



Mare
SAFETY AS

A **SAFE** CHOICE
www.maresafety.com



RESCUE BOATS

GALLEYS

HOSPITAL & RESCUE

MISCELLANEOUS





A SAFE CHOICE
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REIDAR VÅGESKAR

Managing Director

Mare Safety AS was founded 17th november 1999, by Mr. Reidar Vågeskar and Mrs. Elin Helland. Mr. Vågeskar is today the only one left of the founders still working for the company, as managing director.

ULSTEINVIK



ABOUT

Trough many years, Mare Safety have supplied a range of products, in which the largest segments are rescue boats and galleys. The company was established in year 2000, and had only two employees. Today, the company have exeeded to 16 employees and have an annual turnover of approximately 100 mill. NOK. Mare Safety is a global supplier, with deliveries made all over the world. Since the establishment, Mare Safety have delivered 400 rescue boat and over 500 complete galleys.

Galleys

Mare Safety take care of the layout planning and engineering work. We supply the equipment required according to customer specifications for a complete galley, pantry or laundry. We provide top of the line, high quality products from well known producers.

A well planned galley increases efficiency and makes working pleasurable. The company's philosophy is to provide optimal conditions for preparing food. We work closely with our suppliers to develop new products, and we have delivered more than 500 galleys for all types of ships. We also deliver loose galley equipment. Everything from table spoons to food processors.

Rescue Boats

We have developed, produced and equipped a number of specialized rescue boats and rescue crafts. All of the company's models are designed to comply with the



most recent SOLAS-standard, NOR-SOK-standard and DNV standard. Our boats are often recognized by its primary use of the colour yellow, as opposed to most MOB-Boats which are orange in colour.

Mare Safety supplies in addition to fast open rescue boats in plastic and aluminium, 10-12 meter Daughtercrafts (built after DNV 2.21 standard) and workboats.

Rescue Equipment

Many fishing- and offhsore vessels are equipped with safety equipment supplied by Mare Safety. We supply life rafts, rescue frames and scoops, floating gear and many other types of lifesaving rescue equipment.

Thank you

Thank you for the attention. Please consider Mare Safety as your next supplier of products that improves your safety at sea. Choosing Mare Safety is a safe choice.

Best regard

Reidar Vågeskar

CONTACT

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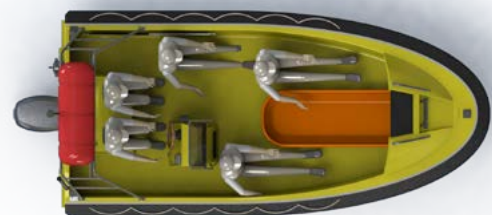
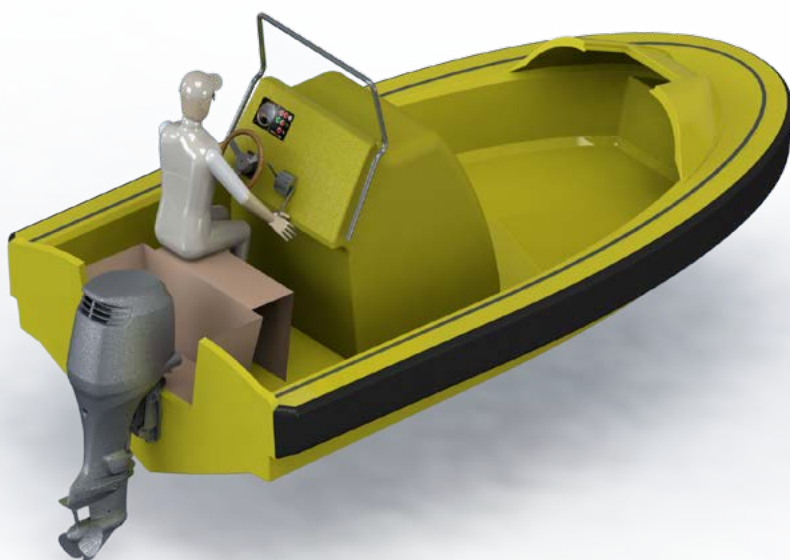
OTHERS



RESCUE

BOATS

MARE RB 550 OUTBOARD (RESCUE BOAT)



BOAT DESCRIPTION



Hull, console and canopy are built in fire retardant glass fibre reinforced polyester (GRP). The hull is designed and stiffened by a combination of longitudinal and transversal bulkheads and stiffeners. The dimensions on stiffeners and plates thickness are calculated in order to obtain optimal weight/stiffness ratio. Planing V-bottom hull with transom for optimal speed and seakeeping conditions in all type of weather.

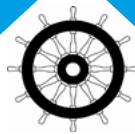
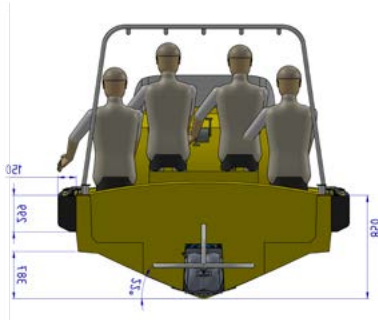
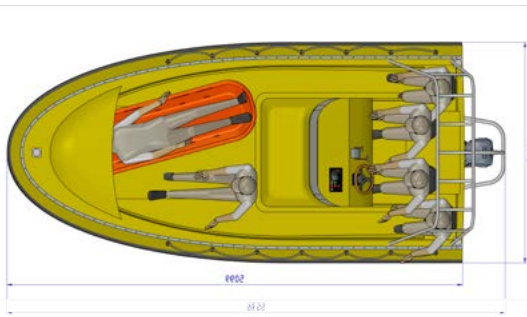
Polyurethane buoyancy foam is filled in the space between hull and inner liner. MARE RB 550 OUTBOARD will even float with damage below waterline because of the buoyancy foam. The rescue boat is self-bailing through two drainage outlets in the stern. Lifelines are fitted on the inner liner according to regulations. The deck has anti-slip surface, safer for the crew and survivors.

One single lifting point is mounted in front of the console. The lifting point is produced in AISI 316 stainless steel material. On top of the lifting point one lifting eye is welded. This fits to lifting hook delivered by H.Henriksen on load hook HCH WLL 1,5 T

MARE RB550 OUTBOARD

Length over all	5.50 m
Length of hull	5.10 m
Breadth max	2.40 m
Draguht	0.30 m
Weight fully equipped and fuelled appr.	825 - 995 kg
Davit load 6 persons	1320 - 1450 kg
Engine power	20 - 60 HP
Engine options	20HP, 40HP, 60HP
Speed appr. fully loaded	6 - 20 knots
Produced in	GRP

MARE RB 550 INBOARD (RESCUE BOAT)



Hull, console and canopy are built in fire retardant glass fibre reinforced polyester (GRP). The hull is designed and stiffened by a combination of longitudinal and transversal bulkheads and stiffeners. The dimensions on stiffeners and plates thickness are calculated in order to obtain optimal weight/stiffness ratio. Planing V-bottom hull with transom for optimal speed and seakeeping conditions in all type of weather.

Polyurethane buoyancy foam is filled in the space between hull and inner liner. MARE RB 550 OUTBOARD will even float with damage below waterline because of the buoyancy foam. The rescue boat is self-bailing through two drainage outlets in the stern. Lifelines are fitted on the inner liner according to regulations. The deck has anti-slip surface, safer for the crew and survivors.

One single lifting point is mounted in front of the console. The lifting point is produced in AISI 316 stainless steel material. On top of the lifting point one lifting eye is welded. This fits to lifting hook delivered by H.Henriksen on load hook HCH WLL 1,5 T

MARE RB 550 INBOARD

Length over all	5.50 m
Length of hull	5.10 m
Breadth max	2.40 m
Draguht	0.30 m
Weight fully equipped and fuelled appr. + 6 persons	1595 kg
Engine power	125 HP
Waterjet	Alamarin AJ160
Speed appr. fully loaded	Above 8 knots
Produced in	GRP

MARE FRB 600 MARE FRB 700

Mare FRB 600 and Mare FRB 700 are a beamy and solid fast rescue boat with efficient fendering, buoyant ends and superb seaworthiness.



BOAT DESCRIPTION

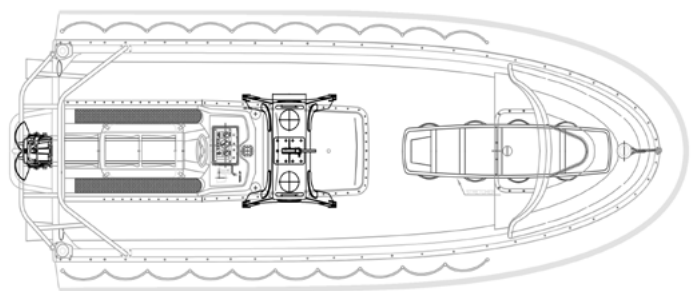
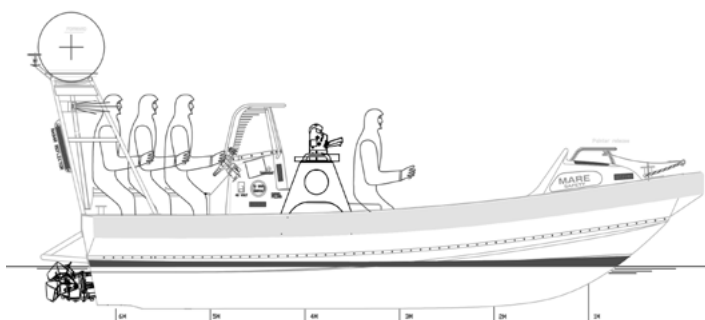


Mare FRB 600 and Mare FRB 700 are a beamy and solid fast rescue boat with efficient fendering, buoyant ends and superb seaworthiness. They are built in solid fiberglass using combination mat/rowing reinforcement materials and fire retardant high specification resins.

The cockpit is in GRP of advanced design, absolutely watertight and with water drains, well-rounded corners and a round hollow in front of the drivers knees. The windscreen is extra high and wide, offering excellent protection to the crew.

A combined pipe handhold and window protection is fitted around the thick molded polycarbonate window. It has molded foam seats for 3 crew members behind the cockpit. In addition, wide spray stoppers are provided below the chine working the same way.

Class approval: SOLAS, MED-B Certificate



TECHNICAL SPECIFICATION

MARE FRB 600

Lenght over all	6.50 m
Lenght of hull	5.70 m
Breadth max	2.85 m (2.65 m)
Draguht	0.40 m
Weight fully equipped and fuelled appr.	1950 kg
Davit load 10 persons	2700 kg
Engine power	165-230 HP
Engine options	Yanmar, Steyr, Volvo
Jet options	Hamilton, Alamarin, Ultra
Speed appr.	20 - 35 knots
Produced in	GRP



MARE FRB 700

Lenght over all	7.38 m
Lenght of hull	6.37 m
Breadth max	2.85 m (2.65 m)
Breath of hull	2.30 m
Draguht	0.40 m
Weight fully equipped and fuelled appr.	2150 kg
Davit load 15 persons	3387,5 kg
Engine power	165-230 HP
Engine options	Yanmar, Steyr, Volvo
Jet options	Hamilton, Alamarin, Ultra
Speed appr.	20 - 35 knots
Produced in	GRP



MARE GTC 700 MARE GTC 700-2VD

The Mare GTC 700 and Mare GTC 700-2VD are built for offshore use in extreme weather conditions.



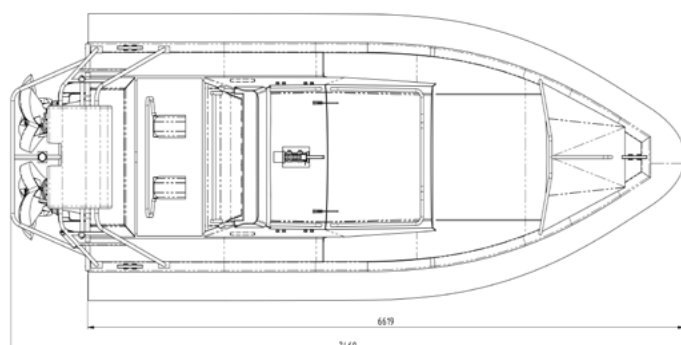
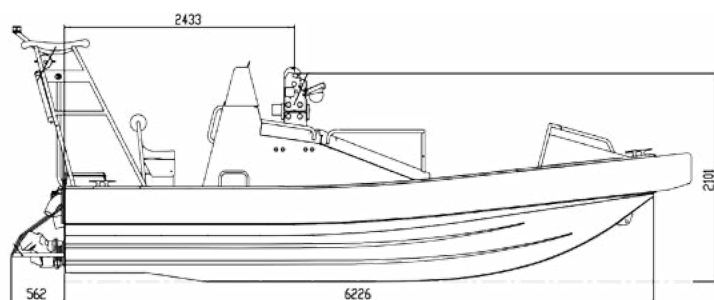
BOAT DESCRIPTION



The Mare GTC 700 and Mare GTC 700-2VD are built for offshore use in extreme weather conditions with carrying capacity in excess of 2 ton and tested to carry 10 persons included crew. The boat design provides sustained high speeds in adverse conditions and precise maneuverability at all speeds ahead, stern and stationary. The design provides recovery facilities for divers and personnel in the water while maneuverability maintains without risk or injury. In front of the engine cover we have four flush eyes installed in deck, mounted to secure a stretcher. The hull is built of marine grade aluminum plates. The twin installation has redundancy on all major components. The engine room is separated with water tight bulkhead between the engines; the bulkhead is possible to dismantle for easily maintenance. It's mounted heat and smoke alarms in each engine room.

This boat model is equipped with a single point lifting arrangement, approved for use with offshore crane. Design criterias for the lifting structure are NMD/SOLAS, NMD Reg.853, NORSOK 001, NORSOK R-003, NORSOK N-001, EN1999/Eurocode9, NORSOK M-121, DNV rules for High Speed Light Crafts and NORSOK R-002 2nd Edition September 2012. We use a swivel joint HSL connected to lifting hook HMK, all from H.Henriksen.

Class approval: SOLAS, MED-B Certificate



TECHNICAL SPECIFICATION

MARE GTC 700

Lenght over all	7.18 m
Lengt of hull	6.70 m
Breadth max	2.85 m (2.65m)
Draguht	0.40 m
Weight fully equipped and fuelled appr.	1950 kg
Davit load 10 persons	2700 kg
Engine power	165-230 HP
Engine options	Yanmar, Steyr, Volvo
Jet options	Hamilton, Alamarin, Ultra
Speed appr.	20 - 40 knots
Produced in	Aluminum



MARE GTC 700-2VD

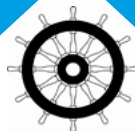
Lenght over all	7.18 m
Lenght of hull	6.70 m
Breadth max	2.85 m (2.65 m)
Breadth of hull	2.30 m
Draguht	0.40 m
Weight fully equipped and fuelled appr.	2630 kg
Davit load 10 persons	3380 kg
Engine power	2 x 120 - 230 HP
Engine options	Yanmar, Steyr
Jet options	Hamilton, Alamarin, Ultra
Speed appr.	20-40 knots
Produced in	Aluminum



MARE GTC 900 MARE GTC 900-2VD



BOAT DESCRIPTION

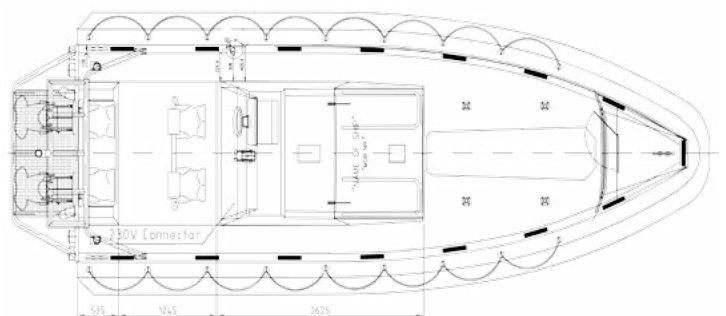


The Mare GTC 900 and Mare GTC 900-2VD are built for offshore use in extreme weather conditions with carrying capacity in excess of 2 ton and tested to carry 10 persons included crew. The boat design provides sustained high speeds in adverse conditions and precise maneuverability at all speeds ahead, stern and stationary. The design provides recovery facilities for divers and personnel in the water while maneuverability maintains without risk or injury. In the front of the engine cover we have four flush eyes installed in deck, mounted to secure a stretcher.

The hull is built of marine grade aluminum plates. The twin installation has redundancy on all major components. The engine room is separated with water tight bulkhead between the engines; the bulkhead is possible to dismantle for easily maintenance. It's mounted heat and smoke alarms in each engine room.

The Mare GTC 900 and Mare GTC 900-2VD are equipped with a single point lifting arrangement, approved for use with offshore crane. Design criteria for the lifting structure are NMD/SOLAS, NMD Reg.853, NOR50K 001, NOR50K R-003, NOR50K N-001, EN1999/Eurocode9, NOR50K M-121 and DNV rules for High Speed Light Crafts. The Mare GTC 900-2VD is the only 900-model approved for NOR50K R-002 2nd Edition September 2012. We use a swivel joint HSL connected to lifting hook HMK, all from H.Henriksen.

Class approval: SOLAS, MED-B Certificate



TECHNICAL SPECIFICATION

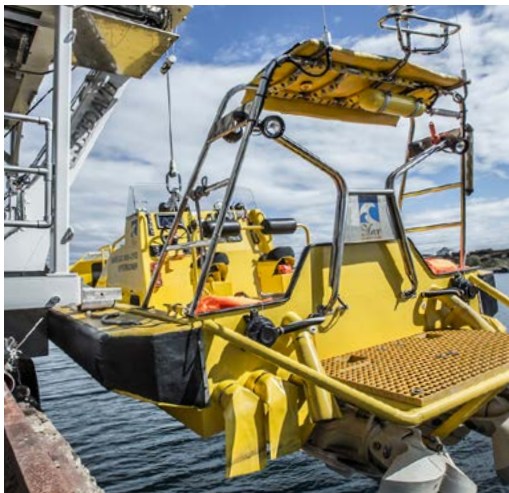
MARE GTC 900

Lenght over all	8.75 m
Lenght of hull	7.70 m
Breadth max	3.30 m
Draguht	0.75 m
Weight fully equipped and fuelled appr.	3450 kg
Davit load 10 persons	4200 kg
Engine power	230 - 340 HP
Engine options	Yanmar, Steyr, Volvo
Jet options	Hamilton, Alamarin, Ultra
Speed appr.	20 - 40 knots
Produced in	Aluminum



MARE GTC 900-2VD

Lenght over all	8.75 m
Lenght of hull	7.70 m
Breadth max	3.30 m
Breadth of hull	2.50 m
Draguht	0.65 m
Weight fully equipped and fuelled appr.	3500 kg
Davit load 10 persons	4250 kg
Engine power	2 x 165-250 HP
Engine options	Yanmar, Steyr
Jet options	Hamilton, Alamarin, Ultra
Speed appr.	20 - 40 knots
Produced in	Aluminum



MARE MSDC

MSDC 10 / MSDC 11 / MSDC 12



BOAT DESCRIPTION



The Mare Safety Daughtercraft (MSDC) is designed, built and tested to comply with the latest SOLAS/LSA Code. This is the only FRDC in the market which satisfy SOLAS. Our MSDC could also capsize with open doors/windows and with the superstructure filled with water you just release the huge capsize bags and the boat will return to normal position. The boat is designed to withstand extreme weather conditions at low temperatures and has capabilities to operate away from mother vessel for different periods.

The hull of deep V-bottom design, is reliable, has outstanding maneuverability and offers safety both for the crew and survivors. The superstructure provides seating for a crew of three persons and fifteen survivors. The aft deck is complete flush to make it easier to work there. Hull is made of marine grade aluminum and the superstructure is made of GRP.

Options: Towing hook in the aft deck. You are able to pull as much as four ton with this vessel. Lifting frame for safe launch and recovery from mother vessel or offshore crane. The boat also have a hook in the bow area which makes it possible to use this boat in a slipway aft in the mother vessel. This hook is fully hydraulic operated from captain's seat.

TECHNICAL SPECIFICATION

MARE MSDC 10

Length over all	10.00 m
Length of hull	9.00 m
Breadth max	3.60 m
Draguht	0.55 m
Height	3.00 m
Weight fully equipped and fuelled appr.	6500 kg
Davit load 10 persons	7625 kg
Engine power	2 x 280 - 560 HP
Speed appr.	20 - 40 knots

TECHNICAL SPECIFICATION

MARE MSDC 11

Lenght over all	11.70 m
Lenght of hull	10.35 m
Breadth max	3.50 m
Breadth of hull	3.00 m
Draguht	0.55 m
Height	3.40 m
Weight fully equipped and fuelled appr.	7000 kg
Davit load 10 persons	8350 kg
Engine power	2 x 280 - 560 HP
Speed appr.	20 - 40 knots



MARE MSDC 12

Lenght over all	12.43 m
Lenght of hull	11.00 m
Breadth max	3.60 m
Breadth of hull	3.00 m
Draguht	0.75 m
Height	3.40 m
Weight fully equipped and fuelled appr.	7500 kg
Davit load 10 persons	10600 kg
Engine power	2 x 280 - 560 HP
Speed appr.	20 - 40 knots

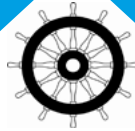


MARE FRDC

FIREFIGHTER



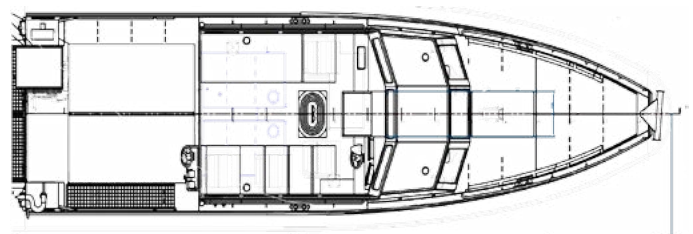
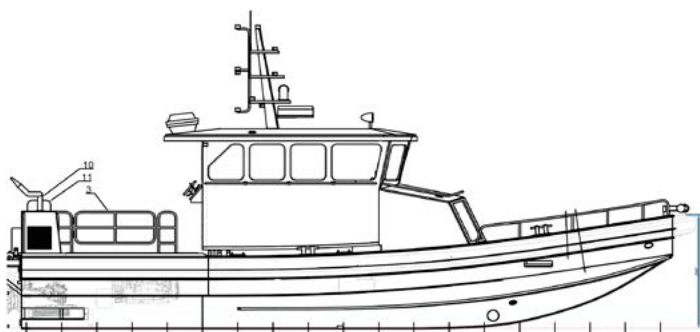
BOAT DESCRIPTION



The Mare Fast Rescue Daughtercraft (FRDC) is designed, built and tested to comply with the latest Craft 2.21 Standard. The boat is designed to withstand extreme weather conditions at low temperatures and has capabilities to operate away from mother vessel for different periods. The hull of deep V-bottom design is reliable, has outstanding maneuverability and offers safety both for the crew and survivors.

The superstructure provides seating for a crew of three persons and fifteen survivors. The aft deck is complete flush to make it easier to work there. Hull is made of marine grade aluminum and the superstructure is made of GRP.

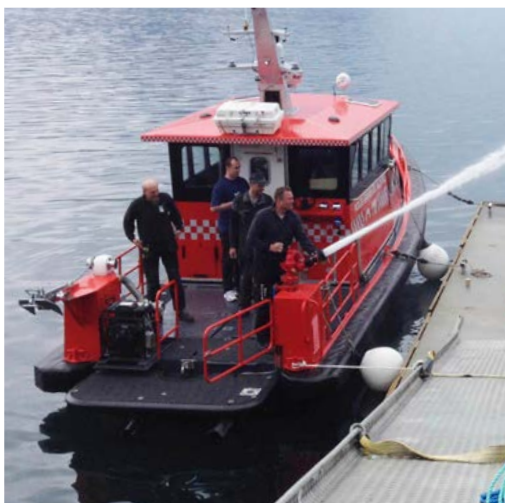
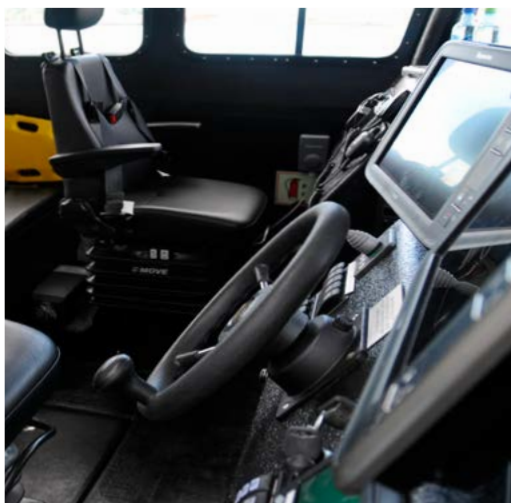
Option: Towing hook in the aft deck.



TECHNICAL SPECIFICATION

MARE FRDC

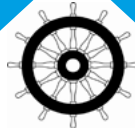
Lenght over all	12.43 m
Lenght of hull	11.00 m
Breadth max	3.60 m
Breadth of hull	3.00 m
Draught	0.75 m
Height	3.40 m
Weight fully equipped and fuelled appr.	8000 kg
Engine power	2 x 270 - 560 HP
Speed appr.	20 - 45 knots



MARE GTC 900 SAR MARE GTC 900-2VD SAR



BOAT DESCRIPTION

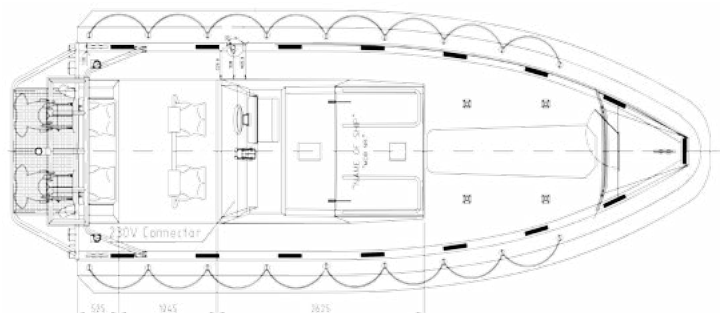


The Mare GTC 900 SAR and Mare GTC 900-2VD SAR are both unique boats, developed with the potential to improve performance and efficiency under particularly stringent circumstances. SAR model (Search and Rescue) is a disclosure of the popular 900 Series GTC.

The boat design provides sustained high speeds in adverse conditions and precise maneuverability at all speeds ahead, stern and stationary. The design provides recovery facilities for divers and personnel in the water while maneuverability maintains without risk or injury. In front of the engine cover we have four flush eyes installed in deck mounted to secure a stretcher.

The hull is built of marine grade aluminum plates. The twin installation has redundancy on all major components. The engine room is separated with water tight bulkhead between the engines; the bulkhead is possible to dismantle for easily maintenance. It's mounted heat and smoke alarms in each engine room.

Class approval: SOLAS



TECHNICAL SPECIFICATION

MARE GTC 900 SAR

Length over all
 Length of hull
 Breadth max
 Draught
 Weight fully equipped and fuelled appr.
 Engine power
 Engine options
 Jet options
 Speed appr.
 Produced in

8.75 m
 7.70 m
 3.30 m
 0.75 m
 3450 kg
 230-340 HP
 Yanmar, Steyr, Volvo
 Hamilton, Alamarin, Ultra
 20 - 40 knots
 Aluminum



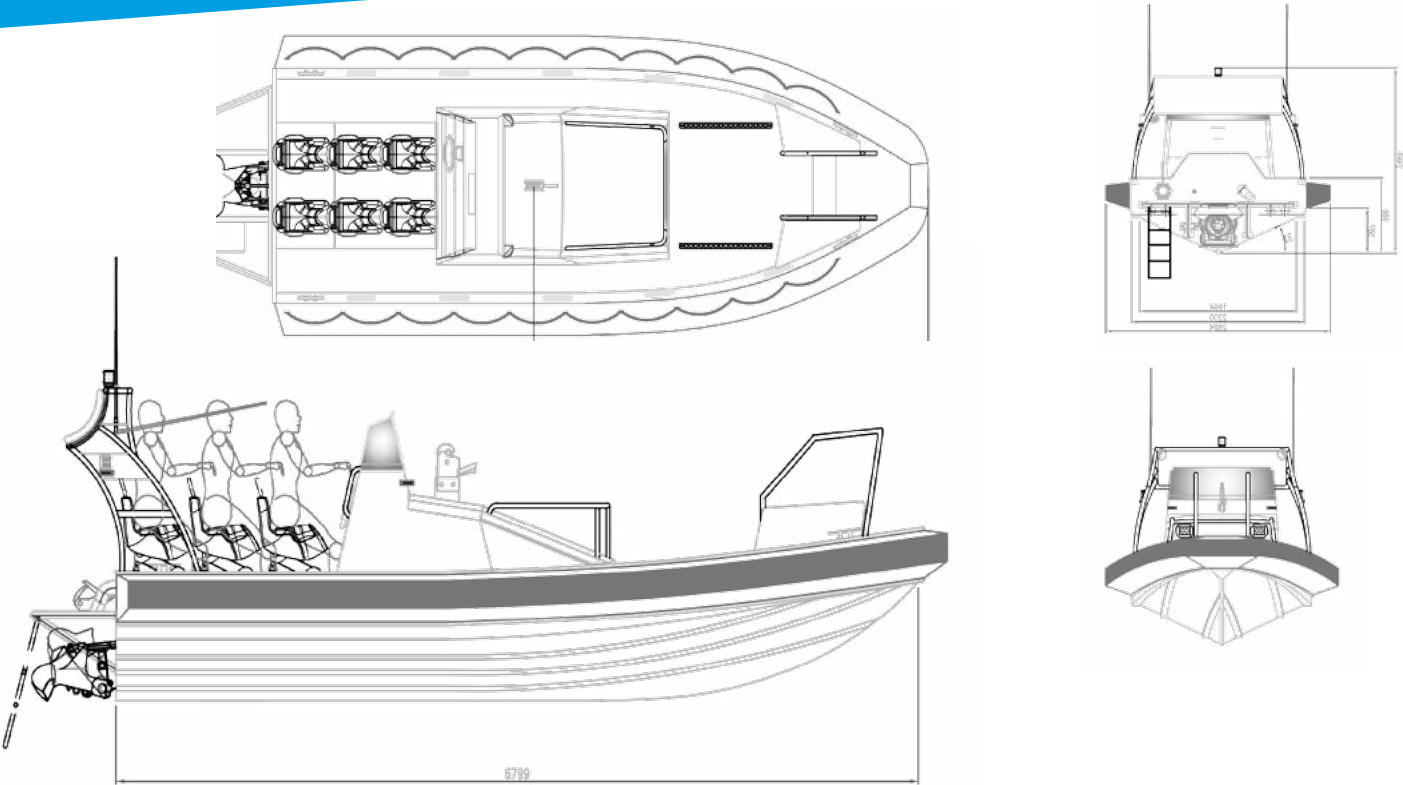
MARE GTC 900-2VD SAR

Length over all
 Length of hull
 Breadth max
 Breadth of hull
 Draught
 Weight fully equipped and fuelled appr.
 Engine power
 Engine options
 Jet options
 Speed appr.
 Produced in

8.75 m
 7.70 m
 3.30 m
 2.50 m
 0.65 m
 3500 kg
 2 x 165 - 250 HP
 Yanmar, Steyr, Volvo
 Hamilton, Alamarin, Ultra
 20 - 40 knots
 Aluminum



MARE GTC 777



BOAT DESCRIPTION



The MARE GTC 777 is designed, built and equipped to comply with the strength and safety in SOLAS 74, with revised chapter III, amendment 1983, N.M.D. and D.O.T. The boat is built for offshore use in extreme weather conditions(Sea-state 6) with carrying capacity in excess of 2 ton and tested to carry 8 persons. Design criteria for the lifting hook and the structure are NMD/SOLAS, NMD Reg.853, NORSOK S-001, Norsok R-003, NORSOK N-001, EN1999/Eurocode9, NORSOK M-121, DNV rules for High Speed Light Crafts. The boat design provides sustained high speeds in adverse conditions and precise manoeuvrability at all speeds ahead, astern and stationary.

The design provides recovery facilities for divers and personnel in the water while manoeuvrability maintains without risk or injury. Two persons have space at the front of the engine hatch for seating.

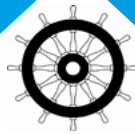
MARE GTC 777

Lenght over all	7.77 m
Lenght of hull	6.85 m
Breadth max	2.85 m (2.65m)
Breadth of hull	2.25 m
Draught	0.50 m
Weight fully equipped and fuelled appr.	2150kg
Davit load 10 persons	2900kg
Engine power	200 - 400 HP
Engine options	Yanmar, Steyr, Volvo, Buck
Jet options	Hamilton, Alamarin, Ultra
Speed appr.	20 - 40 knots
Produced in	Aluminum

MARE WB 1330-2VD



BOAT DESCRIPTION

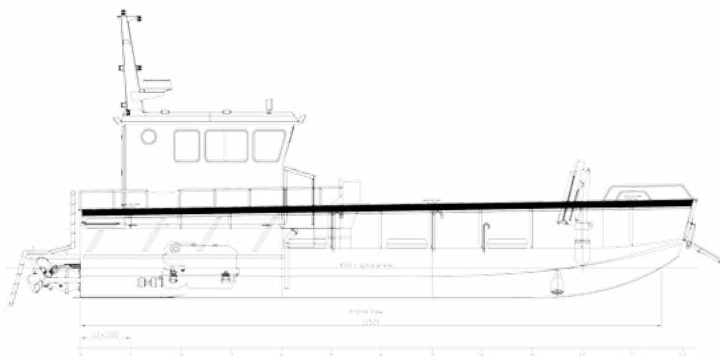


The Mare WB 1330-2VD and Mare WB 1500 1VD/2VD are both based upon a long tradition in building work and oil response vessel for Norwegian waters. The crafts are designed for high operational availability and are based upon several generations of specialised workboats delivered from Mare Safety AS.

Mare WB 1330-2VD and Mare WB 1500 1VD/2VD are designed for high stability and a high load capacity. Maximum deck load is approximately 5000 kg. In the oil response version there can be fitted a tank with total spill oil capacity of 8 m³.

Furthermore, the boats can be fitted with a jib crane and a hydraulic capstan. The wheelhouse is placed upon rubber feet, which reduce the noise level, and thus makes the vessel a good workspace for hour after hour. The engine room is large and easy to service with a large trapdoor behind the wheelhouse. The service and maintenance work has been thought of and made as easy to access as possible.

Fire emergency equipment such as fire pump can be fitted. The boats are designed in accordance to Nordic workboat standard.



MARE WB 1500 MARE WB 1500-2VD



TECHNICAL SPECIFICATION



MARE WB 1330-2VD

Length	13.30 m
Width	4,10 m
Depth	0.80 m
Weight	10000 kg
Engine (HP)	600 - 860
Speed (1VD)	Approx. 30 - 35 nmh.
Diesel capacity	2 x 500 l

MARE WB 1500 MARE WB 1500-2VD

Length	14,90 m
Width	4.50 m
Depth	0.45 m
Weight	10500 kg (1VD) / 12000 kg (2VD)
Engine (HP)	350 - 430 (1VD) / 600 - 860 (2VD)
Light speed 1 (1VD)	Approx. 15 - 20 nmh. (1VD)
Light speed 2 (2VD)	Approx. 25 - 32 nmh. (2VD)
Diesel capacity	2 x 500 l (1VD) / 2 x 750 l (2VD)

DAVITS



AMD DAVIT



AMT DAVIT



AMDT DAVIT



AMTL DAVIT



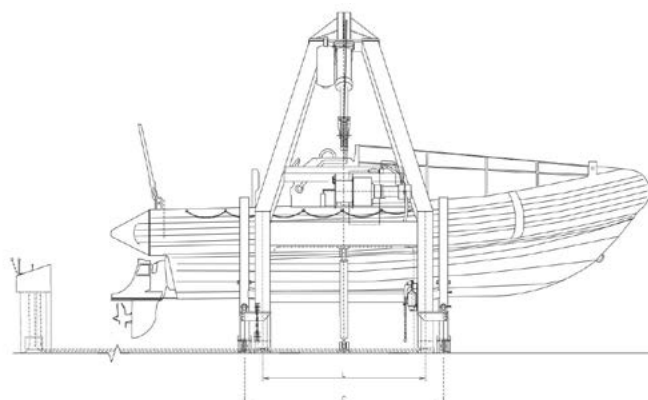
In addition to being a reliable supplier of rescue boats to various market areas, Mare Safety are also a supplier of high quality davits from several reputable manufacturers. Davits are an important product segment for us, as davits are needed to raise and lowering rescue boats where other options for launching is difficult or impossible. They are class approved and can be regarded as the safest choice for launch, where naturally the crew and boat has the highest safety priority. We distribute davits from among others, TTS, RedRock, VestDavit, Aukra Maritime. In the following pages you can get better acquainted with some of the popular models.



PLR-TYPE RESCUE BOAT DAVITS

The PLR-type davit is a single point davit of compact design. It is suitable for MOB and FRC as well as for workboats.

It is equipped with hydraulic boat guiding arms for safe operation of boat and davit in all deck positions.



DAVIT MODEL	SWL	WEIGHT	TECHNICAL DESCRIPTION	
PLR-2000	2 000 kg	1 550 kg	Typical users :	Seismic vessels, Ferries and Navy vessels.
PLR-3250	3 250 kg	2 500 kg	Capacity :	2000-12500 kg
PLR-5000	5 000 kg	2 800 kg	Power :	Hydraulic+ stored power after latest SOLAS
PLR-3600	3 600 kg	2 650 kg	Optional equip. :	Dynamic shockabsorber, Self tension winch system hydraulic line puller, hydraulic end stop.
PLR-7000	7 000 kg	4 200 kg	Approvals :	NMD, MSA, DNV
PLR-10000	10 000 kg	4 500 kg	Certificate :	CE marking according to the Marine Equipment Directive
PLR-12500	12 500 kg	5 400 kg		



RED ROCK

RDA20-31-36-40-60

RESCUE BOAT DAVITS

RDA Rescue Boat Davits are developed for handling of Fast Rescue Boats (FRC) for marine and offshore vessels, in addition to being applicable towards other special requirements. Whether it involves SOLAS safety related requirements, or additional customized requirements, the RDA Rescue Boat Davits can be equipped to perform the task.

RDA Rescue Boat Davits can be supplied with a range of options depending on operational requirements. The unit features a ridged A-frame construction for stable and safe operation and is designed considering optimizing service and maintenance procedures. The davit winch and jib movements are operated from a control stand nearby. Start/stop and emergency stop are also at the control stand.

MAIN OPERATIONAL DATA	RDA20	RDA31	RDA36	RDA40	RDA60
Lifting capacity (SWL)	2 000 kg	3 100 kg	3 600 kg	4 000 kg	6 000 kg
Hoisting and Lowering speed	0-18 m/min	0-18 m/min	0-48 m/min	0-48 m/min	0-48 m/min
Weight, dry without load	1 600 kg	2 700 kg	2 900 kg	2 950 kg	3 900 kg
Weight, dry without load	380/440/690 - 50/60 Hz				
Paint system	3 layer of total 200 my dft, top coat RAL 9016.				
Starter with accessories	Direct-On-Line. Star Delta/soft starter on request.				
Control Stand	To be placed by the ship side, close to the davit.				
HPU	Integrated in the davit steel structure				



RED ROCK

RDA60-80-100-120-150

RESCUE BOAT DAVITS

The unit is made to operate in rough sea and is performing high safety to the craft due to docking head damping of sea movements. The unit features also a ridged A-frame construction for stable and safe operation. Wire sheaves are lubricated through a central inlet, optimizing service and maintenance procedures. The davit winch and jib movements are operated from a control stand nearby. The control stand includes Start/stop and emergency stop.

Available Options:

- Constant Tension system acting as wave compensator.
- Shock absorbing cylinder for smooth handling of the Boat.
- Parking cradle for additional support in parked position.
- Diesel power back-up for dead ship operation (emergency).
- Equipment for protection against icing under extreme low temperature.
- Platform and access ladder for maintenance.
- Pivot Towing Boom for handling painter line from Rescue Boat.
- Radio Remote Control.

MAIN OPERATIONAL DATA	RDA60	RDA80	RDA100	RDA120	RDA150
Lifting capacity (SWL)	6 000 kg	8 000 kg	10 000 kg	12 000 kg	15 000 kg
Hoisting and Lowering speed	0-48 m/min	0-40 m/min	0-40 m/min	0-40 m/min	0-40 m/min
Weight, dry without load	5 800 kg	7 300 kg	8 700 kg	10 500 kg	12 300 kg
Weight, dry without load	440 or 690V 60 Hz 3Ph				
Paint system	3 layer of total 200 my dft, top coat RAL 9016.				
Starter with accessories	Direct-On-Line. Star Delta/soft starter on request.				



HL9D TILT-OUT RESCUE BOAT DAVITS

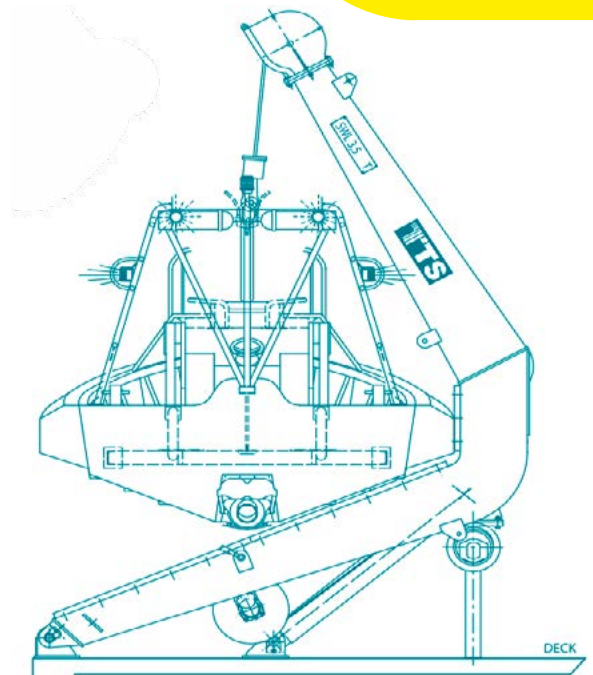
A traditional A-frame davit in a cost-effective design for single point lifting. The davit is in full compliance with current and applicable rules for Life Saving Equipment. The Davit is supplied with EC TYPE-EXAMINATION CERTIFICATE, issued by DNV (accepted by other Class Societies).

Main features

- Integrated electro-hydraulic power pack. • Stored energy for launching under dead ship conditions. • MOB-Boat securely stowed and lashed in parked position.

Options

- Constant Tension system as wave compensator, speed max 120 m/min. • Shock absorbing cylinder for smooth handling of the boat. • Offload quick release hook wire end. • Lifting ring with handles

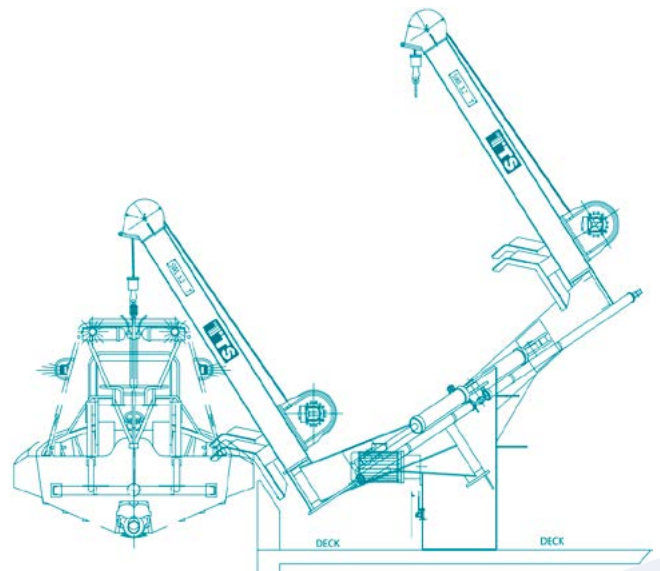


MAIN OPERATIONAL DATA	HL9D MOB1500	HL9D MOB3500
Lifting capacity (SWL)	1 500 kg	3 500 kg
Hoisting speed	50 m/min	50 m/min
Lowering speed (dead ship condition)	50 m/min	50 m/min
Lifting height	20 m	20 m
Swing-out time, approx.	10 sec.	10 sec.
List +Trim	20+10 degr.	20+10 degr.
Power consumption	20 kW	40 kW



HL6D SWING-OUT RESCUE BOAT DAVITS

A sideway swing davit, where the boat's parking device virtually follows/supports the rescue boat during the swing-out sequence, until the boat is off the ship's side, ready for lowering. A safe and very popular TTS Marine model. The davit is in full compliance with current and applicable rules for Life Saving Equipment. The Davit is supplied with EC TYPE-EXAMINATION CERTIFICATE, issued by DNV (accepted by other Class Societies). A sidebay swing davit, where the boat's parking device virtually follows/supports the rescue boat during the swing-out sequence, until the boat is off the ship's side, ready for lowering. A safe and very popular TTS Marine model. The davit is in full compliance with current and applicable rules for Life Saving Equipment. The Davit is supplied with EC TYPE-EXAMINATION CERTIFICATE, issued by DNV (accepted by other Class Societies).



MAIN OPERATIONAL DATA	HL6D MOB1500	HL6D MOB3500
Lifting capacity (SWL)	1 500 kg	3 200 kg
Hoisting speed	50 m/min	50 m/min
Lowering speed (dead ship condition)	50 m/min	50 m/min
Lifting height	20 m	20 m
Swing-out time, approx.	10 sec.	10 sec.
List +Trim	20+10 degr.	20+10 degr.
Power consumption	20 kW	40 kW



24 HOUR SERVICE PHONE
+47 9691 9800

SERVICE &
AFTERMARKET

ULSTEINVIK

AT YOUR

SERVICE

RESCUE BOAT

The Mare Safety service department offer mandatory services and certifications throughout the whole life expectancy of your MOB and Davit system. We also do repairs, modifications and product specific training for your crew members.



We are strictly following the IMO intentions with MSC1206 when it comes to annual and 5-year inspection and certification of your Life Saving Equipment. After annual and 5-year survey, a certificate describing what has been done to your equipment is issued.

Our technicians are trained and certified after MSC.1/Circ. 1277 and are following the strict guidelines required by SOLAS. Mare Safety has technicians who have extensive safety training for offshore travel, normally we can reach most of the world within 48 hours.

With an extensive network of service stations around the world, Mare Safety offers services with the highest quality and efficiency. Covering the most important shipping and oil hot-spots we can travel at a very short notice, reducing your down time and cost to a minimum.



Mare Safety have a team of qualified technicians standby to provide first class rescue boat service and assembly.



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GALLEYS

GALLEY INDEX

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COMBI STEAMERS

RATIONAL marine version is suitable for both passenger vessels, offshore and navy vessels. Top priority is given to ensuring operator safety and safeguarding all unit functions, particularly in heavy seas. The RATIONAL marine version is certified by Germanic Lloyd and can, if necessary, be adapted to USPH requirements. As Germanic Lloyd is recognised worldwide.

SelfCookingCenter® **whitafficiency®**

HiDensityControl® With the CombiMaster you can relax in the knowledge that the demanding daily kitchen routine is under control. With five cooking modes: Hot Air, Steam, Combination, Vario-Steam and Finishing.

SelfCookingControl® Uses sensors to detect the size of the food and the load size. The cooking process is constantly monitored and automatically and sensitively adjusted to suit the food being cooked. There are no more routine tasks such as turning or adjusting.

Efficient LevelControl® The tool that optimises food production during mise en place and, most of all, for à la carte cooking. The strengths of ELC® set whole new standards here where the need is for effective mixed loads, flexibility and speed of response. Rather than resorting to grill plate, oven or pan, you can use each rack individually for production, increase flexibility through the use of clever mixed loads and ultimately save both time and energy.



CareControl® The intelligent cleaning and care system automatically ensures hygienic cleanliness and allows your investment to retain its value in the long term. It uses only the amount of energy, water and chemicals that are actually needed for the level of soiling. There is no need for descaling at all.

COOKING DEMANDS PRECISION from both the chef and his tools. The new CombiMaster® Plus works precisely in every respect: it offers mature technology and supports the craftsman's skills of the individual chef. It is rugged, easy to operate and offers enticing functions that ensure the highest possible food quality every time: crunchy crackling, succulent roasts, intense aromas, attractive colours and retained vitamins and minerals.

The CombiMaster® Plus replaces up to 50% of all conventional cooking appliances. You can grill, bake, roast, braise, steam, stew, poach and much, much more in it. The output of the CombiMaster® Plus allows load sizes to be increased by up to 30 %.



Art.	Description (Combi Master models)	Unit	Dimension
MS1601.001	Rational Combi-Steamer CM101 Plus Marine 19kw 440/3/60	Pce	
MS1601.002	Rational Combi-steamer CM61Plus Marine 10kw 440/3/60	Pce	
MS1601.014	Rational Combi-Steamer(Left.h) CM101 Plus Marine19kw440/3/60	Pce	
MS1601.016	Rational Combi-Steamer(Left.h) CM201 Plus Marine37kw440/3/60	Pce	
MS1601.015	Rational Combi-steamer(Left.h) CM61Plus Marine10kw440/3/60	Pce	
Art.	Description (Self Cooking Center models)	Unit	Dimension
MS1601.008	Rational Combi-steamer SCC101 5Sense WE Marine 19Kw 440/3/60	Pce	
MS1601.013	Rational Combi-steamer SCC201 WE 5Sense Marine 37kw 440/3/60	Pce	
MS1601.007	Rational Combi-steamer SCC61 WE 5Sense Marine 10kw 440/3/60	Pce	
MS1601.018	Rational Combi-steamer(L.hinge)SCC101 WE 5Sense Marin19kw440	Pce	
MS1601.017	Rational Combi-steamer(L.hinge)SCC61 WE 5Sense Marine10kw440	Pce	

RATIONAL ADDITIONAL OPTIONS

Art.	Description (Combi Master models)	Unit	Dimension
MS1801.001	Marine Duo Mounting kit 61/101 (~1 floor stand)	Pce	
MS1801.014	Marine Low Stand h270 Rational 61/101	Pce	
MS1801.002	Marine Stand Rational 61/101	Pce	
MS1801.013	Condensation Breaker Steam CM_P/SCC_WE 61-62-101	Pce	
MS1801.026	Marine heat Cabinet VDU800, fit Rational 61/101	Pce	
MS1801.025	Gastronorm trolley for Rational SCC201 40x60	Pce	

THE SMALL END JUNIOR WITH PREMIUM EQUIPMENT

Junior **PRO**fessional Junior **classic**

The new Junior PROfessional offers simply everything that is required of a top combi-steamer: With its capacity of 6 x 2/3-GN, its high performance functions as well as practice-oriented user solutions the HansDampf® Junior is an absolutely professional model. A simple, user-friendly operation concept which enables you to select between manual and automatic operation: either the customary basic cooking methods of steaming, convection, combi-steaming and regeneration individually at the push of a button – or with the autoChef simply select the preprogrammed cooking modes automatically, vary as required and save. In addition, the most modern, innovative.

autoChef

Cooking programmes in nine categories, preprogrammed by our chefs and individually variable as well as a program memory for 300 cooking programs.

Cooking categories: Meat, poultry, fish, vegetables/side dishes, cook book, bakery products, overnight cooking, MyChef, Perfection.

ClimaSelect

Individually adjustable cooking climate in ten stages with active humidification and dehumidification.



- Steaming
- Combi-steaming
- Hot air / Convection
- Perfection / Climate
- Regeneration Program
- Low Temperature Cooking
- Delta-T-Cooking

Art.	Description	Unit	Dim (hxbxd)
MS1601.005	Hansdampf Combie Steamer Marine 6.1 Compact classic 230/3/60	Pce	815x550x708
MS1601.010	Hansdampf Combie Steamer Marine 6.1 Compact Prof 440/3/60	Pce	815x550x708
MS1601.006	Hansdampf Combie Steamer Marine Junior Prof 6.23 5,2kw 440/3	Pce	708x550x630
MS1601.009	Hansdampf Combie-Steamer Marine Junior classic 6.23 230V/3	Pce	708x550x630
ADDITIONAL OPTIONS:			
MS1801.006	Automatic Cleaning System 6.23	Pce	
MS1801.009	Marine Stand Hansdampf Compact	Pce	850 x 600 x 655
MS1801.010	Marine Stand Hansdampf Junior	Pce	850 x 600 x 655
MS1801.011	Wall Bracket Hansdampf Junior	Pce	

COMBI STEAMER ACCESSORIES

It is only by using original RATIONAL accessories that you will be able to use all the features of your RATIONAL units. This is the only way to succeed with special applications, below follow a selection of products for your RATIONAL Combisteamer. The care products were specially adapted to the needs of RATIONAL units. The only way to ensure that your investment retains its value is to use original RATIONAL care products.

The RATIONAL **cleaner tabs** for all SelfCooking Center® units. The cleaning tabs developed by RATIONAL with the new intensive complex of active ingredients guarantee maximum cleaning power every time. They are highly concentrated and thus particularly effective.

The RATIONAL **rinse aid tab** for SelfCooking Center® units without CareControl. Highly-effective care products ensure active protection and will significantly extend the service life of your Self-CookingCenter®. The cooking cabinet will be hygienically clean and sparkling.

Liquid cleaner for CombiMaster® and ClimaPlus Combi® RATIONAL liquid cleaner and rinse aid were specially developed in our laboratories. They are perfectly paired for hygienic cleanliness and care.

Hand spray gun The hand spray gun made from robust plastic is extra-light to handle, yet still strong. The built-in pump mechanism generates the overpressure so that you can spray the areas to be cleaned at the push of a button.



Art.	Description	Unit	Dim (hxbxd)
MS1801.015	Rational cleaner tablet (kart a'100pc)	Cart	
MS1801.016	Rational Care-Tab tablet (kart a'100pc)	Cart	
MS1801.017	Rational cleaner 10ltr	Cart	
MS1801.018	Spray can for cleaner	Pce	



Vario Smoker 61-201

Combifry GN1/150 mm

Baking and Roasting Trays 1/1 GN

Griddle Plate 1/1 GN

Tray for Eggs 1/1 GN

Art.	Description	Unit	Dim (hxbxd)
MS1801.019	Vario Smoker 61-201	Pce	
MS1801.020	Combifry GN1/150mm	Pce	
MS1801.021	Baking and roasting tray 1/1 GN	Pce	
MS1801.022	Baking and roasting tray black perf. 1/1 GN	Pce	
MS1801.023	Griddle plate 1/1 GN	Pce	
MS1801.024	Tray for Eggs 1/1 GN	Pce	
MS1801.003	GN Canteen perf. Set incl.(4x1/1)(2x1/2)(3xGrid)(3xtray)	Set	



Mare Marine Induction Range (E3913i)

4 x 3.5kW heat zones, 6mm toughened glass hob, precise and instantly controllable heat zone power control. Single fan-assisted, 1/1 gastronorm compatible oven. The energy-efficient E3913i delivers not only energy savings but also practical and operational benefits.



Art.	Description	Unit	Dim (dxhwx99
MS1602.042.01	Mare Marine 4xZone Induction Range E3913i 20kw400v3ph50/60hz	Pce	
MS1602.042	Mare Marine 4xZone Induction Range E3913i 20kw440v3ph50/60hz	Pce	
MS1602.043.01	Mare Marine 4xZone Induction Range E3914i 26kw400v3ph50/60hzz	Pce	
MS1602.043	Mare Marine 4xZone Induction Range E3914i 26kw440v3ph50/60hzz	Pce	

Mare Marine Indu Boilingtop (E3901i)

Four and two 3.5kW heat zones, 6mm toughened glass hob and precise and instantly controllable heat zone power control. The E3903i induction hob adds performance, power and capacity to any kitchen. Supplied on adjustable feet as standard but fixed and mobile stands are available.



BOILING TOP E3901i / E3902i

BOILING TOP E3901i / E3902i

BOILING TOP E3903i / E3904i

BOILING TOP E3903i / E3904i

Art.	Description	Unit	Dim (dxhwx)
MS1602.054.01	Mare Marine 2xZone Indu BoilingtopE3901i 7Kw400v3ph50/60hz	Pce	770 x 455 x 400
MS1602.054	Mare Marine 2xZone Indu BoilingtopE3901i 7Kw440v3ph50/60hz	Pce	770 x 455 x 400
MS1602.055.01	Mare Marine 2xZone Indu BoilingtopE3902i 10Kw400v3ph50/60hz	Pce	770 x 455 x 400
MS1602.055	Mare Marine 2xZone Indu BoilingtopE3902i 10Kw440v3ph50/60hz	Pce	770 x 455 x 400
MS1602.044.01	Mare Marine 4xZone Indu BoilingtopE3903i 14Kw400v3ph50/60hz	Pce	845 x 890 x 900
MS1602.044	Mare Marine 4xZone Indu BoilingtopE3903i 14Kw440v3ph50/60hz	Pce	845 x 890 x 900
MS1602.045.01	Mare Marine 4xZone Indu BoilingtopE3904i 20Kw400v3ph50/60hz	Pce	845 x 890 x 900
MS1602.045	Mare Marine 4xZone Indu BoilingtopE3904i 20Kw440v3ph50/60hz	Pce	845 x 890 x 900
MS1802.026	Marine Stand for 3901i/3902i	Pce	
MS1802.027	Marine Stand for 3903i/3904i	Pce	
MS1802.028	Fixed installation kit E39 for table-top Induction units	Pce	



Mare Marine Range (E31010TC)

The cornerstone of every kitchen - with two rectangular hotplates, two "fast" circular hotplates and a large, fan-assisted 2/1 GN compatible oven with glass panels in the doors, the **Dominator Plus E3101 OTC** is one of the most versatile pieces of equipment available for the modern kitchen.

Art.	Description	Unit	Dim (dxhwx)
MS1602.039.01	Mare Marine Range 3xhotpl E31010TC 16,2kw400v3ph 60hz	Pce	845 x 890 x 900
MS1602.039	Mare Marine Range 3xhotpl E31010TC 16,2kw440v3ph50/60hz	Pce	845 x 890 x 900
MS1602.038.01	Mare Marine Range 4xhotpl E31010TC 16,5kw400v3ph50/60hz	Pce	845 x 890 x 900
MS1602.038	Mare Marine Range 4xhotpl E31010TC 16,5kw440v3ph50/60hz	Pce	845 x 890 x 900
MS1602.059.01	Mare Marine Range 3xhotpl E3161D 11,5kw400v3ph50/60hz	Pce	845 x 890 x 900
MS1602.059	Mare Marine Range 3xhotpl E3161D 11,5kw440v3ph 60hz	Pce	845 x 890 x 900

Mare Marine Boiling Top (E3121)



With two rectangular full depth cast iron hotplates ideal for multiple pot cooking and two energy efficient fast-acting circular hotplates, the Dominator Plus E3121 four hotplate boiling top offers additional boiling capacity to any kitchen. The unit is supplied on adjustable legs but a fixed or mobile stand featuring a useful storage shelf is available as an optional extra.

Mare Marine Boiling Top (E3163/E3162)



With a rectangular hotplate, two fast heating circular hotplates and a 1/1 GN compatible oven, the Dominator Plus E3161 three hotplate range is one of the most versatile pieces of equipment available for the modern kitchen.

Art.	Description	Unit	Dim (dxhwx)
MS1602.040.01	Mare Marine Boilingtop E3121 4xhotpl 10kw400v3ph60hz	Pce	770 x 445 x 900
MS1602.040	Mare Marine Boilingtop E3121 4xhotpl 10kw440v3ph60hz	Pce	770 x 445 x 900
MS1602.041.01	Mare Marine Boilingtop E3121 3xhotpl 9,7kw400v3ph60hz	Pce	770 x 445 x 900
MS1602.041	Mare Marine Boilingtop E3121 3xhotpl 9,7kw440v3ph60hz	Pce	770 x 445 x 900

Art.	Description	Unit	Dim (dxhwx)
MS1602.061	Mare Marine Boilingtop E3163 3xhotpl 10kw440v3ph50/60hz	Pce	845 x 890 x 600
MS1602.061.01	Mare Marine Boilingtop E3163 3xhotpl 10kw400v3ph50/60hz	Pce	845 x 890 x 600
MS1602.062	Mare Marine Boilingtop E3162 2xhotpl 9,7kw440v3ph50/60hz	Pce	845 x 890 x 600
MS1602.062.01	Mare Marine Boilingtop E3162 2xhotpl 9,7kw400v3ph50/60hz	Pce	845 x 890 x 600

Accessories

Art.	Description	Unit	Dim (dxhwx)
MS1802.009	Side handrail E31/E39	Pce	
MS1802.010	Back handrail E31 -600	Pce	
MS1802.011	Back handrail E31/E39 -900	Pce	



Mare Marine Griddle Plate (E3441)

With a polished steel griddle plate that provides even heat distribution, precise temperature control and wide temperature range, the E3441 griddle is ideal for all your shallow frying needs. Designed to be safe and practical, the griddle has an splash guard, removable full width drip tray and stainless steel finish.



Mare Marine Griddle Plate (E3481)

With a polished steel griddle plate that provides even heat distribution, precise temperature control and wide temperature range, the 800mm wide E3481 electric griddle is ideal for all your shallow frying needs. Designed to be safe and practical, the griddle has an splash guard, removable full width drip tray and stainless steel finish. Supplied on legs as standard, with fixed and mobile stands available on request.

Art.	Description	Unit	Hob Dim (dxw)	Dim (dxhwxw)
MS1602.051.01	Mare Marine E3441Griddle Plate flat 3,44Kw400vph50/60	Pce	485 x 795	770 x 445 x 800
MS1602.051	Mare Marine E3441Griddle Plate flat 3,44Kw440v3ph50/60	Pce	485 x 795	770 x 445 x 800
MS1602.052.01	Mare Marine E3441R Griddle Plate Rib 3,44Kw400vph50/60	Pce		770 x 445 x 400
MS1602.052	Mare Marine E3441R Griddle Plate Rib 3,44Kw440v3ph50/60	Pce		770 x 445 x 400
MS1602.020	Mare Marine Griddle Stand E3441	Pce		
MS1602.056.01	Mare Marine E3481 Griddle Plate fl 6,88 Kw400vph50/60	Pce	485 x 795	770 x 445 x 800
MS1602.056	Mare Marine E3481 Griddle Plate fl 6,88 Kw400vph50/60	Pce	485 x 795	770 x 445 x 800
MS1602.050.01	Mare Marine E3481R Griddle Plate rib 6,88 Kw400vph50/60	Pce	485 x 795	770 x 445 x 800
MS1602.050	Mare Marine E3481R Griddle Plate rib 6,88 Kw440v3ph50/60	Pce	485 x 795	770 x 445 x 800
MS1602.021	Mare Marine Griddle Stand E3481	Pce		



Galley installed in Polar Onyx, build 300 from Ulstein.



COOKING URN

Art.	Description	Unit
MS1602.012	Cooking Urn Jøni Easy 40M 440/3/60	Pce
MS1602.013	Cooking Urn Jøni Easy 60M 440/3/60	Pce

Mare Marine Salamander Grill (E3532)

With multiple grilling positions and a menu-extending cast aluminium brander plate, the E3532 electric grill will help you achieve grilling perfection each and every time.



Art.	Description	Unit	Hob Dim (dxw)	Dim (dxhwx)
MS1602.049.01	Mare Marine Salamander Grill E3532 3,85 230 3ph50/60	Pce	275 x 540	360 x 325 x 785
MS1602.049	Mare Marine Salamander Grill E3532 3,85 230 1ph50/60	Pce	275 x 540	360 x 325 x 785
MS1802.022	Floor stand E3532 Salamander/Grill	Pce		
MS1802.023	Wall bracket E3532 Salamander/Grill	Pce		



Mare Marine Salamander Grill (LD22)

The Pro-Lite LD22 grill is easy to use and a flexible means of cooking. It can be mounted upon optional bench legs, wall bracket or floor stand.

Art.	Description	Unit	Dim (dxhwx)
MS1602.053.01	Mare Marine Salamander Grill LD22 2,8kw 2303ph50/60	Pce	350 x 285 x 600
MS1602.053	Mare Marine Salamander Grill LD22 2,8kw 2301ph50/60	Pce	350 x 285 x 600
MS1802.024	LD22 grid shelf/wall bracket	Pce	
MS1802.025	LD22 bench stand / legs	Pce	



Mare Marine Bratt Pan (E2962+E2994)

The Falcon Chieftain Electric Manual Tilt Bratt Pan is ideal for use within the commercial kitchen where cooking large quantities of food is a regular requirement. The pan allows six of the twelve different cooking options which include griddle, shallow fry, deep fry, boil, simmer or stew. The bratt pan has a tilting mechanism, making it easy to operate by hand. Heat is carefully controlled by the thermostat, with safety features that include a high temperature limit device to cut off power to elements if the pan overheats. The pan is made of cast-iron to retain even temperature across the entire surface and produce even cooking results.

Art.	Description	Unit	Dim (dxhwx)
MS1602.036.01	Mare Marine man.tilt Bratt pan E2962 5,88kw400v3ph 50/60hz	Pce	770 x 870 x 600
MS1602.036	Mare Marine man.tilt Bratt pan E2962 5,88kw440v3ph 50/60hz	Pce	770 x 870 x 600
MS1602.034.01	Mare Marine man.tilt Bratt pan E2994 8,82kw400v3ph 50/60hz	Pce	770 x 870 x 900
MS1602.034	Mare Marine man.tilt Bratt pan E2994 8,82kw440v3ph 50/60hz	Pce	770 x 870 x 900



BRATT PAN E2965+E2995

Mare Marine Bratt Pan (E2965+E2995)

The medium duty Chieftain Electric Manual Tilt Bratt Pan offers a variety of different cooking options, including griddle, shallow and deep fry, boil, simmer and stew. This particular bratt pan also features an accurate, variable thermostat that offers professional chefs sensitive control over pan temperature, producing excellent results.

Mare Marine Bratt Pan (E3800)

The Dominator Plus E3800 bratt pan is ideal for any kitchen. Built to withstand the toughest of kitchen environments, it superbly combines reliability and versatility, with the durable, easy to clean stainless steel pan perfect for boiling, steaming, stewing, poaching, braising and shallow frying. It can also be used as a bain marie if required. A steaming tray and 1/1 gastronorm compatible cradle are available as accessories.



BRATT PAN E3800

Art.	Description	Unit	Dim (dxhwx)
MS1602.037.01	Mare Marine EL.tilt Bratt pan E2965 5,88kw400v3ph 50/60hz	Pce	770 x 870 x 600
MS1602.037	Mare Marine EL.tilt Bratt pan E2965 5,88kw440v3ph 50/60hz	Pce	770 x 870 x 600
MS1602.035.01	Mare Marine EL.tilt Bratt pan E2995 8,82kw400v3ph 50/60hz	Pce	770 x 870 x 900
MS1602.035	Mare Marine EL.tilt Bratt pan E2995 8,82kw440v3ph 50/60hz	Pce	770 x 870 x 900
MS1602.060	Mare Marine man.tilt Bratt pan E3800 7,6kw 440v3ph 50/60hz	Pce	770 x 870 x 800

Art.	Description	Unit	Dim (dxhwx)
MS1602.060	Mare Marine man.tilt Bratt pan E3800 7,6kw 440v3ph 50/60hz	Pce	770 x 870 x 800

Mare Marine Single Fryer (E3830)

With high output, fast recovery time and easy to clean design, the Dominator Plus E3830 single basket fryer ensures you are able cope with the busiest service periods.



Art.	Description	Unit	Dim (dxhwx)
MS1602.046.01	Mare Marine Singlepan Fryer E3830 10Kw400 3ph 60	Pce	786 x 890 x 600
MS1602.046	Mare Marine Singlepan Fryer E3830 10Kw440 3ph 60	Pce	786 x 890 x 600



SINGLE PAN FRYER 401 / 401F

SINGLE PAN FRYER 401/401F

Mare Marine Single Pan Fryer (E401)

The E401 single pan, twin basket electric fryer combines efficiency, convenience and performance to great effect. High efficiency, tri-stack elements reduce energy consumption and allow for instant temperature recovery. The result is an exceptionally high hourly chip output of 58kg per hour (10mm blanched and chilled).

Mare Marine Single Pan Fryer (E401F)

The E401F single pan, twin basket electric fryer combines efficiency, convenience and performance to great effect. High efficiency, tri-stack elements reduce energy consumption and allow for instant temperature recovery. The result is an exceptionally high hourly chip output of 58kg per hour (10mm blanched and chilled). The in-built filtration system extends oil life to reduce costs further while helping to produce better quality, more consistently cooked food. It is also safer and more convenient for the operator to filter oil automatically rather than manually.

Art.	Description	Unit	Dim (dxhwx)
MS1602.047.01	Mare Marine Singlepan Fryer E401 twin basket 20Kw400 3ph 60	Pce	800 x 880 x 400
MS1602.047	Mare Marine Singlepan Fryer E401 twin basket 20Kw440 3ph 60	Pce	800 x 880 x 400
MS1602.057.03	Mare Marine Singlepan Fryer E401F twin basket 20Kw400v3ph50	Pce	800 x 880 x 400
MS1602.057.01	Mare Marine Singlepan Fryer E401F twin basket 20Kw400v3ph60	Pce	800 x 880 x 400
MS1602.057.02	Mare Marine Singlepan Fryer E401F twin basket 20Kw440v3ph50	Pce	800 x 880 x 400
MS1602.057	Mare Marine Singlepan Fryer E401F twin basket 20Kw440v3ph60	Pce	800 x 880 x 400



Mare Marine Single Fryer (E421/E421F)

Extremely efficient elements, the in-built filtration system and individually-operated twin pans, make the E421F one of the best fryers available today. The elements deliver fast heat up and recovery times. The filtration system extends oil life and only one pan may need to be used during quieter service times. This all leads to efficiencies in energy usage, time and running costs. It takes just 10 litres of oil per pan to produce 25kg chips per pan per hour.

Art.	Description	Unit	Dim (dxhwxw)
MS1602.048	Mare Marine Twin Basket Fryer E421 20Kw440 3ph 60	Pce	
MS1602.048.01	Mare Marine Twin Basket Fryer E421 20Kw400 3ph 60	Pce	
MS1602.058	Mare Marine Twinpan Fryer E421F twin basket 20Kw440 3ph60	Pce	
MS1602.058.01	Mare Marine Twinpan Fryer E421F twin basket 20Kw440 3ph50	Pce	
MS1602.058.02	Mare Marine Twinpan Fryer E421F twin basket 20Kw400 3ph60	Pce	
MS1602.058.03	Mare Marine Twinpan Fryer E421F twin basket 20Kw400 3ph50	Pce	

FRYERS ADDITIONAL CONTENT

Art.	Description	Unit
MS1802.017	Additional basket E3830	Pce
MS1802.014	Stainless steel side screen E3830	Pce
MS1802.018	Additional basket E401	Pce
MS1802.015	Stainless steel side screen E401	Pce
MS1802.019	Additional basket E421	Pce
MS1802.016	Stainless steel side screen E421	Pce



MARE MARINE DCL900 CABINET



MARE MARINE DCL600 CABINET



MARE MARINE DCL300 CABINET

Art.	Description	Unit	Dim (hxbxd)
MS1609.053	Mare Marine DCL300 Cabinet w/shelf	Pce	
MS1609.055	Mare Marine DCL400 Cabinet w/shelf	Pce	
MS1609.051	Mare Marine DCL600 Cabinet w/shelf	Pce	
MS1609.056	Mare Marine DCL800 Cabinet w/shelf	Pce	
MS1609.052	Mare Marine DCL900 Cabinet w/shelf	Pce	

BHI Galley Range

"The cooking range M31" is delivered with exterior panels in stainless steel. Switch panels are placed on a slant, so that the front becomes somewhat recessed for protection of switch buttons and door handle. Grooves for collecting spillage and the watertight assembly of surface units of table, prevent spillage from running into the interior of the range. The oven lining is of steel with rounded corners for easy cleaning. Heating elements are placed on the outside of the oven top and bottom. The door is counterbalanced and selfclosing. The range is equipped with adjustable legs. Regular use of vegetable oil will keep the oven in good shape for many years. The range has rolling bars with removable crossbars for securing of cooking utensils.

"Sectional Cooking Table Model 61" Table top is made of heavy cast iron and will not be effected by high temperature, and will tolerate severe mechanical stress. Grooves for spillage and the watertight construction of the table top prevent spills from running into the interior of the table, and makes cleaning easier.

The cooking top of the range/Cooking table is composed of 2 top halves. There are a choice between 3 top plates, A, B or D. (A) 2 round plates, (B) rectangular plate, (D) rectangular plate with 2 heat zone front/back. If an extended cooking surface is desired it is possible to fit an additional section on either one or two sides of the range/Cooking table.



Art.	Description	Unit	Dim (hxbxd)
MS1602.001	BHI Galley Range M31 AA 440/3/60	Pce	855 x 860 x 860
MS1602.002	BHI Galley Range M31 AB 440/3/60	Pce	855 x 860 x 860
MS1602.003	BHI Galley Range M31 AD 440/3/60	Pce	855 x 860 x 860
MS1602.004	BHI Galley Range M31 DD 440/3/60	Pce	855 x 860 x 860
MS1602.005	BHI Galley Cooking Table M2.61 AA 440/3/60	Pce	875 x 860 x 860
MS1602.006	BHI Galley Cooking Table M2.61 AB 440/3/60	Pce	875 x 860 x 860
MS1602.007	BHI Galley Cooking Table M2.61 AD 440/3/60	Pce	875 x 860 x 860
MS1602.008	BHI Galley Cooking Table M2.61 DD 440/3/60	Pce	875 x 860 x 860
MS1802.001	BHI Additional table half M31/LEFT A-TOP 440V	Pce	350 x 430 x 860
MS1802.002	BHI Additional table half M31/LEFT B-TOP 440V	Pce	350 x 430 x 860
MS1802.003	BHI Additional table half M31/LEFT D-TOP 440V	Pce	350 x 430 x 860
MS1802.004	BHI Additional table half M31/RIGHT D-TOP 440V	Pce	350 x 430 x 860
MS1802.005	GUARD RAIL, 1 Side For 1/2 Range Front	Pce	
MS1802.006	GUARD RAIL, 1/1 Side For Range Front	Pce	

BHI Gyrostabilising Frying Pan

Model **3140GSL** is a sensible choice of frying pan for ships' galleys. This frying pan is built upon a cardanic suspension which ensures a horizontal cooking surface during pitching and rolling of the ship, and when the ship is out of trim. The frying pan is made of solid cast iron and 3 elements working together with the cast iron ensures an even heat distribution. A counterweight hangs under the pan and keeps it in a horizontal position during movements of the ship. The base where switch and signal lamp are positioned is made of stainless steel, so also the lid.



BHI Gyro Frying Pan

Art.	Description	Unit	Dim (hxbxd)
MS1602.009	BHI Gyro Fryingpan 3140 GSL 230/3/50-60	Pce	1170 x 800 x 660
MS1602.010	BHI Gyro Fryingpan GYRO 3140 GSL 440/3/60	Pce	1170 x 800 x 660



BHI Grill

Art.	Description	Unit	Dim (hxbxd)
MS1602.014	BHI Grill 1802 440/3/60	Pce	300 x 630 x 400
MS1602.007	Stand 400mm Griddle	Pce	

Valentine Fat Fryers

All Series 2000 models are made entirely of high grade stainless steel, they are designed for ease of use and cleaning. The casing is double walled in construction and has no awkward corners. The one piece pressed stainless steel pans are conical in shape and are fully insulated, they have a deep cool zone under the elements and the elements can be raised for cleaning. The fryers main control switches and element re-set buttons are located behind the door, this reduces the risk of damage to the controls and can cut servicing costs should the elements need resetting. All Series 2000 fryers offer maximum output with reduced savings on oil and electricity.



VALENTINE EVO 200



VALENTINE EVO 2200

Art.	Description	Unit	Dim (hxbxd)
MS1602.018	Valentine Fat Fryer EVO-250 SOLAS 440/3/60	Pce	850 x 250 x 580
MS1602.019	Valentine Fat Fryer EVO250 SOLAS EXECUTION K5 440/3/60	Pce	850 x 250 x 580
MS1602.020	Valentine Fat Fryer EVO-400 SOLAS 440/3/60	Pce	850 x 400 x 580
MS1602.021	Valentine Fat Fryer EVO-400 SOLAS EXECUTION K5 440/3/60	Pce	850 x 400 x 580
MS1602.022	Valentine Fat Fryer EVO-2200 SOLAS 440/3/60	Pce	850 x 400 x 580
MS1602.023	Valentine Fat Fryer EVO-2200 SOLAS EXECUTION-K5 440/3/60	Pce	850 x 400 x 580

ROWLETT GRILLS



RE100 NON-DIGITAL



RE100DT DIGITAL



RE200DT DIGITAL

Art.	Description	Unit	Dimension
MS1602.015	Rowlett Single Express Contact Grill RE100 230V-50-60hz	Pce	600 x 360 x 370
MS1602.016	Rowlett Single Express Contact Grill RE100Dig.Timer 230V-50-60hz	Pce	600 x 360 x 370
MS1602.017	Rowlett Double Express Contact Grill RE200Dig.Timer 230V-50-60hz	Pce	600 x 740 x 370

ROWLETT ROLLER TOASTERS

The range now offers you the choice of a 1300RT machine producing up to 400 slices per hour, the 1400RT machine with the output of up to 800 slices per hour and a 1500RT version with an option of up to 1200 slices per hour. All machines feature an internal cooling fan, electronic motor control, independent element control and a low friction toast slide that can be used in either 'front only' or 'pass through' operation, and are capable of toasting bread, buns, tea cakes, muffins etc. continuously.



RT1500



RT1400



RT1300

Art.	Description	Unit	Dimension
MS1602.030	Rowlett Roller Toaster RT1300 3Kw 230V-50-60Hz	Pce	620 x 320 x 480
MS1602.031	Rowlett Roller Toaster RT1400 5Kw 230V-50-60Hz	Pce	620 x 490 x 480
MS1602.032	Rowlett Roller Toaster RT1500 7Kw 230V-50-60Hz	Pce	620 x 580 x 480



ROWLETT TOASTERS



TOASTER 45L



TOASTER 65L



TOASTER 85L

Art.	Description	Unit	Dimension
MS1602.063	SS Rowlett Toaster 25L 1,3kw 230V / 50-60Hz	Pce	
MS1602.027	SS Rowlett Toaster 45L 2,3kw 230V / 50-60Hz	Pce	
MS1602.028	SS Rowlett Toaster 65L 3kw 230V-50-60Hz	Pce	
MS1602.029	SS Rowlett Toaster 85L 4,3kw 230V-50-60Hz	Pce	

MICROWAVE OVENS



AMANA MICROWAVE OVEN HDC18



EUROTEC MICROWAVE OVEN MWP1000



EUROTEC MICROWAVE OVEN MM820ABQ

Art.	Description	Unit	Dimension
MS1602.024	Microwave oven Eurodomest MM820ABQ 230V 60hz (white)		
MS1602.025	Microwave oven MWP1060-30 M 1000w 230v1ph/60hz		
MS1602.064	Microwave oven MWP1862-35E 1800W 2301ph60hz		
MS1602.026	Microwave oven Amana HDC18 220v1ph60hz (steel)		





PREPARATION EQUIPMENT

DAMPA & OMAS SLICERS

Gravity feed manual slicer, inextensible poly-V belt driven transmission, with powerful motor. Machine is in anodized aluminium alloy, with tempered chromium steel blade. Extremely versatile, thanks to its many accessories. Manufactured according to EN1974 standards.

Removable aluminium blade cover, carriage plate, end-grip and stainless steel slice deflector. Integrated, it runs automatically for a perfect sharpening and honing, provided with a movable protection that covers the blade also in off position. Fixed blade ring guard, removable product holder only when the slice thickness control is set on 0 position



GL30E MATIC SLICER



OMAS Slicer GL30E



DAMPA SLICER 10 30N



DAMPA SLICER 84N



DAMPA SLICER ED3005

Art.	Description	Unit	Dimension
M51603.001	Omas Slicer GL30E incl.opt129 230V60Hz	Pce	460 x 340 x 430
M51603.002	Omas Slicer GL30E Matic incl.opt129 230V60Hz	Pce	
M51603.003	Dampa Slicer 10 30N 230V60Hz	Pce	400 x 570 x 440
M51603.004	Dampa Slicer 84N 230V60Hz	Pce	370 x 280 x 360
M51603.005	Dampa Slicer ED3005 AUTO 230V60Hz	Pce	400 x 570 x 440

VEGETABLE CUTTER

Gravity feed manual slicer, inextensible poly-V belt driven transmission, with powerful motor. Machine is in anodized aluminium alloy, with tempered chromium steel blade. Extremely versatile, thanks to its many accessories. Manufactured according to EN1974 standards.

Removable aluminium blade cover, carriage plate, end-grip and stainless steel slice deflector. Integrated, it runs automatically for a perfect sharpening and honing, provided with a movable protection that covers the blade also in off position. Fixed blade ring guard, removable product holder only when the slice thickness control is set on 0 position



Art.	Description	Unit	Dimension
M51603.006	Vegetable cutting machine Expert 205	Pce	250 x 270

SLICING DISCS FOR EXPERT 205



D5019, D5029, D5021



D5022, D5023



D5002, D5006, D5007, D5008



D5033, D5026, D5034



D5015, D5016, D5029



D5027, D5005



D5010



D5080



D5030

Art.	Description	Unit	Dimension
D5019	Cutter Grid Chips B6mm +Slice D5006 (B6+E6)	Pce	
D5020	Cutter Grid Chips B8mm +Slice D5007 (B8+E8)	Pce	
D5021	Cutter Grid Chips B10mm +Slice D5008 (B10+E10)	Pce	
D5023	Cutter Grid Cubes D10x10mm +Slice D5008 (D+E10)	Pce	
D5022	Cutter Grid Cubes D8x8mm +Slice D5007 (D+E8)	Pce	
D5002	Cutter Grid Slices E2mm	Pce	
D5006	Cutter Grid Slices E6mm	Pce	
D5007	Cutter Grid Slices E8mm	Pce	
D5008	Cutter Grid Slices E10mm	Pce	
D5033	Corrugated crinkled slices E3mm Ond	Pce	
D5026	Corrugated crinkled slices E4mm Ond	Pce	
D5034	Corrugated crinkled slices E6mm Ond	Pce	
D5015	Cutter Grid Julienne H2,5mm	Pce	
D5016	Cutter Grid curved Chips H4mm	Pce	
D5029	Cutter Grid curved Chips H6mm	Pce	
D5027	Cutter Discs to obtain slices S2mm	Pce	
D5005	Cutter Discs to obtain slices S5mm	Pce	
D5010	Cutter Grid Shredding Z2mm	Pce	
D5080	Cutter Grid Ejector disc	Pce	
D5030	Cutter Grid Support Rack 12-18positions	Pce	
M51803.001	Set fit Slicing disc; Expert 205	Pce	

OMAS CUTTERS

Technology joined to simplicity to face different experiences. Perfect in kitchens and in gastronomies, it cuts, chops, kneads and whips any products in few seconds.

FP 35 capacity of the food container 3,5 litres

FP 50 capacity of the food container 5 litres

Combining of inclination and incidence of the food bowl with the cutting group to guarantee a good result, either with little or big quantities of product, thanks to the blade that grazes the bottom of the food container leaving a very slight quantity of unprocessed product



Art.	Description
MS1603.035	Vertical Cutter FP 3,5Ltr 230V
MS1603.007	Vertical Cutter FP 5Ltr 230V
MS1603.008	Vertical Cutter Variable Speed FPV 5Ltr 230V



CUTTER FP 35 (3.5 LITER)



CUTTER FP 50 (5 LITER)

ROBOT COUPE

2 Machines in 1! A cutter bowl and a vegetable preparation attachment on the same motor base. They easily chop, grind, knead, mix and thanks to their complete selection of stainless steel discs, grate, slice, julienne and for R402 and bigger models, dice and make French fries to perfection. They can perform any number of tasks, which you will gradually discover as you use them.

Less than 2 minutes are needed to make a bowl of mayonnaise, a steak tartare, a carrot puree or a fruit compote. Industrial induction motor for heavy duty use guarantees durability and reliability. For use in Restaurants, Institutions, Caterers and Marine. Efficient, robust and fast, the range of Robot-Coupe Food processors (13 models) will satisfy all the Professionals requirements for establishments serving from 10 to 400 covers. It will be a reliable and time saving investment.



Art.	Description	Unit	Dimension
MS1603.009	Robot Coupe R401 700w 220V 3/60hz	Pce	
MS1603.010	Robot Coupe R402 220/60/3	Pce	
MS1603.011	Robot Coupe R402 V.V. 1000w Variable Speed 230V 50-60	Pce	
MS1603.012	Slicing disc 5-Pack for R401 & R402 Robot Coupe	Pce	



MP 160

MP 240

MP 190 COMBI

ROBOT COUPE MINI

Art.	Description
MS1603.013	Robot Coupe Mini MP 160 V.V 250w Variable Speed 220V 60hz
MS1603.015	Robot Coupe Mini MP 240V.V 220V/60/1
MS1603.016	Robot Coupe Mini 190 Combi 220w Variable Speed 220V 60hz

BOSS MAX



BOSS MAX

BOSS MAX 42

BOSS MAX XXL

Art.	Description	Unit	Dimension
MS1603.032	Boss MAX vacuum packing machine pump 10m³/h 1-fas 230V 50-60H	Pce	340 x 430 x 550
MS1603.033	Boss MAX XL vacuum packing machine pump 10m³/h 1-fas 230V 50/60H	Pce	340 x 670 x 500
MS1603.034	Boss MAX42 vacuum packing machine 16m³m/h 1-fas 230V 50Hz	Pce	410 x 540 x 560

MEAT SAW



T250

S250

S250

S250

Art.	Description	Unit	Dimension
MS.1603.018	Meat Saw T250 230V	Pce	965 x 508 x 737
MS.1603.021	Meat Saw S250 230V	Pce	965 x 661 x 876

IMC POTATO PEELERS

IMC's VQ Peelers are the perfect potato peeling solution for smaller catering establishments. The VQ Peelers have been designed and built to withstand repeated, long-term use, capable of providing years of reliable performance. Their compact and flexible design, small footprint and quiet running motor enable them to be used in the smallest of kitchens whilst their simple and safe operation make them a pleasure to use. VQ Peelers are available with a capacity of 3.5 kg or 7 kg.



Art.	Description	Unit	Dimension
MS.1603.020	IMC Potato Peeler VQ 3,5kg 230/1/60	Pce	425 x 570 x 355
MS.1603.021	IMC Potato Peeler VQ 7kg 230/1/60	Pce	495 x 570 x 335
MS.1803.001	VQ Range pedestal	Pce	780/580 x 270 x 410

MF series "Multi Functional peelers" - A great deal more than just a peeler, this machine is an essential allrounder in any commercial kitchen. Designed to peel a full load of potatoes or other vegetables in little more than a minute, these versatile, highly efficient units also provide an economical and effective means of carrying out other preparation tasks. The M Range is available with a wide range of plates, each designed to perform a different function. In addition to the standard peeling plate, options include a knife plate to give a smoother look to potatoes and carrots. Onions and shallots have their own special plate. There's a washing plate for use with summer vegetables. There's even a plate for cleaning mussels and a salad spinning basket.

And now the M Range is available with a cylinder liner version for even faster peeling of potatoes, in a dedicated machine. Installing the machine is a simple exercise. Stand-mounted models have removable integral filter baskets to save valuable floor space and facilitate easy cleaning around the machine. As with the V and S Ranges, the M Range is designed and manufactured to rigorous European quality standards and is WRAS approved.



MF5L



MF10L



MF15L



SP25



SP12

Art.	Description	Unit	Dimension
MS1603.022	IMC Potato Peeler MF5L 230V-1PH-50-60HZ	Pce	632 x 366 x 515
MS1603.023	IMC Potato Peeler MF10L 230V-1PH-50-60HZ	Pce	1130 x 481 x 630
MS1603.024	IMC Potato Peeler MF10L 230V-3PH-50-60HZ	Pce	1130 x 481 x 630
MS1603.042	IMC Potato Peeler MF15L 230/1PH-50-60HZ	Pce	
MS1603.043	IMC Potato Peeler MF15L 230/3PH-50-60HZ	Pce	
MS1803.002	IMC MF5 Stand + filter basket	Pce	
MS1803.003	IMC MF5 Sink Skip For Bench Mounted Model	Pce	
MS1603.040	IMC Potato Peeler SP12 440/3/60	Pce	1120 x 530 x 624
MS1603.041	IMC Potato Peeler SP25 440/3/60	Pce	1080 x 564 x 725



All voltages
Marine BEAR can be built to match
any power supply.



Hygiene in details
Screws without slots ensure that no bacteria
get stuck.



Rubber sealed
covers
Makes the mixer
resistant to heavy
cleaning.



MIXER MODELS



BEAR 30L



BEAR RN10 (FLOOR)



BEAR RN10



BEAR RN20 (FLOOR)



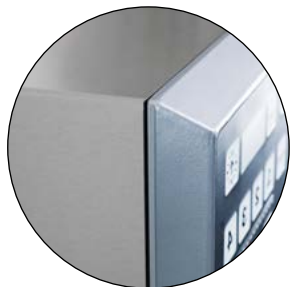
TEDDY 5L



WODSCHOW BEAR MIXING MACHINES

Art.	Description
MS.1603.025	Bear Teddy 5L white w/att-drive 230/1/50-60hz
MS.1603.026	Bear RN10(table mod)A Equipment & att.drive 230/1/60
MS.1603.027	Bear RN10(Floor mod)A Equipment & att.drive230/1/60
MS.1603.028	Bear RN20 (table mod)A Equipment & att.drive 230/3/60
MS.1603.029	Bear RN20(Floor mod)A Equipment & att.drive 230/3/60
MS.1603.030	Bear AR30 A-Equipment & att.drive 230/3/60
MS.1603.031	Bear AR40 A-Equipment & att.drive440/3/60

Easy cleaning
Stainless steel construction
and smooth surfaces for
optimal hygiene.



Unique ventilation cover
Prevents water from
entering through
ventilation grid.



Secure
cable
Extra seal
at cable
lead-in
prevents
water from
entering.



Waterproof legs
The machine has full
welded stainless
steel legs, which
can be welded to the
floor.



Dishwasher-proof
Tools are stainless steel
and dishwasher-proof
for optimal hygiene.



WODSCHOW BEAR ACCESSORIES

Art.	Description
MS.1803.004	62 mm meatmincer complete fits Teddy
MS.1803.005	Vegetable cutter (w/4 discs) fits Teddy
MS.1803.006	70 mm meatmincer complete fits 10 L
MS.1803.007	Vegetable cutter GR10 (without discs)fits 10 L
MS.1803.008	Vegetable cutter GR10 (w/4 discs) fits 10 L
MS.1803.009	82 mm meatmincer complete fits 20 - 80 L
MS.1803.010	Vegetable cutter GR20PLUS (without discs) fits 20 - 80 L
MS.1803.011	Vegetable cutter GR20PLUS (w/4 discs) fits 20 - 80 L
MS.1803.012	12L stainless steel bowl, alu. beater, whip & Hook (fits 20 L)
MS.1803.013	15L stainless steel bowl, alu. beater, whip & Hook (fits 30 L)
MS.1803.014	20L stainless steel bowl, alu. beater, whip & Hook (fits 40 L)
MS.1803.015	Marine Stainless Steel Stand for Mixer 20Ltr (Hinged plate)
MS.1803.016	Marine Stainless Steel Stand for Mixer 30Ltr

SMAKY MIXERS

Smaky mixers controls are front-mounted to give the user a easy access in cramped kitchen environments. The following controls are standard for all Smaky mixers, seperate start and emergency stop buttons so operators can shut down the machine immediately in an emergency situation, a 15 minute time which shuts off the machine after set time has elapsed, and thermal overload protection.



SM-800B

SM-200B

Art.	Description	Unit	Dimension
MS1603.036	Mixer Smaky SM-200B 230/1/60	Pce	
MS1603.037	Mixer Smaky SM-800 8ltr 230/1/60	Pce	
MS1603.039	Kneading Mixer KL20, 2speed 25ltr 440/3/60hz	Pce	

SMAKY VEGETABLE SLICER V99S

Specifications: The V99S is a professional slicer designed for slicing, shredding all types of fresh vegetable and fruits for saladbars, sandwich and pizzatoppings.

SMAKY VH-12 MEAT MINCER

Specifications: The V99S is a professional slicer designed for slicing, shredding all types of fresh vegetable and fruits for saladbars, sandwich and pizzatoppings.



Vegetable Slicer V99S



VH-12 Meat Mincer

Art.	Description	Unit	Dimension
MS1803.018	Meat mincer VH-12	Pce	
MS1803.019	Vegetable Slicer attachment V99S	Pce	

PICO 450 BREADSLICER

The Pico can easily take large round loaves. Once cut the slices are maintained by the Jac Flaps. A thermoformed tray made out of a highstrength techno polymer will collect up to 7 litres of crumbs. Also optional on the Pico is the supply of a base mounted on casters with an in-built shelf for storing bags.



Art.	Description	Unit	Dimension
MS1603.038	Pico 450 Breadslicer 230V	Pce	



COOL & FREEZE EQUIPMENT

MARINE REFRIGERATORS & FREEZERS

Reliable, easy to clean and durable construction. Exterior and interior are made of stainless steel. Fitted with fan forced air circulation. Removable refrigeration unit evaporator, condenser.

Marine compressor located on the top of the cabinet. Reversible door equipped with lockable handle and easy removable magnetic door gasket. Clean cooler air conducted through a special cold air filter built in to the base of the cabinet is reducing the compressor running time and saving power.



Art.	Description	Unit	Dimension
MS1604.001	Marine S.steel Refrigerator CK-300 230/1/60 (R/hinge)	Pce	1472 x 610 x 645
MS1604.001-L	Marine S.steel Refrigerator CK-300 230/1/60 (L/hinge)	Pce	1472 x 610 x 645
MS1604.002	Marine S.steel Refrigerator CK 400 230/1/60 (R/hinge)	Pce	1800 x 610 x 780
MS1604.002-L	Marine S.steel Refrigerator CK 400 230/1/60 (L/hinge)	Pce	1800 x 610 x 780
MS1604.003	Marine S.steel Refrigerator CK-500 230/1/60 (R/hinge)	Pce	1960 x 610 x 780
MS1604.003-L	Marine S.steel Refrigerator CK-500 230/1/60 (L/hinge)	Pce	1960 x 610 x 780
MS1604.065	Marine S.steel Refrigerator CK-550 230/1/60 (R/hinge)	Pce	2100 x 610 x 780
MS1604.065-L	Marine S.steel Refrigerator CK-550 230/1/60 (L/hinge)	Pce	2100 x 610 x 780
MS1604.066	Marine S.steel Refrigerator CK-875 230/1/60 (R/hinge)	Pce	2100 x 610 x 910
MS1604.066-L	Marine S.steel Refrigerator CK-875 230/1/60 (L/hinge)	Pce	2100 x 610 x 910
MS1604.004	Marine S.steel Refrigerator CKA 1100 230/1/60	Pce	2100 x 780 x 1230
MS1604.005	Marine S.steel Refrigerator CKA-1200 230/1/60	Pce	2100 x 780 x 1230

Art.	Description	Unit	Dimension
MS1604.006	Marine S.Steel Freezer CF 300 230/1/60 (R/hinge)	Pce	1472 x 610 x 645
MS1604.006-L	Marine S.Steel Freezer CF 300 230/1/60 (L/hinge)	Pce	1472 x 610 x 645
MS1604.007	Marine S.Steel Freezer CF 400 230/1/60 (R/hinge)	Pce	1800 x 610 x 780
MS1604.007-L	Marine S.Steel Freezer CF 400 230/1/60 (L/hinge)	Pce	1800 x 610 x 780
MS1604.008	Marine S.Steel Freezer CF 500 230/1/60 (R/hinge)	Pce	1960 x 610 x 780
MS1604.008-L	Marine S.Steel Freezer CF 500 230/1/60 (L/hinge)	Pce	1960 x 610 x 780
MS1604.067	Marine S.Steel Freezer CF 550 230/1/60 (R/hinge)	Pce	2100 x 610 x 780
MS1604.067-L	Marine S.Steel Freezer CF 550 230/1/60 (L/hinge)	Pce	2100 x 610 x 780
MS1604.068	Marine S.Steel Freezer CF 875 230/1/60 (R/hinge)	Pce	2100 x 610 x 910
MS1604.068-L	Marine S.Steel Freezer CF 875 230/1/60 (R/hinge)	Pce	2100 x 610 x 910
MS1604.069	Marine S.Steel Freezer CFA 1200 230/1/60	Pce	2100 x 780 x 1230
MS1604.009	Marine S.Steel Freezer CF 1100 230/1/60	Pce	2100 x 780 x 1230

MARINE ST. STEEL COMBI REFRIGERATOR/FREEZER

Kylcity refrigerators are an all over stainless steel construction including inside panels. Freon free polyurethane insulation material. The door has magnetic seal and lockable handles.



Art.	Description	Unit	Dimension
MS1604.053	Marine S.steel Combi Refrigerator/Freezer CKF-400 230/1/60	Pce	1950x610x720
MS1604.054	Marine S.steel Combi Refrigerator/Freezer CKF-550 230/1/60	Pce	1950x610x810
MS1604.055	Marine S.steel Combi Refrigerator/Freezer CKF-700 230/1/60	Pce	2100x610x810

REFRIGERATOR/FREEZER ADDITIONAL CONTENT

Art.	Description	Unit
MS1804.003	2/4 Split Door CK/CF	Accessories
MS1804.004	Interior light CK/CF	Accessories
MS1804.005	Glass door CK/CF	Accessories



KYLCITY FRIDGE & FREEZER INSTALLED
IN KLEVEN BUILD "VIKING NEPTUN"

GRAM MARINE ECO TOWERS

ECO PLUS, ECO TWIN & ECO EURO

ECO 70 is the name of the new series in the ECO range, which replaces the previous models 600 and 660-models. These new cabinets combine stylish design with high functionality and low energy consumption.

- The controls are concealed behind the top panel, protected against splashing water.
- Design principle of "no broken surfaces" makes the cabinets easy to clean.
- The distinctive aluminum profiles stretching from top to bottom on both sides of the cabinet impart strength and enhance appearance.
- The modular rails can go directly in the dishwasher.
- Pedal opener with finesse - read more in the brochure.

ECO is suitable for the deep 2/1 GN system where 2 pcs. 1/1 GN pans can be placed after each other directly on the support rails.



GRAM MARINE MIDI TOWERS

M 425, KG 425, F 425, FG 425

Freezer equipped for Marine Usage

The Marine range includes the following features:

- Sturdy adjustable fixed feet
- Stainless steel marine shelves
- Dedicated positive locking handle

Equipped with right hand hinged glass door with lock, dedicated locking handle, 4 stainless marine shelves, and marine legs

Height: 2110mm

Art.	Description	Unit	Dimension
MS1604.070	Gram Marine Refr ECO PLUS M 70 CCH 4M 230/1/60(2/1GN deep)	Pce	700 x 905 x 2100
MS1604.072	Gram Marine Refr ECO TWIN M 82 CCH 4M 230/1/60(2/1GN width)	Pce	820 x 785 x 2100
MS1604.074	Gram Marine Refr ECO EURO M 60 CCH 4M 230/1/60(Shelf 40x60)	Pce	635 x 921 x 2125

MS1604.071	Gram Marine Freez ECO PLUS F 70 CCH 4M 230/1/60(2/1GN deep)	Pce	635 x 921 x 2125
MS1604.073	Gram Marine Freez ECO TWIN F 82 CCH 4M 230/1/60(2/1GN width)	Pce	820 x 785 x 2100
MS1604.075	Gram Marine Freez ECO EURO F 60 CCH 4M 230/1/60(Shelf 40x60)	Pce	635 x 921 x 2125

Art.	Description	Unit	Dim (wxdxh)
MS1604.013	Gram Marine Refrig Midi M 425 CMHT 4M 230/1/60	Pce	620 x 731 x 2110
MS1604.058	Gram Marine Refrig Midi KG 425CMH 4M 230/1/60 (Glass door)	Pce	620 x 731 x 2110
MS1604.020	Gram Marine Freez Midi F 425 CMH 4M 230V/1/60hz (shelf 435x530)	Pce	620 x 731 x 2110
MS1604.061	Gram Marine Freez Midi FG 425CMH 4M 230/1/60 (Glass door)	Pce	620 x 731 x 2110

GRAM MARINE COMPACT SERIES

K/F/KG 210, 310, 410, 610

Undercounter Refrigerator for Marine use

Equipped with right hand hinged reversible door with lock, 2 stainless marine shelves, 1 stainless bottom shelf.



Art.	Description	Unit	Dimension
MS1604.017	Gram Marine Refr Compact K 210 RH 2M 230V60Hz	Pce	595 x 640 x 830
MS1604.062	Gram Marine Refr Compact K 310 RH LM 3M 230V60Hz	Pce	595 x 640 x 1335
MS1604.014	Gram Marine Refr Compact K 410 RH LM 5M 230V60Hz	Pce	595 x 640 x 1905
MS1604.033	Gram Marine Freez Compact F 210 RH 2M 230V60Hz	Pce	595 x 640 x 830
MS1604.063	Gram Marine Freez Compact F 310 RH LM 3M 230V60Hz	Pce	595 x 640 x 1335
MS1604.034	Gram Marine Freez Compact F 410 RH LM 5M 230V60Hz	Pce	595 x 640 x 1905
MS1604.016	Gram Marine Refr Compact KG 210 RH 2M gl.door 230V60Hz	Pce	595 x 640 x 830
MS1604.064	Gram Marine Refr Compact KG 310 RH LM 3M gl.door 230V60Hz	Pce	595 x 640 x 1335
MS1604.015	Gram Marine Refr Compact KG 410 RH LM 5M gl.door 230V60Hz	Pce	595 x 640 x 1905
MS1604.076	Gram Marine Refr Compact KG 610 RH LM 5M gl.door 230V60Hz	Pce	695 x 868 x 2005



GRAM MARINE GASTRO SERIES

K1407, K1807, K2207

Can be used as an island suite or be placed against a wall - and if necessary under an existing worktop. Available in 2, 3 or 4 refrigerated sections doors or draws equipped with snap locks on draws. All counter tops come with a "drip nose edge" preventing spillage behind the counter. Inside and outside surfaces made of stainless steel with sturdy adjustable fixed feet. Equipped with stainless steel solid top, 2 door sections each with 2 stainless shelves, marine legs. Equipped with stainless steel solid top, 4 door sections each with 2 stainless shelves, marine legs.

Art.	Description	Unit	Dimension
MS1604.079	Gram Refr.table Gastro K 1807CMH AD DL/DL/DR LM 230v60 1/1GN		
MS1604.077	Gram Refr.table Gastro K 1407 CMH AD DL/DR LM 230v60 1/1GN		
MS1604.081	Gram Refr.table Gastro K 2207CMH ADDL/DL/DL/DRLM 230v60 1/1GN		
MS1604.078	Gram Freez.table Gastro K 1407 CMH AD DL/DR LM 230v60 1/1GN		
MS1604.080	Gram Freez.table Gastro K 1807 CMH AD DL/DL/DR LM 230v60 1/1GN		
MS1604.082	Gram Freez.table Gastro K 2207 CMH AD DL/DL/DL/DRLM 230v601/1GN		

WILLIAMS THAW OVERNIGHT CABINET

The Overnight Thaw cabinet provides safe, effective thawing of frozen foods. It ensures the product does not exceed 3°C throughout the thawing process, allowing it to be safely stored in a refrigerated cabinet for up to 5 days after defrosting. Additional food can be placed in the cabinet with no detrimental effect on those products already inside, enabling a continual supply of thawed food. Cooking thawed food is quicker and safer than cooking from frozen - eliminating the risk of cold spots once cooking has finished.



Art.	Description	Unit	Dimension
MS1604.083	Williams Single Section Thaw Cabinet S1-OT-SS 400ltr230/60hz	Pce	

GRAM MARINE ICE CUBE MACHINES

30CLE, 45CLE, 65CLE, 100LE, 240M2E

IM Cylinder Ice Machines

IM Ice machines use fresh water in every production cycle. This is particularly important for the production of ice of the highest quality. This is a key factor in retaining the beverage quality, taste and character.



Art.	Description	Unit	Dimension
MS1604.035	Gram Ice Cube Machine IM30CLE 230/1/50-60	Pce	
MS1604.036	Gram Ice Cube Machine IM45CLE 230/1/50-60	Pce	
MS1604.037	Gram Ice Cube Machine IM65CLE 230/1/50-60	Pce	
MS1604.038	Gram Ice Cube Machine IM100LE 230/1/50-60	Pce	
MS1604.039	Gram Ice Cube Machine IM240M2E 230/1/50-60	Pce	
MS1604.040	Gram Ice Machine (flake ice) 230/1/50-60	Pce	
MS1604.041	Gram Ice Machine (nugget ice) 230/1/50-60	Pce	

GRAM MARINE CHEST FREEZERS

CF35, CF45, CF53, CF61

Equipped with lift up stainless lid, handle and lock, defrost water drain complete with 2 wire baskets.

Temperature Range: -22 / -11°C



Art.	Description	Unit	Dimension
MS1604.021	Gram Freezer box, net 331Ltr CF35 S 230/1/60	Pce	
MS1604.022	Gram Freezer box, net 427Ltr CF45 S 230/1/60	Pce	
MS1604.023	Gram Freezer box, net 504Ltr CF53 S 230/1/60	Pce	
MS1604.024	Gram Freezer box, net 580Ltr CF61 S 230/1/60	Pce	

SCOTSMAN ICE CUBE MACHINES

ACM46, ACM56, AC86

Scotsman self-contained ice cube maker, air-cooled (A) or water-cooled (W), grade 304 stainless steel, standard medium cube, electronic controls.

Art.	Description	Unit
MS1604.043	Scotsman Ice Cube Machine ACM46 220/1/60	Pce
MS1604.044	Scotsman Ice Cube Machine ACM56 220/1/60	Pce
MS1604.045	Scotsman Ice Cube Machine AC86 220/1/60	Pce



SCOTSMAN ICE & WATER DISPENSER

TC180

Scotsman counter-top Ice Dispenser producing cubelet ice, designed for hands-free operation.

Art.	Description	Unit
MS1604.046	Scotsman Ice Cube Machine ACM46 220/1/60	Pce

GRAM ICE & WATER DISPENSER

TC180

Portion control can be easily set, making it easy to regulate the consumption of ice among end-users, further reducing energy consumption and waste.

Water and/or ice mix at the touch of a button making it as easy and simple to use as possible and therefore ideal for self serve environments.

Art.	Description	Unit
MS1604.042	Gram Ice/Water dispenser DCM 60KE 230/1/60	Pce



STEAM & DISHWASHER MACHINES

MEIKO MARINE DISHWASHER FV40.2

A host of useful features provide the FV 40.2 with unique advantages making it the most suitable machine for all washing tasks. The FV 40.2 comprises all that is useful and beneficial from an operator point of view. Starting with the user friendly touch sensitive control panel through to the "ActivePlus" wash water filtering method, and including a leak detection "Aqua-Stop-System" glass safe soft-start feature, self cleaning cycle following drain down, and other standard options too numerous to list.



MEIKO MARINE DISHWASHER DV80.2

The very latest state of the art technology presented in a classical and well established format. With maintenance friendly, smooth stainless steel surfaces, logical design and clear operating display, these washers already stand out from the rest. However, the true qualities of these machines are found in their finer details, starting with the optimised wash and rinse system, on to the perfect tank design and right through to the unique filter system. These machines offer efficient and smooth operation.

The DV 80.2 is designed for washing dining dishes and coffee sets, but can also be used as a high-performance glasswasher. A choice of three wash programs with various running times and most advanced electronics guarantee an impeccable quality of cleaning and a cost-effective operation.

MEIKO MARINE POT WASHER DV130.2

Purpose-built and technically advanced machines, designed to handle one of the toughest tasks in the kitchen. The FV 130.2 utensil washers are equipped with the very latest state of the art MIKE 2 fully electronic control system. Oscillating washing arms, combined with a practical and well proven rotary final rinse system, produce the best results ever. The well thought-out door design provides first class access to the washing chamber, allowing all types and sizes of pots and pans, GN containers, trays, cooking utensils, storage boxes and crates, and much, much, more. The FV 130.2 come fully equipped with a considerable amount of standard features, however there is another advantage that makes these utensil washers stand apart from others - they are manufactured by MEIKO, an acknowledged leader in innovative warewashing technology.



Art.	Description	Unit	Dimension
MS1605.004	Marine Dishwasher Meiko FV40.2 440/3/60	Pce	600 x 870-900 x 600
MS1605.005	Marine Dishwasher Meiko DV80.2 440/3/60	Pce	750 x 1470 (2050) x 635
MS1605.009	Marine Universal Pot Washer Meiko FV130.2 440/3/60	Pce	895 x 1785 x 1030

MEIKO MARINE DISHWASHER DV 200.2

Excellent output per hour, fully electronic controls, excellent cleaning results, space-saving compact construction and low operating costs: these are the outstanding advantages of the new, re-designed DV 200.2 pass-through dishwashers. It is a genuine industrial washing machine for even the most demanding tasks, and are equipped with the latest dishwashing technology. A user-oriented range of accessories also ensures an effective solution to every problem.

The perfect design of this machine closes the gap between our single-basket pass-through dishwashers and our higher output basket conveyor models.

DV 200.2: Cleaning two baskets at the same time and during the same programme cycle provides double output. Alternatively, they can be used for large items which will not fit into a single basket.



MEIKO MARINE CONVEY WASHER K 200 KVP

Low water consumption - 84.7 gallons (320.6 liters) per hour, 0.35 gallons (1.34 liters) per rack • Pumped final rinse isolates the machine from variations in water supply pressure, ensuring consistent results • Pumped auxiliary rinse zone supplements the final rinse for improved rinsing and increased efficiency • Standard Waste Air Heat Recovery System reclaims the waste heat generated by the machine and uses it as free energy to preheat the incoming rinse water. This reduces energy consumption and allows hot water sanitization from a cold water supply (as low as 50°F / 10°C) • Standard internal booster heater works with the Waste Air Heat Recovery System for improved efficiency • MIKE 3 electronic controller for fully automatic operation and advanced service diagnostics. Each zone activates water flow only when a rack enters the zone to conserve water, energy and detergent



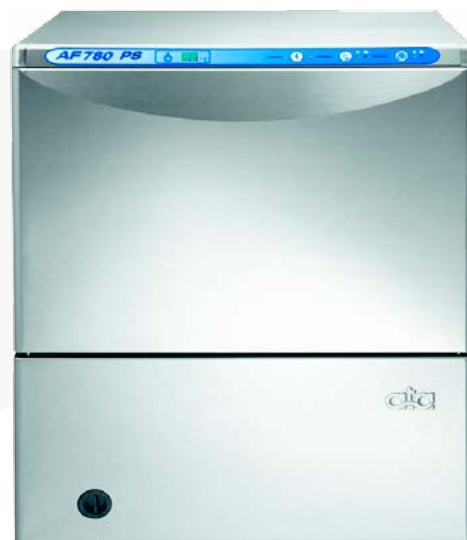
Art.	Description	Unit	Dimension
MS1605.011	Marine double basket dishwasher Meiko DV 200.2 440/3/60	Pce	
MS1605.010	Marine Convey washer K-tronic Meiko K 200KVP 440/3/60	Pce	



ATA MARINE DISHWASHER AF 780 PS

Stainless steel structure 18/10 AISI 304, completely double-skinned with thermo-acoustic insulation. Double-skinned balanced and moulded door for easily taking out the basket. Moulded wash tank with rounded edges and inclination, thus ensuring the complete drainage of dirty water. Stainless steel upper and lower wash and rinse arms. Stainless steel surface filter in the tank for collecting solid waste. Low tension (24V) soft-touch control panel.

Temperature thermometer. Possibility to change the cycle parameters thanks to palmtop with simple logic. Possibility to program the working cycle. The programmable THERMOLOCK system ensures that the rinsing cycle starts only at the temperature of 85° C: the ideal temperature for strongly reducing the bacterial load.



ATA MARINE DISHWASHER AT 1100

Stainless steel structure 18/10 AISI 304 with complete thermo-acoustic isolation of the hood. A compact ergonomic stainless steel handle placed in front of the dishwasher, so to avoid a waste of space on the sides. Wash tank with rounded edges and inclination, thus ensuring the complete drainage of dirty water. Stainless steel upper and lower wash and rinse arms with particularly shaped jets for keeping them free from solid waste.

High capacity double-boiler system. Double stainless steel surface filters in the tank with an easily removable basket for collecting solid waste. Low tension (24V) soft-touch control panel. Temperature thermometer. Possibility to change the cycle parameters thanks to palmtop with simple logic. Possibility to program the working cycle. Ergonomic control panel in order to make the temperatures and the different working steps easily recognisable.

Art.	Description	Unit	Dimension
MS1605.001	Marine Dishwasher "Hood type" AT 1100 Soft Touch 440/3/60	Pce	1440 x 790 x 660
MS1605.002	Marine Dishwasher AF 780 Soft Touch' 440/3/60	Pce	850 x 600 x 600
MS1605.003	Marine Dishwasher AF780 PS Drain Pump 440/3/60	Pce	850 x 600 x 600



DISH BASKET CUP/GLASS	DISH BASKET PLATES	DISH BASKET CUTLERY	DISH BASKET PARTITION	DISH BASKET PARTITION
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Art.	Description	Unit	Dimension
MS1805.001	Dish basket cup/glass 010 Gray	Pce	500x500x160
MS1805.002	Dish basket for plates 030 Blue	Pce	500x500x160
MS1805.003	Dish basket for cutlery 040 Grey	Pce	500x500x160
MS1805.004	Dish basket partition (knife, Spon, Fork) 10room	Pce	49 x 18
MS1805.005	Dish basket partition (knife, Spon, Fork) 8 room	Pce	35 x 18

MIELE G7860 DISHWASHER

- Shortest programme cycle: 18 min. with WW 65°C.
- 1 x O 881 top basket for cups/saucers, 1 x U 880 lower basket/empty for various inserts, 2 x E 216 1/2 inserts for 15 240 mm diameter plates, 2 x E 165 cutlery baskets (mk).
- Frontloader with drop-down door, angled fascia, double-skinned construction for heat and sound insulation.
- External casing in stainless steel (AE)
- Freshwater system, max. 85°C, hygienic cleaning with complete change of water after each cleaning and rinsing cycle, 2 wash levels, top basket height-adjustable, circulation pump [Qmax l/min]: 400
- Triple filtration: flat filter, coarse filter, micro-fine filter and water inlet filter
- Drying system: Using pulsed heating
- Combi dosing system for powder detergent and rinsing agent in the door. Connection for external DOS G 60 module for liquid agents
- 1 x cold and hot water connection, max. 70°C
- Drain pump DN 22
- 3 AC 220V 60Hz
- Fuse rating [A]: 20
- Total connected load [kW]: 6.7
- Heater rating [kW]: 6



Art.	Description	Unit	Dimension
MS1605.007	Marine Dishwasher Miele G 7860 440/3/60	Pce	850 x 600 x 600
MS1605.006	Marine Dishwasher Miele G 7860 230/3/60	Pce	850 x 600 x 600



MIELE G7860 FILLED UP



Miele
PROFESSIONAL

COFFEE MACHINES AND DISP.

Marine Series from Bravilor Bonamat

B-SERIES: Perfectly suitable for sites where, at peak moments large quantities of coffee are needed. These machines have to be connected to the water mains and will brew large quantities of coffee into containers at any time. The containers can then be moved to serve coffee locally.

B HW-series: Perfectly suitable for sites where, at peak moments large quantities of coffee are needed. This series is equipped with a separate tap for hot water.



B10 HW LW



B5 RW

Art.	Description	Unit	Dimensions
MS1606.067	Bonamat Coffee Machine B5 HW Marine 3/230V 6300W50/60Hz	Pce	799 x 790 x 570
MS1606.004	Bonamat Coffee Machine B5 HW Marine 440V3/230V 6300W50/60Hz	Pce	799 x 790 x 570
MS1606.003	Bonamat Coffee Machine B5 Marine 440V3/230V 3700W50/60Hz	Pce	799 x 635 x 440
MS1606.002	Bonamat Coffee Machine B5 Marine 230V~3 3130W50/60Hz	Pce	799 x 635 x 440
MS1606.001	Bonamat Coffee Machine B5 Marine 230V~1 3130W50/60Hz	Pce	799 x 635 x 440
MS1606.007	Bonamat Coffee Machine B10HW Marine 440V3/230V 10000W50/60Hz	Pce	840 x 989 x 570
MS1606.068	Bonamat Coffee Machine B10HW Marine 3/230V 8380W50/60Hz	Pce	840 x 989 x 570
MS1606.006	Bonamat Coffee Machine B10 Marine 440V3/230V 7400W50/60Hz	Pce	840 x 995 x 512
MS1606.069	Bonamat Coffee Machine B10 Marine 230V 6180W50/60Hz	Pce	840 x 995 x 512
MS1606.070	Bonamat Coffee Machine B10 Marine 230V 3ph 6180W50/60Hz	Pce	840 x 995 x 512

RLX-SERIES hot water(steam) modules. These hot water or hot water/steam models complete the RLX-series and makes them suitable for buffets or similar serving requirements. Of course they can be used individually as well. This series is simple to connect to the water mains. RLX-series with airpots: This RLX-series brews filter coffee directly into Bravilor Airpots, being specifically designed to preserve flavour for a long time. The airpots can then be moved to serve coffee locally. The hot water models complete this range. This series is simple to connect to the water mains. RLX-series with containers/ glass decanters: This RLX-series brews coffee into containers and is simple to connect to the water mains. The hot water or hot water/steam models complete this range and makes them suitable for buffets or similar serving requirements.



Art.	Description	Unit	Dimensions
MS1606.009	Bonamat Cooffe Machine RLX 31 Marine 230V3~ 3990W 50/60Hz	Pce	460 x 475 x 448
MS1606.010	Bonamat Cooffe Machine RLX 31 Marine 230V~ 2080W 50/60Hz	Pce	460 x 475 x 448
MS1606.008	Bonamat Cooffe Machine RLX 131 Marine 230V3 50/60Hz 6075W	Pce	690 x 705 x 448
MS1606.071	Bonamat Cooffe Machine RLX 231P.S Marine 230V~50/60Hz 2145W	Pce	460 x 475 x 509

MATIC: This range is connected to the water mains supply and enables you to brew delicious fresh coffee, quickly and simply into glass decanters. The Bravilor Bonamat decanter being specifically designed to preserve flavour. LED controlled operation, stainless steel filter pan and integral hot plates make our machines easy to use. Operation and maintenance require little time. The Matic-series has machines catering for differing capacities. The Matic Twin quickly brews large quantities of coffee thanks to the double brewing system.



RLX 76 LW



RLX 75 LW



Matic LW



Matic Twin LW

Art.	Description	Unit	Dimensions
MS1606.072	Bonamat Cooffe Machine RLX 75 P.S Marine 230V 50/60Hz 2065W	Pce	460 x 475 x 509
MS1606.013	Bonamat Cooffe Machine RLX 75 Marine 230V~3 50/60Hz 3975W	Pce	460 x 475 x 509
MS1606.012	Bonamat Cooffe Machine RLX 76P.S Marine 230V 50/60Hz 2015W	Pce	460 x 475 x 509
MS1606.011	Bonamat Cooffe Machine RLX 76 Marine 230V3 3925W 50/60	Pce	460 x 475 x 509
MS1606.015	Bonamat Cooffe Machine Matic Marine 230V~ 2145W 50/60Hz 10A	Pce	446 x 195 x 406
MS1606.016	Bonamat Cooffe Machine Matic Twin Marine 230V~3 4280W 50/60Hz	Pce	446 x 195 x 406
MS1606.074	Bonamat Cooffe Machine Matic Twin Marine 230V 50/60Hz 3460W	Pce	446 x 195 x 406



TH LW



THa LW



Mondo LW



Mondo Twin LW



HW 510 LW

The TH-series enables you to brew delicious fresh coffee, quickly and simply in any location and into a Bravilor Bonamat airtight or vacuum container. Those being specifically designed to preserve flavour for a long time. The airtight and vacuum container can then be moved to serve coffee locally. LED controlled operation and stainless steel filter pan make our machines easy to use. Operation and maintenance require little time. The TH-series is suitable for many varying situations. Depending on the model, this series is fitted for locations with (THa) or without (TH) water supply. These machines have to be connected to the water mains and will brew large quantities of coffee into containers at any time. The containers can then be moved to serve coffee locally.

MONDO: This range enables you to brew delicious fresh coffee, quickly and simply in any location and into glass decanters. The Bravilor Bonamat decanter being specifically designed to preserve flavour. LED controlled operation, stainless steel filter pan and integral hot plates make our machines easy to use. Operation and maintenance require little time. The Mondo-series has machines catering for differing capacities. The Mondo Twin quickly brews large quantities of coffee thanks to the double brewing system.

Art.	Description	Unit	Dimensions
MS1606.017	Bonamat Coffee Machine THa Marine 230V~2310W 50/60Hz	Pce	545 x 235 x 406
MS1606.018	Bonamat Coffee Machine TH Marine 230V~2310W 50/60Hz (no water Connect)	Pce	545 x 235 x 406
MS1606.019	Bonamat Coffee Maker Mondo2 Marine 230V~ 2140W 50/60Hz (no water Connect)	Pce	446 x 195 x 406
MS1606.020	Bonamat Coffee Maker Mondo Twin Marine 230V~3460W 50/60Hz (no water Connect)	Pce	446 x 404 x 406
Dimensions			
MS1606.021	Water Heater Marine HW 510 230V~ 3280W50/60Hz (no water connect)	Pce	282 x 502
MS1606.022	Water Heater Marine HW+ 510 230V~ 3280W50/60Hz	Pce	282 x 502
MS1606.023	Water Heater Marine HW 520 230V~ 3280W50/60Hz (no water connect)	Pce	369 x 520
MS1606.024	Water Heater Marine HW+ 520 230V~ 3280W50/60Hz	Pce	369 x 520

HWA/HW+: These hot water machines are for connection to the water mains. Thus hot water is quickly and easily available (for tea or soup). We manufacture various models to suit differing uses and locations.

HW: These hot water machines do not have to be connected to the water mains. Therefore hot water can be served quickly at any desired location. Several models are available to suit differing uses and locations.



HW10 RW



HWA 20 LW



HWA 40 LW



HWA 70 LW

Art.	Description	Unit	Dimensions
MS1606.025	Bonamat Water Heater HW10 230V~ 2080W50/60Hz (no water connect)	Pce	430 x 205 x 355
MS1606.026	Bonamat Water Heater HWA 20 230V~ 2110W50/60Hz	Pce	430 x 205 x 355
MS1606.027	Bonamat Water Heater HWA 40 230V~ 3350W50/60Hz	Pce	532 x 218 x 459
MS1606.028	Bonamat Water Heater HWA 70 230V~ 3350W50/60Hz	Pce	602 x 218 x 460

The Bolero XL boasts an attractive and simple to use design. Beneath the sleek new finish you will find the reliable proven technology you would expect from Bravilor Bonamat. Taking full advantage of the improvements this design has to offer, the Bolero XL is easy to use, maintain and of course... reliable. At the press of a button you have the drink of your choice: coffee, cappuccino, chocolate, moccachino and of course hot water. The Bolero XL variety at your fingertips. The Bolero XL 423 is equipped with four canisters, the Bolero XL 333 has three canisters. Both machines are fitted with a separate hot water tap for tea or soup



Bolero 1 Grey LW

Bolero XL 423 Grey LW
Bolero XL 333 Grey LW

Art.	Description	Unit	Dimensions
MS1606.029	Bonamat Instant Coffe Bolero1 3100W 230V 50-60HZ	Pce	
MS1606.030	Bonamat Instant Coffe Bolero XL333 2230W 230V 50-60HZ	Pce	
MS1606.031	Bonamat Instant Coffe Bolero XL423 2230W 230V 50-60HZ	Pce	

The FreshGround tickles all senses! At the press of a button this vending machine serves freshly brewed filter coffee made of ground beans. The FreshGround also serves other specialities such as espresso, cappuccino, café au lait, chocolate, mo cachino and hot water. Fast and user friendly, equipped with bean canister with lockable lid, two canisters for instant ingredients, the possibility to adjust the ingredient strength and the ability to add milk.

At the press of a button the **FreshMore** serves freshly brewed filter coffee, by cup or decanter. These vending machines also serve hot water and - depending on the model - other specialities like espresso, cappuccino, café au lait, chocolate and moccachino.

The **FreshMore** is fast and user friendly and is equipped with two or three canisters. Each hot drink can be fitted to one's personal taste due to the possibility to adjust the ingredient strength and the ability to add milk.



Freshmore 310 Blue RV



FreshGround 310 Blue RV



FreshMore XL Blue RV

Art.	Description	Unit	Dimensions
MS1606.075	Bonamat Brewing Machine FreshOne antr.230V~2300 50/60hz	Pce	
MS1606.032	Bonamat Brewing Machine Freshmore310 2300W 230V 50-60hz		
MS1606.033	Bonamat Brewing Machine Freshmore XL333 2300W 230V 50-60hz		
MS1606.076	Bonamat Brewing Machine FreshOne G 230/1/50-60hz (Grinder)		
MS1606.034	Bonamat Brewing Machine FreshGround310 2300W 230V 50-60hz (grinder)		
MS1606.062	Bonamat Brewing Machine Freshmore XL420 2300W 230V 50-60hz (grinder)		

Animo OptiBean 3

Those who work with the OptiBean will feel like true baristas. Animo's newest machine represents the ultimate in coffee enjoyment. The coffee beans are ground while you wait. The espresso system makes coffee of any desired strength. A wide range of coffee specialities is served at the click of a button: espresso, cappuccino, caffè latte, latte macchiato

Art.	Description	Unit
MS1606.061	Coffee Machine Animo OptiBean3 OS	Pce





HP 2

Novo Marine

With the robustly designed Novo from Bravilor Bonamat you can quickly brew the desired amount of fresh filter coffee. The machines feature a manual filling system for sites where connection to the water mains is unavailable, so you can enjoy freshly brewed coffee at anytime and anywhere. The Novo brews coffee into a glass decanter and has two selfregulating hot plates that re-adjust the temperature according to the amount of coffee in the decanter.



NOVO

Art.	Description	Unit	Dimensions
MS1606.035	Coffee Maker Novo Marine 230V 2300W 50/60Hz	Pce	
MS1606.036	Pot Heater HP2 230V 1850w 50/60hz	Pce	



MOCCAMASTER

Technivorm-Moccamaster has for many years specialized in the manufacture of coffee makers. These coffee makers are all handmade, which means that they are manufactured and assembled by hand and individually tested in a live situation. It is the personal touch that makes our products unique.

The brewing quality of our coffee makers is beyond dispute and guaranty a first class beverage due to the fact that brewing temperature and water/ coffee contact time as well as holding temperature are in accordance with the critical requirements of the European Coffee Brewing Centre and the Specialty Coffee Association of America and Europe.



MOCCAMASTER DOUBLE KBG744



MOCCAMASTER KB741B / KB741 Auto Off

Art.	Description	Unit	Dimension
MS1606.037	Moccamaster KB741B Black 1520w 230V 50hz	Pce	
MS1606.038	Moccamaster KB741 Auto Of Black 1520w 230V 50hz	Pce	
MS1606.040	Moccamaster dobbble KBG744 AutoOf Black 3040w 230V 50hz	Pce	
MS1606.057	Moccamaster KB741-sort 1,25l 1520W 230V50hz	Pce	



MINERAL FILTER BRITA C500



FILTER-PAPER



RENEGITE DECALCIFICATION



STAINLESS STEEL DECAN-
TER RV



FURENTO
STAINLESS STEEL LW



POT SLIP SAFETY LID

Art.	Description	Unit	Dimension
MS1806.001	Mineral filter Brita C500		
MS1806.003	Renegite decalcification 4x15pc/50gr per cart		
MS1806.004	Cleaner 4x15 pc/25gr (per cart)		
MS1806.008	Stainless steel pot 1,7Ltr		
MS1806.010	Pot Ship Safety lid		
MS1806.009	Furento Pumpetermos Stainless steel 2,2ltr		
MS1806.005	Filter Paper Ø85/245mm 4x250per cart fits Mondo,Matic,TH,RLX		
MS1806.006	Filter Paper fits B5 Ø110/360mm 250per cart		
MS1806.007	Filter Paper fits B10 Ø152/437mm 250per cart		
MS1806.016	Filter Paper fits Fresh brew 4 roll a` 2000cup		

Beverage Dispensers

Compact design, strong construction, easy maintenance, together with original technical solutions, to be used with a large variety of products such as: fruit juices from concentrates, milk based beverages, sport drinks, flavoured ice tea and many more.



VL223



VL334



VL446

Art.	Description	Unit	Dimension
MS1606.041	Beverage dispenser VL223 2X12Ltr 230/1/60	Pce	670 x 460 x 320
MS1606.042	Beverage dispenser VL334 3X12Ltr 230/1/60	Pce	670 x 460 x 480
MS1606.043	Beverage dispenser VL446 4X12Ltr 230/1/60	Pce	670 x 460 x 650

Milk Dispensers

The new standard in milk dispensers blends low profile design, effortless operation and the ultimate in sanitation. Revolutionary valve design maintains a constant product temperature of 40 degrees or lower throughout the entire system. Stainless steel exterior with polyurethane foamed insulation for efficiency and strength. Heavy duty lift off hinges with stainless steel cover plates. Door latch accommodates padlock to protect contents. Door gasket easily removable for cleaning. Standard on each dispenser. Easily removable for cleaning. CFC-Free, R134a refrigerant. Hermetically sealed, high efficiency self contained refrigeration system with zero maintenance skin condenser and cold wall evaporator assures years of trouble free performance. Adjustable temperature control and built-in temperature indicator. Spring loaded lift type valves assure positive dripless operation and optimum sanitation. Trim design affords easy one hand operation and clear view of glass while filling. Standard as 115 volt, 60 Hz, single phase operation. Also available in 230 volt, 50 Hz, single phase. 7 foot power cord.



Silver King Milk Disp. 1 tap



Silver King Milk Disp 2 tap



Silver King Milk Disp 3 tap



Milk/Juice Dispenser

Art.	Description	Unit	Dimension
MS1606.044	Silver King Majestic Milkdispenser 1 taps 230V/1/50-60	Pce	794 x 355 x 436
MS1606.045	Silver King Majestic Milkdispenser 2 taps 230V/1/50-60	Pce	794 x 635 x 436
MS1606.046	Silver King Majestic Milkdispenser 3 taps 230V/1/50-60	Pce	794 x 915 x 436
MS1606.047	Autonumis Milk/Juice Dispenser "Bag In Box" 230/1/60	Pce	755 x 300 x 440
MS1606.055	Milk/Juice Dispenser NT-360 dbl "Bag In Box" 230/1/60Hz	Pce	

Watercoolers

Waterlogic patented UV system purifies the water by destroying the bacterial DNA core quickly and efficiently. The special auto-purification and monitoring system ensures that water cooler is not operated without the safety system is working optimally. Waterlogic water coolers ensure quality and stability and is your guarantee that you will not need to worry more. You can use the WL to cold and sparkling beverages, hot drinks and even hot snacks such as powdered soups WL can be obtained either as a desktop or stand alone - possibly with a subcabinet.



FL4FW TABLE TOP UNIT



WL CUBE HOT/COLD



FL3FW FLOOR MODEL

Art.	Description	Unit	Dimension
MS1606.073	Waterlogics Cooler WL Cube Hot/Cold/Ambient 230v1 (tabel top Unit)	Pce	
MS1606.064	Waterlogics Cooler WL3FW Cold/Sparkling (Floor mod) 230v1ph	Pce	
MS1606.063	Waterlogics Cooler WL3FW Cold/Sparkling (tabel top Unit) 230v1ph	Pce	
MS1606.066	Waterlogics Cooler WL3FW Hot/Cold (Floor mod) 230v1ph	Pce	
MS1606.065	Waterlogics Cooler WL3FW Hot/Cold/Sparkling (Floor mod) 230v1ph	Pce	
MS1606.051	Waterlogics Cooler WL4 FW C 230/1/60 (tabel top Unit)	Pce	
MS1606.059	Waterlogics Cooler WL4 FW H/C 230/1/60 (tabel top Unit)	Pce	
MS1606.060	Waterlogics Cooler WL4 FW H/C/S 230/1/60(tabel top Unit)	Pce	

Water Logics Additional Options

Art.	Description
MS1806.011	Carbonic BottleWL, Co2 Cylinder 3kg
MS1806.015	Gas Regulator
MS1806.012	WATERLOGIC Mounting kit for WL
MS1806.014	Base cabinet WL4 FW

Other water coolers

Art.	Description
MS1606.054	Water Cooler UV JET30 H 230V (tabel top Unit)
MS1606.052	Water Cooler RIVER 25 G62/61 - 220/1/60 (Floor mod)
MS1606.056	Water Cooler FC UV -RIO 23 H-RI C8.P28 (hot/cold) 230V
MS1606.053	Water Cooler FC UV-RIO23 HWG-RI C8.P28 (hot/cold/Spark) 230V



UV-RIO 23 HWG-RI



RIVER 25



UV JET 30



WASTE HANDLING

IMC FOOD WASTE DISPOSERS

IMC Food Waste Disposers remove this waste quickly and simply as it is produced, enabling best hygiene practices and creating a cleaner and safer working environment. Waste is ground down into fine pieces which are then washed into the mains drainage system thereby avoiding its costly and environmentally unfriendly collection and treatment as solid waste. IMC has introduced to the majority of its Food Waste Disposers a novel, new feature that dramatically reduces water consumption and helps to conserve this valuable resource. IMC's "Water Flow Control" adjusts the volume of water that flows through the Food Waste Disposer whilst it is processing food waste.



826



904



1204



825



525



523

Art.	Description	Unit	Dimension
MS1607.001	IMC Food Waste Disposer 523 230/1/60	Pce	
MS1607.002	IMC Food Waste Disposer 523 230/3/60	Pce	
MS1607.003	IMC Food Waste Disposer 525 230/3/60	Pce	
MS1607.004	IMC Food Waste Disposer 526 230/3/60	Pce	
MS1607.005	IMC Food Waste Disposer 723 440/3/60	Pce	
MS1607.006	IMC Food Waste Disposer 725 440/3/60	Pce	
MS1607.007	IMC Food Waste Disposer 726 440/3/60	Pce	
MS1607.008	IMC Food Waste Disposer 825 440/3/60	Pce	
MS1607.009	IMC Food Waste Disposer 826 440/3/60	Pce	
MS1607.023	IMC Food Waste Disposer 825D5 440/3/60	Pce	
MS1607.010	IMC Food Waste Disposer 904 440/3/60	Pce	
MS1607.011	IMC Food Waste Disposer 1204 440/3/60	Pce	
MS1607.012	IMC Food Waste Disposer 1604 440/3/60	Pce	
MS1607.018	IMC Food Waste Disposer 904X 4Wire 440/3/60	Pce	
MS1607.019	IMC Food Waste Disposer 1204X 4Wire 440/3/60	Pce	
MS1607.020	IMC Food Waste Disposer 1604X 4 wire 440/3/60	Pce	

IMC WASTE STATION DEWATER & MACREATOR

Through centrifugal action, the WasteStation forces out the excess liquid from the macerated waste. This "grey water" is fed directly to drain, the resulting solid fraction of the food waste is collected in small, easily managed, lidded bins, ready for onward processing.

REDUCE THE VOLUME
OF FOOD WASTE UP
TO 80%



Art.	Description	Unit	Dimension
MS1607.024	Waste Station Dewater and Macerator 380-415/3/60hz	Pce	

IMC WASTE COMPACTORS IP400, IP500, IP600

The IP400 is designed to be used in smaller businesses, where waste volumes are typically lower. Tough, robust and reliable, the IP400 is supplied with an integral trolley and can produce a compacted bag weight of up to 18kg or approximately 55 litres.

The IP500 is ideal for larger waste volumes, the IP500 typically produces compacted bags of between 25 and 30kg in weight, of up to 110 litres.

The IP600 is designed for larger businesses that regularly generate higher volumes of waste, the IP600 has a compaction force of 5000kg, producing compacted bag weights of 40kg and up to 210 litres in volume



Art.	Description	Unit	Dimension
MS1607.013	IMC Waste Compactors F56/401 16-18kg, 55Ltr.	Pce	
MS1607.014	IMC Waste Compactors F56/501 25-30kg, 110Ltr	Pce	
MS1607.015	IMC Waste Compactor F56/601 40-45kg, 210Ltr	Pce	

Art.	Description	Art.	Description
MS1807.001	Additional trolley Compactor IP400	MS1807.004	Bags and ties IP400 (100/pack)
MS1807.002	Additional trolley Compactor IP500	MS1807.005	Bags and ties IP500 (100/pack)
MS1807.003	Additional trolley Compactor IP600	MS1807.006	Bags and ties IP600 (100/pack)

imc
fresh thinking

Designed to perform, engineered to last.



GARBAGE HANDLING



203



202



402



403

Art.	Description	Unit	Dimension
MS1607.016	Garbage Handling Bench Marine 203,Stainless steel top(optional fire retardent lam)	Pce	1050 x 980 x 400
MS1607.017	Garbage Handling Bench Marine 403,Stainless steel top(optional fire retardent lam)	Pce	1050 x 980 x 400
MS1607.025	Garbage Handling Bench Marine 202,Stainless steel top(optional fire retardent lam)	Pce	1060 x 701 x 411
MS1607.026	Garbage Handling Bench Marine 402,Stainless steel top(optional fire retardent lam)	Pce	850 x 701 x 410

ADDITIONAL OPTIONS

Art.	Description	Unit	Dimension
MS1807.007	Fire-Retardent laminate 203-202-403-402	Pce	
MS1807.008	fixed wheels instead of base socket 203-202-403-402	Pce	



SERVING COUNTERS & EQUIPMENT

Mare Safety has over the years supplied many different serving lines, we've now been with us experience and prepared a series of user friendly serving areas, along with our producer Rustfrie Bergh AS, which has long experience in cooling and heating products. We have developed a series of "Marine" dining lines that cover most needs for a versatile and user-friendly line for food in marine use. Complete stainless steel construction and easy cleaning. All the serving areas are delivered complete and ready for installation on board ships, all lines are pre-arranged and assembled in the factory for ensure our customer a quality product. As standard are all display equipped with a tilted hatch with marine friction hinges, sealed base socket as well as arrangements for cutlery and plates. All dining main basis is build up with heat and cooling products;

Bain marie complete with over shelf buffet with sneeze guard, light and heat strip; refrigerator counter with cooled display and chilled base with GN custom. GN fit salad bar with over shelf buffet with sneeze guard and lights. A free site for placement of various food supplies are always included regardless of the food service line you had to choose. All complete food service lines are equipped with built-in refrigeration unit. As an alternative, they can come prepared for external cooling, and do you wish your company logo powder coated on your serving area it can be provided per request. Custom made solutions always available upon request.

- All units are Gastronorm adjusted and in stainless steel performance.
- Very hygienic design.
- Marine friction hinges for trouble free opening of door up to 180 degrees, the door is held in open position.
- Marine deck fasteners concealed behind the closed base socket.
- High quality, contemporary and functional design, reliability, attention to hygiene and modern production equipment



Illustration view
of counter combinations

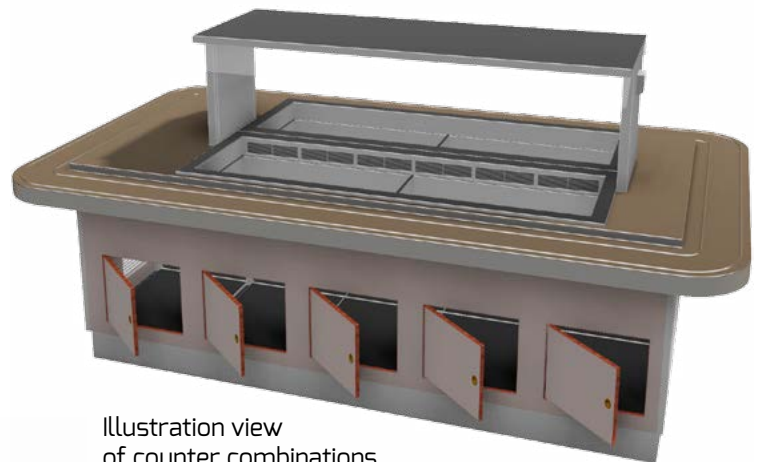


Illustration view
of counter combinations



Rear view of
serving desk



Front view of
serving desk



BAIN MARIE



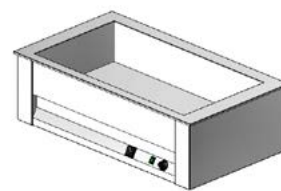
1608.011



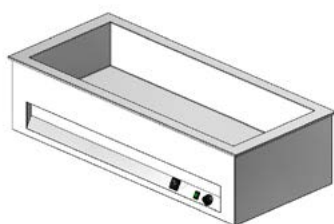
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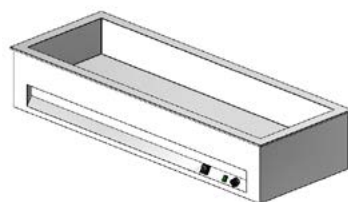
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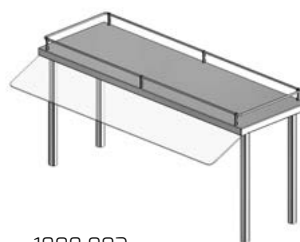
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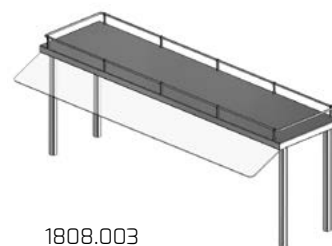
1608.015



1608.016



1808.002



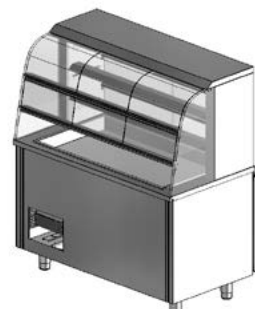
1808.003

Art.	Description	Unit	Dimension
MS1608.011	S.steel Bain Marie VRB 800-Marine 230/1/60 (Marine Stand w/2x door)	Pce	895 x 800 x 650
MS1608.012	S.steel Bain Marie VRB 1100-Marine 230/1/60 (Marine Stand w/2x door)	Pce	895 x 1100 x 650
MS1608.013	S.steel Bain Marie VRB 1400-Marine 230/1/60 (Marine Stand w/2x door)	Pce	895 x 1400 x 650
MS1608.014	S.steel Bain Marie VRB 1130-DI 230/1/60 (drop-In Unit)	Pce	350 x 1130 x 6360
MS1608.015	S.steel Bain Marie VRB 1430-DI 230/1/60 (drop-In Unit)	Pce	350 x 1430 x 630
MS1608.016	S.steel Bain Marie VRB 1730-DI 230/1/60 (drop-In Unit)	Pce	350 x 1730 x 630

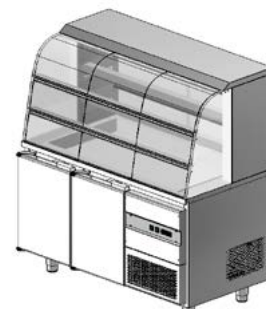
Art.	Description	Unit	Dimension
MS1808.001	S.steel Buffet Shelf Marine w/1P OHB-752-2GN	Pce	520x752x320
MS1808.002	S.steel Buffet Shelf Marine w/1P OHB-1077.3GN	Pce	520x1077x320
MS1808.003	S.steel Buffet Shelf Marine w/1P OHB-1402.4GN	Pce	520x1402x320
MS1808.004	Light mounted on Buffet Shelf	Pce	
MS1808.005	VL Stayhot Heatlist mounted on Buffet Shelf	Pce	
MS1808.033	Fixed Operating panel for Drop-In Units	Pce	

COLD COUNTERS

Art.	Description	Unit	Dimension
MS1608.017	Marine Serving Counter RBK 800 w/Display & Tip Hatch 230v1ph60hz	Pce	1585 x 802 x 650
MS1608.017.01	Marine Serving Counter RBK 800-SN w/Display & Tip Hatch 230v1ph60hz	Pce	1585 x 802 x 650
MS1608.018	Marine Serving Counter RBK1200w/Display & Tip Hatch 230v1ph60hz	Pce	1585 x 1202 x 650
MS1608.018.01	Marine Serving Counter RBK1200-SNw/Display & Tip Hatch 230v1ph60hz	Pce	1585 x 1202 x 650
MS1608.019	Marine Serving Counter RBK1600 w/Display & Tip Hatch 230v1ph60hz	Pce	1585 x 1602 x 650
MS1608.019.01	Marine Serving Counter RBK1600-SN w/Display & Tip Hatch 230v1ph60hz	Pce	1585 x 1602 x 650



1608.018



1608.018-1



1608.019



1608.019-1

Art.	Description	Unit	Dimension
MS1808.009	Fr.Hing for Tip-Hatch(RBK800)	Pce	
MS1808.010	2/3 Door for placing of Cutting board on door side(RBK800)	Pce	
MS1808.021	St. steel board (RBK800)	Pce	
MS1808.022	Stainless steel Back in monter (RBK800)	Pce	
MS1808.024	Ext. cooling unit (RBK800)	Pce	
MS1808.011	Fr.Hing for Tip-Hatch(RBK1200)	Pce	
MS1808.012	2/3 Door for placing of Cutting board on door side(RBK1200)	Pce	
MS1808.025	St. steel board (RBK1200)	Pce	
MS1808.026	Stainless steel Back in monter (RBK1200)	Pce	
MS1808.028	Ext. cooling unit (RBK1200)	Pce	
MS1808.013	Fr.Hing for Tip-Hatch(RBK1600)	Pce	
MS1808.014	2/3 Door for placing of Cutting board on door side(RBK1600)	Pce	
MS1808.029	St. steel board (RBK1600)	Pce	
MS1808.030	Stainless steel Back in monter (RBK1600)	Pce	
MS1808.032	Ext. cooling unit (RBK1600)	Pce	



COLD PREPARATION UNIT



1608.020



1608.021



1608.022



1608.023

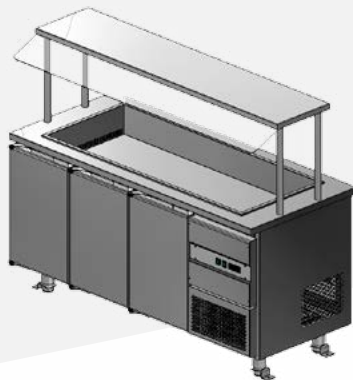
Art.	Description	Unit	Dimension
MS1608.020	S.steel Marine Cold Preparation Unit RBE 800 230V/60Hz	Pce	895 x 802 x 650
MS1608.021	S.steel Marine Cold Preparation Unit RBE1200 230V/60Hz	Pce	895 x 1202 x 650
MS1608.022	S.steel Marine Cold Preparation Unit RBE1600 230V/60Hz	Pce	895 x 1602 x 650
MS1608.023	S.steel Marine Cold Preparation Unit RBE2000 230V/60Hz	Pce	895 x 2002 x 650



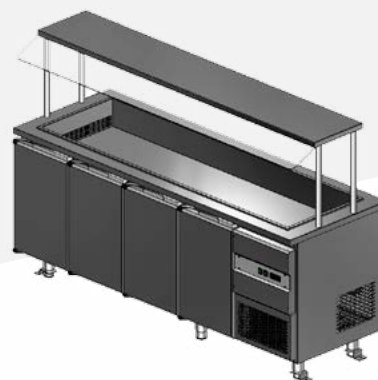
SALAD BAR & COOLING



1608.024



1608.025



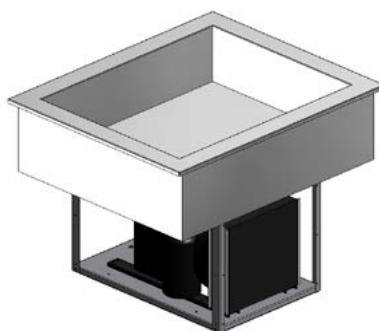
1608.026

Art.	Description	Unit	Dimension
MS1608.024	S.steel Marine Saladbar Unit RBES-1200 w/3GN,OHB 1P,L 230V/60Hz	Pce	1486 x 1202 x 700
MS1608.025	S.steel Marine Saladbar Unit RBES-1600 w/3GN,OHB 1P,L 230V/60	Pce	1486 x 1602 x 700
MS1608.026	S.steel Marine Saladbar Unit RBES-2000 w/3GN,OHB 1P,L 230V/60Hz	Pce	1486 x 2002 x 700

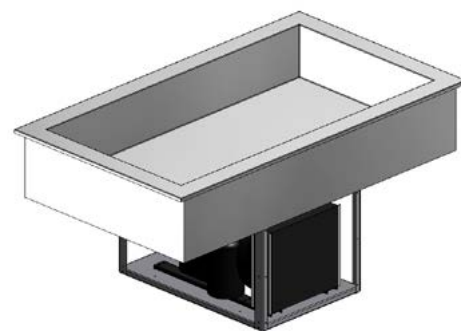
SALAD BAR & COOLING



1608.027



1608.028



1608.029

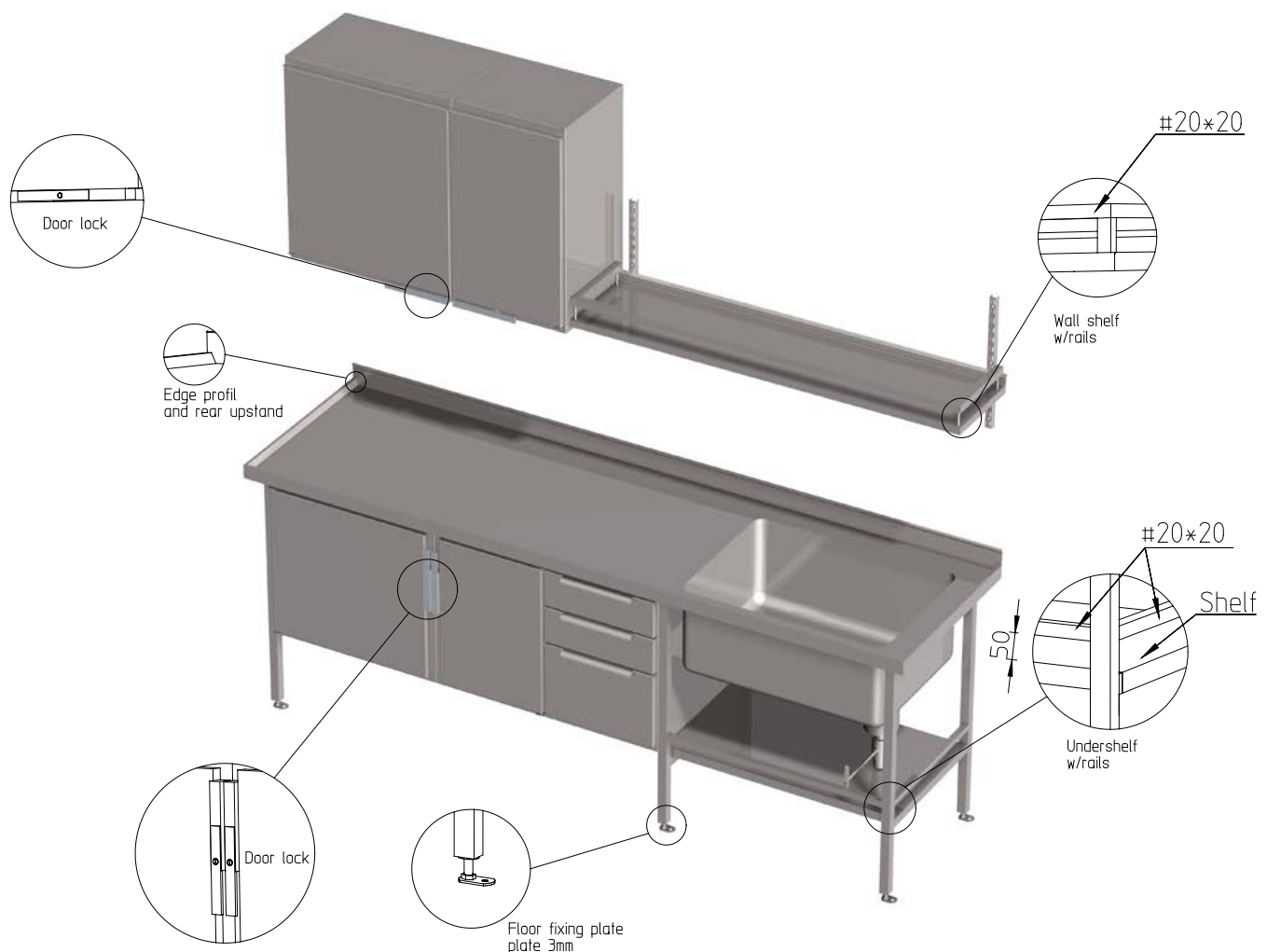
Art.	Description	Unit	Dimension
MS1608.027	S.steel Marine Cooling Unit KBK-160-1GN (drop-In Unit) 230V/60Hz	Pce	537 x 427 x 630
MS1608.028	S.steel Marine Cooling Unit KBK-160-2GN (drop-In Unit) 230V/60Hz	Pce	537 x 752 x 630
MS1608.029	S.steel Marine Cooling Unit KBK-160-3GN (drop-In Unit) 230V/60Hz	Pce	537 x 1077 x 630

STAINLESS STEEL INTERIOR AND EQUIPMENT

Stainless steel "Nicro" products will guarantee quality and compatibility to your equipment. Stainless products should be robust, but an attractive design is also important. We always deliver custom-built solutions who attend to stringent demands regarding hygiene and optimal operation. Your choice of equipment are based on desired function. Different room or area will have its own special adjusted equipment. importance to gastronomy adjustments, meaning that trays and boards are integrated in the solution.

The following example is shown to emphasize the difference between a land-based bench and a maritime design. The example shows a bench with two cupboard units in maritime design to the left. Shelves in the cupboard have a rolling bar, and the doors are locked with vertically mounted maritime handles. The bench has a solid under shelf with a rolling bar made of stainless square tubes, 20x20mm. The bench has a 20mm high rim, a 75mm rear upstand with fixing holes, and also a floor fixing bracket of stainless steel, AISI 304. Two wall cupboards in maritime design. Shelves in the cupboards have a rolling bar, and the doors are locked with horizontally mounted maritime handles. A shelf with rolling bar of stainless square tubes, 20x20mm.

Material: Stainless steel, AISI 304





St. steel Wall mounted Angular Shelf



St. steel Marine Wall Shelve



St. steel Bench mounted Angular Shelf



St. steel 2-Plan Trolley

SALAD BAR & COOLING

Art.	Description	Unit	Dimension
MS1609.001	S. steel Wall mounted Angular Shelf for 1xDish Basket, L-600 50x50	Pce	L-600mm
MS1609.002	S. steel Wall mounted Angular Shelf for 2xDish Basket, L-1100 50x50	Pce	L-1100mm
MS1609.003	S. steel Wall mounted Angular Shelf for 3xDish Basket, L-1600 50x50	Pce	L-1600mm

ST. STEEL MARINE WALL SHELVE

Art.	Description	Unit	Dimension
MS1609.007	S. steel Marine Wall Shelve L	Pce	L-800 x 300
MS1609.008	S. steel Marine Wall Shelve, L	Pce	L-1000 x 300
MS1609.009	S. steel Marine Wall Shelve, L	Pce	L-1200 x 300
MS1609.010	S. steel Marine Wall Shelve, L	Pce	L-1500 x 300
MS1609.011	S. steel Marine Wall Shelve, L	Pce	L-1800 x 300
MS1609.012	S. steel Marine Wall Shelve, L	Pce	L-2000 x 300
MS1609.013	S. steel Marine Wall Shelve, L	Pce	L-2200 x 300
MS1609.014	S. steel Marine Wall Shelve, L	Pce	L-2500 x 300
MS1609.015	S. steel Marine Wall Shelve, L	Pce	L-2800 x 300
MS1609.016	S. steel Marine Wall Shelve L	Pce	L-3000 x 300
MS1609.017	S. steel Micro Shelve, L	Pce	L-600 x 500

ST. STEEL BENCH MOUNTED ANGULAR SHELF

Art.	Description	Unit	Dimension
MS1609.004	S. steel Bench mounted Angular Shelf for 2xDish Basket, L-1100 50x50	Pce	L-1100mm
MS1609.005	S. steel Bench mounted Angular Shelf for 3xDish Basket, L-1600 50x50	Pce	L-1600mm
MS1609.006	S. steel Bench mounted Angular Shelf for 4xDish Basket, L-2100 50x50	Pce	L-2100mm

ST. STEEL 2-PLAN TROLLEY

Art.	Description	Unit	Dimension
MS1609.018	S. steel 2-Plan trolley	Pce	L-800 x 550
MS1609.019	S. steel 2-Plan trolley	Pce	L-900 x 550

COLD PREPARATION UNIT



50x50mm



12 pc



24 pc



SRK570

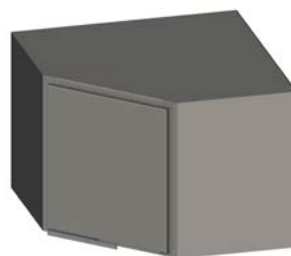
Art.	Description	Unit	Dimension
MS1609.021	Service Rack fits 2pc 50x50mm Dish Basket	Pce	700x560x550
MS1609.049	Service Rack SRK570 prepared for Dish Basket,Cutlery & top shelf	Pce	690x570x595
MS1609.022	S.steel Marine Rack Fits 7pc 50x50mm Dish Basket 560x550x1600mm	Pce	160 x 560 x 550
MS1609.023	S.steel Marine Rack Fits 14pc 50x50mm Dish Basket 1095x550x1600mm	Pce	160 x 1095 x 550
MS1609.024	S.steel Marine GN Rack fits 12pc GN1/1 Canteen 382x550x1600mm	Pce	1600 x 382 x 550
MS1609.025	S.steel Marine GN Rack fits 24pc GN1/1 Canteen 739x550x1600mm	Pce	1600 x 739 x 550
MS1609.026	S.steel Marine GN Rack w/wheel fits 12pc GN1/1 Canteen 382x550x1600mm	Pce	1600 x 382 x 550
MS1609.027	S.steel Marine GN Rack w/wheel fits 19pc GN1/1 Tray 382x550x1600mm	Pce	1600 x 382 x 550



FLOOR STANDING CABINET



WALL CUPBOARD



CORNER CUPBOARD

Art.	Description	Unit	Dimension
MS1609.028	S.steel Marine Wall Cupboard 2-Shelve	Pce	700 x 400 x 350
MS1609.029	S.steel Marine Wall Cupboard 2-Shelve	Pce	700 x 600 x 350
MS1609.030	S.steel Marine Corner Cupboard 2-Shelve	Pce	700 x 661/661 x 350
MS1609.031	S.steel Marine Floor Standing Cabinet w/4 shelvs	Pce	2100 x 400 x 600
MS1609.032	S.steel Marine Floor Standing Cabinet w/4 shelvs	Pce	2100 x 600 x 600



PLATE DISPENSER DROP IN BENCH



ST.STEEL GARBAGE STAND WO/ LID



ST.STEEL GARBAGE STAND W/ LID



MEAT BLOCK SANITAN TOP



ST.STEEL WALL SINK

Art.	Description	Unit	Dimension
MS1609.033	S.steel Garbage stand w out/Lid fits 100ltr plastic bags	Pce	415 x 415 x 815
MS1609.034	S.steel Garbage stand w/Lid fits 100ltr plastic bags	Pce	415 x 415 x 815
MS1609.035	Meat Block Sanitan Top	Pce	80 x 50 x 50
MS1609.036	Plate Dispenser Drop in bench, (cut out bench plate Ø368mm)	Pce	Ø210 - 290
MS1609.037	S.steel Wall Sink	Pce	180 x 330 x 270

Armatures

Designed to meet commercial needs, this is one hard worker that doesn't ask for very much. Just one or two opening in your countertop. Customize it to fit your work detail, pre-rinse spray, hands free and elbow operated or a pillar for height for fill pots and pan on your installed cooking range. Stainless steel performance on armatures makes it a robust and reliable armature.



MS1609.047



MS1609.045



MS1609.046



MS1609.050



MS1609.043



MS1609.044



MS1609.057



MS1609.058



MS1609.060



MS1609.048

Art.	Description	Unit
MS1609.043	KWC Gastro Onegrip Pre-Rinse Spray, bench, two holes"tap A300"	Pce
MS1609.044	KWC Gastro Onegrip Pre-Rinse Spray, bench, two holes, "tap A200"	Pce
MS1609.045	KWC Gastro Armatures, Bench Mounted,Two holes;Tap300mm	Pce
MS1609.046	KWC Gastro Armatures,Bench Mounted,One hole;Tap300mm	Pce
MS1609.047	Stern Classic Handsfree Armatures 1000B - 9Vbatt	Pce
MS1609.048	S,steel Floor Standing Pillar with Armatures	Pce
MS1609.050	KWC Gastro Armatures, Bench Mounted, Elbow operated with plh	Pce
MS1609.057	Monolith Pre-rinse spray bench two hole, "tap A325"	Pce
MS1609.058	Monolith Pre-rinse spray bench one hole, "tap A307"	Pce
MS1609.059	Mixer tap Handsfree Photocell Electronic Battery	Pce
MS1609.060	Monolith luminaire w/pre rinse shower handle,one hole H580/A250	Pce



Hose Reels

Designed to meet commercial needs, this is one hard worker that doesn't ask for very much. Just one or two opening in your countertop. Customize it to fit your work detail, pre-rinse spray, hands free and elbow operated or a pillar for height for fill pots and pan on your installed cooking range. Stainless steel performance on armatures makes it a robust and reliable armature.



MS1609.040



MS1609.038

MS1609.041
MS1609.042

Art.	Description	Unit
MS1609.038	S.steel Wall Hang Hose Rack	Pce
MS1609.039	15mtr hose 1/2" w/Hosepipe-15mtr	Pce
MS1609.040	Lilleborg BE Combiwash Atlas	Pce
MS1609.041	Hose Reel Assey 10mtr, Heat Water Max90*	Pce
MS1609.042	Hose Reel Assey 15mtr, Heat Water Max90*	Pce



MS1809.001



MS1809.001



MS1809.002



MS1809.003

Art.	Description	Unit
MS1809.001	Silicone Sealant cl;Aluminum for food Service equipments manufactures	Pce
MS1809.002	CL 100 , 1ltr Food-grade stainless steel cleaner and polish	Pce
MS1809.003	CL 241, Stainless Steel cleaner and polish	Pce
MS1809.004	CL 100 , 5ltr Food-grade stainless steel cleaner and polish	Pce

VARIOUS APPLIANCES



Slicer F5-3 st. steel



Waterboiler, st. steel



Waffle Ironer WAD-518MS



Server Kettle 11 l



Rice boiler

Art.	Description	Unit	Dimension
MS16010.001	Slicer F5-3 steel, 2 blade, 120w 230V 50hz	Pce	
MS16010.002	Waterboiler, brush steel 1,7 l. 230V 50hz	Pce	
MS16010.003	Waffle Iron WAD-518MS steel, dbl, 1400w 230V 50hz	Pce	
MS16010.004	Server Kettle 11l. W/lid	Pce	
MS16010.005	Rice Boiler JNO-36C 3,6 LTR	Pce	





Art.	Description	Unit
MS18010.003	Stainless Steel Cutlery holder 4room	Pce
MS18010.004	Stainless Steel Cutlery holder Ø95mm	Pce



Art.	Description	Unit
MS18010.005	Marine Plate disp w/hook TKM 150	Pce
MS18010.006	Marine Plate disp w/hook TKM 170/35	Pce
MS18010.007	Marine Plate disp w/hookTKM 190/30	Pce
MS18010.008	Marine Plate disp w/hook TKM 220/30	Pce
MS18010.009	Marine Plate disp w/hook TKM 250/30	Pce
MS18010.010	Marine Plate disp w/hookTKM 280/30	Pce





VICTORINOX

Victorinox has supplied the world with quality knives since 1891. It began with the world famous red Swiss Army knives and developed further with manufacture of kitchen knives for professional cooks. After more than 100 years and four generations Victorinox become a symbol of Swiss top quality worldwide. In Europe's largest knife factory produced more than 100,000 knives every day sales in over 110 countries worldwide.



MS2201.001 Chef knife 310mm
MS2201.002 Chef knife 280mm
MS2201.003 Chef knife 250mm
MS2201.004 Chef knife 220mm
MS2201.005 Chef knife 190mm
MS2201.006 Chef knife 150mm



MS2201.007 Chef knife
Waved
250mm



MS2201.008 Chef knife
Waved
220mm



MS2201.009 Slaughter knife
180mm



MS2201.010 Sticking knife 180mm
MS2201.011 Sticking knife 160mm
MS2201.012 Sticking knife 140mm



MS2201.013 Boning knife
150mm



MS2201.014 Boning knife
150mm



MS2201.015 Boning knife
150mm
MS2201.016 Boning knife
120mm



MS2201.017 Pastry knife
260mm



MS2201.018 Bread knife
210mm



MS2201.019 Rotkniv
120mm



MS2201.020 Chop cleaver
650g
MS2201.021 Chop cleaver
520g



MS2201.022 Salmon knife
300mm



MS2201.023 Japanknife Santoku
170mm



MS2201.024 Japankniv Santoku
Spezial
170mm



MS2201.025 Filet knife
200mm
MS2201.026 Filet knife
180mm



MS2201.027 Cheese knife
300mm



MS2201.028 Cheese knife
210mm



MS2201.029 Tourner knife
65mm



MS2201.030 Tourner knife
55mm



MS2201.031 Chef knife 310mm
MS2201.032 Chef knife 280mm
MS2201.033 Chef knife 250mm
MS2201.034 Chef knife 220mm
MS2201.035 Chef knife 190mm



MS2201.036 Pastry Chef knife
Plastskaft
260mm



MS2201.037 Slaughter knife
Plast shaft
180mm
MS2201.038 Slaughter knife
Plastskaft
150mm



MS2201.039 Boning knife
150mm
MS2201.040 Boning knife
150mm
Plastskaft



MS2201.041 Filet knife flexi
Very soft
Plast shaft
180mm



MS2201.042 Rotkniv
Plast shaft
100mm



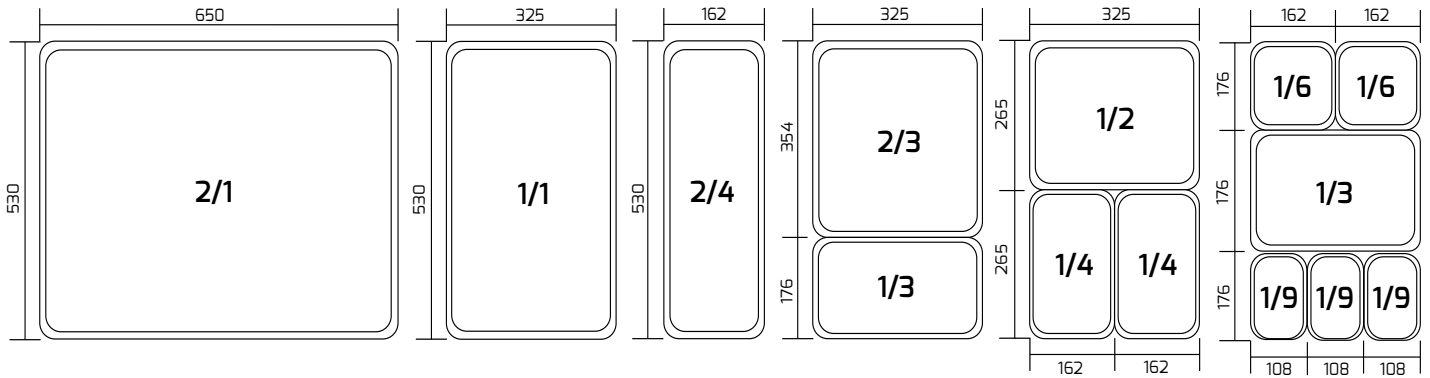
MS2201.043 Rotkniv
Plast shaft
80mm



MS2201.045 Tomato knife
Plast shaft
110mm

GN Canteen Stainless Steel

Canteens are made of high-grade, stainless 18/10-steel, and is stable only. Gastronorm system emanates from 1/1-GN size (325x530mm), 65-100 and 200mm depth, which can then be doubled or divided in 2, 4, 6 or 9 sections. They are available in perforated or sealed. Perforated containers are ideal for cooking vegetables and fish.



**2/1GN Canteen STAINLESS STEEL
650X530mm (no handle)**

MS1901.001 Canteen 150mm 46l
MS1901.002 Canteen 100mm 28l
MS1901.003 Canteen 65mm 19l



**1/1GN Canteen STAINLESS STEEL
530X325mm (no handle)**

MS1902.001 Canteen 200mm 27.0l
MS1902.002 Canteen 150mm 20.5l
MS1902.003 Canteen 100mm 13.5l
MS1902.004 Canteen 65mm 9.0l



**2/3GN Canteen STAINLESS STEEL
(no handle)**

MS1903.001 2/3GN Canteen 200mm
MS1903.002 Canteen 2/3-150mm
MS1903.003 Canteen 2/3-100mm
MS1903.004 Canteen 2/3-65mm



**2/3GN Canteen STAINLESS STEEL
(with handle)**

MS1903.005 2/3 Canteen 200mm
MS1903.006 Canteen 2/3-150mm
MS1903.007 Canteen 2/3-100mm
MS1903.008 Canteen 2/3-65mm



**1/2GN Canteen STAINLESS STEEL
(no handle)**

MS1904.001 Canteen 1/2-200mm
MS1904.002 Canteen 1/2-150mm
MS1904.003 Canteen 1/2-100mm
MS1904.004 Canteen 1/2-65mm



**1/2GN Canteen STAINLESS STEEL
(no handle)**

MS1904.005 Canteen 1/2-200mm
MS1904.006 Canteen 1/2-150mm
MS1904.007 Canteen 1/2-100mm
MS1904.008 Canteen 1/2-65mm



**1/3GN Canteen STAINLESS STEEL
(no handle)**

MS1905.001 Canteen 1/3-200mm
MS1905.002 Canteen 1/3-150mm
MS1905.003 Canteen 1/3-100mm
MS1905.004 Canteen 1/3-65mm



**1/3GN Canteen STAINLESS STEEL
(with handle)**

MS1905.005 Canteen 1/3-200mm
MS1905.006 Canteen 1/3-150mm
MS1905.007 Canteen 1/3-100mm
MS1905.008 Canteen 1/3-65mm



**1/4GN Canteen STAINLESS STEEL
(no handle)**

MS1906.001 Canteen 1/4-150mm
MS1906.002 Canteen 1/4-100mm
MS1906.003 Canteen 1/4-65mm



**1/4GN Canteen STAINLESS STEEL
(with handle)**

MS1906.004 Canteen 1/4-200
MS1906.005 Canteen 1/4-150mm
MS1906.006 Canteen 1/4-100mm
MS1906.007 Canteen 1/4-65mm



**1/6GN Canteen STAINLESS STEEL
(no handle)**

MS1907.001 Canteen 1/6-200mm
MS1907.002 Canteen 1/6-150mm
MS1907.003 Canteen 1/6-100mm
MS1907.004 Canteen Perf. 1/1-100mm



**1/6GN Canteen STAINLESS STEEL
(with handle)**

MS1907.005 Canteen 1/6-150mm
MS1907.006 Canteen 1/6-100mm
MS1907.007 Canteen 1/6-65mm



**1/9GN Canteen STAINLESS STEEL
(on handle)**

MS1908.001 Canteen 1/9-100mm
MS1908.002 Canteen 1/9-65mm



GN Canteen ST. STEEL LIDS

MS1909.001 Lid for Canteen 1/1
MS1909.002 Lid for Canteen 2/3
MS1909.003 Lid for Canteen 1/2
MS1909.004 Lid for Canteen 1/3
MS1909.005 Lid for Canteen 1/4
MS1909.006 Lid for Canteen 1/6
MS1909.007 Lid for Canteen 1/6



RECESS Canteen ST. STEEL LIDS

MS19010.001 Lid w/recess Rfr 1/1
MS19010.002 Lid w/recess Rfr 1/2
MS19010.003 Lid w/recess Rfr 1/3
MS19010.004 Lid w/recess Rfr 1/4
MS19010.005 Lid w/recess Rfr 1/6
MS19010.006 Lid w/recess Rfr 1/9
MS19010.007 Lid w/recess Rfr 2/3

**GN DRAINAGE GRID**

MS19011.001 Bunnrist rfr.1/1

**STRONG GRIDS**MS19013.001 Strong grid Rfr 1/1
MS19013.002 Strong grid Rfr 2/1**SHARE SHINES**

MS19011.001 Bunnrist rfr.1/1

**GN Canteen STAINLESS STEEL TRAY**MS19014.001 GN tray 1/1-10mm
MS19014.002 GN tray 2/3-10mm
MS19014.003 GN tray 1/2-10mm
MS19014.004 GN 530x325x10mm
MS19014.005 Tray teflon GN1/1 53x32
MS19014.006 Tray teflon GN1/1 53x32
MS19014.007 Tray teflon GN1/1,53x32
MS19014.008 Tray teflon GN1/1 53x32**GN Canteen PERFORATED
(no handle)**MS19015.001 Canteen 1/1-200mm
MS19015.002 Canteen 1/1-150mm
MS19015.003 Canteen 1/1-100mm
MS19015.004 Canteen 1/1-65mm
MS19015.005 Canteen 1/2-200mm
MS19015.006 Canteen 1/2-150mm
MS19015.007 Canteen 1/2-100mm
MS19015.008 Canteen 1/2-65mm

GN Canteen Black Polycarbonate

Gastronorm GN polycarbonate - Store, transport and serve all in one pan. Camwear food pans are made from durable polycarbonate that will not crack, bend or dent. Precisely designed to Gastronorm GN specifications, with a large radius bottom to reduce food waste. At half the cost of stainless steel, Camwear pans keep contents as cold as metal pans with less condensation. Pans stack neatly without wedging or sticking. Camwear pans are not recommended for steam table or microwave use.





1/1GN Canteen BLACK POLYCARB.

MS2001.001 Canteen 1/1-150mm
MS2001.002 Canteen 1/1-100mm
MS2001.003 Canteen 1/1-65mm



1/2GN Canteen BLACK POLYCARB.

MS2002.001 Canteen 1/2-150mm
MS2002.002 Canteen 1/2 100mm
MS2002.003 Canteen 1/2-65mm



1/3GN Canteen BLACK POLYCARB.

MS2003.001 Canteen 1/3-150mm
MS2003.002 Canteen 1/3-100mm
MS2003.003 Canteen 1/3-65mm



1/4GN Canteen BLACK POLYCARB.

MS2004.001 Canteen 1/4-150mm
MS2004.002 Canteen 1/4-100mm
MS2004.003 Canteen 1/4-65mm



1/6GN Canteen BLACK POLYCARB.

MS2005.001 Canteen 1/6-150mm
MS2005.002 Canteen 1/6-100mm
MS2005.003 Canteen 1/6-65mm



1/9GN Canteen BLACK POLYCARB.

MS2006.001 Canteen 1/9-100mm
MS2006.002 Canteen 1/9-65mm



2/4GN Canteen BLACK POLYCARB.

MS2007.001 Canteen 2/4-100
MS2007.002 Canteen 2/4-65mm



GN Canteen BLACK POLYC. LIDS

MS2008.001 Lid for Canteen 1/1
MS2008.002 Lid for Canteen 1/2
MS2008.003 Lid for Canteen 1/3
MS2008.004 Lid for Canteen 1/4
MS2008.005 Lid for Canteen 1/6

GN Canteen Clear Polycarbonate



1/1GN Canteen CLEAR POLYCARB.

MS2101.001	Canteen 1/1-200
MS2101.002	Canteen 1/1-150
MS2101.003	Canteen 1/1-100
MS2101.004	Canteen 1/1-65



1/2GN Canteen CLEAR POLYCARB.

MS2102.001	Canteen 1/2-200
MS2102.002	Canteen 1/2-150
MS2102.003	Canteen 1/2-100
MS2102.004	Canteen 1/2-65



1/3GN Canteen CLEAR POLYCARB.

MS2103.001	Canteen 1/3-150
MS2103.002	Canteen 1/3-100
MS2103.003	Canteen 1/3-65



1/4GN Canteen CLEAR POLYCARB.

MS2104.001	Canteen 1/4-150
MS2104.002	Canteen 1/4-100
MS2104.003	Canteen 1/4-65mm



1/6GN Canteen CLEAR POLYCARB.

MS2105.001	Canteen 1/6-150
MS2105.002	Canteen 1/6-100
MS2105.003	Canteen 1/6-65



1/9GN Canteen CLEAR POLYCARB.

MS2106.001	Canteen 1/9-100
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GN Canteen CLEAR POLYCARB. LIDS

MS2107.001	Lid for Canteen 1/1
MS2107.002	Lid for Canteen 1/2
MS2107.003	Lid for Canteen 1/3
MS2107.004	Lid for Canteen 1/4
MS2107.005	Lid for Canteen 1/6
MS2107.006	Lid for Canteen 1/9
MS2107.007	Lid for Canteen 2/4



GN Canteen CLEAR POLYCARB. GRIDS

MS2108.001	Grid for Canteen GN1/1
MS2108.002	Grid for Canteen GN1/2
MS2108.003	Grid for Canteen GN1/3
MS2108.004	Grid for Canteen GN1/4
MS2108.005	Grid for Canteen GN1/9



GN Canteen CLEAR POLYCARB. LIDS WITH SPOON ACCESS

MS2109.001	Lid for Canteen 1/1GN
MS2109.002	Lid for Canteen 1/2GN
MS2109.003	Lid for Canteen 1/3GN
MS2109.004	Lid for Canteen 1/4GN
MS2109.005	Lid for Canteen 1/6GN
MS2109.006	Lid for Canteen 1/9GN

TOTAL SUPPLIER

You have now only seen a minor range of the equipment that Mare Safety negotiates. We supply everything which is necessary for successful kitchen experiences at sea. If you need a professional dishwasher, fryer, a drink dispenser or similar - or cutlery, glasses, baskets and more, then are Mare Safety able to supply you with all you need.

Do not hesitate to contact Mare Safety with your request:

(+47) 7000 9810 / office@maresafety.com





24 HOUR SERVICE PHONE
+47 9691 9800

If your call is placed to the office phone, outside the office opening hours, you will be automatically be redirected to the service phone.

**SERVICE &
 AFTERMARKET**

ULSTEINVIK

AT YOUR

SERVICE

GALLEY

Mare Safety AS are proud to be able to offer services and repair work at the highest quality standards. Our service department offer mandatory services of your complete galley and galley equipment. We do finalizing of installations, service, both annual and periodically.

Our technicians are trained and certified and are following strict guidelines. They also have a great knowledge in every product provided by Mare Safety, and can give guidance and service repair of all components. Mare Safety also have a service agreement with Miele, and do service for all maritime and offshore installed products. Let our technicians help you out.



Mare Safety have a team of qualified technicians standby to provide first class galley service.



Mare Safety AS
 Stålhaugen 14
 NO-6065 Ulsteinvik
 Norway

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Service: (+47) 9691 9800
 E-mail: office@maresafety.com
 Web.: www.maresafety.com

HOSPITAL

RESCUE



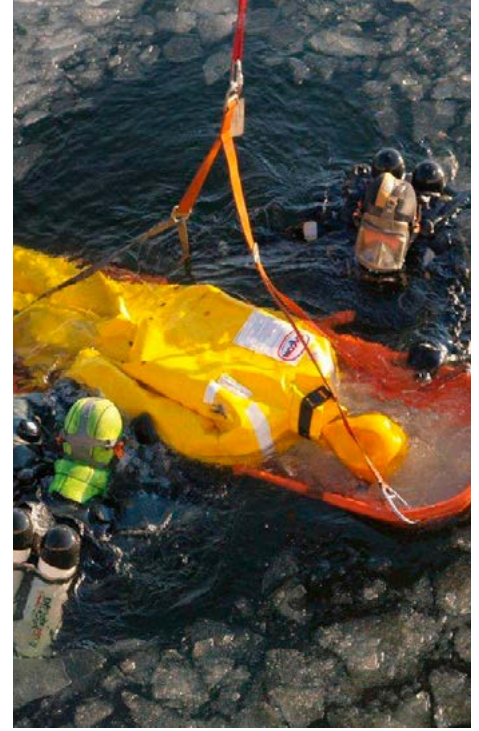




Dacon Scrambling Net



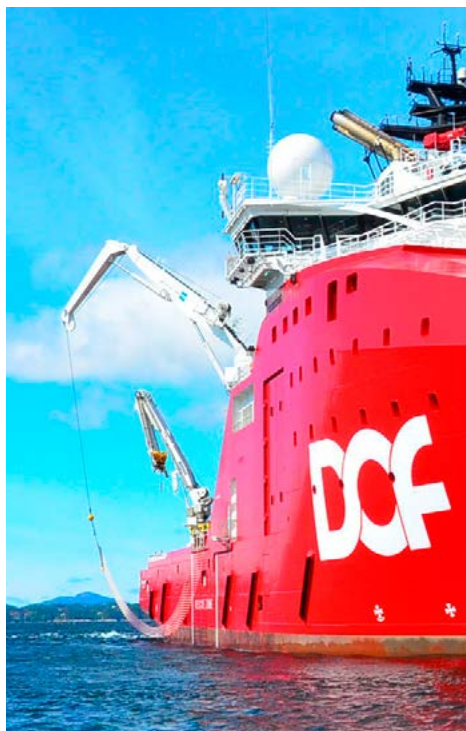
Dacon Rescue Basket



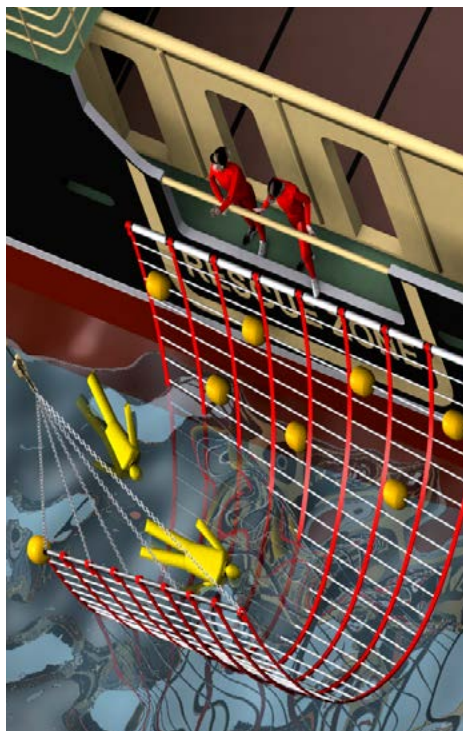
Dacon Rescue Dummy

DACON MARITIME RESCUE EQUIPMENT

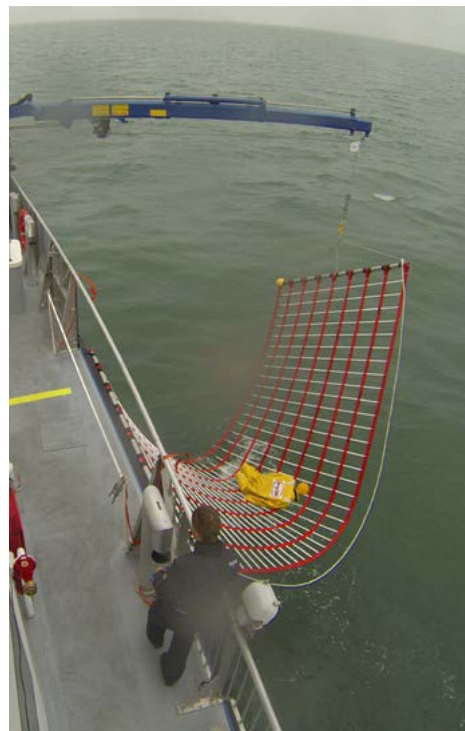
Name	Description	Technical specs.		
DACON SCRAMBLING NET	Used on Standby / Rescue vessels all over the world for persons in distress to be able to climb to safety. The Dacon Scrambling Net provides a more rigid, non-slip climbing and grip surface than is provided by traditional rope scrambling nets. The rigid rungs combined with heavy duty webbing makes it significantly easier to climb as the shape will stay the same and not "collapse" when you climb it.	Horizontal length: Usually 1.5 - 2.5 m Vertical depth: Installation height + about 1.5 m below the surface for easy entry. Weight: 4 kg/m2 Internal lead weights: 6 kg/m horizontal length. (Example: 2m length x 3 m depth = 36 kg.)		
DACON RESCUE BASKET	The Dacon Rescue Basket is a rugged aluminum rescue basket with soft padding. It has a large float in the mast to prevent capsizing and net covered sides for safety. The fenders rotate for easy "float-in" access from the sea as well as for protection when hauled against the ship side during recovery. The lifting mast folds down for storage and it comes shipped in two halves to keep shipping costs down.		RB-300	RB-250
		Diameter:	2.95 m	2.5 m
		Capacity (persons):	8	6
		Weight (kg):	155	120
		Height:	2.8	2.4
DACON RESCUE DUMMY	The Dacon Rescue Dummy was developed to provide a realistic training dummy for water rescue. While providing training on various rescue equipment provided to customers we often came across makeshift dummies made of filled coveralls or others with very light weight and low resemblance to a real body. Realistic height (1,9 m) and weight (up to 85 kg), realistic joints that restrict the movement of the limbs in much the same way as human limbs, extremely rugged - It will survive a drop from Heli-Deck on a platform and just about any abuse, adjustable to float horizontally or vertically in the water and drainable for lighter weight during transport or storage.	Full deployment weight 85-90kg Deployment weight may be adjusted from 60 - 85/90kg Shipping Weight: 22 kg Stowage Weight: 40 kg Extremities water-filled, trunk drained Height: 190 cm		



Dacon Rescue Scoop RSA model



Dacon Rescue scoop illustrated



Dacon Rescue Scoop RSB model

DACON RESCUE SCOOP

Name	Description	Technical specs.
RSA - OFFSHORE MODEL	Dacon Rescue Scoop RSA is the offshore model used by most Standby Vessels in the North Sea and Canada. It is a large semi-rigid rescue net operated by a standard deck crane. The Scoop is suspended from the ship's side and it provides an effective, rough weather recovery system with a rescue reach of about 4-6 m depending on dimensions and crane reach. The casualty is recovered in a horizontal position with full body support to avoid further injury or shock.	Horizontal length: 5-7 m Vertical depth: 8-10 m Weight: 500 - 700 kg Installation height: 2,5-5 m (Preferably above 3 m) Effective rescue reach: 4-6 m
RSB - SAR, UTILITY VESSELS	Dacon Rescue Scoop RSB is a semi-rigid rescue net operated by a standard deck crane or custom crane solution. The Scoop is suspended from the ship's side and it provides an effective, heavy weather recovery system with a rescue reach of about 2-4 m depending on dimensions and crane reach. The casualty is recovered in a horizontal position with full body support to avoid further injury or shock.	Horizontal length: 3-4 m Vertical depth: 5-7 m Weight: ≈100 kg Installation height: 1-3 m Effective rescue reach: ≈2-4 m
RSC - SMALL SAR, PILOTS ETC.	Dacon Rescue Scoop RSC is the model used for smaller vessels such as SAR, Pilots and Daughter Crafts. It is a semi-rigid rescue net operated by a standard deck crane or custom crane solution. The Scoop is suspended from the ship's side and it provides an effective, rough weather recovery system with a rescue reach of about 2-3 m depending on dimensions and crane reach. The casualty is recovered in a horizontal position with full body support to avoid further injury or shock.	Horizontal length: 1,5 - 3 m Vertical depth: 3,5 - 6 m Weight: 25 - 75 kg Effective rescue reach: 2 - 4 m



Dacon Rescue Frame Standard Edition



Dacon Rescue Frame Navy Edition



Dacon Rescue Frame Standard Edition

DACON RESCUE FRAME

Name	Description	Technical specs.
STANDARD EDITION	Manual recovery system for FRC's and other small rescue craft. Suitable for pilot vessels, tugs, Police, Coast Guard, Navy etc. A manual recovery system for gentle and effective rescue of casualties. Quick, safe and effective retrieval saves time for the rescue personnel. Folds for stowage on deck or railing. Always ready for immediate deployment. Requires a minimum of space on board. Will not obstruct passage even on small rescue craft. Doubles as an effective scrambling net for persons able to climb on board. Established 20 years with a proven track record	<p>Horizontal length: Standard 180 cm (0,6 - 1,8m available) Vertical depth: 1,8m - 6m Weight: 3 kg/m²</p> <p>5 Year Warranty PVC Cover included No mandatory service Very low total life-cycle cost</p>
NAVY EDITION	Same as Standard Edition but in an all-black design to better blend in on Navy craft	<p>Horizontal length: Standard 180 cm (0,6 - 1,8m available) Vertical depth: 1,8m - 6m Weight: 3 kg/m²</p> <p>5 Year Warranty PVC Cover included No mandatory service Very low total life-cycle cost</p>



Dacon Rescue Frame mounted for standby



VIKING LIFE SAVING EQUIPMENT



For constant wearing



Throw overboard life rafts



Cordura



Immersion suits



Immersion suits



Fire suits

Art.	Description	Size
PS5002	Immersion suits: Top of the line model with extra durability and extended protection. Extra thermal barrier (300g/m ²). Interior braces for adjustable length, detachable gloves, lifting becket, buddy line and emergency light.	
PS5006	Immersion suits: PU Coated Nylon immersion suit. Standard model with detachable gloves and optional buddy line and lifting becket. must be worn with a life jacket.	One-size 140-200 cm, Over-size 190-210 cm
PS4170	Durable and comfortable suit for extended wear. Specially designed for MOB-boat crew. Lifting becket, buddy line, light and whistle. Complies with latest SOLA requirements.	
PS6598	Quality fire suit with insulation for extra protection against radiant heat, approved for structural fire fighting, reflective trim, removable knee pads, radio and box pockets	S, M, L, XL, XXL, SPL



REGATTA NORWEGIAN LIFEGUARD

Regatta has been working with buoyancy products since 1950, and is one of the leading producers of lifejackets and buoyancy aids in Europe. The know-how has been strengthened continuously through new developments and inventions according to updated requirements. Product development has been and will always be a continuous process with high priority at Regatta. Safety, comfort and freedom of movement under all conditions are our measures of quality. Regatta has a close cooperation with test and approval organisations all over the world.



Active 911



Active 911



Harbour 907



Offshore Worksuit 957

REGATTA FLOTATION SUITS AND JACKETS EN 393 50N

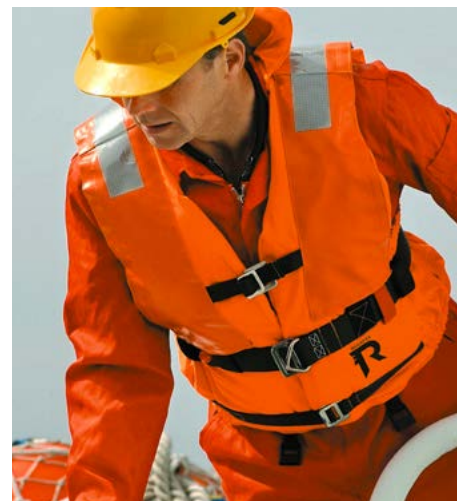
Name	Description	Technical specs.
REGATTA ACTIVE 911	Windproof, water-repellent outer fabric, durable PU coated nylon with taped seams. Approval: ISO 12402-5/6 50N and ISO 15027 – Class D/Thermal Protection	Size: XS - XXXL Colour: Navy and fluorescent yellow
REGATTA OFFSHORE WORKSUIT 957	Regatta Offshore Worksuit 957 is designed mainly for professional use to avoid external details to be hooked in equipment during a working operation. Approval: EN 393 50N and tested according to ISO 15027-D Constant. Wear Suit (The suits ability to keep a person warm in water) and outer fabric is approved according to EN 533 -1 "Standard for limited flame spread" and EN 1149 "Standard for electrostatic properties".	Buoyancy: Approx. 89N (L) Colour: Red/fluorescent yellow Sizes: XS – XXL Weight: Approx. 1,8 kg (L)
REGATTA HARBOUR 907	Regatta's Harbour 907 flotation jacket is comfortable, light weighted and functional, with good ventilation. The jacket protects against hypothermia in an emergency situation. Regatta Harbour 907 is designed mainly for professional use in working environment where visibility is required. The jacket is approved according to EN 471-Class 3 "Standard for visibility", due to fluorescent yellow fabric and reflective tape on hood, shoulders, front and back.	Buoyancy: Approx. 77N (L) Colour: Navy/fluorescent yellow Sizes: S - XXL Weight: Approx. 1,6 kg (L)
REGATTA HARBOUR 107	A design adopted Bib recommended to be used when being next to or on Sea along with flotation jacket Harbour 907. Approval: No requirements, the jacket is not a floating garment Outer fabric EN 533-1 Standard for limited flame spread and EN 1149 "Standard for electrostatic properties".	Buoyancy: -- Colour: Navy Sizes: S - XXL Weight: 0,85 kg (L)



Workvest 402



Workvest 402



Workvest 403



Challenger Interlock 275N



Challenger Offshore 150N



Worksafe Pro 150N

REGATTA WORKVESTS AND INFLATABLE LIFEJACKETS

Name	Description	Technical specs.
REGATTA WORKVEST MODEL 401, 402 & 403	The three Regatta workvests have been developed and produced at the request of the Norwegian Oil Directorate(OD). Basis: NS 9360: "Work flotation garments" and EN 393 – EN 395 – EN 396. The vests are used for work in exposed situations; decks, installations at sea, welding, maintenance and scaffolding work. Among our references can be mentioned: Philips Petroleum, Shell, ELF, Maersk.	On request
REGATTA CHALLENGER OFFSHORE 150N AND CHALLENGER INTERLOCK 275N	Regatta Challenger Offshore is a lifejacket designed to give optimal comfort, freedom of movement. The lifejacket is comfortable to wear in work situations and provides good buoyancy in an emergency situation. The lifejacket's patented Interlocking lobe design provides an effective wave barrier, which directs the water away from the face.	On request
REGATTA WORKSAFE PRO 150N	Regatta Worksafe Pro is developed in close cooperation with the aquaculture industry. The lifejacket is light weighted and designed for optimal freedom of movement. Especially fitted for professional use for ex. aquaculture industry, boats, offshore etc. Rounded shape with neoprene-lined collar gives vital comfort. The lifejackets patented Interlocking lobe design provides an effective wave barrier, which directs the water away from the face	Buoyancy: 160N Colour: Red Size: Ov. 40 kg Weight: 1,1 kg Operating head: Halkey-Roberts PRO 1F Approval: ISO 12402-3



HOSPITAL & RESCUE EQUIPMENT

Mare Safety supplies package for the hospital on board ships. All necessary fittings required for hospital and medical supplies and equipment required on board vessels and standby rescue vessels.

- Medical cabinet
- Treatment table
- Operation lamp
- Operation instrument table
- Rescue basket stretcher
- Ship medicine
- OLF rescue pack
- Dacon rescue system
- Defibrillators
- Container for "Non Survivals"

RESCUE BASKET STRETCHER

- Twelve ample lateral handles to improve grip during recovery operations and transport
- 10 mm rope in polyester for attaching the safety belt or footrest
- Grommets in stainless steel for docking belf for lifting or towing
- Body in high density, shockproof polyethylene
- Runners on base to improve sliding on uneven surfaces
- Mattress in expansive, closed cell polypropylene, water proof, easily sanitized, removable and replaceable
- Adjustable foot rest in polyethylene with ample surface



TREATMENT TABLES

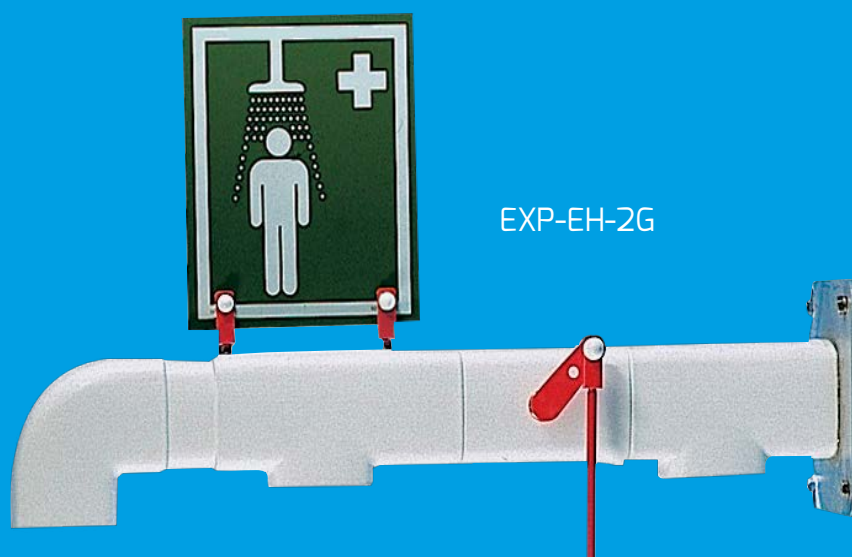
The base is composed by two removable sections made of zinc coated steel hooked to plastic supports. The four holes are equipped with holes as pushhandle and for placing accessories, and with shockresistant no trace bumpers. The head side is equipped with supports for drainage bags and bottle holder. The backrest is moved by a bilateral lever and assisted by a pneumatic spring. Light structure realized with steel profiles of high thickness and varnished with epoxy powders. Blocking belts for patient are standard model. As standard Marine treatment bench is supplied with floor fixing.



EMERGENCY SAFETY SHOWERS

When choosing safety equipment for your workplace, whether you're operating from a single manufacturing / processing facility or are a globally active Engineering Primary Contractor in the Oil, Gas and Petrochemical sector, your top priority is ensuring that the emergency safety equipment used in hazardous environments is of high and proven quality and within budget for your development. Hughes has always focused on putting the safety of your workplace first, because we know that you do too.

Art.	Description	Unit	Dimension
EXP-EH-2G	Hughes emergency safety shower wall mounted for outdoor use -20°C	Pce	
EXP-AH-5G	Hughes emergency safety shower free standing for outdoor use -20°C	Pcs	
EXP-AH-5G/45G	Hughes emergency safety shower with eyebath free standing for outdoor use -20°C	Pcs	
STD-MH-15K/11K	Hughes emergency safety shower with eyebath free standing for outdoor use -35°C	Pcs	



CONTAINER FOR "NON-SURVIVALS"

Unfortunately, sometimes the most tragic circumstances can occur at sea. Therefore decided Mare Safety to produce a Container for "Non-Survivals" that can room the bodies of those who perished as a result of tragedies, as accidents and similar.

The Container for "Non-Survivals" is produced in aluminium. The container is ventilated and are suited with U-certified lifintg ears, and can optionally be fastened by standard container locks at deck, or bolting.



Standard container locks can optionally suited for the container.



Aluminum Container for "Non-Survivals"

Art.	Description	Unit	Dimension
On Request	Aluminium Container for "Non-Survivals"	Pce	On Request
On Request	Fastening ears for Container for "Non-Survivals"	Pce	Standard



THE "NON-SURVIVAL" CONTAINER IS A ROBUST ALUMINIUM STRUCTURE THAT CAN BE LIFTED AND LOCKED BY USE OF EARS AND LOCKS.

WE ARE A

TOTAL SUPPLIER

1 X DAUGHTERCRAFT

MESS ROOM

COMPLETE GALLEY

STRIL BARENTS

2 X GTC 700 RESCUE BOATS



Mare
SAFETY AS

WE OFFER A

LARGE PRODUCT RANGE

Mare Safety is a supplier of rescue boat vessels, complete galleys, standby- and rescue equipment to the offshore industry. We supply products that follows stringent quality and safety standards. Equipment from Mare Safety is ready to meet challenges in all types of conditions. Do a safe choice - choose Mare Safety.

EXERCISE EQUIPMENT





Abilica Stream FC X

Specially designed for the business market and for those who want the very best. Suitable for people who have clear goals with training and high standards of comfort.

Reinforced structure to withstand several hours of daily use. Suitable for people with body weight up to 200 kg. Powerful transport wheels in PVC makes the product to be moved easily and gently. Opposition will automatically adjust to the terrain for the most realistic experience.

ART. NR: 300010



Abilica Stream RC X

Specially designed for the business market and for those who want the very best. Communicates with various applications that provides superb graphics and amazing new features.

Large and steady elliptical electromagnetic resistance (EMS) and stride length of 40 cm. EMS provides obvious operational benefits as it contains no moving parts. Reinforced structure to withstand several hours of daily use. Suitable for people with body weight up to 200kg. Powerful transport wheels in PVC makes the product to be moved easily and gently.

ART. NR: 300012



Abilica Premium 9000

Abilica Premium series is designed for the business market and those who want the very best. Powerful 3.0 hp DC motor. A DC motor is recommended when the treadmill should be used less than 4 hours per day.

Cushioned running plate 52 x 155 cm. Premium mills have a top speed of 20 km / h. and powerful running surface. Electronic height adjustment in 15 levels. 9 programs and a variety of functions. The console also has two large rooms for storage of water bottle, mobile. etc. Max user weight 180 kg.

ART. NR: 513900



Abilica Premium 9500

Abilica Premium series is designed for the corporate market and for those who want the very best. Powerful 3.0 HP AC motor. An AC motor is recommended when using the treadmill up to 8 hours each day.

An AC motor is an expensive engine that has a longer life, less maintenance and make less noise than one DC motor. An AC motor should therefore be chosen if the treadmill should be in larger enterprises, institutions etc. Premium mills have a top speed of 20 km / h. and powerful running surface. Electronic height adjustment in 15 levels. 9 programs and a variety of functions. Dedicated buttons for heating and reduction. Max user weight 180 kg.

ART. NR: 513950

Abilica Stream RO X

Specially designed for the business market and those who want the very best. Suitable for people who have clear goals with training and high standards of comfort.

Powerful rowing machine in trendy design, engineered to withstand heavy use. Powerful resistance system presents challenges for everyone. Built receiver for wireless pulse signals make sure you have full control of exercise intensity. Backlit, transparent cockpit with adjustable angle for good adaptation. Equipped with 12 preset programs and a variety of features that makes the workout challenging and pleasurable. Foldable for convenient storage.

ART. NR: 300023



Abilica Stream UB X

Specially designed for the business market and those who want the very best. Communicates with various applications that provides superb graphics and amazing new features.

Our most powerful and robust magnetic cycle. With electromagnetic resistance (EMS), which provides high load and reliability. The entire 32 different resistance options, you're sure to find your optimal training level. Powerful transport wheels in PVC makes the product can be moved easily and gently. Reinforced structure to withstand several hours of daily use. Suitable for people with body weight up to 200 kg.

ART. NR: 300012



Abilica HexDumbbells

Rubberized and hexagonal dumbbells. Perfect for exercises that require manual rolling, eg. Renegade Row, or for use in fitness on boats. Rubberized for longer life on both the manual, floor and rack.

Abilica HexDumbBells is priced as a couple, but can on request also be purchased individually from 22.5 kg. and upwards.



ARTICLE NUMBER	TYPE/WEIGHT	ARTICLE NUMBER	TYPE/WEIGHT
300202	2 kg	300227	27,5 kg
300203	3 kg	300230	30 kg
300204	4 kg	300232	32,5 kg
300205	5 kg	300235	35 kg
300206	6 kg	300237	37,5 kg
300207	7 kg	300240	40 kg
300208	8 kg	300242	42,5 kg
300209	9 kg	300245	45 kg
300210	10 kg	300247	47,5 kg
300212	12,5 kg	300250	50 kg
300215	15 kg	300252	52,5 kg
300217	17,5 kg	300255	55 kg
300220	20 kg	300257	57,5 kg
300222	22,5 kg	300260	60 kg
300225	25 kg		

Abilica Barbell Set

Barbell 220 cm. / 20 kg. 2 pcs spring lock. Rubberized weight plates with metal liner.

Sizes on weight plates: 1,25 kg. x 4 pcs., 2,5 kg. x 2 pcs., 5,0 kg. x 4 pcs. 10 kg. x 2 pcs., 15 kg. x 2 pcs., 20 kg. x 2 pcs.

ART. NR: 627140



Abilica PowerBench

Bench in the highest quality with a focus on safety and comfort. Specially designed for the business market and those who want the very best.

Very powerful bench with 70 × 40 mm. pipes, designed for loads up to 250 kg. weights. Adjustable safety stops allow you to increase the load without risk. Weight bars adjustable in 21 levels, back in 7 positions. Adjustable seat in 2 levels. Fast and secure adjustment mechanism. Very powerful pillows provides high comfort during exercise. Overall width 127 cm. Comes with benvippe. Lifetime Warranty at home. Barbell holders and safety stop clean can be turned so that the bench can also be used to squat.

ART. NR: 131609



Abilica MultiGym

For the business market or for the discerning home user. Abilica Multipower can be placed against a wall and is therefore particularly well suited in gym with limited space.

Very powerful multi apparatus that allows for a variety of exercises, including bench press, shoulder press, pec-dec, pulldowns, drawdown, rowing, leg curl, arm curl and ab crunch. The patented pec-dec system gives you extra variety and opportunity to perform exercises tailored for specific sports (golf swing, tennis stroke, etc.). Built weight magazine with 90 kg. weights (200lbs). Adjustable back and seat for personalization and proper support. Rowing station with powerful footplate.

ART. NR: 131120



Abilica Dumbbell Rack

Powerful dumbbell rack in metal. Suitable for 5 pair of dumbbells from 10 kg to 20 kg. 69 cm high. This rack easily helps you out keeping you dumbbells in order, and also placed safe.

ART. NR: 145859





Abilica MultiRack

Robust stand for tidy and safe storage of weight equipment.

5 powerful spikes ensures safe storage of weight plates. Fits both 25mm. and 30mm. Separate shelf for manuals top, and the ability to store three barbells along the main frame. Max load until 570 kg.

ART. NR: 533100



Abilica PowerRack 8005

The over-recommended Power Racket - for those who want it all!

Here you get everything you can dream of in one Powerrack. Removable handle for pullups / chins, two landmine mounts for 50mm barbell, many attachment points for bungee and other accessories, as well as plenty of storage for your plates. "Slide-and-twist" fasteners that are quick and easy to move, with very many heights. Max. weight load 300 kg per anchorage point. Abilica Powerrack 8005 measures 190x170x230 cm. Suitable for 50mm weight plates and rods.

ART. NR: 300079



Abilica CliffHanger

Norwegian Produced quality wall bar with oval ribs. Solid construction in solid oak and exclusive design.

9 ribber, der den øverste er fremskutt 5 cm. for optimal komfort ved styrkeøvelser. Str. 230x70cm. Vekt: 18 kg

ART. NR: 300218



høie

OF SCANDINAVIA



høie

OF SCANDINAVIA

For more than 150 years Høie has made their remarks on Scandinavian homes. The combination of top quality, good design and an innovative attitude, has lead Høie to still being the best known brand in bedclothes.

Flame retardant bed clothes from Høie are made with 100% cotton to give its user the best comfort, and a good night sleep. The bed clothes are Pyrovatex treated to satisfy the fire demands (IMO Fire Test Procedure Code (FTPC) Part 9 (IMO Res.A.688(17) approved for ships.

Høie flame retardant quilts and pillows are also tested after the same standard, and is delivered in both 100% pyrovatex treated cotton, or 100% Trevira CS polyester. Høie flame retardant bed sheets, and also Trevira CS quilts and pillows can be washed at temperatures up to 85°C. The flame retardant effect in all Høie products are permanent.



Quilt Cover and Pillow Case



Jersey Sheet, Høie



Pillow Nordic, Høie



Nordic Pillow & Duvet

HØIE QUILT COVERS, PILLOW CASES & BED SHEETS

Art.	Description	Fabric	Size
70002411	Quilt Cover Høie, Light Blue	100% Cotton, Flame Retardant	140 x 200
70002410	Quilt Cover Høie, Light Blue	100% Cotton, Flame Retardant	140 x 220
70002413	Pillow Case Høie, Light Blue	100% Cotton, Flame Retardant	50 x 70
70002413	Pillow Case Høie, Light Blue	100% Cotton, Flame Retardant	45 x 50
70002137	Quilt Cover Høie, Blue	100% Cotton, Flame Retardant	140 x 200
70002138	Quilt Cover Høie, Blue	100% Cotton, Flame Retardant	140 x 220
70002139	Pillow Case Høie, Blue	100% Cotton, Flame Retardant	50 x 70
70002154	Pillow Case Høie, Blue	100% Cotton, Flame Retardant	45 x 50
70002414	Bed Sheet Høie, Light Blue	100% Cotton, Flame Retardant	150 x 250
70002414	Bed Sheet Høie, Light Blue	100% Cotton, Flame Retardant	90 x 210 / 27 cm
70002225	Bed Sheet Høie, Light Blue	100% Cotton, Flame Retardant	50 x 70
70002224	Jersey laken Høie, Light Blue	100% Cotton, Flame Retardant	90 x 210 / 27 cm

All bed sheets mentioned can take up to 95 degrees celcius in the washing machine. The quilt covers have a bottom opening, and are without a zipper. All above mentioned products are processed with Pyrovatex to achieve flame retardant abilities, and to secure that the product satisfies the fire requirements (IMO Resolution A.688(17), Clause 5.5.1/5.5.2)



FLAME RETARDANT

DUVETS, PILLOWS AND MATTRESSES

Art.	Description	Fabric	Size
16007320	Duvet Nordic Høie, 1260 g 100%	Cotton, Flame Retardant	140 x 200
16007322	Duvet Nordic Høie, 1260 g 100%	Cotton, Flame Retardant	140 x 220
46011371	Pillow Nordic Høie, 400 g 100%	Cotton, Flame Retardant	45 x 50
46003150	Pillow Nordic Høie, 650 g 100%	Cotton, Flame Retardant	50 x 70
3611006	Mattress, Offshore LFK FIRM, 19 cm	Flame Retardant	80 x 200
3603106	Top Mattress, Offshore LFK FIRM, 3 cm	Flame Retardant	80 x 200
3603506	Top Mattress, Offshore LFK FIRM, 6 cm	Flame Retardant	80 x 200
3603006	Protection Cover, 1 cm	Flame Retardant	80 x 200



Bath Towels & Terry Cloths




Blanket Classic, Høie

OTHER ACCESSORIES

Art.	Description	Fabric	Size
87000013	Bath Towel Høie, Blue	Wool	70 x 140
87000012	Terry Cloth Høie, Blue	Wool	50 x 90
87000003	Terry Cloth Høie, Blue	Wool	70 x 140
78000002	Terry Cloth Høie, Blue	Wool	50 x 90
87000020	Kitchen Towel Høie, Blue	Wool	50 x 75
76000763	Blanket Classic Høie, Light Grey (7 colors)	Wool	130 x 200
76000763	Blanket Båtsmann Høie, Blue w/ nav. star	Wool	130 x 200





Mare Safety have trusted partners available world wide. Our many partners covers areas like China, Singapore, Malaysia, Vietnam Japan, Korea, India, North America, Netherlands, Belgium, Germany, Sweden, Island, Austraulia and many more. Contact Mare Safety to get in touch with the correct partner.

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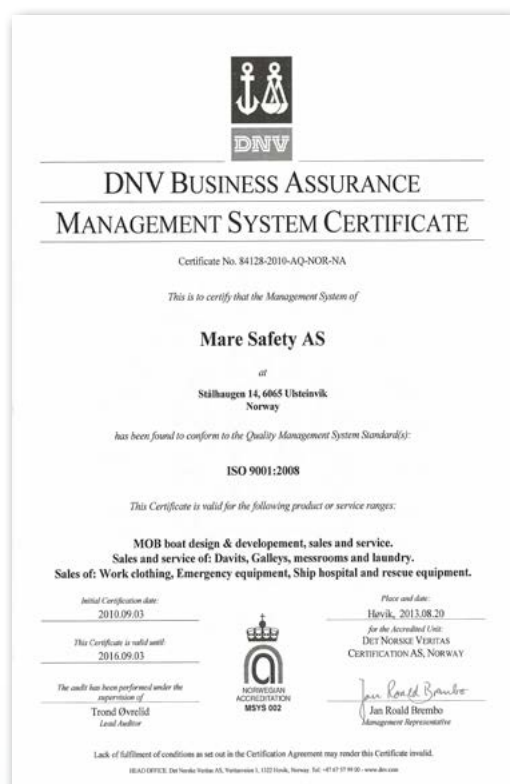
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OUR QUALITIES

The team at Mare Safety works continuously with improvement of both internal and external procedures and marketing analyzing, to achieve the big picture of how our routines work in the daily basis.

Our main goal in the spirit of Quality Assurance, is to satisfy our customers with good customer service, correct pricing and at least, quick and correct deliveries.







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Thank you for your attention