbs: 15 CuFt: 1.39	<b>922656</b> 8BAPARA1011	<b>\$ 1,047.00</b>
Kit compatibility for aos/easyline trolley (produced till 2019) with SkyLine/Magistar 201 combi oven WxDxH 3 1/2"x 25 7/8"x 1 5/8" Shipping weight lbs: 8 CuFt: 0.30	<b>922769</b> ADTRRACK11	<b>\$ 215.93</b>
Kit compatibility for aos/easyline trolley (produced till 2019) with SkyLine/Magistar 20 GN 2/1 combi oven WxDxH 2 5/8"x 31 7/16"x 2 1/16" Shipping weight lbs: 8 CuFt: 0.30	<b>922770</b> ADTRRACK21	<b>\$ 220.84</b>
Kit compatibility for aos/easyline 20 GN oven with SkyLine/Magistar trolleys WxDxH 2 15/16"x 1 7/8"x 0 11/16" Shipping weight lbs: 1 CuFt: 0.25	<b>922771</b> ADTRRACKTR	<b>\$ 63.80</b>

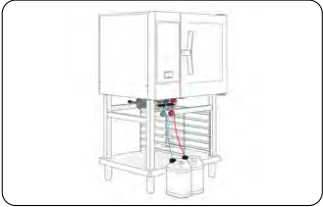





### Handling Solutions - Multipurpose

Description	Code	USD
Fixed tray rack for 6 GN 1/1 and 400x600mm grids WxDxH 5 5/16"x 23 15/16"x 19 3/4" Shipping weight lbs: 20 CuFt: 1.71	<b>922684</b> FITRRA6114X6	<b>\$ 783.10</b>
Fixed tray rack for 10 GN 1/1 and 400x600mm grids WxDxH 5 5/16"x 23 15/16"x 29 5/8" Shipping weight lbs: 31 CuFt: 2.53	<b>922685</b> FITRRA10114X6	<b>\$ 939.72</b>



**Cleaning Solutions**

Description	Code	USD	
<p>External connection kit for detergent and rinse aid</p> <p>WxDxH 8 13/16"x 10 1/8"x 3 7/8"</p> <p>Shipping weight lbs: 9 CuFt: 0.92</p>	<p><b>922618</b> EXCOKDERI</p>	<p><b>\$ 1,098.71</b></p>	
<p>HOLDER FOR DETERGENT TANK - WALL MOUNTED</p> <p>WxDxH 6 5/16"x 6 "x 6 3/8"</p> <p>Shipping weight lbs: 3 CuFt: 0.58</p>	<p><b>922386</b> HODEWA</p>	<p><b>\$ 79.83</b></p>	
<p>Detergent tank holder for open base</p> <p>WxDxH 6 5/8"x 7 1/2"x 18 1/32"</p> <p>Shipping weight lbs: 4 CuFt: 0.60</p>	<p><b>922699</b> HODEOP</p>	<p><b>\$ 102.00</b></p>	
<p>External side spray unit</p> <p>WxDxH 8 11/16"x 8 11/16"x 8 11/16"</p> <p>Shipping weight lbs: 4 CuFt: 0.38</p>	<p><b>922171</b> EXSISPUN</p>	<p><b>\$ 292.69</b></p>	

**Installation Solutions - Water Treatment**

Description	Code	USD	
<p>20 gal RO Tank for Multiple Ovens Installation</p> <p>WxDxH 16 1/32"x 16 1/32"x 32 1/64"</p> <p>Shipping weight lbs: 33 CuFt: 3.57</p>	<p><b>9R011E</b> 9R011E</p>	<p><b>\$ 643.75</b></p>	
<p>14 gal RO Tank for Stacked Units and 201/202 Ovens</p> <p>WxDxH 16 1/32"x 16 1/32"x 26 "</p> <p>Shipping weight lbs: 24 CuFt: 3.57</p>	<p><b>9R011D</b> 9R011D</p>	<p><b>\$ 515.00</b></p>	





## Combi Ovens and Blast Chillers

### Accessories for SkyLine Ovens

◀◀ (Installation Solutions - Water Treatment)

Description	Code	USD
Reverse Osmosis Water System WxDxH 26 "x 7 1/64"x 25 " Shipping weight lbs: 58 CuFt: 6.13	<b>9R011B</b> 9R011B	<b>\$ 2,678.00</b>
Reverse Osmosis System 500 GPD Impactwater w/ Booster pump WxDxH 26 "x 25 "x 5 1/16" Shipping weight lbs: -1 CuFt: -1	<b>9R011C</b> 9R011C	<b>\$ 3,090.00</b>



### Installation Solutions - Ventilation

Description	Code	USD
Riser on feet for 2 6 GN 1/1 ovens or a 6 GN 1/1 oven on base WxDxH 32 5/8"x 26 5/16"x 15 3/8" Shipping weight lbs: 21 CuFt: 8.19	<b>922632</b> RIFEST611	<b>\$ 1,126.43</b>
Flue condenser for gas oven WxDxH 16 "x 12 1/64"x 10 1/16" Shipping weight lbs: 13 CuFt: 1.09	<b>922678</b> FLCOGASOV	<b>\$ 557.20</b>
Chimney adaptor WxDxH 3 5/8"x 3 5/8"x 4 3/4" Shipping weight lbs: 2 CuFt: 0.20	<b>922706</b> CHIMADAPCKM	<b>\$ 196.30</b>
Extension for condensation tube, 37cm WxDxH 2 3/8"x 10 5/8"x 14 3/4" Shipping weight lbs: 3 CuFt: 0.25	<b>922776</b> EXTCOND	<b>\$ 399.77</b>



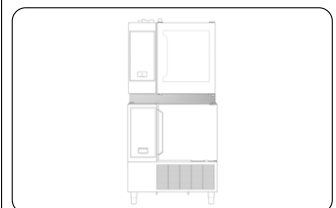
Installation Solutions - Connectivity

Description	Code	USD
<p>Wifi board (NIU)</p> <p>WxDxH 1 1/8"x 0 13/16"x 3 "</p> <p>Shipping weight lbs: 2 CuFt: 0.92</p>	<p><b>922695</b></p> <p>WIBO</p>	<p><b>\$ 120.85</b></p>
<p>Connectivity hub (router)</p> <p>0.02 electric kW 100-240 V 1N 50-60 Hz</p> <p>WxDxH 7 15/16"x 7 1/16"x 2 3/8"</p> <p>Shipping weight lbs: 2 CuFt: 0.92</p>	<p><b>922697</b></p> <p>COHURO</p>	<p><b>\$ 3,166.42</b></p>
<p>Connectivity hub (router and sim card)</p> <p>0.02 electric kW 100-240 V 1N 50-60 Hz</p> <p>WxDxH 7 15/16"x 7 1/16"x 2 3/8"</p> <p>Shipping weight lbs: 3 CuFt: 0.98</p>	<p><b>922705</b></p> <p>COHUROSIM</p>	<p><b>\$ 3,505.68</b></p>
<p>Ethernet board (NIU-LAN) for Ovens and green&amp;clean Rack Type Dishwashers</p> <p>WxDxH 1 1/8"x 0 13/16"x 3 "</p> <p>Shipping weight lbs: 2 CuFt: 0.25</p>	<p><b>922696</b></p> <p>ETHBOARD</p>	<p><b>\$ 265.74</b></p>



Installation Solutions - Stacking Kits

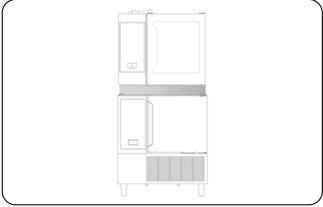
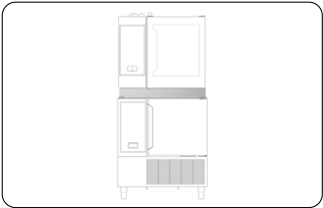




Description	Code	USD
<p>Stacking kit for gas 61 oven placed on gas 61 oven</p> <p>WxDxH 34 1/8"x 35 1/4"x 5 15/16"</p> <p>Shipping weight lbs: 104 CuFt: 19.56</p>	<p><b>922622</b></p> <p>STK611611</p>	<p><b>\$ 3,720.77</b></p>
<p>Stacking kit for gas 61 combi oven placed on gas 101 combi oven</p> <p>WxDxH 34 1/8"x 35 1/4"x 5 15/16"</p> <p>Shipping weight lbs: 104 CuFt: 19.56</p>	<p><b>922623</b></p> <p>STK6111011</p>	<p><b>\$ 3,720.77</b></p>



## Combi Ovens and Blast Chillers






### Accessories for SkyLine Ovens

◀◀ (Installation Solutions - Stacking Kits)

Description	Code	USD	
Stacking kit for electric 61/61 combi ovens or electric 61/101 combi ovens WxDxH 34 1/8"x 35 1/4"x 4 3/4" Shipping weight lbs: 110 CuFt: 19.56	<b>922620</b> STK61161011	<b>\$ 3,195.25</b>	
Stacking kit for gas 62/62 combi ovens WxDxH 42 15/16"x 43 "x 5 15/16" Shipping weight lbs: 126 CuFt: 24.33	<b>922624</b> STK621621	<b>\$ 4,297.29</b>	
Stacking kit for gas 62 combi oven placed on 102 gas combi oven WxDxH 42 15/16"x 43 "x 5 15/16" Shipping weight lbs: 126 CuFt: 24.33	<b>922625</b> STK6211021	<b>\$ 4,297.29</b>	
Stacking kit for electric 62 combi oven placed on 62 electric combi oven or 102 combi oven WxDxH 42 15/16"x 43 "x 4 3/4" Shipping weight lbs: 123 CuFt: 24.79	<b>922621</b> STK62161021	<b>\$ 3,769.55</b>	
Stacking kit for gas 6 GN 1/1 oven placed on 7kg and 15kg crosswise blast chiller freezer WxDxH 34 5/16"x 30 1/2"x 40 15/16" Shipping weight lbs: 51 CuFt: 26.69	<b>922657</b> STK611715KG	<b>\$ 3,489.05</b>	
Riser on feet for 2 6 GN 1/1 ovens or a 6 GN 1/1 oven on base WxDxH 32 5/8"x 26 5/16"x 15 3/8" Shipping weight lbs: 21 CuFt: 8.19	<b>922632</b> RIFEST611	<b>\$ 1,126.43</b>	

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◀◀ (Installation Solutions - Stacking Kits)

Description	Code	USD	
Riser on wheels for 2 stacked 61 combi ovens, height=250mm (9 6/7in) WxDxH 32 7/8"x 26 9/16"x 15 3/8" Shipping weight lbs: 27 CuFt: 8.19	<b>922635</b> RIWEST611	<b>\$ 1,085.24</b>	
Riser on feet for 2 stacked 61 combi ovens WxDxH 41 7/16"x 34 1/16"x 15 3/8" Shipping weight lbs: 29 CuFt: 12.85	<b>922633</b> RIFEST621	<b>\$ 1,119.78</b>	
Riser on wheels for 2 stacked 62 combi ovens, height=250mm (9 6/7in) WxDxH 41 5/8"x 34 5/16"x 15 3/8" Shipping weight lbs: 35 CuFt: 12.85	<b>922634</b> RIWEST621	<b>\$ 1,344.84</b>	
Wheels for stacked ovens WxDxH 3 11/16"x 4 1/16"x 5 15/16" Shipping weight lbs: 15 CuFt: 0.17	<b>922704</b> WHSTOV	<b>\$ 876.98</b>	
Trolley for mobile rack for 2 stacked 61 combi ovens on riser WxDxH 19 1/16"x 47 3/8"x 54 1/2" Shipping weight lbs: 106 CuFt: 28.16	<b>922628</b> TRMORA611S	<b>\$ 2,381.47</b>	
Trolley for mobile rack for 2 stacked 62 combi ovens on riser WxDxH 27 "x 45 "x 54 1/2" Shipping weight lbs: 139 CuFt: 43.01	<b>922629</b> TRMORA621S	<b>\$ 3,045.58</b>	



## Combi Ovens and Blast Chillers

### Accessories for SkyLine Ovens

◀◀ (Installation Solutions - Stacking Kits)

Description	Code	USD
Trolley for mobile rack for 61 on 61 or 101 combi ovens WxDxH 19 1/16"x 40 1/4"x 45 1/16" Shipping weight lbs: 110 CuFt: 23.31	<b>922630</b> TRMORA61011	<b>\$ 2,381.47</b>
Trolley for mobile rack for 62 on 62 or 102 combi ovens WxDxH 27 "x 45 "x 45 1/16" Shipping weight lbs: 139 CuFt: 35.59	<b>922631</b> TRMORA61021	<b>\$ 3,045.58</b>
Compatibility kit for installation on previous base 61,101 WxDxH 35 1/4"x 30 1/4"x 1 9/16" Shipping weight lbs: 49 CuFt: 18.45	<b>930217</b> COKGN11	<b>\$ 1,329.32</b>
Compatibility kit for installation on previous base 62,102 WxDxH 47 3/8"x 36 1/8"x 1 9/16" Shipping weight lbs: 60 CuFt: 22.95	<b>930218</b> COKGN21	<b>\$ 1,439.08</b>
Compatibility kit for installation of 61 Skyline electric combi oven on previous generation 61 electric combi oven WxDxH 35 1/4"x 30 1/4"x 6 11/16" Shipping weight lbs: 88 CuFt: 19.56	<b>922679</b> COK611	<b>\$ 1,443.52</b>
Stacking kit for 61 combi oven on 61 blast chiller freezer - height=100mm (4") WxDxH 35 1/4"x 30 1/8"x 3 15/16" Shipping weight lbs: 18 CuFt: 0.54	<b>880565</b> STK611N	<b>\$ 1,395.84</b>



◀◀ (Installation Solutions - Stacking Kits)

Description	Code	USD
Stacking kit for 61 previous oven generation on 61 Skyline blast chiller freezer - height=100mm (4") WxDxH 35 1/4"x 30 1/8"x 3 15/16" Shipping weight lbs: 18 CuFt: 0.54	<b>880586</b> OVSUPP610	<b>\$ 1,096.88</b>

Installation Solutions - Miscellaneous

Description	Code	USD
Plastic drain kit for 201 & 202 combi oven, d=50mm (2") WxDxH 12 5/8"x 41 5/16"x 3 1/8" Shipping weight lbs: 7 CuFt: 0.95	<b>922739</b> PLDRK20	<b>\$ 169.63</b>
Double-click closing catch for oven door WxDxH 0 9/16"x 2 1/16"x 0 9/16" Shipping weight lbs: 2 CuFt: 0.01	<b>922265</b> DOSTDOOPK	<b>\$ 116.41</b>
Heat shield for 61 combi oven WxDxH 2 3/4"x 30 1/2"x 27 7/8" Shipping weight lbs: 60 CuFt: 7.19	<b>922662</b> HESH611	<b>\$ 609.78</b>
Heat shield for 62 combi oven WxDxH 2 3/4"x 38 1/4"x 27 7/8" Shipping weight lbs: 64 CuFt: 8.31	<b>922665</b> HESH621	<b>\$ 820.43</b>
Heat shield for 101 combi oven WxDxH 2 3/4"x 30 1/2"x 37 3/4" Shipping weight lbs: 79 CuFt: 10.21	<b>922663</b> HESH1011	<b>\$ 666.32</b>



## Combi Ovens and Blast Chillers

### Accessories for SkyLine Ovens

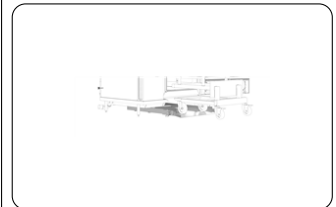
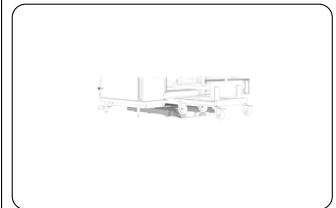
◀◀ (Installation Solutions - Miscellaneous)

Description	Code	USD	
Heat shield for 102 combi oven WxDxH 2 3/4"x 38 1/4"x 37 3/4" Shipping weight lbs: 75 CuFt: 9.25	<b>922664</b> HESH1021	<b>\$ 688.50</b>	
Heat shield for 201 combi oven WxDxH 2 3/4"x 27 7/8"x 63 1/8" Shipping weight lbs: 30 CuFt: 3.19	<b>922659</b> HESH2011	<b>\$ 1,000.04</b>	
Heat shield for 202 combi oven WxDxH 2 3/4"x 36 "x 63 1/8" Shipping weight lbs: 37 CuFt: 3.79	<b>922658</b> HESH2021	<b>\$ 1,000.04</b>	
Heat shield for stacked ovens 61 on 61 combi ovens WxDxH 2 3/4"x 30 1/2"x 60 1/2" Shipping weight lbs: 117 CuFt: 14.07	<b>922660</b> HESHSTOV611	<b>\$ 976.76</b>	
Heat shield for stacked ovens 62 on 62 combi ovens WxDxH 2 3/4"x 38 1/4"x 60 1/2" Shipping weight lbs: 121 CuFt: 16.99	<b>922666</b> HESHSTOV621	<b>\$ 1,372.56</b>	
Heat shield for stacked ovens 61 on 101 combi ovens WxDxH 2 3/4"x 30 1/2"x 70 5/16" Shipping weight lbs: 101 CuFt: 13.10	<b>922661</b> HESHSTOV61011	<b>\$ 1,033.30</b>	



◀◀ (Installation Solutions - Miscellaneous)

Description	Code	USD
<p>Heat shield for stacked ovens 62 on 102 combi ovens</p> <p>WxDxH 2 3/4"x 38 1/4"x 70 5/16"</p> <p>Shipping weight lbs: 143 CuFt: 18.84</p>	<p><b>922667</b> HESHSTOV61021</p>	<p><b>\$ 1,494.52</b></p>
<p>Levelling entry ramp for 201 combi oven</p> <p>WxDxH 25 13/16"x 36 5/8"x 2 3/8"</p> <p>Shipping weight lbs: 93 CuFt: 19.48</p>	<p><b>922715</b> LEENRA2011</p>	<p><b>\$ 2,261.73</b></p>
<p>Levelling entry ramp for 202 combi oven</p> <p>WxDxH 35 7/8"x 44 5/8"x 2 3/8"</p> <p>Shipping weight lbs: 117 CuFt: 20.34</p>	<p><b>922716</b> LEENRA2021</p>	<p><b>\$ 2,883.71</b></p>
<p>Holder for trolley handle (when trolley is in the oven) for 201 and 202 combi ovens</p> <p>WxDxH 1 5/16"x 7 7/8"x 2 3/8"</p> <p>Shipping weight lbs: 1 CuFt: 0.02</p>	<p><b>922743</b> TRHOHA20GN</p>	<p><b>\$ 85.37</b></p>
<p>4 adjustable feet with black cover for 61,62 &amp; 101,102 combi ovens, 150-200mm (5 9/10in -7 9/16in)</p> <p>WxDxH 3 3/4"x 3 3/4"x 3 15/16"</p> <p>Shipping weight lbs: 3 CuFt: 0.20</p>	<p><b>922693</b> 4ADFE610</p>	<p><b>\$ 120.85</b></p>
<p>4 adjustable feet for 61,62 &amp; 101,102 combi ovens, 100-115mm (5 9/10in -7 9/16in)</p> <p>WxDxH 2 15/16"x 2 15/16"x 3 15/16"</p> <p>Shipping weight lbs: 4 CuFt: 0.26</p>	<p><b>922688</b> KITFEETADJCKM</p>	<p><b>\$ 113.09</b></p>





## Combi Ovens and Blast Chillers

### Accessories for SkyLine Ovens

◀◀ (Installation Solutions - Miscellaneous)

Description	Code	USD
4 high adjustable feet for 61,62 & 101,102 combi ovens, 230-290mm (9in - 11 2/5in) WxDxH 2 15/16"x 2 15/16"x 9 3/16" Shipping weight lbs: 4 CuFt: 0.16	<b>922745</b> 4HIADFE610	<b>\$ 169.63</b>
4 FLANGED FEET FOR 61,62,101,102 OVENS - 2" 100-130MM WxDxH 1 1/32"x 9 1/4"x 3 15/16" Shipping weight lbs: 8 CuFt: 0.54	<b>922351</b> 4FLFE610	<b>\$ 202.89</b>
4 flanged feet for 201 and 202 combi ovens , 2", 100-130mm (4"-5") WxDxH 4 5/8"x 4 5/8"x 5 " Shipping weight lbs: 3 CuFt: 0.72	<b>922707</b> 4FLFE20	<b>\$ 339.26</b>
Adjustable wheels for 201 and 202 combi ovens WxDxH 2 "x 5 15/16"x 7 3/8" Shipping weight lbs: 9 CuFt: 0.72	<b>922701</b> ADWH20	<b>\$ 2,077.69</b>
Kit to convert from natural gas to LPG WxDxH 9 13/16"x 13 3/4"x 2 3/8" Shipping weight lbs: 2 CuFt: 0.08	<b>922670</b> GASTOLPG	<b>\$ 400.24</b>
Kit to convert from LPG to natural gas WxDxH 9 13/16"x 13 3/4"x 2 3/8" Shipping weight lbs: 2	<b>922671</b> LPGTOGAS	<b>\$ 373.63</b>



◀◀ (Installation Solutions - Miscellaneous)

Description	Code	USD
<p>Chimney adaptor</p> <p>WxDxH 3 5/8"x 3 5/8"x 4 3/4"</p> <p>Shipping weight lbs: 2 CuFt: 0.20</p>	<p><b>922706</b></p> <p>CHIMADAPCKM</p>	<p><b>\$ 196.30</b></p>
<p>Kit to fix oven to the wall</p> <p>WxDxH 1 1/8"x 3 5/16"x 7 1/8"</p> <p>Shipping weight lbs: 2 CuFt: 0.06</p>	<p><b>922687</b></p> <p>KIFIOVWA</p>	<p><b>\$ 169.63</b></p>
<p>Stainless steel drain kit for all oven sizes (61, 62, 101,102, 201,202)- dia=50mm (2")</p> <p>WxDxH 12 5/8"x 41 5/16"x 3 1/8"</p> <p>Shipping weight lbs: 18 CuFt: 0.95</p>	<p><b>922636</b></p> <p>SSDR610</p>	<p><b>\$ 820.43</b></p>
<p>Plastic drain kit for all oven sizes (61, 62, 101,102,201, 202), dia=50mm (2")</p> <p>WxDxH 12 5/8"x 41 5/16"x 3 1/8"</p> <p>Shipping weight lbs: 6 CuFt: 1.78</p>	<p><b>922637</b></p> <p>PLDRK610</p>	<p><b>\$ 169.63</b></p>
<p>Stainless steel drain kit for 201 &amp; 202 oven, d=50mm (2")</p> <p>WxDxH 12 5/8"x 41 5/16"x 3 1/8"</p> <p>Shipping weight lbs: 14 CuFt: 0.95</p>	<p><b>922738</b></p> <p>SSDRK20</p>	<p><b>\$ 788.88</b></p>
<p>Water inlet pressure reducer</p> <p>WxDxH 1 13/16"x 3 3/4"x 2 13/16"</p> <p>Shipping weight lbs: 1 CuFt: 0.14</p>	<p><b>922773</b></p> <p>PRESRED</p>	<p><b>\$ 196.30</b></p>



## Combi Ovens and Blast Chillers

### Accessories for SkyLine Ovens

◀◀ (Installation Solutions - Miscellaneous)

Description	Code	USD
Kit for installation of electric power peak management system for 6 & 10 GN Oven WxDxH 6 9/16"x 4 7/8"x 2 1/16" Shipping weight lbs: 2 CuFt: 0.92	<b>922774</b> KITINPEAK	<b>\$ 274.82</b>
Kit for installation of electric power peak management system for 20 GN Oven WxDxH 4 5/8"x 3 1/4"x 4 1/32" Shipping weight lbs: 2 CuFt: 0.92	<b>922778</b> KITINPEAK20	<b>\$ 274.82</b>

**SkyLine Chills 61 Blast Chiller - 66 lbs**

Description	Code	USD									
<p>SKYLINE Chills 66 LBS 6 HALF SHEET PANS (12" X 20") REACH-IN</p> <p>3.20 electric kW 208 V 3 60 Hz                      WxDxH 35 5/16"x 36 7/8"x 42 1/2"                      Shipping weight lbs: 423 CuFt: 44.80</p> <p><b>Included Accessory</b></p> <table border="0"> <tr> <td>880581</td> <td>Worktop for 61 blast chiller freezer</td> <td>1</td> </tr> <tr> <td>880582</td> <td>3-sensor probe for blast chiller freezer</td> <td>1</td> </tr> <tr> <td>922062</td> <td>Single 304 stainless steel grid (12" x 20")</td> <td>3</td> </tr> </table>	880581	Worktop for 61 blast chiller freezer	1	880582	3-sensor probe for blast chiller freezer	1	922062	Single 304 stainless steel grid (12" x 20")	3	<p><b>727731</b> EBFA61TQ</p>	<p><b>28,837.0\$</b></p>
880581	Worktop for 61 blast chiller freezer	1									
880582	3-sensor probe for blast chiller freezer	1									
922062	Single 304 stainless steel grid (12" x 20")	3									



**SkyLine Chills 101 Blast Chiller - 110 lbs**

Description	Code	USD						
<p>SKYLINE Chills 110 LBS 10 HALF SHEET PANS (12" X 20") REACH-IN</p> <p>4.70 electric kW 208 V 3 60 Hz                      WxDxH 35 1/4"x 37 "x 68 1/8"                      Shipping weight lbs: 556 CuFt: 71.29</p> <p><b>Included Accessory</b></p> <table border="0"> <tr> <td>880582</td> <td>3-sensor probe for blast chiller freezer</td> <td>1</td> </tr> <tr> <td>922062</td> <td>Single 304 stainless steel grid (12" x 20")</td> <td>5</td> </tr> </table>	880582	3-sensor probe for blast chiller freezer	1	922062	Single 304 stainless steel grid (12" x 20")	5	<p><b>727738</b> EBFA11Q</p>	<p><b>46,582.9\$</b></p>
880582	3-sensor probe for blast chiller freezer	1						
922062	Single 304 stainless steel grid (12" x 20")	5						



**SkyLine Chills 102 Blast Chiller - 220 lbs**

Description	Code	USD						
<p>SKYLINE Chills 220 LBS 10 FULL SHEET PANS (18" X 26") REACH-IN</p> <p>6.40 electric kW 208 V 3 60 Hz                      WxDxH 49 3/16"x 42 15/16"x 68 7/8"                      Shipping weight lbs: 778 CuFt: 106.66</p> <p><b>Included Accessory</b></p> <table border="0"> <tr> <td>880582</td> <td>3-sensor probe for blast chiller freezer</td> <td>1</td> </tr> <tr> <td>922076</td> <td>Aisi 304 stainless steel grid (18" x 26")</td> <td>5</td> </tr> </table>	880582	3-sensor probe for blast chiller freezer	1	922076	Aisi 304 stainless steel grid (18" x 26")	5	<p><b>727742</b> EBFA12Q</p>	<p><b>59,892.3\$</b></p>
880582	3-sensor probe for blast chiller freezer	1						
922076	Aisi 304 stainless steel grid (18" x 26")	5						



## Combi Ovens and Blast Chillers

### SkyLine Chills

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

Description	Code	USD
<p>SKYLINE Chills REMOTE 220 LBS 20 HALF SHEET PANS (12" X 20") ROLL-IN</p> <p>4.80 electric kW 208 V 3 60 Hz                      WxDxH 40 15/16"x 33 7/16"x 70 9/16"                      Shipping weight lbs: 511 CuFt: 79.10</p> <p><b>Included Accessory</b>                      880582 3-sensor probe for blast chiller freezer 1</p>	<p><b>727744</b>                      EBFA21RQ</p>	<p><b>77,638.2\$</b></p>









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

Description	Code	USD
<p>SKYLINE Chills REMOTE PASSTHROUGH 440 LBS 20 FULL SHEET PANS (18" X 26") ROLL-IN</p> <p>6.70 electric kW 208 V 3 60 Hz                      WxDxH 55 1/8"x 54 15/16"x 89 3/16"                      Shipping weight lbs: 1032 CuFt: 169.75</p> <p><b>Included Accessory</b>                      880582 3-sensor probe for blast chiller freezer 1</p>	<p><b>727759</b>                      EBFA22RPQ</p>	<p><b>\$ 93,165.95</b></p>
<p>SKYLINE Chills REMOTE 440 LBS 20 FULL SHEET PANS (18" X 26") ROLL-IN</p> <p>6.70 electric kW 208 V 3 60 Hz                      WxDxH 55 1/8"x 49 13/16"x 89 3/16"                      Shipping weight lbs: 1016 CuFt: 178.51</p> <p><b>Included Accessory</b>                      880582 3-sensor probe for blast chiller freezer 1</p>	<p><b>727760</b>                      EBFA22RN</p>	<p><b>84,293.0\$</b></p>
<p>SKYLINE Chills REMOTE W/ INSULATED FLOOR AND RAMP 440 LBS 20 FULL SHEET PANS (18" X 26") ROLL-IN</p> <p>6.70 electric kW 208 V 3 60 Hz                      WxDxH 55 1/8"x 49 13/16"x 89 3/16"                      Shipping weight lbs: 1032 CuFt: 178.51</p> <p><b>Included Accessory</b>                      880582 3-sensor probe for blast chiller freezer 1</p>	<p><b>727758</b>                      EBFA22RQ</p>	<p><b>88,729.4\$</b></p>



Cooking Solutions - Half and Full Size Sheet Pans

Description	Code	USD	
<p>Pair of half size oven racks, type 304 stainless steel</p> <p>WxDxH 12 13/16"x 20 7/8"x 0 1/2"</p> <p>Shipping weight lbs: 4 CuFt: 0.19</p>	<p><b>922017</b> 2GRSS11</p>	<p><b>\$ 59.70</b></p>	
<p>Pair of 304 stainless steel full-size grids (18" x 26")</p> <p>WxDxH 20 7/8"x 25 9/16"x 0 15/16"</p> <p>Shipping weight lbs: 11 CuFt: 0.34</p>	<p><b>922175</b> 2GRSS21</p>	<p><b>\$ 98.08</b></p>	
<p>Single 304 stainless steel grid (12" x 20")</p> <p>WxDxH 12 13/16"x 20 7/8"x 0 3/8"</p> <p>Shipping weight lbs: 4 CuFt: 0.51</p>	<p><b>922062</b> GRSSGN11</p>	<p><b>\$ 57.65</b></p>	
<p>Aisi 304 stainless steel grid (18" x 26")</p> <p>WxDxH 25 9/16"x 20 7/8"x 0 3/8"</p> <p>Shipping weight lbs: 6 CuFt: 0.51</p>	<p><b>922076</b> GRSSGN21</p>	<p><b>\$ 93.13</b></p>	
<p>Pair of frying baskets</p> <p>WxDxH 20 7/8"x 12 13/16"x 1 9/16"</p> <p>Shipping weight lbs: 5 CuFt: 0.66</p>	<p><b>922239</b> 2FRBAOV</p>	<p><b>\$ 241.69</b></p>	
<p>Non-stick U-pan (12" x 10" x 3/4")</p> <p>WxDxH 12 13/16"x 10 7/16"x 0 13/16"</p> <p>Shipping weight lbs: 2 CuFt: 0.06</p>	<p><b>925009</b> NOSTUPA1220</p>	<p><b>\$ 93.13</b></p>	



## Combi Ovens and Blast Chillers

### Accessories for SkyLine Chills

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



Description	Code	USD	
Non-stick U-pan (12" x 10" x 1 1/2") WxDxH 12 13/16"x 10 7/16"x 1 9/16" Shipping weight lbs: 2 CuFt: 0.13	<b>925010</b> NOSTUPA1240	<b>\$ 102.00</b>	
Non-stick U-pan (12" x 10" x 2 1/2") WxDxH 12 13/16"x 10 7/16"x 2 3/8" Shipping weight lbs: 2 CuFt: 0.19	<b>925011</b> NOSTUPA1260	<b>\$ 110.87</b>	
Non-stick universal pan (12" x 20" x 3/4") WxDxH 20 7/8"x 12 13/16"x 0 13/16" Shipping weight lbs: 3 CuFt: 0.13	<b>925000</b> NOSTUPA1120	<b>\$ 174.06</b>	
6 NON-STICK U-PAN (12" X 20" X 3/4") WxDxH 20 7/8"x 13 "x 0 13/16" Shipping weight lbs: 15 CuFt: 0.88	<b>925012</b> 6NOSTUP20	<b>\$ 910.24</b>	
Non-stick universal pan (12" x 20" x 1 1/2") WxDxH 20 7/8"x 12 13/16"x 1 9/16" Shipping weight lbs: 3 CuFt: 0.26	<b>925001</b> NOSTUPA1140	<b>\$ 204.00</b>	
6 NON-STICK U-PAN (12"X20"X1 1/2") WxDxH 20 7/8"x 12 13/16"x 1 9/16" Shipping weight lbs: 3 CuFt: 0.25	<b>925013</b> 6NOSTUP40	<b>\$ 1,103.15</b>	

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

Description	Code	USD	
<p>Non-stick universal pan (12" x 20" x 2 1/2")</p> <p>WxDxH 20 7/8"x 12 13/16"x 2 3/8"</p> <p>Shipping weight lbs: 4 CuFt: 0.45</p>	<p><b>925002</b> NOSTUPA1160</p>	<p><b>\$ 215.09</b></p>	
<p>6 NON-STICK U-PAN (12"X20"X2 1/2")</p> <p>WxDxH 20 7/8"x 13 "x 2 3/8"</p> <p>Shipping weight lbs: 3 CuFt: 0.40</p>	<p><b>925014</b> 6NOSTUP60</p>	<p><b>\$ 1,171.89</b></p>	
<p>Frying griddle double sided (ribbed/smooth) 12" x 20"</p> <p>WxDxH 12 13/16"x 20 7/8"x 0 3/16"</p> <p>Shipping weight lbs: 5 CuFt: 0.14</p>	<p><b>925003</b> GRDOFA11</p>	<p><b>\$ 204.00</b></p>	
<p>Rilsan® coated grid (12"x20")</p> <p>WxDxH 12 13/16"x 20 7/8"x 0 1/16"</p> <p>Shipping weight lbs: 4 CuFt: 0.26</p>	<p><b>881061</b> GRR111</p>	<p><b>\$ 52.70</b></p>	

Cooking Solutions - Bakery & Pastry Trays

Description	Code	USD	
<p>Pastry grid 16" x 24"</p> <p>WxDxH 23 5/8"x 15 3/4"x 0 1/2"</p> <p>Shipping weight lbs: 4 CuFt: 0.19</p>	<p><b>922264</b> GRSSPA4X6</p>	<p><b>\$ 237.37</b></p>	
<p>Baguette tray, made of perforated aluminum, silicon coated, 16" x 24"</p> <p>WxDxH 15 3/4"x 23 5/8"x 1 1/2"</p> <p>Shipping weight lbs: 7 CuFt: 0.34</p>	<p><b>922189</b> PEALSIBATR</p>	<p><b>\$ 146.58</b></p>	



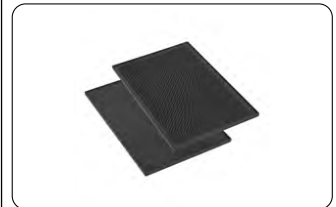


## Combi Ovens and Blast Chillers

### Accessories for SkyLine Chills

◀◀ (Cooking Solutions - Bakery & Pastry Trays)

Description	Code	USD
Perforated baking tray, made of perforated aluminum, 16" x 24" WxDxH 15 3/4"x 23 5/8"x 0 13/16" Shipping weight lbs: 4 CuFt: 0.17	<b>922190</b> PEALBATR	<b>\$ 89.26</b>
Baking tray, made of aluminum 16" x 24" WxDxH 15 3/4"x 23 5/8"x 0 13/16" Shipping weight lbs: 4 CuFt: 0.17	<b>922191</b> ALBATR4ED4X6	<b>\$ 84.77</b>
Double-face griddle, one side ribbed and one side smooth, 400x600mm WxDxH 15 3/4"x 23 5/8"x 0 9/16" Shipping weight lbs: 11 CuFt: 0.17	<b>922747</b> GRDOFA4X6	<b>\$ 336.65</b>
Bakery/pastry grid for blast chiller, lengthwise (600x400mm) WxDxH 15 3/4"x 23 5/8"x 0 13/16" Shipping weight lbs: 4 CuFt: 0.37	<b>880294</b> GRPA6X4BC	<b>\$ 394.88</b>



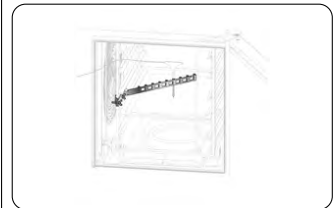
### Chilling Solutions - Food Probes

Description	Code	USD
Kit of 3 single sensor probes for blast chiller/freezers WxDxH 0 13/16"x 1 3/16"x 0 1/2" Shipping weight lbs: 2 CuFt: 0.04	<b>880567</b> SISEPR3BCF	<b>\$ 794.94</b>
3-sensor probe for blast chiller freezer WxDxH 0 13/16"x 1 3/16"x 0 1/2" Shipping weight lbs: 2 CuFt: 0.04	<b>880582</b> SEPR3BCF	<b>\$ 458.96</b>



◀◀ (Chilling Solutions - Food Probes)

Description	Code	USD
6-sensor probe for blast chiller freezer WxDxH 0 13/16"x 1 3/16"x 0 1/2" Shipping weight lbs: 2 CuFt: 0.04	<b>880566</b> SEPR6BCF	<b>\$ 626.95</b>
Probe holder for liquids WxDxH 17 1/16"x 1 9/16"x 1 7/16" Shipping weight lbs: 2 CuFt: 0.04	<b>922714</b> PRHOLI	<b>\$ 169.63</b>



Handling Solutions - Half and Full Size Sheet Pans







Description	Code	USD
Trolley for slide-in rack for 61 and 101 combi oven and blast chiller freezer WxDxH 19 1/16"x 35 15/16"x 37 3/8" Shipping weight lbs: 95 CuFt: 20.13	<b>922626</b> TRSLRA61011	<b>\$ 1,378.10</b>
Trolley for slide-in rack for 62 & 102 ovens and 102 blast chiller. WxDxH 27 "x 40 11/16"x 37 3/8" Shipping weight lbs: 117 CuFt: 32.63	<b>922627</b> TRSLRA61021	<b>\$ 1,947.97</b>
6 Tray Rack with wheels, Half Sheet Pans, 2 1/2" (65mm) pitch for 61 ovens and blast chillers WxDxH 15 5/16"x 20 "x 18 3/16" Shipping weight lbs: 18 CuFt: 5.10	<b>922600</b> TRRAWH611	<b>\$ 869.21</b>
5 Tray Rack with wheels, Half Sheet Pans, 3" (80mm) pitch, for 61 ovens and blast chillers WxDxH 15 5/16"x 20 "x 18 3/16" Shipping weight lbs: 15 CuFt: 5.10	<b>922606</b> TRRAWH511	<b>\$ 1,052.15</b>



## Combi Ovens and Blast Chillers

### Accessories for SkyLine Chills

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

Description	Code	USD	
<p>10 Tray Rack with wheels, Half Sheet Pans, 2 ½" (65mm) pitch for 101 ovens and blast chillers</p> <p>WxDxH 15 5/16"x 20 "x 28 1/2"</p> <p>Shipping weight lbs: 21 CuFt: 5.10</p>	<p><b>922601</b> TRRAWH1011</p>	<p><b>\$ 1,118.67</b></p>	
<p>8 Tray Rack with wheels, Half Sheet Pans, 3" (80mm) pitch, for 101 ovens and blast chillers</p> <p>WxDxH 15 5/16"x 20 "x 28 1/2"</p> <p>Shipping weight lbs: 21 CuFt: 5.10</p>	<p><b>922602</b> TRRAWH811</p>	<p><b>\$ 1,279.43</b></p>	
<p>10 Tray Rack with wheels, Full Sheet Pans, 2 ½" (65mm) pitch for 102 ovens and blast chillers</p> <p>WxDxH 23 3/8"x 24 3/4"x 28 1/2"</p> <p>Shipping weight lbs: 31 CuFt: 9.51</p>	<p><b>922603</b> TRRAWH1021</p>	<p><b>\$ 1,350.39</b></p>	
<p>8 Tray Rack with wheels, Full Size Sheet Pans, 3" (80mm) pitch for 102 ovens and blast chillers</p> <p>WxDxH 23 3/8"x 24 3/4"x 28 1/2"</p> <p>Shipping weight lbs: 29 CuFt: 9.51</p>	<p><b>922604</b> TRRAWH821</p>	<p><b>\$ 1,333.76</b></p>	
<p>20 Tray Rack Trolley, Half Sheet Pans, 2 ½" (63mm) pitch for 201 ovens and blast chillers</p> <p>WxDxH 21 7/16"x 31 1/8"x 66 15/16"</p> <p>Shipping weight lbs: 123 CuFt: 33.48</p>	<p><b>922753</b> TRRA201163C</p>	<p><b>\$ 3,654.25</b></p>	
<p>16 Tray Rack Trolley, Half Sheet Pans, 3" (80mm) pitch for 201 ovens and blast chillers</p> <p>WxDxH 21 7/16"x 31 1/8"x 66 15/16"</p> <p>Shipping weight lbs: 119 CuFt: 33.48</p>	<p><b>922754</b> TRRA161180C</p>	<p><b>\$ 4,567.81</b></p>	

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

Description	Code	USD
<p>Trolley with tray rack, 201 combi oven, h=80mm (3 1/6")</p> <p>WxDxH 21 7/16"x 31 1/8"x 66 15/16" Shipping weight lbs: 126 CuFt: 33.62</p>	<p><b>922683</b> TRRA161184</p>	<p><b>\$ 4,567.81</b></p>
<p>20 Tray Rack Trolley, Full Sheet Pans, 2 1/2" (63mm) pitch for 202 ovens and blast chillers</p> <p>WxDxH 28 3/16"x 36 7/16"x 66 15/16" Shipping weight lbs: 170 CuFt: 52.24</p>	<p><b>922757</b> TRRA202163C</p>	<p><b>\$ 4,853.85</b></p>
<p>16 Tray Rack Trolley, Full Sheet Pans, 3" (80mm) pitch for 202 ovens and blast chillers</p> <p>WxDxH 28 3/16"x 36 7/16"x 66 15/16" Shipping weight lbs: 165 CuFt: 52.24</p>	<p><b>922758</b> TRRA162180C</p>	<p><b>\$ 4,853.85</b></p>
<p>Trolley with tray rack, 202 combi oven, h=85mm (3 1/3")</p> <p>WxDxH 28 3/16"x 36 7/16"x 66 15/16" Shipping weight lbs: 141 CuFt: 52.13</p>	<p><b>922686</b> TRRA162184</p>	<p><b>\$ 4,853.85</b></p>
<p>5 stainless steel runners for 61 and 101 blast chiller freezer</p> <p>WxDxH 21 15/16"x 0 13/16"x 1 1/8" Shipping weight lbs: 13 CuFt: 0.37</p>	<p><b>880587</b> 5SSRU61011BCF</p>	<p><b>\$ 290.96</b></p>
<p>5 stainless steel runners for 102 blast chiller freezer</p> <p>WxDxH 27 1/4"x 0 13/16"x 1 1/8" Shipping weight lbs: 15 CuFt: 0.40</p>	<p><b>880588</b> 5SSRU1021BCF</p>	<p><b>\$ 260.22</b></p>



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## Combi Ovens and Blast Chillers

### Accessories for SkyLine Chills

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

Description	Code	USD
Slide-in rack support for 101 blast chiller freezer WxDxH 15 11/16"x 30 7/8"x 3 5/8" Shipping weight lbs: 13 CuFt: 1.56	<b>880564</b> SLRASU1011BCF	<b>\$ 782.86</b>
Slide-in rack support for 102 blast chiller freezer WxDxH 25 1/16"x 35 9/16"x 3 3/8" Shipping weight lbs: 26 CuFt: 2.42	<b>880563</b> SLRASU1021BCF	<b>\$ 1,007.95</b>
Kit compatibility for aos/easyline trolley (produced till 2019) with SkyLine/Magistar 201 combi oven WxDxH 3 1/2"x 25 7/8"x 1 5/8" Shipping weight lbs: 8 CuFt: 0.30	<b>922769</b> ADTRRACK11	<b>\$ 215.93</b>
Kit compatibility for aos/easyline trolley (produced till 2019) with SkyLine/Magistar 20 GN 2/1 combi oven WxDxH 2 5/8"x 31 7/16"x 2 1/16" Shipping weight lbs: 8 CuFt: 0.30	<b>922770</b> ADTRRACK21	<b>\$ 220.84</b>
Kit compatibility for aos/easyline 20 GN oven with SkyLine/Magistar trolleys WxDxH 2 15/16"x 1 7/8"x 0 11/16" Shipping weight lbs: 1 CuFt: 0.25	<b>922771</b> ADTRRACKTR	<b>\$ 63.80</b>









### Handling Solutions - Banqueting

Description	Code	USD
Trolley for slide-in rack for 61 and 101 combi oven and blast chiller freezer WxDxH 19 1/16"x 35 15/16"x 37 3/8" Shipping weight lbs: 95 CuFt: 20.13	<b>922626</b> TRSLRA61011	<b>\$ 1,378.10</b>



◀◀ (Handling Solutions - Banqueting)

Description	Code	USD	
<p>Trolley for slide-in rack for 62 &amp; 102 ovens and 102 blast chiller.</p> <p>WxDxH 27 "x 40 11/16"x 37 3/8" Shipping weight lbs: 117 CuFt: 32.63</p>	<p><b>922627</b> TRSLRA61021</p>	<p><b>\$ 1,947.97</b></p>	
<p>Banquet rack with wheels holding 30 plates for 101 oven and blast chiller freezer, 65mm pitch (2 1/2")</p> <p>WxDxH 15 3/8"x 25 9/16"x 27 15/16" Shipping weight lbs: 40 CuFt: 7.42</p>	<p><b>922648</b> BARAW30PL1011</p>	<p><b>\$ 1,858.17</b></p>	
<p>Banquet rack with wheels 23 plates for 101 oven and blast chiller freezer, 85mm pitch</p> <p>WxDxH 15 3/8"x 25 9/16"x 27 15/16" Shipping weight lbs: 33 CuFt: 7.42</p>	<p><b>922649</b> BARAW23PL1011</p>	<p><b>\$ 1,750.63</b></p>	
<p>Banquet rack with wheels holding 51 plates for 102 oven and blast chiller freezer, 75mm pitch ( 3" 1/3")</p> <p>WxDxH 23 7/16"x 30 11/16"x 27 5/8" Shipping weight lbs: 53 CuFt: 12.71</p>	<p><b>922650</b> BARAW51PL1021</p>	<p><b>\$ 3,756.25</b></p>	
<p>201 Banquet trolley for oven and blast chiller for 54 plates holding, 3" (74mm) pitch</p> <p>WxDxH 19 15/16"x 33 7/16"x 67 1/2" Shipping weight lbs: 123 CuFt: 33.48</p>	<p><b>922756</b> TRBA54PL2011C</p>	<p><b>\$ 4,567.81</b></p>	
<p>201 Banquet trolley for combi and blast chiller for 45 plates holding, 3.5" (90mm) pitch</p> <p>WxDxH 19 15/16"x 33 7/16"x 67 1/2" Shipping weight lbs: 123 CuFt: 33.48</p>	<p><b>922763</b> TRBA45PL2011C</p>	<p><b>\$ 4,423.68</b></p>	

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## Combi Ovens and Blast Chillers

### Accessories for SkyLine Chills

◀◀ (Handling Solutions - Banqueting)

Description	Code	USD
<p>201 Banquet trolley for combi and blast chiller for 116 plates holding, 2.5" 66mm pitch</p> <p>WxDxH 27 9/16"x 38 13/16"x 67 3/8" Shipping weight lbs: 214 CuFt: 52.24</p>	<p><b>922764</b> TRBA116PL2021C</p>	<p><b>\$ 5,820.63</b></p>
<p>202 Banquet trolley for oven and blast chiller for 92 plates holding , 3.3" (85mm) pitch</p> <p>WxDxH 27 9/16"x 38 13/16"x 67 3/8" Shipping weight lbs: 214 CuFt: 52.24</p>	<p><b>922760</b> TRBA92PL2021C</p>	<p><b>\$ 5,820.63</b></p>
<p>Slide-in rack support for 102 blast chiller freezer</p> <p>WxDxH 25 1/16"x 35 9/16"x 3 3/8" Shipping weight lbs: 26 CuFt: 2.42</p>	<p><b>880563</b> SLRASU1021BCF</p>	<p><b>\$ 1,007.95</b></p>
<p>Slide-in rack support for 101 blast chiller freezer</p> <p>WxDxH 15 11/16"x 30 7/8"x 3 5/8" Shipping weight lbs: 13 CuFt: 1.56</p>	<p><b>880564</b> SLRASU1011BCF</p>	<p><b>\$ 782.86</b></p>
<p>Kit compatibility for aos/easyline trolley (produced till 2019) with SkyLine/Magistar 201 combi oven</p> <p>WxDxH 3 1/2"x 25 7/8"x 1 5/8" Shipping weight lbs: 8 CuFt: 0.30</p>	<p><b>922769</b> ADTRRACK11</p>	<p><b>\$ 215.93</b></p>
<p>Kit compatibility for aos/easyline trolley (produced till 2019) with SkyLine/Magistar 20 GN 2/1 combi oven</p> <p>WxDxH 2 5/8"x 31 7/16"x 2 1/16" Shipping weight lbs: 8 CuFt: 0.30</p>	<p><b>922770</b> ADTRRACK21</p>	<p><b>\$ 220.84</b></p>



◀◀ (Handling Solutions - Banqueting)

Description	Code	USD
Kit compatibility for aos/easyline 20 GN oven with SkyLine/Magistar trolleys WxDxH 2 15/16"x 1 7/8"x 0 11/16" Shipping weight lbs: 1 CuFt: 0.25	<b>922771</b> ADTRRACKTR	<b>\$ 63.80</b>

**Handling Solutions - Bakery**

Description	Code	USD
Trolley for slide-in rack for 61 and 101 combi oven and blast chiller freezer WxDxH 19 1/16"x 35 15/16"x 37 3/8" Shipping weight lbs: 95 CuFt: 20.13	<b>922626</b> TRSLRA61011	<b>\$ 1,378.10</b>
Trolley for slide-in rack for 62 & 102 ovens and 102 blast chiller. WxDxH 27 "x 40 11/16"x 37 3/8" Shipping weight lbs: 117 CuFt: 32.63	<b>922627</b> TRSLRA61021	<b>\$ 1,947.97</b>
Bakery/pastry tray rack with wheels 400x600mm for 6 GN 1/1 oven and blast chiller freezer, 80mm pitch (5 runners) WxDxH 16 7/8"x 23 15/16"x 18 9/16" Shipping weight lbs: 21 CuFt: 6.92	<b>922607</b> 5BAPARAWH611	<b>\$ 979.81</b>
Bakery/pastry tray rack with wheels holding 400x600mm grids for 10 GN 1/1 oven and blast chiller freezer, 80mm pitch (8 runners) WxDxH 16 7/8"x 23 15/16"x 28 5/16" Shipping weight lbs: 29 CuFt: 10.38	<b>922608</b> 8BAPARAWH1011	<b>\$ 1,150.22</b>
Bakery/pastry tray rack with wheels 400x600mm for 10 GN 2/1 oven and blast chiller freezer, 80mm pitch (8 runners) WxDxH 16 7/8"x 23 15/16"x 28 5/16" Shipping weight lbs: 30 CuFt: 14.30	<b>922609</b> 8BAPARAWH1021	<b>\$ 1,171.52</b>



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## Combi Ovens and Blast Chillers

### Accessories for SkyLine Chills

◀◀ (Handling Solutions - Bakery)

Description	Code	USD
<p>Bakery/pastry trolley with rack holding 600x400mm grids for 20 GN 1/1 oven and blast chiller freezer, 80mm pitch (16 runners)</p> <p>WxDxH 21 7/16"x 33 1/8"x 66 3/4" Shipping weight lbs: 119 CuFt: 33.48</p>	<p><b>922761</b> TRPA2011C</p>	<p><b>\$ 4,714.87</b></p>
<p>Slide-in rack support for 101 blast chiller freezer</p> <p>WxDxH 15 11/16"x 30 7/8"x 3 5/8" Shipping weight lbs: 13 CuFt: 1.56</p>	<p><b>880564</b> SLRASU101BCF</p>	<p><b>\$ 782.86</b></p>
<p>Slide-in rack support for 102 blast chiller freezer</p> <p>WxDxH 25 1/16"x 35 9/16"x 3 3/8" Shipping weight lbs: 26 CuFt: 2.42</p>	<p><b>880563</b> SLRASU102BCF</p>	<p><b>\$ 1,007.95</b></p>
<p>Kit compatibility for aos/easyline trolley (produced till 2019) with SkyLine/Magistar 201 combi oven</p> <p>WxDxH 3 1/2"x 25 7/8"x 1 5/8" Shipping weight lbs: 8 CuFt: 0.30</p>	<p><b>922769</b> ADTRRACK11</p>	<p><b>\$ 215.93</b></p>
<p>Kit compatibility for aos/easyline trolley (produced till 2019) with SkyLine/Magistar 20 GN 2/1 combi oven</p> <p>WxDxH 2 5/8"x 31 7/16"x 2 1/16" Shipping weight lbs: 8 CuFt: 0.30</p>	<p><b>922770</b> ADTRRACK21</p>	<p><b>\$ 220.84</b></p>
<p>Kit compatibility for aos/easyline 20 GN oven with SkyLine/Magistar trolleys</p> <p>WxDxH 2 15/16"x 1 7/8"x 0 11/16" Shipping weight lbs: 1 CuFt: 0.25</p>	<p><b>922771</b> ADTRRACKTR</p>	<p><b>\$ 63.80</b></p>



Installation Solutions - Remote Units

Description	Code	USD
<p>Keeprite remote condensing unit for 201 blast chiller (only for one unit)</p> <p>12.50 electric kW 208-230 V 3 60 Hz                      WxDxH 65 1/8"x 35 15/16"x 41 7/8"                      Shipping weight lbs: 791 CuFt: 57.36</p>	<p><b>9R011L</b>                      KESB050L8-HT3D</p>	<p><b>\$ 32,285.11</b></p>
<p>Keeprite remote condensing unit for 202 blast chiller (only for one unit)</p> <p>14.10 electric kW 208-230 V 3 60 Hz                      WxDxH 75 15/16"x 45 3/4"x 45 9/16"                      Shipping weight lbs: 1087 CuFt: 93.02</p>	<p><b>9R011M</b>                      KESB080L8-HT3D</p>	<p><b>36,897.2\$</b></p>



Installation Solutions - Connectivity

Description	Code	USD
<p>Wifi board (NIU)</p> <p>WxDxH 1 1/8"x 0 13/16"x 3 "                      Shipping weight lbs: 2 CuFt: 0.92</p>	<p><b>922695</b>                      WIBO</p>	<p><b>\$ 120.85</b></p>
<p>Connectivity hub (router)</p> <p>0.02 electric kW 100-240 V 1N 50-60 Hz                      WxDxH 7 15/16"x 7 1/16"x 2 3/8"                      Shipping weight lbs: 2 CuFt: 0.92</p>	<p><b>922697</b>                      COHURO</p>	<p><b>\$ 3,166.42</b></p>
<p>Connectivity hub (router and sim card)</p> <p>0.02 electric kW 100-240 V 1N 50-60 Hz                      WxDxH 7 15/16"x 7 1/16"x 2 3/8"                      Shipping weight lbs: 3 CuFt: 0.98</p>	<p><b>922705</b>                      COHURSIM</p>	<p><b>\$ 3,505.68</b></p>
<p>Ethernet board (NIU-LAN) for Blast Chillers</p> <p>WxDxH 1 1/8"x 0 13/16"x 3 "                      Shipping weight lbs: 2 CuFt: 0.25</p>	<p><b>922392</b>                      ETHBOARD_C</p>	<p><b>\$ 370.80</b></p>



## Combi Ovens and Blast Chillers

### Accessories for SkyLine Chills

#### Installation Solutions - Stacking kits

Description	Code	USD
Stacking kit for 61 combi oven on 61 blast chiller freezer - height=100mm (4") WxDxH 35 1/4"x 30 1/8"x 3 15/16" Shipping weight lbs: 18 CuFt: 0.54	<b>880565</b> STK611N	<b>\$ 1,395.84</b>
Stacking kit for 61 previous oven generation on 61 Skyline blast chiller freezer - height=100mm (4") WxDxH 35 1/4"x 30 1/8"x 3 15/16" Shipping weight lbs: 18 CuFt: 0.54	<b>880586</b> OVSUPP610	<b>\$ 1,096.88</b>



#### Installation Solutions - Miscellaneous

Description	Code	USD
Flanged feet for blast chiller freezer WxDxH 5 1/2"x 3 3/8"x 5 15/16" Shipping weight lbs: 19 CuFt: 0.55	<b>880589</b> FLFBCF	<b>\$ 210.81</b>
Worktop for 61 blast chiller freezer WxDxH 35 5/16"x 33 1/4"x 1 9/16" Shipping weight lbs: 18 CuFt: 3.02	<b>880581</b> WO611BCF	<b>\$ 532.52</b>

MultiSlim Ovens

Description	Code	USD
MultiSlim electric compact combi oven, 6 HALF SHEET pans, boilerless with 11 humidity level settings, and automatic cleaning  6.90 electric kW 208 V 3 60 Hz WxDxH 20 7/16"x 31 5/8"x 30 5/16" Shipping weight lbs: 265 CuFt: 26.28	<b>260650</b> ECT061WL	<b>\$ 16,995.00</b>



## Combi Ovens and Blast Chillers

### Accessories for compact convection ovens

#### Accessories for compact convection ovens

Description	Code	USD
<p>Base support for stacked compact ovens</p> <p>WxDxH 18 1/2"x 24 7/16"x 12 5/8"</p> <p>Shipping weight lbs: 18 CuFt: 3.71</p>	<p><b>922368</b> BASESTK</p>	<p><b>\$ 1,030.00</b></p>
<p>Open base for compact 6x1/1GN oven</p> <p>WxDxH 18 1/2"x 24 7/16"x 31 1/2"</p> <p>Shipping weight lbs: 22 CuFt: 9.56</p>	<p><b>922369</b> STBL6</p>	<p><b>\$ 1,493.50</b></p>
<p>Tray support for compact 6x1/1GN oven - open base</p> <p>WxDxH 2 9/16"x 5 1/16"x 28 15/16"</p> <p>Shipping weight lbs: 11 CuFt: 0.24</p>	<p><b>922370</b> TRAYSUPPL</p>	<p><b>\$ 772.50</b></p>
<p>Stacking kit for compact 6x1/1GN oven</p> <p>WxDxH 30 11/16"x 23 5/8"x 2 3/16"</p> <p>Shipping weight lbs: 18 CuFt: 3.85</p>	<p><b>922371</b> STACKKITL</p>	<p><b>\$ 1,545.00</b></p>
<p>External spray unit for compact 6x1/1GN oven</p> <p>WxDxH 8 11/16"x 8 11/16"x 8 11/16"</p> <p>Shipping weight lbs: 4 CuFt: 0.49</p>	<p><b>922372</b> EXSPRAYL</p>	<p><b>\$ 283.25</b></p>
<p>1-sensor core probe for compact 6x1/1GN oven</p> <p>WxDxH 9 13/16"x 1 9/16"x 1 9/16"</p> <p>Shipping weight lbs: 2 CuFt: 0.02</p>	<p><b>922373</b> ISENSORL</p>	<p><b>\$ 412.00</b></p>



Accessories for compact convection ovens

◀◀ (Accessories for compact convection ovens)

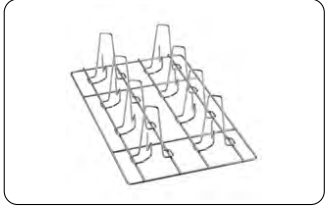
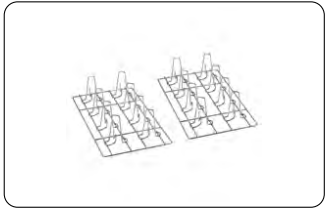



Description	Code	USD
<p>Right-hinged door for compact 6x1/1GN oven</p> <p>WxDxH 20 7/8"x 20 7/16"x 1 9/16"</p> <p>Shipping weight lbs: 13 CuFt: 0.82</p>	<p><b>922374</b> RHINGELE</p>	<p><b>\$ 515.00</b></p>
<p>Double-step door for opening compact 6x1/1GN oven</p> <p>WxDxH 3 15/16"x 3 15/16"x 3 15/16"</p> <p>Shipping weight lbs: 1 CuFt: 0.12</p>	<p><b>922377</b> DSTEPDOORL</p>	<p><b>\$ 154.50</b></p>
<p>Kit to front air filter for compact 6x1/1GN oven</p> <p>WxDxH 15 3/4"x 13 3/4"x 13 3/4"</p> <p>Shipping weight lbs: 11 CuFt: 2.24</p>	<p><b>922379</b> KITFILTER</p>	<p><b>\$ 360.50</b></p>
<p>4 high adjustable feet for compact 6x1/1GN oven</p> <p>WxDxH 16 1/8"x 7 1/2"x 5 1/2"</p> <p>Shipping weight lbs: 1 CuFt: 0.44</p>	<p><b>922395</b> 4HFEETCOM</p>	<p><b>\$ 103.00</b></p>



## Combi Ovens and Blast Chillers

### Accessories for crosswise convection ovens

#### Oven accessories - pans & grids

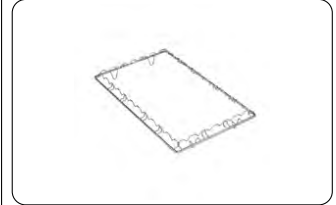
Description	Code	USD	
<p>Grid for whole chicken 1/1GN (8 per grid - 2.6 lbs each)</p> <p>WxDxH 12 13/16"x 20 7/8"x 6 "</p> <p>Shipping weight lbs: 3 CuFt: 1.22</p>	<p><b>922266</b> GR8CH11</p>	<p><b>\$ 88.70</b></p>	
<p>Chicken racks, pair (2) (fits 8 chickens per rack)</p> <p>WxDxH 12 13/16"x 20 7/8"x 6 "</p> <p>Shipping weight lbs: 7 CuFt: 1.22</p>	<p><b>922036</b> GRPA8CH</p>	<p><b>\$ 175.17</b></p>	
<p>Pair of frying baskets</p> <p>WxDxH 20 7/8"x 12 13/16"x 1 9/16"</p> <p>Shipping weight lbs: 5 CuFt: 0.66</p>	<p><b>922239</b> 2FRBAOV</p>	<p><b>\$ 241.69</b></p>	
<p>Pair of 304 stainless steel full-size grids (18" x 26")</p> <p>WxDxH 20 7/8"x 25 9/16"x 0 15/16"</p> <p>Shipping weight lbs: 11 CuFt: 0.34</p>	<p><b>922175</b> 2GRSS21</p>	<p><b>\$ 98.08</b></p>	
<p>Kit universal skewer rack &amp; (6) long skewer ovens (TANDOOR)</p> <p>WxDxH 20 7/8"x 12 13/16"x 2 3/16"</p> <p>Shipping weight lbs: 4 CuFt: 0.55</p>	<p><b>922325</b> 1SKPA6SHSK</p>	<p><b>\$ 588.72</b></p>	
<p>Grid for whole duck (8 per grid - 1,8kg each), GN 1/1</p> <p>WxDxH 12 13/16"x 20 7/8"x 10 3/16"</p> <p>Shipping weight lbs: 4 CuFt: 2.48</p>	<p><b>922362</b> GR8DU11</p>	<p><b>\$ 201.78</b></p>	



Accessories for crosswise convection ovens

◀◀ (Oven accessories - pans & grids)

Description	Code	USD
Universal skewer pan for ovens (TANDOOR) WxDxH 20 7/8"x 12 13/16"x 2 3/16" Shipping weight lbs: 3 CuFt: 0.55	<b>922326</b> UNSK	<b>\$ 219.52</b>



Oven accessories - installation

Description	Code	USD
External side spray unit WxDxH 8 11/16"x 8 11/16"x 8 11/16" Shipping weight lbs: 4 CuFt: 0.38	<b>922171</b> EXSISPUN	<b>\$ 292.69</b>



Oven accessory - other

Description	Code	USD
Smoker for ovens WxDxH 8 11/16"x 8 11/16"x 3 3/8" Shipping weight lbs: 3 CuFt: 0.32	<b>922338</b> VOSM	<b>\$ 659.67</b>





## Combi Ovens and Blast Chillers

### Accessories for blast chiller crosswise

#### Pans, grids

Description	Code	USD
<p>Rilsan® coated grid (12"x20")</p> <p>WxDxH 12 13/16"x 20 7/8"x 0 1/16"</p> <p>Shipping weight lbs: 4 CuFt: 0.26</p>	<p><b>881061</b></p> <p>GRR111</p>	<p><b>\$ 52.70</b></p>



#### Installation

Description	Code	USD
<p>Stacking kit for gas 6 GN 1/1 oven placed on 7kg and 15kg crosswise blast chiller freezer</p> <p>WxDxH 34 5/16"x 30 1/2"x 40 15/16"</p> <p>Shipping weight lbs: 51 CuFt: 26.69</p>	<p><b>922657</b></p> <p>STK611715KG</p>	<p><b>\$ 3,489.05</b></p>



Accessories for blast chiller and freezer crosswise

Pans, grids

Description	Code	USD
Rilsan® coated grid (12"x20") WxDxH 12 13/16"x 20 7/8"x 0 1/16" Shipping weight lbs: 4 CuFt: 0.26	<b>881061</b> GRR111	<b>\$ 52.70</b>



Installation

Description	Code	USD
Stacking kit for gas 6 GN 1/1 oven placed on 7kg and 15kg crosswise blast chiller freezer WxDxH 34 5/16"x 30 1/2"x 40 15/16" Shipping weight lbs: 51 CuFt: 26.69	<b>922657</b> STK611715KG	<b>\$ 3,489.05</b>



**Combi Ovens and Blast Chillers**

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**Thawing Cabinet**

**Thawing Cabinet Accessories**

Description	Code	USD
External door handle for Thawing Cabinet WxDxH 2 1/4"x 1 7/8"x 1 13/16" Shipping weight lbs: 29 CuFt: 1.59	<b>881255</b> TWHNDL	<b>\$ 196.70</b>

Rethermalizer

Description	Code	USD
Electric Freestanding Rethermalizer, 1 Well - 16 gallons (60 lt) - 208 V / 3 / 60Hz/ 25A 9 electric kW 208 V 3 60 Hz WxDxH 14 3/4"x 35 13/16"x 33 7/16" Shipping weight lbs: 181 CuFt: 19.74	<b>391351</b> E9PCEDRMC3	<b>\$ 14,690.36</b>



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## Refrigeration Equipment

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**Accessories for Roll-in and Pass-through**

Description	Code	USD
<p>20 Tray Rack Trolley, Half Sheet Pans, 2 ½" (63mm) pitch for 201 ovens and blast chillers</p> <p>WxDxH 21 7/16"x 31 1/8"x 66 15/16"</p> <p>Shipping weight lbs: 123 CuFt: 33.48</p>	<p><b>922753</b> TRRA201163C</p>	<p><b>\$ 3,654.25</b></p>
<p>202 Banquet trolley for oven and blast chiller for 92 plates holding , 3.3" (85mm) pitch</p> <p>WxDxH 27 9/16"x 38 13/16"x 67 3/8"</p> <p>Shipping weight lbs: 214 CuFt: 52.24</p>	<p><b>922760</b> TRBA92PL2021C</p>	<p><b>\$ 5,820.63</b></p>



**Accessories**

Description	Code	USD
<p>External door handle for Thawing Cabinet</p> <p>WxDxH 2 1/4"x 1 7/8"x 11 13/16"</p> <p>Shipping weight lbs: 29 CuFt: 1.59</p>	<p><b>881255</b> TWHNDL</p>	<p><b>\$ 196.70</b></p>

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Combination Vegetable Slicers and Food Processors

TrinityPro Combi Slicer/Cutter

Description	Code	USD
<p>Combined Vegetable Slicer and Cutter Mixer 2.7 qt, with transparent copolyester bowl, 1800 rpm, 2 discs included (grater 2mm, slicer 4mm), 750W, USA plug</p> <p>0.75 electric kW 115 V 1N 60 Hz WxDxH 13 11/16"x 12 15/16"x 20 3/4" Shipping weight lbs: 41 CuFt: 3.87</p> <p><b>Included Accessory</b></p> <p>650117 1 650198 1 650226 1 650229 1 650230 1 650232 1 650237 1</p>	<p><b>602156</b> COM26PUS</p>	<p><b>\$ 1,921.60</b></p>
<p>Combined Vegetable Slicer and Cutter Mixer 3.8 qt, with stainless steel bowl, 1800 rpm, 2 discs included (5/64" grater, 5/32" slicer), USA plug</p> <p>1 electric kW 115 V 1N 60 Hz WxDxH 13 11/16"x 13 1/8"x 20 3/4" Shipping weight lbs: 49 CuFt: 4.57</p> <p><b>Included Accessory</b></p> <p>650118 1 650198 1 650232 1 650233 1 650235 1 650236 1 650237 1</p>	<p><b>602161</b> COM36US</p>	<p><b>\$ 2,984.15</b></p>



Accessories for TrinityPro Combi Slicer/Cutter



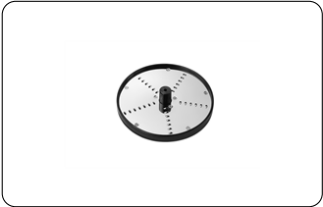



Description	Code	USD
<p>Ejector for Vegetable Slicer</p> <p>WxDxH 7 3/8"x 7 3/8"x 1 7/16" Shipping weight lbs: 2</p>	<p><b>650232</b> EJEVS</p>	<p><b>\$ 66.73</b></p>



## Food Preparation

### Combination Vegetable Slicers and Food Processors

◀◀ (Accessories for TrinityPro Combi Slicer/Cutter)

Description	Code	USD	
<p>Kit including 3 discs (slicer 2mm, slicer 5mm, grater 3mm)</p> <p>WxDxH 6 7/8"x 6 7/8"x 2 "</p> <p>Shipping weight lbs: 2</p> <p><b>Included Accessory</b></p> <p>650199 1</p> <p>650214 1</p> <p>650216 1</p>	<p><b>650196</b> SET3</p>	<p><b>\$ 430.54</b></p>	
<p>Kit including 6 discs (slicer 2mm, slicer 5mm, grater 3mm, grater 7mm, slicer 10mm, grid 10x10mm)</p> <p>WxDxH 6 7/8"x 6 7/8"x 2 "</p> <p>Shipping weight lbs: -1 CuFt: -1</p> <p><b>Included Accessory</b></p> <p>650199 1</p> <p>650207 1</p> <p>650214 1</p> <p>650216 1</p> <p>650221 1</p> <p>650223 1</p>	<p><b>650197</b> SET6</p>	<p><b>\$ 1,135.55</b></p>	
<p>Stainless steel grating disc 2 mm (dia. 175mm)</p> <p>WxDxH 6 7/8"x 6 7/8"x 2 "</p> <p>CuFt: 0.05</p>	<p><b>650198</b> J172</p>	<p><b>\$ 147.46</b></p>	
<p>Stainless steel grating disc 3 mm (dia. 175mm)</p> <p>WxDxH 6 7/8"x 6 7/8"x 2 "</p> <p>CuFt: 0.05</p>	<p><b>650199</b> J173</p>	<p><b>\$ 147.46</b></p>	
<p>Stainless steel grating disc 4 mm (dia. 175mm)</p> <p>WxDxH 6 7/8"x 6 7/8"x 2 "</p> <p>CuFt: 0.05</p>	<p><b>650205</b> J174</p>	<p><b>\$ 147.46</b></p>	
<p>Stainless steel grating disc 7 mm (dia. 175mm)</p> <p>WxDxH 6 7/8"x 6 7/8"x 2 "</p> <p>CuFt: 0.05</p>	<p><b>650207</b> J177</p>	<p><b>\$ 147.46</b></p>	



**Food Preparation**

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**Combination Vegetable Slicers and Food Processors**

◀◀ (Accessories for TrinityPro Combi Slicer/Cutter)







Description	Code	USD	
<p>Parmesan Disc</p> <p>WxDxH 6 7/8"x 6 7/8"x 2 "</p> <p>CuFt: 0.05</p>	<p><b>650208</b></p> <p>J17P</p>	<p><b>\$ 172.22</b></p>	
<p>Stainless steel shredding disc 2 mm (dia. 175mm)</p> <p>WxDxH 6 7/8"x 6 7/8"x 1 9/16"</p> <p>Shipping weight lbs: 1 CuFt: 0.04</p>	<p><b>650209</b></p> <p>AS172</p>	<p><b>\$ 172.22</b></p>	
<p>Stainless steel shredding disc 4 mm (dia. 175mm)</p> <p>WxDxH 6 7/8"x 6 7/8"x 1 9/16"</p> <p>Shipping weight lbs: 1 CuFt: 0.04</p>	<p><b>650210</b></p> <p>AS174</p>	<p><b>\$ 172.22</b></p>	
<p>Stainless steel shredding disc 8 mm for French fries (dia. 175mm)</p> <p>WxDxH 6 7/8"x 6 7/8"x 1 9/16"</p> <p>Shipping weight lbs: 1 CuFt: 0.04</p>	<p><b>650211</b></p> <p>AS178</p>	<p><b>\$ 172.22</b></p>	
<p>Stainless steel slicing disc 1 mm (dia. 175mm)</p> <p>WxDxH 6 7/8"x 6 7/8"x 1 3/16"</p> <p>Shipping weight lbs: 1 CuFt: 0.03</p>	<p><b>650213</b></p> <p>C17X1</p>	<p><b>\$ 147.46</b></p>	
<p>Stainless steel slicing disc 2 mm (dia. 175mm)</p> <p>WxDxH 6 7/8"x 6 7/8"x 1 3/16"</p> <p>Shipping weight lbs: 1 CuFt: 0.03</p>	<p><b>650214</b></p> <p>C17X2</p>	<p><b>\$ 147.46</b></p>	

▶▶

## Food Preparation

### Combination Vegetable Slicers and Food Processors

◀◀ (Accessories for TrinityPro Combi Slicer/Cutter)

Description	Code	USD	
Stainless steel slicing disc 3 mm (dia. 175mm) WxDxH 6 7/8"x 6 7/8"x 1 3/16" Shipping weight lbs: 1 CuFt: 0.03	<b>650215</b> C17X3	<b>\$ 147.46</b>	
Stainless steel slicing disc 4 mm (dia. 175mm) WxDxH 6 7/8"x 6 7/8"x 1 3/16" Shipping weight lbs: 1 CuFt: 0.03	<b>650237</b> C17X4	<b>\$ 147.46</b>	
Stainless steel slicing disc 5 mm (dia. 175mm) WxDxH 6 7/8"x 6 7/8"x 1 3/16" Shipping weight lbs: 1 CuFt: 0.03	<b>650216</b> C17X5	<b>\$ 147.46</b>	
Stainless steel slicing disc 6 mm (dia. 175mm) WxDxH 6 7/8"x 6 7/8"x 1 3/16" Shipping weight lbs: 1 CuFt: 0.03	<b>650217</b> C17X6	<b>\$ 147.46</b>	
Stainless steel wavy slicing disc 3 mm (dia. 175mm) WxDxH 6 7/8"x 6 7/8"x 1 3/16" Shipping weight lbs: 1 CuFt: 0.03	<b>650218</b> C17XW3	<b>\$ 147.46</b>	
Stainless steel wavy slicing disc 5 mm (dia. 175mm) WxDxH 6 7/8"x 6 7/8"x 1 3/16" Shipping weight lbs: 1 CuFt: 0.03	<b>650219</b> C17XW5	<b>\$ 147.46</b>	



**Food Preparation**

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**Combination Vegetable Slicers and Food Processors**

◀◀ (Accessories for TrinityPro Combi Slicer/Cutter)







Description	Code	USD
Aluminum slicing disc 8 mm (dia. 175mm) WxDxH 6 7/8"x 6 7/8"x 1 7/16" Shipping weight lbs: 1 CuFt: 0.04	<b>650220</b> C178	<b>\$ 337.97</b>
Aluminum slicing disc 10 mm (dia. 175mm) WxDxH 6 7/8"x 6 7/8"x 1 7/16" Shipping weight lbs: 1 CuFt: 0.04	<b>650221</b> C1710	<b>\$ 337.97</b>
Dicing grid 8x8 (dia 175mm) WxDxH 7 9/16"x 8 11/16"x 1 " Shipping weight lbs: 2	<b>650222</b> MT08	<b>\$ 306.76</b>
Dicing grid 10x10 (dia 175mm) WxDxH 7 9/16"x 8 11/16"x 1 " Shipping weight lbs: 2	<b>650223</b> MT10	<b>\$ 306.76</b>
Dicing kit 8mm (aluminum slicer 8mm, grid 8x8mm) (dia. 175mm) WxDxH 8 3/8"x 9 7/16"x 2 3/8" Shipping weight lbs: -1 CuFt: -1 <b>Included Accessory</b> 650220 1 650222 1	<b>650224</b> DC8	<b>\$ 613.52</b>
Dicing kit 10mm (aluminum slicer 10mm, grid 10x10 mm) (dia. 175mm) WxDxH 8 3/8"x 9 7/16"x 2 3/8" Shipping weight lbs: -1 CuFt: -1 <b>Included Accessory</b> 650221 1 650223 1	<b>650225</b> DC10	<b>\$ 613.52</b>



## Food Preparation

### Combination Vegetable Slicers and Food Processors

◀◀ (Accessories for TrinityPro Combi Slicer/Cutter)

Description	Code	USD	
<p>Cleaning tool for TRS, TRK &amp; TR210 3/16"-5/16"-3/8 " (5-8-10 mm) dicing grids</p> <p>WxDxH 5 11/16"x 5 11/16"x 1 " CuFt: 0.08</p>	<p><b>650110</b> GRID</p>	<p><b>\$ 88.26</b></p>	
<p>Storage Case for one MultiGreen/MightyGreen/TRS/TRK disc</p> <p>WxDxH 1 3/4"x 9 1/16"x 8 1/4" Shipping weight lbs: 2 CuFt: 0.12</p>	<p><b>653050</b> SBPL</p>	<p><b>\$ 39.82</b></p>	
<p>Microtoothed blade rotor for 2.6lt Cutter Mixer</p> <p>WxDxH 6 5/16"x 6 5/16"x 3 9/16" Shipping weight lbs: 1 CuFt: 0.07</p>	<p><b>650226</b> ROTMT26</p>	<p><b>\$ 245.41</b></p>	
<p>Smooth blade rotor for 2.6lt Cutter Mixer</p> <p>WxDxH 6 5/16"x 6 5/16"x 3 9/16" Shipping weight lbs: 1 CuFt: 0.07</p>	<p><b>650227</b> ROTS26</p>	<p><b>\$ 245.41</b></p>	
<p>Stainless steel bowl for 2,6lt Cutter Mixer</p> <p>WxDxH 7 7/8"x 10 5/8"x 6 1/2" Shipping weight lbs: 2</p>	<p><b>650228</b> BOL26</p>	<p><b>\$ 613.52</b></p>	
<p>Transparent copolyester bowl for 2,6lt Cutter Mixer</p> <p>WxDxH 7 7/8"x 10 5/8"x 6 1/2" Shipping weight lbs: 2</p>	<p><b>650229</b> BOLP26</p>	<p><b>\$ 306.76</b></p>	






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**Food Preparation**

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**Combination Vegetable Slicers and Food Processors**

◀◀ (Accessories for TrinityPro Combi Slicer/Cutter)

Description	Code	USD	
Scraper for 2.6lt Cutter Mixer bowl WxDxH 6 11/16"x 6 11/16"x 4 1/2" Shipping weight lbs: 2	<b>650230</b> SCR26	<b>\$ 73.19</b>	
Transparent lid for 2,6lt Cutter Mixer bowl WxDxH 8 1/16"x 8 1/16"x 2 3/4" Shipping weight lbs: -1 CuFt: -1	<b>650117</b> LID26	<b>\$ 104.41</b>	
Stainless steel bowl for 2,6lt Cutter Mixer, microtoothed rotor, lid with scraper WxDxH 7 7/8"x 10 5/8"x 9 7/16" Shipping weight lbs: 2 <b>Included Accessory</b> 650117 1 650226 1 650228 1 650230 1	<b>650231</b> RED26	<b>\$ 1,042.98</b>	
Microtoothed blade rotor for 3.6lt Cutter Mixer WxDxH 6 7/8"x 6 7/8"x 4 5/16" Shipping weight lbs: 1 CuFt: 0.07	<b>650233</b> ROTM36	<b>\$ 245.41</b>	
Smooth blade rotor for 3.6lt Cutter Mixer WxDxH 6 7/8"x 6 7/8"x 4 5/16" Shipping weight lbs: 1 CuFt: 0.07	<b>650234</b> ROTS36	<b>\$ 245.41</b>	
Stainless steel bowl for 3.6lt Cutter Mixer WxDxH 8 11/16"x 11 7/16"x 7 1/4" Shipping weight lbs: 2	<b>650235</b> BOL36	<b>\$ 767.44</b>	

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## Food Preparation

### Combination Vegetable Slicers and Food Processors

◀◀ (Accessories for TrinityPro Combi Slicer/Cutter)

Description	Code	USD
Scraper for 3.6lt Cutter Mixer bowl WxDxH 7 1/4"x 7 1/4"x 5 3/8" Shipping weight lbs: 2	<b>650236</b> SCR36	<b>\$ 75.34</b>
Transparent lid for 3,6lt Cutter Mixer bowl WxDxH 8 11/16"x 8 11/16"x 2 13/16" Shipping weight lbs: -1 CuFt: -1	<b>650118</b> LID36	<b>\$ 104.41</b>
Stainless steel bowl for 3,6lt Cutter Mixer, microtoothed rotor, lid with scraper WxDxH 8 11/16"x 11 13/16"x 10 1/4" Shipping weight lbs: -1 CuFt: -1 <b>Included Accessory</b> 650118 1 650233 1 650235 1 650236 1	<b>650145</b> RED36	<b>\$ 1,196.90</b>

## TRK45

Description	Code	USD
Vegetable Cutter/Mixer, variable speed (300-3700 RPM). Supplied with 4.7 qt stainless steel cutterbowl, BPA-free lid, bowl scraper, microtooth blade rotor and stainless steel hopper and lever, removable cutting chamber and ejector plate. 1-1/3 HP 1 electric kW 110-120 V 1N 60 Hz WxDxH 9 15/16"x 19 1/16"x 19 7/8" Shipping weight lbs: 73 CuFt: 5.73 <b>Included Accessory</b> 650099 Lid & bowl scraper, 4.7 quart, for cutter/mixer 1 653580 Microtooth blade rotor for 4.7 quart cutter/mixer 1 653589 Bowl, 4.7 quart, for cutter/mixer, stainless steel 1 653772 TRS & TRK ejector plate 1	<b>600493</b> TRK45YU	<b>\$ 5,357.85</b>





**Food Preparation**

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**Combination Vegetable Slicers and Food Processors**

**Accessories for TRK45**

Description	Code	USD	
Smooth blade rotor for 4.7 quart cutter/mixer WxDxH 7 11/16"x 7 11/16"x 6 1/16" Shipping weight lbs: 2 CuFt: 0.26	<b>653579</b> SBRK45	<b>\$ 364.18</b>	
Smooth blade rotor for 4.7 quart cutter/mixer for emulsions WxDxH 7 11/16"x 7 11/16"x 6 1/16" Shipping weight lbs: 2 CuFt: 0.26	<b>653614</b> SBRE45	<b>\$ 364.18</b>	
Microtooth blade rotor for 4.7 quart cutter/mixer WxDxH 7 11/16"x 7 11/16"x 6 1/16" Shipping weight lbs: 2 CuFt: 0.26	<b>653580</b> MBRK45	<b>\$ 364.18</b>	
Microtooth blade rotor for 4.7 quart cutter/mixer for emulsions WxDxH 7 11/16"x 7 11/16"x 6 1/16" Shipping weight lbs: 2 CuFt: 0.26	<b>650039</b> MBRE45	<b>\$ 364.18</b>	
TRS & TRK ejector plate WxDxH 7 9/16"x 7 9/16"x 1 1/4" CuFt: 0.04	<b>653772</b> EJTRS	<b>\$ 86.97</b>	
Bowl, 4.7 quart, for cutter/mixer, stainless steel WxDxH 9 1/4"x 11 1/32"x 6 5/16" Shipping weight lbs: 3 CuFt: 0.58	<b>653589</b> BXK45	<b>\$ 680.53</b>	



## Food Preparation

### Combination Vegetable Slicers and Food Processors

◀◀ (Accessories for TRK45)

Description	Code	USD
<p>Lid &amp; bowl scraper, 4.7 quart, for cutter/mixer</p> <p>WxDxH 10 1/4"x 14 9/16"x 3 1/8" Shipping weight lbs: 3 CuFt: 0.80</p>	<p><b>650099</b> LBSK245</p>	<p><b>\$ 535.95</b></p>



### TRK55

Description	Code	USD												
<p>Vegetable Cutter/Mixer, angled front, continuous feed design, variable speed (300-3700 RPM), large 3/4 moon hopper, includes 5.8 qt. stainless steel bowl, lid, bowl scraper, microtooth blade rotor, handle pusher, standard ejector, stainless steel feeding</p> <p>1.30 electric kW 110-120 V 1N 60 Hz WxDxH 9 15/16"x 19 1/16"x 19 7/8" Shipping weight lbs: 71 CuFt: 5.73</p> <p><b>Included Accessory</b></p> <table border="0"> <tr> <td>650102</td> <td>Lid &amp; bowl scraper, 5.8 quart, for cutter/mixer</td> <td>1</td> </tr> <tr> <td>653582</td> <td>Microtooth blade rotor for 5.8 quart cutter/mixer</td> <td>1</td> </tr> <tr> <td>653590</td> <td>Bowl, 5.8 quart, for cutter/mixer, stainless steel</td> <td>1</td> </tr> <tr> <td>653772</td> <td>TRS &amp; TRK ejector plate</td> <td>1</td> </tr> </table>	650102	Lid & bowl scraper, 5.8 quart, for cutter/mixer	1	653582	Microtooth blade rotor for 5.8 quart cutter/mixer	1	653590	Bowl, 5.8 quart, for cutter/mixer, stainless steel	1	653772	TRS & TRK ejector plate	1	<p><b>600494</b> TRK55YU</p>	<p><b>\$ 5,634.27</b></p>
650102	Lid & bowl scraper, 5.8 quart, for cutter/mixer	1												
653582	Microtooth blade rotor for 5.8 quart cutter/mixer	1												
653590	Bowl, 5.8 quart, for cutter/mixer, stainless steel	1												
653772	TRS & TRK ejector plate	1												



### Accessories for TRK55

Description	Code	USD
<p>Smooth blade rotor for 5.8 quart cutter/mixer</p> <p>WxDxH 8 7/16"x 8 7/16"x 6 1/16" Shipping weight lbs: 2 CuFt: 0.26</p>	<p><b>653581</b> SBRK55</p>	<p><b>\$ 364.18</b></p>




**Food Preparation**

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**Combination Vegetable Slicers and Food Processors**

◀◀ (Accessories for TRK55)

Description	Code	USD	
Smooth blade rotor for 5.8 quart cutter/mixer for emulsions WxDxH 8 7/16"x 8 7/16"x 6 1/16" Shipping weight lbs: 2 CuFt: 0.28	<b>653665</b> SBRE55	<b>\$ 364.18</b>	
Microtooth blade rotor for 5.8 quart cutter/mixer WxDxH 8 7/16"x 8 7/16"x 6 1/16" Shipping weight lbs: 2 CuFt: 0.26	<b>653582</b> MBRK55	<b>\$ 364.18</b>	
Microtooth blade rotor for 5.8 quart cutter/mixer for emulsions WxDxH 8 7/16"x 8 7/16"x 6 1/16" Shipping weight lbs: 2 CuFt: 0.26	<b>650040</b> MBRE55	<b>\$ 364.18</b>	
TRS & TRK ejector plate WxDxH 7 9/16"x 7 9/16"x 1 1/4" CuFt: 0.04	<b>653772</b> EJTRS	<b>\$ 86.97</b>	
Bowl, 5.8 quart, for cutter/mixer, stainless steel WxDxH 9 1/4"x 11 1/32"x 6 5/16" Shipping weight lbs: 4 CuFt: 0.69	<b>653590</b> BXK55	<b>\$ 680.53</b>	
Lid & bowl scraper, 5.8 quart, for cutter/mixer WxDxH 9 13/16"x 11 5/8"x 10 1/4" Shipping weight lbs: 3 CuFt: 0.86	<b>650102</b> LBSK255	<b>\$ 535.95</b>	

## Food Preparation

### Combination Vegetable Slicers and Food Processors

#### TRK70

Description	Code	USD
<p>Vegetable Cutter/Mixer, angled front, continuous feed design, variable speed (300-3700 RPM), large single feed hopper, includes 7.4 qt stainless steel bowl.</p> <p>1.50 electric kW 110-120 V 1N 60 Hz                      WxDxH 9 15/16"x 19 1/16"x 19 7/8"                      Shipping weight lbs: 71 CuFt: 5.73</p> <p><b>Included Accessory</b></p> <p>650104 Lid &amp; bowl scraper, 7.4 quart, for cutter/mixer 1</p> <p>653584 Microtooth blade rotor for 7.4 quart cutter/mixer 1</p> <p>653593 Bowl, 7.4 quart, for cutter/mixer, stainless steel 1</p> <p>653772 TRS &amp; TRK ejector plate 1</p>	<p><b>600495</b> TRK70YU</p>	<p><b>\$ 5,992.62</b></p>



#### Accessories for TRK70

Description	Code	USD
<p>Smooth blade rotor for 7.4 quart cutter/mixer</p> <p>WxDxH 8 7/16"x 8 7/16"x 7 5/8"                      Shipping weight lbs: 2 CuFt: 0.26</p>	<p><b>653583</b> SBRK70</p>	<p><b>\$ 364.18</b></p>
<p>Smooth blade rotor for 7.4 quart cutter/mixer for emulsions</p> <p>WxDxH 8 7/16"x 8 7/16"x 7 5/8"                      Shipping weight lbs: 2 CuFt: 0.26</p>	<p><b>653712</b> SBRE70</p>	<p><b>\$ 364.18</b></p>
<p>Microtooth blade rotor for 7.4 quart cutter/mixer</p> <p>WxDxH 8 7/16"x 8 7/16"x 7 5/8"                      Shipping weight lbs: 2 CuFt: 0.26</p>	<p><b>653584</b> MBRK70</p>	<p><b>\$ 364.18</b></p>
<p>Microtooth blade rotor for 7.4 quart cutter/mixer for emulsions</p> <p>WxDxH 8 7/16"x 8 7/16"x 7 5/8"                      Shipping weight lbs: 2 CuFt: 0.26</p>	<p><b>650041</b> MBRE70</p>	<p><b>\$ 364.18</b></p>



Combination Vegetable Slicers and Food Processors

◀◀ (Accessories for TRK70)

Description	Code	USD
<p>TRS &amp; TRK ejector plate</p> <p>WxDxH 7 9/16"x 7 9/16"x 1 1/4"</p> <p>CuFt: 0.04</p>	<p><b>653772</b></p> <p>EJTRS</p>	<p><b>\$ 86.97</b></p>
<p>Bowl, 7.4 quart, for cutter/mixer, stainless steel</p> <p>WxDxH 9 1/4"x 9 1/4"x 7 7/8"</p> <p>Shipping weight lbs: 4 CuFt: 0.69</p>	<p><b>653593</b></p> <p>BXK70</p>	<p><b>\$ 680.53</b></p>
<p>Lid &amp; bowl scraper, 7.4 quart, for cutter/mixer</p> <p>WxDxH 12 3/16"x 12 3/16"x 12 3/16"</p> <p>Shipping weight lbs: 3 CuFt: 0.89</p>	<p><b>650104</b></p> <p>LBSK270</p>	<p><b>\$ 535.95</b></p>



Cutting discs for TRK 45/55/70

Description	Code	USD
<p>Bistrot Pack, Stainless Steel Disc Set containing one each of: C2S 5/64" (2mm) slicing disc, C5S 3/16" (5mm) slicing disc, J2X 5/64" (2mm) grating disc</p> <p>WxDxH 8 1/16"x 8 1/16"x 1 3/8"</p> <p>Shipping weight lbs: 7 CuFt: 0.64</p> <p><b>Included Accessory</b></p> <p>650083 Slicing Disc 5/64" (2mm) (can be combined with Dicing Grids (MT) and Grids for Chips (FT)) 1</p> <p>650086 Slicing Disc 3/16" (5mm) (can be combined with Dicing Grids (MT) and Grids for Chips (FT)) 1</p> <p>653773 Grating Disc 5/64" (2mm) 1</p>	<p><b>650092</b></p> <p>SCEQXX</p>	<p><b>\$ 1,039.28</b></p>





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## Food Preparation

### Combination Vegetable Slicers and Food Processors

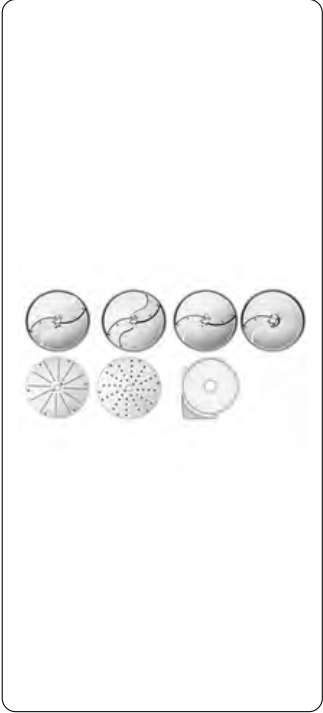



◀◀ (Cutting discs for TRK 45/55/70)

Description	Code	USD	
<p>Set of 4 Stainless Steel Discs containing one each of: C2S 5/64" (2mm) slicing disc, C5S 3/16" (5mm) slicing disc, J2X 5/64" (2mm) grating disc and J7X 9/32" (7mm) grating disc</p> <p>WxDxH 8 1/16"x 8 1/16"x 1 3/8" Shipping weight lbs: 8 CuFt: 0.67</p> <p><b>Included Accessory</b></p> <p>650083 Slicing Disc 5/64" (2mm) (can be combined with Dicing Grids (MT) and Grids for Chips (FT)) 1</p> <p>650086 Slicing Disc 3/16" (5mm) (can be combined with Dicing Grids (MT) and Grids for Chips (FT)) 1</p> <p>653773 Grating Disc 5/64" (2mm) 1</p> <p>653776 Grating Disc 9/32" (7mm) 1</p>	<p><b>650178</b> SD4CJX</p>	<p><b>\$ 1,379.55</b></p>	
<p>Gastronomy Pack, Stainless Steel Disc Set containing one each of: C2S 5/64" (2mm) slicing disc, C5S 3/16" (5mm) slicing disc, J2X 5/64" (2mm) grating disc, AS4X 5/32"x5/32" (4x4mm) shredding disc, C10PS 3/8" (10mm) presser/slicer, MT10T 3/8"x3/8" (10x10mm) dicing grid</p> <p>WxDxH 8 1/16"x 8 1/16"x 1 3/8" Shipping weight lbs: 13 CuFt: 1.12</p> <p><b>Included Accessory</b></p> <p>650077 Julienne Disc 5/32" (4mm) 1</p> <p>650083 Slicing Disc 5/64" (2mm) (can be combined with Dicing Grids (MT) and Grids for Chips (FT)) 1</p> <p>650086 Slicing Disc 3/16" (5mm) (can be combined with Dicing Grids (MT) and Grids for Chips (FT)) 1</p> <p>650160 Slicing Disc 3/8" (10mm) (can be combined with Dicing Grids (MT) and Grids for Chips (FT)) 1</p> <p>653568 Dicing Grid 3/8" x 3/8" (10 x 10mm) (can be combined with Slicing Discs [C] and Wavy Slicing Discs (CW)) 1</p> <p>653773 Grating Disc 5/64" (2mm) 1</p>	<p><b>650093</b> SCREQXX</p>	<p><b>\$ 2,165.53</b></p>	

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Combination Vegetable Slicers and Food Processors

◀◀ (Cutting discs for TRK 45/55/70)







Description	Code	USD	
<p>Set of 7 Stainless Steel Discs containing one each of: C2S 5/64" (2mm) slicing disc, C5S 3/16" (5mm) slicing disc, J2X 5/64" (2mm), J7X 9/32" (7mm) grating disc, AS4X 5/32"x5/32" (4x4mm) shredding disc, C10PSB 3/8" (10mm) presser/slicer, MT10T 3/8"x3/8" (10x10mm) dicing grid</p> <p>WxDxH 8 1/16"x 8 1/16"x 1 3/8"</p> <p>Shipping weight lbs: 13 CuFt: 1.12</p> <p><b>Included Accessory</b></p> <p>650077 Julienne Disc 5/32" (4mm) 1</p> <p>650083 Slicing Disc 5/64" (2mm) (can be combined with Dicing Grids (MT) and Grids for Chips (FT)) 1</p> <p>650086 Slicing Disc 3/16" (5mm) (can be combined with Dicing Grids (MT) and Grids for Chips (FT)) 1</p> <p>650164 Wavy Slicing Disc 3/8" (10mm) (can be combined with Dicing Grids (MT) and Grids for Chips (FT)) 1</p> <p>653568 Dicing Grid 3/8" x 3/8" (10 x 10mm) (can be combined with Slicing Discs [C] and Wavy Slicing Discs (CW)) 1</p> <p>653773 Grating Disc 5/64" (2mm) 1</p> <p>653776 Grating Disc 9/32" (7mm) 1</p>	<p><b>650179</b> SD7CJASMTX</p>	<p><b>\$ 2,491.66</b></p>	
<p>Grating Disc 5/64" (2mm)</p> <p>WxDxH 7 7/8"x 7 7/8"x 1 9/16"</p> <p>Shipping weight lbs: 1 CuFt: 0.12</p>	<p><b>653773</b> J2X</p>	<p><b>\$ 366.36</b></p>	
<p>Grating Disc 1/8" (3mm)</p> <p>WxDxH 7 7/8"x 7 7/8"x 1 9/16"</p> <p>Shipping weight lbs: 2 CuFt: 0.12</p>	<p><b>653774</b> J3X</p>	<p><b>\$ 366.36</b></p>	
<p>Grating Disc 5/32" (4mm)</p> <p>WxDxH 7 7/8"x 7 7/8"x 1 9/16"</p> <p>Shipping weight lbs: 1 CuFt: 0.12</p>	<p><b>653775</b> J4X</p>	<p><b>\$ 366.36</b></p>	

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## Food Preparation

### Combination Vegetable Slicers and Food Processors

◀◀ (Cutting discs for TRK 45/55/70)

Description	Code	USD	
Grating Disc 9/32" (7mm) WxDxH 7 7/8"x 7 7/8"x 1 9/16" Shipping weight lbs: 2 CuFt: 0.12	<b>653776</b> J7X	<b>\$ 366.36</b>	
Grating Disc 11/32" (9mm) WxDxH 7 7/8"x 7 7/8"x 1 9/16" Shipping weight lbs: 1 CuFt: 0.08	<b>653777</b> J9X	<b>\$ 366.36</b>	
Grating Disc for breadcrumbs/potatoes WxDxH 7 7/8"x 7 7/8"x 1 9/16" Shipping weight lbs: 1 CuFt: 0.12	<b>653778</b> KX	<b>\$ 366.36</b>	
Grating Disc for parmesan/chocolate WxDxH 7 7/8"x 7 7/8"x 1 3/16" Shipping weight lbs: 2 CuFt: 0.12	<b>653779</b> PX	<b>\$ 366.36</b>	
Julienne Disc 5/64" (2mm) WxDxH 8 1/16"x 8 1/16"x 1 3/8" Shipping weight lbs: 2 CuFt: 0.12	<b>650166</b> AS2XX	<b>\$ 452.24</b>	
Julienne Disc 5/64" x 5/16" (2 x 8mm) WxDxH 8 1/16"x 8 1/16"x 1 3/8" Shipping weight lbs: 2 CuFt: 0.12	<b>650158</b> AS2X8X	<b>\$ 452.24</b>	

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**Food Preparation**

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**Combination Vegetable Slicers and Food Processors**

◀◀ (Cutting discs for TRK 45/55/70)







Description	Code	USD	
Julienne Disc 5/64" x 3/8" (2 x 10mm) WxDxH 8 1/16"x 8 1/16"x 1 3/8" Shipping weight lbs: 2 CuFt: 0.12	<b>650159</b> AS2X10X	<b>\$ 452.24</b>	
Julienne Disc 1/8" (3mm) WxDxH 8 1/16"x 8 1/16"x 1 3/8" Shipping weight lbs: 2 CuFt: 0.12	<b>650167</b> AS3XX	<b>\$ 452.24</b>	
Julienne Disc 5/32" (4mm) WxDxH 8 1/16"x 8 1/16"x 1 3/8" Shipping weight lbs: 2 CuFt: 0.12	<b>650077</b> AS4XX	<b>\$ 452.24</b>	
Julienne Disc 1/4" (6mm) WxDxH 8 1/16"x 8 1/16"x 1 3/8" Shipping weight lbs: 2 CuFt: 0.12	<b>650078</b> AS6XX	<b>\$ 452.24</b>	
Julienne Disc 5/16" (8mm) WxDxH 8 1/16"x 8 1/16"x 1 3/8" Shipping weight lbs: 2 CuFt: 0.12	<b>650079</b> AS8XX	<b>\$ 452.24</b>	
Julienne Disc 3/8" (10mm) WxDxH 8 1/16"x 8 1/16"x 1 3/8" Shipping weight lbs: 2 CuFt: 0.12	<b>650080</b> AS10XX	<b>\$ 452.24</b>	

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## Food Preparation

### Combination Vegetable Slicers and Food Processors







◀◀ (Cutting discs for TRK 45/55/70)

Description	Code	USD	
<p>Slicing Disc 0.6mm (can be combined with Dicing Grids (MT) and Grids for Chips (FT))</p> <p>WxDxH 8 1/16"x 8 1/16"x 1 3/8" Shipping weight lbs: 2 CuFt: 0.12</p>	<p><b>650081</b> C06SX</p>	<p><b>\$ 366.36</b></p>	
<p>Slicing Disc 1/32" (1mm) (can be combined with Dicing Grids (MT) and Grids for Chips (FT))</p> <p>WxDxH 8 1/16"x 8 1/16"x 1 3/8" Shipping weight lbs: 2 CuFt: 0.12</p>	<p><b>650082</b> C1SX</p>	<p><b>\$ 366.36</b></p>	
<p>Slicing Disc 5/64" (2mm) (can be combined with Dicing Grids (MT) and Grids for Chips (FT))</p> <p>WxDxH 8 1/16"x 8 1/16"x 1 3/8" Shipping weight lbs: 2 CuFt: 0.12</p>	<p><b>650083</b> C2SX</p>	<p><b>\$ 366.36</b></p>	
<p>Slicing Disc 1/8" (3mm) (can be combined with Dicing Grids (MT) and Grids for Chips (FT))</p> <p>WxDxH 8 1/16"x 8 1/16"x 1 3/8" Shipping weight lbs: 2 CuFt: 0.12</p>	<p><b>650084</b> C3SX</p>	<p><b>\$ 366.36</b></p>	
<p>Slicing Disc 5/32" (4mm) (can be combined with Dicing Grids (MT) and Grids for Chips (FT))</p> <p>WxDxH 8 1/16"x 8 1/16"x 1 3/8" Shipping weight lbs: 2 CuFt: 0.12</p>	<p><b>650085</b> C4SX</p>	<p><b>\$ 366.36</b></p>	
<p>Slicing Disc 3/16" (5mm) (can be combined with Dicing Grids (MT) and Grids for Chips (FT))</p> <p>WxDxH 8 1/16"x 8 1/16"x 1 3/8" Shipping weight lbs: 2 CuFt: 0.12</p>	<p><b>650086</b> C5SX</p>	<p><b>\$ 366.36</b></p>	



Combination Vegetable Slicers and Food Processors

◀◀ (Cutting discs for TRK 45/55/70)

Description	Code	USD	
Slicing Disc 1/4" (6mm) (can be combined with Dicing Grids (MT) and Grids for Chips (FT)) WxDxH 8 1/16"x 8 1/16"x 1 3/8" Shipping weight lbs: 2 CuFt: 0.12	<b>650087</b> C6SX	<b>\$ 366.36</b>	
Slicing Disc 5/16" (8mm) (can be combined with Dicing Grids (MT) and Grids for Chips (FT)) WxDxH 8 1/16"x 8 1/16"x 1 3/8" Shipping weight lbs: 2 CuFt: 0.12	<b>650088</b> C8SX	<b>\$ 366.36</b>	
Slicing Disc 3/8" (10mm) (can be combined with Dicing Grids (MT) and Grids for Chips (FT)) WxDxH 8 1/16"x 8 1/16"x 1 3/8" Shipping weight lbs: 2 CuFt: 0.12	<b>650160</b> C10SX	<b>\$ 366.36</b>	
Slicing Disc 15/32" (12mm) (can be combined with Dicing Grids (MT) and Grids for Chips (FT)) WxDxH 8 1/16"x 8 1/16"x 1 3/8" Shipping weight lbs: 2 CuFt: 0.12	<b>650161</b> C12SX	<b>\$ 366.36</b>	
Slicing Disc 33/64" (13mm) (can be combined with Dicing Grids (MT) and Grids for Chips (FT)) WxDxH 8 1/16"x 8 1/16"x 1 3/8" Shipping weight lbs: 2 CuFt: 0.12	<b>650165</b> C13SX	<b>\$ 366.36</b>	
Wavy Slicing Disc 5/64" (2mm) (can be combined with Dicing Grids (MT) and Grids for Chips (FT)) WxDxH 8 1/16"x 8 1/16"x 1 3/8" Shipping weight lbs: 2 CuFt: 0.12	<b>650089</b> C2WX	<b>\$ 366.36</b>	

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## Food Preparation

### Combination Vegetable Slicers and Food Processors







◀◀ (Cutting discs for TRK 45/55/70)

Description	Code	USD	
<p>Wavy Slicing Disc 1/8" (3mm) (can be combined with Dicing Grids (MT) and Grids for Chips (FT))</p> <p>WxDxH 8 1/16"x 8 1/16"x 1 3/8" Shipping weight lbs: 2 CuFt: 0.12</p>	<p><b>650090</b> C3WX</p>	<p><b>\$ 366.36</b></p>	
<p>Wavy Slicing Disc 1/4" (6mm) (can be combined with Dicing Grids (MT) and Grids for Chips (FT))</p> <p>WxDxH 8 1/16"x 8 1/16"x 1 3/8" Shipping weight lbs: 2 CuFt: 0.12</p>	<p><b>650091</b> C6WX</p>	<p><b>\$ 366.36</b></p>	
<p>Wavy Slicing Disc 5/16" (8mm) (can be combined with Dicing Grids (MT) and Grids for Chips (FT))</p> <p>WxDxH 8 1/16"x 8 1/16"x 1 3/8" Shipping weight lbs: 2 CuFt: 0.12</p>	<p><b>650162</b> C8WX</p>	<p><b>\$ 366.36</b></p>	
<p>Wavy Slicing Disc 3/8" (10mm) (can be combined with Dicing Grids (MT) and Grids for Chips (FT))</p> <p>WxDxH 8 1/16"x 8 1/16"x 1 3/8" Shipping weight lbs: 2 CuFt: 0.12</p>	<p><b>650164</b> C10WX</p>	<p><b>\$ 366.36</b></p>	
<p>Specialty aluminum slicing disc for tomato and onions 8 mm</p> <p>WxDxH 8 1/16"x 8 1/16"x 1 5/16" Shipping weight lbs: 2 CuFt: 0.08</p>	<p><b>650116</b> C8</p>	<p><b>\$ 366.36</b></p>	
<p>Specialty aluminum slicing disc for tomato and onions 8 mm 10 mm</p> <p>WxDxH 8 1/16"x 8 1/16"x 1 5/16" Shipping weight lbs: 2 CuFt: 0.08</p>	<p><b>650115</b> C10</p>	<p><b>\$ 366.36</b></p>	



Combination Vegetable Slicers and Food Processors

◀◀ (Cutting discs for TRK 45/55/70)

Description	Code	USD	
Dicing Grid 3/16" x 3/16" (5 x 5mm) (can be combined with Slicing Discs [C] and Wavy Slicing Discs (CW)) WxDxH 8 1/4"x 9 "x 0 7/8" Shipping weight lbs: 2 CuFt: 0.12	<b>653566</b> MT05T	<b>\$ 366.36</b>	
Dicing Grid 5/16" x 5/16" (8 x 8mm) (can be combined with Slicing Discs [C] and Wavy Slicing Discs (CW)) WxDxH 8 1/4"x 9 "x 0 7/8" Shipping weight lbs: 1 CuFt: 0.12	<b>653567</b> MT08T	<b>\$ 366.36</b>	
Dicing Grid 3/8" x 3/8" (10 x 10mm) (can be combined with Slicing Discs [C] and Wavy Slicing Discs (CW)) WxDxH 8 1/4"x 9 "x 0 7/8" Shipping weight lbs: 1 CuFt: 0.12	<b>653568</b> MT10T	<b>\$ 366.36</b>	
Dicing Grid 15/32" x 15/32" (12 x 12mm) (can be combined with Slicing Discs [C] and Wavy Slicing Discs (CW)) WxDxH 8 1/4"x 9 "x 0 7/8" Shipping weight lbs: 2 CuFt: 0.12	<b>653569</b> MT12T	<b>\$ 366.36</b>	
Dicing Grid 25/32" x 25/32" (20 x 20mm) (can be combined with Slicing Discs [C] and Wavy Slicing Discs (CW)) WxDxH 8 1/4"x 9 "x 0 7/8" Shipping weight lbs: 2 CuFt: 0.12	<b>653570</b> MT20T	<b>\$ 366.36</b>	
Grid for Chips 1/4" (6mm) (can be combined with Slicing Discs [C] and Wavy Slicing Discs (CW)) WxDxH 8 1/4"x 9 "x 0 7/8" Shipping weight lbs: 2 CuFt: 0.12	<b>653571</b> FT06	<b>\$ 366.36</b>	

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## Food Preparation

### Combination Vegetable Slicers and Food Processors

◀◀ (Cutting discs for TRK 45/55/70)

Description	Code	USD	
<p>Grid for Chips 5/16" (8mm) (can be combined with Slicing Discs [C] and Wavy Slicing Discs (CW))</p> <p>WxDxH 8 1/4"x 9 "x 0 7/8"</p> <p>Shipping weight lbs: 1 CuFt: 0.12</p>	<p><b>653572</b> FT08</p>	<p><b>\$ 366.36</b></p>	
<p>Grid for Chips 3/8" (10mm) (can be combined with Slicing Discs [C] and Wavy Slicing Discs (CW))</p> <p>WxDxH 8 1/4"x 9 "x 0 7/8"</p> <p>Shipping weight lbs: 2 CuFt: 0.12</p>	<p><b>653573</b> FT10</p>	<p><b>\$ 366.36</b></p>	
<p>Storage Case for one MultiGreen/MightyGreen/TRS/TRK disc</p> <p>WxDxH 1 3/4"x 9 1/16"x 8 1/4"</p> <p>Shipping weight lbs: 2 CuFt: 0.12</p>	<p><b>653050</b> SBPL</p>	<p><b>\$ 39.82</b></p>	
<p>Cleaning tool for TRS, TRK &amp; TR210 3/16"-5/16"-3/8 " (5-8-10 mm) dicing grids</p> <p>WxDxH 5 11/16"x 5 11/16"x 1 "</p> <p>CuFt: 0.08</p>	<p><b>650110</b> GRID</p>	<p><b>\$ 88.26</b></p>	

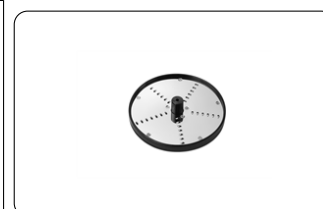
TrinityPro Vegetable Slicer

Description	Code	USD
Vegetable Slicer with 2 discs included (slicer 5/32", grater 5/64"), 1800 rpm, USA plug 1 electric kW 115 V 1N 60 Hz WxDxH 13 11/16"x 12 3/8"x 20 3/4" Shipping weight lbs: 43 CuFt: 3.72 <b>Included Accessory</b> 650198 1 650232 1 650237 1	<b>602149</b> VGSUS	<b>\$ 2,638.18</b>



Accessories for TrinityPro Vegetable Slicer







Description	Code	USD
Kit including 3 discs (slicer 2mm, slicer 5mm, grater 3mm) WxDxH 6 7/8"x 6 7/8"x 2 " Shipping weight lbs: 2 <b>Included Accessory</b> 650199 1 650214 1 650216 1	<b>650196</b> SET3	<b>\$ 430.54</b>
Kit including 6 discs (slicer 2mm, slicer 5mm, grater 3mm, grater 7mm, slicer 10mm, grid 10x10mm) WxDxH 6 7/8"x 6 7/8"x 2 " Shipping weight lbs: -1 CuFt: -1 <b>Included Accessory</b> 650199 1 650207 1 650214 1 650216 1 650221 1 650223 1	<b>650197</b> SET6	<b>\$ 1,135.55</b>
Stainless steel grating disc 2 mm (dia. 175mm) WxDxH 6 7/8"x 6 7/8"x 2 " CuFt: 0.05	<b>650198</b> J172	<b>\$ 147.46</b>



## Food Preparation

### Vegetable Slicers and Manual Slicers

◀◀ (Accessories for TrinityPro Vegetable Slicer)

Description	Code	USD	
Stainless steel grating disc 3 mm (dia. 175mm) WxDxH 6 7/8"x 6 7/8"x 2 " CuFt: 0.05	<b>650199</b> J173	<b>\$ 147.46</b>	
Stainless steel grating disc 4 mm (dia. 175mm) WxDxH 6 7/8"x 6 7/8"x 2 " CuFt: 0.05	<b>650205</b> J174	<b>\$ 147.46</b>	
Stainless steel grating disc 7 mm (dia. 175mm) WxDxH 6 7/8"x 6 7/8"x 2 " CuFt: 0.05	<b>650207</b> J177	<b>\$ 147.46</b>	
Parmesan Disc WxDxH 6 7/8"x 6 7/8"x 2 " CuFt: 0.05	<b>650208</b> J17P	<b>\$ 172.22</b>	
Stainless steel shredding disc 2 mm (dia. 175mm) WxDxH 6 7/8"x 6 7/8"x 1 9/16" Shipping weight lbs: 1 CuFt: 0.04	<b>650209</b> AS172	<b>\$ 172.22</b>	
Stainless steel shredding disc 4 mm (dia. 175mm) WxDxH 6 7/8"x 6 7/8"x 1 9/16" Shipping weight lbs: 1 CuFt: 0.04	<b>650210</b> AS174	<b>\$ 172.22</b>	





◀◀ (Accessories for TrinityPro Vegetable Slicer)







Description	Code	USD	
Stainless steel shredding disc 8 mm for French fries (dia. 175mm) WxDxH 6 7/8"x 6 7/8"x 1 9/16" Shipping weight lbs: 1 CuFt: 0.04	<b>650211</b> AS178	<b>\$ 172.22</b>	
Stainless steel slicing disc 1 mm (dia. 175mm) WxDxH 6 7/8"x 6 7/8"x 1 3/16" Shipping weight lbs: 1 CuFt: 0.03	<b>650213</b> C17X1	<b>\$ 147.46</b>	
Stainless steel slicing disc 2 mm (dia. 175mm) WxDxH 6 7/8"x 6 7/8"x 1 3/16" Shipping weight lbs: 1 CuFt: 0.03	<b>650214</b> C17X2	<b>\$ 147.46</b>	
Stainless steel slicing disc 3 mm (dia. 175mm) WxDxH 6 7/8"x 6 7/8"x 1 3/16" Shipping weight lbs: 1 CuFt: 0.03	<b>650215</b> C17X3	<b>\$ 147.46</b>	
Stainless steel slicing disc 4 mm (dia. 175mm) WxDxH 6 7/8"x 6 7/8"x 1 3/16" Shipping weight lbs: 1 CuFt: 0.03	<b>650237</b> C17X4	<b>\$ 147.46</b>	
Stainless steel slicing disc 5 mm (dia. 175mm) WxDxH 6 7/8"x 6 7/8"x 1 3/16" Shipping weight lbs: 1 CuFt: 0.03	<b>650216</b> C17X5	<b>\$ 147.46</b>	

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## Food Preparation





### Vegetable Slicers and Manual Slicers

◀◀ (Accessories for TrinityPro Vegetable Slicer)

Description	Code	USD	
Stainless steel slicing disc 6 mm (dia. 175mm) WxDxH 6 7/8"x 6 7/8"x 1 3/16" Shipping weight lbs: 1 CuFt: 0.03	<b>650217</b> C17X6	<b>\$ 147.46</b>	
Stainless steel wavy slicing disc 3 mm (dia. 175mm) WxDxH 6 7/8"x 6 7/8"x 1 3/16" Shipping weight lbs: 1 CuFt: 0.03	<b>650218</b> C17XW3	<b>\$ 147.46</b>	
Stainless steel wavy slicing disc 5 mm (dia. 175mm) WxDxH 6 7/8"x 6 7/8"x 1 3/16" Shipping weight lbs: 1 CuFt: 0.03	<b>650219</b> C17XW5	<b>\$ 147.46</b>	
Aluminum slicing disc 8 mm (dia. 175mm) WxDxH 6 7/8"x 6 7/8"x 1 7/16" Shipping weight lbs: 1 CuFt: 0.04	<b>650220</b> C178	<b>\$ 337.97</b>	
Aluminum slicing disc 10 mm (dia. 175mm) WxDxH 6 7/8"x 6 7/8"x 1 7/16" Shipping weight lbs: 1 CuFt: 0.04	<b>650221</b> C1710	<b>\$ 337.97</b>	
Dicing grid 8x8 (dia 175mm) WxDxH 7 9/16"x 8 11/16"x 1 " Shipping weight lbs: 2	<b>650222</b> MT08	<b>\$ 306.76</b>	

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◀◀ (Accessories for TrinityPro Vegetable Slicer)

Description	Code	USD	
Dicing grid 10x10 (dia 175mm) WxDxH 7 9/16"x 8 11/16"x 1 " Shipping weight lbs: 2	<b>650223</b> MT10	<b>\$ 306.76</b>	
Dicing kit 8mm (aluminum slicer 8mm, grid 8x8mm) (dia. 175mm) WxDxH 8 3/8"x 9 7/16"x 2 3/8" Shipping weight lbs: -1 CuFt: -1 <b>Included Accessory</b> 650220 1 650222 1	<b>650224</b> DC8	<b>\$ 613.52</b>	
Dicing kit 10mm (aluminum slicer 10mm, grid 10x10 mm) (dia. 175mm) WxDxH 8 3/8"x 9 7/16"x 2 3/8" Shipping weight lbs: -1 CuFt: -1 <b>Included Accessory</b> 650221 1 650223 1	<b>650225</b> DC10	<b>\$ 613.52</b>	
Ejector for Vegetable Slicer WxDxH 7 3/8"x 7 3/8"x 1 7/16" Shipping weight lbs: 2	<b>650232</b> EJEVS	<b>\$ 66.73</b>	
Cleaning tool for TRS, TRK & TR210 3/16"-5/16"-3/8 " (5-8-10 mm) dicing grids WxDxH 5 11/16"x 5 11/16"x 1 " CuFt: 0.08	<b>650110</b> GRID	<b>\$ 88.26</b>	
Storage Case for one MultiGreen/MightyGreen/TRS/TRK disc WxDxH 1 3/4"x 9 1/16"x 8 1/4" Shipping weight lbs: 2 CuFt: 0.12	<b>653050</b> SBPL	<b>\$ 39.82</b>	

## Food Preparation

### Vegetable Slicers and Manual Slicers

#### TRS - 1 speed

Description	Code	USD
<p>TRS Vegetable Cutter, heavy duty, single speed (400 RPM), designed for high volume dicing requirements, stainless steel hopper and lever, rear handle, removable cutting chamber and ejector plate. Metal motor housing. 370W, 1/2 HP, discs NOT included</p> <p>0.37 electric kW 100-120 V 1N 60 Hz                      WxDxH 9 15/16"x 19 11/16"x 20 1/4"                      Shipping weight lbs: 55 CuFt: 4.47</p> <p><b>Included Accessory</b>                      653772 TRS &amp; TRK ejector plate 1</p>	<p><b>600474</b>                      TRS22YU</p>	<p><b>\$ 3,941.91</b></p>
<p>Vegetable Slicer - 1 Speed - 750W - 100 - 120V/1p-h/60Hz</p> <p>0.75 electric kW 100-120 V 1N 60 Hz                      WxDxH 9 15/16"x 19 11/16"x 20 1/4"                      Shipping weight lbs: 60 CuFt: 4.47</p> <p><b>Included Accessory</b>                      653772 TRS &amp; TRK ejector plate 1</p>	<p><b>600476</b>                      TRS24YU</p>	<p><b>\$ 4,476.17</b></p>



#### Accessories for TRS

Description	Code	USD
<p>TRS &amp; TRK ejector plate</p> <p>WxDxH 7 9/16"x 7 9/16"x 1 1/4"                      CuFt: 0.04</p>	<p><b>653772</b>                      EJTRS</p>	<p><b>\$ 86.97</b></p>



#### Accessories for TR210

Description	Code	USD
<p>TRS &amp; TRK ejector plate</p> <p>WxDxH 7 9/16"x 7 9/16"x 1 1/4"                      CuFt: 0.04</p>	<p><b>653772</b>                      EJTRS</p>	<p><b>\$ 86.97</b></p>



Cutting discs for TRS



Description	Code	USD
<p>Bistrot Pack, Stainless Steel Disc Set containing one each of: C2S 5/64" (2mm) slicing disc, C5S 3/16" (5mm) slicing disc, J2X 5/64" (2mm) grating disc</p> <p>WxDxH 8 1/16"x 8 1/16"x 1 3/8" Shipping weight lbs: 7 CuFt: 0.64</p> <p><b>Included Accessory</b></p> <p>650083 Slicing Disc 5/64" (2mm) (can be combined with Dicing Grids (MT) and Grids for Chips (FT)) 1</p> <p>650086 Slicing Disc 3/16" (5mm) (can be combined with Dicing Grids (MT) and Grids for Chips (FT)) 1</p> <p>653773 Grating Disc 5/64" (2mm) 1</p>	<p><b>650092</b> SCEQXX</p>	<p><b>\$ 1,039.28</b></p>
<p>Set of 4 Stainless Steel Discs containing one each of: C2S 5/64" (2mm) slicing disc, C5S 3/16" (5mm) slicing disc, J2X 5/64" (2mm) grating disc and J7X 9/32" (7mm) grating disc</p> <p>WxDxH 8 1/16"x 8 1/16"x 1 3/8" Shipping weight lbs: 8 CuFt: 0.67</p> <p><b>Included Accessory</b></p> <p>650083 Slicing Disc 5/64" (2mm) (can be combined with Dicing Grids (MT) and Grids for Chips (FT)) 1</p> <p>650086 Slicing Disc 3/16" (5mm) (can be combined with Dicing Grids (MT) and Grids for Chips (FT)) 1</p> <p>653773 Grating Disc 5/64" (2mm) 1</p> <p>653776 Grating Disc 9/32" (7mm) 1</p>	<p><b>650178</b> SD4CJX</p>	<p><b>\$ 1,379.55</b></p>



## Food Preparation

### Vegetable Slicers and Manual Slicers

◀◀ (Cutting discs for TRS)

Description	Code	USD	
<p>Gastronomy Pack, Stainless Steel Disc Set containing one each of: C2S 5/64" (2mm) slicing disc, C5S 3/16" (5mm) slicing disc, J2X 5/64" (2mm) grating disc, AS4X 5/32"x5/32" (4x4mm) shredding disc, C10PS 3/8" (10mm) presser/slicer, MT10T 3/8"x3/8" (10x10mm) dicing grid</p> <p>WxDxH 8 1/16"x 8 1/16"x 1 3/8"</p> <p>Shipping weight lbs: 13 CuFt: 1.12</p> <p><b>Included Accessory</b></p> <p>650077 Julienne Disc 5/32" (4mm) 1</p> <p>650083 Slicing Disc 5/64" (2mm) (can be combined with Dicing Grids (MT) and Grids for Chips (FT)) 1</p> <p>650086 Slicing Disc 3/16" (5mm) (can be combined with Dicing Grids (MT) and Grids for Chips (FT)) 1</p> <p>650160 Slicing Disc 3/8" (10mm) (can be combined with Dicing Grids (MT) and Grids for Chips (FT)) 1</p> <p>653568 Dicing Grid 3/8" x 3/8" (10 x 10mm) (can be combined with Slicing Discs [C] and Wavy Slicing Discs (CW)) 1</p> <p>653773 Grating Disc 5/64" (2mm) 1</p>	<p><b>650093</b> SCREQXX</p>	<p><b>\$ 2,165.53</b></p>	
<p>Set of 7 Stainless Steel Discs containing one each of: C2S 5/64" (2mm) slicing disc, C5S 3/16" (5mm) slicing disc, J2X 5/64" (2mm), J7X 9/32" (7mm) grating disc, AS4X 5/32"x5/32" (4x4mm) shredding disc, C10PSB 3/8" (10mm) presser/slicer, MT10T 3/8"x3/8" (10x10mm) dicing grid</p> <p>WxDxH 8 1/16"x 8 1/16"x 1 3/8"</p> <p>Shipping weight lbs: 13 CuFt: 1.12</p> <p><b>Included Accessory</b></p> <p>650077 Julienne Disc 5/32" (4mm) 1</p> <p>650083 Slicing Disc 5/64" (2mm) (can be combined with Dicing Grids (MT) and Grids for Chips (FT)) 1</p> <p>650086 Slicing Disc 3/16" (5mm) (can be combined with Dicing Grids (MT) and Grids for Chips (FT)) 1</p> <p>650164 Wavy Slicing Disc 3/8" (10mm) (can be combined with Dicing Grids (MT) and Grids for Chips (FT)) 1</p> <p>653568 Dicing Grid 3/8" x 3/8" (10 x 10mm) (can be combined with Slicing Discs [C] and Wavy Slicing Discs (CW)) 1</p> <p>653773 Grating Disc 5/64" (2mm) 1</p> <p>653776 Grating Disc 9/32" (7mm) 1</p>	<p><b>650179</b> SD7CJASMTX</p>	<p><b>\$ 2,491.66</b></p>	

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Vegetable Slicers and Manual Slicers

◀◀ (Cutting discs for TRS)







Description	Code	USD	
Grating Disc 5/64" (2mm) WxDxH 7 7/8"x 7 7/8"x 1 9/16" Shipping weight lbs: 1 CuFt: 0.12	<b>653773</b> J2X	<b>\$ 366.36</b>	
Grating Disc 1/8" (3mm) WxDxH 7 7/8"x 7 7/8"x 1 9/16" Shipping weight lbs: 2 CuFt: 0.12	<b>653774</b> J3X	<b>\$ 366.36</b>	
Grating Disc 5/32" (4mm) WxDxH 7 7/8"x 7 7/8"x 1 9/16" Shipping weight lbs: 1 CuFt: 0.12	<b>653775</b> J4X	<b>\$ 366.36</b>	
Grating Disc 9/32" (7mm) WxDxH 7 7/8"x 7 7/8"x 1 9/16" Shipping weight lbs: 2 CuFt: 0.12	<b>653776</b> J7X	<b>\$ 366.36</b>	
Grating Disc 11/32" (9mm) WxDxH 7 7/8"x 7 7/8"x 1 9/16" Shipping weight lbs: 1 CuFt: 0.08	<b>653777</b> J9X	<b>\$ 366.36</b>	
Grating Disc for breadcrumbs/potatoes WxDxH 7 7/8"x 7 7/8"x 1 9/16" Shipping weight lbs: 1 CuFt: 0.12	<b>653778</b> KX	<b>\$ 366.36</b>	

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## Food Preparation

### Vegetable Slicers and Manual Slicers







◀◀ (Cutting discs for TRS)

Description	Code	USD	
<p>Grating Disc for parmesan/chocolate</p> <p>WxDxH 7 7/8"x 7 7/8"x 1 3/16"</p> <p>Shipping weight lbs: 2 CuFt: 0.12</p>	<p><b>653779</b></p> <p>PX</p>	<p><b>\$ 366.36</b></p>	
<p>Julienne Disc 5/64" (2mm)</p> <p>WxDxH 8 1/16"x 8 1/16"x 1 3/8"</p> <p>Shipping weight lbs: 2 CuFt: 0.12</p>	<p><b>650166</b></p> <p>AS2XX</p>	<p><b>\$ 452.24</b></p>	
<p>Julienne Disc 5/64" x 5/16" (2 x 8mm)</p> <p>WxDxH 8 1/16"x 8 1/16"x 1 3/8"</p> <p>Shipping weight lbs: 2 CuFt: 0.12</p>	<p><b>650158</b></p> <p>AS2X8X</p>	<p><b>\$ 452.24</b></p>	
<p>Julienne Disc 5/64" x 3/8" (2 x 10mm)</p> <p>WxDxH 8 1/16"x 8 1/16"x 1 3/8"</p> <p>Shipping weight lbs: 2 CuFt: 0.12</p>	<p><b>650159</b></p> <p>AS2X10X</p>	<p><b>\$ 452.24</b></p>	
<p>Julienne Disc 1/8" (3mm)</p> <p>WxDxH 8 1/16"x 8 1/16"x 1 3/8"</p> <p>Shipping weight lbs: 2 CuFt: 0.12</p>	<p><b>650167</b></p> <p>AS3XX</p>	<p><b>\$ 452.24</b></p>	
<p>Julienne Disc 5/32" (4mm)</p> <p>WxDxH 8 1/16"x 8 1/16"x 1 3/8"</p> <p>Shipping weight lbs: 2 CuFt: 0.12</p>	<p><b>650077</b></p> <p>AS4XX</p>	<p><b>\$ 452.24</b></p>	

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◀◀ (Cutting discs for TRS)







Description	Code	USD	
<p>Julienne Disc 1/4" (6mm)</p> <p>WxDxH 8 1/16"x 8 1/16"x 1 3/8"</p> <p>Shipping weight lbs: 2 CuFt: 0.12</p>	<p><b>650078</b></p> <p>AS6XX</p>	<p><b>\$ 452.24</b></p>	
<p>Julienne Disc 5/16" (8mm)</p> <p>WxDxH 8 1/16"x 8 1/16"x 1 3/8"</p> <p>Shipping weight lbs: 2 CuFt: 0.12</p>	<p><b>650079</b></p> <p>AS8XX</p>	<p><b>\$ 452.24</b></p>	
<p>Julienne Disc 3/8" (10mm)</p> <p>WxDxH 8 1/16"x 8 1/16"x 1 3/8"</p> <p>Shipping weight lbs: 2 CuFt: 0.12</p>	<p><b>650080</b></p> <p>AS10XX</p>	<p><b>\$ 452.24</b></p>	
<p>Slicing Disc 0.6mm (can be combined with Dicing Grids (MT) and Grids for Chips (FT))</p> <p>WxDxH 8 1/16"x 8 1/16"x 1 3/8"</p> <p>Shipping weight lbs: 2 CuFt: 0.12</p>	<p><b>650081</b></p> <p>C06SX</p>	<p><b>\$ 366.36</b></p>	
<p>Slicing Disc 1/32" (1mm) (can be combined with Dicing Grids (MT) and Grids for Chips (FT))</p> <p>WxDxH 8 1/16"x 8 1/16"x 1 3/8"</p> <p>Shipping weight lbs: 2 CuFt: 0.12</p>	<p><b>650082</b></p> <p>C1SX</p>	<p><b>\$ 366.36</b></p>	
<p>Slicing Disc 5/64" (2mm) (can be combined with Dicing Grids (MT) and Grids for Chips (FT))</p> <p>WxDxH 8 1/16"x 8 1/16"x 1 3/8"</p> <p>Shipping weight lbs: 2 CuFt: 0.12</p>	<p><b>650083</b></p> <p>C2SX</p>	<p><b>\$ 366.36</b></p>	

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## Food Preparation

### Vegetable Slicers and Manual Slicers

◀◀ (Cutting discs for TRS)

Description	Code	USD	
<p>Slicing Disc 1/8" (3mm) (can be combined with Dicing Grids (MT) and Grids for Chips (FT))</p> <p>WxDxH 8 1/16"x 8 1/16"x 1 3/8" Shipping weight lbs: 2 CuFt: 0.12</p>	<p><b>650084</b> C3SX</p>	<p><b>\$ 366.36</b></p>	
<p>Slicing Disc 5/32" (4mm) (can be combined with Dicing Grids (MT) and Grids for Chips (FT))</p> <p>WxDxH 8 1/16"x 8 1/16"x 1 3/8" Shipping weight lbs: 2 CuFt: 0.12</p>	<p><b>650085</b> C4SX</p>	<p><b>\$ 366.36</b></p>	
<p>Slicing Disc 3/16" (5mm) (can be combined with Dicing Grids (MT) and Grids for Chips (FT))</p> <p>WxDxH 8 1/16"x 8 1/16"x 1 3/8" Shipping weight lbs: 2 CuFt: 0.12</p>	<p><b>650086</b> C5SX</p>	<p><b>\$ 366.36</b></p>	
<p>Slicing Disc 1/4" (6mm) (can be combined with Dicing Grids (MT) and Grids for Chips (FT))</p> <p>WxDxH 8 1/16"x 8 1/16"x 1 3/8" Shipping weight lbs: 2 CuFt: 0.12</p>	<p><b>650087</b> C6SX</p>	<p><b>\$ 366.36</b></p>	
<p>Slicing Disc 5/16" (8mm) (can be combined with Dicing Grids (MT) and Grids for Chips (FT))</p> <p>WxDxH 8 1/16"x 8 1/16"x 1 3/8" Shipping weight lbs: 2 CuFt: 0.12</p>	<p><b>650088</b> C8SX</p>	<p><b>\$ 366.36</b></p>	
<p>Slicing Disc 3/8" (10mm) (can be combined with Dicing Grids (MT) and Grids for Chips (FT))</p> <p>WxDxH 8 1/16"x 8 1/16"x 1 3/8" Shipping weight lbs: 2 CuFt: 0.12</p>	<p><b>650160</b> C10SX</p>	<p><b>\$ 366.36</b></p>	

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◀◀ (Cutting discs for TRS)







Description	Code	USD	
<p>Slicing Disc 15/32" (12mm) (can be combined with Dicing Grids (MT) and Grids for Chips (FT))</p> <p>WxDxH 8 1/16"x 8 1/16"x 1 3/8" Shipping weight lbs: 2 CuFt: 0.12</p>	<p><b>650161</b> C12SX</p>	<p><b>\$ 366.36</b></p>	
<p>Slicing Disc 33/64" (13mm) (can be combined with Dicing Grids (MT) and Grids for Chips (FT))</p> <p>WxDxH 8 1/16"x 8 1/16"x 1 3/8" Shipping weight lbs: 2 CuFt: 0.12</p>	<p><b>650165</b> C13SX</p>	<p><b>\$ 366.36</b></p>	
<p>Wavy Slicing Disc 5/64" (2mm) (can be combined with Dicing Grids (MT) and Grids for Chips (FT))</p> <p>WxDxH 8 1/16"x 8 1/16"x 1 3/8" Shipping weight lbs: 2 CuFt: 0.12</p>	<p><b>650089</b> C2WX</p>	<p><b>\$ 366.36</b></p>	
<p>Wavy Slicing Disc 1/8" (3mm) (can be combined with Dicing Grids (MT) and Grids for Chips (FT))</p> <p>WxDxH 8 1/16"x 8 1/16"x 1 3/8" Shipping weight lbs: 2 CuFt: 0.12</p>	<p><b>650090</b> C3WX</p>	<p><b>\$ 366.36</b></p>	
<p>Wavy Slicing Disc 1/4" (6mm) (can be combined with Dicing Grids (MT) and Grids for Chips (FT))</p> <p>WxDxH 8 1/16"x 8 1/16"x 1 3/8" Shipping weight lbs: 2 CuFt: 0.12</p>	<p><b>650091</b> C6WX</p>	<p><b>\$ 366.36</b></p>	
<p>Wavy Slicing Disc 5/16" (8mm) (can be combined with Dicing Grids (MT) and Grids for Chips (FT))</p> <p>WxDxH 8 1/16"x 8 1/16"x 1 3/8" Shipping weight lbs: 2 CuFt: 0.12</p>	<p><b>650162</b> C8WX</p>	<p><b>\$ 366.36</b></p>	

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## Food Preparation


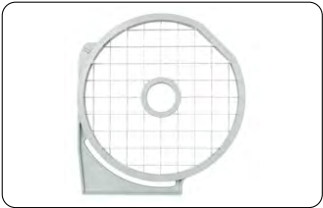




### Vegetable Slicers and Manual Slicers

◀◀ (Cutting discs for TRS)

Description	Code	USD	
<p>Wavy Slicing Disc 3/8" (10mm) (can be combined with Dicing Grids (MT) and Grids for Chips (FT))</p> <p>WxDxH 8 1/16"x 8 1/16"x 1 3/8" Shipping weight lbs: 2 CuFt: 0.12</p>	<p><b>650164</b> C10WX</p>	<p><b>\$ 366.36</b></p>	
<p>Specialty aluminum slicing disc for tomato and onions 8 mm</p> <p>WxDxH 8 1/16"x 8 1/16"x 1 5/16" Shipping weight lbs: 2 CuFt: 0.08</p>	<p><b>650116</b> C8</p>	<p><b>\$ 366.36</b></p>	
<p>Specialty aluminum slicing disc for tomato and onions 8 mm 10 mm</p> <p>WxDxH 8 1/16"x 8 1/16"x 1 5/16" Shipping weight lbs: 2 CuFt: 0.08</p>	<p><b>650115</b> C10</p>	<p><b>\$ 366.36</b></p>	
<p>Dicing Grid 3/16" x 3/16" (5 x 5mm) (can be combined with Slicing Discs [C] and Wavy Slicing Discs (CW))</p> <p>WxDxH 8 1/4"x 9 "x 0 7/8" Shipping weight lbs: 2 CuFt: 0.12</p>	<p><b>653566</b> MT05T</p>	<p><b>\$ 366.36</b></p>	
<p>Dicing Grid 5/16" x 5/16" (8 x 8mm) (can be combined with Slicing Discs [C] and Wavy Slicing Discs (CW))</p> <p>WxDxH 8 1/4"x 9 "x 0 7/8" Shipping weight lbs: 1 CuFt: 0.12</p>	<p><b>653567</b> MT08T</p>	<p><b>\$ 366.36</b></p>	
<p>Dicing Grid 3/8" x 3/8" (10 x 10mm) (can be combined with Slicing Discs [C] and Wavy Slicing Discs (CW))</p> <p>WxDxH 8 1/4"x 9 "x 0 7/8" Shipping weight lbs: 1 CuFt: 0.12</p>	<p><b>653568</b> MT10T</p>	<p><b>\$ 366.36</b></p>	

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◀◀ (Cutting discs for TRS)

Description	Code	USD	
Dicing Grid 15/32" x 15/32" (12 x 12mm) (can be combined with Slicing Discs [C] and Wavy Slicing Discs (CW)) WxDxH 8 1/4"x 9 "x 0 7/8" Shipping weight lbs: 2 CuFt: 0.12	<b>653569</b> MT12T	<b>\$ 366.36</b>	
Dicing Grid 25/32" x 25/32" (20 x 20mm) (can be combined with Slicing Discs [C] and Wavy Slicing Discs (CW)) WxDxH 8 1/4"x 9 "x 0 7/8" Shipping weight lbs: 2 CuFt: 0.12	<b>653570</b> MT20T	<b>\$ 366.36</b>	
Grid for Chips 1/4" (6mm) (can be combined with Slicing Discs [C] and Wavy Slicing Discs (CW)) WxDxH 8 1/4"x 9 "x 0 7/8" Shipping weight lbs: 2 CuFt: 0.12	<b>653571</b> FT06	<b>\$ 366.36</b>	
Grid for Chips 5/16" (8mm) (can be combined with Slicing Discs [C] and Wavy Slicing Discs (CW)) WxDxH 8 1/4"x 9 "x 0 7/8" Shipping weight lbs: 1 CuFt: 0.12	<b>653572</b> FT08	<b>\$ 366.36</b>	
Grid for Chips 3/8" (10mm) (can be combined with Slicing Discs [C] and Wavy Slicing Discs (CW)) WxDxH 8 1/4"x 9 "x 0 7/8" Shipping weight lbs: 2 CuFt: 0.12	<b>653573</b> FT10	<b>\$ 366.36</b>	
Storage Case for one MultiGreen/MightyGreen/TRS/TRK disc WxDxH 1 3/4"x 9 1/16"x 8 1/4" Shipping weight lbs: 2 CuFt: 0.12	<b>653050</b> SBPL	<b>\$ 39.82</b>	

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## Food Preparation

### Vegetable Slicers and Manual Slicers

◀◀ (Cutting discs for TRS)

Description	Code	USD
<p>Cleaning tool for TRS, TRK &amp; TR210 3/16"-5/16"-3/8 " (5-8-10 mm) dicing grids</p> <p>WxDxH 5 11/16"x 5 11/16"x 1 " CuFt: 0.08</p>	<p><b>650110</b> GRID</p>	<p><b>\$ 88.26</b></p>






### Accessories for TR260

Description	Code	USD
<p>Automatic hopper for TR260</p> <p>WxDxH 28 3/4"x 19 5/16"x 18 1/2" Shipping weight lbs: 51 CuFt: 8.52</p>	<p><b>653037</b> AH260</p>	<p><b>\$ 7,394.55</b></p>
<p>Cabbage hopper for TR260</p> <p>WxDxH 19 5/16"x 22 1/16"x 24 1/32" Shipping weight lbs: 42 CuFt: 6.13</p>	<p><b>653048</b> CABH260</p>	<p><b>\$ 7,833.74</b></p>
<p>Feed tray to be combined with cabbage hopper &amp; long vegetable hopper</p> <p>WxDxH 15 1/2"x 6 5/16"x 16 7/16" Shipping weight lbs: 12 CuFt: 1.85</p>	<p><b>650036</b> FED260</p>	<p><b>\$ 925.13</b></p>
<p>Long vegetable accessory, for lever-operated hopper (to change the lever-operated hopper into long vegetable hopper)</p> <p>WxDxH 9 1/16"x 4 5/16"x 9 13/16" Shipping weight lbs: 12 CuFt: 0.76</p>	<p><b>653223</b> LVALH260</p>	<p><b>\$ 1,454.56</b></p>
<p>Mobile stand, stainless steel</p> <p>WxDxH 17 1/2"x 20 11/16"x 27 3/16" Shipping weight lbs: 33 CuFt: 1.76</p>	<p><b>653017</b> MSX</p>	<p><b>\$ 1,958.98</b></p>



◀◀ (Accessories for TR260)

Description	Code	USD	
Blade rack, stainless steel WxDxH 7 7/8"x 13 3/4"x 7 7/8" Shipping weight lbs: 6 CuFt: 1.10	<b>653212</b> DRX	<b>\$ 721.84</b>	
Julienne Disc Stainless Steel 5/64" (2mm) WxDxH 11 13/16"x 11 13/16"x 2 " Shipping weight lbs: 5 CuFt: 0.34	<b>653195</b> A302	<b>\$ 1,358.89</b>	
Julienne Disc Stainless Steel 1/8" (3mm) WxDxH 11 13/16"x 11 13/16"x 2 " Shipping weight lbs: 7 CuFt: 0.33	<b>653196</b> A303	<b>\$ 1,358.89</b>	
Julienne Disc Stainless Steel 5/32" (4mm) WxDxH 11 13/16"x 11 13/16"x 2 " Shipping weight lbs: 5 CuFt: 0.34	<b>653197</b> A304	<b>\$ 1,358.89</b>	
Julienne Disc Stainless Steel 1/4" (6mm) WxDxH 11 13/16"x 11 13/16"x 2 " Shipping weight lbs: 4 CuFt: 0.34	<b>653198</b> AF306	<b>\$ 1,358.89</b>	
Julienne Disc Stainless Steel 5/16" (8mm) WxDxH 11 13/16"x 11 13/16"x 2 " Shipping weight lbs: 7	<b>653199</b> AF308	<b>\$ 1,358.89</b>	

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## Food Preparation

### Vegetable Slicers and Manual Slicers

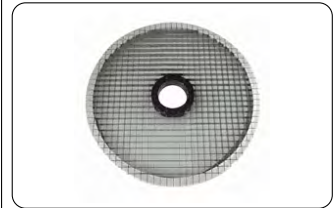
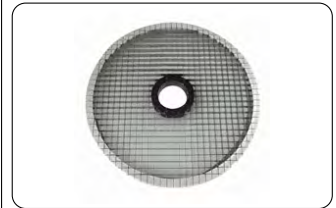
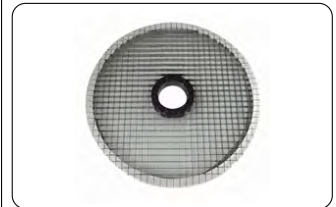
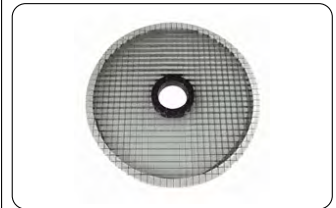
◀◀ (Accessories for TR260)

Description	Code	USD
Julienne Disc Stainless Steel 3/8" (10mm) WxDxH 11 13/16"x 11 13/16"x 2 " Shipping weight lbs: 4 CuFt: 0.34	<b>653200</b> AF310	<b>\$ 1,358.89</b>



### Dicing grids for TR260

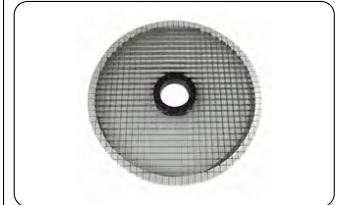
Description	Code	USD
Dicing Grid Stainless Steel 3/8" (10mm) WxDxH 12 5/8"x 12 5/8"x 1 3/16" Shipping weight lbs: 4 CuFt: 0.79	<b>653051</b> MT310	<b>\$ 1,918.76</b>
Dicing Grid Stainless Steel 15/32" (12mm) WxDxH 12 5/8"x 12 5/8"x 1 3/16" Shipping weight lbs: 4 CuFt: 0.24	<b>653301</b> MT312	<b>\$ 1,918.76</b>
Dicing Grid Stainless Steel 5/8" (16mm) WxDxH 12 5/8"x 12 5/8"x 1 3/16" Shipping weight lbs: 3 CuFt: 0.25	<b>653052</b> MT316	<b>\$ 1,918.76</b>
Dicing Grid Stainless Steel 25/32" (20mm) WxDxH 12 5/8"x 12 5/8"x 1 3/16" Shipping weight lbs: 3 CuFt: 0.79	<b>653053</b> MT320	<b>\$ 1,918.76</b>
Dicing Grid Stainless Steel 31/32" (25mm) WxDxH 12 5/8"x 12 5/8"x 1 3/16" Shipping weight lbs: 3 CuFt: 0.79	<b>653054</b> MT325	<b>\$ 1,918.76</b>





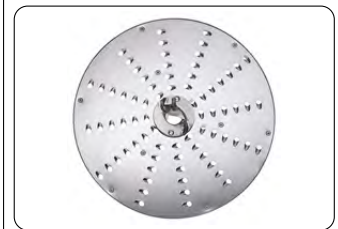
◀◀ (Dicing grids for TR260)

Description	Code	USD
<p>Dicing Grid Stainless Steel 1 1/4" (32mm)</p> <p>WxDxH 12 5/8"x 12 5/8"x 1 3/16"</p> <p>Shipping weight lbs: 4 CuFt: 0.20</p>	<p><b>653055</b> MT332</p>	<p><b>\$ 1,918.76</b></p>



**Cutting discs for cabbage for TR260**

Description	Code	USD
<p>Cabbage slicing disc in stainless steel 1/32" (1mm) with Central Shaft for Core Removal (to be used with cabbage feed hopper)</p> <p>WxDxH 12 3/16"x 12 3/16"x 5 15/16"</p> <p>Shipping weight lbs: 7 CuFt: 1.22</p>	<p><b>653009</b> D601</p>	<p><b>\$ 1,358.89</b></p>
<p>Cabbage slicing disc in stainless steel 5/64" (2mm) with Central Shaft for Core Removal (to be used with cabbage feed hopper)</p> <p>WxDxH 12 3/16"x 12 3/16"x 5 15/16"</p> <p>Shipping weight lbs: 7 CuFt: 0.91</p>	<p><b>653227</b> D602</p>	<p><b>\$ 1,358.89</b></p>
<p>Cabbage slicing disc in stainless steel 1/8" (3mm) with Central Shaft for Core Removal (to be used with cabbage feed hopper)</p> <p>WxDxH 12 3/16"x 12 3/16"x 5 15/16"</p> <p>Shipping weight lbs: 7 CuFt: 1.22</p>	<p><b>653228</b> D603</p>	<p><b>\$ 1,358.89</b></p>
<p>Grating Disc Stainless Steel 9/32" (7mm) for Cabbage with Central Shaft for Core Removal (to be used with cabbage feed hopper)</p> <p>WxDxH 11 13/16"x 11 13/16"x 1 9/16"</p> <p>Shipping weight lbs: 7</p>	<p><b>650157</b> DJ607N</p>	<p><b>\$ 1,358.89</b></p>

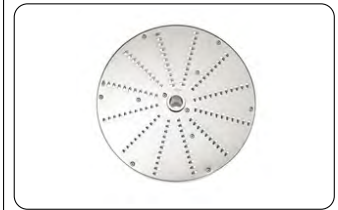


## Food Preparation

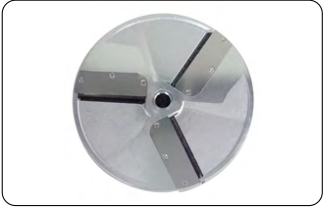
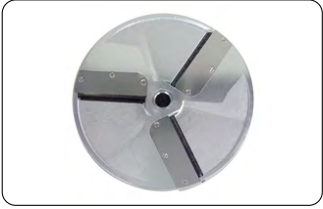



### Vegetable Slicers and Manual Slicers

#### Cutting discs for TR260

Description	Code	USD
Grating Disc Stainless Steel 5/64" (2mm) WxDxH 11 13/16"x 11 13/16"x 1 9/16" Shipping weight lbs: 4 CuFt: 0.68	<b>650150</b> J302N	<b>\$ 1,256.70</b>
Grating Disc Stainless Steel 1/8" (3mm) WxDxH 11 13/16"x 11 13/16"x 1 9/16" Shipping weight lbs: 4 CuFt: 0.68	<b>650151</b> J303N	<b>\$ 1,256.70</b>
Grating Disc Stainless Steel 5/32" (4mm) WxDxH 11 13/16"x 11 13/16"x 1 9/16" Shipping weight lbs: 4 CuFt: 0.56	<b>650152</b> J304N	<b>\$ 1,256.70</b>
Grating Disc Stainless Steel 9/32" (7mm) WxDxH 11 13/16"x 11 13/16"x 1 9/16" Shipping weight lbs: 4 CuFt: 0.68	<b>650153</b> J307N	<b>\$ 1,256.70</b>
Grating Disc Stainless Steel 11/32" (9mm) WxDxH 11 13/16"x 11 13/16"x 1 9/16" Shipping weight lbs: 7 CuFt: 0.68	<b>650154</b> J309N	<b>\$ 1,256.70</b>
Grating Disc Stainless Steel for Parmesan/Chocolate WxDxH 11 13/16"x 11 13/16"x 1 9/16" Shipping weight lbs: 7 CuFt: 0.68	<b>650148</b> P300	<b>\$ 1,256.70</b>



◀◀ (Cutting discs for TR260)



Description	Code	USD	
Grating Disc Stainless Steel for Breadcrumbs/Potatoes WxDxH 11 13/16"x 11 13/16"x 1 9/16" Shipping weight lbs: 7 CuFt: 0.68	<b>650149</b> K300	<b>\$ 1,256.70</b>	
Julienne Disc Stainless Steel 5/64" (2mm) WxDxH 11 13/16"x 11 13/16"x 2 " Shipping weight lbs: 5 CuFt: 0.34	<b>653195</b> A302	<b>\$ 1,358.89</b>	
Julienne Disc Stainless Steel 1/8" (3mm) WxDxH 11 13/16"x 11 13/16"x 2 " Shipping weight lbs: 7 CuFt: 0.33	<b>653196</b> A303	<b>\$ 1,358.89</b>	
Julienne Disc Stainless Steel 5/32" (4mm) WxDxH 11 13/16"x 11 13/16"x 2 " Shipping weight lbs: 5 CuFt: 0.34	<b>653197</b> A304	<b>\$ 1,358.89</b>	
Julienne Disc Stainless Steel 1/4" (6mm) WxDxH 11 13/16"x 11 13/16"x 2 " Shipping weight lbs: 4 CuFt: 0.34	<b>653198</b> AF306	<b>\$ 1,358.89</b>	
Julienne Disc Stainless Steel 5/16" (8mm) WxDxH 11 13/16"x 11 13/16"x 2 " Shipping weight lbs: 7	<b>653199</b> AF308	<b>\$ 1,358.89</b>	

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## Food Preparation

### Vegetable Slicers and Manual Slicers

◀◀ (Cutting discs for TR260)

Description	Code	USD	
<p>Julienne Disc Stainless Steel 3/8" (10mm)</p> <p>WxDxH 11 13/16"x 11 13/16"x 2 "</p> <p>Shipping weight lbs: 4 CuFt: 0.34</p>	<p><b>653200</b></p> <p>AF310</p>	<p><b>\$ 1,358.89</b></p>	
<p>Slicing Disc Stainless Steel 1/32" (1mm)</p> <p>WxDxH 11 13/16"x 11 13/16"x 1 9/16"</p> <p>Shipping weight lbs: 7 CuFt: 0.68</p>	<p><b>653188</b></p> <p>C301</p>	<p><b>\$ 1,256.70</b></p>	
<p>Slicing Disc Stainless Steel 5/64" (2mm)</p> <p>WxDxH 11 13/16"x 11 13/16"x 2 "</p> <p>Shipping weight lbs: 7</p>	<p><b>653172</b></p> <p>C302</p>	<p><b>\$ 1,256.70</b></p>	
<p>Slicing Disc Stainless Steel 1/8" (3mm)</p> <p>WxDxH 11 13/16"x 11 13/16"x 2 "</p> <p>Shipping weight lbs: 7 CuFt: 0.34</p>	<p><b>653173</b></p> <p>C303</p>	<p><b>\$ 1,256.70</b></p>	
<p>Slicing Disc Stainless Steel 3/16" (5mm)</p> <p>WxDxH 11 13/16"x 11 13/16"x 2 "</p> <p>Shipping weight lbs: 7 CuFt: 0.33</p>	<p><b>653189</b></p> <p>C305</p>	<p><b>\$ 1,256.70</b></p>	
<p>Slicing Disc Stainless Steel 1/4" (6mm)</p> <p>WxDxH 11 13/16"x 11 13/16"x 2 "</p> <p>Shipping weight lbs: 7 CuFt: 0.39</p>	<p><b>653190</b></p> <p>C306</p>	<p><b>\$ 1,256.70</b></p>	

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◀◀ (Cutting discs for TR260)

Description	Code	USD	
Slicing Disc Stainless Steel 5/16" (8mm) WxDxH 11 13/16"x 11 13/16"x 2 " Shipping weight lbs: 7 CuFt: 0.33	<b>653191</b> C308	<b>\$ 1,256.70</b>	
Slicing Disc Stainless Steel 3/8" (10mm) WxDxH 11 13/16"x 11 13/16"x 2 " Shipping weight lbs: 7 CuFt: 0.33	<b>653192</b> C310	<b>\$ 1,256.70</b>	
Slicing Disc Stainless Steel 5/8" (16mm) WxDxH 11 13/16"x 11 13/16"x 2 " Shipping weight lbs: 4 CuFt: 0.34	<b>653193</b> C316	<b>\$ 1,256.70</b>	
Krinkle Cut Disc Stainless Steel 5/64" (2mm) WxDxH 11 13/16"x 11 13/16"x 2 " Shipping weight lbs: 4	<b>653217</b> C302W	<b>\$ 1,256.70</b>	
Krinkle Cut Disc Stainless Steel 1/8" (3mm) WxDxH 11 13/16"x 11 13/16"x 2 " Shipping weight lbs: 4	<b>653218</b> C303W	<b>\$ 1,256.70</b>	
Krinkle Cut Disc Stainless Steel 1/4" (6mm) WxDxH 11 13/16"x 11 13/16"x 2 " Shipping weight lbs: 4 CuFt: 0.33	<b>653219</b> C306W	<b>\$ 1,256.70</b>	

## Food Preparation

### Vegetable Slicers and Manual Slicers

#### Accessories for RC14

Description	Code	USD
Mobile stand, stainless steel WxDxH 17 1/2"x 20 11/16"x 27 3/16" Shipping weight lbs: 33 CuFt: 1.76	<b>653017</b> MSX	<b>\$ 1,958.98</b>



#### Tomato Slicer CT6

Description	Code	USD
Tomato Slicer, manual, 15/64 (6mm) slice, 11 slices, aluminum & stainless steel construction, suction cup base WxDxH 5 11/16"x 16 13/16"x 9 7/16" Shipping weight lbs: 9 CuFt: 1.10 <b>Included Accessory</b> 653099 Tomato Guide for 1/4" slicer 1 653100 Blade assembly for 1/4" tomato slicer 1	<b>601443</b> CT6U	<b>\$ 841.67</b>



#### Accessories for Tomato Slicer CT6

Description	Code	USD
Tipper support for tomato slicer WxDxH 5 1/2"x 22 7/16"x 2 9/16" Shipping weight lbs: 4 CuFt: 0.50	<b>653282</b> TIP	<b>\$ 450.07</b>
Blade assembly for 1/4" tomato slicer WxDxH 10 13/16"x 2 15/16"x 1 3/8" Shipping weight lbs: 1 CuFt: 0.28	<b>653100</b> CB6	<b>\$ 248.95</b>
Tomato Guide for 1/4" slicer WxDxH 3 15/16"x 4 1/8"x 5 5/16" Shipping weight lbs: 2 CuFt: 0.04	<b>653099</b> TG6	<b>\$ 153.28</b>



**TrinityPro Cutter 2.7 QT**

Description	Code	USD
Cutter Mixer 2.7 qt with transparent copolyester bowl, 1800 rpm, USA plug 0.75 electric kW 115 V 1N 60 Hz WxDxH 9 3/4"x 12 15/16"x 17 15/16" Shipping weight lbs: 36 CuFt: 3.72 <b>Included Accessory</b> 650117 1 650226 1 650229 1 650230 1	<b>600991</b> K26PUS	<b>\$ 1,668.81</b>



**Accessories for TrinityPro Cutter 2.7 QT**






Description	Code	USD
Microtoothed blade rotor for 2.6lt Cutter Mixer WxDxH 6 5/16"x 6 5/16"x 3 9/16" Shipping weight lbs: 1 CuFt: 0.07	<b>650226</b> ROTMT26	<b>\$ 245.41</b>
Smooth blade rotor for 2.6lt Cutter Mixer WxDxH 6 5/16"x 6 5/16"x 3 9/16" Shipping weight lbs: 1 CuFt: 0.07	<b>650227</b> ROTS26	<b>\$ 245.41</b>
Stainless steel bowl for 2,6lt Cutter Mixer WxDxH 7 7/8"x 10 5/8"x 6 1/2" Shipping weight lbs: 2	<b>650228</b> BOL26	<b>\$ 613.52</b>
Transparent copolyester bowl for 2,6lt Cutter Mixer WxDxH 7 7/8"x 10 5/8"x 6 1/2" Shipping weight lbs: 2	<b>650229</b> BOLP26	<b>\$ 306.76</b>



## Food Preparation

### Food Processors

◀◀ (Accessories for TrinityPro Cutter 2.7 QT)

Description	Code	USD	
Scraper for 2.6lt Cutter Mixer bowl WxDxH 6 11/16"x 6 11/16"x 4 1/2" Shipping weight lbs: 2	<b>650230</b> SCR26	<b>\$ 73.19</b>	
Transparent lid for 2,6lt Cutter Mixer bowl WxDxH 8 1/16"x 8 1/16"x 2 3/4" Shipping weight lbs: -1 CuFt: -1	<b>650117</b> LID26	<b>\$ 104.41</b>	
Stainless steel bowl for 2,6lt Cutter Mixer, microtoothed rotor, lid with scraper WxDxH 7 7/8"x 10 5/8"x 9 7/16" Shipping weight lbs: 2 <b>Included Accessory</b> 650117 1 650226 1 650228 1 650230 1	<b>650231</b> RED26	<b>\$ 1,042.98</b>	
Microtoothed blade rotor for 3.6lt Cutter Mixer WxDxH 6 7/8"x 6 7/8"x 4 5/16" Shipping weight lbs: 1 CuFt: 0.07	<b>650233</b> ROTMT36	<b>\$ 245.41</b>	
Smooth blade rotor for 3.6lt Cutter Mixer WxDxH 6 7/8"x 6 7/8"x 4 5/16" Shipping weight lbs: 1 CuFt: 0.07	<b>650234</b> ROT36	<b>\$ 245.41</b>	
Stainless steel bowl for 3.6lt Cutter Mixer WxDxH 8 11/16"x 11 7/16"x 7 1/4" Shipping weight lbs: 2	<b>650235</b> BOL36	<b>\$ 767.44</b>	

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◀◀ (Accessories for TrinityPro Cutter 2.7 QT)

Description	Code	USD
Scraper for 3.6lt Cutter Mixer bowl WxDxH 7 1/4"x 7 1/4"x 5 3/8" Shipping weight lbs: 2	<b>650236</b> SCR36	<b>\$ 75.34</b>
Transparent lid for 3,6lt Cutter Mixer bowl WxDxH 8 11/16"x 8 11/16"x 2 13/16" Shipping weight lbs: -1 CuFt: -1	<b>650118</b> LID36	<b>\$ 104.41</b>
Stainless steel bowl for 3,6lt Cutter Mixer, microtoothed rotor, lid with scraper WxDxH 8 11/16"x 11 13/16"x 10 1/4" Shipping weight lbs: -1 CuFt: -1 <b>Included Accessory</b> 650118 1 650233 1 650235 1 650236 1	<b>650145</b> RED36	<b>\$ 1,196.90</b>

**TrinityPro Cutter 3.8 QT**

Description	Code	USD
Cutter Mixer 3.8 qt with stainless steel bowl, 1800 rpm, USA plug 1 electric kW 115 V 1N 60 Hz WxDxH 9 15/16"x 13 1/8"x 18 3/4" Shipping weight lbs: 34 CuFt: 3.10 <b>Included Accessory</b> 650118 1 650233 1 650235 1 650236 1	<b>600999</b> K36US	<b>\$ 2,821.34</b>



## Food Preparation







### Food Processors

#### Accessories for TrinityPro Cutter 3.8 QT

Description	Code	USD
Microtoothed blade rotor for 3.6lt Cutter Mixer WxDxH 6 7/8"x 6 7/8"x 4 5/16" Shipping weight lbs: 1 CuFt: 0.07	<b>650233</b> ROTMT36	<b>\$ 245.41</b>
Smooth blade rotor for 3.6lt Cutter Mixer WxDxH 6 7/8"x 6 7/8"x 4 5/16" Shipping weight lbs: 1 CuFt: 0.07	<b>650234</b> ROT36	<b>\$ 245.41</b>
Stainless steel bowl for 3.6lt Cutter Mixer WxDxH 8 11/16"x 11 7/16"x 7 1/4" Shipping weight lbs: 2	<b>650235</b> BOL36	<b>\$ 767.44</b>
Scraper for 3.6lt Cutter Mixer bowl WxDxH 7 1/4"x 7 1/4"x 5 3/8" Shipping weight lbs: 2	<b>650236</b> SCR36	<b>\$ 75.34</b>
Transparent lid for 3,6lt Cutter Mixer bowl WxDxH 8 11/16"x 8 11/16"x 2 13/16" Shipping weight lbs: -1 CuFt: -1	<b>650118</b> LID36	<b>\$ 104.41</b>
Stainless steel bowl for 3,6lt Cutter Mixer, microtoothed rotor, lid with scraper WxDxH 8 11/16"x 11 13/16"x 10 1/4" Shipping weight lbs: -1 CuFt: -1 <b>Included Accessory</b> 650118 1 650233 1 650235 1 650236 1	<b>650145</b> RED36	<b>\$ 1,196.90</b>



◀◀ (Accessories for TrinityPro Cutter 3.8 QT)

Description	Code	USD	
Microtoothed blade rotor for 2.6lt Cutter Mixer WxDxH 6 5/16"x 6 5/16"x 3 9/16" Shipping weight lbs: 1 CuFt: 0.07	<b>650226</b> ROTMT26	<b>\$ 245.41</b>	
Smooth blade rotor for 2.6lt Cutter Mixer WxDxH 6 5/16"x 6 5/16"x 3 9/16" Shipping weight lbs: 1 CuFt: 0.07	<b>650227</b> ROTS26	<b>\$ 245.41</b>	
Stainless steel bowl for 2,6lt Cutter Mixer WxDxH 7 7/8"x 10 5/8"x 6 1/2" Shipping weight lbs: 2	<b>650228</b> BOL26	<b>\$ 613.52</b>	
Scraper for 2.6lt Cutter Mixer bowl WxDxH 6 11/16"x 6 11/16"x 4 1/2" Shipping weight lbs: 2	<b>650230</b> SCR26	<b>\$ 73.19</b>	
Transparent lid for 2,6lt Cutter Mixer bowl WxDxH 8 1/16"x 8 1/16"x 2 3/4" Shipping weight lbs: -1 CuFt: -1	<b>650117</b> LID26	<b>\$ 104.41</b>	
Transparent copolyester bowl for 2,6lt Cutter Mixer WxDxH 7 7/8"x 10 5/8"x 6 1/2" Shipping weight lbs: 2	<b>650229</b> BOLP26	<b>\$ 306.76</b>	

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## Food Preparation

### Food Processors

◀◀ (Accessories for TrinityPro Cutter 3.8 QT)

Description	Code	USD
Stainless steel bowl for 2,6lt Cutter Mixer, microtoothed rotor, lid with scraper  WxDxH 7 7/8"x 10 5/8"x 9 7/16" Shipping weight lbs: 2 <b>Included Accessory</b> 650117 1 650226 1 650228 1 650230 1	<b>650231</b> RED26	<b>\$ 1,042.98</b>

### K45 - 4.7 quart capacity

Description	Code	USD
Vertical Cutter/Mixer, bench-style, variable speed (300-3700 RPM). Supplied with 4.7 qt removable stainless steel bowl with clear BPA-free lid, equipped with scraper. Microtooth blade rotor and metal motor housing, 1-1/4 HP  1 electric kW 110-120 V 1N 60 Hz WxDxH 10 1/16"x 16 5/16"x 19 " Shipping weight lbs: 55 CuFt: 3.50 <b>Included Accessory</b> 650099 Lid & bowl scraper, 4.7 quart, for cutter/mixer 1 653580 Microtooth blade rotor for 4.7 quart cutter/mixer 1 653589 Bowl, 4.7 quart, for cutter/mixer, stainless steel 1	<b>600518</b> K45YVVU	<b>\$ 4,292.62</b>



### Accessories for K45

Description	Code	USD
Smooth blade rotor for 4.7 quart cutter/mixer  WxDxH 7 11/16"x 7 11/16"x 6 1/16" Shipping weight lbs: 2 CuFt: 0.26	<b>653579</b> SBRK45	<b>\$ 364.18</b>



◀◀ (Accessories for K45)

Description	Code	USD	
<p>Smooth blade rotor for 4.7 quart cutter/mixer for emulsions</p> <p>WxDxH 7 11/16"x 7 11/16"x 6 1/16"</p> <p>Shipping weight lbs: 2 CuFt: 0.26</p>	<p><b>653614</b> SBRE45</p>	<p><b>\$ 364.18</b></p>	
<p>Microtooth blade rotor for 4.7 quart cutter/mixer</p> <p>WxDxH 7 11/16"x 7 11/16"x 6 1/16"</p> <p>Shipping weight lbs: 2 CuFt: 0.26</p>	<p><b>653580</b> MBRK45</p>	<p><b>\$ 364.18</b></p>	
<p>Microtooth blade rotor for 4.7 quart cutter/mixer for emulsions</p> <p>WxDxH 7 11/16"x 7 11/16"x 6 1/16"</p> <p>Shipping weight lbs: 2 CuFt: 0.26</p>	<p><b>650039</b> MBRE45</p>	<p><b>\$ 364.18</b></p>	
<p>Bowl, 4.7 quart, for cutter/mixer, stainless steel</p> <p>WxDxH 9 1/4"x 11 1/32"x 6 5/16"</p> <p>Shipping weight lbs: 3 CuFt: 0.58</p>	<p><b>653589</b> BXK45</p>	<p><b>\$ 680.53</b></p>	
<p>Lid &amp; bowl scraper, 4.7 quart, for cutter/mixer</p> <p>WxDxH 10 1/4"x 14 9/16"x 3 1/8"</p> <p>Shipping weight lbs: 3 CuFt: 0.80</p>	<p><b>650099</b> LBSK245</p>	<p><b>\$ 535.95</b></p>	

## Food Preparation

### Food Processors

#### K55 - 5.8 quart capacity

Description	Code	USD
<p>Vertical Cutter/Mixer, bench-style, variable speed (300-3700 RPM). Supplied with 5.8 quart removable stainless steel bowl with clear BPA-free lid, equipped with scraper. Microtooth blade rotor and metal motor housing 1-1/3HP</p> <p>1.30 electric kW 110-120 V 1N 60 Hz                      WxDxH 10 1/16"x 16 5/16"x 19 "                      Shipping weight lbs: 57 CuFt: 3.50</p> <p><b>Included Accessory</b></p> <p>650102 Lid &amp; bowl scraper, 5.8 quart, for cutter/mixer 1</p> <p>653582 Microtooth blade rotor for 5.8 quart cutter/mixer 1</p> <p>653590 Bowl, 5.8 quart, for cutter/mixer, stainless steel 1</p>	<p><b>600519</b> K55YVVU</p>	<p><b>\$ 4,599.63</b></p>



#### Accessories for K55

Description	Code	USD
<p>Smooth blade rotor for 5.8 quart cutter/mixer</p> <p>WxDxH 8 7/16"x 8 7/16"x 6 1/16"                      Shipping weight lbs: 2 CuFt: 0.26</p>	<p><b>653581</b> SBRK55</p>	<p><b>\$ 364.18</b></p>
<p>Smooth blade rotor for 5.8 quart cutter/mixer for emulsions</p> <p>WxDxH 8 7/16"x 8 7/16"x 6 1/16"                      Shipping weight lbs: 2 CuFt: 0.28</p>	<p><b>653665</b> SBRE55</p>	<p><b>\$ 364.18</b></p>
<p>Microtooth blade rotor for 5.8 quart cutter/mixer</p> <p>WxDxH 8 7/16"x 8 7/16"x 6 1/16"                      Shipping weight lbs: 2 CuFt: 0.26</p>	<p><b>653582</b> MBRK55</p>	<p><b>\$ 364.18</b></p>



◀◀ (Accessories for K55)

Description	Code	USD
<p>Microtooth blade rotor for 5.8 quart cutter/mixer for emulsions</p> <p>WxDxH 8 7/16"x 8 7/16"x 6 1/16"</p> <p>Shipping weight lbs: 2 CuFt: 0.26</p>	<p><b>650040</b> MBRE55</p>	<p><b>\$ 364.18</b></p>
<p>Bowl, 5.8 quart, for cutter/mixer, stainless steel</p> <p>WxDxH 9 1/4"x 11 1/32"x 6 5/16"</p> <p>Shipping weight lbs: 4 CuFt: 0.69</p>	<p><b>653590</b> BXK55</p>	<p><b>\$ 680.53</b></p>
<p>Lid &amp; bowl scraper, 5.8 quart, for cutter/mixer</p> <p>WxDxH 9 13/16"x 11 5/8"x 10 1/4"</p> <p>Shipping weight lbs: 3 CuFt: 0.86</p>	<p><b>650102</b> LBSK255</p>	<p><b>\$ 535.95</b></p>



### K70 - 7.4 quart capacity

Description	Code	USD
<p>Vertical Cutter/Mixer, bench-style, variable speed (300-3700 RPM), 7.4 quart capacity bowl, removable bowl design, stainless steel bowl with clear BPA-free lid, microtooth blade rotor, stainless steel housing, 300-3300 RPM, 2 HP, 120v/60/1-ph, 15.0 amps (</p> <p>1.50 electric kW 110-120 V 1N 60 Hz</p> <p>WxDxH 10 1/16"x 16 5/8"x 20 9/16"</p> <p>Shipping weight lbs: 60 CuFt: 3.50</p> <p><b>Included Accessory</b></p> <p>650104 Lid &amp; bowl scraper, 7.4 quart, for cutter/mixer 1</p> <p>653584 Microtooth blade rotor for 7.4 quart cutter/mixer 1</p> <p>653593 Bowl, 7.4 quart, for cutter/mixer, stainless steel 1</p>	<p><b>600520</b> K70YVVU</p>	<p><b>\$ 4,895.71</b></p>



## Food Preparation

### Food Processors

#### Accessories for K70

Description	Code	USD	
Smooth blade rotor for 7.4 quart cutter/mixer WxDxH 8 7/16"x 8 7/16"x 7 5/8" Shipping weight lbs: 2 CuFt: 0.26	<b>653583</b> SBRK70	<b>\$ 364.18</b>	
Smooth blade rotor for 7.4 quart cutter/mixer for emulsions WxDxH 8 7/16"x 8 7/16"x 7 5/8" Shipping weight lbs: 2 CuFt: 0.26	<b>653712</b> SBRE70	<b>\$ 364.18</b>	
Microtooth blade rotor for 7.4 quart cutter/mixer WxDxH 8 7/16"x 8 7/16"x 7 5/8" Shipping weight lbs: 2 CuFt: 0.26	<b>653584</b> MBRK70	<b>\$ 364.18</b>	
Microtooth blade rotor for 7.4 quart cutter/mixer for emulsions WxDxH 8 7/16"x 8 7/16"x 7 5/8" Shipping weight lbs: 2 CuFt: 0.26	<b>650041</b> MBRE70	<b>\$ 364.18</b>	
Bowl, 7.4 quart, for cutter/mixer, stainless steel WxDxH 9 1/4"x 9 1/4"x 7 7/8" Shipping weight lbs: 4 CuFt: 0.69	<b>653593</b> BXK70	<b>\$ 680.53</b>	
Lid & bowl scraper, 7.4 quart, for cutter/mixer WxDxH 12 3/16"x 12 3/16"x 12 3/16" Shipping weight lbs: 3 CuFt: 0.89	<b>650104</b> LBSK270	<b>\$ 535.95</b>	



## K120S - 12.2 quart capacity

Description	Code	USD
<b>12.2QT + CUTTER MIXER - MICRO TOOTHED BLADES - 2 SPEEDS - S/S BOWL</b>  2.20 electric kW 208-240 V 3 60 Hz WxDxH 16 3/8"x 26 3/4"x 20 3/8" Shipping weight lbs: 165 CuFt: 11.64 <b>Included Accessory</b> 650059 Scraper for K120S cutter mixer 1 650060 Micro-toothed blade rotor for 12.2qt cutter mixer 1 650073 Bowl, 12.2 quart, for cutter/mixer, stainless steel 1	<b>600085</b> K120S2U	<b>\$ 13,213.27</b>



## Accessories for K120S



Description	Code	USD
<b>Bowl, 12.2 quart, for cutter/mixer, stainless steel</b>  WxDxH 16 9/16"x 13 3/8"x 7 1/16" Shipping weight lbs: 11 CuFt: 1.64	<b>650073</b> BX115L	<b>\$ 2,400.35</b>
<b>Blade rotor, smooth, for 12.2 quart cutter/mixer</b>  WxDxH 11 1/32"x 11 1/32"x 5 15/16" Shipping weight lbs: 4 CuFt: 0.79	<b>653179</b> SBRI15	<b>\$ 1,428.47</b>
<b>Micro-toothed blade rotor for 12.2qt cutter mixer</b>  WxDxH 11 1/8"x 11 1/8"x 6 5/16" Shipping weight lbs: 4 CuFt: 0.59	<b>650060</b> MBRI15	<b>\$ 1,428.47</b>
<b>Blade rotor, serrated, for 12.2 quart cutter/mixer</b>  WxDxH 11 1/32"x 11 1/32"x 5 15/16" Shipping weight lbs: 5 CuFt: 0.72	<b>653299</b> KKR115	<b>\$ 1,428.47</b>




## Food Preparation

### Food Processors

◀◀ (Accessories for K120S)

Description	Code	USD	
Scraper for K120S cutter mixer WxDxH 11 5/8"x 3 9/16"x 9 7/16" Shipping weight lbs: 3 CuFt: 0.59	<b>650059</b> SCR115	<b>\$ 669.66</b>	
Mobile stand, stainless steel WxDxH 17 1/2"x 20 11/16"x 27 3/16" Shipping weight lbs: 33 CuFt: 1.76	<b>653017</b> MSX	<b>\$ 1,958.98</b>	

### Accessories for K180S

Description	Code	USD	
Micro-toothed blade rotor for 18.5qt cutter mixer WxDxH 11 1/8"x 11 1/8"x 9 7/16" Shipping weight lbs: 6 CuFt: 1.31	<b>650047</b> MBR175	<b>\$ 1,785.04</b>	
Blade Rotor, smooth, for 18.5 quart cutter/mixer WxDxH 10 1/4"x 10 1/4"x 9 7/16" Shipping weight lbs: 7 CuFt: 1.51	<b>653119</b> SBR175	<b>\$ 1,785.04</b>	
Blade rotor, serrated, for 18.5 quart cutter/mixer WxDxH 10 1/4"x 10 1/4"x 9 7/16" Shipping weight lbs: 7	<b>653120</b> KKR175	<b>\$ 1,785.04</b>	
Bowl, 18.5 quart, for cutter/mixer, stainless steel WxDxH 16 1/8"x 13 3/8"x 10 5/8" Shipping weight lbs: 13 CuFt: 1.64	<b>650074</b> BX175L	<b>\$ 3,204.81</b>	

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◀◀ (Accessories for K180S)

Description	Code	USD
Scraper for K180S cutter mixer WxDxH 11 5/8"x 3 9/16"x 9 7/16" Shipping weight lbs: 3 CuFt: 0.59	<b>650046</b> SCR175	<b>\$ 669.66</b>
Mobile stand, stainless steel WxDxH 17 1/2"x 20 11/16"x 27 3/16" Shipping weight lbs: 33 CuFt: 1.76	<b>653017</b> MSX	<b>\$ 1,958.98</b>



## Food Preparation

### Immersion Blenders

#### Bermixer 350 W

Description	Code	USD
<p>Bermixer PRO, portable, hand held, variable speed (up to 9000 RPM), handle grip, with 18" cutter tube, 1/2 HP, 350 watt, NEMA 5-15P</p> <p>0.35 electric kW 110-120 V 1 50/60 Hz                      WxDxH 5 7/16"x 4 3/4"x 30 1/8"                      Shipping weight lbs: 12 CuFt: 1.27</p> <p><b>Included Accessory</b>                      650133 Stainless Steel cutter tube 18in (453mm) 1</p>	<p><b>602189</b>                      BP3545U</p>	<p><b>\$ 1,113.19</b></p>



#### Accessories for Bermixer PRO 350 W

Description	Code	USD
<p>Stainless Steel cutter tube 14in (353mm)</p> <p>WxDxH 4 5/16"x 4 5/16"x 13 7/8"                      Shipping weight lbs: 4 CuFt: 0.44</p>	<p><b>650132</b>                      BPT35</p>	<p><b>\$ 493.66</b></p>
<p>Stainless Steel cutter tube 18in (453mm)</p> <p>WxDxH 4 5/16"x 4 5/16"x 17 13/16"                      Shipping weight lbs: 3 CuFt: 0.44</p>	<p><b>650133</b>                      BPT45</p>	<p><b>\$ 563.06</b></p>
<p>Reinforced whisk 10in</p> <p>WxDxH 4 3/4"x 4 3/4"x 15 13/16"                      Shipping weight lbs: 3 CuFt: 0.44</p>	<p><b>653578</b>                      BMXRWSK</p>	<p><b>\$ 655.97</b></p>
<p>Bowl cradle for containers</p> <p>WxDxH 6 5/16"x 5 1/2"x 7 1/16"                      Shipping weight lbs: 3 CuFt: 0.49</p>	<p><b>653294</b>                      B2SUP</p>	<p><b>\$ 407.46</b></p>



◀◀ (Accessories for Bermixer PRO 350 W)

Description	Code	USD
Adjustable rail, for containers 15in - 26in WxDxH 27 9/16"x 5 15/16"x 1 9/16" Shipping weight lbs: 3 CuFt: 0.44	<b>653292</b> B2RAIL	<b>\$ 426.49</b>



**Bermixer 450 W**

Description	Code	USD
Bermixer PRO, portable, hand held, variable speed (up to 9000 RPM), handle grip, with 18" cutter tube, 1/2 HP, 450 watt, NEMA 1-15P 0.45 electric kW 110-120 V 1 50/60 Hz WxDxH 5 7/16"x 4 3/4"x 30 1/8" Shipping weight lbs: 12 CuFt: 1.27 <b>Included Accessory</b> 650133 Stainless Steel cutter tube 18in (453mm) 1	<b>602190</b> BP4545U	<b>\$ 1,281.99</b>
Bermixer PRO, portable, hand held, variable speed (up to 9000 RPM), handle grip, with 22" cutter tube, 1/2 HP, 450 watt, NEMA 1-15P 0.45 electric kW 110-120 V 1 50/60 Hz WxDxH 5 7/16"x 4 3/4"x 34 1/16" Shipping weight lbs: 12 CuFt: 1.27 <b>Included Accessory</b> 650134 Stainless Steel cutter tube 22in (553mm) 1	<b>602191</b> BP4555U	<b>\$ 1,349.29</b>



**Accessories for Bermixer PRO 450 W**

Description	Code	USD
Stainless Steel cutter tube 14in (353mm) WxDxH 4 5/16"x 4 5/16"x 13 7/8" Shipping weight lbs: 4 CuFt: 0.44	<b>650132</b> BPT35	<b>\$ 493.66</b>





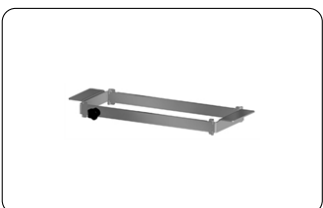


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## Food Preparation

### Immersion Blenders

◀◀ (Accessories for Bermixer PRO 450 W)

Description	Code	USD	
Stainless Steel cutter tube 18in (453mm) WxDxH 4 5/16"x 4 5/16"x 17 13/16" Shipping weight lbs: 3 CuFt: 0.44	<b>650133</b> BPT45	<b>\$ 563.06</b>	
Stainless Steel cutter tube 22in (553mm) WxDxH 4 5/16"x 4 5/16"x 21 3/4" Shipping weight lbs: 3 CuFt: 0.44	<b>650134</b> BPT55	<b>\$ 631.34</b>	
Reinforced whisk 10in WxDxH 4 3/4"x 4 3/4"x 15 13/16" Shipping weight lbs: 3 CuFt: 0.44	<b>653578</b> BMXRWSK	<b>\$ 655.97</b>	
Bowl cradle for containers WxDxH 6 5/16"x 5 1/2"x 7 1/16" Shipping weight lbs: 3 CuFt: 0.49	<b>653294</b> B2SUP	<b>\$ 407.46</b>	
Adjustable rail, for containers 15in - 26in WxDxH 27 9/16"x 5 15/16"x 1 9/16" Shipping weight lbs: 3 CuFt: 0.44	<b>653292</b> B2RAIL	<b>\$ 426.49</b>	






### Accessories for Bermixer PRO 550 W

Description	Code	USD	
Stainless Steel cutter tube 14in (353mm) WxDxH 4 5/16"x 4 5/16"x 13 7/8" Shipping weight lbs: 4 CuFt: 0.44	<b>650132</b> BPT35	<b>\$ 493.66</b>	

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**Food Preparation**  
**Immersion Blenders**

◀◀ (Accessories for Bermixer PRO 550 W)

Description	Code	USD	
<p>Stainless Steel cutter tube 18in (453mm)</p> <p>WxDxH 4 5/16"x 4 5/16"x 17 13/16"</p> <p>Shipping weight lbs: 3 CuFt: 0.44</p>	<p><b>650133</b> BPT45</p>	<p><b>\$ 563.06</b></p>	
<p>Stainless Steel cutter tube 22in (553mm)</p> <p>WxDxH 4 5/16"x 4 5/16"x 21 3/4"</p> <p>Shipping weight lbs: 3 CuFt: 0.44</p>	<p><b>650134</b> BPT55</p>	<p><b>\$ 631.34</b></p>	
<p>Reinforced whisk 10in</p> <p>WxDxH 4 3/4"x 4 3/4"x 15 13/16"</p> <p>Shipping weight lbs: 3 CuFt: 0.44</p>	<p><b>653578</b> BMXRWSK</p>	<p><b>\$ 655.97</b></p>	
<p>Bowl cradle for containers</p> <p>WxDxH 6 5/16"x 5 1/2"x 7 1/16"</p> <p>Shipping weight lbs: 3 CuFt: 0.49</p>	<p><b>653294</b> B2SUP</p>	<p><b>\$ 407.46</b></p>	
<p>Adjustable rail, for containers 15in - 26in</p> <p>WxDxH 27 9/16"x 5 15/16"x 1 9/16"</p> <p>Shipping weight lbs: 3 CuFt: 0.44</p>	<p><b>653292</b> B2RAIL</p>	<p><b>\$ 426.49</b></p>	

## Food Preparation

### Immersion Blenders

#### Bermixer 650 W

Description	Code	USD
<p>Bermixer PRO, portable, hand held immersion blender, variable speed (up to 10000 RPM), handle grip, with 22" cutter tube, 1 HP, 650 watt, NEMA 1-15P</p> <p>0.65 electric kW 110-120 V 1 50/60 Hz WxDxH 5 7/16"x 4 3/4"x 34 1/16" Shipping weight lbs: 11 CuFt: 1.27</p> <p><b>Included Accessory</b> 650134 Stainless Steel cutter tube 22in (553mm) 1</p>	<p><b>602192</b> BP6555U</p>	<p><b>\$ 1,541.25</b></p>
<p>Bermixer PRO, portable, hand held immersion blender, variable speed, handle grip, with 26" cutter tube, 1 HP, 650 watt, NEMA 1-15P</p> <p>0.65 electric kW 110-120 V 1 50/60 Hz WxDxH 5 7/16"x 4 3/4"x 38 " Shipping weight lbs: 11 CuFt: 1.27</p> <p><b>Included Accessory</b> 650135 Stainless Steel cutter tube 26in (553mm) 1</p>	<p><b>602193</b> BP6565U</p>	<p><b>\$ 1,631.32</b></p>







#### Accessories for Bermixer PRO 650 W

Description	Code	USD
<p>Stainless Steel cutter tube 14in (353mm)</p> <p>WxDxH 4 5/16"x 4 5/16"x 13 7/8" Shipping weight lbs: 4 CuFt: 0.44</p>	<p><b>650132</b> BPT35</p>	<p><b>\$ 493.66</b></p>
<p>Stainless Steel cutter tube 18in (453mm)</p> <p>WxDxH 4 5/16"x 4 5/16"x 17 13/16" Shipping weight lbs: 3 CuFt: 0.44</p>	<p><b>650133</b> BPT45</p>	<p><b>\$ 563.06</b></p>
<p>Stainless Steel cutter tube 22in (553mm)</p> <p>WxDxH 4 5/16"x 4 5/16"x 21 3/4" Shipping weight lbs: 3 CuFt: 0.44</p>	<p><b>650134</b> BPT55</p>	<p><b>\$ 631.34</b></p>






◀◀ (Accessories for Bermixer PRO 650 W)

Description	Code	USD	
Stainless Steel cutter tube 26in (553mm) WxDxH 4 5/16"x 4 5/16"x 25 11/16" Shipping weight lbs: 4 CuFt: 0.44	<b>650135</b> BPT65	<b>\$ 700.75</b>	
Reinforced whisk 10in WxDxH 4 3/4"x 4 3/4"x 15 13/16" Shipping weight lbs: 3 CuFt: 0.44	<b>653578</b> BMXRWSK	<b>\$ 655.97</b>	
Bowl cradle for containers WxDxH 6 5/16"x 5 1/2"x 7 1/16" Shipping weight lbs: 3 CuFt: 0.49	<b>653294</b> B2SUP	<b>\$ 407.46</b>	
Adjustable rail, for containers 15in - 26in WxDxH 27 9/16"x 5 15/16"x 1 9/16" Shipping weight lbs: 3 CuFt: 0.44	<b>653292</b> B2RAIL	<b>\$ 426.49</b>	

### Bermixer 750 W

Description	Code	USD	
Bermixer PRO, portable hand held immersion blender, variable speed, handle grip, with 22" stainless steel cutter tube, 1 HP, 750 watt. 0.75 electric kW 110-120 V 1 50/60 Hz WxDxH 5 7/16"x 4 3/4"x 34 1/16" Shipping weight lbs: 11 CuFt: 1.27 <b>Included Accessory</b> 650134 Stainless Steel cutter tube 22in (553mm) 1	<b>602194</b> BP7555U	<b>\$ 1,585.38</b>	

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## Food Preparation

### Immersion Blenders

◀◀ (Bermixer 750 W)

Description	Code	USD
<p>Bermier PRO, portable, hand held immersion blender, variable speed (up to 10000 RPM), handle grip, with 26" cutter tube attachment, 750 watt, NEMA 5-15P</p> <p>0.75 electric kW 110-120 V 1 50/60 Hz                      WxDxH 5 7/16"x 4 3/4"x 38 "                      Shipping weight lbs: 11 CuFt: 1.27</p> <p><b>Included Accessory</b>                      650135 Stainless Steel cutter tube 26in (553mm) 1</p>	<p><b>602195</b>                      BP7565U</p>	<p><b>\$ 1,720.23</b></p>



### Accessories for Bermixer PRO 750 W




Description	Code	USD
<p>Stainless Steel cutter tube 14in (353mm)</p> <p>WxDxH 4 5/16"x 4 5/16"x 13 7/8"                      Shipping weight lbs: 4 CuFt: 0.44</p>	<p><b>650132</b>                      BPT35</p>	<p><b>\$ 493.66</b></p>
<p>Stainless Steel cutter tube 18in (453mm)</p> <p>WxDxH 4 5/16"x 4 5/16"x 17 13/16"                      Shipping weight lbs: 3 CuFt: 0.44</p>	<p><b>650133</b>                      BPT45</p>	<p><b>\$ 563.06</b></p>
<p>Stainless Steel cutter tube 22in (553mm)</p> <p>WxDxH 4 5/16"x 4 5/16"x 21 3/4"                      Shipping weight lbs: 3 CuFt: 0.44</p>	<p><b>650134</b>                      BPT55</p>	<p><b>\$ 631.34</b></p>
<p>Stainless Steel cutter tube 26in (553mm)</p> <p>WxDxH 4 5/16"x 4 5/16"x 25 11/16"                      Shipping weight lbs: 4 CuFt: 0.44</p>	<p><b>650135</b>                      BPT65</p>	<p><b>\$ 700.75</b></p>



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**Food Preparation**  
**Immersion Blenders**

◀◀ (Accessories for Bermixer PRO 750 W)

Description	Code	USD	
Reinforced whisk 10in WxDxH 4 3/4"x 4 3/4"x 15 13/16" Shipping weight lbs: 3 CuFt: 0.44	<b>653578</b> BMXRWSK	<b>\$ 655.97</b>	
Bowl cradle for containers WxDxH 6 5/16"x 5 1/2"x 7 1/16" Shipping weight lbs: 3 CuFt: 0.49	<b>653294</b> B2SUP	<b>\$ 407.46</b>	
Adjustable rail, for containers 15in - 26in WxDxH 27 9/16"x 5 15/16"x 1 9/16" Shipping weight lbs: 3 CuFt: 0.44	<b>653292</b> B2RAIL	<b>\$ 426.49</b>	

## Food Preparation

### Accessories for H HUB models

#### Slicing discs for CX21D

Description	Code	USD	
Grating Disc 5/64" (2mm) WxDxH 7 7/8"x 7 7/8"x 1 9/16" Shipping weight lbs: 1 CuFt: 0.12	<b>653773</b> J2X	<b>\$ 366.36</b>	
Grating Disc 1/8" (3mm) WxDxH 7 7/8"x 7 7/8"x 1 9/16" Shipping weight lbs: 2 CuFt: 0.12	<b>653774</b> J3X	<b>\$ 366.36</b>	
Grating Disc 5/32" (4mm) WxDxH 7 7/8"x 7 7/8"x 1 9/16" Shipping weight lbs: 1 CuFt: 0.12	<b>653775</b> J4X	<b>\$ 366.36</b>	
Grating Disc 9/32" (7mm) WxDxH 7 7/8"x 7 7/8"x 1 9/16" Shipping weight lbs: 2 CuFt: 0.12	<b>653776</b> J7X	<b>\$ 366.36</b>	
Grating Disc 11/32" (9mm) WxDxH 7 7/8"x 7 7/8"x 1 9/16" Shipping weight lbs: 1 CuFt: 0.08	<b>653777</b> J9X	<b>\$ 366.36</b>	
Grating Disc for breadcrumbs/potatoes WxDxH 7 7/8"x 7 7/8"x 1 9/16" Shipping weight lbs: 1 CuFt: 0.12	<b>653778</b> KX	<b>\$ 366.36</b>	



◀◀ (Slicing discs for CX21D)







Description	Code	USD	
<p>Grating Disc for parmesan/chocolate</p> <p>WxDxH 7 7/8"x 7 7/8"x 1 3/16"</p> <p>Shipping weight lbs: 2 CuFt: 0.12</p>	<p><b>653779</b></p> <p>PX</p>	<p><b>\$ 366.36</b></p>	
<p>Julienne Disc 5/64" (2mm)</p> <p>WxDxH 8 1/16"x 8 1/16"x 1 3/8"</p> <p>Shipping weight lbs: 2 CuFt: 0.12</p>	<p><b>650166</b></p> <p>AS2XX</p>	<p><b>\$ 452.24</b></p>	
<p>Julienne Disc 5/64" x 5/16" (2 x 8mm)</p> <p>WxDxH 8 1/16"x 8 1/16"x 1 3/8"</p> <p>Shipping weight lbs: 2 CuFt: 0.12</p>	<p><b>650158</b></p> <p>AS2X8X</p>	<p><b>\$ 452.24</b></p>	
<p>Julienne Disc 5/64" x 3/8" (2 x 10mm)</p> <p>WxDxH 8 1/16"x 8 1/16"x 1 3/8"</p> <p>Shipping weight lbs: 2 CuFt: 0.12</p>	<p><b>650159</b></p> <p>AS2X10X</p>	<p><b>\$ 452.24</b></p>	
<p>Julienne Disc 1/8" (3mm)</p> <p>WxDxH 8 1/16"x 8 1/16"x 1 3/8"</p> <p>Shipping weight lbs: 2 CuFt: 0.12</p>	<p><b>650167</b></p> <p>AS3XX</p>	<p><b>\$ 452.24</b></p>	
<p>Julienne Disc 5/32" (4mm)</p> <p>WxDxH 8 1/16"x 8 1/16"x 1 3/8"</p> <p>Shipping weight lbs: 2 CuFt: 0.12</p>	<p><b>650077</b></p> <p>AS4XX</p>	<p><b>\$ 452.24</b></p>	

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## Food Preparation

### Accessories for H HUB models







◀◀ (Slicing discs for CX21D)

Description	Code	USD	
<p>Julienne Disc 1/4" (6mm)</p> <p>WxDxH 8 1/16"x 8 1/16"x 1 3/8"</p> <p>Shipping weight lbs: 2 CuFt: 0.12</p>	<p><b>650078</b></p> <p>AS6XX</p>	<p><b>\$ 452.24</b></p>	
<p>Julienne Disc 5/16" (8mm)</p> <p>WxDxH 8 1/16"x 8 1/16"x 1 3/8"</p> <p>Shipping weight lbs: 2 CuFt: 0.12</p>	<p><b>650079</b></p> <p>AS8XX</p>	<p><b>\$ 452.24</b></p>	
<p>Julienne Disc 3/8" (10mm)</p> <p>WxDxH 8 1/16"x 8 1/16"x 1 3/8"</p> <p>Shipping weight lbs: 2 CuFt: 0.12</p>	<p><b>650080</b></p> <p>AS10XX</p>	<p><b>\$ 452.24</b></p>	
<p>Slicing Disc 0.6mm (can be combined with Dicing Grids (MT) and Grids for Chips (FT))</p> <p>WxDxH 8 1/16"x 8 1/16"x 1 3/8"</p> <p>Shipping weight lbs: 2 CuFt: 0.12</p>	<p><b>650081</b></p> <p>C06SX</p>	<p><b>\$ 366.36</b></p>	
<p>Slicing Disc 1/32" (1mm) (can be combined with Dicing Grids (MT) and Grids for Chips (FT))</p> <p>WxDxH 8 1/16"x 8 1/16"x 1 3/8"</p> <p>Shipping weight lbs: 2 CuFt: 0.12</p>	<p><b>650082</b></p> <p>C1SX</p>	<p><b>\$ 366.36</b></p>	
<p>Slicing Disc 5/64" (2mm) (can be combined with Dicing Grids (MT) and Grids for Chips (FT))</p> <p>WxDxH 8 1/16"x 8 1/16"x 1 3/8"</p> <p>Shipping weight lbs: 2 CuFt: 0.12</p>	<p><b>650083</b></p> <p>C2SX</p>	<p><b>\$ 366.36</b></p>	

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**Food Preparation**  
**Accessories for H HUB models**

◀◀ (Slicing discs for CX21D)

Description	Code	USD	
<p>Slicing Disc 1/8" (3mm) (can be combined with Dicing Grids (MT) and Grids for Chips (FT))</p> <p>WxDxH 8 1/16"x 8 1/16"x 1 3/8" Shipping weight lbs: 2 CuFt: 0.12</p>	<b>650084</b> C3SX	<b>\$ 366.36</b>	
<p>Slicing Disc 5/32" (4mm) (can be combined with Dicing Grids (MT) and Grids for Chips (FT))</p> <p>WxDxH 8 1/16"x 8 1/16"x 1 3/8" Shipping weight lbs: 2 CuFt: 0.12</p>	<b>650085</b> C4SX	<b>\$ 366.36</b>	
<p>Slicing Disc 3/16" (5mm) (can be combined with Dicing Grids (MT) and Grids for Chips (FT))</p> <p>WxDxH 8 1/16"x 8 1/16"x 1 3/8" Shipping weight lbs: 2 CuFt: 0.12</p>	<b>650086</b> C5SX	<b>\$ 366.36</b>	
<p>Slicing Disc 1/4" (6mm) (can be combined with Dicing Grids (MT) and Grids for Chips (FT))</p> <p>WxDxH 8 1/16"x 8 1/16"x 1 3/8" Shipping weight lbs: 2 CuFt: 0.12</p>	<b>650087</b> C6SX	<b>\$ 366.36</b>	
<p>Slicing Disc 5/16" (8mm) (can be combined with Dicing Grids (MT) and Grids for Chips (FT))</p> <p>WxDxH 8 1/16"x 8 1/16"x 1 3/8" Shipping weight lbs: 2 CuFt: 0.12</p>	<b>650088</b> C8SX	<b>\$ 366.36</b>	
<p>Slicing Disc 3/8" (10mm) (can be combined with Dicing Grids (MT) and Grids for Chips (FT))</p> <p>WxDxH 8 1/16"x 8 1/16"x 1 3/8" Shipping weight lbs: 2 CuFt: 0.12</p>	<b>650160</b> C10SX	<b>\$ 366.36</b>	

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## Food Preparation

### Accessories for H HUB models

◀◀ (Slicing discs for CX21D)






Description	Code	USD	
<p>Slicing Disc 15/32" (12mm) (can be combined with Dicing Grids (MT) and Grids for Chips (FT))</p> <p>WxDxH 8 1/16"x 8 1/16"x 1 3/8" Shipping weight lbs: 2 CuFt: 0.12</p>	<p><b>650161</b> C12SX</p>	<p><b>\$ 366.36</b></p>	
<p>Slicing Disc 33/64" (13mm) (can be combined with Dicing Grids (MT) and Grids for Chips (FT))</p> <p>WxDxH 8 1/16"x 8 1/16"x 1 3/8" Shipping weight lbs: 2 CuFt: 0.12</p>	<p><b>650165</b> C13SX</p>	<p><b>\$ 366.36</b></p>	
<p>Wavy Slicing Disc 5/64" (2mm) (can be combined with Dicing Grids (MT) and Grids for Chips (FT))</p> <p>WxDxH 8 1/16"x 8 1/16"x 1 3/8" Shipping weight lbs: 2 CuFt: 0.12</p>	<p><b>650089</b> C2WX</p>	<p><b>\$ 366.36</b></p>	
<p>Wavy Slicing Disc 1/8" (3mm) (can be combined with Dicing Grids (MT) and Grids for Chips (FT))</p> <p>WxDxH 8 1/16"x 8 1/16"x 1 3/8" Shipping weight lbs: 2 CuFt: 0.12</p>	<p><b>650090</b> C3WX</p>	<p><b>\$ 366.36</b></p>	
<p>Wavy Slicing Disc 1/4" (6mm) (can be combined with Dicing Grids (MT) and Grids for Chips (FT))</p> <p>WxDxH 8 1/16"x 8 1/16"x 1 3/8" Shipping weight lbs: 2 CuFt: 0.12</p>	<p><b>650091</b> C6WX</p>	<p><b>\$ 366.36</b></p>	
<p>Wavy Slicing Disc 5/16" (8mm) (can be combined with Dicing Grids (MT) and Grids for Chips (FT))</p> <p>WxDxH 8 1/16"x 8 1/16"x 1 3/8" Shipping weight lbs: 2 CuFt: 0.12</p>	<p><b>650162</b> C8WX</p>	<p><b>\$ 366.36</b></p>	

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**Food Preparation**  
**Accessories for H HUB models**

◀◀ (Slicing discs for CX21D)

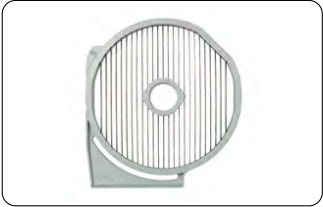
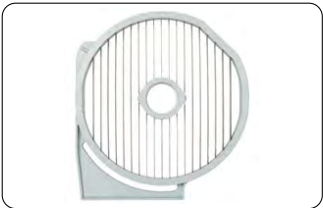


Description	Code	USD	
<p>Wavy Slicing Disc 3/8" (10mm) (can be combined with Dicing Grids (MT) and Grids for Chips (FT))</p> <p>WxDxH 8 1/16"x 8 1/16"x 1 3/8"</p> <p>Shipping weight lbs: 2 CuFt: 0.12</p>	<p><b>650164</b> C10WX</p>	<p><b>\$ 366.36</b></p>	
<p>Dicing Grid 3/16" x 3/16" (5 x 5mm) (can be combined with Slicing Discs [C] and Wavy Slicing Discs (CW))</p> <p>WxDxH 8 1/4"x 9 "x 0 7/8"</p> <p>Shipping weight lbs: 2 CuFt: 0.12</p>	<p><b>653566</b> MT05T</p>	<p><b>\$ 366.36</b></p>	
<p>Dicing Grid 5/16" x 5/16" (8 x 8mm) (can be combined with Slicing Discs [C] and Wavy Slicing Discs (CW))</p> <p>WxDxH 8 1/4"x 9 "x 0 7/8"</p> <p>Shipping weight lbs: 1 CuFt: 0.12</p>	<p><b>653567</b> MT08T</p>	<p><b>\$ 366.36</b></p>	
<p>Dicing Grid 3/8" x 3/8" (10 x 10mm) (can be combined with Slicing Discs [C] and Wavy Slicing Discs (CW))</p> <p>WxDxH 8 1/4"x 9 "x 0 7/8"</p> <p>Shipping weight lbs: 1 CuFt: 0.12</p>	<p><b>653568</b> MT10T</p>	<p><b>\$ 366.36</b></p>	
<p>Dicing Grid 15/32" x 15/32" (12 x 12mm) (can be combined with Slicing Discs [C] and Wavy Slicing Discs (CW))</p> <p>WxDxH 8 1/4"x 9 "x 0 7/8"</p> <p>Shipping weight lbs: 2 CuFt: 0.12</p>	<p><b>653569</b> MT12T</p>	<p><b>\$ 366.36</b></p>	
<p>Dicing Grid 25/32" x 25/32" (20 x 20mm) (can be combined with Slicing Discs [C] and Wavy Slicing Discs (CW))</p> <p>WxDxH 8 1/4"x 9 "x 0 7/8"</p> <p>Shipping weight lbs: 2 CuFt: 0.12</p>	<p><b>653570</b> MT20T</p>	<p><b>\$ 366.36</b></p>	

▶▶

## Food Preparation

### Accessories for H HUB models

◀◀ (Slicing discs for CX21D)

Description	Code	USD	
<p>Grid for Chips 1/4" (6mm) (can be combined with Slicing Discs [C] and Wavy Slicing Discs (CW))</p> <p>WxDxH 8 1/4"x 9 "x 0 7/8" Shipping weight lbs: 2 CuFt: 0.12</p>	<p><b>653571</b> FT06</p>	<p><b>\$ 366.36</b></p>	
<p>Grid for Chips 5/16" (8mm) (can be combined with Slicing Discs [C] and Wavy Slicing Discs (CW))</p> <p>WxDxH 8 1/4"x 9 "x 0 7/8" Shipping weight lbs: 1 CuFt: 0.12</p>	<p><b>653572</b> FT08</p>	<p><b>\$ 366.36</b></p>	
<p>Grid for Chips 3/8" (10mm) (can be combined with Slicing Discs [C] and Wavy Slicing Discs (CW))</p> <p>WxDxH 8 1/4"x 9 "x 0 7/8" Shipping weight lbs: 2 CuFt: 0.12</p>	<p><b>653573</b> FT10</p>	<p><b>\$ 366.36</b></p>	
<p>Storage Case for one MultiGreen/MightyGreen/TRS/TRK disc</p> <p>WxDxH 1 3/4"x 9 1/16"x 8 1/4" Shipping weight lbs: 2 CuFt: 0.12</p>	<p><b>653050</b> SBPL</p>	<p><b>\$ 39.82</b></p>	

**VP2**

Description	Code	USD
VP2 "Greens Machine" Vegetable Dryer, 20Gal (75Lt) with basket, stainless steel drum 0.37 electric kW 120 V 1N 60 Hz WxDxH 26 9/16"x 26 9/16"x 32 1/64" Shipping weight lbs: 121 CuFt: 19.07 <b>Included Accessory</b> 653788 Inner Basket with holes 1	<b>600095</b> VP2	<b>\$ 5,191.86</b>
VP2 S/S SALAD DRYER - 20GAL - 220 V/1N ph/60 Hz 0.16 electric kW 220 V 1N 60 Hz WxDxH 26 9/16"x 26 9/16"x 32 1/64" Shipping weight lbs: 121 CuFt: 19.07 <b>Included Accessory</b> 653788 Inner Basket with holes 1	<b>600096</b> VP2220	<b>\$ 5,191.86</b>



**Accessories for VP2**

Description	Code	USD
Inner Basket with holes WxDxH 14 3/4"x 14 3/4"x 19 3/4" Shipping weight lbs: 10 CuFt: 3.01	<b>653788</b> BKVP2	<b>\$ 636.94</b>



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## Food Preparation: Bakery/Pastry/Pizza

### Dough Kneaders

Accessories for BPO25

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Accessories for BPO45

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Accessories for BPO25

Description	Code	USD
Mobile stand, stainless steel WxDxH 17 1/2"x 20 11/16"x 27 3/16" Shipping weight lbs: 33 CuFt: 1.76	<b>653017</b> MSX	<b>\$ 1,958.98</b>



Accessories for BPO45

Description	Code	USD
Mobile stand, stainless steel WxDxH 17 1/2"x 20 11/16"x 27 3/16" Shipping weight lbs: 33 CuFt: 1.76	<b>653017</b> MSX	<b>\$ 1,958.98</b>



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## Dishwashing Equipment

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green&clean Undercounters

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green&clean Hood Type

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Accessories for Single Rinse Rack Type dishwashers

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Accessories for Dual Rinse Rack Type dishwashers

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Accessories

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green&clean Undercounters

Description	Code	USD
<p>Undercounter Dishwasher and Glasswasher, WASH-SAFE CONTROL, Energy Star 3.0, 30 racks/hour - 208V/1N/60Hz</p> <p>6.85 electric kW 208 V 1 60 Hz                      WxDxH 23 5/8"x 24 3/16"x 32 1/4"                      Shipping weight lbs: 172 CuFt: 18.37</p> <p><b>Included Accessory</b></p> <p>864242 Yellow cutlery container 2                      867002 Basket for (18) dinner plates, yellow 1                      867007 Basket for (48) small cups or (24) large cups, blue 1</p>	<p><b>502716</b>                      ELA11G8</p>	<p><b>\$ 11,875.43</b></p>
<p>Undercounter Dishwasher and Glasswasher, WASH-SAFE CONTROL, Energy Star 3.0, 30 racks/hour - 240V/1N/60Hz</p> <p>6.85 electric kW 240 V 1 60 Hz                      WxDxH 23 5/8"x 24 3/16"x 32 1/4"                      Shipping weight lbs: 172 CuFt: 17.68</p> <p><b>Included Accessory</b></p> <p>864242 Yellow cutlery container 2                      867002 Basket for (18) dinner plates, yellow 1                      867007 Basket for (48) small cups or (24) large cups, blue 1</p>	<p><b>502717</b>                      ELA11G4</p>	<p><b>\$ 11,875.43</b></p>



# Dishwashing Equipment

## Hood Type Dishwashers

### green&clean Hood Type

Description	Code	USD									
<p>Dishwasher, hood type, 60 racks/hour, hot water sanitizing with built-in booster heater, field convert corner/straight thru, 304 stainless steel frame, wash tank, booster tank &amp; side panels, drain, detergent &amp; rinse aid pumps, ETL, ENERGY STAR® with Energy</p> <p>9.90 electric kW 240 V 3 60 Hz WxDxH 29 5/8"x 29 3/4"x 89 1/2" Shipping weight lbs: 366 CuFt: 54.56</p> <p><b>Included Accessory</b></p> <table border="0"> <tr> <td>864242</td> <td>Yellow cutlery container</td> <td>2</td> </tr> <tr> <td>867002</td> <td>Basket for (18) dinner plates, yellow</td> <td>1</td> </tr> <tr> <td>867007</td> <td>Basket for (48) small cups or (24) large cups, blue</td> <td>1</td> </tr> </table>	864242	Yellow cutlery container	2	867002	Basket for (18) dinner plates, yellow	1	867007	Basket for (48) small cups or (24) large cups, blue	1	<p><b>504279</b> EHT8IELG4</p>	<p><b>\$ 29,259.01</b></p>
864242	Yellow cutlery container	2									
867002	Basket for (18) dinner plates, yellow	1									
867007	Basket for (48) small cups or (24) large cups, blue	1									
<p>Dishwasher, hood type, 60 racks/hour, hot water sanitizing with built-in booster heater, field convert corner/straight thru, 304 stainless steel frame, wash tank, booster tank &amp; side panels, drain, detergent &amp; rinse aid pumps, ETL, ENERGY STAR® with Energy Savings Device (ESD)</p> <p>9.90 electric kW 208 V 3 60 Hz WxDxH 29 5/8"x 29 3/4"x 89 1/2" Shipping weight lbs: 390 CuFt: 54.56</p> <p><b>Included Accessory</b></p> <table border="0"> <tr> <td>864242</td> <td>Yellow cutlery container</td> <td>2</td> </tr> <tr> <td>867002</td> <td>Basket for (18) dinner plates, yellow</td> <td>1</td> </tr> <tr> <td>867007</td> <td>Basket for (48) small cups or (24) large cups, blue</td> <td>1</td> </tr> </table>	864242	Yellow cutlery container	2	867002	Basket for (18) dinner plates, yellow	1	867007	Basket for (48) small cups or (24) large cups, blue	1	<p><b>504280</b> EHT8IELG8</p>	<p><b>\$ 29,259.01</b></p>
864242	Yellow cutlery container	2									
867002	Basket for (18) dinner plates, yellow	1									
867007	Basket for (48) small cups or (24) large cups, blue	1									
<p>Dishwasher, hood type, 60 racks/hour, hot water sanitizing with built-in booster heater, field convert corner/straight thru, 304 stainless steel frame, wash tank, booster tank &amp; side panels, drain, detergent &amp; rinse aid pumps, ETL, ENERGY STAR® with Energy Savings Device (ESD) and Automatic Lifting Hood</p> <p>9.90 electric kW 240 V 3 60 Hz WxDxH 26 1/4"x 29 3/4"x 89 1/2" Shipping weight lbs: 363 CuFt: 71.26</p> <p><b>Included Accessory</b></p> <table border="0"> <tr> <td>864242</td> <td>Yellow cutlery container</td> <td>2</td> </tr> <tr> <td>867002</td> <td>Basket for (18) dinner plates, yellow</td> <td>1</td> </tr> <tr> <td>867007</td> <td>Basket for (48) small cups or (24) large cups, blue</td> <td>1</td> </tr> </table>	864242	Yellow cutlery container	2	867002	Basket for (18) dinner plates, yellow	1	867007	Basket for (48) small cups or (24) large cups, blue	1	<p><b>504252</b> EHT8TIELG4</p>	<p><b>40,265.2\$</b></p>
864242	Yellow cutlery container	2									
867002	Basket for (18) dinner plates, yellow	1									
867007	Basket for (48) small cups or (24) large cups, blue	1									





◀◀ (green&clean Hood Type)

Description	Code	USD
<p>Dishwasher, hood type, 60 racks/hour, hot water sanitizing with built-in booster heater, field convert corner/straight thru, 304 stainless steel frame, wash tank, booster tank &amp; side panels, drain, detergent &amp; rinse aid pumps, ETL, ENERGY STAR® with Energ</p> <p>9.90 electric kW 208 V 3 60 Hz WxDxH 26 1/4"x 29 3/4"x 89 1/2" Shipping weight lbs: 363 CuFt: 71.26</p> <p><b>Included Accessory</b></p> <p>864242 Yellow cutlery container 2 867002 Basket for (18) dinner plates, yellow 1 867007 Basket for (48) small cups or (24) large cups, blue 1</p>	<p><b>504253</b> EHT8TIELG8</p>	<p><b>40,265.2\$</b></p>
<p>Dishwasher, hood type, 60 racks/hour, hot water sanitizing with built-in booster heater, field convert corner/straight thru, 304 stainless steel frame, wash tank, booster tank &amp; side panels, drain, detergent &amp; rinse aid pumps, 240v/60/3-ph, 24 amps, 2 HP,</p> <p>9.90 electric kW 240 V 3 60 Hz WxDxH 29 5/8"x 29 3/4"x 61 11/16" Shipping weight lbs: 317 CuFt: 43.27</p> <p><b>Included Accessory</b></p> <p>864242 Yellow cutlery container 2 867002 Basket for (18) dinner plates, yellow 1 867007 Basket for (48) small cups or (24) large cups, blue 1</p>	<p><b>504262</b> EHT8ILG4</p>	<p><b>20,654.9\$</b></p>
<p>Dishwasher, hood type, 60 racks/hour, hot water sanitizing with built-in booster heater, field convert corner/straight thru, 304 stainless steel frame, wash tank, booster tank &amp; side panels, drain, detergent &amp; rinse aid pumps, ETL</p> <p>9.90 electric kW 208 V 3 60 Hz WxDxH 29 5/8"x 29 3/4"x 61 11/16" Shipping weight lbs: 317 CuFt: 43.27</p> <p><b>Included Accessory</b></p> <p>864242 Yellow cutlery container 2 867002 Basket for (18) dinner plates, yellow 1 867007 Basket for (48) small cups or (24) large cups, blue 1</p>	<p><b>504263</b> EHT8ILG8</p>	<p><b>20,654.9\$</b></p>



## Dishwashing Equipment

### Pot and Pan Washers

#### Front Loading Pot and Pan Washers

Description	Code	USD
<p>Warewashing Green&amp;Clean Hot Water Sanitizing Pot and Pan Washer - WT830</p> <p>14.80 electric kW 208 V 3 60 Hz WxDxH 34 1/2"x 35 7/16"x 70 1/2" Shipping weight lbs: 606 CuFt: 95.71</p> <p><b>Included Accessory</b></p> <p>864182 Rack for 3 full-size sheet pans 1 864191 Stainless steel basket for pot and pan washers, 34 1/2" (688mm) 1</p>	<p><b>506029</b> WT830M208U</p>	<p><b>33,084.9\$</b></p>
<p>Pot &amp; Pan Washer, 34-1/2" wide, high opening, front load design, approximately 10 racks/hour capacity, hot water sanitizing with built-in booster heater, stainless steel construction, ETL, ENERGY STAR®</p> <p>14.80 electric kW 208 V 3 60 Hz WxDxH 34 1/2"x 35 7/16"x 78 3/8" Shipping weight lbs: 545 CuFt: 83.91</p> <p><b>Included Accessory</b></p> <p>864182 Rack for 3 full-size sheet pans 1 864191 Stainless steel basket for pot and pan washers, 34 1/2" (688mm) 1</p>	<p><b>506031</b> WT830H208U</p>	<p><b>34,100.0\$</b></p>
<p>Pot &amp; Pan Washer, 61-1/8" wide, front load design, approximately 10 racks/hour capacity, hot water sanitizing with built-in booster heater, stainless steel construction, ETL, ENERGY STAR®</p> <p>17.50 electric kW 208 V 3 60 Hz WxDxH 61 1/8"x 35 7/16"x 70 1/2" Shipping weight lbs: 849 CuFt: 153.81</p> <p><b>Included Accessory</b></p> <p>864182 Rack for 3 full-size sheet pans 2 864192 Stainless steel basket for pot and pan washers, 65-1/8" (1351mm) 1</p>	<p><b>506033</b> WT850M208U</p>	<p><b>44,788.8\$</b></p>



#### Baskets

Description	Code	USD
<p>Stainless steel basket for pot and pan washers, 34 1/2" (688mm)</p> <p>WxDxH 27 1/16"x 28 3/16"x 3 15/16" Shipping weight lbs: 15 CuFt: 2.17</p>	<p><b>864191</b> WTAC82</p>	<p><b>\$ 628.63</b></p>



◀◀ (Baskets)

Description	Code	USD
Rack for 3 full-size sheet pans WxDxH 12 1/2"x 20 1/2"x 10 5/8" Shipping weight lbs: 9 CuFt: 1.82	<b>864182</b> WTAC25	<b>\$ 373.31</b>
Kit for trays in Potwashers WxDxH 21 7/8"x 8 1/2"x 8 3/4" Shipping weight lbs: 9 CuFt: 2.70	<b>864471</b> KITTPW9	<b>\$ 542.15</b>



## Dishwashing Equipment

### Rack Type

#### Accessories for Single Rinse Rack Type dishwashers

Description	Code	USD
<p>Connectivity hub (router)</p> <p>0.02 electric kW 100-240 V 1N 50-60 Hz                      WxDxH 7 15/16"x 7 1/16"x 2 3/8"                      Shipping weight lbs: 2 CuFt: 0.92</p>	<p><b>922697</b>                      COHURO</p>	<p><b>\$ 3,166.42</b></p>
<p>Connectivity hub (router and sim card)</p> <p>0.02 electric kW 100-240 V 1N 50-60 Hz                      WxDxH 7 15/16"x 7 1/16"x 2 3/8"                      Shipping weight lbs: 3 CuFt: 0.98</p>	<p><b>922705</b>                      COHUROSIM</p>	<p><b>\$ 3,505.68</b></p>
<p>Ethernet board (NIU-LAN) for Ovens and green&amp;clean Rack Type Dishwashers</p> <p>WxDxH 1 1/8"x 0 13/16"x 3 "                      Shipping weight lbs: 2 CuFt: 0.25</p>	<p><b>922696</b>                      ETHBOARD</p>	<p><b>\$ 265.74</b></p>



#### Accessories for Dual Rinse Rack Type dishwashers

Description	Code	USD
<p>Connectivity hub (router)</p> <p>0.02 electric kW 100-240 V 1N 50-60 Hz                      WxDxH 7 15/16"x 7 1/16"x 2 3/8"                      Shipping weight lbs: 2 CuFt: 0.92</p>	<p><b>922697</b>                      COHURO</p>	<p><b>\$ 3,166.42</b></p>
<p>Connectivity hub (router and sim card)</p> <p>0.02 electric kW 100-240 V 1N 50-60 Hz                      WxDxH 7 15/16"x 7 1/16"x 2 3/8"                      Shipping weight lbs: 3 CuFt: 0.98</p>	<p><b>922705</b>                      COHUROSIM</p>	<p><b>\$ 3,505.68</b></p>
<p>Ethernet board (NIU-LAN) for Ovens and green&amp;clean Rack Type Dishwashers</p> <p>WxDxH 1 1/8"x 0 13/16"x 3 "                      Shipping weight lbs: 2 CuFt: 0.25</p>	<p><b>922696</b>                      ETHBOARD</p>	<p><b>\$ 265.74</b></p>



Accessories

Description	Code	USD
<p>Connectivity hub (router)</p> <p>0.02 electric kW 100-240 V 1N 50-60 Hz                      WxDxH 7 15/16"x 7 1/16"x 2 3/8"                      Shipping weight lbs: 2 CuFt: 0.92</p>	<p><b>922697</b> COHURO</p>	<p><b>\$ 3,166.42</b></p>
<p>Connectivity hub (router and sim card)</p> <p>0.02 electric kW 100-240 V 1N 50-60 Hz                      WxDxH 7 15/16"x 7 1/16"x 2 3/8"                      Shipping weight lbs: 3 CuFt: 0.98</p>	<p><b>922705</b> COHUROSIM</p>	<p><b>\$ 3,505.68</b></p>
<p>Ethernet board (NIU-LAN) for Ovens and green&amp;clean Rack Type Dishwashers</p> <p>WxDxH 1 1/8"x 0 13/16"x 3 "                      Shipping weight lbs: 2 CuFt: 0.25</p>	<p><b>922696</b> ETHBOARD</p>	<p><b>\$ 265.74</b></p>



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## Service Equipment

### Service Trolleys

Banqueting Trolleys

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**Banqueting Trolleys**

Description	Code	USD	
201 Banquet trolley for oven and blast chiller for 54 plates holding, 3" (74mm) pitch WxDxH 19 15/16"x 33 7/16"x 67 1/2" Shipping weight lbs: 123 CuFt: 33.48	<b>922756</b> TRBA54PL2011C	<b>\$ 4,567.81</b>	
201 Banquet trolley for combi and blast chiller for 45 plates holding, 3.5" (90mm) pitch WxDxH 19 15/16"x 33 7/16"x 67 1/2" Shipping weight lbs: 123 CuFt: 33.48	<b>922763</b> TRBA45PL2011C	<b>\$ 4,423.68</b>	
202 Banquet trolley for oven and blast chiller for 92 plates holding , 3.3" (85mm) pitch WxDxH 27 9/16"x 38 13/16"x 67 3/8" Shipping weight lbs: 214 CuFt: 52.24	<b>922760</b> TRBA92PL2021C	<b>\$ 5,820.63</b>	
201 Banquet trolley for combi and blast chiller for 116 plates holding, 2.5" 66mm pitch WxDxH 27 9/16"x 38 13/16"x 67 3/8" Shipping weight lbs: 214 CuFt: 52.24	<b>922764</b> TRBA116PL2021C	<b>\$ 5,820.63</b>	