beko

PROFESSIONAL

2025 Catalogue
Professional Products

THE NEW **BEKO PROFESSIONAL** RANGE

OUTSTANDING **PERFORMANCE** AND ROBUST **DESIGN**

Professional Range

A wide and complete line of professional products, designed to provide excellent solutions that fully satisfy the needs of both the professional catering and hospitality segments. The professional range includes products for cooking, refrigeration, ice making, warewashing, laundry, and ironing.

Discover the whole range of Beko Professional Products

SUPERIOR QUALITY	**SIMPLICITY OF USE**	**FLEXIBILITY**
All the professional products are built to last with a reliable structure and high-quality components, while meeting the highest safety standards according to Beko Professional's rigorous specifications.	Beko Professional continuously invests in innovation to develop advanced and intuitive technologies, capable of offering excellent performances and maximum results with the minimum effort, by making professional life easier and more rewarding.	The Beko Professional range of professional appliances includes a wide variety of models, sizes, functions and advanced technologies, capable of satisfying every need and guaranteeing perfect results.

INDEX

01

Professional Laundry

The Beko Professional range of laundry appliances addresses the needs of small and large laundry facilities

The range consists of washing machines and tumble dryers, with either medium and large load capacity.They are designed for maximum reliability and durability, ensuring they can withstand the toughest environments.

Professional Washers and Dryers designed for long-lasting, heavy-duty use

Explore the Premium collection

The perfect combination of functionality, reliability and top-quality results for making your working life easier.
Ideal for small businesses laundry solutions requiring stronger and faster than standard domestic appliances.

Premium washer
with Silent Motor and
new Steam Finishing Treatment

The best washing performance with low consumption and guaranteed hygiene in the most silence way.

Premium Design

Premium details, elegant chrome finishing and knob. Big Porthole and flawless console.


LCD USER INTERFACE

Modern and intuitive, pleasant to use and to look at. From the LCD Display it is possible to select a large variety of cycles and options and get much information, available in different languages.

Robustness & safety

## EXTRA LONG LIFETIME TESTED TO BE MORE DURABLE THAN A STANDARD WASHER

Built to bear all the electrical and mechanical safety tests required by the Machinery Directive 2006/42/EC. Thanks to the sturdiness of its components, it's engeneered to performe up to 5.000 cycles without any problem. The Life Cycle Test has been done with the Rinse & Spin cycle, the most stressful for the machine.
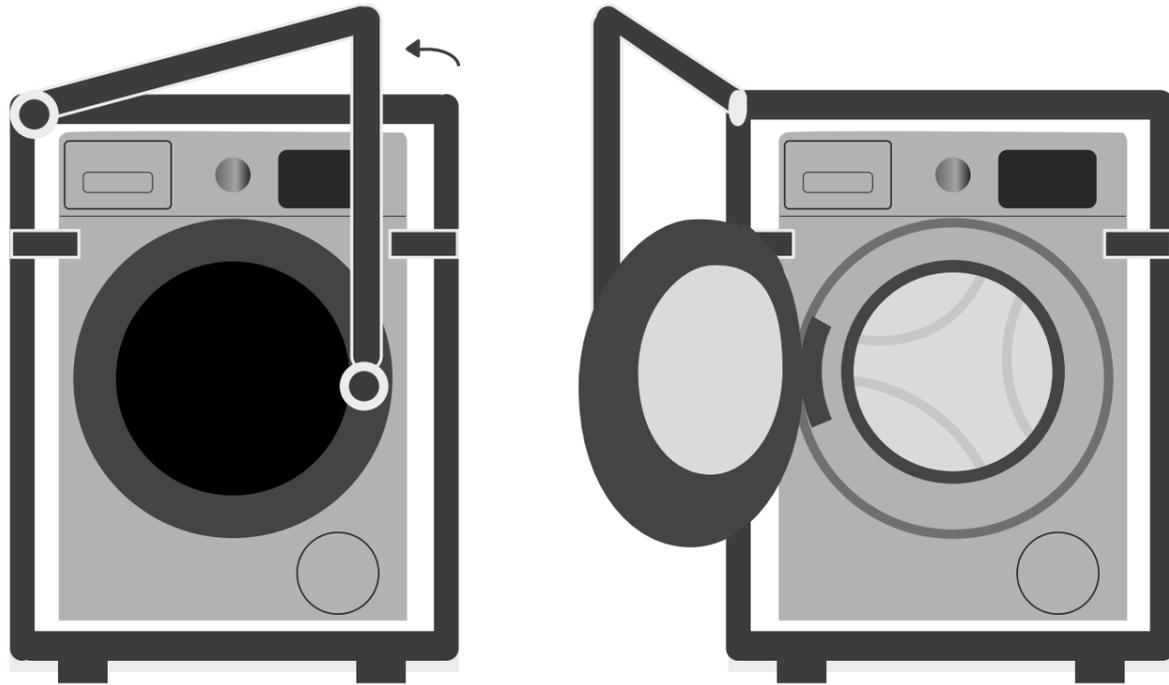
FULL AQUASTOP PROTECTION DEVICE

Equipped with the most effective anti-floading system made of a double inlet house and a tray on the base of the machine which collects the water in case of breakage while a sensor blocks immediately the incoming water.
Extreme safety, in case of breakage there is no fear of flooding and the machine automatically stops functioning.
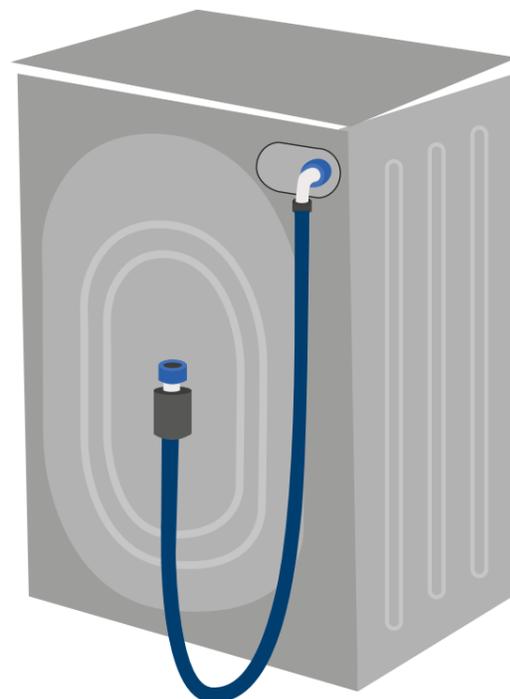
Enjoy the silence

SILENT TECHNOLOGY
ZERO VIBRATION, ABSOLUTE SILENCE (A class noise)

The Premium washer features the innovative Direct Drive motor, which is directly attached to the drum without the traditional belt, delivering outstanding cleaning results while minimizing noise and vibrations. Thanks to the direct rotation, the set of movements determined by the load and selected program are more precise, meaning optimized energy efficiency and improved steadiness.

SILENT SIDE PANELS & BODY STRUCTURE

The washer is designed to be silent in every part, and the structure is no exception. The washing machine features the innovative Silent Side Panels that minimize spinning vibrations and reduce noise propagation in every direction and at any frequency during the spinning phase, thanks to the special design of the panels. To further improve stability and noise reduction, the panels are joint together in a robust, single-pieced, U-shaped case.
Instead of one component for each of the 4 sides, Beko Professional has developed one single U shaped part for the rear and lateral sides.

This allows:
• A much more robust case
• Minimized vibrations
• Reduction of horizontal, vertical and circular noise propagation

Resources saving

ECO PROGRAM, AN ECOLOGICAL CHOICE

The washing machine is equipped with ECO program, with temperatures from 40°C to 60°C. This cycle uses less energy and water than traditional washes, helping to reduce environmental impact. It's ideal for cotton, synthetics and delicate garments and with excellent performance of soil removal.

HOME
INCLUDES THE
PLANET
WE LIVE ON

RECYCLING

Saving resources does not end with the washer lifetime. 87% of the components of the Premium washer can be potentially recycled after the usage.

Recycle part amount	120
Unrecyclable part amount	17
Total part amount	137
Rate of recycle part	**87.6%**

The best hygiene & garment treatment with the steam

This treatment is tested and Certified by Allergy UK.

STEAM HYGIENE OPTION

Forget bacteria. Pure, perfect cleaning become effortless. When Steam Hygiene is activated, laundry get sanitized by a hot steam flow at the end of the cycle. Air at 70°C/80°C fill the drum for 30 minutes, neutralizing up to 99,9% of Bacteria with no chemicals, in a powerful and natural way. A deep sanitizing action that guarantee ultimate hygiene for the laundry. It's the optimal option for small business, such as care homes, sports and fitness club, hotels & B&B, where cleanliness and hygiene are vital to prevent contamination and the spreading of germs.

Steam Hygiene

STEAM FINISHING OPTION

This option is designed to keep the 100% freshness of the garments up to 6 hours after the cycle is over. Innovative Steam Finish System takes care of the load inside the washing machine with delicate steam and tumbling action; it gently massages the laundry with regular slow movements alternate with steam actions, this keeps garments fresh for hours after the cycles is over and inhibits the proliferation of the bad odours.

STEAM REFRESH 20' CYCLE

This programme refreshes garments by removing bad odours and relaxing the fibres. The "Steam Refresh 20' " programme makes ironing easier.
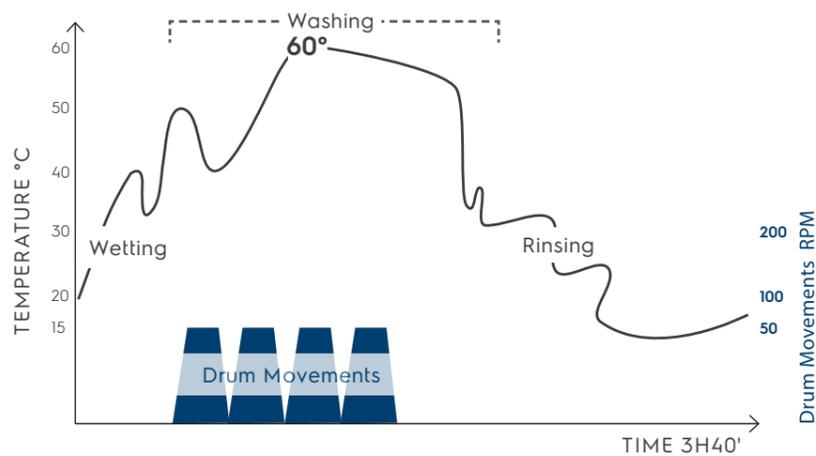
ANTI ALLERGY CYCLE

This special program is designed to eliminate all the detergent traces and 99,99% of pollens, house dust mite, pet hair, all causes of allergies.

Thanks to the high temperature at 60°C kept for at least 30 minutes, together with many final extra rinses, is the most effective solution to protect the skin.

Ideal for environment such as care homes and nursery schools that must be always clean and safe because children are susceptibe to all types of illness.

This treatment is tested and Certified by Allergy UK.

ANTI STAIN QUICK CYCLE

Through the More Cycle selection there is a set of very specific useful cycles, including the Quick Anti Stain Cycle, able to remove more than 100 stains in just one hour. It is the perfect washing programme for business with a rapid turnover of tablecloths and towels that need to be washed quickly and effectively.

1h

100 STAINS*

- Grass
- Tea
- Balsamic vinaigrette
- Eyeshadow
- Hamburger grease
- Meat sauce
- Egg
- Sebum
- Blood

PERFECT ELIMINATION OF DETERGENT TRACES AND ALLERGENS

Washing 60°

Wetting

Rinsing

Drum Movements

TEMPERATURE °C

Drum Movements RPM

TIME 3H40'

- **Intensive mechanical** action kept at 60°C for more than 30' which eliminates the most common allergens like house dust mites, pollens and cat & dog hair.

- **2+3 extra final rinses** with cold water (3 more than an ordinary programme); this cycle guarantees an excellent rinsing phase to remove all the detergent traces.

THE PERFECT COMBINATION FOR FULL REMOVAL OF STAINS

Washing 43°

Wetting

Rinsing 3'

Drum Movements

TEMPERATURE °C

Drum Movements RPM

TIME 60'

- **Rapid heating phase up to 43°C** for improved detergent activation. Perborate activates above 40°C.

- **Intensive mechanical action** to optimally remove the stains and temperature resetting to keep the temperature. constantly at 43°C for longer.

- **2 final rinses** with cold water and a final spin cycle.

On top, the Premium washer with its CUDDLY TOYS cycle is the ideal product for the kindergardens, a specific programm studied to remove dust from the cuddly toys while preserving its delicacy and shine of the air.
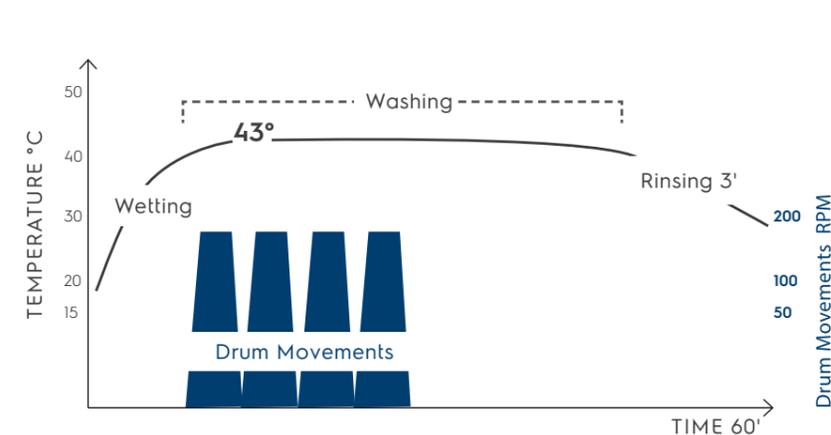
*The selected spots are only the most representative of all the spots removed.

Premium User Interface

Universal stacking kit in grey

The new Premium washer offer the possibility to use a vast variety of cycles and options, suitable for every need. Modern and intuitive user interface, for a user experience without any difficulty.

CYCLES

Mixed Extra Silence	**More Cycles**	**Eco 40-60**
Mixed	• Shirts	**Full Load 45'**
Synthetics	• Jeans	**Rapid 30'**
Cotton	• Bed & Bath	**Steam Refresh 20'**
Delicates	• Duvet	
20°C	• Silk & Curtains	
Wool	• Baby	
Spin & Drain	• Cuddly Toys	
Rinse & Spin	• Pets Stuff	
Anti Allergy	• Multi Color	
	• Anti Stain	

DISPLAY

1	RAPID button
2	SCROLL UP/SCROLL DOWN buttons
3	ON/OFF button
4	STEAM FINISH button and indicator light
5	START/PAUSE button
6	CONFIRM/KEY LOCK button
7	START DELAY button
8	SPIN button
9	TEMPERATURE button
10	CYCLE OPTION MENU / SETTINGS MENU button
11	STEAM HYGIENE button
12	WASH CYCLE SELECTOR KNOB

Model SKS 101S (C00855467)

Flexibility also in the space thanks to the possibilty of stacking the dryer on top of the washing machine thanks to the silver stacking kit dedicated to this product line. This universal model is compatible with every platform.

AWH 912S/PRO BP

MAIN FEATURES

- 9KG
- 1200rpm
- LCD display
- Chrome finishing
- Large Porthole
- Stainless Steel Drum
- Silent Technology
- Beltless Direct Drive Motor
- A Noise Class
- Steam Hygiene Option
- Steam Finishing Option
- Steam Refresh Cycle 20'
- Anti Allergy Cycle
- Anti Stain Quick cycle
- Child Lock
- 24 Programs (some special like Wool, Shirt, Bed&Bath, Duvet, Rapid, Pets stuff)
- Delay Timer
- Residual time indication
- Anti microbic bellow
- Full Aquastop Protection system
- Recyclability 87%

Machinery Directive compliant (2006/42/EC) enabling the commercial use

AWH 912/PRO UK BP

MAIN FEATURES

- 9KG
- 1200rpm
- LCD display
- Chrome finishing
- Large Porthole
- Stainless Steel Drum
- Silent Technology
- Beltless Direct Drive Motor
- A Noise Class
- Steam Hygiene Option
- Steam Finishing Option
- Steam Refresh Cycle 20'
- Anti Allergy Cycle
- Anti Stain Quick cycle
- Child Lock
- 24 Programs (some special like Wool, Shirt, Bed&Bath, Duvet, Rapid, Pets stuff)
- Delay Timer
- Residual time indication
- Anti microbic bellow
- Full Aquastop Protection system
- Recyclability 87%
- UK Plug

Machinery Directive compliant (2006/42/EC) enabling the commercial use

Product Description	AWH 912S/PRO BP	AWH 912/PRO UK BP
MAIN FEATURES/PARAMETERS		
12NC Code	859991720500	859991720540
EAN Code	4011577868432	4011577868449
Load Capacity (kg)	9 kg	9 kg
Maximum Spin Speed (rpm)	1200 rpm	1200 rpm
Type of Control Panel	LCD	LCD
Type of Timer	Electronic	Electronic
Panel Language	Symbol/English	Symbol/English
Main Colour of Product	Silver	White
Plug Type	Schuko	UK
Drum Volume (L)	64	64
Type of Motor	Direct Drive	Direct Drive
Noise Insulation	Insulation	Insulation
Type of Water Protection System	Full Aquastop + 1 Eltek	Full Aquastop + 1 Eltek
Heating Type	Electric	Electric
Number of Programmes	24	24
Drum Material	Stainless Steel	Stainless Steel
WEIGHT & DIMENSIONS		
Net Weight (kg)	80	80
Gross Weight (kg)	81,5	81,5
Height of the Product (mm)	845	845
Width of the Product (mm)	599	599
Depth of the Product (mm)	643	643
Height of the Packed Product (mm)	878	878
Width of the Packed Product (mm)	677	677
Depth of the Packed Product (mm)	699	699
TECHNICAL DATA		
Voltage (V)	220-240V	220-240V
Frequency (Hz)	50 Hz	50 Hz
Connection Rating (W)	1700	1700
Water Consumption Eco Programme per cycle (Lt)	46	46
Remainig moisture %	53	53
Noise Level Spinning (dB(A) re 1 pW)	71 dB(A)	71 dB(A)
Noise Level Washing (dB(A) re 1 pW)	48 dB(A)	48 dB(A)
Noise Class	A	A
Energy Efficiency Class	B	B
Spin Drying Efficiency Class	B	B

3-Dimensional Drying Technology:
Experience the next level of precise drying

The Premium Professional Dryers combine the energy saving efficiency of the heat pump technology with the long-lasting durability for the commercial usage.

BULKY ITEMS EVENLY DRIED WITH THE 3-DIMENSIONAL DRYING TECHNOLOGY

The 3-Dimensional Drying Technology allows a **unique three dimensional air distribution**, reaching every inch of the drum.
The hot air enters both from the holes in the back of the drum and the holes on the lifters, ensuring a more powerful heat distribution.
From today, uniform drying of bulky items such as bed linen is guaranteed with no more wet zones.
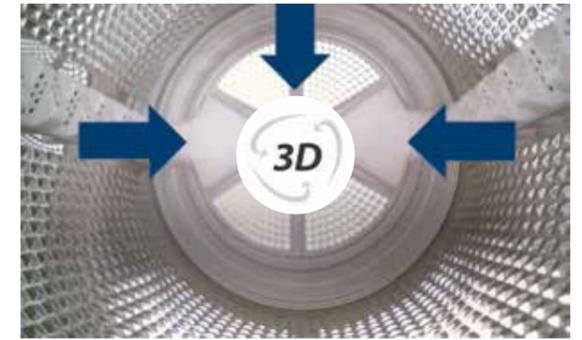
TIME AND ENERGY EFFICIENCY THANKS TO THE SENSORS' CONTROL

Through 3 different sensors, the **sensors' control** monitors the **humidity and dryness level** of the load adapting the drying cycle automatically, guaranteeing optimal performance, with **time and energy optimization.**
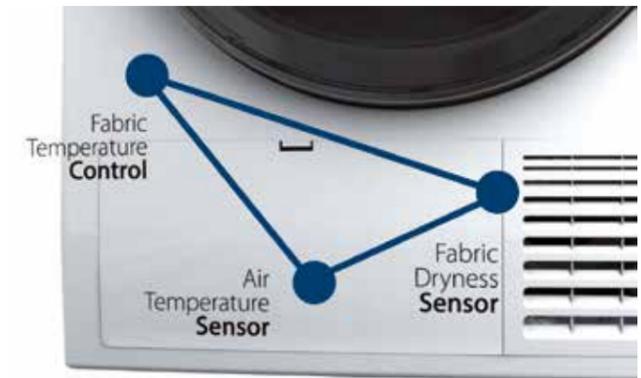
A NEW DIMENSION OF FRESHNESS

Crease Care is the solution to keep the garments **fresh and soft** inside the drum **for up to 6 hours after the cycle ends**, avoiding the creation of bad smells and preventing from any folds, thanks to the ideal temperature condition kept inside of the drum for long, together with the delicate tumbling action. This technology allows consumers to unload the dryer whenever they need.

GENTLE MOVE FOR THE BEST GARMENTS CARE

The GENTLE MOVE technology allows a **better distribution of the clothes in the drum**, thanks to the bi-directional movement, improving **drying uniformity** through a better circulation of airflow and a complete evaporation of the humidity. This provides-tailored movements for any kind of fabrics.

THE BEAUTY OF THE WOOL ALWAYS PRESERVED AT BEST

A delicate drying cycle that **respects the beauty of the finest woolen garments**, maintaining them soft and smooth as new. It gently dries garments labeled "hand wash".
Thanks to the Inverter Motor, that enables the satellization phase at the end of the cycle, the clothes cling to the side of the drum, so their fibres are protected from chafing and felting.
The cycle is endorsed by the Woolmark Company and gained the prestigious **Woolmark Blue certification.**

AN ECO-FRIENDLY SOLUTION THE HEAT PUMP REACHES THE ENERGY EFFICIENCY A++

Thanks to the Inverter Motor and the heat pump technology, the Professional Premium Dryers assure the **max energy efficiency without compromising the drying results.**
To dry a full load with cotton cupboard dry, you can save up to 60% kWh than a condenser standard.

Intuitive user interface to make the use easier than ever

The Premium dryers provide an intuitive and easy-to-use interface that simplify the interaction with the machine, offering a great drying experience to everyone.

A LARGE RANGE OF CYCLES FOR ANY NEED

With its wide range of different options and drying cycles, these dryers offer the possibility to choose the best cycle for any need and treat any tissue. The improved electronic allows to manage a larger cycle choice, such as downjacket, sport cycle, coloured, silk, cotton, bulky items and the most delicate ones.

SENSOR DRYING OPTION FOR A TOTAL DELEGATION OF DRYING RESULT TO THE DRYER

You can let the dryers adjust automatically the drying time according to your desired dryness level, choosing among 4 different levels:

IRON DRY

For clothes that has to be ironed after the drying cycle, therefore still slightly humid.

CUPBOARD DRY

Dried enough to be put directly in the cupboard at the end of the drying cycle.

HANGER DRY

Used for garments that have to be hanged right after the drying cycle.

EXTRA DRY

When you desire the maximum drying level for your clothes, ready to be worn.

Extra long lifetime, designed and tested to last

This line has been designed and tested to guarantee **high standards of quality, robustness and reliability.**

Stronger components, more security in terms of flammability, a more performing heat pump filter and electronic are just some of the innovative and new elements that make these dryers designed to last longer than ever.

These dryers are subjected to rigorous testing like the new Dry Life Test to guarantee their durability and toughness during time. The idea is to stress all the moving mechanical components such as drum, belt, motor and seals, simulating the weight of the load with iron bars instead of wet clothes inside the drum.

The **5000 working hours reached** verify and prove the physical resistance of these components and the incredible strength of these machines
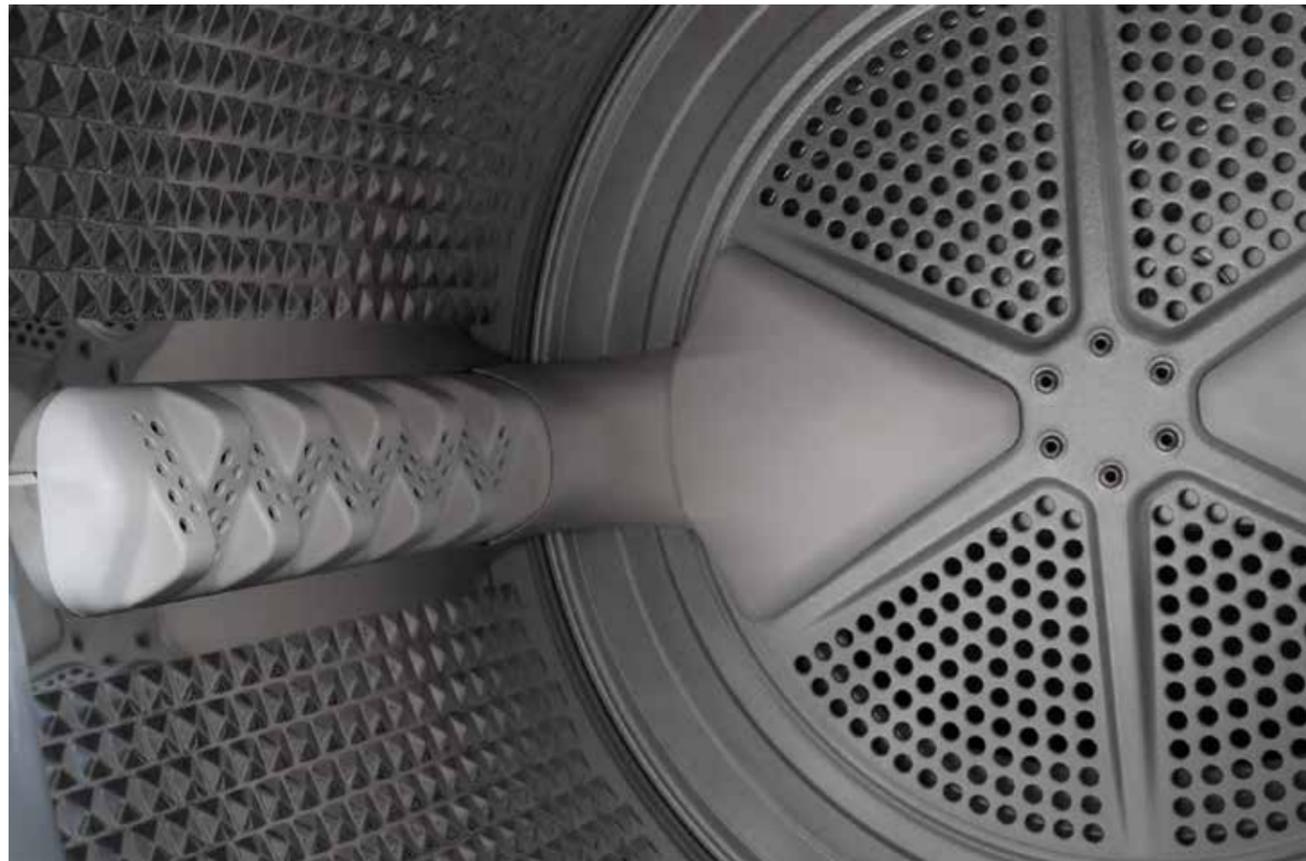
PREMIUM NOISE PACKAGE

The Inverter motor combined with the insulation pack allows to experience the most **absolute silence** while the machine is running.
Internal panels absorb the noise of the motor, the compressor and some other internal components, reaching just **64 dbA**.

EASY-CLEANING FILTER: CLEANING THE FILTER HAS NEVER BEEN SO EASY

A little filter collects the fluff in the condensation area, making the **cleaning operation easier than ever.**
It takes just 3 little steps: open the filter, pull the ergonomic handle to extract it and clean it.
The dryer will work for longer at its best.
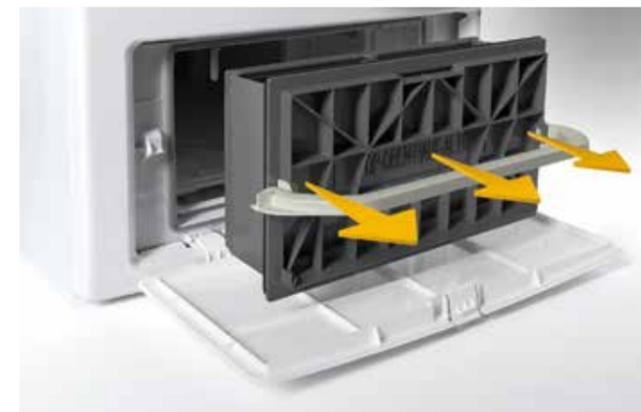
AWZ 9HPS/PRO BP

MAIN FEATURES

- 9 kg
- Heat pump
- 3-Dimensional Drying Technology
- Gentle Move
- Crease Care
- Woolmark Blue Certification
- Stainless Steel Drum
- A++ Energy Efficiency
- Easy Cleaning Filter
- Insulation package
- Wide Door opening
- Inverter Motor
- Digit user interface
- 15 Cycles
- 8 Options

Compliant with EU Machinery Directive (2006/42/EC)

AWZ 9HP/PRO UK BP

MAIN FEATURES

- 9 kg
- Heat pump
- 3-Dimensional Drying Technology
- Gentle Move
- Crease Care
- Woolmark Blue Certification
- Stainless Steel Drum
- A++ Energy Efficiency
- Easy Cleaning Filter
- Insulation package
- Wide Door opening
- Inverter Motor
- Digit user interface
- 15 Cycles
- 8 Options

Compliant with EU Machinery Directive (2006/42/EC)

AWZ 8HPS/PRO BP

MAIN FEATURES

- 8 kg
- Heat pump
- 3-Dimensional Drying Technology
- Gentle Move
- Crease Care
- Woolmark Blue Certification
- Stainless Steel Drum
- A++ Energy Efficiency
- Easy Cleaning Filter
- Insulation package
- Wide Door opening
- Inverter Motor
- Digit user interface
- 15 Cycles
- 8 Options

Compliant with EU Machinery Directive (2006/42/EC)

Product Description	AWZ 9HPS/PRO BP	AWZ 8HPS/PRO BP	AWZ 9HP/PRO UK BP
MAIN FEATURES/PARAMETERS			
12NC Code	859991715100	859991715120	859991715130
EAN Code	8690842989506	8690842989384	8690842989377
Loading Capacity (KG)	9 KG	8 KG	9 KG
Drying Technology	Heat Pump	Heat Pump	Heat Pump
Type of Control Panel	LCD	LCD	LCD
Type of Timer	Electronic	Electronic	Electronic
Panel Language	Symbols	Symbols	Symbols
Main Colour of the Product	Silver	Silver	White
Plug Type	Schuko	Schuko	UK
Drum Volume (L)	120 L	120 L	120 L
Type of Motor	BPM	BPM	BPM
Noise Insulation	Yes	Yes	Yes
Bottle	Top	Top	Top
Condensation Efficiency	B	B	B
Number of Programs	15	15	15
WEIGHT & DIMENSIONS			
Net Weight (kg)	44 kg	44 kg	44 kg
Gross Weight (kg)	46.5 kg	46.5 kg	46.5 kg
Height of the Product (mm)	849	849	849
Width of the Product (mm)	595	595	595
Depth of the Product (mm)	656	656	656
Height of the Packed Product (mm)	872	872	872
Width of the Packed Product (mm)	655	655	655
Depth of the Packed Product (mm)	693	693	693
TECHNICAL DATA			
Electrical Connection Rating (W)	850 W	850 W	850 W
Voltage (V)	220-240 V	220-240 V	220-240 V
Frequency (Hz)	50 Hz	50 Hz	50 Hz
Current (A)	10 A	10 A	10 A
Door Hinge	Right	Right	Right
Noise Level (dB(A) re 1 pW)	64	64	64
Average Drying Time cotton cupboard dry 50% moisture (1400rpm spinning) (min)	211 min	194 min	211 min
Average Drying Time synthetics cupboard dry 50% moisture (1000rpm spin speed) (min)	95 min	95 min	95 min
Energy Consumption kWh cotton cupboard dry 50% moisture (1400rpm spinning)	2.07 kWh	1.78 kWh	2.07 kWh
Energy Consumption kWh synthetics cupboard dry 50% moisture (1000rpm spinning)	0.73 kWh	0.73 kWh	0.73 kWh
Energy Efficiency Class - NEW (2010/30/EU)	A + +	A + +	A + +
Drum Material	Stainless Steel	Stainless Steel	Stainless Steel

beko

PROFESSIONAL

Industrial Washers and Dryers

Superior sturdiness, maximum safety and excellent performance

A large array of laundry solutions suitable for all industrial activities.

High-spin industrial washers
Reliable, flexible, designed
for the highest productivity

EXCELLENT RESULTS

No Fabrics Stress
Thanks to the **inverter motor**, the drum speed can be controlled so that there is a gradual acceleration of the spin to prevent mechanical stress on the fabrics. This, together with the balanced water fill and the controlled temperature, guarantees a delicate laundry treatment, specific of any type of fabric.

No Fabrics Shocks
Thanks to the **hot and cold** usage optimisation, the washing machine loads cold and hot water alternatively, reaching the exact set temperature. By heating the water gradually, this system prevents thermal shock on the fabrics. The machine loads hot water from the mains water supply, **reducing the energy costs and cycle time**.

TOTAL SAFETY

Emergency Stop Button
The machines are equipped with an emergency stop button that switches off the machine when pressed. This button puts the washer in electric safe condition for the user whenever a possible malfunction occurs.

STOP

AUTO DOOR LOOK

The double automatic door closing system detects when the door is almost closed, locking it when the cycle starts: until this moment, the user could open the door to insert or take out linen. During the cycle, the door is locked and can be opened again only at the end of the programme when the internal temperature reaches the pre-set safety value.

MAXIMUM STABILITY

The **Power Balance System (PBS)** is the exclusive shock-absorber system, studied to bear high stress, maintaining the washing machine stable even in the most critical situations. The washing machine can complete the wash programme also with the heaviest loads.

ERGONOMICS

The washing machine has a large loading diameter to facilitate loading and unloading operations, also with bulky linen. It is also equipped with a tilted control panel for an optimal visibility, avoiding reflections on the touch-screen display.
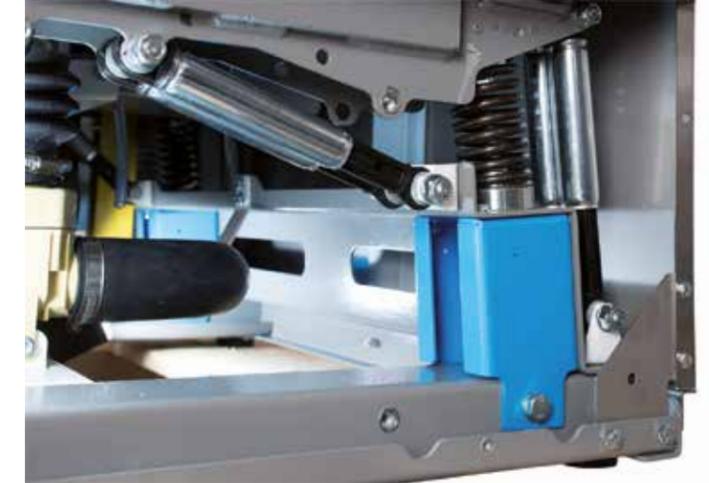
DURABLE DESIGN

This line boasts top quality components and materials. All panels and drums are made in stainless steel AISI 304, for a long-lasting and reliable structure.

TOTAL CONTROL OF THE WASH WITH THE INNOVATIVE TOUCH SCREEN

The innovative large touch screen control panel makes **programming, use and maintenance extremely simple and intuitive.**

The new touch control panel allows to connect the machine to the Internet through Wi-Fi and, thanks to that, the control panel is able to send to the user complex information without any space limit, like all set of economic and operating benefits. It's a **great help in the optimization of production costs.**

This innovative solution simplifies the business, from the cleaning management to the monitoring of the operations of the machines, up to the possibility of preventing maintenance.

The user can control at the end of the day through a Portal or a Tablet a lot of information: the energy, water and detergent used, if the washer has been stopped by the user or arrested through the emergency button or how many and which cycles have run during the day.

CUSTOMIZED CYCLES

With the **Program Function** you can modify the existing programs according to your need or create new ones, up to more than **200 new customized cycles**.

EXCELLENT CLEANING ACTION IN JUST OVER 1 HOUR

The washer has a range of **18 pre-set programs** to wash cottons, synthetics, microfiber, wool, from 30°C to 90°C.
Each set cycle has a minimum of 3 rinses but it can also reach 5 in the Disinfectant program at 90°C. The user can choose according to his needs from the **quick wash** to the **Intensive** or **Disinfectant** programs that reaches 90°C with 5 rinses, ensuring a sanitizing action in **just over 1 hour**.

PROGRAMMING AN INDUSTRIAL WASHER HAS NEVER BEEN SO EASY

When the wished program is visualized, the display shows exactly all the parameters of washing cycle, the washing phase, the temperature used, the rpm and duration. **You can select the program and let it starts with just one touch on the icon.** All parameters can be modified while the cycle is running simply touching the corresponding icon.

ALA 021 BP

SAME FOR: ALA 024 BP, ALA 025 BP, ALA 028 BP, ALA 029 BP

MAIN FEATURES

- From 8 kg to 23 kg
- G-Factor: from 300 up to 350 (950 and 1000 rpm)
- Inverter motor
- Hot & cold water connection
- LCD display with 200 programmes
- USB connection on the rear panel
- Emergency stop and motorised door look for total safety
- Innovative shock-absorber system – PBS – for maximum stability
- All panels and drum in stainless steel AISI 304
- No need to be anchored to the ground

ALA 031 BP

SAME FOR: ALA 032 BP, ALA 033 BP, ALA 034 BP

MAIN FEATURES

- From 40 to 85 kg
- G-Factor: 377 (830rpm)
- Inverter motor
- Hot & cold water connection
- LCD display with 200 programmes
- USB connection on the rear panel
- Emergency stop and motorised door look for total safety
- Innovative shock-absorber system – PBS – for maximum stability
- All panels and drum in stainless steel AISI 304
- Need to be anchored to the ground

ALA 030.2 BP

MAIN FEATURES

- 32 kg
- G-Factor: 400 (915rpm)
- Inverter motor
- Hot and cold water connection
- LCD display with 200 programmes
- USB connection on the rear panel
- Emergency stop and motorised door look for total safety
- Innovative shock-absorber system – PBS – for maximum stability
- All panels and drum in stainless steel AISI 304
- Solid door with new design and height to facilitate loading and unloading of the linen
- No need to be anchored to the ground

Product Description	ALA 021 BP	ALA 024 BP	ALA 025 BP	ALA 028 BP	ALA 029 BP
MAIN FEATURES/PARAMETERS					
12NC Code	859991718430	859991718470	859991718500	859991718510	859991718520
EAN Code	8690842993503	8690842993565	8690842993572	8690842993596	8690842993602
Heating Type	Electric	Electric	Electric	Electric	Electric
Load Capacity (kg)	8 kg	11 kg	14 kg	18 kg	23 kg
"G" Factor	300	300	350	350	350
Maximum Spin Speed rmp	1002 rpm	1002 rpm	947 rpm	947 rpm	947 rpm
Type of Control Panel	LCD	LCD	LCD	LCD	LCD
Number of Programs	200	200	200	200	200
Drum Volume (L)	81 L	105 L	140 L	180 L	215 L
WEIGHT & DIMENSIONS					
Gross Weight (kg)	276 kg	290 kg	431 kg	450 kg	467 kg
Net Weight (kg)	267 kg	279 kg	416 kg	432 kg	452 kg
Height of the Product (mm)	1131	1113	1285	1285	1285
Width of the Product (mm)	720	720	880	880	880
Depth of the Product (mm)	821	993	899	1004	1094
Height of the Packed Product (mm)	1200	1200	1400	1400	1400
Width of the Packed Product (mm)	760	760	920	920	920
Depth of the Packed Product (mm)	940	1045	1150	1150	1150
TECHNICAL DATA					
Connection Rating (kW)	7,5 kW	10,5 kW	11 kW	14,5 kW	18 kW
Voltage (V)/Frequency (Hz)	400 V tri - 50 Hz	400 V tri - 50 Hz	400 V tri - 50 Hz	400 V tri - 50 Hz	400 V tri - 50 Hz
Water Consumption (L)	121 L	169 L	234 L	297 L	380 L
Noise Level dB(A)	65 dB(A)	65 dB(A)	70 dB(A)	70 dB(A)	70 dB(A)
Drum Material	Stainless Steel	Stainless Steel	Stainless Steel	Stainless Steel	Stainless Steel
Plug Type	No	No	No	No	No

Product Description	ALA 030.2 BP	ALA 031 BP	ALA 032 BP	ALA 033 BP	ALA 034 BP
MAIN FEATURES/PARAMETERS					
12NC Code	859991718590	859991718600	859991718610	859991718620	859991718640
EAN Code	8690842993633	8690842993640	8690842993657	8690842993695	8690842993763
Heating Type	Electric	Electric	Electric	Electric	Electric
Load Capacity (kg)	32 kg	40 kg	55 kg	70 kg	85 kg
"G" Factor	400	377	377	351	351
Maximum Spin Speed rmp	915 rpm	802 rpm	802 rpm	723 rpm	723 rpm
Type of Control Panel	LCD	LCD	LCD	LCD	LCD
Number of Programs	200	200	200	200	200
Drum Volume (L)	320 L	400 L	565 L	699 L	850 L
DRUM VOLUME (L)					
Gross Weight (kg)	568 kg	1510 kg	1680 kg	1870 kg	1912 kg
Net Weight (kg)	554 kg	1452kg	1621 kg	1811 kg	1852 kg
Height of the Product (mm)	1440	1770	1770	2020	2020
Width of the Product (mm)	1100	1540	1540	1700	1700
Depth of the Product (mm)	1084	1452	1667	1479	1611
Height of the Packed Product (mm)	1540	1910	1910	2200	2200
Width of the Packed Product (mm)	1120	1700	1540	1700	1750
Depth of the Packed Product (mm)	1130	1700	1700	1540	1700
TECHNICAL DATA					
Connection Rating (kW)	29 kW	32 kW	39 kW	40 kW	40 kW
Voltage (V)/Frequency (Hz)	400 V tri - 50Hz	400 V tri - 50Hz	400 V tri - 50 Hz	400 V tri - 50 Hz	400 V tri - 50 Hz
Water Consumption (L)	273 L	702 L	960 L	1279 L	1550 L
Noise Level dB(A)	65 dB(A)	70 dB(A)	70 dB(A)	72 dB(A)	72 dB(A)
Drum Material	Stainless Steel	Stainless Steel	Stainless Steel	Stainless Steel	Stainless Steel
Plug Type	No	No	No	No	No

The ideal solution for all industrial activities that need professional drying **results and high productivity**

PERFECT DRYING RESULTS

Residual Moisture Control
The humidity control programmes stop automatically when the set residual level is reached. This allows for saving time and prevent damages to fabrics due to incorrect setting by the operator.

Reversing Drum
Thanks to the reversing rotating function the drying results are uniform even with large loads.

TOTAL LINEN CARE

Multi-step Heating System
The set temperatures for the heating and cooling phases are reached through different temperature steps. This system prevents damages to fabrics due to sudden changes in temperature.

No-Wrikle Function
At the end of the cycle, the drum keeps on rotating and reversing, to prevent wrinkles from forming wrinkles. This will also facilitate ironing.

STOP

SAFETY
A safety device stops the tumble dryer if the door is opened while the dryer is working.

ERGONOMICS
The door width, its opening to 180° and its position make loading of the linen easier.

70dB

LOW NOISE
The dryers have been studied to maintain a noise level below 70dB (A) thanks to the drying chamber thermally and acoustically insulated with rock wool.
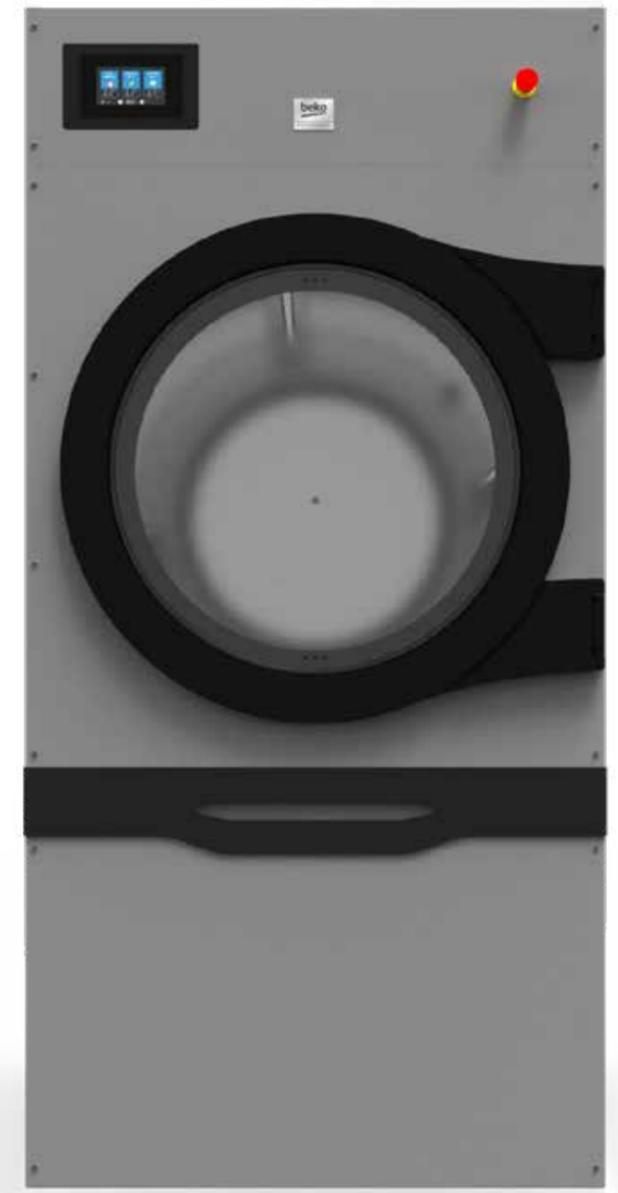
ALA 007 BP

SAME FOR: ALA 008 BP, ALA 009 BP, ALA 010 BP, ALA 011 BP

MAIN FEATURES

- From 11 to 36 kg
- Residual moisture system
- Reversing drum
- Multi-step heating function for linen care
- No-wrinkle function
- LCD display with 30 programmes
- Door opening safety system
- Low noise level below 70 dB(A)
- AISI 304 Stainless Steel drum
- Heating type: Electric

ALA 015 BP

SAME FOR: ALA 016 BP, ALA 017 BP, ALA 018 BP, ALA 019 BP

MAIN FEATURES

- From 10 kg to 34 kg
- Residual moisture system
- Reversing drum
- Multi-step heating function for linen care
- No-wrinkle function
- LCD display with 30 programmes
- Door opening safety system
- Low noise level below 70 dB(A)
- AISI 304 Stainless Steel drum
- Heating type: Gas

ALA 048 BP

MAIN FEATURES

- 75 kg
- Residual moisture system
- Reversing drum
- Multi-step heating function for linen care
- No-wrinkle function
- LCD display with 30 programmes
- Door opening safety system
- Low noise level below 70 dB(A)
- AISI 304 Stainless Steel drum
- Heating type: Electric

ALA 049 BP

MAIN FEATURES

- 75 kg
- Residual moisture system
- Reversing drum
- Multi-step heating function for linen care
- No-wrinkle function
- LCD display with 30 programmes
- Door opening safety system
- Low noise level below 70 dB(A)
- AISI 304 Stainless Steel drum
- Heating type: Gas
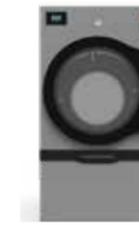
Product Description	ALA 007 BP	ALA 008 BP	ALA 009 BP	ALA 010 BP	ALA 011 BP	ALA 048 BP
MAIN FEATURES/PARAMETERS						
12NC	859991718280	859991718310	859991718330	859991718360	859991718380	859991718410
EAN Code	8690842992391	8690842992483	8690842992605	8690842993015	8690842993114	8690842993466
Heating Type	Electric	Electric	Electric	Electric	Electric	Electric
Drying Technology	Air-Vented	Air-Vented	Air-Vented	Air-Vented	Air-Vented	Air-Vented
Exhaust Pipe	External	External	External	External	External	External
Loading Capacity (Kg)	11 KG	14 KG	18 KG	23 KG	36 KG	75 KG
Type of Control Panel	LCD	LCD	LCD	LCD	LCD	LCD
Number of Programs	30	30	30	30	30	30
Automatic Drying Cycles	Yes	Yes	Yes	Yes	Yes	Yes
WEIGHT & DIMENSIONS						
Net Weight (kg)	191	202	218	261	295	957
Gross Weight (kg)	200	212	231	273	311	1021
Height of the Product (mm)	1647	1647	1647	1932	1932	2260
Width of the Product (mm)	789	789	789	1010	1010	1360
Depth of the Product (mm)	796	916	1086	916	1226	2050
Height of the Packed Product (mm)	1810	1810	1810	2095	2095	2430
Width of the Packed Product (mm)	836	836	836	1057	1057	1540
Depth of the Packed Product (mm)	790	910	1080	910	1210	1930
TECHNICAL DATA						
Electrical Connection Rating (W)	12700 W	12700 W	18700 W	24700W	30700 W	100500 W
Voltage (V) / Frequency (Hz)	400 V tri - 50 Hz	400 V tri - 50 Hz	400 V tri - 50 Hz	400 V tri - 50 Hz	400 V tri - 50 Hz	400 V tri - 50 Hz
Noise Level dB(a)	61	61	61	61	61	74
Drum Reverse	Yes	Yes	Yes	Yes	Yes	Yes
Drum Material	Stainless Steel	Stainless Steel	Stainless Steel	Stainless Steel	Stainless Steel	Stainless Steel
Drum Volume (L)	195 L	248 L	322 L	417 L	648 L	1846 L
Plug type	No	No	No	No	No	No
Door hinge	Right	Right	Right	Right	Right	Right
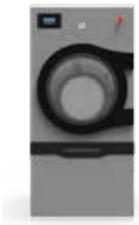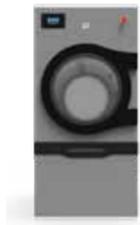
Product Description	ALA 015 BP	ALA 016 BP	ALA 017 BP	ALA 018 BP	ALA 019 BP	ALA 049 BP
MAIN FEATURES/PARAMETERS						
12NC	859991718290	859991718320	859991718340	859991718370	859991718400	859991718420
EAN Code	8690842992476	8690842992537	8690842993008	8690842993084	8690842993282	8690842993497
Heating Type	Gas	Gas	Gas	Gas	Gas	Gas
Drying Technology	Air-Vented	Air-Vented	Air-Vented	Air-Vented	Air-Vented	Air-Vented
Exhaust Pipe	External	External	External	External	External	External
Loading Capacity (Kg)	11 KG	14 KG	18 KG	23 KG	36 KG	75 KG
Type of Control Panel	LCD	LCD	LCD	LCD	LCD	LCD
Number of Programs	30	30	30	30	30	30
Automatic Drying Cycles	Yes	Yes	Yes	Yes	Yes	Yes
WEIGHT & DIMENSIONS						
Net Weight (kg)	187	198	220	267	305	971
Gross Weight (kg)	196	208	233	279	321	1035
Height of the Product (mm)	1647	1647	1647	1932	1932	2260
Width of the Product (mm)	789	789	789	1010	1010	1360
Depth of the Product (mm)	796	916	1086	916	1226	2050
Height of the Packed Product (mm)	1810	1810	1810	2095	2095	2430
Width of the Packed Product (mm)	836	836	836	1057	1057	1540
Depth of the Packed Product (mm)	790	910	1080	910	1210	1930
TECHNICAL DATA						
Electrical Connection Rating (W)	700 W	700 W	700 W	1100 W	1100 W	3000 W
Voltage (V) / Frequency (Hz)	400 V tri - 50 Hz	400 V tri - 50 Hz	400 V tri - 50 Hz	400 V tri - 50 Hz	400 V tri - 50 Hz	400 V tri - 50 Hz
Noise Level dB(a)	61	61	61	61	61	74
Drum Reverse	Yes	Yes	Yes	Yes	Yes	Yes
Drum Material	Stainless Steel	Stainless Steel	Stainless Steel	Stainless Steel	Stainless Steel	Stainless Steel
Drum Volume (L)	195 L	248 L	322 L	714 L	648 L	1486 L
Plug type	No	No	No	No	No	No
Door hinge	Right	Right	Right	Right	Right	Right

beko

PROFESSIONAL

Professional Ironing

Top quality, attention to details and advanced technology are the pillars of Beko Professional ironers

Find out which of our professional ironing solutions best suits your business.

Beko Professional flatwork ironers guarantee extraordinary **performance and high productivity**

EFFICIENCY FOR GREAT IRONING RESULTS

Ironing Pressure Control
The flat ironers are equipped with an advanced system capable of controlling the ironing pressure and customising the programme according to the fabric, to ensure flawless results. Moreover, the torsion bar helps to maintain the chest pressure uniform along the entire roller length for perfect ironing.

Power Control Function
Thanks to this function, the operator can choose whether to operate at low speed or at the highest level, according to the power available. It is possible to check the energy consumption on the display.

Auto-Adjustment of the speed
The flatwork ironers are also equipped with an automatic regulation device, to adjust the roller speed according to the ironing temperature. Since linen may have different levels of moisture, the speed is automatically increased or decreased according to the temperature of the roller.
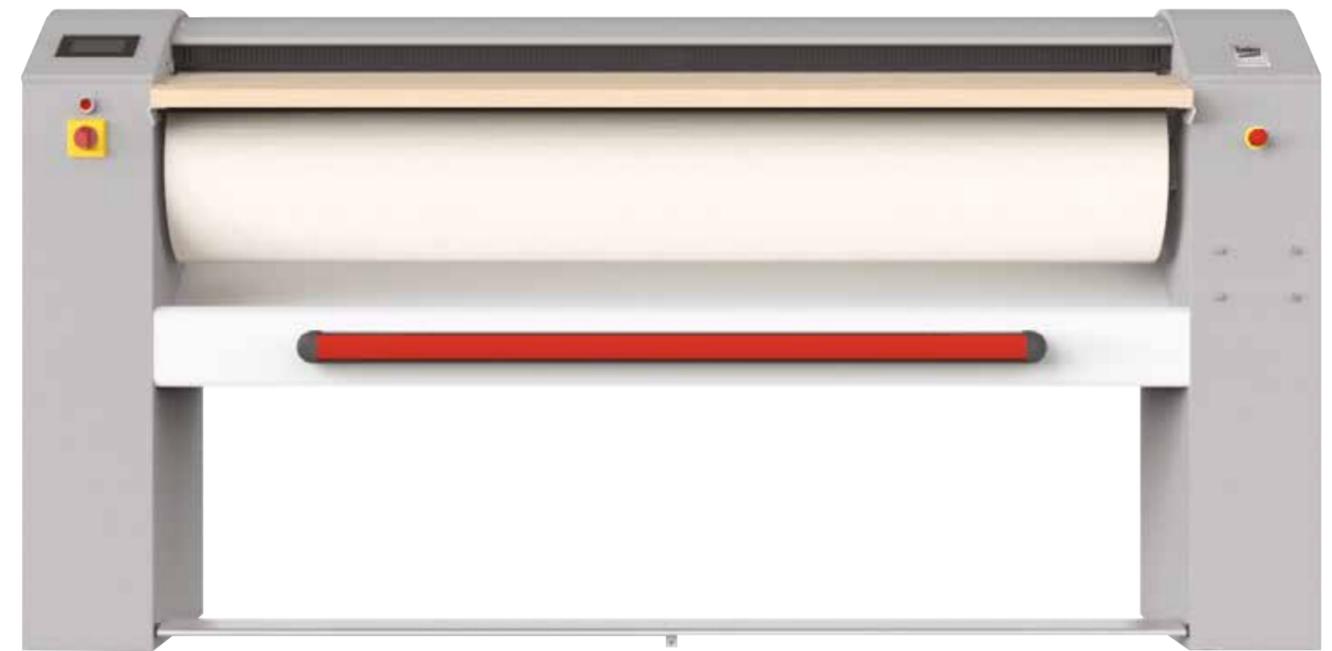
SAFETY AND ERGONOMICS

Beko Professional flatwork ironers have several devices, specially designed to make laundry work easier, faster and safer.

Adjustable Table
The introduction table can be adjusted to make the user's position more comfortable.

Pedal Board
The pedal board starts and stops ironing with the simple pressing of the foot.

Hand Safety Bar
The hand safety bar prevents the accidental slipping of a limb or stretching of a textile behind the roller.

Emergency Stop Button
In case of danger, the emergency stop button cuts off the power immediately.

Anti-Panic Bar
The Anti-Panic Bar is an additional safety device for the operator. It is positioned at knee level, and instantly releases the chest when pressed.

ADVANCED TECHNOLOGY

The high-resolution touch display allows for unlimited storage of ironing programmes, which can vary according to the temperature, speed and pressure. The programmes can be modified even during the cycle and there is also the possibility of associating icons or customised pictures for each programme.

ENERGY SAVING

From the display it's possible to activate the Cool Down Function, which can be selected when the cycle has almost terminated; the heating system stops but the flatwork ironer keeps on working with the heat energy stored. When the temperatures drops below 80°C, the flatwork ironer turns off automatically.
This function has two advantages:
• it prolongs the life of the roller cover;
• it saves energy due to use of the heat energy stored.

EASY SERVICING

The touch-screen control panel keeps the record of the working hours. Moreover, it is possible to read the alarm history and troubleshooting, making the job of the technician much easier.

ADN 485 BP
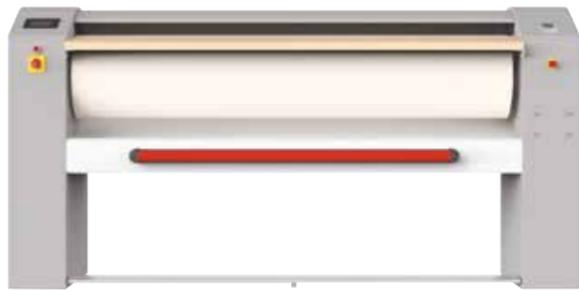
SAME FOR: ADN 486 BP, ADN 487 BP, ADN 488 BP, ADN 489 BP, ADN 490 BP, ADN 491 BP

MAIN FEATURES

- Chest pressure control, adjustable according to fabric type
- Uniform chest pressure across the length of the roller
- Possibility of setting various standard and customised programmes for different temperatures, speed, pressure and fabrics
- Auto-adjustment of the roller speed
- Adjustable table
- Pedal board
- Hand safety bar
- Emergency stop button
- Anti-Panic bar for instant chest opening
- Simple and versatile micro-processor with wide display
- Inverter motor
- Durable padding
- 3-layer rollers
- Best results with 20% residual moisture

Product Description	ADN 485 BP	ADN 486 BP	ADN 487 BP
MAIN FEATURES/PARAMETERS			
12NC Code	859991718690	859991718730	859991718780
EAN Code	8690842993770	8690842993985	8690842994005
Heating Type	Electric	Electric	Electric
Roller Dimensions (mm)	1000	1250	1500
Drum Diameter (mm)	250	250	250
Hourly Production kg/hr	25	30	35
Ironing Speed m/min	1 - 6	1 - 6	1 - 6
Absorption Capacity m3/h	-	-	-
Electric Connection Rating (kW)	4.9 kW	5.8 kW	7.3 kW
Voltage (V)	400 V tri ~ 50 Hz	400 V tri ~ 50 Hz	400 V tri ~ 50 Hz
Dimensions WxDxH (mm)	1550x643x985	1750x643x985	2050x643x985
Packaging Dimensions WxDxH (mm)	1600x645x1140	1800x645x1140	2100x645x1140
Net/Gross Weight (kg)	159/176 kg	140/165 kg	147/177 kg

Product Description	ADN 488 BP	ADN 489 BP	ADN 490 BP	ADN 491 BP
MAIN FEATURES/PARAMETERS				
12NC Code	859991718830	859991718900	859991718910	859991718930
EAN Code	8690842994050	8690842994067	8690842994128	8690842994142
Heating Type	Electric	Electric	Electric	Electric
Roller Dimensions (mm)	1500	1600	1800	2000
Drum Diameter (mm)	250	330	330	330
Hourly Production kg/hr	35	40	50	60
Ironing Speed m/min	1 - 6	1 - 6	1 - 6	1 - 6
Absorption Capacity m3/h	200	200	200	200
Electric Connection Rating (kW)	7.3 kW	11 kW	12.4 kW	13.8 kW
Voltage (V)	400 V tri ~ 50 Hz	400 V tri ~ 50 Hz	400 V tri ~ 50 Hz	400 V tri ~ 50 Hz
Dimensions WxDxH (mm)	2050x643x985	2150x643x985	2350x643x985	2550x643x985
Packaging Dimensions WxDxH (mm)	2100x645x1140	2200x645x1140	2400x645x1140	2600x645x1140
Net/Gross Weight (kg)	147/177 kg	186/216 kg	196/229 kg	213/249 kg

ADN 042 BP

Beko Professional ironers
ensure superior efficiency against the most difficult folds

The Beko Professional range dedicated to ironing also includes products designed to cover different needs, ranging from electric steam boiler ironers to professional ironing tables, capable of satisfying the needs of sectors such as small laundries, hotels and communities.

MAIN FEATURES

• 12NC Code 859991721860
• EAN Code 8690842995620
• Termical insulated electric steam boiler
• Die-cast aluminum boiler
• Manually-operated water feeding
• Drinking water feeding
• Automatic pressure control by thermostat with fixed setting
• Boiler capacity 1.75 lt
• Autonomy of operation 2 – 3 hours
• Power: boiler heater 1 kW, iron heater 0.83 kW
• Connection rating (Kw): 1830
• Voltage (V)/Frequency: 230V – 50Hz
• Steam pressure (bar): 2.6
• External dimensions (WxDxHmm): 230x420x300
• Packaging Dimensions (WxDxHmm): 390x480x300
• Net/Gross Weight (kg): 8/9 kg
• Schuko Plug

ADN 043 BP

MAIN FEATURES

• 12NC Code 859991722170
• EAN Code 8690842995699
• Termical insulated electric steam boiler
• Stainless steel boiler
• Manually-operated water feeding
• Drinking water feeding
• Automatic pressure control through pressure switch
• Boiler capacity 4 lt
• Autonomy of operation 5 – 6 hours
• Power: boiler heater 1.45 kW, iron heater 0.83 kW
• Connection rating (Kw): 2280
• Voltage (V)/Frequency: 230V – 50Hz
• Steam pressure (bar): 2.6
• External dimensions (WxDxHmm): 270x400x320
• Packaging Dimensions (WxDxHmm): 600x450x540
• Net/Gross Weight (kg): 11/16 kg
• Schuko Plug

ADN 040 BP

MAIN FEATURES

- 12 NC 859991722190
- EANCode 8690842995736
- Vacuum finishing table with Sleeve Shape
- Finishing table with suction and electrically heated board, controlled by a thermostat
- Built-in electric steam boiler
- Automatic water feeding
- Board heater 1kW
- Boiler heater 3.9kW
- Water inlet 3/8''
- Board dimension 1200x400x250mm
- Connection rating (Kw): 6270
- Voltage (V)/Frequency: 400V/3N – 50Hz
- Steam pressure (bar): 2.8
- Swinging arm with suction and heated sleeve shape
- Water pump
- External dimensions (WxDxHmm): 1550x580x950
- Packaging Dimensions (WxDxHmm): 1520x580x1120
- Net/Gross Weight (kg): 87/103 kg

ADN 041 BP

MAIN FEATURES

- 12NC Code 859991722210
- EAN Code 8690842995668
- Folding ironing table with electrically heated board and built-in vacuum unit
- Board heater: 700W
- Vacuum motor: 150W
- Connection rating (Kw): 700
- Voltage (V)/Frequency: 230V – 50Hz
- External dimensions (WxDxHmm): 1380x380x930
- Packaging Dimensions (WxDxHmm): 1460x460x380
- Net/Gross Weight (kg): 22/24 kg
- Schuko Plug

ADN 044 BP

MAIN FEATURES

- 12NC Code 859991722180
- EAN Code 8690842995729
- Utility vacuum table with electrically heated board
- Version with built-in electric steam boiler, water pump, water feeding tank and and electric steam iron
- Built-in suction unit controlled by foot pedal
- Adjustable board temperature through thermostat
- Pedals on both sides of the table
- Board heater 0.7kW
- Boiler heater 1.45kW
- Suction motor 0.13kW
- Boiler capacity 4 l
- Board dimension 1350x380x270mm
- Connection rating (Kw): 3100
- Voltage (V)/Frequency: 230V – 50Hz
- Steam pressure (bar): 2.8
- Swinging arm with suction and heated sleeve shape
- External dimensions (WxDxHmm): 1380x380x930
- Packaging Dimensions (WxDxHmm): 1170x500x1100
- Net/Gross Weight (kg): 43/57 kg
- Schuko Plug

ADN 045

(SUPPORT TO THE PROFESSIONAL IRONER ADN 043 BP)

MAIN FEATURES

- 12NC Code 851299602010
- EAN Code 8003437225819
- Net/Gross Weight (kg): 4/7 kg
- External Dimensions (WxDxHmm): 300x260x510
- Packaging Dimensions (WxDxHmm): 350x350x540

ADN 038

(SUPPORT TO THE PROFESSIONAL IRONER ADN 042 BP)

MAIN FEATURES

- 12NC Code 854403801000
- EAN Code 8003437977541
- Net/Gross Weight (kg): 3/6 kg
- External Dimensions (WxDxHmm): 230x400x800
- Packaging Dimensions (WxDxHmm): 540x140x520
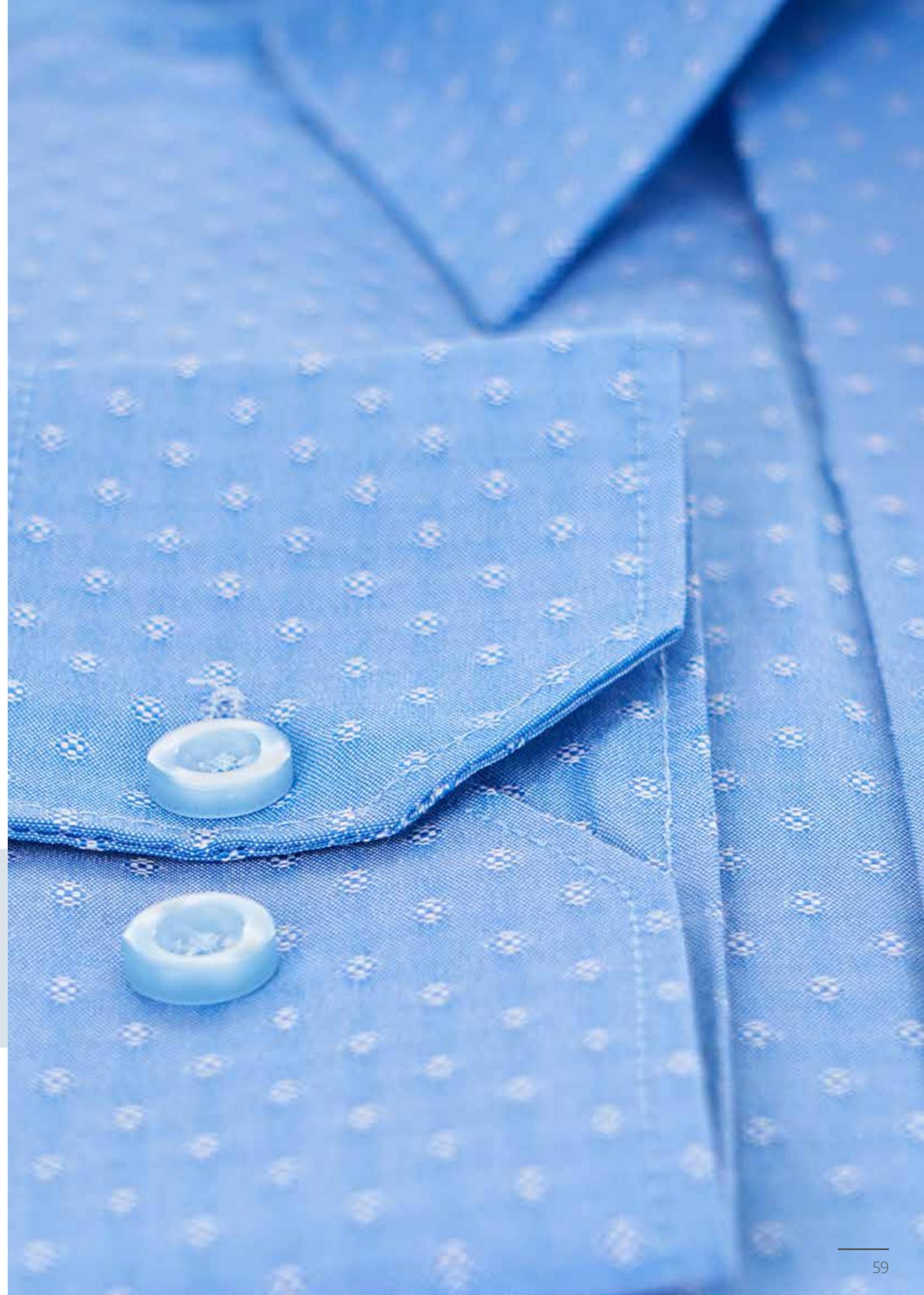
02

Professional Warewashing

Performance, reliability, hygiene and easy of use

The Beko Professional Warewashing range has been studied to satisfy the needs of all professional users and includes glass washers, dishwashers, hood dishwashers and pot machines.

A wide and complete range for warewashing equipment

The new range of Beko Professional warewashers is versatile and it offers different solutions to fully satisfy every need.
The range is divided into three different product lines: HIGH Line, STANDARD Line, ECO Line.

HIGH LINE

The HIGH-Line models are designed to ensure top-quality results. They are technologically advanced thanks to special features that manage water temperatures, heat recovery and energy consumption. The display is a LCD.

STANDARD LINE

The STANDARD Line models guarantee superior performances and total reliability. They are designed to be customised to cover all needs. The display is DIGIT.

ECO LINE

The ECO-Line models are studied for heavy-duty and user-friendly use. They combine effective washing performances with low consumption. They have mechanical control with buttons.

POWERFUL WASH PROGRAMMES FOR EXCELLENT RESULTS

A varied choice of programmes suitable for every need, for optimal timing and consumption of water, detergent and energy.

Short and effective cycles that last from 60 up to 480 seconds, specially designed for all kinds of crockery (glasses, cutlery and coffee cups, dishes and beer glasses) and different dirt levels.

PROGRAMMES

	① GLASSES	② CUTLERY & COFFEE CUPS	③ DISHES	④ HEAVY WASH	⑤ BEER GLASSES
Duration	60 sec.	120 sec.	180 sec.	480 sec.	130 sec.
Wash temp.	55°C	55°C	55°C	55°C	Extra final
Rinse temp.	65°C-70°C	70°C-75°C	75°C-80°C	80°C-85°C	**COLD RINSE** on Programme 2

The washing phase always works at 55°C while the rinsing temperature can rise up to 80°C to guarantee the sanitising action.

The High Line models also have a dedicated cycle for beer glasses that perform a cold water rinse in the final phase of the cycle so the glasses can be immediately used to pour beer directly after washing.

ABSOLUTE RINSING PERFORMANCE FOR SANITISING RESULTS

The rinsing process is the most important part to ensure the best washing results and total hygiene. To guarantee these results, it is fundamental that the temperature and water pressure must be kept constant throughout the whole rinsing phase.

For this reason, the Beko Professional Standard and High line ranges are equipped with the **HI-Energy** efficiency system, the advanced technology that, thanks to the atmospheric boiler combined with the break tank, allows the machine to have the water necessary for the rinse always at the right temperature and pressure.

This technology guarantees not only the sanitising action and improved removal of detergent residues but also time and energy saving.

«CRV» SYSTEM FOR ENERGY SAVING

The hood dishwasher line is also available with an innovative technology, the CRV system, that saves energy and improves the work conditions by reducing the humidity in the work environment. The «CRV» is a heat recovery system that turns the steam created during the washing phase into warm water used for the rinsing phase of the next cycle. Thanks to this device you can use an heating element of just 6kW instead of 10kW, without any compromise on the result.

Moreover, the CRV System improves the work conditions for operators because all the steam is drawn in instead of being released into the wokplace.

PURE WATER FOR OUTSTANDING WASHING RESULTS

In order to obtain excellent washing performance the water must be absolutely pure.
For this reason, Beko Professional High Line dishwashers are equipped with the **Osmosis system** guaranteeing excellent cleaning results thanks to a semi-permeable membrane, which separates the organic and inorganic substances dissolved in the water. This device is able to withhold about 98% of the chemical substances in the water.

In this way, the pure water obtained guarantees optimal washing results, with no need for extra cleaning, together with lower running costs.

AUTOMATIC WATER SOFTENER

The Standard and High line machines are also available with the automatic water softener, a device that reduces the water hardness thanks to special resins that convert ions of calcium, iron and magnesium into ions of sodium, while helping to prevent possible damages due to calcareous deposits.

TOP QUALITY, STURDINESS AND RELIABILITY

The whole range has been designed to guarantee high standards of quality, robustness and reliability.

- **AISI 304 Stainless Steel** - All products are made in Italy and built in stainless steel

- **Insulated Double-Skin Cabinet & Double-Wall Door** - The structure with double wall on the door and the insulated double-skin cabinet ensure a lower noise level and reduce the heat emission

- **Double Filter** - The double filter in the washing tank guarantees the best hygiene and total protection of the washing pump

- **Easy Maintenance** - The stainless steel structure and the rounded corners make cleaning operations much easier and improve the hygiene

- **GS-TUV Certification** - All products boast the GS-TUV Certification that guarantees lasting mechanical and electrical safety

POT WASHER

HOOD DW WASHER

DISH WASHER

GLASS WASHER

INTUITIVE USER INTERFACES FOR EASE OF USE

Choosing the right programme has never been so easy. The product lines have 3 different control panels with easy interaction and programming: LCD, Digital and Mechanical user interface.

LCD - HIGH LINE

DIGITAL - STANDARD LINE

MECHANICAL - ECO LINE

BASKET SIZES

Each type of product line differs according to the size and the height of the basket. The 50x50cm basket can contain up to 18 dishes.

SEGMENTATION	GLASS WASHER		DISHWASHER		HOOD DW WASHER		POT WASHER	
	BASKET SIZE	HEIGHT	BASKET SIZE	HEIGHT	BASKET SIZE	HEIGHT	BASKET SIZE	HEIGHT
ECO LINE	35x35cm 40x40cm	22cm 32cm (no upper washing arm)	50x50cm	33cm	50x50cm	43cm		
STANDARD LINE	40x40cm	27.5cm	50x50cm	34cm	50x50cm	43cm		
HIGH LINE	40x40cm	27.5cm	50x50cm	40cm	50x50cm	43cm	57x62cm 66.5x66.5cm 61.5x115cm	62cm 86cm 86cm

PREMIUM LCD USER INTERFACE

The cutting-edge electronic control panel with large TFT colour screen is the largest on the market. It measures measuring 45x60mm and has high-resolution animation graphics.

It ensures straighforward and intuitive use of the dishwashers, providing information such as temperature, working phases, time to end, machine status, potential anomalies.

BASKET EQUIPMENT

The ware washers come with one or more baskets for cleaning glasses or dishes. Together with the glass basket there is also a teaspoon holder, while the dish basket has the cutlery holder inside.

	GLASS WASHER	DISHWASHER	HOOD DW WASHER	POT WASHER
ECO LINE	1 glass basket 1 spoon holder	1 glass basket 1 dish basket 1 cutlery holder	1 glass basket 1 dish basket 2 cutlery holders	
STANDARD LINE	1 glass basket 1 dish basket 1 spoon holder	1 glass basket 2 dish baskets 1 cutlery holder	1 glass basket 2 dish baskets 2 cutlery holders	
HIGH LINE	2 glass baskets 1 spoon holder	1 glass basket 2 dish baskets 1 cutlery holder	1 glass basket 2 dish baskets 2 cutlery holders	1 universal stainless-inox rack (Models HPL734/HPL834) 1 stainless-inox baking tray rack (Models HPL734/HPL834) 1x24 plates, 1 universal basket, 1 baking-tray rack, 2 cutlery holder (Model HPL634)

Also included

Spoon holder   Cutlery holder   Cutlery holder

HGL 44 SA BP

SAME FOR: HGL 44 A BP

MAIN FEATURES

- LCD display
- Double-panel wash tank
- Built-in rinse-aid dosing
- Detergent dosing
- HI-Energy efficiency system
- Drain pump
- Stainless steel rinsing arm
- Upper washing arm
- Automatic drain
- Automatic softener (HGL 44 SA BP only)

EGM 4 BP

SAME FOR: EGM 3 BP

MAIN FEATURES

- Mechanical control
- Single-panel wash tank
- Built-in rinse-aid dosing
- Standard overflow pipe

SGD 44 S BP

SAME FOR: SGD 44 BP

MAIN FEATURES

- Digital user Interface
- Double-panel wash tank
- Built-in rinse-aid dosing
- Detergent dosing
- HI-Energy efficiency system
- Drain pump
- Stainless steel rinsing arm
- Upper washing arm
- Automatic softener (SGD 44 S BP only)

Product Description	HGL 44 A BP	HGL 44 SA BP	SGD 44 BP		SGD 44 S BP	EGM 3 BP	EGM 4 BP
MAIN FEATURES/PARAMETERS							
12NC Code	859991717400	859991717420	859991716980		859991717060	859991716640	859991716930
EAN Code	8690842990854	8690842990953	8690842990540		8690842990595	8690842989629	8690842989971
Basket Size (mm)	400x400	400x400	400x400		400x400	350x350	400x400
Wash Height (mm)	275	275	280		280	220	320
Wash Cycle (sec.)	60/120/180/480 Beer 130	60/120/180/480 Beer 130	60/120/180/480		60/120/180/480	120	120
Power (kW)	3,37	3,37	3,07		3,07	2,77	2,97
Voltage (V)/Frequency	230V/50Hz	230V/50Hz	230V/50Hz		230V/50Hz	230V/50Hz	230V/50Hz
External Dimensions WxDxH (mm)	473x539x700	473x539x700	473x513x689		473x513x689	415x465x595	465x510x695
Packaging Dimensions WxDxH (mm)	550x600x800	550x600x800	550x600x800		550x600x800	550x600x650	550x600x800
Net/Gross Weight (KG)	39 / 43 KG	39 / 43 KG	34 / 39 KG		34 / 39 KG	25 / 30 KG	31 / 35 KG
Control Panel	LCD	LCD	Digit		Digit	Mechanical	Mechanical
Features	Double Panel Wash Tank Built-in Rinse Aid Dosing Detergent Dosing HI-Energy Efficiency System Drain Pump Stainless Steel Rinsing Arm Upper Washing Arm Automatic Drain	Double Panel Wash Tank Built-in Rinse Aid Dosing Detergent Dosing HI-Energy Efficiency System Drain Pump Stainless Steel Rinsing Arm Upper Washing Arm Automatic Drain Automatic Softener	Double Panel Wash Tank Built-in Rinse Aid Dosing Detergent Dosing HI-Energy Efficiency System Drain Pump Stainless Steel Rinsing Arm Upper Washing Arm		Double Panel Wash Tank Built-in Rinse Aid Dosing Detergent Dosing HI-Energy Efficiency System Drain Pump Stainless Steel Rinsing Arm Upper Washing Arm Automatic Softener	Single Panel Wash Tank Built-in Rinse Aid Dosing	Single Panel Wash Tank Built-in Rinse Aid Dosing

Product Description	SL2 G44 BP
AVAILABLE FOR THE CH MARKET	
12NC Code	859991717190
EAN Code	8690842990601

HDL 534 SAO BP

SAME FOR: HDL 534 SA BP, HDL 534 A BP

MAIN FEATURES

• LCD display
• Double-panel wash tank
• Built-in rinse-aid dosing
• Detergent dosing
• HI-Energy efficiency system
• Drain pump
• Stainless steel rinsing arm
• Upper washing arm
• Automatic drain
• Automatic softener (except for HDL 534 A BP)
• Integrated osmosis system (HDL 534 SAO BP only)

EDM 53 DU BP

SAME FOR: EDM 5 DU BP, EDM 5 U BP

MAIN FEATURES

• Mechanical control
• Single-panel wash tank
• Built-in rinse-aid dosing
• Upper washing arm
• Drain pump (except for EDM 5 U BP)

SDD 534 US BP

SAME FOR: SDD 54 US BP, SDD 534 U BP, SDD 54 U BP

MAIN FEATURES

• Digital user Interface
• Double-panel wash tank
• Built-in rinse-aid dosing
• Detergent dosing
• HI-Energy efficiency system
• Drain pump
• Stainless steel rinsing arm
• Upper washing arm
• Automatic softener (SDD 54 US BP and SDD 534 US BP only)

Product Description	HDL 534 A BP	HDL 534 SA BP	HDL 534 SAO BP	SDD 54 U BP
MAIN FEATURES/PARAMETERS				
12NC Code	859991717690	859991717710	859991717730	859991717550
EAN Code	8690842991516	8690842991547	8690842991585	8690842991264
Basket Size (mm)	500x500	500x500	500x500	500x500
Wash Height (mm)	400	400	400	340
Wash Cycle (sec.)	60/120/180/480 Beer 130	60/120/180/480 Beer 130	60/120/180/480 Beer 130	60/120/180/480
Power/ kW	6,55	6,55	8,05	3,90
Voltage (V)/Frequency	400V/3N/50Hz	400V/3N/50Hz	400V/3N/50Hz	230V/50Hz
External Dimensions WxDxH (mm)	604x633x838	604x633x838	604x633x838	582x610x822
Packaging Dimensions WxDxH (mm)	650x700x1000	650x700x1000	650x750x1000	650x750x1000
Net/Gross Weight (kg)	54/64 kg	54/64 kg	65/73 kg	54/64 kg
Control Panel	LCD	LCD	LCD	Digit
Features	Double Panel Wash Tank Built-in Rinse Aid Dosing Detergent Dosing HI-Energy Efficiency System Drain Pump Stainless Steel Rinsing Arm Upper Washing Arm Automatic Drain	Double Panel Wash Tank Built-in Rinse Aid Dosing Detergent Dosing HI-Energy Efficiency System Drain Pump Stainless Steel Rinsing Arm Upper Washing Arm Automatic Drain Automatic Softener	Double Panel Wash Tank Built-in Rinse Aid Dosing Detergent Dosing HI-Energy Efficiency System Drain Pump Stainless Steel Rinsing Arm Upper Washing Arm Automatic Drain Automatic Softener Integrated Osmosis System	Double Panel Wash Tank Built-in Rinse Aid Dosing Detergent Dosing HI-Energy Efficiency System Drain Pump Stainless Steel Rinsing Arm Upper Washing Arm

Product Description	SL2 D534 BP			SDD 54UCH BP
AVAILABLE FOR THE CH MARKET				
12NC Code	859991717680			859991717520
EAN Code	8690842991448			8690842991257

Product Description	SDD 534 U BP	SDD 54 US BP	SDD 534 US BP	EDM 5 U BP	EDM 5 DU BP	EDM 53 DU BP
MAIN FEATURES/PARAMETERS						
12NC Code	859991717570	859991717600	859991717660	859991717460	859991717480	859991717510
EAN Code	8690842991271	8690842991332	8690842991424	8690842990991	8690842991172	8690842991219
Basket Size (mm)	500x500	500x500	500x500	500x500	500x500	500x500
Wash Height (mm)	340	340	340	330	330	330
Wash Cycle (sec.)	60/120/180/480	60/120/180/480	60/120/180/480	180	180	180
Power/ kW	4,90	3,90	4,90	3,90	3,90	4,90
Voltage (V)/Frequency	400V/3N/50Hz	230V/50Hz	400V/3N/50Hz	230V/50Hz	230V/50Hz	400V/3N/50Hz
External Dimensions WxDxH (mm)	582x610x822	582x610x822	582x610x822	565x610x825	565x610x825	565x610x825
Packaging Dimensions WxDxH (mm)	650x750x1000	650x750x1000	650x750x1000	650x750x1000	650x750x1000	650x750x1000
Net/Gross Weight (kg)	54/62 kg	54/62 kg	54/64 kg	47/55 kg	47/55 kg	47/55 kg
Control Panel	Digital	Digital	Digital	Mechanical	Mechanical	Mechanical
Features	Double Panel Wash Tank Built-in Rinse Aid Dosing Detergent Dosing HI-Energy Efficiency System Drain Pump Stainless Steel Rinsing Arm Upper Washing Arm	Double Panel Wash Tank Built-in Rinse Aid Dosing Detergent Dosing HI-Energy Efficiency System Drain Pump Stainless Steel Rinsing Arm Upper Washing Arm Automatic Softener	Double Panel Wash Tank Built-in Rinse Aid Dosing Detergent Dosing HI-Energy Efficiency System Drain Pump Stainless Steel Rinsing Arm Upper Washing Arm Automatic Softener	Single Panel Wash Tank Built-in Rinse Aid Dosing Upper Washing Arm	Single Panel Wash Tank Built-in Rinse Aid Dosing Upper Washing Arm Drain Pump	Single Panel Wash Tank Built-in Rinse Aid Dosing Upper Washing Arm Drain Pump

HCL 534 SAC BP

SAME FOR: HCL 534 SA BP

MAIN FEATURES

- LCD display
- Double-panel wash tank
- Built-in rinse-aid dosing
- Detergent dosing
- HI-Energy efficiency system
- Drain pump
- Stainless steel rinsing arm
- Upper washing arm
- Automatic drain
- Automatic softener
- CRV system (HCL 534 SAC only)

SCD 534 US/2 BP

SAME FOR: SCD 534 US/1 BP

MAIN FEATURES

- Digital display
- Double-panel wash tank
- Built-in rinse-aid dosing
- Detergent dosing
- HI-Energy efficiency system
- Drain pump
- Stainless steel rinsing arm
- Upper washing arm
- Automatic softener

H2CL 534 SC BP

SAME FOR: H2CL 534 SA BP

MAIN FEATURES

- LCD display
- Double-panel wash tank
- Built-in rinse-aid dosing
- Detergent dosing
- HI-Energy efficiency system
- Stainless steel rinsing arm
- Upper washing arm
- Automatic drain
- Automatic softener
- CRV system (H2CL 534 SC BP only)

ECM 532 U BP

MAIN FEATURES

- Mechanical control
- Single-panel wash tank
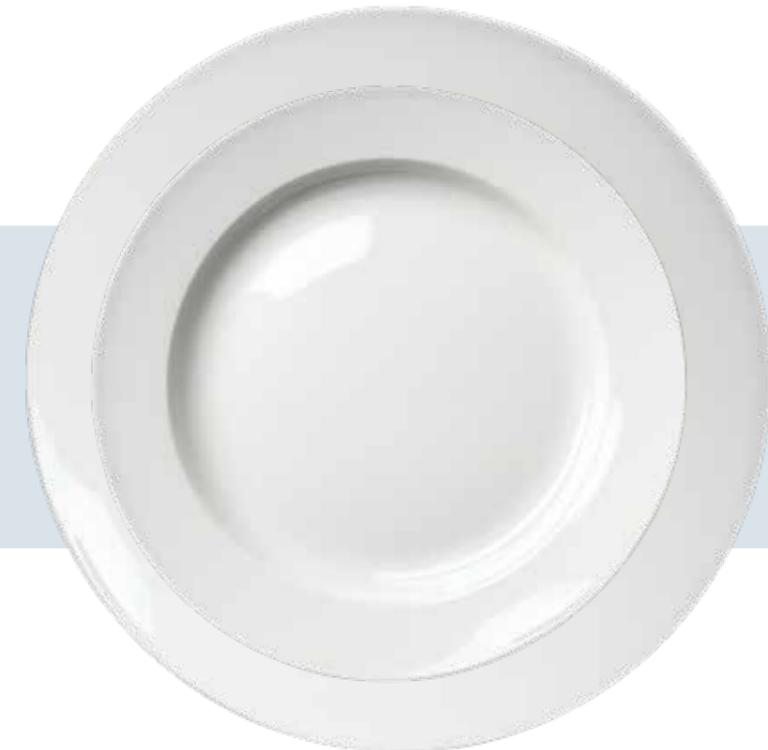- Built-in rinse-aid dosing
- Upper washing arm
- Standard overflow pipe

Product Description	HCL 534 SA BP	HCL 534 SAC BP	H2CL 534 SA BP	H2CL 534 SC BP	SCD 534 US/1 BP	SCD 534 US/2 BP	ECM 532 U BP
MAIN FEATURES/PARAMETERS							
12NC Code	859991717840	859991717850	859991717860	859991717870	859991717780	859991717790	859991717760
EAN Code	8690842991868	8690842991875	8690842991905	8690842991936	8690842991813	8690842991837	8690842991806
Basket Size (mm)	500x500	500x500	500x500	500x500	500x500	500x500	500x500
Wash Height (mm)	430	430	430	430	430	430	430
Wash Cycle (sec.)	60/120/180/480 Beer 130	60/120/180/480 Beer 130	60/120/180/480 Beer 130	60/120/180/480 Beer 130	60/120/180/480	60/120/180/480	120/180
Power/ kW	11,1	7,1	22,2	22,2	6,52	7,1	6,52
Voltage (V)/Frequency	400V/3N/50Hz	400V/3N/50Hz	400V/3N/50Hz	400V/3N/50Hz	400V/3N/50Hz	400V/3N/50Hz	400V/3N/50Hz
External Dimensions WxDxH (mm)	655x785x1500	655x785x1675	1181x796x1500	1181x796x1675	655x785x1500	655x785x1500	655x785x1480
Packaging Dimensions WxDxH (mm)	900x800x1700	900x800x1900	1300x1000x1700	1300x1000x1900	900x800x1700	900x800x1700	900x800x1700
Net/Gross Weight (kg)	120/131 kg	120/131 kg	200/211 kg	220/231 kg	117/128 kg	120/131 kg	105/116 kg
Control Panel	LCD	LCD	LCD	LCD	Digital	Digital	Mechanical
Features	Double Panel Wash Tank Built-in Rinse Aid Dosing Detergent Dosing HI-Energy Efficiency System Drain Pump Stainless Steel Rinsing Arm Upper Washing Arm Automatic Drain Automatic Softener	Double Panel Wash Tank Built-in Rinse Aid Dosing Detergent Dosing HI-Energy Efficiency System Drain Pump Stainless Steel Rinsing Arm Upper Washing Arm Automatic Drain Automatic Softener CRV System	Double Panel Wash Tank Built-in Rinse Aid Dosing Detergent Dosing HI-Energy Efficiency System Stainless Steel Rinsing Arm Upper Washing Arm Automatic Softener	Double Panel Wash Tank Built-in Rinse Aid Dosing Detergent Dosing HI-Energy Efficiency System Stainless Steel Rinsing Arm Upper Washing Arm Automatic Softener CRV System	Double Panel Wash Tank Built-in Rinse Aid Dosing Detergent Dosing HI-Energy Efficiency System Drain Pump Stainless Steel Rinsing Arm Upper Washing Arm Automatic Softener	Double Panel Wash Tank Built-in Rinse Aid Dosing Detergent Dosing HI-Energy Efficiency System Drain Pump Stainless Steel Rinsing Arm Upper Washing Arm Automatic Softener	Double Panel Wash Tank Built-in Rinse Aid Dosing Upper Washing Arm

Product Description	SL2 C534 BP
AVAILABLE FOR THE CH MARKET	
12NC Code	859991717800
EAN Code	8690842991844

HPL 834 BP

SAME FOR: HPL 734 BP, HPL 634 BP

MAIN FEATURES

- LCD display
- Double-panel wash tank
- Built-in rinse-aid dosing
- Detergent dosing
- HI-Energy efficiency system
- Stainless steel rinsing arm
- Upper washing arm
- Automatic drain

Product Description	HPL 634 BP	HPL 734 BP	HPL 834 BP
MAIN FEATURES/PARAMETERS			
12NC Code	859991717880	859991717890	859991717910
EAN Code	8690842992124	8690842992278	8690842992285
Basket Size (mm)	570x620	665x665	615x1150
Wash Height (mm)	620	860	860
Wash Cycle (sec.)	60/120/180/480	180/360/540/600	180/360/540/600
Power/ kW	11,42	12,2	16
Voltage (V)/Frequency	400V/3N/50Hz	400V/3N/50Hz	400V/3N/50Hz
External Dimensions WxDxH (mm)	685x720x1690	855x820x2160	1335x785x2160
Packaging Dimensions WxDxH (mm)	900x900x2000	1100x1000x2500	1500x1000x2500
Net/Gross Weight (kg)	124/144 kg	233/253 kg	300/320 kg
Control Panel	LCD	LCD	LCD
Features	Double Panel Wash Tank Built-in Rinse Aid Dosing Detergent Dosing HI-Energy Efficiency System Stainless Steel Rinsing Arm Upper Washing Arm	Double Panel Wash Tank Built-in Rinse Aid Dosing Detergent Dosing HI-Energy Efficiency System Stainless Steel Rinsing Arm Upper Washing Arm	Double Panel Wash Tank Built-in Rinse Aid Dosing Detergent Dosing HI-Energy Efficiency System Stainless Steel Rinsing Arm Upper Washing Arm

Warewashing Accessories

	COMMERCIAL CODE	12NC	DESCRIPTION
	AGS 132	851299601530	Manual water softener 8 l
	AGS 134	856313401000	Manual water softener 12 l
	AGS 133	851299601540	Manual water softener 16 l
	ADN 429	851299601550	Inox Shelf 600mm
	ADN 414	854441401000	Inox Table with 2 legs and lower panel 630mm
	ADN 415	854441501000	Inox Table with 2 legs and lower panel 1000mm
	ADN 416	851299601560	Inox Table with 2 legs and lower panel 1300mm
	ADN 430	851299601570	Inox Table C 1300mm right
	ADN 431	851299601580	Inox Table C 1300mm left
	ADN 410	854441001000	Inox Right-sided pre-wash table 1200mm with hole
	ADN 412	854441201000	Inox Left-sided pre-wash table 1200mm with hole
	ADN 411	854441101000	Inox Right-sided pre-wash table 1200mm without hole
	ADN 413	854441301000	Inox Left-sided pre-wash table 1200mm without hole
	AGS 146	856314601000	Hand shower tap
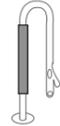
COMMERCIAL CODE	12NC	DESCRIPTION
AGS 106	856310601000	Stainless steel support 500mm
AGS 110	856311001000	Stainless steel support 500mm
ADN 427	854442701000	Stainless steel support 500mm
AGS 129	856312901000	Stainless steel Inox support 500mm
AGS 107	856310701000	Glass basket 350x350x120mm
AGS 116	856311601000	Glass basket 400x400x130mm
AGS 389	851299601590	Basket 500x500mm
AGS 390	851299601600	Basket for 18 dishes 500x500mm
AGS 104	856310401000	Cutlery holder 2 compartments 100x130x60mm
AGS 105	856310501000	Cutlery holder ø 100x110mm
ADI 065	851299601730	Automatic softener 8 l
ADI 094	851299601980	Drain pump
ADI 095	851299601990	Steam condenser and heat recovery

COMMERCIAL CODE	12NC	DESCRIPTION
ADI 096	851299602000	Steam condenser and Heat Recovery
ADI 066	851299601740	Stainless steel basket with wheels (HPL 634 BP)
ADI 067	851299601750	Triangular baking tray basket (HPL 634 BP)
ADI 068	851299601760	Basket for 24 dishes 570x570x130mm
ADI 069	851299601770	Baking tray basket 620x570x100mm
ADI 090	851299601780	Basket 620x570x120mm
ADI 091	851299601790	Stainless steel basket with wheels (HPL 734 BP)
ADI 092	851299601800	Stainless steel basket with wheels (HPL 834 BP)
ADI 093	851299601810	Triangular baking tray basket (HPL 734 BP/HPL 834 BP)
ADI 097	851299602160	Detergent Dosing
ADI 098	859991630280	Basket 18 dishes 500x500 mm
ADI 099	859991630290	Basket 500x500x120 mm
ADI 100	859991630360	Basket 500x500x180 mm

CODE	EGM 3 BP	EGM 4 BP	EDM 5U BP	EDM 5 DU BP	EDM 53 DU BP	ECM 532U BP	SGD 44 BP	SGD 44S BP	SDD 54U BP	SDD 534U BP	SDD 54US BP	SDD 534US BP	SCD 534 US/1 BP
AGS 132	X	X					X						
AGS 134			X	X	X				X	X			
AGS 133						X							
ADN 429						X							X
ADN 414						X							X
ADN 415						X							X
ADN 416						X							X
ADN 430						X							X
ADN 431						X							X
ADN 410						X							X
ADN 412						X							X
ADN 411						X							X
ADN 413						X							X
AGS 146						X							X
AGS 106	X												
AGS 110		X					X	X					
ADN 427			X	X	X				X	X	X	X	
AGS 129													
AGS 107	X												
AGS 116		X					X	X					
AGS 389			X	X	X	X			X	X	X	X	X
AGS 390			X	X	X	X			X	X	X	X	X
AGS 104	X	X					X	X					
AGS 105			X	X	X	X			X	X	X	X	X
ADI 065													
ADI 094													
ADI 095													
ADI 096													
ADI 066													
ADI 067													
ADI 068													
ADI 069													
ADI 090													
ADI 091													
ADI 092													
ADI 093													
ADI 097	X	X	X	X	X	X							
ADI 098			X	X	X	X			X	X	X	X	X
ADI 099			X	X	X	X			X	X	X	X	X
ADI 100			X	X	X	X			X	X	X	X	X

CODE	SCD 534 US/2 BP	HGL 44A BP	HGL 44 SABP	HDL 534A BP	HDL 534SA BP	HDL 534SAO BP	HCL 534 SA BP	HCL 534 SAC BP	H2CL 534 SA BP	H2LC 534 SC BP	HPL 634 BP	HPL 734 BP	HPL 834 BP
AGS 132		X											
AGS 134				X									
AGS 133													
ADN 429	X						X	X	X	X			
ADN 414	X						X	X	X	X			
ADN 415	X						X	X	X	X			
ADN 416	X						X	X	X	X			
ADN 430	X						X	X	X	X			
ADN 431	X						X	X	X	X			
ADN 410	X						X	X	X	X			
ADN 412	X						X	X	X	X			
ADN 411	X						X	X	X	X			
ADN 413	X						X	X	X	X			
AGS 146	X						X	X	X	X			
AGS 106													
AGS 110													
ADN 427													
AGS 129				X	X	X							
AGS 107													
AGS 116		X	X										
AGS 389	X			X	X	X	X	X	X				
AGS 390	X			X	X	X	X	X	X	X			
AGS 104		X	X										
AGS 105	X			X	X	X	X	X	X				
ADI 065									X	X	X		
ADI 094									X	X	X		
ADI 095									X				
ADI 096										X	X		
ADI 066									X				
ADI 067									X				
ADI 068									X				
ADI 069									X				
ADI 090									X				
ADI 091											X		
ADI 092													X
ADI 093											X		X
ADI 097													
ADI 098	X			X	X	X	X	X	X	X			
ADI 099	X			X	X	X	X	X	X	X			
ADI 100	X			X	X	X	X	X	X	X			

beko
PROFESSIONAL

03

Professional Refrigeration

The best cooling equipment to preserve the quality and freshness of your food

The Beko Professional Cooling equipment boasts a wide range of long-lasting and robust products, capable of satisfying any storage capacity.

Display Coolers
Ideal for bars, pubs and restaurants

FLEXIBILITY

This line of refrigerators is designed for storing and displaying food or beverages and features various capacities: from **130 litres up to 480 litres**.

EASY TO USE AND TO INSTALL

All the coolers are equipped with an **easy-to-set control panel** and **adjustable shelves**, which can be inclined. They also have adjustable front feet for correct installation.

ERGONOMICS AND USABILITY

Robust handle and **door with lock** to adapt these products to all space requirements. The interior chamber is smooth and it does not collect dirt, making it **easy to clean**. The door gasket can be easily replaced for cleaning to ensure optimal hygiene. The internal LED lightening and the reversible door increase the easy usability of the products

OPTIMAL PRESERVATION

Thanks to the **double-panel glass door** and the **automatic defrost system**, this range of display coolers guarantees optimal temperature uniformity and preservation performance.

PROMOTIONAL SHIELD WITH INNER LIGHTING

Some cooler models can be fitted with **customised branding in the illuminated canopy and lateral panels** for eye-catching promotion of the products inside.

PROTECTION FILM ON GLASS DOOR

It is also possible possible to protect from ultraviolet rays the quality of the drinks or food contained in our glass door refrigerators, thanks to a protection film that can be applied on the glass, without necessarily changing the fridge door.
This protection film can be ordered as an accessory and it's available in different sizes depending on the dimensions of the door.

ACCESSORIES AVAILABLE			
Product Description	ADI 100 - Protection Film	ADI 101 - Protection Film	ADI 102 - Protection Film
12NC Code	859991627200	859991627220	859991627230
EAN Code	8003437620515	8003437620522	8003437620546
Suitable for:	ADN 200/1 BP; ADN 200/2 BP; ADN 202/1 BP; ADN 202/2 BP	ADN 201/1 BP; ADN 201/2 BP; ADN 203/1 BP; ADN 203/2 BP	ADN 221 C BP; ADN 221 BP; ADN 221/2 BP

Wine Cellar
Design and quality to store wine under ideal conditions

HIGH-QUALITY COMPONENTS

The shelves for wine are made of **natural oak**. The glass door has a **tinted film** to block ultraviolet rays, which adversely affect the wine quality. A **carbon filter** inside the chamber guarantees an adequate level of indoor humidity, while absorbing odours from the refrigerated cellar. Equipped with 9 adjustable wooden shelves and one adjustable wooden bottom with the possibility to tilt for displaying wine bottles.
The wine cellar can hold up to 105 bottles of 0,75 L. Each shelf can support a maximum of 50 kilos.
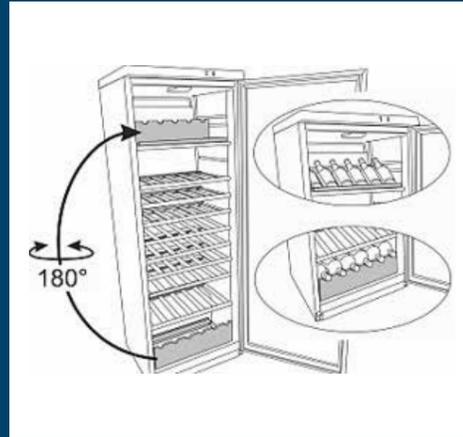
ALWAYS AT THE IDEAL TEMPERATURE

To make sure that each bottle is served at its ideal temperature, the interior of the cellar is divided into **6 different zones, with differentiated climate fields.**
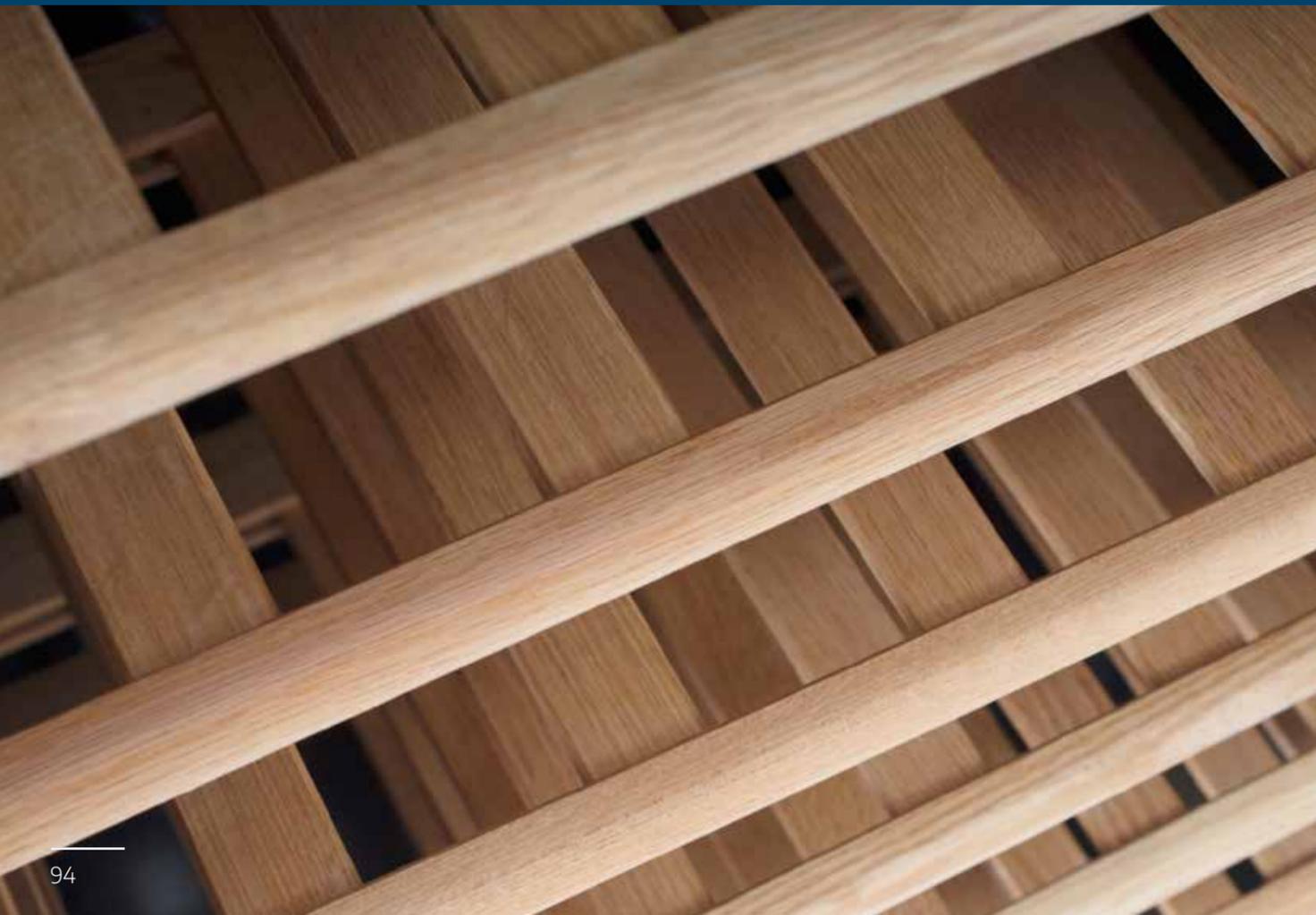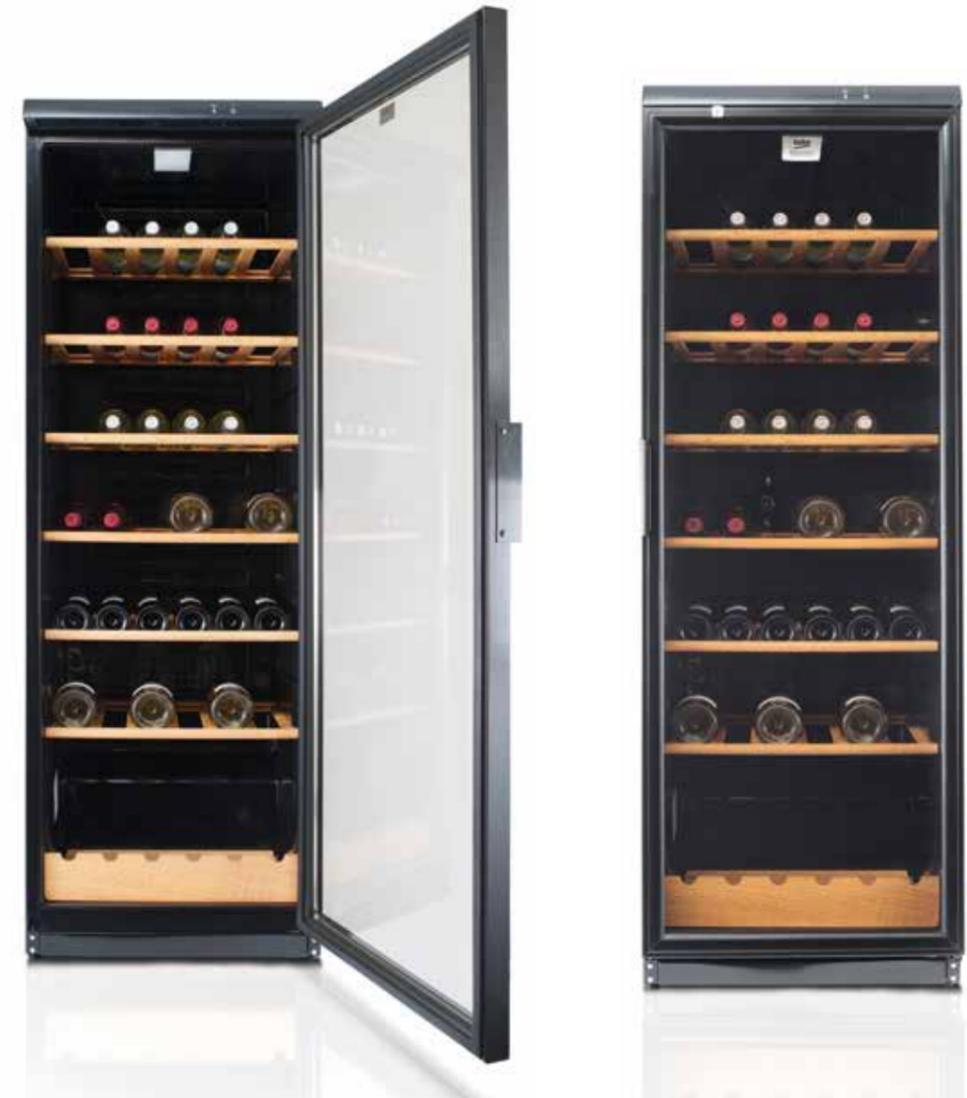
Storage Refrigerators

Innovative, spacious and with a modern design, the new Storage Refrigerators, equipped with the Automatic Defrost System, offer different capacities, **from 320L up to 480L**, with a **temperature range from - 2°C up to +8°C**, becoming quickly and easily a fundamental part for the kitchen of bars or restaurants.

This new cooling range will be **entirely in silver color, outside and inside**, and also equipped **with an internal light and an electro-mechanical thermostat**, representing at best the professional business and satisfying our any customer's needs.

The **reversible door** and the **adjustable front feets** allow you to move and adapt the refrigerator as you prefer to every different environment, making it easy and pleasant to use.

ADN 221 BP

SAME FOR: ADN 203 C BP, ADN 221 C BP, ADN 221/2 BP, ADN 201/1 BP, ADN 201/2 BP, ADN 203/1 BP, ADN 203/2 BP, ADN 230/1 BP, ADN 230/2 BP, ADN 200/1 BP, ADN 200/2 BP, ADN 202/1 BP, ADN 202/2 BP, ALA 018 BP, ALA 019 BP

MAIN FEATURES

- Mechanical control
- Automatic defrosting
- Ventilated
- Automatic water evaporation system
- Max ambient temperature 32°C
- LED internal light
- Inner lighting with on/off switch for promotional branding (ADN 203 C BP and ADN 221 C BP only)
- R600a gas type
- Double-panel glass Door
- Robust handle
- Reversible door (ADN 203 C BP, ADN 221 C BP, ADN 221 BP, ADN 221/2 BP, ADN 221S BP)
- Door lock (except for AND 140W BP and ADN 140B BP)
- Adjustable shelves
- Adjustable feet
- Analogue thermometer (ADN 221 C BP, ADN 221 BP, ADN 221/2 BP, ADN 203/1 BP, ADN 203/2 BP, ADN 230/1 BP, ADN 230/2 BP, ADN 202/1 BP, ADN 202/2 BP)

ADN 221S BP

SAME FOR: ADN 201/1S BP, ADN 203/1S BP, ADN 203B BP

MAIN FEATURES

- Mechanical control
- Automatic defrosting
- Ventilated
- Automatic water evaporation system
- Max ambient temperature 32°C
- LED internal light
- R600a gas type
- Double-panel glass Door
- Robust handle
- Reversible door (except for ADN 203/1S BP)
- Door lock
- Adjustable shelves
- Adjustable feet
- Analogue thermometer (except for ADN 201/1S BP)

ADN 231 BK BP

MAIN FEATURES

- Mechanical control
- Automatic defrosting
- Ventilated
- Automatic water evaporation system
- Max ambient temperature 32°C
- LED internal light
- R600a gas type
- Double-panel glass Door
- Tinted film on door to block ultraviolet rays
- Carbon filter to absorb alien smells
- 6 zones with differentiated temperatures
- Door lock
- Adjustable shelves
- Adjustable feet
- Bottle capacity: 105 / 0.75l

ADN 270SE BP

SAME FOR: ADN 350S BP, ADN 480S BP, ADN 248FS BP

MAIN FEATURES

- Painted dark grey internally and externally
- Automatic defrosting
- Ventilated
- Automatic water evaporation system
- Max ambient temperature 30°C (43°C for ADN 270)
- LED internal light
- Electro-mechanical thermostat
- R600a gas type
- Robust handle
- Reversible door
- Adjustable feet
- Adjustable shelves

Product Description

MAIN FEATURES/PARAMETERS

	ADN 203 C BP	ADN 221 C BP	ADN 221 BP	ADN 221/2 BP	ADN 230/1 BP	ADN 230/2 BP	ADN 203/1 BP	ADN 203/2 BP
12NC Code	859991714280	859991715060	859991715050	859991715010	859991714260	859991714250	859991714090	859991715220
EAN Code	8690842989117	854422201000	8690842989155	8690842989148	8690842989100	8690842989094	8690842988967	8690842989551
Door frame material for glass doors cabinets	Aluminium	Aluminium	Aluminium	White PVC	Alluminium	White PVC	Alluminium	White PVC
Doors number	1	1	1	1	2	2	1	1
Door lock	Yes	Yes	Yes	Yes	Yes	Yes	Yes	Yes
Promotional Shield	Yes	Yes	No	No	No	No	No	No
Average Internal Temperature (°C)	5	5	5	5	5	5	5	5
Internal Temperature Range min/max (°C)	from -2 to +14	from -2 to +14	from -2 to +14	from -2 to +14	from -2 to +14	from -2 to +14	from -2 to +14	from -2 to +14
Gross Capacity (L)	385	480	480	480	350	350	350	350
Net Capacity (L)	360	455	455	455	320	320	320	320
Gas Type	R600a	R600a	R600a	R600a	R600a	R600a	R600a	R600a
Motor Power (W)	265	265	265	265	230	230	230	230
Electrical Rating at switched on lighting (kW/24h)	2,816	2,457	2,457	2,457	2,038	2,038	2,038	2,038
Voltage (V) / Frequency (Hz)	220/230 V - 50Hz	220/230 V - 50Hz	220/230 V - 50Hz	220/230 V - 50Hz	220/230 V - 50Hz	220/230 V - 50Hz	220/230 V - 50Hz	220/230 V - 50Hz
Control Panel Location	Outside	Inside	Inside	Inside	Outside	Outside	Outside	Outside
Internal Lighting Location	Ceiling	Vertical	Vertical	Vertical	Ceiling	Ceiling	Ceiling	Ceiling
Hinged panel	Right reversible	Right reversible	Right reversible	Right reversible	Right / not reversible	Right / not reversible	Right / not reversible	Right / not reversible
Adjustable Shelves in freezer compartment	5	5	5	5	6	6	6	6
Shelf Size (WxD)	380x490	487x490	487x490	487x490	523x351	523x351	523x351	523x351
Thermometer	No	Yes	Yes	Yes	Yes	Yes	Yes	Yes
Plug Type	Schuko	Schuko	Schuko	Schuko	Schuko	Schuko	Schuko	Schuko
Defrosting	Automatic	Automatic	Automatic	Automatic	Automatic	Automatic	Automatic	Automatic
Dimensions without packaging WxDxH (mm)	600x600x2025	600x730x2025	600x685x2025	600x685x2025	600x600x1730	600x600x1730	600x600x1730	600x600x1730
Dimensions with packaging WxDxH (mm)	620x630x2080	650x760x2070	650x760x2070	650x760x2070	620x630x1790	620x630x1790	620x630x1790	620x630x1790
Gross Weight (kg)	79.5 kg	97kg	97 kg	97 kg	69.5 kg	69.5 kg	69.5 kg	69.5 kg
Net Weight (kg)	74 kg	90kg	90 kg	90 kg	65 kg	65 kg	65 kg	65 kg
Energy class	E	D	D	D	D	D	D	D

Product Description — ADN 203/2 CH BP

AVAILABLE FOR THE CH MARKET

12NC Code	859991713790
EAN Code	8690842988943

Product Description	ADN 201/1 BP	ADN 201/2 BP	ADN 200/1 BP	ADN 200/2 BP	ADN 202/1 BP	ADN 202/2 BP	ADN 140B BP	ADN 140W BP
MAIN FEATURES/PARAMETERS								
12NC Code	859991714080	859991713120	859991713100	859991713020	859991713740	859991713050	859991712050	859991704290
EAN Code	8690842988950	8690842988813	8690842988783	8690842988721	8690842988899	8690842988738	8690842988622	8690842988608
Door frame material for glass doors cabinets	Alluminium	White PVC	Alluminium	White PVC	Aluminium	White PVC	Aluminium, painted in black	Aluminium
Doors number	1	1	1	1	1	1	1	1
Door lock	Yes	Yes	Yes	Yes	Yes	Yes	No	No
Promotional Shield	No	No	No	No	No	No	No	No
Average Internal Temperature (°C)	5	5	5	5	5	5	5	5
Internal Temperature Range min/max (°C)	from -2 to +14	from -2 to +14	from -2 to +14	from -2 to +14	from -2 to +14	from -2 to +14	from -2 to +14	from -2 to +14
Gross Capacity (L)	350	350	290	290	290	290	130	130
Net Capacity (L)	320	320	275	275	275	275	123	123
Gas Type	R600a	R600a	R600a	R600a	R600a	R600a	R600a	R600a
Motor Power (W)	230	230	200	200	200	200	100	100
Electrical Rating at switched on lighting (kW/24h)	2,038	2,038	2,471	2,471	2,471	2,471	0,992	0,992
Voltage (V) / Frequency (Hz)	230/220 V - 50Hz	230/220 V - 50Hz	230/220 V - 50Hz	230/220 V - 50Hz	230/220 V - 50Hz	230/220 V - 50Hz	230/220 V - 50Hz	230/220 V - 50Hz
Control Panel Location	Outside	Outside	Outside	Outside	Outside	Outside	Outside	Outside
Internal Lighting Location	Ceiling	Ceiling	Ceiling	Ceiling	Ceiling	Ceiling	Ceiling	Ceiling
Hinged panel	Right / not reversible	Right / not reversible	Right / not reversible	Right / not reversible	Right / not reversible	Right / not reversible	Right / not reversible	Right / not reversible
Adjustable Shelves in freezer compartment	6	5	6	5	5	5	3	3
Shelf Size (WxD)	523x351	523x351	520x365	520x365	520x365	520x365	450x324	450x324
Thermometer	No	No	No	No	No	No	No	No
Plug Type	Schuko	Schuko	Schuko	Schuko	Schuko	Schuko	Schuko	Schuko
Defrosting	Automatic	Automatic	Automatic	Automatic	Automatic	Automatic	Automatic	Automatic
Dimensions without packaging WxDxH (mm)	600x600x1730	600x600x1730	600x600x1450	600x600x1450	600x600x1450	600x600x1450	560x600x850	560x600x850
Dimensions with packaging WxDxH (mm)	620x630x1790	620x630x1790	620x630x1510	620x630x1510	620x630x1510	620x630x1510	570x630x920	570x630x920
Gross Weight (kg)	69,5 kg	69,5 kg	59 kg	59 kg	59 kg	59 kg	35 kg	35 kg
Net Weight (kg)	65 kg	65 kg	55 kg	55 kg	55 kg	55 kg	32 kg	32 kg
Energy class	D	D	E	E	E	E	C	C

Product Description	ADN 221S BP	ADN 201/1S BP	ADN 203/1S BP	ADN 203B BP
MAIN FEATURES/PARAMETERS				
12NC Code	859991715080	859991714100	859991714200	859991715150
EAN Code	8690842989179	8690842989018	8690842989087	8690842989339
Door frame material for glass doors cabinets	Alluminium	Alluminium	Alluminium	Aluminium, painted in black
Doors number	1	1	1	1
Door lock	Yes	Yes	Yes	Yes
Promotional Shield	No	No	No	No
Average Internal Temperature (°C)	5	5	5	5
Internal Temperature Range min/max (°C)	from -2 to +14	from -2 to +14	from -2 to +14	from -2 to +14
Gross Capacity (L)	480	350	350	350
Net Capacity (L)	455	320	320	320
Gas Type	R600a	R600a	R600a	R600a
Motor Power (W)	265	230	230	230
Electrical Rating at switched on lighting (kW/24h)	2,457	2,038	2,038	2,038
Voltage (V) / Frequency (Hz)	230/220 V - 50Hz	230/220 V - 50Hz	230/220 V - 50Hz	230/220 V - 50Hz
Control Panel Location	Inside	Outside	Outside	Outside
Internal Lighting Location	Vertical	Ceiling	Ceiling	Ceiling
Hinged panel	Right reversible	No	Right / not reversible	Right / not reversible
Adjustable Shelves in freezer compartment	5	6	6	6
Shelf Size (WxD)	487x490	523x351	523x351	523x351
Thermometer	Yes	No	Yes	Yes
Plug Type	Schuko	Schuko	Schuko	Schuko
Defrosting	Automatic	Automatic	Automatic	Automatic
Dimensions without packaging WxDxH (mm)	600x685x2025	600x600x1730	600x600x1730	600x600x1730
Dimensions with packaging WxDxH (mm)	650x760x2070	620x630x1790	620x630x1790	620x630x1790
Gross Weight (kg)	97 kg	69,5 kg	69,5 kg	69,5 kg
Net Weight (kg)	90 kg	65 kg	65 kg	65 kg
Energy class	D	D	D	D

Product Description	ADN 231 BK BP
MAIN FEATURES/PARAMETERS	
12NC Code	859991715030
EAN Code	8690842989124
Door frame material for glass doors cabinets	Aluminium, painted in black
Doors number	1
Door lock	Yes
Promotional Shield	No
Average Internal Temperature (°C)	-
Internal Temperature Range min/max (°C)	from +4 to +14
Gross Capacity (L)	350
Net Capacity (L)	330
Gas Type	R600a
Motor Power (W)	150
Electrical Rating at switched on lighting (kW/24h)	0,501
Voltage (V) / Frequency (Hz)	230/220 V - 50Hz
Control Panel Location	Outside
Internal Lighting Location	Ceiling
Hinged panel	Right / not reversible
Adjustable Shelves in freezer compartment	10
Shelf Size (WxD)	518x361
Thermometer	No
Plug Type	Schuko
Defrosting	Automatic
Dimensions without packaging WxDxH (mm)	600x600x1730
Dimensions with packaging WxDxH (mm)	620x630x1790
Gross Weight (kg)	69,5 kg
Net Weight (kg)	65 kg
Energy class	G

Product Description	ADN 203B CH BP
AVAILABLE FOR THE CH MARKET	
12NC Code	859991715160
EAN Code	8690842989353

Product Description	ADN 231 BK CH BP
AVAILABLE FOR THE CH MARKET	
12NC Code	859991717800
EAN Code	8690842991844

Product Description	ADN 270SE BP	ADN 350S BP	ADN 480S BP	ADN 248FS BP
MAIN FEATURES/PARAMETERS				
12NC Code	859991715090	859991715110	859991715140	859991715170
EAN Code	8690842989285	8690842989315	8690842989322	8690842989360
Door frame material for glass doors cabinets		Aluminium	Aluminium	
Doors number	1	1	1	1
Door lock	No	No	No	No
Promotional Shield	No	No	No	No
Average Internal Temperature (°C)	-	-	-	-18
Internal Temperature Range min/max (°C)	from +0 to +8	from -2 to +8	from -2 to +8	from -16 to +24
Gross Capacity (L)	270	350	480	248
Net Capacity (L)	254	230	350	232
Gas Type	R600a	R600a	R600a	R600a
Motor Power (W)	230	230	265	170
Electrical Rating at switched on lighting (kW/24h)	0,287	2,014	2,416	0,575
Voltage (V) / Frequency (Hz)	230/220 V - 50Hz	230/220 V - 50Hz	230/220 V - 50Hz	230/220 V - 50Hz
Control Panel Location	Outside	Inside	Outside	Behind the door
Internal Lighting Location	Ceiling	Ceiling	Vertical	-
Hinged panel	Right reversible	Right reversible	Right reversible	Right reversible
Adjustable Shelves in freezer compartment	5	7	6	5
Shelf Size (WxD)	401x194	361 and bottom 265 x 522 and bottom 485	488 and bottom 446 x 490 and bottom 180	389 x 495 (456 at the back)
Thermometer	No	No	No	No
Plug Type	Schuko	Schuko	Schuko	Schuko
Defrosting	Automatic	Automatic	Automatic	Manual
Dimensions without packaging WxDxH (mm)	600x650x1450	600x600x1730	600x685x2025	600x650x1630
Dimensions with packaging WxDxH (mm)	620x670x1490	620x630x1790	640x720x2070	620x670x1680
Gross Weight (kg)	54kg	57,5 kg	83,5 kg	54,5 kg
Net Weight (kg)	50 kg	53 kg	76,5 kg	59 kg
Energy class	E	D	D	E

Professional Upright Cabinets

ADN 215 BP

SAME FOR: ADN 213 BP, ADN 214 BP, ADN 216 BP, ADN 218 BP, ADN 219 BP

MAIN FEATURES

- AISI 304 Stainless Steel both internally and externally
- Electronic control
- Digital display
- Automatic defrosting
- Ventilated
- Automatic water evaporation system
- R290 gas type
- Products with solid door are tropicalised (43°C max ambient temperature)
- Products with glass door 25°C max ambient temperature
- Reversible door
- Adjustable plastic feet
- Door lock
- Internal light (ADN 215)
- Evaporator inside the cell
- Stainless Steel grid supports
- Plastic-coated grids GN 2/1

The Beko Professional range of upright cabinets is the perfect combination of functionality and performance which can be adapted to a wide variety of needs.

BUILT TO LAST

All the models **are made of AISI 304 stainless steel both externally and internally**. All grids are plastic-coated with stainless steel and slot into stainless steel guides for safe in-andout sliding, without the risk of tilting. The guides are fixed to robust supports, providing 23 different positions. A 60mm insulation thickness performance.

PERFORMANCE AND HIGH CAPACITY

The range includes **700l and 1400l models, both refrigerators, freezers and combi versions, with either solid or glass doors** (available on refrigerator models only). The working temperature for refrigerator models with solid doors ranges from -2°C to +8°C, while for the glass doors models it goes from +1°C up to +10°C. For the freezers the working temperature goes from -20°C to -18°C. **All models with solid doors are tropicalis T1**, thus ensuring that the products can work properly at **ambient temperatures of up to 43°C**.

TECHNOLOGY

The range of professional upright cabines comes with **digital display controls**. All models feature a ventilated operating mode and an **automatic defrost system**.

Product Description	ADN 213 BP	ADN 215 BP	ADN 218 BP	ADN 214 BP	ADN 219 BP	ADN 216 BP
MAIN FEATURES/PARAMETERS						
12NC Code	859991721890	859991721950	859991722220	859991721960	859991722240	859991722230
EAN Code	8690842995743	8690842995774	8690842995866	8690842995798	8690842996009	8690842995958
Door frame material for glass doors cabinets	Aluminium	Aluminium				
Doors number	1	1	2	1	2	2
Door lock	Yes	Yes	Yes	Yes	Yes	Yes
Promotional Shield	No	No	No	No	No	No
Average Internal Temperature (°C)	-	-	-	-	-	-
Internal Temperature Range min/max (°C)	from -2 to +8	from +1 to +10	from -2 to +8	from -18 to -20	from -10 to -20	from -2 to -8; from -18 to -20
Gross Capacity (L)	700	700	1400	700	1400	700
Net Capacity (L)	530	530	1166	530	1166	
Gas Type	R290	R290	R290	R290	R290	R290
Motor Power (W)	391	506	621	851	966	1220
Electrical Rating at switched on lighting (kW/24h)	0,34	0,35	0,36	0,54	1,10	0,84
Voltage (V) / Frequency (Hz)	230 V - 50Hz	230 V - 50Hz	230 V - 50Hz	230 V - 50Hz	230 V - 50Hz	230 V - 50Hz
Control Panel Location	Outside	Outside	Outside	Outside	Outside	Outside
Internal Lighting Location	-	Ceiling	-	-	-	-
Hinged panel	Right reversible	Right reversible	Right reversible	Right reversible	Right reversible	Right reversible
Adjustable Shelves in freezer compartment	-	-	6	3	6	-
Shelf Size (WxD)	650x530	650x530	650x530	650X530	650X530	650X530
Thermometer	Yes	Yes	Yes	No	No	Yes
Plug Type	Schuko	Schuko	Schuko	Schuko	Schuko	Schuko
Defrosting	Automatic	Automatic	Automatic	Automatic	Automatic	Automatic
Dimensions without packaging WxDxH (mm)	720x866x2030	720x888x2030	1440x866x2030	720x866x2030	1440x866x2030	720x866x2030
Dimensions with packaging WxDxH (mm)	900x800x2200	900x930x2200	1500x900x2200	900x800x2200	1500x900x2200	900x800x2200
Gross Weight (kg)	138 kg	148 kg	216 kg	143 kg	216 kg	188 kg
Net Weight (kg)	125 kg	135 kg	195 kg	130 kg	195 kg	175 kg
Energy class	C	E	D	D	E	

Ice Makers

Clean design, heavy-duty construction and a large array of production capacities (from 25kg to 180kg) make this line suitable for any type of use.

A COMPLETE RANGE

The range includes a vast choice of products available with an efficient air cooling system.
All the ice maker models are made of AISI 304 stainless steel. They are a great choice for busy pubs and clubs where ice is a constant requirement and space is at premium.

Beko Professional offers 3 ice-maker ranges:
- full range of **Ice "cube" makers** with spray technology
- full range of **Ice "finger" makers** with paddle technology, producing clear hollow finger ice cubes
- range of **Ice "flake" makers**, producing clean, crisp, granular ice with a vertical cylindrical evaporator and a heavy-duty rotating auger mechanism.

ECO-FRIENDLY, COMPACT, EFFICIENT AND WITH SOLID STRUCTURE

The **AND 108 BP** and **ADN 112 BP** ice makers are able to create **25** and **47kg of ice in 24 h** and with a large storage capacity.

Robust ice makers with **AISI 304 stainless steel body**, they are **tropicalized machines** and have a solid structure supported by 4 steel columns and a strong door with an ergonomic opening system.

Energy consumption is reduced thanks to the **natural gas R290** with very low global warming impact.

With the **compact dimension**, ideal for business with space limitations, and the **smart front ventilation system** that allows a built-in installation of the unit, they also have **easy access for service**; all panels can be disassembled separately.

They benefit from a **patented anti-scale spray system** with small vibration to avoid limescale deposit while the **electronics control** enhances the performance of the machines allowing them to **work perfectly even in extreme climate conditions**.

ADN 108 BP
ADN 112 BP

MAIN FEATURES

- Cube ice makers with gourmet ice shape, the most used in the catering
- Natural gas R290 which reduced the energy consumption and respect the environment
- AISI 304 Stainless steel body with solid structure supported by 4 steel columns
- Tropicalized machine (T Class)
- Compact dimension, ideal for business with space limitation
- Patented anti-scale spray system with small vibration to avoid limescale deposit
- Door made in stainless steel AISI 304, strong door opening system
- Electronics control that enhances the performance of the machine and allows it to adapt to extreme climates
- Smart front ventilation system that allow built-in installation of the unit
- Easy access for service and installation. All panels can be disassembled separately

Product Description	ADN 108 BP	ADN 110 BP	ADN 112 BP	ADN 114 BP
MAIN FEATURES/PARAMETERS				
12NC Code	859991719300	859991719500	859991719510	859991719610
EAN Code	8690842994227	8690842994234	8690842994357	8690842994364
Material	Stainless steel	Stainless steel	Stainless steel	Stainless steel
Ice production in 24 Hours (kg)	25	32	47	58
Ice storage capacity (kg)	6	15	20	25
Ice shape	Cube	Cube	Cube	Cube
Condenser type	Air	Air	Air	Air
System	Spray	Spray	Spray	Spray
Gas type	R290	R290	R290	R290
Defrost type	Hot gas	Hot gas	Hot gas	Hot gas
Evaporator	Static	Static	Static	Static
Thickness of ice (mm)	36x26x23	39x35	39x35	39x35
Electrical Connection Rating (Kw)	310	340	510	440
Voltage (V) / Frequency (Hz)	230 V - 50 Hz	230 V - 50 Hz	230 V - 50 Hz	230 V - 50 Hz
External Dimensions (WxDxH mm)	350x475x593	405x515x744	465x595x789	535x595x789
Packaging Dimensions (WxDxH mm)	440x550x715	480x580x900	540x660x920	610x660x1020
Gross Weight (kg)	36 kg	46 kg	56 kg	61 kg
Net Weight (kg)	32 kg	40 kg	45 kg	56 kg

Product Description	ADN 116 BP	ADN 118 BP	ADN 120 BP
MAIN FEATURES/PARAMETERS			
12NC Code	859991719630	859991719650	859991719670
EAN Code	8690842994418	8690842994432	8690842994487
Material	Stainless steel	Stainless steel	Stainless steel
Ice production in 24 Hours (kg)	89	164	163
Ice storage capacity (kg)	35	75	
Ice shape	Cube	Cube	Cube
Condenser type	Air	Air	Air
System	Spray	Spray	Spray
Gas type	R290	R290	R290
Defrost type	Hot gas	Hot gas	Hot gas
Evaporator	Static	Static	Static
Thickness of ice (mm)	39x35	39x35	39x35
Electrical Connection Rating (Kw)	680	1060	1500
Voltage (V) / Frequency (Hz)	230 V - 50 Hz	230 V - 50 Hz	230 V - 50 Hz
External Dimensions (WxDxH mm)	715x595x939	860x700x1044	775x625x805
Packaging Dimensions (WxDxH mm)	790x655x1060	930x765x1160	845x715x990
Gross Weight (kg)	76 kg	120 kg	103 kg
Net Weight (kg)	70 kg	95 kg	102 kg

Product Description	AGS 836 BP	AGS 838 BP	AGS 840 BP	AGS 842 BP	AGS 844 BP	AGS 846 BP	AGS 848 BP	ADN 106 BP
MAIN FEATURES/PARAMETERS								
12NC Code	859991719700	859991719750	859991719790	859991719810	859991719910	859991719930	859991720190	859991720200
EAN Code	8690842994494	8690842994647	8690842994692	8690842994722	8690842994746	8690842994838	8690842994845	8690842994883
Material	Stainless steel	Stainless steel	Stainless steel	Stainless steel	Stainless steel	Stainless steel	Stainless steel	Stainless steel
Ice production in 24 Hours (kg)	25	38	45	61	72	83	143	159
Ice storage capacity (kg)	6	12	12	25	30	37	50	230
Ice shape	Fingers	Fingers	Fingers	Fingers	Fingers	Fingers	Fingers	Fingers
Condenser type	Air	Air	Air	Air	Air	Air	Air	Air
System	Paddle	Paddle	Paddle	Paddle	Paddle	Paddle	Paddle	Paddle
Gas type	R290	R290	R290	R290	R290	R290	R290	R290
Defrost type	Hot gas	Hot gas	Hot gas	Hot gas	Hot gas	Hot gas	Hot gas	Hot gas
Evaporator	Static	Static	Static	Static	Static	Static	Static	Static
Thickness of ice (mm)	29x42	29x42	29x42	29x42	29x42	29x42	29x42	29x42
Electrical Connection Rating (Kw)	250	250	350	400	400	620	750	750
Voltage (V) / Frequency (Hz)	230 V - 50 Hz	230 V - 50 Hz	230 V - 50 Hz	230 V - 50 Hz	230 V - 50 Hz	230 V - 50 Hz	230 V - 50 Hz	230 V - 50 Hz
External Dimensions (WxDxH mm)	402x507x643	402x507x699	402x507x699	513x557x811	593x557x934	673x557x982	843x557x984	762x818x1398
Packaging Dimensions (WxDxH mm)	495x605x760	495x605x810	500x605x815	536x580x945	670x630x1070	745x635x1130	925x637x1125	790x860x1520
Gross Weight (kg)	40 kg	45 kg	45 kg	58 kg	62 kg	74 kg	86 kg	114 kg
Net Weight (kg)	36 kg	38 kg	40 kg	48 kg	55 kg	60 kg	80 kg	95 kg

Product Description	ADN 100 BP	ADN 102 BP	AGS 834 BP
MAIN FEATURES/PARAMETERS			
12NC Code	859991720210	859991720220	859991720320
EAN Code	8690842994920	8690842994982	8690842994999
Material	Stainless steel	Stainless steel	Stainless steel
Ice production in 24 Hours (kg)	66	95	190
Ice storage capacity (kg)	20	20	64
Ice shape	Flakers	Flakers	Flakers
Condenser type	Air	Air	Air
System	Axial	Axial	Axial
Gas type	R290	R290	R290
Defrost type	Hot gas	Hot gas	Hot gas
Evaporator	–	–	–
Thickness of ice (mm)	–	–	–
Electrical Connection Rating (Kw)	430	470	643
Voltage (V) / Frequency (Hz)	230 V - 50 Hz	230 V - 50 Hz	230 V - 50 Hz
External Dimensions (WxDxH mm)	465x595x784	465x595x784	515x550x1355
Packaging Dimensions (WxDxH mm)	525x645x920	525x654x920	615x650x1550
Gross Weight (kg)	63 kg	63 kg	55 kg
Net Weight (kg)	55 kg	58 kg	45 kg

Chest Freezer

This white chest freezer offers an exceptional **large capacity of 432L**, giving you all the space you need to store food and drinks.It also has a c**ounter-balanced lid system** so it closes gently, it's easy to access and it won't swing closed unexpectedly.

The **interior light** and the **lock protection** make this chest freezer always easy and safe to use.

Thanks to the **Fast Freezing Technology**, that sets the freezer temperature to 10 degrees colder than the lowest setting, your food will be freezed faster than ever, safeguarding its flavor, texture and nutritional values.

This solution incorporates a **water drainage system** that makes the defrost and the cleaning processes easier than ever.

Also, our chest freezer includes **three convenient baskets** to help you tidily store your packages, boxes and bags of frozen food.

THE IDEAL PRODUCT FOR B&B, HOTELS, FARMS HOUSES, SHOPS AND OFFICES

This products is compliant for the following professional business:
- staff kitchen areas in shops, offices and other working environments;
- farm houses and hotels, motels and other residential type environments;
- bed and breakfast;
- catering.

ACO 432E BP

MAIN FEATURES

- Tot Capacity of 437L
- Net capacity of 432 L
- Fast Freezing Technology
- Counter Balance System
- Lock Protection
- Water Drainage System
- Interior Light
- 3 baskets included

Product Description	ACO 432E BP
MAIN FEATURES/PARAMETERS	
12NC	859991720740
EAN Code	8690842988707
Main Colour of the Product	White
Material of the Product	Steel
Lockable Door	Yes
Number of Baskets	3
Temperature Adjustable	Yes
Maximum Ambient Temperature (C°)	43 °C
Freezing Capacity (kg/24h)	20
Tot Capacity (L)	437 L
Gas Type	R600a
Electrical Connection Rating (W)	100
Voltage (V)	220-240
Frequency (Hz)	50
Plug Type	Schuko
Control Panel Location	Outside
Type of Control	Manual
Internal Lighting	Yes
Reversible Door	Yes
Type of Thermostat	Mechanic
Defrost Process	Manual
External Dimensions WxDxH (mm)	1405x698x916
Packaging Dimensions WxDxH (mm)	1437x766x962
Gross Weight (kg)	47 kg
Net Weight (kg)	49 kg
Energy efficiency class - NEW (2010/30/EU)	E
Energy Consumption (kWh)	1

Shock freezer, the ideal product for long term preservation

The ideal solution to maintain the same taste, quality and consistency of the freshly cooked food and also maximise the workflow in the kitchen, helping saving time and money.

Blast chilling is a technology that, thanks to the conservative properties of the cold, keeps food unaltered without changing its quality, so it's also the best alley for the health food.

The shock freezer is a product used for RAPID Cooling.
When the cooling process is fast like in this case, it generates microcrystal of ice that do not damage the structural characteristics of the food.
This translates in absolute quality, consistency, taste and colour of the food that's unchanged.

PROFESSIONAL PERFORMANCE

To guarantee the best hygienic conditions of the food, by HACCP regulation the temperature of cooked food must be quickly kept to these value measured at the heart of the food:
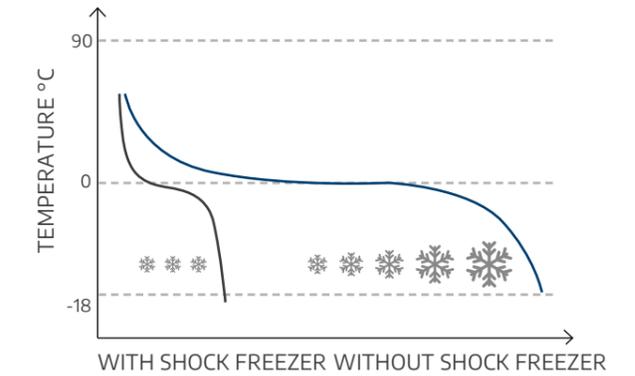
POSITIVE BLAST CHILLING

From +70°C to +3°C within 90 minutes

TEMPERATURE °C
90
70
40
10
3
Bacteria Proliferation
WITH SHOCK FREEZER   WITHOUT SHOCK FREEZER
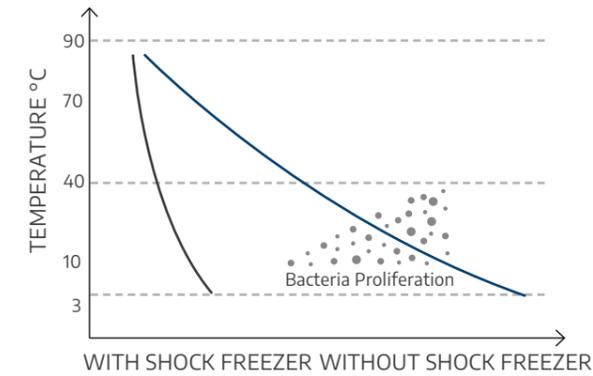
NEGATIVE BLAST CHILLING

From +70°C to -18°C within 240 minutes

TEMPERATURE °C
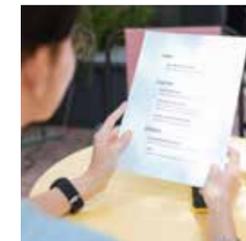90
0
-18
WITH SHOCK FREEZER   WITHOUT SHOCK FREEZER

GREAT QUALITY RESULTS & GUARANTEED HYGIENE

The Blast Chiller plays an important role in the food preservation and improve the working processes.

QUALITY OF FOOD

Same quality and taste of fresh or just cooked food

ORGANISATIONAL

Better Timing organization and working plan in the kitchen, menu extension, better staff management

HYGIENE

In compliance with hygiene and healthy standard HACCP, the rapid cooling of the shock freezer avoids the bacteria proliferation

ECONOMIC

Waste reduction and less weight loss of food

THE INDISPENSABLE TOOL FOR...

RESTAURANTS

Essential tool for chefs, as it gives the opportunity to organize and plan their activity in advance, offering wide menu, a fast and efficient service with the total respect for the fragrance and freshness of food.

The biggest advantage, beyond the increase in food safety (HACCP), is the reorganization of the kitchen, thanks to the elimination of peaks of work and the daily repetitions.

BAKERIES

Cold technology has been developed in recent years also in bread-making to help reducing night working shift, workforce and overtime, offering a wide variety of products.

PATISSERIE

The modern pastry shop can not do without exploiting the blast chilling technology.

This help them to improve efficiency by reducing the preparation time, storage space and product and quality safety.

ICE CREAM

The creamy of the ice cream depends mainly on the presence of micro air bubbles and micro crystals of ice.

To maintain its characteristics the ice cream must be put in the blast chiller.

In addition to the formation of micro ice crystals, it allows to create a thin surface barrier that prevents the product from flattening.

The result is a creamy and soft ice cream, ready to be served.

RANGE ARCHITECTURE

3 LEVELS	5 LEVELS	10 LEVELS

ACO D103 BP
859991720720

ACO D205 BP
859991720690

ACO D210 BP
859991720680

The whole range is equipped with 1 Grid GN 1/1 and a Core Probe.

ACO D210 BP

SAME FOR: ACO D205 BP, ACO D103 BP

MAIN FEATURES

- Stainless Steel AISI 304
- 10 Trays GN1/1, but available also in 5 and 3 Trays
- Double insertion for trays GN1/1 and 60x40cm, except the 3 Trays
- Electronic Control with Digit Display
- Insulation 60 mm. in expanded polyurethane and CFC and HCFC free
- Core probe
- Door micro switch to stop fan when opening
- Air condensation
- Defrost Cycle
- Automatic cold holding at the end of the cycle

Product Description	ACO D103 BP	ACO D205 BP	ACO D210 BP
MAIN FEATURES/PARAMETERS			
NC12	859991720720	859991720690	859991720680
EANCode	851299602300	851299602310	851299602320
Product Group	Professional Shock freezer	Professional Shock freezer	Professional Shock freezer
Dimensions without packaging WxDxH (mm)	620x650x670	790x820x860	790x820x1430
Dimensions with packaging WxDxH (mm) WxDxH (mm)	640x690x820	820x910x1020	820x910x1590
Net Weight (kg)	53 kg	83 kg	128 kg
Gross Weight (kg)	65 kg	95 kg	142 kg
Electrical Connection (Kw/h)	500	600	1200
Voltage (V)	230	230	230
Frequency (Hz)	50	50	50
Max productivity per chilling cycle +70°C/+3°C (kg) 90 min	8	12	25
Max productivity per freezing cycle +70°C/-18°C (kg) 240 min	5	8	15
Core Probe	Yes	Yes	Yes
Product Material	Stainless Steel	Stainless Steel	Stainless Steel
Trays levels	3	5	10
Grid dimension (GN)	GN 1/1	GN 1/1 or 60x40	GN 1/1 or 60x40
Number of available programmes	4	4	4
Defrost type	Manual	Manual	Manual
Distance between levels (mm)	67	67	67
Door hinges	Left	Right reversible	Right reversible
Gas type	R290	R290	R290
Insultation Thickness (mm)	60	60	60
Type of control	Electronic	Electronic	Electronic
User Interface	Digit	Digit	Digit
Time to end at Display	Yes	Yes	Yes
Water evaporation system	Manual	Manual	Manual
Wheels accessory kit	Yes	Yes	Yes
Plug type	Schuko	Schuko	Schuko

04

Professional Cooking

Discover our efficient catering solutions suitable for every need

Beko Professional cooking equipment features top-quality appliances and offers the widest variety for all uses in the catering industry.

Ovens Line

Experience the Professional Ovens Collection

Technology, quality and versatility make Beko Professional ovens the ideal choice to satisfy the needs of any chef.

High professionalism for
top-quality results, every time

Thanks to their advanced technology and the large dimensions of the chamber, which ensures optimal circulation of the air, our professional ovens are able to enhance the flavours of each dish and to ensure uniform cooking on all trays, regardless of the load.

Our Professional Oven range is articulated with 3 different user interfaces: **Touch, Digital and Mechanical**, and with different sizes, 4, 6 and 11 levels for the Electric version and 7 levels for the gas version.

The Premium structure, thanks to its AISI 304 Stainless Steel, boasts an excellent robustness. It comes with **20 cooking phases** and the customization possibility up to **1000 different recipes**.

EXCELLENT PERFORMANCE WITH FOUR COOKING METHODS

The choice of four different cooking methods guarantees optimal cooking results, from delicatessen products to pastries: first courses, meat and fish dishes, vegetables, croissants, cakes, bread, pizza.

CONVECTION + VENTILATION

A fan circulates the heated air and keep the temperature steady.

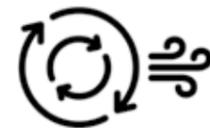**3 KNOBS (TIMER & TEMPERATURE + GRILL)**
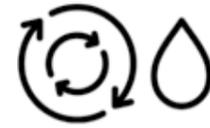
CONVECTION + HUMIDIFIER

Thanks to the humidifier system, the water is injected into the fan of the cooking chamber by pressing a button and due to the high cooking temperature, it evaporates instantly creating humidity.

2 KNOBS + HUMIDIFIER BUTTON
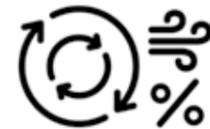
CONVECTION + STEAM

The users can select the required humidity by turning the steam knob. The machine automatically introduce humidity into the cooking chamber according to the percentage selected.

3 KNOBS (TIMER, TEMP, STEAM)

CONVECTION + COMBI + STEAM 100%

With a premium oven you have the possibility to cook with three different cooking methods: just convection, combination and direct steam 100%.

3 BUTTONS (TIMER, TEMP, STEAM)

The **Convection Ovens** and **Convection + Humidifier Ovens** are suitable for bar or small restaurants where I need to heat, defrost and cook pizza or brioches, where steam is not necessary.

The **Convection Ovens + Steam** are the ideal solution for foods that need to be cooked quickly at high temperature, in a humid atmosphere. Food remains tender and doesn't lose weight.

The **Combi + Direct Steam** solution instead allows to cook also with just Steam 100%, perfect for fish, vegetables or any kind of food that requires a gentle cooking, where vitamin and mineral loss is virtually null.

PERFECT COOKING RESULTS. NO MATTER WHAT YOU COOK

Beko Professional ovens are the ideal solution for both pastry and gastro cooking. Their exclusive chamber is specially designed with a double insertion, to hold both pastry trays measuring 400x600mm and GN 1/1 grids.

PASTRY OVENS

GASTRO OVENS

TRAYS - STANDARD SIZES:

400 x 600 mm

GRIDS - STANDARD SIZES:

GN 2/1 : 650 x 530 mm
GN 1/1 : 325 × 530 mm
GN 2/3 : 325 × 354 mm
GN 2/4 : 162 × 530 mm
GN 2/8 : 325 × 132 mm
GN 1/2 : 325 × 265 mm
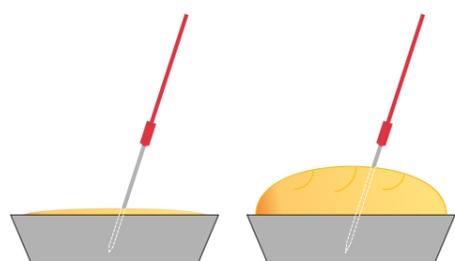GN 1/3 : 325 × 176 mm
Etc.

PREMIUM OVENS WITH TOUCH AND DIGIT CONTROLS

The Premium Ovens are a range of ovens with 5, 7 and 11 levels, with **Combi cooking technology + Direct Steam injection,** to satisfy any professional needs. The Touch version is also supplied with the **Multi-Cooking function**, allowing to cook different recipes and dishes in the same time, without affecting taste or smell, to optimize the time in the kitchen. This function allows the Chefs to cook and prepare their own specific menu at the same time using the same oven, without interfering with each other.

If in the **Digital version** is possible to store up to **99 programs**, in the **Touch version** I can save up to **1.000 recipes** with **20 different cooking stages**, with excellent cooking results.

The Touch Ovens are equipped with **Delta T° cooking** function with **Core probe** that keeps the temperature difference constant between the external cooking environment and the core of the product, until the heart of the food reaches the desired temperature.

DISPLAY TOUCH CONTROL OVENS

Manual Cooking

Automatic Washing

Chamber Rapid Cooling

Light switch on

Recipes Book

Multi Cooking

Pre-Heating

Recipes
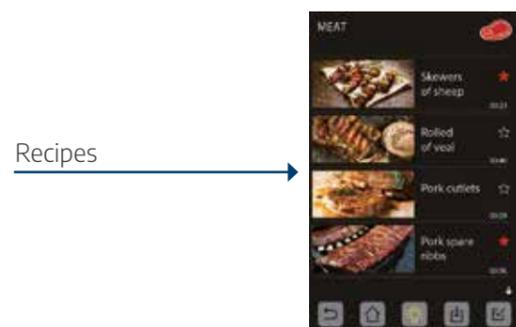
ADVANCED TECHNOLOGY FOR TOUCH SCREEN

The **touch-screen display** ensures enhanced control with easier, faster, more precise and intuitive programming. The **USB key** allows the interaction with the oven, uploading and downloading updates and recipes, the HACCP control that allows to check how the oven has worked and much more.

DISPLAY DIGITAL OVENS

On-Off button

Time Selection

Time Display

Reduce value button

Steam quality selection

Automatic program

Cooking Chamber Temperature

Temperature Display

Increase value button

Program's phases

Start/Pause button
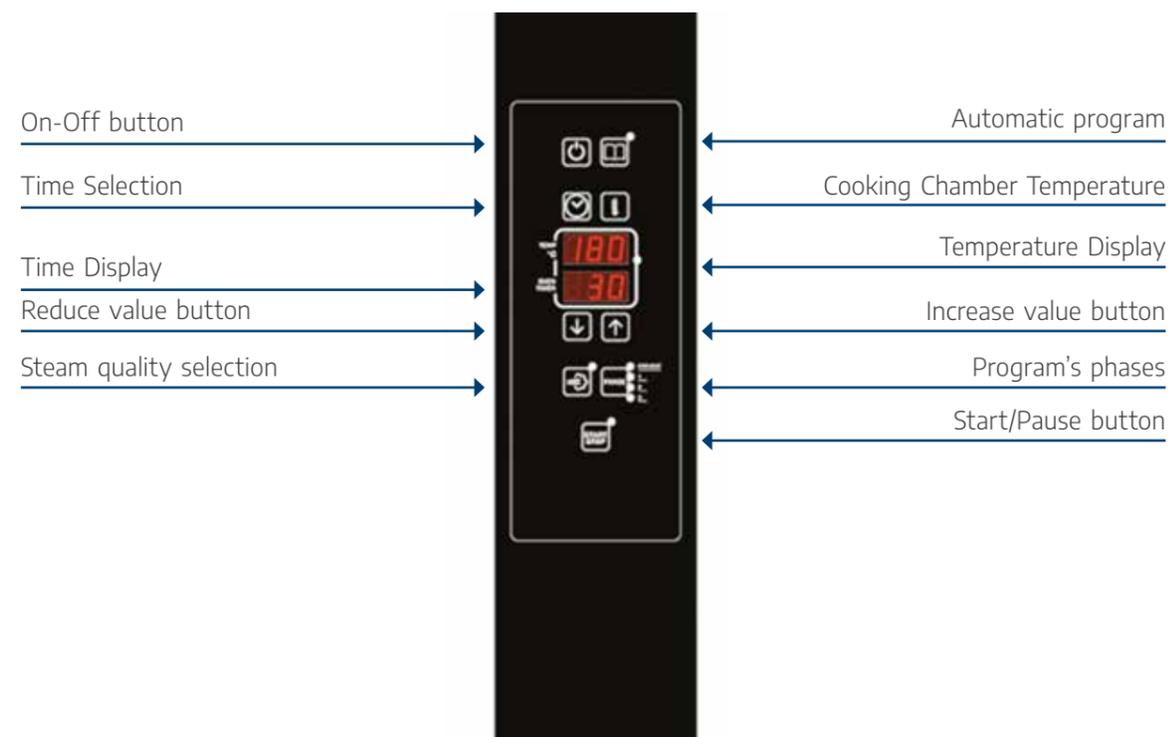
EASY VALUE OVENS

The Ovens of the Easy Value Line are also available in 4, 6 and 10 levels, with Electric power supply and **Mechanical control panel with knobs**.

Equipped with a **Convection cooking system + Steam**, they are the answer for Chefs who want quality performance at the right price.

DISPLAY EASY VALUE - MECHANICAL CONTROL

Chamber Thermostat

Temperature Led

Timer

Timer Led

Steam selection

Steam Led
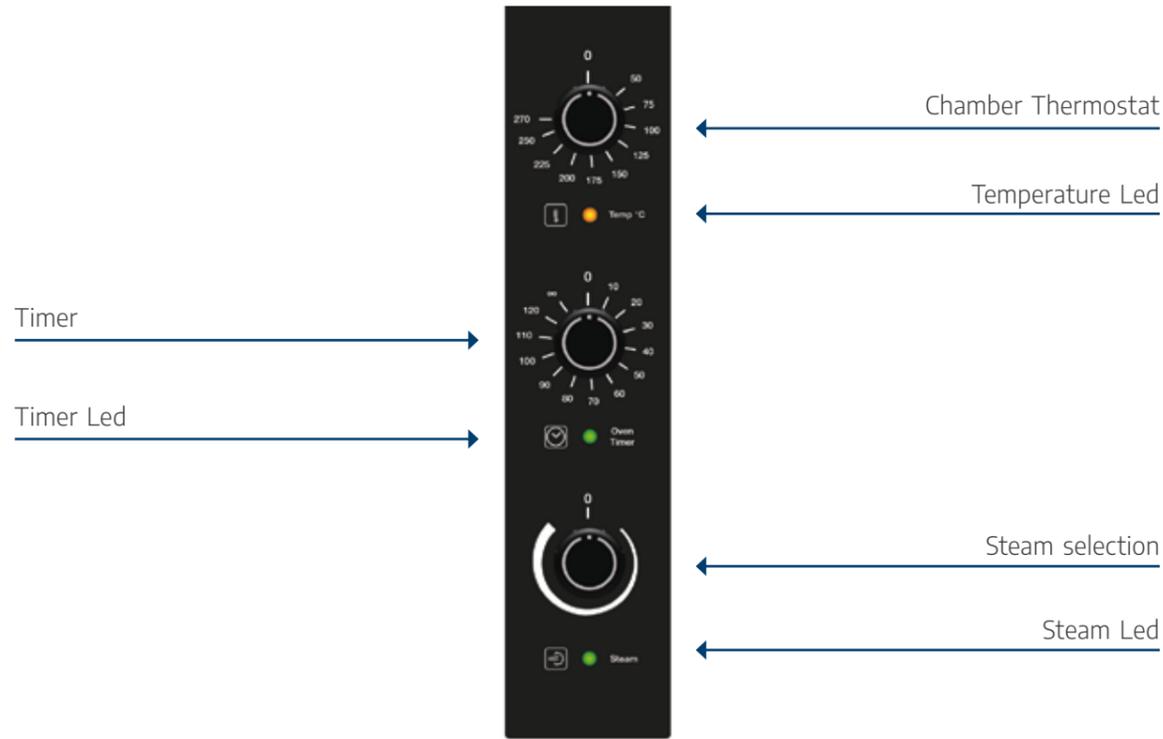
SUPPORT OVENS AND FAST VALUE OVENS

The Support Ovens and the Fast Value line offer a selection of Electric ovens with tilt up door, available with mechanical and digital control and it is possible to choose between models with **convection + grill, convection + humidifier and convection with steam**. Small but robust, these ovens are ideal for snack bars, pubs and small restaurants.

DISPLAY SUPPORT OVENS

MECHANICAL

Timer   Thermostat Chamber   Steam knob

Temperature Led   Steam Led

Timer Led

CONVECTION + STEAM

DIGITAL

Temperature Selection   Set to increase value   Button start/stop

Automatic Programs   Temperature Display   Program Phases

180

30

Button on/off   Timing Display   Steam Selection

Timing Selection   Set to reduce value

CONVECTION + STEAM
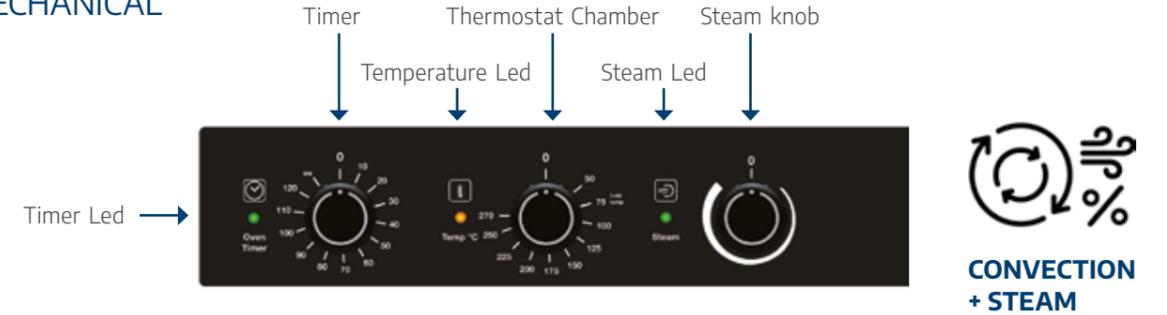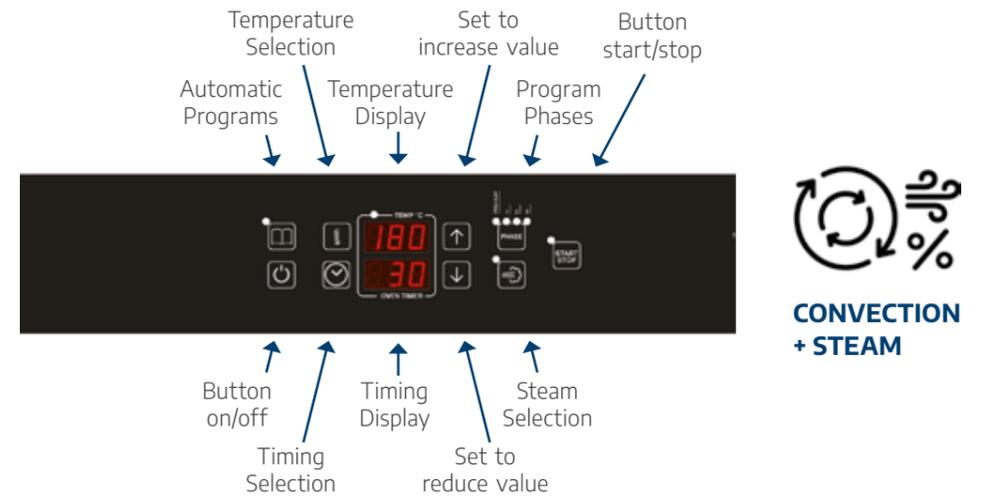
DISPLAY FAST VALUE OVENS

Timer   Thermostat Chamber   Timer Grill

Temperature Led   Grill Led

Timer Led

CONVECTION + VENTILATION

Timer   Thermostat Chamber

Temperature Led   Humidifier Button

Timer Led

CONVECTION + HUMIDIFIER
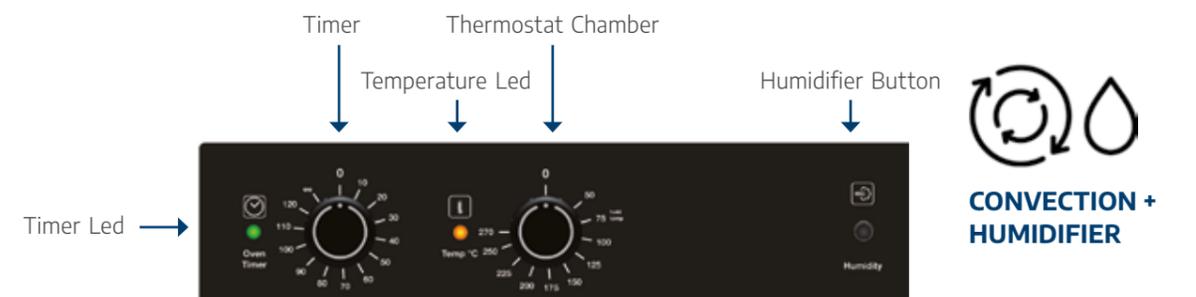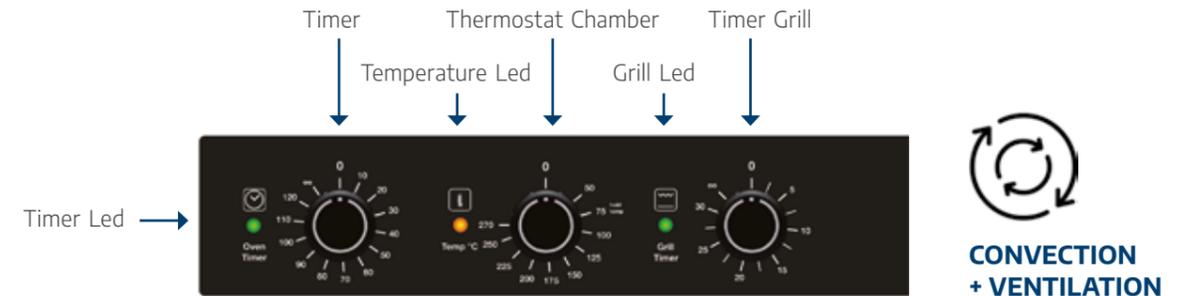
Easy cleaning and maintenance

Beko Professional ovens are equipped with a double-glazed openable door that can be inspected for cleaning and with a cooking chamber with rounded edges for easy cleaning.

The Ovens must be kept always clean at the end of the day.
The **Touch Ovens** are equipped **with 4 automatic washing programs**; Short, Strong, Extra Strong and Rinsing Cycle. With just one touch the oven will be clean and ready for a new working day in the kitchen.

MAXIMUM STURDINESS AND ERGONOMICS

A sturdy and strong oven with ergonomic handle and with the cooking chamber totally made in stainless steel AISI 304.

PRODUCT LINE	12NC	MODEL DESCRIPTION	SUPPLIED ACCESSORIES
PREMIUM OVENS TOUCH	859991721170	AFO ET4DS BP	1 Grid GN 1/1 - Core Probe - Automatic washing
	859991721210	AFO ET 6DS BP	1 Grid GN 1/1 - Core Probe - Automatic washing
	859991721360	AFO ET10DS BP	1 Grid GN 1/1 - Core Probe - Automatic washing
PREMIUM OVENS DIGITAL	859991721150	AFO ED4DS BP	1 Grid GN 1/1
	859991721160	AFO ED6DS BP	1 Grid GN 1/1
	859991721350	AFO ED10DS BP	1 Grid GN 1/1
	859991721340	AFO GD6DS BP	1 Grid GN 1/1
EASY VALUE OVENS	859991721120	AFO EM4SV BP	1 Grid GN 1/1
	859991721130	AFO EM6SV BP	1 Grid GN 1/1
	859991721140	AFO EM10SV BP	1 Grid GN 1/1
SUPPORT OVENS	859991720790	AFO EM4SO BP	1 Grid GN 1/1
	859991720810	AFO ED5SO BP	1 Grid GN 1/1
FAST VALUE OVENS	859991720750	AFO EM4CH BP	1 Grid GN 1/1
	859991720730	AFO EM4 BP	1 Grid GN 2/3

3 COOKING METHODS: CONVECTION + COMBI + DIRECT STEAM

PREMIUM OVENS

TOUCH

AFO ET 4DS BP
TOUCH control
4 Levels
GN1/1
+ 60X40m
3phase motor

AFO ET 6DS BP
TOUCH control
6 Levels
GN1/1
+ 60X40m
3phase motor

AFO ET 10DS BP
TOUCH control
10 Levels
GN1/1
+ 60X40m
3phase motor

DIGITAL

AFO ED4DS BP
DIGIT control
5 Levels
GN1/1
+ 60X40m

AFO ED6DS BP
DIGIT control
7 Levels
GN1/1 + 60X40m
3phase motor

AFO ED10DS BP
DIGIT control
10 Levels
GN1/1
+ 60X40m
3phase motor

AFO GD6DS BP
DIGIT control
7 Levels
GN1/1
+ 60X40m
3phase motor

EASY VALUE OVENS

CONVECTION + STEAM

AFO EM4SV BP
Mechanical control
4 Levels
GN1/1
+ 60X40m
3phase motor

AFO EM6SV BP
Mechanical control
6 Levels
GN1/1
+ 60X40m
3phase motor

AFO EM10SV
Mechanical control
10 Levels
GN1/1
+ 60X40m
3phase motor

SUPPORT OVENS

CONVECTION + STEAM

AFO EM4SO BP
Mechanical control
4 Levels
GN1/1
+ 60X40m
3phase motor

AFO ED5SO BP
DIGIT control
5 Levels
GN1/1
+ 60X40m
3phase motor

FAST VALUE OVENS

CONVECTION + STEAM

AFO EM4 BP
Mechanical control
4 Levels
GN2/3
+ 46x34cm
Monophase

CONVECTION + HUMIDIFIER

AFO EM4CH BP
Mechanical control
4 Levels
GN1/1
+ 60X40cm
Monophase

AFO ET 10DS BP

SAME FOR: AFO ET6DS BP, AFO ET4DS BP

MAIN FEATURES

- Suitable for pastry and gastronomy
- 10 Trays levels, available also with 6 and 4 levels
- Double insertion GN1/1 and 60x40cm
- **3 cooking methods: convection + combi + steam 100%**
- Touch Screen Control
- **Possibility to store up to 1.000 recipes**
- **Cooking at Phase up to 20 different stages**
- **Cooking at Delta t° with Core Probe**
- **Multi Cooking Function**
- **USB Connection and HACCP Control**
- Automatic Washing programs: short, strong, extra strong and rinsing cycle
- Guide with 80mm distance
- Internal lighting
- Reverse fan rotation and double rotation speed
- Preheat and chamber cooling function
- Cooking delay timer function
- 400V- 3N- 50HZ

AFO EM 10SV BP

SAME FOR: AFO EM 6SV BP, AFO EM 4SV BP

MAIN FEATURES

- 10 Trays levels, available also with 6 and 4 levels
- Double insertion GN1/1 and 60x40cm
- **2 cooking methods: convection + steam**
- Mechanical control
- Guide with 75mm distance
- Internal lighting
- 400V- 3N- 50HZ

AFO ED 10DS BP

SAME FOR: AFO ED 6DS BP, AFO ED 4DS BP, AFO GD 6DS BP

MAIN FEATURES

- Suitable for pastry and gastronomy
- 11 Trays levels, available also with 7 and 5 levels
- Double insertion GN1/1 and 60x40cm
- **3 cooking methods: convection + combi + steam 100%**
- Digital control
- **Possibility to store up to 99 recipes**
- Guide with 75mm distance
- Internal lighting
- Reverse fan rotation and double rotation speed
- Cooking delay timer function
- 400V – 3N- 50HZ
- Available also in Gas version with 7 levels
  (gas methan G20/Butane G30/ Propane G31)

AFO ED5SO BP

MAIN FEATURES

- 5 Trays levels
- Double insertion GN1/1 and 60x40cm
- **2 cooking methods: convection + steam**
- Digital control
- **Possibility to store up to 99 recipes**
- **Cooking at Phase up to 4 different stages**
- Guide with 70mm distance
- Internal lighting
- Reverse fan rotation
- Tilt up Door
- 400V- 3N- 50HZ

AFO EM4SO BP

MAIN FEATURES

- 4 Trays levels
- Double insertion GN1/1 and 60x40cm
- **2 cooking methods: convection + steam**
- Mechanical control
- Guide with 70mm distance
- Internal lighting
- Reverse fan rotation
- Tilt up Door
- 400V- 3N- 50HZ

AFO EM 4CH BP

SAME FOR: AFO EM4 BP

MAIN FEATURES

- 4 Trays levels
- Double insertion GN1/1 and 60x40cm for AFO EM4CH
- Double insertion GN2/3 and 46x34cm for AFO EM4
- **2 cooking methods: convection + humidifier for AFO EM4CH**
- **2 cooking methods: convection + ventilation & grill for AFO EM4**
- Mechanical control
- Guide with 70mm distance
- Internal lighting
- Tilt up Door
- 230V- 1N- 50HZ

Product Description	AFO ET 4DS BP	AFO ET 6DS BP	AFO ET 10DS BP
MAIN FEATURES/PARAMETERS			
NC12	859991721170	859991721210	8690842995569
EANCode	8690842995514	8690842995569	8690842995590
Heating type	Electric	Electric	Electric
Panel control	LCD	LCD	LCD
Oven technology	Combi + Direct Steam	Combi + Direct Steam	Combi + Direct Steam
Number of levels	4	6	10
Grid dimension (GN)	GN 1 / 1 60x40 (Double insertion)	GN 1 / 1 60x40 (Double insertion)	GN 1 / 1 60x40 (Double insertion)
Max Number of meals	48	72	120
Cooking phase	20	20	20
Number of Programs	1000	1000	1000
Cooking at Delta T	Yes	Yes	Yes
Core probe	Yes	Yes	Yes
USB Connection	Yes	Yes	Yes
Distance between levels (mm)	80	80	80
Reverse Fan Rotation	Yes	Yes	Yes
Product material	Stainless Steel	Stainless Steel	Stainless Steel
Interior light	Yes	Yes	Yes
Automatic washing	Yes	Yes	Yes
Gas type	No	No	No
Electrical Connection (Kw/h)	7500	10900	18400
Voltage (V)	400	400	400
Frequency (Hz)	50	50	50
Dimensions without packaging WxDxH (mm)	840x996x850	840x996x956	840x996x1281
Dimensions with packaging WxDxH (mm) WxDxH (mm)	890x1070x102	890x1070x1180	890x1070x1500
Net Weight (kg)	105	135	155
Gross Weight (kg)	135	150	170

Product Description	AFO ED4DS BP	AFO ED6DS BP	AFO ED10DS BP	AFO GD6DS BP
MAIN FEATURES/PARAMETERS				
NC12	859991721150	859991721160	859991721350	859991721340
EANCode	8690842995385	8690842995491	859991721350	8690842995576
Heating type	Electric	Electric	Electric	Gas
Panel control	Digit	Digit	Digit	Digit
Oven technology	Combi + Direct Steam	Combi + Direct Steam	Combi + Direct Steam	Combi + Direct Steam
Number of levels	5	7	11	7
Grid dimension (GN)	GN 1/1	GN 1/1	GN 1/1	GN 1/1
Max Number of meals	50	70	110	70
Cooking phase	4	4	4	4
Number of Programs	99 (+3 phases of pre-warming)	99 (+3 phases of pre-warming)	99 (+3 phases of pre-warming)	99 (+3 phases of pre-warming)
Cooking at Delta T	-	-	-	-
Core probe	No	No	No	No
USB Connection	No	No	No	No
Distance between levels (mm)	75	75	75	75
Reverse Fan Rotation	Yes	Yes	Yes	Yes
Product material	Stainless Steel	Stainless Steel	Stainless Steel	Stainless Steel
Interior light	Yes	Yes	Yes	Yes
Automatic washing	No	No	No	No
Gas type	No	No	No	Propane
Electrical Connection (Kw/h)	7000	9300	13900	300
Voltage (V)	400	400	400	400
Frequency (Hz)	50	50	50	50
Dimensions without packaging WxDxH (mm)	920x802x700	920x802x850	920x802x1075	920x862x908
Dimensions with packaging WxDxH (mm)	960x900x980	960x900x1030	960x900x1260	960x960x1090
Net Weight (kg)	75	85	107	95
Gross Weight (kg)	90	100	122	110

Product Description	AFO EM4SV BP	AFO EM6SV BP	AFO EM10SV BP
MAIN FEATURES/PARAMETERS			
NC12	859991721120	859991721130	859991721140
EANCode	8690842995323	8690842995330	8690842995361
Heating type	Electric	Electric	Electric
Panel control	Mechanical	Mechanical	Mechanical
Oven technology	Convection + Steam	Convection + Steam	Convection + Steam
Number of levels	4	6	10
Grid dimension (GN)	GN 1/1	GN 1/1	GN 1/1
Max Number of meals	48	72	120
Cooking phase	-	-	-
Number of Programs	-	-	-
Cooking at Delta T	No	No	No
Core probe	No	No	No
USB Connection	No	No	No
Distance between levels (mm)	75	75	75
Reverse Fan Rotation	Yes	Yes	Yes
Product material	Stainless Steel	Stainless Steel	Stainless Steel
Interior light	Yes	Yes	Yes
Automatic washing	No	No	No
Gas type	No	No	No
Electrical Connection (Kw/h)	6500	7900	11800
Voltage (V)	400	400	400
Frequency (Hz)	50	50	50
Dimensions without packaging WxDxH (mm)	865x735x565	865x775x715	875x775x1015
Dimensions with packaging WxDxH (mm) WxDxH (mm)	900x770x755	910x815x905	910x815x1205
Net Weight (kg)	65	85	110
Gross Weight (kg)	72	92	117

Product Description	AFO EM4SO BP	AFO ED5SO BP
MAIN FEATURES/PARAMETERS		
NC12	859991720790	859991720810
EANCode	8690842995293	8690842995316
Heating type	Electric	Electric
Panel control	Mechanical	Digit
Oven technology	Convection + Steam	Convection + Steam
Number of levels	4	5
Grid dimension (GN)	GN 1/1	GN 1/1
Max Number of meals	150	-
Cooking phase	-	4
Number of Programs	-	99
Cooking at Delta T	No	No
Core probe	No	No
USB Connection	No	No
Distance between levels (mm)	70	70
Reverse Fan Rotation	Yes	Yes
Product material	Stainless Steel	Stainless Steel
Internal light	Yes	Yes
Automatic washing	No	No
Gas type	No	No
Electrical Connection (Kw/h)	5800	5800
Voltage (V)	400	400
Frequency (Hz)	50	50
Dimensions without packaging WxDxH (mm)	725x715x605	725x753x730
Dimensions with packaging WxDxH (mm) WxDxH (mm)	760x750x795	760x840x860
Net Weight (kg)	42	51
Gross Weight (kg)	50	56

Product Description	AFO EM4CH BP	AFO EM 4 BP
MAIN FEATURES/PARAMETERS		
NC12	859991720750	859991720730
EANCode	8690842995170	8690842995163
Heating type	Electric	Electric
Panel control	Mechanical	Mechanical
Oven technology	Convection + Humidifier	Convection + Ventilation
Number of levels	4	4
Grid dimension (GN)	GN 1/1	GN 2/3
Max Number of meals	-	-
Cooking phase	-	-
Number of Customized Programs	-	-
Cooking at Delta T	No	No
Core probe	No	No
USB Connection	No	No
Distance between levels (mm)	70	70
Reverse Fan Rotation	No	No
Product material	Stainless Steel	Stainless Steel
Internal light	Yes	Yes
Automatic washing	No	No
Gas type	No	No
Electrical Connection (Kw/h)	3300	3600
Voltage (V)	230	230
Frequency (Hz)	50	50
Dimensions without packaging WxDxH (mm)	725x715x605	585x655x570
Dimensions with packaging WxDxH (mm) WxDxH (mm)	760x750x795	620x690x760
Net Weight (kg)	45	41
Gross Weight (kg)	50	45

POM4/PZ BP

MAIN FEATURES

- Ideal for 4 pizzas (6 for POM6/PZ)
- Stackable models
- Double independent heatings (top and bottom)
- Baking surface with refractory stone
- Glass door
- Internal lighting
- Thermometer

Product Description	POM4/PZ BP	POM6/PZ BP
MAIN FEATURES/PARAMETERS		
NC12	859991721400	859991721450
EANCode	8690842995606	8690842995613
Dimensions without packaging WxDxH (mm)	990x920x380	990x1270x380
Dimensions with packaging WxDxH (mm) WxDxH (mm)	1040x990x530	1040x1350x530
Net_Weight	74	97
Gross_Weight	88	115
Electrical_Connection	5600	7300
Voltage_Professional	400	400
Frequency_Professional	50	50
Core probe	No	No
Number of pizzas per hour	32-24	48-50
Chamber heating	Electric	Electric
Oven technology	Convection	Convection
Type of control	Mechanical	Mechanical
Construction type	Free-standing	Free-standing
Main colour of product	Stainless steel	Stainless steel
Connectivity type	No	No
Interior light	Yes	Yes
Power Up (kWh)	2,8	3,65
Power Down (kWh)	2,8	3,65

Product Description	AFO 730 Aluminium pizza peel	AFO 731 Brass brush with stainless steel scraper
ACCESSORIES AVAILABLE		
NC12	859991602170	859991602180
EANCode	8003437610851	8003437610899

Microwave

The Beko Professional PRO 25 IX BP / PRO25IX BP Commercial Microwave Oven is ideal for catering and restaurant commercial applications.

Featuring programmable 10 power levels, 10 memory programs as well as 3 cooking stages the Beko Professional PRO 25 IX BP / PRO25IX BP is simple to use and offers a stainless-steel interior and exterior.

It is suitable for light commercial use by caterers in pubs and cafes as well as other outlets including offices and canteen vending.

Jet Start Outstanding reheating speed. The JetStart function boosts the heat inside the oven to the maximum for 30 seconds, providing the ideal temperature to reheat food with high water content such as clear soups or beverages.

Door opening mode: Hinged with handle

PRO 25 IX BP

MAIN FEATURES

- 25 litres
- Commercial microwaves without turntable
- No grill
- Cavity: stainless steel
- Operation type: electronic
- Display type: led
- Programs: 10
- Power cord length (m): 1.5

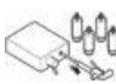| Product Description	PRO 25 IX BP	PRO 25 IX UK BP	PRO 25 IXBP CH
MAIN FEATURES/PARAMETERS			
NC12	859991717810	859991717830	859991718010
Short_Description	Microwave Oven Schuko plug, 25 lt	Microwave Oven UK plug, 25 lt	Microwave Oven Swiss plug, 25 lt
EANCode	8690842992308	8690842992315	8690842992292
Product_Sub_Family	Microwaves	Microwaves	Microwaves
Product_Group	Professional Microwave	Professional Microwave	Professional Microwave
Width	531	531	511
Depth	432	432	432
Height	311	311	311
Width_Packed	581	581	581
Depth_Packed	478	478	478
Height_Packed	380	380	380
Net_Weight	14,7	14,7	14,7
Gross_Weight	16,5	16,5	16,5
Volt	230	230	230
Control type panel	Electronic	Electronic	Electronic
Type	LED	LED	LED
Construction type	Free-standing	Free-standing	Free-standing
Main colour of product	Inox	Inox	Inox
User Interface	Push Buttons	Push Buttons	Push Buttons
Plug type	Schuko	UK	Swiss
Display color	Green	Green	Green
Steam	No	No	No
Automatic programmes	Yes	Yes	Yes
Cavity capacity (L)	25	25	25
Child lock	No	No	No
Handles Color	Inox brushed	Inox brushed	Inox brushed
Door opening	Handle	Handle	Handle
Timer	Yes	Yes	Yes
Turntable	No	No	No
Current (A)	6,73	6,73	6,73
Frequency (Hz)	50	50	50
Length of electrical supply cord (cm)	150	150	150

Oven Accessories

	COMMERCIAL CODE	12NC	EAN CODE	DESCRIPTION
	AFO 681	859991597450	8003437608797	Open Stand for 4 tray Ovens, without trayslides (530x490x850h. 9 Kg.)
	AFO 682	859991597470	8003437608803	Open Stand for 4 or 5 tray Ovens, without trayslides (610x550x850h. 10 Kg.)
	AFO 683	859991597480	8003437608810	Open stand for 4 Tray Ovens, with trayslides with capacity of 8 trays 460X340 and GN 2/3 (530x490x850 h. 13 Kg.)
	AFO 684	859991597490	8003437608827	Open stand for 4 Tray Ovens, with trayslides with capacity of 8 trays 400X600 E GN 1/1
	AFO 685	859991597500	8003437608834	Hand Shower
	AFO 686	859991597510	8003437608841	Hand Shower
	AFO 687	859991597520	8003437608858	Open Stand for 4-6 tray Ovens, without trayslides (690x570x850 h. 10 Kg.)
	AFO 688	859991597530	8003437608865	Open Stand for 4-6 tray Ovens, without trayslides (690x570x700 h. 8,4 Kg.)
	AFO 689	859991597550	8003437608872	Open Stand for 4-6 tray Ovens, without trayslides with shelf (690x570x850 h. 13 Kg.)
	AFO 690	859991597560	8003437608896	Open Stand for 4-6 tray Ovens, without trayslides with shelf (690x570x700 h. 11 Kg.)
	AFO 691	859991597570	8003437608902	Open Stand for 4-6 tray Ovens, with trayslides with capacity of 8 tryas of 400X600 e GN 1/1 (690x570x850 h 14 Kg.)
	AFO 692	859991597580	8003437608919	Open Stand for 10 tray Ovens, with trayslides with capacity 8 trays of 400X600 E GN 1/1 (690X570X700h. 10,2 Kg.)
	AFO 693	859991597590	8003437608926	Rectractabale hand shower kit
	AFO 694	859991597610	8003437608933	Open Stand for 4 tray Ovens, without trayslides
	AFO 695	859991597630	8003437608940	Open Stand for 6 - 10 tray Ovens, without trayslides
	AFO 696	859991597650	8003437608957	Open stand for 4 tray Ovens, with trayslides with capacity 8 trays 600x400 & GN 1/1

COMMERCIAL CODE	12NC	EAN CODE	DESCRIPTION
AFO 697	859991597660	8003437608964	Open stand for 6-10 tray Ovens, with trayslides with capacity 8 trays 600x400 & GN 1/1
AFO 702	859991597730	8003437609046	Stainless Steel Grid GN 2/3
AFO 703	859991597750	8003437609053	Stainless Steel Grid 60X40
AFO 704	859991597800	8003437609060	Stainless Steel Grid GN 1/1
AFO 705	859991597810	8003437609077	Chrome-plated iron Grid GN 2/3
AFO 706	859991597820	8003437609084	Chrome-plated iron Grid GN 46x34
AFO 707	859991597830	8003437609091	Chrome-plated iron Grid GN 1/1
AFO 708	859991597840	8003437609107	Chrome-plated iron Grid 60x40
AFO 709	859991597850	8003437609114	Stainless steel trays GN 1/2 h. 20
AFO 710	859991597860	8003437609121	Stainless steel trays GN 1/2 h. 40
AFO 711	859991597870	8003437609138	Stainless steel trays GN 1/2 h. 60
AFO 712	859991597880	8003437609145	Aluminium tray for pastry 46X34
AFO 714	859991597900	8003437609169	Aluminium tray for pastry 60X40
AFO 715	859991597910	8003437609176	Perfored stainless steel tray GN 1/1 h. 20
AFO 716	859991597920	8003437609183	Perfored stainless steel tray GN 1/1 h. 40
AFO 717	859991597930	8003437609190	Perfored stainless steel tray GN 1/1 h. 60
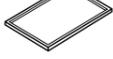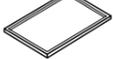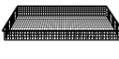
COMMERCIAL CODE	12NC	EAN CODE	DESCRIPTION
AFO 718	859991597940	8003437609206	Stainless steel basket
AFO 720	859991597980	8003437609237	Grilling platter h. 20
AFO 721	859991598000	8003437609244	Stainless steel grid for poultry GN 1/1
AFO 722	859991598020	8003437609251	Punched aluminium baquette tray with 5 positions 60x40
AFO 723	859991598100	8003437609299	Static prover 8 levels
AFO 724	859991598120	8003437609305	Static prover 8 levels 60X40
AFO 725	859991598140	8003437609312	Static prover 6+6 levels GN 1/1 + 60X40
AFO 726	859991598150	8003437609329	Detergent + rinse (5lt.)
AFO 727	859991659730	8003437641138	Open Stand for 5-7 tray Ovens, without trayslides
AFO 728	859991659740	8003437641145	Open Stand for 10 tray Ovens, without trayslides
AFO 729	859991659750	8003437641152	Open Stand for 5-7 tray Ovens, without trayslides, with shelf
AFO 730	859991659760	8003437641169	Open Stand for 10 tray Ovens, without trayslides with shelf
AFO 731	859991659770	8003437641176	Trayslides for AFO 727 and AFO 729
AFO 732	859991659780	8003437641183	Trayslides for AFO 728 and AFO 732
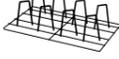
CODE	AFO ET 4DS BP	AFO ET 6DS BP	AFO ET 10DS BP	AFO ED4DS BP	AFO ED6DS BP	AFO ED10DS BP	AFO GD6DS BP	AFO EM4SVBP	AFO EM6SV BP	AFO EM10SV BP	AFO EM4SO BP	AFO ED5SO BP	AFO EM4CH BP	AFO EM 4 BP
AFO 681														√
AFO 682											√	√	√	
AFO 683														√
AFO 684											√	√	√	
AFO 685				√	√	√	√	√	√	√				
AFO 686	√	√	√											
AFO 687								√	√					
AFO 688										√				
AFO 689								√	√					
AFO 690										√				
AFO 691								√	√					
AFO 692														
AFO 693	√	√	√	√	√	√	√							
AFO 694	√			√										
AFO 695	√	√	√	√	√	√	√							
AFO 696	√			√										
AFO 697	√	√	√	√	√	√	√							
AFO 702														√
AFO 703	√	√	√	√	√	√	√	√	√	√	√	√	√	
AFO 704	√	√	√	√	√	√	√	√	√	√	√	√	√	
AFO 705														√
AFO 706														√
AFO 707	√	√	√	√	√	√	√	√	√	√	√	√	√	
AFO 708	√	√	√	√	√	√	√	√	√	√	√	√	√	
AFO 709	√	√	√	√	√	√	√	√	√	√	√	√	√	

CODE	AFO ET 4DS BP	AFO ET 6DS BP	AFO ET 10DS BP	AFO ED4DS BP	AFO ED6DS BP	AFO ED10DS BP	AFO GD6DS BP	AFO EM4SV BP	AFO EM6SV BP	AFO EM10SV BP	AFO EM4SO BP	AFO ED5SO BP	AFO EM4CH BP	AFO EM 4 BP
AFO 710	√	√	√	√	√	√	√	√	√	√	√	√	√	
AFO 711	√	√	√	√	√	√	√	√	√	√	√	√	√	
AFO 712														√
AFO 714	√	√	√	√	√	√	√	√	√	√	√	√	√	
AFO 715	√	√	√	√	√	√	√	√	√	√	√	√	√	
AFO 716	√	√	√	√	√	√	√	√	√	√	√	√	√	
AFO 717	√	√	√	√	√	√	√	√	√	√	√	√	√	
AFO 718	√	√	√	√	√	√	√	√	√	√	√	√	√	
AFO 720	√	√	√	√	√	√	√	√	√	√	√	√	√	
AFO 721	√	√	√	√	√	√	√	√	√	√	√	√	√	
AFO 722	√	√	√	√	√	√	√	√	√	√	√	√	√	
AFO 723														√
AFO 724								√	√		√	√	√	
AFO 725										√				
AFO 726	√	√	√	√	√	√	√							
AFO 727				√	√		√							
AFO 728						√								
AFO 729				√	√		√							
AFO 730						√								

Note