



# Commercial Food Service Equipment

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**NEW**

## MEAT AND BONE SAWS

### P116-3-FSS

This model features fully stainless steel construction and is designed for high volume meat processing in tough conditions. It is ideally suitable for fish processing plants, highly corrosion resistant, even in salt-water or high humidity environments.

P116-3-FSS also features a stainless steel moving table which makes production easy while minimizing operator fatigue.

Additional features include precision balanced stainless steel saw wheels with selected bearings. These units run quietly, and vibration free for hours at a time. It can be hosed down for cleaning whenever necessary.



**P116-3-FSS**

Model	P116-3-FSS
Saw blade	116" x 5/8"
Blade speed	69 ft / sec
Throat width / Throat height	14" / 17"
Stainless steel made	Yes
Switch type	Thermomagnetic
Hose down cleanable	Yes
Waste tray	Yes
Power	3 HP
Non-slip silent V-belt drive	Yes
Easy slide moving table	Yes
Net weight	550 lbs / 250 kg
Shipping weight	617 lbs / 280 kg

\* Specifications are subject to change without notice.



**P140-5-SS**



**P116-3-SS**



**P116-EP  
P116-3-EP**

**Accessories**

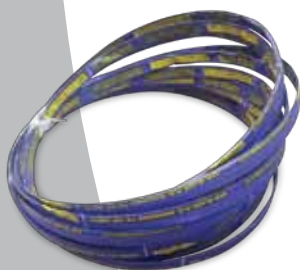
**Saw Blades**

The manufacturing process of our saw blade band has been improved over the years. Powerline has reached the standards in the quenching of the teeth to ensure the highest quality in our saw blades.

- Steel : Premium quality, hardened throughout
- Welds : Strong & smooth, ensure minimum friction & longer life
- Teeth : 3 teeth per inch, hardened. Individually filed for maximum sharpness
- Size : 5 / 8" x 0.22". Lengths available to accommodate any saw

**Meat & Bone Saw Tune-up Kits**

Keep your saw running like new by upgrading / replacing the wear and tear items. Kit includes fiber guide, s/s guides, blade & wheel scraper.





**P65-EPF**  
**P79-EPF**

## MEAT AND BONE SAWS

### P65, P79, P116, P120 & P140 (SS, EP & Economy Series)

Powerline meat & bone saws combine durability, sanitation, ease of use and cleaning with high volume output. These machines are ideally suitable for large scale fish and meat processing facilities, individual restaurants and supermarkets. All floor models have stainless steel moving tables that can be easily removed without tools. The counter models, P65-EPF and P79-EPF have fixed stainless steel tables.

The "SS" models feature an all stainless steel cabinet and head, along with a sealed motor compartment. They are ideally suitable for fish processing plants, and are designed to resist corrosion in a salt-water or high humidity environment. These machines can be dismantled for cleaning without tools and can be hosed down when necessary.

The "EP" models offer a more economical alternative to their stainless steel counterparts. The head is burnished aluminium and the steel base has a "baked-on" epoxy enamel finish. This finish is designed for durability and corrosion resistance that far exceed normal painted steel and aluminium. They are perfectly suitable for high volume meat processing in tough conditions. These models can also be dismantled for cleaning without tools, but should never be hosed down.

Model	P65-EPF	P79-EPF	P116- EP / 3-EP	P116-3-SS	P120-3-SS	P140-5-SS
Saw blade	65" x 5/8"	79" x 5/8"	116" x 5/8"	116" x 5/8"	120" x 5/8"	140" x 5/8"
Blade speed	64 ft / sec	72 ft / sec	53 ft / sec	53 ft / sec	105 ft / sec	66 ft / sec
Throat width	7.87"	8.66"	13"	14"	14.2"	16.1"
Throat height	9.84"	12.99"	16.5"	17"	17.7"	19"
Stainless steel made	No	No	No	Yes	Yes	Yes
Epoxy enamel	Yes	Yes	Yes	No	No	No
Switch type	Toggle	Push Button	Thermomagnetic	Thermomagnetic	Thermomagnetic	Thermomagnetic
Wheel and blade scrapers	No	No	Yes	Yes	Yes	Yes
Waste tray	No	No	Yes	Yes	Yes	Yes
Power	1 HP	2 HP	1.5 HP / 3 HP	3 HP	3 HP	5 HP
Non-slip silent V-belt drive	No	No	Yes	Yes	Yes	Yes
Easy slide moving table	No	No	Yes	Yes	Yes	Yes
Net weight	82 lbs / 37 kg	132 lbs / 60 kg	352 lbs / 160 kg	389 lbs / 176 kg	471 lbs / 214 kg	550 lbs / 250 kg
Shipping weight	90 lbs / 41 kg	150 lbs / 68 kg	436 lbs / 198 kg	473 lbs / 215 kg	518 lbs / 235 kg	617 lbs / 280 kg

\* Specifications are subject to change without notice.



**PS-10**



**PS-12**

## **SLICERS**

### **PS-10, PS-12, PS-12A & PS-12B**

Heavy-duty slicers are designed for high-volume food & deli slicing. Equipped with durable motors, German chrome-steel blades, and with built-in sharpeners, these units will last for many years.



**PS-12A**



**PS-12B**

Model	PS-10	PS-12	PS-12A	PS-12B
Dimension (DxWxH) Inches	22.05" x 22.44" x 18.7"	15.75" x 21" x 22.25"	25.98" x 26.97" x 29.53"	24.02" x 25.2" x 20.08"
Finish	Anodized cast aluminum alloy, stainless steel slice deflector	Anodized aluminum, stainless steel construction	Anodized aluminum, stainless steel slice deflector	Anodized cast aluminum alloy, stainless steel slice deflector
Electrical specification	115/60/1 or 230/50/60/1	115/60/1 or 230/50/60/1	115/60/1 or 230/50/60/1	115/60/1, 230/50/60/1
Power	0.2 HP / 0.147 Kw	1/3 HP / 0.25 Kw	0.24-0.37 HP / 0.18-0.275 Kw	0.29 HP / 0.21 Kw
Transmission	Belt driven	Gear	Belt driven	Belt driven
Blade Ø	10" (250 mm)	11.8" (300 mm)	11.8" (300 mm)	11.8" (300 mm)
Cutting system	25° blade inclination	45° blade inclination	35° blade inclination	25° blade inclination
Slice thickness	0-0.51" (0-13 mm)	0-1" (0-25 mm)	0-0.91" (0-23 mm)	0-0.51" (0-13 mm)
Manual / Automatic	Manual	Manual	Automatic / Manual	Manual
Net weight	35 lbs (16Kg)	84 lbs (38 Kg)	121 lbs (55Kg)	45 lbs (20.5Kg)
Shipping weight	39 lbs (18Kg)	112 lbs (51 Kg)	154 lbs (70Kg)	52 lbs (23.5Kg)

\* Specifications are subject to change without notice.



**PG-12FS**



**PG-22-L  
PG-22-2L**

## GRINDERS

PG-12FS, PG-22-L, PG-22-2L, PG-32  
& PG-32-5HP

### Accessories

#### Grinding Plates

Meat Grinding Plates are made from high quality steel with a controlled heat treatment, which makes them resistant to wear and stress.

Size : #12, #22, #32  
Hole size : 1/8", 3/16", 1/4", 3/8", 1/2"  
Style : Reversible  
Knives : Straight edge

#### Grinding Knives

Grinding knives are manufactured with quality steel with a treatment controlled heat, making them more resistant to wear and stress. Its precision grinding ensures a uniform surface, helping to improve performance.







**PG-32**



**PG-32-5HP**

Powerline Grinders have capacities ranging from 7-64 pounds per minute, and are built with a stainless steel cabinet and removable stainless steel platter. The mid -size grinders, models PG-12FS and PG-22-L, handles the grinding needs for almost any restaurant, meat market or hotel.

The transmission is pre-lubricated, helicoidally gear driven and designed for long life. The feed chute and grinding mechanism are constructed of tin plated cast iron, are integral and removable without any tools for easy cleaning.

Model PG-22-L incorporates a larger feed chute and is also available with an optional 2HP motor (PG-22-2L). This combination allows for output of larger grinders at a more reasonable price.

Sanitation, ease of cleaning and high output makes the PG Series suitable for virtually any grinding job. Both models PG-12FS and PG-22-L are designed for countertop use.

Heavy-duty industrial grinders (PG32 & PG32-5HP) will handle the demands of the high volume processing plant, supermarket or factory. These grinders are built with a heavy gauge stainless steel cabinet and removable stainless steel platter. They also incorporate an extra-large feed chute with safety guards, enabling the operator to maximize production.

Model PG32 is designed for use on a countertop or equipment stand. Model PG32-5HP comes standard with an integral stand.

Model	PG-12FS	PG-22-L & 2L	PG-32	PG-32-5HP
Power	3/4 HP / 0.55 kW	1 HP / 0.74 kW	3HP / 2.23kW	5HP / 3.72kW
Electrical specification	115/60/1 or 220/50/60/1	115/60/1 or 220/50/60/1	220/60/3 or 380-415/50/3	220/60/3 or 380-415/50/3
Grinding capacity (3/8" Plate)	3.3 Kg/min (7.28 lbs/min)	13 Kg/min (28.66 lbs/min)	25 Kg/min (55.16 lbs/min)	29 Kg/min (64 lbs/min)
Net weight	36 Kg (79 lbs)	60 Kg (132 lbs)	106 Kg (233 lbs)	131 Kg (288 lbs)
Shipping weight	39 Kg (86 lbs)	74 Kg (163 lbs)	122 Kg (268 lbs)	159 Kg (350 lbs)

\* Specifications are subject to change without notice.

**NEW**



**PMG-32**

## GRINDERS

### PMG-32

The PMG-32 is a large capacity mixer-grinder suitable for almost any industrial need, producing up to 1.8 tons per hour.

The Hopper has a 50kg capacity, and its heavy gauge mixing paddles help break down larger pieces, as well as mix seasoning and fats into the meats prior to grinding stage.

Fully stainless steel construction and hermetically sealed controls enable the unit to be hosed down for cleaning.

#### STANDARD FEATURES

- Does 2 jobs in one: mixes and grinds
- Equipped with a durable foot pedal for ease of operation
- High capacity hopper
- Easily disassembled - grinding units and blades can be easily removed without tools

Model	PMG-32
Power	7.5 HP
Electrical specification	380-415/50/3 or 220/60/3
Grinding capacity (3/8" Plate)	30 Kg/min (66.14 lbs/min)
Machine Dimension (W x D x H)	600mm x 1100mm x 1270mm (24" x 43.59" x 50.3")
Net weight	232 Kg (511 lbs)
Shipping weight	267 Kg (588 lbs)

# MEAT TENDERIZER

## PTD-1

The high quality PTD-1 tenderizes boneless meat without tearing it, making the meat easier to cook while keeping its natural juice and flavour. Its solid stainless steel construction, 43 hardened stainless steel knives and dependable steel gear transmission allows years of continuous operation. Stainless steel cabinet, frame and lid, makes it hygienic, corrosion resistant and easy to clean.

### STANDARD FEATURES

- Tenderizer cuts up to 20mm thickness and 210mm width
- Thermomagnetic protector
- Safe operation (automatically disconnects the motor if the cover is opened)
- Removable tenderizing unit for easy cleaning & avoids waste accumulation
- Disassembles easily for cleaning and its design prevents residue buildup on the work area
- Optional "Fajitas" attachment, cuts meat into strip.



**PTD-1**

Model	PTD-1
Power	3/4 HP / 0.55 kW
Electrical specification	115/60/1 or 220/50/60/1
Gear transmission	Yes
Max. product width	210mm / 8.27"
Max. product thickness	20mm / 0.79"
Dimensions (W x D x H)	492.86mm x 236.54mm x 597.33mm (19.4" x 9.31" x 23.52")
Net weight	73 lbs (33 Kg)
Shipping weight	86 lbs (39 Kg)

\* Specifications are subject to change without notice.



**PC-1**

## TABLETOP POULTRY CUTTERS PC-1, PC-1SS

The PC-1 Tabletop Poultry Cutter offers the standard features of more expensive poultry cutters suitable for use in restaurants, produce markets, or other food processing applications. This unit can be used for cutting fish, rabbit or other similar products efficiently and economically.

With a stainless base, guide bar, and a German-made chrome steel blade, the PC-1 is sanitary and easy to clean.

The PC-1 will help to minimize waste. No tearing of the skin during processing and the ease of operation and cleaning will result in product consistency and high volume output.

Model PC-1SS features a fully stainless steel body, base, knife cover, knife protector and knife guide.

Its fully stainless steel construction makes it highly corrosion resistant and very easy to clean.



**PC-1SS**

Model	PC-1	PC-1SS
Power	1/2 HP / 0.373 kW	1/2 HP / 0.373 kW
Electrical specification	220/50/60/1	115/60/1 or 220/50/60/1
Knife specifications	1720 RPM (Blade speed) / 200mm diameter x 2.3mm	1720 RPM (Blade speed) / 200mm diameter x 2.3mm
Net weight	51 lbs (23 kg)	51.71 lbs (23 kg)
Shipping weight	55 lbs (25 kg)	55.12 lbs (25 kg)

# VACUUM TUMBLER

## MV-25

The MV-25 Vacuum Tumbler offers the standard features of a Vacuum Tumbler and much more. It marinates all sorts of assorted meat: beef, chicken, pork, seafood and more. Products are evenly marinated, thus providing better flavour and consistency, giving you very delicious food. Its stainless steel construction makes the equipment hygienic, corrosion resistant and easy to disassemble and clean.

MV-25 is ideal for restaurants, butcher's shops, meat packers and restaurant suppliers. Motor and vacuum pump are dependable and only need minimum maintenance for years of trouble-free operation.

- Marinates all kinds of meat in less than 20 minutes
- Easy to program digital timer
- Displays the cycle time
- Program your own operation time
- Vacuum indicator allows user to track suction
- Easy to disassemble without tools for cleaning



### MV-25

Model	MV-25
Motor	1.4 HP / 0.19 kW
Pump	1.6 HP / 0.12 kW
Electrical specification	220/50/60/1
Tumbler capacity	25 kg (55.12 lbs)
Pump capacity	35 liter / min
Tumbler speed	6 RPM
Drum dimensions	424mm x 446mm (16.69" x 17.56") diameter
Machine dimensions (W x D X H)	813mm x 490mm x 559mm (32" x 19.3" x 22")
Net weight	20.5 kg (45 lbs)
Shipping weight	25 kg (55 lbs)

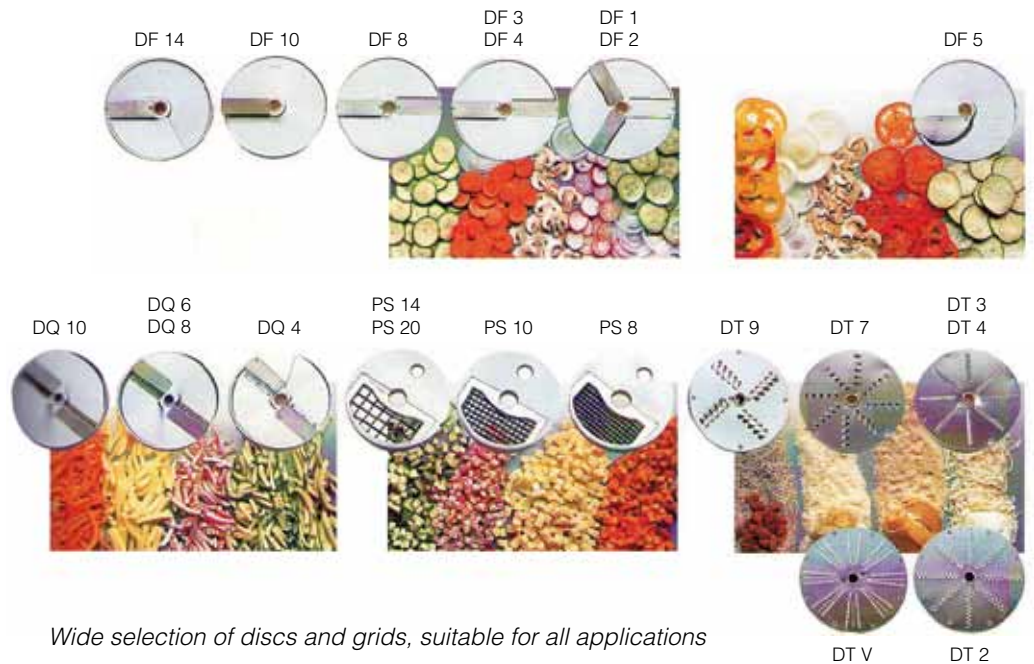
\* Specifications are subject to change without notice.

# VEGETABLE CUTTER PVP



The vegetable cutter is versatile and easy to use and is suitable for processing all kinds of vegetables and fruits, mozzarella cheese, etc. The product falls directly into the container below without using plastic ejectors and this allows you to process soft cheeses, delicate fruits or vegetables with equal ease. The construction is made of high-impact hygienic materials, such as stainless steel, anodized aluminium and alimentary ABS. Aluminium hopper lid is completely removable for easy cleaning and changing of accessories. Heavy-duty ventilated motors. Wide selection of discs and grids, suitable for all applications. The PVP vegetable cutter is manufactured in accordance with safety regulations and is CE approved.

PVP



Wide selection of discs and grids, suitable for all applications

Model	PVP
Power	0.51 kW / 2/3 HP
Disc speed	300 RPM
Net weight	18.5 kg (40.8 lbs)
Shipping weight	22 kg (48.5 lbs)

# POTATO PEELERS

## PP-20, PP-30 & PP-60

Powerline peelers will make any kitchen more efficient, cutting preparation time for potatoes, carrots and root vegetables by 95%. Waste will also be reduced by 10%, making these peelers a wise investment.

- Stainless steel body
- Shockproof transparent hinged lid
- Safety interlock
- Heavy duty long lasting abrasive disc & sides
- Optional stainless steel stand & peel trap



**PP-20**

Model	PP-20	PP-30	PP-60
Power	1/3 HP / 246W	1/2 HP / 373W	1 HP / 746W
Capacity per batch	20 lbs / 9 Kg	33-44 lbs / 15-20 Kg	55-66 lbs / 25-30 Kg
Control	Timer switch, 5 min. max	Push button On/Off	Push button On/Off
Diameter	15.25" (387.35mm)	18.5" (470mm)	23.62" (600mm)
Overall height	27" (685.8mm)	33.46" (850mm)	36.61" (930mm)

# BREAD SLICER

## SM-302

The Powerline Bread Slicer is small, efficient, and affordable, yet can handle up to 240 loaves per hour.



**SM-302**

Model	SM-302
Power	0.188 kW / 1/4 HP
Slicing thickness	Standard 12 mm. Other thickness (10mm-48 mm) is optional
Capacity	240 loaves / hr.
Dimension (D x W x H)	720 mm x 472 mm x 720 mm / 28.35" x 18.58" x 28.35"
Maximum dimension of bread (H x D)	150 mm x 320 mm / 5.9" x 12.6"
Net weight	70 kg (154 lbs)

\* Specifications are subject to change without notice.



**BC-14**



**BC-18**

## BOWL CUTTERS BC-14 & BC-18

Designed for volume production of numerous food preparation tasks. Twin stainless steel knives make 3,500 cuts per minute of products that vary from parsley and root vegetables to meat, cheese and bread. The stainless steel bowl revolves at 24 RPM and the more the product passes the knives the finer the cut. The BC-14 is also excellent for spreads, dips and salads.

The BC-18 with twin stainless steel knives that make 3,768 cuts per minute. Cut products that vary from parsley and root vegetables to meat, cheese and bread as coarse or fine as you like. The stainless steel bowl revolves at 22 RPM, so the longer the product stays in, the finer the cut. The workhorse of a unit also features a built-in #12 PTO hub. Attach optional equipment such as VS9 shredder and grater unit to make coleslaw or grate cheese. Also available ALMFC12 meat and food chopper to grind hamburger, pork or make sausages.

Model	BC-14	BC-18
Power	1/2 HP capacitor start at a speed of 1725 RPM 6 Amps	1 HP capacitor start
Bowl	14" (356 mm) diameter, polished, die drawn, 304 stainless steel, 1:16 Ratio driven at 24 RPM with "O" Ring Belt Pulley reduction with 45:1 Worm Gear reduction	18" (457 mm) diameter, polished, die drawn, 304 stainless steel, driven at 22 RPM
Housing and bowl cover	Cast Aluminum, Polished and anodized	Cast Aluminum, Polished and anodized
Cord and plug	3-wire, 16 gauge, 5ft (1524mm) long SJT cord with 3 prong molded plug	3-wire, 16 gauge, 5ft (1524mm) long SJT cord with 3 prong molded plug
Net weight / Shipping weight	82 lbs (37 kg) / 91 lbs (41 kg)	151 lbs (68 kg) / 186 lbs (84 kg)
Dimensions (D x W x H)	18" x 28" x 16" (457 mm x 711 mm x 406 mm)	23.5" x 34.5" x 21" (597 mm x 876 mm x 533 mm) Height with cover open: 37.5" (953 mm)
Safety features	<ol style="list-style-type: none"> <li>1. Bowl cover interlock prevents running when cover is not closed and locked</li> <li>2. Bowl sensing switch prevents operating without bowl</li> </ol>	<ol style="list-style-type: none"> <li>1. Bowl cover interlock prevents running when cover is not closed and locked</li> <li>2. Bowl sensing switch prevents operating without bowl</li> </ol>



# VACUUM PACKING

## PV-500, PV-600L & PV-600XL

- Stainless steel construction
- Guaranteed vacuum capability using BUSCH pump
- Easy operation
- Designed for easy cleaning, hygiene and safety



**PV-500**



**PV-600L  
PV-600XL**

Model	PV-500	PV-600L	PV-600XL
General			
Dimension (W x L x H) inches	18.9 x 25.6 x 20.5	22.8 x 29.5 x 39	26.8 x 25.6 x 39
Electrical specification	240/50/60/1	240/50/60/1	240/50/60/1
Power	0.9 kw	1.8 kw	1.8 kw
Weight	174 lbs (79 kg)	205 lbs (93 kg)	205 lbs (93 kg)
Vacuum chamber			
Dimension (W x L x H) inches	16.1 x 20 x 5.5	20 x 23.6 x 6.7	20 x 23.6 x 6.7
Material	Stainless Steel	Stainless Steel	Stainless Steel
Sealing width, inches	15.7	19.7	23.6
Vacuum pump			
Capacity	24 m <sup>3</sup> /hr (60 Hz)	30 m <sup>3</sup> /hr (60 Hz)	30 m <sup>3</sup> /hr (60 Hz)
Cycle time	15-40 sec	15-40 sec	15-40 sec
Option	Gas Flush kit	Gas Flush kit	Gas Flush kit

\* Specifications are subject to change without notice.

## STICK MIXERS

PSM-280-25, PSM-360-25, PSM-430-35,  
PSM-550-45, PSM-750-45

**PSM-280-25**  
**PSM-360-25**



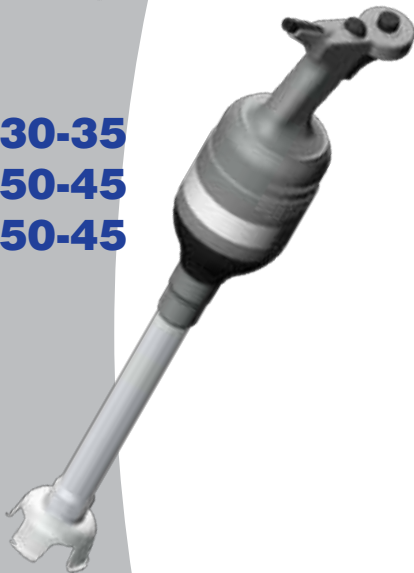
### Light Duty Single Speed

- Highly effective patented cooling system
- Sturdy and light weight fiberglass ABS body
- Ergonomic handle
- Fixed and variable speed controls available
- Safety device preventing switching on by mistake
- Trigger switch for continuous blending
- Powered by 3 different motors
- IPX3 protection
- Quick coupling device
- Shafts available in 2 length: 25 cm, 35 cm
- Cutlery steel knives
- Optional: i) pot support ii) wall attachment iii) whisk
- Whisk with metal gearing
- Demountable and dishwashing safe whisk

### Heavy Duty Various Speed

- Highly effective patented cooling system
- Sturdy and light weight fiberglass ABS body
- Ergonomic handle
- Rubber buffer between motor and shaft
- High efficiency motors
- Safety device preventing switching on by mistake
- Trigger switch for continuous blending
- 3 different motors
- IPX3 protection
- Quick coupling device
- Shafts available in 2 length: 35 cm, 45 cm
- Completely demountable shafts for an accurate cleaning and a longer life
- Completely stainless steel shaft
- Optional: i) storage case ii) pot support iii) wall attachment iv) whisk
- Whisk with metal gearings
- Demountable and dishwashing safe whisk

**PSM-430-35**  
**PSM-550-45**  
**PSM-750-45**



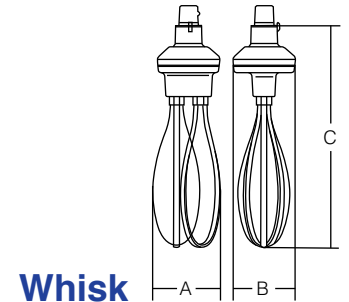
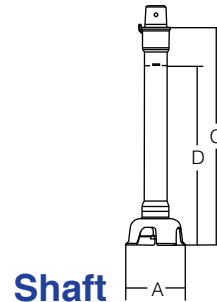
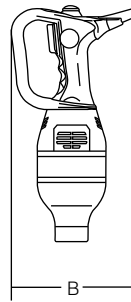
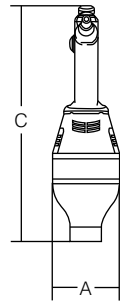
Storage case



Removable knives and shaft



Whisk and shafts



Shaft

Whisk

Model	PSM-280-25	PSM-360-25	Shaft 25	Whisk
Power	280Watts	360Watts	-	-
Knives revolutions	12,000 r.p.m.	12,000 r.p.m.	-	-
Working capacity	40 liter	70 liter	-	-
A	100 mm	100 mm	94 mm ø	106 mm
B	182 mm	182 mm	-	113 mm
C	340 mm	348 mm	250 mm	348 mm
Net weight	2.2 kg	2.5 kg	0.5 kg	1.1 kg
Shipping	290 x 230 x 390 mm	290 x 230 x 390 mm	-	520 x 210 x 250 mm
Gross weight	3.2 kg	3.5 kg	-	2 kg

Model	PSM-430-35	PSM-430-35VV	Shaft 35	Whisk
Power	430Watts	430Watts	-	-
Electrical specification	230V / 50 Hz	230V / 50 Hz	-	-
Knives revolutions	12,500 r.p.m.	0 ÷ 12,500 r.p.m.	-	-
Working capacity	100 liter	100 liter	-	-
A	125 mm	125 mm	100 mm ø	117 mm
B	190 mm	190 mm	-	113 mm
C	377 mm	377 mm	415 mm	385 mm
D	-	-	350 mm	-
Net weight	2.5 kg	2.5 kg	1.2 kg	1.2 kg
Shipping	230 x 270 x 430 mm	230 x 270 x 430 mm	490 x 230 x 150 mm	520 x 210 x 250 mm
Gross weight	3 kg	3 kg	1.8 kg	1.6 kg

Model	PSM-550-45	PSM-550-45VV	Shaft 45	Whisk
Power	550Watts	550Watts	-	-
Electrical specification	230V / 50 Hz	230V / 50 Hz	-	-
Knives revolutions	13,000 r.p.m.	0 ÷ 13,000 r.p.m.	-	-
Working capacity	200 liter	200 liter	-	-
A	125 mm	125 mm	100 mm ø	117 mm
B	190 mm	190 mm	-	113 mm
C	385 mm	385 mm	515 mm	385 mm
D	-	-	450 mm	-
Net weight	3.5 kg	3.5 kg	1.6 kg	1.2 kg
Shipping	230 x 270 x 430 mm	230 x 270 x 430 mm	590 x 230 x 150 mm	520 x 210 x 250 mm
Gross weight	3.7 kg	3.7 kg	2.1 kg	1.6 kg

Model	PSM-750-45	PSM-750-45VV	Shaft 45	Whisk
Power	750Watts	750Watts	-	-
Electrical specification	230V / 50 Hz	230V / 50 Hz	-	-
Knives revolutions	13,000 r.p.m.	0 ÷ 13,000 r.p.m.	-	-
Working capacity	300 liter	300 liter	-	-
A	125 mm	125 mm	100 mm ø	117 mm
B	190 mm	190 mm	-	113 mm
C	390 mm	390 mm	515 mm	385 mm
D	-	-	450 mm	-
Net weight	4 kg	4 kg	1.6 kg	1.2 kg
Shipping	230 x 270 x 430 mm	230 x 270 x 430 mm	590 x 230 x 150 mm	520 x 210 x 250 mm
Gross weight	4.5 kg	4.5 kg	2.1 kg	1.6 kg

\* Specifications are subject to change without notice.



**PEC14E2**



**PRCS511TS-B**



**COM-3400**

## “POWER CHEF” COMBINATION MICROWAVE / CONVECTION OVEN COM-3400

COM-3400 is a combination of Convection and Microwave oven. It has very strong air ventilation combined with microwave technology resulting in very fast baking and cooking time, up to 10 times faster compare to conventional ovens.

- Highly insulated baking chamber. Solid stainless steel construction
- Ventless design eliminates the need for a dust hood
- Accommodates metal pans up to 280 x 29 x 150 mm
- Baking stone for 12" Pizza
- 100 programs with USB transfer

Model	COM-3400
Electrical specifications	230/50/1
Power	3500 Watts
Machine dimensions (W x D x H)	540 mm x 695 mm x 420 mm (21.26" x 27.36" x 16.54")
Weight	61 Kg / 134.44 lbs



**PEC18-E2-B**  
**PEC18-60-B**

## MICROWAVE OVENS

### PRCS511TS-B, PEC14E2, PEC18E2-B, PEC18-60-B

Powerline heavy-duty microwave ovens offer powerful heating in a space saving design. Durable and stackable, these units offer fantastic, consistent performance for any high volume operation.

- Superior even-heating for consistent, delicious results
- Constructed to withstand the food service environment
- Easy ownership, maximum efficiency and profits

Model	PRCS511TS-B	PEC14E2	PEC18E2-B	PEC18-60-B
Power output	1000 watts	1400 watts	1800 watts	1800 watts
Power consumption	1550 watts	2600 watts	3000 watts	3000 watts
Power Level	5	5	5	5
Electrical specification	230/50/1	230/50/1	230/50/1	230/60/1
Number of magnetron	1	2	2	2
Usable cavity space	25 liter	27 liter	34 liter	34 liter
Exterior construction	Stainless steel	Stainless steel	Stainless steel	Stainless steel
Interior base	Stainless steel	Static ceramic	Stainless steel	Stainless steel
Frequency	2450 MHz	2450 MHz	2450 MHz	2450 MHz
Stackable	Yes	Yes	Yes	Yes
Product weight	33 lbs / 15 kg	55 lbs / 25 kg	70 lbs / 32 kg	70 lbs / 32 kg
Shipping weight	35 lbs / 16 kg	60 lbs / 27 kg	77 lbs / 35 kg	77 lbs / 35 kg

\* Specifications are subject to change without notice.



**PDW-3800A**



**PGW-1500A  
PDW-2300A**

## **GLASS & DISHWASHERS**

**PGW-80A, PGW-1500A, PDW-2300A,  
PDW-3800A**

Every Powerline machine uses geometrically-perfect fixed-arms washing system (square system for square baskets) which provides a washing quality impossible to find in other machines. A Powerline washing system guarantees complete coverage of the basket interior including the four corners because of its fixed arms with sprinkle-type jets positioned all over the wash tank, which spread water in a spiral movement ensuring total coverage of the wash area. Since the jets does not move, every one of them sends water to its intended area during every single second of the wash cycle. It's a non-stop washing system.



**PGW-80A**

**PGW-80A**

- Door opening 27 cm
- Double skin door
- Stainless steel wash and rinse system
- Stainless steel tank AISI/304 1mm

**PGW-1500A**

- Door opening 32 cm
- Double skin door
- Potential connection for draining pump
- Stainless steel wash and rinse system on top and bottom of the tank
- Stainless steel tank AISI/304 1mm
- Waterproof IP 44 pump

**PDW-2300A**

- Door opening 36 cm
- Double skin door
- Potential connection for draining pump
- Stainless steel wash and rinse system
- Stainless steel tank AISI/304 1 mm
- Waterproof IP 44 pump
- Standard break tank valve
- Standard boiler thermometer

**PDW-3800A**

- Door opening 40 cm
- Waterproof IP 44 pump
- Standard boiler thermometer
- Standard tank thermometer
- Stainless steel tank AISI/304 1mm
- Automatic start by closing the hood
- Double tank's filters
- Closed hood from 4 sides
- Capability of 50x50 cm or 54x54 cm basket

Model	PGW-80A	PGW-1500A	PDW-2300A	PDW-3800A
Electrical specification	230V / 50Hz	230V / 50Hz	230V / 50Hz	400V / 50Hz
Total power	2.6 KW	2.8 KW	3.6 KW	9.1 KW
Pump power	0.1 HP	0.30 HP	0.75 HP	1.5 HP
Electric absorption	9.15A	12.5 A	15.6 A	22.75A
Boiler heating element	2500W	2500W	3000W	8000W
Tank resistance	2000W	2500W	2800W	6000W
Boiler capacity	2.1 lit	3.5 lit	6 lit	13.5 lit
Tank capacity	14 lit	17 lit	35 lit	68 lit
Water pressure	2-5 bar	2-5 bar	2-5 bar	3-6 bar
Water Consumption per cycle	2-2.5 lit	2-2.5 lit	2-2.5 lit	2-3 lit
Dishwasher dimensions	420 x 470 x 600 mm	470 x 510 x 710 mm	570 x 600 x 850 mm	750 x 880 x 1412 mm
Basket dimensions	350 x 350 mm	400 x 400 mm	500 x 500 mm	500x500 mm / 540x540 mm
Length of cycle	120 Sec	120 Sec	120 Sec	120 Sec
Net weight / gross weight	27 Kg / 30 Kg	38 Kg / 41 Kg	55 Kg / 60 Kg	131.5 Kg / 148 Kg
Water connection	3/4"	3/4"	3/4"	3/4"
Draining pipe ø	29 - 34	29 - 34	29 - 34	32 - 35
Stainless steel cabinet	18/8 A ISI 304	18/8 A ISI 304	18/8 A ISI 304	18/8 A ISI 304
Package dimensions	450 x 550 x 770 mm	490 x 590 x 870 mm	590 x 690 x 1000 mm	760 x 900 x 1540 mm

\* Specifications are subject to change without notice.



**PBC0405FA3  
PBC0605FA3  
PBC0805FA2**



**Full Cube**  
7/8" x 7/8" x 7/8"  
(22mm x 22mm x 22mm)



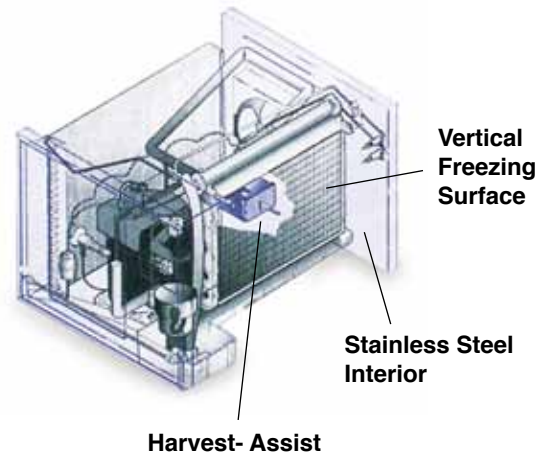
**PBCU225FA1**



# ICE CUBE MACHINES

## PBCU225FA1, PBCO305FA3, PBCO405FA3, PBCO605FA3, PBCO805FA2, PBC1005FA2

- Corrosion-proof 304 stainless steel inside and out
- Conserves energy and has long compressor life
- Easy to service and install, electro-mechanical controls
- Compatible with standard industry dispensers and bins
- R-404A, an approved, non-ozone depleting refrigerant
- Full cube system available
- Air cooled condenser
- All units except PBCU225FA1 are modular and do not include bins (Photos show machines with optional ice bins)
- Model PBCU225FA1 has integral ice bin, storage capacity 100 lbs
- All models available in 208/230/60/1



Model	PBCU225FA1	PBCO305FA3	PBCO405FA3	PBCO605FA3	PBCO805FA2	PBC1005FA2
Ice production at 70°F air/ 50°F water	211 lbs (96 Kg)	361 lbs (164 kg)	498 lbs (226 Kg)	636 lbs (289 Kg)	892 lbs (405 Kg)	964 lbs (438 Kg)
Ice production at 90°F air/ 70°F water	143 lbs (65 Kg)	279 lbs (127 kg)	366 lbs (166 Kg)	459 lbs (209 Kg)	648 lbs (295 Kg)	766 lbs (348 Kg)
Water usage at 90°F air/ 70°F water	32.7 Gallons per 100 lbs of ice	33.8 Gallons per 100 lbs of ice	22.7 Gallons per 100 lbs of ice	22.0 Gallons per 100 lbs of ice	21.1 Gallons per 100 lbs of ice	22.6 Gallons per 100 lbs of ice
KWH used at 90°F air/ 70°F water	8.8 KWH	7.5 KWH	6.0 KWH	5.8 KWH	5.7 KWH	5.6 KWH
Electrical specification	220-240/50/1 4.9A	230/50/1 8.4A	220-240/50/1 8.2A	230/50/1 9.5A	230/50/1 11.7A	230/50/1 12.6A
Approx. BTU per hour	3774 BTU/hr.	6689 BTU/hr.	7735 BTU/hr.	9523 BTU/hr.	11865 BTU/hr.	15594 BTU/hr.
Machine dimensions (W X D x H)	623 mm x 667 mm x 991 mm (24.54" x 26.27" x 39")	765 mm x 616 mm x 510 mm (30.13" x 24.25" x 20")	765 mm x 616 mm x 508 mm (30.13" x 24.25" x 20")	765 mm x 616 mm x 510 mm (30.13" x 24.25" x 20.06")	765 mm x 616 mm x 662 mm (30.13" x 24.25" x 26.06")	765 mm x 616 mm x 662 mm (30.13" x 24.25" x 26.06")
Shipping weight	160 lbs (73 Kg)	150lbs (68 Kg)	165 lbs (75 Kg)	195 lbs (89 Kg)	220 lbs (100 Kg)	230 lbs (105 Kg)

\* Specifications are subject to change without notice.



**PM-80**

*Standard PM-80 with manual bowl lift; hydraulic lift optional.*



**PM-40  
PM-60**



**PM-30**

## **PLANETARY MIXERS FIXED SPEED**

**PM-8C, PM-10, PM-20, PM-30, PM-40, PM-60 & PM-80**

Heavy-duty mixers are designed to operate safely and efficiently under heavy work conditions. These mixers are built to the safety standards of CE, utilizing stainless steel safety guards and emergency stop buttons. The hardened alloy gear transmission is virtually silent, yet powerful enough to keep up with peak demands. Our gears are 25% greater in size than those of competitive models.

All PM models use 3 speed high-torque transmissions with the exception of heavy duty PM-80, which comes with a 4 speed transmission.

Powerline mixers are all equipped with a wire whip, batter beater, and dough hook as standard equipment, as well as a standard hub attachment. The hub enables these units to power the PLM mincer and PLV vegetable slicer attachments (optional accessories).



**PM-10**  
**PM-20**



**PM-8C**

**Mixer Attachments**



**PLV** - Vegetable slicer attachment, attaches to hub.



**PLM** - Mincer attachment, attaches to hub.



**Whip** - Meringue, whipped cream, cake, angel food, marshmallow



**Beater** - Mayonnaise, waffle, cookies, pie, icing, fondant



**Hook** - Heavy bread, pizza, raised dough, whole wheat, pasta



**Removable safety guard** available in all models except PM-80

Model	PM-8C	PM-10	PM-20	PM-30	PM-40	PM-60	PM-80
Capacity	8 Quarts	10 Quarts	20 Quarts	30 Quarts	40 Quarts	60 Quarts	80 Quarts
Power	1/4 HP	1/3 HP	1/2 HP	1 HP	1.5 HP	3 HP	3 HP
Gear / belt transmission	Gear	Gear	Gear	Belt	Belt	Belt	Gear
Voltage (60 Hz / 50 Hz)	110V / 220V	110V / 220V	110V / 220V	220V / 380V	220V / 380V	220V / 380V	220V / 380V / 415
Safety Guard	Yes	Yes	Yes	Yes	Yes	Yes	Yes
Hub Attachment	No	Yes	Yes	Yes	Yes	Yes	Yes
Dimensions (D x W x H)	470 mm x 280 mm x 580 mm / 18.5" x 11" x 22.8"	460 mm x 450 mm x 760 mm / 18.1" x 17.7" x 29.9"	530 mm x 520 mm x 870 mm / 20.8" x 20.4" x 34.2"	670 mm x 550 mm x 1170 mm / 20.9" x 20" x 46"	750 mm x 650 mm x 1311 mm / 29.5" x 25.5" x 51.5"	780 mm x 650 mm x 1311 mm / 30.7" x 25.5" x 51.5"	1080 mm x 790 mm x 1560 mm / 42.5" x 31.1" x 61.4"
Net weight	55 lbs / 25 kg	143 lbs / 65 kg	176 lbs / 80 kg	396 lbs / 180 kg	551 lbs / 250 kg	595 lbs / 270 kg	1002 lbs / 455 kg
Shipping weight	66 lbs / 30 kg	176 lbs / 80 kg	220 lbs / 100 kg	462 lbs / 210 kg	650 lbs / 295 kg	650 lbs / 295 kg	1210 lbs / 549 kg

\* Specifications are subject to change without notice.

# PLANETARY MIXERS

## VARIABLE SPEED

The planetary mixer is an industrial equipment for preparing food, ceramic dough or other types of product. These units can continuously produce large quantities of dough.



**BTL**

Shown with optional stainless steel trolley

### STANDARD FEATURES

- Digital system has 20 speeds with 6 recipes
- Automatic bowl locking system
- Anti-scratching protection
- Structure and mixing bowl built in stainless steel AISI304
- Bowl, mixing elements, removable cover / bars and other components in contact with food in stainless steel AISI304
- Wheel mounted. Enamel steel body with Stainless steel legs
- Stainless steel bowl, hook, beater and whip included



**BTF-040**

Model	BTF-040	BTF-060	BTL-080	BTL-100	BTL-120	BTL-140
Power	Low speed: 1.5 kW / 2 HP High speed: 2.2 kW / 3 HP	Low speed: 2.2 kW / 3 HP High speed: 3 kW / 4 HP	3 kW / 4 HP	3 kW / 4 HP	4 kW / 5.3 HP	4 kW / 5.3 HP
Emulsion	10L (12L creams with, 20L creams w/o)	15L (18L creams with, 30L creams w/o)	20L (24L creams with, 40L creams w/o)	25L (30L creams with, 50L creams w/o)	30L (36L creams with, 60L creams w/o)	35L (42L creams with, 70L creams w/o)
Bread dough (Flour)	8 Kg (17.64 lbs)	12 Kg (24.46 lbs)	20 Kg (44.09 lbs)	25 Kg (55.12 lbs)	30 Kg (66.14 lbs)	35 Kg (77.16 lbs.)
Bowl capacity	40L	60L	80L	100L	120L	140L
Short crust pastry (dough)	12 Kg (26.46 lbs)	18 Kg (39.68 lbs)	28 Kg (61.73 lbs)	35 Kg (77.16 lbs)	42 Kg (92.59 lbs)	49Kg (108.03 lbs)
Power lifting	0.25 kW / 0.3 HP	0.25 kW / 0.3 HP	0.55 kW / 0.75 HP	0.55 kW / 0.75 HP	0.55 kW / 0.75 HP	0.55kW / 0.75HP
Dimensions (D x W x H)	950mm x 600mm x 1340mm (37.4" x 23.62" x 52.76")	950mm x 630mm x 1440mm (37.4" x 24.8" x 56.69")	1110mm x 840mm x 1600mm (43.7" x 33.07" x 62.99")	1110mm x 840mm x 1600mm (43.7" x 33.07" x 62.99")	1110mm x 840mm x 1600mm (43.7" x 33.07" x 62.99")	1110mm x 840mm x 1600mm (43.7" x 33.07" x 62.99")
Net weight	203 Kg (447.53 lbs)	215 Kg (473.99 lbs)	552 Kg (1216.94 lbs)	557Kg (1227.96 lbs)	576Kg (1269.85 lbs)	580Kg (1278.67 lbs)

# SPIRAL MIXERS

The AEF spiral mixer is a robust (2 motors with 2 speeds), reliable, ergonomic, complete machine, which fits to the needs of any business. This equipment is available in 15, 35, 50, 80, 100 and 150kg flour capacity.

## STANDARD FEATURES

- Digital control panel with 9 recipes
- Bowl with drain plug makes cleaning easy
- Silent and efficient transmission, through “V” belts
- Wheels mounted on enamel coated stainless steel legs
- Bowl and hook made in stainless steel AISI304
- Closed security cover built in stainless steel AISI304
- Hook and bowl with independent two speed motor
- Bowl reversal for easy removal of dough



## AEF-050

Model	AEF-015	AEF-035	AEF-050	AEF-080	AEF-100	AEF-150
Power of Bowl motor	N/A	1 speed 0.5 HP 0.4 kW, 2 speed 1 HP / 0.7 kW	1 speed 1 HP 0.7 kW, 2 speed 1.5 HP / 1.1 kW	1 speed 1.5 HP 1.1 kW, 2 speed 2.4 HP / 1.8 kW	1 speed 1.5 HP 1.1 kW, 2 speed 2.4 HP / 1.8 kW	1 speed 1.5 HP 1.1 kW, 2 speed 2.4 HP / 1.8 kW
Power of Spiral motor	1 speed 1.5 HP 1.1 kW, 2 speed 2.4 HP / 1.8 kW (400/230/50/60-3)	1 speed 2 HP 1.5 kW, 2 speed 3.4 HP / 2.5 kW (400/230/50/60-3)	1 speed 2.5 HP 1.9 kW, 2 speed 5 HP / 3.7 kW (400/50/3)	1 speed 7.5 HP 5.5 kW, 2 speed 10.7 HP / 8 kW (400/230/50/60-3)	1 speed 7.5 HP 5.5 kW, 2 speed 10.7 HP / 8 kW (400/230/50/60-3)	1 speed 7.5 HP 5.5 kW, 2 speed 10.7 HP / 8 kW (400/230/50/60-3)
	1 speed 2 HP 1.5 kW, 2 speed 2 HP / 1.5 kW (230/50/60-1)		1 speed 4.4 HP 3.3 kW, 2 speed 7.5 HP / 5.5 kW (230/60-3)			
Flour capacity	0.75-15 kg (1.65-33.07 lbs)	1.75-35 kg (3.86-77.16 lbs)	2.5-50 kg (5.51-110.23 lbs)	4-80 kg (8.82-176.37 lbs)	5-100 kg (11.02-220.46 lbs)	7.5-150 kg (16.53-330.69 lbs)
Bowl volume	29L	73L	112L	189L	250L	330L
Length	740mm (29-1/8")	1045mm (41-1/8")	1200mm (47-1/4")	1485mm (58-7/16")	1567mm (61-11/16")	1670mm (65-3/4")
Bowl diameter	400mm (15-3/4")	570mm (22-7/16")	675mm (26-9/16")	786mm (30-15/16")	870mm (34-1/4")	990mm (39")
Height	997mm (39-1/4")	1263mm (49-3/4")	1450mm (57-1/16")	1510mm (59-7/16")	1510mm (59-7/16")	1560mm (61-7/16")
Net weight	188kg (414.46 lbs)	340kg (749.56 lbs)	478kg (1053.80 lbs)	723kg (1593.93 lbs)	730kg (1609.36 lbs)	754kg (1662.27 lbs)

\* Specifications are subject to change without notice.



## SEMI-AUTOMATIC DIVIDERS / ROUNDERS

Powerline offers a superior quality divider / rounder that frees you from the task of dividing and rounding dough by hand, making it faster, easier and simpler. Better yet, you will be assured of uniformity of dough weight and shape every time. These dividers / rounders are ideal for pies, rolls, tortillas, pizzas, breads and much more.

- Available in 15, 22, 30 & 36 pieces
- Stainless steel knives
- POMC Press (avoid rusting the knives, lighter therefore more ergonomic)
- Bottom frame in carbon steel with stainless steel legs all coated on the outside with epoxy
- Upper frame cast iron, epoxy coated
- 3 x Dough rounding plate in food grade PVC
- No oil bath systems
- Wheel-mounted machine with rubber pads to absorb the vibration
- Auto lubricated shafts - no need of lubrication on the shafts
- Optional DSA series (DSA 315, DSA 322, DSA 330, DSA 336 and DSA 354) has removable and interchangeable heads

### DSF-322

Model	DSF-322	DSF-330
Dimension (D x W x H)	24.44" x 26" x 52.38" (620mm x 660mm x 1330mm)	24.44" x 26" x 52.38" (620mm x 660mm x 1330mm)
No. of pieces	22	30
Weight of dough pieces, ounces / grams	1.44-4.8 oz. (41-136 g)	1.06-3.52 oz. (30-100 g)
Dough weight, ounces / grams	31.75-105.82 oz. (900-3000 g)	31.75-105.82 oz. (900-3000 g)
Power	0.55 kW / 0.75 HP	0.55 kW / 0.75 HP
Weight	628.31 lbs (285 kg)	628.31 lbs (285 kg)

**LMA-624****LSA-516**

## REVERSIBLE SHEETERS

Powerline reversible dough sheeters are designed for hotels, restaurants, pastry shops and small to high production bakeries. These sheeters are suitable for sheeting and stretching any kind of dough; yeast, croissants, puffed pastries, danish, flaky pastries, savory dough, soft pastry dough as well as stiff pizza or other kinds of dough of required thickness. These sheeters are designed to ensure the highest degree of performance and efficiency you expect from Powerline.

### STANDARD FEATURES

- Tables in S/S
- Four container and flour tray in S/S
- Foldable and removable tables (easier to change belts, clean and store)
- 2 roll pins in POMC
- Pedal in LMA series
- 2 joysticks
- Frame in carbon steel coated (no plastic elements)
- Cylinders in S/S
- Gap between cylinders is 40mm
- Other table lengths available

Model	LSA516	LMA624
Overall dimensions (D x W x H)	37.8" x 74.8" x 32.5" / 960mm x 1900mm x 825mm	40.35" x 106.3" x 46.06" / 1025mm x 2700mm x 1170mm
Belt dimensions	19.69" x 74.80" / 500mm x 1900mm	23.62" x 106.30" / 600mm x 2700mm
Net weight	383.60 lbs (174 kg)	548.95 lbs (249 kg)

\* Specifications are subject to change without notice.



**PGF4**

## GAS DEEP FAT FRYER PGF4

- Equipped with a Millivolt System that includes thermostatic control 0-195°C
- 115,000 BTU/hr
- High thermal efficiency (about 40%)
- Positioning of burner tubes across the vat makes cleaning easy
- Deep cold zone reduces oil deterioration by trapping crumbs below the cooking area
- Latch lock 1" ball type drain valve prevents accidental scalding
- Adjustable bullet feet in front and casters at the back

Model	PGF4
Machine dimensions (W x D x H)	393 mm x 800mm x 1180 mm (15.47" x 31.50" x 46.46")
Shipping dimensions (W x D x H)	480 mm x 850 mm x 1240 mm (18.90" x 33.46" x 48.82")
Oil capacity	25L - 28L
Net weight	70Kg
Gross weight	77Kg



**PFF4**

## OIL FILTER CART PFF4

- Stainless steel oil tank
- Outer thermal insulation material Buna N, food hygiene standard and is FDA recommended
- Single wire braid prevents kinking
- Oil & heat resistant
- Space saving design including casters
- Operating temperature: 325°F (163°C) continuous and 400°F (204°C) intermittent
- Working pressure 100 psi, burst pressure 1,000 psi
- Utilizes filter paper 440 x 343 mm

Model	PFF-4
Machine dimensions (W x D x H)	415 mm x 875 mm x 835 mm (17.52" x 34.45" x 32.87")
Shipping dimensions (W x D x H)	550 mm x 1030 mm x 970 mm (21.65" x 40.55" x 38.19")
Oil capacity	48L (89 lbs)
Net weight	57Kg (125.66 lbs)
Gross weight	71Kg (156.53 lbs)



# ELECTRIC DEEP FAT FRYER

## PEF 40

The PEF-40 is single tank electric fryer equipped with a filter cart. Automatic shutdown features include a high temperature reset, as well as the traditional power cutoff. The heating element can be flipped up for easy cleaning and replacement / maintenance.

- 320mm x 308mm frying area
- Durable solid slate contactor withstands high frequency actuations
- Durable high power heating element
- Fries up to 25-28 Kg of fries an hour
- Deep cold zone prevents oil deterioration by trapping crumbs below the cooking area
- 1" latch lock prevents scalding



**PEF 40**

Model	PEF-40
Machine dimensions (W x D x H)	400 mm x 600 mm x 1080 mm (15.75" x 23.62" x 42.52")
Shipping dimensions (W x D x H)	500 mm x 700 mm x 1200 mm (19.69" x 27.56" x 47.24")
Oil capacity	22-25L
Power	3 x 3 kW
Net weight	65Kg (143 lbs)
Gross weight	90Kg (198 lbs)

# GAS INFRA-RED SALAMANDER BROILER

- Fully stainless steel exterior. Gas pressure regulator
- Two alloy steel wire mesh infra-red burners, individually controlled
- 20,000 BTU/hr per burner; with its own standing pilot
- Chrome plated rack. 365 sq. inches of rack space; with four rack positions
- Drip pan and rack carriage assembly are easily removed for cleaning
- Rack carriage assembly rolls out for ease of loading and unloading
- Extremely strong and reliable carriage assembly and handle
- Designed to withstand years of constant use



**PTSM 36**

Model	Description	Total Gas Consumption Per Model		Gross Weight	
<b>PTSM 36</b>	Two infra-red burners	40,000 BTU/hr	11.72 kW	215 Lbs	97.5 Kg

Note: Add suffix "N" for natural gas, and "L" for propane

Gas requirements						
Operating Manifold Gas Pressure				Manifold Connection	Input rating per burner	
Natural		Propane				
"WC	mbar	"WC	mbar	1/2" NPT	Total BTU/hr	kW
5	12.45	10	24.9		20,000	5.86

Clearances	Sides	Back
Non Combustible	0"	0"
Combustible	6" (152.4 mm)	6" (152.4 mm)

\* Specifications are subject to change without notice.

# GAS RESTAURANT RANGES



**PTMD24-4-1**

Gas medium duty range 24" (610mm) wide with space-saver oven and 36" (914.5mm) wide with full size oven accepting 18" x 26" (457mm x 660mm) sheet pans. Oven is heated by a heavy duty straight tube burner. Lift off cast iron open top burners. Individual top grates for each burner. Aluminized oven interior. Stainless steel inner door panel and removable oven bottom.

**STANDARD FEATURES:**

- Fully stainless steel exterior including single deck high shelf
- 6" (152.5mm) adjustable legs
- 5" (127mm) stainless steel front rail
- Gas pressure regulator

**OVEN**

- Heavy gauge welded frame construction
- Removable chrome plated oven side racks, on range-based convection oven only
- One chrome plated oven rack
- Ribbed oven door for added strength
- Thermostat is adjustable from 150° F to 500° F (66° C to 260° C)
- Push button spark igniter for pilot

Model	Description	Oven Dimension (WxDxH)	Total BTU/Hr	Gross Weight	
PTMD24-4-1	Restaurant range 24", Four open burners with space-saver oven. Heavy duty straight tube burner @ 27,000 BTU's (7.91 kW)	20 1/4" x 27" x 14 5/16" (514 x 686 x 364 mm)	147,000	455 Lbs	206 Kg
PTMD36-6-1	Restaurant range 36", Six open burners with 26" oven. Heavy duty straight tube burner @ 30,000 BTU's (8.79 kW)	26 1/4" x 27" x 14 5/16" (667 x 686 x 364 mm)	210,000	535 Lbs	243 Kg

# GAS COUNTER HEAVY DUTY HOTPLATES

Heavy duty gas counter hotplates built on welded angle iron frame construction for strength and durability. Flat surface and step-up models feature lift off cast iron open top burners with individual top grates for each burner. Removable crumb tray is provided for easy cleaning. Standard model sizes are 12" (305 mm), 24" (610 mm), 36" (915 mm) 48" (1,219 mm), 60" (1,524 mm) and 72" (1,829 mm).



**PTCHP24-4**

### STANDARD FEATURES:

- Fully stainless steel exterior
- 4" (101.5 mm) adjustable legs
- Gas pressure regulator

### OPEN TOP BURNERS

- Cast iron lift off burners for easy cleaning
- 30,000 BTU (8.79 kW)
- Cast iron venturies
- Top grate supports located every 12" assuring the cooking top's structural integrity
- Spill-proof pilot ignition system
- Individual 12" (305 mm) x 12" (305 mm) cast iron top grates
- Controlled by a brass valve with infinite adjustment

Model	Description	Total Gas Consumption Per Model		Gross Weight	
PTCHP12-2	2 open burners	60,000 BTU/Hr	17.59 kW	120 Lbs	54.5 Kg
PTCHP24-4	4 open burners	120,000 BTU/Hr	35.17 kW	195 Lbs	88.5 Kg
PTCHP36-6	6 open burners	180,000 BTU/Hr	52.75 kW	275 Lbs	125 Kg

Note: Add suffix "N" for natural gas, and "L" for propane

Gas requirements						
Operating Manifold Gas Pressure				Manifold Connection	Input rating per burner	
Natural		Propane				
"WC	mbar	"WC	mbar	3/4" NPT	Total BTU/hr	kW
5	12.45	10	24.9		30,000	8.79

Clearances	Sides	Back
Non Combustible	0"	0"
Combustible	12" (305 mm)	12" (305 mm)

\* Specifications are subject to change without notice.

# GAS COUNTER HEAVY DUTY GRIDDLES



**PTC 24-4G**

Heavy duty gas counter hotplates built on welded angle iron frame construction for strength and durability. Removable grease container is provided for easy cleaning. Standard model sizes are 12" (305 mm), 24" (610 mm), 36" (915 mm), 48" (1,219 mm), 60" (1,524 mm) and 72" (1,829 mm).

### STANDARD FEATURES

- Fully stainless steel exterior
- 4" (101.5 mm) adjustable legs
- Gas pressure regulator
- 5/8" thick, highly polished steel plate
- 21 1/2" (546 mm) working depth
- 4" (101.5 mm) plate rail
- Spatula width - 3 1/8" (79 mm) - grease trough
- One heavy duty steel tube burner per 12" section
- Burner rated at 30,000 BTUs per hour
- Each 12" section is controlled by a manual valve
- Each 24" section is controlled by a thermostat
- Large capacity grease container with integral lid

Model	Description	Total Gas Consumption Per Model		Gross Weight	
<b>PTC12-12G</b>	12" griddle, manual valve	30,000 BTU/Hr	8.79 kW	150 Lbs	68.1 Kg
<b>PTC24-24G</b>	24" griddle, manual valve	60,000 BTU/Hr	17.59 kW	250 Lbs	113.5 Kg
<b>PTC36-36G</b>	36" griddle, manual valve	90,000 BTU/Hr	26.38 kW	340 Lbs	154.4 Kg
<b>PTC48-48G</b>	48" griddle, manual valve	120,000 BTU/Hr	35.17 kW	435 Lbs	197.5 Kg
<b>PTC60-60G</b>	60" griddle, manual valve	150,000 BTU/Hr	43.96 kW	600 Lbs	272.4 Kg
<b>PTC72-72G</b>	72" griddle, manual valve	180,000 BTU/Hr	52.75 kW	670 Lbs	304 Kg

Note: Add suffix "N" for natural gas, and "L" for propane

Gas requirements						
Operating Manifold Gas Pressure				Manifold Connection	Input rating per burner	
Natural		Propane				
"WC	mbar	"WC	mbar	3/4" NPT	Total BTU/hr	kW
5	12.45	10	24.9		30,000	8.79

Clearances	Sides	Back
Non Combustible	0"	6" (152.4mm)
Combustible	6" (152.4 mm)	12" (305 mm)

# GAS COUNTER HEAVY DUTY RADIANT AND CHAR ROCK BROILERS

Heavy duty gas counter broilers built on welded angle iron frame construction for strength and durability. Removable grease container is provided for easy cleaning. Standard model sizes are 12" (305 mm), 24" (610 mm), 36" (915 mm), 48" (1,219 mm), 60" (1,524 mm) and 72" (1,829 mm).

## STANDARD FEATURES:

- Fully stainless steel exterior
- 4" (101.5 mm) adjustable legs
- Gas pressure regulator



**PTC24-24RB**

## RADIANT BROILERS

- One heavy-duty cast-iron H-Type burner per 12" section: at 30,000 BTU/hr
- Heavy cast-iron radiants with multiple heat sinks retain heat, minimize recovery time during peak periods and protect burner from blockage and flare-ups. (2) radiants per burner
- Each burner is specifically baffled to reflect usable heat away from the drip pan and into the cooking zone
- Heavy-duty cast-iron grates for maximum heat retention and cooking efficiency by minimizing recovery time during peak periods
- Single piece precision brass valves with infinite heat control
- Spatula width grease trough
- Easy to remove drip pans

## CHAR ROCK BROILERS

- One heavy-duty cast-iron H-Type burner per 12" section: at 30,000 BTU/hr
- High quality lava rocks on cast iron supports provide maximum heat retention for excellent broiling
- Burner protected by heat shield to prevent blockage of ports and pilot
- Heavy-duty cast-iron grates for maximum heat retention and cooking efficiency by minimizing recovery time during peak periods
- Single piece precision brass valves with infinite heat control
- Spatula width grease trough
- Easy to remove drip pans

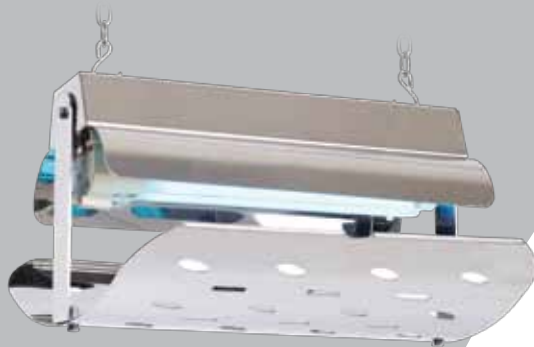
Model	Description	Total Gas Consumption Per Model		Gross Weight	
<b>PTC12-12RB/CRB</b>	12" Radiant or Char Rock Broiler	30,000 BTU/Hr	8.79 kW	135 Lbs	61.3 Kg
<b>PTC24-24RB/CRB</b>	24" Radiant or Char Rock Broiler	60,000 BTU/Hr	17.59 kW	310 Lbs	140.7 Kg
<b>PTC36-36RB/CRB</b>	36" Radiant or Char Rock Broiler	90,000 BTU/Hr	26.38 kW	315 Lbs	143 Kg
<b>PTC48-48RB/CRB</b>	48" Radiant or Char Rock Broiler	120,000 BTU/Hr	35.17 kW	420 Lbs	190.7 Kg
<b>PTC60-60RB/CRB</b>	60" Radiant or Char Rock Broiler	150,000 BTU/Hr	43.96 kW	520 Lbs	236.1 Kg
<b>PTC72-72RB/CRB</b>	72" Radiant or Char Rock Broiler	180,000 BTU/Hr	52.75 kW	700 Lbs	317.8 Kg

Note: Add suffix "N" for natural gas, and "L" for propane

Gas requirements						
Operating Manifold Gas Pressure				Manifold Connection	Input rating per burner	
Natural		Propane				
"WC	mbar	"WC	mbar	3/4" NPT	Total BTU/hr	kW
5	12.45	10	24.9		30,000	8.79

Clearances	Sides	Back
Non Combustible	0"	0"
For use in Non Combustible locations only		

\* Specifications are subject to change without notice.

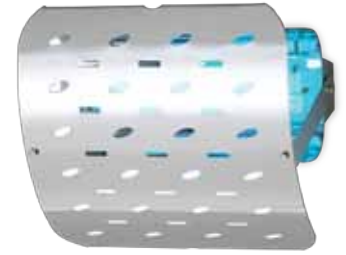


**PFC-260**  
Ceiling hung

## INSECT TRAPS

### PFC-260, PFC-490

Insect Traps are both efficient and elegant. Equipped with adhesive papers soaked in insect attracting pheromones, they kill insects silently / discreetly. Adhesive papers are easily replaceable. Excellent range and energy saving and can be ceiling hung or wall mounted.



**PFC-260**  
Wall mount

Model	PFC-260	PFC-490
Power	25 Watts	2 x 15 Watts (Total 30W)
Catching area	60m <sup>2</sup>	160m <sup>2</sup>
Paper dimensions (W x D)	265mm x 220mm (10.43" x 8.66")	450mm x 370mm (17.72" x 14.57")
Machine dimensions (W x D x H)	260mm x 245mm x 145mm (10.24" x 9.65" x 5.71")	490mm x 312mm x 200mm (19.29" x 12.28" x 7.87")
Shipping dimensions (W x D x H)	280mm x 280mm x 185mm (11.02" x 11.02" x 7.28")	510mm x 335mm x 240mm (20.08" x 13.19" x 9.45")
Net weight / Shipping weight	1.7 Kg (3.75 lbs) / 2.2 Kg (4.85 lbs)	3.3 Kg (7.28 lbs) / 4.4 Kg (9.7 lbs)



**PFK-485W**

## INSECT KILLERS

### PFK-485W, PFK-485C

Insect Killers are an effective and safe way to fight off annoying insects. With a stainless steel body and highly durable components, they are not only sturdy and reliable but also easy to clean.

Model	PFK-485W	PFK-485C
Power	65 Watts	65 Watts
Catching area	100m <sup>2</sup>	125m <sup>2</sup>
Attraction radius	180°	360°
Actinic light tubes	2 x 15W	2 x 15W
Machine dimensions (W x D x H)	485 mm x 132 mm x 392 mm (19.09" x 5.2" x 15.43")	485 mm x 162 mm x 392 mm (19.09" x 6.38" x 15.43")
Shipping dimensions (W x D x H)	530 mm x 170 mm x 430 mm (20.87" x 6.69" x 16.93")	530 mm x 200 mm x 430 mm (20.87" x 7.87" x 16.93")
Net weight / Shipping weight	8 Kg (17.64 lbs) / 9 Kg (19.84 lbs)	8 Kg (17.64 lbs) / 9 Kg (19.84 lbs)

# KNIFE STERILIZER

## PKS-30

- Stainless steel support for all types of knives
- Thorough disinfection process includes the use of ultraviolet rays
- Truly portable, plug in and use
- Timer function up to 120 minutes (2 hours)



**PKS-30**

Model	PKS-30
Power	15 Watts
Capacity	25 to 30 knives
Machine dimensions (W x D x H)	482 mm x 155 mm x 613 mm (18.98" x 6.1" x 24.13")
Shipping dimensions (W x D x H)	525 mm x 195 mm x 645 mm (20.67" x 7.67" x 25.39")
Net weight / Shipping weight	8 Kg (17.64 lbs) / 9.5 Kg (20.94 lbs)

# WATER METER

## DAF-001

- Easy to use digital control pad
- Water pressure ranges from 1/4 to 5 Bars with a bursting pressure of 200 Bars
- Water flow of 2L/min to 45L/min
- Accuracy: +2% to 2L/min of water flow
- Volume measurement 0.1L-99.9L



**DAF-001**

Model	DAF-001
Power	30 Watts
Controls	Front control pad
Machine dimensions (W x D x H)	130 mm x 380 mm x 260 mm (5.12" x 14.96" x 10.24")
Net weight	3.3 Kg (7.28 lbs)

\* Specifications are subject to change without notice.

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*Sincerely  
Your Friends at Powerline Equipment Company*



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