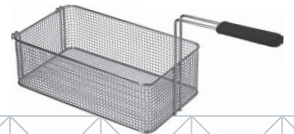


# UNIVERSAL BASKETS FOR PASTA COOKERS AND FRYERS

*Full range of baskets  
and cleaning accessories*



# PASTA COOKER BASKETS

## PASTA BASKETS GN 1/6



Photo	LF code	GEV code	Dimensions	Dimensions LxWxH (mm)
1	3055338	970386	1/6 DX	140x140x205
1	3055337	970385	1/6 SX	140x140x205
2	3055248	970405	1/6 DX	155x155x240
2	3055742	970083	1/6 SX	155x155x240
3	3055204	970671	1/6 DX	160x143x230
3	3055213	970672	1/6 SX	160x143x230
4	3055489	LF3055489	1/6	140x140x200
5	3055263	970680	1/6	140x140x200
6	3155003	970753	1/6	140x140x200
7	3055283	970714	1/6	ø145x200

## PASTA BASKETS GN 1/3



Photo	LF code	GEV code	Dimensions	Dimensions LxWxH (mm)
1	3055135	970223	1/3	290x160x200
2	3055122	970392	1/3	290x160x210
3	3055339	970387	1/3	290x145x205
4	5008440	970669	1/3	310x158x240
5	3055255	971202	1/3	290x160x180
6	3055245	970422	1/3	145x290x215

# PASTA COOKER BASKETS

## PASTA BASKETS GN



1



2



3



4



5



6

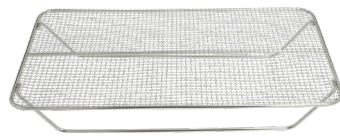
Photo	LF code	GEV code	Dimensions	Dimensions LxWxH (mm)
1	3055136	970720	1/2	290x242x204
2	3055121	970394	1/2	290x240x210
3	3055505	971238	2/3	325x300x230
4	3055120	970395	1/1	480x285x215
5	3055107	970337	1/4 with hooks	100x290x150
6	5023501	970548	1/4 with hooks	95x302x200



LF Code: 3055145  
GEV Code: 970572

**FALSE BOTTOM 500x290x110 mm**

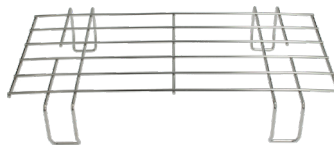
for round baskets  
made of STAINLESS steel



LF Code: 5000111  
GEV Code: 692119

**FALSE BOTTOM 500x297x80 mm**

made of chrome-plated iron



LF Code: 3055142  
GEV Code: LF3055142

**FALSE BOTTOM 490x295x85 mm**

made of STAINLESS steel

# FRYER BASKETS MADE FROM CHROME-PLATED IRON



LF Code: 3055414  
GEV Code: 970355

**FRYER BASKET 290x115x120  
mm**



LF Code: 3055279  
GEV Code: 970138

**FRYER BASKET 290x135x120  
mm**



LF Code: 3055197  
GEV Code: 970357

**FRYER BASKET 290x165x120  
mm**



LF Code: 3055360  
GEV Code: 970356

**FRYER BASKET 290x230x120  
mm**



LF Code: 3055439  
GEV Code: 970363

**FRYER BASKET 310x300x120  
mm**



LF Code: 3055195  
GEV Code: 970358

**FRYER BASKET 290x330x120  
mm**



LF Code: 5035769  
GEV Code: 970427

**FRYER BASKET 295x120x120  
mm**



LF Code: 5011057  
GEV Code: 970428

**FRYER BASKET 295x260x120  
mm**



LF Code: 3055186  
GEV Code: 970277

**FRYER BASKET 290x110x120  
mm**



LF Code: 3055184  
GEV Code: 970191

**FRYER BASKET 290x180x120  
mm**



LF Code: 3055357  
GEV Code: 970278

**FRYER BASKET 290x215x120  
mm**



LF Code: 3055185  
GEV Code: 970192

**FRYER BASKET 290x235x120  
mm**



LF Code: 3055191  
GEV Code: 970284

**FRYER BASKET 365x240x120  
mm**



LF Code: 3055312  
GEV Code: 970279

**FRYER BASKET 375x110x120  
mm**



LF Code: 3055310  
GEV Code: 970281

**FRYER BASKET 375x215x125  
mm**



LF Code: 3055323  
GEV Code: 970152

**FRYER BASKET 310x160x115  
mm**

# FRYER BASKETS MADE FROM CHROME-PLATED IRON



LF Code: 3055399  
GEV Code: 970343

**FRYER BASKET 250x155x120  
mm**



LF Code: 3055294  
GEV Code: 970344

**FRYER BASKET 255x320x120  
mm**



LF Code: 3055177  
GEV Code: 970374

**FRYER BASKET 270x235x105  
mm**

for FRYER 12 l



LF Code: 5012826  
GEV Code: 704380

**FRYER BASKET 140x330x120  
mm**



LF Code: 5023260  
GEV Code: 970622

**FRYER BASKET 320x160x120  
mm**



LF Code: 7100503  
GEV Code: 971175

**FRYER BASKET 360x160x120  
mm**



LF Code: 7105179  
GEV Code: 970920

**FRYER BASKET 360x225x120  
mm**



LF Code: 3055314  
GEV Code: 970408

**FRYER BASKET 325x225x120  
mm**



LF Code: 3055270  
GEV Code: LF3055270

**FRYER BASKET 330x140x140  
mm**



LF Code: 3055317  
GEV Code: 970412

**FRYER BASKET 330x140x140  
mm**



LF Code: 3055348  
GEV Code: 970523

**FRYER BASKET 360x270x140  
mm**



LF Code: 3055196  
GEV Code: 970144

**FRYER BASKET 340x160x150  
mm**



LF Code: 3055260  
GEV Code: 970335

**FRYER BASKET 230x200x110  
mm**



LF Code: 3055277  
GEV Code: LF3055277

**FRYER BASKET 280x200x110  
mm**



LF Code: 3055264  
GEV Code: 970198

**FRYER BASKET 305x180x110  
mm**



LF Code: 3055256  
GEV Code: 970166

**FRYER BASKET 270x200x105  
mm**

# DETERGENTS AND CLEANING ACCESSORIES



LF Code: 3092326  
GEV Code: LF3092326

## PULYBAR IGIENIC DETERGENT 1000 ml

Cleans and sanitises:  
Stainless steel, plastic, glass,  
lacquered and painted surfaces,  
mirrors, window frames.  
Ideal for cleaning: Hoods, tables,  
knifeblocks, slicers, coffee  
machines, coffee grinders,  
knives, worktops.  
Non-foaming, leaves no residue  
or odour. No rinsing required.  
Ingredients of vegetable origin.  
Complies with HACCP  
regulations.  
For instructions see enclosed  
documentation.



LF Code: 5103265  
GEV Code: 802253

## GLANCIL DEGREASER "EASY&SAFE" 750 ml

For all surfaces in professional  
kitchens.  
Contains non-ionic surfactants,  
contains perfume.  
Dissolves proteins, starch and  
oil.  
Removes grease from all  
washable, alkaline-resistant  
surfaces and objects.  
Particularly suitable for  
cleaning floors and extractor  
hoods.



LF Code: 3092022  
GEV Code: LF3092022

## ALKALINE DEGREASER "FORT HDSPRAY" 750 ml

For the cleaning of FIXED parts  
Contains anionic, non-  
ionic surfactants with 90%  
biodegradability.  
Alkaline product for the  
removal of grease, cooked  
mineral oils strongly adhering  
to cooking plates, kitchen  
ovens, grills and hoods.  
For instructions see enclosed  
documentation



LF Code: 3092291  
GEV Code: LF3092291

## DEGREASER DETERGENT "FORT" FIRMA 1 kg

High concentr.alkaline product/  
highly degreasing  
for the cleaning of frying tanks  
and ovens  
For instructions see enclosed  
documentation



LF Code: 7125585  
GEV Code: 960079

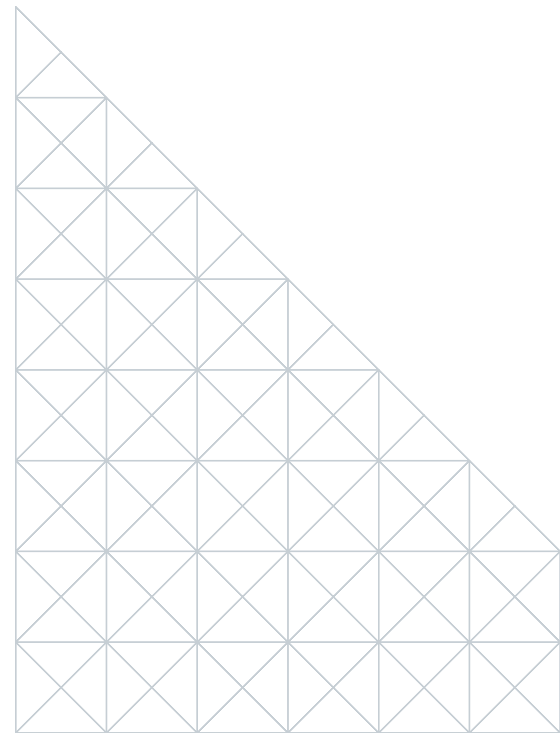
## PLASTIC BRUSH 380 mm



LF Code: 5113127  
GEV Code: 960036

## OVAL CLEANING BRUSH

length 762 mm - white





# DETERGENTS AND CLEANING ACCESSORIES



## CLEANING TABLETS FOR FRYERS

Jar with 35 tablets of 65 g each cleaning tablets for professional fryers



LF Code: 5164750  
GEV Code: 802254

Restaurant fryers require constant maintenance and are particularly difficult to clean due to the large quantities of oil and residual food particles. The REPA Group has added these tablets to its program for degreasing and sanitizing professional fryers in a single step, providing an

important aid to kitchen operators. When used properly they can prolong the lifespan of your professional fryer. For this reason, REPA recommends cleaning your fryer at least once or twice per week with a FRIT TAB tablet, depending on the capacity of the fryer tank.

## YOUR GUIDE TO THE CORRECT USE OF FRIT TAB TABLETS

Remove the dirty oil from the fryer and fill it with clean water, leaving the baskets inside. Put one or two FRIT TAB tablets in the fryer. Heat the water to 50-55°C and allow the product to work for 20 minutes. Rinse thoroughly with clean water. Remove solid residues with a sponge. Rinse again with clean water.



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www.gev-online.com

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www.lfspareparts724.com

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