

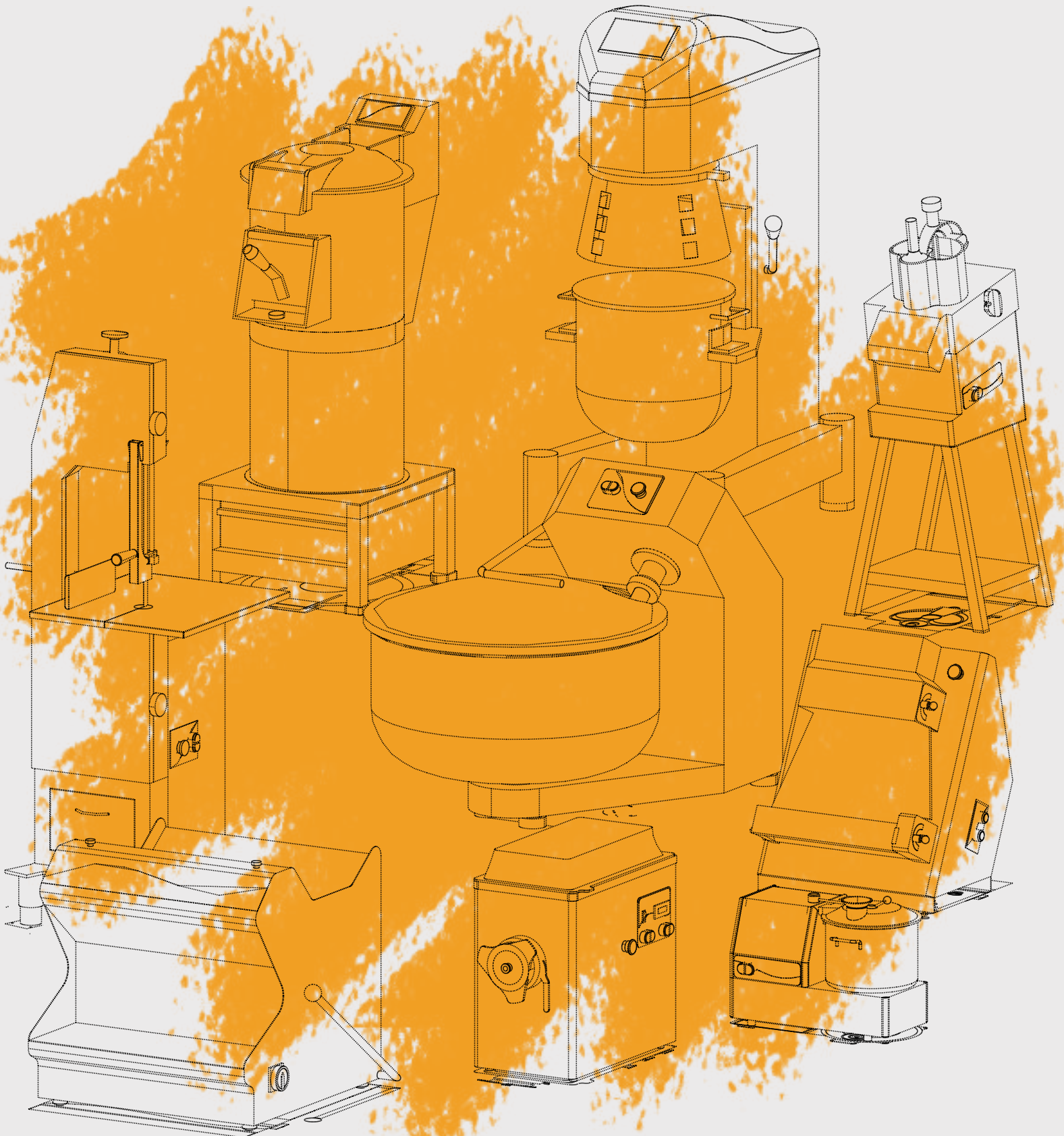
RAVOLLI

2024 - EN
Product Catalog
Price List









Vegetable Cutter 300 Kg/Hour

Technical Specifications

- Stainless steel blades.
- Blades can be easily removed for cleaning.
- Safety sensor.
- Aluminium top body
- Stainless steel body.

RVL.300
- Motor power: 0.55 kW 1400 rpm -220V



Code	Description	Dimensions a x b x c (mm)	Weight (kg)	Net (m³)	Capacity (kg/hour)	Price (€)
RVL.300	Vegetable Cutter	295x495x674	35	0.10	300	1.440
RVL.300-AS	Vegetable Cutter with Bottom Stand	420x495x1155	39	0.25	300	1.775

Vegetable Cutter 400 Kg/Hour

Technical Specifications

- Stainless steel blades.
- Blades can be easily removed for cleaning.
- Safety sensor.
- Aluminium top body
- Stainless steel body.

RVL.400
- Motor power: 0.75/80 kW 1500-3000 rpm -380V



Code	Description	Dimensions a x b x c (mm)	Weight (kg)	Net (m³)	Capacity (kg/hour)	Price (€)
RVL.400	Vegetable Cutter	295x495x723	37	0.11	400	1.800
RVL.400-AS	Vegetable Cutter with Bottom Stand	420x495x1199	41	0.26	400	2.135



2 Changeable Head Loading System

Vegetable Cutter with Silo

Technical Specifications

- Motor power: 0.75/80 kW 1500-3000 rpm - 380V
- Stainless steel blades.
- Double speed working system.
- Blades can be easily removed for cleaning.
- Safety sensor.
- Aluminium top body
- Stainless steel body.
- Full blade set.

Code	Description	Dimensions a x b x c (mm)	Weight (kg)	Net (m³)	Capacity (kg/hour)	Price (€)
RVL.800	Vegetable Cutter with Silo	370x885x1335	60	0.43	800-1000	5.020

Vegetable Cutter Blades



Code	Description	Price (€)
RVL.300 - F.01	2/8 mm Adjustable Slicing Blade	115



Code	Description	Price (€)
RVL.300 - F.03	5 mm Grater	105



Code	Description	Price (€)
RVL.300 - F.04	7 mm Grater	105



Code	Description	Price (€)
RVL.300 - F.06+F.07	French Fries Blade+Disc	150



Code	Description	Price (€)
RVL.300 - F.11+F.08	10x10 mm Cubic Disc+Blade	150



Code	Description	Price (€)
RVL.300 - F.12+F.09	20x20 mm Cubic Disc+Blade	150

Horizontal Cutter Mixer

Technical Specifications

- Motor power: 0,37 kW 1400 rpm - 220V
- Bowl dimension (diameter/depth): 240x175 mm
- Safety sensor.
- Stainless steel body and bowl.



Code	Description	Dimensions a x b x c (mm)	Weight (kg)	Net (m³)	Capacity (lt)	Price (€)
RVL.SD.01Y	Horizontal Cutter Mixer	340x500x390	18	0.06	8	760

Vertical Cutter Mixer

Technical Specifications

- Motor power: 0,37 kW 900 rpm - 220V
- Bowl dimension(diameter/depth): 240x175 mm
- Safety switch.
- Stainless steel body and bowl.



Code	Description	Dimensions a x b x c (mm)	Weight (kg)	Net (m³)	Capacity (lt)	Price (€)
RVL.350	Vertical Cutter Mixer	245x360x550	19	0.05	8	860

Vegetable Cutter Mixer

Technical Specifications

- Bowl dimension (diameter/depth): 300x220 mm
- Easy removable blade and bowl.
- Double circuit timer control panel.
- Safety sensor.
- Motor power: 0.60-0.90 kW 750/1500 rpm-380V



Code	Description	Dimensions a x b x c (mm)	Weight (kg)	Net (m³)	Capacity (lt)	Price (€)
RVL.SD.15	Vegetable Cutter Mixer	470x640x545	46	0.12	15	2.050

Vertical Vegetable Cutter Mixers

Technical Specifications

- Easy cleaning by the removable parts.
- Easy removable blade and bowl.
- Time adjustable control panel.
- Safety sensor.
- Stainless steel body and bowl.
- Possibility of grinding without removing the oil and sap without disturbing the material feature.
- Simple usage and serial work ability.
- Safety switch connected to the lid and the chamber.
- Silent and without vibration working.



- RVL.SD.07
- Motor power: 1.5/2.5 kW 750/1500 rpm - 380V
- RVL.SD.07-22
- Speed controlled operating option.
 - Motor power: 2.2 kW 1500 rpm - 220V
- RVL.SD.09
- Motor power: 3.5/5.5 kW 750/1500 D/Dk - 380V

Code	Description	Dimensions a x b x c (mm)	Weight (kg)	Net (m ³)	Bowl Size (mm)	Capacity (lt)	Price (€)
RVL.SD.07	Vertical Vegetable Cutter Mixer	610x645x1045	71	0.40	300x300	20	2.680
RVL.SD.07-22	Vertical Vegetable Cutter Mixer (Speed Control)	615x685x1050	67	0.40	300x300	20	3.255
RVL.SD.09	Vertical Vegetable Cutter Mixer	720x685x1250	112	0.60	400x400	50	3.465

Vegetable Washing and Dryer Machine

Technical Specifications

- 4/20 Kg/Hour Washing capacity.
- 4/10 Min. Washing time.
- 2/10 Kg drying capacity.
- 2/10 Min. drying time.
- 157 Liter Washing tank capacity.
- 0.37 - 0.50 kW 1000 rpm 380V
- Stainless steel body and tank.
- Adjustable water pressure.
- The dirty and waste of vegetables and fruits washed by the movement of water in the washing system tank, are collected in the sedimentation chamber, and washing is performed by discharging.
- Washing tank and the coating materials are made of stainless steel.



Code	Description	Dimensions a x b x c (mm)	Weight (kg)	Net (m ³)	Price (€)
RVL.SYK.01	Vegetable Washing and Dryer Machine	1300x660x987	137	0.85	6.015

Salad and Vegetable Dryers

Technical Specifications

- Operates in order to dry vegetables in short time.
- Control panel with timer.
- Stainless steel body.
- Dryer stops operating once the lid is open, as it has magnetic switch.

- RVL.SY.40-09 / RVL.SY.60-09
- Motor Power: 0.55-0.75 kW 1500 rpm 220V

- RVL.SY.40-10 / RVL.SY.60-10
- Motor Power: 0.55-0.75 kW 1500 rpm 380V



Code	Description	Dimensions a x b x c (mm)	Weight (kg)	Net (m ³)	Capacity (lt)	Price (€)
RVL.SY.40-09	Salad and Vegetable Dryer 220V	590x780x1065	50	0.45	40	2.530
RVL.SY.40-10	Salad and Vegetable Dryer 380V	590x780x1065	50	0.45	40	2.390
RVL.SY.60-09	Salad and Vegetable Dryer 220V	590x780x1150	53	0.49	60	3.025
RVL.SY.60-10	Salad and Vegetable Dryer 380V	590x780x1150	53	0.49	60	2.880

Potato Peeler Machines

Technical Specifications

- Equipped with timer and control panel.
- Machine stops once settled operation is completed.
- Peeling time: 1-2 minute.
- Stainless steel body.
- Long lasting abrasive surface covered with silicium carbide.
- Discharge from front door.
- Product stop operating once the cover is open, as it has magnetic switch.

- RVL.PS.05 / RVL.PS.06
- Motor Power: 0.55 kW 900 rpm - 220V / 380V
 - Stainless steel housing dimension: 400x380 mm
- RVL.PS.07 / RVL.PS.08
- Motor Power: 0.75 kW 900 rpm - 220V / 380V
 - Stainless steel housing dimension: 500x400 mm
- RVL.PS.09
- 1.5 kW 900 rpm 220V
 - Stainless steel housing dimension: 500x500 mm
- RVL.PS.10
- 1.1 kW 900 rpm 380V
 - Stainless steel housing dimension: 500x500 mm



Code	Description	Dimensions a x b x c (mm)	Weight (kg)	Net (m ³)	Capacity (kg)	Price (€)
RVL.PS.05	Potato Peeler Machine 220V	540x760x965	42	0.35	10	1.975
RVL.PS.06	Potato Peeler Machine 380V	540x760x965	42	0.35	10	1.785
RVL.PS.07	Potato Peeler Machine 220V	600x870x1065	53	0.52	20	2.425
RVL.PS.08	Potato Peeler Machine 380V	600x870x1065	53	0.52	20	2.195
RVL.PS.09	Potato Peeler Machine 220V	600x870x1160	58	0.57	30	2.595
RVL.PS.10	Potato Peeler Machine 380V	600x870x1160	58	0.57	30	2.470

Filtred Potato Peeler Machines

Technical Specifications

- Equipped with timer and control panel.
- Machine stops once settled operation is completed.
- Peeling time: 1-2 minute.
- Stainless steel body.
- Long lasting abrasive surface covered with silicium carbide.
- Discharge from front door.
- Product stop operating once the cover is open, as it has magnetic switch.

- RVL.PS.05-F / RVL.PS.06-F
- Motor Power: 0.55 kW 900 rpm - 220V / 380V
 - Stainless steel housing dimension: 400x380 mm
- RVL.PS.07-F / RVL.PS.08-F
- Motor Power: 0.75 kW 900 rpm-220V / 380V
 - Stainless steel housing dimension: 500x400 mm
- RVL.PS.09-F
- 1.5 kW 900 rpm 220V
 - Stainless steel housing dimension: 500x500 mm
- RVL.PS.10-F
- 1.1 kW 900 rpm 380V
 - Stainless steel housing dimension: 500x500 mm



Code	Description	Dimensions a x b x c (mm)	Weight (kg)	Net (m ³)	Capacity (kg)	Price (€)
RVL.PS.05-F	Filtred Potato Peeler Machine 220V	490x780x1210	55	0.43	10	2.200
RVL.PS.06-F	Filtred Potato Peeler Machine 380V	490x780x1210	55	0.43	10	1.985
RVL.PS.07-F	Filtred Potato Peeler Machine 220V	590x880x1310	75	0.64	20	2.720
RVL.PS.08-F	Filtred Potato Peeler Machine 380V	590x880x1310	75	0.64	20	2.595
RVL.PS.09-F	Filtred Potato Peeler Machine 220V	590x880x1400	80	0.69	30	3.160
RVL.PS.10-F	Filtred Potato Peeler Machine 380V	590x880x1400	80	0.69	30	2.990

Standart Stainless Steel Meat Mincers

Technical Specifications

- Stainless steel handwheel and spiral.
- Easy removable handwheel and easy cleaning.
- Hand protection provides safe operation.
- Stainless steel body.
- Mirror plate and blade as per international standards.
- RVL.12.01.P / RVL.12.02.P
- Motor Power: 0.55 kW 1400 rpm - 220V / 380V
- RVL.22.01.P / RVL.22.02.P
- Motor Power: 0.75 kW 1400 rpm - 220V / 380V



Code	Description	Dimensions a x b x c (mm)	Weight (kg)	Net (m³)	Capacity (kg/hour)	Price (€)
RVL.12.01.P	Meat Mincer No:12 220V	530x245x380	25	0.05	125	1.410
RVL.12.02.P	Meat Mincer No:12 380V	530x245x380	25	0.05	125	1.340
RVL.22.01.P	Meat Mincer No:22 220V	590x400x245	29	0.05	200	1.545
RVL.22.02.P	Meat Mincer No:22 380V	590x400x245	29	0.05	200	1.460

Stainless Steel Meat Mincers

Technical Specifications

- Stainless steel handwheel and spiral.
- Easy removable handwheel and easy cleaning.
- Hand protection provides safe operation.
- Stainless steel body.
- Mirror plate and blade as per international standards.
- RVL.MM.22.09
- 1.5 KW / 2HP - 220 V
- RVL.MM.22.10
- 1.5 KW / 2HP - 380V
- RVL.MM.32.09
- 2.2 KW / 3 HP - 220 V
- RVL.MM.32.10
- 2.2 KW / 3 HP - 380 V



Code	Description	Dimensions a x b x c (mm)	Weight (kg)	Net (m³)	Capacity (kg/hour)	Price (€)
RVL.MM.22.09	Stainless Steel Meat Mincer	835x370x500	53	0.15	250	2.050
RVL.MM.22.10	Stainless Steel Meat Mincer	835x370x500	53	0.15	250	1.955
RVL.MM.32.09	Stainless Steel Meat Mincer	835x370x500	53	0.15	500	2.390
RVL.MM.32.10	Stainless Steel Meat Mincer	835x370x500	53	0.15	500	2.205

PLUS Stainless Steel Meat Mincers

Technical Specifications

- Transparent top protection cover.
- Stainless steel handwheel and spiral.
- Hand protection provides safe operation.
- Emergency stop.
- Stainless steel body.
- Mirror plate and blade as per international standards.
- Cooling system with digital control.
- RVL.PLS.MM.22.09 RVL.PLS.MM.22.10
- 1.5 KW / 2HP 220V - 1.5 KW / 2HP 380V
- RVL.PLS.MM.32.09 RVL.PLS.MM.32.10
- 2.2 KW / 3 HP 220V - 3 KW / 4 HP 380V



Code	Description	Dimensions a x b x c (mm)	Weight (kg)	Net (m³)	Capacity (kg/hour)	Price (€)
RVL.PLS.MM.22.09	Plus Meat Mincer No:22 220V	455x420x565	42	0.10	250	2.050
RVL.PLS.MM.22.10	Plus Meat Mincer No:22 380V	455x420x565	42	0.10	300	1.955
RVL.PLS.MM.32.09	Plus Meat Mincer No:32 220V	585x420x565	48	0.14	500	2.390
RVL.PLS.MM.32.10	Plus Meat Mincer No:32 380V	585x420x565	48	0.14	600	2.205



Gear housing, spiral, nut group are stainless steel.

Stainless Steel Meat Mincers

Technical Specifications

- Stainless steel handwheel and spiral.
- Easy removable handwheel and easy cleaning.
- Hand protection provides safe operation.
- Stainless steel body.
- Mirror plate and blade as per international standards.
- RVL.MM.32
- 2.2 KW / 3 HP - 380 V
- RVL.MM.42
- 4 KW / 5,5 HP - 380 V



Code	Description	Dimensions a x b x c (mm)	Weight (kg)	Net (m³)	Capacity (kg/hour)	Price (€)
RVL.MM.32	Stainless Steel Meat Mincer	835x370x500	53	0.15	500	2.785
RVL.MM.42	Stainless Steel Meat Mincer	960x570x625	140	0.34	700	4.150

Stainless Steel Refrigerated Meat Mincers

Technical Specifications

- Stainless steel handwheel and spiral.
- Refrigerated neck.
- Cooling system with digital control.
- Hand protection provides safe operation.
- Stainless steel body.
- Easy removable handwheel and easy cleaning.
- Mirror plate and blade as per international standards.
- "CFC Free" R-290 refrigerant gas.
- RVL.MM.22.09-5 RVL.MM.22.10-5
- 1.5 KW / 220 V - 1.5 KW / 380 V
- RVL.MM.32.09-5 RVL.MM.32.10-5
- 2.2 KW / 220 V - 2.2 KW / 380 V



REFRIGERATED

Code	Description	Dimensions a x b x c (mm)	Weight (kg)	Net (m³)	Capacity (kg/hour)	Price (€)
RVL.MM.22.09-5	Refrigerated Meat Mincer	830x375x640	70	0.19	250	2.575
RVL.MM.22.10-5	Refrigerated Meat Mincer	830x375x640	70	0.19	250	2.485
RVL.MM.32.09-5	Refrigerated Meat Mincer	830x375x640	70	0.19	500	2.860
RVL.MM.32.10-5	Refrigerated Meat Mincer	830x375x640	70	0.19	500	2.710

PLUS Stainless Steel Refrigerated Meat Mincers

Technical Specifications

- Transparent top protection cover.
- Stainless steel handwheel and spiral.
- Hand protection provides safe operation.
- Emergency stop.
- Stainless steel body.
- Mirror plate and blade as per international standards.
- Cooling system with digital control.
- "CFC Free" R-290 refrigerant gas.
- RVL.PLS.MM.22.09-5 RVL.PLS.MM.22.10-5
- 1.5 KW / 2HP 220V - 1.5 KW / 2HP 380V
- RVL.PLS.MM.32.09-5 RVL.PLS.MM.32.10-5
- 2.2 KW / 3 HP 220V - 3 KW / 4 HP 380V



REFRIGERATED

Code	Description	Dimensions a x b x c (mm)	Weight (kg)	Net (m³)	Capacity (kg/hour)	Price (€)
RVL.PLS.MM.22.09-5	Plus Stainless Steel Refrigerated Meat Mincer No:22 220V	455x420x565	42	0.10	250	2.575
RVL.PLS.MM.22.10-5	Plus Stainless Steel Refrigerated Meat Mincer No:22 380V	455x420x565	42	0.10	300	2.485
RVL.PLS.MM.32.09-5	Plus Stainless Steel Refrigerated Meat Mincer No:32 220V	585x420x565	48	0.14	500	2.860
RVL.PLS.MM.32.10-5	Plus Stainless Steel Refrigerated Meat Mincer No:32 380V	585x420x565	48	0.14	600	2.710

PLUS Stainless Steel Meat Mincers

Technical Specifications

- Transparent top protection cover.
 - Stainless steel handwheel and spiral.
 - Cooling system with digital control.
 - Hand protection provides safe operation.
 - Emergency stop.
 - Stainless steel body.
 - Mirror plate and blade as per international standards.
- RVL.22.09 / RVL.22.10
 - Motor Power: 1.5 kw 1400 rpm 220V / 380V
 RVL.32.09 / RVL.32.10
 - Motor Power: 2.2 kw 1400 rpm 220V / 380V



PLUS Stainless Steel Refrigerated Meat Mincers

Technical Specifications

- Transparent top protection cover.
- Stainless steel handwheel and spiral.
- Cooling system with digital control.
- Hand protection provides safe operation.
- Emergency stop.
- Stainless steel body.
- Mirror plate and blade as per international standards.

RVL.22.09-S / RVL.22.10-S
 - Motor Power: 1.5 kW 1400 rpm-220V / 380V
 RVL.32.09-S / RVL.32.10-S
 - Motor Power: 2.2 kW 1400 rpm-220V / 380V



REFRIGERATED

Code	Description	Dimensions a x b x c (mm)	Weight (kg)	Net (m ³)	Capacity (kg/hour)	Price (€)
RVL.22.09	Plus Meat Mincer No:22 220V	510x340x565	42	0.9	400	2.050
RVL.22.10	Plus Meat Mincer No:22 380V	510x340x565	42	0.9	400	1.955
RVL.32.09	Plus Meat Mincer No:32 220V	650x350x580	48	0.13	600	2.390
RVL.32.10	Plus Meat Mincer No:32 380V	650x350x580	48	0.13	600	2.205

Code	Description	Dimensions a x b x c (mm)	Weight (kg)	Net (m ³)	Capacity (kg/hour)	Price (€)
RVL.22.09-S	Plus Stainless Steel Refrigerated Meat Mincer No:22 220V	560x350x630	55	0.12	400	2.575
RVL.22.10-S	Plus Stainless Steel Refrigerated Meat Mincer No:22 380V	560x350x630	55	0.12	400	2.485
RVL.32.09-S	Plus Stainless Steel Refrigerated Meat Mincer No:32 220V	630x360x565	56	0.13	600	2.860
RVL.32.10-S	Plus Stainless Steel Refrigerated Meat Mincer No:32 380V	630x360x565	56	0.13	600	2.710

Anodized Bone Saws

Technical Specifications

- Stainless steel working surface and blade.
- Easy adjustable meat holding arm.
- Frozen and fresh boned, boneless and cutting saw.
- Emergency stop.

RVL.ETK.01
 - Motor power: 0.75 kW 900 rpm 220V
 - Band length: 1815 mm
 - Usable cut height: 290 mm
 - Usable cut depth: 195 mm
 - Working table: 380x545 mm
 RVL.ETK.02
 - Motor power: 1.5 kW 1400 rpm 220V
 - Band length: 2145 mm
 - Usable cut height: 350 mm
 - Usable cut depth: 230 mm
 - Working table: 465x545 mm



Code	Description	Dimensions a x b x c (mm)	Weight (kg)	Net (m ³)	Price (€)
RVL.ETK.01	Anodized Bone Saw	545x590x900	45	0.30	2.030
RVL.ETK.02	Anodized Bone Saw With Stand	550x670x1540	75	0.56	2.595

Double Speed Spiral Dough Mixers (with Wheels)

Technical Specifications

- Two speed dough mixer arm.
- Control panel with adjustable timer .
- Emergency stop.
- Stainless steel bowl and dough mixer arm.
- Automatic stopper switch feature when the cover is isopened.
- Ideal machine for kneading all kinds of dough.

- RVL.SH.01
- Motor power: 1.0 - 1.7 kW - 750/1500 rpm 380V
- Bowl size: 400x260 mm
- RVL.SH.02
- Motor power: 1.5 - 2.5 kW - 750/1500 rpm 380V
- Bowl size: 500x300 mm
- RVL.SH.03
- Motor power: 1.5 - 2.5 kW - 750/1500 rpm 380V
- Bowl size: 600x315 mm



With Lid

Code	Description	Dimensions a x b x c (mm)	Weight (kg)	Net (m ³)	Flour Cap. (kg)	Capacity (lt)	Price (€)
RVL.SH.01	30 kg 380 V	432x792x987	174	0.34	12	30	3.940
RVL.SH.02	50 kg 380 V	544x912x1065	208	0.53	20	50	4.570
RVL.SH.03	60 kg 380 V	637x1040x1105	240	0.73	35	60	4.990

Mono Speed Spiral Dough Mixer (with Wheels)

Technical Specifications

- Control Panel with adjustable timer.
- Emergency stop.
- Stainless steel bowl and dough mixer arm.
- Automatic stopper switch feature when the cover is opened.

- RVL.SH.04
- Motor power: 1.1 kW 900 rpm 380V
- Bowl size: 360x210 mm
- RVL.SH.05
- Motor power: 1.5 kW 900 rpm 380V
- Bowl size: 400x260 mm
- RVL.SH.06
- Motor power: 1.5 kW 900 rpm 380V
- Bowl size: 500x300 mm



With Lid

Code	Description	Dimensions a x b x c (mm)	Weight (kg)	Net (m ³)	Flour Cap. (kg)	Capacity (lt)	Price (€)
RVL.SH.04	15 kg 380 V	433x756x933	160	0.31	7	15	3.520
RVL.SH.05	30 kg 380 V	433x790x990	174	0.34	12	30	3.780
RVL.SH.06	50 kg 380 V	544x911x1065	202	0.53	20	50	4.200

Double Speed Spiral Dough Mixers (with Wheels)

Technical Specifications

- Double motorised mixer with fixed bowl.
- Two speed dough mixing arms.
- Timed control panel.
- Emergency stop.
- Stainless steel bowl spiral and knife set
- Switch feature that stops automatically when the lid is opened.
- Ability to knead any kind of dough.
- The boiler can be rotated in two directions.
- Direct water connection system is available.
- The machine can operate manually and automatically and has two time settings.
- Fast and slow operation feature is available.

- RVL.SH.07
- Upper Motor:3,5-6 kW 750/1500 D/Dk 380V
- Lower Motor:0,75 kW 750 D/Dk 380V
- Boiler Dimension : 700x410 mm
- Boiler Volume : 157 lt
- RVL.SH.08
- Upper Motor: 5,5-7 kW 750/1500 D/Dk 380V
- Lower Motor: 0,75 kW 750 D/Dk 380V
- Boiler Dimension: 800x415 mm
- Boiler Volume: 208 lt



With Lid

Code	Description	Dimensions a x b x c (mm)	Weight (kg)	Net (m ³)	Flour Cap. (kg)	Capacity (lt)	Price (€)
RVL.SH.07	Spiral Dough Mixer 380 V	725x1225x1320	550	1.17	62.5	100	10.625
RVL.SH.08	Spiral Dough Mixer 380 V	825x1350x1320	800	1.48	80	130	13.750

Dough Kneading Machines (with Wheels)

Technical Specifications

- Emergency stop.
- Stainless steel bowl and dough mixer arm.
- Automatic stopper switch feature when the cover is opened.
- Silent and without vibration working.

- RVL.HY.11.K / RVL.HY.12.K
- Motor Power: 0.37 kW 1400 rpm / 220V - 380V
- RVL.HY.01.K / RVL.HY.02.K
- Motor Power: 0.55 kW 1400 rpm / 220V - 380V
- RVL.HY.03.K / RVL.HY.04.K
- Motor Power: 0.55 kW 1400 rpm / 220V - 380V
- RVL.HY.05.K / RVL.HY.06.K
- Motor Power: 0.75 kW 1400 rpm / 220V - 380V
- RVL.HY.07.K / RVL.HY.08.K
- Motor Power: 1.10 kW 1400 rpm / 220V - 380V



With Lid

Code	Description	Dimensions a x b x c (mm)	Weight (kg)	Net (m ³)	Bowl Size (mm)	Flour Cap. (kg)	Capacity (lt)	Price (€)
RVL.HY.11.K	15 kg 220V	424x700x647	58	0.19	360x190	7	15	1.440
RVL.HY.12.K	15 kg 380V	424x700x647	58	0.19	360x190	7	15	1.345
RVL.HY.01.K	30 kg 220V	550x860x780	78	0.25	430x225	12	30	1.840
RVL.HY.02.K	30 kg 380V	550x860x780	78	0.25	430x225	12	30	1.735
RVL.HY.03.K	40 kg 220V	610x910x780	92	0.40	500x270	20	40	1.950
RVL.HY.04.K	40 kg 380V	610x910x780	92	0.40	500x270	20	40	1.840
RVL.HY.05.K	50 kg 220V	646x955x794	106	0.49	600x290	30	50	2.195
RVL.HY.06.K	50 kg 380V	646x955x794	106	0.49	600x290	30	50	2.130
RVL.HY.07.K	75 kg 220V	815x1130x882	140	0.78	750x350	50	75	2.890
RVL.HY.08.K	75 kg 380V	815x1130x882	140	0.78	750x350	50	75	2.835

Grinder

Technical Specifications

- Bowl dimension (diameter/depth): 240x90 mm
- Safety switch.
- Possibility of grinding without removing the oil and juice without disturbing the material feature.
- Simple usage and serial work ability.
- Possibility of tipping in both directions.
- Motor power: 220-240V 50-60 Hz-6400/15000 Rpm



Code	Description	Dimensions a x b x c (mm)	Weight (kg)	Net (m ³)	Capacity (gr/run)	Price (€)
RVL.SD.06	Grinder	395x300x420	17	0.05	800	550

3 Speed Mixers

Technical Specifications

- Motor power: 1.1/1.5/1.85 kW 950/1450/2850 rpm 380V
- Three speed operating feature.
- 2 pieces whisks.
- 1 piece dough hook.
- 1 piece mixing paddle
- Control Panel with adjustable timer.
- Stainless steel bowl.
- Stainless steel bowl and mixing apparatuses.
- Silent and without vibration working feature.
- Switch controlled protection cage.
- **Mixers are not Suitable for Dough Kneading.**



Code	Description	Dimensions a x b x c (mm)	Weight (kg)	Net (m ³)	Bowl Size (mm)	Capacity (lt)	Price (€)
RVL.MK.08	3 Speed Mixer	680x860x1380	183	0.86	360x360	30	4.360
RVL.MK.04	3 Speed Mixer	680x880x1400	194	0.85	400x400	40	4.410
RVL.MK.06	3 Speed Mixer	680x905x1425	198	0.89	430x460	60	4.550

Speed Controlled Mixers

Technical Specifications

- Speed controlled operating option.
- 2 pieces whisks.
- 1 piece dough hook.
- 1 piece mixing paddle
- Speed controlled timer control panel.
- Stainless steel bowl.
- Stainless steel bowl and mixing apparatuses.
- Silent and without vibration working feature.
- Switch controlled protection cage.
- **Mixers are not Suitable for Dough Kneading.**
- RVL.MK.03 / RVL.MK.05
- Motor power: 2.2 kW 1400 rpm 220V
- RVL.MK.07
- Motor power: 1.5 kW 1400 rpm 220V
- RVL.RVL.10
- Motor Power: 0.55 kW 1400 rpm 220V



Code	Description	Dimensions a x b x c (mm)	Weight (kg)	Net (m ³)	Bowl Size (mm)	Capacity (lt)	Price (€)
RVL.MK.07	Speed Controlled Mixer	680x860x1380	183	0.86	360x360	30	4.800
RVL.MK.03	Speed Controlled Mixer	680x880x1400	194	0.85	400x400	40	5.220
RVL.MK.05	Speed Controlled Mixer	680x905x1425	198	0.89	430x460	60	5.355
RVL.MK.10	Speed Controlled Mixer	410x535x720	52	0.19	260x200	10	2.265

Speed Controlled Mixer Parts



RVL.MK.60-SD



RVL.MK.60-EM



RVL.MK.60-MB

Code	Description	Price (€)
RVL.MK.30-MB	Bowl Carrying Trolley	385
RVL.MK.40-MB	Bowl Carrying Trolley	385
RVL.MK.60-MB	Bowl Carrying Trolley	385
RVL.MK.80-MB	Bowl Carrying Trolley	385
RVL.MK.60-EM	Meat Mincer Part	1.050
RVL.MK.60-SD	Vegetable Cutter Part	1000

Speed Controlled Mixers

Technical Specifications

- Speed controlled operation feature.
- Electric Bowl Lift
- Speed controlled timed control panel.
- Stainless steel bowl and mixing apparatus.
- Smooth and noiseless operation.
- Switch controlled protection cage.
- The mixing tips can be easily removed and installed.
- You can easily change the mixing speed even while running.
- 2 pieces whisks.
- 1 piece dough hook.
- 1 piece mixing paddle
- MK.60
- 2.2 kW 1500 D/Dk 380V
- MK.80
- 3 kW 1500 D/Dk 380V



Code	Description	Dimensions a x b x c (mm)	Weight (kg)	Net (m ³)	Bowl Size (mm)	Capacity (lt)	Price (€)
RVL.MK.60	Speed Controlled Mixer	790x1045x1625	350	1.34	430x460	60	12.075
RVL.MK.80	Speed Controlled Mixer	790x1075x1625	400	1.38	500x500	80	13.650



RVL.300-F.01
1.8-8 mm adjustable slicing blade.
115 €



RVL.300-F.03
5 mm Grater
105 €



RVL.300-F.04
7 mm Grater
105 €



RVL.300-F.06+F.07
French Fries Blade+Disc
150 €



RVL.300-F.11+F.08
10x10 mm Cubic Disc+Blade
150 €



RVL.300-F.12+F.09
20x20 mm Cubic Disc+Blade
150 €

Flat Dough Roller Machines

Technical Specifications

- Motor power:0.25 kW - 1500 rpm-220V
- Adjustable dough diameter and thickness.
- Plexiglass protection cover.
- Derlin Roller.
- Emergency stop.
- Stainless steel body.



Code	Description	Dimensions a x b x c (mm)	Weight (kg)	Net (m³)	Roller Dimensions (mm)	Price (€)
RVL.HA.01	Flat Dough Roller Machine 40 cm	530x493x683	41	0.18	400	1.210
RVL.HA.02	Flag Dough Roller Machine 30 cm	430x493x679	37	0.14	300	1.100

Side Dough Roller Machines

Technical Specifications

- Motor power:0.25 kW - 1500 rpm-220V
- Adjustable dough diameter and thickness.
- Plexiglass protection cover.
- Derlin Roller.
- Emergency stop.
- Stainless steel body.



Code	Description	Dimensions a x b x c (mm)	Weight (kg)	Net (m³)	Roller Dimensions (mm)	Price (€)
RVL.HA.01.Y	Side Dough Roller Machine 40 cm	530x493x754	41	0.19	400	1.210
RVL.HA.02.Y	Side Dough Roller Machine 30 cm	430x493x710	37	0.15	300	1.100

Flat Dough Roller Machines

Technical Specifications

- Motor power:0.25 kW - 1500 rpm-220V
- Adjustable dough diameter and thickness.
- Plexiglass protection cover.
- Derlin Roller.
- Emergency stop.
- Stainless steel body.



Code	Description	Dimensions a x b x c (mm)	Weight (kg)	Net (m³)	Roller Dimensions (mm)	Price (€)
RVL.HA.06	Flat Dough Roller Machine 46 cm	530x493x683	46	0.19	460	1.315

Side Dough Roller Machines

Technical Specifications

- Motor power:0.25 kW - 1500 rpm-220V
- Adjustable dough diameter and thickness.
- Plexiglass protection cover.
- Derlin Roller.
- Emergency stop.
- Stainless steel body.



Code	Description	Dimensions a x b x c (mm)	Weight (kg)	Net (m³)	Roller Dimensions (mm)	Price (€)
RVL.HA.06.Y	Side Dough Roller Machine 46 cm	590x485x787	46	0.22	450	1.315

Single Roller Dough Machines

Technical Specifications

- Adjustable dough diameter and thickness.
- Derlin Roller.
- Emergency stop.
- Stainless steel body.
- Counter top usage.
- RVL.HA.04 / RVL.HA.05
- Motor power: 0.18 kW - 1500RPM-220V



Code	Description	Dimensions a x b x c (mm)	Weight (kg)	Net (m³)	Roller Dimensions (mm)	Price (€)
RVL.HA.04	Single Roller Dough Machine 40 cm	542x396x366	24	0.07	400	835
RVL.HA.05	Single Roller Dough Machine 30 cm	442x396x366	21	0.07	300	790

Horizontal Dough Roller Machine

Technical Specifications

- Adjustable dough diameter and thickness.
- Derlin Roller.
- Emergency stop.
- Stainless steel body.
- Counter top usage.
- RVL.HA.03
- Motor power: 0.75 kW - 1400rpm-220V



Code	Description	Dimensions a x b x c (mm)	Weight (kg)	Net (m³)	Roller Dimensions (mm)	Price (€)
RVL.HA.03	Horizontal Dough Roller Machine 55 cm	940x600x540	58	0.29	550	1.945

Dough Weighing Machine

Technical Specifications

- Pizza and roll dough cutting and rolling feature.
- Stainless steel body.
- Bunker capacity: 44 Lt.
- Working range: 50/300 gr.
- Capacity: 400 kg/hour.
- New generation partition system.
- Round, Smooth, Compact dough balls.
- High sealing accuracy tolerance +/- % 5
- Capacity 800-1200 dough balls / per hour.



RVL.HKT.01

RVL.HKT.02

RVL.HKT.03

Code	Description	Dimensions a x b x c (mm)	Weight (kg)	Net (m ³)	Power (kw)	Price (€)
RVL.HKT.01	Dough Weighing Machine	475x820x790	90	0.31	0.46	4.630
RVL.HKT.02	Dough Weighing Machine Bottom Stand	695x860x1000	55	0.60		740
RVL.HKT.03	Dough Meringue Machine	430x655x805	55	0.23	0.37	2.050

Baguette Bread Slicer Machine

Technical Specifications

- Motor power: 0.25 kW 1500 rpm 220V
- 10-80 mm slice thickness.
- 8000 slice /hour capacity.
- Stainless steel body.



Code	Description	Dimensions a x b x c (mm)	Weight (kg)	Net (m ³)	Capacity (slice/hour)	Price (€)
RVL.3003	Baguette Bread Slicer Machine	390x541x1003	30	0.22	8000	1.585

Pretzel and Sandwich Slicer Machine

Technical Specifications

- Motor power: 0.12 kW 220V
- 210 mm slicing length.
- 140 mm slicing width.
- 20-55 mm slicing height.
- Stainless steel body.



Code	Description	Dimensions a x b x c (mm)	Weight (kg)	Net (m ³)	Price (€)
RVL.3005	Pretzel and Sandwich Slicer Machines	490x300x245	20	0.04	1.710

Bread Slicer Machines

Technical Specifications

- Motor Power: 0,37 kW 1400 rpm 220V
- Adjustable press system to height of bread.
- Adjustment arm provide to cut bread without breaking in to piece.
- Automatic turning off after slicing.



- RVL.3001-10
- 10 mm bread thickness.
- Quantity of stainless steel blades: 46
- RVL.3001-13
- 13 mm bread thickness.
- Quantity of stainless steel blades: 36
- RVL.3001-16
- 16 mm bread thickness.
- Quantity of stainless steel blades: 30
- RVL.3002
- 20 mm bread thickness.
- Quantity of stainless steel blades: 24

Code	Description	Dimensions a x b x c (mm)	Weight (kg)	Net (m ³)	Slice Thickness (mm)	Price (€)
RVL.3001-10	Bread Slicer Machine	717x686x1140	125	0.56	10	2.205
RVL.3001-13	Bread Slicer Machine	717x686x1140	125	0.56	13	2.205
RVL.3001-16	Bread Slicer Machine	717x686x1140	125	0.56	16	2.205
RVL.3002	Rye Bread Slicer Machine	717x686x1140	125	0.56	20	1.990

Bench Top Bread Slicer Machine

Technical Specifications

- Motor Power: 0,37 kW 1400 rpm 220V
- Adjustable press system to height of bread.
- Adjustment arm provide to cut bread without breaking in to piece.
- Automatic turning off after slicing.



- RVL.3004-10
- 10 mm bread thickness.
- Quantity of stainless steel blades: 42
- RVL.3004-13
- 13 mm bread thickness.
- Quantity of stainless steel blades: 30
- RVL.3004-16
- 16 mm bread thickness.
- Quantity of stainless steel blades: 26

Code	Description	Dimensions a x b x c (mm)	Weight (kg)	Net (m ³)	Slice Thickness (mm)	Price (€)
RVL.3004-10	Bench Top Bread Slicer Machine	733x643x682	86	0.32	10	1.905
RVL.3004-13	Bench Top Bread Slicer Machine	733x643x682	86	0.32	13	1.905
RVL.3004-16	Bench Top Bread Slicer Machine	733x643x682	86	0.32	16	1.905

Knife Sterilizer

Technical Specifications

- 0-120 minutes time setting.
- Colored plexiglass doors.
- Stainless steel body.
- Ultraviolet ray filter system.



RVL.BST.001

RVL.BST.002

Code	Description	Dimensions a x b x c (mm)	Weight (kg)	Net (m ³)	Power (w)	Capacity (pcs)	Price (€)
RVL.BST.001	Knife Sterilizer	554x160x621	8	0.06	0.1	10	245
RVL.BST.002	Knife Sterilizer	1024x160x621	15	0.10	0.2	20	345

Cling Film Machine

Technical Specifications

- 220V 50-60 Hz electric connection.
- Hygienic stretch film container.
- 400 mm film length.
- Maximum 90 oC heating plate temperature.
- Maximum 150 oC cutter temperature.
- Stainless steel body.



Code	Description	Dimensions a x b x c (mm)	Weight (kg)	Net (m ³)	Power (kw)	Price (€)
RVL.SCM.01	Cling Film Machine	580x435x235	8	0.06	0.17	255

Meal Seal Machines

Technical Specifications

- 1 kW 220 V electric connection.
- Seal surface: 270x250 mm
- Roll thickness of the film: 200 mm
- Film width: 245 mm max.
- Stainless steel body.



RVL.TKM.01

RVL.TKM.02

Code	Description	Dimensions a x b x c (mm)	Weight (kg)	Net (m ³)	Power (kw)	Price (€)
RVL.TKM.01	Meal Seal Machine	330x655x310	18	0.07	1	1.420
RVL.TKM.02	Meal Seal Machine Turkish Mold	330x655x310	18	0.07	1	1.420

Glass Dryer Machines

Technical Specifications

- Hot air drying.
- Stainless steel body.

- RVL.BPR.001
- Motor power: 0,37 kW 2800 rpm 220V
 - 2,62 kW total power.
 - 600-720 glass/hour capacity.
 - 8 pieces glass polisher tassels.
- RVL.BPR.002
- Motor power: 0,37 kW 2800 rpm 220V
 - 1,49 kW total power.
 - 300-360 glass/hour capacity.
 - 5 pieces glass polisher tassels.



RVL.BPR.002

RVL.BPR.001

Code	Description	Dimensions a x b x c (mm)	Weight (kg)	Net (m ³)	Capacity (glass/hour)	Price (€)
RVL.BPR.001	Glass Dryer Machine	355x595x505	27	0.1	600-720	1.730
RVL.BPR.002	Glass Dryer Machine	325x370x505	20	0.06	300-360	1.370

Cutlery Polisher Machines

Technical Specifications

- Ultraviolet lamp power: 8 W
- Stainless steel body.

- RVL.CKP.01
- 0.18 kW 1500 rpm 220V
 - 3 Kg tank capacity for polisher material.
 - 3000 Piece/Hour polishing capacity.
- RVL.CKP.02
- 0.18 kW 1500 rpm 220V
 - 5 Kg tank capacity for polisher material.
 - 7000 Piece/Hour polishing capacity.



RVL.CKP.02



RVL.CKP.01

Code	Description	Dimensions a x b x c (mm)	Weight (kg)	Net (m ³)	Capacity (pcs/hour)	Price (€)
RVL.CKP.01	Cutlery Polisher Machines	560x590x431	42	0.14	3000	2.170
RVL.CKP.02	Cutlery Polisher Machines	660x650x710	70	0.30	7000	2.815

Vacuum Container Vacuuming Kit

Technical Specifications

- 220V. 50 Hz electric connection.
- Pump capacity: 10m³/h
- Automatic control.
- Stainless steel body.
- Suitable for the purpose of vacuuming liquid foods.



Code	Description	Dimensions a x b x c (mm)	Weight (kg)	Net (m ³)	Power (kw)	Capacity (lt)	Price (€)
RVL.VCM.01 -GN	Vacuum Machine	435x355x540	36	0.07	0.4		1580
RVL.GN.100	Vac-Norm Gn Container 1/1-100 Gn	530x325x100	2.2	0.017		15	70
RVL.GN.150	Vac-Norm Gn Container 1/1-150 Gn	530x325x150	2.7	0.026		20.5	85
RVL.GN.200	Vac-Norm Gn Container 1/1-200 Gn	530x325x200	3.2	0.035		27	105
RVL.GN.K	Vac-Norm Lid 1/1 Gn	530x325	1.8	0.02			120
RVL.G.11	Vac-Norm Gn Lid Gasket - External Gasket						32
RVL.V.11	Vac-Norm Valve						11



RVL.GN.CONTAINER



RVL.GN.K



RVL.GN.11



RVL.V.11

Vacuum Machines

Technical Specifications

- 220V 50 Hz electric connection.
- Translucent top cover.
- Automatic control.
- Stainless steel body.
- Suitable for the purpose of vacuuming liquids

RVL.VCM.01

- Interior tank: 270x350x70 mm

- Vacuuming Area: 250 mm

- Seal surface: 260x8 mm

- Pump capacity: 10m³/h

RVL.VCM.02

- Interior tank: 460x360x120 mm

- Vacuuming Area: 430 mm

- Seal surface: 430x8 mm.

- Pump capacity: 20 m³/h.



RVL.VCM.02



RVL.VCM.01

Code	Description	Dimensions a x b x c (mm)	Weight (kg)	Net (m ³)	Power (kw)	Price (€)
RVL.VCM.01	Vacuum Machine	360x586x433	38	0.09	0.4	2.495
RVL.VCM.02	Vacuum Machine	550x596x549	62	0.18	0.9	4.110

Handwash Sinks

Technical Specifications

- 15 seconds water flow is available in every operation.
- Wall-mounted option.
- Stainless steel body.



Code	Description	Dimensions a x b x c (mm)	Weight (kg)	Net (m ³)	Price (€)
RVL.DKE.001	Knee Operating Handwash Basin	505x450x220	7	0.05	265
RVL.DKE.002	Knee Operating Handwash Basin	400x400x220	6	0.04	245



Janitorial Sink Unit

Code	Description	Dimensions a x b x c (mm)	Weight (kg)	Net (m ³)	Sink (mm)	Price (€)
RVL.PE.5060	Janitorial Sink Unit	500x600x900	16	0.27	400x400x250	765
RVL.PE.5070	Janitorial Sink Unit	500x700x900	18	0.32	400x400x250	915



Professional Wall Type Grill Electrostatic Dyed

Technical Specifications

- 400x500 mm charcoal burning reservoir.
- Height adjustable charcoal reservoir 2 pieces 510x530 mm
- 20 cm stainless steel front worktop.
- Monoblock hood.
- Tilting drawer for charcoal storage.
- Ash drawer.
- Adjustable air passage provides quick burning.
- Adjustable air circulating flaps.
- Decorative electrostatics dyed body.

Code	Description	Dimensions a x b x c (mm)	Weight (kg)	Net (m ³)	Price (€)
RVL.PRG.01	Professional Wall Type Grill Electrostatic Dyed	1600x750x2150	382	2.58	4.820
RVL.PRG.02	Professional Wall Type Grill Electrostatic Dyed	2150x750x2150	495	3.47	6.165



Stainless Steel Wall Type Charcoal Grill

Technical Specifications

- Monoblock hood.
- Stainless steel body.
- Compatible with gas vapor or charcoal grill use.
- Coal grill firebrick.
- Ash Drawer.
- Stainless steel body.

Code	Description	Dimensions a x b x c (mm)	Weight (kg)	Net (m ³)	Capacity (grill)	Price (€)
RVL.OCK.010-W	Stainless Steel Wall Type Charcoal Grill	965x850x2150	225	1.83	80	4.305
RVL.OCK.020-W	Stainless Steel Wall Type Charcoal Grill	1365x850x2150	290	2.5	120	4.725
RVL.OCK.030-W	Stainless Steel Wall Type Charcoal Grill	1765x850x2150	355	3.2	160	5.660



Stainless Steel Wall Type Gas Vapor Grill

Technical Specifications

- Monoblock hood.
- Stainless steel body.
- Compatible with gas vapor or charcoal grill use.
- Coal grill firebrick.
- Ash Drawer.
- Stainless steel body.

RVL.OCG.010-W

- Gas Consumption (ng): 1,10 m³/h

- Gas Consumption (lpg): 1,20 kg/h

RVL.OCG.020-W

- Gas Consumption (ng): 1,65 m³/h

- Gas Consumption (lpg): 1,80 kg/h

Code	Description	Dimensions a x b x c (mm)	Weight (kg)	Net (m ³)	Capacity (grill)	Price (€)
RVL.OCG.010-W	Stainless Steel Wall Type Gas Vapor Grill	965x850x2150	234	1.83	80	5.050
RVL.OCG.020-W	Stainless Steel Wall Type Gas Vapor Grill	1365x850x2150	337	2.5	120	6.540

Electrical Potato Baking Ovens

Technical Specifications

- Separated resistance in each drawer
- Double insulated body.
- Digital Thermostat.

RVL.KFE.020

- Power: 3 kW 380V - 50 Hz

RVL.KFE.030

- Power: 4.5 kW 380V - 50 Hz



Code	Description	Dimensions a x b x c (mm)	Weight (kg)	Net (m ³)	Power (w)	Capacity (pcs/hour)	Price (€)
RVL.KFE.020	Electrical Potato Baking Oven 2 Drawers	500x700x750	45	0.26	3	24-30	1.630
RVL.KFE.030	Electrical Potato Baking Oven 3 Drawers	500x700x980	60	0.34	4.5	36-45	1.785

Gas Potato Baking Ovens

Technical Specifications

- Separated burner in each drawer.
- Double insulated body.
- Piezo electric ignition system and safety valve.

RVL.KFG.020 - RVL.KFG.030

- Gas Consumption (ng): 0,51 m³/h

- Gas Consumption (lpg): 0,38 kg/h



Code	Description	Dimensions a x b x c (mm)	Weight (kg)	Net (m ³)	Power (w)	Capacity (pcs/hour)	Price (€)
RVL.KFG.020	Gas Potato Baking Oven 2 Drawers	500x700x950	55	0.33	4.9	24-30	1.480
RVL.KFG.030	Gas Potato Baking Oven 3 Drawers	500x700x1200	73	0.42	4.9	36-45	1.655

Food Warmer Display

Technical Specifications

- Thermostatic control.
- Automatic water filling and drain system.
- Inside lighting.
- Ergonomic design.
- Working temperature: 30 °C / 90 °C
- Pressed stainless steel inner pool system.
- Stainless steel body.



RVL.PLC-D-GN31



RVL.PLC-D-GN21



Code	Description	Dimensions a x b x c (mm)	Weight (kg)	Net (m ³)	Power (kw)	Capacity (pcs)	Price (€)
RVL.PLC-D-GN21	Food Warmer Display	800x691x932	72	0.51	2	2x1/1 Gn Bottom 2x2/3 Gn Top	3.650
RVL.PLC-D-GN31	Food Warmer Display	1150x691x932	93	0.74	2.7	3x1/1 Gn Bottom 3x2/3 Gn Top	4.275
RVL.PLC-D-GN41	Food Warmer Display	1500x691x932	112	0.97	4	4x1/1 Gn Bottom 4x2/3 Gn Top	5.055
RVL.PLC-D-GN51	Food Warmer Display	1800x691x932	128	1.15	4.7	5x1/1 Gn Bottom 5x2/3 Gn Top	5.615

Electrical Chicken Rotisserie

Technical Specifications

- Each resistance can be controlled separately.
- Heat resistant tempered glass doors.
- Spear and door handles are made of heat resistant bakelite.
- Electrical fitting is durable to high temperatures.
- Steel gear system provides quiet operation.
- Stainless steel body.
- Provides simple maintain and easy cleaning.
- Each spear takes 6 chicken.



RVL.3EE



RVL.8EE



Code	Description	Dimensions a x b x c (mm)	Weight (kg)	Net (m ²)	Power (w)	Capacity (pcs/hour)	Price (€)
RVL.3EE	Electrical Chicken Rotisserie	1194x481x820	108	0.47	9.9	18	2.890
RVL.5EE	Electrical Chicken Rotisserie	1194x481x1180	144	0.68	16.5	30	3.625
RVL.8EE	Electrical Chicken Rotisserie	1194x481x2030	214	1.17	26.4	48	5.250

Gas Chicken Rotisserie

Technical Specifications

- LPG or NG.
- Safety valve.
- Each burner can be controlled separately.
- Heat resistant tempered glass doors.
- Steel gear system provides quiet operation.
- Spear and door handles are made of heat resistant bakelite.
- Electrical fitting is durable to high temperatures.
- Stainless steel body.
- Easy cleaning.
- Each spear takes 6 chicken.



RVL.3EG



RVL.8EG



- RVL.3EG
- Gas Consumption (ng): 2,05 m³/h
 - Gas Consumption (lpg): 1,52 kg/h
- RVL.5EG
- Gas Consumption (ng): 3,41 m³/h
 - Gas Consumption (lpg): 2,53 kg/h
- RVL.8EG
- Gas Consumption (ng): 5,47 m³/h
 - Gas Consumption (lpg): 4,05 kg/h

Code	Description	Dimensions a x b x c (mm)	Weight (kg)	Net (m ²)	Power (w)	Capacity (pcs/hour)	Price (€)
RVL.3EG	Gas Chicken Rotisserie	1194x481x820	108	0.47	19.4	18	2.835
RVL.5EG	Gas Chicken Rotisserie	1194x481x1180	144	0.68	32.33	30	3.570
RVL.8EG	Gas Chicken Rotisserie	1194x481x2030	214	1.17	51.73	48	5.145

Charcoal Chicken Rotisserie

Technical Specifications

- Heat resistant tempered glass doors.
- Spear and door handles are made of heat resistant bakelite.
- Electrical fitting is durable to high temperatures.
- Steel gear system provides quiet operation.
- Stainless steel body.
- Provides simple maintain and easy cleaning.
- Each spear takes 6 chicken.



Code	Description	Dimensions a x b x c (mm)	Weight (kg)	Net (m ²)	Capacity (pcs/hour)	Price (€)
RVL.3EC	Charcoal Chicken Rotisserie	1193x675x1008	102.6	1.44	18	2.260
RVL.5EC	Charcoal Chicken Rotisserie	1193x675x1368	146	1.1	30	2.890
RVL.8EC	Charcoal Chicken Rotisserie	1193x702x2045	216	2.1	48	4.150

PLUS Chicken Rotisserie

Technical Specifications

- Roasting type operates electrically or gas and each radian may controlled separately.
- Heat resistant tempered glass doors.
- Spear and door handles are made of heat resistant bakelite.
- Electrical fitting is durable to high temperatures.
- Steel gear system provides quiet operation.
- Stainless steel body.
- Provides simple maintain and easy cleaning.
- Each spear takes 6 chicken.



- RVL.PLS.5EG
- Gas Consumption (ng): 3,41 m³/h
 - Gas Consumption (lpg): 2,53 kg/h

Code	Description	Dimensions a x b x c (mm)	Weight (kg)	Net (m ²)	Power (kw)	Capacity (pcs)	Price (€)
RVL.PLS.5EE	Plus Gold Electrical Chicken Rotisserie	1194x565x2030	193	1.37	16.50	30	4.990
RVL.PLS.5EG	Plus Gold Gas Chicken Rotisserie	1194x565x2030	208	1.37	32.33	30	4.990

Horizontal Chicken Rotisserie with Charcoal

Technical Specifications

- Detachable skewer system.
- With ash drawer.
- With wheels system.
- Base and sides with firebrick.
- Steel gear system provides silent working.
- Stainless steel body.
- Easy cleaning and maintaining.



Code	Description	Dimensions a x b x c (mm)	Weight (kg)	Net (m ²)	Capacity (skewer)	Price (€)
RVL.5YI	Horizontal Chicken Rotisserie with Charcoal	1200x930x1100	245	1.22	5	4.455
RVL.6YI	Horizontal Chicken Rotisserie with Charcoal	1400x930x1100	270	1.43	6	5.745
RVL.8YI	Horizontal Chicken Rotisserie with Charcoal	1800x930x1100	345	1.84	8	6.270

Semolina Dessert and Tulumba Preparation Machine



Code	Description	Dimensions a x b x c (mm)	Weight (kg)	Net (m ³)	Capacity (kg)	Price (€)
RVL.TK.001	Semolina Dessert and Tulumba Preparation Machine	695x360x970	49	0.13	5	2.520

Doughnut Machine

Technical Specifications
 - 220V - 50 Hz Energy.
 - Dough capacity: 7 kg



Code	Description	Dimensions a x b x c (mm)	Weight (kg)	Net (m ³)	Price (€)
RVL.LK.001	Doughnut Machine 220V	830x410x590	32	0.17	1.510
RVL.LK.004	Doughnut Machine Stand	750x800x840	12	0.50	330

Doughnut and Tulumba Dessert Machine Tables

Technical Specifications
 - Lockable castors.
 - Stainless steel body.
 - 300 pieces of doughnut per a minute.
 - 48 pieces of doughnut per a minute.

RVL.LK.002 - RVL.LK.003
 - Cooking bowl capacity: 25 lt
 - 2x1/1 Gn container.

RVL.LK.006 - RVL.LK.007
 - Cooking bowl capacity: 25+25 lt
 - 2x1/1 Gn container.



Code	Description	Dimensions a x b x c (mm)	Weight (kg)	Net (m ³)	Price (€)
RVL.LK.002	Doughnut Machine Table Lpg-Ng	1400x700x850/1320	75	1.30	2.675
RVL.LK.003	Doughnut Machine Table Electrical 220V	1400x700x850/1320	75	1.30	2.880
RVL.LK.006	Doughnut Machine Table Lpg -Ng	2200x700x850/1320	105	2	3.225
RVL.LK.007	Doughnut Machine Table Electrical 220V	2200x750x850/1320	105	2	3.435

Automatic Semolina and Meatball Shapers

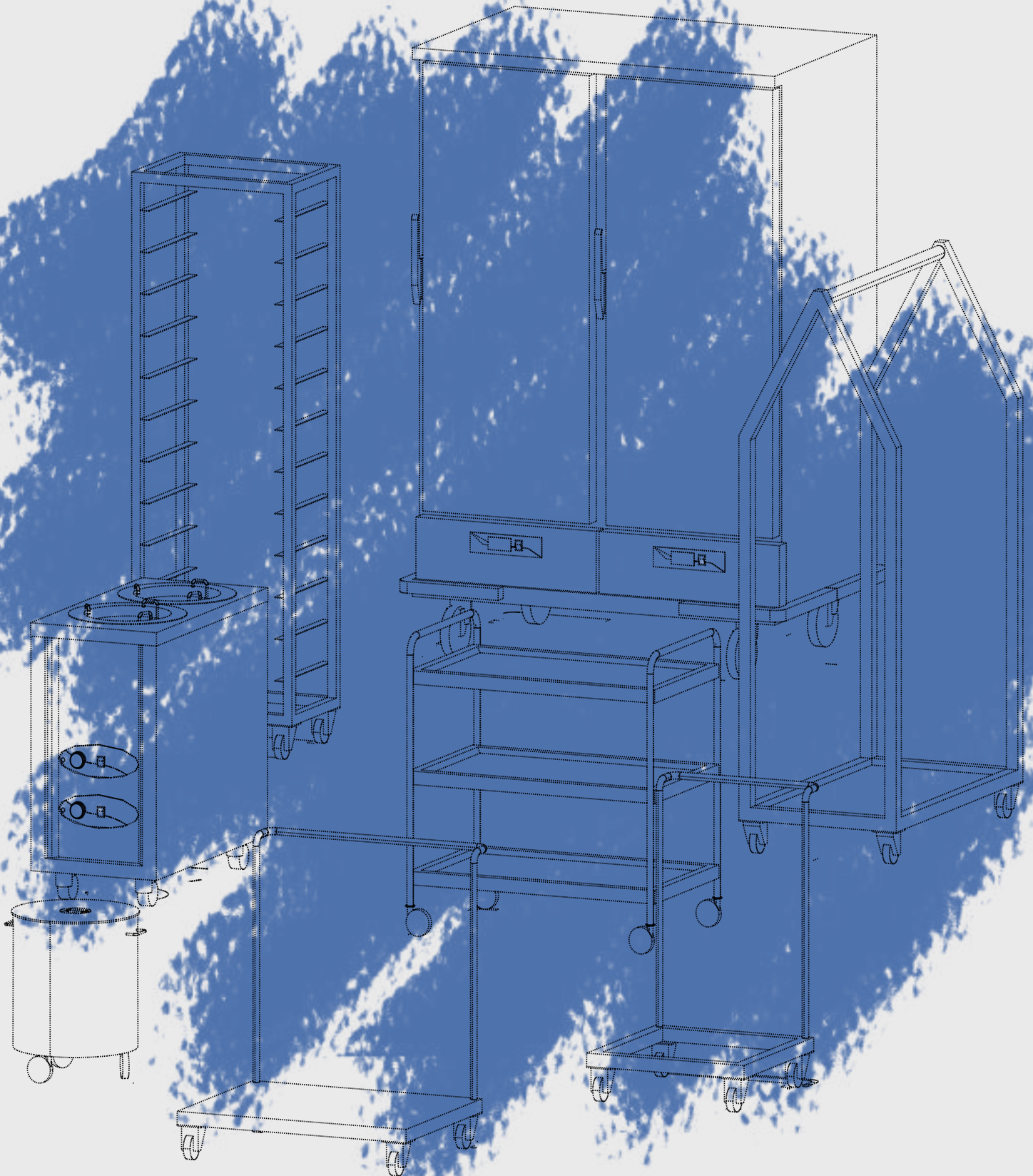
Technical Specifications

- Duration of shaping: 6-7 minutes.
- 4 different shaping length option.
- With changing the part, you can use for meat shaping.
- Once the dough or meat inside the tank is finished, machine stops automatically.

RVL.TK.01 / RVL.TK.05
 - Motor power: 0.37 kW 1400 rpm-220V
 RVL.TK.02 / RVL.TK.06
 - Motor Power: 0.37 kW-1400 D/Dk 380V



Code	Description	Dimensions a x b x c (mm)	Weight (kg)	Net (m ³)	Capacity (kg)	Price (€)
RVL.TK.01	Automatic Semolina and Meatball Shaper 220V	1510x450x1040	102	0.69	5	2.365
RVL.TK.02	Automatic Semolina and Meatball Shaper 380V	1510x450x1040	102	0.69	5	2.260
RVL.TK.05	Automatic Semolina and Meatball Shaper 220V	1510x450x1040	104	0.69	10	2.520
RVL.TK.06	Automatic Semolina and Meatball Shaper 380V	1510x450x1040	104	0.69	10	2.415



Neutral Banquet Trolley

Technical Specifications

- Lockable castors provide stabilizing.
- Isolation type: 40 kg/m3 density polyurathane isolation.
- Stainless steel body.



Pressed Interior Tray Slides



Code	Description	Dimensions a x b x c (mm)	Weight (kg)	Net (m ³)	Capacity (gn)	Price (€)
RVL.BQ3-002-N	Neutral Banquet Trolley	716x888x1275	131	0.81	8x2/1	1.750

Hot Banquet Trolleys

Technical Specifications

- Operating voltage: 220V
- Digital thermostat control unit.
- Interior heating indicator.
- Humidification system.
- Magnetic locker.
- Lockable castors provide stabilizing.
- Isolation type: 40 kg/m3 density polyurathane isolation.
- Optimized strong air circulation provides homogenic air flow from bottom to top in all conditions.
- Stainless steel body.
- Working temperature: 0 °C / 75 °C



Pressed Interior Tray Slides



Removable Heating System.



RVL.BQ1



RVL.BQ2



RVL.BQ3



RVL.BQ4



Code	Description	Dimensions a x b x c (mm)	Weight (kg)	Net (m ³)	Power (kw)	Capacity (gn)	Price (€)
RVL.BQ1	Hot Banquet Trolley	716x888x1835	124	1.21	3	11x2/1 Gn	2.420
RVL.BQ2	Hot Banquet Trolley	1350x888x1835	200	2.17	3	2x(11x2/1Gn)	4.030
RVL.BQ3	Hot Banquet Trolley	716x888x1251	60	0.79	3	6x2/1 Gn	1.870
RVL.BQ4	Hot Banquet Trolley	581x769x1683	94	0.75	3	15x1/1 Gn	1.955

Cold Banquet Trolleys

Technical Specifications

- 220V - 240V -1 +N - 50 60 Hz electrical power.
- "CFC Free" R-134 A refrigerant gas.
- Operating voltage: 220V
- Digital thermostat control unit.
- Magnetic locker.
- Lockable castors provide stabilizing.
- Isolation type: 40 kg/m3 density polyurathane isolation.
- Stainless steel body.
- Working temperature: 0 °C / +5 °C (at ambient tRVL. 43 °C)



Pressed Interior Tray Slides



Impact Protection Buffer



RVL.BQ1-5



RVL.BQ2-5



RVL.BQ3-5



RVL.BQ4-5



Code	Description	Dimensions a x b x c (mm)	Weight (kg)	Net (m ³)	Power (kw)	Capacity (gn)	Price (€)
RVL.BQ1-5	Cold Banquet Trolley	716x888x1835	131	1.16	0.20	11x2/1 Gn	2.960
RVL.BQ2-5	Cold Banquet Trolley	1350x888x1835	225	2.20	0.30	2x(11x2/1 Gn)	4.950
RVL.BQ3-5	Cold Banquet Trolley	716x888x1251	102	0.79	0.20	6x2/1 Gn	2.410
RVL.BQ4-5	Cold Banquet Trolley	581x769x1683	107	0.71	0.18	15x1/1 Gn	2.480

PLUS Hot Banquet Trolleys

Technical Specifications

- Operating voltage: 220V
- Digital thermostat control unit.
- Panadur sandwich panel.
- Fully openable door system.
- Interior heating indicator.
- Lockable castors provide stabilizing.
- Stainless steel tray slides.
- Aluminium body.
- Working temperature: 65 °C / 75 °C



RVL.BQ1-12H
RVL.BQ2-12H



RVL.BQ1-12+12H
RVL.BQ2-12+12H



Code	Description	Dimensions a x b x c (mm)	Weight (kg)	Net (m ³)	Power (kw)	Capacity (gn)	Price (€)
RVL.BQ1-12H	Plus Hot Banquet Trolley	536x920x1480	65	0.73	1.9	12x1/1 Gn	3.425
RVL.BQ2-12H	Plus Hot Banquet Trolley	740x1036x1480	79	1.14	1.9	12x2/1 Gn	4.080
RVL.BQ1-12+12H	Plus Hot Banquet Trolley	1115x920x1400	130	1.44	3.8	24x1/1 Gn	5.915
RVL.BQ2-12+12H	Plus Hot Banquet Trolley	1526x1036x1400	152	2.22	3.8	24x2/1 Gn	7.700

PLUS Cold Banquet Trolleys

Technical Specifications

- 220V - 230V -1 +N - 50 60 Hz electrical power.
- "CFC Free" R-134 A refrigerant gas.
- Digital thermostat control unit.
- Panadur sandwich panel.
- Fully openable door system.
- Lockable castors provide stabilizing.
- Stainless steel tray slides.
- Aluminium body.
- Working temperature: +4 °C / +10 °C (at ambient tRVL. 43 °C)



RVL.BQ1-12C
RVL.BQ2-12C



RVL.BQ1-12+12C
RVL.BQ2-12+12C



Code	Description	Dimensions a x b x c (mm)	Weight (kg)	Net (m ³)	Power (kw)	Capacity (gn)	Price (€)
RVL.BQ1-12C	Plus Cold Banquet Trolley	536x920x1480	80	0.73	0.15	12x1/1 Gn	4.000
RVL.BQ2-12C	Plus Cold Banquet Trolley	740x1036x1480	94	1.14	0.15	12x2/1 Gn	4.775
RVL.BQ1-12+12C	Plus Cold Banquet Trolley	1115x920x1400	160	1.44	0.3	24x1/1 Gn	7.040
RVL.BQ2-12+12C	Plus Cold Banquet Trolley	1526x1036x1400	182	2.22	0.3	24x2/1 Gn	8.970

PLUS Hot-Cold Banquet Trolleys

Technical Specifications

- 220V - 230V -1 +N - 50 60 Hz electrical power.
- "CFC Free" R-134 A refrigerant gas.
- Digital thermostat control unit.
- Panadur sandwich panel.
- Fully openable door system.
- Interior heating indicator.
- Lockable castors provide stabilizing.
- Stainless steel tray slides.
- Aluminium body.
- Hot working temperature: 65 °C / 75 °C
- Cold Working temperature: +4 °C / +10 °C (at ambient tRVL. 43 °C)



RVL.BQ1-6+6HC
RVL.BQ2-6+6HC



RVL.BQ1-12+12HC
RVL.BQ2-12+12HC



Code	Description	Dimensions a x b x c (mm)	Weight (kg)	Net (m ³)	Power (kw)	Capacity (gn)	Price (€)
RVL.BQ1-6+6HC	Plus Hot-Cold Banquet Trolley	536x920x1640	95	0.81	2.05	6x1/1 Gn Hot 6x1/1 Gn Cold	5.355
RVL.BQ2-6+6HC	Plus Hot-Cold Banquet Trolley	740x1036x1640	117	1.26	2.05	6x2/1 Gn Hot 6x2/1 Gn Cold	6.165
RVL.BQ1-12+12HC	Plus Hot-Cold Banquet Trolley	1115x920x1400	162	1.44	2.05	12x1/1 Gn Hot 12x1/1 Gn Cold	6.695
RVL.BQ2-12+12HC	Plus Hot-Cold Banquet Trolley	1526x1036x1400	182	2.22	2.05	12x2/1 Gn Hot 12x2/1 Gn Cold	8.205

Hot Mobile Bainmaries

Technical Specifications
 - Electric thermostatic temperature control.
 - Fixing feature with lockable wheels.
 - Stainless steel body.



Code	Description	Dimensions a x b x c (mm)	Weight (kg)	Net (m ²)	Power (kw)	Capacity (gn)	Price (€)
RVL.MBLB.01	Hot Mobile Bainmarie	855x705x850	39	0.51	1,75	2x1/1 Gn	1.065
RVL.MBLB.02	Hot Mobile Bainmarie	1185x705x850	45	0.67	1,75	3x1/1 Gn	1.250
RVL.MBLB.03	Hot Mobile Bainmarie	1505x705x850	60	0.90	1,75	4x1/1 Gn	1.370

Hot Cupboards

Technical Specifications
 - Stainless steel body.
 - Working temperature: 0 °C / 90 °C



Code	Description	Dimensions a x b x c (mm)	Weight (kg)	Net (m ²)	Power (kw)	Price (€)
RVL.IDP.7120	Hot Cupboard - Non Insulated	1200x700x850	82	0.71	1.4	1.250
RVL.IDP.7140	Hot Cupboard - Non Insulated	1400x700x850	93	0.83	1.6	1.445
RVL.IDP.7160	Hot Cupboard - Non Insulated	1600x700x850	102	0.95	1.8	1.580
RVL.IDP.7180	Hot Cupboard - Non Insulated	1800x700x850	131	1.07	2	1.715
RVL.IDP.7200	Hot Cupboard - Non Insulated	2000x700x850	142	1.19	2.2	1.925

Code	Description	Dimensions a x b x c (mm)	Weight (kg)	Net (m ²)	Power (kw)	Price (€)
RVL.IDP.7120-I	Hot Cupboard - Insulated	1200x700x850	82	0.71	1.4	1.445
RVL.IDP.7140-I	Hot Cupboard - Insulated	1400x700x850	93	0.83	1.6	1.655
RVL.IDP.7160-I	Hot Cupboard - Insulated	1600x700x850	102	0.95	1.8	1.780
RVL.IDP.7180-I	Hot Cupboard - Insulated	1800x700x850	131	1.07	2	1.990
RVL.IDP.7200-I	Hot Cupboard - Insulated	2000x700x850	142	1.19	2.2	2.200

Drawer Warmers

Technical Specifications
 - Operating voltage: 220V
 - Each drawer has separate thermostatic control.
 - Insulated inner body.
 - Heavy duty drawer slides.
 - Stainless steel body.
 - 1/1 Gn Capacity.
 - Working temperature: 0 °C / 90 °C



Code	Description	Dimensions a x b x c (mm)	Weight (kg)	Net (m ²)	Power (kw)	Price (€)
RVL.EI.01	Single Drawer Heating Unit	825x640x405	45	0.2	2	1.035
RVL.EI.02	2 Drawers Heating Unit	825x640x680	69	0.3	4	1.715
RVL.EI.03	3 Drawers Heating Unit	825x640x960	98	0.9	6	2.405

Single Plate Dispensers



Code	Description	Dimensions a x b x c (mm)	Capacity (plate)	Price (€)
RVL.TO.1826-N-1	Single Plate Dispenser	Neutral 440x500x900	18/26	560
RVL.TO.1826-I-1	Single Plate Dispenser	Heated 440x500x900	18/26	620
RVL.TO.2432-N-1	Single Plate Dispenser	Neutral 480x550x900	24/32	630
RVL.TO.2432-I-1	Single Plate Dispenser	Heated 480x550x900	24/32	700

Double Plate Dispensers



Code	Description	Dimensions a x b x c (mm)	Capacity (plate)	Price (€)
RVL.TO.1826-N-2	Double Plate Dispenser	Neutral 440x880x900	18/26	905
RVL.TO.1826-I-2	Double Plate Dispenser	Heated 440x880x900	18/26	1.050
RVL.TO.2432-N-2	Double Plate Dispenser	Neutral 480x1000x900	24/32	995
RVL.TO.2432-I-2	Double Plate Dispenser	Heated 480x1000x900	24/32	1.125

Plate Dispensing Cartridges



Code	Description	Dimensions a x b x c (mm)	Capacity (plate)	Price (€)
RVL.TO.1826-N	Plate Dispensing Cartridge	Neutral 380x380x750	18/26	260
RVL.TO.1826-I	Plate Dispensing Cartridge	Heated 380x380x750	18/26	315
RVL.TO.2432-N	Plate Dispensing Cartridge	Neutral 440x440x750	24/32	285
RVL.TO.2432-I	Plate Dispensing Cartridge	Heated 440x440x750	24/32	340

Room Service Hot Box



Code	Description	Dimensions a x b x c (mm)	Weight (kg)	Net (m ²)	Price (€)
RVL.MBQ.01	Room Service Hot Box	420x435x515	20	0.1	520

Plastic Service Trolleys Monoblock Covered



RVL.CK.01-P
RVL.CK.02-P

RVL.PSV.03-K

Code	Description	Dimensions a x b x c (mm)	Weight (kg)	Price (€)
RVL.PSV.03-K	Plastic Service Trolley Monoblock Covered 3 Tiers	500x800x970	14	210
RVL.CK.01-P	Plastic Trash Apparatus	330x225x560	1.7	26
RVL.CK.02-P	Plastic Spoon Apparatus	330x230x175	0.75	16
RVL.YK.01	Monoblock Covers			26

Plastic Baby Feeding Chair



Code	Description	Dimensions a x b x c (mm)	Weight (kg)	Price (€)
RVL.MS.01	Plastic Baby Feeding Chair	600x600x750	6.5	160

Plastic Service Trolleys



RVL.PSV.02

RVL.PSV.03

Code	Description	Dimensions a x b x c (mm)	Weight (kg)	Price (€)
RVL.PSV.02	Plastic Service Trolley 2 Tiers	500x800x970	8.1	150
RVL.PSV.03	Plastic Service Trolley 3 Tiers	500x800x970	11	175

Stainless Steel Service Trolleys



RVL.2.SV.02

RVL.2.SV.03

Code	Description	Dimensions a x b x c (mm)	Weight (kg)	Price (€)
RVL.2.SV.02	Stainless Steel Service Trolley 2 Tiers	550x860x900	15	500
RVL.2.SV.03	Stainless Steel Service Trolley 3 Tiers	550x860x900	20	575

Tray Clearing Trolley



Code	Description	Dimensions a x b x c (mm)	Price (€)
RVL.BAH.2.8555-90	Tray Clearing Trolley	850x550x900	575

Hot Box Heating Rack



Code	Description	Dimensions a x b x c (mm)	Weight (kg)	Net (m ³)	Price (€)
RVL.OKS.01	Hot Box Heating Rack	1070x530x1400	23	0.80	515

Room Service Desk (Foldable)



Code	Description	Dimensions a x b x c (mm)	Weight (kg)	Net (m ³)	Price (€)
RVL.OSA.01	Room Service Desk (Foldable)	930x910x750	12	0.64	450

Basket Trolley 55x55x90



Code	Description	Dimensions a x b x c (mm)	Price (€)
RVL.BAKT.2.5555-90	Basket Trolley	550x550x900	135

Pot Trolley



Code	Description	Dimensions a x b x c (mm)	Price (€)
RVL.BAKTT.2.906050-90	Pot Trolley	900x600x500/900	375

Solid Platform Trolley



Code	Description	Dimensions a x b x c (mm)	Price (€)
RVL.PD.2.806020-90	Solid Platform Trolley	800x600x200 / 900	235

Carcass Hanger



Code	Description	Dimensions a x b x c (mm)	Price (€)
RVL.TA.2.1055-17	Carcass Hanger	1000x550x1700	660
RVL.TA.2.1255-17	Carcass Hanger	1200x550x1700	740
RVL.TA.2.1555-17	Carcass Hanger	1500x550x1700	770

Mobile Waste Bin-Round

-Pressed.



Code	Description	Dimensions a x b x c (mm)	Type	Price (€)
RVL.CY.01	Mobile Waste Bin-Round	Ø 400x400	Inox 304	315

Mobile Waste Bin-Square

-Pressed.



Code	Description	Dimensions a x b x c (mm)	Type	Price (€)
RVL.CK.01	Mobile Waste Bin-Square	500x550x500	Inox 304	350

Mobile Bin Double Lid

-Pressed.



Code	Description	Dimensions a x b x c (mm)	Type	Price (€)
RVL.ECK.3.8454-58	Mobile Bin Double Lid	840x540x580	Inox 304	605

Grease Separator



Code	Description	Dimensions a x b x c (mm)	Weight (kg)	Capacity (plate)	Price (€)
RVL.YT.01	Grease Separator	655x340x290	20	10	475
RVL.YT.02	Grease Separator	730x413x420	29	16	580
RVL.YT.03	Grease Separator	900x540x640	52	50	825

Troy Trolley 50x70



Code	Description	Dimensions a x b x c (mm)	Price (€)
RVL.TT.2.7050	Tray Trolley For 50x70 Tray	560x730x1700	655

Gn Trolley 1/1



Code	Description	Dimensions a x b x c (mm)	Capacity (gn 1/1)	Price (€)
RVL.BA.2.GN-9	Gn Trolley Low Single 1/1 Gn	380x560x1050	9	360
RVL.BA.2.GN-17	Gn Trolley High Single 1/1 Gn	380x560x1720	17	525
RVL.BA.2.GN-34	Gn Trolley High Twin 1/1 Gn	740x560x1720	34	750

Basket Trolley



RVL.BAKA.2.5

RVL.BAKY.2.10

Code	Description	Dimensions a x b x c (mm)	Capacity (pcs)	Price (€)
RVL.BAKA.2.5	Basket Trolley With Rails Low	560x530x900	5	360
RVL.BAKY.2.10	Basket Trolley With Rails High	560x530x1650	10	500

Gn Trolley 2/1



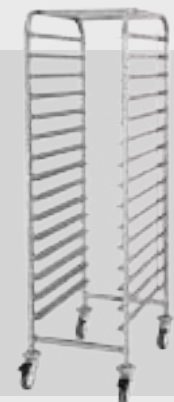
Code	Description	Dimensions a x b x c (mm)	Capacity (gn 2/1)	Price (€)
RVL.BA.2.GN2-9	Gn Trolley Low Single 2/1 Gn	590x680x1050	9	395
RVL.BA.2.GN2-17	Gn Trolley High Single 2/1 Gn	590x680x1720	17	550
RVL.BA.2.GN2-34	Gn Trolley High Twin 2/1 Gn	1150x680x1720	34	800

Tray Trolley 37x53



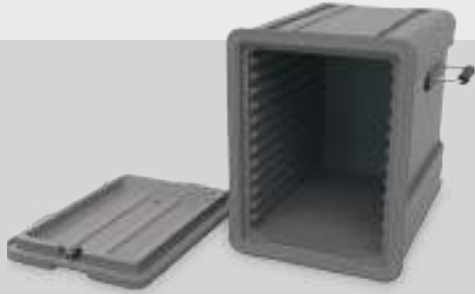
Code	Description	Dimensions a x b x c (mm)	Capacity (tepsi)	Price (€)
RVL.BA.2.3753-13	Tray Trolley with Rails Single Row For 37x53	430x560x1710	13-15	545
RVL.BA.2.3753-26	Tray Trolley with Rails Twin Row For 37x53	830x560x1710	26-30	800
RVL.BA.2.3753-26-2	Tray Trolley with Rails Single Row For 37x53	600x770x1710	26-30	725
RVL.BA.2.3753-39	Tray Trolley with Rails Triple Row For 37x53	1230x560x1710	39-45	950
RVL.BA.2.3753-52	Tray Trolley with Rails Four Row For 37x53	1180x770x1710	52-56	1.000

Tray Trolley 40x60



Code	Description	Dimensions a x b x c (mm)	Capacity (tepsi)	Price (€)
RVL.TT.2.6040	Tray Trolley For 40x60 Tray Single	460x630x1650	15	560
RVL.2TT.2.6040	Tray Trolley For 40x60 Tray Twin	900x630x1650	30	790
RVL.TT.2.6080	Tray Trolley For 60x80 Tray Single	660x830x1720	15	700
RVL.2TT.2.6080	Tray Trolley For 60x80 Tray Twin	1300x830x1720	30	990

Termobox 600



Code	Description	Interior Dimensions a x b x c (mm)	External Dimensions a x b x c (mm)	Weight (kg)	Capacity (lt)	Price (€)
RVL.BOX-600	Termobox 600	335x533x500	450x635x575	9.3 (± 200 gr)	83	265

Termobox 600 Side-Hinged

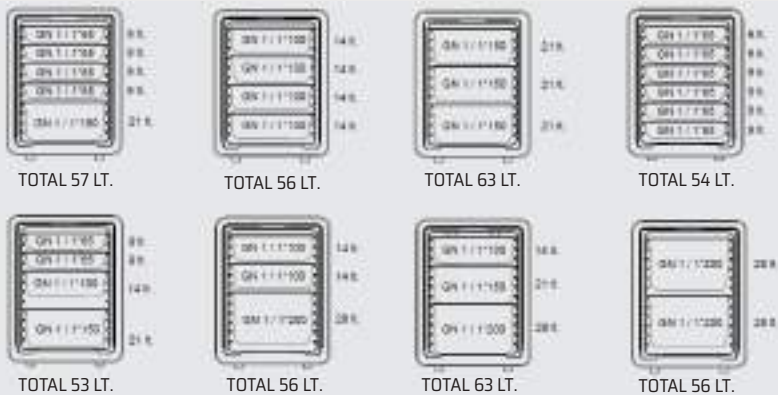


Code	Description	Interior Dimensions a x b x c (mm)	External Dimensions a x b x c (mm)	Weight (kg)	Capacity (lt)	Price (€)
RVL.BOX-600-K	Termobox 600 Side-Hinged	335x533x500	465x635x575	10.2 (± 200 gr)	83	320
RVL.BOX-600-K-I	Termobox 600 Side-Hinged (with Heated)	335x533x500	465x655x575	14.5 (± 200 gr)	83	550

Termobox 600+600



Code	Description	Interior Dimensions a x b x c (mm)	External Dimensions a x b x c (mm)	Weight (kg)	Capacity (lt)	Price (€)
RVL.BOX-600+600-K	Termobox 600 Side-Hinged (with Heated)	335x533x500	540x636x1403	55.5 (± 200 gr)	2x83	850
RVL.BOX-600+600-K-I	Termobox 600+600 Side-Hinged (with Heated)	335x533x500	550x636x1403	57.5 (± 200 gr)	2x83	1.340



Termobox 800

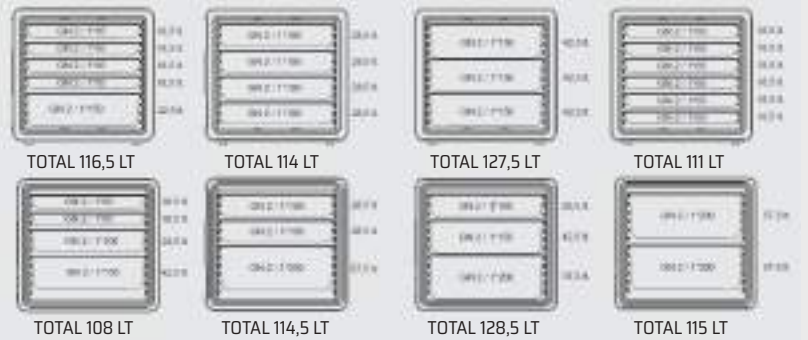


Code	Description	Interior Dimensions a x b x c (mm)	External Dimensions a x b x c (mm)	Weight (kg)	Capacity (lt)	Price (€)
RVL.BOX-800	Termobox 800	535x670x500	670x765x615	15.8 (± 200 gr)	180	835
RVL.BOX-800-T	Termobox 800 (60x40 Tray)	535x670x500	670x765x615	15.8 (± 200 gr)	180	835

Termobox 800 (with Heated)



Code	Description	Interior Dimensions a x b x c (mm)	External Dimensions a x b x c (mm)	Weight (kg)	Capacity (lt)	Price (€)
RVL.BOX-800-I	Termobox 800 (with Heated)	535x670x500	670x785x615	20 (± 200 gr)	180	1.050
RVL.BOX-800-I-T	Termobox 800 (with Heated) (60x40 Tray)	535x670x500	670x785x615	20 (± 200 gr)	180	1.050



Thermobox 800+800



Code	Description	Interior Dimensions a x b x c (mm)	External Dimensions a x b x c (mm)	Weight (kg)	Capacity (lt)	Price (€)
RVL.BOX-800+800	Thermobox 800+800	535x655x500	758x765x1375	42 (± 200 gr)	2x180	2.230
RVL.BOX-800+800-T	Thermobox 800+800 (60x40 Tray)	535x655x500	758x765x1375	42 (± 200 gr)	2x180	2.230

Thermobox 800+800 (with Heated)



Code	Description	Interior Dimensions a x b x c (mm)	External Dimensions a x b x c (mm)	Weight (kg)	Capacity (lt)	Price (€)
RVL.BOX-800+800-I	Thermobox 800+800 (with Heated)	535x655x500	758x785x1375	50 (± 200 gr)	2x180	2.550
RVL.BOX-800+800-I-T	Thermobox 800+800 (with Heated) (60x40 Tray)	535x655x500	758x785x1375	50 (± 200 gr)	2x180	2.550

TOTAL 116,5 LT	TOTAL 114 LT	TOTAL 127,5 LT	TOTAL 111 LT
TOTAL 108 LT	TOTAL 114,5 LT	TOTAL 128,5 LT	TOTAL 115 LT

Thermobox 1/2 Gn



Code	Description	Interior Dimensions a x b x c (mm)	External Dimensions a x b x c (mm)	Weight (kg)	Capacity (lt)	Price (€)
RVL.BOX-S	Thermobox 1/2 Gn	330x275x355	425x375x495	4,9 (± 200 gr)	19,5	225

TOTAL 16 LT	TOTAL 19,5 LT	TOTAL 19 LT	TOTAL 19 LT

Thermobox 200



Code	Description	Interior Dimensions a x b x c (mm)	External Dimensions a x b x c (mm)	Weight (kg)	Capacity (lt)	Price (€)
RVL.BOX-200	Thermobox 200	535x335x146	616x422x305	6 (± 200 gr)	26	240

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Thermobox 300



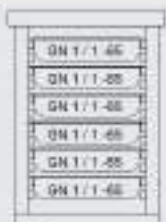
Code	Description	Interior Dimensions a x b x c (mm)	External Dimensions a x b x c (mm)	Weight (kg)	Capacity (lt)	Price (€)
RVL.BOX-300	Thermobox 300	535x335x246	616x422x405	8 (± 200 gr)	48	260

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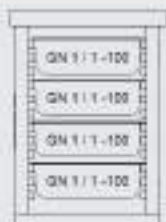
Epp Carrybox 600



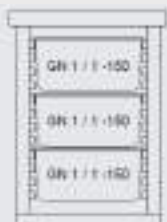
Code	Description	Interior Dimensions a x b x c (mm)	External Dimensions a x b x c (mm)	Weight (kg)	Capacity (lt)	Price (€)
RVL.EPP.600	Epp Carrybox 600	330x530x525	440x645x630	3.8	92	240



TOTAL 51 LT.



TOTAL 52,5 LT.



TOTAL 58,5 LT.



TOTAL 51 LT.

Epp Carrybox 1/1 Gn



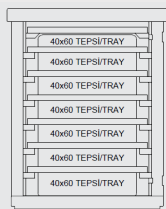
Code	Description	Interior Dimensions a x b x c (mm)	External Dimensions a x b x c (mm)	Weight (kg)	Capacity (lt)	Price (€)
RVL.EPP.GN.1.1-200	Epp Carrybox 1/1 Gn	338x538x253	400x600x317	1.2	46	58



Epp Carrybox 700



Code	Description	Interior Dimensions a x b x c (mm)	External Dimensions a x b x c (mm)	Weight (kg)	Capacity (lt)	Price (€)
RVL.EPP.700	Epp Carrybox 700	410x615x585	535x770x689	6.5	147	315



40x80 TRAY
7 PIECES

Epp Carrybox 60x40



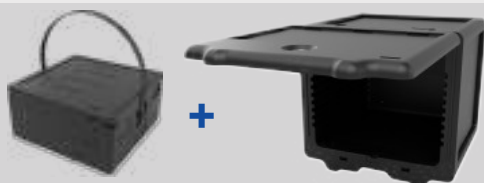
Code	Description	Interior Dimensions a x b x c (mm)	External Dimensions a x b x c (mm)	Weight (kg)	Capacity (lt)	Price (€)
RVL.EPP.TR60.40.20	Epp Carrybox 60x40x20	425x625x205	490x690x269	1.3	53	63
RVL.EPP.TR60.40.30	Epp Carrybox 60x40x30	425x625x305	490x690x369	1.6	81	74

Epp Carrybox Mobile



Code	Description	Interior Dimensions a x b x c (mm)	External Dimensions a x b x c (mm)	Weight (kg)	Capacity (lt)	Price (€)
RVL.EPP.MOB	Epp Carrybox Mobile	491x420x508	602x570x575	4.4	100	315

Epp Carrybox Mobile Full



Code	Description	Interior Dimensions a x b x c (mm)	External Dimensions a x b x c (mm)	Weight (kg)	Capacity (lt)	Price (€)
RVL.EPP.MOB-F	Epp Carrybox Full	491x420x508	602x570x575	5.4	100	360

Epp Carrybox Pizza



Code	Description	Interior Dimensions a x b x c (mm)	External Dimensions a x b x c (mm)	Weight (kg)	Capacity (lt)	Price (€)
RVL.PIZ.35-4	Epp Carrybox 4 PizzaxØ 35 cm	350x365x175	410x425x235	0.70	22	42
RVL.PIZ.35-8	Epp Carrybox 8 PizzaxØ 35 cm	350x365x335	410x425x395	1	43	58
RVL.PIZ.40-4	Epp Carrybox 4 PizzaxØ 40 cm	420x420x175	480x480x245	1	31	58
RVL.PIZ.40-8	Epp Carrybox 8 PizzaxØ 40 cm	420x420x335	480x480x405	1.3	59	74

Pizzabox



Code	Description	Interior Dimensions a x b x c (mm)	External Dimensions a x b x c (mm)	Weight (kg)	Capacity (lt)	Price (€)
RVL.MOB-0	Pizzabox	460x490x360	560x615x415	7.2 (± 200 gr)	70	275

Thermo Small Pizza Delivery Bag



Code	Description	Dimensions a x b x c (mm)	Net (m ³)	Price (€)
RVL.TRBAG.01	Thermo Small Pizza Delivery Bag	350x350x200	0.03	74

Thermo Medium Pizza Delivery Bag



Code	Description	Dimensions a x b x c (mm)	Net (m ³)	Price (€)
RVL.TRBAG.02	Thermo Thermo Medium Pizza Delivery Bag	400x400x200	0.04	74

Thermo Big Pizza Delivery Bag



Code	Description	Dimensions a x b x c (mm)	Net (m ³)	Price (€)
RVL.TRBAG.03	Thermo Big Pizza Delivery Bag	450x450x200	0.04	85

Thermo Pizza Delivery Bag (With Pocket)



Code	Description	Dimensions a x b x c (mm)	Net (m ³)	Price (€)
RVL.TRBAG.04	Thermo Pizza Delivery Bag (With Pocket)	350x450x200	0.03	115

Thermo Turkish Pizza Delivery Bag



Code	Description	Dimensions a x b x c (mm)	Net (m ³)	Price (€)
RVL.TRBAG.05	Thermo Turkish Pizza Delivery Bag	520x230x15	0.02	65

Thermo Square Delivery Bag



Code	Description	Dimensions a x b x c (mm)	Net (m ³)	Price (€)
RVL.TRBAG.06	Thermo Square Delivery Bag	380x380x250	0.03	85

Thermo Rectangle Delivery Bag



Code	Description	Dimensions a x b x c (mm)	Net (m ³)	Price (€)
RVL.TRBAG.07	Thermo Rectangle Delivery Bag	350x230x230	0.02	85

Thermo Big Delivery Bag



Code	Description	Dimensions a x b x c (mm)	Net (m ³)	Price (€)
RVL.TRBAG.08	Thermo Big Delivery Bag	500x360x240	0.04	115

Foot Operated Hand Wash Sink

Technical Specifications

- Stainless steel body.
- Contemporary design.
- Quick and easy set-up.
- Hygienic, closed trash bin.
- Foot operated Push-Pull water flow system.
- Z type napkin holder.
- Elbow operated soap dispenser.



Code	Description	Dimensions a x b x c (mm)	Weight (kg)	Net (m ³)	Price (€)
RVL.AYK.002	Foot Operated Hand Wash Sinks	500x450x850/1350	22	0.30	605

Foot Operated Mobile Hand Wash Sink

Technical Specifications

- Stainless steel body.
- Contemporary design.
- Quick and easy set-up.
- Hygienic, closed trash bin.
- Foot operated Push-Pull water flow system.
- Z type napkin holder.
- Elbow operated soap dispenser.
- Mobile system.
- Fresh Water Tank: 30 lt
- Waste Tank: 30 lt



Code	Description	Dimensions a x b x c (mm)	Weight (kg)	Net (m ³)	Price (€)
RVL.DKE.50-T	Foot Operated Mobile Hand Wash Sink	500x655x900/1400	25	0.45	665

Hot - Cold Meal Distribution Trolleys

Technical Specifications

- IP-65 protected USB port
- IP-65 protected ethernet port
- Wireless WI-FI communication system
- Internal battery helps to collect data when the trolley is not plugged.
- Data storage for one year in the memory.
- Data transfer from the USB memory stick, cable connection or wireless connection to software MED-SOFT in the main computer.
- Battery and date information display on the screen.
- Address and the department information of the trolley display on the screen.
- Hot compartment temperature can be adjustable between +50°C ile +100°C
- Cold compartment temperature can be adjustable between 0°C and +6°C.
- 4 cycle programs can be adjustable with the required temperature and time.
- Tray Size: 575x325 mm
- Tray Type: Gn 1/2 - Gn 1/3
- RVL.MED.S.24-1/2 - RVL.MED.S.24-1/3
- Power: 5-1.3 kW
- RVL.MED.S.30-1/2 - RVL.MED.S.30-1/3
- Power: 5.6-1.3 kW



RVL.MED.S.30-1/2
RVL.MED.S.30-1/3



RVL.MED.S.24-1/2
RVL.MED.S.24-1/3

Code	Description	Dimensions a x b x c (mm)	Weight (kg)	Net (m ³)	Tray Capacity (pcs)	Price (€)
RVL.MED.S.24-1/2	Hot - Cold Meal Distribution Trolley	811x1139x1382	195	1.28	24	14.395
RVL.MED.S.24-1/3	Hot - Cold Meal Distribution Trolley	811x1139x1382	195	1.28	24	14.395
RVL.MED.S.30-1/2	Hot - Cold Meal Distribution Trolley	811x1139x1619	215	1.50	30	15.640
RVL.MED.S.30-1/3	Hot - Cold Meal Distribution Trolley	811x1139x1619	215	1.50	30	15.640

It is designed to carry and deliver the meals easily in hospitals, clinics and similar places and keeps the food at the required temperature. Trolleys can be easily stored side by side and back-to-back so that they do not occupy so much space in the operation. Thanks to its compact structure, it can be easily moved between floors, work at the floors easily. Thanks to push handles on both sides, the user can easily maneuver the trolley. In addition, with six wheels on the trolley, it can easily turn around itself. With the foldable tray table located at the front of the trolley, the user can put trays at any time and can get help from this table in the direction of need.

The 7" screen on the vehicle provides convenience to the user, which he can easily select the program and / or make a new program with the touch screen. Many parts on the trolley can be easily removed and installed back. At this point, service and maintenance are done at no cost. The lifetime of the trolley is much longer and it can serve for a long time.

Thanks to the bumpers located at the bottom, the trolley is protected against impacts. By this the food being transported is also secured. The doors of the trolley are easily opened. Thanks to the locking mechanism located in the middle, it can be locked whenever requested, and when the trolley is in the operation at the floor, the access of the unauthorized persons is stopped. Once the doors are opened, they are folded to the rear of the trolley, which helps saving space. In this way, trays can be easily placed, trays can be removed and trolley can be cleaned easily.

The trolleys are filled with the trays which are prepared at the portioning kitchen and they are transported to the patient floors.

The vehicle consists of two compartments. There is an isolation wall separating these two chambers. The cold compartment of the trolley is at +4°C (adjustable 0°C / +6°C), the hot compartment is at 100 °C (adjustable 50°C / 100°C). As long as the meals are served, the internal temperatures are kept at the right values and these values do not change until the food served to patient bed.

Meal Distribution Trolley Accessories

Technical Specifications

* These 1/2 trays are divided into 50% / 50% when they are fitted in the partition wall. The hot side and the cold side of the trays are the same in width and depth when they are settled in the trolley.



RVL.5732.S-1/2

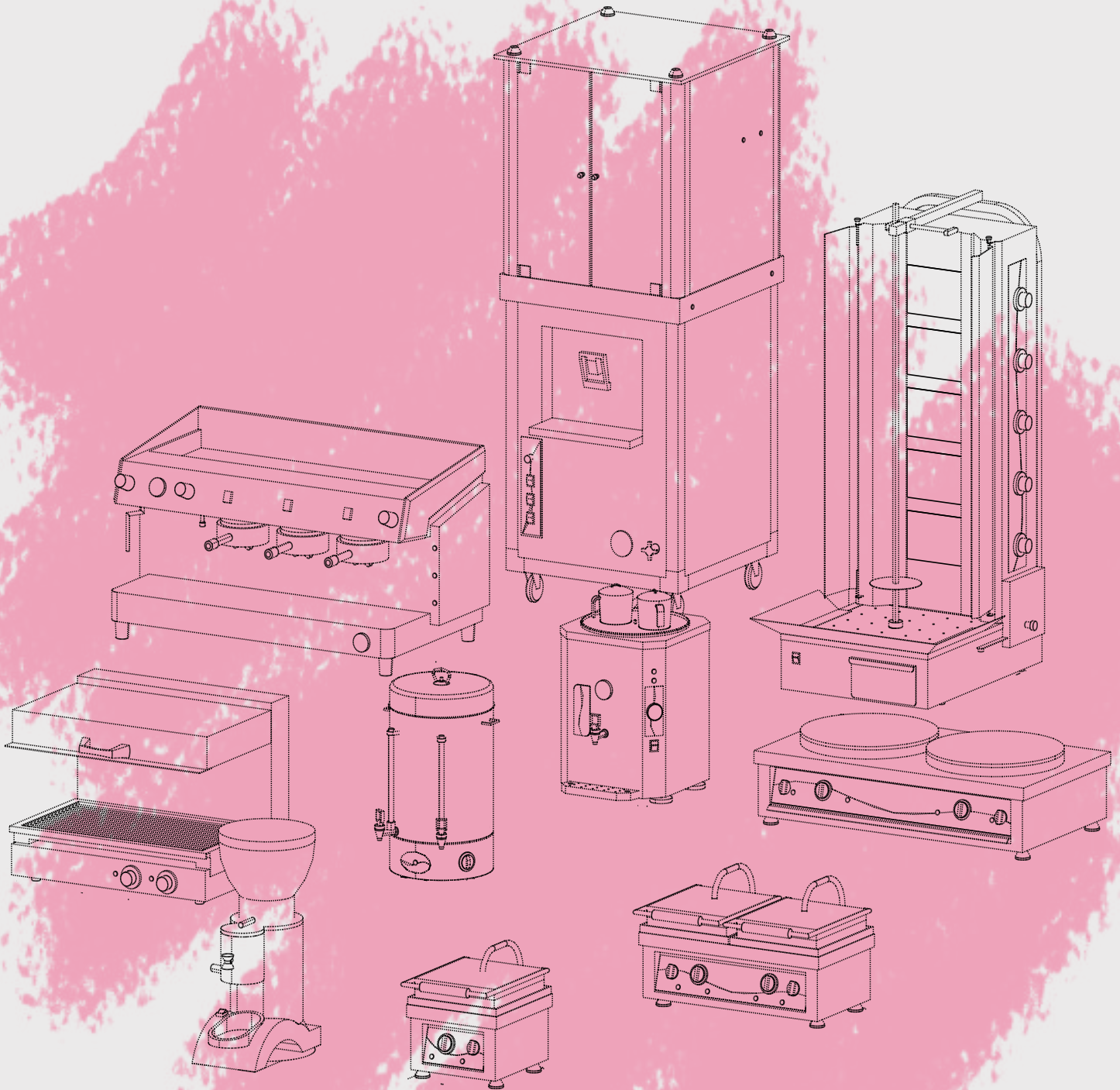
RVL.5732.S-1/3

** These 1/3 trays are divided into %37 / %63 when they are fitted in the partition wall. The hot side is wide and the cold side is narrow when they are settled in the trolley. By this 3 dishes can be loaded on the hot side of the tray. (Ø12, Ø21, Ø17) hot dishes can be loaded at the same time.

Code	Description	Dimensions a x b x c (mm)	Price (€)
RVL.5732.S-1/2	1/2 Hot-Cold Trolley Special Tray	575x325	37
RVL.5732.S-1/3	1/3 Hot-Cold Trolley Special Tray	575x325	37
RVL.MED.SOFT	MED-SOFT Software		8.000

Unbreakable Plates for Meal Distribution Trolleys

Product	Code	Description	Price (€)
	RVL.MED.JØ12T	Soup Plate White Ø 12 mm	8
	RVL.MED.JØ12K	Soup Plate Lid	9
	RVL.MED.DØ17T	Flat Desert Plate White Ø 17 mm	8
	RVL.MED.DØ17K	Flat Desert Plate Lid	10
	RVL.MED.CØ21T	Hot Dish Plate White Ø 21 mm	9
	RVL.MED.CØ21K	Hot Dish Plate Lid	12
	RVL.MED.S12x17T	Salad Plate White R12*17 mm	9
	RVL.MED.S12x17K	Salad Plate Lid	10
	RVL.MED.DØ19T	Flat Rice Plate White Ø 19 mm	8
	RVL.MED.DØ19K	Flat Rice Plate Lid	11
	RVL.MED.KTØ23T	Divided Breakfast Plate White Ø 23 mm	9
	RVL.MED.KTØ23K	Divided Breakfast Plate Lid	14



Automatic Orange Juicers

Technical Specifications

- Motor power: 0.37 kW 1500 rpm
- 220 - 240V 50-60 Hz
- Safety sensor.
- Loading capacity: 18 kg/time.
- Orange diameter: 60-85 mm
- 2 different color options.
- Feeder capacity 12 kg
- Easily removable and washable hole punching system.



Code	Description	Dimensions a x b x c (mm)	Weight (kg)	Net (m³)	Capacity (pcs/min)	Price (€)
RVL.ORG.50-T	Automatic Orange Juicer (Orange Color)	420x578x910	68	0.22	24	3.265
RVL.ORG.51-T	Bottom Stand (Orange Color)	470x578x800	21	0.22		880
RVL.ORG.50-G	Automatic Orange Juicer (Gray Color)	420x578x910	68	0.22	24	3.265
RVL.ORG.51-G	Bottom Stand (Gray Color)	470x578x800	21	0.22		880

Juicers and Ayran Makers

Technical Specifications

- 220V. 50 Hz operating power.
- R134A Refrigerant gas.
- Surface cooling system cools evenly until the last drop of drink.
- The digital thermostat and cooling system provides a 15% energy savings.
- It shows the current temperature of the drink with digital thermostat.
- Beverage temperature can be adjusted +3 and +10 degrees between.
- With one hand, the developed system makes it easier to tap beverage intake.
- With magnetic mixing system eliminates the risk of water leakage into the water leakage and engine.
- The low noise level of the class.
- Possibility to use the cup holder thanks to the flat form of the hopper cover.
- All parts in contact with the beverage removable and can be cleaned with ease.



Code	Description	Dimensions a x b x c (mm)	Weight (kg)	Net (m³)	Capacity (lt)	Price (€)
RVL.SY.19	Juicers and Ayran Makers	320x400x700	20	0.09	19	1.315

Juicer

Technical Specifications

- Provides hygiene with its break-resistant polycarbonate chamber.
- New system faucet
- Electromagnetic pump / silent reducer motor
- Stainless steel side and front plates
- Quiet, durable, powerful compressor is used.
- It provides easy maintenance and cleaning thanks to its design.
- Provides cooling for juice in all conditions.
- Beverage temperature can be adjusted 0 and +3 degrees between.
- R134 A Refrigerant gas.
- JP.DS.20
- Electric Input: 1P 230VAC
- Cable Cross Section (mm²): 3x1,5
- JP.DS.40
- Electric Input: 1P 230VAC
- Cable Cross Section (mm²): 3x1,5



Code	Description	Dimensions a x b x c (mm)	Weight (kg)	Net (m³)	Power (kw)	Price (€)
JP.DS.20	Juicers 20 lt.	540x205x745	20.5	0.08	4.5	1.400
JP.DS.40	Juicers 40 lt.	540x405x745	30.5	0.09	5.7	2.400

Sparkling Ayran Makers

Technical Specifications

- 220V / 50 Hz
- 200 Watt.
- 40 lt. capacities.
- Tank cleaning and discharge valve.
- Glass filling sink and sub filter.
- Foamly or foamless yogurt drink options.
- Interior lighting.



Code	Description	Dimensions a x b x c (mm)	Weight (kg)	Net (m³)	Capacity (lt)	Price (€)
RVL.AYR.40	Sparkling Ayran Maker Wooden Decorated	660x600x1528	78	0.5	40	2.205
RVL.AYR.40-P	Sparkling Ayran Maker Stainless Steel	660x600x1528	78	0.5	40	2.170

Tea Maker with Pots

Technical Specifications

- Thermostat control unit.
- Heating isolation.
- Warning lamp.
- Stainless steel interior reservoir.



Code	Description	Dimensions a x b x c (mm)	Weight (kg)	Net (m³)	Power (kw)	Capacity (lt)	Price (€)
RVL.DCY.120	Tea Maker With Pot 120 Cups	294x367x400	15	0.04	2	13	630
RVL.DCY.250	Tea Maker With Pot 250 Cups	352x425x440	20	0.06	2.5	23	735
RVL.DCY.350	Tea Maker With Pot 350 Cups	415x487x455	27	0.09	3.5	37	840

Tea Makers

Technical Specifications

- Thermostat control unit.
- Stainless steel body.



Code	Description	Dimensions a x b x c (mm)	Weight (kg)	Net (m³)	Power (kw)	Capacity (lt)	Price (€)
RVL.CY.80	Tea Maker 80 Cups	Ø 300x425	4	0.02	1.75	8	175
RVL.CY.120	Tea Maker 120 Cups	Ø 335x480	5	0.03	1.75	13	190
RVL.CY.250	Tea Maker 250 Cups	Ø 390x500	7	0.05	2.5	20	220
RVL.CY.400	Tea Maker 400 Cups	Ø 510x620	11	0.1	5	40	500

Hot Water Dispensers

Technical Specifications

- Thermostat control unit.
- Stainless steel body.



Code	Description	Dimensions a x b x c (mm)	Weight (kg)	Net (m³)	Power (kw)	Capacity (lt)	Price (€)
RVL.SU.80	Hot Water Dispenser 80 Cups	Ø 300x425	3	0.02	1.75	8	175
RVL.SU.120	Hot Water Dispenser 120 Cups	Ø 335x480	4	0.03	1.75	13	190
RVL.SU.250	Hot Water Dispenser 250 Cups	Ø 390x500	6	0.05	2.5	20	220
RVL.SU.400	Hot Water Dispenser 400 Cups	Ø 510x620	8	0.1	5	40	500

Cappucino Espresso Machines Red

Technical Specifications

- 230V operating voltage.
- Double steam arm.
- Dosage adjustment unit.
- Extra-warm water arm.
- Semi automatic.



RVL.CPC.1GR

RVL.CPC.2GR

Cappucino Espresso Machines Black

Technical Specifications

- 230V operating voltage.
- Double steam arm.
- Dosage adjustment unit.
- Extra-warm water arm.
- Semi automatic.



RVL.CPC.1GB

RVL.CPC.2GB

Code	Description	Dimensions a x b x c (mm)	Weight (kg)	Net (m ³)	Power (kw)	Capacity (lt)	Price (€)
RVL.CPC.1GR	Capuccino Espresso Machine 1 Group	410x590x610	27	0.14	2.5	4.6	3.310
RVL.CPC.2GR	Capuccino Espresso Machine 2 Groups	811x600x628	67	0.30	4.5	11	4.375
RVL.CPC.3GR	Capuccino Espresso Machine 3 Groups	1023x600x628	81	0.39	5	19	5.355

Code	Description	Dimensions a x b x c (mm)	Weight (kg)	Net (m ³)	Power (kw)	Capacity (lt)	Price (€)
RVL.CPC.1GB	Capuccino Espresso Machine 1 Group	410x590x610	27	0.14	2.5	4.6	3.310
RVL.CPC.2GB	Capuccino Espresso Machine 2 Groups	811x600x628	67	0.30	4.5	11	4.375
RVL.CPC.3GB	Capuccino Espresso Machine 3 Groups	1023x600x628	81	0.39	5	19	5.355

Automatic Cappucino Espresso Machines Red

Technical Specifications

- 380V operating voltage.
- Double steam arm.
- Dosage adjustment unit.
- Extra-warm water arm.
- Full automatic digital board.



Automatic Cappucino Espresso Machines Black

Technical Specifications

- 380V operating voltage.
- Double steam arm.
- Dosage adjustment unit.
- Extra-warm water arm.
- Full automatic digital board.



Code	Description	Dimensions a x b x c (mm)	Weight (kg)	Net (m ³)	Power (kw)	Capacity (lt)	Price (€)
RVL.CPC.2GR-D	Automatic Cappucino Espresso Machine 2 Group	811x600x628	67	0.30	4.5	11	5.355
RVL.CPC.3GR-D	Automatic Cappucino Espresso Machine 3 Group	1023x600x628	81	0.39	5	19	6.460

Code	Description	Dimensions a x b x c (mm)	Weight (kg)	Net (m ³)	Power (kw)	Capacity (lt)	Price (€)
RVL.CPC.2GB-D	Automatic Cappucino Espresso Machine 2 Group	811x600x628	67	0.30	4.5	11	5.355
RVL.CPC.3GB-D	Automatic Cappucino Espresso Machine 3 Group	1023x600x628	81	0.39	5	19	6.460

Turkish Coffee Machines

Technical Specifications

- Heated 4 liter tank system.
- Automatic shutdown when coffee is ready.
- Anti-overflow sensor.
- Automatic shut-off feature when water level is low.
- Option to measure up to 3 cups.
- Audible alert system when coffee is ready.
- Audible warning system when water runs out.



RVL.LC2

RVL.LC3

Code	Description	Dimensions a x b x c (mm)	Net (m ³)	Power (kw)	Price (€)
RVL.LC2	Turkish Coffee Machine 2 Coffee Pots	340x365x405	0.05	1.3	895
RVL.LC3	Turkish Coffee Machine 3 Coffee Pots	500x365x405	0.08	1.8	1.015

Coffee Grinder

Technical Specifications

- 230V - 356 W - 1.75 A
- Thermal motor protection equipment.
- Maximum operating time 30 minutes.
- Mill diameter of 60 mm
- Bin capacity 2 kg
- Dispenser average of 2 kg capacity.



RVL.CCG.01

RVL.KCM.01

RVL.KCM.02

Code	Description	Dimensions a x b x c (mm)	Weight (kg)	Net (m ³)	Capacity (lt)	Price (€)
RVL.CCG.01	Coffee Grinder	210x380x600	9	0.04	2	790
RVL.KCM.01	Coffee Drawer	410x490		0.01		165
RVL.KCM.02	Coffee Drawer	389x239,9x310		0.03		440

Gas Shawarma Machines (Motor on Top)

Technical Specifications

- Lpg or naturel gas.
- 220V-50Hz
- Motor on Top.
- Magnet safety valve.
- Adjustable spear.
- Dual direction option.
- Hygienic and safe.
- Stainless steel body.

- RVL.DN.220
 - Gas Consumption (ng): 1,10 m³/h
 - Gas Consumption (lpg): 0,80 kg/h
 RVL.DN.221
 - Gas Consumption (ng): 1,48 m³/h
 - Gas Consumption (lpg): 1,09 kg/h
 RVL.DN.222
 - Gas Consumption (ng): 1,85 m³/h
 - Gas Consumption (lpg): 1,36 kg/h



Code	Description	Dimensions a x b x c (mm)	Weight (kg)	Net (m ³)	Power (kw)	Burner	Price (€)
RVL.DN.220	Gas Shawarma Machines Motor on Top	630x830x983	30	0.51	10.5	3	815
RVL.DN.221	Gas Shawarma Machines Motor on Top	630x830x1163	34	0.60	14	4	920
RVL.DN.222	Gas Shawarma Machines Motor on Top	630x830x1343	39	0.70	17.5	5	1.025
RVL.KT.01	Stainless Steel Wing (3 Burners)						58
RVL.KT.02	Stainless Steel Wing (4 Burners)						63
RVL.KT.03	Stainless Steel Wing (5 Burners)						74

Gas Shawarma Machines (Motor at Bottom)

Technical Specifications

- Lpg or naturel gas.
- 220V-50Hz
- Magnet safety valve.
- Sliding bottom housing of the spear provides shawarma meat to get closer to burner.
- Adjustable spear.
- Dual direction option.
- Hygienic and safe.
- Stainless steel body.

- RVL.DN.150
 - Gas Consumption (ng): 1,10 m³/h
 - Gas Consumption (lpg): 0,80 kg/h
 RVL.DN.151
 - Gas Consumption (ng): 1,48 m³/h
 - Gas Consumption (lpg): 1,09 kg/h
 RVL.DN.152
 - Gas Consumption (ng): 1,85 m³/h
 - Gas Consumption (lpg): 1,36 kg/h



Code	Description	Dimensions a x b x c (mm)	Weight (kg)	Net (m ³)	Power (kw)	Burner	Price (€)
RVL.DN.150	Gas Shawarma Machines Motor at Bottom	568x707x964	36	0.39	10.5	3	1.000
RVL.DN.151	Gas Shawarma Machines Motor at Bottom	568x707x1158	41	0.46	14	4	1.100
RVL.DN.152	Gas Shawarma Machines Motor at Bottom	568x707x1337	44	0.54	17.5	5	1.260
RVL.KT.01	Stainless Steel Wing (3 Burners)						58
RVL.KT.02	Stainless Steel Wing (4 Burners)						63
RVL.KT.03	Stainless Steel Wing (5 Burners)						74
RVL.PT.01	Stainless Steel Tray Expand Plate						85

Electrical Robax Glass Shawarma Machines (Motor at Bottom)

Technical Specifications

- Low and high two stage cooking temperature.
- 380V-50 Hz
- ROBAX Color S thermal glass.
- Sliding bottom housing of the spear provides shawarma meat to get closer to burner
- Adjustable spear
- Dual direction option.
- Stainless steel body.



Code	Description	Dimensions a x b x c (mm)	Weight (kg)	Net (m ³)	Power (kw)	Burner	Price (€)
RVL.DN.170	Robax Glass Shawarma Machine Motor at Bottom	568x706x964	36	0.39	4.2	3	1.510
RVL.DN.171	Robax Glass Shawarma Machine Motor at Bottom	568x706x1158	41	0.47	5.6	4	1.715
RVL.DN.172	Robax Glass Shawarma Machine Motor at Bottom	568x706x1337	53	0.54	7	5	1.900
RVL.KT.01	Stainless Steel Wing (3 Burners)						58
RVL.KT.02	Stainless Steel Wing (4 Burners)						63
RVL.KT.03	Stainless Steel Wing (5 Burners)						74
RVL.PT.01	Stainless Steel Tray Expand Plate						85

Gas Robax Glass Shawarma Machines (Motor at Bottom)

Technical Specifications

- Lpg or naturel gas.
- 220V-50 Hz
- ROBAX Color S thermal glass.
- Magnet safety valves.
- Sliding bottom housing of the spear provides shawarma meat to get closer to burner
- Adjustable spear
- Dual direction option.
- Stainless steel body.

- RVL.DN.210
 - Gas Consumption (ng): 1,10 m³/h
 - Gas Consumption (lpg): 0,80 kg/h
 RVL.DN.211
 - Gas Consumption (ng): 1,48 m³/h
 - Gas Consumption (lpg): 1,09 kg/h
 RVL.DN.212
 - Gas Consumption (ng): 1,85 m³/h
 - Gas Consumption (lpg): 1,36 kg/h



Code	Description	Dimensions a x b x c (mm)	Weight (kg)	Net (m ³)	Power (kw)	Burner	Price (€)
RVL.DN.210	Robax Glass Shawarma Machine Motor at Bottom	568x706x964	36	0.39	10.5	3	1.510
RVL.DN.211	Robax Glass Shawarma Machine Motor at Bottom	568x706x1158	43	0.47	14	4	1.795
RVL.DN.212	Robax Glass Shawarma Machine Motor at Bottom	568x706x1337	47	0.54	17.5	5	1.985
RVL.KT.01	Stainless Steel Wing (3 Burners)						58
RVL.KT.02	Stainless Steel Wing (4 Burners)						63
RVL.KT.03	Stainless Steel Wing (5 Burners)						74
RVL.PT.01	Stainless Steel Tray Expand Plate						85

Gas Shawarma Machines V Type (Motor at Bottom)

Technical Specifications

- Lpg or naturel gas.
- 220V-50Hz
- Magnet safety valve.
- Sliding bottom housing of the spear provides shawarma meat to get closer to burner.
- Adjustable spear.
- Dual direction option.
- Hygienic and safe.
- Stainless steel body.

- RVL.DN.151-Y
 - Gas Consumption (ng): 2,96 m³/h
 - Gas Consumption (lpg): 2,18 kg/h
- RVL.DN.152-Y
 - Gas Consumption (ng): 3,70 m³/h
 - Gas Consumption (lpg): 2,72 kg/h



Gas Shawarma Machines (Motor at Bottom)

Technical Specifications

- Lpg or naturel gas.
 - 220V-50Hz
 - Motor at Bottom.
 - Magnet safety valve.
 - Adjustable spear.
 - Dual direction option.
 - Hygienic and safe.
 - Stainless steel body.
- RVL.DN.150-3R
 - Gas Consumption (ng): 1,10 m³/h
 - Gas Consumption (lpg): 0,80 kg/h
- RVL.DN.151-3R
 - Gas Consumption (ng): 1,48 m³/h
 - Gas Consumption (lpg): 1,09 kg/h



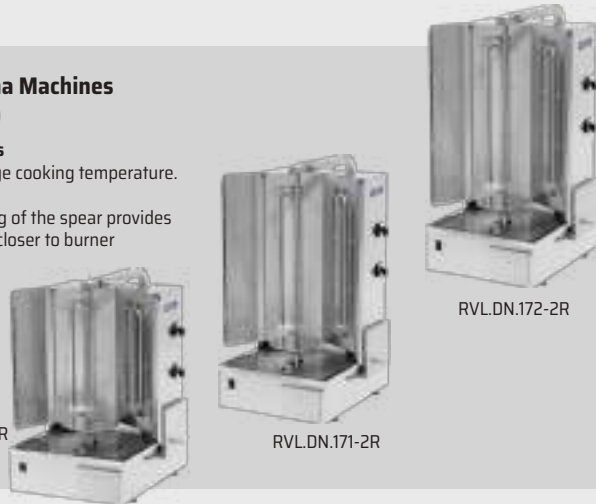
Code	Description	Dimensions a x b x c (mm)	Weight (kg)	Net (m ³)	Power (kw)	Burner	Price (€)
RVL.DN.151-Y	Gas Shawarma Machine Motor at Bottom V Type	715x860x1215	86	0.75	28	8	2.220
RVL.DN.152-Y	Gas Shawarma Machine Motor at Bottom V Type	715x860x1395	90	0.86	35	10	2.390
RVL.KT.01	Stainless Steel Wing (3 Burners)						58
RVL.KT.02	Stainless Steel Wing (4 Burners)						63
RVL.KT.03	Stainless Steel Wing (5 Burners)						74
RVL.PT.01-Y	Stainless Steel Tray Expand Plate						85

Code	Description	Dimensions a x b x c (mm)	Weight (kg)	Net (m ³)	Power (kw)	Burner	Price (€)
RVL.DN.150-3R	Gas Shawarma Machines Motor at Bottom	570x723x1029	57	0.51	19.5	6	2.100
RVL.DN.151-3R	Gas Shawarma Machines Motor at Bottom	570x723x1165	62	0.60	24	6	2.270

Electrial Shawarma Machines (Motor at Bottom)

Technical Specifications

- Low and high two stage cooking temperature.
- 380V-50 Hz
- Sliding bottom housing of the spear provides shawarma meat to get closer to burner
- Adjustable spear
- Dual direction option.
- Stainless steel body.



Gas Shawarma Machines (Motor at Bottom)

Technical Specifications

- Lpg or naturel gas.
- 220V-50Hz
- Motor at Bottom.
- Magnet safety valve.
- Adjustable spear.
- Dual direction option.
- Hygienic and safe.
- Stainless steel body.



Code	Description	Dimensions a x b x c (mm)	Weight (kg)	Power (kw)	Burner	Price (€)
RVL.DN.170-2R	Electrial Shawarma Machines Motor at Bottom	506x599x872	31.5	3	2	1.650
RVL.DN.171-2R	Electrial Shawarma Machines Motor at Bottom	506x599x1007	34	5	2	1.810
RVL.DN.172-2R	Electrial Shawarma Machines Motor at Bottom	506x599x1147	37.5	6	2	1.900

Code	Description	Dimensions a x b x c (mm)	Weight (kg)	Power (kw)	Burner	Price (€)
RVL.DN.150-2R	Gas Shawarma Machines Motor at Bottom	508x622x872	37	8	2	1.550
RVL.DN.151-2R	Gas Shawarma Machines Motor at Bottom	508x622x1007	41.5	10	4	1.710
RVL.DN.152-2R	Gas Shawarma Machines Motor at Bottom	508x622x1147	46	13	4	1.800

Electrial Shawarma Machines (Motor at Bottom)

Technical Specifications

- Low and high two stage cooking temperature.
- 380V-50 Hz
- Sliding bottom housing of the spear provides shawarma meat to get closer to burner
- Adjustable spear
- Dual direction option.
- Stainless steel body.



Code	Description	Dimensions a x b x c (mm)	Weight (kg)	Power (kw)	Burner	Price (€)
RVL.DN.170-3R	Electrial Shawarma Machines Motor at Bottom	568x707x1147	46.5	8.1	6	2.200
RVL.DN.171-3R	Electrial Shawarma Machines Motor at Bottom	703x707x1283	49	9	6	2.370

Toasters (Electrical)

Technical Specifications
 - 220V 50 Hz energy.
 - Capable for operation as a grill.
 - Hygienic and safe.
 - Stainless steel body.



RVL.103

RVL.101

Code	Description	Dimensions a x b x c (mm)	Weight (kg)	Net (m ²)	Power (kw)	Price (€)
RVL.101	Toaster (Single)	400x360x210	30	0.03	1.75	600
RVL.102	Toaster (Block)	540x300x210	33	0.04	1.95	700
RVL.103	Toaster (Double)	540x300x210	35	0.04	2.95	850

Waffle Makers

Technical Specifications
 - 220V 50 Hz. energy.
 - Functional design.
 - Stainless steel body.



RVL.WF.010

RVL.WF.020

Code	Description	Dimensions a x b x c (mm)	Weight (kg)	Net (m ²)	Power (kw)	Capacity (cm)	Price (€)
RVL.WF.010	Single Waffle Maker	300x320x300	31	0.03	2.2	2x(10x17)	580
RVL.WF.020	Double Waffle Maker	600x320x300	63	0.06	2 x 2.2	4x(10x17)	1.095

Crepes Machines

Technical Specifications
 - 220V 50 Hz. energy.
 - Functional design.
 - Stainless steel body.



RVL.KR.010

RVL.KR.020

Code	Description	Dimensions a x b x c (mm)	Weight (kg)	Net (m ²)	Power (kw)	Capacity (cm)	Price (€)
RVL.KR.010	Single Crep Machine	450x520x240	19	0.06	2.2	40 Ø	590
RVL.KR.020	Double Crep Machine	900x520x240	37	0.12	2x2.2	2x(40 Ø)	1.155

Heated Nuts Units With Drawers



RVL.KU.01

RVL.KU.02

Code	Description	Dimensions a x b x c (mm)	Weight (kg)	Net (m ²)	Price (€)
RVL.KU.01	4 Drawers Heated Nuts Unit	340x380x450	11	0.06	370
RVL.KU.02	6 Drawers Heated Nuts Unit	500x380x450	15	0.9	475

Mini Electrical Fryers

Technical Specifications
 - Stylish and professional design
 - Thermostatic control
 - Durable baskets
 - Stainless steel body.
 - Stainless steel GN container
 - Limit thermostat.
 - Easy to clean and hygienic.
 - Safety thermostat is available to prevent overheating of the oil.
 - As standard, there is one large basket in each chamber.
 RVL.SFE.010
 - Fryer bowl 1/2x150 GN
 - Bowl capacity 5 lt.
 RVL.SFE.020
 - Fryer bowl 1/2x150 GN
 - Bowl capacity 5x2 lt.



RVL.SFE.010



RVL.SFE.020

Code	Description	Dimensions a x b x c (mm)	Weight (kg)	Net (m ²)	Power (kw)	Price (€)
RVL.SFE.010	Mini Electrical Fryer	400x465x305	4.5	0.05	3	380
RVL.SFE.020	Mini Electrical Fryer	400x790x305	9	0.09	6	675

Mini Electrical Grills

Technical Specifications
 - Stylish and professional design
 - Easy to clean and hygienic.
 - Stainless steel body.
 - Thermostatically controlled
 - Easy to remove and install oil reservoir
 - Limit thermostat.
 - 50-300 °C Thermostat control
 - Protection plate made of stainless steel prevents oil splashes on the back and sides
 - Thanks to the large oil drain hole, the waste oil generated during cooking easily flows into the oil reservoir. The oil reservoir can be easily removed from the front of the appliance.



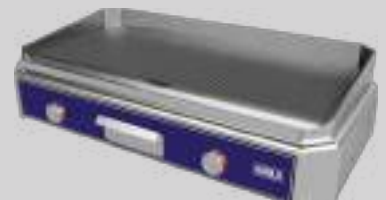
RVL.SIE.010



RVL.SIE.011



RVL.SIE.020



RVL.SIE.021



RVL.SIE.022

Code	Description	Dimensions a x b x c (mm)	Weight (kg)	Net (m ²)	Power (kw)	Price (€)
RVL.SIE.010	Mini Electrical Grill Smooth Plate	400x425x190	13	0.03	2.5	450
RVL.SIE.011	Mini Electrical Grill Ribbed Plate	400x425x190	13	0.03	2.5	485
RVL.SIE.020	Mini Electrical Grill Smooth Plate	790x425x190	26	0.06	5	785
RVL.SIE.021	Mini Electrical Grill Ribbed Plate	790x425x190	26	0.06	5	810
RVL.SIE.022	Mini Electrical Grill Smooth+Ribbed Plate	790x425x190	26	0.06	5	840

Mini Electrical Induction Cookers

Technical Specifications

- Stylish and professional design
- Induction cooking surface
- Easy to clean and hygienic.
- Each hob has an overheat protection system to increase safety.
- Stainless steel body.
- 1-10 Power setting (500-3500W)
- 1-10 Temperature setting
- Timer, Led display (0-24 hours)



RVL.SIND.010



RVL.SIND.020



Code	Description	Dimensions a x b x c (mm)	Weight (kg)	Net (m ³)	Power (kw)	Price (€)
RVL.SIND.010	Mini Electrical Induction Cooker 1	400x420x120	9	0.02	3.5	685
RVL.SIND.020	Mini Electrical Induction Cooker 2	790x420x120	18	0.04	7	1.155

Mini Chips Scuttle Unit

Technical Specifications

- Stylish and professional design
- Special form that provides maximum efficiency for draining the frying oil in the hopper.
- Infrared ceramic heater.
- Easy to clean and hygienic.
- Stainless steel body.
- It is used for keeping fried potatoes hot and draining excess oil.
- GN 1/2x65 mm



Code	Description	Dimensions a x b x c (mm)	Weight (kg)	Net (m ³)	Power (kw)	Price (€)
RVL.SDE.010	Mini Chips Scuttle Unit	400x475x340	6	0.06	4.5	330

Mini Electrical Cookers (Circle Plate)

Technical Specifications

- Stylish and professional design
- 6-stage switch.
- Easy to clean and hygienic.
- Stainless steel body.
- Plate diameter: 225 mm



RVL.SKE.010



RVL.SKE.020



Code	Description	Dimensions a x b x c (mm)	Weight (kg)	Net (m ³)	Power (kw)	Price (€)
RVL.SKE.010	Mini Electrical Cooker 1 Circle Plates	400x425x140	4	0.02	2	295
RVL.SKE.020	Mini Electrical Cooker 2 Circle Plates	790x425x140	8	0.04	4	505

Mini Toaster

Technical Specifications

- Stylish and professional design
- Easy to clean and hygienic.
- Stainless steel body.
- Provides Homogeneous Temperature Distribution by Getting High Level Performance with Powerful Resistances
- Easy removable crumb hopper
- Precise and Smooth Casting Surface
- Movable Top Cover
- Thanks to the thermostat system, switching off when the desired temperature is reached
- Thermostat Control is between 50 °C - 300 °C
- Impact Resistant Cast Iron Top Surface



RVL.STM.010



RVL.STM.020



Code	Description	Dimensions a x b x c (mm)	Weight (kg)	Net (m ³)	Power (kw)	Price (€)
RVL.STM.010	Mini Toaster (Single)	400x440x260	20	0.04	2.5	630
RVL.STM.020	Mini Toaster (Double)	790x420x160	40	0.09	5	815

Mini Gas Cookers

Technical Specifications

- Stylish and professional design
- Stainless steel body.
- Ability to work with Lpg and Ng.
- Magnet safety valve taps.
- Double burner burner
- Easy to clean and hygienic.
- Impact Resistant Casting Top Surface



RVL.SKG.010



RVL.SKG.020



Code	Description	Dimensions a x b x c (mm)	Weight (kg)	Net (m ³)	Power (kw)	Price (€)
RVL.SKG.010	Mini Gas Cooker 1 Burners	400x420x160	8	0.02	3.5	365
RVL.SKG.020	Mini Gas Cooker 2 Burners	790x420x160	16	0.04	7	620

Contact Grill & Toaster

Technical Specifications

- Steel lower and upper plates
- Teflon film coated upper plate for nonstick grill surface
- Separate thermostatic control for upper and lower plate
- For upper plate max 250 °C for lower plate 300 °C max operating temperature
- Can be operated as grill when upper plate is turned off



RVL.HMP.010



RVL.HMP.020



Code	Description	Dimensions a x b x c (mm)	Weight (kg)	Net (m ³)	Power (kw)	Price (€)
RVL.HMP.010	Contact Grill & Toaster	400x810x500	68	0.16	6	3.200
RVL.HMP.020	Contact Grill & Toaster	800x800x500	130	0.32	2x6	6.350

Electrical Salamander Grills

Technical Specifications

- Thermostatic controller.
- Slides can be adjusted on a different height.
- Easy to clean and hygienic.
- Stainless steel body.

- Electric Input: 230V AC 1N PE
- Cable Cross Section (mm2): 3x2,5



Code	Description	Dimensions a x b x c (mm)	Weight (kg)	Net (m³)	Power (kw)	Price (€)
RVL.PSE010	Electrical Salamander Grill	450x502x517	39	0.12	3	770
RVL.PSE020	Electrical Salamander Grill	650x502x517	49	0.17	3.4	1.050

Gas Salamander Grills

Technical Specifications

- Slides can be adjusted on a different height.
- Gas valve provides temperature control.
- Moisturizing option by the removable tray.
- Stainless steel body.

- RVL.PSG.3
- Gas Consumption (ng): 1,10 m3/h
- Gas Consumption (lpg): 0,58 kg/h
- RVL.PSG.4
- Gas Consumption (ng): 1,48 m3/h
- Gas Consumption (lpg): 0,77 kg/h
- RVL.PSG.5
- Gas Consumption (ng): 1,85 m3/h
- Gas Consumption (lpg): 0,97 kg/h
- RVL.PSG.6
- Gas Consumption (ng): 2,20 m3/h
- Gas Consumption (lpg): 1,16 kg/h



Code	Description	Dimensions a x b x c (mm)	Weight (kg)	Net (m³)	Power (kw)	Price (€)
RVL.PSG.3	3 Burners Gas Salamander Grill	804x568x580	45	0.22	10.5	1.160
RVL.PSG.4	4 Burners Gas Salamander Grill	964x568x580	55	0.26	14	1.370
RVL.PSG.5	5 Burners Gas Salamander Grill	1124x568x580	62	0.31	17.5	1.585
RVL.PSG.6	6 Burners Gas Salamander Grill	1284x568x580	77	0.35	21	1.870

Hot Display Unit Stainless Steel Body

Technical Specifications

- 220V operating voltage.
- Disassembled sneezeguard.
- Adjustable feet.
- Digital control.
- Working temperature: 30 °C / 90 °C



Code	Description	Dimensions a x b x c (mm)	Weight (kg)	Net (m³)	Power (kw)	Capacity (gn)	Price (€)
RVL.PD.8060	Hot Display Unit Stainless Steel Body	800x600x120/750	27	0.36	1.3	2x1/1	1.090
RVL.PD.11060	Hot Display Unit Stainless Steel Body	1115x600x120/750	35	0.50	1.8	3x1/1	1.345

Conveyor Toaster

Technical Specifications

- Capacity: 600 bread slice / hour.
- Thermostatic controller.
- Stainless steel conveyor wire.
- Easy to clean and hygienic.
- Stainless steel body.
- Electric Input: 230V AC N PE
- Cable Cross Section (mm2): 3x2,5



Code	Description	Dimensions a x b x c (mm)	Weight (kg)	Net (m³)	Power (kw)	Price (€)
RVL.MEK010	Conveyor Toaster	478x644x431	35	0.13	3.5	1.420
RVL.MEK020	Conveyor Toaster	492x644x491	35	0.15	3.5	1.630

Casserole and Pizza Heater

Technical Specifications

- 220V operating voltage.
- Adjustable feet.
- Digital control.
- Working temperature: 30 °C / 90 °C

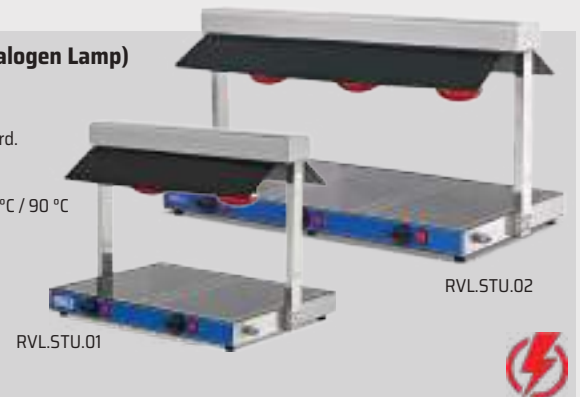


Code	Description	Dimensions a x b x c (mm)	Weight (kg)	Power (kw)	Price (€)
RVL.GP.40	Casserole and Pizza Heater	Q 400	15	0.65	620

Hot Display Units (Halogen Lamp)

Technical Specifications

- 220V operating voltage.
- Disassembled sneezeguard.
- Adjustable feet.
- Digital control.
- Working temperature: 30 °C / 90 °C



Code	Description	Dimensions a x b x c (mm)	Weight (kg)	Net (m³)	Power (kw)	Capacity (gn)	Price (€)
RVL.STU.01	Hot Display Unit	725x570x562	19	0.23	1.3	2x1/1	800
RVL.STU.02	Hot Display Unit	1040x570x562	27	0.33	1.9	3x1/1	1.080

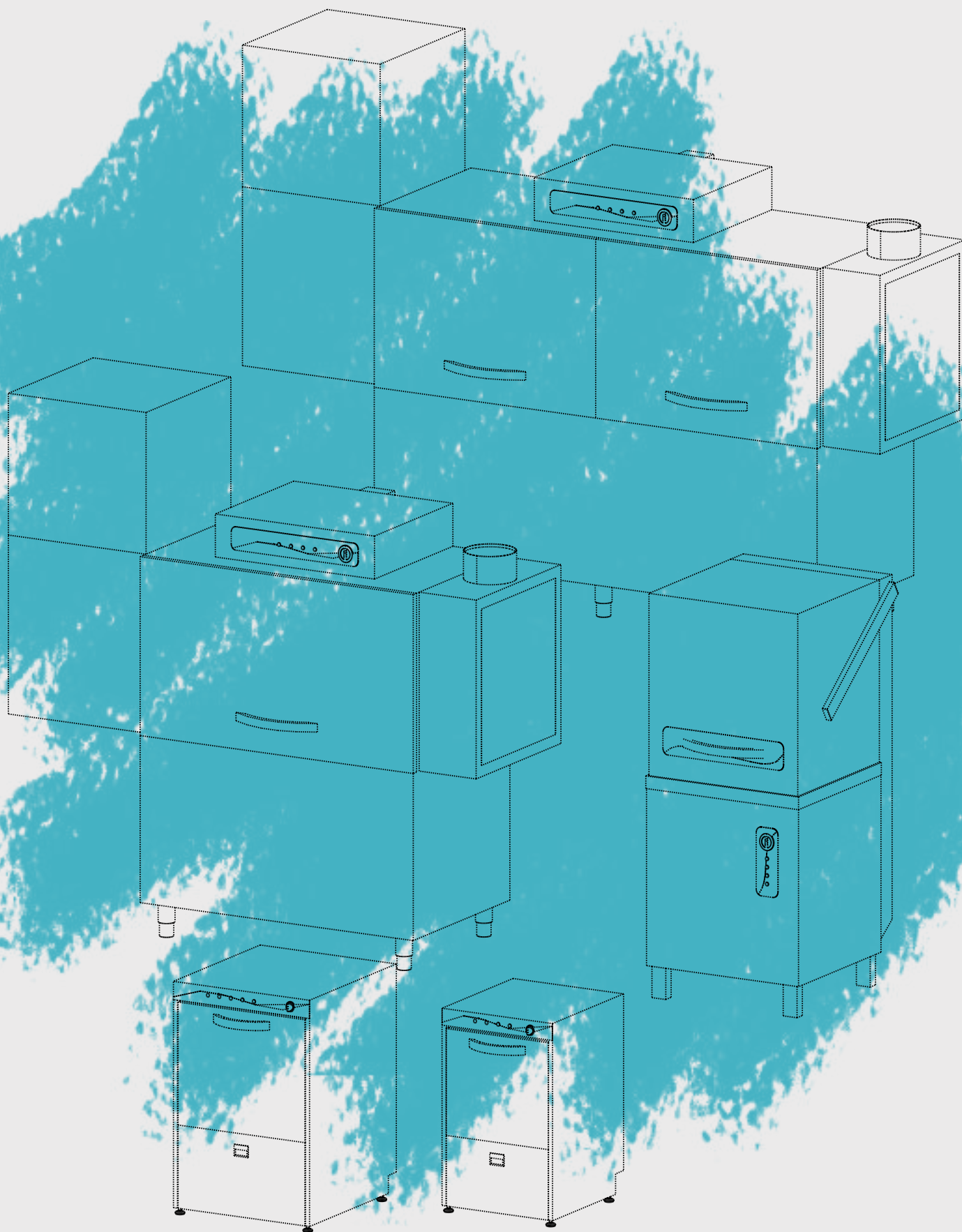
Hot Display Unit Wooden Body

Technical Specifications

- 220V operating voltage.
- Disassembled sneezeguard.
- Adjustable feet.
- Digital control.
- Working temperature: 30 °C / 90 °C



Code	Description	Dimensions a x b x c (mm)	Weight (kg)	Net (m³)	Power (kw)	Capacity (gn)	Price (€)
RVL.AD.8060	Hot Display Unit Wooden Body	800x600x120/750	22	0.36	1.3	2x1/1	1.310
RVL.AD.11060	Hot Display Unit Wooden Body	1115x600x120/750	35	0.50	1.8	3x1/1	1.630



Glasswasher

Technical Specifications

- 3 different programs, 90/120/180 seconds.
- Standart polisher pump.
- Standart drain pump.
- Economical water, detergent and energy consumption.
- Basket dimensions 400x400 mm
- Motor power: 0.25 kW 2800 rpm
- Washing tank heating power: 2.5 kW
- Rinse boiler heater power: 2 kW
- Maximum power during operation: 2.75 kW



Glasswasher Digital Control

Technical Specifications

- 3 different programs, 90/120/180 seconds.
- Standart polisher pump.
- Standart drain pump.
- Economical water, detergent and energy consumption.
- Basket dimensions 400x400 mm
- Motor power: 0.25 kW 2800 rpm
- Washing tank heating power: 2.5 kW
- Rinse boiler heater power: 2 kW
- Maximum power during operation: 2.75 kW
- Rinsing system with cold water.
- With Dijital Control Panel.



Code	Description	Dimensions a x b x c (mm)	Weight (kg)	Net (m³)	Capacity (glass/hour)	Price (€)
RVL.1100	Glasswasher 220V	480x580x720	43	0.20	1000	2.005

Code	Description	Dimensions a x b x c (mm)	Weight (kg)	Net (m³)	Capacity (glass/hour)	Price (€)
RVL.1100-S	Glasswasher 220V	480x580x720	43	0.20	1000	2.200

Undercounter Type Dishwashers

Technical Specifications

- 3 different programs, 90/120/180 seconds.
- Standart drainage pump.
- Economical water, detergent and energy consumption.
- Basket dimensions 500x500 mm
- Maximum plate diameter: 320 mm
- Stainless steel resistances.
- Magnetic cover security sensor.
- Stainless steel body.
- Washing water temperature 55-60°C
- Rinse water temperature 80-85°C
- Motor power: 0.55 kW 2800 rpm
- Washing tank heating power: 2.5 kW
- Rinse boiler heater power: 5 kW
- RVL.500-F - RVL.500-380-F
- With Detergent and RinseAid Pump.
- RVL.500 - RVL.500-F
- Maximum power during operation: 5.55 kW
- RVL.500-380 - RVL.500-380-F
- Maximum power during operation: 5.55 kW



Undercounter Type Dishwashers (Digital Control)

Technical Specifications

- 4 different programs, 60/90/120/180 seconds.
- Standart drain pump.
- Economical water, detergent and energy consumption.
- Basket dimensions 500x500 mm
- Maximum plate diameter: 320 mm
- Stainless steel resistances.
- Magnetic cover security sensor.
- Stainless steel body.
- Washing water temperature 55-60°C
- Rinse water temperature 80-85°C
- Motor power: 0.55 kW 2800 rpm
- Washing tank heating power: 2.5 kW
- Rinse boiler heater power: 5 kW
- RVL.500-SDF - RVL.500-380-SDF
- With Detergent and RinseAid Pump.
- RVL.500-SD - RVL.500-SDF
- Maximum power during operation: 5.55 kW
- RVL.500-380-SD - RVL.500-380-SDF
- Maximum power during operation: 5.55 kW



Code	Description	Dimensions a x b x c (mm)	Weight (kg)	Net (m³)	Capacity (plate/hour)	Price (€)
RVL.500	Undercounter Type Dishwasher 220V	590x660x830	64	0.33	500	2.070
RVL.500-380	Undercounter Type Dishwasher 380V	590x660x830	64	0.33	500	2.070
RVL.500-F	Full Undercounter Type Dishwasher 220V	590x660x830	64	0.33	500	2.280
RVL.500-380-F	Full Undercounter Type Dishwasher 380V	590x660x830	64	0.33	500	2.280

Code	Description	Dimensions a x b x c (mm)	Weight (kg)	Net (m³)	Capacity (plate/hour)	Price (€)
RVL.500-SD	Undercounter Type Dishwasher Digital Control 220V	590x660x830	64	0.33	500	2.280
RVL.500-380-SD	Undercounter Type Dishwasher Digital Control 380V	590x660x830	64	0.33	500	2.280
RVL.500-SDF	Full Undercounter Type Dishwasher Digital Control 220V	590x660x830	64	0.33	500	2.485
RVL.500-380-SDF	Full Undercounter Type Dishwasher Digital Control 380V	590x660x830	64	0.33	500	2.485

Undercounter Type Dishwashers (Double Skin)

Technical Specifications

- 4 different programs, 60/90/120/180 seconds..
- Standart drainage pump.
- Economical water, detergent and energy consumption.
- Basket dimensions 500x500 mm
- Maximum plate diameter: 320 mm
- Stainless steel resistances.
- Magnetic cover security sensor.
- Stainless steel body.
- Washing water temperature 55-60°C
- Rinse water temperature 80-85°C
- Motor power: 0.55 kW 2800 rpm.
- Washing tank heating power: 2.5 kW
- Rinse boiler heater power: 5 kW
- RVL.500-D
- Maximum power during operation: 5.55 kW
- RVL.500-D-380
- Maximum power during operation: 5.55 kW



Code	Description	Dimensions a x b x c (mm)	Weight (kg)	Net (m³)	Capacity (plate/hour)	Price (€)
RVL.500-D	Undercounter Type Dishwasher Double Skin 220V	610x720x820	72	0.33	500	2.760
RVL.500-D-380	Undercounter Type Dishwasher Double Skin 380V	610x720x820	72	0.33	500	2.760

Tray Washing Machine

Technical Specifications

- When the machine is installed and started for the first time, the water heating system is not activated until the automatic water intake process is finished.
- After the tray is inserted into the machine, the machine starts to work, after the tray is removed, it waits for the second tray to be inserted.
- There is a water heating system,
- There is a drain valve in order to discharge the dirty water inside the machine.
- Since the tray inlet and outlet are inclined, the water remaining in the tray is returned to the machine.
- Water tray at the tray outlet prevents dripping water from flowing to the floor.
- Easy disassembly and assembly is provided for cleaning the washing brushes positioned inside.
- Water tightness is provided with gasketed cover structure.
- Service trays, tabldots used in the market, tray washing capacity up to 60 * 40 size.



Code	Description	Dimensions a x b x c (mm)	Weight (kg)	Net (m³)	Capacity (tray/hour)	Price (€)
RVL.TYM.02	Tray Washing Machine	1291x785x1159	130	1.18	360	6.300

Hood Type Dishwashers

Technical Specifications

- 4 different programs, 60/90/120/180 seconds.
- Economical water, detergent and energy consumption.
- Basket dimensions 500x500 mm
- Stainless steel resistances.
- Stainless steel body.
- Washing water temperature 55-60°C
- Rinse water temperature 80-85°C
- Motor power: 0.55 kW 2800 rpm.
- Washing tank heating power: 2.5 kW
- Rinse boiler heater power: 6 kW
- Maximum power during operation: 6.55 kW

- RVL1000-F
- With Detergent and Rinse Aid Pump.
- RVL1000-SD
- With Dijital Control Panel.
- RVL1000-SDF
- With Dijital Control Panel.
- With Detergent and Rinse Aid Pump.



Hood Type Dishwasher (Double Skin)

Technical Specifications

- 4 different programs, 60/90/120/180 seconds.
- Standart drainage pump.
- With Detergent and Rinse Aid Pump.
- Economical water, detergent and energy consumption.
- Basket dimensions 500x500 mm
- Stainless steel resistances
- Stainless steel body.
- Washing water temperature 55-60°C
- Rinse water temperature 80-85°C
- Motor power: 0.55 kW 2800 rpm.
- Washing tank heating power: 2.5 kW
- Rinse boiler heater power: 6 kW
- Maximum power during operation: 6.55 kW

Digital Control Board

- 2.4 inch color screen.
- Enlightened touch control panel.
- Washing and rinsing motor control.
- Water drain control.
- Ability to control the boiler and tank temperature separately.
- Waterproof front panel.



Code	Description	Dimensions a x b x c (mm)	Weight (kg)	Net (m³)	Capacity (plate/hour)	Price (€)
RVL1000	Hood Type Dishwasher 380V	696x765x1485	112	0.79	1000	3.035
RVL1000-F	Full Hood Type Dishwasher 380V	696x765x1485	112	0.79	1000	3.245
RVL1000-SD	Hood Type Dishwasher Digital Control 380V	696x765x1485	112	0.79	1000	3.245
RVL1000-SDF	Full Hood Type Dishwasher Digital Control 380V	696x765x1485	112	0.79	1000	3.450

Code	Description	Dimensions a x b x c (mm)	Weight (kg)	Net (m³)	Capacity (plate/hour)	Price (€)
RVL1000-D	Hood Type Dishwasher Double Skin	720x840x1570	150	0.95	1000	4.000

Conveyor Type Dishwasher with Drying Tunnel

Technical Specifications

- Standart drying tunnel.
- 2 speed conveyor band.
- 2 pieces of washing motors.
- Standart drainage pump.
- Economical water, detergent and energy consumption.
- Basket dimensions 500x500 mm
- Stainless steel resistances.
- Magnetic cover security sensor.
- Stainless steel body.
- Washing water temperature 55-60°C
- Rinse water temperature 80-85°C
- Drying unit total power: 9 kW
- Washing tank heating power: 12 kW
- Rinse boiler heater power: 24 kW
- Machine total power: 48 kW/380 V

- RVL2000-SAG-R / RVL2000-SOL-L
- Motor power: 0.55 kW 2800 rpm x 2



Conveyor Type Dishwasher with Drying Tunnel and Pre-Washing Unit

Technical Specifications

- Standart drying tunnel.
- 2 speed conveyor band.
- 2 pieces of washing motors.
- Standart drainage pump.
- Economical water, detergent and energy consumption.
- Basket dimensions 500x500 mm
- Stainless steel resistances.
- Magnetic cover security sensor.
- Stainless steel body.
- Washing water temperature 55-60°C
- Rinse water temperature 80-85°C
- Drying unit total power: 9 kW
- Washing tank heating power: 12 kW
- Rinse boiler heater power: 24 kW
- Machine total power: 48 kW/380 V

- RVL3000-SAG-R / RVL3000-SOL-L
- Motor power: 0.55 kW 2800 rpm x 3



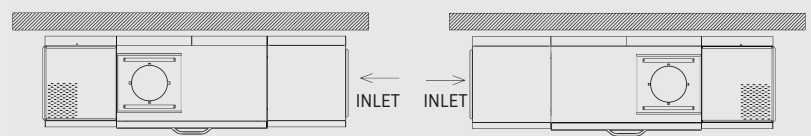
Code	Description	Dimensions a x b x c (mm)	Weight (kg)	Net (m³)	Capacity (plate/hour)	Price (€)
RVL2000-SAG-R	Conveyor Type Dishwasher with Drying Tunnel	1900x837x2000	317	3.18	2200	12.60
RVL2000-SOL-L	Conveyor Type Dishwasher with Drying Tunnel	1900x837x2000	317	3.18	2200	12.600

Code	Description	Dimensions a x b x c (mm)	Weight (kg)	Net (m³)	Capacity (plate/hour)	Price (€)
RVL3000-SAG-R	Conveyor Type Dishwasher with Drying Tunnel and Pre-Washing Unit	2561x837x2000	405	4.29	2200/3300	15.750
RVL3000-SOL-L	Conveyor Type Dishwasher with Drying Tunnel and Pre-Washing Unit	2561x837x2000	405	4.29	2200/3300	15.750



RVL2000-SAG-R

RVL2000-SOL-L



RVL3000-SAG-R

RVL3000-SOL-L

Pot Washing Machines

Technical Specifications

- 3 different programs, 120/240/360 seconds.
- Economical water, detergent and energy consumption.

- Magnetic cover security sensor.
- Stainless steel resistances.
- Stainless steel body.
- Washing water temperature 55-60°C
- Rinse water temperature 80-85°C

RVL.UW-80

- Tank capacity: 80 lt
- Water consumption: 4,5 lt
- Capacity: 30 basket/hour
- Capacity: 240 pieces 60x80 cm tray/hour
- Capacity: 60x1/1 Gn-hour
- Motor power: 1.5 kW 2800 rpm
- Tank heating power: 6 kW
- Rinse boiler heating power 18 kW
- Machine total power: 30 kW/380 V

RVL.UW-130

- Tank capacity: 130 lt
- Water consumption: 7,5 lt
- Capacity: 30 basket/hour
- Capacity: 480 pieces 60x80 cm tray/hour
- Capacity: 120x1/1 Gn-hour
- Motor power: 1.5 kW 2800 rpm x 2
- Tank heating power: 12 kW
- Rinse boiler heating power 18 kW
- Machine total power: 40 kW/380V

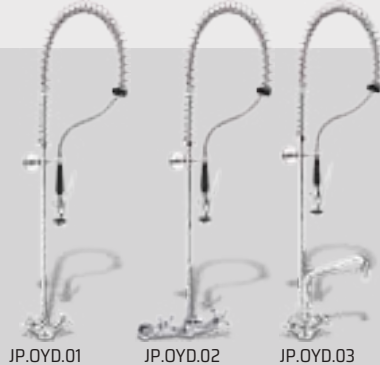


Code	Description	Dimensions a x b x c (mm)	Weight (kg)	Net (m³)	Price (€)
RVL.UW-80	Pot Washing Machine 80 Lt	764x960x1985	210	1.46	11.025
RVL.UW-130	Pot Washing Machine 130 Lt	1360x930x1985	300	2.51	16.800

Pre-washing Units

Technical Specifications

- Spotless washing.
- Controlled pressure system.
- Durable structure.



JP.OYD.01

JP.OYD.02

JP.OYD.03

Code	Description	Price (€)
JP.OYD.01	Counter Mounted Pre-washing Unit	325
JP.OYD.02	Wall Mounted Pre-washing Unit	345
JP.OYD.03	Counter Mounted Pre-wash Spray Unit with Double Batteries	395

Dishwasher Baskets



RVL.TB.01

RVL.KC.01
RVL.BB.01

RVL.1100.007

Code	Description	Dimensions a x b x c (mm)	Weight (kg)	Net (m³)	Price (€)
RVL.TB.01	Dish Basket	500x500x110	1.60	0.02	26
RVL.KC.01	Cutlery Basket	500x500x110	1.55	0.02	26
RVL.BB.01	Glass Basket	500x500x110	1.55	0.02	26
RVL.1100.007	Glass Basket	400x400x120	1.30	0.02	26

Dishwasher Inlet Benches



Code	Description	Dimensions a x b x c (mm)	Net (m³)	Price (€)
RVL.BYG.7560-1ET-R	Dishwasher Inlet Bench Single Sink With Base Shelf (Right)	600x750x890	0.4	560
RVL.BYG.7560-1ET-L	Dishwasher Inlet Bench Single Sink With Base Shelf (Left)	600x750x890	0.4	560
RVL.BYG.7590-1ET-R	Dishwasher Inlet Bench Single Sink With Base Shelf (Right)	900x750x890	0.6	705
RVL.BYG.7590-1ET-L	Dishwasher Inlet Bench Single Sink With Base Shelf (Left)	900x750x890	0.6	705
RVL.BYG.75120-1ET-R	Dishwasher Inlet Bench Single Sink With Base Shelf (Right)	1200x750x890	0.8	715
RVL.BYG.75120-1ET-L	Dishwasher Inlet Bench Single Sink With Base Shelf (Left)	1200x750x890	0.8	715
RVL.BYG.75150-1EC-R	Dishwasher Inlet Bench Single Sink With Base Shelf (Right)	1500x750x890	1	760
RVL.BYG.75150-1EC-L	Dishwasher Inlet Bench Single Sink With Base Shelf (Left)	1500x750x890	1	760

Dishwasher Outlet Benches



Code	Description	Dimensions a x b x c (mm)	Net (m³)	Price (€)
RVL.BYC.7560-T-R	Dishwasher Outlet Counter With Base Shelf (Right)	600x750x890	0.4	325
RVL.BYC.7560-T-L	Dishwasher Outlet Counter With Base Shelf (Left)	600x750x890	0.4	325
RVL.BYC.7590-T-R	Dishwasher Outlet Counter With Base Shelf (Right)	900x750x890	0.6	415
RVL.BYC.7590-T-L	Dishwasher Outlet Counter With Base Shelf (Left)	900x750x890	0.6	415
RVL.BYC.75120-T-R	Dishwasher Outlet Counter With Base Shelf (Right)	1200x750x890	0.8	550
RVL.BYC.75120-T-L	Dishwasher Outlet Counter With Base Shelf (Left)	1200x750x890	0.8	550

Magnetic Limescale Inhibitor

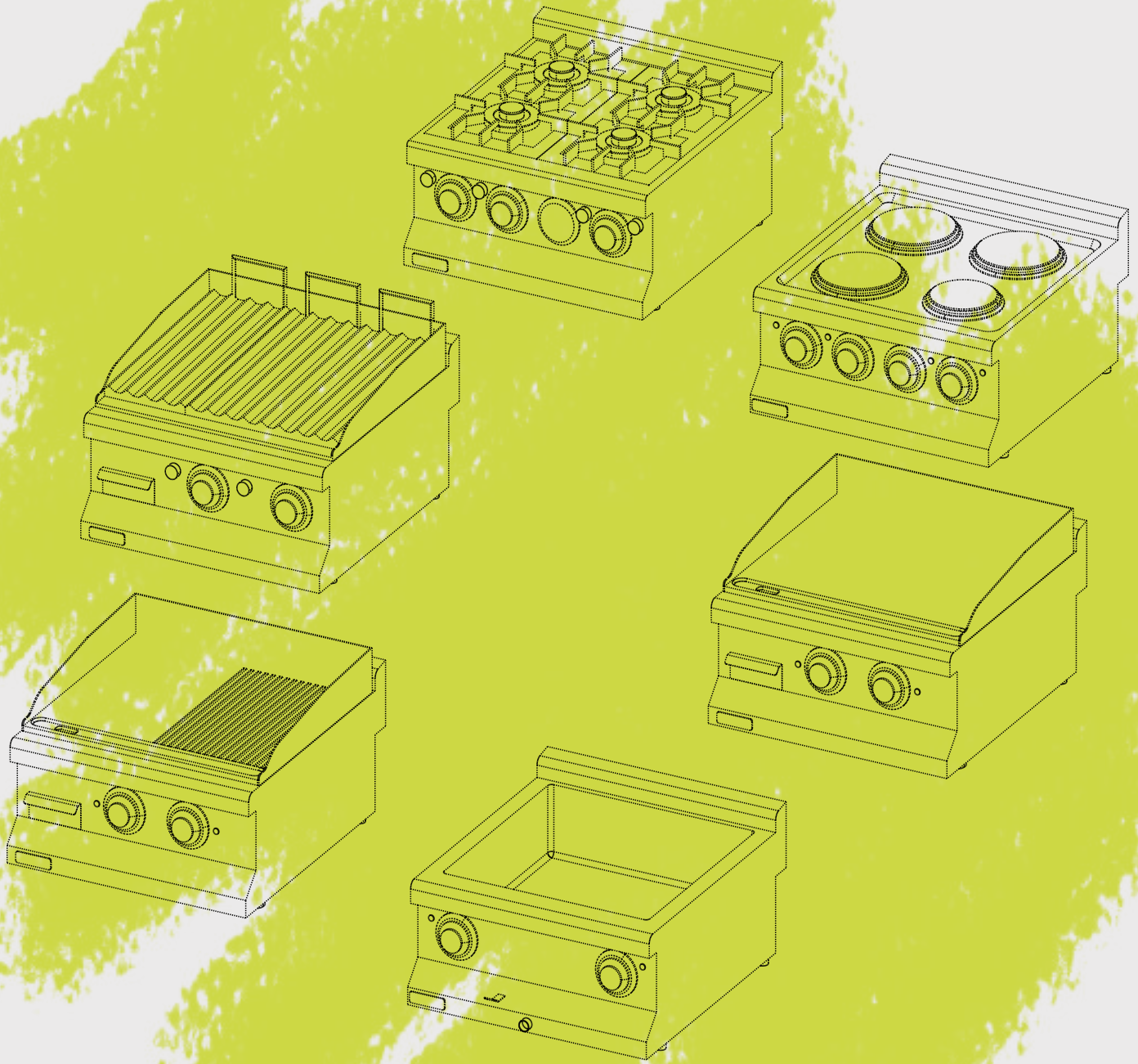


RVL.X4



RVL.X8

Code	Description	Price (€)
RVL.X4	Magnetic Limescale Inhibitor	105
RVL.X8	Magnetic Limescale Inhibitor	160



Gas Cookers Snack Serie

Technical Specifications

- Magnet safety valves.
- Positioned switch.
- Double ring burner.
- Piezo electric ignition system for each module.
- Stainless steel body.



RVL.6KG010



RVL.6KG020

- RVL.6KG010
- Gas Consumption (ng): 0,75 m³/h
 - Gas Consumption (lpg): 0,55 kg/h
- RVL.6KG020
- Gas Consumption (ng): 1,5 m³/h
 - Gas Consumption (lpg): 1,1 kg/h



Code	Description	Dimensions a x b x c (mm)	Weight (kg)	Net (m ³)	Power (kw)	Price (€)
RVL.6KG010	Gas Cooker 2 Burners	400x635x285	22	0.11	7.1	700
RVL.6KG020	Gas Cooker 4 Burners	600x635x285	32	0.17	14.2	1.155

Electrical Cookers Snack Serie

Technical Specifications

- 6 position switch.
- Easy to clean and hygienic.
- Stainless steel body.



RVL.6KE010



RVL.6KE020

- RVL.6KE010
- Electric Input: 230V AC 1N PE
 - Cable Cross Section (mm²): 3x2,5
- RVL.6KE020
- Electric Input: 400V AC 3N PE
 - Cable Cross Section (mm²): 5x2,5



Code	Description	Dimensions a x b x c (mm)	Weight (kg)	Net (m ³)	Power (kw)	Price (€)
RVL.6KE010	Electrical Cooker 2 Circle Plates	400x635x285	19	0.11	3.5	570
RVL.6KE020	Electrical Cooker 4 Circle Plates	600x635x285	24	0.17	7	935

High Pressure Gas Cookers Snack Serie

Technical Specifications

- Lpg or Natural Gas.
- Magnet safety valves.
- Positioned switch.
- Double ring burner.
- Easy to clean and hygienic.
- Stainless steel body.



RVL.6KG010-0



RVL.6KG020-0

- RVL.6KG010-0
- Gas Consumption (ng): 0,91 m³/h
 - Gas Consumption (lpg): 0,68 kg/h
- RVL.6KG020-0
- Gas Consumption (ng): 1,83 m³/h
 - Gas Consumption (lpg): 1,19 kg/h



Code	Description	Dimensions a x b x c (mm)	Weight (kg)	Net (m ³)	Power (kw)	Price (€)
RVL.6KG010-0	High Pressure Gas Cooker 1 Burner	400x635x285	25	0.1	8.65	835
RVL.6KG020-0	High Pressure Gas Cooker 2 Burners	800x635x285	47	0.2	17.30	1.380

Electrical Bainmaries Snack Serie

Technical Specifications

- Thermostatic controller.
- Drainage valve.
- Easy to clean and hygienic.
- Top plate thickness 1.2 mm, body 1 mm stainless steel.



RVL.6SE010



RVL.6SE020

- RVL.6SE010
- Capacity: 1 piece of 2/3 Gn + 2 pieces of 1/6 Gn
- RVL.6SE020
- Capacity: 1 piece 1/1 Gn + 2 pieces 1/4 Gn.



Code	Description	Dimensions a x b x c (mm)	Weight (kg)	Net (m ³)	Power (kw)	Capacity (gn)	Price (€)
RVL.6SE010	Electrical Bainmarie	400x635x285	19	0.11	1.5	1/1x150	740
RVL.6SE020	Electrical Bainmarie	600x635x285	26	0.17	3	1/1x150	930

Electrical Pasta Cooker Snack Serie

Technical Specifications

- Thermostatic controller.
- Water filling tap.
- Discharge valve.
- Overflow drainage system.
- Top plate thickness 1.2 mm, body 1 mm stainless steel.



- RVL.6ME010
- Electric Input: 400V AC 3N PE
 - Cable Cross Section (mm²): 5x2,5

Code	Description	Dimensions a x b x c (mm)	Weight (kg)	Net (m ³)	Power (kw)	Capacity (l)	Price (€)
RVL.6ME010	Electrical Pasta Cooker	400x635x285	20	0.11	4.5	10	1.335

Chips Scuttle Unit Snack Serie

Technical Specifications

- Operates in order to keep fries warm and drain oil.
- Infrared ceramic heater.
- Special form on the container, provides maximum efficiency in order to drain oil.
- Top plate thickness 1.2 mm, body 1 mm stainless steel.



- RVL.6DE010
- Electric Input: 230V AC 3N PE
 - Cable Cross Section (mm²): 3x1,5

Code	Description	Dimensions a x b x c (mm)	Weight (kg)	Net (m ³)	Power (kw)	Capacity (gn)	Price (€)
RVL.6DE010	Chips Scuttle Unit	400x635x285	15	0.11	0.65	1/1x150	595

Electrical Fryers Snack Serie

Technical Specifications

- Thermostatic controller.
- Moving heaters provide easy cleaning.
- Front oil drainage valve.
- Safety thermostat for overheating protection.
- Stainless steel body and baskets.

RVL.6FE010

- Electric Input: 400V AC 3N PE
- Cable Cross Section (mm²): 5x2,5

RVL.6FE020

- Electric Input: 400V AC 3N PE
- Cable Cross Section (mm²): 5x2,5



RVL.6FE010



RVL.6FE020



Code	Description	Dimensions a x b x c (mm)	Weight (kg)	Net (m ²)	Power (kw)	Capacity (lt)	Price (€)
RVL.6FE010	Electrical Fryer	400x635x285	24	0.11	7.2	10	1.095
RVL.6FE020	Electrical Fryer	600x635x285	36	0.17	14.4	10+10	1.945

Gas Fryers Snack Serie

Technical Specifications

- Lpg or Natural Gas.
- Magnet safety valves.
- Front oil drainage valve.
- Safety thermostat for overheating protection.
- Stainless steel body and baskets.

RVL.6FG010

- Gas Consumption (ng): 0.46 m³/h
- Gas Consumption (lpg): 0.39 kg/h

RVL.6FG020

- Gas Consumption (ng): 0.92 m³/h
- Gas Consumption (lpg): 0.78 kg/h



RVL.6FG010



RVL.6FG020



Code	Description	Dimensions a x b x c (mm)	Weight (kg)	Net (m ²)	Power (kw)	Capacity (lt)	Price (€)
RVL.6FG010	Gas Fryer	400x635x285	25	0.11	4.34	10	1.275
RVL.6FG020	Gas Fryer	600x635x285	32	0.17	8.67	10+10	2.500

Undercounter Cabinets With Door Snack Serie

Technical Specifications

- Under-Set Counters are suitable to use under each kind of 60's serie equipments.
- Easy to clean and hygienic.
- Stainless steel body.



RVL.TS030



RVL.TS010



RVL.TS020

Undercounter Cabinets Without Door Snack Serie

Technical Specifications

- Under-Set Counters are suitable to use under each kind of 60's serie equipments.
- Easy to clean and hygienic.
- Stainless steel body.



RVL.TS030-K



RVL.TS010-K



RVL.TS020-K

Code	Description	Dimensions a x b x c (mm)	Weight (kg)	Net (m ²)	Price (€)
RVL.TS010	Undercounter Cabinet with 1 Door	400x570x565	18	0.15	315
RVL.TS020	Undercounter Cabinet with 2 Doors	600x570x565	21	0.22	450
RVL.TS025	Undercounter Cabinet with 2 Doors	800x570x565	26	0.25	550
RVL.TS030	Undercounter Cabinet with 3 Doors	900x570x565	28	0.33	700

Code	Description	Dimensions a x b x c (mm)	Weight (kg)	Net (m ²)	Price (€)
RVL.TS010-K	Undercounter Cabinet without Door	400x570x565	13	0.15	260
RVL.TS020-K	Undercounter Cabinet without Door	600x570x565	16	0.22	330
RVL.TS025-K	Undercounter Cabinet without Door	800x570x565	20	0.25	390
RVL.TS030-K	Undercounter Cabinet without Door	900x570x565	23	0.33	550

Gas Grills Snack Serie

Technical Specifications

- Lpg or Natural Gas.
- Magnet safety valves with pilot.
- Two separate heating zones.
- Piezo electric ignition system for each module.
- Removable oil collection drawer.
- Top plate thickness 1.2 mm, body 1 mm stainless steel.

RVL.6IG010 / RVL.6IG011

- Gas Consumption (ng): 0,68 m³/h
- Gas Consumption (lpg): 0,43 kg/h
- RVL.6IG020 / RVL.6IG021 / RVL.6IG022
- Gas Consumption (ng): 1,37 m³/h
- Gas Consumption (lpg): 0,86 kg/h
- RVL.6IG030 / RVL.6IG031 / RVL.6IG032
- Gas Consumption (ng): 2,06 m³/h
- Gas Consumption (lpg): 1,29 kg/h



Gas Grills (Chrome Plate) Snack Serie

Technical Specifications

- Lpg or Natural Gas.
- Magnet safety valves with pilot.
- Two separate heating zones.
- Piezo electric ignition system for each module.
- Removable oil collection drawer.
- Top plate thickness 1.2 mm, body 1 mm stainless steel.

RVL.6IG010-K / RVL.6IG011-K

- Gas Consumption (ng): 0,68 m³/h
- Gas Consumption (lpg): 0,43 kg/h
- RVL.6IG020-K / RVL.6IG021-K / RVL.6IG022-K
- Gas Consumption (ng): 1,37 m³/h
- Gas Consumption (lpg): 0,86 kg/h
- RVL.6IG030-K / RVL.6IG031-K / RVL.6IG032-K
- Gas Consumption (ng): 2,06 m³/h
- Gas Consumption (lpg): 1,29 kg/h



Code	Description	Dimensions a x b x c (mm)	Weight (kg)	Net (m ³)	Capacity (lt)	Price (€)
RVL.6IG010	Gas Grill Smooth Plate	400x635x285	41	0.11	6.5	810
RVL.6IG011	Gas Grill Ribbed Plate	400x635x285	41	0.11	6.5	905
RVL.6IG020	Gas Grill Smooth Plate	600x635x285	52	0.17	13	1.300
RVL.6IG021	Gas Grill Ribbed Plate	600x635x285	52	0.17	13	1.600
RVL.6IG022	Gas Grill Smooth+Ribbed Plate	600x635x285	52	0.17	13	1.455
RVL.6IG030	Gas Grill Smooth Plate	900x635x285	84	0.24	19.5	1.775
RVL.6IG031	Gas Grill Ribbed Plate	900x635x285	84	0.24	19.5	2.135
RVL.6IG032	Gas Grill Smooth+Ribbed Plate	900x635x285	84	0.24	19.5	1.950

Code	Description	Dimensions a x b x c (mm)	Weight (kg)	Net (m ³)	Capacity (lt)	Price (€)
RVL.6IG010-K	Gas Grill Smooth Chrome Plate	400x635x285	41	0.11	6.5	1.390
RVL.6IG011-K	Gas Grill Ribbed Chrome Plate	400x635x285	41	0.11	6.5	1.520
RVL.6IG020-K	Gas Grill Smooth Chrome Plate	600x635x285	52	0.17	13	1.980
RVL.6IG021-K	Gas Grill Ribbed Chrome Plate	600x635x285	52	0.17	13	2.360
RVL.6IG022-K	Gas Grill Smooth+Ribbed Chrome Plate	600x635x285	52	0.17	13	2.140
RVL.6IG030-K	Gas Grill Smooth Chrome Plate	900x635x285	84	0.24	19.5	2.840
RVL.6IG031-K	Gas Grill Ribbed Chrome Plate	900x635x285	84	0.24	19.5	3.160
RVL.6IG032-K	Gas Grill Smooth+Ribbed Chrome Plate	900x635x285	84	0.24	19.5	3.000

Electrical Grills Snack Serie

Technical Specifications

- Thermostatic controller.
- Two separate heating zones.
- Removable oil collection drawer.
- Easy to clean and hygienic.
- Top plate thickness 1.2 mm, body 1 mm stainless steel.
- Limit thermostat.

RVL.6IE010 / RVL.6IE011

- Electric Input: 400V AC 3N PE
- Cable Cross Section (mm²): 5x2,5
- RVL.6IE020 / RVL.6IE021 / RVL.6IE022
- Electric Input: 400V AC 3N PE
- Cable Cross Section (mm²): 5x2,5
- RVL.6IE030 / RVL.6IE031 / RVL.6IE032
- Electric Input: 400V AC 3N PE
- Cable Cross Section (mm²): 5x4



Electrical Grills (Chrome Plate) Snack Serie

Technical Specifications

- Thermostatic controller.
- Two separate heating zones.
- Removable oil collection drawer.
- Easy to clean and hygienic.
- Top plate thickness 1.2 mm, body 1 mm stainless steel.
- Limit thermostat.

RVL.6IE010-K / RVL.6IE011-K

- Electric Input: 400V AC 3N PE
- Cable Cross Section (mm²): 5x2,5
- RVL.6IE020-K / RVL.6IE021-K / RVL.6IE022-K
- Electric Input: 400V AC 3N PE
- Cable Cross Section (mm²): 5x2,5
- RVL.6IE030-K / RVL.6IE031-K / RVL.6IE032-K
- Electric Input: 400V AC 3N PE
- Cable Cross Section (mm²): 5x4



Code	Description	Dimensions a x b x c (mm)	Weight (kg)	Net (m ³)	Power (kw)	Price (€)
RVL.6IE010	Electrical Grill Smooth Plate	400x635x285	45	0.11	3.6	810
RVL.6IE011	Electrical Grill Ribbed Plate	400x635x285	45	0.11	3.6	905
RVL.6IE020	Electrical Grill Smooth Plate	600x635x285	58	0.17	7.2	1.300
RVL.6IE021	Electrical Grill Ribbed Plate	600x635x285	58	0.17	7.2	1.600
RVL.6IE022	Electrical Grill Smooth+Ribbed Plate	600x635x285	58	0.17	7.2	1.455
RVL.6IE030	Electrical Grill Smooth Plate	900x635x285	87	0.24	10.8	1.775
RVL.6IE031	Electrical Grill Ribbed Plate	900x635x285	87	0.24	10.8	2.135
RVL.6IE032	Electrical Grill Smooth+Ribbed Plate	900x635x285	87	0.24	10.8	1.945

Code	Description	Dimensions a x b x c (mm)	Weight (kg)	Net (m ³)	Power (kw)	Price (€)
RVL.6IE010-K	Electrical Grill Smooth Chrome Plate	400x635x285	45	0.11	3.6	1.390
RVL.6IE011-K	Electrical Grill Ribbed Plate	400x635x285	45	0.11	3.6	1.520
RVL.6IE020-K	Electrical Grill Smooth Chrome Plate	600x635x285	58	0.17	7.2	1.980
RVL.6IE021-K	Electrical Grill Ribbed Chrome Plate	600x635x285	58	0.17	7.2	2.360
RVL.6IE022-K	Electrical Grill Smooth+Ribbed Chrome Plate	600x635x285	58	0.17	7.2	2.140
RVL.6IE030-K	Electrical Grill Smooth Chrome Plate	900x635x285	87	0.24	10.8	2.840
RVL.6IE031-K	Electrical Grill Ribbed Plate	900x635x285	87	0.24	10.8	3.160
RVL.6IE032-K	Electrical Grill Smooth+Ribbed Chrome Plate	900x635x285	87	0.24	10.8	2.995

Gas Vapor Grills Snack Serie

Technical Specifications

- Steamer cabinet provides fertile cooking.
- Lpg or Natural Gas.
- Magnet safety valves with pilot.
- Two separate heating zones.
- Piezo electric ignition system for each module.
- Cast iron plate.
- Top plate thickness 1.5 mm, body 1 mm stainless steel.

RVL.6LG010-S

- Gas Consumption (ng): 0,55 m³/h
- Gas Consumption (lpg): 0,60 kg/h

RVL.6LG020-S

- Gas Consumption (ng): 1,10 m³/h
- Gas Consumption (lpg): 1,20 kg/h

RVL.6LG030-S

- Gas Consumption (ng): 1,65 m³/h
- Gas Consumption (lpg): 1,80 kg/h



Code	Description	Dimensions a x b x c (mm)	Weight (kg)	Net (m ³)	Power (kw)	Price (€)
RVL.6LG010-S	Gas Vapor Grill	400x730x285	48	0.11	5.2	1.100
RVL.6LG020-S	Gas Vapor Grill	800x730x285	94	0.17	10.4	1.775
RVL.6LG030-S	Gas Vapor Grill	1200x730x285	137	0.25	15.6	2.530

Gas Lavastone Grills Snack Serie

Technical Specifications

- Lpg or Natural Gas.
- Magnet safety valves with pilot.
- Two separate heating zones.
- Piezo electric ignition system for each module.
- Removable oil collection drawer.
- Easy to clean and hygienic.
- Top plate thickness 1.2 mm, body 1 mm stainless steel.

RVL.6LG010

- Gas Consumption (ng): 0,68 m³/h
- Gas Consumption (lpg): 0,43 kg/h

RVL.6LG020

- Gas Consumption (ng): 1,36 m³/h
- Gas Consumption (lpg): 0,86 kg/h

RVL.6LG030

- Gas Consumption (ng): 2,04 m³/h
- Gas Consumption (lpg): 1,29 kg/h



Code	Description	Dimensions a x b x c (mm)	Weight (kg)	Net (m ³)	Power (kw)	Price (€)
RVL.6LG010	Gas Lavastone Grill	400x635x285	51	0.11	6.46	885
RVL.6LG020	Gas Lavastone Grill	600x635x285	72	0.17	12.9	1.300
RVL.6LG030	Gas Lavastone Grill	900x635x285	104	0.24	19.38	1.820

Worktops Snack Serie

Technical Specifications

- Lpg or Natural Gas.
- Magnet safety gas valve and thermocouple.
- Heavy duty top cast iron.
- Cast iron double burners.
- Easy to clean and hygienic.
- Stainless steel body.
- 2x2/1 Gn capacity, stainless steel internal chamber.
- For oven: temperature control with thermostatic gas valve.



Code	Description	Dimensions a x b x c (mm)	Weight (kg)	Net (m ³)	Power (kw)	Price (€)
RVL.6KG031	Gas Cooker 3 Burners-With Oven	1200x635x850	125	0.6	36.5	2.500

Electrical Vapor Grills Snack Serie

Technical Specifications

- Steamer cabinet provides fertile cooking.
- Easy tilting heaters provide easy cleaning.
- Faster cooking with low energy.
- Easy to clean and hygienic.
- Top plate thickness 1.2 mm, body 1 mm stainless steel.

RVL.6LE010

- Electric Input: 400V AC 3N PE
- Cable Cross Section (mm2): 5x2,5

RVL.6LE020

- Electric Input: 400V AC 3N PE
- Cable Cross Section (mm2): 5x2,5

RVL.6LE030

- Electric Input: 400V AC 3N PE
- Cable Cross Section (mm2): 5x2,5

RVL.6LE040

- Electric Input: 400V AC 3N PE
- Cable Cross Section (mm2): 5x2,5



Code	Description	Dimensions a x b x c (mm)	Weight (kg)	Net (m ³)	Power (kw)	Price (€)
RVL.6LE010	Electrical Vapor Grill	400x600x290	27	0.11	3.75	2.300
RVL.6LE020	Electrical Vapor Grill	600x600x290	36	0.11	6.25	3.010
RVL.6LE030	Electrical Vapor Grill	800x600x290	46	0.24	8.75	3.230
RVL.6LE040	Electrical Vapor Grill	1200x600x290	57	0.25	13.75	3.445

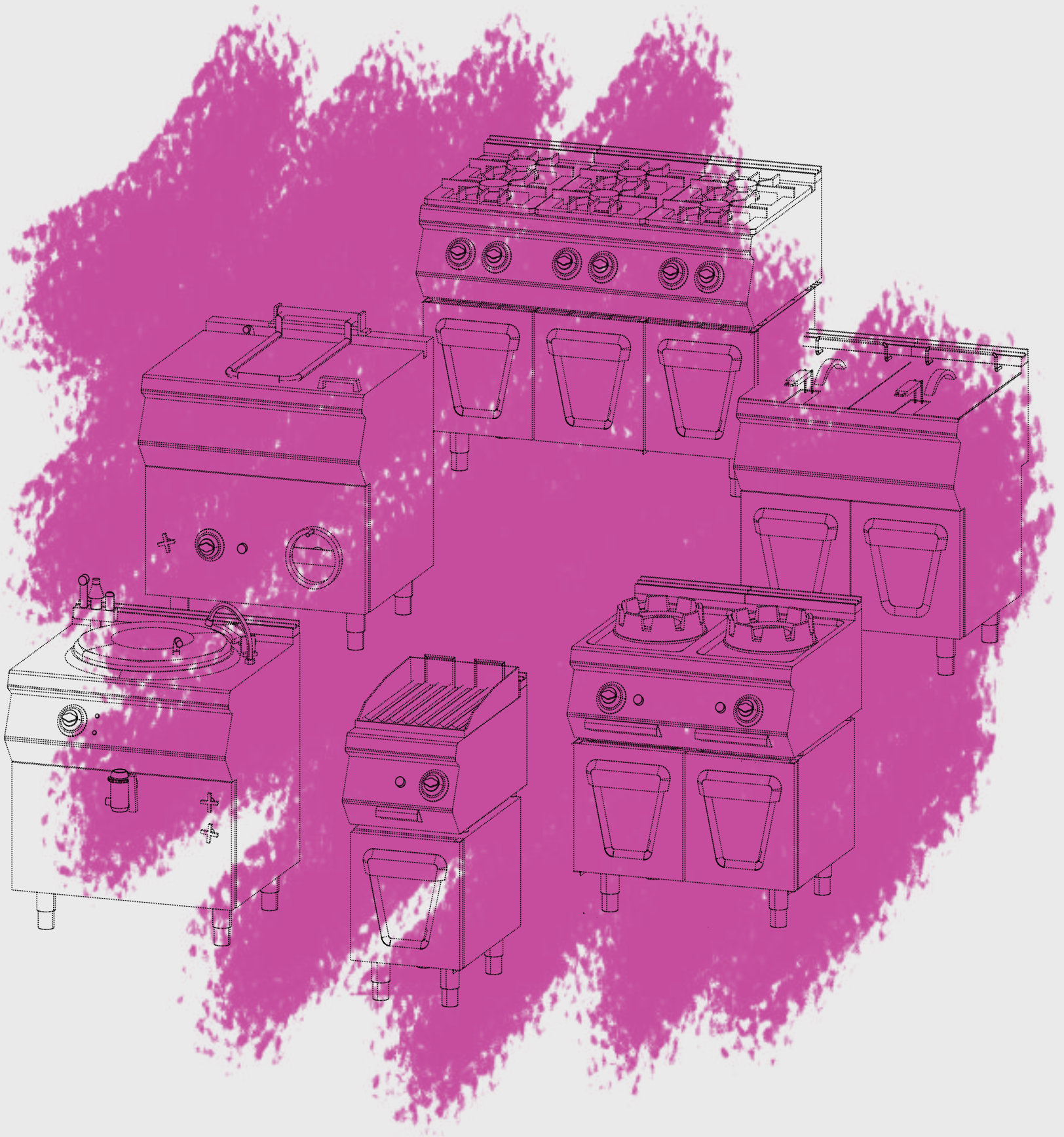
Worktops Snack Serie

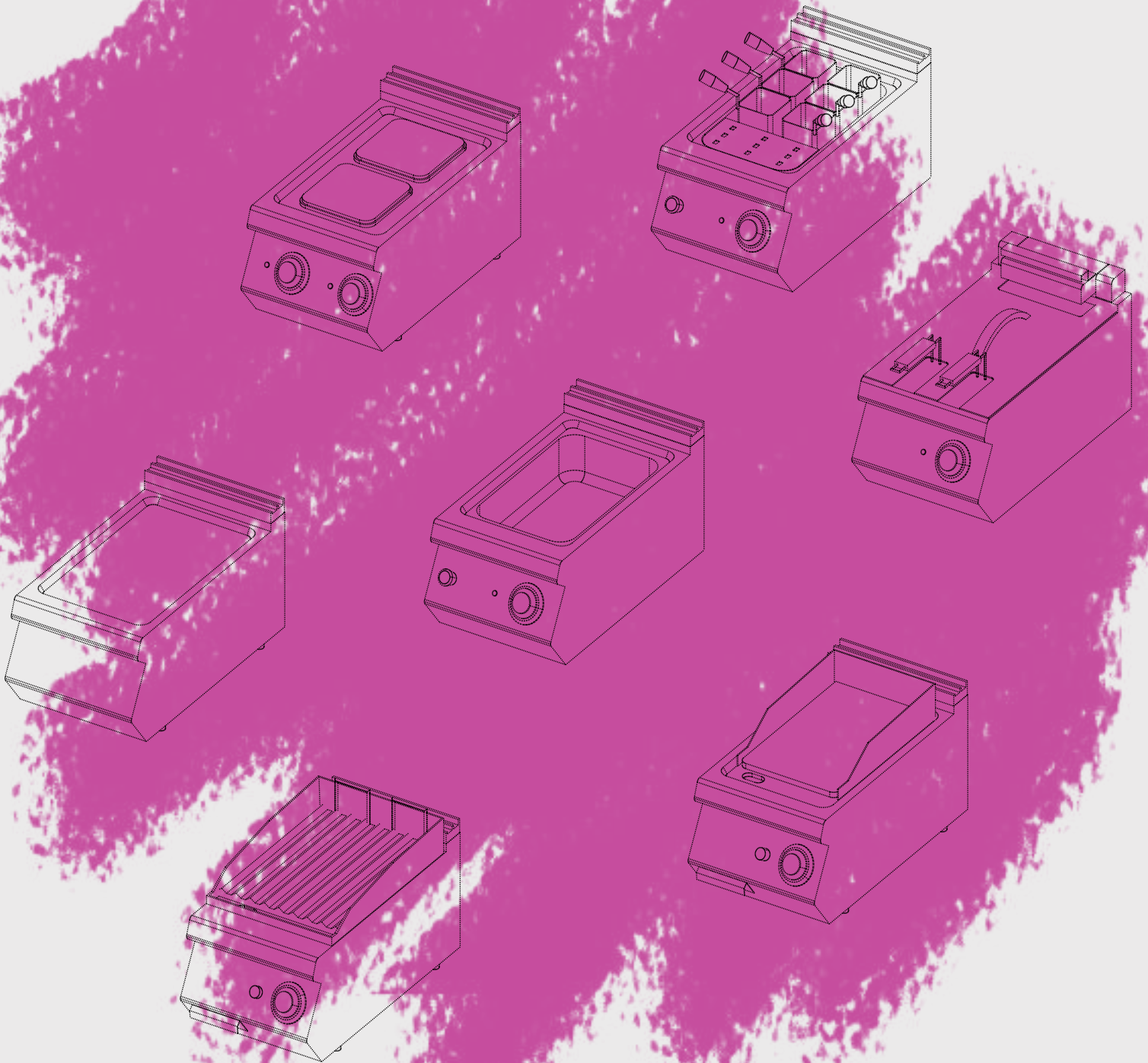
Technical Specifications

- Worktops are suitable to use between each kind of 60's serie equipments.
- Easy to clean and hygienic.
- Top plate thickness 1.2 mm, body 1 mm stainless steel.



Code	Description	Dimensions a x b x c (mm)	Weight (kg)	Net (m ³)	Price (€)
RVL.6TN010	Worktop 1/2 Module	400x635x285	13	0.11	240
RVL.6TN020	Worktop 1/1 Module	600x635x285	20	0.17	340





Gas Cookers 700 Plus Serie

Technical Specifications

- Lpg or Natural Gas.
- Magnet safety gas valve and thermocouple.
- Heavy duty top cast iron.
- Cast iron double burners.
- Easy to clean and hygienic.
- Stainless steel body.

RVL.PLS.7KG010

- Gas Consumption (ng): 1,51 m³/h
- Gas Consumption (lpg): 1,19 kg/h

RVL.PLS.7KG020

- Gas Consumption (ng): 3,03 m³/h
- Gas Consumption (lpg): 2,38 kg/h

RVL.PLS.7KG030

- Gas Consumption (ng): 4,55 m³/h
- Gas Consumption (lpg): 3,57 kg/h



Gas Wok Cookers 700 Plus Serie

Technical Specifications

- Lpg or Natural Gas.
- Magnet safety gas valve and thermocouple.
- Heavy duty top cast iron.
- Piezo electric ignition system for each burner.
- High power cast iron burners provide the high temperature that is aimed to be reached.
- Easy to clean and hygienic.
- Stainless steel body.

RVL.PLS.7WK010

- Gas Consumption (ng): 1,9 m³/h
- Gas Consumption (lpg): 1,05 kg/h

RVL.PLS.7WK020

- Gas Consumption (ng): 3,8 m³/h
- Gas Consumption (lpg): 2,1 kg/h

RVL.PLS.7WK030

- Gas Consumption (ng): 5,6 m³/h
- Gas Consumption (lpg): 3,15 kg/h



Code	Description	Dimensions a x b x c (mm)	Weight (kg)	Net (m³)	Power (kw)	Price (€)
RVL.PLS.7KG010	Gas Cooker 2 Burners	400x730x300	34	0.09	14.3	1.005
RVL.PLS.7KG020	Gas Cooker 4 Burners	800x730x300	69	0.18	28.66	1.850
RVL.PLS.7KG030	Gas Cooker 6 Burners	1200x730x300	101	0.26	43	2.670

Code	Description	Dimensions a x b x c (mm)	Weight (kg)	Net (m³)	Power (kw)	Price (€)
RVL.PLS.7WK010	Gas Wok Cooker 1 Burner	400x730x300	40	0.09	18	1.125
RVL.PLS.7WK020	Gas Wok Cooker 2 Burners	800x730x300	76	0.18	36	2.110
RVL.PLS.7WK030	Gas Wok Cooker 3 Burners	1200x730x300	107	0.26	54	2.845

Electrical Cookers (Circle Plate) 700 Plus Serie

Technical Specifications

- 6 position switches.
- Easy to clean and hygienic.
- Stainless steel body.

RVL.PLS.7KE010-Y

- Electric Input: 230V AC N PE
- Cable Cross Section (mm2): 3x2,5

RVL.PLS.7KE020-Y

- Electric Input: 400V AC 3N PE
- Cable Cross Section (mm2): 5x2,5

RVL.PLS.7KE030-Y

- Electric Input: 400V AC 3N PE
- Cable Cross Section (mm2): 5x4



Electrical Cookers (Square Plate) 700 Plus Serie

Technical Specifications

- 6 position switches.
- Easy to clean and hygienic.
- Stainless steel body.

RVL.PLS.7KE010

- Electric Input: 230V AC N PE
- Cable Cross Section (mm2): 3x2,5

RVL.PLS.7KE020

- Electric Input: 400V AC 3N PE
- Cable Cross Section (mm2): 5x2,5

RVL.PLS.7KE030

- Electric Input: 400V AC 3N PE
- Cable Cross Section (mm2): 5x2,5



Code	Description	Dimensions a x b x c (mm)	Weight (kg)	Net (m³)	Power (kw)	Price (€)
RVL.PLS.7KE010-Y	Electrical Cooker 2 Circle Plates	400x730x300	31	0.09	4	710
RVL.PLS.7KE020-Y	Electrical Cooker 4 Circle Plates	800x730x300	55	0.18	8	1.200
RVL.PLS.7KE030-Y	Electrical Cooker 6 Circle Plates	1200x730x300	78	0.26	12	1.675

Code	Description	Dimensions a x b x c (mm)	Weight (kg)	Net (m³)	Power (kw)	Price (€)
RVL.PLS.7KE010	Electrical Cooker 2 Square Plates	400x730x300	33	0.09	4.5	890
RVL.PLS.7KE020	Electrical Cooker 4 Square Plates	800x730x300	57	0.18	9	1.680
RVL.PLS.7KE030	Electrical Cooker 6 Square Plates	1200x730x300	80	0.26	13.5	2.370

Electrical Induction Cookers 700 Plus Serie

Technical Specifications

- Glass cooking surface.
- Easy to clean and hygienic.
- Stainless steel body.

RVL.PLS.7IND010

- Electric Input: 230V AC N PE
- Cable Cross Section (mm2): 3x2,5

RVL.PLS.7IND020

- Electric Input: 400V AC 3N PE
- Cable Cross Section (mm2): 5x4

RVL.PLS.7IND030

- Electric Input: 400V AC 3N PE
- Cable Cross Section (mm2): 5x4



Electrical Cookers (Russian Type Plate) 700 Plus Serie

Technical Specifications

- 3 position switches.
- Easy to clean and hygienic.
- Stainless steel body.

RVL.PLS.7KE010-P

- Electric Input: 400V AC N PE
- Cable Cross Section (mm2): 3x2,5

RVL.PLS.7KE020-P

- Electric Input: 400V AC 3N PE
- Cable Cross Section (mm2): 5x2,5

RVL.PLS.7KE030-P

- Electric Input: 400V AC 3N PE
- Cable Cross Section (mm2): 5x4



Code	Description	Dimensions a x b x c (mm)	Weight (kg)	Net (m³)	Power (kw)	Price (€)
RVL.PLS.7IND010	Electrical Induction Cooker 2	400x730x300	28	0.09	6	1.635
RVL.PLS.7IND020	Electrical Induction Cooker 4	800x730x300	48	0.18	12	2.995
RVL.PLS.7IND030	Electrical Induction Cooker 6	1200x730x300	77	0.26	18	4.340

Code	Description	Dimensions a x b x c (mm)	Weight (kg)	Net (m³)	Power (kw)	Price (€)
RVL.PLS.7KE010-P	Electrical Cooker 2 Russian Type Plates	400x730x300	50	0.09	8	1.000
RVL.PLS.7KE020-P	Electrical Cooker 4 Russian Type Plates	800x730x300	92	0.18	16	1.920
RVL.PLS.7KE030-P	Electrical Cooker 6 Russian Type Plates	1200x730x300	125	0.26	24	2.560

Electrical Fryers 700 Plus Serie

Technical Specifications

- Thermostatic control.
- Stainless steel baskets.
- Moving heaters provide easy cleaning.
- Safe oil drainage from the bottom via valve.
- Safety thermostat for overheating protection.
- Easy to clean and hygienic.
- Stainless steel body.

RVL.PLS.7FE010

- Electric Input: 400V AC 3N PE
- Cable Cross Section (mm2): 5x2,5

RVL.PLS.7FE020

- Electric Input: 400V AC 3N PE
- Cable Cross Section (mm2): 5x2,5



RVL.PLS.7FE020



RVL.PLS.7FE010

Code	Description	Dimensions a x b x c (mm)	Weight (kg)	Net (m³)	Power (kw)	Capacity (lt)	Price (€)
RVL.PLS.7FE010	Electrical Fryer	400x730x300	27	0.09	10.5	14	1.350
RVL.PLS.7FE020	Electrical Fryer	800x730x300	44	0.18	21	14+14	2.495

Gas Fryers 700 Plus Serie

Technical Specifications

- Lpg or Natural Gas.
- Stainless steel baskets.
- Magnet safety gas valve and thermocouple.
- Safe oil drainage from the bottom via valve.
- Safety thermostat for overheating protection.
- Easy to clean and hygienic.
- Stainless steel body.

RVL.PLS.7FG010-S

- Gas Consumption (ng): 1,84 m3/h
- Gas Consumption (lpg): 0,91 kg/h

RVL.PLS.7FG020-S

- Gas Consumption (ng): 3,68 m3/h
- Gas Consumption (lpg): 1,82 kg/h



Code	Description	Dimensions a x b x c (mm)	Weight (kg)	Net (m³)	Power (kw)	Capacity (lt)	Price (€)
RVL.PLS.7FG010-S	Gas Fryer	400x730x300	63	0.09	10	12	1.510
RVL.PLS.7FG020-S	Gas Fryer	800x730x300	113	0.18	20	12+12	2.810

Electrical Fryers With Cupboard 700 Plus Serie

Technical Specifications

- Thermostatic control.
- Stainless steel baskets.
- Moving heaters provide easy cleaning.
- Safe oil drainage from the bottom via valve.
- Safety thermostat for overheating protection.
- Easy to clean and hygienic.
- Stainless steel body.

RVL.PLS.7FE010-D

- Electric Input: 400V AC 3N PE
- Cable Cross Section (mm2): 5x2,5

RVL.PLS.7FE020-D

- Electric Input: 400V AC 3N PE
- Cable Cross Section (mm2): 5x2,5



RVL.PLS.7FE020-D

RVL.PLS.7FE010-D

Code	Description	Dimensions a x b x c (mm)	Weight (kg)	Net (m³)	Power (kw)	Capacity (lt)	Price (€)
RVL.PLS.7FE010-D	Electrical Fryer With Cupboard	400x730x850	44	0.09	10.5	14	1.775
RVL.PLS.7FE020-D	Electrical Fryer With Cupboard	800x730x850	70	0.18	21	14+14	3.180

Gas Fryers with Cupboards 700 Plus Serie

Technical Specifications

- Lpg or Natural Gas.
- Stainless steel baskets.
- Magnet safety gas valve and thermocouple.
- Safe oil drainage from the bottom via valve.
- Safety thermostat for overheating protection.
- Easy to clean and hygienic.
- Stainless steel body.

RVL.PLS.7FG010

- Gas Consumption (ng): 1,84 m3/h
- Gas Consumption (lpg): 0,91 kg/h

RVL.PLS.7FG020

- Gas Consumption (ng): 3,68 m3/h
- Gas Consumption (lpg): 1,82 kg/h



RVL.PLS.7FG020

RVL.PLS.7FG010

Code	Description	Dimensions a x b x c (mm)	Weight (kg)	Net (m³)	Power (kw)	Capacity (lt)	Price (€)
RVL.PLS.7FG010	Gas Fryer with Cupboard	400x700x850	63	0.09	17.41	16	1.920
RVL.PLS.7FG020	Gas Fryer with Cupboard	800x730x850	113	0.18	34.82	16+16	3.650

Electrical Pasta Cooker 700 Plus Serie

Technical Specifications

- Thermostatic control.
- Stainless steel baskets.
- Water filling tap.
- Discharge valve.
- Overflow drainage system.
- Easy to clean and hygienic.
- Stainless steel body.

RVL.PLS.7ME010

- Electric Input: 400V AC 3N PE
- Cable Cross Section (mm2): 5x2,5



Code	Description	Dimensions a x b x c (mm)	Weight (kg)	Net (m³)	Power (kw)	Capacity (lt)	Price (€)
RVL.PLS.7ME010	Electrical Pasta Cooker	400x730x300	36	0.09	10.5	10.5	1.580

Chips Scuttle Unit 700 Plus Serie

Technical Specifications

- Operates in order to keep fries warm and drain oil.
- Infrared ceramic heater.
- Special form on the container, provides maximum efficiency in order to drain oil.
- Easy to clean and hygienic.
- Stainless steel body.

RVL.PLS.7DE010

- Electric Input: 230V AC N PE
- Cable Cross Section (mm2): 3x1,5



Code	Description	Dimensions a x b x c (mm)	Weight (kg)	Net (m³)	Power (kw)	Capacity (gn)	Price (€)
RVL.PLS.7DE010	Chips Scuttle Unit	400x730x300	21	0.09	0.65	1/1-150	680

Gas Grills 700 Plus Serie

Technical Specifications

- Lpg or Natural Gas.
- Magnet safety gas valve and pilot flame.
- Two separate heating zones.
- Piezo electric ignition system for each burner.
- Removable oil collection drawer.
- Stainless steel body.

- RVL.PLS.7IG010 / RVL.PLS.7IG011
- Gas Consumption (ng): 0,91 m³/h
 - Gas Consumption (lpg): 0,51 kg/h
- RVL.PLS.7IG020 / RVL.PLS.7IG021 / RVL.PLS.7IG022
- Gas Consumption (ng): 1,83 m³/h
 - Gas Consumption (lpg): 1,02 kg/h
- RVL.PLS.7IG030 / RVL.PLS.7IG031 / RVL.PLS.7IG032
- Gas Consumption (ng): 2,74 m³/h
 - Gas Consumption (lpg): 1,53 kg/h



Gas Grills (Chrome Plate) 700 Plus Serie

Technical Specifications

- Lpg or Natural Gas.
- Magnet safety gas valve and pilot flame.
- Two separate heating zones.
- Piezo electric ignition system for each burner.
- Removable oil collection drawer.
- Stainless steel body.

- RVL.PLS.7IG010-K / RVL.PLS.7IG011-K
- Gas Consumption (ng): 0,75 m³/h
 - Gas Consumption (lpg): 0,52 kg/h
- RVL.PLS.7IG020-K / RVL.PLS.7IG021-K / RVL.PLS.7IG022-K
- Gas Consumption (ng): 1,50 m³/h
 - Gas Consumption (lpg): 1,04 kg/h
- RVL.PLS.7IG030-K / RVL.PLS.7IG031-K / RVL.PLS.7IG032-K
- Gas Consumption (ng): 2,15 m³/h
 - Gas Consumption (lpg): 1,56 kg/h



Code	Description	Dimensions a x b x c (mm)	Weight (kg)	Net (m ³)	Power (kw)	Price (€)
RVL.PLS.7IG010	Gas Grill Smooth Plate	400x730x300	51	0.09	8.67	960
RVL.PLS.7IG011	Gas Grill Ribbed Plate	400x730x300	51	0.09	8.67	1.065
RVL.PLS.7IG020	Gas Grill Smooth Plate	800x730x300	90	0.18	17.34	1.615
RVL.PLS.7IG021	Gas Grill Ribbed Plate	800x730x300	90	0.18	17.34	1.845
RVL.PLS.7IG022	Gas Grill Smooth+Ribbed Plate	800x730x300	90	0.18	17.34	1.675
RVL.PLS.7IG030	Gas Grill Smooth Plate	1200x730x300	133	0.24	26	2.325
RVL.PLS.7IG031	Gas Grill Ribbed Plate	1200x730x300	133	0.24	26	2.715
RVL.PLS.7IG032	Gas Grill Smooth+Ribbed Plate	1200x730x300	133	0.24	26	2.550

Code	Description	Dimensions a x b x c (mm)	Weight (kg)	Net (m ³)	Power (kw)	Price (€)
RVL.PLS.7IG010-K	Gas Grill Smooth Chrome Plate	400x730x300	51	0.09	8.67	1.575
RVL.PLS.7IG011-K	Gas Grill Ribbed Chrome Plate	400x730x300	51	0.09	8.67	1.665
RVL.PLS.7IG020-K	Gas Grill Smooth Chrome Plate	800x730x300	90	0.18	17.34	2.535
RVL.PLS.7IG021-K	Gas Grill Ribbed Chrome Plate	800x730x300	90	0.18	17.34	2.945
RVL.PLS.7IG022-K	Gas Grill Smooth+Ribbed Chrome Plate	800x730x300	90	0.18	17.34	2.680
RVL.PLS.7IG030-K	Gas Grill Smooth Chrome Plate	1200x730x300	133	0.24	26	3.600
RVL.PLS.7IG031-K	Gas Grill Ribbed Chrome Plate	1200x730x300	133	0.24	26	3.990
RVL.PLS.7IG032-K	Gas Grill Smooth+Ribbed Chrome Plate	1200x730x300	133	0.24	26	3.755

Electrical Grills 700 Plus Serie

Technical Specifications

- Thermostatic control.
- Two separate heating zones.
- Removable oil collection drawer.
- Easy to clean and hygienic.
- Stainless steel body.

- RVL.PLS.7IE010 / RVL.PLS.7IE011
- Electric Input: 400V AC 3N PE
 - Cable Cross Section (mm²): 5x2,5
- RVL.PLS.7IE020 / RVL.PLS.7IE021
- Electric Input: 400V AC 3N PE
 - Cable Cross Section (mm²): 5x2,5
- RVL.PLS.7IE030 / RVL.PLS.7IE031
- Electric Input: 400V AC 3N PE
 - Cable Cross Section (mm²): 5x2,5



Electric Grills (Chrome Plate) 700 Plus Serie

Technical Specifications

- Thermostatic control.
- Two separate heating zones.
- Removable oil collection drawer.
- Easy to clean and hygienic.
- Stainless steel body.

- RVL.PLS.7IE010-K / RVL.PLS.7IE011-K
- Electric Input: 400V AC 3N PE
 - Cable Cross Section (mm²): 5x2,5
- RVL.PLS.7IE020-K / RVL.PLS.7IE021-K / RVL.PLS.7IE022-K
- Electric Input: 400V AC 3N PE
 - Cable Cross Section (mm²): 5x2,5
- RVL.PLS.7IE030-K / RVL.PLS.7IE031-K / RVL.PLS.7IE032-K
- Electric Input: 400V AC 3N PE
 - Cable Cross Section (mm²): 5x2,5



Code	Description	Dimensions a x b x c (mm)	Weight (kg)	Net (m ³)	Power (kw)	Price (€)
RVL.PLS.7IE010	Electrical Grill Smooth Plate	400x730x300	55	0.09	4.2	1.015
RVL.PLS.7IE011	Electrical Grill Ribbed Plate	400x730x300	55	0.09	4.2	1.115
RVL.PLS.7IE020	Electrical Grill Smooth Plate	800x730x300	97	0.18	8.4	1.715
RVL.PLS.7IE021	Electrical Grill Ribbed Plate	800x730x300	97	0.18	8.4	1.945
RVL.PLS.7IE022	Electrical Grill Smooth+Ribbed Plate	800x730x300	97	0.18	8.4	1.815
RVL.PLS.7IE030	Electrical Grill Smooth Plate	1200x730x300	138	0.24	12.6	2.400
RVL.PLS.7IE031	Electrical Grill Ribbed Plate	1200x730x300	138	0.24	12.6	2.660
RVL.PLS.7IE032	Electrical Grill Smooth+Ribbed Plate	1200x730x300	138	0.24	12.6	2.505

Code	Description	Dimensions a x b x c (mm)	Weight (kg)	Net (m ³)	Power (kw)	Price (€)
RVL.PLS.7IE010-K	Electrical Grill Smooth Chrome Plate	400x730x300	55	0.09	4.2	1.610
RVL.PLS.7IE011-K	Electrical Grill Ribbed Chrome Plate	400x730x300	55	0.09	4.2	1.765
RVL.PLS.7IE020-K	Electrical Grill Smooth Chrome Plate	800x730x300	97	0.18	8.4	2.615
RVL.PLS.7IE021-K	Electrical Grill Ribbed Chrome Plate	800x730x300	97	0.18	8.4	2.995
RVL.PLS.7IE022-K	Electrical Grill Smooth+Ribbed Chrome Plate	800x730x300	97	0.18	8.4	2.730
RVL.PLS.7IE030-K	Electrical Grill Smooth Chrome Plate	1200x730x300	138	0.24	12.6	3.670
RVL.PLS.7IE031-K	Electrical Grill Ribbed Chrome Plate	1200x730x300	138	0.24	12.6	4.055
RVL.PLS.7IE032-K	Electrical Grill Smooth+Ribbed Chrome Plate	1200x730x300	138	0.24	12.6	3.810

Gas Vapor Grills 700 Plus Serie

Technical Specifications

- Steamer cabinet provides fertile cooking.
- Lpg or Natural Gas.
- Magnet safety gas valve and pilot flame.
- Two separate heating zones.
- Piezo electric ignition system for each burner.
- Cast iron plate.
- Easy to clean and hygienic.
- Stainless steel body.

- RVL.PLS.7LG010-S
 - Gas Consumption (ng): 0,61 m³/h
 - Gas Consumption (lpg): 0,60 kg/h
- RVL.PLS.7LG020-S
 - Gas Consumption (ng): 1,23 m³/h
 - Gas Consumption (lpg): 1,20 kg/h
- RVL.PLS.7LG030-S
 - Gas Consumption (ng): 1,84 m³/h
 - Gas Consumption (lpg): 1,80 kg/h



RVL.PLS.7LG030-S



RVL.PLS.7LG020-S



RVL.PLS.7LG010-S

Code	Description	Dimensions a x b x c (mm)	Weight (kg)	Net (m ³)	Power (kw)	Price (€)
RVL.PLS.7LG010-S	Gas Vapor Grill	400x730x300	57	0.09	5.80	1.115
RVL.PLS.7LG020-S	Gas Vapor Grill	800x730x300	98	0.18	11.60	1.780
RVL.PLS.7LG030-S	Gas Vapor Grill	1200x730x300	143	0.26	17.40	2.535

Electrical Vapor Grills 700 Plus Serie

Technical Specifications

- Steamer cabinet provides fertile cooking.
- Easy tilting heaters provide easy cleaning.
- Faster cooking with low energy.
- Easy to clean and hygienic.
- Stainless steel body.

- RVL.PLS.7LE010
 - Electric Input: 400V AC 3N PE
 - Cable Cross Section (mm²): 5x2,5
- RVL.PLS.7LE020
 - Electric Input: 400V AC 3N PE
 - Cable Cross Section (mm²): 5x2,5
- RVL.PLS.7LE030
 - Electric Input: 400V AC 3N PE
 - Cable Cross Section (mm²): 5x2,5



RVL.PLS.7LE030



RVL.PLS.7LE020



RVL.PLS.7LE010

Code	Description	Dimensions a x b x c (mm)	Weight (kg)	Net (m ³)	Power (kw)	Price (€)
RVL.PLS.7LE010	Electrical Vapor Grill	400x730x300	31	0.09	3.75	2.585
RVL.PLS.7LE020	Electrical Vapor Grill	800x730x300	45	0.18	8.75	3.370
RVL.PLS.7LE030	Electrical Vapor Grill	1200x730x300	66	0.26	13.75	3.665

Gas Lavastone Grills 700 Plus Serie

Technical Specifications

- Lpg or Natural Gas.
- Safety gas valve and pilot flame.
- Two separate heating zones.
- Piezo electric ignition system for each burner.
- Removable oil collection drawer.
- Easy to clean and hygienic.
- Stainless steel body.

- RVL.PLS.7LG010
 - Gas Consumption (ng): 0,91 m³/h
 - Gas Consumption (lpg): 0,51 kg/h
- RVL.PLS.7LG020
 - Gas Consumption (ng): 1,82 m³/h
 - Gas Consumption (lpg): 1,02 kg/h
- RVL.PLS.7LG030
 - Gas Consumption (ng): 2,73 m³/h
 - Gas Consumption (lpg): 1,54 kg/h



RVL.PLS.7LG030



RVL.PLS.7LG020



RVL.PLS.7LG010

Code	Description	Dimensions a x b x c (mm)	Weight (kg)	Net (m ³)	Power (kw)	Price (€)
RVL.PLS.7LG010	Gas Lavastone Grill	400x730x300	55	0.09	8.67	1.000
RVL.PLS.7LG020	Gas Lavastone Grill	800x730x300	105	0.18	17.34	1.715
RVL.PLS.7LG030	Gas Lavastone Grill	1200x730x300	143	0.24	26	2.550

American Gas Grills 700 Plus Serie

Technical Specifications

- High cooking efficiency, suitable for heavy use.
- Ability to work with LPG and Ng
- Magnet safety valve and piloted taps.
- Multi-zone heating in full modules.
- Cast iron burner cap.
- Easy to clean and hygienic.
- Stainless steel body.

- RVL.PLS.US-1
 - Gas Consumption (ng): 0,91 m³/h
 - Gas Consumption (lpg): 0,51 kg/h
- RVL.PLS.US-2
 - Gas Consumption (ng): 1,82 m³/h
 - Gas Consumption (lpg): 1,02 kg/h



RVL.PLS.US-2



RVL.PLS.US-1

Code	Description	Dimensions a x b x c (mm)	Weight (kg)	Net (m ³)	Power (kw)	Price (€)
RVL.PLS.US-1	American Gas Grill	800x920x1100	160	0.09	24.2	3.810
RVL.PLS.US-2	American Gas Grill	1160x920x1100	230	0.18	36.2	4.990
RVL.PLS.US-3	American Gas Grill	1520x920x1100	300	0.18	48.2	6.500
RVL.PLS.US-4	American Gas Grill	1880x920x1100	370	0.18	60.2	8.000
RVL.PLS.US-P	Pleyt Grill Part	355x690x109	13	0.02		210
RVL.PLS.US-K	Kebab Skewer Part	350x566x62	11	0.01		160
RVL.PLS.US-G	Cast Grill Part	350x705x53	15	0.01		395
RVL.PLS.US-I	Grill Part	350x705x53	15	0.01		315

Gas Tilting Pan 700 Plus Serie

Technical Specifications

- Manuel lift system.
- Counterweighted hinged lid.
- Easy to clean and hygienic.
- Stainless steel body.

RVL.PLS.DTG.50

- Lpg or Natural Gas.
- Safety gas valve thermocouple and thermostat.
- Gas Consumption (ng): 1,18 m3/h
- Gas Consumption (lpg): 0,68 kg/h



Electrical Tilting Pan 700 Plus Serie

Technical Specifications

- Manuel lift system.
- Counterweighted hinged lid.
- Easy to clean and hygienic.
- Stainless steel body.

RVL.PLS.DTE.50

- Limit thermostat.
- Electric Input: 400V AC 3N PE
- Cable Cross Section (mm2): 5x2,5



Code	Description	Dimensions a x b x c (mm)	Weight (kg)	Net (m³)	Power (kw)	Capacity (lt)	Price (€)
RVL.PLS.DTG.50	Gas Tilting Pan	800x730x850	116	0.70	11.20	50	3.630

Code	Description	Dimensions a x b x c (mm)	Weight (kg)	Net (m³)	Power (kw)	Capacity (lt)	Price (€)
RVL.PLS.DTE.50	Electrical Tilting Pan	800x730x850	120	0.70	9	50	3.630

Gas Boiling Pan (Indirect) 700 Plus Serie

Technical Specifications

- Over pressure safety valve and manometer.
- Water inlet valve.
- Drainage valve.
- Counterweighted hinged lid.
- Double jacket pan.
- Easy to clean and hygienic.
- Stainless steel body.

RVL.PLS.KTG.70

- Lpg or Natural Gas.
- Safety gas valve thermocouple and thermostat.
- Gas Consumption (ng): 1,18 m3/h
- Gas Consumption (lpg): 0,98 kg/h



Electrical Boiling Pan (Indirect) 700 Plus Serie

Technical Specifications

- Over pressure safety valve and manometer.
- Water inlet valve.
- Drainage valve.
- Counterweighted hinged lid.
- Double jacket pan.
- Easy to clean and hygienic.
- Stainless steel body.

RVL.PLS.KTE.70

- Limit thermostat.
- Electric Input: 400V AC 3N PE
- Cable Cross Section (mm2): 5x4



Code	Description	Dimensions a x b x c (mm)	Weight (kg)	Net (m³)	Power (kw)	Capacity (lt)	Price (€)
RVL.PLS.KTG.70	Gas Boiling Pan	800x730x850	105	0.70	11.20	70	6.165

Code	Description	Dimensions a x b x c (mm)	Weight (kg)	Net (m³)	Power (kw)	Capacity (lt)	Price (€)
RVL.PLS.KTE.70	Electrical Boiling Pan	800x730x850	98	0.70	12	70	6.165

Undercounter Cabinets with Door 700 Plus Serie

Technical Specifications

- Under-Set Counters are suitable to use under each kind of 70's serie equipments.
- Easy to clean and hygienic.
- Stainless steel body.



RVL.PLS.7TS030



RVL.PLS.7TS010



RVL.PLS.7TS020

Undercounter Cabinets without Door 700 Plus Serie

Technical Specifications

- Under-Set Counters are suitable to use under each kind of 70's serie equipments.
- Easy to clean and hygienic.
- Stainless steel body.



RVL.PLS.7TS030-K



RVL.PLS.7TS010-K



RVL.PLS.7TS020-K

Code	Description	Dimensions a x b x c (mm)	Weight (kg)	Net (m³)	Price (€)
RVL.PLS.7TS010	Undercounter Cabinet with 1 Door	400x620x550	17	0.09	345
RVL.PLS.7TS020	Undercounter Cabinet with 2 Doors	800x620x550	28	0.18	530
RVL.PLS.7TS030	Undercounter Cabinet with 3 Doors	1200x620x550	37	0.26	770

Code	Description	Dimensions a x b x c (mm)	Weight (kg)	Net (m³)	Price (€)
RVL.PLS.7TS010-K	Undercounter Cabinet without Door	400x620x550	14	0.09	285
RVL.PLS.7TS020-K	Undercounter Cabinet without Door	800x620x550	16	0.18	360
RVL.PLS.7TS030-K	Undercounter Cabinet without Door	1200x620x550	18	0.26	570

Worktops 700 Plus Serie

Technical Specifications

- Easy to clean and hygienic.
- Worktops are suitable to use between each kind of 70's serie equipments.



RVL.PLS.7TN020



RVL.PLS.7TN010

Code	Description	Dimensions a x b x c (mm)	Weight (kg)	Net (m³)	Price (€)
RVL.PLS.7TN010	Worktop 1/2 Module	400x730x300	18	0.09	365
RVL.PLS.7TN020	Worktop 1/1 Module	800x730x300	26	0.18	615

Electrical Bainmaries 700 Plus Serie

Technical Specifications

- Thermostatic control.
- Drainage valve.
- Water inlet valve.
- Easy to clean and hygienic.
- Stainless steel body.



RVL.PLS.7SE020



RVL.PLS.7SE010

- RVL.PLS.7SE010
- Capacity: 1 piece 1/1 Gn.
- Electric Input: 230V AC N PE
- Cable Cross Section (mm2): 3x2,5
- RVL.PLS.7SE020
- Capacity: 2 pieces 1/1 Gn.
- Electric Input: 230V AC N PE
- Cable Cross Section (mm2): 3x2,5

Code	Description	Dimensions a x b x c (mm)	Weight (kg)	Net (m³)	Power (kw)	Price (€)
RVL.PLS.7SE010	Electrical Bainmarie	400x730x300	24	0.09	1.5	890
RVL.PLS.7SE020	Electrical Bainmarie	800x730x300	40	0.18	3	1.590

Undercounter Gas Ovens 700 Plus Serie

Technical Specifications

- Lpg or Natural Gas
- 2x2/1 Gn capacity, stainless steel internal chamber.
- For oven: temperature control with thermostatic gas valve.



RVL.PLS.7FRG03

- RVL.PLS.7FRG01
- Gas Consumption (ng): 0,68 m³/h
- Gas Consumption (lpg): 0,43 kg/h
- RVL.PLS.7FRG02
- Gas Consumption (ng): 0,68 m³/h
- Gas Consumption (lpg): 0,43 kg/h
- RVL.PLS.7FRG03
- Gas Consumption (ng): 1,36 m³/h
- Gas Consumption (lpg): 0,87 kg/h



RVL.PLS.7FRG01



RVL.PLS.7FRG02

Code	Description	Dimensions a x b x c (mm)	Weight (kg)	Net (m³)	Power (kw)	Price (€)
RVL.PLS.7FRG01	Undercounter Gas Oven	800x620x550	71	0.27	6.46	1.545
RVL.PLS.7FRG02	Undercounter Gas Oven	1200x620x550	83	0.41	6.46	1.800
RVL.PLS.7FRG03	Undercounter Gas Maxi Oven	1200x620x550	105	0.41	12.93	2.005

Electrical Undercounter Ovens 700 Plus Serie

Technical Specifications

- 2 x Gn 2/1 capacity, stainless steel internal room.



RVL.PLS.7FRE03

- RVL.PLS.7FRE01
- Electric Input: 400V AC 3N PE
- Cable Cross Section (mm2): 5x2,5
- RVL.PLS.7FRE02
- Electric Input: 400V AC 3N PE
- Cable Cross Section (mm2): 5x2,5
- RVL.PLS.7FRE03
- Electric Input: 400V AC 3N PE
- Cable Cross Section (mm2): 5x2,5



RVL.PLS.7FRE01



RVL.PLS.7FRE02

Code	Description	Dimensions a x b x c (mm)	Weight (kg)	Net (m³)	Power (kw)	Price (€)
RVL.PLS.7FRE01	Electrical Undercounter Oven	800x620x550	70	0.27	9	1.400
RVL.PLS.7FRE02	Electrical Undercounter Oven	1200x620x550	80	0.41	9	1.655
RVL.PLS.7FRE03	Electrical Undercounter Maxi Oven	1200x620x550	98	0.41	15	1.855

Gas Cooker With Oven 700 Plus Serie

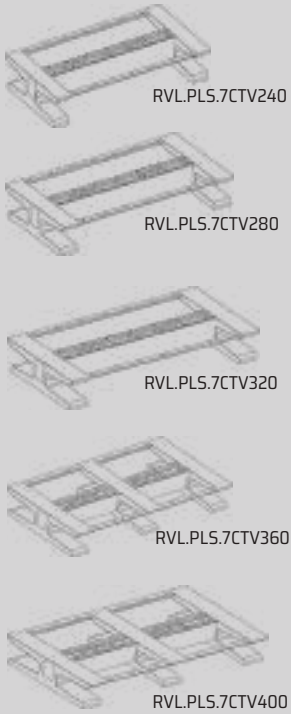
Technical Specifications

- Lpg or Natural Gas.
- Magnet safety gas valve and thermocouple.
- Heavy duty top cast iron.
- Cast iron double burners.
- Easy to clean and hygienic.
- Stainless steel body.
- 2x2/1 Gn capacity, stainless steel internal chamber.
- For oven: temperature control with thermostatic gas valve.



Code	Description	Dimensions a x b x c (mm)	Weight (kg)	Net (m³)	Power (kw)	Price (€)
RVL.PLS.7KG031	Gas Cooker 3 Burners-With Oven	1200x730x850	125	0.74	36.5	3.310

Cantilever Line 700 Plus Serie

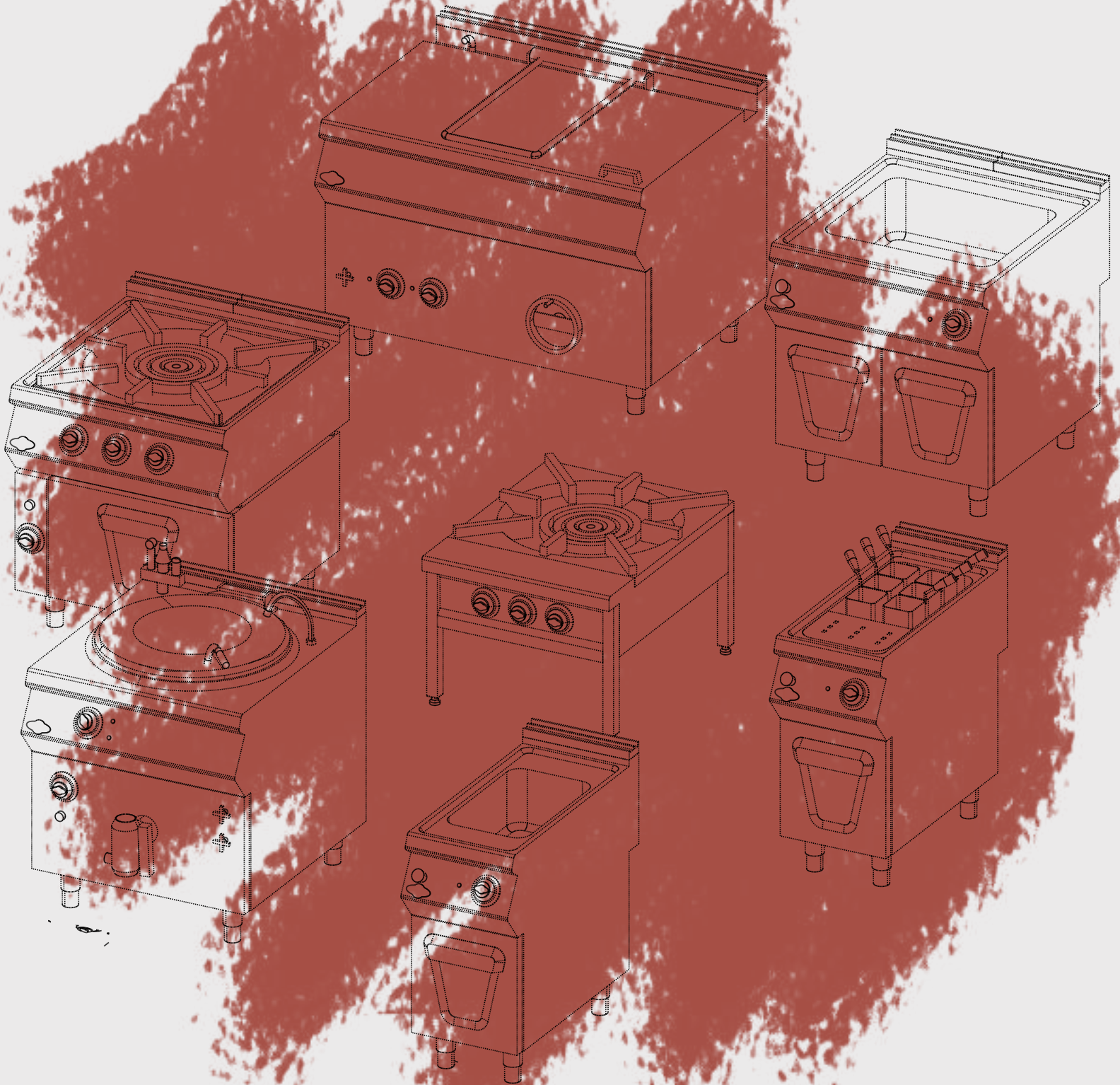


Code	Description	Dimensions a x b x c (mm)	Price (€)
RVL.PLS.7CTV240	Cantilever Line	2400x1370x550	5.225
RVL.PLS.7CTV280	Cantilever Line	2800x1370x550	6.370
RVL.PLS.7CTV320	Cantilever Line	3200x1370x550	6.970
RVL.PLS.7CTV360	Cantilever Line	3600x1370x550	8.135
RVL.PLS.7CTV400	Cantilever Line	4000x1370x550	8.695

Stainless Steel Frames 700 Plus Serie



Code	Description	Dimensions a x b x c (mm)	Price (€)
RVL.PLS.7SBP240	Stainless Steel Frame 240 cm	2400x1370x550	810
RVL.PLS.7SBP280	Stainless Steel Frame 280 cm	2800x1370x550	980
RVL.PLS.7SBP320	Stainless Steel Frame 320 cm	3200x1370x550	1.135
RVL.PLS.7SBP360	Stainless Steel Frame 360 cm	3600x1370x550	1.300
RVL.PLS.7SBP400	Stainless Steel Frame 400 cm	4000x1370x550	1.455



Gas Cookers 900 Plus Serie

Technical Specifications

- Lpg or Natural Gas
- Magnet safety valves.
- Heavy duty top cast iron.
- Stainless steel body.
- Easy to clean and hygienic.

- RVL.PLS.9KG010
 - Gas Consumption (ng): 1,85 m³/h
 - Gas Consumption (lpg): 1,37 kg/h
- RVL.PLS.9KG020
 - Gas Consumption (ng): 3,70 m³/h
 - Gas Consumption (lpg): 2,75 kg/h
- RVL.PLS.9KG030
 - Gas Consumption (ng): 5,55 m³/h
 - Gas Consumption (lpg): 4,13 kg/h



Code	Description	Dimensions a x b x c (mm)	Weight (kg)	Net (m ³)	Power (kw)	Price (€)
RVL.PLS.9KG010	Gas Cooker 2 Burners	400x900x300	44	0.11	17.48	1.170
RVL.PLS.9KG020	Gas Cooker 4 Burners	800x900x300	82	0.22	34.97	2.140
RVL.PLS.9KG030	Gas Cooker 6 Burners	1200x900x300	127	0.32	52.45	3.060

Gas Wok Cookers 900 Plus Serie

Technical Specifications

- Lpg or Natural Gas.
 - Magnet safety gas valve and thermocouple.
 - Heavy duty top cast iron.
 - Piezo electric ignition system for each burner.
 - High power cast iron burners provide the high temperature that is aimed to be reached.
 - Easy to clean and hygienic.
 - Stainless steel body.
- RVL.PLS.9WK010
 - Gas Consumption (ng): 1,90 m³/h
 - Gas Consumption (lpg): 1,05 kg/h
- RVL.PLS.9WK020
 - Gas Consumption (ng): 3,8 m³/h
 - Gas Consumption (lpg): 2,10 kg/h
- RVL.PLS.9WK030
 - Gas Consumption (ng): 5,60 m³/h
 - Gas Consumption (lpg): 3,15 kg/h



Code	Description	Dimensions a x b x c (mm)	Weight (kg)	Net (m ³)	Power (kw)	Price (€)
RVL.PLS.9WK010	Gas Wok Cooker 1 Burner	400x900x300	45	0.11	18	1.225
RVL.PLS.9WK020	Gas Wok Cooker 2 Burners	800x900x300	84	0.22	36	2.265
RVL.PLS.9WK030	Gas Wok Cooker 3 Burners	1200x900x300	110	0.32	54	3.010

Electrical Cookers (with Square Plates) 900 Plus Serie

Technical Specifications

- 6 position switch.
- Easy to clean and hygienic.
- Stainless steel body.

- RVL.PLS.9KE010
 - Electric Input: 400V AC 3N PE
 - Cable Cross Section (mm²): 5x2,5
- RVL.PLS.9KE020
 - Electric Input: 400V AC 3N PE
 - Cable Cross Section (mm²): 5x4
- RVL.PLS.9KE030
 - Electric Input: 400V AC 3N PE
 - Cable Cross Section (mm²): 5x4



Code	Description	Dimensions a x b x c (mm)	Weight (kg)	Net (m ³)	Power (kw)	Price (€)
RVL.PLS.9KE010	Electrical Cooker 2 Square Plates	400x900x300	45	0.11	8	1.325
RVL.PLS.9KE020	Electrical Cooker 4 Square Plates	800x900x300	81	0.22	16	2.220
RVL.PLS.9KE030	Electrical Cooker 6 Square Plates	1200x900x300	121	0.32	24	3.535

Electrical Cookers (Russian Type Plate) 900 Plus Serie

Technical Specifications

- 3 position switches.
- Easy to clean and hygienic.
- Stainless steel body.

- RVL.PLS.9KE010-P
 - Electric Input: 400V AC N PE
 - Cable Cross Section (mm²): 3x2,5
- RVL.PLS.9KE020-P
 - Electric Input: 400V AC 3N PE
 - Cable Cross Section (mm²): 5x2,5
- RVL.PLS.9KE030-P
 - Electric Input: 400V AC 3N PE
 - Cable Cross Section (mm²): 5x4



Code	Description	Dimensions a x b x c (mm)	Weight (kg)	Net (m ³)	Power (kw)	Price (€)
RVL.PLS.9KE010-P	Electrical Cooker 2 Russian Type Plates	400x900x300	80	0.011	8	1.395
RVL.PLS.9KE020-P	Electrical Cooker 4 Russian Type Plates	800x900x300	122	0.22	16	2.335
RVL.PLS.9KE030-P	Electrical Cooker 6 Russian Type Plates	1200x900x300	155	0.32	24	3.715

Electrical Induction Cookers 900 Plus Serie

Technical Specifications

- Glass cooking surface.
- Easy to clean and hygienic.
- Stainless steel body.

- RVL.PLS.9IND010
 - Electric Input: 230V AC N PE
 - Cable Cross Section (mm²): 3x4
- RVL.PLS.9IND020
 - Electric Input: 400V AC 3N PE
 - Cable Cross Section (mm²): 5x4
- RVL.PLS.9IND030
 - Electric Input: 400V AC 3N PE
 - Cable Cross Section (mm²): 5x4



Code	Description	Dimensions a x b x c (mm)	Weight (kg)	Net (m ³)	Power (kw)	Price (€)
RVL.PLS.9IND010	Electrical Induction Cooker 2	400x900x300	34	0.11	7	1.725
RVL.PLS.9IND020	Electrical Induction Cooker 4	800x900x300	56	0.22	14	3.310
RVL.PLS.9IND030	Electrical Induction Cooker 6	1200x900x300	90	0.32	21	4.895

Gas Cookers (Solid Top and 4 Rings) 900 Plus Serie

RVL.PLS.9KG020-0 Technical Specifications

- Lpg or Natural Gas.
- Magnet safety gas valve .
- 16 mm top cast plate.
- Stainless steel body.
- Piezo electric ignition system.
- Easy to clean and hygienic.
- Gas Consumption (ng): 1,18 m³/h
- Gas Consumption (lpg): 0,68 kg/h

RVL...PLS.9YRG80 Technical Specifications

- Lpg or Natural Gas.
- Magnet safety valves.
- Heavy duty top cast iron.
- Stainless steel body.
- 4 Ring high power burner.
- Easy to clean and hygienic.
- Stainless steel body.
- Gas Consumption (ng): 3,30 m³/h
- Gas Consumption (lpg): 2,25 kg/h



Code	Description	Dimensions a x b x c (mm)	Weight (kg)	Net (m ³)	Power (kw)	Price (€)
RVL.PLS.9KG020-0	Gas Cooker Solid Top	800x900x285	94	0.21	11.20	2.005
RVL.PLS.9YRG80	Gas Cooker 4 Rings	800x900x300	76	0.21	31.25	1.775

Gas Fryers 900 Plus Serie

Technical Specifications

- Lpg or Natural Gas.
- Stainless steel baskets.
- Magnet safety gas valve and thermocouple.
- Safe oil drainage from the bottom via valve.
- Safety thermostat for overheating protection.
- Easy to clean and hygienic.
- Stainless steel body.



- RVL.PLS.9FG010
- Gas Consumption (ng): 1,84 m3/h
 - Gas Consumption (lpg): 0,91 kg/h
- RVL.PLS.9FG020
- Gas Consumption (ng): 3,68 m3/h
 - Gas Consumption (lpg): 1,82 kg/h

RVL.PLS.9FG010

Electrical Fryers 900 Plus Serie

Technical Specifications

- Thermostatic control.
- Stainless steel baskets.
- Moving heaters provide easy cleaning.
- Stainless steel body.
- Safe oil drainage from the bottom via valve.
- Safety thermostat for overheating protection.
- Easy to clean and hygienic.



- RVL.PLS.9FE010
- Electric Input: 400V AC 3N PE
 - Cable Cross Section (mm2): 5x2,5
- RVL.PLS.9FE020
- Electric Input: 400V AC 3N PE
 - Cable Cross Section (mm2): 5x4

RVL.PLS.9FE010

Code	Description	Dimensions a x b x c (mm)	Weight (kg)	Net (m³)	Power (kw)	Capacity (lt)	Price (€)
RVL.PLS.9FG010	Gas Fryer	400x900x850	68	0.31	17.41	24	2.005
RVL.PLS.9FG020	Gas Fryer	800x900x850	118	0.62	34.82	24+24	3.865

Code	Description	Dimensions a x b x c (mm)	Weight (kg)	Net (m³)	Power (kw)	Capacity (lt)	Price (€)
RVL.PLS.9FE010	Electrical Fryer	400x900x850	50	0.30	18	24	1.940
RVL.PLS.9FE020	Electrical Fryer	800x900x850	88	0.61	36	24+24	3.290

With Lift Fast Cooking Fryers (with Oil Filter) 900 Plus Serie

Technical Specifications

- Stainless steel baskets.
 - Limit thermostat.
 - Easy to clean and hygienic.
 - Recirculation system filters the oil.
 - 10 Programs memory.
 - 4.3 inch digital screen.
 - Setting temperature and time for different products.
 - Voice warning system at the end of cooking.
 - Separate control system for basket.
 - Automatic filling oil filter.
 - Stainless steel body.
- RVL.PLS.ODFE.010
- Electric Input: 400V AC 3N PE
 - Cable Cross Section (mm2): 5x4
- RVL.PLS.ODFE.020
- Electric Input: 400V AC 3N PE
 - Cable Cross Section (mm2): 5x4



RVL.PLS.ODFE.010

Code	Description	Dimensions a x b x c (mm)	Weight (kg)	Net (m³)	Power (kw)	Capacity (gn)	Price (€)
RVL.PLS.ODFE.010	With Lift Fast Cooking Fryer with Oil Filter	400x900x850	79	0.11	30	25	6.200
RVL.PLS.ODFE.020	With Lift Fast Cooking Fryer with Oil Filter	800x900x850	139	0.22	60	25+25	11.720

Chips Scuttle Unit 900 Plus Serie

Technical Specifications

- Using to keep french fries warm and drains oil.
- Stainless steel body.
- The special shape of the container provides maximum efficiency for draining extra oil.
- Easy to clean and hygienic.

- RVL.PLS.DE.9618
- Electric Input: 400V AC 3N PE
 - Cable Cross Section (mm2): 3x2,5



Code	Description	Dimensions a x b x c (mm)	Weight (kg)	Net (m³)	Power (kw)	Price (€)
RVL.PLS.DE.9618	Chips Scuttle Unit	800x900x1830	157	1.32	2.8	3.225

Chips Scuttle Unit 900 Plus Serie

Technical Specifications

- Operates in order to keep fried food warm and drain oil.
- Capacity: 1/1x150 Gn
- Ceramic infrared heater.
- Stainless steel body.
- Special form on the container, provides maximum efficiency in order to drain oil.
- Electric Input: 230V AC N PE
- Cable Cross Section (mm2): 3x1,5



Code	Description	Dimensions a x b x c (mm)	Weight (kg)	Net (m³)	Power (kw)	Price (€)
RVL.PLS.9DE010	Chips Scuttle Unit	400x900x300	20	0.11	0.65	750

Electrical Pasta Cooker 900 Plus Serie

Technical Specifications

- Thermostatic control.
- Stainless steel body and baskets.
- Water filling tap.
- Discharge valve.
- Overflow drainage system.

- RVL.PLS.9ME010
- Electric Input: 400V AC 3N PE
 - Cable Cross Section (mm2): 5x2,5



Code	Description	Dimensions a x b x c (mm)	Weight (kg)	Net (m³)	Power (kw)	Price (€)
RVL.PLS.9ME010	Electrical Pasta Cooker	400x900x850	46	0.30	12	2180

Gas Grills 900 Plus Serie

Technical Specifications

- Lpg or Natural Gas.
- Magnet safety gas valve and pilot flame.
- Two separate heating zones.
- Stainless steel body.
- Piezo electric ignition system for each burner.
- Removable oil collecting drawer.

- RVL.PLS.9IG010 / RVL.PLS.9IG011
 - Gas Consumption (ng): 1,09 m³/h
 - Gas Consumption (lpg): 0,77 kg/h
 RVL.PLS.9IG020 / RVL.PLS.9IG021 / RVL.PLS.9IG022
 - Gas Consumption (ng): 2,18 m³/h
 - Gas Consumption (lpg): 1,55 kg/h
 RVL.PLS.9IG030 / RVL.PLS.9IG031 / RVL.PLS.9IG032
 - Gas Consumption (ng): 3,28 m³/h
 - Gas Consumption (lpg): 2,33 kg/h



Gas Grills (Chrome Plate) 900 Plus Serie

Technical Specifications

- Lpg or Natural Gas.
- Magnet safety gas valve and pilot flame.
- Two separate heating zones.
- Stainless steel body.
- Piezo electric ignition system for each burner.
- Removable oil collecting drawer.

- RVL.PLS.9IG010-K / RVL.PLS.9IG011-K
 - Gas Consumption (ng): 1,09 m³/h
 - Gas Consumption (lpg): 0,77 kg/h
 RVL.PLS.9IG020-K / RVL.PLS.9IG021-K / RVL.PLS.9IG022-K
 - Gas Consumption (ng): 2,18 m³/h
 - Gas Consumption (lpg): 1,55 kg/h
 RVL.PLS.9IG030-K / RVL.PLS.9IG031-K / RVL.PLS.9IG032-K
 - Gas Consumption (ng): 3,28 m³/h
 - Gas Consumption (lpg): 2,33 kg/h



Code	Description	Dimensions a x b x c (mm)	Weight (kg)	Net (m ³)	Power (kw)	Price (€)
RVL.PLS.9IG010	Gas Grill Smooth Plate	400x900x300	62	0.11	10.32	1.075
RVL.PLS.9IG011	Gas Grill Ribbed Plate	400x900x300	62	0.11	10.32	1.130
RVL.PLS.9IG020	Gas Grill Smooth Plate	800x900x300	106	0.22	20.64	1.685
RVL.PLS.9IG021	Gas Grill Ribbed Plate	800x900x300	106	0.22	20.64	2.045
RVL.PLS.9IG022	Gas Grill Smooth+Ribbed Plate	800x900x300	106	0.22	20.64	1.855
RVL.PLS.9IG030	Gas Grill Smooth Plate	1200x900x300	106	0.33	31.02	2.495
RVL.PLS.9IG031	Gas Grill Ribbed Plate	1200x900x300	106	0.33	31.02	2.995
RVL.PLS.9IG032	Gas Grill Smooth+Ribbed Plate	1200x900x300	106	0.33	31.02	2.740

Code	Description	Dimensions a x b x c (mm)	Weight (kg)	Net (m ³)	Power (kw)	Price (€)
RVL.PLS.9IG010-K	Gas Grill Smooth-Chrome Plate	400x900x300	62	0.11	10.32	1.665
RVL.PLS.9IG011-K	Gas Grill Ribbed Chrome Plate	400x900x300	62	0.11	10.32	1.780
RVL.PLS.9IG020-K	Gas Grill Smooth-Chrome Plate	800x900x300	106	0.22	20.64	2.760
RVL.PLS.9IG021-K	Gas Grill Ribbed Chrome Plate	800x900x300	106	0.22	20.64	3.085
RVL.PLS.9IG022-K	Gas Grill Smooth+Ribbed Chrome Plate	800x900x300	106	0.22	20.64	2.880
RVL.PLS.9IG030-K	Gas Grill Smooth-Chrome Plate	1200x900x300	106	0.33	31.02	3.990
RVL.PLS.9IG031-K	Gas Grill Ribbed Chrome Plate	1200x900x300	106	0.33	31.02	4.550
RVL.PLS.9IG032-K	Gas Grill Smooth+Ribbed Chrome Plate	1200x900x300	106	0.33	31.02	4.240

Electrical Grills 900 Plus Serie

Technical Specifications

- Thermostatic controller.
- Two separate heating zones.
- Removable oil collecting drawer.
- Stainless steel body.

- RVL.PLS.9IE010 / RVL.PLS.9IE011
 - Electric Input: 400V AC 3N PE
 - Cable Cross Section (mm²): 5x2,5
 RVL.PLS.9IE020 / RVL.PLS.9IE021 / RVL.PLS.9IE022
 - Electric Input: 400V AC 3N PE
 - Cable Cross Section (mm²): 5x2,5
 RVL.PLS.9IE030 / RVL.PLS.9IE031 / RVL.PLS.9IE032
 - Electric Input: 400V AC 3N PE
 - Cable Cross Section (mm²): 5x2,5



Electrical Grills (Chrome Plate) 900 Plus Serie

Technical Specifications

- Thermostatic controller.
- Two separate heating zones.
- Removable oil collecting drawer.
- Stainless steel body.

- RVL.PLS.9IE010-K / RVL.PLS.9IE011-K
 - Electric Input: 400V AC 3N PE
 - Cable Cross Section (mm²): 5x2,5
 RVL.PLS.9IE020-K / RVL.PLS.9IE021-K / RVL.PLS.9IE022-K
 - Electric Input: 400V AC 3N PE
 - Cable Cross Section (mm²): 5x2,5
 RVL.PLS.9IE030-K / RVL.PLS.9IE031-K / RVL.PLS.9IE032-K
 - Electric Input: 400V AC 3N PE
 - Cable Cross Section (mm²): 5x2,5



Code	Description	Dimensions a x b x c (mm)	Weight (kg)	Net (m ³)	Power (kw)	Price (€)
RVL.PLS.9IE010	Electrical Grill Smooth Plate	400x900x300	62	0.11	6	1.075
RVL.PLS.9IE011	Electrical Grill Ribbed Plate	400x900x300	62	0.11	6	1.190
RVL.PLS.9IE020	Electrical Grill Smooth Plate	800x900x300	115	0.22	12	1.855
RVL.PLS.9IE021	Electrical Grill Ribbed Plate	800x900x300	115	0.22	12	2.135
RVL.PLS.9IE022	Electrical Grill Smooth+Ribbed Plate	800x900x300	115	0.22	12	2.025
RVL.PLS.9IE030	Electrical Grill Smooth Plate	1200x900x300	115	0.33	18	2.560
RVL.PLS.9IE031	Electrical Grill Ribbed Plate	1200x900x300	115	0.33	18	2.995
RVL.PLS.9IE032	Electrical Grill Smooth+Ribbed Plate	1200x900x300	115	0.33	18	2.740

Code	Description	Dimensions a x b x c (mm)	Weight (kg)	Net (m ³)	Power (kw)	Price (€)
RVL.PLS.9IE010-K	Electrical Grill Smooth Chrome Plate	400x900x300	62	0.11	6	1.665
RVL.PLS.9IE011-K	Electrical Grill Ribbed Chrome Plate	400x900x300	62	0.11	6	1.825
RVL.PLS.9IE020-K	Electrical Grill Smooth Chrome Plate	800x900x300	115	0.22	12	2.785
RVL.PLS.9IE021-K	Electrical Grill Ribbed Chrome Plate	800x900x300	115	0.22	12	3.105
RVL.PLS.9IE022-K	Electrical Grill Smooth+Ribbed Chrome Plate	800x900x300	115	0.22	12	2.945
RVL.PLS.9IE030-K	Electrical Grill Smooth Chrome Plate	1200x900x300	115	0.33	18	3.990
RVL.PLS.9IE031-K	Electrical Grill Ribbed Chrome Plate	1200x900x300	115	0.33	18	4.550
RVL.PLS.9IE032-K	Electrical Grill Smooth+Ribbed Chrome Plate	1200x900x300	115	0.33	18	4.240

Gas Vapor Grills 900 Plus Serie

Technical Specifications

- Steamer cabinet provides fertile cooking.
- Lpg or Natural Gas.
- Magnet safety gas valve and pilot flame.
- Stainless steel body.
- Two separate heating zones.
- Piezo electric ignition system for each burner.
- Cast iron grill.

- RVL.PLS.9LG010-S
- Gas Consumption (ng): 0,75 m³/h
- Gas Consumption (lpg): 0,87 kg/h
- RVL.PLS.9LG020-S
- Gas Consumption (ng): 1,50 m³/h
- Gas Consumption (lpg): 1,74 kg/h
- RVL.PLS.9LG030-S
- Gas Consumption (ng): 2,25 m³/h
- Gas Consumption (lpg): 2,61 kg/h



Gas Lavastone Grills 900 Plus Serie

Technical Specifications

- Lpg or Natural Gas.
- Magnet safety gas valve and pilot flame.
- Two separate heating zones.
- Stainless steel body.
- Piezo electric ignition system for each burner.
- Removable oil collecting drawer.
- Easy to clean and hygienic.

- RVL.PLS.9LG010
- Gas Consumption (ng): 1,09 m³/h
- Gas Consumption (lpg): 0,77 kg/h
- RVL.PLS.9LG020
- Gas Consumption (ng): 2,18 m³/h
- Gas Consumption (lpg): 0,86 kg/h
- RVL.PLS.9LG030
- Gas Consumption (ng): 3,27 m³/h
- Gas Consumption (lpg): 1,29 kg/h



Code	Description	Dimensions a x b x c (mm)	Weight (kg)	Net (m ³)	Power (kw)	Price (€)
RVL.PLS.9LG010-S	Gas Vapor Grill	400x900x300	67	0.11	7	1.215
RVL.PLS.9LG020-S	Gas Vapor Grill	800x900x300	128	0.22	14	1.945
RVL.PLS.9LG030-S	Gas Vapor Grill	1200x900x300	171	0.32	21	2.905

Code	Description	Dimensions a x b x c (mm)	Weight (kg)	Net (m ³)	Power (kw)	Price (€)
RVL.PLS.9LG010	Gas Lavastone Grill	400x900x300	69	0.11	10.30	1.050
RVL.PLS.9LG020	Gas Lavastone Grill	800x900x300	126	0.22	20.60	1.810
RVL.PLS.9LG030	Gas Lavastone Grill	1200x900x300	126	0.33	30.90	2.740

Electrical Bainmaries 900 Plus Serie

Technical Specifications

- Thermostatic controller.
- Stainless steel body.
- Drainage valve.
- Water inlet valve.
- Easy to clean and hygienic.

- RVL.PLS.9SE010
- Capacity: 1 piece 1/1 Gn.
- Electric Input: 230V AC N PE
- Cable Cross Section (mm²): 3x2,5
- RVL.PLS.9SE020
- Capacity: 2 pieces 1/1 Gn.
- Electric Input: 230V AC N PE
- Cable Cross Section (mm²): 3x2,5



Worktops 900 Plus Serie

Technical Specifications

- Easy to clean and hygienic.
- Stainless steel body.
- Worktops are suitable to use for each kind of 90's serie equipments.



Code	Description	Dimensions a x b x c (mm)	Weight (kg)	Net (m ³)	Power (kw)	Price (€)
RVL.PLS.9SE010	Electrical Bainmarie	400x900x800	43	0.11	2.5	1.265
RVL.PLS.9SE020	Electrical Bainmarie	800x900x800	50	0.22	4.4	2.095

Code	Description	Dimensions a x b x c (mm)	Weight (kg)	Net (m ³)	Price (€)
RVL.PLS.9TN010	Worktop 1/2 Module	400x900x300	21	0.11	410
RVL.PLS.9TN020	Worktop 1/1 Module	800x900x300	30	0.22	690

Undercounter Gas Ovens 900 Plus Serie

Technical Specifications

- Lpg or Natural Gas
- 2xGn 2/1 capacity, stainless steel internal room.
- For oven: temperature control with thermostatic gas valve.

- RVL.PLS.9FRG01
- Gas Consumption (ng): 0,68 m³/h
- Gas Consumption (lpg): 0,43 kg/h
- RVL.PLS.9FRG02
- Gas Consumption (ng): 0,68 m³/h
- Gas Consumption (lpg): 0,43 kg/h
- RVL.PLS.9FRG03
- Gas Consumption (ng): 1,36 m³/h
- Gas Consumption (lpg): 0,87 kg/h



Electrical Undercounter Ovens 900 Plus Serie

Technical Specifications

- 2x2/1 Gn capacity, stainless steel internal room.

- RVL.PLS.9FRE01
- Electric Input: 400V AC 3N PE
- Cable Cross Section (mm²): 5x2,5
- RVL.PLS.9FRE02
- Electric Input: 400V AC 3N PE
- Cable Cross Section (mm²): 5x2,5
- RVL.PLS.9FRE03
- Electric Input: 400V AC 3N PE
- Cable Cross Section (mm²): 5x2,5



Code	Description	Dimensions a x b x c (mm)	Weight (kg)	Net (m ³)	Power (kw)	Price (€)
RVL.PLS.9FRG01	Undercounter Gas Oven	800x790x550	78	0.32	6.46	1.640
RVL.PLS.9FRG02	Undercounter Gas Oven	1200x790x550	93	0.52	6.46	1.870
RVL.PLS.9FRG03	Undercounter Gas Maxi Oven	1200x790x550	113	0.52	12.93	2.220

Code	Description	Dimensions a x b x c (mm)	Weight (kg)	Net (m ³)	Power (kw)	Price (€)
RVL.PLS.9FRE01	Electrical Undercounter Oven	800x790x550	72	0.32	9	1.585
RVL.PLS.9FRE02	Electrical Undercounter Oven	1200x790x550	80	0.52	9	1.740
RVL.PLS.9FRE03	Electrical Undercounter Maxi Oven	1200x790x550	105	0.52	15	2.220

Gas Tilting Pans 900 Plus Serie

Technical Specifications

- Lpg or Natural Gas.
- Safety gas valve thermocouple and thermostat.
- Manuel lift system.
- Counterweighted hinged lid.
- Safety switch.
- Easy to clean and hygienic.
- Stainless steel body.

- RVL.PLS.DTG.80
 - Gas Consumption (ng): 1,18 m3/h
 - Gas Consumption (lpg): 0,98 kg/h
 RVL.PLS.DTG.120
 - Gas Consumption (ng): 1,70 m3/h
 - Gas Consumption (lpg): 1,21 kg/h



Code	Description	Dimensions a x b x c (mm)	Weight (kg)	Net (m³)	Power (kw)	Capacity (lt)	Price (€)
RVL.PLS.DTG.80	Gas Tilting Pan	800x900x850	145	0.62	11.20	80	4.530
RVL.PLS.DTG.120	Gas Tilting Pan	1200x900x850	193	0.9	16.10	120	6.060

Electrical Tilting Pans 900 Plus Serie

Technical Specifications

- Manuel lift system.
- Counterweighted hinged lid.
- Easy to clean and hygienic.
- Limit thermostat.
- Stainless steel body.
- Thermostat control.

- RVL.PLS.DTE.80
 - Electric Input: 400V AC 3N PE
 - Cable Cross Section (mm2): 5x2,5
 RVL.PLS.DTE.120
 - Electric Input: 400V AC 3N PE
 - Cable Cross Section (mm2): 5x2,5



Code	Description	Dimensions a x b x c (mm)	Weight (kg)	Net (m³)	Power (kw)	Capacity (lt)	Price (€)
RVL.PLS.DTE.80	Electrical Tilting Pan	800x900x850	148	0.62	12	80	4.530
RVL.PLS.DTE.120	Electrical Tilting Pan	1200x900x850	190	0.92	12	120	6.060

Gas Boiling Pans (Indirect) 900 Plus Serie

Technical Specifications

- Lpg or Natural Gas.
- Safety gas valve thermocouple and thermostat.
- Over pressure safety valve and manometer.
- Water inlet valve.
- Drainage valve.
- Counterweighted hinged lid.
- Double jacket pan.
- Easy to clean and hygienic.
- Limit thermostat.
- Stainless steel body.

- RVL.PLS.KTG.150
 - Gas Consumption (ng): 1,70 m3/h
 - Gas Consumption (lpg): 1,21 kg/h
 RVL.PLS.KTG.250
 - Gas Consumption (ng): 3,40 m3/h
 - Gas Consumption (lpg): 2,42 kg/h



Code	Description	Dimensions a x b x c (mm)	Weight (kg)	Net (m³)	Power (kw)	Capacity (lt)	Price (€)
RVL.PLS.KTG.150	Gas Boiling Pan Indirekt	800x900x850	111	0.62	16.10	150	6.735
RVL.PLS.KTG.250	Gas Boiling Pan Indirekt	1200x900x850	228	0.92	32.20	250	12.600

Electrical Boiling Pans (Indirect) 900 Plus Serie

Technical Specifications

- Over pressure safety valve and manometer.
- Water inlet valve.
- Drainage valve.
- Counterweighted hinged lid.
- Double jacket pan.
- Easy to clean and hygienic.
- Limit thermostat.
- Stainless steel body.
- Thermostat control.

- RVL.PLS.KTE.150
 - Electric Input: 400V AC 3N PE
 - Cable Cross Section (mm2): 5x6
 RVL.PLS.KTE.250
 - Electric Input: 400V AC 3N PE
 - Cable Cross Section (mm2): 5x10



Code	Description	Dimensions a x b x c (mm)	Weight (kg)	Net (m³)	Power (kw)	Capacity (lt)	Price (€)
RVL.PLS.KTE.150	Electrical Boiling Pan Indirekt	800x900x850	111	0.62	18	150	6.735
RVL.PLS.KTE.250	Electrical Boiling Pan Indirekt	1200x900x850	197	0.92	30	250	12.600

Undercounter Cabinets With Door 900 Plus Serie

Technical Specifications

- Under-Set Counters are suitable to use under each kind of 90's serie equipments.
- Easy to clean and hygienic.
- Stainless steel body.



RVL.PLS.9TS030



RVL.PLS.9TS010



RVL.PLS.9TS020

Code	Description	Dimensions a x b x c (mm)	Weight (kg)	Net (m³)	Price (€)
RVL.PLS.9TS010	Undercounter Cabinet with 1 Door	400x790x550	18	0.15	365
RVL.PLS.9TS020	Undercounter Cabinet with 2 Doors	800x790x550	28	0.22	565
RVL.PLS.9TS030	Undercounter Cabinet with 3 Doors	1200x790x550	39	0.33	835

Undercounter Cabinets Without Door 900 Plus Serie

Technical Specifications

- Under-Set Counters are suitable to use under each kind of 90's serie equipments.
- Easy to clean and hygienic.
- Stainless steel body.



RVL.PLS.9TS030-K



RVL.PLS.9TS010-K



RVL.PLS.9TS020-K

Code	Description	Dimensions a x b x c (mm)	Weight (kg)	Net (m³)	Price (€)
RVL.PLS.9TS010-K	Undercounter Cabinet without Door	400x790x550	15	0.15	335
RVL.PLS.9TS020-K	Undercounter Cabinet without Door	800x790x550	22	0.22	420
RVL.PLS.9TS030-K	Undercounter Cabinet without Door	1200x790x550	30	0.33	665

Floor Type Gas Cookers

Technical Specifications

- Lpg or Natural Gas.
- Magnet safety valves.
- Heavy duty top cast iron.
- Easy to clean and hygienic.
- Stainless steel body.

RVL.YRG.60

- Gas Consumption (ng): 2,88 m³/h

- Gas Consumption (lpg): 1,42 kg/h

RVL.YRG.80

- Gas Consumption (ng): 3,30 m³/h

- Gas Consumption (lpg): 2,48 kg/h



RVL.YRG.80

RVL.YRG.60



Floor Type Electrical Cooker

Technical Specifications

- 6 stage switch.
- Electric Input: 400V AC 3N PE
- Cable Cross Section (mm²): 3x2,5



Code	Description	Dimensions a x b x c (mm)	Weight (kg)	Net (m ³)	Power (kw)	Price (€)
RVL.YRG.60	Floor Type Gas Cooker	600x800x500	60	0.24	27.24	760
RVL.YRG.80	4 Rings Floor Type Gas Cooker	700x915x560	80	0.35	31.25	1.190

Code	Description	Dimensions a x b x c (mm)	Weight (kg)	Net (m ³)	Power (kw)	Price (€)
RVL.YRE.60	Floor Type Electrical Cooker	600x800x500	60	0.24	4	760

Gas Range with Oven

Technical Specifications

- Lpg or Natural Gas.
- 2xGN 2/1 capacity, stainless steel internal chamber.
- Magnet safety valves.
- Heavy duty top cast iron.
- Easy to clean and hygienic.
- Stainless steel body.

RVL.9KG.021

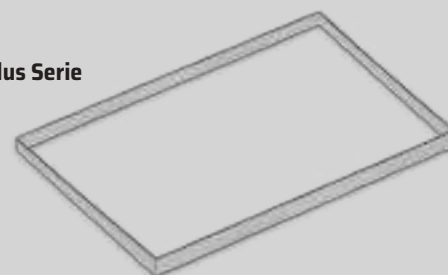
- Gas Consumption (ng): 4,23 m³/h

- Gas Consumption (lpg): 3,13 kg/h



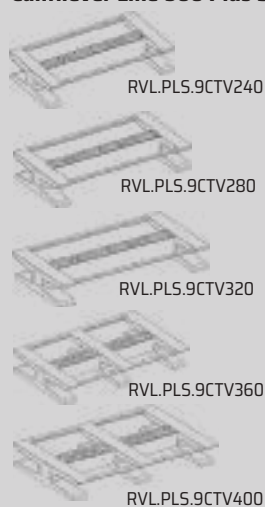
Code	Description	Dimensions a x b x c (mm)	Weight (kg)	Net (m ³)	Power (kw)	Price (€)
RVL.9KG.021	Gas Range with Oven 4 Burners	1000x1000x850	155	0.85	40	2.575

Stainless Steel Frames 900 Plus Serie



Code	Description	Dimensions a x b x c (mm)	Price (€)
RVL.PLS.9SBP240	Stainless Steel Frame 240 cm	2400x1370x550	895
RVL.PLS.9SBP280	Stainless Steel Frame 280 cm	2800x1370x550	1.065
RVL.PLS.9SBP320	Stainless Steel Frame 320 cm	3200x1370x550	1.215
RVL.PLS.9SBP360	Stainless Steel Frame 360 cm	3600x1370x550	1.390
RVL.PLS.9SBP400	Stainless Steel Frame 400 cm	4000x1370x550	1.540

Cantilever Line 900 Plus Serie



RVL.PLS.9CTV240

RVL.PLS.9CTV280

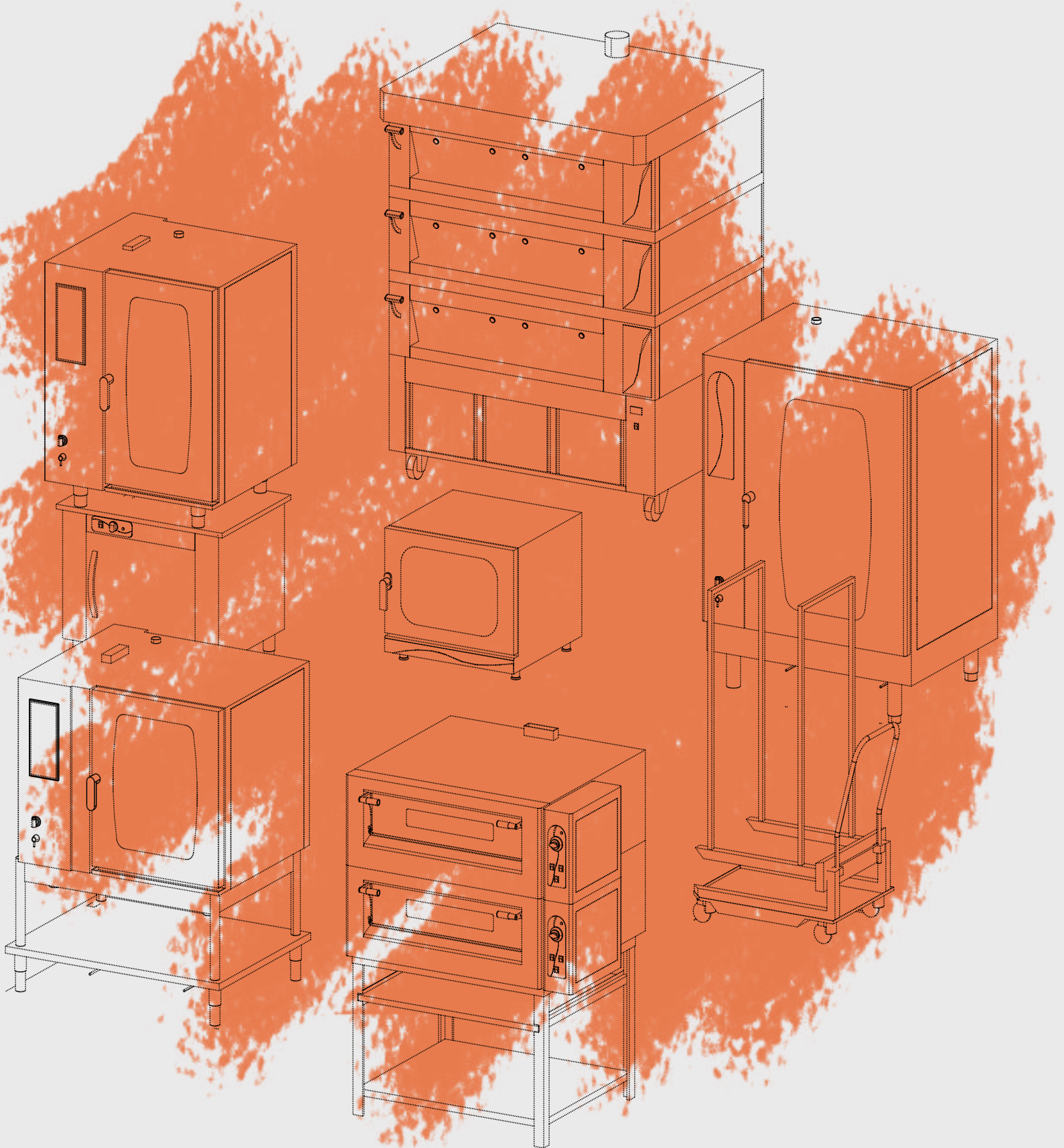
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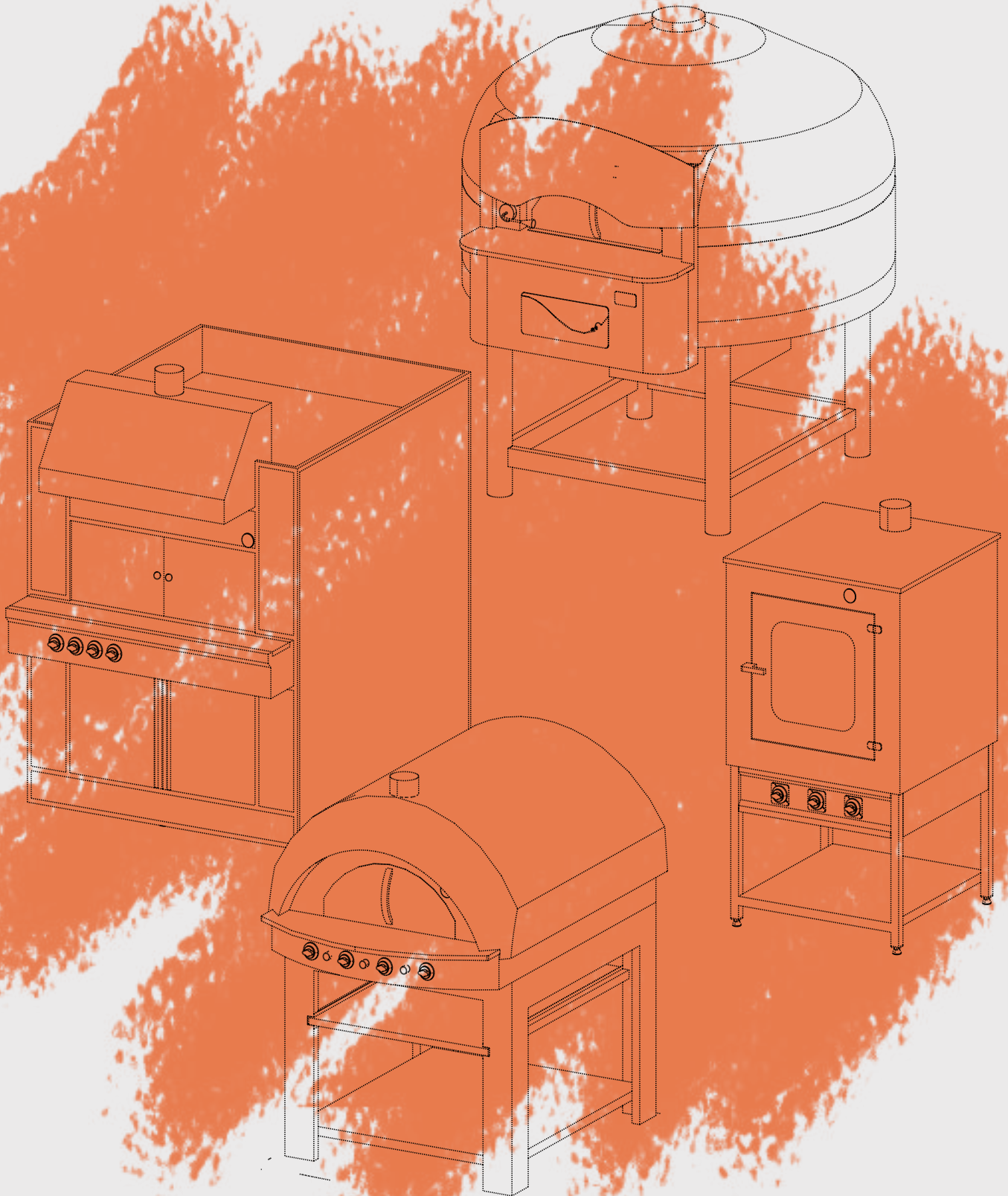
RVL.PLS.9CTV360

RVL.PLS.9CTV400



Code	Description	Dimensions a x b x c (mm)	Price (€)
RVL.PLS.9CTV240	Cantilever Line	2400x1710x550	5.565
RVL.PLS.9CTV280	Cantilever Line	2800x1710x550	6.850
RVL.PLS.9CTV320	Cantilever Line	3200x1710x550	7.415
RVL.PLS.9CTV360	Cantilever Line	3600x1710x550	8.700
RVL.PLS.9CTV400	Cantilever Line	4000x1710x550	9.290





Lifted Charcoal Grills

Technical Specifications

- Heatproof stainless steel lift system.
- Ash drawer.
- Charcoal storage cabinet.
- Air flap.
- Stainless steel body.

- RVL.BTG.01
- 660x530 mm grill rack size,
680x220 mm over grill size.
RVL.BTG.02
- 1060x530 mm grill rack size,
1080x220 mm over grill size.



RVL.BTG.02

RVL.BTG.01

Code	Description	Dimensions a x b x c (mm)	Weight (kg)	Net (m ²)	Price (€)
RVL.BTG.01	Lifted Charcoal Grill	940x800x900/1685	160	1.13	2.680
RVL.BTG.02	Lifted Charcoal Grill	1340x800x900/1685	226	1.69	3.980

Professional Charcoal Ovens 40

Technical Specifications

- 500 °C working temperature.
- 560x524 mm grill rack size.
- 20 kg meat / h capacity.
- Ash drawer.
- Standard hood.
- Stainless Steel Body.

Professional Charcoal Ovens 50

Technical Specifications

- 500 °C working temperature.
- 740x650 mm grill rack size.
- 20 kg meat / h capacity.
- Ash drawer.
- Standard hood.
- Stainless Steel Body.



RVL.PKF.40-US

RVL.PKF.50-US

RVL.PKF.40-AS

RVL.PKF.50-AS

RVL.PKF.40-D

RVL.PKF.50-D



Code	Description	Dimensions a x b x c (mm)	Weight (kg)	Net (m ²)	Grill Rack (mm)	Price (€)
RVL.PKF-40-K	Professional Charcoal Oven Red	740x745x650/1210	180	0.68	560x524	6.165
RVL.PKF-40-S	Professional Charcoal Oven Black	740x745x650/1210	180	0.68	560x524	6.165
RVL.PKF-40-US	Top Grill	715x630x251	20	0.11		940
RVL.PKF-40-AS	Oven Bottom Stand	730x730x790	40	0.39		720
RVL.PKF-40-D	Stainless Steel Bottom Cabinet with Door	705x690x782	43	0.38		940
RVL.PKF-50-K	Professional Charcoal Oven Red	920x850x650/1320	260	0.97	740x650	8.315
RVL.PKF-50-S	Professional Charcoal Oven Black	920x850x650/1320	260	0.97	740x650	8.315
RVL.PKF-50-US	Top Grill	896x730x251	27	0.16		1.155
RVL.PKF-50-AS	Oven Bottom Stand	920x845x815	56	0.54		980
RVL.PKF-50-D	Stainless Steel Bottom Cabinet with Door	890x770x805	52	0.52		1.085

Lamb Baking Ovens

Technical Specifications

- Working system with electrical resistance and gas burner at the same time.
- 2 pieces of 1.5 kW electrical resistances on the oven and gas burner heating system at the bottom.
- Adaptable LPG or NG
- Magnet Safety valves.
- Piezo lighter ignition system.
- Easy to clean and hygienic.
- Stainless Steel Body.

- RVL.KFR.01
- Gas Consumption (ng): 1,72 m³/h
- Gas Consumption (lpg): 1,29 kg/h
RVL.KFR.02
- Gas Consumption (ng): 3,44 m³/h
- Gas Consumption (lpg): 2,59 kg/h



RVL.KFR.01

RVL.KFR.02

Code	Description	Dimensions a x b x c (mm)	Weight (kg)	Net (m ²)	Power (kw)	Price (€)
RVL.KFR.01	Lamb Baking Oven Single Layer	1210x973x850	165	1	16.5	3.285
RVL.KFR.02	Lamb Baking Oven Double Layer	1210x973x1585	320	1.87	33	6.450

Gas Tandoori Ovens

Technical Specifications

- Adaptable LPG or NG
- Magnet Safety valves.
- 66 cm dome dimension.
- Insulated body.
- Removable tray for waste collection.
- Stainless Steel Body.

- RVL.TDR.01
- Gas Consumption (ng): 6,85 m³/h
- Gas Consumption (lpg): 4,86 kg/h



Code	Description	Dimensions a x b x c (mm)	Weight (kg)	Net (m ²)	Power (kw)	Price (€)
RVL.TDR.01	Gas Tandoori Oven	706x1018x1440	291	1.03	64.80	3.300

Electrical Convection Oven

Technical Specifications

- Dual direction fan provides homogenous heat distribution.
 - Adjustable cooking time and digital temperature display.
 - Adjustable cooking temperature between 0/300 °C
 - Safety thermostat for overheating protection 360 °C
 - Manuel steam.
 - Silicone sealed tempered glass.
 - Switch system on the door.
 - Stainless steel body.
 - Tray kits are included in the price for each model.
- RVL.EKF-6
- Electric Input: 400V AC 3N PE
- Cable Cross Section: 5x2,5



Code	Description	Dimensions a x b x c (mm)	Weight (kg)	Net (m ²)	Power (kw)	Capacity (gn)	Price (€)
RVL.EKF-6	Electrical Convection Oven	800x855x721	106	0.49	10	6x(1/1 Gn)	3.300
RVL.ASK-6	Oven Bottom Stand	865x815x850	34	0.60			450

Gas Plus Convection Ovens

Technical Specifications

- Manual steam system.
 - Adjustable cooking time.
 - Digital temperature display.
 - Adjustable cooking temperature between 0/300 °C
 - Safety thermostat for overheating protection 360 °C
 - Stainless steel heat exchanger sealed system pipes.
 - Lpg or Natural Gas.
 - Dual direction fan provides homogenous heat distribution.
 - Silicone sealed tempered glass.
 - Easy-access interior glass in order to provide cleanning.
 - Door switch system.
 - Stainless steel body.
 - Tray kits are included in the price for each model.
- RVL.GKF-10 / RVL.GKF-20
 - Gas Consumption (ng): 3,70 m3/h
 - Gas Consumption (lpg): 2,74 kg/h



Electrical Plus Convection Ovens

Technical Specifications

- Manual steam system.
 - Adjustable cooking time and digital temperature display.
 - Adjustable cooking temperature between 0/300 °C
 - Safety thermostat for overheating protection 360 °C
 - Stainless steel heat exchanger sealed system pipes.
 - Dual direction fan provides homogenous heat distribution.
 - Silicone sealed tempered glass.
 - Easy-access interior glass in order to provide cleanning.
 - Door switch system.
 - Stainless steel body.
 - Tray kits are included in the price for each model.
- RVL.EKF-10 / RVL.EKF-20
 - Electric Input: 400V AC 3N PE
 - Cable Cross Section (mm2): 5x6



Code	Description	Dimensions a x b x c (mm)	Weight (kg)	Net (m³)	Power (kw)	Capacity (gn)	Price (€)
RVL.GKF-10	Gas Plus Convection Oven	1040x1035x1150	195	1.24	35	10x(1/1 Gn)	6.620
RVL.GKF-20	Gas Plus Convection Oven	1241x1105x1134	221	1.55	35	20x(1/1 Gn) 10x(2/1 Gn)	7.290
RVL.AS-10	Oven Bottom Stand	1060x910x622	24	0.60			585
RVL.AS-20	Oven Bottom Stand	1255x980x622	26	0.77			730

Code	Description	Dimensions a x b x c (mm)	Weight (kg)	Net (m³)	Power (kw)	Capacity (gn)	Price (€)
RVL.EKF-10	Electrical Plus Convection Oven	1060x1095x1624	181	1.89	16,5	10x(1/1 Gn)	6.650
RVL.EKF-20	Electrical Plus Convection Oven	1241x1108x1134	198	1.56	24	20x(1/1 Gn) 10x(2/1 Gn)	7.300
RVL.AS-10	Oven Bottom Stand	1060x910x622	24	0.60			585
RVL.AS-20	Oven Bottom Stand	1255x980x622	26	0.77			730

Gas Plus Convection Ovens 40 GN 1/1

Technical Specifications

- Manual steam system.
 - Adjustable cooking time.
 - Digital temperature display.
 - Adjustable cooking temperature between 0/300 °C
 - Safety thermostat for overheating protection 360 °C
 - Stainless steel heat exchanger sealed system pipes.
 - Lpg or Natural Gas.
 - Dual direction fan provides homogenous heat distribution.
 - Silicone sealed tempered glass.
 - Easy-access interior glass in order to provide cleanning.
 - Door switch system.
 - Stainless steel body.
 - One piece of 1/1 40 Gn tray carrying trolley and tray kit is included in the price.
- RVL.GKF.40
 - Gas Consumption (ng): 4,92 m3/h
 - Gas Consumption (lpg): 3,65 kg/h



Electrical Plus Convection Ovens 40 GN 1/1

Technical Specifications

- Manual steam system.
 - Adjustable cooking time and digital temperature display.
 - Adjustable cooking temperature between 0/300 °C
 - Safety thermostat for overheating protection 360 °C
 - Stainless steel heat exchanger sealed system pipes.
 - Dual direction fan provides homogenous heat distribution.
 - Silicone sealed tempered glass.
 - Easy-access interior glass in order to provide cleanning.
 - Door switch system.
 - Stainless steel body.
 - One piece of 1/1 40 Gn tray carrying trolley and tray kit is included in the price.
- RVL.EKF.40
 - Electric Input: 400V AC 3N PE
 - Cable Cross Section (mm2): 5x10



Code	Description	Dimensions a x b x c (mm)	Weight (kg)	Net (m³)	Power (kw)	Capacity (gn)	Price (€)
RVL.GKF.40	Gas Plus Convection Oven	1235x1110x1900	394	2.60	46.50	40x(1/1 Gn) 20x(2/1 Gn)	10.580
RVL.GKF.40-T	Gas Plus Convection Oven	1235x1110x1900	394	2.60	46.50	40x(1/1 Gn) 20x(2/1 Gn)	9.910
RVL.TA.12-40x60	Patisserie Tray Trolley and Tray Kit	685x900x1735	58	1.07		12x(40x60) tray	1.235
RVL.TA.12.Y	Tray Carrying Trolley and Tray Kit	685x900x1735	58	1.07		24x(1/1 Gn) - 12x(2/1 Gn)	1.300
RVL.TA.16.Y	Tray Carrying Trolley and Tray Kit	685x900x1735	51	1.07		32x(1/1 Gn) - 16x(2/1 Gn)	1.300
RVL.TA.20.Y	Tray Carrying Trolley and Tray Kit	685x900x1735	51	1.07		40x(1/1 Gn) - 20x(2/1 Gn)	1.300

Code	Description	Dimensions a x b x c (mm)	Weight (kg)	Net (m³)	Power (kw)	Capacity (gn)	Price (€)
RVL.EKF.40	Electrical Plus Convection Oven	1235x1110x1900	366	2.60	47.5	40x(1/1 Gn) - 20x(2/1 Gn)	11.385
RVL.EKF.40-T	Electrical Plus Convection Oven	1235x1110x1900	366	2.60	47.5	40x(1/1 Gn) - 20x(2/1 Gn)	10.710
RVL.TA.12-40x60	Patisserie Tray Trolley and Tray Kit	685x900x1735	58	1.06		12x(40x60) tray	1.235
RVL.TA.12.Y	Tray Carrying Trolley and Tray Kit	685x900x1735	58	1.06		24x(1/1 Gn) - 12x(2/1 Gn)	1.300
RVL.TA.16.Y	Tray Carrying Trolley and Tray Kit	685x900x1735	51	1.06		32x(1/1 Gn) - 16x(2/1 Gn)	1.300
RVL.TA.20.Y	Tray Carrying Trolley and Tray Kit	685x900x1735	51	1.06		40x(1/1 Gn) - 20x(2/1 Gn)	1.300

Gas Combi Oven 6 GN 1/1**Technical Specifications**

- 230V 50 Hz operation power.
- Lpg or Natural Gas.
- ECO function for consumption reduction in cooking.
- PLUS extra power function (gas).
- SC2 semi automatic washing.
- Cooking modes: manual or programmable selection, 99 programs with 4 phases of whom 7 are standard, 3 re-heating programs, 5 smoking, 4 Low Temperature and 1 Delta T.
- Single-point temperature core probe.
- UR2 automatic humidity control while cooking.
- RDC steam generator with low management cost.
- Automatic fan reverse AWC, 2 fan speeds.
- Manual steam injection.
- Self-diagnosis with malfunction alarms.
- IPX5 protection degree.
- Door double tempered glazing.
- AISI 304 stainless steel polished cooking chamber ,with AISI 316L (1,2 mm) top and bottom and rounded edges without joints.
- Automatic Cooling and Preheating.
- Display of set and current cooking values.
- Low temperature steam and Superheated steam.
- Self cleaning system.



Smoker Kit



Code	Description	Dimensions a x b x c (mm)	Weight (kg)	Net (m³)	Power (kw)	Capacity (gn)	Price (€)
RVLCBG6	Gas Combi Oven	920x874x730	185	1	13.5	6x(1/1 Gn)	16.500
RVLCBG6-AS	Oven Bottom Stand	740x850x700	25	0.45			445
RVLTK01	Smoker Kit	230x355x120	5.2	0.01	0.15		1.655

Electrical Combi Oven 6 GN 1/1**Technical Specifications**

- 400 V. 50 Hz operation power.
- ECO function for consumption reduction in cooking.
- SC2 semi automatic washing.
- Cooking modes: manual or programmable selection, 99 programs with 4 phases of whom 7 are standard, 3 re-heating programs, 5 smoking, 4 Low Temperature and 1 Delta T.
- Single-point temperature core probe.
- UR2 automatic humidity control while cooking.
- RDC steam generator with low management cost.
- Automatic fan reverse AWC, 2 fan speeds.
- Digital controls.
- Manual steam injection.
- Self-diagnosis with malfunction alarms.
- IPX5 protection degree.
- Door double tempered glazing.
- AISI 304 stainless steel polished cooking chamber ,with AISI 316L (1,2 mm) top and bottom and rounded edges without joints.
- Handle with double handgrip, easier opening also with hands full.
- Automatic Cooling and Preheating.
- Start-up time selection.
- Display of set and current cooking values.
- Low temperature steam and Superheated steam.
- Self cleaning system.



Smoker Kit



Code	Description	Dimensions a x b x c (mm)	Weight (kg)	Net (m³)	Power (kw)	Capacity (gn)	Price (€)
RVLCBE6	Electrical Combi Oven	920x874x730	160	1	10.1	6x(1/1 Gn)	13.750
RVLCBE6-AS	Oven Bottom Stand	740x850x700	25	0.45			445
RVLTK01	Smoker Kit	230x355x120	5.2	0.01	0.15		1.655

Gas Combi Oven 10 GN 1/1**Technical Specifications**

- 230V 50 Hz operation power.
- Lpg or Natural Gas.
- ECO function for consumption reduction in cooking.
- PLUS extra power function (gas).
- SC2 semi automatic washing.
- Cooking modes: manual or programmable selection, 99 programs with 4 phases of whom 7 are standard, 3 re-heating programs, 5 smoking, 4 Low Temperature and 1 Delta T.
- Single-point temperature core probe.
- UR2 automatic humidity control while cooking.
- RDC steam generator with low management cost.
- Automatic fan reverse AWC, 2 fan speeds.
- Manual steam injection.
- Self-diagnosis with malfunction alarms.
- IPX5 protection degree.
- Door double tempered glazing.
- AISI 304 stainless steel polished cooking chamber ,with AISI 316L (1,2 mm) top and bottom and rounded edges without joints.
- Automatic Cooling and Preheating.
- Display of set and current cooking values.
- Low temperature steam and Superheated steam.
- Self cleaning system.



Smoker Kit



Code	Description	Dimensions a x b x c (mm)	Weight (kg)	Net (m³)	Power (kw)	Capacity (gn)	Price (€)
RVLCBG10	Gas Combi Oven	920x874x975	213	1.2	19.5	10x(1/1 Gn)	17.500
RVLCBG10-AS	Oven Bottom Stand	700x860x600	30	0.3			555
RVLTK01	Smoker Kit	230x355x120	5.2	0.01	0.15		1.655

Electrical Combi Oven 10 GN 1/1**Technical Specifications**

- 400 V. 50 Hz operation power.
- ECO function for consumption reduction in cooking.
- SC2 semi automatic washing.
- Cooking modes: manual or programmable selection, 99 programs with 4 phases of whom 7 are standard, 3 re-heating programs, 5 smoking, 4 Low Temperature and 1 Delta T.
- Single-point temperature core probe.
- UR2 automatic humidity control while cooking.
- RDC steam generator with low management cost.
- Automatic fan reverse AWC, 2 fan speeds.
- Digital controls.
- Manual steam injection.
- Self-diagnosis with malfunction alarms.
- IPX5 protection degree.
- Door double tempered glazing.
- AISI 304 stainless steel polished cooking chamber ,with AISI 316L (1,2 mm) top and bottom and rounded edges without joints.
- Handle with double handgrip, easier opening also with hands full.
- Automatic Cooling and Preheating.
- Start-up time selection.
- Display of set and current cooking values.
- Low temperature steam and Superheated steam.
- Self cleaning system.



Smoker Kit



Code	Description	Dimensions a x b x c (mm)	Weight (kg)	Net (m³)	Power (kw)	Capacity (gn)	Price (€)
RVLCBE10	Electrical Combi Oven	920x874x975	198	1.2	17.3	10x(1/1 Gn)	15.250
RVLCBE10-AS	Oven Bottom Stand	700x860x600	30	0.3			555
RVLTK01	Smoker Kit	230x355x120	5.2	0.01	0.15		1.655

Gas Combi Oven 24 GN 1/1

Technical Specifications

- 230V 50 Hz operation power.
- Lpg or Natural Gas.
- ECO function for consumption reduction in cooking.
- PLUS extra power function (gas).
- SC2 semi automatic washing.
- Cooking modes: manual or programmable selection, 99 programs with 4 phases of whom 7 are standard, 3 re-heating programs, 5 smoking, 4 Low Temperature and 1 Delta T.
- Single-point temperature core probe.
- UR2 automatic humidity control while cooking.
- RDC steam generator with low management cost.
- Automatic fan reverse AWC, 2 fan speeds.
- Manual steam injection.
- Self-diagnosis with malfunction alarms.
- IPX5 protection degree.
- Door double tempered glazing.
- AISI 304 stainless steel polished cooking chamber ,with AISI 316L (1,2 mm) top and bottom and rounded edges without joints.
- Automatic Cooling and Preheating.
- Display of set and current cooking values.
- Low temperature steam and Superheated steam.
- Self cleaning system.



Smoker Kit

Electrical Combi Oven 24 GN 1/1

Technical Specifications

- 400 V. 50 Hz operation power.
- ECO function for consumption reduction in cooking.
- SC2 semi automatic washing.
- Cooking modes: manual or programmable selection, 99 programs with 4 phases of whom 7 are standard, 3 re-heating programs, 5 smoking, 4 Low Temperature and 1 Delta T.
- Single-point temperature core probe.
- UR2 automatic humidity control while cooking.
- RDC steam generator with low management cost.
- Automatic fan reverse AWC, 2 fan speeds.
- Digital controls.
- Manual steam injection.
- Self-diagnosis with malfunction alarms.
- IPX5 protection degree.
- Door double tempered glazing.
- AISI 304 stainless steel polished cooking chamber ,with AISI 316L (1,2 mm) top and bottom and rounded edges without joints.
- Handle with double handgrip, easier opening also with hands full.
- Automatic Cooling and Preheating.
- Start-up time selection.
- Display of set and current cooking values.
- Low temperature steam and Superheated steam.
- Self cleaning system.



Smoker Kit

Code	Description	Dimensions a x b x c (mm)	Weight (kg)	Net (m ²)	Power (kw)	Capacity (gn)	Price (€)
RVLCBG24	Gas Combi Oven	1178x1064x1190	283	2.9	32	24x(1/1 Gn)	22.000
RVLCBG24-AS	Oven Bottom Stand	1210x860x600	32	0.6			730
RVLTK01	Smoker Kit	230x355x120	5.2	0.01	0.15		1.655

Code	Description	Dimensions a x b x c (mm)	Weight (kg)	Net (m ²)	Power (kw)	Capacity (gn)	Price (€)
RVLCBE24	Electrical Combi Oven	1178x1064x1190	278	2.9	27.5	24x(1/1 Gn)	19.000
RVLCBE24-AS	Oven Bottom Stand	1210x860x600	32	0.6			730
RVLTK01	Smoker Kit	230x355x120	5.2	0.01	0.15		1.655

Gas Combi Oven 40 GN 1/1

Technical Specifications

- 230V 50 Hz operation power.
- Lpg or Natural Gas.
- ECO function for consumption reduction in cooking.
- PLUS extra power function (gas).
- SC2 semi automatic washing.
- Cooking modes: manual or programmable selection, 99 programs with 4 phases of whom 7 are standard, 3 re-heating programs, 5 smoking, 4 Low Temperature and 1 Delta T.
- Single-point temperature core probe.
- UR2 automatic humidity control while cooking.
- RDC steam generator with low management cost.
- Automatic fan reverse AWC, 2 fan speeds.
- Manual steam injection.
- Self-diagnosis with malfunction alarms.
- IPX5 protection degree.
- Door double tempered glazing.
- AISI 304 stainless steel polished cooking chamber ,with AISI 316L (1,2 mm) top and bottom and rounded edges without joints.
- Automatic Cooling and Preheating.
- Display of set and current cooking values.
- Low temperature steam and Superheated steam.
- Self cleaning system.



Smoker Kit

Electrical Combi Oven 40 GN 1/1

Technical Specifications

- 400 V. 50 Hz operation power.
- ECO function for consumption reduction in cooking.
- SC2 semi automatic washing.
- Cooking modes: manual or programmable selection, 99 programs with 4 phases of whom 7 are standard, 3 re-heating programs, 5 smoking, 4 Low Temperature and 1 Delta T.
- Single-point temperature core probe.
- UR2 automatic humidity control while cooking.
- RDC steam generator with low management cost.
- Automatic fan reverse AWC, 2 fan speeds.
- Digital controls.
- Manual steam injection.
- Self-diagnosis with malfunction alarms.
- IPX5 protection degree.
- Door double tempered glazing.
- AISI 304 stainless steel polished cooking chamber ,with AISI 316L (1,2 mm) top and bottom and rounded edges without joints.
- Handle with double handgrip, easier opening also with hands full.
- Automatic Cooling and Preheating.
- Start-up time selection.
- Display of set and current cooking values.
- Low temperature steam and Superheated steam.
- Self cleaning system.



Smoker Kit

Code	Description	Dimensions a x b x c (mm)	Weight (kg)	Net (m ²)	Power (kw)	Capacity (gn)	Price (€)
RVLCBG40	Gas Combi Oven	1190x1074x1795	449	3.4	55	40x(1/1 Gn)	42.000
RVLCBG40.TA-16	Tray Trolley and Tray Kit	590x750x1700	77	1.5		15x(40x60) Tray	3.225
RVLCBG40.TA-20	Tray Trolley and Tray Kit	820x920x1710	77	1.5		20x(2/1 Gn)	3.360
RVLTK01	Smoker Kit	230x355x120	5.2	0.01	0.15		1.655

Code	Description	Dimensions a x b x c (mm)	Weight (kg)	Net (m ²)	Power (kw)	Capacity (gn)	Price (€)
RVLCBE40	Electrical Combi Oven	1190x1074x1795	449	3.4	55.5	40x(1/1 Gn)	34.000
RVLCBG40.TA-16	Tray Trolley and Tray Kit	590x750x1700	77	1.5		15x(40x60) Tray	3.225
RVLCBG40.TA-20	Tray Trolley and Tray Kit	820x920x1710	77	1.5		20x(2/1 Gn)	3.360
RVLTK01	Smoker Kit	230x355x120	5.2	0.01	0.15		1.655

Electrical Mini Convection Oven Top Opening**Technical Specifications**

- Adjustable cooking temperature between 0/300 °C
- Single direction fan.
- Adjustable cooking time.
- Thermostat control.
- Silicone sealed tempered glass.
- Switch system on the door.
- Stainless steel body.

RVL.PFE423-U

- Top opening cover system.
- Electric Input: 230V AC N PE
- Cable Cross Section (mm2): 3x1,5

**Electrical Mini Convection Oven Side Opening****Technical Specifications**

- Adjustable cooking temperature between 0/300 °C
- Single direction fan.
- Adjustable cooking time.
- Thermostat control.
- Silicone sealed tempered glass.
- Switch system on the door.
- Stainless steel body.

RVL.PFE423-Y

- Side opening cover system.
- Electric Input: 230V AC N PE
- Cable Cross Section (mm2): 3x2,5



Code	Description	Dimensions a x b x c (mm)	Weight (kg)	Net (m³)	Power (kw)	Capacity (gn)	Price (€)
RVL.PFE423-U	Mini Convection Oven Top Opening	512x738x559	45	0.21	3	4x2/3 Gn	1.345

Code	Description	Dimensions a x b x c (mm)	Weight (kg)	Net (m³)	Power (kw)	Capacity (gn)	Price (€)
RVL.PFE423-Y	Mini Convection Oven Side Opening	512x748x574	54	0.22	3	4x2/3 Gn	1.855

Electrical Convection Patisserie Oven Top Opening**Technical Specifications**

- Adjustable cooking temperature between 0/300 °C
- Dual direction fan provides homogenous heat distribution.
- Adjustable digital cooking time.
- Digital temperature display.
- Manuel steam.
- Silicone sealed tempered glass.
- Switch system on the door.
- Stainless steel body.

RVL.PFE4-U

- Electric Input: 230V AC N PE
- Cable Cross Section (mm2): 5x2,5

**Electrical Convection Patisserie Oven Side Opening****Technical Specifications**

- Adjustable cooking temperature between 0/300 °C
- Dual direction fan provides homogenous heat distribution.
- Adjustable digital cooking time.
- Digital temperature display.
- Manuel steam.
- Silicone sealed tempered glass.
- Switch system on the door.
- Stainless steel body.

RVL.PFE4-Y

- Electric Input: 230V AC N PE
- Cable Cross Section (mm2): 5x2,5

RVL.PFE6-Y

- Electric Input: 400V AC 3N PE
- Cable Cross Section (mm2): 5x2,5



Code	Description	Dimensions a x b x c (mm)	Weight (kg)	Net (m³)	Power (kw)	Capacity (tray)	Price (€)
RVL.PFE4-U	Convection Patisserie Oven Top Opening	802x856x587	90	0.40	7	4-40x60	2.620

Code	Description	Dimensions a x b x c (mm)	Weight (kg)	Net (m³)	Power (kw)	Capacity (tray)	Price (€)
RVL.PFE4-Y	Convection Patisserie Oven Side Opening	802x864x502	94	0.35	7	4-40x60	2.830
RVL.PFE6-Y	Convection Patisserie Oven Side Opening	802x855x737	106	0.50	10	6-40x60	3.300

Gas Pastry Ovens (with Safety Valve)**Technical Specifications**

- Adaptable to LPG or Ng.
- Magnet safety valves provide security on Ng operated ovens.
- Stainless steel body.

PBF.D1

- Gas Consumption (ng): 1,84 m3/h
- Gas Consumption (lpg): 1,31 kg/h

**Fermentation Cabinet****Technical Specifications**

- 0-90 °C operating temperatur.
- Humitication system

RVL.MF4-6

- Electric Input: 230V AC N PE
- Cable Cross Section (mm2): 5x2,5



Code	Description	Dimensions a x b x c (mm)	Net (m³)	Power (kw)	Capacity (Rack Shelf)	Price (€)
PBF.D1	Pastry Oven with Safety Valve	950x950x1700	1.53	17.41	5	3.250

Code	Description	Dimensions a x b x c (mm)	Weight (kg)	Net (m³)	Power (kw)	Capacity (tray)	Price (€)
RVL.MF4-6	Fermentation Cabinet	800x792x865	46	0.55	3.2	8-40x60	1.100

Gas Plus Convection Patisserie Ovens

Technical Specifications

- Manual steamer.
- Adjustable cooking time and digital temperature display.
- Adjustable cooking temperature between 0/300 °C
- Safety thermostat for overheating protection (360 °C).
- Stainless steel heat exchanger sealed system pipes.
- Lpg or Natural Gas.
- Dual direction fan provides homogenous heat distribution.
- Silicone sealed tempered glass.
- Easy-access interior glass in order to provide cleaning.
- Door switch system.
- Stainless steel body.

RVL.PFG8

- Gas Consumption (ng): 3,70 m3/h
- Gas Consumption (lpg): 2,74 kg/h

RVL.MF8

- 0-90 °C operating temperatur.
- Humitification system
- Electric Input: 230V AC N PE
- Cable Cross Section: 3x2,5



Electrical Plus Convection Patisserie Ovens

Technical Specifications

- Manual steamer.
- Adjustable cooking time and digital temperature display.
- Adjustable cooking temperature between 0/300 °C
- Safety thermostat for overheating protection (360 °C).
- Dual direction fan provides homogenous heat distribution.
- Silicone sealed tempered glass.
- Easy-access interior glass in order to provide cleaning.
- Door switch system.
- Stainless steel body.

RVL.PFE8

- Electric Input: 400V AC 3N PE
- Cable Cross Section (mm2): 5x6

RVL.MF8

- 0-90 °C operating temperatur.
- Humitification system
- Electric Input: 230V AC N PE
- Cable Cross Section (mm2): 3x2,5



Code	Description	Dimensions a x b x c (mm)	Weight (kg)	Net (m³)	Power (kw)	Capacity (tray)	Price (€)
RVL.PFG8	Gas Plus Convection Patisserie Oven	1045x1043x1312	181	1.43	35	8-40x60	7.315
RVL.MF8	Fermentation Cabinet	1030x797x834	64	0.69	2.5	8-40x60	1.400
RVL.AS8	Oven Bottom Stand	1060x910x641	24	0.62			585

Code	Description	Dimensions a x b x c (mm)	Weight (kg)	Net (m³)	Power (kw)	Capacity (tray)	Price (€)
RVL.PFE8	Electrical Plus Convection Patisserie Oven	1040x1040x1312	163	1.42	19.5	8-40x60	7.315
RVL.MF8	Fermentation Cabinet	1030x797x834	64	0.69	2.5	8-40x60	1.400
RVL.AS8	Oven Bottom Stand	1060x910x641	24	0.62			585

Electrical Combi Ovens (Big - Small Model)

Technical Specifications

- Thermostatic electronic heating control setting.
- Dual direction fan provides homogenous heat distribution.
- Silicon sealed tempered glass.
- Manuel steam.
- Switch system on the door.
- Digital interior temperature indicator.
- Stainless steel body.

RVL.PFE.4+5-Y-B

- Convection oven capacity; 400x600 mm 4 trays
- Pizza oven capacity; 400x600 mm 2 trays
- Pizza capacity; 6 pieces Ø 250 mm

RVL.PFE.4+5-Y-K

- Convection oven capacity; 400x600 mm 4 trays
- Pizza oven capacity; 400x600 mm 1 tray
- Pizza capacity; 5 pieces Ø 250 mm

RVL.MF8-K

- Capacity; 8 pieces 40x60 tray
- 0-90 °C operating temperatur.
- Humitification system

RVL.PFE.4+5-Y-B / RVL.PFE.4+5-Y-K

- Electric Input: 400V AC 3N PE
- Cable Cross Section (mm2): 5x4

RVL.MF8-B / RVL.MF8-K

- Electric Input: 230V AC N PE
- Cable Cross Section (mm2): 3x1,5



Code	Description	Dimensions a x b x c (mm)	Weight (kg)	Net (m³)	Power (kw)	Price (€)
RVL.PFE.4+5-Y-B	Electrical Combi Oven Big Model	1043x1051x1203	196	1.32	14.5	5.540
RVL.MF8-B	Fermentation Cabinet	1030x987x834	64	0.69	2.5	1.445
RVL.PFE.4+5-Y-K	Electrical Combi Oven Small Model	1043x961x1203	172	1.20	13	5.020
RVL.MF8-K	Fermentation Cabinet	1030x797x834	56	0.69	2.5	1.305

Electrical Modular Ovens (Touch Screen)

Technical Specifications

RVL.3545-6

- 7 inch touch screen LCD control panel.
- 99 different cooking programme.
- Manual and automatic steamer.
- On-screen menu control system.
- Adjustable cooking temperature between 0/300 °C
- Capacity. 6 no's of 350x450 mm trays or 4 no's of 400x600 mm trays .
- Interior dimension:1225 mm x 920 mm
- Adjustable top and bottom heating output.
- Homogenous heat distribution.
- Porcelain resistance.
- Steam generator is standard.

RVL.3545-6

- Electric Input: 400V AC 3N PE
- Cable Cross Section (mm2): 5x2,5

RVL.3545-6M

- 2x5 layers. (400 mm x 600 mm)
- Adjustable temperature and humidity levels.
- Electric Input: 230V AC N PE
- Cable Cross Section (mm2): 3x2,5



Code	Description	Dimensions a x b x c (mm)	Interior Dimensions a x b x c (mm)	Weight (kg)	Net (m³)	Power (kw)	Price (€)
RVL.3545-6	Electrical Modular Oven Single Layer	1651x1446x439	1234x915x339	339	1.049	12	6.620
RVL.3545-6D	Oven Hood	1718x1464x373		33	0.93		910
RVL.3545-6M	Fermentation Cabinet	1718x1280x1006		180	2.21	2	2.880
RVL.3545-6S	Modular Oven Bottom Stand	1720x1280x875		78	1.93		1.660
RVL.3545-6A	Oven Middle Layer	1720x1280x300		23	0.66		945

Electric Convection Rotary Ovens

Technical Specifications

- 7 inch touch screen LCD control panel.
 - 10x(40x60) tray capacity.
 - Adjustable cooking time.
 - Adjustable cooking temperature between 0/300 °C
 - Safety thermostat for overheating protection 360 °C
 - Provide homogenic cooking due to rotary system.
 - Homogenic heating due to adjustable air system.
 - Cassette system provides high density evaporation.
 - Due to high efficiency resistance.
 - Halogenic lighting.
 - Equipped with proofing cabinet and hood.
 - Easy-access interior glass in order to provide cleaning.
 - Door switch system.
 - Stainless steel body.
- FERMENTATION CABINET
- 12x(40x60) tray capacity.
 - 4 kW electric power.
 - Stainless steel body.
- RVL.EDKF-10 / RVL.EDKF-10-B
- Electric Input: 400V AC 3N PE
 - Cable Cross Section (mm2): 5x6



Touch Screen

RVL.EDKF-10

Gas Convection Rotary Ovens

Technical Specifications

- 7 inch touch screen LCD control panel.
 - LPG or Natural gas.
 - 10x(40x60) tray capacity.
 - Adjustable cooking time.
 - Adjustable cooking temperature between 0/300 °C
 - Safety thermostat for overheating protection 360 °C
 - Provide homogenic cooking due to rotary system.
 - Homogenic heating due to adjustable air system.
 - Cassette system provides high density evaporation.
 - Due to high efficiency resistance.
 - Halogenic lighting.
 - Equipped with proofing cabinet and hood.
 - Easy-access interior glass in order to provide cleaning.
 - Door switch system.
 - Stainless steel body.
- FERMENTATION CABINET
- 12x(40x60) tray capacity.
 - 4 kW electric power.
 - Stainless steel body.
- RVL.GDKF-10 / RVL.GDKF-10-B
- Gas Consumption (ng): 4,90 m3/h
 - Gas Consumption (lpg): 3,65 kg/h



Touch Screen

RVL.GDKF-10

Code	Description	Dimensions a x b x c (mm)	Weight (kg)	Net (m³)	Power (kw)	Capacity (tray)	Price (€)
RVL.EDKF-10	Stainless Steel Convection Rotary Oven	990x1160x2254	427	2.58	26.5	10x(40x60)	13.375
RVL.EDKF-10-B	Convection Rotary Oven Painted Panel	990x1160x2254	427	2.58	26.5	10x(40x60)	14.945

Code	Description	Dimensions a x b x c (mm)	Weight (kg)	Net (m³)	Power (kw)	Capacity (tray)	Price (€)
RVL.GDKF-10	Stainless Steel Convection Rotary Oven	990x1160x2254	427	2.58	46.43	10x(40x60)	13.575
RVL.GDKF-10-B	Convection Rotary Oven Painted Panel	990x1160x2254	427	2.58	46.43	10x(40x60)	14.945

Professional Fermentation Cabinets

Technical Specifications

- 0/90 °C operating temperature.
- 16x(40x60) tray capacity.
- Thermostatic electronic heating control setting.
- Steam resistance.
- Stainless steel body.

RVL.MF.20 / RVL.MF.20-T

- Electric Input: 230V AC N PE

- Cable Cross Section (mm2): 3x1,5

RVL.MFI.20 / RVL.MFI.20-T

- For Isolated cabinet; 40 kg/m3 density.

- Electric Input: 230V AC N PE

- Cable Cross Section (mm2): 3x1,5



Code	Description	Dimensions a x b x c (mm)	Weight (kg)	Net (m³)	Power (kw)	Capacity (tray)	Price (€)
RVL.MF.20	Fermentation Cabinet Single Jacket	500x720x1800	78	0.7	4	16x(40x60)	1.710
RVL.MF.20-T	Fermentation Cabinet With Wheel Single Jacket	500x720x1800	80	0.7	4	16x(40x60)	1.840
RVL.MFI.20	Fermentation Cabinet Isolated	630x850x1900	104	1.02	4	16x(40x60)	2.140
RVL.MFI.20-T	Fermentation Cabinet With Wheel Isolated	630x850x1900	106	1.02	4	16x(40x60)	2.275

Automatic Programmed Retarder Proofer (Hot-Cold)

Technical Specifications

- Capacity: 20 pieces (40x60) tray.
 - Operating range -18/+80 °C
 - Ability to use as a only cooler.
 - Ability to use as a only fermentation cabinet.
 - To be able to use it as a cold only for a certain time and then as a fermentation cabinet.
 - 220V - 230V -1 +N 50-60 Hz electrical power.
 - R290 refrigerant gas.
 - Density of 40 kg/m3.
 - Electronic temperature and defrost control indicator.
 - Automatic evaporation of water during defrosting.
 - Detachable ventilated compressor.
 - Fan Cooling.
 - Stainless steel body.
 - Ability to keep it constant at the desired temperature after the fermentation process is finished.
- Automatic fermentation electronic control
- Phase 1; The process of stopping the fermentation is 7 days maximum.
- Phase 2; Storage up to 72 hours.
- Phase 3; restarting the fermentation process.
- Phase 4; temperature controlled fermentation and humidification.
- Phase 5; product storage after moistening (5-10 hours depending on the product used)



Code	Description	Dimensions a x b x c (mm)	Weight (kg)	Net (m³)	Power (kw)	Price (€)
RVL.70.95.01-FR	Automatic Programmed Retarder Proofer (Hot-Cold)	700x800x2050	163	1.2	0.69	5.915

Electrical Single Layer Pizza Ovens

Technical Specifications

- Interior temperature indicator.
- Maximum temperature: 400 °C
- Adjustable top and bottom heating output.
- Baking bedplate made by refractory material.
- Lighting inside the oven.
- Stainless steel front door.
- Durable front cover mechanism.
- RVL.4 / RVL.5 / RVL.6
- Electric Input: 400V AC 3N PE
- Cable Cross Section (mm²): 5x2.5
- RVL.8 / RVL.9
- Electric Input: 400V AC 3N PE
- Cable Cross Section (mm²): 5x4



Electrical Two Layer Pizza Ovens

Technical Specifications

- Interior temperature indicator.
- Maximum temperature: 400 °C
- Adjustable top and bottom heating output.
- Baking bedplate made by refractory material.
- Lighting inside the oven.
- Stainless steel front door.
- Durable front cover mechanism.
- RVL.4+4 / RVL.5+5 / RVL.6+6
- Electric Input: 400V AC 3N PE
- Cable Cross Section (mm²): 5x2.5
- RVL.8+8 / RVL.9+9
- Electric Input: 400V AC 3N PE
- Cable Cross Section (mm²): 5x4



Code	Description	Dimensions a x b x c (mm)	Interior Dimensions a x b x c (mm)	Weight (kg)	Net (m ³)	Power (kw)	Capacity	Price (€)
RVL4	Electrical Single Layer Pizza Oven	825x710x390	525x525x145	56	0,23	5.4	Ø 250 mm 4 Pizza	1.110
RVL5	Electrical Single Layer Pizza Oven	890x810x435	620x620x174	70	0.31	5.7	Ø 300 mm 4 Pizza	1.450
RVL6	Electrical Single Layer Pizza Oven	1190x810x435	920x620x174	90	0.41	7.5	Ø 300 mm 5 Pizza	1.735
RVL8	Electrical Single Layer Pizza Oven	965x900x435	705x705x145	75	0.38	5.5	Ø 330 mm 4 Pizza	1.940
RVL9	Electrical Single Layer Pizza Oven	1190x1100x435	920x920x174	99	0.78	15	Ø 300 mm 9 Pizza	2.230
RVLAS.4	Oven Bottom Stand	825x610x850		26	0.43			365
RVLAS.5	Oven Bottom Stand	890x730x850		29	0.55			390
RVLAS.6	Oven Bottom Stand	1190x730x850		34	0.74			515
RVLAS.8	Oven Bottom Stand	965x800x850		37	0.65			585
RVLAS.9	Oven Bottom Stand	1250x1120x850		41	1.19			630

Code	Description	Dimensions a x b x c (mm)	Interior Dimensions a x b x c (mm)	Weight (kg)	Net (m ³)	Power (kw)	Capacity	Price (€)
RVL4+4	Electrical Two Layer Pizza Oven	825x710x670	525x525x145	95	0.40	10.9	Ø 250 mm 4+4 Pizza	1.890
RVL5+5	Electrical Two Layer Pizza Oven	890x810x760	620x620x174	120	0.53	11.4	Ø 300 mm 4+4 Pizza	2.205
RVL6+6	Electrical Two Layer Pizza Oven	1190x810x760	920x620x174	152	0.70	15	Ø 300 mm 5+5 Pizza	3.010
RVL8+8	Electrical Two Layer Pizza Oven	965x900x760	705x705x145	150	0.66	11	Ø 330 mm 4+4 Pizza	3.060
RVL9+9	Electrical Two Layer Pizza Oven	1190x1100x760	920x920x174	208	1.25	30	Ø 300 mm 9+9 Pizza	3.880
RVLAS.4	Oven Bottom Stand	825x610x850		26	0.43			365
RVLAS.5	Oven Bottom Stand	890x730x850		29	0.55			390
RVLAS.6	Oven Bottom Stand	1190x730x850		34	0.74			515
RVLAS.8	Oven Bottom Stand	965x800x850		37	0.65			585
RVLAS.9	Oven Bottom Stand	1250x1120x850		41	1.19			630

Gas Single Layer Pizza Ovens

Technical Specifications

- Adaptable to LPG or Ng.
- Electronic burner ignition.
- Constant flame control.
- Baking bedplate made by refractory material.

RVL.4G / RVL.6G

- Gas Consumption (ng): 1,70 m³/h
- Gas Consumption (lpg): 1,21 kg/h

RVL.9G

- Gas Consumption (ng): 2,30 m³/h
- Gas Consumption (lpg): 1,90 kg/h



Gas Two Layer Pizza Ovens

Technical Specifications

- Adaptable to LPG or Ng.
- Electronic burner ignition.
- Constant flame control.
- Baking bedplate made by refractory material.

RVL.4+4G / RVL.6+6G

- Gas Consumption (ng): 3,40 m³/h
- Gas Consumption (lpg): 2,42 kg/h

RVL.9+9G

- Gas Consumption (ng): 5,07 m³/h
- Gas Consumption (lpg): 3,80 kg/h



Code	Description	Dimensions a x b x c (mm)	Interior Dimensions a x b x c (mm)	Weight (kg)	Net (m ³)	Power (kw)	Capacity	Price (€)
RVL.4G	Gas Single Layer Pizza Oven	1100x950x520	615x615x150	109	0,54	16.10	Ø 300 mm 4 Pizza	2.415
RVL.6G	Gas Single Layer Pizza Oven	1400x950x520	915x615x150	135	0.70	16.10	Ø 300 mm 6 Pizza	2.740
RVL.8G	Gas Single Layer Pizza Oven	1188x1019x520	705x705x145	75	0.38	5.5	Ø 330 mm 4 Pizza	2.950
RVL.9G	Gas Single Layer Pizza Oven	1400x1250x520	915x915x150	175	0.91	22	Ø 300 mm 9 Pizza	3.300
RVL.4G-S	Oven Bottom Stand	908x865x850		41	0.67			560
RVL.6G-S	Oven Bottom Stand	1208x865x850		47	0.89			650
RVL.8G-S	Oven Bottom Stand	965x800x850		37	0.65			790
RVL.9G-S	Oven Bottom Stand	1208x1066x850		55	0.85			845

Code	Description	Dimensions a x b x c (mm)	Interior Dimensions a x b x c (mm)	Weight (kg)	Net (m ³)	Power (kw)	Capacity	Price (€)
RVL4+4G	Gas Two Layer Pizza Oven	1100x950x990	615x615x150	221	1.03	32.20	Ø 300 mm 4+4 Pizza	4.610
RVL6+6G	Gas Two Layer Pizza Oven	1400x950x990	615x615x150	295	1.32	32.20	Ø 300 mm 6+6 Pizza	5.490
RVL8+8G	Gas Two Layer Pizza Oven	1188x987x1019	705x705x145	150	0.66	22	Ø 330 mm 4+4 Pizza	6.290
RVL9+9G	Gas Two Layer Pizza Oven	1400x1220x990	915x915x150	345	1.69	48	Ø 300 mm 9+9 Pizza	6.585
RVL.4G-S	Oven Bottom Stand	908x865x850		41	0.67			560
RVL.6G-S	Oven Bottom Stand	1208x865x850		47	0.89			650
RVL.8G-S	Oven Bottom Stand	965x800x850		37	0.65			790
RVL.9G-S	Oven Bottom Stand	1208x1066x850		55	0.85			845

Electric Gold Midi Pizza Ovens

Technical Specifications

- Interior temperature indicator.
 - Maximum temperature: 400 °C
 - Adjustable top and bottom heating degree for each layer.
 - Homogenous heat distribution.
 - Thermostat control.
 - Baking bedplate made by refractory material.
- RVL.GF.01-S
- Electric Input: 400V AC 3N PE
 - Cable Cross Section (mm²): 5x2,5
- RVL.GF.01-D
- Electric Input: 400V AC 3N PE
 - Cable Cross Section (mm²): 5x4



Electric Gold Maxi Pizza Ovens

Technical Specifications

- Maximum temperature: 400 °C
 - Adjustable top and bottom heating degree for each layer
 - Homogenous heat distribution
 - Thermostat control.
 - Baking bedplate made by refractory material.
- RVL.GF.02-S
- Electric Input: 400V AC 3N PE
 - Cable Cross Section (mm²): 5x2,5
- RVL.GF.02-D
- Electric Input: 400V AC 3N PE
 - Cable Cross Section (mm²): 5x4



Code	Description	Dimensions a x b x c (mm)	Interior Dimensions a x b x c (mm)	Weight (kg)	Net (m ²)	Power (kw)	Capacity	Price (€)
RVL.GF.01-S	Gold Midi Pizza Oven Single Layer	1134x1091x710	700x700x164	60	0.88	7.5	Ø 340 mm 4 Pizza	2.400
RVL.GF.01-D	Gold Midi Pizza Oven Double Layer	1134x1091x1032	700x700x164	120	1.28	15	Ø 340 mm 4+4 Pizza	4.530
RVL.GS.01	Oven Bottom Stand	1134x890x930		49	0.94			870

Code	Description	Dimensions a x b x c (mm)	Interior Dimensions a x b x c (mm)	Weight (kg)	Net (m ²)	Power (kw)	Capacity	Price (€)
RVL.GF.02-S	Gold Maxi Pizza Oven Single Layer	1486x1091x710	1055x700x164	105	1.15	10	Ø 340 mm 6 Pizza	2.845
RVL.GF.02-D	Gold Maxi Pizza Oven Double Layer	1486x1091x1032	1055x700x164	249	1.67	20	Ø 340 mm 6+6 Pizza	5.350
RVL.GS.02	Oven Bottom Stand	1486x890x430		62	1.23			1.165

Electrical Conveyor Pizza Ovens

Technical Specifications

- Microprocessor (PLC) controlled programming
- Programmed memory or non-program manual working memory.
- Complete stainless steel body.
- Low electric consumption and homogeneous cooking.
- Easy to use with LCD touch screen.
- Baking time range from 1 min to 60 min.
- Save time with fast and efficient work.
- Low energy consumption.

- RVL.50E-1340
- Electric Input: 400V AC 3N PE
 - Cable Cross Section (mm²): 5x2.5
- RVL.60E-1530
- Electric Input: 400V AC 3N PE
 - Cable Cross Section (mm²): 5x2.5



Gas Conveyor Pizza Ovens

Technical Specifications

- Microprocessor (PLC) controlled programming.
- Programmed memory or non-program manual working memory.
- Complete stainless steel body.
- Low gas consumption and homogeneous cooking.
- Easy to use with LCD touch screen.
- Baking time range from 1 min to 60 min.
- Save time with fast and efficient work.
- Low gas consumption.
- Lpg or Natural Gas.

- RVL.50G-1340
- Gas Consumption (ng): 1,90 m³/h
 - Gas Consumption (lpg): 1,41 kg/h
- RVL.60G-1530
- Gas Consumption (ng): 1,90 m³/h
 - Gas Consumption (lpg): 1,41 kg/h



Code	Description	Dimensions a x b x c (mm)	Weight (kg)	Net (m ²)	Power (kw)	Band Dimensions (mm)	Price (€)
RVL.50E-1340	Electrical Conveyor Pizza Oven	1710x1146x452	141	0.88	12.5	535x1360	8.305
RVL.60E-1530	Electrical Conveyor Pizza Oven	1965x1236x452	192	1.09	13	610x1575	9.915
RVL.50-1340-AS	Oven Bottom Stand	720x935x650	20	0.43			450
RVL.60-1530-AS	Oven Bottom Stand	1025x950x590	21	0.55			450

Code	Description	Dimensions a x b x c (mm)	Weight (kg)	Net (m ²)	Power (kw)	Band Dimensions (mm)	Price (€)
RVL.50G-1340	Gas Conveyor Pizza Oven	1710x1075x575	141	1.05	18	535x1360	8.660
RVL.60G-1530	Gas Conveyor Pizza Oven	1965x1185x575	200	1.22	18	610x1575	10.765
RVL.50-1340-AS	Oven Bottom Stand	720x935x650	20	0.43			450
RVL.60-1530-AS	Oven Bottom Stand	1025x950x590	21	0.55			450

Electrical Rotating Base Pizza Ovens

Technical Specifications

- Adjustable cooking time and digital indicator.
- Adjustable cooking temperature between 0/400 °C
- Internal high: 170 mm
- Internal stone diameter: 1000 mm
- Door dimension: 500x140 mm
- Rotating bedplate provides homogeneous cooking refractory material.
- Stainless steel internal reservoir.
- Digital interior temperature indicator.
- Specify colour code on order.

- RVL.SPO.01-D
- 7 inch touch screen LCD control panel.
- RVL.SPO.01 - RVL.SPO.01-D
- Electric Input: 400V AC 3N PE
- Cable Cross Section (mm2): 5x4



Code	Description	Dimensions a x b x c (mm)	Weight (kg)	Net (m³)	Power (kw)	Capacity	Price (€)
RVL.SPO.01	Electrical Rotating Base Pizza Oven	1200x1384x2000	331	3.32	17	Ø 300 mm 6 pizza 75 pizza / hour	11.285
RVL.SPO.01-D	Digital Electrical Rotating Base Pizza Oven	1200x1384x2000	331	3.32	17	Ø 300 mm 6 pizza 75 pizza / hour	12.225

Gas Fixed Base Pizza Ovens

Technical Specifications

- Adjustable cooking time and digital indicator.
- Adjustable cooking temperature between 0/400 °C
- 220V 50/60 Hz. Operating power.
- Adaptable to LPG or NG.
- Internal high: 450 mm
- Thermostatic heating.
- 1100x1000 mm refractor stone.
- Stone interior reservoir.
- Pizza capacity:
9 pieces of Ø 300 mm, 130 pizza / hour.
- RVL.SPO.03-D
- 7 inch touch screen LCD control panel.
- RVL.SPO.03 / RVL.SPO.03-D
- Gas Consumption (ng): 3 m3/h
- Gas Consumption (lpg): 2,73 kg/h



Code	Description	Dimensions a x b x c (mm)	Weight (kg)	Net (m³)	Power (kw)	Capacity	Price (€)
RVL.SPO.03	Gas Fixed Base Pizza Oven	1480x1724x1855	755	4.74	28.70	Ø 300 mm 9 pizza 130 pizza / hour	10.540
RVL.SPO.03-D	Digital Gas Fixed Base Pizza Oven	1480x1724x1855	755	4.74	28.70	Ø 300 mm 9 pizza 130 pizza / hour	11.470

Gas Rotating Base Pizza Ovens (6 Pizza)

Technical Specifications

- Adjustable cooking time and digital indicator.
- Adjustable cooking temperature between 0/400 °C
- 220V 50/60 Hz. Operating power.
- Adaptable to LPG or NG.
- Fast and best cooking process through thermal stability.
- Rotating bedplate provides homogeneous cooking refractory material.
- Internal high: 450 mm
- Internal stone diameter: 1000 mm
- Door dimension: 500x140 mm
- Specify colour code on order.

- RVL.SPO.04-D
- 7 inch touch screen LCD control panel.
- RVL.SPO.04 - RVL.SPO.04-D
- Gas Consumption (ng): 4,35 m3/h
- Gas Consumption (lpg): 3,72 kg/h



Code	Description	Dimensions a x b x c (mm)	Weight (kg)	Net (m³)	Power (kw)	Capacity	Price (€)
RVL.SPO.04	Gas Rotating Base Pizza Oven	1480x1724x1855	764	4.73	41.20	Ø 300 mm 6 pizza 75 pizza / hour	12.760
RVL.SPO.04-D	Digital Gas Rotating Base Pizza Oven	1480x1724x1855	764	4.73	41.20	Ø 300 mm 6 pizza 75 pizza / hour	13.690

Gas and Wood Rotating Pizza Ovens

Technical Specifications

- Adjustable cooking time and digital indicator.
- Adjustable cooking temperature between 0/400 °C
- 220V 50/60 Hz. Operating power.
- Adaptable to LPG or NG.
- Adaptable to operate with gas or wood.
- Internal high: 515 mm
- Internal stone diameter: 1000 mm
- Door dimension: 650x270 mm
- Fast and best cooking process through thermal stability.
- Thermostatic heating.
- Rotating bedplate provides homogeneous cooking.
- Baking bedplate made by refractory material.
- Stone interior reservoir.
- Specify colour code on order.

- RVL.SPO.05-D
- 7 inch touch screen LCD control panel.
- RVL.SPO.05 - RVL.SPO.05-D
- Gas Consumption (ng): 4,35 m3/h
- Gas Consumption (lpg): 3,72 kg/h



Code	Description	Dimensions a x b x c (mm)	Weight (kg)	Net (m³)	Power (kw)	Capacity	Price (€)
RVL.SPO.05	Gas and Wood Rotating Pizza Oven	1650x1705x1970	865	5.54	41.20	Ø 300 mm 6 pizza 75 pizza/hour	14.330
RVL.SPO.05-D	Digital Gas and Wood Rotating Pizza Oven	1650x1705x1970	865	5.54	41.20	Ø 300 mm 6 pizza 75 pizza/hour	15.270

Gas Rotating Base Pizza Ovens (9 Pizza)

Technical Specifications

- Adjustable cooking time and digital indicator.
- Adjustable cooking temperature between 0/400 °C
- 220V 50/60 Hz. Operating power.
- Adaptable to LPG or NG.
- Rotating bedplate provides homogeneous cooking refractory material.
- Internal high: 450 mm
- Internal stone diameter: 1200 mm
- Door dimension: 500x250 mm
- RVL.SPO.02-D
- 7 inch touch screen LCD control panel.
- RVL.SPO.02
- Gas Consumption (ng): 5,07 m3/h
- Gas Consumption (lpg): 4,08 kg/h



Code	Description	Dimensions a x b x c (mm)	Weight (kg)	Net (m³)	Power (kw)	Capacity	Price (€)
RVL.SPO.02	Gas Rotating Base Pizza Oven	1965x2127x2113	1500	8.84	48	Ø 300 mm 9 pizza 130 pizza / hour	17.195
RVL.SPO.02-D	Digital Gas Rotating Base Pizza Oven	1965x2127x2113	1500	8.84	48	Ø 300 mm 9 pizza 130 pizza / hour	18.135

Color Options



Red-Black

- RVL.SPO.01-RB
- RVL.SPO.01-D-RB
- RVL.SPO.02-RB
- RVL.SPO.02-D-RB
- RVL.SPO.03-RB
- RVL.SPO.03-D-RB
- RVL.SPO.04-RB
- RVL.SPO.04-D-RB



Gold-Black

- RVL.SPO.01-GB
- RVL.SPO.01-D-GB
- RVL.SPO.02-GB
- RVL.SPO.02-D-GB
- RVL.SPO.03-GB
- RVL.SPO.03-D-GB
- RVL.SPO.04-GB
- RVL.SPO.04-D-GB



Black-Red

- RVL.SPO.01-BR
- RVL.SPO.01-D-BR
- RVL.SPO.02-BR
- RVL.SPO.02-D-BR
- RVL.SPO.03-BR
- RVL.SPO.03-D-BR
- RVL.SPO.04-BR
- RVL.SPO.04-D-BR



Brown-Black

- RVL.SPO.01-BB
- RVL.SPO.01-D-BB
- RVL.SPO.02-BB
- RVL.SPO.02-D-BB
- RVL.SPO.03-BB
- RVL.SPO.03-D-BB
- RVL.SPO.04-BB
- RVL.SPO.04-D-BB

Gas Stone-Based Small Pizza Ovens

Technical Specifications

- Adjustable cooking temperature between 0/400 °C
- Internal stone diameter: 600 mm
- Internal high: 265 mm
- Door dimension: 360x200 mm
- Adaptable to LPG or NG.
- Stainless steel internal reservoir.
- Piezo lighter ignition system.
- Manuel interior temperature indicator.
- Magnet safety valve.
- Please, Specify colour code on order.



Wood Stone-Based Small Pizza Ovens

Technical Specifications

- Adjustable cooking temperature between 0/400 °C
- Internal stone diameter: 600 mm
- Internal high: 265 mm
- Door dimension: 360x200 mm
- Adaptable to LPG or NG.
- Stainless steel internal reservoir.
- Piezo lighter ignition system.
- Manuel interior temperature indicator.
- Magnet safety valve.
- Please, Specify colour code on order.



Code	Description	Interior Dimensions a x b x c (mm)	Dimensions a x b x c (mm)	Weight (kg)	Net (m ²)	Power (kw)	Price (€)
RVL.SPO.H-60	Gas Stone Base Small Pizza Oven	Ø 600	755x815x1465	114	0.47	11	2.235
RVL.SPO.H-70	Gas Stone Base Small Pizza Oven	Ø 700	850x920x1450	145	0.65	11	2.625
RVL.SPO.H-60-AS	Bottom Stand		710x705x822	26	0.41		330
RVL.SPO.H-70-AS	Bottom Stand		780x780x822	29	0.50		395

Color Options



White
RVL.SPO.H-60-W
RVL.SPO.H-70-W



Red
RVL.SPO.H-60-R
RVL.SPO.H-70-R



Black
RVL.SPO.H-60-B
RVL.SPO.H-70-B

Code	Description	Interior Dimensions a x b x c (mm)	Dimensions a x b x c (mm)	Weight (kg)	Net (m ²)	Power (kw)	Price (€)
RVL.SPO.H-60-W	Wood Stone Base Small Pizza Oven	Ø 600	755x815x1465	114	0.47	11	2.040
RVL.SPO.H-70-W	Wood Stone Base Small Pizza Oven	Ø 700	850x920x1450	145	0.65	11	2.430
RVL.SPO.H-60-AS	Bottom Stand		710x705x822	26	0.41		330
RVL.SPO.H-70-AS	Bottom Stand		780x780x822	29	0.50		395

Color Options



White
RVL.SPO.H-60-W-W
RVL.SPO.H-70-W-W



Red
RVL.SPO.H-60-W-R
RVL.SPO.H-70-W-R



Black
RVL.SPO.H-60-W-B
RVL.SPO.H-70-W-B

Gas Stone-Based Medium Pizza Ovens

Technical Specifications

- Adjustable cooking temperature between 0/400 °C
- Internal diameter: 600x600 mm
- Internal high: 385 mm
- Door dimension: 365x210 mm
- Adaptable to LPG or NG.
- Stainless steel internal reservoir.
- Piezo lighter ignition system.
- Manuel interior temperature indicator.
- Magnet safety valve.
- Please, Specify colour code on order.



Wood Stone-Based Medium Pizza Ovens

Technical Specifications

- Cooking temperature between 0/400 °C
- Internal diameter: 600x600 mm
- Internal high: 385 mm
- Door dimension: 365x210 mm
- Stainless steel internal reservoir.
- Manuel interior temperature indicator.
- Please, Specify colour code on order.



Code	Description	Interior Dimensions a x b x c (mm)	Dimensions a x b x c (mm)	Weight (kg)	Net (m ²)	Power (kw)	Price (€)
RVL.PLF.PLS.D5	Gas Stone Base Medium Pizza Oven	600x600	860x990x1760	117	0.61	11.95	1.710
RVL.AS.PLF.D5	Bottom Stand		827x777x950	19	0.61		395

Color Options



Black
RVL.PLF.PLS.D5-B



Red
RVL.PLF.PLS.D5-K



Orange
RVL.PLF.PLS.D5-T



Green
RVL.PLF.PLS.D5-Y

Code	Description	Interior Dimensions a x b x c (mm)	Dimensions a x b x c (mm)	Weight (kg)	Net (m ²)	Power (kw)	Price (€)
RVL.PLF.PLS.D5-W	Wood Stone Base Medium Pizza Oven	600x600	860x990x1760	117	0.61		1.515
RVL.AS.PLF.D5	Bottom Stand		827x777x950	19	0.61		395

Color Options



Black
RVL.PLF.PLS.D5-W-B



Red
RVL.PLF.PLS.D5-W-K



Orange
RVL.PLF.PLS.D5-W-T



Green
RVL.PLF.PLS.D5-W-Y

Gas Stone-Based Large Pizza Ovens

Technical Specifications

- Adaptable LPG or NG
- Adjustable cooking temperature between: 0/400 °C
- Independent top and bottom burners.
- Magnet Safety valves.
- Special stone floor.
- Stainless Steel oven inside.
- 4 different color options.
- Please, Specify colour code on order.
- RVL.PLF.PLS.D1 / RVL.PLF.PLS.D2
- Gas Consumption (ng): 3,59 m3/h
- Gas Consumption (lpg): 2,10 kg/h
- PLF.PLS.D3 / PLF.PLS.D4
- Gas Consumption (ng): 3,20 m3/h
- Gas Consumption (lpg): 1,48 kg/h



Code	Description	Dimensions a x b x c (mm)	Weight (kg)	Interior Dimensions a x b x c (mm)	Net (m³)	Power (kw)	Price (€)
RVL.PLF.PLS.D1	Gas Stone-Based Pizza Oven	1265x1480x800	260	1000x950	1.50	34	4.795
RVL.PLF.PLS.D2	Gas Stone-Based Pizza Oven	1265x1730x800	299	950x1250	1.75	34	5.280
RVL.PLF.PLS.D3	Gas Stone-Based Pizza Oven	1062x1037x800	169	750x600	0.88	30.40	3.945
RVL.PLF.PLS.D4	Gas Stone-Based Pizza Oven	1062x1237x800	194	750x800	1.05	30.40	4.185
RVL.AS.PLF.D1	Bottom Stand	1177x1201x930	66		1.31		1.025
RVL.AS.PLF.D2	Bottom Stand	1177x1445x930	74		1.58		1.150
RVL.AS.PLF.D3	Bottom Stand	977x827x930	44		0.75		660
RVL.AS.PLF.D4	Bottom Stand	977x1027x930	50		0.93		775

Color Options



Black
RVL.PLF.PLS.D1-S
RVL.PLF.PLS.D2-S
RVL.PLF.PLS.D3-S
RVL.PLF.PLS.D4-S



Red
RVL.PLF.PLS.D1-K
RVL.PLF.PLS.D2-K
RVL.PLF.PLS.D3-K
RVL.PLF.PLS.D4-K



Orange
RVL.PLF.PLS.D1-T
RVL.PLF.PLS.D2-T
RVL.PLF.PLS.D3-T
RVL.PLF.PLS.D4-T



Green
RVL.PLF.PLS.D1-Y
RVL.PLF.PLS.D2-Y
RVL.PLF.PLS.D3-Y
RVL.PLF.PLS.D4-Y

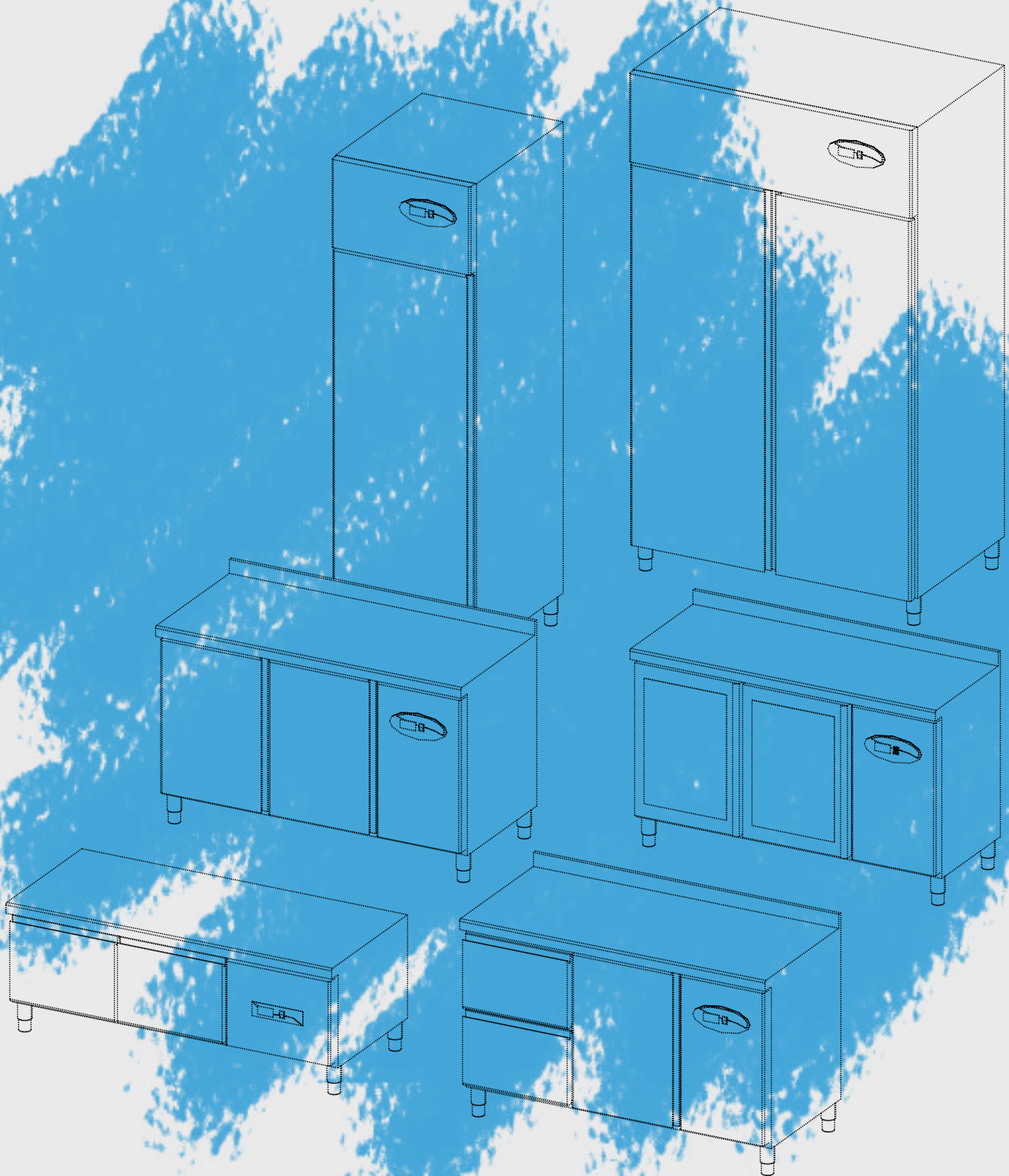
Gas Pitta and Turkish Pizza Ovens (with Safety Valve)

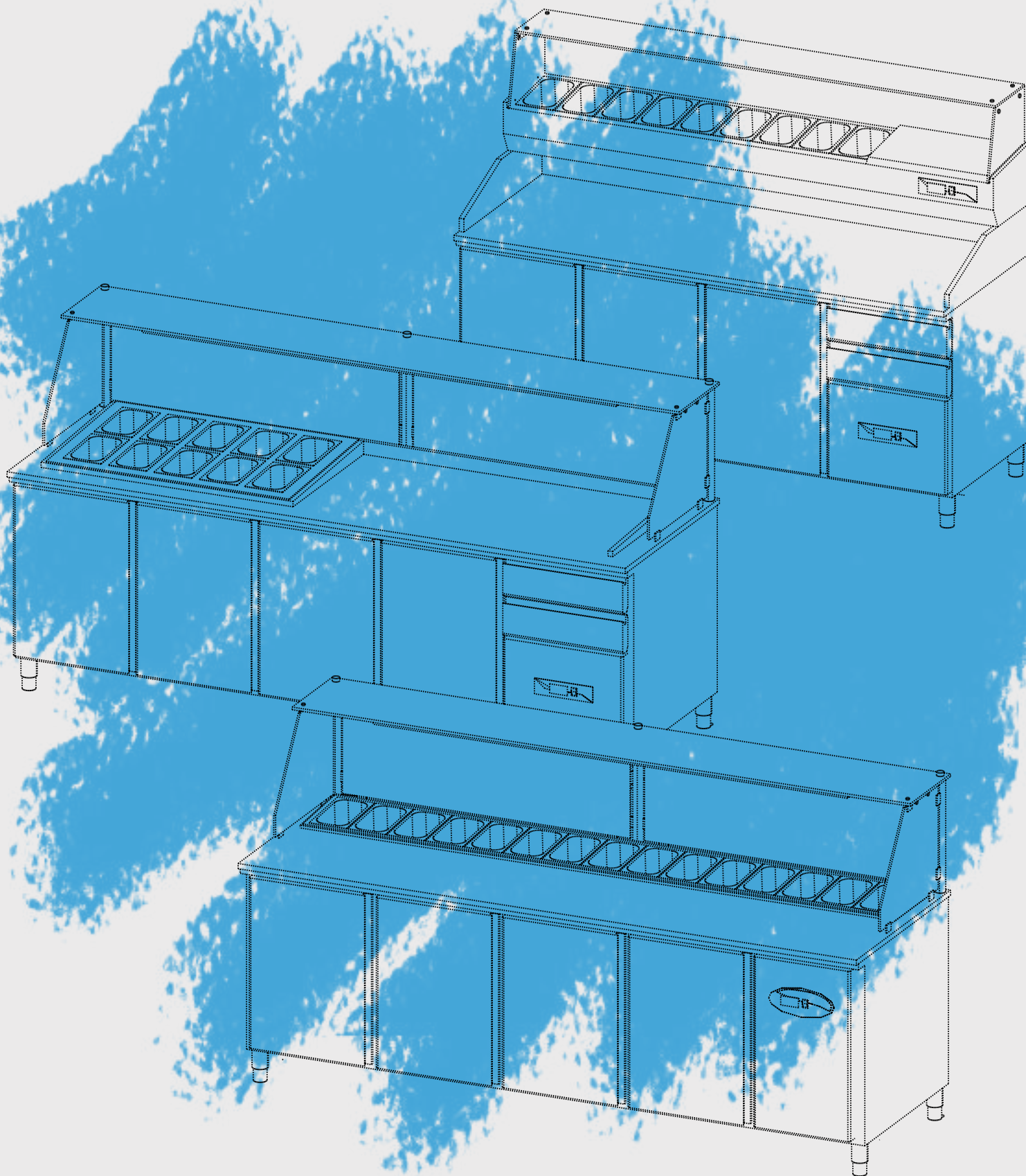
Technical Specifications

- Lpg or Natural Gas.
- Magnet safety valve taps.
- Working temperature: 180/200 °C
- 300x300x35 mm firebrick coated into the oven.
- Pearlited rock wool isolation at the top of oven.
- Ceramic outer coating in the desired color.
- RVL.PLF.D1
- Gas Consumption (ng): 2,32 m3/h
- Gas Consumption (lpg): 1,72 kg/h
- RVL.PLF.D2
- Gas Consumption (ng): 2,85 m3/h
- Gas Consumption (lpg): 2,11 kg/h
- RVL.PLF.D4
- Gas Consumption (ng): 3,17 m3/h
- Gas Consumption (lpg): 2,35 kg/h
- RVL.PLF.D5
- Gas Consumption (ng): 3,70 m3/h
- Gas Consumption (lpg): 2,74 kg/h



Code	Description	Dimensions a x b x c (mm)	Interior Dimensions a x b x c (mm)	Net (m³)	Power (kw)	Price (€)
RVL.PLF.D1	Gas Pitta and Turkish Pizza With Safety Valve	1200x1200x1720/2020	1000x1000	2.5	22	6.250
RVL.PLF.D2	Gas Pitta and Turkish Pizza With Safety Valve	1200x1400x1720/2020	1000x1200	2.9	27	6.750
RVL.PLF.D4	Gas Pitta and Turkish Pizza With Safety Valve	1400x1600x1720/2020	1200x1400	3.9	30	7.850
RVL.PLF.D5	Gas Pitta and Turkish Pizza With Safety Valve	1600x1800x1720/2020	1400x1600	4.9	35	8.750
RVL.FOT.00	Marble Top Counter	1400x1000x1000		1.4		1.850





CLASSIC SERIE

Counter Type Refrigerators (Fan Cooling)

Technical Specifications

- Working temperature; 0/+5 °C at tropical ambient temperature 43 °C
- 220-230V -1 +N 50-60 Hz electrical power.
- "CFC Free" R-290 refrigerant gas.
- 40 kg/m³ density.
- Temperature and defrost controlled digital display.
- Automatic evaporation of water during defrosting.
- Cooling with fan.
- Ozone-friendly" 48 mm thickness polyurethane isolation.
- Self-closing doors at 45 degrees.
- Copper tube evaporator with aluminum fins.
- Adjustable, stainless steel shelf housing, plastic coated shelves.
- Stainless steel body.



RVL150.70.01-CLS



RVL200.70.01-CLS



RVL255.70.01-CLS

CLASSIC SERIE

Counter Type Deep Freezers (Fan Cooling)

Technical Specifications

- Working temperature -18/-20 °C at tropical ambient temperature 43 °C
- 220-230V -1 +N 50-60 Hz electrical power.
- "CFC Free" R-290 refrigerant gas.
- 40 kg/m³ density.
- Temperature and defrost controlled digital display.
- Automatic evaporation of water during defrosting.
- Cooling with fan.
- Ozone-friendly" 48 mm thickness polyurethane isolation.
- Self-closing doors at 45 degrees.
- Copper tube evaporator with aluminum fins.
- Adjustable, stainless steel shelf housing, plastic coated shelves.
- Stainless steel body.



RVL150.70.02-CLS



RVL200.70.02-CLS



RVL255.70.02-CLS

Code	Description	Dimensions a x b x c (mm)	Weight (kg)	Net (m ³)	Power (kw)	Capacity (lit)	Price (€)
RVL125.60.01-CLS	Counter Type Refrigerator with 2 Doors	1250x600x850	86	0.65	0.14	175	1.460
RVL125.70.01-CLS	Counter Type Refrigerator with 2 Doors	1250x700x850	86	0.65	0.14	200	1.575
RVL150.60.01-CLS	Counter Type Refrigerator with 2 Doors	1500x600x850	106	0.8	0.14	250	1.875
RVL150.70.01-CLS	Counter Type Refrigerator with 2 Doors	1500x700x850	115	0.9	0.14	300	1.970
RVL200.60.01-CLS	Counter Type Refrigerator with 3 Doors	2000x600x850	135	1	0.16	400	2.175
RVL200.70.01-CLS	Counter Type Refrigerator with 3 Doors	2000x700x850	142	1.2	0.16	500	2.310
RVL255.60.01-CLS	Counter Type Refrigerator with 4 Doors	2550x600x850	176	1.3	0.20	550	2.785
RVL255.70.01-CLS	Counter Type Refrigerator with 4 Doors	2550x700x850	186	1.5	0.20	700	2.915

Code	Description	Dimensions a x b x c (mm)	Weight (kg)	Net (m ³)	Power (kw)	Capacity (lit)	Price (€)
RVL125.60.02-CLS	Counter Type Deep Freezer with 2 Doors	1250x600x850	86	0.65	0.59	175	2.295
RVL125.70.02-CLS	Counter Type Deep Freezer with 2 Doors	1250x700x850	86	0.65	0.59	200	2.395
RVL150.60.02-CLS	Counter Type Deep Freezer with 2 Doors	1500x600x850	118	0.8	0.59	250	2.595
RVL150.70.02-CLS	Counter Type Deep Freezer with 2 Doors	1500x700x850	127	0.9	0.59	300	2.650
RVL200.60.02-CLS	Counter Type Deep Freezer with 3 Doors	2000x600x850	147	1	0.70	400	2.895
RVL200.70.02-CLS	Counter Type Deep Freezer with 3 Doors	2000x700x850	155	1.2	0.70	500	2.940
RVL255.60.02-CLS	Counter Type Deep Freezer with 4 Doors	2550x600x850	190	1.3	0.98	550	3.495
RVL255.70.02-CLS	Counter Type Deep Freezer with 4 Doors	2550x700x850	206	1.5	0.98	700	3.545

CLASSIC SERIE

Upright Refrigerators (Fan Cooling)

Technical Specifications

- Working temperature; 0/+5 °C at tropical ambient temperature 43 °C
- 220-230V -1 +N 50-60 Hz electrical power.
- "CFC Free" R-290 refrigerant gas.
- 40 kg/m³ density.
- Temperature and defrost controlled digital display.
- Automatic evaporation of water during defrosting.
- Cooling with fan.
- Ozone-friendly" 48 mm thickness polyurethane isolation.
- Self-closing doors at 45 degrees.
- Copper tube evaporator with aluminum fins.
- Stainless steel body.

- RVL.70.80.01-CLS
- 3 pieces 2/1 Gn interior shelves.
- RVL.140.80.01-CLS
- 6 pieces 2/1 Gn interior shelves.



CLASSIC SERIE

Upright Deep Freezers (Fan Cooling)

Technical Specifications

- Working temperature; -18/-20 °C
- 220-230V -1 +N 50-60 Hz electrical power.
- "CFC Free" R-290 refrigerant gas.
- 40 kg/m³ density.
- Temperature and defrost controlled digital display.
- Automatic evaporation of water during defrosting.
- Cooling with fan.
- Ozone-friendly" 48 mm thickness polyurethane isolation.
- Self-closing doors at 45 degrees.
- Copper tube evaporator with aluminum fins.
- Stainless steel body.

- RVL.70.80.02-CLS
- 3 pieces 2/1 Gn interior shelves.
- RVL.140.80.02-CLS
- 6 pieces 2/1 Gn interior shelves.



Code	Description	Dimensions a x b x c (mm)	Weight (kg)	Net (m ³)	Power (kw)	Capacity (lt)	Price (€)
RVL.70.80.01-CLS	Upright Refrigerator Single Door	700x800x2050	135	1.2	0.14	700	2.205
RVL.140.80.01-CLS	Upright Refrigerator Double Doors	1400x800x2050	220	2.4	0.26	1400	2.940

Code	Description	Dimensions a x b x c (mm)	Weight (kg)	Net (m ³)	Power (kw)	Capacity (lt)	Price (€)
RVL.70.80.02-CLS	Upright Deep Freezers 2 Doors	700x800x2050	151	1.2	0.69	700	2.985
RVL.140.80.02-CLS	Upright Deep Freezers 4 Doors	1400x800x2050	245	2.4	1.20	1400	4.010

CLASSIC SERIE

Counter Type Refrigerators with Glass Door (Fan Cooling)

Technical Specifications

- Working temperature; 0/+5 °C at tropical ambient temperature 43 °C
- 220-230V -1 +N 50-60 Hz electrical power.
- "CFC Free" R-290 refrigerant gas.
- 40 kg/m³ density.
- Temperature and defrost controlled digital display.
- Automatic evaporation of water during defrosting.
- Cooling with fan.
- Ozone-friendly" 48 mm thickness polyurethane isolation.
- Self-closing doors at 45 degrees.
- Copper tube evaporator with aluminum fins.
- Adjustable, stainless steel shelf housing, plastic coated shelves.
- Stainless steel body.



Code	Description	Dimensions a x b x c (mm)	Weight (kg)	Net (m ³)	Power (kw)	Capacity (lt)	Price (€)
RVL.150.60.03-CLS	Glass Counter Type Refrigerator with 2 Doors	1500x600x850	112	0.8	0.17	250	2.150
RVL.150.70.03-CLS	Glass Counter Type Refrigerator with 2 Doors	1500x700x850	120	0.9	0.17	300	2.275
RVL.200.60.03-CLS	Glass Counter Type Refrigerator with 3 Doors	2000x600x850	140	1	0.20	400	2.590
RVL.200.70.03-CLS	Glass Counter Type Refrigerator with 3 Doors	2000x700x850	148	1.2	0.20	500	2.725
RVL.255.60.03-CLS	Glass Counter Type Refrigerator with 4 Doors	2550x600x850	183	1.3	0.25	550	3.270
RVL.255.70.03-CLS	Glass Counter Type Refrigerator with 4 Doors	2550x700x850	193	1.5	0.25	700	3.410

CLASSIC SERIE

Upright Refrigerators with Glass (Fan Cooling)

Technical Specifications

- Working temperature; 0/+5 °C at tropical ambient temperature 43 °C
- 220-230V -1 +N 50-60 Hz electrical power.
- "CFC Free" R-290 refrigerant gas.
- 40 kg/m³ density.
- Temperature and defrost controlled digital display.
- Automatic evaporation of water during defrosting.
- Cooling with fan.
- Ozone-friendly" 48 mm thickness polyurethane isolation.
- Self-closing doors at 45 degrees.
- Copper tube evaporator with aluminum fins.
- Stainless steel body.

- RVL.70.80.03-CLS
- 3 pieces 2/1 Gn interior shelves.
- RVL.140.80.03-CLS
- 6 pieces 2/1 Gn interior shelves.



Code	Description	Dimensions a x b x c (mm)	Weight (kg)	Net (m ³)	Power (kw)	Capacity (lt)	Price (€)
RVL.70.80.03-CLS	Upright Refrigerator Single Door with Glass	700x800x2050	155	1.2	0.16	700	2.680
RVL.140.80.03-CLS	Upright Refrigerator Double Doors with Glass	1400x800x2050	230	2.4	0.30	1400	3.790

Counter Type Refrigerators (Fan Cooling)

Technical Specifications

- Working temperature; 0/+5 °C at tropical ambient temperature 43 °C
- 220-230V -1 +N 50-60 Hz electrical power.
- "CFC Free" R-134 A refrigerant gas.
- 40 kg/m³ density.
- Temperature and defrost controlled digital display.
- Automatic evaporation of water during defrosting.
- Cooling with fan.
- Ozone-friendly" 48 mm thickness polyurethane isolation.
- Self-closing doors at 45 degrees.
- Copper tube evaporator with aluminum fins.
- Adjustable, stainless steel shelf housing, plastic coated shelves.
- Stainless steel body.



RVL.150.70.01



RVL.200.70.01



RVL.255.70.01

Code	Description	Dimensions a x b x c (mm)	Weight (kg)	Net (m ³)	Power (kw)	Capacity (lt)	Price (€)
RVL.125.60.01	Counter Type Refrigerator with 2 Doors	1250x600x850	86	0.65	0.14	175	1.625
RVL.125.70.01	Counter Type Refrigerator with 2 Doors	1250x700x850	86	0.65	0.14	200	1.750
RVL.150.60.01	Counter Type Refrigerator with 2 Doors	1500x600x850	106	0.8	0.14	250	2.085
RVL.150.70.01	Counter Type Refrigerator with 2 Doors	1500x700x850	115	0.9	0.14	300	2.190
RVL.200.60.01	Counter Type Refrigerator with 3 Doors	2000x600x850	135	1	0.16	400	2.415
RVL.200.70.01	Counter Type Refrigerator with 3 Doors	2000x700x850	142	1.2	0.16	500	2.570
RVL.255.60.01	Counter Type Refrigerator with 4 Doors	2550x600x850	176	1.3	0.20	550	3.090
RVL.255.70.01	Counter Type Refrigerator with 4 Doors	2550x700x850	186	1.5	0.20	700	3.240

Counter Type Refrigerators with Glass Door (Fan Cooling)

Technical Specifications

- Working temperature; 0/+5 °C at tropical ambient temperature 43 °C
- 220-230V -1 +N 50-60 Hz electrical power.
- "CFC Free" R-134 A refrigerant gas.
- 40 kg/m³ density.
- Temperature and defrost controlled digital display.
- Automatic evaporation of water during defrosting.
- Cooling with fan.
- Ozone-friendly" 48 mm thickness polyurethane isolation.
- Self-closing doors at 45 degrees.
- Copper tube evaporator with aluminum fins.
- Adjustable, stainless steel shelf housing, plastic coated shelves.
- Stainless steel body.



Code	Description	Dimensions a x b x c (mm)	Weight (kg)	Net (m ³)	Power (kw)	Capacity (lt)	Price (€)
RVL.150.60.03	Glass Counter Type Refrigerator with 2 Doors	1500x600x850	112	0.8	0.17	250	2.265
RVL.150.70.03	Glass Counter Type Refrigerator with 2 Doors	1500x700x850	120	0.9	0.17	300	2.390
RVL.200.60.03	Glass Counter Type Refrigerator with 3 Doors	2000x600x850	140	1	0.20	400	2.725
RVL.200.70.03	Glass Counter Type Refrigerator with 3 Doors	2000x700x850	148	1.2	0.20	500	2.865
RVL.255.60.03	Glass Counter Type Refrigerator with 4 Doors	2550x600x850	183	1.3	0.25	550	3.445
RVL.255.70.03	Glass Counter Type Refrigerator with 4 Doors	2550x700x850	193	1.5	0.25	700	3.585

Counter Type Refrigerators with Sink (Fan Cooling)

Technical Specifications

- Sink dimensions 350x400 mm
- Working temperature; 0/+5 °C at tropical ambient temperature 43 °C
- 220-230V -1 +N 50-60 Hz electrical power.
- "CFC Free" R-134 A refrigerant gas.
- 40 kg/m³ density.
- Temperature and defrost controlled digital display.
- Automatic evaporation of water during defrosting.
- Cooling with fan.
- Ozone-friendly" 48 mm thickness polyurethane isolation.
- Self-closing doors at 45 degrees.
- Copper tube evaporator with aluminum fins.
- Adjustable, stainless steel shelf housing, plastic coated shelves.
- Stainless steel body.



RVL.150.70.01-EV



RVL.200.70.01-EV

Code	Description	Dimensions a x b x c (mm)	Weight (kg)	Net (m ³)	Power (kw)	Capacity (lt)	Price (€)
RVL.150.70.01-EV	Counter Type Refrigerator with Sink+2 Doors	1500x700x850	116	0.9	0.14	300	2.430
RVL.200.70.01-EV	Counter Type Refrigerator with Sink+3 Doors	2000x700x850	143	1.2	0.16	500	2.720
RVL.255.70.01-EV	Counter Type Refrigerator with Sink+4 Doors	2550x700x850	188	1.5	0.20	700	3.500

Counter Type Refrigerators with Drawers (Fan Cooling)

Technical Specifications

- Drawers with 1/1 150 Gn capacity.
- Working temperature; 0/+5 °C at tropical ambient temperature 43 °C
- 220-230V -1 +N 50-60 Hz electrical power.
- "CFC Free" R-134 A refrigerant gas.
- 40 kg/m³ density.
- Temperature and defrost controlled digital display.
- Automatic evaporation of water during defrosting.
- Cooling with fan.
- Ozone-friendly* 48 mm thickness polyurethane isolation.
- Self-closing doors at 45 degrees.
- Copper tube evaporator with aluminum fins.
- Adjustable, stainless steel shelf housing, plastic coated shelves.
- Stainless steel body.



RVL.150.70.01-4C



RVL.200.70.01-6C



RVL.200.70.01-2C

Counter Type Deep Freezers (Fan Cooling)

Technical Specifications

- Working temperature -18/-20 °C at tropical ambient temperature 43 °C
- 220-230V -1 +N 50-60 Hz electrical power.
- "CFC Free" R-290 refrigerant gas.
- 40 kg/m³ density.
- Temperature and defrost controlled digital display.
- Automatic evaporation of water during defrosting.
- Cooling with fan.
- Ozone-friendly* 48 mm thickness polyurethane isolation.
- Self-closing doors at 45 degrees.
- Copper tube evaporator with aluminum fins.
- Adjustable, stainless steel shelf housing, plastic coated shelves.
- Stainless steel body.



RVL.150.70.02



RVL.200.70.02



RVL.255.70.02

Code	Description	Dimensions a x b x c (mm)	Weight (kg)	Net (m ³)	Power (kw)	Capacity (lt)	Price (€)
RVL.150.70.01-2C	Counter Type Refrigerator 2 Drawers+1 Door	1500x700x850	137	0.9	0.14	300	2.760
RVL.150.70.01-4C	Counter Type Refrigerator 4 Drawers	1500x700x850	160	0.9	0.17	300	3.335
RVL.200.70.01-2C	Counter Type Refrigerator 2 Drawers+2 Door	2000x700x850	163	1.2	0.16	500	3.130
RVL.200.70.01-4C	Counter Type Refrigerator 4 Drawers+1 Door	2000x700x850	182	1.2	0.16	500	3.700
RVL.200.70.01-6C	Counter Type Refrigerator 6 Drawers	2000x700x850	207	1.2	0.31	550	4.275
RVL.255.70.01-2C	Counter Type Refrigerator 2 Drawers+3 Doors	2550x700x850	207	1.5	0.21	700	3.850
RVL.255.70.01-4C	Counter Type Refrigerator 4 Drawers+2 Doors	2550x700x850	226	1.5	0.21	700	4.450
RVL.255.70.01-6C	Counter Type Refrigerator 6 Drawers +1 Door	2550x700x850	248	1.5	0.37	700	4.875
RVL.255.70.01-8C	Counter Type Refrigerator 8 Drawers	2550x700x850	275	1.5	0.60	700	5.450

Code	Description	Dimensions a x b x c (mm)	Weight (kg)	Net (m ³)	Power (kw)	Capacity (lt)	Price (€)
RVL.125.60.02	Counter Type Deep Freezer with 2 Doors	1250x600x850	86	0.65	0.59	175	2.415
RVL.125.70.02	Counter Type Deep Freezer with 2 Doors	1250x700x850	86	0.65	0.59	200	2.520
RVL.150.60.02	Counter Type Deep Freezer with 2 Doors	1500x600x850	118	0.8	0.59	250	2.730
RVL.150.70.02	Counter Type Deep Freezer with 2 Doors	1500x700x850	127	0.9	0.59	300	2.785
RVL.200.60.02	Counter Type Deep Freezer with 3 Doors	2000x600x850	147	1	0.70	400	3.045
RVL.200.70.02	Counter Type Deep Freezer with 3 Doors	2000x700x850	155	1.2	0.70	500	3.100
RVL.255.60.02	Counter Type Deep Freezer with 4 Doors	2550x600x850	190	1.3	0.98	550	3.675
RVL.255.70.02	Counter Type Deep Freezer with 4 Doors	2550x700x850	206	1.5	0.98	700	3.730

Under Set Refrigerators (Fan Cooling)**Technical Specifications**

- Working temperature; 0/+5 °C at tropical ambient temperature 43 °C
- 220-230V -1 +N 50-60 Hz electrical power.
- "CFC Free" R-134 A refrigerant gas.
- 40 kg/m³ density.
- Temperature and defrost controlled digital display.
- Automatic evaporation of water during defrosting.
- Cooling with fan.
- Ozone-friendly" 48 mm thickness polyurethane isolation.
- Copper tube evaporator with aluminum fins.
- Stainless steel body.



Code	Description	Dimensions a x b x c (mm)	Weight (kg)	Net (m ³)	Power (kw)	Capacity (gn)	Price (€)
RVL160.60.01-S	Under Set Refrigerator with 4 Drawers	1600x600x600	120	0.5	0.22	4x2/3 100	2.605
RVL200.60.01-S	Under Set Refrigerator with 6 Drawers	2000x600x600	156	0.6	0.23	6x2/3 100	3.325
RVL160.70.01-S	Under Set Refrigerator with 4 Drawers	1600x700x600	135	0.6	0.23	4x1/1 100	2.765
RVL200.70.01-S	Under Set Refrigerator with 6 Drawers	2000x700x600	173	0.8	0.23	6x1/1 100	3.425
RVL240.60.01-S	Under Set Refrigerator with 8 Drawers	2400x600x600	182	0.9	0.23	8x2/3 100	3.960
RVL240.70.01-S	Under Set Refrigerator with 8 Drawers	2400x700x600	182	0.9	0.23	8x1/1 100	5.085

Under Set Freezers (Fan Cooling)**Technical Specifications**

- Working temperature -18/-20 °C at tropical ambient temperature 43 °C
- 220-230V -1 +N 50-60 Hz electrical power.
- "CFC Free" R-290 refrigerant gas.
- 40 kg/m³ density.
- Temperature and defrost controlled digital display.
- Automatic evaporation of water during defrosting.
- Cooling with fan.
- Ozone-friendly" 48 mm thickness polyurethane isolation.
- Copper tube evaporator with aluminum fins.
- Stainless steel body.



Code	Description	Dimensions a x b x c (mm)	Weight (kg)	Net (m ³)	Power (kw)	Capacity (gn)	Price (€)
RVL160.60.02-S	Under Set Freezer with 4 Drawers	1600x600x600	120	0.5	0.22	4x2/3 100	3.340
RVL200.60.02-S	Under Set Freezer with 6 Drawers	2000x600x600	156	0.6	0.23	6x2/3 100	4.255
RVL160.70.02-S	Under Set Freezer with 4 Drawers	1600x700x600	135	0.6	0.23	4x1/1 100	3.535
RVL200.70.02-S	Under Set Freezer with 6 Drawers	2000x700x600	173	0.8	0.23	6x1/1 100	4.495
RVL240.60.02-S	Under Set Freezer with 8 Drawers	2400x600x600	182	0.9	0.23	8x2/3 100	4.895
RVL240.70.02-S	Under Set Freezer with 8 Drawers	2400x700x600	182	0.9	0.23	8x1/1 100	5.175

Under Set Deep Drawer Refrigerators (Fan Cooling)**Technical Specifications**

- Working temperature; 0/+5 °C at tropical ambient temperature 43 °C
- 220-230V -1 +N 50-60 Hz electrical power.
- "CFC Free" R-134 A refrigerant gas.
- 40 kg/m³ density.
- Temperature and defrost controlled digital display.
- Automatic evaporation of water during defrosting.
- Cooling with fan.
- Ozone-friendly" 48 mm thickness polyurethane isolation.
- Copper tube evaporator with aluminum fins.
- Stainless steel body.



Code	Description	Dimensions a x b x c (mm)	Weight (kg)	Net (m ³)	Power (kw)	Capacity (gn)	Price (€)
RVL120.60.01-S-T	Under Set Deep Drawer Refrigerator with 2 Drawers	1200x600x600	90	0.4	0.35	2x2/3 100	1.920
RVL160.60.01-S-T	Under Set Deep Drawer Refrigerator with 2 Drawers	1600x600x600	120	0.5	0.22	4x2/3 100	2.550
RVL200.60.01-S-T	Under Set Deep Drawer Refrigerator with 3 Drawers	2000x600x600	156	0.6	0.23	6x2/3 100	2.900
RVL120.70.01-S-T	Under Set Deep Drawer Refrigerator with 2 Drawers	1200x700x600	100	0.5	0.35	2x1/1 100	2.175
RVL160.70.01-S-T	Under Set Deep Drawer Refrigerator with 2 Drawers	1600x700x600	135	0.6	0.23	4x1/1 100	2.710
RVL200.70.01-S-T	Under Set Deep Drawer Refrigerator with 3 Drawers	2000x700x600	173	0.8	0.23	6x1/1 100	3.075
RVL240.60.01-S-T	Under Set Deep Drawer Refrigerator with 4 Drawers	2400x600x600	182	0.9	0.23	8x2/3 100	3.255
RVL240.70.01-S-T	Under Set Deep Drawer Refrigerator with 4 Drawers	2400x700x600	182	0.9	0.23	8x1/1 100	3.445

Counter Type Refrigerators - Single Door**Technical Specifications**

- 220 V-230 V -1 +N -50 60 Hz electric power.
- "CFC Free", R-290 A gas.
- 40 kg/m³ density.
- Electronic, temperature and defrost controlled display.
- Automatic water evaporation during defrosting.
- Removable ventilated compressor.
- Fan cooling.
- Spring hinged slam door
- Stainless steel body



- RVL60.60.01
- Operating range; +0 °C , + 5 °C (tropical 43 °C)
RVL60.60.02
- Operating range; -18 °C , -20 °C

Code	Description	Dimensions a x b x c (mm)	Weight (kg)	Net (m ³)	Power (kw)	Capacity (lt)	Price (€)
RVL60.60.01	Counter Type Refrigerators - Single Door	646x603x813	43	0.33	0.3	140	1.565
RVL60.60.02	Counter Type Freezer - Single Door	646x603x813	43	0.33	0.35	140	1.590

Pizza and Salad Preparation Refrigerators (Fan Cooling) PSO

Technical Specifications

- Working temperature; 0/+5 °C at tropical ambient temperature 43 °C
 - 220-230V -1 +N 50-60 Hz electrical power.
 - "CFC Free" R-134 A refrigerant gas.
 - 40 kg/m³ density.
 - Temperature and defrost controlled digital display.
 - Automatic evaporation of water during defrosting.
 - Cooling with fan.
 - Ozone-friendly" 48 mm thickness polyurethane isolation.
 - Self-closing doors at 45 degrees.
 - Copper tube evaporator with aluminum fins.
 - Adjustable, stainless steel shelf housing, plastic coated shelves.
 - Stainless steel body.
- RVL.150.70.01-PSO
- Saladbar capacity; 6 pieces 1/4-100 Gn container.
RVL.200.70.01-PSO
- Saladbar capacity; 8 pieces 1/4-100 Gn container.



Code	Description	Dimensions a x b x c (mm)	Weight (kg)	Net (m ³)	Power (kw)	Capacity (lt)	Price (€)
RVL.150.70.01-PSO	Pizza and Salad Refrigerator with 2 Doors	1500x700x850	130	0.9	0.25	300	2.725
RVL.200.70.01-PSO	Pizza and Salad Refrigerator with 3 Doors	2000x700x850	159	1.2	0.25	500	3.520

Pizza and Salad Preparation Refrigerators (Fan Cooling) PS

Technical Specifications

- Working temperature; 0/+5 °C at tropical ambient temperature 43 °C
 - 220-230V -1 +N 50-60 Hz electrical power.
 - "CFC Free" R-134 A refrigerant gas.
 - 40 kg/m³ density.
 - Temperature and defrost controlled digital display.
 - Automatic evaporation of water during defrosting.
 - Cooling with fan.
 - Ozone-friendly" 48 mm thickness polyurethane isolation.
 - Self-closing doors at 45 degrees.
 - Copper tube evaporator with aluminum fins.
 - Adjustable, stainless steel shelf housing, plastic coated shelves.
 - Stainless steel body.
- RVL.150.70.01-PS
- Saladbar capacity; 8 pieces 1/4-100 Gn container.
RVL.200.70.01-PS
- Saladbar capacity; 10 pieces 1/4-100 Gn container.



Code	Description	Dimensions a x b x c (mm)	Weight (kg)	Net (m ³)	Power (kw)	Capacity (lt)	Price (€)
RVL.150.70.01-PS	Pizza and Salad Refrigerator with 2 Doors	1500x700x850/1050	143	0.9	0.13	300	2.870
RVL.200.70.01-PS	Pizza and Salad Refrigerator with 3 Doors	2000x700x850/1050	178	1.2	0.18	500	3.625

Pizza and Salad Refrigerators (Fan Cooling) PSY

Technical Specifications

- 4 pieces 400x600 mm tray capacity on each cover.
 - Working temperature; 0/+5 °C at tropical ambient temperature 43 °C
 - 220-230V -1 +N 50-60 Hz electrical power.
 - "CFC Free" R-134 A refrigerant gas.
 - 40 kg/m³ density.
 - Temperature and defrost controlled digital display.
 - Automatic evaporation of water during defrosting.
 - Cooling with fan.
 - Ozone-friendly" 48 mm thickness polyurethane isolation.
 - Self-closing doors at 45 degrees.
 - Copper tube evaporator with aluminum fins.
 - Stainless steel body.
- RVL.150.80.01-PSY
- Saladbar capacity; 8 pieces 1/4-100 Gn container.
RVL.200.80.01-PSY
- Saladbar capacity; 11 pieces 1/4-100 Gn container.



Code	Description	Dimensions a x b x c (mm)	Weight (kg)	Net (m ³)	Power (kw)	Capacity (lt)	Price (€)
RVL.150.80.01-PSY	Pizza and Salad Refrigerator with 2 Doors	1500x800x850/1350	170	0.9	0.14	300	3.010
RVL.200.80.01-PSY	Pizza and Salad Refrigerator with 3 Doors	2000x800x850/1350	210	1.2	0.17	500	3.700

Pizza and Salad Preparation Refrigerators (Fan Cooling) PSY G

Technical Specifications

- 4 pieces 400x600 mm tray capacity on each cover.
 - Working temperature; 0/+5 °C at tropical ambient temperature 43 °C
 - 220-230V -1 +N 50-60 Hz electrical power.
 - "CFC Free" R-134 A refrigerant gas.
 - 40 kg/m³ density.
 - Temperature and defrost controlled digital display.
 - Automatic evaporation of water during defrosting.
 - Cooling with fan.
 - Ozone-friendly" 48 mm thickness polyurethane isolation.
 - Self-closing doors at 45 degrees.
 - Copper tube evaporator with aluminum fins.
 - Stainless steel body.
- RVL.150.80.01-PSY G
- Saladbar capacity; 8 pieces 1/4-100 Gn container.
RVL.200.80.01-PSY G
- Saladbar capacity; 11 pieces 1/4-100 Gn container.



Code	Description	Dimensions a x b x c (mm)	Weight (kg)	Net (m ³)	Power (kw)	Capacity (lt)	Price (€)
RVL.150.80.01-PSY G	Granite Pizza Salad Refrigerator 2 Doors	1500x800x850/1350	236	0.9	0.14	300	3.700
RVL.200.80.01-PSY G	Granite Pizza Salad Refrigerator 3 Doors	2000x800x850/1350	297	1.2	0.17	500	4.375

Granite Top Pizza Preparation Refrigerators (Fan Cooling)

Technical Specifications

- 4 pieces 400x600 mm tray capacity on each cover.
 - Working temperature; 0/+5 °C at tropical ambient temperature 43 °C
 - 220-230V -1 +N 50-60 Hz electrical power.
 - "CFC Free" R-134 A refrigerant gas.
 - 40 kg/m³ density.
 - Temperature and defrost controlled digital display.
 - Automatic evaporation of water during defrosting.
 - Cooling with fan.
 - Ozone-friendly" 48 mm thickness polyurethane isolation.
 - Self-closing doors at 45 degrees.
 - Copper tube evaporator with aluminum fins.
 - Stainless steel body.
- RVL.160.80.01
- Saladbar capacity; 8 pieces 1/4-100 Gn container.
RVL.210.80.01
- Saladbar capacity; 11 pieces 1/4-100 Gn container.



Code	Description	Dimensions a x b x c (mm)	Weight (kg)	Net (m ³)	Power (kw)	Capacity (lt)	Price (€)
RVL.160.80.01	Granite Pizza Salad Refrigerator 2 Doors	1600x800x1020	250	1.1	0.12	300	3.445
RVL.210.80.01	Granite Pizza Salad Refrigerator 3 Doors	2100x800x1020	305	1.5	0.16	500	3.950

Granite Top Refrigerators with Saladbar

Technical Specifications

- 4 pieces 400x600 mm tray capacity on each cover.
 - Working temperature; 0/+5 °C at tropical ambient temperature 43 °C
 - 220-230V -1 +N 50-60 Hz electrical power.
 - "CFC Free" R-134 A refrigerant gas.
 - 40 kg/m³ density.
 - Temperature and defrost controlled digital display.
 - Automatic evaporation of water during defrosting.
 - Cooling with fan.
 - Ozone-friendly" 48 mm thickness polyurethane isolation.
 - Self-closing doors at 45 degrees.
 - Copper tube evaporator with aluminum fins.
 - Stainless steel body.
- RVL.160.80.02
- Saladbar capacity; 7 pieces 1/4-100 Gn container.
RVL.210.80.02
- Saladbar capacity; 9 pieces 1/4-100 Gn container.



Code	Description	Dimensions a x b x c (mm)	Weight (kg)	Net (m ³)	Power (kw)	Capacity (lt)	Price (€)
RVL.160.80.02	Granite Refrigerator 2 Doors+Saladbar	1600x800x1020/1520	315	1.8	0.29	300	4.670
RVL.210.80.02	Granite Refrigerator 3 Doors+Saladbar	2100x800x1020/1520	386	2.3	0.42	500	5.315

Refrigerated Countertop Saladbars

Technical Specifications

- Working temperature; 0/+5 °C at tropical ambient temperature 43 °C
- 220-230V -1 +N 50-60 Hz electrical power.
- "CFC Free" R-134 A refrigerant gas.
- 40 kg/m³ density.
- Temperature and defrost controlled digital display.
- Automatic evaporation of water during defrosting.
- Static cooling.
- Ozone-friendly" 48 mm thickness polyurethane isolation.
- Copper tube evaporator with aluminum fins.
- Stainless steel body.
- RVL.160
- Capacity; 7 pieces 1/4-100 Gn container.
- RVL.210
- Capacity; 9 pieces 1/4-100 Gn container.



Code	Description	Dimensions a x b x c (mm)	Weight (kg)	Net (m ³)	Power (kw)	Price (€)
RVL.160	Refrigerated Countertop Saladbar	1600x350x500	65	0.17	0.2	1.225
RVL.210	Refrigerated Countertop Saladbar	2000x350x500	78	0.24	0.2	1.365

Upright Deep Freezers (Fan Cooling)

Technical Specifications

- Working temperature; -18/-20 °C
- 220-230V -1 +N 50-60 Hz electrical power.
- "CFC Free" R-290 refrigerant gas.
- 40 kg/m³ density.
- Temperature and defrost controlled digital display.
- Automatic evaporation of water during defrosting.
- Cooling with fan.
- Ozone-friendly" 48 mm thickness polyurethane isolation.
- Self-closing doors at 45 degrees.
- Copper tube evaporator with aluminum fins.
- Stainless steel body.



- RVL.70.80.02
- 3 pieces 2/1 Gn interior shelves.
- RVL.140.80.02
- 6 pieces 2/1 Gn interior shelves.

Code	Description	Dimensions a x b x c (mm)	Weight (kg)	Net (m ³)	Power (kw)	Capacity (lt)	Price (€)
RVL.70.80.02	Upright Deep Freezers 2 Doors	700x800x2050	151	1.2	0.69	700	3.140
RVL.140.80.02	Upright Deep Freezers 4 Doors	1400x800x2050	245	2.4	1.20	1400	4.225

Upright Refrigerators (Fan Cooling)

Technical Specifications

- Working temperature; 0/+5 °C at tropical ambient temperature 43 °C
- 220-230V -1 +N 50-60 Hz electrical power.
- "CFC Free" R-134 A refrigerant gas.
- 40 kg/m³ density.
- Temperature and defrost controlled digital display.
- Automatic evaporation of water during defrosting.
- Cooling with fan.
- Ozone-friendly" 48 mm thickness polyurethane isolation.
- Self-closing doors at 45 degrees.
- Copper tube evaporator with aluminum fins.
- Stainless steel body.



- RVL.70.80.01
- 3 pieces 2/1 Gn interior shelves.
- RVL.140.80.01
- 6 pieces 2/1 Gn interior shelves.

Code	Description	Dimensions a x b x c (mm)	Weight (kg)	Net (m ³)	Power (kw)	Capacity (lt)	Price (€)
RVL.70.80.01	Upright Refrigerator Single Door	700x800x2050	135	1.2	0.14	700	2.460
RVL.140.80.01	Upright Refrigerator Double Doors	1400x800x2050	220	2.4	0.26	1400	3.280

Upright Refrigerators with Glass (Fan Cooling)

Technical Specifications

- Working temperature; 0/+5 °C at tropical ambient temperature 43 °C
- 220-230V -1 +N 50-60 Hz electrical power.
- "CFC Free" R-134 A refrigerant gas.
- 40 kg/m³ density.
- Temperature and defrost controlled digital display.
- Automatic evaporation of water during defrosting.
- Cooling with fan.
- Ozone-friendly" 48 mm thickness polyurethane isolation.
- Self-closing doors at 45 degrees.
- Copper tube evaporator with aluminum fins.
- Stainless steel body.



- RVL.70.80.03
- 3 pieces 2/1 Gn interior shelves.
- RVL.140.80.03
- 6 pieces 2/1 Gn interior shelves.

Code	Description	Dimensions a x b x c (mm)	Weight (kg)	Net (m ³)	Power (kw)	Capacity (lt)	Price (€)
RVL.70.80.03	Upright Refrigerator Single Door with Glass	700x800x2050	155	1.2	0.16	700	2.805
RVL.140.80.03	Upright Refrigerator Double Doors with Glass	1400x800x2050	230	2.4	0.30	1400	3.990

Upright Patisserie Refrigerator (Fan Cooling)

Technical Specifications

- 40 layers 400x600 mm tray capacity.
- Working temperature; 0/+5 °C at tropical ambient temperature 43 °C
- 220-230V -1 +N 50-60 Hz electrical power.
- "CFC Free" R-134 A refrigerant gas.
- 40 kg/m³ density.
- Temperature and defrost controlled digital display.
- Automatic evaporation of water during defrosting.
- Cooling with fan.
- Ozone-friendly* 48 mm thickness polyurethane isolation.
- Self-closing doors at 45 degrees.
- Copper tube evaporator with aluminum fins.
- Stainless steel body.



Upright Patisserie Deep Freezer (Fan Cooling)

Technical Specifications

- 40 layers 400x600 mm tray capacity.
- Working temperature; -18/-20 °C
- 220-230V -1 +N 50-60 Hz electrical power.
- "CFC Free" R-290 refrigerant gas.
- 40 kg/m³ density.
- Temperature and defrost controlled digital display.
- Automatic evaporation of water during defrosting.
- Cooling with fan.
- Ozone-friendly* 48 mm thickness polyurethane isolation.
- Self-closing doors at 45 degrees.
- Copper tube evaporator with aluminum fins.
- Stainless steel body.



Code	Description	Dimensions a x b x c (mm)	Weight (kg)	Net (m ³)	Power (kw)	Capacity (tray)	Price (€)
RVL.70.95.01-40	Upright Patisserie Refrigerator Single Door	700x950x2050	150	1.5	0.16	40	4.155

Code	Description	Dimensions a x b x c (mm)	Weight (kg)	Net (m ³)	Power (kw)	Capacity (tray)	Price (€)
RVL.70.95.02-40	Upright Patisserie Deep Freezer Single Door	700x950x2050	160	1.5	0.70	40	4.590

Upright Patisserie Refrigerators (Fan Cooling)

Technical Specifications

- Working temperature; 0/+5 °C at tropical ambient temperature 43 °C
- 220-230V -1 +N 50-60 Hz electrical power.
- "CFC Free" R-134 A refrigerant gas.
- 40 kg/m³ density.
- Temperature and defrost controlled digital display.
- Automatic evaporation of water during defrosting.
- Cooling with fan.
- Ozone-friendly* 48 mm thickness polyurethane isolation.
- Self-closing doors at 45 degrees.
- Copper tube evaporator with aluminum fins.
- Stainless steel body.



RVL.140.95.01

RVL.70.95.01

- RVL.70.95.01
- Capacity: 20 pieces 40x60 trays
- RVL.140.95.01
- Capacity: 2x20 pieces 40x60 trays

Upright Patisserie Deep Freezers (Fan Cooling)

Technical Specifications

- Working temperature; -18/-20 °C
- 220-230V -1 +N 50-60 Hz electrical power.
- "CFC Free" R-290 refrigerant gas.
- 40 kg/m³ density.
- Temperature and defrost controlled digital display.
- Automatic evaporation of water during defrosting.
- Cooling with fan.
- Ozone-friendly* 48 mm thickness polyurethane isolation.
- Self-closing doors at 45 degrees.
- Copper tube evaporator with aluminum fins.
- Stainless steel body.



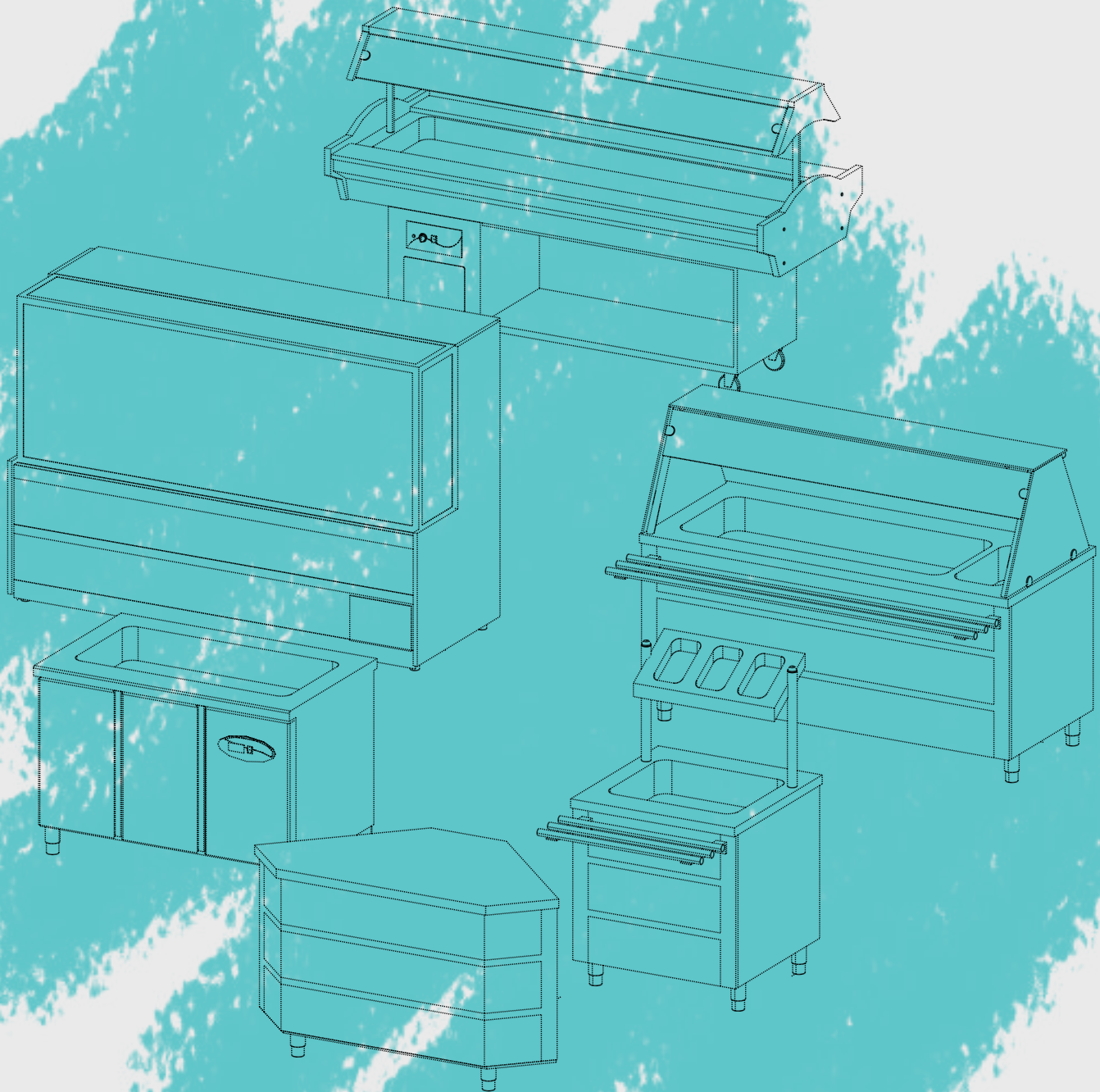
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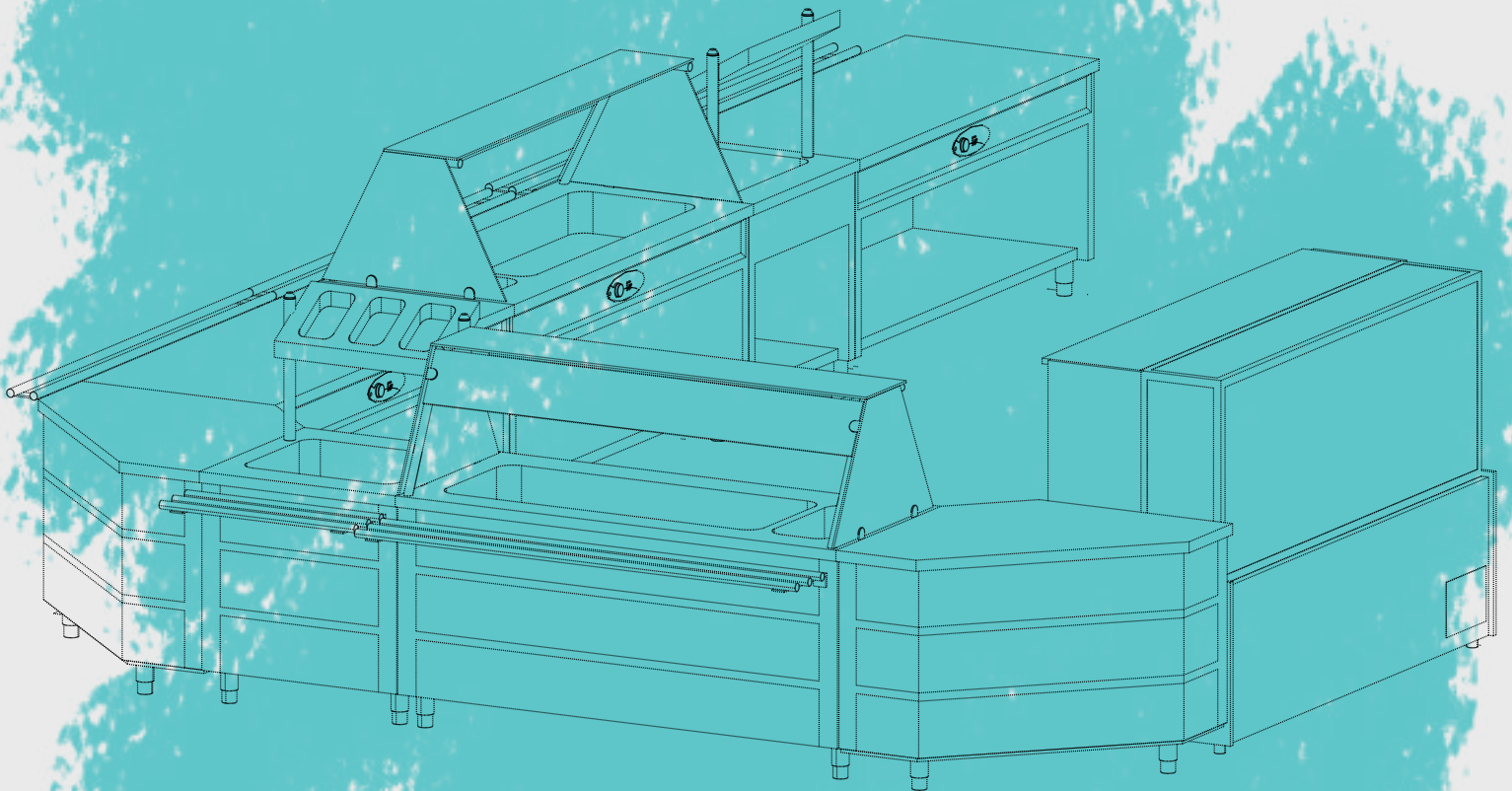
RVL.70.95.02

- RVL.70.95.02
- Capacity: 20 pieces 40x60 trays
- RVL.140.95.02
- Capacity: 2x20 pieces 40x60 trays

Code	Description	Dimensions a x b x c (mm)	Weight (kg)	Net (m ³)	Power (kw)	Capacity (ft)	Price (€)
RVL.70.95.01	Upright Patisserie Refrigerator Single Door	700x800x2050	142	1.2	0.69	700	3.010
RVL.140.95.01	Upright Patisserie Refrigerator Double Doors	1400x800x2050	220	2.4	0.26	1400	4.520

Code	Description	Dimensions a x b x c (mm)	Weight (kg)	Net (m ³)	Power (kw)	Capacity (ft)	Price (€)
RVL.70.95.02	Upright Patisserie Deep Freezer Single Door	700x800x2050	163	1.2	0.69	700	3.700
RVL.140.95.02	Upright Patisserie Deep Freezer Double Doors	1400x800x2050	240	2.4	1.20	1400	5.875





Cold Buffet Salad Bar

Technical Specifications

- Stainless steel well.
- 220V 50Hz energy.
- Serpentine cooling system.
- 40 kg/m³ density polyurathane isolation.
- Lightining system.
- Refrigerant gas: R-134 A
- Optional wooden body colour.
- Removable glass sneeze guard shield.
- Please, Specify colour code on order.



Code	Description	Dimensions a x b x c (mm)	Weight (kg)	Net (m ³)	Power (kw)	Capacity (gn)	Price (€)
RVL.SB.03	Cold Buffet Salad Bar	1180x890x870/1370	125	1.43	1.3	3x1/1 Gn	2.605
RVL.SB.04	Cold Buffet Salad Bar	1500x890x870/1370	146	1.82	1.3	4x1/1 Gn	2.740
RVL.SB.05	Cold Buffet Salad Bar	1800x890x870/1370	163	2.19	1.3	5x1/1 Gn	2.890
RVL.SB.06	Cold Buffet Salad Bar	2100x890x870/1370	184	2.50	1.3	6x1/1 Gn	3.600

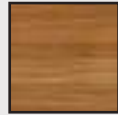
Color Options



Hazelnut
RVL.SB.03.F
RVL.SB.04.F
RVL.SB.05.F
RVL.SB.06.F



Ash Oak
RVL.SB.03.K
RVL.SB.04.K
RVL.SB.05.K
RVL.SB.06.K



Samba Walnut
RVL.SB.03.S
RVL.SB.04.S
RVL.SB.05.S
RVL.SB.06.S

Neutral Buffet Salad Bar

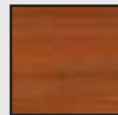
Technical Specifications

- Granite table top.
- Lightining system.
- Optional wooden body colour.
- Removable glass sneeze guard shield.
- Please, Specify colour code on order.

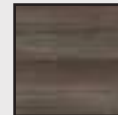


Code	Description	Dimensions a x b x c (mm)	Weight (kg)	Net (m ³)	Price (€)
RVL.SB.03-N	Neutral Buffet Salad Bar	1180x890x870/1370	125	1.43	1.955
RVL.SB.04-N	Neutral Buffet Salad Bar	1500x890x870/1370	146	1.82	2.230
RVL.SB.05-N	Neutral Buffet Salad Bar	1800x890x870/1370	163	2.19	2.470
RVL.SB.06-N	Neutral Buffet Salad Bar	2100x890x870/1370	184	2.50	2.815

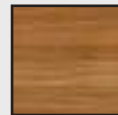
Color Options



Hazelnut
RVL.SB.03-N-F
RVL.SB.04-N-F
RVL.SB.05-N-F
RVL.SB.06-N-F



Ash Oak
RVL.SB.03-N-K
RVL.SB.04-N-K
RVL.SB.05-N-K
RVL.SB.06-N-K



Samba Walnut
RVL.SB.03-N-S
RVL.SB.04-N-S
RVL.SB.05-N-S
RVL.SB.06-N-S

Hot Buffets

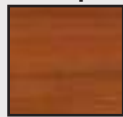
Technical Specifications

- Thermostatic control.
- Power: 220V 50 Hz
- Stainless steel well.
- Water drainage valve.
- Lightining system.
- Optional wooden body colour.
- Removable glass sneeze guard shield.
- Please, Specify colour code on order.



Code	Description	Dimensions a x b x c (mm)	Weight (kg)	Net (m ³)	Power (kw)	Capacity (gn)	Price (€)
RVL.SBS.03	Hot Buffet	1180x890x870/1370	125	1.43	3.6	3x1/1	1.955
RVL.SBS.04	Hot Buffet	1500x890x870/1370	146	1.82	3.6	4x1/1	2.170
RVL.SBS.05	Hot Buffet	1800x890x870/1370	163	2.19	3.5	5x1/1	2.450
RVL.SBS.06	Hot Buffet	2100x890x870/1370	184	2.50	3.5	6x1/1	3.025

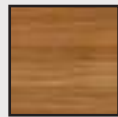
Color Options



Hazelnut
RVL.SBS.03.F
RVL.SBS.04.F
RVL.SBS.05.F
RVL.SBS.06.F



Ash Oak
RVL.SBS.03.K
RVL.SBS.04.K
RVL.SBS.05.K
RVL.SBS.06.K



Samba Walnut
RVL.SBS.03.S
RVL.SBS.04.S
RVL.SBS.05.S
RVL.SBS.06.S

Hot Service Units

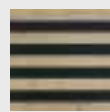
Technical Specifications

- Thermostatic control.
- Power: 220V 50 Hz
- Stainless steel well.
- Water drainage valve.
- Lightining system.
- Optional wooden front surface.
- Stainless steel body.
- Please, Specify colour code on order.

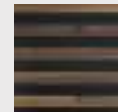


Code	Description	Dimensions a x b x c (mm)	Weight (kg)	Net (m ³)	Capacity (l/1 Gn)	Price (€)
RVL.BEN.31	Service Unit Top Shelf Sliding Tray	1500x790x850/1350	99	1.5	3 Hot+1 Neutral	2.880
RVL.BEN.41	Service Unit Top Shelf Sliding Tray	1800x790x850/1350	118	1.8	4 Hot+1 Neutral	3.540
RVL.BEN.31.AD	Service Unit Top Shelf Sliding Tray Wooden	1500x790x850/1350	99	1.5	3 Hot+1 Neutral	3.250
RVL.BEN.41.AD	Service Unit Top Shelf Sliding Tray Wooden	1800x790x850/1350	118	1.8	4 Hot+1 Neutral	3.825
RVL.BKU.10	Service Plate Unit	800x790x850/1350	75	0.8	2/1 150 Gn	960
RVL.BKU.10.AH	Service Plate Unit Wooden Decorated	800x790x850/1350	75	0.8		1.155

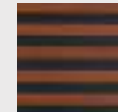
Color Options



Light Brown
RVL.BEN.31.AD.A
RVL.BEN.41.AD.A
RVL.BKU.10.AH.A



Dark Brown
RVL.BEN.31.AD.K
RVL.BEN.41.AD.K
RVL.BKU.10.AH.K



Rusty
RVL.BEN.31.AD.M
RVL.BEN.41.AD.M
RVL.BKU.10.AH.M

Corner Service Unit

Technical Specifications

- Adjustable feets.
- Optional wooden front surface.
- Stainless steel body.



RVL.BKT.10
RVL.BKT.10.AD.K
RVL.BKT.10.GT
RVL.BKT.10.USC.T

RVL.BKT.10

Code	Description	Dimensions a x b x c (mm)	Weight (kg)	Net (m ³)	Price (€)
RVL.BKT.10	Corner Service Unit	1400x790x850	75	0.9	1.090

Cutlery Unit

Technical Specifications

- Adjustable feets.
- Optional wooden front surface.
- Stainless steel body.



Code	Description	Dimensions a x b x c (mm)	Weight (kg)	Net (m ³)	Price (€)
RVL.BKU.10	Cutlery Unit	800x790x850/1350	75	0.8	960

Description	Code	Price (€)	Description	Code	Price (€)	Description	Code	Price (€)	Description	Code	Price (€)
Light Brown	RVL.BKT.10.AD.A	265	Dark Brown	RVL.BKT.10.AD.K	265	Rusty	RVL.BKT.10.AD.M	265	Standard Granite Star Galaxy	RVL.BKT.10.GT	800
Wooden Decorated	RVL.BKU.10.AD.A	135	Wooden Decorated	RVL.BKU.10.AD.K	135	Wooden Decorated	RVL.BKU.10.AD.M	135	Tray Sliding Stand	RVL.BKT.10.TK	435

Bainmarie Service Units

Technical Specifications

- Thermostatic control.
- Power: 220V 50 Hz
- Stainless steel well.
- Water drainage valve.
- Led lighting.
- Optional wooden front surface.
- Stainless steel body.



RVL.BEH.10
RVL.BEH.10.AD.K
RVL.BEH.10.GT
RVL.BEH.10.USC.T

RVL.BEH.10



Neutral Service Units

Technical Specifications

- Adjustable feet.
- Optional wooden front surface.
- Stainless steel body.



RVL.NS.10
RVL.NS.10.AD.K
RVL.NS.10.GT

RVL.NS.10

Code	Description	Dimensions a x b x c (mm)	Weight (kg)	Net (m ²)	Power (kw)	Capacity (gn)	Price (€)
RVL.BEH.05	Bainmarie Service Unit	800x790x850	40	0.55	3.6	2x1/1 Gn	1.260
RVL.BEH.10	Bainmarie Service Unit	1250x790x850	67	0.8	3.6	3x1/1 Gn	1.470
RVL.BEH.30	Bainmarie Service Unit	1500x790x850	79	0.95	3.5	4x1/1 Gn	1.735
RVL.BEH.50	Bainmarie Service Unit	1800x790x850	95	1.2	3.5	5x1/1 Gn	2.050
RVL.BEH.70	Bainmarie Service Unit	2100x790x850	157	1.3	7.2	6x1/1 Gn	2.490

Code	Description	Dimensions a x b x c (mm)	Weight (kg)	Net (m ²)	Price (€)
RVL.NS.10	Neutral Service Unit	600x790x850	66	0.4	475
RVL.NS.30	Neutral Service Unit	900x790x850	70	0.6	630
RVL.NS.50	Neutral Service Unit	1150x790x850	85	0.8	735
RVL.NS.70	Neutral Service Unit	1500x790x850	95	1	840
RVL.NS.90	Neutral Service Unit	1800x790x850	105	1.2	1.000

Description	Code	Price (€)	Description	Code	Price (€)	Description	Code	Price (€)	
	RVL.BEH.05.AD.A	105		RVL.BEH.05.AD.K	105		RVL.BEH.05.AD.M	105	
	RVL.BEH.10.AD.A	160		RVL.BEH.10.AD.K	160		RVL.BEH.10.AD.M	160	
	RVL.BEH.30.AD.A	185		RVL.BEH.30.AD.K	185		RVL.BEH.30.AD.M	185	
	RVL.BEH.50.AD.A	210		RVL.BEH.50.AD.K	210		RVL.BEH.50.AD.M	210	
	RVL.BEH.70.AD.A	240		RVL.BEH.70.AD.K	240		RVL.BEH.70.AD.M	240	
	Light Brown Wooden Decorated			Dark Brown Wooden Decorated			Rusty Wooden Decorated		

Description	Code	Price (€)	Description	Code	Price (€)	Description	Code	Price (€)	
	RVL.NS.10.AD.A	80		RVL.NS.10.AD.K	80		RVL.NS.10.AD.M	80	
	RVL.NS.30.AD.A	105		RVL.NS.30.AD.K	105		RVL.NS.30.AD.M	105	
	RVL.NS.50.AD.A	160		RVL.NS.50.AD.K	160		RVL.NS.50.AD.M	160	
	RVL.NS.70.AD.A	185		RVL.NS.70.AD.K	185		RVL.NS.70.AD.M	185	
	RVL.NS.90.AD.A	210		RVL.NS.90.AD.K	210		RVL.NS.90.AD.M	210	
	Light Brown Wooden Decorated			Dark Brown Wooden Decorated			Rusty Wooden Decorated		

Description	Code	Price (€)
	RVL.BEH.05.GT	505
	RVL.BEH.10.GT	715
	RVL.BEH.30.GT	860
	RVL.BEH.50.GT	1.020
	RVL.BEH.70.GT	1.365
Standard Granite-Star Galaxy		

Description	Code	Price (€)
	RVL.BEH.05.TK	295
	RVL.BEH.10.TK	365
	RVL.BEH.30.TK	400
	RVL.BEH.50.TK	475
	RVL.BEH.70.TK	585
	Tray Sliding Stand	

Description	Code	Price (€)
	RVL.NS.10.GT	460
	RVL.NS.30.GT	505
	RVL.NS.50.GT	685
	RVL.NS.70.GT	800
	RVL.NS.90.GT	940
Standard Granite-Star Galaxy		

Description	Code	Price (€)
	RVL.NS.10.TK	285
	RVL.NS.30.TK	335
	RVL.NS.50.TK	350
	RVL.NS.70.TK	400
	RVL.NS.90.TK	485
	Tray Sliding Stand	

Description	Code	Dimensions a x b x c (mm)	Price (€)	Description	Code	Dimensions a x b x c (mm)	Price (€)
	RVL.BEH.05.USC.T	800x375x440	475		RVL.BEH.05.USC.Y	800x375x440	475
	RVL.BEH.10.USC.T	1250x375x440	500		RVL.BEH.10.USC.Y	1250x375x440	500
	RVL.BEH.30.USC.T	1500x375x440	595		RVL.BEH.30.USC.Y	1500x375x440	595
	RVL.BEH.50.USC.T	1800x375x440	685		RVL.BEH.50.USC.Y	1800x375x440	685
	RVL.BEH.70.USC.T	2100x375x440	840		RVL.BEH.70.USC.Y	2100x375x440	840
Top Shelf Group Full Glass			Top Shelf Group Half Glass				

Description	Code	Dimensions a x b x c (mm)	Price (€)	Description	Code	Dimensions a x b x c (mm)	Price (€)
	RVL.NS.10.USC.T	600x375x440	435		RVL.NS.10.USC.Y	600x375x440	435
	RVL.NS.30.USC.T	900x375x440	515		RVL.NS.30.USC.Y	900x375x440	515
	RVL.NS.50.USC.T	1150x375x440	550		RVL.NS.50.USC.Y	1150x375x440	550
	RVL.NS.70.USC.T	1500x375x440	595		RVL.NS.70.USC.Y	1500x375x440	595
	RVL.NS.90.USC.T	1800x375x440	870		RVL.NS.90.USC.Y	1800x375x440	870
Top Shelf Group Full Glass			Top Shelf Group Half Glass				

Cold Service Units (Fan Cooling)

Technical Specifications

- Working temperature; 0/+5 °C at tropical ambient temperature 43 °C
- 220-230V -1 +N 50-60 Hz electrical power.
- "CFC Free" R-134 A refrigerant gas.
- 40 kg/m³ density.
- Temperature and defrost controlled digital display.
- Automatic evaporation of water during defrosting.
- Cooling with fan.
- Ozone-friendly* 48 mm thickness polyurethane isolation.
- Self-closing doors at 45 degrees.
- Copper tube evaporator with aluminum fins.
- Adjustable, stainless steel shelf housing, plastic coated shelves.
- Stainless steel body.
- Optional wooden front surface.
- Led lighting.
- Stainless steel body.



RVL.B55.20
RVL.B55.20.AD.K
RVL.B55.20.GT
RVL.B55.20.USC.T



RVL.B55.60

Cold Service Units (Fan Cooling) BSSD

Technical Specifications

- Top table has cashier section.
- Working temperature; 0/+5 °C at tropical ambient temperature 43 °C
- 220-230V -1 +N 50-60 Hz electrical power.
- "CFC Free" R-134 A refrigerant gas.
- 40 kg/m³ density.
- Temperature and defrost controlled digital display.
- Self-closing doors at 45 degrees.
- Cooling with fan.
- Ozone-friendly* 48 mm thickness polyurethane isolation.
- Copper tube evaporator with aluminum fins.
- Adjustable, stainless steel shelf housing, plastic coated shelves.
- Stainless steel body.
- Optional wooden front surface.
- Led lighting.
- Stainless steel body.



RVL.B55D.105
RVL.B55D.105.AD.K
RVL.B55D.105.GT
RVL.B55D.105.USC.T



RVL.B55D.505

Code	Description	Dimensions a x b x c (mm)	Weight (kg)	Net (m ³)	Power (kw)	Capacity (gn)	Price (€)
RVL.B55.20	Cold Service Unit	1250x790x850	86	0.8	0.35	3x1/1	2.310
RVL.B55.40	Cold Service Unit	1500x790x850	100	1	0.45	4x1/1	2.365
RVL.B55.60	Cold Service Unit	2000x790x850	120	1.2	0.45	5x1/1	2.995
RVL.B55.80	Cold Service Unit Refrigerated	2550x790x850	140	1.68	0.60	7x1/1	4.200

Code	Description	Dimensions a x b x c (mm)	Weight (kg)	Net (m ³)	Power (kw)	Capacity (gn)	Price (€)
RVL.B55D.105	Cold Service Unit	1500x790x850	86	0.8	0.45	3x1/1 Gn	2.545
RVL.B55D.505	Cold Service Unit	2000x790x850	100	1	0.45	4x1/1 Gn	2.995
RVL.B55D.905	Cold Service Unit	2550x790x850	120	1.68	0.60	5x1/1 Gn	4.110

Description	Code	Price (€)	Description	Code	Price (€)	Description	Code	Price (€)
	RVL.B55.20.ADA	160		RVL.B55.20.AD.K	160		RVL.B55.20.AD.M	160
	RVL.B55.40.ADA	210		RVL.B55.40.AD.K	210		RVL.B55.40.AD.M	210
	RVL.B55.60.ADA	240		RVL.B55.60.AD.K	240		RVL.B55.60.AD.M	240
RVL.B55.80.ADA	345	RVL.B55.80.AD.K	345	RVL.B55.80.AD.M	345			

Description	Code	Price (€)	Description	Code	Price (€)	Description	Code	Price (€)
	RVL.B55D.105.ADA	135		RVL.B55D.105.AD.K	135		RVL.B55D.105.AD.M	135
	RVL.B55D.505.ADA	160		RVL.B55D.505.AD.K	160		RVL.B55D.505.AD.M	160
	RVL.B55D.905.ADA	185		RVL.B55D.905.AD.K	185		RVL.B55D.905.AD.M	185

Description	Code	Price (€)
	RVL.B55.20.GT	685
	RVL.B55.40.GT	800
	RVL.B55.60.GT	1.100
	RVL.B55.80.GT	1.325

Description	Code	Price (€)
	RVL.B55.20.TK	365
	RVL.B55.40.TK	405
	RVL.B55.60.TK	585
	RVL.B55.80.TK	760

Description	Code	Price (€)
	RVL.B55D.105.GT	755
	RVL.B55D.505.GT	1.045
	RVL.B55D.905.GT	1.265

Description	Code	Price (€)
	RVL.B55D.105.TK	405
	RVL.B55D.505.TK	585
	RVL.B55D.905.TK	755

Description	Code	Dimensions a x b x c (mm)	Price (€)	Description	Code	Dimensions a x b x c (mm)	Price (€)
	RVL.B55.20.USC.T	1250x375x440	500		RVL.B55.20.USC.Y	1250x375x440	500
	RVL.B55.40.USC.T	1500x375x440	595		RVL.B55.40.USC.Y	1500x375x440	595
Top Shelf Group Full Glass	RVL.B55.60.USC.T	2000x375x440	685	Top Shelf Group Half Glass	RVL.B55.60.USC.Y	2000x375x440	685
	RVL.B55.80.USC.T	2550x375x440	840		RVL.B55.80.USC.Y	2550x375x440	840

Description	Code	Dimensions a x b x c (mm)	Price (€)	Description	Code	Dimensions a x b x c (mm)	Price (€)
	RVL.B55D.105.USC.T	1140x375x440	555		RVL.B55D.105.USC.Y	1140x375x440	555
	RVL.B55D.505.USC.T	1500x375x440	595		RVL.B55D.505.USC.Y	1500x375x440	595
Top Shelf Group Full Glass	RVL.B55D.905.USC.T	2000x375x440	960	Top Shelf Group Half Glass	RVL.B55D.905.USC.Y	2000x375x440	960

Mercury Meat and Appetizer Showcases (Flat Glass)

Technical Specifications

- Working temperature: 0/+8 °C (at ambient tRVL. 43 °C)
- Interior engined refrigerating system.
- Under-set storage system.
- Fan cooling.
- R-134 A refrigerant gas.
- Led lighting system.
- 40 kg/m3 density polyurathane isolation.
- Condensation blocker double glazing.



Code	Description	Dimensions a x b x c (mm)	Weight (kg)	Net (m³)	Cool.Cap. (kw)	Price (€)
RVL.MZ.100.A.DC	Mercury Meat Appetizer Showcase Wooden Decorated	1000x750x1350	240	1.1	1.01	4.760
RVL.MZ.100.P.DC	Mercury Meat Appetizer Showcase Stainless Steel	1000x750x1350	240	1.1	1.01	5.095
RVL.MZ.150.A.DC	Mercury Meat Appetizer Showcase Wooden Decorated	1500x750x1350	296	1.4	1.08	5.855
RVL.MZ.150.P.DC	Mercury Meat Appetizer Showcase Stainless Steel	1500x750x1350	296	1.4	1.08	6.825
RVL.MZ.200.A.DC	Mercury Meat Appetizer Showcase Wooden Decorated	2000x750x1350	350	1.9	1.73	8.140
RVL.MZ.200.P.DC	Mercury Meat Appetizer Showcase Stainless Steel	2000x750x1350	350	1.9	1.73	8.875

Color Options

Light Brown	Dark Brown	Rusty
RVL.MZ.100.A.DC-A	RVL.MZ.100.A.DC-K	RVL.MZ.100.A.DC-M
RVL.MZ.100.P.DC-A	RVL.MZ.100.P.DC-K	RVL.MZ.100.P.DC-M
RVL.MZ.150.A.DC-A	RVL.MZ.150.A.DC-K	RVL.MZ.150.A.DC-M
RVL.MZ.150.P.DC-A	RVL.MZ.150.P.DC-K	RVL.MZ.150.P.DC-M
RVL.MZ.200.A.DC-A	RVL.MZ.200.A.DC-K	RVL.MZ.200.A.DC-M
RVL.MZ.200.P.DC-A	RVL.MZ.200.P.DC-K	RVL.MZ.200.P.DC-M

Pluton Meat and Appetizer Showcase (Flat Glass)

Technical Specifications

- Working temperature 0/+8 °C (at ambient tRVL. 43 °C)
- Interior engined refrigeration system.
- Under-set storage system.
- Cooling with fan.
- Refrigerant gas: R-134 A
- Led lighting system.
- 40 kg/m3 density polyurathane isolation.
- Condensation blocker double glazing.



Code	Description	Dimensions a x b x c (mm)	Weight (kg)	Net (m³)	Cool.Cap. (kw)	Price (€)
RVL.VT.D.100.S	Pluton Meat and Appetizer Showcase	1000x870x1350	191	1.1	1.73	4.675
RVL.VT.D.130.S	Pluton Meat and Appetizer Showcase	1300x870x1350	257	1.2	1.73	5.400
RVL.VT.D.160.S	Pluton Meat and Appetizer Showcase	1600x870x1350	265	1.5	1.73	7.035
RVL.VT.D.200.S	Pluton Meat and Appetizer Showcase	2000x870x1350	319	1.5	2.07	8.665

Color Options

Light Brown	Dark Brown	Rusty
RVL.VT.D.100.S.A	RVL.VT.D.100.S.K	RVL.VT.D.100.S.M
RVL.VT.D.130.S.A	RVL.VT.D.130.S.K	RVL.VT.D.130.S.M
RVL.VT.D.160.S.A	RVL.VT.D.160.S.K	RVL.VT.D.160.S.M
RVL.VT.D.200.S.A	RVL.VT.D.200.S.K	RVL.VT.D.200.S.M

Neptun Pastry Showcase (with Cooling)

Technical Specifications

- Working temperature; 0/+8 °C (at ambient temperature 43 °C)
- Interior engined refrigeration system.
- Cooling with fan.
- Refrigerant gas: R-134 A
- Led lighting system.
- 40 kg/m3 density polyurathane isolation.
- Condensation blocker double glazing.
- Please, Specify colour code on order.



Code	Description	Dimensions a x b x c (mm)	Weight (kg)	Net (m³)	Cool.Cap. (kw)	Price (€)
RVL.DT.100.S	Neptun Pastry Showcase with Cooling	1000x750x1350	172	1.01	1.15	4.465
RVL.DT.130.S	Neptun Pastry Showcase with Cooling	1300x750x1350	224	1.2	1.73	6.300
RVL.DT.160.S	Neptun Pastry Showcase with Cooling	1600x750x1350	276	1.5	1.73	7.195
RVL.DT.200.S	Neptun Pastry Showcase with Cooling	2000x750x1350	330	1.9	2.07	8.400

Color Options

Light Brown	Dark Brown	Rusty
RVL.DT.100.S-A	RVL.DT.100.S-K	RVL.DT.100.S-M
RVL.DT.130.S-A	RVL.DT.130.S-K	RVL.DT.130.S-M
RVL.DT.160.S-A	RVL.DT.160.S-K	RVL.DT.160.S-M
RVL.DT.200.S-A	RVL.DT.200.S-K	RVL.DT.200.S-M



Display Type Grills (with Hood)

Technical Specifications

- Coal grill firebrick.
- Tempered glass.
- Hood with filter.
- Inside lighting.
- Coal drawer.
- Stainless steel body.
- Instead of coal grill, vapor grill or lavastone grill option.
- Charcoal grill is Included in the price.
- Please, Specify colour code on order.

Code	Description	Dimensions a x b x c (mm)	Weight (kg)	Net (m³)	Capacity (grill/cm)	Price (€)
RVL.OCK.010	Display Type Grill (with Hood)	960x790x2100	152	1.95	80	4.320
RVL.OCK.020	Display Type Grill (with Hood)	1360x790x2100	234	2.75	120	4.730
RVL.OCK.030	Display Type Grill (with Hood)	1760x790x2100	276	3.55	160	5.630

Description	Code	Price (€)	Description	Code	Price (€)	Description	Code	Price (€)
Light Brown Wooden Decorated	RVL.OCK.010.AD.A	105	Dark Brown Wooden Decorated	RVL.OCK.010.AD.K	105	Rusty Wooden Decorated	RVL.OCK.010.AD.M	105
	RVL.OCK.020.AD.A	210		RVL.OCK.020.AD.K	210		RVL.OCK.020.AD.M	210
	RVL.OCK.030.AD.A	265		RVL.OCK.030.AD.K	265		RVL.OCK.030.AD.M	265

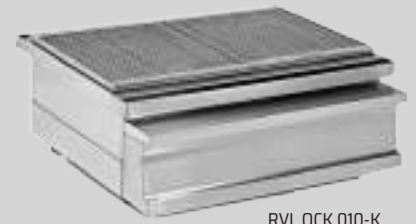
Description	Code	Price (€)
Standard Granite-Star Galaxy	RVL.OCK.010.GT	265
	RVL.OCK.020.GT	285
	RVL.OCK.030.GT	320

Description	Code	Price (€)
Copper Hood	RVL.OCK.010.BR	3.150
	RVL.OCK.020.BR	3.415
	RVL.OCK.030.BR	3.570

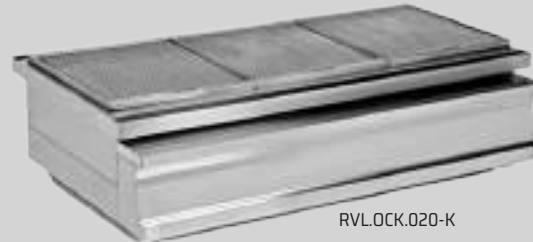
Charcoal Grills

Technical Specifications

- Coal grill firebrick.
- Ash drawer.
- Stainless steel body.



RVL.OCK.010-K

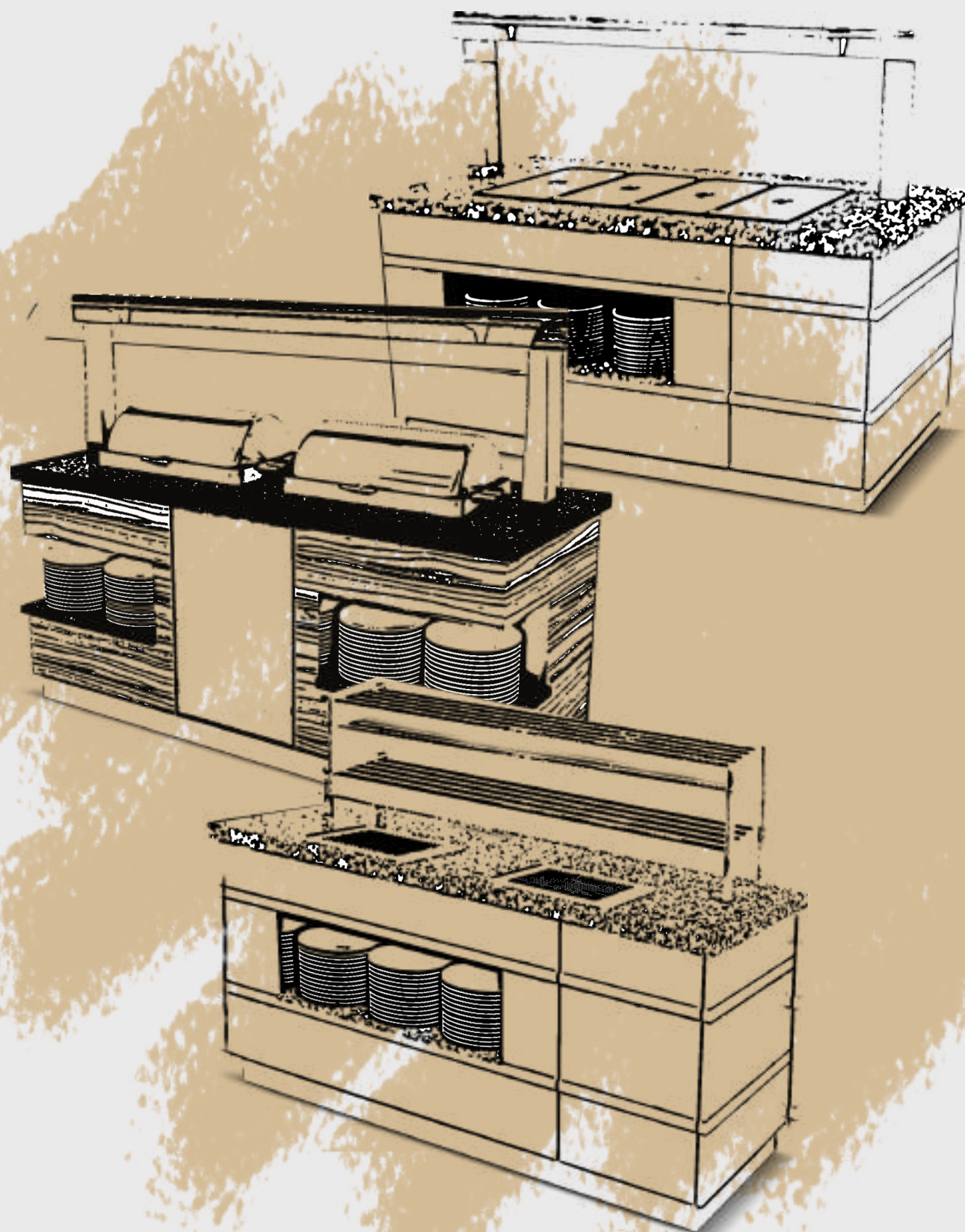


RVL.OCK.020-K



RVL.OCK.030-K

Code	Description	Dimensions a x b x c (mm)	Weight (kg)	Net (m³)	Price (€)
RVL.OCK.010-K	Charcoal Grill	800x730x290	70	0.16	825
RVL.OCK.020-K	Charcoal Grill	1200x730x290	90	0.25	1.035
RVL.OCK.030-K	Charcoal Grill	1600x730x290	105	0.33	1.310



Galata Neutral Service Units

Technical Specifications

- Granite table.
- Wooden Decoration.
- Stainless steel frame.
- Plate shelve.



Galata Neutral Service Units With Sneeze Guard

Technical Specifications

- Granite table.
- Wooden Decoration.
- Stainless steel frame.
- With sneeze guard.
- Led lighting.
- Plate shelve.



Code	Description	Dimensions a x b x c (mm)	Price (€)
RVL.GLT.NTR.01	Galata Neutral Service Unit	1000x900x900	3.457
RVL.GLT.NTR.02	Galata Neutral Service Unit	1200x900x900	3.889
RVL.GLT.NTR.03	Galata Neutral Service Unit	1400x900x900	4.307
RVL.GLT.NTR.04	Galata Neutral Service Unit	1600x900x900	4.670
RVL.GLT.NTR.05	Galata Neutral Service Unit	1800x900x900	5.101
RVL.GLT.NTR.06	Galata Neutral Service Unit	2000x900x900	5.531
RVL.GLT.NTR.07	Galata Neutral Service Unit	2200x900x900	5.968
RVL.GLT.NTR.08	Galata Neutral Service Unit	2400x900x900	6.399

Code	Description	Dimensions a x b x c (mm)	Price (€)
RVL.GLT.NTR-N.01	Galata Neutral Service Unit With Sneeze Guard	1000x900x900/1550	3.889
RVL.GLT.NTR-N.02	Galata Neutral Service Unit With Sneeze Guard	1200x900x900/1550	4.409
RVL.GLT.NTR-N.03	Galata Neutral Service Unit With Sneeze Guard	1400x900x900/1550	4.827
RVL.GLT.NTR-N.04	Galata Neutral Service Unit With Sneeze Guard	1600x900x900/1550	5.270
RVL.GLT.NTR-N.05	Galata Neutral Service Unit With Sneeze Guard	1800x900x900/1550	5.707
RVL.GLT.NTR-N.06	Galata Neutral Service Unit With Sneeze Guard	2000x900x900/1550	6.223
RVL.GLT.NTR-N.07	Galata Neutral Service Unit With Sneeze Guard	2200x900x900/1550	6.659
RVL.GLT.NTR-N.08	Galata Neutral Service Unit With Sneeze Guard	2400x900x900/1550	6.999

Galata Cold Service Units With Sneeze Guard

Technical Specifications

- Granite top cold table.
- Wooden Decoration.
- Stainless steel frame.
- With sneeze guard.
- Led lighting.
- Plate shelve.



Galata S/S Cold Service Units With Sneeze Guard

Technical Specifications

- Granite table.
- Stainless steel cold table.
- Wooden Decoration.
- Stainless steel frame.
- With sneeze guard.
- Led lighting.
- Plate shelve.



Code	Description	Dimensions a x b x c (mm)	Price (€)
RVL.GLT.SSU-N.01	Galata Cold Service Unit With Sneeze Guard	1000x900x900/1550	6.399
RVL.GLT.SSU-N.02	Galata Cold Service Unit With Sneeze Guard	1200x900x900/1550	6.829
RVL.GLT.SSU-N.03	Galata Cold Service Unit With Sneeze Guard	1400x900x900/1550	7.193
RVL.GLT.SSU-N.04	Galata Cold Service Unit With Sneeze Guard	1600x900x900/1550	8.206
RVL.GLT.SSU-N.05	Galata Cold Service Unit With Sneeze Guard	1800x900x900/1550	8.636
RVL.GLT.SSU-N.06	Galata Cold Service Unit With Sneeze Guard	2000x900x900/1550	8.987
RVL.GLT.SSU-N.07	Galata Cold Service Unit With Sneeze Guard	2200x900x900/1550	9.678
RVL.GLT.SSU-N.08	Galata Cold Service Unit With Sneeze Guard	2400x900x900/1550	10.195

Code	Description	Dimensions a x b x c (mm)	Price (€)
RVL.GLT.P.SSU.01	Galata S/S Cold Service Unit With Sneeze Guard	1000x900x900/1550	6.659
RVL.GLT.P.SSU.02	Galata S/S Cold Service Unit With Sneeze Guard	1200x900x900/1550	6.999
RVL.GLT.P.SSU.03	Galata S/S Cold Service Unit With Sneeze Guard	1400x900x900/1550	7.429
RVL.GLT.P.SSU.04	Galata S/S Cold Service Unit With Sneeze Guard	1600x900x900/1550	8.466
RVL.GLT.P.SSU.05	Galata S/S Cold Service Unit With Sneeze Guard	1800x900x900/1550	8.897
RVL.GLT.P.SSU.06	Galata S/S Cold Service Unit With Sneeze Guard	2000x900x900/1550	9.327
RVL.GLT.P.SSU.07	Galata S/S Cold Service Unit With Sneeze Guard	2200x900x900/1550	9.763
RVL.GLT.P.SSU.08	Galata S/S Cold Service Unit With Sneeze Guard	2400x900x900/1550	10.455

Galata Hot Service Units With Sneeze Guard

Technical Specifications

- Granite top table.
- Wooden Decoration.
- Stainless steel frame.
- With sneeze guard.
- Led lighting.
- Plate shelf.
- Stainless steel well.



Code	Description	Dimensions a x b x c (mm)	Capacity (gn)	Price (€)
RVL.GLT.SSB.01	Galata Hot Service Unit With Sneeze Guard	1000x900x900/1550	2 x 1/1 Gn	5.186
RVL.GLT.SSB.02	Galata Hot Service Unit With Sneeze Guard	1200x900x900/1550	3 x 1/1 Gn	6.908
RVL.GLT.SSB.03	Galata Hot Service Unit With Sneeze Guard	1400x900x900/1550	4 x 1/1 Gn	8.466
RVL.GLT.SSB.04	Galata Hot Service Unit With Sneeze Guard	1600x900x900/1550	5 x 1/1 Gn	10.110

Galata Soup Service Units

Technical Specifications

- Granite top table.
- Wooden Decoration.
- Stainless steel frame.
- Plate shelf.



Code	Description	Dimensions a x b x c (mm)	Capacity (gn)	Price (€)
RVL.GLT.CSU.01	Galata Soup Service Unit	1400x900x900	1 Soup Dispenser	6.399
RVL.GLT.CSU.02	Galata Soup Service Unit	2000x900x900	2 Soup Dispenser	9.327
RVL.GLT.CSU.03	Galata Soup Service Unit	2400x900x900	3 Soup Dispenser	10.195

Galata Hot Service Units Chafing Dish

Technical Specifications

- Granite top table.
- Wooden Decoration.
- Stainless steel frame.
- Plate shelf.



Code	Description	Dimensions a x b x c (mm)	Capacity (gn)	Price (€)
RVL.GLT.SSC.01	Galata Hot Service Unit Chafing Dish	1200x900x900	1x1/1 Gn Chafing Dish	5.792
RVL.GLT.SSC.02	Galata Hot Service Unit Chafing Dish	1800x900x900	2x1/1 Gn Chafing Dish	8.636
RVL.GLT.SSC.03	Galata Hot Service Unit Chafing Dish	2600x900x900	3x1/1 Gn Chafing Dish	11.226

Galata Hot Service Units Chafing Dish With Sneeze Guard

Technical Specifications

- Granite top table.
- Wooden Decoration.
- Stainless steel frame.
- With sneeze guard.
- Led lighting.
- Plate shelf.



Code	Description	Dimensions a x b x c (mm)	Capacity (gn)	Price (€)
RVL.GLT.SSC-N.01	Galata Hot Service Unit Chafing Dish	1200x900x900/1550	1/1 Gn Chafing Dish	6.157
RVL.GLT.SSC-N.02	Galata Hot Service Unit Chafing Dish	1800x900x900/1550	2x(1/1 Gn) Chafing Dish	9.327
RVL.GLT.SSC-N.03	Galata Hot Service Unit Chafing Dish	2600x900x900/1550	3x(1/1 Gn) Chafing Dish	12.092

Galata Bread Service Units

Technical Specifications

- Granite top table.
- Wooden Decoration.
- Stainless steel frame.
- Plate shelf.



Code	Description	Dimensions a x b x c (mm)	Price (€)
RVL.GLT.ESU.01	Galata Bread Service Unit	1000x900x900	4.750
RVL.GLT.ESU.02	Galata Bread Service Unit	1200x900x900	5.101
RVL.GLT.ESU.03	Galata Bread Service Unit	1400x900x900	5.616
RVL.GLT.ESU.04	Galata Bread Service Unit	1600x900x900	5.968
RVL.GLT.ESU.05	Galata Bread Service Unit	1800x900x900	6.399
RVL.GLT.ESU.06	Galata Bread Service Unit	2000x900x900	6.738
RVL.GLT.ESU.07	Galata Bread Service Unit	2200x900x900	7.169
RVL.GLT.ESU.08	Galata Bread Service Unit	2400x900x900	7.429

Galata U Form Plate Dispenser Unit

Technical Specifications

- Granite top table.
- Wooden Decoration.
- Stainless steel frame.



Code	Description	Dimensions a x b x c (mm)	Price (€)
RVL.GLT.UT.01	Galata U Form Plate Dispenser Unit	1100x900x900	3.979

Galata Plate Dispenser Units

Technical Specifications

- Granite top table.
- Wooden Decoration.
- Stainless steel frame.



Code	Description	Dimensions a x b x c (mm)	Capacity	Price (€)
RVL.GLT.TD.01	Galata Plate Dispenser	1100x900x900	2 Plate Heated	5.446
RVL.GLT.TD.02	Galata Plate Dispenser	1100x900x900	2 Plate Neutral	4.318

Kapadokya Neutral Service Units

Technical Specifications

- Granite table.
- Wooden Decoration.
- Stainless steel frame.



Kapadokya Neutral Service Units With Sneeze Guard

Technical Specifications

- Granite table.
- Wooden Decoration.
- Stainless steel frame.
- With sneeze guard.
- Led lighting.



Code	Description	Dimensions a x b x c (mm)	Price (€)
RVL.KPD.NTR.01	Kapadokya Neutral Service Unit	1000x900x900	3.457
RVL.KPD.NTR.02	Kapadokya Neutral Service Unit	1200x900x900	3.889
RVL.KPD.NTR.03	Kapadokya Neutral Service Unit	1400x900x900	4.318
RVL.KPD.NTR.04	Kapadokya Neutral Service Unit	1600x900x900	4.670
RVL.KPD.NTR.05	Kapadokya Neutral Service Unit	1800x900x900	5.101
RVL.KPD.NTR.06	Kapadokya Neutral Service Unit	2000x900x900	5.531
RVL.KPD.NTR.07	Kapadokya Neutral Service Unit	2200x900x900	5.968
RVL.KPD.NTR.08	Kapadokya Neutral Service Unit	2400x900x900	6.399

Code	Description	Dimensions a x b x c (mm)	Price (€)
RVL.KPD.NTR-N.01	Kapadokya Neutral Service Unit With Sneeze Guard	1000x900x900/1550	3.894
RVL.KPD.NTR-N.02	Kapadokya Neutral Service Unit With Sneeze Guard	1200x900x900/1550	4.409
RVL.KPD.NTR-N.03	Kapadokya Neutral Service Unit With Sneeze Guard	1400x900x900/1550	4.840
RVL.KPD.NTR-N.04	Kapadokya Neutral Service Unit With Sneeze Guard	1600x900x900/1550	5.270
RVL.KPD.NTR-N.05	Kapadokya Neutral Service Unit With Sneeze Guard	1800x900x900/1550	5.707
RVL.KPD.NTR-N.06	Kapadokya Neutral Service Unit With Sneeze Guard	2000x900x900/1550	6.168
RVL.KPD.NTR-N.07	Kapadokya Neutral Service Unit With Sneeze Guard	2200x900x900/1550	6.653
RVL.KPD.NTR-N.08	Kapadokya Neutral Service Unit With Sneeze Guard	2400x900x900/1550	6.999

Kapadokya Cold Service Units With Sneeze Guard

Technical Specifications

- Granite top cold table.
- Wooden Decoration.
- Stainless steel frame.
- With sneeze guard.
- Led lighting.



Kapadokya S/S Cold Service Units With Sneeze Guard

Technical Specifications

- Granite table.
- Stainless steel cold table.
- Wooden Decoration.
- Stainless steel frame.
- With sneeze guard.
- Led lighting.
- Plate shelf.



Code	Description	Dimensions a x b x c (mm)	Price (€)
RVL.KPD.SSU-N.01	Kapadokya Cold Service Unit With Sneeze Guard	1000x900x900/1550	6.477
RVL.KPD.SSU-N.02	Kapadokya Cold Service Unit With Sneeze Guard	1200x900x900/1550	6.829
RVL.KPD.SSU-N.03	Kapadokya Cold Service Unit With Sneeze Guard	1400x900x900/1550	7.193
RVL.KPD.SSU-N.04	Kapadokya Cold Service Unit With Sneeze Guard	1600x900x900/1550	8.206
RVL.KPD.SSU-N.05	Kapadokya Cold Service Unit With Sneeze Guard	1800x900x900/1550	8.636
RVL.KPD.SSU-N.06	Kapadokya Cold Service Unit With Sneeze Guard	2000x900x900/1550	9.067
RVL.KPD.SSU-N.07	Kapadokya Cold Service Unit With Sneeze Guard	2200x900x900/1550	9.588
RVL.KPD.SSU-N.08	Kapadokya Cold Service Unit With Sneeze Guard	2400x900x900/1550	10.195

Code	Description	Dimensions a x b x c (mm)	Price (€)
RVL.KPD.P.SSU.01	Kapadokya S/S Cold Service Unit With Sneeze Guard	1000x900x900/1550	6.653
RVL.KPD.P.SSU.02	Kapadokya S/S Cold Service Unit With Sneeze Guard	1200x900x900/1550	6.999
RVL.KPD.P.SSU.03	Kapadokya S/S Cold Service Unit With Sneeze Guard	1400x900x900/1550	7.429
RVL.KPD.P.SSU.04	Kapadokya S/S Cold Service Unit With Sneeze Guard	1600x900x900/1550	8.466
RVL.KPD.P.SSU.05	Kapadokya S/S Cold Service Unit With Sneeze Guard	1800x900x900/1550	8.897
RVL.KPD.P.SSU.06	Kapadokya S/S Cold Service Unit With Sneeze Guard	2000x900x900/1550	9.291
RVL.KPD.P.SSU.07	Kapadokya S/S Cold Service Unit With Sneeze Guard	2200x900x900/1550	9.728
RVL.KPD.P.SSU.08	Kapadokya S/S Cold Service Unit With Sneeze Guard	2400x900x900/1550	10.455

Kapadokya Hot Service Units With Sneeze Guard

Technical Specifications

- Granite top table.
- Wooden Decoration.
- Stainless steel frame.
- With sneeze guard.
- Led lighting.
- Stainless steel well.



Code	Description	Dimensions a x b x c (mm)	Capacity (gn)	Price (€)
RVL.KPD.SSB.01	Kapadokya Hot Service Unit With Sneeze Guard	1200x900x900/1550	2 x 1/1 Gn	5.137
RVL.KPD.SSB.02	Kapadokya Hot Service Unit With Sneeze Guard	1600x900x900/1550	3 x 1/1 Gn	6.829
RVL.KPD.SSB.03	Kapadokya Hot Service Unit With Sneeze Guard	2000x900x900/1550	4 x 1/1 Gn	8.466
RVL.KPD.SSB.04	Kapadokya Hot Service Unit With Sneeze Guard	2400x900x900/1550	5 x 1/1 Gn	10.067

Kapadokya Soup Service Units

Technical Specifications

- Granite top table.
- Wooden Decoration.
- Stainless steel frame.



Code	Description	Dimensions a x b x c (mm)	Capacity (gn)	Price (€)
RVL.KPD.CSU.01	Kapadokya Soup Service Unit	1400x900x900	1 Soup Dispenser	6.399
RVL.KPD.CSU.02	Kapadokya Soup Service Unit	2000x900x900	2 Soup Dispenser	9.327
RVL.KPD.CSU.03	Kapadokya Soup Service Unit	2400x900x900	3 Soup Dispenser	10.195

Kapadokya Hot Service Units Chafing Dish

Technical Specifications

- Granite top table.
- Wooden Decoration.
- Stainless steel frame.



Code	Description	Dimensions a x b x c (mm)	Capacity (gn)	Price (€)
RVL.KPD.SSC.01	Kapadokya Hot Service Unit Chafing Dish	1200x900x900	1x1/1 Gn Chafing Dish	5.792
RVL.KPD.SSC.02	Kapadokya Hot Service Unit Chafing Dish	1800x900x900	2x1/1 Gn Chafing Dish	8.636
RVL.KPD.SSC.03	Kapadokya Hot Service Unit Chafing Dish	2600x900x900	3x1/1 Gn Chafing Dish	11.400

Kapadokya Hot Service Units Chafing Dish With Sneeze Guard

Technical Specifications

- Granite top table.
- Wooden Decoration.
- Stainless steel frame.
- With sneeze guard.
- Led lighting.



Code	Description	Dimensions a x b x c (mm)	Capacity (gn)	Price (€)
RVL.KPD.SSC-N.01	Kapadokya Hot Service Unit Chafing Dish	1200x900x900/1550	1/1 Gn Chafing Dish	6.307
RVL.KPD.SSC-N.02	Kapadokya Hot Service Unit Chafing Dish	1800x900x900/1550	2x(1/1 Gn) Chafing Dish	9.249
RVL.KPD.SSC-N.03	Kapadokya Hot Service Unit Chafing Dish	2600x900x900/1550	3x(1/1 Gn) Chafing Dish	12.177

Kapadokya Bread Service Units

Technical Specifications

- Granite top table.
- Wooden Decoration.
- Stainless steel frame.



Code	Description	Dimensions a x b x c (mm)	Price (€)
RVL.KPD.ESU.01	Kapadokya Bread Service Unit	1000x900x900	4.750
RVL.KPD.ESU.02	Kapadokya Bread Service Unit	1200x900x900	5.101
RVL.KPD.ESU.03	Kapadokya Bread Service Unit	1400x900x900	5.616
RVL.KPD.ESU.04	Kapadokya Bread Service Unit	1600x900x900	5.968
RVL.KPD.ESU.05	Kapadokya Bread Service Unit	1800x900x900	6.223
RVL.KPD.ESU.06	Kapadokya Bread Service Unit	2000x900x900	6.738
RVL.KPD.ESU.07	Kapadokya Bread Service Unit	2200x900x900	7.169
RVL.KPD.ESU.08	Kapadokya Bread Service Unit	2400x900x900	7.605

Kapadokya U Form Plate Dispenser Unit

Technical Specifications

- Granite top table.
- Wooden Decoration.
- Stainless steel frame.



Code	Description	Dimensions a x b x c (mm)	Price (€)
RVL.KPD.UT.01	Kapadokya U Form Plate Dispenser Unit	1100x900x900	3.979

Kapadokya Plate Dispenser Units

Technical Specifications

- Granite top table.
- Wooden Decoration.
- Stainless steel frame.



Code	Description	Dimensions a x b x c (mm)	Capacity	Price (€)
RVL.KPD.TD.01	Kapadokya Plate Dispenser	1100x900x900	2 Plate Heated	5.397
RVL.KPD.TD.02	Kapadokya Plate Dispenser	1100x900x900	2 Plate Neutral	4.409

Sumela Neutral Service Units

- Technical Specifications**
- Granite table.
 - Wooden Decoration.
 - Stainless steel frame.
 - Plate shelf.



Sumela Neutral Service Units With Sneez Guard

- Technical Specifications**
- Granite table.
 - Wooden Decoration.
 - Stainless steel frame.
 - With sneeze guard.
 - Led lighting.
 - Plate shelf.



Code	Description	Dimensions a x b x c (mm)	Price (€)
RVL.SML.NTR.01	Sumela Neutral Service Unit	1000x900x900	3.889
RVL.SML.NTR.02	Sumela Neutral Service Unit	1200x900x900	4.240
RVL.SML.NTR.03	Sumela Neutral Service Unit	1400x900x900	4.670
RVL.SML.NTR.04	Sumela Neutral Service Unit	1600x900x900	5.186
RVL.SML.NTR.05	Sumela Neutral Service Unit	1800x900x900	5.616
RVL.SML.NTR.06	Sumela Neutral Service Unit	2000x900x900	6.047
RVL.SML.NTR.07	Sumela Neutral Service Unit	2200x900x900	6.477
RVL.SML.NTR.08	Sumela Neutral Service Unit	2400x900x900	6.908

Code	Description	Dimensions a x b x c (mm)	Price (€)
RVL.SML.NTR-N.01	Sumela Neutral Service Unit With Sneez Guard	1000x900x900/1550	4.318
RVL.SML.NTR-N.02	Sumela Neutral Service Unit With Sneez Guard	1200x900x900/1550	4.750
RVL.SML.NTR-N.03	Sumela Neutral Service Unit With Sneez Guard	1400x900x900/1550	5.186
RVL.SML.NTR-N.04	Sumela Neutral Service Unit With Sneez Guard	1600x900x900/1550	5.707
RVL.SML.NTR-N.05	Sumela Neutral Service Unit With Sneez Guard	1800x900x900/1550	6.181
RVL.SML.NTR-N.06	Sumela Neutral Service Unit With Sneez Guard	2000x900x900/1550	6.653
RVL.SML.NTR-N.07	Sumela Neutral Service Unit With Sneez Guard	2200x900x900/1550	7.169
RVL.SML.NTR-N.08	Sumela Neutral Service Unit With Sneez Guard	2400x900x900/1550	7.690

Sumela Cold Service Units With Sneez Guard

- Technical Specifications**
- Granite top cold table.
 - Wooden Decoration.
 - Stainless steel frame.
 - With sneeze guard.
 - Led lighting.
 - Plate shelf.



Sumela S/S Cold Service Units With Sneez Guard

- Technical Specifications**
- Granite table.
 - Stainless steel cold table.
 - Wooden Decoration.
 - Stainless steel frame.
 - With sneeze guard.
 - Led lighting.
 - Plate shelf.



Code	Description	Dimensions a x b x c (mm)	Price (€)
RVL.SML.SSU-N.01	Sumela Cold Service Unit With Sneez Guard	1000x900x900/1550	6.738
RVL.SML.SSU-N.02	Sumela Cold Service Unit With Sneez Guard	1200x900x900/1550	7.132
RVL.SML.SSU-N.03	Sumela Cold Service Unit With Sneez Guard	1400x900x900/1550	7.605
RVL.SML.SSU-N.04	Sumela Cold Service Unit With Sneez Guard	1600x900x900/1550	8.636
RVL.SML.SSU-N.05	Sumela Cold Service Unit With Sneez Guard	1800x900x900/1550	9.067
RVL.SML.SSU-N.06	Sumela Cold Service Unit With Sneez Guard	2000x900x900/1550	9.503
RVL.SML.SSU-N.07	Sumela Cold Service Unit With Sneez Guard	2200x900x900/1550	9.933
RVL.SML.SSU-N.08	Sumela Cold Service Unit With Sneez Guard	2400x900x900/1550	10.716

Code	Description	Dimensions a x b x c (mm)	Price (€)
RVL.SML.P.SSU.01	Sumela S/S Cold Service Unit With Sneez Guard	1000x900x900/1550	6.999
RVL.SML.P.SSU.02	Sumela S/S Cold Service Unit With Sneez Guard	1200x900x900/1550	7.345
RVL.SML.P.SSU.03	Sumela S/S Cold Service Unit With Sneez Guard	1400x900x900/1550	7.775
RVL.SML.P.SSU.04	Sumela S/S Cold Service Unit With Sneez Guard	1600x900x900/1550	8.897
RVL.SML.P.SSU.05	Sumela S/S Cold Service Unit With Sneez Guard	1800x900x900/1550	9.327
RVL.SML.P.SSU.06	Sumela S/S Cold Service Unit With Sneez Guard	2000x900x900/1550	9.848
RVL.SML.P.SSU.07	Sumela S/S Cold Service Unit With Sneez Guard	2200x900x900/1550	10.364
RVL.SML.P.SSU.08	Sumela S/S Cold Service Unit With Sneez Guard	2400x900x900/1550	11.056

Sumela Hot Service Units With Sneeze Guard

Technical Specifications

- Granite top table.
- Wooden Decoration.
- Stainless steel frame.
- With sneeze guard.
- Led lighting.
- Plate shelf.
- Stainless steel well.



Code	Description	Dimensions a x b x c (mm)	Capacity (gn)	Price (€)
RVL.SML.SSB.01	Sumela Hot Service Unit With Sneeze Guard	1200x900x900/1550	2 x 1/1 Gn	5.531
RVL.SML.SSB.02	Sumela Hot Service Unit With Sneeze Guard	1600x900x900/1550	3 x 1/1 Gn	7.429
RVL.SML.SSB.03	Sumela Hot Service Unit With Sneeze Guard	2000x900x900/1550	4 x 1/1 Gn	9.327
RVL.SML.SSB.04	Sumela Hot Service Unit With Sneeze Guard	2400x900x900/1550	5 x 1/1 Gn	11.056

Sumela Hot Service Units Chafing Dish

Technical Specifications

- Granite top table.
- Wooden Decoration.
- Stainless steel frame.
- Plate shelf.



Code	Description	Dimensions a x b x c (mm)	Capacity (gn)	Price (€)
RVL.SML.SSC.01	Sumela Hot Service Unit Chafing Dish	1200x900x900	1x1/1 Gn Chafing Dish	6.181
RVL.SML.SSC.02	Sumela Hot Service Unit Chafing Dish	1800x900x900	2x1/1 Gn Chafing Dish	9.091
RVL.SML.SSC.03	Sumela Hot Service Unit Chafing Dish	2600x900x900	3x1/1 Gn Chafing Dish	12.092

Sumela Bread Service Units

Technical Specifications

- Granite top table.
- Wooden Decoration.
- Stainless steel frame.
- Plate shelf.



Code	Description	Dimensions a x b x c (mm)	Price (€)
RVL.SML.ESU.01	Sumela Bread Service Unit	1000x900x900	5.101
RVL.SML.ESU.02	Sumela Bread Service Unit	1200x900x900	5.531
RVL.SML.ESU.03	Sumela Bread Service Unit	1400x900x900	5.968
RVL.SML.ESU.04	Sumela Bread Service Unit	1600x900x900	6.399
RVL.SML.ESU.05	Sumela Bread Service Unit	1800x900x900	6.908
RVL.SML.ESU.06	Sumela Bread Service Unit	2000x900x900	7.260
RVL.SML.ESU.07	Sumela Bread Service Unit	2200x900x900	7.775
RVL.SML.ESU.08	Sumela Bread Service Unit	2400x900x900	8.206

Sumela Soup Service Units

Technical Specifications

- Granite top table.
- Wooden Decoration.
- Stainless steel frame.
- Plate shelf.



Code	Description	Dimensions a x b x c (mm)	Capacity (gn)	Price (€)
RVL.SML.CSU.01	Sumela Soup Service Unit	1400x900x900	1 Soup Dispenser	6.829
RVL.SML.CSU.02	Sumela Soup Service Unit	2000x900x900	2 Soup Dispenser	9.848
RVL.SML.CSU.03	Sumela Soup Service Unit	2400x900x900	3 Soup Dispenser	10.794

Sumela Hot Service Units Chafing Dish (With Sneeze Guard)

Technical Specifications

- Granite top table.
- Wooden Decoration.
- Stainless steel frame.
- With sneeze guard.
- Led lighting.
- Plate shelf.



Code	Description	Dimensions a x b x c (mm)	Capacity (gn)	Price (€)
RVL.SML.SSC-N.01	Sumela Hot Service Unit Chafing Dish	1200x900x900/1550	1/1 Gn Chafing Dish	6.739
RVL.SML.SSC-N.02	Sumela Hot Service Unit Chafing Dish	1800x900x900/1550	2x(1/1 Gn) Chafing Dish	9.763
RVL.SML.SSC-N.03	Sumela Hot Service Unit Chafing Dish	2600x900x900/1550	3x(1/1 Gn) Chafing Dish	12.698

Sumela U Form Plate Dispenser Unit

Technical Specifications

- Granite top table.
- Wooden Decoration.
- Stainless steel frame.



Code	Description	Dimensions a x b x c (mm)	Price (€)
RVL.SML.UT.01	Sumela U Form Plate Dispenser Unit	1100x900x900	3.979

Sumela Plate Dispenser Units

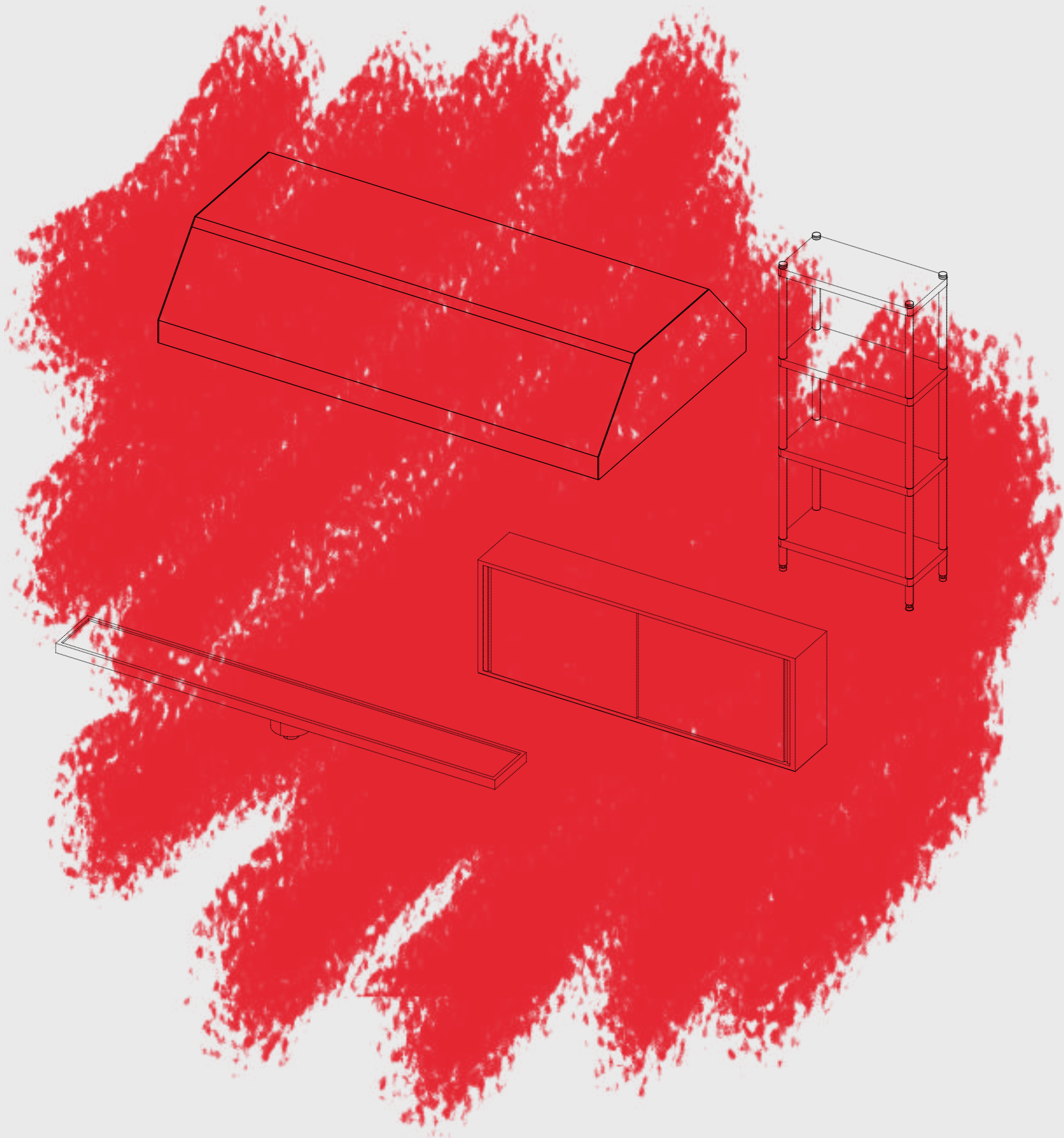
Technical Specifications

- Granite top table.
- Wooden Decoration.
- Stainless steel frame.



Code	Description	Dimensions a x b x c (mm)	Capacity (gn)	Price (€)
RVL.SML.TD.01	Sumela Plate Dispenser	1100x900x900	2 Plate Heated	5.531
RVL.SML.TD.02	Sumela Plate Dispenser	1100x900x900	2 Plate Neutral	4.409





Polipropilen Shelves (Perforated)

Technical Specifications

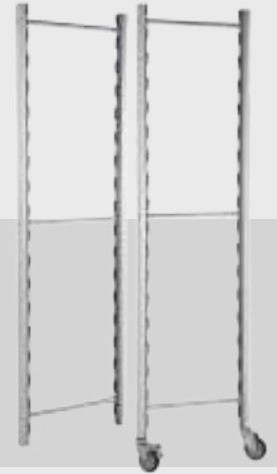
- Hygienic polypropene shelf.
- Aluminum feet.
- Removable, washable shelves.
- High endurance in wet, dry, cold and hot environments.
- 250 Kg capacity for each shelf.



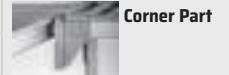
Polipropilen Shelves Aluminium Shelf Feeds

Technical Specifications

- Aluminum feet.
- High endurance in wet, dry, cold and hot environments.



Code	a x b x c (mm)	Price (€)	Code	a x b x c (mm)	Price (€)	Code	a x b x c (mm)	Price (€)	Code	a x b x c (mm)	Price (€)	Code	Price (€)	
RVL4097-D	970x400	68	RVL5097-D	970x500	74	RVL6097-D	970x600	87	RVL1800-A-40	1800	95	RVL1800-A-H-40	1800	114
RVL40127-D	1270x400	102	RVL50127-D	1270x500	112	RVL60127-D	1270x600	129	RVL1800-A-50	1800	94	RVL1800-A-H-50	1800	113
RVL40157-D	1570x400	112	RVL50157-D	1570x500	123	RVL60157-D	1570x600	144	RVL1800-A-60	1800	96	RVL1800-A-H-60	1800	115
												RVL1800.KS	34	



Polipropilen Shelves with 4 Floor (Perforated)

Technical Specifications

- Hygienic polypropene shelf.
- Aluminum feet.
- Removable, washable shelves.
- High endurance in wet, dry, cold and hot environments.
- 250 Kg capacity for each shelf.



Code	Dimensions a x b x c (mm)	Price (€)	Code	Dimensions a x b x c (mm)	Price (€)	Code	Dimensions a x b x c (mm)	Price (€)
RVL.4097-18-D	970x400x1800	473	RVL.5097-18-D	970x500x1800	506	RVL.6097-18-D	970x600x1800	563
RVL.40127-18-D	1270x400x1800	612	RVL.50127-18-D	1270x500x1800	653	RVL.60127-18-D	1270x600x1800	729
RVL.40157-18-D	1570x400x1800	650	RVL.50157-18-D	1570x500x1800	701	RVL.60157-18-D	1570x600x1800	794
RVL.40190-18-D	1905x400x1800	850	RVL.50190-18-D	1905x500x1800	915	RVL.60190-18-D	1905x600x1800	1.031
RVL.40220-18-D	2205x400x1800	990	RVL.50220-18-D	2205x500x1800	1.036	RVL.60220-18-D	2205x600x1800	1.196
RVL.40250-18-D	2505x400x1800	1.129	RVL.50250-18-D	2505x500x1800	1.212	RVL.60250-18-D	2505x600x1800	1.362
RVL.40280-18-D	2805x400x1800	1.167	RVL.50280-18-D	2805x500x1800	1.260	RVL.60280-18-D	2805x600x1800	1.427
RVL.40310-18-D	3105x400x1800	1.207	RVL.50310-18-D	3105x500x1800	1.308	RVL.60310-18-D	3105x600x1800	1.494
RVL.40344-18-D	3440x400x1800	1.506	RVL.50344-18-D	3440x500x1800	1.623	RVL.60344-18-D	3440x600x1800	1.830
RVL.40374-18-D	3740x400x1800	1.545	RVL.50374-18-D	3740x500x1800	1.670	RVL.60374-18-D	3740x600x1800	1.896
RVL.40404-18-D	4040x400x1800	1.584	RVL.50404-18-D	4040x500x1800	1.718	RVL.60404-18-D	4040x600x1800	1.961
RVL.40434-18-D	4340x400x1800	1.724	RVL.50434-18-D	4340x500x1800	1.866	RVL.60434-18-D	4340x600x1800	2.127
RVL.40467-18-D	4675x400x1800	1.923	RVL.50467-18-D	4675x500x1800	2.081	RVL.60467-18-D	4675x600x1800	2.363
RVL.40497-18-D	4975x400x1800	2.062	RVL.50497-18-D	4975x500x1800	2.230	RVL.60497-18-D	4975x600x1800	2.529
RVL.40527-18-D	5275x400x1800	2.100	RVL.50527-18-D	5275x500x1800	2.278	RVL.60527-18-D	5275x600x1800	2.594
RVL.40557-18-D	5575x400x1800	2.140	RVL.50557-18-D	5575x500x1800	2.323	RVL.60557-18-D	5575x600x1800	2.660
RVL.40587-18-D	5875x400x1800	2.280	RVL.50587-18-D	5875x500x1800	2.473	RVL.60587-18-D	5875x600x1800	2.825
RVL.40617-18-D	6175x400x1800	2.318	RVL.50617-18-D	6175x500x1800	2.522	RVL.60617-18-D	6175x600x1800	2.891

Polipropilen Shelves (Smooth)

Technical Specifications

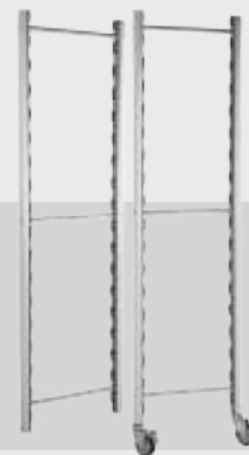
- Hygienic polypropene shelve.
- Aluminum feet.
- Removable, washable shelves.
- High endurance in wet, dry, cold and hot environments.
- 250 Kg capacity for each shelf.



Polipropilen Shelves Aluminium Shelf Feeds

Technical Specifications

- Aluminum feet.
- High endurance in wet, dry, cold and hot environments.
- 250 Kg capacity for each shelf.



Code	a x b x c (mm)	Price (€)	Code	a x b x c (mm)	Price (€)	Code	a x b x c (mm)	Price (€)	Code	a x b x c (mm)	Price (€)	Code	Price (€)	
RVL.4097	970x400	74	RVL.5097	970x500	80	RVL.6097	970x600	93	RVL.1800-A-40	1800	95	RVL.1800-A-H-40	1800	114
RVL.40127	1270x400	112	RVL.50127	1270x500	120	RVL.60127	1270x600	135	RVL.1800-A-50	1800	94	RVL.1800-A-H-50	1800	113
RVL.40157	1570x400	123	RVL.50157	1570x500	134	RVL.60157	1570x600	154	RVL.1800-A-60	1800	96	RVL.1800-A-H-60	1800	115



Corner Part

Polipropilen Shelves with 4 Floor (Smooth)

Technical Specifications

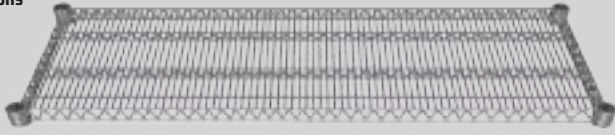
- Hygienic polypropene shelve.
- Aluminum feet.
- Removable, washable shelves.
- High endurance in wet, dry, cold and hot environments.
- 250 Kg capacity for each shelf.



Code	Dimensions a x b x c (mm)	Price (€)	Code	Dimensions a x b x c (mm)	Price (€)	Code	Dimensions a x b x c (mm)	Price (€)
RVL.4097-18	970x400x1800	499	RVL.5097-18	970x500x1800	531	RVL.6097-18	970x600x1800	585
RVL.40127-18	1270x400x1800	654	RVL.50127-18	1270x500x1800	688	RVL.60127-18	1270x600x1800	759
RVL.40157-18	1570x400x1800	695	RVL.50157-18	1570x500x1800	745	RVL.60157-18	1570x600x1800	831
RVL.40190-18	1905x400x1800	902	RVL.50190-18	1905x500x1800	969	RVL.60190-18	1905x600x1800	1.074
RVL.40220-18	2205x400x1800	1.050	RVL.50220-18	2205x500x1800	1.125	RVL.60220-18	2205x600x1800	1.248
RVL.40250-18	2505x400x1800	1.199	RVL.50250-18	2505x500x1800	1.283	RVL.60250-18	2505x600x1800	1.420
RVL.40280-18	2805x400x1800	1.247	RVL.50280-18	2805x500x1800	1.338	RVL.60280-18	2805x600x1800	1.494
RVL.40310-18	3105x400x1800	1.292	RVL.50310-18	3105x500x1800	1.397	RVL.60310-18	3105x600x1800	1.566
RVL.40344-18	3440x400x1800	1.603	RVL.50344-18	3440x500x1800	1.718	RVL.60344-18	3440x600x1800	1.910
RVL.40374-18	3740x400x1800	1.651	RVL.50374-18	3740x500x1800	1.776	RVL.60374-18	3740x600x1800	1.983
RVL.40404-18	4040x400x1800	1.698	RVL.50404-18	4040x500x1800	1.833	RVL.60404-18	4040x600x1800	2.055
RVL.40434-18	4340x400x1800	1.847	RVL.50434-18	4340x500x1800	1.989	RVL.60434-18	4340x600x1800	2.229
RVL.40467-18	4675x400x1800	2.055	RVL.50467-18	4675x500x1800	2.212	RVL.60467-18	4675x600x1800	2.472
RVL.40497-18	4975x400x1800	2.202	RVL.50497-18	4975x500x1800	2.369	RVL.60497-18	4975x600x1800	2.645
RVL.40527-18	5275x400x1800	2.251	RVL.50527-18	5275x500x1800	2.428	RVL.60527-18	5275x600x1800	2.718
RVL.40557-18	5575x400x1800	2.300	RVL.50557-18	5575x500x1800	2.483	RVL.60557-18	5575x600x1800	2.792
RVL.40587-18	5875x400x1800	2.447	RVL.50587-18	5875x500x1800	2.640	RVL.60587-18	5875x600x1800	2.964
RVL.40617-18	6175x400x1800	2.495	RVL.50617-18	6175x500x1800	2.697	RVL.60617-18	6175x600x1800	3.038

Wire Shelves

Technical Specifications
- 250 Kg capacity for each shelf.



Wire Shelves with 4 Floor (1800 mm)

Technical Specifications
- 250 Kg capacity for each shelf.



INOX 304

INOX 201

INOX 304

INOX 201

Code	Dimensions a x b x c (mm)	Price (€)
RVL.T.3.3676	360x760	61
RVL.T.3.3691	360x910	69
RVL.T.3.36107	360x1070	78
RVL.T.3.36122	360x1220	88
RVL.T.3.36137	360x1370	95
RVL.T.3.36152	360x1520	104
RVL.T.3.36183	360x1830	122

Code	Dimensions a x b x c (mm)	Price (€)
RVL.T.2.3676	360x760	44
RVL.T.2.3691	360x910	48
RVL.T.2.36107	360x1070	54
RVL.T.2.36122	360x1220	59
RVL.T.2.36137	360x1370	66
RVL.T.2.36152	360x1520	71
RVL.T.2.36183	360x1830	81

Code	Dimensions a x b x c (mm)	Price (€)
RVL.T.3.3676-18-4	360x760x1800	436
RVL.T.3.3691-18-4	360x910x1800	468
RVL.T.3.36107-18-4	360x1070x1800	504
RVL.T.3.36122-18-4	360x1220x1800	544
RVL.T.3.36137-18-4	360x1370x1800	572
RVL.T.3.36152-18-4	360x1520x1800	608
RVL.T.3.36183-18-4	360x1830x1800	680

Code	Dimensions a x b x c (mm)	Price (€)
RVL.T.2.3676-18-4	360x760x1800	320
RVL.T.2.3691-18-4	360x910x1800	336
RVL.T.2.36107-18-4	360x1070x1800	360
RVL.T.2.36122-18-4	360x1220x1800	380
RVL.T.2.36137-18-4	360x1370x1800	408
RVL.T.2.36152-18-4	360x1520x1800	428
RVL.T.2.36183-18-4	360x1830x1800	468

Code	Dimensions a x b x c (mm)	Price (€)
RVL.T.3.4676	460x760	73
RVL.T.3.4691	460x910	83
RVL.T.3.46107	460x1070	95
RVL.T.3.46122	460x1220	105
RVL.T.3.46137	460x1370	115
RVL.T.3.46152	460x1520	126
RVL.T.3.46183	460x1830	147

Code	Dimensions a x b x c (mm)	Price (€)
RVL.T.2.4676	460x760	51
RVL.T.2.4691	460x910	57
RVL.T.2.46107	460x1070	65
RVL.T.2.46122	460x1220	71
RVL.T.2.46137	460x1370	77
RVL.T.2.46152	460x1520	86
RVL.T.2.46183	460x1830	97

Code	Dimensions a x b x c (mm)	Price (€)
RVL.T.3.4676-18-4	460x760x1800	484
RVL.T.3.4691-18-4	460x910x1800	524
RVL.T.3.46107-18-4	460x1070x1800	572
RVL.T.3.46122-18-4	460x1220x1800	612
RVL.T.3.46137-18-4	460x1370x1800	652
RVL.T.3.46152-18-4	460x1520x1800	696
RVL.T.3.46183-18-4	460x1830x1800	780

Code	Dimensions a x b x c (mm)	Price (€)
RVL.T.2.4676-18-4	460x760x1800	348
RVL.T.2.4691-18-4	460x910x1800	372
RVL.T.2.46107-18-4	460x1070x1800	404
RVL.T.2.46122-18-4	460x1220x1800	428
RVL.T.2.46137-18-4	460x1370x1800	452
RVL.T.2.46152-18-4	460x1520x1800	488
RVL.T.2.46183-18-4	460x1830x1800	532

Code	Dimensions a x b x c (mm)	Price (€)
RVL.T.3.5376	530x760	77
RVL.T.3.5391	530x910	88
RVL.T.3.53107	530x1070	100
RVL.T.3.53122	530x1220	113
RVL.T.3.53137	530x1370	123
RVL.T.3.53152	530x1520	144
RVL.T.3.53183	530x1830	176

Code	Dimensions a x b x c (mm)	Price (€)
RVL.T.2.5376	530x760	54
RVL.T.2.5391	530x910	60
RVL.T.2.53107	530x1070	68
RVL.T.2.53122	530x1220	76
RVL.T.2.53137	530x1370	82
RVL.T.2.53152	530x1520	95
RVL.T.2.53183	530x1830	115

Code	Dimensions a x b x c (mm)	Price (€)
RVL.T.3.5376-18-4	530x760x1800	500
RVL.T.3.5391-18-4	530x910x1800	544
RVL.T.3.53107-18-4	530x1070x1800	592
RVL.T.3.53122-18-4	530x1220x1800	644
RVL.T.3.53137-18-4	530x1370x1800	684
RVL.T.3.53152-18-4	530x1520x1800	768
RVL.T.3.53183-18-4	530x1830x1800	896

Code	Dimensions a x b x c (mm)	Price (€)
RVL.T.2.5376-18-4	530x760x1800	360
RVL.T.2.5391-18-4	530x910x1800	384
RVL.T.2.53107-18-4	530x1070x1800	416
RVL.T.2.53122-18-4	530x1220x1800	448
RVL.T.2.53137-18-4	530x1370x1800	472
RVL.T.2.53152-18-4	530x1520x1800	524
RVL.T.2.53183-18-4	530x1830x1800	604

Code	Dimensions a x b x c (mm)	Price (€)
RVL.T.3.6176	610x760	84
RVL.T.3.6191	610x910	95
RVL.T.3.61107	610x1070	109
RVL.T.3.61122	610x1220	122
RVL.T.3.61137	610x1370	133
RVL.T.3.61152	610x1520	161
RVL.T.3.61183	610x1830	188

Code	Dimensions a x b x c (mm)	Price (€)
RVL.T.2.6176	610x760	57
RVL.T.2.6191	610x910	66
RVL.T.2.61107	610x1070	73
RVL.T.2.61122	610x1220	81
RVL.T.2.61137	610x1370	88
RVL.T.2.61152	610x1520	105
RVL.T.2.61183	610x1830	116

Code	Dimensions a x b x c (mm)	Price (€)
RVL.T.3.6176-18-4	610x760x1800	528
RVL.T.3.6191-18-4	610x910x1800	572
RVL.T.3.61107-18-4	610x1070x1800	628
RVL.T.3.61122-18-4	610x1220x1800	680
RVL.T.3.61137-18-4	610x1370x1800	724
RVL.T.3.61152-18-4	610x1520x1800	836
RVL.T.3.61183-18-4	610x1830x1800	944

Code	Dimensions a x b x c (mm)	Price (€)
RVL.T.2.6176-18-4	610x760x1800	372
RVL.T.2.6191-18-4	610x910x1800	408
RVL.T.2.61107-18-4	610x1070x1800	436
RVL.T.2.61122-18-4	610x1220x1800	468
RVL.T.2.61137-18-4	610x1370x1800	496
RVL.T.2.61152-18-4	610x1520x1800	564
RVL.T.2.61183-18-4	610x1830x1800	608

Shelves Feet INOX 304

RVL.1800-3
RVL.1800-2

Code	Dimensions a x b x c (mm)	Price (€)
RVL.1800-3	1800	48
RVL.1800-3-H	1800	75

Shelves Feet INOX 201

RVL.1800-3-H
RVL.1800-2-H

Code	Dimensions a x b x c (mm)	Price (€)
RVL.1800-2	1800	36
RVL.1800-2-H	1800	61

Smooth Shelves

Technical Specifications
- 250 Kg capacity for each shelf.



Smooth Shelves with 4 Floor (1800 mm)

Technical Specifications
- 250 Kg capacity for each shelf.



INOX 304

Code	Dimensions a x b x c (mm)	Price (€)
RVL.D.3.3676	360x760	86
RVL.D.3.3691	360x910	96
RVL.D.3.36107	360x1070	109
RVL.D.3.36122	360x1220	120
RVL.D.3.36137	360x1370	132
RVL.D.3.36152	360x1520	143
RVL.D.3.36183	360x1830	166

INOX 201

Code	Dimensions a x b x c (mm)	Price (€)
RVL.D.2.3676	360x760	72
RVL.D.2.3691	360x910	82
RVL.D.2.36107	360x1070	92
RVL.D.2.36122	360x1220	99
RVL.D.2.36137	360x1370	109
RVL.D.2.36152	360x1520	118
RVL.D.2.36183	360x1830	136

INOX 304

Code	Dimensions a x b x c (mm)	Price (€)
RVL.D.3.3676-18-4	360x760x1800	546
RVL.D.3.3691-18-4	360x910x1800	588
RVL.D.3.36107-18-4	360x1070x1800	639
RVL.D.3.36122-18-4	360x1220x1800	685
RVL.D.3.36137-18-4	360x1370x1800	731
RVL.D.3.36152-18-4	360x1520x1800	777
RVL.D.3.36183-18-4	360x1830x1800	870

INOX 201

Code	Dimensions a x b x c (mm)	Price (€)
RVL.D.2.3676-18-4	360x760x1800	441
RVL.D.2.3691-18-4	360x910x1800	483
RVL.D.2.36107-18-4	360x1070x1800	521
RVL.D.2.36122-18-4	360x1220x1800	551
RVL.D.2.36137-18-4	360x1370x1800	588
RVL.D.2.36152-18-4	360x1520x1800	626
RVL.D.2.36183-18-4	360x1830x1800	698

Code	Dimensions a x b x c (mm)	Price (€)
RVL.D.3.4676	460x760	95
RVL.D.3.4691	460x910	108
RVL.D.3.46107	460x1070	121
RVL.D.3.46122	460x1220	136
RVL.D.3.46137	460x1370	149
RVL.D.3.46152	460x1520	161
RVL.D.3.46183	460x1830	189

Code	Dimensions a x b x c (mm)	Price (€)
RVL.D.2.4676	460x760	80
RVL.D.2.4691	460x910	91
RVL.D.2.46107	460x1070	100
RVL.D.2.46122	460x1220	112
RVL.D.2.46137	460x1370	121
RVL.D.2.46152	460x1520	134
RVL.D.2.46183	460x1830	153

Code	Dimensions a x b x c (mm)	Price (€)
RVL.D.3.4676-18-4	460x760x1800	584
RVL.D.3.4691-18-4	460x910x1800	635
RVL.D.3.46107-18-4	460x1070x1800	689
RVL.D.3.46122-18-4	460x1220x1800	748
RVL.D.3.46137-18-4	460x1370x1800	798
RVL.D.3.46152-18-4	460x1520x1800	849
RVL.D.3.46183-18-4	460x1830x1800	962

Code	Dimensions a x b x c (mm)	Price (€)
RVL.D.2.4676-18-4	460x760x1800	475
RVL.D.2.4691-18-4	460x910x1800	517
RVL.D.2.46107-18-4	460x1070x1800	555
RVL.D.2.46122-18-4	460x1220x1800	601
RVL.D.2.46137-18-4	460x1370x1800	639
RVL.D.2.46152-18-4	460x1520x1800	689
RVL.D.2.46183-18-4	460x1830x1800	765

Code	Dimensions a x b x c (mm)	Price (€)
RVL.D.3.5376	530x760	102
RVL.D.3.5391	530x910	116
RVL.D.3.53107	530x1070	132
RVL.D.3.53122	530x1220	144
RVL.D.3.53137	530x1370	160
RVL.D.3.53152	530x1520	174
RVL.D.3.53183	530x1830	204

Code	Dimensions a x b x c (mm)	Price (€)
RVL.D.2.5376	530x760	86
RVL.D.2.5391	530x910	96
RVL.D.2.53107	530x1070	109
RVL.D.2.53122	530x1220	120
RVL.D.2.53137	530x1370	132
RVL.D.2.53152	530x1520	143
RVL.D.2.53183	530x1830	166

Code	Dimensions a x b x c (mm)	Price (€)
RVL.D.3.5376-18-4	530x760x1800	614
RVL.D.3.5391-18-4	530x910x1800	668
RVL.D.3.53107-18-4	530x1070x1800	731
RVL.D.3.53122-18-4	530x1220x1800	782
RVL.D.3.53137-18-4	530x1370x1800	845
RVL.D.3.53152-18-4	530x1520x1800	899
RVL.D.3.53183-18-4	530x1830x1800	1.021

Code	Dimensions a x b x c (mm)	Price (€)
RVL.D.2.5376-18-4	530x760x1800	496
RVL.D.2.5391-18-4	530x910x1800	538
RVL.D.2.53107-18-4	530x1070x1800	588
RVL.D.2.53122-18-4	530x1220x1800	635
RVL.D.2.53137-18-4	530x1370x1800	681
RVL.D.2.53152-18-4	530x1520x1800	727
RVL.D.2.53183-18-4	530x1830x1800	819

Code	Dimensions a x b x c (mm)	Price (€)
RVL.D.3.6176	610x760	109
RVL.D.3.6191	610x910	125
RVL.D.3.61107	610x1070	142
RVL.D.3.61122	610x1220	158
RVL.D.3.61137	610x1370	173
RVL.D.3.61152	610x1520	189
RVL.D.3.61183	610x1830	222

Code	Dimensions a x b x c (mm)	Price (€)
RVL.D.2.6176	610x760	92
RVL.D.2.6191	610x910	104
RVL.D.2.61107	610x1070	116
RVL.D.2.61122	610x1220	128
RVL.D.2.61137	610x1370	142
RVL.D.2.61152	610x1520	153
RVL.D.2.61183	610x1830	181

Code	Dimensions a x b x c (mm)	Price (€)
RVL.D.3.6176-18-4	610x760x1800	639
RVL.D.3.6191-18-4	610x910x1800	706
RVL.D.3.61107-18-4	610x1070x1800	773
RVL.D.3.61122-18-4	610x1220x1800	836
RVL.D.3.61137-18-4	610x1370x1800	895
RVL.D.3.61152-18-4	610x1520x1800	962
RVL.D.3.61183-18-4	610x1830x1800	1.092

Code	Dimensions a x b x c (mm)	Price (€)
RVL.D.2.6176-18-4	610x760x1800	521
RVL.D.2.6191-18-4	610x910x1800	572
RVL.D.2.61107-18-4	610x1070x1800	618
RVL.D.2.61122-18-4	610x1220x1800	664
RVL.D.2.61137-18-4	610x1370x1800	723
RVL.D.2.61152-18-4	610x1520x1800	765
RVL.D.2.61183-18-4	610x1830x1800	878

Shelves Feet INOX 304

RVL.1800-3
RVL.1800-2

Code	Dimensions a x b x c (mm)	Price (€)
RVL.1800-3	1800	48
RVL.1800-3-H	1800	75

Shelves Feet INOX 201

Code	Dimensions a x b x c (mm)	Price (€)
RVL.1800-2	1800	36
RVL.1800-2-H	1800	61

RVL.1800-3-H
RVL.1800-2-H

Perforated Shelves

Technical Specifications
- 250 Kg capacity for each shelf.



Perforated Shelves with 4 Floor (1800 mm)

Technical Specifications
- 250 Kg capacity for each shelf.



INOX 304

Code	Dimensions a x b x c (mm)	Price (€)
RVL.D.3.3676-D	360x760	92
RVL.D.3.3691-D	360x910	104
RVL.D.3.36107-D	360x1070	118
RVL.D.3.36122-D	360x1220	131
RVL.D.3.36137-D	360x1370	142
RVL.D.3.36152-D	360x1520	153
RVL.D.3.36183-D	360x1830	181

Code	Dimensions a x b x c (mm)	Price (€)
RVL.D.3.4676-D	460x760	102
RVL.D.3.4691-D	460x910	116
RVL.D.3.46107-D	460x1070	132
RVL.D.3.46122-D	460x1220	145
RVL.D.3.46137-D	460x1370	160
RVL.D.3.46152-D	460x1520	175
RVL.D.3.46183-D	460x1830	204

Code	Dimensions a x b x c (mm)	Price (€)
RVL.D.3.5376-D	530x760	112
RVL.D.3.5391-D	530x910	125
RVL.D.3.53107-D	530x1070	142
RVL.D.3.53122-D	530x1220	158
RVL.D.3.53137-D	530x1370	174
RVL.D.3.53152-D	530x1520	188
RVL.D.3.53183-D	530x1830	221

Code	Dimensions a x b x c (mm)	Price (€)
RVL.D.3.6176-D	610x760	118
RVL.D.3.6191-D	610x910	136
RVL.D.3.61107-D	610x1070	152
RVL.D.3.61122-D	610x1220	172
RVL.D.3.61137-D	610x1370	188
RVL.D.3.61152-D	610x1520	204
RVL.D.3.61183-D	610x1830	240

INOX 201

Code	Dimensions a x b x c (mm)	Price (€)
RVL.D.2.3676-D	360x760	77
RVL.D.2.3691-D	360x910	88
RVL.D.2.36107-D	360x1070	97
RVL.D.2.36122-D	360x1220	109
RVL.D.2.36137-D	360x1370	118
RVL.D.2.36152-D	360x1520	126
RVL.D.2.36183-D	360x1830	149

Code	Dimensions a x b x c (mm)	Price (€)
RVL.D.2.4676-D	460x760	86
RVL.D.2.4691-D	460x910	97
RVL.D.2.46107-D	460x1070	111
RVL.D.2.46122-D	460x1220	120
RVL.D.2.46137-D	460x1370	134
RVL.D.2.46152-D	460x1520	143
RVL.D.2.46183-D	460x1830	166

Code	Dimensions a x b x c (mm)	Price (€)
RVL.D.2.5376-D	530x760	92
RVL.D.2.5391-D	530x910	104
RVL.D.2.53107-D	530x1070	118
RVL.D.2.53122-D	530x1220	131
RVL.D.2.53137-D	530x1370	142
RVL.D.2.53152-D	530x1520	153
RVL.D.2.53183-D	530x1830	181

Code	Dimensions a x b x c (mm)	Price (€)
RVL.D.2.6176-D	610x760	97
RVL.D.2.6191-D	610x910	112
RVL.D.2.61107-D	610x1070	125
RVL.D.2.61122-D	610x1220	139
RVL.D.2.61137-D	610x1370	152
RVL.D.2.61152-D	610x1520	166
RVL.D.2.61183-D	610x1830	196

INOX 304

Code	Dimensions a x b x c (mm)	Price (€)
RVL.D.3.3676-18-4-D	360x760x1800	572
RVL.D.3.3691-18-4-D	360x910x1800	622
RVL.D.3.36107-18-4-D	360x1070x1800	677
RVL.D.3.36122-18-4-D	360x1220x1800	727
RVL.D.3.36137-18-4-D	360x1370x1800	773
RVL.D.3.36152-18-4-D	360x1520x1800	815
RVL.D.3.36183-18-4-D	360x1830x1800	929

Code	Dimensions a x b x c (mm)	Price (€)
RVL.D.3.4676-18-4-D	460x760x1800	614
RVL.D.3.4691-18-4-D	460x910x1800	668
RVL.D.3.46107-18-4-D	460x1070x1800	731
RVL.D.3.46122-18-4-D	460x1220x1800	786
RVL.D.3.46137-18-4-D	460x1370x1800	845
RVL.D.3.46152-18-4-D	460x1520x1800	903
RVL.D.3.46183-18-4-D	460x1830x1800	1.021

Code	Dimensions a x b x c (mm)	Price (€)
RVL.D.3.5376-18-4-D	530x760x1800	651
RVL.D.3.5391-18-4-D	530x910x1800	706
RVL.D.3.53107-18-4-D	530x1070x1800	773
RVL.D.3.53122-18-4-D	530x1220x1800	836
RVL.D.3.53137-18-4-D	530x1370x1800	899
RVL.D.3.53152-18-4-D	530x1520x1800	958
RVL.D.3.53183-18-4-D	530x1830x1800	1.088

Code	Dimensions a x b x c (mm)	Price (€)
RVL.D.3.6176-18-4-D	610x760x1800	677
RVL.D.3.6191-18-4-D	610x910x1800	748
RVL.D.3.61107-18-4-D	610x1070x1800	811
RVL.D.3.61122-18-4-D	610x1220x1800	891
RVL.D.3.61137-18-4-D	610x1370x1800	958
RVL.D.3.61152-18-4-D	610x1520x1800	1.021
RVL.D.3.61183-18-4-D	610x1830x1800	1.164

INOX 201

Code	Dimensions a x b x c (mm)	Price (€)
RVL.D.2.3676-18-4-D	360x760x1800	462
RVL.D.2.3691-18-4-D	360x910x1800	504
RVL.D.2.36107-18-4-D	360x1070x1800	542
RVL.D.2.36122-18-4-D	360x1220x1800	588
RVL.D.2.36137-18-4-D	360x1370x1800	626
RVL.D.2.36152-18-4-D	360x1520x1800	660
RVL.D.2.36183-18-4-D	360x1830x1800	748

Code	Dimensions a x b x c (mm)	Price (€)
RVL.D.2.4676-18-4-D	460x760x1800	496
RVL.D.2.4691-18-4-D	460x910x1800	542
RVL.D.2.46107-18-4-D	460x1070x1800	597
RVL.D.2.46122-18-4-D	460x1220x1800	635
RVL.D.2.46137-18-4-D	460x1370x1800	689
RVL.D.2.46152-18-4-D	460x1520x1800	727
RVL.D.2.46183-18-4-D	460x1830x1800	819

Code	Dimensions a x b x c (mm)	Price (€)
RVL.D.2.5376-18-4-D	530x760x1800	521
RVL.D.2.5391-18-4-D	530x910x1800	572
RVL.D.2.53107-18-4-D	530x1070x1800	626
RVL.D.2.53122-18-4-D	530x1220x1800	677
RVL.D.2.53137-18-4-D	530x1370x1800	723
RVL.D.2.53152-18-4-D	530x1520x1800	765
RVL.D.2.53183-18-4-D	530x1830x1800	878

Code	Dimensions a x b x c (mm)	Price (€)
RVL.D.2.6176-18-4-D	610x760x1800	542
RVL.D.2.6191-18-4-D	610x910x1800	601
RVL.D.2.61107-18-4-D	610x1070x1800	656
RVL.D.2.61122-18-4-D	610x1220x1800	710
RVL.D.2.61137-18-4-D	610x1370x1800	761
RVL.D.2.61152-18-4-D	610x1520x1800	819
RVL.D.2.61183-18-4-D	610x1830x1800	937

Shelves Feet INOX 304

Code	Dimensions a x b x c (mm)	Price (€)
RVL.1800-3	1800	48
RVL.1800-3-H	1800	75

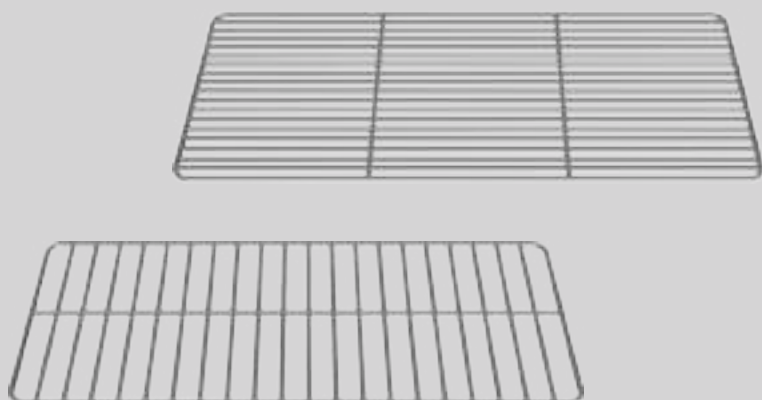
RVL.1800-3
RVL.1800-2

Shelves Feet INOX 201

Code	Dimensions a x b x c (mm)	Price (€)
RVL.1800-2	1800	36
RVL.1800-2-H	1800	61

RVL.1800-3-H
RVL.1800-2-H

Wire Grids



INOX 304

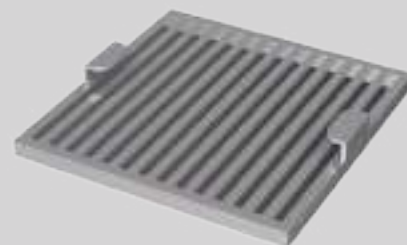
Code	Dimensions a x b x c (mm)	Price (€)
RVL.3.530325	530x325 (1/1)	20
RVL.3.650530	650x530 (2/1)	37
RVL.3.600400	600x400	25

INOX 201

Code	Dimensions a x b x c (mm)	Price (€)
RVL.2.530325	530x325 (1/1)	15
RVL.2.650530	650x530 (2/1)	24
RVL.2.600400	600x400	19

Hood Filters

Technical Specifications
- AISI 430 stainless steel polished.



Code	Description	Dimensions a x b x c (mm)	Price (€)
RVL.4.55	Hood Filter	500x500	39

Foot



Code	Description	Dimensions a x b x c (mm)	Price (€)
RVL.BRA.150	Foot	150	11

Floor Filters (Bottom Outlet)

Technical Specifications
- Outlet Diameter : 74mm



Code	Description	Dimensions a x b x c (mm)	Price (€)
RVL.YF.AO.3030	Bottom Outlet Center Drain	300x300x150	205
RVL.YF.AO.3050	Bottom Outlet Center Drain	300x500x150	258
RVL.YF.AO.3074	Bottom Outlet Center Drain	300x740x150	315
RVL.YF.AO.3094	Bottom Outlet Center Drain	300x940x150	415
RVL.YF.AO.30118	Bottom Outlet Center Drain	300x1180x150	483
RVL.YF.AO.30138	Bottom Outlet Center Drain	300x1380x150	510
RVL.YF.AO.30161	Bottom Outlet Center Drain	300x1610x150	594
RVL.YF.AO.30181	Bottom Outlet Center Drain	300x1810x150	667
RVL.YF.AO.30205	Bottom Outlet Center Drain	300x2050x150	730
RVL.YF.AO.30225	Bottom Outlet Center Drain	300x2250x150	804
RVL.YF.AO.30249	Bottom Outlet Center Drain	300x2490x150	924

Floor Filters (Side Outlet)

Technical Specifications
- Outlet Diameter : 74mm



Code	Description	Dimensions a x b x c (mm)	Price (€)
RVL.YF.YO.3030	Side Outlet Center Drain	300x300x150	179
RVL.YF.YO.3050	Side Outlet Center Drain	300x500x150	237
RVL.YF.YO.3074	Side Outlet Center Drain	300x740x150	315
RVL.YF.YO.3094	Side Outlet Center Drain	300x940x150	389
RVL.YF.YO.30118	Side Outlet Center Drain	300x1180x150	447
RVL.YF.YO.30138	Side Outlet Center Drain	300x1380x150	536
RVL.YF.YO.30161	Side Outlet Center Drain	300x1610x150	594
RVL.YF.YO.30181	Side Outlet Center Drain	300x1810x150	657
RVL.YF.YO.30205	Side Outlet Center Drain	300x2050x150	699
RVL.YF.YO.30225	Side Outlet Center Drain	300x2250x150	804
RVL.YF.YO.30249	Side Outlet Center Drain	300x2490x150	872

Work Tables (Demounted) 60-70 Series

Technical Specifications

- All products are demounted and stainless steel.
- Tables are produced with back standantly.
- Please specify if you don't want back with the table.
- All tables are adjustable feet.
- Please, specify direction of back with the order



Code	Dimensions a x b x c (mm)	Price (€)
RVL.AT.6080	800x600x850	265
RVL.AT.60100	1000x600x850	291
RVL.AT.60120	1200x600x850	326
RVL.AT.60140	1400x600x850	375
RVL.AT.60160	1600x600x850	407
RVL.AT.60180	1800x600x850	430
RVL.AT.60200	2000x600x850	481
RVL.AT.60220	2200x600x850	502
RVL.AT.60240	2400x600x850	587

Work Tables with Bottom Shelf (Demounted) 60-70 Series

Technical Specifications

- All products are demounted and stainless steel.
- Tables are produced with back standantly.
- Please specify if you don't want back with the table.
- All tables are adjustable feet.
- Please, specify direction of back with the order.



Code	Dimensions a x b x c (mm)	Price (€)
RVL.ATT.6080	800x600x850	300
RVL.ATT.60100	1000x600x850	330
RVL.ATT.60120	1200x600x850	369
RVL.ATT.60140	1400x600x850	417
RVL.ATT.60160	1600x600x850	466
RVL.ATT.60180	1800x600x850	498
RVL.ATT.60200	2000x600x850	558
RVL.ATT.60220	2200x600x850	650
RVL.ATT.60240	2400x600x850	665

Code	Dimensions a x b x c (mm)	Price (€)
RVL.ATT.7080	800x700x850	322
RVL.ATT.70100	1000x700x850	350
RVL.ATT.70120	1200x700x850	402
RVL.ATT.70140	1400x700x850	448
RVL.ATT.70160	1600x700x850	512
RVL.ATT.70180	1800x700x850	553
RVL.ATT.70200	2000x700x850	608
RVL.ATT.70220	2200x700x850	737
RVL.ATT.70240	2400x700x850	800

Work Tables with Bottom - Intermediate Shelf (Demounted) 60-70 Series

Technical Specifications

- All products are demounted and stainless steel.
- Tables are produced with back standantly.
- Please specify if you don't want back with the table.
- All tables are adjustable feet.
- Please, specify direction of back with the order.



Code	Dimensions a x b x c (mm)	Price (€)
RVL.ATT2.6080	800x600x850	346
RVL.ATT2.60100	1000x600x850	396
RVL.ATT2.60120	1200x600x850	445
RVL.ATT2.60140	1400x600x850	504
RVL.ATT2.60160	1600x600x850	566
RVL.ATT2.60180	1800x600x850	609
RVL.ATT2.60200	2000x600x850	681
RVL.ATT2.60220	2200x600x850	801
RVL.ATT2.60240	2400x600x850	889

Code	Dimensions a x b x c (mm)	Price (€)
RVL.ATT2.7080	800x700x850	388
RVL.ATT2.70100	1000x700x850	423
RVL.ATT2.70120	1200x700x850	490
RVL.ATT2.70140	1400x700x850	546
RVL.ATT2.70160	1600x700x850	603
RVL.ATT2.70180	1800x700x850	681
RVL.ATT2.70200	2000x700x850	803
RVL.ATT2.70220	2200x700x850	953
RVL.ATT2.70240	2400x700x850	973

Corner Tables



Code	Dimensions a x b x c (mm)	Price (€)
RVL.KST.6060-L	600x600x850	247
RVL.KST.6060-R	600x600x850	247
RVL.KST.7070-L	700x700x850	290
RVL.KST.7070-R	700x700x850	290

Corner Tables With Bottom Shelf



Code	Dimensions a x b x c (mm)	Price (€)
RVL.KKT.6060-L	600x600x850	273
RVL.KKT.6060-R	600x600x850	273
RVL.KKT.7070-L	700x700x850	313
RVL.KKT.7070-R	700x700x850	313

Corner Tables With Bottom-Intermediate Shelf



Code	Description	Dimensions a x b x c (mm)	Price (€)
RVL.KTTA.6060-L	Corner Table with Bottom-Intermediate Shelf Left	600x600x850	336
RVL.KTTA.6060-R	Corner Table with Bottom-Intermediate Shelf Right	600x600x850	336
RVL.KTTA.7070-L	Corner Table with Bottom-Intermediate Shelf Left	700x700x850	360
RVL.KTTA.7070-R	Corner Table with Bottom-Intermediate Shelf Right	700x700x850	360

Drawers Units

Technical Specifications

- Stainless steel.
- Drawers are produced with back standantly.
- Please specify if you don't want back with the table.
- All tables are adjustable feet.



Code	Description	Dimensions a x b x c (mm)	Price (€)
RVL.BLK.506085	Drawers Unit	500x600x850	495
RVL.BLK.507085	Drawers Unit	500x700x850	532

Work Tables Cabinets (Welded) 60-70 Series

Technical Specifications

- All products are welded and stainless steel.
- Tables are produced with back standantly.
- Please specify if you don't want back with the table.
- All tables are adjustable feet.



Code	Dimensions a x b x c (mm)	Price (€)
RVL.DLP.60120	1200x600x850	642
RVL.DLP.60140	1400x600x850	727
RVL.DLP.60160	1600x600x850	809
RVL.DLP.60180	1800x600x850	876
RVL.DLP.60200	2000x600x850	976

Work Tables Cabinets With Intermediate (Welded)

Technical Specifications

- All products are welded and stainless steel.
- Tables are produced with back standantly.
- Please specify if you don't want back with the table.
- All tables are adjustable feet.



Code	Dimensions a x b x c (mm)	Price (€)
RVL.DLPA.60120	1200x600x850	730
RVL.DLPA.60140	1400x600x850	828
RVL.DLPA.60160	1600x600x850	926
RVL.DLPA.60180	1800x600x850	999
RVL.DLPA.60200	2000x600x850	1.106

Code	Dimensions a x b x c (mm)	Price (€)
RVL.DLPA.70120	1200x700x850	787
RVL.DLPA.70140	1400x700x850	880
RVL.DLPA.70160	1600x700x850	995
RVL.DLPA.70180	1800x700x850	1.065
RVL.DLPA.70200	2000x700x850	1.176

Work Tables Polyethylen (Demounted) 60-70 Series

Technical Specifications

- All products are demounted and stainless steel.
- Tables are produced with back standantly.
- Please specify if you don't want back with the table.
- All tables are adjustable feet.
- Please, specify direction of back with the order.



Code	Dimensions a x b x c (mm)	Price (€)
RVL.PT.6080	800x600x850	422
RVL.PT.60100	1000x600x850	483
RVL.PT.60120	1200x600x850	553
RVL.PT.60140	1400x600x850	618
RVL.PT.60160	1600x600x850	685
RVL.PT.60180	1800x600x850	754
RVL.PT.60200	2000x600x850	823
RVL.PT.60220	2200x600x850	964
RVL.PT.60240	2400x600x850	1.017

Work Tables with Bottom Shelf Polyethylen (Demounted) 60-70 Series

Technical Specifications

- All products are demounted and stainless steel.
- Tables are produced with back standantly.
- Please specify if you don't want back with the table.
- All tables are adjustable feet.
- Please, specify direction of back with the order.



Code	Dimensions a x b x c (mm)	Price (€)
RVL.PTT.6080	800x600x850	464
RVL.PTT.60100	1000x600x850	530
RVL.PTT.60120	1200x600x850	599
RVL.PTT.60140	1400x600x850	676
RVL.PTT.60160	1600x600x850	753
RVL.PTT.60180	1800x600x850	830
RVL.PTT.60200	2000x600x850	906
RVL.PTT.60220	2200x600x850	1.077
RVL.PTT.60240	2400x600x850	1.149

Code	Dimensions a x b x c (mm)	Price (€)
RVL.PTT.7080	800x700x850	510
RVL.PTT.70100	1000x700x850	569
RVL.PTT.70120	1200x700x850	679
RVL.PTT.70140	1400x700x850	738
RVL.PTT.70160	1600x700x850	835
RVL.PTT.70180	1800x700x850	961
RVL.PTT.70200	2000x700x850	998
RVL.PTT.70220	2200x700x850	1.194
RVL.PTT.70240	2400x700x850	1.275

Meat Blocks

Technical Specifications

- 10 cm polyethylen thickness.



Code	Description	Dimensions a x b x c (mm)	Price (€)
RVL.PTE.5050	Polyethylen Meat Block	500x600x850	439
RVL.PTE.6060	Polyethylen Meat Block	600x600x850	557
RVL.PTE.7070	Polyethylen Meat Block	700x700x850	701

Work Tables with 1 Sink (Demounted)

Technical Specifications

- Stainless Steel.
- Tables are produced with back standarty.



Work Tables with 1 Sink Bottom Shelf (Demounted)

Technical Specifications

- Stainless Steel.
- Tables are produced with back standarty.



Code	Description	Dimensions a x b x c (mm)	Sink a x b x c (mm)	Price (€)
RVL.E.66085-1E	Sink with 1 Bowl	600x600x850	500x400x250	458
RVL.E.76085-1E	Sink with 1 Bowl	600x700x850	500x400x250	502
RVL.E.67085-1E	Sink with 1 Bowl	700x600x850	400x500x300	500
RVL.E.77085-1E	Sink with 1 Bowl	700x700x850	500x500x300	580

Code	Description	Dimensions a x b x c (mm)	Sink a x b x c (mm)	Price (€)
RVL.E.66085-1ET	Sink with 1 Bowl with Bottom Shelf	600x600x850	500x400x250	501
RVL.E.76085-1ET	Sink with 1 Bowl with Bottom Shelf	600x700x850	500x400x250	545
RVL.E.67085-1ET	Sink with 1 Bowl with Bottom Shelf	700x600x850	400x500x300	543
RVL.E.77085-1ET	Sink with 1 Bowl with Bottom Shelf	700x700x850	500x500x300	626

Work Tables with 1 Sink (Demounted)

Technical Specifications

- Stainless Steel.
- Tables are produced with back standarty.



Work Tables with 1 Sink Bottom Shelf (Demounted)

Technical Specifications

- Stainless Steel.
- Tables are produced with back standarty.



Code	Description	Dimensions a x b x c (mm)	Sink a x b x c (mm)	Price (€)
RVL.E.61085-1E-R	Sink with 1 Bowl Right	1000x600x850	500x400x250	556
RVL.E.61085-1E-L	Sink with 1 Bowl Left	1000x600x850	500x400x250	556
RVL.E.61285-1E-R	Sink with 1 Bowl Right	1200x600x850	500x400x250	650
RVL.E.61285-1E-L	Sink with 1 Bowl Left	1200x600x850	500x400x250	650
RVL.E.61485-1E-R	Sink with 1 Bowl Right	1400x600x850	500x400x250	690
RVL.E.61485-1E-L	Sink with 1 Bowl Left	1400x600x850	500x400x250	690
RVL.E.61685-1E-R	Sink with 1 Bowl Right	1600x600x850	500x400x250	764
RVL.E.61685-1E-L	Sink with 1 Bowl Left	1600x600x850	500x400x250	764
RVL.E.71085-1E-R	Sink with 1 Bowl Right	1000x700x850	500x500x300	628
RVL.E.71085-1E-L	Sink with 1 Bowl Left	1000x700x850	500x500x300	628
RVL.E.71285-1E-R	Sink with 1 Bowl Right	1200x700x850	500x500x300	686
RVL.E.71285-1E-L	Sink with 1 Bowl Left	1200x700x850	500x500x300	686
RVL.E.71485-1E-R	Sink with 1 Bowl Right	1400x700x850	500x500x300	727
RVL.E.71485-1E-L	Sink with 1 Bowl Left	1400x700x850	500x500x300	727
RVL.E.71685-1E-R	Sink with 1 Bowl Right	1600x700x850	500x500x300	788
RVL.E.71685-1E-L	Sink with 1 Bowl Left	1600x700x850	500x500x300	788

Code	Description	Dimensions a x b x c (mm)	Sink a x b x c (mm)	Price (€)
RVL.E.61085-1ET-R	Sink with 1 Bowl Right	1000x600x850	500x400x250	616
RVL.E.61085-1ET-L	Sink with 1 Bowl Left	1000x600x850	500x400x250	616
RVL.E.61285-1ET-R	Sink with 1 Bowl Right	1200x600x850	500x400x250	718
RVL.E.61285-1ET-L	Sink with 1 Bowl Left	1200x600x850	500x400x250	718
RVL.E.61485-1ET-R	Sink with 1 Bowl Right	1400x600x850	500x400x250	735
RVL.E.61485-1ET-L	Sink with 1 Bowl Left	1400x600x850	500x400x250	735
RVL.E.61685-1ET-R	Sink with 1 Bowl Right	1600x600x850	500x400x250	779
RVL.E.61685-1ET-L	Sink with 1 Bowl Left	1600x600x850	500x400x250	779
RVL.E.71085-1ET-R	Sink with 1 Bowl Right	1000x700x850	500x500x300	692
RVL.E.71085-1ET-L	Sink with 1 Bowl Left	1000x700x850	500x500x300	692
RVL.E.71285-1ET-R	Sink with 1 Bowl Right	1200x700x850	500x500x300	763
RVL.E.71285-1ET-L	Sink with 1 Bowl Left	1200x700x850	500x500x300	763
RVL.E.71485-1ET-R	Sink with 1 Bowl Right	1400x700x850	500x500x300	815
RVL.E.71485-1ET-L	Sink with 1 Bowl Left	1400x700x850	500x500x300	815
RVL.E.71685-1ET-R	Sink with 1 Bowl Right	1600x700x850	500x500x300	887
RVL.E.71685-1ET-L	Sink with 1 Bowl Left	1600x700x850	500x500x300	887

Work Tables with 1 Sink DW (Demounted)

Technical Specifications

- Stainless Steel.
- Tables are produced with back standarty.



Code	Description	Dimensions a x b x c (mm)	Sink a x b x c (mm)	Price (€)
RVL.E.71485-1EM-R	Sink with 1 Bowl Right	1400x700x850	500x500x300	701
RVL.E.71485-1EM-L	Sink with 1 Bowl Left	1400x700x850	500x500x300	701
RVL.E.71685-1EM-R	Sink with 1 Bowl Right	1600x700x850	500x500x300	761
RVL.E.71685-1EM-L	Sink with 1 Bowl Left	1600x700x850	500x500x300	761
RVL.E.71885-1EM-R	Sink with 1 Bowl Right	1800x700x850	500x500x300	792
RVL.E.71885-1EM-L	Sink with 1 Bowl Left	1800x700x850	500x500x300	792
RVL.E.72085-1EM-R	Sink with 1 Bowl Right	2000x700x850	500x500x300	861
RVL.E.72085-1EM-L	Sink with 1 Bowl Left	2000x700x850	500x500x300	861

Work Tables with 1 Sink Bottom Shelf DW (Demounted)

Technical Specifications

- Stainless Steel.
- Tables are produced with back standarty.



Code	Description	Dimensions a x b x c (mm)	Sink a x b x c (mm)	Price (€)
RVL.E.71485-1EMT-R	Sink with 1 Bowl Right	1400x700x850	500x500x300	760
RVL.E.71485-1EMT-L	Sink with 1 Bowl Left	1400x700x850	500x500x300	760
RVL.E.71685-1EMT-R	Sink with 1 Bowl Right	1600x700x850	500x500x300	789
RVL.E.71685-1EMT-L	Sink with 1 Bowl Left	1600x700x850	500x500x300	789
RVL.E.71885-1EMT-R	Sink with 1 Bowl Right	1800x700x850	500x500x300	869
RVL.E.71885-1EMT-L	Sink with 1 Bowl Left	1800x700x850	500x500x300	869
RVL.E.72085-1EMT-R	Sink with 1 Bowl Right	2000x700x850	500x500x300	950
RVL.E.72085-1EMT-L	Sink with 1 Bowl Left	2000x700x850	500x500x300	950

Work Tables with 2 Sinks (Demounted)

Technical Specifications

- Stainless Steel.
- Tables are produced with back standarty.



Code	Description	Dimensions a x b x c (mm)	Sink a x b x c (mm)	Price (€)
RVL.E.61485-2E-R	Sink with 2 Bowl Right	1400x600x850	500x400x250	803
RVL.E.61485-2E-L	Sink with 2 Bowl Left	1400x600x850	500x400x250	803
RVL.E.61685-2E-R	Sink with 2 Bowl Right	1600x600x850	500x400x250	858
RVL.E.61685-2E-L	Sink with 2 Bowl Left	1600x600x850	500x400x250	858
RVL.E.61885-2E-R	Sink with 2 Bowl Right	1800x600x850	500x400x250	900
RVL.E.61885-2E-L	Sink with 2 Bowl Left	1800x600x850	500x400x250	900
RVL.E.62085-2E-R	Sink with 2 Bowl Right	2000x600x850	500x400x250	931
RVL.E.62085-2E-L	Sink with 2 Bowl Left	2000x600x850	500x400x250	931
RVL.E.71485-2E-R	Sink with 2 Bowl Right	1400x700x850	400x500x250	847
RVL.E.71485-2E-L	Sink with 2 Bowl Left	1400x700x850	400x500x250	847
RVL.E.71685-2E-R	Sink with 2 Bowl Right	1600x700x850	500x500x300	993
RVL.E.71685-2E-L	Sink with 2 Bowl Left	1600x700x850	500x500x300	993
RVL.E.71885-2E-R	Sink with 2 Bowl Right	1800x700x850	500x500x300	1.042
RVL.E.71885-2E-L	Sink with 2 Bowl Left	1800x700x850	500x500x300	1.042
RVL.E.72085-2E-R	Sink with 2 Bowl Right	2000x700x850	500x500x300	1.138
RVL.E.72085-2E-L	Sink with 2 Bowl Left	2000x700x850	500x500x300	1.138

Work Tables with 2 Sinks Bottom Shelf (Demounted)

Technical Specifications

- Stainless Steel.
- Tables are produced with back standarty.



Code	Description	Dimensions a x b x c (mm)	Sink a x b x c (mm)	Price (€)
RVL.E.61485-2ET-R	Sink with 2 Bowl Right	1400x600x850	400x500x250	880
RVL.E.61485-2ET-L	Sink with 2 Bowl Left	1400x600x850	400x500x250	880
RVL.E.61685-2ET-R	Sink with 2 Bowl Right	1600x600x850	400x500x250	947
RVL.E.61685-2ET-L	Sink with 2 Bowl Left	1600x600x850	400x500x250	947
RVL.E.61885-2ET-R	Sink with 2 Bowl Right	1800x600x850	500x400x250	999
RVL.E.61885-2ET-L	Sink with 2 Bowl Left	1800x600x850	500x400x250	999
RVL.E.62085-2ET-R	Sink with 2 Bowl Right	2000x600x850	500x400x250	1.043
RVL.E.62085-2ET-L	Sink with 2 Bowl Left	2000x600x850	500x400x250	1.043
RVL.E.71485-2ET-R	Sink with 2 Bowl Right	1400x700x850	400x500x250	935
RVL.E.71485-2ET-L	Sink with 2 Bowl Left	1400x700x850	400x500x250	935
RVL.E.71685-2ET-R	Sink with 2 Bowl Right	1600x700x850	500x500x300	1.075
RVL.E.71685-2ET-L	Sink with 2 Bowl Left	1600x700x850	500x500x300	1.075
RVL.E.71885-2ET-R	Sink with 2 Bowl Right	1800x700x850	500x500x300	1.153
RVL.E.71885-2ET-L	Sink with 2 Bowl Left	1800x700x850	500x500x300	1.153
RVL.E.72085-2ET-R	Sink with 2 Bowl Right	2000x700x850	500x500x300	1.262
RVL.E.72085-2ET-L	Sink with 2 Bowl Left	2000x700x850	500x500x300	1.262

Work Tables with 2 Sinks DW (Demounted)

Technical Specifications
 - Stainless Steel.
 - Tables are produced with back standantly.



Work Tables with 2 Sinks Bottom Shelf DW (Demounted)

Technical Specifications
 - Stainless Steel.
 - Tables are produced with back standantly.



Code	Description	Dimensions a x b x c (mm)	Sink a x b x c (mm)	Price (€)
RVLE.71685-2EM-R	Sink with 2 Bowl Right	1600x700x850	400x500x250	861
RVLE.71685-2EM-L	Sink with 2 Bowl Left	1600x700x850	400x500x250	861
RVLE.71885-2EM-R	Sink with 2 Bowl Right	1800x700x850	500x500x300	1.016
RVLE.71885-2EM-L	Sink with 2 Bowl Left	1800x700x850	500x500x300	1.016
RVLE.72085-2EM-R	Sink with 2 Bowl Right	2000x700x850	500x500x300	1.112
RVLE.72085-2EM-L	Sink with 2 Bowl Left	2000x700x850	500x500x300	1.112

Code	Description	Dimensions a x b x c (mm)	Sink a x b x c (mm)	Price (€)
RVLE.71685-2EMT-R	Sink with 2 Bowl Right	1600x700x850	400x500x250	926
RVLE.71685-2EMT-L	Sink with 2 Bowl Left	1600x700x850	400x500x250	926
RVLE.71885-2EMT-R	Sink with 2 Bowl Right	1800x700x850	500x500x300	1.092
RVLE.71885-2EMT-L	Sink with 2 Bowl Left	1800x700x850	500x500x300	1.092
RVLE.72085-2EMT-R	Sink with 2 Bowl Right	2000x700x850	500x500x300	1.202
RVLE.72085-2EMT-L	Sink with 2 Bowl Left	2000x700x850	500x500x300	1.202

Work Tables with 3 Sinks Bottom Shelf (Demounted)

Technical Specifications
 - Stainless Steel.
 - Tables are produced with back standantly.



RVLE.61885-3E

RVLE.61885-3ET

Code	Description	Dimensions a x b x c (mm)	Sink a x b x c (mm)	Price (€)
RVLE.61885-3E	Sink with 3 Bowl	1800x600x850	400x500x250	1.061
RVLE.71885-3E	Sink with 3 Bowl	1800x700x850	500x500x300	1.258
RVLE.72085-3E	Sink with 3 Bowl	2000x700x850	500x500x300	1.281
RVLE.61885-3ET	Sink with 3 Bowled Bottom Shelf	1800x600x850	400x500x250	1.160
RVLE.71885-3ET	Sink with 3 Bowled Bottom Shelf	1800x700x850	500x500x300	1.370
RVLE.72085-3ET	Sink with 3 Bowled Bottom Shelf	2000x700x850	500x500x300	1.405

Vegetable Washing Units

Technical Specifications
 - Stainless Steel.



Code	Description	Dimensions a x b x c (mm)	Price (€)
RVLSY.71285	Vegetable Washing Unit	1200x700x850	1.271
RVLSY.71485	Vegetable Washing Unit	1400x700x850	1.445

Wall Cabinets 30's Serie (Sliding Doors)

Technical Specifications
 - Stainless Steel.



Code	Description	Dimensions a x b x c (mm)	Price (€)
RVL.DDS.3120	Wall Cabinet (Sliding Doors)	1200x300x600	398
RVL.DDS.3140	Wall Cabinet (Sliding Doors)	1400x300x600	448
RVL.DDS.3160	Wall Cabinet (Sliding Doors)	1600x300x600	490
RVL.DDS.3180	Wall Cabinet (Sliding Doors)	1800x300x600	540
RVL.DDS.3200	Wall Cabinet (Sliding Doors)	2000x300x600	586

Wall Cabinets 40's Serie (Sliding Doors)

Technical Specifications
 - Stainless Steel.



Code	Description	Dimensions a x b x c (mm)	Price (€)
RVL.DDS.4120	Wall Cabinet (Sliding Doors)	1200x400x600	427
RVL.DDS.4140	Wall Cabinet (Sliding Doors)	1400x400x600	481
RVL.DDS.4160	Wall Cabinet (Sliding Doors)	1600x400x600	528
RVL.DDS.4180	Wall Cabinet (Sliding Doors)	1800x400x600	576
RVL.DDS.4200	Wall Cabinet (Sliding Doors)	2000x400x600	629

Wall Shelves Adjustable (Demounted) 30-40 Series



Code	Description	a x b x c (mm)	Price (€)
RVLET1.3080	Wall Shelf	800x300	72
RVLET1.30100	Wall Shelf	1000x300	81
RVLET1.30120	Wall Shelf	1200x300	93
RVLET1.30140	Wall Shelf	1400x300	103
RVLET1.30160	Wall Shelf	1600x300	109
RVLET1.30180	Wall Shelf	1800x300	125
RVLET1.30200	Wall Shelf	2000x300	134

Wall Shelves Perforated Adjustable (Demounted) 30-40 Series



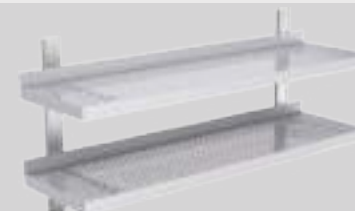
Code	Description	a x b x c (mm)	Price (€)	Code	Description	a x b x c (mm)	Price (€)
RVLETP1.3080	Wall Shelf	800x300	78	RVLETP1.4080	Wall Shelf	800x400	92
RVLETP1.30100	Wall Shelf	1000x300	89	RVLETP1.40100	Wall Shelf	1000x400	107
RVLETP1.30120	Wall Shelf	1200x300	102	RVLETP1.40120	Wall Shelf	1200x400	122
RVLETP1.30140	Wall Shelf	1400x300	114	RVLETP1.40140	Wall Shelf	1400x400	132
RVLETP1.30160	Wall Shelf	1600x300	119	RVLETP1.40160	Wall Shelf	1600x400	151
RVLETP1.30180	Wall Shelf	1800x300	138	RVLETP1.40180	Wall Shelf	1800x400	165
RVLETP1.30200	Wall Shelf	2000x300	147	RVLETP1.40200	Wall Shelf	2000x400	180

Wall Shelves Adjustable Two Shelves (Demounted) 30-40 Series



Code	Description	a x b x c (mm)	Price (€)
RVLET2.3080	Wall Shelf	800x300	129
RVLET2.30100	Wall Shelf	1000x300	147
RVLET2.30120	Wall Shelf	1200x300	168
RVLET2.30140	Wall Shelf	1400x300	188
RVLET2.30160	Wall Shelf	1600x300	204
RVLET2.30180	Wall Shelf	1800x300	230
RVLET2.30200	Wall Shelf	2000x300	246

Wall Shelves Perforated Adjustable Two Shelves (Demounted) 30-40 Series



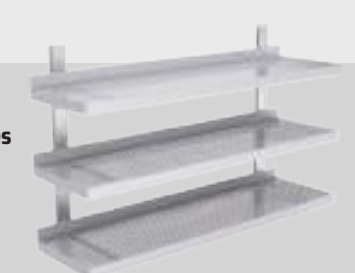
Code	Description	a x b x c (mm)	Price (€)	Code	Description	a x b x c (mm)	Price (€)
RVLETP2.3080	Wall Shelf	800x300	141	RVLETP2.4080	Wall Shelf	800x400	168
RVLETP2.30100	Wall Shelf	1000x300	162	RVLETP2.40100	Wall Shelf	1000x400	196
RVLETP2.30120	Wall Shelf	1200x300	185	RVLETP2.40120	Wall Shelf	1200x400	223
RVLETP2.30140	Wall Shelf	1400x300	207	RVLETP2.40140	Wall Shelf	1400x400	246
RVLETP2.30160	Wall Shelf	1600x300	224	RVLETP2.40160	Wall Shelf	1600x400	278
RVLETP2.30180	Wall Shelf	1800x300	252	RVLETP2.40180	Wall Shelf	1800x400	304
RVLETP2.30200	Wall Shelf	2000x300	270	RVLETP2.40200	Wall Shelf	2000x400	331

Wall Shelves Adjustable Three Shelves (Demounted) 30-40 Series



Code	Description	a x b x c (mm)	Price (€)
RVLET3.3080	Wall Shelf	800x300	185
RVLET3.30100	Wall Shelf	1000x300	215
RVLET3.30120	Wall Shelf	1200x300	245
RVLET3.30140	Wall Shelf	1400x300	275
RVLET3.30160	Wall Shelf	1600x300	299
RVLET3.30180	Wall Shelf	1800x300	334
RVLET3.30200	Wall Shelf	2000x300	359

Wall Shelves Perforated Adjustable Three Shelves (Demounted) 30-40 Series



Code	Description	a x b x c (mm)	Price (€)	Code	Description	a x b x c (mm)	Price (€)
RVLETP3.3080	Wall Shelf	800x300	204	RVLETP3.4080	Wall Shelf	800x400	245
RVLETP3.30100	Wall Shelf	1000x300	236	RVLETP3.40100	Wall Shelf	1000x400	285
RVLETP3.30120	Wall Shelf	1200x300	269	RVLETP3.40120	Wall Shelf	1200x400	325
RVLETP3.30140	Wall Shelf	1400x300	302	RVLETP3.40140	Wall Shelf	1400x400	360
RVLETP3.30160	Wall Shelf	1600x300	328	RVLETP3.40160	Wall Shelf	1600x400	404
RVLETP3.30180	Wall Shelf	1800x300	368	RVLETP3.40180	Wall Shelf	1800x400	444
RVLETP3.30200	Wall Shelf	2000x300	394	RVLETP3.40200	Wall Shelf	2000x400	483

Wall Type Hoods with Filters (400 Series)

Technical Specifications
- Stainless Steel.

**Wall Type Hoods with Filters (500 Serie)**

Technical Specifications
- Stainless Steel.



Code	Dimensions a x b x c (mm)	Filter	Price (€)
RVL.DDVLK.1074	1000x700x400	1 Filter	386
RVL.DDVLK.1574	1500x700x400	2 Filters	528
RVL.DDVLK.2074	2000x700x400	3 Filters	668
RVL.DDVLK.2574	2500x700x400	4 Filters	806
RVL.DDVLK.3074	3000x700x400	5 Filters	958
RVL.DDVLK.3574	3500x700x400	6 Filters	1.206
RVL.DDVLK.4074	4000x700x400	6 Filters	1.342
RVL.DDVLK.4574	4500x700x400	8 Filters	1.496
RVL.DDVLK.5074	5000x700x400	8 Filters	1.604
RVL.DDVLK.1094	1000x900x400	1 Filter	440
RVL.DDVLK.1594	1500x900x400	2 Filters	600
RVL.DDVLK.2094	2000x900x400	3 Filters	755
RVL.DDVLK.2594	2500x900x400	4 Filters	907
RVL.DDVLK.3094	3000x900x400	5 Filters	1.071
RVL.DDVLK.3594	3500x900x400	6 Filters	1.356
RVL.DDVLK.4094	4000x900x400	6 Filters	1.412
RVL.DDVLK.4594	4500x900x400	8 Filters	1.676
RVL.DDVLK.5094	5000x900x400	8 Filters	1.802
RVL.DDVLK.10114	1000x1100x400	1 Filter	472
RVL.DDVLK.15114	1500x1100x400	2 Filters	642
RVL.DDVLK.20114	2000x1100x400	3 Filters	809
RVL.DDVLK.25114	2500x1100x400	4 Filters	972
RVL.DDVLK.30114	3000x1100x400	5 Filters	1.149
RVL.DDVLK.35114	3500x1100x400	6 Filters	1.470
RVL.DDVLK.40114	4000x1100x400	6 Filters	1.619
RVL.DDVLK.45114	4500x1100x400	8 Filters	1.777
RVL.DDVLK.50114	5000x1100x400	8 Filters	1.946

Code	Dimensions a x b x c (mm)	Filter	Price (€)
RVL.DDVLK.1075	1000x700x500	1 Filter	423
RVL.DDVLK.1575	1500x700x500	2 Filters	577
RVL.DDVLK.2075	2000x700x500	3 Filters	735
RVL.DDVLK.2575	2500x700x500	4 Filters	906
RVL.DDVLK.3075	3000x700x500	5 Filters	1.134
RVL.DDVLK.3575	3500x700x500	6 Filters	1.316
RVL.DDVLK.4075	4000x700x500	6 Filters	1.477
RVL.DDVLK.4575	4500x700x500	8 Filters	1.613
RVL.DDVLK.5075	5000x700x500	8 Filters	1.801
RVL.DDVLK.1095	1000x900x500	1 Filter	470
RVL.DDVLK.1595	1500x900x500	2 Filters	636
RVL.DDVLK.2095	2000x900x500	3 Filters	840
RVL.DDVLK.2595	2500x900x500	4 Filters	951
RVL.DDVLK.3095	3000x900x500	5 Filters	1.234
RVL.DDVLK.3595	3500x900x500	6 Filters	1.456
RVL.DDVLK.4095	4000x900x500	6 Filters	1.599
RVL.DDVLK.4595	4500x900x500	8 Filters	1.745
RVL.DDVLK.5095	5000x900x500	8 Filters	1.926
RVL.DDVLK.10115	1000x1100x500	1 Filter	511
RVL.DDVLK.15115	1500x1100x500	2 Filters	701
RVL.DDVLK.20115	2000x1100x500	3 Filters	864
RVL.DDVLK.25115	2500x1100x500	4 Filters	1.034
RVL.DDVLK.30115	3000x1100x500	5 Filters	1.418
RVL.DDVLK.35115	3500x1100x500	6 Filters	1.581
RVL.DDVLK.40115	4000x1100x500	6 Filters	1.737
RVL.DDVLK.45115	4500x1100x500	8 Filters	1.898
RVL.DDVLK.50115	5000x1100x500	8 Filters	2.076

Wall Type Box Hoods with Filters (400 Series)

Technical Specifications
- Stainless Steel.



Code	Dimensions a x b x c (mm)	Filter	Price (€)
RVL.DDVLD.1094	1000x900x400	1 Filter	473
RVL.DDVLD.1594	1500x900x400	2 Filters	639
RVL.DDVLD.2094	2000x900x400	3 Filters	809
RVL.DDVLD.2594	2500x900x400	4 Filters	963
RVL.DDVLD.3094	3000x900x400	5 Filters	1.123
RVL.DDVLD.3594	3500x900x400	6 Filters	1.239
RVL.DDVLD.4094	4000x900x400	6 Filters	1.601
RVL.DDVLD.4594	4500x900x400	8 Filters	1.685
RVL.DDVLD.5094	5000x900x400	8 Filters	1.932
RVL.DDVLD.10114	1000x1100x400	1 Filter	500
RVL.DDVLD.15114	1500x1100x400	2 Filters	690
RVL.DDVLD.20114	2000x1100x400	3 Filters	855
RVL.DDVLD.25114	2500x1100x400	4 Filters	1.045
RVL.DDVLD.30114	3000x1100x400	5 Filters	1.225
RVL.DDVLD.35114	3500x1100x400	6 Filters	1.565
RVL.DDVLD.40114	4000x1100x400	6 Filters	1.705
RVL.DDVLD.45114	4500x1100x400	8 Filters	1.803
RVL.DDVLD.50114	5000x1100x400	8 Filters	2.079

Wall Type Box Hoods with Filters (500 Series)

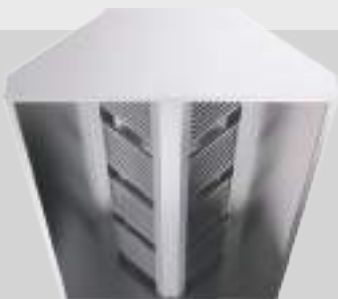
Technical Specifications
- Stainless Steel.



Code	Dimensions a x b x c (mm)	Filter	Price (€)
RVL.DDVLD.1095	1000x900x500	1 Filter	515
RVL.DDVLD.1595	1500x900x500	2 Filters	692
RVL.DDVLD.2095	2000x900x500	3 Filters	856
RVL.DDVLD.2595	2500x900x500	4 Filters	1.033
RVL.DDVLD.3095	3000x900x500	5 Filters	1.248
RVL.DDVLD.3595	3500x900x500	6 Filters	1.544
RVL.DDVLD.4095	5000x900x500	6 Filters	1.707
RVL.DDVLD.4595	4500x900x500	8 Filters	1.819
RVL.DDVLD.5095	5000x900x500	8 Filters	2.075
RVL.DDVLD.10115	1000x1100x500	1 Filter	552
RVL.DDVLD.15115	1500x1100x500	2 Filters	754
RVL.DDVLD.20115	2000x1100x500	3 Filters	901
RVL.DDVLD.25115	2500x1100x500	4 Filters	1.132
RVL.DDVLD.30115	3000x1100x500	5 Filters	1.312
RVL.DDVLD.35115	3500x1100x500	6 Filters	1.668
RVL.DDVLD.40115	4000x1100x500	6 Filters	1.850
RVL.DDVLD.45115	4500x1100x500	8 Filters	1.995
RVL.DDVLD.50115	5000x1100x500	8 Filters	2.253

Central Type Hoods with Filters (400 Series)

Technical Specifications
- Stainless Steel.



Code	Dimensions a x b x c (mm)	Filter	Price (€)
RVL.ODVL.10194-M	1000x1970x400	2 Filters	834
RVL.ODVL.15194-M	1500x1970x400	4 Filters	1.125
RVL.ODVL.20194-M	2000x1970x400	6 Filters	1.449
RVL.ODVL.25194-M	2500x1970x400	8 Filters	1.628
RVL.ODVL.30194-M	3000x1970x400	10 Filters	2.259
RVL.ODVL.35194-M	3500x1970x400	12 Filters	2.588
RVL.ODVL.40194-M	4000x1970x400	12 Filters	2.897
RVL.ODVL.45194-M	4500x1970x400	16 Filters	3.178
RVL.ODVL.50194-M	5000x1970x400	16 Filters	3.493
RVL.ODVL.10244-M	1000x2470x400	2 Filters	962
RVL.ODVL.15244-M	1500x2470x400	4 Filters	1.286
RVL.ODVL.20244-M	2000x2470x400	6 Filters	1.680
RVL.ODVL.25244-M	2500x2470x400	8 Filters	1.823
RVL.ODVL.30244-M	3000x2470x400	10 Filters	2.507
RVL.ODVL.35244-M	3500x2470x400	12 Filters	2.889
RVL.ODVL.40244-M	4000x2470x400	12 Filters	3.034
RVL.ODVL.45244-M	4500x2470x400	16 Filters	3.576
RVL.ODVL.50244-M	5000x2470x400	16 Filters	3.912

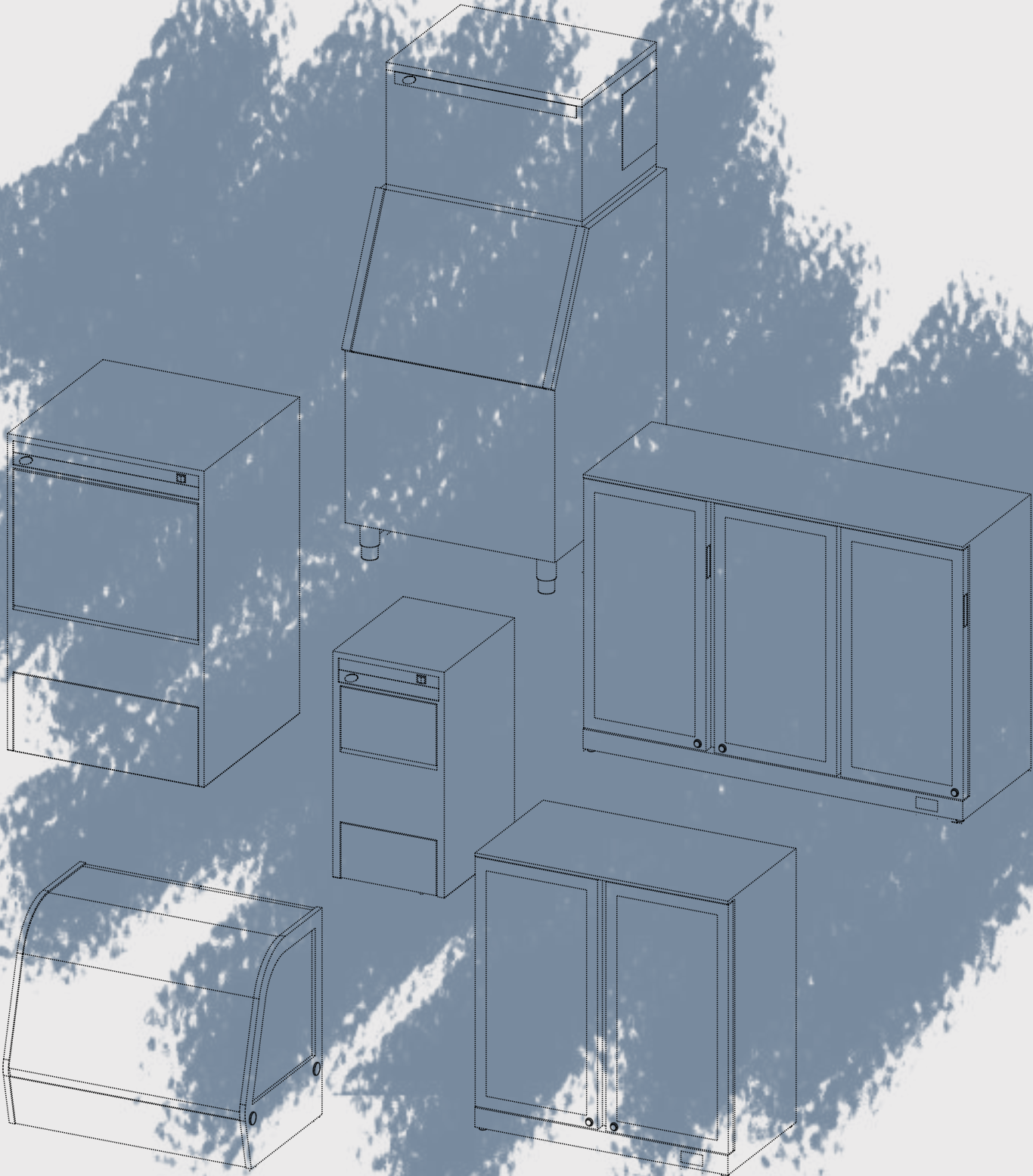
Central Type Hoods with Filters (500 Series)

Technical Specifications
- Stainless Steel.



Code	Dimensions a x b x c (mm)	Filter	Price (€)
RVL.ODVL.10195-M	1000x1970x500	2 Filters	892
RVL.ODVL.15195-M	1500x1970x500	4 Filters	1.189
RVL.ODVL.20195-M	2000x1970x500	6 Filters	1.523
RVL.ODVL.25195-M	2500x1970x500	8 Filters	2.028
RVL.ODVL.30195-M	3000x1970x500	10 Filters	2.384
RVL.ODVL.35195-M	3500x1970x500	12 Filters	2.717
RVL.ODVL.40195-M	4000x1970x500	12 Filters	2.844
RVL.ODVL.45195-M	4500x1970x500	16 Filters	3.324
RVL.ODVL.50195-M	5000x1970x500	16 Filters	3.723
RVL.ODVL.10245-M	1000x2470x500	2 Filters	1.048
RVL.ODVL.15245-M	1500x2470x500	4 Filters	1.356
RVL.ODVL.20245-M	2000x2470x500	6 Filters	2.061
RVL.ODVL.25245-M	2500x2470x500	8 Filters	2.428
RVL.ODVL.30245-M	3000x2470x500	10 Filters	2.725
RVL.ODVL.35245-M	3500x2470x500	12 Filters	3.079
RVL.ODVL.40245-M	4000x2470x500	12 Filters	3.641
RVL.ODVL.45245-M	4500x2470x500	16 Filters	4.030
RVL.ODVL.50245-M	5000x2470x500	16 Filters	4.265





Bottle Coolers

Technical Specifications

- 220V - 230V -1+N - 50 60 Hz electrical power.
- PVC coated galvanized steel.
- "CFC Free" refrigerant gas: R 134A / R 404 A
- +32 OC ambient tRVL.
- Fan cooling.
- Digital thermometer and thermostat.
- Automatic defrosting.
- Lock system in the door.
- Special door hinge system.
- Removable and easy to clean magnetic door.
- Hinged Doors.
- Working temperature: 2/10 OC



Code	Description	Dimensions a x b x c (mm)	Weight (kg)	Power (kw)	Capacity (lt)	Price (€)
JP.55.1	Bottle Cooler with Single Doors	600x510x895	55	0.26	126	1.250
JP.55.2	Bottle Cooler with 2 Doors	920x500x870	42	0.26	208	1.550
JP.55.3	Bottle Cooler with 3 Doors	1380x500x870	52	0.30	310	1.800

Chamber Ice Makers

Technical Specifications

- Evaporator with aluminium panel and copper pipe.
- Sliding door.
- Stainless steel body.
- JP.250
- Production Capacity: 250 kg/day
- Bin capacity:160 kg
- JP.300
- Production Capacity: 300 kg/day
- Bin capacity:160 kg
- JP.450
- Production Capacity: 450 kg/day
- Bin capacity:160 kg



Code	Description	Dimensions a x b x c (mm)	Weight (kg)	Net (m³)	Capacity (kg)	Price (€)
JP.250	Ice Maker Bin Included	762x819x1571	137	0.98	250	8.850
JP.300	Ice Maker Bin Included	762x819x1399	122	0.88	300	11.000
JP.450	Ice Maker Bin Included	762x819x1831	155	1.14	450	11.200

Ice Makers

Technical Specifications

- Evaporator with aluminium panel and copper pipe.
- Sliding door.
- Stainless steel body.
- JP.30
- Production Capacity: 30 kg/day
- Bin capacity:15 kg
- JP.50
- Production Capacity: 50 kg/day
- Bin capacity:20 kg
- JP.90
- Production Capacity: 90 kg/day
- Bin capacity:35 kg
- JP.125
- Production Capacity: 125 kg/day
- Bin capacity:60 kg
- JP.175
- Production Capacity: 175 kg/day
- Bin capacity:75 kg



Code	Description	Dimensions a x b x c (mm)	Weight (kg)	Net (m³)	Capacity (kg)	Price (€)
JP.30	Ice Maker	405x515x750	40	0.16	30	2.300
JP.50	Ice Maker	465x595x795	58	0.22	50	2.800
JP.90	Ice Maker	715x595x945	69	0.4	90	4.450
JP.125	Ice Maker	715x700x1050	89	0.53	125	5.600
JP.175	Ice Maker	860x700x1050	95	0.63	175	7.000

Ice Flakers

Technical Specifications

- Evaporator with aluminium panel and copper pipe.
- Sliding door.
- Stainless steel body.
- JP.85-K
- Production Capacity:85 kg/day
- Bin capacity:20 kg
- JP.150-K
- Production Capacity: 150 kg/day
- Bin capacity:150 kg
- JP.200-K
- Production Capacity: 200 kg/day
- Bin capacity:220 kg
- JP.400-K
- Production Capacity: 400 kg/day
- Bin capacity:400 kg



Code	Description	Dimensions a x b x c (mm)	Weight (kg)	Net (m³)	Capacity (kg)	Price (€)
JP.85-K	Ice Flaker	465x595x790	55	0.22	85	5.700
JP.150-K	Ice Flaker Bin Included	559x800x1356	60	0.61	150	9.000
JP.200-K	Ice Flaker Bin Included	762x819x1646	70	1.03	200	9.650
JP.400-K	Ice Flaker Bin Included	1219x819x1731	92	1.73	400	12.000

Cold Display Units

Technical Specifications

- 220V / 50 Hz electrical power.
- Working temperature: 0 °C +12 °C
- R-134 A refrigerant gas.
- Led lighting system.
- Double glass.
- 2 adjustable shelves.
- Digital temperature control.



Code	Description	Dimensions a x b x c (mm)	Weight (kg)	Net (m³)	Power (kw)	Capacity (lt)	Price (€)
JP.120.S	Cold Display Unit	702x568x686	64	0.20	0.16	120	1.700
JP.160.S	Cold Display Unit	880x568x686	71	0.30	0.16	160	1.850

Hot Display Units

Technical Specifications

- 220V - 50 Hz Energy.
- Led lighting system.
- Thermostatic control.
- 3 adjustable shelves.



Code	Description	Dimensions a x b x c (mm)	Weight (kg)	Net (m³)	Power (kw)	Capacity (lt)	Price (€)
JP.120.I	Hot Display Unit	678x578x670	48	0.20	1.1	120	1.150
JP.160.I	Hot Display Unit	857x578x670	56	0.30	1.5	160	1.300

Refrigerated Sushi Display Cases

Technical Specifications

- 220V - 230V -1 +N -50 60 Hz electrical power.
- -1/+1 OC working temperature.
- Tempered curved glass.
- Lifts up glass to remove for cleaning.
- Led lighting.
- Digital thermometer and thermostat.
- Automatic defrosting.
- Additional cooling system from the top.
- EASYCLEAN TRAYS SYSTEM® provide hygienic usage.
- Top fan cooling system.

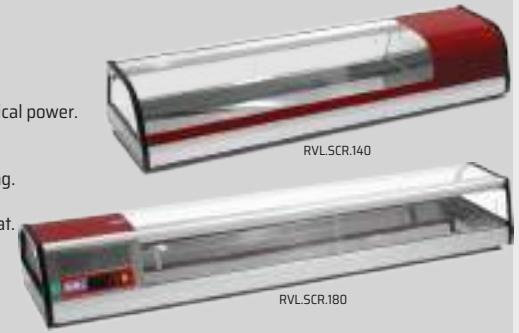


Code	Description	Dimensions a x b x c (mm)	Weight (kg)	Power (kw)	Capacity (gn 1/3)	Price (€)
JP.STD-6	Refrigerated Sushi Display Case	1447x387x240	49	0.13	6	3.400
JP.STD-8	Refrigerated Sushi Display Case	1797x387x240	52	0.13	8	3.750

Sushi Display Cases

Technical Specifications

- 220V - 230V -1 +N -50 60 Hz electrical power.
- -1/+1 OC working temperature.
- Tempered curved glass.
- Lifts up glass to remove for cleaning.
- Led lighting.
- Digital thermometer and thermostat.
- Automatic defrosting.



Code	Description	Dimensions a x b x c (mm)	Weight (kg)	Net (m³)	Power (kw)	Capacity	Price (€)
RVL.SCR.140	Sushi Display Unit	1400x400x250	31	125	2	6x1/3	1.250
RVL.SCR.180	Sushi Display Unit	1740x400x250	36	170	2.2	8x1/3	1.450

Full Automatic Espresso Coffee Machine

Technical Specifications

- Full touch digital panel, easy to use.
- Espresso, cappuccino, latte by only one touch.
- Brew unit system with auto-clean function.
- Auto fill water system with hose to connect water barrel.



Code	Description	Dimensions a x b x c (mm)	Weight (kg)	Power (kw)	Price (€)
JP.CPC-A-6	Full Automatic Espresso Coffee Machine	450x302x625	24	1.4	4.200

Filter Coffee Machine

Technical Specifications

- 220V 50 Hz energy.
- Boiling time: 5 minute.
- Tank Capacity: 1,7 Liter.
- Pot Capacity: 1,7 Liter.



Code	Description	Dimensions a x b x c (mm)	Weight (kg)	Net (m³)	Power (kw)	Capacity (lt)	Price (€)
JP.FK.01	Filter Coffee Machine	205x410x450	6	0.04	1.96	1.7	450

Milk Cooling Cabinet

Technical Specifications

- 1+1 liter tetrapack package is prepared for recommendation at +5 °C.
- Double compensated.
- Electric input: 220V- 1N



Code	Description	Dimensions a x b x c (mm)	Weight (kg)	Power (kw)	Price (€)
JP.MC.01	Milk Cooling Cabinet	200x250x320	3	0.7	425

Hot Chocolate Machine

Technical Specifications

- 220V 50 Hz energy.
- 0/85 °C Thermostat control unit.



Code	Description	Dimensions a x b x c (mm)	Weight (kg)	Net (m³)	Power (kw)	Capacity (lt)	Price (€)
JP.SC.01	Hot Chocolate Machine	410x280x580	3	0.06	1	10	970

Automatic Dough Roller Machine

Technical Specifications

- 2 fixed and 2 swivelling wheels.
- Dough thickness adjustable from 0,3 - 35 mm
- With emergency off-switch.
- Bracket for additional dough roller.
- Motorised conveyor belts on both sides.
- Easy to clean.
- Foldable tape system.



Code	Description	Dimensions a x b x c (mm)	Weight (kg)	Power (kw)	Band Dimension (mm)	Price (€)
JP.HA520L	Automatic Dough Roller Machine	2950x880x1170	240	0.75	2400x500	9.500
JP.HA520B	Automatic Dough Roller Machine	2080x890x620	145	0.4	2000x500	7.250

Bar Blender

Technical Specifications

- 220V 50-60 Hz operating voltage.
- Steel gearwheel.
- Titanium blade.
- Ice crusher blender.



Code	Description	Dimensions a x b x c (mm)	Weight (kg)	Net (m ³)	Power (kw)	Capacity (lt)	Price (€)
JP.BB.01	Bar Blender	200x225x511	5	0.02	1.5	2	630

Bar Blender

Technical Specifications

- Mechanical control panel suitable for daily use.
- Durable polycarbonate bowl.
- Steel blades.



Code	Description	Dimensions a x b x c (mm)	Weight (kg)	Net (m ³)	Power (kw)	Capacity (lt)	Price (€)
TRP.BB.01	Bar Blender	200x230x490	5	0.03	1.5	2	350

Orange Juicer

Technical Specifications

- 220V - 1800 rpm motor power.
- Energy saving usage with silent operation.
- Stainless steel body.



Code	Description	Dimensions a x b x c (mm)	Weight (kg)	Net (m ³)	Power (kw)	Capacity (lt)	Price (€)
JP.PR.01	Orange Juicer	260x254x470	9	0.03	0.18	220	415

Orange Juicer Stainless Steel

Technical Specifications

- 220V - 980 rpm motor power.
- Energy saving usage with silent operation.
- Stainless steel body on top reservoir.



Code	Description	Dimensions a x b x c (mm)	Weight (kg)	Net (m ³)	Power (kw)	Capacity (lt)	Price (€)
JP.PR.02	Orange Juicer Stainless Steel	280x200x470	9	0.03	0.23	340	645

Juice Extractor Citrus Press

Technical Specifications

- Motor power: 220 - 240V - 430 W
- Automatic pulp ejection.
- Turbo button.
- 6300 circuit per a minute.
- Stainless steel body.



Code	Description	Dimensions a x b x c (mm)	Weight (kg)	Net (m ³)	Power (kw)	Capacity (lt)	Price (€)
JP.KM.01	Juice Extractor Citrus Press	205x310x360	4	0.04	0.03	1	600

Manuel Citrus Juicer



Code	Description	Dimensions a x b x c (mm)	Weight (kg)	Net (m ³)	Capacity (lt)	Price (€)
JP.PR.03	Manuel Citrus Juicer	280x200x470	9	0.03	110	280

Speed Controlled Mixer

Technical Specifications

- 220V 50 Hz Energy.
- Removable stainless steel tank.
- Safety switch and hygienic usage.
- 1 Of Whisk.
- 1 Of Dough hook.
- 1 Of Mixing Paddle.



Code	Description	Dimensions a x b x c (mm)	Weight (kg)	Net (m ³)	Power (kw)	Capacity (lt)	Price (€)
JP.MK.107	Speed Controlled Mixer	415x250x410	17	0.04	0.32	7	1.100

3 Speed Mixer

Technical Specifications

- 220V 50 Hz Energy.
- Removable stainless steel tank.
- Safety switch and hygienic usage.
- 1 Of Whisk.
- 1 Of Dough hook.
- 1 Of Mixing Paddle.



Code	Description	Dimensions a x b x c (mm)	Weight (kg)	Net (m ³)	Power (kw)	Capacity (lt)	Price (€)
JP.MK.20	3 Speed Mixer	420x520x760	80	0.17	0.75	20	1.850

Soup Kettle (Stainless Steel Body)

Technical Specifications

- 220V 50 Hz operating voltage.
- Removable stainless steel reservoir.
- Hygienic and safely usage.



Code	Description	Dimensions a x b x c (mm)	Weight (kg)	Net (m³)	Power (kw)	Capacity (lt)	Price (€)
JP.CRP.01-P	Soup Kettle Stainless Steel Body	360x355x200	17	0.03	0.4	10	220

Soup Kettle (Static Painted)

Technical Specifications

- 220V 50 Hz operating voltage.
- Removable stainless steel reservoir.
- Hygienic and safely usage.



Code	Description	Dimensions a x b x c (mm)	Weight (kg)	Net (m³)	Power (kw)	Capacity (lt)	Price (€)
JP.CRP.01	Soup Kettle Static Painted	360x400x200	18	0.03	0.4	8	175

Microwave Oven

Technical Specifications

- 220V 50 Hz operating voltage.
- Capacity: 25 lt
- Touch screen LCD control panel.
- Stainless steel interior and out frame.
- Different levels of operating.
- Timer: 10-8 minute.



Code	Description	Dimensions a x b x c (mm)	Weight (kg)	Net (m³)	Power (kw)	Price (€)
JP.MD.01	Microwave Oven (Industrial Type)	511x421x285	25	0.06	1	670

Speed Oven

Technical Specifications

- Reduces cooking times by up to 80%
- Ideal for front cooking.
- 5" Touch Screen.
- Variably adjustable fan (10-100%)
- USB Port.
- 1024 Recipes storable.
- Easy to clean.
- Electric connection: 230 Volt / 1 L / 50 Hz



Code	Description	Dimensions a x b x c (mm)	Weight (kg)	Net (m³)	Power (kw)	Capacity (lt)	Price (€)
JP.HPF.01	Speed Oven - Touch Screen	460x603x681	88	0.18	3.3	17	11,000

Induction Wok Cooker

Technical Specifications

- 220V / 50 Hz energy.
- Ceramic pleyt.
- Control panel with timer.



Code	Description	Dimensions a x b x c (mm)	Weight (kg)	Net (m³)	Power (kw)	Price (€)
JP.IDW.02	Induction Wok Cooker	340x440x120	8	0.02	0.5 - 3	500

Induction Cooker

Technical Specifications

- 220V / 50 Hz energy.
- Ceramic pleyt.
- Control panel with timer.



Code	Description	Dimensions a x b x c (mm)	Weight (kg)	Net (m³)	Power (kw)	Price (€)
JP.ID.01	Induction Cooker	340x440x120	8	0.02	0.5 - 3	450

Dropin Induction Cooker

Technical Specifications

- 220V / 50 Hz energy.
- Ceramic pleyt.
- Control panel with timer.



Code	Description	Dimensions a x b x c (mm)	Weight (kg)	Net (m³)	Power (kw)	Price (€)
JP.ID01-A	Dropin Induction Cooker	430x326x110	6	0.02	3.5	550

Electrical Doner Blades

Technical Specifications

- Motor power: 2200 rpm 220V.
- Blade diameter: 100 mm.
- Cutting thickness: 0 ~ 8 mm.
- Blade sharpening tool.



Code	Description	Dimensions a x b x c (mm)	Weight (kg)	Net (m³)	Power (kw)	Price (€)
JP.100E	Electrical Doner Blade	113x190x150	3	0.05	0.23	1,000
JP.D.01	Smooth Blade	Ø10				75
JP.T.01	Knurled Blade	Ø10				75

Immersion Blender

Technical Specifications

- JP.BLE.01
- Mixer Length: 250 mm
- Whisk Length: 300 mm
- Motor Power: 450 Watt
- Motor Speed: 4000-16000 rpm
- JP.BLE.02
- Mixer Length: 250 mm
- Whisk Length: 500 mm
- Motor Power: 450 Watt
- Motor Speed: 4000-16000 rpm



Code	Description	Dimensions a x b x c (mm)	Weight (kg)	Net (m ³)	Power (kw)	Capacity (lt)	Price (€)
JP.BLE.01	Immersion Blender 30 (Whisk Tool and Cutter)	91x91x656/746	3.4	0.02	350	20-40	750
JP.BLE.02	Immersion Blender 50 cm (Whisk Tool and Cutter)	91x91x856/746	4.5	0.04	500	20-100	850

Food Slicer Machines

Technical Specifications

- 220V - 50 Hz Electrical connection.
- Hygienic and stainless steel body.
- Manufactured by anodised aluminium.
- Blade sharpener tool.
- Adjustable slice thickness.



Code	Description	Dimensions a x b x c (mm)	Weight (kg)	Net (m ³)	Power (kw)	Blade Diameter (mm)	Price (€)
JP.GD.220	Food Slicer Machine	410x400x350	12	0.06	0.21	220	800
JP.GD.250	Food Slicer Machine	535x475x490	16	0.12	0.24	250	915
JP.GD.300	Food Slicer Machine	575x412x460	16	0.11	0.27	300	1.250

Hamburger Press

Technical Specifications

- Meat diameter: 130 mm
- Stainless steel body.



Code	Description	Dimensions a x b x c (mm)	Weight (kg)	Net (m ³)	Price (€)
JP.HM.01	Hamburger Press	275x220x295	8	0.22	340

Egg Warmer

Technical Specifications

- Temperature: maximum 70 °C
- Manual temperature control
- Easy to use
- Powder coated AISI 304 body, interior and resistance
- Protection plate Plexiglass cover
- Body material thickness 0.80 mm



Code	Description	Dimensions a x b x c (mm)	Weight (kg)	Net (m ³)	Capacity (Egg)	Price (€)
JP.EKSG36	Egg Warmer	460x460x630	7.5	0.06	37	1.050

Hot Dog Maker

Technical Specifications

- Glass cylinder for warming and keeping sausages warm
- Removable lid
- Adjustable temperature
- Rubber feet for secure the stability
- Indicator lights
- Easy to use
- Easy to clean
- Made of high quality stainless steel
- Manufactured in accordance with relevant hygiene and safety standards.
- JP.SK.01
- Electric Input: 1P 230VAC
- Cable Cross Section (mm²): 3x1,5



Code	Description	Dimensions a x b x c (mm)	Weight (kg)	Net (m ³)	Power (kw)	Price (€)
JP.SK.01	Hot Dog Maker with 4 Skewers	300x480x445	7.5	0.06	0.75	675

Hot Dog Grill with 7 Rolls

Technical Specifications

- Hot dog grill, with 7 rollers
- Tabletop unit
- Excellently suited for use in professional kitchens
- Equal heat distribution
- Two separately adjustable thermostats
- Heating zones can be adjusted separately
- 2 Heating zones
- 2 Operating control lights
- Easy to clean
- Made of stainless steel
- JP.SK.02
- Electric Input: 1P 230VAC
- Cable Cross Section (mm²): 3x1,5



Code	Description	Dimensions a x b x c (mm)	Weight (kg)	Net (m ³)	Power (kw)	Price (€)
JP.SK.02	Hot Dog Grill with 7 Rolls	365x585x185	8.5	0.04	1.4	525

Pressure Fryer (Electric)

Technical Specifications

- Digital control panel.
- Automatic oil cleaning system with special filter.
- With oil pump.
- Operating pressure (kettle): 0.85 bar
- High pressure frying saves oil and energy.
- Stainless steel body.



Code	Description	Dimensions a x b x c (mm)	Weight (kg)	Net (m ³)	Power (kw)	Capacity (lt)	Price (€)
JP.PFRY.01	Pressure Fryer (Electric)	460x960x1230	135	0.5	13.5	24	8.750

Portable Cooking Oil Filter

Technical Specifications

- Device for the treatment of used and contaminated oil
- Save money by never changing your cooking oil too early again.
- Automatic filtration
- Maximum filtration power: 50 l/min max. 180 °C to easily filter oil
- Easy to use
- High quality stainless steel



Code	Description	Dimensions a x b x c (mm)	Weight (kg)	Net (m ³)	Power (kw)	Capacity (lt)	Price (€)
JP.GFR50E	Portable Cooking Oil Filter - 50 Lt/min	160x260x440	8.6	0.02	0.1	50	2.350

Rectangle Chafing Dish



Code	Description	Dimensions a x b x c (mm)	Price (€)
JP.CHF.01	Rectangle Chafing Dish 1/1 Gn Glass Lid Induction Bottom	580x480x165	1.250

Rectangle Chafing Dish Bottom Stand



Code	Description	Dimensions a x b x c (mm)	Price (€)
JP.CHF.01A	Rectangle Chafing Dish Bottom Stand 1/1 Gn	670x380x240	375

Square Chafing Dish



Code	Description	Dimensions a x b x c (mm)	Price (€)
JP.CHF.02	Square Chafing Dish 2/3 Gn Glass Lid Induction Bottom	410x480x165	1.050

Square Chafing Dish Bottom Stand



Code	Description	Dimensions a x b x c (mm)	Price (€)
JP.CHF.02A	Square Chafing Dish Bottom Stand 2/3 Gn	490x380x240	325

Round Soup Bowl



Code	Description	Dimensions a x b x c (mm)	Price (€)
JP.CHF.03	Round Soup Bowl 12 Lt Glass Lid Induction Bottom	410x490x265	1.285

Round Soup Bowl Bottom Stand



Code	Description	Dimensions a x b x c (mm)	Price (€)
JP.CHF.03A	Round Soup Bowl Bottom Stand	390x390x240	325

Round Induction Cooker

Technical Specifications
- Used for JP.CHF.01, JP.CHF.02, JP.CHF.03 models.



Code	Description	Dimensions a x b x c (mm)	Price (€)
JP.RZ5.01	Round Induction Cooker Power 800W	275x220x295	230

Coffee Dispenser



Code	Description	Dimensions a x b x c (mm)	Price (€)
JP.DSP.02	Coffee Dispenser 19 Lt.	364x364x580	745

Milk Dispenser



Code	Description	Dimensions a x b x c (mm)	Price (€)
JP.DSP.01	Milk Dispenser 6 Lt.	242x275x435	750

Juice Dispenser 12 Lt.



Code	Description	Dimensions a x b x c (mm)	Price (€)
JP.DSP.03	Juice Dispenser 12 Lt.	364x364x460	675

Juice Dispenser



JP.DSP.04

JP.DSP.04A

Code	Description	Dimensions a x b x c (mm)	Price (€)
JP.DSP.04	Juice Dispenser 8 Lt.	270x360x530	350
JP.DPS.04A	Juice Dispenser 2x8 Lt.	580x360x590	620





RVL.CHR.150



RVL.CHR.151



RVL.CHR.152



RVL.CHR.153



RVL.CHR.101



RVL.CHR.102



RVL.CHR.103



RVL.CHR.104



RVL.CHR.105



RVL.CHR.106



RVL.CHR.107



RVL.CHR.108



RVL.CHR.109



RVL.CHR.110



RVL.CHR.111



RVL.CHR.112



RVL.CHR.113



RVL.CHR.114



RVL.CHR.115



RVL.CHR.116



RVL.CHR.117



RVL.CHR.118



RVL.CHR.119



RVL.CHR.120



RVL.CHR.121



RVL.CHR.122



RVL.CHR.123



RVL.CHR.124



RVL.CHR.125



RVL.CHR.126



RVL.CHR.127



RVL.CHR.128



RVL.CHR.129



RVL.CHR.130



RVL.CHR.131



RVL.CHR.132



RVL.CHR.133



RVL.CHR.134



RVL.CHR.135



RVL.CHR.136



RVL.CHR.137



RVL.CHR.138



RVL.CHR.139



RVL.CHR.140



RVL.CHR.141



RVL.CHR.142



RVL.CHR.143



RVL.CHR.144



RVL.CHR.145



RVL.CHR.146



RVL.CHR.147



RVL.CHR.148



RVL.CHR.149



RVL.BR.101



RVL.BR.102



RVL.BR.103



RVL.BR.104



RVL.TBL.101



RVL.TBL.102



RVL.TBL.103



RVL.TBL.104



RVL.TBL.105



RVL.TBL.106



RVL.TBL.107



RVL.TBL.108



RVL.TBL.109



RVL.TBL.110



RVL.TBL.111






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