



**Manufacturers  
of Galley Equipment**

**ALUMINOX**

since 1929

ALUMINOX

## A history that begins from 1929...

In 1929, Emmanuel Chiladakis founded a small company for producing equipment for commercial kitchens.

Nowadays, after a long presence of more than 70 years in the market, ALUMINOX has acquired a long-term experience in high quality, technologically advanced products and their support.

The factory, covering an area of 6.800 m<sup>2</sup> of the total 13.000 m<sup>2</sup> company owned area, is in operation since 1989 in Koropi Industrial Zone and it is equipped with automatic production machines of the latest technology

Cooperating with Aluminox results to:

- Flexible production that can be customized according to your specific project.
- Direct contact with the person in charge of your project/s. Your requests is our top priority and we make sure that we meet your demands
- Aluminox products are exported all over the world. In 4 continents, consequently:

1. **EUROPE** (Germany, Italy, France, Spain, Portugal, Norway, Finland, Poland, Croatia)
2. **U.S.A**
3. **ASIA** (China, South Korea, Japan, Singapore)
4. **AFRICA** (South Africa, Egypt)





# TILTING BOILING PANS



-Aluminox Tilting boiling pans

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## Aluminox Tilting Boiling Pans

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The tilting boiling pan is heavy duty model entirely in stainless steel 304 aisi 18/10. The bottom of the kettle is hemispheric for excellent heat transfer and safety. It is designed to bring water from normal temperature to boiling within 30 minutes. The electrical tilting mechanism allows the kettle to tilt forward and empty completely or hold it in any position set by the operator.



The tilting boiling pan has a number of safety and electric controls for easier and safer use. The electric controls include: power switch, thermostat, power on light, piezostatic control and tilting mechanism switch. The safety controls include a pressure relief valve, 1,3 bar, an air relief valve, and a vacuum valve. The pan is insulated and it is working with pressure of 1,0 - 1,3 atm which results in faster boiling time.

The interiors corners are rounded for easier cleaning. The tilting boiling pan comes with a faucet on the right side. All electrical connections are safely protected from the plumbing connections. All parts can be easily accessed from the front side of the equipment for easier after sales service and maintenance.



The tilting boiling pan is part of the 900 Line of Aluminox and it integrates seamlessly with the rest of the Aluminox products. It can be available as a set of 2, 3 or 4 kettles in a row.

### Accessories

The accessories for the boiling pan include:

1. Baskets that you can use to boil the food and easily remove it from the tilting boiling pan. Available are baskets of 1/1, 1/2 & 1/3.
2. A perforated cover that allows you to empty the water inside the boiling pan and keep the food inside.



# Tilting Boiling Pans LINE 900

MODEL	CAPACITY	DIMENSIONS	POWER
BRE90A04MC4	40 Lt	1200X900X900	15kW/400V/50/3~
BRE90A04MD4	40 Lt	1200X900X900	15kW440V/60/3~
BRE90A06MC4	60 Lt	1200X900X900	15kW/400V/50/3~
BRE90A06MD4	60 Lt	1200X900X900	15kW440V/60/3~
BRE90A08MC4	80 Lt	1200X900X900	15kW/400V/50/3~
BRE90A08MD4	80 Lt	1200X900X900	15kW440V/60/3~
BRE90A15MC4	150 Lt	1200X900X900	15kW/400V/50/3~
BRE90A15MD4	150 Lt	1200X900X900	15kW440V/60/3~



-Additional Voltages available upon request



Line 900 Tilting boiling pan

## FIXED BOILING PANS



-Indicative fixed boiling pan in coordination with Tilting frying pan during the cooking procedure.

## Aluminox Fixed Boiling Pans



The boiling pan is heavy duty model entirely in stainless steel 304 a l s i 18/10. The bottom of the kettle is hemispheric for excellent heat transfer and safety. The heat is transferred indirectly inside the boiling pan. In this way the heat is evenly distributed, minimizing the risk to have the food sticking in the pan. The heating elements are specially designed to be corrosion resistant. The stainless steel cover is supported by two spring hinges that can be adjusted according to your requirements. The boiling pan has a number of safety and electric controls for easier and safe use. The electric controls include power switch, thermostat, power on light, and a piesostatic control. The interiors corners of the pan are rounded and it comes with hot and cold water valve mounted on top of the boiling pan. , pasta and other kind of food. The boiling pan integrates seamlessly to the 700 and 900 Aluminox line.

## Fixed Boiling Pans LINES 700 & 900

LINE 700			
MODEL	CAPACITY	DIMENSIONS	POWER
BRE70N06MC4	60 LT	800X700X900	15KW/400V/50/3~
BRE70N06MD4	60 LT	800X700X900	15KW/440V/60/3~
LINE 900			
MODEL	CAPACITY	DIMENSIONS	POWER
BRE90N15MC4	150 LT	800X900X900	15KW/400V/50/3~
BRE90N15MD4	150 LT	800X900X900	15KW/440V/60/3~
BRE90N25MC4	250 LT	950X970X900	22, 5KW/400V/50/3~
BRE90N25MD4	250 LT	950X970X900	22, 5KW/440V/60/3~



### ACCESSORIES

#### LINE 700/900

CODE	DESCRIPTION
BRAPERFBV11	Perforated basket 1/1 for Boiling pan for boiling vegetables
BRAPERFBR11	Perforated basket 1/1 for Boiling pan for boiling rice
BRAPERFSRF	Perforated surface for holding the contents when the Boiling pan is tilted. (Tilting Boiling Pan)
BRBL	Pair handles for baskets



Perforated basket



Perforated surface



# ELECTRIC RANGES



-Aluminox Electric Ranges

## Aluminox Electric Ranges

The Aluminox Electric Range is a heavy duty model equipped with static oven below. The oven is insulated on the six sides with high grade rock wool insulation and all the wiring used is for high temperatures. The door is from reinforced ribbed S/S door to prevent any kind of deformation on the door even with heavy use. The rack and the grid in the oven are from chromed steel and the ribbed base plate is enameled. In this way the performance of the oven stays the same over the years. The chamber of the oven is equipped with S/S totally sealed heating elements on top and at the bottom. The oven is suitable for 2/1 pans. The top of the cooking range is equipped with cast iron hot plates and thermostats controlling the temperature from 50–300°C. Under the hot plates, there is a spillage drawer that makes cleaning easier. Other features include a slight backsplash of 20mm to prevent grease leakage, a moisture vent dumber on the top and a cool zone for the controls.



### GENERAL CHARACTERISTICS:

- Heavy duty floor models entirely in stainless steel AISI304 18/10
- Oven is insulated inside on six sides with high grade rock wool insulation
- Anti-rolling rack for pans and oven rack
- Rack and grid from chromed steel
- Rack 3 position support from S/S
- Some models are provided with tilting heating elements providing maximum hygiene and easy cleaning
- Splittable models with splitting top and oven. Ideal solution for projects with limited access in the galley, especially during re-furbishments.

### STANDARD ACCESSORIES:

- Storm rails at all sides
- S/S adjustable feet attachable to deck for boldding or welding.
- One grid per oven

Detail from the Spillage Tray



## Electric Ranges LINE 700

SIZE 0				
MODEL	HOT PLATES/DIM & KW EACH	DIMENSIONS	POWER	TYPE
KE0702RKMC4	2 HOT PLATES/300X300MM, 3KW	400X700X900	6kW/400V/50/3~	ON OPEN CUPBOARD
KE0702RKMD4	2 HOT PLATES/300X300MM, 3KW	400X700X900	6kW/440V/60/3~	ON OPEN CUPBOARD

SIZE 1				
MODEL	HOT PLATES/DIM & KW EACH	DIMENSIONS	POWER	TYPE
KE1704EIMC4	4 INDUCTION ZONES	800X700X370	20kW/400V/50/3~	TABLE TOP
KE1704EIMD4	4 INDUCTION ZONES	800X700X370	20kW/440V/60/3~	TABLE TOP
KE1704RIMC4	4 INDUCTION ZONES	800X700X900	20kW/400V/50/3~	ON OPEN CUPBOARD
KE1704RIMD4	4 INDUCTION ZONES	800X700X900	20kW/440V/60/3~	ON OPEN CUPBOARD
KE1704RKMC4	4 HOT PLATES/300X300MM, 3KW	800X700X900	12kW/400V/50/3~	ON OPEN CUPBOARD
KE1704RKMD4	4 HOT PLATES/300X300MM, 3KW	800X700X900	12kW/440V/60/3~	ON OPEN CUPBOARD
KE1704FKMC4	4 HOT PLATES/300X300MM, 3KW	800X700X900	17kW/400V/50/3~	STATIC OVEN BELOW OF 5KW
KE1704FKMD4	4 HOT PLATES/300X300MM, 3KW	800X700X900	17kW/440V/60/3~	STATIC OVEN BELOW OF 5KW
KE1704FAMC4	4 TILTING HOT PLATES/300X300MM, 3KW	800X700X900	17kW/400V/50/3~	STATIC OVEN BELOW OF 5KW
KE1704FAMD4	4 TILTING HOT PLATES/300X300MM, 3KW	800X700X900	17kW/440V/60/3~	STATIC OVEN BELOW OF 5KW

Electric Range  
Models KE1704FKM with static oven



Electric Range  
Models KE1704FAM with static oven and tilting hot plates





## Electric Ranges LINE 900

SIZE 0				
MODEL	HOT PLATES/DIM & KW EACH	DIMENSIONS	POWER	TYPE
KE0902RKMC4	2 HOT PLATES/300X300MM, 3KW	400X900X900	6kW/400V/50/3~	ON OPEN CUPBOARD
KE0902RKMD4	2 HOT PLATES/300X300MM, 3KW	400X900X900	6kW/440V/60/3~	ON OPEN CUPBOARD

SIZE 1				
MODEL	HOT PLATES/DIM & KW EACH	DIMENSIONS	POWER	TYPE
KE1902RKMC4	2 HOT PLATES/300X600MM, 5KW	800X900X900	10kW/400V/50/3~	ON OPEN CUPBOARD
KE1902RKMD4	2 HOT PLATES/300X600MM, 5KW	800X900X900	10kW/440V/60/3~	ON OPEN CUPBOARD
KE1904RKMC4	4 HOT PLATES/300X300MM, 3KW	800X900X900	12kW/400V/50/3~	ON OPEN CUPBOARD
KE1904RKMD4	4 HOT PLATES/300X300MM, 3KW	800X900X900	12kW/440V/60/3~	ON OPEN CUPBOARD
KE1902RAMC4	2 TILTING HOT PLATES/300X600MM, 5KW	800X900X900	10kW/400V/50/3~	ON OPEN CUPBOARD
KE1902RAMD4	2 TILTING HOT PLATES/300X600MM, 5KW	800X900X900	10kW/440V/60/3~	ON OPEN CUPBOARD
KE1904RAMC4	4 TILTING HOT PLATES/300X300MM, 3KW	800X900X900	12kW/400V/50/3~	ON OPEN CUPBOARD
KE1904RAMD4	4 TILTING HOT PLATES/300X300MM, 3KW	800X900X900	12kW/440V/60/3~	ON OPEN CUPBOARD
KE1902FKMC4	2 HOT PLATES/300X600MM, 5KW	800X900X900	15kW/400V/50/3~	STATIC OVEN BELOW OF 5KW
KE1902FKMD4	2 HOT PLATES/300X600MM, 5KW	800X900X900	15kW/440V/60/3~	STATIC OVEN BELOW OF 5KW
KE1904FKMC4	4 HOT PLATES/300X300MM, 3KW	800X900X900	17kW/400V/50/3~	STATIC OVEN BELOW OF 5KW
<b>KE1904FKMD4</b>	<b>4 HOT PLATES/300X300MM, 3KW</b>	<b>800X900X900</b>	<b>17kW/440V/60/3~</b>	<b>STATIC OVEN BELOW OF 5KW</b>
KE1902FAMC4	2 TILTING HOT PLATES/300X600MM, 5KW	800X900X900	15kW/400V/50/3~	STATIC OVEN BELOW OF 5KW
KE1902FAMD4	2 TILTING HOT PLATES/300X600MM, 5KW	800X900X900	15kW/440V/60/3~	STATIC OVEN BELOW OF 5KW
KE1904FAMC4	4 HOT TILTING PLATES/300X300MM, 3KW	800X900X900	17kW/400V/50/3~	STATIC OVEN BELOW OF 5KW
KE1904FAMD4	4 TILTING HOT PLATES/300X300MM, 3KW	800X900X900	17kW/440V/60/3~	STATIC OVEN BELOW OF 5KW

-Additional Voltages available upon request

## Electric Ranges LINE 900

### SIZE 2

MODEL	HOT PLATES/DIM & KW EACH	DIMENSIONS	POWER	TYPE
KE2903FKMC4	3 HOT PLATES/300X600MM, 5KW	1200X900X900	20kW/400V/50/3~	STATIC OVEN BELOW OF 5KW
KE2903FKMD4	3 HOT PLATES/300X600MM, 5KW	1200X900X900	20kW/440V/60/3~	STATIC OVEN BELOW OF 5KW
KE2903FAMC4	3 TILTING HOT PLATES/300X600MM, 5KW	1200X900X900	20kW/400V/50/3~	STATIC OVEN BELOW OF 5KW
KE2903FAMD4	3 TILTING HOT PLATES/300X600MM, 5KW	1200X900X900	20kW/440V/60/3~	STATIC OVEN BELOW OF 5KW
KE2906FKMB4	6 HOT PLATES/300X300MM, 3KW	1200X900X900	23kW/230V/50-60/3~	STATIC OVEN BELOW OF 5KW
KE2906FKMC4	6 HOT PLATES/300X300MM, 3KW	1200X900X900	23kW/400V/50/3~	STATIC OVEN BELOW OF 5KW
KE2906FKMD4	6 HOT PLATES/300X300MM, 3KW	1200X900X900	23kW/440V/60/3~	STATIC OVEN BELOW OF 5KW
KE2906FAMC4	6 TILTING HOT PLATES/300X300MM, 3KW	1200X900X900	23kW/400V/50/3~	STATIC OVEN BELOW OF 5KW
KE2906FAMD4	6 TILTING HOT PLATES/300X300MM, 3KW	1200X900X900	23kW/440V/60/3~	STATIC OVEN BELOW OF 5KW

-Additional Voltages available upon request



Electric range SIZE 2  
Models KE2906FKM with static oven

Electric range SIZE 2  
Models KE2903FAM with static oven  
and tilting hot plates



## Electric Ranges LINE 900

SIZE 3				
MODEL	HOT PLATES/DIM & KW EACH	DIMENSIONS	POWER	TYPE
KE3904FKMC4	4 HOT PLATES/300X600MM, 5KW	1600X900X900	30kW/400V/50/3~	2 STATIC OVENS BELOW OF 5KW
KE3904FKMD4	4 HOT PLATES/300X600MM, 5KW	1600X900X900	30kW/440V/60/3~	2 STATIC OVENS BELOW OF 5KW
KE3904FAMC4	4 TILTING HOT PLATES/300X600MM, 5KW	1600X900X900	30kW/400V/50/3~	2 STATIC OVENS BELOW OF 5KW
KE3904FAMC4	4 TILTING HOT PLATES/300X600MM, 5KW	1600X900X900	30kW/440V/60/3~	2 STATIC OVENS BELOW OF 5KW
KE3906FKMC4	6 HOT PLATES/300X300MM, 3KW	1600X900X900	32kW/400V/50/3~	2 STATIC OVENS BELOW OF 5KW
KE3906FKMD4	6 HOT PLATES/300X300MM, 3KW	1600X900X900	32kW/440V/60/3~	2 STATIC OVENS BELOW OF 5KW
KE3906FAMC4	6 TILTING HOT PLATES/300X300MM, 3KW	1600X900X900	32kW/400V/50/3~	2 STATIC OVENS BELOW OF 5KW
KE3906FAMD4	6 TILTING HOT PLATES/300X300MM, 3KW	1600X900X900	32kW/440V/60/3~	2 STATIC OVENS BELOW OF 5KW
KE3908FKMC4	8 HOT PLATES/300X300MM, 3KW	1600X900X900	34kW/400V/50/3~	2 STATIC OVENS BELOW OF 5KW
KE3908FKMD4	8 HOT PLATES/300X300MM, 3KW	1600X900X900	34kW/440V/60/3~	2 STATIC OVENS BELOW OF 5KW
KE3908FAMC4	8 TILTING HOT PLATES/300X300MM, 3KW	1600X900X900	34kW/400V/50/3~	2 STATIC OVENS BELOW OF 5KW
KE3908FAMD4	8 TILTING HOT PLATES/300X300MM, 3KW	1600X900X900	34kW/440V/60/3~	2 STATIC OVENS BELOW OF 5KW

-Additional Voltages available upon request



Electric range SIZE 3  
Model KE3908FKM with two static ovens



## Splittable Electric Ranges LINES 700 & 900

### LINE 700 SIZE 1

MODEL	HOT PLATES/DIM & KW EACH	DIMENSIONS	POWER	TYPE
KE1704RKMLC4	4 HOT PLATES/300X300MM, 3KW	800X700X900	12kW/400V/50/3~	SPLITTABLE/ON OPEN CUPBOARD
KE1704RKMLD4	4 HOT PLATES/300X300MM, 3KW	800X700X900	12kW/440V/60/3~	SPLITTABLE/ON OPEN CUPBOARD
KE1704RAMLC4	4 TILTING HOT PLATES/300X300MM, 3KW	800X700X900	12kW/400V/50/3~	SPLITTABLE/ON OPEN CUPBOARD
KE1704RAMLD4	4 TILTING HOT PLATES/300X300MM, 3KW	800X700X900	12kW/440V/60/3~	SPLITTABLE/ON OPEN CUPBOARD

Electric Range  
Models KE1904FKML



Electric Range  
Models KE1904FAML



Aluminox Electric Ranges splittable models are specially manufactured so that the top and the oven can be split and transported separately inside the ship. They are an ideal solution when the access to the galley is limited.

### LINE 900 SIZE 1

MODEL	HOT PLATES/DIM & KW EACH	DIMENSIONS	POWER	TYPE
KE1904FKMLB4	4 HOT PLATES/300X300MM, 3KW	800X900X900	17kW/230V/50-60/3~	SPLITTABLE/STATIC OVEN BELOW OF 5KW
KE1904FKMLC4	4 HOT PLATES/300X300MM, 3KW	800X900X900	17kW/400V/50/3~	SPLITTABLE/STATIC OVEN BELOW OF 5KW
KE1904FKMLD4	4 HOT PLATES/300X300MM, 3KW	800X900X900	17kW/440V/60/3~	SPLITTABLE/STATIC OVEN BELOW OF 5KW
KE1904FAMLC4	4 HOT TILTING PLATES/300X300MM, 3KW	800X900X900	17kW/400V/50/3~	SPLITTABLE/STATIC OVEN BELOW OF 5KW
KE1904FAMLD4	4 TILTING HOT PLATES/300X300MM, 3KW	800X900X900	17kW/440V/60/3~	SPLITTABLE/STATIC OVEN BELOW OF 5KW

## Accessories for the Electric Ranges

ACCESSORIES			
CODE	DESCRIPTION	LINE 700	LINE 900
MARGRF7090	FRONT GRAB RAIL FOR LINE 700/900 SIZE 1	✓	✓
MARGRB7090	BACK GRAB RAIL FOR LINE 700/900 SIZE 1	✓	✓
MARGRFB7090	FRONT AND BACK GRAB RAIL FOR LINE 700/900 SIZE 1	✓	✓
MARGRR70	RIGHT GRAB RAIL FOR LINE 700 ALL SIZES	✓	
MARAGRL70	LEFT GRAB RAIL FOR LINE 700 ALL SIZES	✓	
MARGRR90	RIGHT GRAB RAIL FOR LINE 900 ALL SIZES		✓
MARAGRL90	LEFT GRAB RAIL FOR LINE 900 ALL SIZES		✓
MARGRF902	FRONT GRAB RAIL FOR LINE 900 SIZE 2 (FOR RANGES WITH LENGTH 1200 MM)		✓
MARGRB902	BACK GRAB RAIL FOR LINE 900 SIZE 2 (FOR RANGES WITH LENGTH 1200 MM)		✓
MARGRF903	FRONT GRAB RAIL FOR LINE 900 SIZE 3 (FOR RANGES WITH LENGTH 1600 MM)		✓
MARGRB903	BACK GRAB RAIL FOR LINE 900 SIZE 3 (FOR RANGES WITH LENGTH 1600 MM)		✓
OVGR	GRID FOR OVEN	✓	✓
OVBP	BAKING PLATE FOR PASTRY DIM: 600X400X80MM	✓	✓
OVPGN1165	PAN FOR OVEN GN 1/1 DEPTH 65 MM	✓	✓
OVPGN11100	PAN FOR OVEN GN 1/1 DEPTH 100 MM	✓	✓
OVPGN11150	PAN FOR OVEN GN 1/1 DEPTH 150 MM	✓	✓

All capacities of pans are available. Above accessories are indicative as the capacity range of pans is very wide.

Electric Range  
Models KE2906FAM with one static oven  
and tilting hot plates



**ELECTRIC FRYERS**



-Aluminox Electric Fryers, USPH version.



## Aluminox Electric Fryers



-Aluminox double fryer on closed cupboard.



-SOLAS Box included as standard with the SOLAS 2000 fryers

The Aluminox Electric Deep Fat Fryer is a heavy duty fryer with large production capacity thanks to the ideal combination of tank capacity and heating element power. There are two types of Aluminox Fryers: SOLAS and NON-SOLAS.

The heating elements are tilting for easy cleaning and service. They are connected to a safety micro switch thermostat that cuts off the electrical supply when the heating elements are tilted. Safety features include a back-up thermostat. The SOLAS 2000 version of the fryers include 2 back up thermostats.

On top of the heating elements there is a stainless steel protector that serves as a filter as well. On the rear and on the sides the fryer is equipped with splash guards. The baskets are made of stainless steel and are very heavy duty type.



-On the right basket you can see the s/s protection for the heating elements  
-On the left basket the stainless steel baskets

## Electric Fryers NON-SOLAS LINE 700

MODEL	CAPACITY	DIMENSIONS	POWER	TYPE
FRE701EMC4	1 OIL BASIN / 17 LITRES	400x700x370	11,1kW/400V/50/3~	TABLE TOP
FRE701EMD4	1 OIL BASIN / 17 LITRES	400x700x370	11,1kW440V/60/3~	TABLE TOP
FRE701RMC4	1 OIL BASIN / 17 LITRES	400x700x900	11,1kW/400V/50/3~	ON OPEN CUPBOARD
FRE701RMD4	1 OIL BASIN / 17 LITRES	400x700x900	11,1kW440V/60/3~	ON OPEN CUPBOARD
FRE701PMC4	1 OIL BASIN / 17 LITRES	400x700x900	11,1kW/400V/50/3~	ON CLOSED CUPBOARD
FRE701PMD4	1 OIL BASIN / 17 LITRES	400x700x900	11,1kW440V/60/3~	ON CLOSED CUPBOARD
FRE702EMC4	2 OIL BASINS / 17 + 17 LITRES	800x700x370	22,2kW/400V/50/3~	TABLE TOP
FRE702EMD4	2 OIL BASINS / 17 + 17 LITRES	800x700x370	22,2kW440V/60/3~	TABLE TOP
FRE702RMC4	2 OIL BASINS / 17 + 17 LITRES	800x700x900	22,2kW/400V/50/3~	ON OPEN CUPBOARD
FRE702RMD4	2 OIL BASINS / 17 + 17 LITRES	800x700x900	22,2kW440V/60/3~	ON OPEN CUPBOARD
FRE702PMC4	2 OIL BASINS / 17 + 17 LITRES	800x700x900	22,2kW/400V/50/3~	ON CLOSED CUPBOARD
FRE702PMD4	2 OIL BASINS / 17 + 17 LITRES	800x700x900	22,2kW440V/60/3~	ON CLOSED CUPBOARD



-Aluminox Electric Fryer 's Baskets (left )  
and Electric Fryer with 1 oil basin on closed  
cupboard (right )

## Electric Fryers NON-SOLAS LINE 900

MODEL	CAPACITY	DIMENSIONS	POWER	TYPE
FRE9012PEMC4	1 OIL BASIN / 20 LITRES	400x900x900	12kW/400V/50/3~	ON CLOSED CUPBOARD
FRE9012PEMD4	1 OIL BASIN / 20 LITRES	400x900x900	12kW440V/60/3~	ON CLOSED CUPBOARD
FRE9013PKMC4	1 OIL BASIN / 30 LITRES	400x900x900	16,2kW/400V/50/3~	ON CLOSED CUPBOARD
FRE9013PKMD4	1 OIL BASIN / 30 LITRES	400x900x900	16,2kW440V/60/3~	ON CLOSED CUPBOARD
FRE9022PEMC4	2 OIL BASINS / 20 + 20 LITRES	800x900x900	24kW/400V/50/3~	ON CLOSED CUPBOARD
FRE9022PEMD4	2 OIL BASINS / 20 + 20 LITRES	800x900x900	24kW440V/60/3~	ON CLOSED CUPBOARD
FRE9023PKMC4	2 OIL BASINS / 30 + 30 LITRES	800x900x900	32,4kW/400V/50/3~	ON CLOSED CUPBOARD
FRE9023PKMD4	2 OIL BASINS / 30 + 30 LITRES	800x900x900	32,4kW440V/60/3~	ON CLOSED CUPBOARD



-Tilting the heating elements allows you easy cleaning

## Electric Fryers SOLAS LINE 700

MODEL	CAPACITY	DIMENSIONS	POWER	TYPE
FRE701ESMC4	1 OIL BASIN / 17 LITRES	400x700x370	11,1kW/400V/50/3~	TABLE TOP
FRE701ESMD4	1 OIL BASIN / 17 LITRES	400x700x370	11,1kW440V/60/3~	TABLE TOP
FRE701RSMC4	1 OIL BASIN / 17 LITRES	400x700x900	11,1kW/400V/50/3~	ON OPEN CUPBOARD
FRE701RSMD4	1 OIL BASIN / 17 LITRES	400x700x900	11,1kW440V/60/3~	ON OPEN CUPBOARD
FRE701PSMC4	1 OIL BASIN / 17 LITRES	400x700x900	11,1kW/400V/50/3~	ON CLOSED CUPBOARD
FRE701PSMD4	1 OIL BASIN / 17 LITRES	400x700x900	11,1kW440V/60/3~	ON CLOSED CUPBOARD
FRE702ESMC4	2 OIL BASINS / 17 + 17 LITRES	800x700x370	22,2kW/400V/50/3~	TABLE TOP
FRE702ESMD4	2 OIL BASINS / 17 + 17 LITRES	800x700x370	22,2kW440V/60/3~	TABLE TOP
FRE702RSMC4	2 OIL BASINS / 17 + 17 LITRES	800x700x900	22,2kW/400V/50/3~	ON OPEN CUPBOARD
FRE702RSMD4	2 OIL BASINS / 17 + 17 LITRES	800x700x900	22,2kW440V/60/3~	ON OPEN CUPBOARD
FRE702PSMC4	2 OIL BASINS / 17 + 17 LITRES	800x700x900	22,2kW/400V/50/3~	ON CLOSED CUPBOARD
FRE702PSMD4	2 OIL BASINS / 17 + 17 LITRES	800x700x900	22,2kW440V/60/3~	ON CLOSED CUPBOARD



-Aluminox Electric Fryer with 1 oil basin, table top



## Electric Fryers SOLAS LINE 900



-Aluminox Electric Fryer with 1 oil basin on open cupboard (left), fryer basket details (middle,right)

MODEL	CAPACITY	DIMENSIONS	POWER	TYPE
FRE9012PESMC4	1 OIL BASIN / 20 LITRES	400x900x900	12kW/400V/50/3~	ON CLOSED CUPBOARD
FRE9012PESMD4	1 OIL BASIN / 20 LITRES	400x900x900	12kW440V/60/3~	ON CLOSED CUPBOARD
FRE9013PKSMC4	1 OIL BASIN / 30 LITRES	400x900x900	16,2kW/400V/50/3~	ON CLOSED CUPBOARD
FRE9013PKSMD4	1 OIL BASIN / 30 LITRES	400x900x900	16,2kW440V/60/3~	ON CLOSED CUPBOARD
FRE9022PESMC4	2 OIL BASINS / 20 + 20 LITRES	800x900x900	24kW/400V/50/3~	ON CLOSED CUPBOARD
FRE9022PESMD4	2 OIL BASINS / 20 + 20 LITRES	800x900x900	24kW440V/60/3~	ON CLOSED CUPBOARD
FRE9023PKSMC4	2 OIL BASINS / 30 + 30 LITRES	800x900x900	32,4kW/400V/50/3~	ON CLOSED CUPBOARD
FRE9023PKSMD4	2 OIL BASINS / 30 + 30 LITRES	800x900x900	32,4kW440V/60/3~	ON CLOSED CUPBOARD

-Additional Voltages available upon request



-Aluminox Electric Fryers double, USPH type

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# ELECTRIC GRIDDLES

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-Aluminox Electric Griddles



## Aluminox Electric Griddles

The Aluminox Electric Griddle can be used to grill a variety of food like meat, fish, vegetables, etc. Its operation is very easy and it is designed to be robust and long lasting. It is supplied with plates made of conductive steel with specially treated surface with 15mm thickness. The heating elements are specially designed to spread evenly the temperature. The temperature is controlled by thermostats from 50°C up to 350°C. The Griddle in-



Outside bar showing a pair of table top griddles and table top fryers built in stainless steel

It is a heavy duty model built entirely in stainless steel 304AISI 18/10 with sating finish. The double models have two independent heating zones. The grilling surface can be flat, ribbed or half flat half ribbed for the double models. On the lower part you will find the removable fat tray. You can choose the 700 line griddles to be table top or freestanding, the 900 lines comes as freestanding.



-Electric Griddle Aluminox on open cupboard, half ribbed - half flat

## Accessories

CODE	DESCRIPTION
MARGRF7090	Front grab rail line 70/90

## Electric Griddles LINE 700

MODEL	SIZE	DIMENSIONS	POWER	TYPE	SURFACE
GRE701EGMC4	SINGLE	400x700x370	4,5kW/400V/50/3~	TABLE TOP	RIBBED
GRE701EGMD4	SINGLE	400x700x370	4,5kW440V/60/3~	TABLE TOP	RIBBED
GRE701ELMC4	SINGLE	400x700x370	4,5kW/400V/50/3~	TABLE TOP	FLAT
GRE701ELMD4	SINGLE	400x700x370	4,5kW440V/60/3~	TABLE TOP	FLAT
GRE701RGMC4	SINGLE	400x700x900	4,5kW/400V/50/3~	ON OPEN CUPBOARD	RIBBED
GRE701RGMD4	SINGLE	400x700x900	4,5kW440V/60/3~	ON OPEN CUPBOARD	RIBBED
GRE701RLMC4	SINGLE	400x700x900	4,5kW/400V/50/3~	ON OPEN CUPBOARD	FLAT
GRE701RLMD4	SINGLE	400x700x900	4,5kW440V/60/3~	ON OPEN CUPBOARD	FLAT
GRE701PGMC4	SINGLE	400x700x900	4,5kW/400V/50/3~	ON CLOSED CUPBOARD	RIBBED
GRE701PGMD4	SINGLE	400x700x900	4,5kW440V/60/3~	ON CLOSED CUPBOARD	RIBBED
GRE701PLMC4	SINGLE	400x700x900	4,5kW/400V/50/3~	ON CLOSED CUPBOARD	FLAT
GRE701PLMD4	SINGLE	400x700x900	4,5kW440V/60/3~	ON CLOSED CUPBOARD	FLAT

Continue →



-Electric Griddle Aluminox ,  
single, flat, on closed cupboard



## ( continue ) Electric Griddles LINE 700

MODEL	SIZE	DIMENSIONS	POWER	TYPE	SURFACE
GRE702EGMC4	DOUBLE	800x700x370	9kW/400V/50/3~	TABLE TOP	RIBBED
GRE702EGMD4	DOUBLE	800x700x370	9kW440V/60/3~	TABLE TOP	RIBBED
GRE702ELMC4	DOUBLE	800x700x370	9kW/400V/50/3~	TABLE TOP	FLAT
GRE702ELMD4	DOUBLE	800x700x370	9kW440V/60/3~	TABLE TOP	FLAT
GRE702EGLMC4	DOUBLE	800x700x370	9kW/400V/50/3~	TABLE TOP	RIBBED/FLAT
GRE702EGLMD4	DOUBLE	800x700x370	9kW440V/60/3~	TABLE TOP	RIBBED/FLAT
GRE702RGMC4	DOUBLE	800x700x900	9kW/400V/50/3~	ON OPEN CUPBOARD	RIBBED
GRE702RGMD4	DOUBLE	800x700x900	9kW440V/60/3~	ON OPEN CUPBOARD	RIBBED
GRE702RLMC4	DOUBLE	800x700x900	9kW/400V/50/3~	ON OPEN CUPBOARD	FLAT
GRE702RLMD4	DOUBLE	800x700x900	9kW440V/60/3~	ON OPEN CUPBOARD	FLAT
GRE702RGLMC4	DOUBLE	800x700x900	9kW/400V/50/3~	ON OPEN CUPBOARD	RIBBED/FLAT
GRE702RGLMD4	DOUBLE	800x700x900	9kW440V/60/3~	ON OPEN CUPBOARD	RIBBED/FLAT
GRE702PGMC4	DOUBLE	800x700x900	9kW/400V/50/3~	ON CLOSED CUPBOARD	RIBBED
GRE702PGMD4	DOUBLE	800x700x900	9kW440V/60/3~	ON CLOSED CUPBOARD	RIBBED
GRE702PLMC4	DOUBLE	800x700x900	9kW/400V/50/3~	ON CLOSED CUPBOARD	FLAT
GRE702PLMD4	DOUBLE	800x700x900	9kW440V/60/3~	ON CLOSED CUPBOARD	FLAT
GRE702PGLMC4	DOUBLE	800x700x900	9kW/400V/50/3~	ON CLOSED CUPBOARD	RIBBED/FLAT
GRE702PGLMD4	DOUBLE	800x700x900	9kW440V/60/3~	ON CLOSED CUPBOARD	RIBBED/FLAT



-Electric Griddle  
Aluminox, table top,

## Electric Griddles LINE 900

MODEL	SIZE	DIMENSIONS	POWER	TYPE	SURFACE
GRE901RGMC4	SINGLE	400x900x900	6kW/400V/50/3~	ON OPEN CUPBOARD	RIBBED
GRE901RGMD4	SINGLE	400x900x900	6kW440V/60/3~	ON OPEN CUPBOARD	RIBBED
GRE901RLMC4	SINGLE	400x900x900	6kW/400V/50/3~	ON OPEN CUPBOARD	FLAT
GRE901RLMD4	SINGLE	400x900x900	6kW440V/60/3~	ON OPEN CUPBOARD	FLAT
GRE901PGMC4	SINGLE	400x900x900	6kW/400V/50/3~	ON CLOSED CUPBOARD	RIBBED
GRE901PGMD4	SINGLE	400x900x900	6kW440V/60/3~	ON CLOSED CUPBOARD	RIBBED
GRE901PLMC4	SINGLE	400x900x900	6kW/400V/50/3~	ON CLOSED CUPBOARD	FLAT
GRE901PLMD4	SINGLE	400x900x900	6kW440V/60/3~	ON CLOSED CUPBOARD	FLAT
GRE902RGMC4	DOUBLE	800x900x900	12kW/400V/50/3~	ON OPEN CUPBOARD	RIBBED
GRE902RGMD4	DOUBLE	800x900x900	12kW440V/60/3~	ON OPEN CUPBOARD	RIBBED
GRE902RLMC4	DOUBLE	800x900x900	12kW/400V/50/3~	ON OPEN CUPBOARD	FLAT
GRE902RLMD4	DOUBLE	800x900x900	12kW440V/60/3~	ON OPEN CUPBOARD	FLAT
GRE902RGLMC4	DOUBLE	800x900x900	12kW/400V/50/3~	ON OPEN CUPBOARD	RIBBED/FLAT
GRE902RGLMD4	DOUBLE	800x900x900	12kW440V/60/3~	ON OPEN CUPBOARD	RIBBED/FLAT
GRE902PGMC4	DOUBLE	800x900x900	12kW/400V/50/3~	ON CLOSED CUPBOARD	RIBBED
GRE902PGMD4	DOUBLE	800x900x900	12kW440V/60/3~	ON CLOSED CUPBOARD	RIBBED
GRE902PLMC4	DOUBLE	800x900x900	12kW/400V/50/3~	ON CLOSED CUPBOARD	FLAT
GRE902PLMD4	DOUBLE	800x900x900	12kW440V/60/3~	ON CLOSED CUPBOARD	FLAT
GRE902PGLMC4	DOUBLE	800x900x900	12kW/400V/50/3~	ON CLOSED CUPBOARD	RIBBED/FLAT
GRE902PGLMD4	DOUBLE	800x900x900	12kW440V/60/3~	ON CLOSED CUPBOARD	RIBBED/FLAT

-Additional Voltages available upon request



Details that show the finishing on the door and the whole where the fat is passing from towards the fat

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# TILTING PANS

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-Aluminox Tilting Pans



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## Aluminox Tilting Pans

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The Aluminox Electric Tilting Pan is a very versatile piece of equipment. It can be used to cook in many different ways ( grill and boil ) due to its stainless steel surface. It is designed for heavy duty use and it comes in 60, 90 and 130 ltr capacity to match your production requirements.

The cover is made of Stainless steel and it is supported by springs, which can be adjusted over time. The cooking surface is made of 10mm stainless steel for maximum hygiene and it is designed for even heat distribution.

General Characteristics:

- satin finish stainless steel front, back and sides
- pan body 1,5 mm stainless steel, front hinged for tilting.
- coved interior bottom with front type formed pouring lip flanged on both sides for complete spillage control.
- braising pan will empty when raised to top tilt position.
- adjustable cover lift assist will hold hinged cover in any open position set by operator.
- manual pan tilting control with swing away handle (spring loaded ) for the 60/90lt model ( automatic is optional ) )
- automatic hydraulic tilting standard for the 130lt model
- thermostatic heat control



-Aluminox Tilting Pans

On the left the 130ltr tilting pan with automatic tilting.

## Tilting Pans LINE 700

MODEL	CAPACITY	DIMENSIONS	POWER	TILTING
TAE7006XMC4	60 Lt	800X700X900	9kW/400V/50-60/3~	MANUAL
TAE7006XMD4	60 Lt	800X700X900	9kW440V/50-60/3~	MANUAL



-Aluminor Tilting Pan 130lt with automatic tilting

## Tilting Pans LINE 900

MODEL	CAPACITY	DIMENSIONS	POWER	TILTING
TAE9009XMC4	90 Lt	800X900X900	13.5kW/400V/50-60/3~	MANUAL
TAE9009XMD4	90 Lt	800X900X900	13.5kW440V/50-60/3~	MANUAL
TAE9009AMC4	90 Lt	800X900X900	13.5kW/400V/50-60/3~	AUTOMATIC
TAE9009AMD4	90 Lt	800X900X900	13.5kW440V/50-60/3~	AUTOMATIC
TAE9013AMC4	130 Lt	1600X900X900	18kW/400V/50-60/3~	AUTOMATIC
TAE9013AMD4	130 Lt	1600X900X900	18kW440V/50-60/3~	AUTOMATIC

-Additional Voltages available upon request

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## Tilting Pan for small spaces

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This electric Tilting Pan is ideal for small spaces. It can help you prepare and cook food in many different ways (fry, simmer, grill) and at the same time the space required is very limited.



MODEL	DIMENSIONS in mm	Voltage kW/V/Hz/~	Capacity
TAE02XMB4	510/628x762x982/1029	6/230/50-60/3	20 ltrs
TAE02XMC4		6/400/50-60/3	
TAE02XMD4		6/440/50-60/3	

-Additional Voltages available upon request



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## ELECTRIC OVENS

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Aluminox offers 4 types of static ovens to suit your various needs

- Baking and Roasting ovens which can be used for most type of baking
- Pizza ovens, specialized ovens for pizza
- Pastry ovens, our specialized ovens for pizza with humidity so that you can use them for pastry as well.
- Small baking and roasting ovens which combine the versatility of the bigger Baking and



-Pizzas ready for the Aluminox ovens

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## Aluminox Electric Baking and Roasting Ovens

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The Aluminox Electric Oven is ideal for baking and roasting. The oven chamber has 50mm rock wool installation. The door has a special S/S reinforcement in order to prevent deformations from high temperatures and heavy use. Each chamber is equipped with totally sealed stainless steel heating elements on top and at the bottom and it is suitable for 2/1 pans. The rack and the grid in the oven are from chromed steel and the ribbed base plate is enameled. It is also equipped with silicon wiring around the door to prevent loss of heat. On the back there is the moisture vent. The temperature is controlled by two separate thermostats allowing you to choose different temperatures for the upper and lower part of the oven.



### GENERAL CHARACTERISTICS:

- Heavy duty model entirely in stainless steel 304 AISI 18/10
- Internal dim: 60x700x300mm WxDxH
- Door from reinforced ribbed s/s formed by high pressure tonnage press in order to avoid deformations rising from high temperature
- Door closure achieved through heavy duty spring hinges and mechanical support
- Anti-blocking grid
- Separate steatite control thermostats 50-300°C for each set of heating elements with light indicator
- Stainless steel adjusted legs
- Silicon wiring suitable for high temperatures
- Suitable for gn 2/1 pans
- Also available with hot cupboard below

### STANDARD ACCESSORIES:

- 1 roasting grids 2/1 per compartment and 1 grid 2/1 for the hot cupboard

# Electric Baking and Roasting Ovens

1 COMPARTMENT			
MODEL	DIMENSIONS	POWER	TYPE
OVEFE1SKMB4	885X840X1220	5kW/230V/50-60/3~	ON S/S STAND
OVEFE1SKMC4	885X840X1220	5kW/400V/50/3~	ON S/S STAND
OVEFE1SKMD4	885X840X1220	5kW/440V/60/3~	ON S/S STAND
OVEFE1THMB4	885X840X1670	6.25kW/230V/50-60/3~	ON HOT CUPBOARD
OVEFE1THMC4	885X840X1670	6.25kW/400V/50/3~	ON HOT CUPBOARD
OVEFE1THMD4	885X840X1670	6.25kW/440V/60/3~	ON HOT CUPBOARD

2 COMPARTMENTS			
MODEL	DIMENSIONS	POWER	TYPE
OVEFE2SKMB4	885X840X1670	10kW/230V/50-60/3~	ON S/S STAND
OVEFE2SKMC4	885X840X1670	10kW/400V/50/3~	ON S/S STAND
OVEFE2SKMD4	885X840X1670	10kW/440V/60/3~	ON S/S STAND
OVEFE2THMB4	885X840X1670	11.25kW/230V/50-60/3~	ON HOT CUPBOARD
OVEFE2THMC4	885X840X1670	11.25kW/400V/50/3~	ON HOT CUPBOARD
OVEFE2THMD4	885X840X1670	11.25kW/440V/60/3~	ON HOT CUPBOARD

3 COMPARTMENTS			
MODEL	DIMENSIONS	POWER	TYPE
OVEFE3SKMB4	885X840X1670	15kW/230V/50-60/3~	ON S/S STAND
OVEFE3SKMC4	885X840X1670	15kW/400V/50/3~	ON S/S STAND
OVEFE3SKMD4	885X840X1670	15kW/440V/60/3~	ON S/S STAND
OVEFE3THMB4	885X840X2070	16.25kW/230V/50-60/3~	ON HOT CUPBOARD
OVEFE3THMC4	885X840X2070	16.25kW/400V/50/3~	ON HOT CUPBOARD
OVEFE3THMD4	885X840X2070	16.25kW/440V/60/3~	ON HOT CUPBOARD

-Additional Voltages available upon request

Electric Baking and  
Roasting Oven  
Models OVEFE1THM on  
hot cupboard

Detail of Baking and Roasting Oven  
Finishing and handle of baking chamber



## Electric Ovens Line OVEFGN

The Electric Oven is a static oven with reinforced ribbed S/S door to prevent any kind of deformation. It's a rapid heating compact oven for small spaces. The OVEF2GN ovens are suitable for two 1/1 GN. Heating is effected by two stainless steel heating elements (top and bottom). The OVEF4GN offer double capacity with the same external dimensions. Heating is effected by three stainless steel heating elements (top middle and bottom) which are adjusted by two thermostats with a range from 100oC - 350oC. The oven is insulated on the six sides with high grade rock wool insulation and all wiring used is for high temperatures. The door has a patented closure mechanism that prevents it from opening.



Electric oven Models OVEFGN

CAPACITY 2			
MODEL	DIMENSIONS	POWER	TYPE
OVEFGN2EMB4	740X650X460	3kW/230V/50-60/3~	COUNTERTOP/2xGN 1/1
OVEFGN2EMC4	740X650X460	3kW/400V/50/3~	COUNTERTOP/2xGN 1/1
OVEFGN2EMD4	740X650X460	3kW/440V/50/3~	COUNTERTOP/2xGN 1/1

CAPACITY 4			
MODEL	DIMENSIONS	POWER	TYPE
OVEFGN4EMB4	740X650X460	4.5kW/230V/50-60/3~	COUNTERTOP/4xGN 1/1
OVEFGN4EMC4	740X650X460	4.5kW/400V/50/3~	COUNTERTOP/4xGN 1/1
OVEFGN4EMD4	740X650X460	4.5kW/440V/60/3~	COUNTERTOP/4xGN 1/1

-Additional Voltages available upon request



# Accessories for the Electric Ovens

ACCESSORIES	
CODE	DESCRIPTION
OVGR	GRID FOR OVEN
OVBP	BAKING PLATE FOR PASTRY DIM: 600X400X80MM
OVPGN1165	PAN FOR OVEN GN 1/1 DEPTH 65 MM
OVPGN11100	PAN FOR OVEN GN 1/1 DEPTH 100 MM
OVPGN11150	PAN FOR OVEN GN 1/1 DEPTH 150 MM
OVPGN2165	PAN FOR OVEN GN 2/1 DEPTH 65 MM
OVPGN21100	PAN FOR OVEN GN 2/1 DEPTH 100 MM
OVPGN21150	PAN FOR OVEN GN 2/1 DEPTH 150 MM

All capacities of pans are available. Above accessories are indicative as the capacity range of pans is very wide.



Baking and Roasting Oven  
Models OVEFE2THM on S/S stand



Detail of Baking and Roasting Oven with hot cupboard  
Temperature control on hot cupboard  
And S/S adjustable legs









**ALUMINOX**