



70 Years Serving Australia

PRODUCT CATALOGUE

Australia's National Leader in Commercial Foodservice Equipment

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SEMAK | ROTISSERIES

THE LARGEST RANGE OF COMMERCIAL ROTISSERIES IN AUSTRALIA

Rotisserie cooking gently rotates meat on a spit over low heat so that the juice and fat from the meat bastes itself as it cooks, resulting in a juicy, flavourful and tender piece of meat. Using an indirect heat source, the slow cooking breaks down the fats and tension in the meat leaving it tender and moist.



GAS ROTISSERIES

Low Unit Cost of Production

- Roast Chicken, Lamb, Beef, Pork & More
- Patented Orbital planetary operation
- Available in 24 or 36 Bird Capacities
- Low power and gas consumption
- Large Range of Accessories including Spits, Skewers & Portuguese Baskets (36 Bird Model)
- Heavy Duty Stainless Steel Construction
- 1 Year Australian Parts and Labour Warranty

Enjoy all the benefits of Rotisserie cooking with unmatched efficiency



ELECTRIC ROTISSERIES

Traditional Homestyle Roast Cooking

- Cook Moist Roast Chicken, Lamb, Beef, Pork & More
- Patented Orbital Planetary operation with rotating drum
- Available in 8, 18, 24, 30, 36, 48, 60 & 72 Bird Capacities
- Available with Manual or Digital Controller
- Large Range of Accessories including Spits, Skewers & Portuguese Baskets (36 Bird Model)
- Heavy Duty Stainless Steel Construction
- 1 Year Australian Parts and Labour Warranty

Cook the perfect chicken every time with speed and simplicity



CHARCOAL ROTISSERIES

Distinct Smokey Aroma & Flavour

- Charcoal Roast Chicken, Lamb, Beef, Pork & More
- Variable Speed Option Model Available
- Available in two sizes with 2 or 3 Cooking Tiers
- Replaceable Refractory Fire Brick Cooking Pit
- Large Range of Accessories including Grill Plates, Portuguese Baskets, & Heavy Duty Meat Spit Kits
- Heavy Duty Stainless Steel Construction
- 5 Year Australian Parts and Labour Warranty

Ideal for cooking succulent moist charcoal chicken and meats



SEMAK | CHARCOAL ROTISSERIES

ARTISANS OF CHARCOAL ROTISSERIE COOKING

Semak introduce our premium range of Charcoal Rotisseries designed to roast juicy succulent chicken, lamb, pork & beef with that unmistakable smokey charcoal flavour. Semak Charcoal Machines are a new generation of Rotisseries a leap in the design and function of earlier machines.

Available with two or three cooking tiers, our Charcoal Rotisseries produce roast meats with a distinct smokey aroma and taste. Semak Charcoal Rotisseries retain the maximum amount of juices with a crispy delicious texture.



M28C2 2 Tier Charcoal Rotisserie

FEATURES

- 2 or 3 Large Capacity Cooking Tiers
- Heat Resistant Fire Brick Cooking Pit
- High torque Motor and Gearbox
- Heavy Duty Stainless Steel construction
- Useful storage cupboard with sliding doors
- Grease points for bearing lubrication
- Fireproof Paint Finish
- Carbon Steel Firebox
- Heavy Duty Worm Gears
- Hinged inspection panel
- Chain tensioning sprockets
- Supplied with 8 or 12 Spits & Skewers
- Lockable Castors for easy movement
- 5 Year Parts and Labour Warranty





SEMAK | CHARCOAL ROTISSERIES

The Fire Pit sets this machine apart with replaceable high heat refractory bricks. The high heat storage capacity of the refractory fire brick pit maximises the efficiency of the charcoal, drastically reducing the fuel load of the Rotisserie and puts profit into your business.

Designed and Manufactured in Australia, our Charcoal Chicken Rotisseries are renowned for their quality finishing and durability, setting the standard of Charcoal Rotisserie cooking and grilling.



M28C 3 Tier Charcoal Rotisserie

Model	M28C	M28C2
Capacity	28 Birds	28 Birds
Tiers (Cook & Hold)	3 Tiers (2 / 1)	2 Tiers (1 / 1)
Dimensions (mm)	1500W x 900D x 1655H	1500W x 900D x 1395H
Installation Note	Spit Overhang 150mm	Spit Overhang 150mm
Electrical	10 Amp / 240V AC	10 Amp / 240V AC
Cook Time*	60 - 90 Minutes	60 - 90 Minutes
Supplied with	12 Spits & Skewers	8 Spits & Skewers



SEMAK | CHARCOAL ACCESSORIES



PORTUGUESE CHICKEN BASKET Delicious Flat Style Portuguese Chicken



HEAVY DUTY MEAT SPIT KIT Roast Full Pig, Lamb, Beef and more



FLAT GRILL PLATE

Ideal for sausages, burgers, fish and vegetables



SOUVLAKI DISKS

Supports Gyros style Souvlaki Meat for perfect cooking every time



SEMAK | CHARCOAL ROTISSERIE GRILL



FLAT & RIBBED GRILL PLATES

The Flat & Ribbed Grill Plate accessories allow you to cook a variety of meats, seafood and vegetables in addition to your Rotisserie Meats.

FLAT GRILL PLATE

Cook Bacon, Eggs, Sausages, Tomatoes, Mushrooms, Fish, Seafood and more on the easy clean Flat Plate

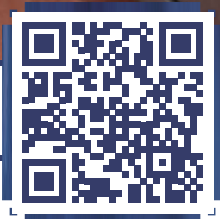


RIBBED GRILL PLATE

Char Grill succulent Steak, Burgers, Ribs, Vegetables & more with distinct grill marks and smoky charcoal aroma



SEMAK | VARIABLE SPEED KIT



SCAN TO WATCH SOUVLAKI GR'S VARIABLE SPEED KIT IN ACTION

The Variable Speed Kit optional accessory for our M28C Series Charcoal Rotisseries allows you maximum control over the cooking process by seamlessly stepping down the motor from 11 to 3 RPM.

With a precision engineered inverter designed specifically for the motor and gearbox, the Variable Speed Option prevents overloading and burning out the motor at slower speeds.

FEATURES

- German Inverter designed for production equipment in foodservice industry – suited to hostile environments
- Single output potentiometer for simple operation
- Programmable inverter and motor for seamless operation and performance



BENEFITS

- Maximum cooking control
- Increases the versatility of the machine and opens up menu options available
- Adjust speed according to application:
 - > Chicken – 11 RPM
 - > Filleted Meat – 6 RPM
 - > Whole Animal – 3 RPM

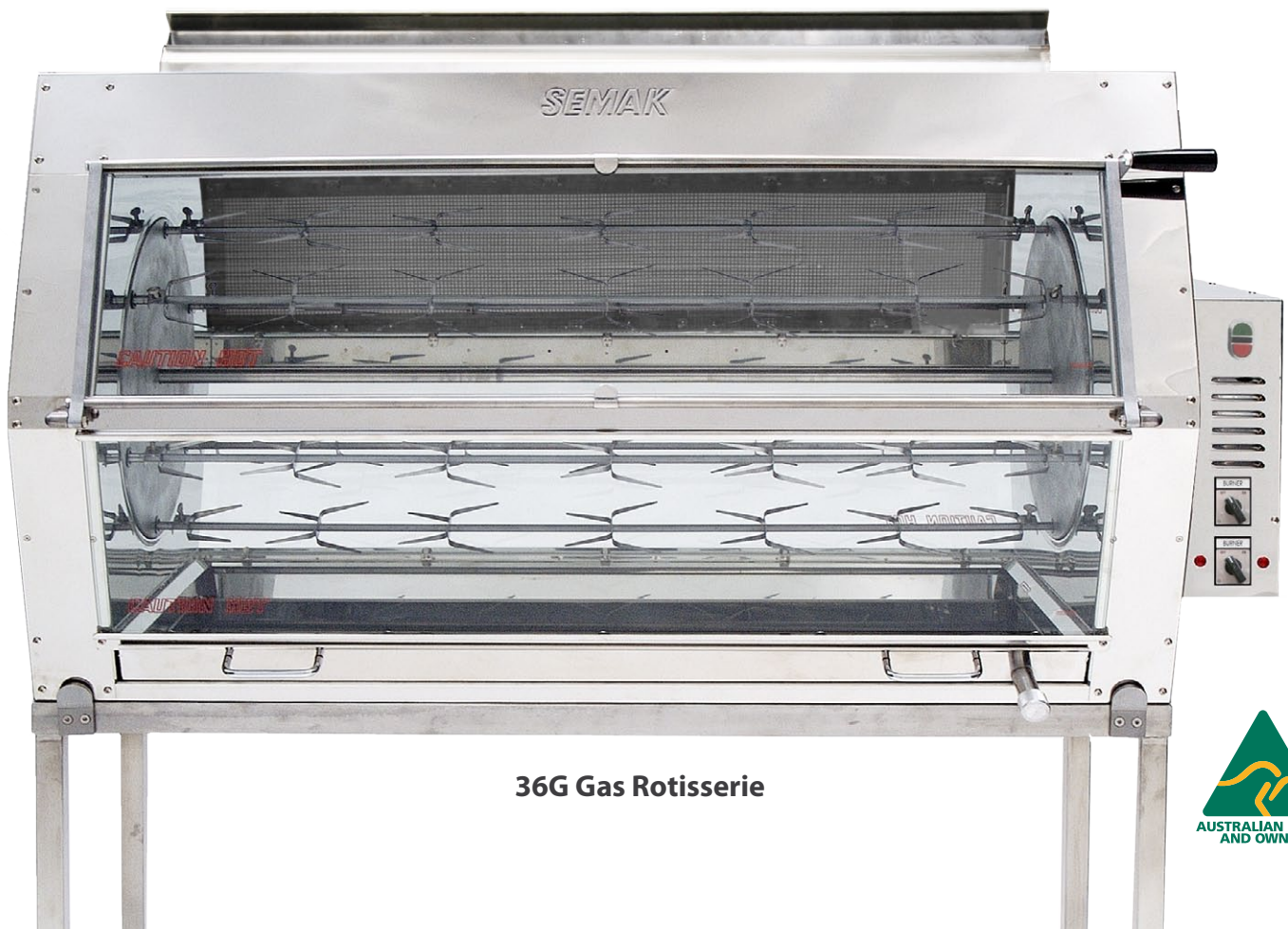


SEMAK | GAS ROTISSERIES

EXCEPTIONAL PERFORMANCE AND EFFICIENCY WITH NO COMPROMISES

Semak Gas Fired Rotisseries utilise the latest innovations in Gas Technology to significantly reduce operating costs while maintaining Semak's signature texture, aroma and taste. Semak Gas Rotisseries are the most economical way to roast chickens at a quarter of the cost of traditional electric rotisseries or Combi ovens. Semak Gas Rotisseries are well suited to remote areas and regions where electricity supply is limited.

Producing juicy, tender, and home style chickens, Semak Gas Rotisseries give you mouth-watering chicken perfection every time. With simple operation and controls (On / Off & HI / LOW), our Gas Rotisseries are easy to use and clean.



36G Gas Rotisserie



Model	24G	36G
Capacity	24 Birds	36 Birds
Overall Dimensions (mm)	1065W x 735D x 850H	1425W x 735D x 850H
Base Dimensions (mm)	930W x 460D	1290W x 460D
Power	170W / Single Phase	170W / Single Phase
Gas Consumption	60Mj (HI) / 50Mj (LOW)	95Mj (HI) / 75Mj (LOW)
Cook Time*	60 - 90 Minutes	60 - 90 Minutes

SEMAK | GAS ROTISSERIES

GAS VS ELECTRIC ROTISSERIE COOKING COST COMPARISON

Gas Rotisseries

Model	24G	36G
Birds Per Cook	24	36
Natural Gas Consumption	60Mj (HI) / 50Mj (LOW)	95Mj (HI) / 75Mj (LOW)
LPG Consumption	60Mj (HI) / 50Mj (LOW)	75Mj (HI) / 55Mj (LOW)
Cook Time (Size 15)	Approx 120 Minutes	Approx 120 Minutes
Cost Per Mj*	\$0.0118 as Per Local Indicative Commercial Gas Rate - July 2016	
Cost Per Bird	\$0.06	\$0.06
Total Cost Per Cook	\$1.42	\$2.24

Electric Rotisseries

Model	M24 / D24	M36 / D36
Birds Per Cook	24	36
Electricity Consumption	10.5 kW/Hr	16.2 kW/Hr
Cook Time (Size 15)	Approx 120 Minutes	Approx 120 Minutes
Cost Per kW*	\$0.35 as Per Local Indicative Commercial Energy Rate - July 2016	
Cost Per Bird	\$0.31	\$0.32
Total Cost Per Cook	\$7.35	\$11.34

Savings

Model	24G vs M24 / D24	36G vs M36 / D36
Savings Per Cook	\$5.93	\$9.10
Savings Per Month (3 Cooks/Day)	\$534.06	\$818.82
Savings Per Month (4 Cooks/Day)	\$712.08	\$1,091.76
Savings Per Year (3 Cooks/Day)	\$6,479.93	\$9,935.02
Savings Per Year (4 Cooks/Day)	\$8,639.90	\$13,246.69

Time To Repay Machine from Savings

Model	24G	36G
3 Cooks Per Day	2.27 Years	1.57 Years
4 Cooks Per Day	1.7 Years	1.18 Years

Costings will vary depending on local energy supply rates.

INSTALLATION INFORMATION

- Ability to run on NG / LPG / ULPG
- Supplied with 10 AMP plug
- 3 Meter lead RHS
- Single Phase / 220-240V AC / 50Hz
- 300mm clearance around machine
- Exhaust Canopy Required
- Manufactured to AS/NZS 3100
- Gas Installation Standard AS/NZS5601.1

ADVANTAGES OF GAS ROTISSERIE COOKING

Energy Savings

Semak Gas Rotisseries cook chicken at a fraction of the cost of electric and charcoal alternatives, running on only 60-95Mj per hour (HI) or 50-75Mj per hour (LOW). Most cooking is completed in 60 - 90 minutes (Size 12 Birds) at around 2-4 cents per Bird.

Cleaning Savings

The Rotisserie is closed cabinet and more energy efficient than charcoal or other open alternatives. By reducing draughts and canopies sucking heat out of the cooking zone, heat is retained within the machine. All by-products, vapours and particulate emissions are also retained in the machine, drastically reducing the buildup of grease and particulate pollution in the canopy.

Reduced Pollution

Local councils now require that businesses emitting particulate pollution must filter & prevent pollution entering the atmosphere. Semak Gas Rotisseries overcome the cost of installation of such filtration systems and reduce the overall impact on the environment.

Reduced Labour

Semak Gas Machines do not require warm-up time drastically reducing energy costs. Simply load and turn the machine on, it is up to temperature in seconds.

Safer

The enclosed cabinet ensures that direct contact with the burner flame is not possible. Electrical supply is stepped down by transformer to 24 Volt for additional safety.



SCAN TO WATCH EXCLUSIVE VIDEOS OF OUR GAS ROTISSERIES

FEATURES

- Super Energy Efficient (Gas & Electricity)
- Self Basting Homestyle Roast cooking
- High Quality Stainless Steel construction
- Operates on Natural Gas or LPG
- Patented Orbital planetary operation
- Automatic electronic ignition & pilot
- Simple two step operation
- Flame failure protection with auto reset
- Removable glass door and drip tray
- 24V Gas Control for additional safety



SEMAK | ELECTRIC ROTISSERIES

THE MARKET LEADERS IN COMMERCIAL ROTISSERIE COOKING

For succulent homestyle roast chickens, nothing surpasses the crispy and juicy chicken from a Semak Rotisserie. Proudly the market leader for over 50 Years, Semak Rotisseries combine traditional homestyle roasting with orbital planetary rotation to cook perfectly roasted chicken every time.

While other ovens boast speed, it is the gradual roasting and rotisserie style of cooking that result in the texture and taste of the chicken that customers prefer and will keep coming back for.

Designed and Manufactured in Australia, our Rotisseries are widely regarded as the market leader in Rotisserie cooking and are supported by our Australia Wide Spare Parts & Service Network.

DIGITAL CONTROLLER AVAILABLE*

- Easy to read display preprogrammed with four cooking modes for all styles of Rotisserie Cooking and one easy clean cycle.

*Available on Models M18/D18 and above



Model	M8	M18 / D18
Capacity	8 Birds	18 Birds
Overall Dimensions (mm)	930W x 520D x 400H	900W x 735D x 800H
Base Dimensions (mm)	930W x 480D	770W x 460D
Power	3.6kW / Single Phase	8.5kW / 3 Phase
Plug	15 Amp - 240V AC	20 Amp - 5 Pin
Cook Time*	90 - 120 Minutes	60 - 90 Minutes

The resurgence of Rotisserie cooking has resulted in restaurants using our Rotisseries to develop exciting new menu options featuring high quality local beef, lamb, pork and game.

Using Portuguese Baskets adds an additional dimension whereby chefs can cook butterflied meats, seasonal produce and fresh seafood such as Morton Bay Bugs.

FEATURES

- One Step Operation - Robust & Reliable
- Homestyle Roast cooking with Self Basting
- High Quality Stainless Steel construction
- Removable glass door and drip tray
- Patented Orbital planetary operation
- Spring loaded spits for easy loading*
- Electronic Overload protection

INSTALLATION INFORMATION

- Supplied with 15/20/32 AMP plug
- 3 Meter lead RHS
- 3 Phase / 415V / 50Hz*
- 300mm clearance around machine
- Exhaust Canopy Required
- Manufactured to AS/NZS 3100



M24 / D24	M30 / D30	M36 / D36
24 Birds	30 Birds	36 Birds
1065W x 735D x 800H	1255W x 735D x 800H	1425W x 735D x 800H
930W x 460D	1120W x 460D	1290W x 460D
10.5kW / 3 Phase	14kW / 3 Phase	16.2kW / 3 Phase
20 Amp - 5 Pin	32 Amp - 5 Pin	32 Amp - 5 Pin
60 - 90 Minutes	60 - 90 Minutes	60 - 90 Minutes

SEMAK | SPECIALIST ROTISSERIES

SUPERMARKET SERIES ROTISSERIES

The Semak Supermarket series offers greater cooking capacities and waste management to suit the needs of high demand supermarkets, franchises & convenience outlets.

Available with Manual or Digital operation, Semak Supermarket Rotisseries are easy to use with little training required.

Cleaning is simple - spray over with HACCP endorsed oven cleaner, select clean program and wipe clean.



FEATURES

- Available with Manual or Digital Controls
- Homestyle roast cooking with Self Basting
- High Quality Stainless Steel & Glass construction
- Removable glass door
- Patented Orbital planetary operation
- Spring loaded spits
- Up to 5 Programs Available including Clean Cycle
- Scrolling easy to read text controller
- Hold Functionality
- Large easy to empty drainage bucket
- 1 Year Commercial Parts & Labour Warranty



D24 Digital Supermarket Rotisserie

Model	D/M24S	D/M36S
Capacity	24 Birds	36 Birds
Dimensions	1065W x 735D x 1700H	1425W x 735D x 1700H
Power	10.5kW / 3 Phase	16.2kW / 3 Phase
Plug	20 Amp - 5 Pin	32 Amp - 5 Pin
Cook Time*	60 - 90 Minutes	60 - 90 Minutes

SEMAK | TANDEM ROTISSERIES



HIGH VOLUME TANDEM ROTISSERIES

For high volumes in record time the Semak Tandem range of Rotisseries are unmatched. Designed specifically for high volume fast food retailers with small footprints, Tandem affords the operator greater flexibility with independently controlled units.

The option of Digital Controls allows automated cooking with multiple cooking programs & dedicated cleaning cycle for easy cleaning. When used in Tandem, Semak Rotisseries are capable of delivering up to 36 birds ready every 45 minutes.



Model	D/M48	D/M60	D/M72
Capacity	48 Birds	60 Birds	72 Birds
Dimensions (mm)	1065W x 735D x 1810H	1255W x 735D x 1810H	1425W x 735D x 1810H
Power	2 x 10.5kW / 3 Phase	2 x 14kW / 3 Phase	2 x 16.2kW / 3 Phase
Plug	2 x 20 Amp - 5 Pin	2 x 32 Amp - 5 Pin	2 x 32 Amp - 5 Pin
Cook Time*	60 - 90 Minutes	60 - 90 Minutes	60 - 90 Minutes

SEMAK | UTILITY TROLLEYS

UT3 TANDEM ROTISSERIE TROLLEY

The UT3 allows two Semak Rotisseries to be used simultaneously in one freestanding unit reducing the amount of floorspace required making it ideal for Fast Food Restaurants.

Tandem Rotisserie cooking allows you to cook smaller batches simultaneously ensuring you always have fresh juicy chickens ready to serve during peak hours, while allowing smaller more efficient cooks in the off peak. The UT3 is separated by a removable drip tray for additional waste capacity.



UT3 Tandem Trolley



Model	UT3	UT1
Capacity	2 x Rotisseries	1-2 Spits
Dimensions	624W x 1165D x 1100H mm	1350W x 335D x 880H mm
Construction	Stainless Steel	Stainless Steel
Wheels	4 Lockable Casters	4 Lockable Casters

UT1 UNLOADING TROLLEY

The Semak Unloading Trolley is the perfect companion to our Rotisserie range allowing you to load and unload trays of chickens efficiently & safely.

Constructed of high quality Stainless Steel, our unloading trolleys are designed to be durable yet conveniently portable due to their light weight and easy roll casters.

With removable waste tray accessible through a large 6cm diameter countertop hole, the unloading trolley is perfect for salting, stuffing, spitting, unloading and cutting chickens quickly and hygienically with minimal cleanup.



UT1 Unloading Trolley

FEATURES

- Allows easy unloading of chickens after cooking
- Heavy Duty Stainless Steel construction
- Large Heavy Duty lockable casters
- Waste hole and removable tray for easy waste disposal
- 1 Year Commercial Warranty



SEMAK | SKEWER CHARCOAL GRILL



Enjoy delicious charcoal roasted meats and vegetables with our Skewer Charcoal Grill. Designed for light commercial and home use, the SCG12 is ideal for grilling Shish Kebab Meats in the traditional Greek, Middle Eastern, Asian or Brazilian style.

Available with a range of accessories, you can easily configure the SCG12 for skewer grilling Shish Kebab style meats or ribbed plate grilling for steak, seafood & char grill vegetables.

Designed and Manufactured in Australia, the SCG12 features a heavy duty stainless steel construction and a heat resistant fire brick cooking base. Designed to withstand the test of time, the SCG12 is efficient and durable, ideal for outdoor patios, decks and areas.



SCG12 Skewer Charcoal Grill
Pictured with Optional Grill Plate Accessory



FEATURES

- Heat Resistant Fire Brick Cooking Pit
- Heavy Duty 304 Stainless Steel construction
- Ventilation holes for superior Air Circulation
- Heavy Duty Stainless Steel Stand included
- Benchtop model available (SCGB12)
- Canopy required for indoor usage (AS/NZS)
- 2 Year Commercial Parts & Labour Warranty

Model	SCG12
Capacity	12 Skewers
Dimensions (SCG12)	840W x 350D x 850H
Dimensions (SCGB12)	840W x 350D x 150H
Cook Time*	10 - 20 Minutes
Supplied with	12 Skewers

SEMAK | CHARCOAL SPITS

The Semak Charcoal Spit Range is ideal for light commercial Rotisserie Cooking featuring steel frames, heavy duty motors and high quality stainless steel accessories. With fully adjustable spit bars you have complete control over the cooking temperature and can easily cook Whole Lamb, Beef, Pork, Chicken, Duck and more.

Well suited to Catering and Home use, the removable legs and spit holders allow you to easily transport your Semak Charcoal Spit and is ideal for Beer Gardens, Outdoor Catering Functions, and Sports Clubs.

M10CBL LARGE CHARCOAL SPIT



- Designed for Whole Lamb, Pork & More
- Durable Black Fire Proof Paint Construction
- Fully Adjustable Spit Bar (40Kg Capacity)
- Removable Charcoal Tray
- High quality swivel wheels with lockable castors
- Removable legs and spit holders
- Sturdy Steel Frame for stability
- Heat Resistant Coating
- Long Lasting 240V Motor
- 1 Year Motor / 3 Years Structural Warranty

M10CBM MEDIUM CHARCOAL SPIT

Ideal for Catering & Events, the Medium Charcoal Spit is supplied ready to roast souvlaki style meats with a delicious smokey taste and aroma.

- Supplied with Meat Kit for Greek Style Gyros Lamb, Beef, Chicken & Pork
- Durable Black Fire Proof Paint
- Adjustable Spit Bar (35Kg Capacity)
- High quality swivel wheels with lockable castors for portability
- Removable Charcoal Tray
- Long Lasting 240V Motor



M10CBS SMALL CHARCOAL SPIT

Compact and efficient, the Small Charcoal Spit is supplied complete with everything you need to Spit Roast tender Charcoal Meats at Home.

- Supplied with Large Skewer Prongs for Charcoal Rotisserie Whole Meats
- Durable Black Fire Proof Paint
- Adjustable Spit Bar (25Kg Capacity)
- High quality swivel wheels with lockable castors for portability
- Removable Charcoal Tray
- Long Lasting 240V Motor



Model	M10CBL	M10CBM	M10CBS
Capacity	40Kg	35Kg	25Kg
Dimensions (mm)	1500W x 470D x 900H	1200W x 470D x 900H	800W x 470D x 900H
Weight	65Kg	50Kg	40Kg
Motor	90W/240V Pulley Drive	90W/240V Pulley Drive	240V Direct Drive

SEMAK | WOOD FIRED PIZZA OVENS

WFCPO1200 COMMERCIAL WOOD FIRED PIZZA OVEN

The WFCPO1200 Commercial Wood Fired Pizza Oven represents the pinnacle of Artisan Wood Fired Cooking with a fully enclosed and insulated cooking surface with over 100mm of ceramic fibre.

Ideal for cafes, restaurants, function centres and large commercial kitchens, the Commercial Wood Fired Oven is mounted on a high quality stainless steel cabinet with dedicated storage and heavy duty lockable castors.



Model	WFCPO1200	WFPB1100
External Dimensions (mm)	1260W x 1350D x 1630H	1060W x 1150D x 500H
Oven Dimensions (mm)	1100W x 1200D x 1000H	850W x 1050D x 370H
Floor Dimensions (mm)	1260W x 1350D	1200W x 1200D

* Unless otherwise requested Aztec Silver will be supplied as standard

WFPB1100 WOOD FIRED BENCHTOP OVEN

With streamlined finish, sharp detailed design and quality construction, the WFPB1100 is the perfect Wood Fired Pizza Oven for home and commercial wood fired cooking.

Modern and stylish, the oven is ideal for alfresco areas and large kitchens. With High Quality Stainless Steel Construction and painted in a variety of colours, the WFPB1100 turns heads with it's elegant design.

* Select any colour from the Dulux Range



WFPP1100 WOOD FIRED PORTABLE OVEN

Based on our popular Benchtop Oven, the WFPP1100 Portable Wood Fired Pizza Oven is a versatile and stunning addition to any outdoor area, beer garden or rooftop lounge.

Easily transportable, the oven comes standard with Galvanised Heavy Duty Trolley and Lockable Wheels making it easy to move.



WOOD FIRED DIY PIZZA OVENS

For the DIY enthusiast, we offer a range of do-it-yourself installation models. All models are supplied with a one piece precast refractory dome, a one piece arch front, and a precut refractory floor base.

With the highest quality insulating materials the ovens are easy to light and maintain heat for hours of gourmet cooking.

- Large DIY Wood Fired Pizza Oven - WFPDL
- Medium DIY Wood Fired Pizza Oven - WFPDM



WFPP1100

1400W x 1400D x 1500H

850W x 1050D x 370H

1400W x 1400D

WFPDL

1080W x 1200D x 520H

1000W x 1100D x 430H

1200W x 1300D

WFPDM

900W x 980D x 450H

700W x 900D x 370H

1000W x 1000D

INNOVATIVE OVENS, ALL ITALIAN, FOR THE KITCHENS OF THE WORLD

INOXTREND are the Award Winning International Leaders in Combi Oven Technology with over 30 years in quality product engineering. Realising the importance of usability INOXTREND have worked closely with chefs locally and abroad to design and customise a range of Ovens which exceed commercial requirements delivering fast, simple and reliable results.

Driven by Passion and Commitment, INOXTREND Combi Ovens deliver outstanding results with exceptional value and workmanship.








Combi ovens are able to produce dry heat (convection), moist heat (steam) or a combination of the two which allows for significant advantages over either of the two approaches alone.

Inoxtrend Combi ovens are versatile enabling baking, roasting, grilling, steaming, broiling, braising, blanching and poaching all in the one oven with outstanding results.

ADVANTAGES OF COMBI OVEN COOKING

- Versatility to cook in many different modes
- Shorter Cooking and Preparation Times
- Low Energy Consumption
- Cook & Hold Foods at precise temperatures
- Precise control of both temperature & humidity within the oven at all times
- Self Cleaning Cycles using Steam for simple automated cleaning

PROFESSIONAL OVENS FOR GASTRONOMY AND CATERING

 <p>XT TOUCH</p>	 <p>XT COMPACT</p>	 <p>XT ADVANCE</p>	 <p>XT SIMPLE</p>	 <p>XT SNACK</p>
<p>Versatile State of the art ovens with unsurpassed capabilities for the culinary professional.</p> <p>With XT TOUCH only a touch is needed to program hundreds of recipes, in just a few seconds and, at the same time have perfect cooking results.</p> <p>Ideal for all tasks:</p> <ul style="list-style-type: none"> • Convection • Steam • Combi • Bakery • Regeneration 	<p>With Compact external dimensions the XT Compact series is fitted with the maximum number of features, available in both manual and programmable models in a full range of sizes.</p> <p>Designed for small tasks such as:</p> <ul style="list-style-type: none"> • Reheating • Defrosting • Regeneration • Pasteurization • Par Bake • Finishing Off 	<p>A range of specialist bakery and pastry ovens designed to support the skills & expertise of the master pastry chef.</p> <p>Patented Opti-Flow Technology ensures even cooking uniformity throughout the entire cook without the need for Autoreverse functionality.</p> <p>Designed for pastry specific tasks:</p> <ul style="list-style-type: none"> • Bake • Prove 	<p>Wide range of ovens for a variety of applications, designed to be easy to use & clean.</p> <p>A affordable & versatile range with digital & manual controls, and a variety of sizes & accessories available.</p> <p>HACCP USB Data Storage available.</p> <p>Designed for pastry specific tasks:</p> <ul style="list-style-type: none"> • Dedicated Combi, • Convection • Steam • Regeneration 	<p>Reduced dimensions, simple controls and operation, and low energy consumption make the XT Snack ideal for:</p> <ul style="list-style-type: none"> • Chef on Demand • Catering • Mobile Kitchens • Restaurants • Snack bars • Bistro • Deli & Butchers <p>Designed for:</p> <ul style="list-style-type: none"> • Gastronomy • Pastry & Bakery • Regeneration

XT TOUCH *cooking no limits*



The XT Touch series represents a new frontier in contemporary cuisine developed through decades of research & attention to user's requirements. Program hundreds of recipes in seconds with only a touch.

- Full colour Interactive XT Touch Key Control Panel with large easy to use graphics
- XT Simcleaner Tablet Washing System cleans automatically using Detabinox detergent and Brillinox sparkling rinse aid tablets for a spotless cooking chamber
- Using a combination of XT Optiflow, XT Autoreverse and XT Quick Stop guarantees an even cooking uniformity able to satisfy even the most demanding Chefs.

Model	Capacity	Power	Dimensions	Control Panel	Steam System
TABLE-TOP OVENS					
TDP-106E	6 x 1/1 GN	8.4 kW	W850mm x D820mm x H860mm	Touch Screen	Direct
TBP-106E				Touch Screen	Boiler
TDP-110E	10 x 1/1 GN	16.4 kW	W850mm x D820mm x H1150mm	Touch Screen	Direct
TBP-110E				Touch Screen	Boiler
TDP-210E	10 x 2/1 GN	23.0 kW	W1090mm x D970mm x H1150mm	Touch Screen	Direct
TBP-210E				Touch Screen	Boiler
FLOOR OVENS					
TDP-120E	20 x 1/1 GN	30.0 kW	W1000mm x D1000mm x H1890mm	Programmable	Direct
TBP-120E				Programmable	Boiler
TDP-220E	20 x 2/1 GN	52.0 kW	W1125mm x D1030mm x H1890mm	Programmable	Direct
TBP-220E				Programmable	Boiler



Innovative XT Touch Key Touchscreen Interface



XT Simcleaner Auto Cleaning Tablet Washing System



XT Optiflow Airflow technology ensures even uniform cooking

Equipment

Cooking Modes

- | | | | | | | | | | | | | | | | | | | | | | | | |
|------------------|---------------|--------------------|--------------|-----------|-------------|---------------|-------------|------------|---------|-------------|-------------|-------------------|------------|--------------------|---------------|----------|----------------|--------------|-----------------|-------------------|----------------|--------------|------------|
| CHAMBER LIGHTING | RELEASE VALVE | STEAM CONDENSATION | FAST COOLING | XT BOXTOR | XT STEAMJET | XT SIMCLEANER | 2 SPEED FAN | CORE PROBE | PREHEAT | COOK & HOLD | HAND SHOWER | RIGHT HINGED DOOR | FAT FILTER | CONVECTION - 270°C | STEAM - 130°C | COMBINED | VACUUM COOKING | REGENERATION | LOW TEMP. STEAM | MULTI-STAGE COOK. | PASTEURIZATION | SLOW COOKING | MULTI COOK |
|------------------|---------------|--------------------|--------------|-----------|-------------|---------------|-------------|------------|---------|-------------|-------------|-------------------|------------|--------------------|---------------|----------|----------------|--------------|-----------------|-------------------|----------------|--------------|------------|

TABLE-TOP OVENS

●	●	●	●	●	-	●	●	●	●	●	●	○	○	●	●	●	●	●	-	●	●	●	●	TDP-106E
●	●	●	●	●	●	●	●	●	●	●	●	○	○	●	●	●	●	●	●	●	●	●	●	TBP-106E
●	●	●	●	●	-	●	●	●	●	●	●	○	○	●	●	●	●	●	-	●	●	●	●	TDP-110E
●	●	●	●	●	●	●	●	●	●	●	●	○	○	●	●	●	●	●	●	●	●	●	●	TBP-110E
●	●	●	●	●	-	●	●	●	●	●	●	○	○	●	●	●	●	●	-	●	●	●	●	TDP-210E
●	●	●	●	●	●	●	●	●	●	●	●	○	○	●	●	●	●	●	●	●	●	●	●	TBP-210E

FLOOR OVENS

●	●	●	●	-	-	●	●	●	●	●	●	○	○	●	●	●	●	●	-	●	●	●	●	TDP-120E
●	●	●	●	-	●	●	●	●	●	●	●	○	○	●	●	●	●	●	●	●	●	●	●	TBP-120E
●	●	●	●	-	-	●	●	●	●	●	●	○	○	●	●	●	●	●	-	●	●	●	●	TDP-220E
●	●	●	●	-	●	●	●	●	●	●	●	○	○	●	●	●	●	●	●	●	●	●	●	TBP-220E

● Standard

○ Optional

- Not Available

XT COMPACT *everyday cooking*



The XT Compact range of Combi Ovens are designed with compact external dimensions to fit even the most limited floorspace. The Compact Range is an affordable and efficient solution for any commercial kitchen, bar, restaurant or function centre.

- Compact external dimensions and small footprint
- Ideal for Gastronomy & Catering applications

Model	Capacity	Power	Dimensions	Control Panel	Steam System
TABLE-TOP OVENS FOR GASTRONOMY					
CDA-107E	7 x 1/1 GN	8.3 kW	W800mm x D750mm x H800mm	Analog	Direct
CDP-107E				Programmable	Direct
CDT-107E				Touch Screen	Direct
CDA-111E	11 x 1/1 GN	16.4 kW	W800mm x D750mm x H1060mm	Analog	Direct
CDP-111E				Programmable	Direct
CDT-111E				Touch Screen	Direct
CDA-207E	7 x 2/1 GN	16.4 kW	W1050mm x D870mm x H800mm	Analog	Direct
CDP-207E				Programmable	Direct
CDT-207E				Touch Screen	Direct
CDA-211E	11 x 2/1 GN	23.0 kW	W1050mm x D870mm x H1060mm	Analog	Direct
CDP-211E				Programmable	Direct
CDT-211E				Touch Screen	Direct
FLOOR OVENS FOR CATERING					
CDA-120E	20 x 1/1 GN	30.0 kW	W970mm x D1030mm x H1880mm	Analog	Direct
CDP-120E				Programmable	Direct
CDT-120E				Touch Screen	Direct
CDA-220E	20 x 2/1 GN	52.0 kW	W970mm x D1350mm x H1880mm	Analog	Direct
CDP-220E				Programmable	Direct
CDT-220E				Touch Screen	Direct



Versatile Manual, Programmable & Touch Screen Control Panels



XT Simcleaner Automatic Cleaning Tablet Washing System



Wide range of optional accessories and equipment

Equipment														Cooking Modes												
CHAMBER LIGHTING	RELEASE VALVE	STEAM CONDENSATION	FAST COOLING	XT BOXTOR	XT ROLL-KEY	XT MULTICLEANER	2 SPEED FAN	CORE PROBE	PREHEAT	COOK & HOLD	HAND SHOWER	RIGHT HINGED DOOR	FAT FILTER	CONVECTION - 270°C	STEAM - 130°C	COMBINED	VACUUM	REGENERATION	LOW TEMP. STEAM	110°C STEAM	MULTI-STAGE COOK.	PASTEURIZATION	SLOW COOKING			
TABLE-TOP OVENS FOR GASTRONOMY																										
●	●	●	●	●	-	-	-	-	-	-	○	○	○	●	●	●	-	●	-	-	-	●	●	●	CDA-107E	
●	●	●	●	●	●	●	●	●	●	●	○	○	-	●	●	●	-	●	-	-	-	●	●	●	CDP-107E	
●	●	●	●	●	●	●	●	●	●	●	○	○	-	●	●	●	-	●	-	-	-	●	●	●	CDP-107E	
●	●	●	●	●	-	-	-	-	-	-	○	○	○	●	●	●	-	●	-	-	-	-	●	●	CDA-111E	
●	●	●	●	●	●	●	●	●	●	●	○	○	-	●	●	●	-	●	-	-	-	●	●	●	CDP-111E	
●	●	●	●	●	-	-	-	-	-	-	○	○	○	●	●	●	-	●	-	-	-	●	●	●	CDP-111E	
●	●	●	●	●	●	●	●	●	●	●	○	○	-	●	●	●	-	●	-	-	-	●	●	●	CDA-207E	
●	●	●	●	●	●	●	●	●	●	●	○	○	-	●	●	●	-	●	-	-	-	●	●	●	CDP-207E	
●	●	●	●	●	-	-	-	-	-	-	○	○	○	●	●	●	-	●	-	-	-	●	●	●	CDP-207E	
●	●	●	●	●	●	●	●	●	●	●	○	○	-	●	●	●	-	●	-	-	-	●	●	●	CDA-211E	
●	●	●	●	●	●	●	●	●	●	●	○	○	-	●	●	●	-	●	-	-	-	●	●	●	CDP-211E	
●	●	●	●	●	●	●	●	●	●	●	○	○	-	●	●	●	-	●	-	-	-	●	●	●	CDP-211E	
FLOOR OVENS FOR CATERING																										
●	●	●	●	-	-	-	-	-	-	-	○	○	○	●	●	●	-	●	-	-	-	●	●	●	CDA-120E	
●	●	●	●	-	●	●	●	●	●	●	○	○	-	●	●	●	-	●	-	-	-	●	●	●	CDP-120E	
●	●	●	●	-	●	●	●	●	●	●	○	○	-	●	●	●	-	●	-	-	-	●	●	●	CDP-120E	
●	●	●	●	-	-	-	-	-	-	-	○	○	○	●	●	●	-	●	-	-	-	●	●	●	CDA-220E	
●	●	●	●	-	●	●	●	●	●	●	○	○	-	●	●	●	-	●	-	-	-	●	●	●	CDP-220E	
●	●	●	●	-	●	●	●	●	●	●	○	○	-	●	●	●	-	●	-	-	-	●	●	●	CDP-220E	

● Standard ○ Optional - Not Available

XT ADVANCE *... sweet 'n savory cooking*



The XT Advance Combi range sets the standard for pastry and bakery ovens with their ease of use, amazing build quality and terrific results time after time. With optional built in prover or tray stand, the Advance range is designed to be a complete solution for cooking bread, par bake, focaccias, cakes, buns and other pastries.

- Specialist Bakery & Pastry Ovens with XT Optiflow precision directed airflow for uniform and consistent results every time without the need for a fan reversing system
- Optional Tray Stand or Prover with dedicated temperature controls
- Available in a range of sizes, control panels and steam systems

Model	Capacity	Power	Dimensions	Control Panel	Steam System
TABLE-TOP OVENS FOR PASTRY & BAKERY					
AUA-606E	6 X (60X40)	12.5 kW	W945mm x D930mm x H780mm	Analog	Humidification
ADP-606E				Programmable	Direct
AUA-610E	10 X (60X40)	19.6 kW	W945mm x D930mm x H1070mm	Analog	Humidification
ADP-610E				Programmable	Direct
TABLE-TOP OVENS FOR PASTRY & BAKERY WITH PROVER					
TAUA-606E	6 X (60X40)	14.5 kW	W945mm x D930mm x H1500mm	Analog	Humidification
TADP-606E				Programmable	Direct
TAUA-610E	10 X (60X40)	21.6 kW	W945mm x D930mm x H1780mm	Analog	Humidification
TADP-610E				Programmable	Direct



Fast & easy to use XT Rollkey Programmable Control Panel



Optional Integrated Prover with dedicated temperature control



XT Optiflow Airflow technology ensures even uniform cooking

Equipment

Cooking Modes

CHAMBER LIGHTING	RELEASE VALVE	STEAM CONDENSATION	FAST COOLING	XT OPTIFLOW	XT BOXTOR	XT ROLL-KEY	XT SIMCLEANER	2 SPEED FAN	CORE PROBE	PREHEAT	MANUAL HUMIDIFICATION	HAND SHOWER	RIGHT HINGED DOOR	CONVECTION	STEAM	COMBINED	REGENERATION	MULTI-STAGE COOK.	PASTEURIZATION	SLOW COOKING	
TABLE-TOP OVENS FOR PASTRY & BAKERY																					
●	●	○	●	●	●	-	-	●	-	-	●	○	○	●		●	●		●	●	AUA-606E
●	●	○	●	●	●	●	●	●	●	●	●	○	○	●	●	●	●	●	●	●	ADP-606E
●	●	○	●	●	●	-	-	●	-	-	●	○	○	●		●	●		●	●	AUA-610E
●	●	○	●	●	●	●	●	●	●	●	●	○	○	●	●	●	●	●	●	●	ADP-610E
TABLE-TOP OVENS FOR PASTRY & BAKERY WITH PROVER																					
●	●	○	●	●	●	-	-	●	-	-	●	○	○	●		●	●		●	●	TAUA-606E
●	●	○	●	●	●	●	●	●	●	●	●	○	○	●	●	●	●	●	●	●	TADP-606E
●	●	○	●	●	●	-	-	●	-	-	●	○	○	●		●	●		●	●	TAUA-610E
●	●	○	●	●	●	●	●	●	●	●	●	○	○	●	●	●	●	●	●	●	TADP-610E

● Standard

○ Optional

- Not Available

XT SIMPLE *easy cooking*



The XT Simple Gastronomy Range is designed for ease of use with convenience and efficiency in mind. Well suited to small and medium restaurants the XT Simple Range bakes, roasts, grills, steams, broils, braises, blanches and poaches all in the same oven.

Available in multiple sizes and configurations, the XT Simple Combi Oven range excels at gastronomy, pastry & bakery, and regeneration cooking.

- Super compact footprint with minimal overall dimensions and options for every demand

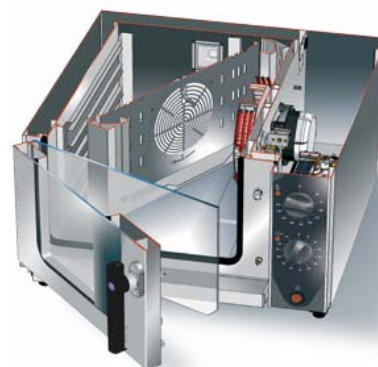
Model	Capacity	Power	Dimensions	Control Panel	Steam System
FLOOR & TABLE-TOP OVENS FOR GASTRONOMY					
RUA-105E	5 x 1/1 GN	5.0 kW	W710mm x D770mm x H600mm	Analog	Humidification
RDA-105E		6.0 kW		Analog	Direct
RDE-105E				Electronic	Direct
RDT-105E				Touch Screen	Direct
RUA-110E	10 x 1/1 GN	10.0 kW	W710mm x D770mm x H940mm	Analog	Humidification
RDA-110E		12.0 kW		Analog	Direct
RDE-110E				Electronic	Direct
RDT-110E				Touch Screen	Direct
RUA-115E	15 x 1/1 GN	15.0 kW	W750mm x D790mm x H1650mm	Analog	Humidification
RDA-115E		18.0 kW		Analog	Direct
RDE-115E				Electronic	Direct
RDT-115E				Touch Screen	Direct
TABLE-TOP STEAM OVENS					
VBA-104E	4 x 1/1 GN	8.0 kW	W600mm x D680mm x H530mm	Analog	Boiler



Versatile Manual, Programmable & Touch Screen Control Panels



XT Simcleaner Automatic Cleaning Tablet Washing System



XT Boxtor generates and retains heat inside the cooking chamber

Equipment

Cooking Modes

CHAMBER LIGHTING	RELEASE VALVE	STEAM CONDENSATION	FAST COOLING	XT STEAMJET	XT BOXTOR	XT ROLL-KEY	XT MULTICLEANER	2 SPEED FAN	CORE PROBE	PREHEAT	COOK & HOLD	MANUAL HUMIDIFICATION	HAND SHOWER	RIGHT HINGED DOOR	FAT FILTER	CONVECTION	STEAM	COMBINED	REGENERATION	LOW TEMP . STEAM	MULTI-STAGE COOK.	PASTEURIZATION	SLOW COOKING	
FLOOR & TABLE-TOP OVENS FOR GASTRONOMY																								
●	○	○	●	-	●	-	-	-	-	-	-	-	○	○	○	●	-	●	●	-	-	●	●	RUA-105E
●	○	●	●	-	●	-	-	-	-	-	-	-	○	○	○	●	●	●	●	-	-	●	●	RDA-105E
●	○	●	●	-	●	●	●	●	●	●	●	●	○	○	○	●	●	●	●	-	●	●	●	RDP-105E
●	○	●	●	-	●	●	●	●	●	●	●	●	○	○	○	●	●	●	●	-	●	●	●	RDP-105E
●	○	●	●	-	●	-	-	-	-	-	-	-	○	○	○	●	-	●	●	-	-	●	●	RUA-110E
●	○	●	●	-	●	-	-	-	-	-	-	-	○	○	○	●	●	●	●	-	-	●	●	RDA-110E
●	○	●	●	-	●	●	●	●	●	●	●	●	○	○	○	●	●	●	●	-	●	●	●	RDP-110E
●	○	●	●	-	●	●	●	●	●	●	●	●	○	○	○	●	●	●	●	-	●	●	●	RDP-110E
●	●	○	●	-	●	-	-	-	-	-	-	-	○	○	○	●	-	●	●	-	-	●	●	RUA-115E
●	●	●	●	-	●	-	-	-	-	-	-	-	○	○	○	●	●	●	●	-	-	●	●	RDA-115E
●	●	●	●	-	●	●	●	●	●	●	●	●	○	○	○	●	●	●	●	-	●	●	●	RDP-115E
●	●	●	●	-	●	●	●	●	●	●	●	●	○	○	○	●	●	●	●	-	●	●	●	RDP-115E
TABLE-TOP STEAM OVENS																								
-	-	-	-	●	-	-	-	-	-	-	-	-	○	-	-	-	●	-	-	●	-	-	-	VBA-104E

● Standard ○ Optional - Not Available

XT SIMPLE *easy cooking*



The XT Simple Range may be simple in operation but offers a variety of unique capabilities for Pastry & Bakery Applications, Regeneration, and tight restricted spaces where space is at a premium.

- The new Simple 51 Series is the most compact 1/1GN Capacity Combi Oven on the market with a width of just 51cm. The horizontally mounted control panel allows for an extra compact footprint.

Model	Capacity	Power	Dimensions	Control Panel	Steam System
FLOOR & TABLE-TOP OVENS FOR PASTRY & BAKERY					
RCA-605E	4 x 1/1 GN 5 x (60x40)	5.0 kW	W800mm x D830mm x H600mm	Analog	-
RUA-605E		6.0 kW		Analog	Impulse
RUE-605E				Electronic	Humidification
RDT-605E		Touch Screen		Direct	
RCA-610E	9 x 1/1 GN 10 x (60x40)	10.0 kW	W800mm x D830mm x H940mm	Analog	-
RUA-610E		12.0 kW		Analog	Impulse
RUE-610E				Electronic	Humidification
RDT-610E		Touch Screen		Direct	
FLOOR & TABLE-TOP OVENS FOR REGENERATION					
RRUA-105E	5 x 1/1 GN	5.0 kW	W710mm x D770mm x H600mm	Analog	Humidification
RRUA-110E	10 x 1/1 GN	10.0 kW	W710mm x D770mm x H940mm	Analog	Humidification
RRUA-115E	15 x 1/1 GN	15.0 kW	W750mm x D780mm x H1550mm	Analog	Humidification
SIMPLE 51 SERIES WITH HORIZONTAL CONTROLS					
RHDE-104E	4 x 1/1 GN	5.2 kW	W510mm x D760mm x H670mm	Electronic	Direct
RHDT-104E		5.2 kW		Touch Screen	Direct
RHDE-107E	7 x 1/1 GN	8.8 kW	W510mm x D760mm x H880mm	Electronic	Direct
RHDT-107E		8.8 kW		Touch Screen	Direct



Equipment															Cooking Modes										
CHAMBER LIGHTING	RELEASE VALVE	STEAM CONDENSATION	FAST COOLING	XT STEAMJET	XT BOXTOR	XT ROLL-KEY	XT MULTICLEANER	2 SPEED FAN	CORE PROBE	PREHEAT	COOK & HOLD	MANUAL HUMID.	HAND SHOWER	RIGHT HINGED DOOR	FAT FILTER	CONVECTION	STEAM	COMBINED	REGENERATION	LOW TEMP. STEAM	MULTI-STAGE COOK.	PASTEURIZATION	SLOW COOKING		
FLOOR & TABLE-TOP OVENS FOR BAKERY & PASTRY																									
●	●	-	●	-	●	-	-	●	-	-	-	-	○	○	○	●	-	-	-	-	-	-	-	-	RCA-605E
●	●	-	●	-	●	-	-	●	-	-	-	-	○	○	○	●	-	●	●	-	-	●	●	●	RUA-605E
●	●	○	●	-	●	-	●	●	○	●	●	●	○	○	○	●	●	●	●	-	●	●	●	●	RUE-605E
●	●	●	●	-	●	-	●	●	●	●	●	●	○	○	○	●	●	●	●	-	●	●	●	●	RDT-605E
●	●	-	●	-	●	-	-	●	-	-	-	-	○	○	○	●	-	-	-	-	-	-	-	-	RCA-610E
●	●	-	●	-	●	-	-	●	-	-	-	-	○	○	○	●	-	●	●	-	-	●	●	●	RUA-610E
●	●	○	●	-	●	-	●	●	○	●	●	●	○	○	○	●	●	●	●	-	●	●	●	●	RUE-610E
●	●	●	●	-	●	-	●	●	●	●	●	●	○	○	○	●	●	●	●	-	●	●	●	●	RDT-610E
FLOOR & TABLE-TOP OVENS FOR REGENERATION																									
-	-	-	-	-	●	-	-	-	-	-	-	-	-	○	-	●	-	●	●	-	-	-	-	-	RRUA-105E
-	-	-	-	-	●	-	-	-	-	-	-	-	-	○	-	●	-	●	●	-	-	-	-	-	RRUA-110E
-	-	-	-	-	●	-	-	-	-	-	-	-	-	○	-	●	-	●	●	-	-	-	-	-	RRUA-115E
SIMPLE 51 SERIES WITH HORIZONTAL CONTROLS																									
●	●	●	●	-	●	-	-	-	-	●	●	●	○	○	○	●	●	●	●	-	●	●	●	●	RHDE-104E
●	●	●	●	-	●	-	-	-	-	●	●	●	○	○	○	●	●	●	●	-	●	●	●	●	RHDT-104E
●	●	●	●	-	●	-	-	-	-	●	●	●	○	○	○	●	●	●	●	-	●	●	●	●	RHDE-104E
●	●	●	●	-	●	-	-	-	-	●	●	●	○	○	○	●	●	●	●	-	●	●	●	●	RHDT-104E

● Standard ○ Optional - Not Available

XT SNACK *piccolo chef*



The XT Snack Gastronomy Range of super compact convection ovens are designed to support kitchen and catering environments in preparing high quality dishes quickly.

Compact and powerful, the XT Snack range are versatile performers available with a variety of steam systems and control panels to suit any task.

Model	Capacity	Power	Dimensions	Control Panel	Steam System
TABLE-TOP OVENS FOR GASTRONOMY					
SCA-304E	4 x 2/3 GN	2.7-4.0 kW	W600mm x D690mm x H480mm	Analog	-
SUA-304E				Analog	Humidification
SDA-304E				Analog	Direct
SDE-304E				Electronic	Direct
SCA-104E	4 x 1/1 GN	5.2 kW	W600mm x D870mm x H480mm	Analog	-
SUA-104E				Analog	Humidification
SDA-104E				Analog	Direct
SDE-104E				Electronic	Direct
SCA-107E	7 x 1/1 GN	7.5 kW	W600mm x D870mm x H670mm	Analog	-
SUA-107E				Analog	Humidification
SDA-107E				Analog	Direct
SDE-107E				Electronic	Direct
TABLE-TOP OVENS FOR PASTRY & BAKERY					
SCA-604E	4 x (60x40)	3.4-5.2 kW	W780mm x D730mm x H540mm	Analog	-
SUA-604E	4 x (60x40)			Analog	Impulse
SUE-604E	4 x (60x40)			Electronic	Humidification
TABLE-TOP OVENS FOR REGENERATION					
SRA-304E	4 x 2/3 GN	2.7-4.0 kW	W600mm x D650mm x H480mm	Analog	-
SRA-104E	4 x 1/1 GN	3.5-5.2 kW	W600mm x D830mm x H480mm	Analog	-



Programmable and Mechanical control options



XT Simcleaner Automatic Cleaning Tablet Washing System



Wide range of optional accessories and equipment

Equipment													Cooking Modes							
CHAMBER LIGHTING	RELEASE VALVE	STEAM CONDENSATION	FAST COOLING	XT ROLL-KEY	XT SIMCLEANER	2 SPEED FAN	CORE PROBE	PREHEAT	COOK & HOLD	AUTOREVERSE	MANUAL HUMID.	HAND SHOWER	RIGHT HINGED DOOR	CONVECTION	STEAM	COMBINED	REGENERATION	MULTI-STAGE COOK.	PASTEURIZATION	SLOW COOKING

TABLE-TOP OVENS FOR GASTRONOMY

●	●	○	●	-	-	-	-	-	-	-	-	○	○	●	-	-	●	-	●	●	SCA-304E
●	●	○	●	-	-	-	-	-	-	-	●	○	○	●	-	-	●	-	●	●	SUA-304E
●	●	○	●	-	-	-	-	-	-	-	-	○	○	●	●	●	●	-	●	●	SDA-304E
●	●	○	●	●	●	●	●	●	●	-	●	○	○	●	●	●	●	●	●	●	SDE-304E
●	●	○	●	-	-	-	-	-	-	-	-	○	○	●	-	-	●	-	●	●	SCA-104E
●	●	○	●	-	-	-	-	-	-	-	●	○	○	●	-	-	●	-	●	●	SUA-104E
●	●	○	●	-	-	-	-	-	-	-	-	○	○	●	●	●	●	-	●	●	SDA-104E
●	●	○	●	●	●	●	●	●	●	-	●	○	○	●	●	●	●	●	●	●	SDE-104E
●	●	○	●	-	-	-	-	-	-	-	-	○	○	●	-	-	●	-	●	●	SCA-107E
●	●	○	●	-	-	-	-	-	-	-	●	○	○	●	-	-	●	-	●	●	SUA-107E
●	●	○	●	-	-	-	-	-	-	-	-	○	○	●	●	●	●	-	●	●	SDA-107E
●	●	○	●	●	●	●	●	●	●	-	●	○	○	●	●	●	●	●	●	●	SDE-107E

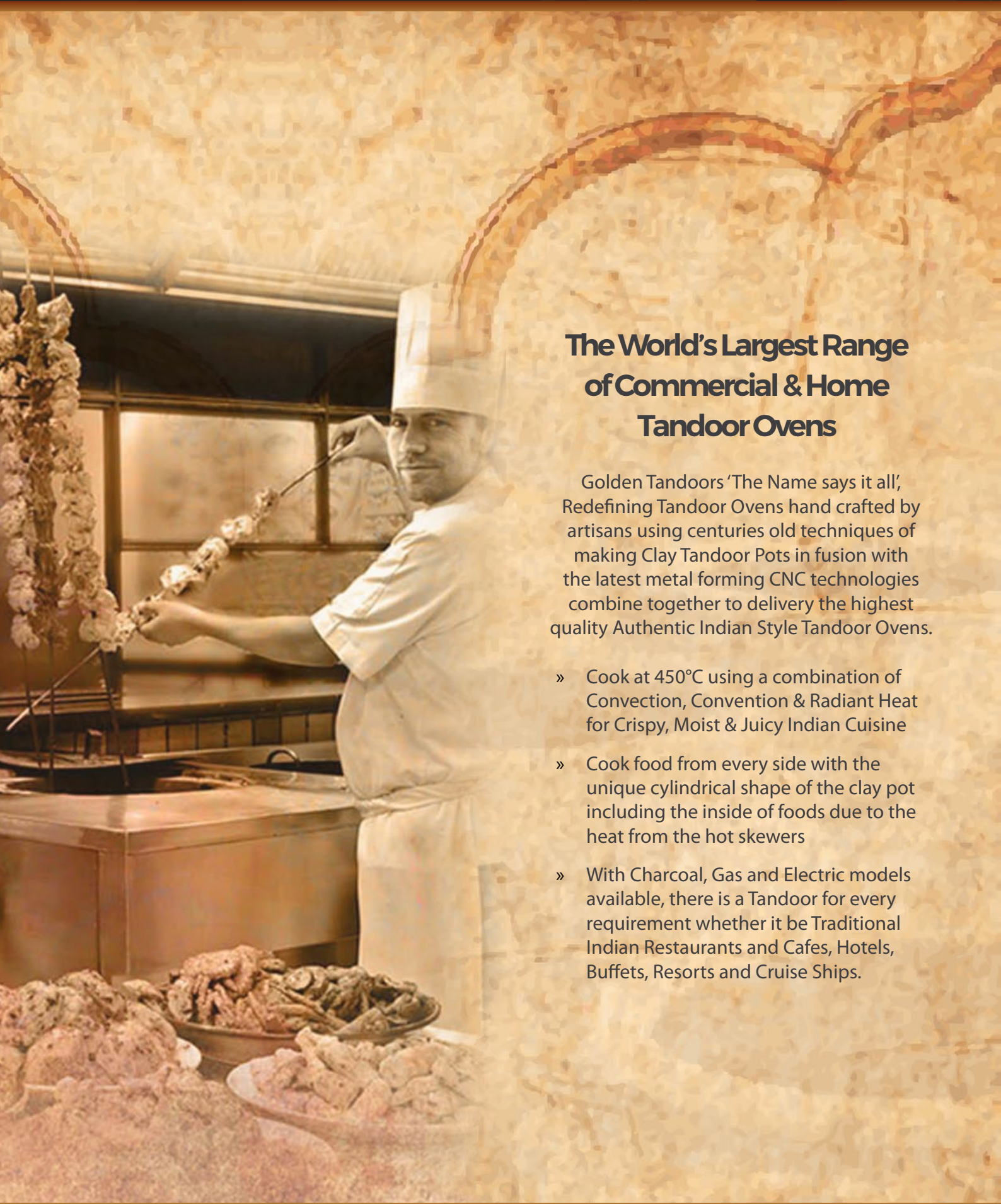
TABLE-TOP OVENS FOR PASTRY & BAKERY

●	●	-	●	-	-	-	-	-	-	●	-	○	-	●	-	-	●	-	●	●	SCA-604E
●	●	-	●	-	-	-	-	-	-	●	●	○	-	●	-	-	●	-	●	●	SUA-604E
●	●	-	●	-	-	-	-	-	-	●	●	○	-	●	-	-	●	-	●	●	SUA-604E

TABLE-TOP OVENS FOR REGENERATION

-	○	-	-	-	-	-	-	-	-	-	-	-	○	●	-	-	●	-	-	-	SRA-304E
-	○	-	-	-	-	-	-	-	-	-	-	-	○	●	-	-	●	-	-	-	SRA-104E

● Standard ○ Optional - Not Available



The World's Largest Range of Commercial & Home Tandoor Ovens

Golden Tandoors 'The Name says it all', Redefining Tandoor Ovens hand crafted by artisans using centuries old techniques of making Clay Tandoor Pots in fusion with the latest metal forming CNC technologies combine together to delivery the highest quality Authentic Indian Style Tandoor Ovens.

- » Cook at 450°C using a combination of Convection, Convection & Radiant Heat for Crispy, Moist & Juicy Indian Cuisine
- » Cook food from every side with the unique cylindrical shape of the clay pot including the inside of foods due to the heat from the hot skewers
- » With Charcoal, Gas and Electric models available, there is a Tandoor for every requirement whether it be Traditional Indian Restaurants and Cafes, Hotels, Buffets, Resorts and Cruise Ships.

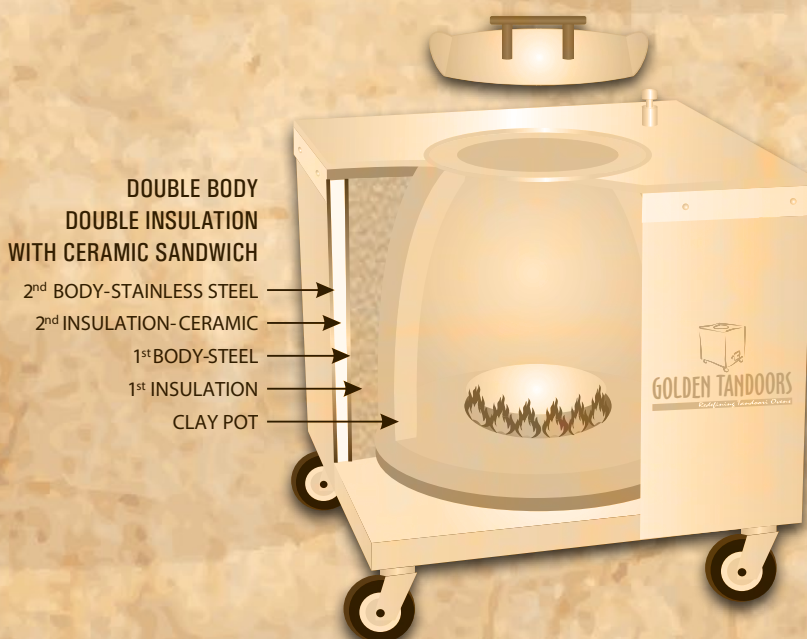
THE TANDOOR

The Heart of Indian Cooking

Tandoor Ovens are the latest trend in alfresco dining using a traditional curved cylindrical pot, made by Clay Pot Artisans from locally sourced river clay, using ancient techniques for an authentic Tandoori flavour.

With heat as high as 450 degree Celsius, combined with the convection and radiant heat transfer from the pot, the food is cooked in minutes locking in juices.

Ideal for Indian, Thai, Malaysian & Vietnamese Cooking including Naan Bread, Roti, Pizza, Seafood, Meat, Chicken, Lamb, Goat, Duck & more....



Golden Tandoors Range of Charcoal Tandoors are manufactured in the most authentic manner to provide the best so as to enable the restaurant chef to deliver Authentic Indian Style Cuisine. Models to suit every need from a large banquet or catering venue, fine dining restaurant to a small takeaway or home patio setting.

FEATURES

- Supplied ready to use with Skewers, Tongs & Gaddi
- ANSI Certified Clay made authentically in India
- Double insulated with layers of clay, ceramic, steel and stainless steel to minimise heat loss
- Double body Monoque chassis design
- Designed for maximum heat retention
- High quality Stainless Steel Exterior
- Long lasting specially build reinforced clay
- Heavy duty certified wheels with brake for easy placement & mobility
- Stainless Steel Towel hanger*
- The outer body remains cooler to touch due to multiple layers of insulation
- Heavy duty stainless steel top cover
- Stainless Steel Bowl, Lid & Handle



GT-380BBR



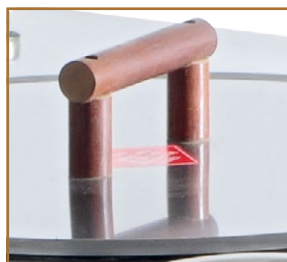
GT-400BBS



GT-610

Model	GT-380BBR	GT-400BBS	GT-610
Capacity	1 - 5 Guests	1 -5 Guests	30 Plus Guests
Dimensions (mm)	380W x 380D x 540H	400W x 410D x 540H	610W x 710D x 810H
Weight	35 Kg	40 Kg	180 Kg
Fuel Source	Charcoal	Charcoal	Charcoal

CHARCOAL TANDOOR OVENS



Heat Resistant Handle on Mouth Cover



Stainless Steel Basting Bowl



Stainless Steel Towel Hanger



Lockable Heavy Duty Wheels



GT-810

GT-925

GT-710

40 Plus Guests

710W x 810D x 860H

250 Kg

Charcoal

GT-810

70 Plus Guests

810W x 920D x 940H

300 Kg

Charcoal

GT-925

120 Plus Guests

820W x 1010D x 1010H

400 Kg

Charcoal

Golden Tandoors Range of Gas Tandoors are manufactured in the most authentic manner to enable the restaurant chef to deliver Authentic Indian Style Cuisine.

The Gas Range of Tandoor Ovens are easy to install and use, ideal for environments where electricity is limited such as outdoor catering environments. Cost effective through the efficient use of Gas, Golden Tandoors Gas Tandoor Ovens use very high heat burners to replace charcoal while still delivering that unique Tandoori flavour.

FEATURES

- Ideal for environments where electricity is limited or charcoal is impractical
- Supplied ready to use (No fitting of Burners, plate or control valves required)
- Auto Ignition – (No More Match Lights or Burning Paper)
- Heavy Duty Commercial Gas Burners
- Easy to use - Ignition and Gas Control Knob ergonomically positioned
- Heavy duty taper top cover for gas escape to prevent buildup
- Flame Failure safety device
- IAPMO Approved for use in Australia, New Zealand & the Pacific under AS 4563 – 2004



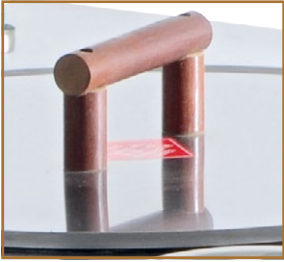
GT-610AG



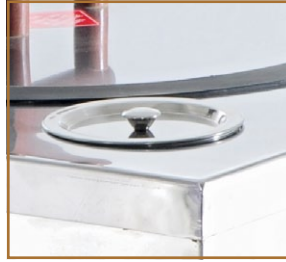
GT-710AG

Model	GT-610AG	GT-710AG
Capacity	30 Plus Guests	40 Plus Guests
Dimensions (mm)	610W x 710D x 810H	710W x 810D x 860H
Weight	190 Kg	250 Kg
Fuel Source	NG / LPG / ULPG	NG / LPG / ULPG
Gas Consumption (MJ)	45 (NG) / 33 (LPG/ULPG)	45 (NG) / 33 (LPG/ULPG)
Power Requirements	N/A	N/A

GAS TANDOOR OVENS



Heat Resistant Handle on Mouth Cover



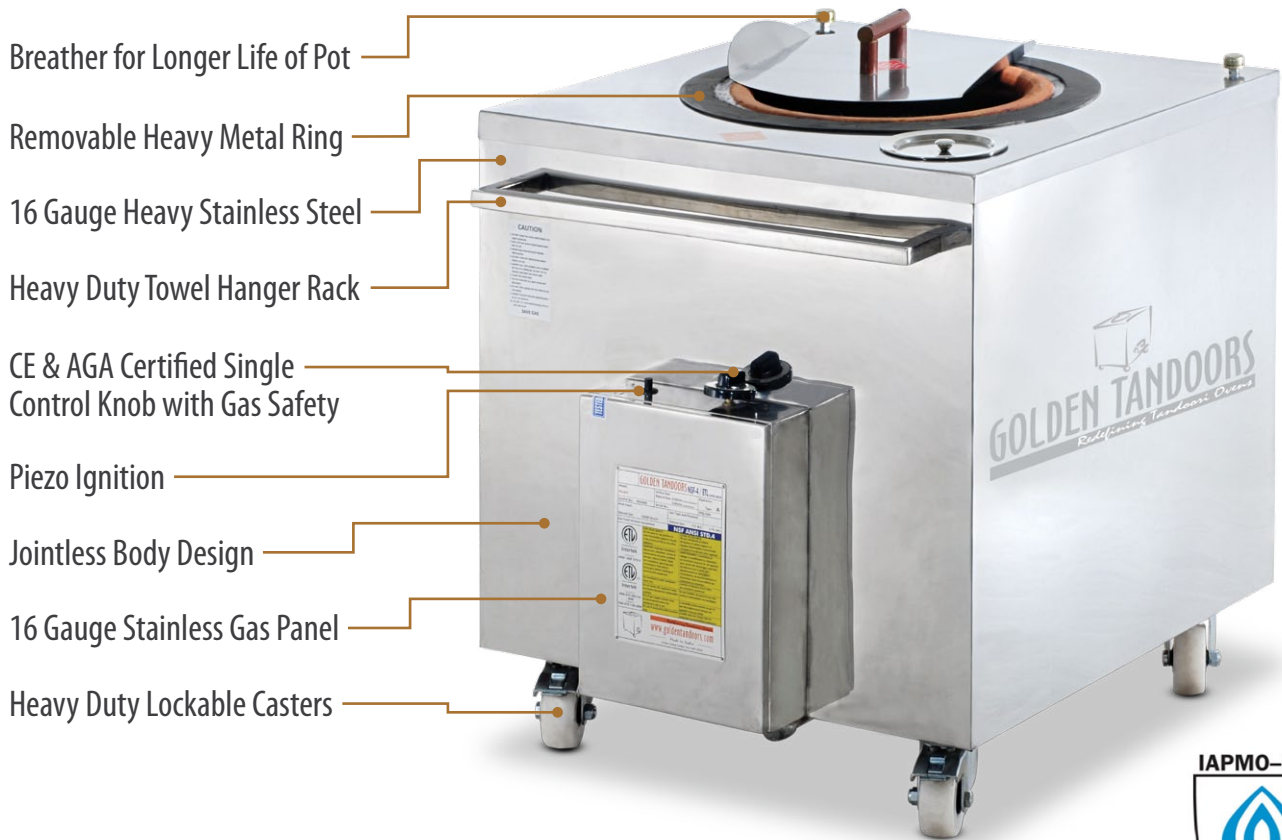
Stainless Steel Basting Bowl



Stainless Steel Towel Hanger



Lockable Heavy Duty Wheels



GT-810AG



GT-810AG

70 Plus Guests

810W x 920D x 940H

350 Kg

NG / LPG / ULPG

90 (NG) / 60 (LPG/ULPG)

N/A

GT-925AG

120 Plus Guests

920W x 1010D x 1010H

500 Kg

NG / LPG / ULPG

90 (NG) / 60 (LPG/ULPG)

N/A

Golden Tandoors Range of Professional Electric Tandoors are manufactured in the most authentic manner to enable the restaurant chef to deliver Authentic Indian Style Cuisine with new world Electric convenience.

Electric Tandoors are easy to use and are well suited for Airports, Restaurants, Lounges, Cruise Liners, and Shopping Centres where Gas & Charcoal use is not permitted.

FEATURES

- Experience Authentic Tandoor cooking with the convenience and speed of Electric Operation
- Precise control of temperature with fast heat up
- Power Saving Standby Function
- Double Insulation with High Quality Ceramic Sandwich
- No Heavy Exhaust Fumes to Vent
- High Capacity Long Life Electric Heaters
- Digital Temperature Controller with Display



GT-610EL



GT-810EL

Model	GT-610EL	GT-710EL	GT-810EL
Capacity	30 Plus Guests	40 Plus Guests	70 Plus Guests
Dimensions (mm)	610W x 710D x 860H	710W x 810D x 860H	810W x 920D x 940H
Weight	300 Kg	360 Kg	470 Kg
Power	220V or 380/440V	380/440V 3 Phase	380/440V 3 Phase

| ELECTRIC TANDOOR OVENS



SEMAK | VITABLEND STICK BLENDERS

Semak Vitablend Stick Blenders are European ergonomically designed to be easy to use and handle, with powerful industrial motors, interchangeable shafts, safety switch & variable speed options.

Preferred by the hospitality and healthcare industries for their lightweight & ergonomics, the Semak Vitablend range has been built tough to withstand the demands of high volume kitchens.



Model	VB510	VB500	VB410	VB400	VB360
Shaft / Total Length (mm)	510 / 879	510 / 879	410 / 779	410 / 779	360 / 714
Interchangeable Shaft	No	Yes	No	Yes	No
Weight	4.2 Kg	4.2 Kg	4.1 Kg	4.1 Kg	4.0 Kg
Capacity	75-100L	75-100L	50-75L	50-75L	40-50L
Electrical	550W	550W	550W	550W	550W

FEATURES

- Lightweight European ergonomic design
- Variable Speed, Interchangeable Shaft & Whisk available on select models
- Strong and durable design with stainless steel shaft, blade guard and bearings
- Option of Metal to Metal Drive Coupling with Inox Bearings
- Microprocessor controller with safety switch protection
- 1 Year Commercial Warranty



VB350	VB300	VB250	VB180	VB240W
360 / 714	310 / 664	250 / 513	180 / 380	240 / 690
Yes	Yes	No	No	Yes
4.0 Kg	3.6 Kg	1.3 Kg	1.1 Kg	3.65 Kg
40-50L	20-30L	5-10L	5L	5-15L
550W	550W	250W	170W	550W

SEMAK | VITAMIZER COMMERCIAL BLENDERS

Specialising in domestic and commercial blenders for over 70 years, Semak continue this proud history of design excellence with the continuation of the Vitamizer Commercial Blender series.

The Semak Vitamizer maintains the living food properties and the maximum whole nutritional value of raw food. With a wide range of models there is a blender option for all sectors of the hospitality industry including juice bars, hospitals, bars and cafes.



VCE1500B

VCM1500B

VCM1390R

Model	VCE1500	VCM1500 (VMP1500)
Capacity	1.85L	1.85L
Dimensions (mm)	280W x 240D x 540H	280W x 240D x 540H
Weight	10 Kg	10 Kg
RPM	38,000	38,000
Electrical	1500W	1500W

FEATURES

- Large 1.85L Capacity BPA Free Jug
- Commercial Grade Motors
- Variable Speed Control with Pulse On/Off
- Ingredient Adding Lid
- Sound Reducing Cover Available*
- Wide Range of Accessories Available
- Replaceable Heavy Duty 6 Blade Stainless Steel Cutting Unit
- Metal to Metal Drive Coupling
- 1 Year Commercial Warranty



VCE1050B







VM1050S



VM1050B





VCM1390 (VMP1390)	VCE1050	VCM1050 (VM1050)
1.85L	1.85L	1.85L
280W x 240D x 540H	260W x 230D x 515H	220W x 210D x 500H
10 Kg	10 Kg	6 Kg
32,000	24,000	24,000
1390W	1050W	1050W

SEMAK | VITAMIZER COMMERCIAL BLENDERS

BLENDER TYPE		SEMAK FOOD & BEVERAGE BLENDERS			
COMMERCIAL	SERIES	SEMAK VITAMIZER	SEMAK DELUXE VITAMIZER	VITACRUSH MINI	VITACRUSH
	MODEL	BBPC	BBSS	VCM1050	VCE1050
	WARRANTY	2 YR	2 YR	1 YR	1 YR
	APPROVAL	AS/NZS 60335	AS/NZS 60335	AS/NZS 60335	AS/NZS 60335
DOMESTIC	SERIES	VITAMIZER			
	MODEL	VM1050			
	WARRANTY	10 YR MOTOR BASE			
DESIGNED FOR	APPLICATIONS	COCKTAIL BARS, HOTELS, BEVERAGE TRAINING COURSES, INSTITUTIONS	GENERAL USE BLENDER FOR DRINK AND FOOD BLENDING	CAFES, COFFEE HOUSES, SANDWICH BARS, SMALLER SMOOTHIE OPERATORS	CAFES, COFFEE HOUSES, SANDWICH BARS, SMALLER SMOOTHIE OPERATORS
	LIQUIDS	*	*	*	*
	ICE	*	*	*	*
	RAW FRUITS & VEG	X	X	*	*
	GRIND CONDIMENTS, GRAINS, NUTS	X	X	*	*
	SMOOTHIES / FROOTHIES / FRAPPES	*	*	*	*
	FROZEN FRUIT	*	*	*	*
	PUREED FOOD FOR CHILD, AGED CARE	X	X	X	X
	THICKENING AGENTS	X	X	X	X
SOUPS - HEATING	X	X	X	X	
CONTAINER SPECIFICATIONS	CONTAINER	STAINLESS STEEL	POLYCARBONATE	BPA FREE	BPA FREE
	CAPACITY	1 Lt	1 Lt	1.85 Lt	1.85 Lt
	BLADE TYPE	UNIVERSAL	UNIVERSAL	UNIVERSAL	UNIVERSAL
	ICE BLADE	NA	NA	NA	INTERCHANGEABLE
	DRY INGREDIENT CONTAINER	AVAILABLE	INCLUDED	AVAILABLE	AVAILABLE
	500 ML CONDIMENT CONTAINER	NA	NA	NA	AVAILABLE
	MOTOR WATTS	500W	500W	1050W	1050W
	MOTOR HP	3/4 HP PEAK LOAD	3/4 HP PEAK LOAD	1+ HP PEAK LOAD	1+ HP PEAK LOAD
	BLADE SPEED RPM	14,000	14,000	24,000	24,000
	POWER VOLTAGE (V)	220-240V AC / 50 Hz	220-240V AC / 50 Hz	220-240V AC / 50 Hz	220-240V AC / 50 Hz
BLENDER SPECIFICATIONS	THERMAL MOTOR PROTECTION	NA	NA	YES	YES
	MICROPROCESSOR STARTUP CONTROL	NA	NA	NA	YES
	CONTROLS	MANUAL	MANUAL	MANUAL	ELECTRONIC
	ON/OFF	*	*	*	*
	PULSE	*	*	*	*
	VARIABLE SPEED	*	*	*	*
	PROGRAMS	X	X	X	*
	HI/LO	*	*	*	*
	45,75,105 SECS	X	X	X	*
	TIMER	X	X	X	YES PRESET
	CUTTING UNIT	6 BLADE	6 BLADE	6 BLADE	6 BLADE
	WAVE ACTION BLENDING SYSTEM	*	*	*	*
	MATERIAL	SURGICAL STAINLESS STEEL	SURGICAL STAINLESS STEEL	TITANIUM	TITANIUM
	BEARING	SELF LUBRICATING	SELF LUBRICATING	SINTERED BRASS	SINTERED BRASS
	REMOVABLE	X	YES	*	*
	MOTOR BODY	ABS	ABS	ABS	ABS
	CORD RETAINER	NO	NO	YES	YES
	SUCTION FEET	NO	NO	YES	YES
ICE BLADE OPTION	NA	NA	*	*	
DRY INGREDIENT BLADE	NA	NA	*	*	
SOUND COVER	NA	NA	NA	OPTIONAL	
INGREDIENT ADDING LID	*	*	*	*	
MEASURING CAP	*	*	*	*	
PLUNGER / TAMPER	*	*	*	*	
DIMENSIONS (L x W x H)	160 x 160 x 420mm	160 x 160 x 420mm	220 x 210 x 500mm	260 x 230 x 515mm	
SKETCH					

SEMAK RAW FOOD BLENDERS FOR THE PROFESSIONAL

BLENDER TYPE

SEMAK RAW FOOD BLENDERS FOR THE PROFESSIONAL				BLENDER TYPE		
VITACRUSH	VITACRUSH	VITACRUSH	VITACRUSH	SERIES	COMMERCIAL	
VCM1250	VCM1390	VCM1500	VCE1500	MODEL		
1 YR	1 YR	1 YR	1 YR	WARRANTY		
AS/NZS 60335	AS/NZS 60335	AS/NZS 60335	AS/NZS 60335	APPROVAL		
VITAMIZER PRO	VITAMIZER PRO	VITAMIZER PRO		SERIES	DOMESTIC	
VMP1250	VMP1390	VMP1500		MODEL		
10 YR MOTOR BASE	10 YR MOTOR BASE	10 YR MOTOR BASE		WARRANTY		
MEDIUM SIZED BUSINESS REQUIRING A MIXTURE OF FOOD AND DRINK BLENDING TASKS	RAW FOOD BLENDER - SUITED TO ANY BLENDING TASK	SPECIALTY RAW FOOD BLENDER - SUITED TO ANY BLENDING TASK	SPECIALTY RAW FOOD BLENDER - SUITED TO ANY BLENDING TASK	APPLICATIONS	DESIGNED FOR	
*	*	*	*	LIQUIDS		
*	*	*	*	ICE		
*	*	*	*	RAW FRUITS & VEG		
*	*	*	*	GRIND CONDIMENTS, GRAINS, NUTS		
*	*	*	*	SMOOTHIES / FROOTHIES / FRAPPES		
*	*	*	*	FROZEN FRUIT		
X	*	*	*	PUREED FOOD FOR CHILD, AGED CARE		
X	*	*	*	THICKENING AGENTS		
X	*	*	*	SOUPS - HEATING		
BPA FREE	BPA FREE	BPA FREE	BPA FREE	CONTAINER		CONTAINER SPECIFICATIONS
1.85 Lt	1.85 Lt	1.85 Lt	1.85 Lt	CAPACITY		
UNIVERSAL	UNIVERSAL	UNIVERSAL	UNIVERSAL	BLADE TYPE		
INTERCHANGEABLE	INTERCHANGEABLE	INTERCHANGEABLE	INTERCHANGEABLE	ICE BLADE		
AVAILABLE	AVAILABLE	AVAILABLE	AVAILABLE	DRY INGREDIENT CONTAINER		
AVAILABLE	AVAILABLE	AVAILABLE	AVAILABLE	500 ML CONDIMENT CONTAINER		
1250W	1390W	1500W	1500W	MOTOR WATTS		
1.5+ HP PEAK LOAD	2+ HP PEAK LOAD	3+ HP PEAK LOAD	3+ HP PEAK LOAD	MOTOR HP		
28,000	32,000	38,000	38,000	BLADE SPEED RPM		
220-240V AC / 50 Hz	220-240V AC / 50 Hz	220-240V AC / 50 Hz	220-240V AC / 50 Hz	POWER VOLTAGE (V)		
YES	YES	YES	YES	THERMAL MOTOR PROTECTION		
YES	NA	YES	YES	MICROPROCESSOR STARTUP CONTROL		
MANUAL	MANUAL	MANUAL	ELECTRONIC	CONTROLS		
*	*	*	*	ON/OFF		
*	*	*	*	PULSE		
*	*	*	*	VARIABLE SPEED		
X	X	X	*	PROGRAMS		
*	*	*	*	HI/LO		
X	X	X	*	45,75,105 SECS		
X	X	X	YES-PRESET	TIMER		
6 BLADE	6 BLADE	6 BLADE	6 BLADE	CUTTING UNIT		
*	*	*	*	WAVE ACTION BLENDING SYSTEM		
TITANIUM	TITANIUM	TITANIUM	TITANIUM	MATERIAL		
SINTERED BRASS	SINTERED BRASS	SINTERED BRASS	SINTERED BRASS	BEARING		
*	*	*	*	REMOVABLE		
ABS	ABS	ABS	ABS	MOTOR BODY		
YES	YES	YES	YES	CORD RETAINER		
YES	YES	YES	YES	SUCTION FEET		
*	*	*	*	ICE BLADE OPTION		
*	*	*	*	DRY INGREDIENT BLADE		
OPTIONAL	OPTIONAL	OPTIONAL	YES	SOUND COVER		
*	*	*	*	INGREDIENT ADDING LID		
*	*	*	*	MEASURING CAP		
*	*	*	*	PLUNGER / TAMPER		
260 x 230 x 515mm	260 x 230 x 515mm	260 x 230 x 515mm	280 x 240 x 540mm	DIMENSIONS (L x W x H)	BLENDER SPECIFICATIONS	
				SKETCH		

SEMAK | VITAJUICE COLD PRESS JUICERS

The Semak Vitajoice retains all the natural vitamins and living enzymes in the juice, preserving the health and vitality benefits of fruits and vegetables. Based on over 60 years of experience and research the Semak Vitajoice uses a unique world first dual edged auger for cutting efficiency to slowly and gently extract all the vitamins and nutrients from fruits and vegetables.

With the Bonus Sauce Maker the Vitajoice is capable of producing delicious fruit & vegetable sauces, thick & creamy soups, crushed nuts and icy frozen fruit desserts. Let the Semak Vitajoice be your ultimate partner in health, nutrition, diet and portion control.

FEATURES

- Double Edged Ultem Screw (Auger) to maximise cutting performance
- Powerful Reducing Condensing Induction Motor slowed to 37:1 ratio/47 RPM
- Quiet Slow Motor produces minimal noise
- 5 Step Safety Mechanism
- Easy Carry Handle
- Bonus Sauce, Soup & Frozen Dessert Maker
- 1 Year Commercial Parts & Labour Warranty

WORLD FIRST DUAL EDGED ULTEM SCREW



Model	VJ2012
Dimensions	195W x 190D x 435H
Weight	8 Kg
Power	200W / 220-240V
RPM	47RPM
Noise	30-40dB



VJ2012R

VJ2012BL

BENEFITS OF COLD PRESS JUICING

- Up to 4x Higher Yield than Centrifugal Juicing
- Top Quality Juice without significant separation
- High Nutrient Retention
- Longer Shelf Life



TWO IN ONE COLD PRESS JUICER WITH SAUCE & DESSERT MAKER



Cold Press Juicer

Sauce & Dessert Maker



VJ2012BK



VJ2012W

WHAT'S POSSIBLE?

Cold Press Juicer

Juice your favourite fruits & vegetables such as:

- > Apples, Oranges & Pears
- > Tomatoes & Cherries
- > Pineapple & Grapefruit
- > Cucumber, Celery & Carrots
- > Blueberries & Strawberries
- > Lemons, Limes & Mint
- > Wheat Grass & Pomegranates
- > Kale, Spinach & Bok Choy
- > Ginger, Parsley & Mango

Sauce & Dessert Maker

- > Mix Sauces & Dips
- > Crush Nuts & Condiments
- > Mince Garlic & Ginger
- > Puree vegetables for soups
- > Shred cooked meats
- > Mash boiled eggs & potatoes
- > Blend condiments & spreads
- > Make Icy Granitas & Sorbets

SEMAK | VITAJUICE PRO CENTRIFUGAL JUICER





Ultra Efficient Micromesh Filter Basket



Large 76mm Diameter Feeding Chute



Replaceable Heavy Duty Cutting Blade

The Semak Vitajuce Pro is a high performance centrifugal juicer packed with a heavy duty 850W commercial motor running at 11,000 RPM to spin dry the maximum yield from fruits and vegetables. Coupled with an Ultra Efficient Micromesh Filter, the Vitajuce Pro is designed to extract as much juice as possible from fruits and vegetables while still retaining the capacity and speed of centrifugal juicers for high volume applications.

Ideal for cafes, restaurants and juice bars, the Vitajuce Pro is designed for high quality juice output with unmatched efficiency. Easily switch between juicing hard and soft fruits and vegetables with the variable 5 speed control, and continue juicing with the high capacity juice and pulp collectors.

- IMC Intelligent Motor Control uses an advanced microprocessor to match motor torque to load
- Automatic pulp ejection with large output capacity
- Removable Stainless Steel Blade Disc & Bowl
- High Efficiency Micromesh filter basket yields more juice than traditional juicers
- Powerful 11,000RPM 850W DC Motor
- 5 Speeds for Juicing Hard & Soft Fruits/Vegetables
- Interlocking Switch and Overheating Protection
- 1 Year Commercial Parts & Labour Warranty

Model	VJP2013
Juice Capacity	1.6L
Pulp Capacity	2.3L
Feed Chute	76mm
Dimensions	340W x 230D x 420Hmm
Weight	5.2 Kg
Power	850W / 220-240V
RPM	11,000RPM



zumex | MULTIFRUIT CENTRIFUGAL JUICER





Easy to Dismantle and Clean



High Efficiency Micromesh Filter



Two Speed Selector Switch



Non-Drip Tap with Drip Tray

The Zumex Multifruit juicer has been created with the most powerful engineering on the market to get the most out of fruit and vegetables, maintaining all their properties, colour and flavour.

Offering a quality juice requires a unique motor that achieves the proper balance between power and performance, strength and delicacy.

As fast as it is silent, it incorporates new possibilities that will convert your cafeteria or cocktail bar into an authentic Juice Bar.

- Latest generation Brushless motor
- Efficient juicing in just 5 seconds
- Control with "stand-by" LED and two gear speed selector, for soft fruit and hard vegetables
- Wide fruit inlet (75mm)
- Ergonomic lever
- Quiet operation (Less than 70 dB)
- Anti-vibration "Silent Block" System
- Anti-drip rotating faucet
- Removable coaster for drips
- Removable Filter and grating disc for easy cleaning
- Integrated large capacity 13L waste bucket
- Triple safety sensor
- 1 Year Commercial Parts & Labour Warranty

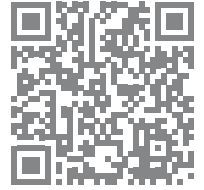


Model	ZU2012
Output	120 Kg/h
Noise	< 70 dB
Dimensions	290W x 500D x 510Hmm
Weight	15 Kg
Power	870W / 220-240V
RPM	3,500 - 4,500RPM

frucosol | COMMERCIAL CITRUS JUICERS

The Frucosol F50 Series Automatic Citrus Juicers are attractive and versatile performers well suited to any type of business. Manufactured in strong stainless steel, the F50 series is internationally known for its strength, functionality and easy handling.

- Easy to use Self Service Automatic operation
- Compact dimensions with large storage capacity
- Controlled pressure squeezing for outstanding juice quality and large yield
- High quality stainless steel construction
- Easy cleaning and handling
- Juice 20-25 citrus fruits/minute



Model	Production	Feeder Capacity	Storage Basket	Fruit Diameter
F-50	20-25 Fruits/min	6-7 Fruits	4 Kg of Fruit	Up to 85mm
F-50A	20-25 Fruits/min	12 Kg of Fruit	12 Kg of Fruit	Up to 80mm
F-50C	20-25 Fruits/min	6-7 Fruits	4 Kg of Fruit	Up to 85mm
F-50AC	20-25 Fruits/min	12 Kg of Fruit	12 Kg of Fruit	Up to 80mm



Dispense juice to glasses, carafes, pitchers & bottles



Automatic feeding system in two configurations



Controlled pressure squeezing



Digital controller option with fruit counter



Power	Fruit Counter	Dimensions	Weight
300W / 220-240V AC	No	470W x 370D x 735H mm	36.3 Kg
460W / 220-240V AC	No	470W x 620D x 785H mm	56 Kg
300W / 220-240V AC	Yes - Digital Fruit Counter	470W x 370D x 735H mm	36.3 Kg
460W / 220-240V AC	Yes - Digital Fruit Counter	470W x 620D x 785H mm	56 Kg

F-COMPACT SERIES JUICERS

The Frucosol F-Compact series are versatile, compact and functional high performance citrus juicers ideal for any light commercial environment where space is limited.

- Easy to use semi-automatic operation
- Super compact dimensions and footprint
- Controlled pressure squeezing for outstanding juice quality and large yield
- High quality stainless steel construction
- Easy cleaning and handling
- Juice 10-12 citrus fruits/minute



SELF SERVICE SERIES JUICERS

The Frucosol Self Service series of large scale citrus juicers are ideal for any self service environment featuring easy to use automatic on/off operation and adjustable height for different sized bottles, glasses or carafes.

- Easy to use Automatic On/Off operation
- Adjustable filling tray to suit a wide variety of cups, glasses, bottles & carafes
- Faucet control for easy self service filling
- Controlled pressure squeezing for outstanding juice quality and large yield



FREEZER SERIES JUICERS

The Frucosol Freezer series of large scale citrus juicers use a 7 litre refrigerated cooling tank to store and dispense freshly squeezed chilled juice directly to the customer.

- Easy to use Automatic On/Off operation
- Large 7 Litre Capacity Refrigerated Cooling Tank for storing and dispensing fresh chilled juice using the easy non-drip tap
- Faucet control for easy self service filling
- Controlled pressure squeezing for outstanding juice quality and large yield
- High quality stainless steel construction

Model	Production	Feeder Capacity	Storage Basket	Fruit Diameter
F-Compact	10-12 Fruits/min	3 Fruits	3 Fruits	Up to 70mm
Self Service	20-25 Fruits/min	12 Kg of Fruit	12 Kg of Fruit	Up to 80mm
Freezer	20-25 Fruits/min	12 Kg of Fruit	12 Kg of Fruit	Up to 80mm



Self Service



Freezer Series

Power	Fruit Counter	Dimensions	Weight
125W / 220-240V AC	No	290W x 360D x 725H mm	27 Kg
460W / 220-240V AC	Optional	580W x 750D x 1620H mm	95 Kg
610W / 220-240V AC	Optional	580W x 720D x 1790H mm	106 Kg

SEMAK | VITASHAKE MILKSHAKE MAKERS

Semak Vitashake® Milkshake Mixers are a classy addition to any diner, café or fast food outlet. Constructed from durable aluminium and stainless steel, the mixers are finished off in a sassy red, black powdercoat or polished aluminium.

Powerful, Durable & Affordable, the Vitashake is built to withstand the rigorous demands of Ice Cream Parlours, Cafes, Breakfast Bars & School Canteens. The Semak Vitashake Milkshake Maker Range produce a frothy and smooth milkshake every time.



VSB

VSS

VSR

Model	VSB	VSS	VSR
Capacity	900mL Standard Cup	900mL Standard Cup	900mL Standard Cup
Dimensions (mm)	170W x 160D x 485H	170W x 160D x 485H	170W x 160D x 485H
Weight	4.9 Kg	4.9 Kg	4.9 Kg
Colour	Black	Silver	Red
Construction	Steel / SS / Powdercoat	Steel / SS / Powdercoat	Steel / SS / Powdercoat
Electrical	350W / 220-240V AC	350W / 220-240V AC	350W / 220-240V AC

FEATURES

- 2 Speed Waterproof Switch
- Large 900mL Capacity Stainless Steel Cup
- Powerful 350W Motor with Lifetime Warranty
- Non skid base for enhanced stability
- Proudly Made in Greece
- Stainless steel shaft 18/10 and agitators
- Plastic agitators suitable for Food
- Stainless Steel agitators suitable for Milkshakes & Cocktails
- 2 Years Parts & Labour Warranty



VSAR-B

VSAR-C

VSAR-R

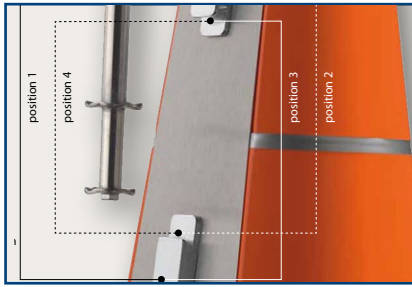
VSAR-B	VSAR-C	VSAR-R
900mL Hanging Cup	900mL Hanging Cup	900mL Hanging Cup
170W x 165D x 475H	170W x 165D x 475H	170W x 165D x 475H
3.4 Kg	3.4 Kg	3.4 Kg
Black	Chrome	Red
ABS Plastic	ABS Plastic	ABS Plastic
350W / 220-240V AC	350W / 220-240V AC	350W / 220-240V AC

SEMAK | VITASHAKE PRO MILKSHAKE MAKERS

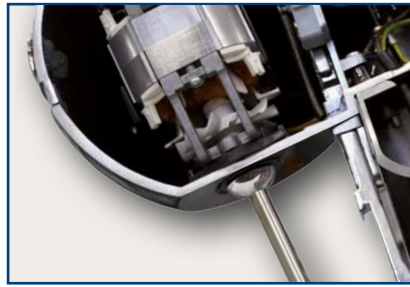
Our Flagship Semak Vitashake Pro Milkshake Mixers are powerful & durable built to withstand the rigorous demands of Ice Cream Parlours, Cafes, Breakfast Bars & School Canteens with high grade aluminium and stainless steel construction. Modern and stylish, the Vitashake Pro range is available in a wide range of colours to match any commercial or home décor.

With a unique adjustable automatic switch, the Vitashake Pro allows for variable cup sizes between 11-18cm in 4 different switch positions. Easily and quickly froth small, medium and large glass or takeaway Milkshake cups for ultimate versatility.





4 Mixing Positions for 11-18cm Length Cups



Powerful 350W Commercial Motor



Two Speed Waterproof Switch



position 1 position 2 position 3 position 3 position 4



FEATURES

- 2 Speed Waterproof Switch
- Large 900mL Capacity Stainless Steel Cup
- Automatic operation with cup microswitch
- Durable Aluminium & Stainless Steel construction
- Powerful 350W Motor with Lifetime Warranty
- Non skid weighted base for enhanced stability
- Stainless steel shaft 18/10 and agitators
- Plastic agitators suitable for Food
- Stainless Steel agitators suitable for Milkshakes
- 2 Years Commercial Parts & Labour Warranty

* Indicated stocked lines - Colours available on special order

Model	VSAP
Capacity	900mL
Dimensions	180W x 245D x 460Hmm
Weight	6.15 Kg
RPM	15,000 - 22,000
Electrical	350W / 220-240V AC

SEMAK | HOT WATER URNS

Classy and stylish front of house design, Semak Hot Water Urns are constructed of high quality stainless steel for superior durability in commercial environments. Perfectly suited to function centres, local clubs and community groups, canteens, offices, boardrooms and factories.

With fully concealed elements and boil dry protection, Australian Made Semak Hot Water Urns lead the market with their durability and reliability supported by a 2 Year Commercial Warranty.

FEATURES

- Thermostat Control (up to 110°C)
- Concealed Element with Boil Dry Protection and Automatic Reset
- Heavy Duty Non-Drip Tap
- Heat Resistant Handles & Lid Knob
- All Stainless Steel Construction
- Clear Water Level Indicator
- Tap Accommodates Cup or Mug
- Proudly Made in Australia
- Spare Parts Availability
- 2 Year Commercial Parts & Labour Warranty

Model	UR45	UR90	UR135	UR180
Capacity (Lt)	10	20	30	40
Capacity (Cups)	45	90	135	180
Diameter (mm)	240	290	340	340
Height (mm)	340	435	485	585
Electrical (W)	1500	2400	2400	2400



UR45



UR90



Thermostat Controlled



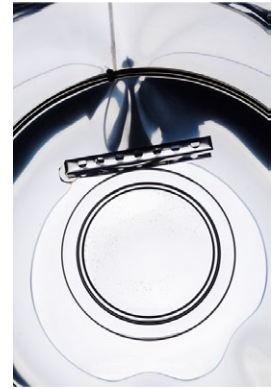
Non-Drip Tap



Heat Resistant Knob



Heat Resistant Handles



Concealed Element



UR135



UR180

SEMAK | COFFEE PERCOLATORS

Semak Coffee Percolators quickly brew delicious coffee or tea conveniently for busy office, boardroom, catering, and reception environments. With minimal preparation and cleaning, our Coffee Percolators are easy to use and consistent for outstanding results time after time.

Simply fill with cold water and place coffee in the brew basket to quickly brew 36 to 100 cups. The percolator maintains coffee or tea at a consistent temperature until another brew is required.

With fully concealed elements and boil dry protection, Australian Made Semak Coffee Percolators lead the market with their durability and reliability supported by a 2 Year Commercial Warranty.

FEATURES

- Automatic Brew Cycle
- Easy On/Off Operation
- Concealed Element with Boil Dry Protection
- Two Way Heavy Duty Non-Drip Tap
- Tap Accommodates Cup or Mug
- Heat Resistant Handles & Lid Knob
- Stainless Steel Brew Basket & Stem
- Polished Stainless Steel Construction
- Water Level Indicator (CP55 & CP100)
- Proudly Made in Australia
- 2 Year Commercial Parts & Labour Warranty

Model	CP36	CP55	CP100
Capacity (Lt)	6	9	16
Capacity (Cups)	36	55	100
Diameter (mm)	225	260	260
Height (mm)	400	440	540
Electrical (W)	1100	1640	1640



CP36



CP55



CP100

SEMAK | HOT CHOCOLATE DISPENSERS

The Semak Hot Chocolate Dispenser delivers the highest quality hot chocolate in taste, density and texture thanks to a unique Bain Marie warming process which lightly tempers the chocolate until it is the perfect temperature and consistency without risk of burning the chocolate.

The gentle paddle stirring mechanism ensures delicious lump free hot chocolate to your desired temperature, complete with an anti-stick warming bowl which is quick and easy to clean.

The HCD series are exceptionally safe with insulated water tank, anti-skid feet and overload protection. Semak Hot Chocolate Dispensers deliver a perfect rich and velvety cup of hot chocolate every time.

FEATURES

- Modern design perfect for front of house
- Easily removable tap and bowl for cleaning
- Patented anti-stick food-grade high density bowl system
- Insulated hot water tank ensures exterior is not hot to touch
- Adjustable Temperature Thermostat Control (up to 85°C)
- Mixing paddle for consistent temperature stratification
- Stainless steel boiler with thermal overload protection
- Large drip tray with liquid level indicator
- Anti-skid feet for stability and safety
- Not recommended for Solid Chocolate
- 1 Year Commercial Warranty

Model	HCD5	HCD10
Capacity (Lt)	5	10
Width (mm)	410	410
Depth (mm)	280	280
Height (mm)	465	580
Electrical (W)	1000	1000



HCD5



HCD10

SEMAK | COFFEE DRIPOLATORS

Semak Commercial Coffee Dripolators combine the ease of use of automatic operation with the delicious smooth taste of pour over filtered coffee. Ideal for function centres, hotels, rest homes, and hospitals, due to their large capacity and consistency.

Supplied with Glass Pots or Stainless Steel Air Pot Decanter, Semak Coffee Dripolators are easy to clean and produce delicious coffee quickly at the touch of a button.

FEATURES

- Available with Glass Pots (2.2L) or Stainless Steel Air Pot Decanters (3.0L)
- Automatic one touch brewing operation
- Durable Stainless Steel construction
- Over Temperature Control
- 1.2 Kg Ground Coffee Capacity
- Supplied with Filter Papers and Serving Pots / Decanters
- 1 Year Commercial Parts & Labour Warranty



BR22L



PO24

Model	BR22L	PO24
Capacity (L)	2.2L Stainless Steel Air Pot	3.0L Glass Pot
Capacity (Cups)	18 Cups	24 Cups
Dimensions (mm)	214W x 350D x 468H	440W x 220D x 360H
Weight	4.9 Kg	4.9 Kg
Electrical	2100W / 220-240V AC	2280W / 220-240V AC

SEMAK | COFFEE POTS & WARMERS

Semak Coffee Warmers are an ideal solution to have hot coffee available throughout the day. Simple and easy to use, our Coffee Pot Warmers are well suited to busy offices, restaurants, hotels, board rooms and clubs. Suitable for coffee and tea, contents are maintained at temperature for hours.

FEATURES

- Attractive brushed stainless steel appearance
- Easy to clean and maintain
- Independent hotplate controls
- Compact and light weight
- 2 x 3.0L Glass Coffee Pot Capacity
- Coffee Pots sold separately
- 1 Year Commercial Parts & Labour Warranty



CP003
Aluminium Base Pot



CP002
Glass Coffee Pot



CP005
Stainless Steel Air Pot



CP001



CP004

CP001

2 x 3.0L Glass Pot

2 x 24 Cups

358W x 178D x 68H

1 Kg

200W / 220-240V AC

CP004

2 x 3.0L Glass Pot

2 x 24 Cups

360W x 190D x 125H

2 Kg

175W / 220-240V AC

SEMAK | BOILING WATER UNITS

Semak Boiling Water Units are heavy duty commercial grade units and are exceptional performers boasting superior durability and performance with constant boiling hot water.

Ideally suited to canteens, offices, sporting clubs, staff rooms and hospitals, their classy compact design is available in white or gleaming stainless steel.



Optional Mirror Finish Stainless Steel Body

FEATURES

- Constant boiling water
- Electronic boil dry protection
- Steam free safety design
- Twin tanks with full capacity main tank and trickle feed recovery tank
- Water preheated in feeder tank before entry into main tank
- Operation temperature 98-99°C
- Thermo insulated tank minimizes heat loss and reduces energy consumption
- Cool to touch Insulated cabinet
- Wall mounted over sink installation required
- 50 and 60 Litre units optioned with 4.8 or 6KW elements
- Manufactured to AS/NZS 3100
- Trigger release flow control tap or fixed tap position for hands free operation
- Proudly Made in Australia
- 2 Year Commercial Warranty

Model	HW2	HW5	HW7	HW10	HW15
Capacity (L)	2.5	5	7.5	10	15
Capacity (Cups)	15	30	45	60	100
Cup/Hour Recovery	120	120	120	120	120
Height (mm)	365	465	480	550	640
Width (mm)	320	320	350	350	400
Depth (mm)	220	220	250	250	300
Plug (Amp)	10	10	10	10	10
Electrical (Kw)	1.5	1.5	2.4	2.4	2.4

To determine the right model for your requirements, calculate the number of cups of boiling water that would be required at any one time, then refer to the chart (below) for the corresponding model.

Take into account the recovery time per hour to ensure you always have Boiling Water on demand.

BENEFITS

- Boiling Water on demand at your finger tips
- Easy to use, clean and maintain
- Low maintenance with service backed nationwide by our extensive service and support network
- Full catalogue of spare parts available
- Easily serviceable without removing the tap
- Boil dry protected element and steam free design for safety

INSTALLATION

- Please note that extra care and maintenance is required where unit is installed in regions with hard water
- Electrical – To be installed in accordance with AS/NZS 3350
- Plumbing – To be installed in accordance with AS/NZS 3500
- 3 Phase Units supplied without lead and plug unless otherwise requested



White Powder Coat Finish

HW20	HW25	HW30	HW40	HW50	HW60
20	25	30	40	50	60
120	150	200	240	300	400
120	120	180	220	260	260
640	735	635	775	775	840
400	400	600	600	600	600
300	300	250	250	250	250
10	10	15	3 Phase	3 Phase	3 Phase
2.4	2.4	3.0	4.8	4.8	4.8

SEMAK | DRINK DISPENSERS

Semak Drink Dispensers are a favourite of hotels, aged care facilities, breakfast clubs and restaurants. Suitable for a variety of beverages including water, milk and juice, the dispensers are versatile with the ice column ensuring that liquids are maintained at cool food safe temperatures.

Semak Drink Dispensers are an ingenious way to reduce service costs and make water and other beverages available on demand for self service.

FEATURES

- Available in Single or Dual tank
- Modern and Durable Stainless Steel Design
- Dedicated removable ice column keeps beverages cool and at safe temperatures
- Removable drip tray for spills and leaks
- Suits Glasses up to a Max Height of 140mm
- 1 Year Commercial Parts & Labour Warranty

Model	DD1	DD2
Capacity (Lt)	7	2 x 7
Width (mm)	260	520
Depth (mm)	350	350
Height (mm)	550	550



DD1

DD2

SEMAK | INGREDIENT DISPENSERS

Available in Single, Double, or Triple Varieties, Semak Ingredient Dispensers are a clean and hygienic method of storing ingredients and condiments such as coffee, sugar, tea, milo, soup and more.

Pair with Semak Coffee Percolators, Dripolators or Boiling Water Units for a complete Coffee Solution.

FEATURES

- Compact and easy to use design
- Can be used freestanding or wall mounted
- Easy to clean with moulded plastic jars
- Perfect for coffee, tea, sugar, milo, soup and more!
- Hygienic and Affordable
- Proudly Made in Australia
- 1 Year Commercial Warranty

Model	MC002	MC003	MC004
Flickers	1	2	3
Cup Chute	No	No	Yes
Width (mm)	100	230	365
Depth (mm)	115	135	135
Height (mm)	370	440	565



MC003



MC004

SEMAK | COUNTERTOP APPLIANCES

SEMAK COMMERCIAL MICROWAVE

Attractive, and built from durable stainless steel, the Semak Microwave is suitable for all commercial applications.

With superior design and unsurpassed reliability, the Semak Commercial Microwave is perfectly suited to all sectors of the Hospitality Industry.

- Large 25 Litre Capacity
- All Stainless Steel Construction
- Digital display with 10 programmable preset memory programs
- 5 Power Levels for advanced cooking control
- Push button programming
- Strong Stainless Steel casing & handle
- Multiple Quantity Defrost
- 3 Stage Multi Cooking
- 1 Year Commercial Parts & Labour Warranty

SEMAK COMMERCIAL RICE COOKER

The Semak Rice Cooker makes cooking soft, fluffy and delicious rice as easy as flicking a switch. With Automatic Operation, the Rice Cooker brings your rice to the perfect serving temperature and maintains it with the simple warming function.

The Teflon coated non-stick Rice Bowl makes it easy to serve and clean. For simplicity and fantastic results, the Semak Rice Cooker is your perfect kitchen companion.

- Large 30 Cup Capacity ideal for Restaurants, Takeaways & Banquets
- Automatic Operation with Keep Warm Mode
- Supplied with Measuring Cup & Spoon
- Easy to Clean Teflon Coated Bowl
- Easy Clean Exterior with Stainless Steel Lid
- Over Temperature Control



MW100011



RC3011

Model	MW100011	RC3011
Capacity	25L	5.6L / 30 Cups
External Dimensions	514W x 410D x 310H mm	400W x 400D x 320H mm
Internal Dimensions	310W x 310D x 200H mm	350Ø x 175H mm
Weight	13.5 Kg	8 Kg
Electrical	1550W(in)/1000W(out) / 220-240V AC	1950W / 220-240V AC

SEMAK CONTACT & PANINI GRILLS

Semak Commercial Contact & Panini Grills are ideal for toasting sandwiches, focaccias, wraps, kebabs and can also be used to grill meat, chicken and fish. With heavy duty construction our grills are well suited to school canteens, sandwich bars, cafes, and busy retail and fast food outlets.

With variable temperature control, two grill sizes and choice of grill plates, the Semak Contact & Panini Grills are versatile appliances essential to any commercial kitchen.

- Heavy Duty Non-Stick Cast Iron Grill Plates
- Adjustable Temperature Control (50-300°C)
- Top and Bottom Heating Plates
- Heat Resistant Handle
- Power and Heating Indicator Lamps
- Rubber Feet for Stability
- Easy to clean with removable Drip Tray
- 1 Year Commercial Parts & Labour Warranty

Grill Plate Options

Large Series

- > CG1: Two Flat Grill Plates
- > PG1: Top and Bottom Ribbed Panini Plates

Compact Series (While stocks last)

- > CG1S: Two Flat Grill Plates
- > PG1S: Top Flat Plate and Bottom Ribbed Plate



PG1



CG1S

CG1	PG1	CG1S	PG1S
6 Sandwiches	6 Sandwiches	4 Sandwiches	4 Sandwiches
410W x 370D x 220H mm	410W x 370D x 220H mm	290W x 370D x 200H mm	290W x 370D x 200H mm
360W x 285D mm	360W x 285D mm	220W x 230D mm	220W x 230D mm
19.5 Kg	19.5 Kg	8.5 Kg	8.5 Kg
1800W / 220-240V AC	1800W / 220-240V AC	1800W / 220-240V AC	1800W / 220-240V AC

SEMAK | HOT DOG SERIES

SEMAK BUN SPIKERS

Semak Bun Spiker's heat and toast rolls for an extra delicious result and assists in keeping your hot dogs warm. With an optional cutting edge Teflon coating, the spikes are easy to clean and do not impart any metal flavours into the bun.

Replaceable spikes and elements ensure the Bun Spiker Series will operate in the toughest commercial environments. For the perfect toasted Hot Dog Bun every time, you cannot go past the Semak Bun Spiker Series.

- 3 Extra Long Heated Bun Spikes
- Low powered eco-friendly cartridge elements for quick & even toasting
- Replaceable Cartridge Elements
- Attractive design with classy mirror finish
- Adjustable temperature control with On/Off
- Australian Made
- 2 Year Commercial Parts & Labour Warranty



BS3T2

SEMAK HOT DOG COOKER & SPIKER

The Semak Hot Dog Series are classy & stylish while built to withstand the harsh demands of commercial applications. The HD4S perfectly suited to front of house applications such as canteens, milk bars & bakeries.

The Glass Tank steams delicious hot dog's while the Bun Spikes may be heated for toasting or used simply to spike rolls without heating. Suited for commercial and domestic use, the HD4S is your complete Hot Dog Solution.

- Large 30-40 Hot Dog Capacity
- Glass Steamer Tank with Stainless Basket
- Easy to clean heated Bun Spikes
- Moisture Protected Independent Variable Temperature Spike and Tank Controls
- Easy Lift Handles & Non-Slip Rubber Feet



HD4S

Model	BS3	BS3T2	HD4S
Capacity	3 Hot Dogs	3 Hot Dogs	30-40 Hot Dogs
Teflon Coated Spikes	No	Yes	No
Dimensions	175W x 390D x 335H mm	175W x 390D x 335H mm	530W x 340D x 410H mm
Weight	3 Kg	3 Kg	9.7 Kg
Electrical	270W / 220-240V AC	270W / 220-240V AC	600W / 220-240V AC

SEMAK | COMMERCIAL TOASTERS

The Semak Toaster series is designed with a variety of commercial applications in mind, whether it be café dining or for heavier demand required by the military, fast food outlets and boarding schools.

SEMAK CONVEYOR TOASTER

Designed specifically to meet the needs of self service environments, boarding houses, hotels, canteens and fast food applications, the Semak Conveyor Toaster is a high capacity versatile countertop appliance.

Suitable for bread, muffins, crumpets and buns, the Semak Conveyor Toaster toasts up to 450 slices per hour. The Conveyor can be easily configured for front or rear toast output.

- All Stainless Steel Construction
- Variable Conveyor Speed Control
- Adjustable Temperature Control (50 - 300°C)
- Large Opening: 370Wmm x 90Hmm
- High Slice Output: Up to 450 Slices per hour
- 1 Year Commercial Parts & Labour Warranty

SEMAK SALAMANDER

Ideally suited to Restaurants, Hotels, Clubs, Bistros, Sandwich Bars and Fast Food applications, the Semak Salamander is suitable for grilling cheese, fish, meat or simply to toast or finish off a dish.

The Semak Salamander can be used to enhance flavour, presentation and texture of food for that restaurant quality seared result.

- Strong All Stainless Steel Construction
- Adjustable Temperature Control (50 - 250°C)
- Variable Grill Position with Heat Proof Handles
- Large Grill Width to accommodate plates & trays
- Energy Efficient Heat Control
- Adjustable Timer for automatic cut off
- 1 Year Commercial Parts & Labour Warranty



CT450



SA1

Model	CT450	SA1
Capacity	450 Slices/Hour	1 Tray Rack (456W x 260D mm)
External Dimensions	570W x 560D x 450H mm	630W x 320D x 280H mm
Internal Dimensions	370W x 90H mm (Opening)	456W x 260D x 160H mm
Weight	18 Kg	11 Kg
Electrical	3400W / 15 Amp / 220-240V AC	2000W / 220-240V AC

SEMAK | COMMERCIAL PIE WARMERS

Attractive and durable with all stainless steel construction, Semak Pie Warmers accommodate 50-100 Pies, Pastries, Tarts and other baked items. Semak Pie Warmers are a cost effective and efficient way of easily serving pies, pastries and more at your cafe, office, school canteen or building site.

With superior design and proven reliability in Australian conditions, Semak Pie Warmers are designed for high volume commercial use in environments such as canteens, schools, clubs, function centres, the construction industry and retail outlets.



PW50 Glass Pie Warmer

Model	PW50	PW100
Capacity	50 Pies	100 Pies
Doors	Glass Doors	Glass Doors
Dimensions	640W x 370D x 540H mm	870W x 370D x 650H mm
Weight	20 Kg	30 Kg
Electrical	1250W / 220-240V AC	1550W / 220-240V AC

FEATURES

- Adjustable Thermostat Control (Up to 110°C)
- Removable sliding glass or stainless steel doors for easy access and cleaning
- Removable crumb tray & wire racks
- Knobless door design reduces glass breakage
- Easy to clean and maintain
- Non-slip rubber feet for stability & safety
- Warming Active Light and Cabinet Temperature Gauge
- 2 Year Commercial Parts & Labour Warranty



PW50B Builders Pie Warmer

Model	PW50B	PW100B
Capacity	50 Pies	100 Pies
Doors	Stainless Steel Doors	Stainless Steel Doors
Dimensions	640W x 370D x 540H mm	870W x 370D x 650H mm
Weight	20 Kg	30 Kg
Electrical	1250W / 220-240V AC	1550W / 220-240V AC

SEMAK | FOOD COOKERS & STEAMERS

SEMAK FOOD COOKER

A favourite of school breakfast and after school care groups, the Semak Food Cooker both cooks and heats food and is more versatile than any other appliance of its kind. The Food Cooker cooks and heats boasting freezer to serverly in under 40 minutes, reducing wash up & labour.

Ideal for vegetables, soups, curries, stews, noodles and more, the unique bain marie heating system keeps food hot for hours without drying out.

- Heavy Duty Stainless Steel Construction
- Large Stainless Steel Bowl with Hinged Lid
- Adjustable Temperature Control
- Concealed Element with Boil Dry Protection
- Australian Made
- 2 Year Commercial Warranty



FC7

SEMAK FOOD STEAMER

The Semak Food Steamer gently steams and cook's food to retain 100% of the nutritional properties and texture guaranteeing a perfect result every time. Easily cook and hold food for an extended period of time without degrading quality due to the delicate nature of steaming.

With heavy duty construction and large basket capacity, the Food Steamer is well suited to Milkbars, School Canteens, Function Centres, Buffets, Fish & Chip Shops and Fast Food Outlets.

- Heavy Duty Stainless Steel Construction
- Large Stainless Steel Mesh Basket
- Adjustable Temperature Control
- Concealed Element with Boil Dry Protection
- Australian Made
- 2 Year Commercial Warranty



STC

Model	FC7	STC
Capacity	7L	265W x 265D x 90H mm
Dimensions	240W x 240D x 340H mm	290W x 290D x 300H mm
Weight	3 Kg	3 Kg
Electrical	1500W / 220-240V AC	1500W / 220-240V AC

SEMAK | SOUP COOKERS & WARMERS

Designed specifically for Cafes, Bistros and Self-Serve counters, Semak Soup Cookers and Warmers are complete solutions for serving Soup. Perfectly suited to self-service applications, Semak Soup Cookers both cook and heat, keeping soup at the ideal serving temperature. The water bath feature acts as a portable Bain Marie increasing the possible applications to include a variety of food warming tasks.

Semak Soup Cookers & Warmers open up menu possibilities by accommodating stews, soups, curries or a variety of different foods, such as vegetarian options, custards, chocolate or stewed fruits.

SEMAK SINGLE SOUP COOKER

- Attractive Powder Coated Exterior
- Heavy Duty Stainless Steel Pot
- Adjustable Thermostat Control
- Ability to Cook and Keep Warm
- Hinged Stainless Steel Lid with Ladle
- Concealed Element with Boil Dry Protection
- Australian Made
- 2 Year Commercial Warranty



SW9

SEMAK DUAL SOUP COOKER

- Heavy Duty Stainless Steel Exterior
- Heavy Duty Stainless Steel Pots
- Independent Adjustable Thermostat Controls
- Ability to Cook and Keep Warm
- Hinged and Slotted Stainless Steel Lids
- Concealed Elements with Boil Dry Protection
- Australian Made
- 2 Year Commercial Warranty



SW7D

Model	SW9	SW7D
Capacity	9L	2 x 7L
Dimensions	330W x 330D x 380H mm	530W x 270D x 350H mm
Weight	6 Kg	9 Kg
Electrical	1500W / 220-240V AC	2400W / 220-240V AC

frucosol | GLASS POLISHERS

Frucosol Glass Polishers dry and polish glasses taking the time and effort out of hand polishing, providing a cleaner and more hygienic finish in seconds. The brushes are made of natural absorbent fibers, adaptable to different glasses and cups increasing the efficiency of the polishing process.

Removing water stains and marks through a combination of hot air, rotation and the drying action of the brushes, Frucosol Glass Polishers leave glassware crystal clean and spotless.

Perfectly suited to busy restaurants, buffets and catering events, the Glass Polishers have compact external dimensions and are light weight for easy portability.

- Professional polishing suitable for any type of glass with different brush sizes available
- Natural fiber brushes - flexible and absorbent
- Hot Air Drying assists brush action
- Manufactured in high grade Stainless Steel
- Easy to use with minimal maintenance
- Compact Footprint for countertop usage
- Proudly Manufactured in Spain
- 1 Year Commercial Parts & Labour Warranty



SV-1000



SV-2000

Model	Capacity	Dimensions	Weight	Electrical
SV-1000	240-360/Hour	340W x 305D x 520H mm	16 Kg	1100W / 220-240V AC
SV-2000	480-720/Hour	590W x 320D x 490H mm	26 Kg	2140W / 220-240V AC

frucosol | CUTLERY POLISHERS

Frucosol Cutlery Polishers are precision engineered to dry and polish cutlery after washing, removing water and lime scale marks ensuring sparkling cutlery every time. Suitable for high volume service environments, Frucosol Cutlery Polishers reduce staff work load during peak service hours and assist with recovery.

Through the combination of drying granules, vibration, and hot air, Frucosol Cutlery Polishers leave cutlery with a beautiful spotless finish free of bacteria and spots.

Available in Countertop or Freestanding trolley configuration, Frucosol Cutlery Polishers balance high capacity polishing with portability being easily wheeled when needed. The convenient folding tray allows for easy sorting and storage of cutlery, with the optional lower shelf ideal for additional storage of cutlery waiting to be polished.

- Automatically dries, polishes, removes stains, smudges and lime marks
- Manufactured in High Grade Stainless Steel
- Sterilizing UV Lamp to remove bacteria
- Cutlery collecting retractable output tray
- Ecologically friendly drying granules
- Optional Trolley with Lockable Castors (supplied standard with SH-7000)
- Proudly Manufactured in Spain
- 1 Year Commercial Parts & Labour Warranty



SH-3000



SH-7000

Model	Capacity	Dimensions	Weight	Electrical
SH-3000	3000/Hour	570W x 550D x 400H mm	48 Kg	750W / 220-240V AC
SH-7000	7000/Hour	620W x 650D x 870H mm	82 Kg	850W / 220-240V AC

SEMAK | ECODRY HAND DRYERS

Semak EcoDry Hand Dryers jet dry hands in as little as 10-15 seconds with advanced airflow technology, at a fraction of the running cost of conventional Dryers. The Infrared Smart Sensor detects the ambient temperature and activates the heating elements if below 25°C.

Quiet yet powerful, Semak EcoDry Hand Dryer are fast and effective, offering a cheap and hygienic alternative to paper towel. With modern high gloss white finish, EcoDry Hand Dryers are perfect for any commercial, retail or industrial washroom.

- Slimline modern design suited to any washroom
- Powerful Jet Dryer dries hands in 10-15 seconds
- Brushless DC Motor is efficient and durable
- Hot and Cold air temperature for various climates
- Automatic infrared sensor operation with auto shut-off feature after 25 seconds
- Eco-friendly with minimal carbon footprint and no paper towel waste
- More hygienic than paper towel
- Flame retardant with overheat safety protection
- Durable ABS construction for easy cleaning
- Easy to wall mount in a variety of locations
- Water resistant design
- Current, temperature, short circuit and electromotor protection features
- 1 Year Commercial Parts & Labour Warranty



HD01



HD02



HD03

Model	HD01	HD02	HD03
Air Flow	Dual Jets @ 95 m/s	Single Jet @ 105 m/s	Single Jet @ 105 m/s
Dimensions	300W x 220D x 685H mm	250W x 165D x 470H mm	250W x 165D x 235H mm
Weight	11 Kg	4.6 Kg	4 Kg
Electrical	2050W / 220-240V AC	1650W / 220-240V AC	1650W / 220-240V AC

SEMAK | COMMERCIAL HAND DRYERS

Designed for the Australian health and hospitality industries, Semak Heavy Duty Commercial Hand Dryers are exceptional performers boasting superior durability and performance. With a quiet brushless motor, Semak Hand Dryers are proven in the market for their reliability.

Semak Hand Dryers are powerful, fast and effective, offering an affordable and hygienic alternative to paper towel. With traditional design and heavy duty exterior, these solid Hand Dryers are suitable for Shopping Centres, Schools, Hospitals, Airports and a variety of intensive applications.

- Quiet 64dB operation with brushless motor
- Electronic sensor operation (MC006, MC007)
- Manual Push button control available (MC008)
- Hygienic white powder coated finish
- Strong metal vandal proof casing
- Robust replaceable heating elements
- Quick and easy to wall mount
- 1 Year Commercial Parts & Labour Warranty



MC008



MC006



MC007

Model	MC006	MC007	MC008
Air Flow	Single Jet with Blower	Single Jet	Single Jet
Dimensions	280W x 200D x 200H mm	248W x 170D x 220H mm	248W x 170D x 220H mm
Weight	7 Kg	5 Kg	5 Kg
Electrical	2400W / 220-240V AC	1800W / 220-240V AC	1800W / 220-240V AC

SEMAK | SOAP DISPENSER

A perfect accessory for Semak Hand Dryers, the Semak Soap Dispenser automatically dispenses liquid via Infrared proximity sensor, providing a hygienic and cost efficient alternative to soap or manual hand pumps.

Battery operated, the Soap Dispenser can be conveniently mounted anywhere in the washroom. Compact and efficient, the Soap Dispenser is an ideal accessory to any washroom.

FEATURES

- Automatic hands-free operation for maximum hygiene
- Easy to clean with durable white ABS construction
- Battery operated (3 x Size C 1.5V) for easy mounting
- Convenient viewing window displays soap level
- 1 Year Commercial Parts & Labour Warranty

Model	MC031
Capacity	1 Litre
Dimensions	125W x 110D x 255H mm
Weight	0.8 Kg
Power	3 x C Type Batteries



MC031



SEMAK | COMMERCIAL ASH TRAYS

Heavy Duty Stainless Steel Semak Commercial Ash Trays are available in a variety of sizes and styles to suit any décor or façade while keeping the environment clean. With durable stainless steel construction, Semak Ashtrays are virtually vandal proof and are built for tough Australian conditions.

Stylish and unobtrusive, our range of Ashtrays are suitable for outside use in commercial and industrial settings such as Airports, Restaurants, Hospitals, Resorts, Hotels, Supermarkets and Office Buildings.

Semak Ashtrays attempt to minimise contact with harmful cigarette waste by cleaning staff, providing an attractive and versatile waste management solution.

FEATURES

- Eliminates unnecessary contact between cleaning staff and harmful waste
- Durable heavy duty stainless steel design
- Easily mounted flush with wall for slimline appearance
- Easy emptying and cleaning by janitorial staff
- Keyed Alike - Additional Keys Available
- Compliant with current smoke free legislation
- 1 Year Commercial Warranty



MC019



MC017



MC010



MC018

Model	MC019	MC017	MC010	MC018
Mountable	Wall	Wall	Wall	Wall / Post
Dimensions	300Wx100Dx300Hmm	260Wx120Dx300Hmm	240Wx130Dx200Hmm	160Wx76Dx460Hmm
Weight	2.5 Kg	2 Kg	2 Kg	1.5 Kg

SEMAK AUSTRALIA

LEADERS IN FOODSERVICE EQUIPMENT FOR OVER 70 YEARS

For over 70 years Semak Australia has grown to be a leading manufacturer, distributor, importer and exporter of appliances within Australia. Semak have sales and distribution branches in all Australian states, warehousing facilities VIC and QLD and an extensive Australia-wide logistics & service network.

Semak Appliances are widely distributed throughout New Zealand, Papua New Guinea and the Pacific Islands via our export partners. Semak imports selected brands, built to our strict standards including Artemis, Sero, Irimartek, Golden Tandoors, Diamond, Frucosol, Zumex & Inoxtrend.



Our Four Core Values:

- People First and respect for customers, suppliers and their communities
- Grow Australian Manufacturing and Skills
- Develop and Foster an International Focus
- Continuous diversification, improvement and innovation.

Our Brands



DESIGN, PROJECTS & FITOUTS

COMMERCIAL KITCHEN DESIGN, EQUIPMENT AND FITOUT

Let our team of experienced commercial kitchen consultants, chefs and designers plan out the ideal kitchen space for your café, restaurant, facility or club.

Based around your requirements we can construct plans, layouts and costings for complete fitouts supplying a wide range of commercial catering equipment.

- Consult with you regarding your requirements and provide on-site inspection and site analysis
- Determine your equipment, access, electrical & power, ventilation and exhaust requirements
- Recommend and source commercial catering equipment, refrigeration, stainless steel benching, furniture and specialist items
- Plan and draw your available kitchen space to maximise efficiency and workflow
- Manage the sourcing, installation, commissioning and coordination of items and equipment
- Develop innovative solutions to meet your unique needs and requirements

STAINLESS STEEL FABRICATION & FITTING

With Stainless Steel being one of the most versatile, sanitary and durable materials available, it is an ideal solution for commercial kitchen environments. Our consultants can assist you in fabricating one of a kind stainless steel benching, splashbacks, range hoods and more to perfectly suit your commercial kitchen.

COMMERCIAL FOOD EQUIPMENT LEASING AND FINANCE

Maintaining Cash Flow is a critical issue for most businesses with new equipment being a costly investment. We understand the pressure and can help arrange flexible Leasing and Finance with the most reputable funding companies to ensure you have adequate cash flow when you need it most.

IMPORTANT INFORMATION

WARRANTY INFORMATION

All Semak Products (unless stated otherwise) are supplied with a full 1 Year Commercial Parts and Labour Warranty from the date of purchase. Detailed Warranty Information is included with the appliance and is also available at www.semak.com.au or alternatively by contacting our offices.

MAINTENANCE

Semak equipment is manufactured to withstand the toughest Australian conditions and is proven in the commercial hospitality sector. Regular performance and electrical maintenance is recommended for all Semak Equipment in conjunction with the AS/NZS 3760 standard.

SAFETY AND COMPLIANCE

Each Semak product is rigorously tested to ensure compliance with Australian Laws and Regulations. Semak Equipment is manufactured in compliance with the relevant Australian Electrical and Gas Standards. Test reports and Certificates of Compliance are available on request where applicable.

DISCLAIMER

Although every effort has been made to ensure the accuracy of the information contained within this catalogue at the time of publishing, please note that specifications, product appearance and any information is subject to change at any time without notice. Please contact our offices for up to date information and specifications or visit our website at www.semak.com.au



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