

GALLEYS



COMBI STEAMERS

Rational Combi Steamer

With the CombiMaster you can relax in the knowledge that the demanding daily kitchen routine is under control. With 5 cooking modes – Hot Air, Steam, Combination, Vario-Steam and Finishing – the limitless culinary variety of the RATIONAL CombiMaster is at your disposal. Baking, roasting, grilling, steaming, braising, blanching, poaching and much more, all in a single unit. The CombiMaster cooks up to 15 % faster than conventional Combi- Steamers, saving you both time and money. There is no taste transfer, even when widely differing products are loaded at the same time. Vitamins, minerals and nutrients are conserved. Outstanding, consistently high food quality inspires confidence day after day. RATIONAL Combi-Duo – double the flexibility with no extra space. Descaling made easy. Cleanliness and hygiene – at the touch of a button.



Rational CM

„The marine version of the SelfCooking Center - Safety even in heavy seas”

The 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, the marine version of the RATIONAL SelfCooking Center® can be used all over the world. The RATIONAL marine version is available for every RATIONAL SelfCooking Center® CombiMaster and Combi-Duo.



Rational SCC

Art.	Description	Unit	Dim. (hxbxd)
MS1601.001	Rational Combi-Steamer CM101 Marine 19kw 440/3/60	Pce	1017x847x771
MS1601.002	Rational Combi-steamer CM61 Marine 10kw 440/3/60	Pce	757x847x771
MS1601.008	Rational Kombidamper SCC101 Marine 19Kw 440/3/60	Pce	1017x847x771
MS1601.007	Rational Kombidamper SCC61 Marine 10kw 440/3/60	Pce	757x847x771



Kondensing unit



Marine Stand

Additional options:

MS1801.001	Marine Duo Mounting kit 61/101	Pce	
MS1801.002	Marine Stand 61/101	Pce	450x500x390
MS1801.013	Kondensing unit 61/101	Pce	

Marine Hansdampf Combisteamer

HansDampf offers a choice of cooking functions with convection and pressureless fresh steam either separately, one after the other or combined. Suitable for most of the cooking methods used in commercial kitchens.



6.1 Silver



10.1 Silver

HANDSDAMPF SILVER

Strongly influenced by the requirements of the chef, with easy operation and outstanding quality, setting new standards in the upmarket base class of combination cooking technology.



6.1 Compact classic

HANDSDAMPF COMPACT

You don't have to be big to be great. That is proven by the new HansDampf Compact in 1/1 GN configuration. Here modern technology comes together in a remarkably small space, for all kitchens where every centimetre counts. HansDampf combicooking technology has been successfully used for years all over the world, in quick service restaurants and classic kitchens as well as in high class hotels and restaurants. The powerful appliances from MKN concentrate on the exact requirements and needs of the user and convince with perfect cooking results, multi-functionality and absolute reliability. Now MKN also meets the demand for "compact cooking", with leading innovative technology and the consistent implementation of new visionary ideas. We have combined the proven advantages of HansDampf combicooking technology within a sensational compact cooking appliance.



Junior classic 6.23

HANDSDAMPF JUNIOR

In response to the specific requirements of kitchens which are constantly becoming smaller the "little brother" of the HansDampf Compact shows splendid results in the smallest spaces with the performance and quality of a real Professional Combisteamer. With the compact dimensions of 550 x 630 x 708 mm and a capacity of 6 x 2/3 GN the HansDampf Junior is well situated almost everywhere, either as additional equipment in large kitchens or on its own as a high performance professional in smaller kitchens, for front cooking, professional caterers and bistros.

Art.	Description	Unit	Dim. (hxbxd)
MS1601.003	Hansdampf Combie-Steamer Marine 10.1 Silver 16,5kw 440/3/60	Pce	1060x997x799
MS1601.004	Hansdampf Combie-Steamer Marine 6.1 Silver 10,9kw 440/3/60	Pce	790x997x799
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 classic 6.23 3,5kw 230/3/60	Pce	708x550x630
MS1601.006	Hansdampf Combie-Steamer Marine Junior classic 6.23 3,5kw 230/3/60	Pce	708x550x815
MS1601.009	Hansdampf Combie Steamer Marine Junior Prof 6.23 5,2kw 440/3/60	Pce	708x550x630

Additional options:

Safe. Easy. Clean. A HansDampf Compact works even if the kitchen is closed. At the end of a long day it cleans itself; simply start the program and insert a cleaning cartridge – finished.

The cleaning system functions on the proven dishwasher principle; cleaning water is circulated in a closed system. Even in the toughest cleaning cycle, the water consumption is remarkably low.

Art.	Description	Unit	Dim. (hxbxd)
MS1801.004	Automatic Cleaning System 10.1	Pce	
MS1801.005	Automatic Cleaning System 6.1	Pce	
MS1801.006	Automatic Cleaning System 6.23	Pce	
MS1801.007	Stacking kit for Hansdamf electric 6.1 on 6.1 - 10.1 on 6.1	Pce	1000 x 655 x 270mm
MS1801.008	Marine Stand Hansdamf 6.1-10.1	Pce	850/580 x 1000 x 655
MS1801.009	Marine Stand Hansdamf Compact	Pce	850 x 600 x 655
MS1801.010	Marine Stand Hansdamf Junior	Pce	850 x 600 x 655
MS1801.011	Wall Bracket Hansdamf Junior	Pce	



COOKING & HEAT TREAT EQ

Beha 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.



M31

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.



AA-top

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 -add table Front	Pce	
MS1802.006	Guard Rail -Range Front	Pce	

Beha Fryingpan

"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.

"Model 4218" Square frying pan with electric tilting as a standard. All exterior panels, lid and switchpanel are made of stainless steel AISI 304(18/8). The tilting controlpanel is mounted on the side to obtain maximum security for the user during operation.



3140 GSL

Art.	Description	Unit	Dim. (hxbxd)
MS1602.009	BHI Gyro Fryingpan 3140 GSL 230/3/60	Pce	1170 x 800 x 660
MS1602.010	BHI Gyro Fryingpan GYRO 3140 GSL 440/3/60	Pce	1170 x 800 x 660
MS1602.011	BHI Tilting Fryingpan 4218 440/3/50-60 10Kw	Pce	1200 x 950 x 870

Cooking Urn

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



Jøni Easy

BHI Grill

Art.	Description	Unit	Dim. (hxbxd)
MS1602.014	BHI Grill 1802 440/3/60	Pce	300 x 630 x 400
MS1802.007	Stand 400mm Griddle	Pce	



1802

Optima 850

- Simple planning – standard lengths for OPTIMA 700 and 850
- Flexible combination of all appliances in the OPTIMA 700/850 lines
- Stand-alone or block installation on feet or on-site plinths, wall mounting upon request
- Completely tight, welded top plate with lateral run-off channels
- All control elements specially protected against water, moisture and heat
- All appliances completely wired-up for on-site connection, i.e. no additional costs for contractors
- All appliances can be supplied upon request ready for connection to a performance optimisation system.
- Large range of appliances, more than 140 electric and gas models
- CE tested
- Marine Specification
- Easy-to-clean



Art.	Description	Unit	Dim. (hxbxd)
On Request	Optima 850	Pce	



Valentine fat fryer

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. In quieter periods the fryers maintain their temperature by using only a third of the power due to the way the thermostats are set to operate. The fryers have one of the most sensitive and accurate thermostats available. An internal overheat thermostat and element cut out switch are installed for added safety. Each fryer has a simple fry indicator located on the front panel. Whilst heating an orange light is illuminated, just before the fryer reaches it's pre-set temperature a green light comes on informing the operator that this is the time to introduce the food to the fryer, this can help to increase the overall output. The heating elements are made entirely of stainless steel, they have a large surface contact area that is limited to 4 watts cm², this reduces the radiated temperature around the element and can help to prolong the life of the oil. The elements can be raised to allow access to the pan when cleaning.

Marine fryers are specially designed for use on a ship. They are tested to satisfy the heavy use and demanding safety standards required at sea. They are fitted with special legs and have received the SOLAS certification. Lift function: The basket is lowered automatically into the oil when the timer is activated. It is raised again as soon as the programmed time has elapsed.



V200

V250

V400

Art.	Description	Unit	Dim. (hxbxd)
MS1602.018	Valentine Fat Fryer V250 SOLAS 440/3/60	Pce	850 x 250 x 580
MS1602.019	Valentine Fat Fryer V250 SOLAS EXECUTION K5 440/3/60	Pce	850 x 250 x 580
MS1602.020	Valentine Fat Fryer V400 SOLAS 440/3/60	Pce	850 x 400 x 580
MS1602.021	Valentine Fat Fryer V400 SOLAS EXECUTION K5 440/3/60	Pce	850 x 400 x 580
MS1602.022	Valentine Fat Fryer V2200 SOLAS 440/3/60	Pce	850 x 400 x 580
MS1602.023	Valentine Fat Fryer V2200 SOLAS EXECUTION-K5 440/3/60	Pce	850 x 400 x 580

Fry safe

The K-5 Galley Fire suppression system has been designed to meet the requirements of ISO 15371. Recent changes to SOLAS regulations mean new demands have been placed on ship owners and operators to ensure the health and safety afforded to the ship and crew is upgraded. To meet that requirement, development has been undertaken to design a complimentary marine version of the highly successful and well established Nobel K Series Wet Chemical Fire Suppression system. The K5-Systems are fully independent systems, they are electrically actuated and can be released either manually or automatic. For automatic release the system is connected to a heat detector to detect fire conditions. The detector is placed directly over the appliance being protected.



Art.	Description	Unit	Dim. (hxbxd)
MS1802.008	Fry-Safe Marine Fire Suppression System K-5 230V	Pce	

FrySafe

Microwave oven



Microwave oven Eurotech



MWP1000



HDC18

Art.	Description	Unit	Dim. (hxbxd)
MS1602.024	Microwave oven Eurotech MM820ABG 230V 60hz (white)	Pce	344 x 560 x 483
MS1602.025	Microwave oven MWP1050-30 230V 60 Hz (steel)	Pce	329x542x461
MS1602.026	Microwave oven Amana HDC18 220/1/60 (steel)	Pce	343 x 425 x 578

Salamander

Art.	Description	Unit	Dim. (hxbxd)
MS1602.018	Salamander 1872 2,5kw 230V 50-60hz	Pce	350 x 605 x 490



1872

Rowlett Grill



RE100DT



RE100 Non Digital



RE200DT Digital

Art.	Description	Unit	Dim. (hxbxd)
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 Toaster

"Roller Toaster" one of the most advanced conveyor toasting systems available in the market today With the addition of three new bun models the range now offers you the choice of an RT1300 machine for up to 400 slices per hour, the RT1400 machine with the output of up to 800 slices per hour and an RT1500 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. "Premier Collection Rowlett bread toasters" An elegant collection of handmade toasters in polished stainless steel. An elegant collection of handmade toasters in polished stainless steel. All manufactured to Rowlett's traditional high standard. Engineered for reliability, the Premier Collection is Rowlett's flagship toaster range, enjoying huge success institutions, and caring establishments.



RT1500



RT1300



RT1400



4sl



6sl



8sl

Art.	Description	Unit	Dim. (hxbxd)
MS1801.004	SS Rowlett Toaster 4Sl 2,3kw 230V / 50-60Hz	Pce	225 x 370 x 210
MS1801.005	SS Rowlett Toaster 6Sl 3kw 230V-50-60Hz	Pce	225 x 460 x 210
MS1801.006	SS Rowlett Toaster 8Sl 4,3kw 230V-50-60Hz	Pce	225 x 560 x 210
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



PREPARATION EQUIPMENT

Slicer

The OMAS gravity feed slicers GL 25E - GL 30E have been manufactured according to the Machinery Directive.

MECHANICAL PROTECTIONS: Product holder removable only by positioning the slice thickness control to Ø (zero). Fixed blade guard that protects the part of the blade which is not used for the cutting operation. Movable protections on the sharpener and on the blade to assure a total protection from any accidental contacts.

ELECTRIC PROTECTIONS: On/off push-button with (IP 55) protection. Device to stop the blade in case blade cover fastener is loosened.

TECHNICAL FEATURES: High performance fan cooled motor for constant and continuous service. Inextensible toothed poly-V-belt which guarantees a regular and noiseless rotation of the blade. Removable slice guard for an easy cleaning of the back part of the blade. The slice thickness control guarantees a constant cutting from Ø (zero) to 15 mm.

SOLIDITY, RELIABILITY AND EASY CLEANING make the GL slicer an ideal machine even to slice large and heavy pieces of fresh meat, cheese and vegetables thanks to the extraordinary sliding of the product holder. The first quality of the aluminium alloy used to manufacture the machine, the accurate processing, the polishing and anodizing treatments, made in our factory, guarantee a high qualitative level and a pleasant and solid appearance and make the slicer inalterable to corrosion and resistant to shock/scratch.



GL30E Matic



ED300S



GL30E



1030N



KE84TG

Art.	Description	Unit	Dim. (hxbxd)
MS.1603.001	Omas Slicer GL30E incl.opt129 230V60Hz	Pce	
MS.1603.002	Omas Slicer GL30E Matic incl.opt129 230V60Hz	Pce	460 x 340 x 430
MS.1603.003	Dampa Slicer 10 30N 230V60Hz	Pce	400 x 570 x 440
MS.1603.004	Dampa Slicer KE-84 TG 250 230V60Hz	Pce	370 x 280 x 360
MS.1603.005	Dampa Slicer ED300S AUTO 230V60Hz	Pce	400 x 570 x 440

Cutters

The "OMAS vegetable cutter Expert 205" satisfies every possible need in the preparation of vegetables, fruits and legumes. The machine has a variety of discs to cut, slice, grate, shred, cut julienne, match like, strip like and much more. The discs are easily interchangeable and removable for cleaning purposes. A special cylindrical feed hopper is also fitted on the machine to cut long shaped vegetables. The high quality anodized aluminum alloy produced in our foundry, together with the precision processing, polishing and anodizing treatments carried out in OMAS' most advanced facilities, guarantee the highest quality finish resistant to wear, scratches and shocks

The "OMAS FP cutter" is an help that cannot lack in the kitchen of every restaurant or delicatessen shop, it helps cutting, chopping and kneading all you need for uour dishes: it chops every kind of meat to prepare tartare, pate and terrine, but it also cuts and chops the vegetables that garnish the dishes; onion, carrots, courgetts, garlic and every other ingredient. It is an excellent help also for the making of mayonnaise, mash tunes, creams, fruits or vegetables compots, moreover it is able to knead soft dough for pizzas buns, and also cakes that you will garnish for example with the delicious almond paste or the pastry cream prepared with the Omas cutter.



FPV50 Particolari



FP35 Copertina



FP50 Copertina



FPV50 Copertina



Expert 205

Art.	Description	Unit	Dim. (hxbxd)
MS.1603.006	Vegetable cutting machine Expert 205	Pce	b250 x d270
MS.1803.001	Slicing disc; Expert 205	Pce	
MS.1603.006	Vertical Cutter FP 3,5Ltr 230V	Pce	
MS.1603.007	Vertical Cutter FP 5Ltr 230V	Pce	
MS.1603.008	Vertical Cutter Variable Speed FPV 5Ltr 230V	Pce	

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.



Robot Coupe R402

Robot Coupe R401

Art.	Description	Unit	Dim. (hxbxd)
MS.1603.009	Robot Coupe R401 700w 220V 3/60hz	Pce	
MS.1603.010	Robot Coupe R402 750w 220V 3/60hz	Pce	
MS.1603.011	Robot Coupe R402 V.V 1000w Variable Speed 230V 50-60	Pce	
MS.1603.012	Slicing disc 5-Pack for R401 & R402 Robot Coupe	Set	



MP 160



MP 190



MP 240



MP 190 Combi



MP 240 Combi

Art.	Description	Unit	Dim. (hxbxd)
MS.1603.013	Robot Coupe Mini MP 160 V.V 250w Variable Speed 220V 60hz	Pce	
MS.1603.014	Robot Coupe Mini MP 190 V.V 250w Variable Speed 220V 60hz	Pce	
MS.1603.015	Robot Coupe Mini MP 240 V.V 270w Variable Speed 220V 60hz	Pce	
MS.1603.016	Robot Coupe Mini 190 Combi 220w Variable Speed 220V 60hz	Pce	
MS.1603.017	Robot Coupe Mini 240 Combi 250w Variable Speed 220V 60hz	Pce	

Boss Max



Boss MAXXL



Boss MAX42



Boss MAX

Art.	Description	Unit	Dim. (hxbxd)
MS.1603.032	Boss MAX vacuum packing machine pump 10m ³ /h 1-fas 230V 50-60Hz	Pce	340 x 430 x 550
MS.1603.033	Boss MAXXL vacuum packing machine pump 10m ³ /h 1-fas 230V 50Hz	Pce	340 x 670 x 500
MS.1603.034	Boss MAX42 vakuüm maskin pompe 16m ³ /h 1-fas 230V 50Hz	Pce	410 x 540 x 560

Meat Saw



T250



S250



S250



S250

Art.	Description	Unit	Dim. (hxbxd)
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

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	Dim. (hxbxd)
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



VQ



Pedestall

"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.

Art.	Description	Unit	Dim. (hxbxd)
MS.1603.022	IMC Potato Peeler MF5L 230V-1PH-50-60HZ	Pce	632 x 366 x 515
MS.1603.023	IMC Potato Peeler MF10L 230V-1PH-50-60HZ	Pce	1130 x 481 x 630
MS.1603.024	IMC Potato Peeler MF10L 230V-3PH-50-60HZ	Pce	1130 x 481 x 630
MS.1803.002	IMC MF5 Stand + filter basket	Pce	
MS.1803.003	IMC MF5 Sink Skip For Bench Mounted Model	Pce	



MF5L



MF10L

Bear varimixers

With its size TEDDY™ is a mobile and flexible table model. Its equipment/extra equipment makes TEDDY capable of solving many different tasks of mixing, whipping, kneading, cutting and mincing. The multifunctional operation button is placed ergonomically correct on both sides of the mixer. The operation of the mixer as well as mounting of tools and bowl is very simple. TEDDY is low-level noise running and has a very strong motor. The intelligent motor operation protects the mixer against overloading. TEDDY comes with attachment drive. Attachment drive placed in the front of the mixer, intended for the use of vegetable cutter and meat mincer. Decisive features of the new "10 L and 20 L BEAR Varimixers" have been improved inside out. Brand-new motors and new control systems make the units more powerful than ever and the top speed is faster. The standard model of both machines is now in stainless steel and the three tools – whip, beater and hook – are also in stainless steel. The machine is a table model and can also be delivered as a floor model with facility for mounting to the floor and fitted with vibrationabsorbing rubber pads. Rubber pads supplied with different thickness to compensate for uneven floor surface. "AR30 and Ar40" is a floor model with facility for mounting to the floor. Several option are available on Varimixers and sizes up to 200ltr. Mare Safety will lead you through if special fit mixer are required.



RN20

Art.	Description	Unit	Dim. (hxbxd)
MS.1603.025	Bear Teddy 5L white w/ att.drive 230/1/50-60hz	Pce	400 x 240 x 462
MS.1603.026	Bear RN10(table mod)A Equipment & att.drive 230/1/60	Pce	639 x 369 x 592
MS.1603.027	Bear RN10(Floor mod)A Equipment & att.drive230/1/60	Pce	1180 x 548 x 606
MS.1603.028	Bear RN20 (table mod)A Equipment & att.drive 230/3/60	Pce	885 x 450 x 667
MS.1603.029	Bear RN20(Floor mod)A Equipment & att.drive 230/3/60	Pce	1286 x 566 x 720
MS.1603.030	Bear AR30 A-Equipment & att.drive 230/3/60	Pce	1210 x 520 x 910
MS.1603.031	Bear AR40 A-Equipment & att.drive440/3/60	Pce	1210 x 535 x 910



30L



RN10 (floor)



RN10



RN20 (floor)



Teddy 5L



Meat mincer



Meat mincer 82mm



Meat mincer 62mm



Meat mincer 70mm



GR10



3VC



GR20



3VC



GR10-GR20



Julienne



Cube cutter

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

“ *A well planned Galley increases efficiency and makes working pleasurable* ”



COOL & FREEZE EQ

Marine Refrigerator & 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. Thermostatically controlled temperature, micro processed digital thermometer combination. Marine feet 150mm high adjustable. Easy removable shelf holders and Marine plated wire shelves. Combination cabinet available in CKF series.



CK-300



CK-400



CK-500

CKA-1100
CFA-1100

Art.	Description	Unit	Dim. (hxbxd)
MS1604.001	Marine S.steel Refrigerator CK-300 230/1/60	Pce	1472 x 610 x 645
MS1604.002	Marine S.steel Refrigerator CK-400 230/1/60	Pce	1800 x 610 x 750
MS1604.003	Marine S.steel Refrigerator CK-500 230/1/60	Pce	1960 x 610 x 750
MS1604.004	Marine S.steel Refrigerator CKA-1100 230/1/60	Pce	1960 x 1230 x 750
MS1604.005	Marine S.steel Refrigerator CKA-1200 230/1/60	Pce	1800 x 1630 x 750



CKF

Art.	Description	Unit	Dim. (hxbxd)
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



CF 300



CF 400



CF 500

CKA-1200
CFA-1200

Art.	Description	Unit	Dim. (hxbxd)
MS1604.006	Marine S.Steel Freezer CF 300 230/1/60	Pce	1472 x 610 x 645
MS1604.007	Marine S.Steel Freezer CF 400 230/1/60	Pce	1800 x 610 x 750
MS1604.008	Marine S.Steel Freezer CF 500 230/1/60	Pce	1960 x 610 x 750
MS1604.009	Marine S.Steel Freezer CFA-1100 230/1/60	Pce	1960 x 1230 x 750
MS1604.010	Marine S.Steel Freezer CFA-1200 230/1/60	Pce	1800 x 1630 x 750

GRAM refrigerators and freezers

The GRAM MARINE range includes glass and solid single-door refrigerators and freezers designed primarily for the demanding conditions of marine kitchens. Models and cabinet sizes vary in width, height and temperature range to suit all your needs. The compressor compartment can be available at either the top or bottom of the cabinet. Capacity varies from 425 – 660 litres. Marine features Marine features, such as sturdy adjustable fixed feet, stainless steel marine shelves and a dedicated positive locking handle are all designed for your demanding marine environment. Internal and external stainless steel surfaces are standard.



Plus



Twin



Midi

Art.	Description	Unit	Dim. (hxbxd)
MS1604.011	Refrigerator Gram Plus M 600 CMHT 4M- MARINE 230/1/60 (2/1 GN Deep)	Pce	2005 x 715 x 875
MS1604.056	Refrigerator Gram Plus M 660 CMH T 5M- MARINE 230/1/60 (2/1 GN Deep)	Pce	2155x715x875
MS1604.012	Refrigerator Gram Twin M 600CMH T 4M (2/1 GN width)	Pce	2005 x 835 x 756
MS1604.057	Refrigerator Gram Twin M 660CMH T 5M (2/1 GN width)	Pce	2155x835x756
MS1604.013	Refrigerator Gram Midi M425 CMHT 4M (60cm width)	Pce	2110 x 620 x 731
MS1604.058	Refrigerator Gram Midi KG 425 CMH 4M (Glass door)	Pce	2110x620x731
Additional options:			
MS1804.001	Adjust to GN Canteen - Plus/Twin/Midi	Pce	

Art.	Description	Unit	Dim. (hxbxd)
866000281	Upright Freezer Plus F600CMH 4M- Marine 230/1/60 (2/1 GN Deep)	Pce	2005 x 715 x 875
866600281	Upright Freezer Plus F660 CMH 5M- Marine 230/1/60 (2/1 GN Deep)	Pce	2155x715x875
866010281	Upright Freezer Twin F600CMH 4M- Marine 230/1/60 (2/1 GN width)	Pce	2005 x 835 x 756
	Upright Freezer Twin F660CMH 5M- Marine 230/1/60 (2/1 GN width)	Pce	2155x835x756
864250281	Upright Freezer Midi F425CMH 4M- Marine 230V/1/60hz (60cm width)	Pce	2110 x 620 x 731
864260481	Upright Freezer midi FG 425CMH 4M- Marine 230V/1/60hz (Glass door)	Pce	2110x620x731



410



210



KG410RM



KG210RM

Art.	Description	Unit	Dim. (hxbxd)
MS1604.014	Refrigerator Gram Compact K 410 RH 60Hz LM 5M	Pce	1905 x 595 x 640
MS1604.015	Refrigerator Gram Compact KG 410 RH LM 5M gl.door 230V60Hz	Pce	1905 x 595 x 640
MS1604.016	Refrigerator Gram CompactKG 210 RH-2M / gl.door 230V60Hz	Pce	830 x 595 x 640
MS1604.017	Refrigerator Gram Compact K 210 RH-2M 230V60Hz	Pce	830 x 595 x 640
MS1604.033	Freezer Gram Compact F 210 RH-2M 230V60Hz	Pce	830x595x640
MS1604.034	Freezer Gram Compact F 410 RH 60Hz LM 5M	Pce	1905x595x640

Refrigerators DS MiniCool

Silencio miniCool is a masterpiece of adaptation. To make it even more adjustable, Dometic offers all four sizes of the miniCool family in two versions: freestanding and built-in. It is always a great help to have a refrigerator that can be moved anywhere in a flat! – but sometimes (e.g. in an office, or in a flat where the owner does not want to show the refrigerator) it is necessary to hide it from the eyes by building it into the furniture. Please ensure proper ventilation when building-in. Built-in models are different from freestanding models in the following points:

- they are produced without cooling unit room cover
- they are produced without door panel
- they are produced without forehead panel
- their outside jacket has different material (available only in white)

Bottom part of built-in models can be easily fitted to the furniture with screws. Difference between pivot points can be equalized with the help of the sliding hinge. Cooling unit room cover Freestanding miniCool models have a nice back cover. It makes the refrigerator a part of the room – just like a nice piece of furniture. Inner shelf Dometic invented a special inner shelf design which makes possible to put even a 1,5 litres bottle into the fridge. DS200 and DS300 are equipped with this special shelf.



DS600



DS600 open

Art.	Description	Unit	Dim. (hxbxd)
MS1604.025	Refrigerator DS 200 FS 20ltr free-standing (white) 230/1/60	Pce	495 x 422 x 393
MS1604.047	Refrigerator DS 200 FS 20ltr free-standing (black) 230/1/60	Pce	495 x 422 x 393
MS1604.027	Refrigerator DS 300 FS 30ltr free-standing (white) 230/1/60	Pce	580 x 422 x 393
MS1604.048	Refrigerator DS 300 FS 30ltr free-standing (black) 230/1/60	Pce	580 x 422 x 393
MS1604.029	Refrigerator DS 400 FS 40 ltr free-standing (white) 230/1/60	Pce	580 x 422 x 450
MS1604.049	Refrigerator DS 400 FS 40 ltr free-standing (black) 230/1/60	Pce	580 x 422 x 450
MS1604.050	Refrigerator DS 400 FS 40 ltr free-standing (black alu front) 230/1/60	Pce	580 x 422 x 450
MS1604.031	Refrigerator DS 600 FS 60 ltr free-standing (white) 230/1/60	Pce	592 x 489 x 494
MS1604.051	Refrigerator DS 600 FS 60 ltr free-standing (black) 230/1/60	Pce	592 x 489 x 494
MS1604.052	Refrigerator DS 600 FS 60 ltr free-standing (black alu front) 230/1/60	Pce	592 x 489 x 494



DS600 Black



DS 600 Alu Black



DS400 Black



DS Alu Blacj



DS400 Black



DS400 Black

Art.	Description	Unit	Dim. (hxbxd)
MS1604.026	Refrigerator DS 200 BI 20ltr built-In 230/1/60	Pce	455 x 422 x 383
MS1604.028	Refrigerator DS 300 BI 30ltr built-In 230/1/60	Pce	540 x 422 x 383
MS1604.030	Refrigerator DS 400 BI 40 ltr built-In 230/1/60	Pce	540 x 422 x 440
MS1604.032	Refrigerator DS 600 BI 60ltr built-In 230/1/60	Pce	552 x 486 x 484
Additional Options:			
MS1804.002	Door Lock Kit for DS (free standing)	Pce	

Hoshizaki ice cube



IM30CLE

IM30CLE

IM240M2E

IM100CLE

IM65CLE

IM45CLE

IM45CLE

Art.	Description	Unit	Dim. (hxbxd)
MS1604.035	Hoshizaki Ice Cube Machine IM30CLE 230/1/50-60	Pce	695 x 398 x 495
MS1604.036	Hoshizaki Ice Cube Machine IM45CLE 230/1/50-60	Pce	690 x 633 x 506
MS1604.037	Hoshizaki Ice Cube Machine IM65CLE 230/1/50-60	Pce	850 x 633 x 506
MS1604.038	Hoshizaki Ice Cube Machine IM100CLE 230/1/50-60	Pce	1200 x 704 x 506
MS1604.039	Hoshizaki Ice Cube Machine IM240M2E 230/1/50-60	Pce	1510 x 704 x 685

Freezer box



CF35S



CF45S



CF53S

Art.	Description	Unit	Dim. (hxbxd)
MS1604.021	Freezer box, net 331Ltr CF35 S 230/1/60	Pce	860 x 1054 x 730
MS1604.022	Freezer box, net 427Ltr CF45 S 230/1/60	Pce	860 x 1305 x 730
MS1604.023	Freezer box, net 504Ltr CF53 S 230/1/60	Pce	860 x 1504 x 730
MS1604.024	Freezer box, net 580Ltr CF61 S 230/1/60	Pce	860 x 1704 x 730

Hoshizaki



FM120EE



DCM120FE

Art.	Description	Unit	Dim. (hxbxd)
MS1604.040	Hoshizaki Flake Ice Machine FM 120 EE 230/1/50-60	Pce	800 x 640 x 600
MS1604.041	Hoshizaki Nugget Ice Machine FM 120 EE-N 230/1/50-60	Pce	800 x 640 x 600
MS1604.042	Hoshizaki Water/Ice Dispenser DCM 120 FE 230/1/50-60	Pce	840 x 350 x 585

Scotman



ACM56



AC86



AC56



AC46



TC180

Art.	Description	Unit	Dim. (hxbxd)
MS1604.043	Scotsman Ice Cube Machine ACM46 220/1/60	Pce	643 x 386 x 600
MS1604.044	Scotsman Ice Cube Machine ACM56 220/1/60	Pce	693 x 386 x 600
MS1604.045	Scotsman Ice Cube Machine AC86 220/1/60	Pce	915 x 530 x 600
MS1604.046	Scotsman Ice Cube Machine TC180 220/1/60	Pce	874 x 388 x 663

“ *Optimal conditions for preparing food.* ”



STEAM & DISHWASHER MACH.

Marine dishwasher

DV 80.2 - 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 rightthrough to the unique filtersystem. Both of 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.

AKTIVAIR - The AirBox Aktivair is the ideal complement to the easy-to-use MEIKO hood model. The steam which leaves the hood through the central opening in the rear of the hood is collected and then guided into the AirBox AktivAir condensation hood. The double-wall of its air duct increases the temperature differential and therefore produces optimum condensation and cooling of the steam.

FV 40.2 - With the FV 40.2 we have made a first class product even better. Designed and developed on the basis of reliability, productivity, and optimum working practice, the FV 40.2 stands apart from other so-called comparable machines, and represents a perfect combination of technology and state of the art design. 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.

AT 1100 - Soft lines, a modern design with innovative soft-touch controls. Double-skinned tank with rounded edges and inclination for the drainage means: silence and guarantee of hygiene. The ergonomic placing of the controls and the automatic starting of the working cycle mean: an easy operation. All the components are easy to reach: this is important for a simple maintenance.

AF 780 - Stainless steel chassis 18/10 AISI 304, doubled-skinned with thermo-acoustic insulation. Low tension (24 V) soft-touch control panel. Possibility to program the cycle. Double-skinned wall with insulation. The temperatures are visible. Complete moulded wash tank with rounded edges sloped to draining. It grants a considerable reduction of water, detergent and energy. Upper and lower rotating washing arms of stainless steel in separated ways. Surface filter of stainless-steel for the collection of the solid parts. Double-skinned balanced and moulded door for an easy taking out of the basket. Safety thermostat for boiler. Boiler and tank heating elements of stainless-steel working alternatively in order to save energy. All machines are equipped with a rinse aid dispenser for the best drying results. Stainless-steel pipe for the intake of the detergent and connection for detergent dispenser. Connection for detergent dispenser.



AF 780



AT 1100

Art.	Description	Unit	Dim. (hxbxd)
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



FV80.2 with Airbox



FV40.2

Art.	Description	Unit	Dim. (hxbxd)
MS1605.004	Marine Dishwasher Meiko FV40.2 440/3/60	Pce	895x600x600
MS1605.008	Marine Dishwasher Meiko DV80.2 440/3/60 Incl. Aktiv Air Box	Pce	1470x635x750
MS1605.005	Marine Dishwasher "Hood Type" Meiko FV80.2 440/3/60	Pce	1470 x 635 x 750

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



Miele G 7860

Dish basket



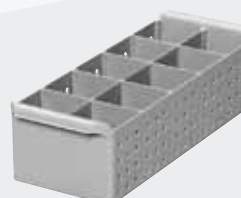
Dish basket cup/glass



Dish basket for plates



Dish basket for cutlery



Dish basket partition



Dish basket partition

Art.	Description	Unit	Dim. (hxbxd)
MS1805.001	Dish basket cup/glass 010-Gray	Pce	160 x 500 x 500
MS1805.002	Dish basket for plates 030-blue	Pce	160 x 500 x 500
MS1805.003	Dish basket for cutlery 040 GRÅ	Pce	160 x 500 x 500
MS1805.004	Dish basket partition (knife,Spon,Fork) 10room	Pce	Ø49 H18
MS1805.005	Dish basket partition (knife,Spon,Fork)8 room	Pce	Ø35 H18

COFFEE MACHINES & DISP.

Bonamat, Marine, Novo

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.



B5

Art.	Description	Unit	Dim. (hxbxd)
MS1606.001	Bonamat Cooffe Machine B5 Marine 230V	Pce	799 x 635 x 440
MS1606.002	Bonamat Cooffe Machine B5 Marine 230V~3 3000W50/60Hz	Pce	799 x 635 x 440
MS1606.003	Bonamat Cooffe Machine B5 Marine 440V3/230V	Pce	799 x 635 x 440
MS1606.004	Bonamat Cooffe Machine B5 HW Marine 440V3/230V 6300W50/60Hz	Pce	799 x 790 x 570
MS1606.005	Bonamat Cooffe Machine Matic2 Marine 230V~ 2145W 50/60Hz 10A	Pce	840 x 955 x 512
MS1606.006	Bonamat Cooffe Machine B10 Marine 440V3/230V 6000W50/60Hz	Pce	840 x 955 x 512
MS1606.007	Bonamat Cooffe Machine B10HW Marine 440V3/230V 8200W50/60Hz	Pce	840 x 989 x 570



B5

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.



RLX31



RLX131

Art.	Description	Unit	Dim. (hxbxd)
MS1606.008	Bonamat Cooffe Machine RLX 131 Marine 230V3	Pce	448 x 705 x 509
MS1606.009	Bonamat Cooffe Machine RLX31 Marine 230V3~ 3990W 50/60Hz	Pce	448 x 475 x 509
MS1606.010	Bonamat Cooffe Machine RLX131 Marine 230V~ 2080W 50/60Hz	Pce	448 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



RLX 75



Matic Marine



Matic Twin Marine

Art.	Description	Unit	Dim. (hxbxd)
MS1606.011	Bonamat Cooffe Machine RLX 76 (P.S) Marine 230V3 3925W 50/60Hz	Pce	611 x 475 x 509
MS1606.012	Bonamat Cooffe Machine RLX 76 (P.S) Marine 230V (STD)	Pce	611 x 475 x 509
MS1606.013	Bonamat Cooffe Machine RLX 75 (P.S) Marine 230V~3	Pce	611 x 475 x 509
MS1606.014	Bonamat Cooffe Machine RLX 75 (P.S) Marine 230V	Pce	611 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



Machine TH Marine

Machine TH Marine

Mondo Marine

Mondo Twin Marine

HW+520

MS 1606.054

MS 1606.054

The TH-series enables you to brew delicious fresh coffee, quickly and simply in any location and into a Bravilor Bonamat airpot or vacuum container. Those being specifically designed to preserve flavour for a long time. The airpot 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	Dim. (hxbxd)
MS1606.017	Bonamat Cooffe Machine THa Marine 230V~2310W 50/60Hz	Pce	545 x 235 x 406
MS1606.018	Bonamat Cooffe Machine TH Marine 230V~2310W 50/60Hz (no water Connect)	Pce	545 x 235 x 406
MS1606.019	Bonamat Cooffe Maker Mondo2 Marine 230V~ 2140W 50/60HZ (no water Connect)	Pce	446 x 195 x 406
MS1606.020	Bonamat Cooffe Maker Mondo Twin Marine 230V~3460W 50/60Hz (no water Connect)	Pce	446 x 404 x 406
			(axh)
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
MS1606.054	Water Cooler UV JET30 H 230V	Pce	405 x 280 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.



Marine HW 10

Marine HW 20

Marine HW 20

Marine HWA 70

Several models are available to suit differing uses and locations.

Art.	Description	Unit	Dim. (hxbxd)
MS1606.025	Bonamat Water Heater Marine HW 10 230V~ 2080W50/60Hz (no water connect)	Pce	430 x 205 x 355
MS1606.026	Bonamat Water Heater Marine HWA 20 230V~ 2110W50/60Hz	Pce	430 x 205 x 355
MS1606.027	Bonamat Water Heater Marine HWA 40 230V~ 3350W50/60Hz	Pce	532 x 218 x 459
MS1606.028	Bonamat Water Heater Marine 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 111



Bolero XL333

Art.	Description	Unit	Dim. (hxbxd)
MS1606.029	Bonamat Instant Coffe Bolero 111 2230W 230V 50-60HZ	Pce	584 x 203 x 429
MS1606.030	Bonamat Instant Coffe Bolero XL333 2230W 230V 50-60HZ	Pce	596 x 338 x 435
MS1606.031	Bonamat Instant Coffe Bolero XL423 2230W 230V 50-60HZ	Pce	596 x 338 x 435

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, moccachino 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



Freshmore310



Freshmore310



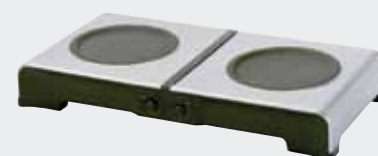
FreshGround310

Art.	Description	Unit	Dim. (hxbxd)
MS1606.032	Bonamat Fresh Brewing Machine Freshmore310 2300W 230V 50-60	Pce	905 x 335 x 500
MS1606.033	Bonamat Fresh Brewing Machine Freshmore310 2300W 230V 50-60	Pce	800 x 475 x 500
MS1606.034	Bonamat Fresh Brewing Machine FreshGround310 2300W 230V 50-60 (Coffe grinder)	Pce	905 x 335 x 500

NOVO: 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 self-regulating hot plates that re-adjust the temperature according to the amount of coffee in the decanter.



Coffee Maker Novo Marine



Pot Heater

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

*“ We supply the equipment
required according to
customer specifications*



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 KB741

Moccamaster CD
Thermo Polish Silver

Art.	Description	Unit	Dim. (hxbxd)
MS1606.037	Moccamaster KB741B Black 1520w 230V 50hz	Pce	
MS1606.038	Moccamaster KB741AutoOf Black 1520w 230V 50hz	Pce	
MS1606.039	Moccamaster CD Thermo Polish Silver 1520w 230V 50hz	Pce	
MS1606.040	Moccamaster double KBG744 AutoOf Black 3040w 230V 50hz	Pce	

Armaturo etc



Filter-paper

Renegite decalcification

Stainless steel pot

Pot Ship Safety lid

Furento Pump thermos
Stainless steel

Bonamat Aqua Smart

Art.	Description	Unit	Dim. (hxbxd)
MS1806.001	Bonamat Aqua armatur	Pce	
MS1806.002	Bonamat Aqua Smart 2	Pce	
MS1806.003	Renegite decalcification 15pc/50gr per cart	Cart.	
MS1806.004	Cleaner 15 pc/25gr (per cart)	Cart.	
MS1806.005	Filter-paper Ø85/245mm 4x250per cart (fits Mondo,Matic,TH,RLX)	Cart.	Ø85/245mm
MS1806.006	Filter-paper Ø110/360mm 250per cart (fits B5)	Cart.	Ø110/360mm
MS1806.007	Filter-paper Ø152/437mm 250per cart (fits B10)	Cart.	Ø152/437mm
MS1806.008	Stainless steel pot 1,7Ltr	Pce	
MS1806.009	Furento Pump thermos Stainless steel 2,2ltr	Pce	
MS1806.010	Pot Ship Safety lid	Pce	

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	Dim. (hxbxd)
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

Silverking

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 onehand 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 with NEMA 5-



SK1



SK 2



SK 3

Milk/Juice Dispenser

Art.	Description	Unit	Dim. (hxbxd)
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

Watercoolers

WL is like having a water purification plant in the office - it is elegant and very stable. The water is clean where it is used. Purification system in WL removes dirt, sediment particles, organic chemicals, chlorine, pesticides and a whole host of other pollutants. An extremely effective UV lamp in the cold water tank is the last of the three steps in the purification process. 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 sub-cabinet. Both types are very smart and can automatically be accommodated in most interior environments. The optional base cabinet with built-in cup holder provides great flexibility. WL's digital display keeps you always informed: The machine performs self-check when started. The display shows which of the options you have selected: Cold, bubbly, hot or extra hot water. There is also a sleep feature that saves a lot of valuable energy. If the board is full, it sounds an alarm and displays a warning on the display. Cooler stopped as to prevent spillage. Drain ability is incredibly convenient and puts the finishing touches on one in a series of options the machine can accommodate. Water Logic series represent a broad range of products which meet the special needs of different industries.



WLC3000



WLHC4



Art.	Description	Unit	Dim. (hxbxd)
MS1606.048	Waterlogics Cooler WLC3000 230/1/60 (tabel top Unit)	Pce	460x430x515
MS1606.049	Waterlogics Cooler WLHC3000 230/1/60 (tabel top Unit)	Pce	460x430x515
MS1606.050	Waterlogics Cooler WLHCS3000 230/1/60 (tabel top Unit)	Pce	460x430x515
MS1606.051	Waterlogics Cooler WLHC4 230/1/50	Pce	439 x 417 x 470
MS1806.011	Carbonic Bottle WL	Pce	
MS1806.012	Mounting kit for WL	Pce	
MS1806.013	Base cabinet WL3000	Pce	810 x 430 x 500
MS1806.014	Base cabinet WLC4	Pce	803,4x418x470

THE RIVER comes in 25 and 50 litre capacities, same appearance, same size - different capacity. Offers different levels of provision to cater to specific usage patterns Chills the water directly, without recourse to a reservoir, thus avoiding build-ups of water. Filters can easily be attached to improve the taste and aroma of the water dispensed. Wall-mounted and freestanding models. The wide choice of taps allows the water to be dispensed into a cup or accessed directly.

THE RIO water cooler is a long established favourite, cased in white or stainless steel. Using direct chill technology, this machine dispenses 22 litres of chilled, ambient or sparkling water, or 8 litres of hot water (95°C) per hour. The Rio is ideal for filling large cups and bottles as it has a high dispense area. The controls are hygienically situated away from the water dispensing point and an additional safety button feature is fitted on the hot model

The compact solution that connects directly to your mains water supply, giving you all the chilled, hot, still and sparkling water you need. Designed for use in offices, cafes, bars and small restaurants. With its attractive design, you'll be happy to locate it on your counter.



UV-RIO 23 HWG-RI



RIVER 25



UV-JET30

Art.	Description	Unit	Dim. (hxbxd)
MS1606.052	Water Cooler RIVER 25 G62/61 - 220/1/60	Pce	1230 x 325 x 340
MS1606.053	Water Cooler UV-RIO 23 HWG-RI C8.P2	Pce	1035 x 325 x 340

“ *We work closely
with our suppliers to
develop new products* ”



WASTE HANDLING

Waste disposers

"Food waste disposers" are built to ensure a long operating life, with each unit being constructed from hygienic stainless steel to withstand continuous use in the most demanding of applications. Food waste disposers are compact and efficient, combining safety and ease of use with performance, functionality and reliability. The extensive range of food waste disposers means that whatever the size of your catering establishment we can provide a solution that offers superb choice and flexibility. Our range of units can handle from as little as 100 to over 1,850 covers per sitting, with the option of customised units for special applications.

Each IMC food waste disposer is simple to install and maintain, and can easily be built into existing workflow patterns. Units can be free standing, fitted under sinks, mounted in tabling, or be integrated into dishwashers and cleaning areas.

"Waste Compaction" waste compactors will cut your waste volumes by up to 80%. Designed to compress all dry waste, including cardboard, tins, plastic and paper, The range of compactors are tough, reliable and simple to use. Just as importantly, they'll give you a fast return on your investment, help you to improve hygiene standards and minimise the area needed for waste storage. The IMC waste compactor range has been developed to meet the needs of almost every application, from small hotels and restaurants to large schools, hospitals, shops, factories and ships. Each unit is manufactured from stainless steel, making it quick and easy to clean. They incorporate proven electro-hydraulic technology to ensure that waste is compacted in seconds. The compactor range is quiet, safe and energy efficient in operation.



Art.	Description	Unit	Dim. (hxbxd)
MS1607.001	IMC Food Waste Disposer 523 230/1/50-60Bilde1	Pce	h406, Ø89mm
MS1607.002	IMC Food Waste Disposer 523 230/3/50-60	Pce	h406, fits 89mm
MS1607.003	IMC Food Waste Disposer 525 230/3/50-60	Pce	630 x 330 x 355
MS1607.004	IMC Food Waste Disposer 526 230/3/50-60	Pce	865 x 40 x c600
MS1607.005	IMC Food Waste Disposer 723 440/3/60	Pce	h565 Ø90mm
MS1607.006	IMC Food Waste Disposer 725 440/3/60	Pce	725 x 338 x 474
MS1607.007	IMC Food Waste Disposer 726 440/3/60	Pce	850 x 400 x 600
MS1607.008	IMC Food Waste Disposer 825 440/3/60	Pce	795 x 360 x 530
MS1607.009	IMC Food Waste Disposer 826 440/3/60	Pce	850 x 430 x 600
MS1607.010	IMC Food Waste Disposer 904 440/3/60	Pce	800 x 438 x 564
MS1607.011	IMC Food Waste Disposer 1204 440/3/60	Pce	900 x 514 x 740
MS1607.012	IMC Food Waste Disposer 1604 440/3/60	Pce	900 x 514 x 740
MS1607.018	IMC Food Waste Disposer 904X 4Wire 440/3/60	Pce	800x438x564
MS1607.019	IMC Food Waste Disposer 1204X 4Wire 440/3/60	Pce	900x514x740
MS1607.020	IMC Food Waste Disposer 1604X 4 wire 440/3/60	Pce	900x514x740



600



400



500

Art.	Description	Unit	Dim. (hxbxd)
MS1607.013	IMC Waste Compactors F56/400 16-18kg, 55Ltr.	Pce	1645 x 580 x 600
MS1607.014	IMC Waste Compactors F56/500 25-30kg, 110Ltr	Pce	1740 x 678 x 675
MS1607.015	IMC Waste Compactor F56/600 40-45kg, 210Ltr	Pce	1930 x 840 x 870

Garbage Handling



Art.	Description	Unit	Dim. (hxbxd)
MS1607.016	Garbage Handling Bench Marine 203(Stainless steel top and fire-retardent laminat)	Pce	1050 x 980 x 400
MS1607.017	Garbage Handling Bench Marine 403(Stainless steel top and fire-retardent laminat)	Pce	1050 x 980 x 400



*We provide top of the line,
high quality products.*



SERVICE COUNTERS & EQUIP.

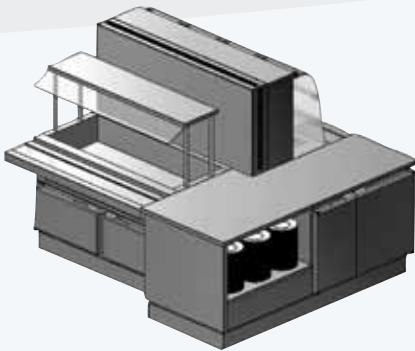
Marine Serving Equipment

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 Rustfriebergh 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

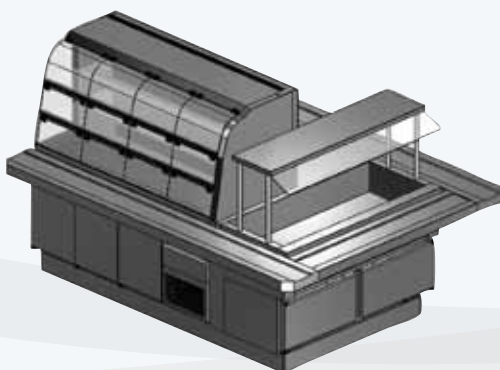


1608.001

NEPTUN 1- Contents:

- One marine serving counter RBK 1600 with display & tip hatch and friction hinge.
- One bain marie VRB 1400 4x gastronorm 1/1 with two door cabinet below and buffet shelf with light & heating list.
- One Cafeteria bench with two door cabinet and arranged with plate dispensers.
- Stainless steel profile cutting boards in front of bain marie and counter.
- Closed stainless steel base socket all around the serving area.

Required connections Electric,water and drain. Complete stainless steel performance, easy to clean. Cooling aggregate to be deliver innstalled inside unit as standard Neccesary stainless steel and Polycarbonate canteen to be delivered complete with the unit. Optional! the aggregate can be deliver as seperate unit ,it would be necessary with approved refrigeration engineer to innstall this unit.

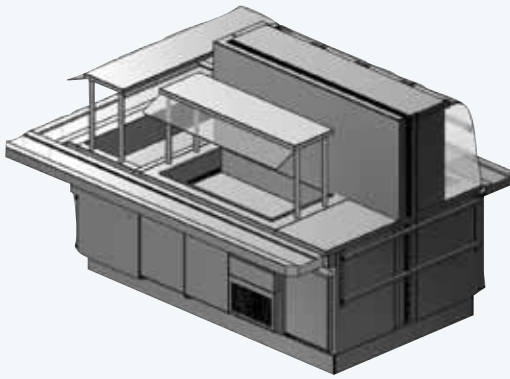


1608.002

MARS 2 - Contents:

- One marine serving counter RBK 1600 with display & tip hatch and friction hinge.
- One bain marie VRB 1400 4x gastronorm 1/1 with two door cabinet below and buffet shelf with light & heating list.
- One Cafeteria bench with three door cabinet below.
- Stainless steel profile cutting boards om three sides.
- Hanging list for plate dispensers fits on short side.
- Closed stainless steel base socket all around the serving area.

Required connections Electric,water and drain. Complete stainless steel performance, easy to clean. Cooling aggregate to be deliver innstalled inside unit as standard Neccesary stainless steel and Polycarbonate canteen to be delivered complete with the unit. Optional! the aggregate can be deliver as seperate unit ,it would be necessary with approved refrigeration engineer to innstall this unit.

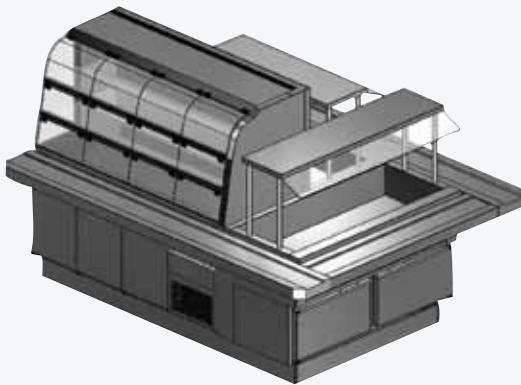


1608.003

MARS 2.2 - Contents:

- One marine serving counter RBK 1600 with display & tip hatch and friction hinge.
- One bain marie VRB 1400 4x gastronorm 1/1 with two door cabinet below and buffet shelf with light & heating list.
- One Saladbar Unit RBES-1200 3xgastronorm 1/1 well, buffet shelf with light above saladbar
- One Cafeteria bench with two door cabinet below.
- Stainless steel profile cutting boards on three sides.
- Hanging list for plate dispensers fits on short side.
- Closed stainless steel base socket all around the serving area.

Required connections Electric, water and drain. Complete stainless steel performance, easy to clean. Cooling aggregate to be delivered installed inside unit as standard. Necessary stainless steel and Polycarbonate canteen to be delivered complete with the unit. Optional! the aggregate can be delivered as separate unit, it would be necessary with approved refrigeration engineer to install this unit.

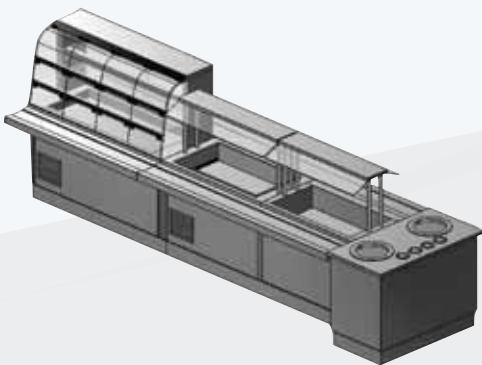


1608.004

MARS 2.3 - Contents:

- One marine serving counter RBK 1600 with display & tip hatch and friction hinge.
- One bain marie VRB 1400 4x gastronorm 1/1 with two door cabinet below and buffet shelf with light & heating list.
- One bain marie VRB 1100 3x gastronorm 1/1 with two door cabinet below and buffet shelf with light & heating list.
- One Cafeteria bench with two door cabinet below.
- Stainless steel profile cutting boards on three sides.
- Hanging list for plate dispensers fits on short side.
- Closed stainless steel base socket all around the serving area.

Required connections Electric, water and drain. Complete stainless steel performance, easy to clean. Cooling aggregate to be delivered installed inside unit as standard. Necessary stainless steel and Polycarbonate canteen to be delivered complete with the unit. Optional! the aggregate can be delivered as separate unit, it would be necessary with approved refrigeration engineer to install this unit.

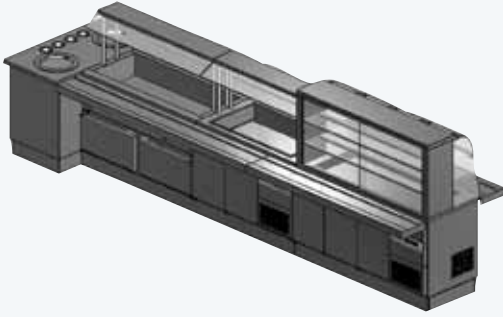


1608.005

SATURN 3 - Contents:

- One marine serving counter RBK 1600 with display & tip hatch with friction hinge and sliding door other side.
- One Saladbar Unit RBES-1200 3xgastronorm 1/1 well, buffet shelf with light above saladbar
- One bain marie VRB 1100 3x gastronorm 1/1 with two door cabinet below and buffet shelf with light & heating list.
- One Cafeteria bench with one door cabinet below and two drop-in plate and cutlery dispenser.
- Stainless steel profile cutting boards on both long sides.
- Closed stainless steel base socket all around the serving area.

Required connections Electric, water and drain. Complete stainless steel performance, easy to clean. Cooling aggregate to be delivered installed inside unit as standard. Necessary stainless steel and Polycarbonate canteen to be delivered complete with the unit. Optional! the aggregate can be delivered as separate unit, it would be necessary with approved refrigeration engineer to install this unit.

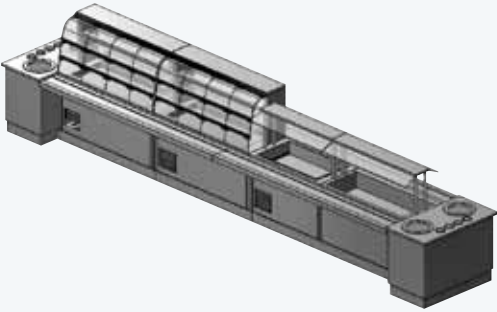


1608.006

SATURN 3.2 - Contents:

- One marine serving counter RBK 1600 with display & tip hatch with friction hinge and sliding door other side.
- One Saladbar Unit RBES-1200 3xgastronorm 1/1 well, buffet shelf with light above saladbar
- One bain marie VRB 1400 4x gastronorm 1/1 with two door cabinet below and buffet shelf with light & heating list.
- One Cafeteria bench with one door cabinet below and two drop -in plate and cutlery dispenser.
- Stainless steel profile cutting boards on both long sides.
- Closed stainless steel base socket all around the serving area.

Required connections Electric,water and drain. Complete stainless steel performance, easy to clean. Cooling aggregate to be deliver innstalled inside unit as standard. Neccesary stainless steel and Polycarbonate canteen to be delivered complete with the unit. Optional! the aggregate can be deliver as seperate unit, it would be necessary with approved refrigeration engineer to innstall this unit.

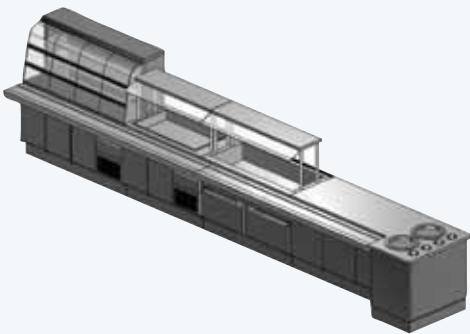


1608.007

SATURN 3.3 - Contents:

- Two marine serving counter RBK 1600 with display & tip hatch with friction hinge and sliding door other side.
- One Saladbar Unit RBES-1200 3xgastronorm 1/1 well, buffet shelf with light above saladbar
- One bain marie VRB 1400 4x gastronorm 1/1 with two door cabinet below and buffet shelf with light & heating list.
- Two Cafeteria with each two drop -in plate and cutlery dispenser.
- Stainless steel profile cutting boards on both long sides.
- Closed stainless steel base socket all around the serving area.

Required connections Electric,water and drain. Complete stainless steel performance, easy to clean. Cooling aggregate to be deliver innstalled inside unit as standard. Neccesary stainless steel and Polycarbonate canteen to be delivered complete with the unit. Optional! the aggregate can be deliver as seperate unit ,it would be necessary with approved refrigeration engineer to innstall this unit.

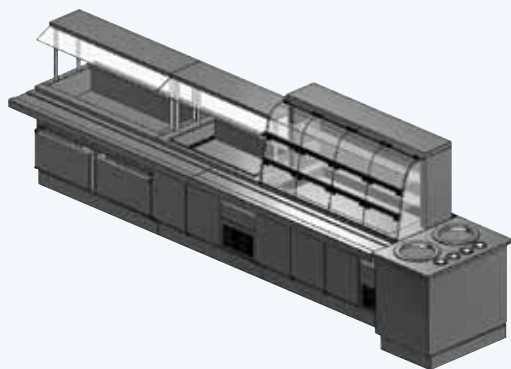


1608.008

JUPITER 4 (PLACE AGAINST WALL) - Contents:

- One marine serving counter RBK 1600 with display & tip hatch with friction hinge and sliding door other side.
- One Saladbar Unit RBES-1200 3xgastronorm 1/1 well, buffet shelf with light above saladbar
- One bain marie VRB 1100 3x gastronorm 1/1 with two door cabinet below and buffet shelf with light & heating list.
- One Cafeteria bench with one door cabinet below and two drop -in plate and cutlery dispenser.
- Stainless steel profile cutting boards on one side.
- Closed stainless steel base socket all around the serving area.

Required connections Electric,water and drain. Complete stainless steel performance, easy to clean. Cooling aggregate to be deliver innstalled inside unit as standard. Neccesary stainless steel and Polycarbonate canteen to be delivered complete with the unit. Optional! the aggregate can be deliver as seperate unit, it would be necessary with approved refrigeration engineer to innstall this unit.

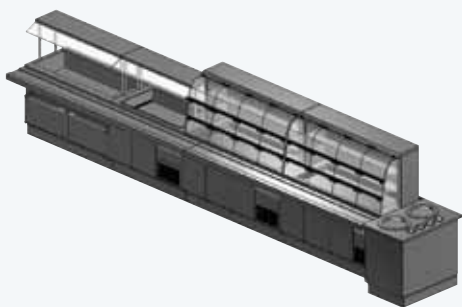


1608.009

JUPITER 4.2 (PLACE AGAINST WALL) - Contents:

- One marine serving counter RBK 1600 with display & tip hatch with friction hinge and sliding door other side.
- One Saladbar Unit RBES-1200 3xgastronorm 1/1 well, buffet shelf with light above saladbar
- One bain marie VRB 1400 4x gastronorm 1/1 with two door cabinet below and buffet shelf with light & heating list.
- One Cafeteria bench with one door cabinet below and two drop-in plate and cutlery dispenser.
- Stainless steel profile cutting boards on one side.
- Closed stainless steel base socket all around the serving area.

Required connections Electric, water and drain. Complete stainless steel performance, easy to clean. Cooling aggregate to be delivered installed inside unit as standard. Necessary stainless steel and Polycarbonate canteen to be delivered complete with the unit. Optional! the aggregate can be delivered as separate unit, it would be necessary with approved refrigeration engineer to install this unit.



1608.010

JUPITER 4.3 - Contents:

- Two marine serving counter RBK 1600 with display & tip hatch with friction hinge and sliding door other side.
- One Saladbar Unit RBES-1200 3xgastronorm 1/1 well, buffet shelf with light above saladbar
- One bain marie VRB 1400 4x gastronorm 1/1 with two door cabinet below and buffet shelf with light & heating list.
- One Cafeteria bench with one door cabinet below and two drop-in plate and cutlery dispenser.
- Stainless steel profile cutting boards on one side.
- Closed stainless steel base socket all around the serving area.

Required connections Electric, water and drain. Complete stainless steel performance, easy to clean. Cooling aggregate to be delivered installed inside unit as standard. Necessary stainless steel and Polycarbonate canteen to be delivered complete with the unit. Optional! the aggregate can be delivered as separate unit, it would be necessary with approved refrigeration engineer to install this unit.

Art.	Description	Unit	Dim. (hxbxd)	KW/V/PH/Hz
MS1608.001	S. Serving Area "Free Standing" mod. Neptun1 230V60Hz	Pce	1590 x 2000 x 2250	230V60Hz
MS1608.002	S.Steel Marine Serving Area "Free Standing" Mars2 230V60Hz	Pce	1590 x 1900 x 2552	230V60Hz
MS1608.003	S.Steel Marine Serving Area "Free Standing" Mars2.2 230V60Hz	Pce	1590 x 1900 x 2552	230V60Hz
MS1608.004	S.Steel Marine Serving Area "Free Standing" Mars2.3 230V60Hz	Pce	1590 x 1900 x 2552	230V60Hz
MS1608.005	S.Steel Marine Serving Area "Free Standing" Saturn3 230V60Hz	Pce	1590 x 4554 x 1250	230V60Hz
MS1608.006	S.Steel Marine Serving Area "Free Standing" Saturn3.2 230V60Hz	Pce	1590 x 4852 x 1250	230V60Hz
MS1608.007	S.Steel Marine Serving Area "Free Standing" Saturn3.3 230V60Hz	Pce	1590 x 7110 x 1250	230V60Hz
MS1608.008	S.Steel Marine Serving Area "Against Wall" mod. Jupiter4 230V60Hz	Pce	1590 x 4554 x 1000	230V60Hz
MS1608.009	S.Steel Marine Serving Area "Against Wall" mod. Jupiter4.2 230V60Hz	Pce	1590 x 4854 x 1000	230V60Hz
MS1608.010	S.Steel Marine Serving Area "Against Wall" mod. Jupiter4.3 230V60Hz	Pce	1590 X 6456 X 1000	230V60Hz

Bain Marie



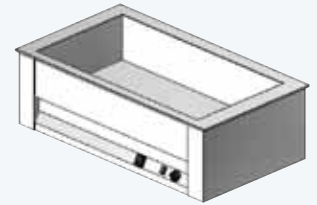
1608.011



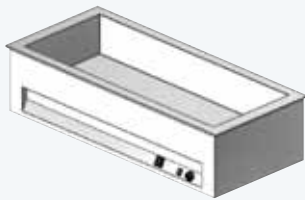
1608.012



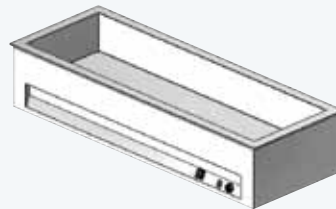
1608.013



1608.014



1608.015



1608.016

Art.	Description	Unit	Dim. (hxbxd)
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

Buffet shelves



1808.002



1808.003



1808.005

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	

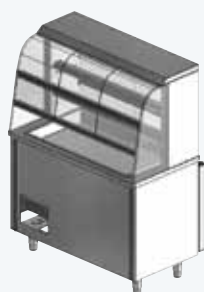
Cold counters



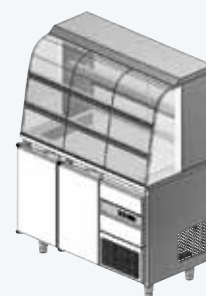
1608.017-1



1608.017



1608.018



1608.018-1



1608.019



1608.019-1

Art.	Description	Unit	Dim. (hxbxd)
MS1608.017	S.steel Marine Serving Counter RBK 800 w/Display & Tip Hatch 230/1/60	Pce	1585 x 802 x 650
MS1608.018	S.steel Marine Serving Counter RBK 1200 w/Display & Tip Hatch 230/1/60	Pce	1585 x 1202 x 650
MS1608.019	S.steel Marine Serving Counter RBK 1600 w/Display & Tip Hatch230/1/60	Pce	1585 x 1602 x 650

Art.	Description	Unit	Dim. (hxbxd)
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	Cutting board (RBK800)	Pce	
MS1808.022	Stainless steel Back in monter (RBK800)	Pce	
MS1808.023	Turned Display (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	Cutting board (RBK1200)	Pce	
MS1808.026	Stainless steel Back in monter (RBK1200)	Pce	
MS1808.027	Turned Display (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	Cutting board (RBK800)	Pce	
MS1808.030	Stainless steel Back in monter (RBK800)	Pce	
MS1808.031	Turned Display (RBK1200)	Pce	
MS1808.032	Ext. cooling unit (RBK1200)	Pce	

Cold preparation unit



1608.020



1608.021



1608.022

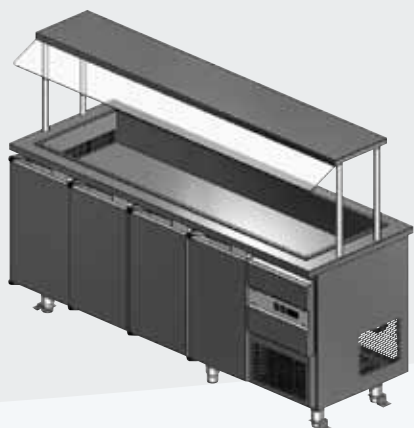


1608.023

Art.	Description	Unit	Dim. (hxbxd)
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



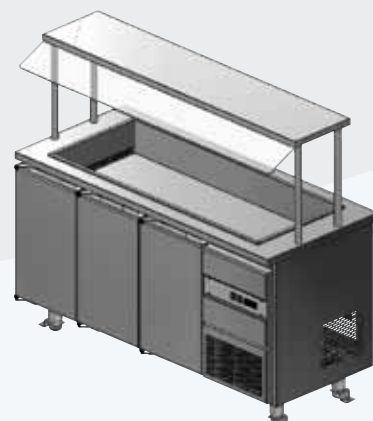
Saladbar & Cooling



1608.027



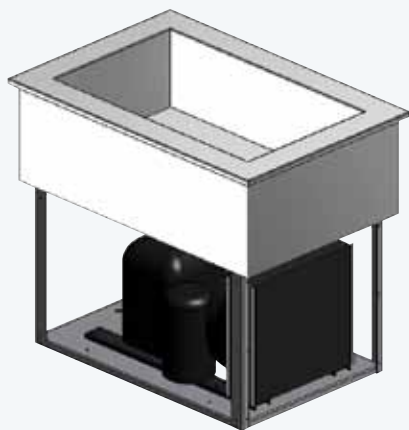
1608.024



1608.025

Art.	Description	Unit	Dim. (hxbxd)
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/1/60	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

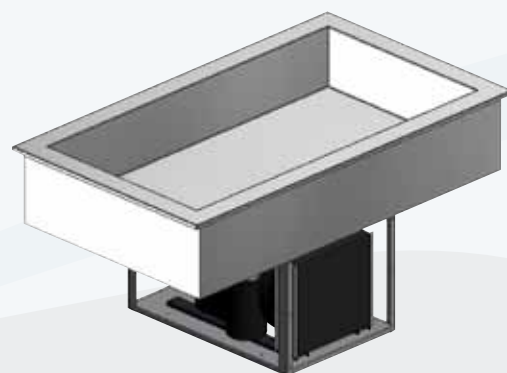
Drop-in cold units



1608.026



1608.028



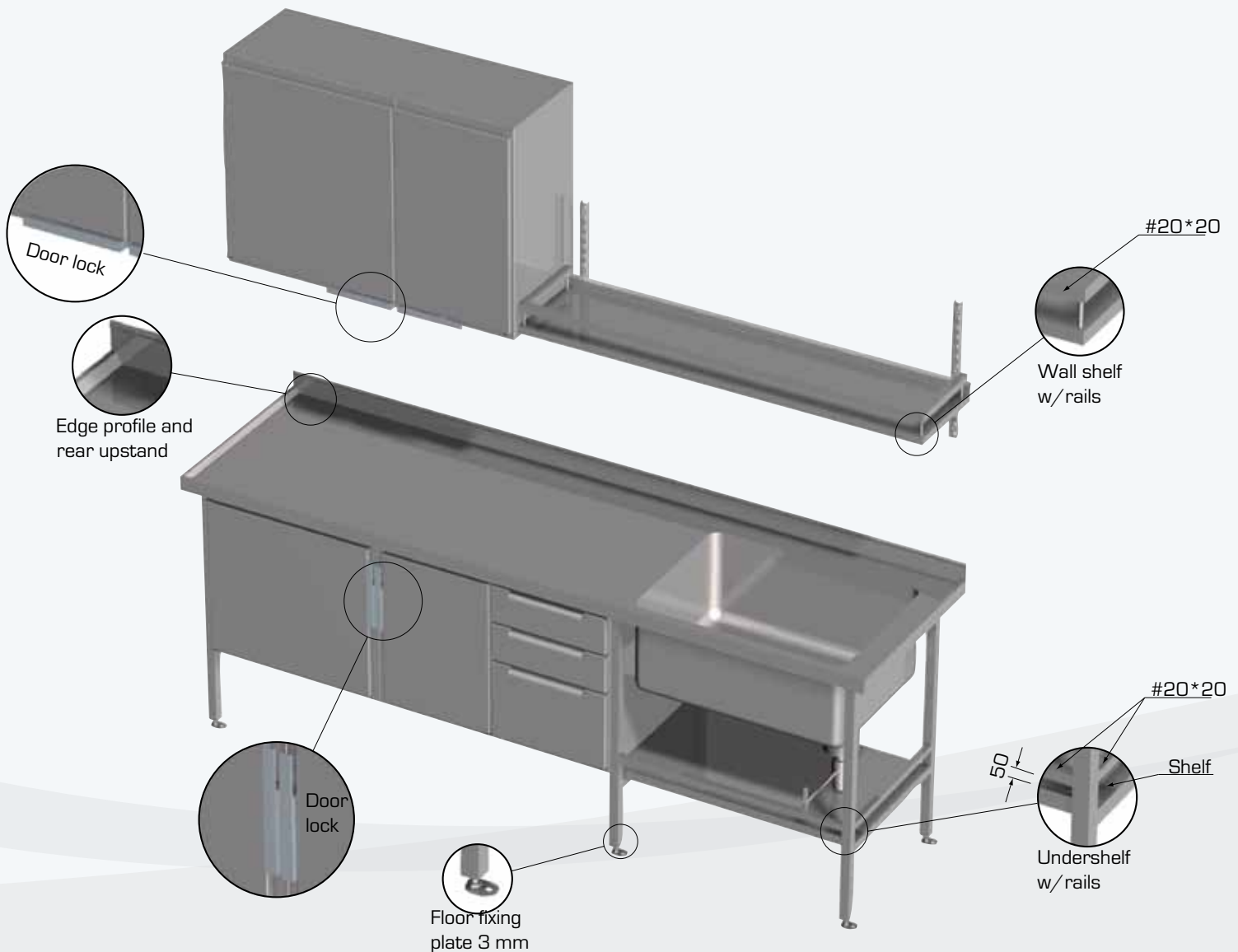
1608.029

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 INT. & EQ.

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





S.steel Wall mounted Angular Shelf

Art.	Description	Unit	Dim. (hxbxd)
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

Art.	Description	Unit	Dim. (hxbxd)
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



S.steel Bench mounted Angular Shelf

Art.	Description	Unit	Dim. (hxbxd mm)
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,	Pce	L-3000 x 300
MS1609.017	S.steel Micro Shelve, L	Pce	L-600 x 500



S.steel Marine Wall Shelve

Art.	Description	Unit	Dim. (hxbxd mm)
MS1609.018	S.steel 2-Plan trolley	Pce	L-800 x 550
MS1609.019	S.steel 2-Plan trolley	Pce	L-900 x 550



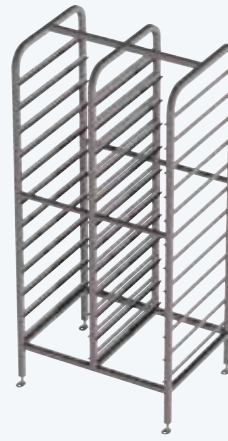
S.steel 2-Plan trolley



50x50mm



12-24 pc



12-24 pc



SRK570

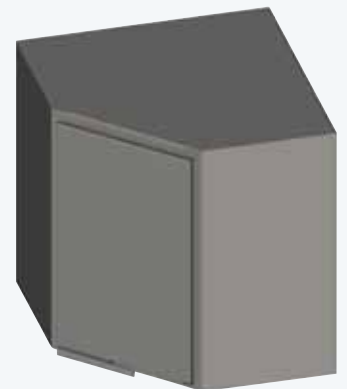
Art.	Description	Unit	Dim. (hxbxd)
MS1609.021	Service Rack fits 2pc 50x50mm Dish Basket	Pce	700x560x550
MS1609.049	Service Rack SRK570 prepared for Dish Basket,Cutlery & top shelf	Pce	690x570x595
MS1609.022	S.steel Marine Rack Fits 7pc 50x50mm Dish Basket 560x550x1600mm	Pce	160 x 560 x 550
MS1609.023	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	Dim. (hxbxd)
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 shelves	Pce	2100 x 400 x 600
MS1609.032	S.steel Marine Floor Standing Cabinet w/4 shelves	Pce	2100 x 600 x 600



S.steel Garbage stand w out/Lid



S.steel Garbage stand w/Lid

Art.	Description	Unit	Dim. (hxbxd mm)
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



Meat Block Sanitan Top



Plate Dispenser Drop in bench,



S.steel Wall Sink

Art.	Description	Unit	Dim. (hxbxd mm)
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

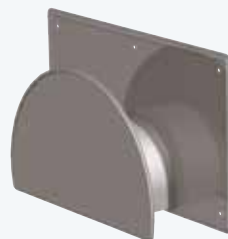
Designed to meet commercial needs, this is one hard worker that doesn't ask for very much. Just one or two opening in your countertop. Customize it to fit your work detail, pre-rinse spray, hands free and elbow operated or a pillar for height for fill pots and pan on your installed cooking range. Stainless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



Art.	Description	Unit	Dim. (hxbxd)
MS1609.043	KWC Gastro One Grip Pre Rinse Spray, Bench Mounted, Two holes; Tap 300mm	Pce	
MS1609.044	KWC Gastro One Grip Pre Rinse Spray, Bench Mounted, one hole; Tap 200 mm	Pce	
MS1609.045	KWC Gastro Armatures, Bench Mounted, Two holes; Tap 300mm	Pce	
MS1609.046	KWC Gastro Armatures, Bench Mounted, One hole; Tap 350mm	Pce	
MS1609.050	KWC Gastro Armatures, Bench Mounted, Elbow operated with plastic handle	Pce	
MS1609.047	Stern Classic Handsfree Armatures 1000B - 9Vbatt	Pce	
MS1609.048	S.steel Floor Standing Pillar with Armatures	Pce	

HOSE REEL with 10 or 15 meters hose 1/2" for the food industry. The drum is made of composite with fixing powder coated steel. Can be mounted in the ceiling, floor or wall. The drum has an automatic lock function and noise reeling. Closing arm can be adjusted 120° for optimal angle. Easy adjustment of spring preload for maximum security. Easy-lock function.

BE COMBIWASH. Application system for modern commercial kitchen cleaning and minor industrial plants. The plant makes through its unique. The plant can be used for several types of detergents but is specially designed for use for Lilleborg's SUMAGEL D30 "or" Suma D36 "for heavier cleaning tasks.



MS1609.038



MS1609.041

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



BE Combiwash

KWC

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



Silicone Sealant



CL100, 1 L



CL100, 5 L



CL241



“ We have delivered more than 400 galleys for all types of ships.



VARIOUS APPLIANCES



Slicer FS-3 stål,



Waterboiler, brush steel



Waffle Iron WAD-518MS steel



Server Kettle 11l



Rice Boiler

Art.	Description	Unit	Dim. (hxbxd)
MS16010.001	Slicer FS-3 stål, 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	



Miele Vacum Cleaner S 2181



Miele Vacum Cleaner S 4212



Miele Vacum Cleaner S 5281

Art.	Description	Unit	Dim. (hxbxd)
MS16010.006	Miele Vacum Cleaner S 2181 Lotuswhite 1600w 230V	Pce	
MS16010.007	Miele Vacum Cleaner S 4212 Grey 2000w 230V	Pce	
MS16010.008	Miele Vacum Cleaner S 5281 Red 2200w 230V	Pce	

Art.	Description	Unit	Dim. (hxbxd)
MS18010.001	G/N Dust Filter fit S2xxx/S5xxx	Cart	
MS18010.002	F/J/M Dust Filter fit S4xxx	Cart	



Art.	Description	Unit	Dim. (hxbxd)
MS18010.003	Stainless Steel Cutlery holder 4room	Pce	
MS18010.004	Stainless Steel Cutlery holder Ø95mm	Pce	

Art.	Description	Unit	Dim. (hxbxd)
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	



Stainless steel GN

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.



Cooler UV JET30 H 230V

Pce

405 x 280 x 520

Art.	Description	Unit	Dim. (hxbxd)
MS1801.003	S.Steel GN Canteen perf. Set incl.{4x1/1}[2x1/2][3xGrid][3x Tray]	Set	
MS1808.006	S.steel GN Canteen for VRB800 Set incl.{1x1/1}[2x1/2] w/lid	Set	
MS1808.007	S.steel GN Canteen for VRB1100 Set incl.{1x1/1}[2x1/2][3x1/3]w/lid	Set	
MS1808.008	S.steel GN Canteen for VRB1400 Set incl.{2x1/1}[2x1/2][3x1/3] w/lid	Set	
MS1801.012	S.Steel GN Canteen Perf. Hansdampf Set incl.{4x1/1}[2x1/2][3xGrid][3x Tray]	Set	

GN Canteen additional options

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.



Art.	Description	Unit	Dim. (hxbxd)
MS1808.015	Polycarbonate GN Canteen for RBES1200 Set incl.{2x1/2}[4x1/4][6x1/6] w/lid	Pce	
MS1808.016	Polycarbonate GN Canteen for RBES1600 Set incl.{4x1/2}[4x1/4][6x1/6] w/lid	Pce	
MS1808.017	Polycarbonate GN Canteen for RBES2000 Set incl.{1x1/1}[4x1/2][4x1/4][6x1/6] w/lid	Pce	
MS1808.018	Polycarbonate GN Canteen for KBK-160-1GN Set incl.{2x1/2}w/lid	Pce	
MS1808.019	Polycarbonate GN Canteen for KBK-160-2GN Set incl.{1x1/1}[2x1/2]w/lid	Pce	
MS1808.020	Polycarbonate GN Canteen for KBK-160-3GN Set incl.{2x1/2}[4x1/4][6x1/6]w/lid	Pce	

Culina

Culina - The Culina chain is Norway's leading supplier of small kitchen appliances. Their collection includes porcelain, glass, cutlery, serving equipment, bar equipment, kitchen equipment, cleaning equipment and electrical appliances.

Porsgrund



Steelite



Figgjo



Con Gusto



Cutlery

We have several different series of cutlery for most occasions and uses.



Glass



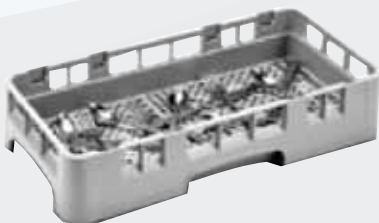
Kitchen appliances



Bar and serving



Cleaning and chef clothing



SERVICE DEPARTMENT

Mare Safety supplies complete galleys and laundry for ship and maritime installations. Our service department does onboard start-up for the galley, and our warehouse has a large range of spare parts. Mare Safety also has service agreements with a large range of suppliers, and are continuously updated on new equipment.

Please do not hesitate to contact our service representatives.



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“ *Our service department does onboard start-up for the galley* ”

