WAFFLE BAKERS FINISHING OVENS PIZZA OVENS **GRIDDLES**



PZ-430/431S 120V or 208/240V



PZ-430D 208/240V

• 16" fresh, frozen or par-baked pizza in just 3-6 minutes

- Fire brick for authentic taste
- Temperature up to 660°F
- 15 minute timer featuring continuing cooking mode
- Second thermostat regulates heat under deck to perfectly bake thin and thick crusts
- Stackable with optional kit
- Double deck unit holds (2) 16" pizzas
- Independent controls each deck
- PZ4302D holds 16" x 24" rectangular pizzas or several personal size pizzas
- Stackable with optional kit

unit with light fixture in top

offers panoramic view of

for humidity and crumb tray

One or two shelf models

lighted menu panel

Ventilated firestone

Humidity feature

control

LED lighting

server side

exterior

120V

available with or without

heating system: 68-194°F

Electronic temperature

Hinged glass doors on

 Fixed glass or optional self-service front available

Stainless steel or black

merchandise

ROTISSERIES

GES (Belgian) 120V or 208/240V

 Water pan ensures smokeless operation and easy cleaning

Fine grain cast iron plates

Heavy duty top plate assures

even baking without clips,

floating hinges or turning

steel batter overflow tray

facilitates cleaning

Stainless steel base

• Double unit available

(cypress + silo)

Waffle patterns available:

Brussels, Liege, 7" round,

Cone and waffles on-a-stick

Wraparound removable stainless

- Attractive stainless steel finish with tinted glass doors and interior light
- Infrared quartz elements for crisp and juicy roasting
- Two and three spit models
- Warming shelf available
- Optional roasting baskets available for chops, ribs, fish and vegetables

Carousel model available

Electrically powered vertical

33, 55 and 88 lbs capacities

Stainless steel construction

Wide variety of accessories

Fixed spit mechanism

Easy to disassemble for

available

cleaning



RBE-12 (3 spits)

GR 40 E

208/240V

GYROS

208/240V

HOT DOG MACHINES

SEM-60 / 80 VHC

SEM-60 / 80 VC

SEM-60 / 80 Q

SEF-80 Q



Finishing oven with

heating elements

infinitely adjustable

Full or half power for

VC models: instant on

• VCH models: VC plus

Finishing oven with

infra-red heating elements

• 32" wide with fixed top

and adjustable shelf

Free-standing with open

Two individually controlled

heating zones

and power adjustment

moveable top

ideal finishing

wire rack

features

higher heat

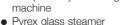
208/240V

208/240V

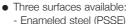
infra-red or vitro-ceramic

24" and 32" models wide

Pull-out bottom trav with



- holds up to 40 hot dogs
- Up to 4 optional toasting spikes for torpedo rolls or baguettes
- Thermostatically controlled heating element
- HD4 features four toasting spikes for torpedo rolls



- Fine grain cast iron (PSE) - Brushed steel plate (PSS)
- Mirror chrome coated steel plate (PCC)
- All surfaces ensure even cookina
- One (15"W x 15"D), two (23"W x 15"D) or three (35" x 15") independently controlled cooking zones
- Thermostat with build-in on/off switch up to 570F • One piece griddle plate
- with back and side splashes Pilot and temperature indicator light
- Plancha-style flat cook top for PSSE. PSS and PCC series



PSE-400 120V or 208/240V



PCC-900 120V or 208/240V



PSSE-600

120V or 208/240V







construction

(1)

Fast heat rise

- 10 lbs. oil capacity in 120V
- 15 lbs and 25 lbs oil capacity models available in 208/240V



RF5S











100 Niantic Avenue - Suite 104, Providence, RI 02907 USA Tel: (401) 273-3300 Fax: (401) 273-3328 e-mail: sales@equipex.com

www.equipex.com

HEATED DISPLAYS



WDL-200



WD780B-3



PANINI GRILLS

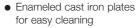
VITROCERAMIC

CONVECTION OVENS

CREPE MAKERS SNACK TOASTERS







- bottom plates or grooved top / smooth bottom plates
- controlled separately



DIABLO VG

FC-280V

4 shelf positions

FC-380G (shown)

broiling mode

features infra-red

Double-panel glass

door with handle

Large Quarter size

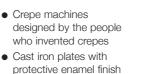
(equipped with 3 racks and 1 bake pan)

120V or 208/240V

FC-33

• 5 shelf positions (equipped with 2 racks and 1 bake pan)

- Rear-mounted fan and heating element assembly ensures quick and uniform baking
- Double glass door with handle
- 480°F thermostat and 120 minute timer
- Quarter size oven



- for easy cleaning Temperature control up to 570°F
- 13 3/4" or 15 3/4" model plate diameter available



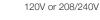
15 3/4" plates (2)

350-E / 400-E

208/240V



BAR-100







• Shelf size 13 3/4" x 9 3/4"



120V

TS 327

120 V or 208/240V

208/240V



 One and two shelf models with rack-mounted door and handle available



Two shelves with removable heat baffle

- Features top and bottom infra-red heat
- Shelf size 20" x 13"
- One shelf model
- TS-127 available



warming, toasting and

- construction compact footprint
- 15-minute timer



PANINI PREMIUM 120V or 208/240V

- Convenient front drip tray and scraper
- Even heat distribution allows consistent grilling Thermostatically
- controlled up to 570°F

DIABLO



MAJESTIC

16"W x 19"D

208/240V

PANINI XL

33"W x 17"D overall

24"W x 17"D overall

- Two separately controlled grilling zones available in
- Single head Panini model available in



grooved, smooth or mixed plate surface

208/240V

120V or 208/240V



120V or 208/240V 17"W x 25"D overall

 Powerful 3.6 KW heating elements

Adjustable spring counter

• 14" x 14" cast iron work

surface with even heat

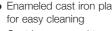
Top & bottom heat controlled

distribution

separately

balanced top

 Available in grooved, smooth or mixed plates



- Cast iron grooved top /
- Top & bottom heat
- Electronic timer
- Diablo Premium available



208/240V 30 3/4"W x 22"D overall

SA VENT

120V

• The SA VENT is a counter top ventilation system for small appliances

SMALL APPLIANCE

VENTLESS HOODS

• Heavy duty Vitroceramic cooking plates with mixed

and smooth surfaces

cooking with combined

assures easy cleaning

Single head Panini VG

radiant and contact heat

Rapid preheat and

Non-porous surface

Electronic timer

available

- Locate anywhere with access to standard 120 V power
- Remove smoke, greaseladen air and odors
- Special air capture hood designed for different appliances
- Approved to UL Safety and NSF sanitation standards
- Mistral & Pali models certified to meet EPA 202 test method in accordance with NFPA96



SAV-G-PALI



MISTRAL + PZ430D

FC-60 / FC-60G / 120V or 208/240V FC-60QC

- 120 minute timer
- FC100G features Turboquartz infrared broiling mode



FC-100 / FC-100G



120V or 208/240V

• Holds up to 4 half size

4 wire racks included

and 120 minute timer

Double glass removable

FC-60G features infra-red

570°F thermostat

sheet pans

door





- Single or dual model
- Freestanding or



- Single plate 120V spacesaver model
- Temperature control up to 570°F
- Batter spreader

400-ED

- Optional crepe kits available with stainless steel housing, waterpan, spatula, oil spreader
- Surround style for 350-FE

Warm-It

broiling mode - Freestanding for other FC-60QC features (4) models cooking modes



350-FE / 400-FE

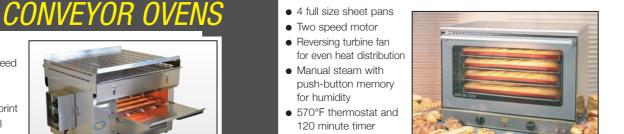
120V



and other toppings

120V or 208/240V

- drop in



208/240V

Quartz infrared heat Adjustable conveyor speed • 12" wide conveyor belt Full or partial power

 28" wide compact footprint • Reversible control panel



