

Commercial Countertop Products



Catalog 2024



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.

Commercial Ice Cream Display

The **Ice Cream Display** has a **capacity of 67 litres** and operates within a **temperature range of -18°C to -22°C**. It also features a **climate class 4 - 8 pan**, allowing for the **display of different flavors**, making it perfect for **restaurants, shops, and other commercial settings**.



Commercial ice cream **display glasses** are strong, keep the ice cream cold, and stay clean, while making the ice cream **easy to see**. They help keep it fresh and safe from dirt, and their stylish look makes the ice cream more **attractive to customers**.

GN 1/6 trays in ice cream displays keep **flavors organized**, fresh, and easy to serve, while making the display look **neat and tidy**.

ICE CREAM DISPLAY	
SPECIAL FEATURES	
8 PIECES GASTRONORM 1/6 TRAYS	
CAPACITY	TEMPERATURE
67L	-18°C
DIMENSIONS	
DEPTH	800
WIDTH	670
HEIGHT	360

Hot Dog Machines

Our **5 Roller Hot Dog Machine** is ideal for smaller spaces, grilling hot dogs quickly and consistently. For busier setups, the **9 Roller Machine boosts capacity** while the glass hood speeds up cooking. Both models are easy to clean, efficient, and deliver perfectly grilled hot dogs every time!



Glass hood protects the hot dogs from contaminants, **retains heat**, and offers an **appealing display** for customers.

ensure even cooking and consistent warmth by rotating the hot dogs,

HOT DOG MACHINE	
5 ROLLER	9 ROLLER
HOT DOG SERVING	
12 SERVES	24 SERVES
DIMENSION	DIMENSION
DEPTH 440	DEPTH 575
WIDTH 310	WIDTH 380
HEIGHT 380	HEIGHT 430

Hot Dog Warmer

The hot dog warmer is **designed to keep pre-cooked hot dogs at the perfect serving temperature**. It ensures that hot dogs stay warm, fresh, and ready to serve, ideal for fast-paced environments where quick service is essential. Its compact design and efficient heating make it perfect for various food service settings.



Rods in **hot dog warmers provide heat** and ensuring they stay securely in place while allowing for efficient heating and easy access

Glass surrounds enhance visibility and showcasing the product, and they help **retain heat**, keeping the hot dogs at the ideal serving temperature.

HOT DOG WARMER	
TEMPERATURE RANGE	
30-85°C	
DIMENSION	
DEPTH	240
WIDTH	330
HEIGHT	385

Countertop Panini Grill

The **Single and Double Head Top and Bottom Grooved Panini Grill** not only has a net **weight of 19kg**, but its **stainless steel 430** construction ensures long-lasting performance. **The Double Head Grooved Panini Grill** makes it perfect for higher-volume operations. These grills are designed to provide consistent, even grilling for a variety of food types, adding value to commercial kitchens.



The bottom plate of a Panini grill is **the surface that heats up** and supports the food while it cooks. It helps to grill and toast sandwiches from below, working with the top plate to cook the food evenly.

SINGLE HEAD PANINI

BOTTOM PLATE

218mm x 230mm

HEATED AREA

214mm x 214mm

DIMENSION

DEPTH 290

WIDTH 305

HEIGHT 210

DOUBLE HEAD PANINI

BOTTOM PLATE

475mm X 230mm

HEATED AREA

2 x 214mm x 214mm

DIMENSION

DEPTH 570

WIDTH 350

HEIGHT 210

Waffle Baker

The **6 Section Waffle Baker**, operates at 2 kilowatts and consumes **220V/50Hz**, making it highly suitable for commercial use. Its robust design ensures reliable performance in busy kitchens.



Plates that can create up to **six waffles per shot** allow you to make multiple waffles at once, increasing efficiency and saving time in busy settings.

SINGLE HEAD WAFFLE MAKER

CAPACITY

6 WAFFLES PER SERVING

DIMENSION

DEPTH 353

WIDTH 203

HEIGHT 337

4L Vegetable Cutter

The **4L Food Cutter** offers a **powerful 550W** motor and a **4-litre capacity**, making it easy to handle various food prep tasks. **Built with durable stainless steel**, it's perfect for commercial kitchens, providing **fast and reliable performance** every time.



A **lock lid** on a food cutter **keeps the lid secure** while you're using it, making it **safer by stopping it from accidentally opening** and protecting you from the blades.

A **stop switch** quickly turns off the food cutter for **safety or emergencies**.

A **start switch** turns the food cutter on, beginning its operation.

VEGETABLE CUTTER

CAPACITY

4L

SPEED

15000RPM

DIMENSION

DEPTH 310

WIDTH 250

HEIGHT 450

Sausage Filler

The Vertical Manual **Sausage Filler** is made of stainless steel 304 for the inner components and **stainless steel 201** for the outer plate. It has a net **weight of 14kg** making it a durable and efficient tool for **commercial sausage production**.



A **sausage filler bucket** is used to hold and **dispense sausage mixture into casings**, streamlining the sausage-making process.

A **sausage stuffer** is a tool used to **efficiently fill sausage casings** with ground meat mixtures, ensuring **even and consistent sausages** during the production process.

SAUSAGE FILLER

DIMENSION

DEPTH 600

WIDTH 310

HEIGHT 270

THE INNER PLATE IS STAINLESS STEEL 304 | THE OUTER PLATE IS SS201

Bread Slicer

Our Bread Slicer delivers precise cuts, **slicing 31 or 39 pieces with ease**, offering a consistent **12mm thickness for each slice**. Perfect for bakeries or commercial kitchens, it ensures uniformity and efficiency with every loaf.



BREAD SLICER

BEAD SIZE

CAN CUT 31/39 PCS | 12MM BREAD THICKNESS

DIMENSION

DEPTH 290

WIDTH 305

HEIGHT 210

Immersion Blender

The **Immersion Blender** operates at **350W** with **variable speed control**, offering a no-load speed range of **4000-16000 RPM**. It has a net weight of 1.7kg. The blender comes with two stainless steel 304 tubes—a **400mm** and a **500mm blender tube**, each weighing approximately 1.5kg, making it ideal for professional kitchens requiring flexibility and durability.



An immersion blender **control handle** is the part of the **blender that houses the motor and controls**, allowing the user to operate and **adjust blending speeds** while holding the device comfortably.

An immersion **blender blade** is the **cutting component** of the blender, designed to blend, puree, or emulsify ingredients directly in a container by rapidly spinning and breaking down food.

IMMERSION BLENDER

SPEED

4000 - 16000RPM

VOLTAGE

220V/50/60Hz

DIMENSION

395 X 91mm

Semi Automatic Meat Slicer

The Semi-Auto Meat Slicer has dimensions of **470mm x 390mm x 380mm** and features a **250mm knife diameter**. Made from **aluminum alloy**, it offers adjustable **slice thickness ranging from 0 to 10mm**, making it **perfect for precise and efficient meat slicing** in commercial kitchens.



A semi-automatic frozen meat slicer with a 250mm blade offers efficient, precise slicing of large frozen meat cuts.ensures safe handling and consistent slice thickness.

It reduces manual effort, making it ideal for commercial use.

MEAT SLICER

SLICE THICKNESS

0 - 10MM

KNIFE DIMENSION

250MM

DIMENSION

DEPTH 470

WIDTH 390

HEIGHT 380

6L Vegetable Cutter ATWHR6

The 6L **Vegetable Cutter ATWHR6** has a **6-litre capacity** and operates with a power of **950W**. It features a **stainless steel blade** and a **flat knife**, specifically designed for **efficient vegetable cutting** in commercial kitchens.



VEGETABLE CUTTER

CAPACITY

6L

SPEED

1400RPM

DIMENSION

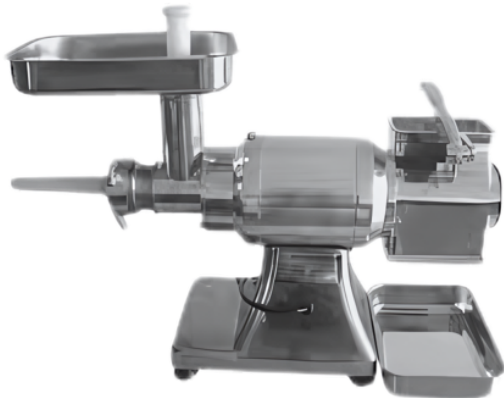
DEPTH 310

WIDTH 250

HEIGHT 450

Cheese Grater

The Cheese Grater can handle up to **60kg per hour** with a grater opening size of **150mm x 95mm**. Made from **aluminum alloy**, it's designed for **durability** and efficiency, making it a great fit for busy kitchens needing **high-volume cheese grating**.



Microplane Grater Known for its **fine, sharp blades**, this type is ideal for zesting citrus fruits, **grating hard cheeses** like Parmesan, and creating **fine shavings** of chocolate or spices.

CHEESE GRATER

SPEED

1400RPM

DIMENSION

DEPTH 310

WIDTH 250

HEIGHT 450

Meat Mincer

The Meat Mincer has a productivity of **300kg per hour**, with a **4-blade knife** and a hole diameter of **6mm x 8mm**, **weighing 24.70kg**. In 10 minutes, it can produce **50kg of minced meat**, making it ideal for high-demand environments.



MEAT MINCER

CAPACITY

1400RPM

DIMENSION

DEPTH 602

WIDTH 454

HEIGHT 262

Salamander

There are two primary types of heating elements for **commercial salamanders: infrared** and **radiant**. Infrared salamander broilers **offer direct, intense heat for rapid food finishing**, making them **perfect for high-volume kitchens**. They also heat up faster compared to radiant salamanders.



Salamander ovens are designed for **rapid heating and recovery times**, which is beneficial during peak service hours. The **ability to adjust the cooking height** can also **speed up the cooking process** by allowing chefs to quickly change settings based on the dish being prepared.

SALAMANDER

FEATURE

ADJUSTABLE - DESIRED TEMPERATURE

DIMENSION

DEPTH 570

WIDTH 340

HEIGHT 260

Deep Fryers

We offer **deep fryers** in both **single and double tank** configurations. The single tank fryers are available in **4L, 6L**, while the **double tank fryers come in 2 x 4L and 2 x 6L sizes**. With a **heating range of 50-190°C**, these fryers are ideal for various frying tasks in professional kitchens.



The **control switch** allows users to turn the fryer on and off, **enabling efficient power usage and ensuring safety** when the appliance is not in use.

The **fryer lid** acts as a **protective barrier**, reducing the risk of splattering hot oil during cooking and **minimizing the chance of burns or accidents**.

SINGLE TANK DEEP FRYER		DOUBLE TANK DEEP FRYER	
CAPACITY		CAPACITY	
4L		2 X 4L	
CAPACITY		CAPACITY	
6L		2 X 6L	
TEMPERATURE RANGE			
50 - 190°C			
DIMENSION		DIMENSION	
DEPTH	200	DEPTH	540
WIDTH	410	WIDTH	410
HEIGHT	285	HEIGHT	285

Crepe Maker

The **Single Plate Electric Crepe Maker** is made from **stainless steel 201**, weighing **21kg**, and provides **reliable performance** for making **perfect crepes**. The **Double Head Crepe Maker** features **two crepe plates**, offering enhanced efficiency and **higher productivity**, making it ideal for busy commercial settings.



The **plate** provides a smooth, flat surface that ensures **even heat distribution**, **allowing crepes to cook uniformly without burning**.

1 PLATE CREPE MAKER	
DIMENSION	
DEPTH	450
WIDTH	485
HEIGHT	235

Gas Griddle

The Gas Griddle features a **600mm x 420mm cooking area**, **10mm flat plate**, grooved rubber feet, **ignition switch**, and an **H-style burner** with a **pressure of 2800Pa or 2000Pa**. It also has a thermostat that reaches temperatures of **50°C to 300°C**. The Electric Griddle offers similar features, with the Gas Griddle having a **larger 735mm x 410mm plate**, both ideal for commercial kitchens.



Cooking Area of 600mm x 420mm.

GAS GRIDDLE	
PLATE THICKNESS	
10mm	
TEMPERATURE	
50°C to 300°C	
DIMENSION	
DEPTH	620
WIDTH	610
HEIGHT	315

Electric Conveyor Toaster

The Commercial Toaster is perfect for restaurants and hotels, featuring a sleek stainless steel body with dimensions of 368mm x 418mm x 400mm. Its 2.3 kW power ensures fast, even toasting, while adjustable browning controls and a high-capacity crumb tray make it both efficient and easy to maintain. Enhancing your breakfast service with consistent quality.



A well-designed tray can accommodate multiple slices, allowing for continuous toasting during busy service periods without interruption.

The adjustable controller allows users to set the desired browning level for the toast, ensuring consistent result.

ELECTRIC CONVEYOR TOASTER

FEATURE

ADJUSTABLE SPEED

DIMENSION

DEPTH 368

WIDTH 418

HEIGHT 400

Rectangular Polypropylene Rattan Basket

The Rectangular Polypropylene Rattan Basket Set with PC Round Roll Top Cover is a stylish and practical storage solution. Made from durable polypropylene, these lightweight baskets. The roll top cover keeps your items dust-free and secure, making them perfect for any room in your home.



Poly Rattan Basket 90mm Deep With Roll Top Cover uses mostly in catering service especially the food presentation in catering industry. It keeps food cool and fresh in a hygienic way.

The rattan basket serves as an effective storage option for various items, such as snacks, fruits, or decorative objects, helping to keep spaces organized and tidy.

RATTAN BASKET

FEATURE

BREAK-RESISTANT PC ROLL TOP

LID DIMENSION

1/1 X H 180mm

BASKET DIMENSION

1/1 X H 90mm

8 Ounce Pop Corn Machine

The Popcorn Machine boasts a 227ml capacity and operates with a temperature range of 30-245°C. It features a cold plate and heat-proof glass, ensuring safe and efficient popping. The steel pot enhances durability and performance, making it an excellent choice for serving fresh, delicious popcorn in any setting.



A popcorn machine bowl is the part of the popcorn machine where the popped kernels are collected after being heated and popped, usually designed to withstand high temperatures and allow for easy serving.

The popcorn machine glass encloses the popping chamber, providing a clear view of the popcorn while containing heat and ensuring safety.

POP CORN MACHINE

FEATURE

HEAT PROOF GLASS

TEMPERATURE

30-245°C

DIMENSION

DEPTH 590

WIDTH 450

HEIGHT 780

Candy Floss Machine

The Candy Floss Machine has a **227ml capacity** and consumes **1030W** of power. It features a stainless steel bowl with a **diameter of 495mm**, ensuring durability and efficient performance for creating fluffy, delicious candy floss at any event or venue.



The Function of the round pot is to **collect the spun sugar** as it is **ejected from the spinning drum** of the candy floss machine. As **sugar is heated and melted**, it is flung out through small holes in the drum, forming delicate strands that **solidify upon contact with cooler air**.

CANDY FLOSS MACHINE

CAPACITY

227ml

DIMENSION

DEPTH 515

WIDTH 515

HEIGHT 448

Pasta maker

The **Commercial Pasta Maker Machine** features **6 pan pasta bowls** with **convenient handles**, designed for easy handling and efficient operation. With a **sturdy countertop setup**, this machine is perfect for busy kitchens and restaurants, allowing you to prepare and serve fresh pasta with ease and precision.



This allows chefs to **prepare multiple varieties** of pasta simultaneously **without the need for constant cleaning** between batches. For instance, **one bowl could be used for spaghetti**, another for **fettuccine**, and others for **ravioli or lasagna sheets**, facilitating a **diverse menu offering**.

PASTA MAKER

CAPACITY

6 Pan Pasta bowls with handle

DIMENSION

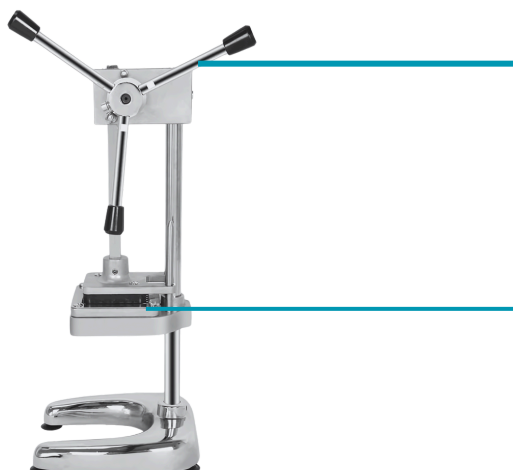
DEPTH 700

WIDTH 700

HEIGHT 490

Stainless Steel Vegetable Cutter

A stainless steel vegetable cutter designed to be **upright is suitable for cutting potatoes**. It offers durability, **easy handling**, and **efficient slicing or dicing**, making it **ideal for preparing potatoes and other vegetables**.



The **handle** on an upright slicer **helps you operate** the cutter easily, **providing a comfortable grip** for slicing or dicing vegetables.

The **cutting spot** on a **dicer** is where **vegetables are placed and sliced or diced**. It's the **area where the blade meets the food** to achieve the desired cut.

VEGETABLE CUTTER

CUTTING THICKNESS

10mm x 10mm

BLADE

STAINLESS STEEL CUTTING BLADE

DIMENSION

DEPTH 2015

WIDTH 175

HEIGHT 500



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