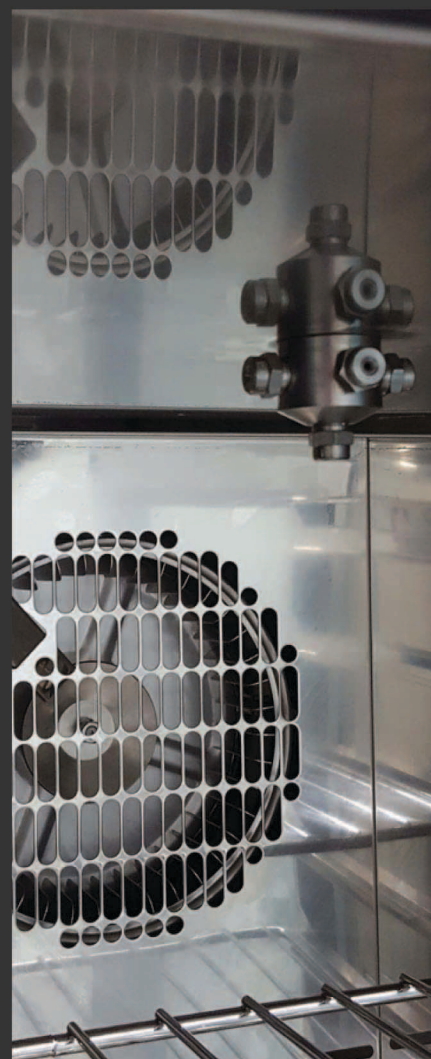
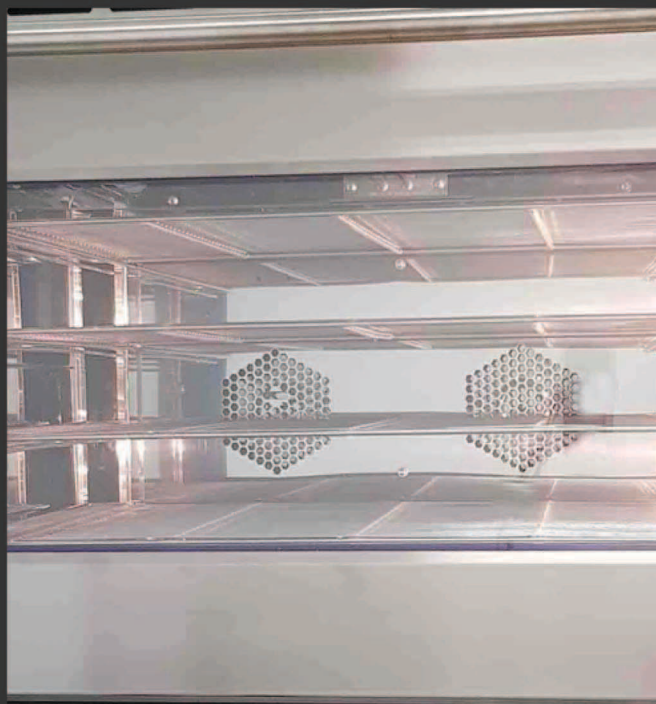




EUROMAX[®]

— catering equipment —







- BAKE & STEAM
- FRY & PASTA
- TOAST & GRILL
- FOODWARMING



BAKE

BAKE





Model	Oven 2/3 - 4L 43x33	Lmm	Hmm	Dmm	Volt	Kw
10990HBL	Convection + Humi bi-directional fans  	625	600	595	230	3,3
10990GHBL	Convection Humi + Grill bi-direction.fans    	625	600	595	230	3,3
	Including 4 grids, alum. trays extra optional					





Drop-down door 



10990HBL
High speed bi-direction fans  



10990GHBL
High speed bi-direction fans  

BAKE





Model	Oven 2/3 - 4L 43x33	Lmm	Hmm	Dmm	Volt	Kw
10991HPB	Convection + Humi bi-directional fans  	625	600	595	230	3,3
10991GHPB	Convection Humi + Grill bi-direction.fans    	625	600	595	230	3,3
10991(G)HPB/R	Optional inverted door 					














Side-opening door 

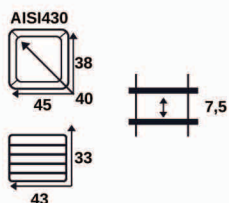


10991HPB
High speed bi-direction fans  



10991GHPB
High speed bi-direction fans  

-  = 2 standard motors, 1 direction
-  = 2 bi-directional high speed motors
-  = 1 turbo reverse motor, 2 directions
-  = 2 turbo reverse motors, 2 directions
-  = grill resistance
-  = direct humidifier injection
-  = grill resistance + humid. injection
-  = dropdown door
-  = side opening door



BAKE

BAKE



Model	Oven 4L 60x40 - 1/1GN	Lmm	Hmm	Dmm	Volt	Kw
10907BLH	Convection + Humi bi-directional fans	815	570	690	230	3,4
10908BLH (3ph)	Convection + Humi bi-directional fans	815	570	690	400	5,2
	Including 4 grids 60x40, alum. trays extra optional					

Model	Oven 4L 60x40 - 1/1GN	Lmm	Hmm	Dmm	Volt	Kw
10906BLH	Turbo conv. + Humi autoreverse motors	815	570	690	400	6,4
10909BLH (1ph)	Turbo conv. + Humi autoreverse motors	815	570	690	230	3,6
	Including 4 grids 60x40, alum. trays extra optional					



Drop-down door



10907BLH / 10908BLH
High speed bi-direction fans



10906BLH / 10909BLH
Turbo autoreverse motors

BAKE

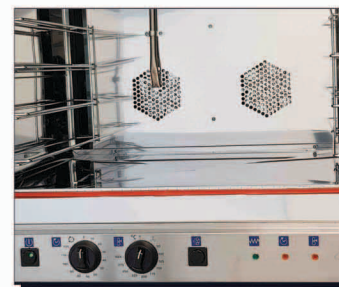


Model	Oven 4L 60x40 - 1/1GN	Lmm	Hmm	Dmm	Volt	Kw
10917PBH	Convection + Humi bi-directional fans	815	570	690	230	3,4
10918PBH (3ph)	Convection + Humi bi-directional fans	815	570	690	400	5,2
10917(8)PBH/R	Optional inverted door					

Model	Oven 4L 60x40 - 1/1GN	Lmm	Hmm	Dmm	Volt	Kw
10916PBH	Turbo conv. + Humi autoreverse motors	815	570	690	400	6,4
10919PBH (1ph)	Turbo conv. + Humi autoreverse motors	815	570	690	230	3,6
10916(9)PBH/R	Optional inverted door					



Side-opening door

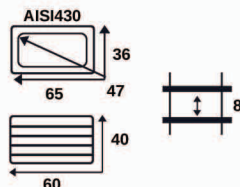


10917PBH / 10918PBH
High speed bi-direction fans



10916PBH / 10919PBH
Turbo autoreverse motors





- = 2 standard motors, 1 direction
- = 2 bi-directional high speed motors
- = 1 turbo reverse motor, 2 directions
- = 2 turbo reverse motors, 2 directions
- = grill resistance
- = direct humidifier injection
- = grill resistance + humid. injection
- = dropdown door
- = side opening door

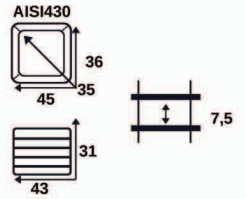


BAKE

BAKE



Model	Oven 2/3 - 4L 43x31	Lmm	Hmm	Dmm	Volt	Kw
1099N	Convection oven standard fans Linea Nero  	600	580	570	230	2,6
1191NPB	Convection oven standard fans Linea Nero  	600	580	570	230	2,6
	Including 4 grids, alum. trays extra optional					
















Standard one direction fans  

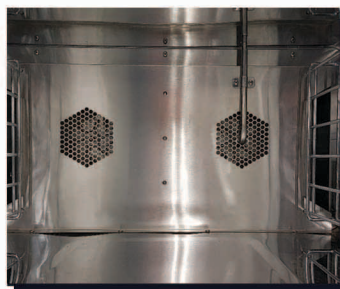


BAKE





Model	Oven 4L 60x40 - 1/1GN	Lmm	Hmm	Dmm	Volt	Kw
10904N	Convection oven standard fans Linea Nero  	840	570	700	230	3,2
10904NH	Convection oven standard fans Linea Nero   	840	570	700	230	3,2
11914NHPB	Convection oven standard fans Linea Nero   	840	570	700	230	3,2

Model	Oven 4L 60x40 - 1/1GN	Lmm	Hmm	Dmm	Volt	Kw
10903NT/3	Powerspeed turbo oven rev.motor Linea Nero   	840	570	700	400	5,3
10903NT/2	Powerspeed turbo oven rev.motor Linea Nero  	840	570	700	230	3,3
	Including 2 grids 60x40 + 2 alum. trays 60x40					





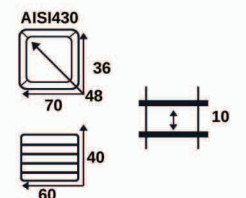
10904NH









Standard one direction fans  



10903NT

Powerspeed turbo motors  



-   = 2 standard motors, 1 direction
-  = direct humidifier injection
-    = 2 turbo reverse motors, 2 directions
-  = dropdown door
-  = side opening door

STEAM

STEAM

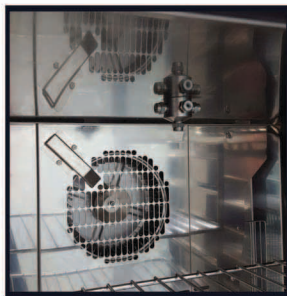


Model	Steamer manual version	Lmm	Hmm	Dmm	Volt	Kw
9523PBH	5 level 2/3 GN	605	650	680	230	3,2
9806PBH	6 level 60x40	940	715	765	380	9,3
9810PBH	10 level 60x40	940	1030	765	380	14



Model	Steamer digital version	Lmm	Hmm	Dmm	Volt	Kw
D9523PBH	5 level 2/3 GN	605	650	680	230	3,2
D9806PBH	6 level 1/1 GN	940	715	680	380	9,3
D9810PBH	10 level 1/1 GN	940	1030	765	380	14

Model	Steamer dig+autoclean	Lmm	Hmm	Dmm	Volt	Kw
D9523PBH/ACL	5 level 2/3 GN	605	650	680	230	3,2
D9806PBH/ACL	6 level 1/1 GN	940	715	765	380	9,3
D9810PBH/ACL	10 level 1/1 GN	940	1030	765	380	14



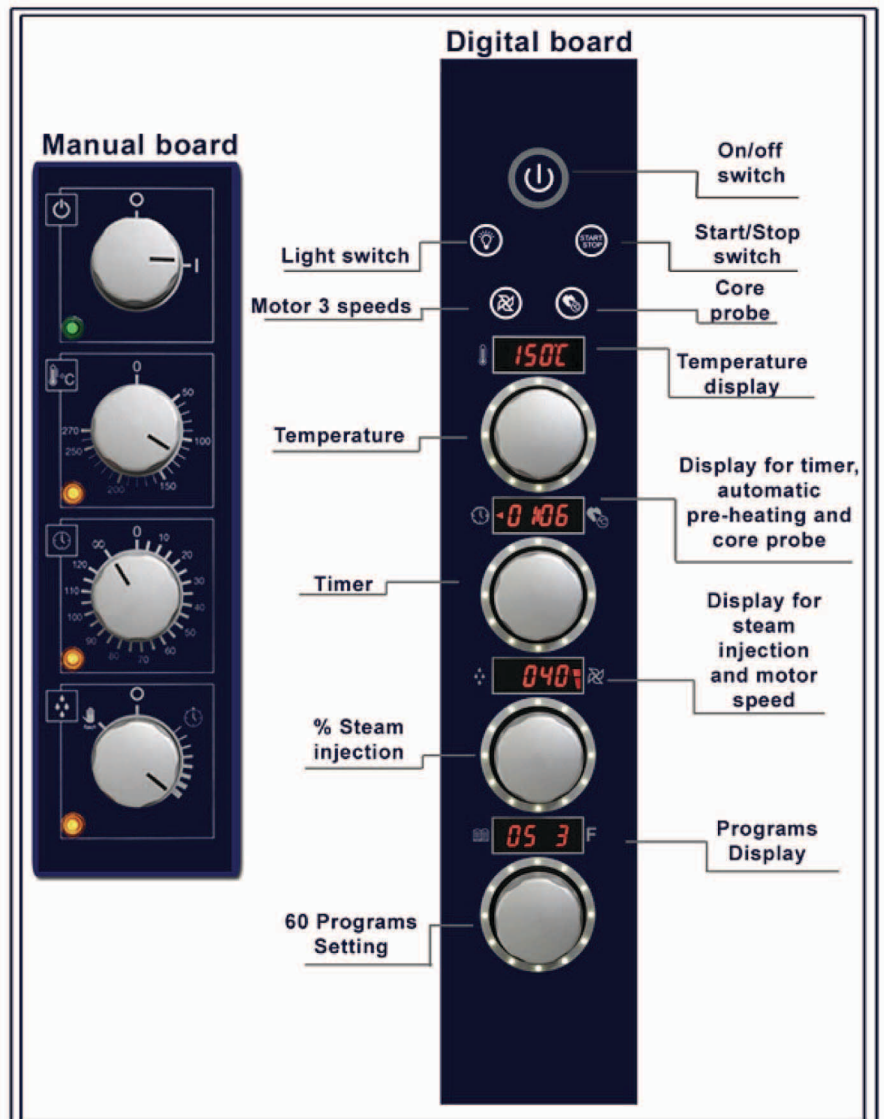
autocleaning
in digital version



digital version including
core-probe and drain



1/1 GN and
60x40 available



FOODWARMING - FRY & PASTA - TOAST & GRILL

FOODWARMING

Model		Lmm	Hmm	Dmm	Volt	Kw
3LWMHK	Display hot cabinet 2 sides service	700	650	450	230	1,2
1082MOB	Mobile Petrol unit for oven+display	710	950	710	-	-
1032HL	Bain marie dry heat 1/2GN-2x1/4-150	270	230	330	230	0,25
1033HL	Bain marie dry heat 1/1GN-4x1/4-150	530	230	330	230	0,60



FRY & PASTA

Model		Lmm	Hmm	Dmm	Volt	Kw
10360	Fryer single 8L Prof	270	360	420	230	3,3
10360K	Fryer single 8L with tap Prof	270	360	500	230	3,4
10370	Fryer double 2x8L Prof	530	360	420	230	2x3,3
10370K	Fryer double 2x8L with taps Prof	530	360	500	230	2x3,4



Model		Lmm	Hmm	Dmm	Volt	Kw
10364	Pastacooker 8L 4 square baskets	270	360	420	230	3,3
10384K	Pastacooker 10L 3 large baskets	270	360	540	400	4,0
10372	Fish/donut fryer XL basket 450x240	530	360	420	230	3,3
10373-3p	Fish/donut fryer XL basket 450x240	530	360	420	400	2x3,3

TOAST & GRILL

Model		Lmm	Hmm	Dmm	Volt	Kw
1370RVTXD	Medium ceram.grill 340x290 timer	440	170	500	230	3
1370RRTXD	Medium ceram.grill 340x290 timer	440	170	500	230	3
1377RVTXL	Large ceram.grill 340x290 timer	700	170	500	230	3
1377RRTXL	Large ceram.grill 340x290 timer	700	170	500	230	3



INFO

For product & brand info:
 Website: www.euromax.eu
www.euromaxovens.com
 Email: info@euromax.eu
sales@euromax.eu

Commercial Head office & warehouse:
 Womax BV
 Einsteinstraat 71
 3316GG Dordrecht
 The Netherlands
 Tel. +31 78 6511955
 Website: www.womax.nl
 Email: info@womax.nl

Manufacturing facilities in [Italy](#) & [Holland](#)

