



The iCombi Pro is available in many different sizes, as ultimately its performance needs to fit your needs and not the other way around. 20 meals or 2,000? Front of house cooking? Size of kitchen? Electricity? Gas? XS? 20-2/1? Which model belongs in your kitchen?

All the options, equipment features and accessories at: rational-online.com



iCombi Classic – technology meets craftsmanship.

The iCombi Classic is robust, easy to use and works just as precisely as you. Therefore, it is the tailored solution for those who are experienced and want to operate their combi-steamer manually.



iVario Pro – Completely different, but still RATIONAL.

Boiling, frying, deep-frying the iVario Pro, which works with contact heat, is the ideal addition to the iCombi Pro. Intelligent, convenient, flexible. An unbeatable team.

iCombi® Pro.

The new standard.



iCombi Pro

XS 6-2/3

Electric and gas

Capacity	6 × 2/3 GN
Number of meals per day	20–80
Lengthwise loading (GN)	1/2, 2/3, 1/3, 2/8 GN
Width	655 mm
Depth (including door handle)	621 mm
Height	567 mm
Water inlet	R 3/4"
Water outlet	DN 40
Water pressure	1,0 - 6,0 bar

Electric

Weight	67 kg
Connected load	5,7 kW
Fuse	3 × 10 A
Mains connection	3 NAC 400 V
Convection mode output	5,4 kW
Steam mode output	5,4 kW

Gas

Weight	
Electrical rating	
Fuse	
Mains connection	
Gas connection	

Natural gas /LPG*

Max. Nominal thermal load	
Convection mode output	
Steam mode output	

iCombi Pro overview of models.

Which model is the right one for you?



6-1/1

10-1/1

6-2/1

10-2/1

20-1/1

20-2/1

6 × 1/1 GN	10 × 1/1 GN	6 × 2/1 GN	10 × 2/1 GN	20 × 1/1 GN	20 × 2/1 GN
30–100	80–150	60–160	150–300	150–300	300–500
1/1, 1/2, 2/3, 1/3, 2/8 GN	1/1, 1/2, 2/3, 1/3, 2/8 GN	2/1, 1/1 GN	2/1, 1/1 GN	1/1, 1/2, 2/3, 1/3, 2/8 GN	2/1, 1/1 GN
850 mm	850 mm	1072 mm	1072 mm	877 mm	1082 mm
842 mm	842 mm	1042 mm	1042 mm	913 mm	1117 mm
754 mm	1014 mm	754 mm	1014 mm	1807 mm	1807 mm
R 3/4"	R 3/4"	R 3/4"	R 3/4"	R 3/4"	R 3/4"
DN 50	DN 50	DN 50	DN 50	DN 50	DN 50
1,0 – 6,0 bar	1,0 – 6,0 bar	1,0 – 6,0 bar	1,0 – 6,0 bar	1,0 – 6,0 bar	1,0 – 6,0 bar

99 kg	127 kg	137 kg	179 kg	263 kg	336 kg
10,8 kW	18,9 kW	22,4 kW	37,4 kW	37,2 kW	67,9 kW
3 × 16 A	3 × 32 A	3 × 35 A	3 × 63 A	3 × 63 A	3 × 100 A
3 NAC 400 V	3 NAC 400 V	3 NAC 400 V	3 NAC 400 V	3 NAC 400 V	3 NAC 400 V
10,25 kW	18 kW	21,6 kW	36 kW	36 kW	66 kW
9 kW	18 kW	18 kW	36 kW	36 kW	54 kW

117 kg	155 kg	144 kg	192 kg	284 kg	379 kg
0,6 kW	0,9 kW	0,9 kW	1,5 kW	1,3 kW	2,2 kW
1 × 16 A	1 × 16 A	1 × 16 A	1 × 16 A	1 × 16 A	1 × 16 A
1 NAC 230 V	1 NAC 230 V	1 NAC 230 V	1 NAC 230 V	1 NAC 230 V	1 NAC 230 V
3/4" IG	3/4" IG	3/4" IG	3/4" IG	3/4" IG	3/4" IG

13 kW/13,5 kW	22 kW/23 kW	28 kW/29,5 kW	40 kW/42 kW	42 kW/44 kW	80 kW/84 kW
13 kW/13,5 kW	22 kW/23 kW	28 kW/29,5 kW	40 kW/42 kW	42 kW/44 kW	80 kW/84 kW
12 kW/12,5 kW	20 kW/21 kW	21 kW/22 kW	40 kW/42 kW	38 kW/40 kW	51 kW/53,5 kW

*To guarantee proper operation, the appropriate connection flow pressure must be ensured:

Natural gas H G20 18–25 mbar (0,261–0,363 psi), Natural gas L G25: 20–30 mbar (0,290–0,435 psi), LPG G30 und G31: 25–57,5 mbar (0,363 0,834 psi).

XS and 20-2/1 Electric: ENERGY STAR excludes these unit features from certification.



The iCombi Classic is available in many different sizes, as ultimately its performance fits your needs and not the other way round. 20 meals or 2,000? Front of house cooking? Size of kitchen? Electricity? Gas? 6-1/1? 20-2/1? Which model belongs in your kitchen?

All the options, equipment features and accessories at: rational-online.com

Tested product quality.

The iCombi Classic stands the test of time – for years on end.

A normal day in the kitchen is hard work. This is why RATIONAL combi-steamers are tough and carefully made. This is partly due to the fact that they are manufactured in Germany, but also due to the "one person, one unit" principle. This means that everyone in production takes full responsibility for the quality of their cooking system. They even put their name on the model data. We hold our suppliers up to the same standards. The focus is on high quality, continuous improvement and ensuring the reliability and longevity of products. It's no wonder that the oldest RATIONAL combi-steamer has been in use for over 40 years.

iCombi® Classic.

Productive. Robust.
Reliable.

iCombi Classic

Electric and gas

Capacity	
Number of meals per day	
Lengthwise loading (GN)	
Width	
Depth (including door handle)	
Height	
Water inlet	
Water outlet	
Water pressure	

Electric

Weight	
Connected load	
Fuse	
Main connections**	
Convection mode output	
Steam mode output	

Gas

Weight	
Electrical rating	
Fuse	
Mains connection	
Gas supply/connection	

Natural gas/ Liquid gas LPG G30*

Max. Nominal thermal load	
Convection mode output	
Steam mode output	

iCombi Classic overview of models.

Classic features, multiple possibilities.



6-1/1	10-1/1	6-2/1	10-2/1	20-1/1	20-2/1
6 × 1/1 GN	10 × 1/1 GN	6 × 2/1 GN	10 × 2/1 GN	20 × 1/1 GN	20 × 2/1 GN
30–100	80–150	60–160	150–300	150–300	300–500
1/1, 1/2, 2/3, 1/3, 2/8 GN	1/1, 1/2, 2/3, 1/3, 2/8 GN	2/1, 1/1 GN	2/1, 1/1 GN	1/1, 1/2, 2/3, 1/3, 2/8 GN	2/1, 1/1 GN
850 mm	850 mm	1072 mm	1072 mm	877 mm	1082 mm
842 mm	842 mm	1042 mm	1042 mm	913 mm	1117 mm
754 mm	1014 mm	754 mm	1014 mm	1807 mm	1807 mm
R 3/4"	R 3/4"	R 3/4"	R 3/4"	R 3/4"	R 3/4"
DN 50	DN 50	DN 50	DN 50	DN 50	DN 50
1,0 – 6,0 bar	1,0 – 6,0 bar	1,0 – 6,0 bar	1,0 – 6,0 bar	1,0 – 6,0 bar	1,0 – 6,0 bar
93 kg	121 kg	131 kg	160 kg	231 kg	304 kg
10.8 kW	18.9 kW	22.4 kW	37.4 kW	37.2 kW	67.9 kW
3 × 16 A	3 × 32 A	3 × 35 A	3 × 63 A	3 × 63 A	3 × 100 A
3 NAC 400 V	3 NAC 400 V	3 NAC 400 V	3 NAC 400 V	3 NAC 400 V	3 NAC 400 V
10.25 kW	18 kW	21.6 kW	36 kW	36 kW	66 kW
9 kW	18 kW	18 kW	36 kW	36 kW	54 kW
101 kg	139 kg	128 kg	184 kg	276 kg	371 kg
0.6 kW	0.9 kW	0.9 kW	1.5 kW	1.3 kW	2.2 kW
1 × 16 A	1 × 16 A	1 × 16 A	1 × 16 A	1 × 16 A	1 × 16 A
1 NAC 230 V	1 NAC 230 V	1 NAC 230 V	1 NAC 230 V	1 NAC 230 V	1 NAC 230 V
3/4" IG	3/4" IG	3/4" IG	3/4" IG	3/4" IG	3/4" IG
13 kW/13.5 kW	22 kW/23 kW	28 kW/29.5 kW	40 kW/42 kW	42 kW/44 kW	80 kW/84 kW
13 kW/13.5 kW	22 kW/23 kW	28 kW/29.5 kW	40 kW/42 kW	42 kW/44 kW	80 kW/84 kW
12 kW/12.5 kW	20 kW/21 kW	21 kW/22 kW	40 kW/42 kW	38 kW/40 kW	51 kW/53.5 kW

* To guarantee proper operation, the appropriate connection flow pressure must be ensured:
Natural gas H G20: 18–25 mbar (0.261–0.363 psi), LPG G30: 25–57.5 mbar (0.363–0.834 psi).

** Other voltages and gas types are available upon request.

XS and 20-2/1 Electric: ENERGY STAR excludes these unit features from certification.



iVario® Pro.

The new performance class for restaurants.

À la carte or banqueting? A lot of space? Limited space? The iVario Pro 2-S and its big brother the iVario Pro L will adapt to your needs and impress you with outstanding performance. Day and night. All the options, equipment features and accessories at: rational-online.com



iCombi Pro – setting new standards.

The iCombi Pro is intelligent, efficient and flexible. And delivers the results you want. Every time. Regardless of who is operating it. Together with the iVario Pro, they make an unbeatable team for commercial kitchens.

iVario

Number of meals
Effective volume
Cooking surface
Width
Depth
Height (including stand/substructure)
Weight
Water inlet
Water outlet
Connected load (3 NAC 400V)
Fuse (3 NAC 400V)

Options

Pressure cooking
iZoneControl
Low temperature cooking (overnight, sous vide, confit)
WiFi

Performance examples (per pan)

Sear Butter Chicken (meat)

Cooking time

Cook Salona Laham (meat and sauce)

Cooking time without pressure
Cooking time with pressure

Chickpeas for hummus presoaked

Cooking time without pressure
Cooking time with pressure

Daal

Cooking time without pressure
Cooking time with pressure

● standard ○ optional

iVario overview of models.

Which one is the right one for you?



2-XS	Pro 2-S	Pro L	Pro XL
from 30	50 - 100	100 - 300	100 - 500
2 × 17 litre	2 × 25 litre	100 litre	150 litre
2 × 2/3 GN (2 × 13 dm ²)	2 × 1/1 GN (2 × 19 dm ²)	2/1 GN (39 dm ²)	3/1 GN (59 dm ²)
1100 mm	1100 mm	1030 mm	1365 mm
756 mm	938 mm	894 mm	894 mm
485 mm (1080 mm)	485 mm (1080 mm)	608 mm (1078 mm)	608 mm (1078 mm)
117 kg	134 kg	196 kg	236 kg
R 3/4"	R 3/4"	R 3/4"	R 3/4"
DN 40	DN 40	DN 50	DN 50
14 kW	21 kW	27 kW	41 kW
20 A	32 A	40 A	63 A

—	○	○	○
○	●	●	●
○	●	●	●
○	●	●	●

4.5 kg	7 kg	15 kg	24 kg
5 min.	5 min.	5 min.	5 min.
17 kg	25 kg	80 kg	120 kg
102 min.	102 min.	102 min.	102 min.
—	88 min.	88 min.	88 min.
↓ -14%	↓ -14%	↓ -14%	↓ -14%
4 kg	7 kg	20 kg	30 kg
65 min.	65 min.	65 min.	65 min.
—	42 min.	42 min.	42 min.
↓ -35%	↓ -35%	↓ -35%	↓ -35%
7 kg	12 kg	45 kg	65 kg
49 min.	49 min.	49 min.	49 min.
—	42 min.	42 min.	42 min.
↓ -14%	↓ -14%	↓ -14%	↓ -14%



salva

METRO CONVECTION OVENS



MODELS	KX5+H	KX9+H
Ext. Measurement	915 x 1059 x 535mm	915 x 1059 x 1070mm
Net Capacity	5 trays of 60x40 cm or 66x46cm.	5 trays of 60x40cm or 66x46cm.
Space between trays	80 mm.	103 mm.
Power	7, 5kw (3+N+T) 3ph	14, 5kw (3+N+T) 3ph
Weight	120 kg.	195 kg.

SPIRAL MIXERS



GENERAL DIMENSIONS



	A	B	C	D	E	Weight
AE-25	745 mm	675 mm	720 mm	1260 mm	1290 mm	260 kg
AE-50	745 mm	845 mm	1250 mm	1425 mm	1850 mm	450 kg

Amount of flour: 25 kg. (60% hydration).

kW	V	A	Hz
1.5 / 3 III+N+T	400	5.3 5.8	50

Amount of flour: 50 kg (60% hydration).

kW	V	A	Hz
4.2 / 6.5 III+N+T	230	20.4 28.7	50
	400	13.7 15	

PLANETARY MIXER

DESCRIPTION

SALVA's mixers are designed to make cake mixtures. They have a planetary axis system for perfectly uniform mixtures of any type of cake mix. They allow various functions such as beating, mixing or kneading any type of light dough.

DIMENSIONS				
Type	Capacity Size (Lt.)	Recipient (cm)	Power Install (kw)	Weight (kg)
BM-20	20	20	0,75	85
BM-20/40	20/40	Ø 40↕ 36	1,5	240
M-60	60	Ø 45↕ 42	1,5	243

Type	Dimensions (mm)				
	A		C	D	E
BM-20	550	655	1200	525	-
BM-20/40	720	920	1400	630	850
BM-60	750	950	1400	630	850

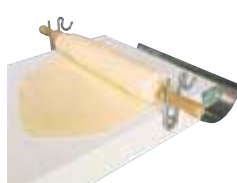


DOUGH SHEETER

Salva's manual dough sheeters meet all those varied demands that the professional pâtissier will find himself faced with during a days work. They offer the specific solution that each requires.

PRINCIPAL CHARACTERISTICS

- Hard chrome treated sheeting rollers.
- Optimum conveyor belt speed, with a differentiation between the entry belt (lower speed) and the exit belt (higher speed). This way the obstruction, stretching and tearing of the dough, when it passes through the rollers, is avoided and consequently greater output achieved.
- Easy dismantling of the rollers, which are adjustable by means of a lever.
- Easy dismantling of the scrapers for maintenance purposes as well as ease in the substitution of the conveyor belts.
- Anticorrosive treatment of the protective grills.



Type	Cilinder Length (mm)	Conveyor belts length (mm)	Speeds	Power 230/400 V (III)		Weight (kg)		Ext. dimensions (mm)			
				CV	kw	Neto	Bruto	A/A'	B	C/C'	D
L-600-S	600	1.400	2	1,5/0,91	1,1/0,66	225	280	3240/640	615	1160/2160	1010
L-500-J	500	710	1	1	0,75	115	199	1800/607	420	640/830	880

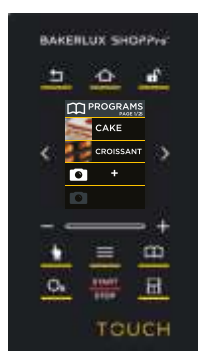


TOUCH

That little extra touch that helps make the difference. And it shows.

The BAKERLUX SHOP.Pro TOUCH model offers all the advantages of a 2.40 LCD display that allows you to store and name baking programs with pictures, as well as offering quick and intuitive programming.

It is available with either a drop down door or in the Matic version, with a side opening door that opens automatically when the baking cycle is complete. The optional internet connection allows you to check actual use and remotely control every oven in every one of your shops directly from your PC or smartphone. The BAKERLUX SHOP.Pro TOUCH is specifically equipped for the installation of the BAKERLUX SHOP.Pro ventless or waterless hoods and for controlling the prover directly from the oven's control panel.



5" control panel with 2.4" LCD touchscreen display

BAKING PARAMETERS



9 BAKING STEPS



0 - Inf TIMER



30 - 260°C TEMPERATURE



0-20-40-60-80-100% HUMIDITY



2 FAN SPEEDS

UNOX INTELLIGENT PERFORMANCE



ADAPTIVE COOKING



AUTO SOFT



SMART PREHEATING



AUTO Matic



DATA DRIVEN COOKING

QUICK FUNCTIONS



99 PROGRAMS



PROVER CONTROL



OPTIONAL WI-FI & LAN



MULTI TIME



AUTOMATIC BAKING



XF 023



XF 043



XEFT-04HS-ELDP

MODEL	XF 023	XFT 133	Xf043	XFT 193	XEFT-04HS-ELDP
Commercial Name	ANNA	ARIANNA	DIMENICA	ROSSELLA	ARIANNA
Power Supply	ELECTRIC	Electric	Electric	Electric	Electric
Type of Control	MANUAL	MANUAL	MANUAL	MANUAL	LED
Number of trays	4 trays	4 trays	4 trays	4 trays	4 trays
Tray Size	460x330	460x330	600x400	600x400	460x330
Distance between trays	75mm	75 mm	75 mm	75 mm	75 mm
Frequency	50 / 60 Hz	50 / 60 Hz	50 / 60 Hz	50 / 60 Hz	50 / 60 Hz
Voltage	230V 1N~	230V 1N~	230V 1N~ / 400V 3N~	23V 1N~ / 400V 3N~	230V 1N~
Weight	22 kg	31 kg	45 kg	49 kg	39 kg
Electric power	3 Kw	3 Kw	5,3 Kw / 3 Kw	6,5 kW	3,5 Kw
Width	600 mm	600 mm	800 mm	800 mm	600 mm
Depth	587 mm	655 mm	706 mm	774 mm	669 mm
Height	472 mm	509 mm	472 mm	509 mm	502 mm
Steam	No	Manual Steam	No	Manual Steam	Yes



BAKERLUX SPEED.Pro



XEFT-04EU-ELDP

XEVC-0511-EPRM

XEFT-04EU-ELDP	XEVC-0511-E1RM	XEVC-0511-EPRM	XEBC-06EU-EPRM	XEFT-06EU-ELRV	XESW-03HS-EDDN
ROSSELLA	--	CHEFTOP	BAKERTOP	VITTORIA	SPEED.Pro
Electric	Electric	Electric	Electric	Electric	Electric
LED	ONE	9.5" Touch	9.5" Touch	9.5" Touch	6" Touch
4 trays	5 trays	5 trays	6 trays	6 trays	3 trays
600x400	GN 1/1	GN 1/1	600x400	600x400	460x330
75 mm	67 mm	67 mm	80 mm	75 mm	75 mm
50 / 60 Hz	50 / 60 Hz	50-60 Hz	50-60 Hz	50 / 60 Hz	50 Hz
400V 3N~	230V 1N~ / 400V 3N	380-415 V	380-415 V	400V 3N~	380-415 V
57 kg	65 kg	67 kg	112 kg	72 kg	89 kg
6,9 Kw	9,3 Kw	9.3 kW	14 kW	10,3 kW	6.6 kW
800 mm	750 mm	750 mm	860 mm	800 mm	600 mm
811 mm	783 mm	783 mm	967 mm	829 mm	797 mm
502 mm	675 mm	675 mm	842 mm	682 mm	541 mm
Yes	Yes	Yes	Yes	Yes	Yes



Commercial catering always evolving

Historically, commercial catering gathers the traditional restaurants with table service and fast food (on-site or take-away, home delivery or also nowadays drive-in). Commercial catering is the main target of Roller Grill products.

PIZZA OVEN PZ 430 D

The professional pizza oven PZ 430 D is equipped with an innovative system: a double temperature control. This very compact infrared oven can cook a wide variety of pizzas and dishes in record time.

TECHNICAL DATA :

Inside dimensions	: 2x(430 x 430 x 110 mm)
Power	: 5 kW or 3 kW (with 2 cords)
Outside dimensions	: 670 x 580 x 500 mm
Weight	: 55 kg
volts	: 380 V ou 230 V mono
Capacity	: 2 pizzas Ø 41 cm (16")



GAS GYROS GRILL – 800-MM-HIGH SPIT - 40 KG OF MEAT

The gyros grill or kebab grill GR 80 G fits all your dishes of gyros or kebab meat. This vertical gas grill has been designed for easy use and maintenance.

TECHNICAL DATA :

Capacity	: 40 kg
Power	: 14 kW
Dimensions	: 580 x 660 x 1035 mm
Weight	: 38 kg
Spindle height	: 800 mm



PROFESSIONAL ELECTRIC WAFFLE IRON – GES 20/10

The professional electric waffle iron Liège GES 20 is one of the essential waffle makers for classic Belgian waffles!

TECHNICAL DATA : (MODEL GES 20)

Waffle Size	: 100 x 180 x 26 mm
Power	: 1.6 kW
Dimensions	: 305 x 440 x 230 mm
Weight	: 22 kg
volts	: 230 V

TECHNICAL DATA : (MODEL GES 10)

Waffle Size	: 00 x 170 x 22 mm
Power	: 1.6 kW
Dimensions	: 305 x 440 x 230 mm
Weight	: 22 kg
volts	: 230 V



CAST-IRON CONTACT GRILL – SPECIFIC MODEL FOR SANDWICHES

The cast-iron contact-grill PANINI and SAVOYE is the indispensable professional equipment for intensive use in fast-food restaurants. Its specifications are particularly recognized in professional catering.

TECHNICAL DATA : (PANINI)

Power	: 2 kW
Coating	: Fonte Brute
Outside dimensions	: 430 x 385 x 220 mm
Baking surface	: 360 x 240 mm
Weight	: 24 kg
volts	: 230 V

TECHNICAL DATA : (SAVOYE)

Cooking surface	: 260 x 240 mm
Outside dimensions	: 330 x 385 x 220 mm
Weight	: 19 kg
volts	: 230 V
Power	: 2 kW
Coating	: Fonte brute



PANINI

SAVOYE



Basic Bar Blenders

TECHNICAL SPECIFICATIONS		
Model No.	Bb250	BB250S
Speed (hp)	½ motor	½ motor
Revolutions (r.p.m.)	22,000	22,000
Capacity (lt.)	1.4	1
Power Supply (hz)	230 VAC, 50/60	230 VAC, 50/60



Hi-Power Blenders

TECHNICAL SPECIFICATIONS		
Model No.	MX1000TXEE	MX1000XTPEE
Speed (hp)	3½ motor	3½ motor
Revolutions (r.p.m.)	32,000	32,000
Capacity (lt.)	2	1.4
Power Supply (hz)	230 VAC, 50/60	230 VAC, 50/60



2-Liter Reprogrammable
Hi-Power Blenders

TECHNICAL SPECIFICATIONS		
Model No.	MX1500TXSEE	MX1500XTPEE
Speed (hp)	3½ motor	3½ motor
Power (w)	1500	1500
Capacity (lt.)	2	1.4
Power Supply (hz)	230 VAC, 50/60	230 VAC, 50/60



Heavy-Duty Single/Double
Belgian Waffle Makers

TECHNICAL SPECIFICATIONS		
Model No.	WW180E	WW200E
Belgian Waffles (per hour)	25	50
Power Supply (hz)	230 VAC, 50	230 VAC, 50



Commercial Knife Sharpener

TECHNICAL SPECIFICATIONS	
Model No.	WKS800E
Grinds Angles	18-22°
Power Supply (hz)	230 VAC, 50/60



Heavy-Duty Juice Extractor
With Pulp Ejection

TECHNICAL SPECIFICATIONS	
Model No.	JEX450E
Large (cm)	7.5
Power (w)	1 + hp, 1000
Power Supply (hz)	230 VAC, 50/60



Built In Food Warmer



Carving Station



Decorative Lamps



Pop-Up Commercial Toasters



Toast-Rite® Conveyor
Toasters (TRH)



Toast-Qwik®
Conveyor Toasters



Flav-R-Fresh®
Impulse Display Cabinets



Sirman is a leader in the industry thanks to the most comprehensive range of food processing machines



VEGETABLE CUTTER



BOWL CUTTER



HAND HELD MIXER



CITRUS JUICERS



DRINK MIXERS



BAR BLENDERS



MEAT GRINDERS



MEAT SLICER



sammico Dynamic Food Preparation Equipment Quality Food Preparation Equipment



SLICER-CUTTER



POTATO PEELER



HAND HELD MIXER



BAR BLENDERS



KNIFE STERILISER



MEAT GRINDER



MEAT GRINDER



MEAT SLICER

ROBOT-COUPÉ, THE FOOD PREPARATION SPECIALIST | VEGETABLE CUTTER | FOOD CUTTER | STICK BLENDER | JUICER | BLIXER



HEAVY DUTY COMMERCIAL JUICERS



Silent and powerful juice extractor to use everywhere you need fresh fruits and vegetables juices: juice bars, health food stores, hotels, bars, restaurants...



CENTRIFUGAL JUICE EXTRACTOR #50

MOTOR
Single Phase

100 - 120 V - 50/60 Hz - 800 W
220 - 240 V - 50/60 Hz - 800 W

SPEED

3000 rpm (50 Hz)
3600 rpm (60 Hz)

WEIGHT

Net: 14,5 kg (31 lbs)
Packed: 16,3 kg (35 lbs)

DIMENSIONS
Net

D: 470 mm (19")
W: 260 mm (10")
H: 450 mm (18")

PACKED

D: 500 mm (20")
W: 315 mm (12")
H: 570 mm (22")

CITRUS JUICER #11

MOTOR
Single Phase

100 - 120 V - 50/60 Hz - 155 W
220 - 240 V - 50/60 Hz - 130 W

SPEED:

1500 rpm (50 Hz)
1800 rpm (60 Hz)

WEIGHT

Net: 4,9 kg (11lbs)
Packed: 5,7 kg (12lbs)

DIMENSIONS
Net

D: 300 mm (12")
W: 230 mm (9")
H: 350 mm (14")

PACKED

D: 340 mm (13")
W: 255 mm (10")
H: 400 mm (16")