# Quality and Efficiency in one inch



## LIGHT LINE 2013





Kromet Gastronomic Machines and Appliances Factory Ltd. is a leading Polish manufacturer of gastronomic appliances for thermal food processing.

Over 50-year presence on the market, knowledge and experienced obtained during this period as well as consistently realised quality policy, modern manufacturing technology, and openess to your suggestions and requiremetrs make us provide the highest quality wide range of appliances and devices used in professional kitchens of restaurants, bars, canteens and other mass nutrition providers.

The biggest culinary training centre in Poland with professionally equipped training stands and model gastronomy infrastructure is complimentary to our offer for gastronomy branch. DORAM Culinary Technics Centre creates unlimited possibilities of organising culinary festivals, shows, competitions and trainings as well as offers presentations.

Our assortment consists in professional electric and gas appliances in Light Line modules: cookers, tilting pans, stoves, spits.

All the products offered by the company are made of atested stainless steel in accordance with EU directives, all are certified with CE and GOST marking and if required, the devices are atested by the Oil and Gas Institute, Urząd Dozoru Technicznego (Technical Supervision Office) and Państwowy Zakład Żywienia (National Nutrition Institute). High quality of the products is provided by Quality Management System present in the company for many years and confirmed by ISO 9001:2008 certificate as well as numerous awards granted during various national and international branch expositions.





### **TABLE OF CONTENTS**

Tilting pans	5
Gas cookers	7
Electric cookers	10
Gas stoves	12
Electric stoves	13
Rotating spits	14
Roller heaters	15
Hot Dog Module	16





# ELECTRIC TILTING PAN









### **Electric tilting pan 000.PE-025p**

Power rating: 5,4 kW Working capacity: 37 L Working area: 0,25 m<sup>2</sup>

• Power Supply: 3 NPE 230/400V 50Hz

• Tilt of the pan: manual • Dimensions: 700x600x850

• Smooth temperature regulation (range 50-275°C)

### Electric tilting pan 000.PE-025S

Power rating: 5,4 kW Working capacity: 37 L Working area: 0,25 m<sup>2</sup>

• Power Supply: 3 NPE 230/400V 50Hz

• Tilt of the pan: manual • Dimensions: 700x600x850

• Smooth temperature regulation (range 50-275°C)

### **Electric tilting pan 000.PE-025N**

Power rating: 5,4 kW Working capacity: 37 L • Working area: 0,25 m<sup>2</sup>

• Power Supply: 3 NPE 230/400V 50Hz

• Tilt of the pan: manual Dimensions: 700x600x850

• Smooth temperature regulation (range 50-275°C)



# ELECTRIC and GAS





# TILTING PAN

### Electric tilting pan 000.PE-40P

Power rating: 9,0 kW
Working capacity: 64 L
Working area: 0,40m²

• Power supply: 3 NPE 230/400v 50Hz

Tilt of the pan: manualDimensions: 720x800x870

• Smooth temperature regulation (range 50-275°C)

### **Electric tilting pan 000.PE-40X**

Power rating: 9,0 kWWorking capacity: 64 L

Working area: 0,40m²

Power supply: 3 NPE 230/400v 50Hz

Tilt of the pan: mechanicalDimensions: 720x800x870

Smooth temperature regulation (range 50-275°C)





Diagram of burners\*



36,0 kW



Diagram of burners\*



24,0 kW



Diagram of burners\*



12,0 kW

### Gas cooker 000.KG-6M

- Burners power: 3x4,5 kW +3x7,5 kW=36 kW
- Gas connection: R ½"
- Dimensions: 1200x700x850
- Burners with flame safety device
- Pilot burner
- Energy saving burners (energy saving flame
- 25 % of maximum gas consumption)
- 4.5 kW Burner- 1- crown, 7.5 kW- 2 crown

### Gas cooker 000.KG-4M

- Burners power: 2x4,5 kW +2x7,5 kW=24,0 kW
- Gas connection: R ½"
- Dimensions: 800x700x850
- Burners with flame safety device
- Pilot burner
- Energy saving burners (energy saving flame)
- 25 % of maximum gas consumption)
- 4.5 kW Burner- 1- crown, 7.5 kW- 2 crown

### Gas cooker 000.KG-2M

- Burners power: 1x4,5 kW +1x7,5 kW= 12,0 kW
- Gas connection: R ½"
- Dimensions: 400x700x850
- Burners with flame safety device
- Pilot burner
- Energy saving burners (energy saving flame
- 25 % of maximum gas consumption)
- 4.5 kW Burner- 1- crown, 7.5 kW- 2 crown

### Gas cooker 000.KG-6L

- Burners power: 2x4,5 kW +2x7,5 kW+ 2x 9 kW= 42,0 kW
- Gas connection: R 1/2"
- Dimensions: 1350x850x850
- Burners with flame safety device
- Pilot burner
- Energy saving burners (energy saving flame 25 % of maximum gas consumption)
- Burners 4,5 kW 1- crown, 7,5 kW- 2 crown, 9,0 kW- 2- crown



Diagram of burners\*



42,0 kW



Diagram of burners\*



30,0 kW

### Gas cooker 000.KG-4L

- Burners power: 1x4,5 kW+ 1x7,5 kW+ 2x9,0 kW= 30,0 kW
- Gas connection: R 1/2"
- Dimensions: 900x850x850
- Burners with flame safety device
- Pilot burner
- Energy saving burners (energy saving flame 25 % of maximum gas consumption)
- Burners 4,5 kW 1- crown, 7,5 kW- 2 crown, 9,0 kW- 2- crown



Diagram of burners\*



12,0 kW

### Gas cooker 000.KG-2L

- Burners power: 1x4,5 kW +1x7,5 kW=12,0 kW
- Gas connection: R 1/2"
- Dimensions: 450x850x850
- Burners with flame safety device
- Pilot burner
- Energy saving burners (energy saving flame 25 % of maximum gas consumption)
- Burners 4,5 kW 1- crown, 7,5 kW- 2 crown







### Diagram of burners



13,0 kW

### Gas cooker 000.KG-4s.T

- Burners power: 1x2,5 kW+3x3,5 kW=13,0 kW
- Gas connection: 1/2"
- Dimensions: 800x700x900
- Burners with flame safety device
- Pilot burner
- Energy saving burners (energy saving flame 25 % of maximum gas consumption)



### Diagram of burners



13,0 kW

### Gas cooker with gas oven 000.KG-4s/PG-2

- Burners power: 1x2,5 kW+3x3,5 kW=13 kW
- Oven power: 7,5 kW
- Power supply: NPE 230V 50Hz
- Gas connection: R½"
- Dimensions: 800x700x900
- Chamber dimensions:695x550x310 [GN2/1]
- Electric starter for cooker burner
- Burners with flame safety device
- Pilot burner
- Energy saving burners (energy saving flame 25 % of maximum gas consumption)



Diagram of burners



13,0 kW

### Gas cooker electric oven 000.KG-4s/PE-2

- Burners power: 1x2,5kW+3x3,5kW=13 kW
- Oven power: 6,5 kW
- Power supply: 3 NPE 230/400V 50Hz
- Gas connection: R 1/2"
- Dimensions: 800x700x900
- Chamber dimensions: 695x550x310 [GN 2/1]
- Oven heating: up, down, up-down
- Range of temperature: smooth regulation from 50°to 250°C
- Burners with flame safety device
- Pilot burner
- Energy saving burners (energy saving flame 25 % of maximum gas consumption)

# ELECTRIC COOKERS



### **Electric cooker** 000.KE-6M

- Plates power: 4x2,6 kW + 2x2,0 kW =14,4 kW
- Power supply: 3 NPE 230/400V 50Hz
- Dimensions: 1200x700x850
- Fast heating plates



### Electric cooker 000.KE-4M

- Plates power: 3x2,6 kW + 1x2,0 kW = 9,8 kW
- Power supply: 3 NPE 230/400V 50Hz
- Dimensions: 800x700x850
- Fast heating plates



- Plates power: 2x2,6 kW = 5,2 kW
- Power supply: 3 NPE 230/400V 50Hz
- Dimensions: 400x700x850
- Fast heating plates

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# COOKERS

### Electric cooker 000.KEZ-4u.T

- Plates power: 4x4,0 kW =16,0kWPower supply: 3 NPE 230/400V 50Hz
- Dimensions: 800x750x900
- Tilting hot plates
- Fast heating plates

### Electric cooker with electric oven 000.KEZ-4u/PE-2

- Plates power: 4x4,0 kW =16,0 kW
- Oven power: 6,5 kW
- Power supply: 3 NPE 230/400V 50Hz
- Dimensions: 800x750x900
- Chamber dimensions: 695x550x310 [GN 2/1]
- Oven heating: up, down, up-down
- Range of temperature: smooth regulation from 50° to 250° C
- Tilting hot plates
- Fast heating plates









### **Gas stove** 000.TG-1

Power rating: 9,0 kW Gas connection: R 1/2"

Dimensions: 580x580x400

Burners with flame safety device

Pilot burner

• Energy saving burners (energy saving flame - 25 % of maximum gas consumption)

### **Gas stove** 000.TG-1F

Power rating: 9,0kW Gas connection: R 1/2"

• Dimensions: 600x650x400

• Burners with flame safety device

Pilot burner

• Energy saving burners (energy saving flame - 25 % of maximum gas consumption)

### **Gas stove** 000.TG-1H

Power rating: 9,0 kW • Gas connection: R ½"

• Dimensions: 580x580x720

• Burners with flame safety device

Pilot burner

Energy saving burners (energy saving flame - 25 % of maximum gas consumption)

### **Gas stove** 000.TG-2

Power rating: 2x9,0kW = 18,0kW

Gas connection: R ½"

Dimensions: 1160x580x440

• Burners with flame safety device

Pilot burner

Energy saving burners (energy saving flame - 25 % of maximum gas consumption)

# ELECTRIC STOVES



### **Electric stove** 000.TE-1F

Power rating: 5,0 kW Plate diameter: Ø 400mm Dimensions: 600x650x400 Three-level power regulation Power supply: 3 NPE 230/400V 50Hz

### **Electric stove** 000.TE-1H

Power rating: 5,0 kW Plate diameter: Ø 400mm Dimensions: 600x650x720 • Three-level power regulation Power supply: 3 NPE 230/400V 50Hz



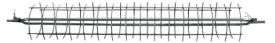












# GAS and ELECTRIC ROTATING SPITS

### **Electric rotating spit** 000.OE-6

- Power rating: 5,0 kW
- Single load of chickens: 6
- Number of forks: 3
- Power supply: 3 NPE 230/400V 50Hz
- Dimensions: 850x400x480
- Smooth temperature regulation within the range: 50°C - 250°C
- Also available for single phase electric power 230V with power 3,2kW

### **Electric rotating spit** 000.OE-12

- Power rating: 7,5 kW
- Single load of chickens: 12
- Number of forks: 3
- Power supply: 3 NPE 230/400V 50Hz
- Dimensions: 1000x373x772
- Power regulation at each level within the range:
  - I --- 2,4 kW II --- 1,2 kW III --- 0,6 kW

### **Gas rotating spit** 000.OGZ-24NC

- Power rating: 16,2 kW
- Single load of chickens: 24
- Number of forks: 4
- Power supply: NPE 230V 50Hz
- Gas connection: R 1"
- Dimensions: 1200x540x1300

### ROLLER











# HEATERS

### Roller heater HOT DOG 000.ROE-6/45.1S.N

- Power rating: 0,9 kW
- Power supply: NPE 230V 50Hz
- Number of heating zones:1
- Dimensions: 540x300x173
- Range of temperature: smooth regulation from 50° to 250° C
- Non-adherent rollers
- Dripping drawer

### Roller heater HOT DOG 000.ROE-8/45.1S.N

- Power rating: 1,2 kW
- Power supply: NPE 230V 50Hz
- Number of heating zones: 1
- Dimensions: 540x384x173
- Range of temperature: smooth regulation from 50° to 250°C
- Non-adherent rollers
- Dripping drawer

### Roller heater HOT DOG 000.ROE-10/45.2S.N

- Power rating: 1,5 kW
- Power supply: NPE 230V 50Hz
- Number of heating zones: 2
- Dimensions: 540x468x173
- Range of temperature: smooth regulation from 50° to 250°C
- Non-adherent rollers
- Dripping drawer

### Roller heater HOT DOG 000.ROE-14/45.2S.N

- Power rating: 2,1 kW
- Power supply: NPE 230V 50Hz
- Number of heating zones: 2
- Dimensions: 540x636x173
- Range of temperature: smooth regulation from 50° to 250° C
- Non-adherent rollers
- Dripping drawer

### Contact grill 000.GS-01.N

- Power rating: 1,6 kW
- Power supply: NPE 230V 50Hz
- Range of temperature: 50°C-250°C
- Dimensions: 192x273x328
- Operating mode display
- Non-adherent surface
- · Grooved heating plates

# MODULE HOT DOG 000.MHD-1

Module Hot Dog 000.MHD-1

Module HOT DOG offered by KROMET is an integrated stand for preparing fast-food of Hot Dog type.

The base of this set composed of the counter equipped with two cooling drawers with the temperature ranging from -2°C do +10°C. Depending on the needs, the module consists of six-, eight-, ten- or fourteen-roller hot dog grill and a contact grill for rolls heating.

The device fits ideally in such places as:

- petrol stations
- fast-food stands in supermarkets
- independent Fast-food stalls
- Fast-food bars



### MODULE HOT DOG 000.MHD-1













Changing burners is possible with an additional payment only upon prior agreement with the supplier.

The manufacturer reserves the right to change the design of products, replace them with new versions whose parameters shall not lower their functional and operational properties without prior notice. Some products are shown together with optional equipment, which requires an additional payment. All pictures in the catalogue are for reference only; final products may be slightly different from the presented examples.

The 2012/2013 catalogue cancels all terms and conditions specified in previous issues of the catalogue.

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Buying electric and electronic products made by KROMET you may dispose of relative old equipment. We will contact you with the company that will collect the used equipment for free and will utilize it in accordance with the Act of used electric and electronic equipment (Dz. U. nr 223 poz. 1464 7 2008r)

All products, which come in contact with foodstuffs, meet the health and safety requirements in accordance with the Regulation 1953/2004 of the European Parliament



All the products referred to herein conform to New Approach Directives



















Fabryka Maszyn i Urządzeń Gastronomicznych **KROMET Sp. z o.o.** 

66-600 Krosno Odrzańskie, ul. Pocztowa 30 tel. +48 (68) 383 53 24, 383 52 67 fax +48 (68) 383 54 58

www.kromet.com.pl handlowy@kromet.com.pl



handlowy@dora-metal.pl www.dora-metal.pl



ctk@dora-metal.pl www.ctk.doram.pl





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