

Additional Product Catalogue 2024

BUFFET EQUIPMENT

BACK BAR COOLERS

BLENDERS

FAST-FOOD COOKERS

PREPARATION EQUIPMENTS

ALL YOU NEED

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CATERING EQUIPMENTS

INOXERA



Welcome to Inoxera, where culinary innovation meets precision engineering. As a leading supplier of professional kitchen equipment, we take pride in shaping the heart of every culinary endeavor. Our extensive product range—spanning over 2500 meticulously crafted items—caters to the diverse needs of chefs, restaurateurs, and foodservice professionals worldwide. From cooling devices to cooking appliances, auxiliary equipment to dishwashing solutions, and set-top products, Inoxera is the trusted partner in every professional kitchen.

Crafting Culinary Futures

At Inoxera, we envision a world where kitchens are more than functional spaces—they are creative hubs. Our vision transcends mere equipment supply; it's about crafting culinary futures. We aspire to be the pioneers who redefine how food is prepared, presented, and experienced. Whether it's a Michelin-starred restaurant or a bustling café, our mission is to empower chefs with tools that elevate their artistry. We believe that every meal served is an opportunity to create magic, and our commitment lies in making that magic possible.

Empowering Culinary Creativity

Our mission is simple yet profound: empower culinary creativity. Inoxera isn't just about stainless steel and cutting-edge technology; it's about the symphony of flavors, textures, and aromas that emerge from a well-equipped kitchen. We provide more than products; we provide possibilities. Our team of experts collaborates with chefs, understanding their unique requirements. From ergonomic designs to energy-efficient solutions, we ensure that every piece of Inoxera equipment contributes to exceptional dining experiences.

The Inoxera Way

Team Synergy

Inoxera thrives on the power of team synergy. We recognize that our success is a collective effort. Our diverse team—united by passion—works seamlessly to innovate, design, and deliver. We celebrate victories together, knowing that collaboration fuels progress. Whether it's brainstorming new features or ensuring flawless after-sales service, our team embodies the spirit of unity.

Quality, Innovation, and Sustainability

Quality isn't negotiable; it's our obsession. Every Inoxera product undergoes rigorous testing, ensuring durability, safety, and performance. But quality alone isn't enough. We infuse innovation into every detail. Our engineers explore novel materials, intuitive interfaces, and eco-friendly solutions. Sustainability is our commitment—we tread lightly on the planet, minimizing waste and maximizing efficiency.

Customer and Employee Happiness

Our compass points to customer and employee happiness. We listen actively to our clients, understanding their pain points and aspirations. Whether it's a chef seeking a faster oven or a restaurant owner looking for space-saving solutions, we tailor our offerings. Simultaneously, we invest in our team's growth—training, mentorship, and a positive work environment. Happy customers and fulfilled employees drive our success.

Respect for Life and Nature

Inoxera's ethos extends beyond profit margins. We respect life—whether it's the delicate balance of ecosystems or the joy of a perfectly plated dish. Our manufacturing processes prioritize environmental responsibility. We source materials ethically, minimize emissions, and support sustainable practices. Because a thriving planet is essential for a thriving culinary industry.

Inoxera isn't just a company; it's a culinary movement. Established in 2024 through the collaboration of Belgium A.T. Horeca and Kayalar Çelik A.Ş., our roots run deep. Headquartered in Brussels, Belgium, our 2000-square-meter facility houses a team of 30 dedicated experts. Our legacy—two decades of regional experience and over half a century of production expertise—fuels our passion. As we forge ahead, we invite you to join us on this flavorful journey. Let's create, innovate, and elevate—because every kitchen deserves the Inoxera touch.

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INDEX



Buffet Equipment

5 - 15



Back Bar Coolers

17 - 19



Blenders

21 - 23



Fast-Food Cookers

25 - 33



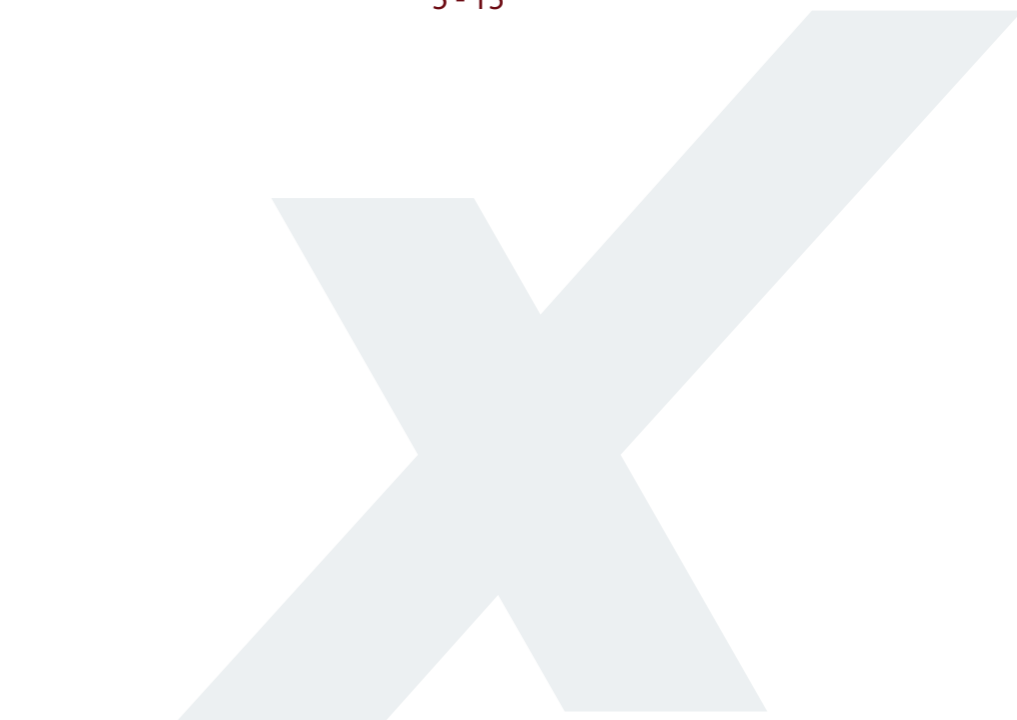
Preparation Equipments

35 - 39



Buffet Equipment

buffet solutions
5 - 15



Round Roll-Top Chafing Dish DT - C1101



Capacity (Lt)
6,0

Dimensions W x D x H (cm)
47.7 x 46.8 x 44.8

- 90° fixed lid
- 180° opening lid
- Easy to remove and wash

Order Code 99110390014

Price 85,00 €

Round Roll-Top Soup Station DT - C1103



Capacity (Lt)
4,5

Dimensions W x D x H (cm)
47.7 x 46.8 x 44.8

- 90° fixed lid
- 180° opening lid
- Easy to remove and wash

Order Code 99110390016

Price 125,00 €

Round Roll-Top Chafing Dish With Glass DT - C1102



Capacity (Lt)
6,0

Dimensions W x D x H (cm)
47.7 x 46.8 x 44.8

- Glass window
- 90° fixed lid
- 180° opening lid
- Easy to remove and wash

Order Code 99110390015

Price 100,00 €

Roll-Top Chafing Dish DT - C1104



Capacity (Lt)
9,0

Dimensions W x D x H (cm)
63.5 x 45.2 x 43.0

- 90° fixed lid
- 180° opening lid
- Easy to remove and wash

Order Code 99110390011

Price 115,00 €

Roll-Top Chafing Dish With Glass DT - C1105



Capacity (Lt)
9,0

Dimensions W x D x H (cm)
63.5 x 45.2 x 43.0

- Glass window
- 90° fixed lid
- 180° opening lid
- Easy to remove and wash

Order Code 99110390012

Price 135,00 €

Roll-Top Soup Station DT - C1106



Capacity (Lt)
6,0

Dimensions W x D x H (cm)
63.5 x 45.2 x 43.0

- 90° fixed lid
- 180° opening lid
- Easy to remove and wash

Order Code 99110390013

Price 185,00 €

Round Hydraulic Induction Chafer DT - C4022



Capacity (Lt)
6,0

Dimensions W x D x H (cm)
44.5 x 55.0 x 17.0

- Glass window
- Hydraulic lid
- Indication compatible

Order Code 99110390004

Price 415,00 €

Round Hydraulic Induction Chafer With Stand DT - C4025



Capacity (Lt)
6,0

Dimensions W x D x H (cm)
44.5 x 55.0 x 24.5

- Glass window
- Hydraulic lid
- Indication compatible

Order Code 99110390009

Price 590,00 €

1/1 Hydraulic Induction Chafer DT - C4010



Capacity (Lt)
9,0

Dimensions W x D x H (cm)
58.5 x 49.0 x 17.0

- Glass window
- Hydraulic lid
- Indication compatible

Order Code 99110390001

Price 445,00 €

1/1 Hydraulic Induction Chafer With Stand DT - C4013



Capacity (Lt)
9,0

Dimensions W x D x H (cm)
65.0 x 48.0 x 37.0

- Glass window
- Hydraulic lid
- Indication compatible

Order Code 99110390006

Price 620,00 €

2/3 Hydraulic Induction Chafer DT - C4016



Capacity (Lt)
6,0

Dimensions W x D x H (cm)
45.0 x 48.0 x 17.0

- Glass window
- Hydraulic lid
- Indication compatible

Order Code 99110390003

Price 415,00 €

2/3 Hydraulic Induction Chafer With Stand DT - C4919



Capacity (Lt)
6,0

Dimensions W x D x H (cm)
47.0 x 48.0 x 36.5

- Glass window
- Hydraulic lid
- Indication compatible

Order Code 99110390008

Price 590,00 €

Juice Dispenser Single Tank DT - J001A



Capacity (Lt)
8,0

Dimensions W x D x H (cm)
35.0 x 26.0 x 60.0

- Center ice core
- Drip
- With stand

Order Code 99050400101

Price 58,00 €

Juice Dispenser Double Tank DT - J002A



Capacity (Lt)
8,0 + 8,0

Dimensions W x D x H (cm)
55.5 x 35.0 x 60.0

- Center ice core
- Drip
- With stand

Order Code 99050400102

Price 115,00 €

Serving Trolley 19012



Tier
3

Dimensions W x D x H (cm)
85.0 x 45.0 x 90.0

- Round tube
- Quiet driving
- 2 spinning wheels

Order Code 99110230002

Price 99,00 €

Detachable Serving Trolley 19018



Tier
2

Dimensions W x D x H (cm)
85.0 x 45.0 x 90.0

- Round tube
- Quiet driving
- 2 spinning wheels

Order Code 99110230001

Price 90,00 €

Square Tube Serving Trolley 19024



Tier
2

- Square tube
- Quiet driving
- 2 spinning wheels

Dimensions W x D x H (cm)
85.0 x 45.0 x 90.0

Order Code 99130010006

Price 80,00 €



Back Bar Coolers

cooling solutions
17 - 19

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Single Back Bar Cooler



Capacity (Lt.) 138	Dimensions W x D x H 600 x 530 x 895
Cooling Gas R600a	Weight (Kg) 43
Temperature (C°) 0 - 10	Pkg. Dimensions W x D x H 645 x 570 x 980

Order Code 99050390034

Price 550,00 €

2 Door Back Bar Cooler



Capacity (Lt.) 208L	Dimensions W x D x H 900 x 530 x 895
Cooling Gas R600a	Weight (Kg) 59
Temperature (C°) 0 - 10	Pkg. Dimensions W x D x H 950 x 570 x 980

Order Code 99050390029

Price 599,00 €

- 220~240V/50Hz, Europe 2-pin round Plug.
- Self Closing Hinge Door, with Plastic Door Handle.
- Black Outer body, Black Frames, Aluminium Inner Body.
- Chrome shelves.
- Horizontal white color LED light.
- Digital Temperature Controller.

3 Door Back Bar Cooler



Capacity (Lt.) 330	Dimensions W x D x H 1350 x 530 x 895
Cooling Gas R600a	Weight (Kg) 80
Temperature (C°) 0 - 10	Pkg. Dimensions W x D x H 1400 x 570 x 980

Order Code 99050390031

Price 700,00 €

- 220~240V/50Hz, Europe 2-pin round Plug.
- Self Closing Hinge Door, with Plastic Door Handle.
- Black Outer body, Black Frames, Aluminium Inner Body.
- Chrome shelves.
- Horizontal white color LED light.
- Digital Temperature Controller.



Blenders

blending solutions
21 - 23

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Smoothie Blender



Capacity (Lt.)
1.8

Blade(Leave)
6

Speed (RPM)
28000 - 38000

Language
English

Power (W)
1800

Dimensions W x D x H
290 x 330 x 430

Order Code 99050020001

Price 150,00 €

- Copper Motor.
- SUS 304/ Stainless Steel blade.
- Voltage 110 / 220 V
- Certification: CB, CE, EMC, RoHS



Capacity (Lt.)
1 kg

Speed (RPM)
1300 / 1600 RPM

Power (W)
270

Dimensions W x D x H
170x340x410 mm

Order Code 99050210006

Price 300 €

- 60 mm Diameter Tempered Steel Grinder Gears.
- Dose Adjustment Between 5-12 gr.
- Grinds 0-500 grams of coffee in 6 minutes.
- Bean hopper capacity: 1 kg.

Smoothie Blender With Cover



Capacity (Lt.)
4

Blade(Leave)
8

Speed (RPM)
28000 - 38000

Language
English

Power (W)
1500 - 2200

Dimensions W x D x H
360 x 330 x 640

Order Code 99050020002

Price 250,00 €

- Copper Motor.
- SUS 304/ Stainless Steel, 6Leaves blade.
- Voltage 110 - 130 VAC / 220 - 240 VAC
- Certification: CB, CE, EMC, RoHS

Smoothie Blender With Cover



Capacity (Lt.)
13

Weight (kg)
54

Power (W)
2.600

Dimensions W x D x H
740 x 520 x 420 mm

Order Code 99050210003

Price 2.250,00 €

- 13 liter boiler capacity
- Copper boiler and all internal parts
- Thermal Stability, Energy Saving
- 1 hot water tap
- Boiler Pressure and Steam Pressure gauges.
- Dual Steam Wand



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Fast-Food Cookers

fast solutions
25 - 33



Electric Salamander 45



Power (kW)
3,0

Weight (Kg)
33

Voltage
230V / 50Hz

Pkg Dimensions W x D x H
450 x 535 x 535

Order Code 9905100009

Price 320,00 €

- Stainless steel body
- Adjustable Heat Element
- Adjustable tray and grill

Electric Salamander 60



Power (kW)
3,0

Weight (Kg)
39

Voltage
230V / 50Hz

Pkg Dimensions W x D x H
600 x 535 x 535

Order Code 9905100010

Price 360,00 €

- Stainless steel body
- Adjustable Heat Element
- Adjustable tray and grill

Pita Oven (Salamander) 4



Burner
4

Grill Dimension (mm)
650 x 360

Power (kW)
13,25

Weight (Kg)
47

Consumption (m³/h)
1,35

Dimensions W x D x H
970 x 480 x 560

Order Code 9905100013

Price 590,00 €

- Equipped with thermocouples, the gas supply will be cut in case of an emergency.
- The heating radiants are placed on top and heat the object from above.
- The heat of the radiants can be adjusted to low or normal levels.
- The grill and tray can be adjusted both upwards and downwards.
- The grill and tray are adjustable from back to front, making it easy to remove heated food.

Pita Oven (Salamander) 6



Burner
6

Grill Dimension (mm)
950 x 360

Power (kW)
19,88

Weight (Kg)
55

Consumption (m³/h)
2,03

Dimensions W x D x H
1290 x 480 x 560

Order Code 9905100016

Price 730,00 €

- Equipped with thermocouples, the gas supply will be cut in case of an emergency.
- The heating radiants are placed on top and heat the object from above.
- The heat of the radiants can be adjusted to low or normal levels.
- The grill and tray can be adjusted both upwards and downwards.
- The grill and tray are adjustable from back to front, making it easy to remove heated food.

Single Cover Contact Grill



Plate Width
380

Plate Depth
280

Voltage
230 V / 50 Hz

Weight (Kg)
29

Power (kW)
2,25

Dimensions W x D x H
410 x 410 x 205

Order Code 99050440010

Price 175,00 €

- Stainless steel body
- can be used for multiple purposes, including grilling

Block Cover Contact Grill



Plate Width
520

Plate Depth
280

Voltage
230 V / 50 Hz

Weight (Kg)
36

Power (kW)
2,50

Dimensions W x D x H
545 x 410 x 205

Order Code 99050440013

Price 210,00 €

- Stainless steel body
- can be used for multiple purposes, including grilling

Double Cover Contact Grill



Top Plate W x D
(220 x 260) x 2

Bottom Plate W x D
520 x 280

Voltage
230 V / 50 Hz

Weight (Kg)
37

Power (kW)
3,20

Dimensions W x D x H
545 x 410 x 205

Order Code 99050440014

Price 240,00 €

- Stainless steel body
- can be used for multiple purposes, including grilling

Conveyor Toaster



Capacity (slice)
500

Grill Dimension (mm)
950 x 360

Voltage
230 V / 50 Hz

Dimensions W x D x H
1290 x 480 x 560

Power (kW)
3,85

Order Code 99050120005

Price 345,00 €

- Stainless steel body
- The product is suitable for toasting at low, medium and high temperatures.
- The motor and other electrical components are protected from high heat by a cooling mechanism.

Electric Pressure Fryer



Capacity (Lt.)	Temperature (C°)
25	200
Power (kw)	Weight (Kg)
13.5	135
Voltage	Dimensions W x D x H
3N / 380V / 50Hz	460 x 960 x 1230

Order Code 99050330063

Price 6250,00 €

- Stainless steel body, easy to clean.
- Aluminum pot cover, easy to switch.
- Built-in automatic filtering system, energy-saving and convenient.
- Caster and brake for easy movement and positioning.
- Computer control panel, electronic temperature control.
- Red and black ball screw locking pressure structure, easy to identify.

Gas Pressure Fryer



Capacity (Lt.)	Temperature (C°)
25	200
Power (kw)	Weight (Kg)
13.5	135
Voltage	Dimensions W x D x H
220V / 50Hz	460 x 960 x 1230

Order Code 99050330062

Price 6550,00 €

- Stainless steel body, easy to clean.
- Aluminum pot cover, easy to switch.
- Built-in automatic filtering system, energy-saving and convenient.
- Caster and brake for easy movement and positioning.
- Computer control panel, electronic temperature control.
- Red and black ball screw locking pressure structure, easy to identify.

Gas Open Fryer



Capacity (Lt.)	Temperature (C°)
25	200
Power	Weight (Kg)
Gas	108
Voltage	Dimensions W x D x H
220V / 50Hz	441 x 949 x 1180

Order Code 99050330060

Price 4200,00 €

- The computer panel controller is beautiful and easy to operate.
- Stainless steel heating element, one cylinder with two baskets, timing separately.
- Shortcut key storage function, fixed time and temperature, easy to use.
- Self-equipped oil filtering system saves costs and improves efficiency.
- Heat insulation layer is set inside to save energy and avoid hand injury.

Double Gas Open Fryer



Capacity (Lt.)	Dimensions W x D x H
25 x 2	600 x 530 x 895
Power	Weight (Kg)
Gas	168
Voltage	Dimensions W x D x H
220V / 50Hz	882 x 949 x 1180

Order Code 99050330061

Price 7700,00 €

- The computer panel controller is beautiful and easy to operate.
- Stainless steel heating element, one cylinder with two baskets, timing separately.
- Shortcut key storage function, fixed time and temperature, easy to use.
- Self-equipped oil filtering system saves costs and improves efficiency.
- Heat insulation layer is set inside to save energy and avoid hand injury.

Electric Open Fryer



Capacity (Lt.)	Temperature (C°)
25	200
Power (kw)	Weight (Kg)
14.2	108
Voltage	Dimensions W x D x H
3N / 380V / 50Hz	441 x 949 x 1180

Order Code 99050330058

Price 3800,00 €

- The computer panel controller is beautiful and easy to operate.
- Stainless steel heating element, one cylinder with two baskets, timing separately.
- Shortcut key storage function, fixed time and temperature, easy to use.
- Self-equipped oil filtering system saves costs and improves efficiency.
- Heat insulation layer is set inside to save energy and avoid hand injury.

Double Electric Open Fryer



Capacity (Lt.)	Temperature (C°)
25 x 2	200
Power (kw)	Weight (Kg)
27	168
Voltage	Dimensions W x D x H
3N / 380V / 50Hz	882 x 949 x 1180

Order Code 99050330059

Price 7200,00 €

- The computer panel controller is beautiful and easy to operate.
- Stainless steel heating element, one cylinder with two baskets, timing separately.
- Shortcut key storage function, fixed time and temperature, easy to use.
- Self-equipped oil filtering system saves costs and improves efficiency.
- Heat insulation layer is set inside to save energy and avoid hand injury.

Electric Open Fryer



Capacity (Lt.)	Temperature (C°)
21.5	200
Power (kw)	Weight (Kg)
14.3	128
Voltage	Dimensions W x D x H
3N / 380V / 50Hz	400 x 865 x 1175

Order Code 99050330056

Price 5000,00 €

- Flat electric heating pipe, fast heat dissipation.
- Computer panel electronic temperature control.
- 3.26L large capacity fried multiple products.
- Upward-turnable ribbon heating tube.
- Heat insulation layer is set inside to save energy and avoid hand injury.
- With oil filtering system.

Vacuum Marinated Machine



Bowl speed	Weight (Kg)
32 r/min	65
Power (kw)	Dimensions W x D x H
0.3	882 x 949 x 1180
Voltage	
220V / 50Hz	

Order Code 99070320001

Price 1950,00 €

- Reasonable structure and convenient operation.
- Small size and beautiful appearance.
- Uniform speed and large capacity.
- Bread operation, clear and simple.
- Loaded wheel, easy to move.



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Preparation Equipments

pre solutions
35 - 39



Vegetable Cutter

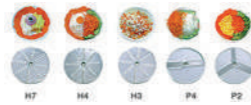


Power (W)
550

Weight (Kg)
22.22

Voltage
230V / 50Hz

Pkg Dimensions W x D x H
540 x 310 x 550



Order Code 99050350005

• 5 knives

Price 700,00 €

Classic Meat Slicer 220



Thickness (mm)
0.2 - 12

Blade Diameter (mm)
195

Power (W)
120

Weight (Kg)
12.6

Voltage
230V / 50Hz

Dimensions W x D x H
520 x 420 x 380

Order Code 99050160007

• aluminum-magnesium alloy and anodized

Price 360,00 €

Meat Slicer 250



Thickness (mm)
0.2 - 12

Blade Diameter (mm)
220

Power (W)
150

Weight (Kg)
15.7

Voltage
230V / 50Hz

Dimensions W x D x H
520 x 420 x 380

Order Code 99050160008

• aluminum-magnesium alloy and anodized

Price 400,00 €

Meat Slicer 300



Thickness (mm)
0.2 - 15

Blade Diameter (mm)
275

Power (W)
250

Weight (Kg)
22.5

Voltage
230V / 50Hz

Dimensions W x D x H
615 x 525 x 500

Order Code 99050160010

• aluminum-magnesium alloy and anodized

Price 550,00 €

Meat Mincer 12



Power (W)
550

Weight (Kg)
18.40

Voltage
230V / 50Hz

Pkg Dimensions W x D x H
565 x 260 x 465

Order Code 99050220016

Price 490,00 €

- Spare blade at the bottom of machine.
- Waterproof and emergency-stop switch.
- Meat processed by this machine is more fresh.

Meat Mincer 22



Power (W)
1100

Weight (Kg)
22.38

Voltage
230V / 50Hz

Pkg Dimensions W x D x H
645 x 305 x 500

Order Code 99050220001

Price 600,00 €

- Spare blade at the bottom of machine.
- Waterproof and emergency-stop switch.
- Meat processed by this machine is more fresh.

Meat Mincer 32



Power (W)
1500

Weight (Kg)
27.44

Voltage
230V / 50Hz

Pkg Dimensions W x D x H
645 x 305 x 500

Order Code 99050220004

Price 800,00 €

- Spare blade at the bottom of machine.
- Waterproof and emergency-stop switch.
- Meat processed by this machine is more fresh.

Cutting Machine



Capacity (Lt.)
9

Weight (Kg)
19.8

Power (W)
950 - 1200

Dimensions W x D x H
570 x 385 x 460

Voltage
230V / 50Hz

Order Code 99050350002

Price 500,00 €

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