

PRODUCT CATALOG

2024/1 EDITION



METALCUBAS[®]



Founded in May 2005, Metalcubas is a company specialized in the production of food equipment. Present among the largest manufacturers in the sector, Metalcubas stands out for the intelligence of its production system, resulting in a high quality finish and greater resistance to the products supplied.

These advantages provide customers with great security and tranquility, ensuring complete satisfaction of the final consumer. For Metalcubas' customer industries, this philosophy translates into greater profitability in the business and loyalty of its reseller customers or commercial establishments that acquire equipment with their respective brands.

METALCUBAS®



OIL FRYER INDUSTRIAL GAS



Designed to offer optimum performance and an ample frying area for various types of frying, this equipment is suitable for foods prepared by immersion in oil, in which the oil is used as a filter, thus ensuring greater durability. It has high-powered burners, which provide rapid temperature recovery, which is essential for quality frying. It has robust, ample baskets with insulated handles. The 304 stainless steel tank facilitates daily cleaning. The control panel with digital control is isolated from the equipment and is designed to be positioned on a nearby wall, preventing it from getting wet during cleaning. Available with 3 large baskets or 4 small baskets, and in LPG or NG Gas versions.

| FOGI 85 | |
|----------------------------------|---------------------|
| Capacity (oil): | 85 liters maximum |
| Capacity (per fry): | up to 4.5 kg |
| Burners (Qty): | 5 |
| Power (BTU/hr) | 150,000 |
| Consumption (LPG) | 3.10 Kg/hr |
| Net Weight: | 92 kg |
| Frying Area (WxL): | 750 x 500 mm |
| Small Basket (HxWxL): | 135 x 145 x 450 mm |
| Large Basket (HxWxL): | 135 x 220 x 450 mm |
| Fryer Dimensions (HxWxL): | 1164 x 854 x 804 mm |



Baskets with large or small rubber handles.



Separate fryer panel. Avoid getting wet when cleaning.



1 1/4" flow drain. With full passage.

FOGI 85



NEW PRODUCT



ELECTRIC FRYING PAN

The structure is made of 430 stainless steel, with the inner vat available in aluminum or enameled carbon steel. It has tubular carbon steel supports with electrostatic paint and leveling supports. The vat has a waste clearing zone, preventing the heating element from burning the waste and oil prematurely. The panel tilts, with armored heating element in 304 stainless steel. The wired basket provides a greater use of the useful area. Available in 220V voltage only.

| TRFE 15 | |
|---------------------|--------------------|
| Capacity (oil): | 15 liters |
| Power (maximum): | 5.5 Kw |
| Voltage: | 220V |
| Consumption: | 3.5 Kw/hr |
| Net Weight: | 11.5 Kg |
| Useful Area (DxP): | Ø 550 X 200mm |
| Dimensions (HxWxL): | 900 x 627 x 642 mm |

NEW PRODUCT

TRFE 15
220V





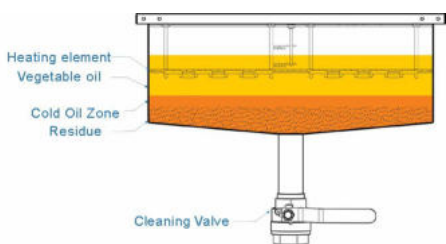
ELECTRIC OIL COLD ZONE FRYER



Manufactured externally in 430 brushed stainless steel and with 304 stainless steel tank. The tilting panel, with armored stainless steel heating elements, facilitates tank cleaning. Digital temperature control ensures precision and more efficient standardization of the process. Optionally, there is a large basket that replaces up to two small baskets. It has a spherical valve with ample passage to facilitate the draining of waste and casters with brakes, which prevent the fryer from moving when full of oil.

NEW PRODUCT

| | FOE 18 | FOE 30 |
|----------------------------------|--------------------|--------------------|
| Capacity (oil): | 18 liters maximum | 30 liters maximum |
| Capacity (per fry): | up to 1.5 kg | up to 2.5 kg |
| Power (Maximum): | 8,0 Kw (220 V) | 10,0 Kw (220 V) |
| Consumption | 5,5 Kw/hr (220V) | 7,0 Kw/hr (220V) |
| Net Weight | 17 kg | 23 kg |
| Frying Area (WxL): | 445 x 320 mm | 730 x 320 mm |
| Small Basket (HxWxL): | 90 x 130 x 240 mm | 90 x 130 x 240 mm |
| Fryer Dimensions (HxWxL): | 970 x 450 x 485 mm | 970 x 450 x 772 mm |



FOE 30



FOE 18





INDUSTRIAL ELECTRIC OIL FRYERS



Designed to offer a great yield and a ample frying area for the most diverse types of frying. Perfect for food prepared by immersion in oil, in which it uses the oil itself as a filter, thus ensuring longer useful life for the oil. It has high-powered heating elements, which provide rapid temperature recovery, essential for quality frying. Robust, ample baskets with insulated handles. 304 stainless steel tank for easy daily cleaning. Control panel with digital control, isolated from the equipment, specially made to be positioned on a wall near the equipment, thus preventing it from getting it wet when cleaning. Available in 220 V or 380 V three-phase only.

| | FOEI 60 | FOEI 75 |
|------------------------------|----------------------|----------------------|
| Capacity (minimum): | 60 liters | 75 liters |
| Power | 16.0 Kw | 18.0 Kw |
| Voltage | 220 V ou 380 V Trif. | 220 V ou 380 V Trif. |
| Consumption | 12 Kw/hr | 13.5 Kw/hr |
| Net Weight | 37 kg | 42 kg |
| Frying Area (WxL): | 500 x 575 mm | 500 x 750 mm |
| Dimensions (HxWxL): | 905 x 608 x 683 mm | 905 x 608 x 858 mm |
| Small Basket (HxWxL): | 135 x 145 x 450 mm | 135 x 145 x 450 mm |
| Large Basket (HxWxL): | 135 x 220 x 450 mm | 135 x 220 x 450 mm |



Baskets with large or small or small.



Separate fryer panel. Avoid getting wet when cleaning.



304 stainless steel vat.



1 1/4" flow drain. With full passage.

FOEI 60



FOEI 75





INDUSTRIAL COLD OIL ZONE FRYERS GAS-FIRED

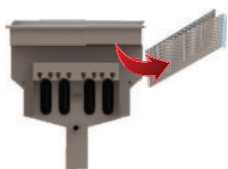


For delicious and crispy fried foods, the Metalcubas fryer is a combination of technology, efficiency and robustness. Perfect for foods prepared by immersion in oil, in which the oil itself is used as a filter, ensuring longer useful life for the oil.

| | FOG 2 C | FOG 3 C |
|----------------------------|--------------------|--------------------|
| Capacity (Oil): | 30 liters | 45 liters |
| Capacity (Per Fry): | Up to 2 Kg | Up to 3 kg |
| Burners (Qty): | 3 | 4 |
| Potencia (BTU/h) | 90,000 | 120,000 |
| Consumption (LPG): | 1,85 Kg/h | 2,45 Kg/h |
| Net Weight: | 50 Kg | 63 Kg |
| Frying Area (WxL): | 356 x 380 mm | 521 x 380 mm |
| Dimensions (HxWxL): | 1090 x 390 x 800mm | 1090 x 560 x 800mm |



304 stainless steel tank, facilitates daily cleaning and ensures greater durability.



304 stainless steel heat diffusers, which ensure better use of the heat generated by the burners.



Digital temperature controller that ensures accuracy in information and safety. Automatic ignition and monitoring against lack of gas in the burners.



High-powered cast aluminum burners, which provide rapid temperature recovery, essential for quality frying.



Robust basket with insulated handles.

FOG 2 C



Equipment available for NG (natural gas)

FOG 3 C





INDUSTRIAL ELECTRIC COLD WATER ZONE FRYERS



The Metalcubas fryer is a combination of technology, efficiency and robustness. Perfect for food prepared by immersion in oil, in which it uses water as a filter, thus ensuring longer useful life for the oil. It has high-powered heating elements, which provide rapid temperature recovery, essential for quality frying. Robust baskets with insulated cable and 304 stainless steel tank to facilitate daily cleaning. Digital time and temperature controller ensure uniformity in the work process. Available in 220V and 380V three-phase only.

| | 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 (Per Fry): | 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 Weight: | 37 Kg | 44 Kg |
| Frying Area (WxL): | 356 x 380 mm | 521 x 380 mm |
| Dimensions (HxWxL): | 1110 x 390 x 770mm | 1110 x 560 x 770mm |



Robust basket with insulated handles



Digital temperature controller that ensures accuracy in information and safety. Monitors time and safety.

FAO 2 C



FAO 3 C





ELECTRIC OIL COLD ZONE FRYERS

Manufactured externally in 430 stainless steel and 304 stainless steel tank. Removable panel with stainless steel armored heating elements. Protection of the heating elements and bulb of the stainless steel thermostat. Thermostat for temperature control, safety thermostat and pilot lamp that indicates the operation of the heating elements. Optional with 2 small baskets or 1 large basket and ball valve for oil flow. Caster wheels with brake in the pedestal models.

| | FOE 15 M (5500 W) | FOE 15 M (8000 W) | FOE 15 P (5500 W) | FOE 15 P (8000 W) |
|----------------------------|--------------------------------------|-------------------|--------------------------------------|-------------------|
| Capacity (Oil): | 15 Litros | 15 Litros | 15 Litros | 15 Litros |
| Power (Maximum): | 3,1 Kw (127v) 5,5 Kw (220v) | 8,0 Kw (220v) | 3,1 Kw (127v) 5,5 Kw (220v) | 8,0 Kw (220v) |
| Consumption: | 2.2 Kw/hr (127v) 3.5 Kw/hr (220v) | 5.5 Kw/hr (220v) | 2.2 Kw/hr (127v) 3.5 Kw/hr (220v) | 5.5 Kw/hr (220v) |
| Net Weight: | 11.0 Kg | 15.0 Kg | 13.4 Kg | 16.5Kg |
| Dimensions (HxWxL): | 395 x 405 x 455mm | 420 x 405 x 455mm | 890 x 405 x 455mm | 940 x 405 x 455mm |

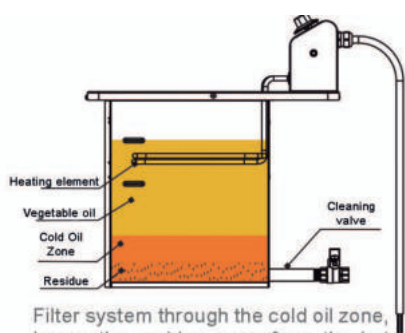
FOE 15 M (5500 W)

FOE 15 M (8000 W)



FOE 15 P (5500 W)

FOE 15 P (8000 W)



Filter system through the cold oil zone, keeps the residue away from the hot oil and ensures a crispier and more flavorful fry.



Tank built in 304 stainless steel.



Safety thermostats with external activation.



Second heating element activated separately using an illuminated key.



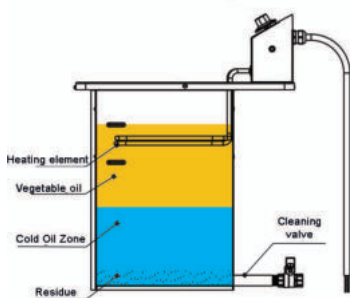
Opcional: Cesta grande



ELECTRIC WATER COLD ZONE FRYERS

Manufactured externally in 430 brushed stainless steel and with 304 stainless steel tank. It has a removable panel with stainless steel armored heating elements. The protection of the heating elements and the bulb of the thermostat is also made of stainless steel. Equipped with thermostat for temperature control, safety thermostat and pilot light that indicates the operation of the heating elements. Available with the option of 2 small baskets or 1 large basket, plus ball valve for water and oil flow. Pedestal models feature caster wheels with brakes.

| | GFAO 18 M (5500 W) | GFAO 18 P (5500 W) | 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): | 3.1 Kw (127v) 5.5 Kw (220v) | 3.1 Kw (127v) 5.5 Kw (220v) | 5.5 Kw (220v) | 8.0 Kw (220v) |
| Consumption: | 2.2 Kw/hr (127v) 3.5 Kw/hr (220v) | 2.2 Kw/hr (127v) 3.5 Kw/hr (220v) | 3.5 Kw/hr (220v) | 5.5 Kw/hr (220v) |
| Net Weight: | 11.0 Kg | 13.4 Kg | 15.0 Kg | 15.0 Kg |
| Dimensions (HxWxL): | 445 x 405 x 455mm | 865 x 405 x 455mm | 865 x 405 x 455mm | 865 x 405 x 455mm |



Filter system through the cold oil zone, keeps the residue away from the hot oil and ensures a crispier and more flavorful fry.



Tank built in 304 stainless steel.



Safety thermostats with external activation.



Second heating element activated separately by an illuminated key.



Optional: Large basket

GFAO 18 M
(5500 W)



GFAO 18 P
(5500 W)



GFAO 30 P
(5500 W)



GFAO 30 P
(8000 W)





ELECTRIC WATER COLD ZONE FRYERS



Manufactured externally in 430 brushed stainless steel and with 304 stainless steel tank. Comes with 2 small half-moon baskets or 1 large basket. Armored stainless steel heating elements. Heating element protection grid in stainless steel. Ball valve for water and oil flow. Thermostat for temperature control, safety thermostat and pilot lamp that indicates the operation of the heating elements. Tubular supports in carbon steel coated with epoxy paint and with leveling support. Available in 220V only.

TFAO 40 CP
TFAO 40 CG



| TFAO 40 | |
|--------------------------------|-------------------|
| Capacity (total): | 40 Liters |
| Capacity (oil): | 24 Liters |
| Capacity (Water): | 14 Liters |
| Quantity (Coarse Salt): | 500 grams |
| Power: | 5000 W |
| Voltage: | 220 V |
| Consumption: | 3.5 Kw/hr |
| Net Weight: | 12.0 Kg |
| Dimensions (HxWxL): | 920 x 380 x 380mm |

For tasty and crispy fried foods. The Metalcubas fryer is a combination of technology, efficiency and robustness. Perfect for food prepared by immersion in oil, in which it uses water as a filter, thus ensuring longer useful life for the oil. With high-power heating elements that provide rapid recovery temperature, essential for quality frying. Robust baskets with insulated cable and STAMPED 304 stainless steel tank (without welds) to facilitate daily cleaning. Control and other safety thermostats for each heating element. Larger overflow area, with a capacity of up to 5 liters. Available in 220V only.



Individual 3/4" oil and water drain system.

Control Thermostat and security Separately per heating element

Stamped Vat system without presence of welding on the bottom.

FAO 1 C

FAO 1 CR



| | 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/hr (220V) | 10.0 Kw/hr (220V) |
| Consumption: | 3.5 Kw/hr | 7.0 Kw/hr |
| Net Weight: | 17,4 Kg | 18,4 Kg |
| Dimensions (HxWxL): | 1008 x 451 x 991mm | 1008 x 451 x 991mm |

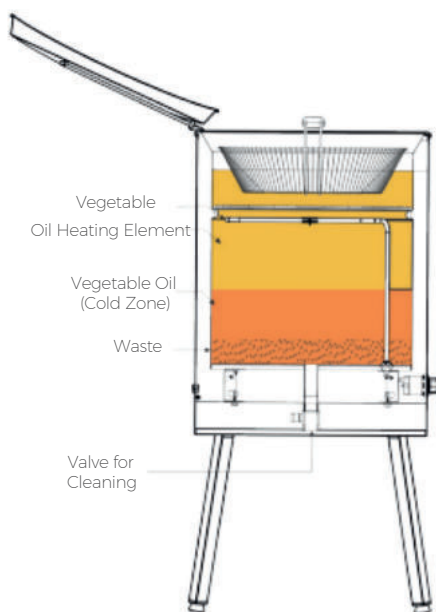




ELECTRIC COLD OIL ZONE FRYING PAN

Manufactured externally in 430 brushed stainless steel and with 304 stainless steel tank. Includes 2 small half-moon baskets or 1 large basket. It has stainless steel armored heating elements and stainless steel resistance protection grid. Equipped with ball valve for water and oil flow, thermostat for temperature control, safety thermostat and pilot light that indicates the operation of the heating elements. The supports are tubular in carbon steel coated with epoxy paint and have leveling supports. Available in 220V only.

| | TFOE 25 5000 W | TFOE 25 8000 W |
|----------------------------|---------------------------|---------------------------|
| Capacity (Total): | 25 Liters | 25 Liters |
| Power: | 5000 W | 8000 W |
| Voltage | 220 V | 220 V |
| Consumption: | 3.5 Kw/hr | 5.5 Kw/hr |
| Net Weight: | 11 Kg | 11 Kg |
| Dimensions (HxWxL): | 920 x 380 x 380 mm | 920 x 380 x 380 mm |



Filter system through cold oil zone, keeps residues away from hot oil and ensures frying at the perfect temperature!

TFOE 25





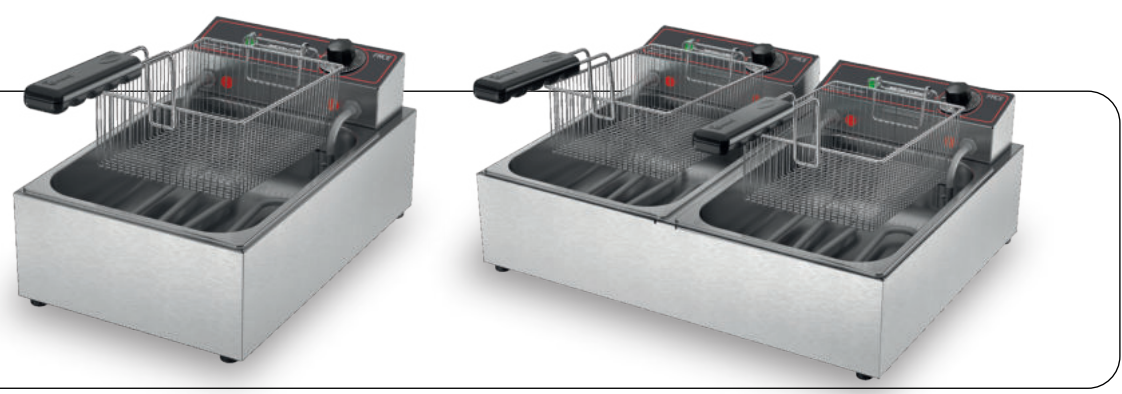
FRYING VAT ELECTRIC - OIL

Manufactured externally in 430 brushed stainless steel, stainless steel vats with 100 mm depth. Removable panel with stainless steel armored heating elements. Thermostat for temperature control, safety thermostat and pilot light that indicates the operation of the heating elements. Available in 127 and 220 V.

| | FRCE 3 | FRCE 6 |
|----------------------------|--------------------------------------|--------------------------------------|
| Capacity (Oil): | 3 Liters | 6 Liters |
| Power (Maximum): | 2.5 Kw (127V) 3.2 Kw (220V) | 5.0 Kw (127V) 6.4 Kw (220V) |
| Consumption: | 2.0 Kw/hr (127V) 2.5 Kw/hr (220V) | 4.0 Kw/hr (127V) 5.0 Kw/hr (220V) |
| Net Weight: | 3,3 Kg | 5,3 Kg |
| Dimensions (HxWxL): | 195 x 285 x 415 mm | 195 x 540 x 415 mm |

FRCE 3

FRCE 6

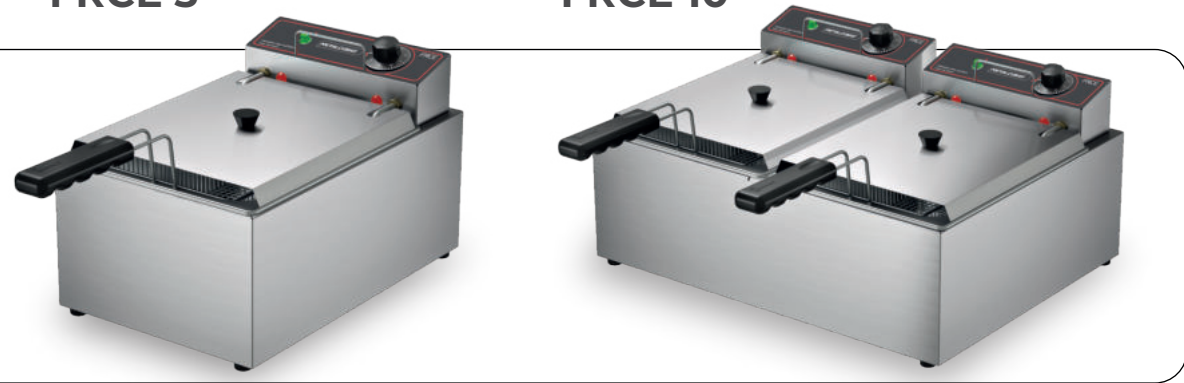


Manufactured externally in 430 brushed stainless steel, stainless steel vats with 150 mm depth and stainless steel cover. Removable panel with armored heating elements in stainless steel. Thermostat for temperature control, safety thermostat and pilot light that indicates the operation of the heating elements. Available in 127 and 220V.

| | 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/hr (127V) 3.5 Kw/hr (220V) | 4.0 Kw/hr (127V) 7.0 Kw/hr (220V) |
| Net Weight: | 4.9 Kg | 8.7 Kg |
| Dimensions (HxWxL): | 270 x 270 x 410 mm | 270 x 540 x 410 mm |

FRCE 5

FRCE 10





ELECTRIC FRYERS

Manufactured externally in 430 brushed stainless steel, stainless steel vats NG 1/3 standard with 150 mm depth. Removable panel with stainless steel armored heating elements. Thermostat for temperature control, safety thermostat and light that indicates the operation of the heating elements. Available in 127V or 220V on FE 1C and FE 2C models, and only in 220V in the FE 3C model.

| | FE 1 C | FE 2 C | FE 3 C |
|-----------------------------|--|--|-------------------|
| Number of Vats | 1 | 2 | 3 |
| Capacity (Minimum): | 3 liters | 3 liters per vat | 3 liters per vat |
| Power (Total): | 2.0 Kw (127 V) 2.2 Kw (220 V) | 4.0 Kw (127 V) 4.4 Kw (220 V) | 6.6 Kw (220 V) |
| Consumption (Total): | 1.5 Kw/hr (127 V) 1.6 Kw/hr (220 V) | 3.0 Kw/hr (127 V) 3.2 Kw/hr (220 V) | 4.8 Kw/hr (220 V) |
| Net Weight | 2.7 kg | 4.7 kg | 6.7 kg |
| Frying Area (WxL): | 280 x 405 x 180 mm | 280 x 405 x 365 mm | 280 x 405 x 545mm |



FE 1 C

FE 2 C



FE 3 C

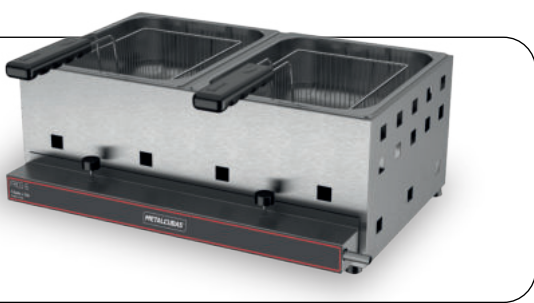


GAS-FIRED FRYING VAT

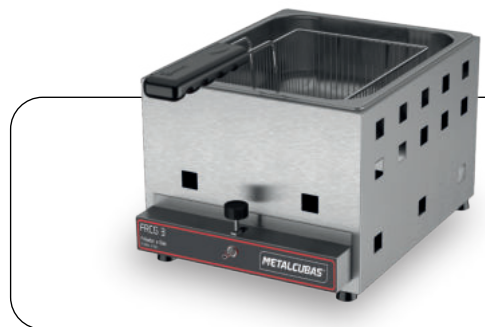
Manufactured externally in 430 brushed stainless steel and stainless steel vats with 100 mm depth. Carbon steel gas burners and pipes. Wire basket in carbon steel with bakelite handle to prevent burns on the hands. Mobile burner that makes it easy to ignite.

| | FRCG 3 AP | FRCG 6 AP |
|----------------------------|--------------------|--------------------|
| Capacity (Oil): | 3 Liters | 6 Liters |
| Pressure: | High | High |
| Consumption: | 0,35 Kg/hr | 0,70 Kg/h |
| Net Weight: | 3,7 Kg | 6,0 Kg |
| Dimensions (HxWxL): | 230 x 277 x 420 mm | 230 x 545 x 395 mm |

FRCG 6 AP



FRCG 3 AP



High Pressure Gas

High Pressure Gas

Practical and simple equipment, intended for frying small batches, focusing on mobility and practicality for small businesses. Manufactured externally in 430 brushed stainless steel, with stainless steel vats with 100 mm depth. The burners and gas pipes are made of carbon steel. The wire basket is made of carbon steel, equipped with bakelite handle for protection against burns.

| | FRCG 3 BP | FRCG 6 BP |
|----------------------------|--------------------|--------------------|
| Capacity (Oil): | 3 Liters | 6 Liters |
| Pressure: | Low | Low |
| Consumption: | 0,35 Kg/hr | 0,70 Kg/hr |
| Net Weight: | 2,6 Kg | 5,5 Kg |
| Dimensions (HxWxL): | 190 x 300 x 380 mm | 190 x 572 x 380 mm |

FRCG 3 AP

FRCG 6 AP

Gas Low Pressure



Equipment available for NG (natural gas)



GAS AND ELECTRIC FRYING PAN - OIL

Wire basket and collapsible aluminum pan, making it easy to clean. Equipped with temperature regulating thermostat, safety thermostat and armored heating elements in 304 stainless steel, in addition to a mobile panel, which makes it easy to clean. Available in 127 and 220V.

| | TRFE 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 (127V) 2.3 Kw (220V) | 2.2 Kw (127V) 3.5 Kw (220V) |
| Net Weight: | 2.4 Kg | 3.3 Kg |
| Dimensions (HxWxL): | 190 x 320 x 320 mm | 190 x 440 x 440 mm |

TRFE 5



Electrical

TRFE 3



Electrical

Wire basket and collapsible aluminum pan, making it easy to clean. Mobile burner that makes it easy to ignite. Comes with connecting hose. High pressure equipment.

| | TRFG 3 | TRFG 5 |
|----------------------------|--------------------|--------------------|
| Capacity (Oil): | 3 Liters | 5 Liters |
| Pressure: | High | High |
| Consumption: | 0.35 Kg/hr | 0.35 Kg/hr |
| Net Weight: | 2.4 Kg | 3.5 Kg |
| Dimensions (HxWxL): | 190 x 320 x 320 mm | 190 x 440 x 440 mm |

TRFG 5



Gas

TRFG 3

Gas





FRIED FOOD CONSERVER



Equipment designed to conserve fried foods and keep them warm, using infrared drying bulbs to maintain a pleasant temperature for tasting savory snacks, french fries, polenta, cassava and other snacks. Manufactured externally in 430 brushed stainless steel and with internal stainless steel vats with 100 mm depth, is robust and easy to handle. Available in three models:

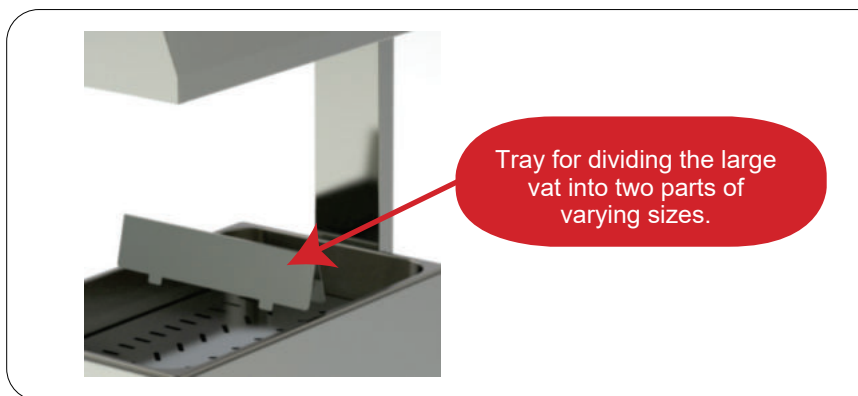
MCF - 01CP, equipped with a standard vat NG 1/2 x 100 mm deep;

MCF - 01CG, equipped with a standard tank NG 1/1 x 100 mm deep;

MCF - 02CP, equipped with two standard vats NG 1/2 x 100 mm deep.

AVAILABLE IN 127V OR 220V VOLTAGES.
 BULBS INCLUDED IN THE EQUIPMENT.

| | MCF 01 CP | MCF 01 CG | MCF 02 CP |
|----------------------------|--------------------|--------------------|--------------------|
| Capacity (Vat): | 1.0 Kg | 2.5 Kg | 1.0 Kg (each) |
| Useful Area: | 100 x 290 x 227 mm | 100 x 290 x 495 mm | 100 x 290 x 495 mm |
| Power: | 250 W | 500 W | 500 W |
| Consumption: | 250 W | 500 W | 500 W |
| Net Weight: | 4.7 Kg | 6.6 Kg | 6.6 Kg |
| Dimensions (HxWxL): | 702 x 328 x 364 mm | 702 x 328 x 569 mm | 702 x 328 x 569 mm |



MCF 01 CP



MCF 01 CG



MCF 02 CP





HEATED PLATE



Designed to keep food warm directly on the plate during preparation and for those awaiting pickup or delivery. Constructed entirely of 430 stainless steel, it has digital temperature control that keeps the plate heated to 80°C. Due to its stainless steel material, cleaning is quick and easy. Available in three different sizes, it adapts to any environment due to its modern and efficient design.

IMPORTANT: This equipment is not suitable for heat pots, vats or trays.

| | PAM 700 | PAM 1000 | PAM 1300 |
|-------------------------------|-------------------|--------------------|---------------|
| Useful Area (WxL): | 600 x 450 mm | 900 x 450 mm | 1200 x 450 mm |
| Capacity: | 10kg | 10kg | 10kg |
| Consumption: | 0.6 Kw/hr | 0.8 Kw/hr | 1.0 Kw/hr |
| Dimensions (HxWxL): | 700 x 450 x 65 mm | 1000 x 450 x 65 mm | 1300x450x65mm |
| Heating element (QTY): | 1 | 1 | 1 |
| Net Weight: | 5.2 Kg | 7.1 Kg | 9.0 Kg |
| Single Phase Power: | 600 W | 800 W | 1000 W |
| Voltage: | 127 or 220V | 127 or 220V | 127 or 220V |

PAM 700



PAM 1000



PAM 1300

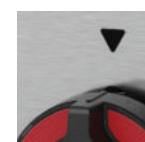




PREMIUM FLAT TOP GRILLS

The internal and external structure, made entirely of 430 stainless steel, ensures robustness and durability. The welded structural assembly provides greater stability and strength. Side edges sized to prevent splashes. High temperature enamel burners ensure durability and facilitate cleaning. Industrial butterfly valves demonstrate robustness even in severe work regimes. Pilot lights with visualization and adjustments made via the equipment's front panel. Manipulator buttons with robust handle. Waste collection drawer, with a capacity of 6 liters, built in stainless steel, assisting in cleaning. Adjustable supports make it easy to level the equipment. Upper flat top grill in 19 mm polished carbon steel stores and distributes heat regularly, ensuring greater efficiency and quality when searing and grilling food. Upper weld on the flat top grill assembly ensures sealing and facilitates sanitation.

| | CHP 45 | CHP 60 | CHP 90 | CHP 120 | CHP 150 |
|----------------------------|--------------------|-------------------|--------------------|---------------------|---------------------|
| No. of Burners: | 02 | 04 | 06 | 08 | 10 |
| Power (Btu/hr): | 36,000 BTU | 53,000 BTU | 79,000 BTU | 105,000 BTU | 132,000 BTU |
| Consumption (LPG): | 0.55 Kg/hr | 1.10 Kg/hr | 1.65 Kg/hr | 2.20 Kg/hr | 2.75 Kg/hr |
| Consumption (NG): | 0.75 m³ | 1.43 m³ | 2.14 m³ | 2.85 m³ | 3.58 m³ |
| Net Weight (KG): | 55 Kg | 69 Kg | 100 Kg | 129 Kg | 156 Kg |
| Useful Area (WxL): | 447 x 500 mm | 604 x 500 mm | 907 x 500 mm | 1210 x 500 mm | 1485 x 500 mm |
| Dimensions (HxWxL): | 330 x 455 x 800 mm | 330 x 615x 800 mm | 330 x 915 x 800 mm | 330 x 1215 x 800 mm | 330 x 1515 x 800 mm |



External access to gas passage regulation for pilot lights



External opening for lighting the pilot lights.



Adjustable supports make it easy to level the equipment.



soldadura de sellado

Welding on top assembly ensures sealing



Enamel burners

| | BA 600 X 700 | BA 900 X 700 | BA 1200 X 700 | BA 1500 X 700 |
|----------------------------|--------------------|--------------------|---------------------|---------------------|
| Dimensions (HxWxL): | 600 x 610 x 690 mm | 600 x 920 x 690 mm | 600 x 1220 x 690 mm | 600 x 1520 x 690 mm |

Optional Support Benches



Equipment available for NG (natural gas)

CHP 90



METALCUBAS®



PREMIUM CHAR BROILER



parts of the equipment. The enamel burners ensure greater durability and facilitate the cleaning of the dividers. 304 stainless steel heat diffusers allow a more efficient and rapid distribution of the heat generated by the burners. Due to the absence of carbon in the steel, corrosion caused by the contact of fat with salt is prevented. Industrial butterfly gas valves ensure resistance to excessive stress during daily use. The top grease trap is removable, making it easy to quickly remove the grease dripping down into the grills. The lower waste tray occupies the entire base of the equipment, ensuring that all waste that falls between the grids is captured and disposed of with ease.

| | CHB 45 | CHB 60 | CHB 90 | CHB 120 |
|----------------------------|---------------------|---------------------|---------------------|---------------------|
| No. of Burners: | 02 | 04 | 06 | 08 |
| Power (Btu/hr): | 36,000 BTU | 53,000 BTU | 79,000 BTU | 105,000 BTU |
| Consumption (LPG): | 0.55 Kg/hr | 1.10 Kg/hr | 1.65 Kg/hr | 2.20 Kg/hr |
| Consumption (NG): | 0.75 m ³ | 2.14 m ³ | 1.43 m ³ | 2.85 m ³ |
| Net Weight (KG): | 33 Kg | 43 Kg | 60 Kg | 78 Kg |
| Useful Area (WxL): | 400 x 500 mm | 600 x 500 mm | 900 x 500 mm | 1200 x 500 mm |
| Dimensions (HxWxL): | 330 x 455 x 800 mm | 330 x 615 x 800 mm | 330 x 915 x 800 mm | 330 x 1215 x 800 mm |

| | BA 600 X 700 | BA 900 X 700 | BA 1200 X 700 | BA 1500 X 700 |
|----------------------------|--------------------|--------------------|---------------------|---------------------|
| Dimensions (HxWxL): | 600 x 610 x 690 mm | 600 x 920 x 690 mm | 600 x 1220 x 690 mm | 600 x 1520 x 690 mm |



CHB 60

Equipment available for NG
(natural gas)



Enameled burners, 304 stainless steel heat diffusers and cast iron grids



External opening for lighting the pilot lights



Separate valves for the burners and exclusive valve for the pilot lights



External access to the gas passage regulation for pilot lights



Reversible grill, for meat and fish

Optional Support Benches





GAS AND ELECTRIC GRILL

Upper base and lower base in stamped SAE 1020 2.0 mm carbon steel. Top press with thermal insulation. Brushed 430 stainless steel frame, steel burners carbon and non-slip rubber supports that can be adjusted.

MGG 70



Gas

| | MGG 30 | MGG 70 |
|----------------------------|---------------|---------------|
| Burners (Qty): | 1 | 2 |
| Consumption: | 0.24 Kg/hr | 0.24 Kg/hr |
| Net Weight: | 5.6 Kg | 9.0 Kg |
| Useful area (WxL): | 325 X 325mm | 650 X 325mm |
| Dimensions (HxWxL): | 165x330x445mm | 165x655x445mm |

Gas

MGG 30



Upper base and lower base in stamped SAE 1020 2.0 mm carbon steel. Top press with heating and thermal insulation. Stainless steel heating elements, separate thermostats for temperature control, non-slip rubber supports that can be adjusted and structure in brushed 430 stainless steel. Available in 127V and 220V.

MGE 70



Electrical

| | 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/hr (127V) 1.5 Kw/hr (220V) | 1.8 Kw/hr (127V) 2.2 Kw/hr (220V) |
| Net Weight: | 8.7 Kg | 13.1 Kg |
| Useful area (WxL): | 325 X 325 mm | 650 X 325 mm |
| Dimensions (HxWxL): | 165 x 330 x 445 mm | 165 x 655 x 445 mm |

Electrical

MGE 30





GAS AND ELECTRIC GRILL



Upper base and lower base in stamped SAE 1020 2.65 mm carbon steel. Top press with thermal insulation. Brushed 430 stainless steel frame, steel burners carbon and non-slip rubber supports that can be adjusted.

| | MGG 45 | MGG 90 |
|----------------------------|--------------------|--------------------|
| Burners (Qty): | 1 | 2 |
| Consumption: | 0.30 Kg/h | 0.60 Kg/h |
| Net Weight: | 10.5 Kg | 17.5 Kg |
| Useful area (WxL): | 450 X 325 mm | 900 X 325 mm |
| Dimensions (HxWxL): | 165 x 455 x 445 mm | 165 x 910 x 445 mm |



MGG 90

Gas

MGG 45



Gas

Upper base and lower base in carbon steel SAE 1020 of 2.65 mm printed. Top press with heating and thermal insulation. Stainless steel heating elements, separate thermostats for temperature control, non-slip rubber supports that can be adjusted and structure in brushed 430 stainless steel. Available in 127V and 220V.

| | MGE 45 | MGE 90 |
|--------------------------------|--------------------------------------|--------------------------------------|
| Heating elements (Qty): | 2 | 3 |
| Power (Maximum): | 1.5 Kw/hr (127V) 1.8 Kw/hr (220V) | 2.2 Kw/hr (127V) 2.5 Kw/hr (220V) |
| Consumption: | 11 Kg | 23 Kg |
| Net Weight: | 450 X 325 mm | 910 X 325 mm |
| Useful area (WxL): | 165 x 455 x 445 mm | 165 x 910 x 445 mm |
| Dimensions (HxWxL): | 2.0 Kw (127V) 2.4 Kw (220V) | 3.0 Kw (127V) 3.6 Kw (220V) |

MGE 90



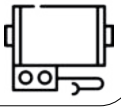
Electrical

MGE 45



Electrical





GRIDDLES GAS-FIRED COMPACT

With a more economical proposal, Metalcubas' COMPACT line of grills maintains the standard of finish and robustness of the brand's other grills. Equipped with SAE 1020 steel top grill, they stand out in size and robustness compared to competitive grills. The grills of the COMPACT line have the largest useful area on the market, with a depth of 45 cm.



CBG 450 C

| | |
|----------------------------|--------------------|
| Thickness: | 5.0 mm |
| Burners (Qty): | 1 |
| Consumption: | 0.24 Kg/hr |
| Net Weight: | 12.5 Kg |
| Dimensions (HxWxL): | 190 x 455 x 530 mm |
| Useful Area (WxL): | 450 x 450 mm |



CBG 600 C

| | |
|----------------------------|--------------------|
| Thickness: | 5.0 mm |
| Burners (Qty): | 2 |
| Consumption: | 0.48 Kg/hr |
| Net Weight: | 17.5 Kg |
| Dimensions (HxWxL): | 190 x 605 x 530 mm |
| Useful Area (WxL): | 600 x 450 mm |



CBG 800 C

| | |
|----------------------------|--------------------|
| Thickness: | 5.0 mm |
| Burners (Qty): | 2 |
| Consumption: | 0.48 Kg/hr |
| Net Weight: | 23.0 Kg |
| Dimensions (HxWxL): | 190 x 805 x 530 mm |
| Useful Area (WxL): | 800 x 450 mm |



CBG 1000 C

| | |
|----------------------------|---------------------|
| Thickness: | 5.0 mm |
| Burners (Qty): | 3 |
| Consumption: | 0.72 Kg/hr |
| Net Weight: | 28.0 Kg |
| Dimensions (HxWxL): | 190 x 1005 x 530 mm |
| Useful Area (WxL): | 1000 x 450 mm |



CBG 1200 C

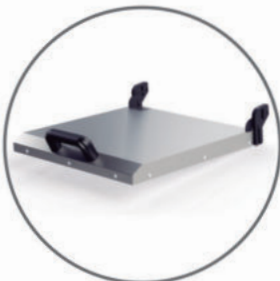
| | |
|----------------------------|---------------------|
| Thickness: | 5.0 mm |
| Burners (Qty): | 4 |
| Consumption: | 0.96 Kg/hr |
| Net Weight: | 32.0 Kg |
| Dimensions (HxWxL): | 190 x 1205 x 530 mm |
| Useful Area (WxL): | 1200 x 450 mm |



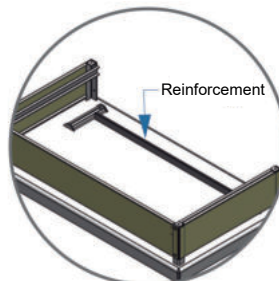
CBG 1500 C

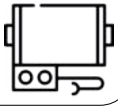
| | |
|----------------------------|---------------------|
| Thickness: | 6.4 mm |
| Burners (Qty): | 5 |
| Consumption: | 1.2 Kg/hr |
| Net Weight: | 55.5 Kg |
| Dimensions (HxWxL): | 205 x 1507 x 530 mm |
| Useful Area (WxL): | 1500 x 450 mm |

All grill models can be accompanied by the optional bread press. Heat-insulated bread press.



Reinforcement bar on the inside of the grill to prevent warping.





GRIDDLES GAS

Doubled top grill in SAE 102 steel. Closures and panel in brushed 430 stainless steel. Separate grease drawer. Non-slip rubber support with adjustment.



| CBG 450 L | |
|---------------------|--------------------|
| Thickness: | 5.0 mm |
| Burners (Qty): | 1 |
| Consumption: | 0.24 Kg/hr |
| Net Weight: | 10.5 Kg |
| Dimensions (HxWxL): | 230 x 490 x 510 mm |
| Useful Area | 450 x 450 mm |



| CBG 600 L | |
|---------------------|--------------------|
| Thickness: | 6.4 mm |
| Burners (Qty): | 2 |
| Consumption: | 0.48 Kg/hr |
| Net Weight: | 18.5 Kg |
| Dimensions (HxWxL): | 230 x 640 x 510 mm |
| Useful Area | 600 x 450 mm |



| CBG 800 L | |
|---------------------|--------------------|
| Thickness: | 6.4 mm |
| Burners (Qty): | 2 |
| Consumption: | 0.48 Kg/hr |
| Net Weight: | 30.0 Kg |
| Dimensions (HxWxL): | 230 x 840 x 580 mm |
| Useful Area | 800 x 525 mm |



| CBG 1000 L | |
|---------------------|---------------------|
| Thickness: | 6.4 mm |
| Burners (Qty): | 3 |
| Consumption: | 0.72 Kg/h |
| Net Weight: | 44.5 Kg |
| Dimensions (HxWxL): | 230 x 1040 x 580 mm |
| Useful Area | 1000 x 525 mm |



| CBG 1200 L | |
|---------------------|---------------------|
| Thickness: | 6.4 mm |
| Burners (Qty): | 4 |
| Consumption: | 0.96 Kg/h |
| Net Weight: | 51.0 Kg |
| Dimensions (HxWxL): | 230 x 1240 x 580 mm |
| Useful Area | 1200 x 525 mm |

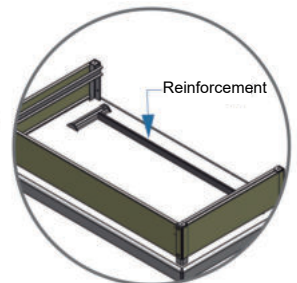


| CBG 1500 L | |
|---------------------|---------------------|
| Thickness: | 8.0 mm |
| Burners (Qty): | 5 |
| Consumption: | 1.20 Kg/h |
| Net Weight: | 74.0 Kg |
| Dimensions (HxWxL): | 230 x 1540 x 580 mm |
| Useful Area | 1500 x 525 mm |

All grill models can come with an optional bread press. Bread press with thermal insulation.



Reinforcement bar on the inside of the grill to prevent warping.





GRIDDLES ELECTRIC

Individual thermostat with heating element, doubled top grill in SAE 1020 steel. Side closures and front panel in brushed 430 stainless steel, separate grease drawer and non-slip rubber supports with adjustment. Available in 127V and 220V (See models available in 127V).



CBE 450 L

| | |
|-------------------------------|--------------------------------------|
| Thickness: | 5.0 mm |
| Heating element (Qty): | 1 |
| Power (Maximum): | 1.8 Kw (127V) 2.4 Kw (220V) |
| Consumption: | 1.4 Kw/hr (127V) 1.8 Kw/hr (220V) |
| Net Weight: | 15.0 Kg |
| Dimensions (HxWxL): | 230 x 470 x 510 mm |
| Useful Area (WxL): | 450 x 450 mm |



CBE 600 L

| | |
|-------------------------------|--------------------------------------|
| Thickness: | 6.4 mm |
| Heating element (Qty): | 1 |
| Power (Maximum): | 2.5 Kw (127V) 3.6 Kw (220V) |
| Consumption: | 2.0 Kw/hr (127V) 2.7 Kw/hr (220V) |
| Net Weight: | 21.0 Kg |
| Dimensions (HxWxL): | 230 x 620 x 510 mm |
| Useful Area (WxL): | 600 x 450 mm |



CBE 800 L

| | |
|-------------------------------|--------------------------------------|
| Thickness: | 6.4 mm |
| Heating element (Qty): | 2 |
| Power (Maximum): | 4.0 Kw (127V) 5.6 Kw (220V) |
| Consumption: | 3.2 Kw/hr (127V) 4.4 Kw/hr (220V) |
| Net Weight: | 33.0 Kg |
| Dimensions (HxWxL): | 230 x 820 x 580 mm |
| Useful Area (WxL): | 800 x 525 mm |



CBE 1000 L

| | |
|-------------------------------|--------------------------------------|
| Thickness: | 6.4 mm |
| Heating element (Qty): | 2 |
| Power (Maximum): | 5.0 Kw (127V) 7.2 Kw (220V) |
| Consumption: | 4.0 Kw/hr (127V) 5.7 Kw/hr (220V) |
| Net Weight: | 46.0 Kg |
| Dimensions (HxWxL): | 230 x 1020 x 580 mm |
| Useful Area (WxL): | 1000 x 525 mm |



CBE 1200 L

| | |
|-------------------------------|---------------------|
| Thickness: | 6.4 mm |
| Heating element (Qty): | 3 |
| Power (Maximum): | 8.4 Kw (220V) |
| Consumption: | 6.7 Kw/hr |
| Net Weight: | 56.0 Kg |
| Dimensions (HxWxL): | 230 x 1220 x 580 mm |
| Useful Area (WxL): | 1200 x 525 mm |



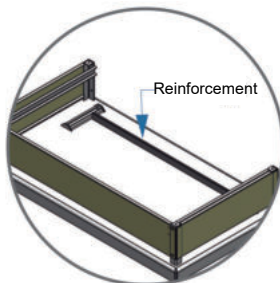
CBE 1500 L

| | |
|-------------------------------|---------------------|
| Thickness: | 8.0 mm |
| Heating element (Qty): | 4 |
| Power (Maximum): | 10.8 Kw (220V) |
| Consumption: | 8.9 Kw/hr |
| Net Weight: | 83.0 Kg |
| Dimensions (HxWxL): | 230 x 1520 x 580 mm |
| Useful Area (WxL): | 1500 x 525 mm |

All grill models can come with an optional bread press. Heat-insulated bread press.



Reinforcement bar on the inside of the grill to prevent warping.





GRIDDLES GAS-FIRED PROFESSIONAL MODELS



External finishing of the structure and drawer in brushed 430 stainless steel, top grill in SAE 1020 steel of 9.5 mm thickness. Mobile burner drawer for easy ignition, separate grease trap and adjustable rubber supports.



| CBG 450 PRO | |
|---------------------|--------------------|
| Thickness: | 9.5 mm |
| Burners (Qty): | 1 |
| Consumption: | 0.24 Kg/hr |
| Net Weight: | 15.5 Kg |
| Dimensions (HxWxL): | 245 x 480 x 510 mm |
| Useful Area (WxL): | 450 x 450 mm |

| CBG 600 PRO | |
|---------------------|--------------------|
| Thickness: | 9.5 mm |
| Burners (Qty): | 1 |
| Consumption: | 0.48 Kg/hr |
| Net Weight: | 21.5 Kg |
| Dimensions (HxWxL): | 245 x 630 x 510 mm |
| Useful Area (WxL): | 600 x 450 mm |

| CBG 800 PRO | |
|---------------------|--------------------|
| Thickness: | 9.5 mm |
| Burners (Qty): | 2 |
| Consumption: | 0.48 Kg/hr |
| Net Weight: | 33.5 Kg |
| Dimensions (HxWxL): | 245 x 830 x 580 mm |
| Useful Area (WxL): | 800 x 525 mm |



| CBG 1000 PRO | |
|---------------------|---------------------|
| Thickness: | 9.5 mm |
| Burners (Qty): | 3 |
| Consumption: | 0.72 Kg/hr |
| Net Weight: | 48.5 Kg |
| Dimensions (HxWxL): | 245 x 1030 x 580 mm |
| Useful Area (WxL): | 1000 x 525 mm |

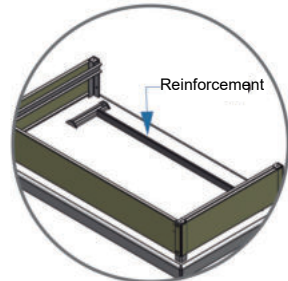
| CBG 1200 PRO | |
|---------------------|---------------------|
| Thickness: | 9.5 mm |
| Burners (Qty): | 4 |
| Consumption: | 0.96 Kg/hr |
| Net Weight: | 56.0 Kg |
| Dimensions (HxWxL): | 245 x 1230 x 580 mm |
| Useful Area (WxL): | 1200 x 525 mm |

| CBG 1500 PRO | |
|---------------------|---------------------|
| Thickness: | 9.5 mm |
| Burners (Qty): | 5 |
| Consumption: | 1.20 Kg/hr |
| Net Weight: | 68.0 Kg |
| Dimensions (HxWxL): | 245 x 1530 x 580 mm |
| Useful Area (WxL): | 1500 x 525 mm |

All grill models can be accompanied by the an optional bread press. Heat-insulated bread press.



Reinforcement bar on the inside of the grill to prevent warping.





SUPPORT TABLE

1 1/2" tubular supports in 430 stainless steel. 100% closed pan made of 430 stainless steel, top and table top structure made of 1 mm thick 430 brushed stainless steel, with practical assembly system and leveling supports.



BA 1400/70 | BA 1800/70 BA 1900/90 - TOTAL STAINLESS STEEL

| | BA1400/70 | BA1800/70 | BA1900/90 |
|----------------|-----------|-----------|-----------|
| Height: | 850mm | 850mm | 850mm |
| Width: | 700mm | 700mm | 900mm |
| Length: | 1400mm | 1800mm | 1900mm |



BA 1400/900 | BA 1400/600 BA 1600/600 | BA 1900/900 - STAINLESS STEEL TOP

| | BA1400/60 | BA1600/60 | BA1400/90 | BA1900/90 |
|----------------|-----------|-----------|-----------|-----------|
| Height: | 850 mm | 850 mm | 850 mm | 850 mm |
| Width: | 600 mm | 600 mm | 900 mm | 900 mm |
| Length: | 1400 mm | 1600 mm | 1400 mm | 1900 mm |



SALAMANDER OVEN

Oven designed to grill food using a large burst of heat generated by an infrared gas burner. Manufactured internally and externally in 430 stainless steel, with thermal insulation made of rock wool, which keeps the heat concentrated inside the furnace. Temperature is controlled manually using a valve with an external handle that offers a minimum or maximum intensity for the burner.






| | FSG 45 | FSG 65 |
|--|--------------------|--------------------|
| Capacity (Maximum): | 45 liters | 65 liters |
| Power: | 11,500 btu/hr | 11,500 btu/hr |
| Consumption: | 0.24 Kg/hr | 0.24 Kg/hr |
| Net Weight: | 11 kg | 13.5 kg |
| Dimensions Useful area (HxWxL): | 235 x 426 x 450 mm | 281 x 426 x 550 mm |
| Dimensions (HxWxL): | 384 x 452 x 576 mm | 431 x 452 x 676 mm |



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