

Hot cupboards, flat top type/bain marie



Model HLM126BM11W

This range of hot cupboards intended for warm keeping and serving of hot food and is specially developed for marine use. The units are available in three executions, each of them in three different lengths.

DESIGN

- Reliable, easy to clean and durable construction.
- Exterior and interior are made of stainless steel quality AISI 304.
- Bain marie with rounded edges.
- Cupboard fitted with tubular heater and fan forced air circulation.

- Separate ON/OFF switches and thermostat for upper and lower sections.

- The body insulated with CFC free insulation.

- Both heated table tops and bain maries equipped with effective foil heaters.

- Models with bain marie are available with or without water filling device.

EASY TO INSTALL

- Modular construction - no tools are required to remove drawers and runners.

- Doors equipped with lockable handles and easy removable magnetic door gasket.

EASY TO USE

- All cupboards and bain marie are adapted for GN sized containers.

- Models with bain marie are delivered including frames and dividers intended as suspensions bars for small containers.

EASY TO MAINTAIN

- All units are delivered with a 2 m cord and plug.

- 140 mm high adjustable marine feet.
- For further specifications of the different models and optional extras, please see overleaf.

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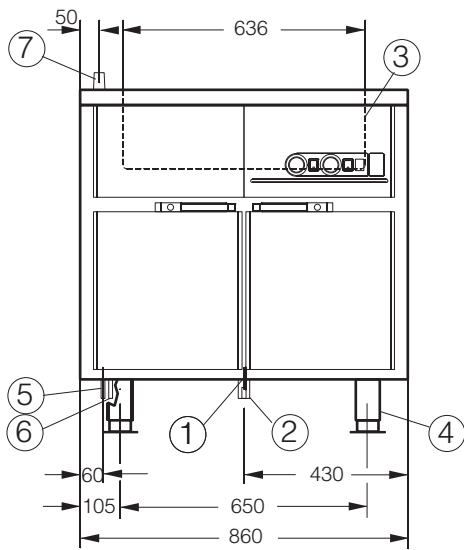
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DOC.NO. 6-281L
EDITION 2 03.11

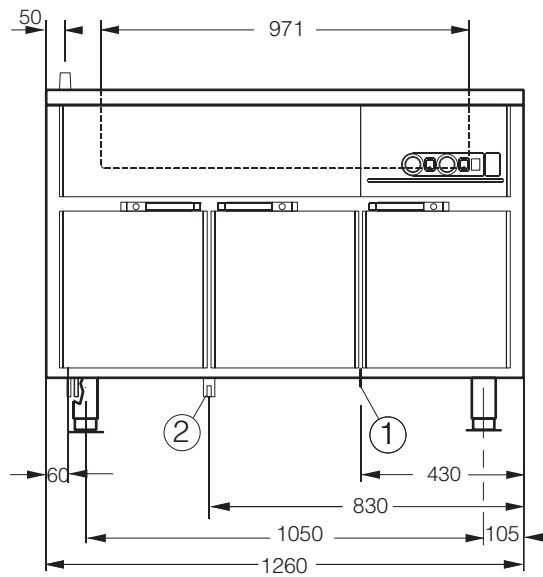
HOT CUPBOARDS, FLAT TOP TYPE OR WITH BAIN MARIE

Scale 1:20
Dimensions mm

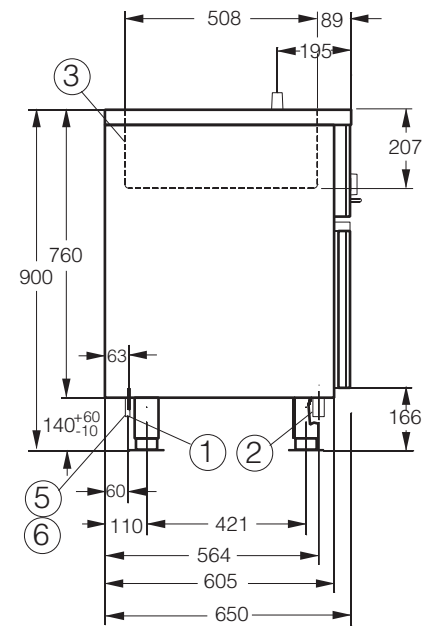
Models HLM86BM/HT/NT 111



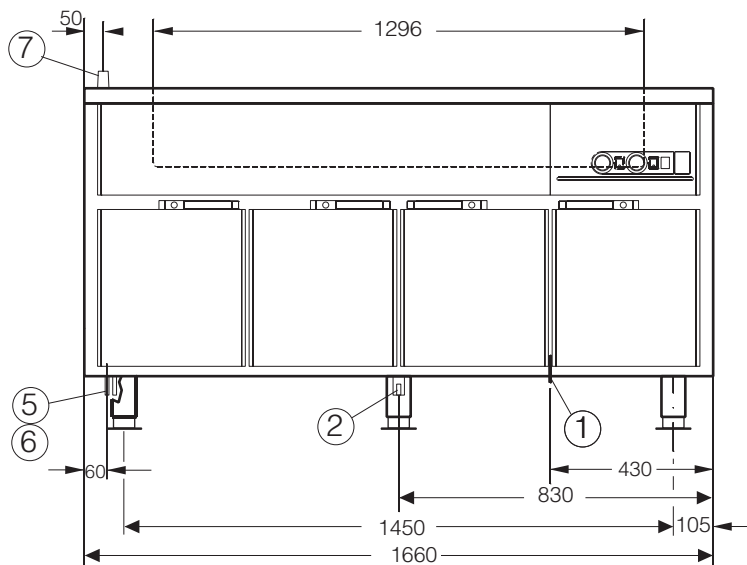
Models HLM126BM/HT/NT 111



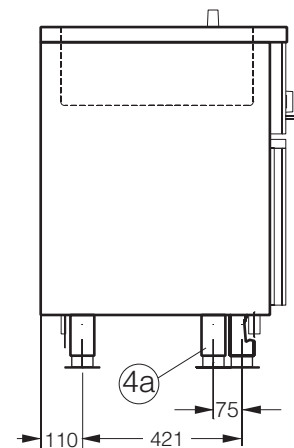
Side view, models HLM86/HLM126



Models HLM166BM/HT/NT

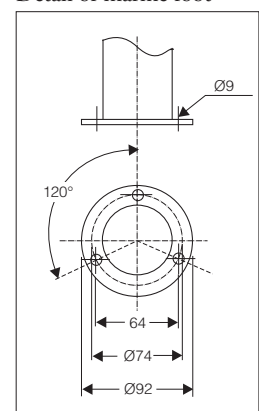


Side view, models HLM166



1. Electrical connection, 2 m cord with plug included
2. Drain, Ø25 mm, models with bain marie only
3. Bain marie, models HLM86BM111, HLM126BM111 and HLM166BM only.
4. 4 pcs marine feet, adjustable +60/-0.
- 4a. Extra marine foot for models HLM166BM only
5. Water inlet Ø10 mm (models with water filling device only).
6. Over flow drain Ø 18mm (models with water filling device only).
7. Shut-off valve (models with water filling device only).

Detail of marine foot



The units are to be levelled and bolted to deck.

HOT CUPBOARDS, FLAT TOP TYPE OR WITH BAIN MARIE

Specifications (operating temperature see below)

Model	Execution	Capacity cupboard litres	Capacity cupboard GN	Grid shelves incl.	Voltage V	Power kW	Fuse, slow A	Weight kgs		Shipping volume m ³		
								net	gross			
HLM86BM11	bain marie/ hot cupboard (included accessories see tabel below)	166	8x65 or 4x100 or 2x200	2	230 1-50/60**	1.4	10	65	84	1.0		
HLM86BM11W*												
HLM126BM111		256	12x65 or 6x100 or 3x200	3		1.95		96	119		1.5	
HLM126BM11W*												
HLM166BM		332	16x65 or 8x100 or 4x200	4		230 1-50/60		2.8	160		195	1.8
HLM166BMW*												
HLM86HT11	heated table top/ hot cupboard	166	8x65 or 4x100 or 2x200	2	230 1-50/60**	0.55	10	75	94	1.0		
HLM126HT111											256	12x65 or 6x100 or 3x200
HLM166HT		332	16x65 or 8x100 or 4x200	4		230 1-50/60		1.35	170			
HLM86NT11	neutral table top/ hot cupboard	166	8x65 or 4x11 or 2x200	2	230 1-50/60**	0.30		10	74	93	1.0	
HLM126NT111												256
HLM166NT		332	16x65 or 8x100 or 4x200	4					230 1-50/60	0.6		

* supplied with water filling device

** available in 115 1-60

Operating temperature:

Bain marie : +30° to +90°C

Hot cupboard: +30° to +75°C

Heated table top: +30° to +70°C

Optional extras:

Model	Description
NLSQ800	Overshelf w. flourescent light, L=800 mm
NLSQ1200	Overshelf w. flourescent light, L=1200 mm
NLSQ1600	Overshelf w. flourescent light, L=1600 mm
SP 18422*	Tray slide 860 x 200 mm
SP 18423*	Tray slide 1260 x 200 mm
SP 18475*	Tray slide 1660 x 200 mm

* not available for door side

Specifications - accessories included in delivery

Model	Frame GN 1/1	Divider L=325 mm
HLM80BM11	2	4
HLM8BM11W		
HLM12BM111	3	6
HLM12BM11W		
HLM16BM	4	8
HLM16BMW		

HOT CUPBOARDS, FLAT TOP TYPE OR WITH BAIN MARIE

Hot cupboard, flat-topped, sliding doors



Model 16 92 81S

- SELF-SUPPORTING CONSTRUCTION
- STAINLESS STEEL 18/10 (AISI 304)
- LOW EXTERIOR TEMPERATURE
- WELL-INSULATED
- HOT TOP/ALT. INSULATED TOP
- THREE SIZES

Design

The standard version of the hot cupboard with sliding doors has a smooth, insulated, stainless steel top, but is also available with a non-insulated, hot top. The self-supporting frame consists of a stainless steel front, back and sides, coated on the insides, sides, bottom and supports with stainless steel. The round, sturdy stainless steel legs are 200 mm high and can be adjusted ± 50 mm. The cupboard is equipped with removable sliding doors.

Fittings

The hot cupboard with sliding doors is equipped on the inside with double racks on height-adjustable stainless steel guides.

Heating function

The hot cupboard is effectively heated by the well-dimensioned PTC element, with a fan which distributes the heat evenly throughout. The temperature is regulated by means of an adjustable thermostat within a range of $+30^{\circ}\text{C}$ to $+120^{\circ}\text{C}$, displayed on an analogue thermometer.

The hot cupboard with sliding doors is equipped with a multi-pole main circuit-breaker located on the front of the panel.

The cupboard can be equipped with a single or double serving shelves, fitted with halogen lamps which provide both lighting and heating. For further specifications of the different models and optional extras, see overleaf.

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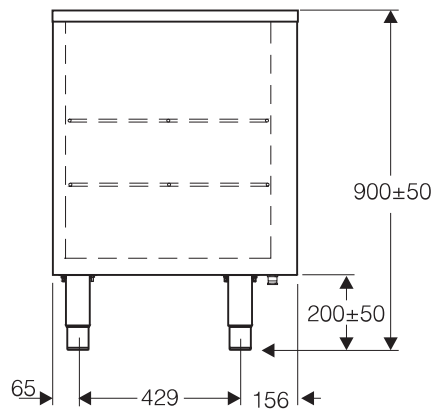
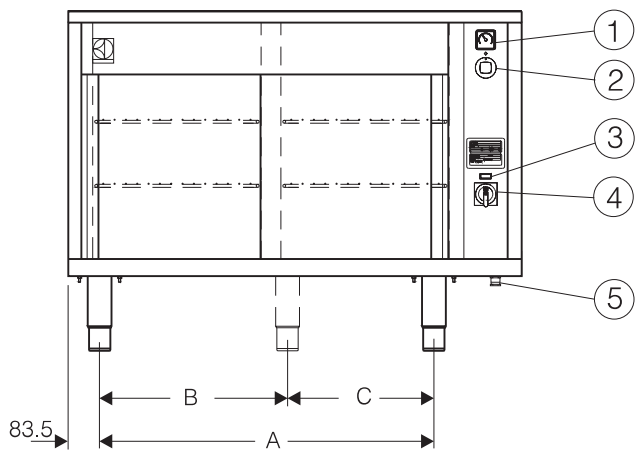
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6-290

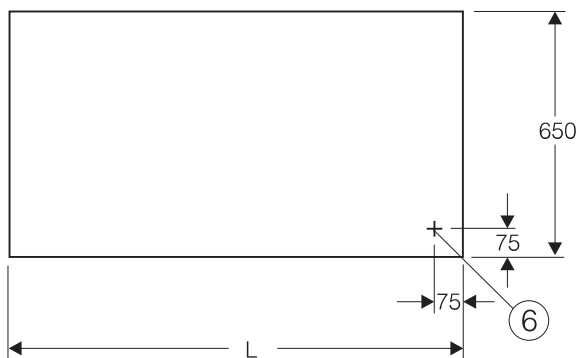
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EDITION 4 05.10

HOT CUPBOARD, FLAT TOPPED, WITH SLIDING DOORS

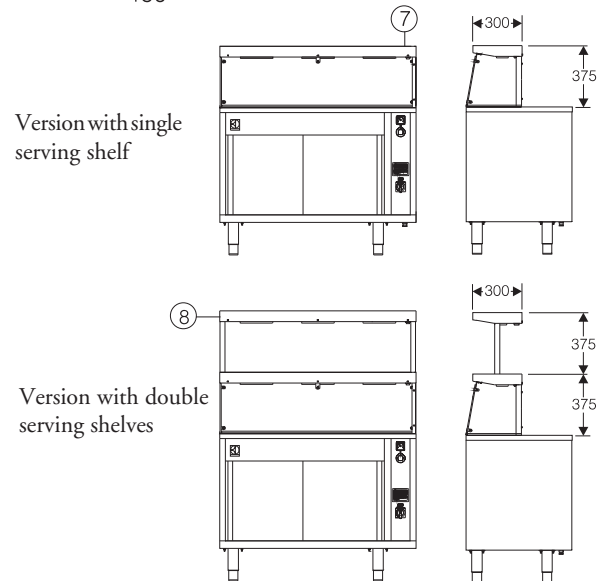
Scale 1:20
Dimensions mm



1. Thermometer, cupboard
2. Thermostat, cupboard
3. Pilot lamp
4. Switch
5. Tension unloading clamp
6. Electrical connection
7. Single serving shelf – optional extra
8. Double serving shelves – optional extra

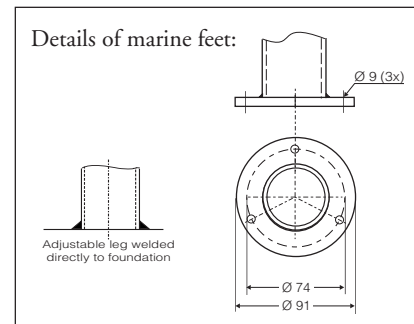


Hot cupboard, standard version



Optional extras

Model	Description
392 61	Serving shelf in aluminium, L = 1200
395 88	Set of 4 swivel castors Ø125 mm; two lockable
26 00 01	Serving counter with glass front, L = 1200
97 71 22	Single serving shelf with heating, L=1200
97 71 23	Single serving shelf with heating, L=1500
97 71 24	Single serving shelf with heating, L=1800
97 71 30	Double serving shelves with heating, L=1200
97 71 31	Double serving shelves with heating, L=1500
97 71 32	Double serving shelves with heating, L=1800



Specification

Model	Version	Dimensions mm				Voltage	Loading kW	Max amps in phase A	Weight kgs		Shipping volume m ³		
		L	A	B	C				net	gross			
16 87 96S	hot cupboard with heated top	1200	884	-	-	230 1-50/60	1.6	7	106	120	0.8		
16 87 97S		1500	-	666	518				131	145	1.0		
16 87 98S		1800	-	816	668				153	170	1.2		
16 92 80S	hot cupboard	1200	884	-	-				2.1	10	106	120	0.8
16 92 81S		1500	-	666	518						131	145	1.0
16 92 82S		1800	-	816	668						153	170	1.2
16 92 80S + 97 71 22	hot cupboard with single serving shelf with heating	1200	884	-	-		2.2	11			122	140	1.0
16 92 81S + 97 71 23		1500	-	666	518						153	170	1.3
16 92 82S + 97 71 24		1800	-	816	668						181	200	1.5
16 92 80S + 97 71 30	hot cupboard with double serving shelves with heating	1200	884	-	-	2.5			12	128	147	1.3	
16 92 81S + 97 71 31		1500	-	666	518					161	180	1.7	
16 92 82S + 97 71 32		1800	-	816	668					191	212	2.0	

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Hot cupboards , sliding doors & bain-marie



Model 16 87 94S with
optional mixing battery model 97 74 68

- SELF-SUPPORTING CONSTRUCTION
- STAINLESS STEEL 18/10 (AISI 304)
- LOW EXTERIOR TEMPERATURE
- WELL-INSULATED
- BAIN -MARIE FOR GN 1/1
- THREE SIZES

Design

These hot cupboards are equipped with a stainless steel bain-marie well in a stainless steel top. The bain-marie well is equipped with 2 - 4 removable cross bars for GN 1/1. The self-supporting frame consists of a stainless steel front, back and sides, coated on the insides, sides, bottom and supports with stainless steel. The round, sturdy stainless steel legs are 200 mm high and can be adjusted ± 50 mm. The cupboard is equipped with removable sliding doors.

Fittings

The hot cupboard is equipped on the inside with double racks on height-adjustable stainless steel guides.

Heating function

The bain-marie well has a heating element under the base of the well for rapid and uniform

heating. The location of the element under the base also means simplified cleaning. The thermostat and temperature sensor are placed high up inside the sides of the well for effective sensing of the temperature in the well. The hot cupboard is heated by the well-dimensioned PTC element, which distributes the heat evenly throughout. The temperature is regulated by means of an adjustable thermostat within a range of $+30^{\circ}\text{C}$ to $+120^{\circ}\text{C}$, displayed on an analogue thermometer. The hot cupboard is equipped with a multipole main circuit-breaker located on the front of the panel.

The cupboard can be equipped with a single or double serving shelves, fitted with halogen lamps which provide both lighting and heating.

For further specifications of the different models and optional extras, please see overleaf.

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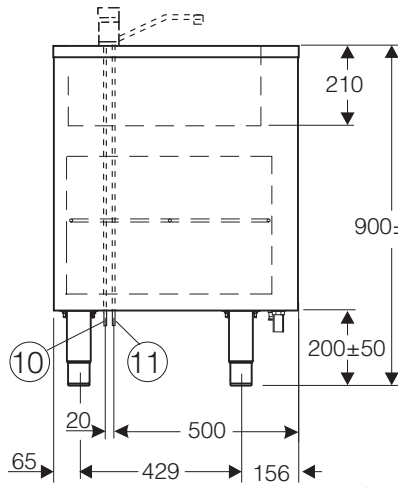
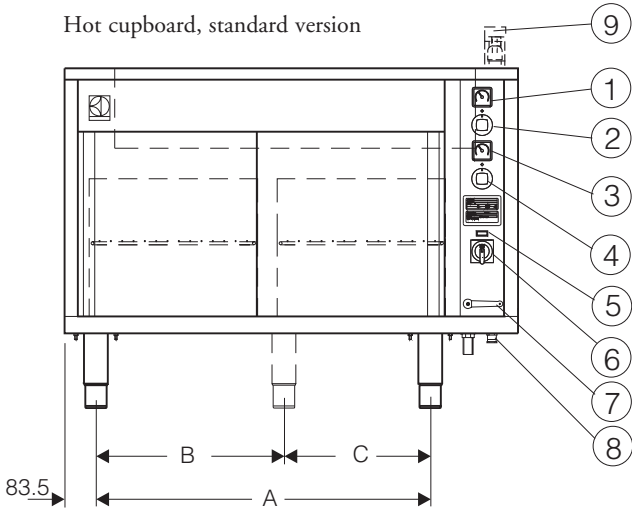
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EDITION 7 07.08

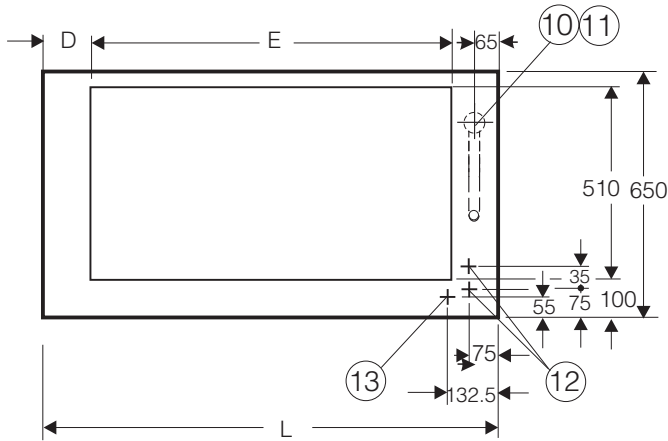
HOT CUPBOARD WITH SLIDING DOORS AND BAIN-MARIE

Scale 1:20
Dimensions mm

Hot cupboard, standard version

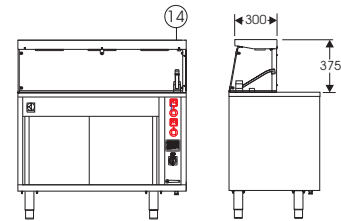


1. Thermometer, well
2. Thermostat, well
3. Thermometer, cupboard
4. Thermostat, cupboard
5. Pilot lamp
6. Circuit-breaker
7. Drainage cock
8. Tension unloading clamp
9. Mixing battery – optional extra
12. Electrical connections
13. Drain R 3/4"
14. Single serving shelf – optional extra
15. Double serving shelves – optional extra

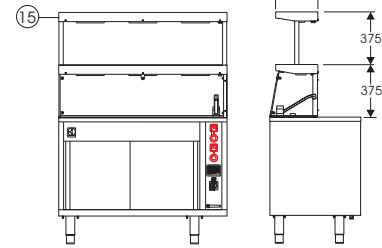


- * When item 9 above is used:
10. Cold water connection Ø 10
 11. Hot water connection Ø 10

Version with single serving shelf



Version with double serving shelves



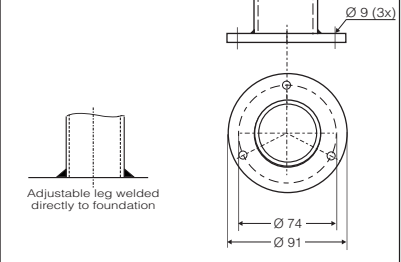
Optional extras

Model	Description
392 61	Serving shelf in aluminium, L = 1200
395 88	Set of 4 swivel castors Ø125 mm; two lockable
26 00 01	Serving counter with glass front, L = 1200
97 71 22	Single serving shelf with heating, L=1200
97 71 23	Single serving shelf with heating, L=1500
97 71 24	Single serving shelf with heating, L=1800
97 71 30	Double serving shelves with heating, L=1200
97 71 31	Double serving shelves with heating, L=1500
97 71 32	Double serving shelves with heating, L=1800
97 73 99	Extra wire shelf for L=1200
97 74 00	Extra wire shelf for L=1500
97 74 01	Extra wire shelf for L=1800
97 74 68	Mixing battery

Well dimensions in mm:

L	D	E
1200	132.5	955
1500	110	1280
1800	97.5	1605

Details of marine feet:



Specification

Model	Version	No of GN 1/1	Dimensions mm				Voltage	Loading kW	Max amps in phase A	Weight kgs		Shipping volume m ³
			L	A	B	C				net	gross	
16 87 93S	hot cupboard with bain-marie	3	1200	884	-	-	230 1-50/60	3.6	16	106	120	0.8
16 87 94S		4	1500	-	666	518	400-440 2-50/60	2.7/1.6	7/7	131	145	1.0
16 87 95S		5	1800	-	816	668	+230 1-50/60			153	170	1.2
16 87 93S +97 71 22	hot cupboard with bain-marie and single serving shelf with heating	3	1200	884	-	-	230 1-50/60 +230 1-50/60	2.0/2.1	9/9	122	140	1.0
16 87 94S +97 71 23		4	1500	-	666	518	400-440 2-50/60	2.7/2.2	7/10	153	170	1.3
16 87 95S +97 71 24		5	1800	-	816	668	+230 1-50/60	2.7/2.3	7/10	181	200	1.5
16 87 93S +97 71 30	hot cupboard with bain-marie and double serving shelves with heating	3	1200	884	-	-	230 1-50/60 +230 1-50/60	2.0/2.5	9/11	128	147	1.3
16 87 94S +97 71 31		4	1500	-	666	518	400-440 2-50/60	2.7/2.8	7/13	161	180	1.7
16 87 95S +97 71 32		5	1800	-	816	668	+230 1-50/60	2.7/3.1	7/14	191	212	2.0

Hot food units



Model 25 17 00S with
optional mixing battery model 25 00 00M
and sections model 25 00 02S and 25 00 03S

- MODULAR STANDARD SYSTEM
- ACCEPTING GASTRONORM-SIZED ITEMS
- RIGID CONSTRUCTION
- STAINLESS STEEL EXTERIOR
- THREE SIZES
- FIVE MODELS

These hot food units have seamless welded full size well(s) or individual GastroNorm wells, with rounded corners, drain and accepting GastroNorm items. The heated cupboards beneath can be, depending on the length ordered, provided with self-closing doors and guide racks. The interior lining is of aluminium, with the bottom in stainless steel. Drawers for GastroNorm sized items are available as an alternative. The drawers are mounted on expansion fittings of stainless steel. The guide racks are constructed so that containers can be pulled out to 2/3 of their

length without tipping over. A very rigid framework, the polished stainless steel front, sides, rear, top and door(s) and the various sizes available assure that these hot food units match the other service counter components. The 200 mm stainless steel legs are adjustable ± 50 mm.

There is a choice of five standard models with 1, 2 or 3 wells in three different lengths. For further specifications and optional extras, please see overleaf.

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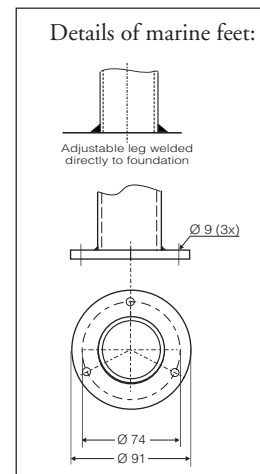
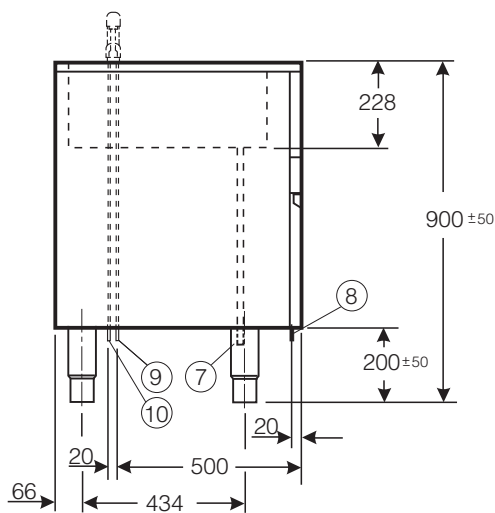
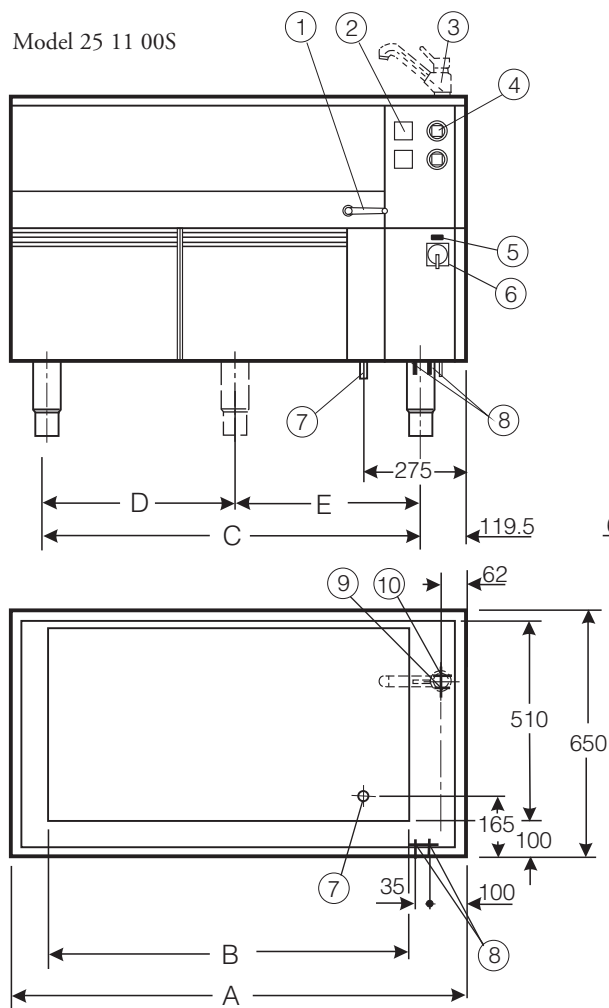
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DOC.NO. 6-325L
EDITION 7 11.10

HOT FOOD UNITS

Scale 1:20
Dimensions mm

Model 25 11 00S



1. Drain tap
 2. Thermometer
 3. Hand shower/mixing battery* – optional extra
 4. Thermostat - switch
 5. Pilot lamp
 6. Main switch
 7. Drain Ø 22 mm
 8. Electrical connection
- * When item 3 above is used:
9. Cold water connection Ø 10
 10. Hot water connection Ø 10

Dimensions in mm

Model	Dimensions mm				
	A	B	C	D	E
25 06 00S	800	637*	597.5		
25 17 00S	1200	955*	997.5		
25 01 00S	800	637	597.5		
25 11 00S	1200	955	997.5		
25 21 00S	1650	1280	-	722.5	725

Specification

Model	Wells		Pairs of legs	Voltage** 230 1-50/60 (400/440 3 -50)		No of sections	Weight kgs		Shipping volume m ³
	Qty.	Dimensions mm		Loading kW	Max amps in phase A		net	gross	
25 06 00S	2	GN 1/1 (305x510)	2	3.0	13	1	73	85	0.600
25 17 00S	3	510x305		3.6	16	2	114	130	0.900
25 01 00S	1	637x510		3.0	13	1	75	85	0.600
25 11 00S	1	955x510		3.6	16	2	113	130	0.900
25 21 00S	1	1280x510	3	1.6+2.7**	7+7**	3	152	170	1.200

* separate GN 1/1 wells

** OBS! Voltage model 25 21 00S: 230 1-50-60 + 400/440 2-50-60

Specification - equipment

Model	Types of sections - to be specified at order
25 00 02S	Section with right hinged door with set of guides for GN 1/1
25 00 03S	Section with left hinged door with set of guides for GN 1/1
25 00 04S	Section with set of 2 drawers for GN 1/1



Overshelf OS/OSH

Optional extras

Model	Description
25 00 00M	Mixing battery with hand shower f. more than one well
97 74 68	Mixing battery for one well only
25 00 01	Grid shelf
OS 800	Overshelf with sneezguard, L=800
OS 1200	Overshelf with sneezguard, L=1200
OS 1650	Overshelf with sneezguard, L=1650
OSH 800	Overshelf with sneezguard and heating, L=800
OSH 1200	Overshelf with sneezguard and heating, L=1200
OSH 1650	Overshelf with sneezguard and heating, L=1650

6-325

Subject to changes without notice.

Hot cabinets



Model 25 02 00S with
set of drawers, model 25 90 03



Model 25 12 00S with
sections with doors, model 25 90 01S/25 90 02S

- MODULAR STANDARD SYSTEM
- ACCEPTING GASTRONORM-SIZED ITEMS
- RIGID CONSTRUCTION
- STAINLESS STEEL EXTERIOR
- THREE SIZES

The hot cabinets come with plain, stainless steel top and can be used separately or as a part of a counter system.

The heated cupboards beneath can be, depending on the length ordered, provided with self-closing doors and guide racks. The interior lining is of aluminium, with the bottom in stainless steel. Drawers for Gastronorm sized items are available as an alternative. The drawers are mounted on expansion fittings of stainless steel. The guide racks are constructed so that containers can be pulled out to 2/3 of their length without tipping over. A very rigid framework, the polished stainless steel front, sides, rear, top and door(s) and the various sizes available assure that these hot cabinets match the other service counter components.

The 200 mm stainless steel legs are adjustable ± 50 mm.

There is a choice of standard models in three different lengths.

For further specifications and optional extras, please see overleaf.

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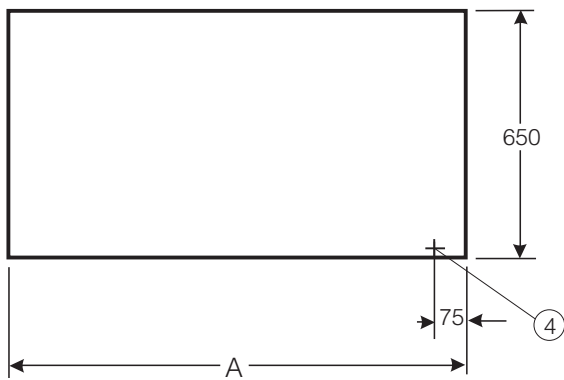
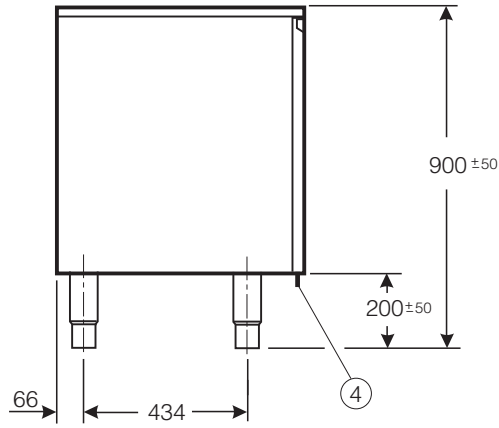
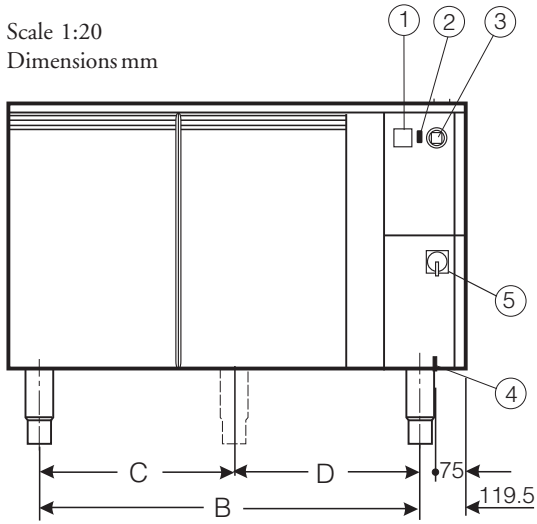
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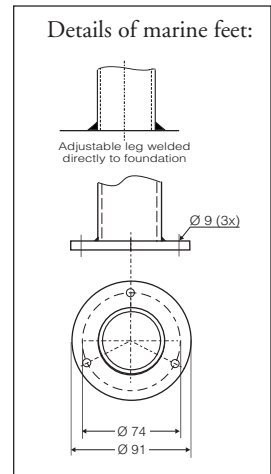
DOC.NO. 6-330L
EDITION 6 05.10

HOT CABINETS

Scale 1:20
Dimensions mm



1. Thermometer
2. Pilot lamp
3. Switch – thermostat
4. Electrical connection
5. Main switch



Specification

Model	Dimensions mm				Pairs of legs	Voltage	Loading kW	Max amps in phase A	Number of sections	Weight kgs		Shipping volume m ³
	A	B	C	D						net	gross	
25 02 00S	800	597.5	-	-	2	230 ~1 50/60	1.7	8	1	70	75	0.6
25 12 00S	1200	997.5	-	-					2	95	105	0.85
25 22 00S	1650	1447.5	722.5	725	3				130	145	1.15	

Specification - equipment

Model	Types of sections - to be specified at order
25 90 01S	Section with right hinged door with set of guides for GN 1/1
25 90 02S	Section with left hinged door with set of guides for GN 1/1
25 90 03S	Section with set of 4 drawers for GN 1/1



Model 25 90 01S/25 90 02S Model 25 90 03S

Optional extras

Model	Description
25 00 01	Grid shelf
OS 800	Overshelf with sneezeguard, L=800
OS 1200	Overshelf with sneezeguard, L=1200
OS 1650	Overshelf with sneezeguard, L=1650
OSH 800	Overshelf with sneezeguard and heating, L=800
OSH 1200	Overshelf with sneezeguard and heating, L=1200
OSH 1650	Overshelf with sneezeguard and heating, L=1650



Overshelf OS/OSH

Bain maries, electric



Model 16 96 25
with optional
cupboard 16 96 39



Model 16 96 26

- STAINLESS STEEL
- THERMOSTAT CONTROLLED
- ACCEPTING GASTRONORM
- HYGIENIC DESIGN
- FOUR SIZES

The bain-maries are manufactured in four different widths - 400, 600, 800 and 1000 mm and can be used as a bain-marie or as a dry air warmer unit. Water drainage takes place via the supplied drainage pipe.

The bain-maries are made of stainless steel with a galvanised bottom plate. The cook-top has raised edges on three sides to collect any spillage. The front panel has clear and easily accessible controls. The sides of the bain-maries are smooth and easy-to-clean.

The bain-maries are connected to the mains

supply at the rear using the supplied 1.5 metre cable.

The bain-maries can be positioned with the rear directly against a fireproof bulkhead. A stainless steel floor cabinet with doors and drawers is available as an optional extra. The cabinet is provided with adjustable legs and can be fitted with guide racks and grid shelves for Gastro-Norm 1/1.

For further specifications of the different models and optional extras, please see overleaf and product leaflet 10-853.

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Exclusive Sales of
Electrolux *Marine Equipment*

6-761

DOC. NO. 6-761L
EDITION 3 04.11

BAIN MARIES, ELECTRIC

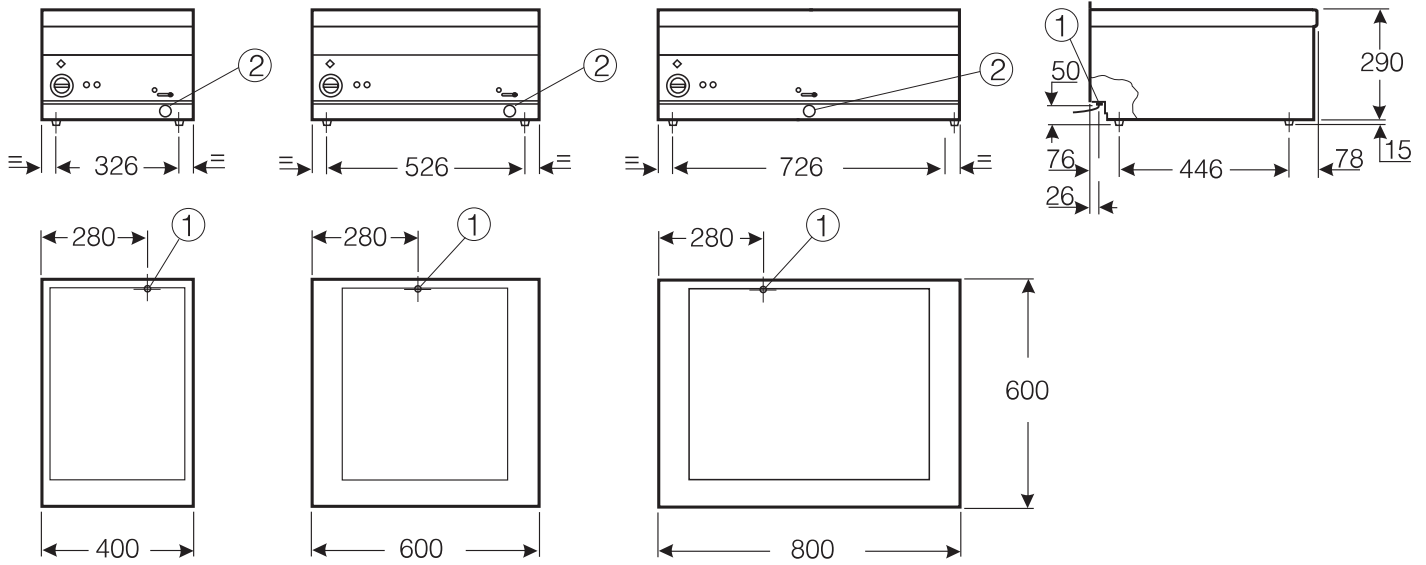
Scale 1:20

Dimensions mm

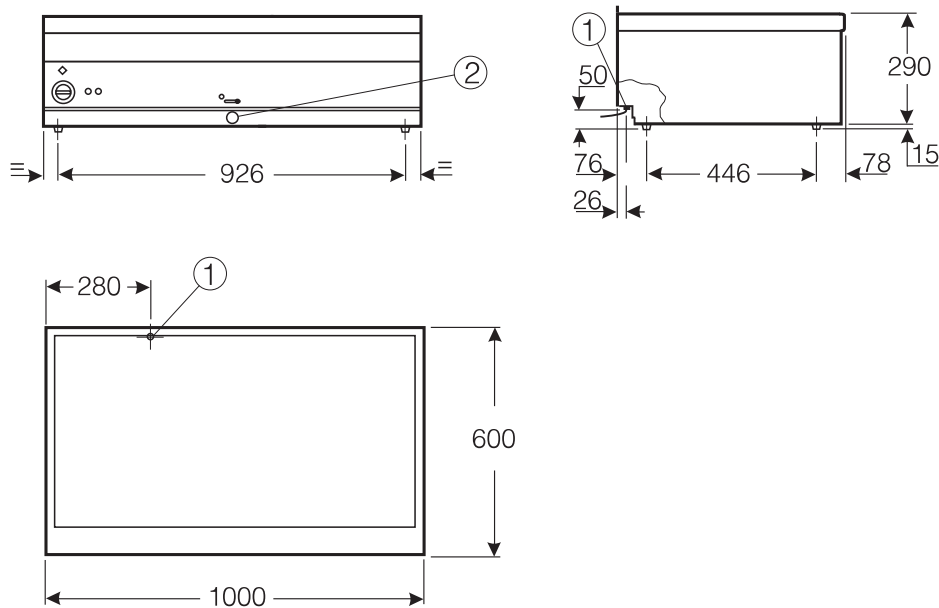
Model 16 96 24

Model 16 96 25

Model 16 96 26



Model 16 96 27



1. Electrical connection
(1,5 m cable included)
2. Drain

Specification

Model	Type	Capacity GN-containers	Voltage V	Loading kW	Max amps in phase	Weight kgs		Shipping volume m ³
						net	gross	
16 96 24	BM4EMX	1 GN 1/1	230 1-50/60	0.65	3	14	18	0.120
16 96 25	BM6EMX	1 GN 1/1 + 2 GN 1/4		1.1	5	20	26	0.170
16 96 26	BM8EMX	2 GN 1/1		1.3	5.5	26	33	0.220
16 96 27	BM10EMX	3 GN 1/1		1.95	8.5	32	40	0.270

6-761

Subject to changes without notice.

Frydump, electric



Model 16 96 19
with hot-keeping lamp 16 96 20

- STAINLESS STEEL
- THERMOSTAT CONTROLLED
- HYGIENIC DESIGN
- GOOD HOT KEEPING

The frydump is made of stainless steel. The cook-top has raised edges on three sides to collect any spillage. The front panel has clear and easily accessible controls.

The heating element is positioned under the frydump basin and the unit can be fitted with a heat-keeping ramp with a direct radiating, infrared element for effective warming. The sides of the frydump are smooth and easy-to-clean.

The frydump is connected to the mains supply at the rear using the supplied 1.5 metre cable. It can be positioned with the rear directly against a fireproof bulkhead.

A stainless steel floor cabinet with doors and drawers is available as an optional extra. The cabinet is provided with adjustable legs and can be fitted with guide racks and grid shelves for Gastro-Norm 1/1.

For further specifications of the different models and optional extras, please see overleaf and product leaflet 10-853.

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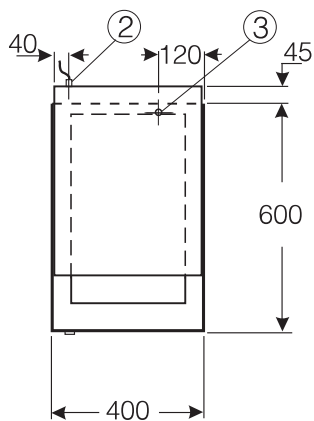
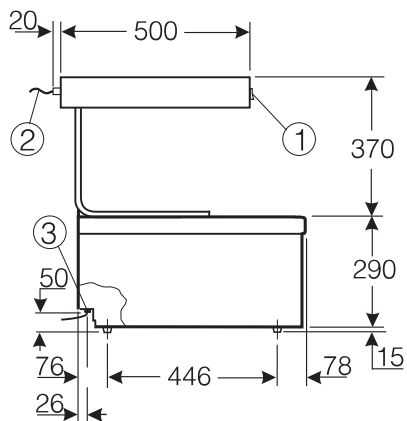
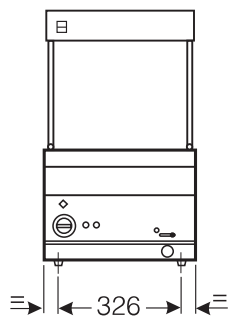
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6-802

DOC. NO. 6-802L
EDITION 3 04.11

FRYDUMP, ELECTRIC

Scale 1:20
Dimensions mm



1. Heat-keeping ramp with infrared element (removable)
2. Electrical connection, infrared element (1,5 m cable included)
3. Electrical connection, frydump (1.5 m cable included)

Specification

Model	Type	Description	Vessel dimensions mm	Voltage V	Loading kW	Max amps in phase A	Weight kgs		Shipping volume m ³
							net	gross	
16 96 19	BS4EMX	frydump (basin)	310x510x160	230 1-50/60	0.65	3	15	19	0.120
16 96 20	RI4EMX	hot-keeping ramp	—		0.33	1.5	3	5	0.100

Hot plate, electric



Model 16 80 13

- EASY TO CLEAN
- STAINLESS STEEL
- STEPLESS CURRENT SETTING

This hot plate is intended to keep food hot and is suitable complement to the standard equipment. It can be placed on top of counter, service table etc. or recessed.

The hot plate is made of polished stainless steel (18/10). A lamp built into power switch indicates that the heating plate is connected to the mains supply and that the heating plate is heating up. The temperature is thermostatically controlled up to 90 °C.

The unit is equipped with feet of insulating material.

For further specifications, please see overleaf.

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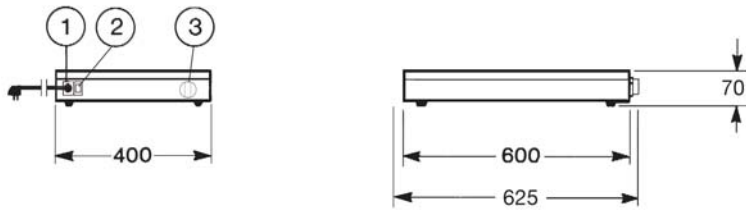
6-835

DOC. NO. 6-835L
EDITION 3 08.10

HOT PLATE, ELECTRIC

Scale 1:20

Dimensions mm



1. Electrical connection,
1.5m removable cord with plug contact included
2. Power switch with lamp
3. Thermostat knob

specifications

Model	Raised sides, 15 mm	Voltage V	Loading kW	Weight kgs		Shipping volume m ³
				net	gross	
16 80 13	x	230 1-50/60	0.6	10	12	0.030

6-835

Subject to changes without notice.

Microwave ovens HDC12A/18, DEC18E2



Models HDC/DEC

- STAINLESS STEEL CONSTRUCTION
- UNIFORM HEATING
- DIGITAL DISPLAY WITH TIMER
- TOUCH CONTROL
- 11 POWER LEVELS
- SEE-THROUGH WINDOW
- INTERIOR LIGHT
- STACKABLE MODELS
- REMOVABLE FILTER
- EASY TO CLEAN

These powerful microwave ovens are designed for use in the most demanding food-service locations. The compact, rugged construction with a few moving parts, the door with solid die-cast handle and transparent window, recessed and sealed single board controls means durability and reliable, long life use.

Unique method of energy distribution with rotating antenna (HDC 12A also with top and bottom feed) provides superior even-heating. The casing and oven interior with lighting made in stainless steel with smooth surfaces means facilitated cleaning. Clean filter reminder at model HDC 12A indicates when filter needs cleaning.

The microwave ovens offer programmable selection of up to 100 of your most popular menu items.

Buttons can be preset by power level and time for fast, consistent operation. An X2 multiple button simplifies operation and training and improves product consistency when preparing more than one order at a time.

The ovens with 11 power level possibilities—from full power to hold—provide maximum flexibility for heating a wide variety of food items from frozen to fresh.

Standard supply includes a 1.7 m electrical cord with earth.

For further specifications, please see overleaf.

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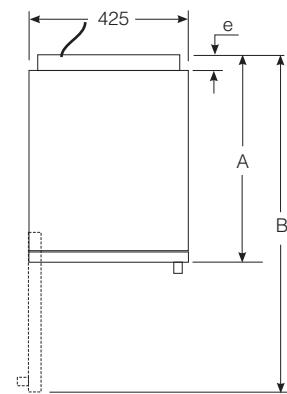
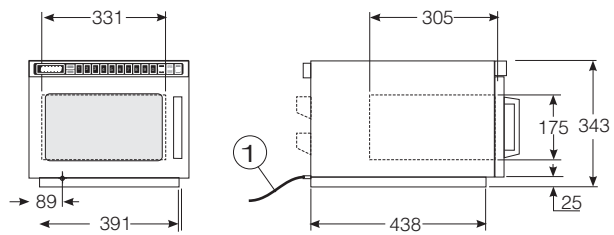
6-923

DOC. NO. 6-923L
EDITION 11 06.11

MICROWAVE OVENS HDC12A, HDC18, DEC18E2

Scale 1:20

Dimensions mm



1. Electrical connection, 1.7 m cable with earthed plug included

Specification

Model	Capacity ltrs	Dimensions mm			Voltage	Microwave power kW	Power consumption at full power kW	Fuse A	Power levels	Weight kgs		Shipping volume m ³
		A	B	e						net	gross	
HDC12A	17	521	921	19	115 1 ~60	1.2	2.0	20	11 (from full to hold)	30	33	0.100
HDC18		578	940	38	230 1 ~60	1.8	3.0			16	31	
DEC18E2					230 1 ~50		2.9	30			33	

Optional extra

Model	Description
16 88 72S	Wall shelf for Microwave ovens

Microwave ovens, RC 17S/22S/30S



Model RC 17S

- STAINLESS STEEL INTERIOR AND EXTERIOR
- UNIFORM HEATING
- ULTIMATE TIMER
- DIGITAL DISPLAY AND TOUCH CONTROL
- 11 POWER LEVELS
- WINDOW AND INTERIOR LIGHT
- THREE MODELS
- EASY TO CLEAN

These sophisticated, high-volume cooking machines are ideal for high-volume galleys. The heavy duty construction, the door with transparent window, slotted choke door seal means durability and reliable, long life use. The casing and oven interior with lighting made in stainless steel with smooth surfaces means facilitated cleaning. The microwave ovens offer programming of up to 100 menu items with 10 memory pads, which simplifies cooking and ensures consistent results.

A quantity pad for automatic adjusting of cooking time for up to eight food items and time entry option for non-programmed cooking are other features. The ovens with 11 power levels possibilities provide maximum flexibility for heating a wide variety of food items from frozen to fresh. Standard supply includes a 1.5 m cord with plug contact. For further specifications, please see overleaf.

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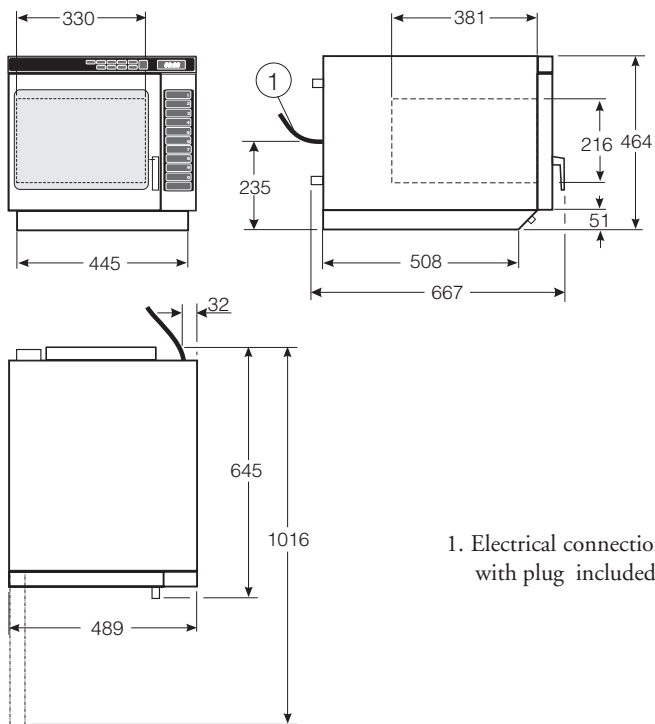
6-924

DOC. NO. 6-924L
EDITION 3 07.08

MICROWAVE OVENS RC 17S/22S/30S

Scale 1:20

Dimensions mm



1. Electrical connection, cable 1.5 m with plug included

Specification

Model	Capacity litres	Programmable control pads	Total programmable settings	Voltage V	Power output kW	Power consumption kW	Fuse A	Power level	Weight kgs		Shipping volume m ³
									net	gross	
RC 17S	28	10	100	230 1-60	1.7	2.7	20	11	43	46	0.220
RC 22S					2.2	3.2			52	56	
RC 30S					3.0	4.4	25				

Microwave oven MWP1050/1060-30M



Model MWP1050/1060-30M

- STAINLESS STEEL INTERIOR AND EXTERIOR
- 5 POWER LEVELS
- DEFROST FUNCTION
- EASY-TO-USE 10 MINUTE DIAL TIMER
- ROTATING ANTENNA
- INTERIOR LIGHT

The commercial microwave ovens MWP1050-30M and MWP1060-30M are the ideal ovens for light volume sites and self-serve locations.

The durable construction means reliable and long life use. The stainless steel interior and exterior with smooth surfaces facilitate cleaning.

The microwave oven with capacity of 30 litres easily accommodates prepackaged foods, single serving or up to 330 mm platter.

The 5 power level possibilities provide flexibility for heating of food items from frozen to fresh.

The oven is easy to handle with rotary knobs for setting the power and time. The see-through door and lighted interior makes possible to see clearly what is happening inside the oven during the operation without opening the door.

Standard supply includes 1.0 m cable with earthed plug.

For further specifications, please see overleaf.

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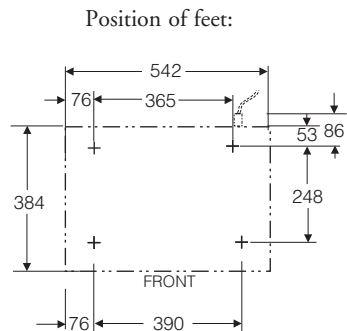
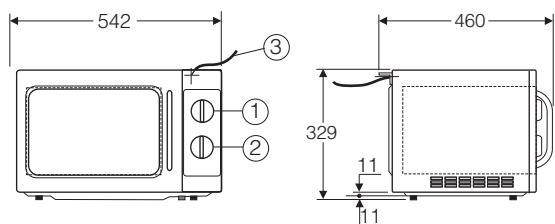
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6-931

DOC. NO. 6-931L
EDITION 1 05.11

MICROWAVE OVEN MWP1050/1060-30M

Scale 1:20
Dimensions mm



1. Power setting knob
2. Time setting knob
3. Electrical connection, 1.0 m cable with earthed plug included

Specification

Model	Capacity ltrs	Timer setting	Number of power levels	Cavity dimensions WxHxD	Voltage	Microwave power output kW	Connection power kW	Fuse A	Weight kgs		Shipping volume m ³
									net	gross	
MWP1050-30M	30	10 min	5	350x357x230	230 1 ~50	1.0	1.6	16	18	20	0.110
MWP1060-30M					230 1 ~60						