



EQUIPMENT FOR THE WHOLE KITCHEN, ARRANGED BY FAMILY

Product Catalogue

Cooking suites, ranges and grills. Stone-base and conveyor pizza ovens, dough equipment and patisserie decks. Refrigeration from saladettes to cold rooms, with salad bars, display cabinets, dishwashers, ice machines and food preparation equipment. Built in stainless steel for continuous commercial service.

22

CATEGORIES

209

PRODUCTS AND MODELS

HFG

REFERENCE PREFIX

WARRANTY One-year UK warranty on all equipment and spare parts. Full terms on the last pages.

Prepared for our customers in the United Kingdom. sales@hobforge.com

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Every model carries a Hobforge reference such as **HFG-14.01.03** — quote it and we know exactly which unit you mean. A request-for-quotation form you can fill in on screen is on the last page.

01

Bain-Maries



HFG-01.01

Bain-Marie - Countertop

70-200 cm wide · 2-6 x GN 1/1 · +30°C / +90°C · 1 x 1500 W - 2 x 1500 W

- Entirely stainless steel
- Thermostatic temperature control
- Single-piece pressed well in AISI 304 grade stainless steel
- IRCA brand silicone heating element
- EGO brand thermostat
- Drain and drain valve
- GN pan depth: 150 mm
- LED lighting

Reference	Dimensions	Capacity	Operating temp.	Power
HFG-01.01.01	70 x 70 x 28 / 79 cm	2 x GN 1/1	+30°C / +90°C	1 x 1500 W
HFG-01.01.02	107 x 70 x 28 / 79 cm	3 x GN 1/1	+30°C / +90°C	2 x 1000 W
HFG-01.01.03	140 x 70 x 28 / 79 cm	4 x GN 1/1	+30°C / +90°C	2 x 1500 W
HFG-01.01.04	180 x 70 x 28 / 79 cm	5 x GN 1/1	+30°C / +90°C	2 x 1500 W
HFG-01.01.05	200 x 70 x 28 / 79 cm	6 x GN 1/1	+30°C / +90°C	2 x 1500 W



HFG-01.02

BM-C Series

107-220 cm wide · 3-6 x GN 1/1 · +30°C / +90°C · 2 x 1000 W - 2 x 1500 W

- Entirely stainless steel
- Thermostatic temperature control
- Single-piece pressed well in AISI 304 grade stainless steel
- IRCA brand silicone heating element
- EGO brand thermostat
- Drain and drain valve
- GN pan depth: 150 mm
- LED lighting
- Available on request:
 - Sliding or hinged door
 - Stainless steel worktop 10 cm deep
 - Overhead infrared heating
 - Neutral cupboard
 - Tray slide on the customer side

Reference	Dimensions	Capacity	Operating temp.	Power
HFG-01.02.01	107 x 70 x 85 / 131 cm	3 x GN 1/1	+30°C / +90°C	2 x 1000 W
HFG-01.02.02	140 x 70 x 85 / 131 cm	4 x GN 1/1	+30°C / +90°C	2 x 1500 W
HFG-01.02.03	180 x 70 x 85 / 131 cm	5 x GN 1/1	+30°C / +90°C	2 x 1500 W
HFG-01.02.04	220 x 70 x 85 / 131 cm	6 x GN 1/1	+30°C / +90°C	2 x 1500 W

**HFG-01.03****Bain-Marie with Independently Heated Wells**

78.5-253.5 cm wide · 2-7 × GN 1/1 · +30°C / +90°C · 2 x 1000 W – 7 x 1000 W

- Entirely stainless steel
- Each well has its own thermostatic temperature control
- All bain-maries take GN pans 150 mm deep
- Models with a capacity of 2, 3, 4, 5, 6 or 7 × GN 1/1 pans
- Models can be supplied as display units without glass
- Optional: sliding or hinged door
- Optional: stainless steel worktop 10 cm deep
- Optional: overhead infrared heating
- Optional: neutral cupboard
- Optional: tray slide on the customer side
- Cooking
- Refrigeration
- Stainless steel
- Warewashing

Reference	Dimensions	Capacity	Operating temp.	Power
HFG-01.03.01	107 x 70 x 85 / 131 cm	3 x GN 1/1	+30°C / +90°C	2 x 1000 W
HFG-01.03.02	140 x 70 x 85 / 131 cm	4 x GN 1/1	+30°C / +90°C	2 x 1500 W
HFG-01.03.03	180 x 70 x 85 / 131 cm	5 x GN 1/1	+30°C / +90°C	2 x 1500 W
HFG-01.03.04	220 x 70 x 85 / 131 cm	6 x GN 1/1	+30°C / +90°C	2 x 1500 W
HFG-01.03.05	78,5 x 70 x 85 / 131 cm	2 x GN 1/1	+30°C / +90°C	2 x 1000 W
HFG-01.03.06	113,5 x 70 x 85 / 131 cm	3 x GN 1/1	+30°C / +90°C	3 x 1000 W
HFG-01.03.07	148,5 x 70 x 85 / 131 cm	4 x GN 1/1	+30°C / +90°C	4 x 1000 W
HFG-01.03.08	183,5 x 70 x 85 / 131 cm	5 x GN 1/1	+30°C / +90°C	5 x 1000 W
HFG-01.03.09	218,5 x 70 x 85 / 131 cm	6 x GN 1/1	+30°C / +90°C	6 x 1000 W
HFG-01.03.10	253,5 x 70 x 85 / 131 cm	7 x GN 1/1	+30°C / +90°C	7 x 1000 W

02

Cold Room



HFG-02.01

Cold Room

- The cold rooms are light, durable and easy to assemble.
- The finished cold rooms keep meat, dairy and all other foodstuffs in the best condition for the longest possible time.
- The panels interlock side by side with a locking system.
- Panels are made 80 mm thick for chilled rooms and 120 mm thick for frozen storage.
- All insulation is high-pressure CFC-free polyurethane.
- R-134a or R-404a refrigerant
- Units are shipped complete with door, ceiling, floor and side walls.
- Refrigeration units are selected to suit each room.
- (Optional) Stainless steel shelving inside the cold room.
- (Optional) Floorless room option, for easy trolley access.
- (Optional) Rounded corners, special stainless steel floor.
- (Optional) Installation by a technical team with technical equipment.
- Cooking
- Refrigeration
- Stainless steel
- Warewashing

03

Conveyor Pizza Ovens

HFG-03.01

Teco Turbo 400 Conveyor Pizza Oven



435 mm belt · 300°C · 9,5 kW

- Fan-assisted cooking
- Cooks a wide range of products including pizza, flatbreads, chicken, eggs, burgers, meatballs, aubergine, peppers, cheese pastries
- Premix burner and inverter reduce gas and electricity consumption
- A special cooking technique cooks food in its own juices without drying it out
- Substantial saving in labour
- Turbo fan cooking
- All-stainless steel construction for many years of service
- Its special ducting means no canopy is required
- Can run on single-phase or three-phase supply
- Gas models are Gazmer approved.

Reference	Model	Belt width	Dimensions	Internal dimensions	Operating temp.	Power	Weight
HFG-03.01.01	Electric	435 mm	1288 x 1047 x 522 mm	696 x 450 x 65 mm	300°C	9,5 kW	85 kg
HFG-03.01.02	Gas	435 mm	1288 x 1047 x 522 mm	696 x 450 x 65 mm	300°C	9,5 kW	85 kg

HFG-03.02

Teco Turbo 525 Conveyor Pizza Oven



525 mm belt · 300°C · 13,5 kW

- Fan-assisted cooking
- Cooks a wide range of products including pizza, flatbreads, chicken, eggs, burgers, meatballs, aubergine, peppers, cheese pastries
- Premix burner and inverter reduce gas and electricity consumption
- A special cooking technique cooks food in its own juices without drying it out
- Substantial saving in labour
- Turbo fan cooking
- All-stainless steel construction for many years of service
- Its special ducting means no canopy is required
- Can run on single-phase or three-phase supply
- Gas models are Gazmer approved.

Reference	Model	Belt width	Dimensions	Internal dimensions	Operating temp.	Power	Weight
HFG-03.02.01	Electric	525 mm	1500 x 1100 x 525 mm	720 x 550 x 80 mm	300°C	13,5 kW	120 kg
HFG-03.02.02	Gas	525 mm	1500 x 1100 x 525 mm	720 x 550 x 80 mm	300°C	13,5 kW	120 kg



HFG-03.03

Teco Turbo 800 Conveyor Pizza Oven

800 mm belt · 300°C · 18 kW

- Fan-assisted cooking
- Cooks a wide range of products including pizza, flatbreads, chicken, eggs, burgers, meatballs, aubergine, peppers, cheese pastries
- Premix burner and inverter reduce gas and electricity consumption
- A special cooking technique cooks food in its own juices without drying it out
- Substantial saving in labour
- Turbo fan cooking
- All-stainless steel construction for many years of service
- Its special ducting means no canopy is required
- Can run on single-phase or three-phase supply
- Gas models are Gazmer approved.
- Cooking
- Refrigeration
- Stainless steel
- Warewashing

Reference	Model	Belt width	Dimensions	Internal dimensions	Operating temp.	Power	Weight
HFG-03.03.01	Electric	800 mm	1860 x 1380 x 525 mm	1090 x 830 x 80 mm	300°C	18 kW	200 kg
HFG-03.03.02	Gas	800 mm	1860 x 1380 x 525 mm	1090 x 830 x 80 mm	300°C	18 kW	200 kg

04

Cooking Suites

**HFG-04.01**

600 Series

- Electric Fryers
- Gas Fryers
- Electric Hobs
- Gas Hob
- Pasta Cooker
- Sauce Bain-Maries
- Electric Grills
- Gas Grills
- Electric Chrome Griddles
- Gas Chrome Griddles
- Chip Scuttle
- Cupboards and Neutral Counters
- Lava Rock Grills
- Gas Range

MODELS IN THIS RANGE — 14

**HFG-04.01.01**

Electric Fryers

- Stainless steel body
- Easy cleaning thanks to the movable heaters
- With drain valve
- Hygienic
- Monobloc well
- Safety thermostat

**HFG-04.01.02**

Gas Fryers

- Stainless steel body
- Pilot burner with piezoelectric ignition
- Compatible with LPG and natural gas
- Monobloc well
- Safety thermostat
- Thermostat adjustable from 100°C to 180°C

**HFG-04.01.03**

Electric Hobs

- Stainless steel body
- 20 cm cast iron plates
- Three-step control
- Adjustable feet
- Easy to clean
- Used as a countertop unit

**HFG-04.01.04**

Gas Hob

- Stainless steel body
- With flame supervision device and pilot ignition system
- Heavy-duty cast iron
- Compatible with LPG or natural gas
- Adjustable feet
- Easy to clean

**HFG-04.01.05**

Pasta Cooker

- Stainless steel body
- Easy to clean
- Hygienic
- Drain valve
- Monobloc well
- Thermostat adjustable from 30 to 120°C

**HFG-04.01.06****Sauce Bain-Maries**

- Stainless steel body
- Well sized for Gastronorm pans
- Hygienic
- Drain valve
- Monobloc well
- Thermostat adjustable from 30 to 120°C

**HFG-04.01.07****Electric Grills**

- Stainless steel body
- Three cooking surfaces: smooth, half-ribbed or fully ribbed
- On 80 cm models the cooking surface can be controlled in separate zones
- Cooking surface adjustable from 50 to 300°C
- Adjustable feet
- Even cooking surface

**HFG-04.01.08****Gas Grills**

- Stainless steel body
- Compatible with LPG or natural gas
- Three cooking surfaces: smooth, half-ribbed or fully ribbed
- On 80 cm models the cooking surface can be controlled in separate zones
- Piezoelectric ignition with pilot burner
- Adjustable feet

**HFG-04.01.09****Electric Chrome Griddles**

- Stainless steel body, chrome cooking surface
- Three cooking surfaces: smooth, half-ribbed or fully ribbed
- On 80 cm models the cooking surface can be controlled in separate zones
- Cooking surface adjustable from 50°C to 300°C
- Adjustable feet
- Even cooking surface

**HFG-04.01.10****Gas Chrome Griddles**

- Stainless steel body, chrome cooking surface
- Compatible with LPG or natural gas
- Three cooking surfaces: smooth, half-ribbed or fully ribbed
- On 80 cm models the cooking surface can be controlled in separate zones
- Piezoelectric ignition with pilot burner
- Adjustable feet

**HFG-04.01.11****Chip Scuttle**

- Stainless steel body
- Halogen lamp
- Adjustable feet
- Easy to clean
- Used as a countertop unit

**HFG-04.01.12****Cupboards and Neutral Counters**

- Stainless steel

**HFG-04.01.13****Lava Rock Grills**

- Stainless steel body
- Valve with safety cut-off
- Piezoelectric ignition with pilot burner
- Compatible with LPG or natural gas
- Fat collection channel with drain drawer
- Adjustable feet

**HFG-04.01.14****Gas Range**

- Stainless steel body
- Valve with safety cut-off
- Flame supervision device
- Compatible with LPG or natural gas
- With monobloc top
- Oven with piezoelectric ignition and pilot burner

**HFG-04.02****700 Series**

- Electric Fryers
- Gas Fryers
- Electric Hobs
- Gas Hob
- Gas Wok Hob
- Electric Grills
- Gas Grills
- Electric Chrome Griddles
- Gas Chrome Griddle
- Lava Rock Grills
- Cast Iron Grills
- Boiling Pan (indirect)
- Tilting Bratt Pan
- Cupboards and Neutral Counters
- Water-Tray Bar Grills
- Sauce Bain-Maries
- Chip Scuttle
- Electric Pasta Cooker
- Gas Pasta Cooker
- Electric Ranges
- Gas Ranges
- Square Plate Electric Hobs
- Square Plate Electric Ranges
- Solid Top Electric Range
- Solid Top Gas Range

MODELS IN THIS RANGE – 25**HFG-04.02.01****Electric Fryers**

- Stainless steel body
- Easy cleaning thanks to the movable heaters
- Hygienic
- Drain valve
- Monobloc well
- With safety thermostat

**HFG-04.02.02****Gas Fryers**

- Stainless steel body
- Pilot burner with piezoelectric ignition
- Compatible with LPG or natural gas
- With monobloc well
- Safety thermostat
- Temperature control from 100 to 180°C

**HFG-04.02.03****Electric Hobs**

- Stainless steel body
- 20-23 cm cast iron plates
- Three-step control
- Adjustable feet
- Easy to clean
- Suitable for countertop use or on a cupboard base

**HFG-04.02.04****Gas Hob**

- Stainless steel body
- Valve with safety cut-off
- Flame supervision device with pilot ignition system
- Heavy-duty cast iron
- Compatible with LPG or natural gas
- Adjustable feet

**HFG-04.02.05****Gas Wok Hob**

- Stainless steel
- High-output cast iron burner
- Flame supervision device
- Pilot flame system
- Compatible with LPG or natural gas
- Easy to clean

**HFG-04.02.06****Electric Grills**

- Stainless steel body
- Three cooking surfaces: smooth, half-ribbed and fully ribbed
- On 80 cm models the cooking surface can be controlled in separate zones
- Cooking surface adjustable from 50 to 300°C
- Adjustable feet
- Even cooking surface

**HFG-04.02.07****Gas Grills**

- Stainless steel body
- Compatible with LPG or natural gas
- Three cooking surfaces: smooth, half-ribbed and fully ribbed
- On 80 cm models the cooking surface can be controlled in separate zones
- Piezoelectric ignition with pilot burner
- Adjustable feet

**HFG-04.02.08****Electric Chrome Griddles**

- Stainless steel body, chrome cooking surface
- Three cooking surfaces: smooth, half-ribbed and fully ribbed
- On 80 cm models the cooking surface can be controlled in separate zones
- Cooking surface adjustable from 50°C to 300°C
- Adjustable feet
- Even cooking surface

**HFG-04.02.09****Gas Chrome Griddle**

- Stainless steel body, chrome cooking surface
- Compatible with LPG or natural gas
- Three cooking surfaces: smooth, half-ribbed and fully ribbed
- On 80 cm models the cooking surface can be controlled in separate zones
- Piezoelectric ignition with pilot burner
- Adjustable feet

**HFG-04.02.10****Lava Rock Grills**

- Stainless steel body
- Valve with safety cut-off
- Piezoelectric ignition with pilot burner
- Compatible with LPG or natural gas
- Fat collection channel with drain drawer
- Adjustable feet

**HFG-04.02.11****Cast Iron Grills**

- Stainless steel body
- Valve with safety cut-off
- Piezoelectric ignition with pilot burner
- Compatible with LPG or natural gas
- Water reservoir to add humidity to the product
- Water level gauge

**HFG-04.02.12****Boiling Pan (indirect)**

- Stainless steel body
- Counterbalanced hood
- Burner complete with magnetic valve
- Magnetic valve with ignition and stop buttons, pilot burner, thermocouple and thermostat
- Gas cut-off when the flame goes out
- Cold and hot water filling tap

**HFG-04.02.13****Tilting Bratt Pan**

- Body, panels and pan in stainless steel
- The lifting mechanism is operated by hand
- Stainless steel burner with ignition, pilot burner, thermocouple and thermostat
- Gas is cut off if the flame goes out
- Compatible with LPG and natural gas
- The tap on top of the appliance makes filling and cleaning easy

**HFG-04.02.14****Cupboards and Neutral Counters**

- Stainless steel body
- Long-lasting
- With hinged door
- Adjustable feet

**HFG-04.02.15****Water-Tray Bar Grills**

- Stainless steel body
- Specially designed heating elements
- Easy cleaning thanks to the movable heaters
- Hot water reservoir
- Cooks the product without drying it out
- Thermostatic system with dedicated temperature setting

**HFG-04.02.16****Sauce Bain-Maries**

- Stainless steel body
- Well sized for Gastronorm pans
- Hygienic
- Drain valve
- Thermostatically controlled from 30 to 120°C
- Monobloc well

**HFG-04.02.17****Chip Scuttle**

- Stainless steel body
- With ceramic heating element
- Available on models with halogen lamps
- Adjustable feet
- Easy to clean
- Suitable for countertop use or on a cupboard base

**HFG-04.02.18****Electric Pasta Cooker**

- Stainless steel body
- Easy to clean
- Hygienic
- Drain valve
- Monobloc well
- Thermostat adjustable from 30 to 120°C

**HFG-04.02.19****Gas Pasta Cooker**

- Stainless steel body
- Pilot burner with piezoelectric ignition
- Compatible with LPG and natural gas
- Drain valve
- Monobloc well
- Flame supervision device with pilot ignition system

**HFG-04.02.20****Electric Ranges**

- Stainless steel body
- 23 cm cast iron plates
- Three-step control
- Oven dimensions suit GN 1/1
- Oven temperature adjustable from 50 to 300°C
- The upper and lower oven elements can be controlled separately

**HFG-04.02.21****Gas Ranges**

- Stainless steel body
- Valve with safety cut-off
- Flame supervision device
- Heavy-duty cast iron
- Compatible with LPG or natural gas
- Easy-to-clean debris tray

**HFG-04.02.22****Square Plate Electric Hobs**

- Stainless steel body
- 22 x 22 cm cast iron plates
- Six-step control
- Adjustable feet
- Easy to clean
- Suitable for countertop use or on a cupboard base

**HFG-04.02.23****Square Plate Electric Ranges**

- Stainless steel body
- 22 x 22 cm cast iron plates
- Six-step control
- Oven dimensions suit GN 1/1
- Oven temperature adjustable from 50°C to 300°C
- The upper and lower oven elements can be controlled separately

**HFG-04.02.24****Solid Top Electric Range**

- Stainless steel body
- Cooking surface: 15 mm ST52 plate
- Cooking surface with four separately controlled zones
- Oven dimensions to GN 1/1
- Oven temperature adjustable from 50°C to 300°C
- The upper and lower oven elements are controlled separately

**HFG-04.02.25****Solid Top Gas Range**

- Stainless steel body
- Three-piece heavy-duty cast iron surface
- Valve with safety cut-off
- Flame supervision device
- Heavy-duty cast iron
- Compatible with LPG and natural gas

**HFG-04.03****900 Series**

- Fryers
- Pasta Cooker
- Chip Scuttle
- Electric Hobs
- Gas Hobs
- Griddle Plates
- Chrome Griddle Plates
- Cast Iron Grills
- Bain-Maries
- Lava Rock Grills
- Boiling Pan / INDIRECT
- Neutral Counters
- Tilting Bratt Pan
- Electric Range
- Gas Range
- Solid Top Electric Range
- Solid Top Gas Range

MODELS IN THIS RANGE – 17**HFG-04.03.01****Fryers**

- Stainless steel body
- Easy cleaning thanks to the movable heaters
- Hygienic
- Drain valve
- Monobloc well
- Safety thermostat

**HFG-04.03.02****Pasta Cooker**

- Stainless steel body
- Easy to clean
- Hygienic
- Drain valve
- Monobloc well
- Thermostat adjustable from 30 to 120°C

**HFG-04.03.03****Chip Scuttle**

- Stainless steel body
- Ceramic heating element
- Adjustable feet
- Easy to clean
- Long-lasting

**HFG-04.03.04****Electric Hobs**

- Stainless steel body
- 30 × 30 cm cast iron plates, 4 kW
- Three-step control
- Adjustable feet
- Easy to clean
- Long-lasting

**HFG-04.03.05****Gas Hobs**

- Stainless steel body
- Valve with safety cut-off
- Flame supervision device
- Pilot ignition system
- Heavy-duty cast iron
- Compatible with LPG or natural gas

**HFG-04.03.06****Griddle Plates**

- Stainless steel body
- Cooking surface available smooth, half-ribbed or fully ribbed
- On 80 cm models the cooking surface can be controlled in separate zones
- Thermostat from 50 to 300°C
- Even cooking surface
- Fat collection channel with drain drawer

**HFG-04.03.07****Chrome Griddle Plates**

- Stainless steel body
- Cooking surface available smooth, half-ribbed or fully ribbed
- On 80 cm models the cooking surface can be controlled in separate zones
- Thermostat from 50 to 300°C
- Even cooking surface
- Fat collection channel with drain drawer

**HFG-04.03.08****Cast Iron Grills**

- Stainless steel body
- Valve with safety cut-off
- Flame supervision device
- Piezoelectric ignition with pilot burner
- Water reservoir to add humidity to the product
- Cast iron cooking surface

**HFG-04.03.09****Bain-Maries**

- Stainless steel body
- Well sized for Gastronorm pans
- Hygienic
- Drain valve
- Thermostatically controlled from 30 to 120°C
- Monobloc well

**HFG-04.03.10****Lava Rock Grills**

- Stainless steel body
- Valve with safety cut-off
- Flame supervision device
- Piezoelectric ignition with pilot burner
- Compatible with LPG or natural gas
- Fat collection channel with drain drawer

**HFG-04.03.11****Boiling Pan / INDIRECT**

- Stainless steel body
- Counterbalanced hood
- Burner, complete with magnetic valve
- Magnetic valve with ignition and stop buttons, pilot burner, thermocouple and thermostat
- Gas cut-off when the flame goes out
- Cold and hot water filling tap

**HFG-04.03.12****Neutral Counters**

- Stainless steel body
- Adjustable feet
- Easy to clean
- Long-lasting

**HFG-04.03.13****Tilting Bratt Pan**

- Body, panels and pan in stainless steel
- The lifting mechanism is operated by hand
- Stainless steel burner with ignition, pilot burner, thermocouple and thermostat
- The tap on top of the appliance makes filling and cleaning easy
- Gas models are compatible with LPG and natural gas

**HFG-04.03.14****Electric Range**

- Stainless steel body
- 30 x 30 cm cast iron plates, 4 kW
- Three-step control
- Oven dimensions are to GN 2/1
- Oven temperature adjustable from 50 to 300°C
- The upper and lower oven elements can be controlled separately

**HFG-04.03.15****Gas Range**

- Stainless steel body
- Valve with safety cut-off
- Flame supervision device
- Heavy-duty cast iron
- Compatible with LPG or natural gas
- Piezoelectric ignition with pilot burner

**HFG-04.03.16****Solid Top Electric Range**

- Stainless steel body
- Cooking surface: 15 mm ST52 plate
- Cooking surface with four separately controlled zones
- Oven dimensions to GN 1/1
- Oven temperature adjustable from 50°C to 300°C
- The upper and lower oven elements are controlled separately

**HFG-04.03.17****Solid Top Gas Range**

- Stainless steel body
- Three-piece heavy-duty cast iron surface
- Valve with safety cut-off
- Flame supervision device
- Heavy-duty cast iron
- Compatible with LPG and natural gas

05

Crêpe and Waffle Machines



HFG-05.01

Waffle Machines

29-40 cm wide · 2 x (17 x 10 cm) – 21 x 16,5 cm · 2 kW

- Its thick casting delivers sustained, even heat.
- Thermostatically controlled
- Thermally insulated handles make it easy to use.

Reference	Dimensions	Capacity	Power	Voltage
HFG-05.01.01	36 x 32 x 21 cm	2 x (17 x 10 cm)	2 kW	230 V
HFG-05.01.02	29 x 26 x 23 cm	2 x (8 x 16 cm)	2 kW	230 V
HFG-05.01.03	40 x 29 x 24 cm	21 x 16,5 cm	2 kW	230 V



HFG-05.02

Crêpe Machines

41-90 cm wide · ø 41 – 2 x ø 41 · 3 kW – 3 + 3 kW

- Its thick casting delivers sustained, even heat.
- Thermostatically controlled
- Thermally insulated handles make it easy to use.

Reference	Dimensions	Capacity	Power	Voltage
HFG-05.02.01	45 x 45 x 18 cm	ø 41	3 kW	230 V
HFG-05.02.02	41 x 18 (h) cm	ø 41	3 kW	230 V
HFG-05.02.03	90 x 45 x 18 cm	2 x ø 41	3 + 3 kW	230 V

HFG-05.03

Crêpe Preparation Station



115-140 cm wide · 0°C / +10°C · 507 W

- Digital thermometer, thermostat and automatic defrost
- Fan-assisted cooling system
- Refrigerant: R-134a or R-290
- Entirely stainless steel inside and out
- Insulated with environmentally friendly CFC-free polyurethane at a density of 40 ± 2 kg/m³
- Removable, washable magnetic seals
- Doors with sprung hinges
- Glass shelf
- Adjustable feet (castors optional)
- Operating temperature 0°C / +10°C
- Ambient temperature: +43°C
- Available with or without glass
- Cooking
- Refrigeration
- Stainless steel
- Warewashing

Reference	Dimensions	Operating temp.	Power	Refrigerant
HFG-05.03.01	115 x 70 x 85 / 131 cm	0°C / +10°C	507 W	R134a / R290
HFG-05.03.02	134 x 70 x 85 / 131 cm	0°C / +10°C	507 W	R134a / R290
HFG-05.03.03	140 x 70 x 85 / 131 cm	0°C / +10°C	507 W	R134a / R290

06

Dishwashers

HFG-06.01

Powerwash Dishwashers



45-65 cm wide · 6,75 kW - 3,3 kW

- 18/10 AISI 304 stainless steel body and frame
- High-quality stainless steel heating elements
- Rotating wash arms
- Wash cycle starts when the hood is closed
- Self-filling wash tank
- Temperature control with safety thermostat
- Simplified, user-friendly control interface
- Height-adjustable feet
- Optional: drain pump and rinse aid pump
- Four (4) wash programmes
- Energy saving through a heating system whose elements do not operate simultaneously
- Double-skinned lid
- Magnetic hood switch

Reference	Dimensions	Basket dimensions	Washing temperature	Rinsing temperature	Washing cycle	Power	Voltage	Washing clearance	Washing tank cap.	Boiler tank cap.	Rinsing water cons.	Internal cabinet height	Washing pump	Tank heater	Boiler heater
HFG-06.01.01	60 x 67,5 x 80 cm	50 x 50 x 10 cm	50°C	55°C / 80°C	120 / sec	6,75 kW	220 V / 1 / N 50 Hz	310 mm	27 lt	6,5 lt	0,8 lt	360 mm	0,59 kW	2 kW	4 kW
HFG-06.01.02	65 x 82 x 140-180 cm	50 x 50 x 10 cm	50°C	55°C / 80°C	60 - 240 / sec	9,75 kW	380 V / 3 / N 50 Hz	380 mm	45 lt	8,6 lt	0,9 lt	360 mm	0,65 kW	3 kW	6 kW
HFG-06.01.03	45 x 51 x 65 cm	35 x 35 x 15 cm	50°C	55°C / 70°C	120 / sec	3,3 kW	220 V / 1 / N 50 Hz	170 mm	17 lt	3,6 lt	0,6 lt	220 mm	0,26 kW	1 kW	2 kW

HFG-06.02

Powerwash Rack Conveyor Dishwashers



198-255 cm wide · 34 kW - 48,5 kW

- Stainless steel heating elements
- Stainless steel body
- Enclosed body with drying tunnel and pre-wash
- Two-speed conveyor belt system
- Two wash motors
- High, effective boiler tank heating output
- Separate pre-wash and wash tanks
- High-speed drying unit with centrifugal fan
- Washing at 50°C - 55°C and rinsing at 80°C - 85°C, in line with hygiene standards
- Magnetic door safety switch
- Automatic system that stops when the door is opened
- Flue system that extracts excess steam
- Twin-line boiler tank for more effective rinsing
- Safety system with emergency stop, in line with occupational safety regulations
- Cooking
- Refrigeration
- Stainless steel
- Warewashing

Reference	Dimensions	Basket dimensions	Power	Voltage	Capacity (plates / hour)
HFG-06.02.01	198 x 75 x 185 cm	50 x 50 x 10 cm	34 kW	400 V	1700
HFG-06.02.02	234 x 75 x 185 cm	50 x 50 x 10 cm	42,5 kW	400 V	2000
HFG-06.02.03	255 x 75 x 185 cm	50 x 50 x 10 cm	48,5 kW	400 V	3000

07

Display Cabinets



HFG-07.01

Meat and Meze Display Units

- Brussels Model Static-Cooled Meat Display Unit
- Munich Model Fan-Cooled Meat Display Unit
- Paris Model Static-Cooled Meat and Meze Display Unit

MODELS IN THIS RANGE – 3



HFG-07.01.01

Brussels Model Static-Cooled Meat Display Unit

- Static cooling
- Refrigerated storage beneath the display
- Automatic evaporation
- Temperature control by digital thermostat
- Refrigerant: R-404a
- Operating temperature: 0°C / +2°C



HFG-07.01.02

Munich Model Fan-Cooled Meat Display Unit

- Fan-assisted cooling
- Refrigerated storage beneath the display
- Automatic evaporation
- Temperature control by digital thermostat
- Refrigerant: R-404a
- Operating temperature: 0°C / +2°C



HFG-07.01.03

Paris Model Static-Cooled Meat and Meze Display Unit

- Static cooling
- Refrigerated storage beneath the display
- Automatic evaporation
- Temperature control by digital thermostat
- Refrigerant: R-404a
- Operating temperature: 0°C / +2°C



HFG-07.02

Patisserie Display Units

- Bergama
- Didim

MODELS IN THIS RANGE – 2

**HFG-07.02.01****Bergama**

- Fan-assisted cooling system
- Digital thermostat
- Automatic evaporation
- Operating temperature: 0°C / +8°C
- Interior in AISI 304 grade stainless steel
- Body in stainless steel and wood

**HFG-07.02.02****Didim**

- Fan-assisted cooling system
- Digital thermostat
- Automatic evaporation
- Operating temperature: 0°C / +8°C
- Interior in AISI 304 grade stainless steel
- Body in stainless steel and wood

08

Fast Food Equipment

**HFG-08.01**

Fryers

- Heavy-Duty Fryer
- FR-PW - Chip Scuttle
- Fryers

MODELS IN THIS RANGE – 3

**HFG-08.01.01**

Heavy-Duty Fryer

- Three-stage operation (4+8+12 kW) for reduced electricity consumption
- Thermostatic temperature control (180°C)
- With safety thermostat
- Entirely stainless steel
- Drain tap beneath the tank
- Oil tap inside the tank

**HFG-08.01.02**

FR-PW - Chip Scuttle

- Infrared lamp
- Entirely stainless steel
- Collects fat

**HFG-08.01.03**

Fryers

- Thermostatic temperature control - 180°C
- With safety thermostat
- Easy to clean
- Entirely stainless steel
- With stainless steel lid

**HFG-08.02**

Grills

- Cast Iron Grill
- Steel Grill

MODELS IN THIS RANGE – 3

**HFG-08.02.01**

Cast Iron Grill

- The body is made of stainless steel
- Designed to be easy to clean
- Removable oil container
- Air vents that release the hot air building up inside the body during cooking.

HFG-08.02.02

Steel Grill



HFG-08.02.03

Cast Iron Grill



- Grill half smooth, half ribbed
- Temperature 50 – 300°C

HFG-08.03

Sandwich Toasters



2 x (24 x 23 cm) – 39 x 27,5 cm cooking surface · 4,4 kW – 2,5 kW

- The body is made of stainless steel
- Designed to be easy to clean
- Removable oil container
- Air vents that release the hot air building up inside the body during cooking

Reference	Dimensions	Cooking surface	Power
HFG-08.03.01	55 x 32 x 21 cm	2 x (24 x 23 cm)	4,4 kW
HFG-08.03.02	37 x 30 x 22 cm	35 x 23 cm	3 kW
HFG-08.03.03	41 x 32,5 x 22 cm	39 x 28 cm	5 kW
HFG-08.03.04	37 x 30 x 22 cm	35 x 23 cm	2 kW
HFG-08.03.05	41 x 32,5 x 22 cm	39 x 27,5 cm	2,5 kW

HFG-08.04

Doner Kebab Machines



- Electric Doner Kebab Machines
- Gas Doner Kebab Machine
- Electric Doner Knife

MODELS IN THIS RANGE – 3



HFG-08.04.01

Electric Doner Kebab Machines

- Available with 2, 3, 4 or 5 radiant
- Available with the motor at the top or the bottom (rotates in both directions)
- Moving body (the heaters move towards the doner meat)
- Adjustable rotating spit
- Stainless steel body
- AISI 310 S Cr-Ni grade radiant guard wire

**HFG-08.04.02****Gas Doner Kebab Machine**

- Runs on natural gas or LPG
- Available with 3, 4 or 5 radiants
- Gas valve with safety valve
- Available with the motor at the top or the bottom (rotates in both directions)
- Moving body (the heaters move towards the doner meat)
- Adjustable rotating spit

**HFG-08.04.03****Electric Doner Knife**

- Fast, efficient and clean cutting
- Safe and comfortable to use
- Hygienic and long-lasting

**HFG-08.05****Heated Chicken Holding Units**

81.5-115 cm wide · 2,3 kW - 3,1 kW

- Each shelf is heated from above by a halogen lamp
- Steam (wet) heating from below
- Thermostat control
- Entirely stainless steel
- Cooking
- Refrigeration
- Stainless steel
- Warewashing

Reference	Dimensions	Tray sizes	Power	Voltage	Notes	Other specs
HFG-08.05.01	81,5 x 66,5 x 56 cm	2 x GN 1/1 - 20 perforated	2,3 kW	230 V, 50 Hz	GN pans are included.	-
HFG-08.05.02	81,5 x 66,5 x 78 cm	2 x GN 1/1 - 20 perforated	2,6 kW	230 V, 50 Hz	GN pans are included.	2 x GN 2/3 - 20 unperforated
HFG-08.05.03	115 x 66,5 x 78 cm	3 x GN 1/1 - 20 perforated	3,1 kW	230 V, 50 Hz	GN pans are included.	3 x GN 2/3 - 20 unperforated
HFG-08.05.04	82 x 66,5 x 78 cm	46 x 66 cm	2,6 kW	230 V, 50 Hz	Tray prices are not included.	-

09

Gastroline Series



HFG-09.01

Gastroline Series

60-225 cm wide · 3-6 x GN 1/1 · 0°C / +10°C - +30°C / +90°C · 398 W - 790 W

- Granite worktop with a 2 cm thick appearance
- Refrigerator body depth 70 cm
- Worktop 17 cm wide
- Wooden front panel
- Stainless steel feet
- Stainless steel inside and out
- With glass intermediate shelf
- Flat glass
- Refrigerator with digital thermostat
- With automatic defrost and evaporation
- Optional: curved glass
- Cooking
- Refrigeration
- Stainless steel
- Warewashing

Reference	Dimensions	Capacity	Operating temp.	Power	Refrigerant
HFG-09.01.01	107 x 80 x 85 / 131 cm	3 x GN 1/1	0°C / +10°C	398 W	R134a / R290
HFG-09.01.02	140 x 80 x 85 / 131 cm	4 x GN 1/1	0°C / +10°C	507 W	R134a / R290
HFG-09.01.03	179 x 80 x 85 / 131 cm	5 x GN 1/1	0°C / +10°C	507 W	R134a / R290
HFG-09.01.04	225 x 80 x 85 / 131 cm	6 x GN 1/1	0°C / +10°C	790 W	R134a / R290
HFG-09.01.05	60 x 80 x 85 cm	-	-	-	-
HFG-09.01.06	80 x 80 x 85 cm	-	-	-	-
HFG-09.01.07	100 x 80 x 85 cm	-	-	-	-
HFG-09.01.08	107 x 80 x 85 / 131 cm	3 x GN 1/1	+30°C / +90°C	-	-
HFG-09.01.09	140 x 80 x 85 / 131 cm	4 x GN 1/1	+30°C / +90°C	-	-
HFG-09.01.10	179 x 80 x 85 / 131 cm	5 x GN 1/1	+30°C / +90°C	-	-

10

Gastronorm Pans



HFG-10.01

Gastronorm Pans

5 lt – 0,60 lt

— Stainless steel body to GN standard

Reference	Capacity
HFG-10.01.01	5 lt
HFG-10.01.02	10 lt
HFG-10.01.03	18,50 lt
HFG-10.01.04	28,50 lt
HFG-10.01.05	42,50 lt
HFG-10.01.06	57,50 lt
HFG-10.01.07	2,50 lt
HFG-10.01.08	5 lt
HFG-10.01.09	9 lt
HFG-10.01.10	14 lt
HFG-10.01.11	21 lt
HFG-10.01.12	28 lt
HFG-10.01.13	1,5 lt
HFG-10.01.14	2 lt
HFG-10.01.15	4,50 lt
HFG-10.01.16	6 lt
HFG-10.01.17	9 lt
HFG-10.01.18	1,50 lt
HFG-10.01.19	3 lt
HFG-10.01.20	5,50 lt
HFG-10.01.21	9 lt
HFG-10.01.22	13 lt
HFG-10.01.23	18 lt
HFG-10.01.24	1,25 lt
HFG-10.01.25	2 lt
HFG-10.01.26	4 lt
HFG-10.01.27	6,50 lt
HFG-10.01.28	9,50 lt
HFG-10.01.29	12,50 lt
HFG-10.01.30	0,75 lt
HFG-10.01.31	1,50 lt
HFG-10.01.32	2,50 lt
HFG-10.01.33	4 lt
HFG-10.01.34	5,70 lt

Reference	Capacity
HFG-10.01.35	7,80 lt
HFG-10.01.36	0,50 lt
HFG-10.01.37	1 lt
HFG-10.01.38	1,80 lt
HFG-10.01.39	2,80 lt
HFG-10.01.40	4 lt
HFG-10.01.41	5,50 lt
HFG-10.01.42	1 lt
HFG-10.01.43	1,60 lt
HFG-10.01.44	2,40 lt
HFG-10.01.45	3,40 lt
HFG-10.01.46	0,60 lt
HFG-10.01.47	1 lt

HFG-10.02**Standard Gastronorm Pans**

- GN 1/1
- GN 1/2
- GN 1/3
- GN 1/4
- GN 1/6

- GN 1/9
- GN 2/1
- GN 2/3
- GN 2/4

MODELS IN THIS RANGE — 9**HFG-10.02.01****GN 1/1**

- Stainless steel
- Complies with CE standards

HFG-10.02.02**GN 1/2**

- Stainless steel
- Complies with CE standards

HFG-10.02.03**GN 1/3**

- Stainless steel
- Complies with CE standards

HFG-10.02.04**GN 1/4**

- Stainless steel
- Complies with CE standards

**HFG-10.02.05****GN 1/6**

- Stainless steel
- Complies with CE standards

**HFG-10.02.06****GN 1/9**

- Stainless steel
- Complies with CE standards

**HFG-10.02.07****GN 2/1**

- Stainless steel
- Complies with CE standards

**HFG-10.02.08****GN 2/3**

- Stainless steel
- Complies with CE standards

MODEL	DECKEN	SCHÜSSER HÖHE	ENTWICKELUNG HÖHE	KAPAZITÄT LITER
HFG-10	30	50-100	50-100	0,7
HFG-10	40	50-100	50-100	1
HFG-10	47	50-100	50-100	0,7
HFG-10	60	50-100	50-100	0
HFG-10	100	50-100	50-100	0

HFG-10.02.09**GN 2/4**

- Stainless steel
- Complies with CE standards

HFG-10.03**Gastronorm Pans with Handles**

- GN 1/1
- GN 1/2
- GN 1/3
- GN 1/4

- GN 1/6
- GN 2/1
- GN 2/3
- GN 2/4

MODELS IN THIS RANGE — 8**HFG-10.03.01****GN 1/1**

- Stainless steel
- Complies with CE standards

**HFG-10.03.02****GN 1/2**

- Stainless steel
- Complies with CE standards

**HFG-10.03.03**

GN 1/3

- Stainless steel
- Complies with CE standards

**HFG-10.03.04**

GN 1/4

- Stainless steel
- Complies with CE standards

**HFG-10.03.05**

GN 1/6

- Stainless steel
- Complies with CE standards

**HFG-10.03.06**

GN 2/1

- Stainless steel
- Complies with CE standards

**HFG-10.03.07**

GN 2/3

- Stainless steel
- Complies with CE standards

**HFG-10.03.08**

GN 2/4

- Stainless steel
- Complies with CE standards

**HFG-10.04****Perforated Gastronorm Pans**

- | | |
|----------|----------|
| — GN 1-1 | — GN 1-6 |
| — GN 1-2 | — GN 2-1 |
| — GN 1-3 | — GN 2-3 |
| — GN 1-4 | — GN 2-4 |

MODELS IN THIS RANGE — 8**HFG-10.04.01**

GN 1-1

- Stainless steel
- Complies with CE standards

**HFG-10.04.02****GN 1-2**

- Stainless steel
- Complies with CE standards

**HFG-10.04.03****GN 1-3**

- Stainless steel
- Complies with CE standards

**HFG-10.04.04****GN 1-4**

- Stainless steel
- Complies with CE standards

**HFG-10.04.05****GN 1-6**

- Stainless steel
- Complies with CE standards

**HFG-10.04.06****GN 2-1**

- Stainless steel
- Complies with CE standards

**HFG-10.04.07****GN 2-3**

- Stainless steel
- Complies with CE standards

**HFG-10.04.08****GN 2-4**

- Stainless steel
- Complies with CE standards
- Cooking
- Refrigeration
- Warewashing

11

Ice Machines

HFG-11.01

Cube Ice Machines



35.5-125 cm wide · 22 kg / 24h – 300 kg / 24h · 400 W – 2600 W

- Compact, crystal-clear ice cubes
- AISI 304 stainless steel
- Removable, washable filter
- Air-cooled or water-cooled system
- Insulated concealed door
- Body with polyurethane insulation
- Quiet operation with a magnetic pump

Reference	Dimensions	Capacity	Storage capacity	Power	Weight
HFG-11.01.01	35,5 x 43,5 x 59 cm	22 kg / 24h	4 kg	400 W	26 kg
HFG-11.01.02	50 x 58 x 69 cm	32 kg / 24h	16 kg	500 W	38 kg
HFG-11.01.03	50 x 58 x 80 cm	47 kg / 24h	28 kg	600 W	45 kg
HFG-11.01.04	73,8 x 60 x 82,2 cm	67 kg / 24h	40 kg	800 W	75 kg
HFG-11.01.05	73,8 x 60 x 82,2 cm	85 kg / 24h	40 kg	1100 W	85 kg
HFG-11.01.06	86,2 x 55,5 x 72 cm	155 kg / 24h	-	1400 W	118 kg
HFG-11.01.07	125 x 58 x 84,8 cm	300 kg / 24h	-	2600 W	152 kg

HFG-11.02

Flake Ice Machines



50-93.4 cm wide · 90 kg / 24h – 1000 kg / 24h · 550 W – 3200 W

- Granular ice
- Adjustable stainless steel feet
- AISI 304 stainless steel
- Removable, washable filter
- Air-cooled system
- RoHS free
- Insulated concealed door
- Electromechanical operation
- ON-OFF rocker switch
- Cooking
- Refrigeration
- Stainless steel
- Warewashing

Reference	Dimensions	Capacity	Storage capacity	Power	Weight
HFG-11.02.01	50 x 66 x 80 cm	90 kg / 24h	30 kg	550 W	59 kg
HFG-11.02.02	73,8 x 69 x 102 cm	150 kg / 24h	55 kg	650 W	94 kg
HFG-11.02.03	56 x 56,9 x 69,5 cm	280 kg / 24h	83 kg	1050 W	82 kg
HFG-11.02.04	56 x 56,9 x 68,5 cm	510 kg / 24h	102 kg	1700 W	104 kg
HFG-11.02.05	93,4 x 68,4 x 70 cm	1000 kg / 24h	-	3200 W	172 kg

12

Charcoal Grill Units

HFG-12.01

Copper-Clad Charcoal Grill with Refrigerator



107–224 cm wide

- Compatible with the Gastroline series
- Stainless steel body
- Front in wood or stainless steel
- Black granite worktop
- Glazed panel beneath the hob
- Countertop barbecue with canopy
- Available in gas, charcoal or electric
- Heat-resistant glass
- Canopy with baffle filters
- TT-S7 series glass door refrigerator

Reference	Dimensions
HFG-12.01.01	107 x 80 x 190 cm
HFG-12.01.02	153 x 80 x 190 cm
HFG-12.01.03	179 x 80 x 190 cm
HFG-12.01.04	224 x 80 x 190 cm

HFG-12.02

Copper-Clad Charcoal Grill



100–180 cm wide

- Compatible with the Gastroline series
- Stainless steel body
- Front in wood or stainless steel
- Black granite worktop
- Glazed panel beneath the hob
- Countertop barbecue with canopy
- Available in gas, charcoal or electric
- Heat-resistant glass
- Canopy with baffle filters

Reference	Dimensions
HFG-12.02.01	100 x 80 x 110 cm
HFG-12.02.02	120 x 80 x 110 cm
HFG-12.02.03	140 x 80 x 110 cm
HFG-12.02.04	160 x 80 x 110 cm
HFG-12.02.05	180 x 80 x 110 cm

HFG-12.03

Charcoal Grill with Canopy



100–180 cm wide

- Compatible with the Gastroline series
- Stainless steel body
- Front in wood or stainless steel
- Black granite worktop
- Glazed panel beneath the hob
- Countertop barbecue with canopy
- Available in gas, charcoal or electric
- Heat-resistant glass
- Canopy with baffle filters
- 2 drawers
- Optional: copper cladding

Reference	Dimensions
HFG-12.03.01	100 x 88 x 190 cm
HFG-12.03.02	120 x 88 x 190 cm

Reference	Dimensions
HFG-12.03.03	140 x 88 x 190 cm
HFG-12.03.04	160 x 88 x 190 cm
HFG-12.03.05	180 x 88 x 190 cm

HFG-12.04**Barbecue with Canopy**

40-120 cm wide

- Stainless steel body
- With canopy
- Cooking
- Refrigeration
- Stainless steel
- Warewashing

Reference	Dimensions
HFG-12.04.01	40 x 50 x 80 cm
HFG-12.04.02	60 x 50 x 80 cm
HFG-12.04.03	80 x 50 x 80 cm
HFG-12.04.04	100 x 50 x 80 cm
HFG-12.04.05	120 x 50 x 80 cm

13

Patisserie Ovens



HFG-13.01

Bakery Deck Oven Series

160 cm wide · 4 x (40 x 60 cm) – 4 x (40 x 60 cm) x 3 · 14 kW – 42 kW

- Ventilation holes to release the steam produced
- Excellent thermal insulation on all surfaces with 6 cm thick rock wool
- Fully stainless steel construction
- Thermostatic temperature control between 50°C and 450°C
- Interior light and heat-resistant front glass
- Independent temperature control for the upper and lower decks
- Digital control

Reference	Dimensions	Internal dimensions	Deck	Capacity	Power	Voltage
HFG-13.01.01	160 x 115 x 48 cm	123 x 93 x 26 cm or 26h	single deck	4 x (40 x 60 cm)	14 kW	400 V, 50 Hz
HFG-13.01.02	160 x 115 x 96 cm	2 x (123 x 93 x 26 cm) or 26h	double deck	4 x (40 x 60 cm) x 2	28 kW	400 V, 50 Hz
HFG-13.01.03	160 x 115 x 144 cm	3 x (123 x 93 x 26 cm) or 26h	triple deck	4 x (40 x 60 cm) x 3	42 kW	400 V, 50 Hz

HFG-13.02

UMF Series Pastry Oven

122 cm wide · 10,5 kW – 31,5 kW

- Excellent thermal insulation on all surfaces with 6 cm thick rock wool
- Fully stainless steel construction
- Thermostatic temperature control between 50 and 450°C
- Interior light and heat-resistant front glass
- Independent temperature control for the upper and lower decks
- Timer
- Separate air circulation on each deck
- Digital control
- Cooking
- Refrigeration
- Stainless steel
- Warewashing

Reference	Dimensions	Internal dimensions	Power	Voltage
HFG-13.02.01	122 x 101 x 48 cm	92 x 92 x 22 cm	10,5 kW	400 V, 50 Hz
HFG-13.02.02	122 x 101 x 86 cm	2 x (92 x 92 x 22 cm)	21 kW	400 V, 50 Hz
HFG-13.02.03	122 x 101 x 124 cm	3 x (92 x 92 x 22 cm)	31,5 kW	400 V, 50 Hz

14

Pizza Preparation Counters

**HFG-14.01**

PP Series Pizza Preparation Counter

107-250 cm wide · 6-14 x GN 1/4 · 0°C / +10°C · 398 W - 790 W

- Digital thermometer
- Thermostat
- Automatic defrost
- Fan-assisted cooling system
- Entirely stainless steel inside and out
- Environmentally friendly CFC-free polyurethane insulation with a density of $40 \pm 2 \text{ kg/m}^3$
- Removable, washable magnetic seals
- Doors with sprung hinges
- Door width compatible with 40 x 60 cm trays
- One plastic-coated steel shelf per door
- Refrigeration unit on the right-hand side
- Optional: separately refrigerated GN pans

Reference	Dimensions	Capacity	Doors	Operating temp.	Power	Refrigerant
HFG-14.01.01	107 x 80 x 85 / 105 cm	6 x GN 1/4	2	0°C / +10°C	398 W	R134a / R290
HFG-14.01.02	152 x 80 x 85 / 105 cm	9 x GN 1/4	2	0°C / +10°C	507 W	R134a / R290
HFG-14.01.03	200 x 80 x 85 / 105 cm	11 x GN 1/4	3	0°C / +10°C	507 W	R134a / R290
HFG-14.01.04	250 x 80 x 85 / 105 cm	14 x GN 1/4	4	0°C / +10°C	790 W	R134a / R290

**HFG-14.02**

PP Series Pizza Preparation Counter with Drawers

200-270 cm wide · 11-16 x GN 1/4 · 0°C / +10°C · 507 W - 790 W

- Digital thermometer
- Thermostat
- Automatic defrost
- Fan-assisted cooling system
- 6 neutral drawers
- Entirely stainless steel inside and out
- Environmentally friendly CFC-free polyurethane insulation with a density of $40 \pm 2 \text{ kg/m}^3$
- Removable, washable magnetic seals
- Doors with sprung hinges
- Door width compatible with 40 x 60 cm trays
- One plastic-coated steel shelf per door
- Optional: separately refrigerated GN pans

Reference	Dimensions	Capacity	Doors	Operating temp.	Power	Refrigerant
HFG-14.02.01	200 x 80 x 85 / 105 cm	11 x GN 1/4	2	0°C / +10°C	507 W	R134a / R290
HFG-14.02.02	270 x 80 x 85 / 105 cm	16 x GN 1/4	3	0°C / +10°C	790 W	R134a / R290

**HFG-14.03****PPD Series Pizza Preparation Counter with Neutral Drawers**

160-260 cm wide · 9-15 x GN 1/4 · 0°C / +10°C · 507 W - 790 W

- Digital thermometer
- Thermostat
- Automatic evaporation
- Fan-assisted cooling system
- With 3 drawers
- Entirely stainless steel inside and out
- Environmentally friendly CFC-free polyurethane insulation with a density of $40 \pm 2 \text{ kg/m}^3$
- Removable, washable magnetic seals
- Doors with sprung hinges
- Door width compatible with 40 x 60 cm trays
- One plastic-coated steel shelf per door
- Optional: separately refrigerated GN pans
- Optional: fixed feet or castors
- Worktop in stainless steel or granite

Reference	Dimensions	Capacity	Doors	Operating temp.	Power	Refrigerant
HFG-14.03.01	160 x 80 x 85 / 105 cm	9 x GN 1/4	2	0°C / +10°C	507 W	R134a / R290
HFG-14.03.02	206 x 80 x 85 / 105 cm	13 x GN 1/4	3	0°C / +10°C	790 W	R134a / R290
HFG-14.03.03	260 x 80 x 85 / 105 cm	15 x GN 1/4	4	0°C / +10°C	790 W	R134a / R290

**HFG-14.04****PPA Series Pizza Preparation Counters**

206-250 cm wide · 10-13 x GN 1/4 · 0°C / +10°C · 790 W

- Option of 3 drawers above the motor
- Lids in stainless steel or glass
- Fixed feet or castors

Reference	Dimensions	Capacity	Doors	Operating temp.	Power	Refrigerant
HFG-14.04.01	206 x 80 x 85 / 115 cm	10 x GN 1/4	3	0°C / +10°C	790 W	R134a / R290
HFG-14.04.02	250 x 80 x 85 / 115 cm	13 x GN 1/4	4	0°C / +10°C	790 W	R134a / R290

**HFG-14.05****PRC-3DN Series Pizza Preparation Counters with Countertop Refrigerated Display and Neutral Drawers**

160-206 cm wide · 7-10 x GN 1/4 · 0°C / +10°C · 507 W - 790 W

- Digital thermometer
- Thermostat
- Automatic evaporation
- Fan-assisted cooling system
- With 3 drawers
- Entirely stainless steel inside and out
- Environmentally friendly CFC-free polyurethane insulation with a density of $40 \pm 2 \text{ kg/m}^3$
- Removable, washable magnetic seals
- Doors with sprung hinges
- Door width compatible with 40 x 60 cm trays
- One plastic-coated steel shelf per door
- Refrigeration unit on the right-hand side

Reference	Dimensions	Capacity	Doors	Operating temp.	Power	Refrigerant
HFG-14.05.01	160 x 80 x 85 / 140 cm	7 x GN 1/4	2	0°C / +10°C	507 W	R134a / R290
HFG-14.05.02	206 x 80 x 85 / 140 cm	10 x GN 1/4	3	0°C / +10°C	790 W	R134a / R290

HFG-14.06**CPP Series Countertop Refrigerated Display Cabinet**

152–233 cm wide · 6–11 x GN 1/4 · 97 W

- Digital thermometer, thermostat, automatic defrost and evaporation
- Fan-assisted cooling system
- Entirely stainless steel inside and out
- GN pans separately refrigerated
- Environmentally friendly insulation with a density of $40 \pm 2 \text{ kg/m}^3$
- Insulated with CFC-free polyurethane
- Removable, washable magnetic seals
- Doors with sprung hinges
- Door width compatible with 40 x 60 cm trays
- One plastic-coated steel shelf per door
- Castors are optional
- 230 V / 50 Hz
- Doors self-close from 90°

Reference	Dimensions	Capacity	Power	Refrigerant
HFG-14.06.01	152 x 34 x 40 cm	6 x GN 1/4	97 W	R134a
HFG-14.06.02	160 x 34 x 40 cm	7 x GN 1/4	97 W	R134a
HFG-14.06.03	180 x 34 x 40 cm	8 x GN 1/4	97 W	R134a
HFG-14.06.04	200 x 34 x 40 cm	9 x GN 1/4	97 W	R134a
HFG-14.06.05	233 x 34 x 40 cm	11 x GN 1/4	97 W	R134a

HFG-14.07**PRC Series Pizza Preparation Counter with Countertop Refrigerated Display**

152–250 cm wide · 7–13 x GN 1/4 · 0°C / +10°C · 507 W – 790 W

- The CPP sits 17 cm above the granite worktop
- The refrigeration unit can be on the right or the left

Reference	Dimensions	Capacity	Doors	Operating temp.	Power	Refrigerant
HFG-14.07.01	152 x 80 x 85 / 140 cm	7 x GN 1/4	2	0°C / +10°C	507 W	R134a / R290
HFG-14.07.02	200 x 80 x 85 / 140 cm	10 x GN 1/4	3	0°C / +10°C	507 W	R134a / R290
HFG-14.07.03	250 x 80 x 85 / 140 cm	13 x GN 1/4	4	0°C / +10°C	790 W	R134a / R290

**HFG-14.08****PEC Series Pizza Preparation Counter**

152-200 cm wide · 6-9 × GN 1/4 · 0°C / +10°C · 507 W

— Refrigeration unit on the right-hand side

Reference	Dimensions	Capacity	Doors	Operating temp.	Power	Refrigerant
HFG-14.08.01	152 x 80 x 85 / 160 cm	6 x GN 1/4	2	0°C / +10°C	507 W	R134a / R290
HFG-14.08.02	200 x 80 x 85 / 160 cm	9 x GN 1/4	3	0°C / +10°C	507 W	R134a / R290

**HFG-14.09****PR Series Pizza Preparation Counter**

152-200 cm wide · 0°C / +10°C · 398 W – 507 W

— Cooking
— Refrigeration
— Stainless steel
— Warewashing

Reference	Dimensions	Doors	Operating temp.	Power	Refrigerant
HFG-14.09.01	152 x 80 x 85 / 105 cm	2	0°C / +10°C	398 W	R134a / R290
HFG-14.09.02	180 x 80 x 85 / 105 cm	2	0°C / +10°C	507 W	R134a / R290
HFG-14.09.03	200 x 80 x 85 / 105 cm	3	0°C / +10°C	507 W	R134a / R290

15

Pizza Preparation Equipment

**HFG-15.01**

Dough Sheeter

42-52 cm wide

- Very easy to use
- High efficiency
- A special safety system beneath the blades gives maximum protection and convenience
- Suitable for all cold doughs such as pizza, flatbread and minced meat flatbread
- Diameter and thickness are adjustable
- Easy to clean
- Compliance with CE standards

Reference	Dimensions	Dough size	Dough weight
HFG-15.01.01	42 x 42 x 70 cm	10±30	100±250 gr
HFG-15.01.02	52 x 52 x 80 cm	10±40	100±400 gr

**HFG-15.02**

Vegetable Cutter

57 cm wide · 100 - 300 kg · 380 / 0,51 Watt/hp

- Stainless steel body
- Removable lid for easy cleaning
- Intermittent use
- Capacity: 100-300 kg/hour

Reference	Dimensions	Capacity	Power	Power supply
HFG-15.02.01	57 x 24 x 47 cm	100 - 300 kg	380 / 0,51 Watt/hp	230 V / 50 Hz / 1

**HFG-15.03**

Spiral Dough Mixers

- Bowl: stainless steel – AISI 304
- Fusion-welded steel spiral with high-speed capability
- Stainless steel tank with micro-switch safety protection
- Quiet operation
- Good ventilation
- Easy cleaning
- Control panel
- Optional: emergency stop button
- Cooking
- Refrigeration
- Stainless steel
- Warewashing

Reference	Bowl capacity (lt)	Flour capacity (kg)	Power (kW)	Speed
HFG-15.03.01	20	10	0,75	1 speed
HFG-15.03.02	30	15	1,1	1 speed
HFG-15.03.03	40	18	1,1	1 speed
HFG-15.03.04	50	25	1,1 / 2,2	2 speed

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Premium Gastroline Series



HFG-16.01

Premium Gastroline Series

60–250 cm wide · 3–7 × GN 1/1 · 0°C / +10°C - +30°C / +90°C · 398 W - 1310 W

- Granite worktop with a 5 cm thick appearance
- Unit width 88 cm, refrigerator body depth 80 cm
- Worktop 25 cm wide
- Wooden front panel
- Stainless steel feet
- Upper glass width 30 cm
- Stainless steel inside and out
- Flat glass (curved glass optional)
- The refrigerated unit is easy to remove and clean
- Refrigerator with digital thermostat, automatic defrost and evaporation
- Sliding acrylic panel at the rear
- 230 V / 50 Hz
- Doors self-close from 90°
- Shares the same specification as the Premium Gastroline series.
- Cooling system with air blown from above
- Cooking
- Refrigeration
- Stainless steel
- Warewashing

Reference	Dimensions	Capacity	Operating temp.	Power	Refrigerant
HFG-16.01.01	110 x 88 x 85 / 131 cm	3 x GN 1/1	0°C / +10°C	398 W	R134a / R290
HFG-16.01.02	150 x 88 x 85 / 131 cm	4 x GN 1/1	0°C / +10°C	507 W	R134a / R290
HFG-16.01.03	179 x 88 x 85 / 131 cm	5 x GN 1/1	0°C / +10°C	507 W	R134a / R290
HFG-16.01.04	250 x 88 x 85 / 131 cm	7 x GN 1/1	0°C / +10°C	790 W	R134a / R290
HFG-16.01.05	110 x 88 x 85 / 131 cm	3 x GN 1/1	+30°C / +90°C	-	-
HFG-16.01.06	150 x 88 x 85 / 131 cm	4 x GN 1/1	+30°C / +90°C	-	-
HFG-16.01.07	200 x 88 x 85 / 131 cm	5 x GN 1/1	+30°C / +90°C	-	-
HFG-16.01.08	60 x 88 x 85 cm	-	-	-	-
HFG-16.01.09	80 x 88 x 85 cm	-	-	-	-
HFG-16.01.10	100 x 88 x 85 cm	-	-	-	-
HFG-16.01.11	110 x 88 x 85 / 131 cm	3 x GN 1/1	0°C / +10°C	507 W	R134a / R290
HFG-16.01.12	150 x 88 x 85 / 131 cm	4 x GN 1/1	0°C / +10°C	790 W	R134a / R290
HFG-16.01.13	179 x 88 x 85 / 131 cm	5 x GN 1/1	0°C / +10°C	1093 W	R134a / R290
HFG-16.01.14	250 x 88 x 85 / 131 cm	7 x GN 1/1	0°C / +10°C	1310 W	R134a / R290
HFG-16.01.15	110 x 88 x 85 / 131 cm	3 x GN 1/1	0°C / +10°C	398 W	R134a / R290
HFG-16.01.16	150 x 88 x 85 / 131 cm	4 x GN 1/1	0°C / +10°C	507 W	R134a / R290
HFG-16.01.17	179 x 88 x 85 / 131 cm	5 x GN 1/1	0°C / +10°C	507 W	R134a / R290

Reference	Dimensions	Capacity	Operating temp.	Power	Refrigerant
HFG-16.01.18	250 x 88 x 85 / 131 cm	7 x GN 1/1	0°C / +10°C	790 W	R134a / R290

17

Refrigerators and Freezers



HFG-17.01

Upright Refrigerators and Freezers

- DT Series Upright Refrigerators
- DT-N Series Upright Deep Freezer
- DT Series Upright Refrigerator – Two Door

MODELS IN THIS RANGE – 3



HFG-17.01.01

DT Series Upright Refrigerators

- Digital thermometer
- Thermostat
- Automatic defrost
- Fan-assisted cooling
- Entirely stainless steel inside and out
- Environmentally friendly CFC-free polyurethane insulation with a density of $40 \pm 2 \text{ kg/m}^3$



HFG-17.01.02

DT-N Series Upright Deep Freezer

- Digital thermometer
- Thermostat
- Automatic defrost
- Fan-assisted cooling
- Entirely stainless steel inside and out
- Environmentally friendly CFC-free polyurethane insulation with a density of $40 \pm 2 \text{ kg/m}^3$



HFG-17.01.03

DT Series Upright Refrigerator – Two Door

- Glass door and castors are optional

HFG-17.02

Back Bar Refrigerators and Freezers



- BTB-2D Series Back Bar Drawer Refrigerator
- BTB Series Back Bar Refrigerators
- bTB-g Series Back Bar Glass Lid Refrigerators

MODELS IN THIS RANGE – 3



HFG-17.02.01

BTB-2D Series Back Bar Drawer Refrigerator

- Digital thermometer
- Thermostat
- Automatic defrost
- Fan-assisted cooling
- With 2 drawers
- Entirely stainless steel inside and out

**HFG-17.02.02****BTB Series Back Bar Refrigerators**

- Digital thermometer
- Thermostat
- Automatic defrost
- Fan-assisted cooling
- Entirely stainless steel inside and out
- Environmentally friendly CFC-free polyurethane insulation with a density of $40 \pm 2 \text{ kg/m}^3$

**HFG-17.02.03****bTB-g Series Back Bar Glass Lid Refrigerators**

- Digital thermometer
- Thermostat
- Automatic defrost
- Glass door
- Fan-assisted cooling
- Entirely stainless steel inside and out

**HFG-17.03****Refrigerated Bases for Cooking Suites**

110-224 cm wide · 232 lt - 189 lt · 0°C / +10°C · 398 W - 790 W

- Can be built in various lengths with doors or drawers

Reference	Dimensions	Capacity	Doors / drawers	Drawers	Operating temp.	Power	Refrigerant
HFG-17.03.01	152 x 70 x 62,5 cm	232 lt	1 / 2	-	0°C / +10°C	398 W	R134a / R290
HFG-17.03.02	179 x 70 x 62,5 cm	297 lt	1 / 4	-	0°C / +10°C	507 W	R134a / R290
HFG-17.03.03	224 x 70 x 62,5 cm	405 lt	1 / 6	-	0°C / +10°C	790 W	R134a / R290
HFG-17.03.04	110 x 70 x 62,5 cm	63 lt	-	2	0°C / +10°C	398 W	R134a / R290
HFG-17.03.05	140 x 70 x 62,5 cm	126 lt	-	4	0°C / +10°C	507 W	R134a / R290
HFG-17.03.06	179 x 70 x 62,5 cm	189 lt	-	6	0°C / +10°C	507 W	R134a / R290

**HFG-17.04****Undercounter Refrigerators and Freezers**

107-224 cm wide · 150 lt - 485 lt · -18°C · 269 W - 432 W

- Undercounter TT-60 Series
- Undercounter TT-70 Series
- TT-7D Series with Drawers
- TT-60-C Series Glass Door Refrigerator
- TT-G Series with Granite Top and Drawers
- Deep Freezers - Undercounter

Reference	Dimensions	Capacity	Doors	Operating temp.	Power	Refrigerant
HFG-17.04.07	107 x 60 x 85 cm	150 lt	2	-18°C	269 W	R404a

Reference	Dimensions	Capacity	Doors	Operating temp.	Power	Refrigerant
HFG-17.04.08	152 x 60 x 85 cm	225 lt	2	-18°C	269 W	R404a
HFG-17.04.09	179 x 60 x 85 cm	360 lt	3	-18°C	366 W	R404a
HFG-17.04.10	224 x 60 x 85 cm	485 lt	4	-18°C	432 W	R404a

MODELS IN THIS RANGE — 6

**HFG-17.04.01****Undercounter TT-60 Series**

- Digital thermometer, thermostat, automatic defrost and evaporation
- Castors are optional
- 230 V / 50 Hz
- Doors self-close from 90°
- Adjustable shelf supports
- Adjustable feet

**HFG-17.04.02****Undercounter TT-70 Series**

- Digital thermometer, thermostat, automatic defrost and evaporation
- Fan-assisted cooling
- Adjustable shelf supports
- Adjustable feet
- The refrigeration unit can be fitted on the right or the left
- One plastic-coated steel shelf per door

**HFG-17.04.03****TT-7D Series with Drawers**

- Fan-assisted cooling
- Adjustable shelf supports
- Adjustable feet
- The refrigeration unit can be fitted on the right or the left
- One plastic-coated steel shelf per door
- Doors with sprung hinges

**HFG-17.04.04****TT-60-C Series Glass Door Refrigerator**

- Digital thermometer, thermostat, automatic defrost and evaporation
- Fan-assisted cooling
- Entirely stainless steel inside and out
- Environmentally friendly insulation with a density of $40 \pm 2 \text{ kg/m}^3$
- CFC-free polyurethane insulation
- Removable, washable magnetic seals

**HFG-17.04.05****TT-G Series with Granite Top and Drawers**

Tazgah Tipi TT-60 Series / TT-60 Series

Model	Capacity	Power	Door	Refrigerant	Operating Temp.	Weight
TT-60-1072P	1072 x 600 x 850 mm	1072 W	2	R404a	-18°C	269 kg
TT-60-1508P	1508 x 600 x 850 mm	1508 W	3	R404a	-18°C	366 kg
TT-60-1792P	1792 x 600 x 850 mm	1792 W	4	R404a	-18°C	432 kg

HFG-17.04.06**Deep Freezers - Undercounter**

- Digital thermometer, thermostat, automatic defrost and evaporation
- Fan-assisted cooling
- Adjustable shelf supports
- Adjustable feet
- The refrigeration unit can be fitted on the right or the left
- One plastic-coated steel shelf per door



HFG-17.05

Undercounter with Sink

152-224 cm wide · 350 lt - 585 lt · 0°C / +10°C · 507 W - 790 W

- Digital thermometer, thermostat, automatic defrost and evaporation
- Sink above the compressor
- Sink size 35 x 40 cm
- Doors self-close from 90°
- Fan-assisted cooling
- Adjustable shelf supports
- Adjustable feet
- The refrigeration unit can be fitted on the right or the left
- One plastic-coated steel shelf per door
- Doors with sprung hinges
- Entirely stainless steel inside and out
- Environmentally friendly insulation with a density of $40 \pm 2 \text{ kg/m}^3$
- CFC-free polyurethane insulation
- Operating temperature 0°C / +10°C
- Cooking
- Refrigeration
- Stainless steel
- Warewashing

Reference	Dimensions	Capacity	Doors	Operating temp.	Power	Refrigerant
HFG-17.05.01	152 x 70 x 85 cm	350 lt	2	0°C / +10°C	507 W	R134a / R290
HFG-17.05.02	179 x 70 x 85 cm	430 lt	3	0°C / +10°C	507 W	R134a / R290
HFG-17.05.03	224 x 70 x 85 cm	585 lt	4	0°C / +10°C	790 W	R134a / R290

18

Salad Bars

HFG-18.01

Premium Line



130-230 cm wide · 3-6 x GN 1/1 · 0°C / +10°C - +30°C / +90°C · 507 W - 3 x 1,5 kW

- Front and side panels in wood and stainless steel
- Thermostatically controlled cooling and heating system
- Refrigerant R-134a or R-290
- Single-piece pressed stainless steel well
- With drain tap
- Static cooling
- Cold container insulated at a density of $40 \pm 2 \text{ kg/m}^3$
- CFC-free polyurethane
- White granite worktop 17 cm wide
- Undershelf for plates
- Lighting beneath the sneeze guard, on castors
- Electrical supply 230 V / 50 Hz / 1 phase
- Granite and cabinetry colour options available

Reference	Dimensions	Capacity	Operating temp.	Power	Refrigerant
HFG-18.01.01	130 x 88 x 135 cm	3 x GN 1/1	0°C / +10°C	507 W	R134a / R290
HFG-18.01.02	170 x 88 x 135 cm	4 x GN 1/1	0°C / +10°C	507 W	R134a / R290
HFG-18.01.03	200 x 88 x 135 cm	5 x GN 1/1	0°C / +10°C	507 W	R134a / R290
HFG-18.01.04	230 x 88 x 135 cm	6 x GN 1/1	0°C / +10°C	507 W	R134a / R290
HFG-18.01.05	130 x 88 x 135 cm	3 x GN 1/1	+30°C / +90°C	2 x 1,0 kW	-
HFG-18.01.06	170 x 88 x 135 cm	4 x GN 1/1	+30°C / +90°C	2 x 1,5 kW	-
HFG-18.01.07	200 x 88 x 135 cm	5 x GN 1/1	+30°C / +90°C	3 x 1,5 kW	-
HFG-18.01.08	230 x 88 x 135 cm	6 x GN 1/1	+30°C / +90°C	3 x 1,5 kW	-

HFG-18.02

E-Line



120-220 cm wide · 3-6 x GN 1/1 · 0°C / +10°C - +30°C / +90°C · 398 W - 3 x 1,5 kW

- Front and side panels in wood and stainless steel
- Thermostatically controlled cooling and heating system
- Refrigerant R-134a or R-290 (cold section)
- Single-piece pressed stainless steel well
- With drain tap
- Static cooling
- Cold container insulated at a density of $40 \pm 2 \text{ kg/m}^3$ (cold section)
- CFC-free polyurethane (cold section)
- Optional overhead heating (hot section)
- Undershelf for plates
- Lighting beneath the sneeze guard, on castors
- Electrical supply 230 V / 50 Hz / 1 phase
- Cabinetry colour options available

Reference	Dimensions	Capacity	Operating temp.	Power	Refrigerant
HFG-18.02.01	120 x 80 x 85 / 150 cm	3 x GN 1/1	0°C / +10°C	398 W	R134a / R290
HFG-18.02.02	155 x 80 x 85 / 150 cm	4 x GN 1/1	0°C / +10°C	507 W	R134a / R290
HFG-18.02.03	220 x 80 x 85 / 150 cm	6 x GN 1/1	0°C / +10°C	507 W	R134a / R290
HFG-18.02.04	120 x 80 x 85 / 150 cm	3 x GN 1/1	+30°C / +90°C	2 x 1,0 kW	-

Reference	Dimensions	Capacity	Operating temp.	Power	Refrigerant
HFG-18.02.05	155 x 80 x 85 / 150 cm	4 x GN 1/1	+30°C / +90°C	2 x 1,5 kW	-
HFG-18.02.06	220 x 80 x 85 / 150 cm	6 x GN 1/1	+30°C / +90°C	3 x 1,5 kW	-



HFG-18.03

S-Line

120-220 cm wide · 3-6 x GN 1/1 · 0°C / +10°C - +30°C / +90°C · 398 W - 3 x 1,5 kW

- Front and side panels in wood and stainless steel
- Thermostatically controlled cooling and heating system
- Refrigerant R-134a or R-290 (cold section)
- Single-piece pressed stainless steel well
- With drain tap
- Static cooling
- Cold container insulated at a density of $40 \pm 2 \text{ kg/m}^3$
- CFC-free polyurethane
- Underself for plates
- Lighting beneath the sneeze guard, on castors
- Electrical supply 230 V / 50 Hz / 1 phase
- Cabinetry colour options available

Reference	Dimensions	Capacity	Operating temp.	Power	Refrigerant
HFG-18.03.01	120 x 90 x 135 cm	3 x GN 1/1	0°C / +10°C	398 W	R134a / R290
HFG-18.03.02	155 x 90 x 135 cm	4 x GN 1/1	0°C / +10°C	507 W	R134a / R290
HFG-18.03.03	220 x 90 x 135 cm	6 x GN 1/1	0°C / +10°C	507 W	R134a / R290
HFG-18.03.04	120 x 90 x 135 cm	3 x GN 1/1	+30°C / +90°C	2 x 1,0 kW	-
HFG-18.03.05	155 x 90 x 135 cm	4 x GN 1/1	+30°C / +90°C	2 x 1,5 kW	-
HFG-18.03.06	220 x 90 x 135 cm	6 x GN 1/1	+30°C / +90°C	3 x 1,5 kW	-



HFG-18.04

Cold Series

120-220 cm wide · 0,7 m³ - 3 x GN 1/1 · 0°C / +10°C · 398 W - 507 W

- Front and side panels in wood and stainless steel
- Thermostatically controlled cooling system
- Refrigerant R-134a or R-290
- Single-piece pressed stainless steel well
- With drain tap
- Static cooling
- Cold container insulated at a density of $40 \pm 2 \text{ kg/m}^3$
- CFC-free polyurethane
- Rosa Porrino granite worktop 17 cm wide
- Underself for plates
- Lighting beneath the sneeze guard, on castors
- Electrical supply 230 V / 50 Hz / 1 phase

Reference	Dimensions	Capacity	Operating temp.	Power	Refrigerant
HFG-18.04.01	120 x 90 x 85 / 131 cm	0,7 m³	0°C / +10°C	398 W	R134a / R290
HFG-18.04.02	120 x 90 x 85 / 131 cm	4 x GN 1/1	0°C / +10°C	13 W	R134a / R290
HFG-18.04.03	120 x 90 x 85 / 131 cm	6 x GN 1/1	0°C / +10°C	13 W	R134a / R290
HFG-18.04.04	120 x 90 x 85 / 131 cm	3 x GN 1/1	0°C / +10°C	398 W	R134a / R290

Reference	Dimensions	Capacity	Operating temp.	Power	Refrigerant
HFG-18.04.05	155 x 90 x 85 / 131 cm	4 x GN 1/1	0°C / +10°C	507 W	R134a / R290
HFG-18.04.06	220 x 90 x 85 / 131 cm	6 x GN 1/1	0°C / +10°C	507 W	R134a / R290

HFG-18.05

Hot Series



120-220 cm wide · 3-6 x GN 1/1 · +30°C / +90°C · 2 x 1,0 kW – 3 x 1,5 kW

- Front and side panels in wood and stainless steel
- Thermostatic temperature control from 30°C to 90°C
- With silicone heating element
- Single-piece pressed stainless steel well
- Rosa Porrino granite worktop 17 cm wide
- With plate undershelf
- Lighting beneath the sneeze guard, on castors
- Electrical supply 230 V / 50 Hz / 1 phase

Reference	Dimensions	Capacity	Operating temp.	Power
HFG-18.05.01	120 x 90 x 85 / 131 cm	3 x GN 1/1	+30°C / +90°C	2 x 1,0 kW
HFG-18.05.02	155 x 90 x 85 / 131 cm	4 x GN 1/1	+30°C / +90°C	2 x 1,5 kW
HFG-18.05.03	220 x 90 x 85 / 131 cm	6 x GN 1/1	+30°C / +90°C	3 x 1,5 kW

HFG-18.06

Heated Plate Dispenser



Ø 18 / 26 diameter · Max. 40 plates · 100 W

- Front and side panels in wood and stainless steel
- Thermostatic temperature control from 30°C to 90°C
- With silicone heating element
- Single-piece pressed stainless steel well
- Rosa Porrino granite worktop 17 cm wide
- With plate undershelf
- Lighting beneath the sneeze guard, on castors
- Electrical supply 230 V / 50 Hz / 1 phase

Reference	Dimensions	Diameter	Capacity	Power
HFG-18.06.01	60 x 90 x 85 cm	Ø 18 / 26	Max. 40 plates	100 W
HFG-18.06.02	120 x 90 x 85 cm	-	Max. 40 plates	-

HFG-18.07

Neutral Buffet Unit



155-220 cm wide · 13 W

- Front and side panels in wood and stainless steel
- Thermostatic temperature control from 30°C to 90°C
- With silicone heating element
- Single-piece pressed stainless steel well
- Rosa Porrino granite worktop 17 cm wide
- With plate undershelf
- Lighting beneath the sneeze guard, on castors
- Electrical supply 230 V / 50 Hz / 1 phase

Reference	Dimensions	Power
HFG-18.07.01	155 x 90 x 85 / 131 cm	13 W
HFG-18.07.02	220 x 90 x 85 / 131 cm	13 W

HFG-18.08**Top-Blown Cooling**

120-220 cm wide · 3-6 x GN 1/1 · +4°C / +10°C · 414 W - 507 W

- Front and side panels in wood and stainless steel
- Thermostatically controlled cooling system
- Refrigerant R-134a or R-290
- Single-piece pressed stainless steel well
- With drain tap
- Fan-assisted cooling
- Cold container insulated at a density of $40 \pm 2 \text{ kg/m}^3$
- CFC-free polyurethane
- Rosa Porrino granite worktop 17 cm wide
- Undershelf for plates
- Lighting beneath the sneeze guard, on castors
- Electrical supply 230 V / 50 Hz / 1 phase

Reference	Dimensions	Capacity	Operating temp.	Power	Refrigerant
HFG-18.08.01	120 x 90 x 85 / 131 cm	3 x GN 1/1	+4°C / +10°C	414 W	R134a / R290
HFG-18.08.02	155 x 90 x 85 / 131 cm	4 x GN 1/1	+4°C / +10°C	677 W	R134a / R290
HFG-18.08.03	220 x 90 x 85 / 131 cm	6 x GN 1/1	+4°C / +10°C	815 W	R134a / R290
HFG-18.08.04	120 x 90 x 85 / 131 cm	3 x GN 1/1	+4°C / +10°C	398 W	R134a / R290
HFG-18.08.05	155 x 90 x 85 / 131 cm	4 x GN 1/1	+4°C / +10°C	507 W	R134a / R290
HFG-18.08.06	220 x 90 x 85 / 131 cm	6 x GN 1/1	+4°C / +10°C	507 W	R134a / R290

HFG-18.09**Combi**

120-220 cm wide

- Front and side panels in wood and stainless steel
- Thermostatically controlled cooling and heating system, 30°C - 90°C
- Refrigerant R-134a or R-290
- Two separate stainless steel bowls
- With drain tap
- Cold container insulated at a density of $40 \pm 2 \text{ kg/m}^3$
- Rosa Porrino granite worktop 17 cm wide
- Undershelf for plates
- Lighting beneath the sneeze guard, on castors
- Electrical supply 230 V / 50 Hz / 1 phase

Reference	Dimensions	Capacity cold - hot	Temperature cold - hot	Power cold - hot
HFG-18.09.01	120 x 90 x 85 / 131 cm	2 x GN 1/1 - 2 x GN 1/1	0°C / +10°C - 30°C / 90°C	398 W - 1 x 1500 W
HFG-18.09.02	220 x 90 x 85 / 131 cm	3 x GN 1/1 - 3 x GN 1/1	0°C / +10°C - 30°C / 90°C	398 W - 2 x 1000 W

**HFG-18.10****Drop-In**

120-220 cm wide · 3 x GN 1/1 - 0,9 m³ · +30°C / +90°C - 0°C / +10°C · 2 x 1,0 kW - 507 W

- Thermostatically controlled cooling and heating
- Refrigerant R-134a or R-290 (cold section)
- Single-piece pressed well in AISI 304 grade stainless steel
- With drain tap
- Cold container insulated at a density of 40 ± 2 kg/m³
- CFC-free polyurethane
- Electrical supply 230 V / 50 Hz / 1 phase

Reference	Dimensions	Capacity	Operating temp.	Power
HFG-18.10.01	120 x 75 x 55 cm	3 x GN 1/1	-	-
HFG-18.10.02	155 x 75 x 55 cm	4 x GN 1/1	-	-
HFG-18.10.03	180 x 75 x 55 cm	5 x GN 1/1	-	-
HFG-18.10.04	220 x 75 x 55 cm	6 x GN 1/1	-	-
HFG-18.10.05	120 x 75 x 43 cm	3 x GN 1/1	+30°C / +90°C	2 x 1,0 kW
HFG-18.10.06	155 x 75 x 43 cm	4 x GN 1/1	+30°C / +90°C	2 x 1,5 kW
HFG-18.10.07	220 x 75 x 43 cm	6 x GN 1/1	+30°C / +90°C	3 x 1,5 kW
HFG-18.10.08	120 x 75 x 62 cm	3 x GN 1/1	0°C / +10°C	398 W
HFG-18.10.09	155 x 75 x 62 cm	4 x GN 1/1	0°C / +10°C	507 W
HFG-18.10.10	220 x 75 x 62 cm	6 x GN 1/1	0°C / +10°C	507 W
HFG-18.10.11	120 x 75 x 62 cm	0,5 m ³	0°C / +10°C	398 W
HFG-18.10.12	155 x 75 x 62 cm	0,7 m ³	0°C / +10°C	507 W
HFG-18.10.13	220 x 75 x 62 cm	0,9 m ³	0°C / +10°C	507 W
HFG-18.10.14	120 x 75 x 32 cm	0,5 m ³	+30°C / +90°C	2 x 1,0 kW
HFG-18.10.15	155 x 75 x 32 cm	0,7 m ³	+30°C / +90°C	2 x 1,5 kW
HFG-18.10.16	220 x 75 x 32 cm	0,9 m ³	+30°C / +90°C	3 x 1,5 kW

HFG-18.11**Wall-Mounted**

155-220 cm wide · 4-6 x GN 1/1 · +30°C / +90°C - 0°C / +10°C · 2 x 1,5 kW - 507 W

- Front and side panels in wood and stainless steel
- Thermostatically controlled cooling and heating system
- Refrigerant R-134a or R-290 (cold section)
- Two separate stainless steel bowls
- Cold container insulated at a density of 40 ± 2 kg/m³ with CFC-free polyurethane
- Rosa Porrino granite worktop 17 cm wide
- Undershelf for plates
- Mirrored rear wall
- With LED lighting and castors
- Electrical supply 230 V / 50 Hz / 1 phase

Reference	Dimensions	Capacity	Operating temp.	Power	Refrigerant	Capacity cold / hot	Operating temp. cold / hot	Power cold / hot
HFG-18.11.01	155 x 90 x 85 / 137 cm	4 x GN 1/1	+30°C / +90°C	2 x 1,5 kW	-	-	-	-
HFG-18.11.02	220 x 90 x 85 / 137 cm	6 x GN 1/1	+30°C / +90°C	3 x 1,5 kW	-	-	-	-
HFG-18.11.03	155 x 90 x 85 / 137 cm	4 x GN 1/1	0°C / +10°C	507 W	R134a / R290	-	-	-

Reference	Dimensions	Capacity	Operating temp.	Power	Refrigerant	Capacity cold / hot	Operating temp. cold / hot	Power cold / hot
HFG-18.11.04	220 x 90 x 85 / 137 cm	6 x GN 1/1	0°C / +10°C	507 W	R134a / R290	-	-	-
HFG-18.11.05	155 x 90 x 85 / 137 cm	-	-	-	R134a / R290	2 x GN 1/1 / 2 x GN 1/1	0°C / +10°C — +30°C / +90°C	398 W / 1 x 1,5 kW
HFG-18.11.06	220 x 90 x 85 / 137 cm	-	-	-	R134a / R290	3 x GN 1/1 / 3 x GN 1/1	0°C / +10°C — +30°C / +90°C	398 W / 2 x 1,0 kW



HFG-18.12

Square Model

100-153 cm wide · 4-8 x GN 1/1 · +4°C / +10°C - +30°C / +90°C

- Motorised moving mechanism
- Front and side panels in wood and stainless steel
- Fan-assisted or static cooling
- Digital thermostat control
- Refrigerant: R-104a
- AISI 304 grade stainless steel well
- Cold container insulated at a density of 40 ± 20 kg/m³ with CFC-free polyurethane
- Black granite worktop with plate undershelf
- Folding tray slide
- With LED lighting
- ALL MODELS ARE SUPPLIED WITHOUT GN PANS.
- Cooking
- Refrigeration
- Stainless steel
- Warewashing

Reference	Dimensions	Capacity	Operating temp.	Refrigerant
HFG-18.12.01	120 x 120 x 135 / 170 cm	4 x GN 1/1	+4°C / +10°C	R134a / R290
HFG-18.12.02	153 x 153 x 135 / 170 cm	8 x GN 1/1	+4°C / +10°C	R134a / R290
HFG-18.12.03	120 x 120 x 135 / 170 cm	4 x GN 1/1	+4°C / +10°C	R134a / R290
HFG-18.12.04	153 x 153 x 135 / 170 cm	8 x GN 1/1	+4°C / +10°C	R134a / R290
HFG-18.12.05	120 x 120 x 135 / 170 cm	4 x GN 1/1	+30°C / +90°C	-
HFG-18.12.06	153 x 153 x 135 / 170 cm	8 x GN 1/1	+30°C / +90°C	-
HFG-18.12.07	100 x 100 x 135 / 170 cm	4 x GN 1/1	+4°C / +10°C	R134a / R290
HFG-18.12.08	100 x 100 x 135 / 170 cm	4 x GN 1/1	+4°C / +10°C	R134a / R290
HFG-18.12.09	100 x 100 x 135 / 170 cm	4 x GN 1/1	+30°C / +90°C	-

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Saladettes



HFG-19.01

SL Series

107 cm wide · 3 x GN 1/1 · 0°C / +10°C · 398 W

- Digital thermometer
- Thermostat
- Automatic defrost
- Fan-assisted cooling system
- Refrigerant: R-134a
- Entirely stainless steel inside and out
- Insulated with environmentally friendly CFC-free polyurethane at a density of 40 ± 2 kg/m³
- Removable, washable magnetic seals
- Doors with sprung hinges
- Door width compatible with 1/1 GN
- One plastic-coated steel shelf per door
- Adjustable shelf supports
- Adjustable feet
- Operating temperature: 0°C / +10°C
- Ambient temperature: +43°C
- Optional: castors

Reference	Dimensions	Capacity	Operating temp.	Power	Refrigerant
HFG-19.01.01	107 x 70 x 85 cm	3 x GN 1/1	0°C / +10°C	398 W	R134a / R290



HFG-19.02

SL-D RM Series

140-225 cm wide · 4-6 x GN 1/1 · 0°C / +10°C · 507 W - 790 W

- Digital thermometer
- Thermostat
- Automatic defrost
- Fan-assisted cooling system
- Refrigerant: R-134a
- Entirely stainless steel inside and out
- Insulated with environmentally friendly CFC-free polyurethane at a density of 40 ± 2 kg/m³
- Removable, washable magnetic seals
- Doors with sprung hinges
- Door width compatible with 1/1 GN
- One plastic-coated steel shelf per door
- Adjustable shelf supports
- Adjustable feet
- Operating temperature 0°C / +10°C
- Ambient temperature: +43°C
- Optional: castors

Reference	Dimensions	Capacity	Operating temp.	Power	Refrigerant
HFG-19.02.01	140 x 70 x 85 / 131 cm	4 x GN 1/1	0°C / +10°C	507 W	R134a / R290
HFG-19.02.02	180 x 70 x 85 / 131 cm	5 x GN 1/1	0°C / +10°C	507 W	R134a / R290
HFG-19.02.03	225 x 70 x 85 / 131 cm	6 x GN 1/1	0°C / +10°C	790 W	R134a / R290

**HFG-19.03****SL-D RM-IL Series**

153-225 cm wide · 3-5 × GN 1/1 · 0°C / +10°C · 507 W – 790 W

- Digital thermometer
- Thermostat
- Automatic defrost
- Fan-assisted cooling system
- Refrigerant: R-134a
- Entirely stainless steel inside and out
- Insulated with environmentally friendly CFC-free polyurethane at a density of 40 ± 2 kg/m³
- Removable, washable magnetic seals
- Doors with sprung hinges
- Door width compatible with 1/1 GN
- One plastic-coated steel shelf per door
- Adjustable shelf supports
- Adjustable feet
- Operating temperature 0°C / +10°C
- Ambient temperature: +43°C
- Optional: castors

Reference	Dimensions	Capacity	Operating temp.	Power	Refrigerant
HFG-19.03.01	153 x 70 x 85 / 131 cm	3 x GN 1/1	0°C / +10°C	507 W	R134a / R290
HFG-19.03.02	185 x 70 x 85 / 131 cm	4 x GN 1/1	0°C / +10°C	507 W	R134a / R290
HFG-19.03.03	225 x 70 x 85 / 131 cm	5 x GN 1/1	0°C / +10°C	790 W	R134a / R290

HFG-19.04**SL-D Series**

140-225 cm wide · 4-6 × GN 1/1 · 0°C / +10°C · 507 W – 790 W

- Digital thermometer
- Thermostat
- Automatic defrost
- Fan-assisted cooling system
- Refrigerant: R-134a
- Entirely stainless steel inside and out
- Insulated with environmentally friendly CFC-free polyurethane at a density of 40 ± 2 kg/m³
- Removable, washable magnetic seals
- Doors with sprung hinges
- Door width compatible with 1/1 GN
- One plastic-coated steel shelf per door
- Adjustable shelf supports
- Adjustable feet
- Operating temperature 0°C / +10°C
- Ambient temperature: +43°C
- Optional: castors
- Cooking
- Refrigeration
- Stainless steel
- Warewashing

Reference	Dimensions	Capacity	Operating temp.	Power	Refrigerant
HFG-19.04.01	140 x 70 x 85 / 131 cm	4 x GN 1/1	0°C / +10°C	507 W	R134a / R290
HFG-19.04.02	180 x 70 x 85 / 131 cm	5 x GN 1/1	0°C / +10°C	507 W	R134a / R290
HFG-19.04.03	225 x 70 x 85 / 131 cm	6 x GN 1/1	0°C / +10°C	790 W	R134a / R290

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Slicers

**HFG-20.01**

Cured Meat Slicer

- Special anodised alloy, compliant with hygiene rules
- Blade diameter Ø: 250 mm
- Flat dimensions: 230 x 230 mm
- Sharpener: fixed
- Motor: 0.23 HP single-phase – 176 W
- Slice thickness adjustment: 0 – 14 mm

**HFG-20.02**

Salami Slicer

- Special anodised alloy, compliant with hygiene rules
- Blade diameter Ø: 250 mm
- Flat dimensions: 225 x 230 mm
- Sharpener: fixed
- Motor: 0.21 HP single-phase – 154 W
- Slice thickness adjustment: 0 – 15 mm
- Cooking
- Refrigeration
- Stainless steel
- Warewashing

21

Stainless Steel Range



HFG-21.01

Extraction Canopies

- Wall-Mounted Box Canopy
- Wall-Mounted Canopy
- Island Canopy
- Filters

MODELS IN THIS RANGE — 4



HFG-21.01.01

Wall-Mounted Box Canopy

- Entirely stainless steel
- Without motor
- With oil valve
- Crated packaging
- Optional: with lighting



HFG-21.01.02

Wall-Mounted Canopy

- Entirely stainless steel
- Without motor
- With oil valve
- Crated packaging
- Optional: with lighting



HFG-21.01.03

Island Canopy

- Entirely stainless steel
- Without motor
- With oil valve
- Crated packaging
- Optional: with lighting



HFG-21.01.04

Filters

- Baffle filter
- Stainless steel
- All models are suitable for use with canopies



HFG-21.02

Sink Counters

- Single Bowl Sink Counters with Base Shelf
- Single Bowl Sink Counters with Cupboard Base
- Single Bowl Sink Counters with Base Shelf, Suitable for Dishwasher Inlet
- Single Bowl Sink Counters with Cupboard Base, Suitable for Dishwasher Inlet
- Double Bowl Sink Counters with Base Shelf
- Double Bowl Sink Counters with Cupboard Base

MODELS IN THIS RANGE — 6

**HFG-21.02.01****Single Bowl Sink Counters with Base Shelf**

- Entirely stainless steel
- Work area insulated against the sound of water
- 40 mm thick, reinforced and supported underneath
- 35 mm diameter profile support beneath the shelf

**HFG-21.02.02****Single Bowl Sink Counters with Cupboard Base**

- Entirely stainless steel
- Work area insulated against the sound of water
- 40 mm thick, reinforced and supported underneath
- 35 mm diameter profile support beneath the shelf

**HFG-21.02.03****Single Bowl Sink Counters with Base Shelf, Suitable for Dishwasher Inlet**

- Entirely stainless steel
- Work area insulated against the sound of water
- 40 mm thick, reinforced and supported underneath
- 35 mm diameter profile support beneath the shelf

**HFG-21.02.04****Single Bowl Sink Counters with Cupboard Base, Suitable for Dishwasher Inlet**

- Entirely stainless steel
- Work area insulated against the sound of water
- 40 mm thick, reinforced and supported underneath
- 35 mm diameter profile support beneath the shelf

**HFG-21.02.05****Double Bowl Sink Counters with Base Shelf**

- Entirely stainless steel
- Work area in MDF, supported from below
- Adjustable worktop with shelf
- Adjustable depth
- Adjustable feet

**HFG-21.02.06****Double Bowl Sink Counters with Cupboard Base**

- Entirely stainless steel
- Work area in MDF, supported from below
- Adjustable worktop with shelf
- Adjustable depth
- Adjustable feet

**HFG-21.03****Work Tables**

- Work Table with Undershelf
- Work Tables with Under and Intermediate Shelves
- DC Series Sliding-Door Cupboard
- DC-R Series Sliding-Door Cupboard with Intermediate Shelf

MODELS IN THIS RANGE — 4

**HFG-21.03.01****Work Table with Undershelf**

- Entirely stainless steel
- Work area in MDF, supported from below
- Adjustable worktop
- With shelf
- Adjustable depth
- Adjustable feet

**HFG-21.03.02****Work Tables with Under and Intermediate Shelves**

- Entirely stainless steel
- Work area in MDF, supported from below
- Adjustable worktop
- With shelf
- Adjustable depth
- Adjustable feet

**HFG-21.03.03****DC Series Sliding-Door Cupboard****HFG-21.03.04****DC-R Series Sliding-Door Cupboard with Intermediate Shelf****HFG-21.04****Wall Shelves**

- Single-Shelf Unit
- Adjustable Single-Shelf Unit
- Two-Shelf Unit
- Three-Shelf Unit

MODELS IN THIS RANGE — 4**HFG-21.04.01****Single-Shelf Unit****HFG-21.04.02****Adjustable Single-Shelf Unit**

- Single-shelf unit
- Adjustable height





HFG-21.04.03
Two-Shelf Unit
— Two-shelf unit



HFG-21.04.04
Three-Shelf Unit
— Entirely stainless steel
— Work area in MDF, supported from below
— Adjustable height, with shelf
— Adjustable depth, adjustable feet



HFG-21.05
Wall Cupboard

80-200 cm wide

- Cooking
- Refrigeration
- Stainless steel
- Warewashing

Reference	Dimensions
HFG-21.05.01	100 x 40 x 60 cm
HFG-21.05.02	120 x 40 x 60 cm
HFG-21.05.03	140 x 40 x 60 cm
HFG-21.05.04	160 x 40 x 60 cm
HFG-21.05.05	180 x 40 x 60 cm
HFG-21.05.06	200 x 40 x 60 cm
HFG-21.05.07	80 x 40 x 155 cm
HFG-21.05.08	100 x 40 x 155 cm
HFG-21.05.09	120 x 40 x 155 cm
HFG-21.05.10	140 x 40 x 155 cm

22

Stone Base Pizza Ovens

HFG-22.01

Pizza Ovens



77-130 cm wide · 4 (ø 25) – 9 + 9 (ø 33) · 4 kW – 24 kW

- The entire oven is insulated with 6 cm thick rock wool
- Fully stainless steel front, powder-coated body
- Thermostatic temperature control between 50°C and 450°C, EGO brand thermostat
- With interior light
- 400 V three-phase and 230 V single-phase electrical supply
- PBT models with thermometer and PB models without
- Silicone and glass fibre cable

Reference	Dimensions	Internal dimensions	Deck	Capacity	Door	Power	Voltage
HFG-22.01.01	77 x 68 x 37 cm	51 x 51 x 15 cm	–	4 (ø 25)	Glass Door	4 kW	230 V / 400 V, 50 Hz
HFG-22.01.02	77 x 68 x 67 cm	2 x (51 x 51 x 15 cm)	–	4 + 4 (ø 25)	Glass Door	8 kW	230 V / 400 V, 50 Hz
HFG-22.01.03	77 x 68 x 36 cm	51 x 51 x 11 cm	–	4 (ø 25)	Stainless Door	4 kW	230 V / 400 V, 50 Hz
HFG-22.01.04	77 x 68 x 51 cm	2 x (51 x 51 x 11) cm	–	4 + 4 (ø 25)	Stainless Door	6 kW	230 V / 400 V, 50 Hz
HFG-22.01.05	90 x 77 x 41 cm	62 x 62 x 15 cm	Single Deck	4 (ø 30)	–	5 kW	230 V / 400 V, 50 Hz
HFG-22.01.06	90 x 108 x 41 cm	62 x 92 x 15 cm	Single Deck	6 (ø 30)	–	6 kW	230 V / 400 V, 50 Hz
HFG-22.01.07	120 x 77 x 41 cm	92 x 62 x 15 cm	Single Deck	6 (ø 30)	–	6 kW	230 V / 400 V, 50 Hz
HFG-22.01.08	120 x 107 x 41 cm	92 x 92 x 15 cm	Single Deck	9 (ø 30)	–	9 kW	230 V / 400 V, 50 Hz
HFG-22.01.09	90 x 77 x 74 cm	2 x (62 x 62 x 15 cm)	Double Deck	4 + 4 (ø 30)	–	10 kW	230 V / 400 V, 50 Hz
HFG-22.01.10	90 x 108 x 74 cm	2 x (62 x 92 x 15 cm)	Double Deck	6 + 6 (ø 30)	–	12 kW	230 V / 400 V, 50 Hz
HFG-22.01.11	120 x 77 x 74 cm	2 x (92 x 62 x 15 cm)	Double Deck	6 + 6 (ø 30)	–	12 kW	230 V / 400 V, 50 Hz
HFG-22.01.12	120 x 107 x 74 cm	2 x (92 x 92 x 15) cm	Double Deck	9 + 9 (ø 30)	–	18 kW	230 V / 400 V, 50 Hz
HFG-22.01.13	96 x 84 x 41 cm	68 x 68 x 15 cm	Single Deck	4 (ø 33)	–	5 kW	230 V / 400 V, 50 Hz
HFG-22.01.14	96 x 117 x 41 cm	68 x 102 x 15 cm	Single Deck	6 (ø 33)	–	6 kW	230 V / 400 V, 50 Hz
HFG-22.01.15	130 x 85 x 41 cm	102 x 68 x 15 cm	Single Deck	6 (ø 33)	–	6 kW	230 V / 400 V, 50 Hz
HFG-22.01.16	130 x 118 x 41 cm	102 x 102 x 15 cm	Single Deck	9 (ø 33)	–	12 kW	230 V / 400 V, 50 Hz
HFG-22.01.17	96 x 84 x 74 cm	2 x (68 x 68 x 15 cm)	Double Deck	4 + 4 (ø 33)	–	10 kW	230 V / 400 V, 50 Hz
HFG-22.01.18	96 x 117 x 74 cm	2 x (68 x 102 x 15 cm)	Double Deck	6 + 6 (ø 33)	–	12 kW	230 V / 400 V, 50 Hz

Reference	Dimensions	Internal dimensions	Deck	Capacity	Door	Power	Voltage
HFG-22.01.19	130 x 85 x 74 cm	2 x (102 x 68 x 15 cm)	Double Deck	6 + 6 (ø 33)	-	12 kW	230 V / 400 V, 50 Hz
HFG-22.01.20	130 x 118 x 74 cm	2 x (102 x 102 x 15) cm	Double Deck	9 + 9 (ø 33)	-	24 kW	230 V / 400 V, 50 Hz

HFG-22.02

Pizza Oven Series 410x410



58.5 cm wide · 1 (ø 40) – 1 + 1 (ø 40) · 3 kW – 6 kW

Reference	Dimensions	Inner dimensions	Capacity	Power	Voltage
HFG-22.02.01	58,5 x 49 x 29 cm	41 x 41 x 10 cm	1 (ø 40)	3 kW	230 V / 400 V, 50 Hz
HFG-22.02.02	58,5 x 49 x 52 cm	2 x (41 x 41 x 10 cm)	1 + 1 (ø 40)	6 kW	230 V / 400 V, 50 Hz

HFG-22.03

Compact Pizza Ovens



53 cm wide · 1 (ø 34) – 1 + 1 (ø 34) · 2,5 kW – 5 kW

- Ventilation holes to release the steam produced
- The entire oven is insulated with rock wool
- Fully stainless steel front, powder-coated body
- Two separate thermostats adjustable between 50°C and 320°C
- 220 V single-phase electrical supply
- Large heat-resistant glass window in the front door
- Refractory baking stone 20 mm thick
- Spring mechanism on the front door
- Interior light
- The ovens can also be used for baking cheese pastry.

Reference	Dimensions	Internal dimensions	Capacity	Power	Voltage
HFG-22.03.01	53 x 43 x 29 cm	35 x 35 x 10 cm	1 (ø 34)	2,5 kW	230 V / 400 V, 50 Hz
HFG-22.03.02	53 x 43 x 52 cm	2 x (35 x 35 x 10 cm)	1 + 1 (ø 34)	5 kW	230 V / 400 V, 50 Hz

HFG-22.04

Dome Model Mini Pizza Oven



53 cm wide · 1 (ø 34) – 1 + 1 (ø 34) · 2,5 kW – 5 kW

- Ventilation holes to release the steam produced
- The entire oven is insulated with rock wool
- Fully stainless steel front, powder-coated body
- Two separate thermostats adjustable between 50°C and 320°C
- 220 V single-phase electrical supply
- Large heat-resistant glass window in the front door
- Refractory baking stone 20 mm thick
- Spring mechanism on the front door
- Interior light

Reference	Dimensions	Internal dimensions	Capacity	Power	Voltage
HFG-22.04.01	53 x 43 x 45 cm	35 x 35 x 10 cm	1 (ø 34)	2,5 kW	230 V, 50 Hz
HFG-22.04.02	53 x 43 x 68 cm	2 x (35 x 35 x 10 cm)	1 + 1 (ø 34)	5 kW	230 V, 50 Hz



HFG-22.05

Gas Pizza Ovens

109-140 cm wide · 4 + 4 (ø 30) - 9 (ø 30) · 24 btu - 18 btu

- Runs on LPG and NG (natural gas)
- Magnetic safety valve
- Digital internal temperature display
- Internal temperature control by digital thermostat
- Continuous flame supervision
- Stone thickness 20 mm
- The stones are made from a mineral and metal blend that retains heat well and saves energy, giving perfectly baked results
- Fully stainless steel front
- Large glass panels
- Optimum heat distribution
- Ergonomic design for easy cooking and cleaning

Reference	Dimensions	Internal dimensions	Pizzas	Capacity	Power
HFG-22.05.01	109 x 84 x 47 cm	2 x (62 x 62 x 14) cm	8 pizza	4 + 4 (ø 30)	24 btu
HFG-22.05.02	140 x 84 x 47 cm	2 x (92 x 62 x 14) cm	12 pizza	6 + 6 (ø 30)	36 btu
HFG-22.05.03	140 x 115 x 47 cm	2 x (92 x 92 x 14) cm	18 pizza	9 + 9 (ø 30)	48 btu
HFG-22.05.04	110 x 85 x 85 cm	-	-	-	-
HFG-22.05.05	140 x 85 x 85 cm	-	-	-	-
HFG-22.05.06	140 x 115 x 85 cm	-	-	-	-
HFG-22.05.07	109 x 84 x 47 cm	62 x 62 x 14 cm	4 pizza	4 (ø 30)	12 btu
HFG-22.05.08	140 x 84 x 47 cm	92 x 62 x 14 cm	6 pizza	6 (ø 30)	18 btu
HFG-22.05.09	140 x 115 x 47 cm	92 x 92 x 14 cm	9 pizza	9 (ø 30)	24 btu
HFG-22.05.10	110 x 85 x 110 cm	-	-	-	-
HFG-22.05.11	140 x 85 x 110 cm	-	-	-	-
HFG-22.05.12	140 x 115 x 110 cm	-	-	-	-



HFG-22.06

Fully Stone-Lined Pizza Ovens

101-141 cm wide · 4 + 4 (ø 30) - 9 + 9 (ø 33) · 10 kW - 24 kW

- All oven surfaces — sides, rear and floor — are lined with refractory baking stone
- Stone thickness: 20 mm
- All thermostats are EGO brand
- Bakes directly on the stone, without a tray
- Large glass panels
- Optimum heat distribution
- Fixed temperature setting
- Cooking fumes extracted through a ventilation duct
- Heating elements in first-grade stainless steel
- Thermostatic temperature control between 50°C and 500°C
- 220 V single-phase and 380 V three-phase electrical supply
- Ergonomic design for easy cooking and cleaning

Reference	Dimensions	Internal dimensions	Capacity	Power	Voltage
HFG-22.06.01	101 x 78 x 82 cm	2 x (62 x 62 x 15) cm	4 + 4 (ø 30)	10 kW	230 V / 400 V, 50 Hz
HFG-22.06.02	101 x 108 x 82 cm	2 x (62 x 92 x 15) cm	6 + 6 (ø 30)	12 kW	230 V / 400 V, 50 Hz
HFG-22.06.03	131 x 78 x 82 cm	2 x (92 x 62 x 15) cm	6 + 6 (ø 30)	12 kW	230 V / 400 V, 50 Hz
HFG-22.06.04	131 x 108 x 82 cm	2 x (92 x 92 x 15) cm	9 + 9 (ø 30)	21 kW	230 V / 400 V, 50 Hz
HFG-22.06.05	108 x 85 x 82 cm	2 x (68 x 68 x 15) cm	4 + 4 (ø 33)	10 kW	230 V / 400 V, 50 Hz
HFG-22.06.06	108 x 118 x 82 cm	2 x (62 x 102 x 15) cm	6 + 6 (ø 33)	12 kW	230 V / 400 V, 50 Hz
HFG-22.06.07	141 x 85 x 82 cm	2 x (102 x 68 x 15) cm	6 + 6 (ø 33)	12 kW	230 V / 400 V, 50 Hz
HFG-22.06.08	131 x 118 x 82 cm	2 x (102 x 102 x 15) cm	9 + 9 (ø 33)	24 kW	230 V / 400 V, 50 Hz



HFG-22.07

Master Series Pizza Ovens

100–160 cm wide · 4 (ø 30) – 9 + 9 (ø 30) · 6 kW – 24 kW

- Stone thickness 20 mm
- Large glass panels
- Thermostatic temperature control between 50 and 450°C
- Ergonomic design for easy cooking and cleaning
- Canopy (optional)
- Sliding lower table (optional)

Reference	Dimensions	Internal dimensions	Deck	Capacity	Power	Voltage
HFG-22.07.01	100 x 82 x 43 cm	62 x 62 x 19 cm	Single Deck	4 (ø 30)	6 kW	230 V / 400 V, 50 Hz
HFG-22.07.02	129 x 82 x 43 cm	92 x 62 x 19 cm	Single Deck	6 (ø 30)	8 kW	230 V / 400 V, 50 Hz
HFG-22.07.03	160 x 112 x 43 cm	92 x 92 x 19 cm	Single Deck	9 (ø 30)	12 kW	230 V / 400 V, 50 Hz
HFG-22.07.04	100 x 82 x 79 cm	2 x (62 x 62 x 19) cm	Double Deck	4 + 4 (ø 30)	12 kW	400 V, 50 Hz
HFG-22.07.05	129 x 82 x 79 cm	2 x (92 x 62 x 19) cm	Double Deck	6 + 6 (ø 30)	16 kW	400 V, 50 Hz
HFG-22.07.06	160 x 112 x 79 cm	2 x (92 x 92 x 19) cm	Double Deck	9 + 9 (ø 30)	24 kW	400 V, 50 Hz

HFG-22.08

Pizza Oven Stands



77–130 cm wide

- Cooking
- Refrigeration
- Stainless steel
- Warewashing

Reference	Dimensions
HFG-22.08.01	77 x 68 x 110 cm
HFG-22.08.02	77 x 68 x 85 cm
HFG-22.08.03	90 x 77 x 110 cm
HFG-22.08.04	90 x 77 x 85 cm
HFG-22.08.05	96 x 84 x 110 cm
HFG-22.08.06	96 x 84 x 85 cm
HFG-22.08.07	90 x 108 x 110 cm
HFG-22.08.08	90 x 108 x 85 cm
HFG-22.08.09	96 x 117 x 110 cm
HFG-22.08.10	96 x 117 x 85 cm
HFG-22.08.11	120 x 77 x 110 cm
HFG-22.08.12	120 x 77 x 85 cm
HFG-22.08.13	120 x 107 x 110 cm
HFG-22.08.14	120 x 107 x 85 cm
HFG-22.08.15	130 x 85 x 110 cm
HFG-22.08.16	130 x 85 x 85 cm
HFG-22.08.17	130 x 118 x 110 cm
HFG-22.08.18	130 x 118 x 85 cm

Warranty terms

One-year UK warranty on all equipment and spare parts.

WHAT IS COVERED

Hobforge warrants each unit and spare part against defects in materials and workmanship for twelve months from the date of delivery, anywhere in the United Kingdom. Where a defect is confirmed within that period we supply a replacement part free of charge, or replace the item where a part cannot reasonably be supplied. Replacement parts are covered for the remainder of the original twelve months.

WHAT IS NOT COVERED

This is a parts-only warranty. Labour, travel, engineer attendance, removal and reinstallation are not included and remain the customer's responsibility.

Also excluded: consumable and wear items, including seals, gaskets, lamps, glass, filters, knobs, handles, castors and hoses; damage from limescale or untreated water; blocked condensers or filters caused by lack of cleaning; misuse, accident, neglect or operation outside the stated conditions; incorrect electrical, gas or water supply; inadequate ventilation or clearance; unauthorised repair, modification, or the fitting of non-genuine parts; cosmetic marks not affecting function; and transit damage not reported within three working days of delivery.

CONDITIONS

Cover applies where the equipment has been installed and commissioned by a suitably qualified person in accordance with the manual and applicable regulations — gas work by a Gas Safe registered engineer, electrical work to BS 7671, water connections to WRAS requirements — used for its intended commercial purpose, and maintained and cleaned as the manual sets out, including water treatment in hard-water areas.

MAKING A CLAIM

Contact us before any work is carried out, quoting the Hobforge reference, the serial number and proof of purchase, with a description of the fault. We may ask for photographs or for the faulty part to be returned. Work carried out without prior authorisation is not covered.

LIABILITY

Our liability is limited to the supply of replacement parts as set out above. We are not liable for loss of profit, loss of trade, spoiled stock or other indirect or consequential loss. Nothing here limits liability that cannot be limited by law, and this warranty does not affect the customer's statutory rights.

ABOUT THIS CATALOGUE

Specifications, dimensions, capacities and images are given in good faith and may change without notice; illustrations may show optional extras. This catalogue is not a contractual offer. Errors and omissions excepted.

Request for quotation

Fill this page in on screen, save the file, then send it to sales@hobforge.com. Quote the Hobforge reference for each product — the reference index at the back lists every one. We reply with pricing, lead time and delivery. No prices are shown in this catalogue; every quotation is prepared for the order in front of us.

YOUR DETAILS

COMPANY NAME	CONTACT NAME
EMAIL	TELEPHONE

DELIVERY ADDRESS

ADDRESS LINE 1		
ADDRESS LINE 2	TOWN OR CITY	
COUNTY	POSTCODE	COUNTRY

PRODUCTS REQUIRED

REFERENCE	PRODUCT	QTY

NOTES

Hobforge · sales@hobforge.com · One-year UK warranty on all equipment and spare parts. Signing this form is not required; sending it places no obligation on either side.

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