

BESTA







Your kitchen is your castle.

It's where you make the rules, and the meals that keep your customers coming back for more.

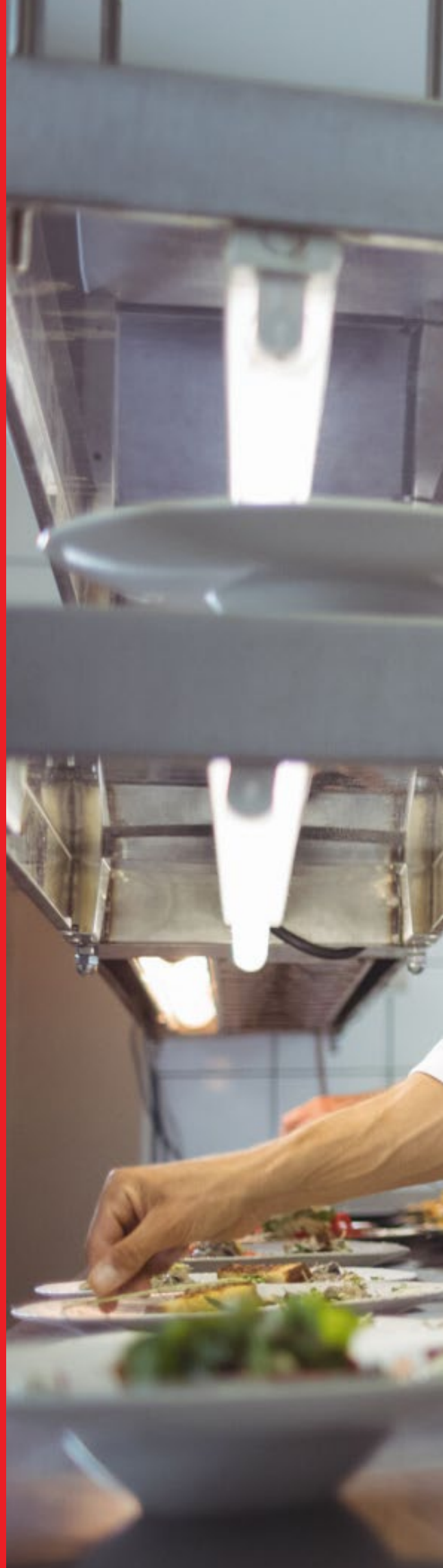
That's why we create the right tools to help you do what you do the very best you can.

At BESTA we only do induction. That's it, that's all, and that's why professional chefs from around the world have come to count on us in the kitchen.

You strive for perfection. We do, too.

The little things that count in the kitchen. A dash of this here, a splash of that there, and then touch more on top to make it all just right.

We live by the same philosophy and the same dedication with every part we make and every product we produce.









Day in, day out, you can count on BESTA.

Every time you suit up to create more memorable meals, you can count on BESTA to provide you with the most advanced technology and the latest tools available to help you serve your customers.

That's our promise.



Green Machines

Induction offers the same power with far less energy at a fraction of the cost

Along with offering all the power, performance, and precision that professional kitchens need, induction is the most eco-friendly way to cook.

According to a study by the Electric Power Research Institute, up to 90% of the energy consumed when cooking with induction technology is transferred directly to the food.

Compare that with only 74% when cooking with conventional electric equipment, and a mere 40% with gas, it all makes switching to induction an easy choice.



Why Induction?

It's clean, it's safe, and it's powerful

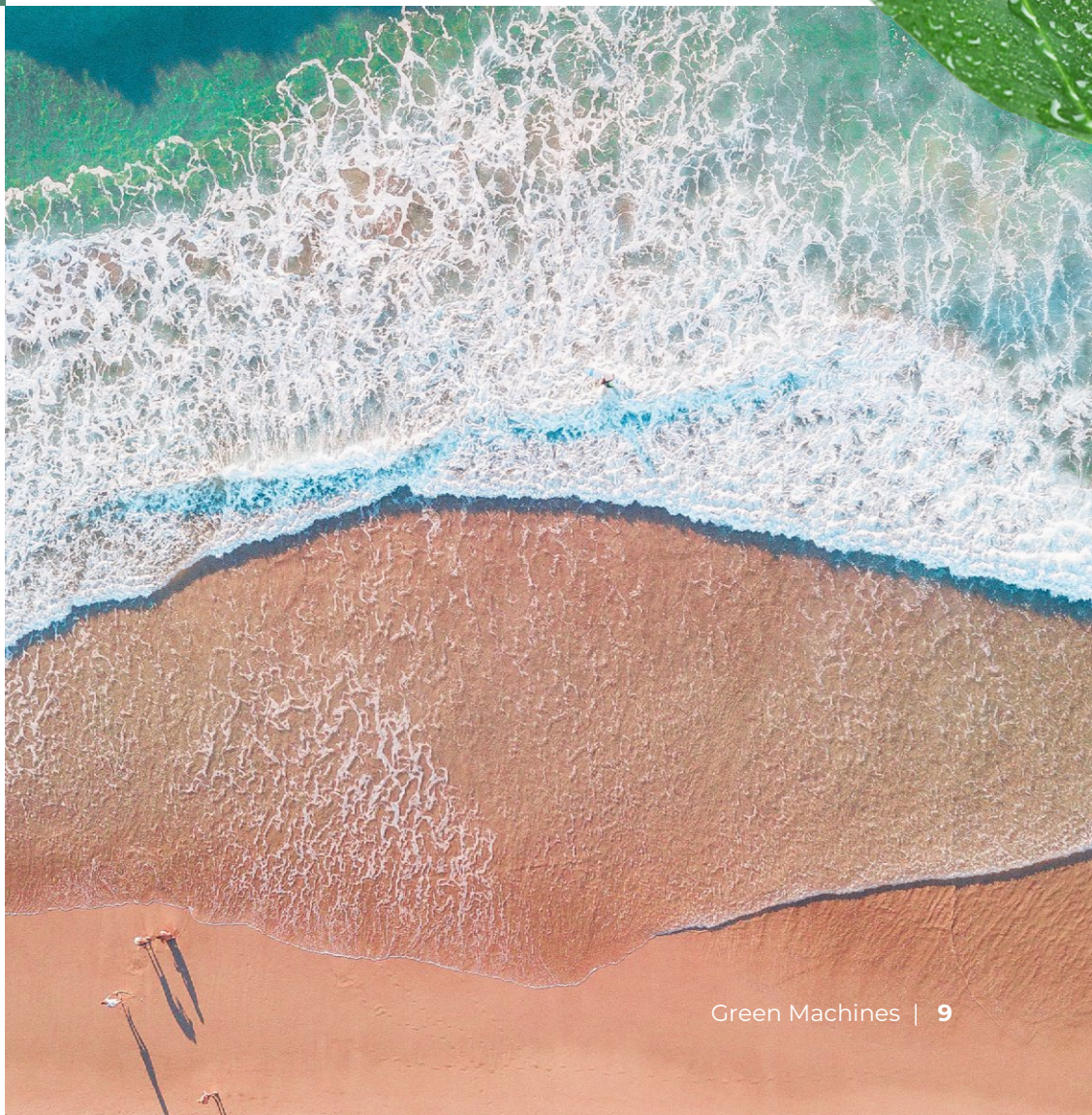
Along with being faster, more responsive, easier to use, and more efficient, induction technology offers the most powerful and precise cooking experience available.

Smart controls offer precise heat regulation, so you can easily bring a boil down to a simmer almost instantly with just the touch of a button.

Choosing induction over conventional cooking equipment offers dramatic reductions in energy use, significant utility savings, and a safer work environment than conventional cooking equipment.

With induction, gone are the days when kitchen staffs are burned by antiquated conventional electric and gas cooking equipment.

Since induction heats the cookware directly, the cooking surface always remains nearly cool to the touch, eliminating the risk of burns and creating a safer kitchen environment free of dangerous fumes.



A photograph of a buffet line in a restaurant. In the foreground, a green marble countertop holds several stainless steel trays filled with various food items, including what appears to be roasted vegetables and meat. The background is slightly blurred, showing a kitchen area with a chef in a white hat and other staff members. The lighting is warm and ambient.

Warmer Line

| | |
|----------------------|----|
| Built-In Warmers | 12 |
| Under-Counter Warmer | 14 |

Warmers

With the world's lowest power consumption, our warmers offer superior efficiency and flexibility.

BESTA Induction Warmers have been the standard for professional kitchens and buffets in some of the finest restaurants around the world for nearly two decades.

Built with durable and stylish construction, our Warmer Line is well known in professional kitchens around the world for being one of the most efficient and reliable warmers on the market.

BESTA warmers retain their temperature well even without a chafing dish, water bath, or double boiler, thanks to direct heating.





2BKH08P / 2BKH37P
Two-Zone Built-In Warmer

- Dual coil design
- Spacious warming surface
- Two independently controlled zones
- Low power consumption, 400W per hob
- All warming steps below 100°C
- No need for chafing dish - direct warming
- Various pan/pot usage
- Precise temperature control
- Wide range of warming settings
- Separated built-in controller

Dimensions: 800 x 300 x 90mm
Power: 208-240V/1ph/50&60hz
Consumption:
2BKH08P – 400W + 400W
2BKH37P – 1800W + 1800W



3BKH12P / 3BKH56P
Three-Zone Built-In Warmer

- Triple coil design
- Spacious warming surface
- Three independently controlled zones
- Low power consumption, 400W per hob
- All warming steps below 100°C
- No need for chafing dish - direct warming
- Various pan/pot usage
- Precise temperature control
- Wide range of warming settings
- Separated built-in controller

Dimensions: 1180 x 400 x 90mm
Power: 208-240V/1ph/50&60hz
Consumption:
3BKH12P – 400W + 400W + 400W
3BKH56P – 1800W + 1800W + 1800W



BKW
Built-In Warmer

- 400W Low power consumption
- All warming steps below 100°C
- No need for chafing dish - direct warming
- Various pan/pot usage
- separated built-in controller
- Precise temperature control
- Built-in safety features
- Automatic overheating detection

Dimensions: 296 x 370 x 80mm
Power: 208-240V/1ph/50&60hz
Consumption: 400W



BKPW
Built-In Warmer

- 400W Low power consumption
- All warming steps below 100°C
- No need for chafing dish - direct warming
- Various pan/pot usage
- Touch control
- Built-in safety features
- Automatic overheating detection

Dimensions: 296 x 370 x 80mm
Power: 208-240V/1ph/50&60hz
Consumption: 400W

| H1 | H2 | H3 | H4 | H5 | H6 | H7 | 1L Water Using Chafar |
|------|------|------|------|------|------|------|-----------------------------|
| 35°C | 40°C | 50°C | 60°C | 70°C | 80°C | 90°C | |

Under Counter Warmer

This under counter warmer requires *nothing* on the counter at all - only a pot or a pan and a great recipe. That's it.

BESTA's Under Counter Warmer is a cool and innovative solution for keeping food warm and ready to serve.

Hidden from view, the specially-designed warmer works through natural stone or ceramic countertops to warm food without the need for any magnetic device or stand under the pan. This makes it a great option for busy kitchens where space is limited.

The warmer features 7 warming steps with heat ranging from 35° to 90°C, so you can keep food warm at the perfect temperature for any occasion.

Another great feature is that BESTA Warmers eliminate the need for chafing dishes, water baths, and double boilers.





BKUW

Under Counter Warmer

- The perfect under-counter warmer requires nothing on buffet counter.
- Easily warms dishes through countertops up to 30mm thick.
- Works perfectly with granite, lava stone, ceramic, and other natural stone or ceramic countertops.
- Industry-leading low power consumption of only 2A across 7 warming settings.
- Automatic pan detection for convenient instant heat transfer.
- Discreet, easy-to-use controls.
- 10 built-in safety features, including automatic overheating detection.
- Can be installed with units side by side without any gap.

Dimensions: 296 x 370 x 80mm

Power: 208-240V/1ph/50&60hz

Consumption: 500W

Nothing needed but the counter

Unlike other brands, the BESTA Under Counter Warmer doesn't require any unsightly frames or temperamental stands.

The discreetly placed controls allow you to easily set temperatures and times, so your dishes are always ready to serve.





| | |
|------------------------|----|
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Griddle

BESTA griddles use 30% less power and deliver up to 30% faster cook times than traditional electric griddles.

BESTA released one of the first induction griddles on the market. Built to be durable, reliable, and powerful, we offer four models to best fit the needs of your busy professional kitchen.

Our lineup of powerful, highly-efficient, easy-to-clean griddles are available with either stainless steel or clad cooking surfaces that take a mere nine minutes to preheat from 40°C to 260°C.

That's blazing fast compared to conventional griddles that take up to twice as long to preheat. Who has time for that?



HIGH
POWER



EVEN
HEATING



EASY
CLEANING





DIHG35G / DIHG35GIR

450 Griddle

- One of the first induction griddles introduced to the market
- Convenient plug-and-play setup
- Big power in a small package
- Super-fast heating and cooling
- Available in clad or stainless steel
- Evenly dispersed heat
- Easy-clean, sanitary surface

Dimensions: 450 x 600 x 345mm

Power: 208-240V/1ph/50&60hz

Consumption: 3500W



DIHG70G / DIHG70GIR

900 Griddle

- One of the first induction griddles introduced to the market
- Convenient plug-and-play setup
- Big power in a small package
- Super-fast heating and cooling
- Available in clad or stainless steel
- Evenly dispersed heat
- Easy-clean, sanitary surface

Dimensions: 450 x 600 x 345mm

Power: 208-240V/1ph/50&60hz

Consumption: 7000W



DIG1200G

1200 Griddle

- Available in Clad or Stainless Steel
- Super-fast heating and cooling times
- Three independent cooking zones or evenly-dispersed heat across the entire cooktop
- Easy-clean sanitary surface
- One of the first induction griddles introduced on the market

Dimensions: 1200 x 750 x 1000mm

Power: 380-420V/3ph+N/50&60hz

Consumption: 10,500W



DIHG1500

1500 Griddle

- Super-fast heating and cooling times
- Available in Clad or Stainless Steel
- Easy-clean sanitary surface
- Three independent cooking zones or evenly-dispersed heat across the entire cooktop
- One of the first induction griddles introduced on the market

Dimensions: 1500 x 750 x 850mm

Power: 380-420V/3ph+N/50&60hz

Consumption: 10,500W

Stock Pots

BESTA Induction Stockpots are easily programmable with four preset recipe settings for consistent taste.

These heavy-duty, eco-friendly Stock Pots offer a variety of options for preparing meals across your menu making them an essential tool for busy professional kitchens.

Whether you're simmering sauces or cooking up tasty stocks and soups, our induction Stock Pots heat up quickly and evenly, so all of your recipes are cooked to perfection every time.

BESTA's induction Stock Pots are well-known for being durable, flexible, powerful, and eco-friendly. They use less energy and cost less to operate than traditional cooking methods.



BESTA's custom-designed cook control panel makes it easy to select pre-set options or customize cooking temperatures and times, ensuring perfectly cooked meals every time.



TCK60 / TCK070 / TCK113

Stock Pot (Wide Load)

- Optional temperature probe for precise cooking results
- High-power bulk cooking with up to 11,000W of power
- Seven warming steps to keep your food ready to serve
- Expansive hardened ceramic glass surface for large pots and pans
- Can handle up to 100kg load
- Precision temperature settings for the perfect cook
- Built-in safety features to keep kitchen staff safe

Dimensions: 450 X 600 X 280 X 150mm

Power: 380-420V/3ph+N/50&60hz

Consumption: 6000W / 7000W / 11,000W

DIH070 / DIH113

Stock Pot

- Optional temperature probe for precise cooking results
- Up to 11,000W of power without radiant heat and dangerous fumes
- Spacious cooking surface accommodates large pots and pans
- High-impact hardened glass for cooking heavy loads
- Can handle up to 100kg load
- Seven warming steps to keep whatever you cook ready to serve
- Built-in safety features to keep kitchen staff safe

Dimensions: 600 X 750 X 373 X 627mm

Power: 380-420V/3ph+N/50&60hz

Consumption: 7000W / 11,000W



Tilting Kettles

BESTA's high-capacity, tilting kettles use 30% less power while cooking up to 20% faster.

A favorite in high-volume professional kitchens, these multi-use Induction Kettles are great for both stir-frying and boiling. The Kettle line comes in either 150L, 250L, or 350L capacities.

With its separate heating zones for the bottom and top of the kettle, you can cook food quickly and evenly, regardless of the amount of servings required.

When cooking at full capacity, you can use the Turbo Speed setting to quickly heat your food. And when cooking smaller amounts, you can save power by using energy saver settings.



DIK-100 / DIK-150 / DIK-250 / DIK-350

Tilting Kettles

- All-in-one kettle: boiling, stir-frying and deep-frying
- Optional 3D stirring mechanism (available with DIH-250)
- Separate top & bottom heating zones
- Pre-heat option for stir-frying`
- Precise temperatures with induction heating technology
- 30% faster cooking with 30% less energy
- Hygienic and non-stick CLAD material for bowl
- Great flexibility across your menu

Specifications:

DIK-100: 150L: 1212 x 1145 x 940mm | 15kw

DIK-150: 150L: 1430 x 1260 x 940mm | 21kw

DIK-250: 250L: 1580 x 1430 x 940mm | 30kw (stirring arm option available)

DIK-350: 350L: 1580 x 1439 x 990mm | 30kw

Power: 380-420V/3ph+N/50&60hz



350L Tilting Kettle with optional Stirring Arm

Rice Cookers

BESTA Induction Rice Cookers are 30% more energy efficient than traditional electric rice cookers.

Induction rice cookers heat up more quickly and evenly than traditional rice cookers, resulting in perfectly cooked rice every time, without undercooked or overcooked grains.

BESTA Rice Cookers are so efficient you can cook 5kg of rice using only 3.5kW of power. Precise temperature control lets you cook rice to your exact specifications, or you can use BESTA's preset programs.





DIHR113RS

High Volume Rice Cooker

- Includes three 3-ply clad rice pans
- Great for a variety of different kinds of rice to meet your menu needs
- Precise temperature control means faster cook times for high-volume professional kitchens
- Built-in temperature probe carefully tracks cook times for perfect results
- Preset programs ensure that your rice is never undercooked or overcooked
- Induction is far superior to traditional rice cooking methods

Dimensions: 730 x 660 x 1200mm

Capacity: 1 Deck = 50 Servings (150 Total)

Power: 380-420V/3ph+N/50&60hz

Consumption: 10,500W

20DIHLR203LR

Individual Rice Cookers

- Great for cooking a variety of different kinds of rice
- Precise temperature control means faster cook times, and perfect results every time
- Individual control allows greater flexibility to meet your menu needs
- Preset programs ensure that your rice is never under or overcooked

Dimensions: 1500 x 350 x 1450mm

Power: 380-420V/3ph+N/50&60hz

Consumption: 20,000W



Pasta & Noodle Boilers

Faster heat-up and recovery with induction means pasta & noodles with perfect texture and taste every time.

A staple in nearly every cuisine around the world, perfectly cooked pasta and noodles are essential for a variety of dishes on the menu.

BESTA's specially designed induction technology in our Pasta & Noodle Boilers uses less power than conventional boilers, while offering as much as 150% faster cook times.

Along with being easy to fill and drain, both the three-basket and five-basket models are easy to clean, making them a snap to keep them looking like they just came off the factory floor.



DIHN070 / DIHN113

Pasta Boiler - 5 Baskets

- Eight heating levels
- 40 Liter water capacity
- Low power consumption
- 5 pasta baskets included
- Precision controller
- Fast heat up and recovery times
- 150% faster cook times than conventional boilers
- Stainless steel construction

Dimensions: 650 x 750 x 850 x 150mm

Power: 380-420V/3ph+N/50&60hz

Consumption: 7000W | 11,000W



DIHN35

Pasta Boiler – 3 Baskets

- Convenient Plug & Play
- 12 Liter water capacity
- Low power consumption
- 3 pasta baskets included
- Precision controller
- Fast heat up and recovery times
- 150% faster cook times than conventional boilers
- Stainless steel construction
- Easy fill-up and water drainage

Dimensions: 450 x 600 x 1000mm

Power: 208-240V/1ph/50&60hz

Consumption: 3500W



Induction Woks

Induction Woks offer the same power and performance without the flames, the fumes, and the fuss.

Both models offer exceptional power and the gas-like perform of a conventional wok, with precise temperature control, unrivaled efficiency, and superior safety.

Built with durable, high-impact ceramic glass to handle even the toughest use, these woks are engineered for the everyday rigors of busy professional kitchens.

The Table Top Wok is perfect for small kitchens or for use as a secondary wok, and the Standing Wok is a larger and more powerful option that is ideal for high-volume operation.



DIHW113

Standing Wok

- Packs the same punch as traditional flame-powered woks
- Much safer without the dangerous fumes and excess heat
- High-impact ceramic glass and durable stainless steel construction
- Precision temperature control
- High heat retention requires less oil when cooking
- Nine heating steps

Dimensions: 650 X 800 X 770mm

Power: 380-420V/3ph+N/50&60hz

Consumption: 11,000



DPCW35

Table-Top Wok

- Deceptively small, but with power on par with traditional flame-powered woks without the dangerous fumes and excess heat
- High-impact ceramic glass and durable stainless steel construction
- Precision, easy-to-use temperature control and monitoring
- High heat retention requires less oil when cooking
- 10 heating and 7 warming steps
- Plug & Play

Dimensions: 375 X 450 X 223mm

Power: 208-240V/1ph/50&60hz

Consumption: 3500W



Deep Fryers

The world's first induction fryer features lightning fast startup and quick recovery times

Unlike most conventional fryers, which heat cooking oil from the bottom of the oil tank, Dipo Deep Fryers bring the oil to optimal cooking temperature from induction coils placed on all four sides.

Induction coils provide a blazing fast start time, which also means longer oil usage and faster cooking.

With induction coils on all four sides, these stylish, highly efficient, easy-to-drain, and easy-to-clean deep fryers can preheat oil to 180°C in less than 12 minutes and have a blazing fast recovery time.



DIHF070 / DIHF113

2 Basket Deep Fryer

- The world's first induction deep-fryer
- Induction coils on all four sides for blazing-fast heat up times
- Preheat oil to 180°C in under 12 minutes
- Longer oil usage and faster cook times
- 17 Liter oil capacity
- Automated temperature control
- 40°C - 180°C oil temperature range
- Easy fill and draining
- Sturdy, stainless steel construction

Dimensions: 450 x 600 x 850 x 150mm

Oil Tank: 350 x 360 x 240mm | 17 Liters

Power: 380-420V/3ph+N/50&60hz

Consumption: 7000W | 11,000W



DIHF113B

3 Basket Deep Fryer

- The world's first induction deep-fryer
- Induction coils on all four sides for blazing-fast heat up times
- Preheat oil to 180C in under 12 minutes
- Longer oil usage and faster cook times
- 25 Liter oil capacity
- Automated temperature control
- 40°C - 180°C oil temperature range
- Easy fill and draining
- Sturdy, stainless steel construction

Dimensions: 600 x 600 x 850 x 150mm

Oil Tank: 495 x 355 x 255mm | 25 Liters

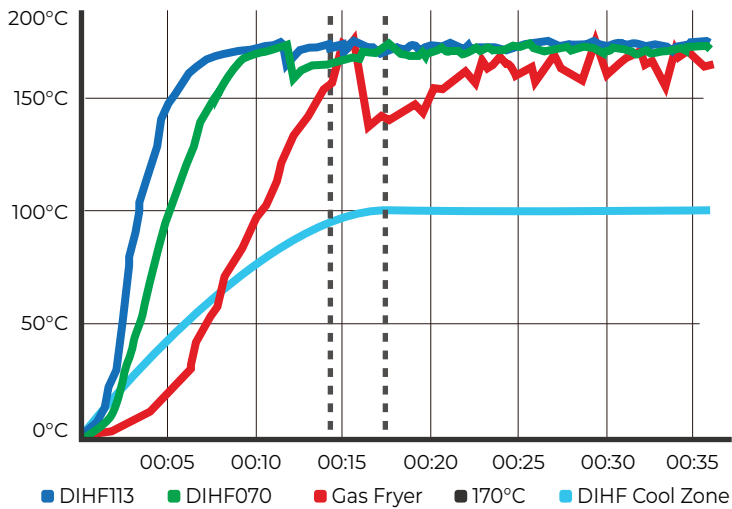
Power: 380-420V/3ph+N/50&60hz

Consumption: 7000W | 11,000W



The BESTA Difference

BESTA Induction Deep Fryers rapidly heat cooking oil from the tank sides rather than from the bottom.



| Performance | DIHF113 | Others |
|--------------------------|------------|---------------|
| Time to Reach 180C | 12 minutes | 15-30 minutes |
| Food-Dropped Temperature | 10°C | 28°C |
| Recovery Time | 2 minutes | 8 minutes |

4-Wall Induction Heating

This method heats the oil more evenly for more consistent cooking and greater efficiency.

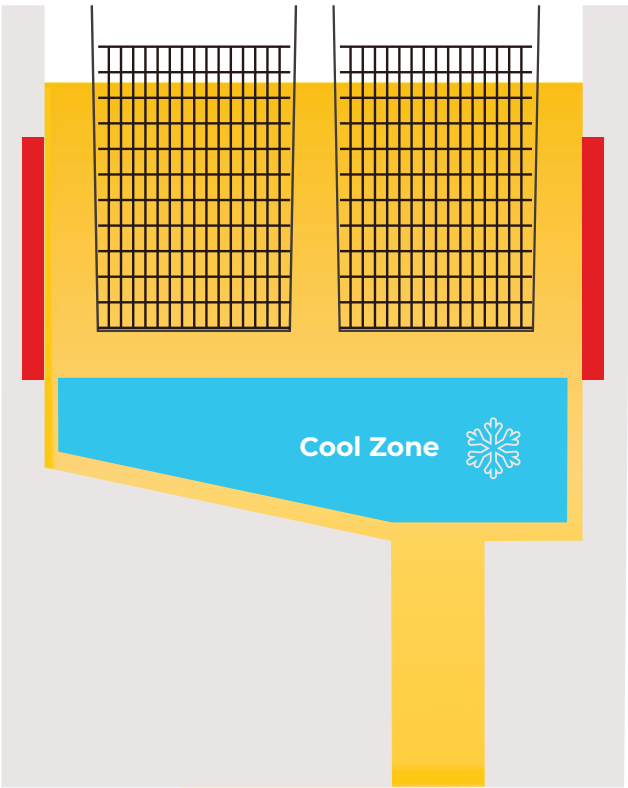


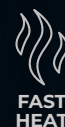
Table-Top Cooktops

A wide range of induction cooktops to fit all of your cooking needs in a busy professional kitchen.

Whether you a fine dining establishment, a popular local food truck or a weekend warrior cooking things up in the backyard, Dipo has the right cooktop to meet your needs.

Our precision-controlled induction cooktops not only offer exceptional cooking performance but also the added advantage of functioning seamlessly as multi-step warmers.

This feature ensures that whatever delicious creation you're preparing stays at the ideal serving temperature, allowing you to serve your culinary masterpieces with ease.



CK26 / CK35

Single Zone Table-Top Cooktop

- Works great as a 10-step cooktop and a 7-step warmer
- Easy to move, plug & play design
- Built with high-impact ceramic glass single coil surface
- Precision temperature control
- Touch sensitive control panel

Dimensions: 365 x 450 x 115mm

Power: 208-240V/1ph/50&60hz

Consumption: 2600W | 3500W



CK226 / CK235

Two-Zone Table-Top Cooktop

- Works great as a 10-step cooktop and a 7-step warmer
- Easy to move, plug & play design
- Built with high-impact ceramic glass single coil surface
- Precision temperature control
- Easy to use, independent precision control of each zone

Dimensions: 700 x 450 x 115mm

Power: 208-240V/1ph/50&60hz

Consumption: 2 X 2600W | 2 X 3500W



TCK26 / TCK35

Single Multi-Function Table Top

- High-powered easy to move 10-step cooktop, and 7-step warmer
- Great for doing both sous vide and frying with the same unit
- Optional, specially-designed temperature probe
- Plug & play unit great for main kitchen, a food truck, or dining table

Dimensions: 364 x 455 x 115mm

Power: 208-240V/1ph/50&60hz

Consumption: 2600W | 3500W



Built-In Cooktops

With an extensive range of built-in induction cooktops, BESTA has the right fit for your professional kitchen.

BESTA's lineup of built-in induction cooktops is designed and constructed for seamless integration into your professional kitchen space.

Known worldwide for their exceptional cooking performance, these heavy-duty cooktops offer a host of benefits that make them a must-have culinary tool in any high-volume kitchen.

BESTA's precision-controlled induction cooktops not only offer exceptional cooking performance but also the added advantage of functioning seamlessly as multi-step warmers.



BKP20TCHQ

Built-in Table Dining Cooktop

- Affordable unit great for cooking at the table or in the kitchen
- Plug & play, very low power consumption design
- Hardened ceramic glass surface great for main kitchen or table dining
- Designed to drop right in and sit flush with counter or tabletop

Dimensions: 298 x 377 x 56mm

Power: 208-240V/1ph/50&60hz

Consumption: 1800W



BK60S / BK70S

High Power Built-In Cooktop

- Accommodates large size cookware for high-volume cook loads
- Hardened ceramic glass surface handles heavy loads
- Great for cooking a variety of meals in the main kitchen
- Includes warmer settings for keeping dishes ready to serve

Dimensions: 400 x 530 x 250mm

Power: 208-240V/1ph/50&60hz

Consumption: 6000W | 7000W



DIBK218S / 226S / 261S / 235S

Two-Zone Built-in Cooktop

- Back and front, easy-to-use independent zone control
- Hardened ceramic glass surface handles heavy loads
- Perfect for cooking high-volumes in the main kitchen
- Includes 8-step heating and 7-step warming settings

Dimensions: 300 x 600 x 220mm

Power: 208-240V/1ph/50&60hz

Consumption: 2000W*2/2600W*2/2600W+3500W/3500W*2



BKT18 / BKT26

Built-in Cooktop

- Low profile, built-in, plug & play unit sits flush with surface
- Hardened ceramic glass surface handles heavy loads
- Great for cooking in the main kitchen or at the dining table
- Includes warmer settings for keeping dishes ready to serve

Dimensions: 296 X 370 X 80mm

Power: 208-240V/1ph/50&60hz

Consumption: 1800W



NBK26 / NBK35

Built-in Table Dining Cooktop

- Low profile, built-in, high-power , plug & play cooktop
- Hardened ceramic glass surface handles heavy loads
- Great for cooking in the main kitchen or for table dining
- Includes warmer settings for keeping dishes ready to serve

Dimensions: 296 x 370 x 80mm

Power: 208-240V/1ph/50&60hz

Consumption: 2600W | 3500W



BKR35

XL Cooktop

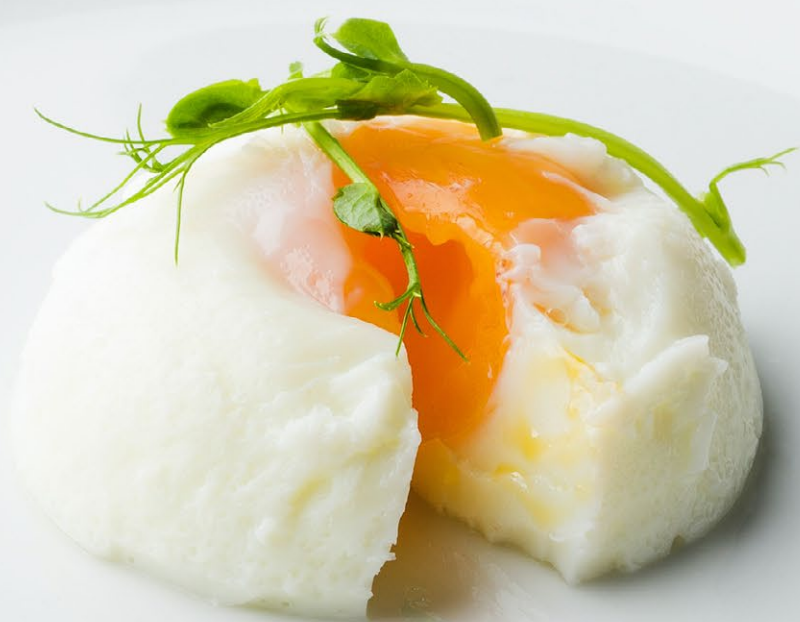
- Wide surface accommodates cookware up to 40cm
- Available with programmable control
- Great for cooking in the front or main kitchen with plug & play
- Includes warmer settings for keeping dishes ready to serve

Dimensions: 380 x 380 x 134mm

Power: 208-240V/1ph/50&60hz

Consumption: 3500W





BESTA