



Banquet & Beverage



Catalog 2024

ALTITUDE
HVAC SOLUTIONS

PACIFIC KITCHENS
& CATERING EQUIPMENT

ALTITUDE
REFRIGERATION SOLUTIONS



At Altitude, we take commercial kitchen equipment to the next level.

Our goal is to give you top-quality equipment that goes beyond your expectations. With modern design and great performance, our products ensure freshness and satisfaction.

Why Altitude?

CONFIDENT COMPLIANCE

Confident compliance is our commitment at Altitude, ensuring that all our products and services meet the highest standards of regulatory and industry requirements.

SERVICING THE SOUTH PACIFIC

Our products and services can be made available to you anywhere in the South Pacific region.

EFFECTIVE AFTER SALES SUPPORT

We take pride in offering expert after-sales support, ensuring our services continue to meet your specific needs with precision and professionalism.

ENERGY EFFICIENCY & SUSTAINABILITY

Wherever possible, we prioritize energy efficiency and sustainability, offering innovative solutions that not only reduce energy consumption but also contribute to a greener and more sustainable future for our planet.

SPARE PARTS & SERVICE SUPPORT

We keep a full inventory of spare parts for Altitude refrigeration and other major brands. As authorized agents, we ensure quick access and expert support to keep your equipment running smoothly.



Juice Station



5L Juicer

The **5L Juicer** comes with two head options: a double head with **two 5-liter tanks** and a single head with a 5-liter tank. With its **big capacity**, this juicer is **perfect for events** and commercial use.



The **ice cube column** is designed to keep the juice chilled without diluting it.

SINGLE HEAD 5L JUICER

SPECIAL FEATURES

ICE TUBE

CAPACITY

5L

DIMENSION

330(D) x 220(W) x 515(H)

DOUBLE HEAD 2 X 5L JUICER

SPECIAL FEATURES

ICE TUBE

CAPACITY

2 x 5L

DIMENSION

330(D) x 430(W) x 515(H)

8L Juicer

The 8L Juice Dispenser comes in **three configurations**: a **single head**, **double head**, and a **triple head**. Each comes with a drip tray, ice column and a sleek stainless steel finish. Ideal for high-volume events, these dispensers combine elegance and functionality for commercial use.



The **ice cube column** is designed to keep the juice chilled without diluting it.

Detachable drip tray designed to collect excess liquid or condensation in a machine, such as a juice dispenser.

SINGLE 8L JUICE DISPENSER

CAPACITY

8L

DIMENSION

350(D) x 265(W) x 600(H)

DOUBLE 8L JUICE DISPENSER

CAPACITY

16L (2 x 8L)

DIMENSION

350(D) x 585(W) x 600(H)

TRIPLE 8L JUICE DISPENSER

CAPACITY

24L (3 x 8L)

DIMENSION

350(D) x 860(W) x 600(H)

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12L Juicer

The 12L Juice Dispenser series offers **Single, Double, and Triple Head** models. Each dispenser comes with a drip tray, secure lid, and durable design, ideal for serving large crowds. Perfect for commercial settings, these dispensers combine style with functionality to handle high-volume events efficiently.



Even Cooling Distribution:
The center refrigeration mechanism ensures uniform cooling across all tanks, keeping drinks fresh and cold.

Automatic Faucets:
Designed for quick, mess-free dispensing, improving speed and efficiency.



SINGLE TANK JUICE DISPENSER	DOUBLE TANK JUICE DISPENSER	TRIPLE TANK JUICE DISPENSER
TEMPERATURE RANGE	3 TO 8°C	
CAPACITY	CAPACITY	CAPACITY
12L	24L (2 x 12L)	54L (3 x 18L)
DIMENSION	DIMENSION	DIMENSION
540 (D) x 230(W) x 630(H)	540 (D) x 415(W) x 630(H)	540 (D) x 710 (W) x 630(H)

Milkshake Machine

The Milkshake machine comes in the configuration of a Single Head model producing 30 cups per hour, and a Dual Head model doubling the output to 60 cups per hour. Both are ideal for high-demand settings, delivering fast and consistent results.



PRODUCT	CUPS	DIMENSIONS
SINGLE HEAD	1 X S/S 800ML	185 (D) 185 (W) 520 (H)
DOUBLE HEAD	2 X S/S 800ML	230 (D) 230(W) 520 (H)

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Ice Crusher

High-speed machine capable of crushing up to **65kg of ice per hour**, making it **ideal for busy commercial environments** where **large quantities** of crushed ice are needed quickly and efficiently.



ICE CRUSHER

OUTPUT CAPACITY

65KG/HR

DIMENSIONS

340(D) X 210(W) X 210(H)

Coffee & Milk Urn

The Coffee & Milk Urn, with a **10.5-litre capacity** and cool-touch handle, is perfect for hotels, resorts, and large events like weddings and parties. Designed for safety and convenience, it's an essential for serving hot beverages elegantly and efficiently.



COFFEE URN

FEATURES

BURNER INCLUDED

CAPACITY

10.5L

DIMENSIONS

310 (D) X 335 (W) X 545 (H)

Coffee Urn

10.5-litre capacity, cool-touch handle, and the 13-litre Brass-Plated Coffee Urn are ideal for use in **hotels, island resorts**, and events such as **weddings, parties**, and other large gatherings.



COFFEE URN WITH BURNER

FEATURES

BRASS PLATED, BURNER INCLUDED

CAPACITY

10.5L URN

DIMENSIONS

300(D) X 265(W) X 540(H)

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Commercial Blender



Commercial blender designed for heavy-duty tasks, perfect for making smoothies, crushing ice, and blending various ingredients. It boasts an 1800W motor with variable speeds ranging from 12,000 to 28,000 RPM, offering precise control for different blending needs. With a durable 2.7-liter capacity jug and stainless steel blades, it can handle high-volume usage in cafes, restaurants, and juice bars. Its compact size (290x210x570mm) and overheat protection make it both efficient and reliable for continuous operation

SOUND PROOF BLENDER

FEATURES

SPEED FROM 12,000 TO 28,000 RPM

CAPACITY

2.7L

DIMENSIONS

300(D) X 295(W) X 565(H)

Smoothie Blender



Commercial smoothie blender equipped with a touchpad interface and a sound-proofing cover, designed to reduce noise during operation. This model is ideal for commercial settings like cafes and juice bars, offering a large 2-liter capacity and powered by a 2200W motor. It features variable speed settings, ensuring flexibility for different blending tasks. The sturdy design, with a plastic housing and a net weight of 8.23 kg, makes it a durable and efficient appliance for high-volume use

SOUND PROOF BLENDER

FEATURES

TOUCHPAD CONTROL INTERFACE

CAPACITY

2L

DIMENSIONS

300(D) X 295(W) X 565(H)

Electric Juicer

Powerful, large-caliber juice extractor designed for efficient juicing in both domestic and commercial environments. Key specifications include:



ELECTRIC JUICER

FEATURES

PULP SEPARATION

CAPACITY

LARGE 77MM FEED CHUTE

DIMENSIONS

335(D) X 275(W) X 495(H)

Rectangular Chaffing Dish

Ideal for buffets and catering events, rectangular chaffing dishes are perfect for serving large entrees like roasts, casseroles, and lasagna. Their shape allows for maximum food capacity. These dishes typically hold up to 8 quarts, making them a staple for serving main courses



RECTANGULAR DISH

FEATURES

SOFT CLOSE LID, BURNER INCLUDED

SIZE

GN 1/1, GN 1/2, GN 1/3

CAPACITY

11.2 LITER / 2X4.6 LITER / 3X3.0 LITER

DIMENSIONS

DEPTH 440

WIDTH 570

HEIGHT 295

Square Chaffing Dish

Square Chaffing Dish is a compact, 5.5-liter dish perfect for buffets and catering. Ideal for serving side dishes or small entrees. It's an economical choice, providing both durability and practicality for event settings.



SQUARE DISH

FEATURES

SOFT CLOSE LID, BURNER INCLUDED

SIZE

GN 2/3

CAPACITY

5.5 L

DIMENSIONS

DEPTH 440

WIDTH 410

HEIGHT 295

Round Chaffing Dish

Round Chaffing Dish is designed for buffet and catering use, offering a 5.7-liter capacity. It's perfect for serving soups, stews, or sauces. Its round shape provides an elegant presentation while maximizing space efficiency. This dish combines durability and practicality, making it a reliable option for various events



ROUND DISH

FEATURES

SOFT CLOSE LID, BURNER INCLUDED

CAPACITY

5.5 L

DIMENSIONS

DEPTH 480

WIDTH 430

HEIGHT 250

Round Soup Station

This station is **ideal for serving soups** in commercial settings such as buffets, restaurants, and catering events.



ROUND SOUP STATION	
CAPACITY	2 X 4.9L
DIMENSION	
DEPTH	540
WIDTH	340
HEIGHT	280

Marble Base Carving Station

The Marble Base Carving Station combines sleek design with heavy-duty functionality. Running at **220V with a powerful 500W** output, this station is ideal for buffets, restaurants, and catering services. It not only ensures a professional presentation for carving meats but also delivers long-lasting performance, making it a must-have for any culinary event where style and strength are essential.



2 LAMPS CARVING STATION	4 LAMPS CARVING STATION
FEATURES	FEATURES
ADJUSTORS AND DIMMING SWITCH	
BASE DIMENSION	BASE DIMENSION
DEPTH 450	DEPTH 900
WIDTH 500	WIDTH 500
HEIGHT 900	HEIGHT 645

Food Warmer

This electric food warmer features **triple heat-resistant bulbs** and utilizes reflective stainless steel technology for efficient food heating. This eco-friendly warmer preserves the taste and temperature of both grilled and fried foods, making it a necessary appliance for **restaurants, cafes, hotels, and buffets**.



3 LAMP FOOD WARMER	
FEATURES	
DIMMING SWITCH	
BASE DIMENSION	
DEPTH	500
WIDTH	500
HEIGHT	645

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Electric Pan Bain Marries

This Electric Pan Bain Marie is a **versatile food warming solution** designed to keep various dishes at a consistent serving temperature, making it ideal for **buffets, catering events, and other food service applications**. It features multiple compartments that can each hold a standard gastronorm pan, allowing for different types of food to be heated simultaneously. It includes a protective glass sneeze guard to maintain hygiene while allowing clear visibility, enhancing its utility in self-service environments.



ELECTRIC PAN BAIN MARRIES

TEMPERATURE

30-85°C

DIMENSION

3 PAN	4 PAN	5 PAN
DEPTH 350	DEPTH 680	DEPTH 680
WIDTH 560	WIDTH 560	WIDTH 560
HEIGHT 280	HEIGHT 280	HEIGHT 280

Table Top Electric Bain Marries

This countertop Bain Marie is a **multifunctional food warming solution**, for maintaining various dishes at a **steady serving temperature**, perfectly suited for buffets, catering events, and various food service scenarios. It features several compartments, each capable of holding a standard gastronorm pan, thus allowing for simultaneous heating of diverse food types. This electrically operated unit is designed for clear visibility and safety in self-service setups, making it an essential piece of equipment for any culinary establishment aiming to serve perfectly warmed dishes.



TABLE TOP BAIN MARRIES

TEMPERATURE

30-85°C

DIMENSION

3 PAN	4 PAN	6 PAN
DEPTH 955	DEPTH 1225	DEPTH 1490
WIDTH 440	WIDTH 440	WIDTH 440
HEIGHT 410	HEIGHT 410	HEIGHT 410

Display Bain Marries

Uplift your food presentation with the **10 Pan Tilted Glass Commercial Bain Marie!** This stylish unit **showcases ten standard-size pans** under a sleek **glass canopy**, keeping dishes warm and enticing customers with a **vibrant display**. Perfect for buffets and restaurants, it offers easy access while maintaining optimal serving temperatures.



DISPLAY BAIN MARRIES

TEMPERATURE

30-85°C

NUMBR OF PANS

10 PANS

DIMENSION

DEPTH	350
WIDTH	560
HEIGHT	280

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Soup Kettle

sleek black **soup kettle**, designed for efficiency and style. With a powerful rotating speed range of **4400 to 20000 RPM**, this kettle **ensures quick and thorough mixing of your soups and sauces**, saving you time in the kitchen.



It is designed to keep soups warm with its durable construction, efficient heating, and large capacity, making it ideal for buffets and catering.

SOUP KETTLE	
CAPACITY	
	10L
DIMENSION	
DEPTH	360
WIDTH	360
HEIGHT	365



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