

PIZZA OVENS



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

- 16" fresh, frozen or par-baked pizza in just 3-6 minutes
- Fire brick for authentic taste
- Temperature up to 660°F
- 15 minute timer featuring continuing cooking mode
- Second thermostat regulates heat under deck to perfectly bake thin and thick crusts
- Stackable with optional kit



PZ-430D 208/240V

- Double deck unit holds (2) 16" pizzas
- Independent controls each deck
- PZ4302D holds 16" x 24" rectangular pizzas or several personal size pizzas
- Stackable with optional kit

HEATED DISPLAYS



WDL-200 120V

- Compact heated display unit with light fixture in top offers panoramic view of merchandise
- Dual service
- Equipped with water pan for humidity and crumb tray
- Temperature up to 225°F
- One or two shelf models available with or without lighted menu panel



WD780B-3 120V

- Ventilated firestone heating system: 68-194°F
- Electronic temperature control
- Humidity feature
- LED lighting
- Hinged glass doors on server side
- Fixed glass or optional self-service front available
- Stainless steel or black exterior

WAFFLE BAKERS



GES (Belgian) 120V or 208/240V

- Fine grain cast iron plates
- Heavy duty top plate assures even baking without clips, floating hinges or turning
- Wraparound removable stainless steel batter overflow tray facilitates cleaning
- Stainless steel base
- Double unit available
- Waffle patterns available: Brussels, Liege, 7" round, Cone and waffles on-a-stick (cypress + silo)

ROTISSERIES



RBE-12 (3 spits) 208/240V

- Water pan ensures smokeless operation and easy cleaning
- Attractive stainless steel finish with tinted glass doors and interior light
- Infrared quartz elements for crisp and juicy roasting
- Two and three spit models
- Warming shelf available
- Optional roasting baskets available for chops, ribs, fish and vegetables
- Carousel model available

GYROS



GR 40 E 208/240V

- Electrically powered vertical grills
- 33, 55 and 88 lbs capacities
- Stainless steel construction
- Fixed spit mechanism
- Wide variety of accessories available
- Easy to disassemble for cleaning

FINISHING OVENS



SEM-60 / 80 VHC 208/240V
SEM-60 / 80 VC
SEM-60 / 80 Q

- Finishing oven with infra-red or vitro-ceramic heating elements
- 24" and 32" models wide infinitely adjustable moveable top
- Pull-out bottom tray with wire rack
- Full or half power for ideal finishing
- VC models: instant on and power adjustment features
- VCH models: VC plus higher heat



SEF-80 Q 208/240V

- Finishing oven with infra-red heating elements
- 32" wide with fixed top and adjustable shelf
- Free-standing with open ends
- Two individually controlled heating zones

HOT DOG MACHINES



CS4E 120V

- European style hot dog machine
- Pyrex glass steamer holds up to 40 hot dogs
- Up to 4 optional toasting spikes for torpedo rolls or baguettes
- Thermostatically controlled heating element
- HD4 features four toasting spikes for torpedo rolls

GRIDDLES



PSE-400 120V or 208/240V



PCC-900 120V or 208/240V



PSSE-600 120V or 208/240V

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

FRYERS



RF5S 120V

- Fast heat rise
- Easy to disassemble for cleaning
- Night cover
- Stainless steel construction
- 10 lbs. oil capacity in 120V
- 15 lbs and 25 lbs oil capacity models available in 208/240V



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PANINI GRILLS



PANINI PREMIUM 120V or 208/240V
16"W x 19"D

- Enameled cast iron plates for easy cleaning
- Cast iron grooved top / bottom plates or grooved top / smooth bottom plates
- Top & bottom heat controlled separately
- Electronic timer
- Diablo Premium available



- Heavy duty Vitroc ceramic cooking plates with mixed and smooth surfaces
- Rapid preheat and cooking with combined radiant and contact heat
- Non-porous surface assures easy cleaning
- Electronic timer
- Single head Panini VG available



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

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



MAJESTIC 208/240V
24"W x 17"D overall

- Timer option available (all models)
- Two separately controlled grilling zones available in grooved, smooth or mixed plate surface
- Single head Panini model available in 120V or 208/240V



DIABLO 208/240V
33"W x 17"D overall

- 14" x 14" cast iron work surface with even heat distribution
- Top & bottom heat controlled separately
- Adjustable spring counter balanced top
- Powerful 3.6 KW heating elements
- Available in grooved, smooth or mixed plates



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

VITROCERAMIC

CONVECTION OVENS



SA VENT

SMALL APPLIANCE VENTLESS HOODS

- The SA VENT is a counter top ventilation system for small appliances
- Locate anywhere with access to standard 120 V power
- Remove smoke, grease-laden air and odors
- Special air capture hood designed for different appliances
- Approved to UL Safety and NSF sanitation standards
- Mistral & Pali models certified to meet EPA 202 test method in accordance with NFPA96



SAV-G-PALI 120V



MISTRAL + PZ430D 120V

CONVEYOR OVENS

- Quartz infrared heat
- Adjustable conveyor speed
- 12" wide conveyor belt
- Full or partial power
- 28" wide compact footprint
- Reversible control panel



CT-3000 208/240V



FC-280V 120V or 208/240V

- 4 shelf positions (equipped with 3 racks and 1 bake pan)
- FC-380G (shown) features infra-red broiling mode
- Double-panel glass door with handle
- Large Quarter size oven



FC-33 120V or 208/240V



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

- Holds up to 4 half size sheet pans
- 4 wire racks included
- 570°F thermostat and 120 minute timer
- Double glass removable door
- FC-60G features infra-red broiling mode
- FC-60QC features (4) cooking modes



FC-100 / FC-100G 208/240V

- 4 full size sheet pans
- Two speed motor
- Reversing turbine fan for even heat distribution
- Manual steam with push-button memory for humidity
- 570°F thermostat and 120 minute timer
- FC100G features Turboquartz infrared broiling mode



- 5 shelf positions (equipped with 2 racks and 1 bake pan)
- Rear-mounted fan and heating element assembly ensures quick and uniform baking
- Double glass door with handle
- 480°F thermostat and 120 minute timer
- Quarter size oven

CREPE MAKERS



350-E / 400-E 208/240V

- Crepe machines designed by the people who invented crepes
- Cast iron plates with protective enamel finish for easy cleaning
- Temperature control up to 570°F
- 13 3/4" or 15 3/4" model plate diameter available



400-ED 208/240V

- 15 3/4" plates (2)
- Batter spreader

- Single plate 120V space-saver model
- Temperature control up to 570°F
- Batter spreader
- Optional crepe kits available with stainless steel housing, waterpan, spatula, oil spreader - Surround style for 350-FE - Freestanding for other models



350-FE / 400-FE 120V or 208/240V



Warm-It 120V

- Toppings warmer for caramel, chocolate and other toppings
- Single or dual model
- Freestanding or drop in

SNACK TOASTERS



BAR-100 120V or 208/240V

- Features top and bottom infra-red heat
- Ideal for fast melting, warming, toasting and sushi finishing
- Stainless steel construction - compact footprint
- 15-minute timer



BAR-200 120 V or 208/240V

- Open-style models furnished with heat resistant removable rack handles
- Shelf size 13 3/4" x 9 3/4"



BAR-106 120V

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



TS 327 208/240V

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