



PRODUCT CATALOGUE

ELECTRIC BOILING PANS - INDIRECT



KE-785-O



Round jacketed pan
 Volume 85 Lt
 Dimensions 700x700x900 mm
 3 input positions
 12kW/400V
 Heating time 60-70 min.
 2" outlet valve
 Automatic filling of water

KE-85-O



Round jacketed pan
 Volume 85 Lt
 Dimensions 700x900x900 mm
 3 input positions
 12kW/400V
 Heating time 60-70 min.
 2" outlet valve
 Automatic filling of water

KE-100-O / KE-100



Round / square jacketed pan
 Volume 100 Lt
 Dimensions 900x900x900 mm
 3 input positions
 12kW/400V
 Heating time 70-80 min.
 2" outlet valve
 Automatic filling of water

KE-150-O / KE-150



Round / square jacketed pan
 Volume 150 Lt
 Dimensions 900x900x900 mm
 3 input positions
 18kW/400V
 Heating time 70-80 min.
 2" outlet valve
 Automatic filling of water

KE-200



Square jacketed pan
 Volume 200 Lt
 Dimensions 1400x900x900 mm
 3 input positions
 24kW/400V
 Heating time 80 min.
 2" outlet valve
 Automatic filling of water

KE-300



Square jacketed pan
 Volume 300 Lt
 Dimensions 1400x900x900 mm
 3 input positions
 30kW/400V
 Heating time 80 min.
 2" outlet valve
 Automatic filling of water

STEAM BOILING PANS – INDIRECT -> on request



GAS BOILING PANS - INDIRECT



KG-785-O



Round jacketed pan
 Volume 85 Lt
 Dimensions 700x700x900 mm
 Output FULL/SAVING
 11kW/230V
 Heating time 70 min.
 2" outlet valve
 Automatic filling of water

KG-85-O



Round jacketed pan
 Volume 85 Lt
 Dimensions 700x900x900 mm
 Output FULL/SAVING
 11kW/230V
 Heating time 70 min.
 2" outlet valve
 Automatic filling of water

KG-100-O / KE-100



Round / square jacketed pan
 Volume 100 Lt
 Dimensions 900x900x900 mm
 Output FULL/SAVING
 16kW/230V
 Heating time 80-90 min.
 2" outlet valve
 Automatic filling of water

KG-150-O / KG-150



Round / square jacketed pan
 Volume 150 Lt
 Dimensions 900x900x900 mm
 Output FULL/SAVING
 18kW/230V
 Heating time 80-90 min.
 2" outlet valve
 Automatic filling of water

KG-200



Square jacketed pan
 Volume 200 Lt
 Dimensions 1400x900x900 mm
 Output FULL/SAVING
 25kW/230V
 Heating time 80-90 min.
 2" outlet valve
 Automatic filling of water

KG-300

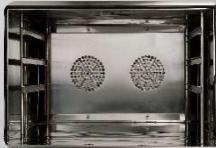


Square jacketed pan
 Volume 300 Lt
 Dimensions 1400x900x900 mm
 Output FULL/SAVING
 32kW/230V
 Heating time 100-110 min.
 2" outlet valve
 Automatic filling of water

STEAM BOILING PANS – INDIRECT -> on request



ELECTRIC OVENS STATIC with CONVECTION

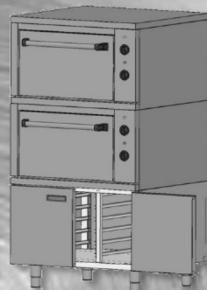


PCE-930 SC



Electric oven triple
 Dimensions 900x900x1710 mm
 Audio signal and timer
 Heating elements + fan
 3x4,1kW/400V
 50°C-320°C
 3 inserts per oven

ACCESSORIES BASE UNDER THE ELECTRIC OVEN



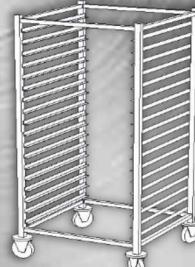
Base under the single and
 double oven with inserts for
 trays GN
 Dimensions 900x900x500mm

PCE-920 SC



Electric double oven
 Dimensions 900x900x1200mm
 Audio signal and timer
 Heating elements + fan
 2x4,1kW/400V
 50°C-320°C
 3 inserts per oven

ACCESSORIES MOBILE RACK TO OVEN



Mobile rack for trays STJ930F
 17 inserts with spacing 75 mm
 Dimensions 604x686x1540 mm
 2 braking wheels

PCE-910 SC



Electric single oven
 Dimensions 900x900x700mm
 Audio signal and timer
 Heating elements + fan
 1x4,1kW/400V
 50°C-320°C
 3 inserts per oven

ACCESSORIES ENAMEL TRAYS AND RACK (not included with the oven)



P-930-S Enamel roasting tray GN2/1
 Dimensions 650x530x65mm
 P-930-S Enamel roasting tray GN2/1
 Dimensions 650x530x20mm
 RP-930 Chrome-plated rack
 Dimensions 530x645mm



ELECTRIC RANGES



COMBINED RANGES



Static oven + convection
 Dimensions 900x900x900mm
 Audio signal and timer
 El. input of oven 4,1kW/400V
 50°C-320°C, 3 inserts per oven
 4 burners with thermo safety fuse
 Gas input 1x3,7/2x4,8/1x7kW

SE-940 ASC



Static oven + convection
 Dimensions 900x900x900mm
 Audio signal and timer
 El. input of oven 4,1kW/400V
 50°C-320°C, 3 inserts per oven
 4 square heat.plates 415x294mm
 El. input of plates 4x3kW

SPE-740 C



Fan assisted oven
 Dimensions 800x700x900mm
 El. input of oven 4kW/400V
 50°C-280°C, 3 inserts per oven
 4 burners with thermo safety fuse
 Gas input 2x3,7kW/2x4,8kW

SE-740 ASC



Fan assisted oven
 Dimensions 800x700x900mm
 El. input of oven 4kW/400V
 50°C-280°C, 3 inserts per oven
 4 round heating plates Ø 230mm
 El. input of plates 4x2,6kW

SPE-960 SC



Static oven + convection
 Dimensions 1400x900x900mm
 Audio signal and timer
 El. input of oven 4,1kW/400V
 50°C-320°C, 3 inserts per oven
 6 burners with thermo safety fuse
 Gas input 3x3,7/2x4,8/1x7kW
 Neutral cupboard included

ACCESSORIES ENAMEL TRAYS AND RACK

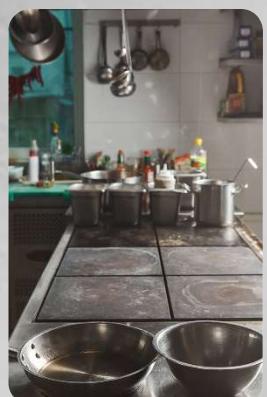
(not included with the oven)



GNS1/1-20 Enamel roasting tray
 Dimensions 530x325x20mm
 GNS1/1-40 Enamel roasting tray
 Dimensions 530x325x40mm
 GNS1/1-60 Enamel roasting tray
 Dimensions 530x325x60mm



GAS STOVES



VP-940 / 960



VP-940 with base

Dimensions 900x900x900mm

4 burners with thermo safety fuse

Gas input 1x3,7/2x4,8/1x7kW

VP-960 with base

Dimensions 1400x900x900mm

6 burners with thermo safety fuse

Gas input 3x3,7/2x4,8/1x7kW

ELECTRIC STOVES



VE-940 A / 920 A

VE-940 with base

Dimensions 900x900x900mm

4 square heating plates

El. input 4x3 kW/400V

VE-920 with base

Dimensions 450x900x900mm

2 square heating plates

El. input 2x3 kW/400V

VP-740



VP-740 with base

Dimensions 900x900x900mm

4 burners with thermo safety fuse

Gas input 2x3,7kW/2x4,8kW

VE-740 A



VE-740 A with base

Dimensions 800x700x900mm

4 round heating plates Ø 230mm

El. input 4x2,6 kW/400V

STOCK POT RANGES ELECTRIC AND GAS

STP-10



Gas stock pot range

Dimensions 520x540x490mm

1 burner with thermo safety fuse

Gas input 10 kW

STE-6



Electric stock pot range

Dimensions 520x540x470mm

1 round heating plate

El. input 6 kW/400V/50Hz



TILTING BRATT PANS ELECTRIC AND GAS



PE-750



Volume 50 Lt
 Dim. 800x700x900mm
 El. input 9kW/400V
 Tap for cold water
 Manual tilting

PP-750



Volume 50 Lt
 Dim. 800x700x900mm
 Output FULL/SAVING
 Gas input 11kW/400V
 Tap for cold water
 Manual tilting

PE-980



Volume 80 Lt
 Dim. 900x900x900mm
 El. input 13,5kW/400V
 Tap for cold water
 Manual tilting

PP-980



Volume 80 Lt
 Dim. 900x900x900mm
 Output FULL/SAVING
 Gas input 18kW/230V
 Tap for cold water
 Manual tilting

PE-9120



Volume 120 Lt
 Dim. 1200x900x900mm
 El. input 18kW/400V
 Tap for cold water
 Manual tilting

PP-9120



Volume 120 Lt
 Dim. 1200x900x900mm
 Output FULL/SAVING
 Gas input 21kW/230V
 Tap for cold water
 Manual tilting

PROFESSIONAL DISHWASHERS



ALWAYS ON STOCK

JET500plus

undercounter

dimensions 600x550x760mm

water consumption 2,6 L/cycle

input 3,2kW/230V

1 washing cycle: 120sec.

basket dimension 500x500mm

2 baskets included



ON REQUEST

Alpha50 – dimensions 520 x 450 x 692 mm, 2 washing cycles 90sec., 120sec.

JET400 – dimensions 520 x 450 x 665 mm, 1 washing cycle 120sec.

Alpha40LS – dimensions 520 x 450 x 692 mm, 2 washing cycles 90sec., 120sec.

T1215 – dimensions 819 x 730 x 1519 mm, 4 washing cycles 60sec., 90sec., 120sec., 180sec.

S100 – dimensions 845 x 650 x 1540 mm, 5 washing cycles 60sec., 120sec., 180sec., 240sec., 12min.

S200 – dimensions 850 x 855 x 1900 mm, 1 washing cycle min 2 - max 12min.

S350 – dimensions 850 x 1470 x 1900 mm, 1 washing cycle min 2 - max 12min.



ALWAYS ON STOCK

JET110E

hood type

dimensions 819x730x1519mm

water consumption 2,6 Lt/cycle

input 8,5kW/400V

2 washing cycles: 90sec., 120sec.

basket dimensions 500x500mm

2 baskets included



CLEANING AND WASHING DETERGENTS

NEW

FOR STAINLESS STEEL SURFACES

EVERY DAY (daily cleaner)

0,75 Lt

UNIX (strong degreaser)

0,75 Lt

FORNOLUX⁺ (liquid degreaser)

0,75 Lt

BRINOX (polisher)

1 Lt

REMO KAL (descaler)

1 Lt



FOR DISHES

suitable for very hard water

ALCAVETRO HW PLUS

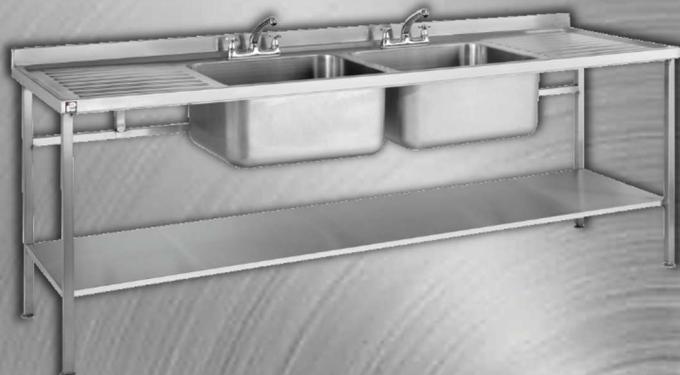
washing detergent - 12 Lt

RINSE ACID

rinse detergent - 10 Lt



STAINLESS STEEL KITCHEN FURNITURE



WORK TABLES – with shelves, grates, covers from sides, winged/slide doors, with sinks, drawers, etc.

SINKS – single/double, square/rectangle, with shelves, grates, with worktop, etc.

SHELVES/CABINETS – table, wall, rack

RACKS – mobile racks to ovens, base of cooking appliances, trolleys on wheels, racks for silverware, etc.

HOODS – hang/wall

COOPERATION

MANUFACTURING OF UNITS AND ATYPICAL STAINLESS STEEL PRODUCTS ACCORDING TO DRAWING DOCUMENTATION IN PRINTED OR ELECTRONIC VERSION (DWG, DXF) OR PROVIDED SAMPLE.



PRODUCTION OF STAINLESS STEEL
 CATERING EQUIPMENT AND ACCESSORIES

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