



**OSOG 4075 PA** CE-1009   
Over Bench Cooker



**OSOG 4040 P**  
CE-1009   
Over Bench Cooker



**OSO 4075** CE   
Cooker With Double Plate Over Bench



**OSO 4040** CE   
Cooker With Single Plate Over Bench

## Cooker With Single Burner Over Bench

| TYPE                               | CODE          | MODEL             | L   | W   | H   | POWER  | TEMP. | VOL.              | WEI.      | m <sup>3</sup>      | PRICE            |
|------------------------------------|---------------|-------------------|-----|-----|-----|--------|-------|-------------------|-----------|---------------------|------------------|
| <b>OSOG 4040 P</b><br>singl. burn. | 7865.40402.01 | GAS<br>Sec.Ventil | 400 | 400 | 145 | 4 kW   | -     | -                 | 11.45 kg. | 0.03 m <sup>3</sup> |                  |
| <b>OSO 4040</b><br>sing.plt.       | 7865.40402.15 | ELEC              | 400 | 400 | 145 | 1.5 kW | 450°  | 220-240V / 50 Hz. | 8 kg.     | 0.03 m <sup>3</sup> | (Ø18 cm)= 1.5 kW |
| <b>OSO 4040.1</b><br>sing.plt.     | 7865.40402.26 | ELEC              | 400 | 400 | 145 | 2.6 kW | 450°  | 220-240V / 50 Hz. | 8 kg.     | 0.03 m <sup>3</sup> | 2.6 kW           |

## Cooker With Double Burners Over Bench

| TYPE                              | CODE          | MODEL             | L   | W   | H   | POWER        | TEMP. | VOL.              | WEI.   | m <sup>3</sup>      | PRICE             |
|-----------------------------------|---------------|-------------------|-----|-----|-----|--------------|-------|-------------------|--------|---------------------|-------------------|
| <b>OSOG 4075 PA</b><br>dou. burn. | 7865.80402.02 | GAS<br>Sec.Ventil | 750 | 400 | 145 | 2x4=8 kW     | -     | -                 | 20 kg. | 0.06 m <sup>3</sup> |                   |
| <b>OSO 4075</b><br>dou.plt.       | 7865.80402.15 | ELEC              | 750 | 400 | 145 | 2x1.5=3 kW   | 450°  | 220-240V / 50 Hz. | 12 kg. | 0.06 m <sup>3</sup> | 2x1.5(Ø18 cm)=3kW |
| <b>OSO 4075.1</b><br>dou.plt.     | 7865.80402.26 | ELEC              | 750 | 400 | 145 | 2x2.6=5.2 kW | 450°  | 400V / 50 Hz.     | 12 kg. | 0.06 m <sup>3</sup> | 2x2.6=5.2kW       |



OCGE 4075 1/2 N

CE GAT 900 ENEC Grill



OCGE 4040

CE GAT 900 ENEC Grill

#### Compact Line

|                                                                                     | TYPE                                | CODE          | MODEL | L   | W   | H   | POWER | TEMP.  | WEI.     | VOL.              | m <sup>3</sup>      | PRICE |
|-------------------------------------------------------------------------------------|-------------------------------------|---------------|-------|-----|-----|-----|-------|--------|----------|-------------------|---------------------|-------|
|  | <b>OCGE 4040</b><br>elec.gri.       | 7864.40401.04 | ELEC  | 400 | 400 | 120 | 2 kW  | 50-300 | 14 kg.   | 220-240V. / 50Hz. | 0.05 m <sup>3</sup> |       |
|  | <b>OCGE 4075 1/2 N</b><br>elec.gri. | 7864.75401.14 | ELEC  | 750 | 400 | 120 | 4 kW  | 50-300 | 25.7 kg. | 220-240V. / 50Hz. | 0.1 m <sup>3</sup>  |       |



4+4 PIZZA OVEN



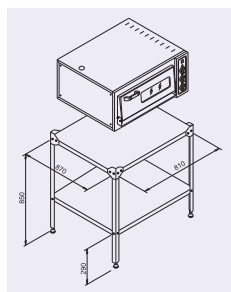
5+5 PIZZA OVEN



4 PIZZA OVEN



5 PIZZA OVEN



COUNTER BENCH  
(DEMOUNTED)



Counter Bench

| DEMOUNTED CODE | MODEL           | DIM                        | m³ | PRICE |
|----------------|-----------------|----------------------------|----|-------|
| 7911.86807.08  | stainless steel | 925x735x850mm<br>for (5+5) | -  |       |
| 7911.79738.08  | stainless steel | 925x735x850mm<br>for (5+5) | -  |       |
| 7911.12738.08  | stainless steel | 925x735x850mm<br>for (5+5) | -  |       |

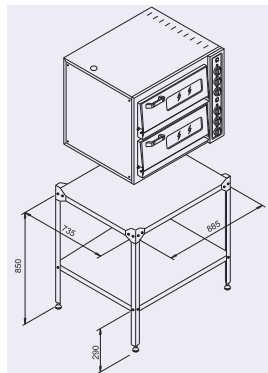
| CODE                       | MODEL | CAP.                 | DIM.           | IN.DIM.    | POWER                          | TEMP. RANGE | WEI.    | m³ | PRICE |
|----------------------------|-------|----------------------|----------------|------------|--------------------------------|-------------|---------|----|-------|
| ( 5+5 ) Pizza Oven         |       |                      |                |            |                                |             |         |    |       |
| 8890.P6262.02R<br>piz.oven | ELEC  | 5x5 Pizza<br>(24 cm) | 890x720x760 mm | 620x620 mm | 230 - 400 V<br>10Kw (8x1250 W) | 85-450 °C   | 119 kg. | -  |       |
| ( 4+4 ) Pizza Oven         |       |                      |                |            |                                |             |         |    |       |
| 8890.P5050.02R<br>piz.oven | ELEC  | 4x4 Pizza<br>(24 cm) | 800x640x500 mm | 500x500 mm | 230 - 400 V<br>6Kw (3x2000 W)  | 85-450 °C   | 70 kg.  | -  |       |
| ( 5 ) Pizza Oven           |       |                      |                |            |                                |             |         |    |       |
| 8890.P6262.01R<br>piz.oven | ELEC  | 5 Pizza<br>(24 cm)   | 890x720x430 mm | 620x620 mm | 230 - 400 V<br>5Kw (4x1250 W)  | 85-450 °C   | 70 kg.  | -  |       |
| ( 4 ) Pizza Oven           |       |                      |                |            |                                |             |         |    |       |
| 8890.P5050.01R<br>piz.oven | ELEC  | 4 Pizza<br>(24 cm)   | 800x640x360 mm | 500x500 mm | 230 - 400 V<br>4Kw (2x2000 W)  | 85-450 °C   | 49 kg.  | -  |       |
| ( 6 ) Pizza Oven           |       |                      |                |            |                                |             |         |    |       |
| 8890.P9262.01R<br>piz.oven | ELEC  | 6 Pizza<br>(30 cm)   | 1190x720x430mm | 920x620 mm | 230 - 400 V<br>6Kw (6x1000 W)  | 85-450 °C   | 88 kg.  | -  |       |
| ( 6+6 ) Pizza Oven         |       |                      |                |            |                                |             |         |    |       |
| 8890.P9262.02R<br>piz.oven | ELEC  | 6+6 Pizza<br>(30 cm) | 1190x720x760mm | 920x620 mm | 230 - 400 V<br>12Kw (12x1000W) | 85-450 °C   | 159 kg. | -  |       |
| ( 9 ) Pizza Oven           |       |                      |                |            |                                |             |         |    |       |
| 8890.P9292.01R<br>piz.oven | ELEC  | 9 Pizza<br>(30 cm)   | 1190x1030x430  | 920x920 mm | 230 - 400 V<br>8Kw (8x1000 W)  | 85-450 °C   | 120 kg. | -  |       |
| ( 9+9 ) Pizza Oven         |       |                      |                |            |                                |             |         |    |       |
| 8890.P9292.02R<br>piz.oven | ELEC  | 9+9 Pizza<br>(30 cm) | 1190x1030x760  | 920x920 mm | 230 - 400 V<br>16Kw (16x1000W) | 85-450 °C   | 208 kg. | -  |       |



5+5 PIZZA OVEN  
(STAINLESS STEEL)



5 PIZZA OVEN  
(STAINLESS STEEL)



COUNTER BENCH  
(DEMOUNTED)



- Stainless steel body
- Easy to clean
- Hygienic
- Long life
- Adjustable temperature
- Ergonomic design
- Lamp

Counter Bench

| DEMOUNTED CODE | MODEL           | DIM                              | m <sup>3</sup>      | PRICE |
|----------------|-----------------|----------------------------------|---------------------|-------|
| 7911.89748.08  | stainless steel | 890x740x850 mm<br>for (5), (5+5) | 0.15 m <sup>3</sup> |       |

Pizza oven (Stainless Steel)

| CODE                                                                                                          | MODEL | CAP.                 | DIM.           | IN.DIM.    | POWER                               | TEMP.RANGE | WEI.    | m <sup>3</sup>      | PRICE |
|---------------------------------------------------------------------------------------------------------------|-------|----------------------|----------------|------------|-------------------------------------|------------|---------|---------------------|-------|
| ( 5+5 ) Pizza Oven (Stainless Steel)                                                                          |       |                      |                |            |                                     |            |         |                     |       |
|  7890.88737.70<br>piz.oven | ELEC  | 5x5 Pizza<br>(24 cm) | 880x730x760 mm | 620x620 mm | 400V / 50Hz./10 kW<br>2+3+2+3=10 kW | 50-450 °C  | 125 kg. | 0.83 m <sup>3</sup> |       |
| ( 5 ) Pizza Oven (Stainless Steel)                                                                            |       |                      |                |            |                                     |            |         |                     |       |
|  7890.88734.30<br>piz.oven | ELEC  | 5 Pizza<br>(24 cm)   | 880x730x425 mm | 620x620 mm | 400V / 50Hz./5 kW<br>2+3=5 kW       | 50-450 °C  | 72 kg.  | 0.56 m <sup>3</sup> |       |



OF 10 DS CE EAT 2017 PC NSF  
GN 2/3 Double Fryer



OF 8D - OF 8 DS  
CE EAT 2017 PC NSF  
GN 1/2 Double Fryer



OF 8 CE EAT 2017 PC NSF  
GN 1/2 Fryer Without Tap



OF 8S CE EAT 2017 PC NSF  
GN 1/2 Fryer Without Tap



OF 10S CE EAT 2017 PC NSF  
GN 2/3 Fryer With Drain Tap



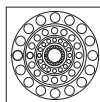
OF 5 CE EAT 2017 PC NSF  
GN 1/3 Fryer Without Tap

### GN fryers

|  | TYPE    | CODE          | MODEL | L   | W   | H   | POWER | TEMP. | CAP.      | WEI. | VOL.             | m <sup>3</sup>      | PRICE |
|--|---------|---------------|-------|-----|-----|-----|-------|-------|-----------|------|------------------|---------------------|-------|
|  | OF 5    | 7856.GN130.05 | ELEC  | 176 | 430 | 310 | 3 kW  | 190°  | 5 lt.     |      | 220-240V / 50Hz. | 0.06 m <sup>3</sup> |       |
|  | OF 8    | 7856.GN120.08 | ELEC  | 265 | 430 | 310 | 3 kW  | 190°  | 8 lt.     |      | 220-240V / 50Hz. | 0.09 m <sup>3</sup> |       |
|  | OF 8S   | 7856.GN12S.08 | ELEC  | 265 | 430 | 310 | 6 kW  | 190°  | 8 lt.     |      | 400V / 50Hz.     | 0.09 m <sup>3</sup> |       |
|  | OF 10S  | 7856.GN23S.10 | ELEC  | 350 | 420 | 370 | 9 kW  | 190°  | 10 lt.    |      | 400V / 50Hz.     | 0.10 m <sup>3</sup> |       |
|  | OF 8D   | 7856.EF8D0.08 | ELEC  | 530 | 430 | 310 | 6 kW  | 190°  | 8+8 lt.   |      | 400V / 50Hz.     | 0.13 m <sup>3</sup> |       |
|  | OF 8DS  | 7856.EF8DS.08 | ELEC  | 530 | 430 | 310 | 12 kW | 190°  | 8+8 lt.   |      | 400V / 50Hz.     | 0.15 m <sup>3</sup> |       |
|  | OF 10DS | 7856.EF10D.S0 | ELEC  | 715 | 420 | 370 | 18 kW | 190°  | 10+10 lt. |      | 400V / 50Hz.     | 0.20 m <sup>3</sup> |       |



**OYOG 7070 PS**   
Floor Gas Cooker



**FOUR FLAME  
32 Kw.**



**OYOG 7070 P**   
Floor Gas Cooker



**OYOG 6060 P**   
Floor Gas Cooker

- Stainless Steel body
- Safety gas valve with thermocouple
- Easy to clean
- Hygienic
- Available for LPG or Natural Gas
- Long life
- Heavy duty top cast iron
- Ergonomic design

## Floor Type Cooker

|  | TYPE                                 | CODE          | MODEL             | L   | W   | H   | POWER                                   | WEI.  | m <sup>3</sup>      | PRICE |
|--|--------------------------------------|---------------|-------------------|-----|-----|-----|-----------------------------------------|-------|---------------------|-------|
|  | <b>OYOG 7070 PS</b><br>fl.typ.cooker | 7865.70705.44 | GAS<br>Sec.Ventil | 850 | 700 | 500 | Naturel Gases:32 kW<br>LPG Gases: 24 kW | 42 kg | 0.27 m <sup>3</sup> |       |
|  | <b>OYOG 7070 P</b><br>fl.typ.cooker  | 7865.70705.21 | GAS<br>Sec.Ventil | 700 | 700 | 500 | 14 kW                                   | 40 kg | 0.27 m <sup>3</sup> |       |
|  | <b>OYOG 6060 P</b><br>fl.typ.cooker  | 7865.60605.21 | GAS<br>Sec.Ventil | 600 | 600 | 500 | 14 kW                                   | 28 kg | 0.21 m <sup>3</sup> |       |
|  | <b>OYOG 5050 PS</b><br>fl.typ.cooker | 7865.50505.22 | GAS<br>Sec.Ventil | 500 | 500 | 500 | 10 kW                                   | 18 kg | 0.09 m <sup>3</sup> |       |
|  | <b>OYOG 4040 P</b><br>fl.typ.cooker  | 7865.40405.21 | GAS<br>Sec.Ventil | 400 | 400 | 500 | 4 kW                                    | 18 kg | 0.09 m <sup>3</sup> |       |



Four Flame



Double Flame



Double Flame



Double Flame



Single Flame



OYOG 5050 PS

CE-1009 CE-1783

Floor Gas Cooker



OYO 5555

Floor Electrical Cookers



OYOG 4040 P

Floor Gas Cooker



- Stainless steel body
- Easy to clean
- Hygienic
- Resistances are made of cast iron
- 6 position switch to control resistance
- Long life
- Ergonomic design

## Floor Type Cooker

| TYPE                                                                                                          | CODE          | MODEL     | L   | W   | H   | POWER | TEMP. | IN VOL.         | WEI.   | m <sup>3</sup>      | PRICE |
|---------------------------------------------------------------------------------------------------------------|---------------|-----------|-----|-----|-----|-------|-------|-----------------|--------|---------------------|-------|
|  OYO 5555<br>fl.typ.cooker | 7865.55555.01 | ELEC/Mono | 550 | 550 | 500 | 5 kW  | 450°  | 220V-240V/50Hz. | 33 kg. | 0.17 m <sup>3</sup> |       |



40x40 cm = 5 kW



**OUV 4565**   
Sterilizer (14 Knives)



**OUV 4018**   
Sterilizer (10 Knives)

- Stainless steel body and removable basket
- Ergonomic design
- Easy to clean
- Long life
- Mechanical timer stops when the door is opened
- Lockable

## Knife Sterilizer

| TYPE | CODE | MODEL | L | W | H | POWER | IN.VOL. | WEI. | m <sup>3</sup> | PRICE |
|------|------|-------|---|---|---|-------|---------|------|----------------|-------|
|------|------|-------|---|---|---|-------|---------|------|----------------|-------|

### Knife Sterilizer (10 Knives)

|  |                 |               |      |     |     |     |          |                  |       |                     |
|--|-----------------|---------------|------|-----|-----|-----|----------|------------------|-------|---------------------|
|  | <b>OUV 4018</b> | 7912.00008.00 | ELEC | 405 | 100 | 550 | 0.008 kW | 220-240V / 50Hz. | 9 kg. | 0.05 m <sup>3</sup> |
|--|-----------------|---------------|------|-----|-----|-----|----------|------------------|-------|---------------------|

### Knife Sterilizer (14 Knives)

|  |                 |               |      |     |     |     |          |                  |       |                     |
|--|-----------------|---------------|------|-----|-----|-----|----------|------------------|-------|---------------------|
|  | <b>OUV 4565</b> | 7912.00012.00 | ELEC | 450 | 100 | 650 | 0.008 kW | 220-240V / 50Hz. | 9 kg. | 0.07 m <sup>3</sup> |
|--|-----------------|---------------|------|-----|-----|-----|----------|------------------|-------|---------------------|



**OC 100**   
Electric Soup Kettle (Black)

- External body is electrostatic coated
- It is easy to clean the appliances after using
- Control panel is established on the outside surface
- Keeps warm up to 60-70 °C
- 220-240 V 50 Hz.

## GN Soup Bain - Maries

| CODE          | MODEL | DIMENSION       | CAPACITY | PRICE |
|---------------|-------|-----------------|----------|-------|
| 9479.10061.HK | ELEC  | 410 x 305 x 305 | 10 lt    |       |



OEK 425 CE TÜV-CB  
Conveyor Toaster

ETL CERTIFIED

OEK-425 CE TÜV-CB NSF  
Rheostat Controlling

- Stainless Steel
- Deliveries up to 420 bread slices per hour
- Serves bread slices both from front and back side
- Single or double-sided toasting
- Adjustable level of toaster
- Easy to clean the appliances
- Adjustable conveyor speed with rheostat
- 220-240 V / 50 Hz.

OEK-400 CE TÜV-CB NSF  
Switch Controlling - 3 Speed

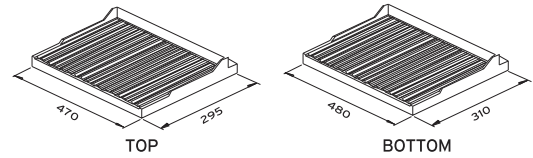
- Stainless Steel
- Deliveries up to 420 bread slices per hour
- Serves bread slices both from front and back side
- Single or double-sided toasting
- Adjustable level of toaster
- Easy to clean the appliances
- Adjustable conveyor speed with switch (3 speed)
- 220-240 V / 50 Hz.

| TYPE                                                                                                                   | CODE          | MODEL | L   | W   | H   | POWER  | IN.VOL.          | WEI.     | m <sup>3</sup>      | PRICE |
|------------------------------------------------------------------------------------------------------------------------|---------------|-------|-----|-----|-----|--------|------------------|----------|---------------------|-------|
|  <b>OEK-425</b><br>conveyor toaster | 8853.00425.00 | ELEC  | 470 | 400 | 340 | 1.9 kW | 220-240V / 50Hz. | 19(±5)kg | 0.11 m <sup>3</sup> |       |
|  <b>OEK-400</b><br>conveyor toaster | 8853.00400.00 | ELEC  | 470 | 400 | 340 | 1.9 kW | 220-240V / 50Hz. | 19(±5)kg | 0.11 m <sup>3</sup> |       |



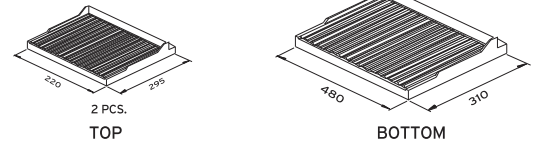
**OTM 1.1**   
Grill Toaster

PLATE SURFACE



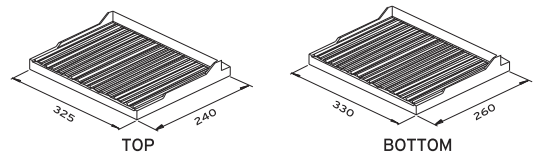
**OTM 2.1**   
Grill Toaster With Double Lid

PLATE SURFACE



**OTM 3.1**   
Grill Toaster

PLATE SURFACE



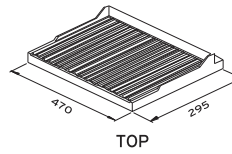
## Toaster with Arc

|  | TYPE                          | CODE          | MODEL | L   | W   | H   | POWER  | TEMP.SIC. | IN.VOL.          | WEI.   | m³      | PRICE |
|--|-------------------------------|---------------|-------|-----|-----|-----|--------|-----------|------------------|--------|---------|-------|
|  | Grill Toaster                 |               |       |     |     |     |        |           |                  |        |         |       |
|  | <b>OTM 1.1</b><br>grill toast | 7850.59442.50 | ELEC. | 590 | 440 | 250 | 2.9 kW | 50-300°C  | 220-240V / 50Hz. | 32 kg. | 0.1 m³  |       |
|  | Grill Toaster                 |               |       |     |     |     |        |           |                  |        |         |       |
|  | <b>OTM 2.1</b><br>grill toast | 7850.59442.51 | ELEC. | 590 | 440 | 250 | 3.2 kW | 50-300°C  | 220-240V / 50Hz. | 35 kg. | 0.1 m³  |       |
|  | Grill Toaster                 |               |       |     |     |     |        |           |                  |        |         |       |
|  | <b>OTM 3.1</b><br>grill toast | 7850.59442.52 | ELEC. | 440 | 380 | 250 | 2.4 kW | 50-300°C  | 220-240V / 50Hz. | 25 kg. | 0.06 m³ |       |
|  | <b>OTM 4.1</b><br>grill toast | 7850.59442.53 | ELEC. | 340 | 375 | 230 | 2.0 kW | 50-300°C  | 220-240V / 50Hz. | 20 kg. | 0.04 m³ |       |

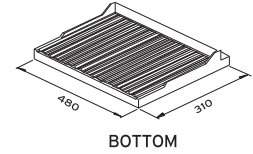


OTM 1 CE UAT 001 ETL NSF  
Grill Toaster

PLATE SURFACE



TOP

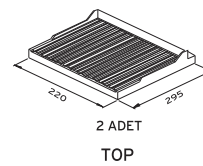
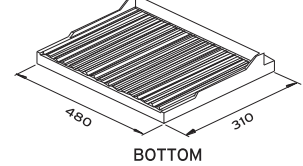


BOTTOM



OTM 2 CE UAT 001 ETL NSF  
Grill Toaster

PLATE SURFACE

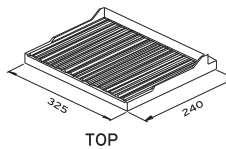
2 ADET  
TOP

BOTTOM

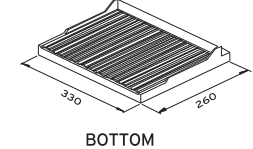


OTM 3 CE UAT 001 ETL NSF  
Grill Toaster

PLATE SURFACE



TOP



BOTTOM

- Stainless steel body
- Ergonomic design
- Easy to clean
- Long life
- Adjustable temperature
- Plate surface is groove

## Toaster

|                                                                                     | TYPE                 | CODE          | MODEL | L   | W   | H   | POWER  | TEMP.    | IN.VOL.        | WEI.   |  m³ | PRICE         |
|-------------------------------------------------------------------------------------|----------------------|---------------|-------|-----|-----|-----|--------|----------|----------------|--------|------------------------------------------------------------------------------------------|---------------|
| Grill Toaster                                                                       |                      |               |       |     |     |     |        |          |                |        |                                                                                          |               |
|  | OTM 1<br>grill toast | 7850.52402.21 | ELEC. | 510 | 440 | 270 | 2.9 kW | 50-300°C | 220-240V/50Hz. | 32 kg. | 0.08 m³                                                                                  | ETL CERTIFIED |
|  | OTM 1<br>grill toast | 7850.52402.UL | ELEC. | 510 | 440 | 270 | 3.2 kW | 50-300°C | 240V/60Hz.     | 32 kg. | 0.08 m³                                                                                  |               |
| Grill Toaster with double lid                                                       |                      |               |       |     |     |     |        |          |                |        |                                                                                          |               |
|  | OTM 2<br>grill toast | 7850.52402.20 | ELEC. | 510 | 440 | 270 | 3.2 kW | 50-300°C | 220-240V/50Hz. | 36 kg. | 0.08 m³                                                                                  | ETL CERTIFIED |
|  | OTM 2<br>grill toast | 7850.52421.UL | ELEC. | 510 | 440 | 270 | 3.3 kW | 50-300°C | 240V/60Hz.     | 36 kg. | 0.08 m³                                                                                  |               |
| Grill Toaster                                                                       |                      |               |       |     |     |     |        |          |                |        |                                                                                          |               |
|  | OTM 3<br>grill toast | 7850.36362.21 | ELEC. | 360 | 360 | 270 | 2.4 kW | 50-300°C | 220-240V/50Hz. | 21 kg. | 0.05 m³                                                                                  | ETL CERTIFIED |
|  | OTM 3<br>grill toast | 7850.36362.UL | ELEC. | 360 | 360 | 270 | 2.8 kW | 50-300°C | 240V/60Hz.     | 21 kg. | 0.05 m³                                                                                  |               |
|  | OTM 4<br>grill toast | 7850.30038.21 | ELEC. | 290 | 360 | 270 | 2.0 kW | 50-300°C | 220-240V/50Hz. | 18 kg. | 0.04 m³                                                                                  |               |



OS 200 CE ENEC TÜV-CB  
Electrical Salamander



- Stainless steel body
- Ergonomic design
- Easy to clean
- Long life

| TYPE                                                                                                            | CODE          | MODEL | L   | W   | H   | POWER  | IN.VOL.        | WEI.   | m <sup>3</sup>      | PRICE         |
|-----------------------------------------------------------------------------------------------------------------|---------------|-------|-----|-----|-----|--------|----------------|--------|---------------------|---------------|
|  <b>OS 200</b><br>salamander | 7850.58575.70 | ELEC. | 600 | 580 | 580 | 3.2 kW | 220-240V/50Hz. | 52 kg. | 0.33 m <sup>3</sup> |               |
|  <b>OS 200</b><br>salamander | 7850.58575.UL | ELEC. | 600 | 580 | 580 | 3.6 kW | 240V / 60Hz.   | 52 kg. | 0.33 m <sup>3</sup> | ETL CERTIFIED |



OKM-1      
Crepe Machine



OKM 1S      
Crepe Machine

Crepe preparation unit contains 2 piece 1/6x100GN,  
2 piece 1/4x100GN without lid.



OKM-S   
Crepe Preparation Unit Stand

- Stainless steel body
- Ergonomic design
- Easy to clean
- Long life
- Adjustable temperature

#### Crepe Machine

| TYPE                                                                                |                        | CODE          | MODEL | Q   | H   |     | POWER  | TEMP.    | IN.VOL.          | WEI.   |  m³ | PRICE |
|-------------------------------------------------------------------------------------|------------------------|---------------|-------|-----|-----|-----|--------|----------|------------------|--------|------------------------------------------------------------------------------------------|-------|
|  | OKM-1<br>cre.mach.     | 7850.40402.20 | ELEC  | 400 | 145 |     | 3.2 kW | 50-300°C | 220-240V / 50Hz. | 21 kg. | 0.08 m³                                                                                  |       |
| TYPE                                                                                |                        | CODE          | MODEL | L   | W   | H   | POWER  | TEMP.    | IN.VOL.          | WEI.   |  m³ | PRICE |
|  | OKM-1S<br>cre.prep.un. | 7850.50801.20 | ELEC  | 500 | 800 | 120 | 3.2 kW | 50-300°C | 220-240V / 50Hz. | 6 kg.  | 0.16 m³                                                                                  |       |
|  | OKM-S<br>cre.prep.un.  | 7890.50801.00 | -     | 500 | 800 | 120 | -      | -        | -                | 6 kg   | 0.16 m³                                                                                  |       |



OWM-1       
Waffle Machine

- Stainless steel body
- Ergonomic design
- Easy to clean
- Long life
- Adjustable temperature

     OWM-2  
Waffle Machine



#### Waffle Machine

| TYPE                                                                                                   | CODE          | MODEL | L   | W   | H   | POWER  | TEMP.    | IN.VOL.  | WEI.   | m <sup>3</sup>      | PRICE |
|--------------------------------------------------------------------------------------------------------|---------------|-------|-----|-----|-----|--------|----------|----------|--------|---------------------|-------|
|  OWM-1<br>waf.mach. | 7850.30492.20 | ELEC  | 300 | 320 | 210 | 1.5 kW | 50-300°C | 220-240V | 21 kg. | 0.05 m <sup>3</sup> |       |
|  OWM-2<br>waf.mach. | 7850.30492.21 | ELEC  | 300 | 320 | 210 | 1.5 kW | 50-300°C | 220-240V | 21 kg. | 0.05 m <sup>3</sup> |       |