

Bartscher

2013



Professional Kitchen Equipment 专业厨房设备

A German Brand Since 1876
德国品质 源于 1876

WELCOME

Bartscher - the one-stop portfolio for your needs

We at Bartscher are aware that the requirements and functional needs of a modern professional kitchen are as diversified and specific as the customers themselves. As a provider of large-scale catering equipment, we also pave the way for new businesses and business models in the fields of catering, hotels and communal catering. As a brand, Bartscher stands for top quality, innovative technology and expertise, which is reflected in our high-quality products and our customer-friendly service.

The result of this standard can be seen in our current catalogue. We present a comprehensive range from A for "ashtray" to K for "knife sharpeners" to W for "wok pans". The extensive Bartscher spectrum also features exclusive premium devices such as the Hi-Light Salamander. In this context, we endeavour to offer you high quality, easy handling and an attractive price/performance ratio for all products.

We have been doing this for decades: In 2013, for example, we will participate in the INTERNORGA for the 50th time in a row, presenting highlights from our product portfolio. Visit us at the INTERNORGA in Hamburg, Germany, or at one of the other specialised trade shows in Germany and Europe where we exhibit our products and provide detailed guidance.

Explore our product range and the consulting competence of your personal partners. You are always welcome!



Bartscher GmbH/ 巴乔宾馆饭店设备有限公司

Experience and competence since 1876/ 经验及技术源自 1876 年

Bartscher GmbH is a supplier of professional kitchen equipment. Since the company was founded in 1876 and the expansions of the family business in the sixties, Bartscher GmbH has consistently taken steps towards becoming a market leading kitchen supplier in Germany.

巴乔是一家专业厨房设备供应集团。公司始创于 1876 年，六十年代开始不断发展壮大，时至今日，巴乔已逐渐成为德国专业厨房设备的领先供应集团。

致辞

巴乔 – 为您提供专业厨房一站式服务

巴乔公司深知现代专业厨房设备需求的多样性及功能的特殊性。作为一家提供大型专业餐饮厨房设施的公司，巴乔为您餐饮、酒店及公共餐饮领域铺平道路。作为专业厨房设备领先品牌，巴乔是高品质、创新技术及高度专业的代表，集中体现在优质的设备及专业的售后服务。

您也可以从我们的产品样册中深切感受到，巴乔为客户提供全面的厨房设备，从烟灰缸到磨刀机再到炒锅，同时涵盖巴乔独有的 Hi-Light 面火炉。我们将竭诚为您提供高品质、操作简单、质优价廉的全套厨房设备。

巴乔经营专业厨房设备已有几十年：2013 年已是我们连续参展德国汉堡国际商用餐饮、酒店设备博览会 INTERNORGA 的第五十个年头，始终为观众展示巴乔领先技术设备。您可前往 INTERNORGA 观展巴乔，或者在德国、欧洲其他厨房设备展参观巴乔设备及我们提供的相关服务及信息。巴乔同样欢迎个人用户来选购或咨询。巴乔随时欢迎您的到来！



Markus Kosfeld

Marketing Manager/ 市场经理

HISTORY/ 公司历史

- 1876 Establishment of the business in Geseke, Germany
在德国盖赛克镇开始发展业务
- 1959 Commencement of catering equipment sales throughout Germany
全德国境内饭店餐厅设备的供应商
- 1971 A new warehouse is set up in Geseke, Germany
盖赛克镇建造全新仓库
- 1978 Planning and construction of a new plant in Salzkotten, Germany
于德国萨尔茨科滕筹划并建立全新厂房
- 2004 Addition of an office wing
新增办公区域
- 2006 Setup of a new warehouse with training facilities and a showroom
新增集仓储及演示培训一体的仓库，并建立展示厅
- 2011 Establishment of a paternoster system for faster and more efficient spare part supply
建立全能高效的零部件供应体系



Bartscher - International

Strong in Europe: Thanks to our subsidiaries in several European countries we are able to ensure the complete range of Bartscher products and services is available locally to our customers.

巴乔 - 全球

覆盖欧洲: 得益于我们在欧洲多个国家发展的分支机构, 确保其全面的产品系列及服务有效快捷的送达至当地客户。

- | | |
|----------------|---------------------------------|
| 德国, 萨尔茨科滕 | 1. Germany, Salzkotten |
| 荷兰, 艾瑟尔斯泰恩 | 2. The Netherlands, IJsselstein |
| 法国, 兰斯 | 3. France, Reims |
| 瑞士, Hagendom | 4. Switzerland, Hagendom |
| 奥地利, 施特拉斯瓦尔兴 | 5. Austria, Strasswalchen |
| 波兰, 华沙 | 6. Poland, Warsaw |
| 乌克兰, 伊万诺弗兰科夫斯克 | 7. Ukraine, Ivano-Frankivsk |
| 摩尔多瓦, 基希讷乌 | 8. Rep. of Moldova, Chisinau |
| 俄罗斯, 莫斯科 | 9. Russian Federation, Moscow |
| 中国, 上海 | 10. China, Shanghai |

Trade Fair Calendar 2013

We will be presenting the latest trends once again in 2013 at all of the major national and international trade fairs. Come and visit us and put our equipment to the test!

Our showroom in Salzkotten is available throughout the year for product presentations and training seminars.

2013 年展会一览

我们将在 2013 年参展德国国内及国际各大展会。欢迎您的参观并测试我们的设备。

建立于德国萨尔茨科滕的展厅全年开放, 为您展示产品性能并满足培训研讨需求。



INTERNORGA, Hamburg 2012 / 汉堡 2012 年

January/ 一月
07. - 10. HORECAVA, Amsterdam/ 阿姆斯特丹
26. - 30. SIRHA, Lyon/ 里昂
March/ 三月
08. - 13. INTERNORGA, Hamburg/ 汉堡
20. - 22. EUROGASTRO, Warsaw/ 华沙
April/ 四月
01. - 03. HOTELEX, Shanghai / 上海
07. - 09. HOTEL UND GAST, Vienna/ 维也纳
September/ 九月
14. - 17. GÄSTE, Leipzig/ 莱比锡
October/ 十月
01. - 04. PIR, Moscow/ 莫斯科
18. - 22. HOST, Milan / 米兰
November/ 十一月
09. - 13. ALLES FÜR DEN GAST, Salzburg/ 萨尔茨堡
Restaurant Expo, Kiev/ 基辅



Logistical expertise

We are geared up for you at Bartscher: We keep around 2,500 different items in stock in our state of the art high-bay warehouse. This enables us to process your orders quickly and to ship them efficiently by forwarding agent or parcel service.

物流技术

我们竭诚为您服务：巴乔库存常备 2,500 多件不同型号产品，并有先进仓储技术，确保我们高效快捷的订单处理，货代可将产品及时运送到您手中。



Quality - made by Bartscher

A high demand of our products is something we both have in common. We have therefore integrated quality management systems into all of our processes - from the time the goods are received up to their final inspection. This enables us to ensure the most reliable and best possible level of quality.

We organise the storage of our spare parts by means of a microprocessorcontrolled paternoster system. More than 6,500 items are available from our central facility in Salzkotten, which makes optimum use of the 15,000 m² of available space, and can be delivered as and when required. Our level of service is of utmost importance to us and extends beyond the rapid supply of spare parts.

品质 - 源自巴乔

高品质产品是我们大家的共同需求，巴乔将产品质量管理体系贯穿于每个环节 - 从最初接收产品到最终检测，确保为客户提供值得信赖的产品。

我们采用微处理控制器管理系统来管理零部件库存，可从位于萨尔茨科滕的中心库存配备多达 6,500 多个配件，该库存中心使用面积 15,000 平方米，随时满足您的配件需求。上乘的服务质量以及高速快捷的配件供应对我们至关重要。

WE ARE THE RIGHT PARTNER FOR YOU, BECAUSE 巴乔值得您的信赖，因为我们具有

1

LONG-TERM INDUSTRY EXPERIENCE

We are as reliable as our products: We have been meeting the highest consulting and technology requirements for 136 years. Bartscher stands for experience and competence in professional kitchen equipment.

丰富的行业经验

巴乔与其产品同样值得信赖：巴乔满足最高技术要求及咨询标准已有 136 年历史。巴乔已成为专业厨房设备的代表。

2

COMPREHENSIVE PRODUCT RANGE

We offer everything professionals can dream of: from complete solutions for professional kitchens to exclusive Hi-light Salamanders and small appliances. Our product portfolio is unique. Our large-scale warehouse ensures a high availability.

全面的产品系列

巴乔囊括专业厨师所需的所有设备：从厨房全套解决方案到独有的 Hi-Light 面火炉及小型设备。巴乔产品线独特全面，超大仓库及先进的仓储技术满足您各种需求。

3

CUSTOMER FOCUS

We feel committed to fulfill your high requirements. Your contact person will help and support you. A competent and easy-to-reach hotline completes our service offer.

客户需求至上

竭诚满足您的需求，并安排专人为您服务，同时开设热线电话为您提供咨询。

4

EXTENSIVE SERVICE PACKAGE

Our fast and effective after sales service minimises eventual downtimes of your devices. We make sure that your customers won't miss a thing.

广泛的服务优惠包

高效快捷的维修维护服务帮您最大程度减少设备停工时间，避免客户流失。

5

QUALITY

Solid design, perfect finish and ergonomics are our guiding principles. Our devices are designed to meet the requirements of professionals, being highly durable, easy to clean and last but not least energy-efficient.

品质优良

设计牢固、做工精细并符合人体工学是我们的指导方针。巴乔设备符合专业厨房及餐厅的最高标准，经久耐用、方便清洁且节省能源。





Information about new products and special offers can be found at: www.bartscher.de
 更多产品信息请浏览巴乔官方网址: www.bartscher.de

Cooking Technology/ 炉具



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Series 700 Classic/700 经典系列

The absolute professional range made from chrome nickel steel 18/10.

Practically indestructible and thought through in the finest detail.

From the standing appliances range to the bridging units and base unit options, a highly effective professional kitchen of the highest standard.

- √ Devices made of CNS 18/10
- √ Depth 700 mm, height 850 - 900 mm
- √ Compactly designed, reliable
- √ Easy cleaning
- √ Front panel with large operating knobs
- √ Electric or gas model
- √ Devices are preset to natural gas H, liquid gas and naturalgas L jets are enclosed
- √ Gas stoves with pilot flame
- √ Gas stoves with dual circuit burner with high efficiency due to even heat distribution
- √ High efficiency due to low energy consumption
- √ Pilot flame protected via extra cover
- √ Deep fat fryers with large cooling zone
- √ New device linking. The devices are interlocked

该系列设备采用 304 不锈钢制造。

从细节到整体都坚固耐用。

从落地式设备系列到拼接设备及底座配置，为您打造最高标准的专业高效厨房设备。

- √ 设备材质采用 304 不锈钢
- √ 深度 700mm, 高度 850-900mm
- √ 设计紧凑，经久耐用
- √ 清洁方便
- √ 前面板安装大型的操作旋钮
- √ 有电子版和燃气版可供选择
- √ 气种可选择：
天然气及液化气
- √ 充足的燃气火焰
- √ 燃气灶配有高效的双圈炉头
火焰加热均匀充足
- √ 低能耗，尽显高效品质
- √ 可额外选配炉圈，另配有保护罩保护火焰
- √ 炸炉系列可提供大面积冷却区域
- √ 设备可拼接，内部配置连接装置



落地式燃气双头炉 Gas stove, 2 burners
连下开口柜 with open base frame
 宽 / 深 / 高 W 400 x D 700 x H 850-900 mm
 燃气总功率 Power: 9,1 kW gas
 炉头功率 2 burners: 1 x 5,5 kW, 1 x 3,6 kW
 总重量 Weight: 42 kg
 GTIN (EAN) 4015613484228
产品编码 | Code-No. 2851021

落地式燃气四头炉 Gas stove, 4 burners
连下开口柜 with open base frame
 宽 / 深 / 高 W 800 x D 700 x H 850-900 mm
 燃气总功率 Power: 18,2 kW gas
 炉头功率 4 burners: 2 x 5,5 kW, 2 x 3,6 kW
 总重量 Weight: 71 kg
 GTIN (EAN) 4015613484235
产品编码 | Code-No. 2851041



落地式燃气六头炉 Gas stove, 6 burners
连下开口柜 with open base frame
 宽 / 深 / 高 W 1200 x D 700 x H 850-900 mm
 燃气总功率 Power: 27,3 kW gas
 炉头功率 6 burners: 3 x 5,5 kW, 3 x 3,6 kW
 总重量 Weight: 100 kg
 GTIN (EAN) 4015613484242
产品编码 | Code-No. 2851061



Sliding grid made of CNS
合金材质制滑动网格
 Suitable for 2 cooking zones in a row
 并置于双头炉上 (并排)
 GTIN (EAN) 4015613520414
产品编码 / Code-No.: 285086



落地式燃气四头炉 Gas stove, 4 burners with electric air
连下电焗炉 1/1GN circulating oven 1/1 GN
 宽 / 深 / 高 W 800 x D 700 x H 850-900 mm
 燃气总功率 Power: 18,2 kW gas
 炉头功率 4 burners: 2 x 5,5 kW, 2 x 3,6 kW
电焗炉 1/1 GN Electric oven 1/1 GN,
 宽 / 深 / 高 W 541 x D 363 x H 300 mm,
 3,6 kW / 400 V
 温度范围 Temperature range: 100°C - 300°C
 总重量 Weight: 112 kg
 GTIN (EAN) 4015613586885
产品编码 | Code-No. 2852241W



Devices are preset to natural gas H
 适用于燃气及天然气



**Gas stove, 4 burners
with gas oven 2/1 GN
落地式燃气四头炉
连下燃气焗炉 2/1GN**

宽 / 深 / 高 W 800 x D 700 x H 850-900 mm
燃气总功率 Power: 25,7 kW gas
炉头功率 4 burners: 2 x 5,5 kW, 2 x 3,6 kW

**Gas oven 2/1 GN,
燃气焗炉 2/1 GN,**

宽 / 深 / 高 W 535 x D 675 x H 265 mm, 7,5 kW

温度范围 Temperature range: 140°C - 300°C

总重量 Weight: 115 kg

GTIN (EAN) 4015613484259

产品编码 | Code-No. 2852341

**Gas stove, 4 burners
with electric oven 2/1 GN
落地式燃气四头炉
连下电焗炉 2/1 GN**

宽 / 深 / 高 W 800 x D 700 x H 850-900 mm
燃气总功率 Power: 18,2 kW gas
炉头功率 4 burners: 2 x 5,5 kW, 2 x 3,6 kW

**Electric oven 2/1 GN,
电焗炉 2/1 GN,**

宽 / 深 / 高 W 535 x D 675 x H 265 mm,
5,4 kW / 400 V

温度范围 Temperature range: 100°C - 300°C

总重量 Weight: 130 kg

GTIN (EAN) 4015613580722

产品编码 | Code-No. 2852251W



Optimum performance by means of
dual circuit burner
双圈炉头火焰充足

**Gas stove, 6 burners
with gas oven 2/1 GN
and neutral cabinet
落地式燃气六头炉
连下燃气焗炉 2/1GN 及储物柜**

宽 / 深 / 高 W 1200 x D 700 x H 850-900 mm
燃气总功率 Power: 34,8 kW gas
炉头功率 6 burners: 3 x 5,5 kW, 3 x 3,6 kW

**Gas oven 2/1 GN,
燃气焗炉 2/1 GN,**

宽 / 深 / 高 W 535 x D 675 x H 265 mm,
7,5 kW

温度范围 Temperature range: 140°C - 300°C

储物柜 Neutral cabinet

宽 / 深 / 高 W 350 x D 610 x H 400 mm

总重量 Weight: 155 kg

GTIN (EAN) 4015613484273

产品编码 | Code-No. 2852361

**Gas stove, 6 burners
with electric air circulating oven
1/1 GN and neutral cabinet
落地式燃气六头炉
连下电焗炉 1/1GN 及储物柜**

宽 / 深 / 高 W 1200 x D 700 x H 850-900 mm
燃气总功率 Power: 27,3 kW gas
炉头功率 6 burners: 3 x 5,5 kW, 3 x 3,6 kW

**Electric oven 1/1 GN,
电焗炉 1/1 GN,**

宽 / 深 / 高 W 541 x D 363 x H 300 mm,
3,6 kW / 400 V

温度范围 Temperature range: 100°C - 300°C

储物柜 Neutral cabinet

宽 / 深 / 高 W 350 x D 610 x H 400 mm

总重量 Weight: 152 kg

GTIN (EAN) 4015613586908

产品编码 | Code-No. 2852461W



**Gas stove, 6 burners
with large gas oven
落地式燃气六头炉
连下超大燃气焗炉**

宽 / 深 / 高 W 1200 x D 700 x H 850-900 mm
燃气总功率 Power: 40,3 kW gas
炉头功率 6 burners: 3 x 5,5 kW, 3 x 3,6 kW

燃气焗炉 Gas oven

宽 / 深 / 高 W 1050 x D 530 x H 300 mm,
13 kW

温度范围 Temperature range: 140°C - 300°C

总重量 Weight: 177 kg

GTIN (EAN) 4015613484297

产品编码 | Code-No. 2852261



**Sliding grid made of CNS
合金材质制滑动网格**
Suitable for 2 cooking zones in a row
并置于双头炉上 (并排)
GTIN (EAN) 4015613520414
产品编码 / 产品编码: 285086



Devices are preset to natural gas H
适用于燃气及天然气



**落地式感应双头炉
连下开口柜**
宽 / 深 / 高 W 400 x D 700 x H 850-900 mm
总功率 Power: 4,6 kW / 3 NAC 400 V
2 个感应区 2 cooking zones: Ø 210 mm,
2 x 2,3 kW
总重量 Weight: 40 kg
GTIN (EAN) 4015613484358
产品编码 | Code-No. 287410



**落地式感应四头炉
连下开口柜**
宽 / 深 / 高 W 800 x D 700 x H 850-900 mm
总功率 Power: 9,2 kW / 3 NAC 400 V
4 个感应区 4 cooking zones: Ø 210 mm,
4 x 2,3 kW
总重量 Weight: 50 kg
GTIN (EAN) 4015613484365
产品编码 | Code-No. 287420



**落地式感应四头炉
连下电焗炉 1/1 GN**
宽 / 深 / 高 W 800 x D 700 x H 850-900 mm
总功率 Power: 12,8 kW, 3 NAC 400 V
4 个感应区 4 cooking zones: Ø 210 mm,
4 x 2,3 kW
电焗炉 1/1 GN,
宽 / 深 / 高 W 541 x D 363 x H 300 mm, 3,6 kW
温度范围 Temperature range: 100°C - 300°C
总重量 Weight: 98 kg
GTIN (EAN) 4015613586915
产品编码 | Code-No. 287430W



落地式双头电炉 Electric stove, 2 hot-plates
连下开口柜 with open base frame
 宽 / 深 / 高 W400 x D 700 x H 850-900 mm
 总功率 Power: 5,2 kW / 3 NAC 400 V
 炉头功率 2 hot-plates: Ø 220 mm
 2 x 2,6 kW
 总重量 Weight: 34 kg
 GTIN (EAN) 4015613484303
产品编码 | Code-No. 286102



落地式四头电炉 Electric stove, 4 hot-plates
连下开口柜 with open base frame
 宽 / 深 / 高 W800 x D 700 x H 850-900 mm
 总功率 Power: 10,4 kW / 3 NAC 400 V
 炉头功率 4 hot-plates: Ø 220 mm
 4 x 2,6 kW
 总重量 Weight: 49 kg
 GTIN (EAN) 4015613484310
产品编码 | Code-No. 286104

落地式六头电炉 Electric stove, 6 hot-plates
连下开口柜 with open base frame
 宽 / 深 / 高 W 1200 x D 700 x H 850-900 mm
 总功率 Power: 15,6 kW / 3 NAC 400 V
 炉头功率 6 hot-plates: Ø 220 mm, 6 x 2,6 kW
 总重量 Weight: 80 kg
 GTIN (EAN) 4015613484327
产品编码 | Code-No. 286106



落地式四头电炉 Electric stove, 4 hot-plates with
连下电焗炉 1/1 GN electric air circulating oven 1/1 GN
 宽 / 深 / 高 W 800 x D 700 x H 850-900 mm
 总功率 Power: 14 kW / 3 NAC 400 V
 炉头功率 4 hot-plates: Ø 220 mm, 4 x 2,6 kW
电焗炉 1/1 GN, Electric oven 1/1 GN,
 宽 / 深 / 高 W 541 x D 363 x H 300 mm, 3,6 kW / 3
 NAC 400 V
 温度范围 Temperature range: 100°C - 300°C
 总重量 Weight: 95 kg
 GTIN (EAN) 4015613586922
产品编码 | Code-No. 286224W



落地式四头电炉 Electric stove, 4 hot-plates
连下电焗炉 2/1 GN with electric oven 2/1 GN
 配置除了电焗炉为 2/1 same as model 286224W,
 GN 外, 其他功能与型号 except
 286224W 相同 Electric oven 2/1 GN,
 宽 / 深 / 高 W 535 x D 675 x H 265 mm,
 5,4 kW / 400 V
 总重量 Weight: 95 kg
 GTIN (EAN) 4015613580715
产品编码 | Code-No. 286234W





**落地式六头电炉
连下燃气焗炉 1/1GN
及储物柜**
宽 / 深 / 高
总功率
炉头功率
电焗炉 1/1 GN,
宽 / 深 / 高
温度范围
储物柜
宽 / 深 / 高
总重量
产品编码

**Electric stove, 6 hot-plates with
electric air circulating oven 1/1 GN
and neutral cabinet**
W 1200 x D 700 x H 850-900 mm
Power: 19,2 kW / 3 NAC 400 V
6 hot-plates: Ø 220 mm, 6 x 2,6 kW
Electric oven 1/1 GN,
W 541 x D 363 x H 300 mm, 3,6 kW
Temperature range: 100°C - 300°C
Neutral cabinet
W 350 x D 610 x H 400 mm
Weight: 132 kg
GTIN (EAN) 4015613586939
| Code-No. 286246W



Oven detergent
炉具专业清洗剂



**落地式四头电炉
连下电焗炉 1/1GN**
宽 / 深 / 高
总功率
炉头功率
电焗炉 1/1 GN,
宽 / 深 / 高
温度范围
总重量
产品编码

**Electric stove, 4 hot-plates with
rectangular hot-plates and electric air
circulating oven 1/1 GN**
W 800 x D 700 x H 850-900 mm
Power: 14 kW / 3 NAC 400 V
4 hot-plates: 220 x 220 mm,
4 x 2,6 kW
Electric oven 1/1 GN,
W 541 x D 363 x H 300 mm,
3,6 kW
Temperature range: 100°C - 300°C
Weight: 95 kg
GTIN (EAN) 4015613586946
| Code-No. 286324W



**落地式四头电炉
连下电焗炉 1/1GN
及储物柜**
宽 / 深 / 高
总功率
炉头功率
电焗炉 1/1 GN,
宽 / 深 / 高
温度范围
储物柜
宽 / 深 / 高
总重量
产品编码

**Electric stove, 6 hot-plates with rectangular
hot-plates with electric air circulating oven
1/1 GN and neutral cabinet**
W 1200 x D 700 x H 850-900 mm
Power: 19,2 kW / 3 NAC 400 V
6 hot-plates: 220 x 220 mm, 6 x 2,6 kW
Electric oven 1/1 GN,
W 541 x D 363 x H 300 mm, 3,6 kW
Temperature range: 100°C - 300°C
Neutral cabinet
W 350 x D 610 x H 400 mm
Weight: 132 kg
GTIN (EAN) 4015613586953
| Code-No. 286346W



Gas griddle plate
with compound plate, smooth
with open base frame
落地式燃气平扒炉
连下开口柜

宽 / 深 / 高 W 400 x D 700 x H 850-900 mm
总功率 Power: 7 kW gas
配点火器 with piezo ignition
烹饪面宽 / 深 Cooking surface: W 327 x D 504 mm
总重量 Weight: 57 kg
GTIN (EAN) 4015613538860
产品编码 | Code-No. 2854061

Electric griddle plate
with compound plate, smooth
with open base frame
落地式电力平扒炉
连下开口柜

宽 / 深 / 高 W 400 x D 700 x H 850-900 mm
总功率 Power: 5 kW / 3 NAC 400 V
烹饪面宽 / 深 Cooking surface: W 327 x D 504 mm
总重量 Weight: 54 kg
GTIN (EAN) 4015613536538
产品编码 | Code-No. 286406

Gas griddle plate
with steel plate, grooved
with open base frame
落地式燃气坑扒炉
连下开口柜

宽 / 深 / 高 W 400 x D 700 x H 850-900 mm
总功率 Power: 7 kW gas
配点火器 with piezo ignition
烹饪面宽 / 深 Cooking surface: W 327 x D 504 mm
总重量 Weight: 57 kg
GTIN (EAN) 4015613538877
产品编码 | Code-No. 2854071

Electric griddle plate
with steel plate, grooved
with open base frame
落地式电力坑扒炉
连下开口柜

宽 / 深 / 高 W 400 x D 700 x H 850-900 mm
总功率 Power: 5 kW / 3 NAC 400 V
烹饪面宽 / 深 Cooking surface: W 327 x D 504 mm
总重量 Weight: 54 kg
GTIN (EAN) 4015613536545
产品编码 | Code-No. 286407



Gas griddle plate
with compound plate, smooth
with open base frame
落地式燃气平扒炉
连下开口柜

宽 / 深 / 高 W 800 x D 700 x H 850-900 mm
总功率 Power: 14 kW gas
配点火器 with piezo ignition
烹饪面宽 / 深 Cooking surface: W 727 x D 504 mm
总重量 Weight: 97 kg
GTIN (EAN) 4015613538884
产品编码 | Code-No. 2854081

Electric griddle plate
with compound plate, smooth
with open base frame
落地式电力平扒炉
连下开口柜

宽 / 深 / 高 W 800 x D 700 x H 850-900 mm
总功率 Power: 10 kW / 3 NAC 400 V
烹饪面宽 / 深 Cooking surface: W 727 x D 504 mm
总重量 Weight: 90 kg
GTIN (EAN) 4015613536569
产品编码 | Code-No. 286408



Gas griddle plate with steel plate,
1/2 smooth and 1/2 grooved
with open base frame
落地式燃气扒炉 1/2 平扒 1/2 坑扒
连下开口柜

宽 / 深 / 高 W 800 x D 700 x H 850 mm
总功率 Power: 14 kW gas
配点火器 with piezo ignition
烹饪面宽 / 深 Cooking surface: W 727 x D 504 mm
总重量 Weight: 97 kg
GTIN (EAN) 4015613538891
产品编码 | Code-No. 2856051

Electric griddle plate with steel plate,
1/2 smooth and 1/2 grooved
with open base frame
落地式电力扒炉 1/2 平扒 1/2 坑扒
连下开口柜

宽 / 深 / 高 W 800 x D 700 x H 850 mm
总功率 Power: 10 kW / 3 NAC 400 V
烹饪面宽 / 深 Cooking surface: W 727 x D 504 mm
总重量 Weight: 90 kg
GTIN (EAN) 4015613536552
产品编码 | Code-No. 286409



Devices are preset to natural gas H
适用于燃气及天然气



落地式电力单缸炸炉 **Electric standing deep fat fryer**
 宽 / 深 / 高 W 400 x D 700 x H 850-900 mm
 总功率 Power: 15 kW / 3 NAC 400 V
 炸缸容量 Basin capacity: 15 litres
 2 个炸篮 宽 / 深 / 高 2 baskets: W 105 x D 245 x H 120 mm
 配储油箱 with fat collecting container
 总重量 Weight: 50 kg
 GTIN (EAN) 4015613486208
产品编码 | Code-No. 286917

落地式电力双缸炸炉 **Electric standing deep fat fryer with 2 basins**
 宽 / 深 / 高 W 400 x D 700 x H 850-900 mm
 总功率 Power: 15 kW / 3 NAC 400 V
 炸缸容量 Basin capacity: 2 x 9 litres
 2 个炸篮 宽 / 深 / 高 2 baskets: W 105 x D 260 x H 140 mm
 配储油箱 with fat collecting container
 总重量 Weight: 52 kg
 GTIN (EAN) 4015613486222
产品编码 | Code-No. 286925



落地式电力双缸炸炉 **Electric standing deep fat fryer with 2 basins**
 宽 / 深 / 高 W 800 x D 700 x H 850-900 mm
 总功率 Power: 30 kW / 3 NAC 400 V
 炸缸容量 Basin capacity: 2 x 15 litres
 1 个炸篮 宽 / 深 / 高 1 basket: W 260 x D 265 x H 100 mm
 2 个炸篮 宽 / 深 / 高 2 baskets: W 105 x D 245 x H 120 mm
 配储油箱 with fat collecting container
 总重量 Weight: 72 kg
 GTIN (EAN) 4015613486215
产品编码 | Code-No. 286922

替换炸篮 7L **Substitute basket 7L**
 宽 / 深 / 高 W 105 x D 245 x H 120 mm
 GTIN (EAN) 4015613488257
产品编码 | Code-No. 286999

替换炸篮 9L **Substitute basket 9L**
 宽 / 深 / 高 W 105 x D 260 x H 140 mm
 GTIN (EAN) 4015613488257
产品编码 | Code-No. 286996

替换炸篮 15L **Substitute basket 15L**
 宽 / 深 / 高 W 260 x D 265 x H 100 mm
 GTIN (EAN) 4015613488264
产品编码 | Code-No. 286998



落地式电力薯条保温炉 **Electric warmer for French fries with open base frame**
 宽 / 深 / 高 W 400 x D 700 x H 850-900 mm
 总功率 Power: 1 kW / 230 V
 陶瓷辐射加热 Ceramic radiant heater
 保温缸尺寸 1/1 GN Basin size 1/1 GN
 总重量 Weight: 33 kg
 GTIN (EAN) 4015613486253
产品编码 | Code-No. 286626



落地式燃气单缸炸炉 **Gas standing deep fat fryer**
 宽 / 深 / 高 W 400 x D 700 x H 850-900 mm
 燃气总功率 Power: 15 kW gas
 炸缸容量 (升) Basin capacity: 15 litres
 2 个炸篮 (宽 / 深 / 高) 2 baskets: W 105 x D 245 x H 120 mm
 配储油箱 with fat collecting container
 总重量 Weight: 44 kg
 GTIN (EAN) 4015613484556
产品编码 | Code-No. 2859171

落地式燃气双缸炸炉 **Gas standing deep fat fryer with 2 basins**
 宽 / 深 / 高 W 400 x D 700 x H 850-900 mm
 燃气总功率 Power: 11,5 kW gas
 炸缸容量 (升) Basin capacity: 2 x 7 litres
 2 个炸篮 (宽 / 深 / 高) 2 baskets: W 105 x D 245 x H 120 mm
 配储油箱 with fat collecting container
 总重量 Weight: 50 kg
 GTIN (EAN) 4015613486185
产品编码 | Code-No. 2859251

替换炸篮 7L **Substitute basket 7l**
 宽 / 深 / 高 W 105 x D 245 x H 120 mm
 GTIN (EAN) 4015613488257
产品编码 | Code-No. 286999

替换炸篮 15L **Substitute basket 15l**
 宽 / 深 / 高 W 260 x D 265 x H 100 mm
 GTIN (EAN) 4015613488264
产品编码 | Code-No. 286998

落地式燃气双缸炸炉 **Gas standing deep fat fryer with 2 basins**
 宽 / 深 / 高 W 800 x D 700 x H 850-900 mm
 燃气总功率 Power: 30 kW gas
 炸缸容量 (升) Basin capacity: 2 x 15 litres
 1 个炸篮 (宽 / 深 / 高) 1 basket: W 260 x D 265 x H 100 mm
 2 个炸篮 (宽 / 深 / 高) 2 baskets: W 105 x D 245 x H 120 mm
 配储油箱 with fat collecting container
 总重量 Weight: 87 kg
 GTIN (EAN) 4015613486192
产品编码 | Code-No. 2859271

Installation admissible only in combination with exhaust fumes flue.
 只能在油烟气体完全排空时安装

适用于排烟管 **for flue**
 宽 / 深 / 高 W 294 x D 184 x H 1120 mm
 GTIN (EAN) 4015613486680
产品编码 | Code-No. 285062

适用于排气罩 **for hood**
 宽 / 深 / 高 W 294 x D 65,5 x H 935 mm
 GTIN (EAN) 4015613489124
产品编码 | Code-No. 2952720



Devices are preset to natural gas H
 适用于燃气及天然气



Delivered without baskets.
包装不含炸篮。



落地式电力单缸意粉炉 **Electric pasta cooker**
宽 / 深 / 高 W 400 x D 700 x H 850-900 mm
总功率 Power: 7 kW / 3 NAC 400 V
意粉缸容量 (升) Capacity: 24 litres
一体进出水口龙头 Incorporated water inlet and outlet tap
总重量 Weight: 52 kg
GTIN (EAN) 4015613484594
产品编码 | **Code-No. 286305**

落地式燃气单缸意粉炉 **Gas pasta cooker**
宽 / 深 / 高 W 400 x D 700 x H 850-900 mm
燃气总功率 Power: 8,7 kW gas
意粉缸容量 (升) Capacity: 24 litres
一体进出水口龙头 Incorporated water inlet and outlet tap
总重量 Weight: 54 kg
GTIN (EAN) 4015613484563
产品编码 | **Code-No. 2853051**

Pasta basket GN 1/3 length
意粉篮 GN 1/3
宽 / 深 / 高 W 140 x D 290 x H 200 mm
GTIN (EAN) 4015613490489
产品编码 | **Code-No. 284123**

Pasta basket GN 1/3
意粉篮 GN 1/3
W 290 x D 160 x H 200 mm
GTIN (EAN) 4015613490465
| **Code-No. 284113**

Pasta basket GN 1/6
意粉篮 GN 1/6
W 140 x D 140 x H 200 mm
GTIN (EAN) 4015613490472
| **Code-No. 284116**



Delivered without baskets.
包装不含炸篮。

落地式电力双缸意粉炉 **Electric pasta cooker**
宽 / 深 / 高 W 800 x D 700 x H 850-900 mm
总功率 Power: 14 kW / 3 NAC 400 V
意粉缸容量 (升) Capacity: 2 x 24 litres
一体进出水口龙头 Incorporated water inlet and outlet tap
总重量 Weight: 82 kg
GTIN (EAN) 4015613484600
产品编码 | **Code-No. 286310**

落地式燃气双缸意粉炉 **Gas pasta cooker**
宽 / 深 / 高 W 800 x D 700 x H 850-900 mm
燃气总功率 Power: 17,4 kW gas
意粉缸容量 (升) Capacity: 2 x 24 litres
一体进出水口龙头 Incorporated water inlet and outlet tap
总重量 Weight: 87 kg
GTIN (EAN) 4015613484587
产品编码 | **Code-No. 2853101**



Devices are preset to natural gas H
适用于燃气及天然气



落地式燃气火山石
烧烤炉连下开口柜
宽 / 深 / 高 W 400 x D 700 x H 850-900 mm
燃气总功率 Power: 9 kW gas
配点火器 with piezo ignition
烤架 (V-型) 高度 height adjustable
可调整 grid (V-grid) for meat
烧烤面 宽 / 高 Grilling surface: W 350 x D 530 mm
总重量 Weight: 45 kg
GTIN (EAN) 4015613486161
产品编码 | Code-No. 2856201

不锈钢圆柱形烧烤架
(鱼类用)
重量 Weight: 5,5 kg
GTIN (EAN) 4015613527796
产品编码 | Code-No. 285099



Filling volume lava rock 4,5 kg
可配火山石重量 4.5 kg

火山石, 7kg 装 Lava rock, 7 kg bag
GTIN (EAN) 4015613182049
产品编码 | Code-No. 100611



落地式燃气火山石
烧烤炉连下开口柜
宽 / 深 / 高 W 800 x D 700 x H 850-900 mm
燃气总功率 Power: 18 kW gas
配点火器 with piezo ignition
烤架 (V-型) 高度 height adjustable
可调整 grid (V-grid) for meat
烧烤面 宽 / 高 Grilling surface: W 750 x D 530 mm
总重量 Weight: 65 kg
GTIN (EAN) 4015613486178
产品编码 | Code-No. 2856301



Filling volume lava rock 9 kg
可配火山石重量 9 kg



Devices are preset to natural gas H
适用于燃气及天然气



Tilting frying pans

- ✓ Structure CNS 18/10
- ✓ Electric or gas models
- ✓ Stainless steel pan with iron base
- ✓ Thermostatic control from 50°C - 300°C
- ✓ Pan capacity: 50 litres
- ✓ Pan size: W 700 x D 420 x H 173 mm
- ✓ Water supply tap
- ✓ Tilttable hinged lid

可倾式炒锅

- ✓ 材质为 304 不锈钢
- ✓ 电力或者燃气可选
- ✓ 不锈钢锅腔及钢制基底
- ✓ 温度可调节范围 50°C - 300°C
- ✓ 炒锅容量: 50 升
- ✓ 炒锅尺寸: 700 宽 x 420 深 x 173 高 mm
- ✓ 接水龙头
- ✓ 可倾斜式铰链盖



落地式电力可倾式炒锅 (配手轮装置) **Electric tilting frying pan with handwheel tilting device**
 宽 / 深 / 高 W 800 x D 700 x H 850-900 mm
 总功率 Power: 6,5 kW / 3 NAC 400 V
 总重量 Weight: 120 kg
 GTIN (EAN) 4015613484655
产品编码 | **Code-No. 286670**

落地式燃气可倾式炒锅 (配手轮装置) **Gas tilting frying pan with handwheel tilting device**
 宽 / 深 / 高 W 800 x D 700 x H 850-900 mm
 燃气总功率 Power gas: 12,5 kW
 电力总功率 Power electric: 0,05 kW / 230 V
 总重量 Weight: 130 kg
 GTIN (EAN) 4015613484631
产品编码 | **Code-No. 2856701**

落地式电力可倾式炒锅 (配电力驱动装置) **Electric tilting frying pan with electric motor-driven tilting device**
 宽 / 深 / 高 W 800 x D 700 x H 850-900 mm
 总功率 Power: 6,75 kW / 3 NAC 400 V
 总重量 Weight: 125 kg
 GTIN (EAN) 4015613484662
产品编码 | **Code-No. 286600**

落地式燃气可倾式炒锅 (配电力驱动装置) **Gas tilting frying pan with electric motor-driven tilting device**
 宽 / 深 / 高 W 800 x D 700 x H 850-900 mm
 燃气总功率 Power gas: 12,5 kW
 电力总功率 Power electric: 0,25 kW / 230 V
 总重量 Weight: 135 kg
 GTIN (EAN) 4015613484648
产品编码 | **Code-No. 2856001**



Devices are preset to natural gas H
 适用于燃气及天然气



Boiling kettles

- ✓ CNS 18/10
- ✓ Electric or gas models
- ✓ Indirect heating
- ✓ With automatic water level controller
- ✓ Capacity 55 litres
- ✓ Internal dimensions: Ø 400 mm, height 450 mm
- ✓ Connection valve for hot and cold water 1/2"

汤锅

- ✓ 304 不锈钢
- ✓ 电力或者燃气可选
- ✓ 间接加热
- ✓ 自动水位控制器
- ✓ 容量 55 升
- ✓ 内部直径 Ø 400 mm, 高度 450 mm
- ✓ 冷热水连接阀 1/2"

落地式电力汤锅 (间接加热)
Electric boiling kettle indirect heating
 宽 / 深 / 高 W 800 x D 700 x H 850-900 mm
 内部直径 Internal dimensions: Ø 400 mm, height 450 mm
 容量 (升) Capacity: 55 litres
 总功率 Power: 12 kW / 3 NAC 400 V
 冷热水连接阀 1/2 Connection valve for cold and hot water 1/2"
 总重量 Weight: 87 kg
 GTIN (EAN) 4015613577869
产品编码 | Code-No. 286811

落地式燃气汤锅 (间接加热)
Gas boiling kettle indirect heating
 宽 / 深 / 高 W 800 x D 700 x H 850-900 mm
 内部直径 Internal dimensions: Ø 400 mm, height 450 mm
 容量 (升) Capacity: 55 litres
 总功率 Power: 15,5 kW gas
 冷热水连接阀 1/2 Connection valve for cold and hot water 1/2"
 总重量 Weight: 92 kg
 GTIN (EAN) 4015613585239
产品编码 | Code-No. 2858021



Exhaust gas flue only required if the unit is not placed below an exhaust hood.

排气烟道
禁止在排风罩下使用

烟道 Exhaust flue
 宽 / 深 / 高 W 544 x D 185 x H 1120 mm
 GTIN (EAN) 4015613486666
产品编码 | Code-No. 285060



Devices are preset to natural gas H
适用于燃气及天然气

Series 900 Master/900 专业系列



Series 900 Master/900 专业系列

The 900 series is designed for the professional kitchen where the highest production capacity is required.

Excellent functional design with electric or gas models with extra large operating knobs.

Constructed with solid high grade chrome nickel steel 18/10, for long life professional use.

- √ Devices made of CNS 18/10
- √ Depth 900 mm, height 850 - 900 mm
- √ Robust and compact design
- √ Front panel shaped with large operating knobs
- √ Electric or gas models
- √ Devices are preset to natural gas H, liquid gas jets and natural gas L jets are enclosed
- √ Gas stoves with pilot flame
- √ Gas stoves with dual circuit burner with high efficiency due to even heat distribution
- √ Pilot fame protected via extra cover
- √ New device linking. The devices are screwed together

900 系列针对专业厨房而设计，满足生产最大化需求。

独有的功能设计，配大模块旋钮，有电力或燃气模式可选。

采用高品质 304 不锈钢满足专业厨房最长使用寿命。

- √ 设备材质为 304 不锈钢
- √ 深 900 mm, 高 850 - 900 mm
- √ 紧凑耐用的设计
- √ 前操作版面安装超大旋钮
- √ 电力及燃气设备可选
- √ 设备可兼容天然气及液化气并包含接口
- √ 燃气型炉具及点火装置
- √ 燃气灶配有双圈炉头点火热能高效，分布均匀
- √ 可额外配炉圈
- √ 新设备可拼接为一体



落地式燃气四头炉
连下开口柜
宽 / 深 / 高
燃气总功率
炉头功率
总重量
产品编码

Gas stove, 4 burners
with open base frame
W 900 x D 900 x H 850-900 mm
Power: 23 kW
4 burners:
1 x 3,5 kW / 1 x 8,5 kW / 2 x 5,5 kW
Weight: 108 kg
GTIN (EAN) 4015613481944
Code-No. 2951041



Sliding grid made of CNS
合金材质制滑动网格
Suitable for 2 cooking zones
in a row
置于双头炉上 (并排)
GTIN (EAN) 4015613520421
Code-No. 295086



落地式燃气六头炉
连下开口柜
宽 / 深 / 高
总功率
炉头功率
总重量
产品编码

Gas stove, 6 burners
with open base frame
W 1350 x D 900 x H 850-900 mm
Power: 35 kW
6 burners:
2 x 3,5 kW / 2 x 5,5 kW / 2 x 8,5 kW
Weight: 154 kg
GTIN (EAN) 4015613481951
Code-No. 2951061



落地式燃气八头炉
连下开口柜
宽 / 深 / 高
总功率
炉头功率
总重量
产品编码

Gas stove, 8 burners
with open base frame
W 1800 x D 900 x H 850-900 mm
Power: 47 kW
8 burners:
3 x 3,5 kW / 2 x 5,5 kW / 3 x 8,5 kW
Weight: 209 kg
GTIN (EAN) 4015613481906
Code-No. 2951081



Devices are preset to natural gas H
适用于燃气及天然气



**落地式燃气四头炉
连下燃气焗炉 2/1 GN**
宽 / 深 / 高
总功率
炉头功率

**Gas stove, 4 burners
with gas oven 2/1 GN**
W 900 x D 900 x H 850-900 mm
Power: 31 kW
4 burners:
1 x 3,5 kW / 1 x 8,5 kW / 2 x 5,5 kW

燃气焗炉 2/1 GN,
宽 / 深 / 高
温度范围
总重量

Gas oven 2/1 GN,
W 535 x D 675 x H 265 mm, 8,0 kW
Temperature range: 140°C - 300°C
Weight: 155 kg
GTIN (EAN) 4015613481852

产品编码 | Code-No. 2952141

**落地式燃气 4 头炉
连下电焗炉 2/1GN**
宽 / 深 / 高
总功率
炉头功率

**Gas stove, 4 burners
with electric oven 2/1 GN**
W 900 x D 900 x H 850-900 mm
Power: 23 kW gas
4 burners:
1 x 3,5 kW / 1 x 8,5 kW / 2 x 5,5 kW

电焗炉 2/1 GN,
宽 / 深 / 高
温度范围
总重量

Electric oven 2/1 GN,
W 535 x D 675 x H 265 mm, 5,4 kW / 3
NAC 400 V
Temperature range: 100°C - 300°C
Weight: 170 kg
GTIN (EAN) 4015613582344

产品编码 | Code-No. 2952241W



Optimum performance by means
of dual circuit burner
双圈炉头点火，加热高效均匀



**合金材质制滑动网格
置于双头炉上（并排）**
Sliding grid made of CNS
Suitable for 2 cooking zones
in a row
GTIN (EAN) 4015613520421

产品编码 | Code-No. 295086



**落地式燃气六头炉
连下燃气焗炉 2/1GN
及储物柜**
宽 / 深 / 高
总功率
炉头功率

**Gas stove, 6 burners
with gas oven 2/1 GN
and neutral cabinet**
W 1350 x D 900 x H 850-900 mm
Power: 43 kW
6 burners:
2 x 3,5 kW / 2 x 5,5 kW / 2 x 8,5 kW

燃气焗炉 2/1 GN,
宽 / 深 / 高
温度范围
储物柜

Gas oven 2/1 GN,
W 535 x D 675 x H 265 mm, 8 kW
Temperature range: 140°C - 300°C
Neutral cabinet

**宽 / 深 / 高
总重量**

**W 349 x D 610 x H 400 mm
Weight: 211 kg
GTIN (EAN) 4015613481876**

产品编码 | Code-No. 2952361

**落地式燃气六头炉
连下电焗炉 2/1GN
及储物柜**
宽 / 深 / 高
总功率
炉头功率

**Gas stove, 6 burners
with electric oven 2/1 GN
and neutral cabinet**
W 1350 x D 900 x H 850-900 mm
Power: 35 kW gas
6 burners:
2 x 3,5 kW / 2 x 5,5 kW / 2 x 8,5 kW

电焗炉 2/1 GN,
宽 / 深 / 高
温度范围
储物柜

Electric oven 2/1 GN,
W 535 x D 675 x H 265 mm,
5,4 kW / 3 NAC 400 V
Temperature range: 100°C - 300°C
Neutral cabinet

**宽 / 深 / 高
总重量**

**W 349 x D 610 x H 400 mm
Weight: 220 kg
GTIN (EAN) 4015613582351**

产品编码 | Code-No. 2952461W



Devices are preset to natural gas H
适用于燃气及天然气



落地式燃气八头炉 Gas stove, 8 burners
连下燃气双焗炉 2/1 GN with 2 gas ovens 2/1 GN
 宽 / 深 / 高 W 1800 x D 900 x H 850-900 mm
 燃气总功率 Power: 63 kW
 炉头功率 8 burners:
 3 x 3,5 kW / 2 x 5,5 kW / 3 x 8,5 kW

双燃气焗炉 2/1 GN 2 gas ovens 2/1 GN,
 宽 / 深 / 高 W 535 x D 675 x H 265 mm,
 燃气焗炉功率 (每台) 8,0 kW each
 温度范围 Temperature range: 140°C - 300°C
 总重量 Weight: 301 kg
 GTIN (EAN) 4015613481913
 产品编码 | Code-No. 2952181



Sliding grid made of CNS
合金材质制滑动网格
 Suitable for 2 cooking zones
 in a row
 置于双头炉上 (并排)
 GTIN (EAN) 4015613520421
 | Code-No. 295086



Oven detergent
炉具清洗剂

Optimum performance by means of dual
 circuit burner
 双圈炉头点火, 加热高效均匀。



落地式燃气八头炉 Gas stove, 8 burners
连下双电焗炉 2/1 GN with 2 electric ovens 2/1 GN
 宽 / 深 / 高 W 1800 x D 900 x H 850-900 mm
 燃气总功率 Power: 47 kW gas
 炉头功率 8 burners:
 3 x 3,5 kW / 2 x 5,5 kW / 3 x 8,5 kW

双电炉 2/1 GN, 2 electric ovens 2/1 GN,
 宽 / 深 / 高 W 535 x D 675 x H 265 mm,
 (每台) 5,4 kW / 3 NAC 400 V each
 温度范围 Temperature range: 100°C - 300°C
 总重量 Weight: 305 kg
 GTIN (EAN) 4015613582368
 产品编码 | Code-No. 2952281W



Devices are preset to natural gas H
 适用于燃气及天然气



**落地式四头电炉
连下开口柜** Electric stove, 4 hot-plates
with open base frame
宽 / 深 / 高 W 900 x D 900 x H 850-900 mm
总功率 Power: 16 kW / 3 NAC 400 V
炉头功率 4 hot-plates 4 kW each, 300 x 300 mm
总重量 Weight: 97 kg
GTIN (EAN) 4015613482095
产品编码 | Code-No. 296204



**落地式 4 头电炉
连下电焗炉 2/1 GN** Electric stove, 4 hot-plates
with electric oven 2/1 GN
宽 / 深 / 高 W 900 x D 900 x H 850-900 mm
总功率 Power: 21,4 kW / 3 NAC 400 V
炉头功率 4 hot-plates 4 kW each, 300 x 300 mm
电焗炉 2/1 GN, Electric oven 2/1 GN,
宽 / 深 / 高 W 535 x D 675 x H 265 mm, 5,4 kW
温度范围 Temperature range: 100°C - 300°C
总重量 Weight: 146 kg
GTIN (EAN) 4015613582399
产品编码 | Code-No. 296324W



**落地式六头电炉
连下电焗炉 2/1GN
及储物柜** Electric stove, 6 hot-plates
with electric oven 2/1 GN
and neutral cabinet
宽 / 深 / 高 W 1350 x D 900 x H 850-900 mm
总功率 Power: 29,4 kW / 3 NAC 400 V
炉头功率 6 hot-plates 4 kW each, 300 x 300 mm
电焗炉 2/1 GN, Electric oven 2/1 GN,
宽 / 深 / 高 W 535 x D 675 x H 265 mm, 5,4 kW
温度范围 Temperature range: 100°C - 300°C
储物柜 Neutral cabinet
宽 / 深 / 高 W 349 x D 610 x H 400 mm
总重量 Weight: 212 kg
GTIN (EAN) 4015613582375
产品编码 | Code-No. 296216W



落地式电力平扒炉 (钢制)
连下开口柜
 宽 / 深 / 高
 总功率
 烹饪面 宽 / 深
 总重量
产品编码

Electric griddle plate with steel plate, smooth with open base frame
 W 450 x D 900 x H 850-900 mm
 Power: 6,6 kW / 3 NAC 400 V
 Cooking surface: W 346 x D 658 mm
 Weight: 78 kg
 GTIN (EAN) 4015613536576

Code-No. 296406

落地式燃气平扒炉 (钢制)
连下开口柜
 宽 / 深 / 高
 燃气总功率
 配点火器
 烹饪面 宽 / 深
 总重量
产品编码

Gas griddle plate with steel plate, smooth with open base frame
 W 450 x D 900 x H 850-900 mm
 Power: 8 kW gas
 with piezo ignition
 Cooking surface: W 346 x D 658 mm
 Weight: 83 kg
 GTIN (EAN) 4015613538907

Code-No. 2954031



落地式电力平扒炉 (钢制)
连下开口柜
 宽 / 深 / 高
 总功率
 烹饪面 宽 / 深
 总重量
产品编码

Electric griddle plate with steel plate, smooth with open base frame
 W 900 x D 900 x H 850-900 mm
 Power: 13,2 kW / 3 NAC 400 V
 Cooking surface: W 796 x D 658 mm
 Weight: 135,3 kg
 GTIN (EAN) 4015613536583

Code-No. 296408

落地式燃气平扒炉 (钢制)
连下开口柜
 宽 / 深 / 高
 燃气总功率
 配点火器
 烹饪面 宽 / 深
 总重量
产品编码

Gas griddle plate with steel plate, smooth with open base frame
 W 900 x D 900 x H 850-900 mm
 Power: 13,8 kW gas
 with piezo ignition
 Cooking surface: W 796 x D 658 mm
 Weight: 140,5 kg
 GTIN (EAN) 4015613538938

Code-No. 2954071



落地式电力扒炉 (钢制) 1/2 平扒及 1/2 坑扒
连下开口柜
 宽 / 深 / 高
 总功率
 烹饪面 宽 / 深
 总重量
产品编码

Electric griddle plate with steel plate, 1/2 smooth and 1/2 grooved with open base frame
 W 900 x D 900 x H 850-900 mm
 Power: 13,2 kW / 3 NAC 400 V
 Cooking surface: W 796 x D 658 mm
 Weight: 131,3 kg
 GTIN (EAN) 4015613536590

Code-No. 296409

落地式燃气扒炉 (钢制) 1/2 平扒及 1/2 坑扒
连下开口柜
 宽 / 深 / 高
 燃气总功率
 配点火器
 烹饪面 宽 / 深
 总重量
产品编码

Gas griddle plate with steel plate, 1/2 smooth and 1/2 grooved with open base frame
 W 900 x D 900 x H 850-900 mm
 Power: 13,8 kW gas
 with piezo ignition
 Cooking surface: W 796 x D 658 mm
 Weight: 140 kg
 GTIN (EAN) 4015613538952

Code-No. 2956051



Devices are preset to natural gas H
 适用于燃气及天然气



Filling volume lava rock 6 kg
可配火山石重量 6 kg

Gas lava rock grill with open base frame
落地式燃气火山石烧烤炉连下开口柜
宽 / 深 / 高 W 450 x D 900 x H 850-900 mm
燃气总功率 Power: 11 kW gas
配点火器 with piezo ignition

grid (V-grid) for meat
烤架 (V-型) 用于肉类
烧烤面 Grilling surface: 420 x 675 mm
总重量 Weight: 75 kg
GTIN (EAN) 4015613486321
产品编码 | Code-No. 2954501

Gas lava rock grill with open base frame
落地式燃气火山石烧烤炉连下开口柜
宽 / 深 / 高 W 450 x D 900 x H 850-900 mm
燃气总功率 Power: 11 kW gas
配点火器 with piezo ignition

grid (round bar grid) for fish
烤架 (圆柱形) 用于鱼类
烧烤面 Grilling surface: 420 x 675 mm
总重量 Weight: 78 kg
GTIN (EAN) 4015613486338
产品编码 | Code-No. 2954601

Frame with grid (V-grid) height adjustable
可调框架带格栅 (V-型)
宽 / 深 / 高 W 449 x D 810 x H 178 mm
grid (V-grid) for meat
烤架 (V-型) 用于肉类

烧烤面 Grilling surface: 420 x 675 mm
总重量 Weight: 10 kg
GTIN (EAN) 4015613527918
产品编码 | Code-No. 296465

Frame with grid (round bar grid) height adjustable
可调框架带格栅 (圆柱型)
宽 / 深 / 高 W 449 x D 810 x H 178 mm
grid (round bar grid) for fish
烤架 (圆柱型) 用于鱼类

烧烤面 Grilling surface: 420 x 675 mm
总重量 Weight: 14,5 kg
GTIN (EAN) 4015613527925
产品编码 | Code-No. 296466

火山石, 7kg 装 Lava rock, 7 kg bag
产品编码 | Code-No. 100611
GTIN (EAN) 4015613182049



Filling volume lava rock 13 kg
可配火山石重量 13 kg

落地式燃气火山石烧烤炉连下开口柜
宽 / 深 / 高 W 900 x D 900 x H 850-900 mm
燃气总功率 Power: 22 kW gas
配点火器 with piezo ignition
烤架 (圆柱型 V-型) 用于鱼类及肉类
烧烤面 Grilling surface: 870 x 675 mm
总重量 Weight: 112 kg
GTIN (EAN) 4015613486369
产品编码 | Code-No. 2954621



Devices are preset to natural gas H
适用于燃气及天然气



落地式电力单缸炸炉
 宽 / 深 / 高
 总功率
 炸缸容量 (升)
 2 个炸篮
 宽 / 深 / 高 (每个)
 配储油箱
 总重量
 产品编码

Electric standing deep fat fryer
 W 450 x D 900 x H 850-900 mm
 Power: 15 kW / 3 NAC 400 V
 Basin capacity: 18 litres
 2 baskets
 W 130 x D 280 x H 145 mm, each
 with fat collecting container
 Weight: 60 kg
 GTIN (EAN) 4015613482361
Code-No. 296620

Substitute basket small
 可替换炸篮
 小型
 130 x 280 x 145 mm
 GTIN (EAN) 4015613586120
Code-No. 296621

Substitute basket large
 可替换炸篮
 大型
 270 x 280 x 145 mm
 GTIN (EAN) 4015613586137
Code-No. 296622



落地式电力双缸炸炉
 宽 / 深 / 高
 总功率
 炸缸容量 (升)
 4 个炸篮
 宽 / 深 / 高 (每个)
 配储油箱
 总重量
 产品编码

Electric standing deep fat fryer with 2 basins
 W 900 x D 900 x H 850-900 mm
 Power: 30 kW / 3 NAC 400 V
 Basin capacity: 2 x 18 litres
 4 baskets
 W 130 x D 280 x H 145 mm, each
 with fat collecting container
 Weight: 100 kg
 GTIN (EAN) 4015613482378
Code-No. 296960

落地式燃气单缸炸炉
 宽 / 深 / 高
 燃气总功率
 电力总功率
 炸缸容量 (升)
 2 个炸篮
 宽 / 深 / 高 (每个)
 配储油箱
 总重量
 产品编码

Gas standing deep fat fryer
 W 450 x D 900 x H 850-900 mm
 Power gas: 18 kW
 Power electric: 0,02 kW / 230 V
 Basin capacity: 20 litres
 2 baskets
 W 130 x D 280 x H 130 mm, each
 with fat collecting container
 Weight: 72 kg
 GTIN (EAN) 4015613482385
Code-No. 2959251

Substitute basket small
 替换炸篮
 小型
 130 x 280 x 130 mm
 GTIN (EAN) 4015613586113
Code-No. 295927

Substitute basket large
 替换炸篮
 大型
 270 x 280 x 130 mm
 GTIN (EAN) 4015613586106
Code-No. 295952



落地式燃气双缸炸炉
 宽 / 深 / 高
 燃气总功率
 电力总功率
 炸缸容量 (升)
 4 个炸篮
 宽 / 深 / 高 (每个)
 配储油箱
 总重量
 产品编码

Gas standing deep fat fryer with 2 basins
 W 900 x D 900 x H 850-900 mm
 Power gas: 36 kW
 Power electric: 0,05 kW / 230 V
 Basin capacity: 2 x 20 litres
 4 baskets W 130 x D 280 x H 130 mm, each
 with fat collecting container
 Weight: 130 kg
 GTIN (EAN) 4015613482392
Code-No. 2959501

适用于排烟管
 宽 / 深 / 高
 产品编码

for flue
 W 344 x D 185 x H 1120 mm
 GTIN (EAN) 4015613486673
Code-No. 285061

适用于排烟罩
 宽 / 深 / 高
 产品编码

for hood
 W 344 x D 66,5 x H 935 mm
 GTIN (EAN) 4015613489100
Code-No. 2952710



Installation admissible only in combination with exhaust fumes flue.
 只能在油烟气体完全排空时安装



Devices are preset to natural gas H
 适用于燃气及天然气



落地式 电力单缸意粉炉 Electric pasta cooker, with 1 basin
 宽 / 深 / 高 W 450 x D 900 x H 850-900 mm
 总功率 Power: 9,9 kW / 3 NAC 400 V
 意粉缸容量 (升) Capacity: 40 litres
 一体进出水口 Incorporated water inlet and outlet tap
 总重量 Weight: 60 kg
 GTIN (EAN) 4015613486390
产品编码 | Code-No. 296310



✓ Delivered without baskets
 ✓ 包装不含炸篮



落地式 燃气单缸意粉炉 Gas pasta cooker, with 1 basin
 宽 / 深 / 高 W 450 x D 900 x H 850-900 mm
 燃气总功率 Power: 13,8 kW Gas
 意粉缸容量 (升) Capacity: 40 litres
 一体进出水口 Incorporated water inlet and outlet tap
 总重量 Weight: 74 kg
 GTIN (EAN) 4015613486376
产品编码 | Code-No. 2953011



Devices are preset to natural gas H
 适用于燃气及天然气



Pasta basket GN 1/3 length
 意粉篮 GN 1/3

W 140 x D 290 x H 200 mm
 GTIN (EAN) 4015613490489
 | Code-No. 284123

Pasta basket GN 1/3
 意粉篮 GN 1/3

W 290 x D 160 x H 200 mm
 GTIN (EAN) 4015613490465
 | Code-No. 284113

Pasta basket GN 1/6
 意粉篮 GN 1/6

W 140 x D 140 x H 200 mm
 GTIN (EAN) 4015613490472
 | Code-No. 284116



PM-series - Indirectly heated

- √ Models made of 1,2 - 1,5 mm thick CNS 14301
- √ Kettle made of 2 mm thick CNS 14404
- √ With tap for warm and cold water
- √ Branch for water 10 mm
- √ Funnel fittings with safety valve (calibrated to 0,5 bar) for pressure monitoring and outlet valve
- √ 3 possible switch settings "0" Off, "1" Partial load 50 %, "2" full load 100 %
- √ Automatic switch off in case of interferences
- √ Thermostat for regulating the cooking temperature
- √ Automatic water-level control in intermediate jacket

PM- 系列 - 间接加热

- √ 设备采用厚度为 1.2 - 1.5 mm 的铬镍钢 CNS 14301
- √ 锅体采用厚度为 2 mm 的铬镍钢 CNS 14404
- √ 冷热水龙头
- √ 接水口直径 10 mm
- √ 配置安全装置 (设定 0.5 巴), 监控水压, 并配有出水阀
- √ 3 种模式可转换, "0" 关闭, "1" 半满 (50%), "2" 全满 (100%)
- √ 如遇干扰, 自动切断电源
- √ 恒温器调节烹饪温度
- √ 夹层中部设置自动水位控制器



Kettle size/ 汤锅容量:

- √ 100 L/ 升: Ø 600 x H/ 高 415 mm
- √ 150 L/ 升: Ø 600 x H/ 高 540 mm
- √ 200 L/ 升: Ø 750 x H/ 高 520 mm
- √ 300 L/ 升: Ø 900 x H/ 高 570 mm
- √ 500 L/ 升: Ø 900 x H/ 高 780 mm

ELECTRIC

- √ Electric heating via cast-enclosed "Incoloy 800" -resistors made of special alloy
- √ High heating performance according to CE-DIN 18855 Norms for high-speed cooking devices

电力版

- √ 电力加热, 通过内部合金 "Incoloy 800" 加热 - 特殊合金电阻
- √ 高功率加热, 符合 CE-DIN18855, 速效加热器

GAS

- √ Gas heating via stainless steel high-performance burners
- √ Piezo ignition
- √ Gas supply for the burners is provided by a gas multiple positioner

燃气版

- √ 燃气加热, 高效不锈钢炉头
- √ 点火器
- √ 多方位提供燃气, 加热均匀



Gas boiling kettle, indirect heating/ 落地式燃气汤锅, 间接加热

Model 型号	Size (W x D x H mm) 尺寸 (宽 x 深 x 高)	kg 千克	Litres 升	Power 总功率	Code-No. 产品编码
PM 9 IG100A	900x900x900	160	100	21 kW	2800041
PM 9 IG150A	900x900x900	175	150	21 kW	2800051
PM 1 IG300A	1150x1300x900	320	300	48 kW	2800071
PM 1 IG500A	1150x1300x1030	370	500	58 kW	2800081



Devices are preset to natural gas H
适用于燃气及天然气

Electric boiling kettle, indirect heating/ 落地式电力汤锅, 间接加热

Model 型号	Size (W x D x H mm) 尺寸 (宽 x 深 x 高)	kg 千克	Litres 升	Power 总功率	Code-No. 产品编码
PM 9 IE100	900x900x900	135	100	16 kW	280019
PM 9 IE150	900x900x900	155	150	18 kW	280020
PM 1 IE200	1000x1150x900	240	200	32 kW	280021
PM 1 IE300	1150x1300x900	280	300	36 kW	280022
PM 1 IE500	1150x1300x1030	330	500	36 kW	280023



Boiling kettle for steam heating deliverable on request/ 可按需提供蒸汽加热汤锅



Tilting frying pans

- ✓ Electric or gas model
- ✓ Support structure CNS 18/10
- ✓ Cast-iron pan for ideal heat distribution and outstanding frying quality
- ✓ Thermostatic control from 100°C to 280°C
- ✓ Water supply tap
- ✓ Tilttable hinged lid

可倾式炒锅

- ✓ 电力或者燃气可选
- ✓ 设备材质为 304 不锈钢
- ✓ 铸铁锅导热均匀，确保最佳煎炒温度
- ✓ 温度可调节在 100°C 到 280°C 之间
- ✓ 接水龙头
- ✓ 可倾斜式铰链盖



落地式电力可倾式炒锅 配手轮装置

设备尺寸 宽 / 深 / 高
铸铁锅尺寸 宽 / 深 / 高
锅体容量 (升)
总功率
总重量

Electric tilting frying pan with handwheel tilting device

Outside dimension: W 800 x D 730 x H 870 mm
Cast pan size: W 540 x D 412 x H 107 mm
Pan capacity: 43 litres
Power: 7,15 kW / 400 V 50-60 Hz 3 NAC
Weight: 142 kg
GTIN (EAN) 4015613585628

产品编码 || Code-No. 282680



落地式燃气可倾式炒锅 配手轮装置

设备尺寸 宽 / 深 / 高
铸铁锅尺寸 宽 / 深 / 高
锅体容量 (升)
燃气总功率
电力总功率
总重量

Gas tilting frying pan with handwheel tilting device

Outside dimension: W 800 x D 730 x H 870 mm
Cast pan size: W 540 x D 412 x H 107 mm
Pan capacity: 43 litres
Power gas: 13 kW
Power electric: 0,2 kW / 230 V 50-60 Hz 1 NAC
Weight: 150 kg
GTIN (EAN) 4015613585642

产品编码 || Code-No. 2816801



Devices are preset to natural gas H
适用于燃气及天然气



Tilting frying pans

- √ Pan made of CNS, bottom made of steel
- √ Water inlet set
- √ Height-adjustable legs

ELECTRIC

- √ Electric with thermal resistors made of "Incoloy 800"
- √ Temperature control 45°C - 300°C via thermostat
- √ Structure made of CNS 18/10
- √ In case of disturbance interruption of power supply

GAS

- √ Gas heating via conduit burner made of CNS
- √ Ignition via pilot flame
- √ Safety system with thermal element
- √ Thermostatically controlled gas valve 100°C - 300°C

可倾式炒锅

- √ 锅体材质为 304 不锈钢，底部为钢制
- √ 进水管
- √ 高度可调节

电力版

- √ 电力版，“Incoloy 800”合金电阻
- √ 恒温器可控制温度范围 45°C - 300°C
- √ 设备材质为 304 不锈钢
- √ 如遇干扰，可自动切断电源

燃气版

- √ 燃气炉头为合金材质
- √ 燃气火焰均匀
- √ 熔丝保证加热安全性能
- √ 温控燃气阀门保持温度 100°C - 300°C

Electric tilting frying pan with handwheel tilting device 落地式电力可倾式炒锅配手轮装置

宽 / 深 / 高	W 900 x D 900 x H 900 mm
总功率	Power: 9,9 kW / 400 V 50 Hz 3 NAC
炒锅 宽 / 深 / 高	Pan: W 798 x D 570 x H 255 mm
总容量 (升)	Capacity: 80 litres
不锈钢烹饪面	Cooking surface steel
接水龙头	Water inlet tap
总重量	Weight: 160 kg
	GTIN (EAN) 4015613413853
产品编码	Code-No. 193035

Gas tilting frying pan with handwheel tilting device 落地式燃气可倾式炒锅配手轮装置

宽 / 深 / 高	W 900 x D 900 x H 900 mm
总功率	Power: 22 kW
炒锅 宽 / 深 / 高	Pan: W 798 x D 570 x H 255 mm
总容量 (升)	Capacity: 80 litres
不锈钢烹饪面	Cooking surface steel
接水龙头	Water inlet tap
总重量	Weight: 158 kg
	GTIN (EAN) 4015613411897
产品编码	Code-No. 1930301



Electric tilting frying pan with handwheel tilting device 落地式电力可倾式炒锅配手轮装置

宽 / 深 / 高	W 1200 x D 900 x H 900 mm
总功率	Power: 14,8 kW / 400 V 50 Hz 3 NAC
炒锅 宽 / 深 / 高	Pan: W 1098 x D 570 x H 190 mm
总容量 (升)	Capacity: 120 litres
不锈钢烹饪面	Cooking surface steel
接水龙头	Water inlet tap
总重量	Weight: 213 kg
	GTIN (EAN) 4015613413808
产品编码	Code-No. 193060

Gas tilting frying pan with handwheel tilting device 落地式燃气可倾式炒锅配手轮装置

宽 / 深 / 高	W 1200 x D 900 x H 900 mm
总功率	Power: 30 kW
炒锅 宽 / 深 / 高	Pan: W 1098 x D 570 x H 190 mm
总容量 (升)	Capacity: 120 litres
不锈钢烹饪面	Cooking surface steel
接水龙头	Water inlet tap
总重量	Weight: 220 kg
	GTIN (EAN) 4015613413860
产品编码	Code-No. 1930501



Devices are preset to natural gas H
适用于燃气及天然气



Bartscher convection ovens C series

- ✓ Model: stainless steel interior + exterior
- ✓ Interior lighting
- ✓ Double glazed door
- ✓ Rounded baking compartment
- ✓ Temperature switch: 0 - 280°C
- ✓ Timer: 0-120 minutes

巴乔对衡式焗炉 C 系列

- ✓ 内外部不锈钢材质
- ✓ 炉内照明
- ✓ 双层中空玻璃门
- ✓ 炉内四角为圆形倒角
- ✓ 可达温度范围 0 - 280°C
- ✓ 定时: 0-120 分钟

The Bartscher C series is characterized by innovative technical solutions that are tailored to the specific needs of professional chefs. An optimum circulation of air inside the oven guarantees an even cooking result on multiple levels.

A simple, fast and efficient cleaning process is ensured by the rounded corners in the cooking chamber.

The design of the ovens makes them perfect for preparing both pastries and meat dishes. The simple operation and a high degree of reliability guarantee an optimum range of applications.

巴乔 C 系列针对专业厨师的特殊需求而创新研制。炉内空气对流充分均匀，保证每层烘烤的最佳效果。

炉内四角构造成圆形，确保清洁工作简单且快捷，极易清洗。

该焗炉的独特设计可同时烹饪西点及肉类食物。操作简单，使用安全可靠，是您厨房的不二之选。



- ✓ 180° opening door - for more free space
- ✓ 180° 旋转开门 - 节省更多空间



- ✓ Double glazed Door
- ✓ 双层中空玻璃门



- ✓ Rounded off cooking chamber
- ✓ 炉内四角成圆形



对衡式焗炉 C4430 Convection oven C4430 with grill and humidity

- 烤盘 Insertions: 4 (442 x 325 mm)
- 上下盘间隔 Distance between trays 75 mm
- 总功率 Power: 3,1 kW / 230 V 50-60 Hz 1 NAC - plug-in
- 宽 / 深 / 高 W 550 x D 620 x H 520 mm
- 总重量 Weight: 29,6 kg
- GTIN (EAN) 4015613585543
- 产品编码 | Code-No. 206873
- 铝制烤盘 Aluminum tray
- 宽 / 深 W 442 x D 325 mm
- GTIN (EAN) 4015613588469
- 产品编码 | Code-No. 206001
- 烤盘 Grill grid
- 宽 / 深 W 442 x D 325 mm
- GTIN (EAN) 4015613588476
- 产品编码 | Code-No. 206002

- ✓ Delivery includes 4 baking trays 442 x 325 mm
- ✓ 随寄 4 件 442 x 325 mm 烤盘



对衡式焗炉 C5230 Convection oven C5230 with humidity
 烤盘 Insertions: 5 x 2/3 GN
 上下盘间隔 Distance between trays 70 mm
 总功率 Power: 4,2 kW / 400 V 50-60 Hz 3 NAC
 宽 / 深 / 高 W 700 x D 760 x H 635 mm
 总重量 Weight: 50,4 kg
 GTIN (EAN) 4015613585550
产品编码 | Code-No. 206782

GN 2/3 烤盘 GN 2/3 tray
 宽 / 深 / 高 W 354 x D 325 x H 20 mm
 GTIN (EAN) 4015613271781
产品编码 | Code-No. A101195

GN 2/3 烤架 GN 2/3 grid
 宽 / 深 / 高 W 354 x D 325 mm
 GTIN (EAN) 4015613332123
产品编码 | Code-No. 133212



✓ Delivery includes 2 baking trays GN 2/3
 ✓ 随寄 2 个烤盘 GN 2/3

对衡式焗炉 C6640 Convection oven C6640 with humidity
 烤盘 Insertions: 6 x 600 x 400 mm
 上下烤盘间隔 Distance between trays 80 mm
 总功率 Power: 9,4 kW / 400 V 50-60 Hz 3 NAC
 宽 / 深 / 高 W 920 x D 1050 x H 840 mm
 总重量 Weight: 93,6 kg
 GTIN (EAN) 4015613585567
产品编码 | Code-No. 206797

焗炉清洗剂 1000ml Oven detergent 1000 ml
 自洁产品 Self-cleaning product
 重碱性液体清洁剂, Heavily alkaline,
 专业去除烧焦脂肪及 liquid product for
 蛋白等物质 removing burnt fat and white of egg
 GTIN (EAN) 4015613320878
产品编码 | Code-No. 173010



✓ Delivery includes 3 baking trays 600 x 400 mm
 ✓ 随寄 3 个烤盘 600 x 400 mm

发酵柜 FB 1264H0 Fermenting cupboard FB 1264H0
 (配水盘保证湿度) with waterpan for humidification
 CNS
 12 个烤盘 6 insertions for 12 trays 600 x 400 mm
 上下盘间隔 Distance between trays 75 mm
 温度范围 Temperature range: 30 up to 90°C
 总功率 Power: 2,0 kW / 230 V 50 Hz
 宽 / 深 / 高 W 920 x D 930 x H 790 mm
 总重量 Weight: 30 kg
 GTIN (EAN) 4015613582429
产品编码 | Code-No. 116540

一副导轨用于 1 pair of guiding rails
 12 x GN 1/1 for use with 12 x GN 1/1
 总重量 Weight: 2 kg
 GTIN (EAN) 4015613588162
产品编码 | Code-No. 116007





烧烤盘，四周带边沿，
1.5mm厚，
不锈钢
宽 / 深 / 高
总重量
产品编码

Baking trays for convection ovens
对衡式焗炉用烤盘

Baking tray
with 4 side rim, 1,5 mm thick
Stainless steel
W 433 x D 333 x H 10 mm
Weight: 0,48 kg
GTIN (EAN) 4015613505862
| Code-No. 100312



烧烤盘
3周有边沿，1.5mm厚，
铝制
宽 / 深 / 高
总重量
产品编码

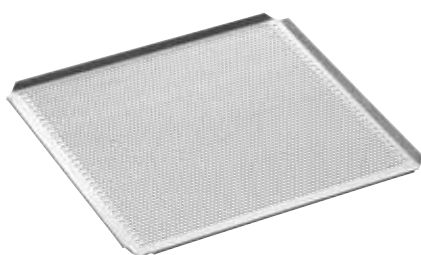
Baking trays for insertion size
W 600 x D 400 mm
烤盘尺寸 600 x 400 mm

Baking tray
with 3 side rim, 1,5 mm thick
Aluminium,
W 600 x D 400 mm
Weight: 1,0 kg
GTIN (EAN) 4015613464930
| Code-No. 100300



有孔烤盘，穿孔Ø3mm
3周有边沿，1.5mm厚，
铝制
宽 / 深 / 高
总重量
产品编码

Perforated tray, punch hole Ø 3 mm
with 3 side rim, 1,5 mm thick
Aluminium,
W 600 x D 400 mm
Weight: 1,0 kg
GTIN (EAN) 4015613464961
| Code-No. 100301



有孔烤盘 GN2/3
穿孔Ø3mm，4周倾
角边沿，1.5mm厚
铝制，宽 / 深 / 高
总重量
产品编码

Baking trays GN 2/3
烤盘 GN 2/3

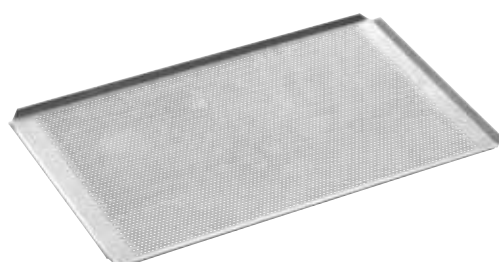
Perforated tray GN 2/3
punch hole Ø 3 mm with 4 inclined
edges, 1,5 mm thick
Aluminium, W 354 x D 325 mm
Weight: 0,36 kg
GTIN (EAN) 4015613524139
| Code-No. 100414



烤盘 GN1/1
4周倾角边沿，1.5mm厚，
铝制
宽 / 深 / 高
总重量
产品编码

Baking trays GN 1/1
烤盘 GN1/1

Baking tray GN 1/1
with 4 inclined edges, 1,5 mm thick
Aluminium
W 530 x D 325 mm
Weight: 0,72 kg
GTIN (EAN) 4015613521794
| Code-No. 100402



有孔烤盘 GN 1/1，
穿孔Ø3mm，4周倾角
边沿，1.5mm厚
铝制
宽 / 深 / 高
总重量
产品编码

Perforated tray GN 1/1，
punch hole Ø 3 mm
with 4 inclined edges, 1,5 mm thick
Aluminium
W 530 x D 325 mm
Weight: 0,54 kg
GTIN (EAN) 4015613521800
| Code-No. 100403



The M & E series of Bartscher combi steamers/ 巴乔万能蒸烤箱 M & E 系列

Healthy food preparation with powerful and intelligent equipment 巴乔为您提供高效智能的厨房设备，美味健康食物的首选！

Gently heating, thawing and cooking food in a short space of time - these are just a few good reasons why the combi steamer has become the appliance of choice for many chefs in the catering industry. Thanks to its numerous functions this multi-talented appliance is now an indispensable tool in the professional kitchen.

Accordingly, the performance characteristics of this all-rounder are becoming more and more extensive. We have improved our models and provided them with even more functions.

The list of features is long and includes, for example, a 2 to 3-stage fan speed regulator for optimum adjustment to the respective food, an adjustable steam extractor for cooking at a high degree of humidity and reversing fan wheels to ensure even browning of the food.

You can choose between the M series with manual operation and the E series with digital setting options. In addition to all standard features offered by both series, such as air circulation,

steaming and combi-steaming, the E series also incorporates the core temperature-controlled Delta-T cooking method with optional core sensor.

99 cooking programmes with 9 cooking phases each, ensures a tremendous amount of flexibility. Both series are designed to accommodate both 1/1 gastronorm trays and standard 600 x 400 mm baking trays. An optional extra is a practical hand-held shower, which can be attached directly to the appliance to facilitate the cleaning process.

Regardless of whether a kitchen operation is set up in the catering, refreshment, snack, gastronomy or hotel industry - all segments are able to benefit economically from the new Bartscher combi-steamers. This is not only because of the solid build quality and high level of reliability that are typical of Bartscher, but also because of the excellent cleaning and maintenance properties offered by the appliances.

Everything else is new, but one thing remains the same: the good price/performance ratio, which makes the all-rounder even more attractive.

逐步加热、解冻及烹煮均在短时间内完成等优点——是巴乔万能蒸烤箱获得餐饮行业众多主厨青睐的其中一个原因。万能蒸烤箱凭借其多功能及智能控制等优势已成为专业厨房不可或缺的设备。与此同时，万能蒸烤箱作为厨房的全能设备，其各种优良性能不断被挖掘扩充。巴乔已全面升级器产品型号及功能，为您提供更多选择。

目录产品种类繁多，该系列设备均有两到三档风扇转速满足不同食物的烹饪条件，炉内蒸汽量可调节，在保证高温蒸汽的同时，反转风扇以确保食物的色泽丰满。

您可选择 M 系列的手动操作面板及 E 系列的电子操作面板。两种系列中除了标准功能如空气循环、蒸及烤等功能外，电子版设备配置核心温度控制 Delta-T 烹饪方法及可选核心温度探针。每件设备拥有 99 种烹饪设置及每种设置包含 9 种烹饪阶段，您可灵活选用不同烹饪方法。两种系列都适合 1/1 GN 烤盘和标准 600 x 400 mm 烤盘。另有手持喷水枪供您选择，可直接与设备连接方便清洗。

无论安置于食堂、茶餐厅、小吃吧、美食苑或酒店——您将深刻感受到巴乔蒸烤箱为您带来的经济效益。巴乔始终坚持品质优良，信誉可靠的优良传统，巴乔万能蒸烤箱倍受青睐还得益于其清洁简单和良好的售后维修服务。但最吸引消费者的却是巴乔设备极高的性价比。



Combi Steamers/ 万能蒸烤箱



Combi steamers series M and series E

蒸烤箱 M 系列和 E 系列

- √ Model CNS
 - √ Knob control or electronic control with up to 99 programs and up to 9 phases in each program
 - √ Capacity of up to 10 GN 1/1 or 600 x 400 mm
 - √ Functions: convection, steaming, combi steaming Delta-T cooking (series E) - core temperature sensor optionally available -
 - √ Reversing engine direction (clockwise and counter-clockwise rotation) for an optimal cooking compartment temperature
 - √ Fan speed - series M adjustable in 2 speeds - series E adjustable in 3 speeds
 - √ Steam generation through direct injection
 - √ Adjustable steam extractor
 - √ Illuminated cooking compartment
 - √ Convenient GN side-loading tray
 - √ LED indicators for temperature, time, steaming, core temperature
 - √ Prepared for attaching a core temperature sensor
 - √ Prepared for holder for hand shower
 - √ Double door glazing, inner door can be opened easily for cleaning
 - √ Removable support rails
- √ 合金材质
 - √ 旋钮操作和电子版操作可选，99 种设置，每种设置 9 个阶段
 - √ 最大容量为 10 GN 1/1 或者 600 x 400 mm
 - √ 功能：对衡，蒸，烤 Delta-T cooking (E 系列) – 核心温度探针可选
 - √ 风扇双向转动（顺时针和逆时针方向）用于调整最佳烹饪温度
 - √ 风扇转速 – M 系列 2 档可调 – E 系列 3 档可调
 - √ 蒸汽为直接喷射
 - √ 蒸汽量可调
 - √ 炉内照明
 - √ 多方位插入式烤盘
 - √ LED 指示温度、时间、蒸汽、核心温度等数据
 - √ 可选择连接中心温度探针
 - √ 可选择连接手持清洗喷水枪
 - √ 双层中空玻璃门，内层门可拆卸清洗
 - √ 支撑架可拆卸



- √ Easy to adjust steam extractor
- √ 蒸汽可调节

- √ Electronic control with up to 99 programs and up to 9 phases in each program
- √ 电子版有 99 种设置每种设置有 9 个阶段



- √ Prepared for attaching a core temperature sensor
- √ 连接中心温度探针

- √ Fan speed adjustable - 2/3 speeds
- √ 风速可调节 - 2/3 档



- √ Removable support rails
- √ 支架可拆卸

- √ Double door glazing, inner door can be opened easily for cleaning
- √ 双层中空玻璃门，内层门可拆卸清洗





Combi steamers series M

- ✓ Easy knob control
- ✓ Easy to understand symbols for simplest operation of the unit
- ✓ Functions: convection, steaming, combi steaming

M 系列万能蒸烤箱

- ✓ 旋钮操作
- ✓ 操作指示简单易懂
- ✓ 功能：对流、蒸、烤

Combi steamers series E

- ✓ Electronic control with up to 99 programs and up to 9 phases in each program
- ✓ Easy adjustment of the cooking values (time, humidity, temperature ...)
- ✓ Functions: convection, steaming, combi steaming, Delta-T cooking (core temperature sensor optionally available)

E 系列万能蒸烤箱

- ✓ 电子版 99 种设置每种设置有 9 个阶段
- ✓ 烹饪操作简单（时间、蒸汽、温度...）
- ✓ 功能：对流、蒸、烤、Delta-T 烹饪（核心温度探针可选）





√ Delivery includes 1 grid 2/3 GN und 1 tray 2/3 GN
√ 随寄 1 个烤架 2/3 GN 和 1 个烤盘 2/3 GN

电力万能蒸烤箱 M5230, 5 x 2/3 GN **Electric combi steamer M 5230 up to 5 x 2/3 GN**
 最大容量 Capacity of up to 5 GN 2/3
 上下盘间隔 Distance between trays 74 mm
 温度范围 Temperature range: 50 - 280°C
 供水连接 Connection to water supply 3/4"
 总功率 Power: 3,2 kW / 230 V 50 Hz 1 NAC - plug-in
 插入式
 尺寸 宽 / 深 / 高 Size: W 620 x D 755 x H 635 mm
 总重量 Weight: 62 kg
 GTIN (EAN) 4015613581538
 产品编码 | **Code-No. 116613**



核心温度探针 Core temperature sensor
 GTIN (EAN) 4015613520414
 产品编码 | **Code-No. 116000**



√ Delivery includes 1 grid 1/1 GN und 1 tray 1/1 GN
√ 随寄 1 个烤架 1/1 GN 和 1 个烤盘 1/1 GN

电力万能蒸烤箱 M5110, 5 x 1/1 GN **Electric combi steamer M 5110 up to 5 x 1/1 GN**
 最大容量 Capacity of up to 5 GN 1/1 or 600 x 400 mm
 上下盘间隔 Distance between trays 74 mm
 温度范围 Temperature range: 50 - 280°C
 供水连接 Connection to water supply 3/4"
 总功率 Power: 6,3 kW / 400 V 50 Hz 3 NAC
 尺寸 宽 / 深 / 高 Size: W 890 x D 815 x H 635 mm
 总重量 Weight: 81,8 kg
 GTIN (EAN) 4015613583464
 产品编码 | **Code-No. 116615**

一对标准导轨用于 5 盘 1 pair of bakery standard guiding rails for use of 5 trays 600 x 400
 600 x 400
 总重量 Weight: 3 kg
 GTIN (EAN) 4015613538723
 产品编码 | **Code-No. 116001**



电力万能蒸烤箱 M7110, 7 x 1/1 GN **Electric combi steamer M 7110 up to 7 x 1/1 GN**
 最大容量 Capacity of up to 7 GN 1/1 or 600 x 400 mm
 上下盘间隔 Distance between trays 74 mm
 温度范围 Temperature range: 50 - 280°C
 供水连接 Connection to water supply 3/4"
 总功率 Power: 9,6 kW / 400 V 50 Hz 3 NAC
 尺寸 宽 / 深 / 高 Size: W 890 x D 815 x H 815 mm
 总重量 Weight: 101,2 kg
 GTIN (EAN) 4015613581521
 产品编码 | **Code-No. 116617**

一对标准导轨用于 7 盘 1 pair of bakery standard guiding rails for use of 7 trays 600 x 400
 600 x 400
 总重量 Weight: 4,2 kg
 GTIN (EAN) 4015613583471
 产品编码 | **Code-No. 116002**



- 燃气万能蒸烤 M7110G, Gas combi steamer M 7110 G**
7 x 1/1 GN up to 7 x 1/1 GN
 最大容量 Capacity of up to 7 GN 1/1 or 600 x 400 mm
 上下盘间隔 Distance between trays 74 mm
 温度范围 Temperature range: 50 - 280°C
 供水连接 Connection to water supply 3/4"
 电力功率 Power electric: 0,8 kW / 230 V 50 Hz 1 NAC
 燃气功率 Power gas: R 1/2" 16,5 kW
 尺寸 宽 / 深 / 高 Size: W 890 x D 850 x H 930 mm
 总重量 Weight: 117,2 kg
 GTIN (EAN) 4015613582115
产品编码 | Code-No. 1166271
- 一对标准导轨用于 7 盘 1 pair of bakery standard guiding rails**
600 x 400 for use of 7 trays 600 x 400
 总重量 Weight: 4,2 kg
 GTIN (EAN) 4015613583471
产品编码 | Code-No. 116002



- √ Delivery includes 1 grid 1/1 GN and 1 tray 1/1 GN
- √ 随寄 1 个烤架 1/1 GN 和 1 个烤盘 1/1 GN



- 手持喷水枪 Hand shower**
 软管长度 Hose length 2 m
 开关阀门 With shut-off valve for water connection 1/2"
 附连接蒸烤箱接头 Includes holder for connection to the combi steamer
 GTIN (EAN) 4015613587189
产品编码 | Code-No 116005

- 电力万能蒸烤 M10110, Electric combi steamer M 10110**
10 x 1/1 GN bis zu 10 x 1/1 GN
 最大容量 Capacity of up to 10 GN 1/1 or 600 x 400 mm
 上下盘间隔 Distance between trays 74 mm
 温度范围 Temperature range: 50 - 280°C
 供水连接 Connection to water supply 3/4"
 总功率 Power: 12,6 kW / 400 V 50 Hz 3 NAC
 尺寸 宽 / 深 / 高 Size: W 890 x D 815 x H 1015 mm
 总重量 Weight: 115,2 kg
 GTIN (EAN) 4015613581545
产品编码 | Code-No. 116620
- 一对标准导轨用于 10 盘 1 pair of bakery standard guiding rails**
600 x 400 for use of 10 trays 600 x 400
 总重量 Weight: 5 kg
 GTIN (EAN) 4015613583488
产品编码 | Code-No. 116003

- 燃气万能蒸烤箱 M10110G, Gas combi steamer M 10110 G**
10x1/1GN up to 10 x 1/1 GN
 最大容量 Capacity of up to 10 GN 1/1 or 600 x 400 mm
 上下盘间隔 Distance between trays 74 mm
 温度范围 Temperature range: 50 - 280°C
 供水连接 Connection to water supply 3/4"
 电力功率 Power electric: 0,8 kW / 230 V 50 Hz 1 NAC
 燃气功率 Power gas: R 1/2" 19 kW
 尺寸 宽 / 深 / 高 Size: W 890 x D 850 x H 1150 mm
 总重量 Weight: 131,2 kg
 GTIN (EAN) 4015613582146
产品编码 | Code-No. 1166301



- √ From a water hardness of 7° we strongly recommend an upstream use of a water softener as well as a water pressure of 3 bar maximum.
- √ 水硬度在 7° 以上我们强烈建议使用软水机，水压最大为 3 巴。



电力万能蒸烤箱 E5230, Electric combi steamer E 5230
5 x 2/3 GN up to 5 x 2/3 GN
 最大容量 Capacity of up to 5 GN 2/3
 上下盘间隔 Distance between trays 74 mm
 温度范围 Temperature range: 50 - 280°C
 供水连接 Connection to water supply 3/4"
 总功率 Power: 3,2 kW / 230 V 50 Hz 1 NAC - plug-in
 尺寸 宽 / 深 / 高 Size: W 620 x D 755 x H 635 mm
 总重量 Weight: 62,2 kg
 GTIN (EAN) 4015613581491
 产品编码 | Code-No. 116523

√ Delivery includes 1 grid 2/3 GN und 1 tray 2/3 GN
 √ 随寄 1 个烤架 2/3 GN 和 1 个烤盘 2/3 GN



手持喷头喷水枪 Hand shower
 软管长度 Hose length 2 m
 开关阀门 With shut-off valve for water connection 1/2"
 附连接蒸烤箱接头 Includes holder for connection to the combi steamer
 GTIN (EAN) 4015613587189
 产品编码 | Code-No 116005



电力万能蒸烤箱 E5110, Electric combi steamer E 5110
5 x 1/1 GN up to 5 x 1/1 GN
 最大容量 Capacity of up to 5 GN 1/1 or 600 x 400 mm
 上下盘间隔 Distance between trays 74 mm
 温度范围 Temperature range: 50 - 280°C
 供水连接 Connection to water supply 3/4"
 总功率 Power: 6,3 kW / 400 V 50 Hz 3 NAC
 尺寸 宽 / 深 / 高 Size: W 890 x D 815 x H 635 mm
 总重量 Weight: 80,2 kg
 GTIN (EAN) 4015613581507
 产品编码 | Code-No. 116525

√ Delivery includes 1 grid 1/1 GN und 1 tray 1/1 GN
 √ 随寄 1 个烤架 1/1 GN 和 1 个烤盘 1/1 GN

一对标准导轨用于 5 盘 600 x 400 总重量
1 pair of bakery standard guiding rails for use of 5 trays 600 x 400
 Weight: 3 kg
 GTIN (EAN) 4015613538723
 产品编码 | Code-No. 116001



GN container 1/1 GN, 65 mm deep
 烤盘 1/1 GN, 深度 65mm



支架 Base unit
适用于 5、7 及 10 GN 1/1 蒸烤箱 for 5, 7 and 10 GN 1/1 steamers
 304 不锈钢 CNS 18/10
 总容量 Capacity: 10 x 1/1 GN
 尺寸 宽 / 深 / 高 Size: W 850 D 700 x H 741 mm
 总重量 Weight: 18,9 kg
 GTIN (EAN) 4015613582702
 产品编码 | Code-No. 115068



电力万能蒸烤箱 E7110, Electric combi steamer E 7110
7 x 1/1 GN up to 7 x 1/1 GN
 最大容量 Capacity of up to 7 GN 1/1 or 600 x 400 mm
 上下盘间隔 Distance between trays 74 mm
 温度范围 Temperature range: 50 - 280°C
 供水连接 Connection to water supply 3/4"
 总功率 Power: 9,6 kW / 400 V 50 Hz 3 NAC
 尺寸 宽 / 深 / 高 Size: W 890 x D 815 x H 815 mm
 总重量 Weight: 101,8 kg
 GTIN (EAN) 4015613581477
产品编码 | Code-No. 116527

一对标准导轨用于 7 盘 600 x 400 **1 pair of bakery standard guiding rails for use of 7 trays 600 x 400**
 总重量 Weight: 4,2 kg
 GTIN (EAN) 4015613583471
产品编码 | Code-No. 116002



√ Delivery includes 1 grid 1/1 GN und 1 tray 1/1 GN
 √ 随寄 1 个烤架 1/1 GN 和 1 个烤盘 1/1 GN

电力万能蒸烤箱 E10110, Electric combi steamer E 10110
10 x 1/1 GN up to 10 x 1/1 GN
 最大容量 Capacity of up to 10 GN 1/1 or 600 x 400 mm
 上下盘间隔 Distance between trays 74 mm
 温度范围 Temperature range: 50 - 280°C
 供水连接 Connection to water supply 3/4"
 总功率 Power: 12,6 kW / 400 V 50 Hz 3 NAC
 尺寸 宽 / 深 / 高 Size: W 890 x D 815 x H 1015 mm
 总重量 Weight: 115,2 kg
 GTIN (EAN) 4015613581484
产品编码 | Code-No. 116530

一对标准导轨用于 10 盘 600 x 400 **1 pair of bakery standard guiding rails for use of 10 trays 600 x 400**
 总重量 Weight: 5 kg
 GTIN (EAN) 4015613583488
产品编码 | Code-No. 116003



焗炉及万能蒸烤箱用压力调节阀 **Pressure regulator for convection ovens and steamers**
 材质为镀铬黄铜, 连接 3/4" Model chrome-plated brass, connection 3/4"
 预设 3 巴, 可调节从 1-6 巴 preset to 3 bar, adjustable from 1 to 6 bar
 进气压力最大 16 巴 Inlet pressure max. 16 bar
 温度范围 max. operating temperature 65°C
 GTIN (EAN) 4015613468617
产品编码 | Code-No. 533051



核心温度探针 **Core temperature sensor**
 GTIN (EAN) 4015613520414
产品编码 | Code-No. 116000

√ From a water hardness of 7° we strongly recommend an upstream use of a water softener as well as a water pressure of 3 bar maximum.

√ 水硬度在 7° 以上我们强烈建议使用软水机, 水压最大为 3 巴。

Combi Steamers/ 万能蒸烤箱



Combi steamers M Touch+ electric or gas

Device and cooking compartment CNS 18/10 equipped with:

- √ 99 cooking programmes with 9 cooking stages each
- √ Automatic cooking compartment cleaning
- √ Easily comprehensible icons and intuitive handling
- √ Capacity: up to 10 x 1/1 GN
- √ Distance between trays: 70 mm
- √ Combined steam generation system
- √ Boiler with an output of 1 kW for steam generation
- √ 6-level fan
- √ Core temperature sensor
- √ Hand shower with automatic roll-up function
- √ Double door glazing can be pivoted for easy cleaning
- √ Illuminated cooking compartment – halogen lighting
- √ Cooking compartment with rounded edges
- √ Separate connections for soft and normal water
- √ 2 water connections à 3/4

万能蒸烤箱 M touch + 电力版及燃气版

设备内外部材质为 304 不锈钢功能如下:

- √ 99 种烹饪模式，每个模式有 9 个阶段
- √ 炉内自动清洗功能
- √ 简单易懂的数据指示及舒适度的手动操作
- √ 容量最高可达 10 x 1/1 GN
- √ 上下烤盘间隔：70 mm
- √ 蒸汽注入功能
- √ 1kW 热水炉用于蒸汽注入
- √ 6- 档风扇转速
- √ 核心温度探针
- √ 手持喷淋，自动收缩功能
- √ 双层中空玻璃门，清洗方便
- √ 炉内照明功能 - 卤素灯
- √ 炉内四角成圆形
- √ 普通水及软水独立接口
- √ 2 个接水阀 3/4



- √ Removable support rails
- √ 支架可拆卸

- √ Double door glazing can be pivoted for easy cleaning
- √ Time-controlled halogen lighting mounted on the cooking compartment door
- √ 双层中空玻璃门，可旋转，方便清洁
- √ 炉内门安装卤素灯，在设定时间内关闭



- √ Groove-free hygiene cooking chamber
- √ Integrated hand shower with automated retraction
- √ 无凹槽炉内结构，清洁简便，卫生。
- √ 连接手持喷水枪，可自动收缩

- √ Automatic cooking compartment cleaning
- √ 炉内自动清洁





✓ Easily comprehensible icons and intuitive handling
 ✓ 简单易懂的数据指示及舒适度的手动操作

Manual cooking	✓ Touchscreen operating panel ✓ 触屏操作面板
Recipe	
Service	

	✓ Manual operating panel ✓ 指示操作面板
--	--------------------------------------

First c. Meat Fish Poultry Bread Veget. Dessert Extra	✓ Recipes operating panel ✓ 食材分类操作面板
--	---

Service functions ► Cleaning Descaling Date and Time Parameters Backlight System info Language	✓ Service operating panel ✓ 服务操作面板
--	---------------------------------------



电力万能蒸烤箱 M 6110 Touch+, 6 x 1/1 GN **Electric combi steamer M 6110 Touch+ up to 6 x 1/1 GN**
 最大容量 Capacity: up to 6 x 1/1 GN
 上下盘间隔 Distance between trays 70 mm
 温度范围 Temperature range: 50 - 300°C
 总功率 Power: 11,4 kW / 3 NAC 400 V
 尺寸 宽 / 深 / 高 Size: W 853 x D 848 x H 820 mm
 总重量 Weight: 120 kg
 GTIN (EAN) 4015613525761
产品编码 | Code-No. 116506

燃气万能蒸烤箱 M 6110 Touch+, 6 x 1/1 GN **Gas combi steamer M 6110 Touch+ up to 6 x 1/1 GN**
 最大容量 Capacity: up to 6 x 1/1 GN
 上下盘间隔 Distance between trays 70 mm
 温度范围 Temperature range: 50 - 300°C
 电力功率 Power electric: 1,4 kW / 1 NAC 230 V
 燃气功率 Power gas: R 1/2" 12 kW
 尺寸 宽 / 深 / 高 Size: W 853 x D 848 x H 820 mm
 总重量 Weight: 142 kg
 GTIN (EAN) 4015613527895
产品编码 | Code-No. 1167061

√ Delivery includes 2 grids, 2 baking trays
 √ 随寄 2 个烤架, 2 个烤盘



电力万能蒸烤箱 M 10110 Touch+, 10 x 1/1 GN **Electric combi steamer M 10110 Touch+ up to 10 x 1/1 GN**
 最大容量 Capacity: up to 10 x 1/1 GN
 上下盘间隔 Distance between trays 70 mm
 温度范围 Temperature range: 50 - 300°C
 总功率 Power: 16,7 kW / 3 NAC 400 V
 尺寸 宽 / 深 / 高 Size: W 853 x D 848 x H 1110 mm
 总重量 Weight: 168 kg
 GTIN (EAN) 4015613527888
产品编码 | Code-No. 116510

燃气蒸烤箱 M 10110 Touch+, 10 x 1/1 GN **Gas combi steamer M 10110 Touch+ up to 10 x 1/1 GN**
 最大容量 Capacity: up to 10 x 1/1 GN
 上下盘间隔 Distance between trays 70 mm
 温度范围 Temperature range: 50 - 300°C
 电力功率 Power electric: 1,7 kW / 1 NAC 230 V
 燃气功率 Power gas: R 1/2" 19 kW
 尺寸 宽 / 深 / 高 Size: W 853 x D 848 x H 1110 mm
 总重量 Weight: 178 kg
 GTIN (EAN) 4015613527901
产品编码 | Code-No. 1167101



支架适用于 6 和 10 GN 1/1 蒸烤箱 **Base unit for 6 and 10 GN 1/1 steamers**
 不锈钢 Stainless steel
 宽 / 深 / 高 W 810 x D 625 x H 870 mm
 总重量 Weight: 12 kg
 GTIN (EAN) 4015613525891
产品编码 | Code-No. 115064



支架插盘 **Insert for base unit**
 不锈钢制 Stainless steel
 容量 Capacity: 6 x 1/1 GN
 总重量 Weight: 5 kg
 GTIN (EAN) 4015613527291
产品编码 | Code-No. 115066



The special advantages of the Bartscher Hi-Light-Salamanders

- ✓ Enormous energy saving up to 65 % compared to conventional salamanders
- ✓ Friendly kitchen atmosphere for employees due to less waste heat
- ✓ Easy to use
- ✓ Fast heating up time (approx. 5 sec.)
- ✓ Choice whether full heating capacity or just 1/3 for small meals.
- ✓ Automated switch-off with acoustic signal
- ✓ Timer with memory-function (previous setting can be chosen again)

In companies where the power consumption is settled according to the measured 1/4 hourly output, the settlement value will be decreased.

Thus enormous cost savings can be achieved in electricity billing.

巴乔 Hi-Light 面火炉 功能优势:

- ✓ 相比平衡式面火炉可节省能量高达 65%
- ✓ 最低限度的热流失
- ✓ 操作简单
- ✓ 最短时间快速加热 (约 5 分钟)
- ✓ 可选全炉加热或者 1/3 加热
- ✓ 自动关闭时有声音提示
- ✓ 定时器有记忆功能 (此前设置可被重新选择)

若公司用电量预设每小时的输出量的 1/4, 沉降值将会减少。

节能省电。



Three stars for the Bartscher Hi-Light-Salamanders 巴乔 Hi-Light 面火炉



Easy operation/ 操作简单



Rapidity/ 快速



Economy/ 经济

- | | |
|------------------------|--|
| Hi-Light 翻面火炉, 触屏式控制面板 | Hi-Light-Lift-Salamander "Premium" with HI-TOUCH control panel |
| 3个加热组件,保温功能,自动断电功能 | 3 heating elements, keep warm function, automatic switch-on function |
| 304 不锈钢 | Chrome nickel steel 18/10 |
| 3个可调节时间设置 | 3 adjustable time programs |
| 手动定时 | Manual timer |
| 加热面大小可调节 | Full or reduced heating surface adjustment |
| 省电 | Saving of energy |
| 热组件加热高度可调节 | Height-adjustable heating element |
| 滴水托盘及烤架 | Drip collecting tray and grid |
| 宽 / 深 | W 540 x D 370 mm |
| 总功率 | Power: 4,5 kW / 3 NAC 380 - 400 V |
| 宽 / 深 / 高 | W 570 x D 500 x H 520 mm |
| 总重量 | Weight: 50 kg |
| | GTIN (EAN) 4015613496474 |
| 产品编码 | Code-No. 100547 |

The results of a comparison of measurements in a catering company over 4 weeks between a 一家餐饮公司分别使用四周时间的对衡式面火炉及 Hi-Light 面火炉 100547 + 100546 得到的对比结果:

	Consumption kWh/Day 耗电量 kWh/天	Consumption kWh/Year** 耗电量 kWh/年**	€/Day* €/天*	€/Year* €/年*
conventional Salamander 对衡式面火炉	20.2	6464	3,64	1.163,52
Hi-Light-Salamander 100547 + 100546 Hi-Light 面火炉 100547 + 100546	7.0	2240	1,26	403,20
Saving 节省	13.2	4224	2,38	760,32

Saving = 65 % - Presumption: * 1 kW = 0,18 € (incl. service share), ** 320 Workdays
节省 = 65% - 预估值: * 1 kW = 0.18 € (包括服务共享), ** 320 工作日

Delivery includes console for wall fastening
随寄配件可固定于墙面



电力 Hi-Light 升降面火炉 **Electric-Hi-Light-Lift-Salamander**
2 个加热丝 **2 heating elements**
 304 不锈钢, Chrome nickel steel 18/10,
 加热丝高度可调节 height-adjustable heating element
 滴水盘和烤架 drip collecting tray and grid
 宽 / 深 W 390 x D 315 mm
 总功率 Power: 3 kW / 1 NAC 230 V
 宽 / 深 / 高 W 400 x D 455 x H 515 mm
 总重量 Weight: 30 kg
 GTIN (EAN) 4015613404370
产品编码 | **Code-No. 101542**



电力 Hi-Light 升降面火炉 ECO **Electric Hi-Light-Salamander ECO**
3 个加热丝, **3 heating elements, with keep warm**
带保温功能 **function**
 304 不锈钢, Chrome nickel steel 18/10
 Drip collecting tray and grid W 540 x D 370 mm
 加热丝高度可调节, Height-adjustable cooking grid, 2
 2 个档位 positions
 加热丝与烤盘间距 - Distance between grid and heating
 element: 125 mm / 175 mm
 把手可拆卸 - Extricable handle
 总功率 Power: 4,5 kW / 3 NAC 380 - 400 V
 宽 / 深 / 高 W 570 x D 500 x H 520 mm
 总重量 Weight: 38 kg
 GTIN (EAN) 4015613578439
产品编码 | **Code-No. 100548**

√ Delivery includes console for wall fastening
 √ 随寄配件固定于墙面



电力 Hi-Light 升降面火炉 **Electric Hi-Light-Lift-Salamander**
3 个加热丝, 带保温功能 **3 heating elements, with keep warm**
功能 **function**
 304 不锈钢, Chrome nickel steel 18/10
 加热丝高度可调节 height-adjustable heating element
 滴水盘和烤架 drip collecting tray and grid
 宽 / 深 W 540 x D 370 mm
 总功率 Power: 4,5 kW / 3 NAC 380 - 400 V
 宽 / 深 / 高 W 570 x D 500 x H 520 mm
 总重量 Weight: 50 kg
 GTIN (EAN) 4015613369747
产品编码 | **Code-No. 100546**



电力 Hi-Light 升降面火炉 **Electric-Hi-Light-Lift-Salamander**
4 个加热丝 **4 heating elements**
 304 不锈钢, Chrome nickel steel 18/10
 加热丝高度可调节 height-adjustable heating element
 滴水盘和烤架 drip collecting tray and grid
 宽 / 深 W 725 x D 370 mm
 总功率 Power: 6 kW / 3 NAC 380 - 400 V
 宽 / 深 / 高 W 735 x D 530 x H 515 mm
 总重量 Weight: 56 kg
 GTIN (EAN) 4015613404387
产品编码 | **Code-No. 101544**



座台式单头电磁炉 Table top induction stoves with 1 cooking zone

宽 / 深 / 高 W 340 x D 420 x H 100 mm
Cerane 炉面 Cerane surface: W 290 x D 290 mm
总重量 Weight: 7,5 kg

功率 with 2,5 kW / 230 V

1 coil Ø 230 mm
GTIN (EAN) 4015613370156

产品编码 | Code-No. A105942

功率 with 3,5 kW / 230 V

1 coil Ø 230 mm
GTIN (EAN) 4015613432564

产品编码 | Code-No. A105954



附送炒锅 Ø 300 mm Wok attachment Ø 300 mm

材质: 不锈钢 Material: stainless steel
宽 / 深 / 高 Ø 300 mm, W 340 x D 340 x H 60 mm
总重量 Weight: 1,4 kg

GTIN (EAN) 4015613370170

产品编码 | Code-No. A105947



座台式单头电磁炉 Table top induction stoves with 1 cooking zone

宽 / 深 / 高 W 400 x D 455 x H 120 mm
Cerane 炉面 Cerane surface: W 350 x D 350 mm

功率 with 3 kW / 230 V

1 coil Ø 230 mm
Weight: 10,0 kg

GTIN (EAN) 4015613370187

产品编码 | Code-No. A105946

功率 with 3,5 kW / 230 V

1 coil Ø 260 mm
Weight: 13,0 kg

GTIN (EAN) 4015613370194

产品编码 | Code-No. A105948

功率 with 5 kW / 400 V

1 coil Ø 260 mm
Weight: 14,0 kg

GTIN (EAN) 4015613370200

产品编码 | Code-No. A105949



附送炒锅 Ø 300 mm Wok attachment Ø 300 mm

材质: 不锈钢 Material: stainless steel
宽 / 深 / 高 Ø 300 mm, W 400 x D 400 x H 60 mm
总重量 Weight: 1,4 kg

GTIN (EAN) 4015613371306

产品编码 | Code-No. A105959





Your specialized dealer:



Bartscher GmbH
Franz-Kleine-Straße 28
33154 Salzkotten
Germany

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