



T A T R A

2023

About us

At TATRA we manifest perfect ability to ensure extra high-quality cooking, reduce costs and provide operational safety. We incorporate our knowledge and experience into technology to achieve efficient solutions for your business.



- **Reliability**

- TATRA engineers make use of state-of-the-art production lines, best technologies, component parts from European companies and high-grade materials.



- **Customer care**

- We maintain a proper stock of spare parts, provide our customers with adequate advice on installation techniques and efficient operation of equipment.



- **Best offer**

- Our experts at TATRA attract partners with due diligence, invest effort to improve design and introduce new technology. That is why our customers benefit from ultimate value for money.

Combi steamers and convection ovens

Combi steamers and convection ovens with direct steam injection. Proofing cabinets

Dishwashers

Front loading and hood-type dishwashers.

Dishwasher racks

Modular cooking line 700 series

Electrical ranges, induction cookers, fry tops, deep fryers, pasta cookers, boiling pans, braising pans.

Refrigeration equipment

Refrigerators and freezers.

Immersion thermostats (softcookers)

Pizza ovens

Ice makers

Granular and cube ice makers.

Doner kebab machines

Models with grill rotation motor placed at the top or bottom, motorless models.

Fast Food Equipment

Crepe makers, waffle makers with removable and fixed plates, conveyor toasters, salamanders, griddle plates, contact grilles, water grills.



Combi steamers and convection ovens

Combi steamers

Price

High

Medium

LOW

Apach

Unox



Tecnoeka

Tatra TPI



Abat

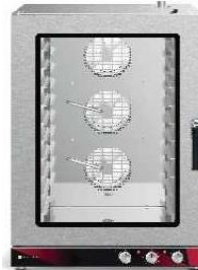


Tatra TC,

TB,

TO,

TR



Trade-off

Comfort

Premium

Range



**GASTRO
LINE**





RESTAURANTS



SUPERMARKETS



HOTELS



COOKERY



CATERING



CAFETERIA



TC05M1L

TC07D2CL

TATRA presents a **GASTRO LINE** - a definitive series of professional combi steam ovens intended for public catering facilities, restaurants, hotels, grocery stores, supermarkets.

Features

Combination of steam and convection cooking, temp. range from 30°C to 230°C

Cooking of meat, chicken, carresoles, pasta.

Steaming temperature from 35°C to 130°C

Cooking of delicate dishes. Preservation of color. Even preparation and soft texture.

Convection cooking, temp. range from 30°C to 280°C

Frying and baking.

Core probe cooking.

ΔT mode.

Preheating.

Quick and reliable cooling of the chamber.

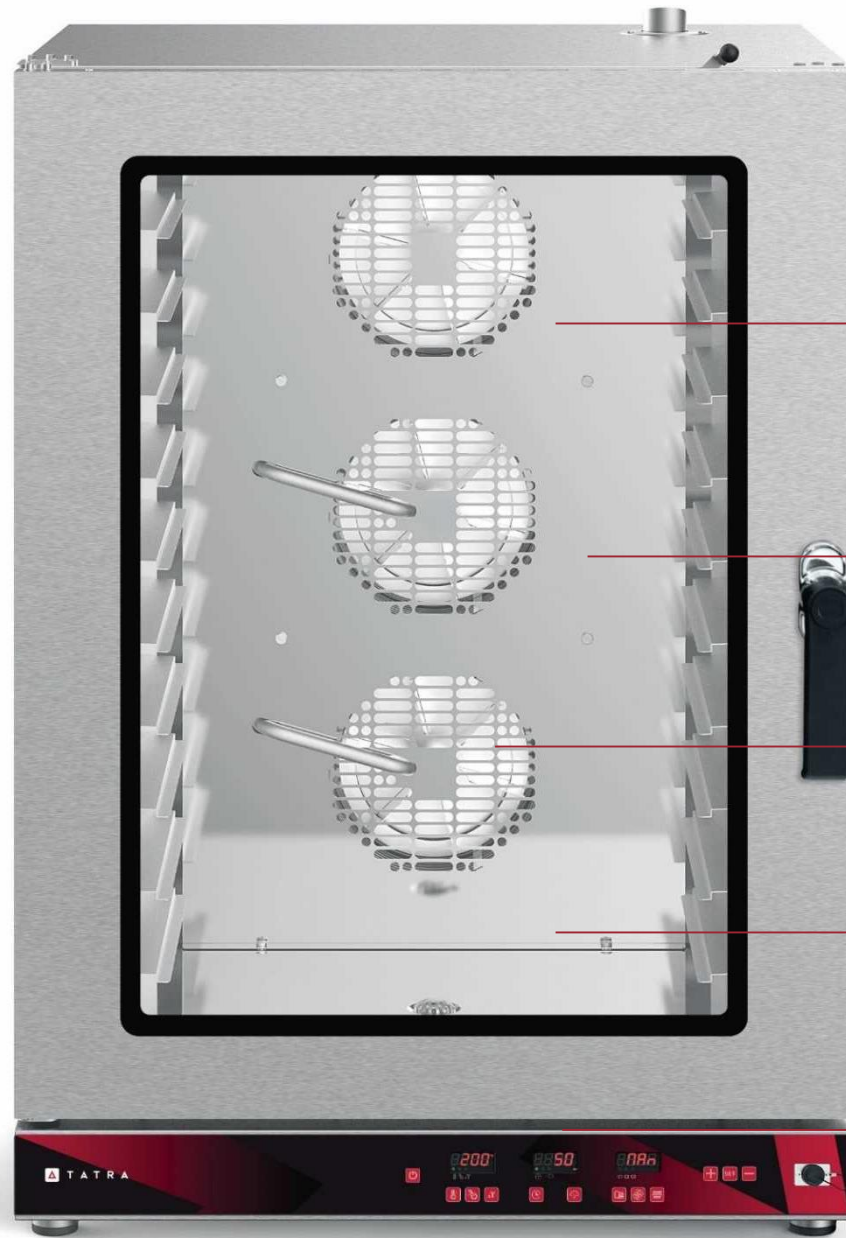
Automatic cleaning: 3 modes; rinsing mode without detergent.

Easy-to-clean, heat-resistant, doublewalled glass.

Innovative system to remove excessive moisture from chamber. Continuous cooking until switched off.

Several fan speeds. Illumination of the cooking chamber with a halogen lamp. Reversible doors (factory option).

Stacked operation of ovens and combi steam ovens using dedicated installation kits.



Quality means attention to detail

Rapid heating and precise control of the set temperature.

Perfect air flow distribution ensured by reversible fans and an innovative chamber structure.

Uniform cooking even at full load.

Operational safety: the door glass temperature on the outside not exceeding 60 °C.

Optimal consumption of water and detergent at automatic cleaning.

MANUFACTURED IN ITALY. TPI SERIES. Digital control panel.

On/Off

Adjustment +/-

Core probe connection



Temperature

Core probe

Temperature difference ΔT

Timer

Start/Stop

Fan speed

Cooking programs (99 programs with 4 steps)

Steaming

TPI SERIES. Digital control panel.

Programming
(all models)

Two fan speeds – standard and twice as low. Auto cleaning and core probe included.

(TPI 07, TPI 12, TPI 20 models)

Tray guides support both GN type and 600x400 baking trays.

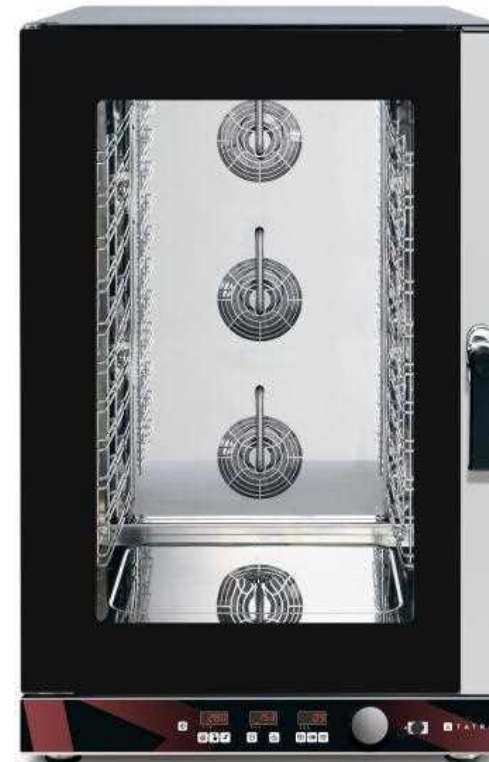
(TPI 07, TPI 12 models)

Trolley for GN trays included. (TPI 20 model)

TPI 20 DC.2V



TPI 12 DC.V



TPI 07 DC.V



Space saving.
(TPI 05 model)

TPI 05 D.V



SPECIFICATION

Model	TPI 05 D.V	TPI 07 DC.V	TPI 12 DC.V	TPI 20 DC.2V
Trays load	5	7	12	20
Supported trays	GN 1/1	GN 1/1 + 600 x 400		GN 1/1
Distance between guides (mm)	4 x 67 + 1 x 50	67		
Core probe	-	+		
Autocleaning	-	+		
Fans	2		3	4
Fan speeds	1	2		
Maximum temperature (°C)	260			
Power (kW)	7.4	10.8	16.1	28.5
Voltage (V)	230 / 400		400	
Dimensions (mm)	800 x 700 x 580	817 x 780 x 990	817 x 780 x 1340	1051 x 938 x 1900
Weight (kg)	60	98	131	230

Features and capabilities of TPI series combi steam ovens with a digital control panel.

Standard: ◆

Optional: ◇

Not available: —

		TPI 05 D.V	TPI 07-12 DC.V	TPI 20 DC.2V
MANUAL COOKING				
Convection	30°C - 260°C	◆	◆	◆
Combi mode	30°C - 230°C	◆	◆	◆
Steam	35°C - 130°C	◆	◆	◆
Core probe cooking		—	◆	◆
ΔT mode cooking		—	◆	◆
SPECIAL PROGRAMS				
Automatic cooling		◆	◆	◆
Autocleaning		—	◆	◆
AUTOMATIC COOKING				
Cooking programs	99 programs	◆	◆	◆
# of steps per program	4 steps	◆	◆	◆
Delayed start		—	◆	◆
AIR DISTRIBUTION INSIDE CHAMBER				
Bi-directional fans		◆	◆	◆
Fan speed adjustment	2 speeds	—	◆	◆

Features and capabilities of TPI series combi steam ovens with a digital control panel.

Standard: ◆

Optional: ◇

Not available: —

		TPI 05 D.V	TPI 07-12 DC.V	TPI 20 DC.2V
STACKING SUPPORT				
Combi steam ovens stacking		◇	◇	—
Stacking with proofing cabinets		◇	◇	—
Installation on stands		◇	◇	—
EXHAUST PIPE CLOSE ADJUSTMENT				
Always open		◆	◆	
Button on the control panel		—	—	◆
OTHER FEATURES AND FUNCTIONS				
Infinity cooking time		◆	◆	◆
Preheating		◆	◆	◆
Temperature units °C or °F		◆	◆	◆
Lighting	halogen lamp	◆	◆	◆
Easy cleaning of the internal glass surface		◆	◆	◆
Digital control of water injection		◆	◆	◆
Door opening from right to left		◆	◆	◆
Door opening from left to right		—	—	—
Safe operation		◆	◆	◆

MANUFACTURED IN ITALY. TPI SERIES. Electromechanical control panel.

Timer

Temperature

Steaming



TPI SERIES. Electromechanical control panel.

Trolley for GN trays included. (TPI 20 model)

TPI 20 M1.V



Tray guides support both GN type and 600x400 baking trays. (TPI 07, TPI 12 models)

TPI 12 M.V



TPI 07 M.V



Space saving.
(TPI 05 model)

TPI 05 M.V



SPECIFICATION

Model	TPI 05 M.V	TPI 07 M.V	TPI 12 M.V	TPI 20 M.1V
Trays load	5	7	12	20
Supported trays	GN 1/1	GN 1/1 + 600 x 400		GN 1/1
Distance between guides (mm)	4 x 67 + 1 x 50	67		
Core probe	-			
Autocleaning	-			
Fans	2		3	4
Fan speeds	1			
Maximum temperature (°C)	280			
Power (kW)	7.4	10.8	16.1	28.5
Voltage (V)	230 / 400		400	
Dimensions (mm)	800 x 700 x 580	817 x 780 x 990	817 x 780 x 1340	1051 x 938 x 1900
Weight (kg)	60	98	131	230

Features and capabilities of TPI series combi steam ovens with an electromechanical control panel.

Standard: ◆

Optional: ◇

Not available: —

		TPI 05 M.V	TPI 07-12 M.V	TPI 20 M.1V
MANUAL COOKING				
Convection	30°C - 280°C	◆	◆	◆
Combi mode	30°C - 230°C	◆	◆	◆
Steam	35°C - 130°C	◆	◆	◆
Core probe cooking		—	—	—
ΔT mode cooking		—	—	—
SPECIAL PROGRAMS				
Automatic cooling		—	—	—
Autocleaning		—	—	—
AUTOMATIC COOKING				
Cooking programs		—	—	—
# of steps per program		—	—	—
Delayed start		—	—	—
AIR DISTRIBUTION INSIDE CHAMBER				
Bi-directional fans		◆	◆	◆
Fan speed adjustment		—	—	—

Features and capabilities of TPI series combi steam ovens with an electromechanical control panel.

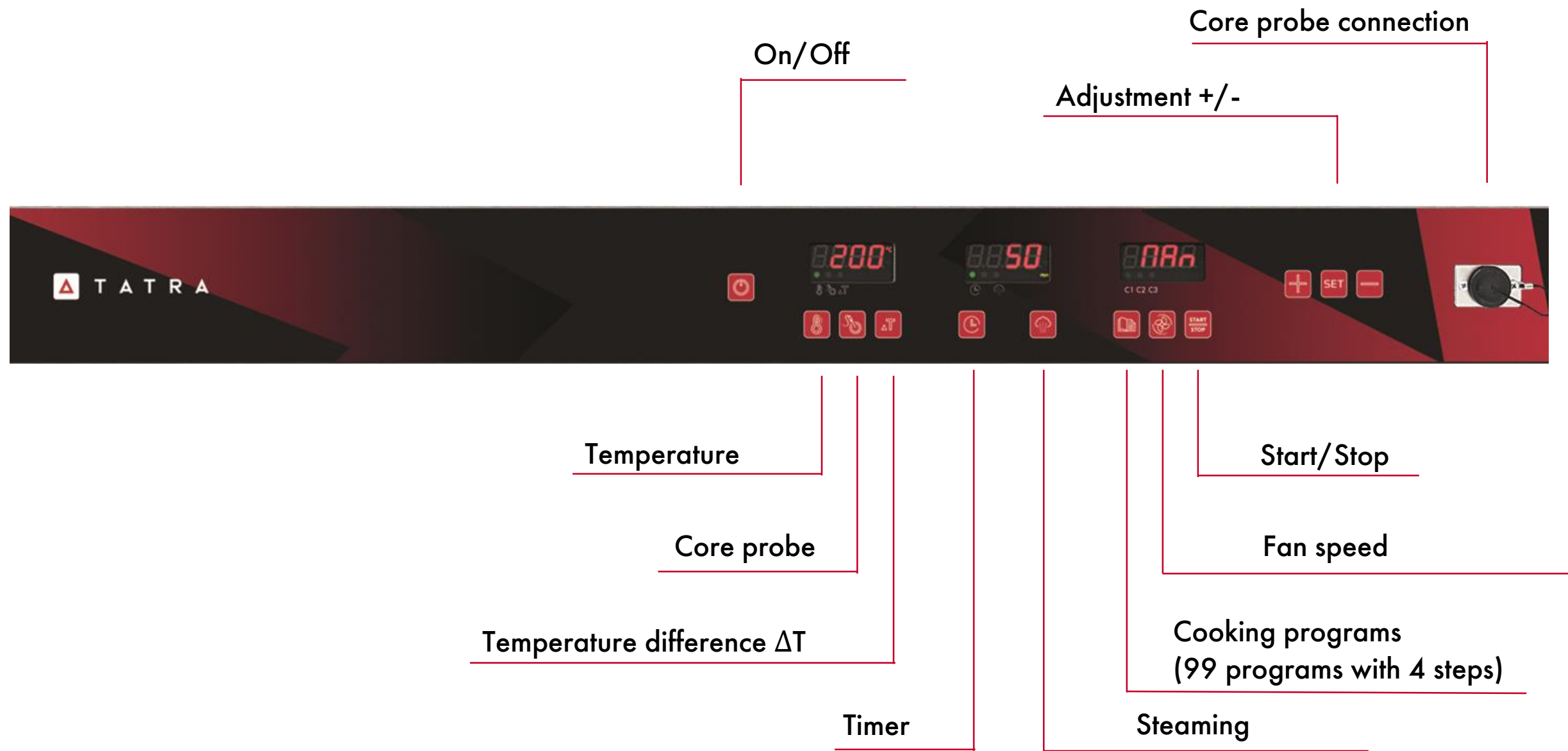
Standard: ◆

Optional: ◇

Not available: —

		TPI 05 M.V	TPI 07-12 M.V	TPI 20 M.1V
STACKING SUPPORT				
Combi steam ovens stacking		◇	◇	—
Stacking with proofing cabinets		◇	◇	—
Installation on stands		◇	◇	—
EXHAUST PIPE CLOSE ADJUSTMENT				
Always open		◆	◆	◆
OTHER FEATURES AND FUNCTIONS				
Infinity cooking time		◆	◆	◆
Manual preheating		◆	◆	◆
Temperature units °C or °F		◇	◇	◇
Lighting	halogen lamp	◆	◆	◆
Easy cleaning of the internal glass surface		◆	◆	◆
Digital control of water injection		—	—	—
Door opening from right to left		◆	◆	◆
Door opening from left to right		—	—	—
Safe operation		◆	◆	◆

MANUFACTURED IN RUSSIA. TC SERIES. Digital control panel.



TC SERIES. Digital control panel.

Two fan speeds – standard and twice as low.

Tray guides support both GN type and 600x400 baking trays.

Programming and core probe included.

Autocleaning option available.

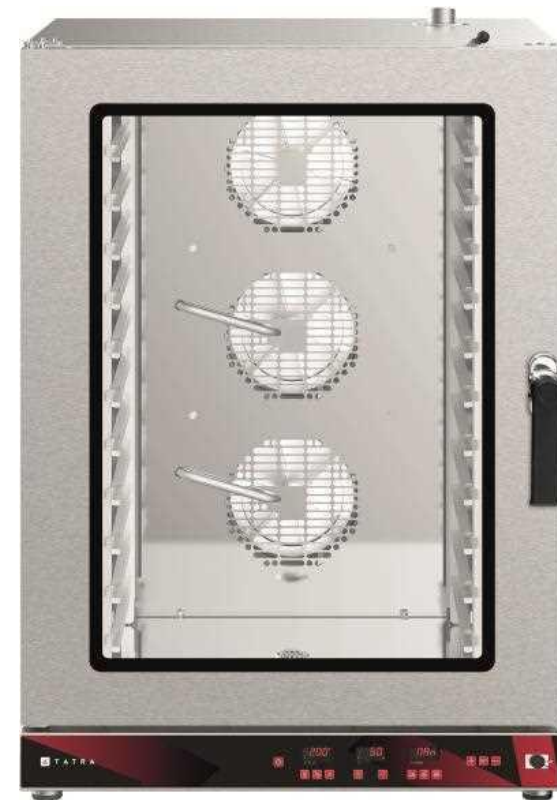
TC05D20L
TC05D2CL



TC07D20L
TC07D2CL



TC12D20L
TC12D2CL



SPECIFICATION

Model	TC05D20L TC05D2CL	TC07D20L TC07D2CL	TC12D20L TC12D2CL
Trays load	5	7	12
Supported trays	GN 1/1 + 600 x 400		
Distance between guides (mm)	70		
Core probe	+		
Automatic cleaning	C – with autocleaning		
Fans	2		3
Fan speeds	2		
Maximum temperature (°C)	260		
Power (kW)	10.5		15.7
Voltage (V)	400		
Dimensions (mm)	867 x 826 x 772	867 x 826 x 932	867 x 826 x 1268
Weight (kg)	78	98	131

Features and capabilities of TC series combi steam ovens with a digital control panel.

Standard: ◆

Optional: ◇

Not available: —

MANUAL COOKING		TC05-07-12D20L	TC05-07-12D2CL
Convection	30°C - 260°C	◆	◆
Combi mode	30°C - 230°C	◆	◆
Steam	35°C - 130°C	◆	◆
Core probe cooking		◆	◆
ΔT mode cooking		◆	◆
SPECIAL PROGRAMS			
Automatic cooling		◆	◆
Autocleaning		—	◆
AUTOMATIC COOKING			
Cooking programs	99 programs	◆	◆
# of steps per program	4 steps	◆	◆
Delayed start		◆	◆
AIR DISTRIBUTION INSIDE CHAMBER			
Bi-directional fans		◆	◆
Fan speed adjustment	2 speeds	◆	◆

Features and capabilities of TC series combi steam ovens with a digital control panel.

Standard: ◆

Optional: ◇

Not available: —

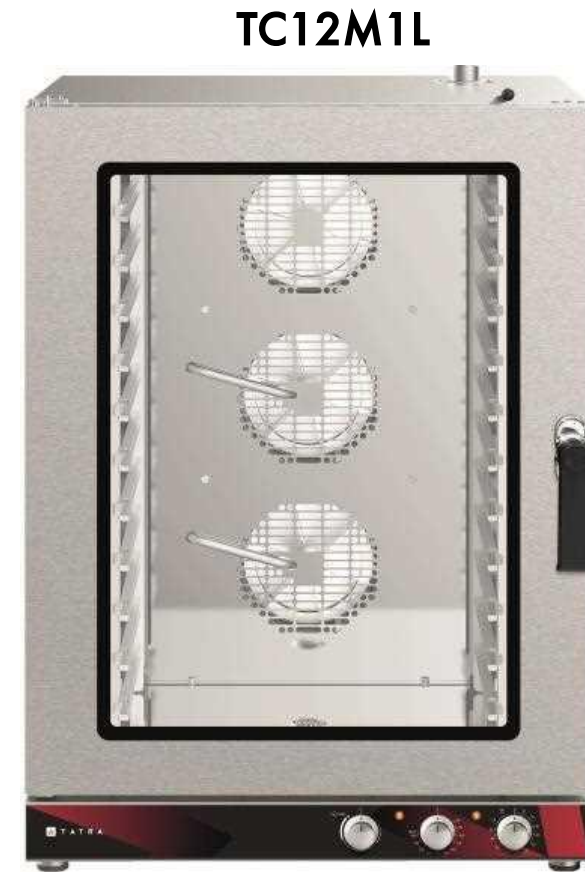
		TC05-07-12D20L	TC05-07-12D2CL
STACKING SUPPORT			
Combi steam ovens stacking		◇	◇
Stacking with proofing cabinets		◇	◇
Installation on stands		◇	◇
EXHAUST PIPE CLOSE ADJUSTMENT			
Manually		◆	◆
OTHER FEATURES AND FUNCTIONS			
Infinity cooking time		◆	◆
Preheating		◆	◆
Temperature units °C or °F		◆	◆
Lighting	halogen lamp	◆	◆
Easy cleaning of the internal glass surface		◆	◆
Digital control of water injection		◆	◆
Door opening from right to left		◆	◆
Door opening from left to right		◇	◇
Safe operation		◆	◆

MANUFACTURED IN RUSSIA. TC SERIES. Electromechanical control panel.



TC SERIES. Electromechanical control panel.

Tray guides support both GN type and 600x400 baking trays.



SPECIFICATION

Model	TC05M1L	TC07M1L	TC12M1L
Trays load	5	7	12
Supported trays	GN 1/1 + 600 x 400		
Distance between guides (mm)	70		
Core probe	-		
Autocleaning	-		
Fans	2		3
Fan speeds	1		
Maximum temperature (°C)	280		
Power (kW)	10.5		15.7
Voltage (V)	400		
Dimensions (mm)	867 x 826 x 772	867 x 826 x 932	867 x 826 x 1268
Weight (kg)	78	98	131

Features and capabilities of TC series combi steam ovens with an electromechanical control panel.

Standard: ◆

Optional: ◇

Not available: —

MANUAL COOKING		TC05-07-12M1L
Convection	30°C - 280°C	◆
Combi mode	30°C - 230°C	◆
Steam	35°C - 130°C	◆
Core probe cooking		—
ΔT mode cooking		—
SPECIAL PROGRAMS		
Automatic cooling		—
Autocleaning		—
AUTOMATIC COOKING		
Cooking programs		—
# of steps per program		—
Delayed start		—
AIR DISTRIBUTION INSIDE CHAMBER		
Bi-directional fans		◆
Fan speed adjustment		—

Features and capabilities of TC series combi steam ovens with an electromechanical control panel.

Standard: ◆

Optional: ◇

Not available: —

STACKING SUPPORT		TC05-07-12M1L
Combi steam ovens stacking		◇
Stacking with proofing cabinets		◇
Installation on stands		◇
EXHAUST PIPE CLOSE ADJUSTMENT		
Manually		◆
OTHER FEATURES AND FUNCTIONS		
Infinity cooking time		◆
Preheating	manually	◆
Temperature units °C or °F		◇
Lighting	halogen lamp	◆
Easy cleaning of the internal glass surface		◆
Digital control of water injection		—
Door opening from right to left		◆
Door opening from left to right		◇
Safe operation		◆



BAKERY LINE





BAKERIES



CONFECTIONERIES



RESTAURANTS



SUPERMARKETS



CAFE



SNACK-BARS



TB10D2CL



TB06D2CL

TATRA presents a **BAKERY LINE** - a definitive series of professional combi steam ovens intended for confectioneries, bakeries, restaurants, hotels, supermarkets, bars and snack-bars.

MANUFACTURED IN RUSSIA. TB SERIES. Digital control panel.

On/Off

Core probe connection

Adjustment +/-



Temperature

Core probe

Temperature difference ΔT

Timer

Start/Stop

Fan speed

Cooking programs
(99 programs with 4 steps)

Steaming

TB SERIES. Digital control panel.

Autocleaning option available.

Two fan speeds – standard and twice as low.

Tray guides support baking trays and multi loaf moulds 600x400.

Programming.

TB06D20L
TB06D2CL



TB10D20L
TB10D2CL



SPECIFICATION

Model	TB06D20L TB06D2CL	TB10D20L TB10D2CL
Trays load	6	10
Supported trays	600 x 400	
Distance between guides (mm)	80	
Core probe	option	
Autocleaning	C – with autocleaning	
Fans	2	3
Fan speeds	2	
Maximum temperature (°C)	260	
Power (kW)	10.5	15.7
Voltage (V)	400	
Dimensions (mm)	867 x 826 x 932	867 x 826 x 1268
Weight (kg)	98	131

Features and capabilities of TB series baking combi steam ovens with a digital control panel.

Standard: ◆

Optional: ◇

Not available: —

		TB06-10D20L	TB06-10D2CL
MANUAL COOKING			
Convection	30°C - 260°C	◆	◆
Combi mode	30°C - 230°C	◆	◆
Steam	35°C - 130°C	◆	◆
Core probe cooking		◇	◇
ΔT mode cooking		◇	◇
SPECIAL PROGRAMS			
Automatic cooling		◆	◆
Autocleaning		—	◆
AUTOMATIC COOKING			
Cooking programs	99 programs	◆	◆
# of steps per program	4 steps	◆	◆
Delayed start		◆	◆
AIR DISTRIBUTION INSIDE CHAMBER			
Bi-directional fans		◆	◆
Fan speed adjustment	2 speeds	◆	◆

Features and capabilities of TB series baking combi steam ovens with a digital control panel.

Standard: ◆

Optional: ◇

Not available: —

		TB06-10D20L	TB06-10D2CL
STACKING SUPPORT			
Combi steam ovens stacking		◇	◇
Stacking with proofing cabinets		◇	◇
Installation on stands		◇	◇
EXHAUST PIPE CLOSE ADJUSTMENT			
Manually		◆	◆
OTHER FEATURES AND FUNCTIONS			
Infinity cooking time		◆	◆
Preheating		◆	◆
Temperature units °C or °F		◆	◆
Lighting	halogen lamp	◆	◆
Easy cleaning of the internal glass surface		◆	◆
Digital control of water injection		◆	◆
Door opening from right to left		◆	◆
Door opening from left to right		◇	◇
Safe operation		◆	◆

MANUFACTURED IN RUSSIA. TB SERIES. Electromechanical control panel.

Steaming

Temperature

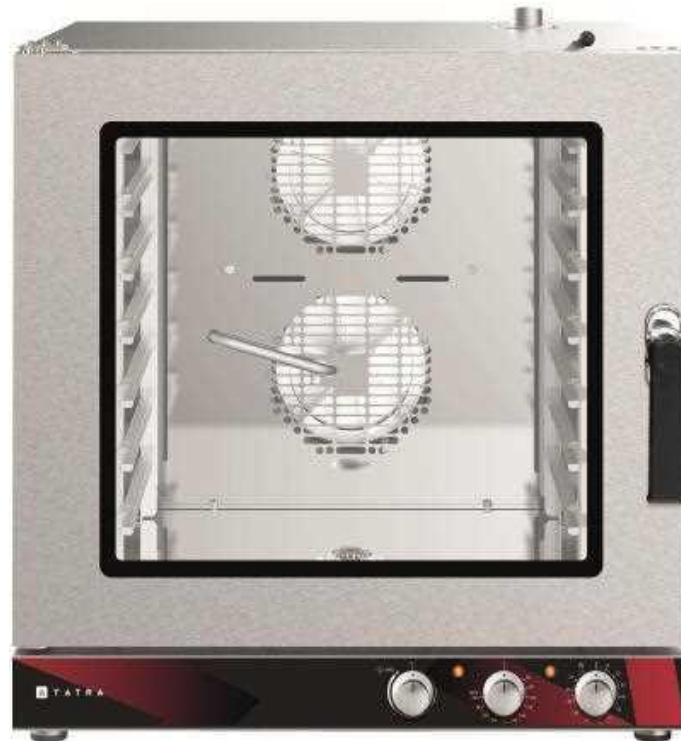
Timer



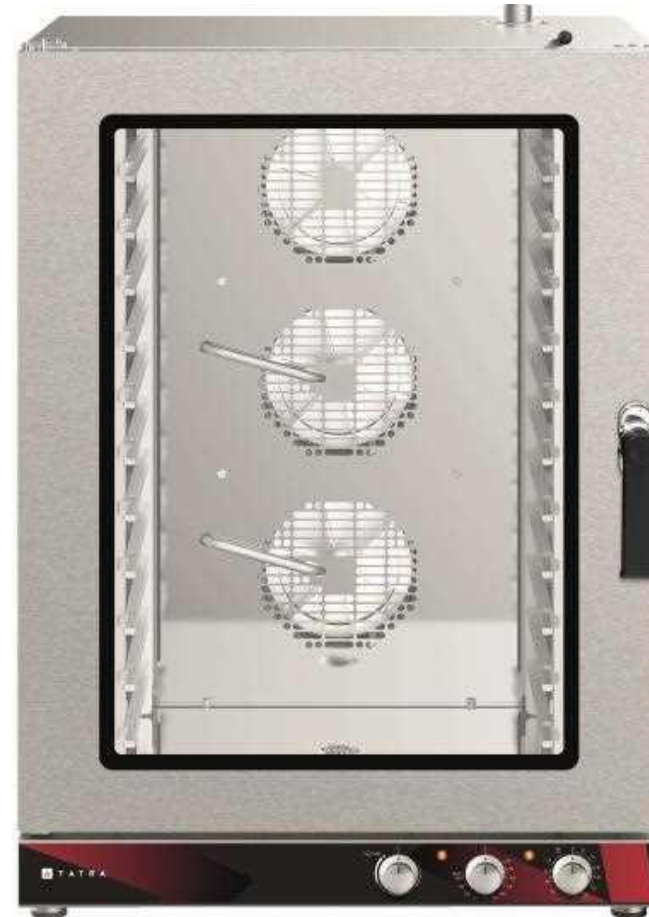
TB SERIES. Electromechanical control panel.

Tray guides support baking trays and multi loaf moulds 600x400.

TB06M1L



TB10M1L



SPECIFICATION

Model	TB06M1L	TB10M1L
Trays load	6	10
Supported trays	600 x 400	
Distance between guides (mm)	80	
Core probe	-	
Autocleaning	-	
Fans	2	3
Fan speeds	1	
Maximum temperature (°C)	280	
Power (kW)	10.5	15.7
Voltage (V)	400	
Dimensions (mm)	867 x 826 x 932	867 x 826 x 1268
Weight (kg)	98	131

Features and capabilities of TB series baking combi steam ovens with an electromechanical control panel.

Standard: ◆

Optional: ◇

Not available: —

MANUAL COOKING		TB06-10M1L
Convection	30°C - 280°C	◆
Combi mode	30°C - 230°C	◆
Steam	35°C - 130°C	◆
Core probe cooking		—
ΔT mode cooking		—
SPECIAL PROGRAMS		
Automatic cooling		—
Autocleaning		—
AUTOMATIC COOKING		
Cooking programs		—
# of steps per program		—
Delayed start		—
AIR DISTRIBUTION INSIDE CHAMBER		
Bi-directional fans		◆
Fan speed adjustment		—

Features and capabilities of TB series baking combi steam ovens with an electromechanical control panel.

Standard: ◆

Optional: ◇

Not available: —

STACKING SUPPORT		TB06-10M1L
Combi steam ovens stacking		◇
Stacking with proofing cabinets		◇
Installation on stands		◇
EXHAUST PIPE CLOSE ADJUSTMENT		
Manually		◆
OTHER FEATURES AND FUNCTIONS		
Infinity cooking time		◆
Preheating	manually	◆
Temperature units °C or °F		◇
Lighting	halogen lamp	◆
Easy cleaning of the internal glass surface		◆
Digital control of water injection		—
Door opening from right to left		◆
Door opening from left to right		◇
Safe operation		◆



CONVECTION OVENS LINE





BAKERIES



CONFECTIONERIES



HOTELS



SUPERMARKETS



CAFE



MINIMARKETS

TATRA presents compact professional **CONVECTION OVENS** for fast-food restaurants which feature extraordinary utility. Convection ovens ensure immense baking quality and maximum kitchen staff flexibility at confectioneries, bakeries, hotels, supermarkets, cafes, snack-bars and minimarkets.



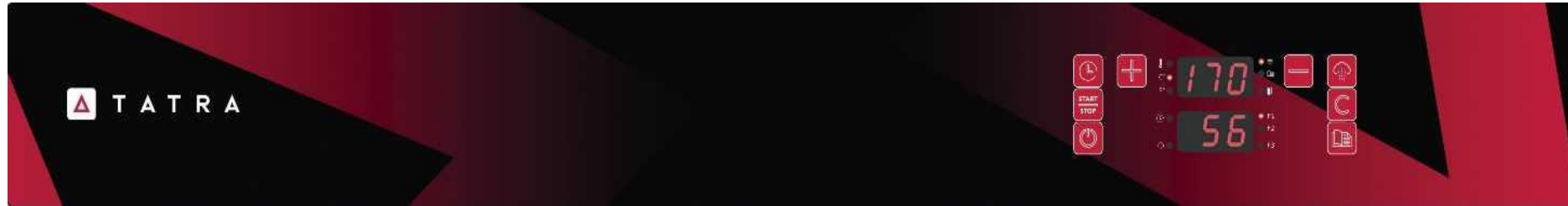
TO46DIHS



TO44DIHS

MANUFACTURED IN RUSSIA. TO series convection ovens with a digital control panel.

Adjustment +/-



TO44DIHS



TO46DIHS



Timer

Start/Stop

On/Off

Steaming

Cooking steps

Cooking programs
(99 programs with 3
steps)

Reversible motors

SPECIFICATION

Model	TO44DIHS	TO46DIHS
Trays load	4	
Supported trays	460 x 340	GN 1/1 + 600 x 400
Distance between guides (mm)	75	
Steaming	+	
Fans	1	2
Bi-directional fans	+	
Fan speeds	1	
Maximum temperature (°C)	260	
Power (kW)	3.2	6.7
Voltage (V)	230	230/400
Dimensions (mm)	560 x 674 x 530	750 x 749 x 553
Weight (kg)	33	45

Features and capabilities of TO series convection ovens with a digital control panel.

Standard: ◆

Optional: ◇

Not available: —

MANUAL COOKING		TO44-46DIHS
Convection	30°C - 260°C	◆
Combi mode	90°C - 230°C	◆
AUTOMATIC COOKING		
Cooking programs	99 programs	◆
# of steps per program	3 steps	◆
AIR DISTRIBUTION INSIDE CHAMBER		
Bi-directional fans		◆
Fan speed adjustment		—

Features and capabilities of TO series convection ovens with a digital control panel.

Standard: ◆

Optional: ◇

Not available: —

STACKING SUPPORT		TO44-46DIHS
Ovens stacking		◇
Stacking with proofing cabinets		◇
Installation on stands		◇
OTHER FEATURES AND FUNCTIONS		
Infinity cooking time		◆
Preheating		◆
Temperature units °C or °F		◆
Lighting	halogen lamp	◆
Easy cleaning of the internal glass surface		◆
Digital control of water injection		◆
Drop door		◆
Safe operation		◆

MANUFACTURED IN RUSSIA. TO series convection ovens with an electromechanical control panel.

Temperature

Steaming

Timer



Reversible motors
(TO46MIHS model)

Humidification button
(TO46MIHS, TO46MHS,
TO44MHS models)

TO44MS



TO44MHS



TO46MHS



TO46MIHS



SPECIFICATION

Model	TO44MS	TO44MHS	TO46MHS	TO46MIHS
Trays load	4			
Supported trays	460 x 340		GN 1/1 + 600 x 400	
Distance between guides (mm)	75			
Steaming	-	+ (steam injection button)		
Fans	1		2	
Bi-directional fans	-			+
Fan speeds	1			
Maximum temperature (°C)	280			
Power (kW)	3.1		3.3	6.7
Voltage (V)	230		230/400	
Dimensions (mm)	560 x 674 x 530		750 x 749 x 553	
Weight (kg)	28	32	45	

Features and capabilities of TO series convection ovens with an electromechanical control panel.

Standard: ◆

Optional: ◇

Not available: —

		TO44MS	TO44-46MHS	TO46MIHS
MANUAL COOKING				
Convection	30°C - 280°C	◆	◆	◆
Combi mode	90°C - 230°C	—	◆	◆
AUTOMATIC COOKING				
Cooking programs		—	—	—
# of steps per program		—	—	—
AIR DISTRIBUTION INSIDE CHAMBER				
Bi-directional fans		—	—	◆
Fan speed adjustment		—	—	—
STACKING SUPPORT				
Ovens stacking		◇	◇	◇
Stacking with proofing cabinets		◇	◇	◇
Installation on stands		◇	◇	◇

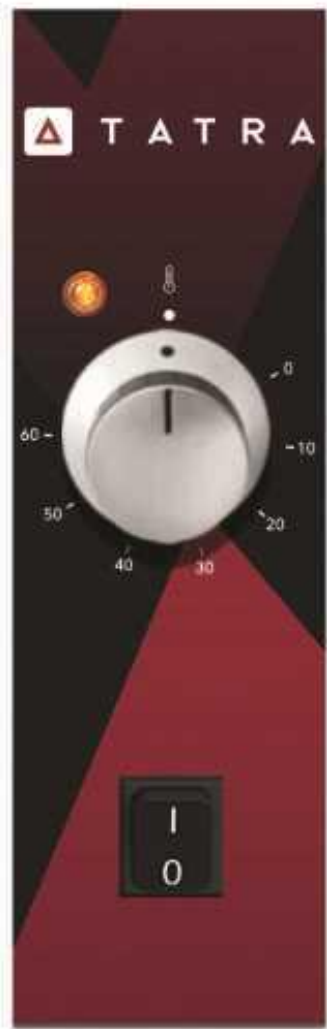
Features and capabilities of TO series convection ovens with an electromechanical control panel.

Standard: ◆
 Optional: ◇
 Not available: —

OTHER FEATURES AND FUNCTIONS		TO44MS	TO44-46MHS	TO46MIHS
Infinity cooking time		◆	◆	◆
Preheating	manually	◆	◆	◆
Temperature units °C or °F		◇	◇	◇
Lighting	halogen lamp	◆	◆	◆
Easy cleaning of the internal glass surface		◆	◆	◆
Digital control of water injection		—	—	—
Drop door		◆	◆	◆
Safe operation		◆	◆	◆

PROOFING CABINETS





Temperature

On/Off

TR8TOS



TR8TO



TR12TB



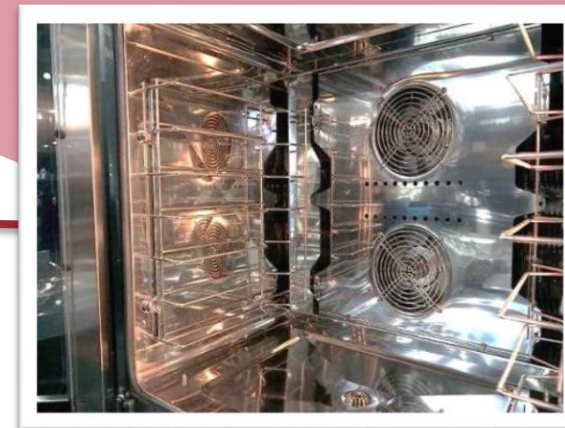
SPECIFICATION

Model	TR8TOS	TR8TO	TR12TB
Compatibility with ovens and combi steam ovens	TO44	TO46	TC - TB
Trays load	8	8	12
Supported trays	460 x 340	GN 1/1 + 600 x 400	
Distance between guides (mm)	75		
Maximum temperature (°C)	60		
Power (kW)	1.2	2.6	
Voltage (V)	230		
Dimensions (mm)	560 x 679 x 866	773 x 679 x 866	865 x 878 x 706
Weight (kg)	26	35	46



The use of motors with two windings provides two fan speeds (for models with an electronic control panel). The two-in-one motor design guarantees long-term fail-safe service life.

Maximum cooking uniformity, including delicate baking, and excellent results, particularly at full loading, thanks to auto-reversible fans in combination with the innovative geometry of the working chamber and deflector shape.



Steam injection system ensures almost immediate steam supply after turning on the device after the temperature reaches 35-40 °C. Thus, the time is minimized to prepare the chamber for "steam" mode operation; also delicate low-temperature steam cooking is available.

The unique patented separator design for fan impeller* allows for uniform water spraying even at low temperatures. Steam generation speed and quality is comparable with those of boiler combi ovens at a significantly lower cost of the machine.

* Only for TPI series



Reinforced mobile structural components, such as hinges and the lock. A thicker steel ensures prolonged service life, as well as greater reliability at intense operation.



Purpose-built double glass door provides a safe temperature on the outside (lower than 60 °C) and is easy to open for cleaning internal surfaces.



Illumination of the cooking chamber with a long-life halogen lamp.

Three automatic chamber cleaning modes* (light, medium, intensive) and a rinsing mode without detergent significantly facilitate kitchen staff tasks.

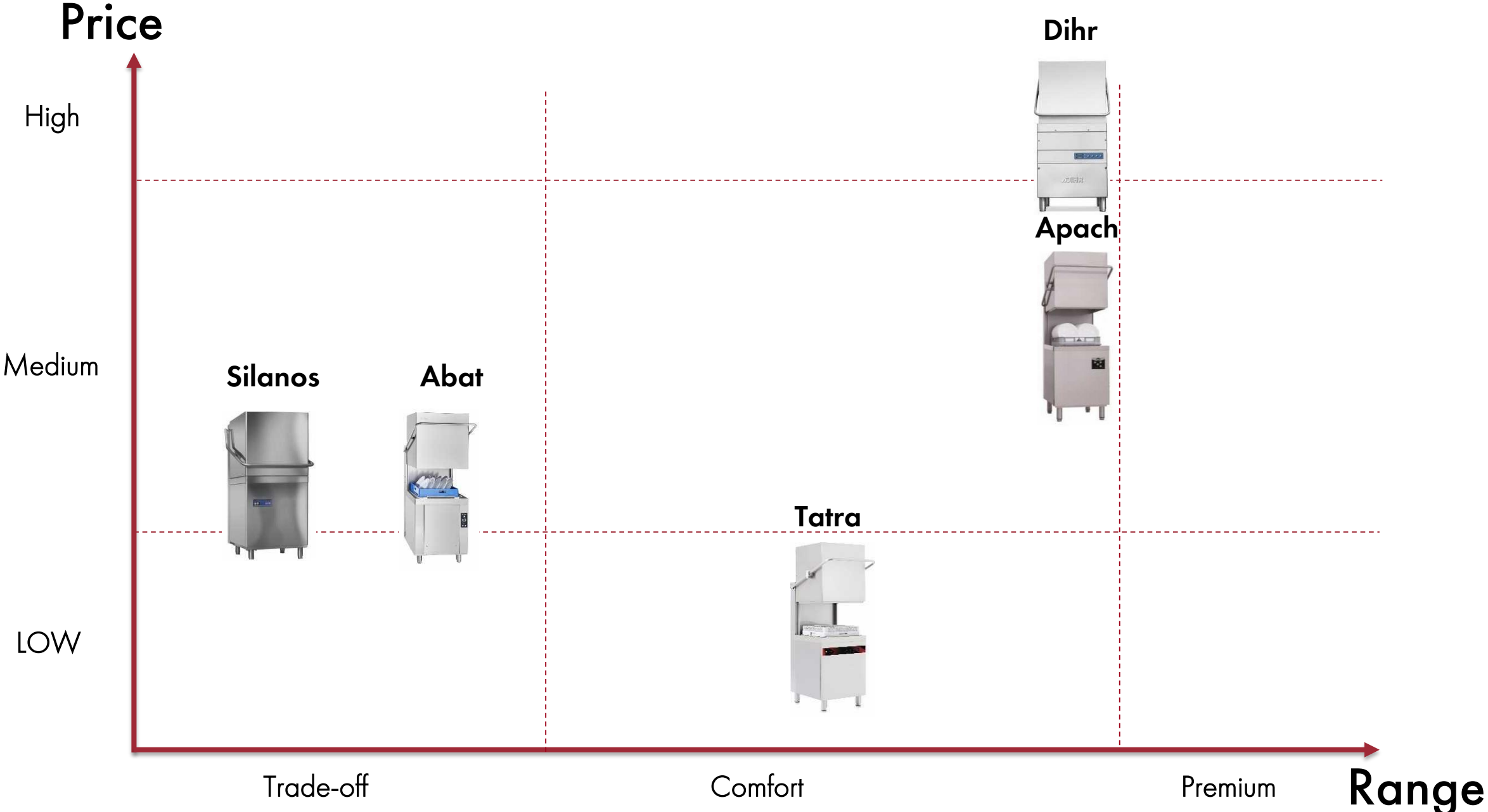
* Models with autocleaning





Dishwashing equipment

Dishwashers



Features

500x500mm racks are supported.

Connection to either hot or cold water supply.

Selection of the washing cycle: 60 -90 -120 -180 s.

High washing capacity: up to 1080 plates per hour.

Washing glasses, cups, plates, cutlery and other kitchenware with height up to 400mm.

Front loading models can be installed under a table or bar top.

By combining hood type models, one can achieve the efficiency of a tunnel washing machine and save kitchen space.

THERMOSTOP: maintaining the rinsing temperature at 85°C.



Quality means attention to detail

Smooth hood lifting.

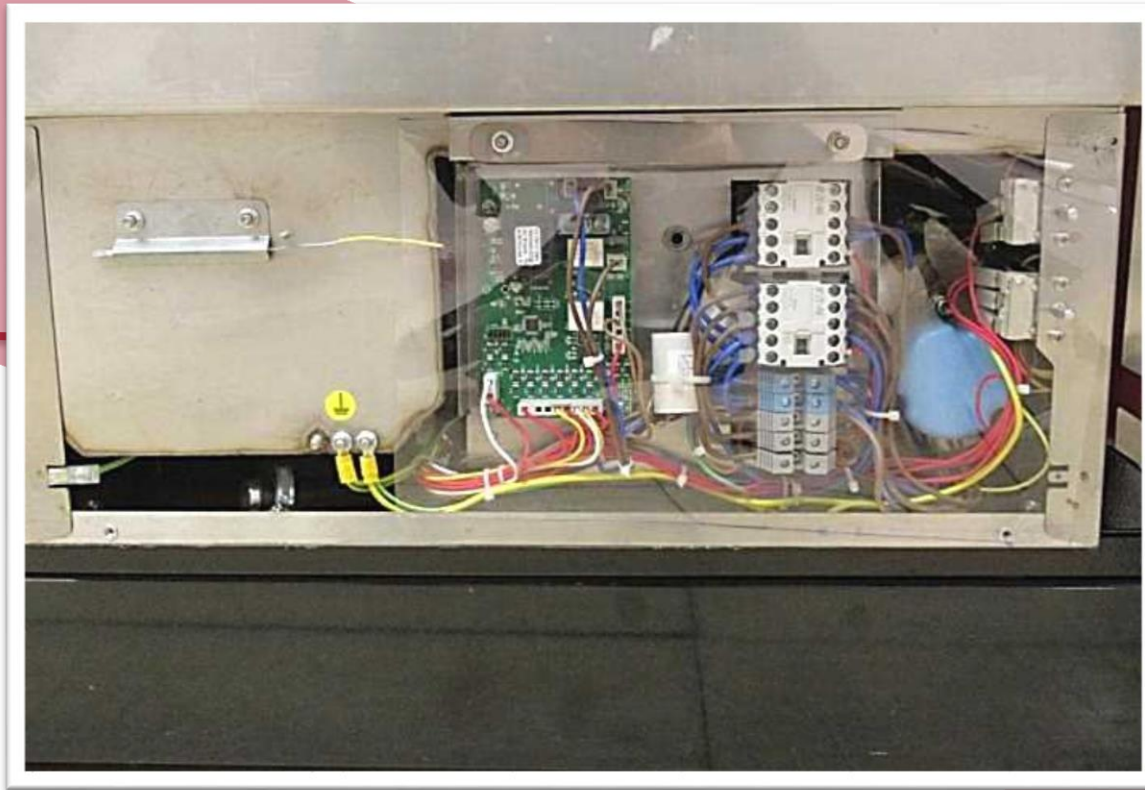
Washing tank filter for quick cleaning.

Body and chamber built of stainless steel.

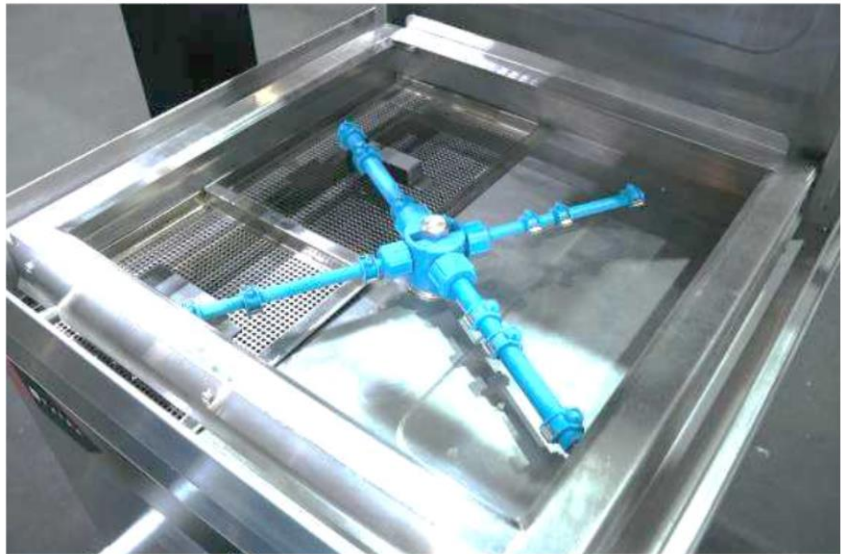
Reliable electromechanical control panel.



High-quality electromechanical and electronic components, high manufacturing standards.



Metal tank filters tightly fit to one another and completely prevent the ingress of large particles and cutlery to the heating elements and the drain hole.



Hood-type dishwashers



Selection of the washing cycle

START button

Washing cycle indicator

Heating indicator

Drain pump start program (optional)

Line connection indicator



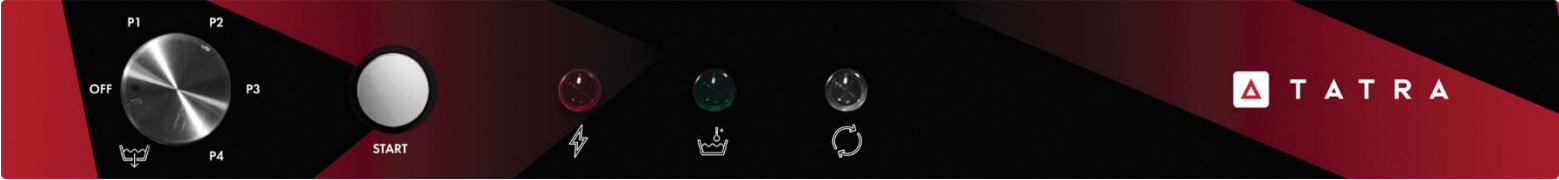
Hood-type dishwashers

Model	TW.H50 + DR	TW.H50 + DR + DD
Capacity (racks/h)		60
Hood lifting height (mm)		400
Rinse aid dispenser		+
Detergent dispenser	-	+
Drain pump		Option
Water consumption/cycle (l)		3
Washing temperature(°C)		55
Rinsing temperature(°C)		85
Tank volume (l)		45
Boiler volume (l)		7
Dimensions (mm)		690 x 861 x 1460
External dimensions when open (mm)		690 x 861 x 1910
Power (kW)		9.7
Voltage (V)		400
Weight (kg)		90
Included at standard		Dish rack, glass rack, cutlery container

Front loading dishwashers

Selection of the washing cycle

Line connection indicator



START button

Washing cycle indicator

Drain pump start program

Heating indicator

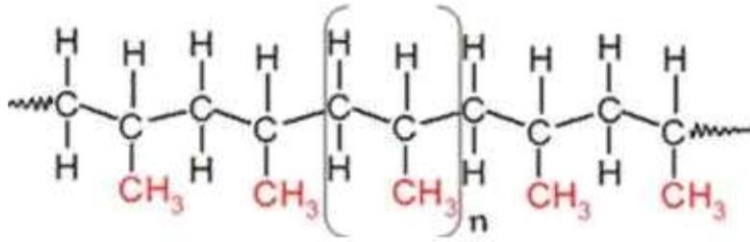


Front loading dishwashers

Model	TW.F50 + DR	TW.F50 + DR + DD
Capacity (racks/h)	60	
Loading opening height (mm)	380	
Rinse aid dispenser	+	
Detergent dispenser	-	+
Drain pump	+	
Water consumption/cycle (l)	2.7	
Washing temperature(°C)	55	
Rinsing temperature(°C)	85	
Tank volume (l)	14	
Boiler volume (l)	5.5	
Dimensions (mm)	585 x 618 x 815	
External dimensions when open (mm)	585 x 1008 x 815	
Power (kW)	5.2	
Voltage (V)	230/400	
Weight (kg)	55	
Included at standard	Dish rack, glass rack, cutlery container	



Dishwasher racks

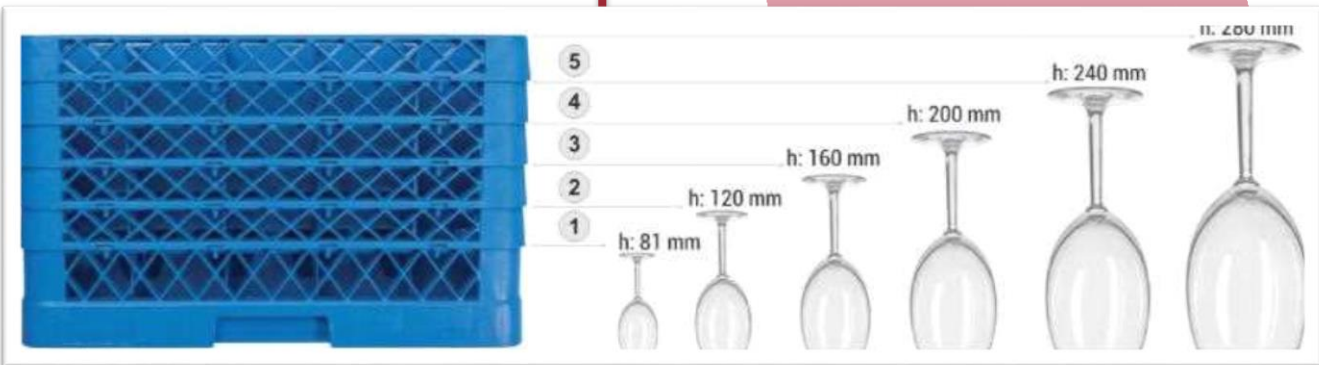


All racks are made of polypropylene copolymer. It is a lightweight, impact-resistant material with high chemical resistance and suitable for use at temperatures up to 100 °C without significant thermal expansion and softening. The material is resistant to abrasion and is not subject to cracking.



The design of the rack walls and bottom ensures maximum penetration of water jets during washing and high drying result.

Rack height can be increased with add-ons for high barware storage (glasses, tulips, snifters), as well as to protect fragile pieces during washing.



All 500x500 racks are stackable to optimize their storage and transportation.

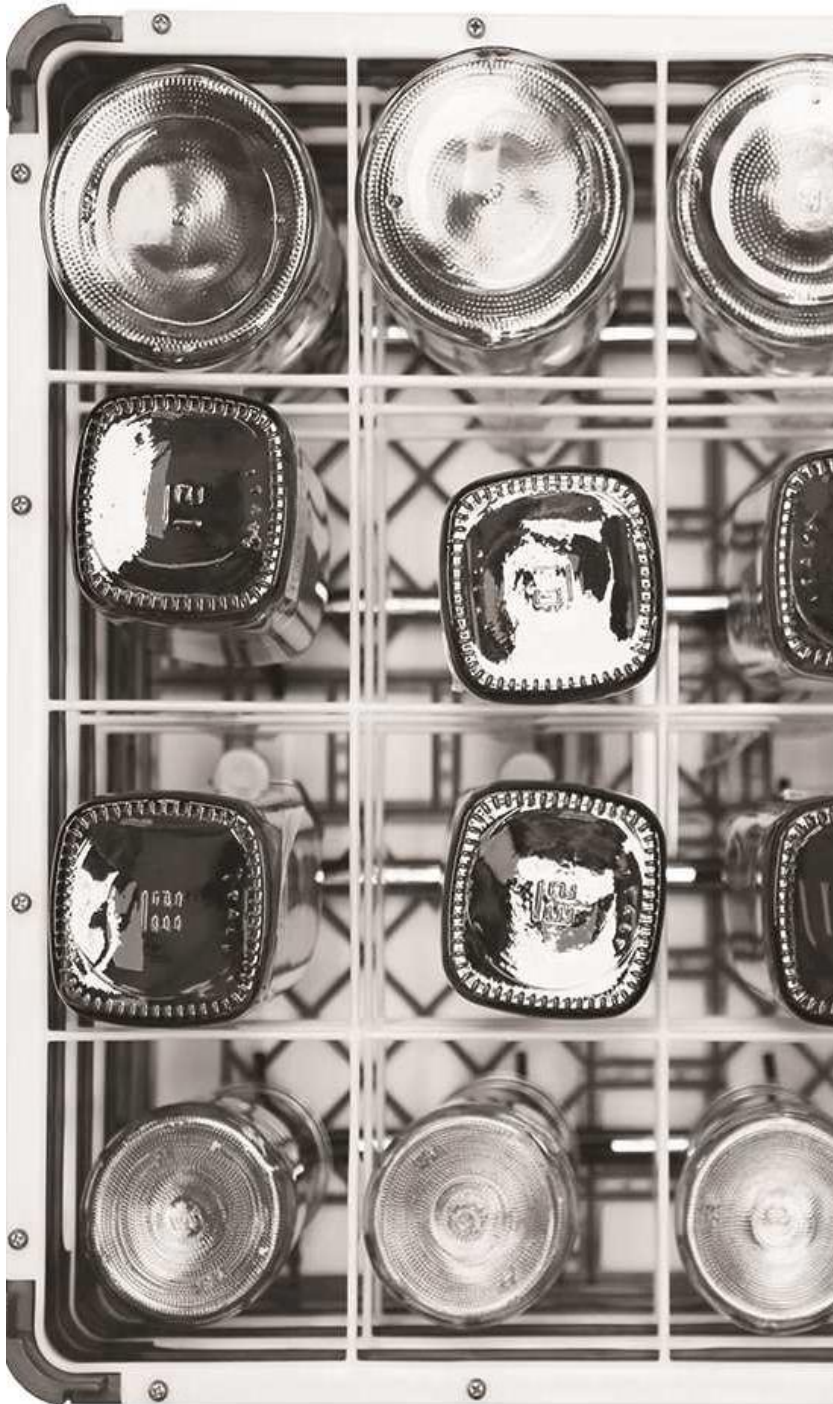




Model	TBP 520	TBT 59	TBC 5	TBC R	TBC 8
Dimensions(mm)	500 x 500 x 100			Ø110 x 125	450 x 193 x 184
Designation	for plates	for trays	for cutlery		
Capacity	18 pcs. Ø230 mm	9 pcs.	w/o separators		
Color	blue	beige	blue	gray	gray
Material	polypropylene				



Model	TBG 59	TBG 516	TBG 525	TBG 536	TBG 549	TBG 5
Dimensions (mm)	500 x 500 x 100					
Designation	for glasses					
Capacity	9 pcs. Ø150 mm	16 pcs. Ø113 mm	25 pcs. Ø 90 mm	36 pcs. Ø 74 mm	49 pcs. Ø 63 mm	Without separators
Add-on	TOE 59	TOE 516	TOE 525	TOE 536	TOE 549	TOE 5
Color	beige	gray	blue	green	red	blue
Material	polypropylene					





**Modular cooking line 700
series**

Modular cooking line

Price

High

Medium

LOW

Tecnoinox

Apach

Kogast

Abat

Tatra

Range

Trade-off

Comfort

Premium

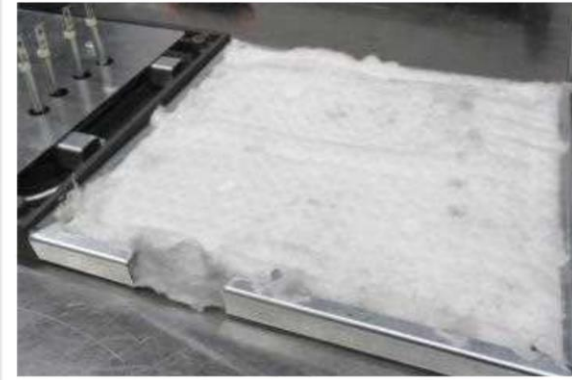






Tabletop steel is 2 mm thick. The increased thickness ensures greater structural strength under loads and corresponds to a higher class of equipment.

High-quality electromechanical components, heat-resistant wires and additional fiberglass insulation ensure uninterrupted operation of the for a long time.



Servicing on the front side.



Electrical range with low plates

Features

- Rapid heating of cast-iron plates to operation temperature.
- Adjustment of hot plate heating power with a 4-position switch (3 power levels).
- Removable stainless steel basin for excess liquid.
- **The intelligent hinged hotplates design ensures effortless access to inner components of the stove for maintenance.**



TER. 127

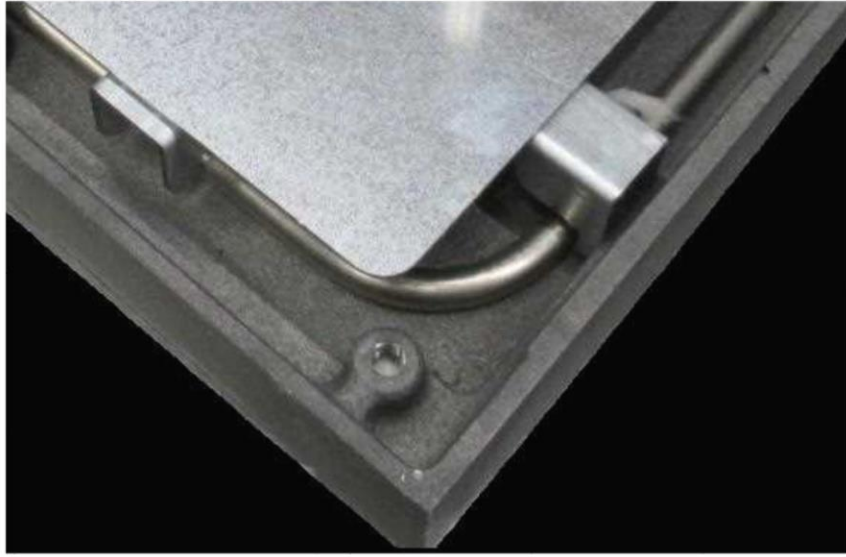


TER. 87



TER. 47





Hotplate thickness is 8 mm ensuring uniform heating of the entire surface with reduced risk of deformation. The service life of the hotplate is thus increased.

Hotplates with a tilting module for easy maintenance. During replacement hotplates are easy to install and level up.



The elaborate layout of heating elements allows to minimize power consumption and at the same time to cook large meals particularly in heavy pans.



Closed case packet-type switches prevent overheating of the contact groups. Heat-resistant wires and additional fiberglass insulation.

SPECIFICATION

Model	TER.47	TER.87	TER.127
Number of hotplates	2	4	6
Hotplates power (kW)	2 x 2.8	4 x 2.8	6 x 2.8
Hotplates dimensions (mm)	310 x 290		
Power (kW)	5.6	11.2	16.8
Voltage (V)	400		
Dimensions (mm)	400 x 760 x 380	800 x 760 x 380	1200 x 760 x 380
Weight (kg)	50	92	134

Induction cookers

Features

High efficiency. Energy consumption reduction by up to 50% compared to traditional cookers. The cookware is heated, not the hotplate.

Seven power modes: 1 100 W (pulse mode), 1500 W, 1900 W, 2300 W, 2700 W, 3100 W, 3500 W.

Independent power control of each hotplate.

The maximum hotplate load is 50 kg.

Effortless access to inner components of the induction cooker for maintenance. Easily detachable washable fat filter.



TIR. 127



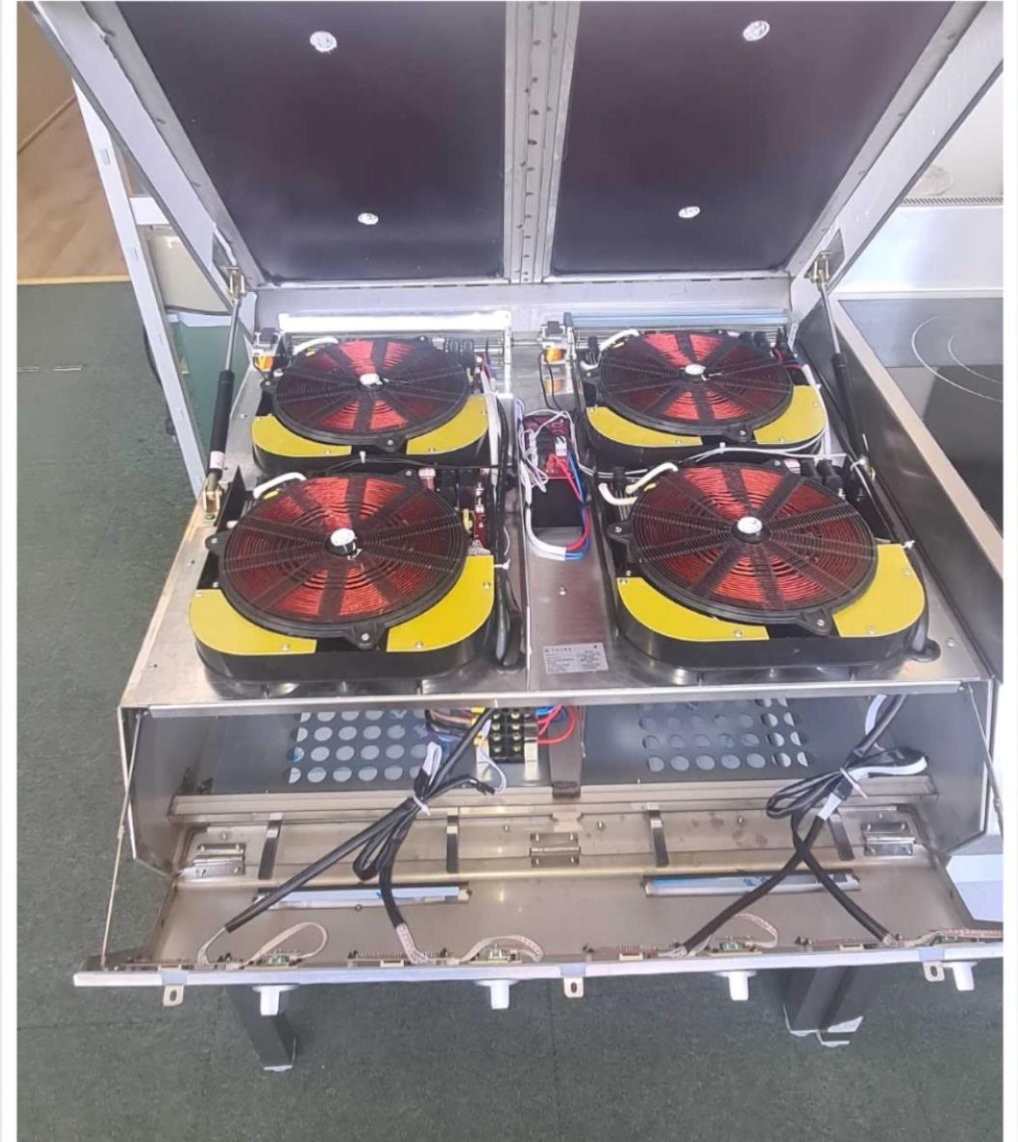
TIR. 87



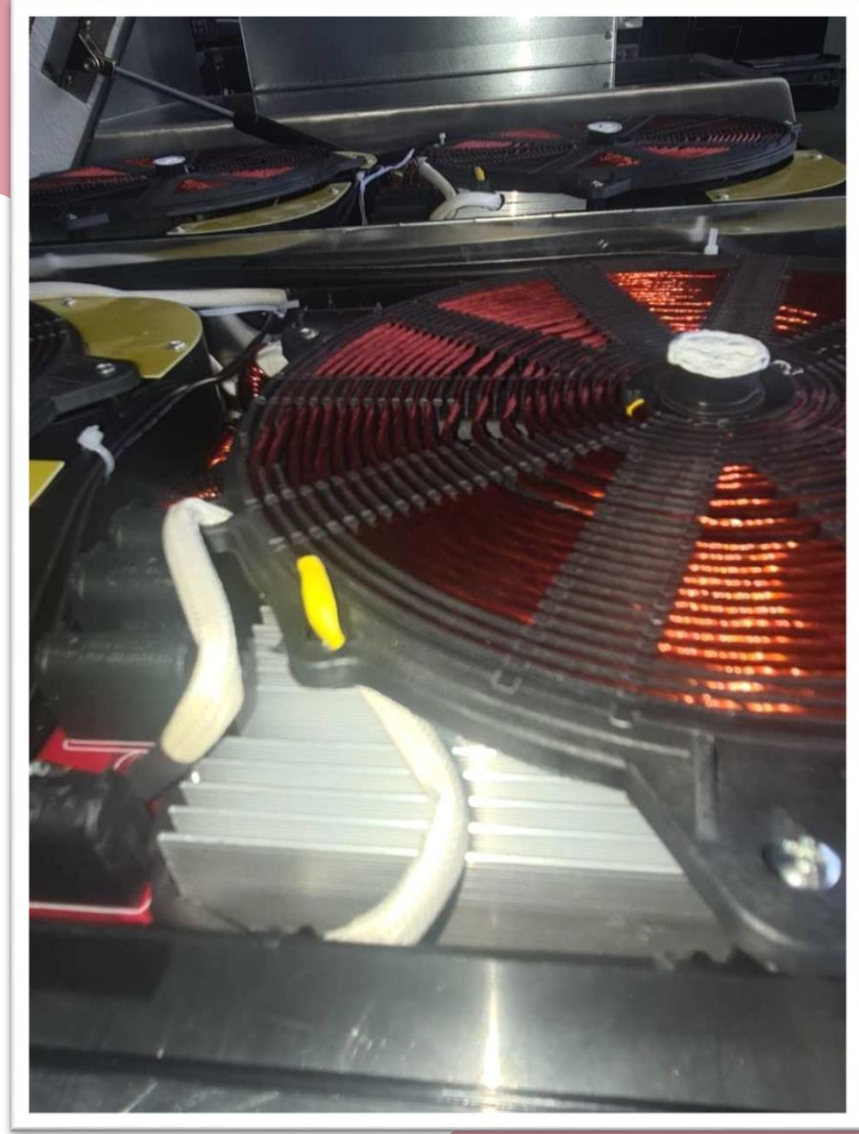
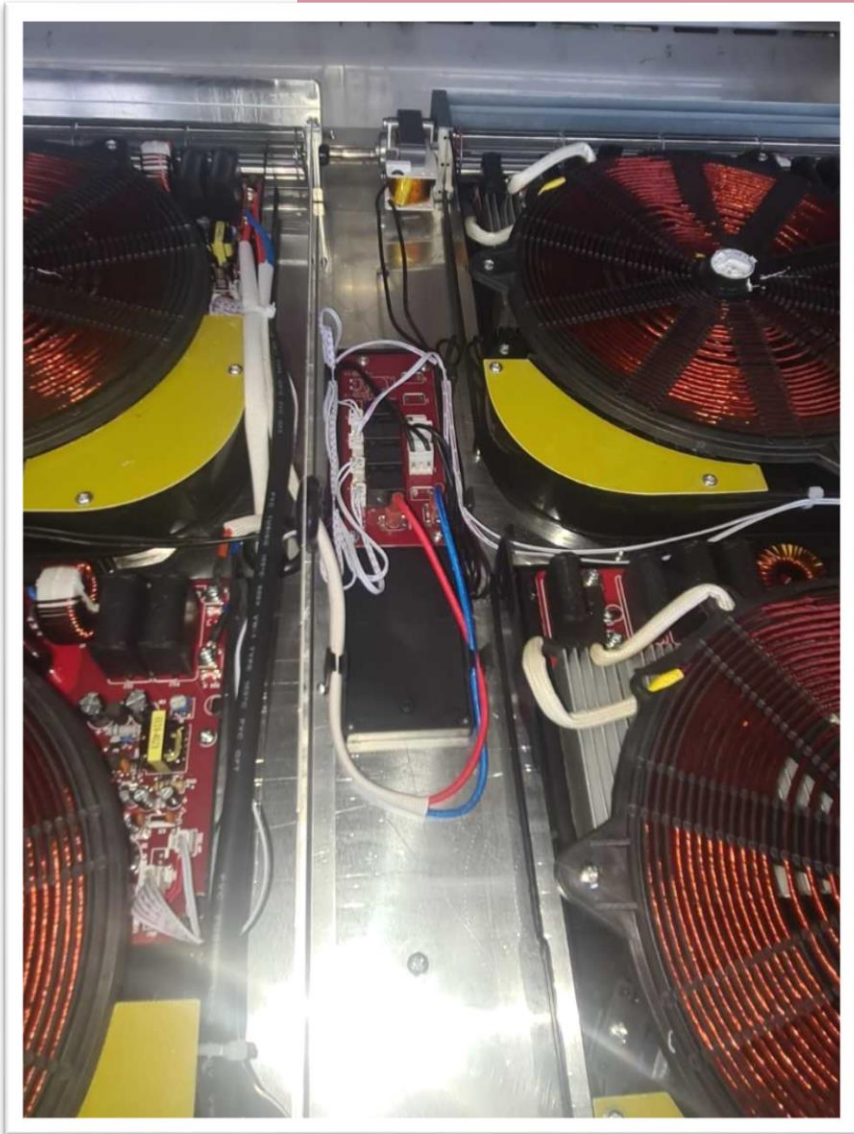
TIR. 47











SPECIFICATION

Model	TIR.47	TIR.87	TIR.127
Number of cooking zones	2	4	6
Cooking zone power (kW)	2 x 3.5	4 x 3.5	6 x 3.5
Minimal/maximum cookware diameter (mm)	120/260		
Power (kW)	7	14	21
Voltage (V)	400		
Dimensions (mm)	400 x 760 x 475	800 x 760 x 475	1200 x 760 x 475
Weight (kg)	27	47	70

Electric undercounter ovens

Features

- Three heating modes: top, bottom, top+bottom.
- Thermostat control of the set temperature.
- Easy cleaning of the stainless steel cooking chamber.
- The 800mm module can be combined with electrical range as well as with frytop and a deep fryer.



TEO.87



TEO.127





**Completed with a GN 2/1 grate,
guides at 3 different levels.
Hinges are locked in any position for
safe opening of the oven. Inner surface
made of stainless steel.**

SPECIFICATION

Model	TEO.87	TEO.127
Capacity	3 x GN 2/1	
GN 2/1 grids included	1	
Temperature (°C)	50-300	
Power (kW)	9	
Voltage (V)	400	
Dimensions (mm)	800 x 730 x 560	1200 x 730 x 560
Weight (kg)	70	80

Fry tops

Features

- Thermostat control of the set temperature.
- Independent temperature control of each heating zone (800mm models)
- Easy maintenance guaranteed with welded back-splash protective walls and a special grease collection drawer.



TET.47S



TET.47R



TET.87S



TET.87R



TET.87SR



The 20 mm thick heated surface of allows for uniform and extensive heating of the entire cooking area with precise control of the heating temperature.



The active heating area is about 85% due to the well thought out arrangement of heating elements ensuring the most uniform heating and maintaining the temperature of the frying surface.

SPECIFICATION

Model	TET.47S	TET.47R	TET.87S	TET.87R	TET.87SR
Frying surface	smooth	ribbed	smooth	ribbed	smooth + Ribbed
Frying top size (mm)	389 x 495 x 20		789 x 495 x 20		
Power (kW)	3.6		7.2		
Voltage (V)	400				
Dimensions (mm)	400 x 760 x 380		800 x 760 x 380		
Weight (kg)	55		96		

Pasta cookers

TEP.47

Features

Powerful heating elements built of stainless steel ensure fast water heating.

Thermostat control of the set temperature.

Safety thermostat to protect from overheating when the water tank is empty.

Integrated tap to add water.

Safe water drain tap.

Removal of foam formed during cooking through a special drain hole.

Stainless steel baskets with long service life.



Water supply connection allows for easy filling with water and the tap is located directly on the back wall of the tank. Water level control, an overflow tube.



No blocks of heating elements; all heating elements are placed separately, which allows to replace only the failed ones and ensures spare parts savings.

Long removable tube for convenient and safe water discharge. 6 baskets included.



SPECIFICATION

Model	TEP.47
Number of tanks	1
Tank volume (l)	10.5
Baskets included	6
Power (kW)	10.5
Voltage (V)	400
Dimensions (mm)	400 x 760 x 380
Weight (kg)	27

Deep fryers

Features

- Easy cleaning of the tank facilitated by tilting heating elements.
- Thermostat control of the set temperature.
- Safety thermostat to protect from overheating.
- Large cold zone allows to prolong oil use time without replacement.
- Drain tap for safe oil removal.
- Stainless steel frying baskets with a long service life.
- Basket lids included.



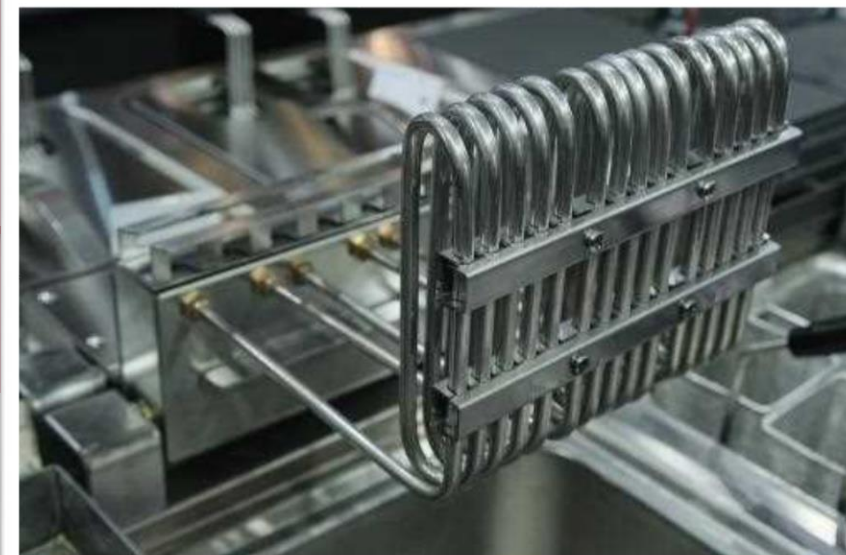
TEF.47



TEF.87



Elaborated design for heating elements group lifting and locking. A limit switch that prevents the heating elements turning on if they are not fixed in the operation position.



The temperature sensors are located inside a bowl preventing potential damage during washing.

Long tube for convenient and safe oil discharge.



SPECIFICATION

Model	TEF.47	TEF.87
Number of tanks	1	2
Tanks volume (l)	18	18+18
Baskets included	2	2+2
Power (kW)	10.5	21
Voltage (V)	400	
Dimensions (mm)	400 x 760 x 380	800 x 760 x 380
Weight (kg)	27	48

Braising pans

Features

- Manual tank lifting and lowering facilitated by an easy-to-use hand-wheel mechanism.
- Products are evenly cooked.
- Thermostat control of the set temperature.
- Integrated tap to add water.
- Easy-to-clean tank.
- Sealed, balanced lid minimizes steam and heat losses.

TEB.87



SPECIFICATION

Model	TEB.87
Volume (l)	50
Temperature (°C)	50-300
Power (kW)	9
Voltage (V)	400
Dimensions (mm)	800 x 760 x 935
Weight (kg)	120

Boiling pans

Features

- Indirect heating prevents product burning.
- Pressure gauge to control pressure inside the water-steam jacket.
- Pressure safety valve with a gauge.
- Integrated tap to add water.
- Easy cleaning of the tank.
- Quick removal of the final product through a tap.
- Sealed, balanced lid minimizes steam and heat losses.

TEK.87



SPECIFICATION

Model	TEK.87
Volume (l)	70
Power (kW)	12
Voltage (V)	400
Dimensions (mm)	800 x 760 x 910
Weight (kg)	98

A collage of fresh vegetables including onions, mushrooms, bell peppers, and leafy greens, overlaid with a red geometric shape. The text "Refrigeration equipment" is centered in white on the red background.

Refrigeration equipment

Features

Built-in refrigeration unit at the top.

Ventilated cooling.

Automatic defrosting for freezers.

Fan stops automatically when the door is opened.

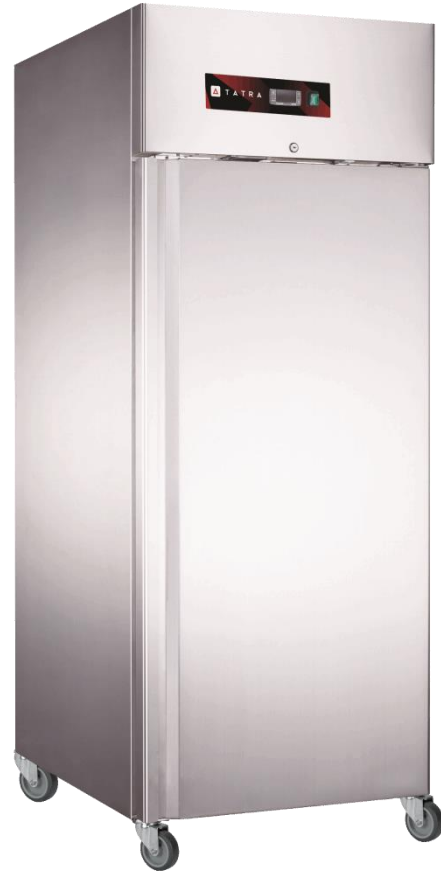
Lighting and lock are standard.

Reversible door for 650 liter models.

Casters for easy relocation of the unit. 2 casters with lock.

GN 2/1 standard shelves.

Possibility to use GN trays instead of shelves.



Quality means attention to detail

Highly efficient, powerful and durable compressor.

Environmentally friendly refrigerant R290.

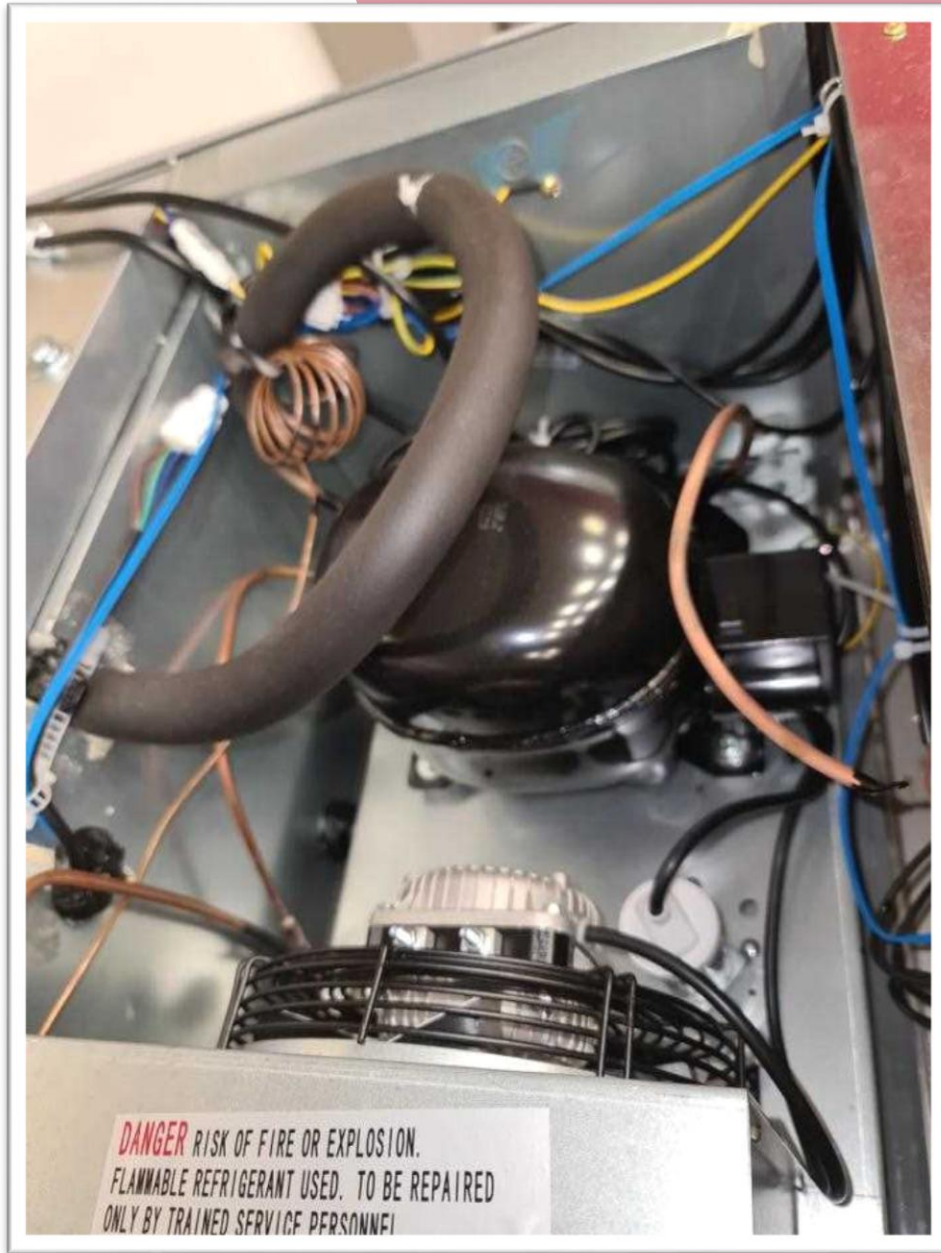
Body and chamber built of stainless steel.

High pressure injected 60 mm thick thermal insulation.

Tropical climate class.







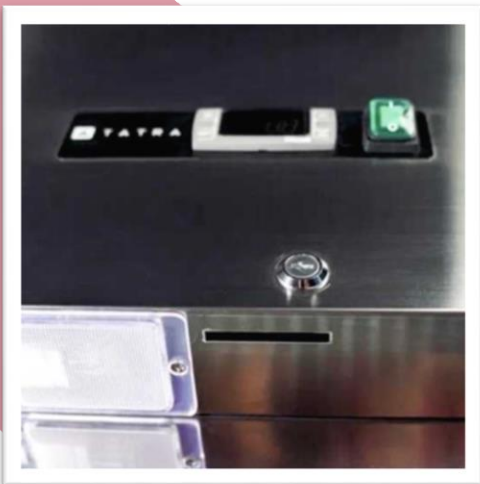


The monoblock design features a refrigeration unit placed at the top and outside the chamber. Thus, the full-size upper shelf allows for optimal arrangement of products. The dynamic cooling system ensures uniform distribution of cold air throughout the chamber, thereby providing effective cooling of products on all shelves.

Reinforced GN standard grid shelves are installed on guides and are powder coated. The guides placement height can be adjusted up/down. There are 22 levels with a distance of 55 mm. Maximum shelf load is 40 kg. Possibility to use GN trays instead of shelves (the trays are not included).

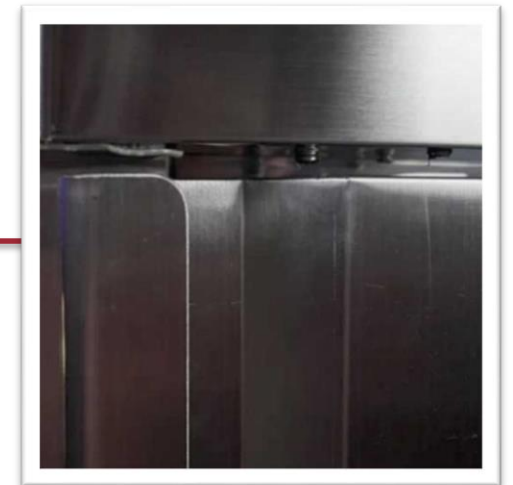


When the door is opened a microswitch automatically stops the fan and turns on the internal lighting. There's a lock to prevent unauthorized access to the insides of the chamber.



The unit body has no protruding parts. The condensate tray is located inside the housing. Cabinets can be installed close to the wall.

The profile shaped handle is part of the door adding appeal to the machine and ensuring maximum reliability and hygiene. The handle is neither glued nor screwed. It can't come off or become loose.



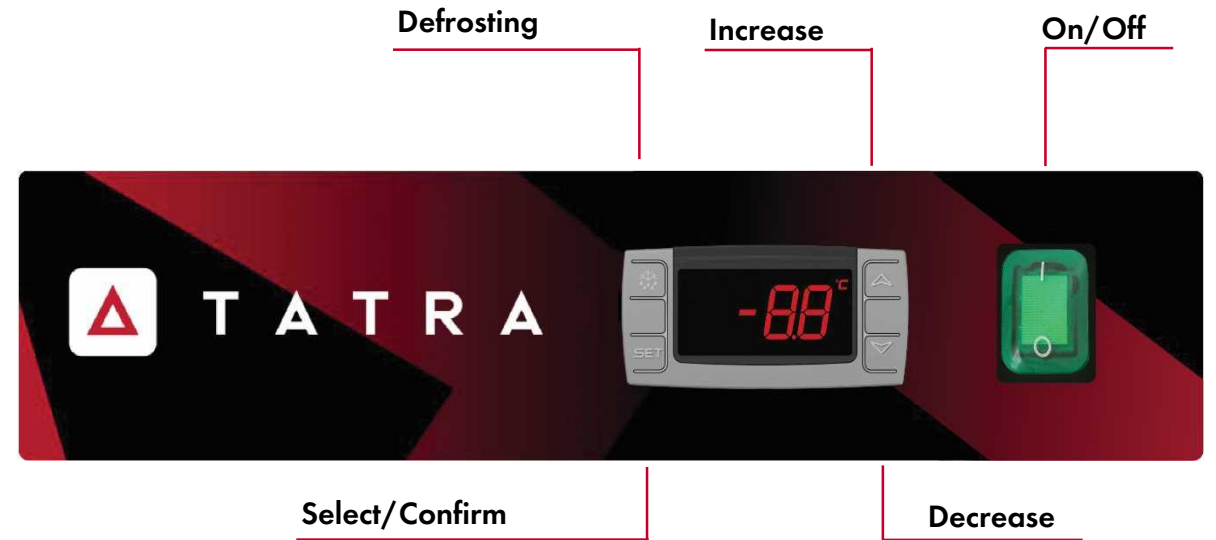
As standard there are 4 casters (two of which are equipped with a brake). This is a standard solution for a modern-day professional kitchen.

Refrigeration upright cabinets



Model	TRC700 TN	TRC1400 TN
Volume (l)	650	1300
Temperature (°C)	-2/+8	
Number of doors	1	2
Door type	blind	
Shelves included	3	6
Power (kW)	0.215	0.44
Voltage (V)	230	
Dimensions (mm)	740 x 830 x 2000	1480 x 830 x 2000
Weight (kg)	121	188

Low temperature refrigeration upright cabinets



Model	TRC700 BT	TRC1400 BT
Volume (l)	650	1300
Temperature (°C)	-18/-22	
Number of doors	1	2
Door type	blind	
Shelves included	3	6
Power (kW)	0.48	0.78
Voltage (V)	230	
Dimensions (mm)	740 x 830 x 2000	1480 x 830 x 2000
Weight (kg)	126	201



Immersion thermostats (softcookers)

Features

- | Sous Vide cooking of numerous meals.
- | A simple and easy-to-use control panel with a buttons with locking option.
- | A display to show the operating temperature and time.
- | A water circulation system to keep a set temperature at all volume of the basin.
- | A 72 hour timer.
- | Visual and audio error signaling.
- | Automatic restart in case of unplanned shutdown or power outages.
- | A clip for mounting on a container.
- | Carrying handle.

Quality means attention to detail



Operating temperature control with an accuracy of 0.1°C.

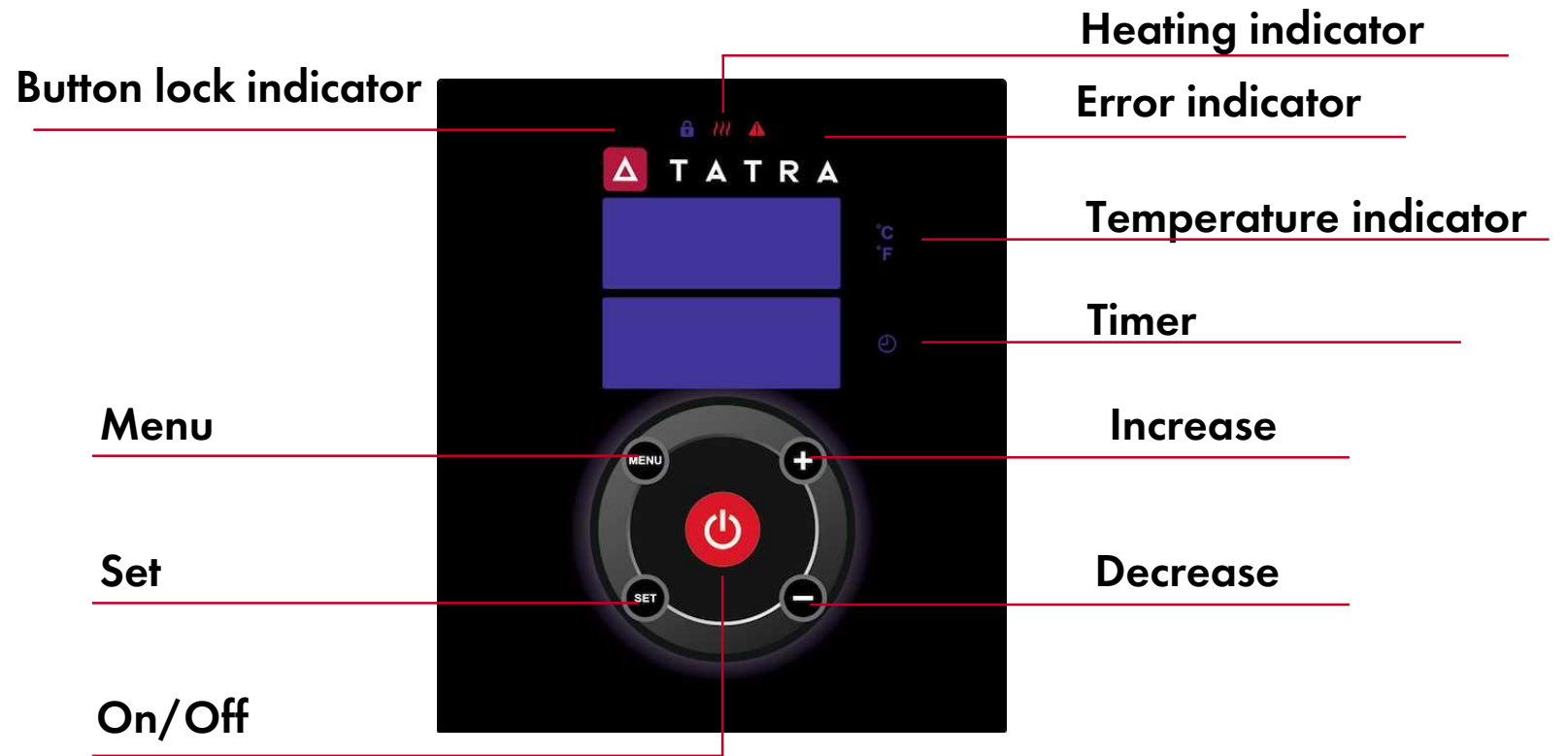
The front panel is protected from water splashes.

Float water level gauge that turns the device off when there is no water in the tank.

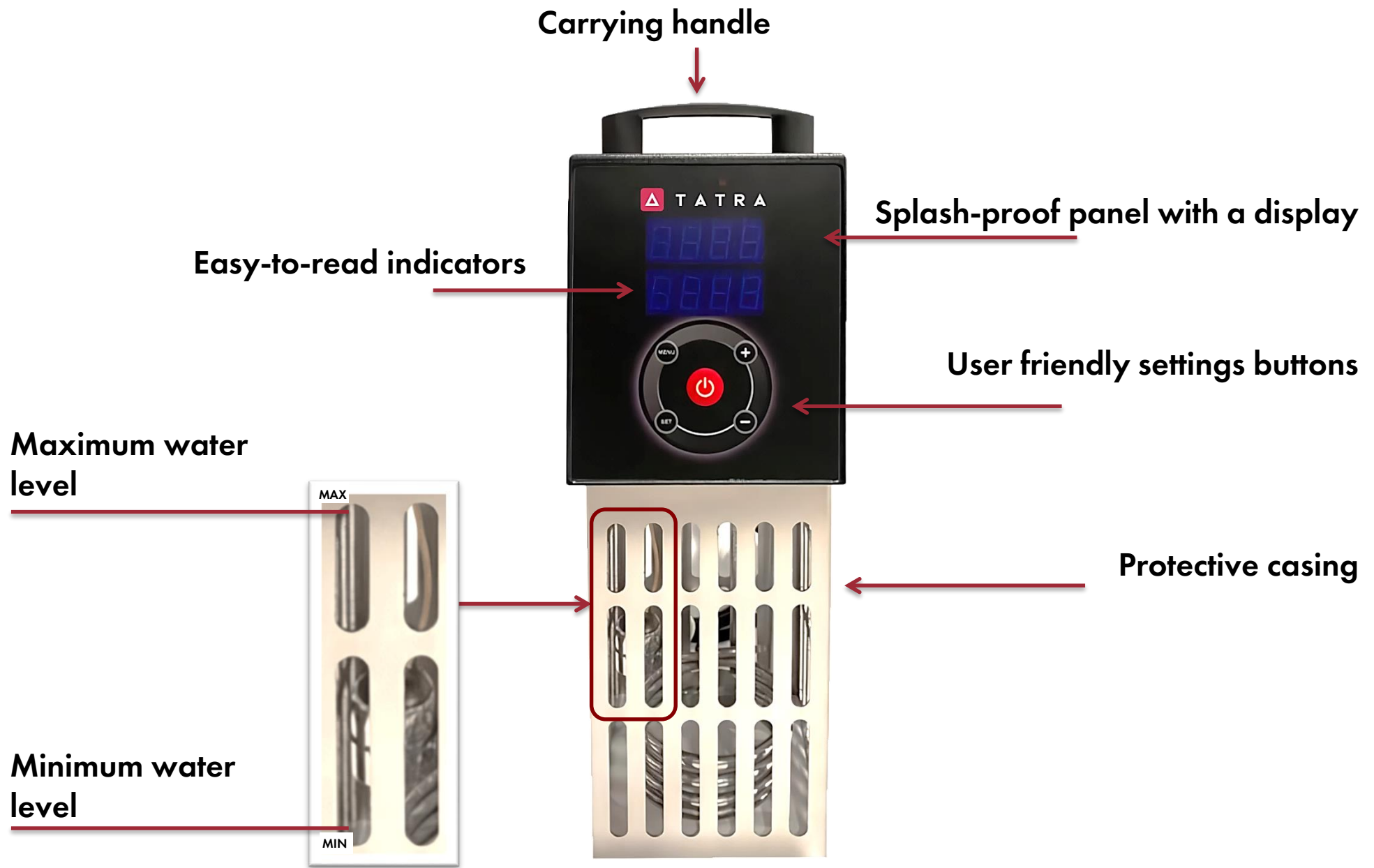
Safety thermostat to protect from overheating.

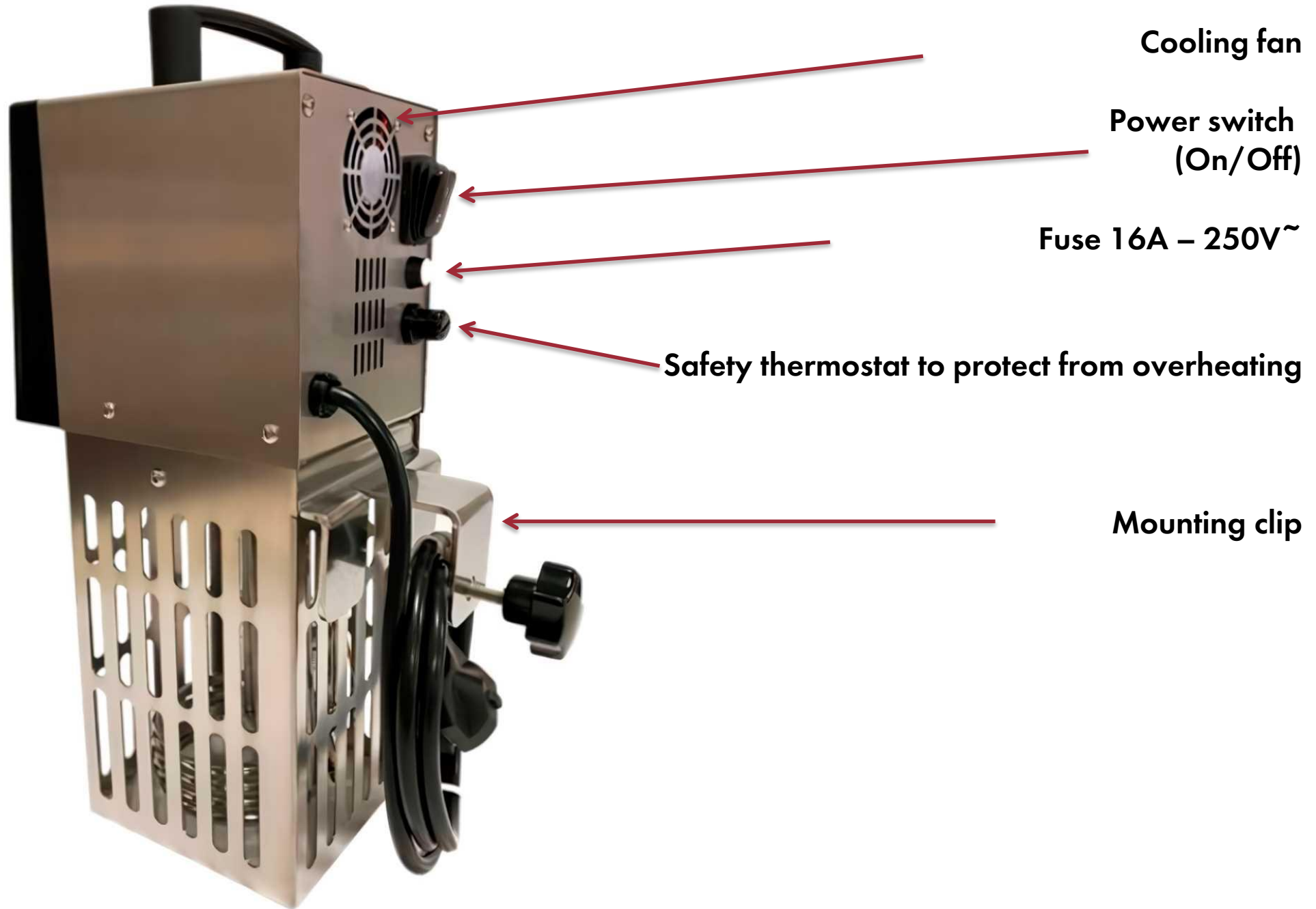
Body and protective casing of stainless steel.

Immersion thermostats



Model	TSV2
Temperature (°C)	10 - 95
Max volume (l)	50
Power (kW)	2
Voltage (V)	230
Dimensions (mm)	120 x 145 x 340
Weight (kg)	3.7





Cooling fan

**Power switch
(On/Off)**

Fuse 16A – 250V~

Safety thermostat to protect from overheating

Mounting clip





Pizza ovens

Price

Pizza ovens

High

Itpizza

Prismafood

GGF/XTS

Pizza Group

Apach



Tatra



Chinese companies



LOW

Range

Trade-off

Comfort

Premium

Pizza ovens

Features

Baking pizza in a mold, on an underlay or directly on a pizza stone.

Independent control of chamber top and bottom heating.

A thermometer to see the temperature inside the chamber.

Quality means attention to detail



Chamber made of anodized aluminum.

Door built of stainless steel.

Pizza stone 14 mm thick.



Heating temperature
of chamber top

Thermometer

Heating temperature
of chamber bottom

Lighting

TPO 4



TPO 44



SPECIFICATION

Model	TPO 4	TPO 44
Chamber dimensions (mm)	700 x 700 x 140	
Number of chambers	1	2
Maximum pizza diameter (mm)	350	
Pizza loading capacity (pcs.)	4	4 + 4
Temperature (°C)	85 - 450	
Thermometer	+	
Lighting	+	
Door type	with a sight window	
Power (kW)	5.05	10.1
Voltage (V)	400	
Dimensions (mm)	975 x 880 x 400	975 x 880 x 710
Weight (kg)	79	135



Heating temperature
of chamber top

Heating temperature
of chamber bottom

Lighting



TPO 1



TPO 11

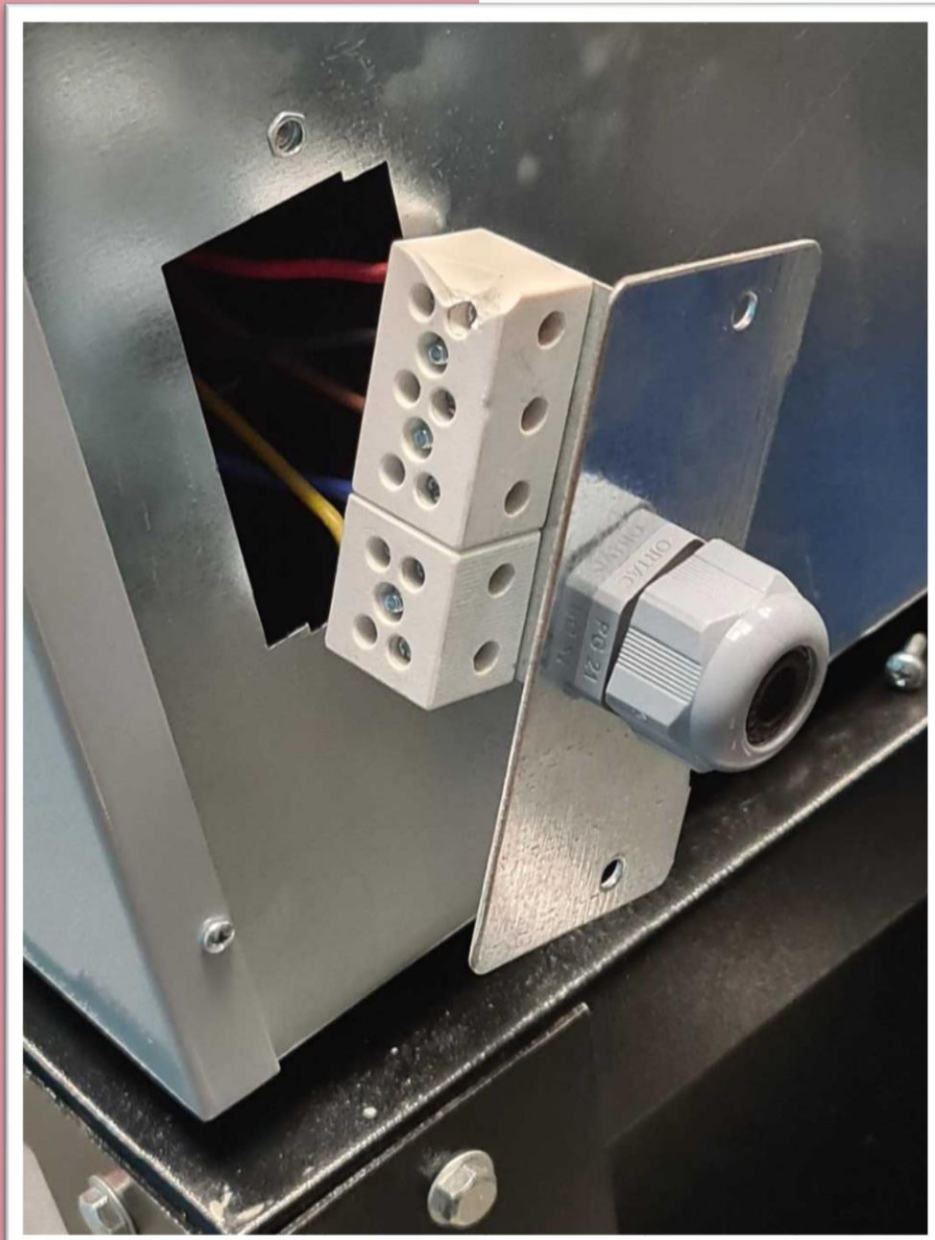
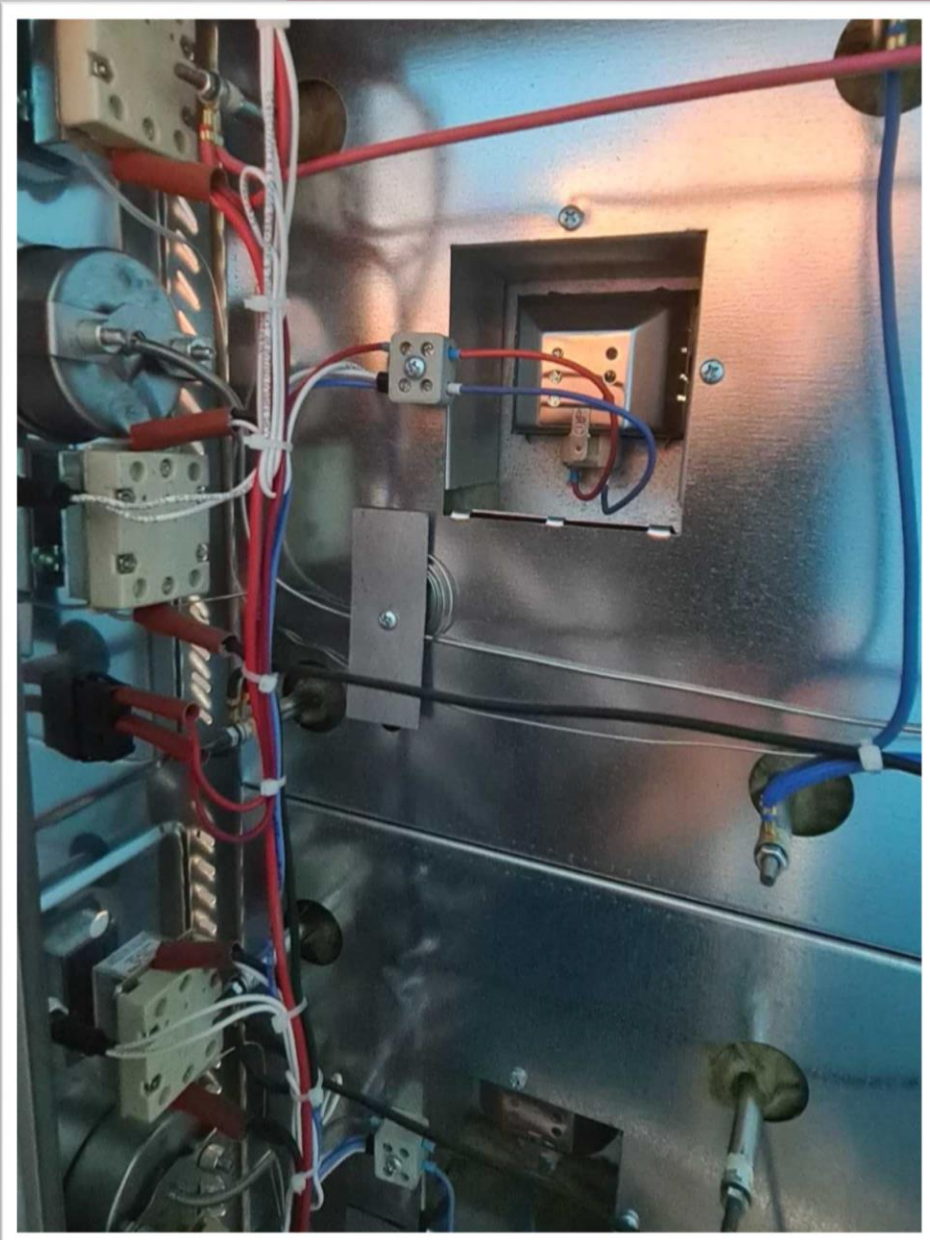


TPO 1 NW



TPO 11 NW





SPECIFICATION

Model	TPO 1	TPO 1 NW	TPO 11	TPO 11 NW
Chamber dimensions (mm)	410 x 410 x 110			
Number of chambers	1		2	
Maximum pizza diameter (mm)	400			
Pizza loading capacity (pcs.)	1		1 + 1	
Temperature (°C)	100 - 300			
Thermometer	-			
Lighting	+	-	+	-
Door type	with a sight window	blind	with a sight window	blind
Power (kW)	3.05	3	6.1	6
Voltage (V)	230		400	
Dimensions (mm)	580 x 570 x 265		580 x 570 x 455	
Weight (kg)	25	26	44	46

A stack of approximately 15 ice cubes is arranged in a pyramid-like structure. The top cube is the most prominent, with a thick layer of red liquid dripping down its sides. Other cubes in the stack also have varying amounts of red liquid on them. The background is a dark grey color with a large, semi-transparent red triangle pointing towards the top right. The text "Ice makers" is centered over the middle of the stack of ice cubes.

Ice makers

Quality means attention to detail

Unique water spraying system creates perfectly clear ice without air bubbles.

Ice storage bin with an antibacterial coating containing silver ions.

Body built of stainless steel.

Air cooling. A silent fan to cool the compressor and the evaporator.



Polyurethane thermal insulation ensures long-term storage of ice inside the bin.

Climate class T (+43°C).
High performance in any season.

Digital control panel to regulate water and energy consumption.

Easy-to-clean air filter.

Easily removable panels and the upper cover provide effortless access to inner components for maintenance.

Cube ice makers

Features

Production of gourmet ice cubes sized 31x35x31 mm, weighing 18 grams, for use in bars, hotels, restaurants.

Ice maker starts with a single green indicator button.

A multipurpose red indicator button switches on the ice maker cleaning mode, gives a malfunction signal or warn about ice bunker filling up.

Easy access to ice storage bin with a sliding door.





Model	TIM 2104C	TIM 2608C	TIM 3316C	TIM 3716C	TIM 4728C	TIM 5728C	TIM 6640C	TIM 8540C	TIM 9640C
Ice type	gourmet cubes								
Cooling type	air								
Production capacity (kg/day)*	21	26	33	37	47	57	66	85	96
Ice bin capacity (kg)	4	8	16	16	28	28	40	40	40
Refrigerant	R290								
Dimensions (mm)**	355 x 435 x 590	390 x 515 x 640	500 x 580 x 690	500 x 580 x 690	500 x 580 x 800	500 x 580 x 800	738 x 600 x 822	738 x 600 x 822	738 x 600 x 822
Power (kW)	0.3	0.35	0.47	0.52	0.55	0.55	0.78	1	1.1
Voltage (V)	230								
Weight (kg)	26	32	38	40	45	48	75	85	88

* at the surrounding air temperature +10°C and water temperature +10°C.

** Without legs.

Leg height: small: 10 mm, standard: 78 mm.

Cube ice makers with front ventilation.

Features

The front air ventilation allows for built-in options.

Production of gourmet ice cubes sized 31x35x31 mm, weighing 18 grams, for use in bars, hotels, restaurants.

Ice maker starts with a single green indicator button.

A multipurpose red indicator button switches on the ice maker cleaning mode, gives a malfunction signal or warn about ice bunker filling up.

Easy access to ice storage bin with a sliding door.





Model	TIM 3316CF	TIM 3716CF	TIM 4728CF	TIM 5728CF	TIM 6640CF	TIM 8540CF
Ice type	gourmet cubes					
Cooling type	air					
Production capacity (kg/day)*	33	37	47	57	66	85
Ice bin capacity (kg)	16	16	28	28	40	40
Refrigerant	R290					
Dimensions (mm)**	500 x 580 x 690	500 x 580 x 690	500 x 580 x 800	500 x 580 x 800	738 x 600 x 822	738 x 600 x 822
Power (kW)	0.51	0.56	0.59	0.59	0.84	1.07
Voltage (V)	230					
Weight (kg)	38	40	45	48	75	85

* at the surrounding air temperature +10°C and water temperature +10°C.

** Without legs.

Leg height: small: 10 mm, standard: 78 mm.

Granular ice makers

Features

Production of granular ice for use in bars, hotels, restaurants, supermarkets.

Ice maker starts with a single green indicator button.

A multipurpose red indicator button switches on the ice maker cleaning mode, gives a malfunction signal or warn about ice bin filling up.

Easy access to ice storage bin with a sliding door.





Model	TIM 8028G	TIM 12040G
Ice type	granular	
Cooling type	air	
Production capacity (kg/day)*	80	120
Ice bin capacity (kg)	28	40
Refrigerant	R290	
Dimensions (mm)**	500 x 680 x 800	738 x 700 x 822
Power (kW)	0.61	1.05
Voltage (V)	230	
Weight (kg)	45	85

* at the surrounding air temperature +10°C and water temperature +10°C.

** Without legs.

Leg height: small: 10 mm, standard: 78 mm.



Doner kebab machines

Price

Doner kebab machines

High

Fimar



Ozti



Inoksan



Medium

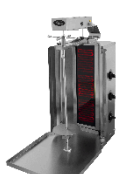
Tatra



Atesy



Grill Master



Sikom



LOW

Chinese companies



Trade-off

Comfort

Premium

Range

Features

Infrared heating.

Independent control of each heating zone.

Two heating power modes for each zone.

Skewer rotation control: manually or assisted by top/bottom motor.

Support of skewer rotation in both directions.

The skewer can be moved towards or away from the heating elements (except for the bottom motor models, where the body is movable), to set the frying conditions according to the amount of meat.

Heating of the meat tray for models with motor placed at the bottom.



Quality means attention to detail

Body built of stainless steel.

Heat-resistant glass (glass-ceramics) protects the heating elements and facilitates cleaning.

Powerful heating elements enable high production capacity.

Simple and reliable operation.



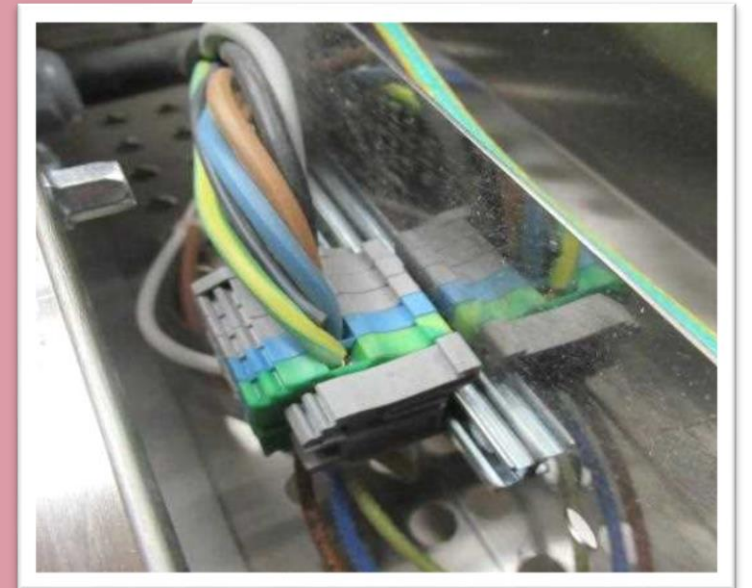
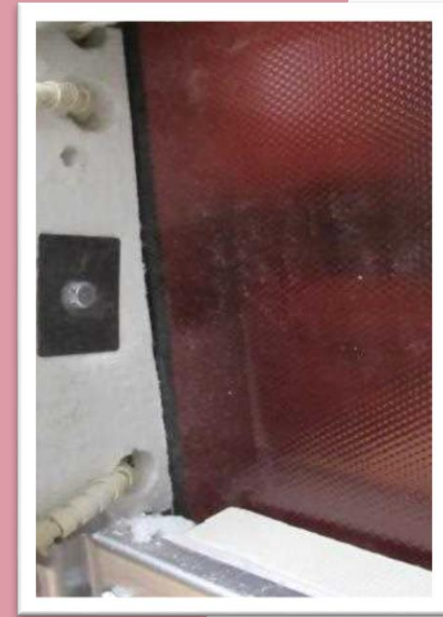
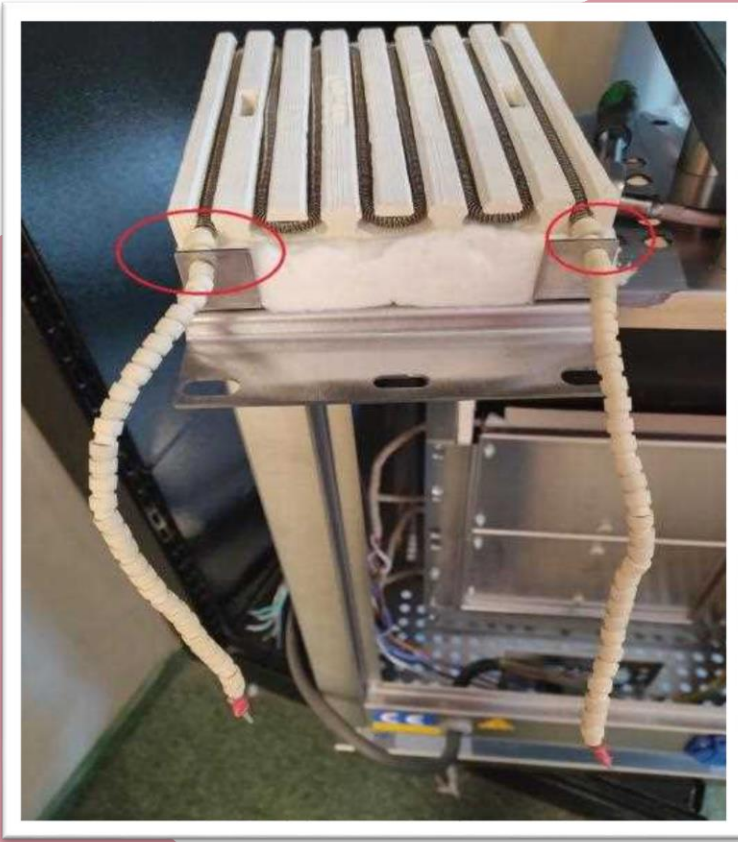
Знакомьтесь —

TATRA

Прочное, надежное оборудование
в комфортном ценовом сегменте.
Сделано для России.



TATRA



Top-grade arrangement of spirals inside a ceramic module. Complete insulation of the heating elements contributes to targeted heat supply and minimal wear. Special-purpose high durability glass-ceramic. Thermally insulated wires, components made in Europe.

Doner kebab machines without motor

TDM E 3M



TDM E 4M



TDM E 5M



SPECIFICATION

Model	TDM E 3M	TDM E 4M	TDM E 5M
Number of heating zones	3	4	5
Max meat load (kg)	40	60	80
Power (kW)	4.8	6.4	8
Voltage (V)	400		
Dimensions (mm)	630 x 750 x 822	630 x 750 x 989	630 x 750 x 1156
Weight (kg)	35	40	45

Doner kebab machines with top motor

TDM E 3T



TDM E 4T



TDM E 5T



SPECIFICATION

Model	TDM E 3T	TDM E 4T	TDM E 5T
Number of heating zones	3	4	5
Max meat load (kg)	40	60	80
Power (kW)	4.8	6.4	8
Voltage (V)	400		
Dimensions (mm)	630 x 824 x 973	630 x 824 x 1140	630 x 824 x 1307
Weight (kg)	38	43	49

Doner kebab grills with bottom motor

**TDM E 3B
TDM E 3BW***



**TDM E 4B
TDM E 4BW***



**TDM E 5B
TDM E 5BW***



* machines with a heated meat tray

SPECIFICATION

Model	TDM E 3B	TDM E 4B	TDM E 5B
Number of heating zones	3	4	5
Max meat load (kg)	40	60	80
Power (kW)	4.8	6.4	8
Voltage (V)	400		
Dimensions (mm)	545 x 690 x 951	545 x 690 x 1118	545 x 690 x 1285
Weight (kg)	45	51	57

SPECIFICATION

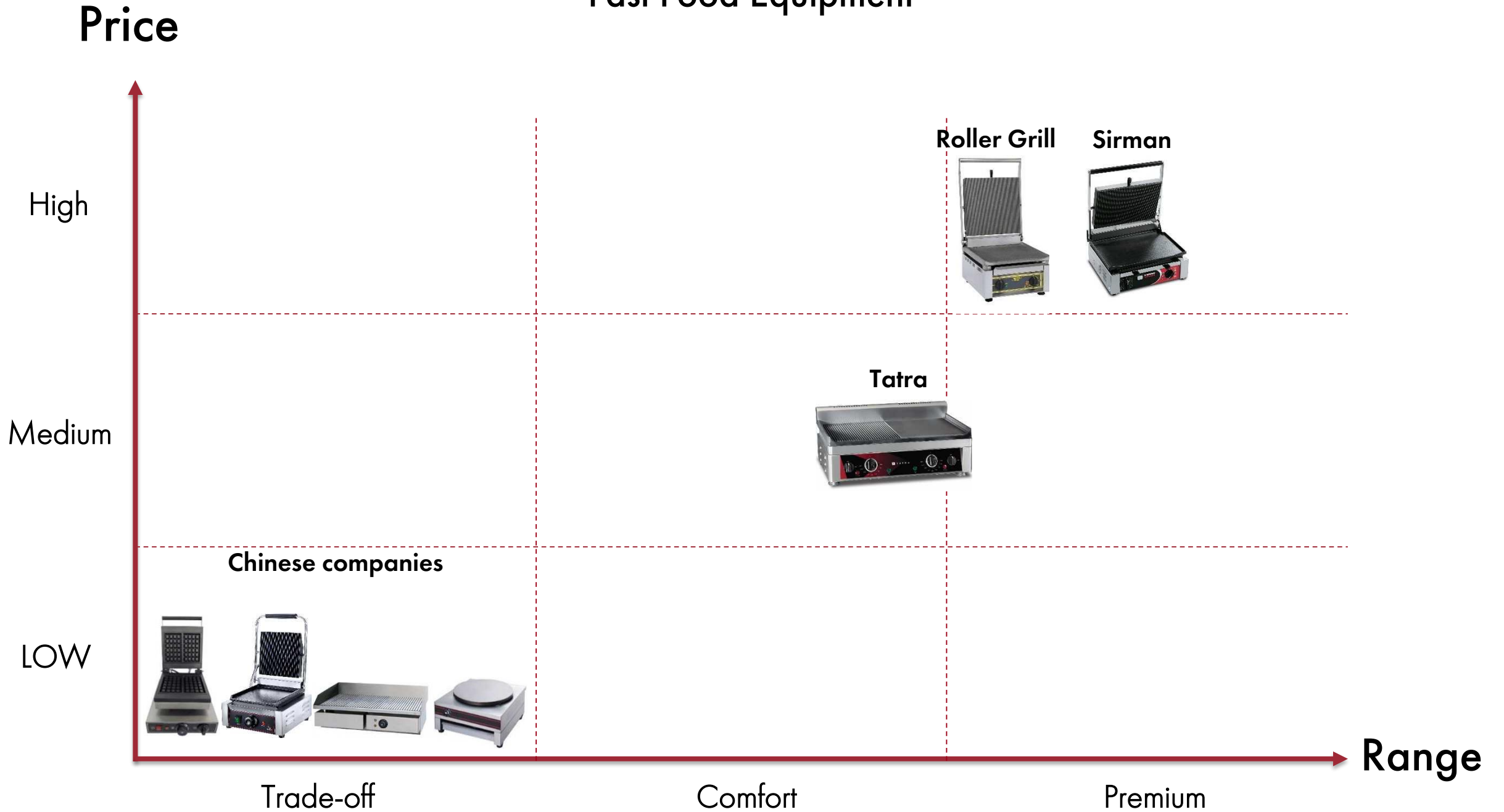
Model	TDM E 3BW	TDM E 4BW	TDM E 5BW
Number of heating zones	3	4	5
Max meat load (kg)	40	60	80
Power (kW)	4.8	6.4	8
Voltage (V)	400		
Dimensions (mm)	545 x 690 x 951	545 x 690 x 1118	545 x 690 x 1285
Weight (kg)	45	51	57

machines with a heated meat tray



Fast Food Equipment

Fast Food Equipment



Price

High

Medium

LOW

Chinese companies

Trade-off

Comfort

Premium

Range

Roller Grill

Sirman

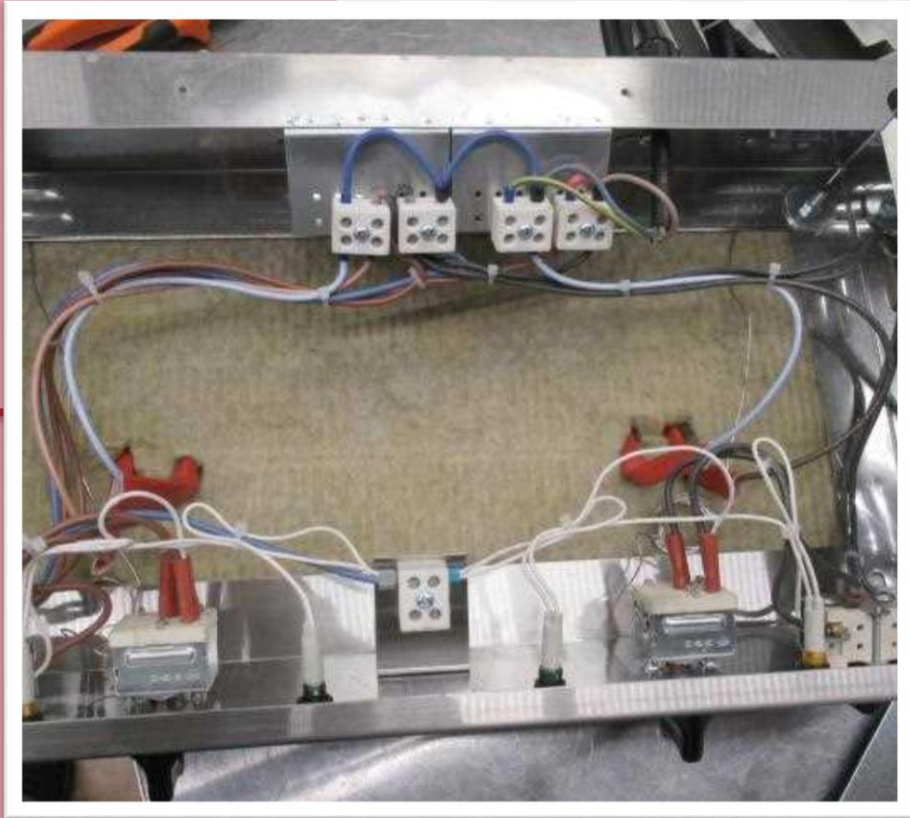
Tatra





Housing made of stainless steel, ensuring resilience at high thermal loading without risk of structural deformation. Extra high manufacturing quality and metal treatment add significant appeal to the outward appearance, which is an important factor for an open kitchen, and ensure convenient and safe operation. All parts of the body are rounded, there are no sharp edges or abrupt features.

The use of electromechanical parts from leading European manufacturers, mature design and special thermal insulation of the components guarantee accurate maintenance of the set temperature, as well as a long-term fail-safe service life.

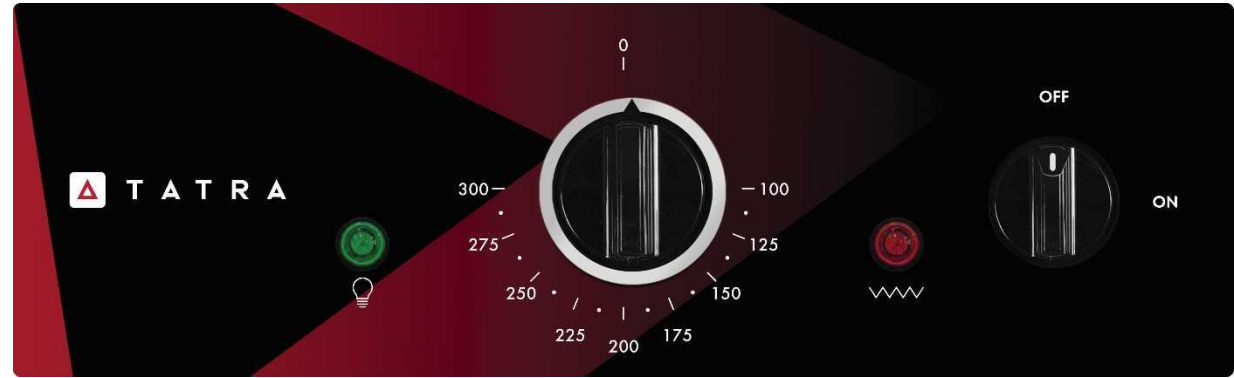


Crepe makers

Features

Baking of 400mm crepes.

Teflon coating protects the product from burning during baking.



Heating indicator

Heat regulator

On/Off

Power indicator

TCM R 40



TCM S 40



TCM S 40 D





The round heating element completely covers the baking surface ensuring the utmost uniform heat distribution.

High-quality Teflon coating does not wear off nor peel off during prolonged use (in case use instructions are followed). Completed with a wooden dough spreader and a spatula for crepes flipping.



SPECIFICATION

Model	TCM R 40	TCM S 40	TCM S 40 D
Number of heating zones	1		2
Temperature (°C)	50 - 300		
Power (kW)	3		3+3
Voltage (V)	230		
Dimensions (mm)	400 x 400 x 180	450 x 530 x 256	900 x 530 x 256
Weight (kg)	15	22	41

Waffle makers with interchangeable cooking plates

Features

- Interchangeable cooking plates: when purchasing this waffle maker, you don't limit yourself to one waffle shape.
- Variety of cooking plates for different waffle shapes.



Heat regulator On/Off

Heating indicator

Power indicator





**Gelato
(cast iron)**



**Amore
(cast iron)**



**Bruxelles (cast
iron)**



**Waffelino
(Teflon coated
cast iron)**



**American
(cast iron)**



**Tiamo
(cast iron)**

SPECIFICATION

Model	TWI 1	TWI 2
Number of heating zones	1	2
Temperature (°C)	50 - 300	
Power (kW)	2.2	2.2+2.2
Voltage (V)	230	
Dimensions (mm)	300 x 440 x 320	600 x 440 x 320
Weight (kg)	12	23

Waffle makers with fixed cooking plates



TWI 1 AMERICAN



TWI 1 AMORE



TWI 1 BRUXELLES



TWI 1 GELATO



TWI 1 CLASSICO



TWI 1 TIAMO



TWI 1 WAFFELINO

SPECIFICATION

Model	TWI 1 CLASSICO	TWI 1 AMERICAN	TWI 1 AMORE	TWI 1 BRUXELLES	TWI 1 GELATO	TWI 1 TIAMO	TWI 1 WAFFELINO
Number of heating zones	1						
Temperature (°C)	50 - 300						
Waffle form	classic	round	heart	Brussels	for cones	heart	cone
Waffle size	100 x 170 x 15	Ø 160 x 15	Ø 210 x 15	102 x 165 x 26	230 x 230	132 x 125 x 24	230 x 60 x 24
Number of waffles per plate (pcs.)	2	1	1	2	1	4	3
Power (kW)	2.2						
Voltage (V)	230						
Dimensions (mm)	290 x 440 x 320	300 x 440 x 320					
Weight (kg)	20	16	16	21	16	23	26

Waffle makers with fixed cooking plates

TWI 2 AMERICAN



TWI 2 AMORE



TWI 2 BRUXELLES



TWI 2 WAFFELINO



TWI 2 CLASSICO



TWI 2 GELATO



TWI 2 TIAMO



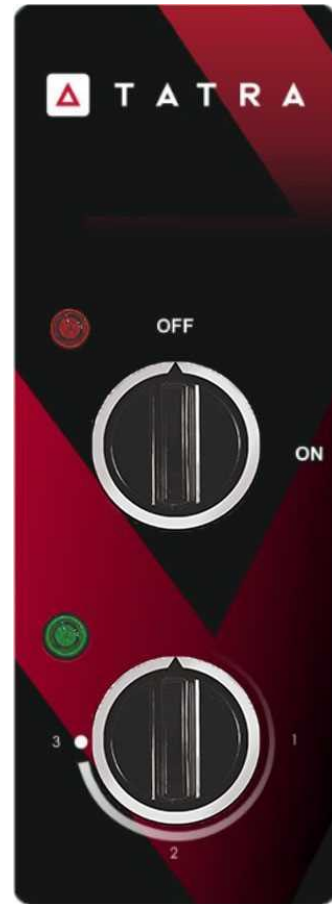
SPECIFICATION

Model	TWI 2 CLASSICO	TWI 2 AMERICAN	TWI 2 AMORE	TWI 2 BRUXELLES	TWI 2 GELATO	TWI 2 TIAMO	TWI 2 WAFFELINO
Number of heating zones	2						
Temperature (°C)	50 - 300						
Waffle form	classic	round	heart	brussels	for cones	heart	cone
Waffle size	100 x 170 x 15	Ø 160 x 15	Ø 210 x 15	102 x 165 x 26	230 x 230	132 x 125 x 24	230 x 60 x 24
Number of waffles per plate (pcs.)	2	1	1	2	1	4	3
Power (kW)	2.2 + 2.2						
Voltage (V)	230						
Dimensions (mm)	580 x 440 x 320	600 x 440 x 320					
Weight (kg)	38	30	30	40	30	44	30

Conveyor toasters

Features

- Toasting sliced bread on a stainless steel conveyor with one movement speed.
- Three heating power modes.
- Front or back unloading of toasts.
- Crumb tray.
- Bread tray.



On/Off

Heating power



Model	TTC 1
Power (kW)	2.2
Voltage (V)	230
Dimensions (mm)	480 x 670 x 440
Weight (kg)	23

Salamanders

Features

Cooking and warming-up of meals with indirect heating.

Fixed upper part with heating elements.

3 levels of guides to install a removable grid.

A tray to collect dripping fat and crumbs.



Heating power
(right and left zones)



Model	TSG 43	TSG 72
Internal dimensions (mm)	430 x 360 x 270	720 x 360 x 270
Power (kW)	2.2	2.2 + 2.2
Voltage (V)	230	
Dimensions (mm)	610 x 370 x 400	890 x 370 x 400
Weight (kg)	17	23

Water grilles

Features

The fat dripping off the product during cooking gets into water, thus burning or smoking is prevented.

The water evaporating from the tank makes the meals more delicate.

Seven heating power modes.

Manual filling of water to the tank.

Integrated tap to drain water.



Quality means attention to detail

Ergonomic design.

Grid built of stainless steel.

Automatic power supply switching off when the grid is raised.

Body built of stainless steel.



Model	TWG 2735	TWG 4635
Grid size (mm)	270 x 345	445 x 345
Power (kW)	2.7	4.5
Voltage (V)	230	400
Dimensions (mm)	400 x 600 x 445	600 x 600 x 445
Weight (kg)	36	53

Griddle plates

Features

- Independent control of each heating zone.
- Cast iron plates facilitate uniform product cooking.
- Heating to working temperature in about 10 minutes.
- Fat collection tray.



Heat regulator

On/Off

Heating
indicator

Power
indicator

The correct location of the heating elements and thick cast-iron plates (10 mm) exclude "inactive" zones: the surface is heated evenly over the entire area.



SPECIFICATION

Model	TGP 5224 R	TGP 5224 R+S	TGP 5224 S	TGP 6845 R+S	TGP 6845 S
Plate size (mm)	520 x 240			680 x 450	
Number of heating zones	2				
Surface type	ribbed	ribbed + smooth	smooth	ribbed + smooth	smooth
Temperature (°C)	50 - 300				
Power (kW)	2.2			2.5 + 2.5	
Voltage (V)	230				
Dimensions (mm)	540 x 350 x 240			700 x 525 x 210	
Weight (kg)	17	18	19	39	38

Contact grills

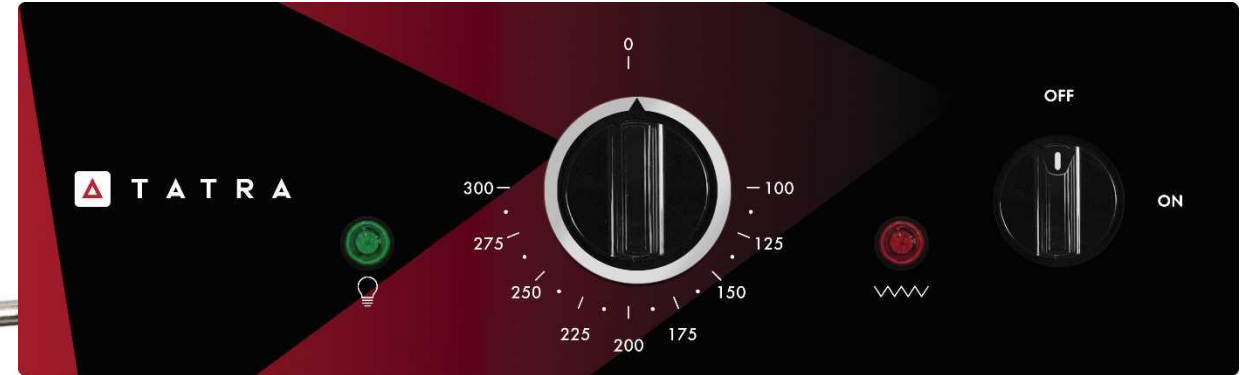
Features

- Independent control of each heating zone.
- Cast iron plates facilitate uniform product frying.
- Heating to working temperature in about 15 min.
- Fat collection tray.



Heating indicator

On/Off



Heat regulator

Power indicator



An elaborated arrangement for locking the top panel allows to set it in any position.

Intelligent location of the heating elements ensure uniform heating over the entire area.



High-quality springs and insulation of connecting wires.



Model	TCG 2525 RR	TCG 2525 RS	TCG 2525 SS	TCG 3627 RR	TCG 3627 RS	TCG 3627 SS	TCG 4527 RR	TCG 4527 RR DT*	TCG 4527 RS	TCG 4527 RS DT*	TCG 4527 SS
Number of heating zones	1										
Heating zone size (mm)	250 x 250			360 x 270			450 x 270				
Surface type	upper – ribbed lower - ribbed	upper – ribbed lower - smooth	upper - smooth lower - smooth	upper – ribbed lower - ribbed	upper – ribbed lower - smooth	upper -smooth lower - smooth	upper – ribbed lower - ribbed	upper – ribbed lower - ribbed	upper – ribbed lower - smooth	upper – ribbed lower - smooth	upper – smooth lower - smooth
Temperature (°C)	50 - 300										
Power (kW)	1.75			2.5			3				
Voltage (V)	230										
Dimensions (mm)	290 x 440 x 300			410 x 500 x 300			510 x 500 x 300				
Weight (kg)	18	19	20	27	28	29	32	32	33	33	35

*the model with independent temperature control of the upper and lower plates



Model	TCG 3627 RR RR	TCG 3627 RR RS	TCG 3627 RR SS	TCG 3627 RS RS	TCG 3627 SS SS	TCG 5224 R R R+R	TCG 5224 R R R+S	TCG 5224 R R S+S
Number of heating zones	2							
Heating zone size (mm)	2 x 360 x 270					520 x 240 (single lower plate)		
Surface type	1 heating zone: upper – ribbed lower – ribbed 2 heating zone: upper – ribbed lower – ribbed	1 heating zone: upper – ribbed lower – ribbed 2 heating zone: upper – ribbed lower – smooth	1 heating zone: upper – ribbed lower – ribbed 2 heating zone: upper – smooth lower – smooth	1 heating zone: upper – ribbed lower – smooth 2 heating zone: upper – ribbed lower – smooth	1 heating zone: upper – smooth lower – smooth 2 heating zone: upper – smooth lower – smooth	1 upper – ribbed 2 upper – ribbed single lower – ribbed	1 upper – ribbed 2 upper – ribbed single lower – ribbed+ smooth	1 upper – ribbed 2 upper – ribbed single lower – smooth
Temperature (°C)	50 - 300							
Power (kW)	2.5 + 2.5					3.5		
Voltage (V)	230							
Dimensions (mm)	820 x 500 x 300					560 x 440 x 300		
Weight (kg)	55	56	55	59	61	32	33	34



 tatra.center