

NOWAH

catering equipment wholesalers,
selling heavy-duty, long-lasting, no-frills equipment
at sensible prices.

*“...we select our products based on their
Quality, Reliability, Durability and Value-for-Money”*

- Michael George

Autumn/ Winter
Edition

September 2022

Products from,



NOWAH

NOWAH are catering equipment wholesalers, established in 2020, whose sole purpose is to provide Heavy-Duty, Long-Lasting, No-Frills equipment for busy commercial kitchens at sensible prices. Our goal is to supply good-value, quality equipment that will always enhance a retailer's reputation.

Within weeks of starting up, NOWAH became UK agent for GGF (ITALY), and also started sourcing hand-picked products from other reputable European and American-owned manufacturers. In April 2022 NOWAH became exclusive UK distributors of prestigious Italian brands Avancini, Kemplex and La Pastaia. Currently 95% of NOWAH items sold are Made in Italy, the UK, and the USA; most of our products are made in Italy and the UK, with only 8 product lines currently being made in China. From September 2021 NOWAH has held 3 warehouses in East Anglia, and from October 2022 is moving into a purpose built 5000sqft unit.

ALL NOWAH products are selected because of their Quality, Reliability, Durability and Value-for-Money. NOWAH will never risk damaging a dealer's (or our) reputation by constantly changing supply chains or buying from shoddy factories. We know how many years it takes a retailer to build a 'good name' in the market, so will not damage it simply to make a few extra Pounds in the short-term.

Brands we sell

Est. 1963. **Avancini**. Specialist manufacturer of spiral mixers for pizzerias, restaurants, supermarkets, and bakeries. Mixers with capacity from 7.5L up to 267L.

Est. 1963. **La Pastaia**. Specialist manufacturer of pasta-making machines for restaurants, hotels, and pasta-making businesses. Machines with production capabilities from 5kg/hr up to 2,000 kg/ day.

Est. 1985. **GGF**. Specialist manufacturer of pizza ovens and Italian restaurant equipment such as, rotisseries, tray ovens, dough mixers, dough rollers, slicers etc.

Est. 1986. **Kemplex**. Specialist manufacturer of dough sheeters, planetary mixers, and equipment for confectionery & pastry-making professionals.

Est. 1992. **JUSTA**. Specialist manufacturer of prime cooking equipment for hotels and restaurants such as, range ovens, convection ovens, grills, griddles, and fryers.

Est. 2020. **NOWAH**. Specialising in the supply of deck pizza ovens, dough mixers/ sheeters/ rollers, pasta makers, rotisseries, fryers, grills, griddles, ovens, and stainless-steel sinks and tables.

NOWAH

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italian capability

Avancini have been making spiral mixers from 1963 and sell 28 different variations of the 4 models they make. Here at NOWAH, we offer 17 of the 28 options but can fulfil special orders on request. Each model is designed to produce the perfect results for specific production and customer requirements. Each model comes in different sizes so that everyone, from the owner of a local pizzeria to the manager of a town's bakery, can find the right machine for their business. Avancini manufacture mixers that are suitable for small batches of pizza dough, up to mixers capable of handling 160kg batches of any type of dough mixture, flour type and hydration level; usually required when making speciality breads, pretzels, doughnuts, etc.

SP series. The SP range is ideal for restaurants, pizzerias and takeaways that require perfect pizza dough and Italian bread in small-to-mid volume quantities. These mixers are powered by Single or Three Phase motors and have mixing capabilities ranging from 5kg/batch-7.5L(single-phase) up to 60kg/batch-85L (three-phase)

The SP series comes with double chain drives and a traditional gearbox for models SP25, SP30 and SP40. Models SP50 and SP60 are direct driven without the use of a gearbox.



Model	Power kW	Dims. (mm)	Bowl Capacity	Dough Capacity	Weight
SP25/E	0.9 / 1PH	420x720x670	33L	25kg	72kg
SP30	1.5 / 1PH	420x760x910	40L	30kg	112kg
SP40	1.5 / 1PH	480x810x950	50L	40kg	124kg
SP50	3 / 3PH	530x940x1030	63L	50kg	185kg
SP60	3 / 3PH	580x990x1070	85L	60kg	215kg

Midi series. The Midi range is ideal for restaurants, pizzerias and takeaways that require perfect dough and bread in small-to-mid volume quantities. These mixers are powered by 3-Phase variable speed motors and have mixing capabilities ranging from 5kg/batch - 7L up to 100kg/batch - 124L.

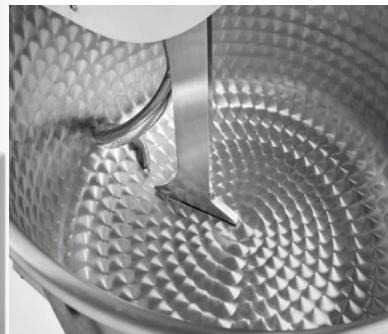
The Midi models have variable-speed motors which means the operator will always find the correct rotation speed for their dough. The mixers are with or without a gearbox depending on their dough kneading capacity.



Model	Power kW	Dims. (mm)	Bowl Capacity	Dough Capacity	Weight
MIDI 5	0.37 / 3PH	280x470x453	7.5L	5kg	30kg
MIDI 20 PLUS	1.20 / 3PH	379x675x754	32L	20kg	58kg
MIDI 40	2.20 / 3PH	540x890x1070	49L	37kg	140kg
MIDI 60	4.00 / 3PH	650x1090x1230	80L	60kg	320kg
MIDI 100	4.75 / 3PH	750x1350x1350	124L	95kg	390kg

SPX series. The SPX range is ideal for restaurants, pizzerias and takeaways that require perfect pizza dough and bread in mid-to-large volume quantities. These mixers are powered by 2 separate motors and have mixing capabilities ranging from 60kg/batch - 101L up to 160kg/batch - 267L.

The SPX models are driven by belts, have 2-speed motors, and are fitted with 2 timers. The mixers are not fitted with gearboxes, as they are direct drive via multiple belts for both the bowl and spiral.



Model	Power kW	Dims. (mm)	Bowl Capacity	Dough Capacity	Weight
SPX 60	3.55 / 3PH	640x1140x1179	101L	60kg	310kg
SPX 80	4.55 / 3PH	740x1770x1240	135L	80kg	350kg
SPX 100	5.25 / 3PH	740x1170x1300	155L	100kg	410kg
SPX 130	5.75 / 3PH	840x1300x1300	195L	130kg	430kg
SPX 160	8.9 / 3PH	950x1340x1430	267L	160kg	560kg

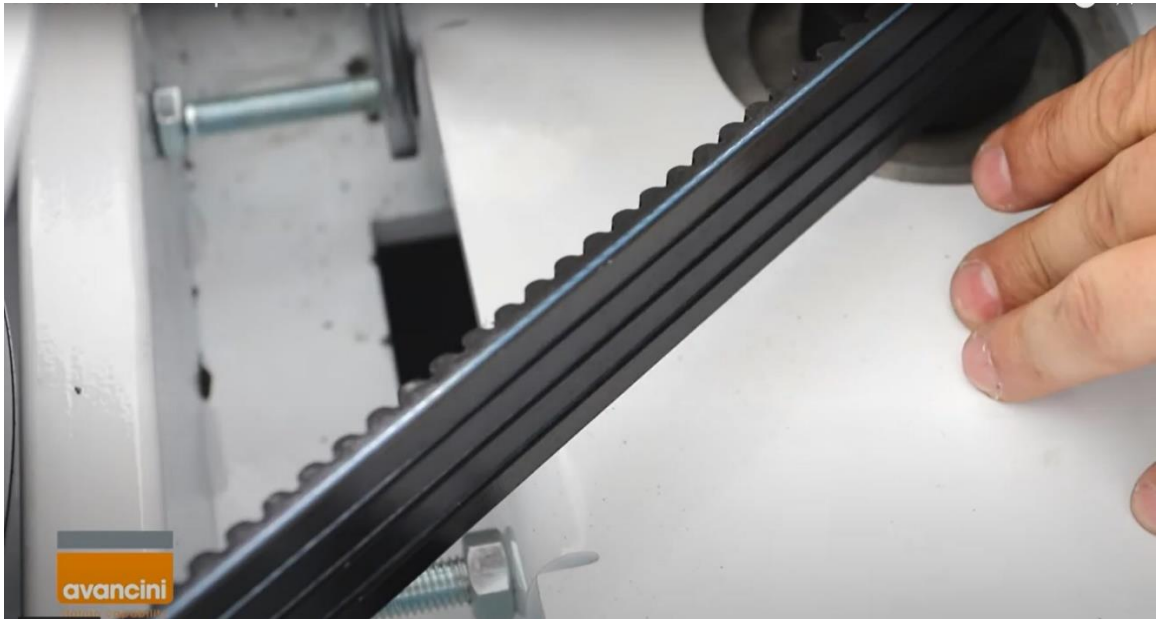
MOMA PLUS series. The MOMA PLUS range is ideal for bakeries, hotels and supermarkets that need to work with all flour types, and doughs of various hydration, in the production of speciality breads and dough products. These mixers are powered by 2 separate reinforced power units and have mixing capabilities ranging from 60kg/batch - 101L up to 160kg/batch - 267L.

The MOMA PLUS uses multiple sets of 4-belts to turn the spiral and bowl; movement is driven by uprated 2-speed motors. The machines have reinforced components throughout, including the spiral, bowl, and engineering parts. MOMA mixers also incorporate advanced motor overload protection systems to minimise damage to the power units through operator misuse. No gearboxes used.

avancini



Model	Power kW	Dims. (mm)	Bowl Capacity	Dough Capacity	Weight
MOMA PLUS 60	4.37 / 3PH	640x1110x1200	101L	60kg	390kg
MOMA PLUS 80	5.35 / 3PH	740x1220x1250	135L	80kg	421kg
MOMA PLUS 100	5.35 / 3PH	740x1230x1250	155L	100kg	450kg
MOMA PLUS 130	6.05 / 3PH	840x1330x1280	195L	130kg	490kg
MOMA PLUS 160	8.9 / 3PH	940x1380x1350	267L	160kg	570kg



avancini



La Pastaia have been manufacturing fresh pasta-making machines from 1963 and sell 20 different machine models. Here at NOWAH, we offer 4 options but can fulfil special orders on request. Each model we offer is designed to produce the perfect pasta for your specific requirements. Each model comes with 2 or 7 dies, but there are over 70 dies available for each model, so everyone can find the right pasta shape for them. La Pastaia manufacture machines that are suitable for small production batches of 2.5kg, to factory-based machines capable of producing 2000kg/day.

NOWAH offers,

The **TR50**, ideal for restaurants and pizzerias that require small quantities.

The **TR70**, suitable for restaurants, pizzerias and hotels that require small-to-mid volume quantities.

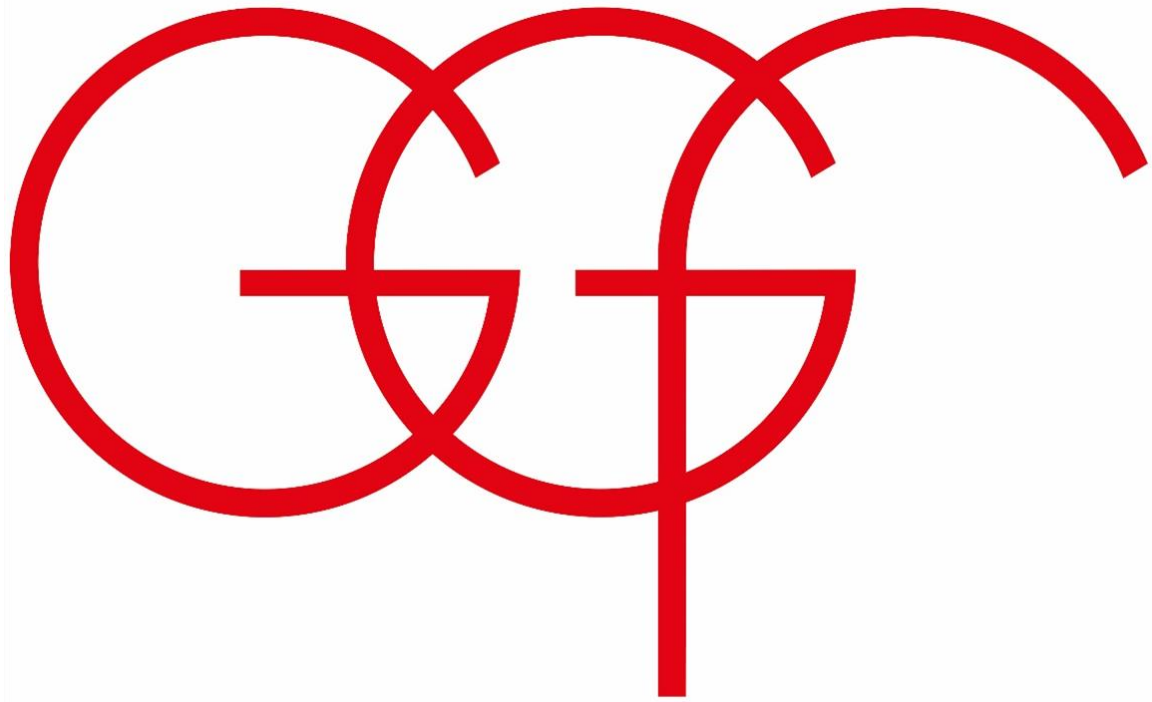
The **TR75** for establishments that require medium volume quantities, and

The **TR95** suitable for businesses requiring mid-to high volume production capabilities of 23kg/hr.

For machines with higher hourly production levels please call the office for information.



Model	Power kW	Dims. (mm)	Dough Capacity	Pasta / hour	Weight
TR50	0.38 / 1PH	270x380x325	1.3 kg	5kg	21kg
TR70	0.38 / 1PH	250x440x425	1.7 kg	8kg	28kg
TR75	0.75 / 1 or 3PH	320x750x725	5.0 kg	12kg	68kg
TR95	1.85 / 1 or 3PH	380x900x880	8.0 kg	23kg	115kg



GGF have been making equipment for pizzerias and Italian restaurants from 1985. The factory specialises in deck ovens, gas rotisseries, pizza dough mixers, dough rollers, and preparation equipment. GGF design, engineer, fabricate, manufacture, and build their machines 'in-house', in their purpose-built factory, using the best components.

Deck Pizza Ovens. GGF manufacture 78 different pizza oven models. Here at NOWAH, we offer 6 models of pizza ovens but can fulfil special orders on request, so that everyone finds the right machine for their production needs and budget. All GGF ovens have the build-quality to withstand, and operate at, temperatures of 500° Celsius. All the electric powered ovens use Italian Zanussi elements, German EGO thermostats, and German Siemens or WAGO contacts/ conductors. The refractory stone, along with the quality and thickness of rock-wool insulation used, make GGF ovens more economical to operate compared to competitor machines. The models NOWAH offers hold multiples of 36cm pizzas, in other words 14" pizzas.

X44/36. The X44/36 is ideal for pizzerias, takeaways and restaurants that want the authentic taste of stone baked pizzas in small-to-mid volume quantities. The oven is rated 12kW and has 2 chambers that can take 8x 14" pizzas on the stone. Pizza production capability is 150 units (14" pizzas) / hour.

X66/36 L. The X66/36 L is ideal for pizzerias, takeaways and restaurants that want the authentic taste of stone baked pizzas in mid-to-large volume quantities. The oven is rated 18kW and has 2 chambers that can take 12x 14" pizzas on the stone. Pizza production capability is 220 units (14" pizzas) / hour.

[GGF X66/36 ovens set the world record in Rome in 2017 when 7 ovens baked +1500 pizzas in 1 hour](#)



Model	Power kW	Dims. (mm)	Chamber mm	Production hour	Weight
X44/36	12 / 3 PH or 1	1010x850x750	720x720x140	150 pizzas 14"	165kg
X66/36 L	18 / 3 PH or 1	1370x850x750	1080x720x140	220 pizzas 14"	230kg

FR72/44. The FR72/44 is ideal for pizzerias, takeaways and restaurants that want the authentic taste of stone baked pizzas in small-to-mid volume quantities. The FR72/44 has 12 independent conductor-controlled elements, 6 in each chamber, that allow the oven to function normally even in the unlikely event of an element failing. Each chamber is fully lined with 17mm refractory stone that allows the oven to maintain its operating temperature for significantly longer than other deck ovens. The FR72/44 uses 20% less electricity, over the year, compared to ordinary 12kW pizza deck ovens because of the stone-lined chamber and 10cm layer of evaporated rock-mineral wool insulation. The oven takes 8x 14" pizzas on the stone. Pizza production capability is 150 units (14" pizzas)/ hour.

FR108/66 is ideal for mid-to-large volume quantities. The oven has 18 independent conductor-controlled elements, 9 in each chamber, allowing it to function normally in the unlikely event of an element failing. Chambers are lined with stone, allowing the oven to hold its operating temperature significantly longer than other deck ovens. The FR108/66 uses 20% less electricity, over the year, compared to ordinary 18kW pizza deck ovens because of its stone-lined chamber and 10cm layer of evaporated rock-mineral wool insulation. Pizza production capability is 220 units (14" pizzas)/ hour



Model	Power kW	Dims. (mm)	Chamber mm	Production hour	Weight
FR72/44	12 / 3 PH or 1	1010x850x750	720x720x140	150 pizzas 14"	227kg
FR108/66	18 / 3 PH	1370x850x750	1080x720x140	220 pizzas 14"	310kg

GAS OVENS are ideal for pizzerias, takeaways and restaurants that want small-to-large volume quantities of authentic stone baked pizzas but do not have adequate Amp electricity supply. GGF GAS ovens use Italian gas valves and burners, as well as incorporating safety micro-switches and flame-failure devices. The chambers benefit from GGF's specially designed stainless-steel side deflectors, that carry the flame heat towards the refractory lined surface; replicating the way wood-fired pizza ovens bake. The oven design allows for independent control of the 'bedplate chamber' flame intensity and temperature of the refractory stone base. Gas consumption is kept low because of the chamber design, the 20mm thick refractory stone, and the 15cm layer of evaporated rock-mineral wool insulation used in the ovens.

The G4/72 is ideal for pizzerias, takeaways and restaurants that want small-to-mid volume quantities. The oven takes 4x 14" pizzas on the stone. Pizza production capability is 70-80 (14" pizzas)/ hour.

G6/108 is ideal for customers looking for mid-volume pizza quantities. The oven takes 6x 14" pizzas on the stone. Pizza production capability is 110-120 (14" pizzas)/ hour



Model	Power BTU	Dims. (mm)	Chamber mm	Production hour	Weight
G4/72	58,000	1095x940x470	720x720x155	70-80 pizzas 14"	132kg
G6/108	77,000	1455x940x470	1080x700x155	110-120 pizzas 14"	166kg

GAS Rotisseries are ideal for any business looking to expand its menu by offering large joints of meat, or whole birds, gently flame roasted on a spit. The rotation cooks the meat evenly in its own juices and allows for continuous basting. GGF rotisseries use Italian gas valves and burners, as well as incorporating safety micro-switches and flame-failure devices. The spits are driven by chains and powered by heavy-duty motors and gearboxes. The machine body is manufactured from welded steel and stainless-steel, with large tempered glass doors for easy viewing, access, and basting. The machine design allows for independent control of each burner flame intensity and overall temperature.

The G3-S is ideal for establishments that want small volume quantities. The rotisserie takes up to 15 whole chickens.



The G4-S is ideal for establishments that want small-to-mid volume quantities. The rotisserie takes up to 20 whole chickens.

The G6-S is ideal for establishments that want mid-to-large volume quantities. The rotisserie takes up to 30 whole chickens.

The G8S is ideal for establishments that want large volume quantities. The rotisserie takes up to 40 whole chickens.



Model	Power BTU	Dims. (mm)	No. Spits	No. Chickens	Weight
G3-S	63,000	1100x480x920	3	15	87kg
G4-S	82,000	1100x480x1100	4	20	102kg
G6-S	124,000	1100x480x1750	6	30	144kg
G8-S	164,000	1100x480x1930	8	40	170kg

Bake & Tray Ovens. GGF manufacture 4 different Tray oven models that can be configured into 1, 2, 3 or 4-deck setups, taking 2, 3, 4, 6, 8, 9, or 12 trays depending on the oven configuration. Here at NOWAH, we offer 2 models of Tray oven but can fulfil special orders if required, so that customers can create the right oven for their production needs and budget. All ovens have the build-quality to withstand and operate at temperatures of 450° Celsius. The ovens use Italian Zanussi elements, German EGO thermostats, and German Siemens or WAGO contacts/ conductors. The refractory stone, along with the quality and thickness of rock-wool insulation used, make GGF tray ovens more economical to operate compared to competitor machines. The models we offer hold multiples of (2) or (3) 40x60cm trays. The ovens have 180mm crown.

T22. The T22 is ideal for businesses that need to bake with 2 or 4 trays at a time. The oven is rated 12.8 kW and has 2 chambers that fit two (2x) 40x60cm trays in each chamber.

T33. The T33 is ideal for businesses that need to bake with 3 or 6 trays at a time. The oven is rated 20 kW and has 2 chambers that fit three (3x) 40x60cm trays in each chamber.



Model	Power kW	Dims. (mm)	Chamber mm	Trays	Weight
T22	12.8 / 3 PH or 1	1125x830x835	840x700x180	4 (2+2)	179kg
T33	20 / 3 PH	1545x830x835	1260x700x180	6 (3+3)	261kg

Dough Sheeters. GGF have 21 dough sheeter models, sorted into categories of Small, Medium, and Top. Here at NOWAH, we offer 2 models but can fulfil special orders on request.

Model EASY 500SM. Category small that benefits from compact lines and dimensions. Ideal for establishments with limited space in their kitchen, this machine is suitable for pastry chefs and patisseries making petit fours. EASY 500SM has a 370 W motor, chain driven rollers and is capable of 4kg dough batches with a dough thickness adjustment range of 0.1 - 28 (mm).



Model GP 500-1000. Category medium that benefits from more powerful 2-speed power units and higher dough handling capabilities. Ideal for pastry chefs and medium-to-large patisseries. GP 500 - 1000 has a 550 W motor, chain driven rollers and is capable of 8kg dough batches with a dough thickness adjustment range of 0.1 - 28 (mm).



Meat Slicers. GGF have 11 meat slicer models designed around 2 types of operation methods. Here at NOWAH, we offer 3 popular models of slicer, but can fulfil special orders, so that everyone finds their perfect machine. All GGF slicers conform to the strictest safety standards set by UK and EU Health & Safety bodies. All slicers are fully interlocked and safe guarded to fully comply with UKCA and CE requirements. The bodies are an anodized steel fusion for easy cleaning and higher levels of hygiene. The carriages are mounted on ball bearings which provide exceptionally gentle gliding, while the movement is belt-driven which means a smooth cutting action and silent operation. The cutting edge is removable for easy cleaning but always remains protected for complete user safety. The blades are tempered stainless steel and the

slicing thickness can easily be set using the graduated scale control knob.



Gravity 250. The Gravity 250 is ideal for pizzerias, takeaways, delis, and restaurants that need a slicer for light-to-medium duty use. The slicer is rated 220W and has a 250mm diameter blade.

Gravity series models also available in 220, 275, 300 and 370 on request.

Vertical 330. The Vertical 330 is ideal for pizzerias, takeaways, delis, and restaurants that need a slicer for medium-to-heavy duty use. The slicer is rated 300W, has a large base to cope with larger quantities and has a 330mm diameter blade.

Vertical series models also available in 300 and 350 on request.



Volano 300 flower-wheel. The GGF Volano 300 flower-wheel slicer is a beautiful, elegantly hand-crafted vertical-type slicer, with strong traditional styling, that enhances the appearance of any pizzeria, restaurant, deli, or other establishment offering sliced meats at front-of-house. The slicer is manual but has an automatic carriage-advancing movement that moves the meat (being sliced) in a controlled way towards the blade, for consistently perfect results without wastage. The Volano series is capable of very high-precision wafer-thin slicing that ensures maximum product usage. The model is designed for medium-to-heavy duty use and has a 300mm diameter blade. Offered in enamelled red, with gold-coloured detailing and stainless-steel trim, there is also the option of a matching cast iron pedestal with large platform and round-shaped base.



Volano series models also available in flower-wheel 350 and 370 on request

Vegetable preparation machine. The GGF vegetable cutter/ prep machine is a stainless-steel bodied precision cutter with 2 inlets and a selection of over 20 optional discs. With a removable lid, for easy cleaning, and safety microswitches to protect operators the machine is a no-nonsense, heavy-duty vegetable preparation cutter for busy kitchens. With its powerful 370W heavy-duty motor, that rotates the cutting discs at 255rpm, it is ideal for slicing, cutting, and dicing fruit and vegetables.



Model	Power Kw	Speed (rpm)	Inlet 1 dims (mm)	Inlet 2 dims (mm)	Total dims (mm)
Cutter	0.37	255	155 x 75	Ø 56	280 x 630 x 550

GGF Oven Accessories. All GGF ovens come with optional accessories such as, stands with castors, heated holding cabinets with castors, 3-speed motor assisted extraction hoods with active-carbon filter kits, chimneys, connecting flues, and even decorative oven canopies. NOWAH supplies accessories from the range of electric & gas oven models it distributes, but of course is also able to fulfil, on request, any order for any GGF item.

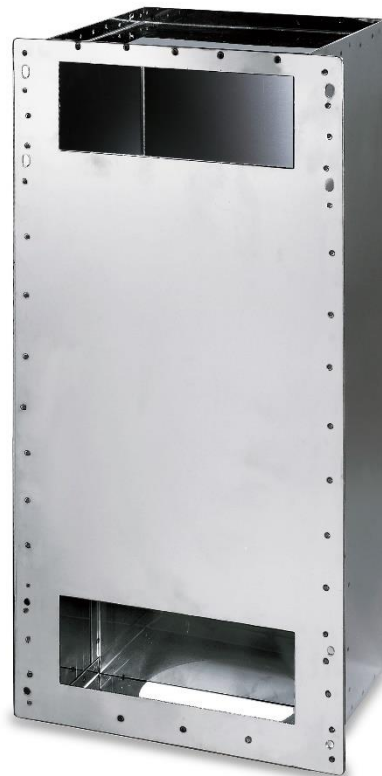
STANDS	Dimensions (mm)	kg
X44/36	1010x850x850	34
X66/36L	1370x850x850	50
F72/44	1010x850x850	34
F108/66	1370x850x850	50
G4/72	1095x940x850	45
G6/108	1455x940x850	55
T22	1125x830x850	48
T33	1545x830x850	61



Heated Cabinet	Dimensions (mm)	kg
X44/36	1010x850x850	54
X66/36L	1370x850x850	70
F72/44	1010x850x850	54
F108/66	1370x850x850	70
G4/72	1095x940x850	65
G6/108	1455x940x850	75
T22	1125x830x850	68
T33	1545x830x850	81



Hoods with 3-speed fan motors and active-carbon filter kit. Chimneys, connecting flues and decorative hoods.







PL20
Planetary



PL40 Planetary



Model	Power kW	Dims. (mm)	Bowl	Dough Handling	Weight
PL20	0.55 / 1PH	270x380x325	20L Bowl	-	93 kg
PL40	1.5 / 3PH	250x440x425	40L Bowl	-	230 kg
SF500SM	0.37 / 1 PH	1000x900x440	-	4kg	63 kg
SFB500-71	0.75 / 1 PH	1800x880x860	-	8kg	126 kg
EASY 600	1.1kW 2-speed	2780x1010x1160	-	8kg	260 kg
GENIE 700	Automatic	4550x1200x1345	-	Automatic	465 kg

Kemplex have been manufacturing specialist equipment for confectionery and pastry professionals from 1986; selling over 20 different models of dough sheeter and planetary mixer. The equipment is designed and built to help professionals achieve their greatest potential and finest pastry results. Here at NOWAH, we offer 7 Kemplex options but can fulfil special orders on request. Kemplex machines have, for many years, been used by some of the world's top pastry chefs within their own confectionery establishments and pastry schools. The current Pastry Chef World Cup Winner, Massimo Pica, uses Kemplex machines at the Pica Pastry School in Milan.

NOWAH offers,

The **PL20** and **PL40** planetary mixers, ideal for professionals that require small-to-medium volume quantities. The **SF500SM** and **SFB500-71** counter model sheeters for establishments that require small or medium quantities. The **EASY 600-120** and **EASY 600-150** sheeters, with 2-speed power units, for establishments that require medium-to-high volume quantities, and finally, the variable-speed **GENIE 700-150 Automatic** for high volume requirements.





JUSTA was established 30 years ago and quickly became a reputable manufacturer supplying catering equipment to Asia, Australasia, North America, and Europe. Today JUSTA designs and fabricates over 400 catering product lines inside its 540,000sqft facility. Initially specialising in prime cooking equipment, the factory now also has a strong presence in automated commercial dishwasher systems and state-of-the-art combination cooking units.

Products by JUSTA include range ovens, range fryers, combination and convection ovens, griddles, charbroilers, pasta/ noodle cookers, dishwasher systems, and more. In 2008 JUSTA supplied the catering equipment for the main Beijing Olympic stadium, the “Birds Nest”, and by 2020 had fully equipped over 28 national and international universities, multiple technical and military academies, dozens of international fast-food chains, as well as international hotel groups including the, Wyndham, Hilton, Marriot, InterContinental, Anandi, Sheraton, Four Seasons, and Kempinski groups to name a few.

In 2013 JUSTA became a fully owned subsidiary of the ITW Group and now sits alongside ITW's other top-quality brands such as: Foster Refrigeration, Hobart, Bonnet, Wolf, Gamko, Vulcan, Baxter, Berkel and others.

All JUSTA equipment has the build-quality associated with ITW brands.

Deep Fat Fryers. JUSTA manufactures 38 different fryer models. Here at NOWAH we offer four models but can fulfil special orders on request, for specific models so everyone finds the right fryer range for their needs. JUSTA GAS fryers are CE, TUV, UL, UKCA certified, and use German MERTIK Maxitrol or Italian SIT gas valves. Free-standing ELECTRIC powered fryers are 3-Phase and use German EGO safety and control thermostats.



JUSTA 3B-ST.

The JUSTA 3B-ST is a powerful 90,000 BTU, 2 basket, fast recovery fryer using an Italian SIT gas valve that supplies 3 cast iron vertical burners. The 21-litre stainless-steel tank has baffles inside the tubes to improve frying and recovery efficiency.

Ideal for pizzerias, takeaways and restaurants that want a reliable, fast-acting fryer for small-to-mid volume quantities. Chips 29kg/ hr.

Model	Burners	BTU	Dims (mm)
3B-ST	3	90,000	395x800x1150



JUSTA ELEC-ST 18kW.

The JUSTA ELEC-ST is a powerful 2 basket, fast recovery fryer that uses German EGO control and safety thermostats. Powered by 3-Phase 18kW /hr super-efficient multi-core elements, the 21-litre stainless-steel tank has impressive frying and recovery times.

Ideal for pizzerias, takeaways and restaurants that want a reliable, fast-acting fryer for small-to-mid volume quantities. Chips 29kg/ hr.

Model	Power	Dims (mm)
ELEC-ST	18kW 3-PH	400x800x1100



JUSTA ELEC-Twin Tank Counter-Top

The JUSTA ELEC-Twin Tank Countertop is a powerful two basket, fast recovery fryer, using German EGO control and safety thermostats. Power from 17kW /hr 3-PH super-efficient multi-core elements mean the oil heats and recovers extremely fast. Ideal for pizzerias, takeaways and restaurants that want a compact, reliable, fast-acting fryer for small-to-mid volume quantities. Chips 25kg/ hr.

Model	Power	Dims (mm)
ELEC-TT Counter	17kW 3-PH	600x650x475



JUSTA GAS-Twin Tank Counter-Top

The JUSTA GAS-Twin Tank Countertop is a powerful two basket, fast recovery fryer using German MERTIK Maxitrol gas valves and German EGO control and safety thermostats.

With 38,000 BTU power, the oil in the (12+12)L stainless-steel tanks heats and recovers very fast.

Ideal for pizzerias, takeaways and restaurants that want a compact, reliable, fast-acting fryer for small-to-mid volume quantities. Chips 23kg/ hr.

	BTU	Dims (mm)
GAS-TT Counter	38,200	600x650x475

Combination and Convection ovens. JUSTA manufactures many models of gas and electric combi and convection ovens. Here at NOWAH, we offer four models as an introduction to the wider range. JUSTA ovens are CE, TUV, UL and UKCA certified, and use the highest quality European and American components. The combi ovens are 3-Phase.

JUSTA 6A



JUSTA 8A



Model	Power kW	Dims. (mm)	TRAY
6A CONVECTION ELEC	3	796 x 670 x 580	GN 1/1 / 7 positions
8A CONVECTION ELEC	3.5	834 x 796 x 572	600x400 / 3 positions

JO-E-Y101 COMBI



COMBINATION OVEN FEATURES.

- Intelligent Control computer board: for precise control and more functions, such as simmer, steam, roast, stew, proof, dehumidify etc
- Menu programming: store up to 99 menus, that can be cooked in up to 9 stages, creating pre-set archives of standardized cooking.
- 360° hot air circulation: ensuring uniform heating and colour.
- Meat Needle Mode: detects the food's internal temperature to ensure large pieces of food are perfectly cooked.
- Self-contained boiler with Automatic descaling: boiler is automatically cleaned when turned on. Regular descaling reminders also help prolong the machine's life.
- Data collection: system keeps record of the operating parameters to assist efficiency.
- Three-layer glass door with a secondary safety lock: gives better energy savings, thermal insulation, and protection.
- Arc inner chamber: eliminates difficult-to-clean "dead corners".
- 7-inch LCD screen.
- IPX5 level waterproofing for safer performance.



JO-E-Y202 COMBI

Model	Power 3-PH	Dims. (mm)	TRAY
JO-E-Y101 COMBINATION ELEC	18.5 kW	910 x 810 x 1080	10x GN1/1 / 10 GRID
JO-E-Y202 COMBINATION ELEC	53 kW	1172 x 1000 x 1880	40x GN1/1 / 20 GRID

GAS RANGE OVENS

JUSTA US-RQ-6



JUSTA GAS range cookers, with ovens underneath are high-performance, general-purpose ovens with linear burning and cast-iron pan supports on the hobs. The ovens use Italian gas valves that incorporate a microswitch flame failure feature, along with a further secondary safety flame-out device for added security. Each hob is also fitted with its own dedicated flame-out safety device. Oven choice of: 300x300(mm) or 400x400(mm) pan supports.

RANGE OVEN FEATURES.

Italian gas valve with microswitch flame failure device

Cast-iron trivets

Large oven capacity

2 large oven shelves

Full size drip tray

Integrated chimney/
splash back

Castors with brakes

NAT or LPG GAS



JUSTA S-36

Model	Power BTU / kW	Dims. (mm)	Pan support (mm)
JUSTA S-36	210,000 / 61.5	915 x 828 x 957	300 x 300
JUSTA US-RQ-6	210,000 / 61.5	1200 x 900 x 910	400 x 400

The **JUSTA QR-series Gas Charbroilers** and **RGT-series Gas Griddles** are heavy-duty, high-performance, machines with fully welded steel inner body carcasses and full stainless-steel outer shells. The machines have dedicated flame-failure devices on each individual control.

The **QR-series** has control valves and cast-iron straight burners with cast-iron radiants at 15cm intervals for greater flame and heat control. The grill tops are cast-iron, heavy-duty, reversible

diamond-shape. Machines have 3-sided splash guard and full-width extra deep fat /water trays.



QR-900



The **RGT-series** griddles have control valves and cast-iron H-shaped burners at 30cm intervals to eliminate hot and cold spots on the 20mm-thickness mild-steel cooking surface.



The machines have 3-sided splash guards and extra deep fat collection /drip containers

RGT-900

Model	Burner type / Number	Power BTU / kW	Dimensions (mm)	kg
QR-600	Straight cast-iron / 4	100,000 / 30	615 x 770 x 360	95
QR-900	Straight cast-iron / 6	150,000 / 44	915 x 770 x 360	135
QR-1200	Straight cast-iron / 8	200,000 / 62	1215 x 770 x 360	187
RGT-600	H-shaped cast-iron / 2	60,000 / 17.5	610 x 840 x 360	91
RGT-900	H-shaped cast-iron / 3	90,000 / 27	910 x 840 x 360	120
RGT-1200	H-shaped cast-iron / 4	120,000 / 35	1210 x 840 x 360	180

NOWAH was established in 2020 with the sole purpose of providing Heavy-Duty, Long-Lasting, No-Frills equipment for busy commercial kitchens at sensible prices. Our aim has always been to supply good-value, quality equipment that always enhances the seller's reputation.

95% of the items NOWAH sells are made in Italy, the UK, and the USA; most are made in Italy, with only 8 product lines currently being manufactured in China.

All NOWAH products are selected because of their Quality, Reliability, Durability and Value-for-Money.

NOWAH Sinks are manufactured from 304-grade (1.2mm) stainless-steel. NOWAH free-standing sinks are made in a state-of-the-art factory that specialises in stainless-steel products. The production process involves robotic laser welding of seams/ joints, for a clean and tidy finish. The bowls on our free-standing sinks, unlike those of other brands, are fabricated and laser-robotically welded; meaning our bowls are bigger, deeper, and made of thicker material than 'pressed' or 'spun' bowls used by other brands. Each bowl has one set of tapholes, positioned 180mm (centre-to-centre) from each other and, set just behind the centre of the bowl. The bowls also have special sound dampening pads to reduce the noise and vibration from running water. NOWAH sinks come with a waste outlet, including washers, back nut, plug and stainless-steel overflow pipe. All free-standing sinks come with a stainless-steel undershelf and square legs with adjustable feet (-20/ +10mm).





MADE IN UK

Sinks WITH Drainer	SS Grade	Thick (mm)	Dimensions Sink (mm)	Dimensions Bowl (mm)	Bowl No.	Waste	Under-shelf
1000 LD or RD	304	1.2	1000x700x900	500x500x300	1	√	√
1200 LD or RD	304	1.2	1200x700x900	500x500x300	1	√	√
1500 LD or RD	304	1.2	1500x700x900	500x500x300	2	√	√
1800 LD or RD	304	1.2	1800x700x900	500x500x300	2	√	√
Pot Wash Sinks NO Drainer							
700SDP Single	304	1.2	700x700x900	500x500x450	1	√	√
1200DDP Double	304	1.2	1200x700x900	500x500x450	2	√	√
Handbasin Sink	304	0.9	483x360x150	435x330x135	1	√	X

NOWAH

NOWAH Tables are made from 304-grade (1.2mm) stainless-steel and are manufactured in a state-of-the-art factory that specialises in stainless-steel products. The metal used is double folded to eliminate sharp edges and to provide extra strength. The table tops are reinforced with a stainless-steel box-section and a unique sound deadening feature that also eliminates vibration. A cross-section, the length of the table, is added to eliminate bowing. The production process also involves robotic laser-welding of seams/joints for a clean, tidy finish. The tables are fastened by hardened 304 stainless-steel UNF (fine) Socket-Head bolts, that are much stronger and better at maintaining joint tightness* compared to regular bolts used by other brands; *compare-coarse-bolts-vs-A2 UNF-bolts. The tables come with a stainless-steel undershelf and square legs with adjustable feet (-20/ +10mm).



Model	SS Grade	Thick (mm)	Dimensions (mm)	Upstand	Under-shelf
1200 WT	304	1.2	1200x700x850+100	✓	✓
1800 WT	304	1.2	1800x700x850+100	✓	✓
1200 CT	304	1.2	1200x700x850	X	✓
1800 CT	304	1.2	1800x700x850	X	✓

NOWAH also supplies Drawers, Cupboards and Shelves that are Made in the UK from 1.2mm, 304 stainless-steel. The items use the highest quality drawer runners/ bearings, and door-hinges, and are Fully Welded units made & sold to order; please call the office for more information and lead times.



NOWAH



NOWAH GAS fryers are manufactured in the same specialist facility that has been supplying gas fryers to top American brands for over 20 years. NOWAH fryers are CE, CSA, UL, UKCA certified and use original American Robertshaw components throughout, including, Robertshaw gas valves, control thermostats, secondary high-limit safety thermostats, flame-out safety thermopiles & pilot assemblies. The oil wells are constructed from heavy-duty welded 16-gauge stainless-steel and incorporate special design features such as:

- steel baffles mounted inside the heat exchange tubes that maximise the heating and combustion efficiency,
- deep cool zones where loose food particles can settle in the cooler oil temperatures; as these loose particles stop continuously frying, the oil isn't tainted and the oil's life is extended.

Finally, the wells are given a super smooth internal finish to ease the daily cleaning process.



GF3B-ST



GF4B-TT

Model	Tanks	Power BTU	Burners	Tank Litres	Chips kg/hr	Dims. (mm)
GF3B-ST	1	90,000	3	20	28-30	394 x 768 x 1120
GF4B-TT	2	120,000	4	20 + 20	50-54	535 x 866 x 1140

NOWAH Spiral Mixers are manufactured in Italy and are designed for pizza dough preparation.

Features include:

- Slow spiral and bowl rotations to stop the dough overheating.
- Safety microswitch cut-off, on the guard cover, to protect the operator.
- Timer.
- Castors.
- Removable Bowl and Tilting-Head options are also available.



Mixer series with Fixed Head and Bowl



Mixer series with Removable Bowl

Fixed Head	Litres	Power kW	Production/Batch	Dims. (mm)	Weight kg
SM 22L	22	0.75	17 kg	400 x 700 x 680	65
SM 33L	33	1.1	25 kg	450 x 740 x 730	70
SM 42L	42	1.5	33 kg	510 x 840 x 780	94
SM 53L	53	1.8	42 kg	560 x 880 x 830	101
SM 62L	62	1.8	50 kg	560 x 880 x 830	102
Removable Bowl					
SM 33L RB	33	1.5	25 kg	450 x 740 x 750	87
SM 42L RB	42	1.5	33 kg	510 x 840 x 800	112

NOWAH Dough Rollers are manufactured in Italy and are designed to work with pizza dough.

Features include:

- Full metal gear assembly.
- Safety guard covers.
- Adjustable dough thickness range: 0.1mm - 28mm.
- Dough-ball weight range: 210gr – 600gr.
- Foot pedal control that reduces food/hand/machine cross-contamination.



16" Single Dough Roller



16" Double Dough Roller

Model	Roller Width	Power kW	Dough weight	Dough thickness	Dims. (mm)	Weight kg
SINGLE	16"	0.37	210-600 gr	0.1-28mm	540 x 340 x 370	31
DOUBLE	16"	0.37	210-600 gr	0.1-28mm	540 x 390 x 720	35

NOWAH Pizza Ovens are manufactured in Italy and are designed as entry-level machines for establishments that do not have pizza as their main offering.

Features include:

- Stone based chamber that fits **(4x)** 13.5" pizzas.
- Separate temperature controls for top and bottom elements.
- Temperature range of 50-500° Celsius controlled by German EGO thermostats.
- Safety "metal arc" guard at mouth of the chamber to protect operator and reduce heat loss.
- Stainless-steel front panel and door.

BASIC 4



BASIC 44



Model	Temp °C	Power kW	Pizza capacity	Oven Dims. (mm)	Chamber Dims (mm)
BASIC4	50-500	4.8	4	925 x 835 x 335	700 x 700 x 140
BASIC44	50-500	9.7	8 (4+4)	925 x 835 x 545	700 x 700 x 140

NOWAH Refrigeration is manufactured in a specialist facility that has been supplying refrigeration to top American brands for over 15 years. NOWAH refrigeration is CE and UKCA certified and uses genuine top-of-the-range Italian Dixell controllers and Embraco silent compressors that make it highly efficient, and also give it an ambient operating temperature of 40°C; suitable for hot environments.

The refrigeration has:

- Full Brass pipe evaporators and Full Brass pipe condensers.
- Full stainless-steel inner and outer construction.
- Fan-assisted cooling for rapid temperature recovery.
- Automatic defrost.
- 70mm insulation for better economy
- Self-closing doors with removable door gaskets for perfect seal.
- Injection-moulded shelving space truss for easy cleaning.
- Castors



Model	Ambient °C	Capacity	Temperature range	Dimensions mm
2-door Freezer	40	1300 L with NET 1015 L	-10°C to -22°C	1220 x 800 x 1995
2-door Fridge	40	1300 L with NET 1015 L	-2°C to +8°C	1220 x 800 x 1995

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NOWAH®

NOWAH Catering Equipment Ltd

Unit 16, Eastway Business Village, Olivers Place, Preston. PR2 9WT
Tel: 01772 305161 Email: sales@nowah.co.uk Website: www.nowah.co.uk