



HE2020
HOSPITALITY EQUIPMENT 2020 PTY LTD



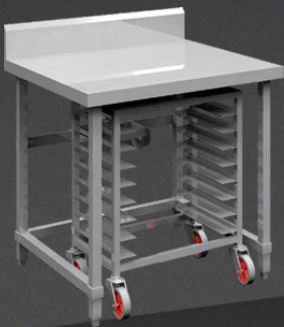
LAVA GENERAL BROCHURE



CONVECTION OVEN



COMPACT COMBI OVEN



COMBI OVEN STAND



**COMMERCIAL
DEEP FRYER**



**TILTING
BOILING PAN**



**TILTING
BRATT PANS**



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LAVA GENERAL BROCHURE CONVECTION OVENS



ITALIAN MADE CONVECTION OVEN

Shop now for the Italian-made convection oven! It's the best equipment to use if you're used to bake pizza max size 400 mm diameter or (15") in your commercial kitchen! Its features let you cook food with ease and with more flexibility.



LAVA-T740VX



LAVA-T908VX



LAVA-T908VX-SP



LAVA GENERAL BROCHURE COMBI OVEN

Most commercial combi ovens that we offer have an electronic control panel that can be manipulated. For instance, you can control the cooking parameters, time, temperature and humidity percentage.

his way, you can maintain consistency and achieve the desired result that you would want for your dishes.



COMMERCIAL COMBI OVEN

Cook more with the innovative compact commercial combi oven! This product has all the right features that you need to save commercial kitchen space, produce evenly cooked food, versatility, and it's designed with ease of use in mind. Buy now!

- Digital
- Top Controls
- Direct Steam
- Electronic Timer
- Safety Door Latch
- Electronic Control Panel
- Electronically Controlled Temperature
- Internal Lighting for Cooking Chamber
- Electronic Control of Cooking Parameters (time, cooking chamber temperature, and humidity percentage)



LRHDEA-104E



LRHDEA-107E



LRHDTA-111E



LPAKDT-107E



LRDEA-105ES



LCDEA-111E



LCDTA-111E



LCDEA-107E



LCDT-207E



LCDT-211E

Lava Range has been at the forefront of creating the most innovative lineup of commercial combi ovens that deliver in efficiency, durability and style.

LAVA GENERAL BROCHURE

PROGRAMMABLE COMBI OVEN



Ergonomic door handle with opening from both sides and double snap safety lock (optional)



Control panels: possibility to choose between Analog controls and Touch Small simple, efficient and intuitive controls



LTDPA-110E
(10 trays)



LCDAT-120E
(20 trays)

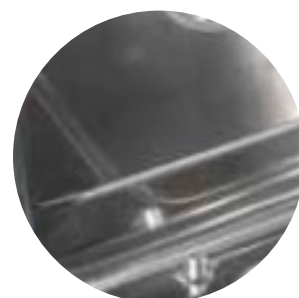


LCDAT-220E
(40 trays)

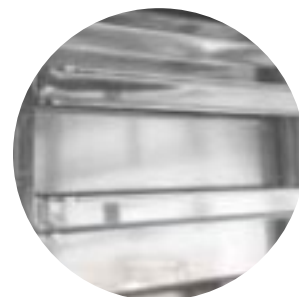
It's a must-have programmable combi oven for your bar, restaurant or any type of hospitality business, **making food cooking and preparation of chefs much more efficient and smooth flowing without sacrificing the quality and taste of your sought-after dishes.**

It makes complicated cooking tasks easier that even the less experienced kitchen staff can utilise this oven.

What's great with the programmable combi ovens is that you can create complex recipes with the appropriate steam and convection settings by pressing a few buttons. It has multi-stage cycles and pre-programmed recipes allowing you to cook different dishes.



Cooking chamber: molded cavity in stainless steel AISI 304, with rounded corners and internal welding for improved hygiene standards



Tray holders: kit for gastronomy trays

LAVA GENERAL BROCHURE

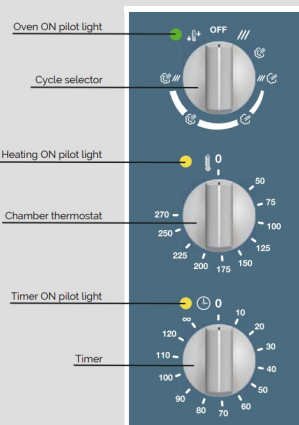
GAS PROGRAMMABLE COMBI OVEN

Are you a hospitality business owner? Now is the time to consider replacing your cooking equipment with something that's versatile, food waste reducing, time and cost-saving, energy-efficient and other pros that comes with it.

Here at HE2020, we have a range of compact direct steam combi ovens. All of which have highly functional features that fit the demands of your commercial kitchen.



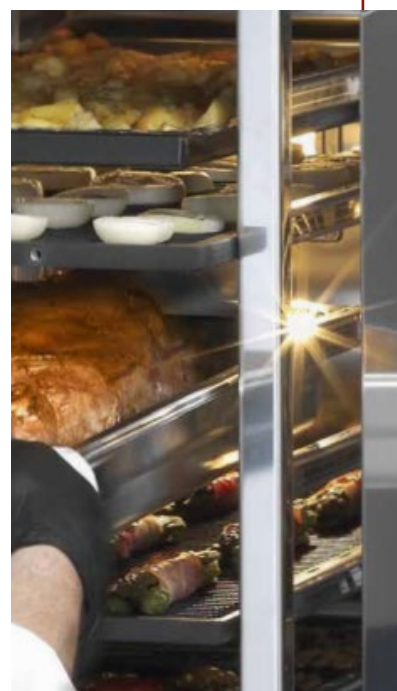
NEW ZEALAND AND AUSTRALIA
GAS SAFETY CERTIFICATION



LCDAE-111G (11 trays)

It's vital to own one of these programmable combi ovens because it has good capacity and great functions and features that are integrated to make your commercial kitchen cooking much efficient than before.

- Electronic Control Panel
- Direct Steam, Pitch Between the Trays: 67 mm
- Set Up Steaming 20°C – 100°C
- Rounded Corners (Forced Steaming 100°C)
- Temperature Range: 20°C and 99°C
- Indicative Quantity of Meals: 150
- No Wash System
- Gas: LPG -60 MJ / Nat 58MJ
- Cooking Modes and Functions: Convection, Steam, Convection-Steam Modes
- Electronic Control of Cooking Parameters (Time, Cooking Chamber Temperature and Humidity Percentage)



LAVA GENERAL BROCHURE

MOBILE COMBI OVEN RACKS



LCRA20T-120T
Suits LCDAT-120E



LCRA20T-220T
Suits LTDP-220E



LACRS211
Suits LCDEA-211E

What is oven rack used for?

It's a great place for quick cooking methods like broiling or browning the outside of food. That said, the best rack position for your dish depends on if you want heat on the top of food, the bottom or evenly distributed, such as in a convection oven vs a conventional one.



LAVA GENERAL BROCHURE

MOBILE COMBI OVEN CAGES

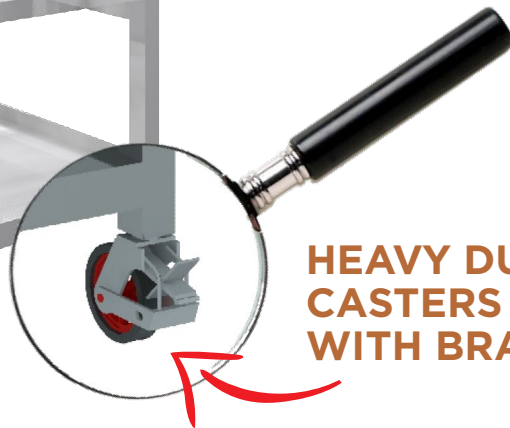


LACAGE-11 LACAGE-22

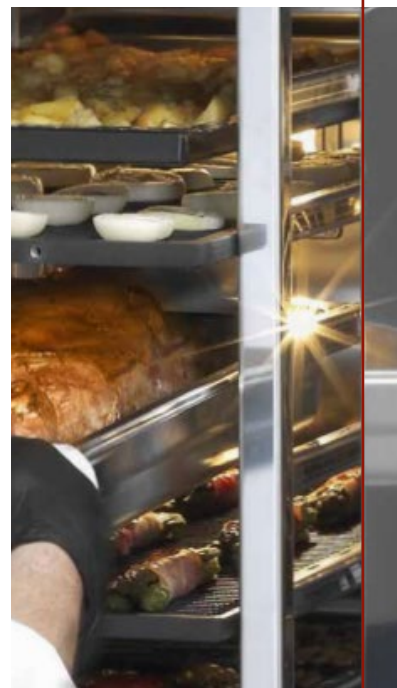
Purchase this reliable combi mobile cage now!

This commercial equipment has the capability to store bottles in its undershelf and 11 trays to keep your items well organized.

4x Heavy Duty Castors with Brakes



**HEAVY DUTY
CASTERS
WITH BRAKES**



COMPACT COMBI OVEN STANDS

It's an amazing compact combi stand that supports your combi ovens with models LCDTA-111E, LTDPA-110E and LRDA-105E because it can withstand heavy-duty weight of up to 165 kg. Great warranty terms too, which is worth to invest in.



SG-61C



SG-62C

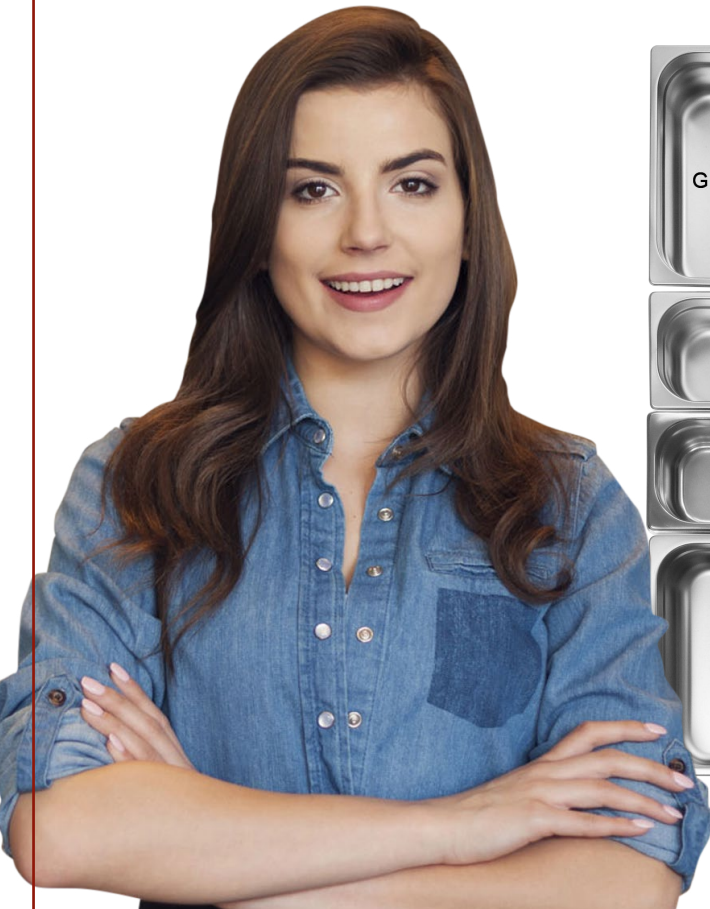


SG-T1



LAVA GENERAL BROCHURE

MOBILE COMBI OVEN RACKS



MODEL	Gastronorm Size	
	GN 1/1	GN 2/1
COMPACT COMBI-OVEN		
LRHDEA-104E	4 Trays	-
LRHDEA-107E	7 Trays	-
LRHDTA-111E	110 Trays	-
COMBI STEAMER		
LRDEA-105ES	5 Trays	-
LCDEA-111E	11 Trays	-
LCDTA-111E	11 Trays	-
COMPACT COMBI STEAMER		
LCDT-207E	-	7 Trays
LCDT-211E	-	7 Trays
PROGRAMMABLE COMBI OVEN		
LTDPA-110E	10 Trays	-
LCDAT-120E	10 Trays	-
LCDAT-220E	-	20 Trays
GAS PROGRAMMABLE COMBI OVEN		
LCDEA-111G	11 Trays	-

LAVA GENERAL BROCHURE COMBI OVEN STANDS

The easy to clean and hassle-free to assemble lowered combi stand with splash is a reliable equipment to securely fit your commercial combi ovens and an ideal item to be placed anywhere in your commercial kitchen. Order now!

**Easy to Assemble
& Clean
Fixing Bracket to
Wall Supplied**



B-WB850C-LOW



B-WB850C



B-WB850W-LOW



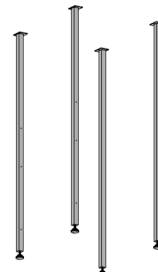
B-WB850W



B-WB850MO



B-CD8-135



B-CD8-L

SUCTION HOOD

Electrical: 50W / 220~240V / 50~60 Hz / 0.14 TO 0.18 Amp.

Water Features: With condensation only ≤ 20°C

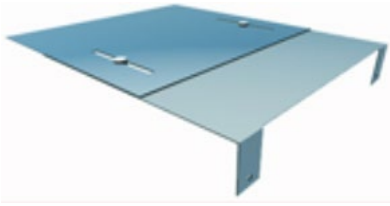
Dimensions: W799 x D612 x H272 mm



LSHAC-C1, LSHAC-C2



LAVA GENERAL BROCHURE COMBI OVEN ACCESSORIES



**Combi Shield
COMSH**



**Combi Detergent
Tablets M3020100**



**Chicken Rack G-11S
Chicken Grid GP8**



**80c Drain Kit
COMM-DRAIN-8720
P.O.A.**



**5,000Lt Filter
COMBI STREAMER WATER
FILTER KIT FOR ALL MODELS**



LAVA GENERAL BROCHURE COMMERCIAL DEEP FRYERS



**LAVA-DF-400
TUBE FRYER
(SINGLE TANK)**



**LAVA-DF-500D
TUBE FRYER
(DOUBLE TANK)**

- Three burners are located at the middle lower place of tank to heat in the middle,
- High efficient heat-transfer sheet is installed in the middle of burner to make combustion efficiency higher, save the fuel.
- Burners are located at the middle lower place to make oil temperature rise fast.
- During frying crumbs produced will fall to underlayer low temperature area, will not be fried repeatedly, extend the lifetime of oil.



Wait! so.. Well, What IS DEEP FRYING?

Deep-frying is a dry-heat cooking method, utilizing fat or oil to cook pieces of food. The process works by completely submerging food in hot liquid.

Depending on the type of oil chosen and food being fried, a high temperature of up to 400°F (204°C) is maintained to create golden-brown surface textures in a short amount of time.

SAFE. SAVES OIL. FASTER COOK TIME!

One of the most obvious benefits for restaurant owners and chefs is the pure speed of deep-frying compared to other methods.

In theory, a heat transfer between a hot liquid (oil) and solid food is much faster than heated air (oven) and solid food. There are many good reasons to explain the long-lasting popularity of deep fried food, in addition to its obvious deliciousness. It also has an impeccable background in food safety.

Everyone will always try to minimize the costs at home if possible. Frying your chapatti or French fries with an ordinary frying pan requires you to keep on adding frying oil on top of the chapatti and with the deep fryer, all the chicken will get cooked on all sides at the same time. There is less or no need to keep changing it.



LAVA GENERAL BROCHURE

BAIN MARIE WITH HOT CUPBOARD

This is an ideal product for your hospitality business because it offers modern insulating methods with thermostatically controlled features to keep your food fresh and warm once your guests need it. Thus, reducing food waste because of its capability.

The purpose of a bain-marie is to heat food slowly and without causing it to burn, for instance, if you want to melt chocolate or create cream type sauces. For custards and terrines, a bain-marie cannot be beaten, as they turn out very well when cooked in a hot-water bath. Frecciainox's bain-marie offers the heat and gentleness of a traditional hot-water bath, without the messy work of using several pots and ceramic dishes to



HMHOTP-5MM - 5GN
Plating Station



HE HB4EWD - 4GN Hot
Press & Bain Marie



HE HB5EWD - 5GN Hot
Press & Bain Marie



Keeps food warm and display for instant serving when needed.

- Gastronome size dry bain marie
- With separately controlled fan forced under-counter cupboard
- Includes top as standard
- Available as 5 module fully mobile unit
- Fits gastronome pans up to 150mm deep (not included)
- Adjustable thermostat with digital temperature display
- Preset at 85c from factory
- Stainless steel construction 304n4
- Complete with 1 solid wire shelf per door in hot cupboard
- Supplied with plug and lead with plug tidy

LAVA GENERAL BROCHURE

BANQUET CART

HOT**BQCE11-1D****COLD****GLBQ-16SS
(Refrigerated)****HOT****BQCE21-1D****HOT****BQCE72-2D**

This commercial equipment is a must-have especially if you are used to preparing sumptuous dishes on banquet situations.

It has amazing features that allows your food to stay fresh & warm during peak serving times.

Ideal for banquet situations or for extra kitchen heated storage

(food must be heated above 65°C before being placed in banquet cart) foods stays fresh longer, reducing waste and allowing for proven menu favorites to be held ahead of peak serving periods.

- Designed for the storage and transportation a wide variety of precooked meals in G/N pans.
- Max temperature 110c but ideal on +85c (hot baquet trolley)
- Temperature Range +4C - + 10c (cold baquet trolley)
- Convection heating mode with even temperature with fans
- Dry heat or with humidity
- Self-closing hinges on all doors and snap lock
- Handle to ensure firm door closure
- Ergonomically designed transport handle for effortless maneuverability
- Insulated on all sides, Easy-to-use dial display
- Constructed from 304 grade stainless steel with a No. 4 finish -1.2mm
- Heavy duty non-marking swivel casters, two with brakes.
- Wrap around non-marking bumper
- Capacities based on 65mm deep pans (sold separately)



LAVA GENERAL BROCHURE

ROUND BOILING PANS



Control taps max/min



Single-hole tap hot/cold water



Used for bulk preparation of stews, soups and vegetables.

Cylindrical cooking pot with cylindrical container designed to be positioned in passageways or in tight spaces where sharp edges or corners may create problems, making it possible to work comfortably from different angles.

- Jacket safety assembly and adjustable legs
- Water tap and draining tap 2" conical size
- Tank venting grid and tank safety valve
- Lid with closing clam and gasket
- Safety thermostat and pressure switch
- Electronic temperature control and indicator
- Cooking time control with display and buzzer
- Manual jacket air venting



LPTAF-IE100



LPTAF-IE150



LPTAF-IE200



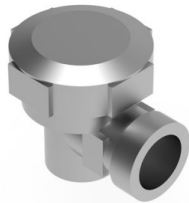
LPTAF-IE300



LPTAF-IE500

LAVA GENERAL BROCHURE

TILTING BOILING PANS



Perfect for small to medium sized restaurants and canteens. It can also be anchored to the floor for use on ships and boats.

On request, it can also be supplied with a colander basket. Thanks to its versatility of use, size and minimal power consumption, it is ideal for the preparation of foodstuffs also in small artisan kitchens. The tilting version is perfect for easier food pouring.



LPATBS-IE500



LPATBS-IE300



LPATBS-IE200



Square pot with cylindrical tank for positioning against the wall, either individually or in series.

LAVA GENERAL BROCHURE

TILTING BRATT PANS



Square-shaped brat pan with square tank, designed to be positioned against a wall, alone or in array. BR is suitable for restaurants and small and medium cafeterias. For its use on ship and ferries, the appliance is provided with floor anchoring means.

On request, the appliance can be supplied in automatic tilting version. BR versatile application, size and low consumption make it ideal for the preparation of food products also in small cooking establishments.

A tilt skillet is a versatile piece of commercial cooking equipment that allows the user to prepare a variety of foods in large batches.

- Tank is constructed in stainless steel
- The bottom is realised in steel or bimetal (compound)
- Balanced lid in stainless steel with resistant handle
- Water fill by tap
- Inox adjustable legs
- Lid in stainless steel with balanced springs and stainless
- Stainless steel frame
- Thermal insulation assured by high density ceramic fibre 64/128
- Panels in AISI 304 stainless steel, fine satin finish steel handle
- Manual tilting mechanism
- Automatic tilting mechanism on request

Satin stainless steel handle



LABRQ80ED



LABRQ90ED



LABRQ150ED



LABRQ200ED

LAVA RANGE



CONTACT US FOR A SOLUTION THAT WORKS FOR YOU!

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