

PROFESSIONAL CATERING EQUIPMENT



N. SERETIDIS S.A.

SOLUTIONS OF QUALITY & ECONOMY



2022

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THE FIRM SER GAS



“ N. Seretidis S.A. is located in Thessaloniki and is one of the largest enterprises in Greece in manufacturing and distribution of professional catering equipment. The company's products known by the brand name SER GAS, have a dominant place in the Greek market and have already acquired a very good reputation in the countries to which they are being exported.

Our products' reliability and our long experience in this field have created the conditions essential in setting up a relationship of mutual trust with all our partners, so that the end buyer of SER GAS machines can enjoy all privileges that this cooperation entails. Along with our sales in the Greek market, a large number of our products are exported to countries of Western Europe such as France, Germany, Belgium and to Scandinavia, as well as countries of the Middle East such as Israel, Kuwait, United Arab Emirates and Oman, neighboring countries such as Albania, Bulgaria, Cyprus, Turkey and FYROM, and also to very distant countries like Argentina and South Africa. The company began operating in 1970 as a small-scale industrial unit and has been moving ahead with significant progress before reaching its present form.

We apply a quality management system for almost two decades meeting the requirements of the ISO 9000 series standards. Nowadays our QMS is certified to ISO 9001:2015. All our products are in conformity with the CE mark, in collaboration with the best international organizations who issue the certificates we provide.

”

“ PROFESSIONAL CATERING EQUIPMENT ”

GAS AND ELECTRIC PIZZA OVENS:

Its main characteristics are economy, safety and stability. The special design of its casing gives the ability to increase maximum temperature in very short time and keep it stable even the user opens and closes the door continuously. The desired temperature can be selected by high safety thermostatic switch.



S

ELECTRIC COOKER WITH RANGES, OVEN AND CABINET:

The high-quality materials used for their manufacture as well as their detailed design contribute in securing the best possible use of electricity and a more economic operation. Their easy maintenance, solid construction and attractive design make these appliances a basic part of a professional kitchen.



S

GAS COOKERS: Sets of two, four and six gas rings by SER GAS which belong to this group of appliances, can either be provided individually or combined with an oven for use as professional cookers. These products are especially reliable and equipped with enameled pan supports and cast iron burners of a high performance.



S

GAS AND ELECTRIC GYROS GRILLS: all SER GAS devices, are manufactured of stainless steel and supplied with a spit, a tray and a stainless steel shovel. They are extremely simple to use and maintain, and their high-quality motor allows use under heavy conditions.



S

Certificate

Standard: ISO 9001:2015
Certificate Reg. No.: 01 100 1800719

Certificate holder: N. SERETIOS S.A. "SER-GAS"
19, Km Thessaloniki - Lagada
554 26 Thessaloniki
Greece

Scope: Production and distribution of electric appliances, gas appliances and catering equipment

Proof has been furnished by means of an audit that the requirements of ISO 9001:2015 are met.

Validity: The certificate is valid from 2019-02-07 until 2022-02-06.
First certification: 2018

2019-02-08

Signature
TÜV Rheinland Group
for Stefan Roth - 17143 140

www.tuv.com



TÜVRheinland
Precisely Right.

We achieve our quality goals in collaboration with the best.

Our products meet the strictest specifications and have recognized brands.



CERTIFICATIONS • QUALITY CONTROL • ISO



READ MORE



08

Reliable products, equipped with cast iron grilles & cast iron burners of high efficiency.



30

SER GAS Grills with water are the next step in cooking technology.

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08

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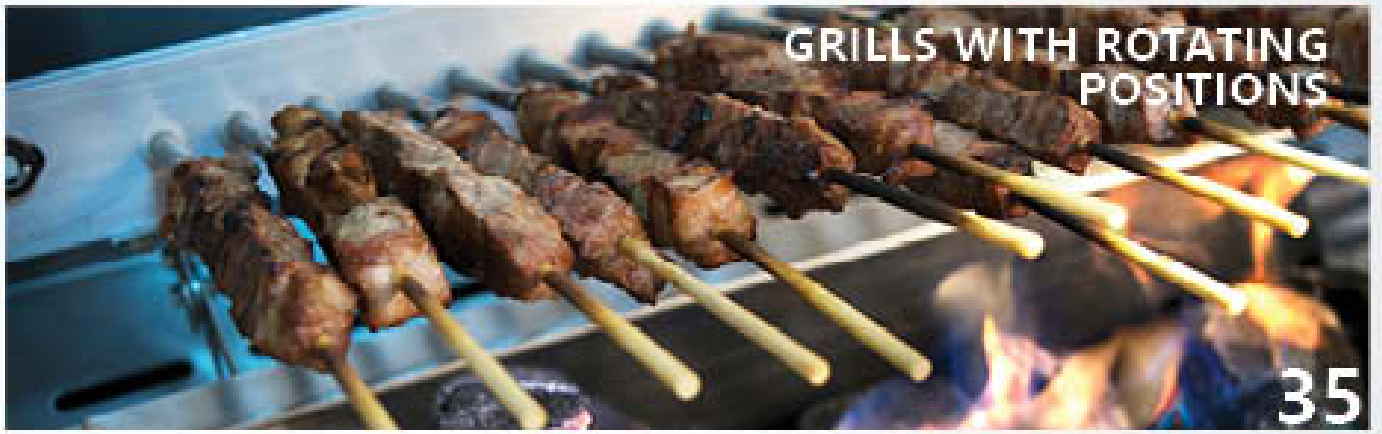
| CERTIFICATIONS

We achieve our quality goals in collaboration with the best.
Swiss Approval | TUV Rheinland IMQ

Our products meet the strictest specifications and have recognized brands

ETL Intertek | CE | Cmm Bureau Veritas





Gas deep fryers mod. GF10, GF20 have a single or double bowl respectively, and a capacity of 10 litres. There is a basket and lid to cover the oil when not in use.



Restaurant oven made of stainless steel. It comes supplied with a grill where cooking utensils of any shape or size can be placed while the 3 holders in its interior allow the use of standardised gastronomic utensils.



Grills with spits which thanks to their advanced design provide easy use, economic function and attractive appearance

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SER GAS



01.

COOKERS GAS AND ELECTRIC

PROFESSIONAL GAS COOKERS AND RANGES

Sets of two four and six gas ranges by SER GAS which belong to this group of appliances, can either be provided individually or combined with an oven for use as professional cookers. These products are especially reliable and equipped with cast iron pan supports and burners of high performance.

They are all provided with safety systems (gas valve - thermocouple - pilot) and are manufactured from materials approved by international regulations. Also baking chamber of oven is made of stainless steel and the whole appliance stands on adjustable supports.



GAS RANGES

Gas ranges of line FL is a proposal of SER GAS SA for setting up a kitchen where there is a heavy demand but limited space. Stainless steel frame, cast iron pan support and burners characterize the particular models. The switches include a system for controlling the flame through thermocouple, which automatically interrupts the flow of gas if the burner goes out.

Models of Line FL guarantee safety and economical use because they are manufactured according to international specifications and use of materials provided from best-known factories in Europe.

PROFESSIONAL ELECTRIC COOKERS AND RANGES

Set of electric ranges provided tabletop or combined with oven or cabinet. The high-quality materials used for their manufacture as well as their detailed design provide the best possible use of electricity and a more economic operation.

Their easy maintenance, solid construction and attractive design make these appliances a basic part of a professional kitchen. The resistances and all electrical parts used of these models provided from major manufacturing companies in Europe and allows great reliability in function even under the most difficult circumstances.

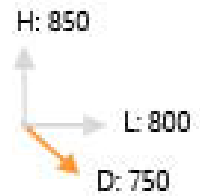
LINE 750 • FC4FS7 • 2,656 €

GAS COOKER 4 RANGES WITH OVEN



Weight		115
Power		42.0kW
Total Ranges		3 x 9.5kW + 1 x 5.5kW
Power of oven		8.0kW
LPG.		2.89kg/h
N.G.		3.88m³/h

• FC4FS7
Oven internal dimensions (mm): 540x650x300



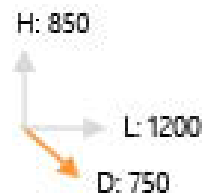
LINE 750 • FC6FLS7 • 3,638 €

GAS COOKER 6 RANGES WITH OVEN



Weight		167
Power		69.0kW
Total Ranges		5 x 9.5kW + 1 x 5.5kW
Power of oven		16.0kW
LPG.		4.90kg/h
N.G.		6.60m³/h

• FC6FLS7
Oven internal dimensions (mm): 950x650x300



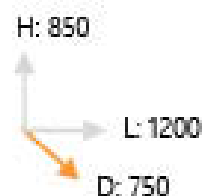
LINE 750 • FC6FS7 • 3,318 €

GAS COOKER 6 RANGES WITH OVEN



Weight		167
Power		61.0kW
Total Ranges		5 x 9.5kW + 1 x 5.5kW
Power of oven		8.0kW
LPG.		4.11kg/h
N.G.		5.50m³/h

• FC6FS7
Oven internal dimensions (mm): 540x650x300



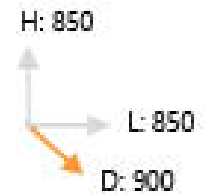


LINE 900 • FC4FS9 • 3,283 €
GAS COOKER 4 RANGES WITH OVEN



Weight	KG	120
Power		42.0kW
Total Ranges		3 x 9.5kW + 1 x 5.5kW
Power of oven		8.0kW
L.P.G.		3.08kg/h
N.G.		4.13m ³ /h

• FC4FS9
Oven internal dimensions (mm): 540x700x300

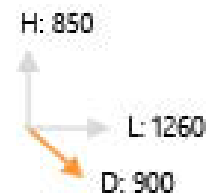


LINE 900 • FC6FLS9 • 4,740 €
GAS COOKER 6 RANGES WITH OVEN



Weight	KG	190
Power		69.0kW
Total Ranges		5 x 9.5kW + 1 x 5.5kW
Power of oven		16.0kW
L.P.G.		5.21kg/h
N.G.		6.98m ³ /h

• FC6FLS9
Oven internal dimensions (mm): 950x700x300

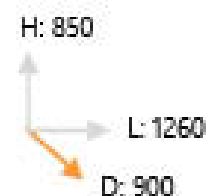


LINE 900 • FC6FS9 • 4,405 €
GAS COOKER 6 RANGES WITH OVEN



Weight	KG	175
Power		61.0kW
Total Ranges		5 x 9.5kW + 1 x 5.5kW
Power of oven		8.0kW
L.P.G.		4.42kg/h
N.G.		5.92m ³ /h

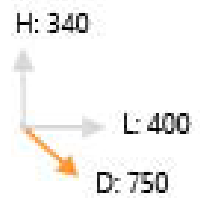
• FC6FS9
Oven internal dimensions (mm): 540x700x300



LINE 750 • FC257 • 705 €
GAS COOKER



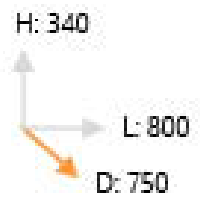
Weight	 24
Power	 19.0kW
Total Ranges	 2 x 9.5kW
L.P.G.	 1.055kg/h
N.G.	 1.413m ³ /h



LINE 750 • FC457 • 1,399 €
GAS COOKER



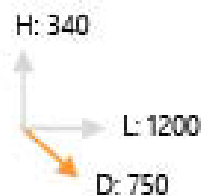
Weight	 65
Power	 34.0kW
Total Ranges	 3 x 9.5kW + 1 x 5.5kW
L.P.G.	 2.026kg/h
N.G.	 3.03m ³ /h



LINE 750 • FC657 • 1,850 €
GAS COOKER



Weight	 82
Power	 53.0kW
Total Ranges	 5 x 9.5kW + 1 x 5.5kW
L.P.G.	 3.48kg/h
N.G.	 4.66m ³ /h

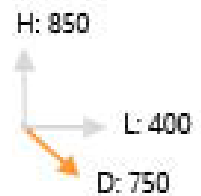




LINE 750 • FC257 • 1,326 €
GAS COOKER WITH CABINET



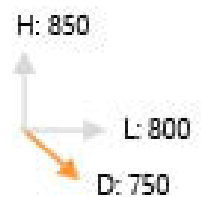
Power	19.0kW
Total Ranges	2 x 9.5kW
L.P.G.	1.055kg/h
N.G.	1.413m ³ /h



LINE 750 • FC457 • 2,127 €
GAS COOKER WITH CABINET



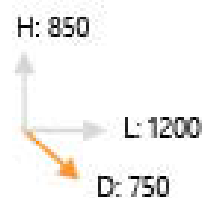
Power	34.0kW
Total Ranges	3 x 9.5kW + 1 x 5.5kW
L.P.G.	2.026kg/h
N.G.	3.03m ³ /h



LINE 750 • FC657 • 2,687 €
GAS COOKER WITH CABINET



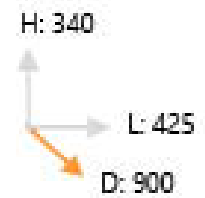
Power	53.0kW
Total Ranges	5 x 9.5kW + 1 x 5.5kW
L.P.G.	3.48kg/h
N.G.	4.66m ³ /h



LINE 900 • FC259 • 970 €
GAS COOKER



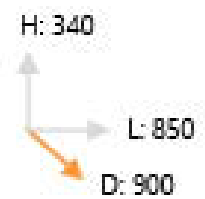
Weight	 28
Power	 19.0kW
Total Ranges	 2 x 9.5kW
L.P.G.	 1.11kg/h
N.G.	 1.49m ³ /h



LINE 900 • FC459 • 2,094 €
GAS COOKER



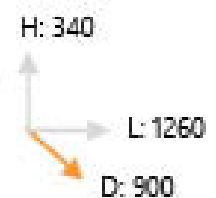
Weight	 70
Power	 34.0kW
Total Ranges	 3 x 9.5kW + 1 x 5.5kW
L.P.G.	 2.45kg/h
N.G.	 3.29m ³ /h



LINE 900 • FC659 • 2,716 €
GAS COOKER



Weight	 90
Power	 53.0kW
Total Ranges	 5 x 9.5kW + 1 x 5.5kW
L.P.G.	 3.79kg/h
N.G.	 5.08m ³ /h

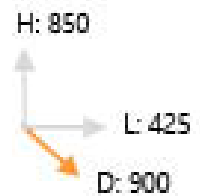




LINE 900 • FC259 • 1,465 €
GAS COOKER WITH CABINET



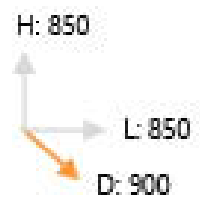
Power		19.0kW
Total Ranges		2 x 9.5kW
L.P.G.		1.11kg/h
N.G.		1.49m ³ /h



LINE 900 • FC459 • 2,895 €
GAS COOKER WITH CABINET



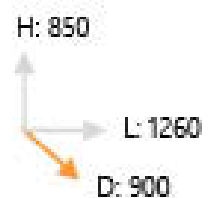
Power		34.0kW
Total Ranges		3 x 9.5kW + 1 x 5.5kW
L.P.G.		2.45kg/h
N.G.		3.29m ³ /h



LINE 900 • FC659 • 3,607 €
GAS COOKER WITH CABINET



Power		53.0kW
Total Ranges		5 x 9.5kW + 1 x 5.5kW
L.P.G.		3.79kg/h
N.G.		5.08m ³ /h





LINE 700 • FC4GFES7 • 2,981 €

COMBINATION GAS RANGES AND ELECTRIC OVEN



Weight	115	
Power	39.0kW	
Total Ranges	3 x 9.5kW + 1 x 5.5kW	
Power of oven	5kW	

LINE 700 • FC6GFEL57 • 3,918 €

COMBINATION GAS RANGES AND ELECTRIC OVEN

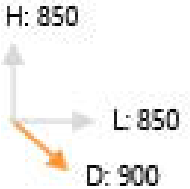




Weight	167	
Power	60.0kW	
Total Ranges	5 x 9.5kW + 1 x 5.5kW	
Power of oven	7kW	

LINE 900 • FC4GFES9 • 3,876 €

COMBINATION GAS RANGES AND ELECTRIC OVEN








Weight	 120	
Power	 39.0kW	
Total Ranges	 3 x 9.5kW + 1 x 5.5kW	
Power of oven	 5kW	

LINE 900 • FC6GFELS9 • 5,264 €

COMBINATION GAS RANGES AND ELECTRIC OVEN



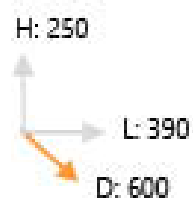
Weight	 190	
Power	 60.0kW	
Total Ranges	 5 x 9.5kW + 1 x 5.5kW	
Power of oven	 7kW	



FL12 • 369 €
GAS COOKER



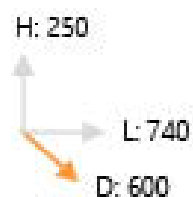
Weight		15
Power		10.0kW
Total Ranges		1 x 10kW
LPG.		0.586kg/h
N.G.		0.791m ³ /h



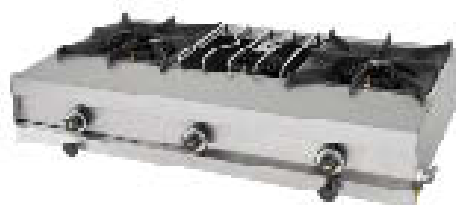
FL24 • 563 €
GAS COOKER



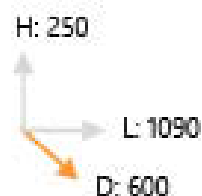
Weight		26
Power		20.0kW
Total Ranges		2 x 10kW
LPG.		1.17kg/h
N.G.		1.58m ³ /h



FL36 • 781 €
GAS COOKER



Weight		37
Power		30.0kW
Total Ranges		3 x 10kW
LPG.		1.76kg/h
N.G.		2.37m ³ /h

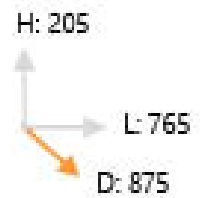




FL48 • 1,150 €
GAS COOKER



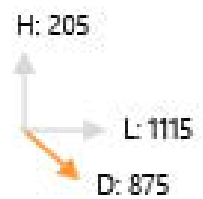
Power	40.0kW
Total Ranges	4 x 10kW
L.P.G.	2.340kg/h
N.G.	3.160m ³ /h



FL64 • 1,680 €
GAS COOKER



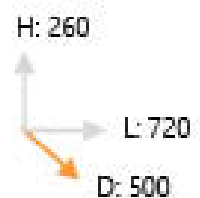
Power	60.0kW
Total Ranges	6 x 10kW
L.P.G.	3.510kg/h
N.G.	4.740m ³ /h



FC2 • 700 €
GAS COOKER



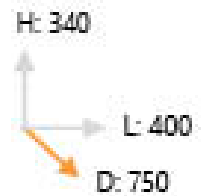
Power	19.0kW
Total Ranges	2 x 9.50kW
L.P.G.	1.055kg/h
N.G.	1.413m ³ /h



LINE 750 • FC2E57 • 980 €
ELECTRIC RANGE



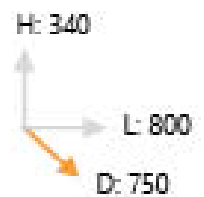
Weight	KG	20
Power	⚡	5.4kW
Total Ranges	🔥	2 x 2.7kW
Electrical Connection	V	L+N 230V



LINE 750 • FC4E57 • 1,294 €
ELECTRIC RANGE



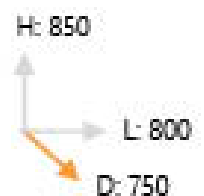
Weight	KG	50
Power	⚡	10.8kW
Total Ranges	🔥	4 x 2.7kW
Electrical Connection	V	2L+N 230V



LINE 750 • FC4FE57 • 2,665 €
ELECTRIC RANGE WITH OVEN



Weight	KG	91
Power	⚡	15.8kW
Total Ranges	🔥	4 x 2.7kW + 1 x 5.5kW
Power of oven	🍳	5kw
Electrical Connection	V	3L+N 230V





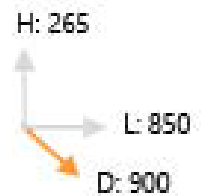
PROFESSIONAL CATERING EQUIPMENT



LINE 900 • FC4E • 2,139 €
ELECTRIC RANGE



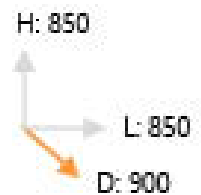
Weight	KG	80
Power		12.0kW
Total Ranges		4 x 3kW
Electrical Connection		3L+N 230V



LINE 900 • FC4FE • 3,422 €
ELECTRIC COOKER 4 RANGES WITH OVEN



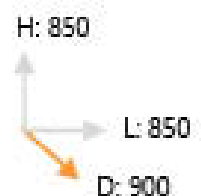
Weight	KG	140
Power		17.0kW
Total Ranges		4 x 3kW
Power of oven		5kW
Oven internal dimensions		540x700x300mm
Electrical Connection		3L+N 230V



LINE 900 • FC4FEM • 4,370 €
ELECTRIC COOKER 4 RANGES WITH OVEN



Weight	KG	140
Power		17.0kW
Total Ranges		4 x 3kW
Power of oven		5kW
Oven internal dimensions		540x700x300mm
Electrical Connection		3L 400V~

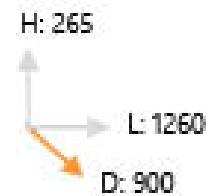




LINE 900 • FC6E • 2,668 €
ELECTRIC RANGE



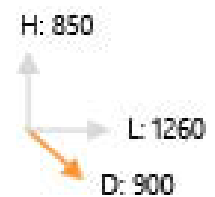
Weight	KG	109
Power	⚡	18.0kW
Total Ranges	👤	6 x 3kW
Electrical Connection	V	3L+N 230 V



LINE 900 • FC6FE • 4,238 €
ELECTRIC COOKER 6 RANGES WITH OVEN & CABINET



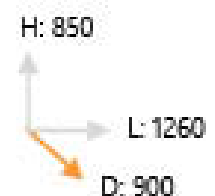
Weight	KG	170
Power	⚡	23.0kW
Total Ranges	👤	6 x 3kW
Power of oven	🔥	5kW
Oven internal dimensions	+	540x700x300mm
Electrical Connection	V	3L+N 230V



LINE 900 • FC6FEL • 4,900 €
ELECTRIC COOKER 6 RANGES WITH OVEN



Weight	KG	170
Power	⚡	25kW
Total Ranges	👤	6 x 3kW
Power of oven	🔥	7.0kW
Oven internal dimensions	+	950x700x300mm
Electrical Connection	V	3L+N 230V





02.

GAS FRYERS & PASTA COOKERS

GAS FRYERS AND

Gas fryers with single or double bowl respectively, and a capacity of 10 or 15 litres per bowl. Includes basket and lid to cover the oil when not in use. They are supplied with a reserve safety thermostat so that even if the regular thermostat malfunctions, they will automatically cease the operation.

The recommended level of oil is indicated inside the bowl, which can be easily emptied out through the special safety valve. The lower part of the bowl is specially designed to create a zone of cool air which is continuously directed towards the volume of oil through the help of a rotating blade, resulting in uniform and healthy frying. It also serves to collect all residue which is then easily removed through the valve. All manufacturing materials ensure ideal conditions of hygiene and long-term function.



PASTA COOKER

Gas pasta cooker with low consumption, easy use and big productivity.

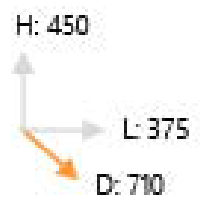
Contains safety gas thermostat, 22lt bowl, baskets for pasta and valve to empty out the bowl.



LINE 650 • GF10 • 1,299 €
GAS DEEP FRYER



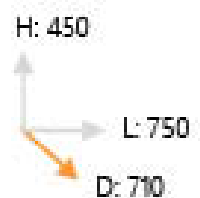
Weight		30
Bowl		1 x 10lt
Power		9.0kW
Burners		1 x 7kW
Heating		8772 kcal/h
L.P.G.		0.803kg/h
N.G.		1.076m ³ /h



LINE 650 • GF20 • 2,209 €
GAS DEEP FRYER



Weight		57
Bowl		2 x 10lt
Power		18.0kW
Burners		2 x 7kW
Heating		17544kcal/h
L.P.G.		1.607kg/h
N.G.		2.152m ³ /h

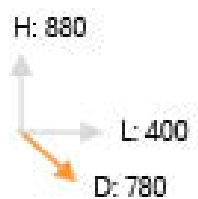




LINE 750 • GF457 • 1,808 €
 GAS DEEP FRYER



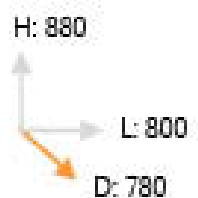
Weight		33
Bowl		1 x 10lt
Power		9.0kW
Burners		1 x 11kW
L.P.G.		0.86kg/h
N.G.		1.16m ³ /h



LINE 750 • GF857 • 2,822 €
 GAS DEEP FRYER



Weight		52
Bowl		2 x 10lt
Power		18.0kW
Burners		2 x 11kW
L.P.G.		1.73kg/h
N.G.		2.32m ³ /h

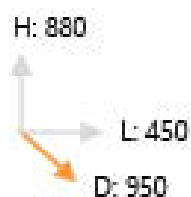




LINE 900 • GF459 • 2,160 €
GAS DEEP FRYER



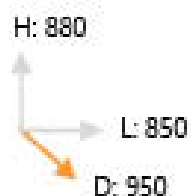
Weight		48
Bowl		1 x 15lt
Power		11.0kW
Burners		1 x 11.0kW
Cabinet		1
L.P.G.		0.98kg/h
N.G.		1.31m ³ /h



LINE 900 • GF859 • 3,682 €
GAS DEEP FRYER



Weight		86
Bowl		2 x 15lt
Power		22.0kW
Burners		2 x 11.0kW
Cabinet		1
L.P.G.		1.97kg/h
N.G.		2.63m ³ /h



Weight	 31
Bowl	 1 x 22lt
Power	 7.0kW
Burners	 1 x 7.0kW
Cabinet	 1
LPG	 0.8kg/h
N.G.	 1.07m ³ /h



BRG22 • 2.555 €
GAS PASTA COOKER

H: 850
L: 400
D: 750

SER GAS



03.

GRILLS

GAS AND ELECTRIC

GAS WATER GRILLS

Gas grills of this category are available in a variety of types that cover the requirements of every kitchen at any size. They are characterized by the excellent quality of their parts and modern design that makes them offer great exploitation of gas energy, more economic operation and endurance. Their easy use and maintenance and their attractive appearance makes them very popular. The quality of grilling is exceptional and the flavor that acquires the roasts unique.

All their parts (frame, burners, external surfaces) are made of stainless steel. The safety of the flame is constantly checked by safety valve (temperature cut-out) and the devices are also supplied with a piezo igniter and pilot for lighting the burners. As with all gas appliances made by SER GAS the burner nozzles can be adjusted for any type of gas. They are certified by international organizations.



GAS LAVA STONE GRILLS

Lava stone grills provides traditional and economic grilling. Over the burners' flame there is a layer of stone made of volcanic lava, which functions in some way as artificial charcoal. All parts of the appliance (frame, burner, external surfaces) are made of stainless steel. Contains safety valve (temperature cut-out) and is also supplied with an electronic light and a pilot for igniting the burner. The grill can be made of curved rods for cooking fish, round rods for cooking meat or fry top plate. The burner nozzle can be adjusted for any type of gas.

ELECTRIC GRILLS WITH WATER

Electric grills of this category are available in a variety of types that cover requirements of every kitchen at any size. They are characterized by the excellent quality of their parts and their modern design that makes them offer economic operation and endurance.

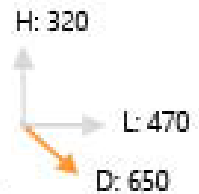
Their easy use and maintenance and their attractive appearance makes them very popular. The quality of grilling is exceptional and the flavor that acquires the roasts unique. All their parts are made of stainless steel. They are certified by international organizations.

LINE 650 • WG1 • 1,110 €
GAS GRILL WITH WATER



Weight	KG	32
Power		9.0kW
Burners		1 x 9kW
Grilling grid dimensions		400x460mm
L.P.G.		0.70kg/h
N.G.		0.94m³/h

*WG1 with base • 1,530€
Dimensions (mm): 470x650x940 • Weight: 44kg

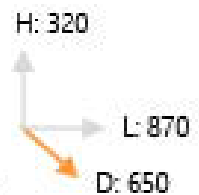


LINE 650 • WG2 • 1,600 €
GAS GRILL WITH WATER



Weight	KG	55
Power		18.0kW
Burners		2 x 9.0kW
Grilling grid dimensions		800x460mm
L.P.G.		1.40kg/h
N.G.		1.90m³/h

*WG2 with base • 2,100€
Dimensions (mm): 870x650x940 • Weight: 68kg

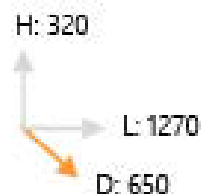


LINE 650 • WG3 • 2,150 €
GAS GRILL WITH WATER



Weight	KG	75
Power		27.0kW
Burners		3 x 9.0kW
Grilling grid dimensions		1200x460mm
L.P.G.		2.10kg/h
N.G.		2.85m³/h

*WG3 with base • 2,800€
Dimensions (mm): 1270x650x940 • Weight: 90kg



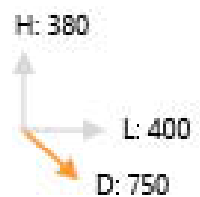


LINE 750 • WG457 • 1,220 €
GAS GRILL WITH WATER



Weight	KG	28
Power		9.0kW
Burners		1 x 9.0kW
Grilling grid dimensions		350x515mm
L.P.G.		0.70kg/h
N.G.		0.94m ³ /h

*WG457 with base • 1,700€
Dimensions (mm): 400x750x850 • Weight: 42kg

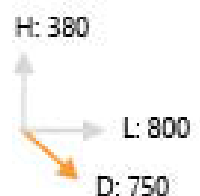


LINE 750 • WG857 • 1,810 €
GAS GRILL WITH WATER



Weight	KG	62
Power		18.0kW
Burners		2 x 9.0kW
Grilling grid dimensions		750x515mm
L.P.G.		1.41kg/h
N.G.		1.89m ³ /h

*WG857 with base • 2,480€
Dimensions (mm): 800x750x850 • Weight: 80kg

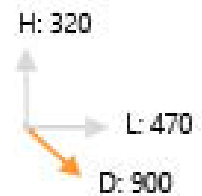


LINE 900 • WG159 • 1,574 €
GAS GRILL WITH WATER



Weight		55
Power		15.0kW
Burners		1 x 15.0kW
Grilling grid dimensions		400x710mm
LPG.		1.18kg/h
N.G.		1.58m ³ /h

*WG159 with base • 2,048€
Dimensions (mm): 470x900x940 • Weight: 72kg

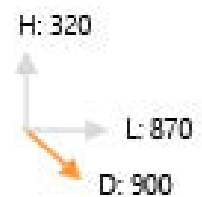


LINE 900 • WG259 • 2,125 €
GAS GRILL WITH WATER



Weight		77
Power		30.0kW
Burners		2 x 15.0kW
Grilling grid dimensions		800x710mm
LPG.		2.36kg/h
N.G.		3.16m ³ /h

*WG259 with base • 2,820€
Dimensions (mm): 870x900x940 • Weight: 97kg

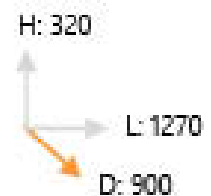


LINE 900 • WG359 • 2,894 €
GAS GRILL WITH WATER



Weight		104
Power		45.0kW
Burners		3 x 15.0kW
Grilling grid dimensions		1200x710mm
LPG.		3.54kg/h
N.G.		4.74m ³ /h

*WG359 with base • 3,680€
Dimensions (mm): 1270x900x940 • Weight: 121kg



GRILLS WITH ROTATING POSITIONS

The new evolution in grilling sector

SER GAS presents the new evolution in grilling sector. Gas grill with water drawer produced in one or 2 levels which offers except of traditional grilling procedure also automatic rotation of meat. The particular method achieves less time of observation and uniform grilling (since the meat does not dry because of water inside the drawer). In case the user does not need to grill with the rotating mechanism, there is ability to lift it in vertical position and continue to use the device as a water grill. The power of burner is controlled by safety valve, thermocouple and the grills are also supplied with a piezoelectric ignition button. The one level grills contains mechanism with 20 or 40 rotating positions and mod.SG77D (two levels) mechanism with 77 positions.

Charcoal grill in one or 2 levels which offers except of traditional grilling procedure also automatic rotation of meat. The particular method achieves less time of observation and uniform grilling. In case the user does not need to grill with the rotating mechanism, there is ability to lift it in vertical position and continue to use the device as an ordinary grill. The one level grills contains mechanism with 20, 40 or 80 rotating positions and mod.5K78D (two levels) mechanism with 78 positions.



GAS AND CHARCOAL GRILLS WITH ROTATING POSITIONS & AUTOMATIC ROTATION OF MEAT





SG77D • 4,818 €

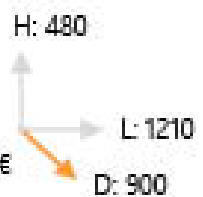
GAS GRILL WITH ROTATING POSITIONS



Gas grill 2 levels

Capacity	☺	77τμχ
Power	⚡	6.5kW
Burners	🔥	4 x 6.5kW
Heating	🔥	22360kcal/h
LPG. G30	🔥	2.049kg/h
N.G. G20	🔥	2.743m³/h

Dimensions of base (mm): 1140x750x770 • Price 580€

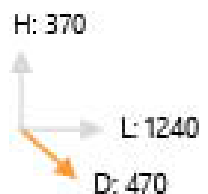


SG28 - SG40 • 2,596 €

GAS GRILL WITH ROTATING POSITIONS



Capacity	☺	28 - 40τμχ
Power	⚡	14.0kW
Burners	🔥	2 x 6.5kW
Heating	🔥	11180kcal/h
LPG. G30	🔥	1.024kg/h
N.G. G20	🔥	1.372m³/h



Model	Price	Length	Depth	Height	Capacity	Burners	Power	Heating	LPG. G30	N.G. G20
SG15 - SG20	1,560 €	690 mm	470 mm	370 mm	15 - 20	1	6.5 kw	5590 kcal/h	0,512 Kg/h	0,686 m³/h



SK78D • 2,600 €

CHARCOAL GRILL WITH ROTATING POSITION



Charcoal Grill 2 levels



Capacity 78 pieces



Dimensions of base (mm):
1140x750x770 • Price 580€

H: 350

L: 1270

D: 860

SK28 - SK40 • 1,210 €

CHARCOAL GRILL WITH ROTATING POSITION



Capacity 28 - 40 pieces

H: 300

L: 1240

D: 470

Model	Price	Length	Depth	Height	Capacity
SK15 - SK20	896 €	690 mm	470 mm	300 mm	15 - 20

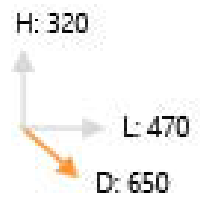


LINE 650 • WEG1 • 913 €
ELECTRIC GRILL WITH WATER



Weight	KG	35
Power		5.5kW
Grilling grid dimensions		400x460mm
Electrical Connection		L + N 230 V

*WEG1 with base • 1,325€
Dimensions (mm): 470x650x940 • Weight: 50kg

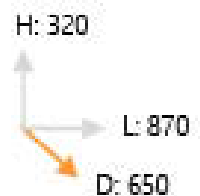


LINE 650 • WEG2 • 1,480 €
ELECTRIC GRILL WITH WATER



Weight	KG	48
Power		11.0kW
Grilling grid dimensions		800x460mm
Electrical Connection		L + N 230V

*WEG2 with base • 1,971€
Dimensions (mm): 870x650x940 • Weight: 60kg



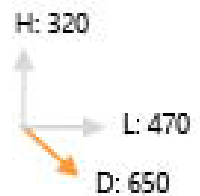


LINE 650 • GR1 • 1.110 €
GAS GRILL WITH LAVA STONES

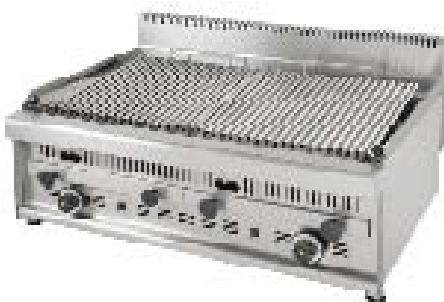


Weight	KG	32
Power		9.0kW
Burners		1 x 9.0kW
Grilling grid dimensions		400x460mm
LPG.		0.70kg/h
N.G.		0.94m ³ /h

*GR1 with base • 1,530€
Dimensions (mm): 470x650x940 • Weight: 45kg

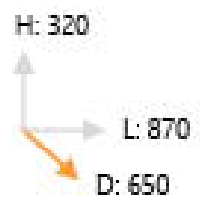


LINE 650 • GR2 • 1.600 €
GAS GRILL WITH LAVA STONES



Weight	KG	55
Power		18.0kW
Burners		2 x 9.0kW
Grilling grid dimensions		800x460mm
LPG.		1.40kg/h
N.G.		1.90m ³ /h

*GR2 with base • 2,100€
Dimensions (mm): 870x650x940 • Weight: 71kg

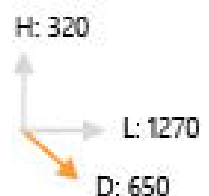


LINE 650 • GR3 • 2.150 €
GAS GRILL WITH LAVA STONES



Weight	KG	77
Power		9.0kW
Burners		3 x 9.0kW
Grilling grid dimensions		1200x460mm
LPG.		2.10kg/h
N.G.		2.85m ³ /h

*GR3 with base • 2,800€
Dimensions (mm): 1270x650x940 • Weight: 95kg



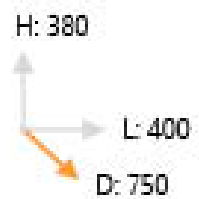


LINE 750 • GR457 • 1,152 €
GAS GRILL WITH LAVA STONES



Weight		32
Power		18.0kW
Burners		1 x 9.0kW
Grilling grid dimensions		350x515mm
LPG.		0.70kg/h
N.G.		0.94m³/h

*GR457 with base • 1,604€
Dimensions (mm): 400x750x850 • Weight: 42kg

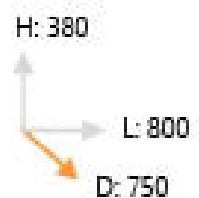


LINE 750 • GR857 • 1,740 €
GAS GRILL WITH LAVA STONES



Weight		61
Power		9.0kW
Burners		2 x 9.0kW
Grilling grid dimensions		750x515mm
LPG.		1.41kg/h
N.G.		1.89m³/h

*GR857 with base • 2,413€
Dimensions (mm): 800x750x850 • Weight: 74kg



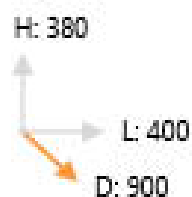


LINE 900 • GR4S9 • 1,620 €
GAS GRILL WITH LAVA STONES



Weight		44
Power		10.0kW
Burners		1 x 10.0kW
Grilling grid dimensions		350x685mm
L.P.G.		0.94kg/h
N.G.		1.26m ³ /h

*GR4S9 with base • 2,072€
Dimensions (mm): 400x900x850 • Weight: 58kg

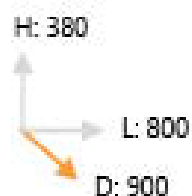


LINE 900 • GR8S9 • 2,187 €
GAS GRILL WITH LAVA STONES



Weight		82
Power		20.0kW
Burners		2 x 10.0kW
Grilling grid dimensions		750x685mm
L.P.G.		1.97kg/h
N.G.		2.63m ³ /h

*GR8S9 with base • 2,859€
Dimensions (mm): 800x900x850 • Weight: 99kg



LINE 650 • GRILLING GRID • 160 €
GRILLING GRID WITH ROUND RODS

LINE 750 • GRILLING GRID • 175 €
GRILLING GRID WITH ROUND RODS

LINE 900 • GRILLING GRID • 190 €
GRILLING GRID WITH ROUND RODS



LINE 650 • GRILLING GRID • 230 €
INOX SMOOTH GRILLING PLATE

LINE 750 • GRILLING GRID • 275 €
INOX SMOOTH GRILLING PLATE

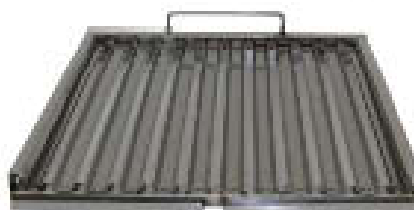
LINE 900 • GRILLING GRID • 320 €
INOX SMOOTH GRILLING PLATE



LINE 650 • GRILLING GRID • 160 €
GRILLING GRID WITH U TYPE CHANNELS

LINE 750 • GRILLING GRID • 175 €
GRILLING GRID WITH U TYPE CHANNELS

LINE 900 • GRILLING GRID • 190 €
GRILLING GRID WITH U TYPE CHANNELS



LINE 650 • GRILLING GRID • 160 €
GRILLING GRID WITH Z TYPE CHANNELS

LINE 750 • GRILLING GRID • 175 €
GRILLING GRID WITH Z TYPE CHANNELS

LINE 900 • GRILLING GRID • 190 €
GRILLING GRID WITH Z TYPE CHANNELS





PROFESSIONAL CATERING EQUIPMENT





04.

PIZZA OVENS GAS AND ELECTRIC

GAS PIZZA OVENS

Gas pizza ovens by SER GAS with main characteristics economy, safety and stability. The special design of casing gives the ability to increase maximum temperature in minimum time and keep it stable even the user opens and closes the door continuously. The desired temperature can be selected by high safety thermostatic switch and indicated by digital thermometer. The door is similar like in bakery ovens for easy loading and unloading.



OVENS WITH ROTATING DECKS

Gas and electric pizza ovens with rotating ceramic deck, curved glass frames and internal lighting which offers direct visual checking of baking procedure. The main characteristics of RP and RPE ovens are productivity, economy and impressive design. The desired temperature can be selected by high performance thermostatic switch and is supervised through digital thermometer. Model RP and RPE is produced with single deck (RP1, RPE1) and double deck (RP2, RPE2). Every oven is accompanied by its base on wheels. The construction is made exclusively of stainless steel and allocates all safety systems according to the international regulations

ELECTRIC OVENS

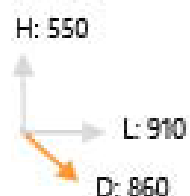
Electric ovens suitable for baking of pizza and any type of food. Special design and inner walls provide the ability to lift their function temperature to preferred level quickly and retain it stable. Each level is heated by two resistance-coils (up and down) controlled by independent thermostats. The surface is made of ceramics proper to accept food. Each chamber has its own internal light and arranged opening for the induction of air.



FG4 • 2,088 €
GAS PIZZA OVEN



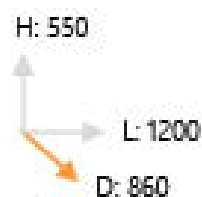
Weight		51
Power		8.0kW
Internal dimensions		610x610x170mm
LPG.		0.625kg/h
N.G.		0.844m³/h
Heating		6880kcal/h
Electrical Connection		230 V



FG6L • 2,400 €
GAS PIZZA OVEN



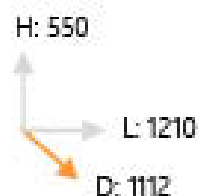
Weight		81
Power		16.0kW
Internal dimensions		910x610x170mm
LPG.		1.418kg/h
N.G.		1.899m³/h
Heating		13760kcal/h
Electrical Connection		230 V



FG9 • 3,156 €
GAS PIZZA OVEN



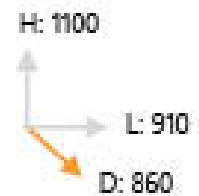
Weight		98
Power		16.0kW
Internal dimensions		910x910x170mm
LPG.		1.418kg/h
N.G.		1.899m³/h
Heating		13760kcal/h
Electrical Connection		230 V



FG4D • 3,990 €
DOUBLE GAS PIZZA OVEN



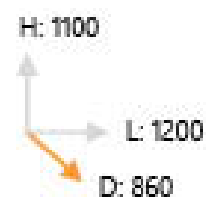
Weight	KG	102
Power		18.0kW
Internal dimensions	+	2X(610x610x170)mm
L.P.G.		1.250kg/h
N.G.		1.688m³/h
Heating		13760kcal/h
Electrical Connection	V	230 V



FG6LD • 4,725 €
DOUBLE GAS PIZZA OVEN



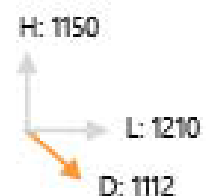
Weight	KG	162
Power		32.0kW
Internal dimensions	+	2X(910x610x170)mm
L.P.G.		2.836kg/h
N.G.		3.798m³/h
Heating		27520kcal/h
Electrical Connection	V	230 V



FG9D • 5,955 €
DOUBLE GAS PIZZA OVEN



Weight	KG	196
Power		32.0kW
Internal dimensions	+	2 x (910x910x170)mm
L.P.G.		2.836kg/h
N.G.		3.798m³/h
Heating		27520kcal/h
Electrical Connection	V	230 V

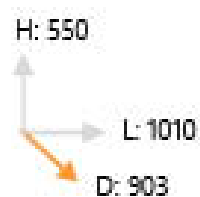




FG70 • 3,058 €
GAS PIZZA OVEN



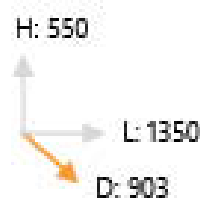
Weight		73
Power		10.0kW
Internal dimensions		710x700x170mm
LPG.		0.75kg/h
N.G.		1.128m ³ /h
Heating		8256kcal/h
Electrical Connection		✓



FG105 • 3,696 €
GAS PIZZA OVEN



Weight		91
Power		20.0kW
Internal dimensions		1050x700x170mm
LPG.		1.701kg/h
N.G.		2.278m ³ /h
Heating		16512kcal/h
Electrical Connection		✓

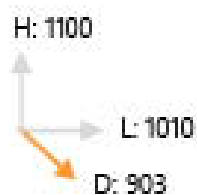




FG70D • 5,995 €
DOUBLE GAS PIZZA OVEN



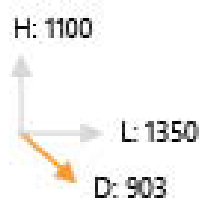
Weight	KG	151
Power		20.0kW
Internal dimensions		2 x (710x700x170)mm
LPG.		1.500 kg/h
N.G.		2.256 m ³ /h
Heating		16512 kcal/h
Electrical Connection		✓



FG105D • 7,250 €
DOUBLE GAS PIZZA OVEN



Weight	KG	184
Power		40.0kW
Internal dimensions		2 x (1050x700x170)mm
LPG.		3.402 kg/h
N.G.		4.556 m ³ /h
Heating		33024 kcal/h
Electrical Connection		✓





RP1 • 8,990 €

GAS PIZZA OVEN WITH ROTATING DECK AND BASE



Weight	 195
Power	 16.0kW
Internal deck dimensions	 Φ 980mm
LPG.	 1.251kg/h
N.G.	 1.688m ³ /h
Electrical Connection	 230 V

H: 1470

L: 1280

D: 1090







Inox Base 990 € • Standard base (black): 600 €

The Dimensions and Weight of the device include the base.

RP2 • 11,500 €

GAS PIZZA OVEN WITH ROTATING DECK AND BASE



Weight	 250
Power	 24.0kW
Internal deck dimensions	 2x(Φ 980)mm
LPG.	 1.891kg/h
N.G.	 2.532m ³ /h
Electrical Connection	 230 V

H: 1650

L: 1280

D: 1090

Inox Base 990 € • Standard base (black): 600 €

The Dimensions and Weight of the device include the base.

**RPE1 • 8,900 €**

ELECTRIC PIZZA OVEN WITH ROTATING DECK AND BASE



Weight	KG	195
Power		12.0kW
Internal deck dimensions		Φ 980mm
Electrical Connection		3L+N 230V ~

H: 1470	
L: 1280	
D: 1090	

Inox Base 990 € • Standard base (black): 600 €
 The Dimensions and Weight of the device include the base.

RPE2 • 11,100 €

ELECTRIC PIZZA OVEN WITH ROTATING DECK AND BASE



Weight	KG	250
Power		18.0kW
Internal deck dimensions		2x(Φ 980)mm
Electrical Connection		3L+N 230V ~

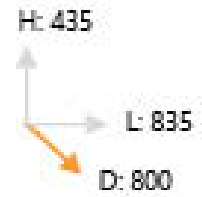
H: 1650	
L: 1280	
D: 1090	

Inox Base 990 € • Standard base (black): 600 €
 The Dimensions and Weight of the device include the base.

F4 • 1,337 €
ELECTRIC PIZZA OVEN



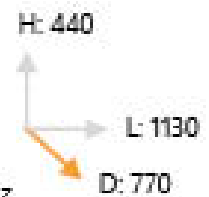
Weight	KG	55
Power		4.5kW
Internal deck dimensions		610x610x170mm
Electrical Connection		3L+N 230 V



F6L • 1,554 €
ELECTRIC PIZZA OVEN



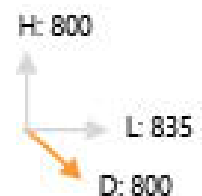
Weight	KG	67
Power		7.5kW
Internal deck dimensions		910x610x170mm
Electrical Connection		3L+N 230-400 V/50 Hz



F8 • 2,595 €
DOUBLE ELECTRIC PIZZA OVEN



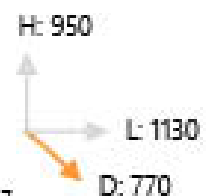
Weight	KG	130
Power		9.0kW
Internal deck dimensions		2 x (610x610x170)mm
Electrical Connection		3L+N 230 V



F12L • 3,000 €
DOUBLE ELECTRIC PIZZA OVEN



Weight	KG	135
Power		15.0 kW
Internal deck dimensions		2 x (910x610x170)mm
Electrical Connection		3L+N 230-400 V/50 Hz

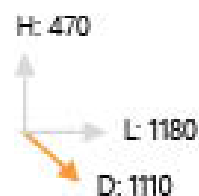


*With digital controls extra: 588€ for the models F4, F6L
1,176€ for the models F8, F12L

K120 • 1,792 €
ELECTRIC PIZZA OVEN



Weight	KG	110
Power	⚡	7.0kW
Internal deck dimensions	+	910x610x170mm
Electrical Connection	V	3L+N 230 V

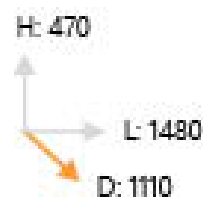


*K120 Heating Cabinet • 1,012€
Dimensions (mm): 1180x1110x650 • Power: 1,5 kW • 230 V

K150 • 2,230 €
ELECTRIC PIZZA OVEN



Weight	KG	147
Power	⚡	8.0kW
Internal deck dimensions	+	1210x910x170 mm
Electrical Connection	V	3L+N 230 V

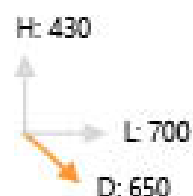


*K150 Heating Cabinet • 1,100€
Dimensions (mm): 1480x1110x650 • Power: 1,5 kW • 230 V

F58 • 1,100 €
ELECTRIC PIZZA OVEN



Weight	KG	38
Power	⚡	3.3kW
Internal deck dimensions	+	2x(500x500x120)mm
Electrical Connection	V	L + N 230 V



SER GAS



05.

RESTAURANT OVENS GAS AND ELECTRIC

Restaurant ovens made of stainless steel. It comes supplied with a grill where cooking utensils of any shape or size can be placed while the 3 holders in its interior allow the use of standardised gastronom utensils.

All spare parts supplied from top quality European firms and guarantee total safety in use. Gas models equipped with a pilot ,thermocouple and thermostatic switch system and electric models heated by two resistance-coils (up and down) controlled by independent thermostats.



GAS RESTAURANT
OVENS

ELECTRIC RESTAURANT
OVENS

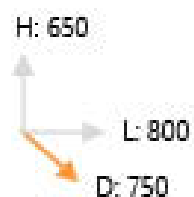
ELECTRIC RESTAURANT
OVENS FE



FG1S7 • 1,543 €
GAS RESTAURANT OVEN



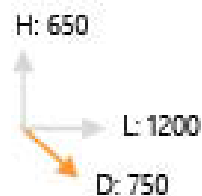
Weight	KG	51
Power		8.0kW
Internal dimensions	+	540x640x300mm
LPG.		0.625kg/h
N.G.		0.844m ³ /h
Heating		6880kcal/h



FG1LS7 • 2,096 €
GAS RESTAURANT OVEN



Weight	KG	80
Power		16.0kW
Internal dimensions	+	950x640x300mm
LPG.		1.418kg/h
N.G.		1.899m ³ /h
Heating		15480kcal/h

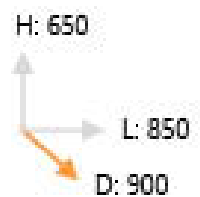




FG1S9 • 1.734 €
GAS RESTAURANT OVEN



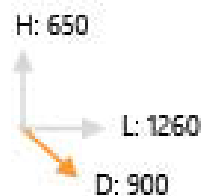
Weight	KG	65
Power		8.0kW
Internal dimensions		540x700x300mm
L.P.G.		0.625kg/h
N.G.		0.844m ³ /h
Heating		6880kcal/h



FG1LS9 • 2.478 €
GAS RESTAURANT OVEN



Weight	KG	90
Power		16.0kW
Internal dimensions		950x700x300mm
L.P.G.		1.418kg/h
N.G.		1.899m ³ /h
Heating		15480kcal/h

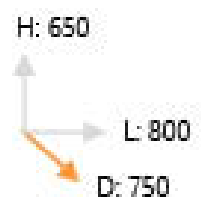


**FES7 • 1,520 €**

ELECTRIC RESTAURANT OVEN



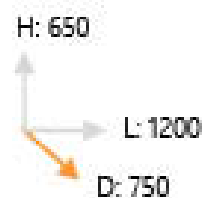
Weight	KG	45
Power	⚡	5.0kW
Internal dimensions	+	540x650x300mm
Electrical Connection	v	2L+N 230V

**FELS7 • 2,028 €**

ELECTRIC RESTAURANT OVEN



Weight	KG	75
Power	⚡	7.0kW
Internal dimensions	+	950x650x300mm
Electrical Connection	v	3L+N 230V

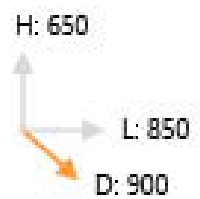




FES9 • 1,608 €
ELECTRIC RESTAURANT OVEN



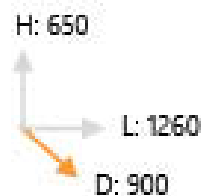
Weight	KG	51
Power		5.0kW
Internal dimensions	+	540x700x300mm
Electrical Connection	V	2L+N 230V



FELS9 • 2,425 €
ELECTRIC RESTAURANT OVEN



Weight	KG	90
Power		7.0kW
Internal dimensions	+	950x700x300mm
Electrical Connection	V	3L+N 230V



06. **CONVECTION OVENS** GAS AND ELECTRIC

Function of particular models based on a constant, internal circulation of hot air, produced by fans. In its stainless steel roasting chamber steam can be conveyed (models F70,F72,F70G), making this oven ideal for baking any kind of product.

Its operation is controlled by thermostat, while a double-glazed door allows easy and safe visual checking.

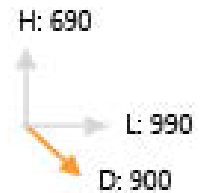


F70G • 4,410 €

GAS CONVECTION OVEN WITH STEAMER



Weight	KG	83
Power		8.0kW
Internal dimensions	+	700x490x440mm
L.P.G.		0.625kg/h
N.G.		0.844m ³ /h
Heating		6880kcal/h



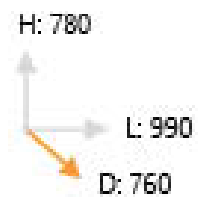
Heating Cabinet • 886€ • Weight: 60kg
Dimensions (mm): 990x760x880 • Power: 1.5 kW • 230 V

F70 2,752 €

ELECTRIC CONVECTION OVEN WITH STEAMER



Weight	KG	68
Power		7.0kW
Internal dimensions	+	630x460x440mm
Electrical Connection	V	3L+N 230V~/ 400V



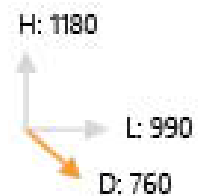
Heating Cabinet • 886€ • Weight: 60kg • Power: 1.5kW • 230V
Electrical Connection: 230V~/ 400V~3N • Dimensions (mm): 990x760x880

F72 • 5,093 €

ELECTRIC CONVECTION OVEN WITH STEAMER



Weight	KG	145
Power		14.0kW
Internal dimensions	+	700x460x840mm
Electrical Connection	V	3L+N 230V~/400V



Heating Cabinet • 886€ • Weight: 50kg • Power: 1.5kW • 230V
Electrical Connection: 230V~/ 400V~3N • Dimensions (mm): 990x760x700

F55 • 785 €
ELECTRIC HOT AIR OVEN



Weight	KG	27
Power		2.5kW
Internal dimensions	+	390x290x280mm
Electrical Connection	V	L + N 230 V

H: 370	
	L: 595
	D: 500

F57 • 1,169 €
ELECTRIC HOT AIR OVEN



Weight	KG	41
Power		5.25kW
Internal dimensions	+	400x400x340mm
Electrical Connection	V	3L+N 230 V~/ 400V

H: 440	
	L: 680
	D: 610

FEP • 1,560 €
ELECTRIC HOT AIR OVEN



Weight	KG	43
Power		5.25kW
Internal dimensions	+	460x430x530mm
Electrical Connection	V	3L+N 230V/50HZ

H: 800	
	L: 560
	D: 600





07.

GRIDDLE PLATES & HEATING DISPLAYS AND BAIN MARIE

GAS FRY TOPS

Gas fry tops in many sizes with stainless steel or cast-iron grilling plate which is designed for easy cleaning and fulfils all hygiene standards. It is also provided with a sliding grease-collecting tray. The burner controlled by gas thermostat which guarantees total safety. The burner nozzle can be adjusted for any sort of gas.



HEATING DISPLAY

Electric Heating displays for preserving cooked food at the right temperature, such as chips and wrapped hamburgers. These appliances are characterized by their solid structure and impressive design and are simple to use, demanding low consumption of electricity. They are provided with two and four lamps of thermic radiation respectively

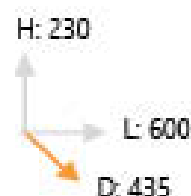
BAIN MARIE

Electric Bain Marie with a single or double bowl. They are supplied with three small tubs in each bowl, one third (1/3) its size, and one lid covering the whole bowl. However, one can also use tubs of any other standardised size that exist on the market, in order to adapt these appliances to his needs. Their use ensures total safety and low electricity consumption. The bowls can also be emptied out through a safety valve.

P60 • 800 €
GAS FRY TOP



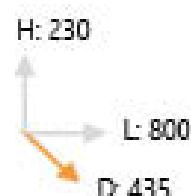
Weight	KG	18
Power		6.0kW
Burners		1 x 6.0kW
Internal dimensions		595x390mm
LPG.		0.41kg/h
N.G.		0.55m ³ /h



P80 • 1,050 €
GAS FRY TOP



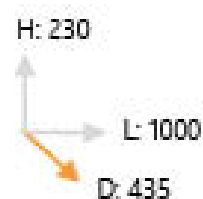
Weight	KG	27
Power		10.0kW
Burners		2 x 5.0kW
Internal dimensions		795x390mm
LPG.		0.83kg/h
N.G.		1.11m ³ /h



P100 • 1,430 €
GAS FRY TOP



Weight	KG	37
Power		12.0kW
Burners		2 x 6.0kW
Internal dimensions		995x390mm
LPG.		0.82kg/h
N.G.		1.11m ³ /h



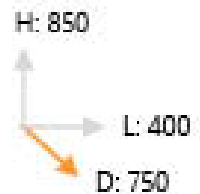


P457 • 1,550 €
GAS FRY TOP WITH CABINET



Weight	KG	43
Internal dimensions	+	330x500mm
Power	⚡	6.0kW
Burners	🔥	1 x 6.0kW
Cabinet	📦	1
L.P.G.	🔥	0.41kg/h
N.G.	🔥	0.55m ³ /h

*P457 without cabinet • 1,098€ • Weight: 31kg
Dimensions (mm): 400x750x380

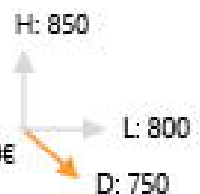


P857 • 2,400 €
GAS FRY TOP WITH CABINET



Weight	KG	68
Internal dimensions	+	730x500mm
Power	⚡	12.0kW
Burners	🔥	2 x 6.0kW
Cabinet	📦	1
L.P.G.	🔥	0.83kg/h
N.G.	🔥	1.11m ³ /h

*P457 without cabinet with stainless steel plate • 1,800€
Dimensions (mm): 800x750x380 • Weight: 55kg

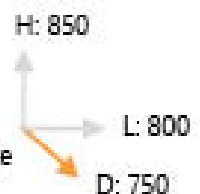


P857 • 2,400 €
GAS FRY TOP WITH CABINET



Weight	KG	68
Internal dimensions	+	730x500mm
Power	⚡	12.0kW
Burners	🔥	2 x 6.0kW
Cabinet	📦	1
L.P.G.	🔥	0.83kg/h
N.G.	🔥	1.11m ³ /h

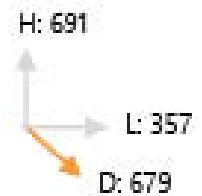
*P457 without cabinet with cast iron plate • 1,800€
Dimensions (mm): 800x750x380 • Weight: 55kg Choice
of cast iron smooth plate or ribbed.



L2N • 580 €
HEATING DISPLAY



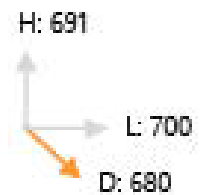
Weight **KG** 8
 Power ⚡ 0.5kW
 Heaters 🔥 2
 Electrical Connection ⚡ L+N 230V



L4N • 980 €
HEATING DISPLAY



Weight **KG** 22
 Power ⚡ 1.0kW
 Heaters 🔥 4
 Electrical Connection ⚡ L+N 230V



LINE 750 • S40S7 • 980 €
ELECTRIC WARM KEEPER



LINE 900 • S40S9 • 1,323 €
ELECTRIC WARM KEEPER



Model	Length	Depth	Height	Weight	Cabinet	Dimensions	Power	Electrical Connection
S40S7	400mm	750mm	850mm	17kg	1	320x515x150mm	1kW	230V
S40S9	400mm	900mm	850mm	38kg	1	320x685x150mm	1kW	230V

BE1 • 756 €
ELECTRIC BAIN MARIE



Weight **KG** 17
 Bowl **☺** 1
 Power **⚡** 1.5kW
 Electrical Connection **V** 230V

H: 440
 L: 375
 D: 650

BE2 • 1,119 €
ELECTRIC BAIN MARIE



Weight **KG** 34
 Bowl **☺** 2
 Power **⚡** 3.0kW
 Electrical Connection **V** 230V

H: 440
 L: 750
 D: 650

LINE 750 • BE857 • 1,786 €
ELECTRIC BAIN MARIE WITH CABINET



LINE 900 • BE859 • 2,316 €
ELECTRIC BAIN MARIE WITH CABINET



Model	Length	Depth	Height	Weight	Cabinet	Σύνολο κάδων	Power	Electrical Connection
BE857	800mm	750mm	850mm	51kg	1	1	3kW	230V
BE859	800mm	900mm	850mm	62kg	1	1	3kW	230V



08.

CREPE GAS AND ELECTRIC

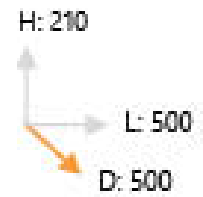
This line of gas and electric crepe machines consist of models that have one or two hotplates of 35 cm or 40 cm diameter. Each hotplate is heated by a gas heater or electric resistance (according the model) and thermostat which controls the power.

The quality of materials covers the highest hygiene and quality requirements while its design allows easy function with less maintenance demands. The body is made of stainless steel and designed so that is easy to clean.

KE1X35 • 470 €
ELECTRIC CREPE ROASTER



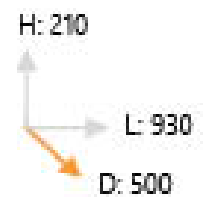
Weight	KG	16
Power	⚡	2.5kW
Electrical Connection	V	L+N 230V
Range's diameter	+	350mm



KE2X35 • 854 €
ELECTRIC CREPE ROASTER



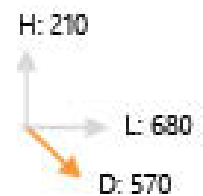
Weight	KG	27
Power	⚡	5.0kW
Electrical Connection	V	2L+N 230V
Range's diameter	+	350mm



KEL1X35 • 648 €
ELECTRIC CREPE ROASTER WITH STAINLESS STEEL BASINS



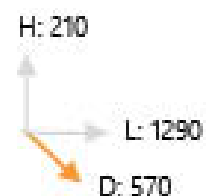
Weight	KG	17
Power	⚡	2.5kW
Electrical Connection	V	L+N 230V
Range's diameter	+	350mm



KEL2X35 • 1,212 €
ELECTRIC CREPE ROASTER WITH STAINLESS STEEL BASINS



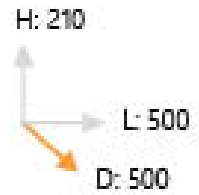
Weight	KG	29
Power	⚡	5.0kW
Electrical Connection	V	2L+N 230V
Range's diameter	+	350mm



KG1X35 • 495 €
GAS CREPE ROASTER



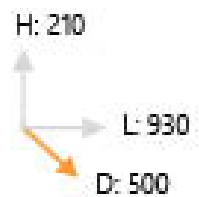
Weight		18
Power		5.0kW
Heating		4300kcal/h
Range's diameter		350mm
LPG.		0.40kg/h
N.G.		0.53m ³ /h



KG2X35 • 884 €
GAS CREPE ROASTER



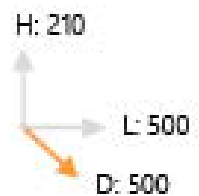
Weight		31
Power		10.0kW
Heating		8600kcal/h
Range's diameter		350mm
LPG.		0.80kg/h
N.G.		1.06m ³ /h



KG1X40 • 533 €
GAS CREPE ROASTER



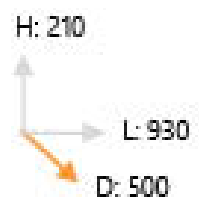
Weight		19
Power		6.0kW
Heating		5160kcal/h
Range's diameter		400mm
LPG.		0.50kg/h
N.G.		0.63m ³ /h



KG2X40 • 954 €
GAS CREPE ROASTER



Weight		32
Power		12.0kW
Heating		10320kcal/h
Range's diameter		400mm
LPG.		0.94kg/h
N.G.		1.30m ³ /h

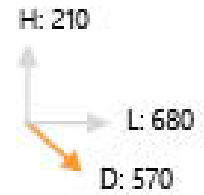




KGL1X35 • 676 €
GAS CREPE ROASTER WITH STAINLESS STEEL BASINS



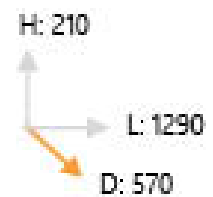
Weight	KG	19
Power		5.0kW
Heating		4300kcal/h
Range's diameter		350mm
LPG.		0.40kg/h
N.G.		0.53m ³ /h



KGL2X35 • 1,238 €
GAS CREPE ROASTER WITH STAINLESS STEEL BASINS



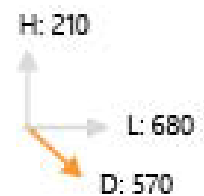
Weight	KG	33
Power		10.0kW
Heating		8600kcal/h
Range's diameter		350mm
LPG.		0.80kg/h
N.G.		1.06m ³ /h



KGL1X40 • 698 €
GAS CREPE ROASTER WITH STAINLESS STEEL BASINS



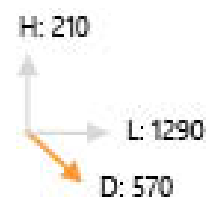
Weight	KG	20
Power		6.0kW
Heating		5160kcal/h
Range's diameter		400mm
LPG.		0.50kg/h
N.G.		0.63m ³ /h



KGL2X40 • 1,282 €
GAS CREPE ROASTER WITH STAINLESS STEEL BASINS



Weight	KG	34
Power		12.0kW
Heating		10320kcal/h
Range's diameter		400mm
LPG.		0.94kg/h
N.G.		1.30m ³ /h





PROFESSIONAL CATERING EQUIPMENT



09.

CONE PIZZA DEVICES

Electric or gas hot air oven with rotating positions for cone pizza or regular pizza. The function of these products is based on continuous circulation of hot air inside the heating chamber. Also the presence of thermostat gives the ability to choose precisely the preferable temperature. The internal lighting and glass door allows the direct visual checking of baking procedure. The capacity of electric model is 16 cone pizzas or 4 regular pizzas and of gas model 24 cone pizzas or 6 regular pizzas.

ELECTRIC MOULDING MACHINE

Electric moulding machine (produced in models with 2 and 4 positions) gives the ability for baking the dough in cone shape in minimum time (1 minute). Afterwards the user adds in dough with cone shape all ingredients for pizza and put the product in heating chamber of SER GAS hot air ovens for 4 to 5 minutes. The device is produced completely from stainless steel, has two thermostats for controlling the temperature, timer with sound warning, general switch and indicative lamps. It is produced according the international safety regulations.

HEATING DISPLAY

Heating display with rotating positions for cone or regular pizza. The device has capacity for 32 cone pizzas or 4 regular pizzas (30cm). It contains thermostat, internal light and motor for the rotation of cone pizza positions. Model C32 considered as the ideal device for the proper presentation and preserve of pizza products.





PC2 • 3,300 €

MOULDING MACHINE FOR CONE PIZZA



Weight **KG** 25
Power **⚡** 1.6kW
Electrical Connection **V** L+N 230V~50-60 Hz

H: 770
L: 295
D: 550

PC4 • 4,270 €

MOULDING MACHINE FOR CONE PIZZA



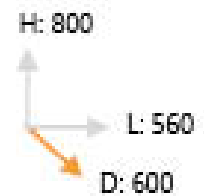
Weight **KG** 34
Power **⚡** 3.2kW
Electrical Connection **V** L+N 230V~50-60 Hz

H: 770
L: 295
D: 550

FEP • 1,560 €
ELECTRIC HOT AIR OVEN



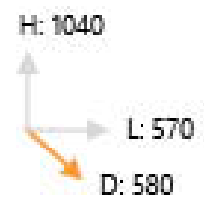
Weight	KG	43
Power		5.25kW
Internal dimensions	+	460x430x530mm
Electrical Connection	V	3L+N 230V/50-60 HZ



FP • 1,718 €
GAS HOT AIR OVEN



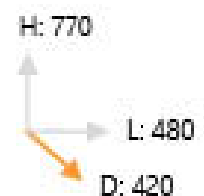
Weight	KG	54
Power		8.0 kW
Internal dimensions	+	470x420x700mm
LPG.		0.625kg/h
N.G.		0.844m ³ /h
Electrical Connection	V	L+N 230V



C32 • 1,015 €
DISPLAY FOR CONE PIZZA



Weight	KG	21
Power		0.6kW
Electrical Connection	V	L+N 230V~50-60 Hz



SER GAS



10.

CHICKEN GRILLS GAS AND ELECTRIC

Gas or electric grills with spits which thanks to their advanced design provide easy use and economic function. User can remove spits easily by opening the side door and sliding glasses. In every spit (rotates with individual motor of 4,5rpm) you can put 6-7 chicken, lamb, piglet or any other kind of meat. Devices includes a grease – collector where the user add water in order to reduce the smoke of grease that dribbles. Power of heaters is controlled by thermostats. Big surface of glass and the inner light makes these devices impressive in appearance.



GAS GRILL
WITH PLANETARY
ROTATION OF SPITS

ELECTRIC GRILL
WITH PLANETARY
ROTATION OF SPITS







GAS GRILL
WITH SPITS
ELECTRIC GRILL
WITH SPITS

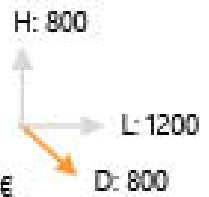


T30GP • 3,927 €

GAS GRILL WITH PLANETARY ROTATION OF SPITS



Spits		5
Capacity of chickens		25
Power		13.6kW
LPG.		1.04kg/h
N.G.		1.392m ³ /h
Electrical Connection		230V



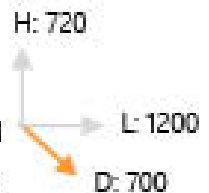
* T30GP Height with heating cabinet 1600 mm - 4,972€

T30P • 3,759 €

ELECTRIC GRILL WITH PLANETARY ROTATION OF SPITS



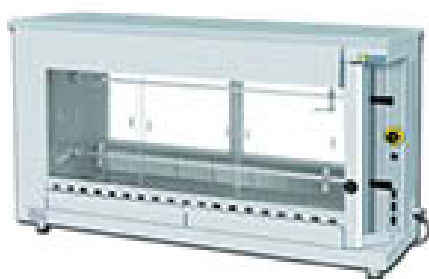
Spits		5
Capacity of chickens		25
Power		6.00kW
Electrical Connection		230V~ 400V~3N





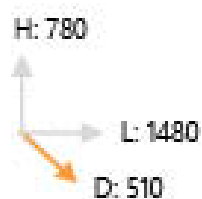
* T30P Height with heating cabinet 1520 mm - 4,427€
230V~|400V~3L+N ~50-60 Hz



KG2 • 1,660 €
GAS GRILL WITH SPITS



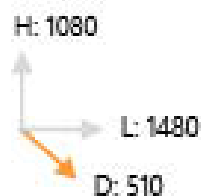
Spits	 2 x 1180mm
Capacity of chickens	 14
Power	 9.00kW
L.P.G.	 0.71kg/h
N.G.	 0.94m ³ /h
Electrical Connection	 L+N 230 V



KG3 • 2,284 €
GAS GRILL WITH SPITS



Spits	 3 x 1180mm
Capacity of chickens	 21
Power	 18.00kW
L.P.G.	 1.41kg/h
N.G.	 1.89m ³ /h
Electrical Connection	 L+N 230V




* KG3 Height with heating cabinet 1880 mm • 2,980€



KG5 • 3,190 €
GAS GRILL WITH SPITS



Spits		5 x 1180mm	
Capacity of chickens		35	
Power		18.0kW	
LPG.		1.41kg/h	H: 1080
N.G.		1.89m ³ /h	
Electrical Connection		L+N 230V	L: 1480

* KG5 Height with heating cabinet 1880 mm • 3,880€ D: 670

KG9 • 4,200 €
GAS GRILL WITH SPITS









Spits		9 x 1180mm	
Capacity of chickens		63	
Power		18.00kW	
LPG.		1.41kg/h	H: 1260
N.G.		1.89m ³ /h	
Electrical Connection		L+N 230V	L: 1480

* KG9 Height with heating cabinet 1880 mm • 4,590€ D: 670

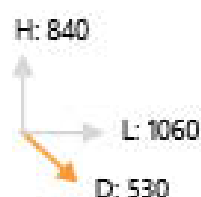


SG3 • 1.747 €
GAS GRILL WITH SPITS





Spits		3
Capacity of chickens		12-15
Power		13.20kW
L.P.G.		1.04kg/h
N.G.		1.39m ³ /h
Electrical Connection		L+N 230V

* SG Heating Cabinet • Price 860€ • Power 1.5kW
Dimensions (mm): 1060x500x825

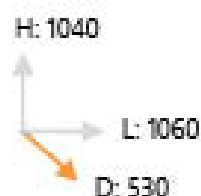


SG4 • 2.062 €
GAS GRILL WITH SPITS



Spits		4
Capacity of chickens		16-20
Power		13.20kW
L.P.G.		1.04kg/h
N.G.		1.39m ³ /h
Electrical Connection		L+N 230V

* SG Heating Cabinet • Price 860€ • Power 1.5kW
Dimensions (mm): 1060x500x825

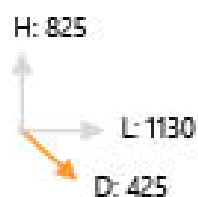




SE2 • 1.250 €
ELECTRIC GRILL WITH SPITS



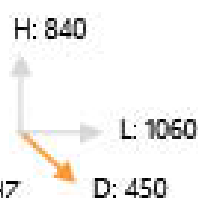
Weight	KG	53
Spits		2
Capacity of chickens		10
Power		4.0kW
Electrical Connection		L+N 230 V



SE3 • 1.538 €
ELECTRIC GRILL WITH SPITS



Weight	KG	55
Spits		3 x 750mm
Capacity of chickens		10 - 15
Power		6.0kW
Electrical Connection		2L+N 230V~50-60HZ





SE4 • 1,852 €
ELECTRIC GRILL WITH SPITS



Weight	64	
Spits	4 x 750mm	
Capacity of chickens	15 - 20	
Power	8.0kW	
Electrical Connection	2L+N 230V~ 50-60HZ	

SE5 • 2,184 €
ELECTRIC GRILL WITH SPITS



Weight	75	
Spits	5 x 750mm	
Capacity of chickens	20 - 25	
Power	10.0kW	
Electrical Connection	3L+N 230V~ 50-60HZ	

S9 • 3,450 €
ELECTRIC GRILL WITH SPITS



Weight	135	
Spits	9	
Capacity of chickens	54-63	
Power	10.0kW	
Electrical Connection	3L+N 230V~ 50-60HZ	

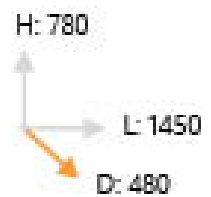


KE2 • 1,486 €

ELECTRIC GRILL WITH SPITS



Weight	53
Spits	2 x 1180mm
Capacity of chickens	12-14
Power	6.0 kW
Electrical Connection	2L+N 230V

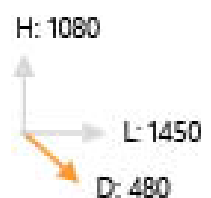


KE3 • 2,125 €

ELECTRIC GRILL WITH SPITS



Spits	3 x 1180mm
Capacity of chickens	18-21
Power	8.0 kW
Electrical Connection	3L+N 230V



Height with heating cabinet (mm): 1880
Power 9.5kW • Price 2,807€



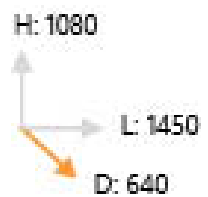
KE5 • 2,982 €

ELECTRIC GRILL WITH SPITS



- Spits  5 x 1180mm
- Capacity of chickens  30-35
- Power  10.0 kW
- Electrical Connection  3L+N 230/400 V

Height with heating cabinet (mm): 1880
 Power 13.5kW • Price 3,700€



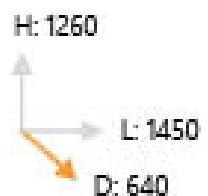
KE9 • 3,710 €

ELECTRIC GRILL WITH SPITS



- Spits  9 x 1180mm
- Capacity of chickens  54-63
- Power  12.0 kW
- Electrical Connection  3L+N 230/400V

Height with heating cabinet (mm): 1880
 Power 11.5kW • Price 4,420€





11.

CHICKEN GRILLS WITH BASKETS GAS AND ELECTRIC

Gas or electric chicken grill with baskets is a modern solution for every professional in catering sector. The ergonomics in construction, its small external dimensions in comparison with big productivity and the impressive design provides an ideal result. The internal light and glass surface of rotisserie provides direct visual checking of grilling procedure. Grease is collected in a drawer which we recommend to add water for easy cleaning. The high quality heaters and motors which used are supplied from the best European firms and guarantee proper and reliable use of the device for long time.



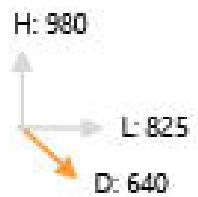


T16 • 1,630 €

ELECTRIC CHICKEN GRILL WITH BASKETS



Weight	KG	41
Baskets		4
Capacity of chickens		16
Power		4.5kW
Electrical Connection		3L+N 230V

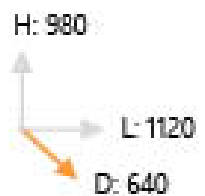


T24 • 2,072 €

ELECTRIC CHICKEN GRILL WITH BASKETS



Weight	KG	73
Baskets		4
Capacity of chickens		24
Power		6.0kW
Electrical Connection		3L+N 230V



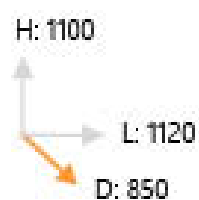


T36 • 2,746 €

ELECTRIC CHICKEN GRILL WITH BASKETS



Weight	82
Baskets	6
Capacity of chickens	36
Power	10.0kW
Electrical Connection	3L+N 230V

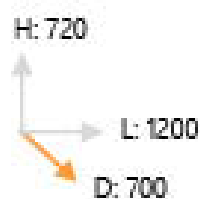


T30 • 3,129 €

ELECTRIC CHICKEN GRILL WITH BASKETS



Baskets	5
Capacity of chickens	30
Power	6.0kW
Electrical Connection	3L+N 230V 230V~ 400V



Height with heating cabinet (mm): 1520
• Power of heating cabinet 1.5 kW • Price 3,797€



T16G • 1,766 €
GAS CHICKEN GRILL WITH BASKETS



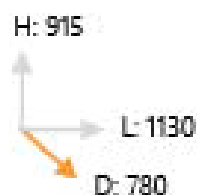
Weight	55
Baskets	4
Capacity of chickens	16
Power	10.0kW
LPG.	0.8kg/h
N.G.	1.07m ³ /h
Electrical Connection	L+N 230V



T24G • 2,297 €
GAS CHICKEN GRILL WITH BASKETS



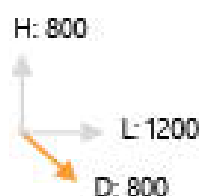
Weight	65
Baskets	4
Capacity of chickens	24
Power	13.0kW
LPG.	1.04kg/h
N.G.	1.392m ³ /h
Electrical Connection	L+N 230V



T30G • 3,297 €
GAS CHICKEN GRILL WITH BASKETS



Baskets	5
Capacity of chickens	30
Power	13.5kW
LPG.	1.04kg/h
N.G.	1.392m ³ /h
Electrical Connection	L+N 230V



Height with base (mm): 1600
Power of heating cabinet 1.5 kW • Price 3,964€



12.

CHURRASCO GRILLS

GAS, ELECTRIC AND CHARCOAL

GAS OR ELECTRIC MULTI-GRILLERS

Gas or electric multi-grillers supplied with a number of skewers that, depended on the model, can be either 9 or 19. An ideal solution to grill all kinds of meats. They can grill big amount of meat fast, uniformly and without any need of continuous supervision. They do not produce smoke because heaters are placed above the meat. This way the melting grease does not drip on the heaters so it doesn't burn. They also can be used as common grills by removing the skewers and add grilling grid. The whole machine is made of stainless steel and responses to all norms for safety.

CHARCOAL GRILLS

Charcoal grills, which thanks to their advanced design provide easy use, economic function and attractive appearance. Like all SER GAS products, they are manufactured according international specifications, ensuring all standards of safety and hygiene. They also can be used as common grills

by removing the skewers and add grilling grid. The spits rotate with two rotations per minute speed.

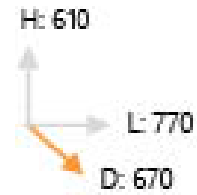
HEATING DISPLAY FOR CHURRASCO GRILLS

Electric display for Churrasco grills with internal light and glass panels for the proper presentation and preserve of food.

SGA9 • 1,945 €
GAS CHURRASCO GRILL



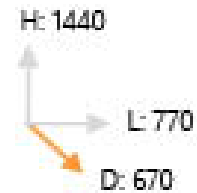
Weight	KG	43
Spits		9
Power		7.6kW
LPG.		0.59kg/h
N.G.		0.80m3/h
Electrical Connection		L+N 230V



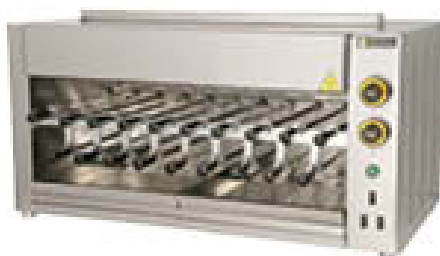
SGA9 • 2,410 €
GAS CHURRASCO GRILL WITH CABINET



Spits		9
Power		7.6kW
LPG.		0.59kg/h
N.G.		0.80m3/h
Electrical Connection		L+N 230V



SGA19 • 3,058 €
GAS CHURRASCO GRILL



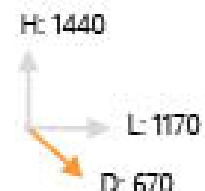
Weight	KG	58
Spits		19
Power		12.4kW
LPG.		0.97kg/h
N.G.		1.30m3/h
Electrical Connection		L+N 230V



SGA19 • 3,698 €
GAS CHURRASCO GRILL WITH CABINET



Weight	KG	58
Spits		19
Power		12.4kW
LPG.		0.97kg/h
N.G.		1.30m3/h
Electrical Connection		L+N230 V

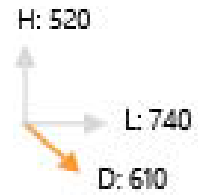




SGE9 • 1,759 €
ELECTRIC CHURRASCO GRILL



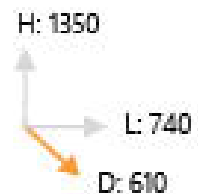
Weight	KG	41
Spits		9
Power		5.5kW
Electrical Connection		L+N 230V



SGE9 • 2,538 €
ELECTRIC CHURRASCO GRILL WITH CABINET



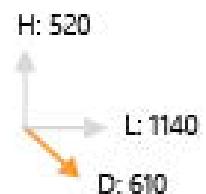
Spits		9
Power		5.5kW
Electrical Connection		L+N 230V



SGE19 • 2,866 €
ELECTRIC CHURRASCO GRILL



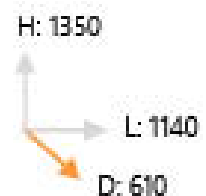
Weight	KG	55
Spits		19
Power		11.0kW
Electrical Connection		3L+N 230V



SGE19 • 3,506 €
ELECTRIC CHURRASCO GRILL WITH CABINET



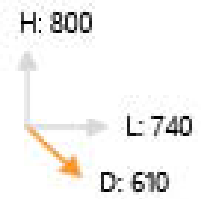
Spits		19
Power		11.0kW
Electrical Connection		3L+N 230V



SGK9 • 878 €
CHARCOAL CHURRASCO GRILL



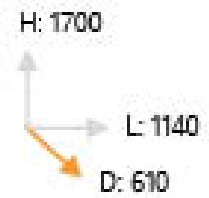
Weight **KG** 64
Spits **✓** 9
Electrical Connection **V** L+N 230V



SGK9 • 1,246 €
CHARCOAL CHURRASCO GRILL WITH CABINET



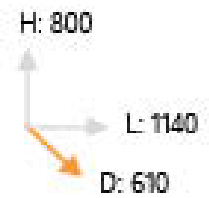
Spits **✓** 9
Electrical Connection **V** L+N 230V



SGK19 • 1,904 €
CHARCOAL CHURRASCO GRILL



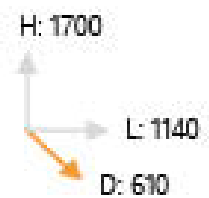
Weight **KG** 97
Spits **✓** 19
Electrical Connection **V** L+N 230V



SGK19 • 2,460 €
CHARCOAL CHURRASCO GRILL WITH CABINET



Spits **✓** 19
Electrical Connection **V** L+N 230V





B9 • 441 €
HEATING DISPLAY



Power  0.5 kW
Electrical Connection  L+N 230V

H: 540
L: 720
D: 610

B19 • 520 €
HEATING DISPLAY



Power  0.5 kW
Electrical Connection  L+N 230V

H: 540
L: 1120
D: 610



13.

GYROS GRILLS GAS AND ELECTRIC

GAS GYROS

Gas Gyros grills with ceramic radiation burners gives you the ability for uniform and quality grilling. Every burner works individually by its own switch and the user can adjust the flame according daily needs. The frame is made of stainless steel and machine allocates all the safety systems according international regulations.



ELECTRIC GYROS GRILLS

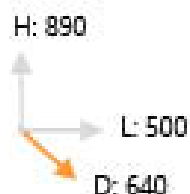
Electric kebab machines with tubular, high performance resistances and firebricks or ceramic hobs for optimum use of power. Like all SER GAS devices, are manufactured of stainless steel and supplied with a spit, a tray and a stainless steel shovel. They are extremely simple to use and maintain, and their high-quality motor allows use under heavy conditions. They are CE approved.



DG3RM • 600 €
GAS GYROS GRILL



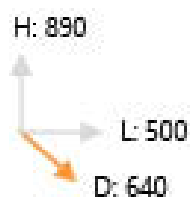
Weight		26
Spit's length		595mm
Power		5.5kW
Burners		3
LPG.		0.41kg/h
Heating		4730kcal/h
Electrical Connection		L+N 230V~
Rotation Speed		2rpm



DG3 • 780 €
GAS GYROS GRILL



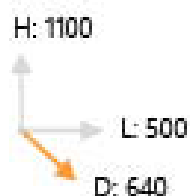
Weight		26
Spit's length		595mm
Power		5.5kW
Burners		3
LPG.		0.41kg/h
Heating		4730kcal/h
Electrical Connection		L+N 230V~
Rotation Speed		2rpm



DG4 • 880 €
GAS GYROS GRILL



Weight		27
Spit's length		815mm
Power		7.0kW
Burners		4
LPG.		0.55kg/h
Heating		6020kcal/h
Electrical Connection		L+N 230V~
Rotation Speed		2rpm

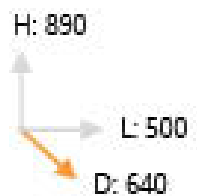




DG5 • 980 €
GAS GYROS GRILL



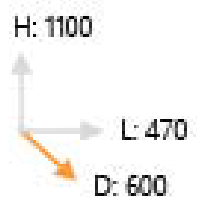
Weight	26
Spit's length	595mm
Power	9.0kW
Burners	5
LPG.	0.69kg/h
Heating	7740kcal/h
Electrical Connection	L+N 230V~
Rotation Speed	2rpm



DG7 • 1,210 €
GAS GYROS GRILL WITH 3 SWITCHES



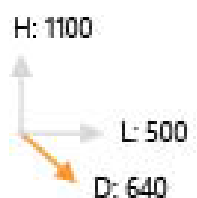
Weight	31
Spit's length	815mm
Power	12.0kW
Burners	7
LPG.	0.96kg/h
Heating	10320kcal/h
Electrical Connection	L+N 230V~
Rotation Speed	2rpm



DG7S • 1,628 €
GAS GYROS GRILL WITH 7 SWITCHES



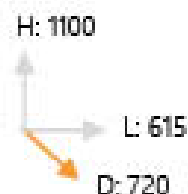
Weight	31
Spit's length	815mm
Power	12.0kW
Burners	7
LPG.	0.96kg/h
Heating	10320kcal/h
Electrical Connection	L+N 230V~
Rotation Speed	2rpm



DG14 • 2,005 €
GAS GYROS GRILL



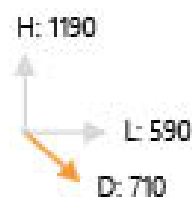
Weight	KG	53
Spit's length		850mm
Power		24.0kW
Burners		14
LPG.		1.92kg/h
Heating		20640kcal/h
Electrical Connection		L+N 230V~
Rotation Speed		2rpm



DGL5P • 1,540 €
GAS GYROS GRILL WITH GRID



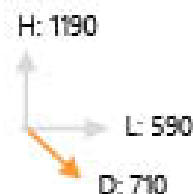
Weight	KG	47
Spit's length		850mm
Power		16.0kW
Burners		5
LPG.		1.25kg/h
Heating		13760kcal/h
Electrical Connection		L+N 230V~
Rotation Speed		2rpm



DGL5T • 1,760 €
GAS GYROS GRILL SCHOTT GLASS



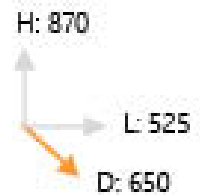
Weight	KG	47
Spit's length		850mm
Power		16.0kW
Burners		5
LPG.		1.25kg/h
Heating		13760kcal/h
Electrical Connection		L+N 230V~
Rotation Speed		2rpm



DG5N • 1,152 €
GAS GYROS GRILL WITH MOTOR DOWN



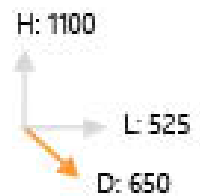
Weight	KG	40
Spit's length		670mm
Power		9.0kW
Burners		5
LPG.		0.69kg/h
Heating		7740kcal/h
Electrical Connection		L+N 230V~
Rotation Speed		2rpm



DG7N • 1,274 €
GAS GYROS GRILL WITH MOTOR DOWN



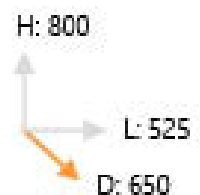
Weight	KG	50
Spit's length		900mm
Power		12.0kW
Burners		7
LPG.		0.96kg/h
Heating		10320kcal/h
Electrical Connection		L+N 230V~
Rotation Speed		2rpm



GE3N • 1,332 €
ELECTRIC GYROS GRILL WITH MOTOR DOWN



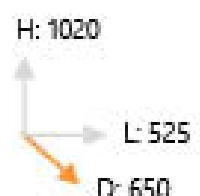
Weight	KG	40
Spit's length		670mm
Power		3.6kW
Electrical Connection		3L+N 230V
Rotation Speed		2rpm



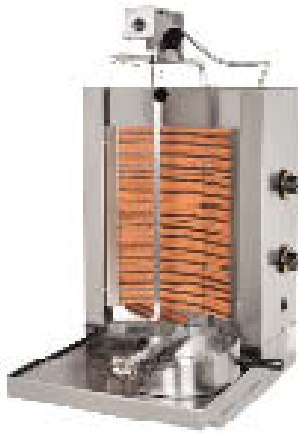
GE4N • 1,472 €
ELECTRIC GYROS GRILL WITH MOTOR DOWN



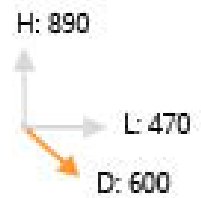
Weight	KG	50
Spit's length		900mm
Power		4.8kW
Electrical Connection		3L+N 230V
Rotation Speed		2rpm



ED2 • 780 €
ELECTRIC GYROS



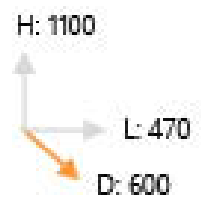
Weight	KG	28
Spit's length		595mm
Power		6.0kW
Electrical Connection		3L+N 230V
Rotation Speed		2rpm



ED3 • 880 €
ELECTRIC GYROS



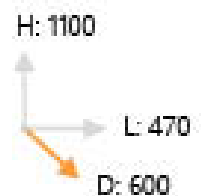
Weight	KG	35
Spit's length		815mm
Power		9.0kW
Electrical Connection		3L+N 230V
Rotation Speed		2rpm



GE4 • 1,540 €
ELECTRIC GYROS



Weight	KG	46
Spit's length		815mm
Power		4.8kW
Electrical Connection		3L+N 230V
Rotation Speed		2rpm





SER GAS

14.

AUXILIARY DEVICES

BASES - WORKING TABLES - CABINETS

The smooth operation of each business in the restaurant is determined by the details. SER GAS accessories were created for just that purpose.

WORKING TABLES WT

The WT workbench is an excellent tool for preparing high quality food. The stability, the easy cleaning but also the shelf that it includes make it ideal for professional kitchens, restaurants as well as any kind of professional space.

STAINLESS CABINET

Stainless Cabinet for mass catering spaces in different Dimensions for the full coverage of each business.

LPG PIZZA OVEN BASE

Durable construction available with or without shelves.

WT
WORKING TABLE WT



Model	Length	Depth	Height	Price
WT100	1000mm	700mm	860mm	330€
WT150	1500mm	700mm	860mm	451€
WT180	1800mm	700mm	860mm	517€
WT200	2000mm	700mm	860mm	539€
WT220	2200mm	700mm	860mm	561€

BASE
BASE FOR GAS PIZZA OVENS

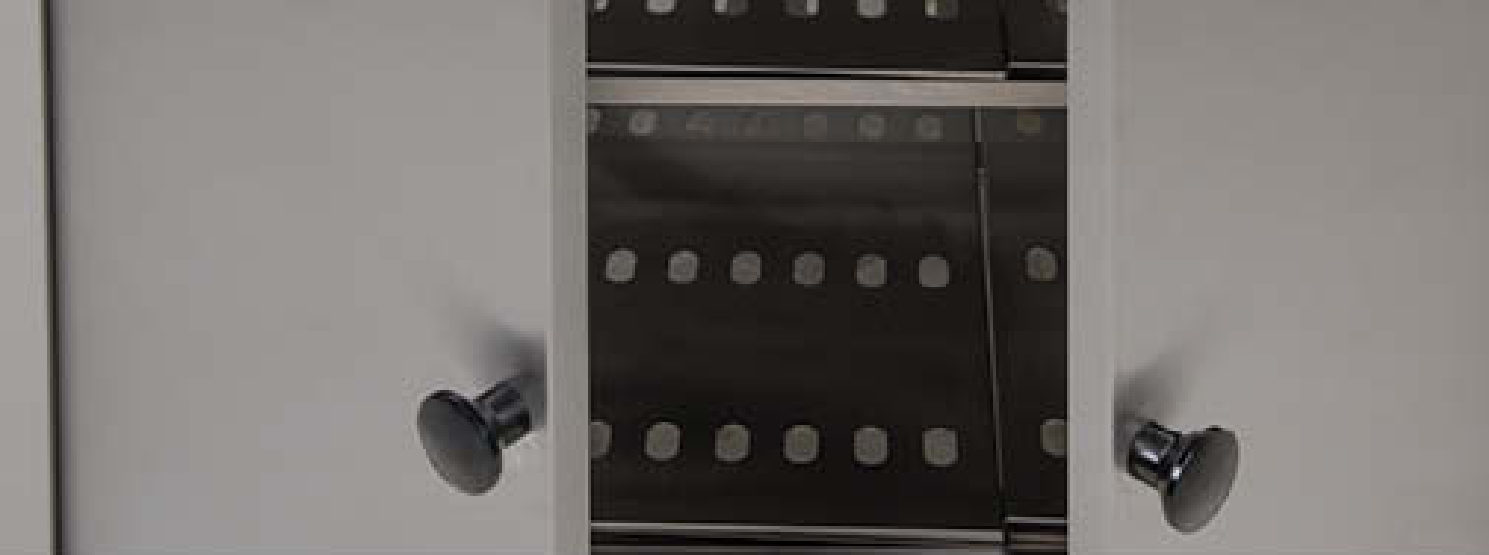


Model	Length	Depth	Height	Price
Βάση FG4	910mm	860mm	850mm	319€
Βάση FG6L	1200mm	860mm	850mm	396€
Βάση FG9	1210mm	1110mm	850mm	413€

BASE
BASE FOR GAS PIZZA OVENS WITH SHELVES



Model	Length	Depth	Height	Price
Βάση FG4 with shelves	910mm	860mm	850mm	495€
Βάση FG6L with shelves	1200mm	860mm	850mm	517€
Βάση FG9 with shelves	1210mm	1110mm	850mm	545€



LINE 750 • CABINET
SINGLE



LINE 750 • CABINET
DOUBLE



LINE 900 • CABINET
SINGLE



LINE 900 • CABINET
DOUBLE



Model	Length	Depth	Height	Price
SS750	400mm	710mm	600mm	470€
BS750	800mm	710mm	600mm	704€
SS900	400mm	890mm	600mm	611€
BS950	800mm	890mm	600mm	842€

SER GAS | PROFESSIONAL CATERING EQUIPMENT

www.sergas.gr

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