

Professional equipment for cafes, bars, restaurants!



- experience in the manufacture and supply of equipment since 1993 .;
- manufacturing and warehouse base (Kiev), more than 1500 m2.
- customer service (warranty and after-sales service);

[tabletop deep fryers](#)

[pizza ovens](#)

[proofing cabinets](#)

[electrical heat cupboard](#)

[Additional](#)

[Commercial electric bratt pan](#)

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In complete: basket - 1 piece, lid 1 piece., inox grille for protection of heating element- 1 pcs., Cable + plug;



Model	Price	overall dimensions,			overall dimensions,			Electrical	Voltage	Temperature	Capacity	Weight
		mm.			of basket/volumetric capacity, mm.							
		length	width	height	length	width	height					
EUR							°C	liter	kg			
Stainless steel deep fryers												
FE 5, one volumetric capacity	104	210	450	380	136	250	120	2.1	220	60-200	5	8
FE 8, one volumetric capacity	116	290	450	380	210	250	120	3.0	220	60-200	8	10
FE 2x5, two volumetric capacity	189	420	450	380	136	250	120	2.1+2.1	220	60-200	2x5	12
FE 2x8, two volumetric capacity	198	570	450	380	210	250	120	3.0+3.0	220	60-200	2x8	16

12 months warranty

- professional ceramic "bottom" made of fired clay of the leading Italian manufacturer.
- baking time is from 4 up to 6 minutes.
- smooth adjustment of heating intensity of the upper and lower rows of heaters allow adjusting pizza baking degree.
- Stainless steel housing;
- Illumination of chamber.
- Analog thermometer (EDM-2/NPM).



Model	Price EUR	overall dimensions, mm.			Dimensions of chamber, mm.			Electric power kW	Voltage V	Range temp. Of oven °C	weight kg.
		length	width	height	length	width	height				
Pizza ovens											
PO-4 (30) 	783	1000	770	380	660	660		5,6	380	85-450	75
PO-8 	1 449	1000	770	710	660	660		11,2	380	85-450	115
EDM-2/NPM 	454	550	535/590	365	355	370	230	2,4	220	50-320	45

Additional option for PO-4(30) and PO-8(30) — analog thermometer 59 EUR

12 months warranty

Commercial electric bratt pan TBPE

cast-iron bowl

hull - completely made of stainless steel

simple and reliable mechanism for tilting of the bowl

a ventilated line trim board

fixing the cover when lifting in any position

easy integration into the line of thermal processing of food Orest 700

the thickness of bottom of the bowl 10 mm

a safety thermostat

height-adjustable telescopic supports



PRICE, EUR

1 237

Main dimensions (LxWxH)	1000x700x900 mm
Overall dimension (LxWxH)	1000x820x1005 mm
Electric power (kW)	4,2
Voltage (V)	380
Range of temperature adjustment °C	20-275
Rated (working) capacity of the bowl (L)	30-35
Size of the bottom of the bowl (m2)	0,27
The internal dimensions of the bowl of the pan (LxWxH)	685x475x145 mm
Weight (kg)	180

Proofing cabinets

Proofing is the process of controlled fermentation of dough pieces before baking. During the process of dough proofing carbon dioxide is evolved, it leaven dough increasing its volume in 2-2,5 times. Proofing is to be performed when air temperature is within 33-40 degrees and relative humidity is 75-80%.

Proofing cabinets are designed for proofing of newly-formed products as well as semi-prepared food of yeast-fermented dough. The proofing cabinet is equipped with a steam humidification system and has an ability of smooth temperature adjustment.

Operating principle: water is poured into the sliding tray located in the bottom part of the proofing cabinet; tubular heating element that is located in the bottom heats water in the tray and causes its evaporation; thus humid and warm environment occurs inside the proofing cabinet, it is necessary for proofing of yeast-raised products.

under the tray 600*400 and 530*325 (GN 1/1)

Model	Overall dimensions, mm.			Quantity of trays, pcs.	Price, EUR	Price, EUR
	length	width	height		Floor standing	movable
PT-6	770	600	970	6	452	475
PT-8	770	600	1140	8	499	521
PT-10	770	600	1310	10	539	560
PT-12	1000	800	970	12	621	642
PT-16	1000	800	1140	16	685	713
PT-20	1000	800	1310	20	757	782

- Completely made of food grade stainless steel. - Distance between slide-ways is 85 mm. - Electromechanical control. - Operating temperature is 30... 90°C. - Doors are made of heat-resistant glass.

- Electric power is 2.0 kW. - Voltage is 220V.

Number of baking sheets that are to be contained in the proofing cabinet shall exceed the number of baking sheets in the oven in 1,5 – 2,0 times.



Electric heat cupboards with hidged doors

Stationary electric heated table belongs to dispensing equipment. It is designed for heating of dishes up to the necessary temperature (+35....+90°C). The distinguishing feature of the heated table is closed heating unit and ability of automatic temperature maintenance inside the table.

Thanks to application of the heated table hot dishes are put in heated plates that exclude its untimely cooling. The client will always receive hot and it means tasty dish.

- completely made of stainless steel; - wall-mounted edge – 50 mm;- hidged doors;
- power - 0,6-0,8 kW;- voltage – 220V;- electromechanical control;- temperature adjustment: 35-90 °C;
- height adjustable screw-supports.

Overall dimensions, mm.			Model	Price, EUR	Additional - intermediate shelf
length	width	height			Price
1000	500	850	PTHH-2-0,5-1,0	293	23
1100			PTHH-2-0,5-1,1	307	25
1200			PTHH-2-0,5-1,2	321	26
1300			PTHH-2-0,5-1,3	335	28
1400			PTHH-2-0,5-1,4	349	30
1500			PTHH-2-0,5-1,5	363	32
1000	600	850	PTHH-2-0,6-1,0	310	26
1100			PTHH-2-0,6-1,1	325	28
1200			PTHH-2-0,6-1,2	341	30
1300			PTHH-2-0,6-1,3	356	32
1400			PTHH-2-0,6-1,4	372	35
1500			PTHH-2-0,6-1,5	387	37
1000	700	850	PTHH-2-0,7-1,0	327	30
1100			PTHH-2-0,7-1,1	344	32
1200			PTHH-2-0,7-1,2	361	34
1300			PTHH-2-0,7-1,3	377	37
1400			PTHH-2-0,7-1,4	394	39
1500			PTHH-2-0,7-1,5	411	42



Electric heat cupboards with sliding doors

Stationary electric heated table belongs to dispensing equipment. It is designed for heating of dishes up to the necessary temperature (+35....+90°C). The distinguishing feature of the heated table is closed heating unit and ability of automatic temperature maintenance inside the table.

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- completely made of stainless steel; - wall-mounted edge – 50 mm;- sliding doors;
- power - 0,6-0,8 kW;- voltage – 220V;- electromechanical control;- temperature adjustment: 35-90 °C;
- height adjustable screw-supports.

Overall dimensions, mm.			Model	Price, EUR	Additional - intermediate shelf
length	width	height			Price, EUR
1000	500	850	PTHC-2-0,5-1,0	413	24
1100			PTHC-2-0,5-1,1	429	25
1200			PTHC-2-0,5-1,2	445	27
1300			PTHC-2-0,5-1,3	461	29
1400			PTHC-2-0,5-1,4	477	31
1500			PTHC-2-0,5-1,5	493	33
1000	600	850	PTHC-2-0,6-1,0	432	27
1100			PTHC-2-0,6-1,1	450	29
1200			PTHC-2-0,6-1,2	467	31
1300			PTHC-2-0,6-1,3	484	33
1400			PTHC-2-0,6-1,4	501	36
1500			PTHC-2-0,6-1,5	518	38
1000	700	850	PTHC-2-0,7-1,0	452	30
1100			PTHC-2-0,7-1,1	470	33
1200			PTHC-2-0,7-1,2	489	35
1300			PTHC-2-0,7-1,3	507	38
1400			PTHC-2-0,7-1,4	526	40
1500			PTHC-2-0,7-1,5	544	43





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	Price
1. Power cable (2,5 м) + fork + socket (for stoves with iron cast hobs and cabinet ovens)	14
2. Basket for deep fryers 5 l. (FE-5, FE-2*5)	<u>18,3</u>
3. Basket for deep fryers 8 l. (FE-8, FE-2*8)	<u>19</u>
4. Ceramic bottom (for pizza ovens) 360x345x15	<u>21</u>
5. Thermometer for pizza oven PO-4	99