

PRODUCT GUIDE 2023













AUSTRALASIA'S LARGEST RANGE OF COMMERCIAL
REFRIGERATION, CATERING, KITCHEN EQUIPMENT, RESTAURANT
FURNITURE, COOKWARE and TABLEWARE



EASY WAYS TO BUY



AU: 1300 659 409 NZ: 09 415 6470



AU: 02 9771 3061 NZ: 09 415 6471



sales@foodequipment.com.au sales@fedproducts.co.nz



spares@fedservices.com.au service@fedproducts.co.nz



We will beat any competitors price*

1,000'S MORE PRODUCTS ONLINE

www.foodequipment.com.au www.fedproducts.co.nz



(Service (Installation (Warranty (Training Spares (Preventative Maintenance (Advice

FOOD EQUIPMENT TECHNICAL SERVICES



WE PROVIDE THE LOWEST PRICED QUALITY EQUIPMENT AND THE BEST INDUSTRY LEADING 24/7 SERVICE



WE OFFER... KITCHEN PLANNING & DESIGNING CONSULTANCY SERVICES

BENEFITS OF KITCHEN PLANNING CONSULTANCY

- It starts with an idea...!
- Professionally designed kitchen.
- Covers major aspects of commercial kitchens.
- > Helps in budgeting = Saves Honey.
- Reference points for electrical, plumbing, water, drainage, exhaust, gas bank etc.
- Guidline for other agencies to sync & complete correlated work.
- Purchasing right kitchen equipment.
- Saves cost & time.
- Hassle free kitchen installations.
- > It ends with a reality.

BENEFITS OF A WELL DESIGNED KITCHEN



Increases staff efficiency



Enables to maintaining cleanliness



Creates hygenic work place



mooth operation: in rush hour



SHAPING IDEAS INTO

Quick service time = Happy diners

elected concentrations of marriage

CONTENTS

GAS & ELECTRIC RANGE	4-39
Gasmax 800 Series	4-11
Gas Griddles & Toasters	11-15
Gasmax Salamander & Chargrill	16
Gas Doner Kebab Machine	17-18
Gasmax Asian Range	19-20
• Frymax Series	21-24
• Fagor 700 Series Kore	25-31
• Fagor 900 Series Kore	32-39
COMBI + CONVECTION + MICROWAVE OVENS	40-51
Fagor Combi Ovens	40-42
Technodom by FHE Combi Ovens	43-45
Compact Basket Rotisserie	46
Convection Ovens	47-50
Microwave Ovens and Speed Ovens	51
BENCHSTAR BENCHTOP EQUIPMENT	52-60
Fryers, Chip Warmers and Pasta Cookers	52-53
Induction Cooking	54
Toaster/Griller/Salamanders	55-56
Crepe Maker and Waffle Maker	57
Griddle/Hotplates	58
Heated Pie Cabinets	59
Steamer Displays	60
WARMING EQUIPMENT	61-63
Benchtop Bain Marie	61
Mobile Heated Lowerators	61
Warming & Crockery Cabinets	62
Heat Regeneration Cabinets / Banquet Carts	63
BEVERAGE + ICE CREAM	64-67
Slushy & Granita Machines	64
Drink Dispensers	65
Blenders	66
Instant Shaved Ice and Ice Crushers	67
Gelato Storage Cabinet	67

CONTENTS

DISPLAY SOLUTIONS	68
Benchtop Displays	68-69
Cold / Hot Stand Alone Displays	70-73
Heated Wet Bain Maries	74-75
Pizza, Salad & Sandwich Bars	76-80
Premium Cold / Warm Bain Maries	81
Noodle / Salad Bars	82
• Saladettes	83-84
Pizza Make-Up Bench	85
Benchtops	86-87
REFRIGERATION	88-126
Thermaster Beverage Fridges / Freezers	88-93
Thermaster Glass Door Supermarket Fridges / Freezers	94-95
Thermaster Stainless Steel Static Fridges / Freezers	96-97
Fed-X Upright Stainless Steel Upright Fridge Freezer	98-101
Meat Aging Cabinets	102
Under Counter / Work Bench Fridges / Freezers	103-108
Compact Work Bench Fridges	106-107
Thermaster Bar Fridges	108-111
Thermaster Bar Fridge and Bar Freezer	112
Supermarket Island Combined Fridge / Freezer	113-115
• Chest Freezers	116
Premium Wine Cooler	117
Blizzard Ice Makers	118-124
Yasaki Ice Crushers / Shavers	125
Blast Chiller / Shock Freezer	126
DISHWASHERS	127-134
Under-counter Dishwashers	127-130
Pass-through Dishwashers	131-133
Dishwasher Racks / Baskets	134

CONTENTS

BAKERY + PIZZA	135-141
Benchtop Mixers	135
Planetary Mixers	135-136
Spiral Mixers	137
Deck Ovens	138-139
Dough Rollers	140
Dough Dividers & Rounders	141
Pizza Shaping Machine	141
FOOD PREP + BUTCHER	142-163
Dito Sama Stick Blender	142-143
Dito Sama Food Preparation Machines	144-151
Yasaki Food Preparation Machines	152-155
Yasaki Stick Blenders	156
Yasaki Professional Deli Slicers	157
Yasaki Vacuum Packing Machines	158-160
Yasaki Butchery Equipment	161-163
FOOD CARRIERS + STAINLESS STEEL COOKWARE	164-165
Stainless Steel GN Pans	164-165
STAINLESS STEEL BENCHES	166
Modular Systems Custom Benching	166
Modular Systems Kitchen Tidy Cabinets	167-168
 Modular Systems Premium Stainless Steel Benches and Wall Shelves 	169-171
Modular Systems Premium Sink Bench with Pot Shelf	172-177
Modular Systems Extra Table Shelves, Legs & Castors	178
Modular Systems Trolleys and Drawers	179
Modular Systems Sinks & Taps	180
Modular Systems GN Rack	181
Modular Systems Racking	182-183





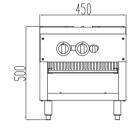
GASMAX BENCH TOPS & OPTIONAL STANDS

- Heavy duty trivetsAdjustable height 45mm
- Stainless steel construction
- Sturdy adjustable feet S/S drip
- Stands at bottom of page







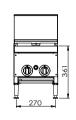


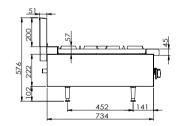


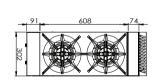












Code	Gas Type	Dimensions (WxDxH mm)	Weight (kg)	Regulator Size	Consumption (MJ/h)	
Dual Ring Burner						
RB-1E	NG	450x660x500	35	3/4"	60	
RB-1ELPG	LPG	450x660x500	35	3/4"	60	
2 Burner	2 Burner					
RB-2E	NG	300x770x380+60	34	3/4"	48	
RB-2EULPG	LPG	300x770x380+60	34	3/4"	40	
Optional S/S Stand with Shelf for model RB-2E						
RB-2-SE	_	360x770x470	10			
RB-2-SEN		299x600x659	12	_		

GAS 800 SERIES RANGE WITH OVEN



- Stainless steel front, galvanized Flame failure control valve sides
- Cast iron open burner
- Versatile heavy duty cast iron trivets, suitable for both woks and pans
- Thermostat (100°C- 300°C) controlled oven
- Welded frame structure for best stability

- 12" x12"(30x30cm) cast iron grate
- Adjustable heavy duty legs
- Anti-clogging pilot cover under the grate
- A pull-out crumb tray with angled handle in the front
- U shape oven burner

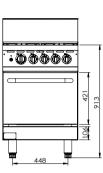
- Thermal couple safety valve for the oven
- Stainless steel oven door with insulation
- Stainless steel handle for bottom oven
- Kick plate at the bottom for easy access for servicing

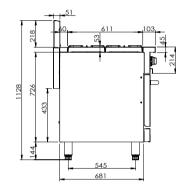


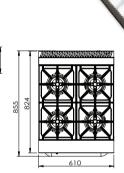


BS6T / GBS6TLPG



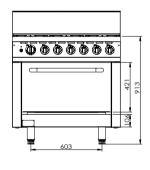


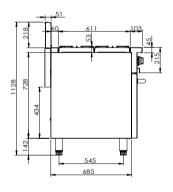


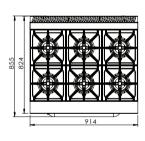


S-GRDE Simply sits over 2 burners and has removable drip tray









Code	Gas Type	Dimensions (WxDxH mm)	Oven Dimensions (WxDxH mm)	Weight (kg)	Regulator Size	Consumption (MJ/h)
4 Gas Burner with Large C	Oven					
GBS4T	NG	610x855x1128	518x655x350	120	3/4"	162
GBS4TLPG	LPG	610x855x1128	518x655x350	120	3/4"	168
6 Gas Burner with Large C	ven					•
GBS6T	NG	914x855x1128	673x655x350	166	3/4"	228
GBS6TLPG	LPG	914x855x1128	673x655x350	166	3/4"	234
Lay On Griddle Plate						
S-GRDE	_	300x730x80+10mm locators		_	_	_



GASMAX BENCH TOPS & OPTIONAL STANDS

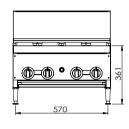
- Heavy duty trivets
- Adjustable height 45mm
- Stainless steel construction
- Sturdy adjustable feet
- S/S drip pans
- Pilot light & pilot light switch

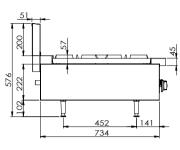
Stands at bottom of page

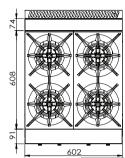






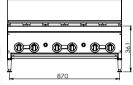


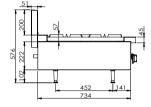


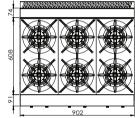


RB-6E / RB-6EULP















Code	Gas Type	Dimensions (WxDxH mm)	Weight (kg)	Regulator Size	Consumption (MJ/h)	
4 Burner						
RB-4E	NG	602x824x575	60	3/4"	96	
RB-4EULPG	LPG	602x824x575	60	3/4"	80	
Optional S/S Stand with Shelf for	model RB	-4				
RB-4-SE	_	600x770x470	13	_	_	
RB-4-SEN	_	600x600x659	15	_	_	
6 Burner	6 Burner					
RB-6E	NG	902x824x575	84	3/4"	144	
RB-6EULPG	LPG	902x824x575	84	3/4"	120	
Optional S/S Stand with Shelf for model RB-6						
RB-6-SE		900x770x470	19			
RB-6-SEN	_	899x600x659	21	_	_	

• Gas equipment must be commissioned by an authorised technician.

Prices and specifications are subject to change without notice. Pictures are for illustrative purpose and final product may differ

GAS&MAX

GAS CHAR GRILL TOPS

- Multiple heavy duty cast iron burners
- S/S construction
- S/S drip pans

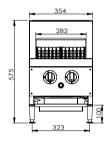
- Versatile heavy duty cast iron grills, suitable for both steak and fish
- Auto igniter

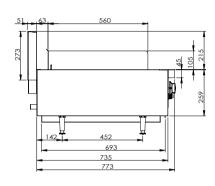
- Flame failure
- Stands & Basting Rails available. See page 16 for details

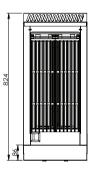






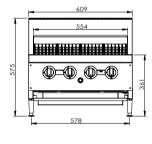


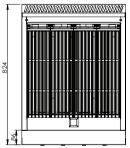


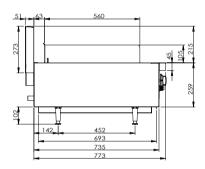












Code	Gas Type	Dimensions (WxDxH mm)	Weight (kg)	Regulator Size	Consumption (MJ/h)
2 Burner					
QR-14E	NG	354x824x575	56	3/4"	44
QR-14ELPG	LPG	354x824x575	56	3/4"	39
4 Burner		•			
QR-24E	NG	609x824x575	95	3/4"	88
QR-24ELPG	LPG	609x824x575	95	3/4"	78

• Gas equipment must be commissioned by an authorised technician. Prices and specifications are subject to change without notice. Pictures are for illustrative purpose and final product may differ

GAS MAX

GAS CHAR GRILL TOPS

- Multiple heavy duty cast iron burners
- S/S construction
- S/S drip pans

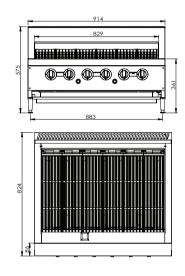
- Versatile heavy duty cast iron grills, suitable for both steak and fish
- Auto igniter

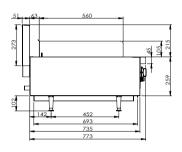
- Flame failure
- Stands & Basting Rails available. See page 16 for details



QR-36 / QR-36ELPG

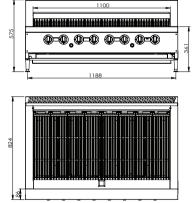


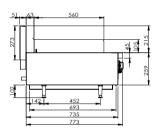












Code	Gas Type	Dimensions (WxDxH mm)	Weight (kg)	Regulator Size	Consumption (MJ/h)
6 Burner					
QR-36E	NG	914x824x575	134	3/4"	132
QR-36ELPG	LPG	914x824x575	134	3/4"	117
8 Burner			•		
QR-48E	NG	1218x824x575	174	3/4"	176
QR-48ELPG	LPG	1218x824x575	174	3/4"	148



STAINLESS STEEL STAND WITH GRILL UNDERSHELF









Code	Compatible Models	Weight (kg)
QR-14-SE	QR-14E	10
QR-24-SE	QR-24E & RGT-24E	13
QR-36-SE	QR-36E & RGT-36E	16
QR-48-SE	QR-48E & RGT-48E	19

STAINLESS STEEL BASTING RAIL







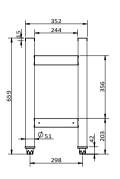


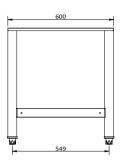


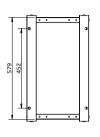
Code	Compatible Models	Weight (kg)
Removable Basting Rails		
QR-24-BR	QR-24E & RGT-24E	2.5
QR-36-BR	QR-36E & RGT-36E	3.5
QR-48-BR	QR-48E & RGT-48E	4.5

• Gas equipment must be commissioned by an authorised technician. Prices and specifications are subject to change without notice. Pictures are for illustrative purpose and final product may differ

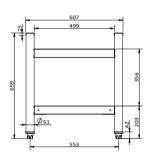
STAINLESS STEEL STAND WITH SOLID UNDERSHELF



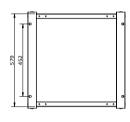


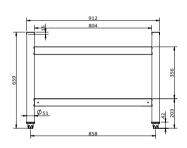




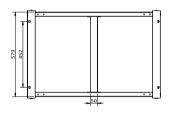


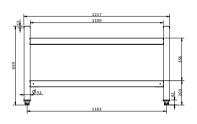












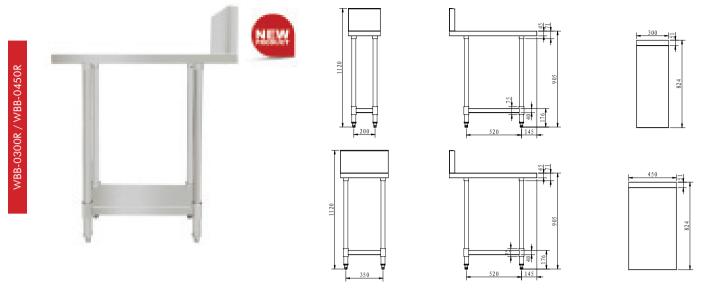


T			
			1
452			
20 44			
1	50	335 50	

Code	Compatible Models	Weight (kg)
QR-14-SEN	QR-14E	2.5
QR-24-SEN	QR-24E & RGT-24E	4
QR-36-SEN	QR-36E & RGT-36E	5
QR-48-SEN	QR-48E & RGT-48E	7

GAS 800 SERIES INFILL BENCHES U.S. DESIGN





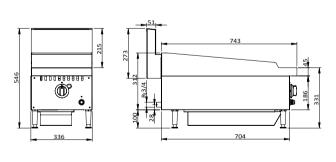
Code	Compatible Models	Weight (kg)
WBB-0300R	RB Cooktop / GBS Grill and Toaster / QR Chargrill / GG Griddle	18
WBB-0450R	RB Cooktop / GBS Grill and Toaster / QR Chargrill / GG Griddle	26

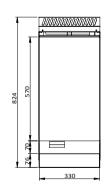
GAS GRIDDLES

- Steel U-shape burner, each 30mj/ 22mm thickness griddle plate hr for better heat distribution
- One control every 12"
- Standby pilot for easy start
- Stainless steel adjustable heavy duty legs
- Oil collector at the bottom
- Stainless steel in the front & sides
- Manual control
- Optional stands on page 20









Code	Gas Type	Griddle Plate Size (mm)	Size Dimensions (WxDxH mm)		Regulator Size	Consumption (MJ/h)
GG-12	NG	330x570x22	336x761x407	40	3/4"	30
GG-12LPG	LPG	330x570x22	336x761x407	40	3/4"	33

GAS GRIDDLES

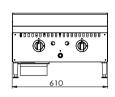
GAS MAX

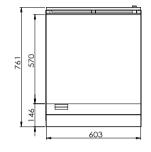
- Steel U-shape burner, each 30mj/hr for better heat distribution
- One control every 12"
- Standby pilot for easy start
- 22mm thickness griddle plate
- Stainless steel adjustable heavy duty legs
- Oil collector at the bottom
- Stainless steel in the front & sides
- Manual control
- Optional stands on page 20

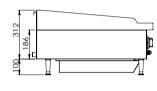


GG-24 / GG-241 PC



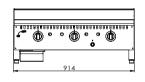


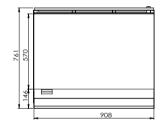


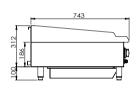


GG-36 / GG-36LP



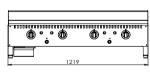




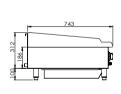


3G-48 / GG-48LPG







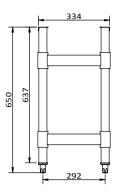


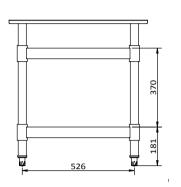
Code	Gas Type	Griddle Plate Size (WxDxH mm)	Dimensions (WxDxH mm)	Weight (kg)	Regulator Size	Consumption (MJ/h)
GG-24	NG	603x570x22	610x761x412	80	3/4"	60
GG-24LPG	LPG	603x570x22	610x761x412	80	3/4"	66
GG-36	NG	908x570x22	915x761x412	110	3/4"	90
GG-36LPG	LPG	908x570x22	915x761x412	110	3/4"	99
GG-48	NG	1212x570x22	1220x761x412	152	3/4"	120
GG-48LPG	LPG	1212x570x22	1220x761x412	152	3/4"	132

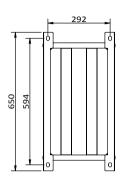
GAS GRIDDLE STANDS WITH GRILL UNDERSHELF



GG-12-SF

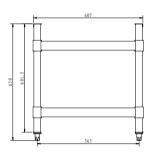




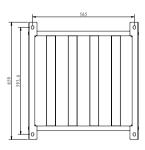




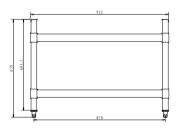
3G-24-SE



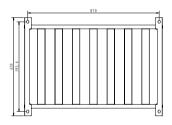




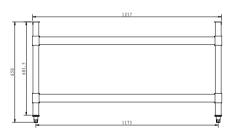
GG-36-SE



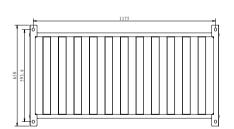




GG-48-SE





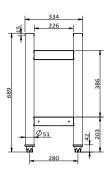


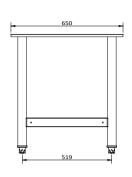
Code	Gas Type	Griddle Plate Size (mm)	Dimensions (WxDxH mm)	Weight (kg)	Regulator Size	Consumption (MJ/h)
Stands						
GG-12-SE			336x650x650	9		
GG-24-SE			607x650x650	12		
GG-36-SE			900x650x650	14		
GG-48-SE			1200x650x650	17		

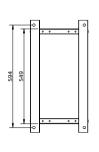
GAS GRIDDLE STANDS WITH SOLID UNDERSHELF





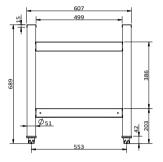


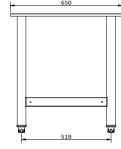


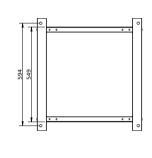




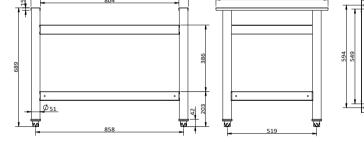
3G-24-SEN

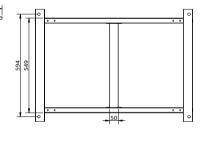




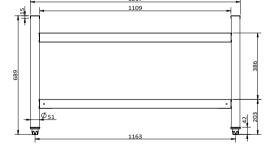


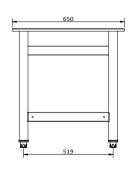


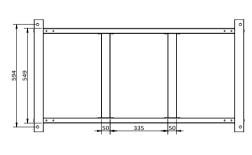












Code	Gas Type	Griddle Plate Size (mm)	Dimensions (WxDxH mm)	Weight (kg)		
Stands						
GG-12-SEN			334x650x689	10		
GG-24-SEN			607x650x689	13		
GG-36-SEN			912x650x689	15		
GG-48-SEN			1217x650x689	18		

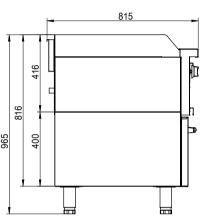
GAS GRIDDLE & TOASTER

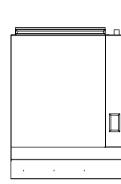
- Fully MIG welded frame for stability
- Stainless steel splash guard
- 150mm stainless steel adjustable heavy duty legs
- Covered pilot burner cover to prevent clogging from spillage
- Stainless steel pilot for durability
- Heavy duty cast grates 300x300mm, easy to be removed
- Pull out crumb tray with rounded edges to prevent heat transfer
- Full size sheet pan fit side-to-side or front-to-back
- 19mm thickness mild steel plate



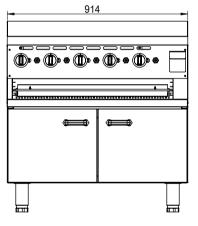


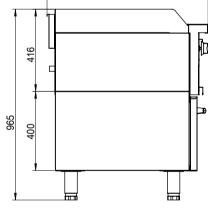


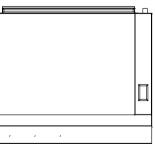












Code	Gas Type	Griddle Plate Size (WxDxH mm)	Dimensions (WxDxH mm)	Weight (kg)	Regulator Size	Consumption (MJ/h)
GGS-24	NG	603 x570x19	610x815x970	163	3/4"	46.5
GGS-24LPG	LPG	603 x570x19	610x815x970	163	3/4"	46.5
GGS-36	NG	908 x570x19	915x815x970	178	3/4"	77.5
GGS-36LPG	LPG	908 x570x19	915x815x970	178	3/4"	77.5

GAS SALAMANDER & CHARGRILL

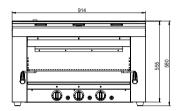


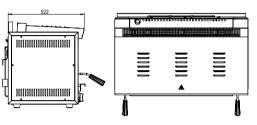
- 3 powerful ceramic infrared burners
- Auto ignition and pilot light
- Flame failure shut-off
- Heavy duty stainless steel construction
- Cavity Size: 680x410x395mm (WxDxH)
- Grill area: 630x400mm (WxD)
- Great for steak & seafood grill
- Matching stainless steel stand available
- REB-03E includes heavy duty adjustable cast iron cooking surface
- Safe and easy tray lifting system on REB-03E
- Gas connection under appliance 30mm from right side rear





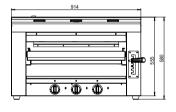


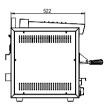


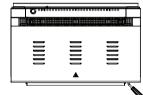






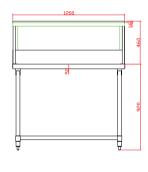


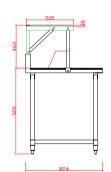












	1200	
- a		
505		824

Code	Gas Type	Dimensions (WxDxH mm)	Weight (kg)	Regulator Size	Consumption (MJ/h)
Removable Chrome Plated Shelf					
REB-02E	NG	914x522x580	65	3/4"	42
REB-02ELPG	LPG	914x522x580	65	3/4"	42
REB-03E	NG	914x522x580	70	3/4"	42
REB-03ELPG	LPG	914x522x580	70	3/4"	42
Salamander Stand			•		
SMB-7-0900		900x700x1380	30	_	_
SMB-8-1200		1200x824x1380	37	_	_

SEMI-AUTOMATIC KEBAB UNIT



- 304 Stainless Steel construction
- Adjustable burner railing system to accommodate different skewer sizes
- Easily adjustable meat carrier and heat positioning
- 240 volt rotation motors
- Burners have individual controls
- Auto-ignition
- Australian designed machine Maximum 80kg meat capacity





Code	Gas Type	Dimensions (WxDxH mm)	Weight (kg)	Regulator Size	Consumption (MJ/h)	Voltage	Power (W/A)
KMB4E	NG	580x700x1030	80	1/2″	68	240	250/10
KMB4ELPG	LPG	580x700x1030	80	1/2"	68	240	250/10

ELECTRIC KEBAB KNIFE

- Cordless model comes with 2x Li-Ion Batteries and a charger
- Adjustment ring & screw to easily achieve desired thickness
- Full 304 Grade stainless steel blade cover









CKS100-battery

Code	Blade (mm)	Cutting Depth (mm)	Capacity (kg/hr)	Description	Voltage	Power (W/A)
2 Smooth blade						
KS100E	100	0 ~ 8	60	Corded	240	80/10
1 Smooth blade + 1 Se	errated blade					
CK\$100	100	0 ~ 8	60	Cordless - 2x Li-Ion Batteries	Charger - 240	80/10
Optional Spare Battery	,					
CKS100-battery	-	-	-	2,000mAh	12	-

- Full stainless steel blade cover
- Adjustment ring and screw to easy achieve
- desired thickness
- Metal anti-slip body, ergonomic design, safe and easy handling
- The front part is easily detachable for cleaning
- Heavy duty switch
- One smooth blade and one serrated blade included in the package
- Adapter and unit stand included



KS80AS

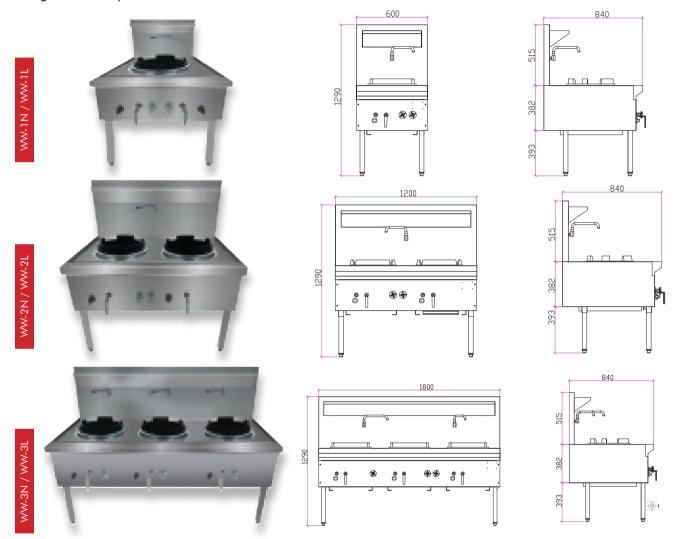
Code	Blade (mm)	Speed	RPM	Description	Voltage	Power (W/A)
KS80AS	80	1	8,000	Corded	240	80/10

ASIAN RANGE – HEAVY DUTY S/S WATERLESS GAS WOKS



- Cast iron wok rings, anti-leak around the rings
- 14" Heavy duty cast iron wok rings
- Stainless steel exterior
- Removable drip tray and front gutter for ease
- High heat output

- Standard with flame failure and pilot light
- Extra high splash back with spice Duckbill jet burners included, shelf mechanically attached
- Flat front panel for valve control by knee-push or hand turn action
- Front gutter designed for easy clean and maintenance
- Chimney burners installed on request



Code	Gas Type	Dimensions (WxDxH mm)	Weight (kg)	Regulator Size	Duckbill (MJ/h)	Chimney (MJ/h)
1 Burner						
WW-1N	NG	600x850x1300	65	3/4"	120	130
WW-1L	LPG	600x850x1300	65	3/4"	110	115
2 Burners						
WW-2N	NG	1200x850x1300	120	2x 3/4"	240	260
WW-2L	LPG	1200x850x1300	120	2x 3/4"	220	230
3 Burners			-			-
WW-3N	NG	1800x850x1300	175	3x 3/4"	360	390
WW-3L	LPG	1800x850x1300	175	3x 3/4"	330	345

Tapware and its installation is not included, contact FED Service for pricing.

V PAN PASTA AND NOODLE COOKER



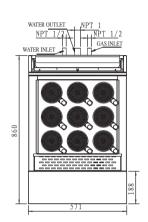
- Stainless steel front and sides
- 34 litre tank capacity
- Standby Stainless steel pilot for easy start
- 6 inch stainless steel leg
- Millivolt control valve
- Prompt response thermostat ensures fast temperature recovery and accurate temperature control
- One 1/4" full port drain valve
- Open pot design features easy cleaning
- Stainless steel hanger plate at the back
- Ø 125mm x 132mm Baskets
- 1/2 inch NPT rear gas connection
- Front positioned water inlet
- Water purifying overflow system to remove excess starch

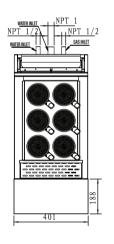
PC150-9 / PC150-9LPG

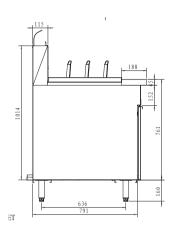


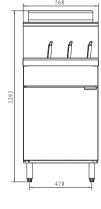


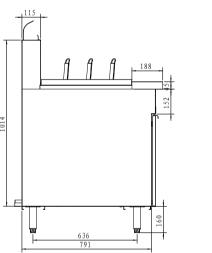


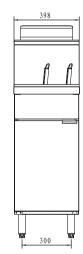












Code	Gas Type	Baskets	Capacity (L)	Dimensions (WxDxH mm)	Weight (kg)	Regulator Size	Consumption (MJ/h)
PC150-9	NG	9	34	571x860X1293	101	1/2″	150
PC150-9LPG	LPG	9	34	571x860X1293	101	1/2"	190
PC150-6	NG	6	27	401x860x1293	78	1/2"	150
PC150-6LPG	LPG	6	27	401x860x1293	78	1/2"	190

Code	Description				
Accessories					
302110331	Pasta / Noodle Basket				
RC400T-18	Adjustable Leg				

FRYMAX SUPERFAST GAS-TUBE SINGLE VAT FRYERS

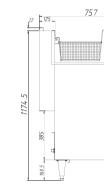


- Stainless steel vats
- Super fast Recovery
- Includes baskets & vat lid
- Temp. 120 to 200°C
- Millivolt control
- Stainless steel construction
- Sturdy adjustable feet
- Natural gas & LPG









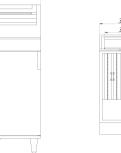






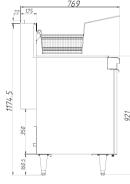
















Code	Gas Type	Dimensions (WxDxH mm)	Chip Productivity (up to kg)	Weight (kg)	Regulator Size	Consumption (MJ/h)		
23 Litre Capacity – 3 burners – 2 Baskets								
RC300E	NG	394x757x1195	26	65	1/2"	90		
RC300ELPG	LPG	394x757x1195	26	65	1/2"	82.5		
25 Litre Capacity - 4 B	urners - 2 E	Baskets						
RC400E	NG	394x769x1195	35	67	1/2"	120		
RC400ELPG	LPG	394x769x1195	35	67	1/2"	110		
37 Litre Capacity - 5 B	urners – 3 E	Baskets		•				
RC500E	NG	533x769x1195	43	78	1/2"	150		
RC500ELPG	LPG	533x769x1195	43	78	1/2"	137.5		
Side Splash Guard								
USG-1		520 x 465	_	1				

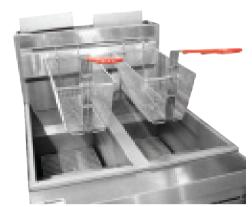
[•] Gas equipment must be commissioned by an authorised technician. Prices and specifications are subject to change without notice. Pictures are for illustrative purpose and final product may differ

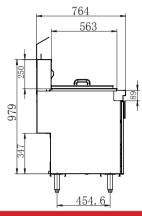
FRYMAX SUPERFAST GAS-TUBE TWIN VAT FRYERS

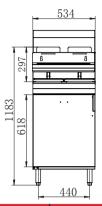


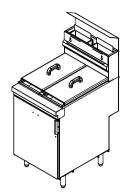
- Stainless steel vats
- Super fast Recovery
- Includes two baskets & vat lid
- Temp. 120 to 200°C
- Millivolt control
- Stainless steel construction
- Sturdy adjustable feet
- Natural gas & LPG











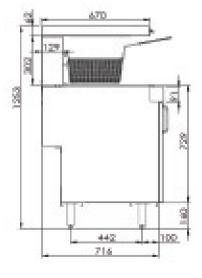
		 			
Code	Gas Type	Dimensions (WxDxH mm)	Weight (kg)	Regulator Size	Consumption (MJ/h)
2 x 18 Litre Capacity - 4 burners					
RC400TE	NG	534x769x1326	78	1/2″	120
RC400TELPG	LPG	534x769x1326	78	1/2"	110

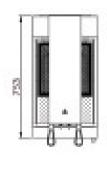
FRYER MATE TWO BASKET FRY WARMING STATION

- Solid steel body
- Stainless steel front door
- Adjustable stainless steel feet
- Stainless steel sloped drain top with removable grease collector
- Easy access storage cabinet
- 3 x 1/1 GN pan runners in cabinet
- Top can be easily removed
- Infrared heating element
- Separate control for lighting
- Can securely attach to left or right side of fryer units









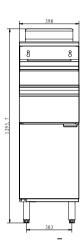
Code	Dimensions (WxDxH mm)	Temperature Range (°C)	Weight (kg)	Voltage	Power (W/A)
VX15E	400x750x1250	22 - 60	40	240	940/10

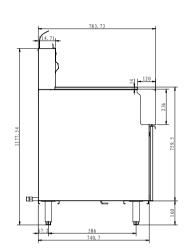
V PAN DEEP FRYER

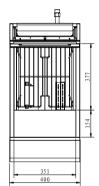


- Stainless steel front and sides
- 22 litre oil tank capacity
- Thermostat control range from 93°C to 204°C
- Open Stainless steel fryer pot with cold zone
- Standby Stainless steel pilot for easy start
- 6 inch stainless steel leg
- Millivolt control valve
- Prompt response thermostat ensures fast temperature recovery
- 232°C hi limit for safety
- One 1/4" full port drain valve
- Open pot design features easy cleaning
- Stainless steel hanger plate at the back
- Two Baskets
- 1/2 inch NPT rear gas connection
- 20mm insulation
- Optional lid available











Code	Gas Type	Dimensions (WxDxH mm)	Chip Productivity (up to kg)	Weight (kg)	Regulator Size	Consumption (MJ/h)	
22 Litre capacity - 1 Burner - 2 Baskets							
VP122	NG	400x784X1178	30	65	1/2″	104	
VP122LPG	LPG	400x784X1178	30	65	1/2"	104	

Code	Description
Accessories	
RC300-Basket	Fryer Basket (also suits RC300 ~ 400TE)
RC400T-18	Adjustable Leg
RC500-15	Oil Drainage Extension Pipe
VP122-Lid	Optional stainless steel lid
70201107200L	Basket Supporting Grid

[•] Gas equipment must be commissioned by an authorised technician.

Prices and specifications are subject to change without notice. Pictures are for illustrative purpose and final product may differ

EASY CLEANING EQUIPMENT





- By using a cup (250gm)
 Oilvolution Fryer Cleaner of a
 regular basis carbon build up
 will be removed and the tank
 left in a clean condition.
- Will totally clean 20 fryers!

Code

AS-BOILOUT5KG



 Scrub gummy oil from the fryer walls and gas tube. Replacement scouring pads available.

Code

AS-SCOURTOOLSSW - Scourer

AF-SCOURERSTRIPW
- 18x Scourer Pads



 A flexible 6mm diameter rod resists high temperature (to 160°C) and has a long probe to assist in clearing blocked fryer outlets.

Code

AS-CLEARRODW

FAGOR GAS KORE SERIES











GAS RANGE

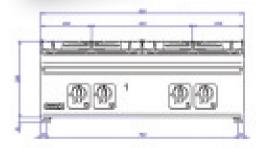
- Deep-drawn surface tops manufactured in 1.5 mm thick AISI-304 stainless steel
- Laser-cut joints and automatic welding. Hidden screws.
- 397 x 580 mm double grates (397 x 290 mm for each burner) enabling the use of large pots and pans.
- The reduced distance of 75mm between the central bars makes it possible to use pots with a very small diameter (8cm), avoiding the risk of

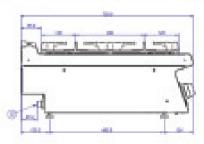
- smaller pans tipping over
- The grates are made of RAAF enamelled cast iron (resistant to alkaline and acid products, fire and high temperatures)
- Double-crown burners and diffusers made of nickel-plated cast iron which guarantee an even distribution of heat from the flame to the base of the pans, even for large pans.
- Burners are easy to position
- Low-consumption pilot light and thermocouple located within

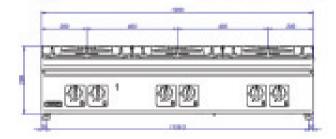
- the body of the burner for greater protection
- Flexible stainless-steel gas pipes, facilitating internal manipulations in order to make repairs easier
- Controls with a protective support base and system to prevent water infiltration
- Access to components from the front
- Optional stands available on page 41

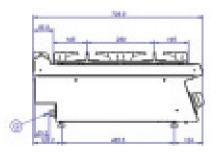














G.	Gen	inlet.
1.	Gen	salve

Code	Gas Type	Dimensions (WxDxH mm)	Weight (kg)	Regulator Size	Consumption (MJ/h)
Gas Boiling Tops					
C-G740H	NG or LPG (please specify)	800x730x290	56	3/4"	115.2
C-G760H	NG or LPG (please specify)	1200x730x290	78	3/4"	172.8

• All 700 Series cooking equipment is supplied to suit Natural Gas connections but can be converted to suit LPG connections on request.

Prices and specifications are subject to change without notice. Pictures are for illustrative purpose and final product may differ



GAS RANGE WITH OVEN

- Deep-drawn surface tops manufactured in 1.5mm thick AISI-304 stainless steel
- Laser-cut joints and automatic welding. Hidden screws
- 397 x 580mm double grates (397 x 290mm for each burner) enabling the use of large pots and pans.
- The reduced distance of 75mm between the central bars makes it possible to use pots with a very small diameter (8cm), avoiding the risk of smaller pans tipping over
- The grates are made of RAAF enamelled cast iron (resistant to alkaline and acid products, fire and high temperatures)
- Double-crown burners and diffusers made of nickel-plated cast iron which guarantee an even distribution of heat from the flame to the base of the pans, even for large pans.
- Burners are easy to position
- Low-consumption pilot light and thermocouple located within the body of the burner for greater protection

- Flexible stainless-steel gas pipes
- Controls with a protective support base & system to prevent water infiltration
- High-temperature enamelled cast iron flue protector which is flush with the grates
- Access to components from front
- Static gas oven with dimensions GN 2/1
- Cooking chamber made entirely of stainless steel
- Thermostatic valve for temperature control (125-310°C)



Code	Gas Type	Dimensions (WxDxH mm)	Weight (kg)	Regulator Size	Consumption (MJ/h)
Gas Ranges					
C-G741H	NG or LPG (please specify)	800x730x850	107	3/4"	146.16
C-G761H	NG or LPG (please specify)	1200x730x850	138	3/4"	203.76

[•] All 700 Series cooking equipment is supplied to suit Natural Gas connections but can be converted to suit LPG connections on request.

Prices and specifications are subject to change without notice. Pictures are for illustrative purpose and final product may differ



GAS CHARGRILLS / BARBECUES

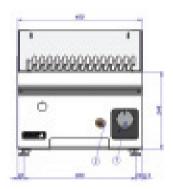
- Countertop machines
- Deep-drawn surface tops manufactured in 1.5 mm thick AISI-304 stainless steel
- Laser-cut joints, automatic welding and polishing. Hidden screws
- Fitted with an opening to collect cooking grease and a tray to store it
- Machines are fitted with removable 130 mm high guards to prevent splashes, made of stainless steel

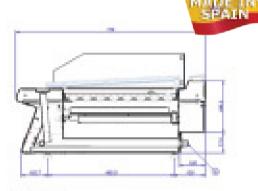
- Stainless steel feet with adjustable height
- Group of two high-efficiency tubular burners (one group of two burners for halfmodule)
- Independent control for each group of burners through a safety valve with thermocouple
- Burner ignition through electronic spark igniter
- The burners heat the ceramic stones that are underneath a support grid so that they in turn heat the food on the grill

- Cast iron grills which can be removed without tools, in 170mm-wide sections
- The iron grills are reversible with two different finishes on each side:
 - Tilted and grooved with ridges for meat. Horizontal and flat for fish and vegetables
- These grills reach a very high temperature (400 °C), meaning that the surface of the product is quickly sealed and inside it remains much juicier

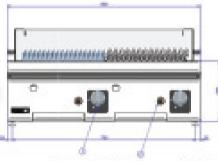
Optional stands available on page 41

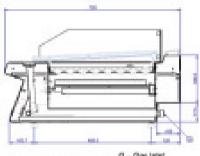












- G Gas Inlet 1 - Gas valve top
- 2 Piezoelectric ignitor

Code	Gas Type	Dimensions (WxDxH mm)	Weight (kg)	Regulator Size	Consumption (MJ/h)			
One Area - 344mm x 515mm								
B-G705 (Cast Iron Grids)	NG or LPG (please specify)	400x730x290	28.5	3/4"	29.16			
Two Areas - 688mm x 515mm	Two Areas - 688mm x 515mm							
B-G710 (Cast Iron Grids)	NG or LPG (please specify)	800x730x290	70	3/4"	58.32			
B-G7101 (Mild Steel Grids)	NG or LPG (please specify)	800x730x290	70	3/4"	58.32			

[•] All 700 Series cooking equipment is supplied to suit Natural Gas connections but can be converted to suit LPG connections on request.

Prices and specifications are subject to change without notice. Pictures are for illustrative purpose and final product may differ

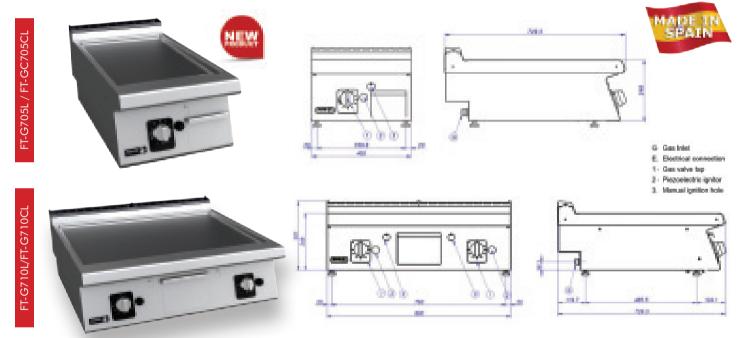


GAS GRIDDLES / FRY-TOPS

- Deep-drawn surface tops manufactured in 1.5 mm thick AISI-304 stainless steel
- Laser-cut joints, automatic welding and polishing. Hidden screws
- Rapid reaction and recovery times of the fry-top temperature
- The fry tops are welded to the deep-drawn surface top
- The deep-drawn shell and its rounded edges and corners make cleaning much easier
- The fry top is tilted towards the front to make it easier to collect grease and liquids

- Fitted with an opening to collect cooking grease and a tray to store it which has capacity to store up to 2 litres depending on the model
- Optional anti-splash side and rear guards, easy to remove
- High-temperature enamelled cast iron flue protector
- Access to components from the front
- Machines with IPX5 grade water protection
- Gas heated model with high efficiency burners

- Burner ignition
 through electronic
 spark igniter.
 Therefore, the gas models
 do not need electricity for
 installation. With an access tube
 for manual ignition
- Thermostatic temperature control (between 100 and 300°C) or operation via safety thermostat with thermocouple
- Optional stands available on page 41



Code	Gas Type	Dimensions (WxDxH mm)	Weight (kg)	Regulator Size	Consumption (MJ/h)			
One Zone - 330x550 Mild Steel F	One Zone - 330x550 Mild Steel Plate							
FT-G705L	NG or LPG (please specify)	400x730x290	70	3/4"	27			
Two Zone - 660x550 Mild Steel P	Two Zone - 660x550 Mild Steel Plate							
FT-G710L	NG or LPG (please specify)	800x730x290	128	3/4″	54			
One Zone - 330x550 Chrome Pla	One Zone - 330x550 Chrome Plate							
FT-G705CL	NG or LPG (please specify)	400x730x290	70	3/4"	27			
Two Zone - 660x550 Chrome Plate								
FT-G710CL	NG or LPG (please specify)	800x730x290	128	3/4"	54			

[•] All 700 Series cooking equipment is supplied to suit Natural Gas connections but can be converted to suit LPG connections on request.

Prices and specifications are subject to change without notice. Pictures are for illustrative purpose and final product may differ



GAS PASTA / NOODLE COOKER

- Surface tops manufactured in 1.5 mm thick AISI-304 stainless steel
- Laser-cut joints, automatic welding and polishing. Hidden screws
- 1.5 mm thick AISI-316L stainless steel wells built into the surface top
- Wells that suit with different arrangements and measures of baskets
- The well is filled through the inlet solenoid valve with a twoposition switch: average and high-speed filling

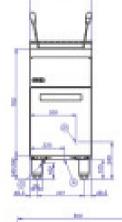
- Well drainage through a mechanical ball valve which is resistant to high temperatures and has a safety overflow
- Automatic safety system to stop the current if the water runs out
- Controls with a protective support base and system to prevent water infiltration
- Access to components from lhe front
- Stainless steel feet with adjustable height
- Machines with IPX5 grade water protection
- High-performance stainless-steel burner located outside of the well with a combustion chamber that enables heating of the base and sides of the well (up to the minimum filling level)
- Burner ignition through electronic spark igniter. With an access tube for manual ignition
- Heating controlled through safety valve

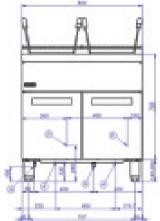


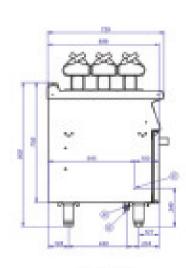












A - Water Inlet G - Gas Inlet

Code	Gas Type	Baskets	Capacity x Tank	Dimensions (WxDxH mm)	Weight (kg)	Regulator Size	Consumption (MJ/h)
CP-G7140	NG or LPG (please specify)	3 x 1/3 GN	40L x 1	400x730x850	55	3/4"	59.4
CP-G7240	NG or LPG (please specify)	6 x 1/3 GN	40L x 2	800x730x850	89	3/4"	118.8
CP-G7126	NG or LPG (please specify)	2 x 1/3 GN	26L x 1	400x730x850	55	3/4"	36
CP-G7226	NG or LPG (please specify)	4 x 1/3 GN	26L x 2	800x730x850	89	3/4"	72

[•] All 700 Series cooking equipment is supplied to suit Natural Gas connections but can be converted to suit LPG connections on request.

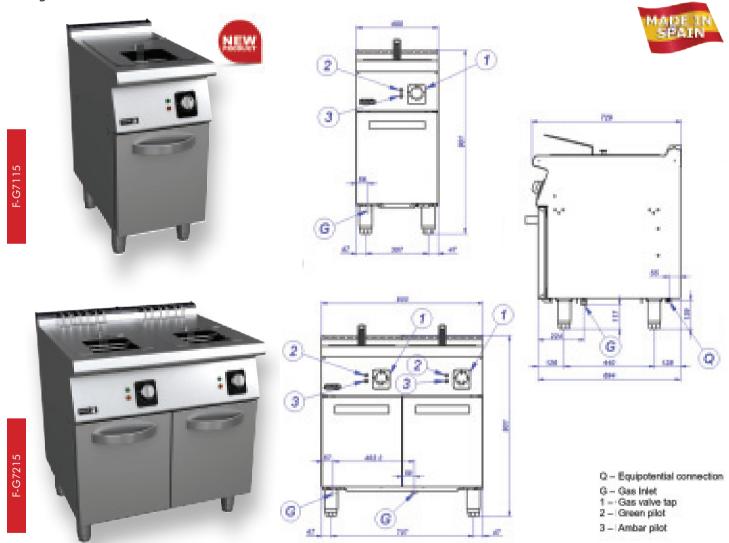
Prices and specifications are subject to change without notice. Pictures are for illustrative purpose and final product may differ



GAS FRYER

- Surface top manufactured in 1.5 mm thick AISI-304 stainless steel
- Laser-cut joints, automatic welding and polishing. Hidden screws
- Well built into the surface top with robotic welding and polishing
- Cold area in the lower part of the well which helps to preserve the characteristics and quality of the oil used for longer

- Thermostatic temperature control, between 60 and 200°C
- Safety thermostat in all models
- Fitted with individual lids for each well
- Drainage of oil from the well through a mechanical ball valve which is robust, reliable and resistant to high temperatures
- High power machine that heat up quickly and have a high power - litre ratio (up to 1.00 kW/litre)
- Gas model with three longitudinal heat transfer tubes built into the well
- High-efficiency Gas burners
- Flue flush with the rest of the machines thanks to the perfect combustion achieved
- 15L capacity per well
- F-G7115 supplied with 1 large basket
- F-G7215 supplied with 2 large baskets



Code	Gas Type	Dimensions (WxDxH mm)	Weight (kg)	Regulator Size	Consumption (MJ/h)
F-G7115	NG or LPG (please specify)	400x730x850	60	3/4"	54
F-G7215	NG or LPG (please specify)	800x730x850	110	3/4"	108

• All 700 Series cooking equipment is supplied to suit Natural Gas connections but can be converted to suit LPG connections on request.

Prices and specifications are subject to change without notice. Pictures are for illustrative purpose and final product may differ



WORK TOPS

- Surface top manufactured in 1.5 mm thick AISI-304 stainless steel
- Laser-cut joints and automatic welding. Hidden screws
- Machine designed to attach to a filling valve / water column at rear

• High-temperature enamelled cast iron flue trim







Code	Gas Type	Dimensions (WxDxH mm)	Weight (kg)	Regulator Size	Consumption (MJ/h)	kW
EN-705	_	350x775x290	20		_	_
EN-710	_	700x775x290	29	_	_	_

STANDS

- Use with counter top appliances Open front units; doors may from the 700 Kore Series to obtain a free standing unit.
 - also be purchased.









Code	Dimensions (WxDxH mm)	Weight (kg)
MB-705	350x775x560	7
MB-710	700x775x560	9
MB-715	1050x775x560	13
Left/Right Reversible Hinged Door	·	•
MB-K-DOOR	Left/Right Reversible Hinged Door	3

• All 700 Series cooking equipment is supplied to suit Natural Gas connections but can be converted to suit LPG connections on request. Prices and specifications are subject to change without notice. Pictures are for illustrative purpose and final product may differ

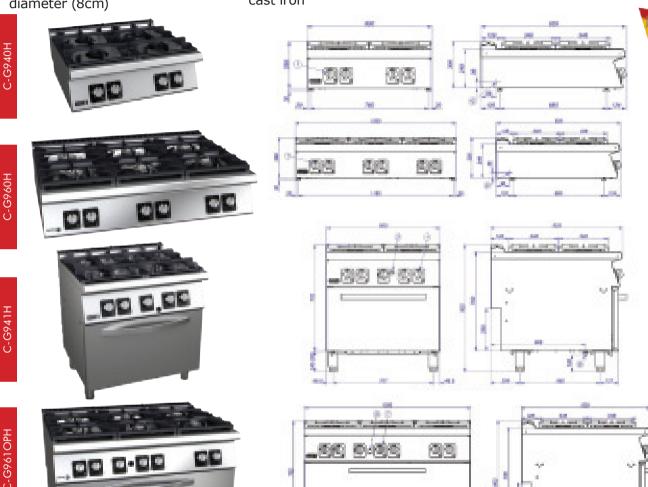
FAGOR GAS KORE 900 SERIES



GAS RANGE / GAS RANGE WITH OVEN

- 2mm thick AISI-304 stainless steel
- 397 x 350mm grates enabling the use of large pots and pans
- 75mm between the central bars to use pots with a very small diameter (8cm)
- RAAF enamelled cast iron grates (resistant to alkaline and acid products, fire and high temperatures)
- Double-crown burners and diffusers made of nickel-plated cast iron
- Burners are easy to position
- Flexible stainless steel gas pipes
- Optional stands available on page 41





Code	Gas Type	Dimensions (WxDxH mm)	Weight (kg)	Regulator Size	Consumption (MJ/h)	kW	
4 Burner - 3x28.8MJ + 1x36.72MJ							
C-G940H	NG or LPG (please specify)	800x930x290	75	3/4"	123.12	34.2	
6 Burner - 5x2	8.8MJ + 1x36.72MJ						
C-G960H	NG or LPG (please specify)	1200x930x290	148	3/4"	180.72	50.2	
4 Burner + Oven - 3x28.8MJ + 1x36.72MJ							
C-G941H	NG or LPG (please specify)	800x930x850	165	3/4"	154.08	42.8	
6 Burner + Oven - 5x28.8MJ + 1x36.72MJ							
C-G961OPH	NG or LPG (please specify)	1200x930x290	268	3/4"	238.32	66.2	

[•] All 900 Series cooking equipment is supplied to suit Natural Gas connections but can be converted to suit LPG connections on request.

Prices and specifications are subject to change without notice. Pictures are for illustrative purpose and final product may differ

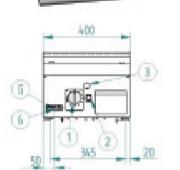
FAGOR

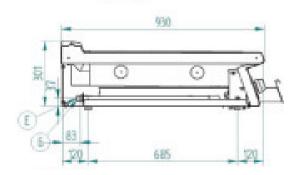
GAS GRIDDLES / FRY-TOPS

- Surface tops manufactured in 2mm thick 304 stainless steel
- Laser-cut joints, automatic welding and polishes. Screws hidden from view.
- Fry-tops manufactured in 20mm thick mild steel, high powered and with rapid temperature attainment.
- Thermostatic temperature control between 100 and 300°C
- The whole module fry-tops come with independent heating zones
- Rapid reaction and recovery times of the fry-top temperature
- The fry-tops are integrated into the funneled surface top
- Fry-top tilted towards the front to facilitate fat and liquid collection
- High temperature enamelled cast iron flue protector
- Access the components from the front
- Machines with IPX5 grade water protection
- Optional stands available on page 41

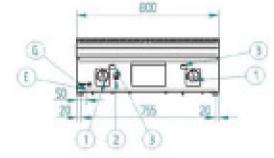


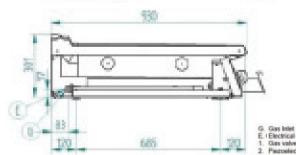












-	Discussion connecessors
1.	Gas valve
2	Piezoelectric ignitor
3.	Manual ignition hole

Code	Gas Type	Dimensions (WxDxH mm)	Weight (kg)	Regulator Size	Consumption (MJ/h)	kW
One Zone - 335mm x 640mm						
FT-G905L (Mild Steel Plate)	NG or LPG (please specify)	400x930x290	75	3/4"	33.3	9.25
Two Zone - 735mm x 640	Two Zone - 735mm x 640mm					
FT-910L (Mild Steel Plate)	NG or LPG (please specify)	800x930x290	149	3/4"	66.6	18.5

[•] All 900 Series cooking equipment is supplied to suit Natural Gas connections but can be converted to suit LPG connections on request.

Prices and specifications are subject to change without notice. Pictures are for illustrative purpose and final product may differ

FAGOR =

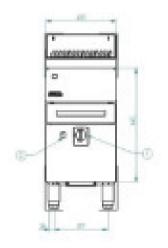
GAS CHARGRILLS / BARBECUES

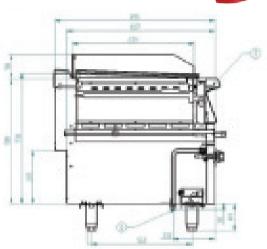
- Surface tops manufactured in 2mm thick 304 stainless steel
- Reach a high temperature (400°C)
- Reversible grates for different styles of cooking
- 12L stainless steel grease drawer
- 130mm S/S dismountable splashback
- High temperature enamelled cast iron flue protector
- IPX5 grade water protection
- Access the components from the front



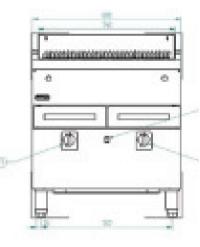


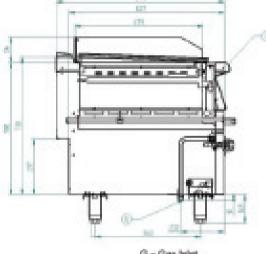












- G Gas Inlet D - Drainage
- 1 Gas valve tap 2 - Plezoelectric ignitor

Code	Gas Type	Dimensions (WxDxH mm)	Weight (kg)	Regulator Size	Consumption (MJ/h)	kW
One Zone - 340mm x 690mm						
B-G9051 (Cast Iron Grid)	NG or LPG (please specify)	400x930x850	55	3/4"	39.6	11
Two Zone - 680mm x 690m	ım					
B-G9101 (Cast Iron Grid)	NG or LPG (please specify)	800x930x850	95	3/4"	79.2	22

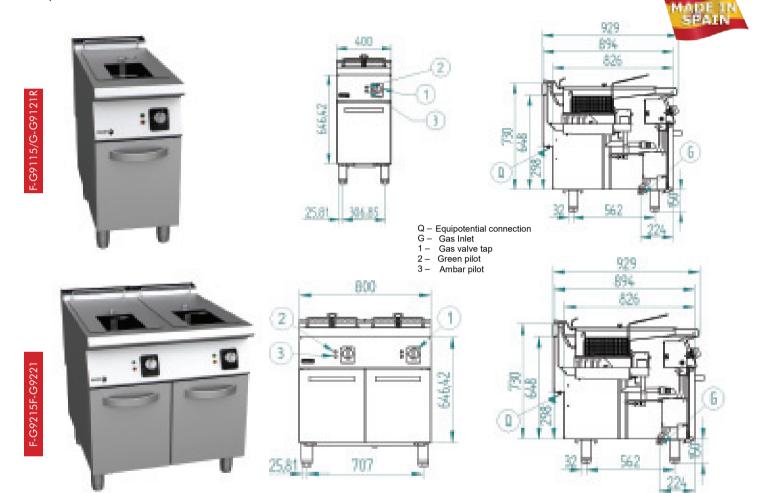
[•] All 900 Series cooking equipment is supplied to suit Natural Gas connections but can be converted to suit LPG connections on request.

Prices and specifications are subject to change without notice. Pictures are for illustrative purpose and final product may differ



FRYERS

- Surface tops manufactured in 2mm thick 304 stainless steel
- Laser-cut joints, automatic welding and polishes. Screws hidden from view.
- Wells inbuilt into the surface top
- Thermostatic temperature control between 60 and 200°C
- High efficiency gas burners
- High-power machines which heat up very fast
- Safety thermostat
- High temperature enamelled cast iron flue protector
- Access the components from the front
- IPX5 grade water protection



0.0700						
Code	Gas Type	Dimensions (WxDxH mm)	Weight (kg)	Regulator Size	Consumption (MJ/h)	kW
1x 15L + 1x large b	asket					
F-G9115	NG or LPG (please specify)	400x930x850	90	3/4"	54	15
2x 15L + 2x large basket						
F-G9215	NG or LPG (please specify)	800x930x850	160	3/4"	108	30
1x 21L + 2x small be	asket					
F-G9121R	NG or LPG (please specify)	400x930x850	90	3/4"	75.6	21
2x 21L + 4x small basket						
F-G9221	NG or LPG (please specify)	800x930x850	160	3/4"	151.2	42

[•] All 900 Series cooking equipment is supplied to suit Natural Gas connections but can be converted to suit LPG connections on request.

Prices and specifications are subject to change without notice. Pictures are for illustrative purpose and final product may differ

FAGOR

PASTA / NOODLE COOKER

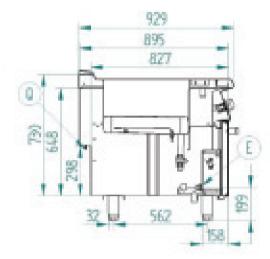
- 2mm thick AISI-304 stainless steel cooktops
- front for baskets
- Heating controlled through safety valve
- Detachable draining rack at the Machine with IPX5 grade water protection
- Detachable draining rack at the front for baskets











- Equiportencial connection Thermostat costrol

Code	Gas Type	Baskets	Capacity x Tank	Dimensions (WxDxH mm)	Weight (kg)	Regulator Size	Consumption (MJ/h)	kW
CP-G905	NG or LPG (please specify)	3 x 1/3 GN	40L x 1	400x930x850	70	3/4"	57.6	16

FAGOR =

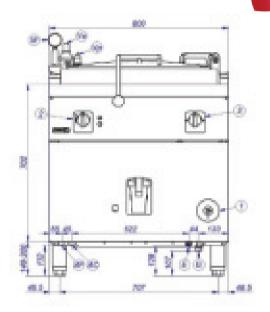
INDIRECT HEATING BOILING PAN

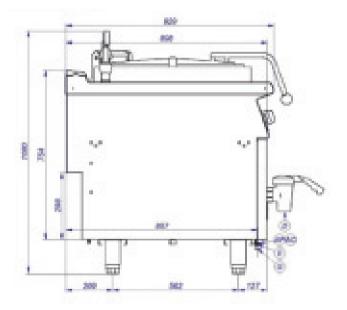
- 2mm thick AISI-304 stainless steel cooktops
- Stainless steel feet with adjustable height
- Double-walled lid, balanced by a hinge with a front handle designed to prevent burns.
 Diagonal 75° opening makes it possible to keep the lid open in any position
- Bain-marie chamber surrounding the vat with an automatic filling system
- Vat drainage through 2" safety valve





M-G915BM





Code	Gas Type	Dimensions (WxDxH mm)	Capacity (L)	Weight (kg)	Regulator Size	Consumption (MJ/h)	kW
M-G915BM	NG	800x930x850	150	160	3/4"	86.4	24
M-G915BMLPG	LPG	800x930x850	150	160	3/4"	86.4	24

• All 900 Series cooking equipment is supplied to suit Natural Gas connections but can be converted to suit LPG connections on request.

Prices and specifications are subject to change without notice. Pictures are for illustrative purpose and final product may differ

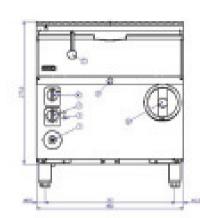


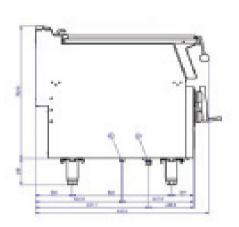
STAINLESS STEEL TILTING BRATT PAN

- Vat designed with rounded corners and no edges, with a large opening for unloading to facilitate all cooking and cleaning operations
- Spring system to balance the lid Thermostatic
- Compensation system to prevent sharp falls
- Front access lid handle
- Thermostatic temperature control of the vat floor, between 50 and 310°C
- Shut-off micro switch











Code	Gas Type	Dimensions (WxDxH mm)	Capacity (L)	Weight (kg)	Regulator Size	Consumption (MJ/h)	kW
Manual Tilting		,		(0)		() /	
SB-G910I	NG or LPG (please specify)	800x930x850	90	235	3/4"	64.8	18
Motorised Tilting					•	•	
SB-G910IM	NG or LPG (please specify)	800x930x850	90	211	3/4"	64.8	18
SB-G915IM	NG or LPG (please specify)	1200x930x850	120	228	3/4"	90	25

[•] All 900 Series cooking equipment is supplied to suit Natural Gas connections but can be converted to suit LPG connections on request.

Prices and specifications are subject to change without notice. Pictures are for illustrative purpose and final product may differ

FAGOR =

WORK TOPS

- Stainless steel finish
- Removable upper section for cleaning purposes
- Matching finish to cooking modules: can be integrated into any 900 series line up
- Continuous front top panel available for seamless integration









Code	Gas Type	Dimensions (WxDxH mm)	Weight (kg)	Regulator Size	Consumption (MJ/h)	kW
EN-905	_	400x930x290	40		_	_
EN-910	_	800x930x290	80		_	_

STANDS

 Use with counter top appliances from the 900 Kore Series to obtain • Open front units









Code	Dimensions (WxDxH mm)	Weight (kg)
MB-905	400x930x560	38
MB-910	800x930x560	44
MB-915	1200x930x560	56
Left/Right Reversible Hinged Door		
MB-K-DOOR	_	3

[•] All 900 Series cooking equipment is supplied to suit Natural Gas connections but can be converted to suit LPG connections on request.

Prices and specifications are subject to change without notice. Pictures are for illustrative purpose and final product may differ

FAGOR IKORE CONCEPT COMBI OVENS

FAGOR

- 2.8" screen with rotary knob and push function for configuring and confirming inputs
- iClima: Humidity management and control by means of direct measurement with a humidity sensor
- 10% regulation capacity
- Fagor Recipe Center

- Fagor Recipe Center: 100 factory preset and culinary tested recipes
- Storage capacity for more than 100 9-stage recipes
- Air and water cool-down (rapid cabinet cooling function)
- Cooking modes: low temperature steam 30-98°, steam 99°, super steam 100- 130°, mixed 30-300° and convection 30-300°
- Chamber dehumidification for crispy roasts
- Delta cooking
- HACCP record system
- iWashing: Solid smart washing system



CW-061ERSWS



CW-101ERSWS



CW-201ERSWS

Code	Trays*	Dimensions (WxDxH mm)	Weight (kg)	Voltage	Power (kW/A)
CW-061ERSWS	6 x 1/1GN	898x817x846	115	415	11.1/3~N
CW-101ERSWS	10 x 1/1GN	898x817x1117	140	415	18.6/3~N
CW-201ERSWS	20 x 1/1GN	898x817x1841	249	415	37.2/3~N

FAGOR IKORE ADVANCED BOILER COMBI OVENS



- 10.1" glass state of the art touch screen for easy and intuitive operation
- iCooking: Smart cooking process with automatic adjustment
- Options at the end of the cooking process: maintain temperature, repeat cooking process, etc.
- Ability to modify smart cooking processes in progress and adjust parameters at any time
- Additional functions (regeneration, Unlimited 9-stage recipe storage sous vide, overnight cooking, fermentation, pasteurisation, smoking, charcuterie & dehydration)

- Smart cooking process with automatic adjustment]
- iClima: Humidity management and control by means of direct measurement with a humidity
- 1% regulation capacity Fagor Cooking Center:
- 200 factory preset and culinary tested recipes . Ability to manage your favourite recipes
- capacity

- Air and water cool-down (rapid cabinet cooling function)
- Multitray Cooking modes: low temperature steam 30-98°, steam 99°, super steam 100- 130°, mixed 30-300° and convection 30-300°
- Chamber dehumidification for crispy roasts
- DeltaT cooking for delicate cookina
- HACCP record system
- iWashing: Liquid smart washing



APW-061ERLWS



APW-101ERLWS



APW-201ERLWS

Code	Trays*	Dimensions (WxDxH mm)	Weight (kg)	Voltage	Power (kW/A)
Electric Range					
APW-061ERLWS	6 x 1/1GN	898x817x846	126	415	11.1/3~N
APW-101ERLWS	10 x 1/1GN	898x817x1841	148	415	18.6/3~N
APW-201ERLWS	20 x 1/1GN	930x964x1841	306	415	

*Pans & trays not included.

FAGOR IKORE ADVANCED BOILER COMBI OVENS



- 10.1" glass state of the art touch screen for easy and intuitive operation
- iCooking: Smart cooking process with automatic adjustment:
- Options at the end of the cooking process: maintain temperature, repeat cooking process, etc.
- Ability to modify smart cooking processes in progress and adjust parameters at any time
- Additional functions (regeneration, sous vide, overnight cooking, fermentation, pasteurisation, smoking,

- charcuterie and dehydration): Smart cooking process with automatic adjustment
- iClima: Humidity management and control by means of direct measurement with a humidity sensor
- 1% regulation capacity
- Fagor Cooking Center: 200 factory preset and culinary tested recipes
- Ability to manage your favourite recipes
- Unlimited 9-stage recipe storage capacity

- Air and water cool-down (rapid cabinet cooling function)
- Multitray Cooking modes: low temperature steam 30-98°, steam 99°, super steam 100- 130°, mixed 30-300° and convection 30-300°
- Chamber dehumidification for crispy roasts
- DeltaT cooking for delicate cooking
- iWashing: Liquid smart washing system









APW-201GRLWS

Code	Gas	Trays*	Dimensions (WxDxH mm)	Weight (kg)	Regulator Size	Consumption (MJ/h)	Power (kW/A)
Gas Range							
APW-101GRLWS	NG or LPG	10 x 1/1GN	898x817x1117	148	3/4"	64.8	0.83/10
APW-201 GRLWS	NG or LPG	20 x 1/1GN	898x817x1841	306	3/4"	129.6	1.55/15

PROFESSIONAL MODULAR COMBI OVENS



- Stainless steel fan
- Auto reversing fan for even cooking result
- Programmed and programmable air circulation reverse
- Digital control with 10 programs including steam
- Double glazed door with two stage safety door lock
- Standard core probe for thorough cooking
- System to collect the condensation on the glass door
- Internal chamber and separate body to avoid thermal expansion
- Rounded internal corners for a fast and safe cleaning
- Universal tray support for both 600 x 400 trays and 1/1 GN trays with 80mm spacing on rack
- Manual washing system for easy professional cleaning
- Optional pizza stone available
- Optional stand available











XD-APE-10-SN



Code	Trays*	External Dimensions (WxDxH mm)	Internal Dimensions (WxDxH mm)	Weight (kg)	Voltage	Power (kW/A)
TD-6NE	6 x 1/1GN or 6 x 600x400	840x910x830	680x480x520	91	415	7.65/3~N
TD-7NE	7 x 1/1GN or 7 x 600x400	840x910x930	680x480x620	105	415	10.7/3~N
TD-10NE	10 x 1/1GN or 10 x 600x400	840x910x1150	680x480x840	120	415	12.7/3~N
Stand			•			
YXD-APE-10-SN	_	860x730x785				

*Pans & trays not included. • Warranty will be void if the correct type of water filtration system is not installed & in use.

It requires a Tundish installed correctly at the drainage connection point.

Prices and specifications are subject to change without notice. Pictures are for illustrative purpose and final product may differ.

PROFESSIONAL COMBI OVEN



WITH AUTO WASH SYSTEM

- Auto reversing fans with 4 speed
 Multi sensing Core Probe as control for even cooking even on low fan speeds
- Steam 100 ° C 100% Moisture function
- Delta ΔT; Stove Cooking Mode as well as infinity mode for continuous operation during busy service times
- 99 Programmable and editable recipe options with up to 5 stages for each recipe

- standard
- Auto 4 stage cleaning system with liquid lines as standard
- Full Stainless steel chamber with Removable Tray supports in chromed steel
- Two stage door opening to allow steam and hot air to escape without causing operator injury
- Optional integrated Condenser hood

- · User friendly digital display with easy to use functions
- Twin front glass to reduce heat on the viewing window
- Optional Electric Hood
- Chamber is able to take 600 x 400mm trays as well and GN trays for greater flexibility









TDC-10V

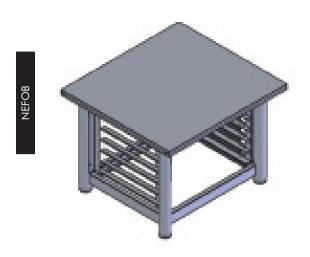
Code	Trays*	External Dimensions (WxDxH mm)	Internal Dimensions (WxDxH mm)	Weight (kg)	Voltage	Power (kW/A)
TDC-5VH	5 x 600x400mm or 1/1GN	920x840x770	660x450x440	89	415	6.45/3~N
TDC-10VH	10 x 600x400mm or 1/1GN	920x840x1170	660x455x840	130	415	12.7/3~N

*Pans & trays not included. • Warranty will be void if the correct type of water filtration system is not installed & in use. Prices and specifications are subject to change without notice. Pictures are for illustrative purpose and final product may differ.

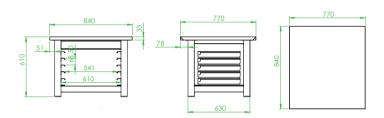
TDC-VH COMBI OVEN ACCESSORIES

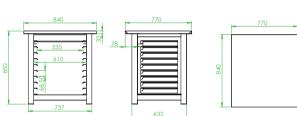


OVEN STANDS









Code	Features	Dimensions (mm)
S/S Stands		
NEFOB	Stand with 6 pairs of runners for 1/1GN or 600x400mm grids and pans	840x770x605
NEFOM	Stand with 10 pairs of runners for 1/1GN or 600x400mm grids and pans	840x770x850

STEAMLESS CANOPY

- Water male Inlet 3/4
- Pre-arranged in case of superimposed oven
- Fumes outlet diameter 120 mm
- Outlet diameter 30 mm
- Removable filters
- Removable drainer
- Easy to clean ventilator



Code	Features	Dimensions	Weight (kg)	Voltage	Power (W/A)
TD-FECL	With Steam condenser, Adjustable extraction speed, Functioning integrated with the oven	920x1005x300	33	240	250/10

*Pans & trays not included. • Warranty will be void if the correct type of water filtration system is not installed & in use. Prices and specifications are subject to change without notice. Pictures are for illustrative purpose and final product may differ.

COMPACT BASKET ROTISSERIE



- Radiant/convection heated
- Fits 8-12 birds
- Huge energy savings
- Stainless steel housing
- On/off switch for chamber lights
- On/off switch for rotating motor
- Heavy duty 80W motor for rotation
- Front and back toughened glass
- Rubber seal for air tightness to

keep heat inside chamber

- Double handles on glass door
- Oil collector at the bottom
- Swivel castors for easy movement



Code	Baskets	Temperature (°C)	External Dimensions (WxDxH mm)	Weight (kg)	Voltage	Power (kW/A)
YXD-266E	4	0 - 300	800x630x610	67	240	4.8/20

CONVECTMAX CONVECTION OVENS



- Stainless steel construction
- Temp. range 50 to 300°C
- Two powerful reversing fans for even baking
- YXD-1AE Enamel Internal
- Timer

- Auto-stop when door is opened
- Doors open forward & down
- Double Layer Glass Door
- Aluminium trays included
- 80mm tray spacing
- Optional wire shelf available
- YXD-8A, YXD-8A/15 & YXD-8A-C fit 4x 1/1 GN pans or 4x 600x400 trays or 8x 1/2 GN pans













XD-8AE / YXD-8A/15E



Code	Trays Included	External Dimensions (WxDxH mm)	Internal Dimensions (WxDxH mm)	Weight (kg)	Voltage	Power (kW/A)
Convection Oven - Ena	mel Internal					
YXD-1AE	4 x 430x315mm	595x530x570	460x375x360	38	240	2.4/10
Convection Oven						
YXD-8A-3E	3 x 600x400mm	834x765x500	700x460x288	50	240	3.5/15
Convection Oven with	Press Button Steam					
YXD-8AE	4 x 600x400mm	834x765x572	700x460x360	67	240	6.4/27 hard wiring
YXD-8A/15E	4 x 600x400mm	834x765x572	700x460x360	67	240	3.3/15

• Warranty will be void if the correct type of water filtration system is not installed & in use. Prices and specifications are subject to change without notice. Pictures are for illustrative purpose and final product may differ.

CONVECTMAX CONVECTION OVEN



- Stainless steel housing
- Ceramic coated cavity for easy cleaning
- GN1/1 size, 4 trays capacity
- Cook & Holding function
- 60-minute bake timer reminder
- 180-minute cooking timer
- Top and bottom heating element
- Fan is stopped once door is open
- Water proof on off switch
- Grilling function
- Optional stand with caster





					_	
Code	Trays*	External Dimensions (WxDxH mm)	Internal Dimensions (WxDxH mm)	Weight (kg)	Voltage	Power (kW/A)
YXD-6A	4 x 1/1GN	798x650x596	550x418x431	64	240	2.4/10
YXD-6A/15	4 x 1/1GN	798x650x596	550x418x431	64	240	3.5/15
Stand						
YXD-6A-S		802x615x800		19		

CONVECTMAX CONVECTION OVEN WITH GRILL

- Analogue timer and temperature controls
- Top grill function
- 304 grade stainless steel construction
- 2 reversible fans
- Double layer glass door
- Forward opening door



Code	Trays*	External Dimensions (WxDxH mm)	Internal Dimensions (WxDxH mm)	Weight (kg)	Voltage	Power (kW/A)
YXD-4A-B	4 X 430x315	675x640x490	460x373x350	51	240	2.67/15

*Pans & trays not included.

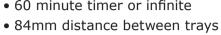
CONVECTION OVENS

TECNODOM by FHE

- Stainless steel cooking chamber LED alarms with rounded corners
- Tempered low-e glass
- Door overture with fan/s stop systems
- Interlocking gasket fixing system
- According to IPX3 standard norms
- High resistance hinge
- Temperature range of 50°C 280°C



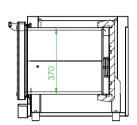
- 60 minute timer or infinite

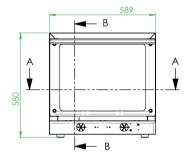


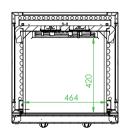






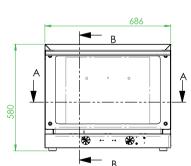




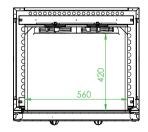












Code	Trays*	External Dimensions (WxDxH mm)	Internal Dimensions (WxDxH mm)	Weight (kg)	Voltage	Power (kW/A)
Convection Oven						
TDE-4C	4 x 435x350mm	589x660x580	464x420x370	34	240	2.35/10
TDE-4CGN	4 x 1/1GN	686x660x580	560x420x370	37	240	3.1/15

• Warranty will be void if the correct type of water filtration system is not installed & in use. Prices and specifications are subject to change without notice. Pictures are for illustrative purpose and final product may differ.

CONVECTION OVENS

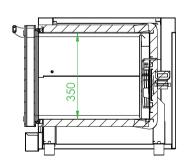
TECNODOM by FHE

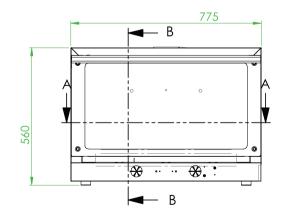
- Stainless steel cooking chamber LED alarms with rounded corners
- Tempered low-e glass
- Door overture with fan/s stop systems
- Interlocking gasket fixing system
- According to IPX3 standard norms
- High resistance hinge
- Temperature range of 50°C - 280°C

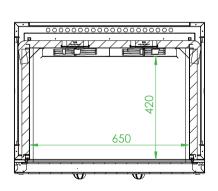


- 60 minute timer or infinite
- 84mm distance between trays









Code	Trays*	External Dimensions (WxDxH mm)	Internal Dimensions (WxDxH mm)	Weight (kg)	Voltage	Power (kW/A)
Convection Oven						
TDE-3B	3 x 600x400mm	775x700x560	650x460x350	36	240	3.1/15

*Pans & trays not included. • Warranty will be void if the correct type of water filtration system is not installed & in use. It requires a Tundish installed correctly at the drainage connection point. Prices and specifications are subject to change without notice. Pictures are for illustrative purpose and final product may differ.

1000 WATT - LIGHT DUTY COMMERCIAL MICROWAVE

- Large capacity (0.9 cu.ft / 25 L), accommodates a 12" (305 mm) platter
- Stainless steel cabinet and oven cavity
- 5 power levels and 3 cooking stages
- Bottom Energy Feed
- 00:60:00 maximum cooking time and 100 auto programs
- Time entry option and X2 multiple quantity pad provide flexible operation
- Oven cavity light to monitor cooking status without opening the door
- EZ Grab'n Go door handle for reliable use, no moving parts
- User-friendly touch control pads AND Electronic dial timer with braille navigation



Code	External Dimensions (WxDxH mm)	Internal Dimensions (WxDxH mm)	Weight (kg)	Voltage	Power (W/A)
MD-1000L	511x432x380	327x346x200	14.7	240	1000/10

1400 WATT - PERFORMANCE COMMERCIAL MICROWAVE

- Large capacity (1.2 cu.ft / 34 L), accommodates a 14" (356 mm) platter
- Able to withstand the demands of the Commercial Food Service environment with stainless steel cabinet and oven cavity
- Bottom Energy Feed
- 5 power levels and 3 cooking stages for different cooking demands
- 00:60:00 maximum cooking time and 100 auto programs can cover most product demands
- Time entry option and X2 multiple quantity pad provide flexible operation
- Oven cavity light to monitor cooking status without opening the door
- EZ Grab'n Go door handle for reliable use, no moving parts
- User-friendly touch control pads AND Electronic dial timer with braille navigation
- Stackable





Code	External Dimensions (WxDxH mm)	Internal Dimensions (WxDxH mm)	Weight (kg)	Voltage	Power (W/A)
MD-1400	553x488x343	370x385x230	18.4	240	1400/10

INDUCTION ELECTIC FRYER





Digital induction fryer provides much precisely controlled temperature range within 2°C, unlike the analogue unit which normally has more than 10°C variance. Induction technology is not only quick, but also very efficient. This device uses energy with an efficiency factor of 90%. That's 35% more efficient than conventional electric appliances.

- Stainless Steel body
- Touch panel LED display
- Timer (0 120 min)
- Temperature setting: 60° 190°
- Oil drainage
- With one basket and S/S filter and S/S lid
- Oil Tank Dimension (WxDxH mm): 248~228 x 300~287.7 x 202
- Fryer Basket Dimension (WxDxH mm): 190 x 230 x 145 (measured without handle)

Code	Capacity (L)	Dimensions (WxDxH mm)	Weight (kg)	Voltage	Power (kW/A)
IF3500S	8	288x478x410	11	240	3.5/15

DONUT FRYER



- Stainless steel structure with drain tap
- Thermostat range 30 200°
- 230° hi-limiter ensures safety operation
- Stainless steel tank 400x400mm
- Comes with 2x Nickel coating wire mesh trays
- Wiring bottom grid to filter food waste and protect heater
- Micro-switch for safety of operators

- Heating element stops automatically once lifted up for safer and easier cleaning
- Stainless steel lid with Bakelite handle
- Two used lid: cover during night, draining tray while frying
- Power and heating light indicators
- Heavy duty anti slippery foot

	Code	Tank Capacity (L)	Dimensions (WxDxH mm)	Weight (kg)	Voltage	Power (kW/A)	
Ī	EF-TE	11	460x620x355	17	240	3/15	

CHIP WARMERS



- Stainless steel construction
- Top heated by dual 450W incoloy elements
- Quartz light
- 1/1 GN base with perforated tray insert

Code	Dimensions (WxDxH mm)	Weight (kg)	Voltage	Power (kW/A)
DH-310E	330x560x500	15	240	1/10

ELECTRIC BENCHTOP FRYERS





- Stainless steel construction
- Quick heating & recovery
- Safety thermostat
- 240 Volt
- Includes basket & lids
- 6L oil capacity

Code	Dimensions (WxDxH mm)	Weight (kg)	Voltage	Power (kW/A)
TEF-81KW	285x440x305	4.8	240	2.5/10



- Stainless steel construction
- Quick heating & recovery
- Safety thermostat
- 240 Volt
- Includes basket & lids
- 2x 6L oil capacity

Code	Dimensions (WxDxH mm)	Weight (kg)	Voltage	Power (kW/A)
TEF-82KW	565x440x305	8	240	2 x 2.5/10



- Stainless steel tank
- 10 liter capacity
- Stainless steel housing
- On/off power switch
- 3.25kw heating elements
- Four baskets
- Stainless steel drainage valve
- Water draining extension
- Cool to touch Bakelite handle
- 6 pre-set timing programs
- Temperature range 30-110°C

Code	Dimensions (WxDxH mm)	Weight (kg)	Voltage	Power (kW/A)
DF-BP	470x580x420	17	240	3.5/15

INDUCTION COOKING





BH3500S

• Temperature range 60-240°C

- German Schott Ceran glass top
- Button control
- 250mm cooking circle
- Digital timer
- Electronic over heating protection
- Recommended Pans/Pots with Ø 120~260mm



BH3500C

- Temperature range 60-240°C
- Glass Top
- Touch control
- 250mm cooking circle
- Digital timer
- Electronic over heating protection
- Recommended Pans/Pots with Ø 120~260mm



IW350

- Stainless steel Body
- Wok ring ø 260mm
- Touch Control
- Timer, LED display (0-180 minute)
- 1-10 power levels (500-3500W)
- 1-10 temperature setting
- Temperature range: 60°-240°
- Electronic overheating protection
- Usable Pans: Steel or cast iron, enamelled iron, rounded-bottom pans / pots



IW500

- Ceramic wok
- Wok ring ø 280mm
- Stainless steel body
- Hard Wiring (Without the plug)
- Adjust the power by knob
- 0-6 power levels (500-5000W)
- Electronic overheating protection
- Usable Pans: Steel or cast iron, enamelled iron, rounded-bottom pans / pots



IW-Wok36



IW-WokLid36

- Suitable for commercial induction wok
- 3 layers structure:
 304 stainless steel interior and lid, aluminium interface,
 430 stainless steel exterior
- 360mm diameter

Code	Dimensions (WxDxH mm)	Weight (kg)	Voltage	Power (kW/A)
BH3500S	290x335x62	8	240	3.5/15
BH3500C	330x425x105	10	240	3.5/15
IW350	340x430x135	6	240	3.5/15
IW500	398x515x185	10	415	5/3~N
 IW-Wok36	Ø 360mm diameter S/S wok	3	-	-
IW-WokLid36	Ø 360mm diameter S/S wok with lid	3.3	-	-

TUNNEL TOASTERS

• Ideal for toast, cheese fingers,

muffins, crumpets, bagels,

buns, focaccia & toasted

toppings

- Two slice auto conveyor toaster
- Front or rear exit
- Settings for toast & buns



- Easy to use "colour control"
- Stainless steel construction
- Top & bottom elements



Code	Dimensions (WxDxH mm)	Weight (kg)	Voltage	Power (kW/A)
TT-300E	375x420x385	13	240	2.2/10

TOASTER/GRILLER/SALAMANDERS

- Stainless steel construction
- Low electrical cost
- Grilling rack 445mmW x 250mmD
- Very Fast

- Timer control
- Bench or wall mount
- Top element



Code	Dimensions (WxDxH mm)	Weight (kg)	Voltage	Power (kW/A)
AT-936E	630x320x280	13.5	240	2/10

ELECTRIC CONTACT GRILLS

BENCHSTAR *

- Great for all grilling eg. meat, fish, vegetables, eggs, sandwiches & toasts
- Stainless steel body
- Self balancing top plate
- Spring loaded top plate
- Independent heat controls

- Thermostatically controlled heat up to 300°C
- Heat resistant handle
- High Quality heavy duty non-stick cast iron plates
- Removable drip tray
- 520mmH clearance when open



Code	Dimensions (WxDxH mm)	Weight (kg)	Voltage	Power (kW/A)		
Single						
GH-811EE	410x395x210	13.5	240	2.2/10		
Double						
GH-813EE	840x395x210	28	240	4.4/2x10		

GH-813EE has the largest grilling area on the market!

CREPE MAKER





- 15mm thickness cast iron plate with Teflon coating for non-stick purpose
- Constructed of stainless steel with an adjustable thermostat that ranges from 50-300C
- Φ400mm large size plate
- Heavy duty heating element in spiral shape to have perfect contact with hotplate bottom
- Heating indicator
- Warming drawer for keeping crepe warm
- Wooden crepe spreader
- Anti-slip rubber feet

Code	Dimensions (WxDxH mm)	Weight (kg)	Voltage	Power (kW/A)	
DE-1E	450x485x242	23	240	3/15	

CAST IRON WAFFLE MAKERS



- Cast Iron sturdy contact grill plate
- Excellent heat recovery
- Counter balance top plate
- Variable heat control
- Removable grease tray
- Bakelite handle

Code	Dimensions (WxDxH mm)	Weight (kg)	Voltage	Power (kW/A)
Single Square plate				
UWB-S	470x320x225	17	240	1.5/10



- Cast iron plate with ceramic coating
- An output of up to 20 large waffles per hour
- Stainless steel structure
- Temperature range is 124-230°C
- Waffle thickness can be 1 inch
- Rotating plate for better batter distribution

Code	Dimensions (WxDxH mm)	Weight (kg)	Voltage	Power (kW/A)
Single round plate – rotate	•			
WB-03D	255x440x320	11	240	1/10

ELECTRIC GRIDDLES/HOTPLATES

- Polished mild steel plate, 12mm thickness
- Stainless steel body
- Adjustable thermostat that ranges from 50-300°
- Removable stainless steel oil collector in the front
- Splash guard around the griddle Anti-slippery rubber foot plate, 2mm thickness
- Blue power indicator light
- Yellow heating indicator light
- Bakelite knob for easy grasp and operation
- Deep drawn oil drainage hole
- Durable stainless steel heating elements









Code	Control	Hotplate Size (mm)	Dimensions (WxDxH mm)	Weight (kg)	Voltage	Power (kW/A)
GH-400E	1	400x396	400x500x270	27.5	240	3/15
GH-550E	1	546x348	550X450X270	31	240	3/15
GH-610E	2	606x400	610X500X270	40	240	6/25
GH-760E	3	756x400	760x500x270	48	415	9/3~N



- Polished mild steel plate 10mm thickness
- Splash guard to prevent food spillage
- Stainless steel structure
- Temperature range 50-300°C
- With grease trap drawer

Code	Dimensions (WxDxH mm)	Weight (kg)	Voltage	Power (kW/A)
FT-818	550x450x230	23	240	2.4/10

HEATED PIE CABINETS

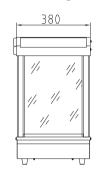


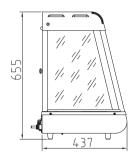
- "Easy clean" s/s interior
- Advertising lightbox
- Three grid levels

- Heated, thermostatic control 30 to 110°C
- Glass sliding doors
- Removable integrated humidity basin
- Halogen down lights





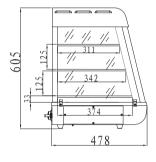


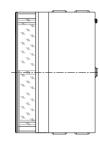




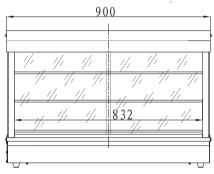


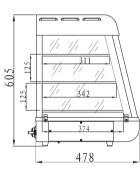


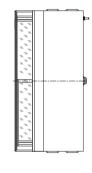




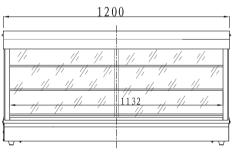


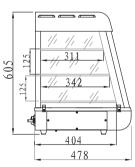












_	_	_	_	_	_
					×
A A					П
11 11					П
7.7.					П
" ". " ".					П
					П
W. "					П
" ".					П
					П
					П
".".					1
A. "					L
					-11
" " "					r
N 16.					1
" ".					1
w. "					1
%. "					1
- "					П
A. A.					П
- I					П
W. W.					П
* * I					1
2.7.					П
					1

Code	No. Pies	Dimensions (WxDxH mm)	Weight (kg)	Temperature Range °C	Voltage	Power (kW/A)		
2 Shelf – extra shelves availab	2 Shelf – extra shelves available on request							
PW-RT/380/TGE	40	380x465x658	33	+30 to +110	240	1.2/10		
3 Shelf								
PW-RT/660/TGE	60	660x440x655	45	+30 to +110	240	1.84/10		
PW-RT/900/1E	90	900x440x655	60	+30 to +110	240	1.84/10		
PW-RT/1200/1E	100	1200x490x810	70	+30 to +110	240	3.6/15		

HEATED PIE CABINETS



- Toughened glass front and back
- All stainless steel structure
- Thermostat controlled, durable and robust
- Temperature display to monitor inside temperature
- Crumb tray at the bottom
 Shelf height can be adjusted
- Sliding glass doors
- On/off switch for lamps
- Anti-slip rubber foot





Code	No. Pies	Dimensions (WxDxH mm)	Weight (kg)	Temperature Range °C	Voltage	Power (kW/A)
4 Shelves - 569x300mm						
DH-580E	60	640x334x526	21	+30 to +90	240	1.0/10
5 Shelves - 794x300mm			•			
DH-805E	100	865x334x621	35	+30 to +90	240	1.5/10

ELECTRIC STEAMER DISPLAYS

- "Easy clean" s/s interior
- Double-Glazed display, good heat preservation and improve display effect
- Stainless steel rack ensures strength and durability
- Mechanical control, simple and reliable, easy to operate
- Many safety precautions, eg. water level switch
- One-piece moulded tank to prevent from leaking and rusting
- Plastic water-inlet pipe which connects with water tank for easy water-inlet
- Halogen down lights
- Built in water tray





Code	Racks	Dimensions (WxDxH mm)	Weight (kg)	Temperature Range °C	Voltage	Power (kW/A)
Electric Display Steamer						
MME-500H-S	5	380x400x745	27	up to 110	240	0.9/10
Heavy Duty Display Stea	mer			•		
MME-600H-S	6	457x518x825	39	up to 110	240	1.2/10

Heated units are for hot food holding only, not designed to heat product. Prices and specifications are subject to change without notice. Pictures are for illustrative purpose and final product may differ

BENCHTOP BAIN MARIE



- All stainless steel
- No exposed elements
- Drain valve
- Temp. control
- Elements are separate (hidden) from tank, for safety, to prevent corrosion & for ease of cleaning
- Wet use only warranty will be void if run dry
- Comes with 1/1 GN × 150mm pan & lid



Code	Dimensions (WxDxH mm)	Weight (kg)	Temperature Range °C	Voltage	Power (kW/A)
ZCK165BT-1	360x590x240	5	+30 to +80	240	1.2/10

MOBILE HEATED LOWERATORS

- Temperature controlled 50 to 80°C
- Maximum plate size 30cm
- On castors
- Single cabinet holds up to 80 plates
- Double cabinet holds up to 160 plates





Code	Dimensions (WxDxH mm)	Weight (kg)	Temperature Range °C	Voltage	Power (W/A)
Single Lowerator Cabinet					
DR-1E	450x485x920	31	+50 to +80	240	400/10
Double Lowerator Cabinet					
DR-2E	450x910x920	48	+50 to +80	240	800/10
Single Lowerator Insert for bench mod	unting				
DR-3E	405 Ø x750	19	+50 to +80	240	400/10

Prices and specifications are subject to change without notice. Pictures are for illustrative purpose and final product may differ

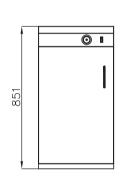
WARMING & CROCKERY CABINETS

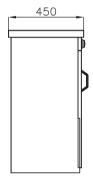
- Stainless steel construction
- Teperature up to 80°C
- Single cabinet holds up to 60 plates
- Double cabinet holds up to 120 plates

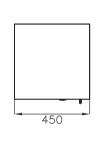




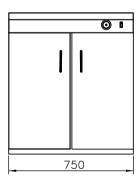


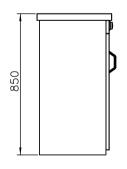












7				
450				
4				
_1				

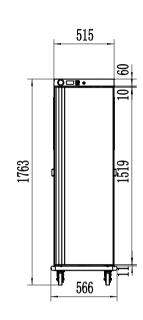
Code	Internal Dimensions (WxDxH mm)	External Dimensions (WxDxH mm)	Weight (kg)	Temperature Range °C	Voltage	Power (W/A)
Single Cabinet						
PW-SE	410x400x660	450x485x850	32	up to 80	240	750/10
Double Cabinet						
PW-DE	745x400x660	750x485x850	45	up to 80	240	1200/10

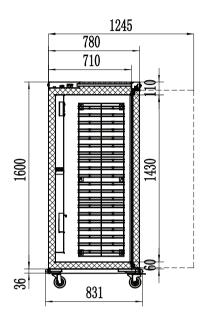
Heated units are for hot food holding only, not designed to heat product. Prices and specifications are subject to change without notice. Pictures are for illustrative purpose and final product may differ

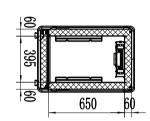
HEATED REGENERATION CABINETS/BANQUET CARTS

- Even convection heating
- Designed to be easily cleaned
- Solid S/S doors
- Adjustable temp. control
- Built in water tray to increase humidity
- Temperature gauge
- Low energy use design
- Castors
- Temperature range 30 90°C

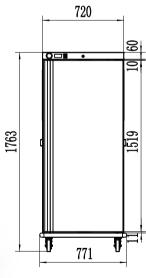


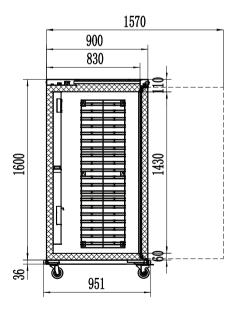


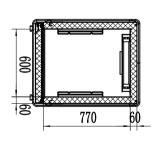












Code	Dimensions (WxDxH mm)	Weight (kg)	Temperature Range °C	Voltage	Power (W/A)
20 pan Capacity					
HT-20S	515x780x1763	120	+30 to +90	240	800/10
40 pan Capacity	'	•	'	ı	ı
HT-40S	720x900x1763	180	+30 to +90	240	1800/10

SLUSHY & GRANITA MACHINES

- BENCHSTAR 7
- DC Brushless motor controlled by torque instead Polycarbonate container of temperature
- Prevents auger from breaking if product freezes solid
- Auto shut off
- Can take mix brix as low as 8%

- 2 hour preparation time for granita
- Performance temp. -2°C to -4°C
- Low noise 70DB
- Easy to clean









Code	Dimensions (WxDxH mm)	Weight (kg)	Voltage	Power (kW/A)
Single Bowl - 1x 12L				
FABIGANI-1S	270x510x810	31	240	0.56/10
Double Bowl - 2x 12L			•	•
FABIGANI-2S	470x510x810	59	240	1/10
Triple Bowl - 3x 12L			•	•
FABIGANI-3S	670x510x810	78	240	1.5/10

REFRACTOMETER



Brix is checked using a refractometer & should be performed before priming & any time syrups have been changed

• Scale range: 0 to 32% Brix • Minimum scale: 0.2%

• Accuracy: ±0.2%

• Built-in automatic temperature compensation range 10°C to 30°C

Code

REF113

DRINK DISPENSER - PADDLE ACTION



- 12lt removable polycarbonate food grade bowl
- Stirrer /Paddle action makes it suitable for juice with pulp and milk based products
- Stainless steel construction







Code	Dimensions (WxDxH mm)	Weight (kg)	Voltage	Power (kW/A)
Single Bowl - 1x 12L				
KF12L-1	410x350x660	22	240	250/10
Double Bowl - 2x 12L				
KF12L-2	410x410x660	28	240	320/10
Triple Bowl - 3x 12L	•			•
KF12L-3	600x410x660	36	240	380/10

CITRUS JUICER

YASAKI

- 250W powerful motor with long life time
- Removable plastic bowl for easy cleanup
- Non-skid feet ensure stability
- Heavy-duty construction with cast aluminum body
- Easy to use and clean
- 3 reamer sizes to accommodate different citrus fruits (Only for model CJ-50AC)





Code	Speed (RPM)	Dimensions (WxDxH mm)	Weight (kg)	Voltage	Power (kW/A)
CJ-50AC	1500	295x245x535	8	240	250/10
CJ-50AH	1500	3375x245x480	8.6	240	250/10

BLENDER



PRO SOUND COVER COMMERCIAL BLENDER



- 2 Litre Bowls
- Large LCD Display
- 4 function settings
- Tungsten stainless steel blades
- Automatic shut-off when overloaded
- 1 press intelligent function
- 185 Pro blending modes
- Sound cover



Code	Speed (RPM)	Dimensions Weight (WxDxH mm) (kg)		Voltage	Power (kW/A)		
2L Digital blender with sound cover							
KS-10000 25000~28000 342x290x588 8 240 1.5/10							

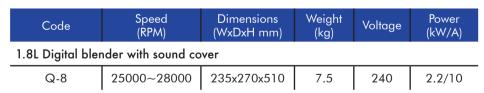
Code	Description
Spare Jug Assembly	
KS-10000-J	2L jug assembly, comes with blade set. BPA free



- 1.8 Litre Jug
- Touchpad control panel and LCD screen
- Sound cover
- Wave and auto memo function
- Editable programs
- Auto overheat and overload

protection

- Tungsten stainless steel blades
- Stainless steel double bearings
- Metallic painted base



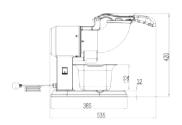
Code	Description
Spare Jug Assembly	
Q-8-J	1.8L jug assembly, comes with blade set. BPA free

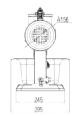
ICE SHAVERS

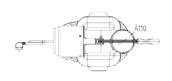
YASAKI:

- Waterproof On/Off switch
- Durable stainless steel blade
- High efficiency & fast speed
- Ventilation motor and long lifespan
- Simple operation & easy to clean
- Ø110mm Ice feed inlet



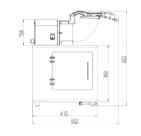


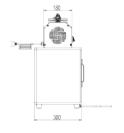


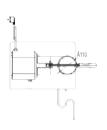












Code	Speed (RPM)	Dimensions (WxDxH mm)	Weight (kg)	Voltage	Power (kW/A)
AK1-ICS	1500	470x305x455	9.8	240	300/10
AK2-ICS	1500	480x365x635	16.5	240	300/10

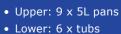
GELATO / ICE CREAM DISPLAYS





- Refrigerated -18 to -22°C
- Holds 9 x 5L pans with 9 flavours
- Lower layer can have 6 tubs for storage
- Flexible tub holder for steady placement and easy access
- White pre-coated galvanized steel inner tank
- Top frame covered by multi-functional tempered glass sneeze guard
- Price tag is available
- Tubs not included







- White pre-coated galvanized steel inner tank.
- Top frame covered by multi-functional tempered glass sneeze guard

Code	Dimensions (WxDxH mm)	Weight (kg)	Temperature Range °C	Voltage	Power (W/A)
SD-450S	1314x694x1315	100	-18 to -22	240	325/10

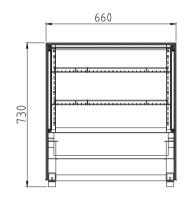
BENCHTOP DISPLAYS

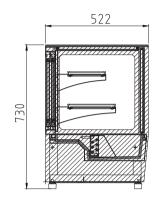
BONVUE

- 2 adjustable levels of shelving plus the floor
- Stainless steel & glass cabinet
- Double glazed glass
- Digital temp. control with read-out
- Interior led lighting
- Rear sliding door

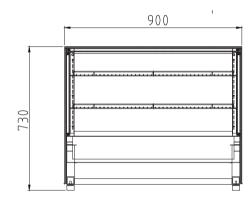
- Self-contained refrigeration for refrigerated unit
- Heating tube system for heated unit

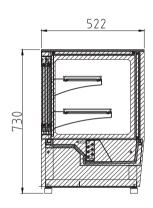




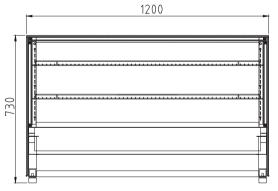


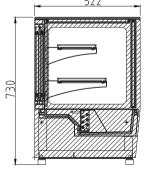












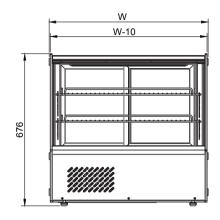
Code	GEMS Star Rating	Litre	Dimensions (WxDxH mm)	Weight (kg)	Temperature Range °C	Ambient/ RH%	Voltage	Power (W/A)
Chilled Displays								
GN-660RT	7	68	660x530x730	95	+2 to +8	25/65	240	280/10
GN-900RT	6	93	900x530x730	105	+2 to +8	25/65	240	350/10
GN-1200RT	6	127	1200x530x730	135	+2 to +8	25/65	240	450/10

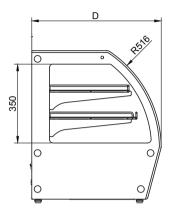
BENCHTOP DISPLAYS

- BONVUE
- Countertop curved glass display LED Display on cold display cabinet
- Ventilated refrigeration system on cold display
- Digital temp controller
- Stainless steel base and top panel
- 2 adjustable levels of shelving + the floor for refrigerated unit
- 3 adjustable levels of shelving for heated unit
- Front opening tempered glass for HTH heated cabinet
- Rear sliding doors







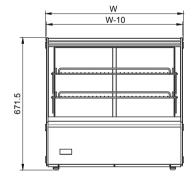


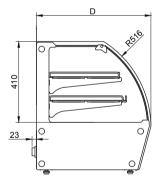


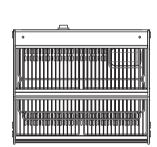












Code	GEMS Star Rating	Litre	Dimensions (WxDxH mm)	Weight (kg)	Temperature Range °C	Ambient/ RH%	Voltage	Power (W/A)
Chilled Displays								
HTR100N	8	85	706.5x467x676	57	+3 to +8	32/75	240	160/10
HTR120N	7	115	706.5x575x676	64	+3 to +8	32/75	240	160/10
HTR160N	7	146	884.5x575x676	71	+3 to +8	32/75	240	200/10
Heated Displays								
HTH120N	_	115	700x580x671.5	64	+30 to +90	_	240	1100/10
HTH160N	_	146	878x580x671.5	71	+30 to +90	_	240	1100/10

BONVUE MODERN DISPLAYS

BONVUE

- 2 Adjustable levels of shelving plus floor
- Secop compressors
- Stainless steel

- Triple glazed front with heated filaments to stop condensation
- Ambient 40°C & 40% RH
- LED lighting over each level
- Self evaporating drainage
- Digital temp. Control & read-out
- Sliding rear glass doors
- Fan-forced thermal air-flow & humidity





Code	GEMS Star Rating	Dimensions (WxDxH mm)	Weight (kg)	Temperature Range °C	Ambient/ RH%	Voltage	Power (W/A)
Chilled Displays							
SG090FA-2XB	5	900x700x1250	195	+2 to +8	40/40	240	750/10
SG120FA-2XB	5	1200x700x1250	235	+2 to +8	40/40	240	880/10
SG150FA-2XB	5	1500x700x1250	315	+2 to +8	40/40	240	970/10
SG180FA-2XB	4	1800x700x1250	405	+2 to +8	40/40	240	1250/10
SG200FA-2XB	3	2000x700x1250	480	+2 to +8	40/40	240	1360/10
Heated Displays							
SG090FE-2XB	_	900x700x1250	165	+30 to +85	40/40	240	1100/10
SG120FE-2XB	_	1200x700x1250	205	+30 to +85	40/40	240	1200/10

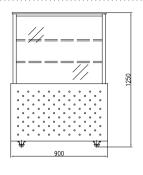
Allow 100mm clearance for installation, all vents must be left clear. Heated cabinets are for hot food holding only, not designed to heat product.

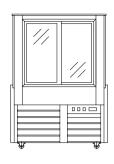
Prices and specifications are subject to change without notice. Pictures are for illustrative purpose and final product may differ

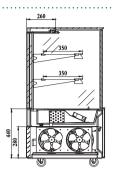
BONVUE





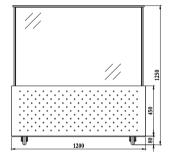




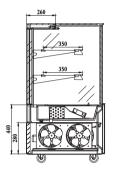




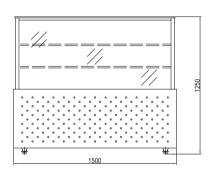


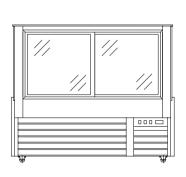


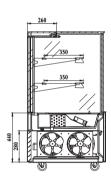






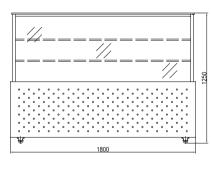


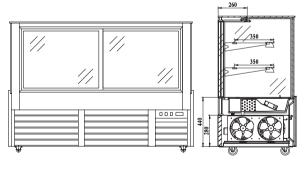




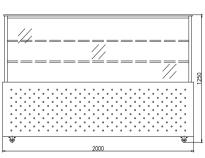


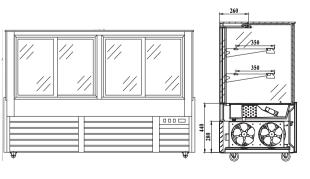












BONVUE DELUXE DISPLAYS

BONVUE

- 3 Adjustable levels of shelving plus floor
- Secop compressors
- Stainless Steel

- Triple glazed front with heated filaments to stop condensation
- LED lighting over each level
- Self evaporating drainage
- Digital temp. control & read-out
- Rear sliding glass doors
- Fan-forced thermal air-flow & humidity
- Ambient 40°C & 40% RH



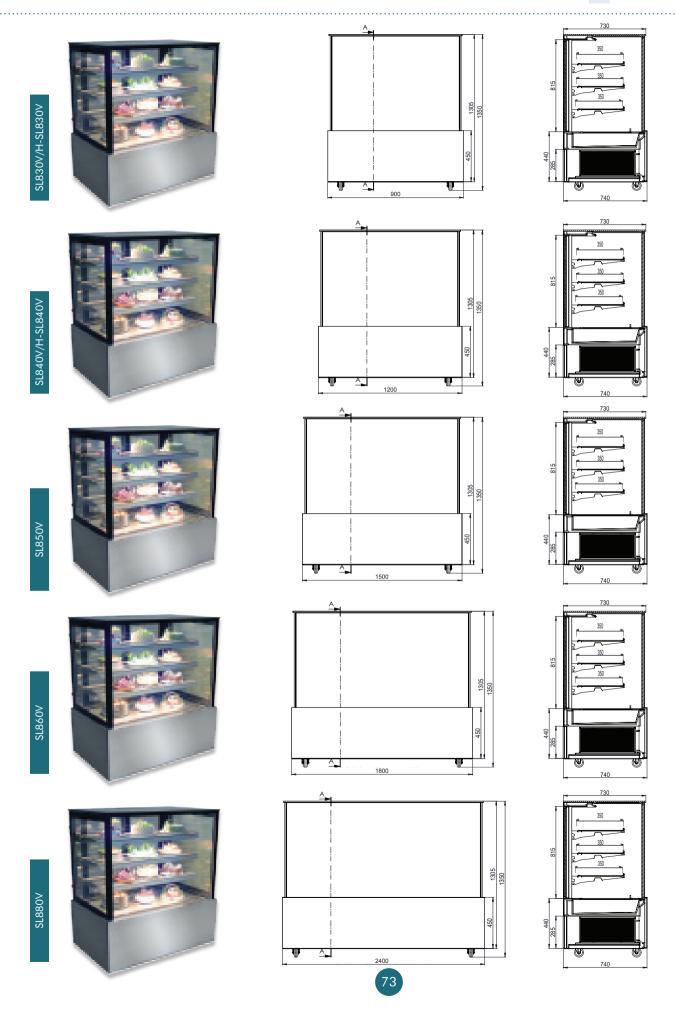


Code	GEMS Star Rating	Dimensions (WxDxH mm)	Weight (kg)	Temperature Range °C	Ambient/ RH%	Voltage	Power (W/A)
Chilled Displays							
SL830V	5	900x740x1350	215	+2 to +8	40/40	240	621/10
SL840V	4	1200x740x1350	260	+2 to +8	40/40	240	792/10
SL850V	4	1500x740x1350	305	+2 to +8	40/40	240	895/10
SL860V	4	1800x740x1350	350	+2 to +8	40/40	240	1056/10
SL880V	3	2400x740x1350	440	+2 to +8	40/40	240	1313/10
Heated Displays							
H-SL830V	-	900x740x1350	200	+30 to +85	40/40	240	870/10
H-SL840V	-	1200x740x1350	240	+30 to +85	40/40	240	975/10

Allow 100mm clearance for installation, all vents must be left clear. Heated cabinets are for hot food holding only, not designed to heat product.

Prices and specifications are subject to change without notice. Pictures are for illustrative purpose and final product may differ

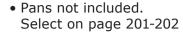
BONVUE



HEATED WET BAIN MARIE / HOTFOOD BAR



- Double row ½ GN pan hot food display bar (Pans sold separately)
- Pan divider included
- Can take pan up to 100mm deep
- Enhances food presentation whilst keeping food at correct serving temperature
- Stainless steel construction with tubular frame
- Italian heating element
- Safety lock ball valve drain
- · Streamlined for easy cleaning
- Overhead heating lamps
- Rear sliding door
- Toughened glass

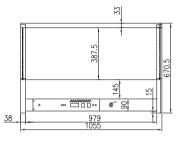


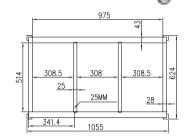
• Optional trolley also available

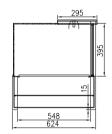




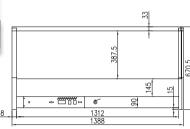


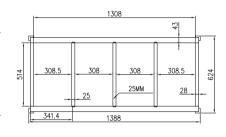


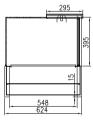


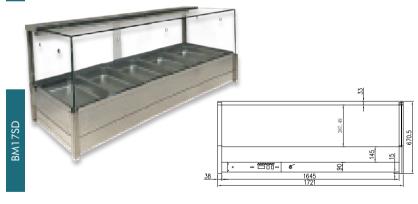


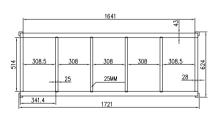












	į	295	=
		(0)	395
Ļ		,	Ш
1		15	_
	548 624		

Code	Dimensions (WxDxH mm)	Weight (kg)	Temperature Range °C	Voltage	Power (kW/A)
Square Front					
BM11SD	1055x630x670	38	+35 to +85	240	2.3/10
BM14SD	1388x630x670	55	+35 to +85	240	2.8W/15
BM17SD	1721x630x670	80	+35 to +85	240	3.5W/15
Trolleys					
BMT11	1060x630x750		_		
BMT14	1400x630x750	_	_	_	
BMT17	1750x630x750	_			

Machines must not be left unattended for extended periods. Heated units are for hot food holding only, not designed to heat product. Prices and specifications are subject to change without notice. Pictures are for illustrative purpose and final product may differ

HEATED WET BAIN MARIE / HOTFOOD BAR

BONVUE

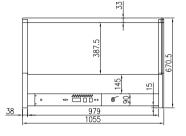
- Double row ½ GN pan hot food display bar (Pans sold separately)
- Pan divider included
- Can take pan up to 100mm deep
- Enhances food presentation whilst keeping food at correct serving temperature
- Stainless steel construction with tubular frame
- Italian heating element
- Safety lock ball valve drain
- Streamlined for easy cleaning
- Overhead heating lamps
- · Rear sliding door
- Toughened glass

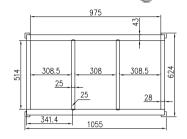
- Pans not included. Select on page 201-202
- Optional trolley also available





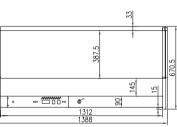


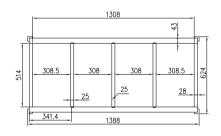


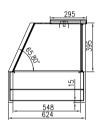


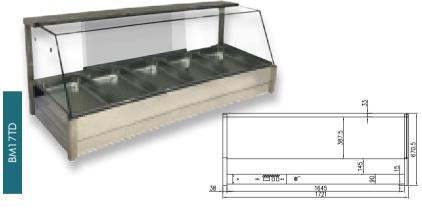


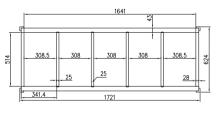












	295 (B)	395
	. 15	
]
Ī	548 T	

Code	Dimensions (WxDxH mm)	Weight (kg)	Temperature Range °C	Voltage	Power (kW/A)
Angled Front					
BM11TD	1055x630x700	38	+35 to +85	240	2.3/10
BM14TD	1388x630x700	55	+35 to +85	240	2.8W/15
BM17TD	1721x630x700	80	+35 to +85	240	3.5W/15
Trolleys				-	-
BMT11	1060x630x750				
BMT14	1400x630x750				
BMT17	1750x630x750	_		_	_

Machines must not be left unattended for extended periods. Heated units are for hot food holding only, not designed to heat product. Prices and specifications are subject to change without notice. Pictures are for illustrative purpose and final product may differ

S/S PIZZA, SANDWICH & SALAD BARS

- "Blown air well"
- Easy to clean
- Stainless steel interior and exterior with galvanised metal back
- Fridge has one level of shelving plus floor
- Embraco compressors
- German ëbm-pabst fans

- Digital temp. control & read-out Fan-forced evaporator cooling
- Ambient 32°c & 60% RH
- Internals constructed for easy cleaning
- Working area 300mm deep
- 300mm deep PE cutting board included
- Bench height 880mm

- Auto defrost
- Self evaporating drainage
- Castors
- Cross-flow pan cooling
- Pans not included. Select on page 201-202

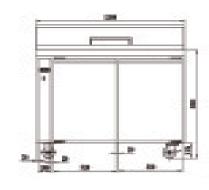


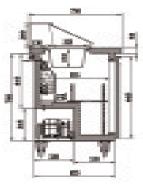


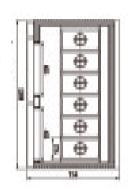
*Pan covers must be used to ensure correct operating temperature.

Code	Litre	Dimensions (WxDxH mm)	Weight (kg)	Temperature Range °C	Ambient/ RH%	Voltage	Power (W/A)
2 Door - 6x1/3 pans							
SLB120	270	1200x750x1080	109	+2 to +8	32/60	240	300/10
3 Door - 7x1/3 pans							
SLB150	340	1500x750x1080	128	+2 to +8	32/60	240	390/10
3 Door Large - 9x1/3 pans		•					
SLB180	390	1800x750x1080	145	+2 to +8	32/60	240	390/10
4 Door Large - 12x1/3 pans	•	•	-	•	•	-	•
SLB240	525	2400x750x1080	175	+2 to +8	32/60	240	525/10



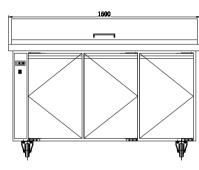


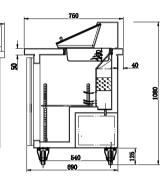


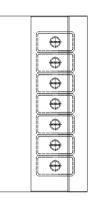


SLB150



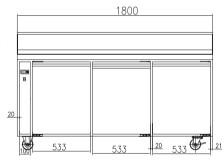


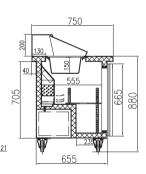


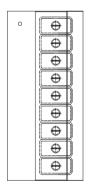


SLB180

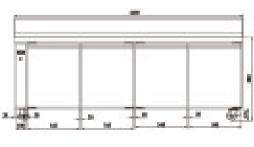
















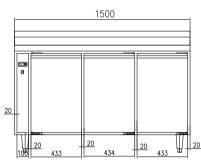
STAINLESS STEEL PIZZA PREPARATION WORK BENCH FRIDGE

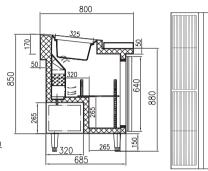


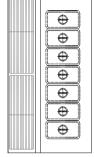
- Stainless steel interior, exterior and back
- Refrigerated blown air over and under all pans
- Polycarbonate sliding lids over blown air well
- Removable wire grid for easy tray sliding
- Secop or Embraco compressor
- Self evaporating drainage
- Pans not included Select on page 201-202



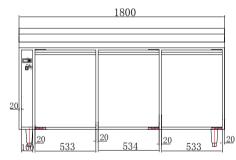


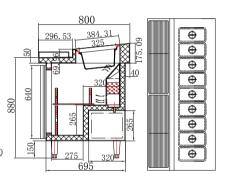




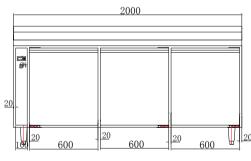


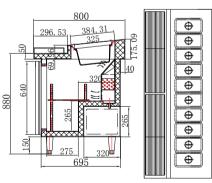












*Pan covers must be used to ensure correct operating temperature.

Code	Litre	Dimensions (WxDxH mm)	Weight (kg)	Temperature Range °C	Ambient/ RH%	Voltage	Power (W/A)
3 Door - 7x1/3 pans							
PWB150	360	1500x800x1000	120	+2 to +8	32/60	240	390/10
3 Door - 9x1/3 pans	•	•	•	•	•		•
PWB180	475	1800x800x1000	140	+2 to +8	32/60	240	390/10
3 Door - 10x1/3 pans	•	•	•	•	•		•
PWB200	550	2000x800x1000	165	+2 to +8	32/60	240	525/10

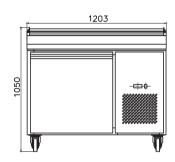
SERVICE ORIENTATED PIZZA & SALAD BARS

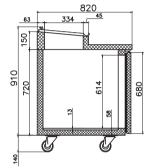


- Stainless steel interior and exterior with gal metal back
- Fridge has one level of shelving plus floor
- Tilted pans with section s/s lids
- Aspera compressors
- German ëbm-pabst fans
- Dixell digital temp. Control & read-out
- Internal corners rounded for hygiene & easy cleaning
- PE cutting board included
- Auto defrost
- Insulation is CFC & HCFC free
- Energy efficient self-closing doors
- Self evaporating drainage
- Castors
- Ambient 32°c & 60% RH
- Clear 1/3 150mm deep pans included

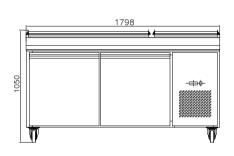


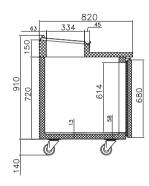




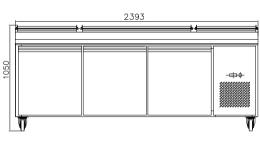


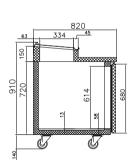












*Pan covers must be used to ensure correct operating temperature.

					•		•
Code	Litre	Dimensions (WxDxH mm)	Weight (kg)	Temperature Range °C	Ambient/ RH%	Voltage	Power (W/A)
1 Door - 6x1/3 pans							
TPB1200	468.9	1203x820x1050	140	+2 to +8	32/60	240	450/10
2 Door - 9x1/3 pans			-	-			
TPB1800	785.3	1798x820x1050	185	+2 to +8	32/60	240	500/10
3 Door - 12x1/3 pans			-	-			
TPB2400	1101.7	2393x820x1050	242	+2 to +8	32/60	240	835/10

S/S PIZZA, SANDWICH & SALAD PREP BENCH



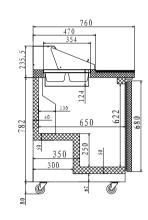
- Stainless steel interior and exterior with gal metal back
- Fridge has one level of shelving plus floor
- Aspera compressors
- German ëbm-pabst fans
- Ambient 32°c & 60% RH
- Dixell digital temp. control & read-out
- Internal rounded corners for hygiene & easy cleaning
- Working area 290mm deep
- Bench height 910mm
- Insulation is CFC & HCFC free
- Energy efficient self-closing doors
- Auto defrost
- Self evaporating drainage
- Castors
- Clear 1/6 100mm deep pans included

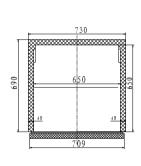




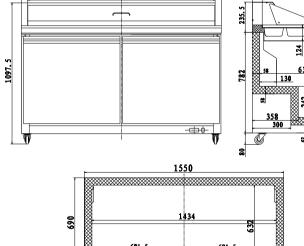












*Pan covers must be used to ensure correct operating temperature.

Code	Litre	Dimensions (WxDxH mm)	Weight (kg)	Temperature Range °C	Ambient/ RH%	Voltage	Power (W/A)
1 Door - 8x1/6 pans							
TSB735	250.5	735x760x1098	95	+2 to +8	32/60	240	480/10
2 Door - 16x1/6 pans					•		
TSB1555	526.9	1555x760x1098	159	+2 to +8	32/60	240	750/10

PREMIUM S/S BAIN MARIES

thermaster

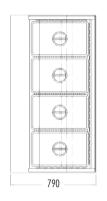
- Convective thermal air-flow & humidity bench
- Two water drawers
- Two sliding cabinet doors
- Temperature controlled
- Halogen heating lamp
- Heating element over water tray
- Ambient storage cabinet under
- Plumbing free installation
- Halogen Lamp

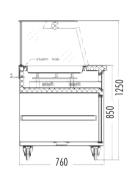
- Perforated pan divider
- All stainless steel
- Castors
- Pans not included Select on page 201-202



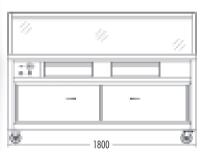


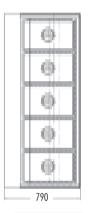






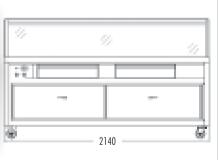


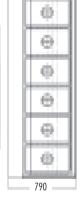














Code	Dimensions (WxDxH mm)	Weight (kg)	Temperature Range °C	Voltage	Power (kW/A)
2 Door - 4x1/1 pans					
PG150FE-YG	1460x790x1250	125	+35 to +85	240	1.8/10
2 Door - 5x1/1 pans			-	-	
PG180FE-YG	1800x790x1250	150	+35 to +85	240	2.5/15
2 Door - 6x1/1 pans		-	-		
PG210FE-YG	2140x790x1250	175	+35 to +85	240	2.65/15

PREMIUM S/S COLD SALAD & NOODLE BARS



- All stainless steel
- Easy to clean
- Auto defrost

PG180FA-YG

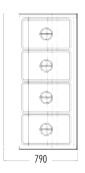
- "Blown well" Cross-flow fan cooling
- Cassette cooling system
- PE Chopping Board included
- Automatic condensation evaporation
- Rear sliding doors
- Digital temp. controls & read-out
- Castors

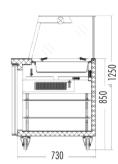
- Features frameless glass canopy
- Clear Perspex night covers
- LED Lighting Inside
- Pans not included Select on page 201-202



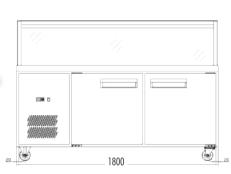


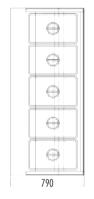


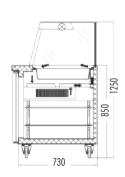




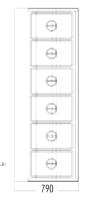




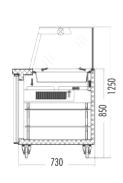








5



Code	Litre	Dimensions (WxDxH mm)	Chopping Board Dimensions (WxDxH mm)	Weight (kg)	Temperature Range °C	Ambient/ RH%	Voltage	Power (W/A)
2 Door - 4x1/1 p	ans							
PG150FA-YG	600	1460x790x1250	1459x200x13	164	+1 to +5	32/60	240	716/10
2 Door - 5x1/1 p	ans							•
PG180FA-YG	800	1800x790x1250	1799x200x13	187	+1 to +5	32/60	240	716/10
2 Door - 6x1/1 p	ans							
PG210FA-YG	1000	2140x790x1250	2139x200x13	217	+1 to +5	32/60	240	716/10

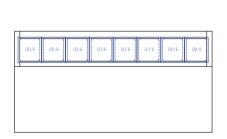
SALADETTES / SANDWICH BAR

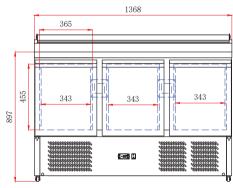
FED-X

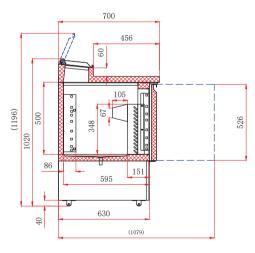
- Stainless steel interior and exterior with rounded corners for easy cleaning
- Stainless steel integrated lid
- 1 x GN1/1 shelf per door
- Replaceable magnetic door seals Pans and pan covers must
- User friendly Digital controls
- Integrated cutting board
- Heavy duty castors
- Fan assisted cooling
- Pans and pan covers must be used to ensure correct operating temperature
- Pans not included Select on page 201-202











Code	Dimensions (WxDxH mm)	Weight Temperature (kg) Range °C		Ambient/ Voltage		Power (W/A)
3 Door - 8x1/6 GN pans						
XGNS1300D	1368x700x1020	104	+2 to +8	32/60	240	255/10

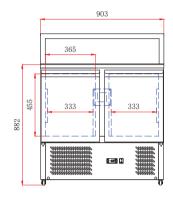
SALADETTES / SANDWICH BAR

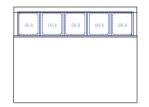
FED-X

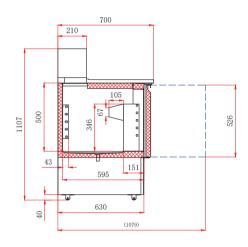
- Stainless steel interior and exterior with rounded corners for easy cleaning
- Open cooling top compatible for GN1/6 pans (Pans and lids are not included)
- 1 * GN1/1 shelf per door
- Replaceable magnetic door seals Pans and pan covers must
- User friendly Digital controls
- Heavy duty castors
- Fan assisted cooling
- Granite stone work top
- Pans and pan covers must be used to ensure correct operating temperature
- Pans not included Select on page 201-202



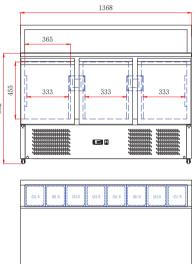


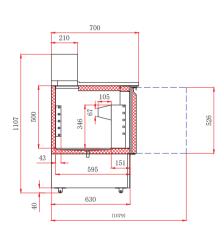












Code	Dimensions (WxDxH mm)	Weight (kg)	Temperature Range °C	Ambient/ RH%	Voltage	Power (W/A)
2 Door - 5x1/6 GN pans						
XGNS900E	903x700x1107	106	+2 to +8	32/60	240	180/10
3 Door - 8x1/6 GN pans	•			•		
XGNS1300E	1368x700x1107	166	+2 to +8	32/60	240	255/10

PIZZA MAKE-UP BENCH



- Stainless steel interior and exterior with rounded corners for easy cleaning
- Compatible for 1/3 GN Pan up to 150mm deep
- 1 shelf per door, 1/1 GN Pan compatible
- Self-closing doors with heavy duty magnetic door seals
- 60mm HFCs and CFCs free foam Ebm-papst evaporator and body insulation
- User friendly Digital controls
- Rapid recovery rate
- Fan forced evaporator cooling
- Optional 2 and 3 drawer units available in lieu of doors
- condenser fans
- Heavy duty castors with front wheel brakes
- Pans not included. Select on page 201-202





V329C1332A						
Code	Dimensions (WxDxH mm)	Weight (kg)	Temperature Range °C	Ambient/ RH%	Voltage	Power (W/A)
2 Door - 7x1/3 GN pans						
XSS7C13S2V	1360x700x1406	110	+2 to +8	32/60	240	320/10
3 Door - 8x1/3 GN pans						
XSS7C18S3V	1795x700x1406	140	+2 to +8	32/60	240	320/10
2 Door - 8x1/3 GN pans						
XSS8C15S2V	1510x800x1406	120	+2 to +8	32/60	240	320/10
3 Door - 10x1/3 GN pans						
XSS8C20S3V	2020x800x1406	160	+2 to +8	32/60	240	320/10
· -	1	1	1	I ,	I	,

FLAT GLASS SALAD BENCH TOPS



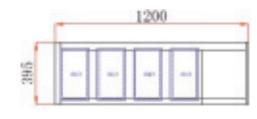
- Stainless steel interior and exterior
- Donper compressor
- Heavy duty condenser fans
- Dixell digital temp controller
- Angled pan positions
- Maximum pan depth: 150mm
- Toughened glass canopy
- Refrigerant R600a
- Pans not included.
 Select on page 201-202



XVRX1200/380





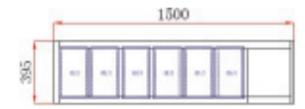


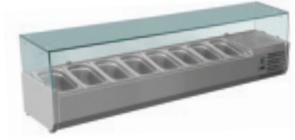


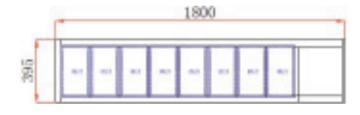
XVRX1800/380

XVRX2000/380

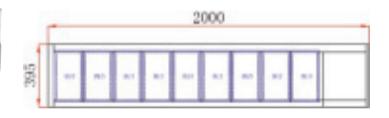










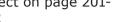


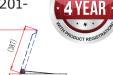
*Pan covers must be used to ensure correct operating temperature.

Code	Pans	Dimensions (WxDxH mm)	Weight (kg)	Temperature Range °C	Ambient/ RH%	Voltage	Power (W/A)
4x1/3 pans							
XVRX1200/380	4 x 1/3	1200x395x439	40.5	+2 to +8	32/60	240	110/10
6x1/3 pans							
XVRX1500/380	6 x 1/3	1500x395x439	48	+2 to +8	32/60	240	110/10
8x1/3 pans				_			
XVRX1800/380	8 x 1/3	1800x395x439	50.5	+2 to +8	32/60	240	110/10
9x1/3 pans				-			
XVRX2000/380	9 x 1/3	2000x395x439	60	+2 to +8	32/60	240	110/10

FLAT S/S SALAD BENCH TOPS

- Stainless steel interior and exterior
- Donper compressor
- Heavy duty condenser fans
- Dixell digital temp controller
- Angled pan positions
- Maximum pan depth: 150mm
- Stainless Steel Lid
- Pan divider included
- Pans not included. Select on page 201-202

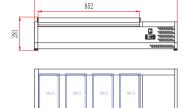




XVRX1200/380S









XVRX1500/380S



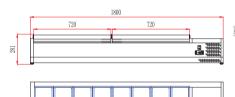


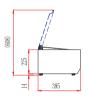




















	_	*Pan covers	must be	used to ensure	correct op	erating te	mperature.
Code	Pans	Dimensions (WxDxH mm)	Weight (kg)	Temperature Range °C	Ambient/ RH%	Voltage	Power (W/A)
4x1/3 pans							
XVRX1200/380S	4 x 1/3	1200x395x281	40.5	+2 to +8	32/40	240	110/10
6x1/3 pans							
XVRX1500/380S	6 x 1/3	1500x395x281	48	+2 to +8	32/40	240	110/10
8x1/3 pans							
XVRX1800/380S	8 x 1/3	1800x395x281	50.5	+2 to +8	32/40	240	110/10
9x1/3 pans		-	-	-	-	-	-
XVRX2000/380S	9 x 1/3	2000x395x281	60	+2 to +8	32/40	240	110/10

BENCHTOP GLASS DOOR BEVERAGE FRIDGE



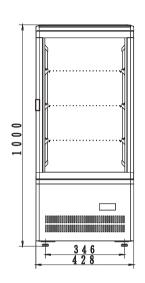
- LED lighting
- Double glazed
- Fan-forced evaporator cooling
- Digital temp. controls & read-out
- Adjustable shelves
- Auto defrost

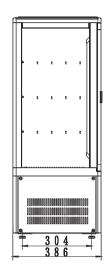
- Self evaporating drainage
- Insulation is CFC & HCFC free

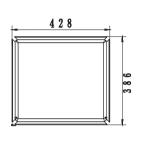




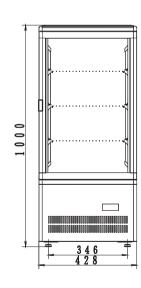


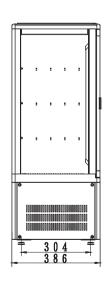


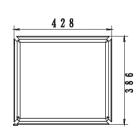












ĭ

Code	GEMS Star Rating	Litre	Dimensions (WxDxH mm)	Weight (kg)	Temperature Range	Ambient/ RH%	Voltage	Power (W/A)
TCBD78W (White)	7	78	428x386x1000	39	+2 to +8	32/60	240	184/10
TCBD78B (Black)	7	78	428x386x1000	39	+2 to +8	32/60	240	184/10

Allow 100mm clearance for installation, all vents must be left clear.

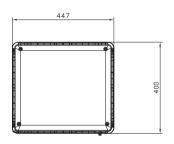
BENCHTOP GLASS DOOR BEVERAGE FRIDGE

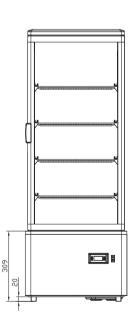


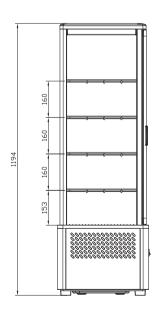
- LED lighting
- Double glazed
- Fan-forced evaporator cooling
- Digital temp. controls &
- read-out
- Adjustable shelves
- Auto defrost
- Self evaporating drainage
- Insulation is CFC & HCFC free
- 10 star energy rating











Code	Litre	Dimensions (WxDxH mm)	Weight (kg)	Temperature Range	Ambient/ RH%	Voltage	Power (W/A)
TCBD108L	108	447x400x1194	43.5	0 to +12	30/55	240	260/10

Allow 100mm clearance for installation, all vents must be left clear.

Prices and specifications are subject to change without notice. Pictures are for illustrative purpose and final product may differ



- Digital temp. control & read-out
- Forced air circulation
- Evaporative drainage
- Interior LED lights

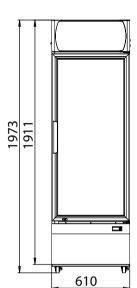
- 4 castors, 2 with brakes
- Double glazing tempered glass
- 4 adjustable levels of shelving
- Self closing doors
- 7 Star Energy Rating

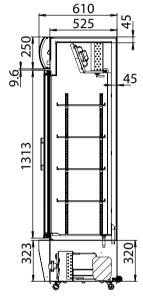


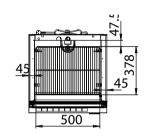
AMBIENT 38°C



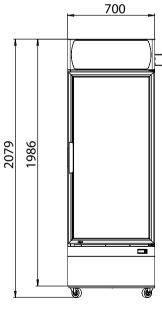


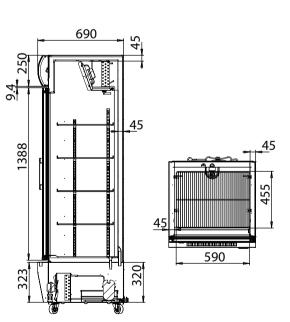












Code	GEMS Star Rating	Litre	Dimensions (WxDxH mm)	Weight (kg)	Temperature Range	Ambient/ RH%	Voltage	Power (W/A)
LG-370P	9	370	610x610x1973	80	+2 to +8	38/50	240	285/10
LG-540P	9	540	700x690x2079	83	+2 to +8	38/50	240	335/10
LG-540BP (Black)	9	540	700x690x2079	83	+2 to +8	38/50	240	335/10

Allow 100mm clearance for installation, all vents must be left clear.

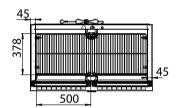


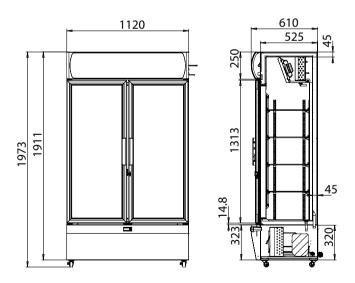
- LED lighting
- Digital temp. control & read-out
- Fan-forced evaporator cooling
- Self evaporating drainage
- Auto defrost
- Castors
- Double glazed doors
- Self-closing doors with locks
- Light box
- 4 shelves plus floor











Code	GEMS Star Rating	Litre	Dimensions (WxDxH mm)	Weight (kg)	Temperature Range °C	Ambient/ RH%	Voltage	Power (W/A)
LG-730P	7	730	1120x610x1973	110	+2 to +8	38/50	240	400/10

Allow 100mm clearance for installation, all vents must be left clear.



- LED lighting
- Embraco compressor
- Digital temp. control & read-out
- · Fan-forced evaporator cooling
- Self evaporating drainage
- Auto defrost
- Castors
- Double glazed doors
- Self-closing doors with locks
- Light box
- 5 levels of display





	-		À			- Οι	<i>y</i>	
Code	GEMS Star Rating	Litre	Dimensions (WxDxH mm)	Weight (kg)	Temperature Range	Ambient/ RH%	Voltage	Power (W/A)
LG-1000P (White)	8	1000	1110x690x2079	125	+2 to +8	38/50	240	580/10
LG-1000BP (Black)	8	1000	1110x690x2079	125	+2 to +8	38/50	240	580/10
LG-1000SDBP (sliding door)	8	1000	1110x690x2079	125	+2 to +8	38/50	240	580/10
LG-1200P	6	1200	1330x690x2079	130	+2 to +8	38/50	240	1020/10

Allow 100mm clearance for installation, all vents must be left clear.

Prices and specifications are subject to change without notice. Pictures are for illustrative purpose and final product may differ



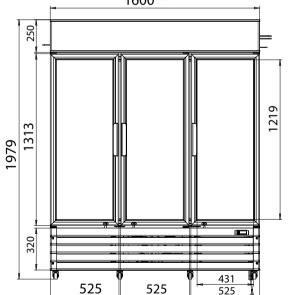
- Illuminated canopy
- LED Lighting
- Easy adjustable shelves
- · Self-closing glass door
- External door handle
- 2 layer tempered door glass
- White powder coated steel plate
- Automatic defrost and condensate evaporation
- Lock & key

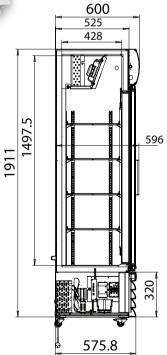
- Heavy duty castors with brake (4pcs, 2 with stopper)
- Digital Temperature controller
- 12 Shelves











Code	GEMS Star Rating	Litre	Dimensions (WxDxH mm)	Weight (kg)	Temperature Range	Ambient/ RH%	Voltage	Power (W/A)
LG-1203P	5	1200	1600x610x1979	157	+2 to +8	38/50	240	970/10

Allow 100mm clearance for installation, all vents must be left clear.

UPRIGHT GLASS DOOR FREEZER



- Slimmer glass door frame for maximum product visibility
- Triple glazing glass with heat film
- Self-closing doors

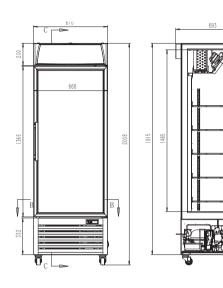
- Light box
- Auto-defrost
- 5 shelves on each door
- LED lightening

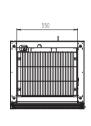
- Digital temperature display
- Fan force cooling
- Castors



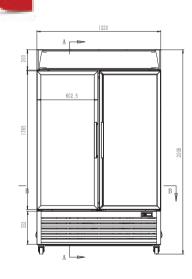


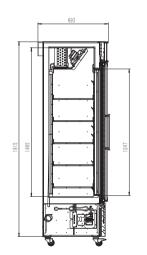














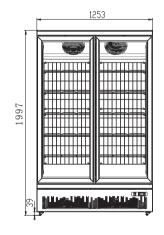
Code	Litre	Dimensions (WxDxH mm)	Weight (kg)	Temperature Range	Ambient/ RH%	Voltage	Power (kW/A)
Single door							
LG-400PF	400	670x693x2008	110	-22 to -18	25/60	240	1.5/10
Double door	•	•	•	•		•	•
LG-800PF	800	1220x693x2008	189	-22 to -18	25/60	240	2.5/10

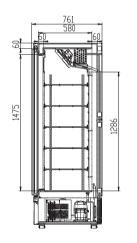
GLASS DOOR SUPERMARKET FREEZERS

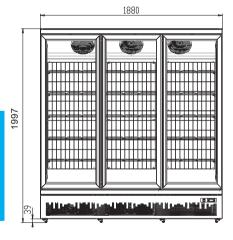


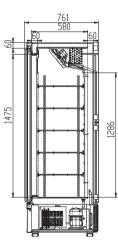
- Forced air circulation
- Adjustable shelves











Code	GEMS Star Rating	Litre	Dimensions (WxDxH mm)	Weight (kg)	Temperature Range	Ambient/ RH%	Voltage	Power (W/A)
Double Door Freeze	er							
LG-1000BGBMF	2	960	1253x760x1997	240	-18 to -22	32/60	240	1517/10
Triple Door Fridge								
LG-1500BGBM	6	1530	1880x710x2003	207.5	+2 to +8	38/65	240	559/10
Triple Door Freezer								
LG-1500BGBMF	2	1480	1880x760x1997	305	-18 to -22	32/60	240	2600/15

Allow 100mm clearance for installation, all vents must be left clear.

STAINLESS STEEL SOLID DOOR UPRIGHT STATIC FRIDGES/FREEZERS



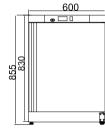
- 60mm (freezers) & 50mm (fridges) high density insulation, CFC & HCFC free
- Stainless Steel exterior
- Zanussi compressors
- Digital temp. control & read-out
- Locking doors
- LED lighting inside
- Castors on rear adjustable legs in front
- Internal corners are rounded for hygiene & easy cleaning
- Refrigerated into fix shelves for even cooling
- Regular defrosting is necessary

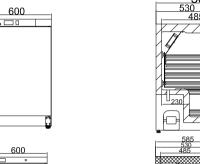


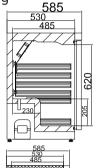


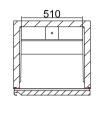




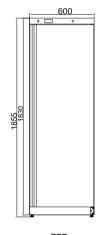


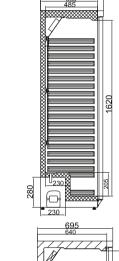






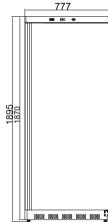


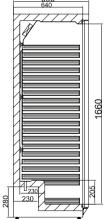


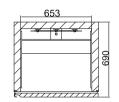












Code	GEMS Star Rating	Litre	Shelves	Dimensions (WxDxH mm)	Weight (kg)	Temperature Range	Ambient/ RH%	Voltage	Power (W/A)
S/S door fridges									
HR200 S/S	7	129	2	600x600x855	44	+2 to +8	38/50	240	150/10
HR400 S/S	4	361	4	600x600x1850	74	+2 to +8	38/50	240	185/10
HR600 S/S	5	620	4	777x695x1895	97	+2 to +8	38/50	240	185/10
S/S door freezers	s								
HF200 S/S	9	129	3	600x600x855	44.5	-22 to -18	38/50	240	150/10
HF400 S/S	6	361	6	600x600x1850	79	-22 to -18	38/50	240	210/10
HF600 S/S	8	620	6	777x695x1895	101	-22 to -18	38/50	240	350/10

Allow 100mm clearance for installation, all vents must be left clear.

STAINLESS STEEL GLASS DOOR UPRIGHT STATIC FRIDGES/FREEZERS



- 60mm (freezers) & 50mm (fridges) high density insulation, CFC & HCFC free
- Stainless Steel exterior
- Zanussi compressors
- Digital temp. control & read-out
- Locking doors
- Triple glazed Low-E doors for freezers with heated filament for clear viewing
- LED lighting inside
- Rounded internal corners for

hygiene & easy cleaning

- Front adjustable legs
- Rear castors
- Refrigerated into fix shelves for even cooling (on freezer only)
- Regular defrosting is necessary



			1 11 0000 0000 0	<u> </u>	.]]				
Code	GEMS Star Rating	Litre	Shelves	Dimensions (WxDxH mm)	Weight (kg)	Temperature Range	Ambient/ RH%	Voltage	Power (W/A)
Glass door fridge	es								
HR200G S/S	9	150	3	600x600x855	44	+2 to +8	32/60	240	150/10
HR400G S/S	9	361	4	600x600x1850	69	+2 to +8	32/60	240	185/10
HR600G S/S	9	620	4	777x695x1890	90	+2 to +8	32/60	240	185/10
Glass door freez	ers								
HF200G S/S	8	140	2	600x600x850	44.5	-22 to -18	32/60	240	150/10
HF400G S/S	6	361	4	600x600x1850	76	-22 to -18	32/60	240	210/10
HF600G S/S	4	620	6	777x695x1890	94	-22 to -18	32/60	240	350/10

Allow 100mm clearance for installation, all vents must be left clear.

Prices and specifications are subject to change without notice. Pictures are for illustrative purpose and final product may differ

SOLID DOOR UPRIGHT FRIDGES & FREEZERS



- Stainless steel interior and exterior with rounded corners for easy cleaning
- Auto defrost
- Three levels of shelving plus base
- Self-closing lockable doors with heavy duty magnetic door seals
- HFCs and CFCs free foam body insulation
- Fan forced evaporator cooling
- Tropicalised for Australian conditions
- User friendly Digital controls and internal lighting
- Integrated door handle for easy cleaning
- Heavy duty evaporator and condenser fans
- Heavy duty castors with front wheel brakes



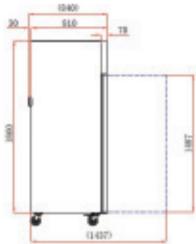
AMBIENT 43°C

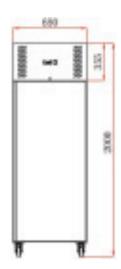


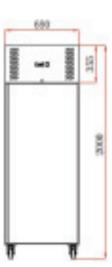












Code	Litre	Dimensions (WxDxH mm)	Weight (kg)	Temperature Range	Ambient/ RH%	Voltage	Power (W/A)
Single door fridge							
XURC400SFV	429	680x710+30x2000	102	-2 to +8	43/40	240	195/10
Single door freezer				•	•		•
XURF400SFV	429	680x710+30x2000	111	-18 to -22	43/40	240	450/10
Double door fridge			•	!	•	•	
XURC600SFV	600	680x810+30x2000	110	-2 to +8	43/40	240	210/10
Double door freezer	, ,			1		•	1
XURF600SFV	600	680x810+30x2000	117	-18 to -22	43/40	240	465/10

SOLID DOOR UPRIGHT FRIDGES & FREEZERS

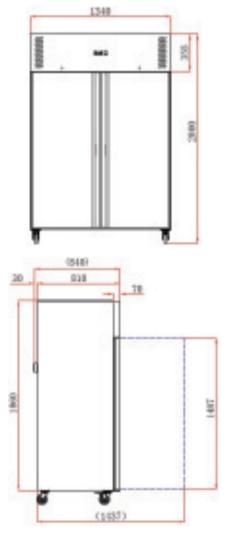


- Stainless steel interior and exterior with rounded corners for easy cleaning
- Auto defrost
- Three levels of shelving plus base
- Self-closing lockable doors with heavy duty magnetic door seals
- HFCs and CFCs free foam body insulation
- Fan forced evaporator cooling
- Tropicalised for Australian conditions
- User friendly Digital controls and internal lighting
- Integrated door handle for easy cleaning
- Heavy duty evaporator and condenser fans
- Heavy duty castors with front wheel brakes









Code	Litre	Dimensions (WxDxH mm)	Weight (kg)	Temperature Range	Ambient/ RH%	Voltage	Power (W/A)
Double door fridge							
XURC1200SFV	1200	1340x810+30x2000	167	-2 to +8	43/40	240	430/10
Double door freezer	•	•	•	•	'		1
XURF1200SFV	1200	1340x810+30x2000	177	-18 to -22	43/40	240	730/10

SPLIT DOOR UPRIGHT FRIDGES & FREEZERS



1/2 SPLIT DOORS LOWER YEARLY RUNNING COST BY 30%

- Stainless steel interior and exterior with rounded corners for easy cleaning
- Auto defrost
- Three levels of shelving plus base
- Self-closing lockable doors with heavy duty magnetic door seals
- Fan forced evaporator cooling

- HFCs and CFCs free foam body insulation
- Tropicalised for Australian conditions
- User friendly Digital controls and internal lighting
- Split door design for rapid recovery and energy saving
- Integrated door handle for easy cleaning
- Shelf and shelf support are designed to accommodate 2 x 1/1 GN pan
- Heavy duty evaporator and condenser fans
- Heavy duty castors with front wheel brakes

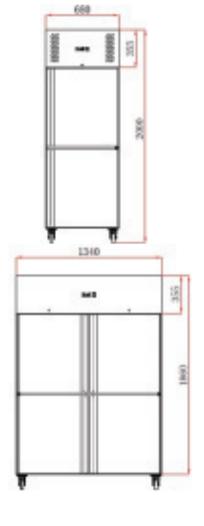


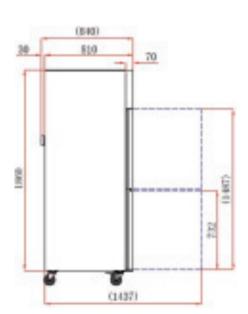












Code	Litre	Dimensions (WxDxH mm)	Weight (kg)	Temperature Range	Ambient/ RH%	Voltage	Power (W/A)
Split 2 door fridge							
XURC600S1V	600	680x810+30x2000	110	-2 to +8	43/40	240	210/10
Split 4 door fridge				•	•		
XURC1200S2V	1200	1340x810+30x2000	167	-2 to +8	43/40	240	430/10

FULL GLASS DOOR UPRIGHT FRIDGES & FREEZERS



- Stainless steel interior and exterior with rounded corners for easy cleaning
- Auto defrost
- Three levels of shelving plus base
- Self-closing lockable doors with heavy duty magnetic door seals
- Fan forced evaporator cooling
- Internal LED lighting

650

- HFCs and CFCs free foam body insulation
- Tropicalised for Australian conditions
- User friendly Digital controls and internal lighting
- Shelf and shelf support are designed to accommodate 2 x 1/1 GN pan
- Heated door frame for freezer unit
- Heavy duty evaporator and condenser fans
- Heavy duty castors with front wheel brakes

















Code	Litre	Dimensions (WxDxH mm)	Weight (kg)	Temperature Range	Ambient/ RH%	Voltage	Power (W/A)
Single glass door fridge							
XURC600G1V	600	680x810+30x2000	132	+2 to +8	38/40	240	195/10
Single glass door freezer				•			
XURF600G1V	600	680x810+30x2000	132	-15 to -18	38/40	240	450/10
Double glass door fridge				•			
XURC1200G2V	1200	1340x810+30x2000	167	+2 to +8	38/40	240	400/10
Double glass door freezer							
XURF1200G2V	1200	1340x810+30x2000	167	-15 to -18	38/40	240	700/10

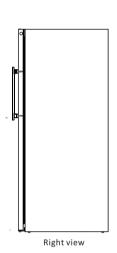
MEAT AGING CABINET

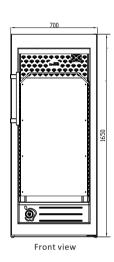
thermaster

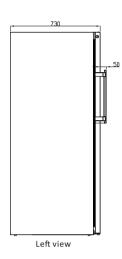
- Brand: Thermaster
- Food grade liner and shelves
- Precise digital controller
- Equipped with temperature and humidity alarm function
- Thermostat to adjust humidity between 60% and 90%
- Auto defrost and evaporating function
- Adjustable shelves
- UVC sterilization
- Active carbon for air filtration function
- High transparent ultravioletproof tempered glass door
- Energy saving control, fan stops when door open
- ** Optional Accessories: Salt brick, tray, shelf, hook, hanger

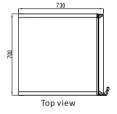


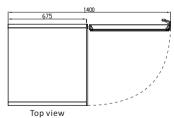












Code	Litre	Internal Dimensions (WxDxH mm)	Dimensions Weigh (WxDxH mm) (kg)		Temperature Range	Ambient/ RH%	Voltage	Power (W/A)
Single Door								
RK400G	400	585x550x1380	700x730x1650	102	1 to 4	32/60	240	160/10

UNDERCOUNTER SOLID DOOR FRIDGES & FREEZERS



- Stainless steel interior and exterior with rounded corners for easy cleaning
- 1 shelf per door, GN1/1 pan compatible
- Self-closing doors with heavy duty magnetic door seals
- 60mm HFCs and CFCs free foam Optional 2 and 3 drawer units body insulation
- Tropicalised for Australian conditions
- User friendly Digital controls
- Rapid recovery rate
- Fan forced evaporator cooling
- available in lieu of doors
- Ebm-papst evaporator and condenser fans
- Heavy duty castors with front wheel brakes
- Unit can be placed against wall



Code	Litre	Doors	Dimensions (WxDxH mm)	Weight (kg)	Temperature Range	Ambient/ RH%	Voltage	Power (W/A)
Workbench fridges								
XUB7C13S2V	282	2	1360x700x850	102	-2 to +8	43/40	240	230/10
XUB7C18S3V	417	3	1795x700x850	121	-2 to +8	43/40	240	235/10
XUB7C22S4V	553	4	2230x700x850	150	-2 to +8	43/40	240	335/10
Workbench freezers								
XUB7F13S2V	282	2	1360x700x850	107	-18 to -22	38/40	240	600/10
XUB7F18S3V	417	3	1795x700x850	146	-18 to -22	38/40	240	650/10

UNDERCOUNTER SOLID DOOR FRIDGES & FREEZERS



- Stainless steel interior and exterior with rounded corners for easy cleaning
- 1 shelf per door, GN1/1 pan compatible
- Self-closing doors with heavy duty magnetic door seals
- 60mm HFCs and CFCs free foam Optional 2 and 3 drawer units body insulation
- Tropicalised for Australian conditions
- User friendly Digital controls
- Rapid recovery rate
- Fan forced evaporator cooling
- available in lieu of doors
- Ebm-papst evaporator and condenser fans
- Heavy duty castors with front wheel brakes
- Unit can be placed against wall



Code	Litre	Doors	Dimensions (WxDxH mm)	Weight (kg)	Temperature Range	Ambient/ RH%	Voltage	Power (W/A)
Workbench fridges								
XUB6C13S2V	228	2	1360x600x850	83	-2 to +8	43/40	240	215/10
XUB6C18S3V	339	3	1795x600x850	105	-2 to +8	43/40	240	230/10
XUB6C22S4V	449	4	2230x600x850	121	-2 to +8	43/40	240	345/10
Workbench freezers						•		
XUB6F13S2V	228	2	1360x600x850	107	-18 to -22	38/40	240	520/10
XUB6F18S3V	339	3	1795x600x850	134	-18 to -22	38/40	240	560/10

Prices and specifications are subject to change without notice. Pictures are for illustrative purpose and final product may differ

UNDERCOUNTER GLASS DOOR FRIDGES



- Stainless steel interior and exterior with rounded corners for easy cleaning
- 1 shelf per door, GN1/1 pan compatible
- Self-closing doors with heavy duty magnetic door seals
- 60mm HFCs and CFCs free foam Fan forced evaporator cooling body insulation
- Tropicalised for Australian conditions
- User friendly Digital controls
- Rapid recovery rate

- Ebm-papst evaporator and condenser fans
- Heavy duty castors with front wheel brakes
- Unit can be placed against wall



Code	Litre	Doors	Dimensions (WxDxH mm)	Weight (kg)	Temperature Range	Ambient/ RH%	Voltage	Power (W/A)
700mm Deep with LED lig	ghting ins	ide						
XUB7C13G2V	282	2	1360x700x850	108	-2 to +8	35/60	240	230/10
XUB7C18G3V	417	3	1795x700x850	134	-2 to +8	35/60	240	235/10
XUB7C22G4V	553	4	2230x700x850	158	-2 to +8	35/60	240	335/10

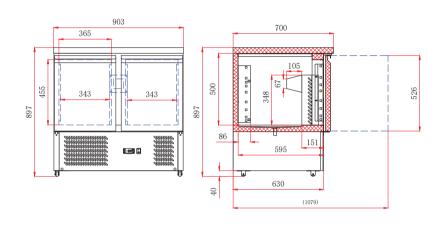
COMPACT WORKBENCH FRIDGES



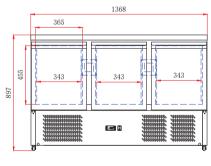
- Stainless steel interior and exterior with rounded corners for easy cleaning
- Replaceable magnetic door seals
- Drawers have Industry leading Fulterer Heavy duty components
- User friendly Digital controls
- Heavy duty castors with front wheel brakes
- Fan assisted cooling
- Drawers give easy access to product from front to back
- Drawers allows you quick and easy control of products
- Drawers offer you easy and fast removal of pans and products
- Drawers are easy to clean
- GN1/1 shelf or GN1/1 drawer (each drawer takes 1/1, 2 x 1/2 or 3 x 1/3 in up to 100mm deep pan capacity)

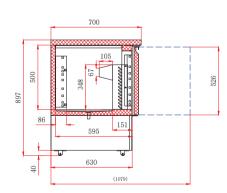












Code	Litre	Dimensions (WxDxH mm)	Weight (kg)	Temperature Range °C	Ambient/ RH%	Voltage	Power (W/A)	
2 Door								
XGNS900B	240	903x700x897	81	+2 to +8	32/60	240	180/10	
3 Door		•						
XGNS1300B	368	1368x700x897	104	+2 to +8	32/60	240	255/10	

REFRIGERATION

FED-X WORK BENCH ACCESSORIES



Code	Description	
Optional Splashback	Гор - 10mm Height	
XUB62-WBB	Splashback top for 2 door 600mm deep under counter unit, suits XUB6C13S2V and XUB6F13S2V	
XUB63-WBB	Splashback top for 3 door 600mm deep under counter unit, suits XUB6C18S3V and XUB6F18S3V	-
XUB64-WBB	Splashback top for 4 door 600mm deep under counter unit, suits XUB6C22S4V	
XUB72-WBB	Splashback top for 2 door 700mm deep under counter unit, suits XUB7C13S2V, XUB7C13G2V and XUB7F13S2V	-
XUB73-WBB	Splashback top for 3 door 700mm deep under counter unit, suits XUB7C18S3V, XUB7C18G3V and XUB7F18S3V	
XUB74-WBB	Splashback top for 4 door 700mm deep under counter unit, suits XUB7C22S4V and XUB7C22G4V	-
Optional Drawers for	Solid Door Units	
XUB-2DRAWER	1/2 Drawer x 2 with Fulterer heavy duty runner	
XUB-3DRAWER	1/3 Drawer x 3 with Fulterer heavy duty runner	3

304 S/S BAR FRIDGES WITH SPLASHBACK



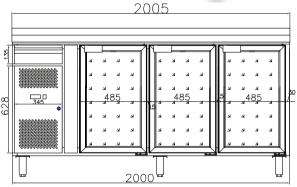
- 2 levels of shelving plus floor
- Stainless steel shelves
- for extra storage
- Dixell digital temp. controls & read-out
- Ambient 43°C & 40% RH
- Fan-forced evaporator cooling
- Infill shelves behind door frames Internal corners constructed for easy cleaning
 - Auto defrost
 - Self evaporating drainage
- Insulation is CFC & HCFC free
- Touch close doors
- Castors
- Handy utensil drawer

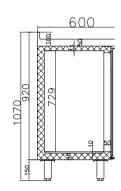




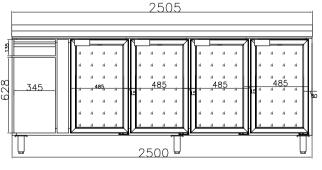












 1070	920	729	60	9	50
			\$	9 XX	150 K

Code	Litre	Dimensions (WxDxH mm)	Weight (kg)	Temperature Range	Ambient/ RH%	Voltage	Power (W/A)
3 door							
CM20G	523.4	2005x600x1030+50	150	+2 to +8	43/40	240	350/10
4 door			•	•	•		•
CM25G	720.8	2505x600x1030+50	180	+2 to +8	43/40	240	350/10

Allow 100mm clearance for installation, all vents must be left clear. Prices and specifications are subject to change without notice. Pictures are for illustrative purpose and final product may differ

BLACK MAGIC BAR COOLERS



- Two levels of shelving plus floor
- Digital temp. control & read-out
- Zanussi compressors
- Door locks

- Ambient 32°C & 60% RH
- Double glazed doors
- Self-closing doors
- Light inside

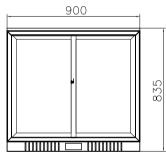
- Auto-defrost & evaporating drainage
- Strong industrial shelving
- Fully adjustable shelves

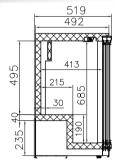


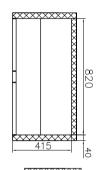




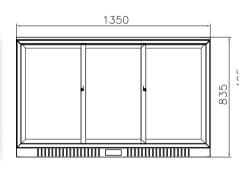


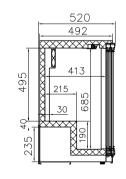


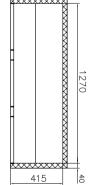








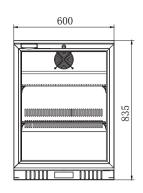


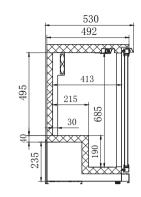


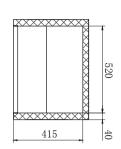
Code	GEMS Star Rating	Litre	Doors	Dimensions (WxDxH mm)	Weight (kg)	Temperature Range	Ambient/ RH%	Voltage	Power (W/A)
Sliding glass door	rs								
LG-208SC	9	208	2	900x530x835	75	+2 to +8	32/60	240	280/10
LG-330SC	9	330	3	1350x530x835	92	+2 to +8	32/60	240	315/10



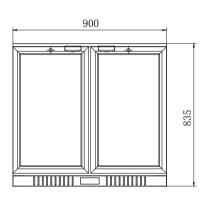


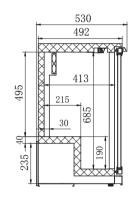


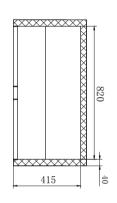




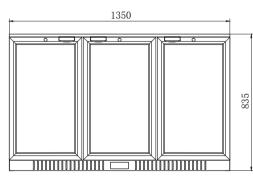


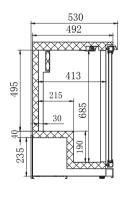












XXXX	(XXXXX)	9 —	-

	***		1270
	× × × × × × × × × × × × × × × × × × ×		
4	15		40

Code	GEMS Star Rating	Litre	Doors	Dimensions (WxDxH mm)	Weight (kg)	Temperature Range	Ambient/ RH%	Voltage	Power (W/A)
Glass doors									
LG-138HC	10	138	1	600x530x835	52	+2 to +8	32/60	240	160/10
LG-208HC	9	208	2	900x530x835	75	+2 to +8	32/60	240	280/10
LG-330HC	9	330	3	1350x530x835	92	+2 to +8	32/60	240	315/10

BLACK MAGIC BAR COOLERS

thermaster

- Stainless steel shelving
- Two levels of shelving plus floor Double glazed doors
- Digital temp. control & read-out Self-closing doors
- Zanussi compressors
- Lockable doors

- Ambient 38°C & 50% RH

- Fan-forced evaporator cooling
- Auto defrost

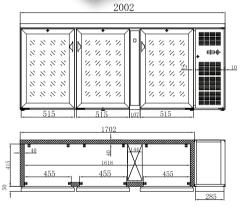
- Light inside
- Strong industrial shelving
- Fully adjustable shelves
- Castors

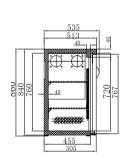




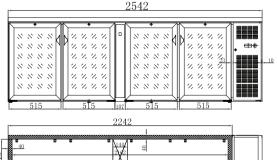


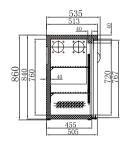












Code	Litre	Doors	GEMS Star Rating	Dimensions (WxDxH mm)	Weight (kg)	Temperature Range	Ambient/ RH%	Voltage	Power (W/A)
BC3100G	536.8	3	7	2002x513x885	125	+2 to +8	38/50	240	280/10
BC4100G	698.3	4	7	2542x513x885	150	+2 to +8	38/50	240	440/10



- Made especially for heavy duty commercial use
- Compact

- Drawer included with freezer
- Fridge/Freezer has internal light Easy to use controls and adjustable shelves
- Ambient range 32/60

 - Manual defrost











Code	Litre	Dimensions (WxDxH mm)	Weight (kg)	Temperature Range	Ambient/ RH%	Voltage	Power (W/A)
Fridge/Freezer							
DC-122Q	123	524x532x831	25	+2 to +8 & -18 to -10	32/60	240	100/10
Freezer			-	-			
DC-80F	83	545x583x850	29	-18 to -10	32/60	240	100/10

Allow 100mm clearance for installation, all vents must be left clear. Prices and specifications are subject to change without notice. Pictures are for illustrative purpose and final product may differ

SUPERMARKET COMBINED FREEZER



- R290 natural refrigerant
- Reduce floor footprint
- Easy to operate
- Electronic digital temperature control / display
- Quick and easy installation
- Boost product display advertising
- Streamlined operation
- LED lighting
- Auto-Defrost

TOP FREEZER

- Stainless steel inner bottom
- Easy to maintain
- Illuminated top canopy for advertising
- Triple glazed self-closing glass door with heat film
- Hinged self closing doors
- Fan cooling



- Low-E, tempered glass
- Sliding doors
- Equipped with storage mesh or full baskets



- Adjustable feet
- Static cooling system with auto defrost
- Optional manual defrosting models available on request.
 Ideal for ice cream storage





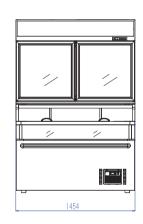
ZCD-TD125

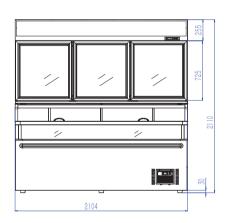


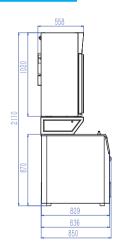
ZCD-TD145











Code	Freezer	Litre	Door	Shelves	Dimensions (WxDxH mm)	Weight (kg)	Temperature Range	Ambient/ RH%	Voltage	Power (W/A)
ZCD-TD125	Тор	316	2	4	1250x590x1022	122	-22 to -18	25/60	240	550/10
ZCD-1D125	Bottom	470	2	_	1252x836x870+210	111	-22 to -18	25/60	240	320/10
ZCD-TD145	Тор	373	2	4	1450x590x1022	122	-22 to -18	25/60	240	741/10
ZCD-1D145	Bottom	575	2	-	1454x850x870+210	121	-22 to -18	25/60	240	727/10
ZCD-TD210	Тор	559	3	6	2104x590x1022	188	-22 to -18	25/60	240	920/15
ZCD-1D210	Bottom	900	3	_	2104x850x870+210	158	-22 to -18	25/60	240	721/10

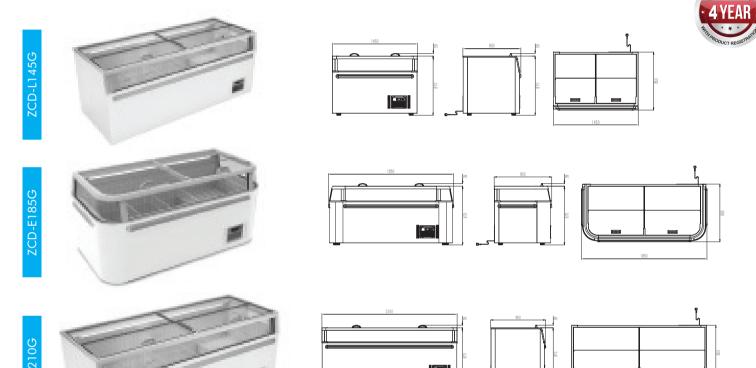
SUPERMARKET ISLAND FREEZER



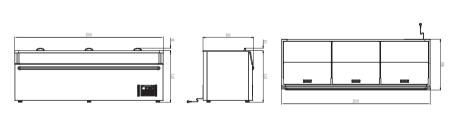
- R290 natural refrigerant
- 70mm thickness insulation
- Equipped with collision stopper
- Adjustable feet
- LED lighting
- Low-E, tempered glass
- Increase display area
- Castors

- Digital thermostat
- Temp. control with display
- Equipped with storage mesh or full baskets
- Static cooling system with auto defrost
- Optional manual defrosting models available on request.
 Ideal for ice cream storage









Code	Litre	Door	Shelves	Dimensions (WxDxH mm)	Weight (kg)	Temperature Range	Ambient/ RH%	Voltage	Power (W/A)
ZCD-L145G	575	2	2	1454x850x870	101	-22 to -18	25/60	240	727/10
ZCD-E185G	745	2	3	1850x850x870	129	-22 to -18	25/60	240	562/10
ZCD-L210G	900	2	4	2104x850x870	136	-22 to -18	25/60	240	721/10
ZCD-L250G	1105	3	5	2500x850x870	153	-22 to -18	25/60	240	960/10

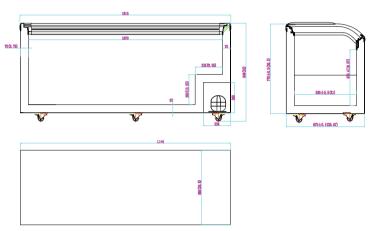
HEAVY DUTY SUPERMARKET GLASS SLIDING LID FREEZERS



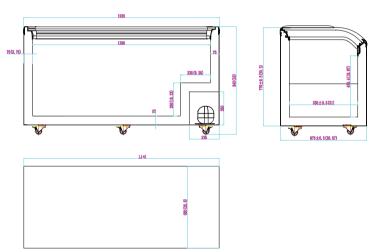
- New style curved sliding glass lid
- Fully automatic operation
- 75mm thickness insulation
- Exterior white finish
- Aluminium door frame
- Adjustable thermostat
- Main power indicator
- Defrost water drain hole
- Full basket as standard
- Interior LED light as standard
- Four castor wheels
- Environmentally friendly













Code	Litre	Baskets	Dimensions (WxDxH mm)	Weight (kg)	Temperature Range	Ambient/ RH%	Voltage	Power (W/A)
ST445	445	5	1530x680x850	77	-22 to -18	32/60	240	340/10
ST545	545	6	1810x680x850	86	-22 to -18	32/60	240	340/10
ST545-BASKET	-	-	Suitable for ST445 & ST545	_	-	-	-	_

Allow 100mm clearance for installation, all vents must be left clear. Prices and specifications are subject to change without notice. Pictures are for illustrative purpose and final product may differ

HEAVY DUTY CHEST FREEZERS WITH S/S LIDS

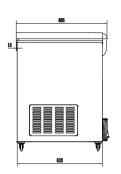


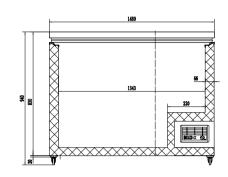
- Temperature controller and display
- Castors

- Baskets included
- Embraco compressor
- Ambient 32°c & 45% RH
- BD466F & BD598F fits 4 baskets
- BD768F fits 6 baskets



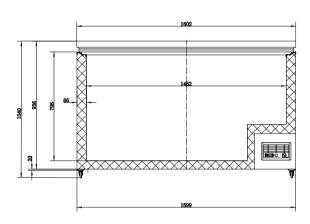




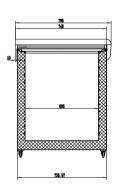


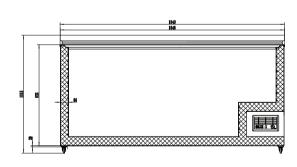












Code	Litre	Baskets Included	Dimensions (WxDxH mm)	Weight (kg)	Temperature Range	Ambient/ RH%	Voltage	Power (W/A)
BD466F	466	1	1483x701x920	66	-22 to -18	32/45	240	250/10
BD598F	598	2	1603x733x1024	85	-22 to -18	32/45	240	280/10
BD768F	768	2	1850x815x1000	97	-22 to -18	32/45	240	300/10
Extra Baskets			•					
BD466F-BASKET	_	1	1480x685x940	_	_	-	_	-
BD598F-BASKET	_	1	1602x721x1040	_	_	_	_	_
BD768F-BASKET	_	1	1849x795x1015	_	_	_	_	-

Allow 100mm clearance for installation, all vents must be left clear.

Prices and specifications are subject to change without notice. Pictures are for illustrative purpose and final product may differ

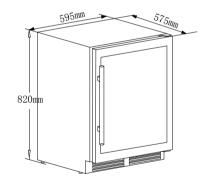
PREMIUM WINE COOLERS



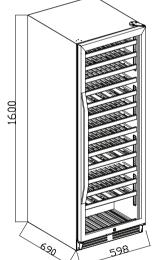
- Suitable for red & white wines
- Beech wood shelving
- Easy to use multi-function digital controls
- Thermostatic cabinet
- Inner Moisture: >60%
- Fan-forced evaporator cooling
- Double glazed
- Adjustable feet
- LED under shelf lighting
- · Reversible door
- Digital temp. control & read-out
- Auto defrost
- Energy saving lights



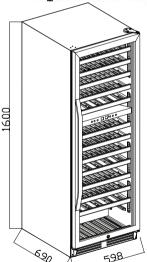












Code	Holds up to	Dimensions (WxDxH mm)	Weight (kg)	Temperature Range °C	Ambient °C	Voltage	Power (W/A)
Single Zone Tempurature							
WB-51A	51 bot- tles	595x572x820	49	+5 to +22	32/60	240	120/10
WB-166A	166 bottles	598x690x1600	82	+5 to +22	32/60	240	680/10
Dule Zone Tempurature							
WB-155B	155 bottles	598x690x1600	82	Upper: +5 to +12 Lower: +12 to +22	32/60	240	680/10

Allow 100mm clearance for installation, all vents must be left clear.

Prices and specifications are subject to change without notice. Pictures are for illustrative purpose and final product may differ

BLIZZARD UNDER BENCH ICE MAKERS



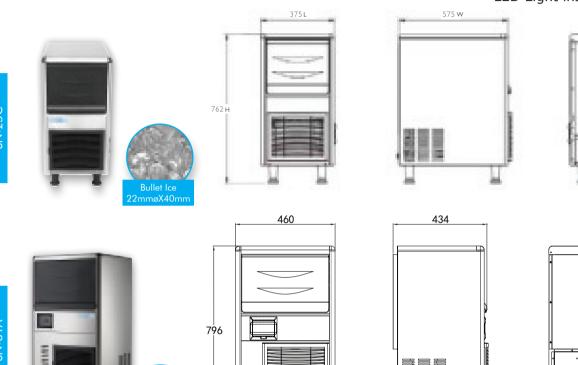
- Bullet or Cube shaped
- High hardness
- Compact Design
- Stainless Steel Exterior
- Easily accessible ON-OFF switch
- A special built-in spray type evaporator, increases the
- transparency and hardness of the ice
- AIR-COOLED
- U.S. Morrill Water Pump
- German ËBM-Papst fans
- Hisakage PCL

 Denmark Danfoss Expansion Valve & Dry Filter



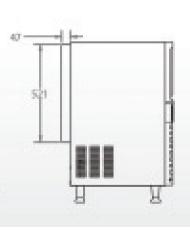
Drain
Water inlet
Power input

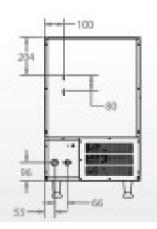
- Japanese Saginomiya Solenoid & Hydraulic Valve
- Includes removable water pump
- LED Light inside Cube ice maker









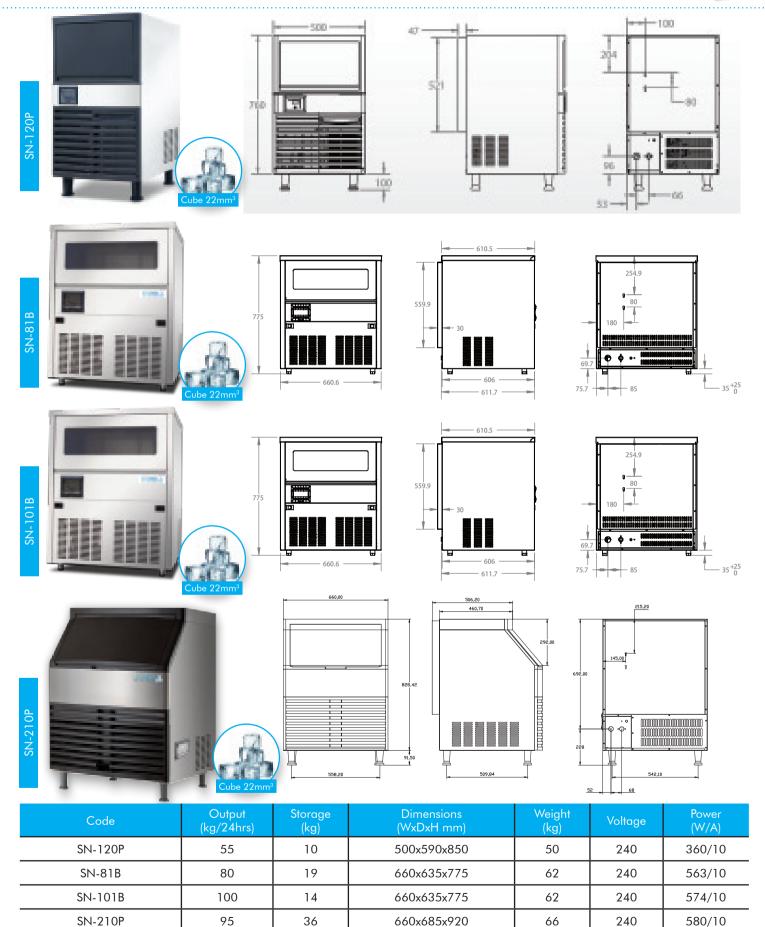


Code	Output (kg/24hrs)	Storage (kg)	Dimensions (WxDxH mm)	Weight (kg)	Voltage	Power (W/A)
SN-25C	25	9	375x575x762	35	240	300/10
SN-31A	31	10	460x434x796	38	240	270/10
SN-80P	36	8.5	500x450x800	40	240	360/10

Allow 100mm clearance for installation, all vents must be left clear. Prices and specifications are subject to change without notice. Pictures are for illustrative purpose and final product may differ

REFRIGERATION





Allow 100mm clearance for installation, all vents must be left clear.

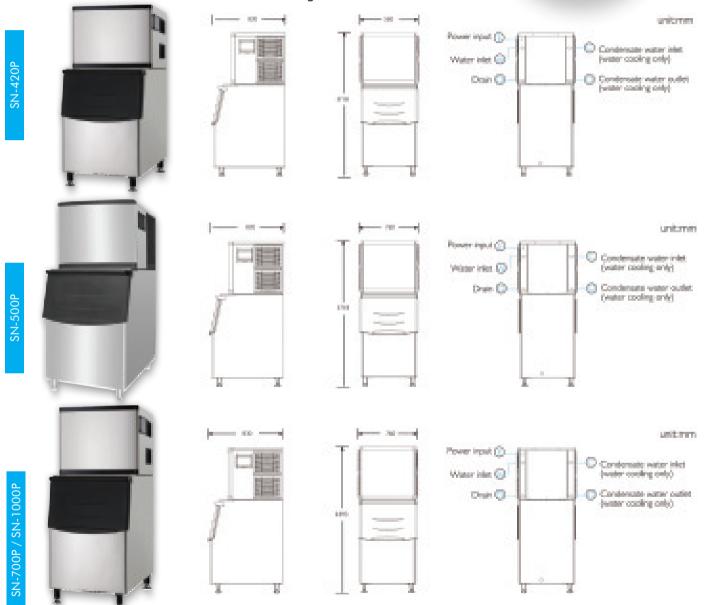
Prices and specifications are subject to change without notice. Pictures are for illustrative purpose and final product may differ

CUBE (22mm³) ICE MACHINES



- AIR-COOLED
- U.S. Morrill Water Pump
- 22mm³ ice cubes
- German ËBM-Papst fans
- Hisakage PCL
- A special built-in spray type evaporator, increases the transparency and hardness of the ice
- Denmark Danfoss Expansion Valve & Dry Filter
- Japanese Saginomiya Solenoid & Hydraulic Valve
- Includes removable water filter
- Adjustable ice thickness ±3mm
- Bigger ice size available upon request (up to 28mm³)
- LED Light inside





Code	Output (kg/24hrs)	Storage (kg)	Dimensions (WxDxH mm)	Weight (kg)	Voltage	Power (KW/A)
SN-420P	189	110	560x830x1718	96	240	1.1/10
SN-500P	225	170	760x830x1718	120	240	1.24/10
SN-700P	315	170	760x830x1893	122	240	1.42/10
SN-1000P	455	170	760x830x1893	126	240	2.3/10

Allow 100mm clearance for installation, all vents must be left clear. Prices and specifications are subject to change without notice. Pictures are for illustrative purpose and final product may differ

CUBE (22mm³) ICE MACHINES



- AIR-COOLED
- U.S. Morrill Water Pump
- 22mm³ ice cubes
- German ËBM-Pabst fans
- Hisakage PCL
- A special built-in spray type evaporator, increases the transparency and hardness of the ice

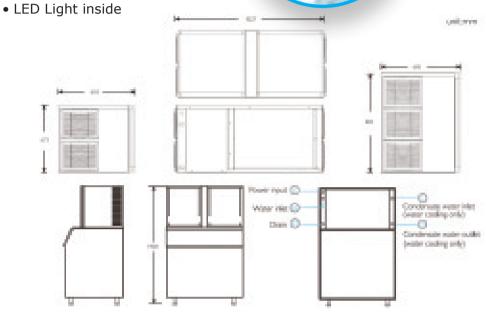


 Japanese Saginomiya Solenoid & Hydraulic Valve

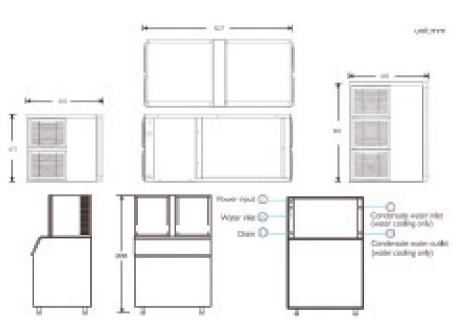
- Includes removable water filter
- Adjustable ice thickness ±3mm
- Bigger ice size available upon request (up to 28mm³)











Code	Output (kg/24hrs)	Storage (kg)	Dimensions (WxDxH mm)	Weight (kg)	Voltage	Power (KW/A)
Modular Units						
SN-1500P	680	350	1227x973x1928	220	240	2.86/15
SN-2000P	900	350	1227x973x2058	270	240	3.8/3~N

CRESCENT/HALF MOON ICE MACHINES



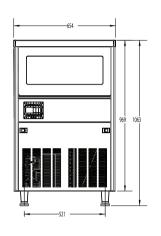
- AIR-COOLED
- U.S. Morrill Water Pump
- Individual premium crescent cube ice cubes
- German ËBM-Papst fans
- LED Light inside

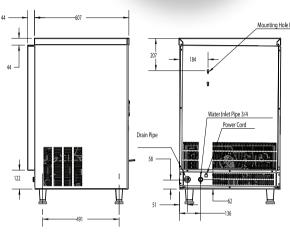
- Hisakage PCL
- Danfoss Expansion Valve & Dry Filter
- Japanese Saginomiya Solenoid & Hydraulic Valve
- Includes removable water filter



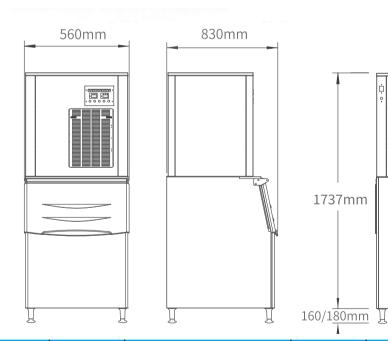












Code	Output (kg/24hrs)	Storage (kg)	Dimensions (WxDxH mm)	Weight (kg)	Voltage	Power (W/A)
SN-80C	80	30	650x640x1050	61	240	830/10
SN-145C	145	125	560x830x1900	80	240	600/10
SN-280C	280	125	560x830x1900	86	240	920/10

Allow 100mm clearance for installation, all vents must be left clear. Prices and specifications are subject to change without notice. Pictures are for illustrative purpose and final product may differ

GRANULAR ICE MAKERS

- Simple maintenance and easy to move, modular design
- Excellent electric control system
- AIR-COOLED
- Fully automatic and accurate control system
- U.S. Morrill Water Pump

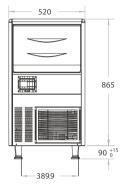
- German ËBM-Pabst fans
- Hisakage PCL
- Denmark Danfross Expansion
- Valve & Dry Filter
- Japanese Saginomiya Solenoid & Hydraulic Valve
- Includes removable water filter

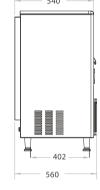


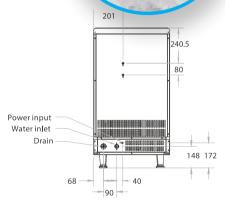






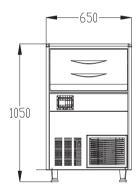


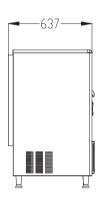


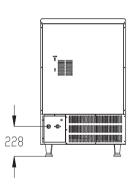


GRANULAR ICE

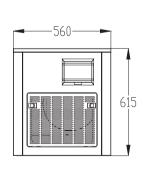




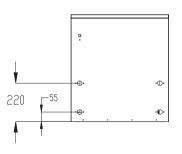












Code	Output (kg/24hrs)	Storage (kg)	Dimensions (WxDxH mm)	Weight (kg)	Voltage	Power (W/A)
SN-068F	60	20	520×560×955	46	240	300/10
SN-128F	120	50	650x660x1050	50	240	600/10
SN-258F	250	125	560x830x1760	105	240	1000/10

CHEWBLET / NUGGET ICE MACHINE



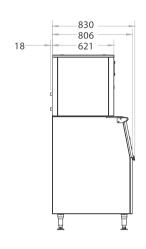
- Simple maintenance and easy to move, modular design
- Excellent electric control system
- AIR-COOLED
- Fully automatic and accurate control system
- U.S. Morrill Water Pump

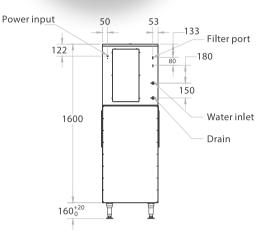
- German ËBM-Pabst fans
- Hisakage PCL
- Denmark Danfross Expansion
- Valve & Dry Filter
- Japanese Saginomiya Solenoid & Hydraulic Valve
- Includes removable water filter











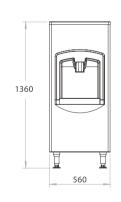
Code	Output (kg/24hrs)	Storage (kg)	Dimensions (WxDxH mm)	Weight (kg)	Voltage	Power (W/A)
SN-258N	250	125	560×830×1760	140	240	1160/10

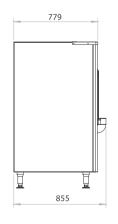
ICE DISPENSER

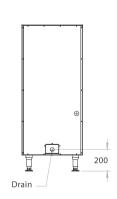
- No touch, more convenient and hygienic for taking ice
- 304 grade stainless steel machine body
- Easy to operate and maintain
- Efficient ice dispensing
- Adjustable feet
- SD-130B Ice dispenser can also work with SN-420P, SN-145C, SN-280C machine head
- UV module with high sterilization efficiency











Code	Output (kg/24hrs)	Storage (kg)	Dimensions (WxDxH mm)	Weight (kg)	Voltage	Power (W/A)
SD-130B	7,200	60	560×855×1360	78	240	210/10

Allow 100mm clearance for installation, all vents must be left clear. Prices and specifications are subject to change without notice. Pictures are for illustrative purpose and final product may differ

ICE CRUSHER





- Base made in aluminum alloy
- Stainless steel container
- Strong cutlery steel blade
- Safety microswitch included
- High capacity for professional use
- Ventilated motor with gear transmission for prolonged use
- The machine is designed and produced according to international standards for safety and hygiene

Code	Dimensions (WxDxH mm)	Weight (kg)	Voltage	Power (kW/A)
IC200-3L	338x199x524	5.4	220	0.2/10

ICE SHAVERS

- Waterproof On/Off switch
- Durable stainless steel blade
- High efficiency & fast speed
- Ventilation motor and long lifespan
- Simple operation & easy to clean
- Ø110mm Ice feed inlet







Code	Speed (RPM)	Dimensions (WxDxH mm)	Weight (kg)	Voltage	Power (kW/A)
AK1-ICS	1500	470x305x455	9.8	240	300/10
AK2-ICS	1500	480x365x635	16.5	240	300/10

BLAST CHILLERS & SHOCK FREEZERS



Blast chilling and shock freezing are the best natural systems to extend the shelf life of food.

Blast Chillers make it possible to lower the temperature at the core of foods that have just been cooked down to +3°C in less than 90 min. This reduces bacterial proliferation and dehydration of the food. The final result is the preservation of the quality, colour and fragrance of the food, extending its shelf life. All this enables better service organization and reduced stress to the chefs, leaving more time for creativity. They are ideal for commercial business that has a focus on quality, consistency and time management.

- Built to HACCP specification
- Digital controller with probe and temperature display
- Time evaporator defrosting
- Ambient operating temp. 43°c
- Tropicalised

- Ventilated cooling
- Auto defrost
- Suitable for GN 1/1 or 600x400 bakery pans
- Self evaporating drainage
- Easy to clean interior

- Self closing doors
- Openable back side and extractable unit for cleaning
- Can be connected to a remote unit







Code	Pan Capacity	Chill temp. range °C	Deep Freeze temp. range °C	Dimensions (WxDxH mm)	Weight (kg)	Voltage	Power (W/A)
DO3	3x 1/1GN or 600x400	14kg +70 to +3	8kg +70 to - 18	750x740x750	30	240	703/10
DO5	5x 1/1GN or 600x400	20kg +70 to +3	15kg +70 to - 18	750x740x880	51	240	801/10
DO10	10x 1/1GN or 600x400	25kg +70 to +3	20kg +70 to - 18	750x740x1290	150	240	1298/10



- Stainless steel construction
- Electronic control
- Built in detergent pump
- Built in rinse aid pump
- Built in drain pump
- Double skin door
- Rotating wash & rinse arms
- Thermo stop fitted
- Supplied with detergent pump & rinse aid pump

- Wash cycle 90-120-180 sec
- Water consumption per cycle
- Built in non-return valve
- Safety door switch fitted
- Adjustable legs
- Internal clearance 270mm
- Supplied with 1 x 400 x 400 basket & 1 x cutlery container
- Watermark approved

- Precision of working temperatures
- Temperature control by electronic probes.
- Accuracy±2°C
- Configurable control
- i-ERROR DIAGNOSIS
- SAT menu Error identification on screen
- Indications on the screen

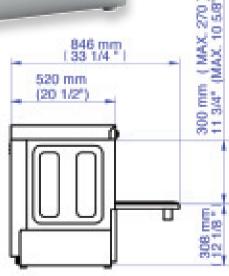


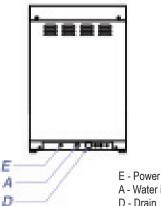






100





- A Water inlet D - Drain

Code	Dimensions (WxDxH mm)	Weight (kg)	Voltage/Hz	Power (kW/A)
CO-402BDD	470x520x720	36	240/50	3.06/15



- Stainless steel construction
- Multipower input 1.8/2.8/3.5/5.6KW to be selected at time of installation
- Can be convert into 3 phase unit Wash cycle 90-120-180 sec
- Electronic control
- Built in detergent pump
- Built in rinse aid pump
- Built in drain pump
- Double skin door and wall
- Rotating stainless steel wash & rinse arms
- Thermo stop fitted

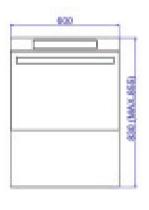
- Supplied with removable S/S filter tray
- Supplied with detergent pump & rinse aid pump
- Water consumption per cycle 2.4lts
- Built in non-return valve
- Safety door switch fitted
- Adjustable legs
- Internal clearance 380mm
- Supplied with 1 x 500 x 500 basket, 1 x utility basket & 2 x cutlery container

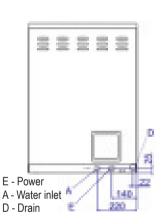
- Can wash 1/1 GN pans
- Watermark approved
- Precision of working temperatures
- Temperature control by electronic probes.
- Accuracy±2°C
- Configurable control
- i-ERROR DIAGNOSIS
- SAT menu Error identification on screen
- Indications on the screen
- Special basket for cleaning GN 1/1 trays available - CB7GN

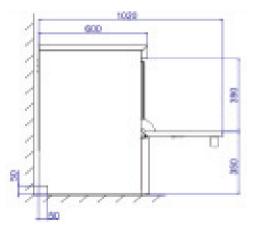












Code	Dimensions (WxDxH mm)	Weight (kg)	Voltage/Hz	Power (kW/A)
CO-502BDD	600x600x830	60	240/50	3.4/15; 4.3/18 or 6.2/27
			415/50	10.7/3~N



- Stainless steel construction
- Electronic control
- Double skin door
- Rotating stainless steel wash & rinse arms
- Built in detergent pump
- Built in rinse aid injector

- Built in drain pump
- Wash cycle 90/120 sec
- Wash temperature 55-60°C
- Rinse temperature 82-90°C
- Water consumption per wash 2.54lts
- Built in non-return valve

- · Safety door switch fitted
- Adjustable legs
- Internal clearance 310mm
- Supplied with 1 x wire basket
- · Watermark approved
- Small ware only

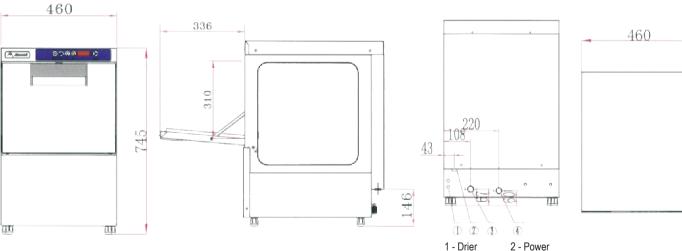


999





Combination Utility Rack for glasses, cups & saucers available on request



Code	Dimensions (WxDxH mm)	Weight (kg)	Voltage/Hz	Power (kW/A)
UCD-400	460x560x745	52.25	240/50	2.65/15
Double Skin Door & Wall				
UCD-400D	460x560x745	54.5	240/50	2.65/15

3 - Water inlet 4 - Water outlet



- Stainless steel construction
- Electronic control
- Double skin door also available in double wall model
- Rotating stainless steel wash & rinse arms
- Built in detergent pump
- Built in rinse aid injector

- Built in drain pump
- Supplied with detergent pump & Safety door switch fitted rinse aid pump
- Wash cycle 90/120/180 sec
- Wash temperature 55-60°C
- Rinse temperature 82-90°C
- Water consumption per wash 2.8lts
- Built in non-return valve
- Adjustable legs
- Internal clearance 333mm
- Supplied with 1x plate basket
- Watermark approved



Code	Dimensions (WxDxH mm)	Weight (kg)	Voltage/Hz	Power (kW/A)
Double Skin Door Model				
UCD-500	573x607x800-815	67.5	240/50	3/15

PASS-THROUGH DISHWASHER



- Hood type dishwasher EVO Generation - Concept range
- Hourly production: 60 baskets/ hour - 720 dishes/hour
- Clearance (max ware height):
 440 mm
- Electronic control
- Wash cycles: 90-120-180
- Stainless steel
- Counterbalanced hood
- Double rotating wash and rinse systems, made of AISI-304 stainless steel
- Wash pump, 600W each
- Drain pump: 70W drainage cycle
- Tank with 4.5 kW heating power

- Tank capacity: 33 litres
- Boiler heating power: 6 kW
- Boiler capacity: 9 litres
- Water consumption: 2.4 litres/ rinse
- Thermostatic temperature control: washing at 60°C and rinsing at 90°C
- Thermostop
- Safety thermostats
- Built-in automatic rinse dispenser and detergent doser
- Built-in non-return valve
- Safety magnetic switch for hood opening

- Adjustable legs
- Supplied with 1 base basket;
 1 plate basket and 2 cutlery containers
- Watermark approved
- Can be converted to single phase
- Precision of working temperatures
- Temperature control by electronic probes.
- Accuracy±2°C
- Configurable control
- i-ERROR DIAGNOSIS
- SAT menu Error identification on screen
- Indications on the screen



Code	Dimensions (WxDxH mm)	Weight (kg)	Voltage/Hz	Power (kW/A)
CO-142BDD	630x750x1465	92	415/50 Multipower	11.1/3~N Multipower

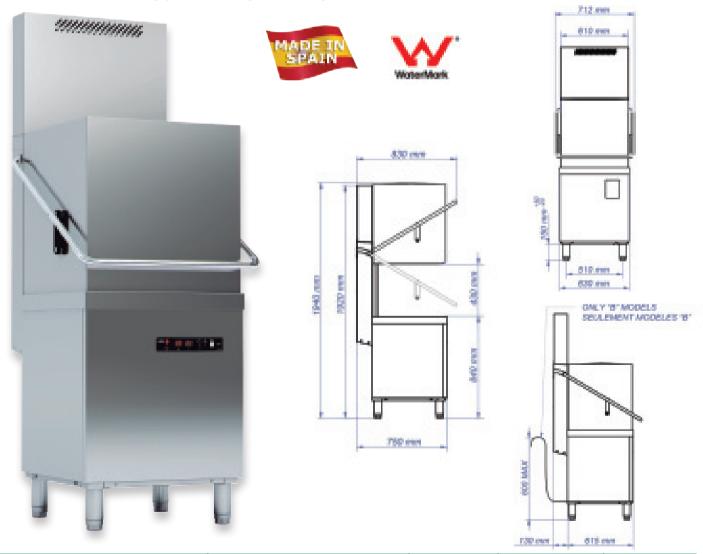
PASS-THROUGH DISHWASHER



- Hood type dishwasher EVO Generation - Concept range
- Hourly production: 60 baskets/ hour - 720 dishes/hour
- Clearance (max ware height):
 440 mm
- Electronic control
- Wash cycles: 90-120-180
- Stainless steel
- Counterbalanced hood
- Double rotating wash and rinse systems, made of AISI-304 stainless steel
- Wash pump, 600W each
- Drain pump: 70W drainage cycle
- Tank with 4.5 kW heating power

- Tank capacity: 33 litres
- Boiler heating power: 6 kW
- Boiler capacity: 9 litres
- Water consumption: 2.4 litres/ rinse
- Thermostatic temperature control: washing at 60°C and rinsing at 90°C
- Thermostop
- Safety thermostats
- Built-in automatic rinse dispenser and detergent doser
- Built-in non-return valve
- Safety magnetic switch for hood opening
- Adjustable legs

- Supplied with 1 base basket;
 1 plate basket and 2 cutlery containers
- Watermark approved
- Can be converted to single phase
- Precision of working temperatures
- Temperature control by electronic probes.
- Accuracy±2°C
- Configurable control
- i-ERROR DIAGNOSIS
- SAT menu Error identification on screen
- Indications on the screen



Code	Dimensions (WxDxH mm)	Weight (kg)	Voltage/Hz	Power (kW/A)
CO-142HRSBDD	630x750x1920	126	415/50 Multipower	11.1/3~N Multipower

HOOD TYPE DISHWASHER



15.71/3~N

Easy to use: Easy installation and service

User friendly: one touch system

High Performance: Powerful wash pump delivers higher volume of wash water and ensures faster clean up time.

Low running costs: Hi- tech computer controller ensures low water, low energy and less detergent consumption.

Quality: Full stainless steel structure with stainless steel wash & rinse arms.

- Incoming water temperature 10-60°C
- Tank heater 3KW; Booster heater 12KW; Total power 15.71KW
- Rated currently of air circuit breaker 40A

PTD-601D

• 60 racks per hour

- Record the number of washing 9999
- Water consumption 2.9I/rack
- Wash temperature 55-65°C
- Rinse temperature 82-90°C
- Wash cycles(S) 60/90/120
- Water inlet 3/4in 1/2in

- Drain outlet 42mm
- Inlet water hardness 0.034-0.103g/L
- Rinse & wash pump
- Non-return valve
- 1 dish rack, 1 utility basket & 2 cutlery baskets



104

415/50

710x790x1430

DISHWASHERS

DISHWASHER RACKS





Code	Includes	Dimensions (WxDxH mm)
JW-252	25 Compartment Dropped Extender	500x500x70
JW-B64B	64 Compartment Plate & Tray Rack	500x500x100
JW-NS	Open Cup Rack	500x500x100
JW-NC	Cutlery Rack	500x500x100

BENCHTOP MIXER

BakerMAX

- Variable speed 75 to 660 RPM
- Tilting Head
- Compact and robust
- Interlocked safety guard
- Includes hook, beater and whisk attachments







Code	Litre	Dimensions (WxDxH mm)	Weight (kg)	Voltage	Power (W/A)
B7B	7	429x240x425	18	240	280/10

PLANETARY MIXERS

- Three-speed gearbox
- Efficient motors for reliability & long life
- Interlocked safety guard
- Includes hook, beater and whisk attachments











Code	Bowl Capacity (L)	Max Dry Ingredients (kg)	Speed (RPM)	Weight (kg)	Dimensions (WxDxH mm)	Motor Power (kW)	Power (kW/A)		
Gear Driven 3 Speed	Gear Driven 3 Speed Mixers								
B10KG	10	2	110/178/355	56	452x432x606	0.45	0.72/10		
B20KG	20	5	104/187/365	87	530x496x780	1.1	1.5/10		
Belt Driven 3 Speed Mixers									
B40KG	40	4.5	80/160/310	150	620x630x1011	1.5	2/10		

^{*} Maximum capacities are based on dry bread flour & a MINIMUM of 55% water content. Overloading machines and/or using the incorrect speed can cause damage & will void warranty. Prices and specifications are subject to change without notice. Pictures are for illustrative purpose and final product may differ

HEAVY DUTY PLANETARY MIXERS

BakerMAX

- B10GC and B20GC Gear driven
- B40CP Belt driven
- Steel and cast iron body
- Stainless Steel hook, whisk, flat beater
- Dough hook S/S 430
- Wire whisk S/S 201
- Flat beater S/S 430
- Bowl S/S 201
- 304 Grade stainless steel Safety guard

- Heat treated hardened steel alloy gears
- Full copper motor
- Timer
- Overload switch
- Safety guard open switch
- Bowl lift switch
- Bowl load switch
- 1.5m Cord with Plug: Actual length is 1.87 meter, but some are inside of the machines



INCLUDED









B20GC



B40CP

Code	Litres	Max Dry Ingredients* (kg)	Dimensions (WxDxH mm)	Weight (kg)	Voltage	Power (W/A)
B10GC	10	2.5	433x459x624	45	240	0.6/10
B20GC	20	5	508x537x806	65	240	1.1/10
B40CP	40	9	725x702x1190	170	240	2.1/10

^{*} Maximum capacities are based on dry bread flour & a MINIMUM of 55% water content. Overloading machines and/or using the incorrect speed can cause damage & will void warranty. Prices and specifications are subject to change without notice. Pictures are for illustrative purpose and final product may differ

HEAVY-DUTY PROFESSIONAL SPIRAL MIXERS



- Single phase two speed 150RPM & 200RPM for perfect dough kneading for units under 64L
- Patented design
- Schneider contactor
- 2 motors 1 for bowl & 1 for hook
- Stainless steel cover with safety gua
- Stainless steel bowl, hooks & shaft
- Easy to clean
- Fixed head
- Heavy-duty castors
- Over heat protector







Code	Litres	Max. Flour (kg)	Dimensions (WxDxH mm)	Weight (kg)	Voltage	Power (kW/A)
FS20M	21	8	390x730x900	90	240	1.5/10
FS30M	35	12	425x750x1000	110	240	1.5/10
FS40M	40	16	480x840x1000	155	240	3/15
FS50M	54	20	480x840x1000	170	240	3/15
FS60M	64	25	480x840x1000	180	240	3/15
FS100M	100	40	650x1080x1380	340	415	5/3~N
FS130M	130	50	730x1160x1380	370	415	5.5/3~N
FS200M	200	75	840x1380x1560	410	415	7.5/3~N

^{*} Maximum capacities are based on dry bread flour & a MINIMUM of 55% water content. Overloading machines and/or using the incorrect speed can cause damage & will void warranty. Prices and specifications are subject to change without notice. Pictures are for illustrative purpose and final product may differ

BLACK PANTHER DECK OVENS

Baker MAX

- Temp. 50 to 500°C
- Temperature read-out
- Stone sole

- Interior light
- Separate top & bottom heat controls for each deck
- Viewing window
- Balanced oven doors safe opening





Code	External Dimensions (WxDxH mm)	Internal Dimensions (WxDxH mm)	Weight (kg)	Voltage	Power (kW/A)		
Wide Series - 1190Wx710Dmm							
Single Deck - 6 x 30cm pizzas							
EP-1-1-SDE	1190x710x430	915x610x140	95	415	7.2/3~N		
Double Deck - 12 x 30cm pizzo	ıs			-			
EP-1-SDE	1190x710x750	2x 915x610x140	120	415	14.4/3~N		
Standard Series - 910Wx820E	Standard Series - 910Wx820D						
Single Deck - 4 x 30cm pizzas							
EP-2-1E	910x820x430	610x610x140	68	415	4.2/3~N		
Double Deck - 8 x 30cm pizzas							
EP-2E	910x820x750	2x 610x610x140	118	415	8.4/3~N		
Stands							
EP-1-1-SD-S	1190x710x960		33		_		
EP-1-SD-S	1190x710x860		33	_	_		
EP-2-1-S	890x7	10x960	24	_	_		
EP-2-S	890x7	10x860	24		_		

Prices and specifications are subject to change without notice. Pictures are for illustrative purpose and final product may differ

PRISMA FOOD DECK OVENS

BakerMAX

- Made of stainless steel and powder coated steel
- Stone sole interior
- Compact
- Sheathed heating elements
- Internal lighting
- Viewing window
- Rock wool insulation
- 2 years parts & 1 year labour warranty



















Code	External Dimensions (WxDxH mm)	Internal Dimensions (WxDxH mm)	Weight (kg)	Voltage	Power (kW/A)	
Single Deck – 4 x 40cm pizzas	Single Deck – 4 x 40cm pizzas					
TP-2-1	1100x1074x413	820x840x175	103.5	415	6.9/3~N	
Single Deck – 6 x 40cm pizzas						
TP-2-1-SD	1100x1314x413	820x1080x175	149.5	415	10.2/3~N	
Double Deck - 8 x 40cm pizzas						
TP-2	1100x1074x745	2x 820x840x175	164	415	13.8/3~N	
Double Deck - 12 x 40cm pizzas						
TP-2-SD	1100x1314x745	2x 820x1080x175	220	415	20.4/3~N	
S/S Stands						
TP-2-1-S	1111x975x960		70		_	
TP-2-1-SD-S	1113x1219x960		70			
TP-2-S	1111x975x860		70			
TP-2-SD-S	1113x1219x860		70		_	
Proving Chamber						
TP4-44	0-60ºC 12 Trays	1100x964x900	82	240	2/10	
S/S Hood						
KT4-44MS	With motor & speed regulator	1100x1115x120	14	415	6/10	

DOUGH ROLLERS



- Designed to quickly shape the dough for pizza, bread, cakes, pies etc.
- Both the thickness and diameter of the disc are adjustable (0-4mm)
- On/Off foot pedal included







Code	Code Dimensions (WxDxH mm)		Voltage	Power (W/A)		
Pizza Base 45cm						
DMA310-1	480x335x430	18	240	250/10		

- Electromechanical Control System
- Stainless steel
- Modern design, has a robust configuration and durable internal components, that allows prolonged term of smooth operation
- On/Off foot pedal included
- Thickness between the rollers is adjustable from 0 to 5 mm
- "TIME SET" Button to control working time from 10 to 15 sec
- Touch sensitive: machine senses dough weight and rollers start running
- Varied dough rotation speed







Code	Dimensions (WxDxH mm)	Weight (kg)	Voltage	Power (W/A)		
Pizza Base 40cm						
DSA420RP	540x410x680	38	240	250/10		
Pizza Base 45cm						
DSA500RP	635x410x680	41	240	250/10		

TOUCH AND GO DOUGH ROLLER

- Touch sensitive it switches on automatically when the operator puts the dough onto the slope
- It automatically rollers the dough weight (210-700g) and the rolls start running
- The working time can be set from 10 to 35 seconds just by pushing the button "time set"
- Energy Saving reduce the wear of mechanical components
- On/Off foot pedal included









Code	Dimensions (WxDxH mm)	Weight (kg)	Voltage	Power (W/A)
Pizza Base 26-40cm				
DSAT420	585x435x835	36	240	250/10

*Warranty void if operated without using the foot pedal.

AUTOMATIC DOUGH DIVIDER & ROUNDER

BakerMAX

- The fastest & most accurate way to divide & round dough
- Divide dough into portions from 50 to 300g
- Round from 50 to 300g
- Dough divider comes with work station stand







		100		
Code	Dimensions (WxDxH mm)	Weight (kg)	Voltage	Power (W/A)
Dough Divider – 30kg Hopper				
PF-PO300	510x530x830	74	240	930/10
Work Station Stand (Included with PF-PC	O300)			
	660x880x960	29		_
Dough Rounder - 50 to 300g				
AR300P	510x510x750	48	415	300/10

PIZZA SHAPING MACHINE

- High thermal conductivity non-stick plates
- Easy to adjust dough thickness
- Plate temperature 130 to 170°C
- Pressing time: from 0.1 to 1.5 sec (Recommended dough temp. 6 to 20°C)
- Interlocked safety guard & start button (machine cannot start until grid is closed)
- Simple operation
- Stainless steel body







Code	Dimensions (WxDxH mm)	Weight (kg)	Voltage	Power (W/A)
PRA33	470x590x830	96	240	4750/10

STICK BLENDERS

- Made in France
- Ergonomic Handle
- Stainless steel bell, blades and tube dishwasher safe
- Light and easy to use stick blender
- Available with 20 or 25 cm stainless steel tube
- Ideal for small quantities
- Main use: soups, purées, sauces and creams
- Optional whisk available



 Thanks to the easy tool junctions, the motor unit and tube can be disassembled without tools for cleaning

















Code	Tube Length (mm)	Weight (kg)	Voltage	Power (W/A)
MS200	200	1.45	240	250/10
MS250W	250	1.45	240	250/10
Whisk Attachment				
MS650057	400mmH	2	_	_

STICK BLENDERS

- Made in France
- Reinforced "bayonet" system
- Main use: soups, purées, sauces and creams
- Light and easy to use stick blender
- Vortex system to process the entire preparation
- Smart Speed Control: auto regulation of the power to ensure a longer life and reduced vibration
- Control panel with overload indicator alarm
- Special lipped design of the blade guard avoids splashing
- No need to stir
- All parts in contact with food are easily disassembled and 100% dishwasher safe
- Supplied with wall support
- Optional whisk available

















Code	Tube Length (mm)	Weight (kg)	Voltage	Power (W/A)
BM435	350	3.25	240	450/10
BM545	450	3.5	240	450/10
BM755	550	3.5	240	450/10
BM765	650	3.7	240	450/10
Whisk Attachment				
BM653578	400mmH	2		

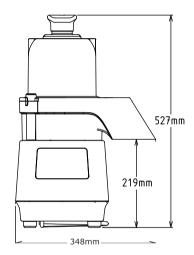
PREP4YOU VEGETABLE SLICER

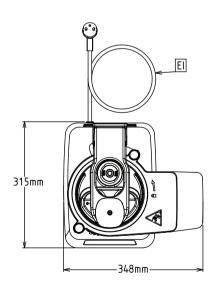
ото ѕама

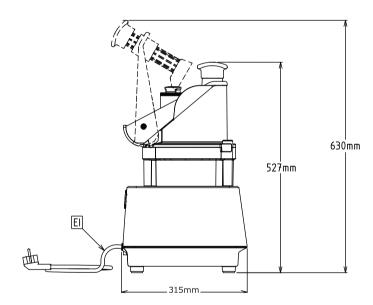
- Vegetable slicer with slicing, grating, shredding (julienne) as well as dicing and French fries cutting capability.
- Continuous feed model.
- Equipped with half moon hopper (1,25lt capacity) and 2 small round feed chutes: Ø 25mm and Ø 55mm, for precise slicing of long shaped vegetables.
- Uniform cuts and maximised load capacity, thanks to the design patented lever-pusher.

- Large output chute for efficient ejection.
- Fits up to 200mm high standard kitchen containers (like GN) under the output chute.
- Pulse function for quick and precise slicing and grating.
- Ergonomic frontal lever, suitable for left handed and right handed operators.
- Vegetable slicer blade stops when lever pusher is lifted for operator safety.

- Optional discs and grids available of various sizes for slicing, dicing, grating and shredding (diam. 175mm).
- All parts in contact with food are removable without the use of tools, completely dismountable and dishwasher safe.
- Easy to clean and waterproof control panel with flat on/off button and pulse function.
- Productivity up to 100 settings per service.
- Model includes 3 discs: slicer 2mm, slicer 5mm, grater 3mm.







EI = Electrical inlet (power)

Code	Speed	Dimensions (WxDxH mm)	RPM	Weight (kg)	Power (W/A)
P4U-CS	1 speed	348x315x527	1500	14	500/10
P4U-CV	9 speed variable	348x315x527	500-1200	15	750/10







Consistent cutting results thanks to the patented lever-pusher*



Large output chute for efficient ejection. Suitable for GN containers up to 200 mm high



Full process control thanks to the transparent hopper





Pulse function for quick and precise cutting and grating. Easy to clean motor base with flat control buttons



Maximised loading capacity up to **1.25 lt**







Small hopper Ø 55mm



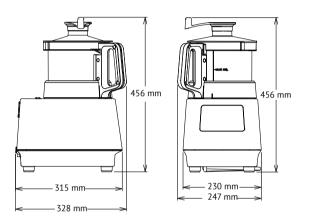
Extra small hopper Ø 25mm

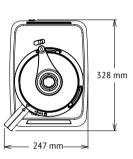


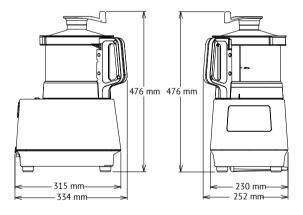


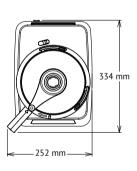
- Tabletop cutter mixer and emulsifier allowing fast chopping, mixing, mincing, gridding, liquidizing and kneading.
- Bowl/lid scraper included for uniform smooth results (emulsifying) and continuous working.
- Transparent lid, with funnel shaped hole, to add ingredients during use.
- All ingredients are processed evenly and quickly thanks to a special movement generated inside the bowl.
- Easy to clean and waterproof control panel with flat on/off button and pulse function.
- Pulse function for coarse chopping.
- All parts in contact with food are removable without the use of tools, completely dismountable and dishwasher safe.
- Productivity up to 50 settings per service.
- Optional 2.6 litre copolyester, 2.6 litre or 3.6 litre stainless steel bowl with micro-toothed blades rotor.

2.6L Bowl









Code	Bowl	Speed	Dimensions (WxDxH mm)	RPM	Weight (kg)	Power (W/A)
P4U-PS2	2.6L copolyester	1 speed	247x328x456	1500	13	500/10
P4U-PS2S	2.6L 304 stainless steel	1 speed	247x328x456	1500	13	500/10
P4U-PS3S	3.6L 304 stainless steel	1 speed	252x334x476	1500	14	500/10
P4U-PV2	2.6L copolyester	9 speed variable	247x328x456	500-3600	14	750/10
P4U-PV2S	2.6L 304 stainless steel	9 speed variable	247x328x456	500-3600	14	750/10
P4U-PV3S	3.6L 304 stainless steel	9 speed variable	252x334x476	500-3600	14.5	750/10







Bowl and lid scraper for uniform results and continuous working



All ingredients are processed evenly and quickly thanks to the special flow generated inside the bowl



100% dishwasher safe for best hygiene. All parts in contact with food are easy to remove for fast cleaning



2.6L and 3.6L 304 stainless

steel bowl



Time saving: lid with funnel shaped hole to add ingredients during use



Full control thanks to the **transparent lid**



Intuitive control panel with easy to clean, flat and soft-touch buttons

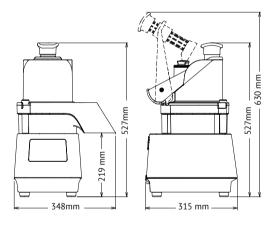
PREP4YOU COMBINATION SLICER / CUTTER

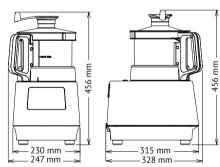


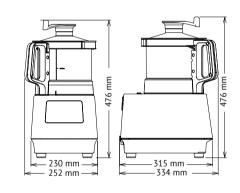
- Combined appliance with two functions: vegetable slicer and cutter mixer.
- Equipped with vegetable slicer attachment for slicing, grating, shredding (julienne) as well as dicing and French fries cutting.
- Cutter mixer and emulsifier function included, for fast chopping, mixing, mincing, gridding, liquidizing and kneading.
- Equipped with half moon hopper (1,25lt capacity) and 2 small round feed chutes: Ø 25mm and Ø 55mm, for precise slicing of long shaped vegetables.
- Uniform cuts and maximised load capacity, thanks to the design patented lever-pusher.
- Large output chute for efficient ejection.

- Fits up to 200mm high standard kitchen containers (like GN) under the output chute.
- Continuous feed model.
- Pulse function for quick and precise slicing and grating.
- Ergonomic frontal lever, suitable for left handed and right handed operators.
- Vegetable slicer blade stops when lever pusher is lifted for operator safety.
- Optional discs and grids available of various sizes for slicing, dicing, grating and shredding (diam. 175mm).
- Optional 2.6 litre copolyester, 2.6 litre or 3.6 litre stainless steel bowl with micro-toothed blades rotor.
- Bowl/lid scraper included for uniform smooth results (emulsifying) and continuous working.

- Transparent lid, with funnel shaped hole, to add ingredients during use.
- All ingredients are processed evenly and quickly thanks to a special movement generated inside the bowl.
- Pulse function for coarse chopping.
- Easy to clean and waterproof control panel with flat on/off button and pulse function.
- All parts in contact with food are removable without the use of tools, completely dismountable and dishwasher safe.
- Productivity: up to 100 settings per service for vegetable slicer, up to 50 settings per service for cutter mixer function.
- Model includes 3 discs: slicer 2mm, slicer 5mm, grater 3mm.







Vegetable Slicer

Cutter Mixer 2.6L Bowl

Cutter Mixer 3.6L Bowl

Code	Bowl	Speed	Dimensions (WxDxH mm)	RPM	Weight (kg)	Power (W/A)
P4U-PS201	2.6L copolyester	1 speed	247x328x456	1500	13	500/10
P4U-PS201S	2.6L 304 stainless steel	1 speed	247x328x456	1500	13	500/10
P4U-PS301S	3.6L 304 stainless steel	1 speed	252x334x476	1500	14	500/10
P4U-PV201	2.6L copolyester	9 speed variable	247x328x456	500-3600	14	750/10
P4U-PV201S	2.6L 304 stainless steel	9 speed variable	247x328x456	500-3600	14	750/10
P4U-PV301S	3.6L 304 stainless steel	9 speed variable	252x334x476	500-3600	14.5	750/10







Consistent cutting results and maximized load capacity (1,25 lt.) thanks to the patented lever-pusher*



Large output chute for efficient ejection. Suitable for GN containers **up to 200 mm** high



100% dishwasher safe for best hygiene. All parts in contact with food are easy to remove for fast cleaning





Bowl and lid scraper for uniform results and continuous working



All ingredients are processed evenly and quickly thanks to the special flow generated inside the bowl



2.6L and 3.6L 304 stainless steel bowl



Single speed

PREP4YOU DISCS



Slicers - 1 mm to 10 mm



1 mm	DS650213
2 mm	DS650214
3 mm	D\$650215
4 mm	DS650237
6 mm	DS650217
8 mm	DS650220
10 mm	DS650221



Wavy slicers - 3 mm and 5 mm



3 mm	D\$650218
5 mm	DS650219







Shredders - 2 mm to 8 mm



2 mm	D\$650209
4 mm	D\$650210
8 mm	D\$650211



Graters - 2 mm to 7 mm



2 mm	DS650198
3 mm	D\$650199
4 mm	D\$650205
7 mm	D\$650207
special disc for	parmesan



Dicing Kits - 8x8x8mm and 10x10x10mm



8x8x8	mm	D\$650	224
10x10	x10 mm	DS650	225







Special tool for fast and easy cleaning of dicing grids

PNC 650110 DS650110

PREP4YOU ACCESSORIES







Smooth blade rotors





2.6L	DS650227
3.6L	D\$650234

Micro-toothed blade rotors



2.6L	D\$650226
3.6L	DS650233

Ejector for vegetable slicer



DS650232

Cutting bowls

2.6L Copolyester	DS650229	
2.6L Stainless Steel	D\$650228	
3.6L Stainless Steel	D\$650235	

VEGETABLE CUTTERS



- High speed continuous feed precision slicing, grating, chipping, dicing & julienne
- Interlocked safety cut-off switch
- Polished alloy housing
- Half moon feed hopper
- Feed tube
- Heavy duty construction
- 350rpm motor
- Inclined motor base for better ejection
- All parts in contact with food dishwashing safe
- Cutting disc 205mm
- Round corner makes it easy to clean



Code	Dimensions (WxDxH mm)	Weight (kg)	Voltage	Power (W/A)
VC55MF	585x305x555	26	240	550/10

- High speed continuous feed precision slicing, grating, chipping, dicing & julienne
- Interlocked safety cut-off switch
- Stainless steel base
- Full moon feed hopper
- Removable feed tube
- Comes with 5 discs
- Heavy duty construction
- 350rpm motor
- Inclined motor base for better ejection
- All parts in contact with food dishwashing safe
- Cutting disc 205mm
- Round corner makes it easy to clean



Code	Dimensions (WxDxH mm)	Weight (kg)	Voltage	Power (W/A)
VC65MS	655x325x545	26	240	750/10

CUTTING DISCS – 205MM DIAMOND CUTTING SURFACE





Code	Details
Dicing (Semicir	cular)
D\$888	8x8x8mm works with SA008
DS1000	10x10x10mm works with SA010
D\$140	14x14x14mm works with SA014
D\$2000	20x20x14mm works with SA014



Code	Details
Grating/Shred	ding
G002	2mm
G003	3mm
G005	5mm
G007	7mm
G010	10mm



Code	Details
Dicing (Circle -	only for VC65MS)
DR888	8x8x8mm works with SA008
DR1000	10x10x10mm works with SA010
DR140	14x14x14mm works with SA014



Code	Details
Fine Grating	
V001	_



Code	Details	
French Fries (Semicircular)		
F\$808	8x8mm works with SA008	
FS100	10x10mm works with SA010	



Code	Details	
Slicer (Carbon)		
SP002	2mm (3 blades)	
SP004	4mm (2 blades)	



	Code	Details
French Fries (Circle - only for VC65MS)		ircle - only for VC65MS)
	FR808	8x8mm works with SA008
	FR100	10x10mm works with SA010



Code	Details
Slicer (Aluminiu	ım – Semi Circle)
SS002	2mm (1 blade)
SS004	4mm (1 blade)
SS010	10mm (1 blade)



Code	Details				
Julienne (Alum	inium)				
J303	3x3mm				
J404	4x4mm				



Code	Details					
Slicer (Aluminium - Circle)						
SA001	1mm (3 blades)					
SA002	2mm (3 blades)					
SA004	4mm (2 blades)					
SA006	6mm (2 blades)					
SA008	8mm (1 blade)					
SA010	10mm (1 blade)					
SA014	14mm (1 blade)					



Code	Details					
Crimping Slicing Blade						
WA005	3 knives					

COMPACT FOOD PROCESSOR WITH VARIABLE SPEED



- See-through lid to monitor processing from start to finish
- Stainless steel bowl with locking mechanism
- Stainless steel blade assembly
- Easy to use & clean
- Compact model

 Additional ingredients can be added while processing







Code	Capacity (L)	Speed	RPM	Dimensions (WxDxH mm)	Weight (kg)	Voltage	Power (W/A)
HR-6	6	Variable	0-2200	565x365x440	19	240	1800/10
HR-9	9	Variable	0-2200	570x385x460	20	240	1800/10
HR-12	12	Variable	0-2200	575x385x525	22	240	2000/10

BOWL CUTTER MIXER SERIES

YASAKI

- Full stainless steel construction
- Strong cutlery steel knife
- Powerful and ventilated motor
- Safety microswitch included
- Transparent lid with opening to add ingredients during operation
- Clear plastic top with bowl and lid scraper for controlling accurate mixing result
- Two speeds control and pulse function
- The machine is designed produced according to international standards for safety and hygiene.
- High bowl shaft to protect motor from food waste and liquid











Code	Capacity (L)	Speed	RPM	Dimensions (WxDxH mm)	Weight (kg)	Voltage	Power (W/A)
BC-5V2	5	2	1500/2800	435x435x665	21.5	240	1500/15
BC-8V2	8	2	1500/2800	435x435x665	21.8	240	1500/15
BC-12V2	12	2	1500/2200	495x455x790	29	240	2200/15

STICK BLENDERS

YASAKI

- Professional equipment particularly suited for ice cream shops, confectioner's, restaurants, hotels etc.
- Exclusive body design
- All parts in contact with food are dishwasher safe
- Heavy duty hand mixer available in 2 motor sizes -350W and 500W ventilated
- motor to meet the demands of any kitchens.
- Thermal overload protection included. Variable speed control switch.
- Ergonomic handle for comfortable use.
- Fully detachable stainless steel shafts available in 4 lengths, 160mm, 250mm, 300mm,
- 400mm and 500mm, and 250mm whisk attachment also available.
- Bayonet attachments clutch, and double sealed shafts for hygienic use.
- 3 years warranty on motor. 1 year warranty on shaft.







Code	Length (mm)	Weight (kg)	Voltage	Power (W/A)
ISB200VV	464	1.61	240	220/10
ISB250VV	609	2.58	240	350/10
ISB300VV	659	2.78	240	350/10
ISB400VV	759	3.26	240	500/10
ISB500VV	859	3.54	240	500/10
ISB750VV	946	3.82	240	750/10
Whisk Attachment available (not sui	table for ISB200VV)			
WIK250	250	0.86	_	_
Wall Hanger		•		
WB-3	_	3	<u> </u>	_
Support Bracket		•		•
SB-BTH	_	5	_	_

PROFESSIONAL DELI SLICERS

YASAKI4

- Semi-auto operation
- SUITABLE FOR FROZEN MEAT
- The best value Italian designed aluminium safety ring guard
- Polished bases
- Forged stainless steel blades
- Minimal blade deflection for slice uniformity
- Sharpener included
- Very easy to clean
- Rigid one piece special die-cast aluminium alloy body
- Vibration free, smooth running
- Removable dishwasher safe sharpener included



Code	Blade (mm)	Thickness (mm)	Dimensions (WxDxH mm)	Weight (kg)	Voltage	Power (W/A)
HBS-250	250	0.2-12	575x465x415	16.4	240	150/10
HBS-300	300	0.2-15	565x520x565	22.5	240	250/10

PROFESSIONAL DELI SLICERS

- Aluminium magnesium cast alloy casting
- Polished and anodized surface
- Metal on and off switch
- Sleek design, no sharp edges and corners, easy to clean
- Assemble and disassemble blade cover with security protection
- Assemble and disassemble carrier with security protection
- Forged stainless steel blades
- Gear drive



- Suitable for deli, restaurant & supermarkets
- Vibration free, smooth running
- Removable dishwasher safe sharpener included
- Large heavy duty tray & motor
- Product up to 220mmØ

Code	Blade (mm)	Thickness (mm)	Dimensions (WxDxH mm)	Vol		Power (W/A)
HBS-300C	300	0.2-15	748x686x678	34.8	240	250/10

SINGLE CHAMBER COMMERCIAL PACKING MACHINES YASAKI



- High impact lid
- Digital control panel
- Stainless steel construction
- Affordable
- Reliable
- Easy to use

- Easy to clean
- Vacuum pump capacity & power: 20m³/h 750W









Code	Chamber Dimensions (WxDxH)	External Dimensions (WxDxH mm)	Weight (kg)	Voltage	Power (W/A)			
350x8mm Single Sealing Bar – Shock Reduction System to reduce machine vibration & noise								
DJ-DZ350/M	370x450x120	425x560x360	44	240	900/10			
Vacuum Bags			•		•			
٧	/B2030	200x300 QTY: 200						
V	/B2535	250x350 QTY: 200						
V	B2639	260x390 QTY: 200						

COMMERCIAL VACUUM PACKING MACHINES

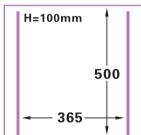


- High transparent lid to monitor sealing progress
- Easy to use digital control panel
- Stainless-steel housing
- Stainless-steel vacuum chamber
- Cycle time: 10~30s
- High vacuum capacity to speed up packaging process

ZJ-VM400B2

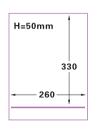
- Extending the shelf life of foodstuffs
- Vacuum bags not included. As shown on next page.















Drawings show chamber size

Code	Vacuum Pump Capacity	Qty of Sealers	Sealer Size (LxW mm)	Dimensions (WxDxH mm)	Weight (kg)	Voltage	Power (kW/A)
Bench top							
ZJ-VM300B1	10 m³/h	1	260x8	490×450×320	35	240	0.4/10
ZJ-VM400B2	20m³/h	2	400x10	560×500×460	70	240	0.9/10
ZJ-VM500B2	20m³/h	2	500x10	630×620×460	80	240	0.9/10

COMMERCIAL VACUUM PACKING MACHINES

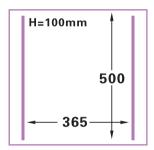
YASAKI

- High transparent lid for single chamber machine to monitor sealing progress
- Easy to use digital control panel
- Stainless-steel housing
- Stainless-steel vacuum chamber
- Cycle time: 10~30s
- High vacuum capacity to speed up packaging process
- Extending the shelf life of foodstuffs

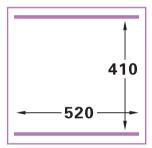




















Code	Vacuum Pump Capacity	Qty of Sealers	Sealer Size (LxW mm)	Dimensions (WxDxH mm)	Weight (kg)	Voltage	Power (kW/A)
Floor type							
ZJ-VM500S2	20m³/h	2	500x10	630×620×1050	95	240	0.9/10
ZJ-VM500S2C	2 x 20m³/h	4	520x10	1250×750×950	240	415	1.5/3~N
Vacuum bag (set of 200pcs)							
VB3035	-	-	-	300x350mm	_	_	_
VB1535	-	-	-	150x350mm	-	_	_

S/S ELECTRIC MEAT TENDERIZER & MEAT STRIP SLICER



- Robust and full stainless steel body with no sharp corners
- Meets hygiene and safety regulations
- Simple and easy operation and cleaning



TR8SH-TDA





TR8SH-MSA

Code	Dimensions (WxDxH mm)	Weight (kg)	Voltage	Power (W/A)		
Electric Power Unit	Electric Power Unit					
TR8SH	560x306x560	12.3	240	350/10		
Meat Tenderizer Attachment	•	•	•			
TR8SH-TDA	240x130x12	4	_			
Meat Stripper Attachment						
TR8SH-MSA	240x130x12	4				

HEAVY DUTY BENCH MINCERS



- Designed to the latest US & EC safety standards
- Single handle locking mechanism releases chamber for easy cleaning
- High quality heat-resistant plastic & aluminum alloy
- Kibbe attachment
- Sausage filling attachment
- 6mm & 8mm mesh plates + knife
- ALL TC models have S/S chamber for safety, hygiene & easy cleaning
- TC22-5 has an advanced three blade cutting system for rapid production that produces less heat and doesn't damage the protein
- Pan not included



TC12

Code	Dimensions (WxDxH mm)	Net Weight (kg)	Voltage	Power (W/A)
80kg/h - #8 head				
TC 8	370x250x490	18.1	240	300W/10A
150kg/h – #12 head	•	•	•	•
TC12	420x265x548	21	240	550W/10A

Prices and specifications are subject to change without notice. Pictures are for illustrative purpose and final product may differ.



SAUSAGE FILLER



- Manual heat free operation
- Fully stainless steel
- ROHS certification
- Designed to the latest US & EC safety standards
- Comes with 4 x S/S sausage funnels: $\emptyset16$, $\emptyset22$, $\emptyset32$ and $\emptyset38$



Code	Capacity (L)	Dimensions (WxDxH mm)	Cylinder (mm)	Weight (kg)
SV-7	7	300x340x830	140ø x460	13
SV-15	15	300x330x710	219øx400	17

HEAVY DUTY FLOOR STANDING MINCERS

- Housing constructed in aluminum alloy, food grade chopper, with international hygiene standard
- Spiral meat grinder head, high efficiency
- Energy efficient motor with cooling fan and precision gear drive, the circuit with overload and over current protection



Code	Dimensions (WxDxH mm)	Weight (kg)	Voltage	Power (kW/A)
200kg/h - #32 head				
AK32MG	495x320x580	29	240	900/10

S/S GASTRONORM PANS

• HEAVY DUTY • ALL STAINLESS STEEL • 0.6mm • ANTI JAM

• Patented stackable and nestable design • Fine, smooth finish • Double rim for strength & rigidity



GN	Depth (mm)	Dimensions (WxH mm)	Code
1/9	65	108x176	GN19065
1/9	100	108x176	GN19100



GN	Depth (mm)	Dimensions (WxH mm)	Code
1/6	65	162x176	GN16065
1/6	100	162x176	GN16100
1/6	150	162x176	GN16150



GN	Depth (mm)	Dimensions (WxH mm)	Code
1/4	65	162x265	GN14065
1/4	100	162x265	GN14100
1/4	150	162x265	GN14150



GN	Depth (mm)	Dimensions (WxH mm)	Code
1/3	65	325x176	GN13065
1/3	100	325x176	GN13100
1/3	150	325x176	GN13150



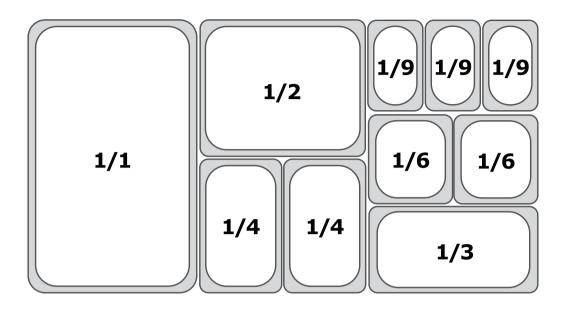
GN	Depth (mm)	Dimensions (WxH mm)	Code
1/2	20	325x265	GN12020
1/2	40	325x265	GN12040
1/2	65	325x265	GN12065
1/2	100	325x265	GN12100
1/2	150	325x265	GN12150



GN	Depth (mm)	Dimensions (WxH mm)	Code		
2/3	65	325x353	GN23065		
2/3	100	325x353	GN23100		
2/3	150	325x353	GN23150		
_, =	.55	020,000	J. 120.00		

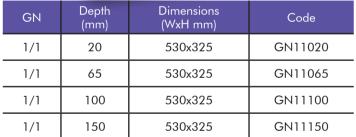
S/S GASTRONORM PANS

- HEAVY DUTY ALL STAINLESS STEEL 0.6mm ANTI JAM
- Patented stackable and nestable design Fine, smooth finish Double rim for strength & rigidity



LIDS







GN	Dimensions (WxH mm)	Code
1/9	108x176	GN19000
1/6	162x176	GN16000
1/4	325x265	GN14000
1/3	325x176	GN13000
1/2	325x265	GN12000
2/3	325x353	GN23000
1/1	530x325	GN11000

S/S PERFORATED GASTRONORM PANS



• Perforated Pans

	GN	Depth (mm)	Dimensions (WxH mm)	Code
	1/1	100	530x325	GNP11100
Ī	1/1	150	530x325	GNP11150



Custom built stainless steel benching made to order at very competitive prices. Simply provide us with a spec. sheet / drawing and we will quote for the job within 24 hours.

Once signed off, our manufacturer will produce the item accordingly within 5 to 6 weeks.

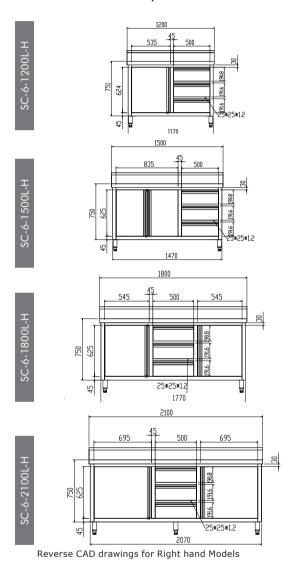


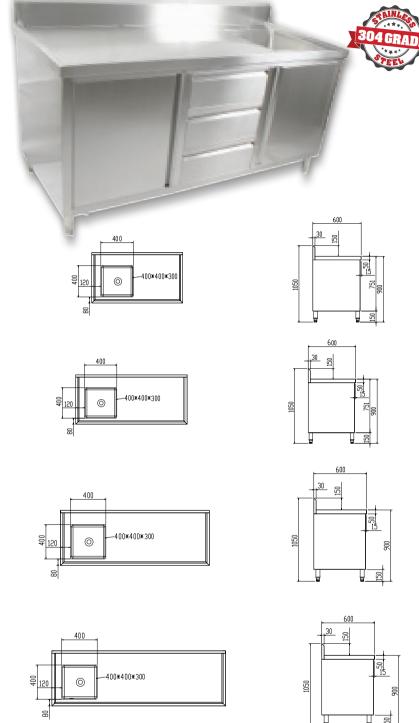


304 S/S KITCHEN TIDY CABINET



- 600mm deep × 900mm high + 150mm splashback
- 90mm Ø drain hole
- "Punched" Bowls
- Bowl size: 400mmWx400Dx300H
- Pre-assembled with all welded joins
- Top 1.2mm; SUS304 grade s/s
- Doors & drawers are 0.9mm S/S
- Tops have reinforced lining
- Cabinets come fully assembled





	Code	Dimensions (WxDxH mm)
Single S	ink - Left	
SC-	6-1200L-H	1200x600x900+150
SC-	6-1500L-H	1500x600x900+150
SC-	6-1800L-H	1800x600x900+150
SC-	6-2100L-H	2100x600x900+150

Code	Dimensions (WxDxH mm)
Single Sink - Right	
SC-6-1200R-H	1200x600x900+150
SC-6-1500R-H	1500x600x900+150
SC-6-1800R-H	1800x600x900+150
SC-6-2100R-H	2100x600x900+150

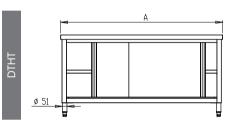
QUALITY 304 S/S KITCHEN TIDY WITH DOORS

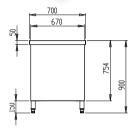


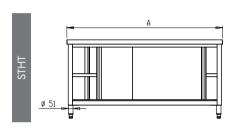
- Tops have reinforced lining
- Cabinets come fully assembled

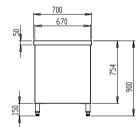












Code	Dimensions (WxDxH mm)
Single Side - 600mm De	eep
DTHT6-1200-H	1200x600x900
DTHT6-1500-H	1500x600x900

Code	Dimensions (WxDxH mm)
Pass-Thru - 600mm Dee	р
STHT6-1200-H	1200x600x900
STHT6-1500-H	1500x600x900
STHT6-1800-H	1800x600x900

Code	Dimensions (WxDxH mm)
Single Side - 700mm De	eep
DTHT-1800-H	1800x700x900

Code	Dimensions (WxDxH mm)
Pass-Thru - 700mm Dee	р
STHT-1800-H	1800x700x900

304 S/S WORK BENCH WITH DRAWERS & UNDERSHELF





Code	No. of drawers	Dimensions (WxDxH mm)
775mm Deep		
SWBD7-1	1	610x775x500
SWBD7-2	2	915x775x500

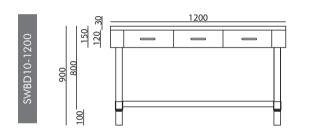
Code	No. of drawers	Dimensions (WxDxH mm)
850mm Deep		
SWBD8-1	1	610x850x500
SWBD8-2	2	915x850x500
SWBD8-3	3	1220x850x500

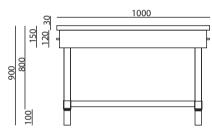
CENTRE ISLAND WORK BENCH WITH DRAWERS BOTH SIDES & UNDERSHELF

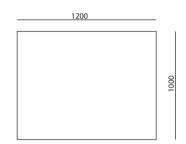


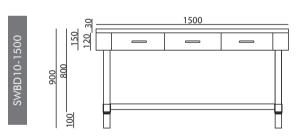


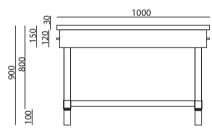


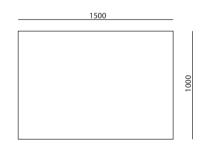


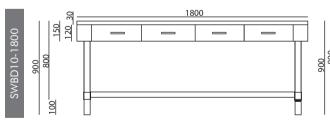


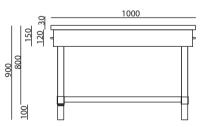












1800	_
	7
	1000
	-

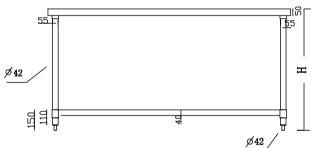
Code	No. of draw- ers	Dimensions (WxDxH mm)
1000mm Deep		
SWBD10-1200	3	1200x1000x900
SWBD10-1500	3	1500x1000x900
SWBD10-1800	4	1800x1000x900

PREMIUM S/S WORK TABLES WITH UNDERSHELF



- Specially designed for quick & simple assembly
- 1.2mm lined 304 grade S/S tops
- 600mm deep / 700mm deep
- Solid S/S 'U' channel reinforcement under, 1.2mm thick
- Legs: S/S adjustable feet or castors
- large full size all 1.2mm thick S/S undershelves,
- Come with instruction manual and tools
- Hygienic & easy to clean
- Flat packed for easy self-assembly
- S/S bolt down feet available.









	Code	Dimensions (WxDxH mm)
600Dx900H with Adjustable S/S Feet		
	WB6-0600/A	600x600x900
	WB6-0900/A	900x600x900
	WB6-1200/A	1200x600x900
	WB6-1500/A	1500x600x900
	WB6-1800/A	1800x600x900
	WB6-2100/A	2100x600x900
	WB6-2400/A	2400x600x900

Code	Dimensions (WxDxH mm)	
700Dx900H with Adjustable S/S Feet		
WB7-0600/A	600x700x900	
WB7-0900/A	900x700x900	
WB7-1200/A	1200x700x900	
WB7-1500/A	1500x700x900	
WB7-1800/A	1800x700x900	
WB7-2100/A	2100x700x900	
WB7-2400/A	2400x700x900	

MOBILE BENCHES

Code	Dimensions (WxDxH mm)
700Dx900H with Castors – front 2 castors lockable	
WBM7-0600/A	600x700x900
WBM7-0900/A	900x700x900
WBM7-1200/A	1200x700x900
WBM7-1500/A	1500x700x900
WBM7-1800/A	1800x700x900
WBM7-2100/A	2100x700x900
WBM7-2400/A	2400x700x900

S/S SINK BENCHES WITH POT SHELF



- 1.2mm lined 304 grade tops
- 600mm / 700mm deep
- Solid 'U' channel reinforcement under, 1.2mm thick
- Legs S/S adjustable feet or castors
- Specially designed for quick & simple assembly

600Dx900H - Single Sink 400x400x300

• Hygienic & easy to clean

- Come with instruction manual & tools
- Flat packed for easy selfassembly
- Locking drawers available
- Pot Undershelves 1.0mm 304 grade S/S (18/8); BA finish
- Outer frame tubes: 1.0mm S/S
- 5 × Inner tubes: 1mm S/S

Splashback
 150mm high;
 30mm deep



- Sink Bowls 1.2mm 304 grade S/S (18/8) with Hairline finish
- Sink bowls punched, polished inside & out
- 90mm Ø drain hole
- S/S Bolt down feet available

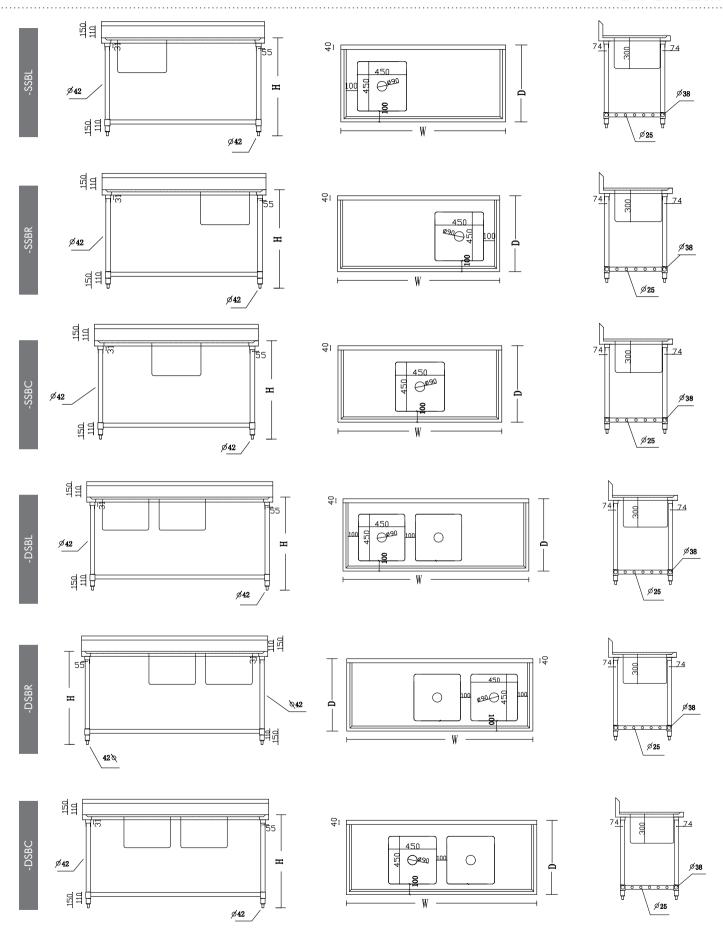


SSB6-1200L/A	1200x600x900
SSB6-1200R/A	1200x600x900
SSB6-1200C/A	1200x600x900
SSB6-1500L/A	1500x600x900
SSB6-1500R/A	1500x600x900
SSB6-1500C/A	1500x600x900
SSB6-1800L/A	1800x600x900
SSB6-1800R/A	1800x600x900
SSB6-2400L/A	2400x600x900
CCD4 0400D/A	2400x600x900
SSB6-2400R/A	
Code	Dimensions (WxDxH mm)
Code	Dimensions (WxDxH mm)
Code	Dimensions (WxDxH mm)
Code 700Dx900H - Single S	Dimensions (WxDxH mm) Sink 450x450x300
Code 700Dx900H - Single S SSB7-1200L/A	Dimensions (WxDxH mm) Sink 450x450x300 1200x700x900
Code 700Dx900H - Single S SSB7-1200L/A SSB7-1200R/A	Dimensions (WxDxH mm) Sink 450x450x300 1200x700x900 1200x700x900
Code 700Dx900H - Single S SSB7-1200L/A SSB7-1200R/A SSB7-1200C/A	Dimensions (WxDxH mm) Sink 450x450x300 1200x700x900 1200x700x900 1200x700x900
Code 700Dx900H - Single S SSB7-1200L/A SSB7-1200R/A SSB7-1200C/A SSB7-1500L/A	Dimensions (WxDxH mm) Sink 450x450x300 1200x700x900 1200x700x900 1200x700x900 1500x700x900
Code 700Dx900H - Single S SSB7-1200L/A SSB7-1200C/A SSB7-1500L/A SSB7-1500R/A	Dimensions (WxDxH mm) Sink 450x450x300 1200x700x900 1200x700x900 1200x700x900 1500x700x900 1500x700x900
Code 700Dx900H - Single 3 SSB7-1200L/A SSB7-1200R/A SSB7-1200C/A SSB7-1500L/A SSB7-1500R/A SSB7-1500C/A	Dimensions (WxDxH mm) Sink 450x450x300 1200x700x900 1200x700x900 1200x700x900 1500x700x900 1500x700x900 1500x700x900



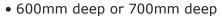
Code	Dimensions (WxDxH mm)	
600Dx900H - Double Sink 2x 400x400x300		
DSB6-1200C/A	1200x600x900	
DSB6-1500L/A	1500x600x900	
DSB6-1500R/A	1500x600x900	
DSB6-1500C/A	1500x600x900	
DSB6-1800L/A	1800x600x900	
DSB6-1800R/A	1800x600x900	
DSB6-1800C/A	1800x600x900	
Code	Dimensions (WxDxH mm)	
700Dx900H - Double	Sink 2x 450x450x300	
DSB7-1200C/A	1200x700x900	
DSB7-1500L/A	1500x700x900	
DSB7-1500R/A	1500x700x900	
DSB7-1500C/A	1500x700x900	
DSB7-1800L/A	1800x700x900	
DSB7-1800R/A	1800x700x900	
DSB7-1800C/A	1800x700x900	
DSB7-2100L/A	2100x700x900	
DSB7-2100R/A	2100x700x900	
DSB7-2100C/A	2100x700x900	
DSB7-2400L/A	2400x700x900	
DSB7-2400R/A	2400x700x900	
DSB7-2400C/A	2400x700x900	

MODULAR SYSTEMS



PREMIUM S/S WORK TABLES WITH UNDERSHELF WITH SPLASHBACK



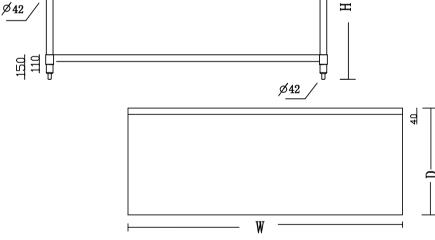


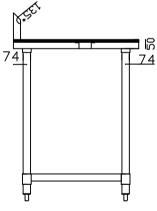
- Solid S/S `U' channel reinforcement, 1.2mm thick
- Under benchtops & undershelves
- 1.0mm S/S with
- Adjustable S/S bullet feet
- 1.2mm thick 304 grade S/S undershelves
- with solid 'U' channel
- 304 grade S/S Splashbacks 150mm high; 30mm deep
- Come with instruction manual & tools
- Hygienic & easy to clean
- Flat packed for easy self-assembly
- Solid S/S 1.2mm thick "U" channel reinforcement (not gal. top hat) under benchtops & undershelves
- S/S Bolt down feet available.

150

55]







Code	Dimensions (WxDxH mm)
600Dx900H with Adjustable S/S Feet	
WBB6-0600/A	600x600x900
WBB6-0900/A	900x600x900
WBB6-1200/A	1200x600x900
WBB6-1500/A	1500x600x900
WBB6-1800/A	1800x600x900
WBB6-2100/A	2100x600x900
WBB6-2400/A	2400x600x900

Code	Dimensions (WxDxH mm)
700Dx900H with Adjustable S/S Feet	
WBB7-0300/A	300x700x900
WBB7-0450/A	450x700x900
WBB7-0600/A	600x700x900
WBB7-0900/A	900x700x900
WBB7-1200/A	1200x700x900
WBB7-1500/A	1500x700x900
WBB7-1800/A	1800x700x900
WBB7-2100/A	2100x700x900
WBB7-2400/A	2400x700x900

CORNER WORK BENCH WITH SPLASHBACK & UNDERSHELF



• S/S Bolt down feet available.



Code	Dimensions (WxDxH mm)	
600D x 900H mm + 150mm Splashback		
WBCB6-0600/A	600x600x900	
700D x 900H mm + 150mm Splashback		
WBCB7-0700/A	700x700x900	



Code	Dimensions (WxDxH mm)	
600D x 900H mm + 150mm Splashback		
WBCB6-0900/A	900x900x900	
700D x 900H mm + 150mm Splashback		
WBCB7-0900/A	900x900x900	

WALLSHELVES



Code	Dimensions (WxDxH mm)
Solid Wallshelf	
0600-WS1	600x300x300
0900-WS1	900x300x300
1200-WS1	1200x300x300
1500-WS1	1500x300x300
1800-WS1	1800x300x300



Code	Dimensions (WxDxH mm)
Pipe Wallshelf	
0600-WSP1	600x300x300
0900-WSP1	900x300x300
1200-WSP1	1200x300x300
1500-WSP1	1500x300x300
1800-WSP1	1800x300x300

MICROWAVE SHELF



- Safe working load: 35kg
- Flat packed for self assembly

Code	Dimensions (WxDxH mm)
WS-530	530x530x490

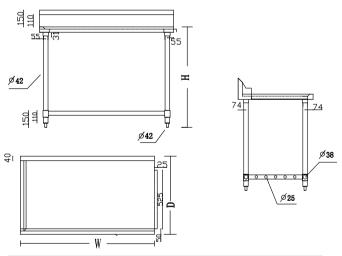
QUALITY 304 S/S OUTLET TABLE WITH POT SHELF

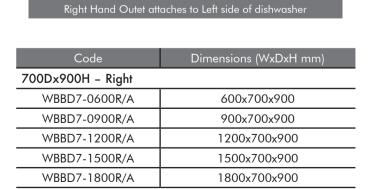


- Dishwasher benches are solid
 1.2mm 304 grade S/S backed
 with XPS board & lined with zinc
 plated steel panel
- 700mm deep/ 600mm S/S adjustable feet.
- Pot Undershelves are 1.0mm
 304 grade S/S (18/8); BA finish
- Outer frame tubes: 1.0mm S/S

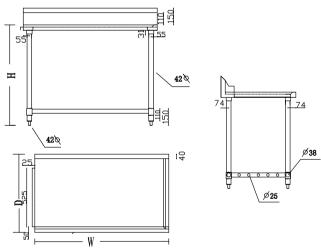
- 5 × inner tubes: 1mm S/S
- Splashbacks are 304 grade S/S & are a standardised height on all tables for consistency in alignment
- 150mm high; 30mm deep
- Our benches are specially designed for quick & simple assembly
- Come with instruction manual & tools
- Hygienic & easy to clean
- Flat packed for easy self assembly
- S/S Bolt down feet available











Code	Dimensions (WxDxH mm)
700Dx900H - Left	
WBBD7-0600L/A	600x700x900
WBBD7-0900L/A	900x700x900
WBBD7-1200L/A	1200x700x900
WBBD7-1500L/A	1500x700x900
WBBD7-1800L/A	1800x700x900

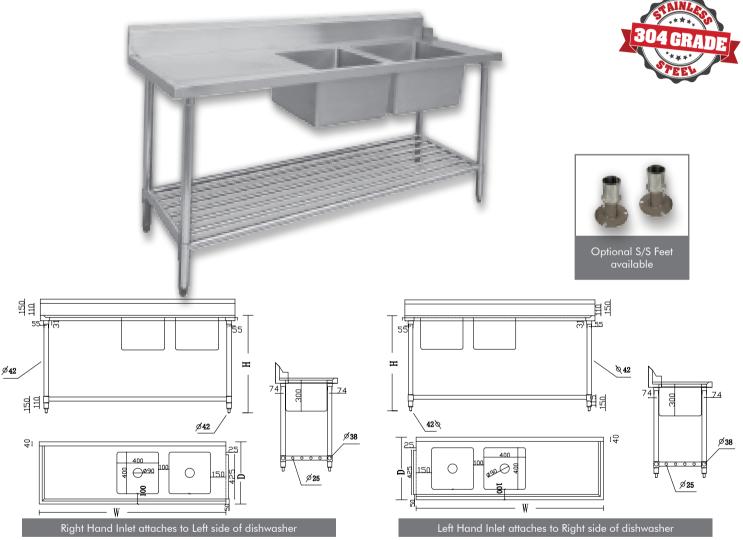
Left Hand Outlet attaches to Right side of dishwasher

QUALITY 304 S/S SINK INLET WITH POT SHELF



- Dishwasher benches are solid
 1.2mm 304 grade S/S backed
 with XPS board & lined with zinc
 plated steel panel
- 700mm deep/ 600mm S/S adjustable feet.
- Pot Undershelves are 1.0mm
 304 grade S/S (18/8); BA finish
- Outer frame tubes: 1.0mm S/S
- 5 × inner tubes: 1mm S/S
- Splashbacks are 304 grade S/S & are a standardised height on all tables for consistency in alignment
- 150mm high; 30mm deep
- Sink Bowls 1.2mm 304 grade S/S (18/8) Hairline finish
- Punched, polished inside & out
- 90mm Ø drain hole

- Our benches are specially designed for quick & simple assembly
- Come with instruction manual & tools
- Hygienic & easy to clean
- Flat packed for easy self assembly
- S/S Bolt down feet available



Code	Dimensions (WxDxH mm)	
700Dx900H - Right		
Single Sink 400x400x300		
SSBD7-1200R/A	1200x700x900	
SSBD7-1500R/A	1500x700x900	
SSBD7-1800R/A	1800x700x900	
Double Sink 2x 400x400x300		
DSBD7-1800R/A	1800x700x900	
DSBD7-2400R/A	2400x700x900	

Code	Dimensions (WxDxH mm)	
700Dx900H - Left		
Single Sink 400x400x300		
SSBD7-1200L/A	1200x700x900	
SSBD7-1500L/A	1500x700x900	
SSBD7-1800L/A	1800x700x900	
Double Sink 2x 400x400x300		
DSBD7-1800L/A	1800x700x900	
DSBD7-2400L/A	2400x700x900	

EXTRA TABLE SHELVES FOR PREMIUM RANGE



• Premium workbench & sink models begin with WB, WBB, SSB, DSB, & DSBD



Code	Width (mm)
Pot Rack Undershelve	s - 490mm Deep
PRU6-0600/A	490
PRU6-0900/A	790
PRU6-1200/A	1090
PRU6-1500/A	1390
PRU6-1800/A	1690
PRU6-2100/A	1990
PRU6-2400/A	2290

Code	Width (mm)
Pot Rack Undershelve	es - 590mm Deep
PRU7-0600/A	490
PRU7-0900/A	790
PRU7-1200/A	1090
PRU7-1500/A	1390
PRU7-1800/A	1690
PRU7-2100/A	1990
PRU7-2400/A	2290

S/S LEG AND CASTOR KITS

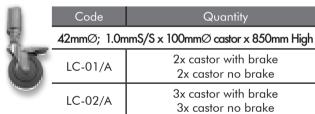


Code	Quantity
Bolt down feet	
DM-FEET	1

PREMIUM RANGE



Code	Quantity
42mm∅; 1.0mmS/S x 850mm High	
SSLEG/4	Set of 4 legs
SSLEG/6	Set of 6 legs



OVERSHELF FOR PREMIUM RANGE



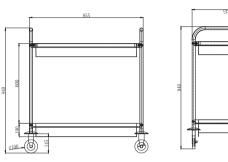
Code	Dimensions (WxDxH mm)	
Single Tier		
WBO1-1200	1200x300x450	
WBO1-1500	1500x300x450	
WBO1-1800	1800x300x450	
Double Tier		
WBO2-1200	1200x300x750	
WBO2-1500	1500x300x750	
WBO2-1800	1800x300x750	

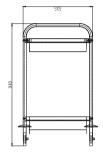
S/S TROLLEYS

- Frames are 25mm²
- Four castors (two lockable)

- Come with instruction manual & tools
- Supplied flat-packed for ease of transport

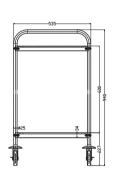


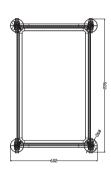






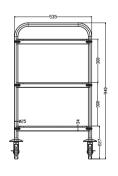














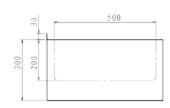
Code	Shelves	Capacity (kg)	Dimensions (WxDxH mm)
YC-102D	2	80	855x535x940
YC-102	2	80	855x535x930
YC-103	3	120	855x535x930

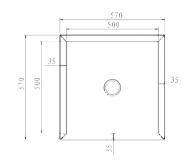
S/S MOP SINKS & SINKS



- 90mmØ drain holes
- Tap ware not included







Code	Description	Dimensions (WxDxH mm)
FMS-H	Floor Mop Sink	570x570x300
SKBEN01-1818N	Single Sink	584x610x1120

S/S HAND BASIN



Code	Dimensions (WxDxH mm)
SHY-2N	430x400x340

TAPS

HD4257



FD0020-CCT

Code	Description
HD4257	330mm High Sink Mixer
FD0020-CCT	700mm High Pre-rinse unit / pot filler

GASTRONORM RACK



- 18 shelf
- Takes 2 \times 1/1 GN pans side by side or 600 \times 400 pans
- 90mm spacing
- 1.2mm S/S
- Frames are 25mm2 S/S tube with BA finish
- Solid S/S shelves
- Four castors (two with brake)
- Adjustable frame width
- Supplied flat packed for ease of transport



Code	Dimensions (WxDxH mm)
GTS-180	470-520x740x1810

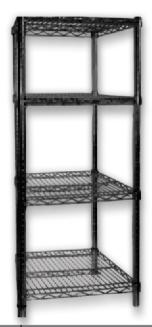
4 TIER SHELVING KITS



Multipurpose wire shelving system, the perfect storage solution for foodstuffs, pans, linen, crockery and much more. Complete set includes 1880mm high posts with 4 shelves & clips.

- Black plasticised shelving & posts
- Suitable for cool rooms & freezers
- TEN YEAR GUARANTEE
- High quality, attractive and robust
- Easily height adjustable corner lock clips
- Load Rating: 150kg/shelf
- Meets appropriate health dept. requirements
- Comes standard with bullet feet
- Available 910 & 2184mm High
- Extra Shelves available





Code	Dimensions (WxDxH mm)
457mm Shelf Depth	
B18/24	610x457x1880
B18/30	760x457x1880
B18/36	915x457x1880
B18/42	1067x457x1880
B18/48	1220x457x1880
B18/54	1372x457x1880
B18/60	1525x457x1880
B18/72	1830x457x1880

Code	Dimensions (WxDxH mm)	
610mm Shelf Depth		
B24/24	610x610x1880	
B24/30	760x610x1880	
B24/36	915x610x1880	
B24/42	1067x610x1880	
B24/48	1220x610x1880	
B24/54	1372x610x1880	
B24/60	1525x610x1880	
B24/72	1830x610x1880	

ACCESSORIES & OPTIONS



Code	Description
CASTORWITHOUTBRAKE	Castor without brake
CASTORWITHBRAKE	Castor with brake
POST-CAP	Post Cap
LOCKINGCLIP	Locking Clip
N-CLIP	Shelf Clip
WSP008	Post Clamp
B-POST/910MM	Set of 4 Posts – 910mm High
B-POST/1880MM	Set of 4 Posts – 1880mm High
B-POST/2184MM	Set of 4 Posts – 2184mm High

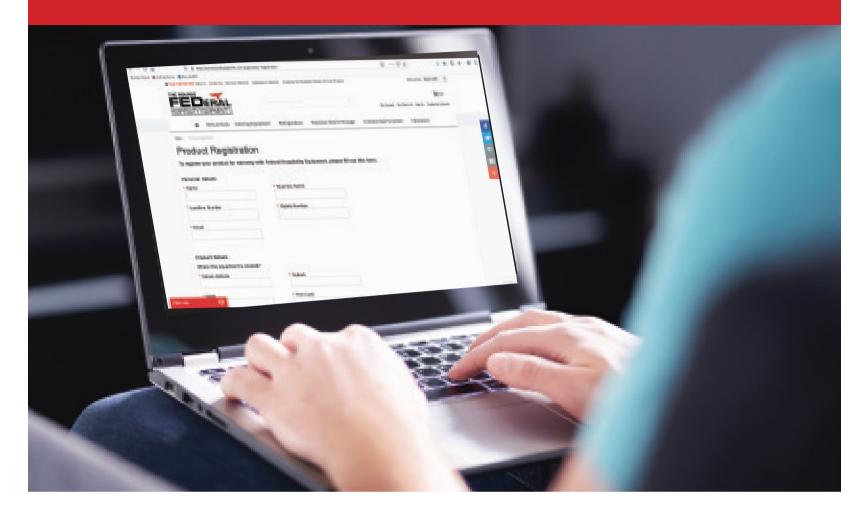
POLY COATED STEEL WITH VENTED SHELVES KITS



Environmentally friendly & rust-free shelving. A revolutionary shelving system that makes storage easy in any environment, wet or dry. Easy to adjust & configure. Easy to clean. Extremely durable, strong & stable. 1800 mm high \times 455 mm deep.



PRODUCT REGISTRATION



Fast and easy product registration in 3 easy steps



www.foodequipment.com.au/product-registration

Step 1 - scan QR Code

Step 2 – key in contact information and products purchase information

Step 3 – upload invoice and enjoy your extended parts warranty

FEDERAL HOSPITALITY EQUIPMENT PTY LIMITED (FHE)

ABN 841 693 574 48

TERMS OF TRADE (August 2018, v08)

1 APPLICATION

- These terms and conditions ("the Terms") contained herein apply to all contracts and agreements between Federal Hospital Equipment Pty Ltd ("FHE") and its customers (collectively "the parties") in respect of all transactions, the goods of which are supplied or delivered by FHE to a customer ("the Customer"). "Goods" means goods as defined by the Trade Practices Act, 1974 (Cth) ("TPA") and the Sale of Goods Act 1923 (NSW) ("SGA") that is supplied by FHE either to the Customer.
- No amendment, alteration, waiver or cancellation of any of these Terms is binding on the FHE
- no anientiment, alteration, ware of cancenation of any of these terms is billioning on the FHE understanding the first in writing. The Customer acknowledges that no employee or agent of FHE has any right to make any representation, warranty or promise in relation to the Goods its sale or delivery other than as contained in these Terms. The Customer acknowledges that it has not relied on any representation, warranty or promise other than any provided by FHE expressly, in writing, signed by the Parties, which has the effect of varying or adding to the Terms agreed.

2 TERMS OF PAYMENT

- All Prices quoted are valid for 30 days and do not include delivery costs. Prices are subject to change without notice. Prices are ex GST.
- Payments are to be made direct to FHE, strictly net, without any deduction or discount other
- than as stated herein or in the relevant invoice or statement.
 Unless otherwise agreed and expressed in writing, payment is required prior to Goods being collected or delivered.
- Payment is deemed received only upon receipt of cash or cleared funds.
- Interest is payable on all overdue accounts calculated on a daily basis at the rate of 15% per annum calculated daily as from the due date for payment until payment is received by FHE.

3 TITLE/OWNERSHIP IN GOODS

- LE/OWNERSHIP IN GOODS
 Legal and beneficial ownership of Goods supplied by FHE will not pass to the Customer until such time as the Goods payment for the Goods has been received by FHE.
 To protect FHE's security interest in the Goods until payment is made FHE may choose to register the Parties agreement under the Personal Properties Securities Act 2009. The Customer agrees to do all things necessary to facilitate such registration. 3.2

4 RE-SALE OF GOODS - TRUSTEE SELLER

- -SALE OF GOODS TRUSTEE SELLER
 FHE permits the Customer to sell the Goods as a trustee of FHE ("Trustee Re-Seller") where
 the Trustee Re-Seller has the right to sell the Goods in its own name at full market value and in
 the ordinary course of business provided always that the condition in clause 4.2.4 is satisfied.
 Until FHE receives payment for the Goods supplied to the Trustee Seller:
 4.2.1 the Trustee Seller will hold the Goods only as bailee for FHE and at all times in the
- - capacity of trustee;
 - 4.2.2 the Goods must be stored in such manner that they are readily distinguishable from
 - 4.2.2 the Goods must be stored in such manner that they are readily distinguishable from other goods owned by the Trustee Seller or other persons and so as to clearly show that they are the property of FHE;

 4.2.3 the Trustee Seller must indemnify FHE from and against any claim, action, proceeding, damage, loss, cost, expense or liability incurred or suffered by FHE arising out of the possession, use or disposal of the Goods by the Trustee Seller or repossession or attempted repossession of them by FHE; and
 - attenupted repossession of them by FHE; and
 4.2.4 the Trustee Re-Seller must always receive and handle proceeds of any sale of any
 Goods on trust for FHE. The Trustee Re-Seller acknowledges that such proceeds
 belong to FHE and FHE retains exclusive rights to those proceeds as against any
 Customer and the Trustee Re-Seller.
 The Trustee PE Caller must have the proceeds as a seller to the proceed of the proceed
 - The Trustee RE-seller must hold the proceeds of the sale of the Goods in a separate account or otherwise clearly identify and distinguish proceeds held on trust to those held by the Trustee Re-Seller in its own right in respect of sale of Goods not sold as a trustee of FHE.
- If the Customer resells any Goods then, unless the Goods are clearly identifiable by serial numbers or other distinguishing marks, the Customer is deemed to have disposed of the Goods in the chronological order of supply by the Company to the Customer (oldest to most

- The following events are each acts of Default ("Events of Default"):

 - 5.1.1The Customer fails to pay for the Goods in accordance with these Terms or any other written agreement between the Parties;
 5.1.2 FHE receives notice of, or reasonably believes that a third party may attempt to levy execution against or attach any Goods supplied to a Customer, Trustee Re-Seller or under any consignment arrangement, for which payment has not yet been made and received; or
 - 5.1.3 An event occurs that can reasonably be considered one likely to adversely affect the Customer's ability to pay for the Goods (including but not limited to the appointment of a receiver, receiver and manager, administrator, controller, liquidator, provisional liquidator, trustee or similar person (each an "insolvency representative") to the Customer's undertaking).
- Customer's undertaking).

 Where there has been an Event of Default, FHE may send the Customer a default notice ("Default Notice"). The Default Notice will outline the nature of the Customer's default and what the Customer is required to do to correct the default. The Customer will have 14 business days to rectify the default.
- If the Customer does not comply with the Default Notice within the time required under clause
 - 5.3.1 it becomes immediately liable to pay FHE all money owing with interest on that amount from the due date until payment at the rate of 15% per cent annum. In these circumstances, as title to the Goods does not pass until FHE has been paid, FHE may repossess and sell the Goods and apply the proceeds of the sale towards repayment of the money owed under its contract with the Customer.

 - the money owed under its contract with the Customer.

 5.3.2the Customer agrees to pay all costs and expenses incurred by FHE in exercising FHE rights of recovery from the Customer and the guarantor, if any, and indemnify FHE against any losses resulting from the default.

 5.3.3the Customer irrevocably permit FHE or any person authorised by FHE in writing, upon reasonable notice, to enter the Customer's premises or the premises where the Goods are reasonably believed by FHE to be held on behalf of the Customer.

 5.3.4The Customer also agrees to indemnify and hold FHE harmless for all reasonable costs and expenses ascripted with the recovery of the Goods and losses if any on their
 - and expenses associated with the recovery of the Goods and losses, if any, on their resale, in addition to all costs and expenses incurred by FHE in defending any third party claim brought against FHE in attempting to recover the Goods.
 - 5.3.5FHE may in its sole discretion at any time thereafter, without further notice to the Customer and without prejudice to any other rights which it may have against the Customer, terminate the contract and seek all remedies available at law to recover any loss incurred as a result of the Event of Default.
 - 5.3.6The Customer agrees to sign documents or do all things necessary to perfect FHE's rights under contract and appoints FHE as the Customer's attorney to sign any document or do anything that may reasonably be required to enforce FHE rights.
- 6 RIGHT TO ENTER PREMISES Where there has been an Event of Default, in addition to
- irrevocably authorises FHE by itself, its agents or representatives at all reasonable times without notice, to enter onto (with force if reasonably necessary) and at all necessary time(s),

- to remain in and on any premises where the Goods are located in order to collect the Goods.
- without being guilty of any manner of trespass; and assigns to FHE all the Customer's rights to enter onto and remain in and on such premises until all the Goods have been collected and indemnifies FHE against any action claim cost damage suffered by FHE in so doing.

- ADMINISTRATION, RECEIVERSHIP ETC. To the fullest extent permitted by law:

 In any of the circumstances referred to in clause 5.1.3, neither the Customer nor its insolvency representative or any other person acting for the Customer and/or its creditors is entitled to sell, charge, remove, dispose of, use or otherwise deal with the Goods in any way inconsistent with FHE's ownership of the Goods, without FHE's prior written approval.
- with FHE's ownership or the coods, without FHE's princh written approval.

 The Customer, its insolvency representative or any other person acting for or on behalf of the
 Customer and/or its creditors is obliged to re-deliver the Goods to FHE immediately at the
 expense of the Customer or its appointed insolvency representative
 If the Goods are returned to or collected by FHE, FHE will within 30 days, account to the
 Customer or its legal representative for all monies received for the Goods from the Customer
- 7.3 less FHE's reasonable costs incurred in retrieving same.

8 CONSIGNMENT - If FHE supplies Goods on consignment ("Consignment Goods") then:

- the Customer must bear all risk of loss and/or damage to the Consignment Goods and must, in addition effect and maintain insurance against loss, fire and theft of the Consignment Goods, in an amount adequate to cover FHE's interest as owner of such Consignment Goods;
- the Customer must keep the Consignment Goods free from liens, encumbrances and adverse claims of all kinds which might otherwise diminish or adversely affect FHE's exercise of its full rights of ownership of the Consignment Goods; 8.2
- if the Consignment Goods are lost or damaged while in the Customer's possession or care, the Customer undertakes to reimburse FHE, within 30 days of date of replacement or repair, as the case may be, the full cost of such replacement or repair, the Customer must provide to FHE, a monthly statement by the 15th of the following month, 8.3
- listing in full all Consignment Goods supplied to the Customer, including full details of all purchasers of the Consignment Goods sold during the preceding month, together with the quantities of the Consignment Goods purchased and the relevant prices paid in respect of
- 9 CUSTOMER AS TRUSTEE If the Customer carries on business as trustee of a trust then the Customer warrants that
- the Customer enters into the contract as trustee of a trust:

- the Customer has all requisite powers to enter into the contract; the beneficiary of the trust approves the purchase of the Goods on these Terms; and liability is not limited to the assets of the trust (which are available to FHE in satisfaction of any debt incurred by such Customer) and may extend to assets held in the trustee's personal
- capacity; and the Customer, where a corporation, will provide a personal guarantee in respect of the contract entered into between the Parties.

- 10 GOODS AND SERVICES TAX
 10.1 Goods and Services tax ["GST"] has the same meaning as that defined in A New Tax System (Goods and Services Tax) Act 1999. are not included in the quoted price.
- Any Price published by FHE is excluding GST and the Customer agrees to pay the GST component of the Price in accordance with the relevant Tax Invoice issued by FHE.
- 11 CUSTOMS DUTIES, TARIFFS AND LEVIES Should the transaction attract any additional duties or levies, the Parties agree that the Price is excluding such additional amounts and the Custome is liable for payment of such amounts in addition to the purchase Price.

12 DELIVERY DATE, DELIVERY & FAILURE TO DELIVER

- Any dates provided by FHE to the Customer as to the availability of Goods are regarded as estimates only and not fixed dates. FHE endeavours to use its best endeavours to provide the Goods on the dates estimated but is not obligated to provide the Goods on such dates and will not be held liable for any loss or damage suffered by the Customer if FHE fails to provide the Goods on such dates.
- Goods on such dates.

 The Customer acknowledges that the estimated dates provided by FHE may change in circumstances reasonably considered beyond the control of FHE. Where the Goods cannot be delivered after the Customer has placed an order whether or not the Goods have been paid for, FHE will provide a full refund (where the Goods have been paid) and inform the Customer as soon as reasonably practical after becoming aware of its inability to deliver the Goods as soon as reasonably practical article becoming aware or its maximum to deriver the Goods, without further liability or recourse by the Customer for any inconvenience caused to the Customer, including any loss or cost incurred by the Customer.

 The Customer acknowledges that FHE may deliver the Goods prior to the estimated dates.
- provided to the Customer and agrees to accept the Goods notwithstanding the earlier delivery of the Goods and may not refuse to take delivery on the basis of its early delivery, without any recourse as against FHE for the recovery of any loss or cost incurred by the Customer as a result of the early delivery.
- result of the early delivery.

 At the Customer's request, FHE will arrange for the delivery of the Goods into the Customer's premises or at alternative premises at the direction of the Customer, solely at the Customer's
- The Customer warrants that it has authority to enter on and occupy the premises nominated for FHE to deliver the Goods and indemnifies FHE in respect of any claim action taken against FHE in delivering Goods to such premises.

13 SUPPLY OF GOODS BY INSTALMENTS

- FHE reserves the right to deliver the Goods in whole or by instalments. If by instalment, such arrangement must be documented in additional written terms signed by the Parties.
- Where the Goods are delivered by instalments, each instalment is deemed a separate and independent contract and the rights and obligations therein do not affect the rights and obligations of the other instalments of those Goods. For the avoidance of doubt, non delivery of Goods by way of an instalment by an estimated date provided under such independent contract does not entitle the Customer to rescind or terminate the balance of those contracts
- that collectively might reflect a complete order or purchase of those Goods.

 The Customer acknowledges that Goods supplied by instalments must be accepted notwithstanding any interruption to delivery of other instalments of those Goods and the Customer has no recourse as against FHE to recover any loss or cost incurred as a result of an interrupted delivery in the supply of any Goods.

14 RISK & INSURANCE

- The Goods are entirely at the Customer's risk from the time the Goods leave the FHE's premises notwithstanding Ownership may not pass until payment for those Goods has been received. The Customer assumes all responsibility for filing claims for damage against the carriers and other agents. The Customer must insure the Goods against loss or damage until payment has been received by FHE; If any of the Goods are damaged or destroyed after shipment the Customer must direct the insurer to make payment to FHE of all insurance money payable in respect of the insurance
- claim made on the damaged or destroyed Goods.

 Any insurance money received by FHE will be applied firstly against the outstanding price of the Goods that are damaged or destroyed, secondly against the outstanding price of all Goods supplied under contract, thirdly against the outstanding balance payable to FHE by the

FEDERAL HOSPITALITY EQUIPMENT PTY LIMITED (FHE) cont.

ABN 841 693 574 48

TERMS OF TRADE (August 2018, v08)

- r, on any account under other contracts between the Parties and fourthly in paymen of any balance to the Customer.
- The Customer agrees to indemnify FHE for any loss or damage suffered by FHE as a result of any damage to the Goods where the Customer has failed to adequately insure the Goods as required under these Terms.
- 15 INSPECTION & RETURNS Unless the Customer has inspected the Goods and given written notice to the Company within seven (7) days after collection or delivery that the Goods do not comply with the relevant specifications or descriptions, the Goods are deemed to have been accepted in good order and condition. Acceptance of the Goods must take place immediately following delivery and is established if the Customer signifies by words or conduct that the Goods are conforming or that the Customer retains them in spite of their nonconformity or deals with them in a way inconsistent with FHE's ownership. The Customer may reject them on good grounds after a reasonable opportunity to inspect them. The rejection must immediately be communicated to FHE in writing, with full particulars of the nonconformity. On acceptance if payment arrangements are in place then they must be honoured. If payment has been made then it will either be refunded by FHE or credited towards payment of replacement Goods for the nonconforming Goods.

16 RETAINING DAMAGED GOODS

- The Customer's right, as against FHE to retain or dispose of the goods or services delivered or supplied notwithstanding any damage noted, is conditional upon the Customer honouring FHE's payment arrangements.
- 17 CANCELLATION OF ORDER FHE at its sole discretion may agree, at the request of the Customer, to cancel modify or defer a pre-existing order for the supply of Goods. Should FHE agree to such a change, the Customer agrees to pay FHE for all reasonable costs incurred by FHE in amending or cancelling the order, including but not limited to handling fees and liability exposure to third parties involved in the provision of the Goods and any associated insurances. The Customer acknowledges that a 20% of the purchase price cancellation/variation fee is commercially fair and reasonable.

- 18 COMPANY'S LIABILITY LIMITED
 18.1 These Terms do not affect the rights, entitlements and remedies conferred by the TPA or
- If any statutory provisions under the TPA or any other statute(s) apply to the Contract then, to the extent to which FHE is entitled to do so, FHE's liability under the statutory provisions is limited, at FHE's option, to:
 - 18.2.1 replacement or repair of the Goods or the supply of equivalent Goods; or 18.2.2 payment of the cost of replacing or repairing the Goods or of acquiring equivalent
 - goods; or 18.2.3refund of the purchase price, and in any case, FHE will not be liable for any consequential or other direct or indirect loss or damage.

19 FHE WARRANTIES

- FHE will take all reasonable steps to supply the Goods to the Customer in an undamaged
- Condition and free from defects in material and workmanship

 Upon becoming aware of any freight damage in the Goods, the Customer must notify FHE in writing of such defect immediately. All warranty claims must be received by FHE within seven
- writing of such defect immediately. All warranty claims must be received by FHE within seven (7) days of the day of delivery FHE provides a warranty on parts and labour against faulty material or workmanship for brand new stock for a period of twelve (12) months, six (6) months for show room stock and three (3) months for second-hand stock & spare parts from the date of delivery unless otherwise agreed in writing. The Parties acknowledge that dealer display and floor stock items are subject to special warranty terms and conditions ("Display Stock Warranties"). Such warranties covers all components contained within the equipment housing but do not include matters that FHE determine fall in the following categories:

 19.3.1 Breakage of glass or plastic components of the Goods;

 19.3.2 Replacement of lights, fluorescent tubes, gaskets or components which have been damaged by exposure to spillage;

 - damaged by exposure to spillage;
 - 19.3.3 Damage or failure of the Goods as a consequence of not removing packaging and
 - transport materials before use;

 19.3.4 Parts subject to wear and tear including but not limited to filters, oil, fuses, heating element, lamps, batteries, handles, locks, hinges;
 - 19.3.5 Goods which have not been installed in accordance with FHE's or the manufacturer's
 - specifications; 19.3.6 Extraordinary and unforeseeable events (voltage surges, irregular electric power supply, natural events and disaster, riots etc):
 - 19.3.7 Repairs or replacement of Goods not bearing original serial numbers or compliance
 - plates; 19.3.8 Damage caused to Goods due to improper use of cleaning agents, detergents
 - bleaches or other chemical additives or agents of a corrosive nature;

 19.3.9 Any damage arising from any modification of the Goods that has taken place without prior authorisation from FHE;
 - 19.3.10 Any use of the Goods for any reason other than its originally specified purpose 19.3.11 Goods which are moved or repositioned whilst loaded with any stored products. Such products must be removed prior to movement. (All units are stationary units and not
 - . designed for regular movement on casters or legs);

 - designed for regular movement on casters or legs);

 19.3.12 Installation of Goods in places other than the original place (disassembly and reassembly in another place);

 19.3.13 Carelessness, negligence or use other than that for which the Goods are designed;

 19.3.14 Goods not performing correctly as a result of Goods being used in an environment whereby the ambient temperature and relative humidity are outside the operating parameters specified for those particular goods;

 19.3.15 Goods not placed level and properly positioned in relation to clearances, heat / cold sources and airflow.
 - sources and airflow.
 - sources and airtiow.

 19.3.18 Refrigeration fans, condensers and units not been properly maintained, kept clean and free of blockages at all times. Bench fridges & freezers must be placed no nearer than 100 mm to walls or other equipment.

 Espresso machines and grinders to be used for commercial applications (such as Cafes, Restaurants and Offices) come with twelve (12) months' parts and three (3) months' labour
- The warranty is void if the Goods have not been maintained and serviced, or if the Goods The warranty is Voil if the Goods have not been maintained and serviced, or if the Goods have been subject to misuse, negligence or accident, operated incorrectly, serviced by unauthorised persons or at the date of the claim the Goods have not been paid in full. The Customer must not carry out any remedial work to alleged defective Goods without first obtaining the written consent of FHE to do so. The Customer's failure to provide written notice to FHE within the required time of any alleged breach of the above warranty will release and discharge FHE from any obligation or liability for that breach of warranty. The above warranty extends only to the Customer and to no other person.
- The provisions of any act or law (including but not limited to the TPA) implying terms, conditions and warranties, or any other terms, conditions and warranties which might otherwise apply to or arise out of the Contract in relation to the Goods are hereby expressly
- negatived and excluded to the full extent permitted by law.

 The Customer expressly acknowledges and agrees that it has not relied, and FHE is not liable for any statement made by FHE, its servants, agents, representatives or employees in relation

- to the suitability for any purposes of the Goods.

 The warranty covers defects and faulty workmanship under normal use (single shift) with
- recommended service maintained on the equipment.

 Warranty, back to base applies to any item/s that can be carried and placed into a standard vehicle is/are to be returned (or sent via pre-paid freight) to the place where purchased from, vehicle is/are to be returned (or sent via pre-paid freight) to the place where purchased from, or, FHE's closes of ficial service agent, or to the FHE's head office. Delivery to FHE or its service agents, is at the Customer's care and expense. Warranty for non-carriable items are to be undertaken during normal business hours (8:00am to 5:00pm). TRAVEL costs incurred are limited to 50km from the Company or the Company's service agents.

 19.10 Credit on replacement parts will ONLY be issued on receipt and examination of damaged parts and when determined by FHE to be defective. If more information is required on warranty prerequisites, please contact the Company's Service Department.

 19.11 In most instances, Goods delivered may be returned for a refund, exchange or replacement within 20 days if the year activation is their circular leadings and confidence on
- within 30 days if they are retained in their original packaging and condition. This depends on the nature of the Goods. In particular: 19.11.1 certain large or bulky items may be subject to a restocking fee.

 - 19.11.2 certain Goods cannot be returned for hygiene purposes.

 19.11.3 certain Goods such as knives must be returned in adequate postal packaging for health and safety reasons.
- neath and safety reasons.

 19.11.4 certain last-in-line or special-to-order goods may also be non-returnable.

 19.12 Non refundable/returnable Goods are listed on FHE's website and catalogue. The cost of returns may be refunded in whole or in part to the Customer at the Company's discretion.

 19.13 Goods sold outside mainland Australia, Tasmania and New Zealand are covered by a
- 12-month "parts only" warranty.

20 CATALOGUES

Unless expressly stated in the Contract in writing that any representations contained in any such of FHE's catalogues or marketing documents ("Material") form part of the Contract, the Customer acknowledges that the Goods to be supplied may not possess the same properties, as to quality or specifications and size as that shown or represented in such Material.

21 SAMPLES

Unless expressly stated in the Contract, the Customer acknowledges that any Goods to be supplied under the Contract may not necessarily contain the same properties, as to quality or specification and size, as the Goods inspected by sample.

SPECIFICATIONS

- Unless otherwise agreed in writing, the Goods to be supplied are subject to any specification as to weight, quantity, size, dimensions, finishes, chemical composition and physical as to weight, quantity, size, dimensions, finishes, chemical composition and physical properties as may be published generally by FHE or as may be set out in any specification issued by FHE in relation to the Goods, or, if no such specification has been published or set out, subject to such specification as is normally regarded as being commercially acceptable. Where any specifications for the Goods are to be supplied by the Customer, they must be supplied in a reasonable time to enable FHE to complete delivery by the date for delivery Goods over a rating of 230VAC, 20 Ampere and 415VAC are not fitted with plugs

23 CUSTOMER WARRANTIES

The Customer and any Guarantor represents and warrants to FHE that all information and representations that the Customer, or any person acting on its behalf has given in connection with FHE's transactions are true and correct and that the Customer has not failed to disclose to FHE anything relevant to its decision to have dealings with the Customer and that no court proceedings or dispute is current that may have an adverse effect on performing the Customer's obligations under these Terms. This clause does not merge.

24 CONTRACT & JURISDICTION

- These Terms together with any other written terms signed by the Parties as contemplated in clause 1 hereof forms an agreement between the Parties ("the Contract"). The Contract is deemed to have been made at FHE's place of business in Sydney in the State of New South Wales and any cause of action is deemed to have arisen there.
- The Parties agree that the Contract is governed by the exclusive jurisdiction of the Courts of New South Wales.
- 25 FORCE MAJEURE FHE will not be liable for any breach of contract due to any matter or thing beyond FHE's control (including but not limited to transport stoppages, transport breakdown, fire, flood, earthquake, acts of God, strikes, lock-outs, work stoppages, wars, riots or civil commotion, intervention of public authority, explosion or accident).
- 26 WAIVER OF BREACH A failure by FHE to insist on the Customer's strict performance of its obligations under these Terms or the Contract is not a waiver of any right or remedies that FHE may have, and is not a waiver of any subsequent breach or default by the Customer.
- 27 NO ASSIGNMENT Neither the Contract nor any rights arising under the Contract or these Terms may be assigned by the Customer without the prior written consent of FHE which remains at FHE's sole and absolute discretion.
- 28 SEVERABILITY If any provision contained in these Terms or the Contract is held by a court to be unlawful, invalid or unenforceable, such provision is severed from the Contract such that the validity and enforceability of the remaining provisions are not affected

29 NEGOTIATIONS AND DISPUTE RESOLUTION INITIATED BY THE CUSTOMER

- In the event that a dispute arises, the Customer agrees to comply with FHE's dispute resolution process as set out in this clause before commencing litigation proceedings in any court or tribunal.
- The Customer is first required to notify FHE of the dispute by giving written notice specifying the nature of the dispute, the outcome required and the action believed necessary under the
- the nature of the dispute, the outcome required and the action believed necessary under the circumstances that will assist both in settling the dispute; FHE upon receipt of such notice must, within a reasonable time, in good faith, attempt to resolve the dispute by negotiation, and if the dispute in some aspect involves payment of money, the party withholding payment is required immediately upon request deposit the disputed amount into an escrow account with instructions pertaining to the release of funds. Undisputed amounts must not be withheld and must be paid forthwith pursuant to the Terms or the Contract.

30 NOTICES

Notices must be in writing and will be effectively provided when given personally, by Express or Registered Post with delivery confirmation or by facsimile transmission or email with receipt confirmation

- All guarantors shall be jointly and severally liable for performance of all obligations of the
- Customer under these Terms or the Contract.

 All guarantors acknowledge that FHE is not obliged to seek redress from the Customer before seeking to rely on the personal guarantees provided.
- The Customer and any guarantors jointly and severally authorise FHE to exchange information about the creditworthiness of either the Customer or each of the guarantors with any credit reporting agency at any time during the term of the Contract. This clause does not merge.













AUSTRALASIA'S LARGEST RANGE OF COMMERCIAL
REFRIGERATION, CATERING, KITCHEN EQUIPMENT, RESTAURANT
FURNITURE, COOKWARE and TABLEWARE



EASY WAYS TO BUY



AU: 1300 659 409 NZ: 09 415 6470



AU: 02 9771 3061 NZ: 09 415 6471



sales@foodequipment.com.au sales@fedproducts.co.nz



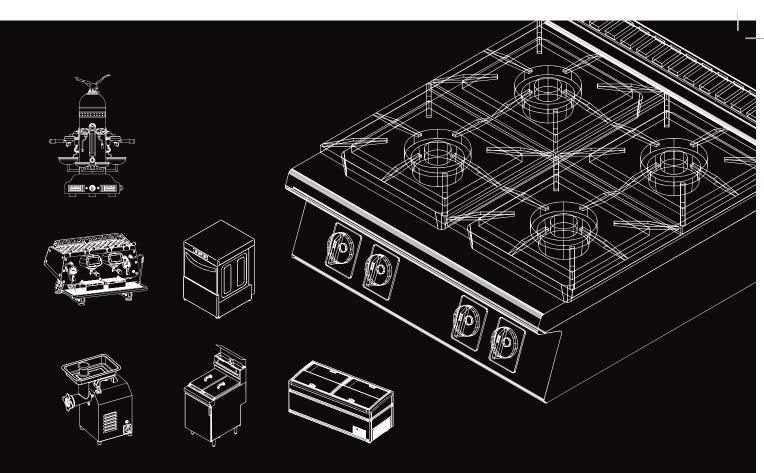
spares@fedservices.com.au service@fedproducts.co.nz



We will beat any competitors price*

1,000'S MORE PRODUCTS ONLINE

www.foodequipment.com.au www.fedproducts.co.nz



Come in today to see our range of commercial Refrigeration, Catering, Kitchen Equipment, Cookware & Tableware

NZ Call 09 415 6470

146 Neilson Street Onehunga 1061 Auckland





Can't make it in to our showroom? No worries, try the VR 360° Tour of our showroom instead www.foodequipment.com.au/vr360tour

