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Gastronorm containers and lids

COOKING - SNACKING



SCAN ME and download
all the technical datasheets of the range!

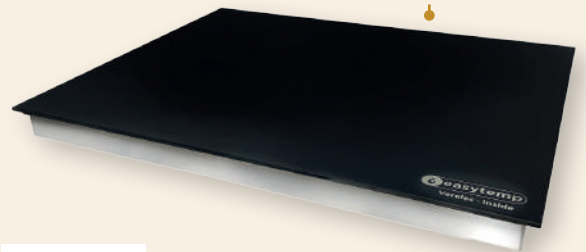
COOKING - SNACKING Temperature maintenance plates

MADE IN FRANCE



To put
on a table

To be built into
a cabinet or display



The warming plates **easytemp** with Plasma technology allow the warm temperature maintenance of the food without damaging, in any type of containers (stainless steel containers, cast iron containers, cardboard containers ...).

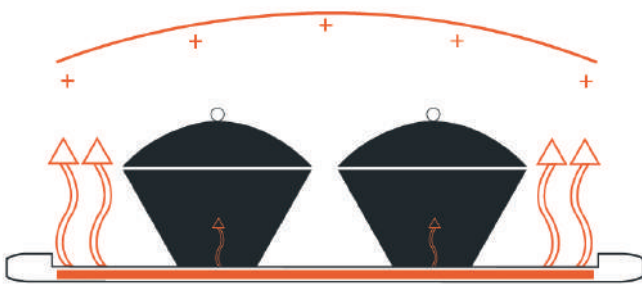
The plasma treatment which consists of depositing a perfectly homogeneous nanometric layer of metal on a glass plate is a major and unique innovation for the quality of the warm maintenance of the food. The nutritional properties of food are fully preserved. It is a revolution compared with the other solutions on the market.



SCAN ME
for the video
demonstration!



PLASMA treatment: radiant heat technique



- Homogeneous temperature conduction
- Radiation on dishes

**MAINTENANCE AT 65°C
EVEN IN OPEN SPACE**

Patented technology that guarantees a precise and uniform temperature.



ECONOMY

Easytemp guarantees a controlled consumption with savings of over 35% compared to other equipment on the market



QUALITY

Easytemp does not modify the quality of the food with the time thanks to long radiations



RESPECT OF THE ENVIRONMENT

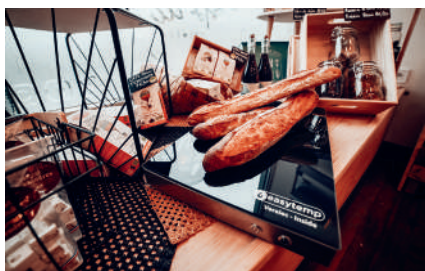
Sustainable. Very long life equipment.
98% recyclable.



HYGIENE

Easy cleaning with its completely smooth surface

Temperature maintenance plates 



SELF SERVICE - BUFFETS - SNACKING

The **easytemp** equipment are made to keep the quality of the food you work daily.

Thanks to an homogeneous transfer of the temperature and a uniform radiation on the plates. The nutritional properties of food are fully preserved.



- 100 % stainless steel AISI304L body
- Top in High resistance SCHOTT glass (indice IK : 7)
- PLASMA Technology - radiant heat technique

- 2 programmable powers with ON/OFF button
- 230 Volts

Plates to put on a table



Designation	L x W x H mm	Power	Ref.
Plates GN1/1	330 x 545 x 55	330 W	EASY-PM-325
Plates GN2/1	655 x 545 x 55	680 W	EASY-PM-650

 Shipping within 48h

Plates to be built into a cabinet or display



Designation	L x W x H mm	Power	Ref.
Plates GN1/1	325 x 530 x 55	330 W	EASY-PE-325
Plates GN2/1	650 x 530 x 55	680 W	EASY-PE-650

Holder gastronorm tray

For an optimal quality of work, choose the **easytemp** covers. They ensure better stability of the gastronorm containers and protect the heating plates.



Designation	Ref.
Holder tray GN1/1 *	EASY-SUP-325100
Holder tray GN2/1 *	EASY-SUP-650100

* For tray depth min. 100 mm

Table top electric bain-marie

- Frame in stainless steel
- Pressed bowl with rounded corners for easy cleaning
- 230 V - 50-60 Hz
- Thermostate from 30 to 90°C



BMA1

1 bowl GN1/1 without drainage tap

Format	L x W x H mm	kW	Kg	Ref.
GN1/1 - 150 mm	330 x 540 x 220	1,5	10	BMA1



BMA1V

1 bowl GN1/1 with drainage tap

Format	L x W x H mm	kW	Kg	Ref.
GN1/1 - 150 mm	330 x 540 x 220	1,5	10	BMA1V



BMA2V

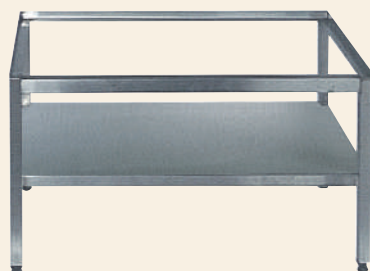
2 independant bowls GN1/1

- With drainage tap

Format	L x W x H mm	kW	Kg	Ref.
2 x GN1/1 - 150 mm	660 x 540 x 220	3	19	BMA2V

Stainless steel table for table top bain-marie

- All AISI 304L stainless steel



BMATT2

Designation	L x W x H mm	kW	Ref.
For BMA1 / BMA1V	332 x 504 x 570	6	BMATT1
For BMA2V	664 x 504 x 570	8	BMATT2

Bain-marie trolleys

- 4 swivel castors
- Mechanical thermostat from 30 to 90°C
- Drain under the tank
- Separate regulation for each tank
- 230 V - 50-60 Hz



Excellent thermal insulation

Bain-marie trolleys



BMAC2

Designation	L x W x H mm	kW	Kg	Ref.
Trolley with 2 bowls GN 1/1 (200 mm depth)	650 x 900 x 900	1,4	42	BMAC2



BMAC3

Designation	L x W x H mm	kW	Kg	Ref.
Trolley with 3 bowls GN 1/1 (200 mm depth)	650 x 1300 x 900	2,1	58.1	BMAC3

Bain-marie trolleys with integrated heated cabinet

- Heated lower compartment for plates or trays, with doors



BMACH2

Designation	L x W x H mm	kW	Kg	Ref.
Trolley with 2 bowls GN 1/1 (200 mm depth) + heated cabinet	650 x 900 x 900	1,4 +0,8	71.1	BMACH2



BMACH3

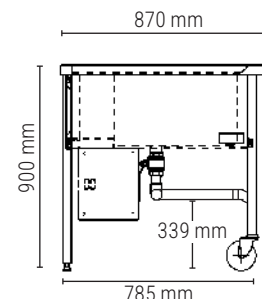
Designation	L x W x H mm	kW	Kg	Ref.
Trolley with 3 bowls GN 1/1 (200 mm depth) + heated cabinet	650 x 1300 x 900	2,1 +0,8	98.1	BMACH3

Pasta cooker / Temperature adjustment device

- Made of AISI 304L stainless steel
- 2 stainless steel castors at the back
- The pasta cookers are fitted with: 3 resistances of 3 kW (9 kW), 1 drain valve per bowl, a regulator thermostat for each bowl as well as a control indicator light, a safety thermostat with manual reset.
- The bowls are protected electrically by circuit breaker independently from each other
- 45 liters maximum per bowl
- Time of rise in temperature: 30 minutes from 20°C to 100°C
- Electric supply: three-phase 400 V with neutral
- Supplied with drain grid, bottom and electricity cable (length: 3 m).



Several functions : cooks pasta, ham on the bone... - Control of the temperature in vacuum packed food bags - Bain-Marie



BMCN02

Pasta cooker 2 bowls

Designation	L x W x H mm	kW	Kg	WITHOUT TIMERS	WITH TIMERS
				Ref.	Ref.
2 bowls	810 x 870 x 900	2 x 9	66	BMCN02	BMCN02M



BMCN03

Pasta cooker 3 bowls

Designation	L x W x H mm	kW	Kg	WITHOUT TIMERS	WITH TIMERS
				Ref.	Ref.
3 bowls	1215 x 870 x 900	3 x 9	103	BMCN03	BMCN03M



4510BMC010

4510BMC020

4510BMC030

Baskets height 230 mm

Designation	L x W x H mm	Ref.
GN1/6 - Round basket Ø 150 mm		4510BMC010
GN1/3 - Rectangular basket	290 x 165 x 230	4510BMC020
GN1/2 - Rectangular basket	290 x 240 x 230	4510BMC030

Panini grills



GVR3R



GV3L

- Stainless steel body
- AISI 304L stainless steel top
- 8mm thick cast iron plates allowing a constant temperature
- Thermostate from 50 to 300 C
- Welded corners
- Grease collection drawer
- 230 V - 50-60 Hz

+ Easy cleaning thanks to the grease drawer

GROOVED ON THE TOP AND BOTTOM | GROOVED ON THE TOP, SMOOTH ON THE BOTTOM

Designation	Plate dimensions mm	L x W x H mm	kW	Kg	Ref.	Ref.
Panini grill	240 x 365	409 x 405 x 182	3	21.3	GV3R	GV3L

Shipping within 48h

Grill plates



GVP3E



GVP6E

- Stainless steel body
- Smooth plates in stainless steel 10 mm thickness
- Thermostate from 50 to 300°C
- Welded corners
- Grease collection drawer
- Supplied with spatula "scraper"

Designation	Plate dimensions mm	L x W x H mm	Power	kW	Kg	Ref.
Simple model	320 x 480	328 x 541 x 285	230 V - 50-60 Hz	3	23.7	GVP3E
Double model	650 x 480	658 x 541 x 285	400 V - 50-60 Hz	6	40.6	GVP6E

Shipping within 48h

Toasters



GT1



GT2

- Stainless steel body
- 230 V - 50-60 Hz
- Works with quartz tubes
- Ergonomic control panel

Designation	Grill dimensions mm	L x W x H mm	KW	Kg	Ref.
Simple model	1/3	453 x 274 x 288	2	8.8	GT1
Double model	2/6	452 x 274 x 403	3	11.7	GT2

Electric table fryers

- Frame in stainless steel
- Cold zone
- Detachable removable control box
- Thermostate from 50 to 190°C

Without drainage tap




FED05



FED08



FED16

Basket dimensions mm	Liters	 kg/h	L x W x H mm	Power	kW	Kg	Ref.
130 x 235 x 100	5	6	180 x 420 x 300	230 V - 50-60 Hz	3	5.7	FED05
210 x 235 x 100	8	7	270 x 420 x 300	230 V - 50-60 Hz	3,4	6.7	FED08
2x (210 x 235 x 100)	2x8	12	540 x 420 x 300	230 V - 50-60 Hz	2x3,4	12	FED16

 Shipping within 48h

With drainage tap




FED08V



FED10V



FED16V

Basket dimensions mm	Liters	 kg/h	L x W x H mm	Power	kW	Kg	Ref.
210 x 235 x 100	8	6	306 x 441 x 381	230 V - 50-60 Hz	3	7.9	FED08V
300 x 240 x 120	11	7	392 x 440 x 381	400 V - 3NPE - 50-60 Hz	8,1	11.5	FED10V
2x (210 x 235 x 100)	2x8	12	540 x 420 x 370	230 V - 50-60 Hz	2x3	14.1	FED16V

 Shipping within 48h




Electric fryer for doughnuts



FEDB16V

- Frame in stainless steel
- Cold zone
- Detachable removable control box
- Thermostate from 50 to 190°C

Basket dimensions mm	Liters	 kg/h	L x W x H mm	Power	kW	Kg	Ref.
	16	15	540 x 370 x 450	400 V - 50-60 Hz	9	15.8	FEDB16V

Electric fryers on furniture




FED13M



FED26M

- Frame in stainless steel
- Cold zone
- **Removable heating unit for easier cleaning**
- 50 to 190°C
- Safety thermostate : 235°C

Basket dimensions mm	Designation	 kg/h	L x W x H mm	Power	kW	Kg	Ref.
210 x 300 x 120	13 Liters on 1 door furniture	14	330 x 600 x 900	400 V - 3NPE 50-60 Hz	9,9	31.7	FED13M
2x (210 x 300 x 120)	2 x 13 Liters on 2 doors furniture	28	660 x 600 x 900	400 V - 3NPE 50-60 Hz	19,8	54.8	FED26M




FED17M



FED34M

- Frame in stainless steel
- Cold zone
- **Front-mounted control panel**
- 50 to 190°C
- Range width 700 mm

Basket dimensions mm	Designation	 kg/h	L x W x H mm	Power	kW	Kg	Ref.
280 x 300 x 120	17 Liters on 1 door furniture	18	400 x 723 x 908	400 V - 3NPE 50-60 Hz	13,5	45	FED17M
2x (280 x 300 x 120)	2 x 17 Liters on 2 doors furniture	36	800 x 723 x 908	400 V - 3NPE 50-60 Hz	2 x 13,5	79	FED34M

Gas stoves

- Body in AISI 304L stainless steel
- Support in enamelled cast iron 300 x 300 mm
- Removable hygienic tray under burners
- Burner control top with thermocouple flame safety device
- Small burners 4,3 kW with stainless steel reductor, large burners 5,4 kW
- Without pilot flame
- Ignition of the burners by spark



On the order, please notify the gas used.
Must be installed by a qualified technician.



Energy savings : without pilot flame.
Efficient burners.

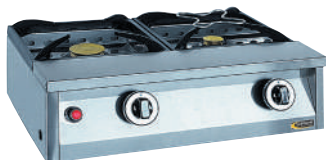


RGB1GP

1 burner - 5,4 kW

- 1 Burner - 5,4kW with 1 reductor

L x W x H mm	Kg	PROPANE 37 mbar		NATURAL GAS 20 or 25 mbar	
		Output/hour	Ref.	Output/hour	Ref.
300 x 430 x 180	12	0,42 kg/h	RGB1GP	0,57 m³/h	RGB1GN



RGB2GP

2 burners - 9,7 kW

- 1 Burner - 5,4 kW
- 1 Burner - 4,3 kW with 1 reductor

L x W x H mm	Kg	PROPANE		NATURAL GAS	
		Output/hour	Ref.	Output/hour	Ref.
600 x 430 x 18	22	0,75 kg/h	RGB2GP	1,03 m³/h	RGB2GN

 Shipping within 48h



RGB3GP

3 burners - 15,1 kW

- 2 Burners - 5,4 kW
- 1 Burner - 4,3 kW with 1 reductor

L x W x H mm	Kg	PROPANE		NATURAL GAS	
		Output/hour	Ref.	Output/hour	Ref.
900 x 430 x 180	32	1,18 kg/h	RGB3GP	1,61 m³/h	RGB3GN



RGB4GP

4 burners - 19,4 kW

- 2 Burners - 5,4 kW
- 2 Burners - 4,3 kW with 2 reductors

L x W x H mm	Kg	PROPANE		NATURAL GAS	
		Output/hour	Ref.	Output/hour	Ref.
700 x 730 x 180	42	1,51 kg/h	RGB4GP	2,07 m³/h	RGB4GN



RGB2PGP

2 snack burners - 10,8 kW

- 2 Burners - 5,4 kW

L x W x H mm	Kg	PROPANE		NATURAL GAS	
		Output/hour	Ref.	Output/hour	Ref.
300 x 730 x 180	23	0,84 kg/h	RGB2PGP	1,15 m³/h	RGB2PGN

Do not forget the flexible pipe
to link the gas supply



OPTIONS	Ref.
TUBOGAZ Lg : 1 m - Ø 15/21	2085GX1210
Additional support reductor	3080RG123

Table with bottom shelf for gas stoves



RGTR2 + RGB2GP

- AISI 304L stainless steel
- Adjustable undershelf on 2 levels, allowing to put a gas bottle of 13 kg
- Delivered collapsible

Designation	L x W x H mm	kg	Ref.
For a 2 burners stove	656 x 430 x 700	10	RGTR2
For a 3 burners stove	956 x 430 x 700	15	RGTR3
For a 4 burners stove	756 x 730 x 700	15	RGTR4
For a 2 burners snack stove	356 x 730 x 700	11	RGTR2S

Shipping within 48h

Cabinet on castors with door for gas stoves



MR1P6



MR2P9

- Can house a gas cylinder of 13 kg

Make your gas stove mobile !

Designation	L x W x H mm	kg	Ref.
For a 2 burners stove	600 x 490 x 732	18	MR1P6
For a 3 burners stove 1 inner half-shelf	900 x 490 x 732	32	MR2P9

JUMBO gas stove



RGRT15GP

- Frame in AISI 304L stainless steel
- Support in stainless steel 410 x 410 mm, 435 mm high at the level of the top of the grill
- Piezzo ignition
- Pilot light
- Burner control tap with 2 flame position and security by thermocouple
- 1 burner 15.6 kW
- Support in stainless steel on feets
- At the order, please notify the gas used

L x W x H mm	Kg	PROPANE 37 mbar		NATURAL GAS 20 or 25 mbar	
		Output/hour	Ref.	Output/hour	Ref.
550 x 550 x 440	28	1,21 kg/h	RGRT15GP	1,65 m³/h	RGRT15GN

Cold gastro electric displays



- Entirely stainless steel made
- Sliding rear doors
- Front curved glass
- Table top
- Ventilated cold, power 290-340 W
- Adjustable +02° +06°C with lightning

Designation	L x W x H mm	KW	Kg	Ref.
2 GN 1/1 (tray 53 x 65) 230 V/50 Hz	750 x 775 x 585	0,33	75	ITVVK02
3 GN 1/1 (tray 53 x 97) 230 V/50 Hz	1080 x 775 x 585	0,48	97	ITVVK03



Stainless steel basement on castors

Designation	L x W x H mm	Ref.
Height 700 mm for display 2 trays	690 x 640 x 700	ITPVK2-270
Height 700 mm for display 3 trays	1020 x 640 x 700	ITPVK3-270

Gastronorm containers and lids

- In stainless steel AISI 304L



	Designation	Dimensions mm	Depth mm	Liters	Ref.
A	Gastro 1/2	325 x 265	100	6,5	451012100
	Stainless steel lid 1/2				451012C
	Transparent plastic lid 1/2				450912C
B	Gastro 1/4	265 x 163	150	4	451014150
	Stainless steel lid 1/4				451014C
	Transparent plastic lid 1/4				450914C
C	Gastro 1/6	175 x 162	150	2,4	451016150
	Stainless steel lid 1/6				451016C
	Transparent plastic lid 1/6				450916C
D	Gastro 1/9	108 x 176	100	0,9	451019100
	Stainless steel lid 1/9				451019C
	Transparent plastic lid 1/9				450919C
E	Gastro 1/1	530 x 325	150	21	451011150
	Gastro 1/1	530 x 325	100	14	451011100
	Stainless steel lid 1/1				451011C
F	Gastro 1/3	325 x 175	150	5,7	451013150
	Stainless steel lid 1/3				451013C
	Transparent plastic lid 1/3				450913C
G	Gastro 2/3	354 x 325	150	13,5	451023150
	Stainless steel lid 2/3				451023C
	Brace				ETBM141



COMPOSITIONS FOR BMA1, BMA1V:

