

CANCAN®

• SINCE 1958 •

www.cancan.com.tr

CANCAN
• SINCE 1958 •

67 Years of Experience

A Brand Producing for the World Since 1958

"It all started in a workshop producing fruit presses."

Since the very first day we were founded, we have grown with our family values and continued to produce with unwavering dedication to our work. Today, in our 6,500 m² production facility, we create industrial kitchen solutions for professionals around the world.

Thanks to our advanced production infrastructure, strong R&D, and commitment to quality, we have become a trusted brand in the industry, exporting to more than 60 countries today.

Every day, we continue working to produce better, reach more regions, and become the most reliable partner for professionals in the kitchen.

60+ COUNTRIES

We directly export 50% of our production to five continents. With our global distributor network and deep understanding of local markets, we offer solutions tailored to each country.

QUALITY

All our production processes are managed in accordance with ISO standards. The use of recyclable materials, long-lasting product design and low energy consumption are among our core principles.

R&D AND INNOVATION

With our engineering infrastructure and the feedback we receive from users, we develop next-generation products every year.



CANCAN
• SINCE 1958 •

Cancan Quality

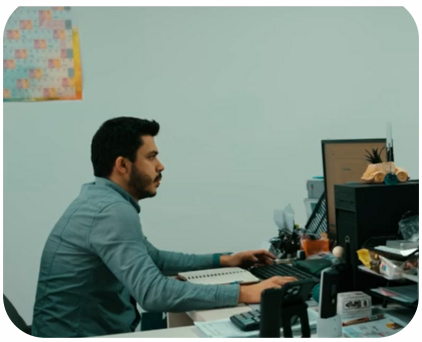
The Same Quality in Every Product

"Since 1958, with three generations of production experience, quality is not a goal for us; it is a responsibility."

At Cancan®, we carry out every stage of production entirely in-house, under 100% control. From design to assembly, from welding processes to quality control tests, all steps are executed by our expert teams. Every product is manufactured in-house through advanced production processes, in line with international quality standards.

In our production approach, we think not only about today but also about the future. That's why we prioritize R&D, analyzing customer needs and industry trends to develop innovative solutions. Every one of our products reaches the end user precisely tested and fully compliant with international quality standards.











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1333

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01

You can find the product details on page **57**



1338

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Slicer
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02

You can find the product details on page **58**



1335

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NEW PRODUCTS

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You can find the product details on page **68**



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08

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Cutter

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NEW PRODUCTS



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Roller XL

09

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1706

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Burger Press
(Circle)

10

You can find the product details on page **65**



1707

Smash
Burger Press
(Square)

11

You can find the product details on page **66**



1708

Tamper

12

You can find the product details on page **67**

JUICING
EQUIPMENT

Juicing Equipment

Manuel Fruit Juicers

Manual Fruit Presses are designed for cafés, buffets, restaurants, and businesses looking to add fresh juice to their menus by efficiently squeezing citrus fruits such as oranges, pomegranates, lemons and grapefruits. With an ergonomic structure and NSF-certified food safety compliance, they fully meet hygiene and health standards. These manual presses deliver high performance with a two-stage squeezing system and feature stainless steel strainers that are removable and dishwasher-safe, ensuring low pulp output and a clean, efficient pressing process. A non-slip plastic base provides safe operation. This design is compatible with all types of citrus fruits, offering businesses both maximum efficiency and convenience.



0102

Professional Type Manual Fruit Juicer

0103

Pomegranate Type Manual Fruit Juicer

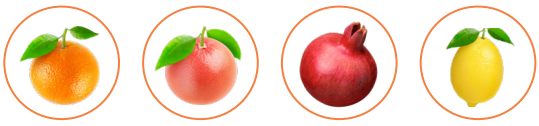
0102

Professional Type Manual Fruit Juicer

Equipped with a locking strainer and bowl, the Professional Type Manual Fruit Juicer has a squeezing force of 90 kg and is designed for use in cafes, buffets, and restaurants. The drip feature prevents fruit juice from leaking out between squeezes.

- NSF Certified
- Two-Step Squeezing
- Locking Stainless Steel Strainer
- High Performance
- Easy Cleaning
- Non-Slip Base
- Drip Cup
- Adjustable Height
- Ergonomic Upperpress
- Exclusive Cancan® Design





ORANGE GRAPEFRUIT POMEGRANATE LEMON

Technical Specifications

PRODUCT NAME	PRODUCT CODE	DIMENSIONS	WEIGHT
PROFESSIONAL TYPE MANUAL FRUIT JUICER	0102	18x30x65 cm	4,5 kg

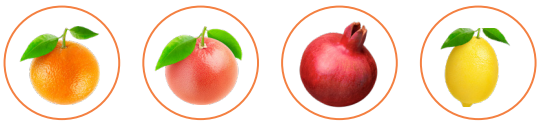
0103

Pomegranate Type Manual Fruit Juicer

Equipped with a locking strainer and bowl, the Pomegranate Type Manual Fruit Juicer is designed with a larger top press diameter (11.5 cm) to make squeezing large pomegranates easier. It offers high efficiency with a squeezing force of 90 kg. Its drip cup prevents juice from leaking during squeezing. The support handle is designed for ease of use when pressing. It is developed for use in places such as cafes, buffets, and restaurants.

- NSF Certified
- Two-Step Squeezing
- Locking Stainless Steel Strainer
- High Performance
- Easy Cleaning
- Non-Slip Base
- Drip Cup
- Adjustable Height
- Ergonomic Upperpress
- Exclusive Cancan® Design





ORANGE GRAPEFRUIT POMEGRANATE LEMON

Technical Specifications

PRODUCT NAME	PRODUCT CODE	DIMENSIONS	WEIGHT
POMEGRANATE TYPE MANUAL FRUIT JUICER	0103	20x30x65 cm	4,75 kg

Juicing Equipment

Automatic Orange Juicers

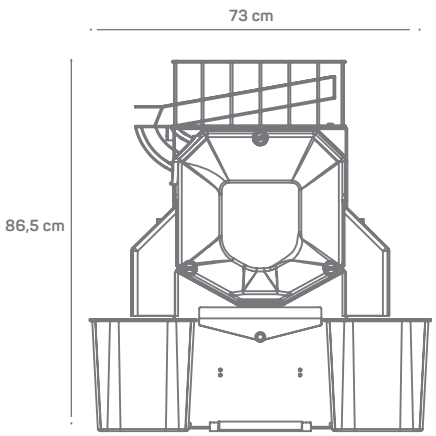
Automatic Orange Juicers are ideal for quickly and efficiently squeezing citrus fruits such as oranges and lemons in hotels, restaurants, hospitals, commercial centers, shopping malls, dormitories, universities, and juice bars. With a single button, they automatically perform the feeding, cutting, and squeezing processes. Cancan® Juicers can squeeze 28 or 38 oranges per minute. With glass serving, self-service, storage tank, and refrigerated models, they meet various needs and offer flexibility with stand and bottle holder accessories. The squeezing process occurs hands-free, ensuring guaranteed hygiene. The Automatic Orange Juicer system prevents contact between the juice and the peel, stopping the acid from the orange peel from mixing into the juice. This results in high-quality, flavorful juice.

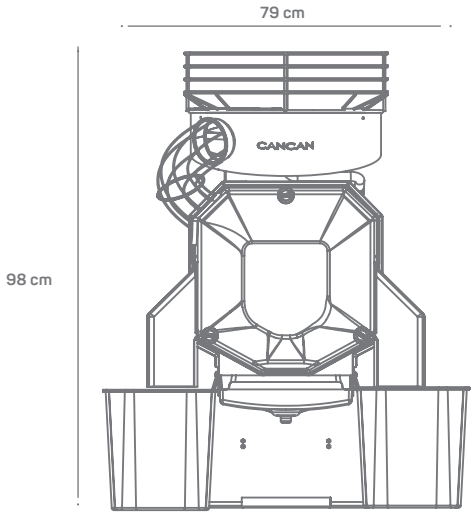


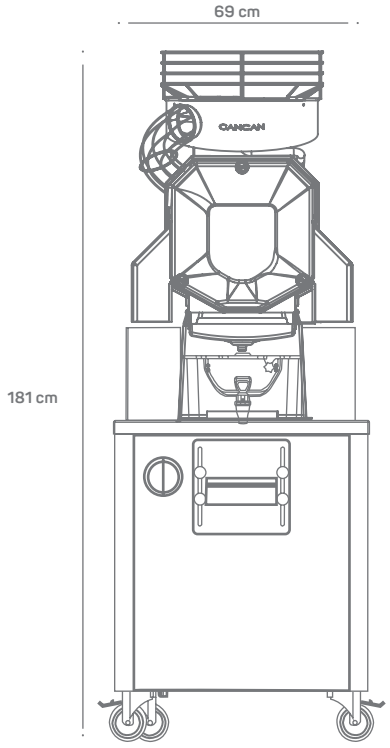
Automatic Orange Juicers

TECHNICAL COMPARISON CHART

The CANCAN® Automatic orange juicers are designed to extract citrus fruits such as oranges, mandarins and lemons in public places such as hotels, restaurants, commercial centers, entertainment and shopping centers, dormitories, universities, snack bars, etc.





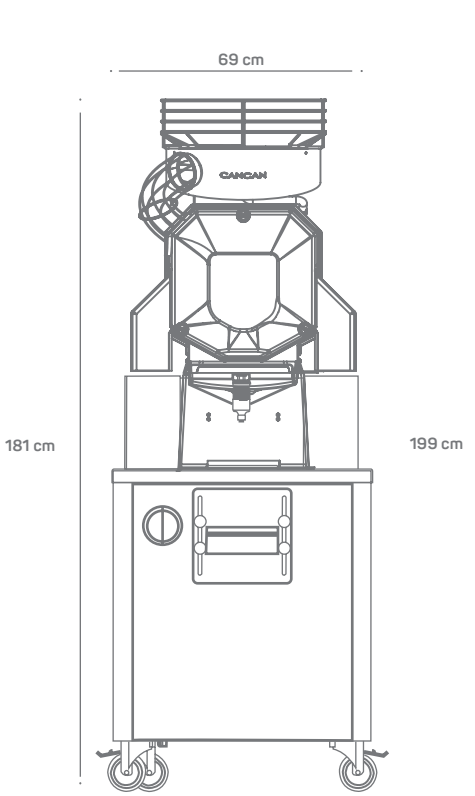


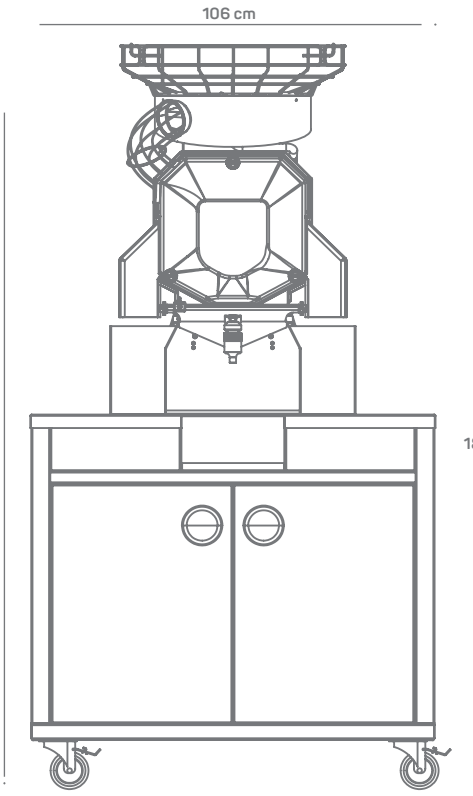
Product Code: 0206
Product Name: Cafe Type

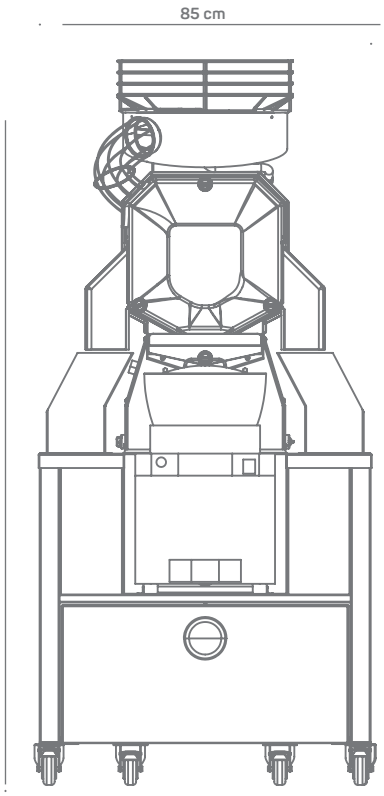
Product Code: 0203
Product Name: With Glass

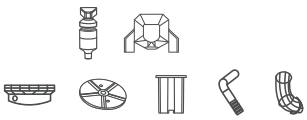
Product Code: 0204 - 1101
Product Name: With Tank & Stand

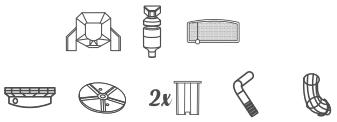
Orange Squeezing:	28 units/min.	38 units/min.	38 units/min.
Orange Diameter:	Ø 6-8 cm	Ø 6 - 8 cm	Ø 6 - 8 cm
Orange Basket:	7 kg	15 kg	15 kg
Power:	0,25 kw	0,37 kw	0,37 kw
Current:	2,1 A	2,5 A	2,5 A
Voltage:	220 - 240 V	220 - 240 V	220 - 240 V
Frequency:	50 - 60 Hz	50 - 60 Hz	50 - 60 Hz
Weight:	45 kg	76 kg	117 kg
Width:	72 cm	75 cm	69 cm
Depth:	41.5 cm	58 cm	70 cm
Height:	86.5 cm	98 cm	181 cm













Product Code: 0205 - 1101 Product Name: Fresh With Stand	Product Code: 0205 - 1107 Product Name: Double Trash Can	Product Code: 0208 Product Name: Cooler Model
38 units/min.	38 units/min.	38 units/min.
Ø 6 - 8 cm	Ø 6 - 8 cm	Ø 6 - 8 cm
15 kg	28 kg	15 kg
0,37 kw	0,37 kw	0,37 kw
2,5 A	2,5 A	2,5 A
220 - 240 V	220 - 240 V	220 - 240 V
50 - 60 Hz	50 - 60 Hz	50 - 60 Hz
117 kg	137 kg	149 kg
69 cm	106 cm	85 cm
70 cm	94 cm	82 cm
181 cm	199 cm	181 cm

Automatic Orange Juicers

COMPARISON CHART

Which Automatic Orange Juicer is Right for You?



0206
28 CAFE TYPE



0203
38 WITH GLASS



0204-1101
38 WITH TANK AND STAND



0205-1101
38 FRESH WITH STAND



0205 - 1107
38 FRESH & STAND WITH DOUBLE TRASH CAN



0208
COOLER MODEL

	0206 28 CAFE TYPE	0203 38 WITH GLASS	0204-1101 38 WITH TANK AND STAND	0205-1101 38 FRESH WITH STAND	0205 - 1107 38 FRESH & STAND WITH DOUBLE TRASH CAN	0208 COOLER MODEL
Large Feeding Wire		✓	✓	✓	✓	✓
Fruit Feeding Wire	✓					
Fruit Storage Basket	✓	✓	✓	✓	✓	✓
Front Cover with a Safety Swich	✓	✓	✓	✓	✓	✓
Juice Tank			✓			
Self Service System				✓	✓	
Rotating Disk		✓	✓	✓	✓	✓
Cooler System						✓
Cleaning Pipe		✓	✓	✓	✓	✓
Large Volume Trash Can			✓	✓		
Double Trash Can					✓	
Easily Cleanable Stainless Strainer				✓	✓	✓

The Most Suitable Model for the Your Business

Cafe

This automatic fruit press is primarily an ideal solution for cafés, while also offering practical and efficient use in restaurants, bars, and similar establishments.



0206
28 CAFE TYPE

Restaurant

Primarily designed for cafés, this automatic fruit press also ensures practical and efficient performance in restaurants, bars, and catering services.



0203
38 WITH GLASS

Catering

Primarily designed for catering operations, this machine is equally effective in greengroceries, supermarkets, and facilities producing fruit juice in bulk.



0204-1101
38 WITH TANK AND STAND

Market

This model is primarily recommended for supermarkets, but it is also suitable for use in hotels, cafés, restaurants, and buffets.



0205-1101
38 FRESH WITH STAND

Production Facility

Primarily designed for environments with high-volume juice extraction, this model is also well-suited for supermarkets and hotels.



0205 - 1107
38 FRESH & STAND WITH DOUBLE TRASH CAN

Hotel

Designed mainly for hotel buffet setups, this model also provides effective use in restaurants and various event spaces.



0208
38 COOLER MODEL

Can you not make a decision?

Get in touch with us.
Let's choose the most suitable model together!

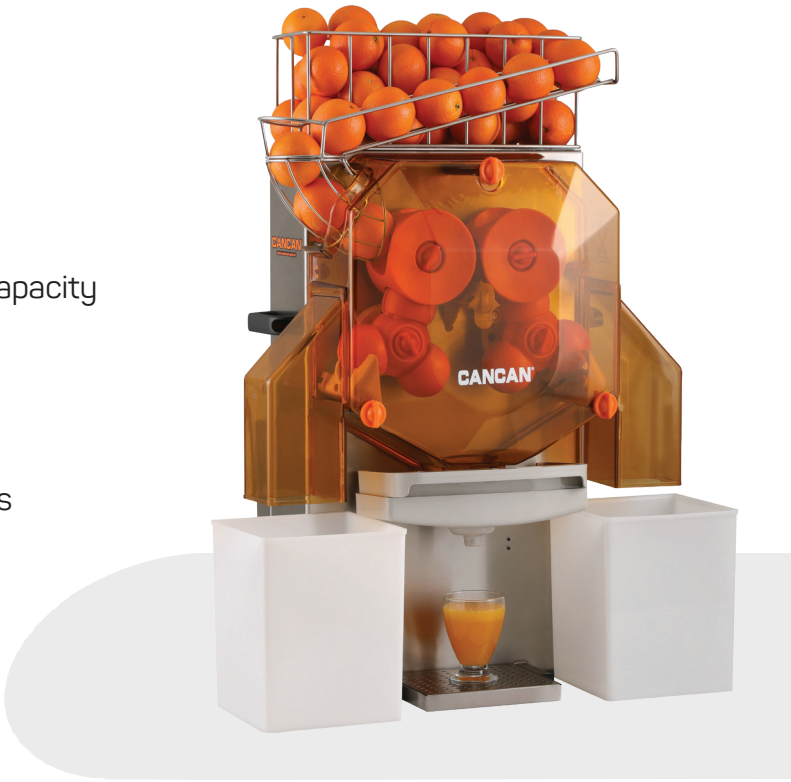
www.cancan.com.tr

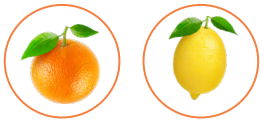
0206

28 Cafe Type Automatic Orange Juicer

The Cafe-type Automatic Orange Juicer is ideal for a wide range of establishments, including hotels, restaurants, markets, shopping malls, hospitals, student dormitories, cafes, and universities. It is designed for juicing citrus fruits such as oranges and lemons in public settings. The machine features a manually fed hopper that can hold up to 7 kg of fruit. It squeezes approximately 28 oranges per minute and, depending on the feeding speed, can produce up to 100 glasses per day. This makes it especially suitable for cafeterias.

- 7 kg Fruit Storage Basket
- 28 Glass Per Minute Orange Squeezing Capacity
- 9-Orange Capacity Manual Feed Wire
- Front Cover with a Safety Swich
- Dishwasher-Safe Removable Components
- Optional Lemon Kit





ORANGE LEMON

Technical Specifications

PRODUCT NAME	28 CAFE TYPE AUTOMATIC ORANGE JUICER			
PRODUCT CODE	DIMENSIONS	WEIGHT	ORANGE SQUEEZING	ORANGE DIAMETER
0206	72x41,5x86,5 cm	45.2 kg	28 units/min.	6-8 cm
ORANGE BASKET	POWER	CURRENT	VOLTAGE	FREQUENCY
7 KG	0,25 kW	2.1 A	220 - 240 V	50 - 60 Hz

0206

Product Applications

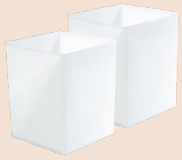
Recommended for Cafés



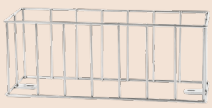
Cafe | Restaurant | Catering | Market | Hotel | Production Facility

SPARE PARTS


Squeezing Balls

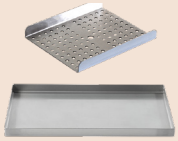

Trash Cans


Start & Stop Buton


Upper Basket


Fruit Feeding Wire


Strainer & Strainer Tray


Stainless Steel Dropper


Peelers


Front Cover


Blade

0203

38 with Glass Automatic Orange Juicer

The 38 With Glass Automatic Orange Juicer is designed for businesses to efficiently squeeze citrus fruits such as oranges and lemons. With just one button, it automatically performs the feeding, cutting, and squeezing processes. Cancan's technology ensures that the juice and the peel do not come into contact, preventing peel acids from entering the juice and preserving its flavor. The machine features a stainless steel body, a rotating disc, and a self-cleaning system. Its hygienic juice extraction system offers guaranteed hygiene by operating hands-free. It also includes a 15 kg fruit storage chamber and provides a practical, user-friendly design for businesses.

- Fruit Storage Basket: 15 kg or 28 kg (Optional)
- 38 Glass Per Minute Orange Squeezing Capacity
- Rotating Disc
- Large Feeding Wire
- Dishwasher-Safe Removable Components
- Front Cover with a Safety Swich
- Cleaning Pipe
- Optional Lemon Kit



Countertop Use



ORANGE



LEMON

Technical Specifications

PRODUCT NAME	38 WITH GLASS AUTOMATIC ORANGE JUICER			
PRODUCT CODE	DIMENSIONS	WEIGHT	ORANGE SQUEEZING	ORANGE DIAMETER
0203	75x58x98 cm	76 kg	38 units/min.	6-8 cm
ORANGE BASKET	POWER	CURRENT	VOLTAGE	FREQUENCY
15 KG	0,37 kW	2,5 A	220 - 240 V	50 - 60 Hz

0203

Product Applications

Recommended for Restaurants



Cafe | Restaurant | Catering | Market | Hotel | Production Facility

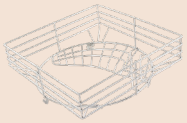
SPARE PARTS


Squeezing Balls

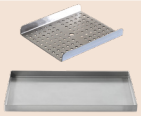

Trash Cans


Start & Stop Buton


Large Feeding Wire


Upper Basket


Strainer & Strainer Tray


Stainless Steel Dropper


Peelers & Blade


Front Cover


Rotating Disc

ACCESSORIES


Loading Bunker
0402


Bottle Stand
1117


Mobile Stand
1101


Mobile Stand with Double Trash Can
1107

0204 - 1101

38 with Tank And Stand Automatic Orange Juicer

The 38 Automatic Orange Juicer With Tank, with its large storage capacity, offers practical service convenience in high-capacity environments. It is designed for businesses to efficiently squeeze citrus fruits and serve fresh juice. With just one button, it automatically performs the feeding, cutting, and squeezing processes. Its 5 L juice tank provides convenient and uninterrupted service. The peel waste is collected in the large trash can. The juicer has a fully stainless steel body, a mobile stand with wheels, a strengthened frame, and a bottle holder, offering both hygiene and safe use. It also includes a 15 kg fruit storage basket and provides maximum efficiency in busy environments.

- Fruit Storage Basket: 15 kg or 28 kg (Optional)
- 38 Glass Per Minute Orange Squeezing Capacity
- Optional Mobile Stand
- Rotating Disc
- 70 kg Large Volume Trash Can
- Large Feeding Wire
- Dishwasher-Safe Removable Components
- 5 L Juice Tank
- Front Cover with a Safety Swich
- Cleaning Pipe
- Optional Lemon Kit





5 L
Juice
Tank



ORANGE



LEMON

Technical Specifications

PRODUCT NAME	38 WITH TANK AND STAND AUTOMATIC ORANGE JUICER			
PRODUCT CODE	DIMENSIONS	WEIGHT	ORANGE SQUEEZING	ORANGE DIAMETER
0204-1101	69x70x181 cm	117 kg	38 units/min.	6-8 cm
ORANGE BASKET	POWER	CURRENT	VOLTAGE	FREQUENCY
15 KG	0,37 kW	2,5 A	220 - 240 V	50 - 60 Hz

0204 - 1101

Product Applications

Recommended for Caterings

RECOMMENDED FOR CATERINGS



Cafe | Restaurant | Catering | Market | Hotel | Production Facility

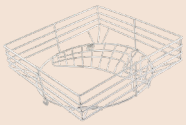
SPARE PARTS


Squeezing Balls

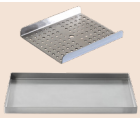

Trash Cans


Start & Stop Buton


Large Feeding Wire


Upper Basket


Strainer & Strainer Tray


Stainless Steel Dropper


Peelers & Blade


Front Cover


Rotating Disc

ACCESSORIES


Loading Bunker
0402


Bottle Stand
1117


Mobile Stand
1101

0205-1101

38 Fresh with Stand Automatic Orange Juicer

The 38 Fresh Automatic Orange Juicer with a self-service tap is an ideal solution for restaurants, markets, cafes, universities, and similar establishments to serve fresh citrus juice quickly and hygienically. Made from 304 stainless steel, its self-service tap allows easy juice dispensing. With one button, the machine feeds, cuts, and squeezes automatically, while peel waste is collected in a large container. Its stainless steel body, reinforced frame, and mobile stand ensure hygiene, practicality, and safety. It squeezes about 38 oranges per minute and meets demands of over 100 glasses per day.

- Fruit Storage Basket: 15 kg or 28 kg (Optional)
- 38 Glass Per Minute Orange Squeezing Capacity
- Optional Mobile Stand
- Rotating Disc
- 70 kg Large Volume Trash Can
- Large Feeding Wire
- Dishwasher-Safe Removable Components
- Self Service System Tap
- Front Cover with a Safety Swich
- Cleaning Pipe
- Optional Lemon Kit
- Strainer and Storage Compatible with Citrus Fruits





Self Service System Tap



ORANGE



LEMON

Technical Specifications

PRODUCT NAME	38 FRESH WITH STAND AUTOMATIC ORANGE JUICER			
PRODUCT CODE	DIMENSIONS	WEIGHT	ORANGE SQUEEZING	ORANGE DIAMETER
0205-1101	69x70x181 cm	117 kg	38 units/min.	6-8 cm
ORANGE BASKET	POWER	CURRENT	VOLTAGE	FREQUENCY
15 KG	0,37 kW	2,5 A	220 - 240 V	50 - 60 Hz

0205-1101

Product Applications

Recommended for Markets



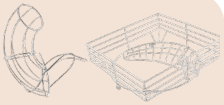
Cafe | Restaurant | Catering | Market | Hotel | Production Facility

SPARE PARTS


Squeezing Balls

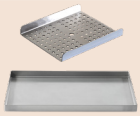

Trash Cans


Start & Stop Buton


Upper Basket & Large Feeding Wire


Self Service System Tap


Stainless Strainer


Stainless Steel Dropper


Peelers & Blade


Front Cover


Rotating Disc

ACCESSORIES


Loading Bunker
0402


Bottle Stand
1117


Mobile Stand
1101


Mobile Stand with Double Trash Can
1107

0205-1101
Product Details



15 kg Fruit Storage Basket

Large Feeding Wire

Strainer and Storage Compatible with Citrus Fruit

70 kg Large Volume Trash Can

Front Cover with a Safety Swich



Mobile Stand
1101



Bottle Stand
1117



Self Service System Tap
76158

0205-1107
Product Details



28 kg Fruit Storage Basket

Large Feeding Wire

Strainer and Storage Compatible with Citrus Fruit

2x 150 kg Large Volume Trash Can

Front Cover with a Safety Swich



Loading Bunker
0402



28 kg Fruit Storage Basket
76269



Mobile Car with Double Trash Can
1107

0205-1107

38 Fresh & Stand with Double Trash Can

The 38 Fresh & Stand with Double Trash Can with self-service tap is designed for restaurants, markets, shopping malls, hospitals, dormitories, cafes, and universities to offer fresh citrus juice hygienically and efficiently. Made entirely of 304 stainless steel, the self-service tap allows users to obtain juice easily by pressing the tap. With one button, the machine automatically performs feeding, cutting, and squeezing processes. Peel waste is collected in the double trash can system, increasing capacity and operational efficiency. The strengthened body and mobile stand with wheels ensure practical, hygienic, and safe use.

- Fruit Storage Basket: 15 kg or 28 kg (Optional)
- 38 Glass Per Minute Orange Squeezing Capacity
- Optional Mobile Stand
- Rotating Disc
- 2x 150 kg Double Trash Can
- Large Feeding Wire
- Dishwasher-Safe Removable Components
- Front Cover with a Safety Swich
- Cleaning Pipe
- Optional Lemon Kit
- Strainer and Storage Compatible with Citrus Fruits





Self Service System Tap



ORANGE



LEMON

Technical Specifications

PRODUCT NAME	38 FRESH & STAND WITH DOUBLE TRASH CAN			
PRODUCT CODE	DIMENSIONS	WEIGHT	ORANGE SQUEEZING	ORANGE DIAMETER
0205-1107	106x70x199 cm	137 kg	38 units/min.	6-8 cm
ORANGE BASKET	POWER	CURRENT	VOLTAGE	FREQUENCY
28 KG	0,37 kW	2,5 A	220 - 240 V	50 - 60 Hz

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0205-1107

Product Applications

Recommended for Production Facility



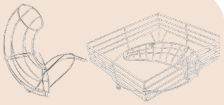
Cafe | Restaurant | Catering | Market | Hotel | Production Facility

SPARE PARTS


Squeezing Balls

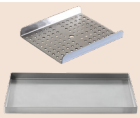

Trash Cans


Start & Stop Buton


Upper Basket & Large Feeding Wire


Self Service System Tap


Stainless Strainer


Stainless Steel Dropper


Peelers & Blade


Front Cover


Rotating Disc

ACCESSORIES


Loading Bunker
0402


Bottle Stand
1117


Mobile Stand
1101


Mobile Stand with Double Trash Can
1107

0208

38 Cooler Model Automatic Orange Juicer

The 38 Cooler Model Automatic Orange Juicer, equipped with a bottom cooling system, is designed to quickly squeeze citrus fruits such as oranges and lemons in supermarkets and markets. The 6-minute cooling feature ensures that the juice is kept evenly cool until the last drop, while the stainless steel structure guarantees hygiene by preventing contact between the orange juice and external surfaces. The system collects peel waste directly into the waste can. Its fully stainless steel body, strengthened mobile stand, and lockable wheels provide practical, safe, and flexible use.

- Fruit Storage Basket: 15 kg or 28 kg (Optional)
- 38 Glass Per Minute Orange Squeezing Capacity
- Rotating Disc
- 150 kg Large Volume Trash Can
- Large Feeding Wire
- Cleaning Pipe
- Dishwasher-Safe Removable Components
- Front Cover with a Safety Swich
- Cooler System
- Optional Lemon Kit





Coleer System



ORANGE



LEMON

Technical Specifications

PRODUCT NAME	38 COOLER MODEL AUTOMATIC ORANGE JUICER			
PRODUCT CODE	DIMENSIONS	WEIGHT	ORANGE SQUEEZING	ORANGE DIAMETER
0208	85x82x181 cm	149 kg	38 units/min.	6-8 cm
ORANGE BASKET	POWER	CURRENT	VOLTAGE	FREQUENCY
15 KG	0,37 kW	2,5 A	220 - 240 V	50 - 60 Hz

0208

Product Applications

Recommended for Hotels



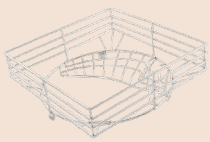
Cafe | Restaurant | Catering | Market | Hotel | Production Facility

SPARE PARTS

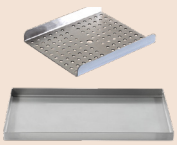

Squeezing Balls


Start & Stop Buton


Large Feeding Wire


Upper Basket


Stainless Strainer


Stainless Steel Dropper


Peelers & Blade


Front Cover


Rotating Disc

Juicing Equipment

Automatic Pomegranate Juicers

Automatic Pomegranate Press is a professional machine designed to quickly, efficiently, and effortlessly squeeze all types of citrus fruits, especially pomegranates. This model eliminates the difficulties of manually squeezing hard-shelled citrus like pomegranates, providing hygienic and high-efficiency juicing while preserving nutritional value. It is ideal for high-usage businesses such as cafes and restaurants. One of its most important advantages is its ability to squeeze different citrus fruits such as oranges, pomegranates, and lemons simultaneously. Thanks to this feature, it offers great practicality for businesses that want to prepare mixed fruit juices. Additionally, its easy-to-clean design makes it user-friendly.



0603

Automatic Pomegranate Press

The award-winning Automatic Pomegranate Press is designed for use in hotels, restaurants, commercial centers, entertainment venues, shopping malls, student dormitories, universities, and juice buffets. One of its most important advantages is its ability to squeeze a wide variety of fruits with a single machine. Thanks to its hydraulic pressing system, it can easily squeeze pomegranates, oranges, grapefruits and lemons providing hygienic, high-efficiency juicing. The double filtering system ensures that pulp does not mix into the juice. Its compact stainless steel body and easily removable parts make cleaning practical and easy.

- 8-Second Squeezing
- Mixed Fruit Squeezing
- Double Filter For Lower Pulp
- Safety Switch Cover
- Spare Top Strainer
- IP Certified Control Button
- Easy Cleaning





ORANGE POMEGRANATE LEMON GRAPEFRUIT

Technical Specifications

PRODUCT NAME	PRODUCT CODE	DIMENSIONS	SQUEEZING POWER	WEIGHT
AUTOMATIC POMEGRANATE PRESS	0603	31x42x68 cm	1000 KG	50 KG
PRESSING PLATE SIZE	CUP RESERVOIR HEIGHT	FRUIT SQUEZING	FRUIT DIAMETER	FRUIT RESERVOIR
13x24 cm	17 cm	6 units/min.	13 cm	7 KG
POWER	CURRENT	VOLTAGE	FREQUENCY	
0,55 KW	4,5 A	220 - 240 V	50 - 60 HZ	

PREPARATION
EQUIPMENT



Preparation Equipments

Cutters & Slicers

CANCAN® Preparation Equipment enables fast, safe, and hygienic operations such as slicing, chopping, peeling, and can opening in professional kitchens. Thanks to their stainless steel bodies, these machines offer long-lasting use and fully meet hygiene standards with their easy-to-clean design. Their ergonomic structures reduce labor effort in the kitchen, while specially designed blades deliver fast, uniform, and aesthetically pleasing cuts. With both manual and pneumatic model options, they adapt to kitchens of various scales, making preparation processes practical, efficient, and effortless.



1301

Vegetable-Fruit Cutter

Designed for industrial kitchens, the Vegetable-Fruit Cutter ensures fast and precise slicing while preserving the freshness of vegetables with its sturdy body and high-quality stainless steel blades. With interchangeable blade systems, it offers three different cutting sizes, allowing quick setup and easy cleaning. Its special handle mechanism enables products to be sliced with minimal force, while the pusher block ensures uniform cuts without crushing the product. The manual locking pin increases safety before use.

- Sharp Blades
- Manual Locking Pin
- Tilted Rubber Feet
- Pushing Block
- Special Handle Mechanism



Blade Options >>>





1301-1
12,5mmx12,5mm

1301-2
25mmx25mm

1301-3
25mmx50mm

Technical Specifications

PRODUCT NAME	PRODUCT CODE	MAXIMUM LETTUCE DIAMETER	DIMENSIONS	WEIGHT
VEGETABLE-FRUIT CUTTER	1301	17 cm	32x45x74 cm	9,5 kg

1302

Tomato Slicer

The Tomato Slicer, manufactured from stainless steel and reinforced with durable components, is designed for heavy use in industrial kitchens. Thanks to its serrated blades, it effortlessly slices hard and even unripe tomatoes while preserving their freshness and flavor. Its ergonomic handle provides safe and comfortable use, while special vacuumed rubber feet keep the machine stable on the surface. The detachable table stabilizer ensures maximum balance and safety, especially during fast, continuous operations.

- Made of Stainless Steel
- Sharp Serrated Blades
- Knife Cassette
- Handle
- Special Suction Feet
- Table Support Plate
- Hand Guard Shield





TOMATO

Blade Options >>>



1302-1
5 mm



1302-2
7 mm



1302-3
10 mm

Technical Specifications

PRODUCT NAME	PRODUCT CODE	MAXIMUM TOMATO DIAMETER	DIMENSIONS	WEIGHT
TOMATO SLICER	1302	9 cm	50x22x30 cm	9 kg

1306

Practical Coring Spoon

The Practical Coring Spoon allows you to effortlessly remove tomato stems and strawberry tops with a single motion. It makes kitchen tasks easier by helping prepare fresh products quickly and effectively in both home and industrial kitchens.

- Made of Stainless Steel
- Minimal Error Rate
- Comfortable Grip







Technical Specifications

PRODUCT NAME	PRODUCT CODE	DIMENSIONS	WEIGHT
PRACTICAL CORING SPOON	1306	2,5x1,5x12 cm	10 gr

1307

Practical Walnut Opener

The compactly designed Practical Walnut Opener is a practical and safe solution for effortlessly cracking hard-shelled walnuts. Its adaptable shape fits all walnut sizes, helping break the shell easily without shattering the inner part. It saves time and energy while delivering the natural flavor of walnuts to your table.

- Made of Stainless Steel
- Practical And Fast
- Comfortable Grip









Technical Specifications

PRODUCT NAME	PRODUCT CODE	DIMENSIONS	WEIGHT
PRACTICAL WALNUT OPENER	1307	5x0,1x5 cm	10 gr

1313

Cheese Slicer

The Cheese Slicer, used in industrial kitchens such as hotels, restaurants, and cafes, allows for effortless slicing of various cheeses and eggs. Thanks to its adjustable wire system, it offers three cutting thickness options: 5 mm, 7 mm, and 10 mm, delivering precise and uniform cuts. The removable slicing cassette and worktable make post-use cleaning fast and easy.



- Made of Stainless Steel
- Three Thickness Options
- Ergonomic Design
- Easy Cleaning
- Special Suction Feet
- Effortless Slicing With Excellent Results



Blade Options



1313-1	1313-2	1313-3
5 mm	7 mm	10 mm

Technical Specifications

PRODUCT NAME	PRODUCT CODE	TABLE SIZE	DIMENSIONS	WEIGHT
CHEESE SLICER	1313	16,5x9,1 cm	23x48x40 cm	3,90 kg

1319

Onion Flowering Cutter

The patented-design Onion Flower Cutter slices onions into an attractive flower shape using specially sharpened precision blades. This special cut is ideal for creating visually appealing and delicious-looking onion flower snacks, especially popular in appetizer plates. It adds variety and style to your menu while delivering fast, uniform cuts that improve kitchen efficiency.

- Made of Stainless Steel
- Sharp Blades
- Special Suction Feet
- Manual Locking Pin
- Sliding Structure Feature
- Height Adjustment Attachment
- Easy Cleaning





ONION







Technical Specifications

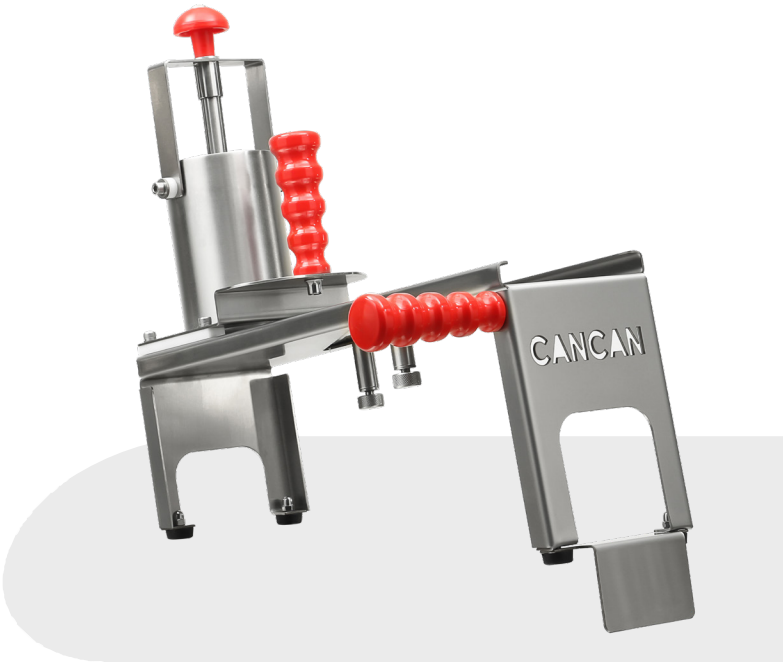
PRODUCT NAME	PRODUCT CODE	MAXIMUM ONION DIAMETER	DIMENSIONS	WEIGHT
ONION FLOWERING CUTTER	1319	10 cm	35x26x83 cm	9,3 kg

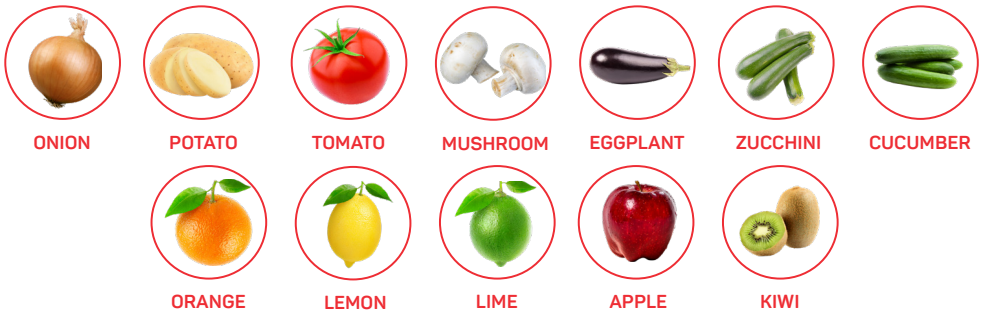
1320

Mandoline Slicer

The Mandoline Slicer, used in industrial kitchens, slices fruits and vegetables into uniform sizes thanks to its double-sided serrated blades. With an adjustable slicing thickness range of 1.5–6.5 mm, it offers flexibility and streamlines kitchen workflows.

- Specially Shaped Blade
- Adjustable Blade Thickness Gauge
- Special Non-Slip Feet
- Table Rest Bracket
- Large Chamber
- Ergonomic Use
- Safe Cutting
- Handle





Technical Specifications

PRODUCT NAME	PRODUCT CODE	MAXIMUM VEGETABLE DIAMETER	DIMENSIONS	WEIGHT
MANDOLINE SLICER	1320	8 cm	24,5x48x50 cm	4 kg

1321

Manual Potato Cutter

The Manual Potato Cutter, used in industrial kitchens, slices potatoes quickly and uniformly, meeting food standards with its stainless steel blade options to prepare fries in various sizes. The machine can be fixed securely to the counter or wall using its table or wall-mounting attachments. Its special pusher mechanism allows the product to be sliced evenly and effortlessly.

- Made of Stainless Steel
- Special Suction Feet
- Blade And Pusher
- Long Lifespan And Hygiene
- Wall Mounting Attachment

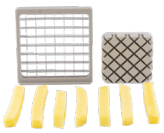


Wall Mounting Attachment

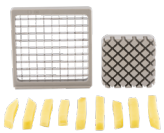


POTATO

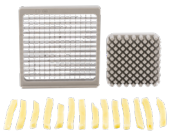
Blade Options >>>



1321-1
6mm x 6mm



1321-2
10mm x 10mm



1321-3
13mm x 13mm

Technical Specifications

PRODUCT NAME	PRODUCT CODE	MAXIMUM POTATO DIAMETER	DIMENSIONS	WEIGHT
MANUAL POTATO CUTTER	1321	8 cm	20x43x41 cm	4,7 kg

1323

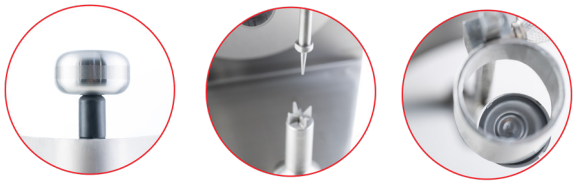
Vegetable & Fruit Peeler

Vegetable & Fruit Peeler, designed for use in hotels, restaurants, cafes, and industrial kitchens, peels fruit and vegetable skins efficiently and practically. Combining practicality and productivity, this machine accelerates and standardizes the peeling process.

- Peels 8 Pieces Per Minute
- Two Mode Options
- Thin Peel Mode
- Thick Peel Mode
- Made of Stainless Steel
- Adjustable Blade







Technical Specifications

PRODUCT NAME	PRODUCT CODE	DIMENSIONS	WEIGHT
VEGETABLE & FRUIT PEELER	1323	24x33x45 cm	11,3 KG
THINNER PEELS (SETTING 1)	THICKER PEELS (SETTING 2)	MAKSIMUM FRUIT/ VEGETABLE DIAMETER	POWER
8 unit/min.	4 unit/min.	PRODUCT CODE	35 WATT
CURRENT	VOLTAGE	FREQUENCY	IP
0,25 A	220-240 V	50-60 HZ	IPX4

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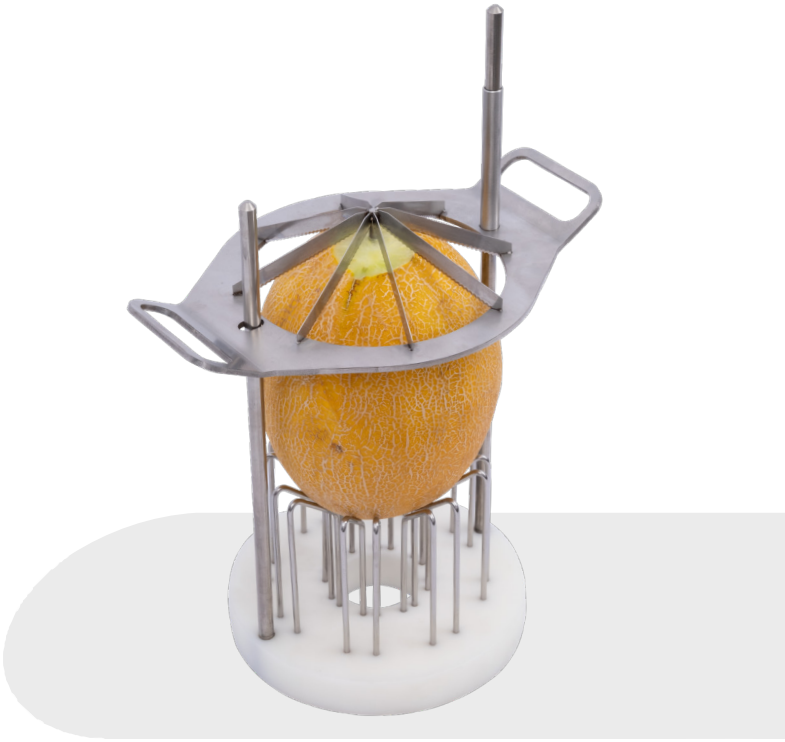
1324

Manual Melon Cutting Tool

Manual Melon Cutting Tool, used in industrial kitchens, markets, and greengrocers, slices melons into equal portions with its flawless, sharp blades.



- Stainless Steel Shaped Blades
- Different Slicing Options
- Easy Handles
- Easy Cleaning



MELON

Blade Options >>>



1324-1
4 Slices

1324-2
6 Slices

1324-3
8 Slices

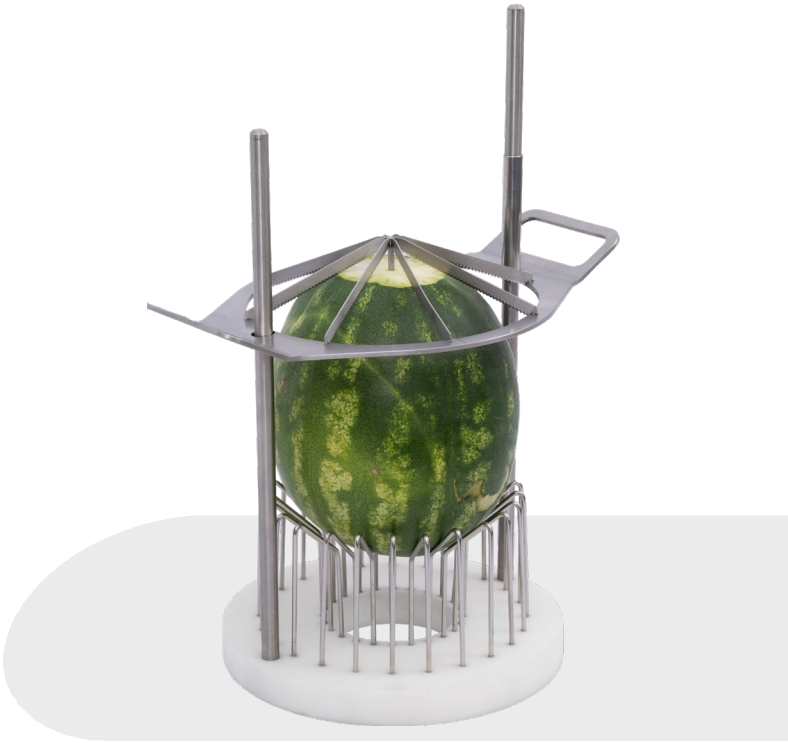
Technical Specifications

PRODUCT NAME	PRODUCT CODE	MAXIMUM MELON DIAMETER	DIMENSIONS	WEIGHT
MANUAL MELON CUTTING TOOL	1324	15 cm	30x20x42 cm	2,5 kg

1332

Manual Watermelon Cutting Tool

The Manual Watermelon Cutting Tool, used in industrial kitchens, markets, and greengrocers, slices watermelons into equal portions with its flawless, sharp blades.



- Stainless Steel Shaped Blades
- Different Slicing Options
- Easy Handles
- Easy Cleaning


WATERMELON

MELON

Blade Options >>>



1332-1
4 Slices

1332-2
6 Slices

1332-3
8 Slices

Technical Specifications

PRODUCT NAME	PRODUCT CODE	MAKSIMUM WATER-MELON DIAMETER	DIMENSIONS	WEIGHT
MANUAL WATERMELON CUTTING TOOL	1332	28 cm	40x28x52 cm	4,5 kg

1327

Manual Watermelon Slicer

The Manual Watermelon Slicer makes it practical to slice watermelons and melons into equal pieces. This machine, which en hances presentation appeal, is used in markets, restaurants, cafes, hotels, and industrial kitchens. It helps increase serving quality by allowing customers to access fresh fruit quickly and efficiently.

- Made of Stainless Steel
- Easy Cutting
- Special Non-Slip Feet
- Easy Cleaning







15 mm

Technical Specifications

PRODUCT NAME	PRODUCT CODE	MAXIMUM LENGHT OF FRUIT	DIMENSIONS	WEIGHT
MANUAL WATERMELON SLICER	1327	37,5 cm x 7,5 cm	49x45x58 cm	16,7 kg

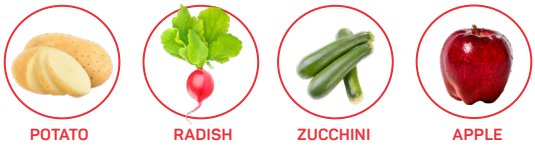
1325

Leaf Cutting

The Leaf Cutting is used in industrial kitchens such as hotels, restaurants, fast food outlets, and catering services. With a cutting thickness of 1.5 mm, this product's body is made entirely of stainless steel, meeting food standards. It creates visually appealing and elegant presentations by slicing fruits and vegetables into thin leaf-like forms.

- Made of Stainless Steel
- Ergonomic Crank Handle
- Special Suction Feet
- Easy Cleaning







Technical Specifications

PRODUCT NAME	PRODUCT CODE	MAXIMUM CUTTING DIAMETER/LENGHT	DIMENSIONS	WEIGHT
LEAF CUTTING	1325	15 cm/12 cm	29x21x20 cm	2,3 kg

0810

Pineapple Guillotine Cutter

The Pineapple Guillotine Cutter is designed to easily cut the tough corner parts of pineapples. Thanks to its adjustable blade system, it cuts pineapples of any size into equal pieces, accelerating preparation and saving time and labor in the kitchen. It is especially suitable for supermarket produce sections, industrial kitchens, and fruit processing areas. Its stainless steel body and easy-to-clean parts provide a hygienic and long-lasting solution.

- Made of Stainless Steel
- Adjustable Blade Distance
- Manual Locking Pin
- Special Suction Feet

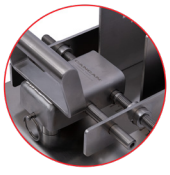




PINEAPPLE







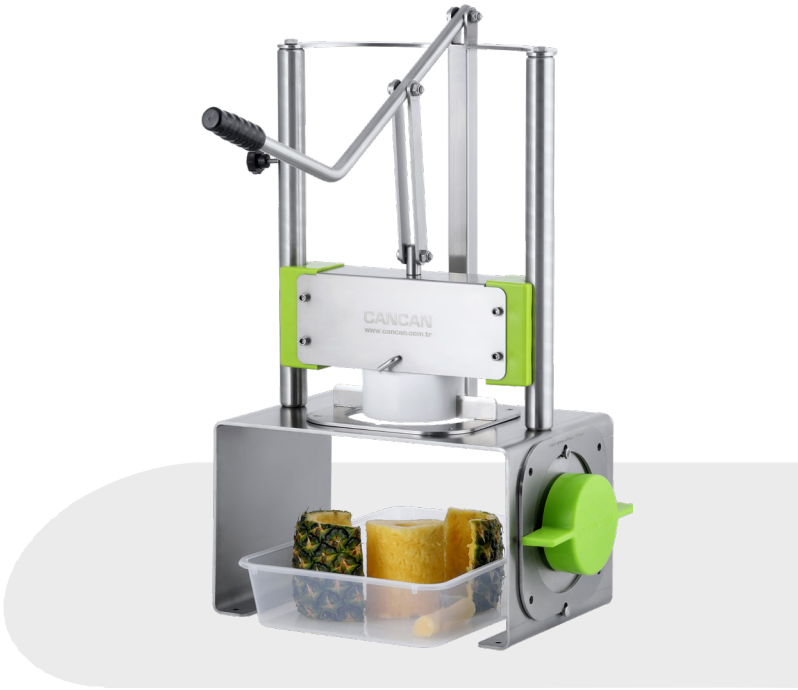
Technical Specifications

PRODUCT NAME	PRODUCT CODE	MAXIMUM PINEAPPLE DIAMETER	DIMENSIONS	WEIGHT
PINEAPPLE GUILLOTINE CUTTER	0810	15 cm	26x40x44 cm	5,8 kg

0801

Pineapple Peeler

The Pineapple Peeler is designed for hotels, restaurants, shopping centers, and greengrocers to peel pineapples quickly, safely, and efficiently. The peeler allows for one-touch peeling and coring, offering practical and hygienic use with its easily removable parts. All parts in contact with food are made of stainless steel and produced in compliance with food standards.



- Polyethylene Feet
- Safety Pin
- Pusher Block
- Pusher Block Pin
- Optional Metal Stand



PINEAPPLE

Blade Options >>>



74 mm | 89 mm | 95 mm | 102 mm

Technical Specifications

PRODUCT NAME	PRODUCT CODE	MAXIMUM PINEAPPLE DIAMETER	DIMENSIONS	WEIGHT
PINEAPPLE PEELER	0801	15 cm	40x25x110 cm	12,2 kg

1326

Manual Pineapple Slicer

The Manual Pineapple Slicer is designed for use in supermarkets, hotels, restaurants, and greengrocers, making it easy to slice pineapples into equal parts. Its functional design and sharp blades ensure the slicing process is performed quickly and efficiently.

- Made of Stainless Steel
- Easy Cutting
- Non-Slip Rubber Feet
- Easy Cleaning





PINEAPPLE



PINEAPPLE SLICES

Technical Specifications

PRODUCT NAME	PRODUCT CODE	MAXIMUM PINEAPPLE DIAMETER	DIMENSIONS	WEIGHT
MANUAL PINEAPPLE SLICER	1326	12 cm	27x56x37 cm	8,4 kg

1423

Pineapple Trio

Specially designed for supermarkets and greengrocers, the Pineapple Trio combines the Pineapple Guillotine Cutter, Pineapple Peeler, and Manual Pineapple Slicer into a single unit, saving space and providing a practical solution for efficient use.

The set consists of three machines:



To cut the tough corners of the pineapple:

0810 Pineapple Guillotine Cutter



To peel and core in one motion:

0801 Pineapple Peeler



To slice into equal parts:

1326 Manual Pineapple Slicer





PINEAPPLE







PRODUCT NAME	PRODUCT CODE	DIMENSIONS	WEIGHT
PINEAPPLE TRIO	1423	121x56x201 cm	72,4 kg

1315

Fruit Cutter

The Fruit Cutter is designed for hotels, restaurants, cafes, and industrial kitchens to slice various fruits quickly, evenly, and efficiently, saving time and offering practicality. This machine, used across a wide range from restaurant kitchens to self-service operations, makes chefs' workflows much more efficient.

- Made of Stainless Steel
- Ergonomic Pusher Mechanism
- Angled Design
- Special Suction Feet
- Easy Cleaning







Technical Specifications

PRODUCT NAME	PRODUCT CODE	MAXIMUM FRUIT DIAMETER	DIMENSIONS	WEIGHT
FRUIT CUTTER	1315	8,5 cm	47x35x65 cm	4,90 kg

1315

Fruit Cutter

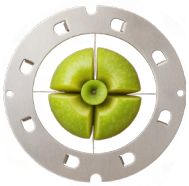
Blade Options Details

"8 different blade options for every use.

Choose the right blade for the slicing you need."



1315-1
4 Slices



1315-5
4 Slices
Core Remover Blade

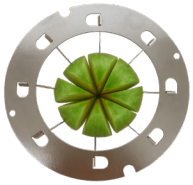


1315-2
6 Slices

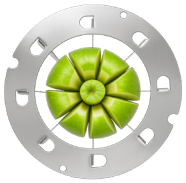




1315-6
6 Slices
Core Remover
Blade



1315-3
8 Slices



1315-7
8 Slices
Core Remover Blade



1315-3
8 Slices



1315-8
12 Slices
Core Remover Blade

1318

Vertical Tomato Slicer

The Vertical Tomato Slicer is designed for hotels, restaurants, cafes, and industrial kitchens to slice tomatoes quickly, precisely, and evenly, saving time and increasing practicality in the kitchen. This machine, used across a wide range from restaurant kitchens to self-service operations, helps professional chefs make their workflow more efficient.



- Made of Stainless Steel
- Sharp Blades
- Ergonomic Pusher Mechanism
- Angled Design
- Special Suction Feet
- Easy Cleaning



Blade Options >>>



1318-1
5 mm

1318-2
7 mm

1318-3
10 mm

Technical Specifications

PRODUCT NAME	PRODUCT CODE	MAXIMUM VEGETABLE-FRUIT DIAMETER	DIMENSIONS	WEIGHT
VERTICAL TOMATO SLICER	1318	8,5 cm	47x35x66 cm	5,45 kg

1330

Pizza Slicer

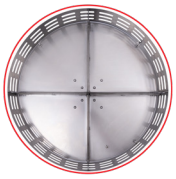
The Pizza Slicer is a fast, hygienic, and practical device that ensures 4 or 8 equal slices, offering time-saving solutions for restaurants and industrial kitchens.



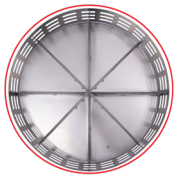
- Made of Stainless Steel
- Ergonomic Design
- Special Handle Mechanism
- Capacity
- High Durability
- Fast Slicing



PIZZA



4 Slices



8 Slices

Technical Specifications

PRODUCT NAME	PRODUCT CODE	MAXIMUM PIZZA DIAMETER	DIMENSIONS	WEIGHT
PIZZA SLICER	1330	55 cm	60x85x57 cm	39 kg

1333

Sausage Slicer

The Sausage Slicer stands out with its ease of use, effortlessly slicing sausages. Its compact and portable design offers great convenience, and the suction feet keep it stable during use. The machine comes with two blade options (6 mm and 12 mm) and works with a compatible tray cover. Both the tray cover and blades are made entirely of stainless steel and can be easily detached and washed in the dishwasher.

NEW!



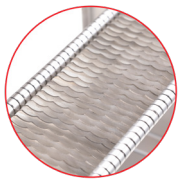
- Compact And Portable Design
- Blade Options: 6 mm And 12 mm
- Compatible Tray Cover
- Special Suction Feet
- Easy Cleaning

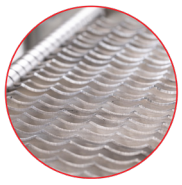

SAUSAGE


STRAWBERRY


BANANA


MUSHROOM









Technical Specifications

PRODUCT NAME	PRODUCT CODE	DIMENSIONS	WEIGHT
SAUSAGE SLICER	1333	25,5x20x31 cm	3 kg

1338

Sausage Slicer (Julienne Cut)

The Sausage Slicer (Julienne Cut) is designed to quickly, evenly, and aesthetically slice sausages into julienne form. Ideal for breakfast services, ready-to-eat production, and fast-food kitchens, this machine uses sharp blades to cut products into clean strips without crushing them. It offers standard and symmetrical slices, enhancing presentation quality and optimizing cooking time. With its practical use, easy-to-clean design, and sturdy body, it provides significant time and labor savings in suitable kitchen environments.

NEW!



- Made of Stainless Steel
- Compact And Portable Design
- Easy Cleaning
- Detachable Parts



SAUSAGE



Technical Specifications

PRODUCT NAME	PRODUCT CODE	DIMENSIONS	WEIGHT
SAUSAGE SLICER (JULIENNE CUT)	1338	17x22x35 cm	1,5 kg

1335

Block Cheese Slicer

The Block Cheese Slicer effortlessly slices cheese into even thicknesses thanks to its wire system. Made entirely of stainless steel, its body offers superior durability and long lifespan. Its compact design ensures easy portability and practical use.

NEW!

- Compact And Portable Design
- Customizable Slices
- Easy Operation
- Special Non-Slip Feet
- Easy Cleaning





Technical Specifications

PRODUCT NAME	PRODUCT CODE	DIMENSIONS	WEIGHT
BLOCK CHEESE SLICER	1335	34x17x24 cm	1,612 kg

1336

Rail Cheese Slicer

The Rail Cheese Slicer is designed to effortlessly cut the hardest and largest cheese blocks. Its wire cutting system slices cheese blocks cleanly and evenly, while the spring system allows cutting hard cheeses without extra force. The non-slip rubber feet keep the machine stable during cutting, ensuring safe use. Made entirely of stainless steel, it offers superior durability and long lifespan, and is extremely easy to clean.

NEW!

- Compact And Portable Design
- Wire Cutting
- Suitable Cutting For Hard And Large Cheeses
- Special Non-Slip Feet
- Easy Cleaning




WHITE CHEESE


YELLOW CHEESE


OLD CHEESE







Technical Specifications

PRODUCT NAME	PRODUCT CODE	DIMENSIONS	WEIGHT
RAIL CHEESE SLICER	1336	30x40x15 cm	5,056 kg

1334

Spiral Twister Potato Cutter

The Spiral Twister Potato Cutter slices potatoes into spiral shapes, creating visually appealing and uniform cuts.It's an ideal product for fast-food restaurants, street food vendors, and festival stands. Thanks to its sharp blades, it allows the potato to be easily cut and placed onto a stick, ready for presentation. This slicing method not only enhances presentation but also shortens cooking time, offering a practical and efficient preparation process.

NEW!

- Made of Stainless Steel
- Potato Holding Feature
- Special Suction Feet
- Fast And Practical Slicing
- Easy Operation







Technical Specifications

PRODUCT NAME	PRODUCT CODE	DIMENSIONS	WEIGHT
SPIRAL TWISTER POTATO CUTTER	1334	12x50x22,5 cm	1,742 kg

1340

Spiral Curly Fry Cutter

The Spiral Curly Fry Cutter is a highly efficient and practical device capable of producing spiral cuts. Its easy-to-use handle and threaded shaft enable smooth cutting without the need for extra force. The latch on the threaded shaft allows the handle to be retracted in a single motion when the process is complete, saving time. Its compact and portable design adapts to various workspaces. The fixing blade holds the product steady during cutting, while the removable cutting head can be easily washed in a dishwasher. Additionally, the base plate can be detached if desired, allowing it to be mounted on any table.

NEW!

- Made of Stainless Steel
- Handle And Threaded Shaft
- Potato Holding Feature
- Removable Base Tray





POTATO







Technical Specifications

PRODUCT NAME	PRODUCT CODE	DIMENSIONS	WEIGHT
SPIRAL CURLY FRY CUTTER	1340	20x50x26 cm	3,170 kg

1701

Butter Roller

The Butter Roller, used in hotels, restaurants, cafes, and industrial kitchens, applies oils (including butter, olive oil, and spiced sauces) to bread in a controlled manner, preventing excess use while enhancing flavor. It offers efficient, hygienic, and cost-saving application for a wide range of kitchen operations.

NEW!

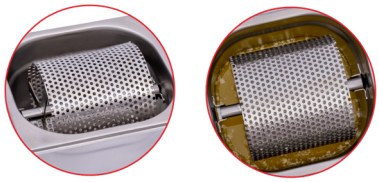
- Made of Stainless Steel
- Time And Cost Efficiency
- Effortless Use
- Practical And Fast
- Easy Cleaning



Designed with an 18 cm width, the Butter Roller can comfortably accommodate a standard bread.



BURGER BUN



Technical Specifications

PRODUCT NAME	PRODUCT CODE	DIMENSIONS	WEIGHT
BUTTER ROLLER	1701	18x16x11 cm	0,55 kg

1705

Butter Roller XL

The Butter Roller XL, designed for use in hotels, restaurants, cafes, and industrial kitchens, applies butter, olive oil, and even seasoned sauces in a controlled manner across a wide range of breads. This enhances flavor while preventing waste, offering both efficiency and precision.

NEW!

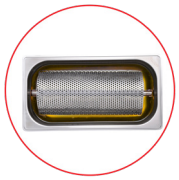
- Made of Stainless Steel
- Time And Cost Efficiency
- Effortless Use
- Practical And Fast
- Easy Cleaning



Designed with an 38 cm width, the Butter Roller can comfortably accommodate two standard bread.



BURGER BUN







Technical Specifications

PRODUCT NAME	PRODUCT CODE	DIMENSIONS	WEIGHT
BUTTER ROLLER XL	1705	32,5x18x12 cm	1,225 kg

1706

Smash Burger Press (Circular)

The Smash Burger Press allows you to press burger patties in one swift motion, ensuring rapid caramelization and even cooking. Offered with 12 cm, 14 cm, and 16 cm diameter options, its stainless steel base and ergonomic handle deliver consistent results in both professional kitchens and home chef environments. Its sturdy body, heat-resistant structure, and easy-to-clean surface make kitchen workflows more efficient.

NEW!

- Stainless Steel Base
- Ergonomic Handle
- Circular Pressing Surface
- Easy To Clean





BURGER PATTY



Technical Specifications

PRODUCT NAME	PRODUCT CODE	DIMENSIONS	WEIGHT	DIAMETER
SMASH BURGER (CIRCULAR)	1706	12,5x12x8 cm	0,45 kg	12 cm 14 cm 16 cm

1707

Smash Burger Press (Square)

The Smash Burger Press enables you to press burger patties in one swift motion, ensuring quick caramelization, even cooking, and consistent results. Featuring a stainless steel wide pressing surface and an ergonomic handle, it delivers reliable performance in both professional kitchens and home chef use. Its sturdy body, heat-resistant structure, and easy-to-clean surface make kitchen workflows more efficient.

NEW!

- Stainless Steel Base
- Ergonomic Handle
- Wide Pressing Surface
- Easy To Clean



16 cm x 14 cm



BURGER PATTY



Technical Specifications

PRODUCT NAME	PRODUCT CODE	DIMENSIONS	WEIGHT
SMASH BURGER (SQUARE)	1707	16x14x8 cm	0,67 kg

1708

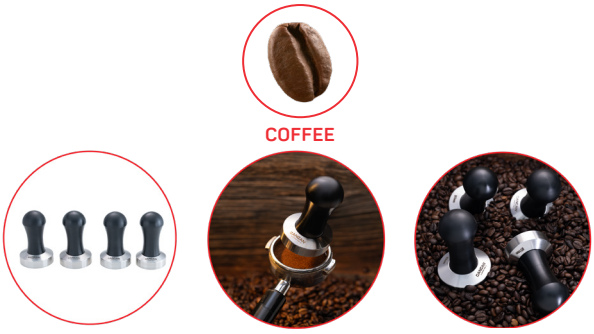
Tamper

The Coffee Tamper ensures a flat and homogeneous coffee bed during espresso preparation, allowing water to pass evenly through the coffee for optimal extraction. Offered in 51 mm, 53 mm, 55 mm, and 58 mm diameter options, its stainless steel base and ergonomic handle provide the consistent tamping pressure sought by both home baristas and busy coffee shops. Balanced weight distribution and a non-slip grip surface create the ideal professional base for maximizing flavor.

NEW!



- Stainless Steel Base
- Ergonomic Handle
- Balanced Weight Distribution
- Micro-Smooth Surface
- Easy To Clean



Technical Specifications

PRODUCT NAME	PRODUCT CODE	DIMENSIONS	WEIGHT	DIAMETER
TAMPER	1708	9,15 cm	0,308 kg	51 mm 53 mm 55 mm 58 mm

1337

Block Cheese Slicer XL

Thanks to its wire system, the block cheese slicer effortlessly slices cheese by lowering the wire from top to bottom. It delivers high performance even with hard cheeses. The specially designed cutting mechanism ensures clean, even slices without applying excessive force or breaking the cheese. It is ideal for use in both professional kitchens and high-volume service areas.

NEW!



- Compact And Portable Design
- Suitable Cutting For Hard And Large Cheeses
- Wire Cutting
- Special Non-Slip Feet
- Easy Cleaning



Technical Specifications

PRODUCT NAME	PRODUCT CODE	DIMENSIONS	WEIGHT
BLOCK CHEESE SLICER XL	1337	48x45x49 cm	4,2 kg

Preparation Equipments

Fruit and Vegetable Processing Equipments (Industrial Type)



1305

Pneumatic Potato Cutter

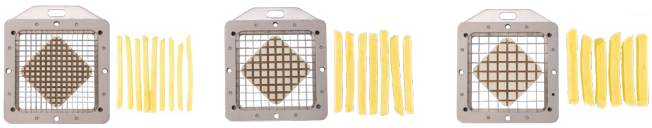
The Pneumatic Potato Cutter slices potatoes quickly and precisely, reducing labor effort, saving time, and ensuring uniform, flawless cuts to increase kitchen efficiency. Thanks to its sharp stainless steel blades, it produces equal-sized potato slices effortlessly at the desired thickness.

- Stainless Steel Blades
- High Technology
- Lid With Safety Switch
- Ergonomic Lid Handle
- Air Socket
- Special Non-Slip Feet





Blade Options >>>



1305-1
6x6 mm

1305-2
10x10 mm

1305-3
13x13 mm

Technical Specifications

PRODUCT NAME	PRODUCT CODE	DIMENSIONS	WEIGHT
PNEUMATIC POTATO CUTTER	1305	70x27x28 cm	19,2 kg
MAXIMUM POTATO DIAMETER	**MAXIMUM WORKING FORCE**	**WORKING PRESSURE**	**MAXIMUM SLICING LENGTH**
8 cm	1500 N	6-8 bar	19 cm

1342

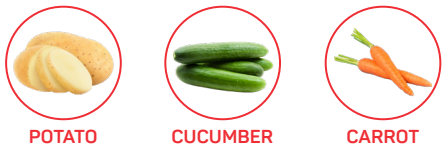
Electrical Potato Cutter

Electrical Potato Cutter is designed to slice potatoes quickly, evenly, and precisely. Powered by a strong electric motor, it operates with high efficiency without the need for manual force or air connection. Its ergonomic design and sharp stainless steel blades allow for uniform cuts without deforming the potatoes. The patented design makes it unique in its category. It is ideal for intensive use in restaurants, fast food outlets, and industrial kitchens.

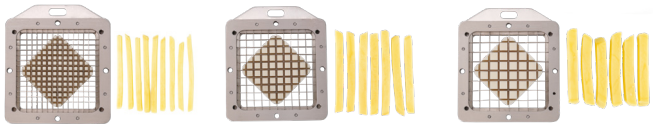
NEW!

- Patented Design
- Stainless Steel Blades
- Start/Stop & Satety Buton
- Lid With Safety Switch
- Ergonomic Lid Handle
- High-Tech Motor
- Special Non-Slip Feet





Blade Options >>>



1342-1
6x6 mm

1342-2
10x10 mm

1342-3
13x13 mm

Technical Specifications

PRODUCT NAME	PRODUCT CODE	DIMENSIONS	WEIGHT	MAXIMUM POTATO DIAMETER
ELECTRICAL POTATO CUTTER	1342	94x30x44 cm	44,5 kg	8 cm
MAXIMUM SLICING LENGTH	**VOLTAGE**	**FREQUENCY**	**HOURLY SLICING CAPACITY (UNITS)**	**HOURLY SLICING CAPACITY (KG)**
19 cm	220 - 230 V	50 - 60 Hz	960	75 kg

1309

Pneumatic Melon Cutter

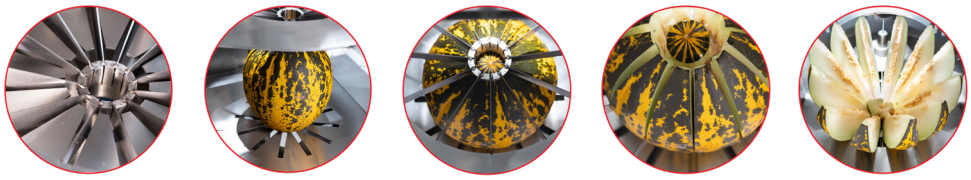
The Pneumatic Melon Cutter uses air pressure to slice melons of various s precisely and effortlessly, delivering clean cuts with minimal labor. From large-scale production facilities to catering operations, it offers exceptional efficiency and high productivity with less workforce.

- Made of Stainless Steel
- Fast And Even Slicing
- Ease Of Use
- Advanced Air System
- Durable Structure
- 12 Slices





MELON



Technical Specifications

PRODUCT NAME	PRODUCT CODE	DIMENSIONS	WEIGHT
PNEUMATIC MELON CUTTER	1309	67x54x215 cm	70 kg
MAXIMUM SLICING LENGTH	MAXIMUM SLICING DIAMETER	MAXIMUM WORKING FORCE	WORKING PRESSURE
35 cm	22 cm	1500 N	6-8 bar

1310

Pneumatic Watermelon Cutter

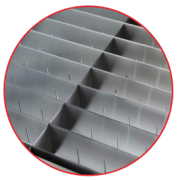
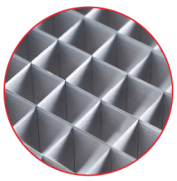
The Pneumatic Watermelon Cutter uses air pressure to slice watermelons of various sizes precisely and effortlessly, delivering clean cuts. From large-scale production facilities to catering operations, it offers unmatched efficiency and high productivity with less workforce.

- Made of Stainless Steel
- Double Safety Button
- Ease Of Use
- Advanced Air System
- Two Blade Options (Cube Cutting/ Circular Cutting)




WATERMELON


MELON




Technical Specifications

PRODUCT NAME	PRODUCT CODE	DIMENSIONS	WEIGHT
PNEUMATIC WATERMELON CUTTER	1310	65x50x180 cm	60 kg
MAXIMUM SLICING LENGTH	**MAXIMUM SLICING DIAMETER**	**MAXIMUM WORKING FORCE**	**WORKING PRESSURE**
28 cm	26 cm	1500 N	6-8 bar

0809

Pneumatic Pineapple Peeler with Stand

The Pneumatic Pineapple Peeling Machine simplifies the time- and labor-intensive pineapple peeling process with an advanced air pressure system. This innovative solution provides fast and consistent peeling performance, saving both time and labor costs. Thanks to its pneumatic technology, which adapts to the shape and size of the fruit, each pineapple is perfectly peeled every time. From large-scale production facilities to catering operations, it offers exceptional efficiency and high productivity with less workforce. Its brake-equipped wheels on the portable mobile stand make it easy to move the unit.

- Made of Stainless Steel
- Double Safety Button
- One-Step Effective Result
- Advanced Air System





Technical Specifications

PRODUCT NAME	PRODUCT CODE	DIMENSIONS	WEIGHT
PNEUMATIC PINEAPPLE PEELING MACHINE	0809	140x45x180 cm	60 kg
MAXIMUM SLICING LENGTH	MAXIMUM SLICING DIAME-TER	MAXIMUM WORKING FORCE	WORKING PRESSURE
25 cm	15 cm	1500 N	6-8 bar

Preparation Equipments

Electrical & Manual Can Openers

CANCAN® Can Openers offer safe and fast use in kitchens with their durable structure and ergonomic design. Thanks to their stainless steel materials, they provide long-lasting performance and fully comply with hygiene standards. With both manual and electric models, CANCAN® offers solutions for various needs, catering to a wide range of applications from industrial kitchens to catering services. Their easy-to-use mechanisms reduce workload, making preparation processes more efficient and practical.



0302

Professional Type Manual Can Opener

The professional type manual can opener provides great convenience to users by safely and hygienically opening cans, whether large or small, in places such as professional catering, industrial kitchens, hospitals, and cafeterias.

- NSF Certified
- Turning Handle
- Helical Gear
- Stainless-Steel Blade
- Stainless-Steel Food
- Stainless-Steel Fixing Aparatus











Technical Specifications

PRODUCT NAME	PRODUCT CODE	DAILY CAPACITY	WEIGHT	PROFILE HEIGHT	CAN SIZES
PROFESSIONAL TYPE MANUAL CAN OPENER	0302	40 - 65 CANS	2 kg	63 cm	MAXIMUM 55 cm

0303

Stainless Manual Can Opener

The Stainless Manual Can Opener provides great convenience to users by offering the ability to safely and hygienically open cans, regardless of size, in places such as professional catering services, industrial kitchens, hospitals, and cafeterias.

- NSF Certified
- Turning Handle
- Helical Gear
- Stainless-Steel Blade
- Stainless-Steel Food
- Stainless-Steel Fixing Aparatus





Technical Specifications

PRODUCT NAME	PRODUCT CODE	DAILY CAPACITY	WEIGHT	PROFILE HEIGHT	CAN SIZES
STAINLESS MANUAL CAN OPENER	0303	65 - 100 CANS	3 kg	63 cm	MAXIMUM 55 cm

0702

Professional Type Electrical Can Opener

Circle Cut

The fully stainless-steel professional type electrical can opener is designed to open cans such as cheese, olives, and paint tins in industrial kitchens quickly and without requiring much force, thanks to its rotating helix gear that prevents slipping and skipping, stainless-steel blade, and special design. The Professional Type Electrical Can Opener helps companies ensure workplace safety by reducing the risk of potential work accidents.

- Handle
- Brake Lever
- Helical Gear
- Stainless-Steel Blade
- Stainless-Steel Arm
- Stainless-Steel Support Shaft
- Magnetic Holding Shaft
- Rotating Table







Technical Specifications

PRODUCT NAME	PRODUCT CODE	DIMENSIONS	WEIGHT	CAN OPENING CAPACITY
PROFESSIONAL TYPE ELECTRICAL CAN OPENER	0702	30x49x82 cm	30 kg	3-8 Adet/dk
CAN SIZES	**POWER**	**VOLTAGE**	**FREQUENCY**	
6 cm - 35 cm	0,18 kW	220 - 240 V	50 - 60 Hz	

0703

Professional Type Electrical Can Opener

Circle-Square Cut

The fully stainless-steel professional type electrical can opener is designed to open industrial kitchen cans such as cheese, olives, and paint tins quickly and without requiring much force, thanks to its rotating helix gear that prevents slipping and skipping, its stainless-steel blade, and its special design. The Professional Type Electrical Can Opener helps companies ensure workplace safety by reducing the risk of potential work accidents.

- Handle
- Brake Lever
- Helical Gear
- Stainless-Steel Blade
- Stainless-Steel Arm
- Stainless-Steel Support Shaft
- Magnetic Holding Shaft
- Rotating Table
- Moving Table








Technical Specifications

PRODUCT NAME	PRODUCT CODE	DIMENSIONS	WEIGHT	CAN OPENING CAPACITY
PROFESSIONAL TYPE ELECTRICAL CAN OPENER	0703	49x59x82 cm	30 kg	3-8 Adet/dk
CAN SIZES	**POWER**	**VOLTAGE**	**FREQUENCY**	
6 cm - 35 cm	0,18 kW	220 - 240 V	50 - 60 Hz	

WASHING
EQUIPMENT



Washing Equipment

New Generation Pre-Rinse Faucets

CANCAN® New Generation Pre-Rinse Faucets offer durable, functional and reliable solutions for the diverse pre-rinse needs of professional kitchens. The Essential, Pro+ and Deluxe Series stand out with their materials suited to different usage demands, ergonomic designs and enhanced flexibility. Their 360° rotating hoses provide greater freedom of movement, while series-specific engineering solutions simplify cleaning operations. With CANCAN®, pre-rinsing in professional kitchens becomes more practical, controlled and efficient.

ESSENTIAL SERIES

PRO+ SERIES YENİLENEN MT SERİSİ

DELUXE SERIES



Washing Equipments

Pre-Rinse Faucets

COMPARISON CHART

Pre-Rinse Faucets are used in industrial kitchens, industrial dishwashing machines, vegetable and fruit washing units in the pre-washing stage.



MT01
Sink Mounted
Pre-Rinse Faucet



MT02
Sink Mounted
Pre-Rinse Faucet
with Intermediate Tap



MT03
Wall Mounted
Pre-Rinse Faucet

Cataphoresis
Coated Spring



Hose

S Pipe

Intermediate
Tap







MT04
Wall Mounted
Pre-Rinse Faucet
with Intermediate Tap

MT05
Mini Size Sink
Mounted Pre-Rinse
Faucet

MT06
Mini Size Sink
Mounted
Pre-Rinse Faucet
with Intermediate Tap

ESSENTIAL
SERIES

Washing Equipment

Essential Series Pre-Rinse Faucets

CANCAN® Essential Series Pre-Rinse Faucets are developed to provide functional, affordable and reliable solutions for the basic pre-rinse needs of professional kitchens. Featuring a cartridge faucet and a 360° rotating hose, they offer ease of use while combining durability and ergonomics through high-strength engineering plastic components. With reduced lead content and a functional design, they make daily pre-rinsing practical and controlled.



0502

MT02 Essential Sink Mounted

Pre-Rinse Faucet

TSink-mounted pre-rinse faucets are used in industrial kitchens, industrial dishwashing machines, and vegetable-fruit washing units during the pre-wash stage.

- Cartridge Faucet
- 360° Rotating Hose
- Engineering Plastic Spray Handle
- Engineering Plastic Handwheel
- Stainless Steel Connection Components
- Reduced Lead Content
- Functional and Ergonomic Design








Technical Specifications

PRODUCT NAME	PRODUCT CODE	DIMENSIONS	WEIGHT
MT02 ESSENTIAL SINK MOUNTED PRE-RINSE FAUCET WITH INTERMEDIATE TAP	0502 ES	16x56x114 cm	4,8 kg

PRO+
SERIES
RENEWED MT SERIES

Washing Equipment
Pro+ Series Pre-Rinse Faucets

CANCAN® Pro+ Series Pre-Rinse Faucets are designed to deliver durable and reliable performance under the demanding conditions of professional kitchens. Their cataphoretic-coated spiral spring and reinforced connection structure support intensive use, while the control handwheel with a custom insert design and high-strength engineering plastic components provide controlled, ergonomic operation. By reducing the use of metal and lead-containing raw materials, the series combines next-generation material innovation with functional and dependable pre-rinsing performance.



0501

MT01 Pro+ Sink Mounted Pre-Rinse Faucet

Sink-mounted pre-rinse faucets are used in industrial kitchens, industrial dishwashing machines, and vegetable-fruit washing units during the pre-wash stage.

- Brass Material with Chrome Plating
- Stainless Steel Pipes
- 360° Rotating Handle
- Water Outlet Strainer
- Hot and Cold Water Inlet
- Cataphoresis Coated Spring
- Water Pressure Adjustment
- Water and Detergent Savings








Technical Specifications

PRODUCT NAME	PRODUCT CODE	DIMENSIONS	WEIGHT
MT01 PRO+ SINK MOUNTED PRE-RINSE FAUCET	0501	16x55x114 cm	4,4 kg

0502

MT02 Pro+ Sink Mounted Pre-Rinse Faucet

with Intermediate Tap

Sink-mounted pre-rinse faucets are used in industrial kitchens, industrial dishwashing machines, and vegetable-fruit washing units during the pre-wash stage.

- Brass Material with Chrome Plating
- Stainless Steel Pipes
- 360° Rotating Handle
- Water Outlet Strainer
- Hot and Cold Water Inlet
- Cataphoresis Coated Spring
- Water Pressure Adjustment
- Water and Detergent Savings











Technical Specifications

PRODUCT NAME	PRODUCT CODE	DIMENSIONS	WEIGHT
MT02 PRO+ SINK MOUNTED PRE-RINSE FAUCET WITH INTERMEDIATE TAP	0502	16x56x114 cm	4,8 kg

0503

MT03 Pro+ Wall Mounted Pre-Rinse Faucet

Wall-mounted pre-rinse faucets are used in industrial kitchens, industrial dishwashing machines, and vegetable-fruit washing units during the pre-wash stage.

- Brass Material with Chrome Plating
- Stainless Steel Pipes
- 360° Rotating Handle
- Water Outlet Strainer
- Hot and Cold Water Inlet
- Cataphoresis Coated Spring
- Water Pressure Adjustment
- Water and Detergent Savings








Technical Specifications

PRODUCT NAME	PRODUCT CODE	DIMENSIONS	WEIGHT
MT03 PRO+ WALL MOUNTED PRE-RINSE FAUCET	0503	22x51x114 cm	4,2 kg

0504

MT04 Pro+ Wall Mounted Pre-Rinse Faucet

with Intermediate Tap

Wall-mounted pre-rinse faucets are used in industrial kitchens, industrial dishwashing machines, and vegetable-fruit washing units during the pre-wash stage.

- Brass Material with Chrome Plating
- Stainless Steel Pipes
- 360° Rotating Handle
- Water Outlet Strainer
- Hot and Cold Water Inlet
- Cataphoresis Coated Spring
- Water Pressure Adjustment
- Water and Detergent Savings











Technical Specifications

PRODUCT NAME	PRODUCT CODE	DIMENSIONS	WEIGHT
MT04 PRO+ WALL MOUNTED PRE-RINSE FAUCET WITH INTERMEDIATE TAP	0504	22x51x114 cm	4,9 kg

0505

MT05 Pro+ Mini Size Sink Mounted Pre-Rinse Faucet

Mini Size Pre-Rinse Faucets are used in homes, industrial kitchens, industrial dishwashers, and vegetable and fruit washing units during the pre-wash stage.

- Brass Material with Chrome Plating
- Stainless Steel Pipes
- 360° Rotating Handle
- Water Outlet Strainer
- Hot and Cold Water Inlet
- Cataphoresis Coated Spring
- Water Pressure Adjustment
- Water and Detergent Savings








Technical Specifications

PRODUCT NAME	PRODUCT CODE	DIMENSIONS	WEIGHT
MT05 PRO+ MINI SIZE SINK MOUNTED PRE-RINSE FAUCET	0505	16x45x58 cm	3,2 kg

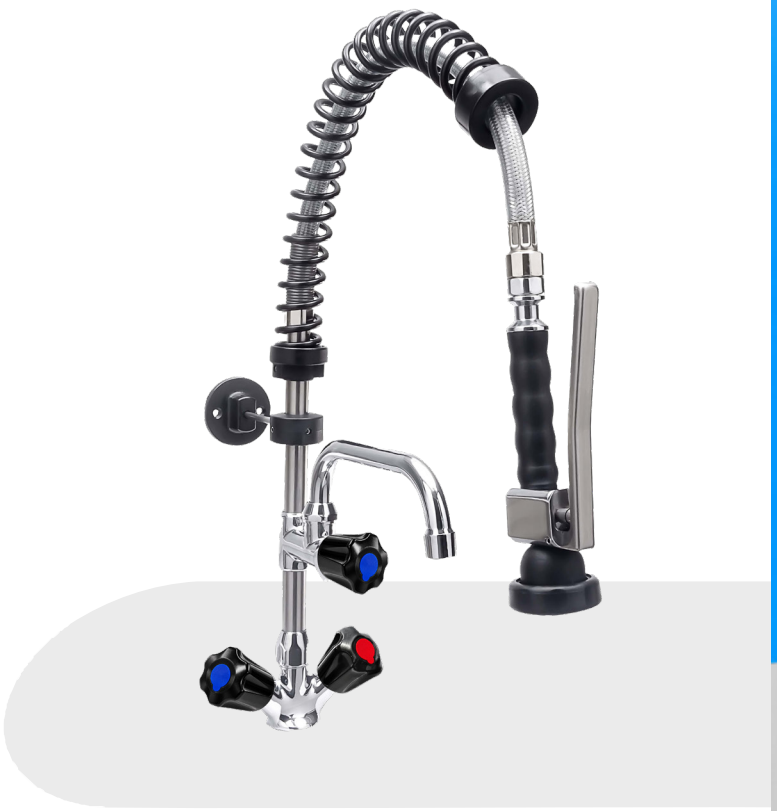
0506

MT06 Pro+ Mini Size Sink Mounted Pre-Rinse Faucet

with Intermediate Tap

Mini Size Pre-Rinse Faucets with Intermediate Taps are used in homes, industrial kitchens, industrial dishwashers, and vegetable and fruit washing units during the pre-wash stage.

- Brass Material with Chrome Plating
- Stainless Steel Pipes
- 360° Rotating Handle
- Water Outlet Strainer
- Hot and Cold Water Inlet
- Cataphoresis Coated Spring
- Water Pressure Adjustment
- Water and Detergent Savings











Technical Specifications

PRODUCT NAME	PRODUCT CODE	DIMENSIONS	WEIGHT
MT06 PRO+ MINI SIZE SINK MOUNTED PRE-RINSE FAUCET WITH INTERMEDIATE TAP	0506	20x45x58 cm	3,8 kg

Washing Equipment

Deluxe Series Pre-Rinse Faucets

CANCAN® Deluxe Pre-Rinse Faucets are designed to enhance hygiene and efficiency in industrial kitchens. Their stainless-steel construction ensures long-lasting use, while the ergonomic design provides water savings and ease of operation. With compact and standard models, they make the effective pre-washing of vegetables, fruits, and equipment practical and safe.



0507

MT01 Deluxe Sink Mounted Pre-Rinse Faucet

Sink-mounted pre-rinse faucets are used in industrial kitchens, industrial dishwashing machines, and vegetable-fruit washing units during the pre-wash stage.

- Brass Material with Chrome Plating
- Stainless Steel Pipes
- 360° Rotating Handle
- Water Outlet Strainer
- Hot and Cold Water Inlet
- Stainless Steel Spring
- Water Pressure Adjustment
- Water and Detergent Savings











Technical Specifications

PRODUCT NAME	PRODUCT CODE	DIMENSIONS	WEIGHT
MT01 DELUXE SINK MOUNTED PRE-RINSE FAUCET	0507	16x56x113 cm	4,7 kg

0508

MT02 Deluxe Sink Mounted Pre-Rinse Faucet

with Intermediate Tap

Sink-mounted pre-rinse faucets are used in industrial kitchens, industrial dishwashing machines, and vegetable-fruit washing units during the pre-wash stage.

- Brass Material with Chrome Plating
- Stainless Steel Pipes
- 360° Rotating Handle
- Water Outlet Strainer
- Hot and Cold Water Inlet
- Stainless Steel Spring
- Water Pressure Adjustment
- Water and Detergent Savings





Technical Specifications

PRODUCT NAME	PRODUCT CODE	DIMENSIONS	WEIGHT
MT02 DELUXE SINK MOUNTED PRE-RINSE FAUCET WITH INTERMEDIATE TAP	0508	16x56x113 cm	5,4 kg

0512

MT03 Deluxe Wall Mounted Pre-Rinse Faucet

Wall-mounted pre-rinse faucets are used in industrial kitchens, industrial dishwashing machines, and vegetable-fruit washing units during the pre-wash stage.

- Brass Material with Chrome Plating
- Stainless Steel Pipes
- 360° Rotating Handle
- Water Outlet Strainer
- Hot and Cold Water Inlet
- Stainless Steel Spring
- Water Pressure Adjustment
- Water and Detergent Savings











Technical Specifications

PRODUCT NAME	PRODUCT CODE	DIMENSIONS	WEIGHT
MT03 DELUXE WALL MOUNTED PRE-RINSE FAUCET	0512	22x50x113 cm	4 kg

0513

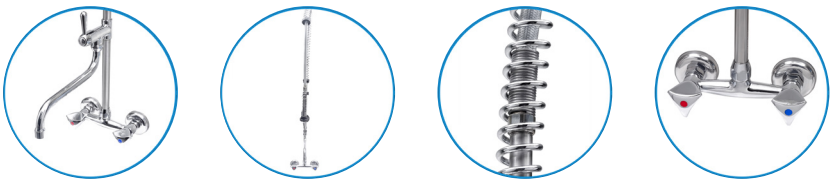
MT04 Deluxe Wall Mounted Pre-Rinse Faucet

with Intermediate Tap

Wall-mounted pre-rinse faucets are used in industrial kitchens, industrial dishwashing machines, and vegetable-fruit washing units during the pre-wash stage.

- Brass Material with Chrome Plating
- Stainless Steel Pipes
- 360° Rotating Handle
- Water Outlet Strainer
- Hot and Cold Water Inlet
- Stainless Steel Spring
- Water Pressure Adjustment
- Water and Detergent Savings





Technical Specifications

PRODUCT NAME	PRODUCT CODE	DIMENSIONS	WEIGHT
MT04 DELUXE WALL MOUNTED PRE-RINSE FAUCET WITH INTERMEDIATE TAP	0513	22x50x113 cm	5 kg

0509

MT05 Deluxe Mini Size Sink Mounted

Pre-Rinse Faucet

Mini Size Pre-Rinse Faucets are used in homes, industrial kitchens, industrial dishwashers, and vegetable and fruit washing units during the pre-wash stage.

- Brass Material with Chrome Plating
- Stainless Steel Pipes
- 360° Rotating Handle
- Water Outlet Strainer
- Hot and Cold Water Inlet
- Stainless Steel Spring
- Water Pressure Adjustment
- Water and Detergent Savings








Technical Specifications

PRODUCT NAME	PRODUCT CODE	DIMENSIONS	WEIGHT
MT05 DELUXE MINI SIZE SINK MOUNTED PRE-RINSE FAUCET	0509	16x45x56,5 cm	3,5 kg

0510

MT06 Deluxe Mini Size Sink Mounted

Pre-Rinse Faucet with Intermediate Tap

Mini Size Pre-Rinse Faucets with Intermediate Taps are used in homes, industrial kitchens, industrial dishwashers, and vegetable and fruit washing units during the pre-wash stage.

- Brass Material with Chrome Plating
- Stainless Steel Pipes
- 360° Rotating Handle
- Water Outlet Strainer
- Hot and Cold Water Inlet
- Stainless Steel Spring
- Water Pressure Adjustment
- Water and Detergent Savings








Technical Specifications

PRODUCT NAME	PRODUCT CODE	DIMENSIONS	WEIGHT
MT06 DELUXE MINI SIZE SINK MOUNTED PRE-RINSE FAUCET WITH INTERMEDIATE TAP	0510	18x45x56,5 cm	4,2 kg

Washing Equipment

Sink Mount Pot Filler

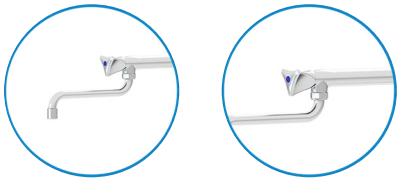


0511
Sink Mount Pot Filler

The Sink Mount Pot Filler is designed to quickly fill large pots in industrial kitchens without needing to lift them off the stove. Made from 304 stainless steel, it features a 180° rotating dual-jointed arm and a ceramic cartridge valve that opens and closes with a quarter turn, providing maximum hygiene, durability, and user comfort. It connects only to the cold water line; its high flow rate increases service speed, while the ergonomic handle allows precise control of water flow at the point of use.

- Stainless Steel Body
- 180° Rotating Movable Spout
- Full Open / Close with One Motion
- Easy Cleaning & Maintenance





Technical Specifications

PRODUCT NAME	PRODUCT CODE	DIMENSIONS	WEIGHT
SINK MOUNT POT FILLER	0511	6,5x78x93 cm	2,8 kg

Washing Equipment

Retractable Models



0905

Retractable Pre-Rinse Faucet

with Reel Hose (2mt)

The 2 m Retractable Pre-Rinse Faucet is designed exclusively for connection to industrial ovens. It provides an effective pre-rinse solution for cleaning inside and around the oven. Thanks to its durable body and flexible hose, it is suitable for heavy-duty use. It ensures a hygienic and practical cleaning experience.

- 2m Hose Reel Capacity
- Wall Mount Feature
- Adjustable Hose Outlet
- Polyamide-Bearing Reel Hub
- Stainless Steel Outer Body
- 10-30 Bar Pressure-Resistant Hose







Technical Specifications

PRODUCT NAME	PRODUCT CODE	DIMENSIONS	WEIGHT
RETRACTABLE PRE-RINSE FAUCET WITH REEL HOSE (2MT)	0905	10x23x23 cm	3 kg

0901

Retractable Pre-Rinse Faucet

with Reel Hose (6mt)

The 6m Retractable Pre-Rinse Faucet is used in industrial kitchens, food preparation areas, mass food production facilities, industrial dishwashers, vegetable-fruit washing sinks, and industrial ovens as a pre-rinse spray. Its robust structure and flexible hose make it suitable for heavy use, providing practicality and hygiene during cleaning processes.

- 6m Hose Reel Capacity
- Wall Mount Feature
- Adjustable Hose Outlet
- Polyamide-Bearing Reel Hub
- Stainless Steel Outer Body
- 10-30 Bar Pressure-Resistant Hose











Technical Specifications

PRODUCT NAME	PRODUCT CODE	DIMENSIONS	WEIGHT
RETRACTABLE PRE-RINSE FAUCET WITH REEL HOSE (6MT)	0901	12x40x40 cm	10 kg

0902

Retractable Pre-Rinse Faucet

with Reel Hose (10mt)

The 10m Retractable Pre-Rinse Faucet is used in industrial kitchens, food preparation areas, mass food production facilities, industrial dishwashers, vegetable-fruit washing sinks, and industrial ovens as a pre-rinse spray. Its robust structure and flexible hose make it suitable for heavy use, providing practicality and hygiene during cleaning processes.

- 10m Hose Reel Capacity
- Wall Mount Feature
- Adjustable Hose Outlet
- Polyamide-Bearing Reel Hub
- Stainless Steel Outer Body
- 10-30 Bar Pressure-Resistant Hose











Technical Specifications

PRODUCT NAME	PRODUCT CODE	DIMENSIONS	WEIGHT
RETRACTABLE PRE-RINSE FAUCET WITH REEL HOSE (10MT)	0902	18x48x47 cm	16 kg

0903

Retractable Pre-Rinse Faucet

with Reel Hose (12mt)

The 12m Retractable Pre-Rinse Faucet is used in industrial kitchens, food preparation areas, mass food production facilities, industrial dishwashers, vegetable-fruit washing sinks, and industrial ovens as a pre-rinse spray. Its robust structure and flexible hose make it suitable for heavy use, providing practicality and hygiene during cleaning processes.

- 12m Hose Reel Capacity
- Wall Mount Feature
- Adjustable Hose Outlet
- Polyamide-Bearing Reel Hub
- Stainless Steel Outer Body
- 10-30 Bar Pressure-Resistant Hose











Technical Specifications

PRODUCT NAME	PRODUCT CODE	DIMENSIONS	WEIGHT
RETRACTABLE PRE-RINSE FAUCET WITH REEL HOSE (12MT)	0903	18x48x47 cm	16 kg

0904

Retractable Pre-Rinse Faucet

with Reel Hose (15mt)

The 15m Retractable Pre-Rinse Faucet is used in industrial kitchens, food preparation areas, mass food production facilities, industrial dishwashers, vegetable-fruit washing sinks, and industrial ovens as a pre-rinse spray. Its robust structure and flexible hose make it suitable for heavy use, providing practicality and hygiene during cleaning processes.

- 15m Hose Reel Capacity
- Wall Mount Feature
- Adjustable Hose Outlet
- Polyamide-Bearing Reel Hub
- Stainless Steel Outer Body
- 10-30 Bar Pressure-Resistant Hose











Technical Specifications

PRODUCT NAME	PRODUCT CODE	DIMENSIONS	WEIGHT
RETRACTABLE PRE-RINSE FAUCET WITH REEL HOSE (15MT)	0904	18x48x47 cm	16,5 kg

Washing Equipment

Industrial Type Pot Washing Machine



1001

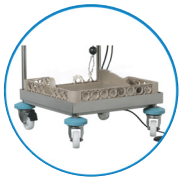
Industrial Type Pot Washing Machine

Industrial Type Pot Washing Machine cleans dirt and grease stuck on pots, pans, and cauldrons in industrial kitchens effortlessly and hands-free using its rotating washing or polishing brush. It can be either permanently mounted to a pot washing sink or used as a mobile unit with its special wheeled cart. The washing brush provides deep cleaning with hot water, while the polishing brush easily removes tarnish and burn marks. Its oil-pressure-driven motor system protects the user from electrical hazards, making it an indispensable hygiene solution in kitchens.

- High Hygiene Standard
- Cleaning Brush Feature
- Polishing Brush Feature
- Safe Use









Technical Specifications

PRODUCT NAME	PRODUCT CODE	DIMENSIONS	WEIGHT	TROLLEY WEIGHT
INDUSTRIAL TYPE POT WASHING MACHINE	1001	64x60x125 cm	27 kg	11 kg
POWER	VOLTAGE	FREQUENCY	CURRENT	HYDRAULIC MOTOR SPEED
0,37 kW	220-240 V	50 - 60 HZ	3,3 A	360 RPM
HYDRAULIC MOTOR PRESSUARE	PHASE	TANK	HZ	AMPERE
40 bar	1	2 L	50	1.5

TURKEY CENTER FACTORY

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