

Refra[®]

FOOD SERVICE



We produce professional kitchen equipment made of high quality stainless steel. Our most popular products: electric ranges, pans, cooking boilers. We also produce non-standard equipment according to individual customer needs.

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ELECTRIC STOVE, HOTPLATES (300x300 mm)

TECHNICAL DESCRIPTION	EV-BY4, EVS-BY4
Rated voltage	3/n/PE AC 400V, 50Hz
Power max.	10 kW
The number of heating elements	4
Power of heating elements	4 x 2,5 kW
Size of heating elements	300 x 300 mm
Working surface	0,36 m ²
Max. temperature reached in	30 min.



EVS-BY4
electric ranges on the stand

Code	Size (LxWxH)	Weight (kg)
EVS-BY4	800x850x850	87

STOVE WITH CONVECTIONAL OVEN (18kW)

TECHNICAL DESCRIPTION	EVO-BY4, EVOS-BY4
Rated voltage	3/n/PE AC 400V, 50Hz
Power max.	14 kW
The number of heating elements	4
Power of heating elements	4 x 2,5 kW
Size of heating elements	300 x 300 mm
Working surface	0,36 m ²
Max. temperature reached in	30 min.
Oven	1/1 GN
Power of oven	4 kW/220V



EVOS-BY4
electric ranges with convection oven, doors with glass

Code	Size (LxWxH)	Weight (kg)
EVOS-BY4	800x850x850	133

ELECTRIC PAN (40, 70, 100 litres)

TECHNICAL DESCRIPTION	KTE-N-40, KTE-N-70, KTE-N-100
Rated voltage	3/n/PE AC 400V, 50Hz
Power max.	8,4 kW
The number of heating elements	3
Power of heating elements	3 x 2,8 kW
Working surface	0,32 m ²
Working surface temperature	250°C
Max. temperature reached in	30 min.



KTE-N-40, 70, 100
electric pans
Heating pan of stainless steel AISI304, capacity 40L, 70L, 100L

Code	Size (LxWxH)	Weight (kg)
KTE-N-40	800x850x850	143
KTE-N-70	800x850x850	158
KTE-N-100	1300x850x850	200

BOILING PAN (60, 100 litres)

TECHNICAL DESCRIPTION	VVK-60, VVK-100
Rated voltage	3/n/PE, AC400V+/-10%, 50Hz
Power max.	10 kW
The number of heating elements	4
Power of heating elements	2.5 kW
Capacity	60-100 L
Max. temperature reached in	40 min.



VVK-60, 100
electric boiling pans

Code	Size (LxWxH)	Weight (kg)
VVK-60	800x850x850	120
VVK-100	800x850x850	125