



Commercial Food Preparation & Cooking Appliances



Food Slicers • Grills & Hobs • Fryers & Toasters
Cutters & Blenders • Juicers & Milkshakers • Blast Chillers

JustCatering.Com

Distributed By JustCatering.Com Ltd
10 Jessop Av, Norwood Green, Middlesex, UB2 5UY, UK
Tel: +44 (0) 845 0034271 Direct line +44 (0) 7006342365
Email sales@justcatering.com Web site www.justcatering.com

Food Slicers



Stressa



A high quality range of gravity feed slicers designed with performance, safety and hygiene in mind. All models in the range comply with CE, UK and international safety standards.



THE RANGE

Five models are available, three standard duty and two heavy duty.

Stressa 220S Standard Duty - 220mm (8") blade size

Stressa 250S Standard Duty - 250mm (10") blade size

Stressa 300S Standard Duty - 300mm (12") blade size

Stressa 250HD Heavy Duty - 250mm (10") blade size

Stressa 300HD Heavy Duty - 300mm (12") blade size

FEATURES

- Permanent blade rim guard
- 0 - 15mm adjustable thickness of cut
- Anodised aluminium body and blade guard
- Blade removal tool
- Non slip rubber feet
- Integral blade sharpener
- Forged and tempered chromed steel blade
- "No volt" release
- Emergency 'mushroom' stop button
- 1 year warranty
- Ventilated motor for reliable, continuous use.



STRESSA 220S



STRESSA 250HD



STRESSA 250S



STRESSA 300HD



STRESSA 300S

	MODEL	POWER	VOLTAGE	BLADE SIZE	THICKNESS OF CUT	DIMENSIONS (MM)	MOTOR	WEIGHT
At a Glance	STRESSA 220S	125 watts	230v/50Hz	220mm 8"	0 - 15mm	570(w) 560(d) 475(h)	.20 hp	17.5 kg
	STRESSA 250S	125 watts		250mm 10"		570(w) 560(d) 475(h)	.20 hp	18 kg
	STRESSA 300S	160 watts		300mm 12"		640(w) 610(d) 510(h)	.25 hp	21 kg
	STRESSA 250HD	160 watts		250mm 10"		570(w) 350(d) 685(h)	.25 hp	21.5 kg
	STRESSA 300HD	210 watts		300mm 12"		650(w) 640(d) 590(h)	.30 hp	31 kg

Contact Grills



Contact Grills



Designed to allow food to be cooked without turning therefore locking in natural juices. Contact grills offer a more versatile, faster and healthier way of cooking to satisfy an increasingly health conscious market.

COUNTER-BALANCED TOP COOKING PLATES
HALVE COOKING TIME



THE RANGE

Six models are available:

CG1/F - single model with flat cast iron cooking surfaces

CG1/R - single model with cast iron ribbed cooking surfaces

CG1/FR - single with flat and ribbed cast iron cooking surfaces

CG2/F - double model with two independent flat cast iron cooking surfaces

CG2/R - double model with two independent cast iron ribbed cooking surfaces

CG2/FR - double with flat and ribbed cast iron cooking surfaces

FEATURES

- Adjustable 0 - 300°C thermostatic adjustment (2 independent cooking plates on double)
- Easy to clean stainless steel exteriors
- Can also be used as hot plates/griddles with top plates raised
- Fitted with 13amp plug
- Counterbalanced top plates to halve cooking times and double performance
- 1 year warranty



CG1/R



CG2/F



CG2/FR

	MODEL	POWER	VOLTAGE	COOKING SURFACE	DIMENSIONS (MM)	NET WEIGHT
At a Glance	'VESUVIO' CG1/F Cast Iron Flat	2.5 kw	230v/50Hz	355 x 255	430(w) 420(d) 270(h)	21 kg
	'VESUVIO' CG1/R Cast Iron Ribbed	2.5 kw		355 x 255	430(w) 420(d) 270(h)	21 kg
	'VESUVIO' CG1/FR Cast Iron Flat & Ribbed	2.5 kw		355 x 255	430(w) 420(d) 270(h)	21 kg
	'ETNA' CG2/F Cast Iron Flat	3.1 kw		500 x 255	560(w) 430(d) 270(h)	31 kg
	'ETNA' CG2/R Cast Iron Ribbed	3.1 kw		500 x 255	560(w) 430(d) 270(h)	31 kg
	'ETNA' CG2/FR Cast Iron Flat & Ribbed	3.1 kw		500 x 255	560(w) 430(d) 270(h)	31 kg

Fryers



Fryers



Elegant, efficient and practical commercial fryers with easily removable components for quick and easy cleaning.

THE RANGE

Four models are available:

FR4 - 4 litre capacity single fryer

FR4/2 - 2 x 4 litre capacity double fryer

FR75/2 - 2 x 7.5 litre capacity double fryer

FR8 - 8 litre capacity single fryer

FEATURES

- Easy to clean stainless steel interior and exterior
- Adjustable 150°C-190°C thermostat
- Cold-zone tray for perfect frying, even from frozen
- Mechanical safety block
- Complete with baskets and steel lids
- 1 year return to base warranty



FR8



FR75/2

At a Glance	MODEL	POWER	VOLTAGE	CAPACITY	DIMENSIONS (MM)	NET WEIGHT
	FR4	2500 watts	230v/50Hz	4 litres	185(w) 425(d) 310(h)	6 kg
	FR8	3250 watts		8 litres	270(w) 425(d) 310(h)	8 kg
	FR4/2	2 x 2500 watts		2 x 4 litres	360(w) 425(d) 310(h)	11 kg
	FR75/2	2 x 3000 watts		2 x 7.5 litres	600(w) 430(d) 310(h)	18 kg

Induction Hobs



Induction Hobs



Fast and efficient induction hobs ideal for both back bar and front of house situations or where space is limited and safety is of prime importance.

THE RANGE

Three models are available:

IND25 - 2.5 kw Induction Hob

IND35 - 3.5 kw Induction Hob

IND25W - 2.5 kw Induction Hob/Wok - with optional stainless steel wok

FEATURES

- Compact, space saving design
- Easy to use controls
- Easy to move - plugs into 13 amp supply
- 1 year return to base warranty



IND35



IND25W



IND25

At a Glance	MODEL	POWER	VOLTAGE	DIMENSIONS (MM)	NET WEIGHT
	IND25	2500 watts	230v/50Hz	322(w) 440(d) 90(h)	7.5 kg
	IND25/W			335(w) 425(d) 135(h)	8.3 kg
	IND35	3500 watts		385(w) 510(d) 175(h)	13 kg

Vegetable Cutter



Vegetable Cutter



Versatile, easy to use vegetable cutter ideal for use with all kinds of vegetables, fruits - even mozzarella cheese.

FEATURES

- Stainless steel construction
- 0.7hp heavy duty ventilated motor
- 300rpm disc revolution
- 3 Safety microswitches
- Comes complete with 4 blades - DF3, DF5, DT3 and DQ4 - and storage basket
- Removable lid for easy cleaning and blade changing
- Other blades available include specialist slicers, graters, dicers and baton cutters
- 1 year warranty



TM1

COMES COMPLETE WITH 4 BLADES - DF3, DF5, DT3 AND DQ4 - AND STORAGE BASKET



DF5



DF3



DT 3



DQ 4



DF14



DF10



DF8



DF2



DQ 10



DQ 8



PS20



PS10



PS8



DT 7

SLICING KNIFE

PLATE FOR CHIPS

PLATE FOR CUBES

GRATING DISCS

At a Glance	MODEL	POWER	VOLTAGE	THROUGHPUT	RPM	DIMENSIONS (MM)	NET WEIGHT
	TM1	515 watts	230v/50Hz	220 kg/hr	300	280(w) 460(d) 510(h)	23 kg

Cutters



Cutters



new pic
to come

An essential piece of equipment in any kitchen that makes it possible to cut, chop, knead and whip different products without changing knives.

THE RANGE

2 models available.

C4 - Bowl Capacity 3.3 Lts

C6VV Variable Speed
- Bowl Capacity 5.3 Lts

FEATURES

- All stainless steel construction
- Belt driven motor housed away from bowl to prevent heating of food
- Easy to clean, removable stainless steel bowl with handles and thermal diffuser
- Easy to use controls
- Complies with safety regulations thanks to NVR device and microswitch on lid
- Bowl has handles for easy movement
- 1 year warranty



C6VV



C4

Perfect
for making
mayonnaise,
sauces, chopping
herbs & pureeing
tomatoes

At a Glance	MODEL	POWER	RPM	BOWL CAPACITY	DIMENSIONS (MM)	NET WEIGHT	FINISH
	C4	350 watts	2600	3.3 litres	380(w) 320(d) 270(h)	10 kg	Stainless Steel
	C6VV		1100 - 2600	5.3 litres	380(w) 320(d) 320(h)	11 kg	

Salamander Grill/Conveyer Toaster

Salamander Grill



SAL1

Adjustable electric salamander grill with dual heating ideal for heating, baking au gratin, cooking pizza, toasting sandwiches and much more.

FEATURES

- Stainless steel construction
- Chrome plated grille
- Variable height top grill for quick cooking with minimal heat loss
- Dual heating with individual thermostat controls
- Removable crumb pan for easy cleaning
- 1 year warranty



At a Glance	MODEL	POWER	VOLTAGE	HEATING AREAS	COOKING AREA (MM)	DIMENSIONS (MM)	NET WEIGHT
	SAL 1	3.8 kw	230v/50Hz	2	585(w) 350(d)	600(w) 545(d) 510(h)	44 kg

Conveyer Toaster



CT1

Compact and efficient commercial toaster with easy to use variable controls and removable chutes for easy cleaning.

FEATURES

- Up to 360 slices per hour
- All stainless steel construction
- Independent quartz heating elements for easier control of heating power
- Top and bottom elements
- Variable speed control
- Insulated cooking chamber
- Removable chutes and crumb tray
- 1 year warranty



At a Glance	MODEL	POWER	DIMENSIONS (MM)	NET WEIGHT
	CT1	2660 watts	600(w) 545(d) 510(h) (+150mm with chutes)	5.5 kg

Bar Blender/Milk Shaker & Frappe Machine

Bar Blender



BL5



Robust, powerful bar blender with hardened steel blades making it ideal for a wide variety of uses including mixing, pureeing and liquifying.

FEATURES

- Highly resistant lexan containers
- Tempered nickel stainless steel blades
- Fully removable container support for easy cleaning
- Safety microswitch on cover for automatic cut out
- 24,000 rpm motor ideal for crushing ice
- Anodized aluminium body with ABS side covers
- Rubber container cap with opening for addition of ingredients
- Ventilated motor for longer continuous use
- Jug can be disassembled for easy cleaning
- 1 year return to base warranty



At a Glance	MODEL	POWER	JUG CAPACITY	DIMENSIONS (MM)	NET WEIGHT
	BL5	750 watts	2 litre	470(w) 200(d) 200(h)	5 kg

Milk Shaker & Frappe Machine



SIRIO 2VV



Stylish and technologically advanced double milk shaker with one frappe whisk particularly suitable for preparing coffees, cocktails and sorbets.

FEATURES

- 3 whisk mixing system
- Aluminium and ABS construction
- Safety microswitch on jug
- Supplied with 2 plexiglass jugs
- Variable speed drive up to 12000rpm
- Powerful, ventilated motor
- 1 year return to base warranty



At a Glance	MODEL	POWER	JUG CAPACITY	DIMENSIONS (MM)	NET WEIGHT
	SIRIO 2VV	2 X 100 watts	2 x 0.65 litres	483(w) 300(d) 195(h)	5 kg

Food Blender/Milk Shaker & Frappe Machine/Citrus Juicer

Citrus Juicer



J2

Professional juicer made from impact resistant ABS with stainless steel inner and bowl.

FEATURES

- Micro switch on the cone
- Self ventilated motor with helical gear reducer
- Variable speed motor version available to special order
- Easy to clean and move
- 1 year return to base warranty



At a Glance	MODEL	POWER	RPM	DIMENSIONS (MM)	NET WEIGHT
	J2	150 watts	320	280(w) 210(d) 210(h)	2.7 kg

Blast Chillers



CERVINO

Allow fresh food to be prepared in advance without compromising the freshness and taste.

THE RANGE

Two models are available:

Lampo - 29 litre capacity, 2/3 Gastronorm

Cervino - 92 litre capacity, 1/1 Gastronorm



LAMPO



FEATURES

- Simple, easy to use controls
- All stainless steel construction
- Blast chilled to +3 in 90 mins
- Shock frozen to -18 in 240 mins
- 1 year on site warranty

At a Glance	MODEL	POWER	VOLTAGE	CAPACITY	DIMENSIONS (MM)	CHILLING EFFICIENCY	NET WEIGHT
	LAMPO	650 watts	230v/50Hz	29 litres	620(w) 600(d) 400(h)	Frozen to -18°C in 240 mins Chilled to +3°C in 90 mins	50 kg
	CERVINO	1050 watts		92 litres	750(w) 740(d) 830(h)		100 kg

Blast Chillers/Hand Blenders

Hand Blenders

A range of efficient, lightweight hand blenders available in 'mix and match' motors and interchangeable stick lengths making them the most flexible range on the market.



'MIX AND MATCH' RANGE

- variable speed motors available
- 350 rpm light/medium duty
- 500 rpm medium duty
- 750 rpm heavy duty
- 3 interchangeable stick lengths to suit different bowl capacities
- 300mm - 50 litre capacity
- 400mm - 100 litre capacity
- 500mm - 250 litre capacity



'MIX & MATCH'
3 INTERCHANGEABLE
STICK LENGTHS TO SUIT
DIFFERENT BOWL
CAPACITIES



FEATURES

- Easy to change sticks
- Additional sticks can be ordered with just one motor, saving money and time
- 0 to 16,000 rpm variable speed motors for total blending control
- Extremely lightweight easy to hold and use fibreglass nylon body
- Easy to clean, hardwearing stainless steel stem and knives
- Direct air flow ventilation
- IP23 protected electrical parts
- Safety on/off switches
- 1 year return to base warranty

At a Glance	MOTORS		SPEED							
	350 WATTS	0 - 16,000 Rpm variable	STICK LENGTH		SUITABLE FOR		OVERALL DIMENSIONS		NET WEIGHT	
	500 WATTS		300 MM	400 MM	50 litre capacity	100 litre capacity	125(w) 390(h)	125(w) 490(h)	2.8 kg	3 kg
	750 WATTS		500 MM	250 litre capacity	125(w) 590(h)	3.3 kg				

For further information contact your local ITAL dealer or the Sole UK Distributors.



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