



Product Catalog

METALCUBAS®





TFRE 3 | TFRE 5 - Electric

Wire basket and removable aluminum pot for easy cleaning. It has a temperature regulating thermostat, safety thermostat and 304 stainless steel armored heating element, moving display panel for easy cleaning. Available in 127 and 220 V.

| MODEL | TFRE 3 | TFRE 5 |
|-----------------------|------------------------------------|------------------------------------|
| CAPACITY (Oil) | 3 Liters | 5 Liters |
| POWER (Maximum) | 2,0 Kw (127V) 2,7 Kw (220V) | 2,5 Kw (127V) 3,8 Kw (220V) |
| CONSUMPTION | 1,8 Kw/h (127V) 2,3 Kw/h (220V) | 2,2 Kw/h (127V) 3,5 Kw/h (220V) |
| NET WT. | 2,4 Kg | 3,3 Kg |
| DIMENSIONS (HxWxL) | 190x320x320mm | 190x440x440mm |



TFRG 3 | TFRG 5 - Gas

Wire basket and detachable aluminum pot for easy cleaning. Moving burner that makes it easier to ignite. Includes a connection hose. High pressure equipment.

| MODEL | TFRG 3 | TFRG 5 |
|-----------------------|---------------|---------------|
| CAPACITY (Oil) | 3 Liters | 5 Liters |
| PRESSURE | High | High |
| CONSUMPTION | 0,35 Kg/h | 0,35 Kg/h |
| NET WT. | 2,4 Kg | 3,5 Kg |
| DIMENSIONS (HxWxL) | 190x320x320mm | 190x440x440mm |





FRCE 3 | FRCE 6 - Electric

Exterior manufactured in 430 brushed stainless steel, 304 stainless steel 100 mm deep vats. Removable panel with stainless steel armored heating element. Temperature control thermostat, safety thermostat and pilot light indicating heating element operation. Available in 127 and 220 V.

| MODEL | FRCE 3 | FRCE 6 |
|-----------------------|------------------------------------|------------------------------------|
| CAPACITY (Oil) | 3 Liters | 6 Liters |
| POWER (Maximum) | 2,5 Kw (127V) 2,7 Kw (220V) | 5,0 Kw (127V) 5,4 Kw (220V) |
| CONSUMPTION | 2,0 Kw/h (127V) 2,3 Kw/h (220V) | 4,0 Kw/h (127V) 4,6 Kw/h (220V) |
| NET WT. | 3,3 Kg | 5,3 Kg |
| DIMENSIONS (HxWxL) | 195x285x415mm | 195x540x415mm |

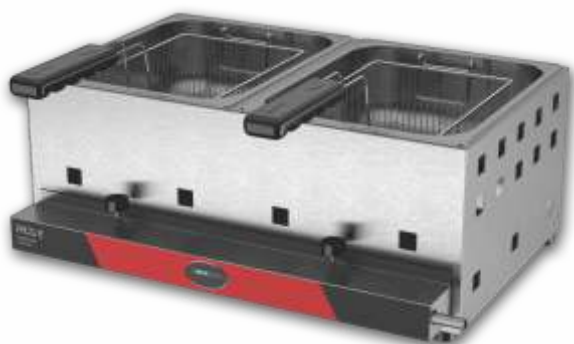


FRCE 5 | FRCE 10 - Electric

Exterior manufactured in 430 brushed stainless steel, 150mm deep 304 stainless steel vats and stainless steel lid. Removable panel with heating element armored in stainless steel. Temperature control thermostat, safety thermostat and pilot light indicating heating element operation. Available in 127 and 220V.

| MODEL | FRCE 5 | FRCE 10 |
|-----------------------|------------------------------------|------------------------------------|
| CAPACITY (Oil) | 5 Liters | 10 Liters |
| POWER (Maximum) | 2,5 Kw (127V) 4,0 Kw (220V) | 5,0 Kw (127V) 8,0 Kw (220V) |
| CONSUMPTION | 2,0 Kw/h (127V) 3,5 Kw/h (220V) | 4,0 Kw/h (127V) 7,0 Kw/h (220V) |
| NET WT. | 4,9 Kg | 8,7 Kg |
| DIMENSIONS (HxWxL) | 270x270x410mm | 270x540x410mm |





FRCG 3 | FRCG 6 - Gas

430 stainless steel frame and moving stainless steel Vat that makes cleaning easier. Moving burner that makes it easier to ignite. High pressure equipment.

| MODEL | FRCG 3 | FRCG 6 |
|-----------------------|---------------|---------------|
| CAPACITY (Oil) | 3 Liters | 6 Liters |
| PRESSURE | High | High |
| CONSUMPTION | 0,35 Kg/h | 0,70 Kg/h |
| NET WT. | 3,7 Kg | 6,0 Kg |
| DIMENSIONS (HxWxL) | 230x277x420mm | 230x545x395mm |

FG 450 - Gas

Toaster oven for hot dishes using an infrared gas burner. The equipment interior and exterior are manufactured in 430 stainless steel with rockwool thermal insulation. It has a front panel with an intensity regulator for the infrared burners.

Equipment Available for NG
(natural gas)

| | |
|-----------------------|---------------|
| MODEL | FG 450 |
| CAPACITY | 60 Liters |
| CONSUMPTION | 0,24 Kg/h |
| NET WT. | 13,0 Kg |
| DIMENSIONS (HxWxL) | 450x610x600mm |



Equipment Available for NG
(natural gas)



MGG 30 | MGG 70 - Gas

Upper and lower base in 2.0 mm embossed SAE 1020 carbon steel, 430 brushed stainless steel frame, carbon steel burners and adjustable non-slip rubber feet.

| MODEL | MGG 30 | MGG 70 |
|-----------------------|---------------|---------------|
| BURNERS (Qty) | 1 | 2 |
| CONSUMPTION | 0,24 Kg/h | 0,48 Kw/h |
| NET WEIGHT | 5,6 Kg | 9,0 Kg |
| WORKSPACE (LxC) | 325 X 325mm | 650 X 325mm |
| DIMENSIONS (HxWxL) | 165x330x445mm | 165x655x445mm |

MGE 30 | MGE 70 - Electric

2.0 mm embossed SAE 1020 carbon steel upper and lower base, stainless steel heating elements, independent temperature control thermostat, adjustable non-slip rubber feet and 430 brushed stainless steel frame. Available in 127 and 220V.

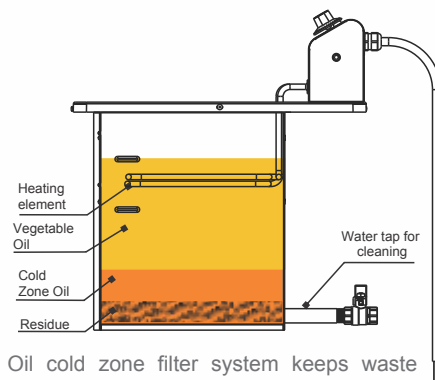


| MODEL | MGE 30 | MGE 70 |
|---------------------------|------------------------------------|------------------------------------|
| HEATING ELEMENTS (Qty) | 2 | 3 |
| POWER (Maximum) | 1,6 Kw (127V) 2,0 Kw (220V) | 2,4 Kw (127V) 3,0 Kw (220V) |
| CONSUMPTION | 1,2 Kw/h (127V) 1,5 Kw/h (220V) | 1,8 Kw/h (127V) 2,2 Kw/h (220V) |
| NET WT. | 8,7 Kg | 13,1 Kg |
| WORKSPACE (W x L) | 325 X 325 | 650 X 325 |
| DIMENSIONS (HxWxL) | 165x330x445mm | 165x655x445mm |



FOE 15 M 5000W | FOE 15 P 5000W
FOE 15 M 8000W | FOE 15 P 8000W

The exterior is manufactured with 403 brushed stainless steel, 304 stainless steel tank. Removable display panel, heating element armored in stainless steel. Heating element and thermostat bulb protection in stainless steel. Temperature control thermostat, safety thermostat and pilot light indicating the operation of the heating element. Option of 2 small baskets or 1 large basket, oil drain ball valve. Pedestal models come with caster swivel plate wheels with brake.



Oil cold zone filter system keeps waste away from hot oil and ensures drier and more delicious frying.



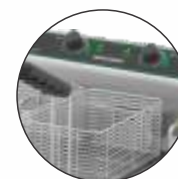
| MODEL | FOE 15 M | FOE 15 P | FOE 15 M (8000 W) | FOE 15 P (8000 W) |
|-----------------------|------------------------------------|------------------------------------|---|---|
| CAPACITY (Oil) | 15 Liters | 15 Liters | 15 Liters | 15 Liters |
| POWER (Maximum) | 3,3 Kw (127v) 5,0 Kw (220v) | 3,3 Kw (127v) 5,0 Kw (220v) | 3,8 Kw + 4,2 Kw (220v) (8000w total) | 3,8 Kw + 4,2 Kw (220v) (8000w total) |
| CONSUMPTION | 2,2 Kw/h (127v) 3,5 Kw/h (220v) | 2,2 Kw/h (127v) 3,5 Kw/h (220v) | 5,5 Kw/h (220v) | 5,5 Kw/h (220v) |
| NET WT. | 11,0 Kg | 13,4 Kg | 15,0 Kg | 15,0 Kg |
| DIMENSIONS (HxWxL) | 445x405x455mm | 865x405x455mm | 427x405x455mm | 865x405x455mm |



Tank built in 304 stainless steel.



Safety thermostats with external control

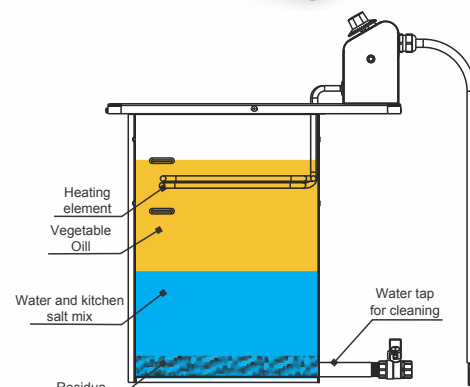


Independently controlled thermostats for each heating element in the GFAO 30 8000w

GFAO 18 M *5000W | GFAO 18 *P 5000W
GFAO 30 P 5000W | GFAO 30 P 8000W

The exterior is manufactured with 403 brushed stainless steel, 304 stainless steel tank. Removable display panel with, heating element armored by stainless steel. Heating element and thermostat bulb protection in stainless steel. Temperature control thermostat, safety thermostat and pilot light indicating the operation of the heating element. Option of 2 small baskets or 1 large basket, ball valve for water and oil flow. Pedestal models come with caster swivel plate wheels with brake.

* GFAO 18 available in 127V voltage with power reduction.



Cold water zone filter system keeps waste away from hot oil and ensures drier and more delicious frying and saves oil.



| MODEL | GFAO 18 M | GFAO 18 P | GFAO 30 P (5500 W) | GFAO 30 P (8000 W) |
|-----------------------|------------------------------------|------------------------------------|-----------------------|---|
| CAPACITY (Oil) | 15 Liters | 15 Liters | 24 Liters | 24 Liters |
| CAPACITY (Water) | 3 Liters | 3 Liters | 5 Liters | 5 Liters |
| POWER (Maximum) | 3,3 Kw (127v) 5,5 Kw (220v) | 3,3 Kw (127v) 5,5 Kw (220v) | 5,5 Kw (220v) | 3.8 Kw + 4.2 Kw (220v) (8000w total) |
| CONSUMPTION | 2,2 Kw/h (127v) 3,5 Kw/h (220v) | 2,2 Kw/h (127v) 3,5 Kw/h (220v) | 3,5 Kw/h (220v) | 5,5 Kw/h (220v) |
| NET WT. | 11,0 Kg | 13,4 Kg | 15,0 Kg | 15,0 Kg |
| DIMENSIONS (HxWxL) | 445x405x455mm | 865x405x455mm | 865x405x455mm | 865x405x455mm |



Tank built in 304 stainless steel.



Safety thermostats with external control



Thermostats with control independent for each heating element on GFAO 30 8000w



TFAO 40 CP | TFAO 40 CG - Electric

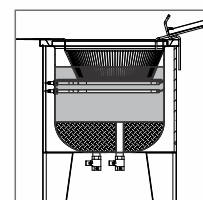
The exterior is manufactured with 403 brushed stainless steel, 304 stainless steel tank. It comes with 2 small half circle baskets or 1 large basket. Heating elements covered in stainless steel. Stainless steel heating element with protection grid. Ball valve for water and oil flow. Thermostat for temperature control, safety thermostat and the pilot light indicate heating element operation. Carbon steel tank support easel coated with epoxy paint. Available in 220 V only

| MODEL | TFAO 40 |
|--------------------|-----------------|
| CAPACITY (Oil) | 24 Liters |
| CAPACITY (Water) | 14 Liters |
| CAPACITY (Salt) | 1,0 Kg |
| POWER (Maximum) | 5,5 Kw (220v) |
| CONSUMPTION | 3.5 Kw/h (220v) |
| NET WT. | 15,0 Kg |
| DIMENSIONS (HxWxL) | 956x510x510mm |

FAO 1 C | FAO 1 CR - Electric

For delicious and dry fried foods. The Metalcubas fryer is a combination of technology, efficiency and sturdiness. Perfect for making oil-immersed foods, where water is used as a filter, thus ensuring better oil usage. With high power heating elements that provide fast temperature recovery, essential for quality frying. Sturdy baskets with insulated handle and 304 STAMP stainless steel tank (no welds) for easy daily cleaning. Control and other safety thermostats for each heating element. Larger overflowing area, with a capacity up to 5 liters. Available in 220V only.

| MODEL | FAO 1 C | FAO 1 CR |
|--------------------|----------------|----------------|
| CAPACITY (Oil) | 25 Liters | 25 Liters |
| CAPACITY (Water) | 10 Liters | 10 Liters |
| CAPACITY (Salt) | 1,0 Kg | 1,0 Kg |
| POWER (Maximum) | 5,0 Kw (220v) | 10,0 Kw (220v) |
| CONSUMPTION | 3,5 Kw/h | 7,0 Kw/h |
| NET WT. | 17,4 Kg | 18,4 Kg |
| DIMENSIONS (HxWxL) | 1008x451x991mm | 1008x451x991mm |



Individual 3/4" oil and water drain System



Control and safety Independent thermostat for heating element.



Embossed tank system, no bottom weld



FAO 2 C | FAO 3 C - Electric

For delicious and dry fried foods. The Metalcubas fryer is a combination of technology, efficiency and sturdiness. Perfect for making oil-immersed foods, where water is used as a filter, thus ensuring better oil usage. With high power heating elements that provide fast temperature recovery, essential for quality frying. Sturdy baskets with insulated handle and 304 STAMP stainless steel tank (no welds) for easy daily cleaning. Two thermostats, one for control and one for safety. Available in 220V and 380V three phase only.



| MODEL | FAO 2 C | FAO 3 C |
|----------------------------|--------------------|--------------------|
| CAPACITY (Oil) | 25 Liters | 38 Liters |
| CAPACITY (Water) | 5 Liters | 6 Liters |
| CAPACITY (Salt) | 0,5 Kg | 0,5 Kg |
| CAPACITY (For each Frying) | up to 2 Kg | up to 3 Kg |
| POWER (Maximum) | 15,0 Kw (220/380v) | 18,0 Kw (220/380v) |
| CONSUMPTION | 10,5 Kw/h | 12,6 Kw/h |
| NET WT. | 37 Kg | 44 Kg |
| FRYING AREA (W x L) | 356 x 380 mm | 521 x 380 mm |
| DIMENSIONS (HxWxL) | 1110x390x770mm | 1110x560x770mm |

FOG 2 C | FOG 3 C - Gas

For delicious and dry fried foods. The Metalcubas fryer is a combination of technology, efficiency and sturdiness. Perfect for making oil-immersed foods, where water is used as a filter, thus ensuring better oil usage.

Models Available in 127/220V (Bivolt)

Equipment Available for NG
(natural gas)



- Robust baskets with insulated cable



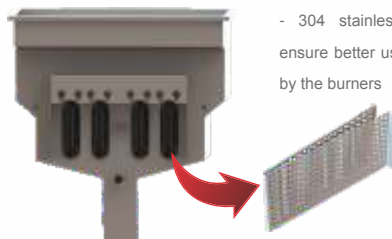
- Digital temperature controller ensures accuracy in information and safety. Safety thermostat and automatic ignition. Monitoring checks lack of gas in the burners.



- High power cast aluminum burners for fast temperature recovery, essential for quality frying.



- 304 stainless steel tank for easy daily cleaning.



- 304 stainless steel heat diffusers ensure better use of the heat generated by the burners



| MODEL | FOG 2 C | FOG 3 C |
|-------------------------------|----------------|----------------|
| CAPACITY (Oil) | 30 Liters | 45 Liters |
| CAPACITY (For each Frying) | up to 2 Kg | up to 3 Kg |
| BURNERS (Qty) | 3 | 4 |
| POWER (BTU/hr) | 90.000 | 120.000 |
| CONSUMPTION (LPG) | 1,85 Kg/h | 2,45 Kg/h |
| NET WT. | 50 Kg | 63 Kg |
| FRYING AREA (W x L) | 356 x 380 mm | 521 x 380 mm |
| DIMENSIONS (HxWxL) | 1090x390x800mm | 1090x560x800mm |



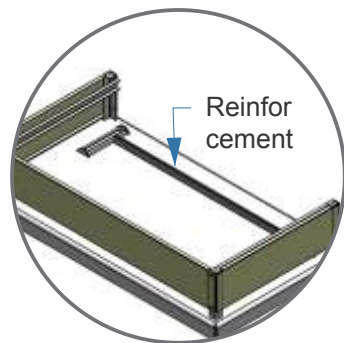
CBG 450 C | CBG 600 C | CBG 800 C CBG 1000 C | CBG 1200 C

With a more economical proposal, the COMPACT flat grill line has the same standard of finish and sturdiness as other Metalcubas flat grills. Top flat grill has a thickness of 5.0 mm, excelling in size and sturdiness over flat grills from the competition. The COMPACT flat grill has the largest usable area on the market: 45 cm deep.

All flat grill models come with the optional grill press.



Reinforcement bar at the bottom of the flat grill to prevent warping.



Equipment Available for NG
(natural gas)

| MODEL | CBG 450 C | CBG 600 C | CBG 800 C | CBG 1000 C | CBG 1200 C |
|--------------------|---------------|---------------|---------------|----------------|----------------|
| BURNERS (QTY) | 1 | 2 | 2 | 3 | 4 |
| CONSUMPTION | 0,24 Kg/h | 0,48 Kg/h | 0,48 Kg/h | 0,72 Kg/h | 0,96 Kg/h |
| NET WT. | 12,5 Kg | 17,5 Kg | 23,0 Kg | 28,0 Kg | 32,0 Kg |
| DIMENSIONS (HxWxL) | 190x455x530mm | 190x605x530mm | 190x805x530mm | 190x1005x530mm | 190x1205x530mm |
| USEABLE AREA (WxL) | 450x450mm | 600x450mm | 800x450mm | 1000x450mm | 1200x450mm |



CBG 450 L | CBG 600 L
 CBG 800 L | CBG 1000 L
 CBG 1200 L | CBG 1500 L

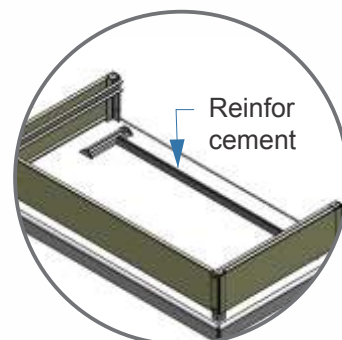
Top flat grill covered in SAE 1020 steel in 5.0mm thickness on CBG 450L, 6.4mm on CBG 600L, CBG 800L, CBG 1000L and CBG 1200L and 8.0mm on CBG1500L.

Locks and panel in 430 brushed stainless steel. Separate drawer for grease. Adjustable non-slip rubber feet.

All flat grill models come with the optional grill press.



Reinforcement bar at the bottom of the flat grill to prevent warping.



Equipment Available for NG
(natural gas)

| MODEL | CBG 450 L | CBG 600 L | CBG 800 L | CBG 1000 L | CBG 1200 L | CBG 1500 L |
|--------------------|---------------|---------------|---------------|----------------|----------------|----------------|
| BURNERS (QTY) | 1 | 2 | 2 | 3 | 4 | 5 |
| CONSUMPTION | 0,24 Kg/h | 0,48 Kg/h | 0,48 Kg/h | 0,72 Kg/h | 0,96 Kg/h | 1,20 Kg/h |
| NET WT. | 10,5 Kg | 18,5 Kg | 30,0 Kg | 44,5 Kg | 51,0 Kg | 74,0 Kg |
| DIMENSIONS (HxWxL) | 230x490x510mm | 230x640x510mm | 230x840x580mm | 230x1040x580mm | 230x1240x580mm | 230x1540x580mm |
| USEABLE AREA (WxL) | 450x450mm | 600x450mm | 800x525mm | 1000x525mm | 1200x525mm | 1500x525mm |



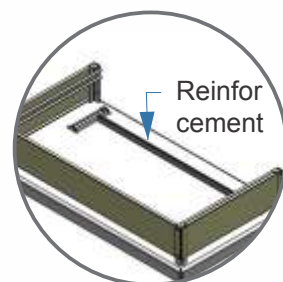
CBE 450L | CBE 600 L
 CBE 800L | CBE 1000 L
 CBE 1200L | CBE 1500L

Individual thermostat heating element, top flat grill covered in SAE 1020 steel at 5.0 mm thickness on CBE 450L and CBE 600L, 6.4 mm CBE 1000L and CBE 1200L and 8.0mm on the CBE 1500L. Side closures and front panel in 430 brushed stainless steel, independent grease drawer and adjustable non-slip rubber feet. Available in 127V and 220V. (See models available in 127V)

All top grill models come with the optional grill press.



Reinforcement bar at the bottom of the top grill to prevent warping.



| MODEL | CBE 450 L | CBE 600 L | CBE 800 L | CBE 1000 L | CBE 1200 L | CBE 1500 L |
|-----------------------|------------------------------------|------------------------------------|------------------------------------|------------------------------------|----------------|----------------|
| HEATING ELEMENT (QTY) | 1 | 1 | 2 | 2 | 3 | 4 |
| POWER (Maximum) | 1,8 Kw (127V) 2,4 Kw (220V) | 2,5 Kw (127V) 3,6 Kw (220V) | 4,0 Kw (127V) 5,6 Kw (220V) | 5,0 Kw (127V) 7,2 Kw (220V) | 8,4 Kw (220V) | 11,2 Kw (220V) |
| CONSUMPTION | 1,4 Kw/h (127V) 1,8 Kw/h (220V) | 2,0 Kw/h (127V) 2,7 Kw/h (220V) | 3,2 Kw/h (127V) 4,4 Kw/h (220V) | 4,0 Kw/h (127V) 5,7 Kw/h (220V) | 6,7 Kw/h | 8,9 Kw/h |
| NET WT. | 15,0 Kg | 21,0 Kg | 33,0 Kg | 46,0 Kg | 56,0 Kg | 83,0 Kg |
| DIMENSIONS (HxWxL) | 230x470x510mm | 230x620x510mm | 230x820x580mm | 230x1020x580mm | 230x1220x580mm | 230x1520x580mm |
| USEABLE AREA (WxL) | 450x450mm | 600x450mm | 800x525mm | 1000x525mm | 1200x525mm | 1500x525mm |



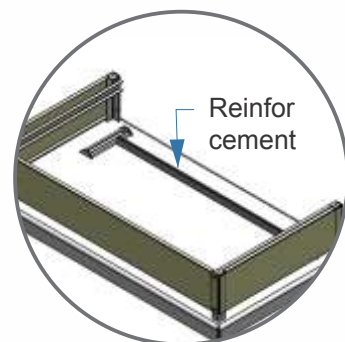
CBG 450PRO | CBG 600PRO
CBG 800PRO | CBG 1000PRO
CBG 1200PRO | CBG 1500PRO

External frame finish and a 430 brushed stainless steel drawer, 9.5 mm thick SAE 1020 steel flat grill top, movable burner drawer for easy ignition, independent grease collecting box and adjustable rubber feet.

All flat grill models come with the optional grill press.



Reinforcement bar at the bottom of the flat grill to prevent warping.



Equipment Available for NG
(natural gas)

| MODEL | CBG 450 PRO | CBG 600 PRO | CBG 800 PRO | CBG 1000 PRO | CBG 1200 PRO | CBG 1500 PRO |
|-----------------------|---------------|---------------|---------------|----------------|----------------|----------------|
| BURNERS (AxLxC) | 1 | 2 | 2 | 3 | 4 | 5 |
| CONSUMPTION | 0,24 Kg/h | 0,48 Kg/h | 0,48 Kg/h | 0,72 Kg/h | 0,96 Kg/h | 1,20 Kg/h |
| NET WT. | 15,5 Kg | 21,5 Kg | 33,5 Kg | 48,5 Kg | 56,0 Kg | 68,0 Kg |
| DIMENSIONS (HxWxL) | 245x480x510mm | 245x630x510mm | 245x830x580mm | 245x1030x580mm | 245x1230x580mm | 245x1530x580mm |
| USEABLE AREA (WxL) | 450x450mm | 600x450mm | 800x525mm | 1000x525mm | 1200x525mm | 1500x525mm |



BA 1400/700 I | BA 1800/700 I BA 1900/700 I - Total Stainless Steel

1 1/2" tubular feet in 430 stainless steel; 100% 430 stainless steel covered pots and pans rack; 1mm thick 430 brushed stainless steel table top and frame; Easy mount system; Adjustable legs.

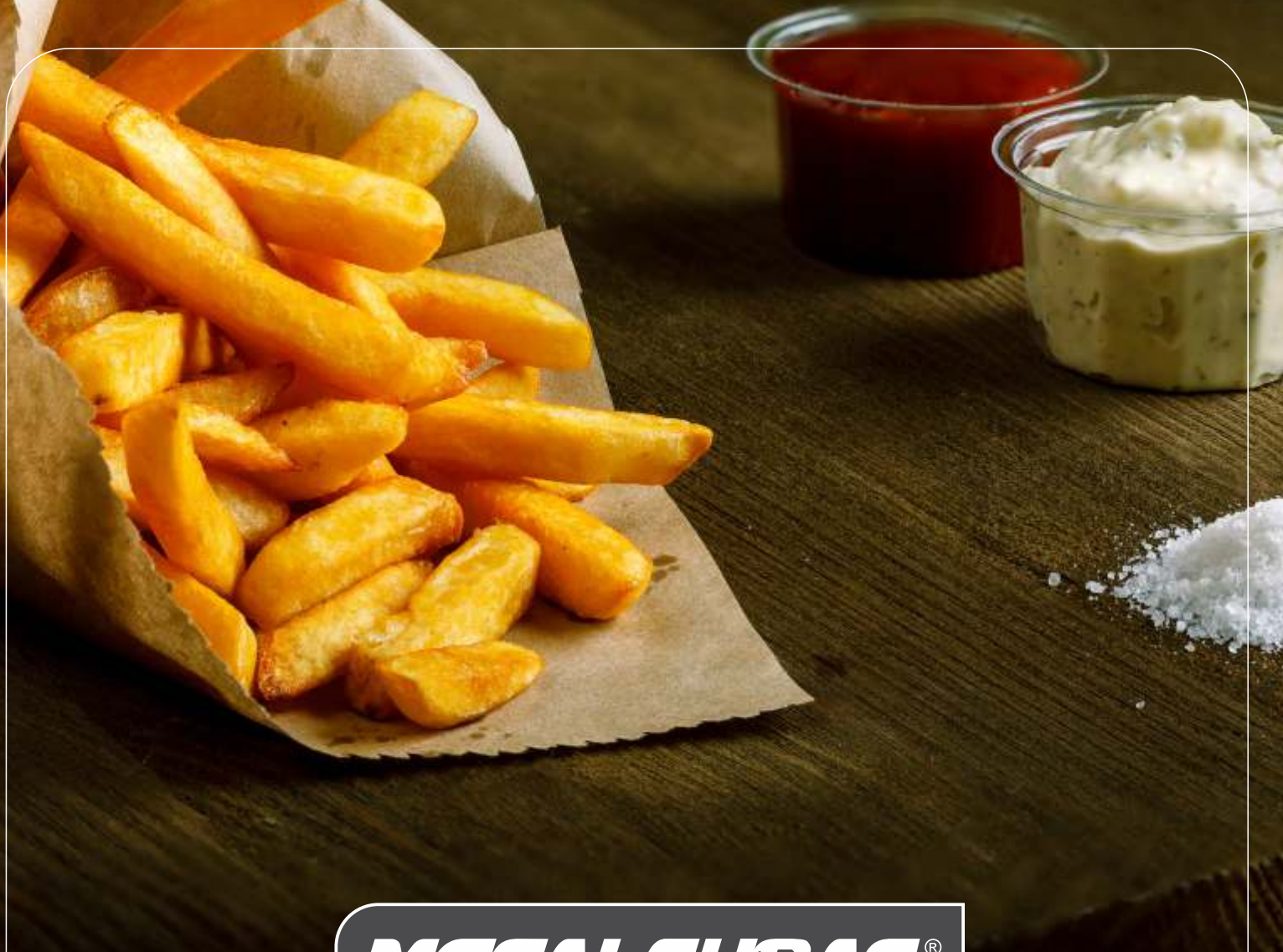
| MODEL | HEIGHT | WIDTH | LENGTH |
|--------------|--------|-------|--------|
| BA 1400/70 I | 850mm | 700mm | 1400mm |
| BA 1800/70 I | 850mm | 700mm | 1800mm |
| BA 1900/90 I | 850mm | 900mm | 1900mm |

BA 1400/900 | BA 1400/600 BA 1600/600 | BA 1900/900 - Stainless steel Top

2" tubular feet in SAE 1020 carbon steel. Pot and pan rack support in 53mm SAE 1020 carbon steel profile. Structure coated in white epoxy paint. 430 Brushed stainless steel table top 1mm thick. Practical mounting system that does not require the use of screws. PVC foot coverings

| MODEL | HEIGHT | WIDTH | LENGTH |
|------------|--------|-------|--------|
| BA 1400/90 | 850mm | 900mm | 1400mm |
| BA 1900/90 | 850mm | 900mm | 1900mm |
| BA 1400/60 | 850mm | 600mm | 1400mm |
| BA 1600/60 | 850mm | 600mm | 1600mm |





METALCUBAS®



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www.metalcubas.com.br



Rua Governador Roberto Silveira, 444 - Bairro São José - Caxias do Sul - RS - Zip Code: 95032-710



Phone: (54) 3021-0341



metalculbas@metalculbas.com.br

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