

Алматы (7273)495-231
Ангарск (3955)60-70-56
Архангельск (8182)63-90-72
Астрахань (8512)99-46-04
Барнаул (3852)73-04-60
Белгород (4722)40-23-64
Благовещенск (4162)22-76-07
Брянск (4832)59-03-52
Владивосток (423)249-28-31
Владикавказ (8672)28-90-48
Владимир (4922)49-43-18
Волгоград (844)278-03-48
Вологда (8172)26-41-59
Воронеж (473)204-51-73
Екатеринбург (343)384-55-89

Иваново (4932)77-34-06
Ижевск (3412)26-03-58
Иркутск (395)279-98-46
Казань (843)206-01-48
Калининград (4012)72-03-81
Калуга (4842)92-23-67
Кемерово (3842)65-04-62
Киров (8332)68-02-04
Коломна (4966)23-41-49
Кострома (4942)77-07-48
Краснодар (861)203-40-90
Красноярск (391)204-63-61
Курск (4712)77-13-04
Курган (3522)50-90-47
Липецк (4742)52-20-81

Магнитогорск (3519)55-03-13
Москва (495)268-04-70
Мурманск (8152)59-64-93
Набережные Челны (8552)20-53-41
Нижний Новгород (831)429-08-12
Новокузнецк (3843)20-46-81
Ноябрьск (3496)41-32-12
Новосибирск (383)227-86-73
Омск (3812)21-46-40
Орел (4862)44-53-42
Оренбург (3532)37-68-04
Пенза (8412)22-31-16
Петрозаводск (8142)55-98-37
Псков (8112)59-10-37

Пермь (342)205-81-47
Ростов-на-Дону (863)308-18-15
Рязань (4912)46-61-64
Самара (846)206-03-16
Саранск (8342)22-96-24
Санкт-Петербург (812)309-46-40
Саратов (845)249-38-78
Севастополь (8692)22-31-93
Симферополь (3652)67-13-56
Смоленск (4812)29-41-54
Сочи (862)225-72-31
Ставрополь (8652)20-65-13
Сургут (3462)77-98-35
Сыктывкар (8212)25-95-17
Тамбов (4752)50-40-97

Тверь (4822)63-31-35
Тольятти (8482)63-91-07
Томск (3822)98-41-53
Тула (4872)33-79-87
Тюмень (3452)66-21-18
Ульяновск (8422)24-23-59
Улан-Удэ (3012)59-97-51
Уфа (347)229-48-12
Хабаровск (4212)92-98-04
Чебоксары (8352)28-53-07
Челябинск (351)202-03-61
Череповец (8202)49-02-64
Чита (3022)38-34-83
Якутск (4112)23-90-97
Ярославль (4852)69-52-93

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 грили газовые, парогазовые, электрические КОМПАНИИ **EMPERO GROUP**

Виды товаров: газовые плиты высокого давления, плиты, фритюрницы, газовые грили, газовые грили с хромированной пластиной, электрические грили, электрические грили с хромированной пластиной, парогазовые грили, электрические паровые грили.

Chips Scuttle Units



- Operates in order to keep fries warm and drain oil.
- Infrared ceramic heater.
- Special form on the container, provides maximum efficiency in order to drain oil.
- Top plate thickness 1.2 mm, body 1 mm stainless steel.

EMP.6DE010

- Electric Input: 230V AC 3N PE
- Cable Cross Section (mm²): 3x1,5

Code	Description	Dimensions mm			Weight kg	Net m3	Power kw	Capacity gn
		a	b	c				
EMP.6DE010	Chips Scuttle Unit	400x635x285			15	0.11	0.65	1/1x150

Cookers



- Magnet safety valves.
- Positioned switch.
- Double ring burner.
- Piezo electric ignition system for each module.
- Stainless steel body.

EMP.6KG010

- Gas Consumption (ng): 0,75 m³/h
- Gas Consumption (lpg): 0,55 kg/h

EMP.6KG020

- Gas Consumption (ng): 1,5 m³/h
- Gas Consumption (lpg): 1,1 kg/h

- 6 position switch.
- Easy to clean and hygienic.
- Stainless steel body.

EMP.6KE010

- Electric Input: 230V AC 1N PE
- Cable Cross Section (mm²): 3x2,5

EMP.6KE020

- Electric Input: 400V AC 3N PE

Code	Description	Dimensions mm			Weight kg	Net m3	Power kw
		a	b	c			
EMP.6KG010	Gas Cooker 2 Burners	400x635x285			22	0.11	7.1

EMP.6KG020	Gas Cooker 4 Burners	600x635x285	32	0.17	14.2
EMP.6KE010	Electrical Cooker 2 Circle Plates	400x635x285	19	0.11	3.5
EMP.6KE020	Electrical Cooker 4 Circle Plates	600x635x285	24	0.17	7

Electrical Bainmaries



- Thermostatic controller.
- Drainage valve.
- Easy to clean and hygienic.
- Top plate thickness 1.2 mm, body 1 mm stainless steel.

EMP.6SE010

- Capacity; 1 piece of 2/3 Gn + 2 pieces of 1/6 Gn

EMP.6SE020

- Capacity; 1 piece 1/1 Gn + 2 pieces 1/4 Gn.

EMP.6SE010

- Electric Input: 230V AC N PE
- Cable Cross Section (mm²): 3x1,5

EMP.6SE020

- Electric Input: 230V AC N PE
- Cable Cross Section (mm²): 3x2,5

Code	Description	Dimensions mm			Weight kg	Net m3	Power kw
		a	b	c			
EMP.6SE010	Electrical Bainmarie	400x635x285			19	0.11	1.5
EMP.6SE020	Electrical Bainmarie	600x635x285			26	0.17	3

Electrical Grills (Chrome Plate)



- Thermostatic controller.
- Two separate heating zones.
- Removable oil collection drawer
- Easy to clean and hygienic.
- Top plate thickness 1.2 mm, body 1 mm stainless steel.
- Limit thermostat.

EMP.6IE010-K / EMP.6IE011-K

- Electric Input: 400V AC 3N PE
- Cable Cross Section (mm²): 5x2,5

EMP.6IE020-K / EMP.6IE021-K / EMP.6IE022-K

- Electric Input: 400V AC 3N PE
- Cable Cross Section (mm²): 5x2,5

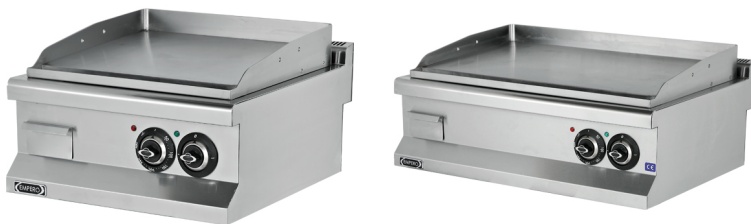
EMP.6IE030-K / EMP.6IE031-K / EMP.6IE032-K

- Electric Input: 400V AC 3N PE
- Cable Cross Section (mm²): 5x4

Code	Description	Dimensions mm			Weight kg	Net m3	Power kw
		a	b	c			
EMP.6IE010-K	Electric Grill-Smooth Chrome Plate	400x635x285			45	0.11	3.6
EMP.6IE011-K	Electric Grill-Complete Ribbed Plate	400x635x285			45	0.11	3.6
EMP.6IE020-K	Electric Grill-Smooth Chrome Plate	600x635x285			58	0.17	7.2
EMP.6IE021-K	Electric Grill-Complete	600x635x285			58	0.17	7.2

	Ribbed Plate				
EMP.6IE022-K	Electric Grill-Smooth+Ribbed Chrome Plate	600x635x285	58	0.17	7.2
EMP.6IE030-K	Electric Grill-Smooth Chrome Plate	900x635x285	87	0.24	10.8
EMP.6IE031-K	Electric Grill-Complete Ribbed Plate	900x635x285	87	0.24	10.8
EMP.6IE032-K	Electric Grill-Smooth+Ribbed Chrome Plate	900x635x285	87	0.24	10.8

Electrical Grills



- Thermostatic controller.
- Two separate heating zones.
- Removable oil collection drawer
- Easy to clean and hygienic.
- Top plate thickness 1.2 mm, body 1 mm stainless steel.
- Limit thermostat.

EMP.6IE010 / EMP.6IE011

- Electric Input: 400V AC 3N PE
- Cable Cross Section (mm²): 5x2,5

EMP.6IE020 / EMP.6IE021 / EMP.6IE022

- Electric Input: 400V AC 3N PE
- Cable Cross Section (mm²): 5x2,5

EMP.6IE030 / EMP.6IE031 / EMP.6IE032

- Electric Input: 400V AC 3N PE
- Cable Cross Section (mm²): 5x4

Code	Description	Dimensions mm			Weight kg	Net m ³	Power kw
		a	b	c			
EMP.6IE010	Electric Grill-Smooth Plate	400x635x285			45	0.11	3.6
EMP.6IE011	Electric Grill-Complete Ribbed Plate	400x635x285			45	0.11	3.6
EMP.6IE020	Electric Grill-Smooth Plate	600x635x285			58	0.17	7.2
EMP.6IE021	Electric Grill-Complete Ribbed Plate	600x635x285			58	0.17	7.2
EMP.6IE022	Electric Grill-Smooth+Ribbed Plate	600x635x285			58	0.17	7.2
EMP.6IE030	Electric Grill-Smooth Plate	900x635x285			87	0.24	10.8
EMP.6IE031	Electric Grill-Complete Ribbed Plate	900x635x285			87	0.24	10.8
EMP.6IE032	Electric Grill-Smooth+Ribbed Plate	900x635x285			87	0.24	10.8

Electrical Pasta Cooker



- Thermostatic controller.
- Water filling tap.
- Discharge valve.
- Overflow drainage system.
- Top plate thickness 1.2 mm, body 1 mm stainless steel.

EMP.6ME010

- Electric Input: 400V AC 3N PE
- Cable Cross Section (mm²): 5x2,5

Code	Description	Dimensions mm			Weight kg	Net m3	Power kw	Capacity lt
		a	b	c				
EMP.6ME010	Electric Pasta Cooker	400x635x285			20	0.11	4.5	10

Electrical Vapor Grills



- Steamer cabinet provides fertile cooking.
- Easy tilting heaters provide easy cleaning.
- Faster cooking with low energy.
- Easy to clean and hygienic.
- Top plate thickness 1.2 mm, body 1 mm stainless steel.

EMP.6LE010

- Electric Input: 400V AC 3N PE
- Cable Cross Section (mm2): 5x2,5

EMP.6LE020

- Electric Input: 400V AC 3N PE
- Cable Cross Section (mm2): 5x2,5

EMP.6LE030

- Electric Input: 400V AC 3N PE
- Cable Cross Section (mm2): 5x2,5

EMP.6LE040

- Electric Input: 400V AC 3N PE
- Cable Cross Section (mm2): 5x2,5

Code	Description	Dimensions mm			Weight kg	Net m3	Power kw
		a	b	c			
EMP.6LE010	Electrical Vapor Grills	400x600x290			27	0.11	3.75
EMP.6LE020	Electrical Vapor Grills	600x600x290			36	0.11	6.25
EMP.6LE030	Electrical Vapor Grills	800x600x290			46	0.24	8.75
EMP.6LE040	Electrical Vapor Grills	1200x600x290			57	0.25	13.75

Fryers



- Thermostatic controller.
- Moving heaters provide easy cleaning.
- Front oil drainage valve.
- Safety thermostat for overheating protection.
- Stainless steel body and baskets.

EMP.6FE010

- Electric Input: 400V AC 3N PE
- Cable Cross Section (mm²): 5x2,5

EMP.6FE020

- Electric Input: 400V AC 3N PE
- Cable Cross Section (mm²): 5x2,5

- Lpg or Natural Gas.
- Magnet safety valves.
- Front oil drainage valve.
- Safety thermostat for overheating protection.
- Stainless steel body and baskets.

EMP.6FG010

- Gas Consumption (ng): 0.46 m³/h
- Gas Consumption (lpg): 0.39 kg/h

EMP.6FG020

- Gas Consumption (ng): 0.92 m³/h
- Gas Consumption (lpg): 0.78 kg/h



Code	Description	Dimensions mm			Weight kg	Net m3	Power kw	Capacity lt
		a	b	c				
EMP.6FE010	Electrical Fryer	400x635x285			24	0.11	7.2	10
EMP.6FE020	Electrical Fryer	600x635x285			36	0.17	14.4	10+10
EMP.6FG010	Gas Fryer	400x635x285			25	0.11	4.34	10
EMP.6FG020	Gas Fryer	600x635x285			32	0.17	8.62	10+10

Gas Grills (Chrome Plate)



- Lpg or Natural Gas.
- Magnet safety valves with pilot.
- Two separate heating zones.
- Piezo electric ignition system for each module.
- Removable oil collection drawer.
- Top plate thickness 1.2 mm, body 1 mm stainless steel.

EMP.6IG010-K / EMP.6IG011-K

- Gas Consumption (ng): 0,68 m³/h
- Gas Consumption (lpg): 0,43 kg/h

EMP.6IG020-K / EMP.6IG021-K / EMP.6IG022-K

- Gas Consumption (ng): 1,37 m³/h
- Gas Consumption (lpg): 0,86 kg/h

EMP.6IG030-K / EMP.6IG031-K / EMP.6IG032-K

- Gas Consumption (ng): 2,06 m³/h
- Gas Consumption (lpg): 1,29 kg/h

Code	Description	Dimensions mm			Weight kg	Net m3	Power kw
		a	b	c			
EMP.6IG010-K	Gas Grill-Smooth Chrome Plate	400x635x285			41	0.11	6.5
EMP.6IG011-K	Gas Grill-Complete Ribbed Chrome Plate	400x635x285			41	0.11	6.5
EMP.6IG020-K	Gas Grill-Smooth Chrome Plate	600x635x285			52	0.17	13
EMP.6IG021-K	Gas Grill-Complete Ribbed Chrome Plate	600x635x285			52	0.17	13
EMP.6IG022-K	Gas Grill-Smooth+Ribbed Chrome Plate	600x635x285			52	0.17	13
EMP.6IG030-K	Gas Grill-Smooth Chrome Plate	900x635x285			84	0.24	19.5
EMP.6IG031-K	Gas Grill-Complete Ribbed Chrome Plate	900x635x285			84	0.24	19.5
EMP.6IG032-K	Gas Grill-Smooth+Ribbed Chrome Plate	900x635x285			84	0.24	19.5

Gas Grills



- Lpg or Natural Gas.
- Magnet safety valves with pilot.
- Two separate heating zones.
- Piezo electric ignition system for each module.
- Removable oil collection drawer.
- Top plate thickness 1.2 mm, body 1 mm stainless steel.

EMP.6IG010 / EMP.6IG011

- Gas Consumption (ng): 0,68 m³/h
- Gas Consumption (lpg): 0,43 kg/h

EMP.6IG020 / EMP.6IG021 / EMP.6IG022

- Gas Consumption (ng): 1,37 m³/h
- Gas Consumption (lpg): 0,86 kg/h

EMP.6IG030 / EMP.6IG031 / EMP.6IG032

- Gas Consumption (ng): 2,06 m³/h
- Gas Consumption (lpg): 1,29 kg/h

Code	Description	Dimensions mm			Weight kg	Net m3	Power kw
		a	b	c			
EMP.6IG010	Gas Grill-Smooth Plate	400x635x285			41	0.11	6.5
EMP.6IG011	Gas Grill-Complete Ribbed Plate	400x635x285			41	0.11	6.5
EMP.6IG020	Gas Grill-Smooth Plate	600x635x285			52	0.17	13
EMP.6IG021	Gas Grill-Complete Ribbed Plate	600x635x285			52	0.17	13
EMP.6IG022	Gas Grill-Smooth+Ribbed Plate	600x635x285			52	0.17	13
EMP.6IG030	Gas Grill-Smooth Plate	900x635x285			84	0.24	19.5
EMP.6IG031	Gas Grill-Complete Ribbed Plate	900x635x285			84	0.24	19.5
EMP.6IG032	Gas Grill-Smooth+Ribbed Plate	900x635x285			84	0.24	19.5

Gas Grills



- Lpg or Natural Gas.
- Magnet safety valves with pilot.
- Two separate heating zones.
- Piezo electric ignition system for each module.
- Removable oil collection drawer.
- Top plate thickness 1.2 mm, body 1 mm stainless steel.

EMP.6IG010 / EMP.6IG011

- Gas Consumption (ng): 0,68 m³/h
- Gas Consumption (lpg): 0,43 kg/h

EMP.6IG020 / EMP.6IG021 / EMP.6IG022

- Gas Consumption (ng): 1,37 m³/h
- Gas Consumption (lpg): 0,86 kg/h

EMP.6IG030 / EMP.6IG031 / EMP.6IG032

- Gas Consumption (ng): 2,06 m³/h
- Gas Consumption (lpg): 1,29 kg/h

Code	Description	Dimensions mm			Weight kg	Net m3	Power kw
		a	b	c			
EMP.6IG010	Gas Grill-Smooth Plate	400x635x285			41	0.11	6.5
EMP.6IG011	Gas Grill-Complete Ribbed Plate	400x635x285			41	0.11	6.5
EMP.6IG020	Gas Grill-Smooth Plate	600x635x285			52	0.17	13
EMP.6IG021	Gas Grill-Complete Ribbed Plate	600x635x285			52	0.17	13
EMP.6IG022	Gas Grill-Smooth+Ribbed Plate	600x635x285			52	0.17	13
EMP.6IG030	Gas Grill-Smooth Plate	900x635x285			84	0.24	19.5
EMP.6IG031	Gas Grill-Complete Ribbed Plate	900x635x285			84	0.24	19.5
EMP.6IG032	Gas Grill-Smooth+Ribbed Plate	900x635x285			84	0.24	19.5

Gas Lavastone Grills



- Lpg or Natural Gas.
- Magnet safety valves with pilot.
- Two separate heating zones.
- Piezo electric ignition system for each module.
- Removable oil collection drawer.
- Easy to clean and hygienic.
- Top plate thickness 1.2 mm, body 1 mm stainless steel.

EMP.6LG010

- Gas Consumption (ng): 0,68 m³/h
- Gas Consumption (lpg): 0,43 kg/h

EMP.6LG020

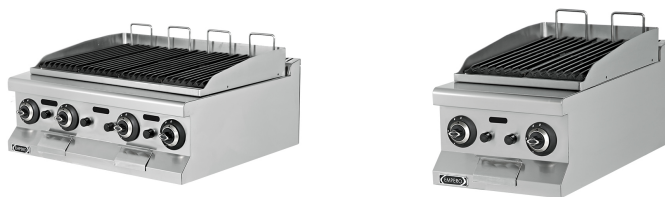
- Gas Consumption (ng): 1,36 m³/h
- Gas Consumption (lpg): 0,86 kg/h

EMP.6LG030

- Gas Consumption (ng): 2,04 m³/h
- Gas Consumption (lpg): (lpg): 1,29 kg/h

Code	Description	Dimensions mm			Weight kg	Net m3	Power kw
		a	b	c			
EMP.6LG010	Gas Lavastone Grills	400x635x285			51	0.11	6.46
EMP.6LG020	Gas Lavastone Grills	600x635x285			72	0.17	12.9
EMP.6LG030	Gas Lavastone Grills	900x635x285			104	0.24	19.38

Gas Vapor Grills



- Steamer cabinet provides fertile cooking.
- Lpg or Natural Gas.
- Magnet safety valves with pilot.
- Two separate heating zones.
- Piezo electric ignition system for each module.
- Cast iron plate.
- Top plate thickness 1.5 mm, body 1 mm stainless steel.

EMP.6LG010-S

- Gas Consumption (ng): 0,55 m³/h
- Gas Consumption (lpg): 0,60 kg/h

EMP.6LG020-S

- Gas Consumption (ng): 1,10 m³/h
- Gas Consumption (lpg): 1,20 kg/h

EMP.6LG030-S

- Gas Consumption (ng): 1,65 m³/h
- Gas Consumption (lpg): 1,80 kg/h

Code	Description	Dimensions mm			Weight kg	Net m3	Power kw
		a	b	c			
EMP.6LG010-S	Gas Vapor Grill	400x730x285			48	0.11	5.2
EMP.6LG020-S	Gas Vapor Grill	800x730x285			94	0.17	10.4
EMP.6LG030-S	Gas Vapor Grill	1200x730x285			137	0.25	15.6

High Pressure Gas Cookers



- Lpg or Natural Gas.
- Magnet safety valves.
- Positioned switch.
- Double ring burner.
- Easy to clean and hygienic.
- Stainless steel body.

EMP.6KG010-O

- Gas Consumption (ng): 0,91 m³/h
- Gas Consumption (lpg): 0,68 kg/h

EMP.6KG020-O

- Gas Consumption (ng): 1,83 m³/h
- Gas Consumption (lpg): 1,19 kg/h

Code	Description	Dimensions mm			Weight kg	Net m3	Power kw
		a	b	c			
EMP.6KG010-O	High Pressure Gas Cooker 1 Burner	400 x 635 x 285			25	0.1	8.65
EMP.6KG020-O	High Pressure Gas Cooker 2 Burners	800 x 635 x 285			47	0.2	17.30

Undercounter Cabinets



- Under-Set Counters are suitable to use under each kind of 60's serie equipments.
- Easy to clean and hygienic.
- Stainless steel body.

Code	Description	Dimensions mm			Weight kg	Net m3
		a	b	c		
EMP.TS010	Undercounter Cabinet with 1 Door	400x570x565			18	0.15
EMP.TS020	Undercounter Cabinet with 2 Doors	600x570x565			21	0.22
EMP.TS025	Undercounter Cabinet with 2 Doors	800x570x565			26	0.25
EMP.TS030	Undercounter Cabinet with 3 Doors	900x570x565			28	0.33
EMP.TS010-K	Undercounter Cabinet without Door	400x570x565			13	0.15

EMP.TS020-K	Undercounter Cabinet without Door	600x570x565	16	0.22
EMP.TS025-K	Undercounter Cabinet without Door	800x570x565	20	0.25
EMP.TS030-K	Undercounter Cabinet without Door	900x570x565	23	0.33

Worktop



- Worktops are suitable to use between each kind of 60's serie equipments.
- Easy to clean and hygienic
- Top plate thickness 1.2 mm, body 1 mm stainless steel.

Code	Description	Dimension mm			Weight kg	Net m3
		a	b	c		
EMP.6TN010	Worktop 1/2 Module	400x635x285			13	0.11
EMP.6TN020	Worktop 1/1 Module	600x635x285			20	0.17

Алматы (7273)495-231
Ангарск (3955)60-70-56
Архангельск (8182)63-90-72
Астрахань (8512)99-46-04
Барнаул (3852)73-04-60
Белгород (4722)40-23-64
Благовещенск (4162)22-76-07
Брянск (4832)59-03-52
Владивосток (423)249-28-31
Владикавказ (8672)28-90-48
Владимир (4922)49-43-18
Волгоград (844)278-03-48
Вологда (8172)26-41-59
Воронеж (473)204-51-73
Екатеринбург (343)384-55-89

Иваново (4932)77-34-06
Ижевск (3412)26-03-58
Иркутск (395)279-98-46
Казань (843)206-01-48
Калининград (4012)72-03-81
Калуга (4842)92-23-67
Кемерово (3842)65-04-62
Киров (8332)68-02-04
Коломна (4966)23-41-49
Кострома (4942)77-07-48
Краснодар (861)203-40-90
Красноярск (391)204-63-61
Курск (4712)77-13-04
Курган (3522)50-90-47
Липецк (4742)52-20-81

Магнитогорск (3519)55-03-13
Москва (495)268-04-70
Мурманск (8152)59-64-93
Набережные Челны (8552)20-53-41
Нижний Новгород (831)429-08-12
Новокузнецк (3843)20-46-81
Ноябрьск (3496)41-32-12
Новосибирск (383)227-86-73
Омск (3812)21-46-40
Орел (4862)44-53-42
Оренбург (3532)37-68-04
Пенза (8412)22-31-16
Петрозаводск (8142)55-98-37
Псков (8112)59-10-37

Пермь (342)205-81-47
Ростов-на-Дону (863)308-18-15
Рязань (4912)46-61-64
Самара (846)206-03-16
Саранск (8342)22-96-24
Санкт-Петербург (812)309-46-40
Саратов (845)249-38-78
Севастополь (8692)22-31-93
Симферополь (3652)67-13-56
Смоленск (4812)29-41-54
Сочи (862)225-72-31
Ставрополь (8652)20-65-13
Сургут (3462)77-98-35
Сыктывкар (8212)25-95-17
Тамбов (4752)50-40-97

Тверь (4822)63-31-35
Тольятти (8482)63-91-07
Томск (3822)98-41-53
Тула (4872)33-79-87
Тюмень (3452)66-21-18
Ульяновск (8422)24-23-59
Улан-Удэ (3012)59-97-51
Уфа (347)229-48-12
Хабаровск (4212)92-98-04
Чебоксары (8352)28-53-07
Челябинск (351)202-03-61
Череповец (8202)49-02-64
Чита (3022)38-34-83
Якутск (4112)23-90-97
Ярославль (4852)69-52-93

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