



MP STAR RANGE - CUTLERY DRIERS



front loading! A big solution in a compact space

If you desire **sparkling clean cutlery** in the twinkling of an eye, then the Hypocampus drier is exactly what you are looking for.

Cutlery driers patented by Hypocampus are highly efficient automatic machines. The cutlery is transferred straight from the dishwasher into the drier. It rises in a spiral tank immersed in a special vegetable granulate that dries and polishes it. After less than a minute, the cutlery is delivered into a suitable container. The machine incorporates a **UV** lamp that disinfects the cutlery as well as the drying material.

No manual operations, total hygiene and sparkling cutlery are the main features of this speedy process. **Consistently high quality, considerable cost saving and highly-polished silver and steel** are guaranteed when using the Hypocampus drier.



MP STAR LAT

AS MP STAR is the latest cutlery drier by Hypocampus. Very compact and with reduced dimensions, this is the ideal model for all those premises where space is an issue but still require a safe and reliable machine. Especially good for bars, small restaurants and any location with a small kitchen.

The machine's compact dimensions still accommodate all the advanced characteristics that have made Hypocampus cutlery driers the most efficient and safe on the market: stainless steel tank, sterilizing lamp, foldable basket-holder and a professional motor-vibrator instead of a simple electric motor.

AS MP STAR also introduces a big innovation, patented by Hypocampus: the front loading. This solution allows to build-in the machine or to place it under a worktop, hence reducing the space taken up by this appliance without renouncing the productivity. In fact, in a small space, Hypocampus has managed to create a machine that can dry more than 2000 items of cutlery per hour.

Alternatively, the standard side loading is also available. This is the best option when the machine is positioned on a worktop





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MP RANGE is the economy range and includes three models: AS MP and AS MP SUPER. These are smaller driers but they still feature the same strong points of all Hypocampus driers.

K RANGE - CUTLERY DRIERS



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K RANGE includes three models: AS 4K - AS 6K and AS 12K, all the higher capacity driers. This range also features:

The double frame ensures the machine stability. The tank is located inside the double frame: this prevents the vibrations from being felt externally. The frame is a guarantee of extreme robustness.



Electronic control panel: this panel includes the on/off button as well as the on/off button of the UV lamp and an indicator that signals when the resistance is working.

Granulate warning light: when this light is on, the granulate needs changing.



L.V. 200: SILVER POLISHER



Having **cutlery and silverware always bright and shiny** is great but to polish these items by hand is a long and laborious job. The polishers by Hypocampus carry out this task for you with excellent results.

The items to be polished are placed in a tank full of granulate that polishes them thanks to the vibrations. The time required depends on the level of oxidation: to polish a silver tray in good conditions, a few minutes is all that it is required; to bring back the shine in a silver item that is badly oxidized can take about an hour.

Once the polishing has been completed, remove the item from the tank.

L.V. 200 is a polishing machine with a tank large enough to contain large items. It is particularly suitable for wrought-silver items since it can reach all crevices.

Like with all the other polishers in the range, it is possible to add a polishing agent to the granulate.

The items to be polished are immersed in the granulate and left to turn around inside the tank for all the time required. Items like bowls, jugs, soup tureens, carafes, pots etc. can also be polished.-



BRYLLHY: LITTLE SILVER POLISHER

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Once the polishing has been completed, remove the item from the tank.



ENOFREEZ ®: RAPID WINE COOLER

Enofreez® allows to serve wine at the right temperature in few minutes. The bottles can be stored in a cellar or any other place and served chilled as and when they are needed. The rapid cooler employs a ventilated air system (there are no cooling liquids) and can lower the temperature by 2°C per minute. The ventilated system can be switched on using the electronic panel, also used to set the timer for the fan.



Cooling time		... from 20°C to optimal temperature with Enofreez or Frizette by Hypocampus
Wine	optimal temperature	
Vini rossi - Red wine	16 - 17°C	90 sec
Vini rossi d'annata - Vintage red wine	15 - 16°C	2 min
Vini bianchi secchi d'annata	14 - 16°C	2 min



Vini rossi d'annata, leggeri, fruttati	11 - 12°C	4 min
Vini rosé e vini novelli	10 - 12°C	4 min
Vini bianchi e rossi barricati	10 - 12°C	4 min
Vini bianchi - <i>White wine</i>	8 – 10°C	5 min
Vini bianchi secchi - <i>Dry white wine</i>	7 - 8°C	6 min
Vini bianchi per dolci e spumanti	6°C	7 min

FRIZET: RAPID WINE COOLER

FRIZET is smaller than ENOFREEZ but its rapid coolers as well. IT can be placed on a worktop or any other surface.

The rapid cooler employs a ventilated air system (there are no cooling liquids) and can lower the temperature by 2°C per minute.

The ventilated system can be switched on using the electronic panel, also used to set the timer for the fan.



Cooling time

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WORKTOP COOLERS

Worktop coolers take up little space and can store bottles of wine at the desired temperature, that can be adjusted thanks to a thermostat. The coolers operate without ice or cooling liquids and can be an alternative to the ice bucket. They are ideal for tasting events, as they can also store open bottles, and are available with a rectangular or round top opening. Adding ventilation as an extra feature can lower the temperature by 1°C per minute. The ventilation is controlled by a manual timer. The top transparent dome helps to maintain the set temperature (up to -20°C).

WORKTOP COOLER – ROUND OPENING

Dimensions: 58x47x73 cm

Wattage: 600 W

Voltage: 220 V

Weight: 25 kgs

Cooling agent: R404

Temperature range: 0/ -20°C

Finishing: stainless steel

Capacity: 12 bottles

Control panel: temperature adjustment



WORKTOP COOLER – RECTANGULAR OPENING

Dimensions: 53x33x70 cm

Wattage: 600 W

Voltage: 220 V

Weight: 21 kgs

Cooling agent: R404

Temperature range: 0/ -20°C

Finishing: stainless steel

Capacity: 8 bottles

Control panel: temperature adjustment

IGLOO: REFRIGERATED TROLLEY

An elegant way of serving wines at the ideal temperature. Refrigerated trolley to keep wine chilled, featuring two separate refrigerating chambers with independent temperature. **Igloo** comes with two separate temperature-controlled compartments for red and white wines, for serving as and when required. Equipped with one or two digital thermostats to control the temperature, a compartment for glasses and four castors, Igloo adds a touch of class to any dining room. It can also be used to keep open bottles cool, an increasingly useful feature allowing you to serve the best wine for each course.



IGLOO

Dimensions: 64 x 40 x 115 cm

Wattage: 300 W

Voltage: 220 V



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Weight: 60 kgs

Cooling agent: R404

Temperature range: 4/18°C

Control panel: start and temperature adjustment

Support: castors

POLENTERA: SAUCE MAKER



Hippocampus' latest worldwide patent, the **Polentera**, is a useful new way of making sauce automatically and ensuring a fresh supply of sauce.

It is designed to cook sauce, keep it hot and serve it at a moment's notice. Extremely easy to use and clean, it prepares lump-free sauce and keeps it creamy for up to 10 hours. It is equipped with a device similar to a draft beer dispenser and can be used with any type of maize flour.

The sauce can be used in catering establishments wishing to add a new easy-to-make dish to the menu and create an interesting alternative in restaurants and snack bars.

It serves individual portions of freshly-made hot sauce with a traditional or dietary topping.

You can cook : JAMS, PURÉE, POLENTA, TOMATO SAUCE, etc...



SPIT ROASTS

Spit roasts can be custom-built by Hippocampus according to the client's needs.

Two standard models are available, F.100 and F.300.



SPIT F.300: can roast meat for **300 people in just 2 m!**

Developed to meet the needs of the catering industry, it is perfect also to use on a smaller scale. In fact, while 300 people is the maximum capacity, the spit can also be employed for as little as 30 people. All this in a very compact space (see below for exact dimensions).

Modules: F.300 is composed of 3 modules and they can be used according to requirement (from 30 up to 300 people).

1 and 2: doors

3: spit support disk

4: wheels

5: dripping pan

6: burner (gas or charcoal)



SPIT F.100: very compact, about one third of the F.300 (please see below for exact dimensions). No need to set up 4 or 5 individual spits to meet your needs.

Cooking: the spit can work with gas (burners) or charcoal.

Cooking time: usual cooking time apply.

SPIT F.100

Dimensions:



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Width 130 cm

length 130 cm

Height 137 cm

Material: stainless steel

Power: 220V - 90W

SPIT F.300

Dimensions:

Width 130 cm

Length 200 cm

Height 137 cm

Material: stainless steel

Power: 220V - 90W

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Macedonia
Palenzo

COMBI GRILL

Thanks to COMBI GRILL you can now cook meat, fish and vegetables in an easy and practical way.



COMBI GRILL





HOT STONES

Hot stone is perfect to cook meat, fish, fruit and vegetables in a healthy way without altering the food taste.

- Very useful to cook with no oil or other condiments when on a diet
- A naturally non-stick surface
- No food burning, smoke or odour emission
- Can store heat for up to two hours, with great energy saving.

Hippocampus produces two types of hot stones:

- **TABLE COOKING SET** – this model is provided with a burner to cook food directly at the table

- **HOT STONE WITH WOODEN TRAY** - this model is ideal to serve grilled food. The heat stored by the stone maintains the food temperature and continues to slowly cook it without altering the taste.

We also supply **CUSTOM-MADE HOT STONES WITH FRAME OR TRAY!**

HOT STONE - TABLE COOKING SET

Small set

Stone – cm 20x20

Burner (combustible not included)

Stainless steel frame



Medium set

Stone – cm 20x35

2 burners (combustible not included)

Stainless steel frame

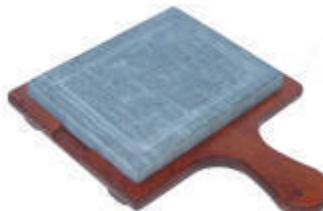


Large set

Stone – cm 30x35

4 burners (combustible not included)

Stainless steel frame



OLLAR STONE WITH WOODEN TRAY

Tray - 16x20 cm

Grooved wooden tray with stone, cm 16x20x2 (h).

Wooden handle.

Tray - 25x20 cm

Grooved wooden tray with stone, cm 25x20x2 (h).

Wooden handle.

**Tray - 25x25 cm**

Grooved wooden tray with stone, cm 25x25x2 (h).
2 steel handles.

**Tray - 40x25 cm**

Grooved wooden tray with stone, cm 40x25x2 (h).
2 steel handles.

**Tray with bowl holder - 25x25 cm**

Grooved wooden tray with stone, cm 40x25x2 (h).
With two slots to carry bowls with sauces, gravy, etc.

**Wooden handle**

To handle hot stones.



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FUMETTO: SMOKER

Con Fumetto Hypocampus puoi affumicare a tuo piacere carne, pesce, formaggio. Costruito totalmente in acciaio inox, semplice nell'utilizzo e robusto Fumetto è l'affumicatore adatto sia al professionista, cultore di questa tecnica, sia all'amatore che desidera affumicare i prodotti preferiti.

-E' possibile utilizzare qualsiasi tipo di segatura per affumicatore seguendo senza limitazioni i propri gusti.

Fornito di pratico cassetto accensione segatura al quale è possibile abbinare il "kit elettrico accensione".



FISH

CHEESE

MEAT

FUMETTO - smoker

Dimensions: cm 65x30x35h

Smoke chamber dimensions: cm 45x24x17,5h

Weight: KG 5

Frame and lid: 100% stainless steel



GLASS DRIERS



Hippocampus is always seeking new ideas to make catering easier. Drying glasses by hand is undoubtedly one of the most time-consuming activities and it never gives the best results.

This new machine by Hippocampus dries glasses thoroughly straight from the dishwasher. Even difficult glasses, such as tulip-shaped ones, are rendered clean and sparkling in a flash, with no trace of drop marks.

The brushes are very easy to remove for regular cleaning.

Two models available:

- GP 5: five brushes
- GP 8: eight brushes



ERNESTO: FOOD DRIER

Dry and preserve your favourite food with ERNESTO, the new drier by Hippocampus.



100% STAINLESS STEEL, NO PLASTIC, 24H USE

ERNESTO is **entirely made of stainless steel**. The 500 W resistance and the fan guarantee extreme robustness and efficiency. This drier is a valid substitute of the sun heat, ensuring the conservation of your favourite food in a healthy and preservative-free way.



Thanks to the material employed, ERNESTO is 100% hygienic and very solid. It is fitted with four non-slip rubber legs (or wheels) and can be rested on any surface.

The possibility to stack up to five baskets ensures a great capacity in a compact space. Each basket is entirely made of stainless steel as well and supplies 900 square cm of drying surface.

The **innovative lid** allows to adjust the air flow, increasing or diminishing it as required. This regulation, together with the thermostat control, enables the best set up of Ernesto to successfully dry any food.

ERNESTO can work all day without problems, thanks to the fact that no plastic has been employed to build it. In fact, dryers made with plastic parts usually suffer from softening, breakages and cracking.

ERNESTO is the best choice for a professional use.

ERNESTO is an indispensable tool for anybody wanting to preserve food for a long time in a healthy way. ERNESTO can dry fruit, vegetables (excellent for mushrooms), pasta, herbs, meat, berries, flowers, seeds, etc.

ERNESTO

Dimensions: cm 30x30x22h

Basket dimensions: cm 30x30x5h

Available drying surface: 900 sq. cm

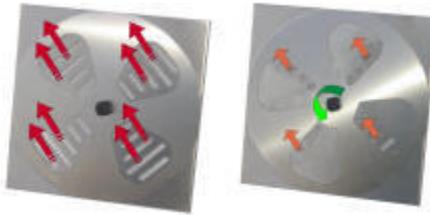
Power: 220 V

Wattage: 530 W

Weight: 5KG

Controls: thermostat

Frame, basket and lid: 100% stainless steel



TOMATO SPRINT: TOMATO DISPENSER

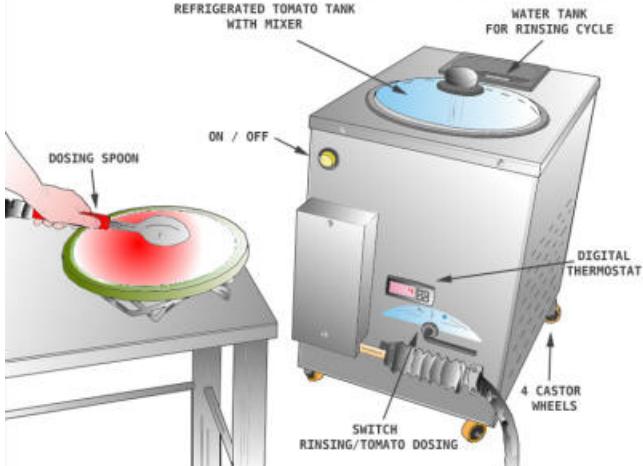
TOMATO SPRINT, the new tomato dispenser by Hypocampus, is an essential tool for the professional pizza chef. It stores up to nine liters of tomato sauce in a refrigerated tank, preventing oxidation and preserving it fresh and intact for several days, always smooth thanks to the stirrer.



TOMATO SPRINT by Hypocampus enables to dose the sauce easily and with no waste, helping to keep the worktop clean since the tomato pours out directly onto the dosing spoon in the quantity required, making this a very quick and efficient job.

TOMATO SPRINT by Hypocampus has been created in conformity with the European food laws and is fitted with a spoon holder and different size spoons for a more precise dosing of the tomato.

A thermostat allows to set the correct refrigerating temperature. At the end of each shift, thanks to a water reserve, a washing cycle can be started to quickly rinse the dosing pipe and spoon.



RINSING BRUSHES



PRELAVAGGIO 400 / 500

Dimensioni:

Lunghezza spazzola: 400mm oppure 500 mm

Tipologia di spazzola: nylon

Alimentazione: 220 oppure 380 V

Consumo: W 250

Struttura: 100% acciaio inox

Ingresso acqua: 1/2" o 3/8"

Optional: Supporto carrellato inox con setaccio raccogli residui

PRELAVAGGIO 400 / 500 plus

Dimensioni:

Lunghezza spazzola: 400mm oppure 500 mm

Tipologia di spazzola: nylon

Alimentazione: 220 oppure 380 V

Consumo: W 250

Struttura: 100% acciaio inox

Ingresso acqua: 1/2" o 3/8"

Spazzola laterale di supporto per teglie, padelle

Optional: Supporto carrellato inox con setaccio raccogli residui





KNIFE STERILIZER

The knife sterilizer consists in a small cabinet where knives are placed after being washed. Inside the cabinet, a germicidal UV lamp irradiates the knives and sterilizes them. Two models available: S22 and S30.

The sterilization process takes about 10/15 minutes. Knives should be left in the sterilizer and removed only when needed to be used.

