



Chinastack

CATERING EQUIPMENT LIMITED ★★★★★

Heavy Equipment



An Introduction to Chinastack Catering Equipment Ltd

Whatever your catering requirements are, whether it's front of house or back of house - we've got it. We import and distribute products from over 5000 companies – if we can't fulfil these requirements – no one can, we can supply you with everything you will need for your catering establishment - from a cocktail stick to a fully fitted kitchen, which also includes kitchen design.

With years of experience in the commercial catering market we feel we are best placed to offer our customers a truly – Platinum service. Our range of products is specially designed for the professional caterer, we work in partnership with our suppliers to bring you a unique collection of products at the right price.

When you purchase these products from Chinastack you can be assured of the following: -

99 % Stock Availability

Maximum 48-Hour Delivery

12-Month Manufacturers Guarantee

Price Match Guarantee – If you find these products cheaper elsewhere we GUARANTEE to match the price.

It is our intention to bring benefit to your company by providing superior levels of service and expertise, couple this with our Price Match Guarantee and we believe you have a winning formula.

Remember this is our Heavy equipment catalogue, If you require a copy of our Light Equipment catalogue which incorporates products such as, Cutlery, Crockery, Deli ware, Trays, Pots & Pans and much much more or a copy of our Uniform catalogue incorporating everything for your front and back of house requirements, Chefs jackets through to corporate wear, please contact our sales department on

01202 531111



Index by Category

Commercial Microwave & Combination Microwave Ovens

Bake Off, Catering Ovens

Combination Steamers

Ovens - Ranges, Wok, Modular, Pizza & Potato

Panini - Contact Grills

Catering Equipment

Fryers
Grills & Griddles
Char Grills, Hobs
Bain Maries, Pasta Boilers
Rice Cookers, Hot Dogs, Crepes, Soup Kettles & Conveyor Toasters
Toasters

Foodservice Equipment

Hot Cupboards, Plate Dispensers

Food Preparation Equipment

Slicers & Food Processors
Vegetable Preparation Machines & Stick Blenders
Mixers, Blenders & Drink Mixers
Juicers, Ice Cream Makers, Chippers & Vacuum Packers

Beverage Equipment

Manual & Auto Fill Boilers
Filter Coffee Machines
Auto Coffee/Boiler/Chocolate, Espresso Coffee Machines & Grinders

Commercial Refrigeration

Under Counter & Upright Refrigerators
Under Counter & Upright Freezers
Refrigerated Saladette & Freezer Counters
Chest Freezers, Display Freezers & Glass Door Merchandisers
Cold & Freezer Rooms
Bottle Coolers, Top Loaders, Frosters & Wine Coolers/Dispensers
Ice Makers, Refrigerated Dispensers & Water Coolers

Display

Counter Top - Heated, Refrigerated & Ambient Display Units
Serveovers & Multidecks

Warewashing

Front Load & Passthrough Dishwashers
Glasswashers

Hygiene, Storage, Handling & Fabrication

Flykillers
Trolleys & Platestackers
Fabrication, Canopy Extract Systems S/S Benches & Sinks

Outdoor Catering Equipment

Barbecues & Hogroasts

Business Equipment

Cash Registers & EPOS Systems

Index by Product Type

5 to 6



6 to 7



7 to 8



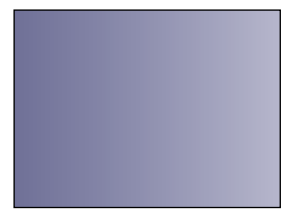
8 to 9



10



10 to 16



10 - 11

11 - 12

12 - 13

13 - 14

14 - 15

14 - 16

16



16

16 to 20



16 - 17

17 - 18

18 - 19

19 - 20

20 to 22

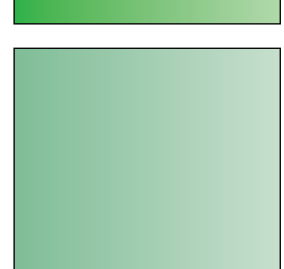


20 - 21

21

21 - 22

22 to 28



22 - 23

23 - 24

24

24 - 25

25

26

26 - 28

28 to 29



28

29

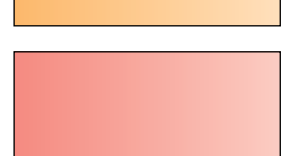
29 to 30



29 - 30

30

30 to 32



30

30 - 31

31 - 32

32



32

32



32

35



Dimensions

Please note, for your ease, throughout this catalogue all dimensions, where applicable, are shown in mm.

Buying Tips

Be clear on your intended use of the product and find out about the latest features and operational functions before you buy. Consider the following:

Space

If limited on workspace, look for models, where appropriate, that are stackable or that can be mounted on stainless steel wall brackets.

Choose the right power

Choosing a product with sufficient power, but just as importantly, don't over specify. If too low you can be frustrated by delays, and if too high it will be difficult to judge the timing of small portions and may lead to overcooking

Build Quality and reliability

Take a close look at the build quality - don't be fooled by cheaper imports. Choose a leading brand as they have established a good reputation for quality, reliability and genuine service back up which in a commercial situation is absolutely crucial. Don't be tempted to buy a domestic product due to price or looks. A heavy duty commercial model is required for the ongoing demands of a professional kitchen.

Operational features

Look for: high quality stainless steel; control functions that are responsive and have a positive feel during operation. Decide what level of throughput you are likely to service. Stylish design for front of house use is a must. Also look for: easy to clean exterior and interiors, ease of drain down at the end of the day, check that there is no hidden dirt, crumbs or water traps.

Check reliability and durability

Busy operations need hardwearing equipment. Check the quality for durability. Choose a leading brand with an established reputation for good quality and reliability, don't choose the cheapest, ensure you get real value for money. Check the availability and cost of any spare parts.

The right product for you

Think about your specific individual needs – present and future. What will you use the product for? A common mistake is to under specify requirements. It is important to choose the correct supply – all gas, all electric or dual supply – choose according to what you are cooking, ventilation regulations and to your premises' limitations.

Key to Icons**Light Duty**

Designed for commercial use in a less busy environment



1 Year Warranty



13 Amp
Plug and go!

**Medium Duty**

Strongly constructed to perform in a busy situation



2 Year Warranty



Hardwired
Hard wiring required

**Heavy Duty**

High standard of build to provide good service under heavy use



3 Year Warranty



Cavity Protection System
Model is compatible with the optional CPS system

**Extra Heavy Duty**

High powered, fast throughput with the highest standard of build



Gas
Gas Equipment

Commercial Combination Microwave Ovens & Microwave Ovens

SHARP**R8000 900W**

- 2500W grill/convection oven - 11 power levels
- Touch controls with 20 presets - variable controls
- 5 step cooking sequence - Counter memory
- Ext 550 W 640 D 420 H - Int 408 W 345 D 214 H
- 2.8kW - On site warranty

MAESTROWAVE**MW1200 1200W**

- Touch controls with 20 presets - 1.65kW
- 11 power levels - Unique express defrost
- Double quantity facility - Countercheck
- Extra menu feature - Stackable - Exchange warranty
- Ext 520 W 406 D 309 H - Int 351 W 372 D 211 H

Panasonic**NE1027 1000W**

- Simple to use dial controls
- Fully variable power levels from 100-1000W
- Ideal for reheating snacks and desserts
- Ext 510 W 360 D 306 H - Int 330 W 330 D 200 H
- 1.49kW - On site warranty

Panasonic**NE1846 1800W**

- Manual controls with digital timer - 3 power levels
- Dual emission twin stirrers for even cooking
- Stackable - Self diagnostic
- Ext 422 W 508 D 335 H - Int 330 W 310 D 175 H
- 2.83kW - On site warranty

MAESTROWAVE**Combi Chef 4 1200W**

- 1900W variable grill - 0-250°C convection oven
- 9 combinations in 1 - Easy dial controls
- Microwave/oven/grill conventional/fan assisted
- Ext 600 W 510 D 385 H - Int 380 W 370 D 245 H
- 3kW - On Site Warranty

SHARP**R21AT 1000W**

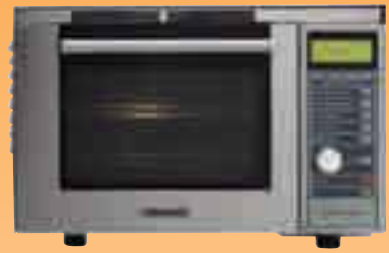
- Touch controls with 20 presets - 11 power levels
- Unique express defrost - Double quantity facility
- Countercheck - Extra menu feature - Stackable
- Ext 520 W 406 D 309 H - Int 351 W 372 D 211 H
- 1.55kW - On site warranty

Panasonic**NE1456 1400W**

- Touch controls with 20 presets - 3 power levels
- Double quantity function - 2 and 3 stage cooking
- Program lock - Cycle counter - Stackable
- Ext 422 W 508 D 335 H - Int 330 W 310 D 175 H
- 2.27kW - On site warranty

SHARP**R24AT 1900W**

- Touch controls with 20 presets - 11 power levels
- Express defrost - Double quantity - Extra menu
- Twin stirrers - Countercheck - Stackable
- Ext 510 W 470 D 335 H - Int 330 W 330 D 180 H
- 2.9kW - On site warranty

MAESTROWAVE**Combi Chef 5 1200W**

- 1200W microwave - 1900W variable grill
- 0-250°C convection oven - Enamel cavity
- 9 combinations in 1:-
- Microwave - Oven - Fan Oven - Grill
- Fan Grill Microwave + Oven
- Microwave + Fan Oven
- Microwave + Grill - Microwave + Fan Grill
- 30 create your own menu features
- Accepts Metal Baking Tins in Combi Mode
- Simple to use in manual or program mode
- 5 shelf positions - Rapid cool down
- Auto preheat
- 3kW - On Site Warranty
- Dimensions Exterior 600 W 510 D 385 H
- Dimensions Interior 380 W 370 D 245 H


SHARP**R22AT 1500W**

- Touch controls with 20 presets - 11 power levels
- Express defrost - Double quantity - Extra menu
- Twin stirrers - Countercheck - Stackable
- Ext 510 W 470 D 335 H - Int 330 W 330 D 180 H
- 2.4kW - On site warranty

SHARP**R23AM 1900W**

- Manual controls with digital timer - 4 power levels
- Unique express defrost - Double quantity facility
- Dual emission twin stirrers for even cooking
- Ext 510 W 470 D 335 H - Int 330 W 330 D 180 H
- 2.9kW - On site warranty

SHARP



R24AT 1900W

1 YEAR WARRANTY

- Touch controls with 20 presets
- 11 power levels - Express defrost
- Double quantity - Extra menu
- Twin stirrers for even cooking - Countercheck
- Stackable - 2.9kW - On site warranty
- Ext 510 W 470 D 335 H - Int 330 W 330 D 180 H

CPS1A CAVITY PROTECTION SYSTEM

1 YEAR WARRANTY

- Unique for use with Sharp and Maestrowave R22AT/R23AM/R24AT/MW1600
- Protects cavity from damage and food build up
- Dishwasher safe - Helps to avoid 'down time'
- Avoid cross contamination
- Helps to extend the life of your microwave oven
- Example shows in use within a R24AT oven
- Exchange Warranty



E27 3kW

1 YEAR WARRANTY

- 3 tray capacity
- c/w 2 racks 460x660mm
- Thermostat 50-250°C - 60 minute bake timer
- Accepts full sized baguettes - Bi direction fan
- On Site Warranty - Ext 945 W 725 D 430 H

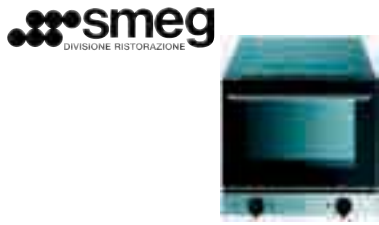


ALFA135VE 3kW-8.3kW

1 YEAR WARRANTY **OR** 

- 4 trays 600x400mm (optional) - Twin reversible fan
- 50-300°C - Fan oven ideal for baking and reheating
- Humidified - Timer 0-60 min + Manual - Preset
- Unique Auto Multiphase Supply: Simply select kW
- On Site Warranty - Ext 900 W 650 D 510 H

Commercial Microwave & Bake Off - Catering Ovens



ALFA11 2.7kW

1 YEAR WARRANTY

- 3 trays 2/3 GN - 50-250°C - Timer 0-60 min
- Enamelled muffle
- Cool door with double glass
- Fan oven ideal for baking and reheating
- On Site Warranty - Ext 500 W 560 D 450 H



E25 2.05kW

1 YEAR WARRANTY

- 2 tray capacity
- c/w 2 racks 460x330mm
- Thermostat 50-250°C - 60 minute timer
- Suitable for snacks, pastry and cake products
- On Site Warranty - Ext 720 W 600 D 430 H



ALFA41XE 2.7kW

1 YEAR WARRANTY

- 4 trays 435x320mm
- Timer 0-60 min + manual
- 30-300°C - Dial preset controls with 10 programs
- Fan oven ideal for baking and reheating
- On site warranty - Ext 597 W 550 D 531 H



E311MS 3kW

1 YEAR WARRANTY

- 4 tray capacity
- c/w 4 racks 530x325 (1/1 GN)
- Cook n hold system - 60 minute bake timer
- S/S door - Can bake, roast, hold and grill
- On Site Warranty - Ext 796 W 600 D 587 H



ALFA41 2.7kW

1 YEAR WARRANTY

- 4 trays 435x320mm - 50-250°C
- Timer 0-60 min - S/S Door - Enamelled muffle
- Fan oven ideal for baking and reheating
- On Site Warranty
- Ext 597 W 550 D 531 H



E26 2.4kW

1 YEAR WARRANTY

- 2 tray capacity
- c/w 2 racks 600x400mm
- Thermostat 50-250°C - 60 minute timer
- Accepts full sized baguettes
- On Site Warranty - Ext 885 W 668 D 430 H



E311 3kW

1 YEAR WARRANTY

- 4 tray capacity
- c/w 4 racks 530x325 (1/1 GN)
- Cook n hold system - 60 minute bake timer
- Can bake, roast, hold and grill
- On Site Warranty - Ext 796 W 600 D 587 H



E32MAX 6.6kW

1 YEAR WARRANTY

- 4 tray capacity
- c/w 4 racks 460x660mm
- Cook n hold system - 60 minute bake timer
- Water injection - Bi direction fan
- On Site Warranty - Ext 710 W 810 D 670 H

Bake Off - Catering Ovens & Combi Steamers

BLUE SEAL



G32 33,000 Btu/hr



- 4 tray capacity
- c/w 4 racks 460x660mm
- Cook n hold system
- 60 minute bake timer - 3 hour roast timer
- On Site Warranty - Ext 710 W 810 D 900 H

BLUE SEAL



E35 12kW



- 6 tray capacity
- c/w 6 racks 460x760mm
- Single or 3 phase - 60 minute bake timer
- Water injection - Bi directional 2 speed fan
- On Site Warranty - Ext 880 W 980 D 900 H

LAINOX



HME061P 6 GRID 1/1 GN PACK



- Pack includes stand, filter, site survey & install
- Electronic manual controls - 8kW
- 99 programs - Convection 30-300°C
- Steam 30-130°C
- On Site Warranty - Ext 930 W 750 D 810 H

LAINOX



HME061PR 6 GRID 1/1 GN PACK



- Pack includes stand, filter, site survey & install
- Electronic manual controls & probe - 8kW
- 99 programs - Convection 30-300°C
- Steam 30-130°C
- On Site Warranty - Ext 930 W 750 D 810 H

BLUE SEAL



E6ACDB 6 GRID 1/1 GN



- Electronic manual controls - 8kW
- Core temperature probe
- Hand shower kit
- Convection 30-300°C - Steam 30-130°C
- On Site Warranty - Ext 890 W 825 D 810 H

RATIONAL



SCC61 6 GRID 1/1 GN



- Auto cleaning - Core temp probe - 10kW
- 9 self cooking modes - 3 combi steamer modes
- On Site Warranty
- Ext 847 W 771 D 757 H

RATIONAL



SCC61G 6 GRID 1/1 GN



- Auto cleaning - Core temp probe - 37,532 Btu/hr
- 9 self cooking modes
- 3 combi steamer modes
- On Site Warranty - Ext 847 W 771 D 757 H

LAINOX



HME101PR 10 GRID 1/1 GN PACK



- Pack includes stand, filter, site survey & install
- Electronic manual controls & probe - 16kW
- 99 programs - Convection 30-300°C
- Steam 30-130°C
- On Site Warranty - Ext 990 W 860 D 1090 H

LAINOX

HME061P 6 GRID 1/1 GN PACK

- Pack includes stand, filter, site survey & install
- Electronic manual controls
- 8kW
- 99 programs
- Convection 30-300°C
- Steam 30-130°C
- On Site Warranty
- Ext 930 W 750 D 810 H

LAINOX



HMG061P 6 GRID 1/1 GN PACK



- Pack includes stand, filter, site survey & install
- Electronic manual controls & probe - 31,000Btu/hr
- 99 programs - Convection 30-300°C
- Steam 30-130°C
- On Site Warranty - Ext 930 W 750 D 810 H

RATIONAL



SCC101 10 GRID 1/1 GN



- Auto cleaning - Core temp probe - 19kW
- 9 self cooking modes
- 3 combi steamer modes
- On Site Warranty - Ext 847 W 771 D 1017 H

Bake Off/Catering Oven & Combination Steamers




260663 10 GRID 1/1 GN PACK



- Pack includes stand, filter, site survey & install
- Semi auto cleaning
- Auto boiler drain
- 136,520 Btu/hr
- 300° max convection temp
- On Site Warranty NB 1 Year Labour
- Ext 895 W 845 D 1080 H

Combination Steamers & Oven Ranges




SCC201 20 GRID 1/1 GN



- Auto cleaning - Core temp probe - 37kW
- 9 self cooking modes
- 3 combi steamer modes
- On Site Warranty - Ext 879 W 791 D 1782 H



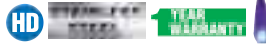

E931-1 4 PLATE



- 3x1.5 & 1x2kW elements mounted on E311 oven
- Complete with 4 oven racks 530x325mm
- 3.1kW oven
- 6.5kW hob (separate supplies)
- On Site Warranty - Ext 796 W 600 D 890 H



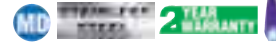

G504D 4 BURNER



- 4 x 7kW burners - 118,500 Btu / hr total
- 1 / 1 GN oven with 4 rack positions & drop down door
- Flame failure - 100-270°C thermostat to oven
- NG or LPG
- On Site Warranty - Ext 600 W 812 D 915 H



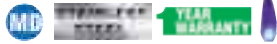
CFG70 4 BURNER



- 2 x 5.5kW and 2 x 3.5kW burners - 78,000 Btu/hr
- Oven temp 140-300°C
- Piezo ignition
- NG or LPG
- On Site Warranty - Ext 700 W 650 D 850 H




LMR9 6 BURNER



- 9kW oven - 6x4.5kW burners - 129,656 Btu/hr
- Cast iron pan supports - Easy clean - NG or LPG
- Robust and durable
- Supplied on legs or castors
- On Site Warranty - Ext 900 W 700 D 931 H




OG7002 6 BURNER



- 9kW oven - 6 x 5.5kW burners - 143,304 Btu/hr
- Temp 120-280°C
- Low level flue - NG or LPG
- Cast iron pan supports - 4 oven shelf positions
- On Site Warranty - Ext 900 W 737 D 925 H




E506D 6 ELEMENT



- 6 x 2.4kW open radiant elements
- 2 / 1 GN oven with 4 rack positions & drop down door
- 50-320°C thermostatic control to oven
- 20.9kW 3 phase
- On Site Warranty - Ext 900 W 812 D 915 H



T7FG8G TARGET TOP



- 9kW central burner reaching up to 500°C
- 58,100 Btu/hr
- Oven temp 100-330°C
- Piezo ignition - NG or LPG
- On Site Warranty - Ext 800 W 730 D 850 H




G506D 6 Burner Range



- 6 x 7kW burners - 174,300 Btu/hr total
- NG or LPG - 2/1 GN oven - Flame failure
- 4 rack positions & drop down door
- 80-300°C thermostat to oven
- On Site Warranty - Ext 900 W 812 D 915




OG7005 TARGET TOP



- 9kW oven - 8.5kW central burner - 61,416 Btu/hr
- Temp 120-280°C
- 4 oven shelf positions
- NG or LPG - Removable central bullseye for wok
- On Site Warranty - Ext 900 W 737 D 925 H

Ovens - Ranges, Pizza Ovens & Potato Bakers

BLUE SEAL



G570 TARGET TOP



- 72,500 Btu / hr - Dual ring cast iron burner - NG or LPG
- 2 / 1 GN oven with 4 rack positions & drop down door
- Removable centre ring
- 80-300°C thermostat to oven
- On Site Warranty - Ext 900 W 812 D 915 H

MAESTROWAVE



MEMT15050 2x12"



- Will cook frozen pizzas only
- 2 x 12" in 10 mins
- Independently controlled pull out drawers - 1.7kW
- Adjustable temperature controls - Alarm timer
- Workshop Warranty - Ext 440 W 380 D 290 H

BLUE SEAL



830DS 8x12"



- 2 x thermostats 0-370°C
- 8kW
- Safety thermostat
- Separate top/down heat controls on each deck
- On Site Warranty
- Ext 1000 W 795 D 820 H

BLUE SEAL



430DS 4x12"



- 2 x thermostats 0-370°C
- 4kW - Safety thermostat
- Separate top/down heat controls
- On Site Warranty
- Ext 1000 W 795 D 410 H



UM050 3 SHELF



- Rotating rack - 3 x shelves, 374mm dia. - 2.9kW
- 50-250°C built in oven with 380x390mm shelf
- Humidified - Back serve
- Min food holding 72°C
- On Site Warranty - Ext 565 W 565 D 925 H



UM50 3 SHELF



- Rotating rack - 3 x shelves, 374mm dia. - 1.5kW
- Humidified - Back serve
- Max cabinet temp 95°C
- Min food holding temp 72°C
- On Site Warranty - Ext 565 W 565 D 780 H



4000 4 SHELF



- Rotating 4 shelf display - 0.8kW
- Hinged door for rear service
- Holds up to 4 x 14" pizzas
- On Site Warranty
- Ext 500 W 500 D 880 H



KCLASSIC 24 POTATOES



- Fan assisted - Temp range 0-250°C - 2.5kW
- 24 potato capacity in illuminated display oven
- 60 min approx cooking time
- 90 min timer
- Parts Only - Ext 450 W 450 D 650 H



KPOTL 50 POTATOES



- Fan assisted - 3kW
- 60 potato capacity in illuminated display oven
- Available in Burgundy, Blue, Green or S/S
- Temp range 0-250°C
- Parts Only - Ext 5200 W 560 D 810 H



QV 30 POTATOES



- 1500W oven - 275W tiled top plate warmer
- 30 potato capacity in illuminated display oven
- 3 elements for even cooking
- 60 min cooking time
- Parts Only - Ext 430 W 430 D 700 H



KMER 85 POTATOES



- Front and back doors - Toughened glass - 1.4kW
- Illuminated S/S interior
- Temperature control
- Ideal for holding jacket potatoes, pastries, pies etc
- Parts Only - Ext 515 W 533 D 640 H

Oven Ranges, Pizza Ovens & Potato Bakers



MEMENT16000X 1.8kW



- Ribbed top and bottom cast iron plates
- Thermostat 0-300°C
- 295x250mm grill area
- Counterbalanced top
- Ideal for panini/bread items
- Workshop Warranty
- Ext 310 W 380 D 460 H



MEMENT16001X 1.8kW



- Ribbed top and flat bottom cast iron plates
- Thermostat 0-300°C - 295x250mm grill area
- Counterbalanced top
- Ideal for panini/bread items
- Workshop Warranty - Ext 310 W 380 D 460 H



MEMENT16050X 2x1.8kW



- Ribbed top and bottom cast iron plates
- Thermostat 0-300°C - 610x250mm grill area
- Counterbalanced top - Ideal for panini/bread items
- Counterbalanced top - Workshop Warranty
- Ext 630 W 380 D 460 H



MEMENT16050XNS 2x1.8kW



- Ribbed top and bottom cast non-stick plates
- Thermostat 0-300°C
- 610x250mm grill area
- Counterbalanced top - Ideal for delicate foods
- Workshop Warranty - Ext 630 W 380 D 460 H



MEMENT16051X 2x1.8kW



- Half ribbed, half flat cast iron plates
- Thermostat 0-300°C
- 610x250mm grill area
- Counterbalanced top - Ideal for various foods
- Workshop Warranty - Ext 630 W 380 D 460 H



RE200 2x2.88kW



- Flat top & bottom plates - Free floating top plates
- Thermostat 50-220°C - Timer 30 secs-10 mins
- Economy switch
- 330x205mm grill area (x2)
- Workshop Warranty - Ext 740 W 370 D 600 H



MSF5 2.5kW



- Safe thermostatic control - Batter plate & lid included
- 3 litre oil capacity
- Lift off fryer head
- Basket 120x220x100mm
- Head Exchange Warranty - Ext 180 W 420 D 360 H



LSF 2.5kW



- S/S lift out tank
- Batter plate & lid inc
- 6kg raw to cooked chips per hour - 3 litre
- Basket size 200x200x100mm
- On Site Warranty - Ext 275 W 400 D 314 H



MSF8 3kW



- Safe thermostatic control - Batter plate & lid included
- 6 litre oil capacity - Lift off fryer head
- Basket 200x235x100mm
- Fryer Head Exchange Warranty
- Ext 270 W 420 D 360 H



DF33 3kW



- Thermostatic control - Drain tap, batter plate & lid
- 8kg frozen chips per hour - 9 litre
- Front controls
- Basket 200x310x100mm
- On Site Warranty - Ext 300 W 600 D 335 H



MDF55 2x2.5kW



- Safe thermostatic control - Batter plate & lid included
- 2 x 3 litre oil capacity
- Lift off fryer head - Basket 120x220x100mm (x2)
- Head Exchange Warranty
- Ext 360 W 420 D 360 H

Catering Equipment - Fryers & Grills

Lincat



DF66 2x3kW



- Thermostatic control
- Drain tap, batter plate & lid
- 16kg frozen chips per hour - 2x9 litre
- Front controls - Basket 200x310x100mm (x2 inc)
- On Site Warranty - Ext 600 W 600 D 335 H

Lincat



J6 6kW



- Thermostatic control
- Drain tap, batter plate & lid
- 18kg frozen chips per hour - 9 litre
- Front controls - Basket 200x310x100mm
- On Site Warranty - Ext 300 W 600 D 970 H

Lincat



J10 74,000 Btu/hr



- Thermostatic control - Piezo Ignition - NG or LPG
- 36kg frozen chips per hour - 2 x 12 litre
- Front controls
- Basket 200x300x150mm (x2 inc)
- On Site Warranty - Ext 600 W 600 D 1065 H

Lincat



J12 2x6kW



- Thermostatic control - Drain tap, batter plate & lid
- 36kg frozen chips per hour - 2x9 litre
- Front controls - Basket 200x310x100mm (x2 inc)
- On Site Warranty
- Ext 600 W 600 D 970 H

MAESTROWAVE



MDF88 2x3kW



- Safe thermostatic control
- Batter plate & lid included
- 2 x 6 litre oil capacity
- Lift off fryer head
- Basket 200x235x100mm (x2)
- Fryer Head Exchange Warranty
- Ext 530 W 420 D 360 H



BLUE SEAL



GT46 85,300 Btu/hr



- Thermostat 145-195°C - Drain valve & S / S lid - NG / LPG
- 2x13 ltr - 31kg / hr - Piezo ignition - Pilot & flame failure
- Basket size 140x335x145 (x2 inc)
- Twin tank - Pilot & flame failure
- On Site Warranty - Ext 450 W 812 D 915 H

BLUE SEAL



E43 17kW



- Thermostat 60-200°C - Drain valve & S / S lid - 3 ph
- 27 ltr - 31kg / hr - Rear castors - Easy clean
- 2 x heavy duty chrome plated baskets
- Basket size 140x335x145 (x2 inc) - Single tank
- On Site Warranty - Ext 450 W 812 D 915 H

BLUE SEAL



E44 17kW



- Thermostat 60-200°C - Drain valve & S / S lid - 3 ph
- 2x12 ltr - 31kg / hr - Rear castors
- Basket size 140x335x145 (x2 inc)
- Twin tank - Easy clean
- On Site Warranty - Ext 450 W 812 D 915 H

BLUE SEAL



GT45 84,300 Btu/hr



- Thermostat 145-195°C - Drain valve & S / S lid - NG / LPG
- 20 ltr - 31kg / hr - Piezo ignition
- Basket size 140x335x145 (x2 inc)
- Single tank - Pilot & flame failure
- On Site Warranty - Ext 450 W 812 D 915 H

BLUE SEAL



GT60 85,300 Btu/hr



- Thermostat 145-195°C - Drain valve & S / S lid - NG / LPG
- 31 ltr - 31kg / hr - Piezo ignition
- Basket size 140x335x145 (x3 inc)
- Single tank - Pilot & flame failure
- On Site Warranty - Ext 600 W 812 D 915 H

MAESTROWAVE



MENT14000 1.9kW



- Dual temperature controls
- Accelerated heat up
- Top and bottom quartz elements - Compact size
- Ideal for toast, sandwiches etc
- Workshop Warranty - Ext 430 W 220 D 230 H

Catering Equipment - Grills & Griddles

Catering Equipment - Grills & Griddles

BLUE SEAL



G91B 30,000 Btu/hr

HD 1 YEAR WARRANTY

- Powerful infra red burners
- Pilot with flame failure
- NG or LPG
- Left & right individual burner control
- Wall mounting bracket included
- Branding plate included
- On Site Warranty
- Ext 900 W 455 D 456 H



Lincat



GR3 17,100 Btu/hr

MD 1 YEAR WARRANTY

- Ceramic burners
- Crumb tray and toasting rack
- Opt wall brackets, branding plates, shelves
- Ideal for meat, fish, toast etc
- On Site Warranty - Ext 600 W 350 D 405 H

Lincat



GS4 2.7kW

MD 1 YEAR WARRANTY

- Fully welded machined steel plate
- Thermostatic control
- Removable fat drawer
- Approx 100 burgers per hour from frozen
- On Site Warranty - Ext 450 W 600 D 330 H

MAESTROWAVE



MEMT14000 1.9kW

LD 1 YEAR WARRANTY

- Dual temperature controls
- Accelerated heat up
- Top and bottom quartz elements - Compact size
- Ideal for toast, sandwiches etc
- Workshop Warranty - Ext 430 W 220 D 230 H

Lincat



LSC 3kW

MD 1 YEAR WARRANTY

- Independent top & bottom elements
- Infra red elements
- Toast rack + grill pan - Timer
- Ideal for sandwiches and pizzas
- On Site Warranty - Ext 550 W 290 D 330 H

BLUE SEAL



E91-B 6kW

HD 1 YEAR WARRANTY

- 2 x 3kW powerful infra red elements - 1 phase
- Left & right heat control
- Wall mounting bracket & branding plate included
- Easy clean & service
- On Site Warranty - Ext 900 W 455 D 456 H

Lincat



GS6 3kW

MD 1 YEAR WARRANTY

- Fully welded machined steel plate
- Thermostatic control - Removable fat drawer
- Approx 120 burgers per hour from frozen
- On Site Warranty
- Ext 600 W 600 D 330 H

MAESTROWAVE



MEMT12900 3.0kW

LD 1 YEAR WARRANTY

- Independent top & bottom radiant elements
- Accelerated heat up
- Ideal for toast, sandwiches etc
- Workshop Warranty
- Ext 590 W 290 D 290 H

Lincat



GR3 3kW

MD 1 YEAR WARRANTY

- Radiant element
- Crumb tray and toasting rack
- Opt wall brackets, branding plates, shelves
- Ideal for meat, fish, toast etc
- On Site Warranty - Ext 600 W 350 D 310 H

Lincat



LGR2 3kW

MD 1 YEAR WARRANTY

- Double cast iron cooking surface
- Thermostatic control
- Removable fat drawer
- Approx 300 burgers per hour from frozen
- On Site Warranty - Ext 660 W 400 D 265 H

Lincat



CG4 49,500 Btu/hr

MD 1 YEAR WARRANTY

- Heat transfer radiants - No lava rock - NG or LPG
- Twin heat zones
- 330x440mm cooking area
- Adjustable cooking grid & variable heat control
- On Site Warranty - Ext 450 W 600 D 415 H

Catering Equipment - Grills, Griddles, Hobs, Fryers & Bain Maries

Lincat



CG6 49,500 Btu/hr

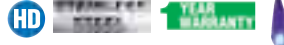


- Heat transfer radiants - No lava rock - NG or LPG
- Twin heat zones
- 480x440mm cooking area
- Adjustable cooking grid & variable heat control
- On Site Warranty - Ext 600 W 600 D 415 H

BLUE SEAL



G594-LS 66,800 Btu/hr

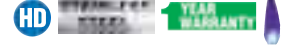


- Cooking area 592x500mm - No lava rock
- Individual Hi-Lo control to each burner
- Flame failure & pilot - Stand included
- Piezo ignition - NG or LPG
- On Site Warranty - Ext 600 W 812 D 915 H

BLUE SEAL



G596-LS 100,000 Btu/hr



- Cooking area 892x500mm - No lava rock
- Individual Hi-Lo control to each burner
- Flame failure & pilot - Stand included
- Piezo ignition - NG or LPG
- On Site Warranty - Ext 900 W 812 D 915 H

Lincat



LBR2 2 RING



- 2 x 1.5kW sealed hotplates
- Variable heat control
- Automatic heat reduction when pans removed
- On Site Warranty - Ext 555 W 400 D 234 H

Lincat



HT6 4 RING



- 2x1.5kW and 2x2kW burners - 7kW total loading
- Six position switches control each hotplate
- Automatic heat reduction if pan boils dry/removed
- On Site Warranty - Ext 600 W 600 D 290 H

Lincat



HT6 4 BURNER



- 4x3.7kW burners
- 50,400Btu/hr total - NG or LPG
- Vitreous enamelled cast iron pan supports
- Fully pressed & sealed hob tops for easy cleaning
- On Site Warranty - Ext 600 W 600 D 305 H

BLUE SEAL



G514D-LS 4 BURNER



- 4 x 7kW burners - 96,400 Btu / hr total
- c / w open leg stand - Rear castors - Flame failure
- Enamelled cast iron pan supports
- NG or LPG - Easy clean
- On Site Warranty - Ext 600 W 812 D 915 H

BLUE SEAL



G516DLS 6 BURNER



- 6 x 7kW burners - 144,500 Btu / hr total
- c / w open leg stand - Rear castors - Flame failure
- Enamelled cast iron pan supports
- NG or LPG - Easy clean
- On Site Warranty - Ext 900 W 812 D 915 H

Lincat



PB33 3kW



- 7 ltr capacity
- Various basket options (not inc)
- 5kg pasta per hour - Thermostatic control
- Drain tap & lid - Front controls - Hinged element
- On Site Warranty - Ext 300 W 600 D 335 H

Lincat



PB66 2x3kW



- 2x7 ltr capacity - Various basket options (not inc)
- 10kg pasta per hour
- Thermostatic controls
- Drain taps & lids - Front controls - Hinged element
- On Site Warranty - Ext 600 W 600 D 335 H

MAESTROWAVE



MBM2 2 POT



- 2 x 1/4 GN Containers 150mm deep
- Dry Heat
- Simmerstat controls
- Ideal for sauces, soups and other liquids
- Exchange Warranty
- Ext 270 W 330 D 230 H



Catering Equipment - Grills, Griddles, Hobs, Fryers & Bain Maries

Bain Mariés, Rice Cooker/Warmers, Hot Dog & Crepes

Bain Mariés, Rice Cooker/Warmers, Hot Dog & Crepes



MBM1R 1 POT



- Traditional round pot - 4.5 ltr capacity
- Dry Heat
- Simmerstat controls
- Ideal for sauces, soups and other liquids
- Exchange Warranty - Ext 270 W 330 D 230 H



MBM3WT 3 POT



- 3 x 1/3 GN Containers 150mm deep
- Wet Heat
- Drain tap for easy water drainage
- Ideal for dry foods such as potatoes or meat
- Exchange Warranty - Ext 330 W 540 D 270 H



MCRCS4500 5 LITRE



- Keeps rice warm for up to 8 hours - 1.35kW
- Non-stick teflon interior
- Fully automatic operation - Water collector
- Ceramic coated heater - Workshop Warranty
- Ext 440 dia. 350 H



MBM2R 2 POT



- Traditional round pots
- 4.5 ltr capacity per pot
- Dry Heat - Simmerstat controls
- Ideal for sauces, soups and other liquids
- Exchange Warranty - Ext 530 W 330 D 230 H



LBM2 4 POT



- 1/4 GN 100mm deep containers - 0.5kW
- 2.75 ltr capacity per pot
- Dry heat - Simmerstat
- Ideal for sauces, soups and other liquids
- On Site Warranty - Ext 555 W 400 D 234 H



BM6BW 4 POT



- 2x1/2 GN 2x1/4GN 150mm deep containers - 2kW
- 2 x 8.7ltr and 2 x 3.8ltr capacity pots
- Wet heat
- Ideal for dry foods such as potatoes or meat
- On Site Warranty - Ext 600 W 600 D 290 H



HD400 4 SPIKES + STEAMER



- 7.5 ltr glass container to hold approx 40 hot dogs
- 4x240mm high spikes for warming buns
- Thermostatically controlled
- 0.75kW
- Workshop Warranty - Ext 400 W 330 D 400 H



MBM3W 3 POT



- 3 x 1/3 GN Containers 150mm deep
- Wet Heat
- Simmerstat controls
- Ideal for dry foods such as potatoes or meat
- Exchange Warranty - Ext 330 W 540 D 270 H



BS4 4 POT



- 4.5 ltr capacity per pot - 0.75kW
- Dry heat
- Adjustable heat control
- Ideal for sauces, soups and other liquids
- On Site Warranty - Ext 450 W 600 D 290 H



MCRW2100 21 LITRE



- Holds approx 21 litres of cooked rice - 0.7kW
- Holds at serving temperature for up to 12 hours
- Non-stick teflon interior
- Auto heat adjustment
- Workshop Warranty - Ext 460 dia. 400 H



C200 DOUBLE



- 2x400mm cast iron griddle plates - 2x2.2kW
- 2xthermostats
- Produces perfect french crêpes
- Even temperature over whole cooking surface
- Workshop Warranty - Ext 850 W 465 D 200 H

Catering - Soup Kettles & Toasters



SC 5.1 LITRE



- Dry heat only - 0.3KW
- Controllable heat setting
- Various colours and designs available
- Stainless steel ladle and hinged lid included
- Parts Only - Ext 250 Dia. 350 H



MSK 5 LITRE



- Dry heat only - 0.3KW
- Black finish
- Controllable heat setting
- Stainless steel ladle and hinged lid included
- Workshop Warranty - Ext 250 Dia. 350 H



MEMT18050 1.7kW



- Output of up to 300 slices per hour
- Rear or front output - Speed control
- Independent top and bottom temperature control
- Workshop Warranty
- Ext 350 W 550 D 360 H



MEMT18000 1.7kW



- Output of up to 250 slices per hour
- Rear output
- Speed control
- Independent top and bottom temperature control
- Workshop Warranty - Ext 330 W 670 D 290 H



6ATW131 6 BREAD



- Energy efficient rotary slot selector
- 3KW - Manufactured by Rowlett for Maestrowave
- Variable timer with ringer
- Neon indicator lamp
- White body with stainless steel top
- Workshop Warranty
- Ext 440 W 210 D 225 H



RT1300 3kW



- Output of up to 400 slices per hour
- 2x1.5kW independently controlled elements
- Toast rack - Bun mode
- Front only or pass-through operation
- Workshop Warranty - Ext 320 W 620 D 480 H



RT1500 7kW



- Output of up to 1200 slices per hour
- Bun mode - Toast rack
- 2x3.5kW independently controlled elements
- Front only or pass-through operation
- Workshop Warranty - Ext 580 W 620 D 480 H



DB4SP 4 BREAD



- Output of 130 slices per hour
- 2.2kW - Timer
- Chrome body - Polished ends - 28mm slot width
- ProHeat elements with 2 year warranty
- Workshop Warranty - Ext 360 W 210 D 220 H



DB6S 6 BREAD



- Output of 195 slices per hour - 3kW - Timer
- Chrome body - White ends
- 28mm slot width
- ProHeat elements with 2 year warranty
- Workshop Warranty - Ext 460 W 210 D 220 H



12ATW100 12 BREAD



- Energy efficient rotary slot selector - 6.3kW
- Variable timer with ringer
- Neon indicator lamp
- White body with stainless steel top
- Workshop Warranty - Ext 740 W 210 D 225 H



DS4S 4 SANDWICH



- Output of 80 rounds per hour - 2.7kW - Timer
- Chrome body - White ends
- 28mm slot width
- ProHeat elements with 2 year warranty
- Workshop Warranty - Ext 460 W 210 D 220 H

Catering Equipment - Soup Kettles, Toasters

CATERLUX



APOLLO5 3kW



- Holds up to 84 x 10" plated meals
- Thermostat - 2 removable shelves
- 2 sliding doors
- Dry bains marie top for 5 x 1/1 GN (GN not inc.)
- Parts Only - Ext 1750 W 600 D 850 H



Victor



BL100H2 1.5kW



- Holds up to 108 plates 10" plates - 4 shelf & supports
- Adjustable temperature between 65 - 95°C
- Heavy duty 150mm castors & all round bumpers
- On Site Warranty
- Ext 1070 W 780 D 1810 H



STRESSA 250S 10"



- Gravity feed - Belt driven - Blade guard
- Blade removal tool
- 0-15mm adj. cut - 0.2kW
- Integral blade sharpener - Emergency stop button
- On Site Warranty - Ext 540 W 430 D 350 H

Toasters, Hot Cupboards, Slicers & Processors

Dualit



DB6SP 6 BREAD



- Output of 195 slices per hour - 3kW - Timer
- Chrome body - Polished ends
- 28mm slot width
- ProHeat elements with 2 year warranty
- Workshop Warranty - Ext 460 W 210 D 220 H

Lincat



GM3 2kW



- 320 x 10" plate capacity or 64 plated meals
- Thermostatic control
- 2 shelves and 4 positions
- Castors - Double skinned and fully insulated
- On Site Warranty - Ext 1240 W 650 D 900 H

Victor



PDH1 1kW



- Capacity approx 60 plates 210mm - 285mm dia
- Heated with lid
- 4 castors (2 braked)
- Thermostatic control - Removable crumb tray
- On Site Warranty - Ext 600 W 400 D 900 H



STRESSA 300HD 12"



- Gravity feed - Belt driven - Blade guard
- Blade removal tool
- 0-15mm adj. cut - 0.28kW
- Integral blade sharpener - Emergency stop button
- On Site Warranty - Ext 640 W 600 D 420 H

Victor



HC20MS 1kW



- 258 x 10" plate capacity or 36 plated meals
- Digital display
- 2 removable shelves - Castors
- Push/pull bar - Cable with plug park
- On Site Warranty - Ext 980 W 670 D 900 H

Lincat



GBM3A 3kW



- 320 x 10" plate capacity or 64 plated meals
- Thermostatic control
- 2 shelves and 4 positions
- 3 x 150mm deep 1/1 GN wet/dry bains marie top
- On Site Warranty - Ext 1240 W 650 D 900 H

MAESTROWAVE



MBSLICE 6.5"



- Gravity feed - Gear driven - Blade guard
- Blade sharpener
- 0-15mm width of cut - 0.13kW
- Plastic food holder and tray - Child lock
- Workshop Warranty - Ext 375 W 300 D 260 H

robot coupe



R201 2.9 LITRE



- 550W motor - 1500rpm
- Polycarbonate bowl, s/s blade & veg slicer lid
- 2mm slicer & 2mm grater inc
- 10 to 20 covers
- On Site Warranty - Ext 220 W 280 D 495 H

Food Preparation - Processors, Stick Blenders



R201U 2.9 LITRE



- 550W motor - 1500rpm
- Pulse function
- Stainless steel bowl, s/s blade & veg slicer lid
- 2mm slicer & 2mm grater inc - 10 to 20 covers
- On Site Warranty - Ext 220 W 280 D 495 H



R211U 2.9 LITRE



- 550W motor - 1500rpm
- Pulse function
- Stainless steel bowl, s/s blade & veg prep fitting
- 2mm slicer & 2mm grater inc - 10 to 30 covers
- On Site Warranty - Ext 220 W 360 D 445 H



R301 3.5 LITRE



- 650W motor - 1500rpm
- ABS bowl, s/s blade & veg prep attachment
- 2/4mm slicer & 2/6mm grater inc
- 10 to 70 covers
- On Site Warranty - Ext 220 W 340 D 550 H



R502 5.5 LITRE



- 1000W motor - 750/1500rpm - Pulse function
- St/steel bowl, s/s blade & veg prep attachment
- 3ph - No discs included
- 30 to 300 covers
- On Site Warranty - Ext 280 W 350 D 480 H

R301U 3.5 LITRE

- 650W motor
- 1500rpm
- Pulse function
- St/steel bowl, s/s blade & veg prep attachment
- 2/4mm slicer & 2/6mm grater inc
- 10 to 70 covers
- On Site Warranty
- Ext 220 W 340 D 550 H



R602VV 6.5 LITRE



- 1500W motor - No discs included - 30-400 covers
- St/steel bowl, s/s blade & veg prep attachment
- Cutter bowl 300-3000rpm
- Veg prep 50-1000rpm
- On Site Warranty - Ext 280 W 350 D 520 H



TRS UP TO 300 COVERS



- 500W motor - No volt release system
- Motor stops when feed arm or lid is opened
- Pack includes ejector and 3 standard discs
- NB. 1 year labour
- Ext 246 W 557 D 466 H



WSB33K 150MM SHAFT



- 5 litre pan capacity - 0.1kW - Small quantities
- 2 speed control
- Removable st/steel blade
- Lightweight and compact - Easy to clean
- Workshop Warranty - Ext 106 dia. 406 H



MP450 450MM SHAFT



- 100 litre pan capacity - 0.45kW - 9000rpm
- Watertight foot - Removable foot and blade
- Stainless steel wall support included
- Exchange Warranty
- Ext 125 dia. 840 H



TR250 265MM SHAFT



- Up to 20 litre container capacity - 0.25kW
- Speed 9000rpm
- S/S arm, blade guard & blade
- Compact and light - Easy to use and clean
- Workshop Warranty - Ext 150 dia. 550 H



MP350 COMBI 350MM SHAFT



- 50 litre pan capacity - 0.4kW - S/S whisk attachment
- Speed 1900-9600rpm mixer/500-1800rpm whisk
- Metal gearbox - Watertight foot
- S/S wall support
- Exchange Warranty - Ext 125 dia. 805 H

Food Preparation Equipment - Processors, Stick Blenders

Food Preparation - Stick Blenders, Mixers, Blenders



SP200 20 LITRE



- Planetary mixing action - 3 speed gearbox
- Emergency stop
- Resettable thermal overload
- Supplied with bowl, beater, whisk & dough hook
- On Site Warranty
- Ext 410 W 470 D 800 H



SP100 10 LITRE



- Planetary mixing action - 3 speed gearbox
- Emergency stop
- Resettable thermal overload
- Supplied with bowl, beater, whisk & dough hook
- On Site Warranty - Ext 370 W 450 D 600 H



BB25EP 1.2 LITRE



- Clear 'zylac' jug
- Black die-cast motor base
- 2 speeds 17,000 and 21,000 rpm
- Removable base for easy clean & blade removal
- Workshop Warranty - Ext 180 Dia. 387 H



TR350BN 377MM SHAFT



- Up to 40 litre container capacity - 0.35kW
- Speed 9000rpm
- S/S arm, blade guard & blade
- Easy to use and clean - Ergonomic design
- Workshop Warranty - Ext 200 dia. 732 H



5KPM5 4.8 LITRE



- Planetary action
- Direct drive motor - 0.33kW
- Stainless steel bowl & plastic bowl cover inc
- Supplied with dough hook, flat beater & wire whip
- Workshop Warranty - Ext 264 W 338 D 411 H



HB250UK 1.3 LITRE



- Polycarbonate container
- Powerful 1/2 hp motor
- 2 speed with pulse switch
- Creates perfect soups, salsas, sauces, dips etc
- Workshop Warranty - Ext 165 W 203 D 406 H



MB24 1.4 LITRE



- Tough poly jug
- Black poly motor housing
- 2 speeds 16,500 and 20,000 rpm
- Suitable for crushing ice and frozen cocktails
- Workshop Warranty - Ext 160 Dia. 420 H



MP450VV 450MM SHAFT



- 100 litre pan capacity - 0.45kW
- Variable speed 1500-9000rpm - Watertight foot
- Removable foot & blade
- S/S wall support included
- Exchange Warranty - Ext 125 dia. 840 H



EL5 5 LITRE



- Planetary - Electronic speed variation - 0.5kW
- Powerful motor
- 40-240rpm adjustable speed
- S/S bowl, whisk, paddle, hook & accessory hub
- NB. 1 year labour - Ext 284 W 382 D 434 H



HB908UK 1.3 LITRE



- Polycarbonate container
- Powerful 3/8 hp motor
- Perfect for frozen cocktails and smoothies
- 2 speed
- Workshop Warranty - Ext 165 W 203 D 387 H



DME70M SINGLE SPINDLE



- 2 speeds 12,500 and 19,000 rpm
- Auto start
- 0.2HP motor
- Stainless steel malt cup for 1 or 2 drinks inc
- Workshop Warranty - Ext 175 W 200 D 490 H

Drink Makers, Juicers, Peelers, Ice Cream, Chippers & Vacuum Packers

Drink Makers, Juicers, Peelers, Ice Cream, Chippers & Vacuum Packers

Hamilton Beach



HB200UK SINGLE SPINDLE



- Stainless steel container
- 3 speed
- Stainless steel agitator
- Workshop Warranty - Ext 165 W 171 D 521 H

Hamilton Beach



HB400UK TRIPLE SPINDLE



- Stainless steel container x 3
- 3 speed
- Stainless steel agitator
- Workshop Warranty - Ext 312 W 229 D 521 H

metcalfe



S98 1400 RPM



- 0.25kW fan cooled motor
- Single speed
- Double interchangeable reamer for all citrus fruits
- Removable stainless steel container
- Workshop Warranty - Ext 240 W 200 D 370 H

metcalfe



SL98 1400 RPM



- 0.3kW motor with thermal cut out - Single speed
- Automatic activation
- S/S reamer with lever
- Removable S/S container and splashguard
- Workshop Warranty - Ext 230 W 200 D 350 H

imc



VP3.5 3.5KG



- Up to 80kg per hour
- 0.25kW motor
- 1ph or 3ph
- Integral timer
- Peels most root veg
- WRAS approved class 'A' air break
- On Site Warranty
- Ext 570 W 335 D 425 H

MUSSO



PICCOLO 0.75 LITRE



- Up to 2 litres output per hour
- 0.2kW compressor
- Compact tabletop design
- Workshop Warranty
- Ext 300 W 450 D 300 H

MUSSO



STELLA 1.5 LITRE



- Up to 4.5 litres output per hour
- 0.3kW compressor
- Compact tabletop design
- Workshop Warranty
- Ext 510 W 350 D 310 H

MUSSO



CLUB 3 LITRE



- Up to 7.5 litres output per hour
- 0.55kW compressor
- Floorstanding model with castors
- Workshop Warranty
- Ext 420 W 450 D 830 H

metcalfe



10 4.5KG



- Produces 4.5kg every 6 mins
- 1/4 HP 0.18kW motor
- Non corrosive aluminium alloy construction
- On Site Warranty
- Ext 348 W 555 D 370 H

sammic



PP6 6KG



- 120-150kg per hour
- 0.37/0.44kW - 1ph or 3ph
- 0-6 minute timer
- Manufactured in cast aluminium alloy
- On Site Warranty - Ext 395 W 700 D 433 H

sammic



V253TI 0.37kW



- Stainless steel chamber - 237mm sealing bar
- Light, non continuous use only - Electronic timer
- Digital keyboard
- Chamber dims 270x370x125mm
- On Site Warranty - Ext 323 W 475 D 355 H

Beverage Equipment - Manual & Auto Fill Boilers

CYGNET



U36A1D 27 LITRE



- 165 cup capacity
- Fully variable thermostat
- 3kW element with boil dry safety cut out
- Carrying handles as standard
- On Site/Exchange
- Ext 400 W 360 D 485 H

sammic



V421TI 0.9kW



- Stainless steel chamber - 400mm sealing bar
- 2 mbar max vacuum pressure - Electronic timer
- Digital keyboard
- Chamber dims 420x420x165mm
- On Site Warranty - Ext 500 W 500 D 460 H

CYGNET



U32A1D 9 LITRE



- 55 cup capacity
- 3kW element with boil dry safety cut out
- Fully variable thermostat
- Carrying handles as standard
- On Site/Exchange - Ext 310 W 270 D 385 H

CYGNET



U34A1D 18 LITRE



- 110 cup capacity
- 3kW element with boil dry safety cut out
- Fully variable thermostat
- Carrying handles as standard
- On Site/Exchange - Ext 400 W 360 D 385 H

lincat



EB3 10.5 LITRE DRAW OFF



- 34.5 litre/250 cup output per hour - 3kW
- Boil dry protection
- Drip tray included
- Countertop - BR33 wall mounting kit optional
- On Site Warranty - Ext 275 W 315 D 600 H

calomax



CASSS 9 LITRE DRAW OFF



- 30 litre/187 cup output per hour - 3kW
- Unique integral scale inhibitor system
- Cool to touch casing - Countertop
- Self diagnostic fault system - Drip tray included
- On Site Warranty - Ext 240 W 360 D 535 H

calomax



KUD3DF 22 LITRE DRAW OFF



- 50 litre/312 cup output per hour - 3kW
- Integral scale inhibitor - Cool to touch casing
- Countertop
- Twin taps with different flow rates
- On Site Warranty - Ext 380 W 275 D 745 H

calomax



IC4 INGREDIENTS CADDY



- 4 shelves
- Ideal for sachets of sugar, milk etc
- Designed for 'Front of House' boilers
- Can also be used alongside any Calomax machine
- Ext 240 W 275 D 535 H

calomax



COMSS 2.5 LITRE DRAW OFF



- 22.5 litre/140 cup output per hour - 2kW
- Integral scale inhibitor - Cool to touch casing
- Wall Mounted - Self diagnostic service indication
- On Site Warranty - Ext 285 W 226 D 415 H
- White version shown

calomax



5LW 5 LITRE DRAW OFF



- 25 litre/155 cup output per hour - 3kW
- Integral scale inhibitor
- Cool to touch casing
- Wall Mounted - Self diagnostic service indication
- On Site Warranty - Ext 313 W 226 D 510 H

calomax



7.5LSS 7.5 LITRE DRAW OFF



- 27 litre/170 cup output per hour - 3kW
- Integral scale inhibitor - Cool to touch casing
- Wall Mounted - Self diagnostic service indication
- On Site Warranty - Ext 368 W 251 D 582 H
- White version shown

Auto Fill Boilers & Coffee Machines



10LW 10 LITRE DRAW OFF



- 30 litre/185 cup output per hour - 3kW
- Integral scale inhibitor - Cool to touch casing
- Wall Mounted - Self diagnostic service indication
- On Site Warranty
- Ext 368 W 251 D 582 H



NOVO2 2.1kW



- Manual fill - 2 decanters and 2 hotplates included
- 18 ltrs/144 cups approx per hr - 5 min brew time
- 12 cup holding capacity
- NB 1 year labour warranty
- Ext 205 W 340 D 430 H



COMPACT2S 2 GROUP SEMI



- Includes install & full warranty
- Auto fill 5 litre boiler - 3/4.3kW 1ph 20A/3ph 3x7A
- 2 steam & 1 water spout - Built in volumetric pump
- Charcoal or silver finish - On Site Warranty
- Ext 530 W 540 D 450 H



CLASSICO2A 2 GROUP AUTO



- Includes install & full warranty - Charcoal or silver finish
- Auto fill 11 litre boiler - 4.3kW 1ph 20A/3ph 3x7A
- 2 steam & 1 water spout - Built in volumetric pump
- On Site Warranty
- Ext 810 W 540 D 570 H



15LSS 15 LITRE DRAW OFF



- 35 litre/215 cup output per hour - 3kW
- Integral scale inhibitor - Cool to touch casing
- Wall Mounted - Self diagnostic service indication
- On Site Warranty - Ext 401 W 274 D 623 H
- White version shown



MONDOTWIN 2.8kW



- Manual fill - 4 decanters and 4 hotplates included
- 28 ltrs/224 cups approx per hr - 7 min brew time
- 3ph version available
- 48 cup holding capacity
- NB 1 year labour - Ext 420 W 355 D 618 H



TS1 1 GROUP SEMI



- 2.3 litre manual fill water tank with 2.5 litre boiler
- 1.5kW - Steam and water spout - Silver finish
- Pressure gauge - Steam cup warmer
- Parts Only (opt labour)
- Ext 310 W 510 D 470 H



CLASSICO3S 3 GROUP SEMI



- Includes install & full warranty - Charcoal or silver finish
- Auto fill 16 litre boiler - 6kW 1ph 30A/3ph 3x9A
- 2 steam & 1 water spout
- Built in volumetric pump
- On Site Warranty - Ext 1050 W 540 D 570 H



COMW 2.5 LITRE DRAW OFF



- 22.5 litre/140 cup output per hour
- 2kW
- Unique integral scale inhibitor system
- Cool to touch casing
- Wall Mounted
- Self diagnostic service indication
- On Site Warranty
- Ext 285 W 226 D 415 H



CLASSICO2S 2 GROUP SEMI



- Includes install & full warranty - Charcoal or silver finish
- Auto fill 11 litre boiler - 4.3kW 1ph 20A/3ph 3x7A
- 2 steam & 1 water spout
- Built in volumetric pump



CLASSICO3A 3 GROUP AUTO



- Includes install & full warranty - Charcoal or silver finish
- Auto fill 16 litre boiler - 6kW 1ph 30A/3ph 3x9A
- 2 steam & 1 water spout - Built in volumetric pump
- On Site Warranty
- Ext 1050 W 540 D 570 H

Beverage Equipment - Auto Fill Boilers & Coffee Machines

Coffee Machines, Grinders & Refrigeration

Coffee Machines, Grinders and Refrigeration



GAGGIA

CONCETTO BEAN TO CUP

1 YEAR WARRANTY

- Auto fill 1.7 ltr water boiler
- 0.5 ltr coffee boiler
- 3.25kW
- Steam & water spout
- Cup warmer
- 1300g coffee bean hopper
- 'Cappuccino' model
- Parts Only (opt labour)



MAZZER



MINI 0.25kW



- 58mm grindstone diameter - Timer grind control
- Hopper accepts up to 600g of coffee beans
- 1400rpm blade speed - 200g ground coffee reserve
- Workshop Warranty
- Ext 158 W 355 D 460 H



K200LU 5.9 CU FT



- 1 to +18°C temp range - 3 white shelves inc
- Digital temp display - Fan assisted - ABS interior
- RH hinged reversible door with lock - Adj. feet
- On Site Warranty
- Ext 595 W 620 D 830 H

MAZZER



SJT 0.35kW



- 64mm grindstone diameter - Timer grind control
- Hopper accepts up to 1.2kg of coffee beans
- 1400rpm blade speed - 280g ground coffee reserve
- Workshop Warranty
- Ext 195 W 263 D 600 H



K200RU 5.9 CU FT



- 1 to +18°C temp range - 3 grey shelves inc
- Digital temp display - Fan assisted - ABS interior
- RH hinged reversible door with lock - Adj. feet
- On Site Warranty
- Ext 595 W 620 D 830 H



K400LU 13.7 CU FT



- 1 to +18°C temperature range - 6 white shelves included
- Digital temperature display - Fan assisted
- ABS interior - RH hinged reversible door with lock
- Castors - On Site Warranty
- Ext 595 W 620 D 1780 H



K400RU 13.7 CU FT



- 1 to +18°C temp range - 6 grey shelves inc
- Digital temp display - Fan assisted - ABS interior
- RH hinged reversible door with lock - Castors
- On Site Warranty
- Ext 595 W 620 D 1780 H



K425LSH 15 CU FT



- +2 to +12°C temp range - 4 grey shelves inc
- Internal light - Castors - S/S & aluminium interior
- RH hinged reversible self closing door with lock
- On Site Warranty
- Ext 600 W 731 D 2000 H



K425RSH 15 CU FT



- +2 to +12°C temp range - 4 grey shelves inc
- Internal light - Castors - S/S & aluminium interior
- RH hinged reversible self closing door with lock
- On Site Warranty
- Ext 600 W 731 D 2000 H



M425CXH 15 CU FT



- 5 to +12°C temp range - 4 S/S shelves inc
- Internal light - Castors - Stainless steel interior
- RH hinged reversible self closing door with lock
- On Site Warranty
- Ext 600 W 731 D 2000 H



M425CXFISH 15 CU FT



- 5 to +12°C temp range - 10 fish boxes inc
- Internal light - Castors - Stainless steel interior
- RH hinged reversible self closing door with lock
- On Site Warranty Ext 600 W 731 D 2000 H
- Ext 600 W 731 D 2000 H

Refrigeration - Upright Single & Double Door Refrigerators



K625RSH 22.1 CU FT



- +2 to +12°C temp range - 4 grey shelves inc
- Internal light - Castors - S/S & aluminium interior
- RH hinged reversible self closing door with lock
- On Site Warranty
- Ext 815 W 731 D 2000 H



PLUS M660CXH 23.3 CU FT



- 5 to +12°C temp range - 5 S/S shelves inc
- Internal light - Castors - Stainless steel interior
- RH hinged reversible self closing door with lock
- On Site Warranty
- Ext 695 W 876 D 2150 H



K1270RSH 44.8 CU FT



- +2 to +12°C temperature range
- 8 grey shelves included
- Internal light
- Castors
- S/S & aluminium interior
- 1 RH & 1 LH hinged self closing doors with locks
- On Site Warranty
- Ext 1390 W 876 D 2000 H



M1400CXH 49.4 CU FT



- 5 to +12°C temp range - 10 S/S shelves inc
- Internal light - Castors - Stainless steel interior
- 1 RH & 1 LH hinged self closing doors with locks
- On Site Warranty
- Ext 1390 W 876 D 2150 H



F200LU 4.7 CU FT



- 10 to -26°C temp range - 2 white wire baskets
- Digital temp display - Manual defrost - ABS int
- RH hinged reversible door with lock - Adj. feet
- On Site Warranty
- Ext 595 W 620 D 830 H



F200RU 4.7 CU FT



- 10 to -26°C temp range - 2 grey wire baskets
- Digital temp display - Manual defrost - ABS int
- RH hinged reversible door with lock - Adj. feet
- On Site Warranty
- Ext 595 W 620 D 830 H



F400LU 12 CU FT



- 10 to -26°C temperature range - Manual defrost
- 6 white wire baskets
- ABS interior - RH hinged reversible door with lock
- Castors - Digital temperature display
- On Site Warranty - Ext 595 W 620 D 1780 H



F400RU 12 CU FT



- Ext 600 W 731 D 2000 H
- 10 to -26°C temp range - 6 grey wire baskets
- Digital temp display - Manual defrost - ABS int
- RH hinged reversible door with lock - Castors
- On Site Warranty
- Ext 595 W 620 D 1780 H



F425RSH 15 CU FT



- 5 to -25°C temp range - 4 grey shelves inc
- Internal light - Castors - S/S & aluminium interior
- RH hinged reversible self closing door with lock
- On Site Warranty
- Ext 600 W 731 D 2000 H



PLUS F600RSH 21.2 CU FT



- 5 to -25°C temp range - 4 grey shelves inc
- Internal light - Castors - S/S & aluminium interior
- RH hinged reversible self closing door with lock
- On Site Warranty
- Ext 695 W 876 D 2000 H



F625RSH 22.1 CU FT



- 5 to -25°C temp range - 4 grey shelves inc
- Internal light - Castors - S/S & aluminium interior
- RH hinged reversible self closing door with lock
- On Site Warranty
- Ext 815 W 731 D 2000 H

Refrigeration - Upright Single & Double Door Refrigerators

GRAM

**K1807CSH 3 DOOR**

- +2 to +12°C temperature range
- 18 cu ft
- Castors
- 2 x S/S GN 1/1 shelves per door
- Digital display
- Various drawer/door options available
- On Site Warranty
- Ext 1726 W 700 D 905 H



GRAM

**K2207CSH 4 DOOR**

- +2 to +12°C temp range - 23.7 cu ft - Castors
- 2 x S/S GN 1/1 shelves per door - Digital display
- Various drawer/door options available
- On Site Warranty
- Ext 2163 W 700 D 905 H

GRAM

**CF410 15.2 CU FT**

- 11 to -22°C temperature range - 2 wire baskets
- External thermometer - Defrost water drain
- Lift up lid with handle and lock - Fitted with feet
- On Site Warranty
- Ext 1305 W 729 D 839 H

Commercial Refrigeration - Upright, Counter & Chest

GRAM

**F1270RSH 44.8 CU FT**

- 5 to -25°C temperature range
- 8 grey shelves included - Internal light - Castors
- S/S & aluminium interior
- 1 RH & 1 LH hinged self closing doors with locks
- On Site Warranty - Ext 1390 W 876 D 2000 H

GRAM

**K1407CSH 2 DOOR**

- +2 to +12°C temp range - 12.3 cu ft - Castors
- 2 x S/S GN 1/1 shelves per door - Digital display
- Various drawer/door options available
- On Site Warranty
- Ext 1289 W 700 D 905 H

GRAM

**F1407CSH 2 DOOR FREEZER**

- 5 to -25°C temp range - 11.6 cu ft - Castors
- 2 x S/S GN 1/1 shelves per door - Digital display
- Various drawer/door options available
- On Site Warranty
- Ext 1289 W 700 D 905 H

GRAM

**CF410S 14.6 CU FT**

- 11 to -22°C temperature range - 2 wire baskets
- External thermometer - Defrost water drain
- S/S lift up lid with handle and lock - Castors
- On Site Warranty
- Ext 1305 W 729 D 883 H

GRAM

**F1400CXH 49.4 CU FT**

- 5 to -25°C temp range - 10 S/S shelves inc
- Internal light - Castors - Stainless steel interior
- 1 RH & 1 LH hinged self closing doors with locks
- On Site Warranty
- Ext 1390 W 876 D 2150 H

GRAM

**K1807CSH SL 3 DOOR SALADETTE**

- +2 to +12°C temp range - 18 cu ft - Castors
- 2 x S/S GN 1/1 shelves per door - Digital display
- Saladette cut out & lid - Various drawer/door opt.
- On Site Warranty - Ext 1726 W 700 D 905 H

GRAM

**CF310 11.5 CU FT**

- 11 to -22°C temperature range - 2 wire baskets
- External thermometer - Defrost water drain
- Lift up lid with handle and lock - Fitted with feet
- On Site Warranty
- Ext 1040 W 729 D 839 H

scan frost

**CDL500 16.5 CU FT**

- 18 to -24°C - LCD thermometer - 2 baskets inc
- Interior light - Integral lock - Pressure relief valve
- White lift up counter-balanced lid
- On Site Warranty
- Ext 1500 W 690 D 900 H

Refrigeration - Chest, Glass Door & Cold Rooms



CF510 18.4 CU FT



- 11 to -22°C temperature range - 2 wire baskets
- External thermometer - Defrost water drain
- Lift up lid with handle and lock - Fitted with feet
- On Site Warranty
- Ext 1535 W 729 D 839 H



CF610 21.6 CU FT



- 11 to -22°C temperature range - 3 wire baskets
- External thermometer - Defrost water drain
- Lift up lid with handle and lock - Fitted with feet
- On Site Warranty
- Ext 1770 W 729 D 839 H



IG308 11.5 CU FT



- 11 to -22°C temperature range
- Toughened glass sliding lids with lock
- Heavy duty castors
- On Site Warranty
- Ext 1040 W 650 D 883 H



IG508 18.4 CU FT



- 11 to -22°C temperature range
- Toughened glass sliding lids with lock
- Heavy duty castors
- On Site Warranty
- Ext 1535 W 650 D 883 H



KG200LU 5.9 CU FT



- 1 to +18°C temperature range - Digital display
- ABS interior - 3 white shelves - Adjustable feet
- RH hinged reversible glass door with lock
- On Site Warranty
- Ext 595 W 620 D 830 H



KG200RU 5.9 CU FT



- 1 to +18°C temperature range - Digital display
- ABS interior - 3 grey shelves - Adjustable feet
- RH hinged reversible glass door with lock
- On Site Warranty
- Ext 595 W 620 D 830 H



KG400LU 13.7 CU FT



- 1 to +18°C temperature range - Digital display
- ABS interior - 6 white shelves - Castors
- RH hinged reversible glass door with lock
- On Site Warranty
- Ext 595 W 620 D 1780 H



KG400RU 13.7 CU FT



- 1 to +18°C temperature range - Digital display
- ABS interior - 6 grey shelves - Castors
- RH hinged reversible glass door with lock
- On Site Warranty
- Ext 595 W 620 D 1780 H



RH2C 1770x1370 -5 to +5°C



- Full pack inc motor, racking, site survey & install
- 3.51 M³ capacity - Internal light - 85mm insulation
- 4 tier adjustable anodised alu racking - Non slip floor
- Zanotti monoblock unit - Low energy consumption
- On Site Warranty - Ext 1770 W 1370 D 2000 H



RH3F 1770x1770 -18 to -25°C



- Full pack inc motor, racking, site survey & install
- 4.68 M³ capacity - Internal light - 85mm insulation
- 4 tier adjustable anodised alu racking - Non slip floor
- Zanotti monoblock unit - Low energy consumption
- On Site Warranty - Ext 1770 W 1770 D 2000 H

ColdKit UK

A Purever Company



RH3C 1770x1770 -5 to +5°C



- Full pack inc motor, racking, site survey & install
- 4.68 M³ capacity
- Internal light - 85mm insulation
- 4 tier adjustable anodised alu racking
- Non slip floor
- Zanotti monoblock unit
- Low energy consumption
- On Site Warranty
- Ext 1770 W 1770 D 2000 H

Refrigeration - Chest, Glass Door & Cold Rooms

Commercial Refrigeration - Bottle Coolers & Ice Makers

Commercial Refrigeration - Bottle Coolers & Ice Makers



BK90SS TOP LOADER



- Holds up to 315 330ml bottles - +4 to +10°C
- 2 internal dividers
- Lock, bottle opener & catcher
- Sliding covers
- Stainless steel interior
- Parts Only (opt labour)
- Ext 900 W 620 D 900 H



FR90SS FROSTER



- Chills glasses to between -17 and -20°C
- Accepts up to 175 x 70mm glasses - Sliding cover
- Interior light and shelves - Stainless steel interior
- Parts Only (opt labour)
- Ext 900 W 620 D 900 H



KM-35A 35KG/24HR



- 16kg built in storage bin
- Produces crescent shaped ice
- Removable air filter for cleaning
- Air cooled
- On Site Warranty - Ext 450 W 545 D 850 H



APS SINGLE



- Holds up to 87 330ml bottles - +2 to +11°C
- 2 adjustable shelves - Internal light
- RH hinged reversible door - Aluminium interior
- On Site Warranty
- Ext 525 W 500 D 925 H



AMPDH DOUBLE



- Holds up to 240 330ml bottles - +2 to +11°C
- 2 adjustable shelves - Internal light
- Hinged doors - Black exterior - Aluminium interior
- On Site Warranty
- Ext 1060 W 500 D 925 H



ACS WINE



- 2 bottles on optic, 1 on reserve - Wall mounted
- Adjustable thermostat +3 to +10°C - Illuminated
- Mahogany finish - Holds bottles of up to 2 litres
- On Site Warranty
- Ext 370 W 322 D 750 H



APDH DOUBLE



- Holds up to 174 330ml bottles - +2 to +11°C
- 2 adjustable shelves - Internal light
- Hinged doors - Black exterior - Aluminium Interior
- On Site Warranty
- Ext 915 W 500 D 925 H



M135SS TRIPLE



- Holds up to 272 330ml bottles - +4 to +10°C
- 2 shelves - Internal light - Lock - Hinged doors
- Stainless steel interior
- On Site Warranty
- Ext 1350 W 500 D 900 H



ACL WINE



- 4 bottles on optic, 3 on reserve - Wall mounted
- Adjustable thermostat +3 to +10°C - Illuminated
- Mahogany finish - Holds bottles of up to 2 litres
- On Site Warranty
- Ext 620 W 322 D 750 H



IM-30CLE 28KG/24 HR



- 11.5kg built in storage bin - Air cooled
- Produces large ice cubes 28x28x32mm
- Removable air filter for cleaning
- On Site Warranty
- Ext 398 W 495 D 695 H



IM-45LE 44KG/24 HR



- 18kg built in storage bin - Air cooled
- Produces large ice cubes 28x28x32mm
- Removable air filter for cleaning
- On Site Warranty
- Ext 503 W 456 D 850 H

Refrigeration - Mini Bars, Dispensers & Water Coolers



IM-65LE 63KG/24 HR



- 26kg built in storage bin - Air cooled
- Produces large ice cubes 28x28x32mm
- Removable air filter for cleaning
- On Site Warranty
- Ext 633 W 506 D 850 H



IM-130ME 130KG/24 HR



- 50kg built in storage bin - Air cooled
- Produces large ice cubes 28x28x32mm
- Removable air filter for cleaning
- On Site Warranty
- Ext 704 W 506 D 1200 H



AFM40 1.4 CU FT



- Freestanding model
- 2 adjustable shelves
- 40 litres
- 20 litre ambient section
- Lock - Light
- Adjustable thermostat
- Available in Walnut, Maple, Black or White
- Parts Only
- Ext 450 W 510 D 780 H



ABM35 35 LITRE



- Built in model - 2 adjustable shelves - 35 litres
- Reversible door with magnetic closing
- Adjustable thermostat - Interior light - Auto defrost
- Parts Only
- Ext 380 W 428 D 515 H



ABM45 45 LITRE



- Built in model - 2 adjustable shelves - 45 litres
- Reversible door with magnetic closing
- Adjustable thermostat - Interior light - Auto defrost
- Parts Only
- Ext 430 W 448 D 567 H



ABM35C 35 LITRE + LOCK



- Built in model - 2 adjustable shelves - 35 litres
- Reversible door with magnetic closing & Lock
- Adjustable thermostat - Interior light - Auto defrost
- Parts Only
- Ext 380 W 428 D 515 H



ABM35X 35 LITRE SS DOOR



- Built in model with S / Steel door - 2 adjustable shelves
- Reversible door with magnetic closing - 35 litres
- Adjustable thermostat - Interior light - Auto defrost
- Parts Only
- Ext 380 W 428 D 515 H



ABIB01 10 LITRE



- Quick & easy to use 'bag in box' system for milk
- Built in compressor - Fast dispense
- Removable drip tray & dispense tap for cleaning
- On Site Warranty
- Ext 360 W 400 D 740 H



ANN 10 LITRE



- 'Bag in box/basket' for non carbonated drinks
- Illuminated with branding option - Pull out drip tray
- Electronic thermostat - Carton size 165x255x400
- On Site Warranty
- Ext 240 W 531.5 D 899 H



ANT 2 x 10 LITRE



- 'Bag in box/basket' for non carbonated drinks
- Illuminated with branding option - Pull out drip tray
- Elec thermostat - Carton size 135x315x400 (x2)
- On Site Warranty
- Ext 360 W 550 D 899 H



ANU 13.6 LITRE



- 'Bag in box' system for non carbonated drinks
- Illuminated with branding option - Pull out drip tray
- Electronic thermostat - Carton size 258x230x285
- On Site Warranty
- Ext 360 W 476.5 D 809 H

Refrigeration - Mini Bars, Dispensers & Water Coolers

Display - Water Coolers, Display Units & Serveovers



SWC510C COLD & AMBIENT



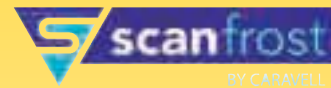
- Plumbed in - Integral cup dispenser - In line filter
- Push button controls - +5 to +10°C cold
- Neon indicators - 4 year compressor warranty
- Parts Only
- Ext 334 W 353 D 1030 H



SWC710C COLD & AMBIENT



- Uses bottled water - Integral cup dispenser
- Push button controls - +5 to +10°C cold
- Neon indicators - 4 year compressor warranty
- Parts Only
- Ext 334 W 353 D 1030 H



CS0150CV 1505MM



- +2 to +6°C temperature range
- Under storage
- Upper glass display shelf
- Stainless steel rear serving shelf
- Curved glass
- Illuminated
- Stainless steel display deck
- On Site Warranty
- Ext 1505 W 945 D 1230 H



FW1 HEATED/BRANDING OPTION!



- Adjustable thermostat 35 to 95°C - 2 shelves
- Humidity control - Also available in black/burgundy
- 'Hot Food' illuminated panel with own branding options
- Workshop Warranty
- Ext 606 W 446 D 452 H



GC46D AMBIENT



- Manufactured from toughened glass
- 3 x 6mm thick removable shelves + 10mm base
- Removable sliding rear doors
- On Site Warranty
- Ext 600 W 350 D 645 H



EP41R HEATED



- Adjustable thermostat - Humidified
- 2 removable stainless steel shelves
- Self or back service
- On Site Warranty
- Ext 510 W 347 D 369 H



C6H/100B HEATED



- Thermostat holds food at min 72°C - Illuminated
- 3 shelves, 2 adjustable - Sliding rear doors
- Water reservoir - Self serve unit available
- On Site Warranty
- Ext 1000 W 650 D 755 H



SCH1085 HEATED



- Thermostat holds food at min 72°C - Illuminated
- 3 x 65mm deep 1/1 GN - Wire top shelf
- Sliding rear doors - Water tray for added humidity
- On Site Warranty
- Ext 1085 W 750 D 665 H



FDB5 REFRIGERATED



- Precise thermostat holds food at +3 to +7°C
- Holds 5 x 100mm deep 1/3 GN (not included)
- Various glass/lid options available
- On Site Warranty Ext 1222 W 375 D 245 H
- Ext 1222 W 375 D 245 H



SOR100F3 REFRIGERATED



- 3 chromed shelves - Maintains +3 to +5°C
- Temperature display - Illuminated interior
- Self serve flaps to front - Sliding doors to rear
- On Site Warranty Ext 1000 W 650 D 700 H
- Ext 1000 W 650 D 700 H



C6R/130BR REFRIGERATED



- Thermostat holds food at +3 to +7°C - Illuminated
- 2 adjustable shelves + base - Sliding rear doors
- RH compressor - Self serve unit available
- On Site Warranty
- Ext 1300 W 650 D 755 H

Merchandisers & Warewashing



CS0120CV 1205MM



- +2 to +6°C temperature range - Under storage
- Upper glass display shelf - S/S rear serving shelf
- Curved glass - Illuminated - S/S display deck
- On Site Warranty Ext 1205 W 945 D 1230 H
- Ext 1205 W 945 D 1230 H



CMS90 950MM



- 0 to +8°C - Digital temperature control & display
- 4 adjustable shelves - Top mounted light
- Integral night blind - Part glazed end panels
- NB. 1 year labour - Ext 950 W 600 D 1950 H
- S/Steel version shown



CMS120 1250MM



- 0 to +8°C - Digital temperature control & display
- 4 adjustable shelves - Top mounted light
- Integral night blind - Part glazed end panels
- NB. 1 year labour - Ext 1250 W 600 D 1950 H
- S/Steel version shown



CMS180S 1800MM



- 0 to +8°C - Digital temperature control & display
- 4 adjustable shelves + base - Top mounted light
- Integral night blind - Part glazed end panels
- NB. 1 year labour
- Ext 1800 W 600 D 1950 H



CMS180S 1800MM



- 0 to +8°C temperature range
- Digital temperature control & display
- 4 adjustable shelves + base
- Top mounted light
- Integral night blind
- Part glazed end panels
- NB. 1 year labour
- Ext 1800 W 600 D 1950 H



LF321 UNDERCOUNTER



- 500mm square basket - Max 30 racks/hr - 2.8kW
- No class 'A' air gap - External break tank required
- Hot water feed - Rinse booster pump
- On Site Warranty
- Ext 600 W 600 D 820 H



LF324 UNDERCOUNTER



- 500mm square basket - Maximum 30 racks per hour
- 3.2/5.8/8.5kW - 1 or 3ph - Hot or cold feed
- Integral class 'A' air gap - Drain/rinse booster pump
- Detergent/rinse aid injector
- On Site Warranty - Ext 600 W 600 D 820 H



FC54 UNDERCOUNTER



- 500mm square basket - Max 30 racks/hr - 2.8kW
- Int class 'A' air gap - Hot feed - Double skinned
- Drain/rinse booster pump - Detergent/rinse aid inj
- On Site Warranty
- Ext 600 W 610 D 830 H Ext 600 W 610 D 830 H



LC700 PASSTHROUGH



- 500mm sq basket - 40 racks/hr - 6.75kW 1 or 3ph
- Int class 'A' air gap - Hot feed - Rinse aid injector
- Rinse booster pump - Straight or corner operation
- On Site Warranty
- Ext 625 W 760 D 1460 H



LC900 PASSTHROUGH



- 500mm square basket - 48 racks per hour
- 9.1kW 1 or 3ph - Hot feed - Rinse booster pump
- Integral class 'A' air gap - Rinse aid injector
- Straight or corner operation
- On Site Warranty - Ext 625 W 760 D 1460 H



C1000E/3 PASSTHROUGH



- 500mm basket - Max 55 racks/hr - 10.1kW 3ph
- 1ph version avail - Int class 'A' air gap - Hot feed
- Rinse booster pump - Straight or corner operation
- On Site Warranty
- Ext 625 W 760 D 1460 H

Merchandisers & Warewashing

Warewashing, Flykillers & Trolleys

Warewashing, Flykillers & Trolleys



LB215 400MM SQ BASKET



- Maximum output of 30 racks per hour
- 2.8KW
- 2 minute cycle time
- Hot or cold water feed
- Detergent and rinse aid injector
- On Site Warranty
- Ext 460 W 520 D 635 H



MEX25W 40 M²



- 50W total load - Easy to clean, robust & efficient
- Can be table, ceiling or wall mounted
- Safety switch for quick & easy bug tray removal
- Workshop Warranty
- Ext 360 W 140 D 260 H



MEX75W 110 M²



- 90W total load - Easy to clean, robust & efficient
- Can be table, ceiling or wall mounted
- Safety switch for quick & easy bug tray removal
- Workshop Warranty
- Ext 660 W 140 D 260 H



LC1200 PASSTROUGH



- 500mm sq basket - 65 racks/hr - 10.5kW 1 or 3ph
- Int class 'A' air gap - Hot feed - Rinse aid injector
- Rinse booster pump - Straight or corner operation
- On Site Warranty - Ext 625 W 760 D 1460 H



LB215A 400MM SQ BASKET



- Maximum output of 30 racks per hour - 2.8KW
- 2 minute cycle time - Hot or cold water feed
- Internal softener - Detergent and rinse aid injector
- On Site Warranty
- Ext 460 W 520 D 635 H



MEX25SS 40 M²



- 50W total load - Easy to clean, robust & efficient
- Can be table, ceiling or wall mounted
- Safety switch for quick & easy bug tray removal
- Workshop Warranty
- Ext 360 W 140 D 260 H



RSE10-Z 2 TIER



- For general purpose use - Fully welded
- Non marking rubber castors - Corner bumpers
- Dished trays to prevent food spillages
- Workshop Warranty
- Ext 921 W 671 D 1000 H



LB200 350MM SQ BASKET



- Maximum output of 30 racks per hour - 2.8KW
- 2 minute cycle time - Hot or cold water feed
- Integral rinse aid injector
- On Site Warranty
- Ext 430 W 520 D 635 H



MEX16 40 M²



- 2 x 8W UV tubes - 16W total loading
- ABS chemical resistant plastic construction
- Easy to clean, robust & efficient
- Workshop Warranty
- Ext 345 W 130 D 290 H



MEX50W 80 M²



- 70W total load - Easy to clean, robust & efficient
- Can be table, ceiling or wall mounted
- Safety switch for quick & easy bug tray removal
- Workshop Warranty
- Ext 510 W 140 D 260 H



RSE11-Z 3 TIER



- For general purpose use - Fully welded
- Non marking rubber castors - Corner bumpers
- Dished trays to prevent food spillages
- Workshop Warranty
- Ext 821 W 571 D 1000 H

Fabrication - Extraction, Plate Racks, Tabling & Sinks



TM48 48 PLATES



- Table mounted - Ideal for storing plated food
- Fully adjustable for different size plates & dishes
- Saves valuable space - Corrosion resistant
- Workshop Warranty
- Ext 360 W 360 D 1140 H



BW60-C 60 PLATES



- Mobile unit - Folds away when not in use
- Fully adjustable for different size plates & dishes
- Saves valuable space - Corrosion resistant
- Workshop Warranty
- Ext 650 W 480 D 1490 H



BW84 84 PLATES



- Mobile unit - Ideal for storing plated food
- Fully adjustable for different size plates & dishes
- Saves valuable space - Corrosion resistant
- Workshop Warranty
- Ext 600 W 600 D 1880 H



SS020600 WALL BENCH



- Top quality no. 4 finish S/S - 1.2mm tops with 3mm core
- Easy to assemble flatpack system - Fully modular & expandable
- "Stability" & "Knock" tested - c / w undershelf & upstand
- Other sizes available on request
- Lifetime Warranty - Ext 600 W 600 D 900 H



SS020900 WALL BENCH



- Top quality no. 4 finish S/S - 1.2mm tops with 3mm core
- Easy to assemble flatpack system
- "Stability" & "Knock" tested - c / w undershelf & upstand
- Fully modular & expandable
- Lifetime Warranty - Ext 900 W 600 D 900 H



SS021200 WALL BENCH



- Top quality no. 4 finish S/S - 1.2mm tops with 3mm core
- Easy to assemble flatpack system
- Fully modular & expandable
- "Stability" & "Knock" tested - c / w undershelf & upstand
- Lifetime Warranty - Ext 1200 W 600 D 900 H



SS021800 WALL BENCH



- Top quality no. 4 finish S/S - 1.2mm tops with 3mm core
- Easy to assemble flatpack system
- Fully modular & expandable
- Stability & Knock tested - c/w undershelf & upstand
- Lifetime Warranty - Ext 1800 W 600 D 900 H



SS022400 WALL BENCH



- Top quality no. 4 finish S/S - 1.2mm tops with 3mm core
- Easy to assemble flatpack system
- Fully modular & expandable
- Stability & Knock tested - c/w undershelf & upstand
- Lifetime Warranty - Ext 2400 W 600 D 900 H

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- Site surveys available
- Full installation offered
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SS021500 WALL BENCH



- Top quality no. 4 finish S/S - 1.2mm tops with 3mm core
- Easy to assemble flatpack system
- Fully modular & expandable
- Stability & Knock tested - c/w undershelf & upstand
- Lifetime Warranty - Ext 1500 W 600 D 900 H



SS051200R SINGLE BOWL



- Top quality no. 4 finish S/S - 1.2mm tops with 3mm core
- Easy to assemble flatpack system - Fully modular & expandable
- Fully welded sink bowls - RH bowl LH drainer
- Stability & Knock tested - Bowl size 450x450x300
- Lifetime Warranty - Ext 1200 W 600 D 900 H

Fabrication - Extraction, Plate Racks, Tabling & Sinks

Sinks, BBQ's, & Cash Registers

CINDERS BARBECUES

CATERER 68,000 Btu/hr

2 YEAR WARRANTY

- 1134 sq inch total grill area - Foldaway design
- High pressure burners unaffected by wind
- For outdoor catering with propane bottled gas
- NB. 1 year labour
- Ext 1715 W 660 D 794 H



SS051200L SINGLE BOWL

- Top quality S / S - 1.2mm tops with 3mm core
- Easy to assemble flatpack system
- Stability & Knock tested - Bowl size 450x450x300
- Fully welded sink bowls-Fully modular & expandable
- Lifetime Warranty - Ext Ext 1200 W 600 D 900 H



SS061500 DOUBLE BOWL

- Top quality S / S - 1.2mm tops with 3mm core
- Easy to assemble flatpack system
- Stability & Knock tested - Bowl size 450x450x300
- Fully welded sink bowls-Fully modular & expandable
- Lifetime Warranty - Ext 1500 W 600 D 900 H



SS061800 DOUBLE BOWL

- Top quality S / S - 1.2mm tops with 3mm core
- Easy to assemble flatpack system
- Stability & Knock tested - Bowl size 450x450x300
- Fully welded sink bowls-Fully modular & expandable
- Lifetime Warranty - Ext 1800 W 600 D 900 H



CAVALIER 35,000 Btu/hr

- 2 YEAR WARRANTY**
- 567 sq inch total grill area - Foldaway design
 - High pressure burner unaffected by wind
 - For outdoor catering with propane bottled gas
 - NB. 1 year labour
 - Ext 910 W 660 D 850 H



CLUBMAN 34,000 Btu/hr

- 2 YEAR WARRANTY**
- 567 sq inch total grill area - Foldaway design
 - Lower pressure burners for more control
 - For sheltered patio use with propane bottled gas
 - NB. 1 year labour
 - Ext 1000 W 812 D 850 H



HOGROAST 46,000 Btu/hr

- 2 YEAR WARRANTY**
- Accepts a pig of up to 50kg
 - NG or LPG - 13 amp supply also required
 - Also suitable for chickens or lamb
 - Parts Only
 - Ext 1680 W 850 D 1910 H



XEA102 8 DEPT

- 1 YEAR WARRANTY**
- 80 PLUs - Key activated mode switch
 - Cash drawer with 3 bill & 6 coin sections
 - Lock - Auto tax/VAT registration - Currency conversion
 - On Site Warranty
 - Ext 300 W 363 D 234 H



XEA203 99 DEPT

- 1 YEAR WARRANTY**
- 1200 PLUs - Electronic journal - Thermal printer
 - 5 bill & 8 coin sections - Customisable receipt
 - 4 tax/VAT rates - Pop-up LED customer display
 - On Site Warranty
 - Ext 383 W 418 D 296 H



XEA213 50 DEPT

- 1 YEAR WARRANTY**
- 1200 PLUs - Electronic journal - Thermal printer
 - 5 bill & 8 coin sections - Customisable receipt
 - Pop-up LED customer display - 4 tax/VAT rates
 - On Site Warranty
 - Ext 355 W 430 D 312 H



XEA113 99 DEPT

- 1 YEAR WARRANTY**
- 1800 PLUs - Pop-up LED customer display
 - 5 bill & 8 coin sections - Customisable receipt
 - 2 station thermal printer for 2 ply receipts
 - On Site Warranty
 - Ext 421 W 429 D 305 H

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Index by Product Type

Bag in Box Dispenser	27	Hot Food Displays	28
Bain Maries	13, 14	Humidified Ovens	6
Bake Off Ovens	6, 7	Ice Cream Makers	19
Barbecues	32	Ice Makers	26, 27
Blenders -		Juicers	19
Bar	18	Microwave Ovens -	
Drink	18, 19	Commercial	5, 6
Kitchen	18	Mini Bars	27
Stick	17, 18	Mixers	18
Boilers, Water -		Multideck	29
Auto	20, 21	Ovens -	
Manual Fill	20	Bakery	6, 7
Wall Mount	20, 21	Combi Steamers	7, 8
Boiling Tops	13	Combination M/W	5
Bottle Coolers	26	Convection Ovens	6, 7
Canopy Extraction	31	Potato	9
Cash Registers	32	Pizza	9
Chargrills	12, 13	Ranges	8, 9
Chest Freezers	24, 25	Solid Tops	8, 9
Chillers	22, 23, 24	Panini Grills	10
Coffee Grinders	22	Passthrough Dishwashers	29, 30
Contact Grills	10	Pasta Boilers	13
Coffee Machines -		Potato Peelers	19
Cappuccino	21, 22	Pizza Ovens	9
Espresso	21, 22	Plate Dispensers	16
Pour n Serve	21	Potato Bakers	9
Cold Rooms	25	Rice Cookers/Warmers	14
Combi Steamers	7, 8	Salamander Grills	12
Combi Microwave Ovens	5	Serveovers	28, 29
Commercial Microwave Ovens	5, 6	Slicers	16
Convection Ovens	6, 7	Soup Kettles	15
Conveyor Toasters	15	Stainless Steel Fabrication -	
Coolers	26	Canopy Extraction	31
Counters -		Prep Tables-Benches	30
Freezer	24	Sinks	31, 32
Refrigerated	23	Stick Blenders	17, 18
Crepe Makers	14	Top Load Coolers	26
Dishwashers	29, 30	Thermoventilated Ovens	6, 7
Display -		Toasters -	
Ambient	28	Bread	15, 6
Heated	27, 28	Contact	10
Multideck	29	Conveyor	15
Refrigerated	28	Sandwich	15
Serveover	29	Trolleys -	
Freezers	25	Serving	30
Drink Mixers	18, 19	Urns	20
Drinks Dispensers	27	Vacuum Packers	19, 20
Fish Fridges	22	Vegetable Prep Machines	17
Flykillers	30	Walk In Cold Rooms	25
Food Processors	16, 17	Walk In Freezer Rooms	25
Freezers	23, 24, 25	Warewashing	29, 30
Freezer Rooms	25	Water Boilers	20, 21
Fridges	22, 23, 24, 25	Water Coolers	28
Fryers	10, 11	Wine Dispensers	26
Glass Door Merchandisers	25	Wine Coolers	26
Glass Frosters	26		
Glasswashers	30		
Griddles	12		
Grills -			
Char	12, 13		
Contact	10		
Panini	10		
Quartz	11, 12		
Radiant	12		
Salamander	12		
Hobs	13		
Hog Roast	32		
Hot Cupboards	16		
Hot Dog Machines	14		



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