

Specialty food service equipment









Catalog 2024















Grills & Griddles	2
Electric Griddles & Grills	2
Sandwich Grills	4
Beverages & Soft Serve Machines	8
Cold Beverage Dispensers	8
Frozen Drink, Slush, Granita Machine	12
Soft-Serve, Frozen Desert Dispenser	14
Electric Citrus Juicer	16
Hot Beverage Dispenser	18
Filtered Water Dispenser	19
Coffee Grinders	20
Espresso Machines & Coffee Accessories	22
Cutting & Processing	30
Meat Grinders	30
Cheese Graters	33
Meat Slicers	35
Commercial Blenders	39
Meat Shredder	41
Poultry Cutter	42
Meat Saws	43
Dishwashers	45
Bread & Dough	47
Dough Rounder, Moulders, Rollers, Sheeters, Divider	47
Bun Pan Rack & Tray Pans	55
Dough Proofing Boxes	56
Spiral Mixers	58
Fork Kneading Mixers	66
Pizza Prep Table	68
Pizza Accessories	71
Blast Freezers & Refrigeration	73
Broilers & Ovens	80
OverFire Broilers & Accessories	80
Combi Ovens & Accessories	88
Chicken Rotisserie Ovens	92





for
Warranty Terms and Conditions

SHIPPING



Pallet by FREIGHT



Box by GROUND

CERTIFICATIONS







ELECTRIC COUNTERTOP GRIDDLES



















Standard Features

- Stainless Steel Body
- Built in Grease Collector
- Polished Heavy Duty Steel Grid Plate
- Adjustable Temperature control up to 475°F
- Ideal for Sandwich, meat, vegetable and more
- Equipped with overload switch
- Easy to use and clean
- On/Off Light Indicator
- Uniform Heating
- Feet Included



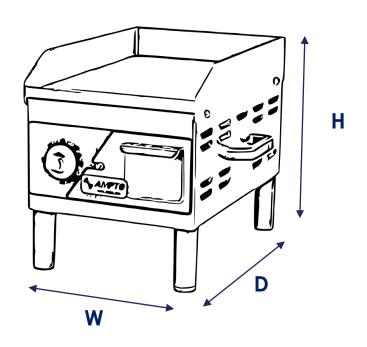




1-year parts and labor warranty (US Only)

ELECTRIC COUNTERTOP GRIDDLES





SPECIFICATIONS			
	GR5E	GR3E	GR1E
Thickness	1/4 "	1/4 "	1/4 "
Cooking Surface (WxD)	12" x 16"	25" x 16"	40" x 19"
Power Supply	110V/50-60HZ/1ph	220V/50-60HZ/1ph	220V/50-60HZ/1ph
Amps	14.5	17.3	27.3
Plug / Connection	Nema 5-15P	Wire - No Plug	
Watts	1600 W	4200 W	6000 W
Consumption	0,8 Kw/h	1,9 Kw/h	3 Kw/h
Net Weight (lbs)	30	63	120
Product Dim. (WxDxH)	12" x 19" x 14"	25" x 19" x 14"	40" x 22" x 14"



Notes:

- Properly clean and dry after daily use to ensure best performance and equipment longevity.
- DO NOT CONNECT TO DIRECT CURRENT (D.C.)

GR5E

GR3E & GR1E



Nema 5-15 125 VAC 2 Pole, 3 Wire Grounding



^{*}AMPTO is continuously improving products. Specifications are subject to change without notice.*

ELECTRIC SANDWICH/ PANINI GRILLS













Models: SASL / SSGL / SSGE

Standard Features

- Heavy Duty
- Feet Included
- Rubber Handle
- Stainless Steel Body
- Cast Aluminum Grid Plate
- Removeable Grease Collector
- Adjustable Temperature Control
- Adjustable Max Pressure System
- Uniform Heating
- Easy to Use and Clean
- Ideal for Sandwiches, Meats,
 Vegetables and more

• On Light Indicator



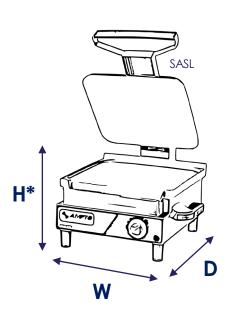


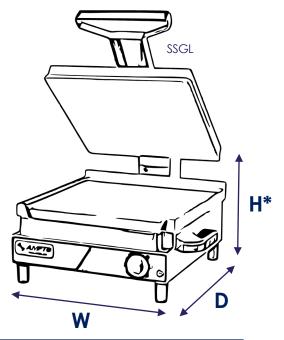




ELECTRIC SANDWICH/ PANINI GRILLS







SPECIFICATIONS				
	SASL	SASL SSGL SSGE		
Туре	Flo	ıt	Ribbed	
Cooking Surface	12 3/8 " x 13 5/8"	16 1/2 " x 17"	16 1/2 " x 17"	
Power Supply	1	10V / 60Hz / 1ph		
Amps		14.1		
Plug / Connection		Nema 5-15P		
Watts	1550 W			
Consumption	0.8 kWh			
Net Weight (lbs)	30 46 46		46	
Product Dim. (WxDxH*)	13.3" x 19.5" x 14.3"	17.2" x 24.3" x 15"	17.2" x 24.3" x 15"	
Packed Unit Weight (lbs)	32	48	48	
Packed Unit Dim. (WxDxH)	17" x 21" x 11"	26" x 24" x 14"	26" x 24" x 16"	

H* = Height of unit with closed lid

*SASL and SSGL also available in special voltage 220V/60-50hz under request



Notes:

 Properly clean and dry after daily use to ensure best performance and equipment longevity.



^{*}AMPTO is continuously improving products. Specifications are subject to change without notice.*

GAS SANDWICH GRILLS









Models: SASL-G / SSGL-G

Standard Features

- Stainless Steel Body
- Cast Aluminum Grid Plate
- Removeable Grease Collector
- Adjustable Max Pressure System
- Uniform Heating
- Easy to Use and Clean
- Ideal for Sandwiches, Meats,
 Vegetables and more
- Feet Included



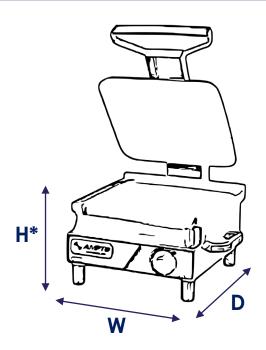


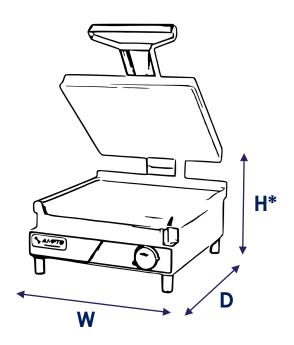


1-year parts and labor warranty (US Only)

GAS SANDWICH GRILLS







SPECIFICATIONS		
	SASL-G	SSGL-G
Surface Type	FI	at
Power Supply	Prop	oane
Gas Power (BTU/h)	9,000 15,000	
Capacity	9 Sandwiches	16 Sandwiches
Cooking Surface WxD	12 3/8 " x 13 5/8"	16 1/2 " x 17"
Net Weight (lbs)	26	46.2
Product Dim. (WxDxH)	28.9"	
Packed Unit Weight (lbs)	33	51
Packed Unit Dim. (WxDxH)	31" x 20" x 11"	26" x 24" x 14"
Connection	1/2 NPT	1/2 NPT



Notes:

- Clearance of 6" require on all sides
- This is Low Pressure Gas Equipment. This unit MUST be used with a gas regulator of 11" WC (280mm WC) Outlet (Not included) **
- Properly clean and dry after daily use to ensure best performance and equipment longevity.
- Always ensure Gas Taps are in the Off position before cleaning.

^{*}AMPTO is continuously improving products. Specifications are subject to change without notice.*







Models: C1256 / C1316

Standard Features

- 3 Gallons (12 Liters) capacity per bowl.
- All Stainless-Steel base all sides.
- Desing to cool and dispense noncarbonated drinks.
- Magnetic pump with attractive fountain effect.
- Shockproof, food grade, removable polycarbonate bowls.
- Gravity faucet system.
- Air cooling system Refrigerant R134A
- Overload compressor protector
- White plastic removable dripping tray with level indicator
- Unit approved for dairy-milk products NSF6 and 18
- Noise level lower than 70dB





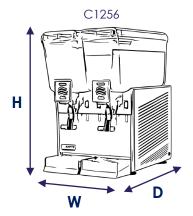












Gravity Tap

Fountain Pump



Notes:

- Operate at room temperature between 41° and 90°F (5° and 32°C)
- Clearance of 6" required on all sides
- Not recommended for use with high dense pulp beverages (ex. Horchata)
- Only use liquids free of chunks, seeds, or any pieces that could affect the pump and faucet
- For proper use and optimum durability of moving parts, adequate lubrication must be maintained.



RSPM040 LUBRICANT TUBE

SPECIFICATIONS			
	C1256 C1316		
Bowls	2	3	
Bowl Capacity (each)	3.2 Gal (12 Lts)	3.2 Gal (12 Lts)	
Total Capacity	6.4 Gal (24 Lts)	9.6 Gal (36 Lts)	
Power Supply	110V/60HZ/1ph	110V/60HZ/1ph	
Amps	2	3	
Plug / Connection	Nema 5-15P	Nema 5-15P	
Net Weight (lbs)	60	85	
Product Dim. (WxDxH)	15" x 18.5" x 22.5"	21.25" x 18.5" x 22.5"	
Shipping Weight (lbs)	80	105	
Shipping Dim. (WxDxH)	18" x 22" x 30"	25" x 22" x 30"	

For the best results of food preservation, we recommend:

- 1. Don't forget to leave the unit some room to breathe!
- 2. Please clean the condenser frequently to give the unit fresh air.



Nema 5-15 125 VAC 2 Pole, 3 Wire Grounding

^{*}AMPTO is continuously improving products. Specifications are subject to change without notice.*











Standard Features

- 5 gallons (20 liters) capacity per bowl.
- All Stainless-Steel base all sides.
- Desing to cool and dispense noncarbonated drinks.
- Magnetic pump with attractive fountain effect.
- Shockproof, food grade, removable polycarbonate bowls.
- Gravity faucet system.
- Air cooling system Refrigerant R134A
- Overload compressor protector
- White plastic removable dripping tray with level indicator
- Unit approved for dairy-milk products NSF6 and 18
- Noise level lower than 70dB



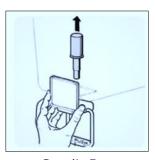
*D1316 also available in special voltage 220V/60Hz or 220V/50hz under request

1-year parts and labor warranty (US Only)

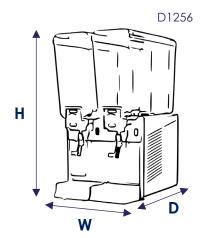












Gravity Tap Fountain Pump



Notes:

- Operate at room temperature between 41° and 90°F (5° and 32°C)
- Clearance of 6" required on all sides
- Not recommended for use with high dense pulp beverages (ex. Horchata)
- Only use liquids free of chunks, seeds, or any pieces that could affect the pump and faucet
- For proper use and optimum durability of moving parts, adequate lubrication must be maintained.



RSPM040 LUBRICANT TUBE

SPECIFICATIONS			
	D1256 D1316		
Bowls	2	3	
Bowl Capacity (each)	5 Gal (20 Lts)	5 Gal (20 Lts)	
Total Capacity	10 Gal (40 Lts)	15 Gal (60 Lts)	
Power Supply	110V/60HZ/1ph	110V/60HZ/1ph	
Amps	5	6	
Plug / Connection	Nema 5-15P	Nema 5-15P	
Net Weight (lbs)	57	93	
Product Dim. (WxDxH)	15" x 18.5" x 28"	22" x 18.5" x 28"	
Shipping Weight (lbs)	66	99	
Shipping Dim. (WxDxH)	18" x 22" x 30"	25" x 22" x 30"	

*D1314 (22OV/60hz/1ph) *D1315 (22OV/50hz/1ph)

For the best results of food preservation, we recommend:

- 1. Don't forget to leave the unit some room to breathe!
- 2. Please clean the condenser frequently to give the unit fresh air.



FROZEN DRINK, SLUSH, GRANITA MACHINES















Standard Features

- Indoor and outdoor use.
- The double mixing system prevents ice accumulation, for optimum product's consistency.
- Cold light illumination with LED.
- Lighted cover.
- Adjustable consistency.
- Safety stop system
- Air cooling system R404a
- Manual control keypad
- NSF-6 certified safe for milk
- Each Tank can Independently Chill or Freeze



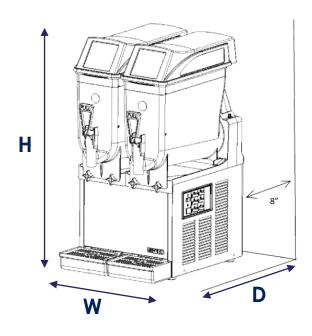




1-year parts and labor warranty (US Only)

frozen drink, slush, **GRANITA MACHINES**





SPECIFICATIONS		
	GRA-122	GRA-123
Bowls	2	3
Bowl Capacity (each)	3.2 Gal / 12 Lts	3.2 Gal / 12 Lts
Total Capacity	6.4 Gal / 24 Lts	9.6 Gal / 36 Lts
Power Supply	110V/60HZ/1ph	110V/60HZ/1ph
Amps	11	14
Plug / Connection	Nema 5-15P	Nema 5-20P
Net Weight (lbs)	117	172
Product Dim. (WxDxH)	15.8" x 21.9" x 32.5"	15.8" x 23.6" x 32.5"
Shipping Weight (lbs)	123	198
Shipping Dim. (WxDxH)	16" x 22" x 33"	25" x 22" x 33"



Operate at room temperature between 75°-90° F (24° and 32°C)

- Clearance of 8" require on all sides
- Mixture must maintain a sugar content between 12-14%; a lower concentration could seriously damage the mixing parts and gear motors.
- For proper use and optimum durability of moving parts, adequate lubrication must be maintained – RSPM040 Lubricant

GRA-122



Nema 5-15 125 VAC 2 Pole, 3 Wire Grounding

GRA-123



Nema 5-20 125 VAC 2 Pole, 3 Wire Grounding

AMPTO is continuously improving products. Specifications are subject to change without notice.

FROZEN DESSERT DISPENSER **SOFT SERVE**











Models: Q1156 / Q1216

Standard Features

- Compressor chills at or below 20°F creating a product like soft serve.
- Ideal for Smoothies, Ice cream, Gelato, Granita, Sorbetto or any other frozen creams
- 45 to 60 minutes for the Freezer Cycle
- Variable speed
- Removable bowls for cleaning purposes
- Bowl Double layer design
- Plastic dripping tray with level indicator
- Bowl defrosting system
- Noise level lower than 70dB
- Adjustable consistency
- Safety stop system
- Air cooling system R134A
- Digital control keypad
- Safe for dairy-milk products













FROZEN DESSERT DISPENSER SOFT SERVE

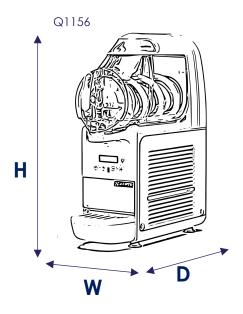




Energy Saving Less condensation system



Backlit display





Notes:

- Operate at room temperature between 41°-90°F (5° and 32°C)
- Clearance of 6" require on all sides
- Use only with liquids, without any chunk, seed, or any piece could affect the pump and faucet

SPECIFICATIONS		
Q1156 Q121		Q1216
Bowls	1	2
Bowl Capacity (each)	1.6 Gc	al / 6 Lts
Total Capacity	1.6 Gal / 6 Lts	3.2 Gal / 12 Lts
Power (W)	460	1100
Power Supply	110V/60HZ/1ph	
Amps	4.5	11.1
Plug / Connection	Nema 5-15P	
Net Weight	60 lbs (27 Kg)	103 lbs (47 Kg)
Product Dim. (WxDxH)	8" x 20" x 24"	16" x 20" x 24"
	20 x 50 x 60 cm	40 x 50 x 60 cm
Packed Unit Weight (lbs)	70	108
Packed Unit Dim. (WxDxH)	9" x 23" x 27"	19" x 23" x 27"



^{*}AMPTO is continuously improving products. Specifications are subject to change without notice.*

ELECTRIC JUICER















Standard Features

- Heavy Duty
- Stainless Steel Body
- Easy to Clean
- Works at 1,750 RPM
- Includes: 34oz. (1 liter) container, strainer, and 2 citrus cones for Lemons & Oranges
- Thermal Motor Protector
- Single Speed Motor



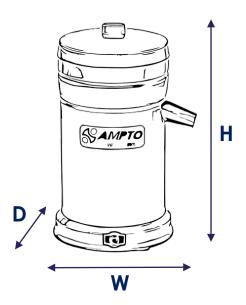


ELECTRIC JUICER



ES4EA Ideal for working doughs bakeries and restaurants.

Its Stainless-Steel construction and easy to clean design makes this unit a durable and long-lasting piece of equipment.



SPECIFICATIONS	
	ES4EA
Speeds	1750 RPM
Average Productivity	13.2 gal/hr (50 liter/hr)
Motor Power (Hp)	1/2
Power Supply	110V/60Hz/1ph
Amps	4.8
Plug / Connection	Nema 5-15P
Consumption	0.3 kw/h
External Dim. (WxDxH)	10" x 9" x 15.4"
Shipping Dim.	14" x 10" x 15"
Shipping Weight (lbs)	19



 Properly clean and dry after daily use to ensure best performance and equipment longevity.



HOT BEVERAGE/TOPPING DISPENSER













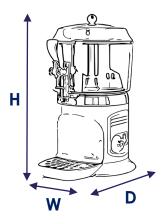


CHOC5W

Standard Features

- Elegant Countertop Dispenser in White
- Rotating Mixing Paddles prevent product separation
- Hot Beverages (e.g. Hot Chocolate)
- Manual Adjustable Thermostat up to 194°F (90°C)
- Removeable Tap and Drip Tray
- Bowl is Removeable, Shock-Proof, Food-Grade Polycarbonate and functions as storing container to Refrigerate unused product

SPECIFICATIONS	
	CHOC5W
Bowls	1
Bowl Capacity	1.32 Gal (5 L)
Speed	1
Noise Level	Lower than 70dB
Power Supply	110V/60HZ/1ph
Amps	8.1
Plug / Connection	Nema 5-15P
Product Dim. (WxDxH)	9.4" x 11.4" x 16.14" (24 x 29 x 41 cm)
Net Weight (lbs)	15.4 lbs (7 Kg)
Shipping Weight (lbs)	17.6 lbs (8 Kg)
Shipping Dim. (WxDxH)	10.2" x 12.6" x 19.5"





Nacho Cheese









Teas

Perfect For Dispensing*













- **Broths**
- Gravy
- Syrups
- And More!



- Product Thickness should allow it to pour out through the Tap.*
- Properly clean and dry after daily use to ensure best performance and equipment longevity.

1-year parts and labor warranty (US Only)

AMPTO is continuously improving products. Specifications are subject to change without notice.



FILTERED WATER DISPENSER











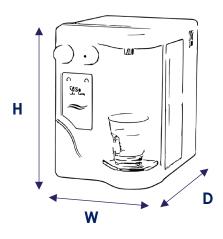
SOF022

Standard Features

- Natural and Cold Temperature
- Direct Water Connection
- 2.2 liters capacity for Cold Water
- Serves Cold Water for 15-20 People
- Cold (27°C) and Natural Temperature (32°C)
- Perfect for professional kitchens, offices, clinics, gyms, etc.
- Can be wall mounted (Wall holder included)
- Bottle-less Dispenser
- Activated Carbon filter system (cartridge included works for 1,000 gallons)

SPECIFICATIONS	
	SOF022
Tanks	1 (Cold Water)
Tank Capacity	0.58 Gal (2.2 Liters)
Water Connection	Direct to Inlet
Power	120 W
Power Supply	110-120V/60HZ/1ph
Amps	1.2
Plug / Connection	Nema 5-15P
Product Dim. (WxDxH)	12" x 14" x 16" (30.5 x 35.6 x 40.6 cm)
Product Weight (lbs)	26.5 lbs (12 kg)
Packed Unit Dim. (WxDxH)	25" × 24" × 30"
Packed Unit Weight	46 lbs (20.9 kg)





Notes:

- Only use water • Operate in an ambient temperature between 41°-107.6°F (5° – 42°C).
- Hydraulic Network 29 392 kPa
- RECOMMENDED flow rate 0.2 gpm

1-year parts and labor warranty (US Only)

AMPTO is continuously improving products. Specifications are subject to change without notice.





COFFEE GRINDER SEMI PROFESSIONAL









BB004NR0IL2

Standard Features

- Light duty
- 304 Stainless Steel Construction
- Micrometrical Grinding Setting
- Dosage obtained with On/Off Switch
- ABS Plastic Hopper

SPECIFICATIONS	
	BB004NR0IL2
RPM	1340
Flat Millstone	Ø 5" (Ø 127 mm)
Doser	Yes
Timer	No
Grinding (lbs/hr)	7.7
Hopper	0.5 lbs (220 g)
Power Supply	110V/60Hz/1ph
Amps	1
Plug / Connection	NEMA 5-15P
Product Dimensions WxDxH	5.9" x 9.8" x 13.9"
Weight (lbs)	15





Notes:

 Properly clean and dry after daily use to ensure best performance and equipment longevity.



Nema 5-15 125 VAC 2 Pole, 3 Wire Grounding

1-year Parts Only Warranty (US Only)

AMPTO is continuously improving products. Specifications are subject to change without notice.

Н

PROFESSIONAL COFFEE GRINDERS

















Standard Features

- Heavy Duty
- Fully Automatic
- Professional Use
- Adjustable Flat Millstones

A08M

- Coffee is ground into dispenser doser chute
- Dispenser adjustable from 5 to 9 grams per dose
- **Dose Counter**

M80E

- Coffee is ground into the filter-holder (doserless)
- Allows the setting of 3 doses, single or double

SPECIFICATIONS			
	A08M	M80E	
RPM	1400-1600		
Flat Millstone	Ø 2.5" (Ø 63 mm		
Timer	No	Yes	
Doser	Yes	No	
Grinding (lbs/hr)	7.7		
Hopper	2.2 lbs (1 Kg)		
Power Supply	110V/60Hz/1ph		
Amps	3		
Plug / Connection	NEMA 5-15P		
Product Dimensions WxDxH	14" x 9" x 23"		
Weight (lbs)	25		





M80A



Notes:

 Properly clean and dry after daily use to ensure best performance and equipment longevity.

1-year parts and labor warranty (US Only)



AMPTO is continuously improving products. Specifications are subject to change without notice.









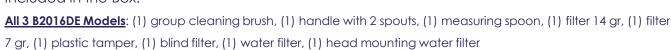




B2016DE

Standard Features

- Heavy Duty 304 Stainless-Steel Construction
- Removable Stainless-Steel Grids
- Allows cups up to 5" tall
- Each Group is Programmable
 Up to 4 Different Coffee Doses
- Thermostatically Controlled Groups
- Built-in Volumetric Motor Pump
- Connected directly to the water source
- Copper Boiler
- Water Filter Included
- Hot water faucet
- Included in the Box:



With the B2016DE2IS7:(1) handle with 1 spout With the B2016DE3IS7: (2) handles with 1 spout



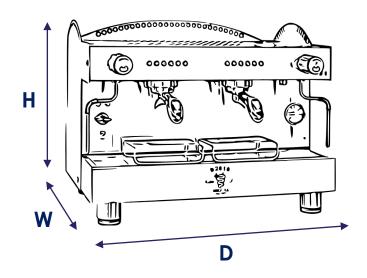






B2016DE3IS7





SPECIFICATIONS					
	B2016DE1IS7 B2016DE2IS7 B2016DE3IS7				
No. of Groups	1	2	3		
Boiler	1.3 Gal (5 L)	2.9 Gal (11 L)	4.5 Gal (17 L)		
Inlet Connection	G 3/8"				
Outlet Connection	G 3/4"				
Power Supply	220V/50-60Hz/1ph				
Power Supply (W)	2000-2200 3000-3250 5000-525				
Amps	11.1	16.4	26.5		
Plug / Connection	Wire - No Plug				
Product Dimensions WxDxH	22.4" x 21.6" x 20.2"	29.5" x 21.6" x 20.2"	35" x 19.6" x 20.5"		
Shipping Dimensions WxDxH	25" x 24" x 27"	31" x 25" x 28"	38" x 25" x 28"		
Weight (lbs)	123	158	192		



Notes:

 Routine Maintenance is required to ensure the best performance and equipment longevity.











Standard Features

- Heavy Duty 304 Stainless-Steel Construction
- Removable Stainless-Steel Grids and Copper Boiler
- Allows cups up to 5" tall
- Each Group is Programmable
 Up to 4 Different Coffee Doses
- Thermostatically Controlled Groups
- Built-in Volumetric Motor Pump
- Connected directly to the water source
- Water Filter is included Installation mandatory
- Optional: Red, White, or Black color
- Two Manual Steam Outputs
- Included in the Box: (1) group cleaning brush, (1) handle with 2 spouts, (1) handle with 1 spout, (1) measuring spoon, (1) filter 14 gr, (1) filter 7 gr, (1) plastic tamper, (1) blind filter, (1) water filter,
 - (1) head mounting water filter





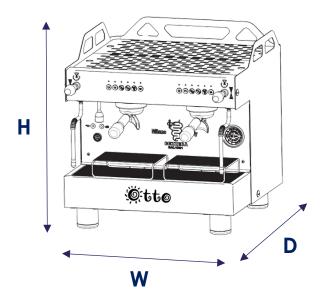












SPECIFICATIONS		
	OTTOCDE2IS4	
No. of Groups	2	
Boiler	2.11 Gal (8 L)	
Inlet Connection	G 3/8"	
Outlet Connection	G 3/4"	
Power Supply	220V/50-60Hz/1ph	
Amps	13.1	
Plug / Connection	Wire - No Plug	
Product Dimensions WxDxH	19.7" x 19.5" x 21.1"	
Weight	126 lbs (57Kg)	
Packed Unit Dimensions WxDxH	24" x 23" x 27"	
Packed Unit Weight (lbs)	136	



Notes:

 Routine Maintenance is required to ensure the best performance and equipment longevity.



AUTOMATIC COFFEE MACHINES SEMI PROFESSIONAL









Standard Features

- Stainless Steel AISI 304 Frame and body
- No water connection needed
- Option to convert to
 Direct Water Connection on the field
- Touch Screen for Calibrating Intensity and RGB LED Color display
- Triple PID Thermostats, water Heater priority setting
- Steam brewing through steam wand with lever tap
- Water filter alarm and maintenance cycles
- · Automatic Backflush program
- Automatic Daily on/off setting
- Pre-infusion is Programmable
- Automatic Safety Electric Resistance
 Cut-off in case Boiler runs dry
- Wooden Knob and Handle
- Programmable Doses (Volumetric Brewing)
- Hot water faucet
- Thermostatically Heated Group
- Included in the Box: (1) group cleaning brush, (1) wooden handle with 2 spouts, (1) filter 14 gr, (1) filter 7 gr, (1) plastic tamper,
 (1) blind filter

MATRIDE1IL2 (MATRIX)





AUTOMATIC COFFEE MACHINES SEMI PROFESSIONAL

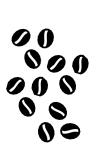


The Matrix DE provides a stunning unique espresso experience its light scattering side panels and rosewood accents.

The **touchscreen display** offers a deep level of functionality and control.

Temperature stability is ensured by its electrically heated group and **dual boilers**.

The power of a prosumer machine and the convenience of automatic brewing.





Different LED Color Display

Touchscreen Controls





	H
W D	→

SPECIFICATIONS		
	MATRIDE11L2	
No. of Groups	1	
Coffee Boiler	33.8 oz (0.45 L)	
Service Boiler	15.2 oz (1 L)	
Inlet Connection	G 1/8"	
Power Supply	110V/50-60Hz/1ph	
Amps	18	
Plug / Connection	NEMA 5-15P	
Product Dimensions WxDxH	12.2" x 18.5" x 16.5"	
Product Weight (lbs)	71	
Packed Unit Weight (lbs)	80	
Packed Unit Dimensions WxDxH	21" x 16" x 24"	



Notes:

- Routine Maintenance is required to ensure the best performance and equipment longevity.
- Operate at room temperature between 41° and 90°F (5° and 32°C)



^{*}AMPTO is continuously improving products. Specifications are subject to change without notice.*

SEMI-AUTOMATIC COFFEE MACHINES







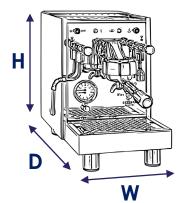


BZ10

Standard Features

- Hot water brewing through lever tap
- Steam brewing through steam wand with lever tap
- No wait time between coffee group and steam wand brewing
- Stainless Steel AISI 304 body
- No water connection needed
- Electrical Heating
- Coffee pressure Gauge
- Water tank and Vibration pump
- Coffee temperature adjustable inner thermostat
- Automatic boiler water supply
- Automatic Safety Electric Resistance
- Cut-off in case Boiler runs dry
- Included in the Box: (1) group cleaning brush, (1) handle with 2 spouts, (1) filter 14 gr, (1) filter 7 gr, (1) plastic tamper,







SPECIFICATIONS		
	LL18SPM1IL2 (BZ10)	
Boiler	0.4 Gal (1.5 L)	
Tank	0.8 Gal (3 L)	
Power Supply	110V/50-60Hz/1ph	
Amps	12.1	
Plug / Connection	NEMA 5-15P	
Product Dimensions WxDxH	9.84" x 16.7" x 14.7"	
Shipping Dimensions WxDxH	24" x 16" x 18"	
Weight (lbs)	48.5	



Notes:

 Properly clean and dry after daily use to ensure best performance and equipment longevity.

1-year parts Only warranty (US Only)

AMPTO is continuously improving products. Specifications are subject to change without notice.



Nema 5-15 125 VAC 2 Pole, 3 Wire Grounding

COFFEE ACCESSORIES











7991202 Bezzera Adjustable Needle Distribution Tool



5963289AR Coffee Tamper with Red Knob



7990609 **ESPRESSO CUP** Bezzera Since 1901 Set of 6 with plate



7991201 Bezzera Coffee Leveler





CF0480CS2 Base with 2 **Drawers** For BZ09, BZ10, and OTTO Series



5963175 Station Blind Filter and Coffee Tamper with wooden knob



RBEZ5005 Bottomless filter-holder. traditional handle For BZ09, BZ10



Capsule Filter Holder Capsule Adapter Lavazza Espresso For BZ09, BZ10





5963154

Wooden Box with BZ Filter Holder, (2) Cups, and (2) Wooden Knobs

For BZ09 & BZ10

5963153 Wooden Box

with (1) E61 Filter Holder, (2) Cups, and (3) Wooden Knobs

For OTTO Series

FILTRATION



5900501 Water Softener Kit 8 Lt & Flexible Pipe

For 1 & 2 Group Machines

5900502 For 3 Group **Machines**



7374012.01 Water Softener For open Tank Models

*AMPTO is continuously improving products. Specifications are subject to change without notice.

MEAT GRINDERS







Models:

MCL8E / MCL12E / MCC22E / MCC32E









Standard Features

- Ideally suited for professional use, hotel, restaurants, butcheries, etc.
- Structure in polished pressure die cast aluminum alloy (MCC version made in Stainless Steel)
- Elegant Stainless steel motor cover
- Immersed gears made from hardened steel
- Ventilated motor (MMC32S only)
- Motor with thermal protection
- Easy-removable micing unit in nickel plated cast iron
- Easy to clean.
- · Stainless steel Tray and hub included
- Reversal speed with a push button (MMC32S only)
- Optional sausage Stuffing Kit available
- Optional plate available 3/16 (4.5mm) and 5/16 (8mm)







MCL8E

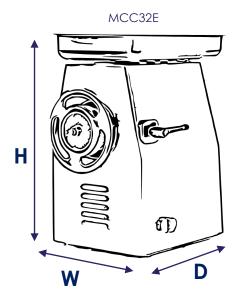


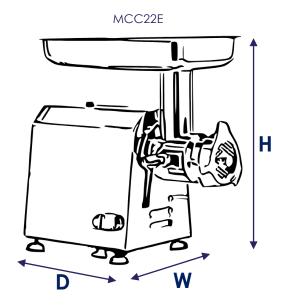
MCL12E



MEAT GRINDERS







SPECIFICATIONS					
MCL8E MCL12E MCC22E MCC3					
Grinder RPM	80	200	140	140	
Feed Mouth Diameter	2"	2"	2"	2"	
Production per hour	110 lbs (50 kg)	440 lbs (199.5 kg)	660 lbs (299 kg)	1325 lbs (601 kg)	
Hub size	#8	#12	#22	#32	
Standard Plate	1/4" (6mm)	1/4" (6mm)	1/4" (6mm)	1/4" (6mm)	
Motor Power (Hp)	1/2	1	1 1/2	3	
Power Supply	110V/60Hz/1Ph	110V/60Hz/1Ph	110V/60Hz/1Ph	220V/60Hz/1Ph	
Amps	5.5	8.5	13	13	
Plug / Connection	Nema 5-15p	Nema 5-15p	Nema 5-15p	Wire - No plug	
Net Weight (Ibs)	20	46	59	121	
Product Dim. (WxDxH)	10" x 11" x 14"	14" x 9" x 17"	17" x 9" x 17"	19" x 12" x 22"	
Shipping Dimension	11" x 16" x 15"	18" x 10" x 18"	19" x 12" x 21"	25" x 17" x 26"	



Notes:

This machine is to be used only to mince/grind fresh, unfrozen meat. No Bones or Any Other Parts with a consistency different from meat.

MCL8E, MCL12E, MCC22E



Nema 5-15 125 VAC 2 Pole, 3 Wire Grounding MCC32



Wired No Plug

^{*}AMPTO is continuously improving products. Specifications are subject to change without notice.*

MEAT GRINDERS









Sausage Stuffing Kit Size: 5/8", 3/4", 1" (15/20/25 mm)



RFAM346 Ring for MCC32S

MEAT GRINDER ACCESORIES



Grinder Plate 3/16" 4.5mm



Grinder Plate 3/16" 4.5mm



Knife Blade



For parts www.ampto.com

	MCL8E	MCL12E	MCC22E	MCC32E
				RFAM062 +
Stuffing kit optional	N/A	RFAM060	RFAM061	RFAM346
				(sold separately)
Grinder Plate 5/16" - 8mm	N/A	RFAM036	RFAM037	RFAM038
Grinder Plate 1/4" - 6 mm	RFAM352	RFAM039	RFAM040	RFAM041
Grinder Plate 3/16" - 4.5mm	N/A	RFAM030	RFAM032	RFAM035
Knife Blade	RFAM351	RFAM031	RFAM033	RFAM034



Notes:

- Sausage stuffing kit composed of 3 white plastic cones and 1 plastic ring for (MCL8E, MCL12E and MCC22E)
- Only for MCC32S: Sausage stuffing kit composed of 3 white plastic cones (RFAM062) and 1 stainless steel ring (RFAM346) sold separately.
- Grinder plates made in High quality Stainless Steel.
- Knife blade made in High quality Stainless Steel.

HARD CHEESE GRATERS







Models:

RQD050 / RQD100 / RQD150







Standard Features

- Ideally suited for hotel, restaurants, butcheries, etc.
- Structure in polished pressure die cast Aluminum Alloy
- Elegant Stainless Steel motor cover
- Lock Safety On-Off release.
- Safety Microswitch placed on the mouth inlet
- Ventilated motor with Thermal Protection
- Stainless steel bowl and drum included
- Stainless steel Tray and hub included



RQD100



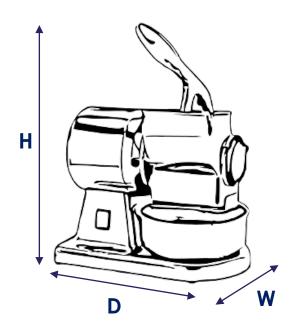
RQD050



RQD150

HARD CHEESE GRATERS















SPECIFICATIONS				
	RQD050	RQD100	RQD150	
Motor Power (Hp)	1/2	1	1 1/2	
Grinder RPM	900	1000	1400	
Feed Mouth	4-1/3" x 2-1/2"	5-1/2" x 3-1/8"	5-1/2" x 3-1/8"	
Production per Hour	66 lbs (30 kg)	155 lbs (70.3 kg)	200 lbs (90.7 kg)	
Meat Hub size	N/A	N/A	N/A	
Standard Plate	N/A	N/A	N/A	
Power Supply	110V/60Hz/1Ph	110V/60Hz/1Ph	110V/60Hz/1Ph	
Amps	3.8	7.6	11.1	
Plug / Connection	Nema 5-15p	Nema 5-15p	Nema 5-15p	
Net Weight (lbs)	18	40	44	
Product Dim. (WxDxH)	7" x 11" x 15"	8.5" x 15" x 15"	8.5" x 16" x 15"	
Stuffing kit optional	N/A	N/A	N/A	



Notes:

- Properly clean and dry after daily use to ensure best performance and equipment longevity.
- Always make sure the power is off prior to performing maintenance and cleaning the unit.

Nema 5-15 125 VAC 2 Pole, 3 Wire Grounding

^{*}AMPTO is continuously improving products. Specifications are subject to change without notice.*

FLYWHEEL SLICERS















300 VOLANO & 350 VOLANO

Standard Features

- · Fully Manufactured in anodized aluminum with steel parts and baked enamel
- Manually Operated
- 9 positions for knob adjustment to cut slices from 0 - 3/32" thickness
- Built-in sharpener consistently sharp knife edge

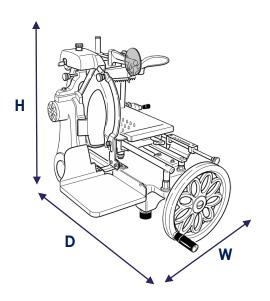


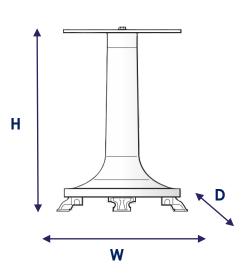




350 VOLANO

F300 (Stand)





SPECIFICATIONS			
	300 VOLANO	350 VOLANO	
Power	Mar	nual	
Cut Thickness	0 to 3	3/32"	
Blade	12"	14"	
Slicing Capacity	9" x 7.5"	10.6" x 9.5"	
Slicer Net Weight (lbs)	100	179	
Slicer Dimensions (WxDxH)	17" x 24" x 14.3"	29" x 20" x 14.3"	
Slicer Shipping Weight (lbs)	120	200	
Slicer Shipping Dim. (WxDxH)	33" x 3	7" x 33"	
Stand Net Weight	101.4 lbs (46 Kg)	116.8 lbs (53 Kg)	
Stand Dimensions (WxDxH)	19.7" x 25.6" x 31.5" 50 x 65 x 80 cm	27.6" x 25.6" x 31.5" 70 x 65 x 80 cm	
Stand Shipping Weight (lbs)	121.4	137	
Stand Shipping Dim. (WxDxH)	13.3" x 15.8" x 29"	15.8" x 25.5" x 31.5"	

\wedge

Notes

- Properly clean and dry after daily use to ensure best performance and equipment longevity.
- For proper use and optimum durability of moving parts, adequate lubrication must be maintained – RSPM040 Lubricant

^{*}AMPTO is continuously improving products. Specifications are subject to change without notice.*

MEAT SLICERS













Models: 220E / 250E / 300E / 350I

Standard Features

- Aluminum with Corrosion Anodized Resistance
- Base is one solid piece with no crevices prevents bacterial growth and build-up
- · Adjustment Knob for a variety of Slice Cuts
- Built-in Sharpener for a consistently sharp edge
- Double Ball Bearing Sliding Carriage
- **Belt Transmission**

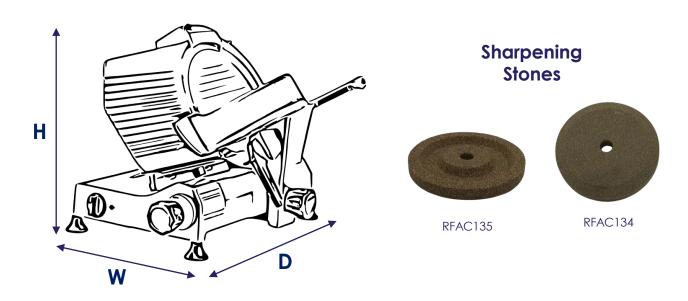






MEAT SLICERS





	SPECIFICATIONS				
	220E	250E	300E	3501	
Cut Thickness	0 to 19/32" (0 - 15.1 mm)	0 to 5/32" (0 - 3.97 mm)	0 to 5/8" (0 - 15.9 mm)	0 to 5/8" (0 - 15.9 mm)	
Blade	9"	10"	12"	14"	
Slicing Capacity	7.5" x 6.3" (190.5 x 160.0 mm)	8.7" x 7.5" (221 x 190.5 mm)	8.6" x 8.6" (218.4 x 218.4 mm)	12.2" x 10.2" (309.9 x 259.1 mm)	
Motor Power (Hp)	1/4	1/3	3/8	1/2	
Power Supply	110V/60hz/1ph				
Amps	1.9	2.2	2.6	3.7	
Plug / Connection		Nema	15-5P		
External Dim WxDxH	22.8" x 15.9" x 13.4" (580 x 405 x 340 mm)	24.4" x 16.7" x 14.6" (620 x 425 x 370 mm)	25.6" x 19.5" x 17.3" (650 x 495 x 440 mm)	35.0" x 23.0" x 18.9" (890 x 585 x 480 mm)	
Weight (lbs)	30	35	51	80	
Packed Unit Dim WxDxH	22" x 20" x 19"	25" x 21" x 20"	24" x 21" x 20"	28" x 31" x 22"	
Packed Unit Weight (lbs)	33	40	55	97	



Notes:

- Properly clean and dry after daily use to ensure best performance and equipment longevity.
- For proper use and optimum durability of moving parts, adequate lubrication must be maintained RSPM040 Lubricant



AMPTO is continuously improving products. Specifications are subject to change without notice.

COMMERCIAL BLENDERS



















Standard Features

- Heavy Duty Commercial Grade
- Stainless Steel Body including robust tubular four-leg base, with rubber feet.
- Stainless Steel blade system
- Low one-speed motor (3500 rpm) is equipped with overload protections.
- Easy to use and clean
- Floor model with a Hand lock system makes it easy to secure and release the tilting bowl.
- Container with four pressed internal ribs ensure proper mixing and cleaning.
- On/off switch
- Aluminum lid

Tilting floor models

Fixed, non-removable jar.

Countertop Model (TI4SL)

Removable jar



TI25 / TI15



RCRO059 SS Blade group



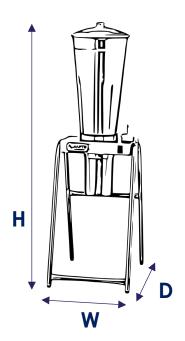
TI4SL

^{*}TI15 and TI25 also available in special voltage 220V/60Hz or 220V/50hz under request 1-year parts and labor warranty (US Only)

COMMERCIAL BLENDERS



AMPTO TI's Food Blenders are perfect for preparing salsas, mayonnaise and similar textured dips, creamy and liquid soups, crepe dough and similar types of dough, as well as fresh fruit juices (little fruit pieces may be present in final product) and many more.



SPECIFICATIONS					
	TI4SL TI15 TI25				
Bowl Capacity (each)	1 Gal (4 Lts)	4 Gal (15 Lts)	6.6 Gal (25 Lts)		
Bowl Type	Removable	Fixed - Tilting	Fixed - Tilting		
Motor Power (Hp)	1	1 1/2	1 1/2		
Motor RPM	3500	3500	3500		
Power Supply	110V/60HZ/1ph	110V/60HZ/1ph	110V/60HZ/1ph		
Amps	9	18	18		
Plug / Connection	Nema 5-10P	Nema 5-20P	Nema 5-20P		
Consumption	0.3 kW/h	2 kW/h	2 kW/h		
Net Weight (lbs)	29	52	55		
Product Dim. (WxDxH)	10" x 10" x 26"	18" x 22" x 47"	18" x 22" x 53"		
Shipping Weight (lbs)	33	62	64		
Shipping Dim. (WxDxH)	10" x 21" x 16"	20" x 25" x 48"	20" x 25" x 54"		

*TI15-25 (22OV/50hz/1ph) *TI15-26 (22OV/60hz/1ph)

*TI25-25 (22OV/50hz/1ph) *TI25-26 (22OV/60hz/1ph)



Notes:

 Not recommended to blend products without the addition of liquid. Blending without liquid risks overheating and damaging the cup seal.

Can be used with cold or hot ingredients up to 122 °F (50 °C).



2 Pole, 3 Wire Grounding

TI4SL



Nema 5-15 125 VAC Nema 5-20 125 VAC 2 Pole, 3 Wire Grounding TI15 / TI25

MEAT SHREDDER









DC-04

Standard Features

- Powerful, high-performance motor
- White steel epoxy painted finish
- Switch on-off
- Stainless steel bowl removable
- Ideal to shred cooked and boneless meat
- Belt driven
- Safety switch for top cover.
- Safety stop bottom.
- One-Speed motor.
- Process will be complete in seconds.
- Easy to clean

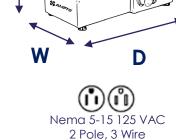


Н





SPECIFICATIONS		
	DC-04	
Туре	Countertop	
RPM	570	
Capacity	10 lbs (4.5 kg)	
Speeds	1	
Motor Power (Hp)	1/2	
Power Supply	110v/60Hz/1ph	
Amps	4.5	
Plug / Connection	Nema 5-15p	
Dimensions (WxDxH)	12.40" x 25" x 16.5"	
Weight (lbs)	51	



1-year parts and labor warranty (US Only)

AMPTO is continuously improving products. Specifications are subject to change without notice.

Grounding

DC 04

POULTRY CUTTER







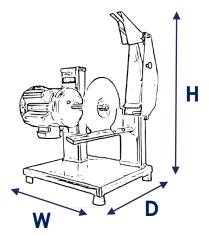
B-88

Standard Features

- Powerful, High-Performance Motor
- Stainless Steel Structure and Blade
- Switch On-Off
- Microswitch Cover Security

SPECIFICATIONS		
	B-88	
Туре	Countertop	
Cutting Cap	7.87" × 7.5"	
Disc Diameter	9"	
Power Supply	110v/60Hz/1ph	
Motor Power (Hp)	1	
Amps	7.5	
Plug / Connection	Nema 5-15p	
Dimensions	16" x 14" x 19"	
WxDxH		
Weight (lbs)	77	







Notes:

- Properly clean and dry after daily use to ensure best performance and equipment longevity.
- Always make sure the power is off prior to performing maintenance and cleaning the unit.



1-year parts and labor warranty (US Only)

AMPTO is continuously improving products. Specifications are subject to change without notice.

MEAT SAWS









Models:

B-25HIE B-34HIE & B-34ATE B-40HIF & B-40ATE

Standard Features

- Automatic Switch Box
- Stainless Steel Table with 4-wheel base that slides on rails
- Adjustable legs
- Heavy Duty Construction
- One blade included
- Compatible with generic blades



RBOI (Band Saw Blade)

HIE Models

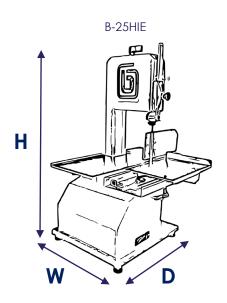
- Steel Construction with Electrostatic-Oven painted body
- Aluminum head

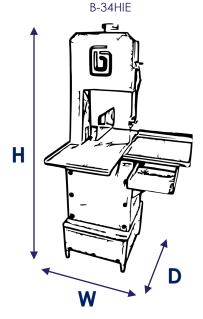


1-year parts and labor warranty (US Only)

MEAT SAWS







SPECIFICATIONS					
	B-40ATE	B-40HIE	B-34ATE	B-34HIE	B-25HIE
Model Type		FI	oor		Countertop
Construction Material	Fully Stainless Steel	Stainless Steel/ Aluminum	Fully Stainless Steel	Stainless Steel/ Aluminum	Stainless Steel/ Aluminum Painted Steel
Blade Length	126"		98"		78"
Cutting Capacity H x W	18" x 15"		12" × 10.5"		7.75" × 7.5"
Motor Power (Hp)	3		2		1
Power Supply	220V/60Hz/3ph		220V/60Hz/1ph		110V/60Hz/1ph
Amps	6.4		7.6		7.6
Plug / Connection	No Plug - No Cord		NEMA 5-15P		
Product Weight	419 lbs (190.1 kg)		346 lbs (156.9 kg)		248 lbs (112.5 kg)
Shipping Dim. W x D x H	41.4" × 36" × 75.6"		36" x 40" x 72"		26" x 32" x 46"
Shipping Weight (lbs)	460		40	00	287

OPTIONAL Accessories	B-40ATE	B-40HIE	B-34ATE	B-34HIE	B-25HIE
BAND SAW BLADE	RBO	I-019	RBO	I-005	RBOI-002
for General Use	126", 3 TPI		98",	3 TPI	78", 3 TPI
BAND SAW BLADE	RBOI-020		RBO	1-006	RBOI-003
for General/Frozen Use	126", 4 TPI		98",	4 TPI	78", 4 TPI



Notes:

 Properly clean and dry after daily use to ensure best performance and equipment longevity.



B-25HIE Nema 5-15 125 VAC 2 Pole, 3 Wire Grounding



B-34 & B-40 No Plug No Cord

DISHWASHERS











Models: 1510 / 500

Standard Features

- 304 Stainless Steel Handle and Body
- High Temp with Booster
- IP 44 Washing Pump: Peristaltic Rinse Aid & **Detergent Pump**
- Self Cleaning function
- 3 Washing Programs
- Malfunction Self-Diagnose
- **Automatic Draining Pump**
- Thermo-protector feature
- Standard Pressure Reducer Valve (PRV)
- Tank & Boiler Thermometer

1510

- Capable of washing GN 1/1 pan
- Stainless-Steel Washing Nozzles

500

- Steady Upper Washing Nozzles for more efficiency
- Stainless-Steel Wash & Rinse Group





DISHWASHERS

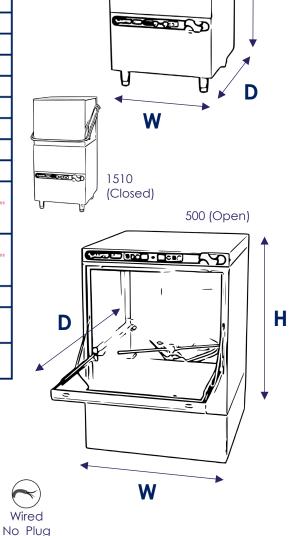


1510 (Open)

Н

SPECIFICATIONS				
	1510	500		
Motor Power (Hp)	1 1/2	3/4		
Туре	Door Universal	Undercounter Front Loading		
Basket Dimension	20" x 20"	20" x 20"		
Door Clearance	15.75"	14.17"		
Length of Cycle	60/120/180 sec**	60/120/180 sec**		
Baskets/Hour	30	20/30/60 **		
Glasses/Hour	1470	735/1470/2205		
Dishes/Hour	540	270/540/810		
Tank Capacity	15 Gal (56.8 L)	9.2 Gal (35 L)		
Boiler Capacity	2 Gal (7.6 L)	1.6 Gal (6.1 L)		
Power Supply	220V/60HZ/1ph	220V/60HZ/1ph		
Power (kW)	8.6	3.6		
Amps	39.1	16.4		
Plug / Connection	Wire - I	No plug		
Product Dim. (WxDxH) DOOR CLOSED	29.5" × 34.6" × 54.7"	22.4" × 23.6" × 32.7"		
Product Dim. (WxDxH) DOOR OPENED	29.5" × 34.6" × 72"	22.4" × 37.8" × 32.7"		
Product Weight (lbs)	291	122		
Shipping Dim. (WxDxH)	30" x 36" x 61"	24" × 28" × 40"		
Shipping Weight (lbs)	327	133		

^{**}Depends on Program Selection





Notes:

 Properly clean and dry after daily use to ensure best performance and equipment longevity.

^{*}AMPTO is continuously improving products. Specifications are subject to change without notice.*

DOUGH ROUNDER









Standard Features

- Ideal for working doughs for pizza shops, bakeries and restaurants.
- Stainless-steel Construction
- Portions 30g (4.6oz) to 800g (28.2oz)
- Works with Max 80% Hydration

The Max capacity and results may vary depending on the ingredients.

- Processes up to 1200 balls per hour
- Teflon Central Spiral for high hydration
- Removable Central Spiral for Easy Cleaning
- Geared motor with a Chain Drive System
- Stainless-Steel portion-receiving trays are removable for cleaning proposes
- One speed with On/Off switch
- Include casters





Central Spiral Teflon



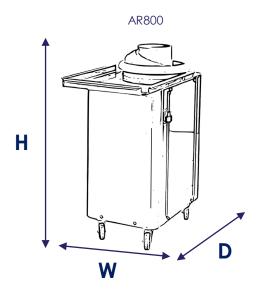
Up to 1200 balls / hour

DOUGH ROUNDER





AR800 is a machine suitable for rounding portions of dough, quickly and without altering its characteristics. Equipped with a Teflon-coated auger for high hydration doughs and for pastry. Easy to use, clean and maintain.



SPECIFICATIONS		
	AR800	
Туре	Floor	
Ball Portion Range	4.6-28.2oz (30-800g)	
Power Supply	110v/60Hz/1ph	
Motor Power (kW)	0.37	
Amps	3.74	
Plug / Connection	Nema 5-15P	
External Dim WxDxH	17.2" x 29.1" x 33.0" 43.7 x 73.9 x 83.8 cm	
Weight	160 lbs (72.6 kg)	
Shipping Dim WxDxH	22.5" x 33.5" x 40.0"	
Shipping Weight	170 lbs (77.1 kg)	

Notes:

- Dough Hydration must be between 60% and 80% for best results*
- For cleaning purposes, wait for the machine to completely dry; then, use a
 wet cloth and a gentle soap if necessary. Do not use hard detergents.



^{*}AMPTO is continuously improving products. Specifications are subject to change without notice.*

BREAD MOULDER









MPS500

Standard Features

- Faster Patented Felt Exchange
 System
- Ideal for industrial kitchens such as bakeries & hotels
- Carbon Steel structure, with Epoxy white Paint Finish
- Closed Cabinet included, unassembled.
- Shielded, Injected Polypropylene Bearings
- Low Noise Level
- Includes Pedestal and Casters



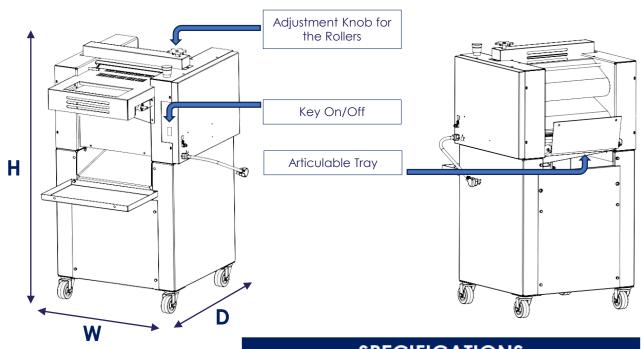


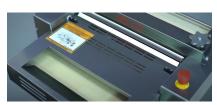


1-year parts and labor warranty (US Only)

BREAD MOULDER









SPECIFICATIONS		
	MPS500	
Туре	Floor	
Roll Width	19.63"	
Bread Capacity	17.63 oz (500 g)	
Motor Power (Hp)	1/4	
Power Supply	110v/60Hz/1ph	
Amps	2.8	
Plug	Nema 5-15p	
External Dim WxDxH	44" x 29" x 60"	
Weight (lbs)	265	



Notes:

- Install Equipment in well-ventilated area
- Operate at room temperature between 41° and 77°F (5° and 25°C)
- Clearance of 8" required on all sides



Nema 5-15 125 VAC 2 Pole, 3 Wire Grounding

AMPTO is continuously improving products. Specifications are subject to change without notice.

DOUGH ROLLERS & SHEETERS





Models: CL-390 / CS-500

Standard Features

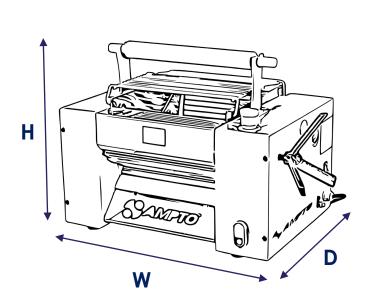
- Gear and belt transmission
- Ideal to laminate pastel, pizza, lasagna, fondant, bread
- Structure is Steel, painted with white epoxy
- Trays and food contact spaces made of Stainless Steel
- Thickness regulator with visual indicator.
- CS-500 Equipped with 2 Rear Casters

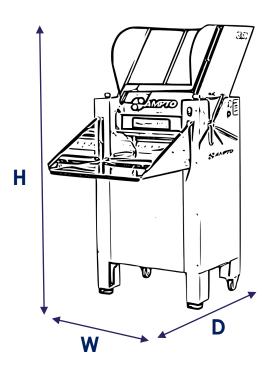




DOUGH ROLLERS & SHEETERS







SPECIFICATIONS				
CL-390 CS-500				
Туре	Countertop	Floor		
Roll Width	16"	20"		
Roll Opening	0.82" (21mm)	0.94" (24mm)		
Dough Capacity	16 lbs (7.25 kg)	33 lbs (15 kg)		
RPM	75	115		
Motor Qty	1	2		
Motor Power (Hp)	1	1.5 each		
Power Supply	110∨/60Hz/1ph	220v/60Hz/1ph		
Amps	7.3	16.5		
Plug / Connection	Nema 5-15p	Wire - No Plug		
External Dim WxDxH	36" x 25" x 23"	44" x 32" x 63"		
Weight (lbs)	115	396		
Shipping Dim WxDxH	26" x 35" x 24"	40" x 34" x 75"		
Shipping Weight (lbs)	160	485		



CL-390 Nema 5-15 125 VAC 2 Pole, 3 Wire Grounding



^{*}AMPTO is continuously improving products. Specifications are subject to change without notice.*

DOUGH SHEETERS









Models: LAM050U / LAM040





Standard Features

- · Ideal for working doughs for pizza shops, bakeries and restaurants.
- · Strong design, all structure made in Stainless steel.
- Dough thickness adjustment from .02" to 0.16" (0.5 to 4 mm)
- · Cold working of the dough in order not to alter the characteristics of the dough



LAM050U

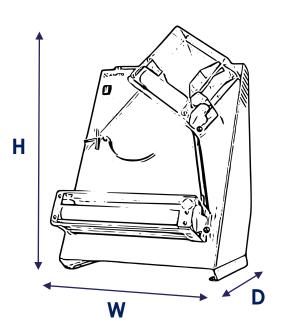


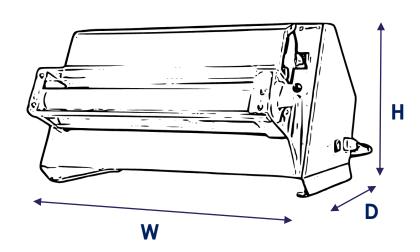
RRES160 Hands-free Pedal (not included)



DOUGH SHEETERS







SPECIFICATIONS				
	LAM040	LAM050U		
Motor Power (Hp)	0.5	0.5		
Dough Weight	7.5-24.69 oz (212-700 g)	7.5-24.69 oz (212-700 g)		
Pizza Diameter	10.23" to 17.71"	10.23" to 17.71"		
Power Supply	110V/60Hz/1ph	110V/60Hz/1ph		
Amps	3	3		
Plug / Connection	Nema 5-15P	Nema 5-15P		
External Dim. WxDxH	21.65" x 14.37" x 29.52"	25.65" x 13.97" x 13.97"		
Weight (lbs)	75	55		



Notes:

• Properly clean and dry after daily use to ensure best performance and equipment longevity.



^{*}AMPTO is continuously improving products. Specifications are subject to change without notice.*

BUN PAN RACK & PIZZA TRAY PANS



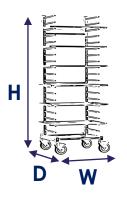




Standard Features

- Perfect for Bakeries, Restaurants, Pizzerias
- Ships in Box to be assembled on site
- All 4 casters allow for full rotation
- Square Tube frame with Bolted Cross-bracing
- Front Loading
- Stainless Steel Construction

SPECIFICATIONS			
	RACK6040		
Construction	Stainless Steel		
Capacity	20 Trays		
	176.4 lbs (80 Kg)		
Space Between Shelves	3.4" (86 mm)		
Caster Diameter	5" (125mm)		
Unit Weight	30.4 lbs (13.8 Kg)		
Unit Dimensions	19.5" x 21" x 68"		
WxDxH	(49.5 x 53.3 x 172.7 cm)		
Shipping Weight (lbs)	33		
Shipping Dimensions	72" x 23" x 5"		









SPECIFICATIONS			
	Dimensions	Material	
TAG6040	23 3/5" x 15 3/4" x 3/4"	Black/Blue Steel	
1408040	(60 x 40 x 2 cm)	black/bloe steet	
TAC (000	23 3/5" x 7 3/4" x 3/4"	Plack/Plue Stool	
TAG6020	(60 x 20 x 2 cm)	Black/Blue Steel	
TAG3040	11 4/5" x 15 3/4" x 3/4"	Plack/Plue Steel	
	(30 x 40 x 2 cm)	Black/Blue Steel	
TAG3020	11 4/5" x 7 3/4" x 3/4"	Black/Blue Steel	
1AG3020	(30 x 20 x 2 cm)	DIGCK/BIUE STEET	
TAG6020PR	23 3/5" x 7 3/4" x 3/4"	Aluminized Steel	
TAG6020FR	(60 x 20 x 2 cm)		
762F/3325	Diam: 12 1/2" x 1" (H)	Black/Blue Steel	
7621/3325	Diam: 31.75cm x 2.54cm (H)	DIGCK/DIGG STGGT	

1-year parts Only warranty (US Only)

^{*}AMPTO is continuously improving products. Specifications are subject to change without notice.*

DOUGH PROOFING RETARDING PANS/ BOXES

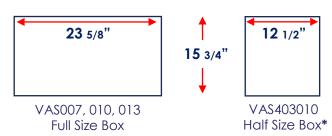




Standard Features

- BPA Free
- Dishwasher safe
- Stackable
- Lightweight, durable and reinforced structure
- Ideal for storing, transporting, proofing and cooling dough
- Each box acts as a tight lid for the box bellow.

Choose the Size



Choose the Depth



Choose the Color



*Half Size Box available only in White and 3 ½" Depth.

DOUGH PROOFING RETARDING PANS/ BOXES



Dolly Lids





<u>^</u>

Notes:

- Dolly can be used for one full size box or 2 half size boxes per layer.
- · Lids available only for full size boxes.

SPECIFICATIONS				
H"	2 3/4"	3 1/2"	5 1/5"	
	Pizza dou	gh boxes 23 5/8	3" x 15 3/4"	
White	VAS007W	VAS010W	VAS013W	
Green	VAS007G	VAS010G	VAS013G	
Red	VAS007R	VAS010R	VAS013R	
	Pizza dough box 12 1/2" x 15 3/4"			
White	-	VAS403010W	-	
Dough Box Lids 15 3/4" x 23 5/8"				
White	White 10002W			
Dough Box Dolly with casters for				
Boxes 15 3/4" x 23 5/8"				
CA6040				

^{*}AMPTO is continuously improving products. Specifications are subject to change without notice.*

COUNTERTOP SPIRAL MIXERS











MASSIMA M7

Standard Features

- Designed for high hydration doughs
- · Suitable for both Home and Professional use
- Variable Speed 15 Positions
- Hook Speeds 90 to 280 RPM
- Digital Timer
- Hemispherical Bottomed Bowl (curved radius)
- Shaped pasta breaker rod with scraper to collect dough

 Belt Transmission – Maximum Reliability and Silence



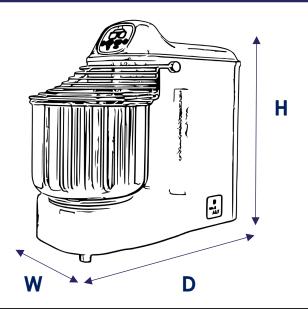
Variable Speed Control Panel













Shaped pasta breaker rod with scraper to collect dough

SPECIFICATIONS		
MASSIMA M7		
Bowl Volume	10 lts. / 10.57 Qt / 2.64 Gal	
Bowl Diameter	7.9" (20 cm)	
Dough Capacity	15.4 lbs (7 kg)	
Flour Capacity	7.7 lbs (3.5 kg)	
Speeds	Variable	
Spiral RPM	90 - 280	
Bowl Height	10.2" (26 cm)	
Motor Power (Hp)	2/3	
Power Supply	110V/50-60Hz/1ph	
Amps	5	
Plug / Connection	NEMA 5-15P	
External Dim. WxDxH	21.7" x 11" x 20.1"	
external birn. wxbxn	55 x 28 x 51 cm	
Product Weight	81.6 lbs (37 kg)	
Packed Unit Dim.	14" x 24" x 23"	
Packed Unit Weight	95 lbs (43.1 kg)	





Protective Cover Grid



Notes:

- Properly clean and dry after daily use to ensure best performance and equipment longevity.
- To prevent damaging the unit when mixing batches of tougher, less hydrated dough, it is recommended that one reduces the number of rounds the spiral makes.

Nema 5-15 125 VAC 2 Pole, 3 Wire Grounding

^{*}AMPTO is continuously improving products. Specifications are subject to change without notice.*















Standard Features

- · Ideal for working doughs for pizza shops, bakeries and restaurants
- Strong design of the bowl, spiral and shaft all made in Stainless Steel
- Cover protection made in Stainless Steel
- · Geared motor with a Double-Chain Drive system
- Includes timer with Automatic speed changer between 1st and 2nd
- Includes casters with brakes
- Frame made in thick Steel coated in Non-toxic paint

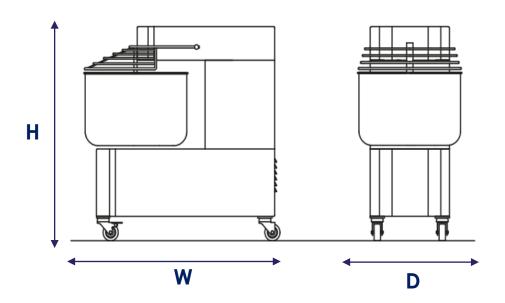




2 SPEEDS 220V/50-60HZ/1PH







SPECIFICATIONS		
	TS44MD	
Bowl Volume	50 lts. / 55 Qt / 13.2 Gal	
Bowl Diameter	19.68" (50 cm)	
Dough Capacity	97 lbs (44 kg)	
Flour Capacity	66 lbs (30 kg)	
Speeds	2	
Spiral RPM	120 / 240	
Bowl RPM	15 / 30	
Bowl Height	10.6" (27 cm)	
Motor Power (Hp)	3	
Power Supply	220V/50-60Hz/1ph	
Amps	12	
Plug / Connection	Wire - No plug	
External Dim. WxDxH	85 x 53 x 77 cm	
	33.46" x 20.86" x 30.31"	
Shipping Dim.	23" x 34" x 34"	
Shipping Weight	267 lbs (121 kg)	



TS44MD Control panelAutomatic speed change
Timer for 1st speed and 2nd speed



Notes:

• Dough Capacity Calculated with 55% of hydration. The maximum capacity may vary depending on the ingredients



















Models: IM44DUS / IM60DUS

Standard Features

- Ideal for working doughs for pizza shops, bakeries and restaurants
- Strong design of the bowl, spiral and shaft all made in Stainless steel
- Cover protection made in Stainless steel
- Geared motor with a Double-Chain Drive system
- Includes timer
- Includes casters with brakes
- Frame made in thick Steel coated in Non-toxic paint

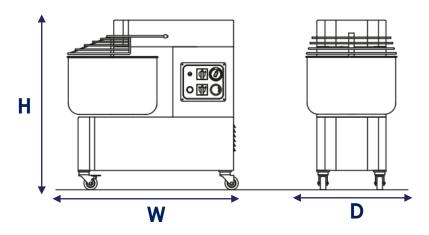












Controller

	SPECIFICATIONS IM44DUS	IM60DUS	
Bowl Volume	50 lts. / 55 Qt / 13.2 Gal	75 lts. / 80 Qt / 19.81 Gal	
Bowl Diameter	19.68" (50 cm)	21.65" (55 cm)	
Dough Capacity	97 lbs (44 kg)	132 lbs (60 kg)	
Flour Capacity	66 lbs (30 kg)	88 lbs (40 kg)	
Speeds	2	2	
Spiral RPM	120 / 240	84 / 168	
Bowl RPM	15 / 30	15 / 30	
Bowl Height	10.6" (27 cm)	14.5" (37 cm)	
Motor Power (Hp)	3	4 1/2	
Power Supply	220V/60Hz/3ph	220V/60Hz/3ph	
Amps	6.7	11	
Plug / Connection	Wire - No plug		
External Dim. WxDxH	85 x 53 x 77 cm	100 x 58 x 101 cm	
	33.46" x 20.86" x 30.31"	39" x 22.83" x 39.76"	
Packed Unit Dim.	23" x 33" x 33"	47" x 32" x 52"	
Packed Unit Weight	281 lbs (127.5 kg)	588 lbs (266.7 kg)	



Notes:

• Dough Capacity Calculated with 55% of hydration. The maximum capacity may vary depending on the ingredients













Models: **SP** <u>60</u> / <u>80</u> / <u>100</u> / <u>130</u> **HKT-NE**

Standard Features

- Two Independent Motors for Spiral Hook and for the bowl
- Two Electronic Timers for optimum control of mixing
- Reversible Direction of Bowl Rotation
- · Ideal for working doughs for pizza shops, bakeries and restaurants
- · Strong design of the bowl, spiral and shaft all made in Stainless steel
- Cover protection made in Stainless steel
- · Trapezoidal Belts for highest silence
- Adjustable front feet



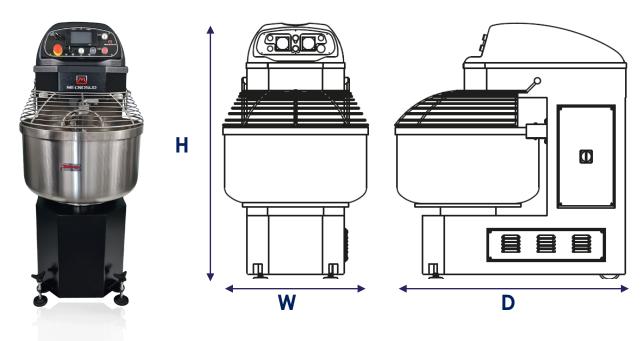


Control Panel









		SP60HKT-NE	SPECIFICATIONS SP80HKT-NE	SP100HKT-NE	SP130HKT-NE
Bowl V	/olume	105.7 Qt (100 liters)	137.4 Qt (130 liters)	169.1 Qt (160 liters)	Qt (liters)
Flour C	Capacity	88 lbs (40 kg)	117 lbs (53 kg)	145.5 lbs (66 kg)	lbs (kg)
Speed	İs		2 Hook / 1 Bowl		
Power	Supply		220V/60Hz/3ph		
	Hook Speed 1	2.9	1.7		
Amps	Hook Speed 2	4.9	5.8		
	Bowl	1.6	2.2		
Plug /	Connection		Wire - No plug		
Unit Dim. WxDxH		24.8" x 46.5" x 51.7"	28.7" x 51.4" x 57.5"	28.7" x 51.4" x 57.5"	32.7" x 53.3" x 57.5"
		63 x 118 x 131.2 cm	73 x 130.5 x 146 cm	73 x 130.5 x 146 cm	83 x 135.5 x 146 cm
Unit Weight		815.7 lbs	1124.4 lbs	1146.4 lbs	lbs
		370 kg	510 kg	520 kg	kg



Notes:

- Dough Capacity Calculated with 55% of hydration. The maximum capacity may vary depending on the ingredients
- Properly clean and dry after daily use to ensure the best performance and equipment longevity.



^{*}AMPTO is continuously improving products. Specifications are subject to change without notice.*

FORK KNEADING MIXERS

















Standard Features

- Fork mixer model FC is particularly suitable to make soft doughs. The shape of the tool and its bowl allows for mixing without warming up and oxygenating the dough very quickly, for a very high-quality final product.
- · Ideal for doughs for pizza shops, bakeries and restaurants
- Strong design: Stainless Steel bowl, fork and shaft
- Stainless Steel Cover protection
- · Geared motor with chain system, using trapezoidal belts.
- All rotating parts are assembled on ball-bearings
- Frame made in thick non-toxic painted steel.
- Controller includes Timer

FC60DUS

 4 casters with brakes and 2 front levelers

FC35DUS

4 casters with brakes





1-year parts and labor warranty (US Only)

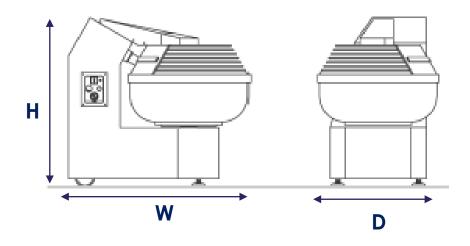
FORK KNEADING MIXERS







Controller





Fork tools

	SPECIFICATIONS		
	FC35DUS	FC60DUS	
Bowl Volume	10.56 Gal (40 L)	15.85 Gal (60 L)	
Bowl Diameter	23.6" (60 cm)	26" (66 cm)	
Dough Capacity	77.16 lbs (35 kg)	132 lbs (60 kg)	
Flour Capacity	50.7 lbs (23 kg)	88 lbs (40 kg)	
Speeds	2	2	
Spiral RPM	120 / 240	120 / 240	
Bowl RPM	15 / 30	15 / 30	
Motor Power (Hp)	1 and 1.5	1.2 and 2	
Power Supply	220V/50-60Hz/3ph	220V/50-60Hz/3ph	
Amps	7.3	9.5	
Plug / Connection	Wire - No plug		
External Dim. WxDxH	89 x 59x 89 cm	107 x 66 x 103 cm	
	35.03" x 23.22" x 35.03"	42.12" x 26" x 45.11"	
Shipping Dim.	38" x 38" x 42"	45" x 30" x 52"	
Shipping Weight	320 lbs (145 kg)	529 lbs (240 kg)	



Scraper tools



Notes:

• Dough Capacity Calculated with 55% of hydration. The maximum capacity may vary depending on the ingredients



^{*}AMPTO is continuously improving products. Specifications are subject to change without notice.*

PIZZA PREP TABLE













Models: MPP-2US / MPP-3US

Standard Features

- Sardinian granite work top raised on the back and sides.
- All stainless-steel construction
- Electronic thermostat controller
- Half-door Neutral Storage, on compressor's side, fits up to (3) Pizza Dough Boxes measuring 23.6"x 15.74" (60x40cm)
- Ingredient rail with glass display included
- Casters available accessories as (not included)
- 1 shelf include per door
- Ideal for storing Pizza dough boxes 23.6"x 15.74" (60x40cm)
- The bottom of the chamber has rounded angles that facilitate cleaning and maximize hygiene
- Easy to clean



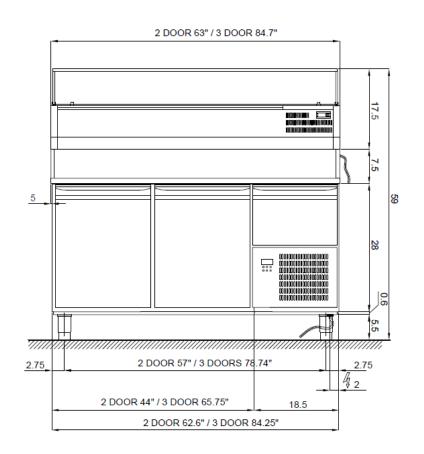


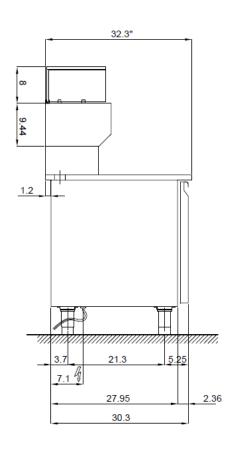


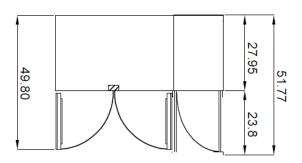


PIZZA PREP TABLE









Equipped with a static / aspirated "HSS" refrigeration system. It is a patented system that guarantees perfect temperature uniformity in the chamber, a good level of relative humidity, especially for the dough balls, and reduces consumption.

PIZZA PREP TABLE













Why a Granite top?

Granite is a popular choice for pizza prep tables because it offers several advantages over other materials.

It is a natural stone that is very durable, resistant to heat, scratches, stains and bacteria.

Granite also has a smooth and non-porous surface that is easy to clean and maintain.

Granite can keep the dough at a consistent temperature and prevent it from sticking or drying out.

Granite also adds a touch of elegance and style to the kitchen.

	SPECIFICATIONS MPP-2US	MPP-3US
Refrigerated Doors	2	3
Neutral Drawer Door	1/2	
Total Capacity	350 lts / 92.5 Gal.	525 lts / 138.69 Gal
Temperature range	35.6/46.4 °F - +2/+8 °C	
Refrigerant	R290	
Refrigeration Power (Btu/h) W	1120 Counter: <u>325</u> / Display Cabinet: <u>160</u>	
Power Supply	110V/60HZ/1ph	
Amps	2	3
Plug / Connection	Nema 5-15P	
Product Dim. (WxDxH)	63" x 32.2" x 59" (160 x 81.8 x 149.9 cm)	84.64" x 32.2" x 59" (215 x 81.8 x 149.9 cm)
Shipping Dim. (WxDxH)	65" x 26" x 65"	87" x 26" x 65"



Notes:

Properly clean of the condenser will guarantee a good performance of the machine.



PIZZA ACCESSORIES







PIZZA PEEL SHOVELS

Round Pizza Peel Shovel

Non-Perforated

720-20-150 7.87" Diam., 59.05"

Fully Stainless Steel 18/10



750-33A 12.99" Diam., 59"

Anodized Aluminum with Red Handle



Perforated

750F-33 12.99" Diam., 59"

Anodized Aluminum with Red Handle

<u>Square Pizza Peel Shovel</u>

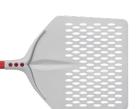
Anodized Aluminum with Red Handle



Non-Perforated

752F-33 13" x 13", 47.24"

752F-33A 13" x 13", 59"



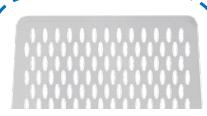
Perforated

752F-33 13" x 13", 47.24"

752F-33A 13" x 13", 59"

752F-36A 14.17" x 14.17", 59"

752F-45 17.7" x 17.7", 47.24



Frontal Milling

The special milling creates perfect adherence between the shovel and the work surface.

Rib

This special rib gives great stability, leaving the right space for the dough.



Used to ensure strength and safety between the handle and the head of the shovel

PIZZA ACCESSORIES





996 Tomato Ladle

7 ox., made stainless steel-18/10, diam. 3.54", 13.38" long



2773

Pizza Cutter Wheel High-quality Stainless-Steel blade 18 Ga., Diam 4", Red plastic, Ergonomic handle



2769/10

Scraper in Stainless Steel, High Resistance 4" x 5", Red plastic handle



900

Oil server All in Stainless Steel, 1 Liter Capacity. Molded body, silver welds, spout with drip stop made in hammered tube.



2773R

Wheel replacement for 2773, high quality Stainless Steel Blade 18 Ga. 4" Diam.



2721

Spatula in Stainless Steel, High Resistance 6" x 3", Red plastic Ergonomic handle



2775

Pizza Scissors Stainless Steel, 5" cutting blade, Red plastic handle



2778

Tong for baking or pizza tray handling, 9" x 2.75" Stainless Steel, High Resistance, Red plastic Ergonomic handle



AL-RA2467/18

Brass Pizza Oven Brush with Scraper 7" Width, 59" Length Anodized red aluminum



Kit is composed of:

- Square Perforated Pizza Peel Shovel made of anodized aluminum, 13" x 13", red handle 47.24"
- Round Perforated Pizza Shovel all stainless steel 18/10, diam. 7.87", handle 59.05"
- Pizza Wheel Cutter,
- Pizza Scissors.
- · Spoon for Pizza Chef,
- · Scraper,
- · Spatula, and
- Black carrying case

AMPTO is continuously improving products. Specifications are subject to change without notice.













Models:

ABT-5US / ABT-10US / ABT-15US

Standard Features

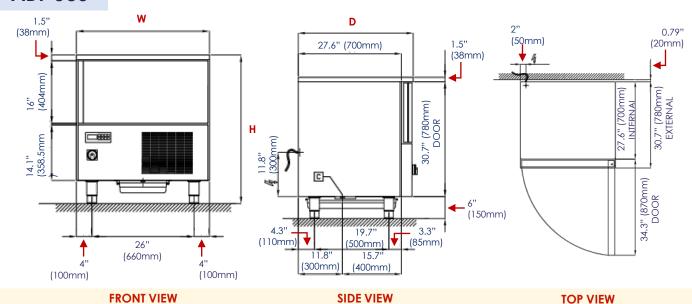
- Stainless Steel Construction
- Working Cycle by time or by Core-Probe (included)
- Automatic Defrost System with ability to Pause
- Support for Trays included: GN1/1 Trays and 18" x 26"
- Trays Not Included
- Chilling Cycle Internal Temperature from 158°F to 37.4°F in 90 min approx.
- Freezing Cycle Internal Temperature from 158°F to -0.4°F in 240 min approx.
- Trays Pitch 2 1/16" (52.5 mm)
- Calculated in ambient temperature of 89.6°F; Evap -14°F; Cond 113°F and 50% Relative Humidity
- Optional Accessory: RGMM0094 Set of Casters







ABT-5US



SPECIFICATIONS			
	ABT-5US	ABT-10US	ABT-15US
Tray Capacity 26" x 18" (66 x 45.7 cm)	5	10	15
Max Load for Trays		55 lbs (25 Kg)	
Chamber Temperature		203/-40°F	
Refrigerant	R404A	R44	49A
Yield with ambient temperature of +30°C (86°F) loading sample according to EN 17032:2018	149°F / 37.4°F = 57 lbs (65°C / 3°C = 25.9 Kg) 149°F / -0.4°F = 35 lbs (65°C / -18°C = 15.9 Kg)	149° F / 37.4° F = 75 lbs (65°C / 3°C = 34 Kg) 149° F / -0.4° F = 48.5 lbs (65°C / -18°C = 22 Kg)	149° F / 37.4° F = 110 lbs (65°C / 3°C = 50 Kg) 149° F / -0.4° F = 83.7 lbs (65°C / -18°C = 38 Kg)
Water Evaporation		With Manual Tray	
Power Supply	110V/60Hz/1ph	220V/60Hz/1ph	220V/60Hz/3ph
Amps	13	14	10
Plug / Connection	NEMA 5-20P	NEMA 6-20P	No Plug - No Cord
Net Weight	272 lbs (123.4 Kg)	381 lbs (172.8 Kg)	500 lbs (226.8 Kg)
Product Dim. (WxDxH)	33 7/8" x 33 7/8" x 37 3/4" (86 x 86 x 95.9 cm)	33 7/8" x 33 7/8" x 61 3/8" (86 x 86 x 155.9 cm)	33 7/8" x 33 7/8" x 74 7/8" (86 x 86 x 190.2 cm)
Shipping Weight (lbs)	277	406	552
Shipping Dim. (WxDxH)	37" x 37" x 44"	37" x 37" x 67.5"	37" x 37" x 87"
Accessories (not included)	Shelf 22.4" x 17.5" Casters kit 4" diameter each		



Properly clean and dry after daily use to ensure best performance and equipment longevity.

ABT-5US

Nema 5-15 125 VAC 2 Pole, 3 Wire, Grounding ABT-10US



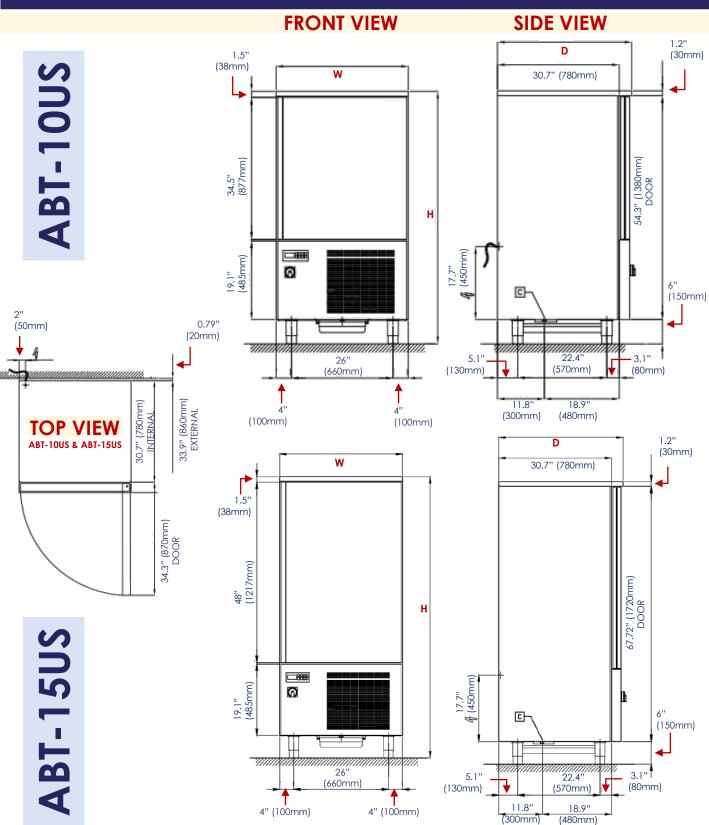
Nema 6-20 125 VAC 2 Pole, 3 Wire, Grounding ABT-15US



No Plug No Cord

^{*}AMPTO is continuously improving products. Specifications are subject to change without notice.*



















Standard Features

- Self-contained unit.
- AISI 304 Stainless Steel Construction, internal rounded corners
- Walls, top and floor, 7" insulation.
- USB port access for programs, receipts, historical, **HACCP** and parameters
- Intuitive touchscreen digital control panel, 7" display. (8 languages)
- Manual or Automatic Defrost
- Customized blast chilling cycle: create 4 distinct phases according to time, room temperature, product temperature and ventilation
- Automatic storage function and option to save the recipe at the end of each new cycle
- Heated frame and threshold, three chamber magnetic seal, compensation valve
- Internal led light.





Cart not included

The ABT-20US is designed to meet the need for rapid medium to large-scale food preparation areas, from restaurant kitchens to semi-industrial bread and pastry manufacturers.

Combi Oven Compatible **BISTROT 16US**

> Hard/Soft chilling and Blast freezing

Working cycle by time or by core-probe (included)

3 fans evaporator, air speed variable, (0.7 to 7 m/s) from control panel.





Intuitive touchscreen 7" digital control panel.



High Efficiency compressor



Drying Cycle



Cycles Programming



Fish sanitizing cycle



Fan Speed control



USB Port



Gelato Hardening Cycle



Wi-Fi supervision system



Thawing function (on request)



Ozone sterilization kit (on request)

SPECIFICATIONS	ABT-20US
Internal Capacity	40.5 Cu Ft (1147L)
Internal Dimensions (WxDxH)	33.9" x 28" x 73.6"
Chamber Temperature	203/-40°F
Refrigerant	R449A
Yield	197° F / 37.4° F = 209 lbs
with ambient temperature of	
+30°C (86°F) loading sample	197° F / -0.4° F = 165 lbs
according to EN 17032:2018	(90°C / -18°C = 38 Kg)
	3.5HP
Compressor	Semi-Hermetic
Water Condensation (Discharge)	Drain Required
Power Supply	220V/60Hz/3ph
Amps	16 amps
Plug / Connection	No Plug - No Cord
Accessories	Ramp
	Pitch 7°
(included)	Length 20.5" (52cm)
Net Weight	1140
Book of Bire (WoB)	35" x 52" x 95.3"
Product Dim. (WxDxH)	(89 x 132 x 242 cm)
Shipping Weight (lbs)	1235
Shipping Dim. (WxDxH)	37" x 54" x 101"

More features:

- Immediate fan interruption upon door opening.
- Automatic core probe detection: switch to probe mode
- Internal Anticorrosion cataphoresis treatment.
- Accessible evaporator wall to facilitate cleaning and maintenance.
- · High thermal exchange coefficient
- Preset recipes included

Special order Accessories and options:

- Additional pass thru door.
- Ramp 43"
- Door Left hinge.
- Water cooler condensing unit.

Notes:

- Properly clean and dry after daily use to ensure best performance and equipment longevity.
- Oversize item

Drain Required

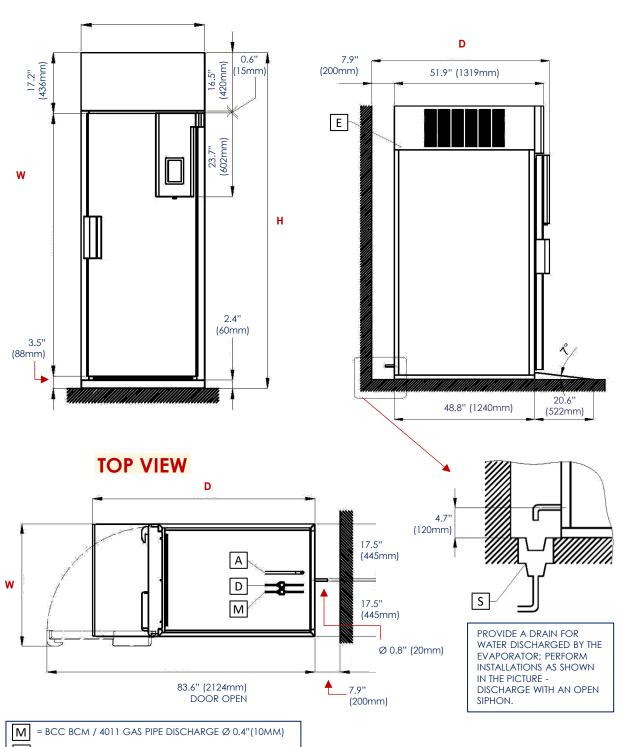
ABT-20US

No Plug No Cord

AMPTO is continuously improving products. Specifications are subject to change without notice.

FRONT VIEW

SIDE VIEW



ABT-20US

D = B

= BCC BCM / 4011 GAS PIPE HOT GAS (DEFROST)

A = BCC BCM / 4011 GAS PIPE SUCTION

GLASS FOUR SIDED DISPLAYS











Standard Features

- 1 Swinging Auto-Closing Door
- Glass on all Four Sides
- **Anodized Aluminum Construction**
- Silver
- Accessories included:
 - 5 Stainless Steel Shelves
 - 4 Casters
 - 2 Front Levelers
 - LED Lights



Optional Accessory

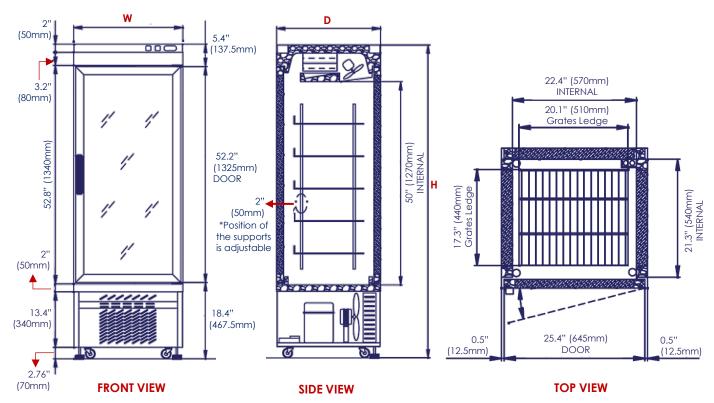
RTEK033 - Glass Shelving for 4400





GLASS FOUR SIDED DISPLAYS





SPECIFICATIONS		
4400 NFN		
Tray Capacity	18 Cubic Feet	
	(0.51 Cubic Meter)	
Туре	Freezer	
Operating Temperature	41°F / -13°F	
operating remperatore	(5°C / -25°C)	
Compressor (Hp)	1 1/4	
Refrigerant	R404A	
Power Supply	110V/60Hz/1ph	
Amps 14		
Plug / Connection	NEMA 5-15P	
Net Weight	420 lbs (190.5 Kg)	
Donatoral Direc (MarDell)	26 3/8" x 25 1/4" x 76"	
Product Dim. (WxDxH)	(67 x 64 x 193 cm)	
Shipping Weight (lbs)	467	
Shipping Dim. (WxDxH)	30" × 30" × 84"	
Accessories Included	5 Wire Shelves, 4 Casters,	
	2 Levelers, LED Lights	



Notes:

 Properly clean and dry after daily use to ensure best performance and equipment longevity.



AMPTO is continuously improving products. Specifications are subject to change without notice.

GLASS FOUR SIDED REVOLVING DISPLAYS











Models: 4401 NFN / 4401 NFP

Standard Features

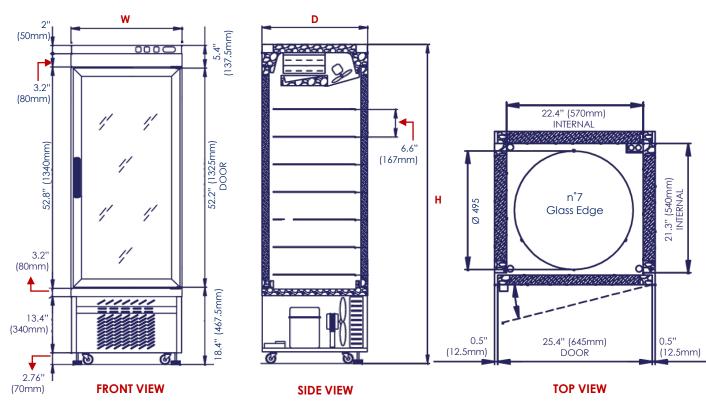
- 1 Swinging Auto-Closing Door
- Glass on all Four Sides
- Anodized Aluminum Construction
- Silver
- Accessories included:
 - 6 Glass Shelves (19.5" Ø)
 - 1 Mirror Shelf
 - 4 Casters
 - 2 Front Levelers
 - LED Lights





GLASS FOUR SIDED REVOLVING DISPLAYS





	SPECIFICATIONS	4401 NEB	
Tray Capacity	4401 NFN 18 Cubic Feet (0	.51 Cubic Meter)	
Туре	Freezer	Refrigerator	
Operating Temperature	41°F / -13°F (5°C / -25°C)	23° F / 59° F (-5°C / 15°C)	
Compressor (Hp)	1 1/4	2/3	
Refrigerant	R404A	R134A	
Power Supply	110V/60)Hz/1ph	
Amps	14	10	
Plug / Connection	NEMA	√5-15P	
Net Weight	360 lbs (163.3 Kg)		
Product Dim. (WxDxH)	26 3/8" x 25 1/4" x 76" (67 x 64 x 193 cm)		
Shipping Weight (lbs)	507		
Shipping Dim. (WxDxH)	30" × 30" × 84"		
Accessories Included	(5) 19.5" diam. Glass Shelves, (1) Mirror Shelf,(4) Casters, (2) Levelers, LED Lights		



Notes:

 Properly clean and dry after daily use to ensure best performance and equipment longevity.



AMPTO is continuously improving products. Specifications are subject to change without notice.



















Standard Features

- Ideal for Steakhouse finding the perfect cooking solution
- Strong design all in Stainless Steel 304
- Also available in 316SS by special request
- Fast warm up time: Ready to cook in 3 min.
- Cooking grid is Height Adjustable.
- Grease Collectors are Removable.
- All parts are removable and Dishwasher Safe
- Painted Versions available by request in Red and Black
- Marine 316 Stainless Steel available by request.





With simplicity, without intervention, and without know-how,

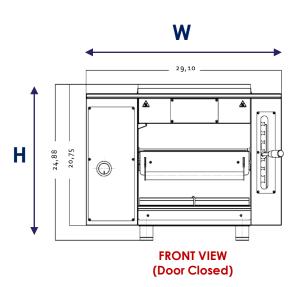
Transform your venue into a real steakhouse

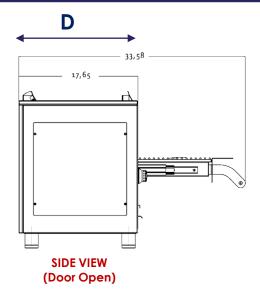












	SPECIFICATIONS HIGHLANDER-E	HIGHLANDER-G	
Туре	Electric	Gas	
Gas Inlet		1/2" NPT	
		Propane Pressure 10 IWC 5.5 kW 18,766 BTU/H	
Gas Consumption		Natural Gas Pressure 5 IWC 6 kW 20,427 BTU/H	
Temperature (Element)	(1 - Glass Ceramic Infrared) 1562°F (850°C)	(1 - Infrared Burner) 1562°F (850°C)	
Cooking Grid Dimensions W x D	15.23" x (38.7 x 37	=	
Lighting	Energy Regulator	Piezoelectric	
Power Supply	220V/60Hz/1ph		
Amps	27.8		
Plug / Connection	No Plug - No Cord		
Product Dimensions (WxDxH)	29.1" x 22.63" x 24.88" (74 x 57.5 x 63.2 cm)		
Weight	117 lbs (53 Kg)		
Stand Shipping Dim. (WxDxH)	30" x 43" x 34"		



Notes

Properly clean and dry after daily use to ensure best performance and equipment longevity.



^{*}AMPTO is continuously improving products. Specifications are subject to change without notice.*



















HEREFORD-E / HEREFORD-G

Standard Features

- Ideal for Steakhouse finding the perfect cooking solution
- Strong design all in Stainless Steel 304
- Also available in 316SS by special request
- Fast warm up time: Ready to cook in 3 min.
- Cooking grid is Height Adjustable.
- Grease Collectors are Removable.
- All parts are removable and Dishwasher Safe
- Painted Versions available by request in Red and Black

Marine 316 Stainless Steel available by request.







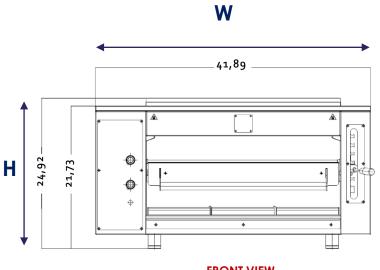
HEREFORD

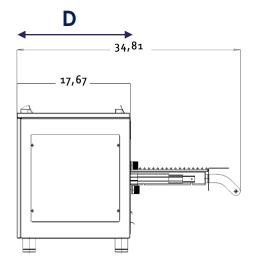
With simplicity, without intervention, and without know-how,

Transform your venue into a real steakhouse









FRONT VIEW (Door Closed)

SIDE VIEW (Door Open)

	SPECIFICATIONS HEREFORD-E	HEREFORD-G	
Туре	Electric	Gas	
Gas Inlet		1/2" NPT	
Consumption		Propane Pressure 10 IWC 11 kW 37,532 BTU/H	
23.13.11		Natural Gas Pressure 5 IWC 12 kW 40,854 BTU/H	
Temperature (Element)	(2 - Glass Ceramic Infrared) 1562°F (850°C)	(2 - Infrared Burner) 1562°F (850°C)	
Cooking Grid Dimensions W x D	27.95" > (28 x 37		
Lighting	Energy Regulator	Piezoelectric	
Power Supply	220V/60Hz/3ph		
Amps	29.2		
Plug / Connection	No Plug - No Cord		
Product Dimensions (WxDxH)	41.89" x 22.63" x 24.92" (106.4 x 57.5 x 63.3 cm)		
Weight	209 lbs (94.8 Kg)		
Stand Shipping Dim. (WxDxH)	30" x 43" x 34"		



Notes:

Properly clean and dry after daily use to ensure best performance and equipment longevity.



^{*}AMPTO is continuously improving products. Specifications are subject to change without notice.*



















ABERDEEN-E / ABERDEEN-G

Standard Features

- Ideal for Steakhouse finding the perfect cooking solution
- Strong design all in Stainless Steel 304
- Also available in 316SS by special request
- Fast warm up time: Ready to cook in 3 min.
- Cooking grid is Height Adjustable.
- Grease Collectors are Removable.
- All parts are removable and Dishwasher Safe
- Painted Versions available by request in Red and Black





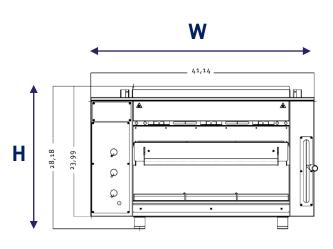


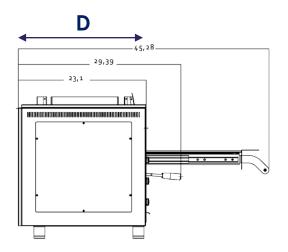
With simplicity, without intervention, and without know-how,

Transform your venue into a real steakhouse









FRONT VIEW (Door Closed)

SIDE VIEW (Door Open)

	SPECIFICATIONS		
	ABERDEEN-E	ABERDEEN-G	
Туре	Electric	Gas	
Gas Inlet		1/2" NPT	
Gas Consumption		Propane Pressure 10 IWC 16.5 kW 56,298 BTU/H	
·		Natural Gas Pressure 5 IWC 18 kW 61,281 BTU/H	
Temperature (Element)	(3 - Glass Ceramic Infrared) 1562°F (850°C)	(3 - Infrared Burner) 1562°F (850°C)	
Cooking Grid Dimensions W x D		x 18.66" 47.4 cm)	
Lighting	Energy Regulator	Piezoelectric	
Power Supply	220V/60Hz/3ph		
Amps	37.9		
Plug / Connection	No Plug - No Cord		
Product Dimensions (WxDxH)	41.14" x 29.39" x 28.18" (104.5 x 74.7 x 71.6 cm)		
Weight	247 lbs (112 Kg)		
Stand Shipping Dim. (WxDxH)			



Notes:

Properly clean and dry after daily use to ensure best performance and equipment longevity.



^{*}AMPTO is continuously improving products. Specifications are subject to change without notice.*

OVERFIRE BROILERS ACCESSORIES













SPECIFICATIONS				
	Electric		Gas	
WGA20 Skewer		WGA24 Black High Performance Grid Kit (HIGHLANDER)		
WGA21 Skewer XL		WGA25 Black High Performance Grid Kit (HEREFORD)		
WGA22 Grid XL		WGA26 Black High Performance Grid Kit (ABERDEEN)		
WGTPRO Grill PRO Table		WGA23 Fish Holder	A CONTRACTOR OF THE PARTY OF TH	
WGA18 Spray Cleaner				



OVERFIRE BROILERS ACCESSORIES















WHAT TO KNOW

Product Categories Applications					
Application	Over-Fired Broiler	Cheesemelter	Salamander	Conveyor Broiler	
Melt/Brown Cheeses	Yes	Yes	Yes	Yes	
Toast Breads	Yes	Yes	Yes	Yes	
Broil Fish and Vegetables	Yes	Yes	Yes	Yes	
Caramelize Proteins	Yes	No	Yes	Yes	
Cook Large Quantities of Food	Yes	No	No	Yes	
Food Production Capability	No	No	No	Yes	
Cook Thick Pieces of Proteins	Yes	No	No	No	
Finish Proteins	Yes	No	Yes	Yes	
Retherm	Yes	Yes/No	Yes	Yes	

	Electric Broiler in the US Market						
	American Garland/US Jade Montague Southbend Vulcan						
Gas	Yes	Yes	Yes	Yes	Yes	Yes	Yes
Electric	Yes	No	No	No	No	No	No

Fast warm
up time,
3 minutes
and the unit
is ready!





COMBIOVENS





BISTROT RACK 16T BISTROT 6T & BISTROT 10T

Standard Features

- •AISI 304 Stainless-Steel Rounded Cooking Chamber Construction for better air circulation & cleaning
- Polypropylene (PP) Exhaust Piping (external)
- •Double low emissive glass thermal insulation ***
- Openable inner glass for easy cleaning
- •Boiler-less system
- •Nine cooking modes available including Preset Programs, Manual mode, and Customized Programs mode
- •300 Preset Recipes, Storage of up to 1000 recipes, can customize 700 with up to 10 Steps Each
- Integrated WiFi settings
- •A 3" between each tray
- Tray holders included
- •Storage, viewing* and exporting of cooking data-Pre-loaded and Online cookbook
- •Multipoint core probe (5 Reading points), nonremovable (housing integrated in tray-holder)
- •Set-up for vacuum core probe
- •Multi-fan system: 5 fan speeds & Fan inversion
- •Multi-timer function for multiple and mixed cooking
- Automatic control of the cooking level and load
- Automatic Preheating & Cooling
- •Delayed start programming & Automatic chimney opening
- •Chamber Relative Humidity % Control with probes: Automized, by selected Percentage/Time, and Manual steam injection
- •Self-Cleaning/Disinfection System

1-year parts and labor warranty (US Only)

- Automatic detection and errors report
- •LED illumination
- Ventless option when coupled with BISTROT Hood:
 BISTROT 6T & BISTROT 10T

Models:

BISTROT 6T / BISTROT 10T BISTROT RACK 16T



BISTROT 6T







Touch Screen

USB Port

COMBIOVENS









BISTROT HOOD

Coupling the BISTROT Hood with the Combi oven allows it to function as a **Ventless** unit (BISTROT 6T and BISTROT 10T)

Cooking Programs Available

- Delta T cooking with core probe,
- Pasteurization cooking,
- Convection cooking,
- Vacuum cooking,
- In-vase cooking,
- Steam Cooking,
- · Mixed Cooking,
- And More!

Double Low Emissive Glass Thermal Insulation

Air gap between internal and external glass allows outer glass to be touched by the operator. The Internal glass has a reflective side to help retain the heat in chamber.

	SPECIFICATIONS		
	BISTROT 6T	BISTROT 10T	BISTROT RACK 16T
Max Temperature		518°F (270°C)	
Tray Capacity 24"x16" (60x40cm) 18"x26" (46x66cm)	6	10	16
Power Supply	230V/5	0-60Hz/1-3ph (field co	onvertible)
Power (kW)	10	15	32
Amps	1ph = 48.3 3ph = 27.9	1ph = 72.5 3ph = 41.8	3ph = 93
Plug / Connection		No Plug - No Cord	
Product Dim. W x D x H	33.5" x 36.6" x 32.7" 85 x 93 x 83 cm	33.5" x 36.6" x 45.3" 85 x 93 x 115 cm	33.5" x 37.9" x 73.2" 85 x 96.3 x 186 cm
Product Weight	183 lbs (83 Kg)	247 lbs (112 Kg)	390 lbs (177 Kg)
Shipping Dim. W x D x H	36.2" x 39.4" x 38.6" 92 x 100 x 98 cm	36.2" x 39.4" x 51.2" 92 x 100 x 130 cm	37.4" x 41" x 82.3" 95 x 104 x 209 cm
Shipping Weight (lbs)	223 lbs (101 Kg)	291 lbs (132 Kg)	430 lbs (948 Kg)

OPTIONAL Accessories	BISTROT 6T	BISTROT 10T	
Hood	Bistrot Hood		
Stand	6T STAND	10T STAND	



Notes:

- Operate at room temperature between 41° and 104°F (5° and 40°C).
- Clearance of 6" required on all sides
- If the oven is positioned next to other units that give off heat (e.g. fryers), appropriate measures must be taken, such as placing protection against radiance.
- Maximum water hardness of 5°F
- Properly clean and dry after daily use to ensure best performance and equipment longevity.



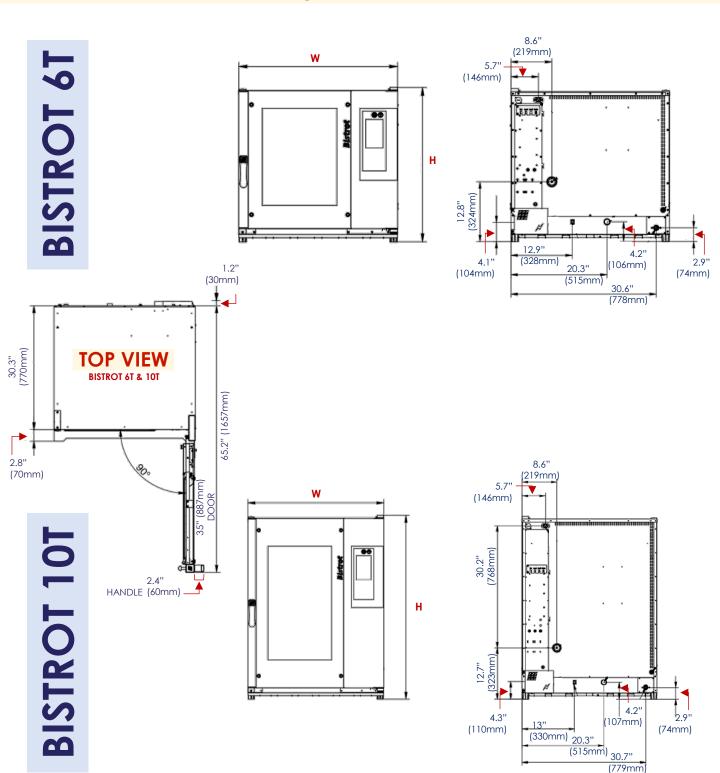


No Plug No Cord



FRONT VIEW

REAR VIEW

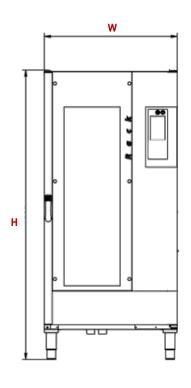


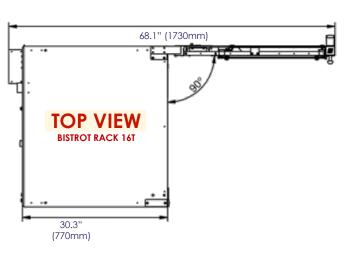


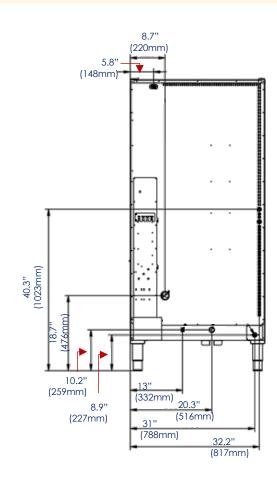
BISTROT RACK 16T

FRONT VIEW

REAR VIEW





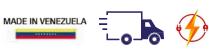


ELECTRIC CHICKEN **ROTISSERIES**











Standard Features

- All Stainless-Steel construction
- Sliding tempered glass doors
- Stainless-Steel V skewers, no hook required
- 2 Stainless-Steel grease drawer collectors
- FRE4VE and FRE6VE 3" casters included
- FRE2VE and FRE8VE legs included
- Independent motor per spit
- Motor rotation 2 rpm
- Capacity 5 chickens or 40 lbs. per spit
- Cooking time 50 to 60 min (calculated with 4 lbs. birds)
- Thermostat controller with light indicator



1-year parts and labor warranty (US Only)

Models:

FRE2VE / FRE4VE FRE6VE / FRE8VE



FRE8VE



ELECTRIC CHICKEN ROTISSERIES







Easy, clean, no tools required, secure, quick load and unload chickens

Optional Accessories:

- RMET209 Skewers round bar with wood handle for hooks
- RMET010 Double Stainless-Steel hook
- RMET011 Single Stainless-Steel hook



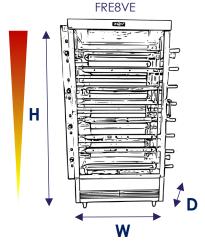
Temperature: set by turning heating elements on or off.

Temperatures will vary from top to bottom.

The top of the unit will have higher temperatures due to the natural convection.

The product on the top spits will be cooked faster than the product on the lower spits. This factor allows for **continuous cooking**.

As the top spits are ready, they should be removed. The spits directly below should then be moved up one spit position, thus freeing a spit position at the bottom of the unit.







The only way to ensure that the product is completely cooked is by taking the internal temperatures. Eg: Poultry = the internal temperature must be at least 185°F at the inner thigh.

		SPECIFICATIONS			
	FRE2VE	FRE4VE	FRE6VE	FRE8VE	
Chickens Capacity	10	20	30	40	
Spit Qty	2	4	5	8	
Power Supply	220V/50-60hz/1ph	220V/50-60hz/1ph	220V/50-60hz/1ph	220V/50-60hz/ 3-1ph (field convertible)	
Amps	16	32	50	1ph - 64 / 3ph -38	
Plug / Connection	Wire - No plug				
Power	3000 Watts	6000 Watts	9000 Watts	12000 Watts	
External Dim WxDxH	46" x 24" x 31"	46" x 24" x 58"	46" x 24" x 65"	46" x 24" x 70"	
Weight (lbs)	137	227	271	302	
Shipping Dim WxDxH	47" x 25" x 32"	47" x 25" x 59"	47" x 25" x 66"	47" x 25" x 75"	
Shipping Weight (lbs)	167	267	271	302	



Notes:

- At least a 5" clearance is needed on oven's rear, left and right side for proper performance.
- Ovens are top-vented, operated under a hood or direct exhaust (where permitted)
- Standard Precaution: Do not add liquid to hot glassware.



GAS CHICKEN ROTISSERIES















FRG2VE / FRG4VE FRG6VE / FRG8VE

Standard Features

- All Stainless-Steel construction
- Sliding tempered glass doors
- Stainless-Steel V skewers, no hook required
- 2 Stainless-Steel grease drawer collectors
- FRG4VE and FRG6VE 3" casters included
- FRG2VE and FRG8VE legs included
- Independent motor per spit
- Motor rotation 2 rpm
- Capacity 5 chickens or 40 lbs. per spit
- Cooking time 50 to 60 min (calculated with 4 lbs. birds)







FRG2VE

GAS CHICKEN ROTISSERIES







Easy, clean, no tools required, secure, auick load and unload chickens

Optional Accessories:

- RMET209 Skewers round bar with wood handle for hooks
- RMET010 Double Stainless-Steel hook
- RMET011 Single Stainless-Steel hook
- RMET304 Convertible Gas Regulator (½") for FRG4,6,8VE
- RMET305 Foodservice Gas Connector Kit

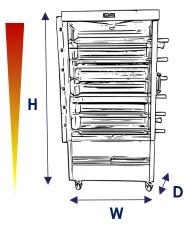
Temperature: set by turning burners on or off.

Temperatures will vary from top to bottom.

The top of the unit will have higher temperatures due to the natural convection.

The product on the top spits will be cooked faster than the product on the lower spits. This factor allows for **continuous cooking**.

As the top spits are ready, they should be removed. The spits directly below should then be moved up one spit position, thus freeing a spit position at the bottom of the unit.



FRG6VE





The only way to ensure that the product is completely cooked is by taking the internal temperatures. Eg: Poultry = the internal temperature must be at least 185°F at the inner thigh.

		SPECIFICATIONS		
	FRG2VE	FRG4VE	FRG6VE	FRG8VE
Chickens Capacity	10	20	30	40
Spit Qty	2	4	6	8
Burners Qty	1	2	3	4
Gas Power (BTU)	30,000	60,000	90,000	120,000
Gas connection	3/8" flare	1/2" NPT	1/2" NPT	1/2" NPT
Power Supply	110V/50-60hz/1ph	110V/50-60hz/1ph	110V/50-60hz/1ph	110V/50-60hz/1ph
Amps	1.2	1.8	3.6	4.8
Plug / Connection	Nema 15-5	Nema 15-5	Nema 15-5	Nema 15-5
External Dim WxDxH	46" x 24" x 31"	46" x 24" x 58"	46" x 24" x 65"	46" x 24" x 70"
Weight (lbs)	137	227	271	302
Shipping Dim WxDxH	47" x 25" x 32"	47" x 25" x 59"	47" x 25" x 66"	47" x 25" x 75"
Shipping Weight (lbs)	167	267	271	302



Notes

- At least a 5" clearance is needed on oven's rear, left and right side for proper performance.
- Ovens are top-vented, operated under a hood or direct exhaust (where permitted)
- Standard Precaution: Do not add liquid to hot glassware.





GAS PORK LEG ROTISSERIE OVEN















Standard Features

- All Stainless-Steel construction
- Sliding tempered glass doors
- Stainless-Steel round skewers with hooks
- 2 Stainless-Steel grease drawer collectors
- Independent motor per spit
- Capacity 1 pork leg
- · Cooking time 20 min per pound of meat (12 pounds requires 4 hours of cooking)



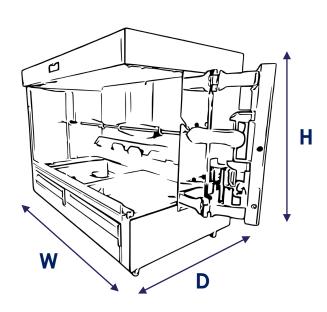




GAS PORK LEG ROTISSERIE OVEN

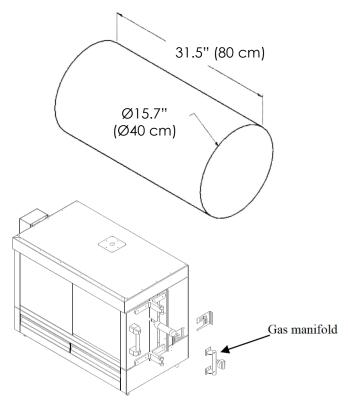




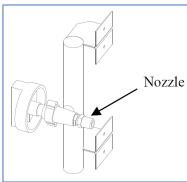


SPECIFICATIONS				
Rotisserie Capacity	FR1PGVE 31.5" length, Ø15.7", 26.5 lbs			
Rollsselle Cupucity	80 cm length, Ø40cm, 12kg			
Spit Qty	1			
Burners Qty	1			
Gas Power (BTU)	30,000			
Gas connection	1/2" flare			
Power Supply	110V/50-60hz/1ph			
Amps	0.55			
Plug / Connection	Nema 15-5			
Unit Dims WxDxH	44.5" x 20.5" x 28"			
OHII DIHIS WXDXH	113 x 28 x 71 cm			
Product Weight (lbs)	100.9			
Shipping Dims WxDxH	47" x 25" x 32"			
Shipping Weight (lbs)	140			

Rotisserie Capacity









Notes:

- At least a 5" clearance is needed on oven's rear, left and right side for proper performance.
- Ovens are top-vented, operated under a hood or direct exhaust (where permitted)
- Standard Precaution: Do not add liquid to hot glassware.



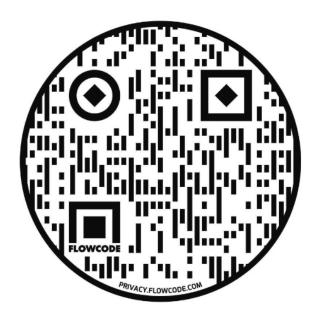


If you need any assistance, please do not hesitate to reach out.

To Register your Equipment's Warranty, please visit:

<u>Warranty Registration (ampto.com)</u>

https://www.ampto.com/pages/warranty-register



For Service Requests, please visit:

<u>Warranty Claims & Service Support (ampto.com)</u>

https://www.ampto.com/pages/warranty-claims-service-support

info@ampto.com www.ampto.com



Authorized Importer & Distributor for the U.S. Market:















AMPTO

8409 NW 68th Street Miami, FL 33166

Ph: (877) 992-6211 | Fax: (305) 960-7796 | info@ampto.com