

APOLLO CITRUS SQUEEZER



Model	APOLLO	APOLLO VV	APOLLO ECO
Power	Watt 150 - Hp 1/5	Watt 150 - Hp 1/5	Watt 150 - Hp 1/5
Power source	230V/50Hz	230V/50Hz	230V/50Hz
Revolutions/min.	r.p.m. 320	r.p.m. 280÷750	r.p.m. 320
Overall dimensions	mm 210x210 h.280	mm 210x210 h.280	mm 210x210 h.310
Net weight	Kg 2,7	Kg 2,7	Kg 2,5
Shipping	mm 220x280x340	mm 220x280x340	mm 220x280x340
Gross weight	Kg 4	Kg 4	Kg 3,5



APOLLO ECO



COVER



Easy cleaning



- Professional squeezer made of impact-resistant ABS with stainless steel inside construction and bowl. Microswitch on the cone.
- Self-ventilated motor with helical gear reducer.
- APOLLO is available in white or polished chromium plated versions. On request it can be equipped with variable speed drive and cover.
- The squeezer is available also in the economy version with plastic receiving bowl.

SLICER - TOPAZ 220 A.I.



Model	TOPAZ 220 A.I.
Blade	mm 220
Motor	Watt 125 - Hp 1/6
Cut thickness	mm 12
Cut capacity	mm 155x190
Run of carriage	mm 215
Hopper	mm 197x216
Overall Dimension	mm 470x390 h.400
Net Weight	Kg 13,5
Shipping Dimension	mm 600x500x420
Gross Weight	Kg 17,5



Sharpening non incorporated

Sharpening incorporated

Base



The slicing machine made of anodized aluminium alloy has the advantage of an easy cleaning and is very hygienic. The cut thickness adjusting knob is very sensitive and enables a millimetric adjustment. The easy and precise sharpening set makes the work of the users easier by keeping the edge of the blade always sharp, for a very good cut of food. The carriage, running on self-lubricating bushes, has an exceptional fluency and you can cut also heavy sausages, roast-beef, cheese, fish, hard meat.

Though this is a small slicer, it has all the advantages and the features of the big slicers.

SLICER - TOPAZ 275



Model	TOPAZ 275
Blade	mm 275
Motor	Watt 125 - Hp 1/6
Cut thickness	mm 12
Cut capacity	mm 185x200
Run of carriage	mm 235
Hopper	mm 220x225
Overall Dimension	mm 525x410 h.455
Net weight	Kg 16
Shipping Dimension	mm 600x510x510
Gross weight	Kg 21



Sharpening non incorporated

Sharpening incorporated

Base



The slicing machine made of anodized aluminium alloy has the advantage of an easy cleaning and is very hygienic. The cut thickness adjusting knob is very sensitive and enables a millimetric adjustment. The easy and precise sharpening set makes the work of the users easier by keeping the edge of the blade always sharp, for a very good cut of food. The carriage, running on self-lubricating bushes, has an exceptional fluency and you can cut also heavy sausages, roast-beef, cheese, fish, hard meat.

Though this is a small slicer, it has all the advantages and the features of the big slicers.

SLICER – VCS 300



Model	VCS 300
ø Blade	mm/inch. 300/12"
Motor	watt/Hp 210-0,30
Cut thickness	mm 14
Cut capacity HxW	mm 210X220
Run of carriage	mm 285
Hopper	mm 320x200
Overall dimensions	mm 670x645xH580
Distance between feet	mm 480x335
Net weight	kg 31,5
Shipping	mm 750x650x590
Gross weight	kg 38

Vertical slicer particularly suitable for fresh meat,sausages, etc. Carriage at double sliding.

Arm that holds the meat by hand pressure is mounted on a pull out double plate. Casting in special alloy of anodized aluminium, brilliant, hygienic and rustproof. Poli V belt drive. Sliding carriage mounted on autolubricating buckles and ball bearings. Single or threephase motor, on request. Blade in special steel, tempered and rectified. Careful manufacture of every parts, first class materials.

Bích Vân shop

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MINCER – TC 12 E



Model	TC 12 E
Power	Watt 735 - Hp 1
Power source	230-400V/50Hz
Output/h	Kg/h 150
Standard plate	mm 4,5
Overall dimensions	mm 215x430 h.520
Net weight	Kg 18
Shipping	mm 320x460x470
Gross weight	Kg 20

- Small but powerful and of considerable output.
- The multipurpose machine particularly suitable to restaurants, first class charcuterie and butcheries.
- Useful also as auxiliary machine.

GRILL – TOP M/R/L/X

 TOP M	Model	TOP M/R/L/X
	Power	Watt 1700
	Power source	230V / 50Hz
	Useful surface	mm 500x255
	Dimensions	mm 515x435 h.170
	Net weight	Kg 18
	Shipping	mm 560x430x270
	Gross weight	Kg 21
 TOP L	 TOP R	 TOP X

Long life cast iron plates, covered by a vitreous enamel coating to ensure hygiene, acid and salt proofness and resistance to oxidation. They enable a quick and safe cooking of meat, fish, eggs, vegetables, cheese and are ideal for heating up sandwiches, rolls of various size and thickness.

Available in four versions: plate L (smooth), plate R (ribbed), plate M (mixed smooth-ribbed), plate X (stainless steel). Technical features:

- ❖ Stainless steel 430 F construction
- ❖ Shock-proof heating elements 3100 W, mounted inside the plate, for a perfect thermal conductivity
- ❖ Adjustable thermostat up to 300°C, which enable to use the plate separately

ROLLER TOASTER



Conveyor toasters are made entirely of stainless steel AISI 316 with stainless steel AISI 304 toasting grill. The cooking chamber is coated with insulating material to avoid loss of heat and wear of electrical components. Self-ventilated motor and control compartment fitted with fan to protect electrical parts from overheating. The heating elements are made up of quartz tubes that can be switched independently for an easier control of the heating power

The variable speed drive in models VV allows a more individual use according to the cooking needs of the product and to desired results. Removable loading and unloading chutes and crumb tray for an easy and complete cleaning. Tilting back closing plate to allow rear or front product delivery with useful supporting plate for models Roller Long and Roller Patate. Practical and easy-to-use toasters are suitable for toasting and heating up crostini, bruschetta, pizza, chips, croissants and various snacks.

MODEL	ROLLER BREAKFAST	ROLLER BREAKFAST VV	ROLLER LONG	ROLLER LONG VV
Output power	Watt 2250	Watt 2250	Watt 3000	Watt 3000
Power source	230V/50Hz	230V/50Hz	230V/50Hz	230V/50Hz
Output/h	nr. 200	nr. 80÷360	nr. 410	nr. 150÷480
Width of gridiron	mm 220	mm 220	mm 305	mm 305
Length of gridiron	mm 330	mm 330	mm 410	mm 410
Overall dimensions	mm 370x480+150 h.340	mm 370x480+150 h.340	mm 430x530+340 h.360	mm 430x530+340 h.360
Net weight	Kg 15	Kg 15,5	Kg 25	Kg 25,5
Shipping	mm 430x560x400	mm 430x560x400	mm 840x540x500	mm 840x540x500
Gross weight	Kg 17	Kg 17,5	Kg 27	Kg 27,5

TOASTER - TOSTIERA 4Q



Model	TOSTIERA 4Q/D
Power	Watt 1600
Power source	230V/50Hz
Toast capacity	nr. 4
Internal dimensions	mm 235x240
Overall dimensions	mm 360x265+145xh.240
Net weight	Kg 6,5
Shipping	mm 550x290x280
Gross weight	Kg 7,5

Easy to handle and to clean, they are made entirely of stainless steel 430 F. They work by means of heating elements, protected by quartz tubes and are fit with a 15 minutes timer.

Toasters are ideal for heating up pizzas, sandwiches and ready-cooked food, for cooking hamburgers, wüstels, folls etc.

TOASTER - TOSTIERA 6Q



Model	TOSTIERA 6Q/D
Power	Watt 2400
Power source	230V/50Hz
Toast capacity	nr. 6
Internal dimensions	mm 355x240
Overall dimensions	mm 475x265+145xh.240
Net weight	Kg 7
Shipping	mm 550x290x280
Gross weight	Kg 9

Easy to handle and to clean, they are made entirely of stainless steel 430 F. They work by means of heating elements, protected by quartz tubes and are fit with a 15 minutes timer.

Toasters are ideal for heating up pizzas, sandwiches and ready-cooked food, for cooking hamburgers, wüstels, folls etc.

SALAMANDER – BASIC/FIXED



These electric Salamanders are made completely of stainless steel: they are ideal for heating, baking au gratin, cooking pizza, sandwiches, cakes, etc.

They are provided with a symostat for adjusting the intensity of heat, which is signalled by one lamp.

Gridiron and resistance protection grille are made of chromium-plated steel; the crumb pan can be taken off for an easy cleaning.

Fixed Salamander: the gridiron can be positioned on four levels as cooking requires.

MODEL	SALAMANDER BASIC	SALAMANDER FIXED
Power source	230V/50Hz	230V/50Hz
Power	Watt 2800	Watt 2800
Heating areas	nr. 1	nr. 1
Internal dimension	mm 480x330 h.320	mm 480x330 h.320
External dimension	mm 620x350+95 h.430	mm 620x350+95 h.430
Net weight	kg 23	Kg 25
Shipping	mm 670x450x475	mm 670x450x475
Gross weight	Kg 27	Kg 29

SALAMANDER – MOBILE



These electric Salamanders are made completely of stainless steel: they are ideal for heating, baking au gratin, cooking pizza, sandwiches, cakes, etc. They are provided with a symostat for adjusting the intensity of heat, which is signalled by two lamps. Gridiron and resistance protection grille are made of chromium-plated steel; the crumb pan can be taken off for an easy cleaning. Movable Salamander: the upper part can be adjusted in height for a quick cooking and a minimal loss of heat.

MODEL	SALAMANDER MOBILE PRO	SALAMANDER MOBILE PRO 1
Power source	230V/50Hz	230V Mn/380V 2F+N+T
Power	Watt 1900	Watt 3800
Heating areas	nr. 2	nr. 2
Cooking compartment dimension	mm 340x320	mm 540x320
External dimension	mm 400x510 h.505	mm 600x510 h.505
Net weight	kg 31	kg 44
Shipping	mm 475x565x560	mm 630x565x510
Gross weight	Kg 35	Kg 47