

Preparation Equipment

Carrying Equipment

Cafe Bar Equipment

Dishwashers

Snack Series

700 Plus Series

900 Plus Series

Ovens

Cooling Equipment

Buffet Systems

Import Products

Display Products

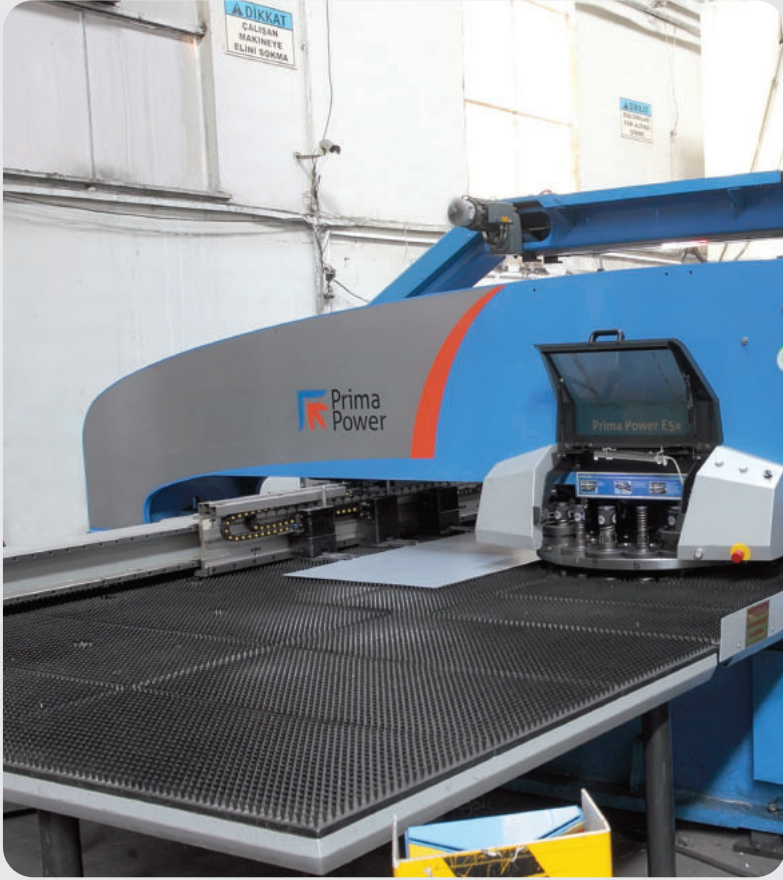
Shelves
Neutral Units

2022 - EN
Product Catalog
Price List

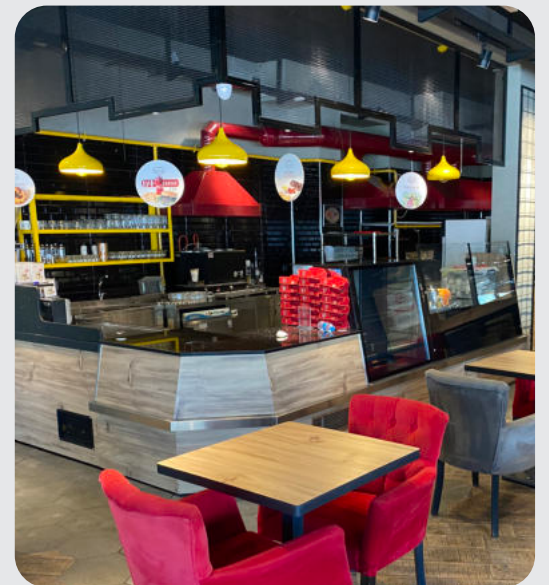


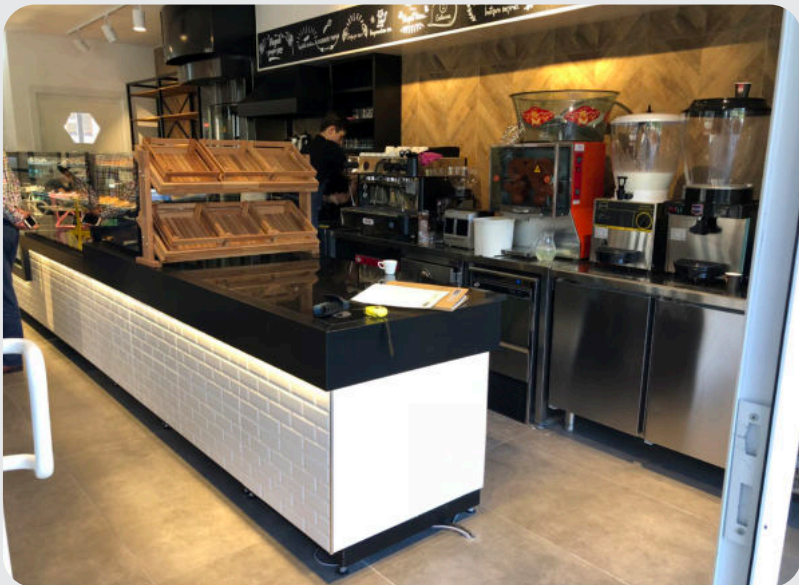














Vegetable Cutter 300 Kg/Hour

Technical Specifications

- Stainless steel blades.
- Blades can be easily removed for cleaning.
- Safety sensor.
- Aluminium top body
- Stainless steel body.

RVL.300
- Motor power: 0.55 kW 1400 rpm -220V



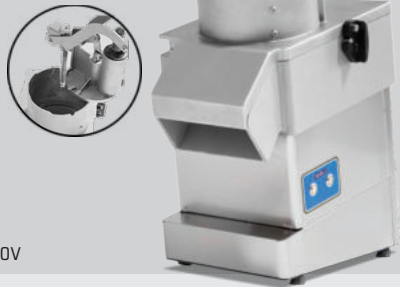
Code	Description	Dimensions a x b x c (mm)	Weight (kg)	Net (m³)	Capacity (kg/hour)	Price (€)
RVL.300	Vegetable Cutter	295x495x674	35	0.10	300	1.370
RVL.300-AS	Vegetable Cutter with Bottom Stand	420x495x1155	39	0.25	300	1.690

Vegetable Cutter 400 Kg/Hour

Technical Specifications

- Stainless steel blades.
- Blades can be easily removed for cleaning.
- Safety sensor.
- Aluminium top body
- Stainless steel body.

RVL.400
- Motor power: 0.75/80 kW 1500-3000 rpm -380V



Code	Description	Dimensions a x b x c (mm)	Weight (kg)	Net (m³)	Capacity (kg/hour)	Price (€)
RVL.400	Vegetable Cutter	295x495x723	37	0.11	400	1.715
RVL.400-AS	Vegetable Cutter with Bottom Stand	420x495x1199	41	0.26	400	2.030



2 Changeable Head Loading System

Vegetable Cutter with Silo

Technical Specifications

- Motor power: 0.75/80 kW 1500-3000 rpm - 380V
- Stainless steel blades.
- Double speed working system.
- Blades can be easily removed for cleaning.
- Safety sensor.
- Aluminium top body
- Stainless steel body.
- Full blade set.

Code	Description	Dimensions a x b x c (mm)	Weight (kg)	Net (m³)	Capacity (kg/hour)	Price (€)
RVL.800	Vegetable Cutter with Silo	370x885x1335	60	0.43	800-1000	4.780

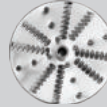
Vegetable Cutter Blades



Code	Description	Price (€)
RVL.300 - F.01	2/8 mm Adjustable Slicing Blade	110



Code	Description	Price (€)
RVL.300 - F.03	5 mm Grater	100



Code	Description	Price (€)
RVL.300 - F.04	7 mm Grater	100



Code	Description	Price (€)
RVL.300 - F.06+F.07	French Fries Blade+Disc	140



Code	Description	Price (€)
RVL.300 - F.11+F.08	10x10 mm Cubic Disc+Blade	140



Code	Description	Price (€)
RVL.300 - F.12+F.09	20x20 mm Cubic Disc+Blade	140

Horizontal Cutter Mixer

Technical Specifications

- Motor power: 0,37 kW 1400 rpm - 220V
- Bowl dimension (diameter/depth): 240x175 mm
- Safety sensor.
- Stainless steel body and bowl.



Code	Description	Dimensions a x b x c (mm)	Weight (kg)	Net (m³)	Capacity (lt)	Price (€)
RVL.SD.01Y	Horizontal Cutter Mixer	340x500x390	18	0.06	8	720

Vertical Cutter Mixer

Technical Specifications

- Motor power: 0,37 kW 900 rpm - 220V
- Bowl dimension(diameter/depth): 240x175 mm
- Safety switch.
- Stainless steel body and bowl.



Code	Description	Dimensions a x b x c (mm)	Weight (kg)	Net (m³)	Capacity (lt)	Price (€)
RVL.350	Vertical Cutter Mixer	245x360x550	19	0.05	8	820

Vegetable Cutter Mixer

Technical Specifications

- Bowl dimension (diameter/depth): 300x220 mm
- Easy removable blade and bowl.
- Double circuit timer control panel.
- Safety sensor.
- Motor power: 0.60-0.90 kW 750/1500 rpm-380V



Code	Description	Dimensions a x b x c (mm)	Weight (kg)	Net (m³)	Capacity (lt)	Price (€)
RVL.SD.15	Vegetable Cutter Mixer	470x640x545	46	0.12	15	1.725

Vertical Vegetable Cutter Mixers

Technical Specifications

- Easy cleaning by the removable parts.
- Easy removable blade and bowl.
- Time adjustable control panel.
- Safety sensor.
- Stainless steel body and bowl.
- Possibility of grinding without removing the oil and sap without disturbing the material feature.
- Simple usage and serial work ability.
- Safety switch connected to the lid and the chamber.
- Silent and without vibration working.



- RVL.SD.07
- Motor power: 1.5/2.5 kW 750/1500 rpm - 380V
- RVL.SD.07-22
- Speed controlled operating option.
- Motor power: 2.2 kW 1500 rpm - 220V
- RVL.SD.09
- Motor power: 3.5/5.5 kW 750/1500 D/Dk - 380V

Code	Description	Dimensions a x b x c (mm)	Weight (kg)	Net (m ³)	Bowl Size (mm)	Capacity (lt)	Price (€)
RVL.SD.07	Vertical Vegetable Cutter Mixer	610x645x1045	71	0.40	300x300	20	2.505
RVL.SD.07-22	Vertical Vegetable Cutter Mixer (Speed Control)	615x685x1050	67	0.40	300x300	20	2.880
RVL.SD.09	Vertical Vegetable Cutter Mixer	720x685x1250	112	0.60	400x400	50	3.010

Vegetable Washing and Dryer Machine

Technical Specifications

- 4/20 Kg/Hour Washing capacity.
- 4/10 Min. Washing time.
- 2/10 Kg drying capacity.
- 2/10 Min. drying time.
- 157 Liter Washing tank capacity.
- 0.37 - 0.50 kW 1000 rpm 380V
- Stainless steel body and tank.
- Adjustable water pressure.
- The dirty and waste of vegetables and fruits washed by the movement of water in the washing system tank, are collected in the sedimentation chamber, and washing is performed by discharging.
- Washing tank and the coating materials are made of stainless steel.



Code	Description	Dimensions a x b x c (mm)	Weight (kg)	Net (m ³)	Price (€)
RVL.SYK.01	Vegetable Washing and Dryer Machine	1300x660x987	137	0.85	5.725

Salad and Vegetable Dryers

Technical Specifications

- Operates in order to dry vegetables in short time.
- Control panel with timer.
- Stainless steel body.
- Dryer stops operating once the lid is open, as it has magnetic switch.

- RVL.SY.40-09 / RVL.SY.60-09
- Motor Power: 0.55-0.75 kW 1500 rpm 220V

- RVL.SY.40-10 / RVL.SY.60-10
- Motor Power: 0.55-0.75 kW 1500 rpm 380V



Code	Description	Dimensions a x b x c (mm)	Weight (kg)	Net (m ³)	Capacity (lt)	Price (€)
RVL.SY.40-09	Salad and Vegetable Dryer 220V	590x780x1065	50	0.45	40	2.410
RVL.SY.40-10	Salad and Vegetable Dryer 380V	590x780x1065	50	0.45	40	2.275
RVL.SY.60-09	Salad and Vegetable Dryer 220V	590x780x1150	53	0.49	60	2.880
RVL.SY.60-10	Salad and Vegetable Dryer 380V	590x780x1150	53	0.49	60	2.740

Potato Peeler Machines

Technical Specifications

- Equipped with timer and control panel.
- Machine stops once settled operation is completed.
- Peeling time: 1-2 minute.
- Stainless steel body.
- Long lasting abrasive surface covered with silicium carbide.
- Discharge from front door.
- Product stop operating once the cover is open, as it has magnetic switch.

- RVL.PS.05 / RVL.PS.06
- Motor Power: 0.55 kW 900 rpm - 220V / 380V
- Stainless steel housing dimension: 400x380 mm
- RVL.PS.07 / RVL.PS.08
- Motor Power: 0.75 kW 900 rpm - 220V / 380V
- Stainless steel housing dimension: 500x400 mm
- RVL.PS.09
- 1.5 kW 900 rpm 220V
- Stainless steel housing dimension: 500x500 mm
- RVL.PS.10
- 1.1 kW 900 rpm 380V
- Stainless steel housing dimension: 500x500 mm



Code	Description	Dimensions a x b x c (mm)	Weight (kg)	Net (m ³)	Capacity (kg)	Price (€)
RVL.PS.05	Potato Peeler Machine 220V	540x760x965	42	0.35	10	1.730
RVL.PS.06	Potato Peeler Machine 380V	540x760x965	42	0.35	10	1.610
RVL.PS.07	Potato Peeler Machine 220V	600x870x1065	53	0.52	20	2.155
RVL.PS.08	Potato Peeler Machine 380V	600x870x1065	53	0.52	20	2.045
RVL.PS.09	Potato Peeler Machine 220V	600x870x1160	58	0.57	30	2.470
RVL.PS.10	Potato Peeler Machine 380V	600x870x1160	58	0.57	30	2.350

Filtred Potato Peeler Machines

Technical Specifications

- Equipped with timer and control panel.
- Machine stops once settled operation is completed.
- Peeling time: 1-2 minute.
- Stainless steel body.
- Long lasting abrasive surface covered with silicium carbide.
- Discharge from front door.
- Product stop operating once the cover is open, as it has magnetic switch.

- RVL.PS.05-F / RVL.PS.06-F
- Motor Power: 0.55 kW 900 rpm - 220V / 380V
- Stainless steel housing dimension: 400x380 mm
- RVL.PS.07-F / RVL.PS.08-F
- Motor Power: 0.75 kW 900 rpm-220V / 380V
- Stainless steel housing dimension: 500x400 mm
- RVL.PS.09-F
- 1.5 kW 900 rpm 220V
- Stainless steel housing dimension: 500x500 mm
- RVL.PS.10-F
- 1.1 kW 900 rpm 380V
- Stainless steel housing dimension: 500x500 mm



Code	Description	Dimensions a x b x c (mm)	Weight (kg)	Net (m ³)	Capacity (kg)	Price (€)
RVL.PS.05-F	Filtred Potato Peeler Machine 220V	490x780x1210	55	0.43	10	2.095
RVL.PS.06-F	Filtred Potato Peeler Machine 380V	490x780x1210	55	0.43	10	1.965
RVL.PS.07-F	Filtred Potato Peeler Machine 220V	590x880x1310	75	0.64	20	2.590
RVL.PS.08-F	Filtred Potato Peeler Machine 380V	590x880x1310	75	0.64	20	2.470
RVL.PS.09-F	Filtred Potato Peeler Machine 220V	590x880x1400	80	0.69	30	3.010
RVL.PS.10-F	Filtred Potato Peeler Machine 380V	590x880x1400	80	0.69	30	2.845

Standart Stainless Steel Meat Mincers

Technical Specifications

- Stainless steel handwheel and spiral.
- Easy removable handwheel and easy cleaning.
- Hand protection provides safe operation.
- Stainless steel body.
- Mirror plate and blade as per international standards.

RVL.12.01.P / RVL.12.02.P
 - Motor Power: 0.55 kW 1400 rpm - 220V / 380V
 RVL.22.01.P / RVL.22.02.P
 - Motor Power: 0.75 kW 1400 rpm - 220V / 380V



Code	Description	Dimensions a x b x c (mm)	Weight (kg)	Net (m ³)	Capacity (kg/hour)	Price (€)
RVL.12.01.P	Meat Mincer No:12 220V	530x245x380	25	0.05	125	915
RVL.12.02.P	Meat Mincer No:12 380V	530x245x380	25	0.05	125	845
RVL.22.01.P	Meat Mincer No:22 220V	590x400x245	29	0.05	200	1.130
RVL.22.02.P	Meat Mincer No:22 380V	590x400x245	29	0.05	200	1.065

Stainless Steel Meat Mincers

Technical Specifications

- Stainless steel handwheel and spiral.
- Easy removable handwheel and easy cleaning.
- Hand protection provides safe operation.
- Stainless steel body.
- Mirror plate and blade as per international standards.

RVL.01.P / RVL.02.P
 - Motor Power: 2.2 kW 1400 rpm 220V / 380V
 RVL.09.P / RVL.10.P
 - Motor Power: 1.5 kW 1400 rpm 220V / 380V



Code	Description	Dimensions a x b x c (mm)	Weight (kg)	Net (m ³)	Capacity (kg/hour)	Price (€)
RVL.01.P	Meat Mincer No:32 220V	820x360x410	53	0.12	600	1.865
RVL.02.P	Meat Mincer No:32 380V	820x360x410	53	0.12	600	1.750
RVL.09.P	Meat Mincer No:22 220V	775x320x410	46	0.10	400	1.560
RVL.10.P	Meat Mincer No:22 380V	775x320x410	46	0.10	400	1.435

Stainless Steel Refrigerated Meat Mincers

Technical Specifications

- Motor Power: 2.2 kW 1400 rpm-220V / 380V
- Stainless steel handwheel and spiral.
- Refrigerated neck.
- Cooling system with digital control.
- Hand protection provides safe operation.
- Stainless steel body.
- Easy removable handwell and easy cleaning.
- Mirror plate and blade as per international standards.

RVL.07
 - Motor Power: 2.2 kW 1400 rpm 220V
 RVL.08
 - Motor Power: 1.5 kW 1400 rpm 380V



Code	Description	Dimensions a x b x c (mm)	Weight (kg)	Net (m ³)	Capacity (kg/hour)	Price (€)
RVL.07	Refrigerated Meat Mincer No:32 220V	830x360x520	70	0.16	700	2.410
RVL.08	Refrigerated Meat Mincer No:32 380V	830x360x520	70	0.16	700	2.275



Gear housing, spiral, nut group are stainless steel.

PLUS Stainless Steel Meat Mincers

Technical Specifications

- Transparent top protection cover.
 - Stainless steel handwheel and spiral.
 - Cooling system with digital control.
 - Hand protection provides safe operation.
 - Emergency stop.
 - Stainless steel body.
 - Mirror plate and blade as per international standards.
- RVL.22.09 / RVL.22.10
 - Motor Power: 1.5 kw 1400 rpm 220V / 380V
 RVL.32.09 / RVL.32.10
 - Motor Power: 2.2 kw 1400 rpm 220V / 380V



Code	Description	Dimensions a x b x c (mm)	Weight (kg)	Net (m ³)	Capacity (kg/hour)	Price (€)
RVL.22.09	Plus Meat Mincer No:22 220V	510x340x565	42	0.9	400	1.780
RVL.22.10	Plus Meat Mincer No:22 380V	510x340x565	42	0.9	400	1.690
RVL.32.09	Plus Meat Mincer No:32 220V	650x350x580	48	0.13	600	2.275
RVL.32.10	Plus Meat Mincer No:32 380V	650x350x580	48	0.13	600	2.030

PLUS Stainless Steel Refrigerated Meat Mincers

Technical Specifications

- Transparent top protection cover.
- Stainless steel handwheel and spiral.
- Cooling system with digital control.
- Hand protection provides safe operation.
- Emergency stop.
- Stainless steel body.
- Mirror plate and blade as per international standards.

RVL.22.09-S / RVL.22.10-S
 - Motor Power: 1.5 kW 1400 rpm-220V / 380V
 RVL.32.09-S / RVL.32.10-S
 - Motor Power: 2.2 kW 1400 rpm-220V / 380V



Code	Description	Dimensions a x b x c (mm)	Weight (kg)	Net (m ³)	Capacity (kg/hour)	Price (€)
RVL.22.09-S	Plus Stainless Steel Refrigerated Meat Mincer No:22 220V	560x350x630	55	0.12	400	2.275
RVL.22.10-S	Plus Stainless Steel Refrigerated Meat Mincer No:22 380V	560x350x630	55	0.12	400	2.125
RVL.32.09-S	Plus Stainless Steel Refrigerated Meat Mincer No:32 220V	630x360x565	56	0.13	600	2.720
RVL.32.10-S	Plus Stainless Steel Refrigerated Meat Mincer No:32 380V	630x360x565	56	0.13	600	2.455

Anodized Bone Saws

Technical Specifications

- Stainless steel working surface and blade.
- Easy adjustable meat holding arm.
- Frozen and fresh boned, boneless and cutting saw.
- Emergency stop.

RVL.ETK.01
 - Motor power: 0.75 kW 900 rpm 220V
 - Band length: 1815 mm
 - Usable cut height: 290 mm
 - Usable cut depth: 195 mm
 - Working table: 380x545 mm
 RVL.ETK.02
 - Motor power: 1.5 kW 1400 rpm 220V
 - Band length: 2145 mm
 - Usable cut height: 350 mm
 - Usable cut depth: 230 mm
 - Working table: 465x545 mm



Code	Description	Dimensions a x b x c (mm)	Weight (kg)	Net (m ³)	Price (€)
RVL.ETK.01	Anodized Bone Saw	545x590x900	45	0.30	1.930
RVL.ETK.02	Anodized Bone Saw With Stand	550x670x1540	75	0.56	2.470

Semolina Dessert and Tulumba Preparation Machine



Code	Description	Dimensions a x b x c (mm)	Weight (kg)	Net (m ³)	Capacity (kg)	Price (€)
RVL.TK.001	Semolina Dessert and Tulumba Preparation Machine	695x360x970	49	0.13	5	2.590

Doughnut Machine

Technical Specifications
 - 220V - 50 Hz Energy.
 - Dough capacity: 7 kg



Code	Description	Dimensions a x b x c (mm)	Weight (kg)	Net (m ³)	Price (€)
RVL.LK.001	Doughnut Machine 220V	830x410x590	32	0.17	1.435
RVL.LK.004	Doughnut Machine Stand	750x800x840	12	0.50	315

Doughnut and Tulumba Dessert Machine Tables

Technical Specifications
 - Lockable castors.
 - Stainless steel body.
 - 300 pieces of doughnut per a minute.
 - 48 pieces of doughnut per a minute.

RVL.LK.002 - RVL.LK.003
 - Cooking bowl capacity: 25 lt
 - 2x1/1 Gn container.

RVL.LK.006 - RVL.LK.007
 - Cooking bowl capacity: 25+25 lt
 - 2x1/1 Gn container.



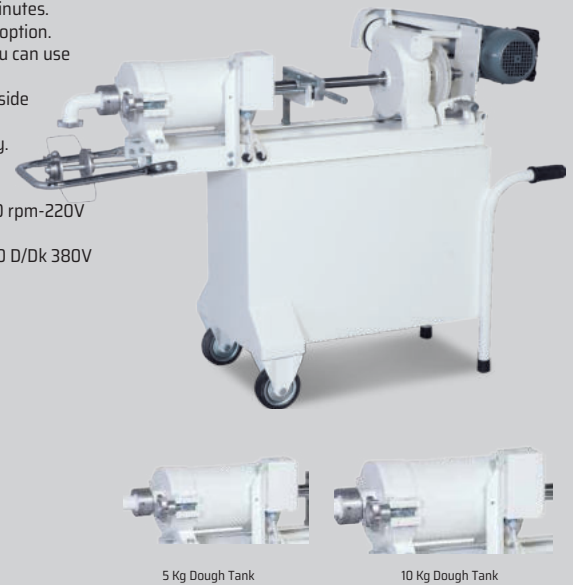
Code	Description	Dimensions a x b x c (mm)	Weight (kg)	Net (m ³)	Price (€)
RVL.LK.002	Doughnut Machine Table Lpg-Ng	1400x700x850/1320	75	1.30	2.545
RVL.LK.003	Doughnut Machine Table Electrical 220V	1400x700x850/1320	75	1.30	2.740
RVL.LK.006	Doughnut Machine Table Lpg -Ng	2200x700x850/1320	105	2	3.070
RVL.LK.007	Doughnut Machine Table Electrical 220V	2200x750x850/1320	105	2	3.270

Automatic Semolina and Meatball Shapers

Technical Specifications

- Duration of shaping: 6-7 minutes.
- 4 different shaping length option.
- With changing the part, you can use for meat shaping.
- Once the dough or meat inside the tank is finished, machine stops automatically.

RVL.TK.01 / RVL.TK.05
 - Motor power: 0.37 kW 1400 rpm-220V
 RVL.TK.02 / RVL.TK.06
 - Motor Power: 0.37 kW-1400 D/Dk 380V

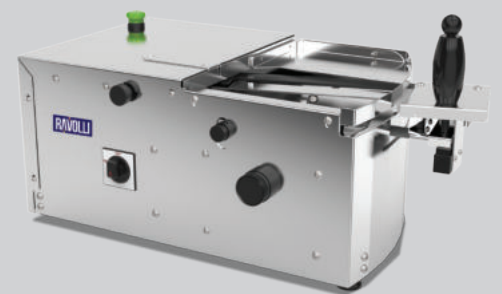


Code	Description	Dimensions a x b x c (mm)	Weight (kg)	Net (m ³)	Capacity (kg)	Price (€)
RVL.TK.01	Automatic Semolina and Meatball Shaper 220V	1510x450x1040	102	0.69	5	1.650
RVL.TK.02	Automatic Semolina and Meatball Shaper 380V	1510x450x1040	102	0.69	5	1.510
RVL.TK.05	Automatic Semolina and Meatball Shaper 220V	1510x450x1040	104	0.69	10	1.725
RVL.TK.06	Automatic Semolina and Meatball Shaper 380V	1510x450x1040	104	0.69	10	1.650

Pretzel and Sandwich Slicer Machine

Technical Specifications

- Motor power: 0.12 kW 220V
- 210 mm slicing length.
- 140 mm slicing width.
- 20-55 mm slicing height.
- Stainless steel body.



Code	Description	Dimensions a x b x c (mm)	Weight (kg)	Net (m ³)	Price (€)
RVL.3005	Pretzel and Sandwich Slicer Machines	490x300x245	20	0.04	1.625

Double Speed Spiral Dough Mixers (with Wheels)

Technical Specifications

- Two speed dough mixer arm.
 - Control panel with adjustable timer .
 - Emergency stop.
 - Stainless steel bowl and dough mixer arm.
 - Automatic stopper switch feature when the cover is opened.
 - Ideal machine for kneading all kinds of dough.
- RVL.SH.01
- Motor power: 1.0 - 1.7 kW - 750/1500 rpm 380V
- Bowl size: 400x260 mm
- RVL.SH.02
- Motor power: 1.5 - 2.5 kW - 750/1500 rpm 380V
- Bowl size: 500x300 mm
- RVL.SH.03
- Motor power: 1.5 - 2.5 kW - 750/1500 rpm 380V
- Bowl size: 600x315 mm



With Lid

Code	Description	Dimensions a x b x c (mm)	Weight (kg)	Net (m ³)	Flour Cap. (kg)	Capacity (lt)	Price (€)
RVL.SH.01	30 kg 380 V	432x792x987	174	0.34	12	30	3.280
RVL.SH.02	50 kg 380 V	544x912x1065	208	0.53	20	50	3.865
RVL.SH.03	60 kg 380 V	637x1040x1105	240	0.73	35	60	4.580

Dough Kneading Machines (with Wheels)

Technical Specifications

- Emergency stop.
 - Stainless steel bowl and dough mixer arm.
 - Automatic stopper switch feature when the cover is opened.
 - Silent and without vibration working.
- RVL.HY.11.K / RVL.HY.12.K
- Motor Power: 0.37 kW 1400 rpm / 220V - 380V
- RVL.HY.01.K / RVL.HY.02.K
- Motor Power: 0.55 kW 1400 rpm / 220V - 380V
- RVL.HY.03.K / RVL.HY.04.K
- Motor Power: 0.55 kW 1400 rpm / 220V - 380V
- RVL.HY.05.K / RVL.HY.06.K
- Motor Power: 0.75 kW 1400 rpm / 220V - 380V
- RVL.HY.07.K / RVL.HY.08.K
- Motor Power: 1.10 kW 1400 rpm / 220V - 380V



With Lid

Code	Description	Dimensions a x b x c (mm)	Weight (kg)	Net (m ³)	Bowl Size (mm)	Flour Cap. (kg)	Capacity (lt)	Price (€)
RVL.HY.11.K	15 kg 220V	424x700x647	58	0.19	360x190	7	15	1.370
RVL.HY.12.K	15 kg 380V	424x700x647	58	0.19	360x190	7	15	1.280
RVL.HY.01.K	30 kg 220V	550x860x780	78	0.25	430x225	12	30	1.750
RVL.HY.02.K	30 kg 380V	550x860x780	78	0.25	430x225	12	30	1.585
RVL.HY.03.K	40 kg 220V	610x910x780	92	0.40	500x270	20	40	1.940
RVL.HY.04.K	40 kg 380V	610x910x780	92	0.40	500x270	20	40	1.840
RVL.HY.05.K	50 kg 220V	646x955x794	106	0.49	600x290	30	50	2.055
RVL.HY.06.K	50 kg 380V	646x955x794	106	0.49	600x290	30	50	1.965
RVL.HY.07.K	75 kg 220V	815x1130x882	140	0.78	750x350	50	75	2.530
RVL.HY.08.K	75 kg 380V	815x1130x882	140	0.78	750x350	50	75	2.375

Grinder

Technical Specifications

- Bowl dimension (diameter/depth): 240x90 mm
- Safety switch.
- Possibility of grinding without removing the oil and juice without disturbing the material feature.
- Simple usage and serial work ability.
- Possibility of tipping in both directions.
- Motor power: 220-240V 50-60 Hz-6400/15000 Rpm



Code	Description	Dimensions a x b x c (mm)	Weight (kg)	Net (m ³)	Capacity (gr/run)	Price (€)
RVL.SD.06	Grinder	395x300x420	17	0.05	800	525

Mono Speed Spiral Dough Mixer (with Wheels)

Technical Specifications

- Control Panel with adjustable timer.
 - Emergency stop.
 - Stainless steel bowl and dough mixer arm.
 - Automatic stopper switch feature when the cover is opened.
- RVL.SH.04
- Motor power: 1.1 kW 900 rpm 380V
- Bowl size: 360x210 mm
- RVL.SH.05
- Motor power: 1.5 kW 900 rpm 380V
- Bowl size: 400x260 mm
- RVL.SH.06
- Motor power: 1.5 kW 900 rpm 380V
- Bowl size: 500x300 mm



With Lid

Code	Description	Dimensions a x b x c (mm)	Weight (kg)	Net (m ³)	Flour Cap. (kg)	Capacity (lt)	Price (€)
RVL.SH.04	15 kg 380 V	433x756x933	160	0.31	7	15	2.220
RVL.SH.05	30 kg 380 V	433x790x990	174	0.34	12	30	2.730
RVL.SH.06	50 kg 380 V	544x911x1065	202	0.53	20	50	3.075

3 Speed Mixers

Technical Specifications

- Motor power: 1.1/1.5/1.85 kW 950/1450/2850 rpm 380V
- Three speed operating feature.
- 2 pieces whisks.
- 1 piece dough hook.
- 1 piece mixing paddle
- Control Panel with adjustable timer.
- Stainless steel bowl.
- Stainless steel bowl and mixing apparatuses.
- Silent and without vibration working feature.
- Switch controlled protection cage.
- **Mixers are not Suitable for Dough Kneading.**



Dough Hook

Whisk

Mixing Paddle

Code	Description	Dimensions a x b x c (mm)	Weight (kg)	Net (m ³)	Bowl Size (mm)	Capacity (lt)	Price (€)
RVL.MK.08	3 Speed Mixer	680x860x1380	183	0.86	360x360	30	3.595
RVL.MK.04	3 Speed Mixer	680x880x1400	194	0.85	400x400	40	4.045
RVL.MK.06	3 Speed Mixer	680x905x1425	198	0.89	430x460	60	4.315

Speed Controlled Mixers

Technical Specifications

- Speed controlled operating option.
 - 2 pieces whisks.
 - 1 piece dough hook.
 - 1 piece mixing paddle
 - Speed controlled timer control panel.
 - Stainless steel bowl.
 - Stainless steel bowl and mixing apparatuses.
 - Silent and without vibration working feature.
 - Switch controlled protection cage.
 - **Mixers are not Suitable for Dough Kneading.**
- RVL.MK.03 / RVL.MK.05
- Motor power: 2.2 kW 1400 rpm 220V
- RVL.MK.07
- Motor power: 1.5 kW 1400 rpm 220V
- RVL.RVL.10
- Motor Power: 0.55 kW 1400 rpm 220V



Dough Hook

Whisk

Mixing Paddle

RVL.MK.05

RVL.MK.10

Code	Description	Dimensions a x b x c (mm)	Weight (kg)	Net (m ³)	Bowl Size (mm)	Capacity (lt)	Price (€)
RVL.MK.07	Speed Controlled Mixer	680x860x1380	183	0.86	360x360	30	4.100
RVL.MK.03	Speed Controlled Mixer	680x880x1400	194	0.85	400x400	40	4.445
RVL.MK.05	Speed Controlled Mixer	680x905x1425	198	0.89	430x460	60	4.740
RVL.MK.10	Speed Controlled Mixer	410x535x720	52	0.19	260x200	10	2.155

Flat Dough Roller Machines

Technical Specifications

- Motor power: 0.25 kW - 1500 rpm-220V
- Adjustable dough diameter and thickness.
- Plexiglass protection cover.
- Derlin Roller.
- Emergency stop.
- Stainless steel body.



Code	Description	Dimensions a x b x c (mm)	Weight (kg)	Net (m ³)	Roller Dimensions (mm)	Price (€)
RVL.HA.01	Flat Dough Roller Machine 40 cm	530x493x683	41	0.18	400	1.250
RVL.HA.02	Flag Dough Roller Machine 30 cm	430x493x679	37	0.14	300	1.125

Side Dough Roller Machines

Technical Specifications

- Motor power: 0.25 kW - 1500 rpm-220V
- Adjustable dough diameter and thickness.
- Plexiglass protection cover.
- Derlin Roller.
- Emergency stop.
- Stainless steel body.



Code	Description	Dimensions a x b x c (mm)	Weight (kg)	Net (m ³)	Roller Dimensions (mm)	Price (€)
RVL.HA.01.Y	Side Dough Roller Machine 40 cm	530x493x754	41	0.19	400	1.250
RVL.HA.02.Y	Side Dough Roller Machine 30 cm	430x493x710	37	0.15	300	1.125

Single Roller Dough Machines

Technical Specifications

- Adjustable dough diameter and thickness.
- Derlin Roller.
- Emergency stop.
- Stainless steel body.
- Counter top usage.
- RVL.HA.04 / RVL.HA.05
- Motor power: 0.18 kW - 1500RPM-220V



Code	Description	Dimensions a x b x c (mm)	Weight (kg)	Net (m ³)	Roller Dimensions (mm)	Price (€)
RVL.HA.04	Single Roller Dough Machine 40 cm	542x396x366	24	0.07	400	795
RVL.HA.05	Single Roller Dough Machine 30 cm	442x396x366	21	0.07	300	750

Horizontal Dough Roller Machine

Technical Specifications

- Adjustable dough diameter and thickness.
- Derlin Roller.
- Emergency stop.
- Stainless steel body.
- Counter top usage.
- RVL.HA.03
- Motor power: 0.75 kW - 1400rpm-220V



Code	Description	Dimensions a x b x c (mm)	Weight (kg)	Net (m ³)	Roller Dimensions (mm)	Price (€)
RVL.HA.03	Horizontal Dough Roller Machine 55 cm	940x600x540	58	0.29	550	2.190

Bread Slicer Machines

Technical Specifications

- Motor Power: 0.37 kW 1400 rpm 220V
- Adjustable press system to height of bread.
- Adjustment arm provide to cut bread without breaking in to piece.
- Automatic turning off after slicing.



- RVL.3001-10
- 10 mm bread thickness.
- Quantity of stainless steel blades: 46
- RVL.3001-13
- 13 mm bread thickness.
- Quantity of stainless steel blades: 36
- RVL.3001-16
- 16 mm bread thickness.
- Quantity of stainless steel blades: 30
- RVL.3002
- 20 mm bread thickness.
- Quantity of stainless steel blades: 24

Code	Description	Dimensions a x b x c (mm)	Weight (kg)	Net (m ³)	Slice Thickness (mm)	Price (€)
RVL.3001-10	Bread Slicer Machine	717x686x1140	125	0.56	10	1.995
RVL.3001-13	Bread Slicer Machine	717x686x1140	125	0.56	13	1.995
RVL.3001-16	Bread Slicer Machine	717x686x1140	125	0.56	16	1.995
RVL.3002	Rye Bread Slicer Machine	717x686x1140	125	0.56	20	1.895

Bench Top Bread Slicer Machine

Technical Specifications

- Motor Power: 0.37 kW 1400 rpm 220V
- Adjustable press system to height of bread.
- Adjustment arm provide to cut bread without breaking in to piece.
- Automatic turning off after slicing.



- RVL.3004-10
- 10 mm bread thickness.
- Quantity of stainless steel blades: 42
- RVL.3004-13
- 13 mm bread thickness.
- Quantity of stainless steel blades: 30
- RVL.3004-16
- 16 mm bread thickness.
- Quantity of stainless steel blades: 26

Code	Description	Dimensions a x b x c (mm)	Weight (kg)	Net (m ³)	Slice Thickness (mm)	Price (€)
RVL.3004-10	Bench Top Bread Slicer Machine	733x643x682	86	0.32	10	1.815
RVL.3004-13	Bench Top Bread Slicer Machine	733x643x682	86	0.32	13	1.815
RVL.3004-16	Bench Top Bread Slicer Machine	733x643x682	86	0.32	16	1.815

Baguette Bread Slicer Machine

Technical Specifications

- Motor power: 0.25 kW 1500 rpm 220V
- 10-80 mm slice thickness.
- 8000 slice /hour capacity.
- Stainless steel body.



Code	Description	Dimensions a x b x c (mm)	Weight (kg)	Net (m ³)	Capacity (slice/hour)	Price (€)
RVL.3003	Baguette Bread Slicer Machine	390x541x1003	30	0.22	8000	1.510

Knife Sterilizer

Technical Specifications

- 0-120 minutes time setting.
- Colored plexiglass doors.
- Stainless steel body.
- Ultraviolet ray filter system.



RVL.BST.001

RVL.BST.002

Code	Description	Dimensions a x b x c (mm)	Weight (kg)	Net (m ³)	Power (w)	Capacity (pcs)	Price (€)
RVL.BST.001	Knife Sterilizer	554x160x621	8	0.06	0.1	10	230
RVL.BST.002	Knife Sterilizer	1024x160x621	15	0.10	0.2	20	330

Cling Film Machine

Technical Specifications

- 220V 50-60 Hz electric connection.
- Hygienic stretch film container.
- 400 mm film length.
- Maximum 90 oC heating plate temperature.
- Maximum 150 oC cutter temperature.
- Stainless steel body.



Code	Description	Dimensions a x b x c (mm)	Weight (kg)	Net (m ³)	Power (kw)	Price (€)
RVL.SCM.01	Cling Film Machine	580x435x235	8	0.06	0.17	240

Meal Seal Machines

Technical Specifications

- 1 kW 220 V electric connection.
- Seal surface: 270x250 mm
- Roll thickness of the film: 200 mm
- Film width: 245 mm max.
- Stainless steel body.



RVL.TKM.01

RVL.TKM.02

Code	Description	Dimensions a x b x c (mm)	Weight (kg)	Net (m ³)	Power (kw)	Price (€)
RVL.TKM.01	Meal Seal Machine	330x655x310	18	0.07	1	1.650
RVL.TKM.02	Meal Seal Machine Turkish Mold	330x655x310	18	0.07	1	1.650

Glass Dryer Machines

Technical Specifications

- Hot air drying.
- Stainless steel body.

- RVL.BPR.001
- Motor power: 0,37 kW 2800 rpm 220V
 - 2,62 kW total power.
 - 600-720 glass/hour capacity.
 - 8 pieces glass polisher tassels.
- RVL.BPR.002
- Motor power: 0,37 kW 2800 rpm 220V
 - 1,49 kW total power.
 - 300-360 glass/hour capacity.
 - 5 pieces glass polisher tassels.



RVL.BPR.002

RVL.BPR.001

Code	Description	Dimensions a x b x c (mm)	Weight (kg)	Net (m ³)	Capacity (glass/hour)	Price (€)
RVL.BPR.001	Glass Dryer Machine	355x595x505	27	0.1	600-720	1.645
RVL.BPR.002	Glass Dryer Machine	325x370x505	20	0.06	300-360	1.305

Cutlery Polisher Machines

Technical Specifications

- Ultraviolet lamp power: 8 W
- Stainless steel body.

- RVL.CKP.01
- 0.18 kW 1500 rpm 220V
 - 3 Kg tank capacity for polisher material.
 - 3000 Piece/Hour polishing capacity.
- RVL.CKP.02
- 0.18 kW 1500 rpm 220V
 - 5 Kg tank capacity for polisher material.
 - 7000 Piece/Hour polishing capacity.



RVL.CKP.02



RVL.CKP.01

Code	Description	Dimensions a x b x c (mm)	Weight (kg)	Net (m ³)	Capacity (pcs/hour)	Price (€)
RVL.CKP.01	Cutlery Polisher Machines	560x590x431	42	0.14	3000	2.065
RVL.CKP.02	Cutlery Polisher Machines	660x650x710	70	0.30	7000	2.680

Vacuum Container Vacuuming Kit

Technical Specifications

- 220V. 50 Hz electric connection.
- Pump capacity: 10m³/h
- Automatic control.
- Stainless steel body.
- Suitable for the purpose of vacuuming liquid foods.



Code	Description	Dimensions a x b x c (mm)	Weight (kg)	Net (m ³)	Power (kw)	Capacity (lt)	Price (€)
RVL.VCM.01 -GN	Vacuum Machine	435x355x540	36	0.07	0.4		1.505
RVL.GN.100	Vac-Norm Gn Container 1/1-100 Gn	530x325x100	2.2	0.017		15	45
RVL.GN.150	Vac-Norm Gn Container 1/1-150 Gn	530x325x150	2.7	0.026		20.5	65
RVL.GN.200	Vac-Norm Gn Container 1/1-200 Gn	530x325x200	3.2	0.035		27	80
RVL.GN.K	Vac-Norm Lid 1/1 Gn	530x325	1.8	0.02			115
RVL.G.11	Vac-Norm Gn Lid Gasket - External Gasket						30
RVL.V.11	Vac-Norm Valve						10



RVL.GN.CONTAINER



RVL.GN.K



RVL.GN.11



RVL.V.11

Vacuum Machines

Technical Specifications

- 220V 50 Hz electric connection.
- Translucent top cover.
- Automatic control.
- Stainless steel body.
- Suitable for the purpose of vacuuming liquids

RVL.VCM.01

- Interior tank: 270x350x70 mm

- Vacuuming Area: 250 mm

- Seal surface: 260x8 mm

- Pump capacity: 10m³/h

RVL.VCM.02

- Interior tank: 460x360x120 mm

- Vacuuming Area: 430 mm

- Seal surface: 430x8 mm.

- Pump capacity: 20 m³/h.



RVL.VCM.02



RVL.VCM.01

Code	Description	Dimensions a x b x c (mm)	Weight (kg)	Net (m ³)	Power (kw)	Price (€)
RVL.VCM.01	Vacuum Machine	360x586x433	38	0.09	0.4	2.375
RVL.VCM.02	Vacuum Machine	550x596x549	62	0.18	0.9	3.915

Handwash Sinks

Technical Specifications

- 15 seconds water flow is available in every operation.
- Wall-mounted option.
- Stainless steel body.



Code	Description	Dimensions a x b x c (mm)	Weight (kg)	Net (m ³)	Price (€)
RVL.DKE.001	Knee Operating Handwash Basin	505x450x220	7	0.05	250
RVL.DKE.002	Knee Operating Handwash Basin	400x400x220	6	0.04	230



Janitorial Sink Unit

Code	Description	Dimensions a x b x c (mm)	Weight (kg)	Net (m ³)	Sink (mm)	Price (€)
RVL.PE.5060	Janitorial Sink Unit	500x600x900	16	0.27	400x400x250	565
RVL.PE.5070	Janitorial Sink Unit	500x700x900	18	0.32	400x400x250	775



Professional Wall Type Grill Electrostatic Dyed

Technical Specifications

- 400x500 mm charcoal burning reservoir.
- Height adjustable charcoal reservoir 2 pieces 510x530 mm
- 20 cm stainless steel front worktop.
- Monoblock hood.
- Tilting drawer for charcoal storage.
- Ash drawer.
- Adjustable air passage provides quick burning.
- Adjustable air circulating flaps.
- Decorative electrostatics dyed body.

Code	Description	Dimensions a x b x c (mm)	Weight (kg)	Net (m ³)	Price (€)
RVL.PRG.01	Professional Wall Type Grill Electrostatic Dyed	1600x750x2150	382	2.58	4.590
RVL.PRG.02	Professional Wall Type Grill Electrostatic Dyed	2150x750x2150	495	3.47	5.870



Stainless Steel Wall Type Charcoal Grill

Technical Specifications

- Monoblock hood.
- Stainless steel body.
- Compatible with gas vapor or charcoal grill use.
- Coal grill firebrick.
- Ash Drawer.
- Stainless steel body.

Code	Description	Dimensions a x b x c (mm)	Weight (kg)	Net (m ³)	Capacity (grill)	Price (€)
RVL.OCK.010-W	Stainless Steel Wall Type Charcoal Grill	965x850x2150	225	1.83	80	4.100
RVL.OCK.020-W	Stainless Steel Wall Type Charcoal Grill	1365x850x2150	290	2.5	120	4.500
RVL.OCK.030-W	Stainless Steel Wall Type Charcoal Grill	1765x850x2150	355	3.2	160	5.390



Stainless Steel Wall Type Gas Vapor Grill

Technical Specifications

- Monoblock hood.
- Stainless steel body.
- Compatible with gas vapor or charcoal grill use.
- Coal grill firebrick.
- Ash Drawer.
- Stainless steel body.

RVL.OCG.010-W

- Gas Consumption (ng): 1,10 m³/h

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

RVL.OCG.020-W

- Gas Consumption (ng): 1,65 m³/h

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

Code	Description	Dimensions a x b x c (mm)	Weight (kg)	Net (m ³)	Capacity (grill)	Price (€)
RVL.OCG.010-W	Stainless Steel Wall Type Gas Vapor Grill	965x850x2150	234	1.83	80	4.810
RVL.OCG.020-W	Stainless Steel Wall Type Gas Vapor Grill	1365x850x2150	337	2.5	120	6.225

Electrical Potato Baking Ovens

Technical Specifications

- Separated resistance in each drawer
- Double insulated body.
- Digital Thermostat.

RVL.KFE.020

- Power: 3 kW 380V - 50 Hz

RVL.KFE.030

- Power: 4.5 kW 380V - 50 Hz



Code	Description	Dimensions a x b x c (mm)	Weight (kg)	Net (m ³)	Power (w)	Capacity (pcs/hour)	Price (€)
RVL.KFE.020	Electrical Potato Baking Oven 2 Drawers	500x700x750	45	0.26	3	24-30	1.410
RVL.KFE.030	Electrical Potato Baking Oven 3 Drawers	500x700x980	60	0.34	4.5	36-45	1.575

Gas Potato Baking Ovens

Technical Specifications

- Separated burner in each drawer.
- Double insulated body.
- Piezo electric ignition system and safety valve.

RVL.KFG.020 - RVL.KFG.030

- Gas Consumption (ng): 0,51 m³/h

- Gas Consumption (lpg): 0,38 kg/h



Code	Description	Dimensions a x b x c (mm)	Weight (kg)	Net (m ³)	Power (w)	Capacity (pcs/hour)	Price (€)
RVL.KFG.020	Gas Potato Baking Oven 2 Drawers	500x700x950	55	0.33	4.9	24-30	1.410
RVL.KFG.030	Gas Potato Baking Oven 3 Drawers	500x700x1200	73	0.42	4.9	36-45	1.575

Food Warmer Display

Technical Specifications

- Thermostatic control.
- Automatic water filling and drain system.
- Inside lighting.
- Ergonomic design.
- Working temperature: 30 °C / 90 °C
- Pressed stainless steel inner pool system.
- Stainless steel body.



RVL.PLC-D-GN31



RVL.PLC-D-GN21



Code	Description	Dimensions a x b x c (mm)	Weight (kg)	Net (m ³)	Power (kw)	Capacity (pcs)	Price (€)
RVL.PLC-D-GN21	Food Warmer Display	800x691x932	72	0.51	2	2x1/1 Gn Bottom 2x2/3 Gn Top	3.475
RVL.PLC-D-GN31	Food Warmer Display	1150x691x932	93	0.74	2.7	3x1/1 Gn Bottom 3x2/3 Gn Top	4.070
RVL.PLC-D-GN41	Food Warmer Display	1500x691x932	112	0.97	4	4x1/1 Gn Bottom 4x2/3 Gn Top	4.815
RVL.PLC-D-GN51	Food Warmer Display	1800x691x932	128	1.15	4.7	5x1/1 Gn Bottom 5x2/3 Gn Top	5.345

Electrical Chicken Rotisserie

Technical Specifications

- Each resistance can be controlled separately.
- Heat resistant tempered glass doors.
- Spear and door handles are made of heat resistant bakelite.
- Electrical fitting is durable to high temperatures.
- Steel gear system provides quiet operation.
- Stainless steel body.
- Provides simple maintain and easy cleaning.
- Each spear takes 6 chicken.



RVL.3EE



RVL.8EE



Code	Description	Dimensions a x b x c (mm)	Weight (kg)	Net (m ³)	Power (w)	Capacity (pcs/hour)	Price (€)
RVL.3EE	Electrical Chicken Rotisserie	1194x481x820	108	0.47	9.9	18	3.075
RVL.5EE	Electrical Chicken Rotisserie	1194x481x1180	144	0.68	16.5	30	3.930
RVL.8EE	Electrical Chicken Rotisserie	1194x481x2030	214	1.17	26.4	48	5.295

PLUS Chicken Rotisserie

Technical Specifications

- Roasting type operates electrically or gas and each radian may controlled separately.
- Heat resistant tempered glass doors.
- Spear and door handles are made of heat resistant bakelite.
- Electrical fitting is durable to high temperatures.
- Steel gear system provides quiet operation.
- Stainless steel body.
- Provides simple maintain and easy cleaning.
- Each spear takes 6 chicken.

RVL.PLS.5EG

- Gas Consumption (ng): 3,41 m³/h
- Gas Consumption (lpg): 2,53 kg/h



Code	Description	Dimensions a x b x c (mm)	Weight (kg)	Net (m ³)	Power (kw)	Capacity (pcs)	Price (€)
RVL.PLS.5EE	Plus Gold Electrical Chicken Rotisserie	1194x565x2030	193	1.37	16.50	30	5.295
RVL.PLS.5EG	Plus Gold Gas Chicken Rotisserie	1194x565x2030	208	1.37	32.33	30	5.120

Gas Chicken Rotisserie

Technical Specifications

- LPG or NG.
- Safety valve.
- Each burner can be controlled separately.
- Heat resistant tempered glass doors.
- Steel gear system provides quiet operation.
- Spear and door handles are made of heat resistant bakelite.
- Electrical fitting is durable to high temperatures.
- Stainless steel body.
- Easy cleaning.
- Each spear takes 6 chicken.

RVL.3EG

- Gas Consumption (ng): 2,05 m³/h
- Gas Consumption (lpg): 1,52 kg/h

RVL.5EG

- Gas Consumption (ng): 3,41 m³/h
- Gas Consumption (lpg): 2,53 kg/h

RVL.8EG

- Gas Consumption (ng): 5,47 m³/h
- Gas Consumption (lpg): 4,05 kg/h



RVL.3EG



RVL.8EG

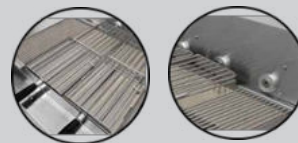


Code	Description	Dimensions a x b x c (mm)	Weight (kg)	Net (m ³)	Power (w)	Capacity (pcs/hour)	Price (€)
RVL.3EG	Gas Chicken Rotisserie	1194x481x820	108	0.47	19.4	18	2.905
RVL.5EG	Gas Chicken Rotisserie	1194x481x1180	144	0.68	32.33	30	3.760
RVL.8EG	Gas Chicken Rotisserie	1194x481x2030	214	1.17	51.73	48	5.120

Horizontal Chicken Rotisserie with Charcoal

Technical Specifications

- Detachable skewer system.
- With ash drawer.
- With wheels system.
- Base and sides with firebrick.
- Steel gear system provides silent working.
- Stainless steel body.
- Easy cleaning and maintaining.



Code	Description	Dimensions a x b x c (mm)	Weight (kg)	Net (m ³)	Capacity (skewer)	Price (€)
RVL.5YI	Horizontal Chicken Rotisserie with Charcoal	1200x930x1100	245	1.22	5	4.240
RVL.6YI	Horizontal Chicken Rotisserie with Charcoal	1400x930x1100	270	1.43	6	5.470
RVL.8YI	Horizontal Chicken Rotisserie with Charcoal	1800x930x1100	345	1.84	8	5.970

Neutral Banquet Trolley

Technical Specifications

- Lockable castors provide stabilizing.
- Isolation type: 40 kg/m3 density polyurathane isolation.
- Stainless steel body.



Pressed Interior Tray Slides



Code	Description	Dimensions a x b x c (mm)	Weight (kg)	Net (m ³)	Capacity (gn)	Price (€)
RVL.BQ3-002-N	Neutral Banquet Trolley	716x888x1275	131	0.81	8x2/1	1.665

Hot Banquet Trolleys

Technical Specifications

- Operating voltage: 220V
- Digital thermostat control unit.
- Interior heating indicator.
- Humidification system.
- Magnetic locker.
- Lockable castors provide stabilizing.
- Isolation type: 40 kg/m3 density polyurathane isolation.
- Optimized strong air circulation provides homogenic air flow from bottom to top in all conditions.
- Stainless steel body.
- Working temperature: 0 °C / 75 °C



Pressed Interior Tray Slides



Removable Heating System.



RVL.BQ1



RVL.BQ2



RVL.BQ3



RVL.BQ4



Code	Description	Dimensions a x b x c (mm)	Weight (kg)	Net (m ³)	Power (kw)	Capacity (gn)	Price (€)
RVL.BQ1	Hot Banquet Trolley	716x888x1835	124	1.21	3	11x2/1 Gn	2.305
RVL.BQ2	Hot Banquet Trolley	1350x888x1835	200	2.17	3	2x(11x2/1Gn)	3.835
RVL.BQ3	Hot Banquet Trolley	716x888x1251	60	0.79	3	6x2/1 Gn	1.780
RVL.BQ4	Hot Banquet Trolley	581x769x1683	94	0.75	3	15x1/1 Gn	1.860

Cold Banquet Trolleys

Technical Specifications

- 220V - 240V -1 +N - 50 60 Hz electrical power.
- "CFC Free" R-134 A refrigerant gas.
- Operating voltage: 220V
- Digital thermostat control unit.
- Magnetic locker.
- Lockable castors provide stabilizing.
- Isolation type: 40 kg/m3 density polyurathane isolation.
- Stainless steel body.
- Working temperature: 0 °C / +5 °C (at ambient tRVL. 43 °C)



Pressed Interior Tray Slides



Impact Protection Buffer



RVL.BQ1-5



RVL.BQ2-5



RVL.BQ3-5



RVL.BQ4-5



Code	Description	Dimensions a x b x c (mm)	Weight (kg)	Net (m ³)	Power (kw)	Capacity (gn)	Price (€)
RVL.BQ1-5	Cold Banquet Trolley	716x888x1835	131	1.16	0.20	11x2/1 Gn	2.820
RVL.BQ2-5	Cold Banquet Trolley	1350x888x1835	225	2.20	0.30	2x(11x2/1 Gn)	4.715
RVL.BQ3-5	Cold Banquet Trolley	716x888x1251	102	0.79	0.20	6x2/1 Gn	2.295
RVL.BQ4-5	Cold Banquet Trolley	581x769x1683	107	0.71	0.18	15x1/1 Gn	2.360

PLUS Hot Banquet Trolleys

Technical Specifications

- Operating voltage: 220V
- Digital thermostat control unit.
- Panadur sandwich panel.
- Fully openable door system.
- Interior heating indicator.
- Lockable castors provide stabilizing.
- Stainless steel tray slides.
- Aluminium body.
- Working temperature: 65 °C / 75 °C



RVL.BQ1-12H
RVL.BQ2-12H



RVL.BQ1-12+12H
RVL.BQ2-12+12H



Code	Description	Dimensions a x b x c (mm)	Weight (kg)	Net (m ³)	Power (kw)	Capacity (gn)	Price (€)
RVL.BQ1-12H	Plus Hot Banquet Trolley	536x920x1480	65	0.73	1.9	12x1/1 Gn	3.260
RVL.BQ2-12H	Plus Hot Banquet Trolley	740x1036x1480	79	1.14	1.9	12x2/1 Gn	3.885
RVL.BQ1-12+12H	Plus Hot Banquet Trolley	1115x920x1400	130	1.44	3.8	24x1/1 Gn	5.630
RVL.BQ2-12+12H	Plus Hot Banquet Trolley	1526x1036x1400	152	2.22	3.8	24x2/1 Gn	7.330

PLUS Cold Banquet Trolleys

Technical Specifications

- 220V - 230V -1 +N - 50 60 Hz electrical power.
- "CFC Free" R-134 A refrigerant gas.
- Digital thermostat control unit.
- Panadur sandwich panel.
- Fully openable door system.
- Lockable castors provide stabilizing.
- Stainless steel tray slides.
- Aluminium body.
- Working temperature: +4 °C / +10 °C (at ambient tRVL. 43 °C)



RVL.BQ1-12C
RVL.BQ2-12C



RVL.BQ1-12+12C
RVL.BQ2-12+12C



Code	Description	Dimensions a x b x c (mm)	Weight (kg)	Net (m ³)	Power (kw)	Capacity (gn)	Price (€)
RVL.BQ1-12C	Plus Cold Banquet Trolley	536x920x1480	80	0.73	0.15	12x1/1 Gn	3.810
RVL.BQ2-12C	Plus Cold Banquet Trolley	740x1036x1480	94	1.14	0.15	12x2/1 Gn	4.545
RVL.BQ1-12+12C	Plus Cold Banquet Trolley	1115x920x1400	160	1.44	0.3	24x1/1 Gn	6.705
RVL.BQ2-12+12C	Plus Cold Banquet Trolley	1526x1036x1400	182	2.22	0.3	24x2/1 Gn	8.540

PLUS Hot-Cold Banquet Trolleys

Technical Specifications

- 220V - 230V -1 +N - 50 60 Hz electrical power.
- "CFC Free" R-134 A refrigerant gas.
- Digital thermostat control unit.
- Panadur sandwich panel.
- Fully openable door system.
- Interior heating indicator.
- Lockable castors provide stabilizing.
- Stainless steel tray slides.
- Aluminium body.
- Hot working temperature: 65 °C / 75 °C
- Cold Working temperature: +4 °C / +10 °C (at ambient tRVL. 43 °C)



RVL.BQ1-6+6HC
RVL.BQ2-6+6HC



RVL.BQ1-12+12HC
RVL.BQ2-12+12HC



Code	Description	Dimensions a x b x c (mm)	Weight (kg)	Net (m ³)	Power (kw)	Capacity (gn)	Price (€)
RVL.BQ1-6+6HC	Plus Hot-Cold Banquet Trolley	536x920x1640	95	0.81	2.05	6x1/1 Gn Hot 6x1/1 Gn Cold	5.100
RVL.BQ2-6+6HC	Plus Hot-Cold Banquet Trolley	740x1036x1640	117	1.26	2.05	6x2/1 Gn Hot 6x2/1 Gn Cold	5.870
RVL.BQ1-12+12HC	Plus Hot-Cold Banquet Trolley	1115x920x1400	162	1.44	2.05	12x1/1 Gn Hot 12x1/1 Gn Cold	6.375
RVL.BQ2-12+12HC	Plus Hot-Cold Banquet Trolley	1526x1036x1400	182	2.22	2.05	12x2/1 Gn Hot 12x2/1 Gn Cold	7.815

Hot Mobile Bainmaries

Technical Specifications
 - Electric thermostatic temperature control.
 - Fixing feature with lockable wheels.
 - Stainless steel body.



Code	Description	Dimensions a x b x c (mm)	Weight (kg)	Net (m ³)	Power (kw)	Capacity (gn)	Price (€)
RVL.MBLB.01	Hot Mobile Bainmarie	855x705x850	39	0.51	1,75	2x1/1 Gn	1.015
RVL.MBLB.02	Hot Mobile Bainmarie	1185x705x850	45	0.67	1,75	3x1/1 Gn	1.190
RVL.MBLB.03	Hot Mobile Bainmarie	1505x705x850	60	0.90	1,75	4x1/1 Gn	1.305

Hot Cupboards

Technical Specifications
 - Stainless steel body.
 - Working temperature: 0 °C / 90 °C



Code	Description	Dimensions a x b x c (mm)	Weight (kg)	Net (m ³)	Power (kw)	Price (€)
RVL.IDP.7120	Hot Cupboard - Non Insulated	1200x700x850	82	0.71	1.4	1.190
RVL.IDP.7140	Hot Cupboard - Non Insulated	1400x700x850	93	0.83	1.6	1.375
RVL.IDP.7160	Hot Cupboard - Non Insulated	1600x700x850	102	0.95	1.8	1.505
RVL.IDP.7180	Hot Cupboard - Non Insulated	1800x700x850	131	1.07	2	1.635
RVL.IDP.7200	Hot Cupboard - Non Insulated	2000x700x850	142	1.19	2.2	1.835

Code	Description	Dimensions a x b x c (mm)	Weight (kg)	Net (m ³)	Power (kw)	Price (€)
RVL.IDP.7120-I	Hot Cupboard - Insulated	1200x700x850	82	0.71	1.4	1.375
RVL.IDP.7140-I	Hot Cupboard - Insulated	1400x700x850	93	0.83	1.6	1.575
RVL.IDP.7160-I	Hot Cupboard - Insulated	1600x700x850	102	0.95	1.8	1.695
RVL.IDP.7180-I	Hot Cupboard - Insulated	1800x700x850	131	1.07	2	1.895
RVL.IDP.7200-I	Hot Cupboard - Insulated	2000x700x850	142	1.19	2.2	2.095

Drawer Warmers

Technical Specifications
 - Operating voltage: 220V
 - Each drawer has separate thermostatic control.
 - Insulated inner body.
 - Heavy duty drawer slides.
 - Stainless steel body.
 - 1/1 Gn Capacity.
 - Working temperature: 0 °C / 90 °C



Code	Description	Dimensions a x b x c (mm)	Weight (kg)	Net (m ³)	Power (kw)	Price (€)
RVL.EI.01	Single Drawer Heating Unit	825x640x405	45	0.2	2	985
RVL.EI.02	2 Drawers Heating Unit	825x640x680	69	0.3	4	1.635
RVL.EI.03	3 Drawers Heating Unit	825x640x960	98	0.9	6	2.290

Single Plate Dispensers



Code	Description	Dimensions a x b x c (mm)	Capacity (plate)	Price (€)
RVL.TO.1826-N-1	Single Plate Dispenser	Neutral 440x500x900	18/26	535
RVL.TO.1826-I-1	Single Plate Dispenser	Heated 440x500x900	18/26	590
RVL.TO.2432-N-1	Single Plate Dispenser	Neutral 480x550x900	24/32	600
RVL.TO.2432-I-1	Single Plate Dispenser	Heated 480x550x900	24/32	665

Double Plate Dispensers



Code	Description	Dimensions a x b x c (mm)	Capacity (plate)	Price (€)
RVL.TO.1826-N-2	Double Plate Dispenser	Neutral 440x880x900	18/26	860
RVL.TO.1826-I-2	Double Plate Dispenser	Heated 440x880x900	18/26	1.000
RVL.TO.2432-N-2	Double Plate Dispenser	Neutral 480x1000x900	24/32	945
RVL.TO.2432-I-2	Double Plate Dispenser	Heated 480x1000x900	24/32	1.070

Plate Dispensing Cartridges



Code	Description	Dimensions a x b x c (mm)	Capacity (plate)	Price (€)
RVL.TO.1826-N	Plate Dispensing Cartridge	Neutral 380x380x750	18/26	245
RVL.TO.1826-I	Plate Dispensing Cartridge	Heated 380x380x750	18/26	300
RVL.TO.2432-N	Plate Dispensing Cartridge	Neutral 440x440x750	24/32	270
RVL.TO.2432-I	Plate Dispensing Cartridge	Heated 440x440x750	24/32	320

Room Service Hot Box



Code	Description	Dimensions a x b x c (mm)	Weight (kg)	Net (m ³)	Price (€)
RVL.MBQ.01	Room Service Hot Box	420x435x515	20	0.1	495

Plastic Service Trolleys Monoblock Covered



RVL.CK.01-P
RVL.CK.02-P

RVL.PSV.03-K

Code	Description	Dimensions a x b x c (mm)	Weight (kg)	Price (€)
RVL.PSV.03-K	Plastic Service Trolley Monoblock Covered 3 Tiers	500x800x970	14	155
RVL.CK.01-P	Plastic Trash Apparatus	330x225x560	1.7	15
RVL.CK.02-P	Plastic Spoon Apparatus	330x230x175	0.75	10
RVL.YK.01	Monoblock Covers			25

Plastic Baby Feeding Chair



Code	Description	Dimensions a x b x c (mm)	Weight (kg)	Price (€)
RVL.MS.01	Plastic Baby Feeding Chair	600x600x750	6.5	150

Plastic Service Trolleys



RVL.PSV.02

RVL.PSV.03

Code	Description	Dimensions a x b x c (mm)	Weight (kg)	Price (€)
RVL.PSV.02	Plastic Service Trolley 2 Tiers	500x800x970	8.1	110
RVL.PSV.03	Plastic Service Trolley 3 Tiers	500x800x970	11	125

Stainless Steel Service Trolleys



RVL.2.SV.02

RVL.2.SV.03

Code	Description	Dimensions a x b x c (mm)	Weight (kg)	Price (€)
RVL.2.SV.02	Stainless Steel Service Trolley 2 Tiers	550x860x900	15	475
RVL.2.SV.03	Stainless Steel Service Trolley 3 Tiers	550x860x900	20	575

Tray Clearing Trolley



Code	Description	Dimensions a x b x c (mm)	Price (€)
RVL.BAH.2.8555-90	Tray Clearing Trolley	850x550x900	575

Hot Box Heating Rack



Code	Description	Dimensions a x b x c (mm)	Weight (kg)	Net (m ³)	Price (€)
RVL.OKS.01	Hot Box Heating Rack	1070x530x1400	23	0.80	490

Room Service Desk (Foldable)



Code	Description	Dimensions a x b x c (mm)	Weight (kg)	Net (m ³)	Price (€)
RVL.OSA.01	Room Service Desk (Foldable)	930x910x750	12	0.64	425

Basket Trolley 55x55x90



Code	Description	Dimensions a x b x c (mm)	Price (€)
RVL.BAKT.2.5555-90	Basket Trolley	550x550x900	230

Pot Trolley



Code	Description	Dimensions a x b x c (mm)	Price (€)
RVL.BAKTT.2.906050-90	Pot Trolley	900x600x500/900	460

Solid Platform Trolley



Code	Description	Dimensions a x b x c (mm)	Price (€)
RVL.PD.2.806020-90	Solid Platform Trolley	800x600x200 / 900	330

Carcass Hanger



Code	Description	Dimensions a x b x c (mm)	Price (€)
RVL.TA.2.1055-17	Carcass Hanger	1000x550x1700	660
RVL.TA.2.1255-17	Carcass Hanger	1200x550x1700	740
RVL.TA.2.1555-17	Carcass Hanger	1500x550x1700	770

Mobile Waste Bin-Round

-Pressed.



Code	Description	Dimensions a x b x c (mm)	Type	Price (€)
RVL.CY.01	Mobile Waste Bin-Round	Ø 400x400	Inox 304	215

Mobile Waste Bin-Square

-Pressed.



Code	Description	Dimensions a x b x c (mm)	Type	Price (€)
RVL.CK.01	Mobile Waste Bin-Square	500x550x500	Inox 304	335

Mobile Bin Double Lid

-Pressed.



Code	Description	Dimensions a x b x c (mm)	Type	Price (€)
RVL.ECK.3.8454-58	Mobile Bin Double Lid	840x540x580	Inox 304	465

Grease Separator



Code	Description	Dimensions a x b x c (mm)	Weight (kg)	Capacity (plate)	Price (€)
RVL.YT.01	Grease Separator	655x340x290	20	10	580
RVL.YT.02	Grease Separator	730x413x420	29	16	685
RVL.YT.03	Grease Separator	900x540x640	52	50	785

Troy Trolley 50x70



Code	Description	Dimensions a x b x c (mm)	Price (€)
RVL.TT.2.7050	Tray Trolley For 50x70 Tray	560x730x1700	655

Gn Trolley 1/1



Code	Description	Dimensions a x b x c (mm)	Capacity (gn 1/1)	Price (€)
RVL.BA.2.GN-9	Gn Trolley Low Single 1/1 Gn	380x560x1050	9	360
RVL.BA.2.GN-17	Gn Trolley High Single 1/1 Gn	380x560x1720	17	495
RVL.BA.2.GN-34	Gn Trolley High Twin 1/1 Gn	740x560x1720	34	690

Basket Trolley



RVL.BAKA.2.5

RVL.BAKY.2.10

Code	Description	Dimensions a x b x c (mm)	Capacity (pcs)	Price (€)
RVL.BAKA.2.5	Basket Trolley With Rails Low	560x530x900	5	360
RVL.BAKY.2.10	Basket Trolley With Rails High	560x530x1650	10	460

Gn Trolley 2/1



Code	Description	Dimensions a x b x c (mm)	Capacity (gn 2/1)	Price (€)
RVL.BA.2.GN2-9	Gn Trolley Low Single 2/1 Gn	590x680x1050	9	395
RVL.BA.2.GN2-17	Gn Trolley High Single 2/1 Gn	590x680x1720	17	550
RVL.BA.2.GN2-34	Gn Trolley High Twin 2/1 Gn	1150x680x1720	34	740

Tray Trolley 37x53



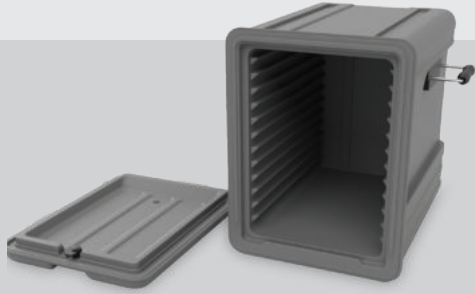
Code	Description	Dimensions a x b x c (mm)	Capacity (trays)	Price (€)
RVL.BA.2.3753-13	Tray Trolley with Rails Single Row For 37x53	430x560x1710	13-15	545
RVL.BA.2.3753-26	Tray Trolley with Rails Twin Row For 37x53	830x560x1710	26-30	725
RVL.BA.2.3753-39	Tray Trolley with Rails Triple Row For 37x53	1230x560x1710	39-45	935

Tray Trolley 40x60



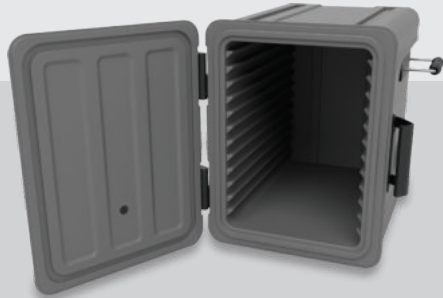
Code	Description	Dimensions a x b x c (mm)	Capacity (trays)	Price (€)
RVL.TT.2.6040	Tray Trolley For 40x60 Tray Single	460x630x1650	15	525
RVL.2TT.2.6040	Tray Trolley For 40x60 Tray Twin	900x630x1650	30	790

Thermobox 600



Code	Description	Interior Dimensions a x b x c (mm)	External Dimensions a x b x c (mm)	Weight (kg)	Capacity (lt)	Price (€)
RVL.BOX-600	Thermobox 600	335x533x500	450x635x575	9.3 (± 200 gr)	83	250

Thermobox 600 Side-Hinged



Code	Description	Interior Dimensions a x b x c (mm)	External Dimensions a x b x c (mm)	Weight (kg)	Capacity (lt)	Price (€)
RVL.BOX-600-K	Thermobox 600 Side-Hinged	335x533x500	465x635x575	10.2 (± 200 gr)	83	305

Thermobox 600 Side-Hinged (with Heated)



Code	Description	Interior Dimensions a x b x c (mm)	External Dimensions a x b x c (mm)	Weight (kg)	Capacity (lt)	Price (€)
RVL.BOX-600-K-I	Thermobox 600 Side-Hinged (with Heated)	335x533x500	465x655x575	14.5 (± 200 gr)	83	525

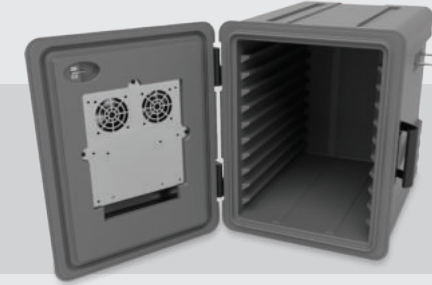
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TOTAL 53 LT.	TOTAL 56 LT.	TOTAL 63 LT.	TOTAL 56 LT.

Thermobox 700 Side-Hinged

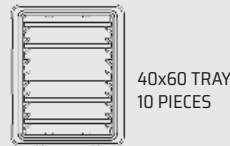


Code	Description	Interior Dimensions a x b x c (mm)	External Dimensions a x b x c (mm)	Weight (kg)	Capacity (lt)	Price (€)
RVL.BOX-700	Thermobox 700 Side-Hinged	410x610x550	565x720x670	14.2 (± 200 gr)	140	675

Thermobox 700 Side-Hinged (with Heated)



Code	Description	Interior Dimensions a x b x c (mm)	External Dimensions a x b x c (mm)	Weight (kg)	Capacity (lt)	Price (€)
RVL.BOX-700-I	Thermobox 700 Side-Hinged (with Heated)	410x610x550	565x740x670	18.5 (± 200 gr)	140	910



Thermobox 800



Code	Description	Interior Dimensions a x b x c (mm)	External Dimensions a x b x c (mm)	Weight (kg)	Capacity (lt)	Price (€)
RVL.BOX-800	Thermobox 800	535x670x500	670x765x615	15.8 (± 200 gr)	180	795

Thermobox 800 (with Heated)



Code	Description	Interior Dimensions a x b x c (mm)	External Dimensions a x b x c (mm)	Weight (kg)	Capacity (lt)	Price (€)
RVL.BOX-800-I	Thermobox 800 (with Heated)	535x670x500	670x785x615	20 (± 200 gr)	180	1.000

Thermobox 800+800



Code	Description	Interior Dimensions a x b x c (mm)	External Dimensions a x b x c (mm)	Weight (kg)	Capacity (lt)	Price (€)
RVL.BOX-800+800	Thermobox 800+800	535x655x500	758x765x1375	42 (± 200 gr)	2x180	2.120

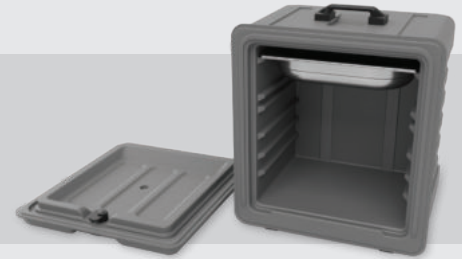
Thermobox 800+800 (with Heated)



Code	Description	Interior Dimensions a x b x c (mm)	External Dimensions a x b x c (mm)	Weight (kg)	Capacity (lt)	Price (€)
RVL.BOX-800+800-I	Thermobox 800+800 (with Heated)	535x655x500	758x785x1375	50 (± 200 gr)	2x180	2.430

	18,5 lt.		28,5 lt.		42,5 lt.		18,5 lt.
	18,5 lt.		28,5 lt.		42,5 lt.		18,5 lt.
	18,5 lt.		28,5 lt.		42,5 lt.		18,5 lt.
	42,5 lt.		28,5 lt.		42,5 lt.		18,5 lt.
TOTAL 116,5 LT		TOTAL 114 LT		TOTAL 127,5 LT		TOTAL 111 LT	
	18,5 lt.		28,5 lt.		28,5 lt.		57,5 lt.
	18,5 lt.		28,5 lt.		28,5 lt.		57,5 lt.
	28,5 lt.		28,5 lt.		28,5 lt.		57,5 lt.
	42,5 lt.		57,5 lt.		57,5 lt.		57,5 lt.
TOTAL 108 LT		TOTAL 114,5 LT		TOTAL 128,5 LT		TOTAL 115 LT	

Thermobox 1/2 Gn



Code	Description	Interior Dimensions a x b x c (mm)	External Dimensions a x b x c (mm)	Weight (kg)	Capacity (lt)	Price (€)
RVL.BOX-5	Thermobox 1/2 Gn	330x275x355	425x375x495	4,9 (± 200 gr)	19,5	215

	4 lt.		6,5 lt.		9,5 lt.		12,5 lt.
	4 lt.		6,5 lt.		9,5 lt.		6,5 lt.
	4 lt.		6,5 lt.				
	4 lt.						
TOTAL 16 LT		TOTAL 19,5 LT		TOTAL 19 LT		TOTAL 19 LT	

Thermobox 200



Code	Description	Interior Dimensions a x b x c (mm)	External Dimensions a x b x c (mm)	Weight (kg)	Capacity (lt)	Price (€)
RVL.BOX-200	Thermobox 200	535x335x146	616x422x305	6 (± 200 gr)	26	230

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Thermobox 300



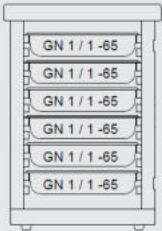
Code	Description	Interior Dimensions a x b x c (mm)	External Dimensions a x b x c (mm)	Weight (kg)	Capacity (lt)	Price (€)
RVL.BOX-300	Thermobox 300	535x335x246	616x422x405	8 (± 200 gr)	48	245

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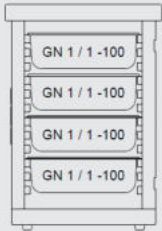
Epp Carrybox 600



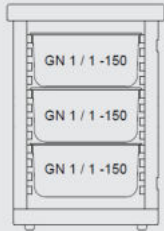
Code	Description	Interior Dimensions a x b x c (mm)	External Dimensions a x b x c (mm)	Weight (kg)	Capacity (lt)	Price (€)
RVLEPP.600	Epp Carrybox 600	330x530x525	440x645x630	3.8	92	170



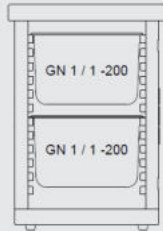
TOTAL 51 LT.



TOTAL 52,5 LT.



TOTAL 58,5 LT.

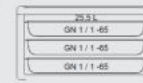
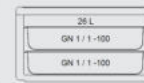
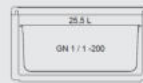


TOTAL 51 LT.

Epp Carrybox 1/1 Gn



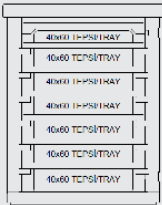
Code	Description	Interior Dimensions a x b x c (mm)	External Dimensions a x b x c (mm)	Weight (kg)	Capacity (lt)	Price (€)
RVLEPP.GN.1.1-200	Epp Carrybox 1/1 Gn	338x538x253	400x600x317	1.2	46	45



Epp Carrybox 700



Code	Description	Interior Dimensions a x b x c (mm)	External Dimensions a x b x c (mm)	Weight (kg)	Capacity (lt)	Price (€)
RVLEPP.700	Epp Carrybox 700	410x615x585	535x770x689	6.5	147	235



40x80 TRAY
7 PIECES

Epp Carrybox 60x40



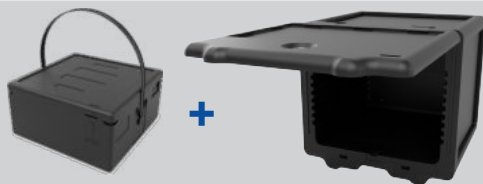
Code	Description	Interior Dimensions a x b x c (mm)	External Dimensions a x b x c (mm)	Weight (kg)	Capacity (lt)	Price (€)
RVLEPP.TR60.40.20	Epp Carrybox 60x40x20	425x625x205	490x690x269	1.3	53	55
RVLEPP.TR60.40.30	Epp Carrybox 60x40x30	425x625x305	490x690x369	1.6	81	60

Epp Carrybox Mobile



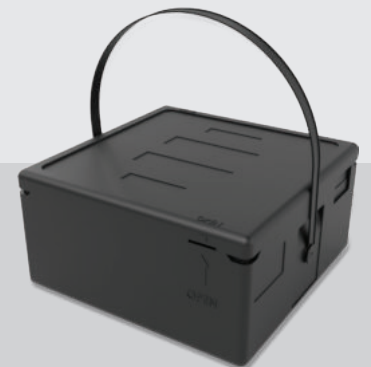
Code	Description	Interior Dimensions a x b x c (mm)	External Dimensions a x b x c (mm)	Weight (kg)	Capacity (lt)	Price (€)
RVLEPP.MOB	Epp Carrybox Mobile	491x420x508	602x570x575	4.4	100	325

Epp Carrybox Mobile Full



Code	Description	Interior Dimensions a x b x c (mm)	External Dimensions a x b x c (mm)	Weight (kg)	Capacity (lt)	Price (€)
RVLEPP.MOB-F	Epp Carrybox Full	491x420x508	602x570x575	5.4	100	360

Epp Carrybox Pizza



Code	Description	Interior Dimensions a x b x c (mm)	External Dimensions a x b x c (mm)	Weight (kg)	Capacity (lt)	Price (€)
RVL.PIZ.35-4	Epp Carrybox 4 PizzaxØ 35 cm	350x365x175	410x425x235	0.70	22	35
RVL.PIZ.35-8	Epp Carrybox 8 PizzaxØ 35 cm	350x365x335	410x425x395	1	43	45
RVL.PIZ.40-4	Epp Carrybox 4 PizzaxØ 40 cm	420x420x175	480x480x245	1	31	45
RVL.PIZ.40-8	Epp Carrybox 8 PizzaxØ 40 cm	420x420x335	480x480x405	1.3	59	55

Pizzabox



Code	Description	Interior Dimensions a x b x c (mm)	External Dimensions a x b x c (mm)	Weight (kg)	Capacity (lt)	Price (€)
RVL.MOB-0	Pizzabox	460x490x360	560x615x415	7.2 (± 200 gr)	70	260

Thermo Small Pizza Delivery Bag



Code	Description	Dimensions a x b x c (mm)	Net (m ³)	Price (€)
RVL.TRBAG.01	Thermo Small Pizza Delivery Bag	350x350x200	0.03	85

Thermo Medium Pizza Delivery Bag



Code	Description	Dimensions a x b x c (mm)	Net (m ³)	Price (€)
RVL.TRBAG.02	Thermo Thermo Medium Pizza Delivery Bag	400x400x200	0.04	90

Thermo Big Pizza Delivery Bag



Code	Description	Dimensions a x b x c (mm)	Net (m ³)	Price (€)
RVL.TRBAG.03	Thermo Big Pizza Delivery Bag	450x450x200	0.04	90

Thermo Pizza Delivery Bag (With Pocket)



Code	Description	Dimensions a x b x c (mm)	Net (m ³)	Price (€)
RVL.TRBAG.04	Thermo Pizza Delivery Bag (With Pocket)	350x450x200	0.03	110

Thermo Turkish Pizza Delivery Bag



Code	Description	Dimensions a x b x c (mm)	Net (m ³)	Price (€)
RVL.TRBAG.05	Thermo Turkish Pizza Delivery Bag	520x230x15	0.02	45

Thermo Square Delivery Bag



Code	Description	Dimensions a x b x c (mm)	Net (m ³)	Price (€)
RVL.TRBAG.06	Thermo Square Delivery Bag	380x380x250	0.03	95

Thermo Rectangle Delivery Bag



Code	Description	Dimensions a x b x c (mm)	Net (m ³)	Price (€)
RVL.TRBAG.07	Thermo Rectangle Delivery Bag	350x230x230	0.02	80

Thermo Big Delivery Bag



Code	Description	Dimensions a x b x c (mm)	Net (m ³)	Price (€)
RVL.TRBAG.08	Thermo Big Delivery Bag	500x360x240	0.04	80

Foot Operated Hand Wash Sink

Technical Specifications

- Stainless steel body.
- Contemporary design.
- Quick and easy set-up.
- Hygienic, closed trash bin.
- Foot operated Push-Pull water flow system.
- Z type napkin holder.
- Elbow operated soap dispenser.



Code	Description	Dimensions a x b x c (mm)	Weight (kg)	Net (m ³)	Price (€)
RVL.AYK.002	Foot Operated Hand Wash Sinks	500x450x850/1350	22	0.30	575

Foot Operated Mobile Hand Wash Sink

Technical Specifications

- Stainless steel body.
- Contemporary design.
- Quick and easy set-up.
- Hygienic, closed trash bin.
- Foot operated Push-Pull water flow system.
- Z type napkin holder.
- Elbow operated soap dispenser.
- Mobile system.
- Fresh Water Tank: 30 lt
- Waste Tank: 30 lt



Code	Description	Dimensions a x b x c (mm)	Weight (kg)	Net (m ³)	Price (€)
RVL.DKE.50-T	Foot Operated Mobile Hand Wash Sink	500x655x900/1400	25	0.45	635

Electrical Mobile Disinfection Stations

Technical Specifications

- Stainless steel body.
- Contemporary design.
- Quick and easy set-up.
- Foot operated electrical water flow system.
- Mobile water tank system.
- Z type napkin holder.
- Elbow operated disinfectant.
- Elbow operated soap dispenser.
- Mobile system.
- Fresh Water Tank: 30 lt
- Waste Tank: 30 lt
- 220V 50-60 Hz operating range.



RVL.DKE.75

RVL.DKE.102



Code	Description	Dimensions a x b x c (mm)	Weight (kg)	Net (m ³)	Power (kw)	Price (€)
RVL.DKE.75	Electrical Mobile Disinfection Station	750x605x875/1590	44	0.72	0.22	1.470
RVL.DKE.102	Electrical Mobile Disinfection Station	1020x605x875/1590	87	0.98	0.22	2.010

**Elbow Operated Disinfection Stations
1 lt- 2.5 lt**



RVL.DKE.007

RVL.DKE.008

Code	Description	Dimensions a x b x c (mm)	Weight (kg)	Net (m ³)	Price (€)
RVL.DKE.007	Elbow Operated Disinfection Station 1 lt	200x60x1445	12	0.17	200
RVL.DKE.008	Elbow Operated Disinfection Station 2.5 lt	200x60x1445	12	0.17	215

**Foot Operated Disinfection Stations
1 lt - 2.5 lt**



RVL.AYK.001

RVL.AYK.004

Code	Description	Dimensions a x b x c (mm)	Weight (kg)	Net (m ³)	Price (€)
RVL.AYK.001	Foot Operated Disinfection Station 1 lt	200x167x1125	11	0.037	205
RVL.AYK.004	Foot Operated Disinfection Station 2.5 lt	200x167x1125	11	0.037	220

**Foot Operated Disinfection Station
5/10 lt**



Code	Description	Dimensions a x b x c (mm)	Weight (kg)	Net (m ³)	Price (€)
RVL.AYK.003	Foot Operated Disinfection Station 5/10 lt	300x440x1212	17	0.16	415

Hot - Cold Meal Distribution Trolleys

Technical Specifications

- IP-65 protected USB port
- IP-65 protected ethernet port
- Wireless WI-FI communication system
- Internal battery helps to collect data when the trolley is not plugged.
- Data storage for one year in the memory.
- Data transfer from the USB memory stick, cable connection or wireless connection to software MED-SOFT in the main computer.
- Battery and date information display on the screen.
- Address and the department information of the trolley display on the screen.
- Hot compartment temperature can be adjustable between +50°C ile +100°C
- Cold compartment temperature can be adjustable between 0°C and +6°C.
- 4 cycle programs can be adjustable with the required temperature and time.
- Tray Size: 575x325 mm
- Tray Type: Gn 1/2 - Gn 1/3
- RVL.MED.S.24-1/2 - RVL.MED.S.24-1/3
- Power: 5-1.3 kW
- RVL.MED.S.30-1/2 - RVL.MED.S.30-1/3
- Power: 5.6-1.3 kW



RVL.MED.S.30-1/2
RVL.MED.S.30-1/3



RVL.MED.S.24-1/2
RVL.MED.S.24-1/3



Touch Screen

Code	Description	Dimensions a x b x c (mm)	Weight (kg)	Net (m ³)	Tray Capacity (pcs)	Price (€)
RVL.MED.S.24-1/2	Hot - Cold Meal Distribution Trolley	811x1139x1382	195	1.28	24	13.710
RVL.MED.S.24-1/3	Hot - Cold Meal Distribution Trolley	811x1139x1382	195	1.28	24	13.710
RVL.MED.S.30-1/2	Hot - Cold Meal Distribution Trolley	811x1139x1619	215	1.50	30	14.895
RVL.MED.S.30-1/3	Hot - Cold Meal Distribution Trolley	811x1139x1619	215	1.50	30	14.895

It is designed to carry and deliver the meals easily in hospitals, clinics and similar places and keeps the food at the required temperature. Trolleys can be easily stored side by side and back-to-back so that they do not occupy so much space in the operation. Thanks to its compact structure, it can be easily moved between floors, work at the floors easily. Thanks to push handles on both sides, the user can easily maneuver the trolley. In addition, with six wheels on the trolley, it can easily turn around itself. With the foldable tray table located at the front of the trolley, the user can put trays at any time and can get help from this table in the direction of need.

The 7" screen on the vehicle provides convenience to the user, which he can easily select the program and / or make a new program with the touch screen. Many parts on the trolley can be easily removed and installed back. At this point, service and maintenance are done at no cost. The lifetime of the trolley is much longer and it can serve for a long time.

Thanks to the bumpers located at the bottom, the trolley is protected against impacts. By this the food being transported is also secured. The doors of the trolley are easily opened. Thanks to the locking mechanism located in the middle, it can be locked whenever requested, and when the trolley is in the operation at the floor, the access of the unauthorized persons is stopped. Once the doors are opened, they are folded to the rear of the trolley, which helps saving space. In this way, trays can be easily placed, trays can be removed and trolley can be cleaned easily.

The trolleys are filled with the trays which are prepared at the portioning kitchen and they are transported to the patient floors.

The vehicle consists of two compartments. There is an isolation wall separating these two chambers. The cold compartment of the trolley is at + 4°C (adjustable 0°C / + 6°C), the hot compartment is at 100 ° C (adjustable 50°C / 100°C.). As long as the meals are served, the internal temperatures are kept at the right values and these values do not change until the food served to patient bed.

Meal Distribution Trolley Accessories

Technical Specifications

* These 1/2 trays are divided into 50% / 50% when they are fitted in the partition wall. The hot side and the cold side of the trays are the same in width and depth when they are settled in the trolley.

** These 1/3 trays are divided into %37 / %63 when they are fitted in the partition wall. The hot side is wide and the cold side is narrow when they are settled in the trolley. By this 3 dishes can be loaded on the hot side of the tray. (Ø12, Ø21, Ø17) hot dishes can be loaded at the same time.



Code	Description	Dimensions a x b x c (mm)	Price (€)
RVL.5732.S-1/2	1/2 Hot-Cold Trolley Special Tray	575x325	30
RVL.5732.S-1/3	1/3 Hot-Cold Trolley Special Tray	575x325	30
RVL.MED.SOFT	MED-SOFT Software		7.360

Unbreakable Plates for Meal Distribution Trolleys

Product	Code	Description	Price (€)
	RVL.MED.JØ12T	Soup Plate White Ø12 mm	5
	RVL.MED.JØ12K	Soup Plate Lid	6
	RVL.MED.DØ17T	Flat Desert Plate White Ø17 mm	5
	RVL.MED.DØ17K	Flat Desert Plate Lid	7
	RVL.MED.CØ21T	Hot Dish Plate White Ø21 mm	6
	RVL.MED.CØ21K	Hot Dish Plate Lid	9
	RVL.MED.S12x17T	Salad Plate White R12*17 mm	6
	RVL.MED.S12x17K	Salad Plate Lid	7
	RVL.MED.DØ19T	Flat Rice Plate White Ø19 mm	5
	RVL.MED.DØ19K	Flat Rice Plate Lid	8
	RVL.MED.KTØ23T	Divided Breakfast Plate White Ø23 mm	6
	RVL.MED.KTØ23K	Divided Breakfast Plate Lid	10

Automatic Orange Juicers

Technical Specifications

- Motor power: 0.37 kW 1500 rpm
- 220 - 240V 50-60 Hz
- Safety sensor.
- Loading capacity: 18 kg/time.
- Orange diameter: 60-85 mm
- 2 different color options.
- Feeder capacity 12 kg
- Easily removable and washable hole punching system.



Code	Description	Dimensions a x b x c (mm)	Weight (kg)	Net (m ³)	Capacity (pcs/min)	Price (€)
RVL.ORG.50-T	Automatic Orange Juicer (Orange Color)	420x578x910	68	0.22	24	3.110
RVL.ORG.51-T	Bottom Stand (Orange Color)	470x578x800	21	0.22		835
RVL.ORG.50-G	Automatic Orange Juicer (Gray Color)	420x578x910	68	0.22	24	3.110
RVL.ORG.51-G	Bottom Stand (Gray Color)	470x578x800	21	0.22		835

Juicers and Ayran Makers

Technical Specifications

- 220V. 50 Hz operating power.
- R134A Refrigerant gas.
- Surface cooling system cools evenly until the last drop of drink.
- The digital thermostat and cooling system provides a 15% energy savings.
- It shows the current temperature of the drink with digital thermostat.
- Beverage temperature can be adjusted +3 and +10 degree between.
- With one hand, the developed system makes it easier to tap beverage intake.
- With magnetic mixing system eliminates the risk of water leakage into the water leakage and engine.
- The low noise level of the class.
- Possibility to use the cup holder thanks to the flat form of the hopper cover.
- All parts in contact with the beverage removable and can be cleaned with ease.



Code	Description	Dimensions a x b x c (mm)	Weight (kg)	Net (m ³)	Capacity (lt)	Price (€)
RVL.SY.19	Juicers and Ayran Makers	320x400x700	20	0.09	19	1.065

Sparkling Ayran Makers

Technical Specifications

- 220V / 50 Hz
- 200 Watt.
- 40 lt. capacities.
- Tank cleaning and discharge valve.
- Glass filling sink and sub filter.
- Foamy or foamless yogurt drink options.
- Interior lighting.



Code	Description	Dimensions a x b x c (mm)	Weight (kg)	Net (m ³)	Capacity (lt)	Price (€)
RVL.AYR.40	Sparkling Ayran Maker Wooden Decorated	660x600x1528	78	0.5	40	2.100
RVL.AYR.40-P	Sparkling Ayran Maker Stainless Steel	660x600x1528	78	0.5	40	2.065

Tea Maker with Pots

Technical Specifications

- Thermostat control unit.
- Heating isolation.
- Warning lamp.
- Stainless steel interior reservoir.



Code	Description	Dimensions a x b x c (mm)	Weight (kg)	Net (m ³)	Power (kw)	Capacity (lt)	Price (€)
RVL.DCY.120	Tea Maker With Pot 120 Cups	294x367x400	15	0.04	2	13	430
RVL.DCY.250	Tea Maker With Pot 250 Cups	352x425x440	20	0.06	2.5	23	480
RVL.DCY.350	Tea Maker With Pot 350 Cups	415x487x455	27	0.09	3.5	37	560

Tea Makers

Technical Specifications

- Thermostat control unit.
- Stainless steel body.



Code	Description	Dimensions a x b x c (mm)	Weight (kg)	Net (m ³)	Power (kw)	Capacity (lt)	Price (€)
RVL.CY.80	Tea Maker 80 Cups	Ø 300x425	4	0.02	1.75	8	230
RVL.CY.120	Tea Maker 120 Cups	Ø 335x480	5	0.03	1.75	13	240
RVL.CY.250	Tea Maker 250 Cups	Ø 390x500	7	0.05	2.5	20	290
RVL.CY.400	Tea Maker 400 Cups	Ø 510x620	11	0.1	5	40	565

Hot Water Dispensers

Technical Specifications

- Thermostat control unit.
- Stainless steel body.



Code	Description	Dimensions a x b x c (mm)	Weight (kg)	Net (m ³)	Power (kw)	Capacity (lt)	Price (€)
RVL.SU.80	Hot Water Dispenser 80 Cups	Ø 300x425	3	0.02	1.75	8	205
RVL.SU.120	Hot Water Dispenser 120 Cups	Ø 335x480	4	0.03	1.75	13	220
RVL.SU.250	Hot Water Dispenser 250 Cups	Ø 390x500	6	0.05	2.5	20	270
RVL.SU.400	Hot Water Dispenser 400 Cups	Ø 510x620	8	0.1	5	40	495

Cappucino Espresso Machines Red

Technical Specifications

- 230V operating voltage.
- Double steam arm.
- Dosage adjustment unit.
- Extra-warm water arm.
- Semi automatic.



RVL.CPC.1GR

RVL.CPC.2GR

Cappucino Espresso Machines Black

Technical Specifications

- 230V operating voltage.
- Double steam arm.
- Dosage adjustment unit.
- Extra-warm water arm.
- Semi automatic.



RVL.CPC.1GB

RVL.CPC.2GB

Code	Description	Dimensions a x b x c (mm)	Weight (kg)	Net (m ³)	Power (kw)	Capacity (lt)	Price (€)
RVL.CPC.1GR	Capuccino Espresso Machine 1 Group	410x590x610	27	0.14	2.5	4.6	2.785
RVL.CPC.2GR	Capuccino Espresso Machine 2 Groups	811x600x628	67	0.30	4.5	11	3.860
RVL.CPC.3GR	Capuccino Espresso Machine 3 Groups	1023x600x628	81	0.39	5	19	4.750

Code	Description	Dimensions a x b x c (mm)	Weight (kg)	Net (m ³)	Power (kw)	Capacity (lt)	Price (€)
RVL.CPC.1GB	Capuccino Espresso Machine 1 Group	410x590x610	27	0.14	2.5	4.6	2.785
RVL.CPC.2GB	Capuccino Espresso Machine 2 Groups	811x600x628	67	0.30	4.5	11	3.860
RVL.CPC.3GB	Capuccino Espresso Machine 3 Groups	1023x600x628	81	0.39	5	19	4.750

Automatic Cappucino Espresso Machines Red

Technical Specifications

- 380V operating voltage.
- Double steam arm.
- Dosage adjustment unit.
- Extra-warm water arm.
- Full automatic digital board.



Automatic Cappucino Espresso Machines Black

Technical Specifications

- 380V operating voltage.
- Double steam arm.
- Dosage adjustment unit.
- Extra-warm water arm.
- Full automatic digital board.



Code	Description	Dimensions a x b x c (mm)	Weight (kg)	Net (m ³)	Power (kw)	Capacity (lt)	Price (€)
RVL.CPC.2GR-D	Automatic Cappucino Espresso Machine 2 Group	811x600x628	67	0.30	4.5	11	4.690
RVL.CPC.3GR-D	Automatic Cappucino Espresso Machine 3 Group	1023x600x628	81	0.39	5	19	5.935

Code	Description	Dimensions a x b x c (mm)	Weight (kg)	Net (m ³)	Power (kw)	Capacity (lt)	Price (€)
RVL.CPC.2GB-D	Automatic Cappucino Espresso Machine 2 Group	811x600x628	67	0.30	4.5	11	4.690
RVL.CPC.3GB-D	Automatic Cappucino Espresso Machine 3 Group	1023x600x628	81	0.39	5	19	5.935

Turkish Coffee Machines

Technical Specifications

- Heated 4 liter tank system.
- Automatic shutdown when coffee is ready.
- Anti-overflow sensor.
- Automatic shut-off feature when water level is low.
- Option to measure up to 3 cups.
- Audible alert system when coffee is ready.
- Audible warning system when water runs out.



RVL.LC2

RVL.LC3

Code	Description	Dimensions a x b x c (mm)	Net (m ³)	Power (kw)	Price (€)
RVL.LC2	Turkish Coffee Machine 2 Coffee Pots	340x365x405	0.05	1.3	850
RVL.LC3	Turkish Coffee Machine 3 Coffee Pots	500x365x405	0.08	1.8	965

Coffee Grinder

Technical Specifications

- 230V - 356 W - 1.75 A
- Thermal motor protection equipment.
- Maximum operating time 30 minutes.
- Mill diameter of 60 mm
- Bin capacity 2 kg
- Dispenser average of 2 kg capacity.



RVL.KCM.01

RVL.CCG.01

Code	Description	Dimensions a x b x c (mm)	Weight (kg)	Net (m ³)	Capacity (lt)	Price (€)
RVL.CCG.01	Coffee Grinder	210x380x600	9	0.04	2	820
RVL.KCM.01	Coffee Drawer	410x490				195

Gas Shawarma Machines (Motor on Top)

Technical Specifications

- Lpg or naturel gas.
- 220V-50Hz
- Motor on Top.
- Magnet safety valve.
- Adjustable spear.
- Dual direction option.
- Hygienic and safe.
- Stainless steel body.

RVL.DN.220

- Gas Consumption (ng): 1,10 m³/h
- Gas Consumption (lpg): 0,80 kg/h

RVL.DN.221

- Gas Consumption (ng): 1,48 m³/h
- Gas Consumption (lpg): 1,09 kg/h

RVL.DN.222

- Gas Consumption (ng): 1,85 m³/h
- Gas Consumption (lpg): 1,36 kg/h



Code	Description	Dimensions a x b x c (mm)	Weight (kg)	Net (m ³)	Power (kw)	Burner	Price (€)
RVL.DN.220	Gas Shawarma Machines Motor on Top	630x830x983	30	0.51	10.5	3	840
RVL.DN.221	Gas Shawarma Machines Motor on Top	630x830x1163	34	0.60	14	4	965
RVL.DN.222	Gas Shawarma Machines Motor on Top	630x830x1343	39	0.70	17.5	5	1.120
RVL.KT.01	Stainless Steel Wing (3 Burners)						110
RVL.KT.02	Stainless Steel Wing (4 Burners)						115
RVL.KT.03	Stainless Steel Wing (5 Burners)						120

Electrical Robax Glass Shawarma Machines (Motor at Bottom)

Technical Specifications

- Low and high two stage cooking temperature.
- 380V-50 Hz
- ROBAX Color S thermal glass.
- Sliding bottom housing of the spear provides shawarma meat to get closer to burner
- Adjustable spear
- Dual direction option.
- Stainless steel body.



Code	Description	Dimensions a x b x c (mm)	Weight (kg)	Net (m ³)	Power (kw)	Burner	Price (€)
RVL.DN.170	Robax Glass Shawarma Machine Motor at Bottom	568x706x964	36	0.39	4.2	3	1.435
RVL.DN.171	Robax Glass Shawarma Machine Motor at Bottom	568x706x1158	41	0.47	5.6	4	1.630
RVL.DN.172	Robax Glass Shawarma Machine Motor at Bottom	568x706x1337	53	0.54	7	5	1.810
RVL.KT.01	Stainless Steel Wing (3 Burners)						110
RVL.KT.02	Stainless Steel Wing (4 Burners)						115
RVL.KT.03	Stainless Steel Wing (5 Burners)						120
RVL.PT.01	Stainless Steel Tray Expand Plate						185

Gas Shawarma Machines (Motor at Bottom)

Technical Specifications

- Lpg or naturel gas.
- 220V-50Hz
- Magnet safety valve.
- Sliding bottom housing of the spear provides shawarma meat to get closer to burner.
- Adjustable spear.
- Dual direction option.
- Hygienic and safe.
- Stainless steel body.

RVL.DN.150

- Gas Consumption (ng): 1,10 m³/h
- Gas Consumption (lpg): 0,80 kg/h

RVL.DN.151

- Gas Consumption (ng): 1,48 m³/h
- Gas Consumption (lpg): 1,09 kg/h

RVL.DN.152

- Gas Consumption (ng): 1,85 m³/h
- Gas Consumption (lpg): 1,36 kg/h



Code	Description	Dimensions a x b x c (mm)	Weight (kg)	Net (m ³)	Power (kw)	Burner	Price (€)
RVL.DN.150	Gas Shawarma Machines Motor at Bottom	568x707x964	36	0.39	10.5	3	1.075
RVL.DN.151	Gas Shawarma Machines Motor at Bottom	568x707x1158	41	0.46	14	4	1.175
RVL.DN.152	Gas Shawarma Machines Motor at Bottom	568x707x1337	44	0.54	17.5	5	1.305
RVL.KT.01	Stainless Steel Wing (3 Burners)						110
RVL.KT.02	Stainless Steel Wing (4 Burners)						115
RVL.KT.03	Stainless Steel Wing (5 Burners)						120
RVL.PT.01	Stainless Steel Tray Expand Plate						185

Gas Robax Glass Shawarma Machines (Motor at Bottom)

Technical Specifications

- Lpg or naturel gas.
- 220V-50 Hz
- ROBAX Color S thermal glass.
- Magnet safety valves.
- Sliding bottom housing of the spear provides shawarma meat to get closer to burner
- Adjustable spear
- Dual direction option.
- Stainless steel body.

RVL.DN.210

- Gas Consumption (ng): 1,10 m³/h
- Gas Consumption (lpg): 0,80 kg/h

RVL.DN.211

- Gas Consumption (ng): 1,48 m³/h
- Gas Consumption (lpg): 1,09 kg/h

RVL.DN.212

- Gas Consumption (ng): 1,85 m³/h
- Gas Consumption (lpg): 1,36 kg/h



Code	Description	Dimensions a x b x c (mm)	Weight (kg)	Net (m ³)	Power (kw)	Burner	Price (€)
RVL.DN.210	Robax Glass Shawarma Machine Motor at Bottom	568x706x964	36	0.39	10.5	3	1.435
RVL.DN.211	Robax Glass Shawarma Machine Motor at Bottom	568x706x1158	43	0.47	14	4	1.710
RVL.DN.212	Robax Glass Shawarma Machine Motor at Bottom	568x706x1337	47	0.54	17.5	5	1.890
RVL.KT.01	Stainless Steel Wing (3 Burners)						110
RVL.KT.02	Stainless Steel Wing (4 Burners)						115
RVL.KT.03	Stainless Steel Wing (5 Burners)						120
RVL.PT.01	Stainless Steel Tray Expand Plate						185

Gas Shawarma Machines V Type (Motor at Bottom)

Technical Specifications

- Lpg or naturel gas.
- 220V-50Hz
- Magnet safety valve.
- Sliding bottom housing of the spear provides shawarma meat to get closer to burner.
- Adjustable spear.
- Dual direction option.
- Hygienic and safe.
- Stainless steel body.

- RVL.DN.151-Y
 - Gas Consumption (ng): 2,96 m³/h
 - Gas Consumption (lpg): 2,18 kg/h
 RVL.DN.152-Y
 - Gas Consumption (ng): 3,70 m³/h
 - Gas Consumption (lpg): 2,72 kg/h

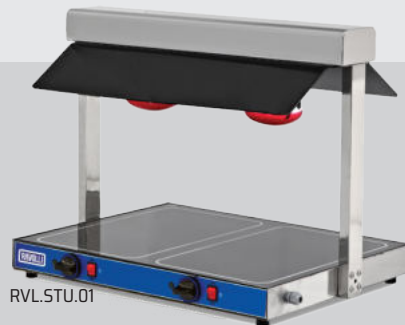


Code	Description	Dimensions a x b x c (mm)	Weight (kg)	Net (m ²)	Power (kw)	Burner	Price (€)
RVL.DN.151-Y	Gas Shawarma Machine Motor at Bottom V Type	715x860x1215	86	0.75	28	8	2.115
RVL.DN.152-Y	Gas Shawarma Machine Motor at Bottom V Type	715x860x1395	90	0.86	35	10	2.275
RVL.KT.01	Stainless Steel Wing (3 Burners)						110
RVL.KT.02	Stainless Steel Wing (4 Burners)						115
RVL.KT.03	Stainless Steel Wing (5 Burners)						120
RVL.PT.01-Y	Stainless Steel Tray Expand Plate						185

Hot Display Units (Halogen Lamp)

Technical Specifications

- 220V operating voltage.
- Disassembled sneezeguard.
- Adjustable feet.
- Digital control.
- Working temperature: 30 °C / 90 °C



RVL.STU.01



RVL.STU.02



Code	Description	Dimensions a x b x c (mm)	Weight (kg)	Net (m ²)	Power (kw)	Capacity (gn)	Price (€)
RVL.STU.01	Hot Display Unit	725x570x562	19	0.23	1.3	2x1/1	760
RVL.STU.02	Hot Display Unit	1040x570x562	27	0.33	1.9	3x1/1	965

Casserole and Pizza Heater

Technical Specifications

- 220V operating voltage.
- Adjustable feet.
- Digital control.
- Working temperature: 30 °C / 90 °C



Code	Description	Dimensions a x b x c (mm)	Weight (kg)	Net (m ²)	Power (kw)	Capacity (gn)	Price (€)
RVL.GP.40	Casserole and Pizza Heater	Q 400	15		0.65		590

Hot Display Unit Wooden Body

Technical Specifications

- 220V operating voltage.
- Disassembled sneezeguard.
- Adjustable feet.
- Digital control.
- Working temperature: 30 °C / 90 °C



Code	Description	Dimensions a x b x c (mm)	Weight (kg)	Net (m ²)	Power (kw)	Capacity (gn)	Price (€)
RVL.AD.8060	Hot Display Unit Wooden Body	800x600x120/750	22	0.36	1.3	2x1/1	1.245
RVL.AD.11060	Hot Display Unit Wooden Body	1115x600x120/750	35	0.50	1.8	3x1/1	1.415

Hot Display Unit Stainless Steel Body

Technical Specifications

- 220V operating voltage.
- Disassembled sneezeguard.
- Adjustable feet.
- Digital control.
- Working temperature: 30 °C / 90 °C



Code	Description	Dimensions a x b x c (mm)	Weight (kg)	Net (m ²)	Power (kw)	Capacity (gn)	Price (€)
RVL.PD.8060	Hot Display Unit Stainless Steel Body	800x600x120/750	27	0.36	1.3	2x1/1	1.035
RVL.PD.11060	Hot Display Unit Stainless Steel Body	1115x600x120/750	35	0.50	1.8	3x1/1	1.245

Toasters (Electrical)

Technical Specifications

- 220V 50 Hz energy.
- Capable for operation as a grill.
- Hygienic and safe.
- Stainless steel body.



RVL.103

RVL.101

Code	Description	Dimensions a x b x c (mm)	Weight (kg)	Net (m ²)	Power (kw)	Price (€)
RVL.101	Toaster (Single)	400x360x210	30	0.03	1.75	485
RVL.102	Toaster (Block)	540x300x210	33	0.04	1.95	575
RVL.103	Toaster (Double)	540x300x210	35	0.04	2.95	660

Waffle Makers

Technical Specifications

- 220V 50 Hz. energy.
- Functional design.
- Stainless steel body.



RVL.WF.010

RVL.WF.020

Code	Description	Dimensions a x b x c (mm)	Weight (kg)	Net (m ²)	Power (kw)	Capacity (cm)	Price (€)
RVL.WF.010	Single Waffle Maker	300x320x300	31	0.03	2.2	2x(10x17)	530
RVL.WF.020	Double Waffle Maker	600x320x300	63	0.06	2 x 2.2	4x(10x17)	1.040

Crepe Machines

Technical Specifications

- 220V 50 Hz. energy.
- Functional design.
- Stainless steel body.



RVL.KR.010

RVL.KR.020

Code	Description	Dimensions a x b x c (mm)	Weight (kg)	Net (m ²)	Power (kw)	Capacity (cm)	Price (€)
RVL.KR.010	Single Crep Machine	450x520x240	19	0.06	2.2	40 Ø	520
RVL.KR.020	Double Crep Machine	900x520x240	37	0.12	2x2.2	2x(40 Ø)	1.015

Heated Nuts Units With Drawers



RVL.KU.01

RVL.KU.02

Code	Description	Dimensions a x b x c (mm)	Weight (kg)	Net (m ²)	Power (kw)	Price (€)
RVL.KU.01	4 Drawers Heated Nuts Unit	340x380x450	11	0.06		550
RVL.KU.02	6 Drawers Heated Nuts Unit	500x380x450	15	0.9		665

Electrical Salamander Grills

Technical Specifications

- Thermostatic controller.
- Slides can be adjusted on a different height.
- Easy to clean and hygienic.
- Stainless steel body.



RVL.PSE010

RVL.PSE020

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

Code	Description	Dimensions a x b x c (mm)	Weight (kg)	Net (m ²)	Power (kw)	Price (€)
RVL.PSE010	Electrical Salamander Grill	450x502x517	39	0.12	3	730
RVL.PSE020	Electrical Salamander Grill	650x502x517	49	0.17	3.4	1.200

Gas Salamander Grills

Technical Specifications

- Slides can be adjusted on a different height.
- Gas valve provides temperature control.
- Moisturizing option by the removable tray.
- Stainless steel body.

- RVL.PSG.3
- Gas Consumption (ng): 1,10 m3/h
- Gas Consumption (lpg): 0,58 kg/h
- RVL.PSG.4
- Gas Consumption (ng): 1,48 m3/h
- Gas Consumption (lpg): 0,77 kg/h
- RVL.PSG.5
- Gas Consumption (ng): 1,85 m3/h
- Gas Consumption (lpg): 0,97 kg/h
- RVL.PSG.6
- Gas Consumption (ng): 2,20 m3/h
- Gas Consumption (lpg): 1,16 kg/h



Code	Description	Dimensions a x b x c (mm)	Weight (kg)	Net (m ²)	Power (kw)	Price (€)
RVL.PSG.3	3 Burners Gas Salamander Grill	804x568x580	45	0.22	10.5	1.105
RVL.PSG.4	4 Burners Gas Salamander Grill	964x568x580	55	0.26	14	1.305
RVL.PSG.5	5 Burners Gas Salamander Grill	1124x568x580	62	0.31	17.5	1.510
RVL.PSG.6	6 Burners Gas Salamander Grill	1284x568x580	77	0.35	21	1.780

Conveyor Toaster

Technical Specifications

- Capacity: 600 bread slice / hour.
- Thermostatic controller.
- Stainless steel conveyor wire.
- Easy to clean and hygienic.
- Stainless steel body.
- Electric Input: 230V AC N PE
- Cable Cross Section (mm2): 3x2,5



Code	Description	Dimensions a x b x c (mm)	Weight (kg)	Net (m ²)	Power (kw)	Price (€)
RVL.MEK010	Conveyor Toaster	478x644x431	35	0.13	3.5	1.250

Glasswasher

Technical Specifications

- 3 different programs, 90/120/180 seconds.
- Standart polisher pump.
- Standart drain pump.
- Economical water, detergent and energy consumption.
- Basket dimensions 400x400 mm
- Motor power: 0.25 kW 2800 rpm
- Washing tank heating power: 2.5 kW
- Rinse boiler heater power: 2 kW
- Maximum power during operation: 2.75 kW



Glasswasher Digital Control

Technical Specifications

- 3 different programs, 90/120/180 seconds.
- Standart polisher pump.
- Standart drain pump.
- Economical water, detergent and energy consumption.
- Basket dimensions 400x400 mm
- Motor power: 0.25 kW 2800 rpm
- Washing tank heating power: 2.5 kW
- Rinse boiler heater power: 2 kW
- Maximum power during operation: 2.75 kW
- Rinsing system with cold water.
- With Dijital Control Panel.



Code	Description	Dimensions a x b x c (mm)	Weight (kg)	Net (m³)	Capacity (glass/hour)	Price (€)
RVL.1100	Glasswasher 220V	480x580x720	43	0.20	1000	1.910

Code	Description	Dimensions a x b x c (mm)	Weight (kg)	Net (m³)	Capacity (glass/hour)	Price (€)
RVL.1100-S	Glasswasher 220V	480x580x720	43	0.20	1000	2.095

Undercounter Type Dishwashers

Technical Specifications

- 3 different programs, 90/120/180 seconds.
- Standart drainage pump.
- Economical water, detergent and energy consumption.
- Basket dimensions 500x500 mm
- Maximum plate diameter: 320 mm
- Stainless steel resistances.
- Magnetic cover security sensor.
- Stainless steel body.
- Washing water temperature 55-60°C
- Rinse water temperature 80-85°C
- Motor power: 0.55 kW 2800 rpm
- Washing tank heating power: 2.5 kW
- Rinse boiler heater power: 5 kW
- RVL.500-F - RVL.500-380-F
- With Detergent and RinseAid Pump.
- RVL.500 - RVL.500-F
- Maximum power during operation: 5.55 kW
- RVL.500-380 - RVL.500-380-F
- Maximum power during operation: 5.55 kW



Undercounter Type Dishwashers (Digital Control)

Technical Specifications

- 4 different programs, 60/90/120/180 seconds.
- Standart drain pump.
- Economical water, detergent and energy consumption.
- Basket dimensions 500x500 mm
- Maximum plate diameter: 320 mm
- Stainless steel resistances.
- Magnetic cover security sensor.
- Stainless steel body.
- Washing water temperature 55-60°C
- Rinse water temperature 80-85°C
- Motor power: 0.55 kW 2800 rpm
- Washing tank heating power: 2.5 kW
- Rinse boiler heater power: 5 kW
- RVL.500-SDF - RVL.500-380-SDF
- With Detergent and RinseAid Pump.
- RVL.500-SD - RVL.500-SDF
- Maximum power during operation: 5.55 kW
- RVL.500-380-SD - RVL.500-380-SDF
- Maximum power during operation: 5.55 kW



Code	Description	Dimensions a x b x c (mm)	Weight (kg)	Net (m³)	Capacity (plate/hour)	Price (€)
RVL.500	Undercounter Type Dishwasher 220V	590x660x830	64	0.33	500	1.970
RVL.500-380	Undercounter Type Dishwasher 380V	590x660x830	64	0.33	500	1.970
RVL.500-F	Full Undercounter Type Dishwasher 220V	590x660x830	64	0.33	500	2.170
RVL.500-380-F	Full Undercounter Type Dishwasher 380V	590x660x830	64	0.33	500	2.170

Code	Description	Dimensions a x b x c (mm)	Weight (kg)	Net (m³)	Capacity (plate/hour)	Price (€)
RVL.500-SD	Undercounter Type Dishwasher Digital Control 220V	590x660x830	64	0.33	500	2.170
RVL.500-380-SD	Undercounter Type Dishwasher Digital Control 380V	590x660x830	64	0.33	500	2.170
RVL.500-SDF	Full Undercounter Type Dishwasher Digital Control 220V	590x660x830	64	0.33	500	2.365
RVL.500-380-SDF	Full Undercounter Type Dishwasher Digital Control 380V	590x660x830	64	0.33	500	2.365

Undercounter Type Dishwashers (Double Skin)

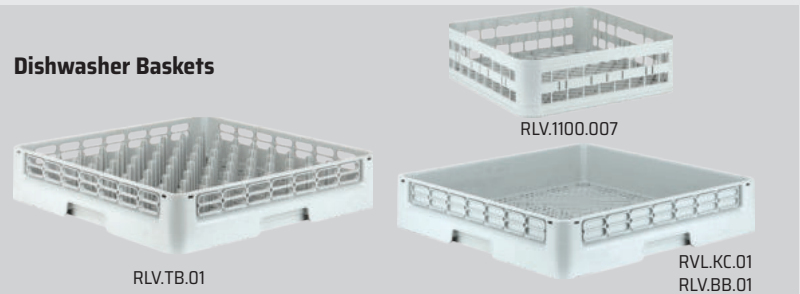
Technical Specifications

- 4 different programs, 60/90/120/180 seconds.
- Standart drainage pump.
- Economical water, detergent and energy consumption.
- Basket dimensions 500x500 mm
- Maximum plate diameter: 320 mm
- Stainless steel resistances.
- Magnetic cover security sensor.
- Stainless steel body.
- Washing water temperature 55-60°C
- Rinse water temperature 80-85°C
- Motor power: 0.55 kW 2800 rpm
- Washing tank heating power: 2.5 kW
- Rinse boiler heater power: 5 kW
- RVL.500-D
- Maximum power during operation: 5.55 kW
- RVL.500-D-380
- Maximum power during operation: 5.55 kW



Code	Description	Dimensions a x b x c (mm)	Weight (kg)	Net (m³)	Capacity (plate/hour)	Price (€)
RVL.500-D	Undercounter Type Dishwasher Double Skin 220V	610x720x820	72	0.33	500	2.625
RVL.500-D-380	Undercounter Type Dishwasher Double Skin 380V	610x720x820	72	0.33	500	2.625

Dishwasher Baskets



Code	Description	Dimensions a x b x c (mm)	Weight (kg)	Net (m³)	Price (€)
RVL.TB.01	Dish Basket	500x500x110	1.60	0.02	25
RVL.KC.01	Cutlery Basket	500x500x110	1.55	0.02	25
RVL.BB.01	Glass Basket	500x500x110	1.55	0.02	25
RVL.1100.007	Glass Basket	400x400x120	1.30	0.02	25

Hood Type Dishwashers

Technical Specifications

- 4 different programs, 60/90/120/180 seconds.
- Economical water, detergent and energy consumption.
- Basket dimensions 500x500 mm
- Stainless steel resistances.
- Stainless steel body.
- Washing water temperature 55-60°C
- Rinse water temperature 80-85°C
- Motor power: 0.55 kW 2800 rpm.
- Washing tank heating power: 2.5 kW
- Rinse boiler heater power: 6 kW
- Maximum power during operation: 6.55 kW

- RVL1000-F
- With Detergent and Rinse Aid Pump.
- RVL1000-SD
- With Dijital Control Panel.
- RVL1000-SDF
- With Dijital Control Panel.
- With Detergent and Rinse Aid Pump.



Hood Type Dishwasher (Double Skin)

Technical Specifications

- 4 different programs, 60/90/120/180 seconds.
- Standart drainage pump.
- With Detergent and Rinse Aid Pump.
- Economical water, detergent and energy consumption.
- Basket dimensions 500x500 mm
- Stainless steel resistances
- Stainless steel body.
- Washing water temperature 55-60°C
- Rinse water temperature 80-85°C
- Motor power: 0.55 kW 2800 rpm.
- Washing tank heating power: 2.5 kW
- Rinse boiler heater power: 6 kW
- Maximum power during operation: 6.55 kW

Digital Control Board

- 2.4 inch color screen.
- Enlightened touch control panel.
- Washing and rinsing motor control.
- Water drain control.
- Ability to control the boiler and tank temperature separately.
- Waterproof front panel.



Code	Description	Dimensions a x b x c (mm)	Weight (kg)	Net (m³)	Capacity (plate/hour)	Price (€)
RVL1000	Hood Type Dishwasher 380V	696x765x1485	112	0.79	1000	2.890
RVL1000-F	Full Hood Type Dishwasher 380V	696x765x1485	112	0.79	1000	3.090
RVL1000-SD	Hood Type Dishwasher Digital Control 380V	696x765x1485	112	0.79	1000	3.090
RVL1000-SDF	Full Hood Type Dishwasher Digital Control 380V	696x765x1485	112	0.79	1000	3.285

Code	Description	Dimensions a x b x c (mm)	Weight (kg)	Net (m³)	Capacity (plate/hour)	Price (€)
RVL1000-D	Hood Type Dishwasher Double Skin	720x840x1570	150	0.95	1000	3.810

Conveyor Type Dishwasher with Drying Tunnel

Technical Specifications

- Standart drying tunnel.
- 2 speed conveyor band.
- 2 pieces of washing motors.
- Standart drainage pump.
- Economical water, detergent and energy consumption.
- Basket dimensions 500x500 mm
- Stainless steel resistances.
- Magnetic cover security sensor.
- Stainless steel body.
- Washing water temperature 55-60°C
- Rinse water temperature 80-85°C
- Drying unit total power: 9 kW
- Washing tank heating power: 12 kW
- Rinse boiler heater power: 24 kW
- Machine total power: 48 kW/380 V

- RVL2000-SAG-R / RVL2000-SOL-L
- Motor power: 0.55 kW 2800 rpm x 2



Conveyor Type Dishwasher with Drying Tunnel and Pre-Washing Unit

Technical Specifications

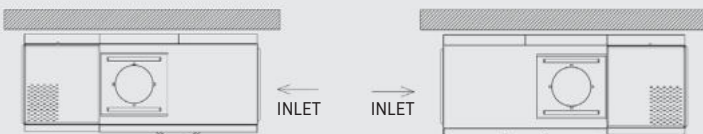
- Standart drying tunnel.
- 2 speed conveyor band.
- 2 pieces of washing motors.
- Standart drainage pump.
- Economical water, detergent and energy consumption.
- Basket dimensions 500x500 mm
- Stainless steel resistances.
- Magnetic cover security sensor.
- Stainless steel body.
- Washing water temperature 55-60°C
- Rinse water temperature 80-85°C
- Drying unit total power: 9 kW
- Washing tank heating power: 12 kW
- Rinse boiler heater power: 24 kW
- Machine total power: 48 kW/380 V

- RVL3000-SAG-R / RVL3000-SOL-L
- Motor power: 0.55 kW 2800 rpm x 3



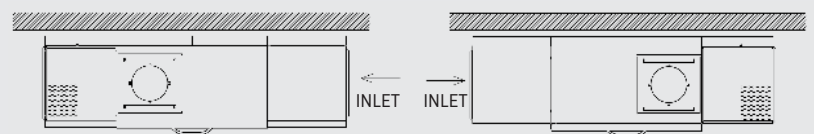
Code	Description	Dimensions a x b x c (mm)	Weight (kg)	Net (m³)	Capacity (plate/hour)	Price (€)
RVL2000-SAG-R	Conveyor Type Dishwasher with Drying Tunnel	1900x837x2000	317	3.18	2200	11.070
RVL2000-SOL-L	Conveyor Type Dishwasher with Drying Tunnel	1900x837x2000	317	3.18	2200	11.070

Code	Description	Dimensions a x b x c (mm)	Weight (kg)	Net (m³)	Capacity (plate/hour)	Price (€)
RVL3000-SAG-R	Conveyor Type Dishwasher with Drying Tunnel and Pre-Washing Unit	2561x837x2000	405	4.29	2200/3300	14.235
RVL3000-SOL-L	Conveyor Type Dishwasher with Drying Tunnel and Pre-Washing Unit	2561x837x2000	405	4.29	2200/3300	14.235



RVL2000-SAG-R

RVL2000-SOL-L



RVL3000-SAG-R

RVL3000-SOL-L

Pot Washing Machines

Technical Specifications

- 3 different programs, 120/240/360 seconds.
- Economical water, detergent and energy consumption.
- Magnetic cover security sensor.
- Stainless steel resistances.
- Stainless steel body.
- Washing water temperature 55-60°C
- Rinse water temperature 80-85°C

RVL.UW-80

- Tank capacity: 80 lt
- Water consumption: 4,5 lt
- Capacity: 30 basket/hour
- Capacity: 240 pieces 60x80 cm tray/hour
- Capacity: 60x1/1 Gn-hour
- Motor power: 1.5 kW 2800 rpm
- Tank heating power: 6 kW
- Rinse boiler heating power 18 kW
- Machine total power: 30 kW/380 V

RVL.UW-130

- Tank capacity: 130 lt
- Water consumption: 7,5 lt
- Capacity: 30 basket/hour
- Capacity: 480 pieces 60x80 cm tray/hour
- Capacity: 120x1/1 Gn-hour
- Motor power: 1.5 kW 2800 rpm x 2
- Tank heating power: 12 kW
- Rinse boiler heating power 18 kW
- Machine total power: 40 kW/380V



Code	Description	Dimensions a x b x c (mm)	Weight (kg)	Net (m³)	Price (€)
RVL.UW-80	Pot Washing Machine 80 Lt	764x960x1985	210	1.46	10.500
RVL.UW-130	Pot Washing Machine 130 Lt	1360x930x1985	300	2.51	15.750

Pre-washing Units

Technical Specifications

- Spotless washing.
- Controlled pressure system.
- Durable structure.



Code	Description	Price (€)
JP.OYD.01	Counter Mounted Pre-washing Unit	210
JP.OYD.02	Wall Mounted Pre-washing Unit	245
JP.OYD.03	Counter Mounted Pre-wash Spray Unit with Double Batteries	250

Dishwasher Inlet Benches



Code	Description	Dimensions a x b x c (mm)	Net (m³)	Price (€)
RVL.BYG.7560-1ET-R	Dishwasher Inlet Bench Single Sink With Base Shelf (Right)	600x750x890	0.4	725
RVL.BYG.7560-1ET-L	Dishwasher Inlet Bench Single Sink With Base Shelf (Left)	600x750x890	0.4	725
RVL.BYG.7590-1ET-R	Dishwasher Inlet Bench Single Sink With Base Shelf (Right)	900x750x890	0.6	865
RVL.BYG.7590-1ET-L	Dishwasher Inlet Bench Single Sink With Base Shelf (Left)	900x750x890	0.6	865
RVL.BYG.75120-1ET-R	Dishwasher Inlet Bench Single Sink With Base Shelf (Right)	1200x750x890	0.8	1.005
RVL.BYG.75120-1ET-L	Dishwasher Inlet Bench Single Sink With Base Shelf (Left)	1200x750x890	0.8	1.005
RVL.BYG.75150-1EC-R	Dishwasher Inlet Bench Single Sink With Base Shelf (Right)	1500x750x890	1	905
RVL.BYG.75150-1EC-L	Dishwasher Inlet Bench Single Sink With Base Shelf (Left)	1500x750x890	1	905

Dishwasher Outlet Benches



Code	Description	Dimensions a x b x c (mm)	Net (m³)	Price (€)
RVL.BYC.7560-T-R	Dishwasher Outlet Counter With Base Shelf (Right)	600x750x890	0.4	495
RVL.BYC.7560-T-L	Dishwasher Outlet Counter With Base Shelf (Left)	600x750x890	0.4	495
RVL.BYC.7590-T-R	Dishwasher Outlet Counter With Base Shelf (Right)	900x750x890	0.6	640
RVL.BYC.7590-T-L	Dishwasher Outlet Counter With Base Shelf (Left)	900x750x890	0.6	640
RVL.BYC.75120-T-R	Dishwasher Outlet Counter With Base Shelf (Right)	1200x750x890	0.8	775
RVL.BYC.75120-T-L	Dishwasher Outlet Counter With Base Shelf (Left)	1200x750x890	0.8	775

Gas Cookers Snack Serie

Technical Specifications

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



RVL.6KG010



RVL.6KG020

- RVL.6KG010
- Gas Consumption (ng): 0,75 m³/h
 - Gas Consumption (lpg): 0,55 kg/h
- RVL.6KG020
- Gas Consumption (ng): 1,5 m³/h
 - Gas Consumption (lpg): 1,1 kg/h



Code	Description	Dimensions a x b x c (mm)	Weight (kg)	Net (m ³)	Power (kw)	Price (€)
RVL.6KG010	Gas Cooker 2 Burners	400x635x285	22	0.11	7.1	665
RVL.6KG020	Gas Cooker 4 Burners	600x635x285	32	0.17	14.2	1.100

Electrical Cookers Snack Serie

Technical Specifications

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



RVL.6KE010



RVL.6KE020

- RVL.6KE010
- Electric Input: 230V AC 1N PE
 - Cable Cross Section (mm²): 3x2,5
- RVL.6KE020
- Electric Input: 400V AC 3N PE
 - Cable Cross Section (mm²): 5x2,5



Code	Description	Dimensions a x b x c (mm)	Weight (kg)	Net (m ³)	Power (kw)	Price (€)
RVL.6KE010	Electrical Cooker 2 Circle Plates	400x635x285	19	0.11	3.5	540
RVL.6KE020	Electrical Cooker 4 Circle Plates	600x635x285	24	0.17	7	890

High Pressure Gas Cookers Snack Serie

Technical Specifications

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



RVL.6KG010-O



RVL.6KG020-O

- RVL.6KG010-O
- Gas Consumption (ng): 0,91 m³/h
 - Gas Consumption (lpg): 0,68 kg/h
- RVL.6KG020-O
- Gas Consumption (ng): 1,83 m³/h
 - Gas Consumption (lpg): 1,19 kg/h



Code	Description	Dimensions a x b x c (mm)	Weight (kg)	Net (m ³)	Power (kw)	Price (€)
RVL.6KG010-O	High Pressure Gas Cooker 1 Burner	400x635x285	25	0.1	8.65	795
RVL.6KG020-O	High Pressure Gas Cooker 2 Burners	800x635x285	47	0.2	17.30	1.315

Electrical Bainmaries Snack Serie

Technical Specifications

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



RVL.6SE010



RVL.6SE020

- RVL.6SE010
- Capacity: 1 piece of 2/3 Gn + 2 pieces of 1/6 Gn
- RVL.6SE020
- Capacity: 1 piece 1/1 Gn + 2 pieces 1/4 Gn.



Code	Description	Dimensions a x b x c (mm)	Weight (kg)	Net (m ³)	Power (kw)	Capacity (gn)	Price (€)
RVL.6SE010	Electrical Bainmarie	400x635x285	19	0.11	1.5	1/1x150	705
RVL.6SE020	Electrical Bainmarie	600x635x285	26	0.17	3	1/1x150	885

Electrical Pasta Cooker Snack Serie

Technical Specifications

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



- RVL.6ME010
- Electric Input: 400V AC 3N PE
 - Cable Cross Section (mm²): 5x2,5

Code	Description	Dimensions a x b x c (mm)	Weight (kg)	Net (m ³)	Power (kw)	Capacity (l)	Price (€)
RVL.6ME010	Electrical Pasta Cooker	400x635x285	20	0.11	4.5	10	1.270

Chips Scuttle Unit Snack Serie

Technical Specifications

- 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.



- RVL.6DE010
- Electric Input: 230V AC 3N PE
 - Cable Cross Section (mm²): 3x1,5

Code	Description	Dimensions a x b x c (mm)	Weight (kg)	Net (m ³)	Power (kw)	Capacity (gn)	Price (€)
RVL.6DE010	Chips Scuttle Unit	400x635x285	15	0.11	0.65	1/1x150	565

Electrical Fryers Snack Serie

Technical Specifications

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

RVL.6FE010

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

RVL.6FE020

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



RVL.6FE010



RVL.6FE020



Code	Description	Dimensions a x b x c (mm)	Weight (kg)	Net (m ²)	Power (kw)	Capacity (lt)	Price (€)
RVL.6FE010	Electrical Fryer	400x635x285	24	0.11	7.2	10	1.040
RVL.6FE020	Electrical Fryer	600x635x285	36	0.17	14.4	10+10	1.850

Gas Fryers Snack Serie

Technical Specifications

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

RVL.6FG010

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

RVL.6FG020

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



RVL.6FG010



RVL.6FG020



Code	Description	Dimensions a x b x c (mm)	Weight (kg)	Net (m ²)	Power (kw)	Capacity (lt)	Price (€)
RVL.6FG010	Gas Fryer	400x635x285	25	0.11	4.34	10	1.215
RVL.6FG020	Gas Fryer	600x635x285	32	0.17	8.67	10+10	2.385

Undercounter Cabinets With Door Snack Serie

Technical Specifications

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



RVL.TS030



RVL.TS010



RVL.TS020

Undercounter Cabinets Without Door Snack Serie

Technical Specifications

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



RVL.TS030-K



RVL.TS010-K



RVL.TS020-K

Code	Description	Dimensions a x b x c (mm)	Weight (kg)	Net (m ²)	Price (€)
RVL.TS010	Undercounter Cabinet with 1 Door	400x570x565	18	0.15	300
RVL.TS020	Undercounter Cabinet with 2 Doors	600x570x565	21	0.22	430
RVL.TS025	Undercounter Cabinet with 2 Doors	800x570x565	26	0.25	520
RVL.TS030	Undercounter Cabinet with 3 Doors	900x570x565	28	0.33	665

Code	Description	Dimensions a x b x c (mm)	Weight (kg)	Net (m ²)	Price (€)
RVL.TS010-K	Undercounter Cabinet without Door	400x570x565	13	0.15	245
RVL.TS020-K	Undercounter Cabinet without Door	600x570x565	16	0.22	315
RVL.TS025-K	Undercounter Cabinet without Door	800x570x565	20	0.25	370
RVL.TS030-K	Undercounter Cabinet without Door	900x570x565	23	0.33	520

Gas Grills Snack Serie

Technical Specifications

- 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.

RVL.6IG010 / RVL.6IG011

- Gas Consumption (ng): 0,68 m³/h
- Gas Consumption (lpg): 0,43 kg/h
- RVL.6IG020 / RVL.6IG021 / RVL.6IG022
- Gas Consumption (ng): 1,37 m³/h
- Gas Consumption (lpg): 0,86 kg/h
- RVL.6IG030 / RVL.6IG031 / RVL.6IG032
- Gas Consumption (ng): 2,06 m³/h
- Gas Consumption (lpg): 1,29 kg/h



Gas Grills (Chrome Plate) Snack Serie

Technical Specifications

- 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.

RVL.6IG010-K / RVL.6IG011-K

- Gas Consumption (ng): 0,68 m³/h
- Gas Consumption (lpg): 0,43 kg/h
- RVL.6IG020-K / RVL.6IG021-K / RVL.6IG022-K
- Gas Consumption (ng): 1,37 m³/h
- Gas Consumption (lpg): 0,86 kg/h
- RVL.6IG030-K / RVL.6IG031-K / RVL.6IG032-K
- Gas Consumption (ng): 2,06 m³/h
- Gas Consumption (lpg): 1,29 kg/h



Code	Description	Dimensions a x b x c (mm)	Weight (kg)	Net (m ³)	Capacity (lt)	Price (€)
RVL.6IG010	Gas Grill Smooth Plate	400x635x285	41	0.11	6.5	770
RVL.6IG011	Gas Grill Ribbed Plate	400x635x285	41	0.11	6.5	860
RVL.6IG020	Gas Grill Smooth Plate	600x635x285	52	0.17	13	1.235
RVL.6IG021	Gas Grill Ribbed Plate	600x635x285	52	0.17	13	1.520
RVL.6IG022	Gas Grill Smooth+Ribbed Plate	600x635x285	52	0.17	13	1.385
RVL.6IG030	Gas Grill Smooth Plate	900x635x285	84	0.24	19.5	1.690
RVL.6IG031	Gas Grill Ribbed Plate	900x635x285	84	0.24	19.5	2.030
RVL.6IG032	Gas Grill Smooth+Ribbed Plate	900x635x285	84	0.24	19.5	1.850

Code	Description	Dimensions a x b x c (mm)	Weight (kg)	Net (m ³)	Capacity (lt)	Price (€)
RVL.6IG010-K	Gas Grill Smooth Chrome Plate	400x635x285	41	0.11	6.5	1.320
RVL.6IG011-K	Gas Grill Ribbed Chrome Plate	400x635x285	41	0.11	6.5	1.445
RVL.6IG020-K	Gas Grill Smooth Chrome Plate	600x635x285	52	0.17	13	1.885
RVL.6IG021-K	Gas Grill Ribbed Chrome Plate	600x635x285	52	0.17	13	2.245
RVL.6IG022-K	Gas Grill Smooth+Ribbed Chrome Plate	600x635x285	52	0.17	13	2.035
RVL.6IG030-K	Gas Grill Smooth Chrome Plate	900x635x285	84	0.24	19.5	2.705
RVL.6IG031-K	Gas Grill Ribbed Chrome Plate	900x635x285	84	0.24	19.5	3.010
RVL.6IG032-K	Gas Grill Smooth+Ribbed Chrome Plate	900x635x285	84	0.24	19.5	2.850

Electrical Grills Snack Serie

Technical Specifications

- 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.

RVL.6IE010 / RVL.6IE011

- Electric Input: 400V AC 3N PE
- Cable Cross Section (mm²): 5x2,5
- RVL.6IE020 / RVL.6IE021 / RVL.6IE022
- Electric Input: 400V AC 3N PE
- Cable Cross Section (mm²): 5x2,5
- RVL.6IE030 / RVL.6IE031 / RVL.6IE032
- Electric Input: 400V AC 3N PE
- Cable Cross Section (mm²): 5x4



Electrical Grills (Chrome Plate) Snack Serie

Technical Specifications

- 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.

RVL.6IE010-K / RVL.6IE011-K

- Electric Input: 400V AC 3N PE
- Cable Cross Section (mm²): 5x2,5
- RVL.6IE020-K / RVL.6IE021-K / RVL.6IE022-K
- Electric Input: 400V AC 3N PE
- Cable Cross Section (mm²): 5x2,5
- RVL.6IE030-K / RVL.6IE031-K / RVL.6IE032-K
- Electric Input: 400V AC 3N PE
- Cable Cross Section (mm²): 5x4



Code	Description	Dimensions a x b x c (mm)	Weight (kg)	Net (m ³)	Power (kw)	Price (€)
RVL.6IE010	Electrical Grill Smooth Plate	400x635x285	45	0.11	3.6	770
RVL.6IE011	Electrical Grill Ribbed Plate	400x635x285	45	0.11	3.6	860
RVL.6IE020	Electrical Grill Smooth Plate	600x635x285	58	0.17	7.2	1.235
RVL.6IE021	Electrical Grill Ribbed Plate	600x635x285	58	0.17	7.2	1.520
RVL.6IE022	Electrical Grill Smooth+Ribbed Plate	600x635x285	58	0.17	7.2	1.385
RVL.6IE030	Electrical Grill Smooth Plate	900x635x285	87	0.24	10.8	1.690
RVL.6IE031	Electrical Grill Ribbed Plate	900x635x285	87	0.24	10.8	2.030
RVL.6IE032	Electrical Grill Smooth+Ribbed Plate	900x635x285	87	0.24	10.8	1.850

Code	Description	Dimensions a x b x c (mm)	Weight (kg)	Net (m ³)	Power (kw)	Price (€)
RVL.6IE010-K	Electrical Grill Smooth Chrome Plate	400x635x285	45	0.11	3.6	1.320
RVL.6IE011-K	Electrical Grill Ribbed Plate	400x635x285	45	0.11	3.6	1.445
RVL.6IE020-K	Electrical Grill Smooth Chrome Plate	600x635x285	58	0.17	7.2	1.885
RVL.6IE021-K	Electrical Grill Ribbed Chrome Plate	600x635x285	58	0.17	7.2	2.245
RVL.6IE022-K	Electrical Grill Smooth+Ribbed Chrome Plate	600x635x285	58	0.17	7.2	2.035
RVL.6IE030-K	Electrical Grill Smooth Chrome Plate	900x635x285	87	0.24	10.8	2.705
RVL.6IE031-K	Electrical Grill Ribbed Plate	900x635x285	87	0.24	10.8	3.010
RVL.6IE032-K	Electrical Grill Smooth+Ribbed Chrome Plate	900x635x285	87	0.24	10.8	2.850

Gas Vapor Grills Snack Serie

Technical Specifications

- 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.

RVL.6LG010-S

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

RVL.6LG020-S

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

RVL.6LG030-S

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



Code	Description	Dimensions a x b x c (mm)	Weight (kg)	Net (m ³)	Power (kw)	Price (€)
RVL.6LG010-S	Gas Vapor Grill	400x730x285	48	0.11	5.2	1.045
RVL.6LG020-S	Gas Vapor Grill	800x730x285	94	0.17	10.4	1.690
RVL.6LG030-S	Gas Vapor Grill	1200x730x285	137	0.25	15.6	2.410

Gas Lavastone Grills Snack Serie

Technical Specifications

- 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.

RVL.6LG010

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

RVL.6LG020

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

RVL.6LG030

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



Code	Description	Dimensions a x b x c (mm)	Weight (kg)	Net (m ³)	Power (kw)	Price (€)
RVL.6LG010	Gas Lavastone Grill	400x635x285	51	0.11	6.46	840
RVL.6LG020	Gas Lavastone Grill	600x635x285	72	0.17	12.9	1.235
RVL.6LG030	Gas Lavastone Grill	900x635x285	104	0.24	19.38	1.730

Electrical Vapor Grills Snack Serie

Technical Specifications

- 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.

RVL.6LE010

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

RVL.6LE020

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

RVL.6LE030

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

RVL.6LE040

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



Code	Description	Dimensions a x b x c (mm)	Weight (kg)	Net (m ³)	Power (kw)	Price (€)
RVL.6LE010	Electrical Vapor Grill	400x600x290	27	0.11	3.75	2.190
RVL.6LE020	Electrical Vapor Grill	600x600x290	36	0.11	6.25	2.865
RVL.6LE030	Electrical Vapor Grill	800x600x290	46	0.24	8.75	3.075
RVL.6LE040	Electrical Vapor Grill	1200x600x290	57	0.25	13.75	3.280

Worktops Snack Serie

Technical Specifications

- 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	Dimensions a x b x c (mm)	Weight (kg)	Net (m ³)	Price (€)
RVL.6TN010	Worktop 1/2 Module	400x635x285	13	0.11	230
RVL.6TN020	Worktop 1/1 Module	600x635x285	20	0.17	325

Gas Cookers 700 Plus Serie

Technical Specifications

- Lpg or Natural Gas.
- Magnet safety gas valve and thermocouple.
- Heavy duty top cast iron.
- Cast iron double burners.
- Easy to clean and hygienic.
- Stainless steel body.

RVL.PLS.7KG010

- Gas Consumption (ng): 1,51 m³/h
- Gas Consumption (lpg): 1,19 kg/h
- RVL.PLS.7KG020
- Gas Consumption (ng): 3,03 m³/h
- Gas Consumption (lpg): 2,38 kg/h
- RVL.PLS.7KG030
- Gas Consumption (ng): 4,55 m³/h
- Gas Consumption (lpg): 3,57 kg/h



Code	Description	Dimensions a x b x c (mm)	Weight (kg)	Net (m ³)	Power (kw)	Price (€)
RVL.PLS.7KG010	Gas Cooker 2 Burners	400x730x300	34	0.09	14.3	955
RVL.PLS.7KG020	Gas Cooker 4 Burners	800x730x300	69	0.18	28.66	1.760
RVL.PLS.7KG030	Gas Cooker 6 Burners	1200x730x300	101	0.26	43	2.540

Gas Wok Cookers 700 Plus Serie

Technical Specifications

- Lpg or Natural Gas.
- Magnet safety gas valve and thermocouple.
- Heavy duty top cast iron.
- Piezo electric ignition system for each burner.
- High power cast iron burners provide the high temperature that is aimed to be reached.
- Easy to clean and hygienic.
- Stainless steel body.
- RVL.PLS.7WK010
- Gas Consumption (ng): 1,9 m³/h
- Gas Consumption (lpg): 1,05 kg/h
- RVL.PLS.7WK020
- Gas Consumption (ng): 3,8 m³/h
- Gas Consumption (lpg): 2,1 kg/h
- RVL.PLS.7WK030
- Gas Consumption (ng): 5,6 m³/h
- Gas Consumption (lpg): 3,15 kg/h



Code	Description	Dimensions a x b x c (mm)	Weight (kg)	Net (m ³)	Power (kw)	Price (€)
RVL.PLS.7WK010	Gas Wok Cooker 1 Burner	400x730x300	40	0.09	18	1.070
RVL.PLS.7WK020	Gas Wok Cooker 2 Burners	800x730x300	76	0.18	36	2.010
RVL.PLS.7WK030	Gas Wok Cooker 3 Burners	1200x730x300	107	0.26	54	2.710

Electrical Cookers (Circle Plate) 700 Plus Serie

Technical Specifications

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

RVL.PLS.7KE010-Y

- Electric Input: 230V AC N PE
- Cable Cross Section (mm2): 3x2,5
- RVL.PLS.7KE020-Y
- Electric Input: 400V AC 3N PE
- Cable Cross Section (mm2): 5x2,5
- RVL.PLS.7KE030-Y
- Electric Input: 400V AC 3N PE
- Cable Cross Section (mm2): 5x4



Code	Description	Dimensions a x b x c (mm)	Weight (kg)	Net (m ³)	Power (kw)	Price (€)
RVL.PLS.7KE010-Y	Electrical Cooker 2 Circle Plates	400x730x300	31	0.09	4	675
RVL.PLS.7KE020-Y	Electrical Cooker 4 Circle Plates	800x730x300	55	0.18	8	1.140
RVL.PLS.7KE030-Y	Electrical Cooker 6 Circle Plates	1200x730x300	78	0.26	12	1.595

Electrical Cookers (Square Plate) 700 Plus Serie

Technical Specifications

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

RVL.PLS.7KE010

- Electric Input: 230V AC N PE
- Cable Cross Section (mm2): 3x2,5
- RVL.PLS.7KE020
- Electric Input: 400V AC 3N PE
- Cable Cross Section (mm2): 5x2,5
- RVL.PLS.7KE030
- Electric Input: 400V AC 3N PE
- Cable Cross Section (mm2): 5x2,5



Code	Description	Dimensions a x b x c (mm)	Weight (kg)	Net (m ³)	Power (kw)	Price (€)
RVL.PLS.7KE010	Electrical Cooker 2 Square Plates	400x730x300	33	0.09	4.5	845
RVL.PLS.7KE020	Electrical Cooker 4 Square Plates	800x730x300	57	0.18	9	1.600
RVL.PLS.7KE030	Electrical Cooker 6 Square Plates	1200x730x300	80	0.26	13.5	2.255

Electrical Induction Cookers 700 Plus Serie

Technical Specifications

- Glass cooking surface.
- Easy to clean and hygienic.
- Stainless steel body.

RVL.PLS.7IND010

- Electric Input: 230V AC N PE
- Cable Cross Section (mm2): 3x2,5
- RVL.PLS.7IND020
- Electric Input: 400V AC 3N PE
- Cable Cross Section (mm2): 5x4
- RVL.PLS.7IND030
- Electric Input: 400V AC 3N PE
- Cable Cross Section (mm2): 5x4



Code	Description	Dimensions a x b x c (mm)	Weight (kg)	Net (m ³)	Power (kw)	Price (€)
RVL.PLS.7IND010	Electrical Induction Cooker 2	400x730x300	28	0.09	6	1.555
RVL.PLS.7IND020	Electrical Induction Cooker 4	800x730x300	48	0.18	12	2.850
RVL.PLS.7IND030	Electrical Induction Cooker 6	1200x730x300	77	0.26	18	4.130

Electrical Cookers (Russian Type Plate) 700 Plus Serie

Technical Specifications

- 3 position switches.
- Easy to clean and hygienic.
- Stainless steel body.

RVL.PLS.7KE010-P

- Electric Input: 400V AC N PE
- Cable Cross Section (mm2): 3x2,5
- RVL.PLS.7KE020-P
- Electric Input: 400V AC 3N PE
- Cable Cross Section (mm2): 5x2,5
- RVL.PLS.7KE030-P
- Electric Input: 400V AC 3N PE
- Cable Cross Section (mm2): 5x4



Code	Description	Dimensions a x b x c (mm)	Weight (kg)	Net (m ³)	Power (kw)	Price (€)
RVL.PLS.7KE010-P	Electrical Cooker 2 Russian Type Plates	400x730x300	50	0.09	8	950
RVL.PLS.7KE020-P	Electrical Cooker 4 Russian Type Plates	800x730x300	92	0.18	16	1.825
RVL.PLS.7KE030-P	Electrical Cooker 6 Russian Type Plates	1200x730x300	125	0.26	24	2.435

Electrical Fryers 700 Plus Serie

Technical Specifications

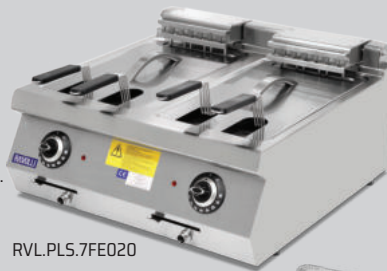
- Thermostatic control.
- Stainless steel baskets.
- Moving heaters provide easy cleaning.
- Safe oil drainage from the bottom via valve.
- Safety thermostat for overheating protection.
- Easy to clean and hygienic.
- Stainless steel body.

RVL.PLS.7FE010

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

RVL.PLS.7FE020

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



RVL.PLS.7FE020



RVL.PLS.7FE010



Code	Description	Dimensions a x b x c (mm)	Weight (kg)	Net (m³)	Power (kw)	Capacity (l)	Price (€)
RVL.PLS.7FE010	Electrical Fryer	400x730x300	27	0.09	10.5	14	1.285
RVL.PLS.7FE020	Electrical Fryer	800x730x300	44	0.18	21	14+14	2.375

Gas Fryers 700 Plus Serie

Technical Specifications

- Lpg or Natural Gas.
- Stainless steel baskets.
- Magnet safety gas valve and thermocouple.
- Safe oil drainage from the bottom via valve.
- Safety thermostat for overheating protection.
- Easy to clean and hygienic.
- Stainless steel body.

RVL.PLS.7FG010-S

- Gas Consumption (ng): 1,84 m3/h
- Gas Consumption (lpg): 0,91 kg/h

RVL.PLS.7FG020-S

- Gas Consumption (ng): 3,68 m3/h
- Gas Consumption (lpg): 1,82 kg/h



Code	Description	Dimensions a x b x c (mm)	Weight (kg)	Net (m³)	Power (kw)	Capacity (l)	Price (€)
RVL.PLS.7FG010-S	Gas Fryer	400x730x300	63	0.09	10	12	1.435
RVL.PLS.7FG020-S	Gas Fryer	800x730x300	113	0.18	20	12+12	2.675

Gas Fryers with Cupboards 700 Plus Serie

Technical Specifications

- Lpg or Natural Gas.
- Stainless steel baskets.
- Magnet safety gas valve and thermocouple.
- Safe oil drainage from the bottom via valve.
- Safety thermostat for overheating protection.
- Easy to clean and hygienic.
- Stainless steel body.

RVL.PLS.7FG010

- Gas Consumption (ng): 1,84 m3/h
- Gas Consumption (lpg): 0,91 kg/h

RVL.PLS.7FG020

- Gas Consumption (ng): 3,68 m3/h
- Gas Consumption (lpg): 1,82 kg/h



RVL.PLS.7FG010

RVL.PLS.7FG020



Code	Description	Dimensions a x b x c (mm)	Weight (kg)	Net (m³)	Power (kw)	Capacity (l)	Price (€)
RVL.PLS.7FG010	Gas Fryer with Cupboard	400x700x850	63	0.09	17.41	16	1.825
RVL.PLS.7FG020	Gas Fryer with Cupboard	800x730x850	113	0.18	34.82	16+16	3.475

Electrical Bainmaries 700 Plus Serie

Technical Specifications

- Thermostatic control.
- Drainage valve.
- Water inlet valve.
- Easy to clean and hygienic.
- Stainless steel body.

RVL.PLS.7SE010

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

RVL.PLS.7SE020

- Capacity: 2 pieces 1/1 Gn.
- Electric Input: 230V AC N PE
- Cable Cross Section (mm2): 3x2,5



RVL.PLS.7SE020



RVL.PLS.7SE010



Code	Description	Dimensions a x b x c (mm)	Weight (kg)	Net (m³)	Power (kw)	Price (€)
RVL.PLS.7SE010	Electrical Bainmarie	400x730x300	24	0.09	1.5	845
RVL.PLS.7SE020	Electrical Bainmarie	800x730x300	40	0.18	3	1.515

Electrical Pasta Cooker 700 Plus Serie

Technical Specifications

- Thermostatic control.
- Stainless steel baskets.
- Water filling tap.
- Discharge valve.
- Overflow drainage system.
- Easy to clean and hygienic.
- Stainless steel body.

RVL.PLS.7ME010

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



Code	Description	Dimensions a x b x c (mm)	Weight (kg)	Net (m³)	Power (kw)	Capacity (l)	Price (€)
RVL.PLS.7ME010	Electrical Pasta Cooker	400x730x300	36	0.09	10.5	10.5	1.505

Chips Scuttle Unit 700 Plus Serie

Technical Specifications

- 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.
- Easy to clean and hygienic.
- Stainless steel body.

RVL.PLS.7DE010

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



Code	Description	Dimensions a x b x c (mm)	Weight (kg)	Net (m³)	Power (kw)	Capacity (gn)	Price (€)
RVL.PLS.7DE010	Chips Scuttle Unit	400x730x300	21	0.09	0.65	1/1-150	645

Gas Grills 700 Plus Serie

Technical Specifications

- Lpg or Natural Gas.
- Magnet safety gas valve and pilot flame.
- Two separate heating zones.
- Piezo electric ignition system for each burner.
- Removable oil collection drawer.
- Stainless steel body.

- RVL.PLS.7IG010 / RVL.PLS.7IG011
- Gas Consumption (ng): 0,91 m³/h
 - Gas Consumption (lpg): 0,51 kg/h
- RVL.PLS.7IG020 / RVL.PLS.7IG021 / RVL.PLS.7IG022
- Gas Consumption (ng): 1,83 m³/h
 - Gas Consumption (lpg): 1,02 kg/h
- RVL.PLS.7IG030 / RVL.PLS.7IG031 / RVL.PLS.7IG032
- Gas Consumption (ng): 2,74 m³/h
 - Gas Consumption (lpg): 1,53 kg/h



Gas Grills (Chrome Plate) 700 Plus Serie

Technical Specifications

- Lpg or Natural Gas.
- Magnet safety gas valve and pilot flame.
- Two separate heating zones.
- Piezo electric ignition system for each burner.
- Removable oil collection drawer.
- Stainless steel body.

- RVL.PLS.7IG010-K / RVL.PLS.7IG011-K
- Gas Consumption (ng): 0,75 m³/h
 - Gas Consumption (lpg): 0,52 kg/h
- RVL.PLS.7IG020-K / RVL.PLS.7IG021-K / RVL.PLS.7IG022-K
- Gas Consumption (ng): 1,50 m³/h
 - Gas Consumption (lpg): 1,04 kg/h
- RVL.PLS.7IG030-K / RVL.PLS.7IG031-K / RVL.PLS.7IG032-K
- Gas Consumption (ng): 2,15 m³/h
 - Gas Consumption (lpg): 1,56 kg/h



Code	Description	Dimensions a x b x c (mm)	Weight (kg)	Net (m ³)	Power (kw)	Price (€)
RVL.PLS.7IG010	Gas Grill Smooth Plate	400x730x300	51	0.09	8.67	915
RVL.PLS.7IG011	Gas Grill Ribbed Plate	400x730x300	51	0.09	8.67	1.015
RVL.PLS.7IG020	Gas Grill Smooth Plate	800x730x300	90	0.18	17.34	1.535
RVL.PLS.7IG021	Gas Grill Ribbed Plate	800x730x300	90	0.18	17.34	1.755
RVL.PLS.7IG022	Gas Grill Smooth+Ribbed Plate	800x730x300	90	0.18	17.34	1.595
RVL.PLS.7IG030	Gas Grill Smooth Plate	1200x730x300	133	0.24	26	2.215
RVL.PLS.7IG031	Gas Grill Ribbed Plate	1200x730x300	133	0.24	26	2.585
RVL.PLS.7IG032	Gas Grill Smooth+Ribbed Plate	1200x730x300	133	0.24	26	2.430

Code	Description	Dimensions a x b x c (mm)	Weight (kg)	Net (m ³)	Power (kw)	Price (€)
RVL.PLS.7IG010-K	Gas Grill Smooth Chrome Plate	400x730x300	51	0.09	8.67	1.500
RVL.PLS.7IG011-K	Gas Grill Ribbed Chrome Plate	400x730x300	51	0.09	8.67	1.585
RVL.PLS.7IG020-K	Gas Grill Smooth Chrome Plate	800x730x300	90	0.18	17.34	2.415
RVL.PLS.7IG021-K	Gas Grill Ribbed Chrome Plate	800x730x300	90	0.18	17.34	2.805
RVL.PLS.7IG022-K	Gas Grill Smooth+Ribbed Chrome Plate	800x730x300	90	0.18	17.34	2.550
RVL.PLS.7IG030-K	Gas Grill Smooth Chrome Plate	1200x730x300	133	0.24	26	3.425
RVL.PLS.7IG031-K	Gas Grill Ribbed Chrome Plate	1200x730x300	133	0.24	26	3.800
RVL.PLS.7IG032-K	Gas Grill Smooth+Ribbed Chrome Plate	1200x730x300	133	0.24	26	3.575

Electrical Grills 700 Plus Serie

Technical Specifications

- Thermostatic control.
- Two separate heating zones.
- Removable oil collection drawer.
- Easy to clean and hygienic.
- Stainless steel body.

- RVL.PLS.7IE010 / RVL.PLS.7IE011
- Electric Input: 400V AC 3N PE
 - Cable Cross Section (mm²): 5x2,5
- RVL.PLS.7IE020 / RVL.PLS.7IE021
- Electric Input: 400V AC 3N PE
 - Cable Cross Section (mm²): 5x2,5
- RVL.PLS.7IE030 / RVL.PLS.7IE031
- Electric Input: 400V AC 3N PE
 - Cable Cross Section (mm²): 5x2,5



Electric Grills (Chrome Plate) 700 Plus Serie

Technical Specifications

- Thermostatic control.
- Two separate heating zones.
- Removable oil collection drawer.
- Easy to clean and hygienic.
- Stainless steel body.

- RVL.PLS.7IE010-K / RVL.PLS.7IE011-K
- Electric Input: 400V AC 3N PE
 - Cable Cross Section (mm²): 5x2,5
- RVL.PLS.7IE020-K / RVL.PLS.7IE021-K / RVL.PLS.7IE022-K
- Electric Input: 400V AC 3N PE
 - Cable Cross Section (mm²): 5x2,5
- RVL.PLS.7IE030-K / RVL.PLS.7IE031-K / RVL.PLS.7IE032-K
- Electric Input: 400V AC 3N PE
 - Cable Cross Section (mm²): 5x2,5



Code	Description	Dimensions a x b x c (mm)	Weight (kg)	Net (m ³)	Power (kw)	Price (€)
RVL.PLS.7IE010	Electrical Grill Smooth Plate	400x730x300	55	0.09	4.2	965
RVL.PLS.7IE011	Electrical Grill Ribbed Plate	400x730x300	55	0.09	4.2	1.060
RVL.PLS.7IE020	Electrical Grill Smooth Plate	800x730x300	97	0.18	8.4	1.635
RVL.PLS.7IE021	Electrical Grill Ribbed Plate	800x730x300	97	0.18	8.4	1.850
RVL.PLS.7IE022	Electrical Grill Smooth+Ribbed Plate	800x730x300	97	0.18	8.4	1.725
RVL.PLS.7IE030	Electrical Grill Smooth Plate	1200x730x300	138	0.24	12.6	2.285
RVL.PLS.7IE031	Electrical Grill Ribbed Plate	1200x730x300	138	0.24	12.6	2.530
RVL.PLS.7IE032	Electrical Grill Smooth+Ribbed Plate	1200x730x300	138	0.24	12.6	2.385

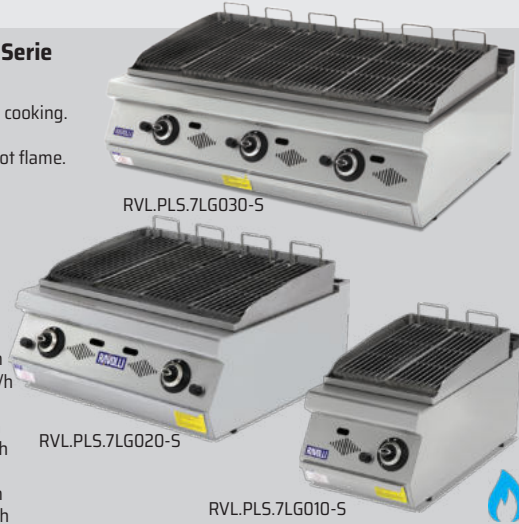
Code	Description	Dimensions a x b x c (mm)	Weight (kg)	Net (m ³)	Power (kw)	Price (€)
RVL.PLS.7IE010-K	Electrical Grill Smooth Chrome Plate	400x730x300	55	0.09	4.2	1.530
RVL.PLS.7IE011-K	Electrical Grill Ribbed Chrome Plate	400x730x300	55	0.09	4.2	1.680
RVL.PLS.7IE020-K	Electrical Grill Smooth Chrome Plate	800x730x300	97	0.18	8.4	2.490
RVL.PLS.7IE021-K	Electrical Grill Ribbed Chrome Plate	800x730x300	97	0.18	8.4	2.850
RVL.PLS.7IE022-K	Electrical Grill Smooth+Ribbed Chrome Plate	800x730x300	97	0.18	8.4	2.600
RVL.PLS.7IE030-K	Electrical Grill Smooth Chrome Plate	1200x730x300	138	0.24	12.6	3.495
RVL.PLS.7IE031-K	Electrical Grill Ribbed Chrome Plate	1200x730x300	138	0.24	12.6	3.860
RVL.PLS.7IE032-K	Electrical Grill Smooth+Ribbed Chrome Plate	1200x730x300	138	0.24	12.6	3.625

Gas Vapor Grills 700 Plus Serie

Technical Specifications

- Steamer cabinet provides fertile cooking.
- Lpg or Natural Gas.
- Magnet safety gas valve and pilot flame.
- Two separate heating zones.
- Piezo electric ignition system for each burner.
- Cast iron plate.
- Easy to clean and hygienic.
- Stainless steel body.

- RVL.PLS.7LG010-S
 - Gas Consumption (ng): 0,61 m³/h
 - Gas Consumption (lpg): 0,60 kg/h
- RVL.PLS.7LG020-S
 - Gas Consumption (ng): 1,23 m³/h
 - Gas Consumption (lpg): 1,20 kg/h
- RVL.PLS.7LG030-S
 - Gas Consumption (ng): 1,84 m³/h
 - Gas Consumption (lpg): 1,80 kg/h



Code	Description	Dimensions a x b x c (mm)	Weight (kg)	Net (m ³)	Power (kw)	Price (€)
RVL.PLS.7LG010-S	Gas Vapor Grill	400x730x300	57	0.09	5.80	1.060
RVL.PLS.7LG020-S	Gas Vapor Grill	800x730x300	98	0.18	11.60	1.695
RVL.PLS.7LG030-S	Gas Vapor Grill	1200x730x300	143	0.26	17.40	2.415

Gas Lavastone Grills 700 Plus Serie

Technical Specifications

- Lpg or Natural Gas.
- Safety gas valve and pilot flame.
- Two separate heating zones.
- Piezo electric ignition system for each burner.
- Removable oil collection drawer.
- Easy to clean and hygienic.
- Stainless steel body.

- RVL.PLS.7LG010
 - Gas Consumption (ng): 0,91 m³/h
 - Gas Consumption (lpg): 0,51 kg/h
- RVL.PLS.7LG020
 - Gas Consumption (ng): 1,82 m³/h
 - Gas Consumption (lpg): 1,02 kg/h
- RVL.PLS.7LG030
 - Gas Consumption (ng): 2,73 m³/h
 - Gas Consumption (lpg): 1,54 kg/h



Code	Description	Dimensions a x b x c (mm)	Weight (kg)	Net (m ³)	Power (kw)	Price (€)
RVL.PLS.7LG010	Gas Lavastone Grill	400x730x300	55	0.09	8.67	950
RVL.PLS.7LG020	Gas Lavastone Grill	800x730x300	105	0.18	17.34	1.635
RVL.PLS.7LG030	Gas Lavastone Grill	1200x730x300	143	0.24	26	2.425

Undercounter Gas Ovens 700 Plus Serie

Technical Specifications

- Lpg or Natural Gas
- 2x2/1 Gn capacity, stainless steel internal chamber.
- For oven: temperature control with thermostatic gas valve.

- RVL.PLS.7FRG01
 - Gas Consumption (ng): 0,68 m³/h
 - Gas Consumption (lpg): 0,43 kg/h
- RVL.PLS.7FRG02
 - Gas Consumption (ng): 0,68 m³/h
 - Gas Consumption (lpg): 0,43 kg/h
- RVL.PLS.7FRG03
 - Gas Consumption (ng): 1,36 m³/h
 - Gas Consumption (lpg): 0,87 kg/h



Code	Description	Dimensions a x b x c (mm)	Weight (kg)	Net (m ³)	Power (kw)	Price (€)
RVL.PLS.7FRG01	Undercounter Gas Oven	800x620x550	71	0.27	6.46	1.470
RVL.PLS.7FRG02	Undercounter Gas Oven	1200x620x550	83	0.41	6.46	1.715
RVL.PLS.7FRG03	Undercounter Gas Maxi Oven	1200x620x550	105	0.41	12.93	1.910

Electrical Vapor Grills 700 Plus Serie

Technical Specifications

- Steamer cabinet provides fertile cooking.
- Easy tilting heaters provide easy cleaning.
- Faster cooking with low energy.
- Easy to clean and hygienic.
- Stainless steel body.

- RVL.PLS.7LE010
 - Electric Input: 400V AC 3N PE
 - Cable Cross Section (mm²): 5x2,5
- RVL.PLS.7LE020
 - Electric Input: 400V AC 3N PE
 - Cable Cross Section (mm²): 5x2,5
- RVL.PLS.7LE030
 - Electric Input: 400V AC 3N PE
 - Cable Cross Section (mm²): 5x2,5



Code	Description	Dimensions a x b x c (mm)	Weight (kg)	Net (m ³)	Power (kw)	Price (€)
RVL.PLS.7LE010	Electrical Vapor Grill	400x730x300	31	0.09	3.75	2.460
RVL.PLS.7LE020	Electrical Vapor Grill	800x730x300	45	0.18	8.75	3.210
RVL.PLS.7LE030	Electrical Vapor Grill	1200x730x300	66	0.26	13.75	3.490

American Gas Grills 700 Plus Serie

Technical Specifications

- High cooking efficiency, suitable for heavy use.
- Ability to work with LPG and Ng
- Magnet safety valve and piloted taps.
- Multi-zone heating in full modules.
- Cast iron burner cap.
- Easy to clean and hygienic.
- Stainless steel body.

- RVL.PLS.US-1
 - Gas Consumption (ng): 0,91 m³/h
 - Gas Consumption (lpg): 0,51 kg/h
- RVL.PLS.US-2
 - Gas Consumption (ng): 1,82 m³/h
 - Gas Consumption (lpg): 1,02 kg/h



Code	Description	Dimensions a x b x c (mm)	Weight (kg)	Net (m ³)	Power (kw)	Price (€)
RVL.PLS.US-1	American Gas Grill	800x920x1100	55	0.09	24.2	3.625
RVL.PLS.US-2	American Gas Grill	1160x920x1100	105	0.18	36.2	4.750

Electrical Undercounter Ovens 700 Plus Serie

Technical Specifications

- 2 x Gn 2/1 capacity, stainless steel internal room.

- RVL.PLS.7FRE01
 - Electric Input: 400V AC 3N PE
 - Cable Cross Section (mm²): 5x2,5
- RVL.PLS.7FRE02
 - Electric Input: 400V AC 3N PE
 - Cable Cross Section (mm²): 5x2,5
- RVL.PLS.7FRE03
 - Electric Input: 400V AC 3N PE
 - Cable Cross Section (mm²): 5x2,5



Code	Description	Dimensions a x b x c (mm)	Weight (kg)	Net (m ³)	Power (kw)	Price (€)
RVL.PLS.7FRE01	Electrical Undercounter Oven	800x620x550	70	0.27	9	1.335
RVL.PLS.7FRE02	Electrical Undercounter Oven	1200x620x550	80	0.41	9	1.575
RVL.PLS.7FRE03	Electrical Undercounter Maxi Oven	1200x620x550	98	0.41	15	1.765

Gas Tilting Pan 700 Plus Serie

Technical Specifications

- Manuel lift system.
- Counterweighted hinged lid.
- Easy to clean and hygienic.
- Stainless steel body.

RVL.PLS.DTG.50

- Lpg or Natural Gas.
- Safety gas valve thermocouple and thermostat.
- Gas Consumption (ng): 1,18 m3/h
- Gas Consumption (lpg): 0,68 kg/h



Electrical Tilting Pan 700 Plus Serie

Technical Specifications

- Manuel lift system.
- Counterweighted hinged lid.
- Easy to clean and hygienic.
- Stainless steel body.

RVL.PLS.DTE.50

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



Code	Description	Dimensions a x b x c (mm)	Weight (kg)	Net (m³)	Power (kw)	Capacity (lt)	Price (€)
RVL.PLS.DTG.50	Gas Tilting Pan	800x730x850	116	0.70	11.20	50	3.455

Code	Description	Dimensions a x b x c (mm)	Weight (kg)	Net (m³)	Power (kw)	Capacity (lt)	Price (€)
RVL.PLS.DTE.50	Electrical Tilting Pan	800x730x850	120	0.70	9	50	3.455

Gas Boiling Pan (Indirect) 700 Plus Serie

Technical Specifications

- Over pressure safety valve and manometer.
- Water inlet valve.
- Drainage valve.
- Counterweighted hinged lid.
- Double jacket pan.
- Easy to clean and hygienic.
- Stainless steel body.

RVL.PLS.KTG.70

- Lpg or Natural Gas.
- Safety gas valve thermocouple and thermostat.
- Gas Consumption (ng): 1,18 m3/h
- Gas Consumption (lpg): 0,98 kg/h



Electrical Boiling Pan (Indirect) 700 Plus Serie

Technical Specifications

- Over pressure safety valve and manometer.
- Water inlet valve.
- Drainage valve.
- Counterweighted hinged lid.
- Double jacket pan.
- Easy to clean and hygienic.
- Stainless steel body.

RVL.PLS.KTE.70

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



Code	Description	Dimensions a x b x c (mm)	Weight (kg)	Net (m³)	Power (kw)	Capacity (lt)	Price (€)
RVL.PLS.KTG.70	Gas Boiling Pan	800x730x850	105	0.70	11.20	70	5.870

Code	Description	Dimensions a x b x c (mm)	Weight (kg)	Net (m³)	Power (kw)	Capacity (lt)	Price (€)
RVL.PLS.KTE.70	Electrical Boiling Pan	800x730x850	98	0.70	12	70	5.870

Undercounter Cabinets with Door 700 Plus Serie

Technical Specifications

- Under-Set Counters are suitable to use under each kind of 70's serie equipments.
- Easy to clean and hygienic.
- Stainless steel body.



RVL.PLS.7TS030



RVL.PLS.7TS010



RVL.PLS.7TS020

Undercounter Cabinets without Door 700 Plus Serie

Technical Specifications

- Under-Set Counters are suitable to use under each kind of 70's serie equipments.
- Easy to clean and hygienic.
- Stainless steel body.



RVL.PLS.7TS030-K



RVL.PLS.7TS010-K



RVL.PLS.7TS020-K

Code	Description	Dimensions a x b x c (mm)	Weight (kg)	Net (m³)	Price (€)
RVL.PLS.7TS010	Undercounter Cabinet with 1 Door	400x620x550	17	0.09	325
RVL.PLS.7TS020	Undercounter Cabinet with 2 Doors	800x620x550	28	0.18	505
RVL.PLS.7TS030	Undercounter Cabinet with 3 Doors	1200x620x550	37	0.26	730

Code	Description	Dimensions a x b x c (mm)	Weight (kg)	Net (m³)	Price (€)
RVL.PLS.7TS010-K	Undercounter Cabinet without Door	400x620x550	14	0.09	270
RVL.PLS.7TS020-K	Undercounter Cabinet without Door	800x620x550	16	0.18	340
RVL.PLS.7TS030-K	Undercounter Cabinet without Door	1200x620x550	18	0.26	540

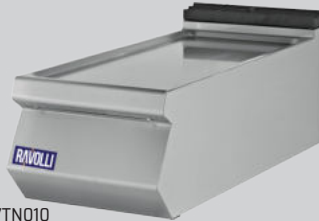
Worktops 700 Plus Serie

Technical Specifications

- Easy to clean and hygienic.
- Worktops are suitable to use between each kind of 70's serie equipments.



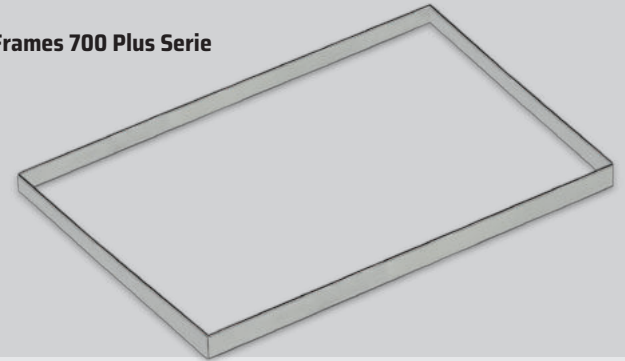
RVL.PLS.7TN020



RVL.PLS.7TN010

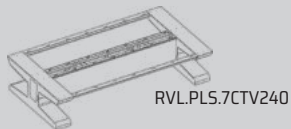
Code	Description	Dimensions a x b x c (mm)	Weight (kg)	Net (m ²)	Price (€)
RVL.PLS.7TN010	Worktop 1/2 Module	400x730x300	18	0.09	345
RVL.PLS.7TN020	Worktop 1/1 Module	800x730x300	26	0.18	585

Stainless Steel Frames 700 Plus Serie

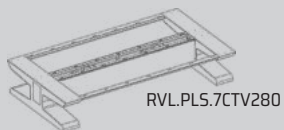


Code	Description	Dimensions a x b x c (mm)	Price (€)
RVL.PLS.7SBP240	Stainless Steel Frame 240 cm	2400x1370x550	770
RVL.PLS.7SBP280	Stainless Steel Frame 280 cm	2800x1370x550	930
RVL.PLS.7SBP320	Stainless Steel Frame 320 cm	3200x1370x550	1.080
RVL.PLS.7SBP360	Stainless Steel Frame 360 cm	3600x1370x550	1.235
RVL.PLS.7SBP400	Stainless Steel Frame 400 cm	4000x1370x550	1.385

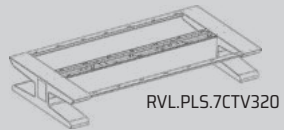
Cantilever Line 700 Plus Serie



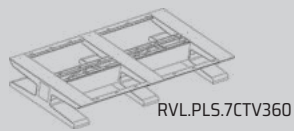
RVL.PLS.7CTV240



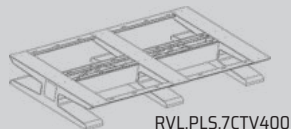
RVL.PLS.7CTV280



RVL.PLS.7CTV320



RVL.PLS.7CTV360



RVL.PLS.7CTV400



Code	Description	Dimensions a x b x c (mm)	Price (€)
RVL.PLS.7CTV240	Cantilever Line	2400x1370x550	4.975
RVL.PLS.7CTV280	Cantilever Line	2800x1370x550	6.065
RVL.PLS.7CTV320	Cantilever Line	3200x1370x550	6.635
RVL.PLS.7CTV360	Cantilever Line	3600x1370x550	7.745
RVL.PLS.7CTV400	Cantilever Line	4000x1370x550	8.280

Gas Cookers 900 Plus Serie

Technical Specifications

- Lpg or Natural Gas
- Magnet safety valves.
- Heavy duty top cast iron.
- Stainless steel body.
- Easy to clean and hygienic.

RVL.PLS.9KG010

- Gas Consumption (ng): 1,85 m³/h
 - Gas Consumption (lpg): 1,37 kg/h
- RVL.PLS.9KG020
- Gas Consumption (ng): 3,70 m³/h
 - Gas Consumption (lpg): 2,75 kg/h
- RVL.PLS.9KG030
- Gas Consumption (ng): 5,55 m³/h
 - Gas Consumption (lpg): 4,13 kg/h



Code	Description	Dimensions a x b x c (mm)	Weight (kg)	Net (m ³)	Power (kw)	Price (€)
RVL.PLS.9KG010	Gas Cooker 2 Burners	400x900x300	44	0.11	17.48	1.115
RVL.PLS.9KG020	Gas Cooker 4 Burners	800x900x300	82	0.22	34.97	2.035
RVL.PLS.9KG030	Gas Cooker 6 Burners	1200x900x300	127	0.32	52.45	2.915

Gas Wok Cookers 900 Plus Serie

Technical Specifications

- Lpg or Natural Gas.
- Magnet safety gas valve and thermocouple.
- Heavy duty top cast iron.
- Piezo electric ignition system for each burner.
- High power cast iron burners provide the high temperature that is aimed to be reached.
- Easy to clean and hygienic.
- Stainless steel body.

RVL.PLS.9WK010

- Gas Consumption (ng): 1,90 m³/h
 - Gas Consumption (lpg): 1,05 kg/h
- RVL.PLS.9WK020
- Gas Consumption (ng): 3,8 m³/h
 - Gas Consumption (lpg): 2,10 kg/h
- RVL.PLS.9WK030
- Gas Consumption (ng): 5,60 m³/h
 - Gas Consumption (lpg): 3,15 kg/h



Code	Description	Dimensions a x b x c (mm)	Weight (kg)	Net (m ³)	Power (kw)	Price (€)
RVL.PLS.9WK010	Gas Wok Cooker 1 Burner	400x900x300	45	0.11	18	1.165
RVL.PLS.9WK020	Gas Wok Cooker 2 Burners	800x900x300	84	0.22	36	2.155
RVL.PLS.9WK030	Gas Wok Cooker 3 Burners	1200x900x300	110	0.32	54	2.865

Electrical Cookers (with Square Plates) 900 Plus Serie

Technical Specifications

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

RVL.PLS.9KE010

- Electric Input: 400V AC 3N PE
 - Cable Cross Section (mm2): 5x2,5
- RVL.PLS.9KE020
- Electric Input: 400V AC 3N PE
 - Cable Cross Section (mm2): 5x4
- RVL.PLS.9KE030
- Electric Input: 400V AC 3N PE
 - Cable Cross Section (mm2): 5x4



Code	Description	Dimensions a x b x c (mm)	Weight (kg)	Net (m ³)	Power (kw)	Price (€)
RVL.PLS.9KE010	Electrical Cooker 2 Square Plates	400x900x300	45	0.11	8	1.260
RVL.PLS.9KE020	Electrical Cooker 4 Square Plates	800x900x300	81	0.22	16	2.115
RVL.PLS.9KE030	Electrical Cooker 6 Square Plates	1200x900x300	121	0.32	24	3.365

Electrical Cookers (Russian Type Plate) 900 Plus Serie

Technical Specifications

- 3 position switches.
- Easy to clean and hygienic.
- Stainless steel body.

RVL.PLS.9KE010-P

- Electric Input: 400V AC N PE
 - Cable Cross Section (mm2): 3x2,5
- RVL.PLS.9KE020-P
- Electric Input: 400V AC 3N PE
 - Cable Cross Section (mm2): 5x2,5
- RVL.PLS.9KE030-P
- Electric Input: 400V AC 3N PE
 - Cable Cross Section (mm2): 5x4



Code	Description	Dimensions a x b x c (mm)	Weight (kg)	Net (m ³)	Power (kw)	Price (€)
RVL.PLS.9KE010-P	Electrical Cooker 2 Russian Type Plates	400x900x300	80	0.011	8	1.325
RVL.PLS.9KE020-P	Electrical Cooker 4 Russian Type Plates	800x900x300	122	0.22	16	2.220
RVL.PLS.9KE030-P	Electrical Cooker 6 Russian Type Plates	1200x900x300	155	0.32	24	3.535

Electrical Induction Cookers 900 Plus Serie

Technical Specifications

- Glass cooking surface.
- Easy to clean and hygienic.
- Stainless steel body.

RVL.PLS.9IND010

- Electric Input: 230V AC N PE
 - Cable Cross Section (mm2): 3x4
- RVL.PLS.9IND020
- Electric Input: 400V AC 3N PE
 - Cable Cross Section (mm2): 5x4
- RVL.PLS.9IND030
- Electric Input: 400V AC 3N PE
 - Cable Cross Section (mm2): 5x4



Code	Description	Dimensions a x b x c (mm)	Weight (kg)	Net (m ³)	Power (kw)	Price (€)
RVL.PLS.9IND010	Electrical Induction Cooker 2	400x900x300	34	0.11	7	1.640
RVL.PLS.9IND020	Electrical Induction Cooker 4	800x900x300	56	0.22	14	3.150
RVL.PLS.9IND030	Electrical Induction Cooker 6	1200x900x300	90	0.32	21	4.660

Gas Cookers (Solid Top and 4 Rings) 900 Plus Serie

RVL.PLS.9KG020-0 Technical Specifications

- Lpg or Natural Gas.
- Magnet safety gas valve .
- 16 mm top cast plate.
- Stainless steel body.
- Piezo electric ignition system.
- Easy to clean and hygienic.
- Gas Consumption (ng): 1,18 m³/h
- Gas Consumption (lpg): 0,68 kg/h

RVL...PLS.9YRG80 Technical Specifications

- Lpg or Natural Gas.
- Magnet safety valves.
- Heavy duty top cast iron.
- Stainless steel body.
- 4 Ring high power burner.
- Easy to clean and hygienic.
- Stainless steel body.
- Gas Consumption (ng): 3,30 m³/h
- Gas Consumption (lpg): 2,25 kg/h



Code	Description	Dimensions a x b x c (mm)	Weight (kg)	Net (m ³)	Power (kw)	Price (€)
RVL.PLS.9KG020-0	Gas Cooker Solid Top	800x900x285	94	0.21	11.20	1.910
RVL.PLS.9YRG80	Gas Cooker 4 Rings	800x900x300	76	0.21	31.25	1.690

Gas Fryers 900 Plus Serie

Technical Specifications

- Lpg or Natural Gas.
- Stainless steel baskets.
- Magnet safety gas valve and thermocouple.
- Safe oil drainage from the bottom via valve.
- Safety thermostat for overheating protection.
- Easy to clean and hygienic.
- Stainless steel body.

RVL.PLS.9FG010

- Gas Consumption (ng): 1,84 m3/h

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

RVL.PLS.9FG020

- Gas Consumption (ng): 3,68 m3/h

- Gas Consumption (lpg): 1,82 kg/h



RVL.PLS.9FG020

RVL.PLS.9FG010



Code	Description	Dimensions a x b x c (mm)	Weight (kg)	Net (m³)	Power (kw)	Capacity (lt)	Price (€)
RVL.PLS.9FG010	Gas Fryer	400x900x850	68	0.31	17.41	24	1.910
RVL.PLS.9FG020	Gas Fryer	800x900x850	118	0.62	34.82	24+24	3.680

Electrical Fryers 900 Plus Serie

Technical Specifications

- Thermostatic control.
- Stainless steel baskets.
- Moving heaters provide easy cleaning.
- Stainless steel body.
- Safe oil drainage from the bottom via valve.
- Safety thermostat for overheating protection.
- Easy to clean and hygienic.

RVL.PLS.9FE010

- Electric Input: 400V AC 3N PE

- Cable Cross Section (mm2): 5x2,5

RVL.PLS.9FE020

- Electric Input: 400V AC 3N PE

- Cable Cross Section (mm2): 5x4



RVL.PLS.9FE020

RVL.PLS.9FE010



Code	Description	Dimensions a x b x c (mm)	Weight (kg)	Net (m³)	Power (kw)	Capacity (lt)	Price (€)
RVL.PLS.9FE010	Electrical Fryer	400x900x850	50	0.30	18	24	1.845
RVL.PLS.9FE020	Electrical Fryer	800x900x850	88	0.61	36	24+24	3.130

With Lift Fast Cooking Fryers (with Oil Filter) 900 Plus Serie

Technical Specifications

- Stainless steel baskets.
- Limit thermostat.
- Easy to clean and hygienic.
- Recirculation system filters the oil.
- 10 Programs memory.
- 4.3 inch digital screen.
- Setting temperature and time for different products.
- Voice warning system at the end of cooking.
- Separate control system for basket.
- Automatic filling oil filter.
- Stainless steel body.

RVL.PLS.ODFE.010

- Electric Input: 400V AC 3N PE

- Cable Cross Section (mm2): 5x4

RVL.PLS.ODFE.020

- Electric Input: 400V AC 3N PE

- Cable Cross Section (mm2): 5x4



RVL.PLS.ODFE.020

RVL.PLS.ODFE.010



Code	Description	Dimensions a x b x c (mm)	Weight (kg)	Net (m³)	Power (kw)	Capacity (gn)	Price (€)
RVL.PLS.ODFE.010	With Lift Fast Cooking Fryer with Oil Filter	400x900x850	79	0.11	30	25	5.905
RVL.PLS.ODFE.020	With Lift Fast Cooking Fryer with Oil Filter	800x900x850	139	0.22	60	25+25	11.160

Chips Scuttle Unit 900 Plus Serie

Technical Specifications

- Using to keep french fries warm and drains oil.
- Stainless steel body.
- The special shape of the container provides maximum efficiency for draining extra oil.
- Easy to clean and hygienic.

RVL.PLS.DE.9618

- Electric Input: 400V AC 3N PE

- Cable Cross Section (mm2): 3x2,5



Code	Description	Dimensions a x b x c (mm)	Weight (kg)	Net (m³)	Power (kw)	Price (€)
RVL.PLS.DE.9618	Chips Scuttle Unit	800x900x1830	157	1.32	2.8	3.070

Chips Scuttle Unit 900 Plus Serie

Technical Specifications

- Operates in order to keep fried food warm and drain oil.
- Capacity: 1/1x150 Gn
- Ceramic infrared heater.
- Stainless steel body.
- Special form on the container, provides maximum efficiency in order to drain oil.
- Electric Input: 230V AC N PE
- Cable Cross Section (mm2): 3x1,5



Code	Description	Dimensions a x b x c (mm)	Weight (kg)	Net (m³)	Power (kw)	Price (€)
RVL.PLS.9DE010	Chips Scuttle Unit	400x900x300	20	0.11	0.65	715

Electrical Pasta Cooker 900 Plus Serie

Technical Specifications

- Thermostatic control.
- Stainless steel body and baskets.
- Water filling tap.
- Discharge valve.
- Overflow drainage system.

RVL.PLS.9ME010

- Electric Input: 400V AC 3N PE

- Cable Cross Section (mm2): 5x2,5



Code	Description	Dimensions a x b x c (mm)	Weight (kg)	Net (m³)	Power (kw)	Price (€)
RVL.PLS.9ME010	Electrical Pasta Cooker	400x900x850	46	0.30	12	2.075

Gas Grills 900 Plus Serie

Technical Specifications

- Lpg or Natural Gas.
- Magnet safety gas valve and pilot flame.
- Two separate heating zones.
- Stainless steel body.
- Piezo electric ignition system for each burner.
- Removable oil collecting drawer.

- RVL.PLS.9IG010 / RVL.PLS.9IG011
 - Gas Consumption (ng): 1,09 m³/h
 - Gas Consumption (lpg): 0,77 kg/h
- RVL.PLS.9IG020 / RVL.PLS.9IG021 / RVL.PLS.9IG022
 - Gas Consumption (ng): 2,18 m³/h
 - Gas Consumption (lpg): 1,55 kg/h
- RVL.PLS.9IG030 / RVL.PLS.9IG031 / RVL.PLS.9IG032
 - Gas Consumption (ng): 3,28 m³/h
 - Gas Consumption (lpg): 2,33 kg/h



RVL.PLS.9IG030



RVL.PLS.9IG020



RVL.PLS.9IG010

Gas Grills (Chrome Plate) 900 Plus Serie

Technical Specifications

- Lpg or Natural Gas.
- Magnet safety gas valve and pilot flame.
- Two separate heating zones.
- Stainless steel body.
- Piezo electric ignition system for each burner.
- Removable oil collecting drawer.

- RVL.PLS.9IG010-K / RVL.PLS.9IG011-K
 - Gas Consumption (ng): 1,09 m³/h
 - Gas Consumption (lpg): 0,77 kg/h
- RVL.PLS.9IG020-K / RVL.PLS.9IG021-K / RVL.PLS.9IG022-K
 - Gas Consumption (ng): 2,18 m³/h
 - Gas Consumption (lpg): 1,55 kg/h
- RVL.PLS.9IG030-K / RVL.PLS.9IG031-K / RVL.PLS.9IG032-K
 - Gas Consumption (ng): 3,28 m³/h
 - Gas Consumption (lpg): 2,33 kg/h



RVL.PLS.9IG030-K



RVL.PLS.9IG020-K



RVL.PLS.9IG010-K

Code	Description	Dimensions a x b x c (mm)	Weight (kg)	Net (m³)	Power (kw)	Price (€)
RVL.PLS.9IG010	Gas Grill Smooth Plate	400x900x300	62	0.11	10.32	1.020
RVL.PLS.9IG011	Gas Grill Ribbed Plate	400x900x300	62	0.11	10.32	1.075
RVL.PLS.9IG020	Gas Grill Smooth Plate	800x900x300	106	0.22	20.64	1.605
RVL.PLS.9IG021	Gas Grill Ribbed Plate	800x900x300	106	0.22	20.64	1.945
RVL.PLS.9IG022	Gas Grill Smooth+Ribbed Plate	800x900x300	106	0.22	20.64	1.765
RVL.PLS.9IG030	Gas Grill Smooth Plate	1200x900x300	106	0.33	31.02	2.375
RVL.PLS.9IG031	Gas Grill Ribbed Plate	1200x900x300	106	0.33	31.02	2.850
RVL.PLS.9IG032	Gas Grill Smooth+Ribbed Plate	1200x900x300	106	0.33	31.02	2.610

Code	Description	Dimensions a x b x c (mm)	Weight (kg)	Net (m³)	Power (kw)	Price (€)
RVL.PLS.9IG010-K	Gas Grill Smooth-Chrome Plate	400x900x300	62	0.11	10.32	1.585
RVL.PLS.9IG011-K	Gas Grill Ribbed Chrome Plate	400x900x300	62	0.11	10.32	1.695
RVL.PLS.9IG020-K	Gas Grill Smooth-Chrome Plate	800x900x300	106	0.22	20.64	2.625
RVL.PLS.9IG021-K	Gas Grill Ribbed Chrome Plate	800x900x300	106	0.22	20.64	2.935
RVL.PLS.9IG022-K	Gas Grill Smooth+Ribbed Chrome Plate	800x900x300	106	0.22	20.64	2.740
RVL.PLS.9IG030-K	Gas Grill Smooth-Chrome Plate	1200x900x300	106	0.33	31.02	3.800
RVL.PLS.9IG031-K	Gas Grill Ribbed Chrome Plate	1200x900x300	106	0.33	31.02	4.335
RVL.PLS.9IG032-K	Gas Grill Smooth+Ribbed Chrome Plate	1200x900x300	106	0.33	31.02	4.035

Electrical Grills 900 Plus Serie

Technical Specifications

- Thermostatic controller.
- Two separate heating zones.
- Removable oil collecting drawer.
- Stainless steel body.

- RVL.PLS.9IE010 / RVL.PLS.9IE011
 - Electric Input: 400V AC 3N PE
 - Cable Cross Section (mm²): 5x2,5
- RVL.PLS.9IE020 / RVL.PLS.9IE021 / RVL.PLS.9IE022
 - Electric Input: 400V AC 3N PE
 - Cable Cross Section (mm²): 5x2,5
- RVL.PLS.9IE030 / RVL.PLS.9IE031 / RVL.PLS.9IE032
 - Electric Input: 400V AC 3N PE
 - Cable Cross Section (mm²): 5x2,5



RVL.PLS.9IE030



RVL.PLS.9IE020



RVL.PLS.9IE010

Electrical Grills (Chrome Plate) 900 Plus Serie

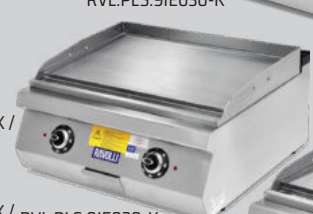
Technical Specifications

- Thermostatic controller.
- Two separate heating zones.
- Removable oil collecting drawer.
- Stainless steel body.

- RVL.PLS.9IE010-K / RVL.PLS.9IE011-K
 - Electric Input: 400V AC 3N PE
 - Cable Cross Section (mm²): 5x2,5
- RVL.PLS.9IE020-K / RVL.PLS.9IE021-K / RVL.PLS.9IE022-K
 - Electric Input: 400V AC 3N PE
 - Cable Cross Section (mm²): 5x2,5
- RVL.PLS.9IE030-K / RVL.PLS.9IE031-K / RVL.PLS.9IE032-K
 - Electric Input: 400V AC 3N PE
 - Cable Cross Section (mm²): 5x2,5



RVL.PLS.9IE030-K



RVL.PLS.9IE020-K



RVL.PLS.9IE010-K

Code	Description	Dimensions a x b x c (mm)	Weight (kg)	Net (m³)	Power (kw)	Price (€)
RVL.PLS.9IE010	Electrical Grill Smooth Plate	400x900x300	62	0.11	6	1.025
RVL.PLS.9IE011	Electrical Grill Ribbed Plate	400x900x300	62	0.11	6	1.130
RVL.PLS.9IE020	Electrical Grill Smooth Plate	800x900x300	115	0.22	12	1.765
RVL.PLS.9IE021	Electrical Grill Ribbed Plate	800x900x300	115	0.22	12	2.030
RVL.PLS.9IE022	Electrical Grill Smooth+Ribbed Plate	800x900x300	115	0.22	12	1.925
RVL.PLS.9IE030	Electrical Grill Smooth Plate	1200x900x300	115	0.33	18	2.435
RVL.PLS.9IE031	Electrical Grill Ribbed Plate	1200x900x300	115	0.33	18	2.850
RVL.PLS.9IE032	Electrical Grill Smooth+Ribbed Plate	1200x900x300	115	0.33	18	2.610

Code	Description	Dimensions a x b x c (mm)	Weight (kg)	Net (m³)	Power (kw)	Price (€)
RVL.PLS.9IE010-K	Electrical Grill Smooth Chrome Plate	400x900x300	62	0.11	6	1.585
RVL.PLS.9IE011-K	Electrical Grill Ribbed Chrome Plate	400x900x300	62	0.11	6	1.735
RVL.PLS.9IE020-K	Electrical Grill Smooth Chrome Plate	800x900x300	115	0.22	12	2.650
RVL.PLS.9IE021-K	Electrical Grill Ribbed Chrome Plate	800x900x300	115	0.22	12	2.955
RVL.PLS.9IE022-K	Electrical Grill Smooth+Ribbed Chrome Plate	800x900x300	115	0.22	12	2.805
RVL.PLS.9IE030-K	Electrical Grill Smooth Chrome Plate	1200x900x300	115	0.33	18	3.800
RVL.PLS.9IE031-K	Electrical Grill Ribbed Chrome Plate	1200x900x300	115	0.33	18	4.335
RVL.PLS.9IE032-K	Electrical Grill Smooth+Ribbed Chrome Plate	1200x900x300	115	0.33	18	4.035

Gas Vapor Grills 900 Plus Serie

Technical Specifications

- Steamer cabinet provides fertile cooking.
- Lpg or Natural Gas.
- Magnet safety gas valve and pilot flame.
- Stainless steel body.
- Two separate heating zones.
- Piezo electric ignition system for each burner.
- Cast iron grill.

- RVL.PLS.9LG010-S
- Gas Consumption (ng): 0,75 m³/h
- Gas Consumption (lpg): 0,87 kg/h
- RVL.PLS.9LG020-S
- Gas Consumption (ng): 1,50 m³/h
- Gas Consumption (lpg): 1,74 kg/h
- RVL.PLS.9LG030-S
- Gas Consumption (ng): 2,25 m³/h
- Gas Consumption (lpg): 2,61 kg/h



Gas Lavastone Grills 900 Plus Serie

Technical Specifications

- Lpg or Natural Gas.
- Magnet safety gas valve and pilot flame.
- Two separate heating zones.
- Stainless steel body.
- Piezo electric ignition system for each burner.
- Removable oil collecting drawer.
- Easy to clean and hygienic.

- RVL.PLS.9LG010
- Gas Consumption (ng): 1,09 m³/h
- Gas Consumption (lpg): 0,77 kg/h
- RVL.PLS.9LG020
- Gas Consumption (ng): 2,18 m³/h
- Gas Consumption (lpg): 0,86 kg/h
- RVL.PLS.9LG030
- Gas Consumption (ng): 3,27 m³/h
- Gas Consumption (lpg): 1,29 kg/h



Code	Description	Dimensions a x b x c (mm)	Weight (kg)	Net (m ³)	Power (kw)	Price (€)
RVL.PLS.9LG010-S	Gas Vapor Grill	400x900x300	67	0.11	7	1.155
RVL.PLS.9LG020-S	Gas Vapor Grill	800x900x300	128	0.22	14	1.850
RVL.PLS.9LG030-S	Gas Vapor Grill	1200x900x300	171	0.32	21	2.765

Code	Description	Dimensions a x b x c (mm)	Weight (kg)	Net (m ³)	Power (kw)	Price (€)
RVL.PLS.9LG010	Gas Lavastone Grill	400x900x300	69	0.11	10.30	1.000
RVL.PLS.9LG020	Gas Lavastone Grill	800x900x300	126	0.22	20.60	1.720
RVL.PLS.9LG030	Gas Lavastone Grill	1200x900x300	126	0.33	30.90	2.610

Electrical Bainmaries 900 Plus Serie

Technical Specifications

- Thermostatic controller.
- Stainless steel body.
- Drainage valve.
- Water inlet valve.
- Easy to clean and hygienic.

- RVL.PLS.9SE010
- Capacity: 1 piece 1/1 Gn.
- Electric Input: 230V AC N PE
- Cable Cross Section (mm²): 3x2,5
- RVL.PLS.9SE020
- Capacity: 2 pieces 1/1 Gn.
- Electric Input: 230V AC N PE
- Cable Cross Section (mm²): 3x2,5



Worktops 900 Plus Serie

Technical Specifications

- Easy to clean and hygienic.
- Stainless steel body.
- Worktops are suitable to use for each kind of 90's serie equipments.



Code	Description	Dimensions a x b x c (mm)	Weight (kg)	Net (m ³)	Power (kw)	Price (€)
RVL.PLS.9SE010	Electrical Bainmarie	400x900x800	43	0.11	2.5	1.205
RVL.PLS.9SE020	Electrical Bainmarie	800x900x800	50	0.22	4.4	1.995

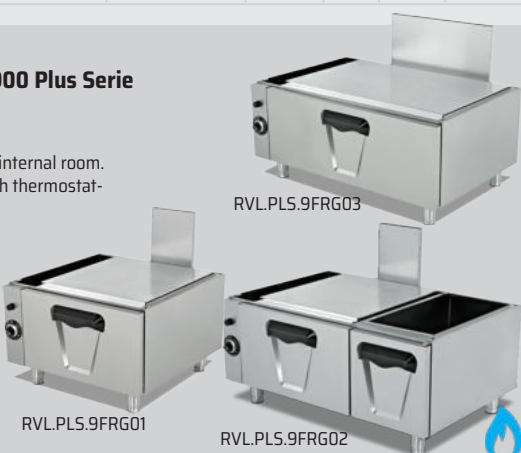
Code	Description	Dimensions a x b x c (mm)	Weight (kg)	Net (m ³)	Price (€)
RVL.PLS.9TN010	Worktop 1/2 Module	400x900x300	21	0.11	390
RVL.PLS.9TN020	Worktop 1/1 Module	800x900x300	30	0.22	655

Undercounter Gas Ovens 900 Plus Serie

Technical Specifications

- Lpg or Natural Gas
- 2xGn 2/1 capacity, stainless steel internal room.
- For oven: temperature control with thermostatic gas valve.

- RVL.PLS.9FRG01
- Gas Consumption (ng): 0,68 m³/h
- Gas Consumption (lpg): 0,43 kg/h
- RVL.PLS.9FRG02
- Gas Consumption (ng): 0,68 m³/h
- Gas Consumption (lpg): 0,43 kg/h
- RVL.PLS.9FRG03
- Gas Consumption (ng): 1,36 m³/h
- Gas Consumption (lpg): 0,87 kg/h



Electrical Undercounter Ovens 900 Plus Serie

Technical Specifications

- 2x2/1 Gn capacity, stainless steel internal room.

- RVL.PLS.9FRE01
- Electric Input: 400V AC 3N PE
- Cable Cross Section (mm²): 5x2,5
- RVL.PLS.9FRE02
- Electric Input: 400V AC 3N PE
- Cable Cross Section (mm²): 5x2,5
- RVL.PLS.9FRE03
- Electric Input: 400V AC 3N PE
- Cable Cross Section (mm²): 5x2,5



Code	Description	Dimensions a x b x c (mm)	Weight (kg)	Net (m ³)	Power (kw)	Price (€)
RVL.PLS.9FRG01	Undercounter Gas Oven	800x790x550	78	0.32	6.46	1.560
RVL.PLS.9FRG02	Undercounter Gas Oven	1200x790x550	93	0.52	6.46	1.780
RVL.PLS.9FRG03	Undercounter Gas Maxi Oven	1200x790x550	113	0.52	12.93	2.115

Code	Description	Dimensions a x b x c (mm)	Weight (kg)	Net (m ³)	Power (kw)	Price (€)
RVL.PLS.9FRE01	Electrical Undercounter Oven	800x790x550	72	0.32	9	1.510
RVL.PLS.9FRE02	Electrical Undercounter Oven	1200x790x550	80	0.52	9	1.655
RVL.PLS.9FRE03	Electrical Undercounter Maxi Oven	1200x790x550	105	0.52	15	2.115

Gas Tilting Pans 900 Plus Serie

Technical Specifications

- Lpg or Natural Gas.
- Safety gas valve thermocouple and thermostat.
- Manuel lift system.
- Counterweighted hinged lid.
- Safety switch.
- Easy to clean and hygienic.
- Stainless steel body.

- RVL.PLS.DTG.80
 - Gas Consumption (ng): 1,18 m3/h
 - Gas Consumption (lpg): 0,98 kg/h
 RVL.PLS.DTG.120
 - Gas Consumption (ng): 1,70 m3/h
 - Gas Consumption (lpg): 1,21 kg/h



Electrical Tilting Pans 900 Plus Serie

Technical Specifications

- Manuel lift system.
- Counterweighted hinged lid.
- Easy to clean and hygienic.
- Limit thermostat.
- Stainless steel body.
- Thermostat control.

- RVL.PLS.DTE.80
 - Electric Input: 400V AC 3N PE
 - Cable Cross Section (mm2): 5x2,5
 RVL.PLS.DTE.120
 - Electric Input: 400V AC 3N PE
 - Cable Cross Section (mm2): 5x2,5



Code	Description	Dimensions a x b x c (mm)	Weight (kg)	Net (m³)	Power (kw)	Capacity (lt)	Price (€)
RVL.PLS.DTG.80	Gas Tilting Pan	800x900x850	145	0.62	11.20	80	4.315
RVL.PLS.DTG.120	Gas Tilting Pan	1200x900x850	193	0.9	16.10	120	5.770

Code	Description	Dimensions a x b x c (mm)	Weight (kg)	Net (m³)	Power (kw)	Capacity (lt)	Price (€)
RVL.PLS.DTE.80	Electrical Tilting Pan	800x900x850	148	0.62	12	80	4.315
RVL.PLS.DTE.120	Electrical Tilting Pan	1200x900x850	190	0.92	12	120	5.770

Gas Boiling Pans (Indirect) 900 Plus Serie

Technical Specifications

- Lpg or Natural Gas.
- Safety gas valve thermocouple and thermostat.
- Over pressure safety valve and manometer.
- Water inlet valve.
- Drainage valve.
- Counterweighted hinged lid.
- Double jacket pan.
- Easy to clean and hygienic.
- Limit thermostat.
- Stainless steel body.

- RVL.PLS.KTG.150
 - Gas Consumption (ng): 1,70 m3/h
 - Gas Consumption (lpg): 1,21 kg/h
 RVL.PLS.KTG.250
 - Gas Consumption (ng): 3,40 m3/h
 - Gas Consumption (lpg): 2,42 kg/h



Electrical Boiling Pans (Indirect) 900 Plus Serie

Technical Specifications

- Over pressure safety valve and manometer.
- Water inlet valve.
- Drainage valve.
- Counterweighted hinged lid.
- Double jacket pan.
- Easy to clean and hygienic.
- Limit thermostat.
- Stainless steel body.
- Thermostat control.

- RVL.PLS.KTE.150
 - Electric Input: 400V AC 3N PE
 - Cable Cross Section (mm2): 5x6
 RVL.PLS.KTE.250
 - Electric Input: 400V AC 3N PE
 - Cable Cross Section (mm2): 5x10



Code	Description	Dimensions a x b x c (mm)	Weight (kg)	Net (m³)	Power (kw)	Capacity (lt)	Price (€)
RVL.PLS.KTG.150	Gas Boiling Pan Indirekt	800x900x850	111	0.62	16.10	150	6.415
RVL.PLS.KTG.250	Gas Boiling Pan Indirekt	1200x900x850	228	0.92	32.20	250	10.505

Code	Description	Dimensions a x b x c (mm)	Weight (kg)	Net (m³)	Power (kw)	Capacity (lt)	Price (€)
RVL.PLS.KTE.150	Electrical Boiling Pan Indirekt	800x900x850	111	0.62	18	150	6.415
RVL.PLS.KTE.250	Electrical Boiling Pan Indirekt	1200x900x850	197	0.92	30	250	10.505

Undercounter Cabinets With Door 900 Plus Serie

Technical Specifications

- Under-Set Counters are suitable to use under each kind of 90's serie equipments.
- Easy to clean and hygienic.
- Stainless steel body.

RVL.PLS.9TS030



RVL.PLS.9TS010

RVL.PLS.9TS020



Undercounter Cabinets Without Door 900 Plus Serie

Technical Specifications

- Under-Set Counters are suitable to use under each kind of 90's serie equipments.
- Easy to clean and hygienic.
- Stainless steel body.

RVL.PLS.9TS030-K



RVL.PLS.9TS010-K

RVL.PLS.9TS020-K



Code	Description	Dimensions a x b x c (mm)	Weight (kg)	Net (m³)	Price (€)
RVL.PLS.9TS010	Undercounter Cabinet with 1 Door	400x790x550	18	0.15	350
RVL.PLS.9TS020	Undercounter Cabinet with 2 Doors	800x790x550	28	0.22	540
RVL.PLS.9TS030	Undercounter Cabinet with 3 Doors	1200x790x550	39	0.33	795

Code	Description	Dimensions a x b x c (mm)	Weight (kg)	Net (m³)	Price (€)
RVL.PLS.9TS010-K	Undercounter Cabinet without Door	400x790x550	15	0.15	320
RVL.PLS.9TS020-K	Undercounter Cabinet without Door	800x790x550	22	0.22	400
RVL.PLS.9TS030-K	Undercounter Cabinet without Door	1200x790x550	30	0.33	635

Floor Type Gas Cookers

Technical Specifications

- Lpg or Natural Gas.
- Magnet safety valves.
- Heavy duty top cast iron.
- Easy to clean and hygienic.
- Stainless steel body.

RVL.YRG.60

- Gas Consumption (ng): 2,88 m³/h

- Gas Consumption (lpg): 1,42 kg/h

RVL.YRG.80

- Gas Consumption (ng): 3,30 m³/h

- Gas Consumption (lpg): 2,48 kg/h



RVL.YRG.80

RVL.YRG.60



Floor Type Electrical Cooker

Technical Specifications

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



Code	Description	Dimensions a x b x c (mm)	Weight (kg)	Net (m ³)	Power (kw)	Price (€)
RVL.YRG.60	Floor Type Gas Cooker	600x800x500	60	0.24	27.24	720
RVL.YRG.80	4 Rings Floor Type Gas Cooker	700x915x560	80	0.35	31.25	1.130

Code	Description	Dimensions a x b x c (mm)	Weight (kg)	Net (m ³)	Power (kw)	Price (€)
RVL.YRE.60	Floor Type Electrical Cooker	600x800x500	60	0.24	4	725

Gas Range with Oven

Technical Specifications

- Lpg or Natural Gas.
- 2xGN 2/1 capacity, stainless steel internal chamber.
- Magnet safety valves.
- Heavy duty top cast iron.
- Easy to clean and hygienic.
- Stainless steel body.

RVL.9KG.021

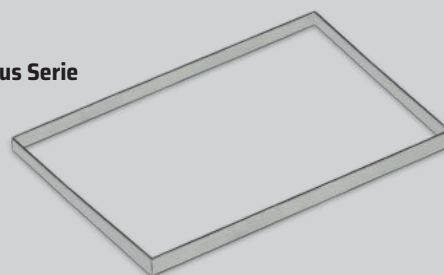
- Gas Consumption (ng): 4,23 m³/h

- Gas Consumption (lpg): 3,13 kg/h



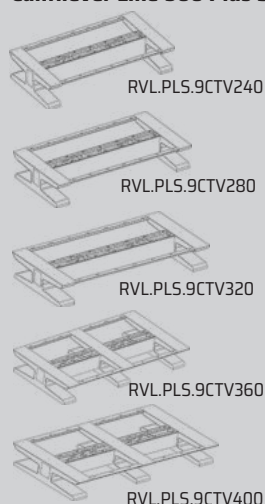
Code	Description	Dimensions a x b x c (mm)	Weight (kg)	Net (m ³)	Power (kw)	Price (€)
RVL.9KG.021	Gas Range with Oven 4 Burners	1000x1000x850	155	0.85	40	2.450

Stainless Steel Frames 900 Plus Serie



Code	Description	Dimensions a x b x c (mm)	Price (€)
RVL.PLS.95BP240	Stainless Steel Frame 240 cm	2400x1370x550	850
RVL.PLS.95BP280	Stainless Steel Frame 280 cm	2800x1370x550	1.015
RVL.PLS.95BP320	Stainless Steel Frame 320 cm	3200x1370x550	1.155
RVL.PLS.95BP360	Stainless Steel Frame 360 cm	3600x1370x550	1.320
RVL.PLS.95BP400	Stainless Steel Frame 400 cm	4000x1370x550	1.465

Cantilever Line 900 Plus Serie



Code	Description	Dimensions a x b x c (mm)	Price (€)
RVL.PLS.9CTV240	Cantilever Line	2400x1710x550	5.300
RVL.PLS.9CTV280	Cantilever Line	2800x1710x550	6.520
RVL.PLS.9CTV320	Cantilever Line	3200x1710x550	7.060
RVL.PLS.9CTV360	Cantilever Line	3600x1710x550	8.285
RVL.PLS.9CTV400	Cantilever Line	4000x1710x550	8.845

Lifted Charcoal Grills

Technical Specifications

- Heatproof stainless steel lift system.
- Ash drawer.
- Charcoal storage cabinet.
- Air flap.
- Stainless steel body.

- RVL.BTG.01
- 660x530 mm grill rack size,
680x220 mm over grill size.
RVL.BTG.02
- 1060x530 mm grill rack size,
1080x220 mm over grill size.



RVL.BTG.02

RVL.BTG.01

Code	Description	Dimensions a x b x c (mm)	Weight (kg)	Net (m ²)	Price (€)
RVL.BTG.01	Lifted Charcoal Grill	940x800x900/1685	160	1.13	2.550
RVL.BTG.02	Lifted Charcoal Grill	1340x800x900/1685	226	1.69	3.790

Lamb Baking Ovens

Technical Specifications

- Working system with electrical resistance and gas burner at the same time.
 - 2 pieces of 1.5 kW electrical resistances on the oven and gas burner heating system at the bottom.
 - Adaptable LPG or NG
 - Magnet Safety valves.
 - Piezo lighter ignition system.
 - Easy to clean and hygienic.
 - Stainless Steel Body.
- RVL.KFR.01
- Gas Consumption (ng): 1,72 m3/h
- Gas Consumption (lpg): 1,29 kg/h
RVL.KFR.02
- Gas Consumption (ng): 3,44 m3/h
- Gas Consumption (lpg): 2,59 kg/h



RVL.KFR.01

RVL.KFR.02

Code	Description	Dimensions a x b x c (mm)	Weight (kg)	Net (m ²)	Power (kw)	Price (€)
RVL.KFR.01	Lamb Baking Oven Single Layer	1210x973x850	165	1	16.5	3.125
RVL.KFR.02	Lamb Baking Oven Double Layer	1210x973x1585	320	1.87	33	6.140

Professional Charcoal Ovens 40

Technical Specifications

- 500 °C working temperature.
- 560x524 mm grill rack size.
- 20 kg meat / h capacity.
- Ash drawer.
- Standard hood.
- Stainless Steel Body.

Professional Charcoal Ovens 50

Technical Specifications

- 500 °C working temperature.
- 740x650 mm grill rack size.
- 20 kg meat / h capacity.
- Ash drawer.
- Standard hood.
- Stainless Steel Body.



RVL.PKF.40-US
RVL.PKF.50-US

RVL.PKF.40-AS
RVL.PKF.50-AS

RVL.PKF.40-D
RVL.PKF.50-D

Code	Description	Dimensions a x b x c (mm)	Weight (kg)	Net (m ²)	Grill Rack (mm)	Price (€)
RVL.PKF-40-K	Professional Charcoal Oven Red	740x745x650/1210	180	0.68	560x524	5.870
RVL.PKF-40-S	Professional Charcoal Oven Black	740x745x650/1210	180	0.68	560x524	5.870
RVL.PKF-40-US	Top Grill	715x630x251	20	0.11		895
RVL.PKF-40-AS	Oven Bottom Stand	730x730x790	40	0.39		685
RVL.PKF-40-D	Stainless Steel Bottom Cabinet with Door	705x690x782	43	0.38		895
RVL.PKF-50-K	Professional Charcoal Oven Red	920x850x650/1320	260	0.97	740x650	7.920
RVL.PKF-50-S	Professional Charcoal Oven Black	920x850x650/1320	260	0.97	740x650	7.920
RVL.PKF-50-US	Top Grill	896x730x251	27	0.16		1.100
RVL.PKF-50-AS	Oven Bottom Stand	920x845x815	56	0.54		930
RVL.PKF-50-D	Stainless Steel Bottom Cabinet with Door	890x770x805	52	0.52		1.030

Gas Tandoori Ovens

Technical Specifications

- Adaptable LPG or NG
- Magnet Safety valves.
- 66 cm dome dimension.
- Insulated body.
- Removable tray for waste collection.
- Stainless Steel Body.

- RVL.TDR.01
- Gas Consumption (ng): 6,85 m3/h
- Gas Consumption (lpg): 4,86 kg/h

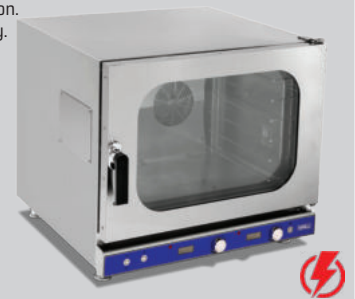


Code	Description	Dimensions a x b x c (mm)	Weight (kg)	Net (m ²)	Power (kw)	Price (€)
RVL.TDR.01	Gas Tandoori Oven	706x1018x1440	291	1.03	64.80	3.140

Electrical Convection Oven

Technical Specifications

- Dual direction fan provides homogenous heat distribution.
 - Adjustable cooking time and digital temperature display.
 - Adjustable cooking temperature between 0/300 °C
 - Safety thermostat for overheating protection 360 °C
 - Manuel steam.
 - Silicone sealed tempered glass.
 - Switch system on the door.
 - Stainless steel body.
 - Tray kits are included in the price for each model.
- RVL.EKF-6
- Electric Input: 400V AC 3N PE
- Cable Cross Section: 5x2,5



Code	Description	Dimensions a x b x c (mm)	Weight (kg)	Net (m ²)	Power (kw)	Capacity (gn)	Price (€)
RVL.EKF-6	Electrical Convection Oven	800x855x721	106	0.49	10	6x(1/1 Gn)	3.140
RVL.ASK-6	Oven Bottom Stand	865x815x850	34	0.60			425

Gas Plus Convection Ovens

Technical Specifications

- Manual steam system.
 - Adjustable cooking time.
 - Digital temperature display.
 - Adjustable cooking temperature between 0/300 °C
 - Safety thermostat for overheating protection 360 °C
 - Stainless steel heat exchanger sealed system pipes.
 - Lpg or Natural Gas.
 - Dual direction fan provides homogenous heat distribution.
 - Silicone sealed tempered glass.
 - Easy-access interior glass in order to provide cleanning.
 - Door switch system.
 - Stainless steel body.
 - Tray kits are included in the price for each model.
- RVL.GKF-10 / RVL.GKF-20
- Gas Consumption (ng): 3,70 m3/h
 - Gas Consumption (lpg): 2,74 kg/h



Electrical Plus Convection Ovens

Technical Specifications

- Manual steam system.
 - Adjustable cooking time and digital temperature display.
 - Adjustable cooking temperature between 0/300 °C
 - Safety thermostat for overheating protection 360 °C
 - Stainless steel heat exchanger sealed system pipes.
 - Dual direction fan provides homogenous heat distribution.
 - Silicone sealed tempered glass.
 - Easy-access interior glass in order to provide cleanning.
 - Door switch system.
 - Stainless steel body.
 - Tray kits are included in the price for each model.
- RVLEKF-10 / RVLEKF-20
- Electric Input: 400V AC 3N PE
 - Cable Cross Section (mm2): 5x6



Code	Description	Dimensions a x b x c (mm)	Weight (kg)	Net (m ³)	Power (kw)	Capacity (gn)	Price (€)
RVL.GKF-10	Gas Plus Convection Oven	1040x1035x1150	195	1.24	35	10x(1/1 Gn)	6.305
RVL.GKF-20	Gas Plus Convection Oven	1241x1105x1134	221	1.55	35	20x(1/1 Gn) 10x(2/1 Gn)	6.940
RVL.AS-10	Oven Bottom Stand	1060x910x622	24	0.60			555
RVL.AS-20	Oven Bottom Stand	1255x980x622	26	0.77			695

Code	Description	Dimensions a x b x c (mm)	Weight (kg)	Net (m ³)	Power (kw)	Capacity (gn)	Price (€)
RVLEKF-10	Electrical Plus Convection Oven	1060x1095x1624	181	1.89	16,5	10x(1/1 Gn)	6.335
RVLEKF-20	Electrical Plus Convection Oven	1241x1108x1134	198	1.56	24	20x(1/1 Gn) 10x(2/1 Gn)	6.950
RVL.AS-10	Oven Bottom Stand	1060x910x622	24	0.60			555
RVL.AS-20	Oven Bottom Stand	1255x980x622	26	0.77			695

Gas Plus Convection Ovens 40 GN 1/1

Technical Specifications

- Manual steam system.
 - Adjustable cooking time.
 - Digital temperature display.
 - Adjustable cooking temperature between 0/300 °C
 - Safety thermostat for overheating protection 360 °C
 - Stainless steel heat exchanger sealed system pipes.
 - Lpg or Natural Gas.
 - Dual direction fan provides homogenous heat distribution.
 - Silicone sealed tempered glass.
 - Easy-access interior glass in order to provide cleanning.
 - Door switch system.
 - Stainless steel body.
 - One piece of 1/1 40 Gn tray carrying trolley and tray kit is included in the price.
- RVL.GKF.40
- Gas Consumption (ng): 4,92 m3/h
 - Gas Consumption (lpg): 3,65 kg/h



Electrical Plus Convection Ovens 40 GN 1/1

Technical Specifications

- Manual steam system.
 - Adjustable cooking time and digital temperature display.
 - Adjustable cooking temperature between 0/300 °C
 - Safety thermostat for overheating protection 360 °C
 - Stainless steel heat exchanger sealed system pipes.
 - Dual direction fan provides homogenous heat distribution.
 - Silicone sealed tempered glass.
 - Easy-access interior glass in order to provide cleanning.
 - Door switch system.
 - Stainless steel body.
 - One piece of 1/1 40 Gn tray carrying trolley and tray kit is included in the price.
- RVLEKF-40
- Electric Input: 400V AC 3N PE
 - Cable Cross Section (mm2): 5x10



Code	Description	Dimensions a x b x c (mm)	Weight (kg)	Net (m ³)	Power (kw)	Capacity (gn)	Price (€)
RVL.GKF.40	Gas Plus Convection Oven	1235x1110x1900	394	2.60	46.50	40x(1/1 Gn) 20x(2/1 Gn)	10.075
RVL.TA.12-40x60	Patisserie Tray Trolley and Tray Kit	685x900x1735	58	1.07		12x(40x60) tray	1.175
RVL.TA-12.Y	Tray Carrying Trolley and Tray Kit	685x900x1735	58	1.07		24x(1/1 Gn) - 12x(2/1 Gn)	1.235
RVL.TA-16.Y	Tray Carrying Trolley and Tray Kit	685x900x1735	51	1.07		32x(1/1 Gn) - 16x(2/1 Gn)	1.235
RVL.TA-20.Y	Tray Carrying Trolley and Tray Kit	685x900x1735	51	1.07		40x(1/1 Gn) - 20x(2/1 Gn)	1.235

Code	Description	Dimensions a x b x c (mm)	Weight (kg)	Net (m ³)	Power (kw)	Capacity (gn)	Price (€)
RVLEKF-40	Electrical Plus Convection Oven	1235x1110x1900	366	2.60	47,5	40x(1/1 Gn) - 20x(2/1 Gn)	10.840
RVL.TA.12-40x60	Patisserie Tray Trolley and Tray Kit	685x900x1735	58	1.06		12x(40x60) tray	1.175
RVL.TA-12.Y	Tray Carrying Trolley and Tray Kit	685x900x1735	58	1.06		24x(1/1 Gn) - 12x(2/1 Gn)	1.235
RVL.TA-16.Y	Tray Carrying Trolley and Tray Kit	685x900x1735	51	1.06		32x(1/1 Gn) - 16x(2/1 Gn)	1.235
RVL.TA-20.Y	Tray Carrying Trolley and Tray Kit	685x900x1735	51	1.06		40x(1/1 Gn) - 20x(2/1 Gn)	1.235

Gas Combi Oven 6 GN 1/1**Technical Specifications**

- 230V 50 Hz operation power.
- Lpg or Natural Gas.
- ECO function for consumption reduction in cooking.
- PLUS extra power function (gas).
- SC2 semi automatic washing.
- Cooking modes: manual or programmable selection, 99 programs with 4 phases of whom 7 are standard, 3 re-heating programs, 5 smoking, 4 Low Temperature and 1 Delta T.
- Single-point temperature core probe.
- UR2 automatic humidity control while cooking.
- RDC steam generator with low management cost.
- Automatic fan reverse AWC, 2 fan speeds.
- Manual steam injection.
- Self-diagnosis with malfunction alarms.
- IPX5 protection degree.
- Door double tempered glazing.
- AISI 304 stainless steel polished cooking chamber, with AISI 316L (1,2 mm) top and bottom and rounded edges without joints.
- Automatic Cooling and Preheating.
- Display of set and current cooking values.
- Low temperature steam and Superheated steam.
- Self cleaning system.

**Electrical Combi Oven 6 GN 1/1****Technical Specifications**

- 400 V. 50 Hz operation power.
- ECO function for consumption reduction in cooking.
- SC2 semi automatic washing.
- Cooking modes: manual or programmable selection, 99 programs with 4 phases of whom 7 are standard, 3 re-heating programs, 5 smoking, 4 Low Temperature and 1 Delta T.
- Single-point temperature core probe.
- UR2 automatic humidity control while cooking.
- RDC steam generator with low management cost.
- Automatic fan reverse AWC, 2 fan speeds.
- Digital controls.
- Manual steam injection.
- Self-diagnosis with malfunction alarms.
- IPX5 protection degree.
- Door double tempered glazing.
- AISI 304 stainless steel polished cooking chamber, with AISI 316L (1,2 mm) top and bottom and rounded edges without joints.
- Handle with double handgrip, easier opening also with hands full.
- Automatic Cooling and Preheating.
- Start-up time selection.
- Display of set and current cooking values.
- Low temperature steam and Superheated steam.
- Self cleaning system.



Code	Description	Dimensions a x b x c (mm)	Weight (kg)	Net (m³)	Power (kw)	Capacity (gn)	Price (€)
RVLCBG6	Gas Combi Oven	920x874x730	185	1	13.5	6x(1/1 Gn)	13.610
RVLCBG6-AS	Oven Bottom Stand	740x850x700	25	0.45			420
RVLTK01	Smoker Kit	230x355x120	5.2	0.01	0.15		1.575

Code	Description	Dimensions a x b x c (mm)	Weight (kg)	Net (m³)	Power (kw)	Capacity (gn)	Price (€)
RVLCBE6	Electrical Combi Oven	920x874x730	160	1	10.1	6x(1/1 Gn)	11.530
RVLCBE6-AS	Oven Bottom Stand	740x850x700	25	0.45			420
RVLTK01	Smoker Kit	230x355x120	5.2	0.01	0.15		1.575

Gas Combi Oven 10 GN 1/1**Technical Specifications**

- 230V 50 Hz operation power.
- Lpg or Natural Gas.
- ECO function for consumption reduction in cooking.
- PLUS extra power function (gas).
- SC2 semi automatic washing.
- Cooking modes: manual or programmable selection, 99 programs with 4 phases of whom 7 are standard, 3 re-heating programs, 5 smoking, 4 Low Temperature and 1 Delta T.
- Single-point temperature core probe.
- UR2 automatic humidity control while cooking.
- RDC steam generator with low management cost.
- Automatic fan reverse AWC, 2 fan speeds.
- Manual steam injection.
- Self-diagnosis with malfunction alarms.
- IPX5 protection degree.
- Door double tempered glazing.
- AISI 304 stainless steel polished cooking chamber, with AISI 316L (1,2 mm) top and bottom and rounded edges without joints.
- Automatic Cooling and Preheating.
- Display of set and current cooking values.
- Low temperature steam and Superheated steam.
- Self cleaning system.

**Electrical Combi Oven 10 GN 1/1****Technical Specifications**

- 400 V. 50 Hz operation power.
- ECO function for consumption reduction in cooking.
- SC2 semi automatic washing.
- Cooking modes: manual or programmable selection, 99 programs with 4 phases of whom 7 are standard, 3 re-heating programs, 5 smoking, 4 Low Temperature and 1 Delta T.
- Single-point temperature core probe.
- UR2 automatic humidity control while cooking.
- RDC steam generator with low management cost.
- Automatic fan reverse AWC, 2 fan speeds.
- Digital controls.
- Manual steam injection.
- Self-diagnosis with malfunction alarms.
- IPX5 protection degree.
- Door double tempered glazing.
- AISI 304 stainless steel polished cooking chamber, with AISI 316L (1,2 mm) top and bottom and rounded edges without joints.
- Handle with double handgrip, easier opening also with hands full.
- Automatic Cooling and Preheating.
- Start-up time selection.
- Display of set and current cooking values.
- Low temperature steam and Superheated steam.
- Self cleaning system.



Code	Description	Dimensions a x b x c (mm)	Weight (kg)	Net (m³)	Power (kw)	Capacity (gn)	Price (€)
RVLCBG10	Gas Combi Oven	920x874x975	213	1.2	19.5	10x(1/1 Gn)	15.240
RVLCBG10-AS	Oven Bottom Stand	700x860x600	30	0.3			555
RVLTK01	Smoker Kit	230x355x120	5.2	0.01	0.15		1.575

Code	Description	Dimensions a x b x c (mm)	Weight (kg)	Net (m³)	Power (kw)	Capacity (gn)	Price (€)
RVLCBE10	Electrical Combi Oven	920x874x975	198	1.2	17.3	10x(1/1 Gn)	13.290
RVLCBE10-AS	Oven Bottom Stand	700x860x600	30	0.3			555
RVLTK01	Smoker Kit	230x355x120	5.2	0.01	0.15		1.575

Gas Combi Oven 24 GN 1/1

Technical Specifications

- 230V 50 Hz operation power.
- Lpg or Natural Gas.
- ECO function for consumption reduction in cooking.
- PLUS extra power function (gas).
- SC2 semi automatic washing.
- Cooking modes: manual or programmable selection, 99 programs with 4 phases of whom 7 are standard, 3 re-heating programs, 5 smoking, 4 Low Temperature and 1 Delta T.
- Single-point temperature core probe.
- UR2 automatic humidity control while cooking.
- RDC steam generator with low management cost.
- Automatic fan reverse AWC, 2 fan speeds.
- Manual steam injection.
- Self-diagnosis with malfunction alarms.
- IPX5 protection degree.
- Door double tempered glazing.
- AISI 304 stainless steel polished cooking chamber ,with AISI 316L (1,2 mm) top and bottom and rounded edges without joints.
- Automatic Cooling and Preheating.
- Display of set and current cooking values.
- Low temperature steam and Superheated steam.
- Self cleaning system.



Electrical Combi Oven 24 GN 1/1

Technical Specifications

- 400 V. 50 Hz operation power.
- ECO function for consumption reduction in cooking.
- SC2 semi automatic washing.
- Cooking modes: manual or programmable selection, 99 programs with 4 phases of whom 7 are standard, 3 re-heating programs, 5 smoking, 4 Low Temperature and 1 Delta T.
- Single-point temperature core probe.
- UR2 automatic humidity control while cooking.
- RDC steam generator with low management cost.
- Automatic fan reverse AWC, 2 fan speeds.
- Digital controls.
- Manual steam injection.
- Self-diagnosis with malfunction alarms.
- IPX5 protection degree.
- Door double tempered glazing.
- AISI 304 stainless steel polished cooking chamber ,with AISI 316L (1,2 mm) top and bottom and rounded edges without joints.
- Handle with double handgrip, easier opening also with hands full.
- Automatic Cooling and Preheating.
- Start-up time selection.
- Display of set and current cooking values.
- Low temperature steam and Superheated steam.
- Self cleaning system.



Code	Description	Dimensions a x b x c (mm)	Weight (kg)	Net (m ²)	Power (kw)	Capacity (gn)	Price (€)
RVLCBG24	Gas Combi Oven	1178x1064x1190	283	2.9	32	24x(1/1 Gn)	19.240
RVLCBG24-AS	Oven Bottom Stand	1210x860x600	32	0.6			695
RVLTK01	Smoker Kit	230x355x120	5.2	0.01	0.15		1.575

Code	Description	Dimensions a x b x c (mm)	Weight (kg)	Net (m ²)	Power (kw)	Capacity (gn)	Price (€)
RVLCBE24	Electrical Combi Oven	1178x1064x1190	278	2.9	27.5	24x(1/1 Gn)	16.425
RVLCBE24-AS	Oven Bottom Stand	1210x860x600	32	0.6			695
RVLTK01	Smoker Kit	230x355x120	5.2	0.01	0.15		1.575

Gas Combi Oven 40 GN 1/1

Technical Specifications

- 230V 50 Hz operation power.
- Lpg or Natural Gas.
- ECO function for consumption reduction in cooking.
- PLUS extra power function (gas).
- SC2 semi automatic washing.
- Cooking modes: manual or programmable selection, 99 programs with 4 phases of whom 7 are standard, 3 re-heating programs, 5 smoking, 4 Low Temperature and 1 Delta T.
- Single-point temperature core probe.
- UR2 automatic humidity control while cooking.
- RDC steam generator with low management cost.
- Automatic fan reverse AWC, 2 fan speeds.
- Manual steam injection.
- Self-diagnosis with malfunction alarms.
- IPX5 protection degree.
- Door double tempered glazing.
- AISI 304 stainless steel polished cooking chamber ,with AISI 316L (1,2 mm) top and bottom and rounded edges without joints.
- Automatic Cooling and Preheating.
- Display of set and current cooking values.
- Low temperature steam and Superheated steam.
- Self cleaning system.



Electrical Combi Oven 40 GN 1/1

Technical Specifications

- 400 V. 50 Hz operation power.
- ECO function for consumption reduction in cooking.
- SC2 semi automatic washing.
- Cooking modes: manual or programmable selection, 99 programs with 4 phases of whom 7 are standard, 3 re-heating programs, 5 smoking, 4 Low Temperature and 1 Delta T.
- Single-point temperature core probe.
- UR2 automatic humidity control while cooking.
- RDC steam generator with low management cost.
- Automatic fan reverse AWC, 2 fan speeds.
- Digital controls.
- Manual steam injection.
- Self-diagnosis with malfunction alarms.
- IPX5 protection degree.
- Door double tempered glazing.
- AISI 304 stainless steel polished cooking chamber ,with AISI 316L (1,2 mm) top and bottom and rounded edges without joints.
- Handle with double handgrip, easier opening also with hands full.
- Automatic Cooling and Preheating.
- Start-up time selection.
- Display of set and current cooking values.
- Low temperature steam and Superheated steam.
- Self cleaning system.



Code	Description	Dimensions a x b x c (mm)	Weight (kg)	Net (m ²)	Power (kw)	Capacity (gn)	Price (€)
RVLCBG40	Gas Combi Oven	1190x1074x1795	449	3.4	55	40x(1/1 Gn)	36.360
RVLCBG40.TA-16	Tray Trolley and Tray Kit	590x750x1700	77	1.5		15x(40x60) Tray	3.070
RVLCBG40.TA-20	Tray Trolley and Tray Kit	820x920x1710	77	1.5		20x(2/1 Gn)	3.200
RVLTK01	Smoker Kit	230x355x120	5.2	0.01	0.15		1.575

Code	Description	Dimensions a x b x c (mm)	Weight (kg)	Net (m ²)	Power (kw)	Capacity (gn)	Price (€)
RVLCBE40	Electrical Combi Oven	1190x1074x1795	449	3.4	55.5	40x(1/1 Gn)	29.790
RVLCBG40.TA-16	Tray Trolley and Tray Kit	590x750x1700	77	1.5		15x(40x60) Tray	3.070
RVLCBG40.TA-20	Tray Trolley and Tray Kit	820x920x1710	77	1.5		20x(2/1 Gn)	3.200
RVLTK01	Smoker Kit	230x355x120	5.2	0.01	0.15		1.575

Electrical Mini Convection Oven Top Opening**Technical Specifications**

- Adjustable cooking temperature between 0/300 °C
- Single direction fan.
- Adjustable cooking time.
- Thermostat control.
- Silicone sealed tempered glass.
- Switch system on the door.
- Stainless steel body.

RVL.PFE423-U

- Top opening cover system.
- Electric Input: 230V AC N PE
- Cable Cross Section (mm2): 3x1,5

**Electrical Mini Convection Oven Side Opening****Technical Specifications**

- Adjustable cooking temperature between 0/300 °C
- Single direction fan.
- Adjustable cooking time.
- Thermostat control.
- Silicone sealed tempered glass.
- Switch system on the door.
- Stainless steel body.

RVL.PFE423-Y

- Side opening cover system.
- Electric Input: 230V AC N PE
- Cable Cross Section (mm2): 3x2,5



Code	Description	Dimensions a x b x c (mm)	Weight (kg)	Net (m³)	Power (kw)	Capacity (gn)	Price (€)
RVL.PFE423-U	Mini Convection Oven Top Opening	512x738x559	45	0.21	3	4x2/3 Gn	1.280

Code	Description	Dimensions a x b x c (mm)	Weight (kg)	Net (m³)	Power (kw)	Capacity (gn)	Price (€)
RVL.PFE423-Y	Mini Convection Oven Side Opening	512x748x574	54	0.22	3	4x2/3 Gn	1.765

Electrical Convection Patisserie Oven Top Opening**Technical Specifications**

- Adjustable cooking temperature between 0/300 °C
- Dual direction fan provides homogenous heat distribution.
- Adjustable digital cooking time.
- Digital temperature display.
- Manuel steam.
- Silicone sealed tempered glass.
- Switch system on the door.
- Stainless steel body.

RVL.PFE4-U

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

**Electrical Convection Patisserie Oven Side Opening****Technical Specifications**

- Adjustable cooking temperature between 0/300 °C
- Dual direction fan provides homogenous heat distribution.
- Adjustable digital cooking time.
- Digital temperature display.
- Manuel steam.
- Silicone sealed tempered glass.
- Switch system on the door.
- Stainless steel body.

RVL.PFE4-Y

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

RVL.PFE6-Y

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



Code	Description	Dimensions a x b x c (mm)	Weight (kg)	Net (m³)	Power (kw)	Capacity (tray)	Price (€)
RVL.PFE4-U	Convection Patisserie Oven Top Opening	802x856x587	90	0.40	7	4-40x60	2.495

Code	Description	Dimensions a x b x c (mm)	Weight (kg)	Net (m³)	Power (kw)	Capacity (tray)	Price (€)
RVL.PFE4-Y	Convection Patisserie Oven Side Opening	802x864x502	94	0.35	7	4-40x60	2.695
RVL.PFE6-Y	Convection Patisserie Oven Side Opening	802x855x737	106	0.50	10	6-40x60	3.140

Gas Pastry Ovens (with Safety Valve)**Technical Specifications**

- Adaptable to LPG or Ng.
- Magnet safety valves provide security on Ng operated ovens.
- Stainless steel body.

PBF.D1

- Gas Consumption (ng): 1,84 m3/h
- Gas Consumption (lpg): 1,31 kg/h



Code	Description	Dimensions a x b x c (mm)	Net (m³)	Power (kw)	Capacity (Rack Shelf)	Price (€)
PBF.D1	Pastry Oven with Safety Valve	950x950x1700	1.53	17.41	5	2.230

Fermentation Cabinet**Technical Specifications**

- 0-90 °C operating temperatur.
- Humitication system

RVL.MF4-6

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



Code	Description	Dimensions a x b x c (mm)	Weight (kg)	Net (m³)	Power (kw)	Capacity (tray)	Price (€)
RVL.MF4-6	Fermentation Cabinet	800x792x865	46	0.55	3.2	8-40x60	1.045

Gas Plus Convection Patisserie Ovens

Technical Specifications

- Manual steamer.
- Adjustable cooking time and digital temperature display.
- Adjustable cooking temperature between 0/300 °C
- Safety thermostat for overheating protection (360 °C).
- Stainless steel heat exchanger sealed system pipes.
- Lpg or Natural Gas.
- Dual direction fan provides homogenous heat distribution.
- Silicone sealed tempered glass.
- Easy-access interior glass in order to provide cleaning.
- Door switch system.
- Stainless steel body.

RVL.PFG8

- Gas Consumption (ng): 3,70 m3/h
- Gas Consumption (lpg): 2,74 kg/h

RVL.MF8

- 0-90 °C operating temperatur.
- Humitication system
- Electric Input: 230V AC N PE
- Cable Cross Section: 3x2,5



Electrical Plus Convection Patisserie Ovens

Technical Specifications

- Manual steamer.
- Adjustable cooking time and digital temperature display.
- Adjustable cooking temperature between 0/300 °C
- Safety thermostat for overheating protection (360 °C).
- Dual direction fan provides homogenous heat distribution.
- Silicone sealed tempered glass.
- Easy-access interior glass in order to provide cleaning.
- Door switch system.
- Stainless steel body.

RVL.PFE8

- Electric Input: 400V AC 3N PE
- Cable Cross Section (mm2): 5x6

RVL.MF8

- 0-90 °C operating temperatur.
- Humitication system
- Electric Input: 230V AC N PE
- Cable Cross Section (mm2): 3x2,5



Code	Description	Dimensions a x b x c (mm)	Weight (kg)	Net (m³)	Power (kw)	Capacity (tray)	Price (€)
RVL.PFG8	Gas Plus Convection Patisserie Oven	1045x1043x1312	181	1.43	35	8-40x60	6.965
RVL.MF8	Fermentation Cabinet	1030x797x834	64	0.69	2.5	8-40x60	1.335
RVL.AS8	Oven Bottom Stand	1060x910x641	24	0.62			555

Code	Description	Dimensions a x b x c (mm)	Weight (kg)	Net (m³)	Power (kw)	Capacity (tray)	Price (€)
RVL.PFE8	Electrical Plus Convection Patisserie Oven	1040x1040x1312	163	1.42	19.5	8-40x60	6.965
RVL.MF8	Fermentation Cabinet	1030x797x834	64	0.69	2.5	8-40x60	1.335
RVL.AS8	Oven Bottom Stand	1060x910x641	24	0.62			555

Electrical Combi Ovens (Big - Small Model)

Technical Specifications

- Thermostatic electronic heating control setting.
- Dual direction fan provides homogenous heat distribution.
- Silicon sealed tempered glass.
- Manuel steam.
- Switch system on the door.
- Digital interior temperature indicator.
- Stainless steel body.

RVL.PFE.4+5-Y-B

- Convection oven capacity; 400x600 mm 4 trays
- Pizza oven capacity; 400x600 mm 2 trays
- Pizza capacity; 6 pieces Ø 250 mm

RVL.PFE.4+5-Y-K

- Convection oven capacity; 400x600 mm 4 trays
- Pizza oven capacity; 400x600 mm 1 tray
- Pizza capacity; 5 pieces Ø 250 mm

RVL.MF8-K

- Capacity; 8 pieces 40x60 tray
- 0-90 °C operating temperatur.
- Humitication system

RVL.PFE.4+5-Y-B / RVL.PFE.4+5-Y-K

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

RVL.MF8-B / RVL.MF8-K

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



Code	Description	Dimensions a x b x c (mm)	Weight (kg)	Net (m³)	Power (kw)	Price (€)
RVL.PFE.4+5-Y-B	Electrical Combi Oven Big Model	1043x1051x1203	196	1.32	14.5	5.275
RVL.MF8-B	Fermentation Cabinet	1030x987x834	64	0.69	2.5	1.375
RVL.PFE.4+5-Y-K	Electrical Combi Oven Small Model	1043x961x1203	172	1.20	13	4.780
RVL.MF8-K	Fermentation Cabinet	1030x797x834	56	0.69	2.5	1.240

Electrical Modular Ovens (Touch Screen)

Technical Specifications

RVL.3545-6

- 7 inch touch screen LCD control panel.
- 99 different cooking programme.
- Manual and automatic steamer.
- On-screen menu control system.
- Adjustable cooking temperature between 0/300 °C
- Capacity. 6 no's of 350x450 mm trays or 4 no's of 400x600 mm trays .
- Interior dimension:1225 mm x 920 mm
- Adjustable top and bottom heating output.
- Homogenous heat distribution.
- Porcelain resistance.
- Steam generator is standard.

RVL.3545-6

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

RVL.3545-6M

- 2x5 layers. (400 mm x 600 mm)
- Adjustable temperature and humidity levels.
- Electric Input: 230V AC N PE
- Cable Cross Section (mm2): 3x2,5



Code	Description	Dimensions a x b x c (mm)	Interior Dimensions a x b x c (mm)	Weight (kg)	Net (m³)	Power (kw)	Price (€)
RVL.3545-6	Electrical Modular Oven Single Layer	1651x1446x439	1234x915x339	339	1.049	12	6.305
RVL.3545-6D	Oven Hood	1718x1464x373		33	0.93		865
RVL.3545-6M	Fermentation Cabinet	1718x1280x1006		180	2.21	2	2.740
RVL.3545-6S	Modular Oven Bottom Stand	1720x1280x875		78	1.93		1.580
RVL.3545-6A	Oven Middle Layer	1720x1280x300		23	0.66		900

Electric Convection Rotary Ovens

Technical Specifications

- 7 inch touch screen LCD control panel.
 - 10x(40x60) tray capacity.
 - Adjustable cooking time.
 - Adjustable cooking temperature between 0/300 °C
 - Safety thermostat for overheating protection 360 °C
 - Provide homogenic cooking due to rotary system.
 - Homogenic heating due to adjustable air system.
 - Cassette system provides high density evaporation.
 - Due to high efficiency resistance.
 - Halogenic lighting.
 - Equipped with proofing cabinet and hood.
 - Easy-access interior glass in order to provide cleanning.
 - Door switch system.
 - Stainless steel body.
- FERMENTATION CABINET
- 12x(40x60) tray capacity.
 - 4 kW electric power.
 - Stainless steel body.
- RVL.EDKF-10 / RVL.EDKF-10-B
- Electric Input: 400V AC 3N PE
 - Cable Cross Section (mm2): 5x6



Touch Screen

RVL.EDKF-10

Gas Convection Rotary Ovens

Technical Specifications

- 7 inch touch screen LCD control panel.
 - LPG or Natural gas.
 - 10x(40x60) tray capacity.
 - Adjustable cooking time.
 - Adjustable cooking temperature between 0/300 °C
 - Safety thermostat for overheating protection 360 °C
 - Provide homogenic cooking due to rotary system.
 - Homogenic heating due to adjustable air system.
 - Cassette system provides high density evaporation.
 - Due to high efficiency resistance.
 - Halogenic lighting.
 - Equipped with proofing cabinet and hood.
 - Easy-access interior glass in order to provide cleanning.
 - Door switch system.
 - Stainless steel body.
- FERMENTATION CABINET
- 12x(40x60) tray capacity.
 - 4 kW electric power.
 - Stainless steel body.
- RVL.GDKF-10 / RVL.GDKF-10-B
- Gas Consumption (ng): 4,90 m3/h
 - Gas Consumption (lpg): 3,65 kg/h



Touch Screen

RVL.GDKF-10

Code	Description	Dimensions a x b x c (mm)	Weight (kg)	Net (m³)	Power (kw)	Capacity (tray)	Price (€)
RVL.EDKF-10	Stainless Steel Convection Rotary Oven	990x1160x2254	427	2.58	26.5	10x(40x60)	12.925
RVL.EDKF-10-B	Convection Rotary Oven Painted Panel	990x1160x2254	427	2.58	26.5	10x(40x60)	14.230

Code	Description	Dimensions a x b x c (mm)	Weight (kg)	Net (m³)	Power (kw)	Capacity (tray)	Price (€)
RVL.GDKF-10	Stainless Steel Convection Rotary Oven	990x1160x2254	427	2.58	46.43	10x(40x60)	12.925
RVL.GDKF-10-B	Convection Rotary Oven Painted Panel	990x1160x2254	427	2.58	46.43	10x(40x60)	14.230

Professional Fermentation Cabinets

Technical Specifications

- 0/90 °C operating temperature.
- 16x(40x60) tray capacity.
- Thermostatic electronic heating control setting.
- Steam resistance.
- Stainless steel body.

RVL.MF.20 / RVL.MF.20-T

- Electric Input: 230V AC N PE

- Cable Cross Section (mm2): 3x1,5

RVL.MFI.20 / RVL.MFI.20-T

- For Isolated cabinet; 40 kg/m3 density.

- Electric Input: 230V AC N PE

- Cable Cross Section (mm2): 3x1,5



Code	Description	Dimensions a x b x c (mm)	Weight (kg)	Net (m³)	Power (kw)	Capacity (tray)	Price (€)
RVL.MF.20	Fermentation Cabinet Single Jacket	500x720x1800	78	0.7	4	16x(40x60)	1.625
RVL.MF.20-T	Fermentation Cabinet With Wheel Single Jacket	500x720x1800	80	0.7	4	16x(40x60)	1.750
RVL.MFI.20	Fermentation Cabinet Isolated	630x850x1900	104	1.02	4	16x(40x60)	2.035
RVL.MFI.20-T	Fermentation Cabinet With Wheel Isolated	630x850x1900	106	1.02	4	16x(40x60)	2.165

Automatic Programmed Retarder Proofer (Hot-Cold)

Technical Specifications

- Capacity: 20 pieces (40x60) tray.
 - Operating range -18/+80 °C
 - Ability to use as a only cooler.
 - Ability to use as a only fermentation cabinet.
 - To be able to use it as a cold only for a certain time and then as a fermentation cabinet.
 - 220V - 230V -1 +N 50-60 Hz electrical power.
 - R290 refrigerant gas.
 - Density of 40 kg/m3.
 - Electronic temperature and defrost control indicator.
 - Automatic evaporation of water during defrosting.
 - Detachable ventilated compressor.
 - Fan Cooling.
 - Stainless steel body.
 - Ability to keep it constant at the desired temperature after the fermentation process is finished.
- Automatic fermentation electronic control
- Phase 1; The process of stopping the fermentation is 7 days maximum.
- Phase 2; Storage up to 72 hours.
- Phase 3; restarting the fermentation process.
- Phase 4; temperature controlled fermentation and humidification.
- Phase 5; product storage after moistening (5-10 hours depending on the product used)



Code	Description	Dimensions a x b x c (mm)	Weight (kg)	Net (m³)	Power (kw)	Price (€)
RVL.70.95.01-FR	Automatic Programmed Retarder Proofer (Hot-Cold)	700x800x2050	163	1.2	0.69	5.635

Electrical Single Layer Pizza Ovens

Technical Specifications

- Interior temperature indicator.
- Maximum temperature: 400 °C
- Adjustable top and bottom heating output.
- Baking bedplate made by refractory material.
- Lighting inside the oven.
- Stainless steel front door.
- Durable front cover mechanism.
- RVL.4 / RVL.5 / RVL.6
- Electric Input: 400V AC 3N PE
- Cable Cross Section (mm²): 5x2.5
- RVL.8 / RVL.9
- Electric Input: 400V AC 3N PE
- Cable Cross Section (mm²): 5x4



Electrical Two Layer Pizza Ovens

Technical Specifications

- Interior temperature indicator.
- Maximum temperature: 400 °C
- Adjustable top and bottom heating output.
- Baking bedplate made by refractory material.
- Lighting inside the oven.
- Stainless steel front door.
- Durable front cover mechanism.
- RVL.4+4 / RVL.5+5 / RVL.6+6
- Electric Input: 400V AC 3N PE
- Cable Cross Section (mm²): 5x2.5
- RVL.8+8 / RVL.9+9
- Electric Input: 400V AC 3N PE
- Cable Cross Section (mm²): 5x4



Code	Description	Dimensions a x b x c (mm)	Interior Dimensions a x b x c (mm)	Weight (kg)	Net (m ³)	Power (kw)	Capacity	Price (€)
RVL.4	Electrical Single Layer Pizza Oven	825x710x390	525x525x145	56	0.23	5.4	Ø 250 mm 4 Pizza	1.055
RVL.5	Electrical Single Layer Pizza Oven	890x810x435	620x620x174	70	0.31	5.7	Ø 300 mm 4 Pizza	1.380
RVL.6	Electrical Single Layer Pizza Oven	1190x810x435	920x620x174	90	0.41	7.5	Ø 300 mm 5 Pizza	1.650
RVL.8	Electrical Single Layer Pizza Oven	965x900x435	705x705x145	75	0.38	5.5	Ø 330 mm 4 Pizza	1.845
RVL.9	Electrical Single Layer Pizza Oven	1190x1100x435	920x920x174	99	0.78	15	Ø 300 mm 9 Pizza	2.120
RVLAS.4	Oven Bottom Stand	825x610x850		26	0.43			345
RVLAS.5	Oven Bottom Stand	890x730x850		29	0.55			370
RVLAS.6	Oven Bottom Stand	1190x730x850		34	0.74			490
RVLAS.8	Oven Bottom Stand	965x800x850		37	0.65			555
RVLAS.9	Oven Bottom Stand	1250x1120x850		41	1.19			600

Code	Description	Dimensions a x b x c (mm)	Interior Dimensions a x b x c (mm)	Weight (kg)	Net (m ³)	Power (kw)	Capacity	Price (€)
RVL.4+4	Electrical Two Layer Pizza Oven	825x710x670	525x525x145	95	0.40	10.9	Ø 250 mm 4+4 Pizza	1.800
RVL.5+5	Electrical Two Layer Pizza Oven	890x810x760	620x620x174	120	0.53	11.4	Ø 300 mm 4+4 Pizza	2.100
RVL.6+6	Electrical Two Layer Pizza Oven	1190x810x760	920x620x174	152	0.70	15	Ø 300 mm 5+5 Pizza	2.865
RVL.8+8	Electrical Two Layer Pizza Oven	965x900x760	705x705x145	150	0.66	11	Ø 330 mm 4+4 Pizza	3.060
RVL.9+9	Electrical Two Layer Pizza Oven	1190x1100x760	920x920x174	208	1.25	30	Ø 300 mm 9+9 Pizza	3.695
RVLAS.4	Oven Bottom Stand	825x610x850		26	0.43			345
RVLAS.5	Oven Bottom Stand	890x730x850		29	0.55			370
RVLAS.6	Oven Bottom Stand	1190x730x850		34	0.74			490
RVLAS.8	Oven Bottom Stand	965x800x850		37	0.65			555
RVLAS.9	Oven Bottom Stand	1250x1120x850		41	1.19			600

Gas Single Layer Pizza Ovens

Technical Specifications

- Adaptable to LPG or Ng.
- Electronic burner ignition.
- Constant flame control.
- Baking bedplate made by refractory material.

RVL.4G / RVL.6G

- Gas Consumption (ng): 1,70 m³/h
- Gas Consumption (lpg): 1,21 kg/h

RVL.9G

- Gas Consumption (ng): 2,30 m³/h
- Gas Consumption (lpg): 1,90 kg/h



Gas Two Layer Pizza Ovens

Technical Specifications

- Adaptable to LPG or Ng.
- Electronic burner ignition.
- Constant flame control.
- Baking bedplate made by refractory material.

RVL.4+4G / RVL.6+6G

- Gas Consumption (ng): 3,40 m³/h
- Gas Consumption (lpg): 2,42 kg/h

RVL.9+9G

- Gas Consumption (ng): 5,07 m³/h
- Gas Consumption (lpg): 3,80 kg/h



Code	Description	Dimensions a x b x c (mm)	Interior Dimensions a x b x c (mm)	Weight (kg)	Net (m ³)	Power (kw)	Capacity	Price (€)
RVL.4G	Gas Single Layer Pizza Oven	1100x950x520	615x615x150	109	0.54	16.10	Ø 300 mm 4 Pizza	2.300
RVL.6G	Gas Single Layer Pizza Oven	1400x950x520	915x615x150	135	0.70	16.10	Ø 300 mm 6 Pizza	2.610
RVL.9G	Gas Single Layer Pizza Oven	1400x1250x520	915x915x150	175	0.91	22	Ø 300 mm 9 Pizza	3.140
RVL.4G-S	Oven Bottom Stand	908x865x850		41	0.67			535
RVL.6G-S	Oven Bottom Stand	1208x865x850		47	0.89			620
RVL.9G-S	Oven Bottom Stand	1208x1066x850		55	0.85			805

Code	Description	Dimensions a x b x c (mm)	Interior Dimensions a x b x c (mm)	Weight (kg)	Net (m ³)	Power (kw)	Capacity	Price (€)
RVL.4+4G	Gas Two Layer Pizza Oven	1100x950x990	615x615x150	221	1.03	32.20	Ø 300 mm 4+4 Pizza	4.390
RVL.6+6G	Gas Two Layer Pizza Oven	1400x950x990	615x615x150	295	1.32	32.20	Ø 300 mm 6+6 Pizza	5.225
RVL.9+9G	Gas Two Layer Pizza Oven	1400x1220x990	915x915x150	345	1.69	48	Ø 300 mm 9+9 Pizza	6.270
RVL.4G-S	Oven Bottom Stand	908x865x850		41	0.67			535
RVL.6G-S	Oven Bottom Stand	1208x865x850		47	0.89			620
RVL.9G-S	Oven Bottom Stand	1208x1066x850		55	0.85			805

Electric Gold Midi Pizza Ovens

Technical Specifications

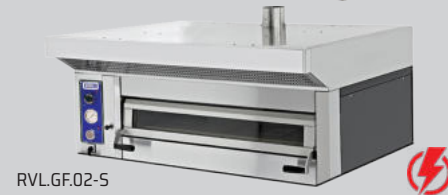
- Interior temperature indicator.
 - Maximum temperature: 400 °C
 - Adjustable top and bottom heating degree for each layer.
 - Homogenous heat distribution.
 - Thermostat control.
 - Baking bedplate made by refractory material.
- RVL.GF.01-S
RVL.GF.01-D
- Electric Input: 400V AC 3N PE
 - Cable Cross Section (mm²): 5x2,5
- RVL.GF.01-D
RVL.GF.01-S
- Electric Input: 400V AC 3N PE
 - Cable Cross Section (mm²): 5x4



Electric Gold Maxi Pizza Ovens

Technical Specifications

- Maximum temperature: 400 °C
 - Adjustable top and bottom heating degree for each layer
 - Homogenous heat distribution
 - Thermostat control.
 - Baking bedplate made by refractory material.
- RVL.GF.02-S
RVL.GF.02-D
- Electric Input: 400V AC 3N PE
 - Cable Cross Section (mm²): 5x2,5
- RVL.GF.02-D
RVL.GF.02-S
- Electric Input: 400V AC 3N PE
 - Cable Cross Section (mm²): 5x4



Code	Description	Dimensions a x b x c (mm)	Interior Dimensions a x b x c (mm)	Weight (kg)	Net (m ²)	Power (kw)	Capacity	Price (€)
RVL.GF.01-S	Gold Midi Pizza Oven Single Layer	1134x1091x710	700x700x164	60	0.88	7.5	Ø 340 mm 4 Pizza	2.285
RVL.GF.01-D	Gold Midi Pizza Oven Double Layer	1134x1091x1032	700x700x164	120	1.28	15	Ø 340 mm 4+4 Pizza	4.315
RVL.GS.01	Oven Bottom Stand	1134x890x930		49	0.94			825

Code	Description	Dimensions a x b x c (mm)	Interior Dimensions a x b x c (mm)	Weight (kg)	Net (m ²)	Power (kw)	Capacity	Price (€)
RVL.GF.02-S	Gold Maxi Pizza Oven Single Layer	1486x1091x710	1055x700x164	105	1.15	10	Ø 340 mm 6 Pizza	2.710
RVL.GF.02-D	Gold Maxi Pizza Oven Double Layer	1486x1091x1032	1055x700x164	249	1.67	20	Ø 340 mm 6+6 Pizza	5.095
RVL.GS.02	Oven Bottom Stand	1486x890x430		62	1.23			1.110

Electrical Conveyor Pizza Ovens

Technical Specifications

- Microprocessor (PLC) controlled programming
- Programmed memory or non-program manual working memory.
- Complete stainless steel body.
- Low electric consumption and homogeneous cooking.
- Easy to use with LCD touch screen.
- Baking time range from 1 min to 60 min.
- Save time with fast and efficient work.
- Low energy consumption.

RVL.50E-1340

- Electric Input: 400V AC 3N PE
 - Cable Cross Section (mm²): 5x2.5
- RVL.60E-1530
- Electric Input: 400V AC 3N PE
 - Cable Cross Section (mm²): 5x2.5



Gas Conveyor Pizza Ovens

Technical Specifications

- Microprocessor (PLC) controlled programming.
- Programmed memory or non-program manual working memory.
- Complete stainless steel body.
- Low gas consumption and homogeneous cooking.
- Easy to use with LCD touch screen.
- Baking time range from 1 min to 60 min.
- Save time with fast and efficient work.
- Low gas consumption.
- Lpg or Natural Gas.

RVL.50G-1340

- Gas Consumption (ng): 1,90 m³/h
 - Gas Consumption (lpg): 1,41 kg/h
- RVL.60G-1530
- Gas Consumption (ng): 1,90 m³/h
 - Gas Consumption (lpg): 1,41 kg/h



Code	Description	Dimensions a x b x c (mm)	Weight (kg)	Net (m ²)	Power (kw)	Band Dimensions (mm)	Price (€)
RVL.50E-1340	Electrical Conveyor Pizza Oven	1710x1146x452	141	0.88	12.5	535x1360	7.910
RVL.60E-1530	Electrical Conveyor Pizza Oven	1965x1236x452	192	1.09	13	610x1575	9.440
RVL.50-1340-AS	Oven Bottom Stand	720x935x650	20	0.43			425
RVL.60-1530-AS	Oven Bottom Stand	1025x950x590	21	0.55			430

Code	Description	Dimensions a x b x c (mm)	Weight (kg)	Net (m ²)	Power (kw)	Band Dimensions (mm)	Price (€)
RVL.50G-1340	Gas Conveyor Pizza Oven	1710x1075x575	141	1.05	18	535x1360	8.245
RVL.60G-1530	Gas Conveyor Pizza Oven	1965x1185x575	200	1.22	18	610x1575	10.250
RVL.50-1340-AS	Oven Bottom Stand	720x935x650	20	0.43			425
RVL.60-1530-AS	Oven Bottom Stand	1025x950x590	21	0.55			430

Electrical Rotating Base Pizza Ovens

Technical Specifications

- Adjustable cooking time and digital indicator.
 - Adjustable cooking temperature between 0/400 °C
 - Internal high: 170 mm
 - Internal stone diameter: 1000 mm
 - Door dimension: 500x140 mm
 - Rotating bedplate provides homogeneous cooking refractory material.
 - Stainless steel internal reservoir.
 - Digital interior temperature indicator.
 - Specify colour code on order.
- RVL.SPO.01-D
- 7 inch touch screen LCD control panel.
RVL.SPO.01 - RVL.SPO.01-D
- Electric Input: 400V AC 3N PE
- Cable Cross Section (mm2): 5x4



Code	Description	Dimensions a x b x c (mm)	Weight (kg)	Net (m³)	Power (kw)	Capacity	Price (€)
RVL.SPO.01	Electrical Rotating Base Pizza Oven	1200x1384x2000	331	3.32	17	Ø 300 mm 6 pizza 75 pizza / hour	10.750
RVL.SPO.01-D	Digital Electrical Rotating Base Pizza Oven	1200x1384x2000	331	3.32	17	Ø 300 mm 6 pizza 75 pizza / hour	11.640

Gas Rotating Base Pizza Ovens (6 Pizza)

Technical Specifications

- Adjustable cooking time and digital indicator.
 - Adjustable cooking temperature between 0/400 °C
 - 220V 50/60 Hz. Operating power.
 - Adaptable to LPG or NG.
 - Fast and best cooking process through thermal stability.
 - Rotating bedplate provides homogeneous cooking refractory material.
 - Internal high: 450 mm
 - Internal stone diameter: 1000 mm
 - Door dimension: 500x140 mm
 - Specify colour code on order.
- RVL.SPO.04-D
- 7 inch touch screen LCD control panel.
RVL.SPO.04 - RVL.SPO.04-D
- Gas Consumption (ng): 4,35 m3/h
- Gas Consumption (lpg): 3,72 kg/h

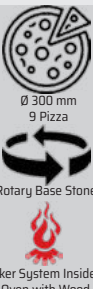


Code	Description	Dimensions a x b x c (mm)	Weight (kg)	Net (m³)	Power (kw)	Capacity	Price (€)
RVL.SPO.04	Gas Rotating Base Pizza Oven	1480x1724x1855	764	4.73	41.20	Ø 300 mm 6 pizza 75 pizza / hour	12.150
RVL.SPO.04-D	Digital Gas Rotating Base Pizza Oven	1480x1724x1855	764	4.73	41.20	Ø 300 mm 6 pizza 75 pizza / hour	13.035

Gas Rotating Base Pizza Ovens (9 Pizza)

Technical Specifications

- Adjustable cooking time and digital indicator.
 - Adjustable cooking temperature between 0/400 °C
 - 220V 50/60 Hz. Operating power.
 - Adaptable to LPG or NG.
 - Rotating bedplate provides homogeneous cooking refractory material.
 - Internal high: 450 mm
 - Internal stone diameter: 1200 mm
 - Door dimension: 500x250 mm
 - Specify colour code on order.
- RVL.SPO.02-D
- 7 inch touch screen LCD control panel.
RVL.SPO.02
- Gas Consumption (ng): 5,07 m3/h
- Gas Consumption (lpg): 4,08 kg/h



Code	Description	Dimensions a x b x c (mm)	Weight (kg)	Net (m³)	Power (kw)	Capacity	Price (€)
RVL.SPO.02	Gas Rotating Base Pizza Oven	1965x2127x2113	1500	8.84	48	Ø 300 mm 9 pizza 130 pizza / hour	16.375
RVL.SPO.02-D	Digital Gas Rotating Base Pizza Oven	1965x2127x2113	1500	8.84	48	Ø 300 mm 9 pizza 130 pizza / hour	17.270

Gas Fixed Base Pizza Ovens

Technical Specifications

- Adjustable cooking time and digital indicator.
 - Adjustable cooking temperature between 0/400 °C
 - 220V 50/60 Hz. Operating power.
 - Adaptable to LPG or NG.
 - Internal high: 450 mm
 - Thermostatic heating.
 - 1100x1000 mm refractor stone.
 - Stone interior reservoir.
 - Pizza capacity: 9 pieces of Ø 300 mm, 130 pizza / hour.
- RVL.SPO.03-D
- 7 inch touch screen LCD control panel.
RVL.SPO.03 / RVL.SPO.03-D
- Gas Consumption (ng): 3 m3/h
- Gas Consumption (lpg): 2,73 kg/h



Code	Description	Dimensions a x b x c (mm)	Weight (kg)	Net (m³)	Power (kw)	Capacity	Price (€)
RVL.SPO.03	Gas Fixed Base Pizza Oven	1480x1724x1855	755	4.74	28.70	Ø 300 mm 9 pizza 130 pizza / hour	10.035
RVL.SPO.03-D	Digital Gas Fixed Base Pizza Oven	1480x1724x1855	755	4.74	28.70	Ø 300 mm 9 pizza 130 pizza / hour	10.920

Gas and Wood Rotating Pizza Ovens

Technical Specifications

- Adjustable cooking time and digital indicator.
 - Adjustable cooking temperature between 0/400 °C
 - 220V 50/60 Hz. Operating power.
 - Adaptable to LPG or NG.
 - Adaptable to operate with gas or wood.
 - Internal high: 515 mm
 - Internal stone diameter: 1000 mm
 - Door dimension: 650x270 mm
 - Fast and best cooking process through thermal stability.
 - Thermostatic heating.
 - Rotating bedplate provides homogeneous cooking.
 - Baking bedplate made by refractory material.
 - Stone interior reservoir.
 - Specify colour code on order.
- RVL.SPO.05-D
- 7 inch touch screen LCD control panel.
RVL.SPO.05 - RVL.SPO.05-D
- Gas Consumption (ng): 4,35 m3/h
- Gas Consumption (lpg): 3,72 kg/h



Code	Description	Dimensions a x b x c (mm)	Weight (kg)	Net (m³)	Power (kw)	Capacity	Price (€)
RVL.SPO.05	Gas and Wood Rotating Pizza Oven	1650x1705x1970	865	5.54	41.20	Ø 300 mm 6 pizza 75 pizza/hour	13.645
RVL.SPO.05-D	Digital Gas and Wood Rotating Pizza Oven	1650x1705x1970	865	5.54	41.20	Ø 300 mm 6 pizza 75 pizza/hour	14.540

Color Options



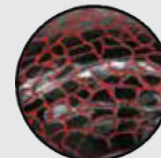
Red-Black

- RVL.SPO.01-RB
- RVL.SPO.01-D-RB
- RVL.SPO.02-RB
- RVL.SPO.02-D-RB
- RVL.SPO.03-RB
- RVL.SPO.03-D-RB
- RVL.SPO.04-RB
- RVL.SPO.04-D-RB



Gold-Black

- RVL.SPO.01-GB
- RVL.SPO.01-D-GB
- RVL.SPO.02-GB
- RVL.SPO.02-D-GB
- RVL.SPO.03-GB
- RVL.SPO.03-D-GB
- RVL.SPO.04-GB
- RVL.SPO.04-D-GB



Black-Red

- RVL.SPO.01-BR
- RVL.SPO.01-D-BR
- RVL.SPO.02-BR
- RVL.SPO.02-D-BR
- RVL.SPO.03-BR
- RVL.SPO.03-D-BR
- RVL.SPO.04-BR
- RVL.SPO.04-D-BR



Brown-Black

- RVL.SPO.01-BB
- RVL.SPO.01-D-BB
- RVL.SPO.02-BB
- RVL.SPO.02-D-BB
- RVL.SPO.03-BB
- RVL.SPO.03-D-BB
- RVL.SPO.04-BB
- RVL.SPO.04-D-BB

Gas Stone-Based Small Pizza Ovens

Technical Specifications

- Adjustable cooking temperature between 0/400 °C
- Internal stone diameter: 600 mm
- Internal high: 265 mm
- Door dimension: 360x200 mm
- Adaptable to LPG or NG.
- Stainless steel internal reservoir.
- Piezo lighter ignition system.
- Manuel interior temperature indicator.
- Magnet safety valve.
- Please, Specify colour code on order.



Wood Stone-Based Small Pizza Ovens

Technical Specifications

- Adjustable cooking temperature between 0/400 °C
- Internal stone diameter: 600 mm
- Internal high: 265 mm
- Door dimension: 360x200 mm
- Adaptable to LPG or NG.
- Stainless steel internal reservoir.
- Piezo lighter ignition system.
- Manuel interior temperature indicator.
- Magnet safety valve.
- Please, Specify colour code on order.



Code	Description	Interior Dimensions a x b x c (mm)	Dimensions a x b x c (mm)	Weight (kg)	Net (m ³)	Power (kw)	Price (€)
RVL.SPO.H-60	Gas Stone Base Small Pizza Oven	Ø 600	755x815x1465	114	0.47	11	2.125
RVL.SPO.H-70	Gas Stone Base Small Pizza Oven	Ø 700	850x920x1450	145	0.65	11	2.500
RVL.SPO.H-60-AS	Bottom Stand		710x705x822	26	0.41		315
RVL.SPO.H-70-AS	Bottom Stand		780x780x822	29	0.50		375

Color Options



White
RVL.SPO.H-60-W
RVL.SPO.H-70-W



Red
RVL.SPO.H-60-R
RVL.SPO.H-70-R



Black
RVL.SPO.H-60-B
RVL.SPO.H-70-B

Code	Description	Interior Dimensions a x b x c (mm)	Dimensions a x b x c (mm)	Weight (kg)	Net (m ³)	Power (kw)	Price (€)
RVL.SPO.H-60-W	Wood Stone Base Small Pizza Oven	Ø 600	755x815x1465	114	0.47	11	1.940
RVL.SPO.H-70-W	Wood Stone Base Small Pizza Oven	Ø 700	850x920x1450	145	0.65	11	2.315
RVL.SPO.H-60-AS	Bottom Stand		710x705x822	26	0.41		315
RVL.SPO.H-70-AS	Bottom Stand		780x780x822	29	0.50		375

Color Options



White
RVL.SPO.H-60-W-W
RVL.SPO.H-70-W-W



Red
RVL.SPO.H-60-W-R
RVL.SPO.H-70-W-R



Black
RVL.SPO.H-60-W-B
RVL.SPO.H-70-W-B

Gas Stone-Based Medium Pizza Ovens

Technical Specifications

- Adjustable cooking temperature between 0/400 °C
- Internal diameter: 600x600 mm
- Internal high: 385 mm
- Door dimension: 365x210 mm
- Adaptable to LPG or NG.
- Stainless steel internal reservoir.
- Piezo lighter ignition system.
- Manuel interior temperature indicator.
- Magnet safety valve.
- Please, Specify colour code on order.



Wood Stone-Based Medium Pizza Ovens

Technical Specifications

- Cooking temperature between 0/400 °C
- Internal diameter: 600x600 mm
- Internal high: 385 mm
- Door dimension: 365x210 mm
- Stainless steel internal reservoir.
- Manuel interior temperature indicator.
- Please, Specify colour code on order.



Code	Description	Interior Dimensions a x b x c (mm)	Dimensions a x b x c (mm)	Weight (kg)	Net (m ³)	Power (kw)	Price (€)
RVL.PLF.PLS.D5	Gas Stone Base Medium Pizza Oven	600x600	860x990x1760	117	0.61	11.95	1.625
RVL.AS.PLF.D5	Bottom Stand		827x777x950	19	0.61		375

Color Options



Black
RVL.PLF.PLS.D5-B



Red
RVL.PLF.PLS.D5-K



Orange
RVL.PLF.PLS.D5-T



Green
RVL.PLF.PLS.D5-Y

Code	Description	Interior Dimensions a x b x c (mm)	Dimensions a x b x c (mm)	Weight (kg)	Net (m ³)	Price (€)
RVL.PLF.PLS.D5-W	Wood Stone Base Medium Pizza Oven	600x600	860x990x1760	117	0.61	1.440
RVL.AS.PLF.D5	Bottom Stand		827x777x950	19	0.61	375

Color Options



Black
RVL.PLF.PLS.D5-W-B



Red
RVL.PLF.PLS.D5-W-K



Orange
RVL.PLF.PLS.D5-W-T



Green
RVL.PLF.PLS.D5-W-Y

Gas Stone-Based Large Pizza Ovens

Technical Specifications

- Adaptable LPG or NG
- Adjustable cooking temperature between: 0/400 °C
- Independent top and bottom burners.
- Magnet Safety valves.
- Special stone floor.
- Stainless Steel oven inside.
- 4 different color options.
- Please, Specify colour code on order.
- RVL.PLF.PLS.D1 / RVL.PLF.PLS.D2
- Gas Consumption (ng): 3,59 m3/h
- Gas Consumption (lpg): 2,10 kg/h
- PLF.PLS.D3 / PLF.PLS.D4
- Gas Consumption (ng): 3,20 m3/h
- Gas Consumption (lpg): 1,48 kg/h



Code	Description	Dimensions a x b x c (mm)	Weight (kg)	Interior Dimensions a x b x c (mm)	Net (m³)	Power (kw)	Price (€)
RVL.PLF.PLS.D1	Gas Stone-Based Pizza Oven	1265x1480x800	260	1000x950	1.50	34	4.565
RVL.PLF.PLS.D2	Gas Stone-Based Pizza Oven	1265x1730x800	299	950x1250	1.75	34	5.025
RVL.PLF.PLS.D3	Gas Stone-Based Pizza Oven	1062x1037x800	169	750x600	0.88	30.40	3.755
RVL.PLF.PLS.D4	Gas Stone-Based Pizza Oven	1062x1237x800	194	750x800	1.05	30.40	3.985
RVL.AS.PLF.D1	Bottom Stand	1177x1201x930	66		1.31		975
RVL.AS.PLF.D2	Bottom Stand	1177x1445x930	74		1.58		1.095
RVL.AS.PLF.D3	Bottom Stand	977x827x930	44		0.75		625
RVL.AS.PLF.D4	Bottom Stand	977x1027x930	50		0.93		740

Color Options



Black
RVL.PLF.PLS.D1-S
RVL.PLF.PLS.D2-S
RVL.PLF.PLS.D3-S
RVL.PLF.PLS.D4-S



Red
RVL.PLF.PLS.D1-K
RVL.PLF.PLS.D2-K
RVL.PLF.PLS.D3-K
RVL.PLF.PLS.D4-K



Orange
RVL.PLF.PLS.D1-T
RVL.PLF.PLS.D2-T
RVL.PLF.PLS.D3-T
RVL.PLF.PLS.D4-T



Green
RVL.PLF.PLS.D1-Y
RVL.PLF.PLS.D2-Y
RVL.PLF.PLS.D3-Y
RVL.PLF.PLS.D4-Y

Gas Pitta and Turkish Pizza Ovens (with Safety Valve)

Technical Specifications

- Lpg or Natural Gas.
- Magnet safety valve taps.
- Working temperature: 180/200 °C
- 300x300x35 mm firebrick coated into the oven.
- Pearlited rock wool isolation at the top of oven.
- Ceramic outer coating in the desired color.
- RVL.PLF.D1
- Gas Consumption (ng): 2,32 m3/h
- Gas Consumption (lpg): 1,72 kg/h
- RVL.PLF.D2
- Gas Consumption (ng): 2,85 m3/h
- Gas Consumption (lpg): 2,11 kg/h
- RVL.PLF.D4
- Gas Consumption (ng): 3,17 m3/h
- Gas Consumption (lpg): 2,35 kg/h
- RVL.PLF.D5
- Gas Consumption (ng): 3,70 m3/h
- Gas Consumption (lpg): 2,74 kg/h



Code	Description	Dimensions a x b x c (mm)	Interior Dimensions a x b x c (mm)	Net (m³)	Power (kw)	Price (€)
RVL.PLF.D1	Gas Pitta and Turkish Pizza With Safety Valve	1200x1200x1720/2020	1000x1000	2.5	22	4.185
RVL.PLF.D2	Gas Pitta and Turkish Pizza With Safety Valve	1200x1400x1720/2020	1000x1200	2.9	27	4.490
RVL.PLF.D4	Gas Pitta and Turkish Pizza With Safety Valve	1400x1600x1720/2020	1200x1400	3.9	30	5.175
RVL.PLF.D5	Gas Pitta and Turkish Pizza With Safety Valve	1600x1800x1720/2020	1400x1600	4.9	35	6.170
RVL.FOT.00	Marble Top Counter	1400x1000x1000		1.4		895

Counter Type Refrigerators (Fan Cooling)

Technical Specifications

- Working temperature; 0/+5 °C at tropical ambient temperature 43 °C
- 220-230V -1 +N 50-60 Hz electrical power.
- "CFC Free" R-134 A refrigerant gas.
- 40 kg/m³ density.
- Temperature and defrost controlled digital display.
- Automatic evaporation of water during defrosting.
- Cooling with fan.
- Ozone-friendly* 48 mm thickness polyurethane isolation.
- Self-closing doors at 45 degrees.
- Copper tube evaporator with aluminum fins.
- Adjustable, stainless steel shelf housing, plastic coated shelves.
- Stainless steel body.



RVL.150.70.01



RVL.200.70.01



RVL.255.70.01

Code	Description	Dimensions a x b x c (mm)	Weight (kg)	Net (m ³)	Power (kw)	Capacity (lt)	Price (€)
RVL.125.60.01	Counter Type Refrigerator with 2 Doors	1250x600x850	86	0.65	0.14	175	1.545
RVL.125.70.01	Counter Type Refrigerator with 2 Doors	1250x700x850	86	0.65	0.14	200	1.665
RVL.150.60.01	Counter Type Refrigerator with 2 Doors	1500x600x850	106	0.8	0.14	250	1.985
RVL.150.70.01	Counter Type Refrigerator with 2 Doors	1500x700x850	115	0.9	0.14	300	2.085
RVL.200.60.01	Counter Type Refrigerator with 3 Doors	2000x600x850	135	1	0.16	400	2.300
RVL.200.70.01	Counter Type Refrigerator with 3 Doors	2000x700x850	142	1.2	0.16	500	2.445
RVL.255.60.01	Counter Type Refrigerator with 4 Doors	2550x600x850	176	1.3	0.20	550	2.940
RVL.255.70.01	Counter Type Refrigerator with 4 Doors	2550x700x850	186	1.5	0.20	700	3.085

Counter Type Refrigerators with Glass Door (Fan Cooling)

Technical Specifications

- Working temperature; 0/+5 °C at tropical ambient temperature 43 °C
- 220-230V -1 +N 50-60 Hz electrical power.
- "CFC Free" R-134 A refrigerant gas.
- 40 kg/m³ density.
- Temperature and defrost controlled digital display.
- Automatic evaporation of water during defrosting.
- Cooling with fan.
- Ozone-friendly* 48 mm thickness polyurethane isolation.
- Self-closing doors at 45 degrees.
- Copper tube evaporator with aluminum fins.
- Adjustable, stainless steel shelf housing, plastic coated shelves.
- Stainless steel body.



Code	Description	Dimensions a x b x c (mm)	Weight (kg)	Net (m ³)	Power (kw)	Capacity (lt)	Price (€)
RVL.150.60.03	Glass Counter Type Refrigerator with 2 Doors	1500x600x850	112	0.8	0.17	250	2.155
RVL.150.70.03	Glass Counter Type Refrigerator with 2 Doors	1500x700x850	120	0.9	0.17	300	2.275
RVL.200.60.03	Glass Counter Type Refrigerator with 3 Doors	2000x600x850	140	1	0.20	400	2.595
RVL.200.70.03	Glass Counter Type Refrigerator with 3 Doors	2000x700x850	148	1.2	0.20	500	2.730
RVL.255.60.03	Glass Counter Type Refrigerator with 4 Doors	2550x600x850	183	1.3	0.25	550	3.280
RVL.255.70.03	Glass Counter Type Refrigerator with 4 Doors	2550x700x850	193	1.5	0.25	700	3.415

Counter Type Refrigerators with Sink (Fan Cooling)

Technical Specifications

- Sink dimensions 350x400 mm
- Working temperature; 0/+5 °C at tropical ambient temperature 43 °C
- 220-230V -1 +N 50-60 Hz electrical power.
- "CFC Free" R-134 A refrigerant gas.
- 40 kg/m³ density.
- Temperature and defrost controlled digital display.
- Automatic evaporation of water during defrosting.
- Cooling with fan.
- Ozone-friendly* 48 mm thickness polyurethane isolation.
- Self-closing doors at 45 degrees.
- Copper tube evaporator with aluminum fins.
- Adjustable, stainless steel shelf housing, plastic coated shelves.
- Stainless steel body.



RVL.150.70.01-EV



RVL.200.70.01-EV

Code	Description	Dimensions a x b x c (mm)	Weight (kg)	Net (m ³)	Power (kw)	Capacity (lt)	Price (€)
RVL.150.70.01-EV	Counter Type Refrigerator with Sink+2 Doors	1500x700x850	116	0.9	0.14	300	2.315
RVL.200.70.01-EV	Counter Type Refrigerator with Sink+3 Doors	2000x700x850	143	1.2	0.16	500	2.590
RVL.255.70.01-EV	Counter Type Refrigerator with Sink+4 Doors	2550x700x850	188	1.5	0.20	700	3.335

Counter Type Refrigerators with Drawers (Fan Cooling)

Technical Specifications

- Drawers with 1/1 150 Gn capacity.
- Working temperature; 0/+5 °C at tropical ambient temperature 43 °C
- 220-230V -1 +N 50-60 Hz electrical power.
- "CFC Free" R-134 A refrigerant gas.
- 40 kg/m³ density.
- Temperature and defrost controlled digital display.
- Automatic evaporation of water during defrosting.
- Cooling with fan.
- Ozone-friendly* 48 mm thickness polyurethane isolation.
- Self-closing doors at 45 degrees.
- Copper tube evaporator with aluminum fins.
- Adjustable, stainless steel shelf housing, plastic coated shelves.
- Stainless steel body.



RVL.150.70.01-4C



RVL.200.70.01-6C



RVL.200.70.01-2C

Counter Type Deep Freezers (Fan Cooling)

Technical Specifications

- Working temperature -18/-20 °C at tropical ambient temperature 43 °C
- 220-230V -1 +N 50-60 Hz electrical power.
- "CFC Free" R-290 refrigerant gas.
- 40 kg/m³ density.
- Temperature and defrost controlled digital display.
- Automatic evaporation of water during defrosting.
- Cooling with fan.
- Ozone-friendly* 48 mm thickness polyurethane isolation.
- Self-closing doors at 45 degrees.
- Copper tube evaporator with aluminum fins.
- Adjustable, stainless steel shelf housing, plastic coated shelves.
- Stainless steel body.



RVL.150.70.02



RVL.200.70.02



RVL.255.70.02

Code	Description	Dimensions a x b x c (mm)	Weight (kg)	Net (m ³)	Power (kw)	Capacity (lt)	Price (€)
RVL.150.70.01-2C	Counter Type Refrigerator 2 Drawers+1 Door	1500x700x850	137	0.9	0.14	300	2.630
RVL.150.70.01-4C	Counter Type Refrigerator 4 Drawers	1500x700x850	160	0.9	0.17	300	3.175
RVL.200.70.01-2C	Counter Type Refrigerator 2 Drawers+2 Door	2000x700x850	163	1.2	0.16	500	2.980
RVL.200.70.01-4C	Counter Type Refrigerator 4 Drawers+1 Door	2000x700x850	182	1.2	0.16	500	3.520
RVL.200.70.01-6C	Counter Type Refrigerator 6 Drawers	2000x700x850	207	1.2	0.31	550	4.070
RVL.255.70.01-2C	Counter Type Refrigerator 2 Drawers+3 Doors	2550x700x850	207	1.5	0.21	700	3.665
RVL.255.70.01-4C	Counter Type Refrigerator 4 Drawers+2 Doors	2550x700x850	226	1.5	0.21	700	4.235
RVL.255.70.01-6C	Counter Type Refrigerator 6 Drawers +1 Door	2550x700x850	248	1.5	0.37	700	4.640
RVL.255.70.01-8C	Counter Type Refrigerator 8 Drawers	2550x700x850	275	1.5	0.60	700	5.190

Code	Description	Dimensions a x b x c (mm)	Weight (kg)	Net (m ³)	Power (kw)	Capacity (lt)	Price (€)
RVL.125.60.02	Counter Type Deep Freezer with 2 Doors	1250x600x850	86	0.65	0.59	175	2.435
RVL.125.70.02	Counter Type Deep Freezer with 2 Doors	1250x700x850	86	0.65	0.59	200	2.620
RVL.150.60.02	Counter Type Deep Freezer with 2 Doors	1500x600x850	118	0.8	0.59	250	2.685
RVL.150.70.02	Counter Type Deep Freezer with 2 Doors	1500x700x850	127	0.9	0.59	300	2.820
RVL.200.60.02	Counter Type Deep Freezer with 3 Doors	2000x600x850	147	1	0.70	400	3.120
RVL.200.70.02	Counter Type Deep Freezer with 3 Doors	2000x700x850	155	1.2	0.70	500	3.275
RVL.255.60.02	Counter Type Deep Freezer with 4 Doors	2550x600x850	190	1.3	0.98	550	3.620
RVL.255.70.02	Counter Type Deep Freezer with 4 Doors	2550x700x850	206	1.5	0.98	700	3.990

Under Set Refrigerators (Fan Cooling)

Technical Specifications

- Working temperature; 0/+5 °C at tropical ambient temperature 43 °C
- 220-230V -1 +N 50-60 Hz electrical power.
- "CFC Free" R-134 A refrigerant gas.
- 40 kg/m³ density.
- Temperature and defrost controlled digital display.
- Automatic evaporation of water during defrosting.
- Cooling with fan.
- Ozone-friendly" 48 mm thickness polyurethane isolation.
- Copper tube evaporator with aluminum fins.
- Stainless steel body.



Under Set Freezers (Fan Cooling)

Technical Specifications

- Working temperature -18/-20 °C at tropical ambient temperature 43 °C
- 220-230V -1 +N 50-60 Hz electrical power.
- "CFC Free" R-290 refrigerant gas.
- 40 kg/m³ density.
- Temperature and defrost controlled digital display.
- Automatic evaporation of water during defrosting.
- Cooling with fan.
- Ozone-friendly" 48 mm thickness polyurethane isolation.
- Copper tube evaporator with aluminum fins.
- Stainless steel body.



Code	Description	Dimensions a x b x c (mm)	Weight (kg)	Net (m ³)	Power (kw)	Capacity (gn)	Price (€)
RVL160.60.01-S	Under Set Refrigerator with 4 Drawers	1600x600x600	120	0.5	0.22	4x2/3 100	2.480
RVL200.60.01-S	Under Set Refrigerator with 6 Drawers	2000x600x600	156	0.6	0.23	6x2/3 100	2.815
RVL160.70.01-S	Under Set Refrigerator with 4 Drawers	1600x700x600	135	0.6	0.23	4x1/1 100	2.630
RVL200.70.01-S	Under Set Refrigerator with 6 Drawers	2000x700x600	173	0.8	0.23	6x1/1 100	2.980
RVL240.60.01-S	Under Set Refrigerator with 8 Drawers	2400x600x600	182	0.9	0.23	8x2/3 100	3.150
RVL240.70.01-S	Under Set Refrigerator with 8 Drawers	2400x700x600	182	0.9	0.23	8x1/1 100	3.330

Code	Description	Dimensions a x b x c (mm)	Weight (kg)	Net (m ³)	Power (kw)	Capacity (gn)	Price (€)
RVL160.60.02-S	Under Set Freezer with 4 Drawers	1600x600x600	120	0.5	0.22	4x2/3 100	3.180
RVL200.60.02-S	Under Set Freezer with 6 Drawers	2000x600x600	156	0.6	0.23	6x2/3 100	3.635
RVL160.70.02-S	Under Set Freezer with 4 Drawers	1600x700x600	135	0.6	0.23	4x1/1 100	3.365
RVL200.70.02-S	Under Set Freezer with 6 Drawers	2000x700x600	173	0.8	0.23	6x1/1 100	3.810
RVL240.60.02-S	Under Set Freezer with 8 Drawers	2400x600x600	182	0.9	0.23	8x2/3 100	4.085
RVL240.70.02-S	Under Set Freezer with 8 Drawers	2400x700x600	182	0.9	0.23	8x1/1 100	4.255

Under Set Deep Drawer Refrigerators (Fan Cooling)

Technical Specifications

- Working temperature; 0/+5 °C at tropical ambient temperature 43 °C
- 220-230V -1 +N 50-60 Hz electrical power.
- "CFC Free" R-134 A refrigerant gas.
- 40 kg/m³ density.
- Temperature and defrost controlled digital display.
- Automatic evaporation of water during defrosting.
- Cooling with fan.
- Ozone-friendly" 48 mm thickness polyurethane isolation.
- Copper tube evaporator with aluminum fins.
- Stainless steel body.



Under Set Deep Drawer Freezers (Fan Cooling)

Technical Specifications

- Working temperature -18/-20 °C at tropical ambient temperature 43 °C
- 220-230V -1 +N 50-60 Hz electrical power.
- "CFC Free" R-290 refrigerant gas.
- 40 kg/m³ density.
- Temperature and defrost controlled digital display.
- Automatic evaporation of water during defrosting.
- Cooling with fan.
- Ozone-friendly" 48 mm thickness polyurethane isolation.
- Copper tube evaporator with aluminum fins.
- Stainless steel body.



Code	Description	Dimensions a x b x c (mm)	Weight (kg)	Net (m ³)	Power (kw)	Capacity (gn)	Price (€)
RVL160.60.01-S-T	Under Set Deep Drawer Refrigerator with 2 Drawers	1600x600x600	120	0.5	0.22	4x2/3 100	2.430
RVL200.60.01-S-T	Under Set Deep Drawer Refrigerator with 3 Drawers	2000x600x600	156	0.6	0.23	6x2/3 100	2.765
RVL160.70.01-S-T	Under Set Deep Drawer Refrigerator with 2 Drawers	1600x700x600	135	0.6	0.23	4x1/1 100	2.580
RVL200.70.01-S-T	Under Set Deep Drawer Refrigerator with 3 Drawers	2000x700x600	173	0.8	0.23	6x1/1 100	2.930
RVL240.60.01-S-T	Under Set Deep Drawer Refrigerator with 4 Drawers	2400x600x600	182	0.9	0.23	8x2/3 100	3.100
RVL240.70.01-S-T	Under Set Deep Drawer Refrigerator with 4 Drawers	2400x700x600	182	0.9	0.23	8x1/1 100	3.280

Code	Description	Dimensions a x b x c (mm)	Weight (kg)	Net (m ³)	Power (kw)	Capacity (gn)	Price (€)
RVL160.60.02-S-T	Under Set Deep Drawer Freezer with 2 Drawers	1600x600x600	120	0.5	0.22	4x2/3 100	3.130
RVL200.60.02-S-T	Under Set Deep Drawer Freezer with 3 Drawers	2000x600x600	156	0.6	0.23	6x2/3 100	3.585
RVL160.70.02-S-T	Under Set Deep Drawer Freezer with 2 Drawers	1600x700x600	135	0.6	0.23	4x1/1 100	3.315
RVL200.70.02-S-T	Under Set Deep Drawer Freezer with 3 Drawers	2000x700x600	173	0.8	0.23	6x1/1 100	3.760
RVL240.60.02-S-T	Under Set Deep Drawer Freezer with 4 Drawers	2400x600x600	182	0.9	0.23	8x2/3 100	4.035
RVL240.70.02-S-T	Under Set Deep Drawer Freezer with 4 Drawers	2400x700x600	182	0.9	0.23	8x1/1 100	4.205

Pizza and Salad Preparation Refrigerators (Fan Cooling) PSO

Technical Specifications

- Working temperature; 0/+5 °C at tropical ambient temperature 43 °C
 - 220-230V -1 +N 50-60 Hz electrical power.
 - "CFC Free" R-134 A refrigerant gas.
 - 40 kg/m³ density.
 - Temperature and defrost controlled digital display.
 - Automatic evaporation of water during defrosting.
 - Cooling with fan.
 - Ozone-friendly" 48 mm thickness polyurethane isolation.
 - Self-closing doors at 45 degrees.
 - Copper tube evaporator with aluminum fins.
 - Adjustable, stainless steel shelf housing, plastic coated shelves.
 - Stainless steel body.
- RVL.150.70.01-PSO
- Saladbar capacity; 6 pieces 1/4-100 Gn container.
RVL.200.70.01-PSO
- Saladbar capacity; 8 pieces 1/4-100 Gn container.



Pizza and Salad Preparation Refrigerators (Fan Cooling) PS

Technical Specifications

- Working temperature; 0/+5 °C at tropical ambient temperature 43 °C
 - 220-230V -1 +N 50-60 Hz electrical power.
 - "CFC Free" R-134 A refrigerant gas.
 - 40 kg/m³ density.
 - Temperature and defrost controlled digital display.
 - Automatic evaporation of water during defrosting.
 - Cooling with fan.
 - Ozone-friendly" 48 mm thickness polyurethane isolation.
 - Self-closing doors at 45 degrees.
 - Copper tube evaporator with aluminum fins.
 - Adjustable, stainless steel shelf housing, plastic coated shelves.
 - Stainless steel body.
- RVL.150.70.01-PS
- Saladbar capacity; 8 pieces 1/4-100 Gn container.
RVL.200.70.01-PS
- Saladbar capacity; 10 pieces 1/4-100 Gn container.



Code	Description	Dimensions a x b x c (mm)	Weight (kg)	Net (m ³)	Power (kw)	Capacity (lt)	Price (€)
RVL.150.70.01-PSO	Pizza and Salad Refrigerator with 2 Doors	1500x700x850	130	0.9	0.25	300	2.595
RVL.200.70.01-PSO	Pizza and Salad Refrigerator with 3 Doors	2000x700x850	159	1.2	0.25	500	3.350

Code	Description	Dimensions a x b x c (mm)	Weight (kg)	Net (m ³)	Power (kw)	Capacity (lt)	Price (€)
RVL.150.70.01-PS	Pizza and Salad Refrigerator with 2 Doors	1500x700x850/1050	143	0.9	0.13	300	2.730
RVL.200.70.01-PS	Pizza and Salad Refrigerator with 3 Doors	2000x700x850/1050	178	1.2	0.18	500	3.450

Pizza and Salad Refrigerators (Fan Cooling) PSY

Technical Specifications

- 4 pieces 400x600 mm tray capacity on each cover.
 - Working temperature; 0/+5 °C at tropical ambient temperature 43 °C
 - 220-230V -1 +N 50-60 Hz electrical power.
 - "CFC Free" R-134 A refrigerant gas.
 - 40 kg/m³ density.
 - Temperature and defrost controlled digital display.
 - Automatic evaporation of water during defrosting.
 - Cooling with fan.
 - Ozone-friendly" 48 mm thickness polyurethane isolation.
 - Self-closing doors at 45 degrees.
 - Copper tube evaporator with aluminum fins.
 - Stainless steel body.
- RVL.150.80.01-PSY
- Saladbar capacity; 8 pieces 1/4-100 Gn container.
RVL.200.80.01-PSY
- Saladbar capacity; 11 pieces 1/4-100 Gn container.



Pizza and Salad Preparation Refrigerators (Fan Cooling) PSYG

Technical Specifications

- 4 pieces 400x600 mm tray capacity on each cover.
 - Working temperature; 0/+5 °C at tropical ambient temperature 43 °C
 - 220-230V -1 +N 50-60 Hz electrical power.
 - "CFC Free" R-134 A refrigerant gas.
 - 40 kg/m³ density.
 - Temperature and defrost controlled digital display.
 - Automatic evaporation of water during defrosting.
 - Cooling with fan.
 - Ozone-friendly" 48 mm thickness polyurethane isolation.
 - Self-closing doors at 45 degrees.
 - Copper tube evaporator with aluminum fins.
 - Stainless steel body.
- RVL.150.80.01-PSYG
- Saladbar capacity; 8 pieces 1/4-100 Gn container.
RVL.200.80.01-PSYG
- Saladbar capacity; 11 pieces 1/4-100 Gn container.



Code	Description	Dimensions a x b x c (mm)	Weight (kg)	Net (m ³)	Power (kw)	Capacity (lt)	Price (€)
RVL.150.80.01-PSY	Pizza and Salad Refrigerator with 2 Doors	1500x800x850/1350	170	0.9	0.14	300	2.865
RVL.200.80.01-PSY	Pizza and Salad Refrigerator with 3 Doors	2000x800x850/1350	210	1.2	0.17	500	3.520

Code	Description	Dimensions a x b x c (mm)	Weight (kg)	Net (m ³)	Power (kw)	Capacity (lt)	Price (€)
RVL.150.80.01-PSYG	Granite Pizza Salad Refrigerator 2 Doors	1500x800x850/1350	236	0.9	0.14	300	3.520
RVL.200.80.01-PSYG	Granite Pizza Salad Refrigerator 3 Doors	2000x800x850/1350	297	1.2	0.17	500	4.165

Granite Top Pizza Preparation Refrigerators (Fan Cooling)

Technical Specifications

- 4 pieces 400x600 mm tray capacity on each cover.
 - Working temperature; 0/+5 °C at tropical ambient temperature 43 °C
 - 220-230V -1 +N 50-60 Hz electrical power.
 - "CFC Free" R-134 A refrigerant gas.
 - 40 kg/m³ density.
 - Temperature and defrost controlled digital display.
 - Automatic evaporation of water during defrosting.
 - Cooling with fan.
 - Ozone-friendly" 48 mm thickness polyurethane isolation.
 - Self-closing doors at 45 degrees.
 - Copper tube evaporator with aluminum fins.
 - Stainless steel body.
- RVL.160.80.01
- Saladbar capacity; 8 pieces 1/4-100 Gn container.
RVL.210.80.01
- Saladbar capacity; 11 pieces 1/4-100 Gn container.



Granite Top Refrigerators with Saladbar

Technical Specifications

- 4 pieces 400x600 mm tray capacity on each cover.
 - Working temperature; 0/+5 °C at tropical ambient temperature 43 °C
 - 220-230V -1 +N 50-60 Hz electrical power.
 - "CFC Free" R-134 A refrigerant gas.
 - 40 kg/m³ density.
 - Temperature and defrost controlled digital display.
 - Automatic evaporation of water during defrosting.
 - Cooling with fan.
 - Ozone-friendly" 48 mm thickness polyurethane isolation.
 - Self-closing doors at 45 degrees.
 - Copper tube evaporator with aluminum fins.
 - Stainless steel body.
- RVL.160.80.02
- Saladbar capacity; 7 pieces 1/4-100 Gn container.
RVL.210.80.02
- Saladbar capacity; 9 pieces 1/4-100 Gn container.



Code	Description	Dimensions a x b x c (mm)	Weight (kg)	Net (m ³)	Power (kw)	Capacity (lt)	Price (€)
RVL.160.80.01	Granite Pizza Salad Refrigerator 2 Doors	1600x800x1020	250	1.1	0.12	300	3.280
RVL.210.80.01	Granite Pizza Salad Refrigerator 3 Doors	2100x800x1020	305	1.5	0.16	500	3.760

Code	Description	Dimensions a x b x c (mm)	Weight (kg)	Net (m ³)	Power (kw)	Capacity (lt)	Price (€)
RVL.160.80.02	Granite Refrigerator 2 Doors+Saladbar	1600x800x1020/1520	315	1.8	0.29	300	4.445
RVL.210.80.02	Granite Refrigerator 3 Doors+Saladbar	2100x800x1020/1520	386	2.3	0.42	500	5.060

Refrigerated Countertop Saladbars

Technical Specifications

- Working temperature; 0/+5 °C at tropical ambient temperature 43 °C
 - 220-230V -1 +N 50-60 Hz electrical power.
 - "CFC Free" R-134 A refrigerant gas.
 - 40 kg/m³ density.
 - Temperature and defrost controlled digital display.
 - Automatic evaporation of water during defrosting.
 - Static cooling.
 - Ozone-friendly" 48 mm thickness polyurethane isolation.
 - Copper tube evaporator with aluminum fins.
 - Stainless steel body.
- RVL.160
- Capacity; 7 pieces 1/4-100 Gn container.
- RVL.210
- Capacity; 9 pieces 1/4-100 Gn container.



Upright Deep Freezers (Fan Cooling)

Technical Specifications

- Working temperature; -18/-20 °C
- 220-230V -1 +N 50-60 Hz electrical power.
- "CFC Free" R-290 refrigerant gas.
- 40 kg/m³ density.
- Temperature and defrost controlled digital display.
- Automatic evaporation of water during defrosting.
- Cooling with fan.
- Ozone-friendly" 48 mm thickness polyurethane isolation.
- Self-closing doors at 45 degrees.
- Copper tube evaporator with aluminum fins.
- Stainless steel body.



RVL.140.80.02



RVL.70.80.02

- RVL.70.80.02
- 3 pieces 2/1 Gn interior shelves.
- RVL.140.80.02
- 6 pieces 2/1 Gn interior shelves.

Code	Description	Dimensions a x b x c (mm)	Weight (kg)	Net (m ³)	Power (kw)	Price (€)
RVL.160	Refrigerated Countertop Saladbar	1600x350x500	65	0.17	0.2	1.165
RVL.210	Refrigerated Countertop Saladbar	2000x350x500	78	0.24	0.2	1.300

Code	Description	Dimensions a x b x c (mm)	Weight (kg)	Net (m ³)	Power (kw)	Capacity (lt)	Price (€)
RVL.70.80.02	Upright Deep Freezers 2 Doors	700x800x2050	151	1.2	0.69	700	2.865
RVL.140.80.02	Upright Deep Freezers 4 Doors	1400x800x2050	245	2.4	1.20	1400	4.305

Upright Refrigerators (Fan Cooling)

Technical Specifications

- Working temperature; 0/+5 °C at tropical ambient temperature 43 °C
- 220-230V -1 +N 50-60 Hz electrical power.
- "CFC Free" R-134 A refrigerant gas.
- 40 kg/m³ density.
- Temperature and defrost controlled digital display.
- Automatic evaporation of water during defrosting.
- Cooling with fan.
- Ozone-friendly" 48 mm thickness polyurethane isolation.
- Self-closing doors at 45 degrees.
- Copper tube evaporator with aluminum fins.
- Stainless steel body.



RVL.140.80.01



RVL.70.80.01

- RVL.70.80.01
- 3 pieces 2/1 Gn interior shelves.
- RVL.140.80.01
- 6 pieces 2/1 Gn interior shelves.

Upright Refrigerators with Glass (Fan Cooling)

Technical Specifications

- Working temperature; 0/+5 °C at tropical ambient temperature 43 °C
- 220-230V -1 +N 50-60 Hz electrical power.
- "CFC Free" R-134 A refrigerant gas.
- 40 kg/m³ density.
- Temperature and defrost controlled digital display.
- Automatic evaporation of water during defrosting.
- Cooling with fan.
- Ozone-friendly" 48 mm thickness polyurethane isolation.
- Self-closing doors at 45 degrees.
- Copper tube evaporator with aluminum fins.
- Stainless steel body.



RVL.140.80.03



RVL.70.80.03

- RVL.70.80.03
- 3 pieces 2/1 Gn interior shelves.
- RVL.140.80.03
- 6 pieces 2/1 Gn interior shelves.

Code	Description	Dimensions a x b x c (mm)	Weight (kg)	Net (m ³)	Power (kw)	Capacity (lt)	Price (€)
RVL.70.80.01	Upright Refrigerator Single Door	700x800x2050	135	1.2	0.14	700	2.340
RVL.140.80.01	Upright Refrigerator Double Doors	1400x800x2050	220	2.4	0.26	1400	3.120

Code	Description	Dimensions a x b x c (mm)	Weight (kg)	Net (m ³)	Power (kw)	Capacity (lt)	Price (€)
RVL.70.80.03	Upright Refrigerator Single Door with Glass	700x800x2050	155	1.2	0.16	700	2.670
RVL.140.80.03	Upright Refrigerator Double Doors with Glass	1400x800x2050	230	2.4	0.30	1400	3.800

Upright Patisserie Refrigerator (Fan Cooling)

Technical Specifications

- 40 layers 400x600 mm tray capacity.
- Working temperature; 0/+5 °C at tropical ambient temperature 43 °C
- 220-230V -1 +N 50-60 Hz electrical power.
- "CFC Free" R-134 A refrigerant gas.
- 40 kg/m³ density.
- Temperature and defrost controlled digital display.
- Automatic evaporation of water during defrosting.
- Cooling with fan.
- Ozone-friendly* 48 mm thickness polyurethane isolation.
- Self-closing doors at 45 degrees.
- Copper tube evaporator with aluminum fins.
- Stainless steel body.



Upright Patisserie Deep Freezer (Fan Cooling)

Technical Specifications

- 40 layers 400x600 mm tray capacity.
- Working temperature; -18/-20 °C
- 220-230V -1 +N 50-60 Hz electrical power.
- "CFC Free" R-290 refrigerant gas.
- 40 kg/m³ density.
- Temperature and defrost controlled digital display.
- Automatic evaporation of water during defrosting.
- Cooling with fan.
- Ozone-friendly* 48 mm thickness polyurethane isolation.
- Self-closing doors at 45 degrees.
- Copper tube evaporator with aluminum fins.
- Stainless steel body.



Code	Description	Dimensions a x b x c (mm)	Weight (kg)	Net (m ³)	Power (kw)	Capacity (tray)	Price (€)
RVL.70.95.01-40	Upright Patisserie Refrigerator Single Door	700x950x2050	150	1.5	0.16	40	3.955

Code	Description	Dimensions a x b x c (mm)	Weight (kg)	Net (m ³)	Power (kw)	Capacity (tray)	Price (€)
RVL.70.95.02-40	Upright Patisserie Deep Freezer Single Door	700x950x2050	160	1.5	0.70	40	4.370

Upright Patisserie Refrigerators (Fan Cooling)

Technical Specifications

- Working temperature; 0/+5 °C at tropical ambient temperature 43 °C
- 220-230V -1 +N 50-60 Hz electrical power.
- "CFC Free" R-134 A refrigerant gas.
- 40 kg/m³ density.
- Temperature and defrost controlled digital display.
- Automatic evaporation of water during defrosting.
- Cooling with fan.
- Ozone-friendly* 48 mm thickness polyurethane isolation.
- Self-closing doors at 45 degrees.
- Copper tube evaporator with aluminum fins.
- Stainless steel body.



RVL.140.95.01

RVL.70.95.01

- RVL.70.95.01
- Capacity: 20 pieces 40x60 trays
- RVL.140.95.01
- Capacity: 2x20 pieces 40x60 trays

Upright Patisserie Deep Freezers (Fan Cooling)

Technical Specifications

- Working temperature; -18/-20 °C
- 220-230V -1 +N 50-60 Hz electrical power.
- "CFC Free" R-290 refrigerant gas.
- 40 kg/m³ density.
- Temperature and defrost controlled digital display.
- Automatic evaporation of water during defrosting.
- Cooling with fan.
- Ozone-friendly* 48 mm thickness polyurethane isolation.
- Self-closing doors at 45 degrees.
- Copper tube evaporator with aluminum fins.
- Stainless steel body.



RVL.140.95.02

RVL.70.95.02

- RVL.70.95.02
- Capacity: 20 pieces 40x60 trays
- RVL.140.95.02
- Capacity: 2x20 pieces 40x60 trays

Code	Description	Dimensions a x b x c (mm)	Weight (kg)	Net (m ³)	Power (kw)	Capacity (ft)	Price (€)
RVL.70.95.01	Upright Patisserie Refrigerator Single Door	700x800x2050	142	1.2	0.69	700	2.865
RVL.140.95.01	Upright Patisserie Refrigerator Double Doors	1400x800x2050	220	2.4	0.26	1400	4.305

Code	Description	Dimensions a x b x c (mm)	Weight (kg)	Net (m ³)	Power (kw)	Capacity (ft)	Price (€)
RVL.70.95.02	Upright Patisserie Deep Freezer Single Door	700x800x2050	163	1.2	0.69	700	3.520
RVL.140.95.02	Upright Patisserie Deep Freezer Double Doors	1400x800x2050	240	2.4	1.20	1400	5.595

Cold Buffet Salad Bar

Technical Specifications

- Stainless steel well.
- 220V 50Hz energy.
- Serpentine cooling system.
- 40 kg/m³ density polyurathane isolation.
- Lightining system.
- Refrigerant gas: R-134 A
- Optional wooden body colour.
- Removable glass sneeze guard shield.
- Please, Specify colour code on order.



Code	Description	Dimensions a x b x c (mm)	Weight (kg)	Net (m ³)	Power (kw)	Capacity (gn)	Price (€)
RVL.SB.03	Cold Buffet Salad Bar	1180x890x870/1370	125	1.43	1.3	3x1/1 Gn	2.480
RVL.SB.04	Cold Buffet Salad Bar	1500x890x870/1370	146	1.82	1.3	4x1/1 Gn	2.610
RVL.SB.05	Cold Buffet Salad Bar	1800x890x870/1370	163	2.19	1.3	5x1/1 Gn	2.740
RVL.SB.06	Cold Buffet Salad Bar	2100x890x870/1370	184	2.50	1.3	6x1/1 Gn	3.430

Color Options

	Hazelnut RVL.SB.03.F RVL.SB.04.F RVL.SB.05.F RVL.SB.06.F		Ash Oak RVL.SB.03.K RVL.SB.04.K RVL.SB.05.K RVL.SB.06.K		Samba Walnut RVL.SB.03.S RVL.SB.04.S RVL.SB.05.S RVL.SB.06.S
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Neutral Buffet Salad Bar

Technical Specifications

- Granite table top.
- Lightining system.
- Optional wooden body colour.
- Removable glass sneeze guard shield.
- Please, Specify colour code on order.



Code	Description	Dimensions a x b x c (mm)	Weight (kg)	Net (m ³)	Price (€)
RVL.SB.03-N	Neutral Buffet Salad Bar	1180x890x870/1370	125	1.43	1.860
RVL.SB.04-N	Neutral Buffet Salad Bar	1500x890x870/1370	146	1.82	2.120
RVL.SB.05-N	Neutral Buffet Salad Bar	1800x890x870/1370	163	2.19	2.350
RVL.SB.06-N	Neutral Buffet Salad Bar	2100x890x870/1370	184	2.50	2.680

Color Options

	Hazelnut RVL.SB.03-N-F RVL.SB.04-N-F RVL.SB.05-N-F RVL.SB.06-N-F		Ash Oak RVL.SB.03-N-K RVL.SB.04-N-K RVL.SB.05-N-K RVL.SB.06-N-K		Samba Walnut RVL.SB.03-N-S RVL.SB.04-N-S RVL.SB.05-N-S RVL.SB.06-N-S
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Hot Buffets

Technical Specifications

- Thermostatic control.
- Power: 220V 50 Hz
- Stainless steel well.
- Water drainage valve.
- Lightining system.
- Optional wooden body colour.
- Removable glass sneeze guard shield.
- Please, Specify colour code on order.



Code	Description	Dimensions a x b x c (mm)	Weight (kg)	Net (m ³)	Power (kw)	Capacity (gn)	Price (€)
RVL.SBS.03	Hot Buffet	1180x890x870/1370	125	1.43	3.6	3x1/1	1.860
RVL.SBS.04	Hot Buffet	1500x890x870/1370	146	1.82	3.6	4x1/1	2.065
RVL.SBS.05	Hot Buffet	1800x890x870/1370	163	2.19	3.5	5x1/1	2.335
RVL.SBS.06	Hot Buffet	2100x890x870/1370	184	2.50	3.5	6x1/1	2.880

Color Options

	Hazelnut RVL.SBS.03.F RVL.SBS.04.F RVL.SBS.05.F RVL.SBS.06.F		Ash Oak RVL.SBS.03.K RVL.SBS.04.K RVL.SBS.05.K RVL.SBS.06.K		Samba Walnut RVL.SBS.03.S RVL.SBS.04.S RVL.SBS.05.S RVL.SBS.06.S
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Corner Service Unit

Technical Specifications

- Adjustable feets.
- Optional wooden front surface.
- Stainless steel body.



RVL.BKT.10
RVL.BKT.10.AD.K
RVL.BKT.10.GT
RVL.BKT.10.USC.T

RVL.BKT.10

Code	Description	Dimensions a x b x c (mm)	Weight (kg)	Net (m ³)	Price (€)
RVL.BKT.10	Corner Service Unit	1400x790x850	75	0.9	1.035

Hot Service Units

Technical Specifications

- Thermostatic control.
- Power: 220V 50 Hz
- Stainless steel well.
- Water drainage valve.
- Lightining system.
- Optional wooden front surface.
- Stainless steel body.
- Please, Specify colour code on order.



Code	Description	Dimensions a x b x c (mm)	Weight (kg)	Net (m ³)	Capacity (1/1 Gn)	Price (€)
RVL.BEN.31	Service Unit Top Shelf Sliding Tray	1500x790x850/1350	99	1.5	3 Hot+1 Neutral	2.740
RVL.BEN.41	Service Unit Top Shelf Sliding Tray	1800x790x850/1350	118	1.8	4 Hot+1 Neutral	3.370
RVL.BEN.31.AD	Service Unit Top Shelf Sliding Tray Wooden	1500x790x850/1350	99	1.5	3 Hot+1 Neutral	3.095
RVL.BEN.41.AD	Service Unit Top Shelf Sliding Tray Wooden	1800x790x850/1350	118	1.8	4 Hot+1 Neutral	3.640
RVL.BKU.10	Service Plate Unit	800x790x850/1350	75	0.8	2/1 150 Gn	915
RVL.BKU.10.AH	Service Plate Unit Wooden Decorated	800x790x850/1350	75	0.8		1.100

Color Options

	Light Brown RVL.BEN.31.AD.A RVL.BEN.41.AD.A RVL.BKU.10.AH.A		Dark Brown RVL.BEN.31.AD.K RVL.BEN.41.AD.K RVL.BKU.10.AH.K		Rusty RVL.BEN.31.AD.M RVL.BEN.41.AD.M RVL.BKU.10.AH.M
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Cutlery Unit

Technical Specifications

- Adjustable feets.
- Optional wooden front surface.
- Stainless steel body.



Code	Description	Dimensions a x b x c (mm)	Weight (kg)	Net (m ³)	Price (€)
RVL.BKU.10	Cutlery Unit	800x790x850/1350	75	0.8	915

	RVL.BKT.10.AD.A	325		RVL.BKT.10.AD.K	325		RVL.BKT.10.AD.M	325		RVL.BKT.10.GT	760		RVL.BKT.10.TK	415
Light Brown Wooden Decorated	RVL.BKU.10.AD.A	190	Dark Brown Wooden Decorated	RVL.BKU.10.AD.K	190	Rusty Wooden Decorated	RVL.BKU.10.AD.M	190	Standard Granite Star Galaxy	RVL.BKU.10.GT	550	Tray Sliding Stand		

Bainmarie Service Units

Technical Specifications

- Thermostatic control.
- Power: 220V 50 Hz
- Stainless steel well.
- Water drainage valve.
- Led lighting.
- Optional wooden front surface.
- Stainless steel body.



RVL.BEH.10
RVL.BEH.10.AD.K
RVL.BEH.10.GT
RVL.BEH.10.USC.T

RVL.BEH.10



Neutral Service Units

Technical Specifications

- Adjustable feets.
- Optional wooden front surface.
- Stainless steel body.



RVL.NS.10
RVL.NS.10.AD.K
RVL.NS.10.GT

RVL.NS.10

Code	Description	Dimensions a x b x c (mm)	Weight (kg)	Net (m ²)	Power (kw)	Capacity (gn)	Price (€)
RVL.BEH.05	Bainmarie Service Unit	800x790x850	40	0.55	3.6	2x1/1 Gn	1.375
RVL.BEH.10	Bainmarie Service Unit	1250x790x850	67	0.8	3.6	3x1/1 Gn	1.505
RVL.BEH.30	Bainmarie Service Unit	1500x790x850	79	0.95	3.5	4x1/1 Gn	1.780
RVL.BEH.50	Bainmarie Service Unit	1800x790x850	95	1.2	3.5	5x1/1 Gn	2.480
RVL.BEH.70	Bainmarie Service Unit	2100x790x850	157	1.3	7.2	6x1/1 Gn	2.810

Code	Description	Dimensions a x b x c (mm)	Weight (kg)	Net (m ²)	Price (€)
RVL.NS.10	Neutral Service Unit	600x790x850	66	0.4	630
RVL.NS.30	Neutral Service Unit	900x790x850	70	0.6	690
RVL.NS.50	Neutral Service Unit	1150x790x850	85	0.8	825
RVL.NS.70	Neutral Service Unit	1500x790x850	95	1	955
RVL.NS.90	Neutral Service Unit	1800x790x850	105	1.2	1.110

Description	Code	Price (€)	Description	Code	Price (€)	Description	Code	Price (€)
	RVL.BEH.05.AD.A	175		RVL.BEH.05.AD.K	175		RVL.BEH.05.AD.M	175
	RVL.BEH.10.AD.A	285		RVL.BEH.10.AD.K	285		RVL.BEH.10.AD.M	285
	RVL.BEH.30.AD.A	325		RVL.BEH.30.AD.K	325		RVL.BEH.30.AD.M	325
	RVL.BEH.50.AD.A	375		RVL.BEH.50.AD.K	375		RVL.BEH.50.AD.M	375
	RVL.BEH.70.AD.A	435		RVL.BEH.70.AD.K	435		RVL.BEH.70.AD.M	435

Description	Code	Price (€)	Description	Code	Price (€)	Description	Code	Price (€)
	RVL.NS.10.AD.A	160		RVL.NS.10.AD.K	160		RVL.NS.10.AD.M	160
	RVL.NS.30.AD.A	200		RVL.NS.30.AD.K	200		RVL.NS.30.AD.M	200
	RVL.NS.50.AD.A	275		RVL.NS.50.AD.K	275		RVL.NS.50.AD.M	275
	RVL.NS.70.AD.A	330		RVL.NS.70.AD.K	330		RVL.NS.70.AD.M	330
	RVL.NS.90.AD.A	380		RVL.NS.90.AD.K	380		RVL.NS.90.AD.M	380

Description	Code	Price (€)
	RVL.BEH.05.GT	480
	RVL.BEH.10.GT	680
	RVL.BEH.30.GT	820
	RVL.BEH.50.GT	970
	RVL.BEH.70.GT	1.130

Description	Code	Price (€)
	RVL.BEH.05.TK	280
	RVL.BEH.10.TK	345
	RVL.BEH.30.TK	380
	RVL.BEH.50.TK	450
	RVL.BEH.70.TK	555

Description	Code	Price (€)
	RVL.NS.10.GT	435
	RVL.NS.30.GT	480
	RVL.NS.50.GT	650
	RVL.NS.70.GT	760
	RVL.NS.90.GT	895

Description	Code	Price (€)
	RVL.NS.10.TK	270
	RVL.NS.30.TK	320
	RVL.NS.50.TK	330
	RVL.NS.70.TK	380
	RVL.NS.90.TK	460

Description	Code	Dimensions a x b x c (mm)	Price (€)	Description	Code	Dimensions a x b x c (mm)	Price (€)
	RVL.BEH.05.USC.T	800x375x440	490		RVL.BEH.05.USC.Y	800x375x440	490
	RVL.BEH.10.USC.T	1250x375x440	525		RVL.BEH.10.USC.Y	1250x375x440	525
	RVL.BEH.30.USC.T	1500x375x440	565		RVL.BEH.30.USC.Y	1500x375x440	565
	RVL.BEH.50.USC.T	1800x375x440	825		RVL.BEH.50.USC.Y	1800x375x440	825
	RVL.BEH.70.USC.T	2100x375x440	915		RVL.BEH.70.USC.Y	2100x375x440	915

Description	Code	Dimensions a x b x c (mm)	Price (€)	Description	Code	Dimensions a x b x c (mm)	Price (€)
	RVL.NS.10.USC.T	600x375x440	415		RVL.NS.10.USC.Y	600x375x440	415
	RVL.NS.30.USC.T	900x375x440	490		RVL.NS.30.USC.Y	900x375x440	490
	RVL.NS.50.USC.T	1150x375x440	525		RVL.NS.50.USC.Y	1150x375x440	525
	RVL.NS.70.USC.T	1500x375x440	565		RVL.NS.70.USC.Y	1500x375x440	565
	RVL.NS.90.USC.T	1800x375x440	825		RVL.NS.90.USC.Y	1800x375x440	825

Description	Code	Dimensions a x b x c (mm)	Price (€)	Description	Code	Dimensions a x b x c (mm)	Price (€)
	RVL.BEH.05.BC.T	800x640x440	490		RVL.BEH.05.BC.Y	800x640x440	490
	RVL.BEH.10.BC.T	1250x640x440	525		RVL.BEH.10.BC.Y	1250x640x440	525
	RVL.BEH.30.BC.T	1500x640x440	565		RVL.BEH.30.BC.Y	1500x640x440	565
	RVL.BEH.50.BC.T	1800x640x440	825		RVL.BEH.50.BC.Y	1800x640x440	825
	RVL.BEH.70.BC.T	2100x640x440	915		RVL.BEH.70.BC.Y	2100x640x440	915

Description	Code	Dimensions a x b x c (mm)	Price (€)	Description	Code	Dimensions a x b x c (mm)	Price (€)
	RVL.NS.10.BC.T	600x640x440	415		RVL.NS.10.BC.Y	600x640x440	415
	RVL.NS.30.BC.T	900x640x440	490		RVL.NS.30.BC.Y	900x640x440	490
	RVL.NS.50.BC.T	1150x640x440	525		RVL.NS.50.BC.Y	1150x640x440	525
	RVL.NS.70.BC.T	1500x640x440	565		RVL.NS.70.BC.Y	1500x640x440	565
	RVL.NS.90.BC.T	1800x640x440	825		RVL.NS.90.BC.Y	1800x640x440	825

Cold Service Units (Fan Cooling)

Technical Specifications

- Working temperature; 0/+5 °C at tropical ambient temperature 43 °C
- 220-230V -1 +N 50-60 Hz electrical power.
- "CFC Free" R-134 A refrigerant gas.
- 40 kg/m³ density.
- Temperature and defrost controlled digital display.
- Automatic evaporation of water during defrosting.
- Cooling with fan.
- Ozone-friendly* 48 mm thickness polyurethane isolation.
- Self-closing doors at 45 degrees.
- Copper tube evaporator with aluminum fins.
- Adjustable, stainless steel shelf housing, plastic coated shelves.
- Stainless steel body.
- Optional wooden front surface.
- Led lighting.
- Stainless steel body.



RVL.B55.20
RVL.B55.20.AD.K
RVL.B55.20.GT
RVL.B55.20.USC.T



RVL.B55.60



Cold Service Units (Fan Cooling) BSSD

Technical Specifications

- Top table has cashier section.
- Working temperature; 0/+5 °C at tropical ambient temperature 43 °C
- 220-230V -1 +N 50-60 Hz electrical power.
- "CFC Free" R-134 A refrigerant gas.
- 40 kg/m³ density.
- Temperature and defrost controlled digital display.
- Self-closing doors at 45 degrees.
- Automatic evaporation of water during defrosting.
- Cooling with fan.
- Ozone-friendly* 48 mm thickness polyurethane isolation.
- Self-closing doors at 45 degrees.
- Copper tube evaporator with aluminum fins.
- Adjustable, stainless steel shelf housing, plastic coated shelves.
- Stainless steel body.
- Optional wooden front surface.
- Led lighting.
- Stainless steel body.



RVL.B55D.105
RVL.B55D.105.AD.K
RVL.B55D.105.GT
RVL.B55D.105.USC.T



RVL.B55D.505



Code	Description	Dimensions a x b x c (mm)	Weight (kg)	Net (m³)	Power (kw)	Capacity (gn)	Price (€)
RVL.B55.20	Cold Service Unit	1250x790x850	86	0.8	0.35	3x1/1	2.390
RVL.B55.40	Cold Service Unit	1500x790x850	100	1	0.45	4x1/1	2.850
RVL.B55.60	Cold Service Unit	2000x790x850	120	1.2	0.45	5x1/1	3.205
RVL.B55.80	Cold Service Unit	2550x790x850	140	1.68	0.60	7x1/1	4.205

Code	Description	Dimensions a x b x c (mm)	Weight (kg)	Net (m³)	Power (kw)	Capacity (gn)	Price (€)
RVL.B55D.105	Cold Service Unit	1500x790x850	86	0.8	0.45	3x1/1 Gn	2.610
RVL.B55D.505	Cold Service Unit	2000x790x850	100	1	0.45	4x1/1 Gn	3.010
RVL.B55D.905	Cold Service Unit	2550x790x850	120	1.68	0.60	5x1/1 Gn	3.855

Description	Code	Price (€)	Description	Code	Price (€)	Description	Code	Price (€)
	RVL.B55.20.ADA	280		RVL.B55.20.AD.K	280		RVL.B55.20.AD.M	280
	RVL.B55.40.ADA	325		RVL.B55.40.AD.K	325		RVL.B55.40.AD.M	325
	RVL.B55.60.ADA	435		RVL.B55.60.AD.K	435		RVL.B55.60.AD.M	435
	RVL.B55.80.ADA	555		RVL.B55.80.AD.K	555		RVL.B55.80.AD.M	555

Description	Code	Price (€)	Description	Code	Price (€)	Description	Code	Price (€)
	RVL.B55D.105.ADA	325		RVL.B55D.105.AD.K	325		RVL.B55D.105.AD.M	325
	RVL.B55D.505.ADA	435		RVL.B55D.505.AD.K	435		RVL.B55D.505.AD.M	435
	RVL.B55D.905.ADA	555		RVL.B55D.905.AD.K	555		RVL.B55D.905.AD.M	555

Description	Code	Price (€)
	RVL.B55.20.GT	650
	RVL.B55.40.GT	760
	RVL.B55.60.GT	1,040
	RVL.B55.80.GT	1,260

Description	Code	Price (€)
	RVL.B55.20.TK	345
	RVL.B55.40.TK	385
	RVL.B55.60.TK	555
	RVL.B55.80.TK	720

Description	Code	Price (€)
	RVL.B55D.105.GT	720
	RVL.B55D.505.GT	995
	RVL.B55D.905.GT	1,205

Description	Code	Price (€)
	RVL.B55D.105.TK	385
	RVL.B55D.505.TK	555
	RVL.B55D.905.TK	720

Description	Code	Dimensions a x b x c (mm)	Price (€)	Description	Code	Dimensions a x b x c (mm)	Price (€)
	RVL.B55.20.USC.T	1250x375x440	525		RVL.B55.20.USC.Y	1250x375x440	525
	RVL.B55.40.USC.T	1500x375x440	565		RVL.B55.40.USC.Y	1500x375x440	565
	RVL.B55.60.USC.T	2000x375x440	915		RVL.B55.60.USC.Y	2000x375x440	915
	RVL.B55.80.USC.T	2550x375x440	1,085		RVL.B55.80.USC.Y	2550x375x440	1,085

Description	Code	Dimensions a x b x c (mm)	Price (€)	Description	Code	Dimensions a x b x c (mm)	Price (€)
	RVL.B55D.105.USC.T	1140x375x440	525		RVL.B55D.105.USC.Y	1140x375x440	525
	RVL.B55D.505.USC.T	1500x375x440	565		RVL.B55D.505.USC.Y	1500x375x440	565
	RVL.B55D.905.USC.T	2000x375x440	915		RVL.B55D.905.USC.Y	2000x375x440	915

Description	Code	Dimensions a x b x c (mm)	Price (€)	Description	Code	Dimensions a x b x c (mm)	Price (€)
	RVL.B55D.20.BC.T	1250x640x440	525		RVL.B55.20.BC.Y	1250x640x440	525
	RVL.B55.40.BC.T	1500x640x440	565		RVL.B55.40.BC.Y	1500x640x440	565
	RVL.B55.60.BC.T	2000x640x440	915		RVL.B55.60.BC.Y	2000x640x440	915
	RVL.B55.80.BC.T	2550x640x440	1,085		RVL.B55.80.BC.Y	2550x640x440	1,085

Description	Code	Dimensions a x b x c (mm)	Price (€)	Description	Code	Dimensions a x b x c (mm)	Price (€)
	RVL.B55D.105.BC.T	1140x640x440	525		RVL.B55D.105.BC.Y	1140x640x440	525
	RVL.B55D.505.BC.T	1500x640x440	565		RVL.B55D.505.BC.Y	1500x640x440	565
	RVL.B55D.905.BC.T	2000x640x440	915		RVL.B55D.905.BC.Y	2000x640x440	915

Mercury Meat and Appetizer Showcases (Convex Glass)

Technical Specifications

- Working temperature; 0/+8 °C (at ambient tRVL. 43 °C)
- Interior engined refrigerating system.
- Under-set storage system.
- Lift up safety front glass, for convex glass showcase.
- Fan cooling.
- R-134 A refrigerant gas.
- Led lighting system.
- 40 kg/m3 density polyurathane isolation.
- Condensation blocker double glazing.



Mercury Meat and Appetizer Showcases (Flat Glass)

Technical Specifications

- Working temperature; 0/+8 °C (at ambient tRVL. 43 °C)
- Interior engined refrigerating system.
- Under-set storage system.
- Fan cooling.
- R-134 A refrigerant gas.
- Led lighting system.
- 40 kg/m3 density polyurathane isolation.
- Condensation blocker double glazing.



Code	Description	Dimensions a x b x c (mm)	Weight (kg)	Net (m ³)	Cool.Cap. (kw)	Price (€)
RVL.MZ.100.A.BC	Mercury Meat Appetizer Showcase Wooden Decorated	1000x750x1350	240	1.1	1.01	4.110
RVL.MZ.100.P.BC	Mercury Meat Appetizer Showcase Stainless Steel	1000x750x1350	240	1.1	1.01	4.215
RVL.MZ.150.A.BC	Mercury Meat Appetizer Showcase Wooden Decorated	1500x750x1350	296	1.4	1.08	5.355
RVL.MZ.150.P.BC	Mercury Meat Appetizer Showcase Stainless Steel	1500x750x1350	296	1.4	1.08	5.650
RVL.MZ.200.A.BC	Mercury Meat Appetizer Showcase Wooden Decorated	2000x750x1350	350	1.9	1.73	6.715
RVL.MZ.200.P.BC	Mercury Meat Appetizer Showcase Stainless Steel	2000x750x1350	350	1.9	1.73	7.155

Code	Description	Dimensions a x b x c (mm)	Weight (kg)	Net (m ³)	Cool.Cap. (kw)	Price (€)
RVL.MZ.100.A.DC	Mercury Meat Appetizer Showcase Wooden Decorated	1000x750x1350	240	1.1	1.01	4.530
RVL.MZ.100.P.DC	Mercury Meat Appetizer Showcase Stainless Steel	1000x750x1350	240	1.1	1.01	4.445
RVL.MZ.150.A.DC	Mercury Meat Appetizer Showcase Wooden Decorated	1500x750x1350	296	1.4	1.08	5.575
RVL.MZ.150.P.DC	Mercury Meat Appetizer Showcase Stainless Steel	1500x750x1350	296	1.4	1.08	5.910
RVL.MZ.200.A.DC	Mercury Meat Appetizer Showcase Wooden Decorated	2000x750x1350	350	1.9	1.73	6.985
RVL.MZ.200.P.DC	Mercury Meat Appetizer Showcase Stainless Steel	2000x750x1350	350	1.9	1.73	7.490

Color Options

Light Brown	Dark Brown	Rusty
RVL.MZ.100.A.BC-A	RVL.MZ.100.A.BC-K	RVL.MZ.100.A.BC-M
RVL.MZ.100.P.BC-A	RVL.MZ.100.P.BC-K	RVL.MZ.100.P.BC-M
RVL.MZ.150.A.BC-A	RVL.MZ.150.A.BC-K	RVL.MZ.150.A.BC-M
RVL.MZ.150.P.BC-A	RVL.MZ.150.P.BC-K	RVL.MZ.150.P.BC-M
RVL.MZ.200.A.BC-A	RVL.MZ.200.A.BC-K	RVL.MZ.200.A.BC-M
RVL.MZ.200.P.BC-A	RVL.MZ.200.P.BC-K	RVL.MZ.200.P.BC-M

Color Options

Light Brown	Dark Brown	Rusty
RVL.MZ.100.A.DC-A	RVL.MZ.100.A.DC-K	RVL.MZ.100.A.DC-M
RVL.MZ.100.P.DC-A	RVL.MZ.100.P.DC-K	RVL.MZ.100.P.DC-M
RVL.MZ.150.A.DC-A	RVL.MZ.150.A.DC-K	RVL.MZ.150.A.DC-M
RVL.MZ.150.P.DC-A	RVL.MZ.150.P.DC-K	RVL.MZ.150.P.DC-M
RVL.MZ.200.A.DC-A	RVL.MZ.200.A.DC-K	RVL.MZ.200.A.DC-M
RVL.MZ.200.P.DC-A	RVL.MZ.200.P.DC-K	RVL.MZ.200.P.DC-M

Pluton Meat and Appetizer Showcase (Flat Glass)

Technical Specifications

- Working temperature 0/+8 °C (at ambient tRVL. 43 °C)
- Interior engined refrigeration system.
- Under-set storage system.
- Cooling with fan.
- Refrigerant gas: R-134 A
- Led lighting system.
- 40 kg/m3 density polyurathane isolation.
- Condensation blocker double glazing.



Pluton Meat and Appetizer Showcase (Convex Glass)

Technical Specifications

- Working temperature 0/+8 °C (at ambient tRVL. 43 °C)
- Interior engined refrigeration system.
- Under-set storage system.
- Lift up safety front glass.
- Cooling with fan.
- Refrigerant gas: R-134 A
- Led lighting system.
- 40 kg/m3 density polyurathane isolation.
- Condensation blocker double glazing.



Code	Description	Dimensions a x b x c (mm)	Weight (kg)	Net (m ³)	Cool.Cap. (kw)	Price (€)
RVL.VT.D.100.S	Pluton Meat and Appetizer Showcase	1000x870x1350	191	1.1	1.73	4.375
RVL.VT.D.130.S	Pluton Meat and Appetizer Showcase	1300x870x1350	257	1.2	1.73	5.145
RVL.VT.D.160.S	Pluton Meat and Appetizer Showcase	1600x870x1350	265	1.5	1.73	6.035
RVL.VT.D.200.S	Pluton Meat and Appetizer Showcase	2000x870x1350	319	1.5	2.07	7.195

Code	Description	Dimensions a x b x c (mm)	Weight (kg)	Net (m ³)	Cool.Cap. (kw)	Price (€)
RVL.VT.B.100.S	Pluton Meat and Appetizer Showcase	1000x870x1350	191	1.1	1.73	4.560
RVL.VT.B.130.S	Pluton Meat and Appetizer Showcase	1300x870x1350	257	1.2	1.73	5.390
RVL.VT.B.160.S	Pluton Meat and Appetizer Showcase	1600x870x1350	265	1.5	1.73	6.345
RVL.VT.B.200.S	Pluton Meat and Appetizer Showcase	2000x870x1350	319	1.5	2.07	7.595

Color Options

Light Brown	Dark Brown	Rusty
RVL.VT.D.100.S.A	RVL.VT.D.100.S.K	RVL.VT.D.100.S.M
RVL.VT.D.130.S.A	RVL.VT.D.130.S.K	RVL.VT.D.130.S.M
RVL.VT.D.160.S.A	RVL.VT.D.160.S.K	RVL.VT.D.160.S.M
RVL.VT.D.200.S.A	RVL.VT.D.200.S.K	RVL.VT.D.200.S.M

Color Options

Light Brown	Dark Brown	Rusty
RVL.VT.B.100.S.A	RVL.VT.B.100.S.K	RVL.VT.B.100.S.M
RVL.VT.B.130.S.A	RVL.VT.B.130.S.K	RVL.VT.B.130.S.M
RVL.VT.B.160.S.A	RVL.VT.B.160.S.K	RVL.VT.B.160.S.M
RVL.VT.B.200.S.A	RVL.VT.B.200.S.K	RVL.VT.B.200.S.M

Neptun Pastry Showcase (with Cooling)

Technical Specifications

- Working temperature; 0/+8 °C (at ambient temperature 43 °C)
- Interior engine refrigeration system.
- Cooling with fan.
- Refrigerant gas: R-134 A
- Led lighting system.
- 40 kg/m3 density polyurathane isolation.
- Condensation blocker double glazing.
- Please, Specify colour code on order.



Code	Description	Dimensions a x b x c (mm)	Weight (kg)	Net (m³)	Cool.Cap. (kw)	Price (€)
RVL.DT.100.S	Neptun Pastry Showcase with Cooling	1000x750x1350	172	1.01	1.15	4.590
RVL.DT.130.S	Neptun Pastry Showcase with Cooling	1300x750x1350	224	1.2	1.73	5.185
RVL.DT.160.S	Neptun Pastry Showcase with Cooling	1600x750x1350	276	1.5	1.73	6.080
RVL.DT.200.S	Neptun Pastry Showcase with Cooling	2000x750x1350	330	1.9	2.07	7.295

Color Options

	Light Brown		Dark Brown		Rusty
RVL.DT.100.S-A	RVL.DT.100.S-K	RVL.DT.100.S-M	RVL.DT.100.S-M	RVL.DT.100.S-M	RVL.DT.100.S-M
RVL.DT.130.S-A	RVL.DT.130.S-K	RVL.DT.130.S-M	RVL.DT.130.S-M	RVL.DT.130.S-M	RVL.DT.130.S-M
RVL.DT.160.S-A	RVL.DT.160.S-K	RVL.DT.160.S-M	RVL.DT.160.S-M	RVL.DT.160.S-M	RVL.DT.160.S-M
RVL.DT.200.S-A	RVL.DT.200.S-K	RVL.DT.200.S-M	RVL.DT.200.S-M	RVL.DT.200.S-M	RVL.DT.200.S-M

Neptun Pastry Showcase (Neutral)

Technical Specifications

- Led lighting system.
- Please, Specify colour code on order.



Code	Description	Dimensions a x b x c (mm)	Weight (kg)	Net (m³)	Price (€)
RVL.DT.100.N	Neptun Pastry Showcase Neutral	1000x750x1350	158	1.01	3.260
RVL.DT.130.N	Neptun Pastry Showcase Neutral	1300x750x1350	204	1.2	3.635
RVL.DT.160.N	Neptun Pastry Showcase Neutral	1600x750x1350	250	1.5	4.345
RVL.DT.200.N	Neptun Pastry Showcase Neutral	2000x750x1350	300	1.9	5.285

Color Options

	Light Brown		Dark Brown		Rusty
RVL.DT.100.N-A	RVL.DT.100.N-K	RVL.DT.100.N-M	RVL.DT.100.N-M	RVL.DT.100.N-M	RVL.DT.100.N-M
RVL.DT.130.N-A	RVL.DT.130.N-K	RVL.DT.130.N-M	RVL.DT.130.N-M	RVL.DT.130.N-M	RVL.DT.130.N-M
RVL.DT.160.N-A	RVL.DT.160.N-K	RVL.DT.160.N-M	RVL.DT.160.N-M	RVL.DT.160.N-M	RVL.DT.160.N-M
RVL.DT.200.N-A	RVL.DT.200.N-K	RVL.DT.200.N-M	RVL.DT.200.N-M	RVL.DT.200.N-M	RVL.DT.200.N-M

Neptun Pastry Showcase (with Heating)

Technical Specifications

- Working temperature; 0/+60 °C
- Led lighting system.
- Condensation blocker double glazing.
- Please, Specify colour code on order.



Code	Description	Dimensions a x b x c (mm)	Weight (kg)	Net (m³)	Price (€)
RVL.DT.100.I	Neptun Pastry Showcase with Heating	1000x750x1350	165	1.01	3.505
RVL.DT.130.I	Neptun Pastry Showcase with Heating	1300x750x1350	210	1.2	3.950
RVL.DT.160.I	Neptun Pastry Showcase with Heating	1600x750x1350	255	1.5	4.720
RVL.DT.200.I	Neptun Pastry Showcase with Heating	2000x750x1350	305	1.9	5.755

Color Options

	Light Brown		Dark Brown		Rusty
RVL.DT.100.I-A	RVL.DT.100.I-K	RVL.DT.100.I-M	RVL.DT.100.I-M	RVL.DT.100.I-M	RVL.DT.100.I-M
RVL.DT.130.I-A	RVL.DT.130.I-K	RVL.DT.130.I-M	RVL.DT.130.I-M	RVL.DT.130.I-M	RVL.DT.130.I-M
RVL.DT.160.I-A	RVL.DT.160.I-K	RVL.DT.160.I-M	RVL.DT.160.I-M	RVL.DT.160.I-M	RVL.DT.160.I-M
RVL.DT.200.I-A	RVL.DT.200.I-K	RVL.DT.200.I-M	RVL.DT.200.I-M	RVL.DT.200.I-M	RVL.DT.200.I-M

Venus Pastry Showcase (with Heating)

Technical Specifications

- Working temperature; 0/+60 °C
- Bottom storage cabinet.
- Led lighting system.
- Condensation blocker double glazing.
- Please, Specify colour code on order.



Code	Description	Dimensions a x b x c (mm)	Weight (kg)	Net (m³)	Price (€)
RVL.BC.100.I	Venus Pastry Showcase with Heating	1000x750x1350	165	1.01	3.300
RVL.BC.130.I	Venus Pastry Showcase with Heating	1300x750x1350	350	1.2	3.980
RVL.BC.160.I	Venus Pastry Showcase with Heating	1600x750x1350	255	1.5	4.840
RVL.BC.200.I	Venus Pastry Showcase with Heating	2000x750x1350	305	1.9	5.930

Color Options

	Light Brown		Dark Brown		Rusty
RVL.BC.100.I-A	RVL.BC.100.I-K	RVL.BC.100.I-M	RVL.BC.100.I-M	RVL.BC.100.I-M	RVL.BC.100.I-M
RVL.BC.130.I-A	RVL.BC.130.I-K	RVL.BC.130.I-M	RVL.BC.130.I-M	RVL.BC.130.I-M	RVL.BC.130.I-M
RVL.BC.160.I-A	RVL.BC.160.I-K	RVL.BC.160.I-M	RVL.BC.160.I-M	RVL.BC.160.I-M	RVL.BC.160.I-M
RVL.BC.200.I-A	RVL.BC.200.I-K	RVL.BC.200.I-M	RVL.BC.200.I-M	RVL.BC.200.I-M	RVL.BC.200.I-M

Venus Pastry Showcase (with Cooling)

Technical Specifications

- Working temperature; 0/+8 °C (at ambient temperature 43 °C)
- Interior engine refrigeration system
- Lift up safety front glass.
- Cooling with fan.
- Refrigerant gas: R-134 A
- Led lighting system.
- 40 kg/m3 density polyurathane isolation.
- Condensation blocker double glazing.
- Please, specify colour code on order.



Venus Pastry Showcase (Neutral)

Technical Specifications

- Under-set storage system.
- Lift up safety front glass.
- Led lighting system.
- Please, Specify colour code on order.



Code	Description	Dimensions a x b x c (mm)	Weight (kg)	Net (m ³)	Cool.Cap. (kw)	Price (€)
RVL.BC.100.S	Venus Pastry Showcase with Cooling	1000x750x1350	172	1.01	1.15	4.450
RVL.BC.130.S	Venus Pastry Showcase with Cooling	1300x750x1350	224	1.2	1.73	5.305
RVL.BC.160.S	Venus Pastry Showcase with Cooling	1600x750x1350	276	1.5	1.73	6.205
RVL.BC.200.S	Venus Pastry Showcase with Cooling	2000x750x1350	330	1.9	2.07	7.475

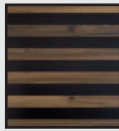
Code	Description	Dimensions a x b x c (mm)	Weight (kg)	Net (m ³)	Price (€)
RVL.BC.100.N	Venus Pastry Showcase Neutral	1000x750x1350	158	1.01	3.120
RVL.BC.130.N	Venus Pastry Showcase Neutral	1300x750x1350	204	1.2	3.530
RVL.BC.160.N	Venus Pastry Showcase Neutral	1600x750x1350	250	1.5	4.470
RVL.BC.200.N	Venus Pastry Showcase Neutral	2000x750x1350	300	1.9	5.470

Color Options



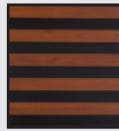
Light Brown

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- RVL.BC.130.S-A
- RVL.BC.160.S-A
- RVL.BC.200.S-A



Dark Brown

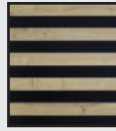
- RVL.BC.100.S-K
- RVL.BC.130.S-K
- RVL.BC.160.S-K
- RVL.BC.200.S-K



Rusty

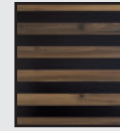
- RVL.BC.100.S-M
- RVL.BC.130.S-M
- RVL.BC.160.S-M
- RVL.BC.200.S-M

Color Options



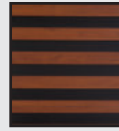
Light Brown

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- RVL.BC.130.N-A
- RVL.BC.160.N-A
- RVL.BC.200.N-A



Dark Brown

- RVL.BC.100.N-K
- RVL.BC.130.N-K
- RVL.BC.160.N-K
- RVL.BC.200.N-K



Rusty

- RVL.BC.100.N-M
- RVL.BC.130.N-M
- RVL.BC.160.N-M
- RVL.BC.200.N-M

Display Type Grills (with Hood)

Technical Specifications

- Coal grill firebrick.
- Tempered glass.
- Hood with filter.
- Inside lighting.
- Coal drawer.
- Stainless steel body.
- Instead of coal grill, vapor grill or lavastone grill option.
- Charcoal grill is Included in the price.
- Please, Specify colour code on order.



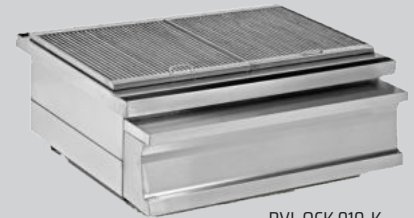
Code	Description	Dimensions a x b x c (mm)	Weight (kg)	Net (m ³)	Capacity (grill/cm)	Price (€)
RVL.OCK.010	Display Type Grill (with Hood)	960x790x2100	152	1.95	80	4.115
RVL.OCK.020	Display Type Grill (with Hood)	1360x790x2100	234	2.75	120	4.505
RVL.OCK.030	Display Type Grill (with Hood)	1760x790x2100	276	3.55	160	5.355

Description	Code	Price (€)	Description	Code	Price (€)	Description	Code	Price (€)
	RVL.OCK.010.AD.A	245		RVL.OCK.010.AD.K	245		RVL.OCK.010.AD.M	245
Light Brown Wooden Decorated	RVL.OCK.020.AD.A	320	Dark Brown Wooden Decorated	RVL.OCK.020.AD.K	320	Rusty Wooden Decorated	RVL.OCK.020.AD.M	320
	RVL.OCK.030.AD.A	415		RVL.OCK.030.AD.K	415		RVL.OCK.030.AD.M	415

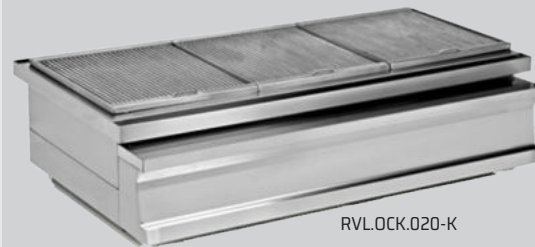
Charcoal Grills

Technical Specifications

- Coal grill firebrick.
- Ash drawer.
- Stainless steel body.



RVL.OCK.010-K



RVL.OCK.020-K



RVL.OCK.030-K

Description	Code	Price (€)
	RVL.OCK.010.GT	245
Standard Granite-Star Galaxy	RVL.OCK.020.GT	270
	RVL.OCK.030.GT	305

Description	Code	Price (€)
	RVL.OCK.010.BR	1.100
	RVL.OCK.020.BR	1.190
Copper Hood	RVL.OCK.030.BR	1.490

Code	Description	Dimensions a x b x c (mm)	Weight (kg)	Net (m ³)	Price (€)
RVL.OCK.010-K	Charcoal Grill	800x730x290	70	0.16	785
RVL.OCK.020-K	Charcoal Grill	1200x730x290	90	0.25	985
RVL.OCK.030-K	Charcoal Grill	1600x730x290	105	0.33	1.245

Galata Neutral Service Units

Technical Specifications

- Granite table.
- Wooden Decoration.
- Stainless steel frame.
- Plate shelf.



Galata Neutral Service Units With Sneeze Guard

Technical Specifications

- Granite table.
- Wooden Decoration.
- Stainless steel frame.
- With sneeze guard.
- Led lighting.
- Plate shelf.



Code	Description	Dimensions a x b x c (mm)	Price (€)
RVL.GLT.NTR.01	Galata Neutral Service Unit	1000x900x900	2.850
RVL.GLT.NTR.02	Galata Neutral Service Unit	1200x900x900	3.205
RVL.GLT.NTR.03	Galata Neutral Service Unit	1400x900x900	3.550
RVL.GLT.NTR.04	Galata Neutral Service Unit	1600x900x900	3.850
RVL.GLT.NTR.05	Galata Neutral Service Unit	1800x900x900	4.205
RVL.GLT.NTR.06	Galata Neutral Service Unit	2000x900x900	4.560
RVL.GLT.NTR.07	Galata Neutral Service Unit	2200x900x900	4.920
RVL.GLT.NTR.08	Galata Neutral Service Unit	2400x900x900	5.275

Code	Description	Dimensions a x b x c (mm)	Price (€)
RVL.GLT.NTR-N.01	Galata Neutral Service Unit With Sneeze Guard	1000x900x900/1550	3.205
RVL.GLT.NTR-N.02	Galata Neutral Service Unit With Sneeze Guard	1200x900x900/1550	3.635
RVL.GLT.NTR-N.03	Galata Neutral Service Unit With Sneeze Guard	1400x900x900/1550	3.980
RVL.GLT.NTR-N.04	Galata Neutral Service Unit With Sneeze Guard	1600x900x900/1550	4.345
RVL.GLT.NTR-N.05	Galata Neutral Service Unit With Sneeze Guard	1800x900x900/1550	4.705
RVL.GLT.NTR-N.06	Galata Neutral Service Unit With Sneeze Guard	2000x900x900/1550	5.130
RVL.GLT.NTR-N.07	Galata Neutral Service Unit With Sneeze Guard	2200x900x900/1550	5.490
RVL.GLT.NTR-N.08	Galata Neutral Service Unit With Sneeze Guard	2400x900x900/1550	5.770

Galata Cold Service Units With Sneeze Guard

Technical Specifications

- Granite top cold table.
- Wooden Decoration.
- Stainless steel frame.
- With sneeze guard.
- Led lighting.
- Plate shelf.



Galata S/S Cold Service Units With Sneeze Guard

Technical Specifications

- Granite table.
- Stainless steel cold table.
- Wooden Decoration.
- Stainless steel frame.
- With sneeze guard.
- Led lighting.
- Plate shelf.



Code	Description	Dimensions a x b x c (mm)	Price (€)
RVL.GLT.SSU-N.01	Galata Cold Service Unit With Sneeze Guard	1000x900x900/1550	5.275
RVL.GLT.SSU-N.02	Galata Cold Service Unit With Sneeze Guard	1200x900x900/1550	5.630
RVL.GLT.SSU-N.03	Galata Cold Service Unit With Sneeze Guard	1400x900x900/1550	5.930
RVL.GLT.SSU-N.04	Galata Cold Service Unit With Sneeze Guard	1600x900x900/1550	6.765
RVL.GLT.SSU-N.05	Galata Cold Service Unit With Sneeze Guard	1800x900x900/1550	7.120
RVL.GLT.SSU-N.06	Galata Cold Service Unit With Sneeze Guard	2000x900x900/1550	7.410
RVL.GLT.SSU-N.07	Galata Cold Service Unit With Sneeze Guard	2200x900x900/1550	7.980
RVL.GLT.SSU-N.08	Galata Cold Service Unit With Sneeze Guard	2400x900x900/1550	8.405

Code	Description	Dimensions a x b x c (mm)	Price (€)
RVL.GLT.P.SSU.01	Galata S/S Cold Service Unit With Sneeze Guard	1000x900x900/1550	5.490
RVL.GLT.P.SSU.02	Galata S/S Cold Service Unit With Sneeze Guard	1200x900x900/1550	5.770
RVL.GLT.P.SSU.03	Galata S/S Cold Service Unit With Sneeze Guard	1400x900x900/1550	6.125
RVL.GLT.P.SSU.04	Galata S/S Cold Service Unit With Sneeze Guard	1600x900x900/1550	6.980
RVL.GLT.P.SSU.05	Galata S/S Cold Service Unit With Sneeze Guard	1800x900x900/1550	7.335
RVL.GLT.P.SSU.06	Galata S/S Cold Service Unit With Sneeze Guard	2000x900x900/1550	7.690
RVL.GLT.P.SSU.07	Galata S/S Cold Service Unit With Sneeze Guard	2200x900x900/1550	8.050
RVL.GLT.P.SSU.08	Galata S/S Cold Service Unit With Sneeze Guard	2400x900x900/1550	8.620

Galata Hot Service Units With Sneeze Guard

Technical Specifications

- Granite top table.
- Wooden Decoration.
- Stainless steel frame.
- With sneeze guard.
- Led lighting.
- Plate shelf.
- Stainless steel well.



Code	Description	Dimensions a x b x c (mm)	Capacity (gn)	Price (€)
RVL.GLT.SSB.01	Galata Hot Service Unit With Sneeze Guard	1000x900x900/1550	2 x 1/1 Gn	4.275
RVL.GLT.SSB.02	Galata Hot Service Unit With Sneeze Guard	1200x900x900/1550	3 x 1/1 Gn	5.695
RVL.GLT.SSB.03	Galata Hot Service Unit With Sneeze Guard	1400x900x900/1550	4 x 1/1 Gn	6.980
RVL.GLT.SSB.04	Galata Hot Service Unit With Sneeze Guard	1600x900x900/1550	5 x 1/1 Gn	8.335

Galata Hot Service Units Chafing Dish

Technical Specifications

- Granite top table.
- Wooden Decoration.
- Stainless steel frame.
- Plate shelf.



Code	Description	Dimensions a x b x c (mm)	Capacity (gn)	Price (€)
RVL.GLT.SSC.01	Galata Hot Service Unit Chafing Dish	1200x900x900	1x1/1 Gn Chafing Dish	4.775
RVL.GLT.SSC.02	Galata Hot Service Unit Chafing Dish	1800x900x900	2x1/1 Gn Chafing Dish	7.120
RVL.GLT.SSC.03	Galata Hot Service Unit Chafing Dish	2600x900x900	3x1/1 Gn Chafing Dish	9.255

Galata Bread Service Units

Technical Specifications

- Granite top table.
- Wooden Decoration.
- Stainless steel frame.
- Plate shelf.



Code	Description	Dimensions a x b x c (mm)	Price (€)
RVL.GLT.ESU.01	Galata Bread Service Unit	1000x900x900	3.915
RVL.GLT.ESU.02	Galata Bread Service Unit	1200x900x900	4.205
RVL.GLT.ESU.03	Galata Bread Service Unit	1400x900x900	4.630
RVL.GLT.ESU.04	Galata Bread Service Unit	1600x900x900	4.920
RVL.GLT.ESU.05	Galata Bread Service Unit	1800x900x900	5.275
RVL.GLT.ESU.06	Galata Bread Service Unit	2000x900x900	5.555
RVL.GLT.ESU.07	Galata Bread Service Unit	2200x900x900	5.910
RVL.GLT.ESU.08	Galata Bread Service Unit	2400x900x900	6.125

Galata Soup Service Units

Technical Specifications

- Granite top table.
- Wooden Decoration.
- Stainless steel frame.
- Plate shelf.



Code	Description	Dimensions a x b x c (mm)	Capacity (gn)	Price (€)
RVL.GLT.CSU.01	Galata Soup Service Unit	1400x900x900	1 Soup Dispenser	5.275
RVL.GLT.CSU.02	Galata Soup Service Unit	2000x900x900	2 Soup Dispenser	7.690
RVL.GLT.CSU.03	Galata Soup Service Unit	2400x900x900	3 Soup Dispenser	8.405

Galata Hot Service Units Chafing Dish With Sneeze Guard

Technical Specifications

- Granite top table.
- Wooden Decoration.
- Stainless steel frame.
- With sneeze guard.
- Led lighting.
- Plate shelf.



Code	Description	Dimensions a x b x c (mm)	Capacity (gn)	Price (€)
RVL.GLT.SSC-N.01	Galata Hot Service Unit Chafing Dish	1200x900x900/1550	1/1 Gn Chafing Dish	5.075
RVL.GLT.SSC-N.02	Galata Hot Service Unit Chafing Dish	1800x900x900/1550	2x(1/1 Gn) Chafing Dish	7.690
RVL.GLT.SSC-N.03	Galata Hot Service Unit Chafing Dish	2600x900x900/1550	3x(1/1 Gn) Chafing Dish	9.970

Galata U Form Plate Dispenser Unit

Technical Specifications

- Granite top table.
- Wooden Decoration.
- Stainless steel frame.



Code	Description	Dimensions a x b x c (mm)	Price (€)
RVL.GLT.UT.01	Galata U Form Plate Dispenser Unit	1100x900x900	3.280

Galata Plate Dispenser Units

Technical Specifications

- Granite top table.
- Wooden Decoration.
- Stainless steel frame.



Code	Description	Dimensions a x b x c (mm)	Capacity	Price (€)
RVL.GLT.TD.01	Galata Plate Dispenser	1100x900x900	2 Plate Heated	4.490
RVL.GLT.TD.02	Galata Plate Dispenser	1100x900x900	2 Plate Neutral	3.560

Kapadokya Neutral Service Units

Technical Specifications

- Granite table.
- Wooden Decoration.
- Stainless steel frame.



Kapadokya Neutral Service Units With Sneeze Guard

Technical Specifications

- Granite table.
- Wooden Decoration.
- Stainless steel frame.
- With sneeze guard.
- Led lighting.



Code	Description	Dimensions a x b x c (mm)	Price (€)
RVL.KPD.NTR.01	Kapadokya Neutral Service Unit	1000x900x900	2.850
RVL.KPD.NTR.02	Kapadokya Neutral Service Unit	1200x900x900	3.205
RVL.KPD.NTR.03	Kapadokya Neutral Service Unit	1400x900x900	3.560
RVL.KPD.NTR.04	Kapadokya Neutral Service Unit	1600x900x900	3.850
RVL.KPD.NTR.05	Kapadokya Neutral Service Unit	1800x900x900	4.205
RVL.KPD.NTR.06	Kapadokya Neutral Service Unit	2000x900x900	4.560
RVL.KPD.NTR.07	Kapadokya Neutral Service Unit	2200x900x900	4.920
RVL.KPD.NTR.08	Kapadokya Neutral Service Unit	2400x900x900	5.275

Code	Description	Dimensions a x b x c (mm)	Price (€)
RVL.KPD.NTR-N.01	Kapadokya Neutral Service Unit With Sneeze Guard	1000x900x900/1550	3.210
RVL.KPD.NTR-N.02	Kapadokya Neutral Service Unit With Sneeze Guard	1200x900x900/1550	3.635
RVL.KPD.NTR-N.03	Kapadokya Neutral Service Unit With Sneeze Guard	1400x900x900/1550	3.990
RVL.KPD.NTR-N.04	Kapadokya Neutral Service Unit With Sneeze Guard	1600x900x900/1550	4.345
RVL.KPD.NTR-N.05	Kapadokya Neutral Service Unit With Sneeze Guard	1800x900x900/1550	4.705
RVL.KPD.NTR-N.06	Kapadokya Neutral Service Unit With Sneeze Guard	2000x900x900/1550	5.085
RVL.KPD.NTR-N.07	Kapadokya Neutral Service Unit With Sneeze Guard	2200x900x900/1550	5.485
RVL.KPD.NTR-N.08	Kapadokya Neutral Service Unit With Sneeze Guard	2400x900x900/1550	5.770

Kapadokya Cold Service Units With Sneeze Guard

Technical Specifications

- Granite top cold table.
- Wooden Decoration.
- Stainless steel frame.
- With sneeze guard.
- Led lighting.



Kapadokya S/S Cold Service Units With Sneeze Guard

Technical Specifications

- Granite table.
- Stainless steel cold table.
- Wooden Decoration.
- Stainless steel frame.
- With sneeze guard.
- Led lighting.
- Plate shelf.



Code	Description	Dimensions a x b x c (mm)	Price (€)
RVL.KPD.SSU-N.01	Kapadokya Cold Service Unit With Sneeze Guard	1000x900x900/1550	5.340
RVL.KPD.SSU-N.02	Kapadokya Cold Service Unit With Sneeze Guard	1200x900x900/1550	5.630
RVL.KPD.SSU-N.03	Kapadokya Cold Service Unit With Sneeze Guard	1400x900x900/1550	5.930
RVL.KPD.SSU-N.04	Kapadokya Cold Service Unit With Sneeze Guard	1600x900x900/1550	6.765
RVL.KPD.SSU-N.05	Kapadokya Cold Service Unit With Sneeze Guard	1800x900x900/1550	7.120
RVL.KPD.SSU-N.06	Kapadokya Cold Service Unit With Sneeze Guard	2000x900x900/1550	7.475
RVL.KPD.SSU-N.07	Kapadokya Cold Service Unit With Sneeze Guard	2200x900x900/1550	7.905
RVL.KPD.SSU-N.08	Kapadokya Cold Service Unit With Sneeze Guard	2400x900x900/1550	8.405

Code	Description	Dimensions a x b x c (mm)	Price (€)
RVL.KPD.P.SSU.01	Kapadokya S/S Cold Service Unit With Sneeze Guard	1000x900x900/1550	5.485
RVL.KPD.P.SSU.02	Kapadokya S/S Cold Service Unit With Sneeze Guard	1200x900x900/1550	5.770
RVL.KPD.P.SSU.03	Kapadokya S/S Cold Service Unit With Sneeze Guard	1400x900x900/1550	6.125
RVL.KPD.P.SSU.04	Kapadokya S/S Cold Service Unit With Sneeze Guard	1600x900x900/1550	6.980
RVL.KPD.P.SSU.05	Kapadokya S/S Cold Service Unit With Sneeze Guard	1800x900x900/1550	7.335
RVL.KPD.P.SSU.06	Kapadokya S/S Cold Service Unit With Sneeze Guard	2000x900x900/1550	7.660
RVL.KPD.P.SSU.07	Kapadokya S/S Cold Service Unit With Sneeze Guard	2200x900x900/1550	8.020
RVL.KPD.P.SSU.08	Kapadokya S/S Cold Service Unit With Sneeze Guard	2400x900x900/1550	8.620

Kapadokya Hot Service Units With Sneeze Guard

Technical Specifications

- Granite top table.
- Wooden Decoration.
- Stainless steel frame.
- With sneeze guard.
- Led lighting.
- Stainless steel well.



Code	Description	Dimensions a x b x c (mm)	Capacity (gn)	Price (€)
RVL.KPD.SSB.01	Kapadokya Hot Service Unit With Sneeze Guard	1200x900x900/1550	2 x 1/1 Gn	4.235
RVL.KPD.SSB.02	Kapadokya Hot Service Unit With Sneeze Guard	1600x900x900/1550	3 x 1/1 Gn	5.630
RVL.KPD.SSB.03	Kapadokya Hot Service Unit With Sneeze Guard	2000x900x900/1550	4 x 1/1 Gn	6.980
RVL.KPD.SSB.04	Kapadokya Hot Service Unit With Sneeze Guard	2400x900x900/1550	5 x 1/1 Gn	8.300

Kapadokya Hot Service Units Chafing Dish

Technical Specifications

- Granite top table.
- Wooden Decoration.
- Stainless steel frame.



Code	Description	Dimensions a x b x c (mm)	Capacity (gn)	Price (€)
RVL.KPD.SSC.01	Kapadokya Hot Service Unit Chafing Dish	1200x900x900	1x1/1 Gn Chafing Dish	4.775
RVL.KPD.SSC.02	Kapadokya Hot Service Unit Chafing Dish	1800x900x900	2x1/1 Gn Chafing Dish	7.120
RVL.KPD.SSC.03	Kapadokya Hot Service Unit Chafing Dish	2600x900x900	3x1/1 Gn Chafing Dish	9.400

Kapadokya Bread Service Units

Technical Specifications

- Granite top table.
- Wooden Decoration.
- Stainless steel frame.



Code	Description	Dimensions a x b x c (mm)	Price (€)
RVL.KPD.ESU.01	Kapadokya Bread Service Unit	1000x900x900	3.915
RVL.KPD.ESU.02	Kapadokya Bread Service Unit	1200x900x900	4.205
RVL.KPD.ESU.03	Kapadokya Bread Service Unit	1400x900x900	4.630
RVL.KPD.ESU.04	Kapadokya Bread Service Unit	1600x900x900	4.920
RVL.KPD.ESU.05	Kapadokya Bread Service Unit	1800x900x900	5.130
RVL.KPD.ESU.06	Kapadokya Bread Service Unit	2000x900x900	5.555
RVL.KPD.ESU.07	Kapadokya Bread Service Unit	2200x900x900	5.910
RVL.KPD.ESU.08	Kapadokya Bread Service Unit	2400x900x900	6.270

Kapadokya Soup Service Units

Technical Specifications

- Granite top table.
- Wooden Decoration.
- Stainless steel frame.



Code	Description	Dimensions a x b x c (mm)	Capacity (gn)	Price (€)
RVL.KPD.CSU.01	Kapadokya Soup Service Unit	1400x900x900	1 Soup Dispenser	5.275
RVL.KPD.CSU.02	Kapadokya Soup Service Unit	2000x900x900	2 Soup Dispenser	7.690
RVL.KPD.CSU.03	Kapadokya Soup Service Unit	2400x900x900	3 Soup Dispenser	8.405

Kapadokya Hot Service Units Chafing Dish With Sneeze Guard

Technical Specifications

- Granite top table.
- Wooden Decoration.
- Stainless steel frame.
- With sneeze guard.
- Led lighting.



Code	Description	Dimensions a x b x c (mm)	Capacity (gn)	Price (€)
RVL.KPD.SSC-N.01	Kapadokya Hot Service Unit Chafing Dish	1200x900x900/1550	1/1 Gn Chafing Dish	5.200
RVL.KPD.SSC-N.02	Kapadokya Hot Service Unit Chafing Dish	1800x900x900/1550	2x(1/1 Gn) Chafing Dish	7.625
RVL.KPD.SSC-N.03	Kapadokya Hot Service Unit Chafing Dish	2600x900x900/1550	3x(1/1 Gn) Chafing Dish	10.040

Kapadokya U Form Plate Dispenser Unit

Technical Specifications

- Granite top table.
- Wooden Decoration.
- Stainless steel frame.



Code	Description	Dimensions a x b x c (mm)	Price (€)
RVL.KPD.UT.01	Kapadokya U Form Plate Dispenser Unit	1100x900x900	3.280

Kapadokya Plate Dispenser Units

Technical Specifications

- Granite top table.
- Wooden Decoration.
- Stainless steel frame.



Code	Description	Dimensions a x b x c (mm)	Capacity	Price (€)
RVL.KPD.TD.01	Kapadokya Plate Dispenser	1100x900x900	2 Plate Heated	4.450
RVL.KPD.TD.02	Kapadokya Plate Dispenser	1100x900x900	2 Plate Neutral	3.635

Sumela Neutral Service Units

Technical Specifications

- Granite table.
- Wooden Decoration.
- Stainless steel frame.
- Plate shelf.



Sumela Neutral Service Units With Sneeze Guard

Technical Specifications

- Granite table.
- Wooden Decoration.
- Stainless steel frame.
- With sneeze guard.
- Led lighting.
- Plate shelf.



Code	Description	Dimensions a x b x c (mm)	Price (€)
RVL.SML.NTR.01	Sumela Neutral Service Unit	1000x900x900	3.205
RVL.SML.NTR.02	Sumela Neutral Service Unit	1200x900x900	3.495
RVL.SML.NTR.03	Sumela Neutral Service Unit	1400x900x900	3.850
RVL.SML.NTR.04	Sumela Neutral Service Unit	1600x900x900	4.275
RVL.SML.NTR.05	Sumela Neutral Service Unit	1800x900x900	4.630
RVL.SML.NTR.06	Sumela Neutral Service Unit	2000x900x900	4.985
RVL.SML.NTR.07	Sumela Neutral Service Unit	2200x900x900	5.340
RVL.SML.NTR.08	Sumela Neutral Service Unit	2400x900x900	5.695

Code	Description	Dimensions a x b x c (mm)	Price (€)
RVL.SML.NTR-N.01	Sumela Neutral Service Unit With Sneeze Guard	1000x900x900/1550	3.560
RVL.SML.NTR-N.02	Sumela Neutral Service Unit With Sneeze Guard	1200x900x900/1550	3.915
RVL.SML.NTR-N.03	Sumela Neutral Service Unit With Sneeze Guard	1400x900x900/1550	4.275
RVL.SML.NTR-N.04	Sumela Neutral Service Unit With Sneeze Guard	1600x900x900/1550	4.705
RVL.SML.NTR-N.05	Sumela Neutral Service Unit With Sneeze Guard	1800x900x900/1550	5.095
RVL.SML.NTR-N.06	Sumela Neutral Service Unit With Sneeze Guard	2000x900x900/1550	5.485
RVL.SML.NTR-N.07	Sumela Neutral Service Unit With Sneeze Guard	2200x900x900/1550	5.910
RVL.SML.NTR-N.08	Sumela Neutral Service Unit With Sneeze Guard	2400x900x900/1550	6.340

Sumela Cold Service Units With Sneeze Guard

Technical Specifications

- Granite top cold table.
- Wooden Decoration.
- Stainless steel frame.
- With sneeze guard.
- Led lighting.
- Plate shelf.



Sumela S/S Cold Service Units With Sneeze Guard

Technical Specifications

- Granite table.
- Stainless steel cold table.
- Wooden Decoration.
- Stainless steel frame.
- With sneeze guard.
- Led lighting.
- Plate shelf.



Code	Description	Dimensions a x b x c (mm)	Price (€)
RVL.SML.SSU-N.01	Sumela Cold Service Unit With Sneeze Guard	1000x900x900/1550	5.555
RVL.SML.SSU-N.02	Sumela Cold Service Unit With Sneeze Guard	1200x900x900/1550	5.880
RVL.SML.SSU-N.03	Sumela Cold Service Unit With Sneeze Guard	1400x900x900/1550	6.270
RVL.SML.SSU-N.04	Sumela Cold Service Unit With Sneeze Guard	1600x900x900/1550	7.120
RVL.SML.SSU-N.05	Sumela Cold Service Unit With Sneeze Guard	1800x900x900/1550	7.475
RVL.SML.SSU-N.06	Sumela Cold Service Unit With Sneeze Guard	2000x900x900/1550	7.835
RVL.SML.SSU-N.07	Sumela Cold Service Unit With Sneeze Guard	2200x900x900/1550	8.190
RVL.SML.SSU-N.08	Sumela Cold Service Unit With Sneeze Guard	2400x900x900/1550	8.835

Code	Description	Dimensions a x b x c (mm)	Price (€)
RVL.SML.P.SSU.01	Sumela S/S Cold Service Unit With Sneeze Guard	1000x900x900/1550	5.770
RVL.SML.P.SSU.02	Sumela S/S Cold Service Unit With Sneeze Guard	1200x900x900/1550	6.055
RVL.SML.P.SSU.03	Sumela S/S Cold Service Unit With Sneeze Guard	1400x900x900/1550	6.410
RVL.SML.P.SSU.04	Sumela S/S Cold Service Unit With Sneeze Guard	1600x900x900/1550	7.335
RVL.SML.P.SSU.05	Sumela S/S Cold Service Unit With Sneeze Guard	1800x900x900/1550	7.690
RVL.SML.P.SSU.06	Sumela S/S Cold Service Unit With Sneeze Guard	2000x900x900/1550	8.120
RVL.SML.P.SSU.07	Sumela S/S Cold Service Unit With Sneeze Guard	2200x900x900/1550	8.545
RVL.SML.P.SSU.08	Sumela S/S Cold Service Unit With Sneeze Guard	2400x900x900/1550	9.115

Sumela Hot Service Units With Sneeze Guard

Technical Specifications

- Granite top table.
- Wooden Decoration.
- Stainless steel frame.
- With sneeze guard.
- Led lighting.
- Plate shelf.
- Stainless steel well.



Code	Description	Dimensions a x b x c (mm)	Capacity (gn)	Price (€)
RVL.SML.SSB.01	Sumela Hot Service Unit With Sneeze Guard	1200x900x900/1550	2 x 1/1 Gn	4.560
RVL.SML.SSB.02	Sumela Hot Service Unit With Sneeze Guard	1600x900x900/1550	3 x 1/1 Gn	6.125
RVL.SML.SSB.03	Sumela Hot Service Unit With Sneeze Guard	2000x900x900/1550	4 x 1/1 Gn	7.690
RVL.SML.SSB.04	Sumela Hot Service Unit With Sneeze Guard	2400x900x900/1550	5 x 1/1 Gn	9.115

Sumela Hot Service Units Chafing Dish

Technical Specifications

- Granite top table.
- Wooden Decoration.
- Stainless steel frame.
- Plate shelf.



Code	Description	Dimensions a x b x c (mm)	Capacity (gn)	Price (€)
RVL.SML.SSC.01	Sumela Hot Service Unit Chafing Dish	1200x900x900	1x1/1 Gn Chafing Dish	5.095
RVL.SML.SSC.02	Sumela Hot Service Unit Chafing Dish	1800x900x900	2x1/1 Gn Chafing Dish	7.495
RVL.SML.SSC.03	Sumela Hot Service Unit Chafing Dish	2600x900x900	3x1/1 Gn Chafing Dish	9.970

Sumela Soup Service Units

Technical Specifications

- Granite top table.
- Wooden Decoration.
- Stainless steel frame.
- Plate shelf.



Code	Description	Dimensions a x b x c (mm)	Capacity (gn)	Price (€)
RVL.SML.CSU.01	Sumela Soup Service Unit	1400x900x900	1 Soup Dispenser	5.630
RVL.SML.CSU.02	Sumela Soup Service Unit	2000x900x900	2 Soup Dispenser	8.120
RVL.SML.CSU.03	Sumela Soup Service Unit	2400x900x900	3 Soup Dispenser	8.900

Sumela Hot Service Units Chafing Dish (With Sneeze Guard)

Technical Specifications

- Granite top table.
- Wooden Decoration.
- Stainless steel frame.
- With sneeze guard.
- Led lighting.
- Plate shelf.



Code	Description	Dimensions a x b x c (mm)	Capacity (gn)	Price (€)
RVL.SML.SSC-N.01	Sumela Hot Service Unit Chafing Dish	1200x900x900/1550	1/1 Gn Chafing Dish	5.555
RVL.SML.SSC-N.02	Sumela Hot Service Unit Chafing Dish	1800x900x900/1550	2x(1/1 Gn) Chafing Dish	8.050
RVL.SML.SSC-N.03	Sumela Hot Service Unit Chafing Dish	2600x900x900/1550	3x(1/1 Gn) Chafing Dish	10.470

Sumela Bread Service Units

Technical Specifications

- Granite top table.
- Wooden Decoration.
- Stainless steel frame.
- Plate shelf.



Code	Description	Dimensions a x b x c (mm)	Price (€)
RVL.SML.ESU.01	Sumela Bread Service Unit	1000x900x900	4.205
RVL.SML.ESU.02	Sumela Bread Service Unit	1200x900x900	4.560
RVL.SML.ESU.03	Sumela Bread Service Unit	1400x900x900	4.920
RVL.SML.ESU.04	Sumela Bread Service Unit	1600x900x900	5.275
RVL.SML.ESU.05	Sumela Bread Service Unit	1800x900x900	5.695
RVL.SML.ESU.06	Sumela Bread Service Unit	2000x900x900	5.985
RVL.SML.ESU.07	Sumela Bread Service Unit	2200x900x900	6.410
RVL.SML.ESU.08	Sumela Bread Service Unit	2400x900x900	6.765

Sumela U Form Plate Dispenser Unit

Technical Specifications

- Granite top table.
- Wooden Decoration.
- Stainless steel frame.



Code	Description	Dimensions a x b x c (mm)	Price (€)
RVL.SML.UT.01	Sumela U Form Plate Dispenser Unit	1100x900x900	3.280

Sumela Plate Dispenser Units

Technical Specifications

- Granite top table.
- Wooden Decoration.
- Stainless steel frame.



Code	Description	Dimensions a x b x c (mm)	Capacity (gn)	Price (€)
RVL.SML.TD.01	Sumela Plate Dispenser	1100x900x900	2 Plate Heated	4.560
RVL.SML.TD.02	Sumela Plate Dispenser	1100x900x900	2 Plate Neutral	3.635

Polipropilen Shelves (Perforated)

Technical Specifications

- Hygienic polypropene shelf.
- Aluminum feet.
- Removable, washable shelves.
- High endurance in wet, dry, cold and hot environments.
- 250 Kg capacity for each shelf.



Polipropilen Shelves Aluminium Shelf Feeds

Technical Specifications

- Aluminum feet.
- High endurance in wet, dry, cold and hot environments.



Code	a x b x c (mm)	Price (€)	Code	a x b x c (mm)	Price (€)	Code	a x b x c (mm)	Price (€)	Code	a x b x c (mm)	Price (€)	Code	Price (€)	
RVL.4097-D	970x400	55	RVL.5097-D	970x500	57	RVL.6097-D	970x600	61	RVL.1800-A-40	1800	121	RVL.1800-A-H-40	1800	170
RVL.40127-D	1270x400	67	RVL.50127-D	1270x500	69	RVL.60127-D	1270x600	78	RVL.1800-A-50	1800	121	RVL.1800-A-H-50	1800	170
RVL.40157-D	1570x400	78	RVL.50157-D	1570x500	84	RVL.60157-D	1570x600	91	RVL.1800-A-60	1800	121	RVL.1800-A-H-60	1800	170
													RVL.1800.KS	32



Polipropilen Shelves with 4 Floor (Perforated)

Technical Specifications

- Hygienic polypropene shelf.
- Aluminum feet.
- Removable, washable shelves.
- High endurance in wet, dry, cold and hot environments.
- 250 Kg capacity for each shelf.



Code	Dimensions a x b x c (mm)	Price (€)	Code	Dimensions a x b x c (mm)	Price (€)	Code	Dimensions a x b x c (mm)	Price (€)
RVL.4097-18-D	970x400x1800	463	RVL.5097-18-D	970x500x1800	470	RVL.6097-18-D	970x600x1800	496
RVL.40127-18-D	1270x400x1800	516	RVL.50127-18-D	1270x500x1800	524	RVL.60127-18-D	1270x600x1800	556
RVL.40157-18-D	1570x400x1800	524	RVL.50157-18-D	1570x500x1800	584	RVL.60157-18-D	1570x600x1800	617
RVL.40190-18-D	1905x400x1800	745	RVL.50190-18-D	1905x500x1800	809	RVL.60190-18-D	1905x600x1800	863
RVL.40220-18-D	2205x400x1800	850	RVL.50220-18-D	2205x500x1800	863	RVL.60220-18-D	2205x600x1800	924
RVL.40250-18-D	2505x400x1800	904	RVL.50250-18-D	2505x500x1800	917	RVL.60250-18-D	2505x600x1800	984
RVL.40280-18-D	2805x400x1800	945	RVL.50280-18-D	2805x500x1800	978	RVL.60280-18-D	2805x600x1800	1.045
RVL.40310-18-D	3105x400x1800	984	RVL.50310-18-D	3105x500x1800	1.039	RVL.60310-18-D	3105x600x1800	1.107
RVL.40344-18-D	3440x400x1800	1.239	RVL.50344-18-D	3440x500x1800	1.259	RVL.60344-18-D	3440x600x1800	1.353
RVL.40374-18-D	3740x400x1800	1.291	RVL.50374-18-D	3740x500x1800	1.313	RVL.60374-18-D	3740x600x1800	1.414
RVL.40404-18-D	4040x400x1800	1.333	RVL.50404-18-D	4040x500x1800	1.372	RVL.60404-18-D	4040x600x1800	1.472
RVL.40434-18-D	4340x400x1800	1.414	RVL.50434-18-D	4340x500x1800	1.491	RVL.60434-18-D	4340x600x1800	1.593
RVL.40467-18-D	4675x400x1800	1.627	RVL.50467-18-D	4675x500x1800	1.653	RVL.60467-18-D	4675x600x1800	1.781
RVL.40497-18-D	4975x400x1800	1.681	RVL.50497-18-D	4975x500x1800	1.707	RVL.60497-18-D	4975x600x1800	1.842
RVL.40527-18-D	5275x400x1800	1.721	RVL.50527-18-D	5275x500x1800	1.768	RVL.60527-18-D	5275x600x1800	1.903
RVL.40557-18-D	5575x400x1800	1.760	RVL.50557-18-D	5575x500x1800	1.828	RVL.60557-18-D	5575x600x1800	1.962
RVL.40587-18-D	5875x400x1800	1.801	RVL.50587-18-D	5875x500x1800	1.888	RVL.60587-18-D	5875x600x1800	2.022
RVL.40617-18-D	6175x400x1800	1.842	RVL.50617-18-D	6175x500x1800	1.949	RVL.60617-18-D	6175x600x1800	2.084

Polipropilen Shelves (Smooth)

Technical Specifications

- Hygienic polypropene shelve.
- Aluminum feet.
- Removable, washable shelves.
- High endurance in wet, dry, cold and hot environments.
- 250 Kg capacity for each shelf.



Polipropilen Shelves Aluminium Shelf Feeds

Technical Specifications

- Aluminum feet.
- High endurance in wet, dry, cold and hot environments.
- 250 Kg capacity for each shelf.



Code	a x b x c (mm)	Price (€)	Code	a x b x c (mm)	Price (€)	Code	a x b x c (mm)	Price (€)	Code	a x b x c (mm)	Price (€)	Code	Price (€)	
RVL.4097	970x400	59	RVL.5097	970x500	60	RVL.6097	970x600	65	RVL.1800-A-40	1800	121	RVL.1800-A-H-40	1800	170
RVL.40127	1270x400	72	RVL.50127	1270x500	76	RVL.60127	1270x600	83	RVL.1800-A-50	1800	121	RVL.1800-A-H-50	1800	170
RVL.40157	1570x400	88	RVL.50157	1570x500	90	RVL.60157	1570x600	101	RVL.1800-A-60	1800	121	RVL.1800-A-H-60	1800	170



Corner Part

Polipropilen Shelves with 4 Floor (Smooth)

Technical Specifications

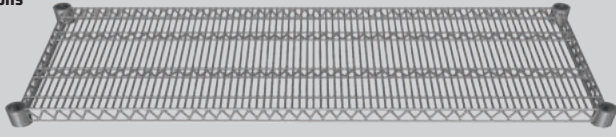
- Hygienic polypropene shelve.
- Aluminum feet.
- Removable, washable shelves.
- High endurance in wet, dry, cold and hot environments.
- 250 Kg capacity for each shelf.



Code	Dimensions a x b x c (mm)	Price (€)	Code	Dimensions a x b x c (mm)	Price (€)	Code	Dimensions a x b x c (mm)	Price (€)
RVL.4097-18	970x400x1800	482	RVL.5097-18	970x500x1800	489	RVL.6097-18	970x600x1800	510
RVL.40127-18	1270x400x1800	538	RVL.50127-18	1270x500x1800	550	RVL.60127-18	1270x600x1800	575
RVL.40157-18	1570x400x1800	596	RVL.50157-18	1570x500x1800	610	RVL.60157-18	1570x600x1800	643
RVL.40190-18	1905x400x1800	837	RVL.50190-18	1905x500x1800	850	RVL.60190-18	1905x600x1800	889
RVL.40220-18	2205x400x1800	889	RVL.50220-18	2205x500x1800	910	RVL.60220-18	2205x600x1800	956
RVL.40250-18	2505x400x1800	945	RVL.50250-18	2505x500x1800	971	RVL.60250-18	2505x600x1800	1.024
RVL.40280-18	2805x400x1800	1.006	RVL.50280-18	2805x500x1800	1.032	RVL.60280-18	2805x600x1800	1.084
RVL.40310-18	3105x400x1800	1.067	RVL.50310-18	3105x500x1800	1.093	RVL.60310-18	3105x600x1800	1.159
RVL.40344-18	3440x400x1800	1.299	RVL.50344-18	3440x500x1800	1.333	RVL.60344-18	3440x600x1800	1.406
RVL.40374-18	3740x400x1800	1.353	RVL.50374-18	3740x500x1800	1.376	RVL.60374-18	3740x600x1800	1.472
RVL.40404-18	4040x400x1800	1.414	RVL.50404-18	4040x500x1800	1.454	RVL.60404-18	4040x600x1800	1.539
RVL.40434-18	4340x400x1800	1.535	RVL.50434-18	4340x500x1800	1.575	RVL.60434-18	4340x600x1800	1.675
RVL.40467-18	4675x400x1800	1.707	RVL.50467-18	4675x500x1800	1.753	RVL.60467-18	4675x600x1800	1.854
RVL.40497-18	4975x400x1800	1.760	RVL.50497-18	4975x500x1800	1.815	RVL.60497-18	4975x600x1800	1.921
RVL.40527-18	5275x400x1800	1.821	RVL.50527-18	5275x500x1800	1.874	RVL.60527-18	5275x600x1800	1.989
RVL.40557-18	5575x400x1800	1.882	RVL.50557-18	5575x500x1800	1.936	RVL.60557-18	5575x600x1800	2.057
RVL.40587-18	5875x400x1800	1.943	RVL.50587-18	5875x500x1800	1.997	RVL.60587-18	5875x600x1800	2.122
RVL.40617-18	6175x400x1800	2.003	RVL.50617-18	6175x500x1800	2.057	RVL.60617-18	6175x600x1800	2.190

Wire Shelves

Technical Specifications
- 250 Kg capacity for each shelf.



Wire Shelves with 4 Floor (1800 mm)

Technical Specifications
- 250 Kg capacity for each shelf.



INOX 304			INOX 201			INOX 304			INOX 201		
Code	Dimensions a x b x c (mm)	Price (€)	Code	Dimensions a x b x c (mm)	Price (€)	Code	Dimensions a x b x c (mm)	Price (€)	Code	Dimensions a x b x c (mm)	Price (€)
RVL.T.3.3676	360x760	58	RVL.T.2.3676	360x760	41	RVL.T.3.3676-18-4	360x760x1800	412	RVL.T.2.3676-18-4	360x760x1800	300
RVL.T.3.3691	360x910	65	RVL.T.2.3691	360x910	45	RVL.T.3.3691-18-4	360x910x1800	440	RVL.T.2.3691-18-4	360x910x1800	316
RVL.T.3.36107	360x1070	74	RVL.T.2.36107	360x1070	51	RVL.T.3.36107-18-4	360x1070x1800	476	RVL.T.2.36107-18-4	360x1070x1800	340
RVL.T.3.36122	360x1220	83	RVL.T.2.36122	360x1220	56	RVL.T.3.36122-18-4	360x1220x1800	512	RVL.T.2.36122-18-4	360x1220x1800	360
RVL.T.3.36137	360x1370	90	RVL.T.2.36137	360x1370	62	RVL.T.3.36137-18-4	360x1370x1800	540	RVL.T.2.36137-18-4	360x1370x1800	384
RVL.T.3.36152	360x1520	99	RVL.T.2.36152	360x1520	67	RVL.T.3.36152-18-4	360x1520x1800	576	RVL.T.2.36152-18-4	360x1520x1800	404
RVL.T.3.36183	360x1830	116	RVL.T.2.36183	360x1830	77	RVL.T.3.36183-18-4	360x1830x1800	644	RVL.T.2.36183-18-4	360x1830x1800	444
RVL.T.3.4676	460x760	69	RVL.T.2.4676	460x760	48	RVL.T.3.4676-18-4	460x760x1800	456	RVL.T.2.4676-18-4	460x760x1800	328
RVL.T.3.4691	460x910	79	RVL.T.2.4691	460x910	54	RVL.T.3.4691-18-4	460x910x1800	496	RVL.T.2.4691-18-4	460x910x1800	352
RVL.T.3.46107	460x1070	90	RVL.T.2.46107	460x1070	61	RVL.T.3.46107-18-4	460x1070x1800	540	RVL.T.2.46107-18-4	460x1070x1800	380
RVL.T.3.46122	460x1220	100	RVL.T.2.46122	460x1220	67	RVL.T.3.46122-18-4	460x1220x1800	580	RVL.T.2.46122-18-4	460x1220x1800	404
RVL.T.3.46137	460x1370	109	RVL.T.2.46137	460x1370	73	RVL.T.3.46137-18-4	460x1370x1800	616	RVL.T.2.46137-18-4	460x1370x1800	428
RVL.T.3.46152	460x1520	120	RVL.T.2.46152	460x1520	81	RVL.T.3.46152-18-4	460x1520x1800	660	RVL.T.2.46152-18-4	460x1520x1800	460
RVL.T.3.46183	460x1830	140	RVL.T.2.46183	460x1830	92	RVL.T.3.46183-18-4	460x1830x1800	740	RVL.T.2.46183-18-4	460x1830x1800	504
RVL.T.3.5376	530x760	73	RVL.T.2.5376	530x760	51	RVL.T.3.5376-18-4	530x760x1800	472	RVL.T.2.5376-18-4	530x760x1800	340
RVL.T.3.5391	530x910	83	RVL.T.2.5391	530x910	57	RVL.T.3.5391-18-4	530x910x1800	512	RVL.T.2.5391-18-4	530x910x1800	364
RVL.T.3.53107	530x1070	95	RVL.T.2.53107	530x1070	64	RVL.T.3.53107-18-4	530x1070x1800	560	RVL.T.2.53107-18-4	530x1070x1800	392
RVL.T.3.53122	530x1220	107	RVL.T.2.53122	530x1220	72	RVL.T.3.53122-18-4	530x1220x1800	608	RVL.T.2.53122-18-4	530x1220x1800	424
RVL.T.3.53137	530x1370	117	RVL.T.2.53137	530x1370	78	RVL.T.3.53137-18-4	530x1370x1800	648	RVL.T.2.53137-18-4	530x1370x1800	448
RVL.T.3.53152	530x1520	137	RVL.T.2.53152	530x1520	90	RVL.T.3.53152-18-4	530x1520x1800	728	RVL.T.2.53152-18-4	530x1520x1800	496
RVL.T.3.53183	530x1830	167	RVL.T.2.53183	530x1830	109	RVL.T.3.53183-18-4	530x1830x1800	848	RVL.T.2.53183-18-4	530x1830x1800	572
RVL.T.3.6176	610x760	80	RVL.T.2.6176	610x760	54	RVL.T.3.6176-18-4	610x760x1800	500	RVL.T.2.6176-18-4	610x760x1800	352
RVL.T.3.6191	610x910	90	RVL.T.2.6191	610x910	62	RVL.T.3.6191-18-4	610x910x1800	540	RVL.T.2.6191-18-4	610x910x1800	384
RVL.T.3.61107	610x1070	103	RVL.T.2.61107	610x1070	69	RVL.T.3.61107-18-4	610x1070x1800	592	RVL.T.2.61107-18-4	610x1070x1800	412
RVL.T.3.61122	610x1220	116	RVL.T.2.61122	610x1220	77	RVL.T.3.61122-18-4	610x1220x1800	644	RVL.T.2.61122-18-4	610x1220x1800	444
RVL.T.3.61137	610x1370	126	RVL.T.2.61137	610x1370	83	RVL.T.3.61137-18-4	610x1370x1800	684	RVL.T.2.61137-18-4	610x1370x1800	468
RVL.T.3.61152	610x1520	153	RVL.T.2.61152	610x1520	100	RVL.T.3.61152-18-4	610x1520x1800	792	RVL.T.2.61152-18-4	610x1520x1800	536
RVL.T.3.61183	610x1830	179	RVL.T.2.61183	610x1830	110	RVL.T.3.61183-18-4	610x1830x1800	896	RVL.T.2.61183-18-4	610x1830x1800	576

Shelves Feet INOX 304

RVL.1800-3
RVL.1800-2

Code	Dimensions a x b x c (mm)	Price (€)
RVL.1800-3	1800	45
RVL.1800-3-H	1800	71



RVL.1800-3-H
RVL.1800-2-H

Shelves Feet INOX 304

Code	Dimensions a x b x c (mm)	Price (€)
RVL.1800-2	1800	34
RVL.1800-2-H	1800	58

Smooth Shelves

Technical Specifications
- 250 Kg capacity for each shelf.



Smooth Shelves with 4 Floor (1800 mm)

Technical Specifications
- 250 Kg capacity for each shelf.



INOX 304

Code	Dimensions a x b x c (mm)	Price (€)
RVL.D.3.3676	360x760	81
RVL.D.3.3691	360x910	91
RVL.D.3.36107	360x1070	103
RVL.D.3.36122	360x1220	114
RVL.D.3.36137	360x1370	125
RVL.D.3.36152	360x1520	136
RVL.D.3.36183	360x1830	158

INOX 201

Code	Dimensions a x b x c (mm)	Price (€)
RVL.D.2.3676	360x760	68
RVL.D.2.3691	360x910	78
RVL.D.2.36107	360x1070	87
RVL.D.2.36122	360x1220	94
RVL.D.2.36137	360x1370	103
RVL.D.2.36152	360x1520	112
RVL.D.2.36183	360x1830	129

INOX 304

Code	Dimensions a x b x c (mm)	Price (€)
RVL.D.3.3676-18-4	360x760x1800	520
RVL.D.3.3691-18-4	360x910x1800	560
RVL.D.3.36107-18-4	360x1070x1800	608
RVL.D.3.36122-18-4	360x1220x1800	652
RVL.D.3.36137-18-4	360x1370x1800	696
RVL.D.3.36152-18-4	360x1520x1800	740
RVL.D.3.36183-18-4	360x1830x1800	828

INOX 201

Code	Dimensions a x b x c (mm)	Price (€)
RVL.D.2.3676-18-4	360x760x1800	420
RVL.D.2.3691-18-4	360x910x1800	460
RVL.D.2.36107-18-4	360x1070x1800	496
RVL.D.2.36122-18-4	360x1220x1800	524
RVL.D.2.36137-18-4	360x1370x1800	560
RVL.D.2.36152-18-4	360x1520x1800	596
RVL.D.2.36183-18-4	360x1830x1800	664

Code	Dimensions a x b x c (mm)	Price (€)
RVL.D.3.4676	460x760	90
RVL.D.3.4691	460x910	102
RVL.D.3.46107	460x1070	115
RVL.D.3.46122	460x1220	129
RVL.D.3.46137	460x1370	141
RVL.D.3.46152	460x1520	153
RVL.D.3.46183	460x1830	180

Code	Dimensions a x b x c (mm)	Price (€)
RVL.D.2.4676	460x760	76
RVL.D.2.4691	460x910	86
RVL.D.2.46107	460x1070	95
RVL.D.2.46122	460x1220	106
RVL.D.2.46137	460x1370	115
RVL.D.2.46152	460x1520	127
RVL.D.2.46183	460x1830	145

Code	Dimensions a x b x c (mm)	Price (€)
RVL.D.3.4676-18-4	460x760x1800	556
RVL.D.3.4691-18-4	460x910x1800	604
RVL.D.3.46107-18-4	460x1070x1800	656
RVL.D.3.46122-18-4	460x1220x1800	712
RVL.D.3.46137-18-4	460x1370x1800	760
RVL.D.3.46152-18-4	460x1520x1800	808
RVL.D.3.46183-18-4	460x1830x1800	916

Code	Dimensions a x b x c (mm)	Price (€)
RVL.D.2.4676-18-4	460x760x1800	452
RVL.D.2.4691-18-4	460x910x1800	492
RVL.D.2.46107-18-4	460x1070x1800	528
RVL.D.2.46122-18-4	460x1220x1800	572
RVL.D.2.46137-18-4	460x1370x1800	608
RVL.D.2.46152-18-4	460x1520x1800	656
RVL.D.2.46183-18-4	460x1830x1800	728

Code	Dimensions a x b x c (mm)	Price (€)
RVL.D.3.5376	530x760	97
RVL.D.3.5391	530x910	110
RVL.D.3.53107	530x1070	125
RVL.D.3.53122	530x1220	137
RVL.D.3.53137	530x1370	152
RVL.D.3.53152	530x1520	165
RVL.D.3.53183	530x1830	194

Code	Dimensions a x b x c (mm)	Price (€)
RVL.D.2.5376	530x760	81
RVL.D.2.5391	530x910	91
RVL.D.2.53107	530x1070	103
RVL.D.2.53122	530x1220	114
RVL.D.2.53137	530x1370	125
RVL.D.2.53152	530x1520	136
RVL.D.2.53183	530x1830	158

Code	Dimensions a x b x c (mm)	Price (€)
RVL.D.3.5376-18-4	530x760x1800	584
RVL.D.3.5391-18-4	530x910x1800	636
RVL.D.3.53107-18-4	530x1070x1800	696
RVL.D.3.53122-18-4	530x1220x1800	744
RVL.D.3.53137-18-4	530x1370x1800	804
RVL.D.3.53152-18-4	530x1520x1800	856
RVL.D.3.53183-18-4	530x1830x1800	972

Code	Dimensions a x b x c (mm)	Price (€)
RVL.D.2.5376-18-4	530x760x1800	472
RVL.D.2.5391-18-4	530x910x1800	512
RVL.D.2.53107-18-4	530x1070x1800	560
RVL.D.2.53122-18-4	530x1220x1800	604
RVL.D.2.53137-18-4	530x1370x1800	648
RVL.D.2.53152-18-4	530x1520x1800	692
RVL.D.2.53183-18-4	530x1830x1800	780

Code	Dimensions a x b x c (mm)	Price (€)
RVL.D.3.6176	610x760	103
RVL.D.3.6191	610x910	119
RVL.D.3.61107	610x1070	135
RVL.D.3.61122	610x1220	150
RVL.D.3.61137	610x1370	164
RVL.D.3.61152	610x1520	180
RVL.D.3.61183	610x1830	211

Code	Dimensions a x b x c (mm)	Price (€)
RVL.D.2.6176	610x760	87
RVL.D.2.6191	610x910	99
RVL.D.2.61107	610x1070	110
RVL.D.2.61122	610x1220	121
RVL.D.2.61137	610x1370	135
RVL.D.2.61152	610x1520	145
RVL.D.2.61183	610x1830	172

Code	Dimensions a x b x c (mm)	Price (€)
RVL.D.3.6176-18-4	610x760x1800	608
RVL.D.3.6191-18-4	610x910x1800	672
RVL.D.3.61107-18-4	610x1070x1800	736
RVL.D.3.61122-18-4	610x1220x1800	796
RVL.D.3.61137-18-4	610x1370x1800	852
RVL.D.3.61152-18-4	610x1520x1800	916
RVL.D.3.61183-18-4	610x1830x1800	1.040

Code	Dimensions a x b x c (mm)	Price (€)
RVL.D.2.6176-18-4	610x760x1800	496
RVL.D.2.6191-18-4	610x910x1800	544
RVL.D.2.61107-18-4	610x1070x1800	588
RVL.D.2.61122-18-4	610x1220x1800	632
RVL.D.2.61137-18-4	610x1370x1800	688
RVL.D.2.61152-18-4	610x1520x1800	728
RVL.D.2.61183-18-4	610x1830x1800	836

Shelves Feets INOX 304

RVL.1800-3
RVL.1800-2

Code	Dimensions a x b x c (mm)	Price (€)
RVL.1800-3	1800	45
RVL.1800-3-H	1800	71

Shelves Feets INOX 304

Code	Dimensions a x b x c (mm)	Price (€)
RVL.1800-2	1800	34
RVL.1800-2-H	1800	58

RVL.1800-3-H
RVL.1800-2-H

Perforated Shelves

Technical Specifications
- 250 Kg capacity for each shelf.



Perforated Shelves with 4 Floor (1800 mm)

Technical Specifications
- 250 Kg capacity for each shelf.



INOX 304

Code	Dimensions a x b x c (mm)	Price (€)
RVL.D.3.3676-D	360x760	87
RVL.D.3.3691-D	360x910	99
RVL.D.3.36107-D	360x1070	112
RVL.D.3.36122-D	360x1220	124
RVL.D.3.36137-D	360x1370	135
RVL.D.3.36152-D	360x1520	145
RVL.D.3.36183-D	360x1830	172

Code	Dimensions a x b x c (mm)	Price (€)
RVL.D.3.4676-D	460x760	97
RVL.D.3.4691-D	460x910	110
RVL.D.3.46107-D	460x1070	125
RVL.D.3.46122-D	460x1220	138
RVL.D.3.46137-D	460x1370	152
RVL.D.3.46152-D	460x1520	166
RVL.D.3.46183-D	460x1830	194

Code	Dimensions a x b x c (mm)	Price (€)
RVL.D.3.5376-D	530x760	106
RVL.D.3.5391-D	530x910	119
RVL.D.3.53107-D	530x1070	135
RVL.D.3.53122-D	530x1220	150
RVL.D.3.53137-D	530x1370	165
RVL.D.3.53152-D	530x1520	179
RVL.D.3.53183-D	530x1830	210

Code	Dimensions a x b x c (mm)	Price (€)
RVL.D.3.6176-D	610x760	112
RVL.D.3.6191-D	610x910	129
RVL.D.3.61107-D	610x1070	144
RVL.D.3.61122-D	610x1220	163
RVL.D.3.61137-D	610x1370	179
RVL.D.3.61152-D	610x1520	194
RVL.D.3.61183-D	610x1830	228

INOX 201

Code	Dimensions a x b x c (mm)	Price (€)
RVL.D.2.3676-D	360x760	73
RVL.D.2.3691-D	360x910	83
RVL.D.2.36107-D	360x1070	92
RVL.D.2.36122-D	360x1220	103
RVL.D.2.36137-D	360x1370	112
RVL.D.2.36152-D	360x1520	120
RVL.D.2.36183-D	360x1830	141

Code	Dimensions a x b x c (mm)	Price (€)
RVL.D.2.4676-D	460x760	81
RVL.D.2.4691-D	460x910	92
RVL.D.2.46107-D	460x1070	105
RVL.D.2.46122-D	460x1220	114
RVL.D.2.46137-D	460x1370	127
RVL.D.2.46152-D	460x1520	136
RVL.D.2.46183-D	460x1830	158

Code	Dimensions a x b x c (mm)	Price (€)
RVL.D.2.5376-D	530x760	87
RVL.D.2.5391-D	530x910	99
RVL.D.2.53107-D	530x1070	112
RVL.D.2.53122-D	530x1220	124
RVL.D.2.53137-D	530x1370	135
RVL.D.2.53152-D	530x1520	145
RVL.D.2.53183-D	530x1830	172

Code	Dimensions a x b x c (mm)	Price (€)
RVL.D.2.6176-D	610x760	92
RVL.D.2.6191-D	610x910	106
RVL.D.2.61107-D	610x1070	119
RVL.D.2.61122-D	610x1220	132
RVL.D.2.61137-D	610x1370	144
RVL.D.2.61152-D	610x1520	158
RVL.D.2.61183-D	610x1830	186

INOX 304

Code	Dimensions a x b x c (mm)	Price (€)
RVL.D.3.3676-18-4-D	360x760x1800	544
RVL.D.3.3691-18-4-D	360x910x1800	592
RVL.D.3.36107-18-4-D	360x1070x1800	644
RVL.D.3.36122-18-4-D	360x1220x1800	692
RVL.D.3.36137-18-4-D	360x1370x1800	736
RVL.D.3.36152-18-4-D	360x1520x1800	776
RVL.D.3.36183-18-4-D	360x1830x1800	884

Code	Dimensions a x b x c (mm)	Price (€)
RVL.D.3.4676-18-4-D	460x760x1800	584
RVL.D.3.4691-18-4-D	460x910x1800	636
RVL.D.3.46107-18-4-D	460x1070x1800	696
RVL.D.3.46122-18-4-D	460x1220x1800	748
RVL.D.3.46137-18-4-D	460x1370x1800	804
RVL.D.3.46152-18-4-D	460x1520x1800	860
RVL.D.3.46183-18-4-D	460x1830x1800	972

Code	Dimensions a x b x c (mm)	Price (€)
RVL.D.3.5376-18-4-D	530x760x1800	620
RVL.D.3.5391-18-4-D	530x910x1800	672
RVL.D.3.53107-18-4-D	530x1070x1800	736
RVL.D.3.53122-18-4-D	530x1220x1800	796
RVL.D.3.53137-18-4-D	530x1370x1800	856
RVL.D.3.53152-18-4-D	530x1520x1800	912
RVL.D.3.53183-18-4-D	530x1830x1800	1.036

Code	Dimensions a x b x c (mm)	Price (€)
RVL.D.3.6176-18-4-D	610x760x1800	644
RVL.D.3.6191-18-4-D	610x910x1800	712
RVL.D.3.61107-18-4-D	610x1070x1800	772
RVL.D.3.61122-18-4-D	610x1220x1800	848
RVL.D.3.61137-18-4-D	610x1370x1800	912
RVL.D.3.61152-18-4-D	610x1520x1800	972
RVL.D.3.61183-18-4-D	610x1830x1800	1.108

INOX 201

Code	Dimensions a x b x c (mm)	Price (€)
RVL.D.2.3676-18-4-D	360x760x1800	440
RVL.D.2.3691-18-4-D	360x910x1800	480
RVL.D.2.36107-18-4-D	360x1070x1800	516
RVL.D.2.36122-18-4-D	360x1220x1800	560
RVL.D.2.36137-18-4-D	360x1370x1800	596
RVL.D.2.36152-18-4-D	360x1520x1800	628
RVL.D.2.36183-18-4-D	360x1830x1800	712

Code	Dimensions a x b x c (mm)	Price (€)
RVL.D.2.4676-18-4-D	460x760x1800	472
RVL.D.2.4691-18-4-D	460x910x1800	516
RVL.D.2.46107-18-4-D	460x1070x1800	568
RVL.D.2.46122-18-4-D	460x1220x1800	604
RVL.D.2.46137-18-4-D	460x1370x1800	656
RVL.D.2.46152-18-4-D	460x1520x1800	692
RVL.D.2.46183-18-4-D	460x1830x1800	780

Code	Dimensions a x b x c (mm)	Price (€)
RVL.D.2.5376-18-4-D	530x760x1800	496
RVL.D.2.5391-18-4-D	530x910x1800	544
RVL.D.2.53107-18-4-D	530x1070x1800	596
RVL.D.2.53122-18-4-D	530x1220x1800	644
RVL.D.2.53137-18-4-D	530x1370x1800	688
RVL.D.2.53152-18-4-D	530x1520x1800	728
RVL.D.2.53183-18-4-D	530x1830x1800	836

Code	Dimensions a x b x c (mm)	Price (€)
RVL.D.2.6176-18-4-D	610x760x1800	516
RVL.D.2.6191-18-4-D	610x910x1800	572
RVL.D.2.61107-18-4-D	610x1070x1800	624
RVL.D.2.61122-18-4-D	610x1220x1800	676
RVL.D.2.61137-18-4-D	610x1370x1800	724
RVL.D.2.61152-18-4-D	610x1520x1800	780
RVL.D.2.61183-18-4-D	610x1830x1800	892

Shelves Feet INOX 304

Code	Dimensions a x b x c (mm)	Price (€)
RVL.1800-3	1800	45
RVL.1800-3-H	1800	71

RVL.1800-3
RVL.1800-2

Shelves Feet INOX 304

Code	Dimensions a x b x c (mm)	Price (€)
RVL.1800-2	1800	34
RVL.1800-2-H	1800	58

RVL.1800-3-H
RVL.1800-2-H

Wire Grids



INOX 304

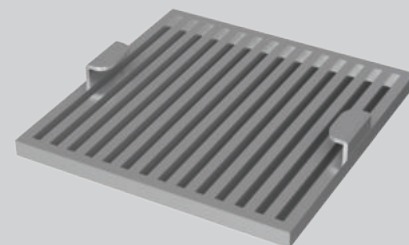
Code	Dimensions a x b x c (mm)	Price (€)
RVL.3.530325	530x325 (1/1)	19
RVL.3.650530	650x530 (2/1)	35
RVL.3.600400	600x400	23

INOX 201

Code	Dimensions a x b x c (mm)	Price (€)
RVL.2.530325	530x325 (1/1)	14
RVL.2.650530	650x530 (2/1)	22
RVL.2.600400	600x400	18

Hood Filters

Technical Specifications
- AISI 430 stainless steel polished.



Code	Description	Dimensions a x b x c (mm)	Price (€)
RVL.4.55	Hood Filter	500x500	37

Foot



Code	Description	Dimensions a x b x c (mm)	Price (€)
RVL.BRA.150	Foot	150	10

Floor Filters (Bottom Outlet)

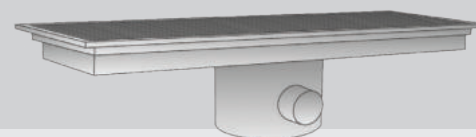
Technical Specifications
- Outlet Diameter : 74mm



Code	Description	Dimensions a x b x c (mm)	Price (€)
RVL.YF.AO.3030	Bottom Outlet Center Drain	300x300x150	191
RVL.YF.AO.3050	Bottom Outlet Center Drain	300x500x150	242
RVL.YF.AO.3074	Bottom Outlet Center Drain	300x740x150	297
RVL.YF.AO.3094	Bottom Outlet Center Drain	300x940x150	394
RVL.YF.AO.30118	Bottom Outlet Center Drain	300x1180x150	459
RVL.YF.AO.30138	Bottom Outlet Center Drain	300x1380x150	483
RVL.YF.AO.30161	Bottom Outlet Center Drain	300x1610x150	563
RVL.YF.AO.30181	Bottom Outlet Center Drain	300x1810x150	635
RVL.YF.AO.30205	Bottom Outlet Center Drain	300x2050x150	695
RVL.YF.AO.30225	Bottom Outlet Center Drain	300x2250x150	762
RVL.YF.AO.30249	Bottom Outlet Center Drain	300x2490x150	877

Floor Filters (Side Outlet)

Technical Specifications
- Outlet Diameter : 74mm



Code	Description	Dimensions a x b x c (mm)	Price (€)
RVL.YF.YO.3030	Side Outlet Center Drain	300x300x150	170
RVL.YF.YO.3050	Side Outlet Center Drain	300x500x150	225
RVL.YF.YO.3074	Side Outlet Center Drain	300x740x150	297
RVL.YF.YO.3094	Side Outlet Center Drain	300x940x150	370
RVL.YF.YO.30118	Side Outlet Center Drain	300x1180x150	424
RVL.YF.YO.30138	Side Outlet Center Drain	300x1380x150	508
RVL.YF.YO.30161	Side Outlet Center Drain	300x1610x150	563
RVL.YF.YO.30181	Side Outlet Center Drain	300x1810x150	623
RVL.YF.YO.30205	Side Outlet Center Drain	300x2050x150	665
RVL.YF.YO.30225	Side Outlet Center Drain	300x2250x150	762
RVL.YF.YO.30249	Side Outlet Center Drain	300x2490x150	828

Work Tables (Demounted) 60-70 Series

Technical Specifications

- All products are demounted and stainless steel.
- Tables are produced with back standantly.
- Please specify if you don't want back with the table.
- All tables are adjustable feet.
- Please, specify direction of back with the order



Code	Dimensions a x b x c (mm)	Price (€)
RVL.AT.6080	800x600x850	360
RVL.AT.60100	1000x600x850	390
RVL.AT.60120	1200x600x850	440
RVL.AT.60140	1400x600x850	500
RVL.AT.60160	1600x600x850	545
RVL.AT.60180	1800x600x850	590
RVL.AT.60200	2000x600x850	640
RVL.AT.60220	2200x600x850	720
RVL.AT.60240	2400x600x850	805

Work Tables with Bottom Shelf (Demounted) 60-70 Series

Technical Specifications

- All products are demounted and stainless steel.
- Tables are produced with back standantly.
- Please specify if you don't want back with the table.
- All tables are adjustable feet.
- Please, specify direction of back with the order.



Code	Dimensions a x b x c (mm)	Price (€)
RVL.ATT.6080	800x600x850	390
RVL.ATT.60100	1000x600x850	460
RVL.ATT.60120	1200x600x850	530
RVL.ATT.60140	1400x600x850	600
RVL.ATT.60160	1600x600x850	660
RVL.ATT.60180	1800x600x850	725
RVL.ATT.60200	2000x600x850	795
RVL.ATT.60220	2200x600x850	975
RVL.ATT.60240	2400x600x850	1.030

Code	Dimensions a x b x c (mm)	Price (€)
RVL.ATT.7080	800x700x850	445
RVL.ATT.70100	1000x700x850	510
RVL.ATT.70120	1200x700x850	585
RVL.ATT.70140	1400x700x850	655
RVL.ATT.70160	1600x700x850	740
RVL.ATT.70180	1800x700x850	800
RVL.ATT.70200	2000x700x850	865
RVL.ATT.70220	2200x700x850	1.000
RVL.ATT.70240	2400x700x850	1.185

Work Tables with Bottom - Intermediate Shelf (Demounted) 60-70 Series

Technical Specifications

- All products are demounted and stainless steel.
- Tables are produced with back standantly.
- Please specify if you don't want back with the table.
- All tables are adjustable feet.
- Please, specify direction of back with the order.



Code	Dimensions a x b x c (mm)	Price (€)
RVL.ATT2.6080	800x600x850	460
RVL.ATT2.60100	1000x600x850	550
RVL.ATT2.60120	1200x600x850	620
RVL.ATT2.60140	1400x600x850	755
RVL.ATT2.60160	1600x600x850	850
RVL.ATT2.60180	1800x600x850	920
RVL.ATT2.60200	2000x600x850	1.010
RVL.ATT2.60220	2200x600x850	1.185
RVL.ATT2.60240	2400x600x850	1.370

Code	Dimensions a x b x c (mm)	Price (€)
RVL.ATT2.7080	800x700x850	530
RVL.ATT2.70100	1000x700x850	640
RVL.ATT2.70120	1200x700x850	735
RVL.ATT2.70140	1400x700x850	830
RVL.ATT2.70160	1600x700x850	890
RVL.ATT2.70180	1800x700x850	1.020
RVL.ATT2.70200	2000x700x850	1.210
RVL.ATT2.70220	2200x700x850	1.365
RVL.ATT2.70240	2400x700x850	1.490

Corner Tables



Code	Dimensions a x b x c (mm)	Price (€)
RVL.KST.6060-L	600x600x850	300
RVL.KST.6060-R	600x600x850	300
RVL.KST.7070-L	700x700x850	355
RVL.KST.7070-R	700x700x850	355

Corner Tables With Bottom Shelf



Code	Dimensions a x b x c (mm)	Price (€)
RVL.KKT.6060-L	600x600x850	350
RVL.KKT.6060-R	600x600x850	350
RVL.KKT.7070-L	700x700x850	400
RVL.KKT.7070-R	700x700x850	400

Corner Tables With Bottom-Intermediate Shelf



Code	Description	Dimensions a x b x c (mm)	Price (€)
RVL.KTTA.6060-L	Corner Table with Bottom-Intermediate Shelf Left	600x600x850	395
RVL.KTTA.6060-R	Corner Table with Bottom-Intermediate Shelf Right	600x600x850	395
RVL.KTTA.7070-L	Corner Table with Bottom-Intermediate Shelf Left	700x700x850	485
RVL.KTTA.7070-R	Corner Table with Bottom-Intermediate Shelf Right	700x700x850	485

Drawers Units

Technical Specifications

- Stainless steel.
- Drawers are produced with back standantly.
- Please specify if you don't want back with the table.
- All tables are adjustable feet.



Code	Description	Dimensions a x b x c (mm)	Price (€)
RVL.BLK.506085	Drawers Unit	500x600x850	1.200
RVL.BLK.507085	Drawers Unit	500x700x850	1.240

Work Tables Cabinets (Welded) 60-70 Series

Technical Specifications

- All products are welded and stainless steel.
- Tables are produced with back standantly.
- Please specify if you don't want back with the table.
- All tables are adjustable feet.



Code	Dimensions a x b x c (mm)	Price (€)
RVL.DLP.60120	1200x600x850	965
RVL.DLP.60140	1400x600x850	1.095
RVL.DLP.60160	1600x600x850	1.220
RVL.DLP.60180	1800x600x850	1.330
RVL.DLP.60200	2000x600x850	1.465

Work Tables Cabinets With Intermediate (Welded)

Technical Specifications

- All products are welded and stainless steel.
- Tables are produced with back standantly.
- Please specify if you don't want back with the table.
- All tables are adjustable feet.



Code	Dimensions a x b x c (mm)	Price (€)
RVL.DLPA.60120	1200x600x850	1.105
RVL.DLPA.60140	1400x600x850	1.255
RVL.DLPA.60160	1600x600x850	1.385
RVL.DLPA.60180	1800x600x850	1.535
RVL.DLPA.60200	2000x600x850	1.680

Code	Dimensions a x b x c (mm)	Price (€)
RVL.DLPA.70120	1200x700x850	1.195
RVL.DLPA.70140	1400x700x850	1.335
RVL.DLPA.70160	1600x700x850	1.490
RVL.DLPA.70180	1800x700x850	1.635
RVL.DLPA.70200	2000x700x850	1.790

Work Tables Polyethylen (Demounted) 60-70 Series

Technical Specifications

- All products are demounted and stainless steel.
- Tables are produced with back standantly.
- Please specify if you don't want back with the table.
- All tables are adjustable feet.
- Please, specify direction of back with the order.



Code	Dimensions a x b x c (mm)	Price (€)
RVL.PT.6080	800x600x850	420
RVL.PT.60100	1000x600x850	485
RVL.PT.60120	1200x600x850	555
RVL.PT.60140	1400x600x850	615
RVL.PT.60160	1600x600x850	685
RVL.PT.60180	1800x600x850	755
RVL.PT.60200	2000x600x850	820
RVL.PT.60220	2200x600x850	965
RVL.PT.60240	2400x600x850	1.020

Code	Dimensions a x b x c (mm)	Price (€)
RVL.PT.7080	800x700x850	465
RVL.PT.70100	1000x700x850	535
RVL.PT.70120	1200x700x850	610
RVL.PT.70140	1400x700x850	685
RVL.PT.70160	1600x700x850	760
RVL.PT.70180	1800x700x850	835
RVL.PT.70200	2000x700x850	865
RVL.PT.70220	2200x700x850	1.065
RVL.PT.70240	2400x700x850	1.130

Work Tables with Bottom Shelf Polyethylen (Demounted) 60-70 Series

Technical Specifications

- All products are demounted and stainless steel.
- Tables are produced with back standantly.
- Please specify if you don't want back with the table.
- All tables are adjustable feet.
- Please, specify direction of back with the order.



Code	Dimensions a x b x c (mm)	Price (€)
RVL.PTT.6080	800x600x850	465
RVL.PTT.60100	1000x600x850	560
RVL.PTT.60120	1200x600x850	640
RVL.PTT.60140	1400x600x850	725
RVL.PTT.60160	1600x600x850	810
RVL.PTT.60180	1800x600x850	890
RVL.PTT.60200	2000x600x850	975
RVL.PTT.60220	2200x600x850	1.170
RVL.PTT.60240	2400x600x850	1.250

Code	Dimensions a x b x c (mm)	Price (€)
RVL.PTT.7080	800x700x850	510
RVL.PTT.70100	1000x700x850	610
RVL.PTT.70120	1200x700x850	710
RVL.PTT.70140	1400x700x850	800
RVL.PTT.70160	1600x700x850	895
RVL.PTT.70180	1800x700x850	985
RVL.PTT.70200	2000x700x850	1.050
RVL.PTT.70220	2200x700x850	1.295
RVL.PTT.70240	2400x700x850	1.385

Meat Blocks

Technical Specifications

- 10 cm polyethylen thickness.



Code	Description	Dimensions a x b x c (mm)	Price (€)
RVL.PTE.5050	Polyethylen Meat Block	500x600x850	380
RVL.PTE.6060	Polyethylen Meat Block	600x600x850	515
RVL.PTE.7070	Polyethylen Meat Block	700x700x850	655

Work Tables with 1 Sink (Demounted)

Technical Specifications

- Stainless Steel.
- Tables are produced with back standarty.



Work Tables with 1 Sink Bottom Shelf (Demounted)

Technical Specifications

- Stainless Steel.
- Tables are produced with back standarty.



Code	Description	Dimensions a x b x c (mm)	Sink a x b x c (mm)	Price (€)
RVL.E.66085-1E	Sink with 1 Bowl	600x600x850	500x400x250	525
RVL.E.76085-1E	Sink with 1 Bowl	600x700x850	500x400x250	580
RVL.E.67085-1E	Sink with 1 Bowl	700x600x850	400x500x300	580
RVL.E.77085-1E	Sink with 1 Bowl	700x700x850	500x500x300	650

Code	Description	Dimensions a x b x c (mm)	Sink a x b x c (mm)	Price (€)
RVL.E.66085-1ET	Sink with 1 Bowl with Bottom Shelf	600x600x850	500x400x250	595
RVL.E.76085-1ET	Sink with 1 Bowl with Bottom Shelf	600x700x850	500x400x250	655
RVL.E.67085-1ET	Sink with 1 Bowl with Bottom Shelf	700x600x850	400x500x300	655
RVL.E.77085-1ET	Sink with 1 Bowl with Bottom Shelf	700x700x850	500x500x300	730

Work Tables with 1 Sink (Demounted)

Technical Specifications

- Stainless Steel.
- Tables are produced with back standarty.



Work Tables with 1 Sink Bottom Shelf (Demounted)

Technical Specifications

- Stainless Steel.
- Tables are produced with back standarty.



Code	Description	Dimensions a x b x c (mm)	Sink a x b x c (mm)	Price (€)
RVL.E.61085-1E-R	Sink with 1 Bowl Right	1000x600x850	500x400x250	655
RVL.E.61085-1E-L	Sink with 1 Bowl Left	1000x600x850	500x400x250	655
RVL.E.61285-1E-R	Sink with 1 Bowl Right	1200x600x850	500x400x250	705
RVL.E.61285-1E-L	Sink with 1 Bowl Left	1200x600x850	500x400x250	705
RVL.E.61485-1E-R	Sink with 1 Bowl Right	1400x600x850	500x400x250	755
RVL.E.61485-1E-L	Sink with 1 Bowl Left	1400x600x850	500x400x250	755
RVL.E.61685-1E-R	Sink with 1 Bowl Right	1600x600x850	500x400x250	795
RVL.E.61685-1E-L	Sink with 1 Bowl Left	1600x600x850	500x400x250	795
RVL.E.71085-1E-R	Sink with 1 Bowl Right	1000x700x850	500x500x300	730
RVL.E.71085-1E-L	Sink with 1 Bowl Left	1000x700x850	500x500x300	730
RVL.E.71285-1E-R	Sink with 1 Bowl Right	1200x700x850	500x500x300	790
RVL.E.71285-1E-L	Sink with 1 Bowl Left	1200x700x850	500x500x300	790
RVL.E.71485-1E-R	Sink with 1 Bowl Right	1400x700x850	500x500x300	840
RVL.E.71485-1E-L	Sink with 1 Bowl Left	1400x700x850	500x500x300	840
RVL.E.71685-1E-R	Sink with 1 Bowl Right	1600x700x850	500x500x300	890
RVL.E.71685-1E-L	Sink with 1 Bowl Left	1600x700x850	500x500x300	890

Code	Description	Dimensions a x b x c (mm)	Sink a x b x c (mm)	Price (€)
RVL.E.61085-1ET-R	Sink with 1 Bowl Right with Bottom Shelf	1000x600x850	500x400x250	755
RVL.E.61085-1ET-L	Sink with 1 Bowl Left with Bottom Shelf	1000x600x850	500x400x250	755
RVL.E.61285-1ET-R	Sink with 1 Bowl Right with Bottom Shelf	1200x600x850	500x400x250	825
RVL.E.61285-1ET-L	Sink with 1 Bowl Left with Bottom Shelf	1200x600x850	500x400x250	825
RVL.E.61485-1ET-R	Sink with 1 Bowl Right with Bottom Shelf	1400x600x850	500x400x250	895
RVL.E.61485-1ET-L	Sink with 1 Bowl Left with Bottom Shelf	1400x600x850	500x400x250	895
RVL.E.61685-1ET-R	Sink with 1 Bowl Right with Bottom Shelf	1600x600x850	500x400x250	955
RVL.E.61685-1ET-L	Sink with 1 Bowl Left with Bottom Shelf	1600x600x850	500x400x250	955
RVL.E.71085-1ET-R	Sink with 1 Bowl Right with Bottom Shelf	1000x700x850	500x500x300	840
RVL.E.71085-1ET-L	Sink with 1 Bowl Left with Bottom Shelf	1000x700x850	500x500x300	840
RVL.E.71285-1ET-R	Sink with 1 Bowl Right with Bottom Shelf	1200x700x850	500x500x300	920
RVL.E.71285-1ET-L	Sink with 1 Bowl Left with Bottom Shelf	1200x700x850	500x500x300	920
RVL.E.71485-1ET-R	Sink with 1 Bowl Right with Bottom Shelf	1400x700x850	500x500x300	1.005
RVL.E.71485-1ET-L	Sink with 1 Bowl Left with Bottom Shelf	1400x700x850	500x500x300	1.005
RVL.E.71685-1ET-R	Sink with 1 Bowl Right with Bottom Shelf	1600x700x850	500x500x300	1.075
RVL.E.71685-1ET-L	Sink with 1 Bowl Left with Bottom Shelf	1600x700x850	500x500x300	1.075

Work Tables with 1 Sink DW (Demounted)

Technical Specifications

- Stainless Steel.
- Tables are produced with back standarty.



Code	Description	Dimensions a x b x c (mm)	Sink a x b x c (mm)	Price (€)
RVL.E.71485-1EM-R	Sink with 1 Bowl Right	1400x700x850	500x500x300	795
RVL.E.71485-1EM-L	Sink with 1 Bowl Left	1400x700x850	500x500x300	795
RVL.E.71685-1EM-R	Sink with 1 Bowl Right	1600x700x850	500x500x300	820
RVL.E.71685-1EM-L	Sink with 1 Bowl Left	1600x700x850	500x500x300	820
RVL.E.71885-1EM-R	Sink with 1 Bowl Right	1800x700x850	500x500x300	915
RVL.E.71885-1EM-L	Sink with 1 Bowl Left	1800x700x850	500x500x300	915
RVL.E.72085-1EM-R	Sink with 1 Bowl Right	2000x700x850	500x500x300	995
RVL.E.72085-1EM-L	Sink with 1 Bowl Left	2000x700x850	500x500x300	995

Work Tables with 1 Sink Bottom Shelf DW (Demounted)

Technical Specifications

- Stainless Steel.
- Tables are produced with back standarty.



Code	Description	Dimensions a x b x c (mm)	Sink a x b x c (mm)	Price (€)
RVL.E.71485-1EMT-R	Sink with 1 Bowl Right	1400x700x850	500x500x300	870
RVL.E.71485-1EMT-L	Sink with 1 Bowl Left	1400x700x850	500x500x300	870
RVL.E.71685-1EMT-R	Sink with 1 Bowl Right	1600x700x850	500x500x300	920
RVL.E.71685-1EMT-L	Sink with 1 Bowl Left	1600x700x850	500x500x300	920
RVL.E.71885-1EMT-R	Sink with 1 Bowl Right	1800x700x850	500x500x300	1.050
RVL.E.71885-1EMT-L	Sink with 1 Bowl Left	1800x700x850	500x500x300	1.050
RVL.E.72085-1EMT-R	Sink with 1 Bowl Right	2000x700x850	500x500x300	1.155
RVL.E.72085-1EMT-L	Sink with 1 Bowl Left	2000x700x850	500x500x300	1.155

Work Tables with 2 Sinks (Demounted)

Technical Specifications

- Stainless Steel.
- Tables are produced with back standarty.



Code	Description	Dimensions a x b x c (mm)	Sink a x b x c (mm)	Price (€)
RVL.E.61485-2E-R	Sink with 2 Bowl Right	1400x600x850	500x400x250	935
RVL.E.61485-2E-L	Sink with 2 Bowl Left	1400x600x850	500x400x250	935
RVL.E.61685-2E-R	Sink with 2 Bowl Right	1600x600x850	500x400x250	980
RVL.E.61685-2E-L	Sink with 2 Bowl Left	1600x600x850	500x400x250	980
RVL.E.61885-2E-R	Sink with 2 Bowl Right	1800x600x850	500x400x250	1.030
RVL.E.61885-2E-L	Sink with 2 Bowl Left	1800x600x850	500x400x250	1.030
RVL.E.62085-2E-R	Sink with 2 Bowl Right	2000x600x850	500x400x250	1.075
RVL.E.62085-2E-L	Sink with 2 Bowl Left	2000x600x850	500x400x250	1.075
RVL.E.71485-2E-R	Sink with 2 Bowl Right	1400x700x850	400x500x250	995
RVL.E.71485-2E-L	Sink with 2 Bowl Left	1400x700x850	400x500x250	995
RVL.E.71685-2E-R	Sink with 2 Bowl Right	1600x700x850	500x500x300	1.100
RVL.E.71685-2E-L	Sink with 2 Bowl Left	1600x700x850	500x500x300	1.100
RVL.E.71885-2E-R	Sink with 2 Bowl Right	1800x700x850	500x500x300	1.175
RVL.E.71885-2E-L	Sink with 2 Bowl Left	1800x700x850	500x500x300	1.175
RVL.E.72085-2E-R	Sink with 2 Bowl Right	2000x700x850	500x500x300	1.235
RVL.E.72085-2E-L	Sink with 2 Bowl Left	2000x700x850	500x500x300	1.235

Work Tables with 2 Sinks Bottom Shelf (Demounted)

Technical Specifications

- Stainless Steel.
- Tables are produced with back standarty.



Code	Description	Dimensions a x b x c (mm)	Sink a x b x c (mm)	Price (€)
RVL.E.61485-2ET-R	Sink with 2 Bowl Right	1400x600x850	400x500x250	1.065
RVL.E.61485-2ET-L	Sink with 2 Bowl Left	1400x600x850	400x500x250	1.065
RVL.E.61685-2ET-R	Sink with 2 Bowl Right	1600x600x850	400x500x250	1.130
RVL.E.61685-2ET-L	Sink with 2 Bowl Left	1600x600x850	400x500x250	1.130
RVL.E.61885-2ET-R	Sink with 2 Bowl Right	1800x600x850	500x400x250	1.210
RVL.E.61885-2ET-L	Sink with 2 Bowl Left	1800x600x850	500x400x250	1.210
RVL.E.62085-2ET-R	Sink with 2 Bowl Right	2000x600x850	500x400x250	1.280
RVL.E.62085-2ET-L	Sink with 2 Bowl Left	2000x600x850	500x400x250	1.280
RVL.E.71485-2ET-R	Sink with 2 Bowl Right	1400x700x850	400x500x250	1.080
RVL.E.71485-2ET-L	Sink with 2 Bowl Left	1400x700x850	400x500x250	1.080
RVL.E.71685-2ET-R	Sink with 2 Bowl Right	1600x700x850	500x500x300	1.280
RVL.E.71685-2ET-L	Sink with 2 Bowl Left	1600x700x850	500x500x300	1.280
RVL.E.71885-2ET-R	Sink with 2 Bowl Right	1800x700x850	500x500x300	1.370
RVL.E.71885-2ET-L	Sink with 2 Bowl Left	1800x700x850	500x500x300	1.370
RVL.E.72085-2ET-R	Sink with 2 Bowl Right	2000x700x850	500x500x300	1.460
RVL.E.72085-2ET-L	Sink with 2 Bowl Left	2000x700x850	500x500x300	1.460

Work Tables with 2 Sinks DW (Demounted)

Technical Specifications
 - Stainless Steel.
 - Tables are produced with back standantly.



Work Tables with 2 Sinks Bottom Shelf DW (Demounted)

Technical Specifications
 - Stainless Steel.
 - Tables are produced with back standantly.



Code	Description	Dimensions a x b x c (mm)	Sink a x b x c (mm)	Price (€)
RVL.E.71685-2EM-R	Sink with 2 Bowl Right	1600x700x850	400x500x250	960
RVL.E.71685-2EM-L	Sink with 2 Bowl Left	1600x700x850	400x500x250	960
RVL.E.71885-2EM-R	Sink with 2 Bowl Right	1800x700x850	500x500x300	1.120
RVL.E.71885-2EM-L	Sink with 2 Bowl Left	1800x700x850	500x500x300	1.120
RVL.E.72085-2EM-R	Sink with 2 Bowl Right	2000x700x850	500x500x300	1.190
RVL.E.72085-2EM-L	Sink with 2 Bowl Left	2000x700x850	500x500x300	1.190

Code	Description	Dimensions a x b x c (mm)	Sink a x b x c (mm)	Price (€)
RVL.E.71685-2EMT-R	Sink with 2 Bowl Right	1600x700x850	400x500x250	1.075
RVL.E.71685-2EMT-L	Sink with 2 Bowl Left	1600x700x850	400x500x250	1.075
RVL.E.71885-2EMT-R	Sink with 2 Bowl Right	1800x700x850	500x500x300	1.260
RVL.E.71885-2EMT-L	Sink with 2 Bowl Left	1800x700x850	500x500x300	1.260
RVL.E.72085-2EMT-R	Sink with 2 Bowl Right	2000x700x850	500x500x300	1.350
RVL.E.72085-2EMT-L	Sink with 2 Bowl Left	2000x700x850	500x500x300	1.350

Work Tables with 3 Sinks Bottom Shelf (Demounted)

Technical Specifications
 - Stainless Steel.
 - Tables are produced with back standantly.



RVL.E.61885-3E

RVL.E.61885-3ET

Code	Description	Dimensions a x b x c (mm)	Sink a x b x c (mm)	Price (€)
RVL.E.61885-3E	Sink with 3 Bowl	1800x600x850	400x500x250	1.200
RVL.E.71885-3E	Sink with 3 Bowl	1800x700x850	500x500x300	1.385
RVL.E.72085-3E	Sink with 3 Bowl	2000x700x850	500x500x300	1.440
RVL.E.61885-3ET	Sink with 3 Bowled Bottom Shelf	1800x600x850	400x500x250	1.380
RVL.E.71885-3ET	Sink with 3 Bowled Bottom Shelf	1800x700x850	500x500x300	1.600
RVL.E.72085-3ET	Sink with 3 Bowled Bottom Shelf	2000x700x850	500x500x300	1.680

Vegetable Washing Units

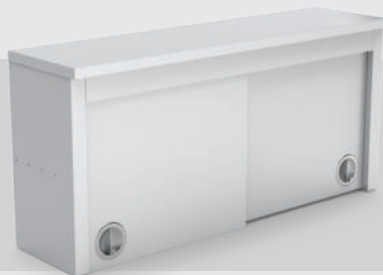
Technical Specifications
 - Stainless Steel.



Code	Description	Dimensions a x b x c (mm)	Price (€)
RVL.SY.71285	Vegetable Washing Unit	1200x700x850	1.295
RVL.SY.71485	Vegetable Washing Unit	1400x700x850	1.465

Wall Cabinets 30's Serie (Sliding Doors)

Technical Specifications
 - Stainless Steel.



Code	Description	Dimensions a x b x c (mm)	Price (€)
RVL.DDS.3120	Wall Cabinet (Sliding Doors)	1200x300x600	615
RVL.DDS.3140	Wall Cabinet (Sliding Doors)	1400x300x600	700
RVL.DDS.3160	Wall Cabinet (Sliding Doors)	1600x300x600	775
RVL.DDS.3180	Wall Cabinet (Sliding Doors)	1800x300x600	860
RVL.DDS.3200	Wall Cabinet (Sliding Doors)	2000x300x600	940

Wall Cabinets 40's Serie (Sliding Doors)

Technical Specifications
 - Stainless Steel.



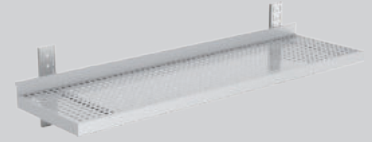
Code	Description	Dimensions a x b x c (mm)	Price (€)
RVL.DDS.4120	Wall Cabinet (Sliding Doors)	1200x400x600	700
RVL.DDS.4140	Wall Cabinet (Sliding Doors)	1400x400x600	795
RVL.DDS.4160	Wall Cabinet (Sliding Doors)	1600x400x600	875
RVL.DDS.4180	Wall Cabinet (Sliding Doors)	1800x400x600	965
RVL.DDS.4200	Wall Cabinet (Sliding Doors)	2000x400x600	1.055

Wall Shelves Adjustable (Demounted) 30-40 Series



Code	Description	a x b x c (mm)	Price (€)
RVLET1.3080	Wall Shelf	800x300	85
RVLET1.30100	Wall Shelf	1000x300	100
RVLET1.30120	Wall Shelf	1200x300	115
RVLET1.30140	Wall Shelf	1400x300	130
RVLET1.30160	Wall Shelf	1600x300	145
RVLET1.30180	Wall Shelf	1800x300	155
RVLET1.30200	Wall Shelf	2000x300	170

Wall Shelves Perforated Adjustable (Demounted) 30-40 Series



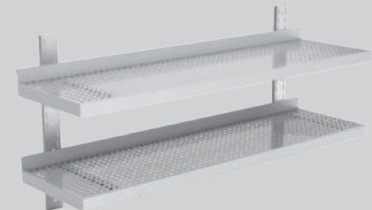
Code	Description	a x b x c (mm)	Price (€)	Code	Description	a x b x c (mm)	Price (€)
RVLETP1.3080	Wall Shelf	800x300	85	RVLETP1.4080	Wall Shelf	800x400	105
RVLETP1.30100	Wall Shelf	1000x300	100	RVLETP1.40100	Wall Shelf	1000x400	120
RVLETP1.30120	Wall Shelf	1200x300	115	RVLETP1.40120	Wall Shelf	1200x400	135
RVLETP1.30140	Wall Shelf	1400x300	130	RVLETP1.40140	Wall Shelf	1400x400	155
RVLETP1.30160	Wall Shelf	1600x300	145	RVLETP1.40160	Wall Shelf	1600x400	170
RVLETP1.30180	Wall Shelf	1800x300	155	RVLETP1.40180	Wall Shelf	1800x400	190
RVLETP1.30200	Wall Shelf	2000x300	170	RVLETP1.40200	Wall Shelf	2000x400	205

Wall Shelves Adjustable Two Shelves (Demounted) 30-40 Series



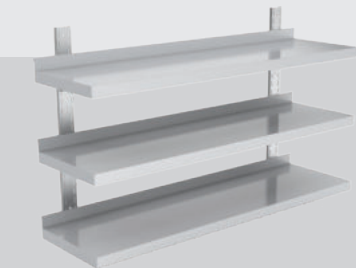
Code	Description	a x b x c (mm)	Price (€)
RVLET2.3080	Wall Shelf	800x300	160
RVLET2.30100	Wall Shelf	1000x300	190
RVLET2.30120	Wall Shelf	1200x300	215
RVLET2.30140	Wall Shelf	1400x300	240
RVLET2.30160	Wall Shelf	1600x300	270
RVLET2.30180	Wall Shelf	1800x300	295
RVLET2.30200	Wall Shelf	2000x300	320

Wall Shelves Perforated Adjustable Two Shelves (Demounted) 30-40 Series



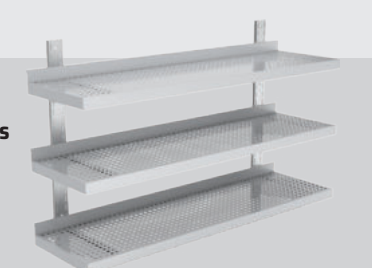
Code	Description	a x b x c (mm)	Price (€)	Code	Description	a x b x c (mm)	Price (€)
RVLETP2.3080	Wall Shelf	800x300	160	RVLETP2.4080	Wall Shelf	800x400	195
RVLETP2.30100	Wall Shelf	1000x300	185	RVLETP2.40100	Wall Shelf	1000x400	225
RVLETP2.30120	Wall Shelf	1200x300	215	RVLETP2.40120	Wall Shelf	1200x400	255
RVLETP2.30140	Wall Shelf	1400x300	240	RVLETP2.40140	Wall Shelf	1400x400	290
RVLETP2.30160	Wall Shelf	1600x300	270	RVLETP2.40160	Wall Shelf	1600x400	320
RVLETP2.30180	Wall Shelf	1800x300	295	RVLETP2.40180	Wall Shelf	1800x400	355
RVLETP2.30200	Wall Shelf	2000x300	320	RVLETP2.40200	Wall Shelf	2000x400	390

Wall Shelves Adjustable Three Shelves (Demounted) 30-40 Series



Code	Description	a x b x c (mm)	Price (€)
RVLET3.3080	Wall Shelf	800x300	235
RVLET3.30100	Wall Shelf	1000x300	275
RVLET3.30120	Wall Shelf	1200x300	315
RVLET3.30140	Wall Shelf	1400x300	355
RVLET3.30160	Wall Shelf	1600x300	395
RVLET3.30180	Wall Shelf	1800x300	435
RVLET3.30200	Wall Shelf	2000x300	465

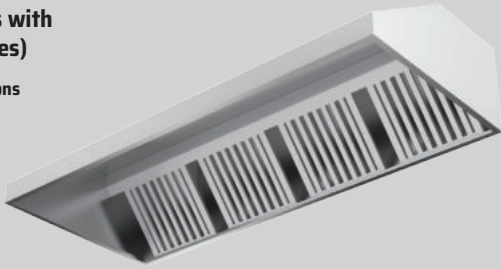
Wall Shelves Perforated Adjustable Three Shelves (Demounted) 30-40 Series



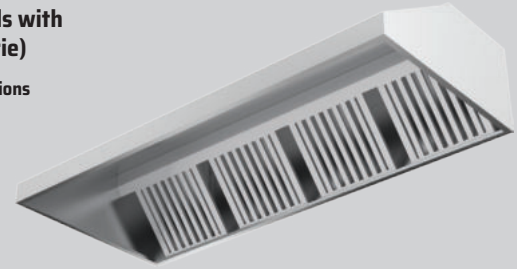
Code	Description	a x b x c (mm)	Price (€)	Code	Description	a x b x c (mm)	Price (€)
RVLETP3.3080	Wall Shelf	800x300	235	RVLETP3.4080	Wall Shelf	800x400	285
RVLETP3.30100	Wall Shelf	1000x300	275	RVLETP3.40100	Wall Shelf	1000x400	335
RVLETP3.30120	Wall Shelf	1200x300	315	RVLETP3.40120	Wall Shelf	1200x400	380
RVLETP3.30140	Wall Shelf	1400x300	355	RVLETP3.40140	Wall Shelf	1400x400	425
RVLETP3.30160	Wall Shelf	1600x300	395	RVLETP3.40160	Wall Shelf	1600x400	475
RVLETP3.30180	Wall Shelf	1800x300	435	RVLETP3.40180	Wall Shelf	1800x400	525
RVLETP3.30200	Wall Shelf	2000x300	470	RVLETP3.40200	Wall Shelf	2000x400	570

Wall Type Hoods with Filters (400 Series)

Technical Specifications
- Stainless Steel.

**Wall Type Hoods with Filters (500 Serie)**

Technical Specifications
- Stainless Steel.

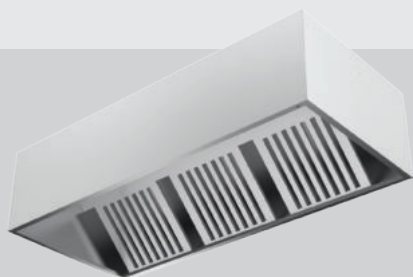


Code	Dimensions a x b x c (mm)	Filter	Price (€)
RVL.DDVLK.1074	1000x700x400	1 Filter	480
RVL.DDVLK.1574	1500x700x400	2 Filters	645
RVL.DDVLK.2074	2000x700x400	3 Filters	810
RVL.DDVLK.2574	2500x700x400	4 Filters	980
RVL.DDVLK.3074	3000x700x400	5 Filters	1.155
RVL.DDVLK.3574	3500x700x400	6 Filters	1.450
RVL.DDVLK.4074	4000x700x400	6 Filters	1.630
RVL.DDVLK.4574	4500x700x400	8 Filters	1.790
RVL.DDVLK.5074	5000x700x400	8 Filters	1.955
RVL.DDVLK.1094	1000x900x400	1 Filter	550
RVL.DDVLK.1594	1500x900x400	2 Filters	740
RVL.DDVLK.2094	2000x900x400	3 Filters	925
RVL.DDVLK.2594	2500x900x400	4 Filters	1.115
RVL.DDVLK.3094	3000x900x400	5 Filters	1.310
RVL.DDVLK.3594	3500x900x400	6 Filters	1.650
RVL.DDVLK.4094	4000x900x400	6 Filters	1.730
RVL.DDVLK.4594	4500x900x400	8 Filters	2.045
RVL.DDVLK.5094	5000x900x400	8 Filters	2.225
RVL.DDVLK.10114	1000x1100x400	1 Filter	600
RVL.DDVLK.15114	1500x1100x400	2 Filters	805
RVL.DDVLK.20114	2000x1100x400	3 Filters	1.005
RVL.DDVLK.25114	2500x1100x400	4 Filters	1.210
RVL.DDVLK.30114	3000x1100x400	5 Filters	1.415
RVL.DDVLK.35114	3500x1100x400	6 Filters	1.815
RVL.DDVLK.40114	4000x1100x400	6 Filters	2.010
RVL.DDVLK.45114	4500x1100x400	8 Filters	2.180
RVL.DDVLK.50114	5000x1100x400	8 Filters	2.415

Code	Dimensions a x b x c (mm)	Filter	Price (€)
RVL.DDVLK.1075	1000x700x500	1 Filter	535
RVL.DDVLK.1575	1500x700x500	2 Filters	720
RVL.DDVLK.2075	2000x700x500	3 Filters	910
RVL.DDVLK.2575	2500x700x500	4 Filters	1.115
RVL.DDVLK.3075	3000x700x500	5 Filters	1.395
RVL.DDVLK.3575	3500x700x500	6 Filters	1.610
RVL.DDVLK.4075	4000x700x500	6 Filters	1.820
RVL.DDVLK.4575	4500x700x500	8 Filters	1.960
RVL.DDVLK.5075	5000x700x500	8 Filters	2.215
RVL.DDVLK.1095	1000x900x500	1 Filter	595
RVL.DDVLK.1595	1500x900x500	2 Filters	795
RVL.DDVLK.2095	2000x900x500	3 Filters	910
RVL.DDVLK.2595	2500x900x500	4 Filters	1.180
RVL.DDVLK.3095	3000x900x500	5 Filters	1.370
RVL.DDVLK.3595	3500x900x500	6 Filters	1.780
RVL.DDVLK.4095	4000x900x500	6 Filters	1.985
RVL.DDVLK.4595	4500x900x500	8 Filters	2.145
RVL.DDVLK.5095	5000x900x500	8 Filters	2.405
RVL.DDVLK.10115	1000x1100x500	1 Filter	650
RVL.DDVLK.15115	1500x1100x500	2 Filters	885
RVL.DDVLK.20115	2000x1100x500	3 Filters	1.080
RVL.DDVLK.25115	2500x1100x500	4 Filters	1.290
RVL.DDVLK.30115	3000x1100x500	5 Filters	1.495
RVL.DDVLK.35115	3500x1100x500	6 Filters	1.960
RVL.DDVLK.40115	4000x1100x500	6 Filters	2.170
RVL.DDVLK.45115	4500x1100x500	8 Filters	2.340
RVL.DDVLK.50115	5000x1100x500	8 Filters	2.590

Wall Type Box Hoods with Filters (400 Series)

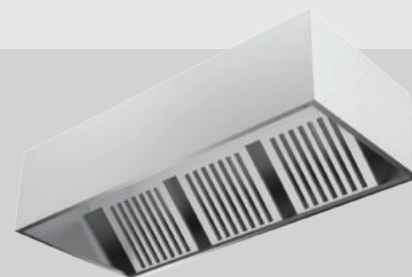
Technical Specifications
- Stainless Steel.



Code	Dimensions a x b x c (mm)	Filter	Price (€)
RVL.DDVLD.1094	1000x900x400	1 Filter	585
RVL.DDVLD.1594	1500x900x400	2 Filters	785
RVL.DDVLD.2094	2000x900x400	3 Filters	990
RVL.DDVLD.2594	2500x900x400	4 Filters	1.185
RVL.DDVLD.3094	3000x900x400	5 Filters	1.375
RVL.DDVLD.3594	3500x900x400	6 Filters	1.500
RVL.DDVLD.4094	4000x900x400	6 Filters	1.970
RVL.DDVLD.4594	4500x900x400	8 Filters	2.040
RVL.DDVLD.5094	5000x900x400	8 Filters	2.380
RVL.DDVLD.10114	1000x1100x400	1 Filter	630
RVL.DDVLD.15114	1500x1100x400	2 Filters	865
RVL.DDVLD.20114	2000x1100x400	3 Filters	1.065
RVL.DDVLD.25114	2500x1100x400	4 Filters	1.300
RVL.DDVLD.30114	3000x1100x400	5 Filters	1.515
RVL.DDVLD.35114	3500x1100x400	6 Filters	1.935
RVL.DDVLD.40114	4000x1100x400	6 Filters	2.120
RVL.DDVLD.45114	4500x1100x400	8 Filters	2.250
RVL.DDVLD.50114	5000x1100x400	8 Filters	2.595

Wall Type Box Hoods with Filters (500 Series)

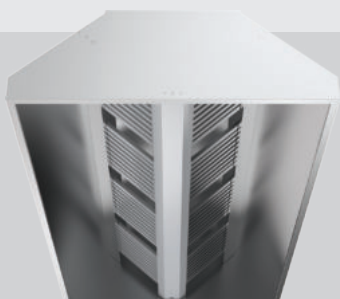
Technical Specifications
- Stainless Steel.



Code	Dimensions a x b x c (mm)	Filter	Price (€)
RVL.DDVLD.1095	1000x900x500	1 Filter	640
RVL.DDVLD.1595	1500x900x500	2 Filters	855
RVL.DDVLD.2095	2000x900x500	3 Filters	1.060
RVL.DDVLD.2595	2500x900x500	4 Filters	1.285
RVL.DDVLD.3095	3000x900x500	5 Filters	1.550
RVL.DDVLD.3595	3500x900x500	6 Filters	1.910
RVL.DDVLD.4095	5000x900x500	6 Filters	2.120
RVL.DDVLD.4595	4500x900x500	8 Filters	2.220
RVL.DDVLD.5095	5000x900x500	8 Filters	2.570
RVL.DDVLD.10115	1000x1100x500	1 Filter	695
RVL.DDVLD.15115	1500x1100x500	2 Filters	945
RVL.DDVLD.20115	2000x1100x500	3 Filters	1.115
RVL.DDVLD.25115	2500x1100x500	4 Filters	1.410
RVL.DDVLD.30115	3000x1100x500	5 Filters	1.620
RVL.DDVLD.35115	3500x1100x500	6 Filters	2.075
RVL.DDVLD.40115	4000x1100x500	6 Filters	2.295
RVL.DDVLD.45115	4500x1100x500	8 Filters	2.490
RVL.DDVLD.50115	5000x1100x500	8 Filters	2.810

Central Type Hoods with Filters (400 Series)

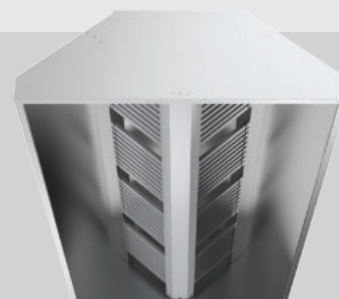
Technical Specifications
- Stainless Steel.



Code	Dimensions a x b x c (mm)	Filter	Price (€)
RVL.ODVL.10194-M	1000x1970x400	2 Filters	1.010
RVL.ODVL.15194-M	1500x1970x400	4 Filters	1.340
RVL.ODVL.20194-M	2000x1970x400	6 Filters	1.675
RVL.ODVL.25194-M	2500x1970x400	8 Filters	2.010
RVL.ODVL.30194-M	3000x1970x400	10 Filters	2.695
RVL.ODVL.35194-M	3500x1970x400	12 Filters	3.040
RVL.ODVL.40194-M	4000x1970x400	12 Filters	3.235
RVL.ODVL.45194-M	4500x1970x400	16 Filters	3.715
RVL.ODVL.50194-M	5000x1970x400	16 Filters	4.035
RVL.ODVL.10244-M	1000x2470x400	2 Filters	1.180
RVL.ODVL.15244-M	1500x2470x400	4 Filters	1.555
RVL.ODVL.20244-M	2000x2470x400	6 Filters	1.870
RVL.ODVL.25244-M	2500x2470x400	8 Filters	2.310
RVL.ODVL.30244-M	3000x2470x400	10 Filters	2.630
RVL.ODVL.35244-M	3500x2470x400	12 Filters	3.520
RVL.ODVL.40244-M	4000x2470x400	12 Filters	3.765
RVL.ODVL.45244-M	4500x2470x400	16 Filters	4.275
RVL.ODVL.50244-M	5000x2470x400	16 Filters	4.645

Central Type Hoods with Filters (500 Series)

Technical Specifications
- Stainless Steel.



Code	Dimensions a x b x c (mm)	Filter	Price (€)
RVL.ODVL.10195-M	1000x1970x500	2 Filters	1.090
RVL.ODVL.15195-M	1500x1970x500	4 Filters	1.425
RVL.ODVL.20195-M	2000x1970x500	6 Filters	1.760
RVL.ODVL.25195-M	2500x1970x500	8 Filters	2.105
RVL.ODVL.30195-M	3000x1970x500	10 Filters	2.860
RVL.ODVL.35195-M	3500x1970x500	12 Filters	3.210
RVL.ODVL.40195-M	4000x1970x500	12 Filters	3.500
RVL.ODVL.45195-M	4500x1970x500	16 Filters	3.910
RVL.ODVL.50195-M	5000x1970x500	16 Filters	4.240
RVL.ODVL.10245-M	1000x2470x500	2 Filters	1.260
RVL.ODVL.15245-M	1500x2470x500	4 Filters	1.650
RVL.ODVL.20245-M	2000x2470x500	6 Filters	2.485
RVL.ODVL.25245-M	2500x2470x500	8 Filters	3.165
RVL.ODVL.30245-M	3000x2470x500	10 Filters	3.325
RVL.ODVL.35245-M	3500x2470x500	12 Filters	3.715
RVL.ODVL.40245-M	4000x2470x500	12 Filters	4.575
RVL.ODVL.45245-M	4500x2470x500	16 Filters	4.935
RVL.ODVL.50245-M	5000x2470x500	16 Filters	5.330

Bottle Coolers

Technical Specifications

- 220V - 230V -1+N - 50 60 Hz electrical power.
- PVC coated galvanized steel.
- "CFC Free" refrigerant gas: R 134A / R 404 A
- +32 OC ambient tRVL.
- Fan cooling.
- Digital thermometer and thermostat.
- Automatic defrosting.
- Lock system in the door.
- Special door hinge system.
- Removable and easy to clean magnetic door.
- Hinged Doors.
- Working temperature: 2/10 OC



Code	Description	Dimensions a x b x c (mm)	Weight (kg)	Power (kw)	Capacity (lt)	Price (€)
JP.SS.2	Bottle Cooler with 2 Doors	920x500x870	42	0.26	208	1.785
JP.SS.3	Bottle Cooler with 3 Doors	1380x500x870	52	0.30	310	1.945

Ice Makers

Technical Specifications

- Evaporator with aluminium panel and copper pipe.
- Sliding door.
- Stainless steel body.
- JP.30
- Production Capacity: 30 kg/day
- Bin capacity:15 kg
- JP.50
- Production Capacity: 50 kg/day
- Bin capacity:20 kg
- JP.90
- Production Capacity: 90 kg/day
- Bin capacity:35 kg
- JP.125
- Production Capacity: 125 kg/day
- Bin capacity:60 kg
- JP.175
- Production Capacity: 175 kg/day
- Bin capacity:75 kg



Code	Description	Dimensions a x b x c (mm)	Weight (kg)	Net (m³)	Capacity (kg)	Price (€)
JP.30	Ice Maker	405x515x750	40	0.16	30	2.135
JP.50	Ice Maker	465x595x795	58	0.22	50	2.830
JP.90	Ice Maker	715x595x945	69	0.4	90	4.350
JP.125	Ice Maker	715x700x1050	89	0.53	125	5.070
JP.175	Ice Maker	860x700x1050	95	0.63	175	6.450

Cold Display Units

Technical Specifications

- 220V / 50 Hz electrical power.
- Working temperature: 0 °C +12 °C
- R-134 A refrigerant gas.
- Led lighting system.
- Double glass.
- 2 adjustable shelves.
- Digital temperature control.



Code	Description	Dimensions a x b x c (mm)	Weight (kg)	Net (m³)	Power (kw)	Capacity (lt)	Price (€)
JP.120.S	Cold Display Unit	702x568x686	64	0.20	0.16	120	1.760
JP.160.S	Cold Display Unit	880x568x686	71	0.30	0.16	160	1.945

Chamber Ice Makers

Technical Specifications

- Evaporator with aluminium panel and copper pipe.
- Sliding door.
- Stainless steel body.
- JP.250
- Production Capacity: 250 kg/day
- Bin capacity:160 kg
- JP.300
- Production Capacity: 300 kg/day
- Bin capacity:160 kg
- JP.450
- Production Capacity: 450 kg/day
- Bin capacity:160 kg



Code	Description	Dimensions a x b x c (mm)	Weight (kg)	Net (m³)	Capacity (kg)	Price (€)
JP.250	Ice Maker Bin Included	762x819x1571	137	0.98	250	8.765
JP.300	Ice Maker Bin Included	762x819x1399	122	0.88	300	9.220
JP.450	Ice Maker Bin Included	762x819x1831	155	1.14	450	10.975

Ice Flakers

Technical Specifications

- Evaporator with aluminium panel and copper pipe.
- Sliding door.
- Stainless steel body.
- JP.85-K
- Production Capacity:85 kg/day
- Bin capacity:20 kg
- JP.150-K
- Production Capacity: 150 kg/day
- Bin capacity:150 kg
- JP.200-K
- Production Capacity: 200 kg/day
- Bin capacity:220 kg
- JP.400-K
- Production Capacity: 400 kg/day
- Bin capacity:400 kg



Code	Description	Dimensions a x b x c (mm)	Weight (kg)	Net (m³)	Capacity (kg)	Price (€)
JP.85-K	Ice Flaker	465x595x790	55	0.22	85	5.070
JP.150-K	Ice Flaker Bin Included	559x800x1356	60	0.61	150	8.090
JP.200-K	Ice Flaker Bin Included	762x819x1646	70	1.03	200	8.880
JP.400-K	Ice Flaker Bin Included	1219x819x1731	92	1.73	400	11.550

Hot Display Units

Technical Specifications

- 220V - 50 Hz Energy.
- Led lighting system.
- Thermostatic control.
- 3 adjustable shelves.



Code	Description	Dimensions a x b x c (mm)	Weight (kg)	Net (m³)	Power (kw)	Capacity (lt)	Price (€)
JP.120.I	Hot Display Unit	678x578x670	48	0.20	1.1	120	1.300
JP.160.I	Hot Display Unit	857x578x670	56	0.30	1.5	160	1.485

Refrigerated Sushi Display Cases

Technical Specifications

- 220V - 230V -1 +N -50 60 Hz electrical power.
- -1/+1 OC working temperature.
- Tempered curved glass.
- Lifts up glass to remove for cleaning.
- Led lighting.
- Digital thermometer and thermostat.
- Automatic defrosting.
- Additional cooling system from the top.
- EASYCLEAN TRAYS SYSTEM® provide hygienic usage.
- Top fan cooling system.

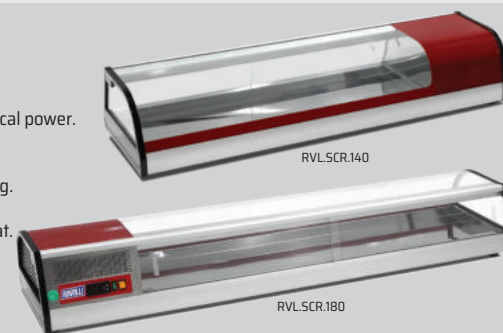


Code	Description	Dimensions a x b x c (mm)	Weight (kg)	Power (kw)	Capacity (gn 1/3)	Price (€)
JP.STD-6	Refrigerated Sushi Display Case	1447x387x240	49	0.13	6	2.835
JP.STD-8	Refrigerated Sushi Display Case	1797x387x240	52	0.13	8	3.260

Sushi Display Cases

Technical Specifications

- 220V - 230V -1 +N -50 60 Hz electrical power.
- -1/+1 OC working temperature.
- Tempered curved glass.
- Lifts up glass to remove for cleaning.
- Led lighting.
- Digital thermometer and thermostat.
- Automatic defrosting.



Code	Description	Dimensions a x b x c (mm)	Weight (kg)	Net (m³)	Power (kw)	Capacity	Price (€)
RVL.SCR.140	Sushi Display Unit	1400x400x250	31	125	2	6x1/3	1.025
RVL.SCR.180	Sushi Display Unit	1740x400x250	36	170	2.2	8x1/3	1.135

Full Automatic Espresso Coffee Machine

Technical Specifications

- 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 a x b x c (mm)	Weight (kg)	Power (kw)	Price (€)
JP.CPC-A-6	Full Automatic Espresso Coffee Machine	450x302x625	24	1.4	3.255

Filter Coffee Machine

Technical Specifications

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



Code	Description	Dimensions a x b x c (mm)	Weight (kg)	Net (m³)	Power (kw)	Capacity (lt)	Price (€)
JP.FK.01	Filter Coffee Machine	205x410x450	6	0.04	1.96	1.7	610

Milk Cooling Cabinet

Technical Specifications

- 1+1 liter tetrapack package is prepared for recommendation at +5 °C.
- Double compensated.
- Electric input: 220V~ 1N



Code	Description	Dimensions a x b x c (mm)	Weight (kg)	Power (kw)	Price (€)
JP.MC.01	Milk Cooling Cabinet	200x250x320	3	0.7	315

Hot Chocolate Machine

Technical Specifications

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



Code	Description	Dimensions a x b x c (mm)	Weight (kg)	Net (m³)	Power (kw)	Capacity (lt)	Price (€)
JP.SC.01	Hot Chocolate Machine	410x280x580	3	0.06	1	10	970

Automatic Dough Roller Machine

Technical Specifications

- 2 fixed and 2 swivelling wheels.
- Dough thickness adjustable from 0,3 - 35 mm
- With emergency off-switch.
- Bracket for additional dough roller.
- Motorised conveyor belts on both sides.
- Easy to clean.
- Foldable tape system.



Code	Description	Dimensions a x b x c (mm)	Weight (kg)	Power (kw)	Band Dimension (mm)	Price (€)
JP.HA520L	Automatic Dough Roller Machine	2950x880x1170	240	0.75	2400x500	8.615

Bar Blender

Technical Specifications

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



Code	Description	Dimensions a x b x c (mm)	Weight (kg)	Net (m ³)	Power (kw)	Capacity (lt)	Price (€)
JP.BB.01	Bar Blender	200x225x511	5	0.02	1.5	2	630

Bar Blender

Technical Specifications

- Mechanical control panel suitable for daily use.
- Durable polycarbonate bowl.
- Steel blades.



Code	Description	Dimensions a x b x c (mm)	Weight (kg)	Net (m ³)	Power (kw)	Capacity (lt)	Price (€)
TRP.BB.01	Bar Blender	200x230x490	5	0.03	1.5	2	420

Orange Juicer

Technical Specifications

- 220V - 1800 rpm motor power.
- Energy saving usage with silent operation.
- Stainless steel body.



Code	Description	Dimensions a x b x c (mm)	Weight (kg)	Net (m ³)	Power (kw)	Capacity (lt)	Price (€)
JP.PR.01	Orange Juicer	260x254x470	9	0.03	0.18	220	415

Orange Juicer Stainless Steel

Technical Specifications

- 220V - 980 rpm motor power.
- Energy saving usage with silent operation.
- Stainless steel body on top reservoir.



Code	Description	Dimensions a x b x c (mm)	Weight (kg)	Net (m ³)	Power (kw)	Capacity (lt)	Price (€)
JP.PR.02	Orange Juicer Stainless Steel	280x200x470	9	0.03	0.23	340	645

Juice Extractor Citrus Press

Technical Specifications

- Motor power: 220 - 240V - 430 W
- Automatic pulp ejection.
- Turbo button.
- 6300 circuit per a minute.
- Stainless steel body.



Code	Description	Dimensions a x b x c (mm)	Weight (kg)	Net (m ³)	Power (kw)	Capacity (lt)	Price (€)
JP.KM.01	Juice Extractor Citrus Press	205x310x360	4	0.04	0.03	1	520

Manuel Citrus Juicer



Code	Description	Dimensions a x b x c (mm)	Weight (kg)	Net (m ³)	Capacity (lt)	Price (€)
JP.PR.03	Manuel Citrus Juicer	280x200x470	9	0.03	110	195

Speed Controlled Mixer

Technical Specifications

- 220V 50 Hz Energy.
- Removable stainless steel tank.
- Safety switch and hygienic usage.
- 1 Of Whisk.
- 1 Of Dough hook.
- 1 Of Mixing Paddle.



Code	Description	Dimensions a x b x c (mm)	Weight (kg)	Net (m ³)	Power (kw)	Capacity (lt)	Price (€)
JP.MK.107	Speed Controlled Mixer	415x250x410	17	0.04	0.32	7	1.100

3 Speed Mixer

Technical Specifications

- 220V 50 Hz Energy.
- Removable stainless steel tank.
- Safety switch and hygienic usage.
- 1 Of Whisk.
- 1 Of Dough hook.
- 1 Of Mixing Paddle.



Code	Description	Dimensions a x b x c (mm)	Weight (kg)	Net (m ³)	Power (kw)	Capacity (lt)	Price (€)
JP.MK.20	3 Speed Mixer	420x520x760	80	0.17	0.75	20	1.995

Soup Kettle (Stainless Steel Body)

Technical Specifications

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



Code	Description	Dimensions a x b x c (mm)	Weight (kg)	Net (m³)	Power (kw)	Capacity (lt)	Price (€)
JP.CRP.01-P	Soup Kettle Stainless Steel Body	360x355x200	17	0.03	0.4	10	250

Soup Kettle (Static Painted)

Technical Specifications

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



Code	Description	Dimensions a x b x c (mm)	Weight (kg)	Net (m³)	Power (kw)	Capacity (lt)	Price (€)
JP.CRP.01	Soup Kettle Static Painted	360x400x200	18	0.03	0.4	8	195

Microwave Oven

Technical Specifications

- 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 a x b x c (mm)	Weight (kg)	Net (m³)	Power (kw)	Price (€)
JP.MD.01	Microwave Oven (Industrial Type)	511x421x285	25	0.06	1	670

Speed Oven

Technical Specifications

- 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 a x b x c (mm)	Weight (kg)	Net (m³)	Power (kw)	Capacity (lt)	Price (€)
JP.HPF.01	Speed Oven - Touch Screen	460x603x681	88	0.18	3.3	17	8.515

Induction Wok Cooker

Technical Specifications

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



Code	Description	Dimensions a x b x c (mm)	Weight (kg)	Net (m³)	Power (kw)	Price (€)
JP.IDW.02	Induction Wok Cooker	340x440x120	8	0.02	0.5 - 3	630

Induction Cooker

Technical Specifications

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



Code	Description	Dimensions a x b x c (mm)	Weight (kg)	Net (m³)	Power (kw)	Price (€)
JP.ID.01	Induction Cooker	340x440x120	8	0.02	0.5 - 3	585

Dropin Induction Cooker

Technical Specifications

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



Code	Description	Dimensions a x b x c (mm)	Weight (kg)	Net (m³)	Power (kw)	Price (€)
JP.ID01-A	Dropin Induction Cooker	430x326x110	6	0.02	3.5	660

Electrical Doner Blades

Technical Specifications

- Motor power: 2200 rpm 220V.
- Blade diameter: 100 mm.
- Cutting thickness: 0 ~ 8 mm.
- Blade sharpening tool.



Code	Description	Dimensions a x b x c (mm)	Weight (kg)	Net (m³)	Power (kw)	Price (€)
JP.100E	Electrical Doner Blade	113x190x150	3	0.05	0.23	610
JP.D.01	Smooth Blade	Ø10				42
JP.T.01	Knurled Blade	Ø10				53

Immersion Blender

Technical Specifications

- JP.BLE.01
 - Mixer Length: 250 mm
 - Whisk Length: 200 mm
 - Motor Power: 350 Watt
 - Motor Speed: 4000-16000 rpm
 JP.BLE.02
 - Mixer Length: 250 mm
 - Whisk Length: 250 mm
 - Motor Power: 500 Watt
 - Motor Speed: 4000-16000 rpm



Code	Description	Dimensions a x b x c (mm)	Weight (kg)	Net (m ³)	Power (kw)	Capacity (lt)	Price (€)
JP.BLE.01	Immersion Blender 20 (Wisk Tool and Cutter)	93x163x560	3.4	0.02	350	20-40	630
JP.BLE.02	Immersion Blender 25 cm (Wisk Tool and Cutter)	93x163x560	4.5	0.04	500	20-100	725

Food Slicer Machines

Technical Specifications

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



Code	Description	Dimensions a x b x c (mm)	Weight (kg)	Net (m ³)	Power (kw)	Blade Diameter (mm)	Price (€)
JP.GD.220	Food Slicer Machine	410x400x350	12	0.06	0.21	220	840
JP.GD.250	Food Slicer Machine	535x475x490	16	0.12	0.24	250	965
JP.GD.300	Food Slicer Machine	575x412x460	16	0.11	0.27	300	1420

Hamburger Press

Technical Specifications

- Meat diameter: 130 mm
- Stainless steel body.



Code	Description	Dimensions a x b x c (mm)	Weight (kg)	Net (m ³)	Price (€)
JP.HM.01	Hamburger Press	275x220x295	8	0.22	340

Round Induction Cooker

Technical Specifications

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



Code	Description	Dimensions a x b x c (mm)	Price (€)
JP.RZ5.01	Round Induction Cooker Power 800W	275x220x295	230

Milk Dispenser



Code	Description	Dimensions a x b x c (mm)	Price (€)
JP.DSP.01	Milk Dispenser 6 lt.	242x275x435	750

Coffee Dispenser



Code	Description	Dimensions a x b x c (mm)	Price (€)
JP.DSP.02	Coffee Dispenser 19 lt.	364x364x580	745

Juice Dispenser



JP.DSP.04

JP.DSP.04A

Code	Description	Dimensions a x b x c (mm)	Price (€)
JP.DSP.04	Juice Dispenser 8 lt.	270x360x530	350
JP.DPS.04A	Juice Dispenser 2x8 lt.	580x360x590	620

Juice Dispenser 12 Lt.



Code	Description	Dimensions a x b x c (mm)	Price (€)
JP.DSP.03	Juice Dispenser 12 Lt.	364x364x460	675

Rectangle Chafing Dish



Code	Description	Dimensions a x b x c (mm)	Price (€)
JP.CHF.01	Rectangle Chafing Dish 1/1 Gn Glass Lid Induction Bottom	275x220x295	1.150

Rectangle Chafing Dish Bottom Stand



Code	Description	Dimensions a x b x c (mm)	Price (€)
JP.CHF.01A	Rectangle Chafing Dish Bottom Stand 1/1 Gn	275x220x295	305

Square Chafing Dish



Code	Description	Dimensions a x b x c (mm)	Price (€)
JP.CHF.02	Square Chafing Dish 2/3 Gn Glass Lid Induction Bottom	275x220x295	840

Square Chafing Dish Bottom Stand



Code	Description	Dimensions a x b x c (mm)	Price (€)
JP.CHF.02A	Square Chafing Dish Bottom Stand 2/3 Gn	275x220x295	290

Round Soup Bowl



Code	Description	Dimensions a x b x c (mm)	Price (€)
JP.CHF.03	Round Soup Bowl 12 Lt Glass Lid Induction Bottom	275x220x295	1.285

Round Soup Bowl Bottom Stand



Code	Description	Dimensions a x b x c (mm)	Price (€)
JP.CHF.03A	Round Soup Bowl Bottom Stand	275x220x295	265

Round Roll Top Soup Station



Code	Description	Dimensions a x b x c (mm)	Price (€)
JP.CHF.05	Round Roll Top Soup Station	520x485x470	680

Roll Top Chafing Dish



Code	Description	Dimensions a x b x c (mm)	Price (€)
JP.CHF.04	Roll Top Chafing Dish	640x490x440	390



RVL.CHR.101



RVL.CHR.102



RVL.CHR.103



RVL.CHR.104



RVL.CHR.105



RVL.CHR.106



RVL.CHR.107



RVL.CHR.108



RVL.CHR.109







RVL.CHR.110



RVL.CHR.111



RVL.CHR.112



RVL.CHR.113



RVL.CHR.114



RVL.CHR.115



RVL.CHR.116



RVL.CHR.117



RVL.CHR.118



RVL.CHR.119



RVL.CHR.120



RVL.CHR.121



RVL.CHR.122



RVL.CHR.123



RVL.CHR.124



RVL.CHR.125



RVL.CHR.126



RVL.CHR.127







RVL.CHR.128



RVL.CHR.129



RVL.CHR.130



RVL.CHR.131



RVL.CHR.132



RVL.CHR.133



RVL.CHR.134



RVL.CHR.135



RVL.CHR.136



RVL.CHR.137



RVL.CHR.138



RVL.CHR.139



RVL.CHR.140



RVL.CHR.141



RVL.CHR.142



RVL.CHR.143



RVL.CHR.144



RVL.CHR.145



RVL.CHR.146



RVL.CHR.147



RVL.CHR.148



RVL.CHR.149



RVL.BR.101



RVL.BR.102



RVL.BR.103



RVL.BR.104







RVL.CHR.150



RVL.CHR.151



RVL.CHR.152



RVL.CHR.153



RVL.TBL.101



RVL.TBL.102



RVL.TBL.103



RVL.TBL.104



RVL.TBL.105



RVL.TBL.106



RVL.TBL.107



RVL.TBL.108



RVL.TBL.109



RVL.TBL.110



RVL.TBL.111







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