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CATERING CONCEPTS

What We Do

Galgorm Group Catering Concepts specialise in finding the right solution for every size of project in the hospitality and food-service sectors. With decades of experience and a vast portfolio of Restaurants, Hotels, Bars, Servery Counters, Education Authorities & Coffee Bars we're sure we have the solution for you.

Design

Our in-house design department is where your concepts begin to come to life.

Supply

Our large fleet of delivery vehicles will have everything there on time, no matter where.

Project Management

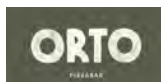
Our experienced project managers ensure that everything goes the way it should, when it should.

Installation & Service

Our in-house installation and service engineers ensure you get the best from your equipment, before and after installation.

Who We Do It For

Below are just a few of Galgorm Group clients, who you may recognize, that we have successfully completed concepts for across Ireland, UK and Europe.



Basalt



PWC



Orto Pizza



Hard Rock Cafe Piccadilly



Live Demonstration kitchen onsite at Galgorm Group HQ.
Keep an eye on the website for demonstration & training events!

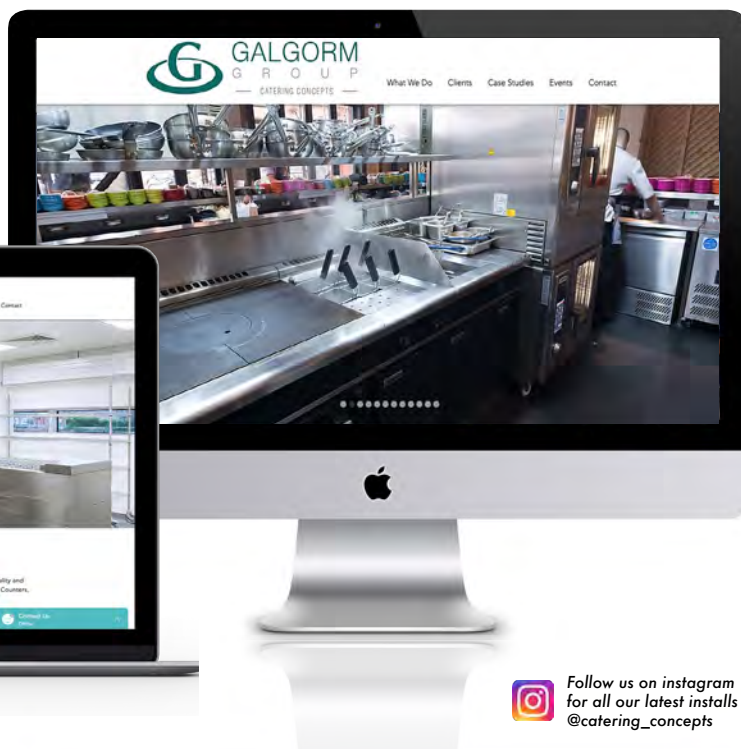


VIEW ONLINE AT..
www.CATERING-CONCEPTS.co.uk

Check out our Catering Concepts website to view all of our recent equipment installations

Be sure to check out the "events" tab where you can view a list of upcoming demonstration events including:

Rational SCC combi oven
Rational VCC cooking
Winterhalter reverse osmosis
Merrychef Ovens
Robot Coupe food processing



Follow us on Instagram
for all our latest installs
@catering_concepts

ALL EQUIPMENT IS MAINTAINED BY OUR IN HOUSE SERVICE TEAM

PLANNED PREVENTATIVE MAINTENANCE • REPAIR • INSTALLATION



Specialists in Maintenance and Service of:
Refrigeration Equipment, Gas Equipment, Catering
Equipment, Floor Care Equipment, Commercial
Laundry, Electrical Repairs, Dishwashing, Dosing &
Maintenance, Large Quantity of Spare Parts

✓ 7 Day Cover
✓ 7 Day Help Line
✓ Tele-Service Coordinators

✓ Full Team of Field Engineers
✓ Gas Safe Registered
✓ Inhouse Service Workshop

iCOMBI PRO® - The reliable professional kitchen assistant

On a footprint of less than 11 ft² (1 m²), you can fry, roast, grill, steam, poach, bake, and much more. It can do that regardless of whether you want to prepare meat, fish, poultry, vegetables, egg dishes, baked goods, or desserts - whether it is thirty or several thousand meals.

It brings the support all kitchen team would wish for: it cooks quickly, is easy to use, provides the food quality you specify, and even saves you money, time, and energy. It does all of the monitoring and checking for you. It sets the temperature, humidity, and cooking time by itself. It monitors the cooking climate and the browning, and even saves you from having to flip or turn items, such as pan-fried foods.

Four intelligent functions:

For cooking quality, ease of operation and efficiency.

1. iCookingControl® - Simplicity through cooking intelligence.
2. HiDensityControl - Precision means top quality.
3. Efficient CareControl - Intelligent automatic cleaning.
4. iLevelControl - Intelligent mixed loading.

Benefits at a glance:

- ✓ Outstanding food quality at all times
- ✓ Easy to operate even for untrained staff
- ✓ Minimum running costs
- ✓ No checking or monitoring
- ✓ Cook different foods at the same time



iCombi Pro XS

Capacity	6 x 2/3 GN
Meals per day	20-80
Width	655mm
Depth	621mm
Height	567mm
Electric	5.7 kW 1 or 3 PH



iCombi Pro 61

Capacity	6 x 1/1 GN
Meals per day	30-100
Width	850mm
Depth	842mm
Height	754mm
Electric	10.8 Kw 1 or 3 PH



iCombi Pro 101

Capacity	10 x 1/1 GN
Meals per day	80-150
Width	850mm
Depth	842mm
Height	1014mm
Electric	18.9 kW 3PH
Gas	14 kW 13amp



iCombi Pro 201

Capacity	20 x 1/1 GN
Meals per day	150-300
Width	877mm
Depth	913mm
Height	1807mm
Electric	37.2 kW 3PH
Gas	48 kW 13amp

The iCombi Pro. This is me.

I'm new, I am experienced, think, learn, forget nothing, watch and adapt. I know the desired result, adapt the humidity, air speed and temperature automatically. Thanks to my intelligence. I will dynamically respond to your requirements. Has the cooking cabinet door been open too long? Is the steak thicker than usual? Are there more chips than the last time? I will automatically adjust the settings and deliver your desired result. Time and time again. With extreme efficiency. After all, that's what my intelligence is for.

- What do you get out of it?
All kinds of freedom, and the certainty of reaching your goals. Exactly as you imagine.

rational-online.com/gb/iCombiPro

Efficient food production
The iProductionManager plans production processes and indicates which foods are best cooked together. Streamlines processes, saves time and energy.

Ultrafast cleaning
A clean unit in approx. 12 minutes, this can only be done by the iCombi Pro. Even the standard clean saves 50%* in time and cleaner. Stay clean, less downtime, more productive time.

Carefully designed
More fan wheels, optimised cooking cabinet shape, increased defumigation performance all mean up to 50%* larger loads and even better food quality. For even higher productivity.

* Compared to the previous model.

Intuitive operating concept
The new operating concept runs through the production process with visual imagery, logical work steps and clear, interactive instructions. So that everyone can work error-free from the start.

Cooking Intelligence
The iCookingSuite knows the way to your desired cooking result and produces it time and time again. With excellent quality. You can also intervene at any time during the cooking process, or switch from a single, to a mixed load. This is freedom, this is flexibility.

Integrated WiFi
The integrated WiFi-interfaces means the iCombi Pro connects easily both to the Internet and to your smartphone in order to connect with ConnectedCooking. For more convenience, security and inspiration.

ENERGY STAR® Partner
The key value is energy-efficiency. This is why the iCombi Pro has been tested by the strictest certification programme.

iCOMBI CLASSIC® - Multi-talented Manual Oven

Cooking demands precision. From both the chef and his tools. The iCombi Classic® is precise in every respect: it provides sophisticated technology to support each chef's individual craftsmanship. It is rugged, easy to operate and offers enticing functions that ensure the highest possible food quality every time: crispy crusts, succulent roasts, intense aromas, attractive colours and retained vitamins and minerals. This is guaranteed by the precision controlled cooking cabinet climate and the accurate setting of temperature, air humidity, air flow and cooking time.

Automatic cleaning - Simply clean.

With the new automatic cleaning function, the iCombi Classic® is ready to use again very quickly. It virtually cleans itself, overnight too if required.

Functions - Impressive performance.

The new iCombi Classic® doesn't just set new standards in terms of cost efficiency, it also raises the bar for effective performance: it supplies food the exact amount of energy it requires, in extremely high doses if necessary. The sensitive measuring and control central functions ensure a uniform cooking cabinet climate that can be matched individually to the food.

Benefits at a glance:

✓ Limitless cooking variety ✓ Optimum cooking cabinet climate ✓ Unmatched cooking performance ✓ Easy-to-use controls



iCombi Classic XS

Capacity	6 x 2/3 GN
Meals per day	20-80
Width	655mm
Depth	555mm
Height	567mm
Electric	5.7 kW 1 or 3 PH



iCombi Classic 61

Capacity	6 x 1/1 GN
Meals per day	30-100
Width	850mm
Depth	842mm
Height	854mm
Electric	10.8 Kw 1 or 3 PH



iCombi Classic 101

Capacity	10 x 1/1 GN
Meals per day	80-150
Width	850mm
Depth	842mm
Height	1014mm
Electric	18.9 kW 3PH
Gas	14 kW 13amp



iCombi Classic 201

Capacity	20 x 1/1 GN
Meals per day	150-300
Width	877mm
Depth	913mm
Height	1872mm
Electric	37.2 kW 3PH
Gas	48 kW 13amp

The iCombi Classic.

Traditional performance you can trust.

The iCombi Classic is truly multitasking, and will quickly become the indispensable assistant in your kitchen. It replaces numerous conventional cooking appliances on a footprint of less than approx. 1 m², it is robust, high-performing, powerful and efficient. It is easy to use. The impressive functions guarantee high cooking quality. So that with your experience as a chef, you will always get the results you want.

That's confidence

A combi-steamer combining high productivity with high food quality.

rational-online.com/xx/iCombiClassic

Easy to use
Dial with push function, colour display, clear symbols on the user interface, so that you can work intuitively and without errors.

Simple programming
Individual programming with up to 100 programs, with multi-step cooking processes of up to 12 steps. For endlessly reproducible results.

ClimaPlus
Top dehumidification performance and the ability to set humidity in 10% stages create a precise cooking cabinet climate. For fast results.

Extended networking
The optional LAN or WiFi interface allows integration in ConnectedCooking, the RATIONAL networking solution.

Fan wheels
Together with the cooking cabinet shape, up to 3 fan wheels provide optimal distribution of the heat providing high energy input into the food. For uniform results and high productivity.

Cleaning and descaling
Automatic clean, including overnight, phosphate-free cleaner tabs and reduced consumption of detergent - it could not get cleaner than that. The care system also prevents scale.

LED cooking cabinet lighting
Trust is good, control is better: With the high light intensity and neutral light colour, the external cooking level can be identified quickly.



iVario Pro®

The multi-functional unit for your kitchen.

Whether in an à la carte restaurant or in industry catering, 30 individual portions or thousands of meals, cooked overnight, under pressure or à la minute, the VarioCooking Center® always offers the optimal solution for the individual requirements of your kitchen.

What is a iVario Pro®

It can: boil, shallow-fry and deep-fry - all in a single unit.

The iVario Pro® combines maximum efficiency and simple operation within minimal space. Conventional cooking appliances such as tilting frying pans, boilers, stoves and deep-fat fryers are combined in a single multifunctional appliance. It can be used for boiling, shallow-frying, low temperature cooking, confit or sous-vide cooking. This means, for maximum productivity, as the iVario Pro® cooks up to four times faster and saves up to 40% in energy compared to convectional cooking technology in accordance with DIN testing.

Three intelligent functions.

1. iVARIOBOOST® - For higher efficiency, outstanding speed and uniform heat distribution.
2. iCOOKINGSUITE® - Intelligent regulation at the push of a button.
3. iZONECONTROL® - Divide the iVario into up to four



iVario 2 XS

Number of meals	From 30
Usage capacity	2 x 17 ltr
Width	W1100mm x D756 x H485mm
Electrical rating	14 kW



iVario Pro L

Number of meals	100-300
Usage capacity	39 dm ² , 100L
Width	W1030 x D894 x H1078mm
Electrical rating	27 kW



iVario 2 XL

Number of meals	100-500
Usage capacity	59 dm ² , 150L
Dimensions	W1365 x D894 x H1078mm
Electrical rating	41 kW

The iVario Pro.
It's all about power.
In every respect.

Intelligent technology – boiling, frying and deep-frying in just one unit. Up to 4 times as fast and precise. With up to 40 % lower consumption of electricity compared to conventional pots, tilting pans, pans, deep-fat fryers or sous-vide cookers. Each dish is tailored to a high standard of quality. All together – to perfection, quickly, cost-efficiently, flexibly and with minimal staff. Each restaurant has its own rules. The new iVario Pro can support them all.

Core probe
Each pan has one core probe to ensure precise cooking with no monitoring required.

Effective energy management
The iVarioBoost heating system combines power, speed and precision. The high reserve capacity and precise heat distribution over the entire surface ensures that the cooking operation runs perfectly. Even with large quantities and for delicate foods.

Speed
With the optional pressure-cooking function, you can achieve up to 35 % shorter cooking times. Automatic pressure build-up and decompression make the iVario Pro fast and convenient.

Intuitive operating concept
Two pans, two views on the display. Simple, logical and efficient. This makes working with the iVario Pro 2-S effortless, from the very start.

Desired result without supervision
Thanks to the intelligence of the iCookingSuite, anything is possible. Nothing sticks and nothing boils over. Also the iVario Pro will only alert you when you are really needed. For a cooking result exactly as you want it. Without checking or supervision.

Higher flexibility
The patented iZoneControl will give you multiple iVario units at the push of a button. For different foods. For more flexibility. For stress-free working.

How can you benefit?
Stress-free mise en place and easy to prepare à la carte. High efficiency and more time. The flexibility and food quality you want.

EIKON® OVEN RANGE

A new meaning of fast food High speed ovens

Now you can benefit from the new trend within the appliances in our range; the Merrychef eikon® range has been designed to deliver restaurant-quality food in 'fast food' times. The best part is the ultra-simple operation of our icon-driven menus; ensuring that every customer receives every dish in exactly the same first-class quality, regardless of who prepares it.

Rapid Cooking: Express preparation up to 15 x faster, crispy and hot.

- conneX 12®: paninis, pizza slices, toasted Subs in quick service restaurants or kiosks
- eikon® e4: pizza, flatbreads or chicken wings in pubs, restaurants, snack bars, service stations, quick service

Accelerated Cooking: Up to 5 x faster

- eikon® e3: Tasty convenience food or snacks in shops, bakeries, small restaurants, or snack stands
- eikon® e5: From high quality steaks and pies nd fish dishes, in larger restaurants and snack bars, pubs, bars, hotels, canteens/food counters or for caterers

Electrical Rating

- conneX 12®: 13 or 30 AMP - 1 PHASE
- eikon® e3: 13 or 30 AMP - 1 PHASE
- eikon® e4: 32 AMP - 1 PHASE
- eikon® e5: 30 AMP - 1 PHASE



eikon®



French Fries
02:30 min.



Wrap with various fillings
40 sec.



Pizza
50 sec.



Toasted Sandwich
40 sec.

conneX 12®

Cafés and bistros
Kiosks
Smaller snack bars
All suppliers of crispy snacks

eikon® e4

Hotels
Quick Service Restaurants
Snack bars
Service stations

eikon® e3

Shops
Bakeries
Smaller restaurants
Butchers with lunch specials

eikon® e5

Larger restaurants and snack bars
Hotels, Pubs
Caterers
Canteens/food counters



Merrychef Cleaning & Accessories

Cleaning products & accessories specially designed to accompany Merrychef ovens.

CODE	DESCRIPTION	PK
32Z4024	Oven Cleaner for Merrychef Ovens 750ml	6 x 750ml
32Z4025	Oven Protector for Merrychef Ovens 750ml	6 x 750ml

Extensive range of accessories online including baskets, liners, paddles, trays and more.



EVOLUTION SERIES

The Blue Seal Evolution Series is the culmination of a process in which the Blue Seal range has been completely redesigned. The result is an expanded, more functional range of equipment offering more configuration options and blistering performance.

Improved streamlining creates a continuous workspace when units are placed in a line-up, while the 812mm of depth gives plenty of cooking area, even when you are forced to push culinary frontiers from the confines of a small kitchen.

A new era in kitchen equipment - Rethink. Redesign. Rebuild.

EVOLUTION



Gas Fryers

MODEL	UKGT45
DIMENSIONS	W 450 x D 812 x H 1085
OIL CAP	2 x 13 Ltr
POWER	2 x 12.5kW

MODEL	UKGT46
DIMENSIONS	W 450 x D 812 x H 1085
OIL CAP	13 Ltr
POWER	2 x 12.5kW



Gas Oven Burner Ranges

MODEL	UKG506D
DIMENSIONS	W 900 x D 812 x H 1085
COOKTOP	6 burners cooktop range
POWER	6 x 7kW

MODEL	UKG508D
DIMENSIONS	W 1200 x D 812 x H 1085
COOKTOP	8 burners cooktop range
POWER	8 x 7kW



Gas Solid Top Ranges

MODEL	IN514-CB
DIMENSIONS	W 900 x D 812 x H 1085
OVEN	Cabinet Base
POWER	12.5kW

MODEL	UKG576
DIMENSIONS	W 900 x D 812 x H 1085
OVEN	2/1 GN convection oven
POWER	20kW



Salamanders

MODEL	UKG91B
DIMENSIONS	W 900 x D 424 x H 456
POWER	2 x 4.4kW - 30,000 Btu/hr

MODEL	QSE60 Rise & Fall
DIMENSIONS	W 600 x D 450 x H 500
POWER	4kW



Gas Bratt Pans

MODEL	UKG580-8
DIMENSIONS	W900 x D812 x H1085mm
CAPACITY	80 Ltr
POWER	20kW

MODEL	UKG580-12
DIMENSIONS	W1200 x D812 x H1085mm
CAPACITY	20 Ltr
POWER	25kW



Gas Griddles

MODEL	UKGP514-LS
DIMENSIONS	W600 x D812 x H1085mm
PLATE	20mm thick griddle plate
POWER	14.5kW

MODEL	UKGP516-LS
DIMENSIONS	W900 x D812 x H1085mm
CAPACITY	20mm thick griddle plate
POWER	23kW



Gas Chargrills

MODEL	UKG594-LS
DIMENSIONS	W600 x D812 x H1085mm
COOKTOP	Reversible top grates
POWER	2 x 9.8kW

MODEL	UKG596-LS
DIMENSIONS	W900 x D812 x H1085mm
COOKTOP	Reversible top grates
POWER	3 x 9.8 kW



Gas Pasta Boilers

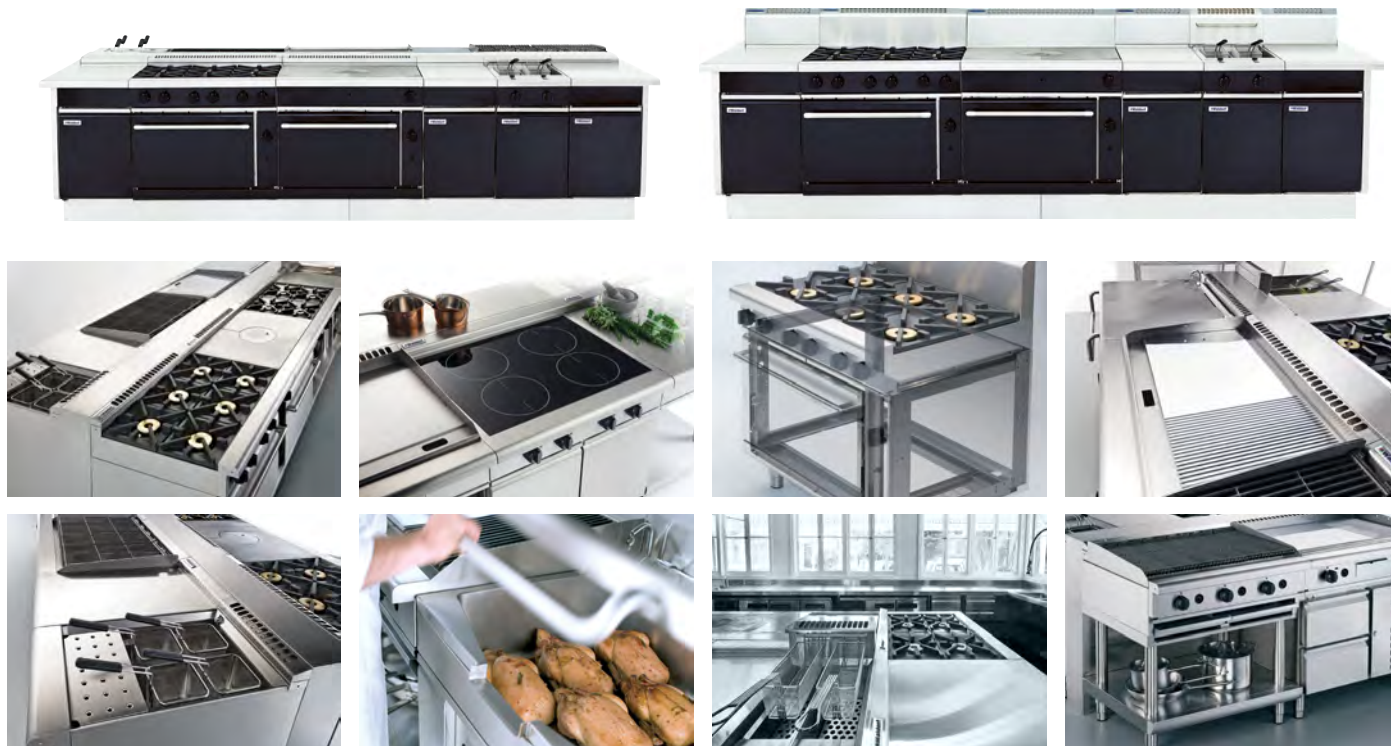
MODEL	UKG47
DIMENSIONS	W450 x D812 x H1085mm
CAPACITY	40 Ltr
POWER	13.5kW

WALDORF BOLD

If your kitchen needs to attract and enthrall as well as perform - why not make a bold choice?

Blue Seal has changed the rules of heavy duty kitchen design forever - with the remarkable new Waldorf Bold range. All the performance and power you have come to expect from Blue Seal but with a sleek, new aesthetic twist. Designed for innovative chefs who want their kitchen to look the part, the Waldorf Bold range is available in two striking finishes; polished industrial steel and a dramatic vitreous enamel black - an impervious surface applied to all non functioning pieces.

The Waldorf Bold units have two options - the integrated splashback or the low back - both deliver a seamless solution for an island or line up kitchen suite. Create the layout you desire, mix and match tops and bottoms for your perfect result.



Product Range

- Bench Tops
- Cooktops
- Deep Fryers
- Chip Scuttle
- Griddles
- Oven Ranges
- Bratt pans
- Chargrills
- Deep Fryer Filters
- Induction Cooktops
- Salamanders
- Pasta Cookers

Waldorf Bold gives you the power to design your own workspace.

The creative possibilities are almost endless.



Waldorf

COBRA MODULAR KITCHEN SERIES

Meet the Cobra series of modular kitchen equipment...

This new range provides a simple, effective system of cooking, one that can be used in small to mid-size kitchens from entry-level restaurants to cafes and takeaway spots. Each piece is designed and built to meet three main criteria - that they be affordable, functional and reliable. The main advantage of the Cobra range is the economical price tag. Often the key to small business is simplicity, and Cobra offers the essential range of equipment solutions to meet your needs. What's more, the range is backed with the service and after sales support that makes all the difference amid the hustle and bustle of the modern day kitchen.

Why Cobra - Cobra represents outstanding value, performance and most importantly reliability. Cobra is ideally suited to small and medium sized eateries whilst offering a flexible range of products. The Cobra range of Cooktops, Barbecues and Griddle Toasters have a unique open cabinet base offering increased storage space as standard.

The Open Burner - Cobra's 5.5kW (18,800Btu/hr) open burners are a simple two piece construction for easy cleaning. Robust controls give a hi to lo turndown to simmer position with safe push'n'turn on or off settings.

Moveable

All modular units feature sturdy legs at the front with rollers at the rear for ease of placement and servicing.

COBRA®
YOUR STYLE. YOUR WAY



CS9 Gas Salamander

Capacity	Four racking positions
Gas	2 x 4.4kW 15,000 Btu/hr
Dimensions	W900 x D389 x H450mm



FF18 Fast Fri Gas Fryer

Capacity	18 Ltr
Gas	25kW
Dimensions	W400 x D735 x H1085mm



CT6 Gas Griddle Toaster

Capacity	Open cabinet base for extra storage
Gas	2 x 5.5kW 18,800Btu/hr
Dimensions	W600 x D800 x H1085mm



CR9D Gas Static Oven

Capacity	2/1 GN or 1/1 GN
Gas	6 x 5.5kW 18,800Btu/hr
Dimensions	W900 x D800 x H1085mm Including Splash back



TURBOFAN CONVECTION OVEN SERIES

The Next Generation Arrives...

The best performing ideas in the Turbofan range have been redesigned, redeveloped and reborn as a durable new series of convection ovens designed for ease of use, increased application and future-proof durability. Each product in the new series carries Turbofan performance and durability in its DNA. The new Turbofan Series looks superior and this impression is fully supported by an array of new features. The Turbofan Series of convection ovens is further complemented by the P Series prover/holding cabinets, the new H Series of dedicated holding cabinets, the new 40 Series combi ovens and new oven support stands.

Five intelligent functions:

1. **ROASTING AND COOKING** - Upgraded with greater power, delivering increased air volume and heat distribution.
2. **COOK 'N' HOLD** - Using a cooking and prover/holding platform the benefits to the operator are immediate.
3. **BAKING** - Baking in the Turbofan convection oven offers both convenient ease of use and consistent quality of output.
4. **PROVING** - Ideal for fresh or frozen dough products. Proving and holding cabinets provide the best of baking power!
5. **REGENERATION** - Ideally suited to the regeneration of vegetables, proteins and starch food products

turbofan[®]

CONVECTION OVEN SYSTEMS



E31D4 Oven

Capacity	4 x GN 1/1
Electrical Loading	3.1kW 1Ph
Dimensions	W565 x D390 x H425mm



E33D5 Oven

Capacity	5 x GN 1/1
Electrical Loading	5.8 kW 1Ph
Dimensions	W610 x D680 x H730mm



E35D6 Oven

Capacity	6 x GN 1/1
Electrical Loading	12 kW 3Ph
Dimensions	W910 x D1022 x H871mm



E931M Oven & Cooktop

Capacity	4 x GN 1/1
Electrical Loading	Oven - 3.1kW Cooktop - 7.0kW 1Ph
Dimensions	W675 x D626 x H890mm



SILVERLINK 600 - Modular 600mm deep light-medium duty prime cooking equipment.

The Silverlink 600 range is extensive and includes gas and electric cooking equipment for both counter-top and free-standing use. All units are 600mm deep to make optimum use of available kitchen space. Width sizes extend from a compact 300mm up to 900mm, depending on the product type. This modular design concept enables you to mix and match individual pieces of cooking appliances to create your ideal kitchen layout.

Electric Griddles

- ✓ Solid 12mm thick machined steel plate
- ✓ Ensures even heat distribution and excellent heat retention
- ✓ Fully-welded plates eliminate dirt traps
- ✓ Thermostatically controlled for consistent performance

All models available in Gas, Machine Steel, Chrome, Half Ribbed and Fully Ribbed



Model	GS3
Cooking Area	262 x 405
W x D x H	300 x 600 x 330
Cooking Zones	1
Power	2kW



Model	GS6
Cooking Area	562 x 405
W x D x H	600 x 600 x 330
Cooking Zones	1
Power	3kW

Electric Counter Top Fryers

- ✓ Front mounted controls ensure safe working practice
- ✓ Hinging element with safety cut-out provides easy access to tank for cleaning
- ✓ High quality grade 304 stainless steel fryer tanks
- ✓ Thermostatic control with fail-safe top temperature cut out

Gas Models also available



Model	DF33
Tank	Single - 1 Basket
W x D x H	300 x 600 x 335
Capacity	9 Ltr
Power	3kW



Model	DF66
Tank	Twin - 2 Baskets
W x D x H	600 x 600 x 335
Capacity	2 x 9 Ltr
Power	2 x 3kW

Electric Boiling Tops

- ✓ Fully pressed and sealed hob tops for easy cleaning
- ✓ Automatic power reduction, if pan boils dry or is removed
- ✓ Six-position switches control each plate
- ✓ 180mm / 7" sealed hotplates

Gas Models also available



Model	HT3
Plates	2
W x D x H	300 x 600 x 290
Power	3kW



Model	HT6
Plates	4
W x D x H	600 x 600 x 290
Power	7kW

Electric Oven Range

- ✓ Fully pressed and sealed hob top for easy cleaning
- ✓ Automatic power reduction, if pan boils dry or is removed
- ✓ Twin fan assisted oven for even heat and consistent cooking results
- ✓ Large capacity oven with vitreous enamelled interior
- ✓ Removable oven base for easy cleaning

Gas Models also available



Model	ESLR9C
W x D x H	900 x 600 x 925
Oven Capacity	0.093 m3
Power	16.5kW

Electric Bains Marie

- ✓ Hold sauces, gravy, pre-cooked foods for up to 2 hours at serving temp
- ✓ Adjustable thermostatic heat control
- ✓ Available in Dry or Wet heat

* Contact Sales for Gastronorm configurations



Model	BS3
W x D x H	300 x 600 x 290
Capacity	2 x 4.5 Ltr Round
Power	0.5kW



Model	BS7
W x D x H	750 x 600 x 290
Capacity	6 x 4.5 Ltr Round
Power	1kW

Electric Silverlink Induction Hobs

- ✓ High power delivers almost twice the cooking power of a similarly rated gas hob
- ✓ 6mm thick high impact resistant Schott Ceran® glass ceramic surface
- ✓ Easy to use rotary controls complete with LED display of power level
- ✓ Portable, plug in device - easy to move around the kitchen
- ✓ Not suitable for mounting on Silverlink 600 HC/HCL pedestals or V ovens



Model	SLI3
Plates	1
W x D x H	450 x 600 x 265
Power	2.4kW



Model	SL142
Plates	4
W x D x H	600 x 600 x 265
Power	2 x 3kW

PANTHER - Hot Cupboards that cater for every need

Panther hot cupboards are available in various lengths, either as plain top or bain marie top, which can hold up to six standard 1/1 GN containers. Features include digital temperature display and control, fan assisted heating and 1/1 GN compatible mirror stainless steel interiors. From cafeterias to large restaurants, small care homes to hospitals, primary schools to colleges and universities, the Panther range of hot cupboards more than measures up to the task.

- ✓ Accurate digital electronic control of the hot cupboard temperature
- ✓ Adjustable between 20 and 99 degrees C, ensures compliance with food hygiene regulations
- ✓ Fan assisted hot cupboard provides even heat distribution, fast heat up and lower energy usage
- ✓ Supplied with two heavy duty multi-section chrome plated shelves to take the heaviest loads
- ✓ Four shelf positions allow adjustment to meet individual needs
- ✓ Choice of static and mobile versions
- ✓ Supplied with swivel and lockable castors
- ✓ Cupboard double skinned with insulation

Hot Cupboards Plain Tops

Our hot cupboards plain tops can also be used for the plating up and garnishing of food dishes, while also doubling as a pass through area to front of house staff. The smooth surface is not only easy to clean, but also provides an extra workspace that can even be used as a mobile workstation should you wish.

CODE	DESCRIPTION	OVEN SHELF	POWER	DIMENSIONS MM
P6P2	670 Series	788 x 512	1.5kW	W 980 x D 670 x H 900
P6P3	670 Series	980 x 512	1.5kW	W 1205 x D 670 x H 900
P6P4	670 Series	1286 x 512	2.5kW	W 1530 x D 670 x H 900
P6P5	670 Series	1610 x 512	2.5kW	W 1855 x D 670 x H 900
P8P3	800 Series	980 x 512	1.5kW	W 1125 x D 800 x H 900
P8P4	800 Series	1286 x 512	2.5kW	W 1530 x D 850 x H 900
P8P5	800 Series	1610 x 512	2.5kW	W 1855 x D 850 x H 900

670 SERIES
800 SERIES



Hot Cupboards Bain Maries

Lincat hot cupboard bain marie tops available in 2, 3, 4, 5, or even 6 1/1GN containers that enables for easy transferring to and from other appliances, making them ideal for cafeterias, schools, restaurants and hotels.

These units provide an effective way of holding food at optimum temperatures for longer periods of time, in particular the hot cupboards bain marie top is great for holding a wide variety of carvery and breakfast items – either for self service or for back service.

CODE	DESCRIPTION	OVEN SHELF	POWER	DIMENSIONS MM
P6B2	2 x 1/1 GN	785 x 512	2.6kW	W 980 x D 672 x H 912
P6B3	3 x 1/1 GN	966 x 512	2.8kW	W 1205 x D 672 x H 912
P6B4	4 x 1/1 GN	1286 x 512	4.9kW	W 1530 x D 672 x H 912
P6B5	5 x 1/1 GN	1610 x 512	5.2kW	W 1855 x D 672 x H 912
P8B3	3 x 1/1 GN	967 x 512	2.8kW	W 1205 x D 850 x H 912
P8B4	4 x 1/1 GN	1286 x 512	4.9kW	W 1530 x D 850 x H 912
P8B5	5 x 1/1 GN	1610 x 512	5.2kW	W 1855 x D 850 x H 912

670 SERIES
800 SERIES



Additional Gantry options also available online.



PHOENIX - Robust and Durable cooking equipment

The Phoenix range offers performance and power without the frills, at a cost-effective price point. Robust and durable, the medium duty Phoenix series includes both gas and electric models, and has been designed to cope with the day-to-day demands of the busiest of kitchens. The range is ideal for the value-conscious buyer who doesn't want to sacrifice quality and performance.

Electric Induction Oven Range

- ✓ Incredible efficiency, automatically cutting power when no pan is present
- ✓ Easy to clean, heavy duty 6mm thick high impact resistant glass ceramic surface
- ✓ Twin fan assisted oven for uniform heat and consistent cooking results
- ✓ Highly insulated oven reducing heat loss and ensuring a more consistent temperature
- ✓ Large 6 x GN1/1 capacity enabling six different foods to be cooked simultaneously

Model	PHER01
Plates	6
W x D x H	900 x 817 x 923
Power	17.1kW



OPUS 800 - Heavy duty prime cooking equipment

Built on the success of our Opus 700 series, Opus 800 is larger, heavier, more durable and more powerful too. Opus 800 products can be configured in a greater number of ways to meet the needs of the busiest commercial kitchen. With a stylish new look, the Opus 800 series is designed and engineered to deliver enhanced performance, energy efficiency and serviceability.

Electric Oven Range

- ✓ Heavy-duty cast iron 2.6kW hotplates deliver fast responsive heat
- ✓ Available with Square or round hotplates
- ✓ Fully pressed sealed hob for easy cleaning 6kW oven
- ✓ Precise thermostatic control from 130°C to 265°C
- ✓ Fan assisted oven for uniform heat and consistent cooking results
- ✓ Large capacity oven 6 x GN1/1 3 shelves and 5 shelf positions maximise oven space
- ✓ Removable oven base for easy cleaning
- ✓ Double insulated doors, side and back panels for safe operation, efficiency and economy

Model	OE8008
Plates	6 x Square
W x D x H	900 x 800 x 925
Power	21.6kW

Model	OE8016
Plates	6 x Round
W x D x H	900 x 800 x 925
Power	21.6kW



Gas Fryer Range

- ✓ Accurate thermostatic control up to 190°C for consistent results and safe operation
- ✓ Externally fired heating gives easy access for cleaning tanks
- ✓ Fryer is supplied with front legs and rear castors for safety and stability
- ✓ High energy efficiency
- ✓ Flame failure protection
- ✓ Base model with oil drainage through body of the fryer
- ✓ Failsafe over temperature cut out
- ✓ Stainless steel base chassis & insulated tank
- ✓ Includes batter plate, baskets, full lid and stainless steel bucket.

Model	OG8106/N
Capacity	16 Ltrs
W x D x H	400 x 800 x 1020
Power	23kW

Model	OE8112OE
Capacity	15 Ltrs
W x D x H	300 x 800 x 1020
Power	12kW



Lincat FilterFlow Automatic-Fill Water Boilers

- ✓ Large quantities of piping hot water on demand
- ✓ Designed to be highly reliable and simple to use
- ✓ Adjustable water temperature from 70°C to 96°C
- ✓ FilterFlow system provides exceptional water quality, filtering out contaminants
- ✓ Built-in digital controls allow you to set a precise water temperature

CODE	DESCRIPTION	OUTPUT/HR	DIMENSIONS (mm)	POWER
M3F	Wall Mounted	28 Ltr, 3.5 Ltr draw off	W 300 x D 202 x H 269	3kW
M5F	Wall Mounted	28 Ltr, 5.5 Ltr draw off	W 340 x D 203 x H 269	3kW
M7F	Wall Mounted	28 Ltr, 8 Ltr draw off	W 340 x D 203 x H 269	3kW



Lincat FilterFlow Automatic-Fill Water Boilers

- ✓ High quality boiling water on tap 24 hours a day
- ✓ Easily operated from a large, colour touchscreen display
- ✓ 7-day timer eco setting reduces the volume of boiling water by 50% for quieter periods
- ✓ Self descale programme to reduce the build-up of scale Built-in water filtration system
- ✓ Reliable electronic temperature control system
- ✓ Enhanced multi-level diagnostics
- ✓ Adjustable water temperature from 70°C - 98°C

CODE	DESCRIPTION	OUTPUT/HR	DIMENSIONS (mm)	POWER
EB3FX	Free Standing	31 Ltr, 11 Ltr draw off	W 290 x D 250 x H 600	3kW
EB4FX	Free Standing	45 Ltr, 11 Ltr draw off	W 290 x D 250 x H 600	4.5kW
EB6FX	Free Standing	60 Ltr, 18 Ltr draw off	W 290 x D 525 x H 690	6kW



Wall Mounted Lincat FilterFlow Automatic-Fill Water Boilers

- ✓ Unique built-in filtration system - convenient and cost effective
- ✓ Compact - Flush wall-mounted design, ideal for siting over draining boards or sinks
- ✓ Adjustable temperature between 70° and 96° - perfect for speciality teas
- ✓ Reliable electronic temperature control system ensures economical operation
- ✓ Advanced diagnostics with LCD panel showing boiler status
- ✓ Integral filter reduces scale build-up, reducing energy and service costs

CODE	DESCRIPTION	OUTPUT/HR	DIMENSIONS (mm)	POWER
WMB3F/B	Black	31 Ltr, 3.5 Ltr draw off	W 300 x D 185 x H 415	3kW
WMB3F/W	White	31 Ltr, 3.5 Ltr draw off	W 300 x D 185 x H 415	3kW



Swan Steel Manual Fill Electric Boilers

1 Year Parts & Labour Warranty

This hot water urn from Swan will provide many years of faithful, efficient service. It features an energy-saving keep hot function, a special tap to prevent accidental operation and has a unique lid fitting that prevents unwanted noise and condensation associated with other urns

- ✓ Stainless steel capacity
- ✓ Automatic temperature control
- ✓ Unique style steam vented lid
- ✓ Keep hot function
- ✓ Drip tray
- ✓ Concealed heating element

CODE	CAPACITY	DIMENSIONS (mm)	POWER
SWU20L	26 Ltr / 104 cup	W 360 x D 360 x H 550	2.2kW (keep hot 150 Watts)
SWU26L	20 Ltr / 80 cup	W 360 x D 360 x H 630	2.5kW (keep hot 190 Watts)



Hamilton Beach Spindle Drinks Mixer

- ✓ Perfect For mixing ice cream shakes, bar drinks, blending eggs, pancake and waffle batter.
- ✓ Minimized motor vibration – each motor is individually balanced.
- ✓ 3 speeds for maximum mixing control.
- ✓ Heavy-duty die cast construction.
- ✓ Motors are built to last with sealed, permanently lubricated ball bearings.
- ✓ Motor starts automatically when cup is inserted into cup guide and stops when cup is removed.

CODE	DIMENSIONS (mm)	POWER
HMD200-UK	165 x 171 x 521mm	1/3 Hp



Hamilton Beach Eclipse® Blender

- ✓ QuietBlend™ Technology - Greatly reduces motor noise with the advanced Quiet Shield™ to lower sound.
- ✓ Compact Size - Blender width of 8.5" / 22cm fits neatly on top of counter.
- ✓ The Quiet Shield™ enclosure opens to a maximum height of just 22" / 56 cm.
- ✓ Pre-programmed Cycles - Choose from 5 buttons for popular drinks and over 100 additional cycles.
- ✓ Jar Pad Sensor - Turns off motor when container is not in place - reduces grinding and "wear and tear"
- ✓ Quiet Shield™ Sensor - Turns off motor when operator lifts Quiet Shield™ (can be disabled on 120V.)
- ✓ Lifetime Warranty on Motor Drive Coupling and Stainless Steel Blade.
- ✓ Wave~Action® System.
- ✓ Overheat Protection - Display alerts if motor overheats. Provides directions to run a quick cool-down cycle.

CODE	CAPACITY	DIMENSIONS (mm)	POWER
HBH750-UK	1.4 L Polycarb Container	H 470 x W 216 x D 286mm	3 Hp



Hamilton Beach Fury® Blender

- ✓ Wave~Action® System.
- ✓ Super-Creamy Drink Profile.
- ✓ Two Speeds, Jump Cycle & Pulse Button - Offers precision blending for a wide variety of drink mixtures.
- ✓ Timer with Automatic Shutoff - Indispensable for busy bars, it frees operators up for other tasks.
- ✓ 3 Hp Motor - Built with a durable all-metal drive coupling to satisfy the demands of the busiest bars.

CODE	CAPACITY	DIMENSIONS (mm)	POWER
HBH550-UK	1.8 L Polycarbonate Jug	H 457 x W 178 x D 203mm	1 Hp

Sirman Sous Vide Water Baths

- ✓ Low temperature cooking device with water static heating.
- ✓ Stainless steel structure and 1/1 GN made of stainless steel.
- ✓ Practical handles for easy carrying.
- ✓ Powerful shock-proof coated heating elements in contact with tank bottom.
- ✓ Electronic control system of temperature with working temperature display.
- ✓ 5 storable programmes.
- ✓ Comes with lid.

CODE	SZIE	POWER	CAPACITY	DIMENSIONS (mm)
SOFTCOOKER 2/3	2/3 GN	1.1kw	14L	390 x 360 x 300mm
SOFTCOOKER 1/1	1/1 GN	1.7kw	22L	565 x 360 x 300mm



Mirra Meat Slicers

- ✓ Anodized cast aluminium alloy.
- ✓ Great distance between blade and motor for easy cleaning.
- ✓ Ventilated motor.
- ✓ Forged, hardened large thickness blades.
- ✓ Carriage running on self-lubricating bushes and lapped pins.
- ✓ Stainless steel screws and slice deflector.
- ✓ Strong thickness gauge support.
- ✓ Cast-in sharpener assembly.
- ✓ Compact dimensions and great cutting capacity.
- ✓ CE professional with device for releasing the carriage.
- ✓ Teflon coated or toothed blades are available on demand.

CODE	BLADE	MOTOR	CUT	RUN OF CARRIAGE	DIMENSIONS (mm)
MIRRA250	250mm / 10"	147w/0.20hp	0 - 13 mm	230 mm	W 570 x D 560 x H 475mm
MIRRA300	300mm / 12"	210w/0.29hp	0 - 13 mm	285 mm	W 640 x D 610 x H 510mm



Food Processors - 3 machines in 1!

- ✓ New easy-fit lid, making it quicker and easier to use.
- ✓ New magnetic failsafe system and motor brake which, stops the blades moving as soon as the lid is opened.
- ✓ A large hopper (104 cm²) for the preparation of vegetables, such as cabbage, celeriac, lettuce & tomatoes.
- ✓ A cylindrical hopper (ø 58 mm) designed for long or fragile vegetables giving an outstanding quality of cut.
- ✓ Automatic restart of the machine by the pusher for greater speed and efficiency.

CODE	MODEL	CAPACITY	BOWL	POWER	SPEED(S)	COVERS
2539	R301	3.7 litres	Polycarbonate	650 watts	1500 rpm	10 to 80
2540	R301 Ultra	3.7 litres	Stainless Steel	650 watts	1500 rpm	10 to 80
2427	R401	4.5 litres	Stainless Steel	700 watts	1500rpm	20 to 100
2458	R402	4.5 litres	Stainless Steel	750 watts	1500rpm	20 to 100



Robot Coupe Blixer

- ✓ 4.5-litre capacity, stainless-steel bowl with handle.
- ✓ Fine serrated blade is supplied as a standard attachment
- ✓ Scraper arm made in two parts easy to dismantle and to clean
- ✓ Polycarbonate lid designed to allow the addition of liquid or ingredients during processing
- ✓ Magnetic safety system, thermal failsafe and motor brake
- ✓ Chops ingredients to an ultra-fine consistency

CODE	MODEL	CAPACITY	BOWL	POWER	SPEED(S)	COVERS
33232	Blixer 2	2.9 litres	Stainless Steel	700 watts	3000 rpm	1 to 15



Robot Cook - The 1st Professionnal heating Food Processor!

- ✓ 3.7 litre stainless steel bowl with handle.
- ✓ 2.5 litre liquid capacity.
- ✓ Heating capacity up to 140°C, accurate to the nearest degree.
- ✓ Asynchronous industrial motor.
- ✓ Micro-serrated stainless steel blade knife assembly.
- ✓ Bowl, blade assembly and lid are dishwasher safe.
- ✓ Water tight lid equipped with a bowl scraper.
- ✓ Variable speed from 100 to 3500 rpm
- ✓ High speed Pulse/Turbo of 4500 rpm
- ✓ R-Mix blend speed from -100 to -500 rpm
- ✓ Intermittent speed: slow speed blade rotation every 2 seconds.

	MODEL	BOWL	LIQUID	POWER	HEATING
43001	Robot Cook	3.7 litres	2.5 litres	1800 Watts	up to 140°C



Stick Blenders

- ✓ Perfect hygiene: Foot, knife, bell, and whisk fully removable - a Robot-Coupe exclusive.
- ✓ Large processing capacity: Powerful motor for fast processing and an optimum quality end-product.
- ✓ Easy maintenance: 100% stainless steel tube, bell, knife and whisk.
- ✓ Compact models: Space saving and easy to use. 5 models to process small quantities.
- ✓ Pan capacity: Between 2 and 400 litres according to the model.

CODE	MODEL	PAN CAPACITY	TUBE LENGTH	POWER	SPEEDS
34801	MP350	50 L	350 mm	440 Watts	9500 rpm
34811	MP450	100 L	450 mm	500 Watts	9500 rpm
34821	MP550	200 L	550 mm	750 Watts	9000 rpm
34741	MP160	For smaller preparations	160 mm	240 Watts	2000-12500 rpm
34751	MP190	For smaller preparations	190 mm	270 Watts	2000-12500 rpm
35761	MP240	For smaller preparations	240 mm	290 Watts	2000-12500 rpm



CLASSEQ - Warewashing made simple

Classeq stands for simplicity. Every facet of the Classeq brand reinforces this message. Engineered with simplicity in mind. They are easy to choose and install; simple to use; and simple to maintain & clean. Complemented by high quality manufacture and dependable, robust build. Classeq machines always provides clean, reliable and quality results at affordable prices.



Locally Manufactured
Classeq machines are made in the UK.



Colour Coded Display
Amber Flashing - Machine Heating
Blue - Machine in cycle
Green - Machine ready



LCD Display
Displaying rinse and wash tank temperatures.



Operational Monitoring
Monitors heating and water usage to improve efficiency.

**PASS THROUGH DISHWASHERS** - Full Range Available

High volume, simple to use, WRAS compliant dishwashers, suitable for straight-through or corner sited operations. Classeq's range of Pass Through dishwashers (also known as hood types) are perfectly suited to any busy kitchen and are capable of cleaning up to 720 plates per hour. With a 39 litre wash tank, running costs are kept to a minimum and features such as continuous hood clean and removable wash arms ensure that they are easy to clean. All machines have full, 'Type A', Water Board compliance (WRAS) and drain pumps fitted as standard, plus the option to have rinse pumps, detergent pumps and integral water softeners fitted.

CODE	WASH CYCLES	RACK SIZE	CAPACITY	DIMENSIONS (mm)	POWER
P500AD12	1.5 / 3 / 5mins	500sq mm	39 Ltr	W 630 x D 720mm	3-ph
P500AWS12 (w/ Water Softner)				Height - Hood Open: 1940-1990mm Height - Hood Closed: 1470-1520mm	6.84 kW 5 amp
P500AD16	1.5 / 3 / 5mins	500sq mm	39Ltr	W 630 x D 728mm	3-ph
P500AWS16 (w/ Water Softner)				Height - Hood Open: 1955-2010mm Height - Hood Closed: 1460-1515mm	9.48 kW 16 amp
P500AD22	1.5 / 3 / 5mins	500sq mm	39Ltr	W 630 x D 728mm	3-ph
P500AWS22 (w/ Water Softner)				Height - Hood Open: 1955-2010mm Height - Hood Closed: 1460-1515mm	12.68 kW 22 amp



UNDERCOUNTER GLASSWASHERS - Full Range Available

Classeq compact, front-loading glasswashers are available in three sizes, holding up to 25 pint-sized glasses per rack. In addition, clever software constantly monitors water usage, temperature, chemical levels and wash cycles giving valuable data used to improve operational efficiencies.

CODE	WASH CYCLES	RACK SIZE	CAPACITY	DIMENSIONS (mm)	POWER
G400	1.5 / 2 mins	400sq mm	9.77 Ltr	W 450 x D 517 x 760-790mm Open - D 865 mm	1-ph 220-240v 13 amp
G400P (w/ Drain Pump)					
G500	1.5 / 2 mins	500sq mm	14.33 Ltr	W 550 x D 605 x 830-860mm Open - D 987 mm	1-ph 220-240v 30 amp
G500P (w/ Drain Pump)					

*Duo unit available with 2 wash programs (2 min and 1.5 min). Double skinned for noise reduction and reduced heat loss.

**UNDERCOUNTER DISHWASHERS** - Full Range Available

Classeq compact, front-loading dishwashers are available in three sizes, holding up to 18 plates per rack and capable of up to 540 plates per hour.

CODE	WASH CYCLES	RACK SIZE	CAPACITY	DIMENSIONS (mm)	POWER
D400	2 / 3 / 5 mins	400sq mm	9.77 Ltr	W 450 x D 517 x 760-790mm Open - D 865 mm	1-ph 220-240v 13 amp
D400P (w/ Drain Pump)					
D500	2 / 3 / 5 mins	500sq mm	14.33 Ltr	W 550 x D 605 x 830-860mm Open - D 987 mm	1-ph 220-240v 30 amp
D500P (w/ Drain Pump)					

Duo unit available with 3 wash cycles (3,5 and 8 minutes) Also double skinned for noise reduction and reduced heat loss.

**Simple to use - Two Touch Control Panel**

Classeq machines are simple to use with only two control buttons (on/off & start/stop) and two smaller buttons for selecting between wash cycles. Making for an improved user experience.



UNDERCOUNTER MASTERPIECE SERIES

Reinventing warewashing.

The UC Series is the perfect undercounter warewasher. For glasses, dishes and cutlery. An all-in-one system available in various machine sizes: S, M, L and XL, meaning that you can choose the machine size that fits best into your available space. Each of these has up to three standard programmes and numerous equipment options. The UC Series impresses with intuitive controls, economical operation and excellent cost-effectiveness.

Features:

- ✓ *Cleanliness and hygiene - The UC guarantees perfect wash results over and over again.*
- ✓ *User-friendly - A smart touch display with programme and progress indicator. Single-button operation. Ergonomic door handle.*
- ✓ *Connected Wash - This connects the machine to a digital network. Allowing remote monitoring that can identify possible issues before they happen and also allow you to get the most from your washer.*



- UC-S**
- ✓ 960 Glasses per hour
 - ✓ H 715 x W 460 x D 600mm
 - ✓ 400x400mm square wash basket
 - ✓ Temp Range 60°C -85°C
 - ✓ Single Phase
 - ✓ Connected Wash as standard

- UC-M**
- ✓ 1500 Glasses per hour
 - ✓ H 715x W 600x D 617mm
 - ✓ 500x500mm square wash basket
 - ✓ Temp Range 60°C -85°C
 - ✓ Single Phase
 - ✓ Connected Wash as standard

- UC-L**
- ✓ 1500 Glasses/1500 plates per hr
 - ✓ H 810x W 600 x D 600mm
 - ✓ 500x500mm square wash basket
 - ✓ Temp Range 60°C -85°C
 - ✓ Single Phase
 - ✓ Connected Wash as standard

- UC-XL**
- ✓ 1500 Glasses per hour
 - ✓ H 715x W 600x D 617mm
 - ✓ 500x500mm square wash basket
 - ✓ Temp Range 60°C -85°C
 - ✓ Single Phase
 - ✓ Connected Wash as standard



**INNOVATIVE WASH FIELD
REDUCES WATER
CONSUMPTION BY
UP TO 25%**

AVAILABLE WITH REVERSE OSMOSIS

Never polish glassware again. Brilliance inside.

The UC Excellence-iPlus on top of all other UC features additionally comes with a water softener and reverse osmosis unit. The water treatment process is fully integrated into the wash process to deliver flawless wash results everytime. Another key focus when developing the integrated reverse osmosis system – as well as a brilliant wash result – was efficiency. This is how we guarantee you perfect wash results and reduced operating costs. Reverse osmosis is an option when buying your undercounter washer.

DESCRIPTION

UC Excellence-iPlus (cw/ Reverse Osmosis)

CODE

UC-M-EXCELLENCEIPLUS

All UC Models
come as
standard with..



**Cost of ownership
approx £2.50 a
day to cover annual
cost of servicing.**



WORKHORSE PASS-THROUGH DISHWASHER SERIES

Designed for efficiency and performance, the Winterhalter PT-M pass-through dishwasher is an effective solution for washing large quantities of crockery and utensils. The PT-M uses a fully flexible wash system to ensure great washing results, whether it's simply rinsing or removing the most stubborn of food residue. Self-cleaning systems and intuitive digital controls make this washer simple to use and clean - a great choice for the professional kitchen. This system is a lesson in how to combine first-class results with cost-effectiveness.

- ✓ Variable power washing pressure adjustment
- ✓ Leak sensor
- ✓ Temp Range 65°C to 85°C.
- ✓ Full-flow filtration
- ✓ Driven rinse system (optional)
- ✓ Touch screen controls - single button operation

CODE	MODEL	RACK ENTRY	BASKET SIZE	DIMENSIONS
PT-M	Medium Winterhalter Pass-Through	440mm	500 x 500mm	H 1515 x W 635 x D 750mm
PT-L	Large Winterhalter Pass-Through	440mm	500 x 500mm	H 1515 x W 735 x D 750mm
PT-XL	X Large Winterhalter Pass-Through	560mm	500 x 600mm	H 1635 x W 735 x D 750mm



Available with..



It's versatile. Washes perfectly. And it's fast.
The efficient passthrough dishwasher.
Ideal for large loads. The speed clean.

- ✓ 1296 plates per hour
- ✓ 72 racks per hour

Optional driven rinse system - save up to 12% on running costs.

Winterhalter Dishwasher Chemicals

Cleaning products specially designed to accompany the prestigious Winterhalter Warewashers.

CODE	DESCRIPTION	PK
F20/5L	Glass Detergent Diamond 5L	2 x 5 L
B20S/5L	Glass Rinse Aid S1 Sapphire 5L	2 x 5 L
F200/20L	Dishwasher Detergent 20ltr	EACH
F850/20L	Dishwasher Detergent Alum Utensils 20ltr	EACH
F8000/20L	Dishwasher Detergent Detanin 20ltr	EACH
B22S/20L	Dishwasher Rinse Aid 20ltr	EACH
HYT0025	Salt Tablets 25kg Bag	EACH
6041772	Granular Salt 5kg Bag	3 x 5kg
HGR0025	Hydrosoft Granular Salt 25kg Bag	EACH




1 YEAR PARTS & LABOUR WARRANTY

CONTEMPO *Innovation and Luxury*

Fracino's Contempo range performs magnificently as an innovative series of affordable, luxury coffee machines. With the choice to use LPG, Butane or electricity, they provide unrivalled exibility and mobility whilst still retaining a high volume output. **CON2** is operated by a push-button switch, so the user can control the amount of coffee being dispensed, whereas the **CON2E** machines are electronically controlled with pre programmed measures, it also has an automatic group cleaning cycle.



Capacity per hour*



200
CAPPUCCINOS
400
ESPRESSOS

* Depends on cup size and machine setting

MODEL	CON2 / CON2E
DIMENSIONS	H480 x W580 x D500mm
BOILER CAP	14 LTR
WATER P/HR	60 LTR
RATING	4kw/20Amp



VELOCINO *Exceptional coffee just got faster*

Introducing, the Velocino by Fracino, the state of the art hybrid espresso machine which pairs the convenience of a bean to cup machine, with the simplicity of a traditional espresso machine. Manufactured from the highest quality stainless steel, brass and copper components, it is a reliable and simple to maintain espresso machine, built to last a life time. An easy to understand control panel, the Velocino allows you to dispense all espresso based drinks straight into the cup at the press of a button.



Capacity per hour*



—
CAPPUCCINOS
—
ESPRESSOS

* Depends on cup size and machine setting

MODEL	VC1
DIMENSIONS	H535 x W380 x D500mm
BOILER CAP	4 LTR
WATER P/HR	20 LTR
RATING	2.7kw/13Amp

More Fracino machines
& accessories available
online!



BRAVILOR BONAMAT

2 YEARS PARTS & 1 YEAR LABOUR WARRANTY

NOVO *Quick filter machine*

The Novo coffee machine is developed to serve freshly brewed filter coffee, quickly and without the usage of water mains. The Novo brews directly into a glass decanter of 1.7 L.

- ✓ 5 min brewing time for 1 decanter
- ✓ 18ltr output per hour
- ✓ Holding capacity: 2 decanters of 1.7L
- ✓ Delicious, fresh filter coffee



Capacity per hour*



—
CAPPUCCINOS
—
ESPRESSOS

* Depends on cup size and machine setting

MODEL	8.010.281.81002
DIMENSIONS	H430 x W205 x D340mm
RATING	2kw/9.2Amp



Diversey Suma Café Coffee Machine Cleaning

Suma Café is a comprehensive range of products that has been developed together with Urnex, the industry leader in coffee machine cleaning, to satisfy all cleaning needs within every type of machine. The products can be used for all common types of coffee machines, including traditional and automatic espresso, drip filter and filter, fresh brew or bean to cup and liquid vending machines.

CODE	DESCRIPTION	PK
7522687	Suma Café AutoTab C1.5 - Espresso machine cleaning tablets	2 x 60pc
7522727	Suma Café Tabs C2.2 - Coffee machine cleaning tablets	2 x 120pc
7522730	Suma Café Grinder Clean C4.1 - Coffee grinder cleaner	2 x 0.430Kg
7522731	Suma Café De-scale C5.1 - Coffee machine liquid descaler	4 x 1L
7522685	Suma Café AutoTab C1.3 - Espresso machine cleaning tablets	2 x 60pc
7522726	Suma Café Powder C2.1 - Coffee machine cleaning powder	2 x 566kg
100874709	Suma Café Liquid C2.3 - Coffee machine cleaning liquid	6 x 1L
7523001	Suma Café MilkClean C3.1	6 x 1L



Mechline Kitchen Equipment

Wash basins, sinks and taps are essentials in any professional kitchen. This range of products boast easy cleaning, robust construction and manufactured to meet the rigours of the professional catering environment. Extensive range also available online.

For more commercial kitchen furniture contact Equipment Sales on (028 / 048) 2566 3444.

CODE	DESCRIPTION
WS4-KVS	BaSix Hand Wash Station, includes hands-free operation
500ML3	Performa 1/2 inch Deck Mixer Taps
AJPR30P-ST-BF2-S	AquaJet 30L Pre Rinse with Bowl Filler Tap
BSXMS600	Stainless Steel Mop Sink
BSXJTS600	Stainless Steel Janitorial Sink with Monobloc Mixer Tap
HGX-T-20-F	Hygienix+ Wall Mounted Air Purifier & Sterilizer Target dangerous airborne bacteria and viruses such as salmonella and norovirus with this hygiene amplifier. Extending the freshness of perishable products and creating a much healthier and cleaner environment



Greaseshield Drain Maintenance

GreasePak's unique formula makes it the MOST POWERFUL product on the market. GreasePak is cost effective and can be used either with a grease trap or as a standalone drain maintenance system to help meet regulations and maintain clear, free-flowing drains.

CODE	DESCRIPTION	PK
GPK-DMI	GreasePak Dosing Module - Battery Operated	EACH
GPK-MSGD-3X5	GreasePak Bio-Enzymatic Dosing Fluid 5 Ltr	3 x 5 L

Easy to use..



The GreasePak unit delivers a daily dose of bio-fluid into the drain.



The specially formulate bio-fluid degrades fats, oils & grease (FOGS).



Grease build up is prevented and your drains stay clear and odour free.



JADE COUNTERS

Williams Refrigeration's counters, biscuit top models and refrigerated preparation stations are essential in any kitchen environment, providing valuable low level storage with effective preparation space. Williams refrigerated counters have been designed to stand up to the rigours of day-to-day operation and are available in 2, 3 and 4 door models and with remote refrigeration systems. The biscuit top models offer the same great refrigerated storage as their standard counters but with a reduced height, perfect for fitting under pre-existing workstations. Preparation counters such as the Onyx and the innovative mobile Prep Well feature a unique airflow design, ensuring consistent uniform temperature across the food pans.

Features & Benefits

- ✓ Full width integral handles to provide a non-slip grab on the door
- ✓ Energy saving CoolSmart controller ensures excellent temperature control
- ✓ Designed for effective operation in high ambient 43 °C environments
- ✓ Self-closing doors fitted with easy to clean, replaceable magnetic balloon gaskets for 100% seal
- ✓ Removable racking and nylon coated shelving is fitted as standard
- ✓ Heavy duty, non-marking swivel castors with brakes for superior mobility and stability.

*Jade counters also available with options of banks of 2 or 3 drawers.



CODE	DIMENSIONS (mm)	SHELVES	CAP.	MEPS RATING
JC2 - 2 Door	W1400 x D700 x H857	4	374 Ltrs	A
JC3 - 3 Door	W1880 x D700 x H857	6	545 Ltrs	B
JC4 - 4 Door	W2360 x D700 x H857	8	715 Ltrs	C



JADE CABINETS

Williams Jade range of refrigerated cabinets are designed for effective operation in 43C high ambient environments. The robust, energy conscious Jade has successfully proven itself to withstand the rigours of day-to-day operation in the most stressful of kitchens.

Features & Benefits

- ✓ Easy to clean, full length integral handle
- ✓ Energy saving CoolSmart controller ensures excellent temperature control
- ✓ Designed for effective operation in high ambient 43 °C environments
- ✓ Self-closing doors fitted with magnetic balloon gaskets for 100% seal
- ✓ Heavy duty, non-marking swivel castors with brakes
- ✓ The height, with castors is designed to fit through a standard door
- ✓ Enhanced airflow design for uniform cooling, with no potential warm spots

Controls

- ✓ CoolSmart controller for increased energy efficiency*
- ✓ Adjustable operating temperature for maximum effectiveness
- ✓ Fan running indicator
- ✓ Defrost indicator
- ✓ Compressor running indicator
- ✓ Probe failure indicator



Model	HJ1-1DOOR
Shelves	3
W x D x H	727 x 824 x 1960
Capacity	620 Ltrs
MEPS Rating	B



Model	HJ2-2DOOR
Shelves	6
W x D x H	1400 x 824 x 1960
Capacity	1295 Ltrs
MEPS Rating	C

GEM MULTIDECKS

Williams' Gem Multidecks are one of the most popular refrigerated merchandisers for coffee shops, supermarkets, hotels, schools, universities, delicatessens, restaurants and hospitals. Their designer style improves your front of house, while their clever layout maximises every millimetre of retail space.

Features & Benefits

- ✓ Natural hydrocarbon refrigerant
- ✓ Advanced airflow technology guarantees consistent temperature control
- ✓ New vertical profiles and improved ticket strip design minimises cold air leakage

SERIES	CODE	DIMENSIONS (mm)	SHELVES	CAP.
R - Night Blind	R125-SCN	W1250 x D615 x H1825	3	356 Ltr
R - Sliding Doors	G125-SFD	W1250 x D650 x H1910	3	441 Ltr
M - Night Blind	M125-SCN	W1250 x D795 x H2005	4	476 Ltr
M - Security Shutter	M125-SCS	W1250 x D850 x H2052	4	607 Ltr



REACH IN BLAST CHILLERS

If you cook and then chill food, its temperature needs to be reduced safely from 70°C to 3°C within 90 minutes. If you are freezing cooked food, the temperature needs to go from 70°C to -18°C in no more than 240 minutes. Otherwise, you are breaking the law and worse, you are putting your customers at risk. This is because bacteria grows most aggressively between 5°C and 63°C – so the food needs to get past this 'danger zone' as quickly as possible.

Features & Benefits

- ✓ Sizes available from 10-50kg capacity to suit the size of your operation
- ✓ Designed to operate efficiently up to a 43°C ambient, exceeding Climate Class 5
- ✓ 75mm polyurethane insulation for excellent thermal efficiency
- ✓ Easy to use 1-2-3 WEB controller - 3 simple steps
- ✓ Accommodates 1/1 Gastronorm pans or shelves
- ✓ Heavy duty, non-marking swivel and brake castors
- ✓ Chiller +90°C to +3°C in 90 mins



Model	WBC10
Running Amps	4.0
W x D x H	707 x 804 x 885
Capacity	10 Kg
Electrical	13 Amp, 1 Ph



Model	WBC20
Running Amps	6.0
W x D x H	707 x 804 x 1290
Capacity	20 Kg
Electrical	13 Amp, 1 Ph



Model	WBC30
Running Amps	9.9
W x D x H	707 x 804 x 1740
Capacity	30 Kg
Electrical	16 Amp, 1 Ph



Model	WBC40
Running Amps	9.9
W x D x H	707 x 804 x 1740
Capacity	40 Kg
Electrical	16 Amp, 1 Ph



Model	WBC50
Running Amps	5.8
W x D x H	707 x 804 x 1915
Capacity	50 Kg
Electrical	16 Amp, 3 Ph



UPRIGHT CABINETS - Full Range Available

True's solid door reach-in's are designed with enduring quality that protects your long term investment. Designed using the highest quality materials and components to provide the user with colder product temperatures, lower utility costs, exceptional food safety and the best value in today's food service marketplace. Factory engineered, self-contained, capillary tube system using environmentally friendly R290 hydro carbon refrigerant that has zero (0) ozone depletion potential (ODP), & three (3) global warming potential (GWP).

- REFRIGERATION - Advanced, robust and environmentally friendly system. Refrigerators hold 0°C to +3°C. Freezers hold -18°C to -23°C.
- DOORS - Positive seal, self-closing doors with torsion type closure system. Lifetime guaranteed door hinges, which have been factory tested over 1,000,000 times.

MODEL	DOORS	SHELVES	DIMENSIONS (mm) L x D x H including castors	MEPS RATINGS	CAPACITY LTR
T-19-HC Fridge	1	4	686 x 623 x 1995	C	350
T-19F-HC Freezer	1	4	686 x 623 x 1995	D	350
TGN-1R-1S Fridge	1	3	729 x 858 x 2079	A	435
TGN-1F-1S Freezer	1	3	729 x 858 x 2079	C	435
T23-HC Fridge	1	4	686 x 750 x 2074	C	440.5
T23F-HC Freezer	1	4	686 x 750 x 2074	D	440.5
T35-HC Fridge	2	8	1004 x 750 x 2074	E	636
T-35F Freezer	2	8	1004 x 750 x 2074	E	636
T49-HC Fridge	2	8	1375 x 750 x 2074	D	914
T49F-HC Freezer	2	8	1375 x 750 x 2074	D	914
T-49G-FG Merchandiser	2	3	1378 x 759 x 2074	E	914



UNDERCOUNTER FRIDGES & FREEZERS

- Full Range Available

True undercounter units are designed with enduring quality that protects your long term investment. Designed using the highest quality materials and components to provide the user with colder product temperatures, lower utility costs, exceptional food safety and the best value in today's food service marketplace. Oversized, environmentally friendly (R290) force-air refrigeration system holds .5°C to 3.3°C (33°F to 38°F).

- CONDENSER - Reversing condenser fan motor keeps the condenser cleaner, decreasing the incidence of service call-outs.
- DOORS - Positive seal self-closing doors are factory tested over 1,000,000 times.
- SHELVES - Adjustable, heavy-duty stainless steel shelves

MODEL	DOORS	SHELVES	DIMENSIONS (mm) L x D x H including castors	MEPS RATINGS	CAPACITY LTR
TCR1/2-CL-SS-DL-DR Fridge	2	4	1411 x 700 x 900	A+	167
TCR1/3-CL-SS-DL-DR-DR Fridge	3	6	1865 x 700 x 900	A+	250
TCF1/2-CL-SS-DL-DR Freezer	2	4	1411 x 700 x 900	B	167
TCF1/3-CL-SS-DL-DR-DR Freezer	3	6	1865 x 700 x 900	C	250

WARRANTY 5 YEARS
PARTS, COMPRESSOR AND LABOUR

Full range of drawer options available



PIZZA PREP TABLES - Full Range Available

True's pizza prep tables are designed with enduring quality that protects your long term investment. Factory engineered, self-contained, capillary tube system using environmentally friendly R290 hydro carbon refrigerant that has zero (0) ozone depletion potential (ODP), & three (3) global warming potential (GWP). High capacity, factory balanced environmentally friendly forced-air refrigeration system holds 33°F to 41°F (.5°C to 5°C).

- **WELLS** - Refrigerated wells at the back of the counter keep the pizza toppings cool throughout the service period.
- **CUTTING BOARD** - Extra-deep, 495 mm removable cutting preparation board that runs along the entire length.
- **LID** - When ingredients are not required, a patented stainless steel, foam insulated, flat lid covers the wells, keeping temperatures colder, locking in freshness, and minimizing condensation.

MODEL	DOORS	NO. OF 1/3 PANS	DIMENSIONS (mm) L x D x H including castors	CAPACITY LTR
TPP44 Pizza Prep Table	1	6	1131 x 820 x 1068	323
TPP67 Pizza Prep Table	2	9	1709 x 820 x 1068	583
TPP93 Pizza Prep Table	3	12	2369 x 820 x 1068	875

WARRANTY 5 YEARS
PARTS, COMPRESSOR AND LABOUR



SALAD / SANDWICH UNITS - Full Range Available

True's salad/sandwich units are designed with enduring quality that protects your long term investment. Factory engineered, self-contained, capillary tube system using environmentally friendly R290 hydro carbon refrigerant that has zero (0) ozone depletion potential (ODP), & three (3) global warming potential (GWP). Patented forced-air design holds 33°F to 41°F (.5°C to 5°C) product temperature in food pans and cabinet interior.

- **LID & HOOD** - Insulated lid and hood keep temperatures colder, lock in freshness and minimize condensation. Removable for easy cleaning.
- **CUTTING BOARD** - Full length removable cutting board; extra deep options available.
- **PANS** - 100 mm deep, clear polycarbonate insert pans supplied as standard. Also accepts 150 and 200 mm deep pans.

MODEL	DOORS	NO. OF 1/3 PANS	DIMENSIONS (mm) L x D x H including castors	CAPACITY LTR
TSSU278 Salad Unit	1	8	702 x 766 x 1093	184
TSSU4812 Salad Unit	2	12	1229 x 766 x 1093	340
TSSU7218 Salad Unit	3	19	1839 x 766 x 1093	538

WARRANTY 5 YEARS
PARTS, COMPRESSOR AND LABOUR



Snooker Ice Machines

- ✓ Unique patented siphon drainage way to reduce build up of scale
- ✓ Overflow drainage will constantly drain scale at the bottom of water tank
- ✓ Stainless Steel casing, elegant appearance with arc-shaped door design
- ✓ Rectangular ice cubes

CODE	ICE PER DAY	BIN STORAGE	DIMENSIONS MM
SK-80P	36 Kg	18 KG	W 450 x D 500 x H 820
SK-120P	55 Kg	18 KG	W 450 x D 500 x H 820
SK-210P	127 Kg	36 KG	W 680 x D 660 x H 920
SK-280P	140 Kg	70 KG	W 680 x D 660 x H 920
SK-350P	159 Kg	90 KG	W 580 x D 850 x H 1580
SK-500P	225 Kg	130 KG	W 760 x D 850 x H 1650
SK-1000P	450 Kg	190 KG	W 760 x D 850 x H 1650



Ice-O-Matic®

2 YEARS PARTS & LABOUR WARRANTY

Ice-o-Matic Ice Machines

- ✓ Produces clear, long-lasting shot-style cubes
- ✓ Made from sturdy, corrosion-resistant stainless steel
- ✓ Built in Agion® for hygienic antimicrobial protection
- ✓ Contemporary, elegant design

CODE	ICE PER DAY	BIN STORAGE	DIMENSIONS MM
UCG085A	40 Kg	15 Kg	W 467 x D 570 x H 690
UCG1635A	57 Kg	22 Kg	W 467 x D 570 x H 912
UCG165A	73 Kg	40 Kg	W 700 x D 600 x H 1022
CIM0525FA	240 Kg	(M) 116 Kg	W 565 x D 616 x H 540
CIM0325FA	132 Kg	(M) 116 Kg	W 565 x D 616 x H 540
CIM0835FA	418 Kg	(M) -	W 768 x D 616 x H 683

*(M) - Modular, bins sold separately



HOSHIZAKI

2 YEARS PARTS & LABOUR WARRANTY

Hoshizaki Ice Machines & Flakers

- ✓ This series consists of cubers with capacities ranging from 26 - 240 kg per day
- ✓ Low energy consumption
- ✓ Highest hygiene standards and easy maintenance
- ✓ Advanced insulation and micro computer control

Ice Machines

CODE	ICE PER DAY	BIN STORAGE	DIMENSIONS MM
IM-30CNE	30 Kg	11.5 Kg	W 398 x D 451 x H 695
IM-65NE	26 Kg	17 Kg	W 633 x D 506 x H 985
IM-100CNE	95 Kg	38 Kg	W 1004 x D 600 x H 700
IM-240ANE	240 Kg	(M)-	W 560 x D 700 x H 880

Ice Flakers

FM-80KE-HC	85 Kg	26 Kg	W 640 x D 600 x H 800
FM-150AKE-HC-SB	150 Kg	(M)	W 560 x D 700 x H 780



*(M) - Modular, bins sold separately

1 YEAR PARTS & LABOUR WARRANTY

G Cool Bottle Coolers

- ✓ Electronic temperature control
- ✓ Lockable double glazed doors
- ✓ Temp range of +2 to +8 °c
- ✓ Interior light

CODE	DESCRIPTION	CAPACITY	DIMENSIONS MM
DBQ126LO	1 Door Hinged Black	142 L	W 600 x D 510 x H 900
DBQ220LO	2 Door Hinged Black	220 L	W 920 x D 500 x H 900
DBQ220LS	2 Door Sliding Black	220 L	W 920 x D 500 x H 900
DBQ2200SO	2 Door Hinged SSteel	220 L	W 920 x D 500 x H 900
DBQ300SO	3 Door Hinged SSteel	330 L	W 1335 x D 500 x H 900
DBQ300LO	3 Door Hinged Black	330 L	W 1335 x D 500 x H 900
DBQ300LS	3 Door Sliding Black	330 L	W 1335 x D 500 x H 900
DBQ310L	1 Door Upright Black	310 L	W 600 x D 515 x H 1800
DBQ688	2 Door Uright White	636 L	W 1200 x D 590 x H 1900



2 YEAR PARTS & 1 YEAR LABOUR WARRANTY



Eistar Bottle Coolers

- ✓ LED Interior light
- ✓ Lockable double glazed doors
- ✓ Temp range of +2 to +10 °c
- ✓ Digital controller and temperature display
- ✓ Adjustable shelves & feet
- ✓ Wine shelves available as an optional extra

CODE	DESCRIPTION	CAPACITY	DIMENSIONS MM
PD10H	1 Door Hinged Black	142 L	W 600 x D 520 x H 900
PD20H	2 Door Hinged Black	210 L	W 900 x D 520 x H 900
PD20S	2 Door Sliding Black	210 L	W 900 x D 520 x H 900
EM231H	2 Door Hinged Black	191 L	W 900 x D 520 x H 870
EM231S	2 Door Sliding Black	191 L	W 900 x D 520 x H 870
EM331H	3 Door Hinged Black	300 L	W 1355 x D 520 x H 870
EM331S	3 Door Sliding Black	300 L	W 1355 x D 520 x H 870



3 YEAR PARTS & 1 YEAR LABOUR WARRANTY



Gamko Bottle Coolers

- ✓ LED Interior light
- ✓ Lockable double glazed doors
- ✓ Temp range of +1 to +18 °c
- ✓ Digital controller and temperature display
- ✓ Adjustable shelves & feet
- ✓ Wine shelves available as an optional extra

CODE	DESCRIPTION	CAPACITY	DIMENSIONS MM
MG2/250G	2 Door Hinged Black	250 L	W 900 x D 536 x H 900
MG2/250SD	2 Door Sliding Black	250 L	W 900 x D 536 x H 900
MG2/250GCS	2 Door Hinged SSteel	250 L	W 900 x D 536 x H 900
MG2/315G	3 Door Hinged Black	315 L	W 1350 x D 556 x H 900
MG2/315SD	3 Door Sliding Black	315 L	W 1350 x D 556 x H 900
MG2/315GCS	3 Door Hinged SSteel	315 L	W 1350 x D 556 x H 900
MG2/300LG	1 Door Upright Black	300 L	W 602 x D 530 x H 1825
MG2/300LGCS	1 Door Upright SSteel	300 L	W 602 x D 530 x H 1825



REFRIGERATION



Single door under counter

- ✓ Stainless interior ✓ Fully ventilated cooling ✓ Digital controller
- ✓ 2 Shelves included ✓ Castors with brakes ✓ Low energy ✓ Door lock fitted

CODE	CAPACITY	SHELVES	DIMENSIONS (mm)
R-MBC24R	145 Lt	2	W605 x D635 x H815
F-MBC24F	145 Lt	2	W605 x D635 x H815

Refrigerated Saladette Counters

- ✓ Digital controller

CODE	CAPACITY	DIMENSIONS (mm)
ESL3869GR	8 x 1/3 gastro container capacity	W1365 x D700 x H1015
MSF8302GR	6 x 1/3 gastros etc.	W1225 x D762 x H1190
ESL3852GR-PZ	6 x 1/4 gastro	W1365 x D700 x H1415



Stainless Steel Lid Chest Freezers

- ✓ Static cooling ✓ Castors ✓ Mains indicator light
- ✓ Lock ✓ Defrost drain ✓ No internal light

CODE	POWER	TEMPERATURE	DIMENSIONS (mm)
GM400SS	13 Amp	-24 to -14 °C	W1284 x D700 x H945
GM500SS	13 Amp	-24 to -14 °C	W1504 x D700 x H945
GM600SS	13 Amp	-24 to -14 °C	W1804 x D700 x H945



Upright Fridges

- ✓ Quality construction ✓ Digital controller ✓ Fully automatic defrost
- ✓ Doors stay open at 90° ✓ Fully ventilated interior ✓ Castors as standard ✓ Push fit door seal ✓ Quality compressor ✓ Fully ventilated interior ✓ Auto closing door

CODE	SHELVES	TEMPERATURE	DIMENSIONS (mm)
R700SVN	4	-2 °C to +5 °C	W730 x D800 x H2130
F700SVN	4	-17 °C to -22 °C	W730 x D800 x H2130
R1300SVN	8	-2 °C to +8 °C	W1314 x D800 x H2130
F1300SVN	8	-17 °C to -25 °C	W1314 x D800 x H2130



Refrigerated Preparation Counters

- ✓ Auto defrost ✓ Castors ✓ Digital controller

CODE	SHELVES	CAPACITY	DIMENSIONS (mm)
CR-1365N	2	282ltr	W1360 x D700 x H850
CR-1800N	3	417ltr	W1800 x D700 x H850mm
CR-18006D	6 (drawers)	417ltr	W1800 x D700 x H850mm



COOKING/HOT HOLDING

Banks

Counter top Induction Hob

✓ 500 - 3000 Watt Power Levels ✓ Touch Control ✓ Overheat protection ✓ Pan detection

CODE	POWER	TEMPERATURE	DIMENSIONS (mm)
MHS330	500 w - 3000 w	60°C - 240°C	W425 x D330 x H105



Counter Top Electric Fryer

✓ 6 litre tank ✓ Simple controls ✓ Safety stat ✓ Plug-in

CODE	POWER	CAPACITY	DIMENSIONS (mm)
EF6ST	3kw plug in	6 litre tank	W265 x D410 x H340
EF6TT	2 x 3kw plugs	2x6 litre tanks	W550 x D410 x H340



Panini Grill

✓ Flat bottom, ribbed top plates ✓ Cast iron ✓ Heat indicator ✓ Fat tray

CODE	POWER	TEMPERATURE	DIMENSIONS (mm)
SPG33 (single)	2.2Kw Plug-in	50° to 300°C	W410 x D370 x H210
TPG47 (double)	3.6Kw 2 Plug	50° to 300°C	W570 x D370 x H210



Electric Hotplate Griddle

✓ 600x400mm grill surface ✓ Twin zone control ✓ Variable thermostat

CODE	POWER	DIMENSIONS (mm)
EG61 (electric)	6Kw (30 Amp)	W610 x D540 x H270



Gas Griddle Fry Top

✓ 2 Powerful burners ✓ Stainless body ✓ Flat cooking surface ✓ Fast powerful recovery
✓ Twin zone control ✓ Hi-Low flame control ✓ Piezo ignition buttons ✓ Mild steel plate

CODE	POWER	DIMENSIONS (mm)
GG600N	10.25KW	W610 x D700 x H322



GCook Gas Fryer

✓ High output fryer ✓ Low maintenance ✓ Stainless body ✓ 2 baskets included
✓ Easy drain off oil ✓ Cold zone ✓ Minimal footprint ✓ Tank lid included

CODE	POWER	CAPACITY	DIMENSIONS (mm)
NYGF400	35kW, 120,000Btus's	25ltr	W400 x D760 x H1200



GCook EQUIPMENT
Giving you a competitive edge in the market place

Manhattan Chilled Deli Display

- ✓ Fully enclosed chilled display deli designed for assisted service only.
- ✓ Gentle flow of convected air maintains pre-chilled food at safe regulated temperature.
- ✓ Rear preparation shelf with optional chopping board.
- ✓ The angle of the display deck can be adjusted for enhanced presentation.
- ✓ The centre shelf is for the display of ambient produce.

CODE	CAPACITY	OVERALL SIZE (WxDxH)	WEIGHT	WATTAGE
MCDL2-GO	2/1 GN	825 x 763 x 560mm	105 kg	1.4 kW
MCDL3-GO	3/1 GN	1175 x 763 x 560mm	125 kg	1.7 kW
MCDL4-GO	4/1 GN	1525 x 763 x 560mm	153 kg	1.9 kW
MCDL5-GO	5/1 GN	1875 x 763 x 560mm	183 kg	1.9 kW
MCDL6-GO	6/1 GN	2225 x 763 x 560mm	197 kg	2.2 kW



Manhattan Chilled Multideck Display

- ✓ Chilled display multidecks are designed for self help service.
- ✓ Gentle flow of convected air maintains pre-chilled food at a safe regulated temperature.
- ✓ Perfect for fresh cakes or patisserie.
- ✓ Double-glazed, full height side hinged doors included as standard.
- ✓ The angle of the display deck can be adjusted for enhanced presentation.

CODE	CAPACITY	OVERALL SIZE (WxDxH)	WEIGHT	WATTAGE
MC3ASMD2-GO	2/1 GN	825 x 660 x 693mm	144 kg	2.4 kW
MC3ASMD3-GO	3/1 GN	1175 x 660 x 693mm	161 kg	2.5 kW
MC3ASMD4-GO	4/1 GN	1525 x 660 x 693mm	204 kg	2.7 kW
MC3ASMD5-GO	5/1 GN	1875 x 660 x 693mm	248 kg	2.7 kW



Manhattan Heated Display Bain Marie

- ✓ The heated display bain marie offers unparalleled flexibility of use.
- ✓ This display maintains pre-heated, cooked food at a regulated temperature.
- ✓ Controllable top and base heat.
- ✓ Available as a wet well bain marie or dry well bain marie.
- ✓ Available in assisted service or self service.
- ✓ A wide range of optional extras are available for this display.

CODE	CAPACITY	OVERALL SIZE (WxDxH)	WEIGHT	WATTAGE
MHBM2-GO	2/1 GN	825 x 660 x 560mm	30 kg	1.5 kW
MHBM3-GO	3/1 GN	1175 x 660 x 560mm	40 kg	2.2 kW
MHBM4-GO	4/1 GN	1525 x 660 x 560mm	51 kg	2.9 kW
MHBM5-GO	5/1 GN	1875 x 660 x 560mm	62 kg	3.7 kW
MHBM6-GO	6/1 GN	2330 x 660 x 560mm	89 kg	4.4 kW



Presentation Chilled & Heated Deli Display

- ✓ Assisted service sliding rear door display. ✓ Built in rear shelf for quick food prep.
- ✓ Retractable glass model also available, which quickly converts the display into self-help.

Chilled Displays

CODE	CAPACITY	OVERALL SIZE (WxDxH)	WEIGHT	WATTAGE
PCD2	2/1	825 x 930 x 635mm	118 kg	1.4 kW
PCD3	3/1	1175 x 930 x 635mm	140 kg	1.7 kW
PCD4	4/1	1525 x 930 x 635mm	171 kg	1.9 kW
PCD5	5/1	1875 x 930 x 635mm	204 kg	1.9 kW

Heated Displays

CODE	CAPACITY	OVERALL SIZE (WxDxH)	WEIGHT	WATTAGE
PHD2	2/1	825 x 930 x 635mm	118 kg	1.5 kW
PHD3	3/1	1175 x 930 x 635mm	140 kg	2.2 kW
PHD4	4/1	1525 x 930 x 635mm	171 kg	2.9 kW
PHD5	5/1	1875 x 930 x 635mm	204 kg	3.7 kW



Vision Aire Chilled & Heated Self Help Displays

- ✓ Three shelves with LED illumination to all shelf levels. ✓ Digital Temperature Panel
- ✓ Castors included as standard. ✓ Curved options also available.

Chilled Displays

CODE	OVERALL SIZE (WxDxH)	WEIGHT	WATTAGE
SVOC600-GO	600 x 750 x 1470mm	141 kg	1.5 kW
SVOC900-GO	900 x 750 x 1470mm	188 kg	2.3 kW
SVOC1200-GO	1200 x 750 x 1470mm	240 kg	2.3 kW

Heated Displays

CODE	OVERALL SIZE (WxDxH)	WEIGHT	WATTAGE
SVOHF600-GO	600 x 750 x 1470mm	116 kg	3.0 kW
SVOHF900-GO	900 x 750 x 1470mm	167 kg	3.0 kW
SVOHF1200-GO	1200 x 750 x 1470mm	210 kg	3.0 kW



New Experience Merchandisers

- ✓ Chilled & Heated models available ✓ Illumination to all shelf levels.
- ✓ Removable stainless steel shelf covers for efficient cleaning.

Chilled Displays (Option of flat or angled shelves)

CODE	OVERALL SIZE (WxDxH)	WEIGHT	WATTAGE
EC600	628/ 651 x 781 x 1918mm	161 kg	2.5 kW
EC900	920/ 943 x 781 x 1918mm	179 kg	2.5 kW
EC1200	1220/1243 x 781 x 1918mm	196 kg	2.5 kW

Heated Displays

CODE	OVERALL SIZE (WxDxH)	WEIGHT	WATTAGE
EHF360	360 x 675 x 1918mm	155 kg	1.6 kW
EHF600	628 x 675 x 1918mm	125 kg	3.0 kW
EHF900	920 x 675 x 1918mm	143 kg	3.0 kW
EHF1200	1220 x 675 x 1918mm	160 kg	4.0 kW





Charcoal Oven

The Mibrasa® Charcoal oven is a closed grill designed, developed, and manufactured in our workshops in Spain. Made from the best quality steel and using forefront engineering techniques, our grills are designed to fulfill the demands of professionals in the hospitality sector.

- ✓ 2 x 1 Grill & Oven in one sole machine
- ✓ Cook all types of ingredients such as: meat, fish, seafood, vegetables & desserts
- ✓ Fueled solely by charcoal to bring about the deep rich flavours distinct to coal-fired cooking
- ✓ Increased temperature & flame control
- ✓ Faster & cleaner than an open grill consuming 40% less charcoal

Doors available in the following options:



Red



Stainless Steel



Black



Yellow



Blue

Optional stands & resting racks available

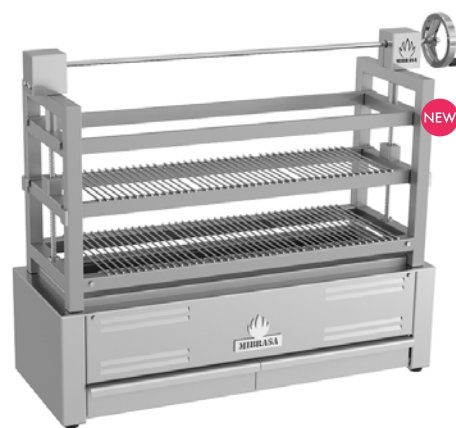
CODE	DIMENSIONS (mm)	COVERS
HMB75	W900 x D800 x H1350	Up to 75
HMB110	W1100 x D1100 x H1350	Up to 110
HMB160	W955 x D900 x H1115	Up to 160



Robatayaki Grill

A multi-tier open charcoal grill equipped with accessories to perform a range of cooking techniques using grills, Teppanyaki hot plates or skewers. Robata grilling lends itself to an array of foods from meat, fish, seafood and vegetables, imparting light smoky aromas and flavours we seek in grill cooking.

CODE	DIMENSIONS (mm)
RM 60	W620 x D445 x H800
RM 80	W800 x D445 x H800
RM 115	W620 x D445 x H800



Hibachi Portable Grill

Hibachi is a Japanese grilling style in which the ingredients are prepared on a small portable charcoal grill. This cooking technique transforms a meal into an interactive culinary experience. It has an elegant and operational design, made with steel of the highest resilience by the same hands which make the Mibrasa® charcoal ovens.

Available in three sizes: Model MH150 suitable for 1-2 people, MH300 for 3-4 people, and the MH300 Plus for 4-8 people.

CODE	DIMENSIONS (mm)	COVERS
MH 150	W150 x D150 x H140	Up to 150
MH 300	W150 x D150 x H140	Up to 300
MH 300 Plus	W150 x D150 x H140	Up to 300



Panasonic Microwaves

CODE	DESCRIPTION
NE-1853	PANASONIC NE-1853 MICROWAVE 1800W Programmable touch pads, 15 power levels. 50Hz, Single Phase, 230 - 240 V. Dimensions: 422mm x 508mm x 337mm.
CPS2ALINER	Cavity Liner for NE-1853 Microwave
NE-1037	PANASONIC NE-1037 MICROWAVE 1000W 3 power levels, 10 programmable memory pads. 50Hz, Single Phase, 230 - 240 V. Dimensions: 510 x 360 x 306mm.



Soup Kettles

CODE	DESCRIPTION
175-1005	BLACK SOUP KETTLE 10 LITRE Wet heat soup kettle. Stainless steel hinged lid. Serve soups and curries at just the right temp. Dimensions: 34 x 34 x 39cm.
70012 - Black 70007 - Brown 70017 - Copper	DUALIT SOUP KETTLES 11LTR Ideal for front of house service. Failsafe override thermostat. Dimensions 380(h) x 340(dia)mm.



Fly Killers

CODE	DESCRIPTION
ZE122	ALUMINIUM PLUS ZAP FLY KILLER Ideal for shops, take-aways, kitchens requiring. 2x15w, 80 sq m coverage. 514 x 130 x 262mm
CZP-EP-AT20S CZP-EP-AT40S	MECHLINE CATERZAP ENERGY PRO 40-60 sqm coverage. 225 x 260 x 110mm 60-100 sqm coverage. 330 x 260 x 110mm



Dualit Toasters

CODE	DESCRIPTION
40355 - White, Bread 40352 - S Steel, Bread 41034 - White, Sandwich 41036 - S Steel, Sandwich	DUALIT 4 SLOT TOASTERS Bread Toaster: Output 130 slices/hr. Sanwich Toaster: Output 80 Rounds Per Hour
60146 - White, Bread 60144 - S Steel, Bread 61021 - White, Bun 61019 - S Steel, Bun	DUALIT 6 SLOT TOASTERS Bread Toaster: Output 195 slices/hr. Bun Toaster: Output 105 Buns Per Hour.
DCT2I	DUALIT DCT2I CONVEYOR TOASTER Slices per hour: 560. Dimensions: 439 x 429 x 413mm



JTC Bar Blenders

CODE	DESCRIPTION
TM-800 - OmniBlend V TM-788 - OmniBlend II TM-800AQ2 - OmniQ2 Quiet Shield	JTC BAR BLENDERS Virtually unbreakable certified BPA FREE Eastman Tritan Co-polyester 2L jug. Precision technology. Crush ice in seconds. Two-in-one Japanese steel cutting blades capable of both wet & dry application. Double protection: Overload Reset Button & Thermo Switch Protection on Motor. Power: 3HP. OmniQ2 comes with Quiet Shield



Premium Slush Machines

- ✓ High quality and reliable
- ✓ Stainless Steel body and case
- ✓ Four adjustable freezing levels
- ✓ Each tank is operated independently

CODE	DESCRIPTION	POWER	CAPACITY	DIMENSIONS MM
ST12X1	Single Barrel Machine	1.0 kW	9L	W 195 x D 487 x H 837
ST12X2	Double Barrel Machine	1.5 kW	2 x 9L	W 380 x D 468 x H 837
ST12X3	Triple Barrel Machine	1.5 kW	3 x 9L	W 598 x D 468 x H 837



Countertop & Freestanding Ice Cream Machines

- ✓ High Output
- ✓ Automatic sanitising functionality for maximum hygiene
- ✓ Soft served single or twin twist flavour
- ✓ Option of gravity fed or pump fed machines
- ✓ Standby mode ensures the contents stay fresh for up to 3 days

MODEL	DESCRIPTION	FLAVOURS	POWER	OUTPUT P/H	DIMENSIONS MM
T5	Countertop	Single	1.2 kW	80 Servings	W 384 x D 649 x H 691
T10	Countertop	Single	2 kW	100 Servings	W 384 x D 649 x H 691
T29	Countertop	Twin Twist	2.4 kW	290 Servings	W 552 x D 652 x H 955
T46	Countertop	Twin Twist	2.4 kW	550 Servings	W 553 x D 792 x H 1070
S30	Freestanding	Twin Twist	2.4 kW	300 Servings	W 552 x D 652 x H 1474
S60	Freestanding	Twin Twist	3.3 kW	550 Servings	W 552 x D 652 x H 1474
S70	Freestanding	Twin Twist	4 kW	720 Servings	W 532 x D 702 x H 1563



Ice Cream Tempering Freezer

✓ The ISA Labor static cooled freezer is ideal for storage and tempering of ice cream and gelato. The unit allows storage of up to 66 x 5 litre Napoli pans

- ✓ Temperature Range -14 °C / -18 °C
- ✓ Adjustable shelving
- ✓ Digital controller and temperature display
- ✓ Self closing doors

CODE	CAPACITY	POWER	WEIGHT	DIMENSIONS MM
LABOR70RS/RV	5 Shelves	3 kW	148kg	W 925 x D 670 x H 2090



Ventilated Scoop Ice Cream Display

- ✓ Fully automatic
- ✓ Ventilated cooling
- ✓ Curved glass version available
- ✓ Digital controller and temperature display
- ✓ Adjustable feet

CODE	CAPACITY	POWER	WEIGHT	DIMENSIONS MM
MILLENNIUMSTD12	12 x 5Ltr	1 kW	235 kg	W 1143 x D 1048 x H 1306
MILLENNIUMSTD16	16 x 5Ltr	1 kW	303kg	W 1503 x D 1048 x H 1306
MILLENNIUMSTD18	18 x 5Ltr	1 kW	330kg	W 1673 x D 1048 x H 1306