



CATALOGUE 2014



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## COMPANY

MOVILFRIT is a family company that in 2012 celebrated 50 years of consolidation into the sector of equipment for catering and communities.

MOVILFRIT has bet from the beginning for the production of high quality, innovative technology and the latest design trends.

MOVILFRIT through the years has established and consolidated objectives such as trust and professionalism on the relationship with suppliers and customers, a high-level customer service, and an effective and quick technical assistance.

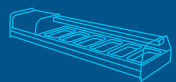
MOVILFRIT has its main production and its logistic center in Barcelona and another logistic warehouse in Sevilla.

It has a large network of branches throughout the Spanish territory, and a rising number of agents throughout the world.

MOVILFRIT contributes to the sustainability and respect of the environment; hence it has great interest in proper use of waste, recycling and reuse of materials and a good management of natural resource consumption.







## TECHNICAL SPECIFICATIONS

### ONIX

- Exterior decoration of clack anodized aluminium profile
- Stamped tray prepared for GN1/3 height 40mm
- Insulation by free CFC's polyurethane 30mm thick with density 40kg/m<sup>3</sup>
- Curved tempered glass and hinged for easy cleaning
- Temperature sets by digital electronic control
- Sliding doors high resistance
- Sealed compressor with ventilated condenser subtropicalised
- Operating temperature +1°C to +6°C
- System LED strip lightning



### ONIX 2 FLOORS

- Exterior decoration of clack anodized aluminium profile
- Stamped tray prepared for GN1/3 height 40mm
- Insulation by free CFC's polyurethane 30mm thick with density 40kg/m<sup>3</sup>
- Curved tempered glass and hinged for easy cleaning
- Temperature sets by digital electronic control
- Sliding doors high resistance
- Sealed compressor with ventilated condenser subtropicalised
- Operating temperature +1°C to +6°C
- System LED strip lightning
- Second floor not chilled



## ■ ONIX

CODE	MODEL	DIMENSIONS (MM)			POWER	CONSUMPTION	RANGE	VOLTAGE	GN 1/3-40	NET WEIGHT	COOLANT
		L	P	H							
306900	ONIX 4 BLACK	1146	390	224	95	253	+1°C - +6°C	230	4	24	R-134a
306901	ONIX 4 WHITE	1146	390	224	95	253	+1°C - +6°C	230	4	24	R-134a
306902	ONIX 4 RED	1146	390	224	95	253	+1°C - +6°C	230	4	24	R-134a
306903	ONIX 6 BLACK	1487	390	224	160	322	+1°C - +6°C	230	6	34	R-134a
306904	ONIX 6 WHITE	1487	390	224	160	322	+1°C - +6°C	230	6	34	R-134a
306905	ONIX 6 RED	1487	390	224	160	322	+1°C - +6°C	230	6	34	R-134a
306906	ONIX 8 BLACK	1826	390	224	160	322	+1°C - +6°C	230	8	40	R-134a
306907	ONIX 8 WHITE	1826	390	224	160	322	+1°C - +6°C	230	8	40	R-134a
306908	ONIX 8 RED	1826	390	224	160	322	+1°C - +6°C	230	8	40	R-134a

## ■ ONIX 2 FLOORS

CODE	MODEL	DIMENSIONS (MM)			POWER	CONSUMPTION	RANGE	VOLTAGE	GN 1/3-40	NET WEIGHT	COOLANT
		L	P	H							
306920	ONIX 6 2 FLOORS BLACK	1487	390	330	160	322	+1°C - +6°C	230	6	43	R-134a
306921	ONIX 6 2 FLOORS WHITE	1487	390	330	160	322	+1°C - +6°C	230	6	43	R-134a
306922	ONIX 6 2 FLOORS RED	1487	390	330	160	322	+1°C - +6°C	230	6	43	R-134a
306923	ONIX 8 2 FLOORS BLACK	1826	390	330	160	322	+1°C - +6°C	230	8	51	R-134a
306924	ONIX 8 2 FLOORS WHITE	1826	390	330	160	322	+1°C - +6°C	230	8	51	R-134a
306925	ONIX 8 2 FLOORS RED	1826	390	330	160	322	+1°C - +6°C	230	8	51	R-134a

## ONIX COLD PLATE

- Exterior decoration of black anodized aluminium profile
- Stamped tray in stainless steel AISI 304
- Insulation by free CFC's polyurethane 30mm thick with density 40kg/m<sup>3</sup>
- Curved tempered glass and hinged for easy cleaning
- Temperature sets by digital electronic control
- Sliding doors high resistance
- Sealed compressor with ventilated condenser subropicalised
- Operating temperature +1°C to +6°C
- System LED strip lightning



ONIX 4 COLD PLATE RED

## ONIX REMOTE

- Exterior decoration of black anodized aluminium profile
- Stamped tray prepared for GN1/3 height 40mm
- Stamped tray in stainless steel AISI 304
- Insulation by free CFC's polyurethane 30mm thick with density 40kg/m<sup>3</sup>
- Curved tempered glass and hinged for easy cleaning
- Temperature sets by digital electronic control
- Sliding doors high resistance
- Sealed compressor with ventilated condenser subropicalised
- Operating temperature +1°C to +6°C
- System LED strip lightning
- Adjustable supports



ONIX R6 2 FLOORS

## ■ ONIX COLD PLATE

CODE	MODEL	DIMENSIONS (MM)			POWER W	CONSUMPTION W	RANGE	VOLTAGE V	NET WEIGHT KG	COOLANT
		L	P	H						
306937	ONIX 4 COLD PLATE BLACK	1146	390	224	95	253	+1°C - +6°C	230	20	R-134a
306938	ONIX 4 COLD PLATE WHITE	1146	390	224	95	253	+1°C - +6°C	230	20	R-134a
306939	ONIX 4 COLD PLATE RED	1146	390	224	95	253	+1°C - +6°C	230	20	R-134a
306911	ONIX 6 COLD PLATE BLACK	1487	390	224	95	253	+1°C - +6°C	230	30	R-134a
306912	ONIX 6 COLD PLATE WHITE	1487	390	224	95	253	+1°C - +6°C	230	30	R-134a
306913	ONIX 6 COLD PLATE RED	1487	390	224	95	253	+1°C - +6°C	230	30	R-134a
306914	ONIX 8 COLD PLATE BLACK	1826	390	224	95	253	+1°C - +6°C	230	36	R-134a
306915	ONIX 8 COLD PLATE WHITE	1826	390	224	95	253	+1°C - +6°C	230	36	R-134a
306916	ONIX 8 COLD PLATE RED	1826	390	224	95	253	+1°C - +6°C	230	36	R-134a

## ■ ONIX REMOTE

CODE	MODEL	DIMENSIONS (MM)			POWER W	CONSUMPTION W	RANGE	VOLTAGE V	GN 1/3-40	NET WEIGHT KG	COOLANT
		L	P	H							
306909	ONIX R6	1146	390	224	160	322	+1°C - +6°C	230	6	32	R-134a
306910	ONIX R8	1487	390	224	160	322	+1°C - +6°C	230	8	35	R-134a
306926	ONIX R6 2 FLOORS	1146	390	330	160	322	+1°C - +6°C	230	6	38	R-134a
306927	ONIX R8 2 FLOORS	1487	390	330	160	322	+1°C - +6°C	230	8	45	R-134a
306918	ONIX R6 COLD PLATE	1146	390	224	224	322	+1°C - +6°C	230	-	28	R-134a
306919	ONIX R8 COLD PLATE	1487	390	224	224	322	+1°C - +6°C	230	-	33	R-134a



## ONIX SUSHI

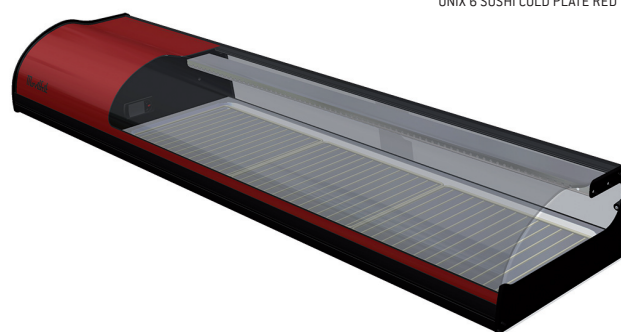
- Exterior decoration of clack anodized aluminium profile
- Stamped tray prepared for GN1/3 height 40mm
- Insulation by free CFC's polyurethane 30mm thick with density 40kg/m<sup>3</sup>
- Curved tempered glass and hinged for easy cleaning
- Temperature sets by digital electronic control
- Sliding doors high resistance
- Sealed compressor with ventilated condenser subtropicalised
- Operating temperature +1°C to +6°C
- System LED strip lightning
- Double cool with top and bottom for the most demanding food, like sushi



ONIX 6 SUSHI WHITE

## ONIX SUSHI COLD PLATE

- Exterior decoration of clack anodized aluminium profile
- Stamped tray prepared for GN1/3 height 40mm
- Insulation by free CFC's polyurethane 30mm thick with density 40kg/m<sup>3</sup>
- Curved tempered glass and hinged for easy cleaning
- Temperature sets by digital electronic control
- Sliding doors high resistance
- Sealed compressor with ventilated condenser subtropicalised
- Operating temperature +1°C to +6°C
- System LED strip lightning
- Double cool with top and bottom for the most demanding food, like sushi



ONIX 6 SUSHI COLD PLATE RED

## ■ ONIX SUSHI

CODE	MODEL	DIMENSIONS (MM)			POWER	CONSUMPTION	RANGE	VOLTAGE	GN 1/3-40	NET WEIGHT	COOLANT
		L	P	H							
306928	ONIX 6 SUSHI BLACK	1487	390	224	160	322	+1°C - +6°C	230	6	36	R-134a
306929	ONIX 6 SUSHI WHITE	1487	390	224	160	322	+1°C - +6°C	230	6	36	R-134a
306930	ONIX 6 SUSHI RED	1487	390	224	160	322	+1°C - +6°C	230	6	36	R-134a
306931	ONIX 8 SUSHI BLACK	1826	390	224	160	322	+1°C - +6°C	230	8	42	R-134a
306932	ONIX 8 SUSHI WHITE	1826	390	224	160	322	+1°C - +6°C	230	8	42	R-134a
306933	ONIX 8 SUSHI RED	1826	390	224	160	322	+1°C - +6°C	230	8	42	R-134a

## ■ ONIX SUSHI COLD PLATE

CODE	MODEL	DIMENSIONS (MM)			POWER	CONSUMPTION	RANGE	VOLTAGE	NET WEIGHT	COOLANT
		L	P	H						
306958	ONIX 4 SUSHI COLD PLATE BLACK	1146	390	224	95	253	1°C - 6°C	230	20	R-134a
306959	ONIX 4 SUSHI COLD PLATE WHITE	1146	390	224	95	253	1°C - 6°C	230	20	R-134a
306960	ONIX 4 SUSHI COLD PLATE RED	1146	390	224	95	253	1°C - 6°C	230	20	R-134a
306952	ONIX 6 SUSHI COLD PLATE BLACK	1487	390	224	95	253	1°C - 6°C	230	30	R-134a
306953	ONIX 6 SUSHI COLD PLATE WHITE	1487	390	224	95	253	1°C - 6°C	230	30	R-134a
306954	ONIX 6 SUSHI COLD PLATE RED	1487	390	224	95	253	1°C - 6°C	230	30	R-134a
306955	ONIX 8 SUSHI COLD PLATE BLACK	1828	390	224	95	253	1°C - 6°C	230	36	R-134a
306956	ONIX 8 SUSHI COLD PLATE WHITE	1828	390	224	95	253	1°C - 6°C	230	36	R-134a
306957	ONIX 8 SUSHI COLD PLATE RED	1828	390	224	95	253	1°C - 6°C	230	36	R-134a

## ONIX HOT

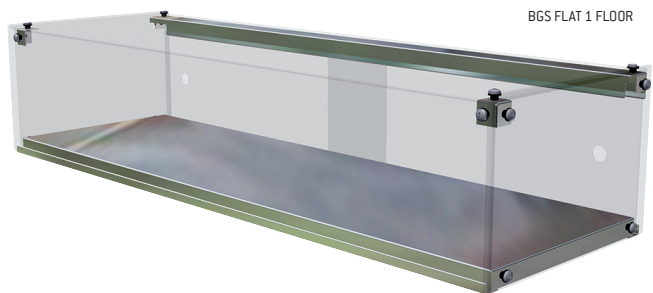
- Exterior decoration of black anodized aluminium profile
- Stamped tray prepared for GN1/3 height 40mm
- Insulation by free CFC's polyurethane 30mm thick with density 40kg/m<sup>3</sup>
- Curved tempered glass and hinged for easy cleaning
- Temperature sets by manual control
- Sliding doors high resistance
- Operating temperature +30°C to +90°C
- System LED strip lightning
- Adjustable supports
- Easy emptying of water
- Water drain



ONIX 6 HOT

## ONIX NEUTRAL BGS

- Exterior decoration of black anodized aluminium profile
- Stamped tray in stainless steel AISI 304
- Insulation by free CFC's polyurethane 30mm thick with density 40kg/m<sup>3</sup>
- Curved tempered glass and hinged for easy cleaning
- Sliding doors high resistance



BGS FLAT 1 FLOOR



ONIX NEUTRAL

## ■ ONIX HOT

CODE	MODEL	DIMENSIONS (MM)			POWER W	CONSUMPTION W	RANGE	VOLTAGE V	GN 1/3-40	NET WEIGHT KG
		L	P	H						
306917	ONIX 4 HOT	807	390	224	260	412	+30°C - +90°C	230	4	20
306934	ONIX 6 HOT	1146	390	224	340	538	+30°C - +90°C	230	6	28
306935	ONIX 8 HOT	1487	390	224	460	728	+30°C - +90°C	230	8	35

## ■ ONIX NEUTRAL BGS

CODE	MODEL	DIMENSIONS (MM)			NET WEIGHT KG
		L	P	H	
306545	BGS CURLED 1 FLOOR	910	300	200	6
306546	BGS CURLED 2 FLOORS	910	300	300	6
306547	BGS FLAT 1 FLOOR	910	300	200	6
306548	BGS FLAT 2 FLOORS	910	300	300	6
306936	ONIX NEUTRAL	1096	390	199	15

## VECI

- Exterior decoration of silver or walnut anodized aluminium profile
- Stamped tray prepared for GN1/3 height 40mm
- Insulation by free CFC's polyurethane 30mm thick with density 40kg/m<sup>3</sup>
- Curved tempered glass and hinged for easy cleaning
- Temperature sets by digital electronic control
- Sliding doors high resistance
- Sealed compressor with ventilated condenser subtropicalised
- Operating temperature +1°C to +6°C
- System lightning, low power



VECI 4 WALNUT

## VECI COLD PLATE

- Exterior decoration in stainless steel AISI 304
- Stamped tray in stainless steel AISI 304
- Insulation by free CFC's polyurethane 30mm thick with density 40kg/m<sup>3</sup>
- Curved tempered glass and hinged for easy cleaning
- Temperature sets by digital electronic control
- Sliding doors high resistance
- Sealed compressor with ventilated condenser subtropicalised
- Operating temperature +1°C to +6°C



VECR 6 INOX COLD PLATE

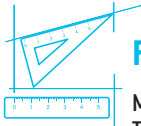
## ■ VECI

CODE	MODEL	DIMENSIONS (MM)			POWER	CONSUMPTION	RANGE	VOLTAGE	GN 1/3-40	NET WEIGHT	COOLANT
		L	P	H							
306621	VECI 4 SILVER	1146	390	224	95	253	+1°C - +6°C	230	4	24	R-134a
306622	VECI 4 WALNUT	1146	390	224	95	253	+1°C - +6°C	230	4	24	R-134a
306573	VECI 6 SILVER	1487	390	224	160	322	+1°C - +6°C	230	6	34	R-134a
306574	VECI 6 WALNUT	1487	390	224	160	322	+1°C - +6°C	230	6	34	R-134a
306583	VECI 8 SILVER	1826	390	224	160	322	+1°C - +6°C	230	8	40	R-134a
306584	VECI 8 WALNUT	1826	390	224	160	322	+1°C - +6°C	230	8	40	R-134a

## ■ VECI INOX COLD PLATE

CODE	MODEL	DIMENSIONS (MM)			POWER	CONSUMPTION	RANGE	VOLTAGE	NET WEIGHT	COOLANT
		L	P	H						
306595	VECI 6 INOX COLD PLATE	1487	390	195	95	253	+1°C - +6°C	230	30	R-134a
306596	VECI 8 INOX COLD PLATE	1826	390	195	95	253	+1°C - +6°C	230	36	R-134a
306588	VECR 6 INOX COLD PLATE	1146	390	195	95	253	+1°C - +6°C	230	30	R-134a
306589	VECR 8 INOX COLD PLATE	1487	390	195	95	253	+1°C - +6°C	230	36	R-134a





## PERSONALIZED DESIGNS

Movilfrut, as producer, can create specific designs for specific needs. Tell us your ideas or needs and we turn them into reality. Ask us!



## SEVERAL COLOURS











# FRYERS



## FA (OIL)

### TECHNICAL SPECIFICATIONS

#### FA

- Made entirely in AISI – 304 18/10 stainless steel
- Drain cock (only mod.9)
- Removable head
- Adjustable temperature of 60°C to 200°C
- Safety thermostat
- Basket:
  - mod.4: 120x240x95mm
  - mod.6: 210x240x95mm
  - mod.9: 210x240x110mm

#### FAP

- Made entirely in AISI – 304 18/10 stainless steel
- Drain cock
- Removable head
- Adjustable temperature of 60°C to 200°C
- Safety thermostat
- Basket: 185x245x105mm



FA6



FA9+9



FAP10

CODE	MODEL		DIMENSIONS (MM)			POWER	CAPACITY	VOLTAGE	PRODUCTION	NET WEIGHT
			L	P	H	KW	L	V	200 GR	KG
157399	FA4	⚡	180	425	180	2	4	230	20	4
157400	FA6	⚡	265	425	180	3	6	230	30	6,5
157401	FA6+6	⚡	530	425	180	3+3	6+6	230	60	12
157405	FA9	⚡	265	425	225	4	8	230	45	7,5
157404	FA9+9	⚡	530	425	225	4+4	8+8	230	90	13
157421	FA9 WITHOUT TAP	⚡	265	425	225	4	8	230	45	7,5
157422	FA9+9 WITHOUT TAP	⚡	530	425	225	4+4	8+8	230	90	13
157407	FAP10	⚡	325	440	360	4	10	230	55	14
157409	FAP10+10	⚡	650	440	360	4+4	10+10	230	110	27



# ■ WATER AND OIL

## TECHNICAL SPECIFICATIONS

### MOD.10

- Made entirely in AISI – 304 18/10 stainless steel
- Drain cock
- Crystal level display
- Removable head
- Adjustable temperature from 60°C to 200°C
- Safety thermostat
- Basket: 185x245x105mm

### MOD.17

- Made entirely in AISI – 304 18/10 stainless steel
- Drain cock
- Crystal level display
- Removable head
- Adjustable temperature from 60°C to 200°C
- Safety thermostat
- Legs of stainless steel adjustable 125 to 200mm
- Basket: 205x290x125mm

### MOD.25

- Made entirely in AISI – 304 18/10 stainless steel
- Drain cock
- Crystal level display
- Removable head
- Adjustable temperature from 60°C to 200°C
- Safety thermostat
- Legs of stainless steel adjustable 125 to 200mm
- Basket: 235x330x140mm

### MOD.35

- Made entirely in AISI – 304 18/10 stainless steel
- Drain cock
- Crystal level display
- Removable head
- Adjustable temperature from 60°C to 200°C
- Safety thermostat
- Legs of stainless steel adjustable 125 to 200mm
- Basket: 350x335x150mm



FH10



FH25+25

CODE	MODEL		DIMENSIONS (MM)			POWER	CAPACITY			VOLTAGE	PRODUCTION	NET WEIGHT
			L	P	H		WATER	OIL	TOTAL		200 GR	
107066	F10	✗	325	440	360	4	3,5	10	13,5	230	55	14
107067	F10+10	✗	650	440	360	4+4	3,5+3,5	10+10	13,5+13,5	230	110	27
107306	FH10	✗	325	525	360	6	3,5	10	13,5	230	91	18
107308	FH10+10	✗	650	525	360	6+6	3,5+3,5	10+10	13,5+13,5	230	182	34
107307	FH10	✗	325	525	360	6	3,5	10	13,5	400	91	18
107309	FH10+10	✗	650	525	360	6+6	3,5+3,5	10+10	13,5+13,5	400	182	34
107310	FH17	✗	360	560	850	6	4,5	15	19,5	230	110	28
107312	FH17+17	✗	724	560	850	6+6	4,5+4,5	15+15	19,5+19,5	230	220	51
107311	FH17	✗	360	560	850	7	4,5	15	19,5	400	110	28
107313	FH17+17	✗	724	560	850	7+7	4,5+4,5	15+15	19,5+19,5	400	220	51
107315	FH25	✗	410	645	850	15	8	23	31	400	260	38
107317	FH25+25	✗	824	645	850	15+15	8+8	23+23	31+31	400	520	71
107318	FH35	✗	531	645	850	15	14	30	44	400	275	44
107320	FH35+35	✗	1065	645	850	15+15	14+14	30+30	44+44	400	550	86

# OIL

## TECHNICAL SPECIFICATIONS

### MOD.10

- Made entirely in AISI – 304 18/10 stainless steel
- Drain cock
- Removable head
- Adjustable temperature of 60°C to 200°C
- Safety thermostat
- Basket: 185x245x105mm
- Elevation system

### MOD.17

- Made entirely in AISI – 304 18/10 stainless steel
- Drain cock
- Removable head
- Adjustable temperature of 60°C to 200°C
- Safety thermostat
- Basket: 205x290x125mm
- Elevation system
- Legs in stainless steel adjustable 125 to 200mm

### MOD.25

- Made entirely in AISI – 304 18/10 stainless steel
- Drain cock
- Removable head
- Adjustable temperature of 60°C to 200°C
- Safety thermostat
- Basket: mod.25:235x330x140mm
- Elevation system
- Legs in stainless steel adjustable 125 to 200mm

### MOD.35

- Made entirely in AISI – 304 18/10 stainless steel
- Drain cock
- Removable head
- Adjustable temperature of 60°C to 200°C
- Safety thermostat
- Basket: mod.35:350x335x150mm
- Elevation system
- Legs in stainless steel adjustable 125 to 200mm

### FAR

- Made entirely in AISI – 304 18/10 stainless steel
- Drain cock (only mod.9)
- Removable head
- Adjustable temperature of 60°C to 200°C
- Safety thermostat
- Basket: mod.17:205x290x125mm
- Basket: mod.25:235x330x140mm
- Elevation system
- Legs in stainless steel adjustable 125 to 200mm

FAH 17



FAH 10+10



CODE	MODEL		DIMENSIONS (MM)			POWER	CAPACITY	VOLTAGE	PRODUCTION	NET WEIGHT
			L	P	H	KW	L	V	200 GR	KG
157356	FAH10	✗	325	525	360	6	10	230	91	17
157358	FAH10+10	✗	650	525	360	6+6	10+10	230	182	33
157357	FAH10	✗	325	525	360	6	10	400	91	17
157359	FAH10+10	✗	650	525	360	6+6	10+10	400	182	33
157360	FAH17	✗	360	560	850	6	17	230	110	27
157362	FAH17+17	✗	724	560	850	6+6	17+17	230	220	51
157361	FAH17	✗	360	560	850	7	17	400	110	27
157363	FAH17+17	✗	724	560	850	7+7	17+17	400	220	51
157365	FAH25	✗	410	645	850	15	25	400	260	37
157367	FAH25+25	✗	824	645	850	15+15	25+25	400	520	69
157368	FAH35	✗	531	645	850	15	35	400	275	41
157370	FAH35+35	✗	1065	645	850	15+15	35+35	400	550	86
157321	FAR17	✗	360	560	850	17	17	400V	110	27
157324	FAR25	✗	410	645	850	25	25	400	220	37

## ■ GAS

### TECHNICAL SPECIFICATIONS

#### MOD.15

- Made entirely of AISI-304 18/10 stainless steel
- Rounded tank with a wide cold zone to collect food residue
- Tubular burners
- Drain cock
- Adjustable temperature of 110°C to 190°C
- Safety thermostat
- Legs in stainless steel adjustable 125 to 200mm
- Basket: 245x300x110mm

#### MOD.20

- Made entirely of AISI-304 18/10 stainless steel
- Rounded tank with a wide cold zone to collect food residue
- Tubular burners
- Drain cock
- Adjustable temperature of 110°C to 190°C
- Safety thermostat
- Legs in stainless steel adjustable 125 to 200mm
- Basket: 230x330x145mm



F615

CODE	MODEL		DIMENSIONS (MM)			POWER		CAPACITY	PRODUCTION	NET WEIGHT
			L	P	H	KW	KCAL/H	L		KG
107212	FG15	🔥	400	700	900	12,7	10922	15	18	55
107213	FG15+15	🔥	800	700	900	25,4	21844	15+15	32	96
107214	FG20	🔥	400	700	900	16,5	14190	20	25	57
107215	FG20+20	🔥	800	700	900	33	28300	20+20	50	98









# BRAZIER



# OVENS

## TECHNICAL SPECIFICATIONS

### BR 45

- Made inside of cast steel
- Fully insulated to save power and avoid the heat produced in their place of installation
- Glass-ceramic glass door to be able to watch the food at all times and lose temperature
- Front grease collector
- Ash collects in the bottom
- Working with charcoal, coconut charcoal or firewood
- System built-in firewall inside the oven
- Thermometer
- Air flow control and just install a 15cm diameter smoke outlet
- Legs adjustable
- Serial: meat tongs, poker and stain steel grill



## ACCESSORIES

CODE	DESCRIPTION
905677	AIR FLOW REGULATION
905680	CUTTER FLAME
905681	HAT
905682	COUPLER RING
203197	TABLE BR-45 INOX
203194	TABLE BR-45



CODE	MODEL	DIMENSIONS (MM)			PRODUCTION	NET WEIGHT
		L	P	H	KG/H	KG
203023	BR45 CLASSIC	680	535	670	30	117
203027	BR45 INOX	680	535	670	30	117
202100	BR45 BLACK	680	535	670	30	117



## TECHNICAL SPECIFICATIONS

### BR 50

- Made inside of cast steel
- Fully insulated to save power and avoid the heat produced in their place of installation
- Glass-ceramic glass door to be able to watch the food at all times and lose temperature
- Front grease collector
- Ash collects in the bottom
- Working with charcoal, coconut charcoal or firewood
- System built-in firewall inside the oven
- Thermometer
- Air flow control and just install a 15cm diameter smoke outlet
- Legs adjustable
- Serial: meat tongs, poker, 1 grill for fish and 1 grill for meat in stain steel grills

BR-50 INOX



BR-50 CLASSIC



BR-50 BLACK



## ACCESSORIES

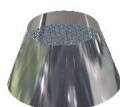
CODE	DESCRIPTION
905677	AIR FLOW REGULATION
905680	CUTTER FLAME
905681	HAT
905682	COUPLER RING
203198	TABLE BR-50 INOX
203192	TABLE BR-50



AIR FLOW REGULATION



CUTTER FLAME



HAT



COUPLER RING



TABLE BR-50 INOX

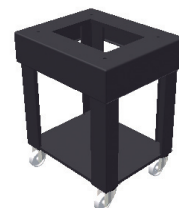


TABLE BR-50

CODE	MODEL	DIMENSIONS (MM)			PRODUCTION	NET WEIGHT
		L	P	H	KG/H	KG
203011	BR50 CLASSIC	900	790	900	45	244
203040	BR50 INOX	900	790	900	45	244
202102	BR50 BLACK	900	790	900	45	244

## TECHNICAL SPECIFICATIONS

### BR 130

- Made inside of cast steel
- Fully insulated to save power and avoid the heat produced in their place of installation
- Elevation system, which allows greater control of the intensity of the grill at all times
- Glass-ceramic glass door to be able to watch the food at all times and lose temperature
- Front grease collector
- Ash collects in the bottom
- Working with charcoal, coconut charcoal or firewood
- System built-in firewall inside the oven
- Thermometer
- Air flow control and just install a 15cm diameter smoke outlet
- Nylon wheels
- Serial: meat tongs, poker, 1 grill for fish and 1 grill for meat in stain steel grills

BR-130 INOX



BR-130 CLASSIC

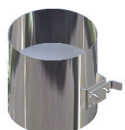


BR-130 BLACK



## ACCESSORIES

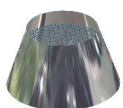
CODE	DESCRIPTION
905677	AIR FLOW REGULATION
905680	CUTTER FLAME
905681	HAT
905682	COUPLERING



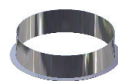
AIR FLOW REGULATION



CUTTER FLAME



HAT



COUPLERING

CODE	MODEL	DIMENSIONS (MM)			PRODUCTION	NET WEIGHT
		L	P	H	KG/H	KG
203012	BR130 CLASSIC	900	790	1550	45	324
203041	BR130 INOX	900	790	1550	45	324
202104	BR130 BLACK	900	790	1550	45	324

## TECHNICAL SPECIFICATIONS

### BR 170

- Made inside of cast steel
- Fully insulated to save power and avoid the heat produced in their place of installation
- Elevation system, which allows greater control of the intensity of the grill at all times
- Glass-ceramic glass door to be able to watch the food at all times and lose temperature
- Front grease collector
- Ash collects in the bottom
- Working with charcoal, coconut charcoal or firewood
- System built-in firewall inside the oven
- Thermometer
- Air flow control and just install a 15cm diameter smoke outlet
- Nylon wheels
- Serial: meat tongs, poker, 1 grill for fish and 1 grill for meat in stain steel grills

BR-170 CLASSIC



BR-170 BLACK



BR-170 INOX



## ACCESSORIES

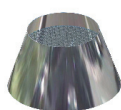
CODE	DESCRIPTION
905677	AIR FLOW REGULATION
905680	CUTTER FLAME
905681	HAT
905682	COUPLE RING



AIR FLOW REGULATION



CUTTER FLAME



HAT



COUPLE RING

CODE	MODEL	DIMENSIONS (MM)			PRODUCTION	NET WEIGHT
		L	P	H	KG/H	KG
203013	BR170 CLASSIC	900	790	1800	70	416
203042	BR170 INOX	900	790	1800	70	416
202105	BR170 BLACK	900	790	1800	70	416

## ■ BARBECUES

### TECHNICAL SPECIFICATIONS

#### M 80

- Made inside of cast steel
- Fully insulated to save power and avoid the heat produced in their place of installation
- Brazier elevation system, which allows greater control of the intensity of the grill at all times
- The grills are hinged and removable through a system of rotation
- Removable front grease collector
- Ash collects in the bottom
- Working with charcoal, coconut charcoal or firewood
- Nylon wheels
- Serial: meat tongs poker and 1 stain steel grill



CODE	MODEL	DIMENSIONS (MM)			PRODUCTION	NET WEIGHT
		L	P	H	KG/H	KG
203022	M80	800	820	930	40	240

## TECHNICAL SPECIFICATIONS

### MULTIFUNCTIONAL

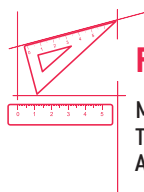
- Made inside of cast steel
- Fully insulated to save power and avoid the heat produced in their place of installation
- Brazier elevation system, which allows greater control of the intensity of the grill at all times
- The grills are hinged and removable through a system of rotation
- Removable front grease collector
- Ash collects in the bottom
- Working with charcoal, coconut charcoal or firewood
- Nylon wheels
- Serial: meat tongs poker and 2 stain steel grills



MULTIFUNCTIONAL

CODE	MODEL	DIMENSIONS (MM)			PRODUCTION	NET WEIGHT
		L	P	H	KG/H	KG
203021	MULTIFUNCTIONAL	1455	820	930	80	410





## PERSONALIZED DESIGNS

Movilfrit, as producer, can create specific designs for specific needs. Tell us your ideas or needs and we turn them into reality. Ask us!







# GRIDDLES AND BARBECUES



# ■ GRIDDLES

## TECHNICAL SPECIFICATIONS

### ECO

- Made of AISI-304 18/10 stainless steel
- Laminated steel counter of 6mm thickness
- Tubular burners
- Grease collector
- Adjustable legs

### PG

- Made of AISI-304 18/10 stainless steel
- Laminated steel counter of 10mm thickness
- Tubular burners
- Grease collector
- Adjustable legs

### CHROME

- Made of AISI-304 18/10 stainless steel
- Hard chrome counter of 20mm thickness
- Tubular burners
- Grease collector
- Adjustable legs

### EVO

- Made of AISI-304 18/10 stainless steel
- Laminated steel counter of 6mm thickness
- Extractable counter for easy cleaning
- Tubular burners
- Grease collector
- Adjustable legs

### ELECTRIC

- Made of AISI-304 18/10 stainless steel
- Laminated Steel counter of 5mm thickness
- Running through shielded heating controlled by thermostat
- Grease collector
- Adjustable legs



PG600E



PG600 CROMO



PG1200 EVO



PE450

CODE	MODEL		DIMENSIONS (MM)			POWER		BURNERS	NET WEIGHT
			L	P	H	KW	KCAL/H		KG
203087	PG600E		600	400	210	6,6	5676	2	22
203088	PG800E		750	400	210	9,9	5676	3	29
203089	PG600		600	400	260	6,6	5676	2	28
203090	PG800		750	400	260	9,9	5676	2	34
203091	PG1000		900	400	260	9,9	8514	3	44
203092	PG600 CROMO		600	400	260	9,9	8514	2	41
203093	PG800 CROMO		750	400	260	9,9	8514	3	65
203094	PG1000 CROMO		900	400	260	13,2	11352	4	75
203096	PG600 EVO		600	400	260	6,6	5676	2	25
203097	PG800 EVO		750	400	260	6,6	5676	2	30
203098	PG1000 EVO		1000	400	260	9,9	8514	3	44
203099	PG1200 EVO		1250	400	260	9,9	8514	3	51
203105	PE450		460	370	130	2,5	230V	-	11

## ■ BARBECUES

### TECHNICAL SPECIFICATIONS

- Made of AISI-304 18/10 stainless steel
- Rolled steel grills for meat and fish
- Tubular burners
- Elevation system
- Grease collector
- Adjustable legs
- 1 load of volcanic rock

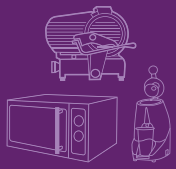


B10

CODE	MODEL		DIMENSIONS (MM)			POWER		BURNERS	NET WEIGHT
			L	P	H	KW	KCAL/H		
370000	B5	🔥	350	500	250	7,5	6450	1	28
370001	B10	🔥	600	500	250	15	12900	2	45
370002	B15	🔥	900	500	250	22,7	19556	3	62
370003	B20	🔥	1140	500	250	30	26075	4	85







# SLICERS / MICROWAVE OVENS / JUICER



# SLICERS

## TECHNICAL SPECIFICATIONS

- Anodized aluminum finish
- Removable blade sharpener
- Switch with automatic relay
- Ventilated motor
- Anti-slip foot

C300S



C350S



CODE	MODEL	DIMENSIONS (MM)			POWER	VOLATGE	BLADE DIAMETER	CUTTING LENGTH	HEIGHT OF CUT	CUTTING THICKNESS	NET WEIGHT
		L	P	H							
432060	C220S	445	363	342	140	230	Ø220	134	130	0 - 12	16
432061	C250S	490	380	360	170	230	Ø250	185	140	0 - 12	20
432062	C275S	505	410	375	280	230	Ø275	192	146	0 - 15	24
432063	C300S	570	480	420	320	230	Ø300	202	160	0 - 15	26
432064	C350S	800	680	700	400	230	Ø350	320	250	0-30	52,2



## ■ MICROWAVE OVENS

### TECHNICAL SPECIFICATIONS

- Made entirely of AISI-304 18/10 stainless steel
- Double glass door
- Revolving dish
- Manually adjustable timer
- Adjustable legs

FM 900INOX



CODE	MODEL	DIMENSIONS (MM)			POWER	CONSUMPTION	VOLTAGE	POWER LEVELS	TIMER	CAPACITY	INTERNAL SIZES	NET WEIGHT
		L	P	H	W	W	V		MIN	L	LxPxH (MM)	KG
402026	FM 900INOX	510	370	300	900	1350	230	5	30	23	325X325X206	14

## ■ JUICER

### TECHNICAL SPECIFICATIONS

- Made entirely of anti-scratch and anti-rust plastic
- Internal components made of AISI-304 18/10 stainless steel
- Automatically activated system when pressing the lever
- Waterlight tray
- All components are dishwasher proof at 90°C



CODE	MODEL	DIMENSIONS (MM)			POWER	VOLTAGE	NET WEIGHT
		L	P	H	W	V	KG
422070	ZUM01	180	280	360	300	230	10





# PIZZA





# OVENS PIZZA

## ELECTRICAL

### 35/1

- Made entirely of AISI-304 18/10 stainless steel
- Glass door
- Adjustable temperature from 0°C to 450°C
- Firebrick cooking surface
- Heating by resistance
- Lateral steam extraction
- Interior light



35/1

### 50/2

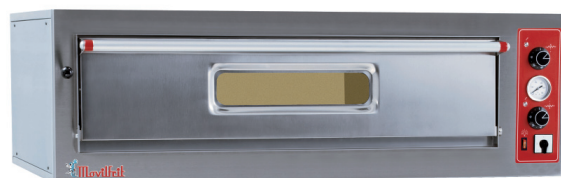
- Made entirely of AISI-304 18/10 stainless steel
- Adjustable temperature from 0°C to 450°C
- Firebrick cooking surface
- Heating by resistance
- Interior light



50/2

### 64 · 66 · 69

- Made entirely of AISI-304 18/10 stainless steel
- Glass door
- Adjustable temperature from 0°C to 450°C
- Firebrick cooking surface
- Heating by resistance
- Interior light



66/1



66/2

CODE	MODEL		DIMENSIONS (MM)			POWER KW	VOLTAGE V	CAPACITY	INTERNAL SIZES LxPxH (MM)	NET WEIGHT KG
			L	P	H					
412059	35/1	⚡	500	570	300	1,98	230	4 PIZZA Ø170	350X350X85	24
412062	64/1	⚡	980	930	420	5,6	400	4 PIZZA Ø330	660X660X150	80
412063	66/1	⚡	980	1210	420	7,2	400	6 PIZZA Ø330	660X990X150	110
412064	69/1	⚡	1310	1210	420	11,4	400	9 PIZZA Ø330	990X990X150	150
412061	50/2	⚡	920	760	530	7,5	400	4+4 PIZZA Ø250	620X500X120	89
412065	64/2	⚡	980	930	750	11,2	400	4+4 PIZZA Ø330	660X660X150	125
412066	66/2	⚡	980	1210	750	14,4	400	6+6 PIZZA Ø330	660X990X150	180
412067	69/2	⚡	1310	1210	750	22,8	400	9+9 PIZZA Ø330	990X990X150	245



## GAS

### HGP

- Made entirely of AISI-304 18/10 stainless steel
- Glass door
- Electronic control of temperature
- Firebrick cooking surface
- Interior light

HP66



CODE	MODEL		DIMENSIONS (MM)			POWER		CAPACITY	INTERNAL SIZES	NET WEIGHT
			L	P	H	KW	KCAL/H			
412054	HGP4		1130	1230	470	12	11954	4 PIZZA Ø330	700X700X150	145
412055	HGP6		1130	1590	470	20	15480	6 PIZZA Ø330	700X1050X150	160

## MIXERS

### TECHNICAL SPECIFICATIONS

#### T MODEL

- Mixer with raising head
- Taking off bowl
- Nylon wheels
- Timer
- Grid and bowl are in stainless steel
- With spiral and dough-breaker

#### VV MODEL

- Mixer with raising head
- Taking off bowl
- Nylon wheels
- Timer
- Grid and bowl are in stainless steel
- With spiral and dough-breaker
- Variable speed

AMA20M



CODE	MODEL	DIMENSIONS (MM)			POWER	VOLTAGE	CAPACITY	DOUGH WEIGHT	BOWL DIMENSIONS	NET WEIGHT
		L	P	H						
340001	AMA 20T	420	720	640	750	400	22	18	Ø360 X 210	94
340005	AMA 20VV	420	720	640	750	230	22	18	Ø360 X 210	94
340003	AMA 30T	460	840	730	1500	400	33	25	Ø400 X 260	126
340006	AMA 30VV	460	840	730	1500	230	33	25	Ø400 X 260	126
340004	AMA 40T	490	860	730	1500	400	42	38	Ø450 X 260	130
340007	AMA 40VV	490	860	730	1500	230	42	38	Ø450 X 260	130

## ROLLING MACHINES

### TECHNICAL SPECIFICATIONS

- Made entirely stainless steel
- Can be placed on the wall
- With electrical pedal
- Sloped upper roller unit

LAM30



CODE	MODEL	DIMENSIONS (MM)			POWER	VOLTAGE	DOUGH WEIGHT	PIZZA DIAMETER	NET WEIGHT
		L	P	H					
343000	LAM 30	430	500	630	250	230	80-210	Ø140 - Ø310	30
343001	LAM 40	530	530	730	370	230	210-600	Ø260 - Ø400	37





# TOASTERS



# ■ TOASTERS

## TECHNICAL SPECIFICATIONS

### RESISTANCE TOASTERS

- Made entirely of AISI 304 18/10 stainless steel
- Manually adjustable timer from 0' to 15'
- Crumbs drawer
- Heating by resistance
- Heating system is protected by stainless steel guards
- Independent switches for each level

### QUARZ TOASTERS

- Made entirely of AISI 304 18/10 stainless steel
- Manually adjustable timer from 0' to 15'
- Crumbs drawer
- Heating by recovered quartz
- Heating system is protected by stainless steel guards
- Independent switches for each level

TQ2



CODE	MODEL	DIMENSIONS (MM)			POWER KW	VOLTAGE V	GRILLS	RESISTANCE	QUARTZ	INTERNAL SIZES LxPxH (MM)	NET WEIGHT KG
		L	P	H							
440021	T1	483	252	273	2	230	1	X	-	383X230X140	6
440022	T2	483	252	395	3	230	2	X	-	383X230X270	8
440011	TQ1	483	252	273	2	230	1	-	X	383X230X140	6
440012	TQ2	483	252	395	3	230	2	-	X	383X230X270	8

# TOASTERS TAPE

## TECHNICAL SPECIFICATIONS

### TOASTERS TC

- Made entirely of AISI 304 18/10 stainless steel
- Stainless steel conveyor
- Crumbs drawer
- Heating by resistance
- Heating system is protected by stainless steel guards
- Horizontal download
- Adjustable band speed

### TOASTERS ECO

- Made entirely of AISI 304 18/10 stainless steel
- Stainless steel conveyor
- Crumbs drawer
- Heating by resistance
- Heating system is protected by stainless steel guards
- Horizontal download
- Adjustable band speed
- Electronic control panel
- Individual temperature control
- Electronic display of each function
- Blocking of machine by different parameters (band speed, high temperature, low temperature)
- Adjustable legs
- Economy Energy (EE) Electronic system

TC30



ECO 2



CODE	MODEL	DIMENSIONS (MM)			POWER	VOLTAGE	CHARGE HIGH (MM)	STRIP WIDTH	NET WEIGHT
		L	P	H	KW	V			KG
440023	TC25	750	420	250	3,1	230	70	220	20
440024	TC30	480	510	410	3,1	230	80	260	20
450000	EC02	920	520	350	6,3	230	100	420	28









# KITCHENS



# 550 STANDING SERIES

## TECHNICAL SPECIFICATIONS

### KITCHENS

- Made entirely of AISI 304 18/10 stainless steel
- Electronic lightning oven
- Open fires, reducing star
- Security thermocouple valve

### FRY TOP

- Made entirely of AISI 304 18/10 stainless steel
- Flat or chromed countertop
- Security thermocouple valve
- Grease collector

### FRYERS

- Made entirely of AISI 304 18/10 stainless steel
- Temperature regulation by thermostat from 50°C to 200°C
- Safety thermostat
- 10L or 10+10L capacity
- Armored resistance
- Drain tap

### BAIN MARIE

- Made entirely of AISI 304 18/10 stainless steel
- Temperature regulation by thermostat from 0°C to 90°C
- Safety thermostat
- Armored resistance
- Drain tap
- Trays not included
- Wet with dry option

### BARBECUE

- Made entirely of AISI 304 18/10 stainless steel
- Security thermocouple valve
- Grease collector
- Volcanic coal of 3,5kg included
- Adjustable grill in high

3 BURNERS KITCHEN



FRYER



FRY TOP



CODE	MODEL		DIMENSIONS			POWER	VOLTAGE	BURNERS
			L	P	H	KW	V	
350000	550 KITCHEN WITH OVEN 3 BURNERS	🔥	1200	550	850	22,4	-	3
350001	550 KITCHEN 3 BURNERS	🔥	1200	550	850	17,5	-	3
350002	550 KITCHEN WITH OVEN 2 BURNERS	🔥	825	550	850	17,4	-	2
350003	550 KITCHEN 2 BURNERS	🔥	825	550	850	12,5	-	2
350004	550 FRY TOP LR	🔥	450	550	850	6,5	-	1
350005	550 FRY TOP CR	🔥	450	550	850	6,5	-	1
350006	550 SINGLE STANDING FRYER	⚡	330	550	850	4,5	230	-
350007	550 DOUBLE STANDING FRYER	⚡	650	550	850	4,5 + 4,5	230	-
350008	550 SINGLE STANDING BARBECUE	🔥	455	550	850	6,5	-	1
350009	550 SINGLE STANDING BAIN MARIE	⚡	355	550	850	0,8	230	-
350010	550 DOUBLE STANDING FRYER	⚡	705	550	850	0,8 + 0,8	230	-

# ■ 550 COUNTER TOP SERIES

## TECHNICAL SPECIFICATIONS

### KITCHENS

- Made entirely of AISI 304 18/10 stainless steel
- Electronic lightning oven
- Open fires, reducing star
- Security thermocouple valve

### FRY TOP

- Made entirely of AISI 304 18/10 stainless steel
- Flat or chromed countertop
- Security thermocouple valve
- Grease collector

### FRYERS

- Made entirely of AISI 304 18/10 stainless steel
- Temperature regulation by thermostat from 50°C to 200°C
- Safety thermostat
- 10L or 10+10L capacity
- Armored resistance
- Drain tap

### BAIN MARIE

- Made entirely of AISI 304 18/10 stainless steel
- Temperature regulation by thermostat from 0°C to 90°C
- Safety thermostat
- Armored resistance
- Drain tap
- Trays not included
- Wet with dry option

### BARBECUE

- Made entirely of AISI 304 18/10 stainless steel
- Security thermocouple valve
- Grease collector
- Volcanic coal of 3,5kg included
- Adjustable grill in high

BARBECUE



SINGLE FRYER



SINGLE BAIN MARIE



CODE	MODEL		DIMENSIONS			POWER	VOLTAGE	BURNERS
			L	P	H	KW	V	
350011	550 COUNTER TOP KITCHEN 1 BURNER	🔥	455	550	275	5	-	1
350012	550 COUNTER TOP KITCHEN 2 BURNERS	🔥	825	550	275	12,5	-	2
350013	550 COUNTER TOP KITCHEN 3 BURNERS	🔥	1200	550	275	17,5	-	3
350014	550 COUNTER TOP GRILLPLATE LR	🔥	450	550	275	6,5	-	1
350015	550 COUNTER TOP GRILLPLATE CR	🔥	450	550	275	6,5	-	1
350016	550 COUNTER TOP BARBECUE	🔥	455	550	275	6,5	-	1
350017	550 SINGLE COUNTER TOP FRYER	🍷	330	550	275	4,5	230	-
350018	550 DOUBLE COUNTER TOP FRYER	🍷	650	550	275	4,5 + 4,5	230	-
350019	550 SINGLE COUNTER TOP BAIN MARIE	🍷	355	550	275	0,8	230	-






## ■ SNACK KITCHENS

### TECHNICAL SPECIFICATIONS

- Stainless steel ending
- Security thermocouple valve
- Black enameled grease collector, grills and flame distributor

3 BURNERS



CODE	MODEL		DIMENSIONS			POWER	BURNERS
			L	P	H	KW	
350036	1 BURNERS SNACK KITCHEN		380	330	250	3,5	1
350037	2 BURNERS SNACK KITCHEN		690	420	250	7	2
350038	3 BURNERS SNACK KITCHEN		1010	420	250	10,5	3



# CONVECTION OVENS





# ■ CONVECTION AND MIXT OVENS

## TECHNICAL SPECIFICATIONS

### CH

- Made entirely of AISI 304 18/10 stainless steel
- Double glass door
- Adjustable temperature from 100°C to 275°C
- Adjustable safety thermostat
- Manually adjustable timer from 0' to 120'
- Adjustable legs

### GN

- Made entirely of AISI 304 18/10 stainless steel
- Double glass door
- Adjustable temperature from 100°C to 275°C
- Adjustable grill distance
- Manually adjustable timer from 0' to 120'
- Adjustable legs

### CHM MIXT

- Made entirely of AISI 304 18/10 stainless steel
- Double glass door
- Double folding door with inspecting system
- Adjustable temperature from 100°C to 275°C
- Adjustable grill distance
- Manually adjustable timer from 0' to 120'
- Adjustable legs

CH60



CH6 GN



CHM10GN



CODE	MODEL	DIMENSIONS (MM)			POWER KW	VOLTAGE V	CAPACITY	FAN	AUTO REVERSE	GRILL	HUMIDEFIER	MULTI-FUNCTION	NET WEIGHT KG
		L	P	H									
342000	CH43	710	620	540	2,5	230	4U. (43X32)	1	-	-	-	-	41
342001	CH43G	710	620	540	2,5	230	4U. (43X32)	1	-	X	-	-	41
342005	CH44LH	710	620	540	2,5	230	4U. (43X32)	1	X	X	X	X	41
342006	CH60	940	690	550	3,2	230	4U. (60X40)	2	-	-	X	-	60
342008	CH60LH	940	690	550	5	400	4U. (60X40)	2	X	X	X	X	60
342016	CH60A	960	700	590	3,2	230	4U. (60X40)	2	X	-	X	-	60
342009	CH6 GN	830	710	730	6,5	400	6U.X GN1/1	2	-	-	-	-	58
342010	CH6 GNL	830	710	730	6,5	400	6U.X GN1/1	2	-	-	X	-	58
342011	CHM 6GN	860	720	730	6,7	400	6U.X GN1/1	2	X	-	X	X	70
342012	CHM 10GN	942	825	1100	15,4	400	10U.X GN1/1	2	X	-	X	X	118
342013	CHM 15GN	975	900	1312	20,4	400	15U.X GN1/1	2	X	-	X	X	197
342014	CHM 20GN	975	1175	1230	20,4	400	20U.X GN1/1	2	X	-	X	X	202





# COLD UNITS



# CABINETS

## TECHNICAL SPECIFICATIONS

### CABINETS KALD

- Display cabinets conservation with aluminum door frame
- Interior of polyethylene with health certificate
- Double glazed door with lock
- Internal illumination
- Manual temperature
- Interior trays in plasticized steel
- Reversible door



CODE	MODEL	DIMENSIONS			POWER	RANGE	VOLTAGE	SHELVES	DOORS	CAPACITY	NET WEIGHT	COOLANT
		L	P	H								
306755	KALD 350	595	640	1856	311	+1°C +12°C	230	5	1	334	72	R-134 A
306756	KALD 355	595	640	2000	311	+1°C +12°C	230	5	1	334	72	R-134 A







## ■ FRYER

### TECHNICAL SPECIFICATIONS

#### Water-oil deepfryer

The LUX 5 fryer model solves the problem of mixed flavours when frying. Frying remains never burned in the oil as they are deposited on the water bottom through their own weight, where they remain unchanged. Therefore, fried foods never acquire a different flavour with LUX 5.

By using our resistance raising system, the required quantity of oil can be heated, thereby obtaining a perfect frying quality and saving oil, time and electricity.

With LUX 5, the water should be changed daily to remove the remains. This will help you to keep the oil pure.



CODE	MODEL	DIMENSIONS (MM)			CASK DIMENSIONS MM	POWER KW	VOLTAGE V	OIL CAPACITY		WATER CAPACITY L	FRIED PRODUCTION BY HOUR KG	NET WEIGHT KG
		L	P	H				L	L			
117054	LUX 5	258	255	310	230	2	230	4	1		4-5	5,5
117055	LUX 5 WITH RESIDUAL BASKET	258	255	310	230	2	230	4	1		4-5	5,5



**Find out more about the LUX-5 Deep Fryer on our demonstrative video.**

<http://www.youtube.com/watch?v=yQAmFVaFuHI>

## ■ GRIDDLE

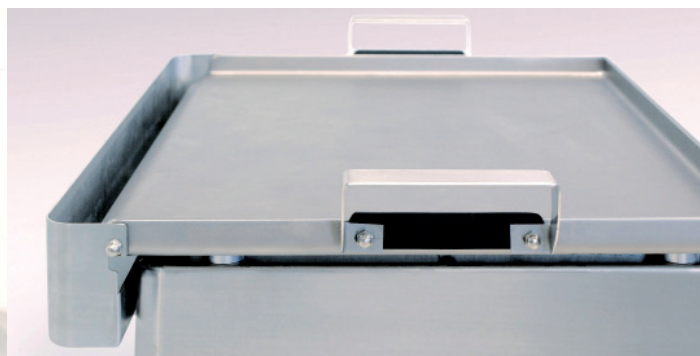
### TECHNICAL SPECIFICATIONS

#### Professional quality at home

The PE500 LUX electric griddle is the professional electric griddle designed for the domestic market. Its top is presented in deluxe finishes. The deluxe ending is the professional quality at home, maintains its appearance throughout its life without scratches and stains. It is provided with handles for easy handling and large capacity drip tank.



CODE	MODEL	DIMENSIONS (MM)			THICKNESS COUNTER	POWER	VOLTAGE	NET WEIGHT
		L	P	H	MM	KW	V	KG
203030	PE500 LUX	460	370	130	5	2,5	230	11



**Find out more about the PE 500 LUX Electric Griddle on our demonstrative video.**

<http://www.youtube.com/watch?v=szUIEtnilUg>

# ■ CALIU BARBECUE

## TECHNICAL SPECIFICATIONS

CALIU barbecue is a desktop designed to share the experience and taste the gastronomy in an intimate setting, as in the garden. A style based on simplicity, quality and facility of use and a design that gives a great personality.

With a large rectangular cooking surface can cook for up to 6 people.

Their intention is to be installed on the table by supports cork completely insulate heat. Turning the outer support also can be used as a brazier.



CODE	MODEL	DIMENSIONS (MM)			SURFACE COOKING	NET WEIGHT
		L	P	H	MM	KG
203060	CALIU	400	280	130	360X260	5







# SALE CONDITIONS

## INFORMATION

COOKING & COOLING FOR YOU S.L has the right to introduce, without previous advice, modifications in their products respecting the main characteristics.

COOKING & COOLING FOR YOU S.L keeps the right of modifying characteristics of its products without previous notice.

## PAYMENT TERMS

Invoice payments will be carried down in cash and in our central installations or delegations, unless credit is offered to the client. In that case the payment will be carried out in the way and location agreed upon. If, before or during the completion of the order, there is a breach on payments, the merchandise delivery will be delayed until the buyer does not anticipate or guarantee the payment.

## GUARANTEE

All products have a guarantee specified by current law and COOKING & COOLING FOR YOU S.L will be the only responsible for manufacturing defects. Manipulation or incorrect use by the client or final user will be excluded from the guarantee. All goods delivered under guarantee will have an invoice which will be cancelled with a credit note after reception of defective pieces and checking by the manufacturer.

## RETURNS

No returns of any material will be admitted unless explicitly authorized by COOKING & COOLING FOR YOU S.L In all cases, the material should be remitted free of postage and expenses.

## PROPERTY

COOKING & COOLING FOR YOU S.L has the property of all goods until the client has paid the total amount.

## JURISDICTION

In case of dispute, the courts of Barcelona are competent.

## ORDERS

All orders must be placed by letter, fax or e-mail with the reference of each product indicated in the current catalogue. The orders will not be able to be annulled when the expedition of material has been performed. If the materials are of special production, annulment will not be admitted once the production has begun. COOKING & COOLING FOR YOU S.L reserves the right to admit orders from those clients that have broken previous contracts.

## POSTAGE

The merchandise will travel at risk of the buyer.

Shipping fees will be under COOKING & COOLING FOR YOU S.L responsibility in all those orders that exceed 600,00€ before adding shipping costs.

## PACKAGING

The packaging will be standard of COOKING & COOLING FOR YOU S.L

## PRICES

The prices offered in our catalogue have no taxes included.





[www.movilfrit.com](http://www.movilfrit.com)