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Россия +7(495)268-04-70

Казахстан +7(7172)727-132

Киргизия +996(312)96-26-47

www.empero.nt-rt.ru | | eov@nt-rt.ru

Технические характеристики на прочие аппараты, часть 2 компании **EMPERO GROUP**

Виды товаров: суповые чайники, термопоты, микроволновые печи, индукционные плиты, чаффинг диш, слайсеры для еды, гамбургер прессы, фритюрницы, машины для хот-догов, грили, кофемашины с фильтром, эспрессо-кофемашины, машины для горячего шоколада.

Espresso Coffee Machines



- Full touch digital panel, easy to use
- Espresso, cappuccino, latte by only one touch
- Brew unit system with auto-clean function
- Auto fill water system with hose to connect water barrel

Code	Description	Dimensions mm	Weight kg	Power kw
JP.CPC-A-6	Full Automatic Espresso Coffee Machines	450x302x625	240	1.4

Filter Coffee Machines



- 220V 50 Hz energy.
- Boiling time: 5 minute.
- Tank Capacity: 1,7 Litre.
- Pot Capacity: 1,7 Litre.

Code	Description	Dimensions mm			Weight kg	Power kw	Net m3	Capacity lt
		a	b	c				
JP.FK.01	Filter Coffee Machine	205x410x450			6	1.96	0.04	1.7

Hot Chocolate Machines



- 220V 50 Hz energ .
- 0/85 °C Thermostat control unit.

Code	Description	Dimensions mm			Weight kg	Power kw	Net m3	Capacity lt
		a	b	c				
JP.SC.01	Hot Chocolate Machine	410x280x580			3	1	0.06	10

Bar Blenders



- 220V 50-60 Hz operating voltage.
- Steel gearwheel.
- Titanium blade.
- Ice crusher blender.

Code	Description	Dimensions mm			Weight kg	Power kw	Net m3	Capacity lt
		a	b	c				
JP.BB.01	Bar Blender	200x225x511			5	1.5	0.02	2
TRP.BB.01	Bar Blender	200x230x490			5	1.5	0.03	2

Soup Kettle



- 220V 50 Hz operating voltage
- Removable stainless steel reservoir .
- Hygienic and safely usage

Code	Description	Dimensions mm			Weight kg	Power kw	Net m3	Capacity lt
		a	b	c				
JP.CRP.01-P	Soup Kettle Stainless Steel Body	360x355x200			17	0.4	0.03	10
JP.CRP.01	Soup Kettle Static Painted	360x400x200			18	0.4	0.03	8

Microwave Oven



- 220V 50 Hz operating voltage.
- Capacity: 25 lt
- Touch screen LCD control panel.
- Stainless steel interior and out frame.
- Different levels of operating.
- Timer: 10-8 minute.

Code	Description	Dimensions mm			Ağırlık kg	Power kw	Net m3
		a	b	c			
JP.MD.01	Microwave Oven	511x421x285			25	1	0.06

Speed Oven - Touch Screen



- Reduces cooking times by up to 80
- Ideal for front cooking
- 5" Touch Screen.
- Variably adjustable fan (10-100%)
- USB Port
- 1024 Recipes storable
- Easy to clean
- Electric connection 230 Volt / 1 L / 50 Hz

Code	Description	Dimensions mm			Weight kg	Net m3	Power kw	Capacity lt
		a	b	c				
JP.HPF.01	Speed Oven - Touch Screen	460x603x681			88	0.18	3.3	17

Induction Cookers



- 220V / 50 Hz energy.
- Ceramic playt.
- Control panel with timer.

Code	Description	Dimensions mm			Weight kg	Power kw	Net m3
		a	b	c			
JP.ID.01	Induction Cooker	340x440x120			8	0.5 - 3	0.02
JP.ID01-A	Dropin Induction Cooker	430x326x110			6	3.5	0.02
JP.IDW.02	Induction Wok Cooker	340x440x120			8	0.5-3	0.02

Chaffing Dishes



Used for JP.CHF.01, JP.CHF.02, JP.CHF.03 models.

Code	Description	Dimensions mm		
		a	b	c
JP.CHF.01	Rectangle Chafing Dish 1/1 Gn Glass Lid Induction Bottom	275x220x295		
JP.CHF.01A	Rectangle Chafing Dish Bottom Stand 1/1 Gn	275x220x295		
JP.CHF.02	Square Chafing Dish 2/3 Gn Glass Lid Induction Bottom	275x220x295		
JP.CHF.02A	Square Chafing Dish Bottom Stand 2/3 Gn	275x220x295		
JP.CHF.03	Round Soup Bowl 12 Lt Glass Lid Induction Bottom	275x220x295		
JP.CHF.03A	Round Soup Bowl Bottom Stand	275x220x295		
JP.RZS.01	Round Induction Cooker Power 800W	275x220x295		

Chaffing Dishes



Code	Description	Dimensions mm		
		a	b	c
JP.CHF.05	Round Roll Top Soup Station	520x485x470		
JP.CHF.04	Roll Top Chaffing Dish	640x490x440		
JP.DSP.02	Coffee Dispenser 19 Lt.	364x364x580		
JP.DSP.03	Juice Dispenser 12 Lt.	364x364x460		
JP.DSP.01	Milk Dispenser 6 Lt.	242x275x435		
JP.DSP.04	Juice Dispenser 12 Lt.	270x360x530		
JP.DPS.04A	Juice Dispenser 2x8 Lt.	580x360x590		

Food Slicers



- 220V - 50 Hz Electrical connection.
- Hygienic and stainless steel body.
- Manufactured by anodised aluminium.
- Blade sharpener tool.
- Adjustable slice thickness.

Code	Description	Dimensions mm			Weight kg	Power kw	Net m3	Blade Diameter mm
		a	b	c				
JP.GD.220	Food Slicer	410x400x350			12	0.21	0.06	220
JP.GD.250	Food Slicer	535x475x490			16	0.24	0.12	250
JP.GD.300	Food Slicer	575x412x460			16	0.27	0.11	300

Fryers



- Adjustable thermostat of 50-190°C
- Safety thermostat
- Quickly heating and extremely easy to clean
- Stainless steel robust structure
- Fryer with drain valve and removable frying tank options
- Drain valve for easy draining of the oil
- Stainless steel heaters
- Operation with desired heating temperature
- High performance during dynamic operation
- Power ON and Ready-to-Cook LED indicators
- Stainless steel body
- Suitable for food contact



JP.FE.01

- Electric Input: 1P 230VAC
- Cable Cross Section (mm²): 3x1,5

JP.FE.02

- Electric Input: 1P 230VAC
- Cable Cross Section (mm²): 3x1,5

JP.FE.03

- Electric Input: 1P 230VAC
- Cable Cross Section (mm²): 3x1,5

JP.FE.04

- Electric Input: 1P 230VAC
- Cable Cross Section (mm²): 3x1,5

Code	Description	Dimensions mm	Weight kg	Net m3	Power kw	Capacity lt
JP.FE.01	Electrical Fryer	430x330x410	6.5	0.6	3.25	6

JP.FE.02	Electrical Fryer	430x590x410	12.5	0.12	2x3.25	6+6
JP.FE.03	Electrical Fryer	490x330x410	7	0.6	3.25	6
JP.FE.04	Electrical Fryer	490x590x410	13.5	0.12	2x3.25	6+6

Hot Dog Maker



JP.SK.01

- Glass cylinder for warming and keeping sausages warm
- Removable lid
- Adjustable temperature
- Rubber feet for secure the stability
- Indicator lights
- Easy to use
- Easy to clean
- Made of high quality stainless steel
- Manufactured in accordance with relevant hygiene and safety standards

JP.SK.02

- Hot dog grill, with 7 rollers
- Tabletop unit
- Excellently suited for use in professional kitchens
- Equal heat distribution
- Two separately adjustable thermostats
- Heating zones can be adjusted separately
- 2 Heating zones
- 2 Operating control lights
- Easy to clean
- Made of stainless steel

Code	Description	Dimensions mm	Weight kg	Net m3	Power kw
JP.SK.01	Hot Dog Maker with 4 Skewers	300x480x445	7.5	0.06	0.75
JP.SK.02	Hot Dog Grill with 7 Rolls	365x585x185	8.5	0.04	1.4

Grills



- Electric or gas operated options
- Manual or digital model options
- Steel or Stainless steel cooking plate surface
- 6 mm cooking plate thickness
- Piezo ignition for gas models
- Removable oil tray
- Easily removable cooking plate
- Available in different sizes
- Stainless steel heaters and burners provides homogeneous heating
- Operation with desired heating temperature
- High performance during dynamic operation
- Power ON and Ready-to-Cook LED indicators
- Stainless steel body
- Cooking plates and body suitable for food contact

JP.IE.01

- Electric Input: 1P 230VAC
- Cable Cross Section (mm2): 3x1,5

JP.IE.02

- Electric Input: 1P 230VAC
- Cable Cross Section (mm2): 3x2,5

Code	Description	Dimensions mm	Weight kg	Net m3	Power kw
JP.IE.01	Grill Smooth Plate	475x400x230	16.5	0.04	3.5
JP.IE.02	Grill Smooth Plate	475x600x230	23.5	0.07	5,25

Pressure Fryer (Electric)



- Digital control panel.
- Automatic oil cleaning system with special filter.
- With oil pump.
- Operating pressure (kettle): 0.85 bar
- High pressure frying saves oil and energy.
- Stainless steel body.

Code	Description	Dimensions mm	Weight kg	Net m3	Power kw	Capacity lt
JP.PFRY.01	Pressure Fryer (Electric)	460x960x1230	135	0.5	13.5	24

Hamburger Press



- Meat diameter: 130 mm
- Stainless steel body.

Code	Description	Dimensions mm			Weight kg	Net m3
		a	b	c		
JP.HM.01	Hamburger Press	275x220x295			8	0.22

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Россия +7(495)268-04-70

Казахстан +7(7172)727-132

Киргизия +996(312)96-26-47

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