

MACHINES

JUICERS



A



SANTOS FRUIT & VEGETABLE JUICER

For all vegetables & fruits (citrus fruits must be peeled). Continuous juice production and automatic pulp ejection. Stainless steel bowl and housing. **P220**



B



SANTOS JUICER & EXTRACTOR

A simpler version of Santos' powerful centrifugal juicer. The key components are made of stainless steel. The motor is just as powerful, and the housing is made of heavy duty plastic, with an improved, wider and faster feeding tube. For all vegetables & fruits (citrus fruits must be peeled). **P221**



C



SANTOS CITRUS JUICER

A true commercial citrus juicer with a heavy duty and quiet motor. Great for when you need fresh squeezed citrus juice. Just cut your fruit in half and press. You can extract 20 to 40 liters per hour (5 to 10 gallons). Includes three removable squeezers to accommodate a variety of citrus. **P223**

	A. SANTOS FRUIT/VEGETABLE JUICER P220	B. SANTOS JUICER & EXTRACTOR P221	C. SANTOS CITRUS JUICER P223
OUTPUT	1 liter per minute	1 liter per minute	20 liter <i>per hour</i>
MOTOR	110 volt, 1 horsepower	110 volt, 800 watts, 3300 rpm	110 -120 volt, 155 watts, 1800 rpm
WEIGHT	53 pounds	39 pounds	11 pounds
DIMENSIONS	18" width x 13" depth x 20" height	10" width x 19" depth x 18" height	7" width x 12" depth x 14" height
WARRANTY	One year from manufacturer, parts & labor	One year from manufacturer, parts & labor	One year from manufacturer, parts & labor



**GRAIN MILL ATTACHMENT
P170 M**

CHAMPION COMMERCIAL JUICER

It juices, grates, and homogenizes. Differs from centrifugal-type juicers because it "chews" the fiber and breaks up the cells. More taste, more vitamins, richer color. Stainless steel and food safe plastic components. **P170**

MOTOR: 110 volts, 60 hertz.

WEIGHTS: 22 pounds.

DIMENSIONS: 19" length x 8" width x 12" height.

WARRANTY: One year commercial use warranty from manufacturer.



SODIR TABLETOP FRYER

Stainless steel, compact design ideal for use off-site and for smaller locations. Heating unit lifts out for easy cleaning.

P322

MOTOR: 120 volts, 15 amps.

OUTPUT: Up to 22 pounds.

OIL CAPACITY: 10 pounds.

DIMENSIONS: 7" width x 16" depth x 11" height.

WARRANTY: Twelve month warranty on parts & labor.



SODIR TABLETOP CONVECTION OVEN 1/2 SHEET SIZE

Half size convection oven bakes fast and evenly. Stainless steel construction with 4 chrome plated wire shelves (13" x 18"), rear fan and heating unit give true convection air flow. Up to 570 °F with 120 minute timer and internal light. Removable double glass door for easy clean up.

P323

MOTOR: 120 volt, 15 amps.

LISTING: UL listed.

DIMENSIONS: 23.5" width x 22.5" depth x 22.5" height.

WARRANTY: Twelve month warranty on parts & labor.

VITROCERAMIC TABLETOP GRIDDLE

Thermostatically controlled up to 570 °F with fast preheating and even heat distribution.

- Heavy duty vitroc ceramic cooking plates.
- Non-porous plate surface assures easy cleaning and prevents carbon build-up.
- Ideal for out-front display cooking, banquets and catering.
- Rapid cooking with combined radiant and contact heat.
- Highly portable and convenient operation.
- Stainless steel body with front grease drawer.

P391

ELECTRICAL: 120 volts, 1PH, 3.3 kilowatt, 14 amps.

WORK SURFACE: 13" length x 11" depth.

SHIPPING WEIGHT: 21 pounds.

NEMA PLUG: 5-15 P.

DIMENSIONS: 16" width x 17" depth x 6" height.

WARRANTY: Limited one year on parts & labor.



CREPE MACHINE

Enamel coated smooth cast iron plate. Compact "space saver" size. Thermostatically controlled up to 450 °F.

P393

ELECTRICAL: 3 120 volts, 1PH, 1.65 kilowatt, 14 amps.

WORK SURFACE: 13.75" diameter.

SHIPPING WEIGHT: 40 pounds.

NEMA PLUG: 5-15 P.

LISTING: UL listed.

DIMENSIONS: 17" diameter x 6.25" height.

WARRANTY: Limited one year on parts & labor.



MACHINES

HAND BLENDERS

DYNAMIC IMMERSION BLENDERS

Indispensable for soups, sauces, gravies, dressings, pureed foods, guacamole etc. Mix, blend, or emulsify fast! They can go anywhere in the kitchen. Stainless steel, come apart for easy cleaning. One year commercial use warranty from manufacturer.



A. SUPER DYNAMIC BLENDER

Maximum power for mixing 100 to 200 quarts at one time. Total length 30", immersible shaft 21", weight 12.5 lbs., 11,000 R.P.M., 600 watts, 120 volts. Pulse or continuous function switch.

P117

B. SMALL DYNAMIC BLENDER

For smaller bowls or stock pots. Works with up to 50 quarts. Total length 22.5", immersible shaft 12", weight 5.5 lbs., 8,800 R.P.M., 250 Watts, 120 Volts.

P115 12

C. STANDARD DYNAMIC BLENDER

Easily mixes or blends as much as 100 quarts. Total length 28", immersible shaft 16", weight 7.75 lbs., 9,400 R.P.M., 350 watts, 120 Volts.

P115 16

D. MINI DYNAMIC BLENDER

Small but powerful. For saucepans and smaller pots. Total length 18", immersible shaft, 7". 9,500 R.P.M., 180 watts, weight 5 lbs., 110 volts.

P115 7

E. DETACHABLE DYNAMIC BLENDER

Stainless steel shaft separates from motor for easier clean-up. Handles as much as 100 quarts. Total length 29", immersible shaft 17", weight 8 lbs., 9,400 R.P.M., 350 watts, 120 volts.

P118



	F. DYNAMIC MINI PRO P119	G. CUISINART SMART STICK P201	H. WARING QUICKSTICK P275	I. BAMIX GASTRO P271
SHAFT LENGTH	7"	6"	6"	7.5"
OVERALL LENGTH	15"	14"	14"	16"
COMMERCIAL WARRANTY	One year	None	One year	One year
SPEEDS	Variable	One	One	Two
LISTING	ETL	UL	NSF and UL	NSF and UL
ATTACHMENTS / BLADES	Four blades: emulsifying cutter, standard, batter disk and smoothie / foamer disk	Removable shaft, fixed blade, beaker	Fixed blade	Three removable blades: mincer, beater and whisk. Includes wall mount

KITCHEN AID MIXERS



A. KITCHEN AID PROFESSIONAL SIX MIXER

The **highest wattage motor**; six quart capacity. 575 watts with heavy duty transmission & metal gears capable of mixing even heavy cookie and bread doughs. Comes with flat beating blade, dough hook & wire whip.

P207

B. WIRE WHIP

P207 W

C. DOUGH HOOK

P207 H

D. FLAT BEATER

P207 T

E. FLEX EDGE BEATER

P207 FB

F. 6 QUARTS BOWL

P207 B



G. KITCHEN AID COMMERCIAL 8 QUARTS MIXER

Our **most powerful**, quietest available 1.3HP high efficiency DC motor is designed to run longer and delivers optimum torque with less heat built-up. Easily handles recipes requiring longer mixing, kneading and whipping times. The all-metal, precise gear design produces a smooth, quiet sound.

- Large capacity, easily mixes recipes with to 14 cups flour in a single bowl.
- Our most efficient advanced feedback control communicates in micro seconds to the motor to ensure optimal power is delivered to the bowl.
- Speed control protection built-in safety feature reduces the risk of accidentally turning on the mixer when wiping it clean.

P209

H. FLAT BEATER

P208 T

I. WIRE WHIP

P208 W

J. DOUGH HOOK

P208 H

5 QUARTS BOWL

(NOT SHOWN)

P209 5B

K. 8 QUARTS BOWL

P209 8B



	A. KITCHEN AID PROFESSIONAL SIX MIXER P207	G. KITCHEN AID COMMERCIAL 8 QUARTS MIXER P209
CAPACITY	Six quarts	Eight quarts (optional 5 quarts bowl P209-B5)
MOTOR	115 volts, 575 watts.	500 watts delivering 1.3 HP high efficiency DC motor
SPEED	10 speeds control	10 speeds control
LISTING	UL	NSF
DIMENSIONS	16.5" height x 11.33" width x 14.5" depth	16.5" height x 13.3" width 14.6" depth
WARRANTY	One year warranty from manufacturer. Non commercial.	Two year replacement limited commercial warranty

MACHINES

VITAMIX BLENDERS



A



B



C



D

A. VITA-PREP CHEF'S POWER TOOL

Vita-Prep is the essential professional blender. It has a powerful variable speed motor designed for blending, chopping & pureeing.
P281

VITA PREP CONTAINER P281 C

C. BARBOSS ADVANCE

The essential tool for adding or expanding a beverage program, this machine handles everything from frozen drinks to pureed cocktail bases. With six optimized program settings and automatic shut-off, the BarBoss Advance delivers consistent, delicious drinks while operators take the next request.
P284

B. VITA-PREP 3

The Vita-Prep 3 has more power to handle the thickest, toughest ingredients without overheating. Use the variable speeds for perfect purées, savory soups and delicious frozen treats. The Vita-Prep 3 is a must in kitchens where volume and quality are key ingredients to a successful back-of-the-house. More power, larger cooling fan, Vita-Mix quality...a great recipe has been perfected!
P282

D. VITA-PREP XL

The Vita-Prep XL by Vitamix premium blender features a powerful belt-drive motor and unparalleled 192-ounce real blending capacity, reducing prep-time, increasing efficiency and expanding menu capabilities.
P283

	A. VITA-PREP P281	B. VITA-PREP 3 P282	C. VITA-MIX BARBOSS ADVANCE P284	D. VITA-PREP XL P283
MOTOR	2+ peak horsepower	3 peak horsepower	2 peak horsepower	4.2 peak horsepower
DIMENSIONS	7.25" l x 8.75" w x 20" h	8" l x 9" w x 20.25" h	8" l x 9" w x 17.7" h	19" l x 8.5" w x 18.1" h
CONTAINER	64oz (2 liters)	64oz (2 liters)	32oz (0.94 liters)	192oz (5.7 liters)
LISTING	UL & NSF listed			
WARRANTY	Manufacturer's 3 year limited warranty on motor base parts and 1 year limited warranty on parts and labor on the full unit	Manufacturer's 3 year limited warranty on motor base parts and 1 year limited warranty on parts and labor on the full unit	Manufacturer's 3 year limited warranty on motor base parts and 1 year limited warranty on parts and labor on the full unit	Manufacturer's 3 year limited warranty on motor base parts and 1 year limited warranty on parts and labor on the full unit

FOOD PROCESSORS



STAINLESS STEEL BOWL
P311 BOWL

ROBOT COUPE COMMERCIAL FOOD PROCESSOR (R2)

This is the workhorse of restaurant kitchens. It does everything: chops, blends, kneads dough, slices, grates and more. Comes with continuous feed attachment, stainless steel "S" blade and 2 processing plates. Also can use any of 21 Robot Coupe cutters.

P311

POWER: 120 volt, 60 hertz, 7 amps, single phase.

BOWL CAPACITY: 3 quarts.

RPM: 1725.

HORSEPOWER: 0.5.

LISTINGS: UL and ETL (European) sanitation.

DIMENSIONS: 8.75" width x 16.25" depth x 18" height.

WARRANTY: One year.



CUISINART COMMERCIAL FOOD PROCESSOR

"DLC-X Plus" model. Includes: 4 stainless steel slicing discs, "S" blade, dough blade, shredder, fork and spatula. This famous machine does every slicing, shredding or mixing job required in a kitchen. There is an improved motor and large feeder tube.

P178

MOTOR: 110 volts.

BOWL CAPACITY: 5 quart capacity.

LISTINGS: UL listed.

DIMENSIONS: 12" length x 8" width x 17" height.

WARRANTY: One year commercial use warranty from manufacturer.

ICE CREAM MACHINES

FROZEN DESSERT MACHINE

Compact, well constructed, Italian machine has stainless steel body, blades, and mixing bowl. Quickly and easily produces ice cream, sorbet, gelato, or frozen yogurt.

P166



OUTPUT: 30 minutes per batch.

MOTOR: 115 volts, 60 cycles.

BOWL CAPACITY: 1.5 quarts.

REFRIGERANT: 1R134 (meets latest environmental standards).

WEIGHT: 40 pounds.

DIMENSIONS: 20" width x 12" length x 14" height.

WARRANTY: One year limited from manufacturer.

GELATO PRO

Totally self-contained frozen dessert maker. Removable bowl for easy storage and cleaning. Convenient built in audible timer and newly designed motor drive which shuts off to prevent damage if mixture freezes solid.

P168

OUTPUT: 45 minutes per batch.

MOTOR: 110 volts current.

HORSEPOWER: 0.3.

BOWL CAPACITY: 2 quarts.

WEIGHT: 39 pounds.

DIMENSIONS: 11" width x 15" depth x 13" height.

WARRANTY: No warranty for commercial use.



MACHINES



COMMERCIAL TABLETOP ICE CREAM MACHINE

Well constructed, Italian machine has stainless steel body, blades, and bowl. Equipped with a heavy duty 110 volt motor and compressor. Bowl not removable.

P180

BOWL CAPACITY: 2 quarts.

REFRIGERANT: 1R134 (meets latest environmental standards).

OUTPUT: 20 - 30 minutes per batch.

MOTOR: 110 volts, 60 cycles, 300 watts.

DIMENSIONS: 12" length x 20" width x 14" height.

WEIGHT: 66 pounds.

COMMERCIAL WARRANTY: One year limited from manufacturer.



GELATO PRO 5K

The Gelato Pro 5k countertop machine is simple to use, powerful and fast. It produces high quality gelatos and ice creams in 15 to 20 minutes per batch. The machine's inner bowl, blade, and body are crafted from high quality stainless steel. The unit is outfitted with a 30 minute mechanical timer.

P419

BOWL CAPACITY: 3.4 quarts.

REFRIGERANT: R404.

OUTPUT: 15 - 20 minutes per batch.

MOTOR: 120V, 60Hz.

DIMENSIONS: 19.3" length x 18.5" width x 14.57" height.

WEIGHT: 79 pounds.

WARRANTY: One year limited from manufacturer.





THE "ANTI-GRIDDLE"

The Grant Achatz inspired "Anti-Griddle" is a traditional cooktop with an amazing twist: The device quickly freezes sauces and purees instead of heating them! This unique innovation allows you to effortlessly freeze sauces and purees solid or develop semi-frozen creations with stable, crunchy surfaces and cool, creamy centers. The tantalizing dual textures help satisfy increasing consumer demands for new dining experiences. Let your culinary imagination run wild! Griddle-like top surface is constantly at -30 °F.

P355

- ELECTRIC:** 120 volts, 50/60 hertz, 12 amps.
- GRIDDLE TOP:** 15" length x 9" width.
- DIMENSIONS:** 15.75" length x 18.75" width x 11.25" height.
- WARRANTY:** Two years parts, one year labor.

ALSO AVAILABLE ON SPECIAL ORDER WITH 240 VOLTS, 50/60 HERTZ, 7 AMPS.

PRO 100 COUNTERTOP FREEZER

Countertop freezer for storing ice creams & gelatos. Designed for restaurants, caterers, and gourmet shops. The body is a double walled stainless steel with A-class rated insulation.

The lid is also a double walled construction made from tempered glass with a polycarbonate insert to improve insulation. User-programmable thermostat controls temperature range. An alarm will alert users if temperature range is exceeded.

P345

- MOTOR:** 120 volts, 60 hertz.
- POWER:** 200 Watts.
- OPERATING TEMPERATURE RANGE:** 10 to 0 °F, or -12 to -18 °C.
- CAPACITY:** 4 pans / 2.5 quarts per pan.
- WEIGHT:** 55 pounds.
- DIMENSIONS:** 37" length x 19.75" width x 14.25" height.
- WARRANTY:** One year.



FLOOR MODEL COMMERCIAL ICE CREAM MACHINES

These machines are made in Italy to the very high standards for ice cream/gelato machinery. They have stainless steel bodies, frames, bowls and blades. The motors are big and heavy enough to work in restaurant or hotel conditions. They are mounted on four heavy-duty casters for easy movement. Six months commercial warranty from the manufacturer.



A

	A. P185	B. P190
POWER	110 volt, 60 hertz	220 volt, 60 hertz (dedicated line required)
OUTPUT	20 - 30 minutes per batch	20 - 30 minutes per batch
MOTOR	560 watts, 0.75 horsepower	1120 watts, 1.5 horsepower
DIMENSIONS	17" width x 18" depth x 33" height	18" width x 24" depth x 34" height
WEIGHT	140 pounds.	230 pounds.
WARRANTY	Six months from manufacturer	Six months from manufacturer



B

MACHINES

PACOJET

Pacojet is a revolutionary device that elevates ordinary cooking to culinary excellence. Pacojet is a dynamic professional kitchen appliance that makes it easy to prepare high-quality dishes while saving time, labor and reducing food waste. Pacotizing enables chefs to 'micro-puree' deep-frozen foods into ultra-light mousses, naturally fresh ice creams and sorbets or aromatic soups, sauces or fillings without thawing. Chefs rely on Pacojet worldwide to process all types of foods while preserving intense flavors, natural colors and vital nutrients in individual, ready-to-serve portions. It's fast processing (4 minutes per 1.2 quarts), compact design, and ease of use make it suitable for a variety of kitchen environments.

HOW PACO JET WORKS

Select fresh fruits, vegetables, top-quality meats or seafood of your choice and place them into a pacotizing beaker. Include a combination of other ingredients to complete your recipe and top the beaker with a liquid of your choice. Deep freeze to -8 °F (-22 °C) for at least 24hrs. When you are ready to use, simply mount the beaker onto the Pacojet, select the number of portions you need and press "Start".

The high-precision Pacojet blade spins at 2,000 rpm, shaving a micro-thin layer off the top of the frozen food, resulting in an ultra-smooth texture. Unused beaker contents remain frozen solid to be used later at your convenience. Extra beakers and replacement blades available.

PACOTIZING BLADE
Gray Die Cast.
9 P395 10156

ADDITIONAL BEAKERS
P395 B



	A. PACO JET ORIGINAL (P395)	B. PACO JET 2 (P418)
VOLTAGE	120/60 Volts	120/60 Volts
RATED POWER	1000 Watts	950 Watts
DIMENSIONS	20" length x 15" width x 8" height	20" length x 15" width x 8" height
NET WEIGHT	30 Pounds	35 Pounds
BEAKER CAPACITY	1 Liter	1 Liter
BLADE REVOLUTION	2000 RPM	2000 RPM
IDEAL PACOTIZING TEMPERATURE	-8 °F	-8 °F
MANUFACTURER'S WARRANTY	1 year motor, 1 year other components	5 years motor, 1 year other components
NUMBER OF BEAKERS INCLUDED	2	2
BRUSHLESS MOTOR (QUIETER AND LONGER LASTING)	No	Yes
PROGRAMMABLE AUTOMATIC AIR PRESSURE MODE	No	Yes
PRECISION PORTIONING TO AS LITTLE AS 1/10TH OF A PORTION	No	Yes
OVERFILL PROTECTION FEATURE	No	Yes
COLOR TOUCHSCREEN DISPLAY WITH INTUITIVE ICONS	No	Yes
CUSTOMIZABLE SETTINGS IN 5 DIFFERENT LANGUAGES	No	Yes
FREE INTERNATIONAL RECIPE BOOK	No	Yes
SPECIALIZED OPTIONS FOR PACOTIZING, CUTTING/CHOPPING OR MIXING/WHIPPING	No	Yes

FRIX-AIR RECONSTITUTING MACHINE

This European machine takes frozen food and restores it to ready to serve, in seconds. It can be used in both sweet and savory applications such as mousses, gelatos, sorbets, ice creams, soups, sauces, dressing and more.

The process is simple. Start with ingredients that have been frozen to -4°F (20°C), in the provided canisters. The 1.25 cup capacity containers allow product to be transferred directly from the freezer to the machine. Insert the canister into the machine and start the process. The container is sealed tight and a pump supplies air to the food product. Simultaneously the motor rotates a series of high speed blades within the container. This rapid shaving of the product, by the blades and incorporation of air result in a smooth, creamy and velvety end product.

P340

MOTOR: 110 volts, 700 watts.

RPM: 2000.

AIR PRESSURE: 2 bar.

MAXIMUM CONTAINER VOLUME: 300 cc (1.25 cups).

RECOMMENDED CONTAINER FILL: 180 cc (0.75 cup).

DIMENSIONS: 8" width x 14" length x 20" height.

INCLUDED WITH MACHINE:

- 2 stainless steel blades.
- 2 rubber seals.
- 2 canister holders.
- 5 plastic, microwaveable canisters.



PLEASE VISIT JBPRINCE.COM FOR A VIDEO DEMONSTRATION.

ADDITIONAL PLASTIC, MICROWAVABLE CANISTERS

Pack of 50 (5 different colors).

P341 50



RACLETTE - CHEESE WARMER

Commercial "Raclette" machine warms 0.5 wheel of cheese so it can easily be put on bread or directly to plates. Cheese holder can be tilted. 110 volts, 900 watts heat unit included. 20" length x 10.5" width x 16" height.

P235



F. DICK SAUSAGE STUFFER

World famous sausage making machine from Germany. Stainless steel frame with plastic piston and rubber seal. Easily disassembled for cleaning. Four tubes included. 6 liters or 12 pounds per load. 20" height. 6 months commercial use warranty from manufacturer.

D978



CUISINART COFFEE OR SPICE GRINDER

Stainless steel bowl and blade. Plastic housing. Transparent cover. 110 volts, 7" height.

P260

MACHINES

DEHYDRATORS



L'EQUIP DEHYDRATOR

Compact, easy-to-use machine dries fruits, vegetables and meats for maximum flavor. Electronically controlled heat sensor regulates air flow and temperature for uniform drying. Six 11" length x 17" width trays give 12 square feet of drying space. Plastic housing and drying screens.

P324

MOTOR: 550 watt heating element.

TEMPERATURE RANGE: 93 to 158 °F.

WEIGHT: 11 pounds.

DIMENSIONS: 11" length x 17" width x 10" height.

WARRANTY: One year warranty on base and tray.

REPLACEMENT PARTS

FRUIT LEATHER TRAYS

10.5" length x 5.5" width.

P324 F

REPLACEMENT MESH INSERTS

P324 M

2 REPLACEMENT TRAYS

P324 T

EXCALIBUR TABLE TOP DEHYDRATOR

Equipped with an adjustable thermostat with a temperature range of 105 to 165 °F. This makes it ideal to operate at low temperatures and preserving active enzymes in fruits and vegetables. This temperature range is also high enough safely dehydrate meats for jerky. The unit turns on automatically when the thermostat is in use.



This Excalibur 5 Tray dehydrator is a practical unit, great for dehydrating the bounty from your small garden, preserving specialty items, and creating beautiful garnishes.

P500

MOTOR: 400 watts.

TEMPERATURE RANGE:

WEIGHT: 15 pounds.

DIMENSIONS: 19" length x 17" width x 8.5" height.

WARRANTY: Limited 10 year warranty.



This Excalibur 9 tray dehydrator with a 26 hour timer is an ideal solution for dehydrating the bounty from your garden, preserving specialty items, and creating beautiful garnishes. The 9 trays combine for 15" square feet of surface area to dry on, providing the space you need for larger volumes of product in a relatively small area.

P501

MOTOR: 600 watts.

TEMPERATURE RANGE:

WEIGHT: 22 pounds.

DIMENSIONS: 12.5" length x 17" width x 19" height.

WARRANTY: Limited 10 year warranty.

Also available with stainless steel body and 9 drying racks. Not shown.

P502

PARTS AND ACCESSORIES NOT SHOWN

PLASTIC TRAY
9 P500 P40

STAINLESS STEEL TRAY
9P 500 SSTRAY

PARAFLEX PREMIUM DRYING SHEET
14" square, flexible, non-stick, reusable.
P503

CHOCOLATE MACHINES

CHOCOLATE MELTING MACHINE COMMERCIAL

A simple way to melt and hold chocolate in temper. Hot air melts chocolate and then maintains it at a proper temperature. A digital display (in Celsius only) and a thermostat offers temperature range of 20 to 60 °C.

The stainless steel frame is insulated for efficiency and temperature regulation. Easy to remove and clean stainless steel pan with a 26 pound (12 kg) capacity. This machine can also be fitted with stainless steel probe (item number **P394 P** sold separately) for a more accurate temperature reading. Made in France.

P394

MOTOR: 110 volts / 300 watts.

DIMENSIONS: 14" length x 21" width x 7" height.



PROBE FOR P394 CHOCOLATE TEMPERING MACHINE COMMERCIAL

This probe works in cooperation with chocolate tempering machine (**P394**). It conveniently hooks up to the machine and allows you to read the actual temperature of your melted chocolate in the digital display rather than the machines set air temperature.

P394 P



TABLE TOP CHOCOLATE TEMPERER

Thermostat controlled heat unit melts up to 6 lbs of chocolate. Cooling fan, one stainless steel bowl and plastic scraper included.

P110

MOTOR: 110 volts.

DIMENSIONS: 12.5" height x 14.25" width.

WARRANTY: Six month warranty from manufacturer.

EXTRA BOWL

Stainless steel.

P110 B

EXTRA SCRAPER

Plastic.

P110 S



MELTINCHOC CHOCOLATE MELTER

This chocolate melter/warmer has an accurate thermostat that enables you to melt and maintain chocolate in a tempered state. The outer construction is thermo-resistant plastic, with a removable stainless steel pan.

P112 9

MOTOR: 110 volts, 200 watts.

TEMPERATURE RANGE: 0 to 140 °F (0 to 60 °C).

CAPACITY: 9 liters, 9.5 quarts.

DIMENSIONS: 17" length x 15" width x 5.5" height.



MINI MELTINCHOC

This dry heat melting vessel can be used for small-scale production of pralines or other chocolate items, like coating ice creams or desserts on a stick. Their refined design is perfect for display in shops and can even be used in front of customers.

P113

MOTOR: 110 volts.

TEMPERATURE RANGE: 50 to 140 °F (10 to 60 °C).

CAPACITY: 1.8 liters

DIMENSIONS: 10.2" length x 10.7" width x 6.3" height. Basin: 7.3" diam. x 4.3" height.

WEIGHT: 2.5 pounds (easy to carry).

MACHINES

PASTA MACHINES

IMPERIA PASTA MACHINES

These restaurant quality machines use rollers to flatten dough and make it tender. Imperia are the best known, small restaurant machines in Italy. Chromed steel exterior and rollers.



A. ELECTRIC PASTA MACHINE

Uses any of the cutters listed (below). Can also be operated manually.

P108

MOTOR: 110 volts, 60 cycle, 3.0 amps.

OUTPUT: 25 lbs. per hour.

ROLLER WIDTH: 9".

WARRANTY: Six months warranty.

DIMENSIONS: 8.5" width x 12" length.

CUTTERS NOT INCLUDED. ORDER SEPARATELY.



B. HAND OPERATED PASTA MACHINE

Uses any of the cutters listed (below).

P107

CUTTERS NOT INCLUDED. ORDER SEPARATELY.

PASTA CUTTERS (TO BE ORDERED SEPARATELY)

Fit **P107** or **P108**. Chromed steel exterior, Carbon steel cutters.

	TYPE OF CUTTER	MEASUREMENT		TYPE OF CUTTER	MEASUREMENT
P108 1	Angel Hair	1.5mm	P108 4	Fettucini	6.5mm
P108 2	Spaghetti	2mm	P108 5	Tagliatelle	12mm
P108 3	Linguini	4mm	P108 6	Round Spaghetti	2mm



PASTA PRESTO PASTA MACHINE

Unique, pasta machine for small restaurants or limited-use in larger restaurants and hotels. Engineered and produced by Italy's leading tabletop pasta machine manufacturer. This unit is used primarily in Italian homes for daily production of fresh pasta. Fettucini and tagliatelle cutters are built into the machine. The cutters and the rollers are made of stainless steel. Other parts are enameled (xylan) steel and plastic.

P360

MOTOR: 110 volts with 85 watts.

ROLLER WIDTH: 5.5".

DIMENSIONS: 11" width x 8" depth x 11" height.

WARRANTY: No commercial warranty.