

Electrolux bain marie BMG BAIN MARIES

BMG 1/1 A

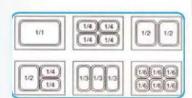
(12.025.023)

Bain marie 1/1 GN without tap. Stainless steel construction with adjustable thermostat 30-90°C and thermical fuse 110°C.

Dimensions: 318x5220x287mm

Operation power: 1400W

(The inner pans are not in the price of the bain marie)





216€

BMG 1/1 B

(12.025.022)

Bain marie 1/1 GN with deep basin 163mm. Equipped with tap. Stainless steel construction with adjustable thermostat 30-90°C and thermical fuse 110°C.

Dimensions: 522x318x287mm

Operation power: 1400W

(The inner pans are not in the price of the bain marie)





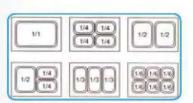
BMG 2*1/1 A

(12.025.024)

Double nain marie 2*1/1 GN without tap. Stainless steel construction with adjustable thermostat 30-90°C and thermical fuse 110°C.

Dimensions: 668x522x287mm Operation power: 2800W

(The inner pans are not in the price of the bain marie)





BMG 2*1/1 B

Double bain marie 2*1/1 GN with deep basin 163mm. Equipped with tap. Stainless steel construction with adjustable thermostat 30-90°C and thermical fuse 110°C.

Dimensions: 668x522x287mm 2800W Operation power:

OPTIONAL:TWO TAPS

(The inner pans are not in the price of the bain marie)





BAIN-MARIES SOUP KETTLE

502

(12.025.001)

Two pots dry heat bain-marie, stainless steel unit and pots. Controls: 30-90°C thermostat, power and pilot lamps, safety thermo-

Operating voltage: 230 VAC/50Hz

Power consumption: 200W

Dimensions: 320x470x390mm

Capacity: 2x3 litters



502WH

(12.025.002)

Two pots water bain marie, stainless steel unit and pots, water drainage tap. Control: 30-90°C thermostat, power and pilot lamps, safety thermostat.

Operating voltage: 230 VAC/50Hz Power consumption: 1200W

Dimensions: 315x542x390mm 2x3 litters

Capacity:



504

(12.025.003)

Four pots dry heat bain-marie, stainless steel unit and pots. Controls: 30-90°C thermostat, power and pilot lamps, 2 safety thermostats...

230 VAC/50Hz Operating voltage:

Power consumption: 400W

632x462x315mm Dimensions: Capacity: 4x3 litters

472 €

561€

235€

326 €



504WH

(12.025.004)

Four pots water bain-marie, stainless steel unit and pots, two drainage taps. Control: 30-90°C thermostat, power and pilot lamps, 2 safety thermostats.

Operating voltage: 230 VAC/50Hz Power consumption: 2400W

Dimensions: 632x462x315mm

4x3 litters Capacity:



KETTLE

Wet heated soup kettle. Inner parts are stainless steel, strong stainless steel lid with hinges, thermostat and pilot lamp.

Dimensions: Height 360mm, Diameter 350mm

Capacity: 10 litter

Power: 400W / 230V BLACK KETTLE(70.537.108)

GREY KETTLE(70.537.109)

BROWN KETTLE(70.537.110)

217 € 217 €





WARMER PLATES- WARMING CHAMBER

PLA-5

(12.026.001)

Professional apparatus for warming of 5 aluminium plates. Constructed of stainless steel. Supplied with a thermostat 50-200 C, pilot lamp, thermical fuse 16A and iluminated ON/OFF switch. Energy/time efficient-system.

Dimension of the

aluminium plate: 280x165mm
External dimensions: 340x270x365mm
Operating voltage: 230VAC/50Hz
Power coonsumption: 850W

326 €



PLA-12

(12.026.002)

Professional apparatus for warming of 12 aluminium plates.
Constructed of stainless steel. Supplied with a thermostat 50-200 C, pilot lamp, thermical fuse 16A and iluminated ON/OFF switch.
Energy/time efficient-system.

Dimension of the

aluminium plate: 280x165mm
External dimensions: 340x270x580mm
Operating voltage: 230VAC/50Hz
Power coonsumption: 1450W

651€



WARM 1

(12.026.005)

Complete inside/outside tainless steel. Warming chamber for keeping plates warm. Equipped with a thermostat 30-90 °C. Capacity up to 55 plates.

Adjustable guide for racks!

Dimensions: 385*380*830mm Power: warm 1: 0,6 kW

423€



CATERING EQUIPMENT FOR HOTELS, RESTAURANTS, CANTEENS, CAFES

WARM 2

(12.026.007)

Complete inside/outside tainless steel. Warming chamber for keeping plates warm. Equipped with a thermostat 30-90°C. Capacity up to 110 plates.

Adjustable guide for racks!

Dimensions: 680*380*830mm Power: warm 2: 1,2 kW 560 €



OVERHEAD UNITS

601

(12.025.005)

Overhead heating unit, removable large capacity container, perforated drainer, all stainless steel.

Control: heating element with main switch.

Operating voltage: 230 VAC/50Hz Power consumprion: 600W

Dimensions: 410x530x495mm 253 €



601S

(12.025.006)

Overhead heating unit with warm storage drawer, removable large capacity containers, perforated drainer, all stainless steel. Controls: 30-90°C thermostat, ON/OFF switch and safety thermostat.

Operating voltage: 230 VAC/50Hz

Power consumption: 950W

Dimenions: 400x615x640mm Capacity: 10+7.5 litters

434 €



601-L

CANTEENS

(12.025.019)

Overheat heating unit with infrared lamps. Large basin for big quantity. Oil collector system, stable temperature, removable pan stainless steel stainless steel constuction. Heating element is regulated by switch.

Operating voltage: 230 VAC/50Hz Heating element power: 600W

Dmensions: 410x530x495mm

361€



601-е

(12.025.018)

Overhead heating unit stainless steel with heating element (infra-red). Large removable tray.

230 VAC/50Hz Operating voltage: Heating element power: 600W

Dimensions: 410x530x495mmt.

216€



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Electrolux

HOT BUFFET-2/1

2/1 gastronorm warmer plate, stainless steel with acrylic glass and infra-red lamps.

Operating voltage: 230 VAC/50Hz Power: 500W

Dimensions: 680x530x720mm

Gastronorm pans are not included.

289€



HOT BUFFET-3/1

3/1 gastronorm warmer plate, stainless steel with acrylic glass and infra-red lamps.

Operating voltage: 230 VAC/50Hz Power: 750W

Dimensions: 103x530x720mm

Gastronorm pans are not included





HOT PLATE-2/1

Stainless steel warmer plate with chromed frame, acrlylic glass and infra-red lamps. Stainless steel base, can be used separate without the lamps and is controlled by a thermostat 90°C.

Capacity: 2 x 1/1 GN
Operating voltage: 230 VAC/50Hz
Power: 1200W

Dimensions: 710x530x830mm





HOT PLATE-3/1

Stainless steel warmer plate with chromed frame, acrlylic glass and infra-red lamps. Stainless steel base, can be used separate without the lamps and is controlled by a thermostat 90 °C.

Capacity: 3 x 1/1 GN
Operating voltage: 230 VAC/50Hz
Power: 1450W
Dimensions: 1030x530x830mm

507€



SHOW CASES - HOT VERSION Electrolux

DU-1

(17.022.003)

Single show case with hot air and humidity system. One part construction, with securit curved glass. Rounded corners, Internal self, 1x1/1 GN bucket capacity. Thermostatic controls 30-90 C. Internal light included.

Dimensions:

485x780x650mm

(GN buckets not incl.)



DU-2

(17.022.000)

Show case with hot air and humidity system. One part construction, with securit curved glass. Rounded corners, Internal self,2x1/1 GN bucket capacity. Thermostatic controls 30-90 C. Internal light included.

Dimensions:

840x780x650mm

(GN buckets not incl.)

1313€



RESTAURANTS, CANTEENS, CAFES

(17.022.001)

Show case with hot air and humidity system. One part construction, with securit curved glass. Rounded corners, Internal self, 3x1/1 GN bucket capacity. Thermostatic controls 30-90 C. Internal light included.

Dimensions:

1200x780x650mm

(GN buckets not incl.)

1658€



DU-4

TERING EQUIPMENT FOR HOTELS

(17.022.002)

Show case with hot air and humidity system. One part construction, with securit curved glass. Rounded corners, Internal self, 4x1/1 GN bucket capacity. Thermostatic controls 30-90 C. Internal light included.

Dimensions:

1555x780x650mm

(GN buckets not incl.)

1971€

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100

SHOW CASES COLD VERSION - VS LINE

DU-2C (17.023.000)

Cold display unit. Single construction with securit curved glass. Outside drawer 2x1/1GN. The appliance is supplied with light.

Dimensions: 840x780x650mm

Power: 1/5HP Temperature: 2-5oC

Option: Decoration and service board.





DU-3C (17.023.001)

Cold display unit. Single construction with securit curved glass. Outside drawer 3x1/1 GN. The appliance is supplied with light.

Dimensions: 1200x780x650mm

Power: 1/4HP Temperature: 2-5oC

Option: Decoration and service board.



COLD UNITS

VS-2C (with cant glass and raising door) (17.022.007)

VS-2C (with cant glass and sliding door) (17.022..008)

VS-3C (with cant glass and raising door) (17.022.009)

VS-3C (with cant glass and sliding door) (17.022.010)





HOT UNITS

VS-1 (with cant glass and raising door) (17.022.012)

VS-2 (with cant glass and raising door) (17.022.013)

VS-2 (with cant glass and sliding door) (17.022.014)

VS-3 (with cant glass and raising door) (17.022.015)

VS-3 (with cant glass and sliding door) (17.022.016)

VS-4 (with cant glass and sliding door)

VS-4 (with cant glass and sliding door) (17.022.017)

608 € 914 € 914 € 1116 € 1419 € 1419 €

