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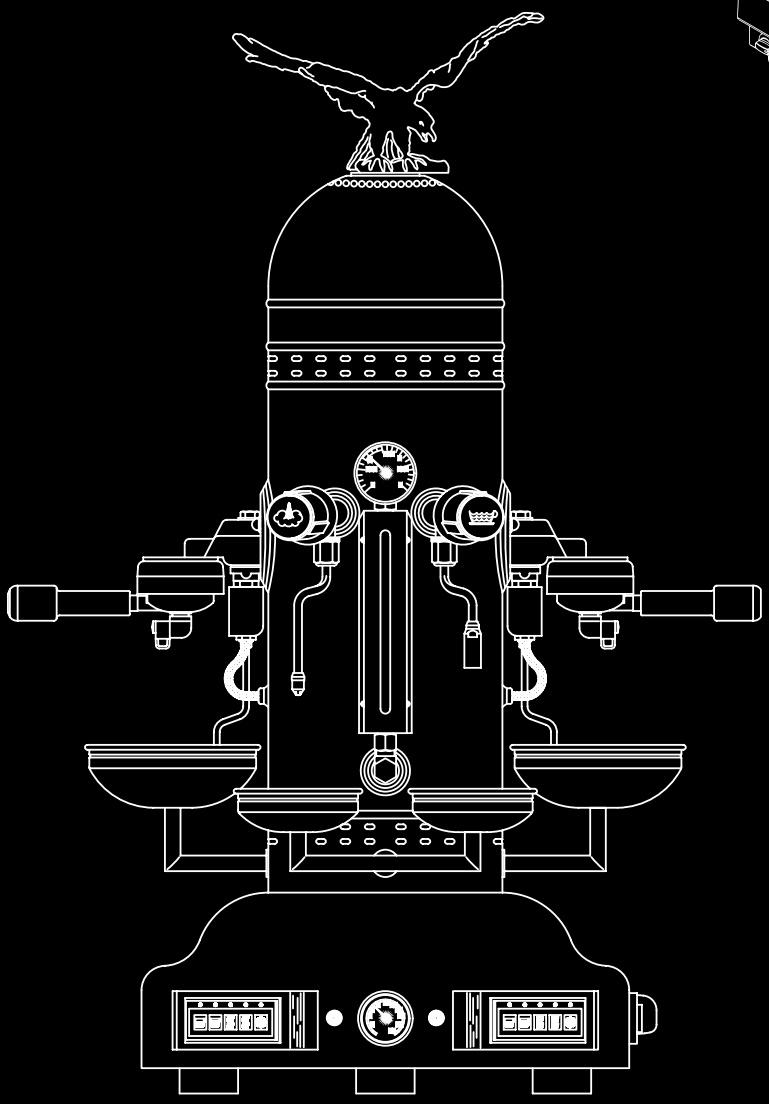

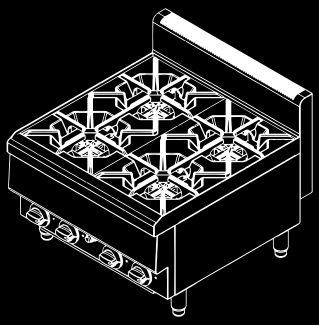

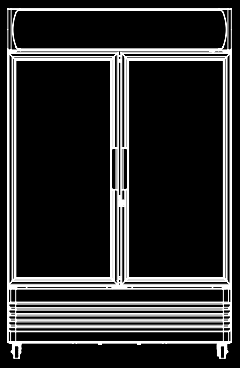

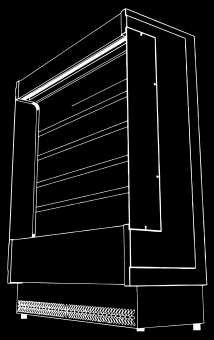

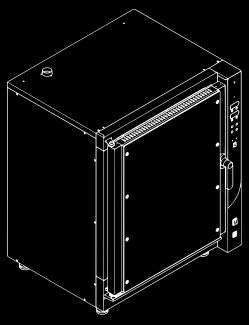

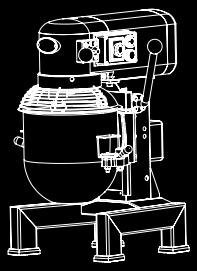

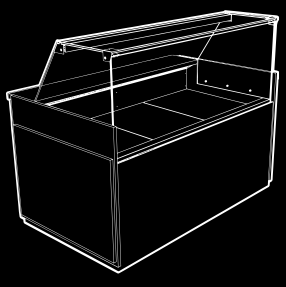

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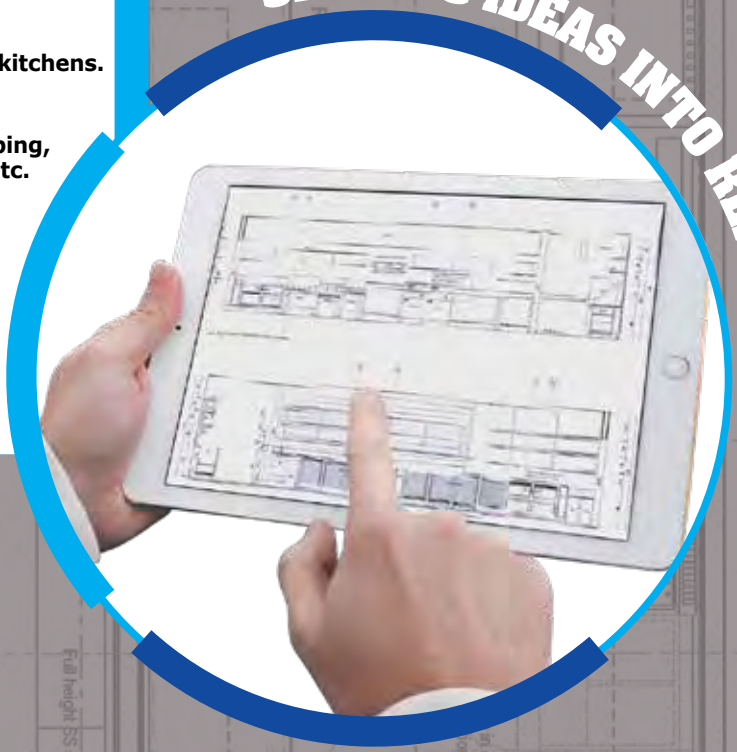
WE OFFER...

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 Money.**
- **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.**

SHAPING IDEAS INTO REALITIES



BENEFITS OF A **WELL DESIGNED KITCHEN**

Increases staff efficiency

Enables to maintaining cleanliness

Creates hygenic work place

Smooth operations in rush hour

Quick service time = Happy diners

*Paid consultancy service

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Premium Delivery Robots

5
Hours Full Charged

Cut Down Running Costs

7/24
Non-Stop Working

Improve Customer Service Efficiency

400
Deliveries Per Day

Increase Restaurant Traffic

BELLABOT

Food Delivery

- 3D Omnidirectional Obstacle Avoidance
- Minimum height of object detection is 2 cm
- Obstacle detection frequency up to 5400 times per minute
- Multimodal Interaction (Light Interaction Touch for Feedback Smart Expressions)
- RGBD depth camera means BellaBot can accurately detect and stop from obstacles with a response time of 0.5 seconds
- Load capacity: 4 trays, 10kg/ tray
- Tray size: 510mm x 410mm
- Charging point: at the back bottom of the robot
- Gap between each tray: 210mm
- Min Pass Width: 70cm
- Sensor is installed on each tray and come with silicone mat
- Charging time; 4.5h
- Multiple tables

Code	Max Weight Load/Tray (kg)	Trays	Min Clearance (mm)	Dimension (mm)	Weight (kg)	Voltage	Power (W/A)
BL101	10	4x 410x510mm	700	565x537x1290	55	240	232/10

KETTYBOT

Food Delivery / Reception

- Superior Mobility
- Laser & visual dual navigation solution
- Customized Advertisement
- Customer Attraction
- Greeting & Escorting
- AI Voice Interaction
- Multiple Delivery Modes
- Automatic Recharging
- Automatic Localization and Navigation System
- Compact Design for Improved Agility
- Minimum pass width: 55cm (ideal choice in complex and crowded environments.)
- Cruise Mode: accompanied by broadcasts about services and promotions.
- Charging time; 4.5h
- 10kg/tray x 2 + 1 basket
- Tray size: 352mm x 340mm
- Charging point: at the left bottom of the robot
- Gap between two trays: 240mm
- 18.5 inch Ad Display With AI voice interaction: Marketing Expert on Wheels
- Multiple tables
- Impressive Auto-charging function for All-day-long Service

Code	Max Weight Load/Tray (kg)	Trays	Min Clearance (mm)	Dimension (mm)	Weight (kg)	Voltage	Power (W/A)
PNT	10	2x 352x340mm 1x basket	550	435x450x1120	38	240	232/10

FOOD DELIVERY BOT

Food Delivery

- VSLAM solution provides more precise positioning and more stable operation.
- Revolutionary 3D obstacle avoidance solution for faster perception and safer delivery.
- ADJUSTABLE TRAY: adjustment of heights of 7-layer trays
- 3*metal trays of 432*500mm
- Max load: 13kg/tray, max 30kg
- INTERACTIVE LIGHT STRIP: Clearer operating instructions
- Lidar: New generation radar. More efficient SLAM mapping
- Global Audio: High-fidelity audio up to 2*30W. More outstanding sound effects
- Flexible Dish Cover (Optional)
- 3D Obstacle Avoidance Sensor: 2*RGBD depth cameras.

ACCESSORIES AVAILABLE

Code	Max Weight Load/Tray (kg)	Trays	Min Clearance (mm)	Dimension (mm)	Weight (kg)	Voltage	Power (W/A)
PDBOT1	13	3x 432x500mm	800	516x500x1288	38	240	102/10

UNIVERSAL DELIVERY BOT

Universal Delivery Robot

- PuduBot 2 is committed to realising intelligent deliveries in all scenarios, promoting the application of service robots with higher performance, better extendability, adaptability and reliability.
- Dual Lidar, Precise Perception, More Reliable, More Secure, 360 sensing, with environmental features in full view
- Adapt to various road surfaces, 30% improvement in moving stability
- Various Delivery Modes, Diverse Delivery Scenarios
- Automatic Charging, Always Stand-by
- Calling and Notification, Autonomous and Flexible
- High Performance LFP Battery
- Fully Enclosed Machine Design, Effectively resist dust and water
- Multi-Industry Linkage, Full-Scene Coverage (Retail, Manufacture, Hospital and Clinic, Entertainment and Leisure)

Code	Max Weight Load/Tray (kg)	Trays	Min Clearance (mm)	Dimension (mm)	Weight (kg)	Voltage	Power (W/A)
PDBOT2	13	3x 520x432mm	800	580x535x129	37	240	235/10

VERSATILE DELIVERY BOT

Versatile Delivery Robot

- Realtime Visualised Status: Every step of SwiftBot is visible and understandable
- Omnidirectional Perception Capability: Comprehensive utilisation of sensing technology to secure safe deliveries
- Initiative Make-way for Pedestrian: Improving efficiency and performance in rush hour
- Automatic Electric Door: Securing safety, hygiene and privacy of every delivery (standard version only)
- Innovative Projection Interaction, One Step Door Control
- Realtime Avoidance Reminder
- Machine Status Indicators
- Pattern Interaction in Special Modes
- Multiple Serving Modes
- Automatic Charging, Mission at-1-call (Flexible calling, quick response)
- Dimension: 488*593*1281mm
- Max Loads: 35kg
- Tray size: 433*502mm
- Minimum Path Clearance: 80cm
- Positioning Method: Marker & Laser

Code	Max Weight Load/Tray (kg)	Trays	Min Clearance (mm)	Dimension (mm)	Weight (kg)	Voltage	Power (W/A)
SWFBOT	10	3x 433x502mm	900	488x593x1281	Std: 59 Doorless: 49	240	235/10

HOLABOT

Features Pager & Notifications

- Equipped with intelligent delivery, high carrying capacity, pagering function and voice control module, Pudu HolaBot is aiming to boost the turnaround efficiency in restaurants and to help the establishment of smart hospitals.
- Ultra-large Capacity: 60Kg carrying capacity, volume of 120L, 4 large-capacity trays
- Tray size: 390mm×360mm
- Loading weight limit: 15kg
- Transfers medical gear from the place of origin to the designated storage space with contactless delivery, helping to improve efficiency and lower infection rates
- The tray can be detached and five levels can be flexibly adjusted for customizing the holding area.
- Pager Function, allowing you to call and assign tasks to the robot at any time.
- Air Motion: No need to touch the buttons,efficient and contactless
- Sound tracking: "Hola Hola" voice recognition, a 6-array omnidirectional microphone for the robot to locate sound source in real time
- IPX5 Waterproof Inner Cabin: Cabin can effectively resist various liquid splashes in the working environment and keep the machine body clean
- Waterproof rating: IP67

Code	Max Weight Load/Tray (kg)	Trays	Min Clearance (mm)	Dimension (mm)	Weight (kg)	Voltage	Power (W/A)
HLBOT	15	4x 390x360mm	700	542x534x1226	55	240	232/10

BEZZERA
Espresso Coffee Machine
MADE IN ITALY SINCE 1901

WHY CHOOSE BEZZERA?

Luigi Bezzera invented the world's first single-serving espresso machine; patented in 1901. By combining the right water temperature and pressure to extract the aromatic coffee oils; as well as pressurised steam to produce frothy and silky milk; the Bezzera company were the first to produce the various delicious espresso coffees we love today.

Many other espresso machine manufacturers such as Saeco, Faema, Boema, Nuova Simoni, Rancillio, La Pavoni, Expobar, Unic, Grimac, Schibello, ECM, San Marino, Brasilia, La San Marco and Wega have utilised Luigi's invention, however Bezzera still remains the machine of choice by coffee specialists and connoisseurs alike.

Bezzera's espresso machine volumetric quality has always been known for its excellence within the industry because of their design, reliability and consistency, which produces a perfect cup of coffee every time.

BEZZERA
Espresso Coffee Machine
MADE IN ITALY SINCE 1901

BEZZERA OTTO COMPACT ESPRESSO MACHINE

Combines the practicality of a volumetric compact espresso machine with the production capacity of a 2 group espresso coffee machine.

Works with a motor-pump – the groups have electronically regulated solenoid valves. You can obtain 4 different doses of coffee with constant quantity and temperature, settable doses and prebrewing.

- Stainless steel body also available in red, black & white
- Electric heating
- Automatic boiler water supply
- Auto stop of element in case of water shortage in boiler
- In-built pump
- Two fully flexible stainless steam and water arms

Code	Boiler (L)	Dimensions (WxDxH mm)	Weight (kg)	Voltage	Power (W/A)
BZOTTOCDE2IS1	8	500x495x535	57	240	2600/15
BZOTTOCDE2IB1	8	500x495x535	57	240	2600/15
BZOTTOCDE2IR1	8	500x495x535	57	240	2600/15
BZOTTOCDE2IW1	8	500x495x535	57	240	2600/15

BEZZERA PROFESSIONAL ESPRESSO MACHINE

This is the latest update on the traditionally styled volumetric espresso machines that has been a work horse of the Australian marketplace formany years.

- Body: AISI 304 commercial grade brushed stainless steel
- Frothing Ability: 3 Litres with 20 Second Recovery
- Temperature stability: Dual boiler probe system provides superior safety & greater thermal stability
- Cup Warmer: Large cup warming station above unit
- Water/steam: Two fully flexible stainless steam and water arms
- Boiler Refill: Automatic boiler refill, plus safety cut out to prevent damage

Code	Boiler (L)	Dimensions (WxDxH mm)	Weight (kg)	Voltage	Power (W/A)
BZB2016S2DE	11	750x550x515	54	240~415	3000/15
BZB2016R2DE	11	750x550x515	54	240~415	3000/15
BZB2016B2DE	11	750x550x515	54	240~415	3000/15
BZB2016S3DE	17	960x550x515	75	240~415	5000/25
BZB2016R3DE	17	960x550x515	75	240~415	5000/25
BZB2016B3DE	17	960x550x515	75	240~415	5000/25

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

BEZZERA VICTORIA ESPRESSO MACHINE

BEZZERA
Espresso Coffee Machine
MADE IN ITALY SINCE 1901

- Heavy duty multi-boiler technology
- Multi-boiler system
- TFT display programming
- Patented brewing profile system
- Automatic water regeneration
- Coffee temperature control
- Red and white models: order upon request

NEW PRODUCT

MADE IN ITALY

VICTORIA2B

MADE IN ITALY

VICTORIA3B

Code	Boiler (L)	Dimensions (WxDxH mm)	Weight (kg)	Voltage	Power (W/A)
2 Group Machine					
■ BZVICTORIA2B	2x6 + 2x1	820x680x560	100	415	7300
■ BZVICTORIA2R	2x6 + 2x1	820x680x560	100	415	7300
□ BZVICTORIA2W	2x6 + 2x1	820x680x560	100	415	7300
3 Group Machine					
■ BZVICTORIA3B	2x6 + 3x1	1050x680x560	120	415	8300
■ BZVICTORIA3R	2x6 + 3x1	1050x680x560	120	415	8300
□ BZVICTORIA3W	2x6 + 3x1	1050x680x560	120	415	8300

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

BEZZERA ARCADIA PROFESSIONAL ESPRESSO MACHINE

BEZZERA
Espresso Coffee Machine
MADE IN ITALY SINCE 1901

- Bezzera's years of expertise combined with the latest innovations in coffee extraction result in the Arcadia range. An espresso machine to satisfy even the most demanding users
- Group head heater maintain a constant temperature
- Copper boiler with heat exchange
- Internal volumetric motor pump
- Optional: Auto Foamer
- Wide working area and the unique trays allow to use cups up to 14cm high
- Separate group head profile control
- Malfunction alarms or maintenance reminders for service purpose
- Filter coffee friendly

MADE IN ITALY

ARCADIA-G1

ARCADIA-G2

ARCADIA-G2DP

Code	Boiler (L)	Dimensions (WxDxH mm)	Weight (kg)	Voltage	Power (W/A)
ARCADIA-G1	5	644x565x525	48	240	2300/10
ARCADIA-G2	11	824x565x525	60	240	3450/15
ARCADIA-G2DP	11	824x565x525	67	240	3450/15

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

BEZZERA EAGLE CLASSIC ESPRESSO MACHINE

This model is a faithful replica of the Belle Epoque period espresso machine. The body is hand made from the highest of quality materials. The Eagle is available in stunning golden brass that matches the performance of this classical volumetric espresso machine.

- Body: Polished Brass or Chrome
- Frothing Ability: 3 Litres with 20 second recovery
- Temperature stability: Dual boiler probe system provides superior safety & greater thermal stability
- Cup Warmer: Large cup warming station above unit
- Water/steam: Fully flexible chromed copper steam and water arms
- Boiler Refill: Automatic boiler refill, plus safety cut out to prevent damage
- Optional 3~N available on request

Code	Boiler (L)	Dimensions (WxDxH mm)	Weight (kg)	Voltage	Power (W/A)
BZEAGLEG2E	11	740x500x1100	52	240	3250/15
BZEAGLEB2E	11	740x500x1100	52	240	3250/15
BZEAGLEC2E	11	740x500x1100	52	240	3250/15

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

BEZZERA
Espresso Coffee Machine
MADE IN ITALY SINCE 1901

BEZZERA ELECTRONIC COFFEE GRINDER

The electronic doserless version without coffee dispenser allows the setting of 3 doses, through adjustment of the grinding time.

The coffee is ground directly into the filter holder.

- Aluminium body
- Flat Blade type 63mm dia with food friendly processing
- On-demand grinding with electronic dose adjustment
- Precise Grinding adjustment with a range of 0.01 mm per degree
- Daily production approx 3.5kg coffee bean
- Coffee-bean hopper capacity - 1kg
- 3 doses with independent adjustment
- Color capacitive touch screen display and button panel to control does of coffee and time

Code	Hopper (kg)	Speed (RPM)	Dimensions (WxDxH mm)	Weight (kg)	Voltage	Power (W/A)
BZM80EB	1	1400	340x225x580	11.4	240	420/10

SIRIO Q GRINDER

Sirio-Q has been created to revolutionise the way of grinding the coffee.
The new premium grinder has been developed to meet the needs of baristas who are constantly looking for coffee with a perfect balance and excellent aroma.

The coffee is ground directly into the filter holder.

- Aluminium body
- Flat Blade type 77mm dia with food friendly processing
- Three adjustable speed (900RPM, 1200RPM, 1500RPM)
- Daily production approx 15kg coffee bean
- Coffee-bean hopper capacity - 0.5kg
- Double/single shot or manual single dose
- Starting switch activated by the portafilter
- Touch screen control panel

Code	Hopper (kg)	Speed (RPM)	Dimensions (WxDxH mm)	Weight (kg)	Voltage	Power (W/A)
BZSIRIOQ	0.5	1500	200x390x630	20.5	240	1000/10

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

COMMERCIAL BARISTA ACCESSORIES

KNOCK OUT WASTE TUBE

- The Knock Out waste tube is a commercially tough coffee waste bin for cafés. The tube includes a highly durable acrylic knock bar with removable top for easy disposal of waste and cleaning. This robust accessory is and essential product for all barista workbenches.

Code	Dimensions (WxDxH mm)	Weight (kg)
DS86L	230x230x860	1.25

MILK JUG RINSERS

- Rinsing milk jugs between each use is both sanitary and beneficial in producing quality textured milk
- Easy to use and maintain, the units are ready to connect, (includes water inlet and drainage connections)
- Can easily be adapted to fit any espresso bar
- Made of stainless steel
- BS-MJR2 includes John Guest adaptor, 3/8 water tube, drain fitting
- BS-MJR3 must be connected to cold water only with a 350kpa pressure limiting valve

SP-MJR1

BS-MJR2

BS-MJR3

Code	Dimensions (WxDxH mm)	Weight (kg)
Counter Top Models		
SP-MJR1	160x180x120	1.25
BS-MJR2	610x178x25	0.8
Bench Insert Model		
BS-MJR3	165x180x100	1.25

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

HOT WATER URNS

- Mirror finish stainless steel body
- Concealed elements for easy cleaning
- Non-drip tap
- Temperature Range 30°C to 100°C
- External over temp reset button

Code	Litres	Dimensions (ØxH mm)	Weight (kg)	Voltage	Power (KW/A)
WB-10	10	210 (280 including handles) x450	2.7	240	2/10
WB-20	20	265 (320 including handles) x510	3.9	240	2.5/15
WB-30	30	350 (420 including handles) x550	4.1	240	3/15

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

650 SERIES EQUIPMENT

Example of optional bench stand shown on FlexiDrawer Counter Fridges CRB1-2 + CRB-1-3

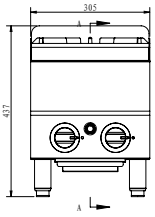
• Gas equipment must be commissioned by an authorised technician.

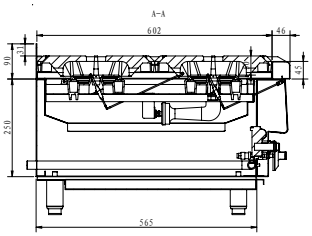
Prices and specifications are subject to change without notice. Pictures are for illustrative purpose and final product may differ

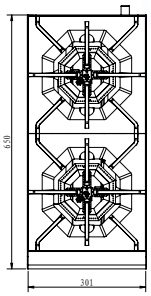
650 SERIES GAS RANGE / COOKTOP

- Stainless steel construction
- Compact design
- Italian gas valve
- Sturdy adjustable feet
- Food van friendly
- Cast iron trivets
- Piezo ignition
- Optional stand
- Heavy duty 24.5 Mj burners

JUS-TR-2 / JUS-TR-2LPG

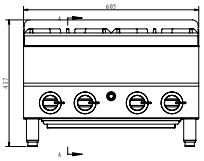


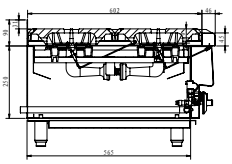


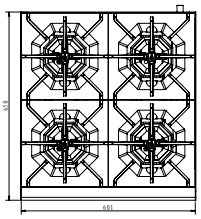


NEW PRODUCT

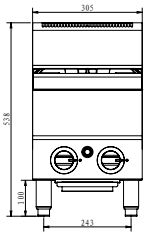
JUS-TR-4 / JUS-TR-4LPG

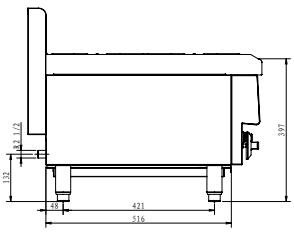


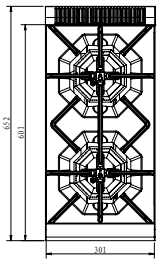




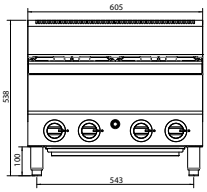
JUS-TR-2B / JUS-TR-2BLPG

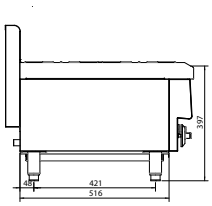


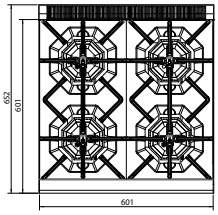




JUS-TR-4B / JUS-TR-4BLPG







Code	Gas Type	Dimensions (WxDxH mm)	Weight (kg)	Regulator Size	Consumption (MJ/h)
Without splashback					
JUS-TR-2	NG	305x650x437	23	1/2″	49
JUS-TR-2LPG	LPG/ULPG	305x650x437	23	1/2″	47
JUS-TR-4	NG	600x650x437	38	1/2″	98
JUS-TR-4LPG	LPG/ULPG	600x650x437	38	1/2″	94
With splashback					
JUS-TR-2B	NG	305x652x538	24	1/2″	49
JUS-TR-2BLPG	LPG/ULPG	305x652x538	24	1/2″	47
JUS-TR-4B	NG	601x652x538	38	1/2″	98
JUS-TR-4BLPG	LPG/ULPG	601x652x538	38	1/2″	94

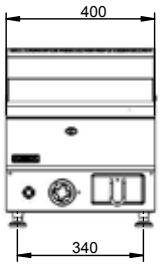
• Gas equipment must be commissioned by an authorised technician.

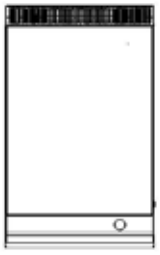
Prices and specifications are subject to change without notice. Pictures are for illustrative purpose and final product may differ

650 SERIES -GRIDDLE PLATE

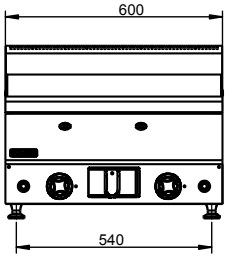
- Stainless steel construction
- Sturdy adjustable feet
- Compact design
- Food van friendly
- Italian gas valve
- 12mm mild steel griddle plate
- Optional stand

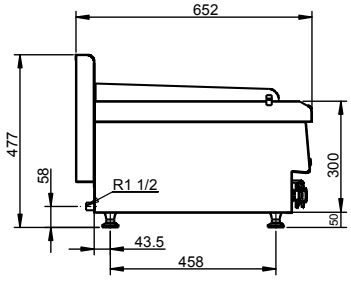
JUS-TRG40/JUS-TRG40LPG

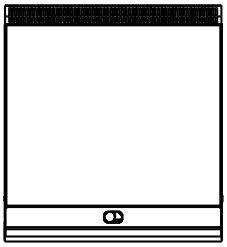




JUS-TRG60/JUS-TRG60LPG



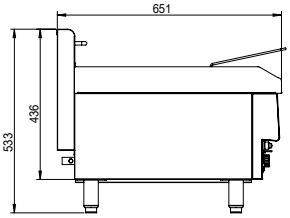


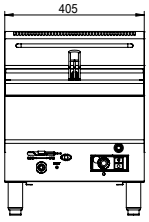


Code	Gas Type	Burner	Dimensions (WxDxH mm)	Weight (kg)	Regulator Size	Consumption (MJ/h)
JUS-TRG40	NG	1	400x650x475	47	1/2″	21
JUS-TRG40LPG	LPG	1	400x650x475	47	1/2″	21
JUS-TRG60	NG	2	600x650x475	67	1/2″	42
JUS-TRG60LPG	LPG	2	600x650x475	67	1/2″	42

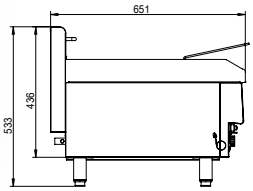
650 SERIES COUNTERTOP GAS FRYER

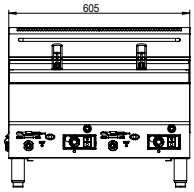
- Stainless steel construction
- Compact design
- Italian gas valve
- Sturdy adjustable feet
- Food van friendly
- Optional stand
- Front mounted drain for easy cleaning and maintenance





JUS-TRC-1





JUS-TRC-2

Code	Gas Type	Tank Capacity (L)	Dimensions (WxDxH mm)	Weight (kg)	Regulator Size	Consumption (MJ/h)
JUS-TRC-1	NG	10	400x650x475	23	1/2″	15
JUS-TRC-1LPG	LPG	10	400x650x475	23	1/2″	14
JUS-TRC-2	NG	2 x 10	600x650x475	38	1/2″	33
JUS-TRC-2LPG	LPG	2 x 10	600x650x475	38	1/2″	33

• Gas equipment must be commissioned by an authorised technician.

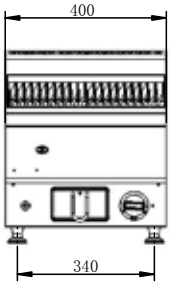
Prices and specifications are subject to change without notice. Pictures are for illustrative purpose and final product may differ

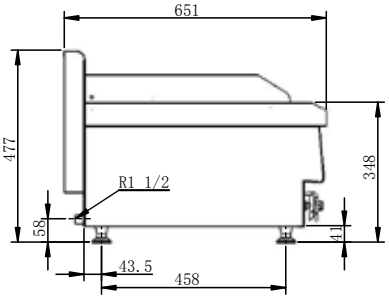
650 SERIES -CHARGRILL/CHARGRILL GRIDDLE COMBO

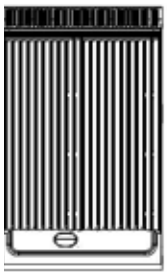
- Stainless steel construction
- Sturdy adjustable feet
- Compact design
- Food van friendly
- Italian gas valve
- Heavy duty cast iron chargrill

2+2 YEARS WARRANTY 4 YEAR WITH PRODUCT REGISTRATION*

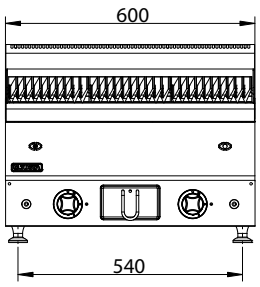
JUS-TRH40/JUS-TRH40LPG

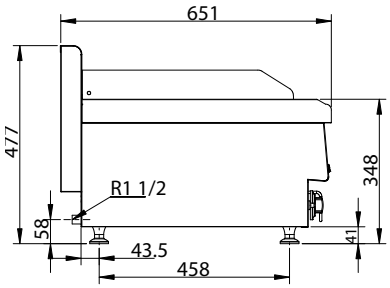


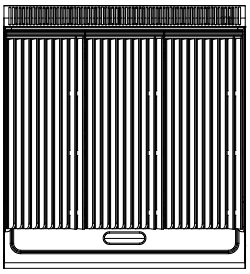




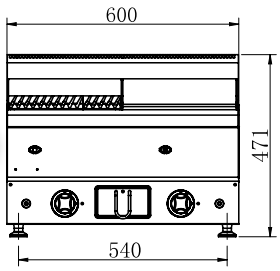
JUS-TRH60/JUS-TRH60LPG

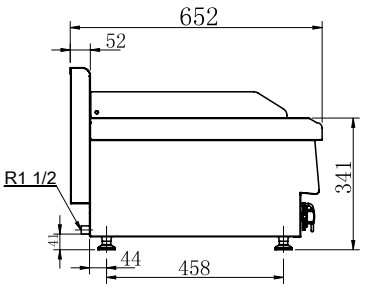


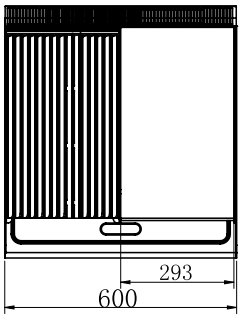




JUS-TRGH60/JUS-TRGH60LPG







Code	Gas Type	Dimensions (WxDxH mm)	Weight (kg)	Regulator Size	Consumption (MJ/h)
1 Burner Chargrill					
JUS-TRH40	NG	400x650x475+60	45	1/2″	28
JUS-TRH40LPG	LPG	400x650x475+60	45	1/2″	28
2 Burner Chargrill					
JUS-TRH60	NG	600x650x475+60	73	1/2″	56
JUS-TRH60LPG	LPG	600x650x475+60	73	1/2″	56
2 Burner 1/2 Chargrill & 1/2 Griddle					
JUS-TRGH60	NG	600x650x475+60	77	1/2″	49
JUS-TRGH60LPG	LPG	600x650x475+60	77	1/2″	49

• Gas equipment must be commissioned by an authorised technician.

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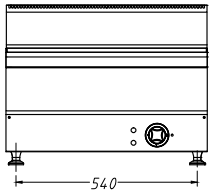
650 SERIES - ELECTRICAL BAIN MARIE & PASTA COOKER

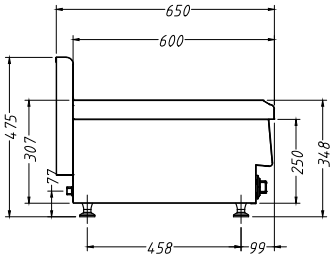
ELECT-MAX

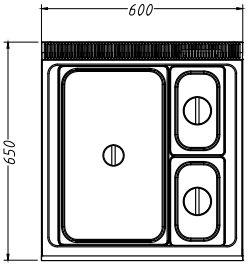
- Stainless steel construction
- Sturdy adjustable feed
- Compact design
- Food van friendly
- JUS-DM-2 also available in gas, suitable for 6 or 9 baskets

2+2 YEARS WARRANTY 4 YEAR WITH PRODUCT REGISTRATION*

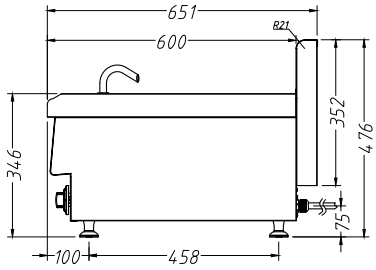
JUS-TY-2

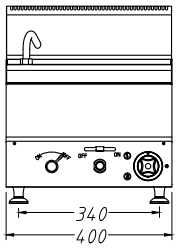


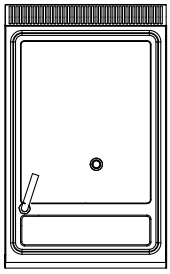




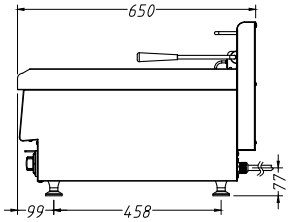
JUS-DM-2

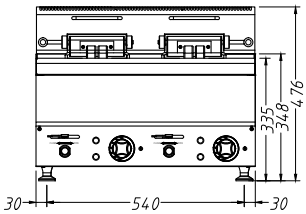


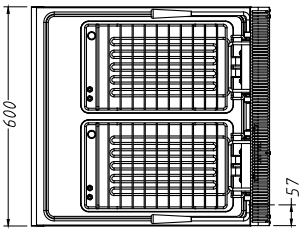




JUS-TEF-2







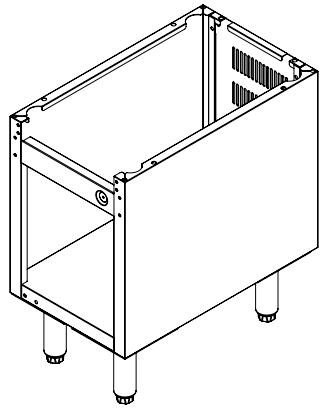
Code	Gas Type	Dimensions (WxDxH mm)	Weight (kg)	Voltage	Power (W/A)
Bain Marie with 1x 1/1 + 2x 1/4 GN Pan & Lid					
JUS-TY-2	—	600x650x475	24.4	240	1200/10
Pasta Cooker 15L					
JUS-DM-2	—	400x650x475	25.6	415	5400/3~N
Electric Fryer 2x 13L					
JUS-TEF-2	—	600x650x475	35	415	17000/3~N

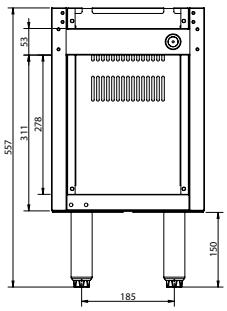
• Gas equipment must be commissioned by an authorised technician.

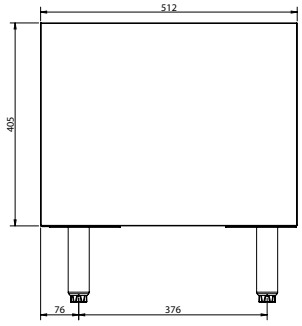
Prices and specifications are subject to change without notice. Pictures are for illustrative purpose and final product may differ

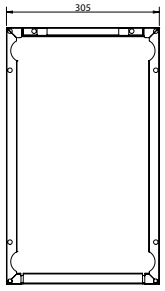
650 SERIES - STAINLESS STEEL STANDS

JUS300E

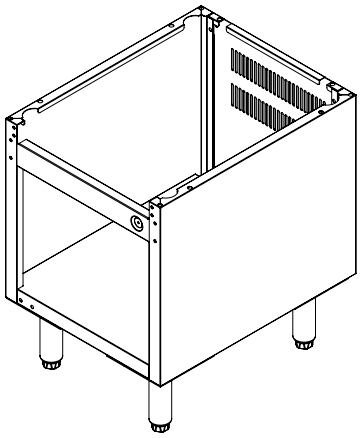


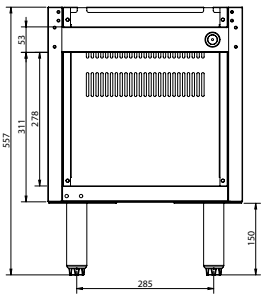


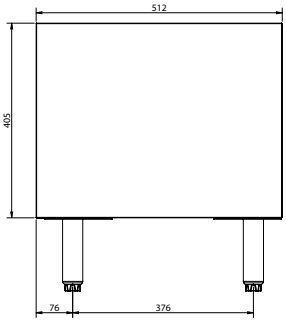


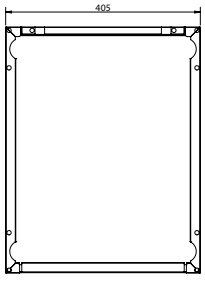


JUS400E

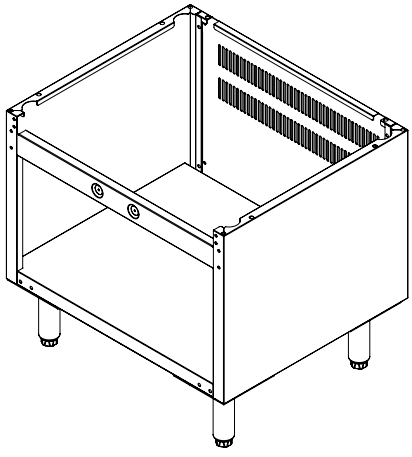


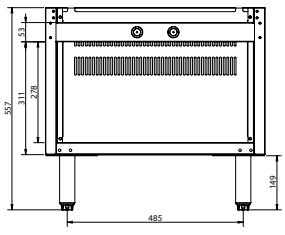


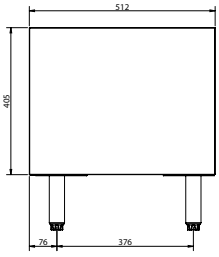


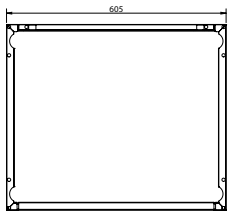


JUS600E







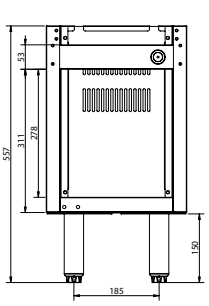


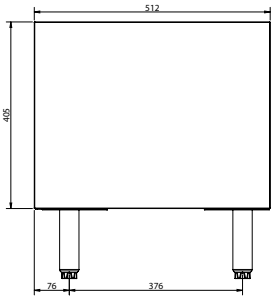
Code	Gas Type	Description	Dimensions (WxDxH mm)	Weight (kg)
JUS300E	–	Cabinet for JUS-TR-2B	305x512x557	11
JUS400E	–	Cabinet for JUS-TRC-1	405x512x557	13
JUS600E	–	Cabinet for JUS-TR-4B & JUS-TRC-2	605x512x557	15.5

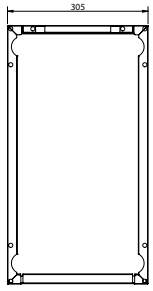
Prices and specifications are subject to change without notice. Pictures are for illustrative purpose and final product may differ

650 SERIES - STAINLESS STEEL STANDS

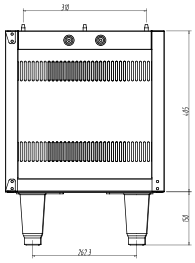
JUS300

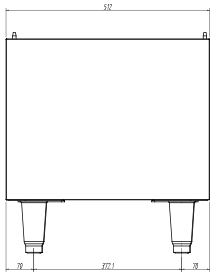


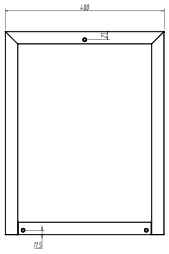




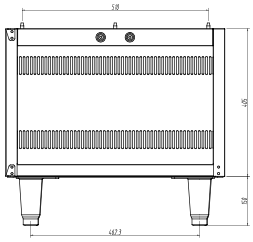
JUS400

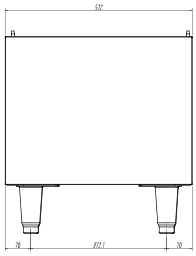


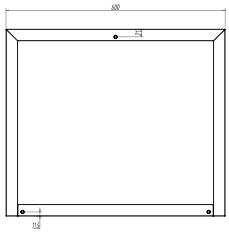




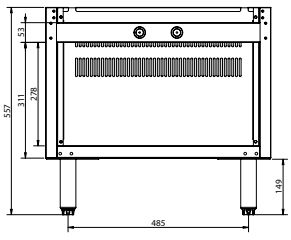
JUS600

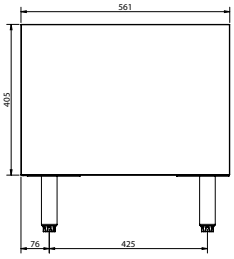


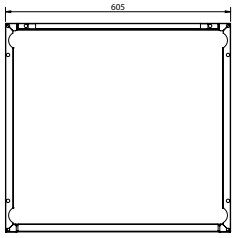




JUS600S







Code	Gas Type	Description	Dimensions (WxDxH mm)	Weight (kg)
JUS300	–	Cabinet for JUS-TR-2	305x512x557	11
JUS600S	–	Cabinet for JUS-TR-4	605x561x557	15.5
JUS400	—	Cabinet for 400mm wide JUS-TRG, TRH, TY, DM, TEF	400x512x555	13
JUS600	—	Cabinet for 600mm wide JUS-TRG, TRH, TY, DM, TEF	600x512x555	15.5
JUS400-Door	—	Optional door assembly only for JUS400 model	—	—
JUS600-Door	—	Optional door assembly only for JUS600 model	—	—

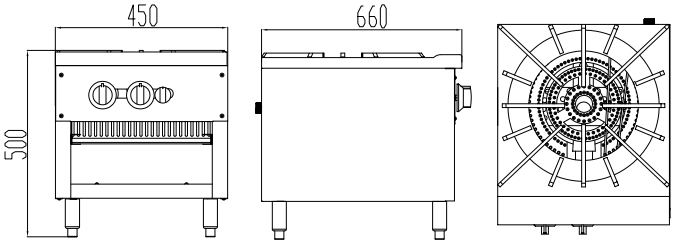
Prices and specifications are subject to change without notice. Pictures are for illustrative purpose and final product may differ

GAS 800 SERIES U.S. DESIGN

GASMAX BENCH TOPS & OPTIONAL STANDS

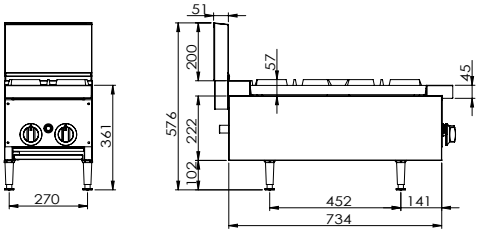
- Heavy duty trivets
- Adjustable height 45mm
- Stainless steel construction
- Sturdy adjustable feet S/S drip pans
- Stands at bottom of page

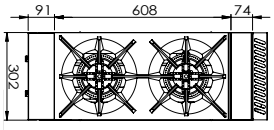
RB-1E



RB-1B

RB-2E / RB-2ELPG





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
Dual Ring Burner with Back Board & additional built in faucet					
RB-1B	NG	450x660x780	35	3/4"	60
RB-1BLPG	LPG	450x660x780	35	3/4"	60
2 Burner					
RB-2E	NG	300x770x380+60	34	3/4"	48
RB-2ELPG	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 equipment must be commissioned by an authorised technician.

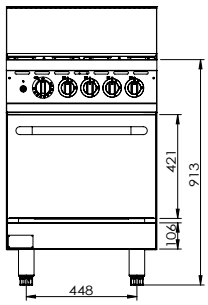
Prices and specifications are subject to change without notice. Pictures are for illustrative purpose and final product may differ

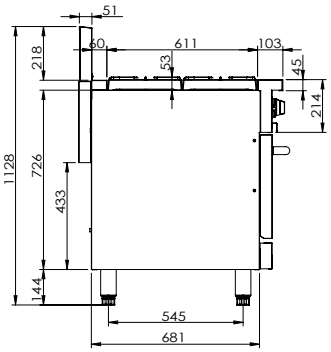
GAS 800 SERIES RANGE WITH OVEN

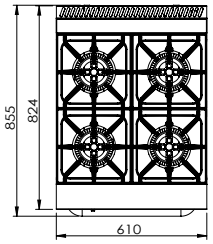
- Stainless steel front, galvanized sides
- Cast iron open burner
- Versatile heavy duty cast iron trivets, suitable for both woks and pans
- Thermostat (100ºC- 300ºC) controlled oven
- Welded frame structure for best stability
- Flame failure control valve
- 12" x12"(30x30cm) cast iron grate
- Adjustable 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

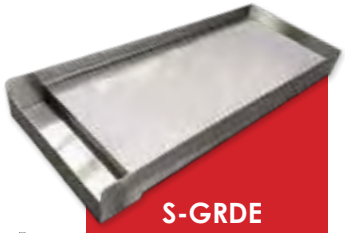
2+2 YEARS WARRANTY 4 YEAR WITH PRODUCT REGISTRATION

GBS4T / GBS4TLPG



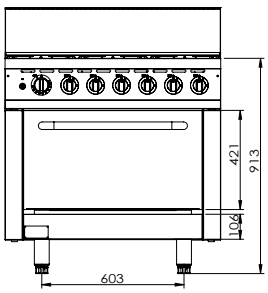


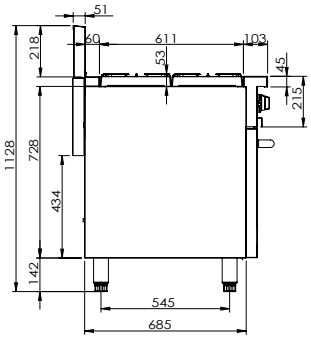


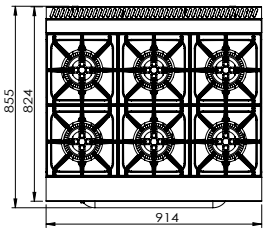


S-GRDE
Simply sits over 2 burners and has removable drip tray

GBS6T / GBS6TLPG







Code	Gas Type	Dimensions (WxDxH mm)	Oven Dimensions (WxDxH mm)	Weight (kg)	Regulator Size	Consumption (MJ/h)
4 Gas Burner with Large Oven						
GBS4T	NG	610x855x1128	518x655x350	120	3/4"	162
GBS4TLPG	LPG	610x855x1128	518x655x350	120	3/4"	168
6 Gas Burner with Large Oven						
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		—	—	—

• 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

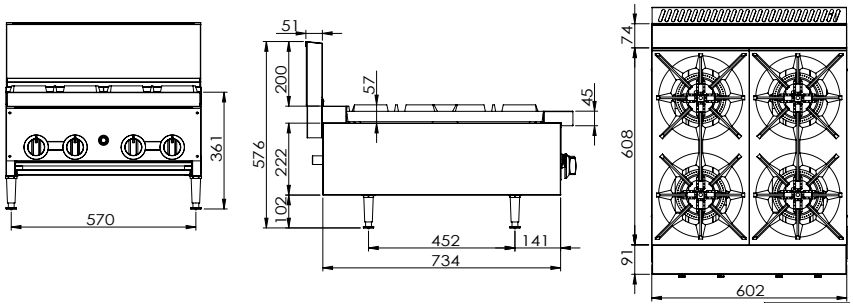
GAS 800 SERIES U.S. DESIGN

GASMAX BENCH TOPS & OPTIONAL STANDS

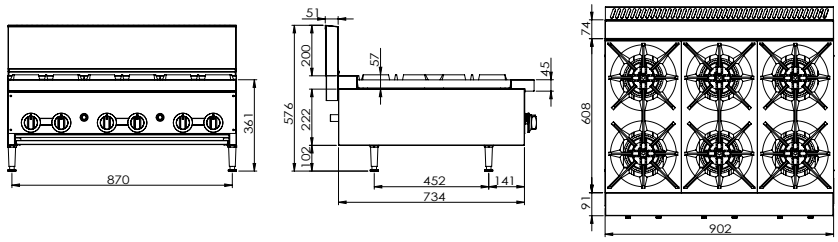
- Heavy duty trivets
- Adjustable height 45mm
- Stainless steel construction
- Sturdy adjustable feet
- S/S drip pans
- Pilot light & pilot light switch
- Stands at bottom of page

2+2 YEARS WARRANTY 4 YEAR WITH PRODUCT REGISTRATION

RB-4E / RB-4ELPG



RB-6E / RB-6ELPG



RB-4-SE

RB-4-SEN

NEW PRODUCT

Code	Gas Type	Dimensions (WxDxH mm)	Weight (kg)	Regulator Size	Consumption (MJ/h)
4 Burner					
RB-4E	NG	602x824x575	60	3/4"	96
RB-4ELPG	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					
RB-6E	NG	902x824x575	84	3/4"	144
RB-6ELPG	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.

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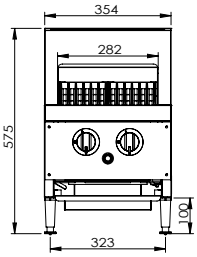
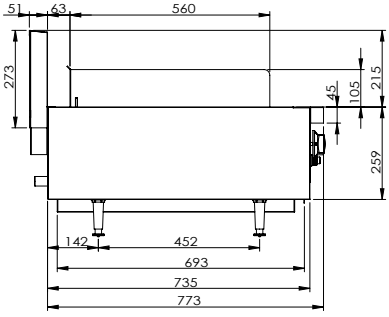
GAS 800 SERIES U.S. DESIGN

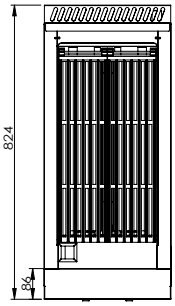
GAS CHAR GRILL TOPS

- 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 30 for details

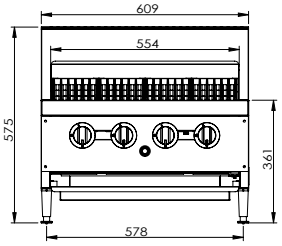
QR-14E / QR-14ELPG

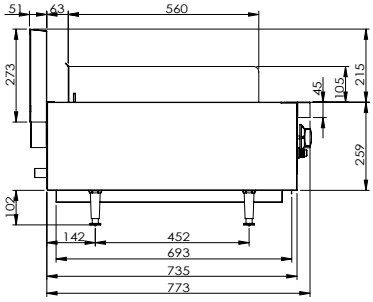


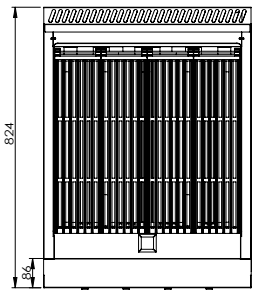




QR-24 / QR-24LPG







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.

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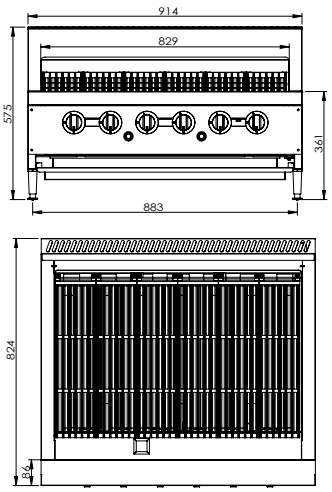
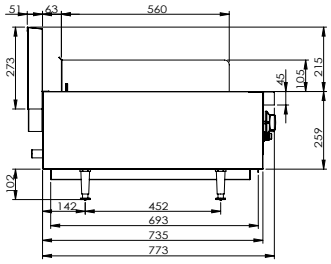
GAS 800 SERIES U.S. DESIGN

GAS CHAR GRILL TOPS

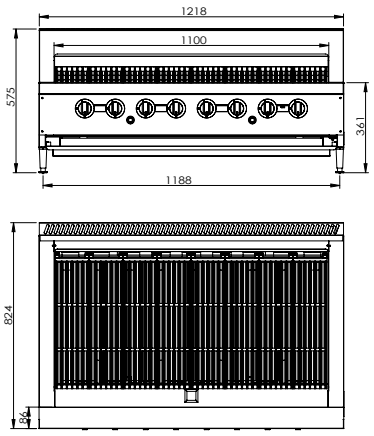
- Multiple heavy duty cast iron burners
- S/S construction
- S/S drip pans
- Versatile heavy duty cast iron grills, suitable for both steak and fish
- Auto igniter
- Flame failure
- Stands & Basting Rails available. See page 30 for details

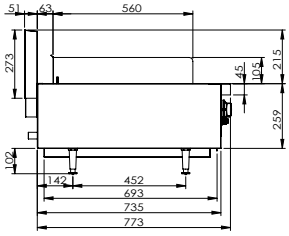
QR-36 / QR-36LPG





QR-48 / QR-48LPG





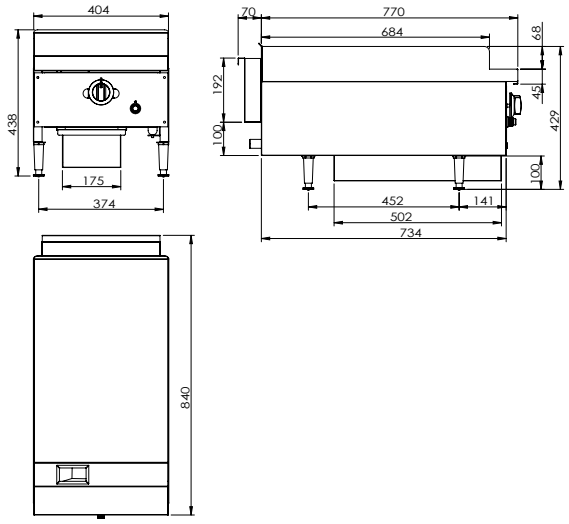
Code	Gas Type	Dimensions (WxDxH mm)	Weight (kg)	Regulator Size	Consumption (MJ/h)
6 Burner					
QR-36E	NG	914x824x575	134	3/4"	132
QR-36ELPG	LPG	914x824x575	134	3/4"	117
8 Burner					
QR-48E	NG	1218x824x575	174	3/4"	176
QR-48ELPG	LPG	1218x824x575	174	3/4"	148

GAS 800 SERIES U.S. DESIGN

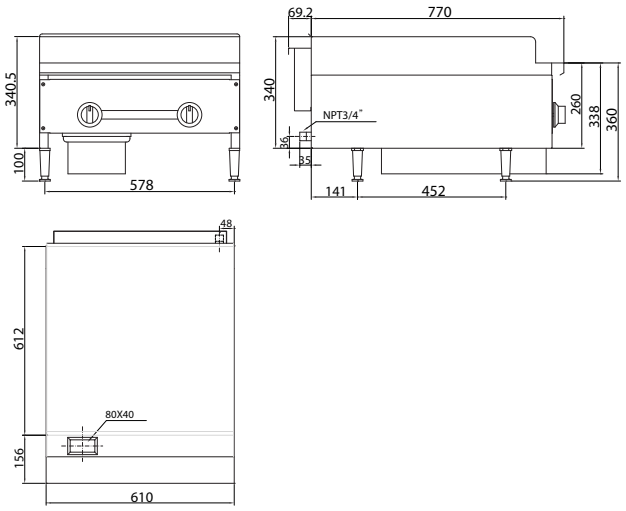
GAS GRIDDLE TOPS

- Multiple heavy duty cast iron burners
- S/S construction
- Fast heat recovery
- 20mm thick mild steel griddle plate
- S/S drip pans
- Auto igniter
- Flame failure
- Stands & Basting Rails available. See page 30 for details

RGT-16E / RGT-16ELPG



RGT-24 / RGT-24LPG



Code	Gas Type	Griddle Plate Size (WxDxH mm)	Dimensions (WxDxH mm)	Weight (kg)	Regulator Size	Consumption (MJ/h)
1 Burner						
RGT-16E	NG	400x612x20	404x840x438	69	3/4"	28
RGT-16ELPG	LPG	400x612x20	404x840x438	69	3/4"	27
2 Burner						
RGT-24E	NG	606x612x20	610x850x360+60	90	3/4"	56
RGT-24ELPG	LPG	606x612x20	610x850x360+60	90	3/4"	54

• Gas equipment must be commissioned by an authorised technician.

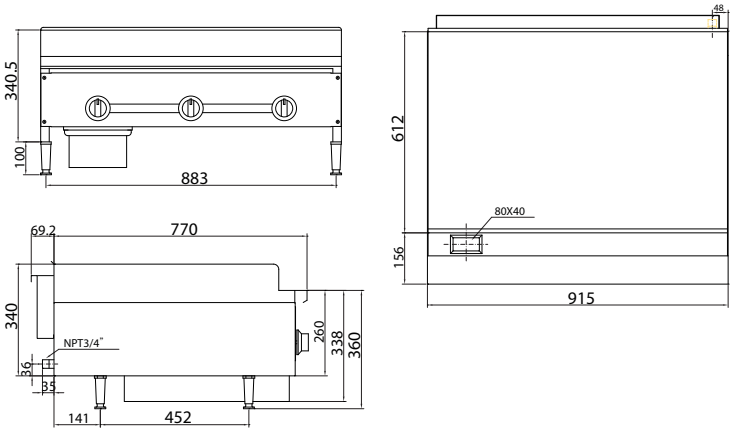
Prices and specifications are subject to change without notice. Pictures are for illustrative purpose and final product may differ

GAS 800 SERIES U.S. DESIGN

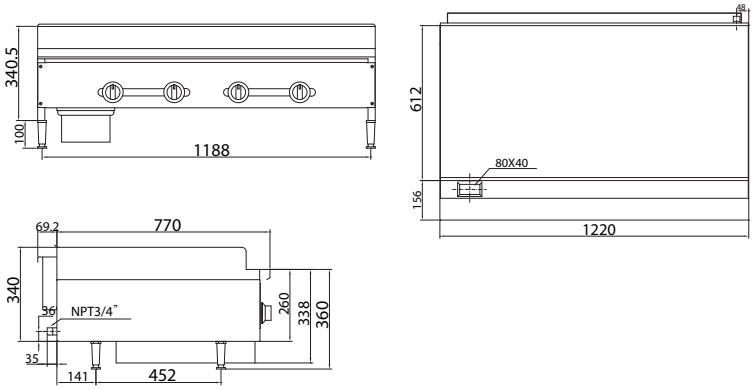
GAS GRIDDLE TOPS

- Multiple heavy duty cast iron burners
- S/S construction
- Fast heat recovery
- 20mm thick mild steel griddle plate
- S/S drip pans
- Auto igniter
- Flame failure
- Stands & Basting Rails available. See page 30 for details

RGT-36 / RGT-36LPG



RGT-48 / RGT-48LPG



Code	Gas Type	Griddle Plate Size (WxDxH mm)	Dimensions (WxDxH mm)	Weight (kg)	Regulator Size	Consumption (MJ/h)
3 Burner						
RGT-36E	NG	911x612x20	915x850x360+60	130	3/4"	84
RGT-36ELPG	LPG	911x612x20	915x850x360+60	130	3/4"	81
4 Burner						
RGT-48E	NG	1216x612x20	1220x850x360+60	169	3/4"	112
RGT-48ELPG	LPG	1216x612x20	1220x850x360+60	169	3/4"	108

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GAS 800 SERIES U.S. DESIGN

STAINLESS STEEL STAND WITH GRILL UNDERSHELF

QR-24-SE

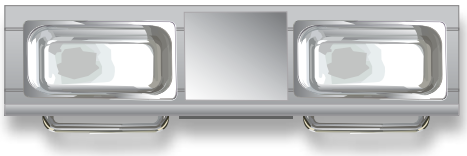
QR-36-SE

QR-48-SE

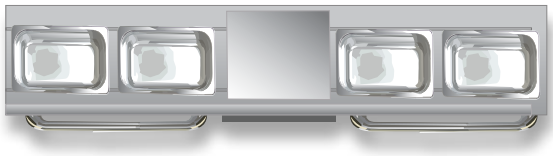
Code	Compatible Models	Weight (kg)
QR-14-SE	QR-14E	10
RGT-16-SE	RGT-16E	9
QR-24-SE	QR-24E & RGT-24E	13
QR-36-SE	QR-36E & RGT-36E	16
QR-48-SE	QR-48E & RGT-48E	19

STAINLESS STEEL BASTING RAIL

QR-24-BR



QR-36-BR



QR-48-BR

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

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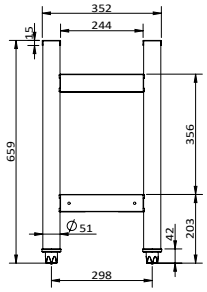
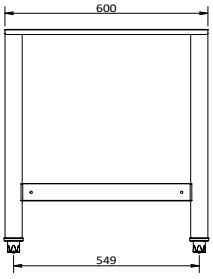
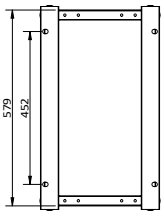
STAINLESS STEEL STAND WITH SOLID UNDERSHELF

QR-14-SEN

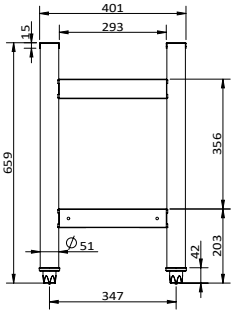


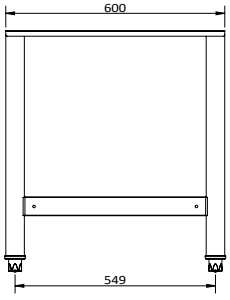


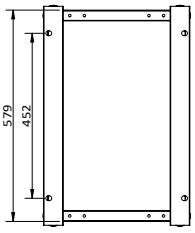


NEW PRODUCT

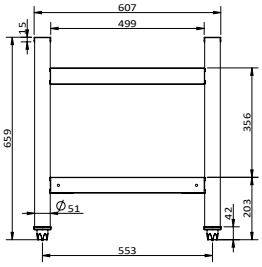
RGT-16-SEN

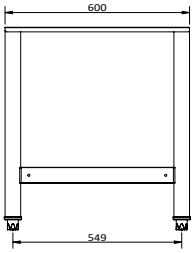


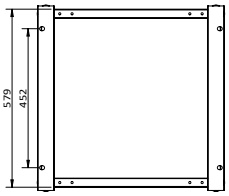




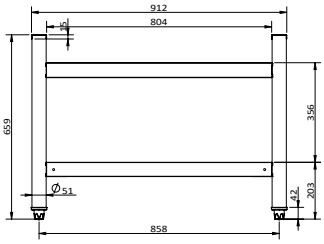
QR-24-SEN

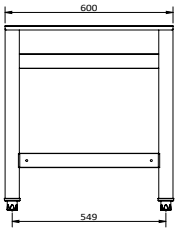


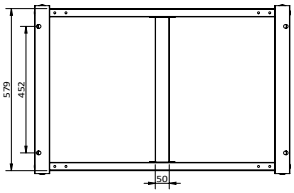




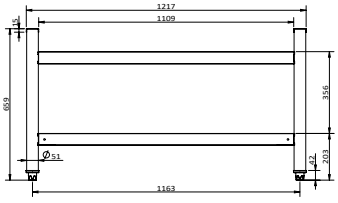
QR-36-SEN

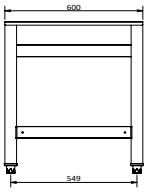


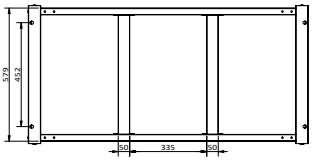




QR-48-SEN







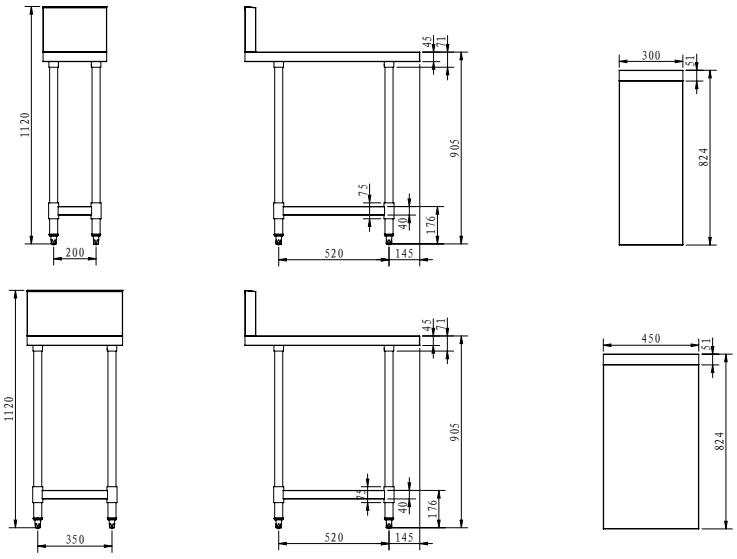
Code	Compatible Models	Weight (kg)
QR-14-SEN	QR-14E	2.5
RGT-16-SEN	RGT-16E	2.5
QR-24-SEN	QR-24E & RGT-24E	4
QR-36-SEN	QR-36E & RGT-36E	5
QR-48-SEN	QR-48E & RGT-48E	7

• Gas 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 800 SERIES INFILL BENCHES U.S. DESIGN

WBB-0300R / WBB-0450R

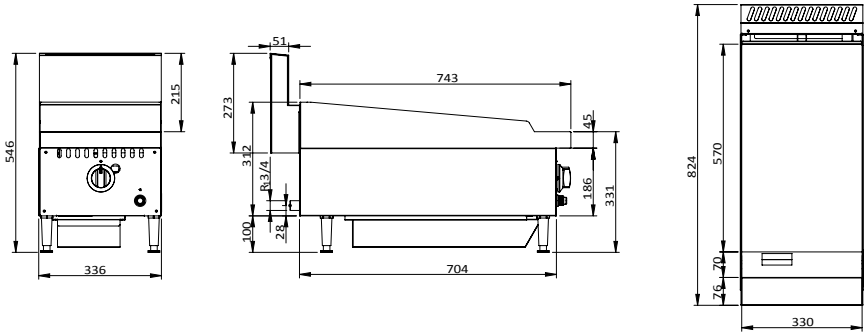


Code	Compatible Models	Weight (kg)
WBB-0300R	RB Cooktop / GBS Grill and Toaster / QR Chargrill / GG Griddle	18
WBB-0450R	RB Cooktop / GBS Grill and Toaster / QR Chargrill / GG Griddle	26

GAS GRIDDLES

- Steel U-shape burner, each 30mj/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 34

GG-12



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

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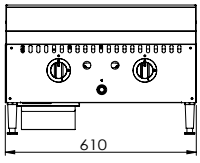
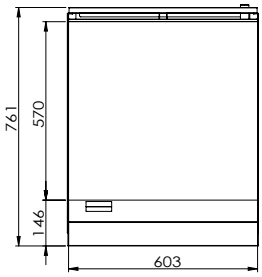
GAS GRIDDLES

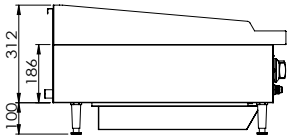
- Steel U-shape burner, each 30mj/hr for better heat distribution
- One control every 12”
- Standby pilot for easy start
- 22mm thickness griddle plate
- Stainless steel adjustable heavy duty legs
- Oil collector at the bottom
- Stainless steel in the front & sides
- Manual control
- Optional stands on page 34

2+2 YEARS WARRANTY 4 YEAR WITH PRODUCT REGISTRATION

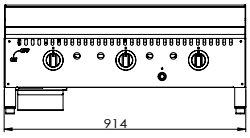
GG-24

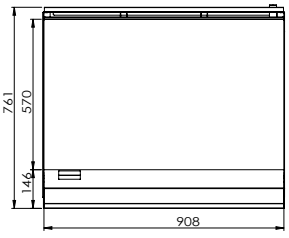


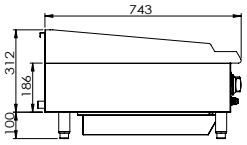




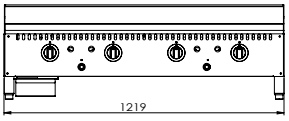
GG-36

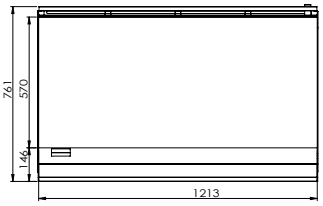


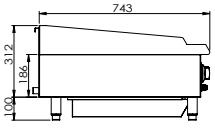




GG-48







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

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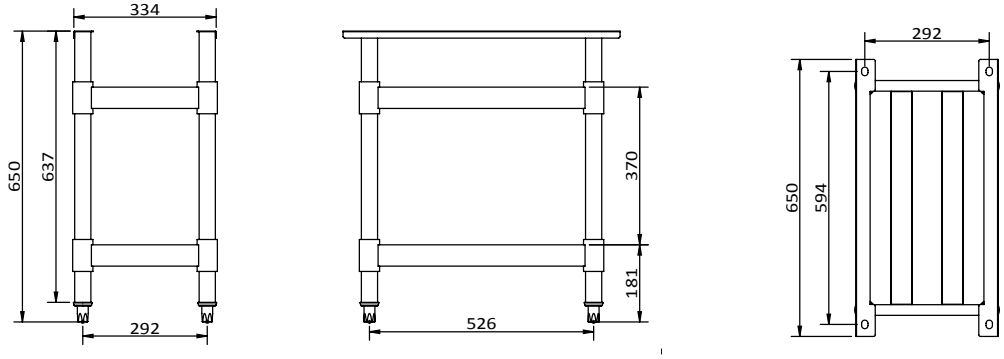
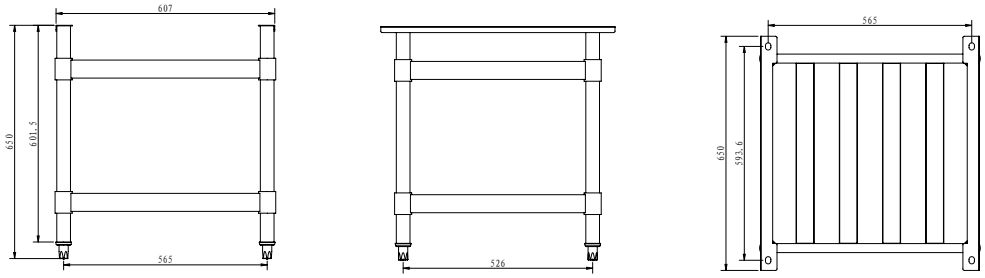
GAS GRIDDLE STANDS

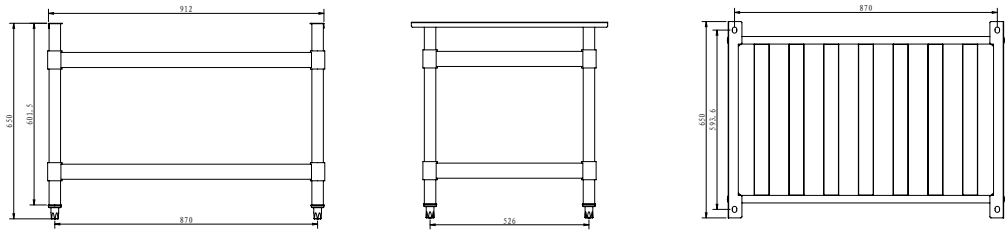
GG-12-SE



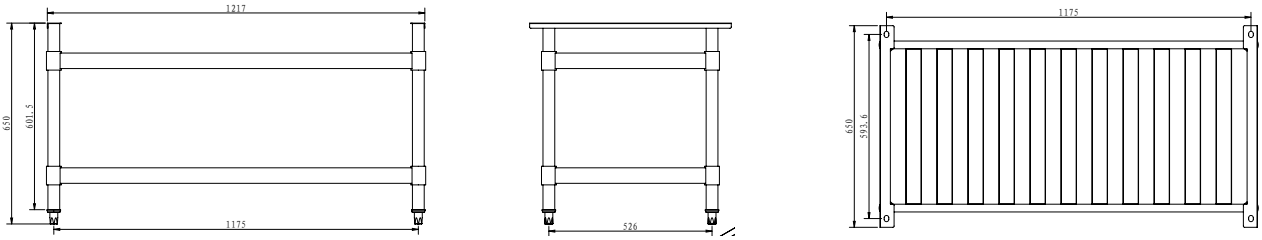
GG-24-SE



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 equipment must be commissioned by an authorised technician.

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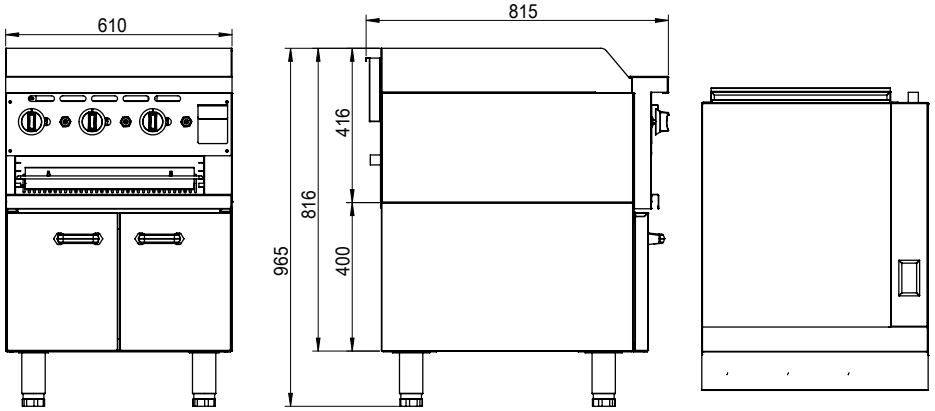
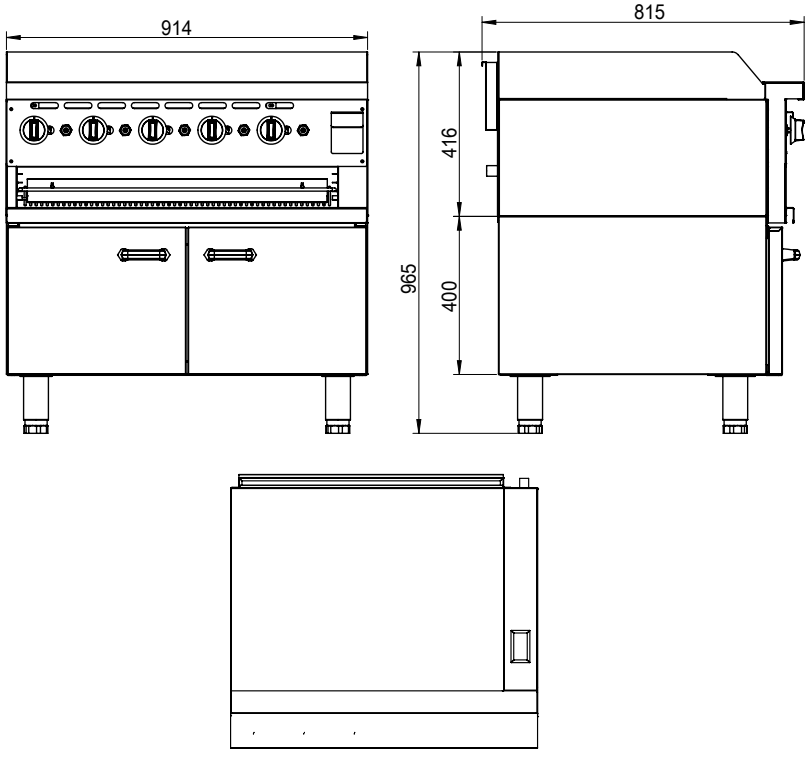
GAS GRIDDLE & TOASTER

- 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

GGS-24/GGS-24LPG



GGS-36/GGS-36LPG



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

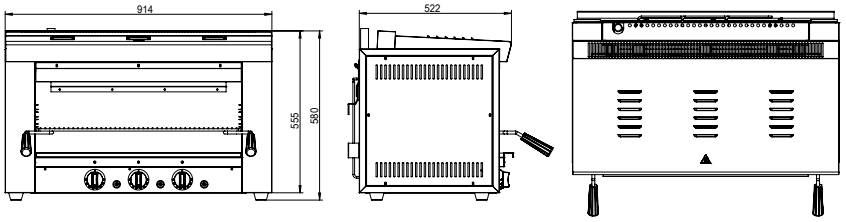
• Gas equipment must be commissioned by an authorised technician.

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

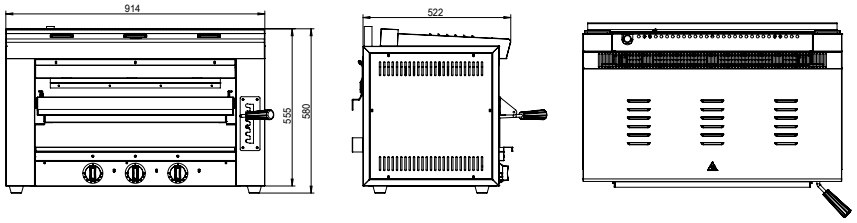
GAS SALAMANDER & CHARGRILL

- 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

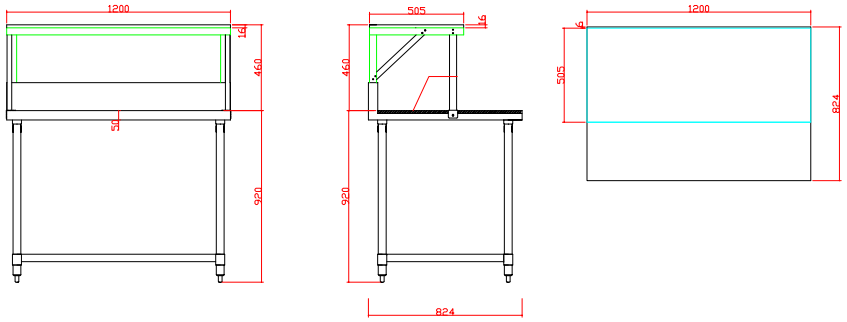
REB-02E / REB-02ELPG



REB-03E / REB-03ELPG



SMB-8-1200



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	—	—

• 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 4 BURNER DONER KEBAB UNIT

- Stainless steel construction
- 240 volt rotation motors
- Adjustable burner railing system to accommodate different skewer sizes
- Individual controls for burners
- Easy slide burner for optimum heat control
- 740mm meat spit
- 35kg load capacity
- Heat retainer & deflecting wings (optional)

Code	Gas Type	Dimensions (WxDxH mm)	Weight (kg)	Regulator Size	Consumption (MJ/h)	Voltage	Power (W/A)
RG-2	NG	534x700x1015	31	1/2"	52	240	250/10
RG-2LPG	LPG	534x700x1015	31	1/2"	44	240	250/10
Additional Meat Rod Assembly							
RG-2-MS	—	—	—	—	—	—	—

SEMI-AUTOMATIC KEBAB UNIT

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

• 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

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

KS100E

CKS100

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 Serrated blade						
CKS100	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

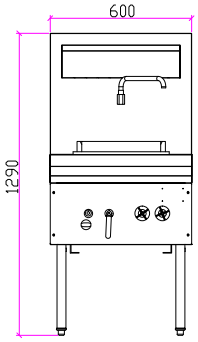
• Gas equipment must be commissioned by an authorised technician.

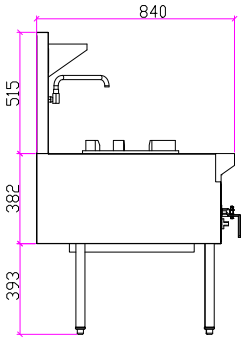
Prices and specifications are subject to change without notice. Pictures are for illustrative purpose and final product may differ

ASIAN RANGE – HEAVY DUTY S/S WATERLESS GAS WOKS

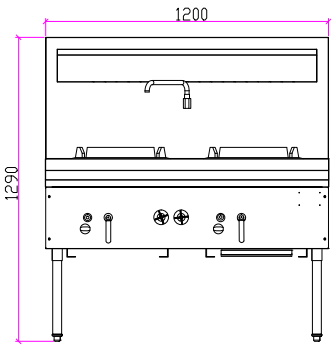
- Cast iron wok rings, anti-leak around the rings
- 14" Heavy duty cast iron wok rings
- Stainless steel exterior
- Removable drip tray and front gutter for ease
- High heat output
- Standard with flame failure and pilot light
- Extra high splash back with spice shelf mechanically attached
- Flat front panel for valve control by knee-push or hand turn action
- Front gutter designed for easy clean and maintenance
- Duckbill jet burners included, Chimney burners installed on request

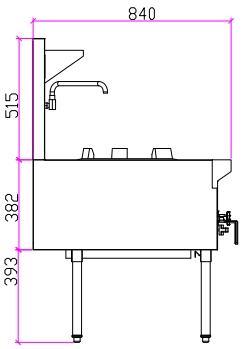
WW-1N / WW-1L



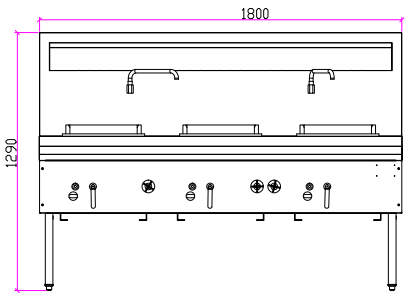


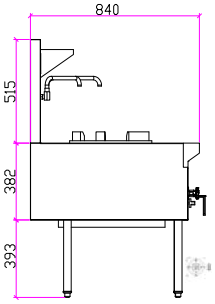
WW-2N / WW-2L





WW-3N / WW-3L





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.

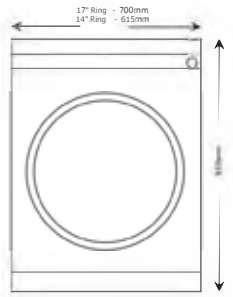
• Gas equipment must be commissioned by an authorised technician.

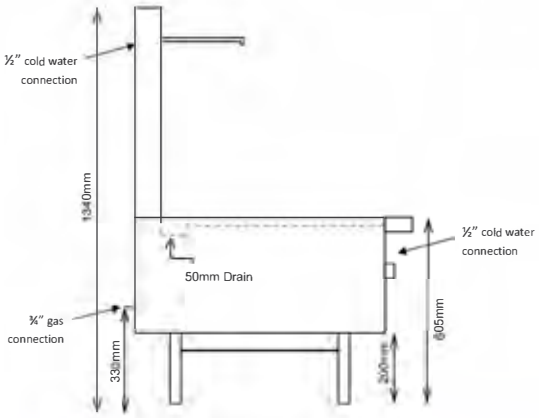
Prices and specifications are subject to change without notice. Pictures are for illustrative purpose and final product may differ

HEAVY DUTY S/S WATERLESS GAS WOKS

- Powerful jet duckbill burner
- Cast iron ring reducer for smaller pots
- Pilot & flame failure to all burners
- Stainless Steel Exterior.
- Front or Rear Gutter
- 14" or 17" cast iron ring

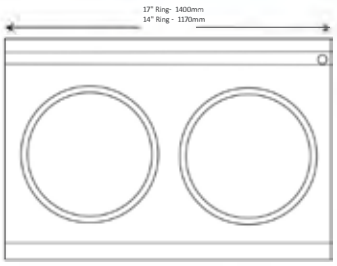
WTL-1/17 / WTL-1/14

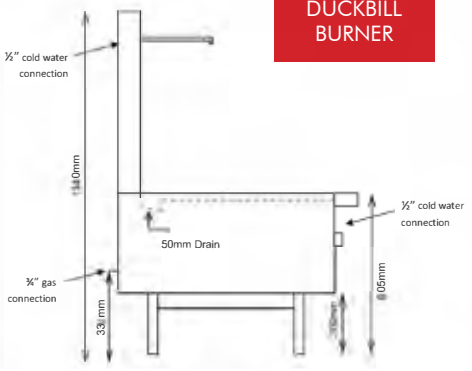




DUCKBILL BURNER

WTL-2/17 / WTL-2/14





Code	Gas Type	Burner	Dimensions (WxDxH mm)	Weight (kg)	Regulator Size	Duckbill NG (MJ/h)	Duckbill LPG (MJ/h)
17" Ring Wok with 28 Jet Duckbill Burner							
WTL-1/17	NG or LPG (please specify)	1	715x910x1340	130	3/4"	190	140
WTL-2/17	NG or LPG (please specify)	2	1400x910x1340	250	2x 3/4"	380	280
14" Ring Wok with 18 Jet Duckbill Burner							
WTL-1/14	NG or LPG (please specify)	1	615x910x1340	125	3/4"	125	92
WTL-2/14	NG or LPG (please specify)	2	1170x910x1340	238	2x 3/4"	238	184

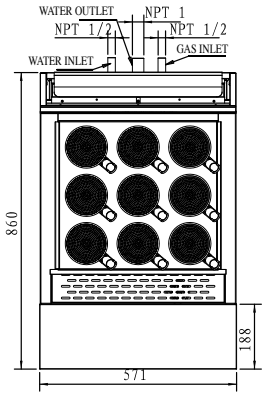
• Gas equipment must be commissioned by an authorised technician.

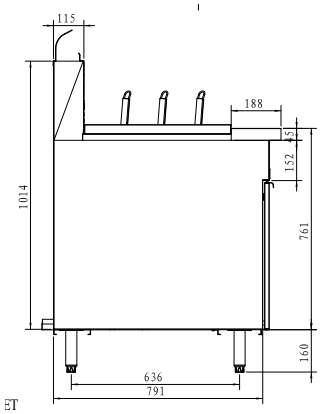
Prices and specifications are subject to change without notice. Pictures are for illustrative purpose and final product may differ

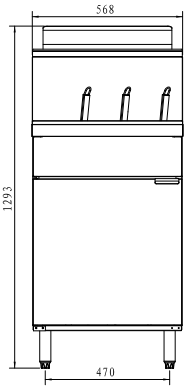
V PAN PASTA AND NOODLE COOKER

- 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

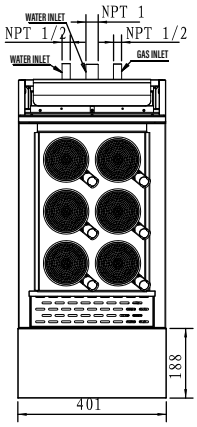
PC150-9 / PC150-9LPG

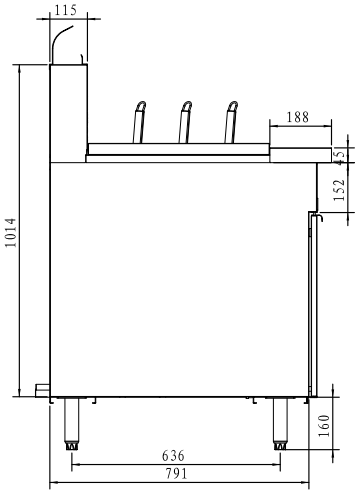


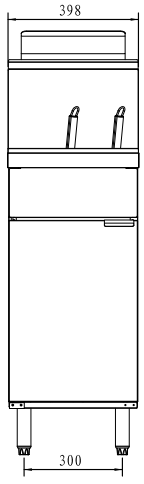




PC150-6 / PC150-6LPG







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

• Gas equipment must be commissioned by an authorised technician.

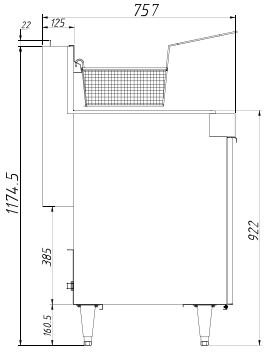
Prices and specifications are subject to change without notice. Pictures are for illustrative purpose and final product may differ

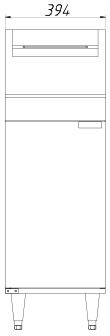
FRYMAX SUPERFAST GAS-TUBE SINGLE VAT FRYERS

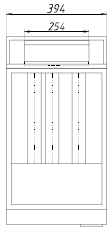
- Stainless steel vats
- Super fast Recovery
- Includes baskets & vat lid
- Temp. 120 to 200°C
- Millivolt control
- Stainless steel construction
- Sturdy adjustable feet
- Natural gas & LPG

2+2 YEARS WARRANTY 4 YEAR WITH PRODUCT REGISTRATION

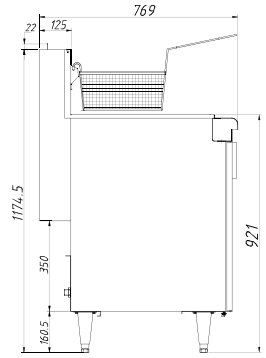
RC300 / RC300LPG

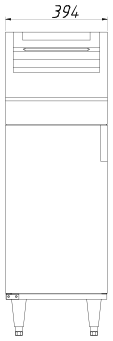


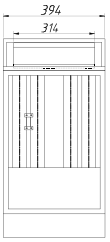




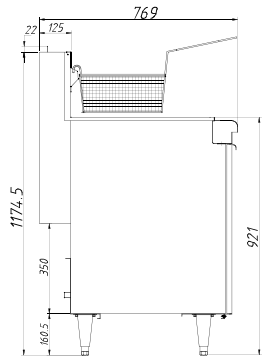
RC400 / RC400LPG

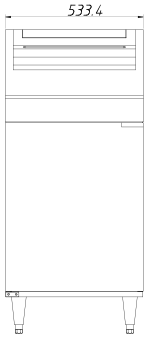


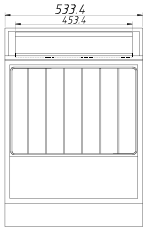




RC500 / RC500LPG







USG-1

USG-1 comes with pre-assembled clips Easy to put on or remove from fryer.

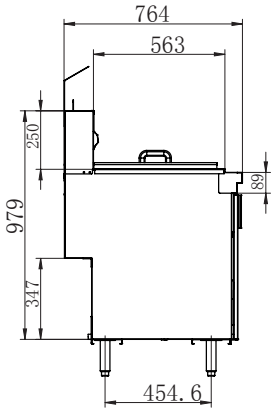
Code	Gas Type	Dimensions (WxDxH mm)	Chip Productivity (up to kg)	Weight (kg)	Regulator Size	Consumption (MJ/h)
23 Litre Capacity – 3 burners – 2 Baskets						
RC300E	NG	394x757x1195	26	65	1/2″	90
RC300ELPG	LPG	394x757x1195	26	65	1/2″	82.5
25 Litre Capacity – 4 Burners – 2 Baskets						
RC400E	NG	394x769x1195	35	67	1/2″	120
RC400ELPG	LPG	394x769x1195	35	67	1/2″	110
37 Litre Capacity – 5 Burners – 3 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	--	--

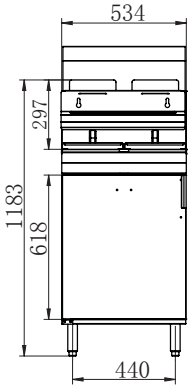
• Gas equipment must be commissioned by an authorised technician.

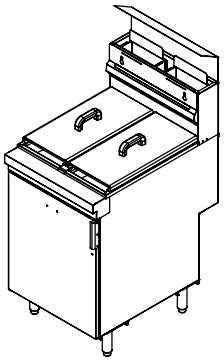
Prices and specifications are subject to change without notice. Pictures are for illustrative purpose and final product may differ

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



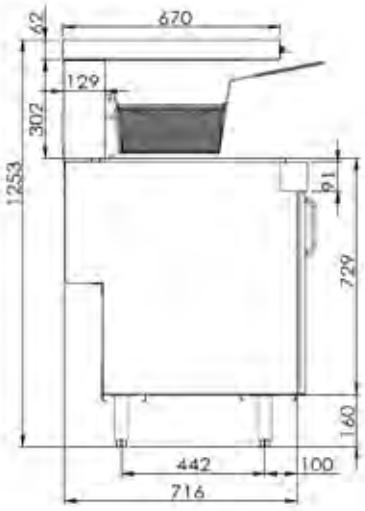


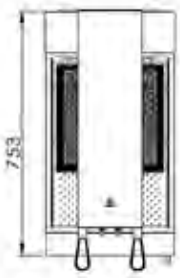


Code	Gas Type	Dimensions (WxDxH mm)	Weight (kg)	Regulator Size	Consumption (MJ/h)
2 x 18 Litre Capacity – 4 burners					
RC400TE	NG	534x769x1326	78	1/2"	120
RC400TELPG	LPG	534x769x1326	78	1/2"	110

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





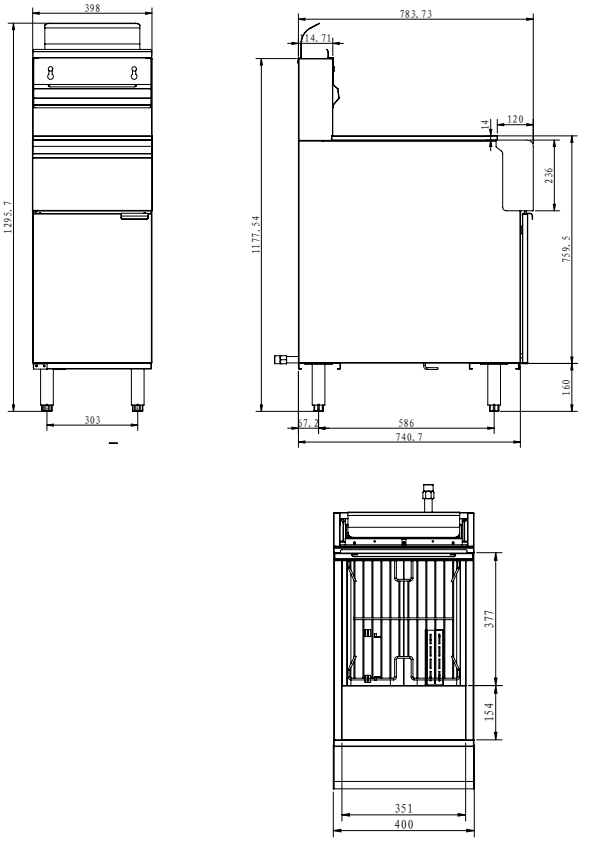
Code	Dimensions (WxDxH mm)	Temperature Range (°C)	Weight (kg)	Voltage	Power (W/A)
VX15E	400x750x1250	22 - 60	40	240	940/10

• 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

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

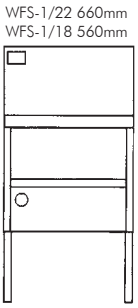
• Gas equipment must be commissioned by an authorised technician.
Prices and specifications are subject to change without notice. Pictures are for illustrative purpose and final product may differ

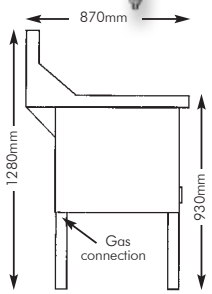
GAS FISH & CHIPS FRYER

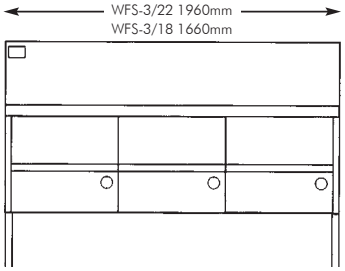
- Robust and durable design
- Drainer rack at rear
- Extra high pans and high capacity and high volume operations
- Gold contact thermostats for quick response
- Heat exchange pan fitted to all fryers
- 2mm thick S/S oil pans
- Heavy duty frame
- Quick response thermostat control
- User friendly drain and servicing hinged panel
- Stainless steel exterior

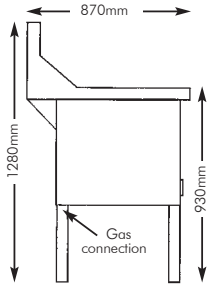
WFS-2/22

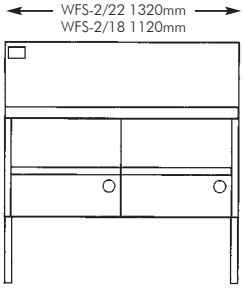
WFS-3/18

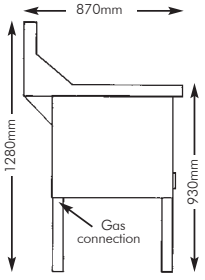


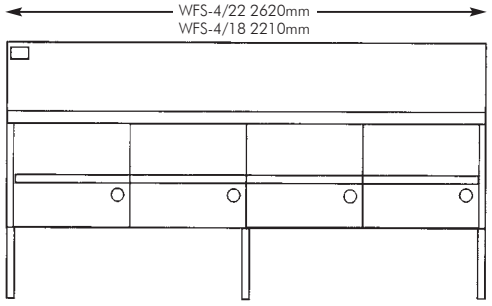


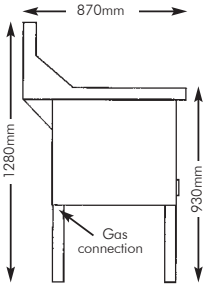










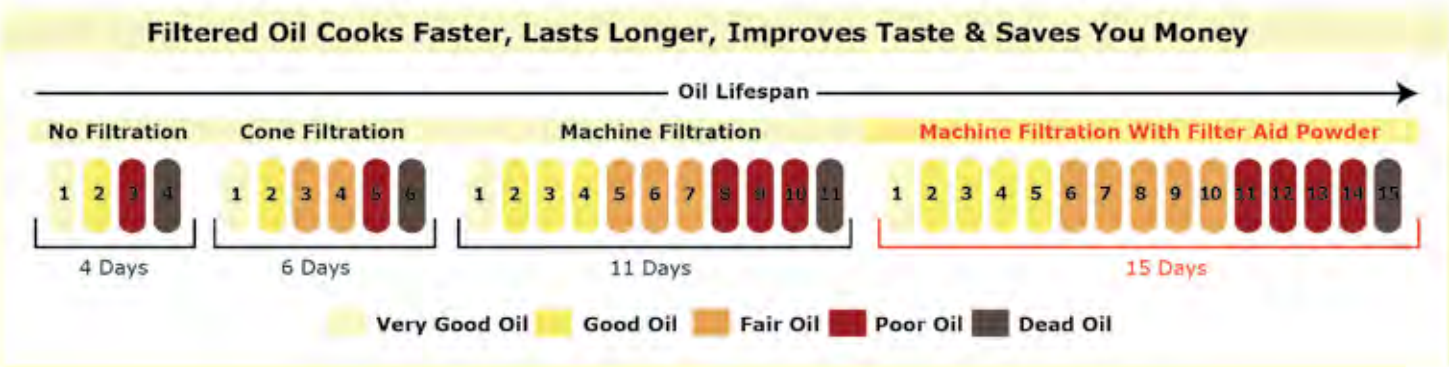


Code	Pan Fryers	Dimensions (WxDxH mm)	Weight (kg)	Regulator Size	Consumption (MJ/h)
Standard "Rear Drainer" Stlye Fryers					
WFS-1/18	1	560x870x1295	110	3/4"	90
WFS-2/18	2	1120x870x1295	220	3/4"	180
WFS-3/18	3	1660x870x1295	330	3/4"	270
WFS-4/18	4	2210x870x1295	440	3/4"	360
Large "Drainer Back" Extra Large Pans					
WFS-1/22	1	660x870x1295	115	3/4"	120
WFS-2/22	2	1310x870x1295	230	3/4"	240
WFS-3/22	3	1960x870x1295	345	3/4"	360
WFS-4/22	4	2620x870x1295	460	3/4"	480

• 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

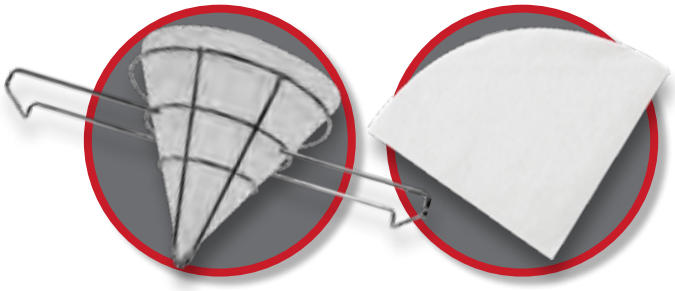
FRYMAX OIL FILTERING



FILTER PAPERS IMPREGNATED SATCHELS

Code	QTY	Dimensions (WxD)
AF-FEDLG20	100	450x330

FRYMAX CONICAL OIL FILTERS



Code
10" Conical Filter Holder
FM-CF
50 x 10" Filter Paper Cones
FM-PFC50

FRYMAX OIL FILTER POWDER

- Simply add powder to oil before filtering

Code	QTY
FM-PD50/250G	50 x 250g Satchels
FM-PD90-135G	90 x 135g Satchels

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

FRYMAX ELECTRIC OIL FILTER MACHINE

- Stainless steel construction
- 10 Litres/min
- 20 Litre tank
- No manual handling of frying oil
- Extends the life and quality of your Frying Oil
- Light weight and compact
- Castors

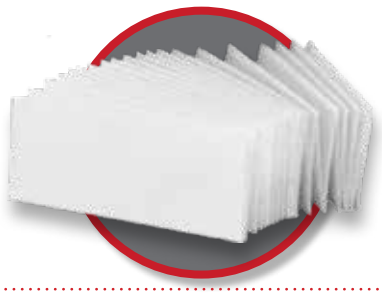
Code	Dimensions (WxDxH mm)	Weight (kg)	Voltage	Power (W/A)
LG-20E	450x330x350	42	240	550/10

STARTER KIT

- Includes:
- 1 x 10" conical frame
- 20 x filter papers
- 2 x 250g filter powder

Code
FM-STK

FILTER PAPER PACK



- For use in Frymax Electric Oil Filter Machine

Code	QTY	Dimensions
FM-FPS100/20	100	450x330

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

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

FAGOR GAS KORE SERIES

FAGOR

MADE IN SPAIN

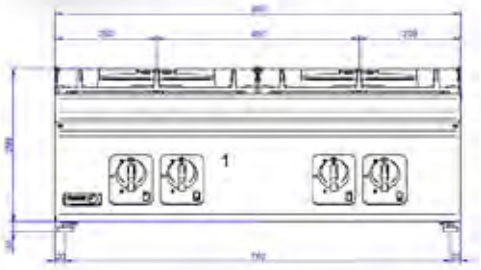
FAGOR GAS 700 KORE SERIES

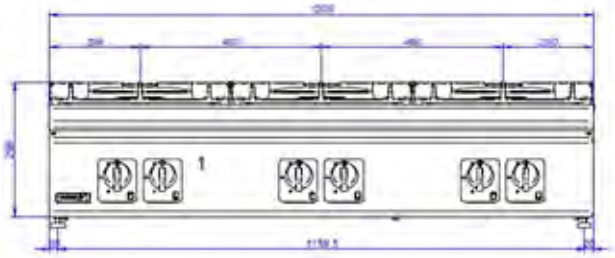
GAS RANGE

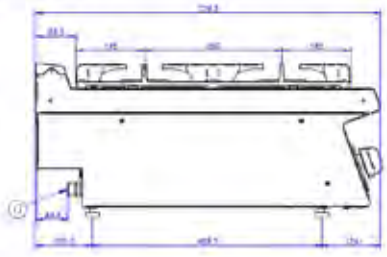
- Deep-drawn surface tops manufactured in 1.5 mm thick AISI-304 stainless steel
- Laser-cut joints and automatic welding. Hidden screws.
- 397 x 580 mm double grates (397 x 290 mm for each burner) enabling the use of large pots and pans.
- The reduced distance of 75mm between the central bars makes it 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 55

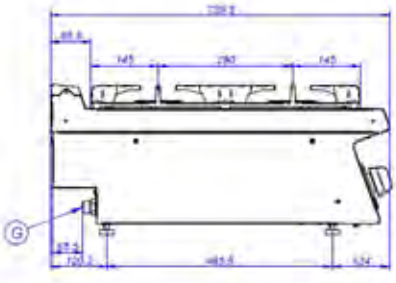
C-G740H

C-G760H









NEW PRODUCT

G Gas Inlet
1. Gas valve

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

FAGOR GAS 700 KORE SERIES

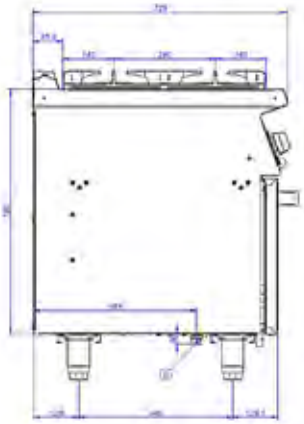
GAS RANGE WITH OVEN

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

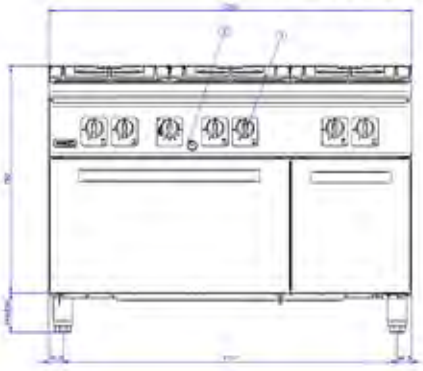
2+2 YEARS WARRANTY 4 YEAR WITH PRODUCT REGISTRATION

MADE IN SPAIN

CG7-41H



CG7-61H



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

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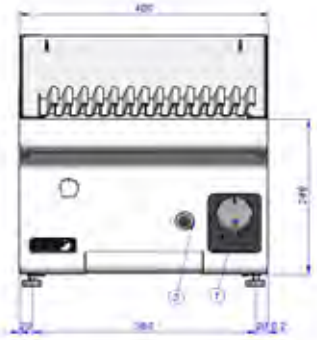
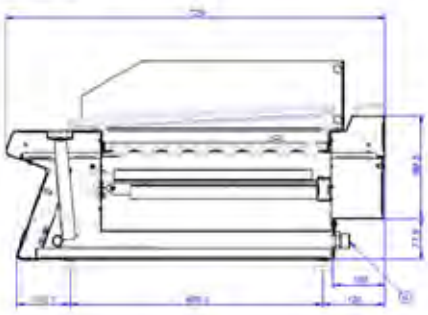
FAGOR GAS 700 KORE SERIES

GAS CHARGRILLS / BARBECUES

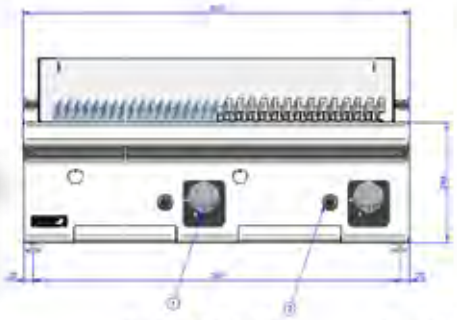
- Countertop machines
- Deep-drawn surface tops manufactured in 1.5 mm thick AISI-304 stainless steel
- Laser-cut joints, automatic welding and polishing. Hidden screws
- Fitted with an opening to collect cooking grease and a tray to store it
- Machines are fitted with removable 130 mm high guards to 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 ºC), meaning that the surface of the product is quickly sealed and inside it remains much juicier
- Optional stands available on page 55

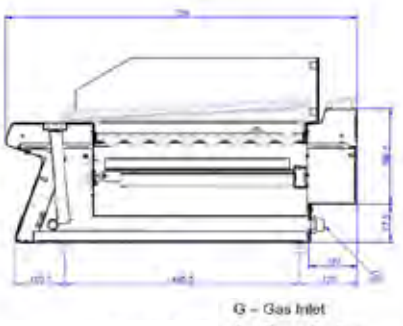
B-G705





B-G7101





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					
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.
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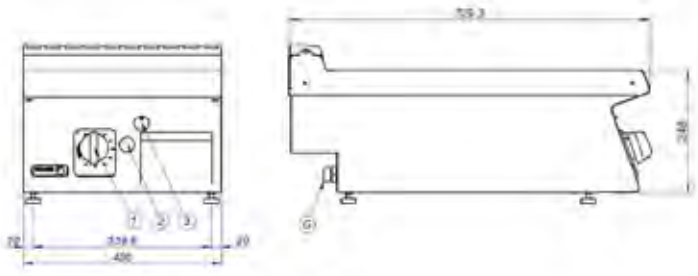
FAGOR GAS 700 KORE SERIES

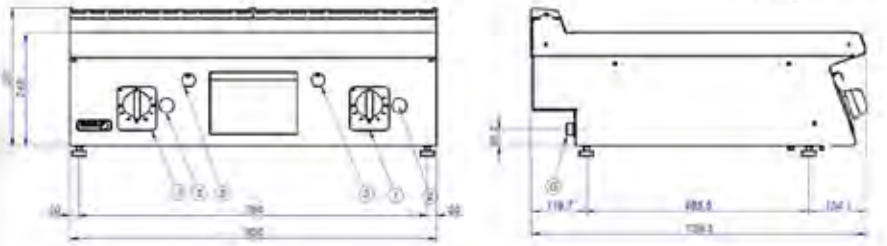
GAS GRIDDLES / FRY-TOPS

- 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 55

FT-G705L / FT-GC705CL



FT-G710L/FT-G710CL



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

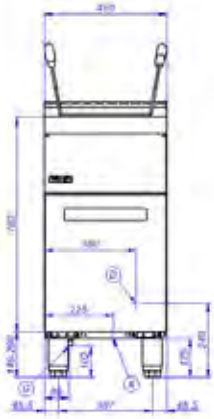
• All 700 Series cooking equipment is supplied to suit Natural Gas connections but can be converted to suit LPG connections on request.
Prices and specifications are subject to change without notice. Pictures are for illustrative purpose and final product may differ

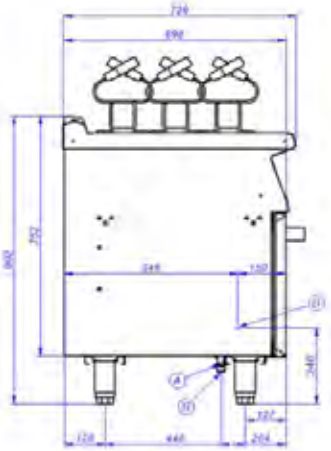
FAGOR GAS 700 KORE SERIES

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 two-position 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 |he 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

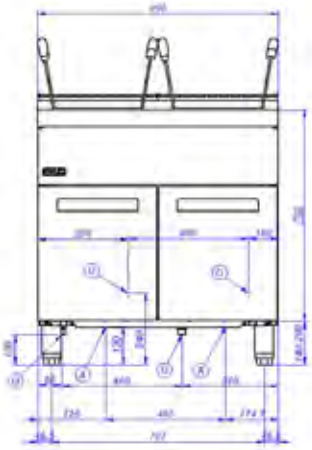
CP-G7140





A – Water Inlet
G – Gas Inlet
D – Drainage

CP-G7240



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

FAGOR GAS 700 KORE SERIES

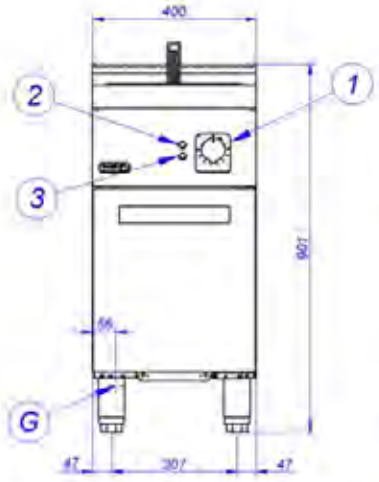
GAS FRYER

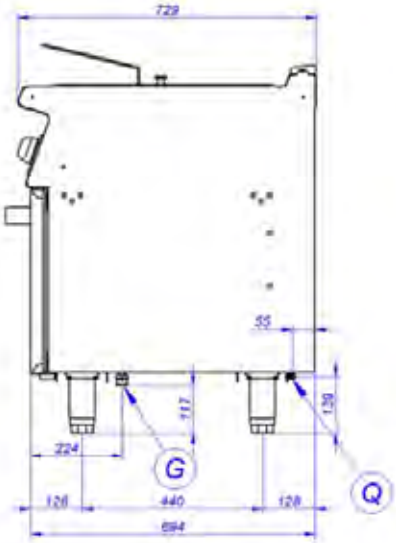
- Surface top manufactured in 1.5 mm thick AISI-304 stainless steel
- Laser-cut joints, automatic welding and polishing. Hidden screws
- Well built into the surface top with robotic welding and polishing
- Cold area in the lower part of the well which helps to preserve the characteristics and quality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

2+2 YEARS WARRANTY 4 YEAR WITH PRODUCT REGISTRATION

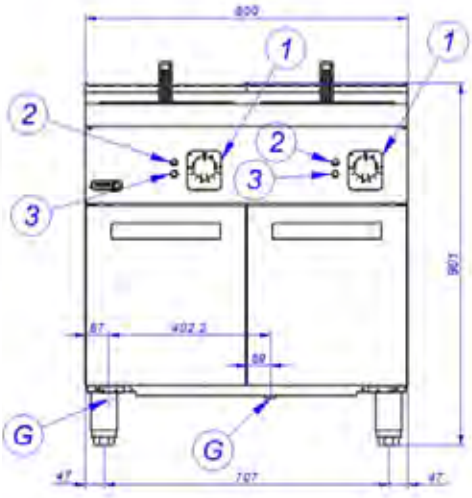
MADE IN SPAIN

F-G7115





F-G7215



Q – Equipotential connection
G – Gas Inlet
1 – Gas valve tap
2 – Green pilot
3 – Ambar pilot

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.
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FAGOR GAS 700 KORE SERIES

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

EN-705

EN-710

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

MB7-05

MB7-10

MB7-15

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

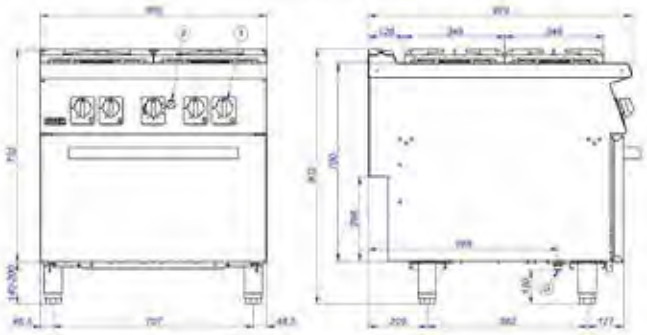
GAS RANGE / GAS RANGE WITH OVEN

- 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 55

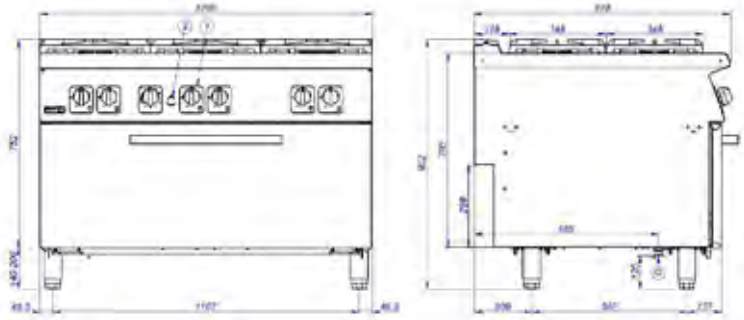
C-G940H

C-G960H

C-G941H



C-G961OPH



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 - 5x28.8MJ + 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

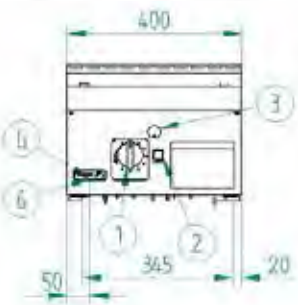
• All 900 Series cooking equipment is supplied to suit Natural Gas connections but can be converted to suit LPG connections on request.
Prices and specifications are subject to change without notice. Pictures are for illustrative purpose and final product may differ

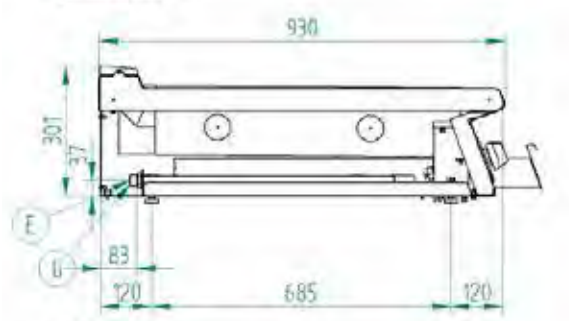
FAGOR GAS KORE 900 SERIES

GAS GRIDDLES / FRY-TOPS

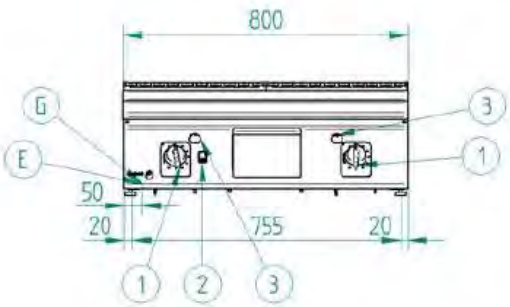
- Surface tops manufactured in 2mm thick 304 stainless steel
- Laser-cut joints, automatic welding and polishes. Screws hidden from view.
- Fry-tops manufactured in 20mm thick mild steel, high powered and with rapid temperature attainment.
- Thermostatic temperature control between 100 and 300°C
- The 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 55

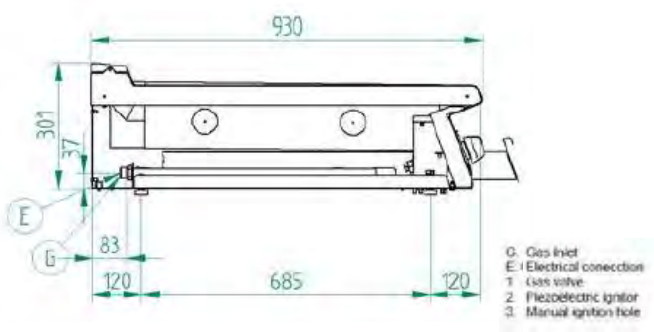
FT-G905L





FT-G910L





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 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 KORE 900 SERIES

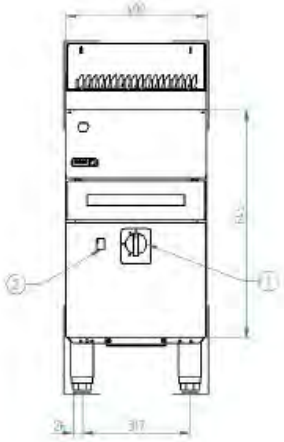
GAS CHARGRILLS / BARBECUES

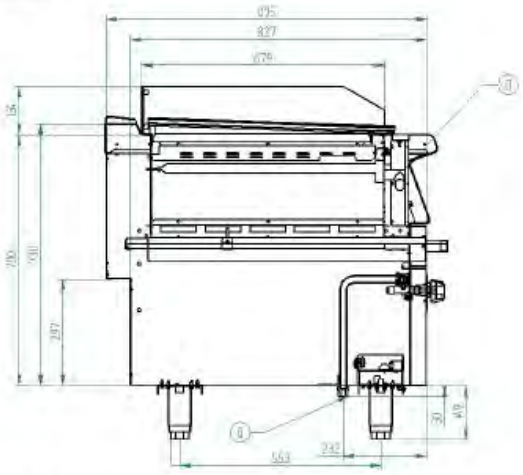
- Surface tops manufactured in 2mm thick 304 stainless steel
- Reach a high temperature (400°C)
- Reversible grates for different styles of cooking
- 12L stainless steel grease drawer
- 130mm S/S dismountable splashback
- High temperature enamelled cast iron flue protector
- IPX5 grade water protection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

2+2 YEARS WARRANTY 4 YEAR WITH PRODUCT REGISTRATION

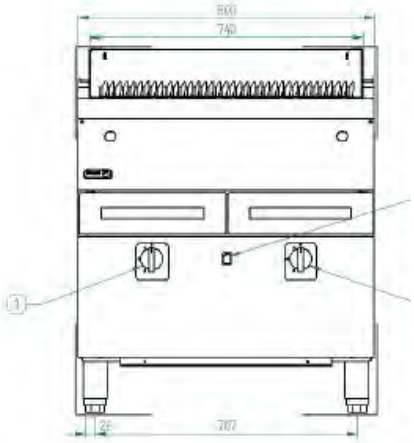
MADE IN SPAIN

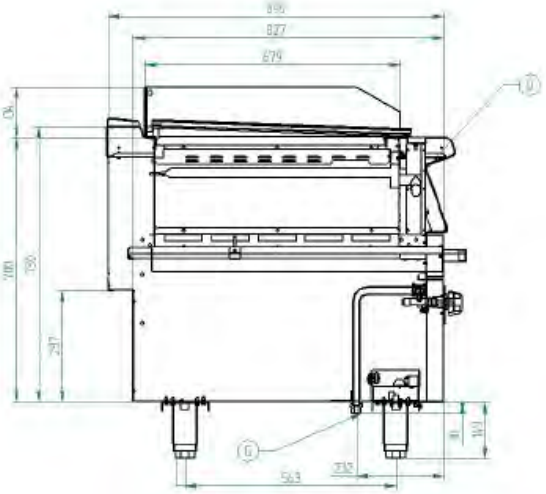
B-G9051





B-G9101





G – Gas Inlet
D – Drainage
1 – Gas valve tap
2 – Piezoelectric 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 690mm						
B-G9101 (Cast Iron Grid)	NG or LPG (please specify)	800x930x850	95	3/4"	79.2	22

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

FAGOR GAS KORE 900 SERIES

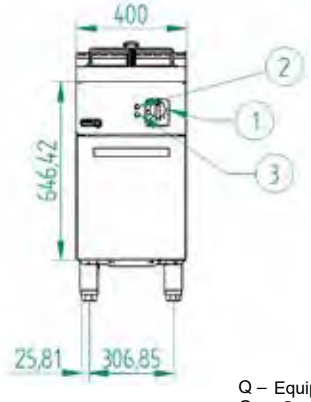
FRYERS

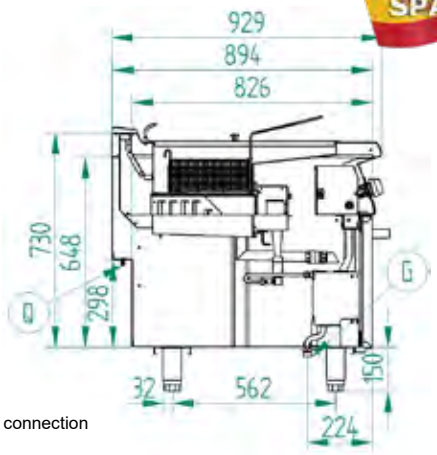
- Surface tops manufactured in 2mm thick 304 stainless steel
- Laser-cut joints, automatic welding and polishes. Screws hidden from view.
- Wells inbuilt into the surface top
- Thermostatic temperature control between 60 and 200°C
- High efficiency gas burners
- High-power machines which heat up very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

2+2 YEARS WARRANTY 4 YEAR WITH PRODUCT REGISTRATION

MADE IN SPAIN

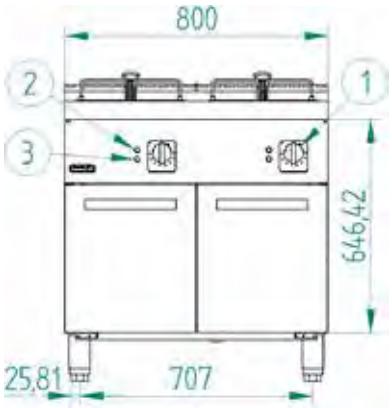
F-G9115/G-G9121R

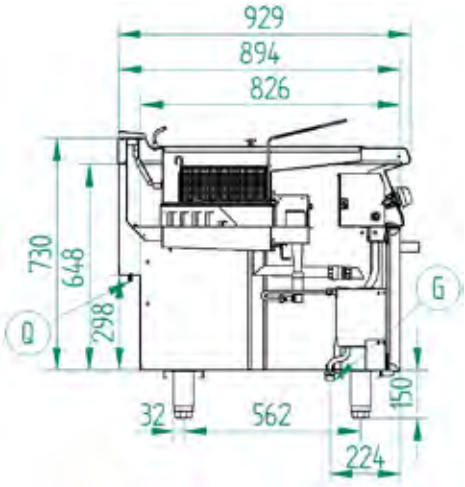




Q – Equipotential connection
G – Gas Inlet
1 – Gas valve tap
2 – Green pilot
3 – Ambar pilot

F-G9215F-G9221





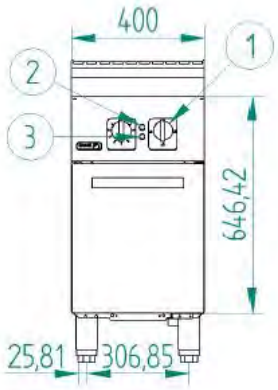
Code	Gas Type	Dimensions (WxDxH mm)	Weight (kg)	Regulator Size	Consumption (MJ/h)	kW
1x 15L + 1x large basket						
F-G9115	NG or LPG (please specify)	400x930x850	90	3/4"	54	15
2x 15L + 2x large basket						
F-G9215	NG or LPG (please specify)	800x930x850	160	3/4"	108	30
1x 21L + 2x small basket					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

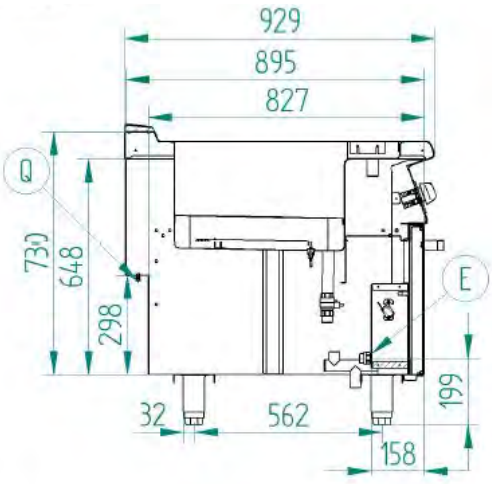
• All 900 Series cooking equipment is supplied to suit Natural Gas connections but can be converted to suit LPG connections on request.
Prices and specifications are subject to change without notice. Pictures are for illustrative purpose and final product may differ

FAGOR GAS KORE 900 SERIES

PASTA / NOODLE COOKER

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





E - Electrical connection
Q - Equipotencial connection
1 - Thermostat control
2 - Green pilot
3 - Ambar pilot

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

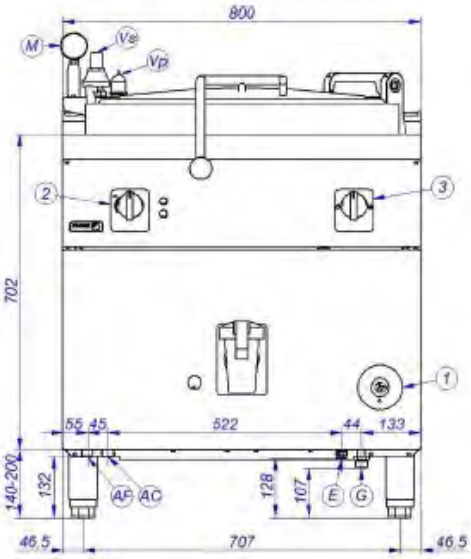
• All 900 Series cooking equipment is supplied to suit Natural Gas connections but can be converted to suit LPG connections on request.
Prices and specifications are subject to change without notice. Pictures are for illustrative purpose and final product may differ

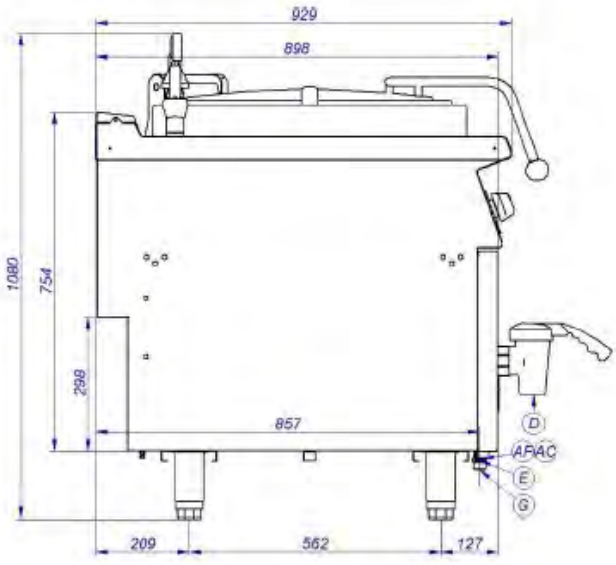
FAGOR GAS KORE 900 SERIES

INDIRECT HEATING BOILING PAN

- 2mm thick AISI-304 stainless steel cooktops
- 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
- Stainless steel feet with adjustable height
- Bain-marie chamber
- Vat drainage through 2" safety valve surrounding the vat with an automatic filling system

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

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

FAGOR GAS KORE 900 SERIES

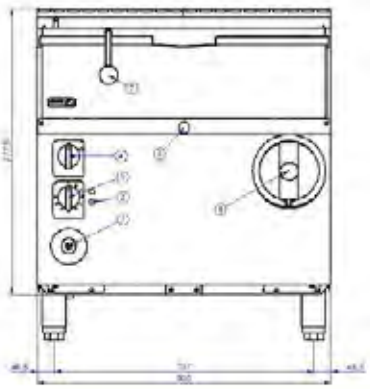
STAINLESS STEEL TILTING BRATT PAN

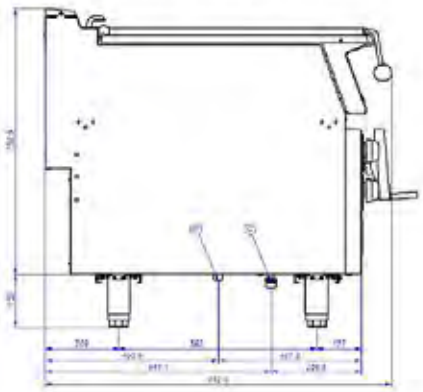
- Vat designed with rounded corners and no edges, with a large opening for unloading to facilitate all cooking and cleaning operations
- Spring system to balance the lid.
- Compensation system to prevent sharp falls
- Front access lid handle
- Thermostatic temperature control of the vat floor, between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

2+2 YEARS WARRANTY 4 YEAR WITH PRODUCT REGISTRATION

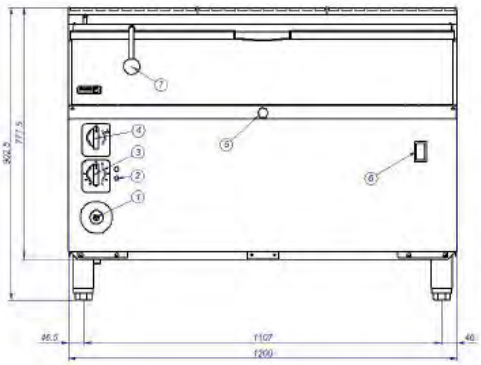
MADE IN SPAIN

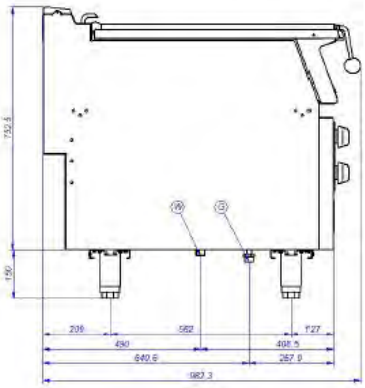
SB-G910I





SB-G915IM





Code	Gas Type	Dimensions (WxDxH mm)	Capacity (L)	Weight (kg)	Regulator Size	Consumption (MJ/h)	kW
Manual Tilting							
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 GAS KORE 900 SERIES

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

EN-905

EN-910

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

MB-905

MB-910

MB-915

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.

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FAGOR IKORE CONCEPT COMBI OVENS

- 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 30-98º, steam 99º, super steam 100- 130º, mixed 30-300º and convection 30-300º
- Chamber dehumidification for crispy roasts
- Delta cooking
- HACCP record system
- iWashing: Solid smart washing system

CW-061ERSWS

CW-101ERSWS

NEW PRODUCT

MADE IN SPAIN

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, 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 30-98º, steam 99º, super steam 100- 130º, mixed 30-300º and convection 30-300º
- Chamber dehumidification for crispy roasts
- DeltaT cooking for delicate cooking
- HACCP record system
- iWashing: Liquid smart washing system

APW-061ERLWS

APW-101ERLWS

NEW PRODUCT

MADE IN SPAIN

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.

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

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.
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- Multitray - Cooking modes: low temperature steam 30-98º, steam 99º, super steam 100- 130º, mixed 30-300º and convection 30-300º
- Chamber dehumidification for crispy roasts
- DeltaT cooking for delicate cooking
- iWashing: Liquid smart washing system

APW-101GRLWS

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-201GRLWS	NG or LPG	20 x 1/1GN	898x817x1841	306	3/4"	129.6	1.55/15

FAGOR ADVANCED PLUS COMBI OVENS & STANDS

The ADVANCE PLUS range delivers full-on functionality and the highest performance on the market. Achieving a perfect balance between cooking quality, simplicity, efficiency and safety.

This range comes equipped with all the new features exclusive to Fagor:

- HA Control: guarantees a constant, uniform temperature
- Eco Steaming : steam is generated in a boiler which is independent from the cooking chamber to ensure perfect quality of cooking
- Fagor Touch: choose the cooking method via a system of glass-sealed touchscreens, which offers easy cleaning and protection from dents and scratches
- Fagor Combi OS: a unique operating system with multiple cooking programmes for even cooking simultaneously in different trays
- EZ Sensor: the new temperature sensor which assures maximum accuracy in the cooking process
- Combi Clean: an automatic cooking chamber cleaning system with five wash programmes
- 4 cooking modes: steam, adjustable steam, regeneration and convection (up to 300ºC)
- Pre-heating option
- Auto-reverse fan rotation
- Easily serviced without the removal of any exterior panels

APE-201

APE-102

APE-061

MYCHA037

Code	Trays*	Dimensions (WxDxH mm)	Weight (kg)	Voltage	Power (kW/A)
Electric Range					
APE-061	6 x 1/1GN	898x867x846	141	415	10.2/3~N
APE-101	10 x 1/1GN	898x867x1117	169	415	19.2/3~N
APE-102	10 x 2/1GN or 20x 1/1GN	1130x1063x1117	250	415	38.4/3~N
APE-201	20 x 1/1GN	929x964x1841	333	415	38.4/3~N
APE-202	20 x 2/1GN or 40 x 1/1GN	1162x1074x1841	405	415	62.4/3~N
Smoker					
MYCHA037	—	300x100x50	5	240	0.25/10

*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.

FAGOR ADVANCED PLUS COMBI OVENS & STANDS

MADE IN SPAIN

APG-101

APG-201

SH-11-B

SH-102-B

CEB-201

CEB-202

Code	Gas	Trays*	Dimensions (WxDxH mm)	Weight (kg)	Regulator Size	Consumption (MJ/h)	Power (kW/A)
Gas Range							
APG-101	NG or LPG	10 x 1/1GN	898x922x1117	169	3/4"	65	1.2/10
APG-201	NG or LPG	20 x 1/1GN	929x964x1841	333	3/4"	129.7	2.4/10

Code	Suits Models	Features	Dimensions (WxDxH mm)
Stands & Trolleys			
SH-11-B	061 or 101	Stand with 12 sets of guides to hold 1/1GN trays	815x724x650
SH-102-B	102	Stand with 12 sets of guides to hold 1/1GN & 2/1GN trays	1043x870x650
CEB-201	201	Trolley to hold 20x 1/1GN or 40x 1/2GN trays	780x500x1540
CEB-202	202	Trolley to hold 20x 2/1GN or 40x 1/1GN trays	825x900x1810

Cook & chill system also available. Consult your local FED representative for more information.

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PROFESSIONAL MODULAR COMBI OVENS

TECNODOM by FHE

- 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

MADE IN ITALY

TD-6NE

TD-7NE

TD-10NE

YXD-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 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
- Multi sensing Core Probe as 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

NEW PRODUCT

TDC-5VH

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.
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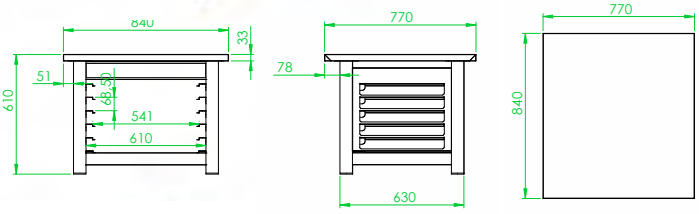
TDC-VH COMBI OVEN ACCESSORIES

OVEN STANDS

NEFOB



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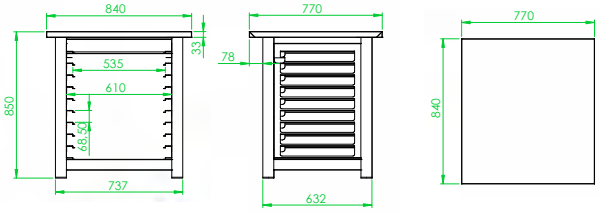
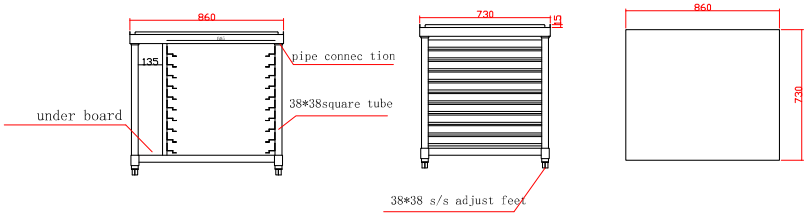


YXD-APE-10-SN



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
YXD-APE-10-SN	Compatible stand	860x730x785

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.
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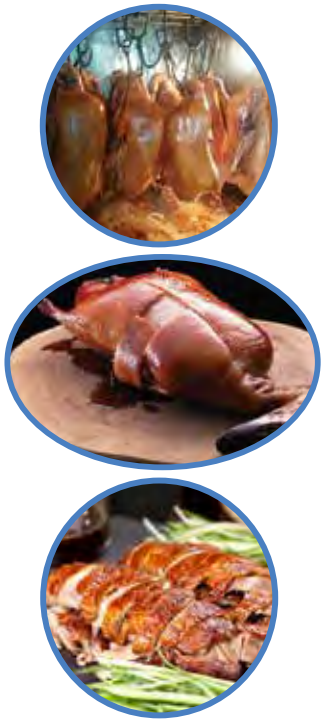
20 TRAY COMBI OVEN

- Easy to use touch control
- Internal chamber: 316 Marine Grade stainless steel
- External: 304 Food Grade stainless steel
- Programmable and Manual cooking modes
- HACCP data logging
- Allows 20 programs with up to 5 steps per program
- Electronically operated exhaust valve removes excess humidity
- Automatic self-cleaning system
- USB port to download/upload programs
- Special design to maximize BBQ duck production and retain duck fat
- Fits 20 trays
- Roast 16 ducks per hour
- Include special system to retain duck fat
- Stand also available: PKD-16-S



Code	External Dimensions (WxDxH mm)	Internal Dimensions (WxDxH mm)	Weight (kg)	Voltage	Power (kW/A)
PKD-16	1100x995x1100	650x785x810	186	415	16.4/3~N

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

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

CONVECTMAX CONVECTION OVENS

- Stainless steel construction
- Temp. range 50 to 300ºC
- 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

YXD-1AE

NEW PRODUCT

YXD-8A-3E

NEW PRODUCT

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

Code	Trays Included	External Dimensions (WxDxH mm)	Internal Dimensions (WxDxH mm)	Weight (kg)	Voltage	Power (kW/A)
Convection Oven - Enamel 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.
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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

YXD-6A/15

YXD-6A

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.

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

CONVECTION OVENS

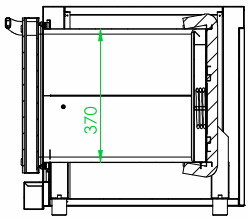
TECNODOM by FHE

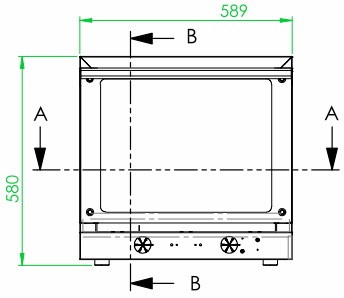
- Stainless steel cooking chamber with rounded corners
- Tempered low-e glass
- Door overture with fan/s stop systems
- LED alarms
- Interlocking gasket fixing system
- According to IPX3 standard norms
- High resistance hinge
- Temperature range of 50°C - 280°C
- 60 minute timer or infinite
- 84mm distance between trays

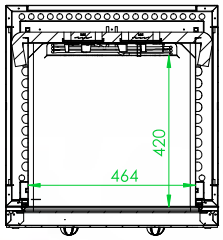
NEW PRODUCT

TDE-4C

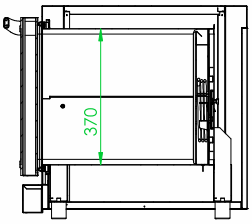
MADE IN ITALY

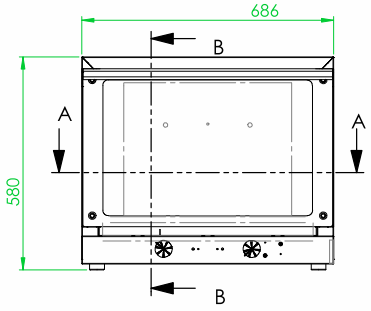


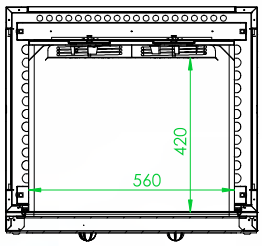




TDE-4CGN







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.

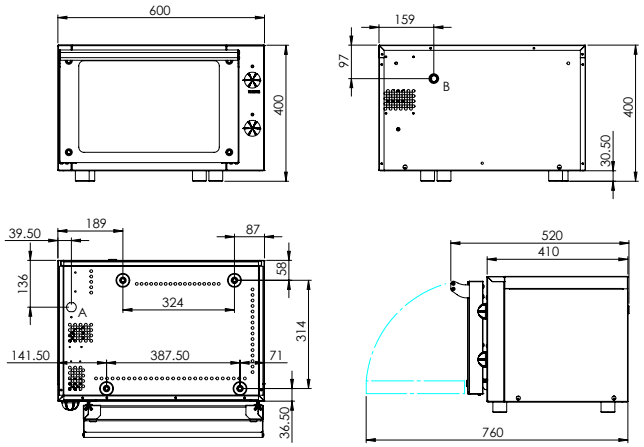
CONVECTION OVENS

TECNODOM by FHE

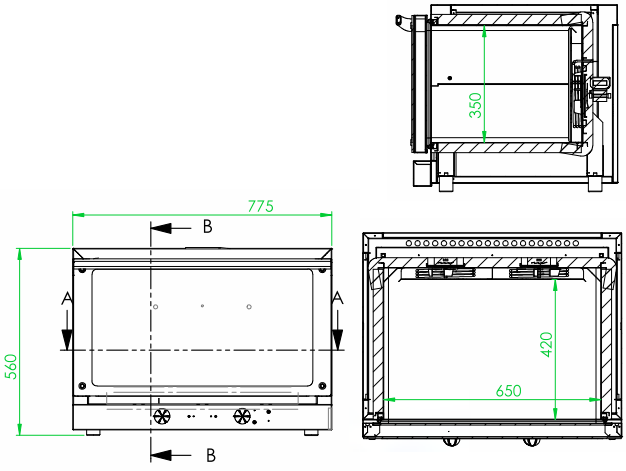
- Stainless steel cooking chamber with rounded corners
- Tempered low-e glass
- Door overture with fan/s stop systems
- LED alarms
- Interlocking gasket fixing system
- According to IPX3 standard norms
- High resistance hinge
- Temperature range of 50°C - 280°C
- 60 minute timer or infinite
- 84mm distance between trays

MADE IN ITALY

TD-3NE



TDE-3B



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
TD-3NE	3 x 2/3GN	600x520x390	400x370x250	25	240	2.8/15

*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

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

4000 WATT - 24L MICROWAVE OVEN

- Stainless steel exterior & interior
- 8 stock menus
- Digital control, stock and self setting menus
- Quad Magnetrons
- Microwave cooks food inside & outside rapidly
- Precise temperature controls ensures even defrosting of your frozen foods
- With S/S oil fume filter, less exhaust and environmental pollution

Code	External Dimensions (WxDxH mm)	Internal Dimensions (WxDxH mm)	Weight (kg)	Voltage	Power (kW/A)
NP-NTM	560x560x580	460x310x170	116	240	4/20

SUPER CHEF CONVECTION MICROWAVE OVEN

- Digital control, easy to operate
- With stock and self-setting menus, easy to cook
- With vertical hot air impingement, heat food rapidly
- With upper and lower hot air convection fan, temperature is evenly distributed
- Microwave covers chamber evenly
- With S/S oil fume filter, less exhaust and environmental pollution
- With S/S oil and water tray, easy to clean internal chamber
- Special handle design saves door opening forcefully and is ergonomically designed
- Fast cooking times:
  Pizza = 50 seconds
  Steak = 90 seconds
  Salmon Fillet = 90 seconds

Code	External Dimensions (WxDxH mm)	Internal Dimensions (WxDxH mm)	Weight (kg)	Voltage	Power (kW/A)
EXTREME-PRO	650x780x570	400x400x200	116	240	5.7/ Hard Wiring

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

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
S13 (optional noodle basket)	1.1	Ø100x145	–	–	–

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)
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

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

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

NEW PRODUCT

- 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

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

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

NEW PRODUCT

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: 60º-240º
- 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	–	–

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

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
- Infrared quartz element provide fast even cooking
- Top & bottom elements
- Heats up in seconds
- Low electrical cost
- Timer control

Code	Dimensions (WxDxH mm)	Weight (kg)	Voltage	Power (kW/A)
QT-1	440x245x285	8	240	1.7/10

- 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

- Stainless steel construction
- Infrared quartz element provide fast even cooking
- Two levels of grilling and toasting
- Separate controls for top & Bottom
- Very Fast
- Timer control
- Three levels of elements

Code	Dimensions (WxDxH mm)	Weight (kg)	Voltage	Power (kW/A)
AT-360BE	440x345x400	12	240	3/15

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

ELECTRIC SALAMANDER

- Create crispy skinned or succulent pork with crispy crackling
- Temperature range 50-300°C
- Stainless Steel Construction
- Step-less element height adjustment
- Grid and drop tray included
- Top element

Code	Dimensions (WxDxH mm)	Weight (kg)	Voltage	Power (kW/A)
EB-450	450x450x500	49	240	2.8/15
EB-600	600x450x500	49	415	4/3~N

ELECTRIC CONTACT GRILLS

- 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!

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

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
WB-04A	255x600x305	11	240	1.4/10

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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 plate, 2mm thickness
- Blue power indicator light
- Yellow heating indicator light
- Bakelite knob for easy grasp and operation
- Deep drawn oil drainage hole
- Anti-slippery rubber foot
- Durable stainless steel heating elements

GH-400E / GH-550E

Oil Collector

GH-610E

GH-760E

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

FT-818

- 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

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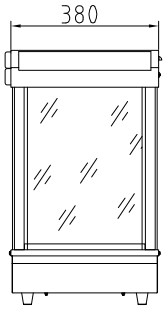
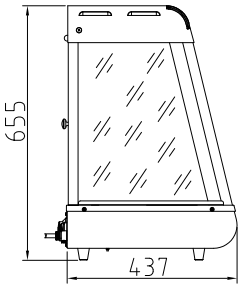
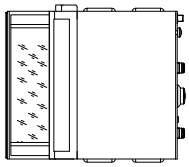
HEATED PIE CABINETS

- "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

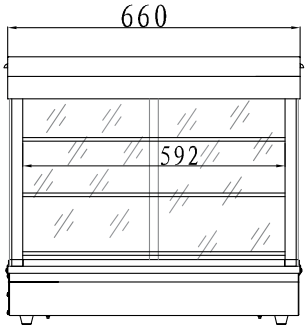
PW-RT/380/TGE

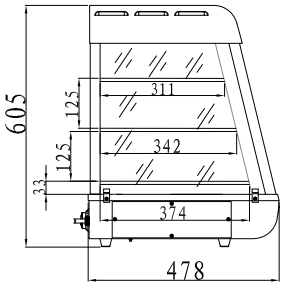


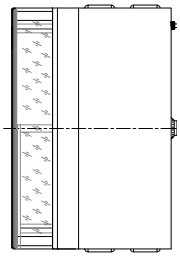




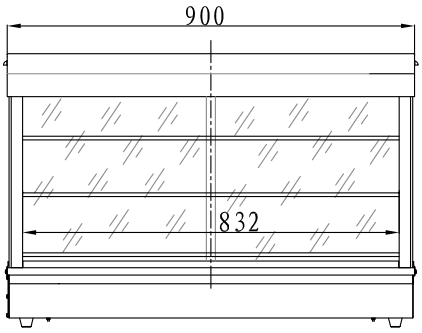
PW-RT/660/TGE

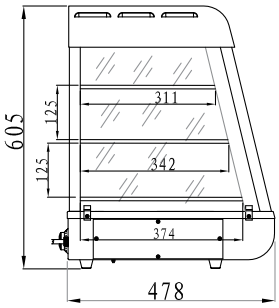


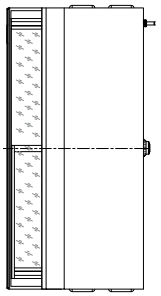




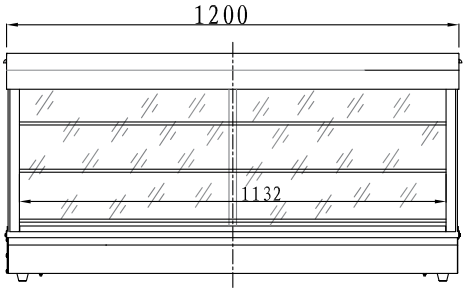
PW-RT/900/1E

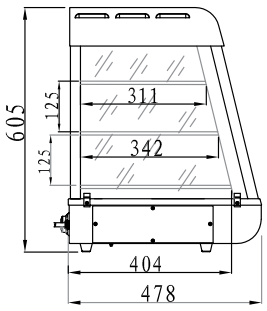


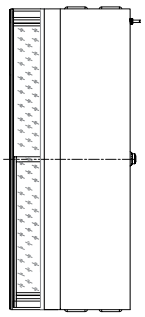




PW-RT/1200/1E







Code	No. Pies	Dimensions (WxDxH mm)	Weight (kg)	Temperature Range °C	Voltage	Power (kW/A)
2 Shelf – extra shelves available on request						
PW-RT/380/TGE	40	380x437x658	33	+30 to +110	240	1.2/10
3 Shelf						
PW-RT/660/TGE	60	660x440x630	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	1200x478x800	70	+30 to +110	240	3.6/15

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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

DH-580E

DH-805E

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

MME-500H-S

MME-600H-S

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 Steamer						
MME-600H-S	6	457x518x825	39	up to 110	240	1.2/10

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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

DR-3E
Single Insert

DR-LID
Optional Poly Lid

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 mounting					
DR-3E	405 Ø x750	19	+50 to +80	240	400/10
Optional Poly Lid to suit DR Lowerators					
DR-LID	—	—	—	—	—

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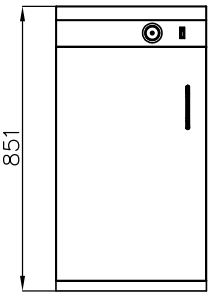
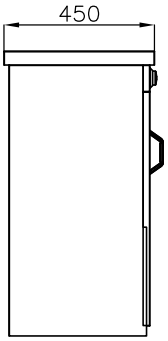
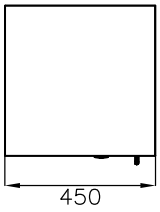
WARMING & CROCKERY CABINETS

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

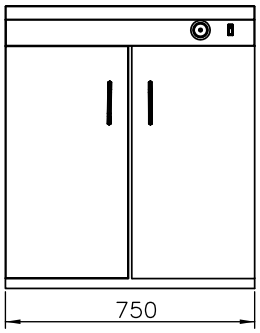
PW-S

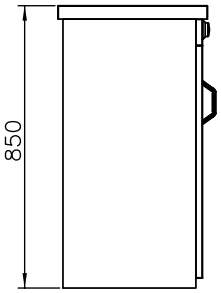


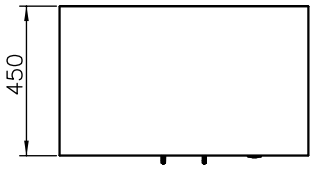




PW-D







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

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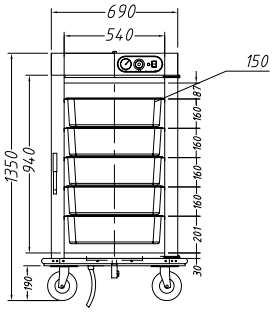
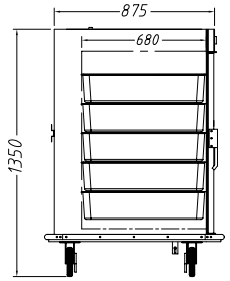
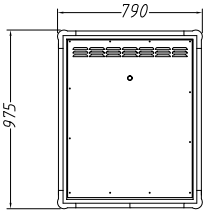
HEATED REGENERATION CABINETS/BANQUET CARTS

- Gently brings foods back to desired serving temperature
- Even convection heating
- Designed to be easily cleaned
- Built in water tray to increase humidity
- Adjustable temp. control
- Solid S/S doors
- Temperature gauge
- Low energy use design
- Castors
- Temperature range 50 - 110ºC

DH-11-5FE







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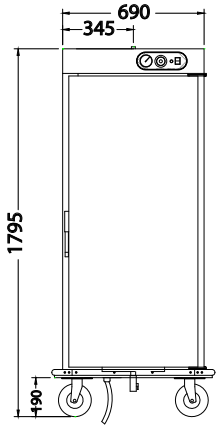
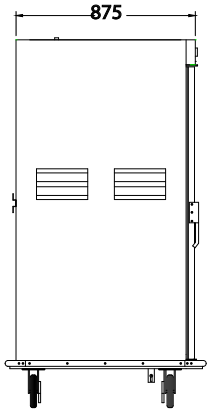
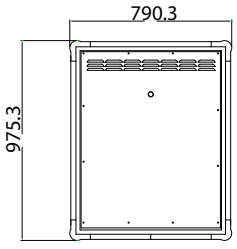
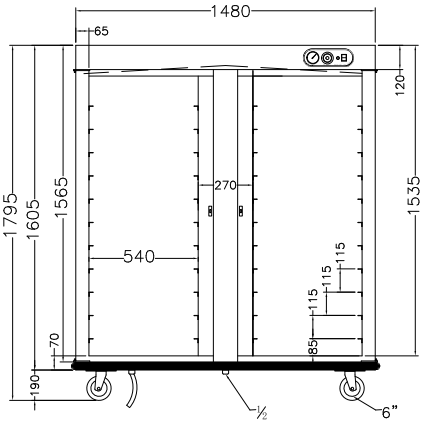
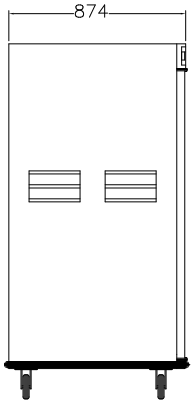


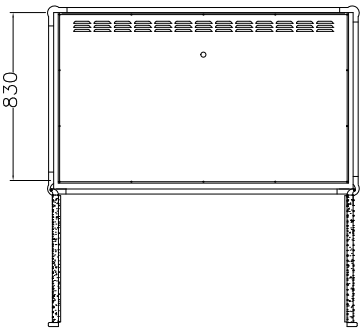




DH-22-21DE







Code	Dimensions (WxDxH mm)	Weight (kg)	Temperature Range °C	Voltage	Power (kW/A)
Medium Single Banquet Cart - 5 runners with 160mm spacing – 5x2/1 GN pan or 10x 1/1 GN pan					
DH-11-5FE	790x975x1350	136	+50 to +110	240	2.62/15
Large Single Banquet Cart - 11 runners with 110mm spacing – 11x2/1 GN pan or 22x 1/1 GN pan					
DH-11-21SE	796x980x1795	182	+50 to +110	240	2.62/15
Large Double Banquet Cart - 22 runners with 110mm spacing – 22x2/1 GN pan or 44x 1/1 GN pan					
DH-22-21DE	1540x980x1795	360	+50 to +110	240	2.62/15

Heated units are for hot food holding only, not designed to heat product.
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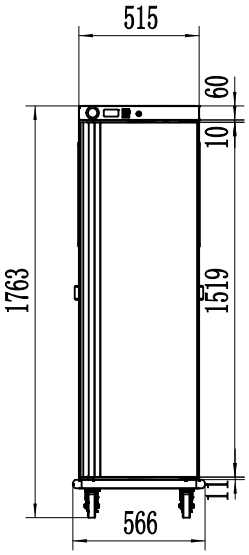
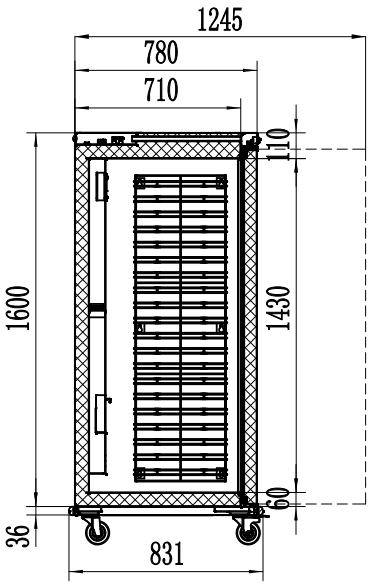
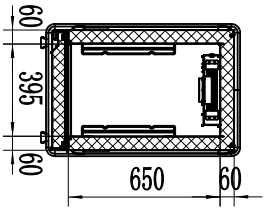
HEATED REGENERATION CABINETS/BANQUET CARTS

- 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 - 90ºC

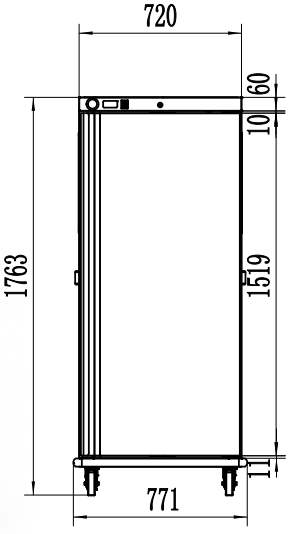
HT-20S

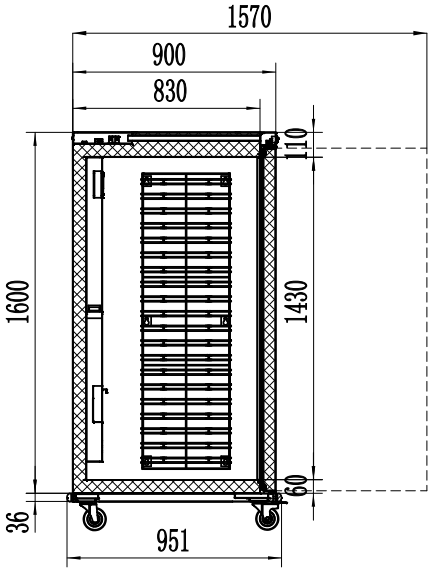


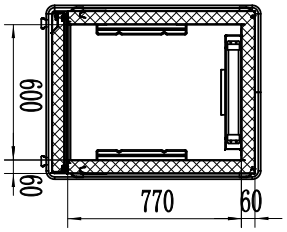




HT-40S







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					
HT-40S	720x900x1763	180	+30 to +90	240	1800/10

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

PULL DOWN HEAT LAMPS

- Available in Black & Antique Copper
- Length adjustable
- 1.5 metres
- On/off switch on lamp shade
- Heat area from 320 to 580mm
- 250W Shatterproof Heat Lamp included
- Extra Globes available

HYWAL03 Black

HYWBL08 Black

HYWCL14 Black

HYWAL04 Antique Copper

HYWBL09 Antique Copper

HYWCL12 Antique Copper

*Heating Lamps must be installed by a certified electrician. Failure to do so will void warranty.

Code	Colour	Dimensions (WxH mm)	Voltage	Power (W/A)
HYWAL Series				
HYWAL03	Black	175x600-1500	240	250/10
HYWAL04	Antique Copper	175x600-1500	240	250/10
HYWBL Series				
HYWBL08	Black	270x600-1500	240	250/10
HYWBL09	Antique Copper	270x600-1500	240	250/10
HYWCL Series				
HYWCL14	Black	290x600-1500	240	250/10
HYWCL12	Antique Copper	290x600-1500	240	250/10

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

SLUSHY & GRANITA MACHINES

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

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

DRINK DISPENSER - PADDLE ACTION

BENCHSTAR

- 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)

CJ-50AC

CJ-50AH

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

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

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 (WxDxH mm)	Weight (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	Speed (RPM)	Dimensions (WxDxH mm)	Weight (kg)	Voltage	Power (kW/A)
1.8L Digital blender with sound cover					
Q-8	25000~28000	235x270x510	7.5	240	2.2/10

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

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

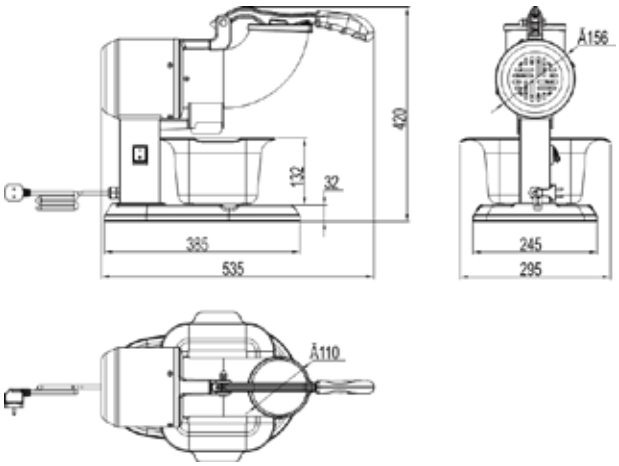
ICE SHAVERS

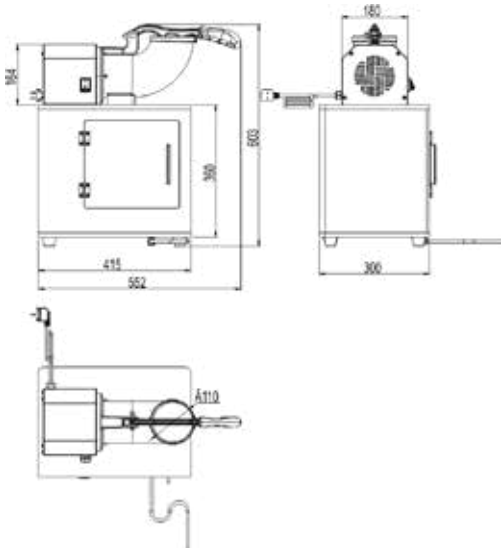
YASAKI

- 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

AK1-ICS

AK2-ICS





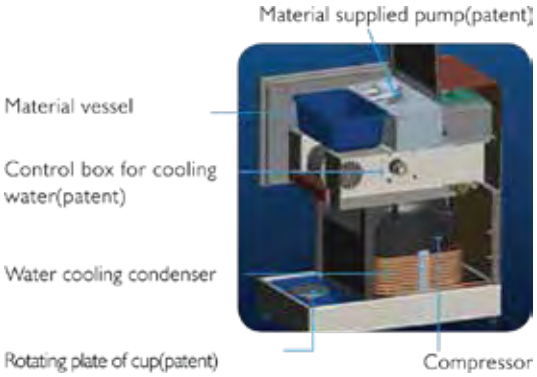
Code	Speed (RPM)	Dimensions (WxDxH mm)	Weight (kg)	Voltage	Power (kW/A)
AK1-ICS	1500	470x305x455	9.8	240	300/10
AK2-ICS	1500	480x365x635	16.5	240	300/10

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

INSTANT SHAVED ICE – GREAT MONEY MAKER

BLIZZARD ICE SYSTEMS

- Patented ice flake making mechanism
- Instantly make shaved ice / milky ice
- Easy to clean maintain and operate
- Patented material storage vessel
- Patented ice cup holder
- Small footprint for installation
- Production Capacity: 200kg/24hours
- Type of Ice Making: Middle spiral cooling rolle
- Heat Dissipation: Water cooling needs water inlet and outlet for installation



Code	Dimensions (WxDxH mm)	Weight (kg)	Voltage	Power (kW/A)
SK-201M	300x610x681	66	220	1.3/10

GELATO / ICE CREAM DISPLAYS

thermaster

- 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

- Upper: 9 x 5L pans
- Lower: 6 x tubs

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

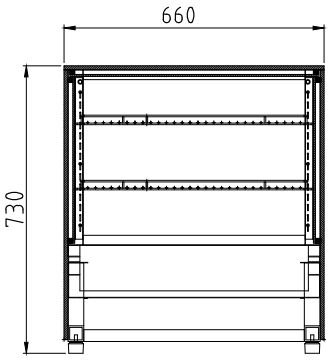
Code	Dimensions (WxDxH mm)	Weight (kg)	Temperature Range °C	Voltage	Power (W/A)
SD-450S	1314x694x1315	100	-18 to -22	240	325/10

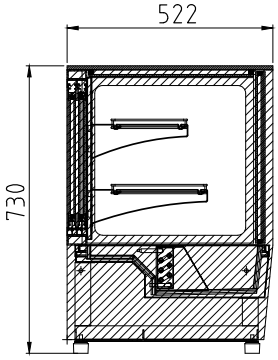
Prices and specifications are subject to change without notice. Pictures are for illustrative purpose and final product may differ

BENCHTOP DISPLAYS

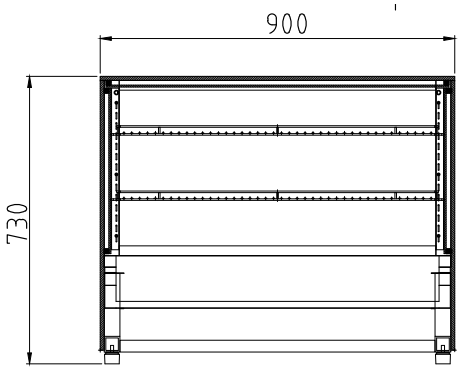
- 2 adjustable levels of shelving plus the floor
- Stainless steel & glass cabinet
- Double glazed glass
- Digital temp. control with read-out
- Interior led lighting
- Rear sliding door
- Self-contained refrigeration for refrigerated unit
- Heating tube system for heated unit

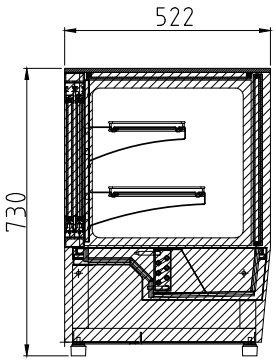
GN-660RT/ GN-660HRT



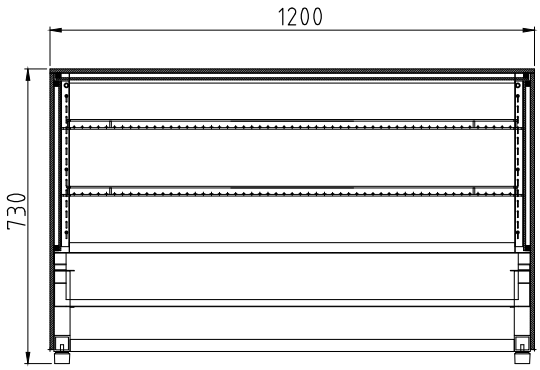


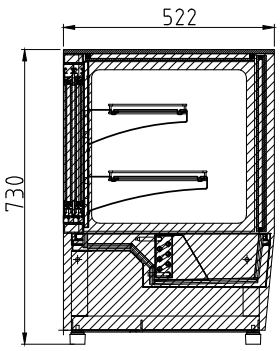
GN-900RT/ GN-900HRT





GN-1200RT





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
Heated Displays								
GN-660HRT	–	68	660x530x730	45	+40 to +65	—	240	450/10
GN-900HRT	–	93	900x530x730	75	+40 to +65	—	240	1300/10

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BENCHTOP DISPLAYS

BONVUE

- Countertop curved glass display cabinet
- Ventilated refrigeration system on cold display
- Digital temp controller
- LED Display on cold display
- 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

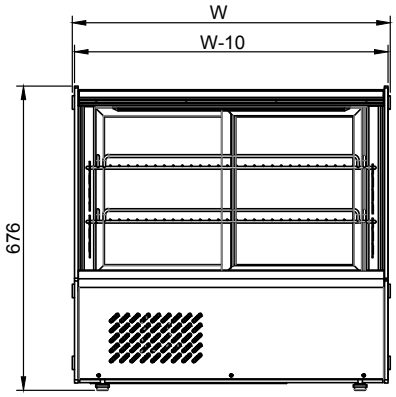
HTR100N

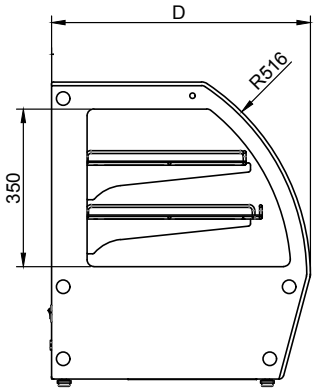
HTR120N

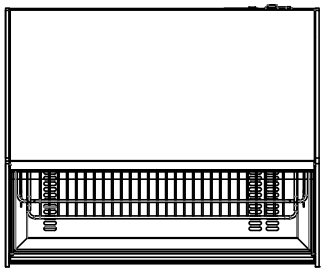
HTR160N

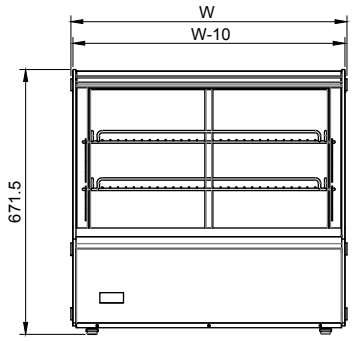
HTH120N

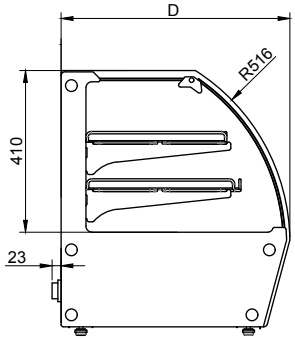
HTH160N

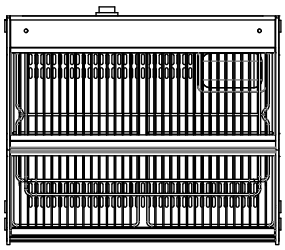












Code	GEMS Star Rating	Litre	Dimensions (WxDxH mm)	Weight (kg)	Temperature Range °C	Ambient/ RH%	Voltage	Power (W/A)
Chilled Displays								
HTR100N	8	85	706.5x467x676	57	+3 to +8	32/75	240	160/10
HTR120N	7	115	706.5x575x676	64	+3 to +8	32/75	240	160/10
HTR160N	7	146	884.5x575x676	71	+3 to +8	32/75	240	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

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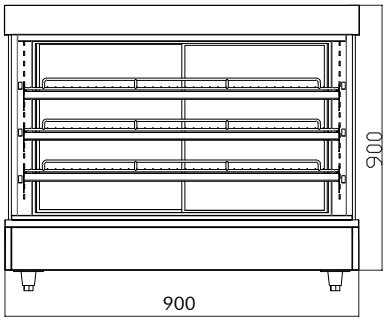
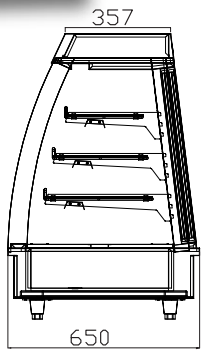
SELF-SERVE DROP IN DISPLAYS

- Advanced design
- Stainless Steel
- Three display levels
- Easy to clean
- Danfoss compressor
- LED lighting (chilled model)
- Self evaporating drainage
- Cast aluminium door frame
- Digital temp. control & read-out
- Double glazed sliding front and rear glass doors
- Ambient 38ºC & 50% RH

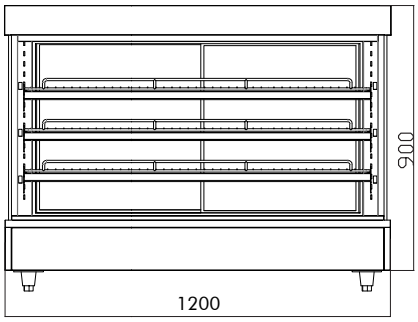
ON DEMAND ITEM

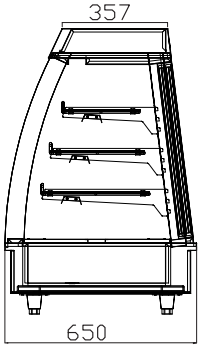
C4HT9





C4HT12





Code	Dimensions (WxDxH mm)	Weight (kg)	Temperature Range °C	Ambient/ RH%	Voltage	Power (W/A)
Chilled Displays						
C4RF9	900x650x900+290	150	+2 to +8	38/50	240	760/10
C4RF12	1200x650x900+290	180	+2 to +8	38/50	240	930/10
C4RF15	1500x650x900+290	200	+2 to +8	38/50	240	1070/10
C4RF18	1800x650x900+290	230	+2 to +8	38/50	240	1280/10
Heated Displays						
C4HT9	900x650x900	140	+30 to +85	—	240	1170/10
C4HT12	1200x650x900	170	+30 to +85	—	240	1470/10

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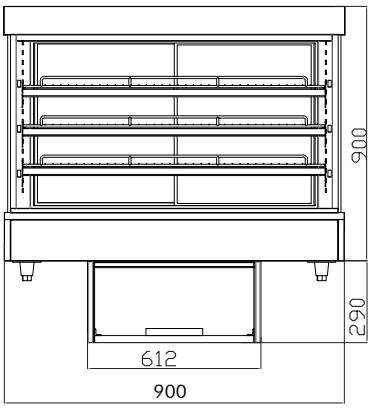
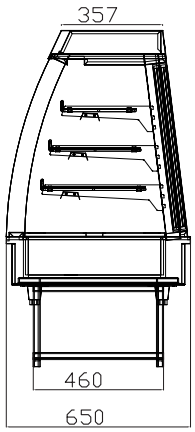
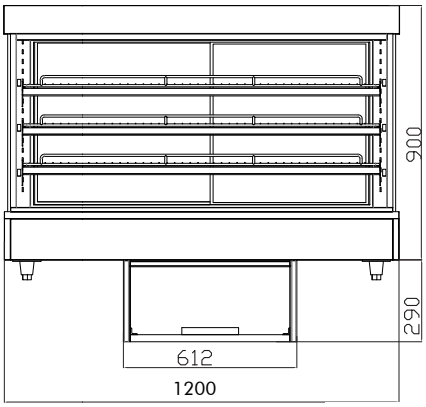
BONVUE

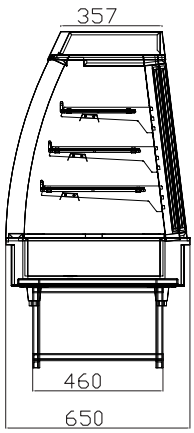
C4RF9





C4RF12





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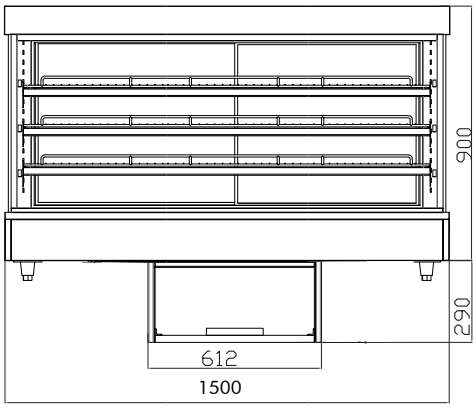

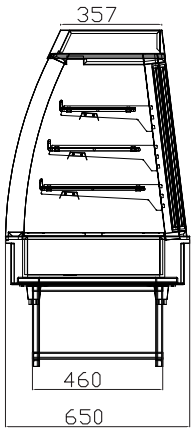

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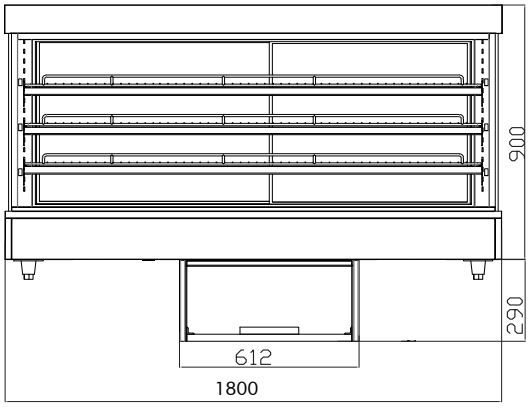
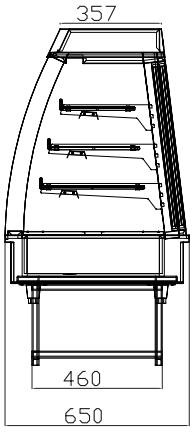




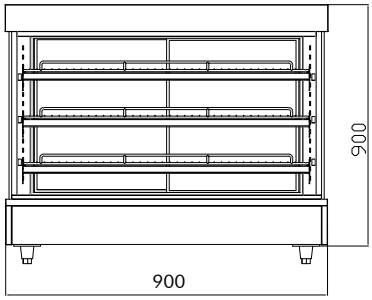
SELF-SERVE DROP IN DISPLAYS

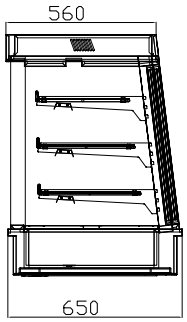
- Stainless steel
- LED lighting in chilled model
- Three display levels
- Self evaporating drainage
- Digital temp. control & read-out
- Danfoss compressor
- Cast aluminium door frame
- Double glazed
- Sliding front and rear glass doors
- Ambient 38ºC & 50% RH

ON DEMAND ITEM

Custom made bench with your logo available

SCHT9





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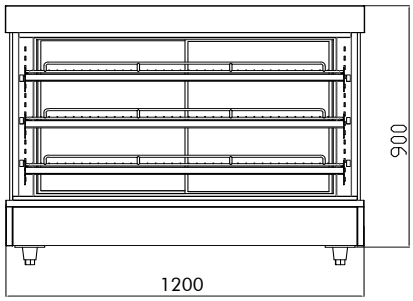
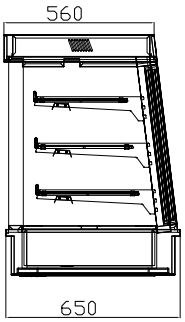


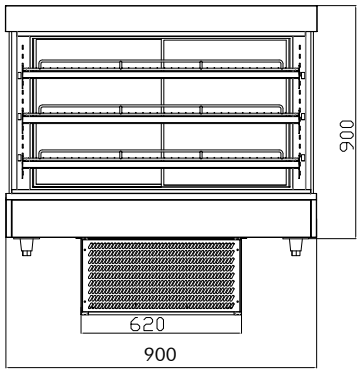


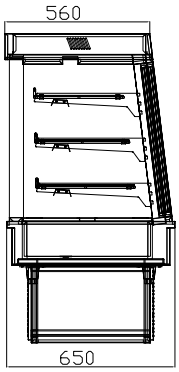
Code	Dimensions (WxDxH mm)	Weight (kg)	Temperature Range °C	Ambient/ RH%	Voltage	Power (W/A)
Chlled Displays						
SCRF9	900x650x900+290	150	+2 to +8	38/50	240	720/10
SCRF12	1200x650x900+290	180	+2 to +8	38/50	240	930/10
SCRF15	1500x650x900+290	210	+2 to +8	38/50	240	1050/10
SCRF18	1800x650x900+290	240	+2 to +8	38/50	240	1240/10
Heated Displays						
SCHT9	900x650x900	140	+30 to +85	—	240	1170/10
SCHT12	1200x650x900	170	+30 to +85	—	240	1470/10

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

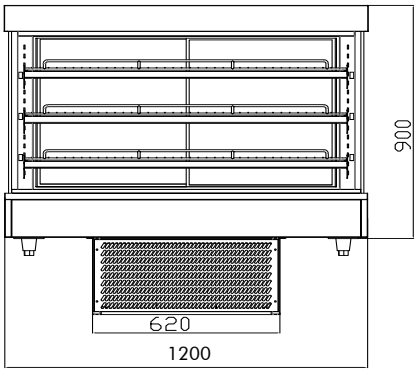
BONVUE

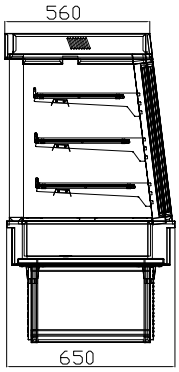
SCRF9



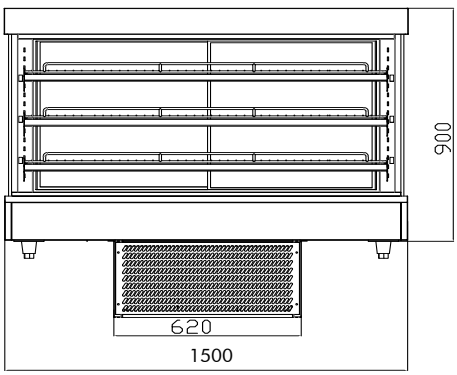


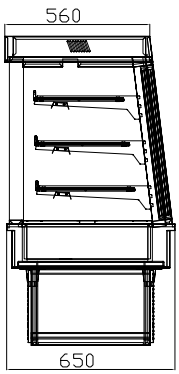
SCRF12





SCRF15





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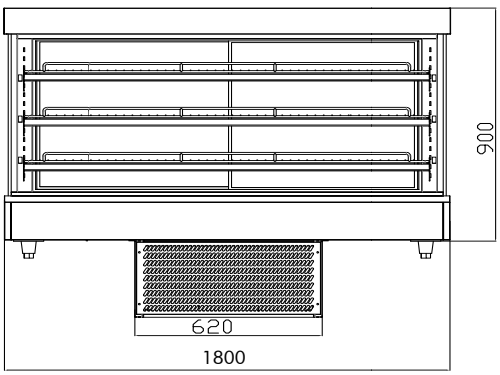
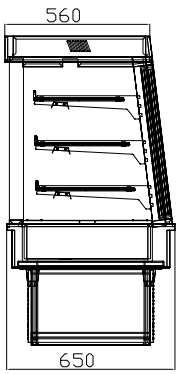




ELEGANT AMBIENT BENCHTOP DISPLAY

BONVUE

- Easy to assemble
- Full stainless steel base.
- Hygienic and easy to maintain
- Rear sliding doors
- Tempered glass

AD1-550KW

AD2-550KW

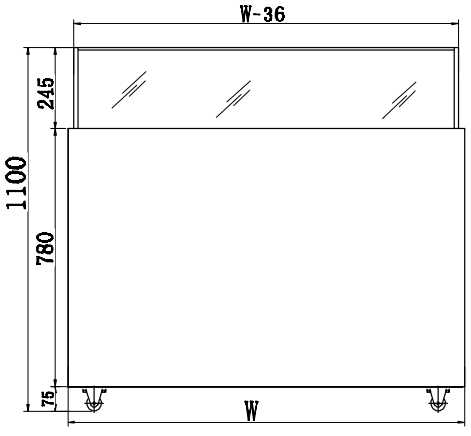
Code	Dimensions (WxDxH mm)	Weight (kg)	Temperature Range °C	Ambient/ RH%	Voltage	Power (W/A)
1 Level Display						
AD1-550KW	550x390x200	20	—	—	—	—
1 Shelf + Floor Display						
AD2-550KW	550x390x375	25	—	—	—	—

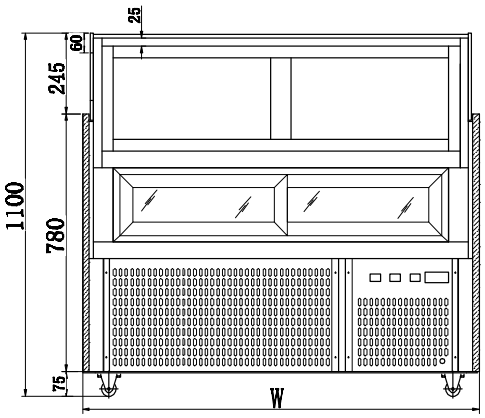
Prices and specifications are subject to change without notice. Pictures are for illustrative purpose and final product may differ

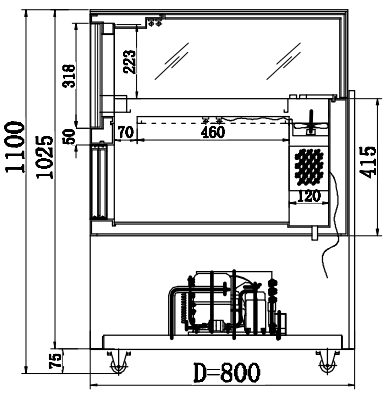
CHOCOLATE DISPLAY

BONVUE

- Ultra clear glass canopy
- White marble base
- Skope compressor
- LED lighting
- Digital temp. control & read-out
- Double glazed heated glass
- Ambient 38ºC & 50% RH
- Cold storage at rear
- Easy to clean
- Itlian Compex runner
- Rear storage compartment
- Suitable for chocolate & bakery products
- Mirrored glass drawers
- Self evaporating drainage







Code	Dimensions (WxDxH mm)	Weight (kg)	Temperature Range °C	Ambient/ RH%	Voltage	Power (W/A)
DS1200V	1200x800x1100	180	+2 to +8	38/50	240	544/10
DS1500V	1500x800x1100	278	+2 to +8	38/50	240	650/10

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

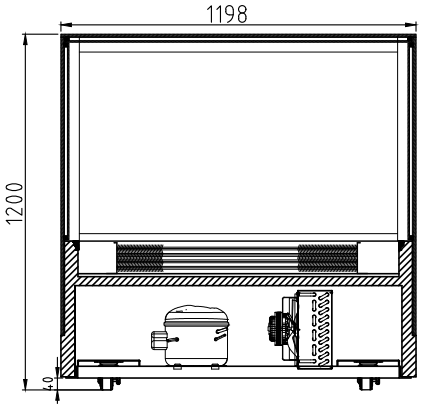
Prices and specifications are subject to change without notice. Pictures are for illustrative purpose and final product may differ

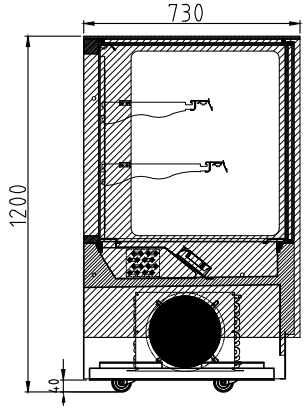
COLD DISPLAY 2 SHELVES

BONVUE

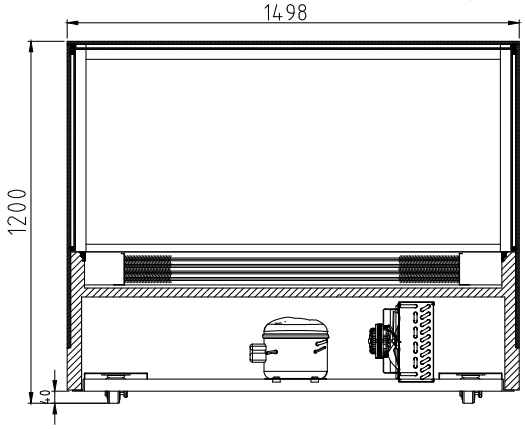
- Double glazed and heated glass for clear vision
- Rear sliding removable doors for easy cleaning
- LED lighting on each shelf for excellent illumination
- Stainless steel mirror base
- 2 shelves plus bottom
- 32°C ambient at 60% RH
- Easily accessible cooling system for easy cleaning
- Digital temperature control
- Ventilated cooling system by controlling humidity at low temperature
- Auto defrost
- Operating temperature: 2°C~8°C
- Compressor: Secop
- Fitted with castors for easy mobility
- Warranty: 1 Year Parts and Labour + 1 Year Additional Parts

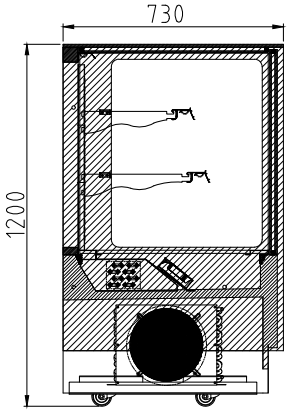
GAN-1200RF2



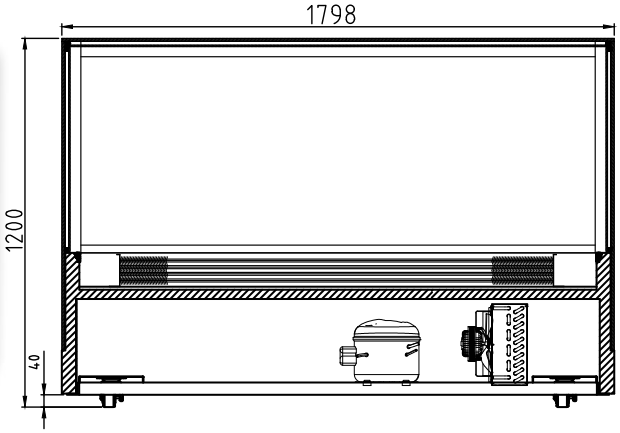


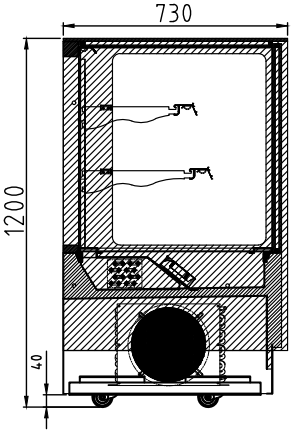
GAN-1500RF2





GAN-1800RF2





Code	GEMS Star Rating	Litre	Dimensions (WxDxH mm)	Weight (kg)	Temperature Range °C	Ambient/ RH%	Voltage	Power (W/A)
GAN-900RF2	8	380	900x730x1200	235	+2 to +8	32/60	240	400/10
GAN-1200RF2	8	515	1200x730x1200	275	+2 to +8	32/60	240	450/10
GAN-1500RF2	6	650	1500x730x1200	310	+2 to +8	32/60	240	550/10
GAN-1800RF2	6	785	1800x730x1200	350	+2 to +8	32/60	240	750/10

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

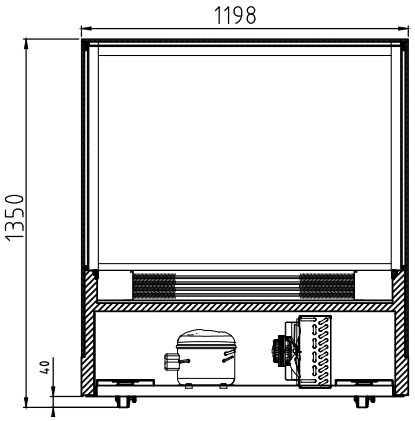
Prices and specifications are subject to change without notice. Pictures are for illustrative purpose and final product may differ

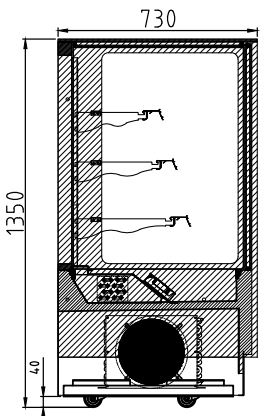
COLD DISPLAY 3 SHELVES

BONVUE

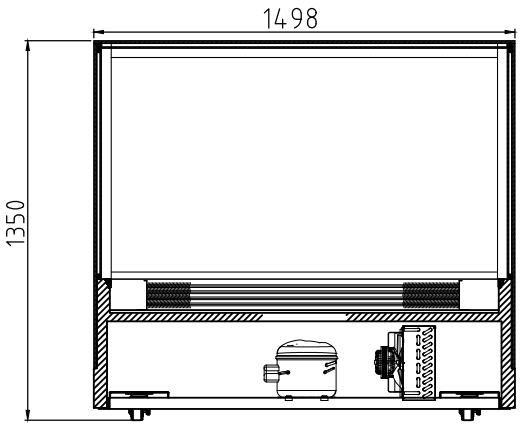
- Double glazed and heated glass for clear vision
- Rear sliding removable doors for easy cleaning
- LED lighting on each shelf for excellent illumination
- Stainless steel mirror base
- 3 shelves plus bottom
- 32°C ambient at 60% RH
- Easily accessible cooling system for easy cleaning
- Digital temperature control
- Ventilated cooling system by controlling humidity at low temperature
- Auto defrost
- Operating temperature: 2°C~8°C
- Compressor: Secop
- Fitted with castors for easy mobility
- Warranty: 1 Year Parts and Labour + 1 Year Additional Parts

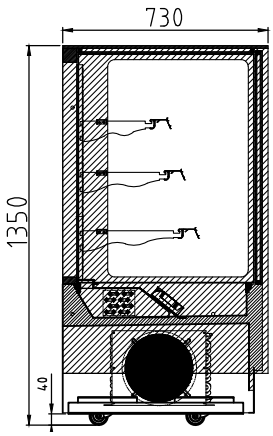
GAN-1200RF3



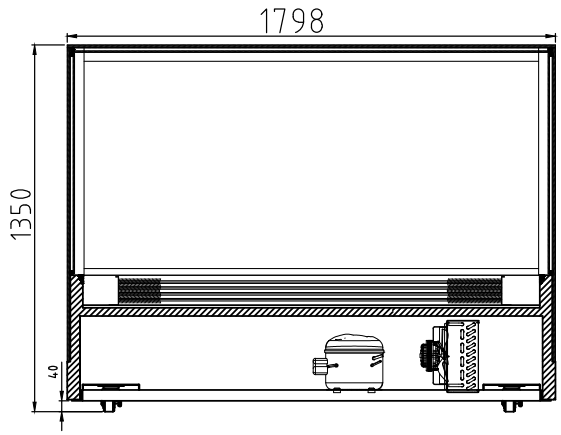


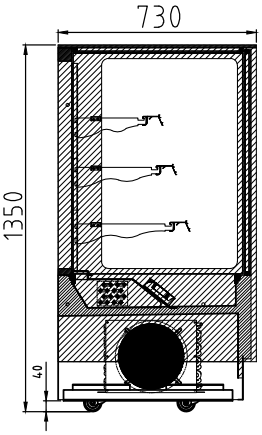
GAN-1500RF3





GAN-1800RF3





Code	GEMS Star Rating	Litre	Dimensions (WxDxH mm)	Weight (kg)	Temperature Range °C	Ambient/ RH%	Voltage	Power (W/A)
GAN-900RF3	8	460	900x730x1350	240	+2 to +8	32/60	240	550/10
GAN-1200RF3	8	615	1200x730x1350	280	+2 to +8	32/60	240	630/10
GAN-1500RF3	7	770	1500x730x1350	320	+2 to +8	32/60	240	750/10
GAN-1800RF3	6	925	1800x730x1350	360	+2 to +8	32/60	240	870/10

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

SHORT MODERN DISPLAY

BONVUE

- 2 adjustable levels of wire shelving plus floor
- LED lighting
- Digital temp. control & read-out
- Stainless steel base
- Rear sliding glass doors
- Secop or Aspera compressor
- Ambient 40ºC & 40% RH
- Triple glazed front with heated filaments to stop condensation
- Self evaporating drainage
- Optional glass shelves available upon request

Adjustable shelving allows multiple display options

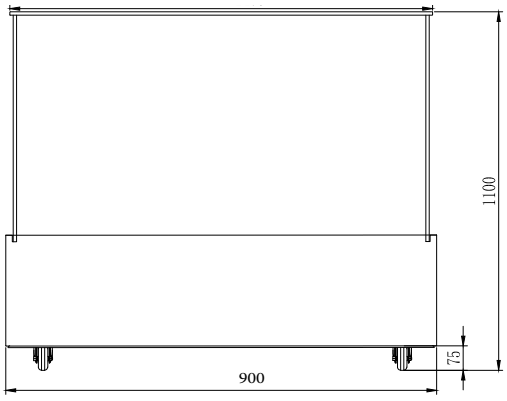
Optional additional shelving

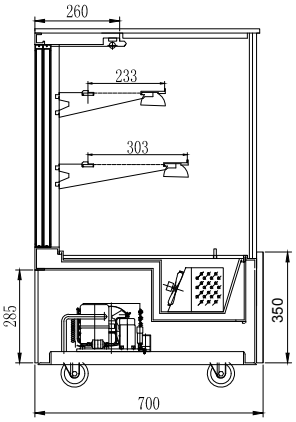
Code	GEMS Star Rating	Dimensions (WxDxH mm)	Weight (kg)	Temperature Range °C	Ambient/ RH%	Voltage	Power (W/A)
SSU90-2XB	4	900x700x1100	190	+2 to +8	40/40	240	621/10
SSU120-2XB	4	1200x700x1100	235	+2 to +8	40/40	240	792/10
SSU150-2XB	4	1500x700x1100	275	+2 to +8	40/40	240	895/10

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

BONVUE

SSU90-2XB





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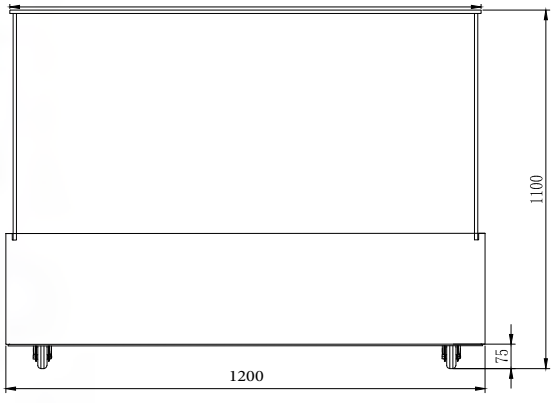

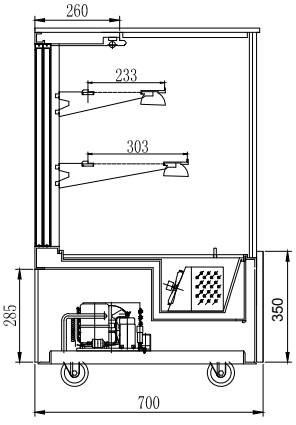

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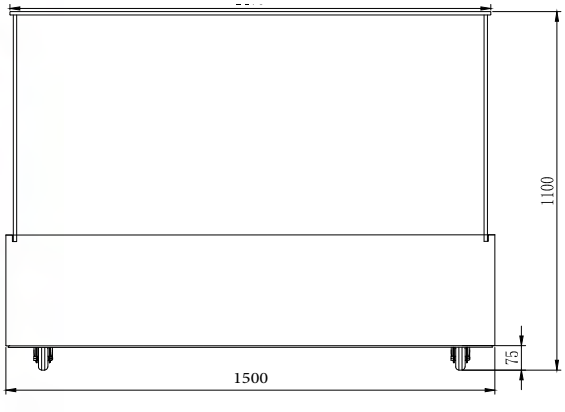
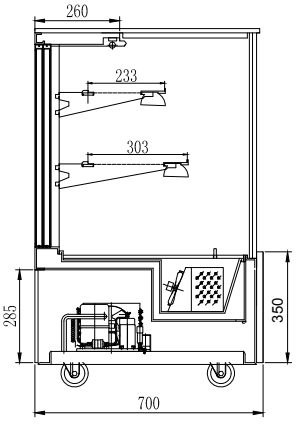




BONVUE MODERN DISPLAYS

BONVUE

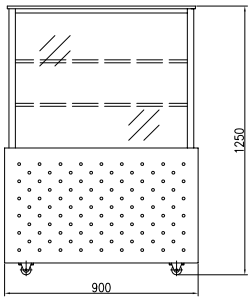
- 2 Adjustable levels of shelving plus floor
- Secop compressors
- Stainless steel
- Triple glazed front with heated filaments to stop condensation
- Ambient 40ºC & 40% RH
- LED lighting over each level
- Self evaporating drainage
- Digital temp. Control & read-out
- Sliding rear glass doors
- Fan-forced thermal air-flow & humidity

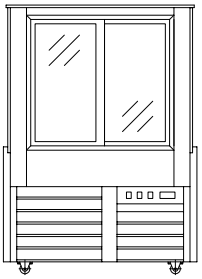
Code	GEMS Star Rating	Dimensions (WxDxH mm)	Weight (kg)	Temperature Range °C	Ambient/ RH%	Voltage	Power (W/A)
Chilled Displays							
SG090FA-2XB	5	900x700x1250	195	+2 to +8	40/40	240	750/10
SG120FA-2XB	5	1200x700x1250	235	+2 to +8	40/40	240	880/10
SG150FA-2XB	5	1500x700x1250	315	+2 to +8	40/40	240	970/10
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

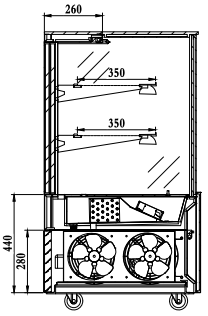
Allow 100mm clearance for installation, all vents must be left clear. Heated cabinets are for hot food holding only, not designed to heat product.
Prices and specifications are subject to change without notice. Pictures are for illustrative purpose and final product may differ

BONVUE

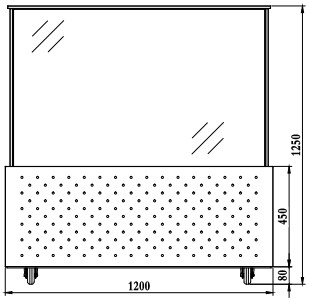
SG090FA-2XB/SG090FE-2XB

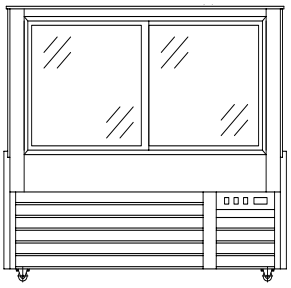


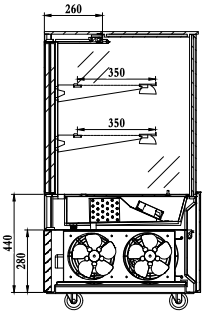




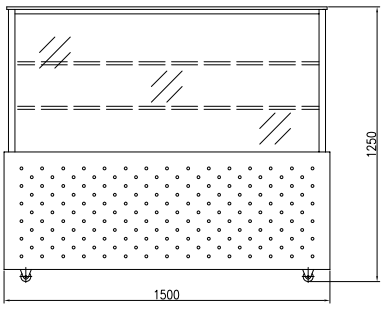
SG120FA-2XB/SG120FE-2XB

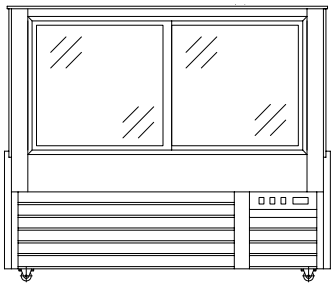


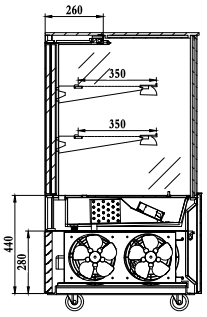




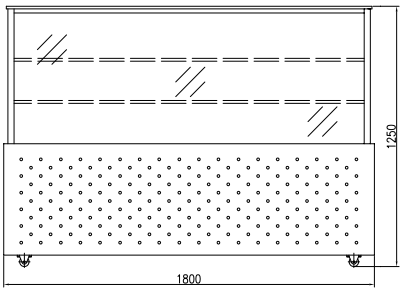
SG150FA-2XB

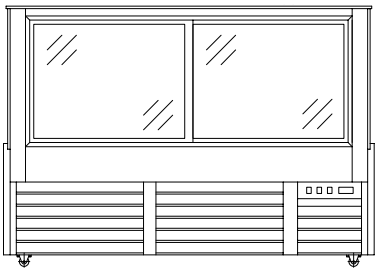


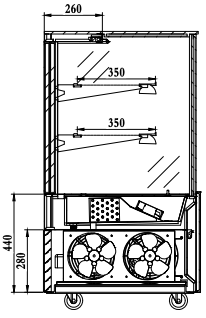




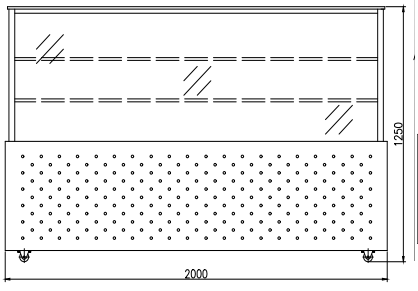
SG180FA-2XB

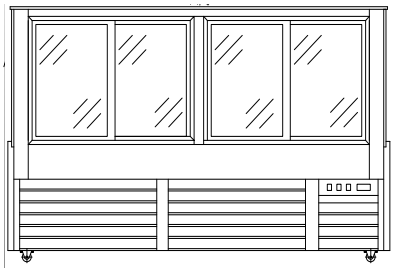


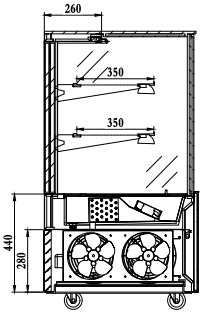




SG200FA-2XB







BONVUE DELUXE DISPLAYS

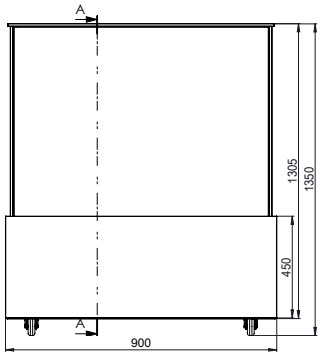
- 3 Adjustable levels of shelving plus floor
- Secop compressors
- Stainless Steel
- Triple glazed front with heated filaments to stop condensation
- LED lighting over each level
- Self evaporating drainage
- Digital temp. control & read-out
- Rear sliding glass doors
- Fan-forced thermal air-flow & humidity
- Ambient 40ºC & 40% RH

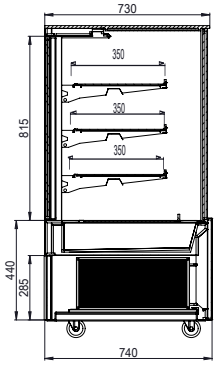
Code	GEMS Star Rating	Dimensions (WxDxH mm)	Weight (kg)	Temperature Range °C	Ambient/ RH%	Voltage	Power (W/A)
Chilled Displays							
SL830V	5	900x740x1350	215	+2 to +8	40/40	240	621/10
SL840V	4	1200x740x1350	260	+2 to +8	40/40	240	792/10
SL850V	4	1500x740x1350	305	+2 to +8	40/40	240	895/10
SL860V	4	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

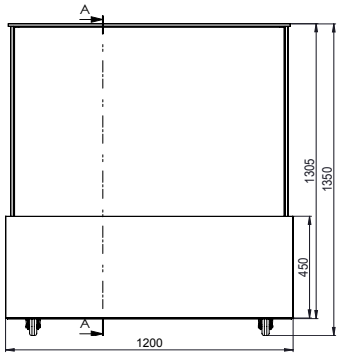
BONVUE

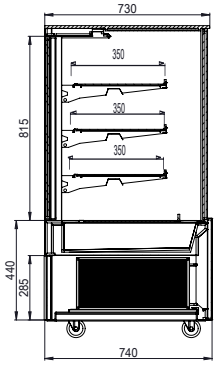
SL830V/H-SL830V



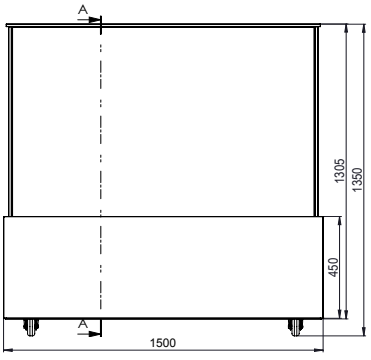


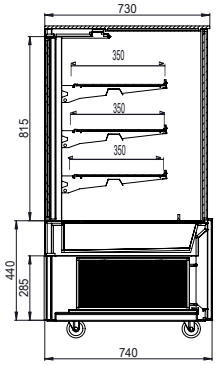
SL840V/H-SL840V



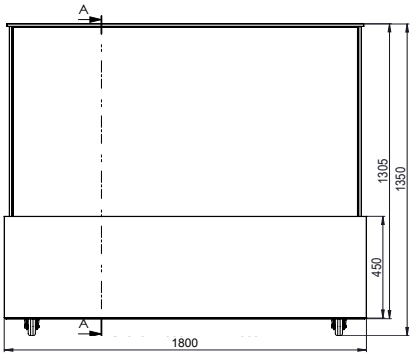


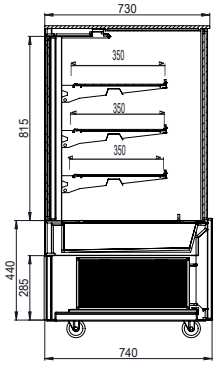
SL850V



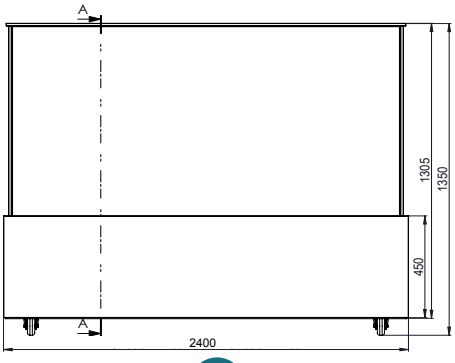


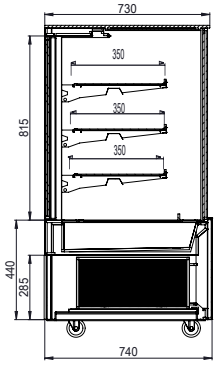
SL860V





SL880V





BONVUE DELUXE COLD DISPLAYS FOR SALAD & CAKE

BONVUE

- 4 Adjustable levels of shelving plus floor
- Chrome plated stainless shelf
- Secop compressors
- LED lighting
- Ambient 40ºC & 40% RH
- Digital temp. control & read-out
- Stainless steel construction
- Low S/S based 340mm high
- Extra large display surface
- Rear sliding glass doors
- Triple glazed front with heated filaments to stop condensation
- Self evaporating drainage
- Ambient 40ºC & 40% RH

Code	GEMS Star Rating	Dimensions (WxDxH mm)	Weight (kg)	Temperature Range °C	Ambient/ RH%	Voltage	Power (W/A)
Chilled Displays							
SLP830C	4	900x800x1350	220	+2 to +8	40/40	240	820/10
SLP840C	4	1200x800x1350	260	+2 to +8	40/40	240	870/10
SLP850C	4	1500x800x1350	300	+2 to +8	40/40	240	1100/10
SLP860C	4	1800x800x1350	340	+2 to +8	40/40	240	1420/10
SLP870C	3	2000x800x1350	365	+2 to +8	40/40	240	1570/10
Heated Displays							
H-SLP830C	–	900x800x1350	195	+30 to +85	40/40	240	870/10
H-SLP840C	–	1200x800x1350	225	+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.
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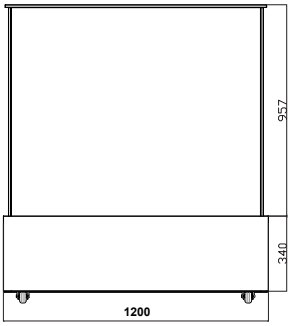
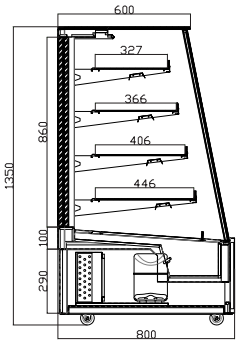
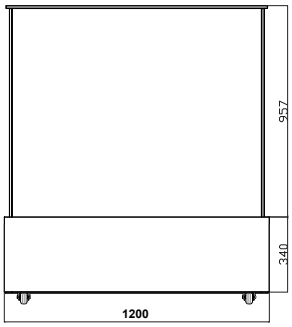
BONVUE

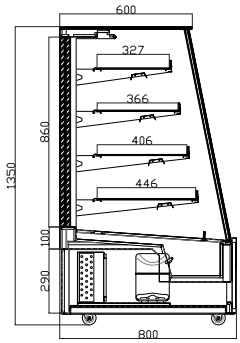
SLP830C/H-SLP830C



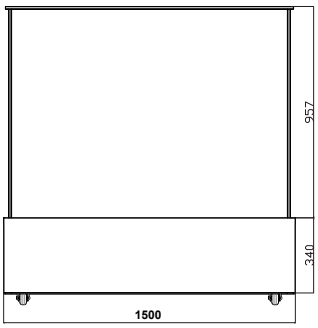


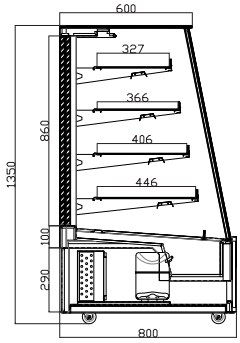
SLP840C/H-SLP840C



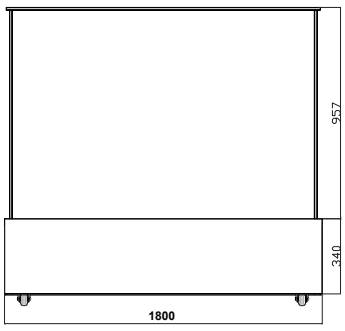


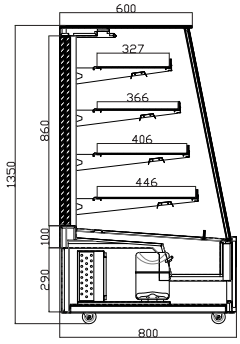
SLP850C



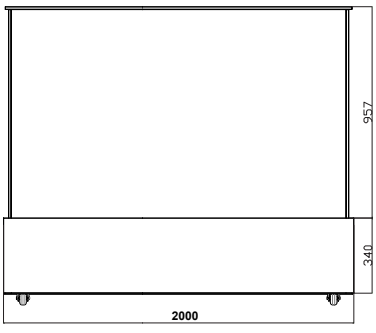


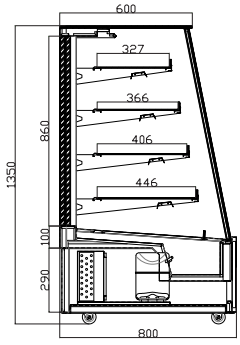
SLP860C





SLP870C





CURVED BONVUE FOOD DISPLAYS

BONVUE

- 3 adjustable levels of wire shelving plus floor
- LED lighting over each level
- Self evaporating drainage
- Black trim
- Castors
- Triple glazed front with heated filaments to stop condensation
- Sliding glass rear doors
- Ambient 40ºC & 40% RH
- Digital temp. control & read-out
- 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							
SL830	4	900x740x1350	260	+2 to +8	40/40	240	616/10
SL840	4	1200x740x1350	295	+2 to +8	40/40	240	785/10
SL850	4	1500x740x1350	345	+2 to +8	40/40	240	878/10
SL860	4	1800x740x1350	390	+2 to +8	40/40	240	1045/10
Heated Displays							
H-SL830	–	900x740x1350	200	+30 to +85	40/40	240	870/10
H-SL840	–	1200x740x1350	240	+30 to +85	40/40	240	975/10

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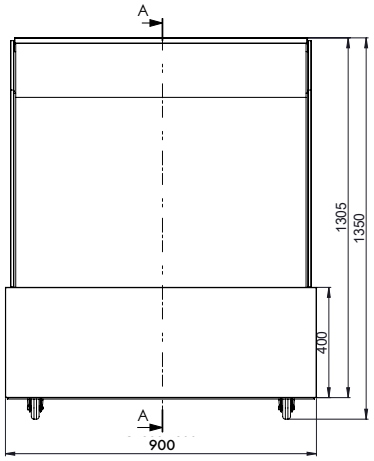
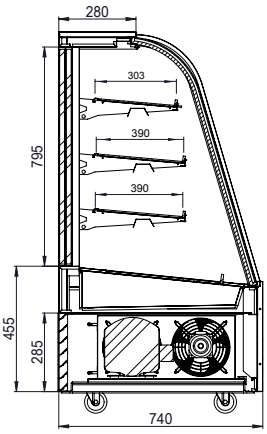
Prices and specifications are subject to change without notice. Pictures are for illustrative purpose and final product may differ

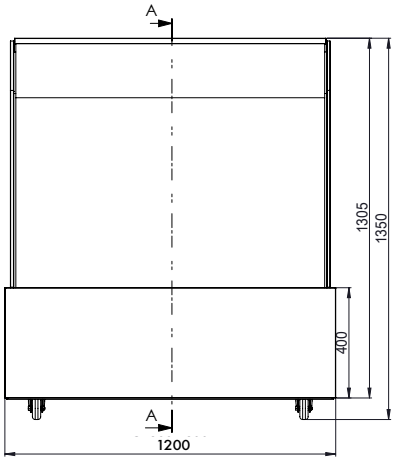
BONVUE

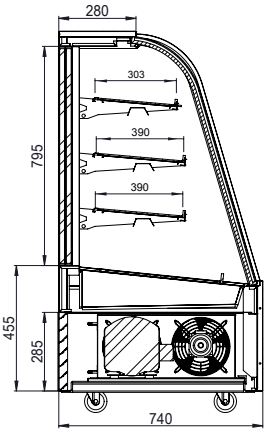
SL830/H-SL830



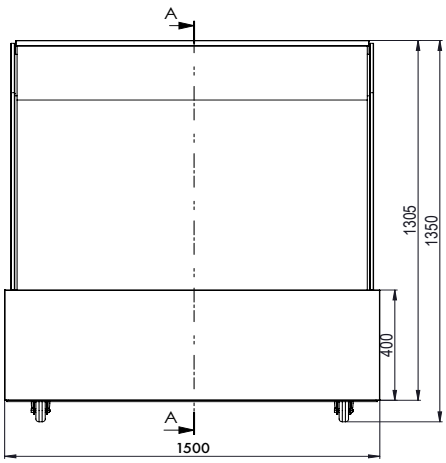


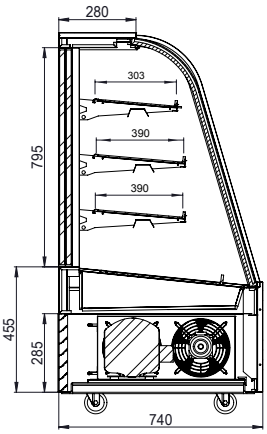
SL840/H-SL840



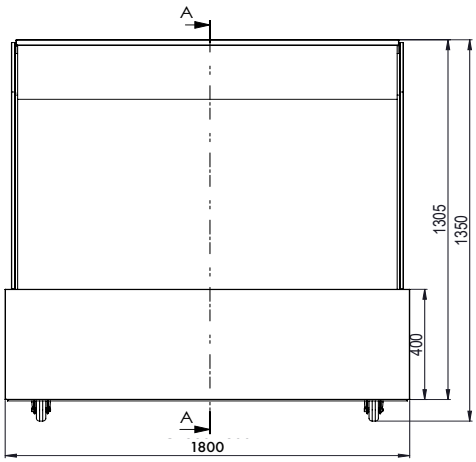


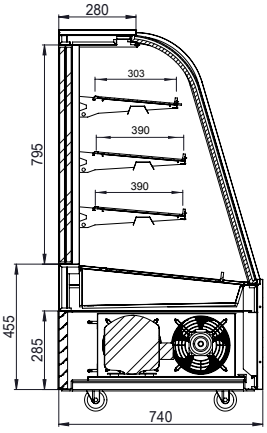
SL850





SL860



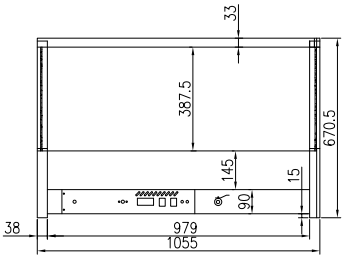


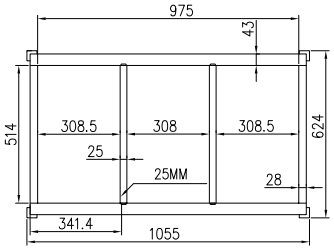
HEATED WET BAIN MARIE / HOTFOOD BAR

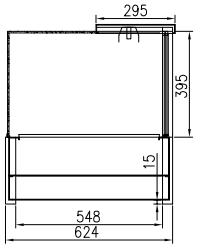
BONVUE

- 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 226
- Optional trolley also available

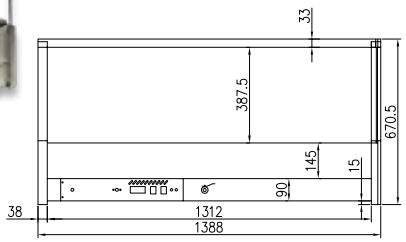
BM11SD

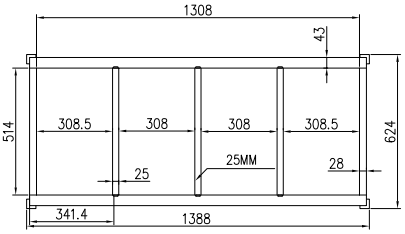


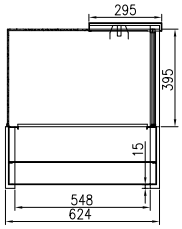




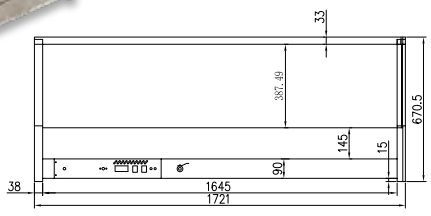
BM14SD

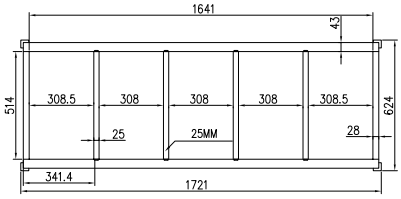


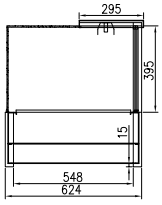




BM17SD







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	—	—	—	—

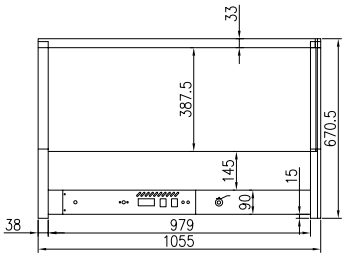
Machines must not be left unattended for extended periods. Heated units are for hot food holding only, not designed to heat product.
Prices and specifications are subject to change without notice. Pictures are for illustrative purpose and final product may differ

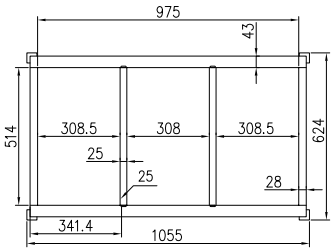
HEATED WET BAIN MARIE / HOTFOOD BAR

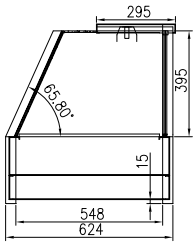
BONVUE

- 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 226
- Optional trolley also available

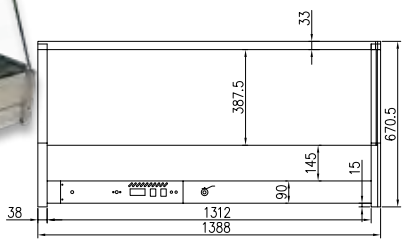
BM11TD

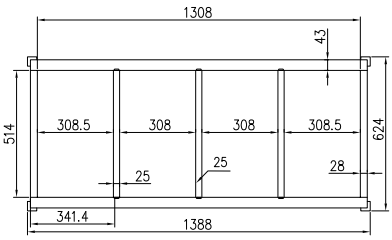


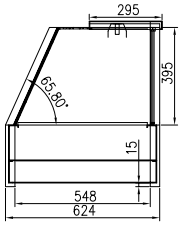




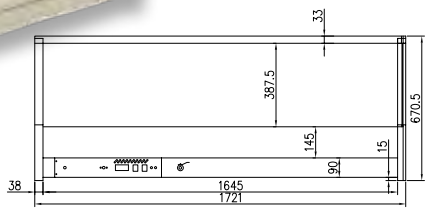
BM14TD

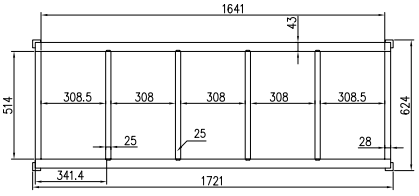


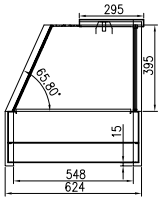




BM17TD







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	—	—	—	—

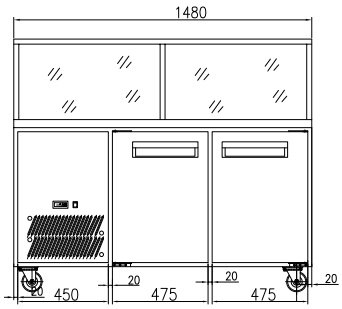
Machines must not be left unattended for extended periods. Heated units are for hot food holding only, not designed to heat product.
Prices and specifications are subject to change without notice. Pictures are for illustrative purpose and final product may differ

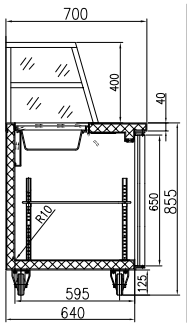
DELUXE S/S PIZZA, SALAD & SANDWICH BAR

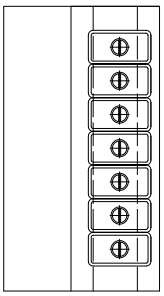
- Cross air over food
- Fridge has one level of shelving plus floor
- Enclosed pan area with perspex sliding door
- Aspera compressors
- German ëbm-pabst fans
- Digital temp. control & read-out
- Ambient 32ºc & 60% RH
- Internal constructed for easy cleaning
- Working area 230mm deep
- PE cutting board included
- Bench height 855mm
- Castors
- Fan-forced evaporator cooling
- Auto defrost
- Self evaporating drainage
- Additional middle glass shelf
- Cassette cooling system for easy maintenance
- Pans not included. Select on page 226

2+2 YEARS WARRANTY 4 YEAR WITH PRODUCT REGISTRATION*

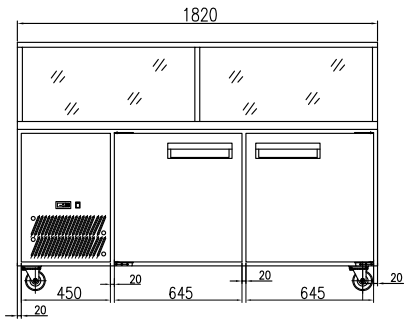
SCB/15

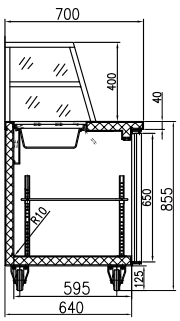


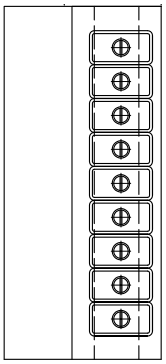




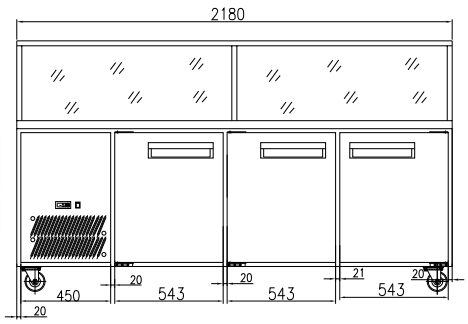
SCB/18

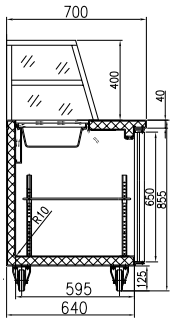


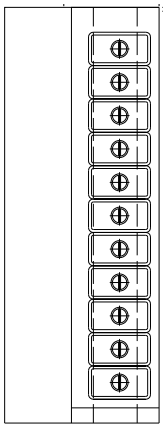




SCB/21







*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 - 7x1/3 pans							
SCB/15	550	1480x700x1255	140	+2 to +8	32/60	240	440/10
2 Door Large - 9x1/3 pans							
SCB/18	870	1820x700x1255	158	+2 to +8	32/60	240	550/10
3 Door - 11x1/3 pans							
SCB/21	1000	2180x700x1255	176	+2 to +8	32/60	240	580/10

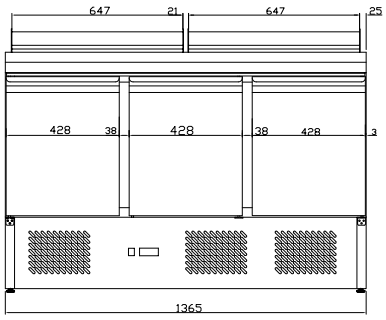
Prices and specifications are subject to change without notice. Pictures are for illustrative purpose and final product may differ

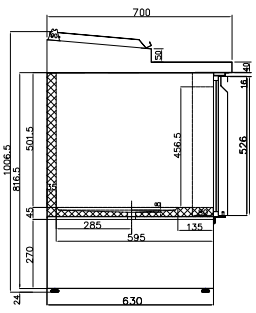
DELUXE S/S PIZZA, SALAD & SANDWICH BAR

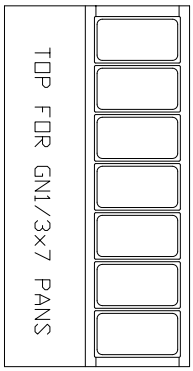
- Stainless steel exterior & interior with gal metal back
- Digital temp. controls & readout
- One level of shelving plus floor
- Fan assisted cooling
- Auto defrost
- Self evaporating drainage
- Touch close doors
- Internal constructed rounded for easy cleaning
- Castors
- Ambient 32ºc & 60% RH
- Pans not included. Select on page 226

2+2 YEARS WARRANTY 4 YEAR WITH PRODUCT REGISTRATION*

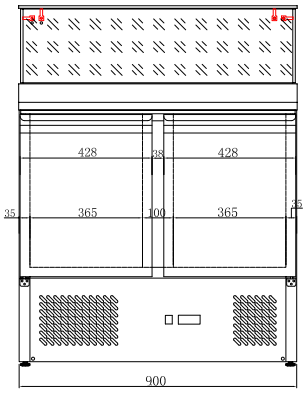
GNS1300D

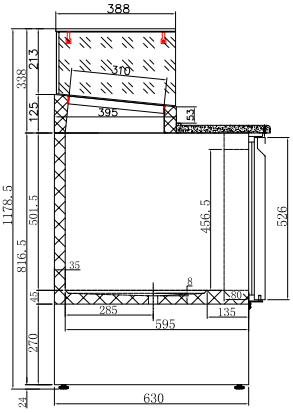


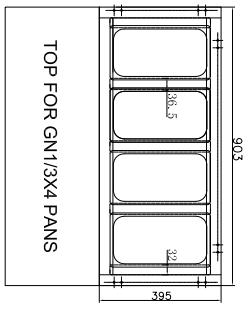




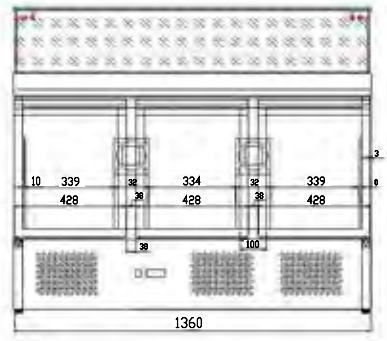
GNS900E

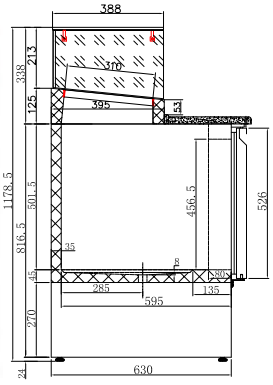


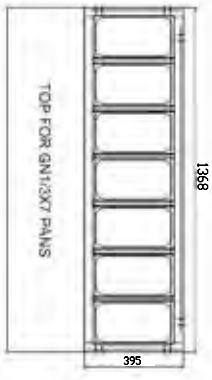




GNS1300E







*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 Prep Top - 7x1/3 GN pans x 150 deep							
GNS1300D	444	1368x700x1023	120	+2 to +8	32/60	240	230/10
GLASS COVER							
2 Door Salad, Marble Top - 4x1/3 GN pans x 150 deep							
GNS900E	257	903x700x1195	100	+2 to +8	32/60	240	230/10
3 Door Salad, Marble Top - 7x1/3 GN pans x 150 deep							
GNS1300E	437	1368x700x1195	120	+2 to +8	32/60	240	230/10

Cold tops are holding units only, product needs top be pre-chilled to less than 5°C.

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
- Ambient 32ºc & 60% RH
- Internals constructed for easy cleaning
- Working area 300mm deep
- 300mm deep PE cutting board included
- Bench height 880mm
- Fan-forced evaporator cooling
- Auto defrost
- Self evaporating drainage
- Castors
- Cross-flow pan cooling
- Pans not included. Select on page 286-287

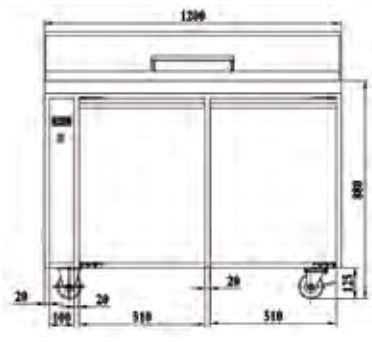
*Pan covers must be used to ensure correct operating temperature.

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

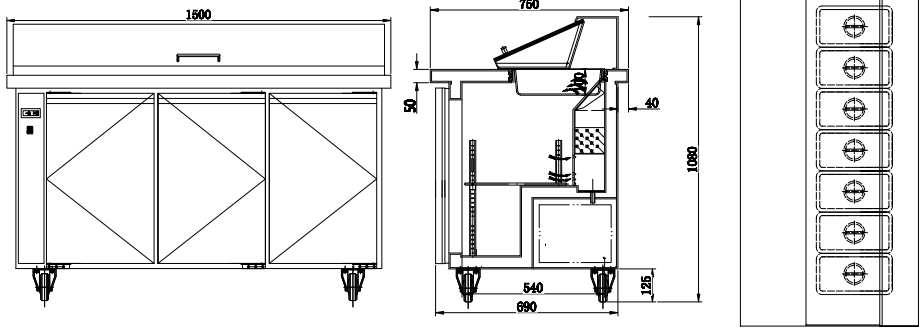
Cold tops are holding units only, product needs to be pre-chilled to less than 5°C.

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

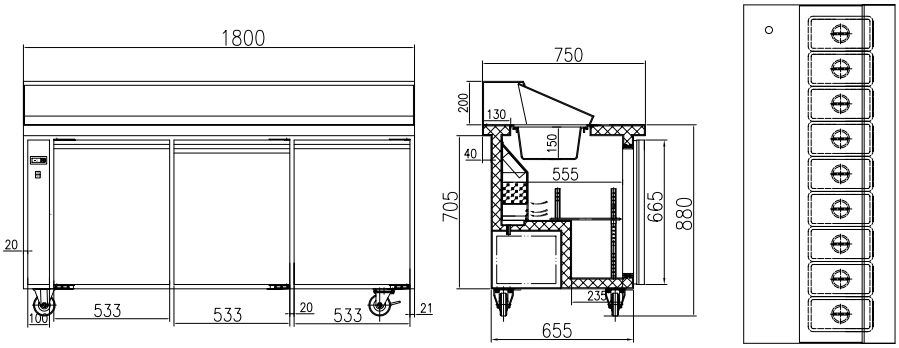
SLB120



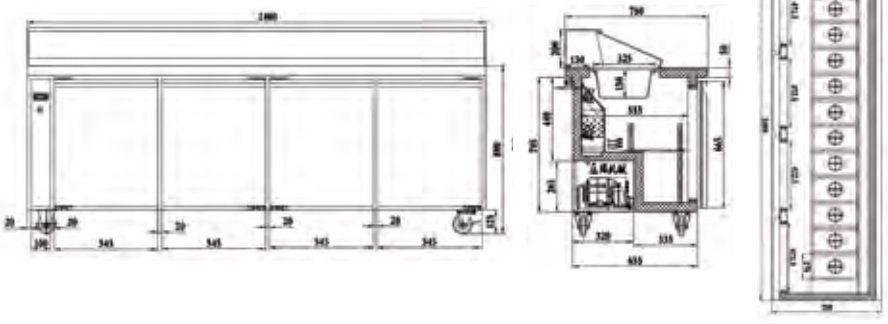
SLB150



SLB180



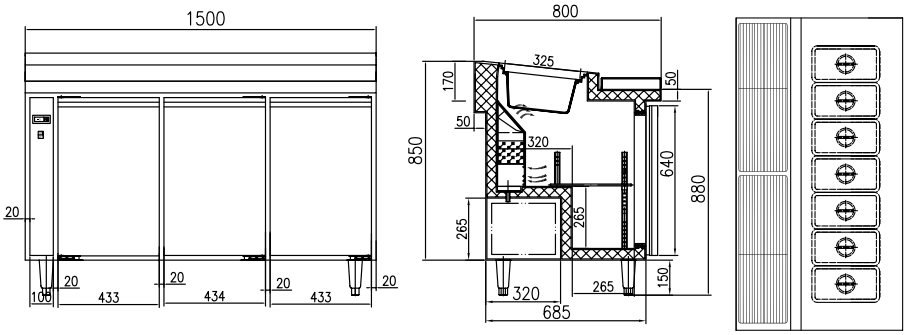
SLB240



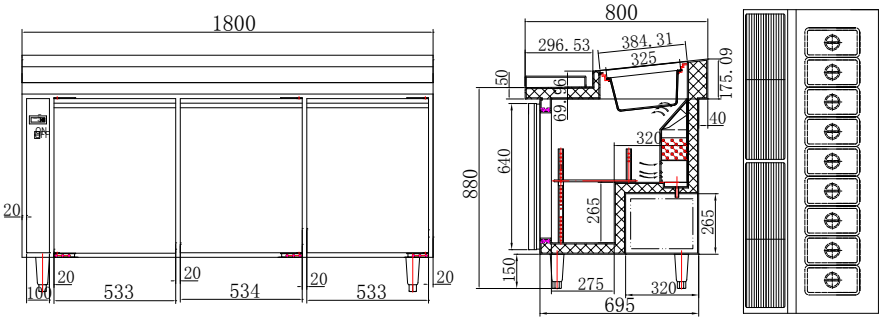
STAINLESS STEEL PIZZA PREPARATION WORK BENCH FRIDGE

- 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 286-287

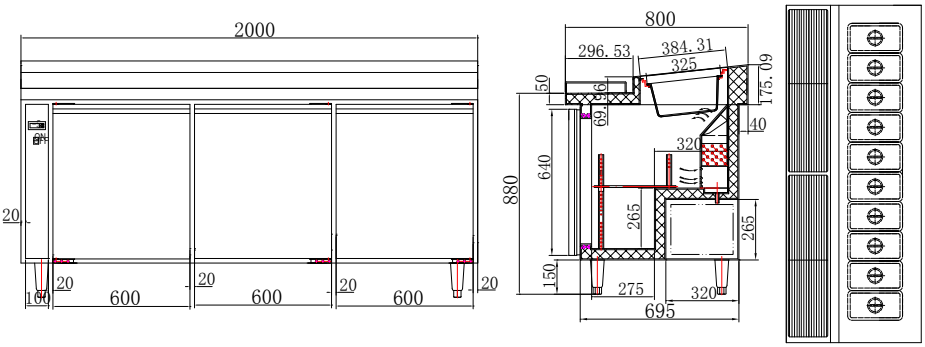
PWB150



PWB180



PWB200



*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

Cold tops are holding units only, product needs to be pre-chilled to less than 5°C.

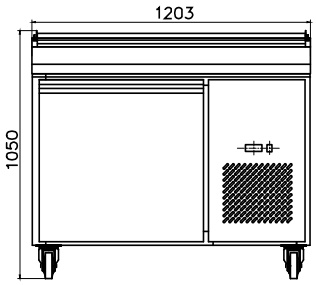
Prices and specifications are subject to change without notice. Pictures are for illustrative purpose and final product may differ

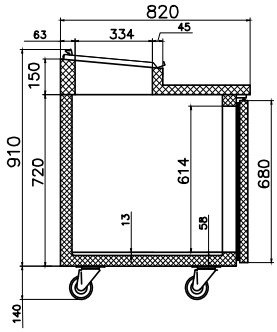
SERVICE ORIENTATED PIZZA & SALAD BARS

- 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 32ºc & 60% RH
- Clear 1/3 150mm deep pans included

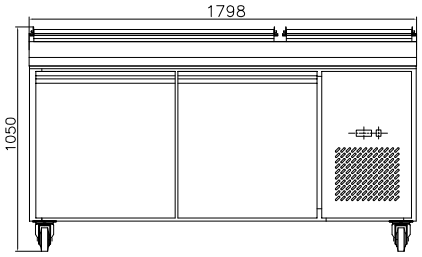
2+2 YEARS WARRANTY 4 YEAR WITH PRODUCT REGISTRATION

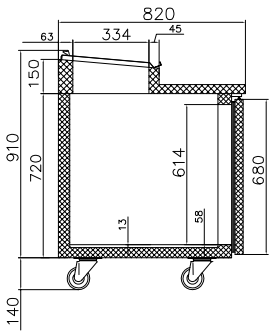
TPB1200



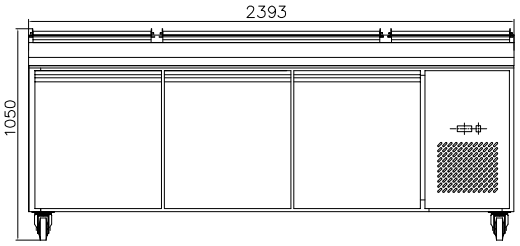


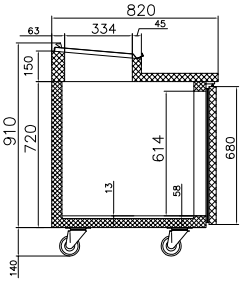
TPB1800





TPB2400





*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

Cold tops are holding units only, product needs to be pre-chilled to less than 5°C.

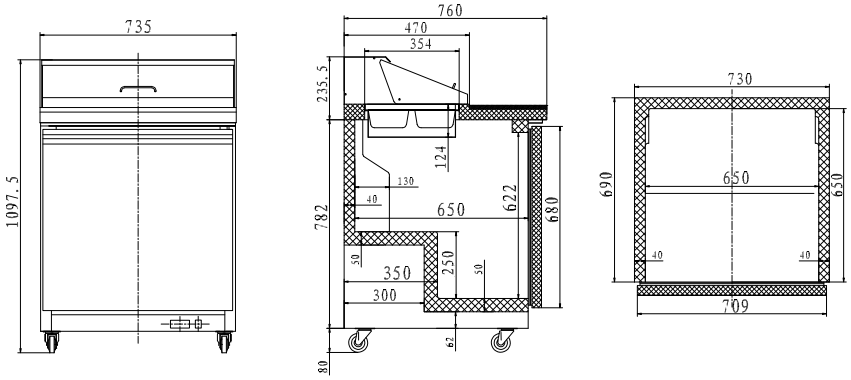
Prices and specifications are subject to change without notice. Pictures are for illustrative purpose and final product may differ

S/S PIZZA, SANDWICH & SALAD PREP BENCH

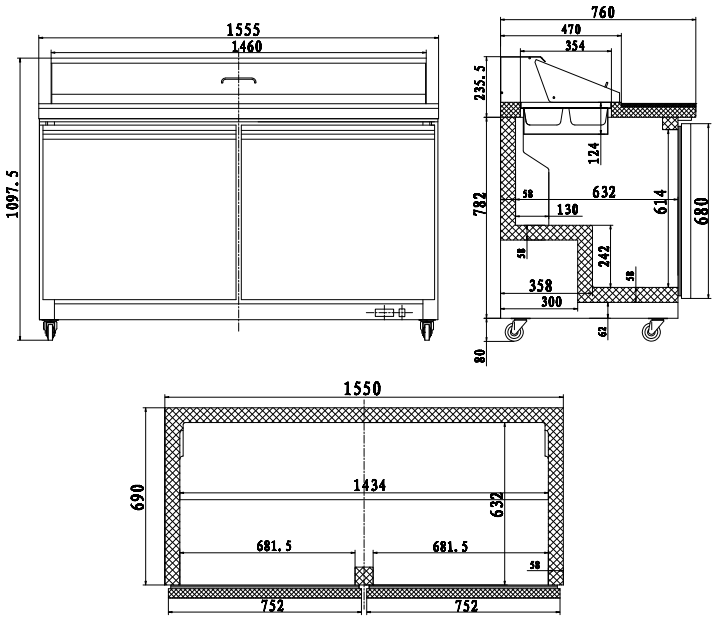
- Stainless steel interior and exterior with gal metal back
- Fridge has one level of shelving plus floor
- Aspera compressors
- German ëbm-pabst fans
- Ambient 32ºc & 60% RH
- Dixell digital temp. control & read-out
- Internal rounded corners for hygiene & easy cleaning
- Working area 290mm deep
- Bench 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

2+2 YEARS WARRANTY 4 YEAR WITH PRODUCT REGISTRATION

TSB735



TSB1555



*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

Cold tops are holding units only, product needs to be pre-chilled to less than 5°C.

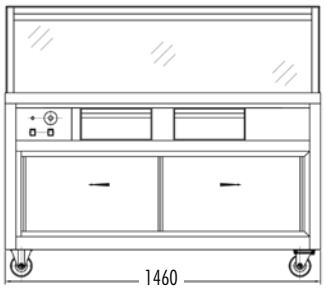
Prices and specifications are subject to change without notice. Pictures are for illustrative purpose and final product may differ

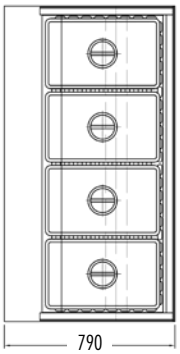
PREMIUM S/S BAIN MARIES

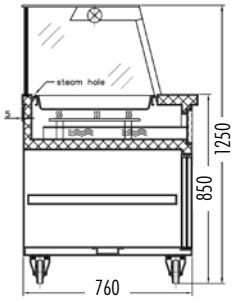
- Convective thermal air-flow & humidity bench
- Two water drawers
- Two sliding cabinet doors
- Temperature controlled
- Halogen heating lamp
- Heating element over water tray
- Ambient storage cabinet under
- Plumbing free installation
- Halogen Lamp
- Perforated pan divider
- All stainless steel
- Castors
- Pans not included
Select on page 286-287

2+2 YEARS WARRANTY 4 YEAR WITH PRODUCT REGISTRATION*

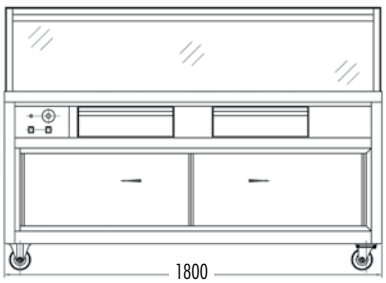
PG150FE-YG

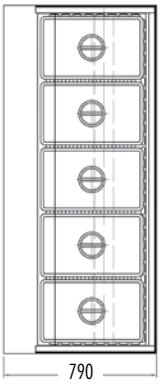


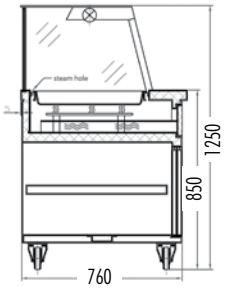




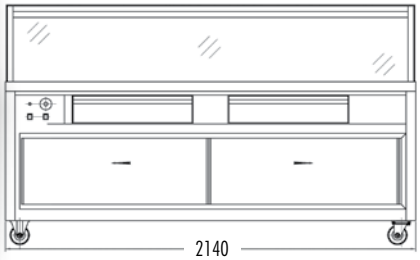
PG180FE-YG

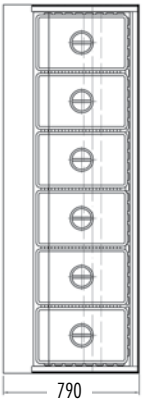


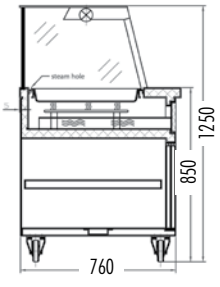




PG210FE-YG







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

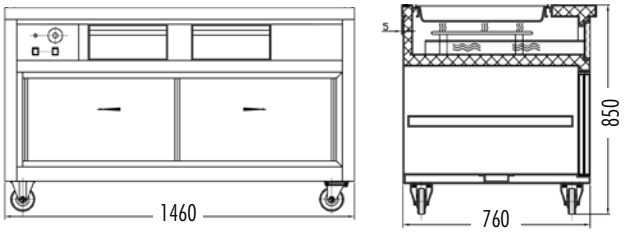
Heated units are for hot food holding only, not designed to heat product.
Prices and specifications are subject to change without notice. Pictures are for illustrative purpose and final product may differ

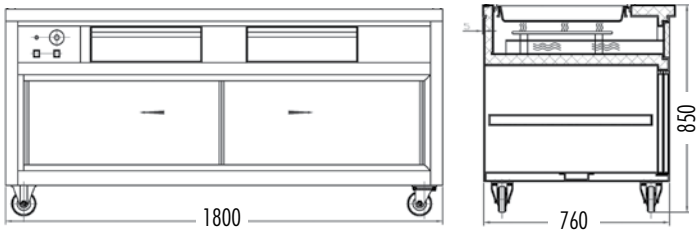
PREMIUM S/S BAIN MARIES

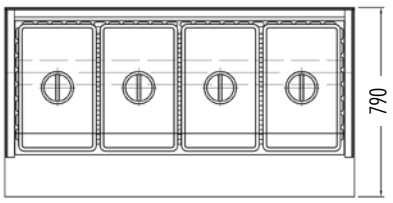
- Convective thermal air-flow & humidity bench
- Two water drawers
- Two sliding cabinet doors
- Thermostat
- Heating element over water tray
- Ambient storage cabinet under
- Plumbing free installation
- Perforated pan divider
- All stainless steel
- Castors
- Pans not included
  Select on page 286-287

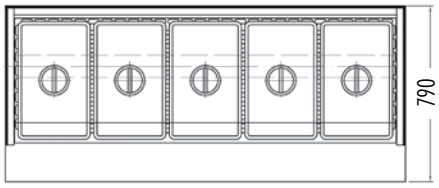
PG150FE-B

PG180FE-B









Code	Dimensions (WxDxH mm)	Weight (kg)	Temperature Range °C	Voltage	Power (kW/A)
2 Door - 4x1/1 pans					
PG150FE-B	1460x790x850	125	+35 to +85	240	1.8/10
2 Door - 5x1/1 pans					
PG180FE-B	1800x790x850	150	+35 to +85	240	2.5/15

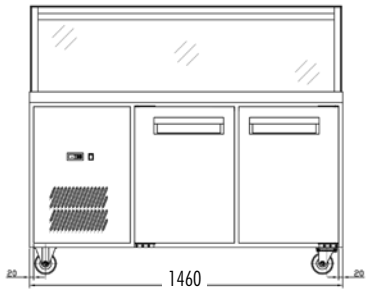
Heated units are for hot food holding only, not designed to heat product.
Prices and specifications are subject to change without notice. Pictures are for illustrative purpose and final product may differ

PREMIUM S/S COLD SALAD & NOODLE BARS

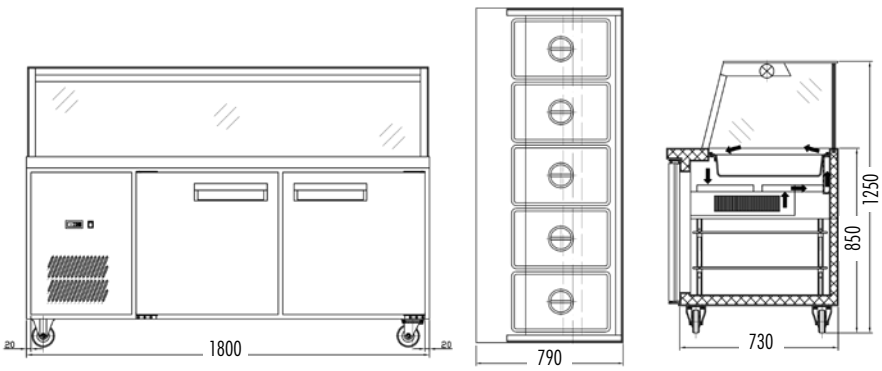
- All stainless steel
- Easy to clean
- Auto defrost
- "Blown well" Cross-flow fan cooling
- Cassette cooling system
- PE Chopping Board included
- Automatic condensation evaporation
- Rear sliding doors
- Digital temp. controls & read-out
- Castors
- Features frameless glass canopy
- Clear Perspex night covers
- LED Lighting Inside
- Pans not included
Select on page 286-287

2+2 YEARS WARRANTY 4 YEAR WITH PRODUCT REGISTRATION

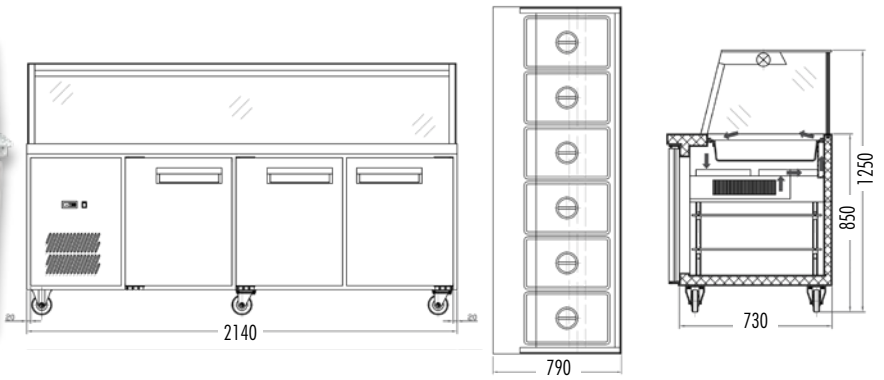
PG150FA-YG



PG180FA-YG



PG210FA-YG



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 pans								
PG150FA-YG	600	1460x790x1250	1459x200x13	164	+1 to +5	32/60	240	716/10
2 Door - 5x1/1 pans								
PG180FA-YG	800	1800x790x1250	1799x200x13	187	+1 to +5	32/60	240	716/10
2 Door - 6x1/1 pans								
PG210FA-YG	1000	2140x790x1250	2139x200x13	217	+1 to +5	32/60	240	716/10

Cold tops are holding units only, product needs top be pre-chilled to less than 5°C.

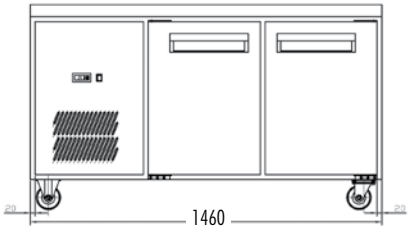
Prices and specifications are subject to change without notice. Pictures are for illustrative purpose and final product may differ

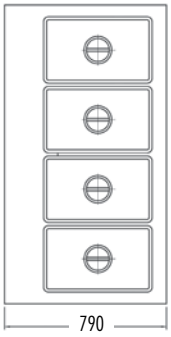
PREMIUM S/S COLD SALAD & NOODLE BARS

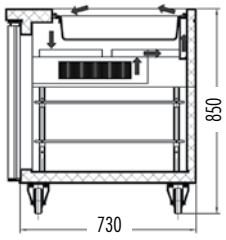
- All stainless steel
- Easy to clean
- Auto defrost
- "Blown well" Cross-flow fan cooling
- Cassette cooling system
- PE Chopping Board included
- Automatic condensation evaporation
- Digital temp. controls & read-out
- Castors
- Pans not included Select on page 286-287

2+2 YEARS WARRANTY 4 YEAR WITH PRODUCT REGISTRATION*

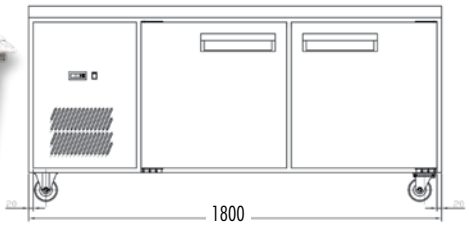
PG150FA-B

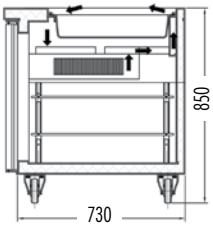




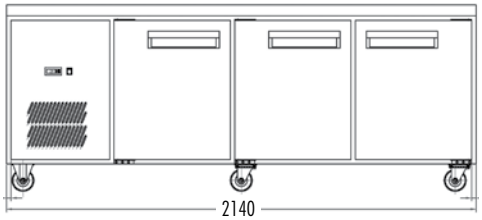


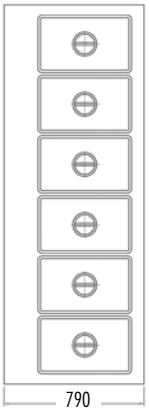
PG180FA-B

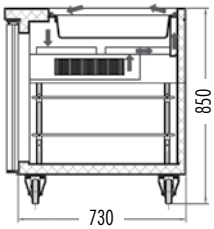




PG210FA-B







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 pans								
PG150FA-B	600	1460x790x850	1459x200x13	164	+1 to +5	32/60	240	716/10
2 Door - 5x1/1 pans								
PG180FA-B	800	1800x790x850	1799x200x13	187	+1 to +5	32/60	240	716/10
3 Door - 6x1/1 pans								
PG210FA-B	1000	2140x790x850	2139x200x13	217	+1 to +5	32/60	240	716/10

Cold tops are holding units only, product needs top be pre-chilled to less than 5°C.

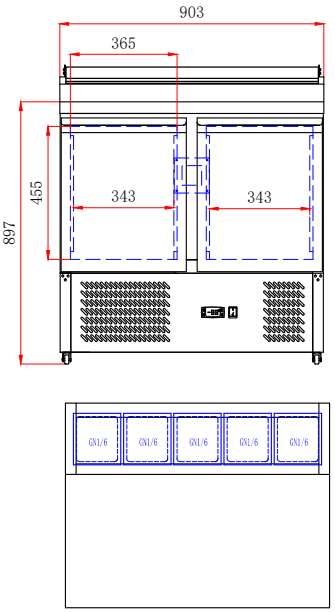
Prices and specifications are subject to change without notice. Pictures are for illustrative purpose and final product may differ

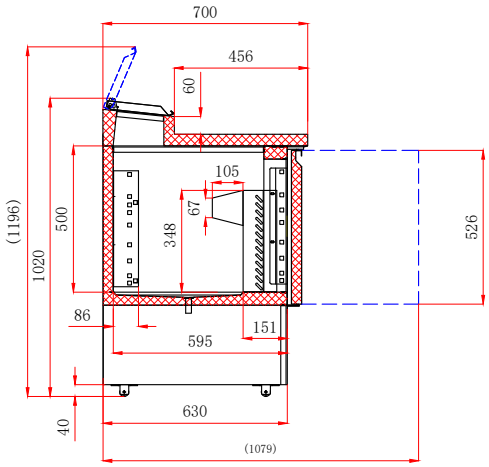
SALADETTES / SANDWICH BAR

- 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
- 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 286-287

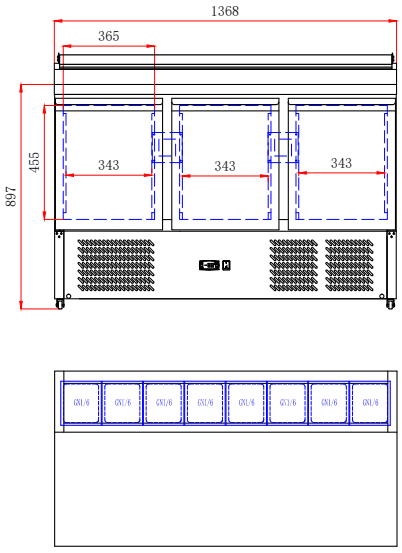
2+2 YEARS WARRANTY 4 YEAR WITH PRODUCT REGISTRATION

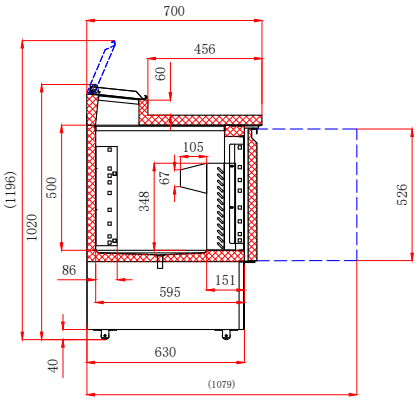
XGNS900D





XGNS1300D





Code	Dimensions (WxDxH mm)	Weight (kg)	Temperature Range °C	Ambient/ RH%	Voltage	Power (W/A)
2 Door - 5x1/6 GN pans						
XGNS900D	903x700x1020	81	+2 to +8	32/60	240	170/10
3 Door - 8x1/6 GN pans						
XGNS1300D	1368x700x1020	104	+2 to +8	32/60	240	255/10

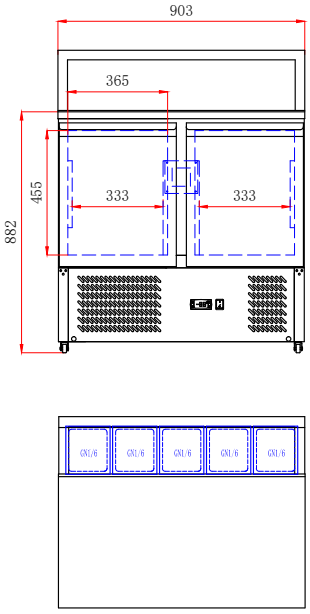
Prices and specifications are subject to change without notice. Pictures are for illustrative purpose and final product may differ

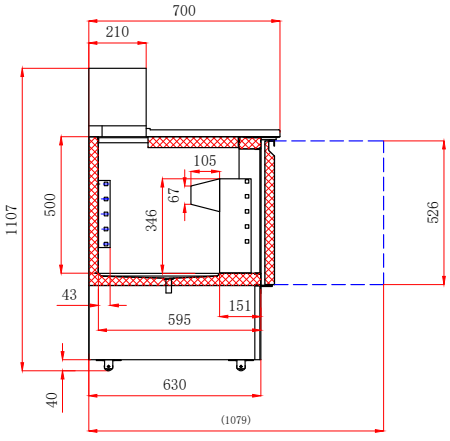
SALADETTES / SANDWICH BAR

- 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
- 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

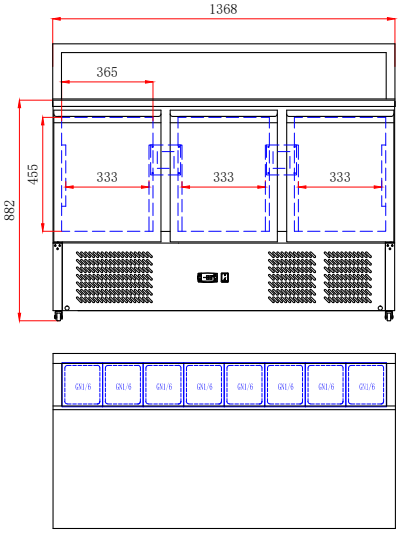
Select on page 286-287

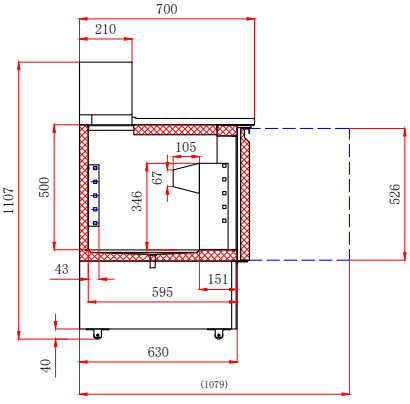
XGNS900E





XGNS1300E





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

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

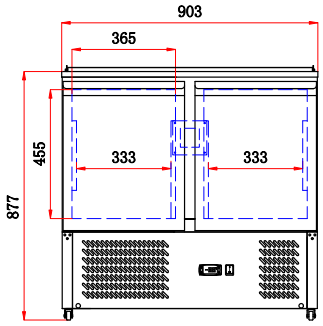
SALADETTES / SANDWICH BAR

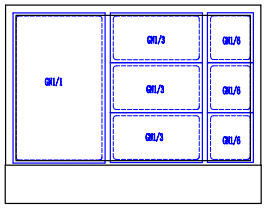
- Stainless steel interior and exterior with rounded corners for easy cleaning
- Stainless steel integrated lid
- 1 x GN1/1 shelf per door
- Replaceable magnetic door seals
- User friendly Digital controls
- Integrated cutting board (S Series only)
- Heavy duty castors
- Fan assisted cooling
- Pans and pan covers must be used to ensure correct operating temperature
- 8 x GN1/6 Pan slots
- Pans not included
Select on page 286-287

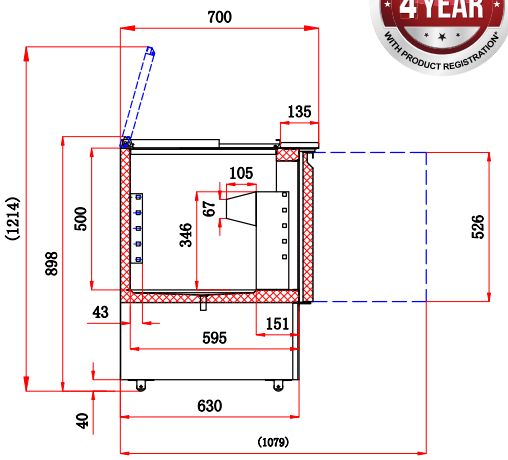
2+2 YEARS WARRANTY 4 YEAR WITH PRODUCT REGISTRATION

NEW PRODUCT

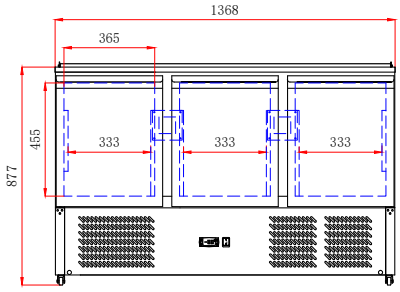
XGNS900S

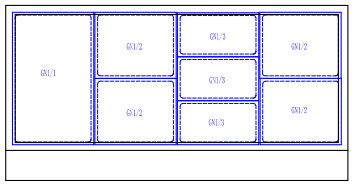


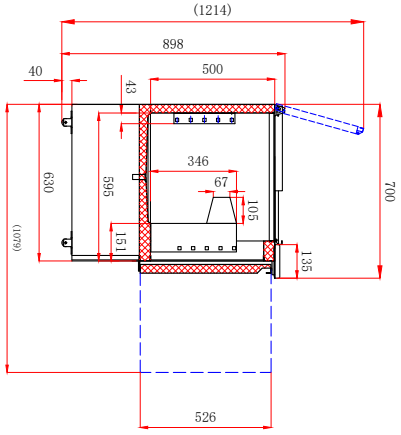




XGNS1300S





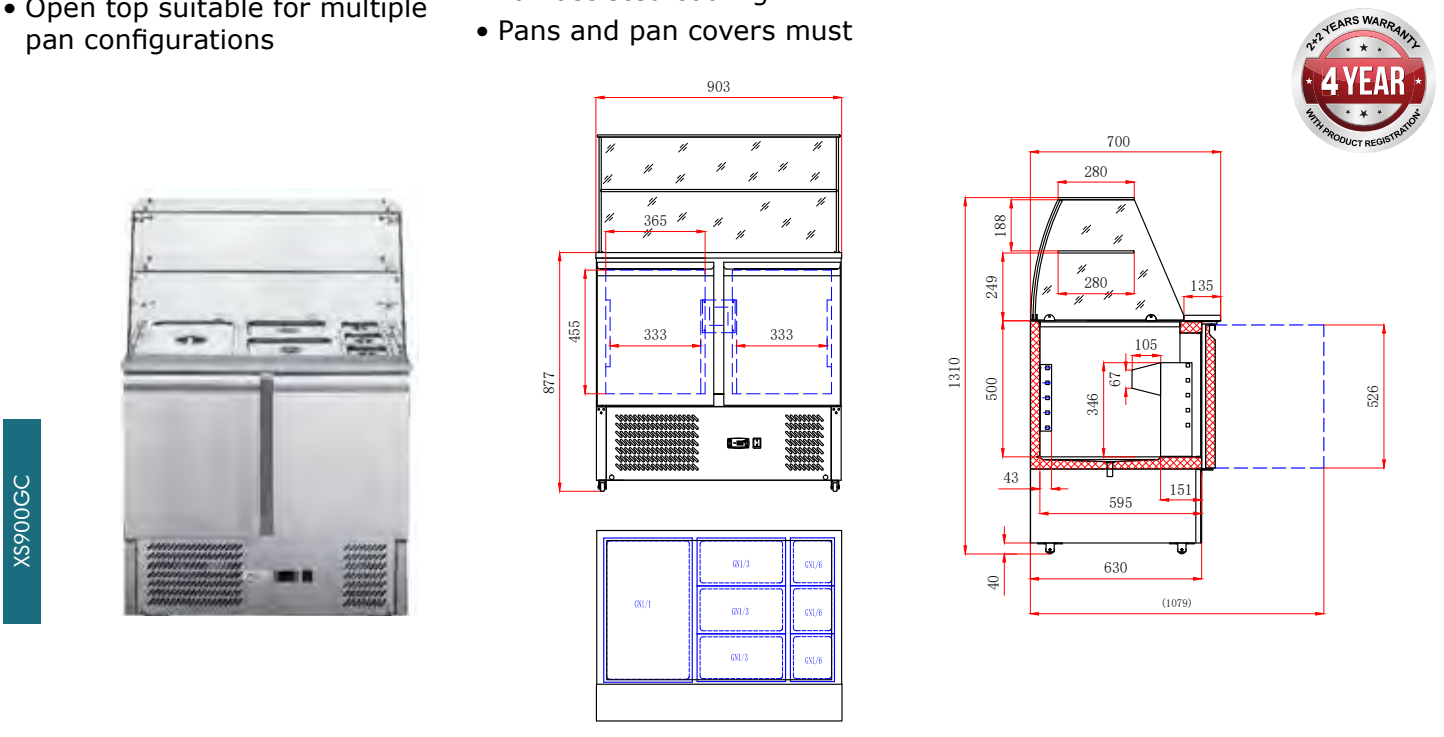


Code	Dimensions (WxDxH mm)	Weight (kg)	Temperature Range °C	Ambient/ RH%	Voltage	Power (W/A)
2 Door						
XGNS900S	903x700x898	9.8	+2 to +8	32/60	240	240/10
3 Door - Multiple Pan Configurations						
XGNS1300S	1368x700x898	115	+2 to +8	32/60	240	240/10

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

SALADETTES / SANDWICH BAR

- Stainless steel interior and exterior with rounded corners for easy cleaning
- Glass canopy with ambient middle shelf
- Open top suitable for multiple pan configurations
- Replaceable magnetic door seals
- 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 286-287



Code	Dimensions (WxDxH mm)	Weight (kg)	Temperature Range °C	Ambient/ RH%	Voltage	Power (W/A)
2 Door - Multiple Pan Configurations						
XS900GC	903x700x1310	81	+2 to +8	32/60	240	180/10
3 Door - Multiple Pan Configurations						
XS903GC	1365x700x1310	104	+2 to +8	32/60	240	255/10

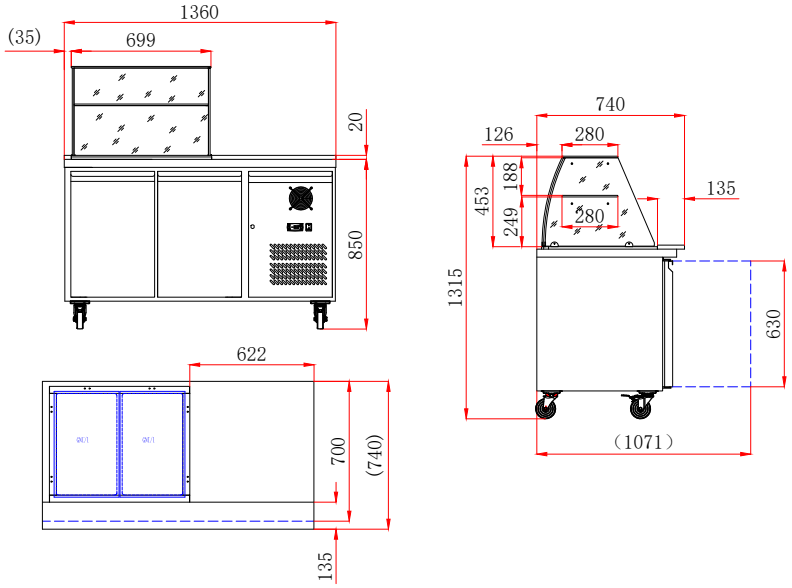
Prices and specifications are subject to change without notice. Pictures are for illustrative purpose and final product may differ

SALADETTES / SANDWICH BAR

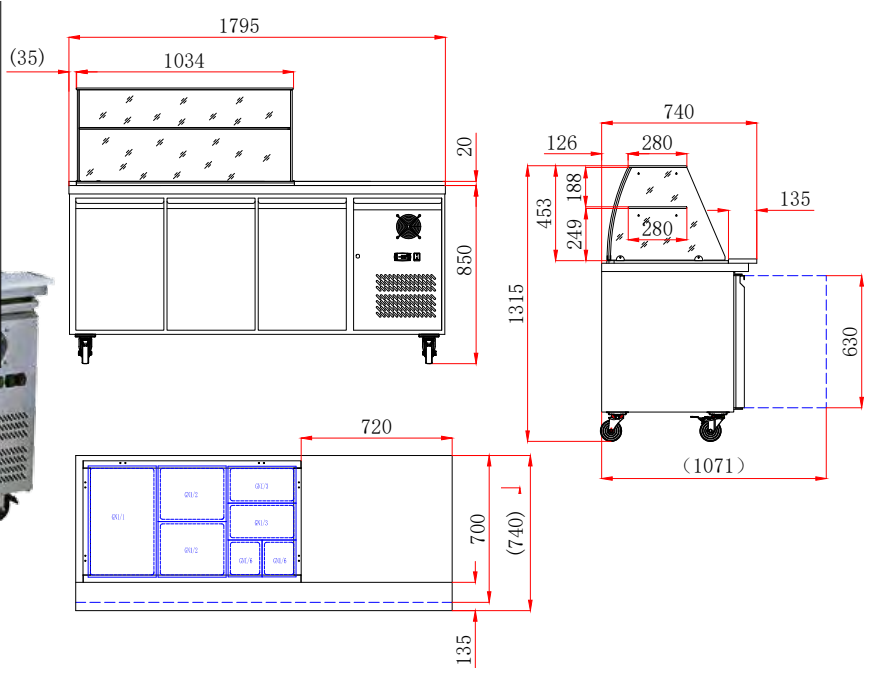
- Stainless steel interior and exterior with rounded corners for easy cleaning
- Open top suitable for multiple pan configurations
- Replaceable magnetic door seals
- User friendly Digital controls
- Integrated cutting board made from high-density polyethylene
- Heavy duty castors with front wheel brakes
- Pans and pan covers must be used to ensure correct operating temperature
- Refrigerant R290
- Pans not included. Select on page 286-287

2+2 YEARS WARRANTY 4 YEAR WITH PRODUCT REGISTRATION

XTHP2100SALGC



XTHP3100SALGC



Code	Dimensions (WxDxH mm)	Weight (kg)	Temperature Range °C	Ambient/ RH%	Voltage	Power (W/A)
2 Door - Multiple Pan Configurations						
XTHP2100SALGC	1360x700x850+470	105	+2 to +8	32/60	240	215/10
3 Door - Multiple Pan Configurations						
XTHP3100SALGC	1795x700x850+470	118	+2 to +8	32/60	240	230/10

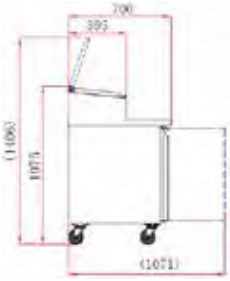
Prices and specifications are subject to change without notice. Pictures are for illustrative purpose and final product may differ

PIZZA MAKE-UP BENCH

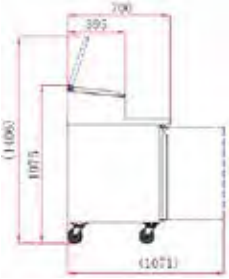
- Stainless steel interior and exterior with rounded corners for easy cleaning
- Compatible for 1/3 GN Pan up to 150mm deep
- 1 shelf per door, 1/1 GN Pan compatible
- Self-closing doors with heavy duty magnetic door seals
- 60mm HFCs and CFCs free foam body insulation
- User friendly Digital controls
- Rapid recovery rate
- Fan forced evaporator cooling
- Optional 2 and 3 drawer units available in lieu of doors
- Ebm-papst evaporator and condenser fans
- Heavy duty castors with front wheel brakes
- Pans not included.
Select on page 286-287

2+2 YEARS WARRANTY 4 YEAR WITH PRODUCT REGISTRATION

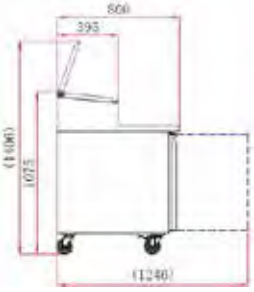
XSS7C13S2V

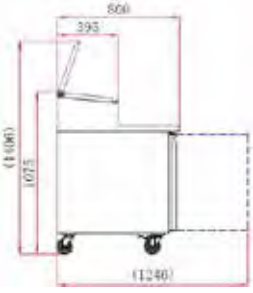


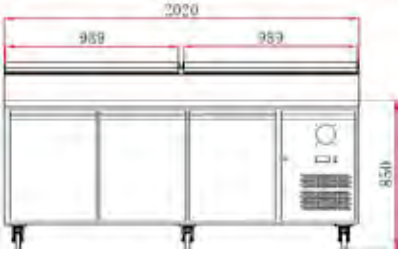
XSS7C13S3V



XSS8C13S2V







XSS8C13S3V

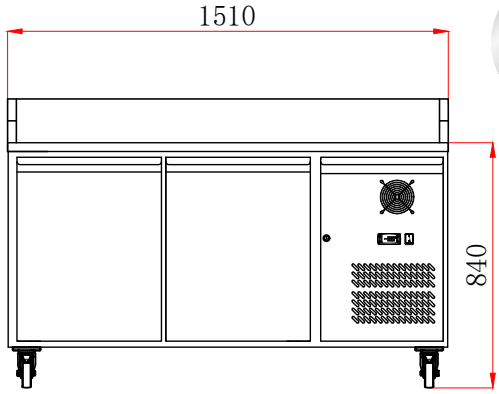
Code	Dimensions (WxDxH mm)	Weight (kg)	Temperature Range °C	Ambient/ RH%	Voltage	Power (W/A)
2 Door - 7x1/3 GN pans						
XSS7C13S2V	1360x700x1406	110	+2 to +8	32/60	240	320/10
3 Door - 8x1/3 GN pans						
XSS7C18S3V	1795x700x1406	140	+2 to +8	32/60	240	320/10
2 Door - 8x1/3 GN pans						
XSS8C15S2V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

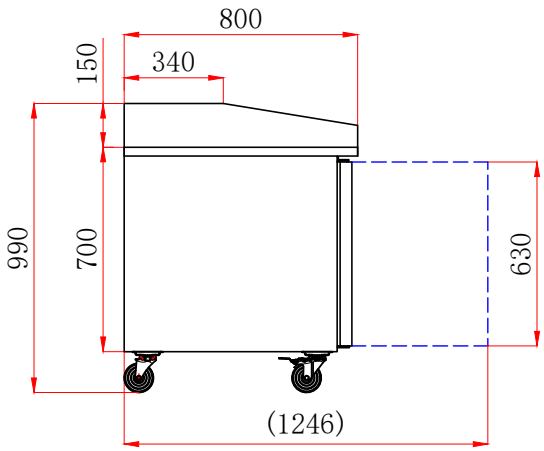
Prices and specifications are subject to change without notice. Pictures are for illustrative purpose and final product may differ

PIZZA MAKE-UP BENCH

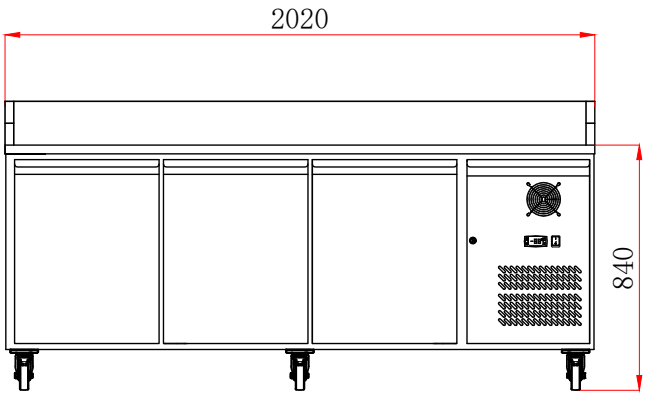
- Marble top Stainless steel work bench fridge
- Stainless Steel Exterior & Interior
- Embraco or Cubegel Compressor
- Fan forced evaporator cooling
- Dixcel digital temp controllers and read out
- Auto Defrost
- Heavy duty castors with front wheel brakes
- Galvanized metal back
- Suitable for 400x600 trays
- Compatible with XVRX range on page 138-139

XPZ2600TN





XPZ3600TN



Code	Dimensions (WxDxH mm)	Weight (kg)	Temperature Range °C	Ambient/ RH%	Voltage	Power (W/A)
2 Door						
XPZ2600TN	1510x800x990	252	+2 to +8	32/60	240	215/10
3 Door						
XPZ3600TN	2020x800x990	316	+2 to +8	32/60	240	320/10

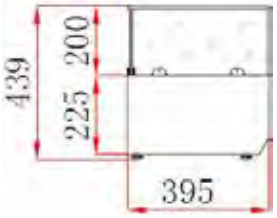
Prices and specifications are subject to change without notice. Pictures are for illustrative purpose and final product may differ

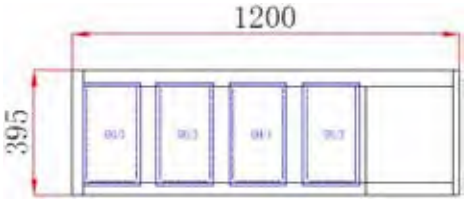
FLAT GLASS SALAD BENCH TOPS

- 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 286-287

2+2 YEARS WARRANTY 4 YEAR WITH PRODUCT REGISTRATION

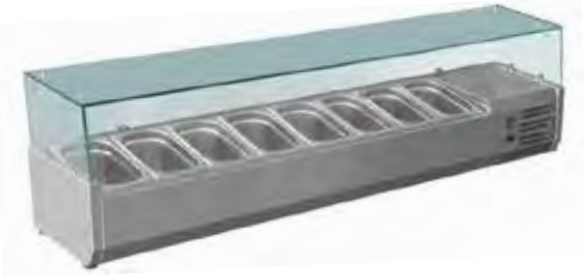
XVRX1200/380

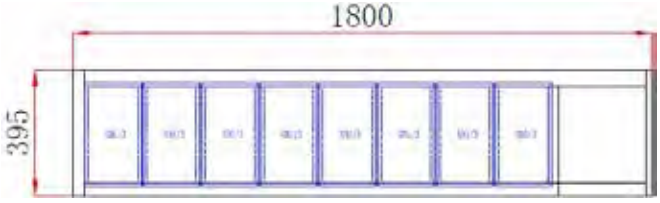




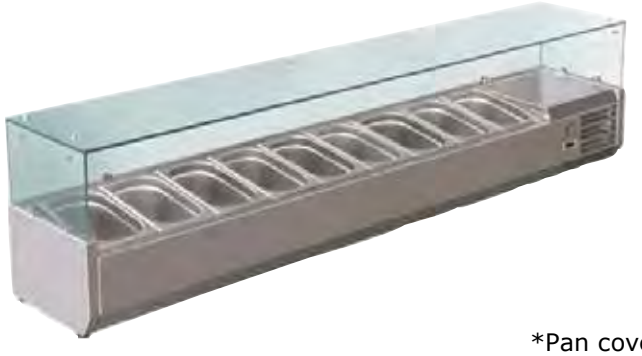
XVRX1500/380

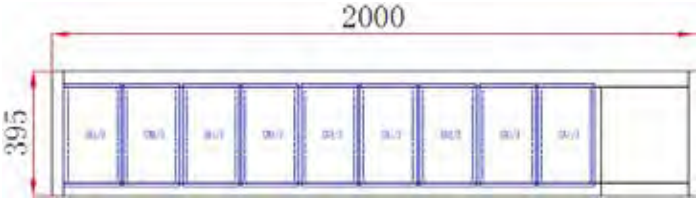
XVRX1800/380





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

Cold tops are holding units only, product needs to be pre-chilled to less than 5°C.

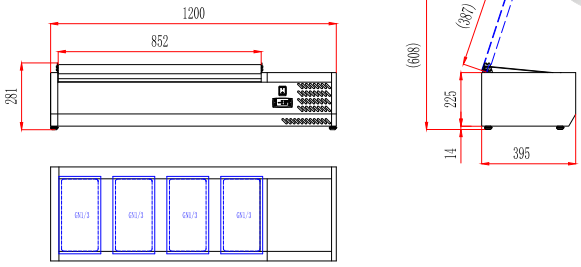
Prices and specifications are subject to change without notice. Pictures are for illustrative purpose and final product may differ

FLAT S/S SALAD BENCH TOPS

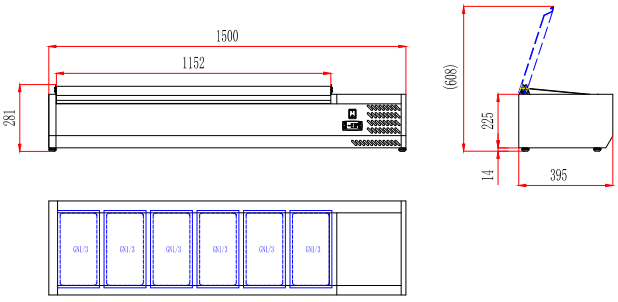
- Stainless steel interior and exterior
- Donper compressor
- Heavy duty condenser fans
- Dixell digital temp controller
- Angled pan positions
- Maximum pan depth: 150mm
- Stainless Steel Lid
- Pan divider included
- Pans not included. Select on page 286-287

2+2 YEARS WARRANTY 4 YEAR WITH PRODUCT REGISTRATION

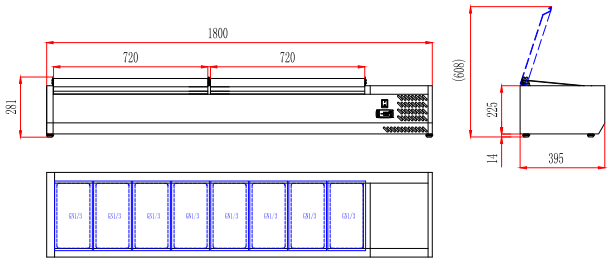
XVRX1200/380S



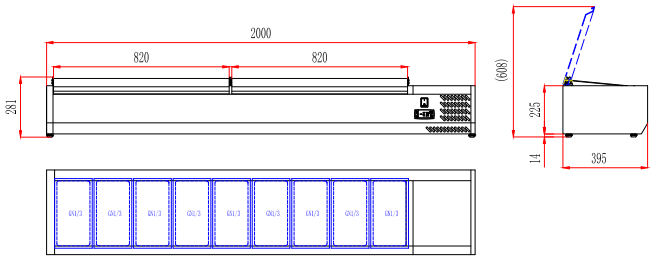
XVRX1500/380S



XVRX1800/380S



XVRX2000/380S



*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							
XVRX1200/380S	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

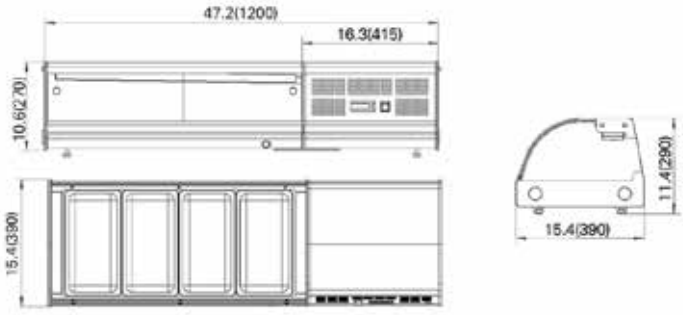
Cold tops are holding units only, product needs to be pre-chilled to less than 5°C.

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

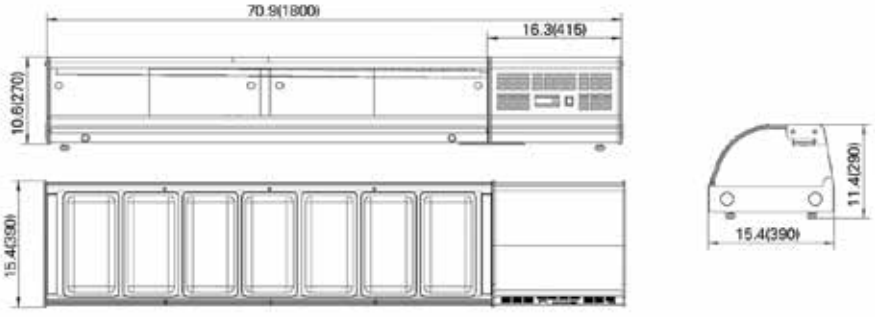
SUSHI SHOWCASE

- Cooling from top evaporator & chilled base
- Digital temp. control & readout
- 1/3 GN pans included
- Cross-fin coil ensures fast cooling
- Ambient 32ºc & 60% RH

SSS4



SSS7



Code	Litre	Dimensions (WxDxH mm)	Weight (kg)	Temperature Range °C	Ambient/ RH%	Voltage	Power (W/A)
4x1/3 pans							
SSS4	41	1199x391x289	62	0 to +5	32/60	240	250/10
7x1/3 pans							
SSS7	76	1800x391x289	70	0 to +5	32/60	240	250/10

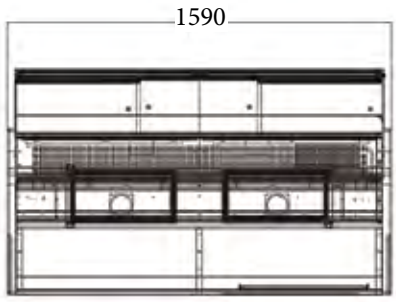
Cold tops are holding units only, product needs to be pre-chilled to less than 5°C.

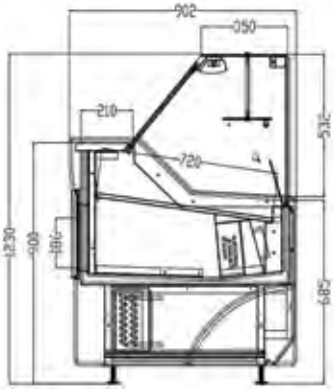
Prices and specifications are subject to change without notice. Pictures are for illustrative purpose and final product may differ

COMPACT DELI DISPLAY

- Frameless square glass canopy
- Rear refrigerated storage
- Dixcell temp controller
- EBM fan
- -2 to +2 degrees
- Secop Compressor
- LED lighting
- Automatic defrost
- Fan cooling system
- Adjustable feet with castors
- Self evaporative drainage
- Stainless steel seafood tray available on request $500/ metre
- Additional drainage will be required in high humidity areas

ST15LC





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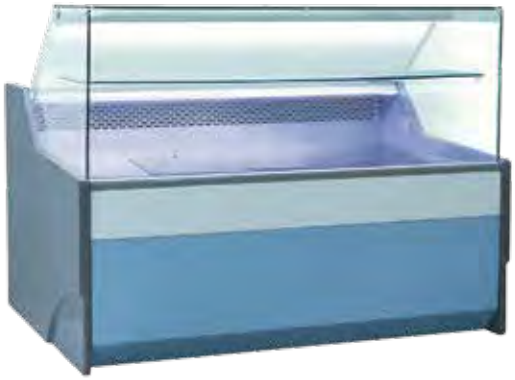
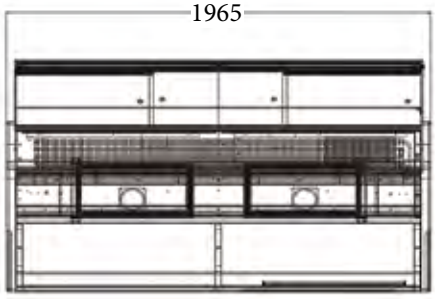
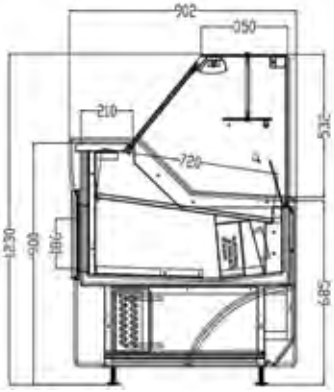
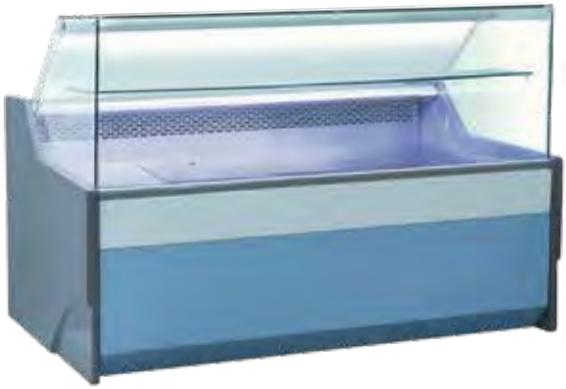
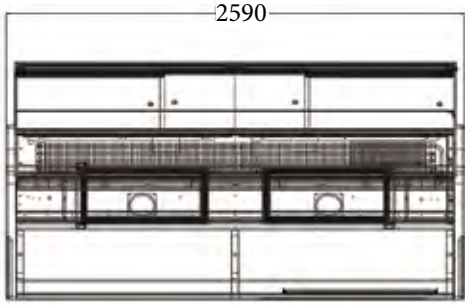


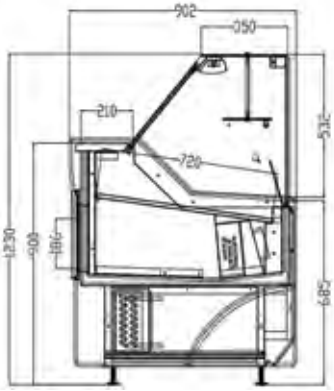




ST25LC







Code	Litre	Dimensions (WxDxH mm)	Weight (kg)	Temperature Range °C	Ambient/ RH%	Voltage	Power (W/A)
ST15LC	490	1590x902x1230	170	-2 to +2	25/60	240	750/10
ST20LC	670	1965x902x1230	200	-2 to +2	25/60	240	800/10
ST25LC	840	2590x902x1230	260	-2 to +2	25/60	240	1000/10

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

SQUARE DELI, POULTRY & MEAT DISPLAY

TECNODOM by FHE

- 50mm high density CFC and HCFC free insulation
- Low energy consumption
- Front opening tempered glass for easy cleaning
- Flat panoramic tempered top glass
- Rear sliding door
- High-impact LED lighting
- SUS304 Stainless steel working surface
- Automatic evaporating water tray and electric defrosting
- 0-4 degrees perfect for meat storage
- Extra-large 900 depth storage surface
- Large rear cold storage
- Corner unit available upon request

2+2 YEARS WARRANTY 4 YEAR WITH PRODUCT REGISTRATION

MADE IN ITALY

NEW PRODUCT

TDMR-0915

TDMR-0920

2000mm
0°C to +4

TDMR-0925

TDMR-E

TDMR-I

Code	Dimensions (WxDxH mm)	Storage Door	Weight (kg)	Temperature Range	Ambient/ RH%	Voltage	Power (kW/A)
TDMR-0915	1520 x 1175 x 1230	2	167	0 to +4	30/55	240	1.61/10
TDMR-0920	2000 x 1175 x 1230	2	230	0 to +4	30/55	240	2.19/10
TDMR-0925	2480 x 1175 x 1230	3	250	0 to +4	30/55	240	2.8/15
Corner Unit							
TDMR-I	1469 x 1469 x 1230	2	180	0 to +4	25/60	240	1.54/10
TDMR-E	1468 x 1468 x 1230	0	180	0 to +4	25/60	240	1.54/10

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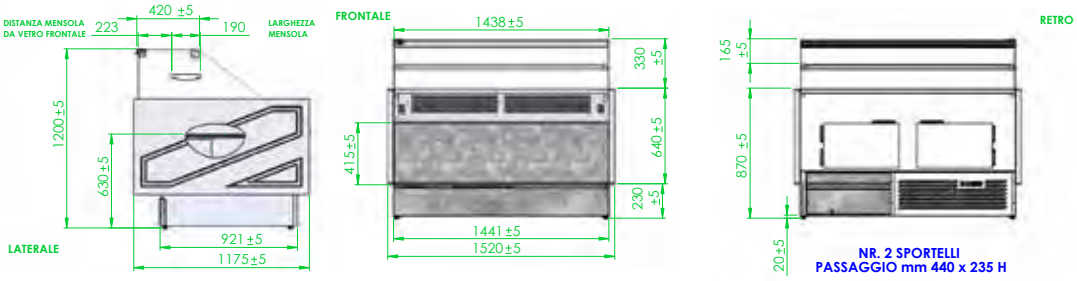
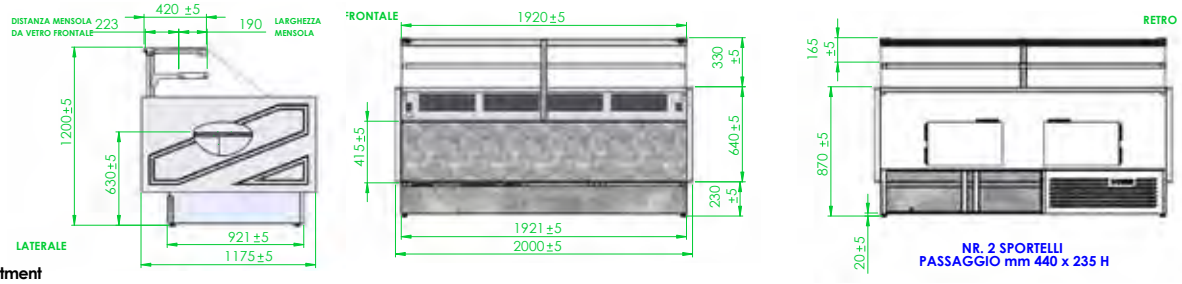
TECNODOM by FHE

TDMR-0915

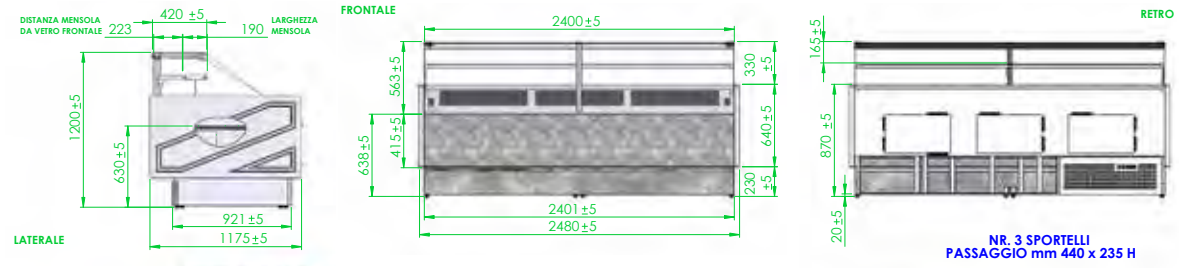


TDMR-0920

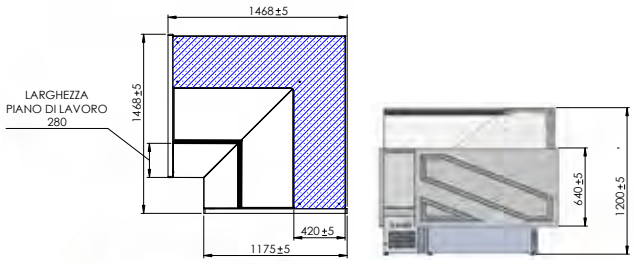


2 Storage Compartment
°C

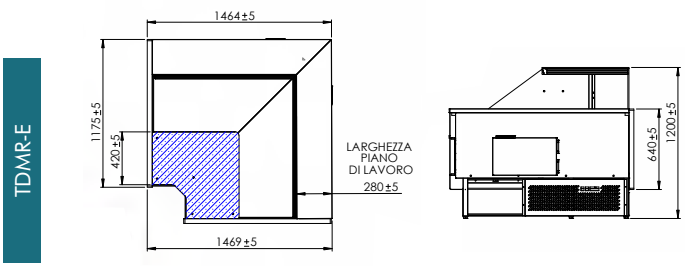
TDMR-0925

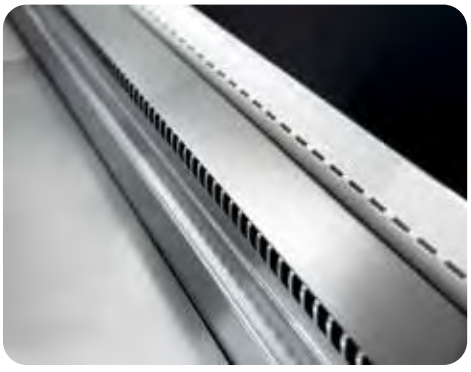


TDMR-I



TDMR-E





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

SUPERMARKET PANORAMA CHILLER WITH SWING DOOR

- Energy saving design
- LED lighting on each shelf
- Adjustable shelf angle: 0° / 7° / 14°
- Self-closing doors
- Low-E glass
- Smaller base design to reduce floor footprint
- Stainless steel inner bottom
- Contents are displayed from the front and two sides
- Fan force cooling
- Digital temperature display

NEW PRODUCT

DC-125B

DC-187B

DC-250B

Code	Litre	Door	Shelves	Display area (m^2)	Dimensions (WxDxHmm)	Weight (kg)	Temp Range	Ambient/ RH%	Voltage	Power (W/A)
DC-125B	764	2	5	3.14	1250x740x2010	220	1 to 5	25/60	240	Check update on website
DC-187B	1147	3	10	4.05	1875x740x2010	280	1 to 5	25/60	240	Check update on website
DC-250B	1529	4	10	5	2500x740x2010	330	1 to 5	25/60	240	Check update on website

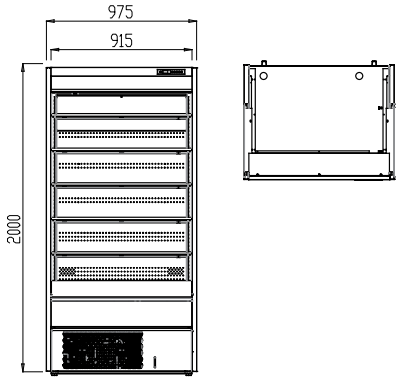
Prices and specifications are subject to change without notice. Pictures are for illustrative purpose and final product may differ

SUPERMARKET OPEN BEVERAGE DISPLAY

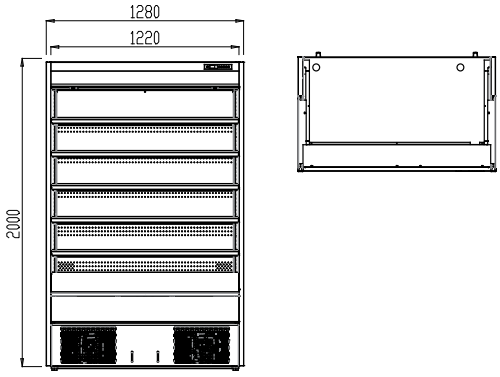
- Smaller base design to reduce floor footprint
- Fan force cooling
- Illuminated top canopy for advertising
- Double layer night blinds for less energy consumption
- Streamlined operation
- Adjustable glass shelf
- Shelf Angle: 0° / 7° / 14°
- Temperature class: M2
- LED lighting on top
- R290 Natural refrigerant
- Skope compressor

NEW PRODUCT

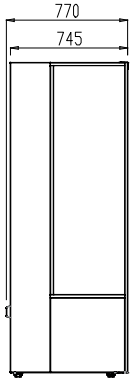
OC-915



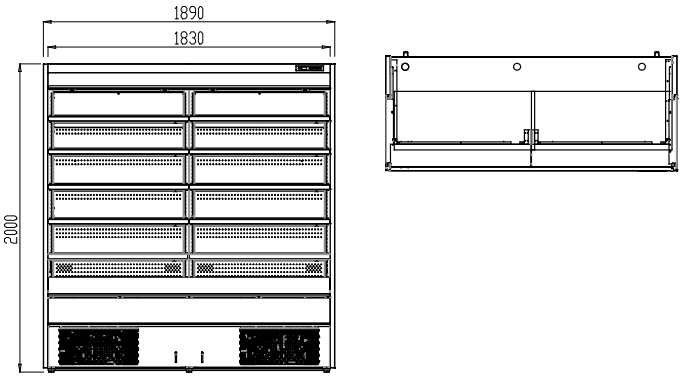
OC-1220



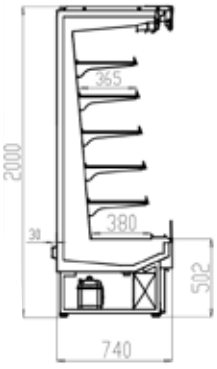
Side View



OC-1830



Side View Shelving

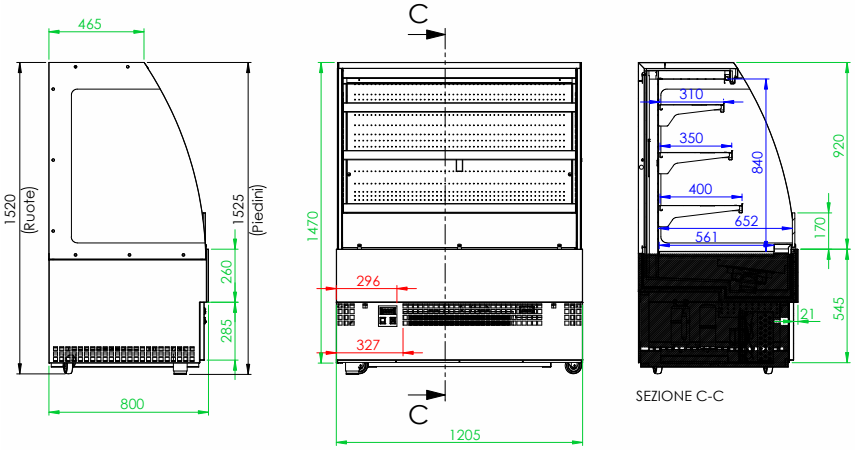


Code	Litre	Night Blinds	Display area (m^2)	Dimensions (WxDxHmm)	Weight (kg)	Temperature Range	Ambient/ RH%	Voltage	Power (W/A)
OC-915	405	2	1.92	915x740x2000	216	-1 to +7	25/60	240	910/10
OC-1220	540	2	2.32	1220x740x2000	275	-1 to +7	25/60	240	1390/15
OC-1830	810	2	3.11	1830x740x2000	330	-1 to +7	25/60	240	1800/15

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

EVO SELF-SERVE DISPLAY

- Ideal for placement in narrow spaces
- Efficient and reliable refrigeration system
- Easy installation
- Low energy consumption and low environmental impact
- Tempered glass sides and glass air deflector;
- Perforated back and interior ceiling for improved air circulation
- Removable lower display shelves
- 3 Stainless steel adjustable shelves
- Upper led lighting
- Electronic control panel
- Off-cycle defrosting
- Suitable for displaying: Gastronomy, packaged snack and pastry, beverage, cold cut, dairy product



Code	Dimensions (WxDxH mm)	Weight (kg)	Temperature Range °C	Ambient/ RH%	Voltage	Power (W/A)
TDEVO-120S	1205x800x1520	195	+3 to +5	30/55	240	1.15/10

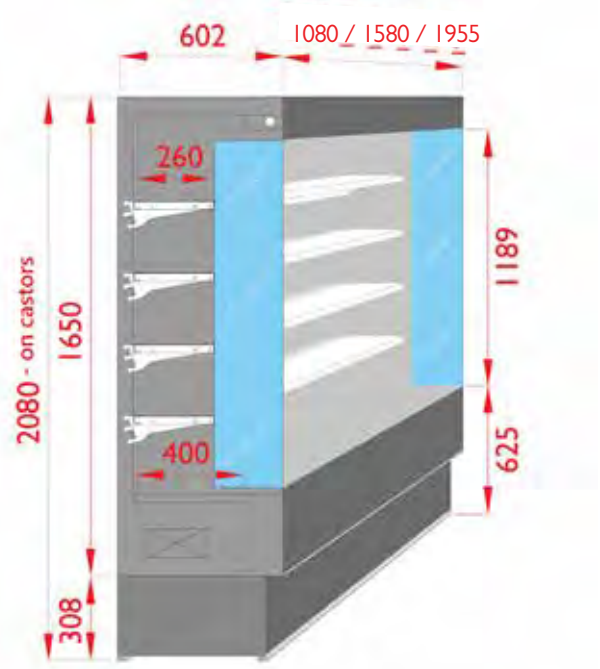
SUPERMARKET OPEN DISPLAY

- Easy to install and lower maintenance cost
- Ventilated Cooling System
- Castors
- Built-in condensing unit, Fitted with Automatic water Evaporation system with Stainless Steel Serpentine (CG)
- Climate Class 4, Ambient of 30°C with 60% RH

NEW PRODUCT

MADE IN ITALY

TDVC60-CA-100



TDVC60-CA-150

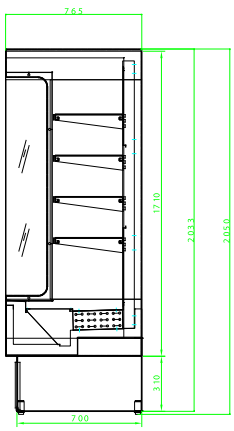
Code	Dimensions (WxDxH mm)	Weight (kg)	Temperature Range °C	Ambient/ RH%	Voltage	Power (W/A)
602mm Deep						
TDVC60-CA-100	1080x602x2080	140	0 to +2	30/60	240	2275/10
TDVC60-CA-150	1580x602x2080	225	0 to +2	30/60	240	2721/15
TDVC60-CA-187	1955x602x2080	255	0 to +2	30/60	240	4070/15+10

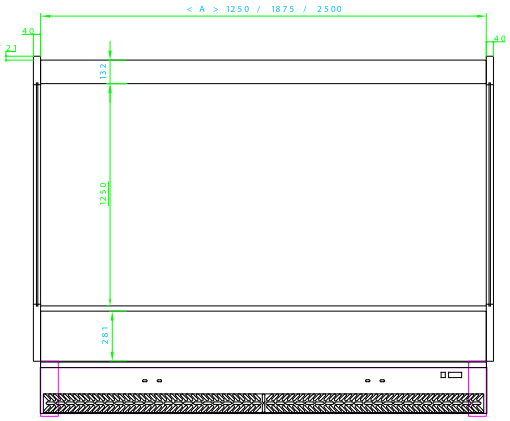
VULCANO SUPERMARKET DISPLAY

- Easy to install and lower maintenance cost
- Ventilated Cooling System
- Castors
- Built-in condensing unit, Fitted with Automatic water Evaporation system with Stainless Steel Serpentine (CG)
- Climate Class 4, Ambient of 30°C with 55% RH
- 2 plugs (one extra, separate circuit for the tropical tundish), as requested, that runs with a separate element of 1000W, hence the extra 10Amp you find in each model

MADE IN ITALY

TDVB80-CA-125





NEW PRODUCT

TDVB80-CA-250

Code	Dimensions (WxDxH mm)	Weight (kg)	Temperature Range °C	Ambient/ RH%	Voltage	Power (W/A)
TDVB80-CA-125	1330x765x2130	210	0 to +4	30/55	240	1830W + 1000W (2 x 10Amp)
TDVB80-CA-187	1955x765x2130	280	0 to +4	30/55	240	3100W + 1000W (1 x 15Amp + 1 x 10Amp)
TDVB80-CA-250	2580x765x2130	400	0 to +4	30/55	240	4330W + 1000W (1 x 20Amp + 1 x 10Amp)

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

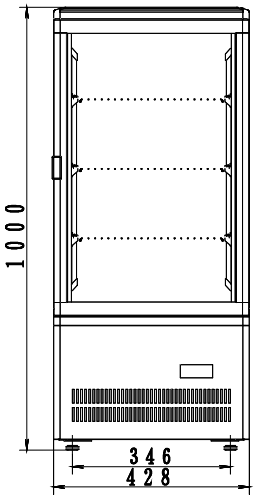
BENCHTOP GLASS DOOR BEVERAGE FRIDGE

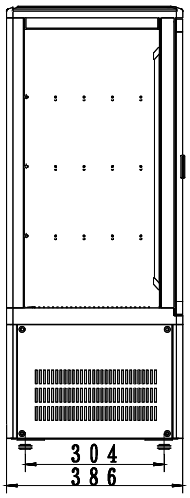
- LED lighting
- Double glazed
- Fan-forced evaporator cooling
- Digital temp. controls & read-out
- Adjustable shelves
- Auto defrost
- Self evaporating drainage
- Insulation is CFC & HCFC free

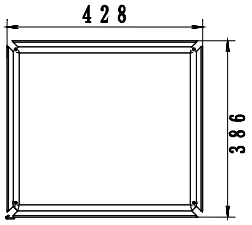
2+2 YEARS WARRANTY 4 YEAR WITH PRODUCT REGISTRATION

AMBIENT 32°C

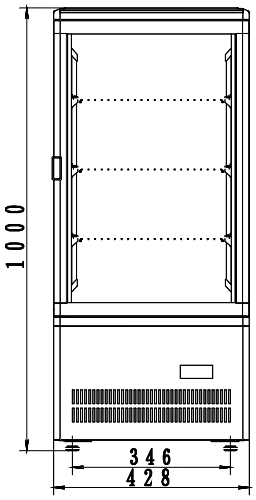
TCBD78W

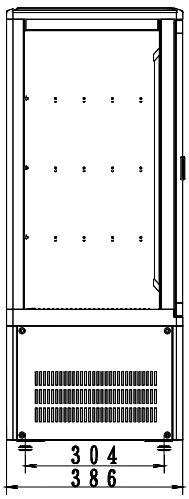


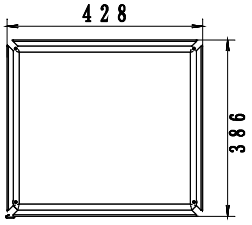




TCBD78B







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.

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

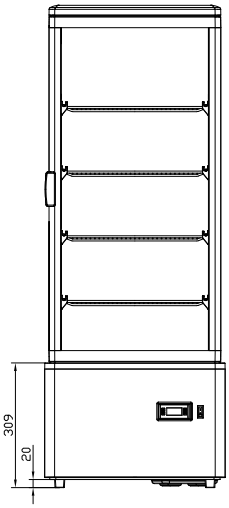
BENCHTOP GLASS DOOR BEVERAGE FRIDGE

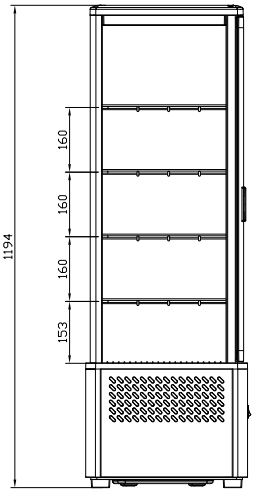
- LED lighting
- Double glazed
- Fan-forced evaporator cooling
- Digital temp. controls & read-out
- Adjustable shelves
- Auto defrost
- Self evaporating drainage
- Insulation is CFC & HCFC free
- 10 star energy rating

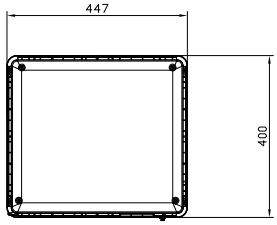
2+2 YEARS WARRANTY 4 YEAR WITH PRODUCT REGISTRATION*

TCBD108L

NEW PRODUCT







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

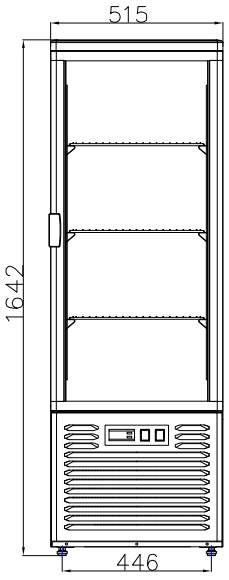
UPRIGHT GLASS DOOR BEVERAGE FRIDGE

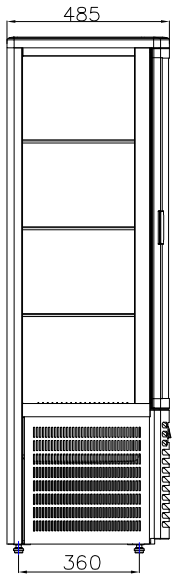
- LED lighting
- Double glazed
- Fan-forced evaporator cooling
- Digital temp. controls & read-out
- Adjustable shelves
- Auto defrost
- Self evaporating drainage
- Insulation is CFC & HCFC free

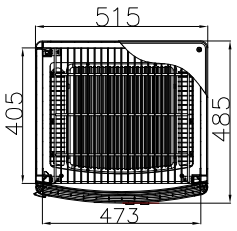
2+2 YEARS WARRANTY 4 YEAR WITH PRODUCT REGISTRATION*

AMBIENT 32°C

LSC235







Code	GEMS Star Rating	Litre	Dimensions (WxDxH mm)	Weight (kg)	Temperature Range	Ambient/ RH%	Voltage	Power (W/A)
LSC235	7	220	515x485x1648	70	+2 to +8	32/60	240	250/10

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

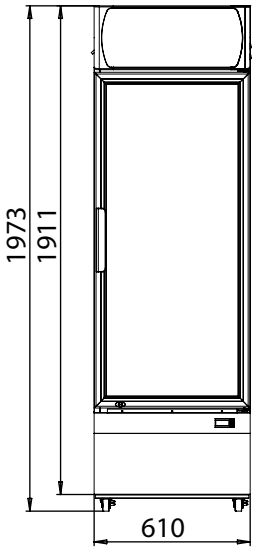
UPRIGHT GLASS DOOR BEVERAGE FRIDGE

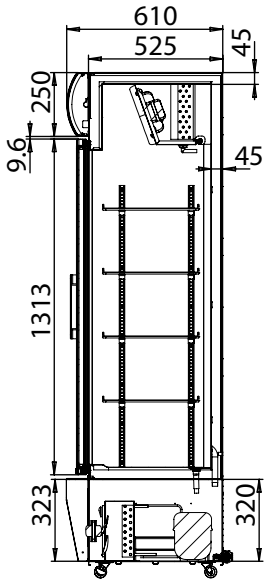
- Digital temp. control & read-out
- Forced air circulation
- Evaporative drainage
- Interior LED lights
- 4 castors, 2 with brakes
- Double glazing tempered glass
- 4 adjustable levels of shelving
- Self closing doors
- 7 Star Energy Rating

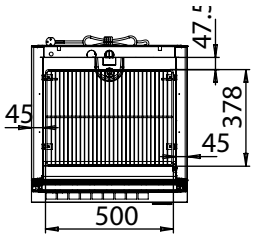
2+2 YEARS WARRANTY 4 YEAR WITH PRODUCT REGISTRATION*

AMBIENT 38°C

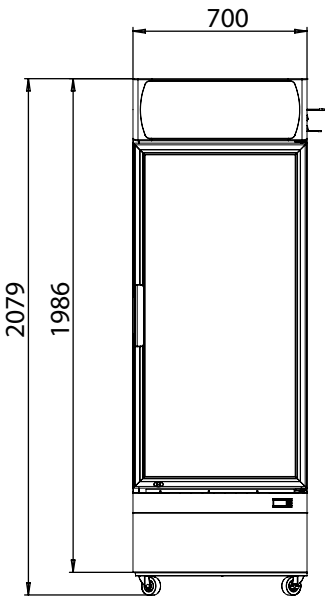
LG-370P

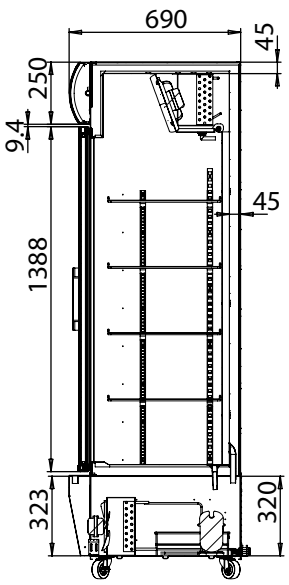


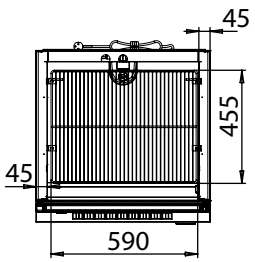




LG-540P / LG-540BP







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.

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

UPRIGHT GLASS DOOR BEVERAGE FRIDGE

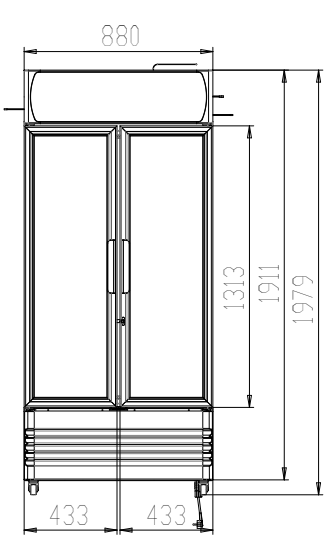
- LED lighting
- Digital temp. control & read-out
- Fan-forced evaporator cooling
- Self evaporating drainage
- Auto defrost
- Castors
- Double glazed doors
- Self-closing doors with locks
- Light box
- 4 shelves plus floor

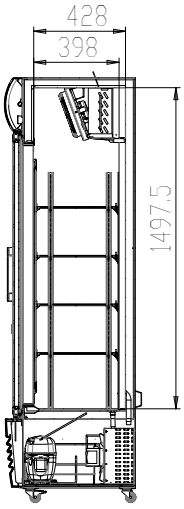
2+2 YEARS WARRANTY 4 YEAR WITH PRODUCT REGISTRATION

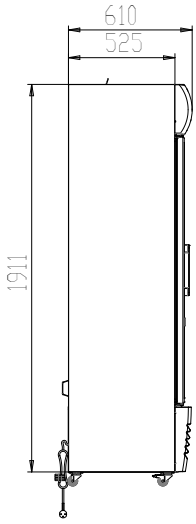
AMBIENT 38°C

NEW PRODUCT

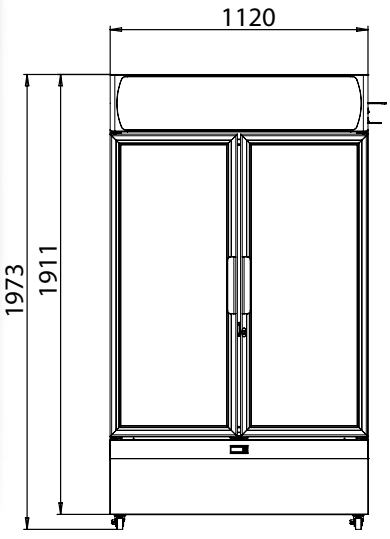
LG-580P

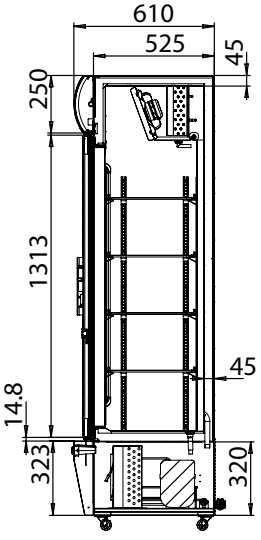


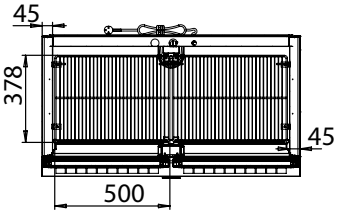




LG-730P







Code	GEMS Star Rating	Litre	Dimensions (WxDxH mm)	Weight (kg)	Temperature Range °C	Ambient/ RH%	Voltage	Power (W/A)
LG-580P	6	580	880x610x1973	96	+2 to +8	38/50	240	349/10
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.

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

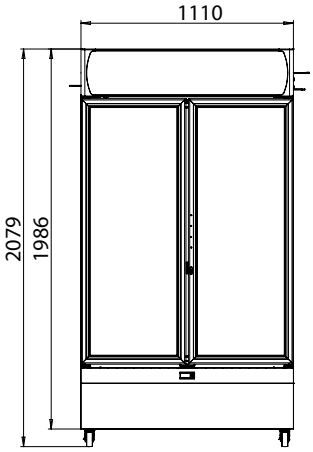
UPRIGHT GLASS DOOR BEVERAGE FRIDGE

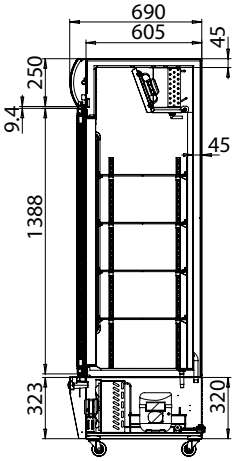
- LED lighting
- Embraco compressor
- Digital temp. control & read-out
- Fan-forced evaporator cooling
- Self evaporating drainage
- Auto defrost
- Castors
- Double glazed doors
- Self-closing doors with locks
- Light box
- 5 levels of display

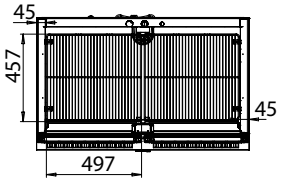
2+2 YEARS WARRANTY 4 YEAR WITH PRODUCT REGISTRATION

AMBIENT 38°C

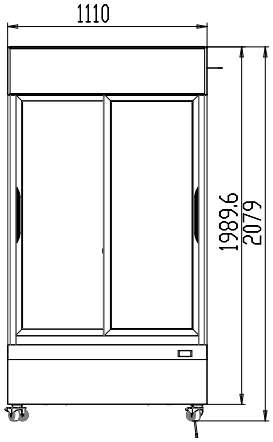
LG-1000P / LG-1000BP

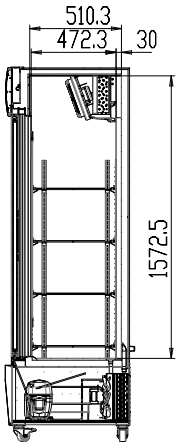


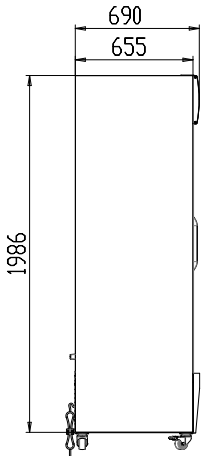




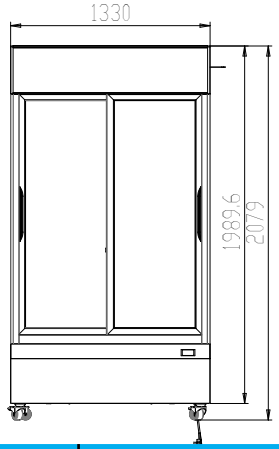
LG-1000SDBP

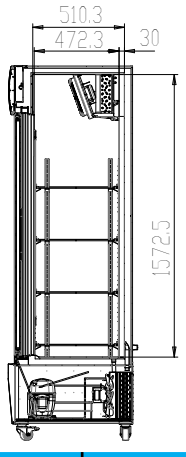


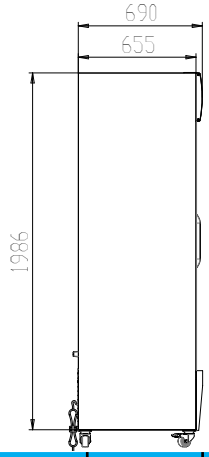




LG-1200P







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.

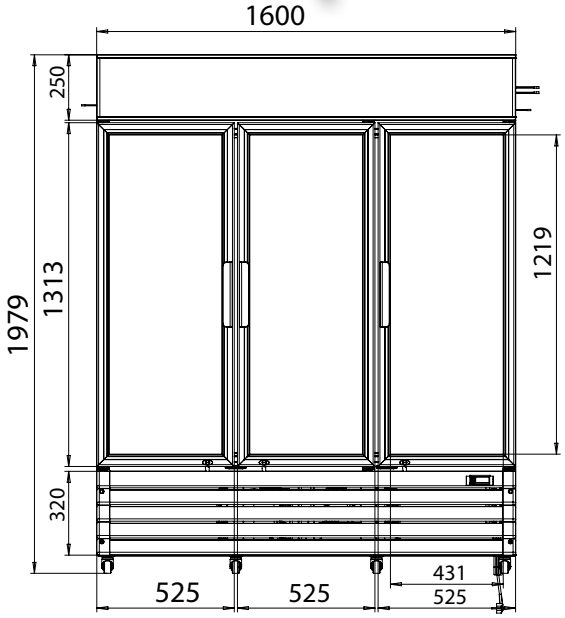
Prices and specifications are subject to change without notice. Pictures are for illustrative purpose and final product may differ

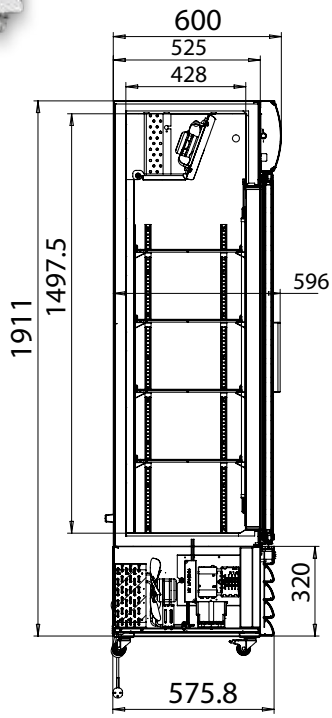
UPRIGHT GLASS DOOR BEVERAGE FRIDGE

- 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

2+2 YEARS WARRANTY 4 YEAR WITH PRODUCT REGISTRATION

AMBIENT 38°C





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.

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UPRIGHT GLASS DOOR FREEZER

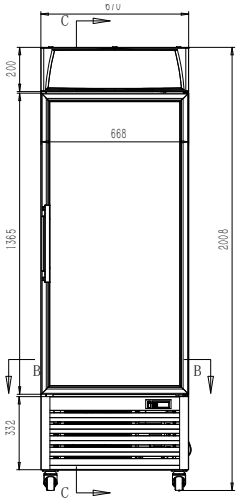
- Slimmer glass door frame for maximum product visibility
- Triple glazing glass with heat film
- Self-closing doors
- Light box
- Auto-defrost
- 5 shelves on each door
- LED lightening
- Digital temperature display
- Fan force cooling
- Castors

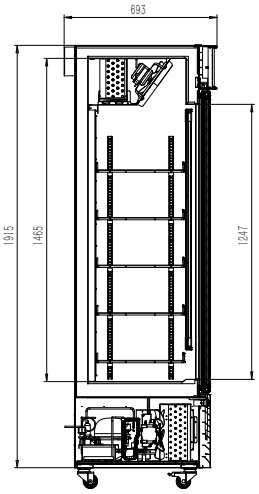
2+2 YEARS WARRANTY 4 YEAR WITH PRODUCT REGISTRATION

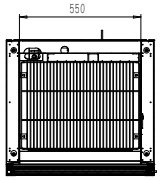
AMBIENT 25°C

LG-400PF

NEW PRODUCT

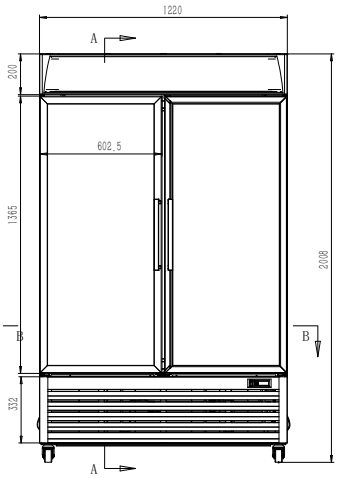


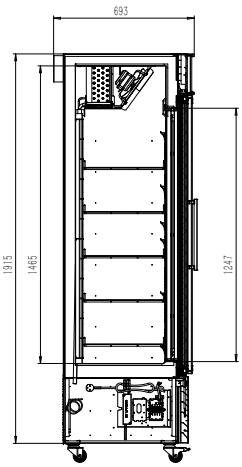


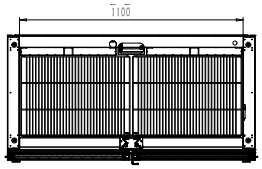


LG-800PF

NEW PRODUCT







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

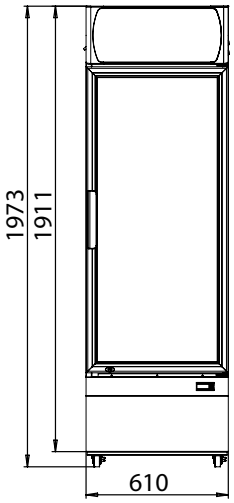
Allow 100mm clearance for installation, all vents must be left clear.

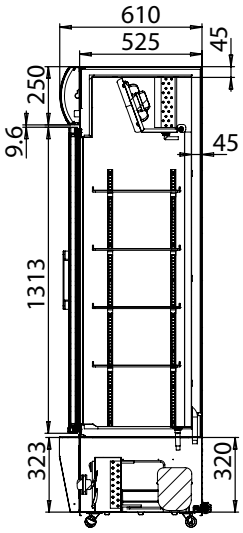
Prices and specifications are subject to change without notice. Pictures are for illustrative purpose and final product may differ

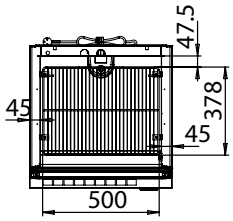
TROPICALISED GLASS UPRIGHT FRIDGES

- Tropicalized refrigeration units with enhanced performance
- Double glazed glass door with heating elements
- Illuminated canopy
- LED lighting
- Easy adjustable shelves
- Self-closing glass door
- External door handle
- White powder coated steel plate
- Automatic defrost and condensate evaporation
- Lock & key
- Heavy duty castors with brake (4pcs, 2 with stopper)
- Digital Temperature controller
- 43ºC operating temperature

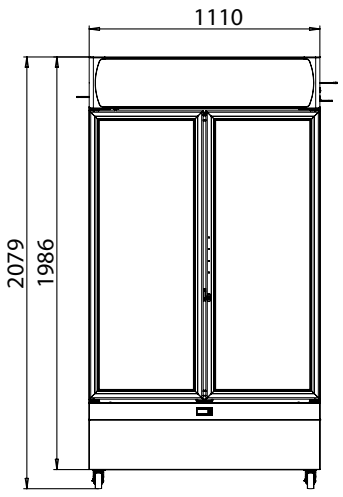
LG-370PT

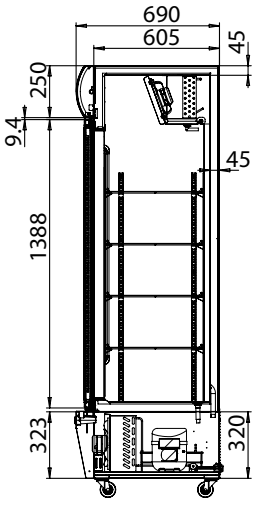


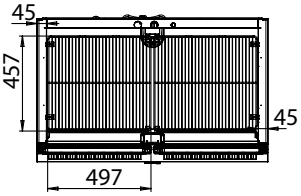




LG-1000PT







Code	Litre	Shelves	Dimensions (WxDxH mm)	Weight (kg)	Temperature Range	Ambient/ RH%	Voltage	Power (W/A)
Single **door fridges**								
LG-370PT	370	5	610x600x1973	80	+2 to +8	43/60	240	480/10
Double **door fridges**								
LG-1000PT	885	5	1110x680x2079	154	+2 to +8	43/60	240	694/10

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

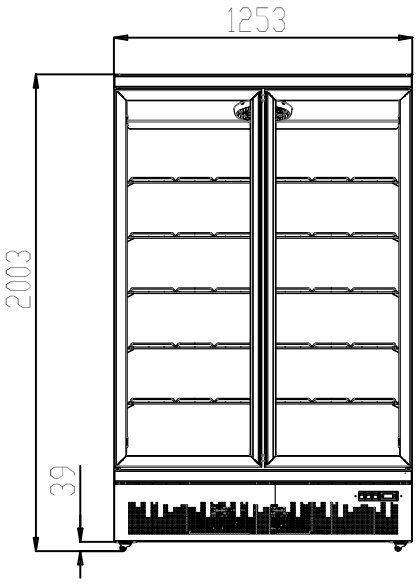
GLASS DOOR SUPERMARKET FRIDGES

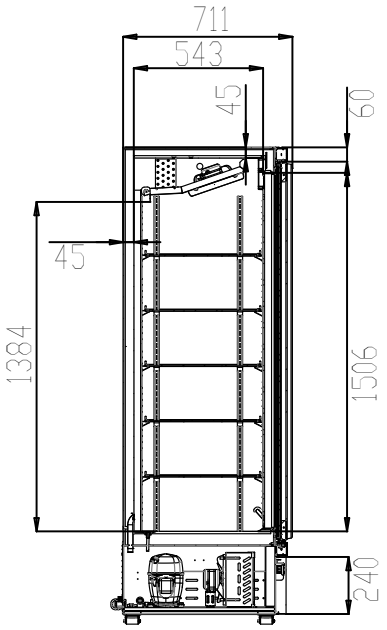
- Forced air circulation
- Adjustable shelves
- Interior LED lights
- Powder coated interior
- Universal wheels
- Double glazing tempered glass
- Self closing door
- Door locks
- Self evaporating drip tray
- Aluminium door frame & handle

2+2 YEARS WARRANTY 4 YEAR WITH PRODUCT REGISTRATION

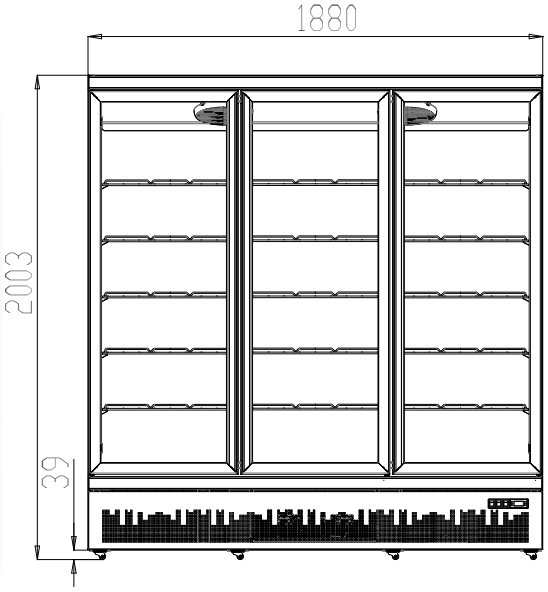
AMBIENT 38°C

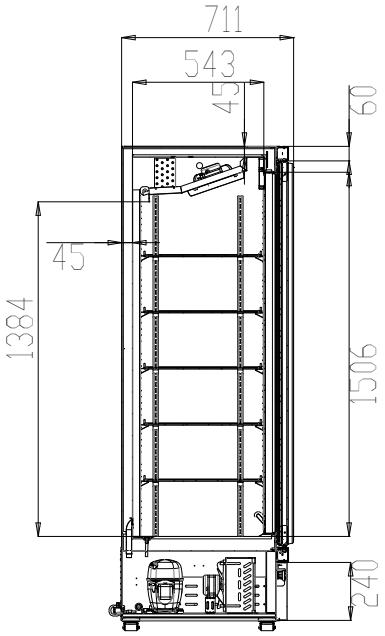
LG-1000GBM





LG-1500GBM





Code	GEMS Star Rating	Litre	Dimensions (WxDxH mm)	Weight (kg)	Temperature Range	Ambient/ RH%	Voltage	Power (W/A)
Double door								
LG-1000GBM	8	1000	1253x710x2003	179	+2 to +8	38/65	240	533/10
Triple door								
LG-1500GBM	6	1530	1880x710x2003	207.5	+2 to +8	38/65	240	559/10

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

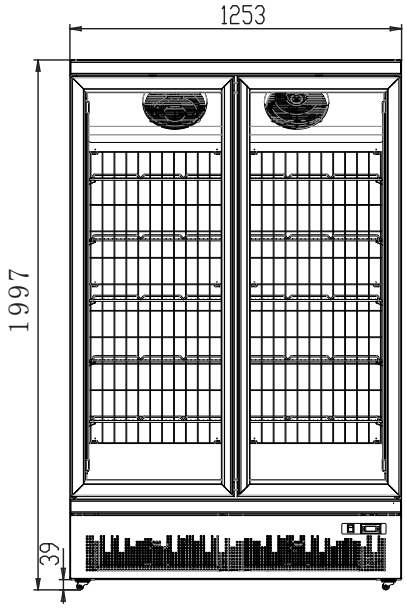
GLASS DOOR SUPERMARKET FREEZERS

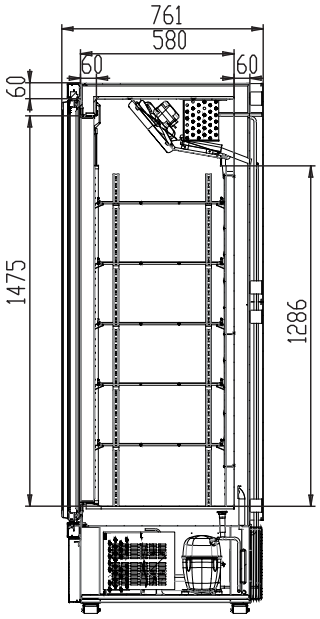
- Forced air circulation
- Adjustable shelves
- Interior LED lights
- Powder coated interior
- Universal wheels
- Triple glazing tempered glass
- Self closing door
- Door locks
- Self evaporating drip tray
- Aluminium door frame & handle

2+2 YEARS WARRANTY 4 YEAR WITH PRODUCT REGISTRATION

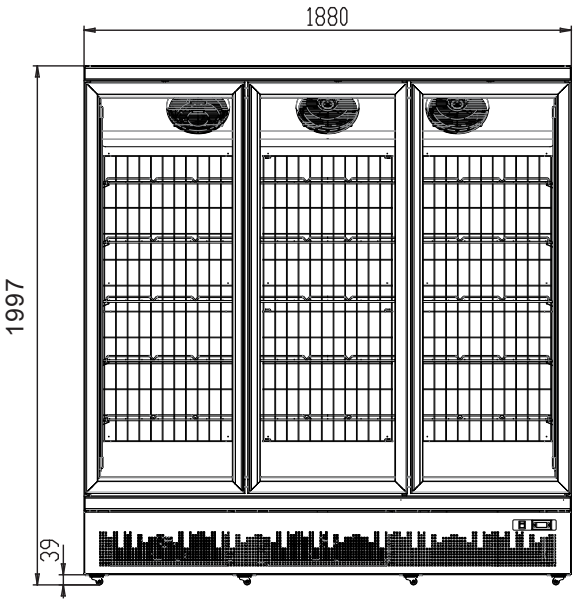
AMBIENT 32°C

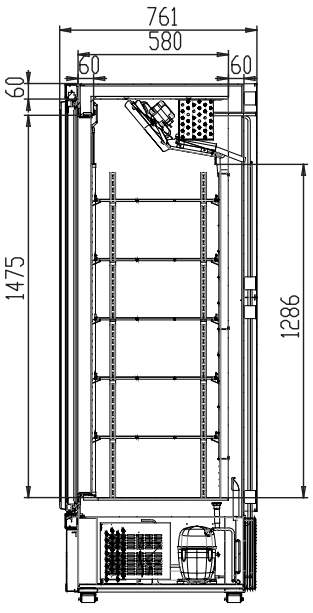
LG-1000GBMF





LG-1500GBMF





Code	GEMS Star Rating	Litre	Dimensions (WxDxH mm)	Weight (kg)	Temperature Range	Ambient/ RH%	Voltage	Power (W/A)
Double Door Freezer								
LG-1000GBMF	2	960	1253x760x1997	240	-18 to -22	32/60	240	1517/10
Triple Door Freezer								
LG-1500GBMF	2	1480	1880x760x1997	305	-18 to -22	32/60	240	2600/15

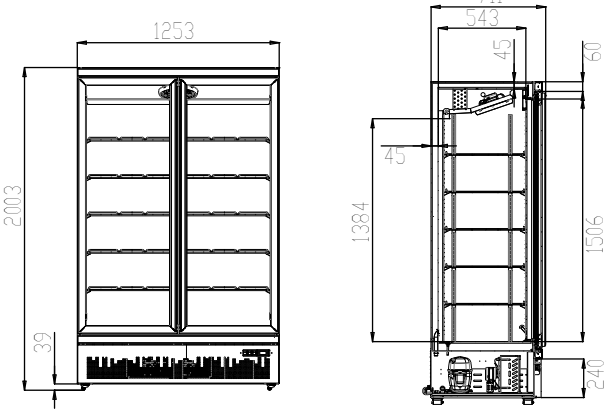
Allow 100mm clearance for installation, all vents must be left clear.

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

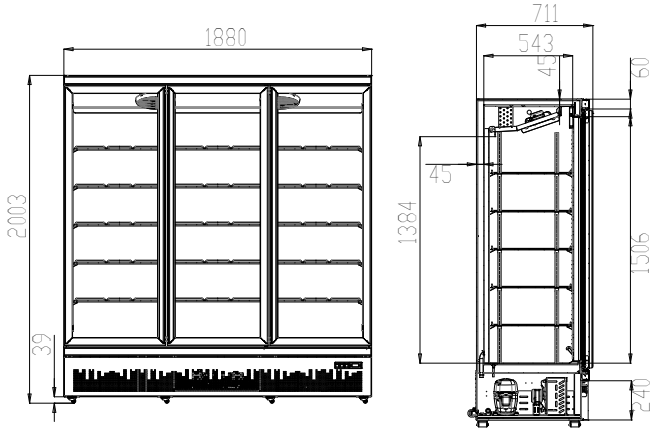
GLASS DOOR SUPERMARKET FREEZERS

- Forced air circulation
- Adjustable shelves
- Interior LED lights
- Powder coated interior
- Universal wheels
- Triple glazing tempered glass
- Self closing door
- Door locks
- Self evaporating drip tray
- Aluminium door frame & handle

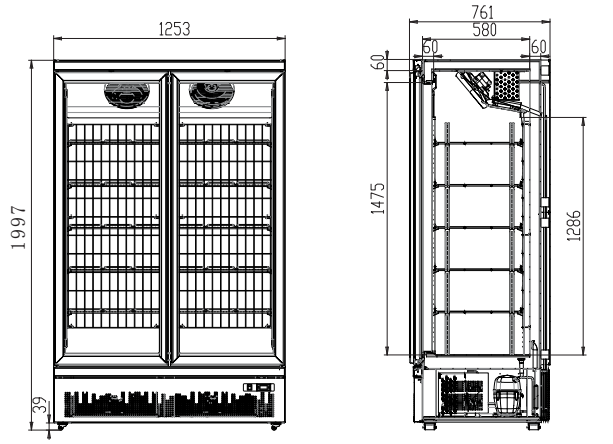
LG-1000BGBM



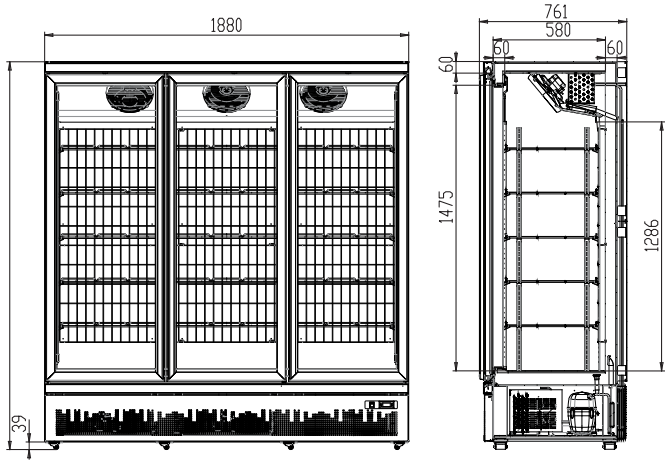
LG-1000BGBMF



LG-1500BGBMF



LG-1500BGBMF



Code	GEMS Star Rating	Litre	Dimensions (WxDxH mm)	Weight (kg)	Temperature Range	Ambient/ RH%	Voltage	Power (W/A)
Double Door Fridge								
LG-1000BGBM	8	1000	1253x710x2003	179	+2 to +8	38/65	240	533/10
Double Door Freezer								
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.

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

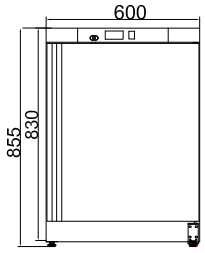
STAINLESS STEEL SOLID DOOR UPRIGHT STATIC FRIDGES/FREEZERS

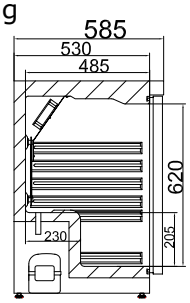
- 60mm (freezers) & 50mm (fridges) high density insulation, CFC & HCFC free
- Stainless Steel exterior
- Zanussi compressors
- Digital temp. control & read-out
- Locking doors
- LED lighting inside
- Castors on rear adjustable legs in front
- Internal corners are rounded for hygiene & easy cleaning
-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

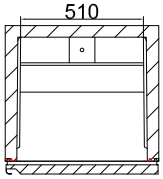
2+2 YEARS WARRANTY 4 YEAR WITH PRODUCT REGISTRATION

AMBIENT 38°C

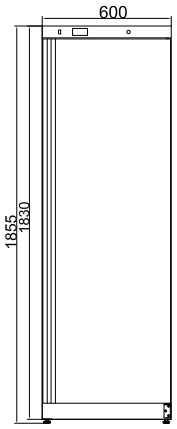
HR200 S/S / HF200 S/S

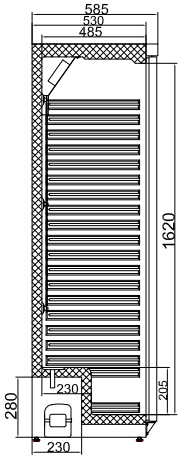


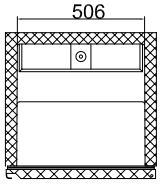




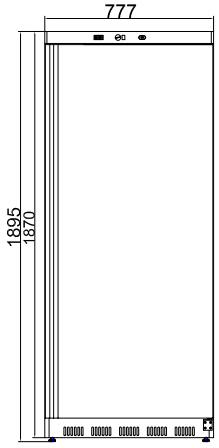
HR400 S/S / HF400 S/S

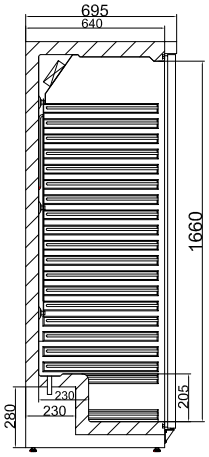


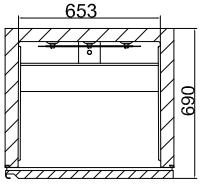




HR600 S/S / HF600 S/S







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									
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.

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

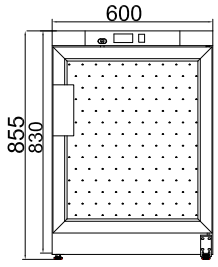
STAINLESS STEEL GLASS DOOR UPRIGHT STATIC FRIDGES/FREEZERS

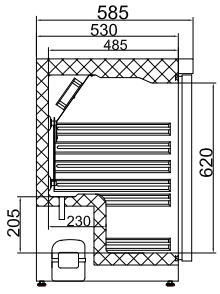
- 60mm (freezers) & 50mm (fridges) high density insulation, CFC & HCFC free
- Stainless Steel exterior
- Zanussi compressors
- Digital temp. control & read-out
- Locking doors
- Triple glazed Low-E doors for freezers with heated filament for clear viewing
- LED lighting inside
- Rounded internal corners for hygiene & easy cleaning
- Front adjustable legs
- Rear castors
- Refrigerated into fix shelves for even cooling (on freezer only)
- Regular defrosting is necessary

AMBIENT 32°C

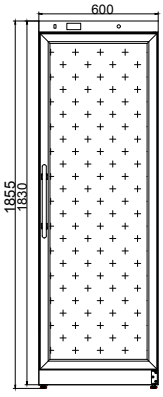
2+2 YEARS WARRANTY 4 YEAR WITH PRODUCT REGISTRATION*

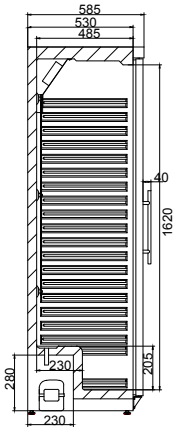
HR200G S/S/ HF200G S/S

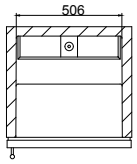




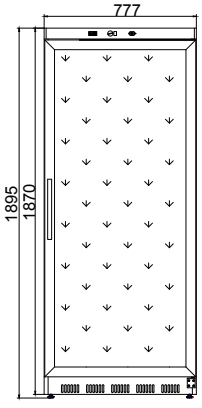
HR400G S/S / HF400G S/S

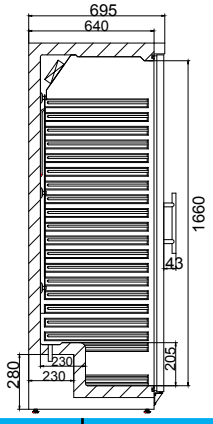


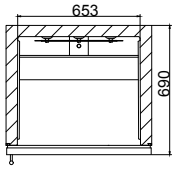




HR600G S/S / HF600G S/S







Code	GEMS Star Rating	Litre	Shelves	Dimensions (WxDxH mm)	Weight (kg)	Temperature Range	Ambient/ RH%	Voltage	Power (W/A)
Glass door fridges									
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 freezers									
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.

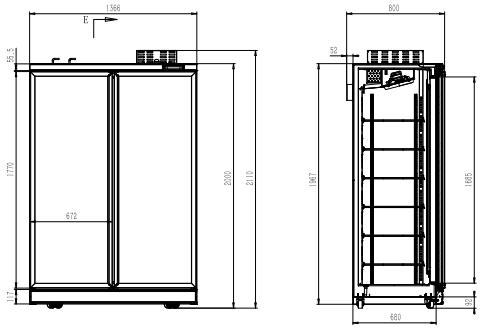
Prices and specifications are subject to change without notice. Pictures are for illustrative purpose and final product may differ

REMOTE GLASS CHILLER

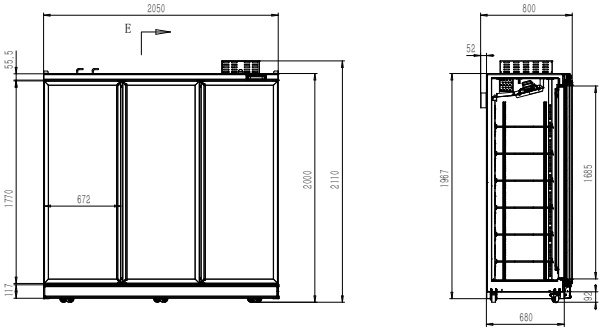
- Slim aluminium door frame
- Double Glazing, tempered Low-e Glass
- Self-closing door
- Stainless steel inner bottom
- Maximise food storage and display area
- Frost free
- LED lighting
- Digital temperature display
- 110mm high top electrical box
- Fan force cooling

2+2 YEARS WARRANTY 4 YEAR WITH PRODUCT REGISTRATION

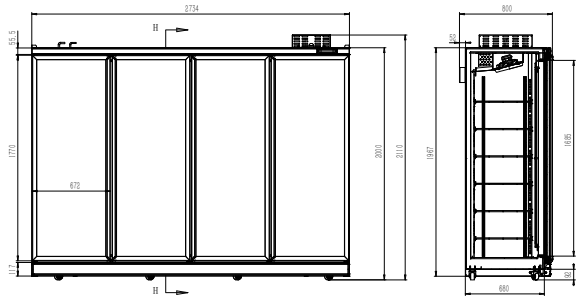
RC-130A



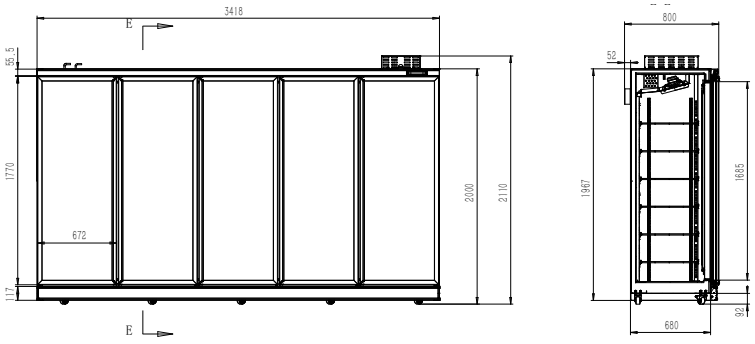
RC-200A



RC-280A



RC-350A



Code	Litre	Doors	Dimensions (WxDxH mm)	Weight (kg)	Temperature Range	Ambient/ RH%	Voltage	Power (W/A)
RC-130A	1422	2	1366x750x2000+110	181	1 to 10	32/60	240	210/10
RC-200A	2185	3	2050x750x2000+110	272	1 to 10	32/60	240	320/10
RC-280A	2947	4	2734x750x2000+110	348	1 to 10	32/60	240	425/10
RC-350A	3710	5	3418x750x2000+110	428	1 to 10	32/60	240	533/10

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

SUC/SUF TROPICALISED S/S UPRIGHT FRIDGES & FREEZERS

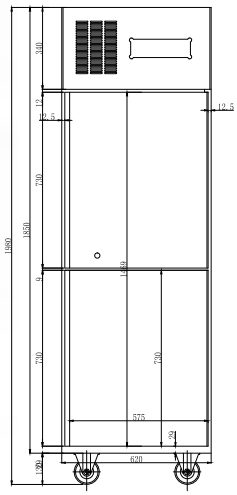
HEAVY DUTY lockable units with factory balanced system which improves temperature recovery times, cools the cabinet quicker keeping food fresher for longer & lowering running costs.

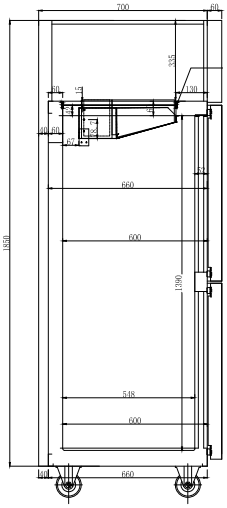
1/2 SPLIT DOORS LOWER YEARLY RUNNING COST BY 1/3

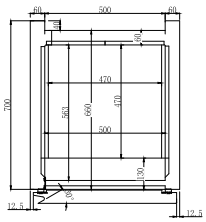
- Embraco compressors & German ËBM-Pabst fans
- Patterned design digital temp. controller & read-out
- 4 levels of shelving plus floor
- Fan-forced evaporator cooling
- Auto defrost
- Self evaporating drainage
- Insulation is CFC & HCFC free
- Self-closing doors with locks
- Internal corners are constructed for easy cleaning
- Refrigerated +2°C to +5°C Ambient 43ºC & 40% RH
- Freezer -22 to -18ºC Ambient 38ºC & 50% RH
- Castors

NEW upgraded touch pad controller

SUC500 / SUF500





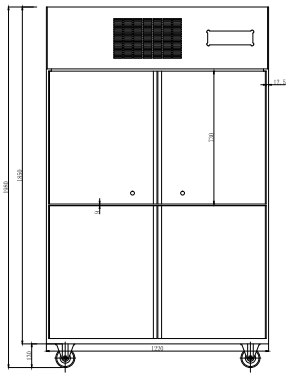


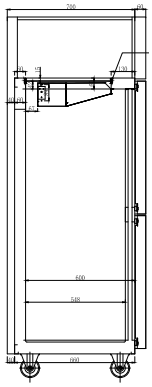
2+2 YEARS WARRANTY 4 YEAR WITH PRODUCT REGISTRATION

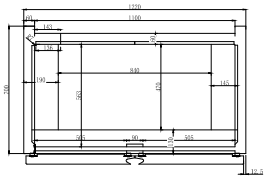
FRIDGE AMBIENT 43ºC

FREEZER AMBIENT 38ºC

SUC1000 / SUF1000







Code	Litre	Dimensions (WxDxH mm)	Weight (kg)	Temperature Range	Ambient/ RH%	Voltage	Power (W/A)
2x 1/2 door fridges							
SUC500	500	620x760x1980	115	+2 to +5	43/40	240	256/10
2x 1/2 door freezer							
SUF500	500	620x760x1980	115	-22 to -18	38/50	240	497/10
4x 1/2 door fridges							
SUC1000	1000	1220x760x1980	182	+2 to +5	43/40	240	678/10
4x 1/2 door freezer							
SUF1000	1000	1220x760x1980	182	-22 to -18	38/50	240	807/10

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

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SUC/SUF TROPICALISED S/S UPRIGHT FRIDGES & FREEZERS

HEAVY DUTY lockable units with factory balanced system which improves temperature recovery times, cools the cabinet quicker keeping food fresher for longer & lowering running costs.

1/2 SPLIT DOORS LOWER YEARLY RUNNING COST BY 1/3

- Embraco compressors & German ËBM-Pabst fans
- Patterned design digital temp. controller & read-out
- 4 levels of shelving plus floor
- Fan-forced evaporator cooling
- Auto defrost
- Self evaporating drainage
- Insulation is CFC & HCFC free
- Self-closing doors with locks
- Internal corners are constructed for easy cleaning
- Refrigerated +2°C to +8°C Ambient 43ºC & 40% RH
- Freezer -22 to -18ºC Ambient 38ºC & 50% RH
- Castors

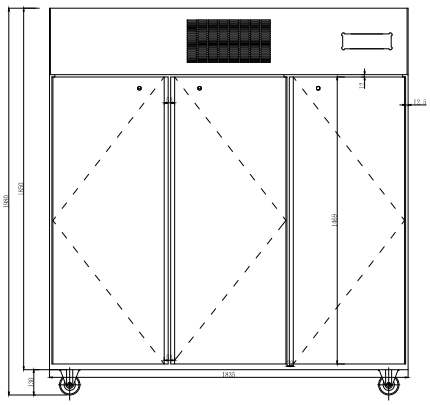
NEW upgraded touch pad controller

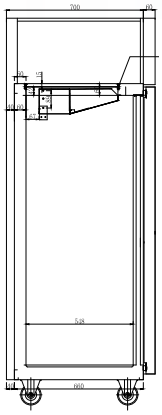
2+2 YEARS WARRANTY 4 YEAR WITH PRODUCT REGISTRATION

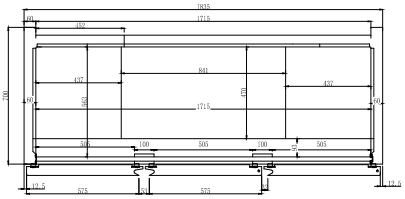
FRIDGE AMBIENT 43ºC

FREEZER AMBIENT 38ºC

SUC1500 / SUF1500







Code	Litre	Dimensions (WxDxH mm)	Weight (kg)	Temperature Range	Ambient/ RH%	Voltage	Power (W/A)
3x full door fridge							
SUC1500	1500	1835x760x1980	248	+2 to +8	43/40	240	850/10
3x full door freezer							
SUF1500	1500	1835x760x1980	248	-22 to -18	38/50	240	1430/10

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

SUC/SUF TROPICALISED GLASS UPRIGHT FRIDGES & FREEZERS

HEAVY DUTY lockable units with factory balanced system which improves temperature recovery times, cools the cabinet quicker keeping food fresher for longer & lowering running costs.

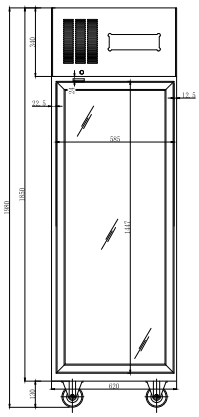
- Embraco compressors & German ËBM-Pabst fans
- Patterned design digital temp. controller & read-out
- 4 levels of shelving plus floor
- Fan-forced evaporator cooling
- Auto defrost
- Self evaporating drainage
- Insulation is CFC & HCFC free
- Extremely efficient self-closing doors with locks
- Internal corners are rounded for hygiene & easy cleaning
- Lighting inside
- Double glazed glass door for fridge
- Triple glazed heated glass door for freezer
- Castors
- Not suitable for storing food

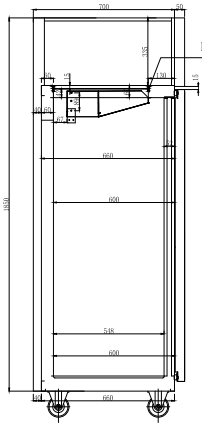
NEW upgraded touch pad controller

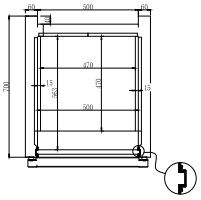
2+2 YEARS WARRANTY 4 YEAR WITH PRODUCT REGISTRATION

AMBIENT 38°C

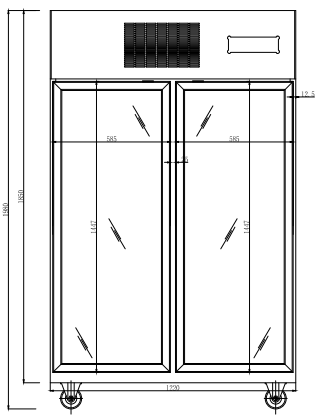
SUCG500 / SUFG500

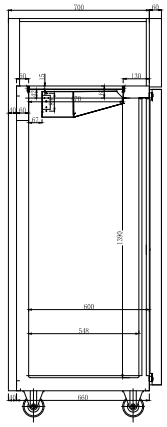


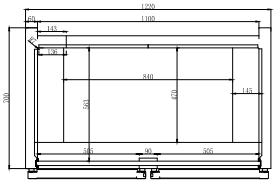




SUCG1000 / SUFG1000







Code	Litre	Dimensions (WxDxH mm)	Weight (kg)	Temperature Range	Ambient/ RH%	Voltage	Power (W/A)
Single door fridges							
SUCG500	500	620x760x1980	110	+2 to +5	38/50	240	330/10
Single door freezer							
SUFG500	500	620x760x1980	118	-22 to -18	38/50	240	680/10
Double door fridges							
SUCG1000	1000	1220x760x1980	151	+2 to +5	38/50	240	580/10
Double door freezer							
SUFG1000	1000	1220x760x1980	172	-22 to -18	38/70	240	1100/10

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

SUC/SUF TROPICALISED GLASS UPRIGHT FRIDGES & FREEZERS

HEAVY DUTY lockable units with factory balanced system which improves temperature recovery times, cools the cabinet quicker keeping food fresher for longer & lowering running costs.

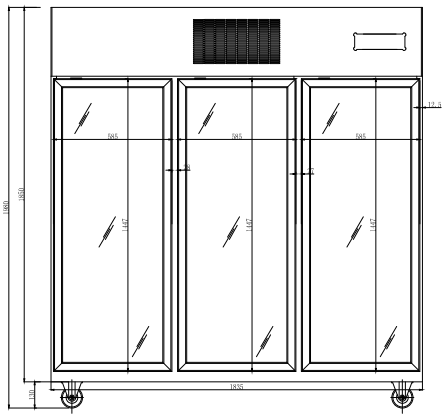
- Embraco compressors & German ËBM-Pabst fans
- Patterned design digital temp. controller & read-out
- 4 levels of shelving plus floor
- Fan-forced evaporator cooling
- Auto defrost
- Self evaporating drainage
- Insulation is CFC & HCFC free
- Extremely efficient self-closing doors with locks
- Internal corners are rounded for hygiene & easy cleaning
- Lighting inside
- Double glazed glass door for fridge
- Triple glazed heated glass door for freezer
- Castors
- Not suitable for storing food

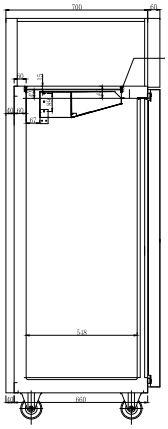
NEW upgraded touch pad controller

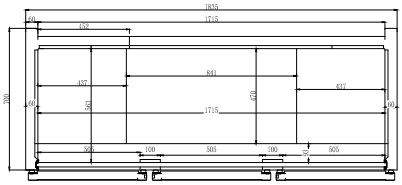
2+2 YEARS WARRANTY 4 YEAR WITH PRODUCT REGISTRATION

AMBIENT 38ºC

SUCG1500 / SUFG1500







Code	Litre	Dimensions (WxDxH mm)	Weight (kg)	Temperature Range	Ambient/ RH%	Voltage	Power (W/A)
Triple door fridge							
SUCG1500	1500	1835x760x1980	248	+2 to +5	38/50	240	1000/10
Triple door freezer							
SUFG1500	1500	1835x760x1980	248	-22 to -18	38/50	240	1830/15

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

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SUC/SUF RANGE TROPICALISED GLASS UPRIGHT FRIDGES & FREEZERS

thermaster

HEAVY DUTY lockable units with factory balanced system which improves temperature recovery times, cools the cabinet quicker keeping food fresher for longer & lowering running costs.

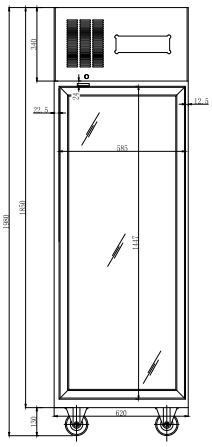
- Black stainless steel
- Embraco compressors & German ËBM-Pabst fans
- Dixell digital temp. controller & read-out
- 3 levels of shelving plus floor
- Fan-forced evaporating cooling
- Auto defrost
- Self evaporating drainage
- Insulation is CFC & HCFC free
- Extremely efficient self-closing doors with locks
- Internal corners are rounded for hygiene & easy cleaning
- Lighting inside
- Double glazed doors
- Not suitable for storing food
- Castors

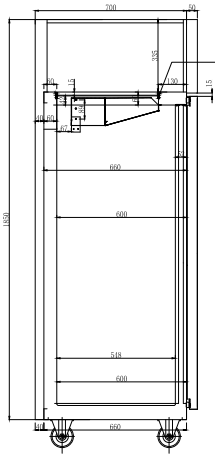
2+2 YEARS WARRANTY 4 YEAR WITH PRODUCT REGISTRATION

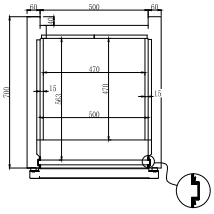
ON DEMAND ITEM

AMBIENT 38°C

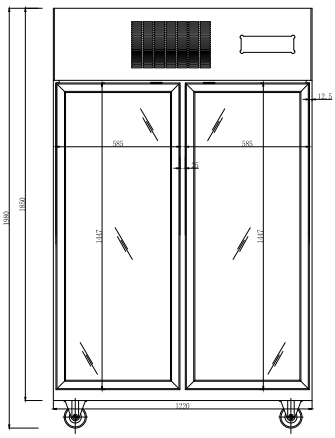
SUCG500B / SUFG500B

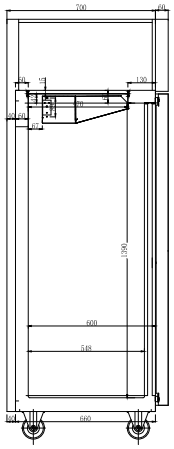


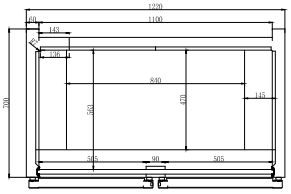




SUCG1000B / SUFG1000B







Code	Litre	Dimensions (WxDxH mm)	Weight (kg)	Temperature Range	Ambient/ RH%	Voltage	Power (W/A)
Black Single door fridges							
SUCG500B	500	620x760x1980	110	+2 to +5	38/50	240	380/10
Black Single door freezer							
SUFG500B	500	620x760x1980	118	-22 to -18	38/50	240	680/10
Black Double door fridges							
SUCG1000B	1000	1220x760x1980	151	+2 to +5	38/70	240	580/10
Black Double door feezer							
SUFG1000B	1200	1220x760x1980	172	-22 to -18	38/70	240	1100/10

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

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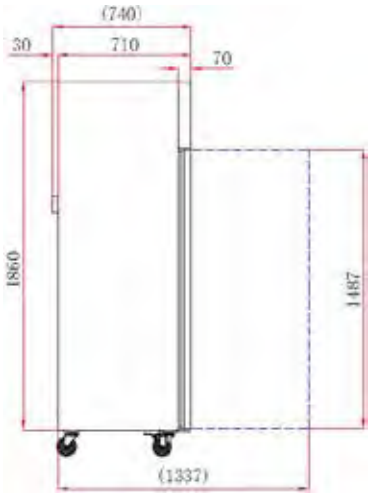
SOLID DOOR UPRIGHT FRIDGES & FREEZERS

- 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

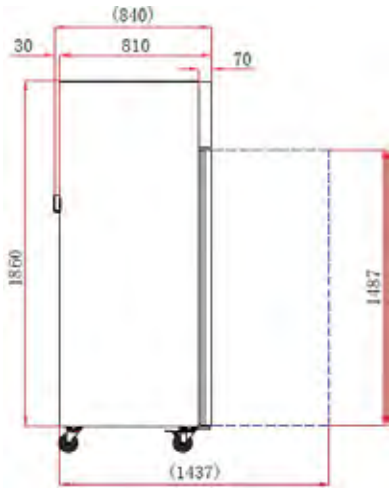
2+2 YEARS WARRANTY 4 YEAR WITH PRODUCT REGISTRATION

AMBIENT 43°C

XURC400SFV / XURF400SFV



XURC600SFV / XURF600SFV



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**							
XURF600SFV	600	680x810+30x2000	117	-18 to -22	43/40	240	465/10

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

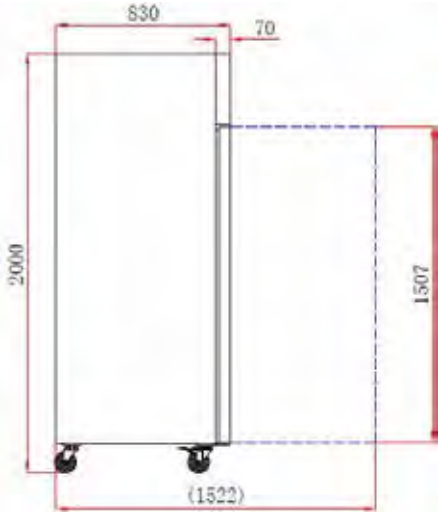
SOLID DOOR UPRIGHT FRIDGES & FREEZERS

- 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

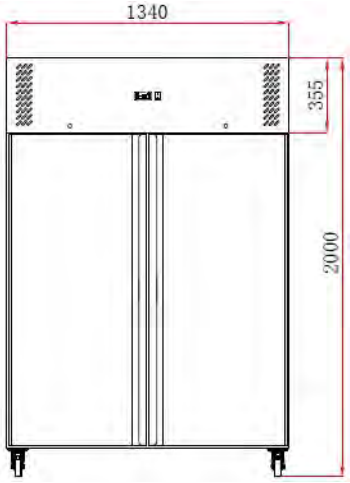
2+2 YEARS WARRANTY 4 YEAR WITH PRODUCT REGISTRATION

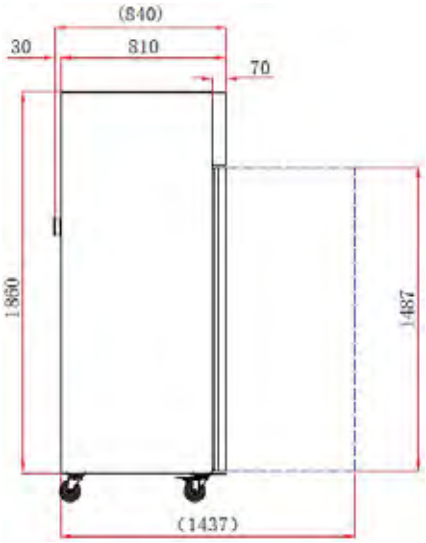
AMBIENT 43°C

XURC650SFV / XURF650SFV



XURC1200SFV / XURF1200SFV





Code	Litre	Dimensions (WxDxH mm)	Weight (kg)	Temperature Range	Ambient/ RH%	Voltage	Power (W/A)
Single door fridge							
XURC650SFV	650	740x830x2000	121	-2 to +8	43/40	240	310/10
Single door freezer							
XURF650SFV	650	740x830x2000	126	-18 to -22	43/40	240	640/10
Double door fridge							
XURC1200SFV	1200	1340x810+30x2000	167	-2 to +8	43/40	240	430/10
Double door freezer							
XURF1200SFV	1200	1340x810+30x2000	177	-18 to -22	43/40	240	730/10

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SPLIT DOOR UPRIGHT FRIDGES & FREEZERS

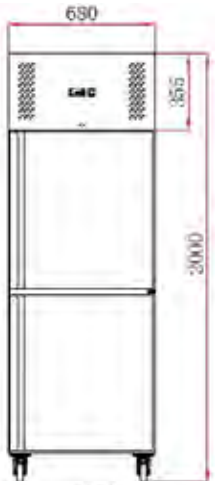
1/2 SPLIT DOORS LOWER YEARLY RUNNING COST BY 30%

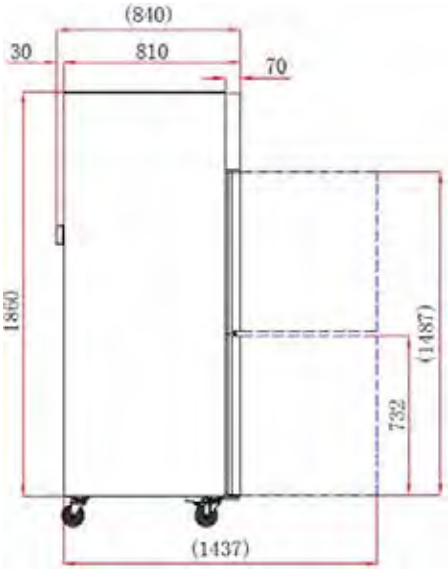
- Stainless steel interior and exterior with rounded corners for easy cleaning
- Auto defrost
- Three levels of shelving plus base
- Self-closing lockable doors with heavy duty magnetic door seals
- Fan forced evaporator cooling
- HFCs and CFCs free foam body insulation
- Tropicalised for Australian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

AMBIENT 43°C

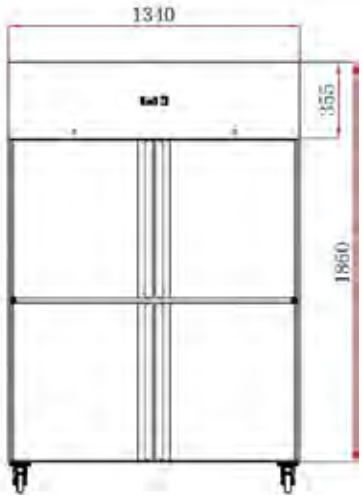
2+2 YEARS WARRANTY 4 YEAR WITH PRODUCT REGISTRATION

XURC600S1V / XURF600S1V





XURC1200S2V / XURF1200S2V



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 2 door freezer							
XURF600S1V	600	680x810+30x2000	117	-18 to -22	43/40	240	465/10
Split 4 door fridge							
XURC1200S2V	1200	1340x810+30x2000	167	-2 to +8	43/40	240	430/10
Split 4 door freezer							
XURF1200S2V	1200	1340x810+30x2000	177	-18 to -22	43/40	240	730/10

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

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SPLIT DOOR UPRIGHT FRIDGES & FREEZERS

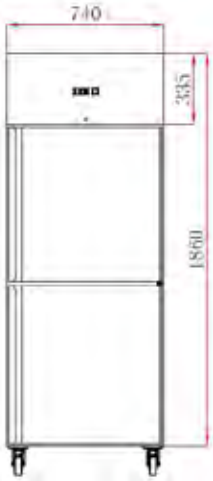
1/2 SPLIT DOORS LOWER YEARLY RUNNING COST BY 30%

- Stainless steel interior and exterior with rounded corners for easy cleaning
- Auto defrost
- Three levels of 2/1 gastronorm compatible shelves
- Self-closing lockable doors with heavy duty magnetic door seals
- Fan forced evaporator cooling
- 60mm 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
- Ebm-papst evaporator and condenser fans
- Heavy duty castors with front wheel brakes

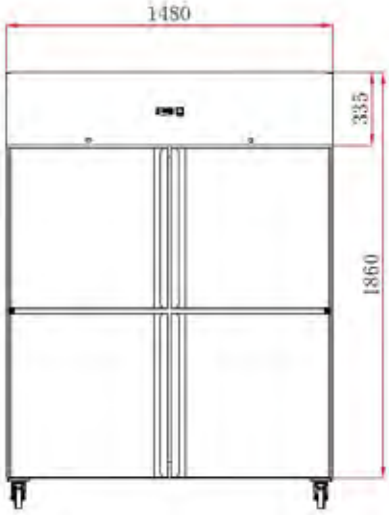
AMBIENT 43°C

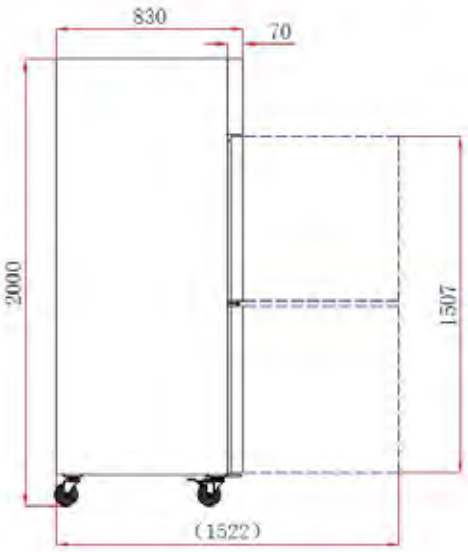
2+2 YEARS WARRANTY 4 YEAR WITH PRODUCT REGISTRATION

XURC650S1V / XURF650S1V



XURC1410S2V / XURF1410S2V





Code	Litre	Dimensions (WxDxH mm)	Weight (kg)	Temperature Range	Ambient/ RH%	Voltage	Power (W/A)
Split 2 door fridge							
XURC650S1V	650	740x830x2000	121	-2 to +8	43/40	240	310/10
Split 2 door freezer							
XURF650S1V	650	740x830x2000	126	-18 to -22	43/40	240	640/10
Split 4 door fridge							
XURC1410S2V	1410	1480x830x2000	188	-2 to +8	43/40	240	500/10
Split 4 door freezer							
XURF1410S2V	1410	1480x830x2000	201	-18 to -22	43/40	240	830/10

Allow 100mm clearance for installation, all vents must be left clear.
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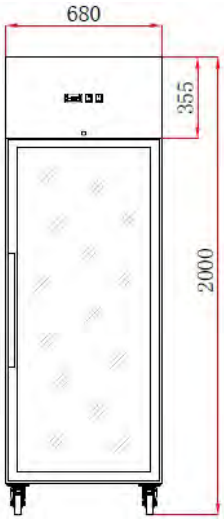
FULL GLASS DOOR UPRIGHT FRIDGES & FREEZERS

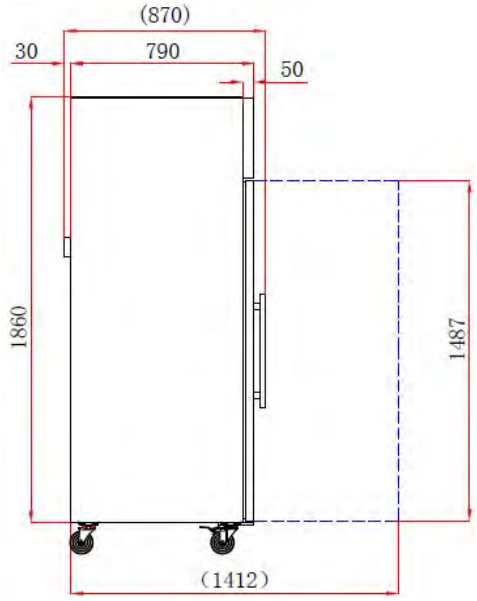
- Stainless steel interior and exterior with rounded corners for easy cleaning
- Auto defrost
- Three levels of shelving plus base
- Self-closing lockable doors with heavy duty magnetic door seals
- Fan forced evaporator cooling
- Internal LED lighting
- HFCs and CFCs free foam body insulation
- Tropicalised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

AMBIENT 38°C

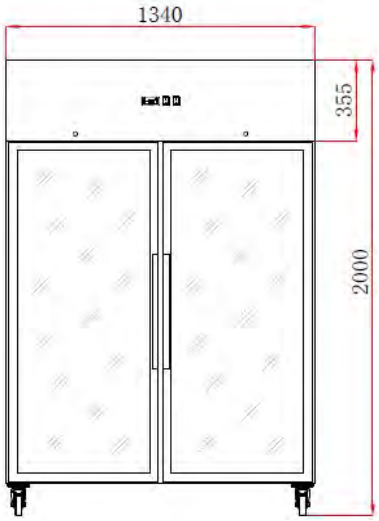
2+2 YEARS WARRANTY 4 YEAR WITH PRODUCT REGISTRATION

XURC600G1V / XURF600G1V





XURC1200G2V / XURF1200G2V



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

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

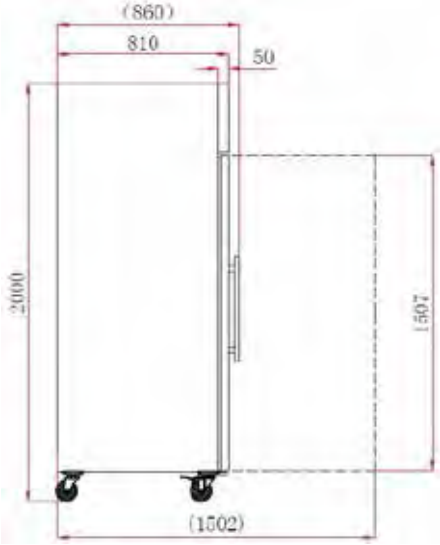
FULL GLASS DOOR UPRIGHT FRIDGES & FREEZERS

- 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
- 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

AMBIENT 38°C

2+2 YEARS WARRANTY 4 YEAR WITH PRODUCT REGISTRATION*

XURC1410G2V / XURF1410G2V



Code	Litre	Dimensions (WxDxH mm)	Weight (kg)	Temperature Range	Ambient/ RH%	Voltage	Power (W/A)
Double glass **door fridge**							
XURC1410G2V	1410	1480x812+48x2000	208	+2 to +8	38/40	240	415/10
Double glass **door freezer**							
XURF1410G2V	1410	1480x812+48x2000	208	-15 to -18	38/40	240	865/10

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

FED-X UPRIGHT REFRIGERATION ACCESSORIES

Code	Description	
Additional Shelf Set		
12502013416	Infill shelf for XURC1200G2V, XURC1200S2V, XURF1200G2V and XURF1200S2V	
12502012803	Infill shelf for XURC1410G2V, XURC1410S2V, XURF1410G2V and XURF1410S2V	
XUR-SHELFSET	Additional shelf set for upright fridge and freezer units, including one shelving andone pair of runner, suits XURC1200G2V, XURC1200S2V, XURC600G1V, XURC600S1V, XURF1200G2V, XURF1200S2V, XURF600G1V, XURF600S1V, XURC1410G2V, XURC1410S2V, XURC650G1V, XURC650S1V, XURF1410G2V, XURF1410S2V and XURF650S1V	
Optional Stainless Steel Runners		
GXE-2-1516	Runner Set for Upright Refrigeration, XURC1200G2V, XURC1200S2V, XURC600G1V, XURC600S1V, XURF1200G2V, XURF1200S2V, XURF600G1V, XURF600S1V, XURC1410G2V, XURC1410S2V, XURC650G1V, XURC650S1V, XURF1410G2	
Legs		
12533110010	Heavy duty Stainless Steel Leg Adjustable Range 140-200mm (per pc)	

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

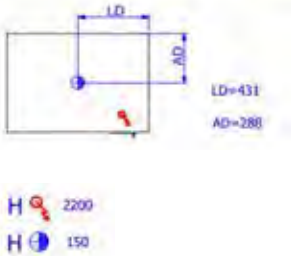
MEAT AGING CABINETS

- Dry aging cabinet specially designed to age, display and distribute meat.
- Side and central walls with double-layered glass and air chamber between.
- Swing doors that optimize space usage and make work easier.
- Ventilated refrigeration system to obtain a homogeneous temperature inside the cellar.
- Ultraviolet light for air sterilization.
- Tray to collect defrost water and automatic evaporation. No drain required.
- Thermostat to adjust humidity between 60% and 90%.
- LED lighting in all perimeters, adjustable by remote control.
- Decorative plinth included as a standard element.
- Shelves and hooks should be requested separately.
- Glasses and door frames heated to avoid condensations.

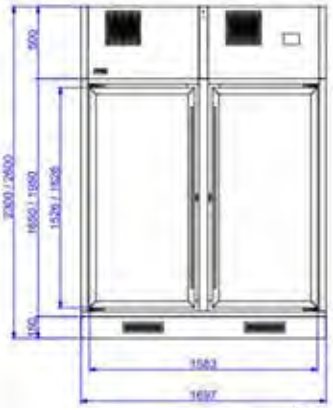
2+2 YEARS WARRANTY 4 YEAR WITH PRODUCT REGISTRATION

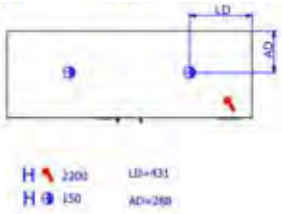
MADE IN SPAIN

FMD-2301A



FMD-2302A

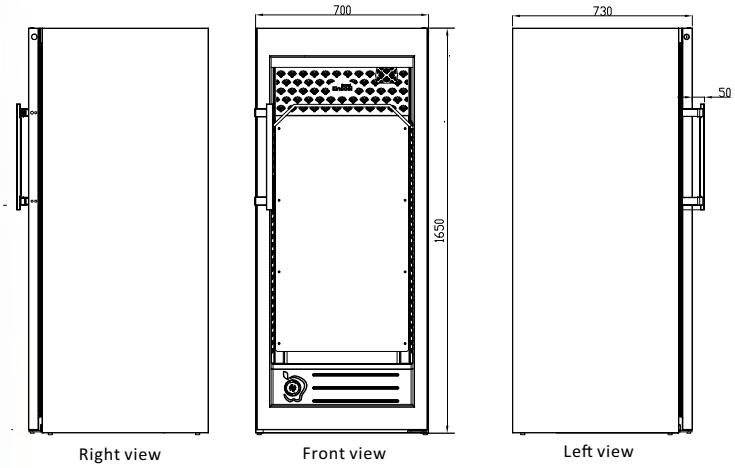


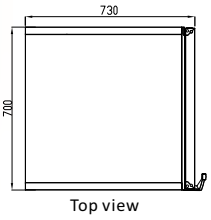


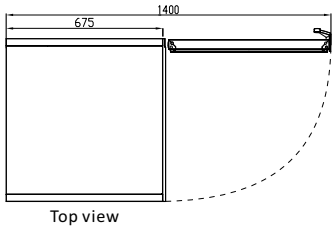
Code	Litre	Dimensions (WxDxH mm)	Weight (kg)	Temperature Range	Ambient/ RH%	Voltage	Power (kW/A)
Single Door							
FMD-2301A	605	862 x 632 x 2300	272	0 to +20	30/55	240	1.74/10
Double Door							
FMD-2302A	1230	1697 x 632 x 2300	549	0 to +20	30/55	240	3.37/15

MEAT AGING CABINET

- 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 ultraviolet-proof 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 (WxDxH mm)	Weight (kg)	Temperature Range	Ambient/ RH%	Voltage	Power (W/A)
Single Door								
RK400G	400	585x550x1380	700x730x1650	102	1 to 4	32/60	240	160/10

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

MEAT AGING ACCESSORIES

Code	Description	
9102050109	Stainless Steel Hanger	
9102050111	S-Hook Stainless Steel	
9102050110	Shelves Dimensions (WxDxH mm) 570x460x40	
9102050128	Himalayan Salt Brick Dimensions (WxDxH mm) 410x550x30 14.6 kg	
2190123068	Stainless Steel Salt Tray Dimensions (WxDxH mm) 410x550x30 1.6kg	

FLEXIDRAWER COUNTER FRIDGES/FREEZERS

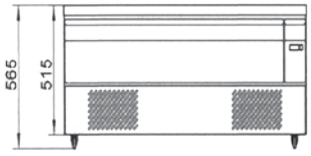
thermaster

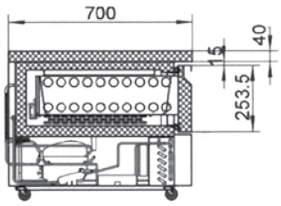
- CFC free refrigerant and foam
- User friendly controls with LED temperature display
- Change drawer temperature from fridge to freezer at the touch of a button
- Automatic energy saving hot gas defrost
- Magnetic gaskets can be replaced with any tools
- Climate Class 5 (32°C ambient)
- GN 1/1 150mm deep pan capacity maximises available storage space
- Heavy duty castors with front wheel lock
- Evaporating drainage

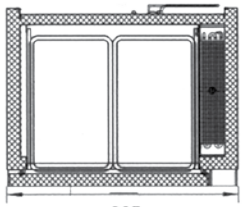
Example of usage shown with models JUS-DM-2; JUS-TRH40; JUS-TRGH60; JUS-TEF-2

2+2 YEARS WARRANTY 4 YEAR WITH PRODUCT REGISTRATION*

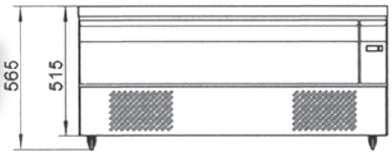
CBR1-2

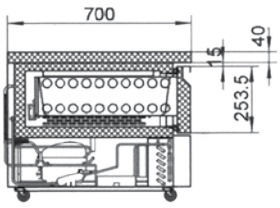


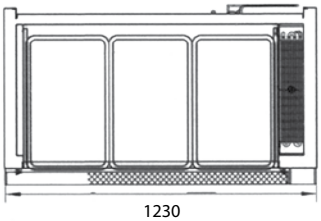




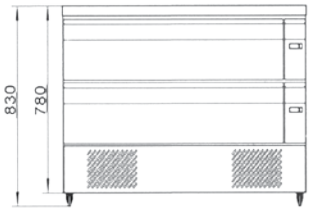
CBR1-3

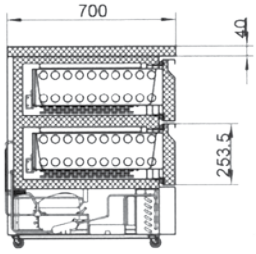


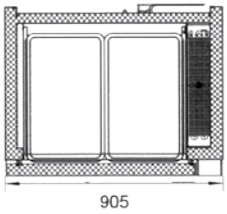




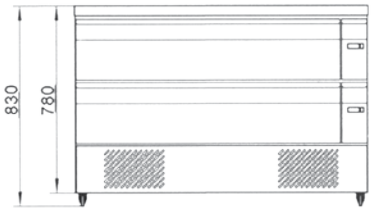
CBR2-2

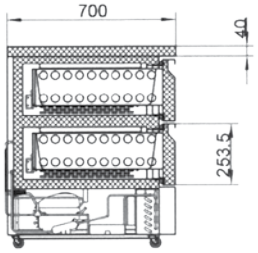


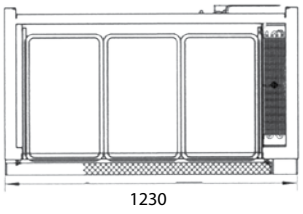




CBR2-3







Code	Litre	Dimensions (WxDxH mm)	Weight (kg)	Temperature Range	Ambient/ RH%	Voltage	Power (W/A)
CBR1-2	78	905x700x565	72	+2 to +5 / -18 to -21	32/60	240	240/10
CBR1-3	116	1230x700x565	90	+2 to +5 / -18 to -21	32/60	240	270/10
CBR2-2	179	905x700x830	113	+2 to +5 / -18 to -21	32/60	240	460/10
CBR2-3	265	1230x700x830	131	+2 to +5 / -18 to -21	32/60	240	500/10

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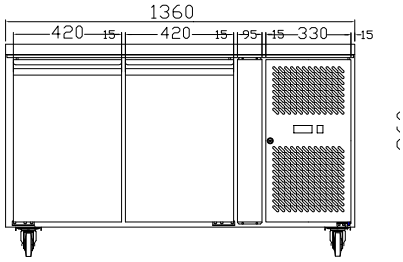
Prices and specifications are subject to change without notice. Pictures are for illustrative purpose and final product may differ

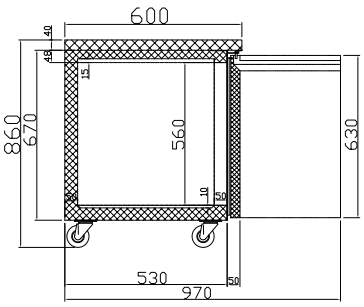
COMMERCIAL WORKBENCH FRIDGES

- CFC Free refrigerant and foam
- Stainless steel interior & exterior
- Electronic thermostat and digital LED temperature display
- Auto defrosting and auto evaporation of condensation water
- Fan-forced evaporator cooling
- Magnetic gaskets can be replaced without any tools
- Bottom with round edges for easy cleaning
- One level of shelving plus floor

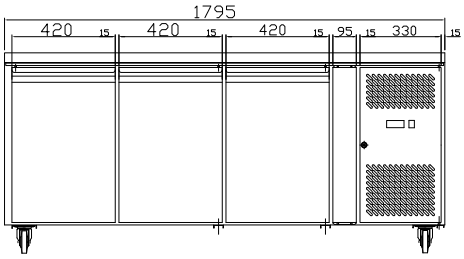
2+2 YEARS WARRANTY 4 YEAR WITH PRODUCT REGISTRATION

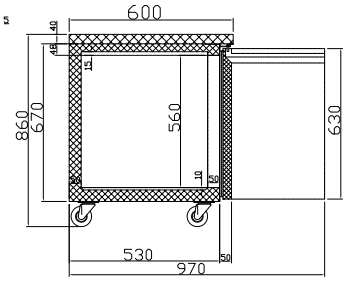
FE2100TN



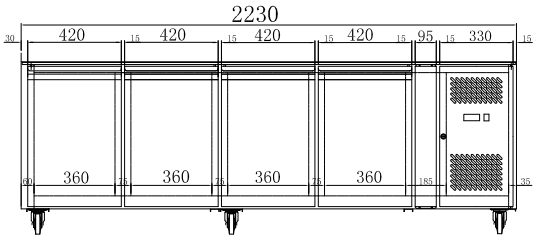


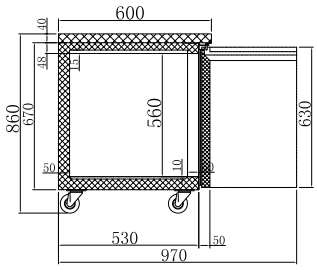
FE3100TN





FE4100TN





Optional Spashback Top

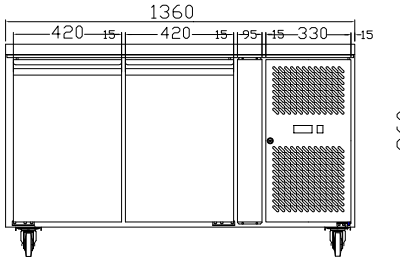
Code	Litre	Doors	Dimensions (WxDxH mm)	Weight (kg)	Temperature Range	Ambient/ RH%	Voltage	Power (W/A)
Workbench fridges								
FE2100TN	260	2	1360x600x860	88	-2 to +8	43/40	240	350/10
FE3100TN	386	3	1795x600x860	125	-2 to +8	43/40	240	350/10
FE4100TN	511	4	2230x600x860	143	-2 to +8	43/40	240	350/10
Optional Splashback Top								
FE2100-WBB								
FE3100-WBB								
FE4100-WBB								

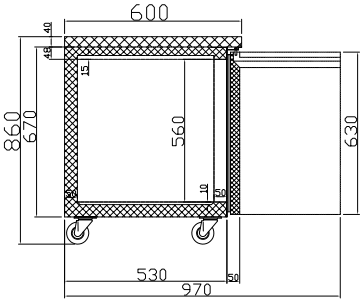
Allow 100mm clearance for installation, all vents must be left clear.
Prices and specifications are subject to change without notice. Pictures are for illustrative purpose and final product may differ

COMMERCIAL WORKBENCH FREEZERS

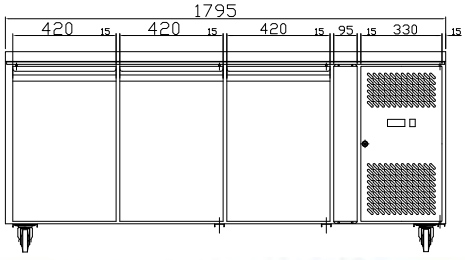
- CFC Free refrigerant and foam
- Stainless steel interior & exterior
- Electronic thermostat and digital LED temperature display
- Auto defrosting and auto evaporation of condensation water
- Fan-forced evaporator cooling
- Magnetic gaskets can be replaced without any tools
- Bottom with round edges for easy cleaning
- One level of shelving plus floor

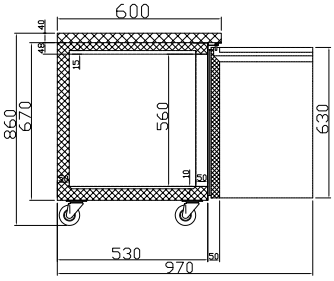
FE2100BT





FE3100BT





Optional Spashback Top

Code	Litre	Doors	Dimensions (WxDxH mm)	Weight (kg)	Temperature Range	Ambient/ RH%	Voltage	Power (W/A)
Workbench freezers								
FE2100BT	260	2	1360x600x860	95	-18 to -22	38/50	240	750/10
FE3100BT	386	3	1795x600x860	135	-18 to -22	38/50	240	740/10
Optional Splashback Top								
FE2100-WBB								
FE3100-WBB								
FE4100-WBB								

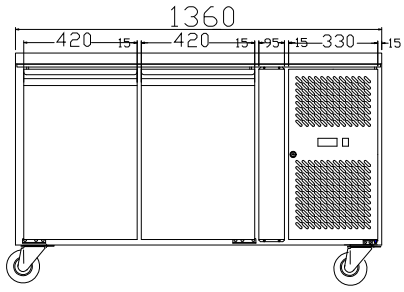
Allow 100mm clearance for installation, all vents must be left clear.
Prices and specifications are subject to change without notice. Pictures are for illustrative purpose and final product may differ

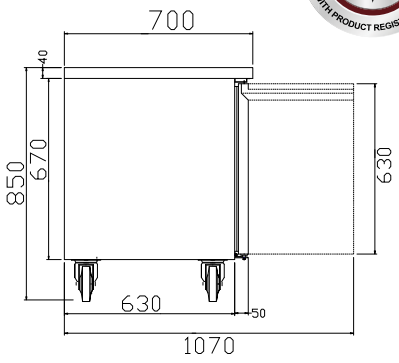
S/S GN WORKBENCH FRIDGES & FREEZERS

- Stainless steel interior & exterior
- Aspera or Zanussi compressors
- German ËBM-Pabst fans
- Italian (Dixell) digital temp. controls & read-out
- One level of shelving plus floor
- Solid Door fridge Ambient 43ºC & 40% RH
- Solid Door freezer Ambient 38ºC & 40% RH
- Glass Door fridge Ambient 35ºC & 60% RH
- Fan-forced evaporator cooling
- Auto defrost
- Self evaporating drainage
- CFC & HCFC free insulation
- Internal corners constructed for easy cleaning
- Extremely efficient self-closing doors
- Heated door frame on freezers
- Castors
- Designed to accommodate GN pans
- Optional splashback units available, contact your local rep for details
- Optional full stainless steel drawers with Italian Compex door runners

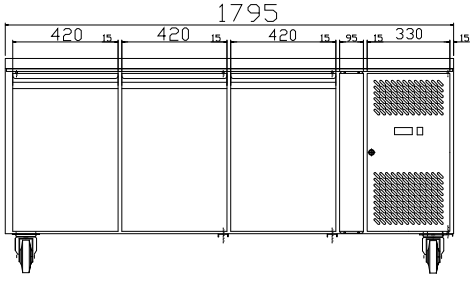
2+2 YEARS WARRANTY 4 YEAR WITH PRODUCT REGISTRATION

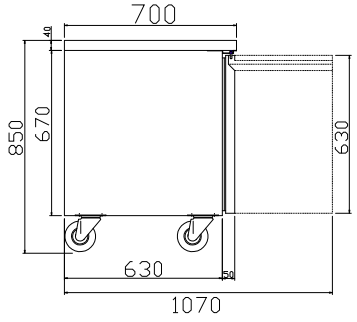
GN2100TN / GN2100BT



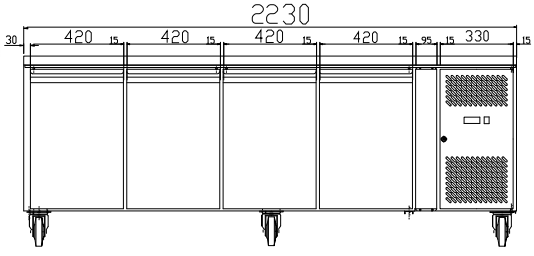


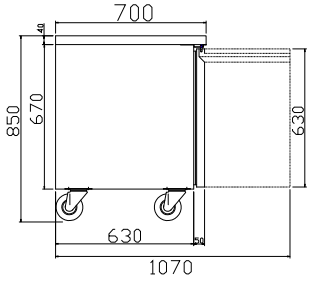
GN3100TN / GN3100BT





GN4100TN



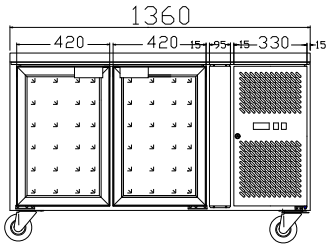


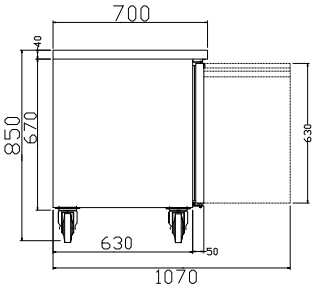
Code	Litre	Doors	Dimensions (WxDxH mm)	Weight (kg)	Temperature Range	Ambient/ RH%	Voltage	Power (W/A)
Solid s/s door fridges								
GN2100TN	313.5	2	1360x700x850	98	-2 to +8	43/40	240	350/10
GN3100TN	464.6	3	1795x700x850	134	-2 to +8	43/40	240	350/10
GN4100TN	615.8	4	2230x700x850	153	-2 to +8	43/40	240	350/10
Solid s/s door freezers								
GN2100BT	313.5	2	1360x700x850	98	-18 to -22	38/40	240	390/10
GN3100BT	464.6	3	1795x700x850	134	-18 to -22	38/40	240	430/10

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

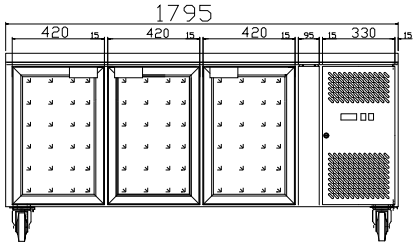
Prices and specifications are subject to change without notice. Pictures are for illustrative purpose and final product may differ

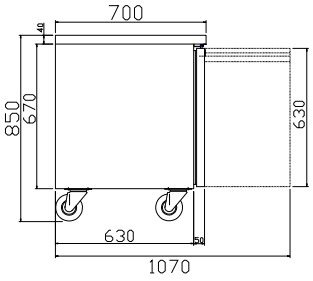
GN2100TNG



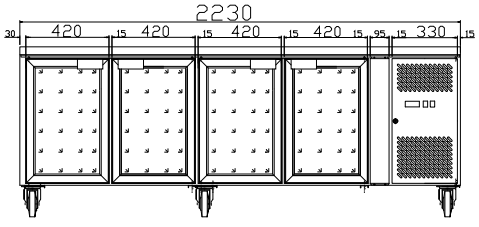


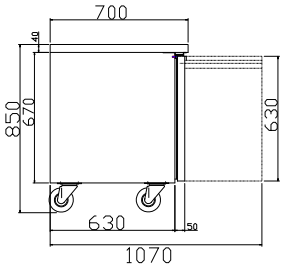
GN3100TNG





GN4100TNG





Optional Spashback Top

Optional 2 Drawer

Optional 3 Drawer

Code	Litre	Doors	Dimensions (WxDxH mm)	Weight (kg)	Temperature Range	Ambient/ RH%	Voltage	Power (W/A)
Glass door fridges with LED lighting inside								
GN2100TNG	313.5	2	1360x700x850	98	-2 to +8	35/60	240	350/10
GN3100TNG	464.6	3	1795x700x850	134	-2 to +8	35/60	240	350/10
GN4100TNG	615.8	4	2230x700x850	153	-2 to +8	35/60	240	350/10
Optional Splashback Top								
GN2100-WBB								
GN3100-WBB								
GN4100-WBB								
Optional Drawers for solid door units								
GN-2DRAWER								
GN-3DRAWER								

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

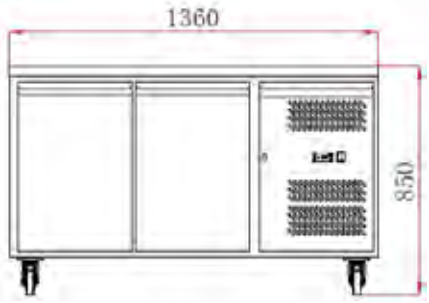
UNDERCOUNTER SOLID DOOR FRIDGES & FREEZERS

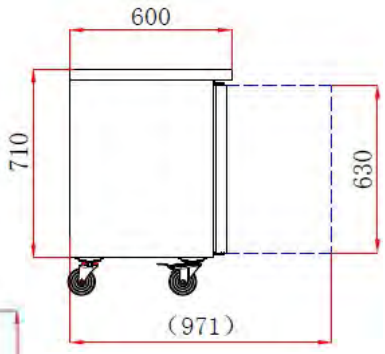
FED-X

- Stainless steel interior and exterior with rounded corners for easy cleaning
- Auto defrost
- 1 shelf per door, additional shelf sets available
- Self-closing doors with heavy duty magnetic door seals
- 60mm HFCs and CFCs free foam body insulation
- Tropicalised for Australian conditions
- User friendly Digital controls
- Fan forced evaporator cooling
- Rapid recovery rate
- Heavy duty evaporator and condensor fans
- Heavy duty castors with front wheel brakes
- Unit can be placed against wall

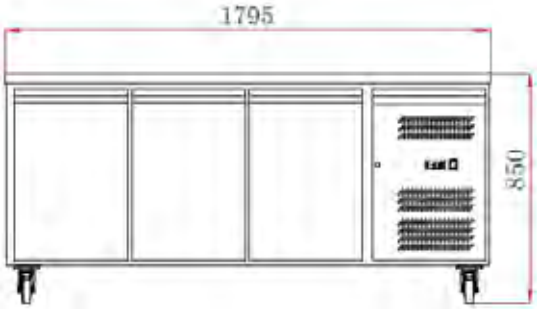
2+2 YEARS WARRANTY 4 YEAR WITH PRODUCT REGISTRATION*

XUB613S2V / XUB6F13S2V





XUB618S3V / XUB6F18S3V



XUB6C22S4V

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

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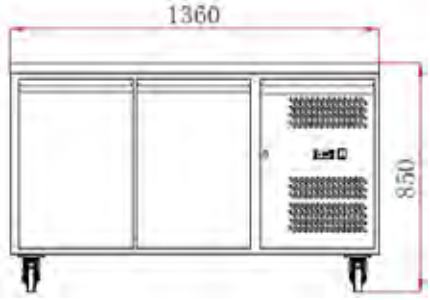
UNDERCOUNTER SOLID DOOR FRIDGES & FREEZERS

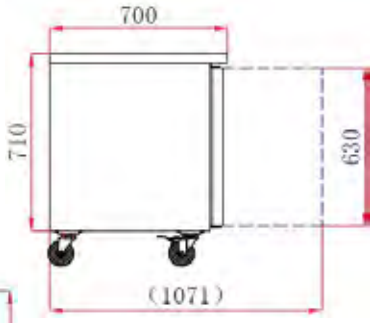
FED-X

- 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 body insulation
- Tropicalised for Australian conditions
- User friendly Digital controls
- Rapid recovery rate
- Fan forced evaporator cooling
- Optional 2 and 3 drawer units available in lieu of doors
- Ebm-papst evaporator and condenser fans
- Heavy duty castors with front wheel brakes
- Unit can be placed against wall

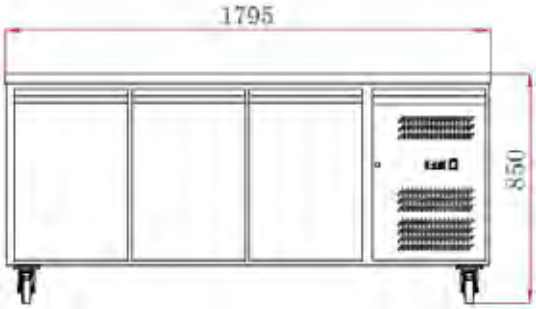
2+2 YEARS WARRANTY 4 YEAR WITH PRODUCT REGISTRATION

XUB713S2V / XUB7F13S2V

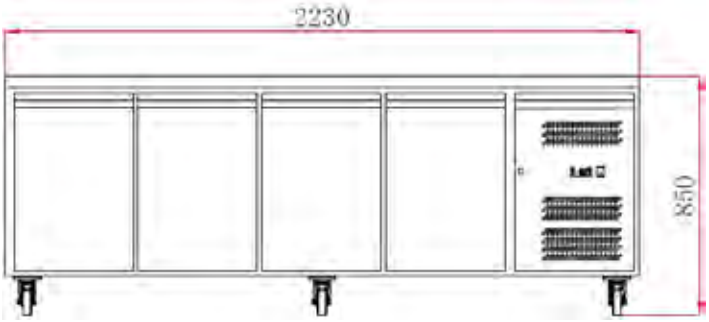




XUB718S3V / XUB7F18S3V



XUB7C22S4V



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

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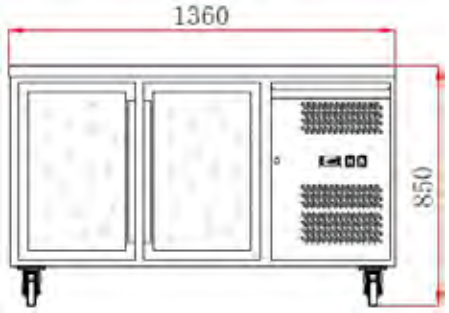
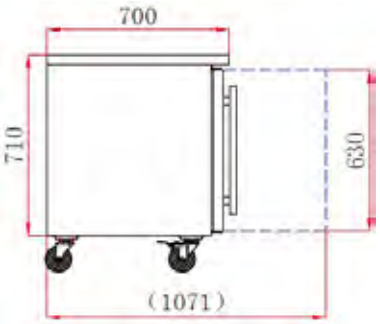
UNDERCOUNTER GLASS DOOR FRIDGES

- 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 body insulation
- Tropicalised for Australian conditions
- User friendly Digital controls
- Rapid recovery rate
- Fan forced evaporator cooling
- Ebm-papst evaporator and condenser fans
- Heavy duty castors with front wheel brakes
- Unit can be placed against wall

2+2 YEARS WARRANTY 4 YEAR WITH PRODUCT REGISTRATION

XUB7C132G2V





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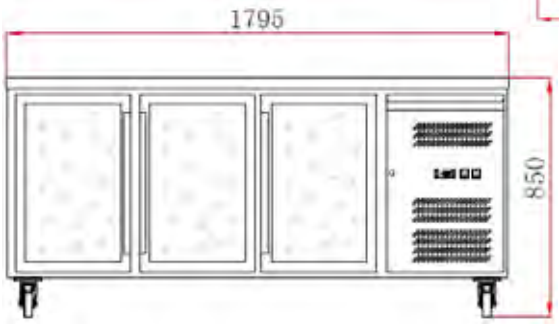

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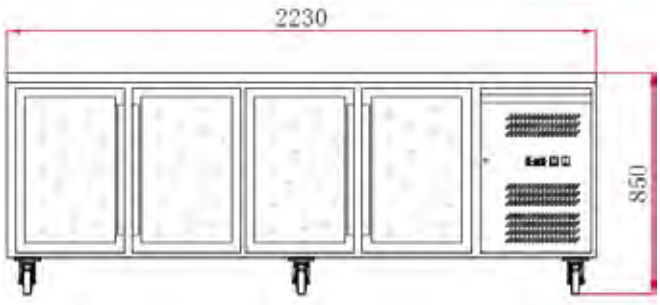

Code	Litre	Doors	Dimensions (WxDxH mm)	Weight (kg)	Temperature Range	Ambient/ RH%	Voltage	Power (W/A)
600mm Deep with LED lighting inside								
XUB6C13G2V	228	2	1360x600x850	83	-2 to +8	35/60	240	215/10
XUB6C18G3V	339	3	1795x600x850	105	-2 to +8	35/60	240	230/10
700mm Deep with LED lighting inside								
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

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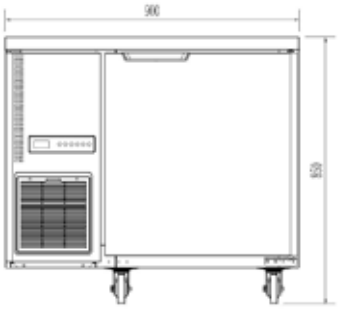
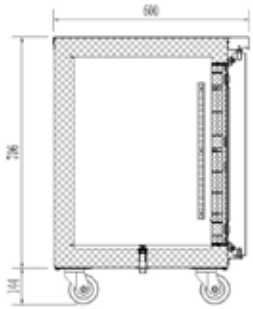
600 SERIES S/S WORKBENCH

- Fridge -2 to 8ºC
- Freezer -18 to -22ºC
- Solid Door fridge Ambient 43ºC
- Solid Door freezer Ambient 38ºC
- Fan-forced evaporator cooling
- Auto defrost
- Self evaporating drainage
- Insulation is CFC & HCFC free
- Heated door frame on freezers
- Internal corners constructed for easy cleaning
- 100mm wall clearance required for ventilation
- Castors

TS900TN





Code	Litre	Dimensions (WxDxH mm)	Weight (kg)	Temperature Range	Ambient/ RH%	Voltage	Power (W/A)
S/S single door fridge							
TS900TN	131	900x600x850	83	-2 to +8	43/40	240	170/10

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

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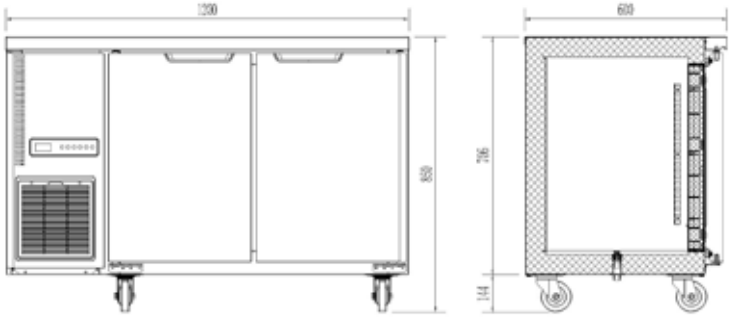
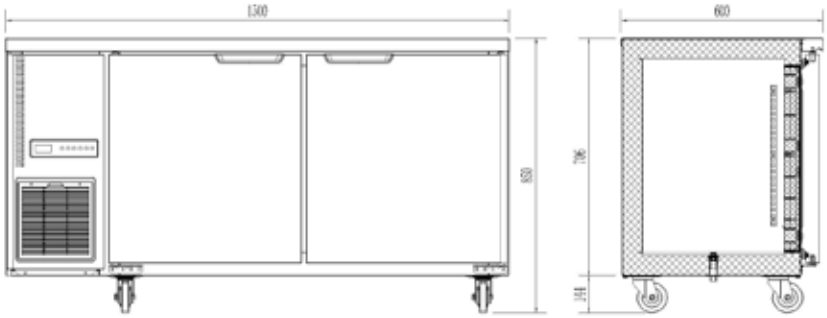
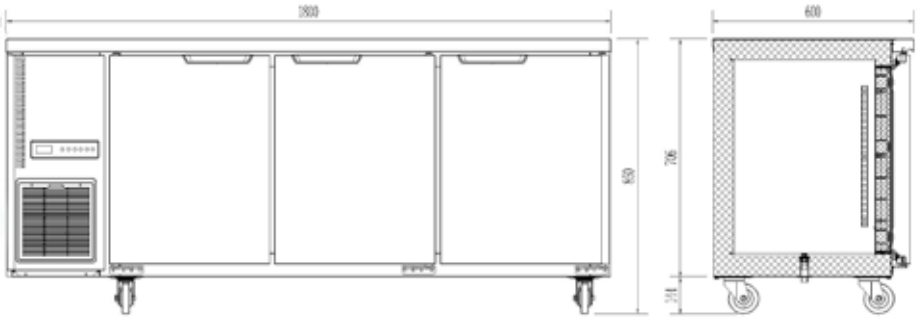
TS1200TN / TS1200BT



TS1500TN / TS1500BT



TS1800TN / TS1800BT



Code	Litre	Dimensions (WxDxH mm)	Weight (kg)	Temperature Range	Ambient/ RH%	Voltage	Power (W/A)
S/S double door fridge							
TS1200TN	154	1200x600x850	60	-2 to +8	43/40	240	219/10
TS1500TN	236	1500x600x850	80	-2 to +8	43/40	240	235/10
S/S large triple door fridge							
TS1800TN-3D	318	1800x600x850	95	-2 to +8	43/40	240	250/10
S/S double door freezer							
TS1200BT	104	1200x600x850	94	-18 to -22	38/50	240	520/10
TS1500BT	186	1500x600x850	96	-18 to -22	38/50	240	530/10
S/S large triple door freezer							
TS1800BT-3D	268	1800x600x850	103	-18 to -22	38/50	240	568/10

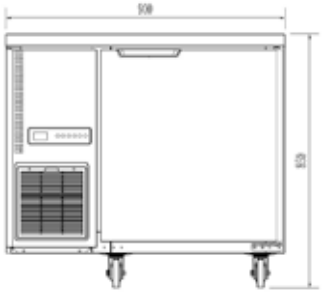
Allow 100mm clearance for installation, all vents must be left clear.
Prices and specifications are subject to change without notice. Pictures are for illustrative purpose and final product may differ

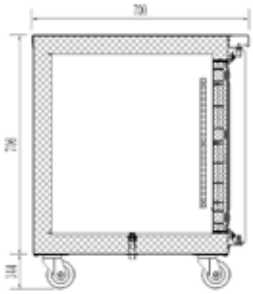
700 SERIES S/S WORKBENCH

- Fridge -2 to 8ºC
- Freezer -18 to -22ºC
- Solid Door fridge Ambient 43ºC
- Glass Door fridge Ambient 35ºC
- Solid Door freezer Ambient 38ºC
- Fan-forced evaporator cooling
- Auto defrost
- Self evaporating drainage
- Insulation is CFC & HCFC free
- Heated door frame on freezers
- Internal corners constructed for easy cleaning
- 100mm wall clearance required for ventilation
- Glass door fridges come with internal LED lights
- Castors
- Optional splash back

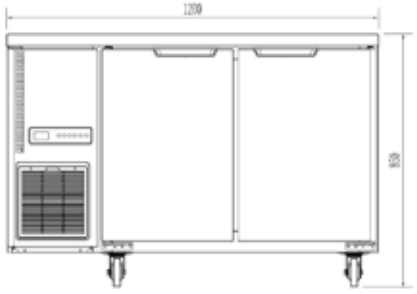
2+2 YEARS WARRANTY 4 YEAR WITH PRODUCT REGISTRATION

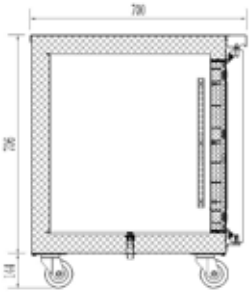
TL900TN



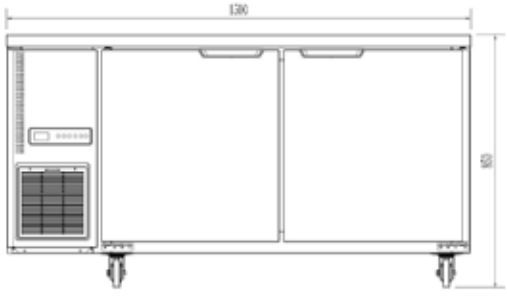


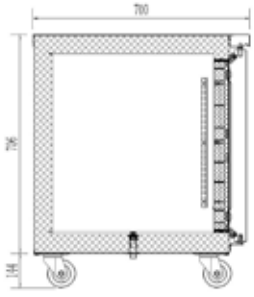
TL1200TN / TL1200BT





TL1500TN / TL1500BT





Code	Litre	Dimensions (WxDxH mm)	Weight (kg)	Temperature Range	Ambient/ RH%	Voltage	Power (W/A)
S/S single door fridge							
TL900TN	166	900x700x850	83	-2 to +8	43/40	240	170/10
S/S double door fridge							
TL1200TN	212	1200x700x850	70	-2 to +8	43/40	240	219/10
TL1500TN	315	1500x700x850	106	-2 to +8	43/40	240	235/10
S/S large triple door fridge							
TL1800TN-3D	417	1800x700x850	113	-2 to +8	43/40	240	250/10

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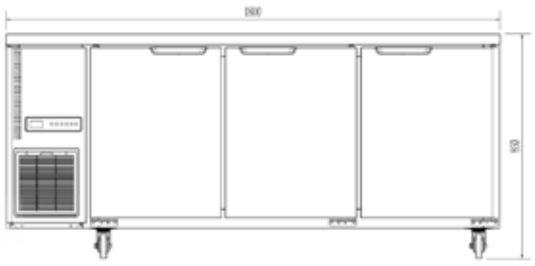
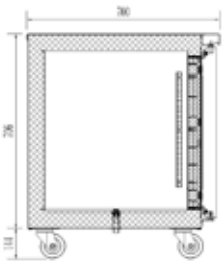
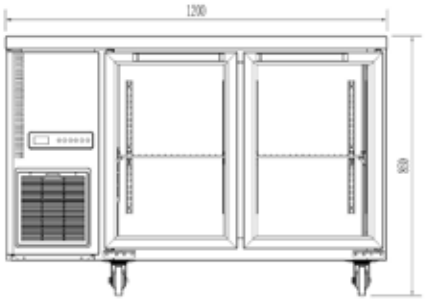
thermaster

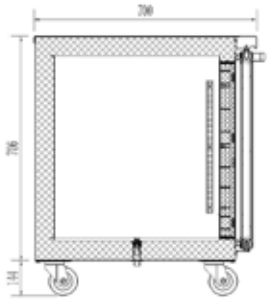
TL1800TN / TL1800BT



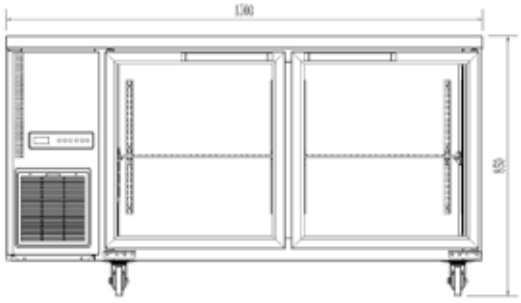


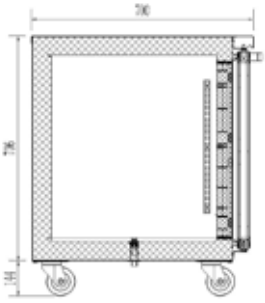
TL1200TNG



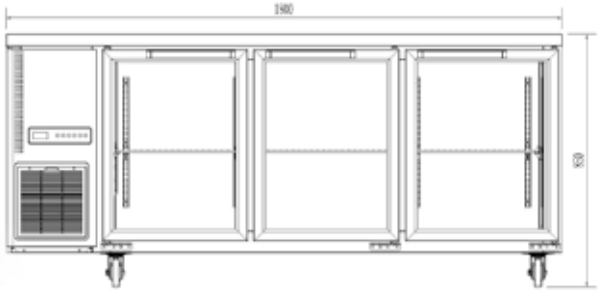


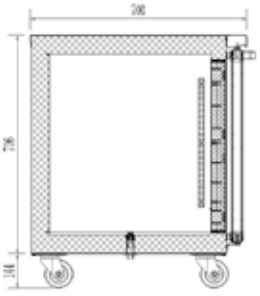
TL1500TNG





TL1800TNG





Code	Litre	Dimensions (WxDxH mm)	Weight (kg)	Temperature Range	Ambient/ RH%	Voltage	Power (W/A)
S/S double glass door fridge							
TL1200TNG	212	1200x700x850	130	-2 to +8	35/60	240	240/10
TL1500TNG	315	1500x700x850	145	-2 to +8	35/60	240	280/10
S/S large Triple glass door fridge							
TL1800TNG-3D	417	1800x700x850	160	-2 to +8	35/60	240	320/10
S/S double solid door freezer							
TL1200BT	156	1200x700x850	130	-18 to -22	38/50	240	520/10
TL1500BT	259	1500x700x850	145	-18 to -22	38/50	240	530/10
S/S large triple solid door freezer							
TL1800BT-3D	361	1800x700x850	160	-18 to -22	38/50	240	568/10

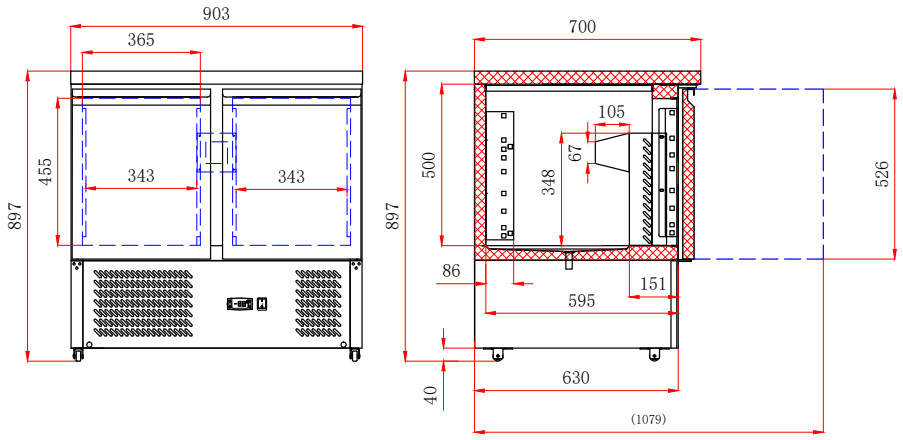
Allow 100mm clearance for installation, all vents must be left clear.
Prices and specifications are subject to change without notice. Pictures are for illustrative purpose and final product may differ

COMPACT WORKBENCH FRIDGES

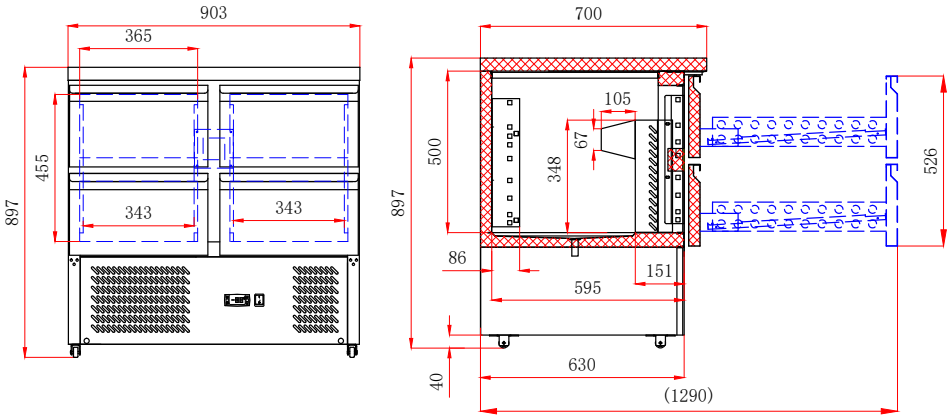
- Stainless steel interior and exterior with rounded corners for easy cleaning
- Replaceable magnetic door seals
- Drawers have Industry leading Fulterer Heavy duty components
- User friendly Digital controls
- Heavy duty castors with front wheel brakes
- Fan assisted cooling
- Drawers give easy access 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)

2+2 YEARS WARRANTY 4 YEAR WITH PRODUCT REGISTRATION*

XGNS900B



XGNS900-4D



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
4 Drawer							
XGNS900-4D	220	903x700x897	81	+2 to +8	32/60	240	180/10

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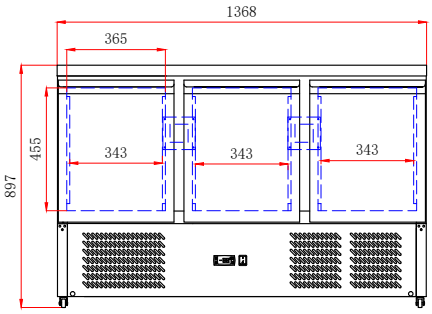
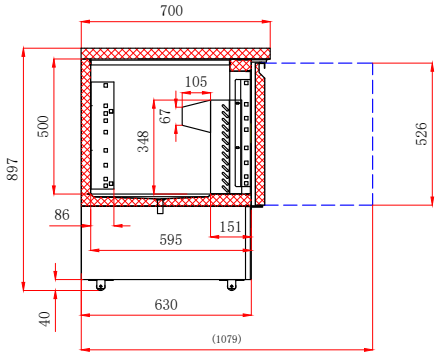
COMPACT WORKBENCH FRIDGES

- Stainless steel interior and exterior with rounded corners for easy cleaning
- Replaceable magnetic door seals
- User friendly Digital controls
- Industry leading Fulterer Heavy duty drawer runners
- Heavy duty castors
- Fan assisted cooling
- 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)

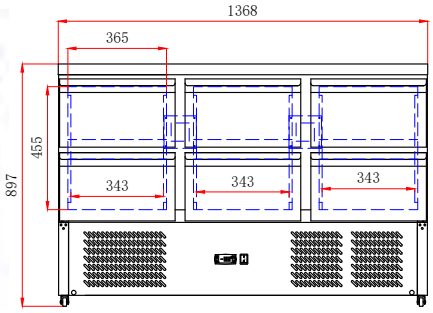
2+2 YEARS WARRANTY 4 YEAR WITH PRODUCT REGISTRATION*

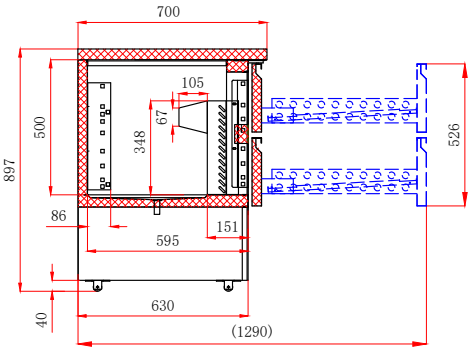
XGNS1300B





XGNS1300-6D





Code	Litre	Dimensions (WxDxH mm)	Weight (kg)	Temperature Range °C	Ambient/ RH%	Voltage	Power (W/A)
3 Door							
XGNS1300B	368	1368x700x897	104	+2 to +8	32/60	240	255/10
6 Drawer							
XGNS1300-6D	368	1368x700x897	104	+2 to +8	32/60	240	255/10

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FED-X WORK BENCH ACCESSORIES

Code	Description	
Optional Splashback Top - 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	
Additional Shelf Set		
XUB6-SHELFSET	Additional shelf set for 600mm deep under counter units, including one shelving and one pair of runner, suits XUB6C13S2V, XUB6C18S3V, XUB6C22S4V, XUB6F13S2V and XUB6F18S3V	
XUB7-SHELFSET	Additional shelf set for 700mm deep under counter units, including one shelving and one pair of runner, suits XUB7C13S2V, XUB7C13G2V, XUB7F13S2V, XUB7C18S3V, XUB7C18G3V, XUB7F18S3V, XUB7C22S4V, XUB7C22G4V, XGNS900B, XGNS1300B, XGNS1300D, XSS7C13S2V and XSS7C18S3V	
XUB8-SHELFSET	Additional shelf set for 800mm deep under counter units, including one shelving and one pair of runner, suits XSS8C15S2V and XSS8C20S3V	
XGNS-SHELFSET	Additional shelf set for saladettesr units, including one shelving and one pair of runner, suits XGNS900E, XGNS1300E, XS900GC, XS903GC and XGNS1300S	
Optional Stainless Steel Runners		
GXE-2-7778	Runner Set for Saladettes, suits XGNS900E, XGNS1300E, XS900GC, XS903GC and XGNS1300S	
GXE-2-211210	Runner Set for 600mm deep under counter units, suits XUB6C13S2V, XUB6C18S3V, XUB6C22S4V, XUB6F13S2V and XUB6F18S3V	
GXE-2-3637	Runner Set for 700mm Deep Under Counter Unit, suits XUB7C13S2V, XUB7C13G2V, XUB7F13S2V, XUB7C18S3V, XUB7C18G3V, XUB7F18S3V, XUB7C22S4V, XUB7C22G4V, XGNS900B, XGNS1300B, XGNS1300D, XSS7C13S2V and XSS7C18S3V	
GXE-2-215216	Runner Set for 800mm deep under counter units, suits XSS8C15S2V and XSS8C20S3V	
Legs		
12533110010	Heavy duty Stainless Steel Leg Adjustable Range 140-200mm (per pc)	

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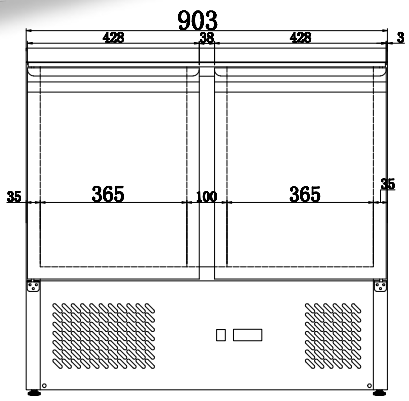
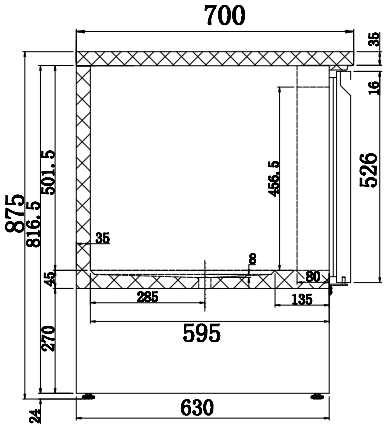
COMPACT WORKBENCH FRIDGES

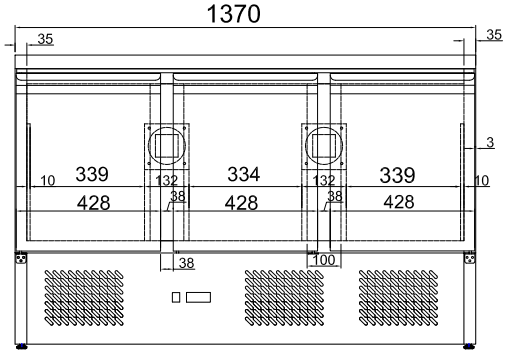
- One level of shelving plus floor
- Panasonic designed compressors
- Can be positioned against walls
- Stainless steel exterior & interior with gal metal back
- Digital temp. controls & read-out
- Fan assisted cooling
- Auto defrost
- Self evaporating drainage
- Touch close doors
- Internal constructed for easy cleaning
- Castors
- Ambient 32ºC & 60% RH

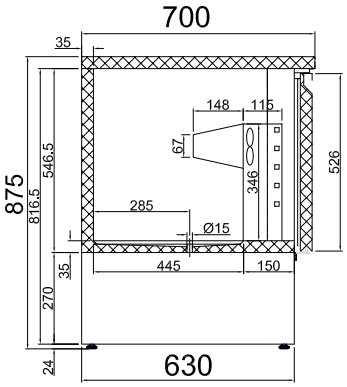
GNS900B





GNS1300B





Code	Litre	Dimensions (WxDxH mm)	Weight (kg)	Temperature Range °C	Ambient/ RH%	Voltage	Power (W/A)
2 Door							
GNS900B	257	903x700x892	72	-2 to +8	32/60	240	240/10
3 Door							
GNS1300B	400	1368x700x892	110	-2 to +8	32/60	240	240/10

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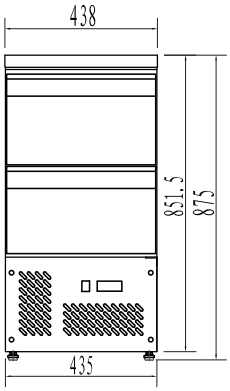
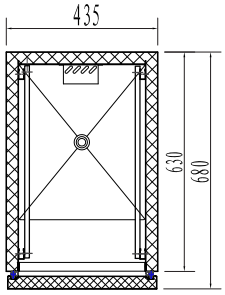
COMPACT WORKBENCH FRIDGES

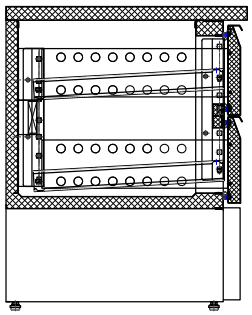
- Stainless steel table top with GN1/2 Drawer
- Interior and exterior stainless steel AISI304
- Inner box curved edges for easy cleaning
- Magnetic sealing strip keeps the cold air inside. Easy to remove without use of tools
- Digital thermostat Italian brand Dixell,Carel,Eliwell
- Fan assisted cooling
- High quality compressor: Embraco,Zanussi
- Fan assisted cooling system
- Ambient 32ºC & 60% RH

2+2 YEARS WARRANTY 4 YEAR WITH PRODUCT REGISTRATION

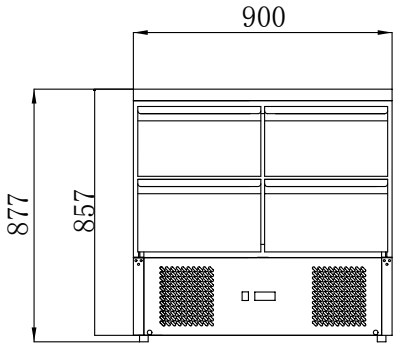
GNS400-2D

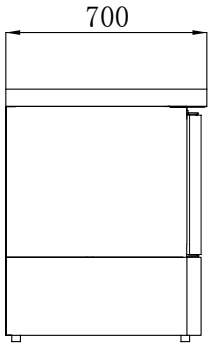




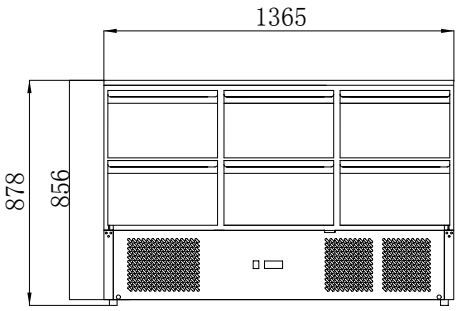


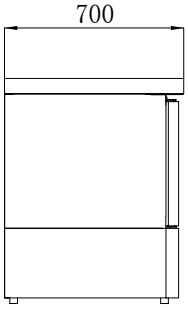
GNS900-4D





GNS1300-6D





Code	Litre	Dimensions (WxDxH mm)	Weight (kg)	Temperature Range	Ambient/ RH%	Voltage	Power (W/A)
2 Drawer							
GNS400-2D	109	435x700x892	46	+2 to +10	32/60	240	230/10
4 Drawer							
GNS900-4D	220	900x700x892	78	+2 to +10	32/60	240	240/10
6 Drawer							
GNS1300-6D	368	1365x700x892	120	+2 to +10	32/60	240	240/10

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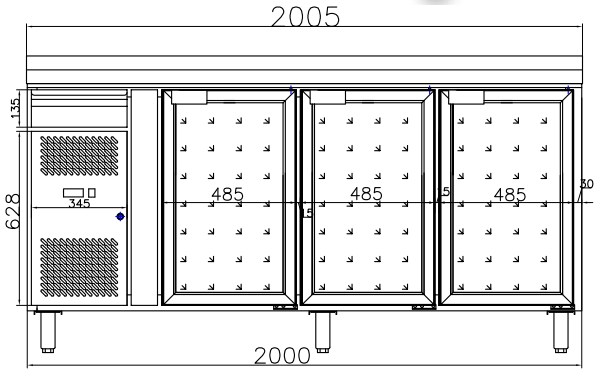
304 S/S BAR FRIDGES WITH SPLASHBACK

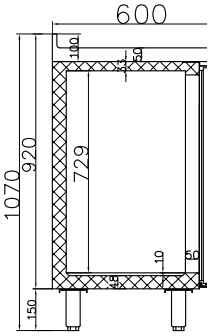
- 2 levels of shelving plus floor
- Stainless steel shelves
- Infill shelves behind door frames for extra storage
- Dixell digital temp. controls & read-out
- Ambient 43ºC & 40% RH
- Fan-forced evaporator cooling
- Internal corners constructed for easy cleaning
- Auto defrost
- Self evaporating drainage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

AMBIENT 43ºC

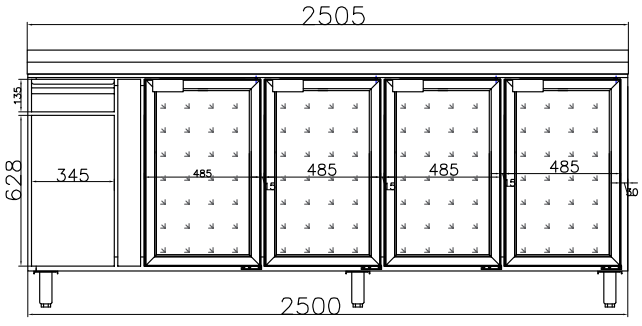
2+2 YEARS WARRANTY 4 YEAR WITH PRODUCT REGISTRATION

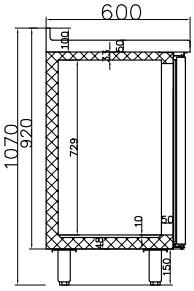
CM20G





CM25G





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.

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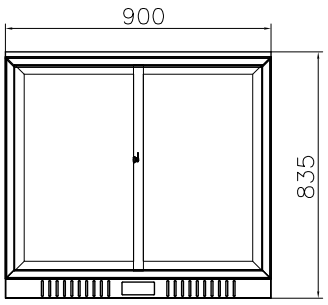
BLACK MAGIC BAR COOLERS

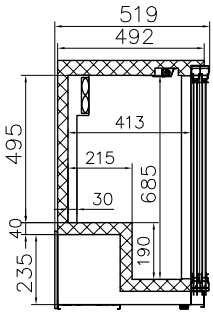
- Two levels of shelving plus floor
- Digital temp. control & read-out
- Zanussi compressors
- Door locks
- Ambient 32ºC & 60% RH
- Double glazed doors
- Self-closing doors
- Light inside
- Auto-defrost & evaporating drainage
- Strong industrial shelving
- Fully adjustable shelves

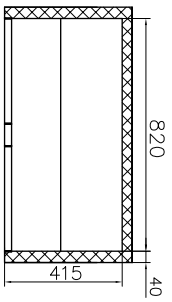
AMBIENT 32ºC

2+2 YEARS WARRANTY 4 YEAR WITH PRODUCT REGISTRATION

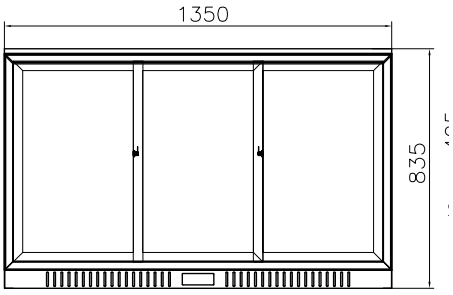
LG-208SC

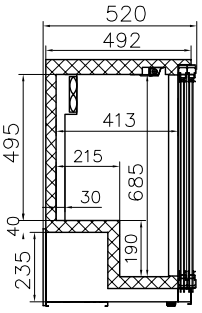


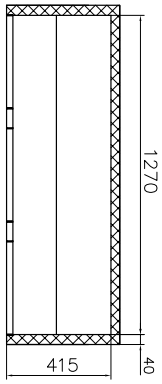




LG-330SC







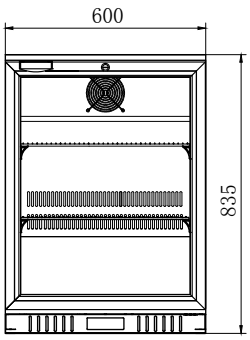
Code	GEMS Star Rating	Litre	Doors	Dimensions (WxDxH mm)	Weight (kg)	Temperature Range	Ambient/ RH%	Voltage	Power (W/A)
Sliding glass doors									
LG-208SC	9	208	2	900x530x835	75	+2 to +8	32/60	240	280/10
LG-330SC	9	330	3	1350x530x835	92	+2 to +8	32/60	240	315/10

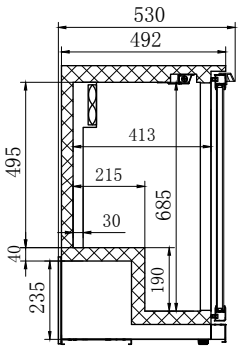
Allow 100mm clearance for installation, all vents must be left clear.

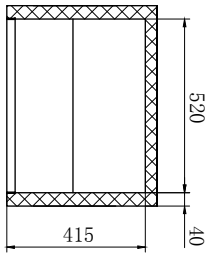
Prices and specifications are subject to change without notice. Pictures are for illustrative purpose and final product may differ

thermaster

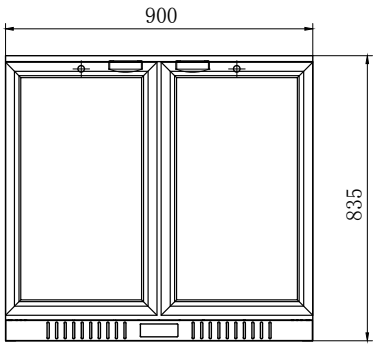
LG-138HC

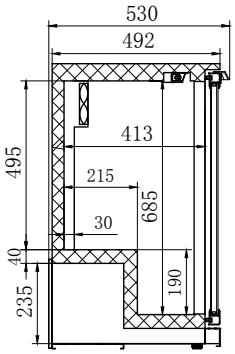


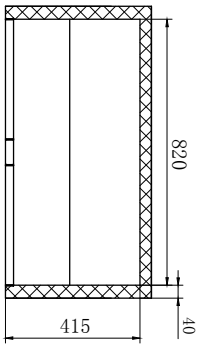




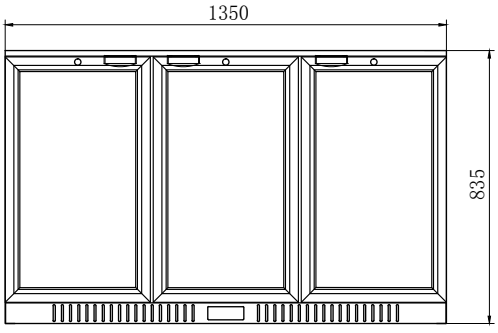
LG-208HC

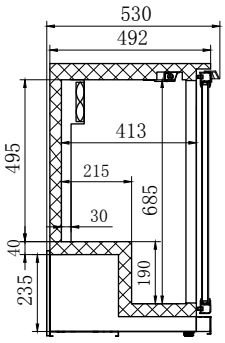


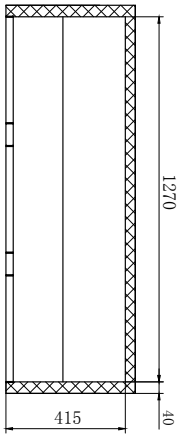




LG-330HC







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

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

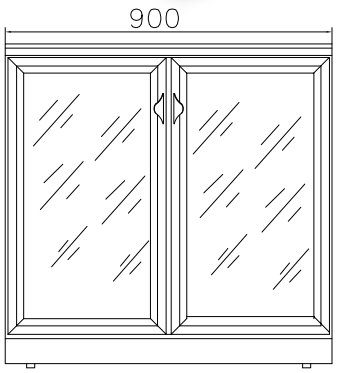
BLACK MAGIC BAR COOLERS

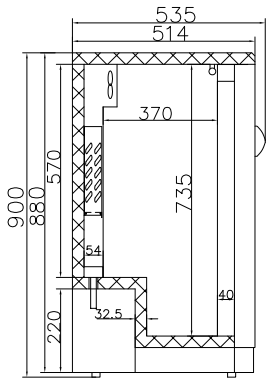
- Two levels of shelving plus floor
- Digital temp. control & read-out
- Zanussi compressors
- Ambient 32ºC & 60% RH
- Double glazed doors
- Lockable doors
- Self-closing doors
- Auto-defrost & evaporating drainage
- Strong industrial shelving
- Fully adjustable shelves
- Light inside
- Castors

AMBIENT 32ºC

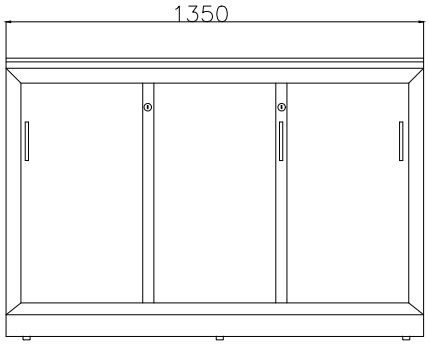
2+2 YEARS WARRANTY 4 YEAR WITH PRODUCT REGISTRATION*

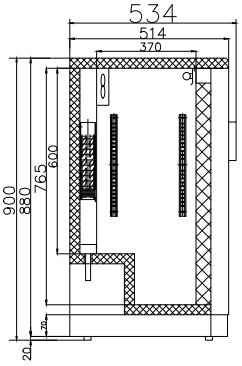
SC248SD





SC316SD





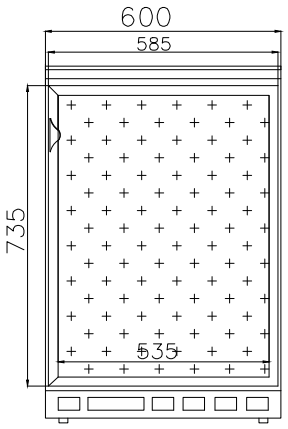
Code	GEMS Star Rating	Litre	Doors	Dimensions (WxDxH mm)	Weight (kg)	Temperature Range	Ambient/ RH%	Voltage	Power (W/A)
Sliding glass doors									
SC248SD	9	201.6	2	900x535x900	75	+2 to +8	32/60	240	280/10
SC316SD	8	320	3	1350x535x900	92	+2 to +8	32/60	240	315/10

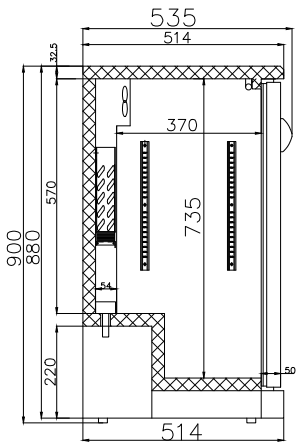
Allow 100mm clearance for installation, all vents must be left clear.

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

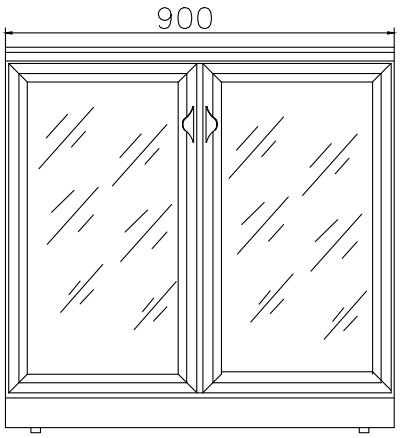
thermaster

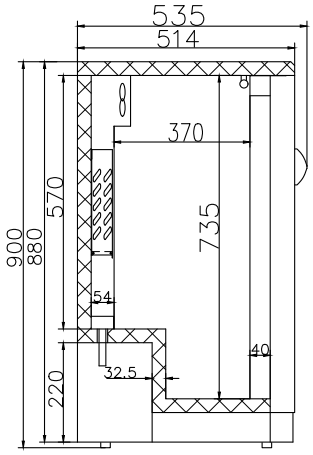
SC148G





SC248G





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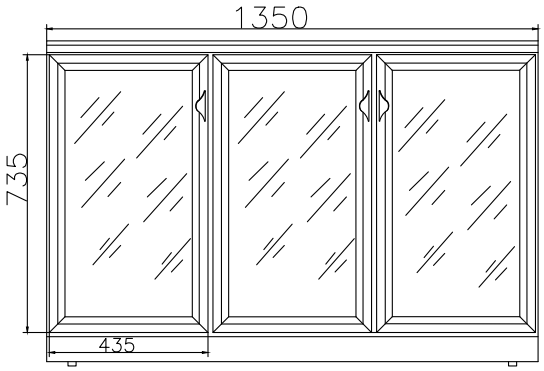
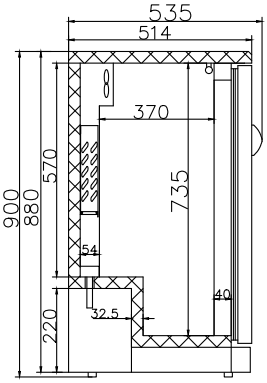




Code	GEMS Star Rating	Litre	Doors	Dimensions (WxDxH mm)	Weight (kg)	Temperature Range	Ambient/ RH%	Voltage	Power (W/A)
Glass doors									
SC148G	9	129.2	1	600x535x900	52	+2 to +8	32/60	240	160/10
SC248G	9	201.6	2	900x535x900	75	+2 to +8	32/60	240	280/10
SC316G	8	320.3	3	1350x535x900	92	+2 to +8	32/60	240	315/10

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

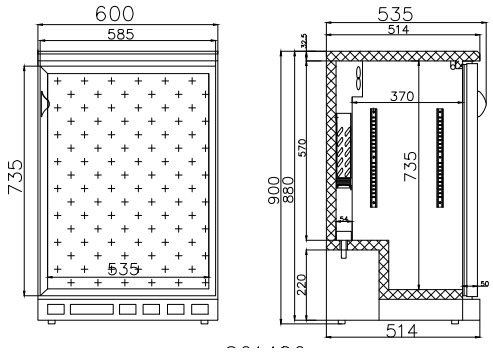
BLACK MAGIC BAR COOLERS

- Two levels of shelving plus floor
- Digital temp. control & read-out
- Ambient 32ºC & 60% RH
- Double glazed doors
- Self-closing doors
- Lockable doors
- Auto defrost & evaporating drainage
- Light inside
- Strong industrial shelving
- Fully adjustable shelves
- Castors

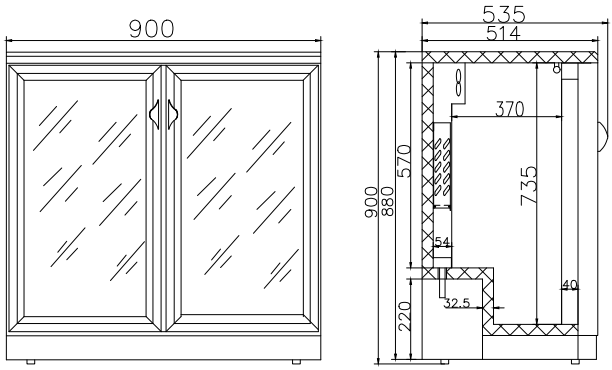
AMBIENT 32ºC

2+2 YEARS WARRANTY 4 YEAR WITH PRODUCT REGISTRATION*

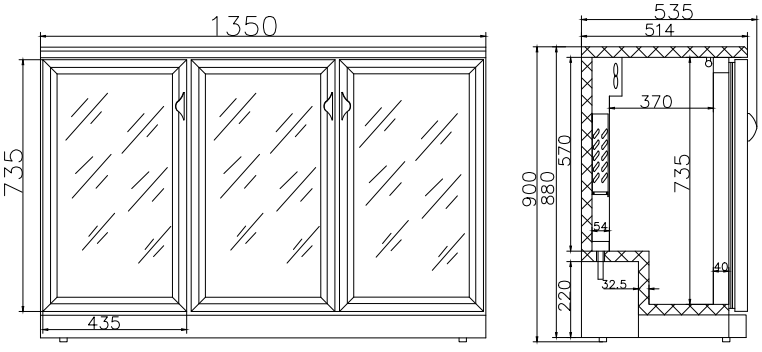
SC148SG



SC248SG



SC316SG



Code	GEMS Star Rating	Litre	Doors	Dimensions (WxDxH mm)	Weight (kg)	Temperature Range	Ambient/ RH%	Voltage	Power (W/A)
SC148SG	9	129	1	600x535x900	52	+2 to +8	32/60	240	160/10
SC248SG	9	202	2	900x535x900	75	+2 to +8	32/60	240	280/10
SC316SG	8	320	3	1350x535x900	92	+2 to +8	32/60	240	315/10

Allow 100mm clearance for installation, all vents must be left clear.
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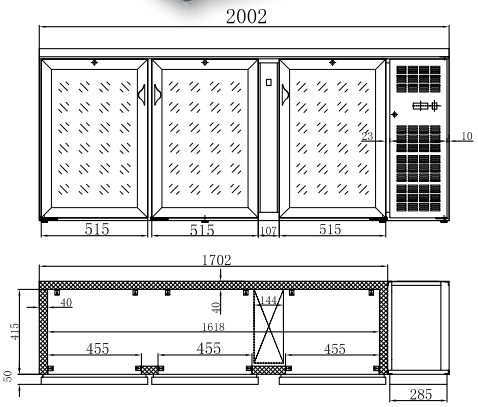
BLACK MAGIC BAR COOLERS

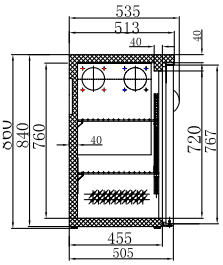
- Stainless steel shelving
- Two levels of shelving plus floor
- Digital temp. control & read-out
- Zanussi compressors
- Lockable doors
- Ambient 38ºC & 50% RH
- Double glazed doors
- Self-closing doors
- Fan-forced evaporator cooling
- Auto defrost
- Light inside
- Strong industrial shelving
- Fully adjustable shelves
- Castors

AMBIENT 38ºC

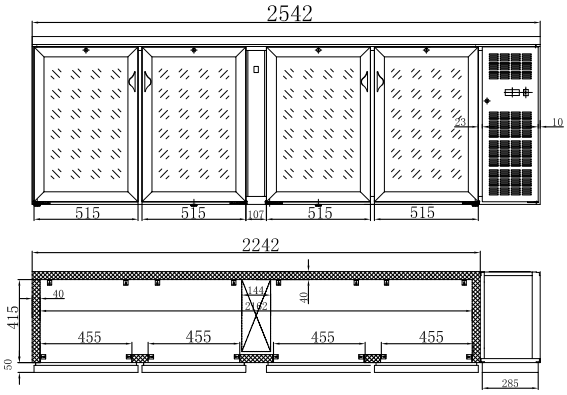
2+2 YEARS WARRANTY 4 YEAR WITH PRODUCT REGISTRATION

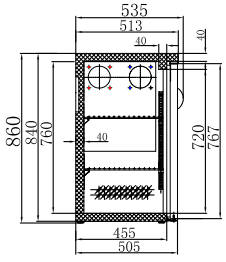
BC3100G





BC4100G





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

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

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BAR FRIDGE & MATCHING FREEZER

- Made especially for heavy duty commercial use
- Compact
- Drawer included with freezer
- Fridge/Freezer has internal light and adjustable shelves
- Ambient range 32/60
- Easy to use controls
- Manual defrost

DC-122Q

DC-80F

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.

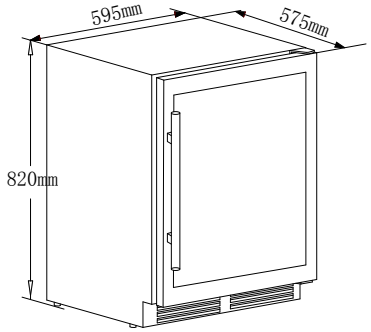
Prices and specifications are subject to change without notice. Pictures are for illustrative purpose and final product may differ

PREMIUM WINE COOLERS

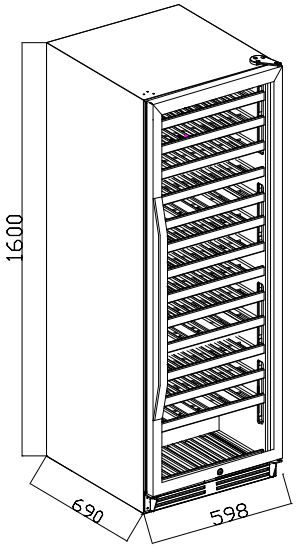
- Suitable for red & white wines
- Beech wood shelving
- Easy to use multi-function digital controls
- Thermostatic cabinet
- Inner Moisture: >60%
- Fan-forced evaporator cooling
- Double glazed
- Adjustable feet
- LED under shelf lighting
- Reversible door
- Digital temp. control & read-out
- Auto defrost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

2+2 YEARS WARRANTY 4 YEAR WITH PRODUCT REGISTRATION*

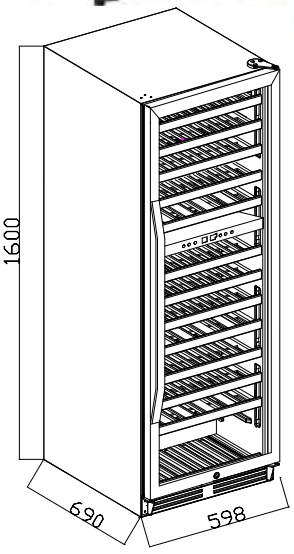
WB-51A



WB-166A



WB-155B



Code	Holds up to	Dimensions (WxDxH mm)	Weight (kg)	Temperature Range °C	Ambient °C	Voltage	Power (W/A)
Single Zone Tempurature							
WB-51A	51 bottles	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.
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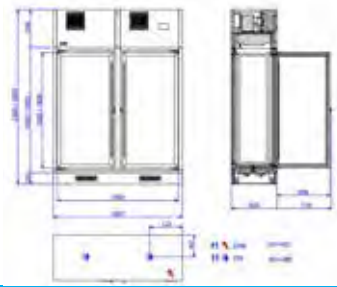
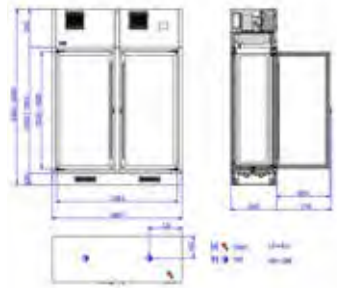
CENTRAL WINE CELLARS

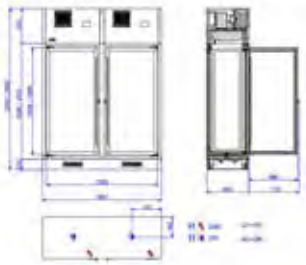
- Side and central walls with double-layered glass and air chamber between them.
- Swing doors that optimize space.
- Ventilated refrigeration system.
- Humidity control to create an optimal wine conservation environment as an option.
- Independent digital thermostat for each environment.
- Tray to collect defrosted water and automatic evaporation. No drain required.
- LED lighting in all perimeters, adjustable by remote control.
- Decorative plinth included as standard. Shelves and hooks should be requested separately.
- Operating temperature: +4°C to +18°C.
- Glasses and door frames heated to avoid condensations

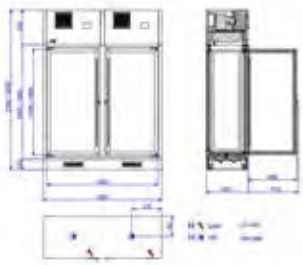
FWC-2301-1CB


FWC-2302-1CB

FWC-2601-1CB


FWC-2602-1CB


FWC-2302-2CB


FWC-2602-2CB

Code	Bottles x Shelves	Dimensions (WxDxH mm)	Weight (kg)	Temperature Range °C	Ambient °C	Voltage	Power (kW/A)
Single Zone Temperature							
FWC-2602-2WB	7 x 9	862 x 632 x 2300	277	+4 to +18	40/40	240	1.33/10
FWC-2302-1CB	7 x 18	1697 x 632 x 2300	583	+4 to +18	40/40	240	2.23/15
FWC-2601-1CB	7 x 11	862 x 632 x 2600	294	+4 to +18	40/40	240	1.42/10
FWC-2602-1CB	7 x 22	1697 x 632 x 2600	559	+4 to +18	40/40	240	2.7/15
Dual Zone Temperature							
FWC-2302-2CB	7 x 18	1697 x 632 x 2300	569	+4 to +18	40/40	240	2.52/15
FWC-2602-2CB	7 x 22	1697 x 632 x 2600	593	+4 to +18	40/40	240	2.8/15

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

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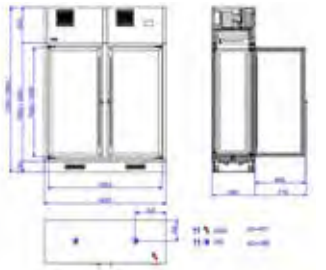
WALL-MOUNTED WINE CELLARS

- Side and central walls with double-layered glass and air chamber between them.
- Swing doors that optimize space.
- Ventilated refrigeration system.
- Humidity control to create an optimal wine conservation environment as an option.
- Independent digital thermostat for each environment.
- Tray to collect defrosted water and automatic evaporation. No drain required.
- LED lighting in all perimeters, adjustable by remote control.
- Decorative plinth included as standard. Shelves and hooks should be requested separately.
- Operating temperature: +4°C to +18°C.
- Glasses and door frames heated to avoid condensations

FWC-2301-1WB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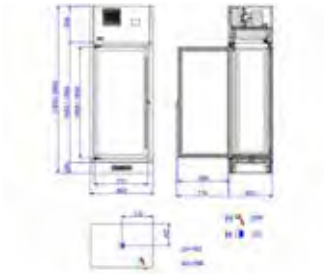
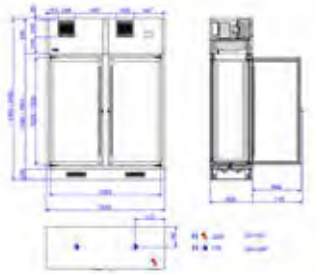

FWC-2601-1WB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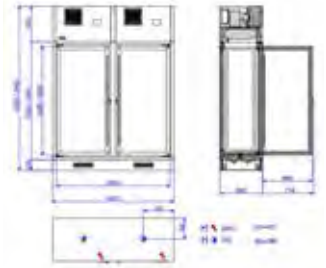
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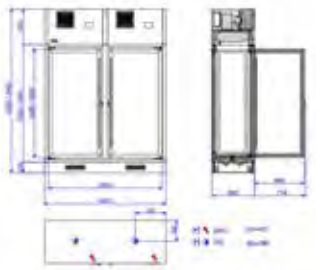
FWC-2602-2WB

Code	Bottles x Shelves	Dimensions (WxDxH mm)	Weight (kg)	Temperature Range °C	Ambient °C	Voltage	Power (W/A)
Single Zone Temperature							
FWC-2301-1WB	7 x 9	862 x 632 x 2300	277	+4 to +18	40/40	240	1.28/10
FWC-2302-1WB	7 x 18	1697 x 632 x 2300	583	+4 to +18	40/40	240	2.18/15
FWC-2601-1WB	7 x 11	862 x 632 x 2600	294	+4 to +18	40/40	240	1.36/10
FWC-2602-1WB	7 x 22	1697 x 632 x 2600	559	+4 to +18	40/40	240	2.7/15
Dual Zone Temperature							
FWC-2302-2WB	7 x 18	1697 x 632 x 2300	569	+4 to +18	40/40	240	2.4/15
FWC-2602-2WB	7 x 22	1697 x 632 x 2600	593	+4 to +18	40/40	240	2.68/15

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

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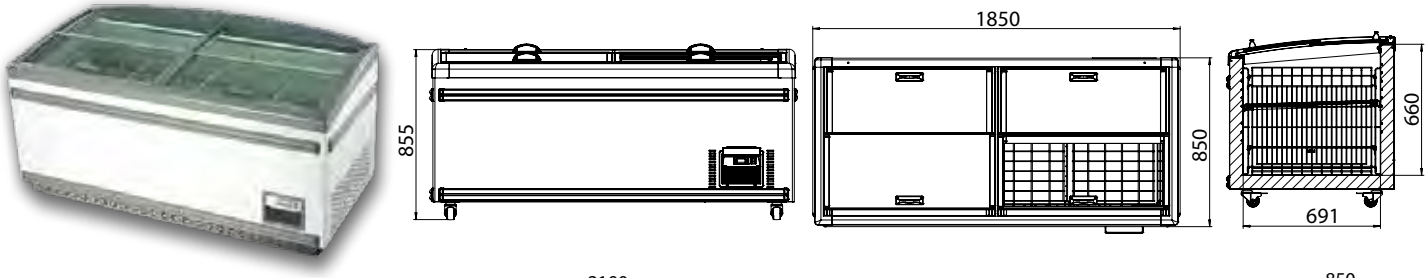
SUPERMARKET ISLAND FREEZER/CHILLER

Setting a new standard in Supermarket and Convenience Store refrigeration, our supermarket island chillers provide a range of high quality long lasting cabinets and displays using state of the art technology in ventilated air circulation, high visibility LED lights, maximum product exposure with minimum floor space.

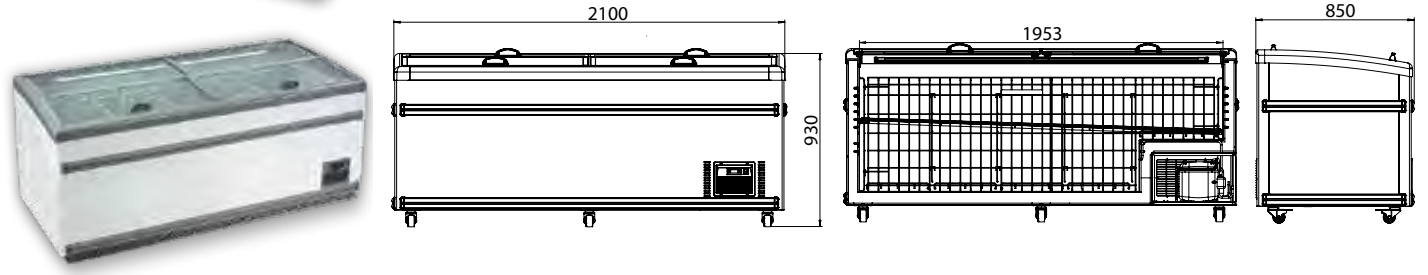
Designed to promote your products, these supermarket islands give the retailer the edge in display and merchandising solutions, brilliantly lit, energy efficient, low maintenance customer friendly cabinets put the spotlight where it should be, on the merchandise.

- Temp. control with display
- LED Lighting
- Danfoss compressor
- Static cooling system
- Digital thermostat
- Auto defrost with no build up of ice
- Freezer -22 to -18˚C
- Chiller -1 to +4˚C
- Castors

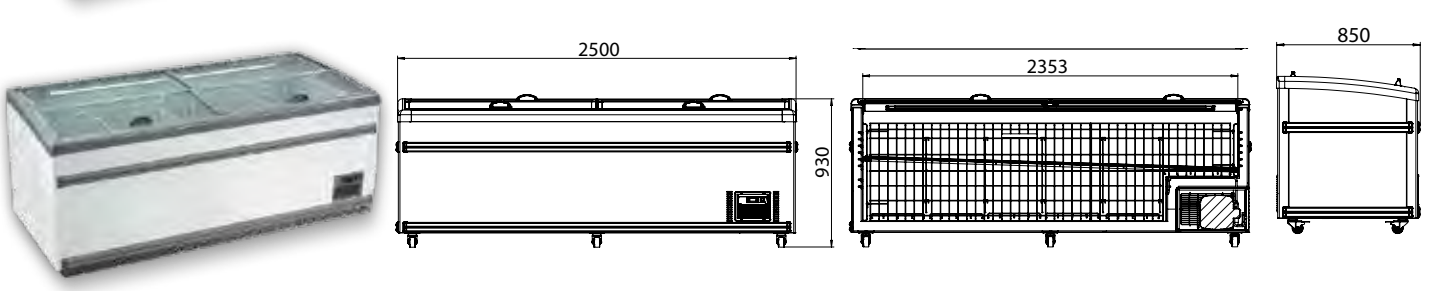
ZCD-E185S



ZCD-L210S



ZCD-L250S



Code	Litre	Dimensions (WxDxH mm)	Weight (kg)	Temperature Range	Ambient/ RH%	Voltage	Power (W/A)
ZCD-E185S	630	1850x850x855	130	-1 to +4 / -22 to -18	32/60	240	630/10
ZCD-L210S	850	2100x850x930	145	-1 to +4 / -22 to -18	32/60	240	850/10
ZCD-L250S	1040	2500x850x930	165	-1 to +4 / -22 to -18	32/60	240	1040/10

Merchant Shelf - can fit in the middle of the chest freezer

ZCD-L210S-SVP	Side ventilation panel	790x160mm
ZCD-L210S-TVP	Top ventilation panel	2100x190mm
ZCD-L250S-TVP	Top ventilation panel	2500x190mm

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

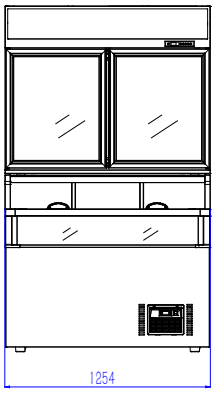
BOTTOM FREEZER

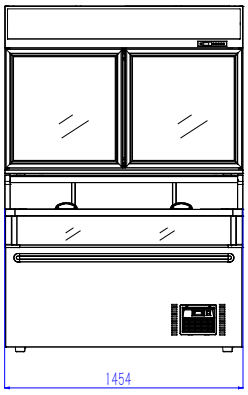
- Low-E, tempered glass
- Sliding doors
- Equipped with storage mesh or full baskets
- Adjustable feet
- Static cooling system with auto defrost
- Optional manual defrosting models available on request. Ideal for ice cream storage

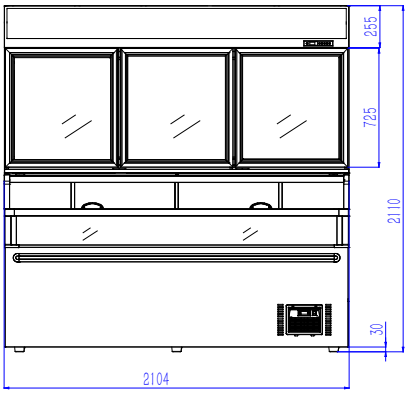
ZCD-TD125

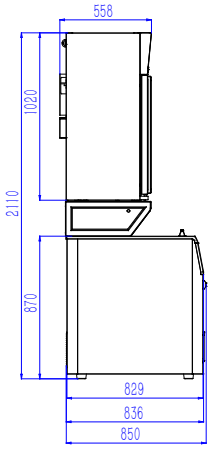
ZCD-TD145

ZCD-TD210









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

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

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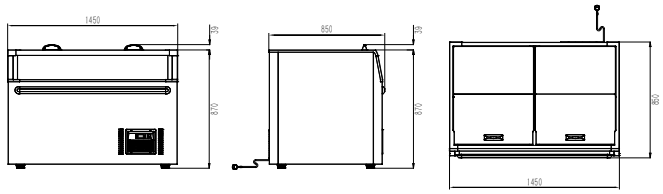
SUPERMARKET ISLAND FREEZER

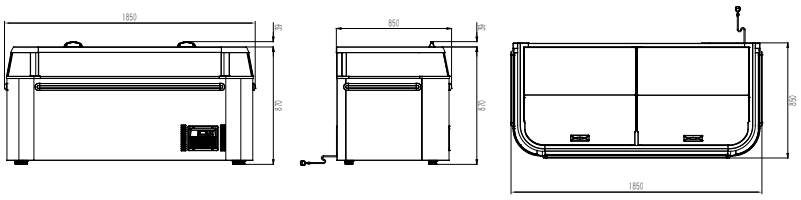
- R290 natural refrigerant
- 70mm thickness insulation
- Equipped with collision stopper
- Adjustable feet
- LED lighting
- Low-E, tempered glass
- Increase display area
- Castors
- Digital thermostat
- Temp. control with display
- Equipped with storage mesh or full baskets
- Static cooling system with auto defrost
- Optional manual defrosting models available on request. Ideal for ice cream storage

2+2 YEARS WARRANTY 4 YEAR WITH PRODUCT REGISTRATION

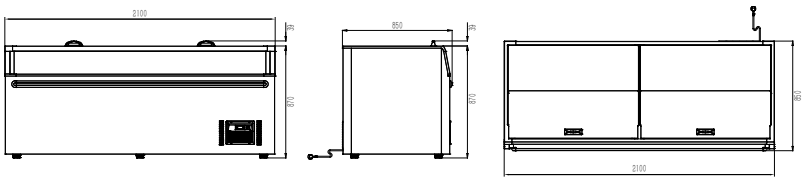
ZCD-L145G



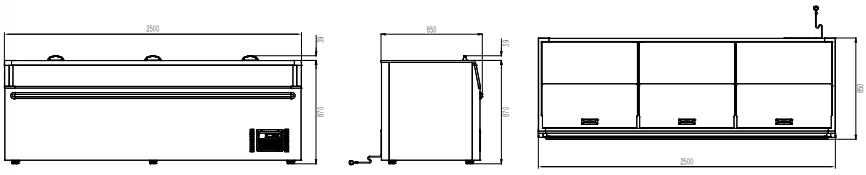
ZCD-E185G



ZCD-L210G



ZCD-L250G



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

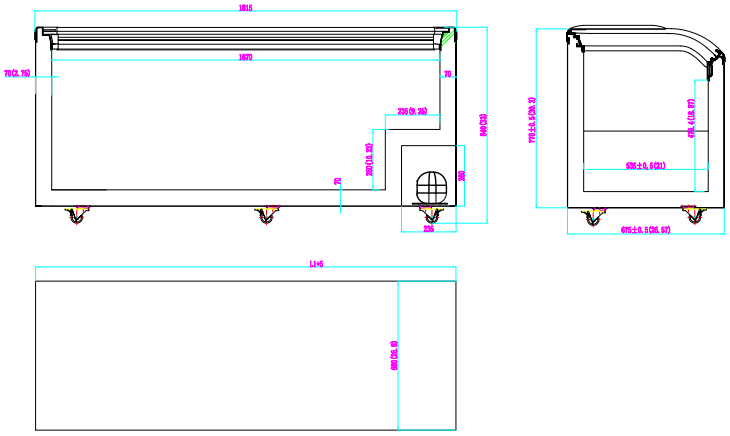
HEAVY DUTY SUPERMARKET GLASS SLIDING LID FREEZERS

thermaster

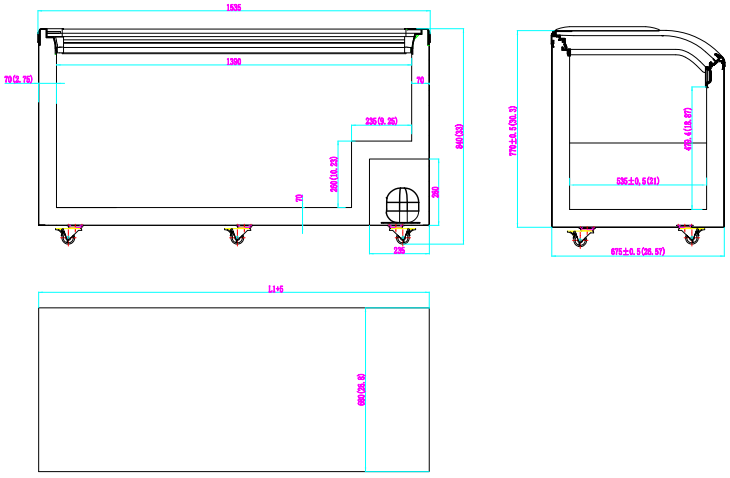
- New style curved sliding glass lid
- Fully automatic operation
- 75mm thickness insulation
- Exterior white finish
- Aluminium door frame
- Adjustable thermostat
- Main power indicator
- Defrost water drain hole
- Full basket as standard
- Interior LED light as standard
- Four castor wheels
- Environmentally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

2+2 YEARS WARRANTY 4 YEAR WITH PRODUCT REGISTRATION

ST545



ST445



ST545-BASKET

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.

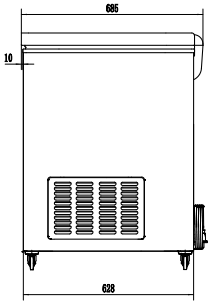
Prices and specifications are subject to change without notice. Pictures are for illustrative purpose and final product may differ

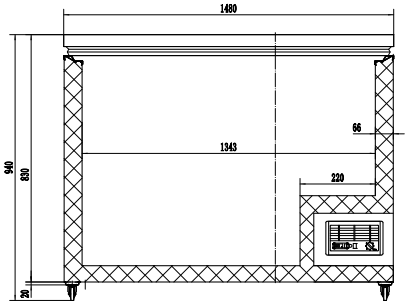
HEAVY DUTY CHEST FREEZERS WITH S/S LIDS

- Temperature controller and display
- Castors
- Baskets included
- Embraco compressor
- Ambient 32ºc & 45% RH
- BD466F & BD598F fits 4 baskets
- BD768F fits 6 baskets

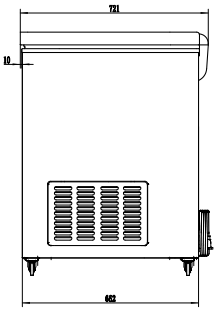
2+2 YEARS WARRANTY 4 YEAR WITH PRODUCT REGISTRATION

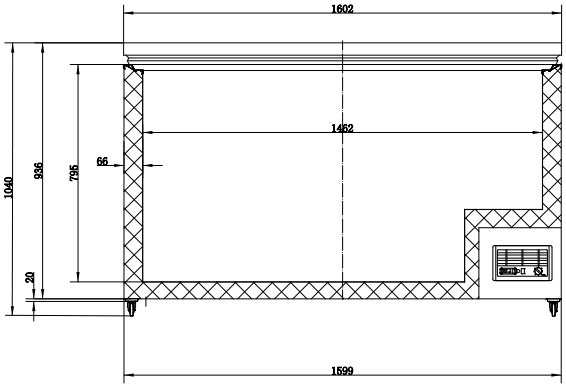
BD466F



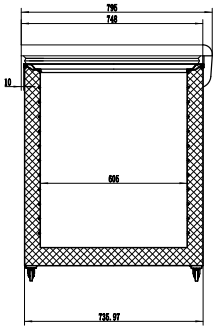


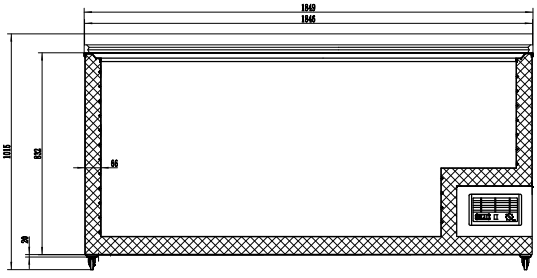
BD598F





BD768F





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

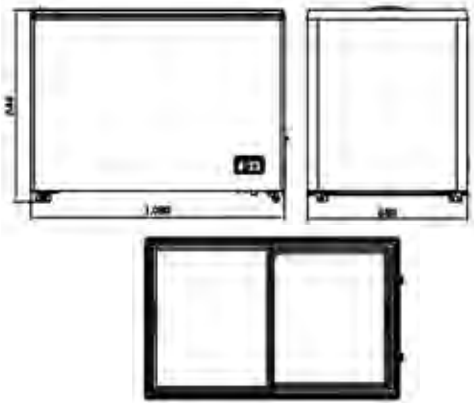
HEAVY DUTY CHEST FREEZERS WITH GLASS SLIDING LIDS

thermaster

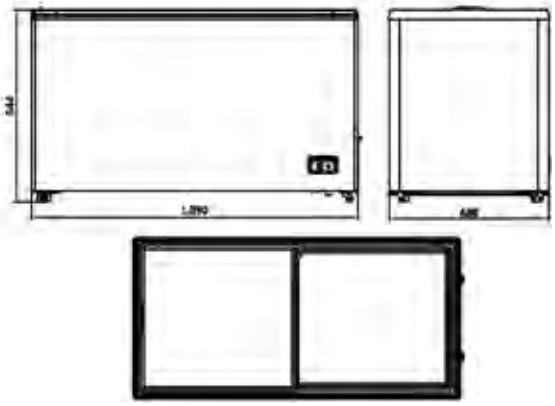
- Quick and deep freezing
- Mechanical temperature control with adjustable thermostat
- Indicating light
- Environment-friendly technology
- Low energy consumption
- Low noise design
- Fashion appearance
- Lock and key

WD-200F

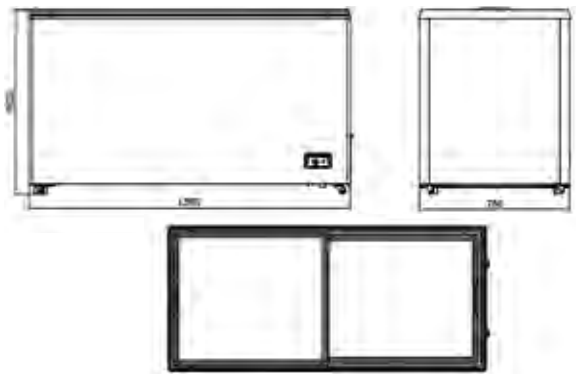
WD-300F



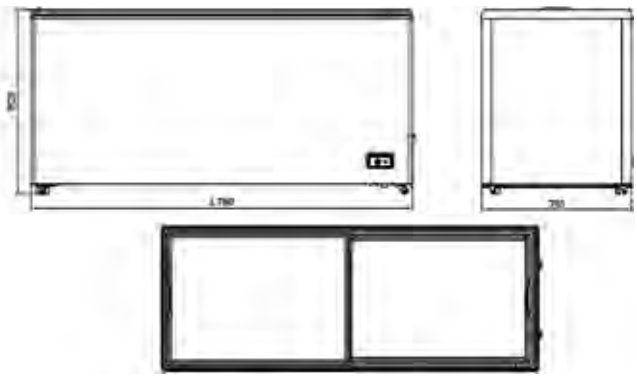
WD-400F



WD-520F



WD-620F



Code	Litre	Dimensions (WxDxH mm)	Weight (kg)	Temperature Range	Ambient/ RH%	Voltage	Power (W/A)
WD-200F	200	780x680x844	50	-18 to -22	38/50	240	180/10
WD-300F	300	1080x680x844	54	-18 to -22	38/50	240	200/10
WD-400F	400	1390x680x844	58	-18 to -22	38/50	240	245/10
WD-520F	520	1500x700x903	80	-18 to -22	38/50	240	280/10
WD-620F	620	1780x700x908	90	-18 to -22	38/50	240	390/10

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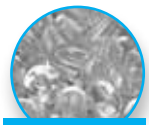
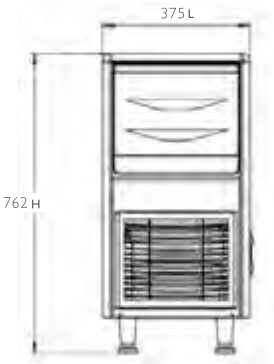
BLIZZARD UNDER BENCH ICE MAKERS

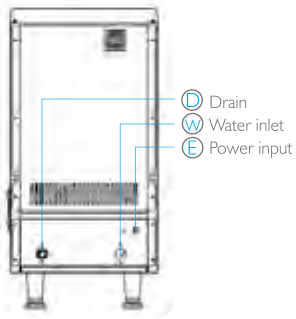
- Bullet or Cube shaped
- High hardness
- Compact Design
- Stainless Steel Exterior
- Easily accessible ON-OFF switch
- A special built-in spray type evaporator, increases the transparency and hardness of the ice
- AIR-COOLED
- U.S. Morrill Water Pump
- German ËBM-Papst fans
- Hisakage PCL
- Denmark Danfoss Expansion Valve & Dry Filter
- Japanese Saginomiya Solenoid & Hydraulic Valve
- Includes removable water filter
- LED Light inside Cube ice maker

2 YEAR WARRANTY

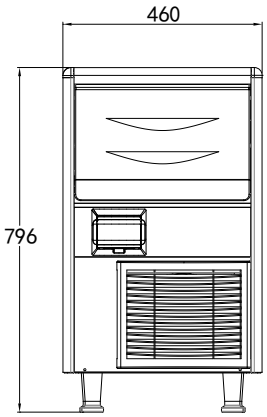
SN-25C

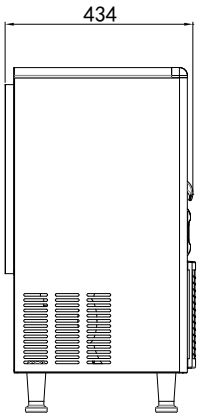


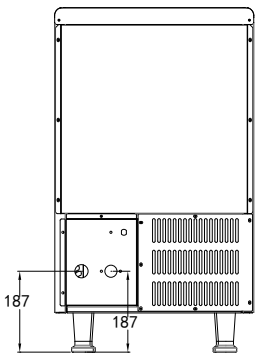




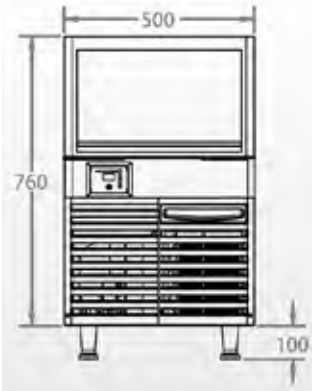
SN-31A

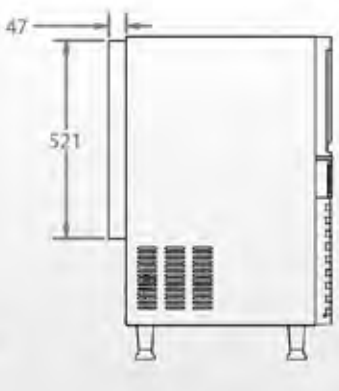


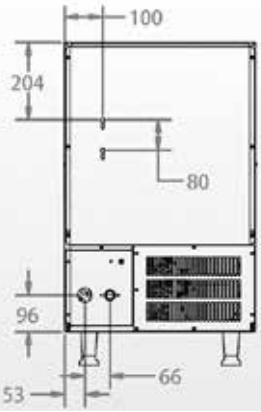




SN-80P







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.

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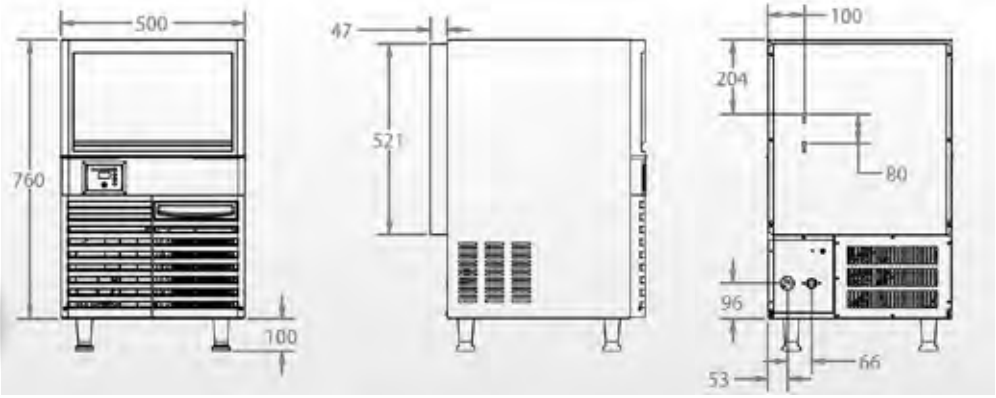
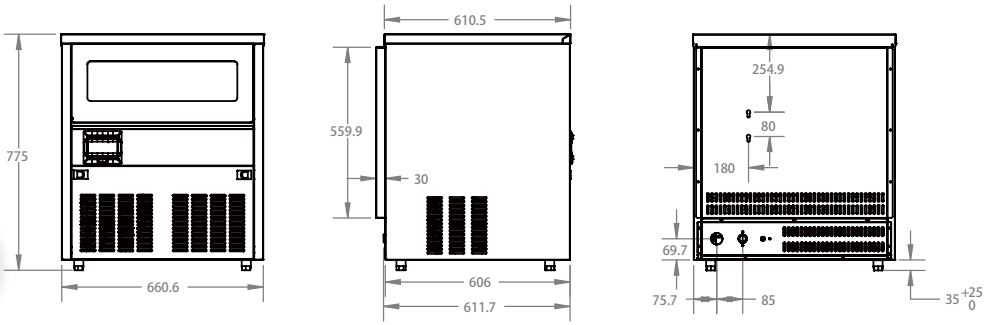
BLIZZARD ICE SYSTEMS

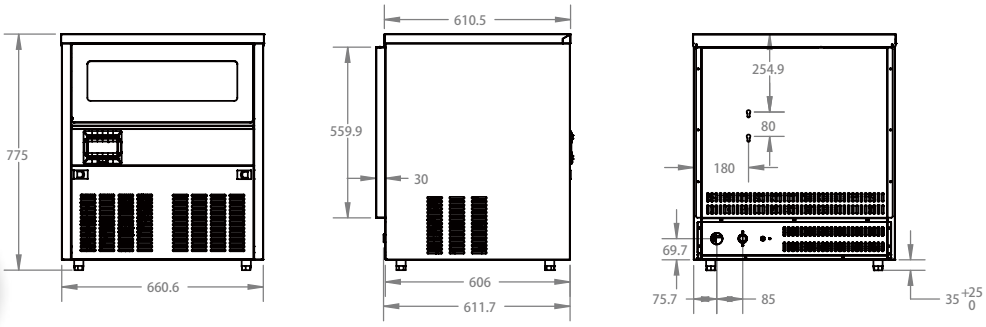
SN-120P



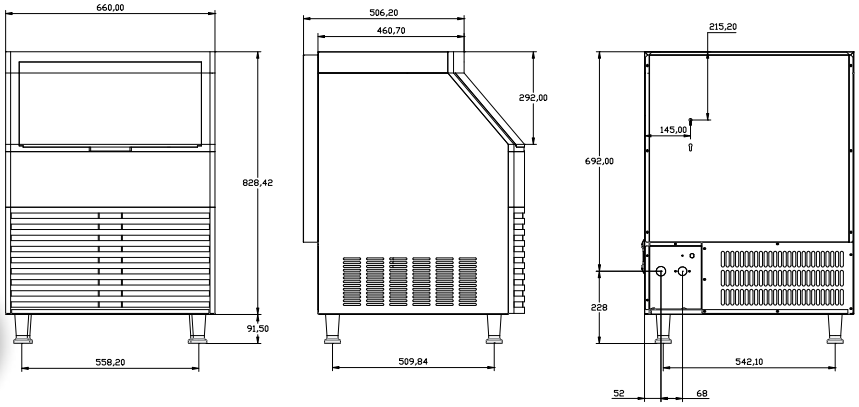
SN-81B



SN-101B



SN-210P



Code	Output (kg/24hrs)	Storage (kg)	Dimensions (WxDxH mm)	Weight (kg)	Voltage	Power (W/A)
SN-120P	55	10	500x590x850	50	240	360/10
SN-81B	80	19	660x635x775	62	240	563/10
SN-101B	100	14	660x635x775	62	240	574/10
SN-210P	95	36	660x685x920	66	240	580/10

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

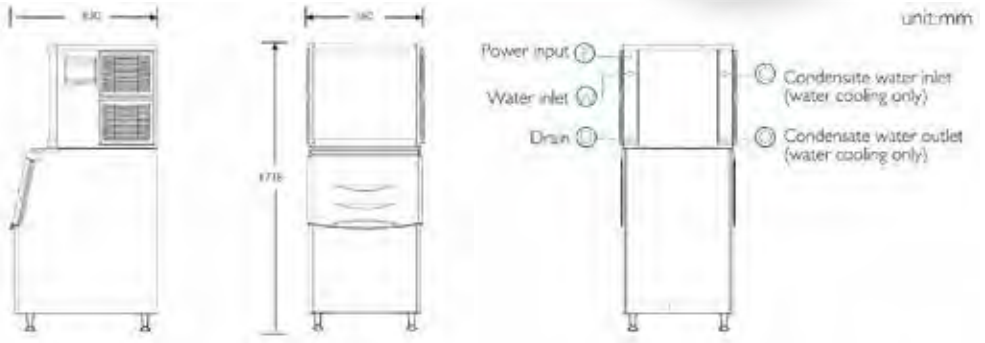
Prices and specifications are subject to change without notice. Pictures are for illustrative purpose and final product may differ

CUBE (22mm³) ICE MACHINES

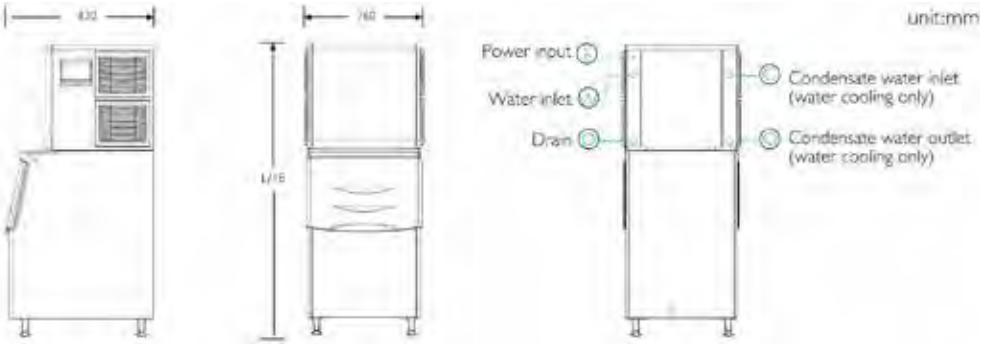
- AIR-COOLED
- U.S. Morrill Water Pump
- 22mm³ ice cubes
- German ËBM-Papst fans
- Hisakage PCL
- A special built-in spray type evaporator, increases the transparency and hardness of the ice
- Denmark Danfoss Expansion Valve & Dry Filter
- Japanese Saginomiya Solenoid & Hydraulic Valve
- Includes removable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

2 YEAR WARRANTY

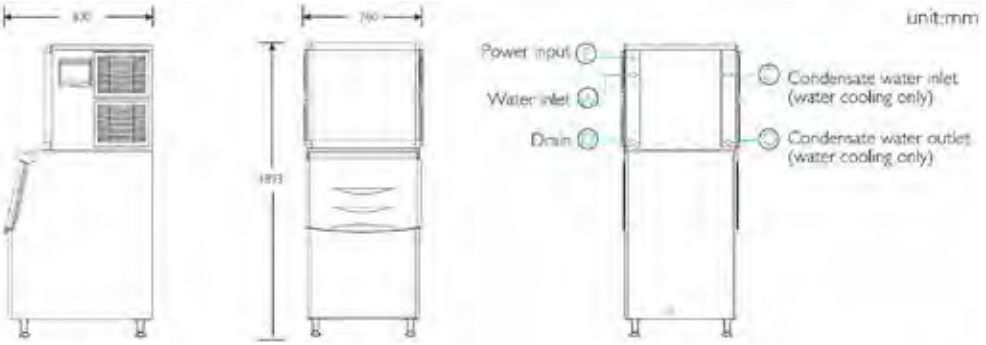
SN-420P



SN-500P



SN-700P / SN-1000P



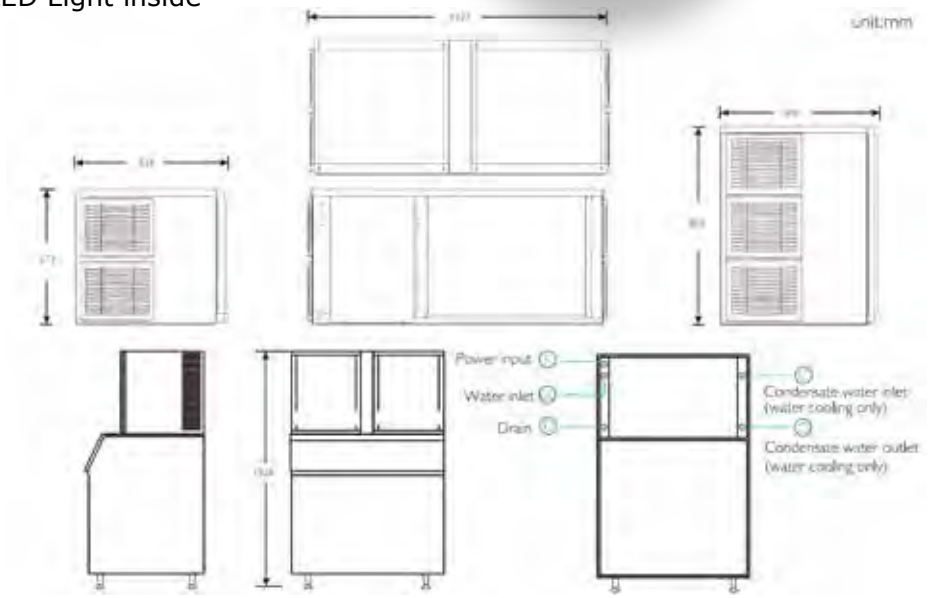
Code	Output (kg/24hrs)	Storage (kg)	Dimensions (WxDxH mm)	Weight (kg)	Voltage	Power (KW/A)
SN-420P	189	110	560x830x1718	96	240	1.1/10
SN-500P	225	170	760x830x1718	120	240	1.24/10
SN-700P	315	170	760x830x1893	122	240	1.42/10
SN-1000P	455	170	760x830x1893	126	240	2.3/10

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

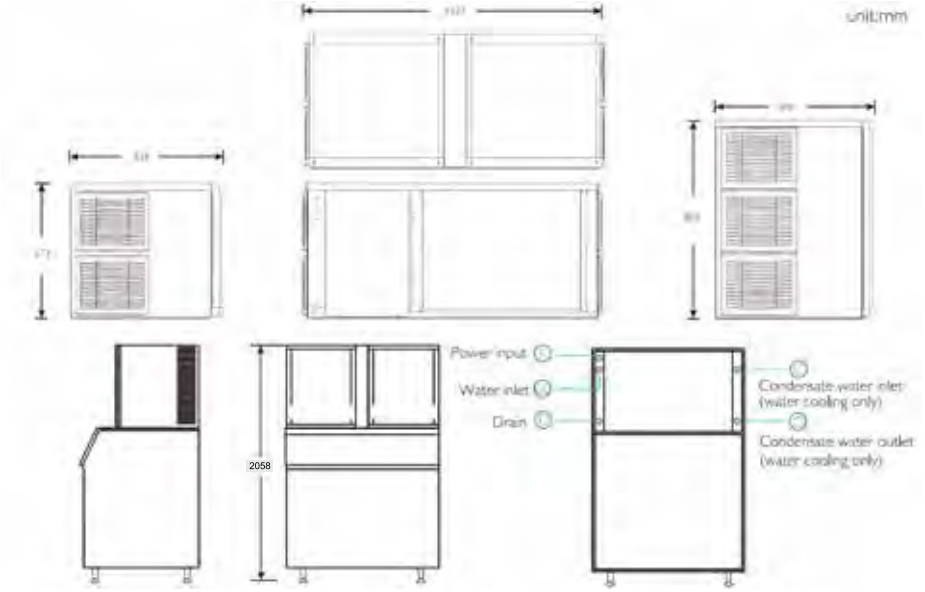
CUBE (22mm³) ICE MACHINES

- 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
- Denmark Danfross 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

SN-1500P



SN-2000P



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

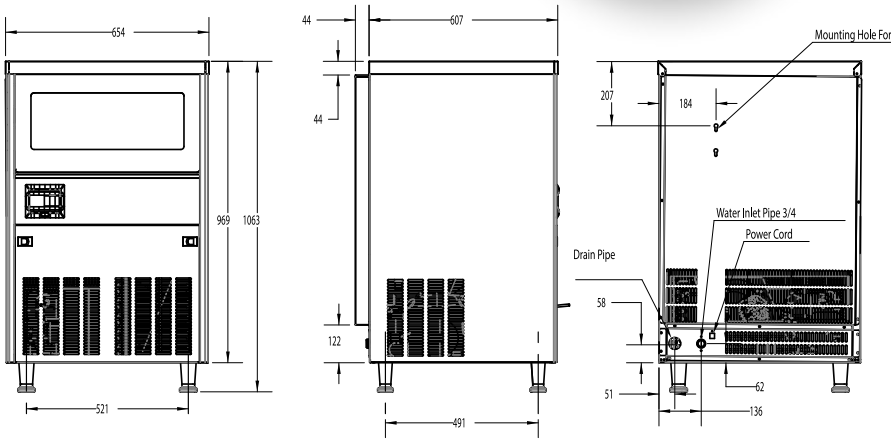
Allow 100mm clearance for installation, all vents must be left clear.
Prices and specifications are subject to change without notice. Pictures are for illustrative purpose and final product may differ

CRESCENT/HALF MOON ICE MACHINES

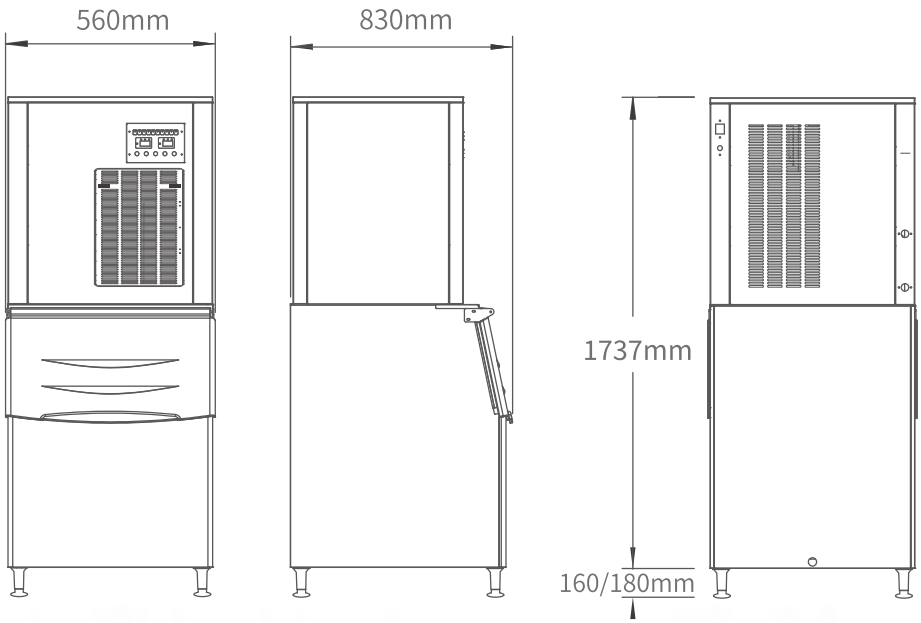
- AIR-COOLED
- U.S. Morrill Water Pump
- Individual premium crescent cube ice cubes
- German ËBM-Papst fans
- LED Light inside
- Hisakage PCL
- Danfoss Expansion Valve & Dry Filter
- Japanese Saginomiya Solenoid & Hydraulic Valve
- Includes removable water filter

2 YEAR WARRANTY

SN-80C



SN-145C / SN-280C



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

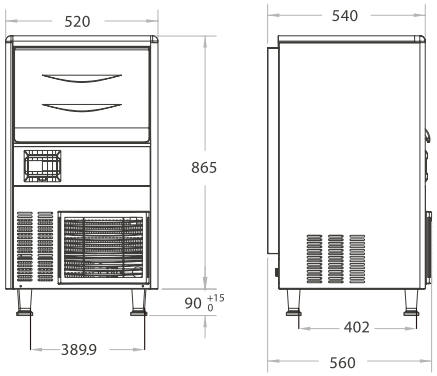
Allow 100mm clearance for installation, all vents must be left clear.

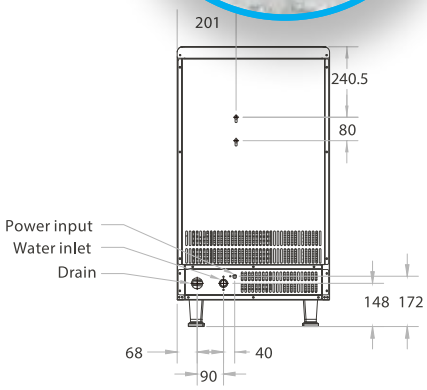
Prices and specifications are subject to change without notice. Pictures are for illustrative purpose and final product may differ

GRANULAR ICE MAKERS

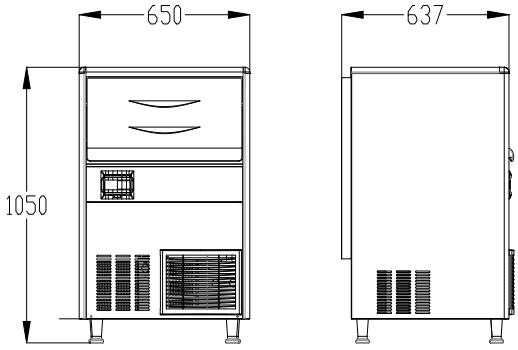
- Simple maintenance and easy to move, modular design
- Excellent electric control system
- AIR-COOLED
- Fully automatic and accurate control system
- U.S. Morrill Water Pump
- German ËBM-Pabst fans
- Hisakage PCL
- Denmark Danfross Expansion
- Valve & Dry Filter
- Japanese Saginomiya Solenoid & Hydraulic Valve
- Includes removable water filter

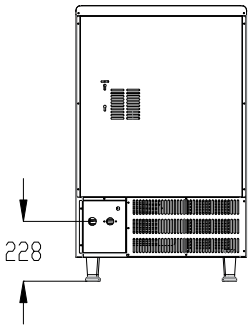
SN-068F



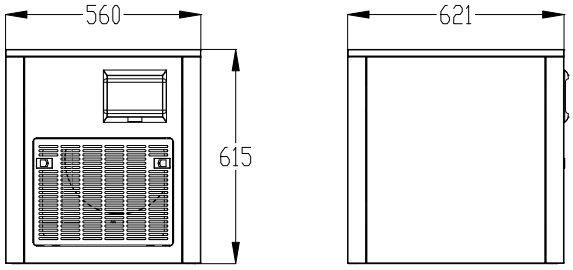


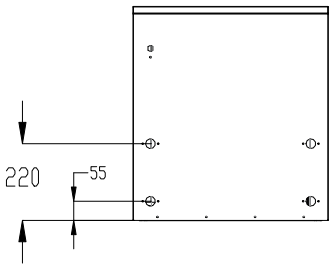
SN-128F





SN-258F



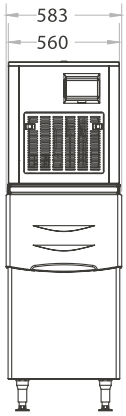


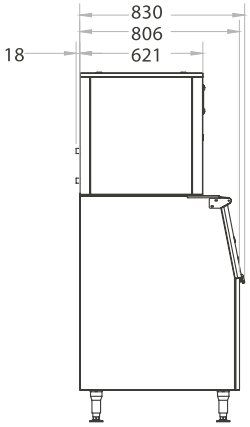
Code	Output (kg/24hrs)	Storage (kg)	Dimensions (WxDxH mm)	Weight (kg)	Voltage	Power (W/A)
SN-068F	60	20	520×560×955	46	240	300/10
SN-128F	120	50	650x660x1050	50	240	600/10
SN-258F	250	125	560x830x1760	105	240	1000/10

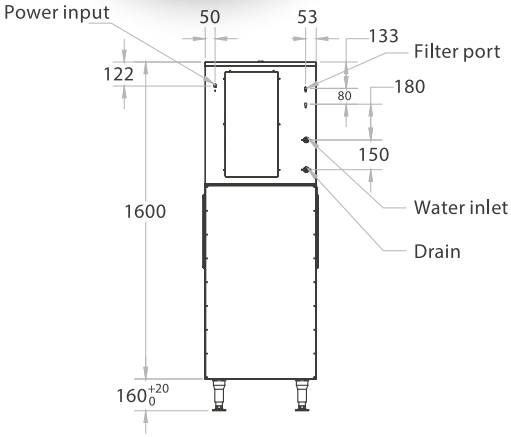
Allow 100mm clearance for installation, all vents must be left clear.
Prices and specifications are subject to change without notice. Pictures are for illustrative purpose and final product may differ

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



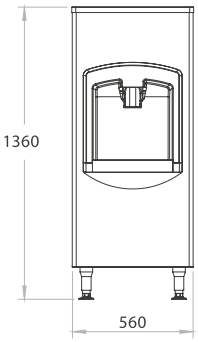


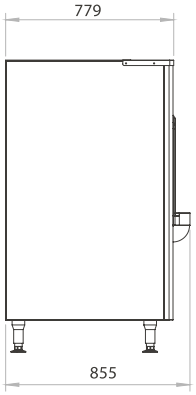


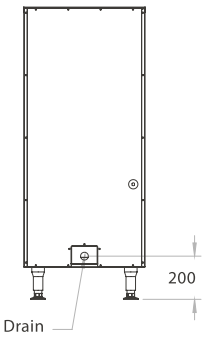
Code	Output (kg/24hrs)	Storage (kg)	Dimensions (WxDxH mm)	Weight (kg)	Voltage	Power (W/A)
SN-258N	250	125	560×830×1760	140	240	1160/10

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.

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ICE CRUSHER

YASAKI

- 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

AK1-ICS

AK2-ICS

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.

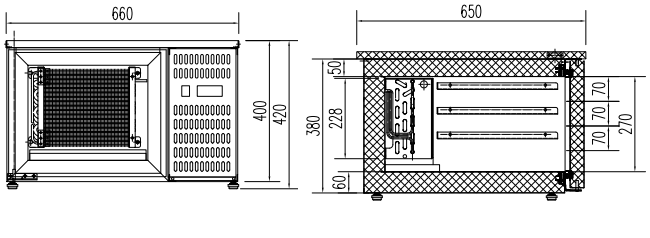
Blast Chillers make it possible to lower the temperature at the core of foods that have just been cooked down to +3°C in less than 90 min. This reduces bacterial proliferation and dehydration of the food. The final result is the preservation of the quality, colour and fragrance of the food, extending 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.

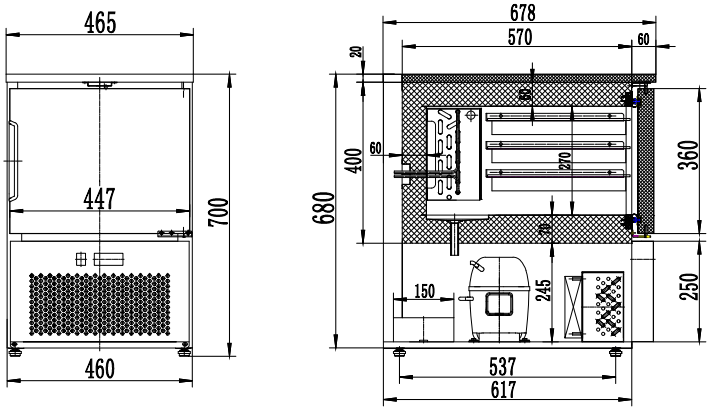
- Fast Blast Chiller features
- Built to HACCP specification
- Stainless steel
- Special blast process prevents ice crystallisation from forming ensuring quicker temperature reduction
- Digital controller with probe and temperature display
- Ambient operating temp. 38ºc
- European condenser and evaporating fans
- Fan-forced evaporator cooling
- Auto defrost
- Self evaporating drainage
- Easy to clean interior
- Self closing doors

2 YEAR WARRANTY

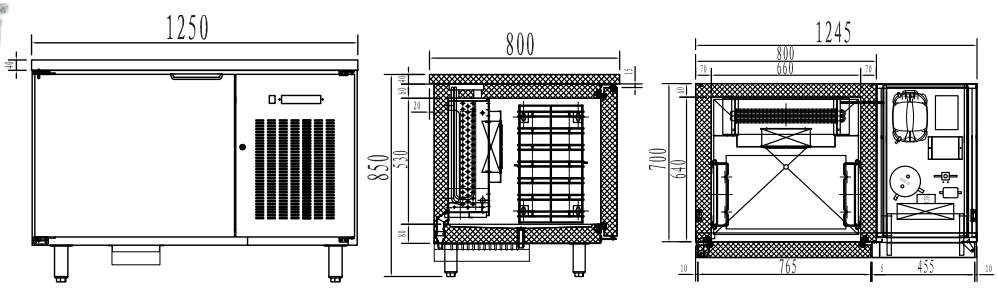
ABT3



D-GT3



D-G7



Code	Pan Capacity	Chill temp. range °C	Deep Freeze temp. range °C	Dimensions (WxDxH mm)	Weight (kg)	Voltage	Power (W/A)
ABT3	3x 2/3GN	8kg +70 to +3 in 90min	5kg +70 to -18 in 240min	660x650x430	41.5	240	480/10
D-GT3	3x 1/1GN or 600x400	8kg +70 to +3 in 90min	5kg +70 to -18 in 240min	465x678x701	104	240	450/10
D-G7	7x 1/1GN or 600x400	20kg +70 to +3 in 90min	16kg +70 to -18 in 240min	1250x800x850/95	115	240	860/10

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BLAST CHILLERS & SHOCK FREEZERS

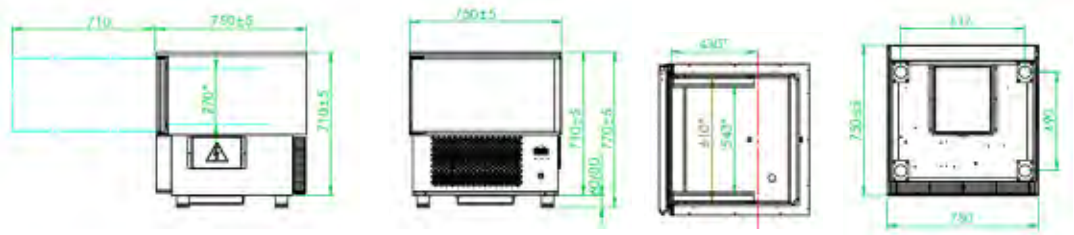
Blast chilling and shock freezing are the best natural systems to extend the shelf life of food.

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.

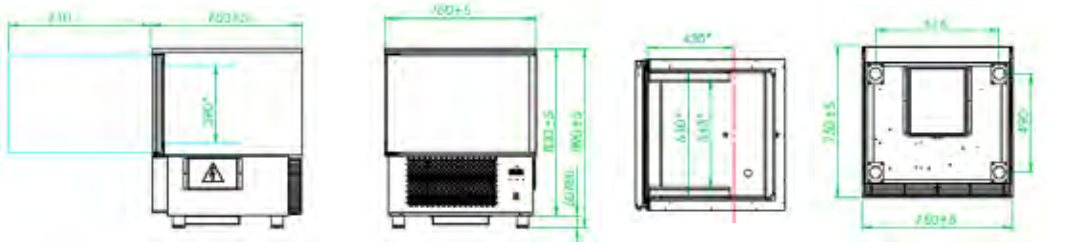
They are ideal for commercial business that has a focus on quality, consistency and time management.

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

DO3



DO5



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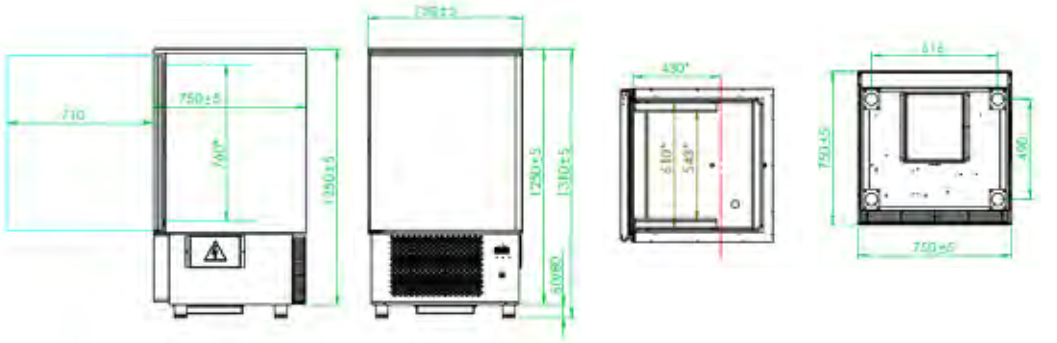

Code	Pan Capacity	Chill temp. range °C	Deep Freeze temp. range °C	Dimensions (WxDxH mm)	Weight (kg)	Voltage	Power (W/A)
DO3	3x 1/1GN or 600x400	14kg +70 to +3	8kg +70 to - 18	750x740x750	30	240	703/10
DO5	5x 1/1GN or 600x400	20kg +70 to +3	15kg +70 to - 18	750x740x880	51	240	801/10
DO10	10x 1/1GN or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

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

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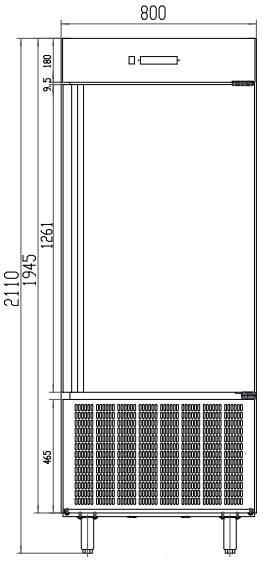
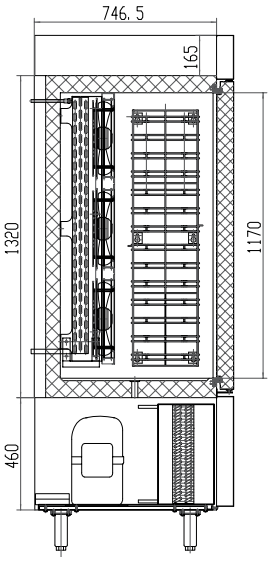
BLAST CHILLERS

- Built to HACCP specification
- Digital controller with probe and temperature display
- Time evaporator defrosting
- Ambient operating temp. 43ºc
- Tropicalised
- Ventilated cooling
- Auto defrost
- Suitable for GN 1/1 & 600x400 bakery pans
- Self evaporating drainage
- Self closing doors
- Easy to clean interior
- Openable back side and extractable unit for cleaning
- Can be connected to a remote unit

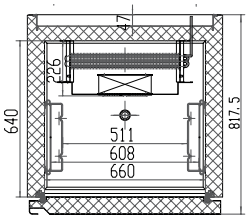
2 YEAR WARRANTY 2 YEAR 2 YEAR WARRANTY

D14

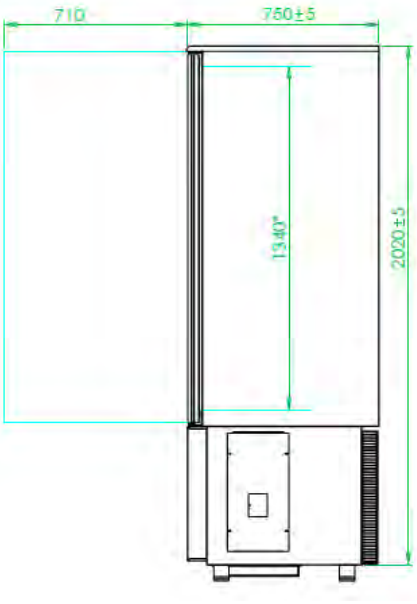


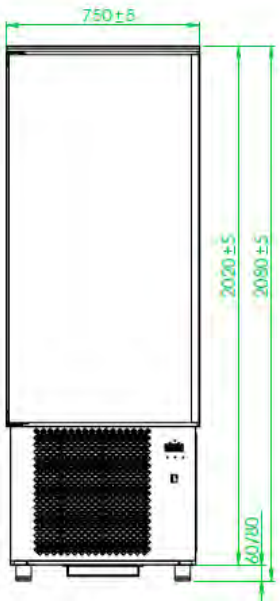


thermaster

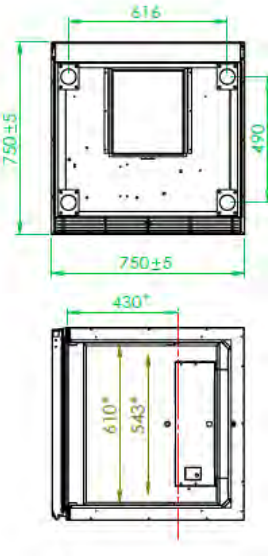


DO20





ITALIA Cool



Code	Pan Capacity	Chill temp. range °C	Deep Freeze temp. range °C	Dimensions (WxDxH mm)	Weight (kg)	Voltage	Power (kW/A)
D14	14x 1/1GN or 600x400	56kg +70 to +3 in 90min	38kg +70 to -18 in 240min	800x815x2170	210	415	2/3~N
DO20	20x 1/1GN or 600x400	40kg +70 to +3 in 60min	30kg +70 to -18 in 240min	750x740x2090	225	240/415	2.25/10

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

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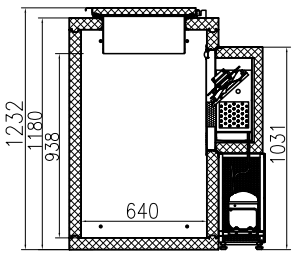
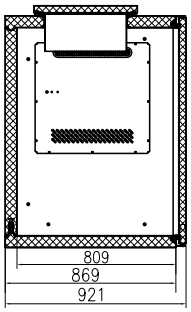
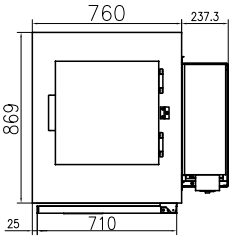
REFRIGERATED WASTE COOLERS

- CFC free refrigerant and foam
- Insulation 40mm thickness
- Auto defrosting and auto evaporation of condensation water
- Electronic thermostat and digital LED temperature display for accurate control and easy reading
- Self-closing door
- Magnetic gasket can be replaced without any tool
- Designed to accommodate 240 litre dustbin
- Monoblock unit

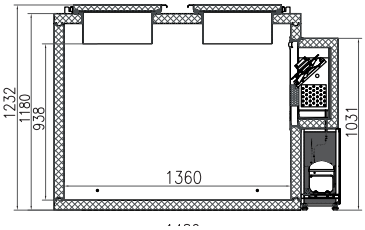
WBC1-240

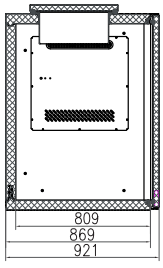


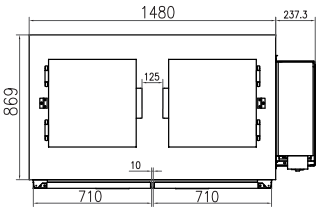




WBC2-240







Code	Litre	Dimensions (WxDxH mm)	Weight (kg)	Temperature Range	Ambient/ RH%	Voltage	Power (W/A)
WBC1-240	1x240	1090x920x1230	121	+2 to +8	32/55	240	315/10
WBC2-240	2x240	1810x920x1230	155	+2 to +8	32/55	240	320/10

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

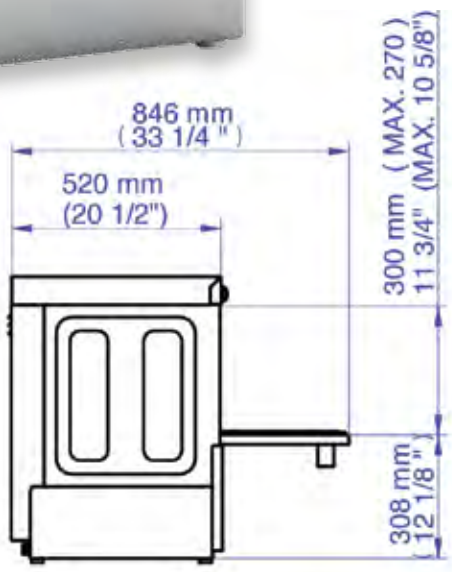
UNDERBENCH GLASS/DISH WASHER

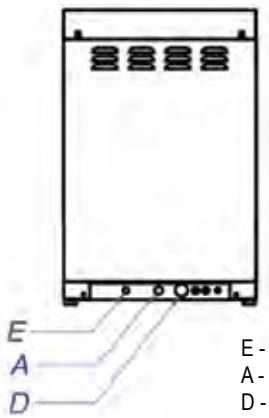
- Stainless steel construction
- Electronic control
- Built in detergent pump
- Built in rinse aid pump
- Built in drain pump
- Double skin door
- Rotating wash & rinse arms
- Thermo stop fitted
- Supplied with detergent pump & rinse aid pump
- Wash cycle 90-120-180 sec
- Water consumption per cycle 2.4lts
- 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±2ºC
- Configurable control
- i-ERROR DIAGNOSIS
- SAT menu
  Error identification on screen
- Indications on the screen

MADE IN SPAIN

WaterMark

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





E - Power
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

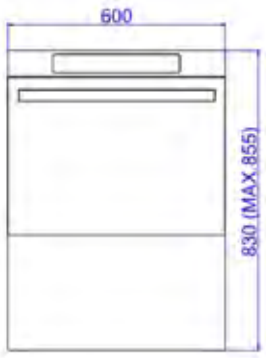
Prices and specifications are subject to change without notice. Pictures are for illustrative purpose and final product may differ

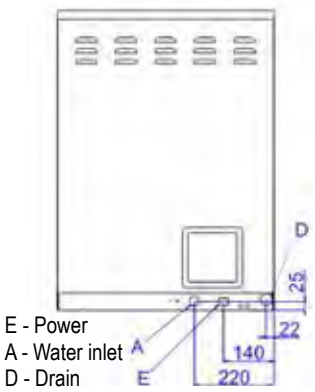
UNDERBENCH GLASS/DISH WASHER

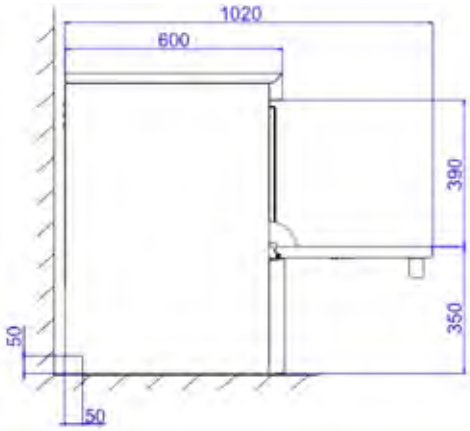
- Stainless steel construction
- Multipower input 1.8/2.8/3.5/5.6KW to be selected at time of installation
- Can be convert into 3 phase unit
- Electronic control
- Built in detergent pump
- Built in rinse aid pump
- Built in drain pump
- Double skin door and wall
- Rotating stainless steel wash & rinse arms
- Thermo stop fitted
- Supplied with removable S/S filter tray
- Supplied with detergent pump & rinse aid pump
- Wash cycle 90-120-180 sec
- 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±2ºC
- 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

MADE IN SPAIN

WaterMark







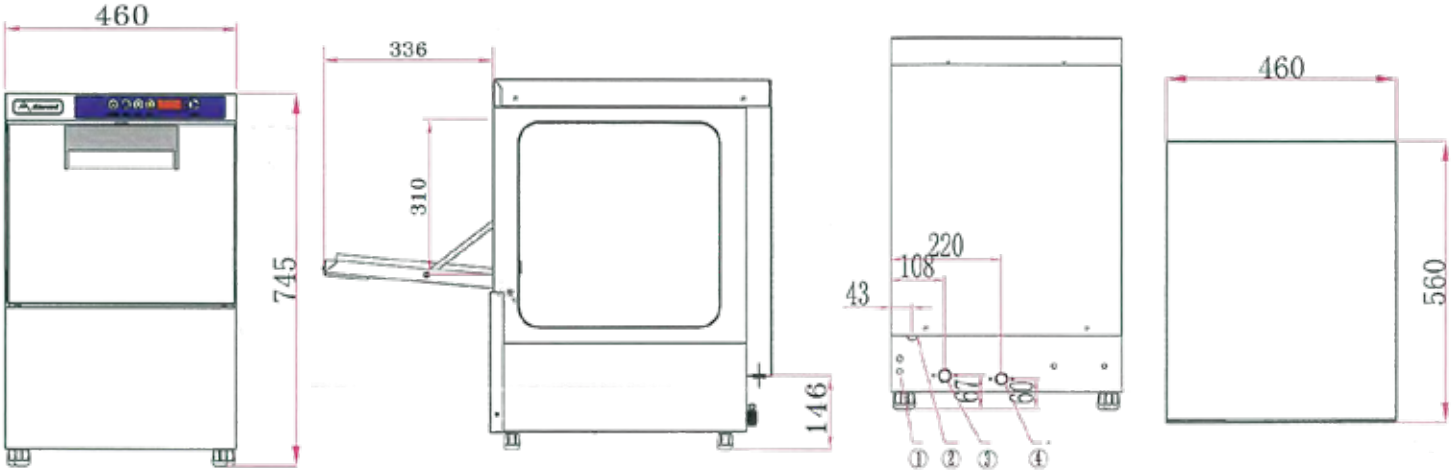
Code	Dimensions (WxDxH mm)	Weight (kg)	Voltage/Hz	Power (kW/A)
CO-502BDD	600x600x830	60	240/50	3.4/15; 4.3/18 or 6.2/27
			415/50	10.7/3~N

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

UNDERBENCH GLASS/DISH WASHER

- 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

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

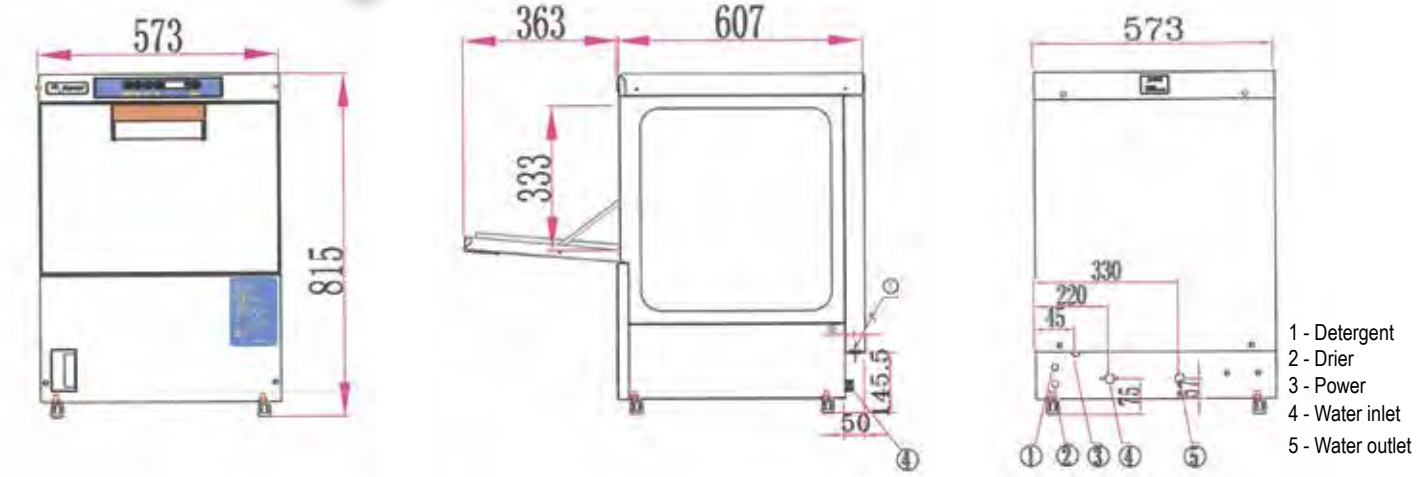


Code	Dimensions (WxDxH mm)	Weight (kg)	Voltage/Hz	Power (kW/A)
UCD-400	460x560x745	52.25	240/50	2.65/15
Double Skin Door & Wall				
UCD-400D	460x560x745	54.5	240/50	2.65/15

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

UNDERBENCH GLASS/DISH WASHER

- 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 & 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
- Safety door switch fitted
- 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
Double Skin Door & Wall				
UCD-500D	573x607x800-815	67.5	240/50	3/15

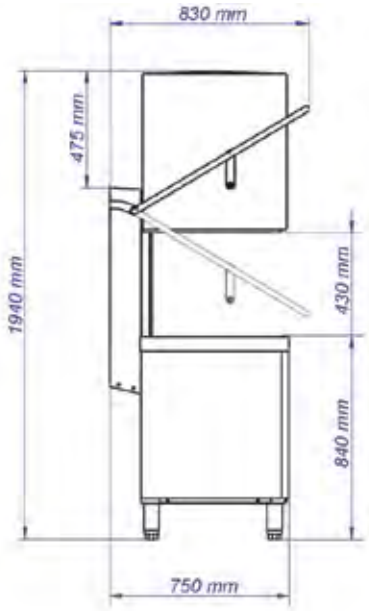
Prices and specifications are subject to change without notice. Pictures are for illustrative purpose and final product may differ

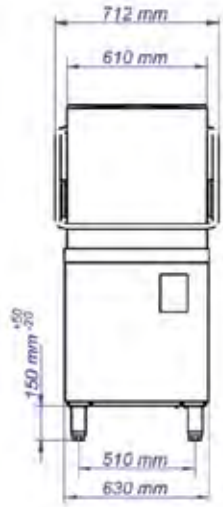
PASS-THROUGH DISHWASHER

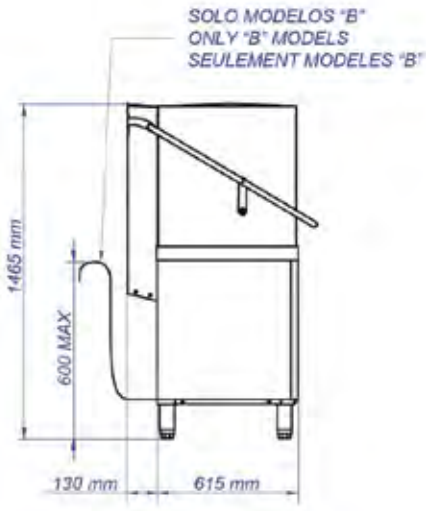
- Hood type dishwasher - EVO Generation - Concept range
- Hourly production: 60 baskets/ hour - 720 dishes/hour
- Clearance (max ware height): 440 mm
- Electronic control
- Wash cycles: 90-120-180
- Stainless steel
- Counterbalanced hood
- Double rotating wash and rinse systems, made of AISI-304 stainless 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 60ºC and rinsing at 90ºC
- 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±2ºC
- Configurable control
- i-ERROR DIAGNOSIS
- SAT menu
  Error identification on screen
- Indications on the screen

MADE IN SPAIN

WaterMark



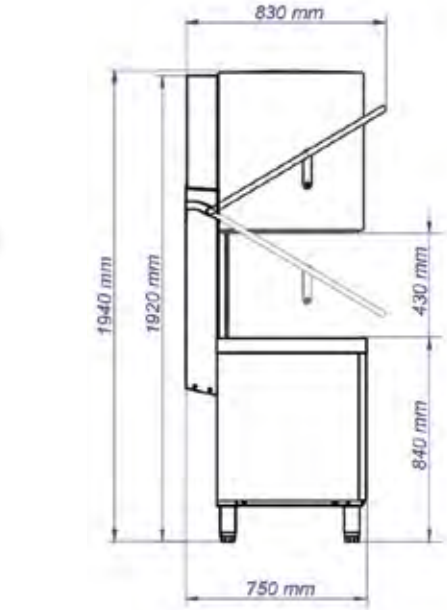


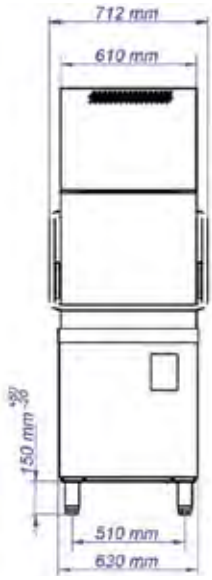


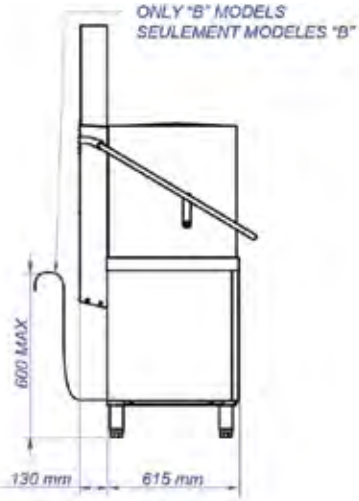
Code	Dimensions (WxDxH mm)	Weight (kg)	Voltage/Hz	Power (kW/A)
CO-142BDD	630x750x1465	92	415/50 Multipower	11.1/3~N Multipower

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 60ºC and rinsing at 90ºC
- 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±2ºC
- 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

Easy to use: Easy installation and service

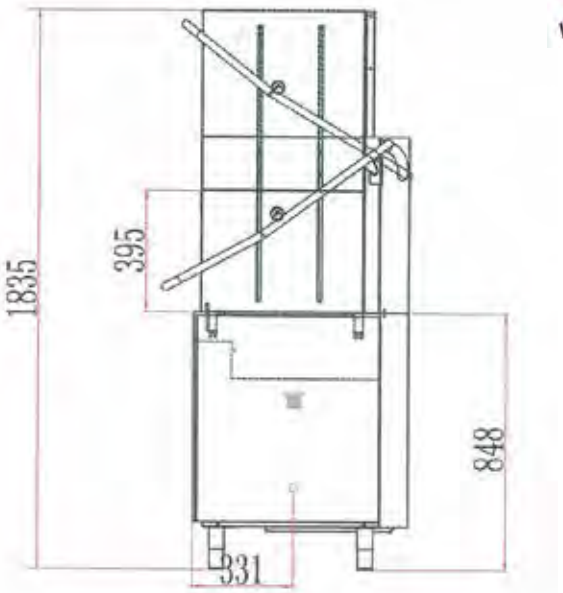
User friendly: one touch system

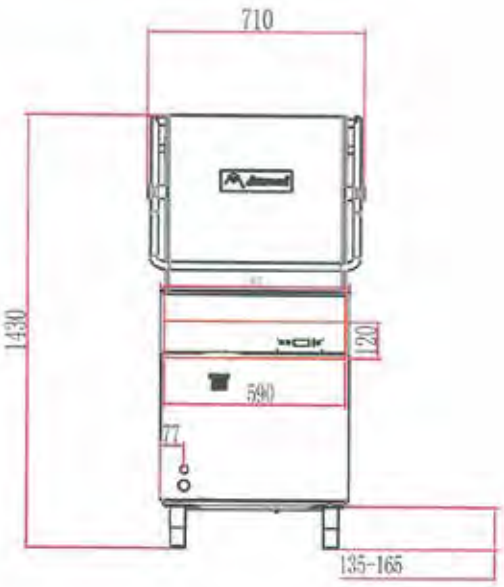
High Performance: Powerful wash pump delivers higher volume of wash water and ensures faster clean up time.

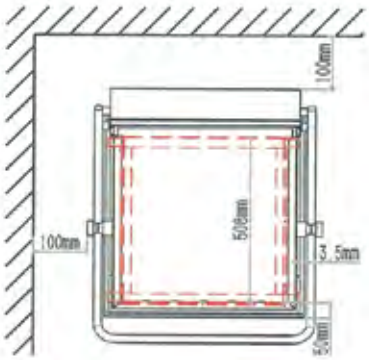
Low running costs: Hi- tech computer controller ensures low water, low energy and less detergent consumption.

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
- 60 racks per hour
- Record the number of washing 9999
- Water consumption 2.9l/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







Code	Dimensions (WxDxH mm)	Weight (kg)	Voltage/Hz	Power (kW/A)
PTD-601D	710x790x1430	104	415/50	15.71/3~N

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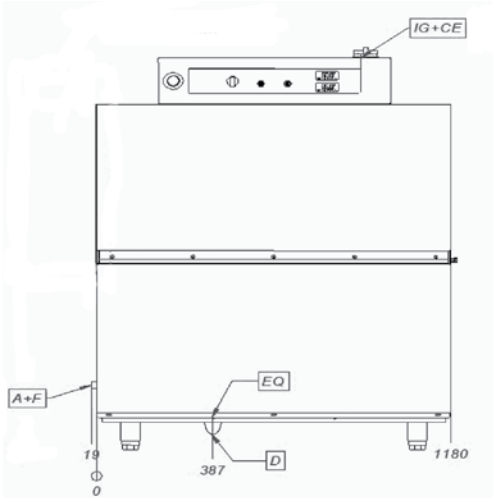
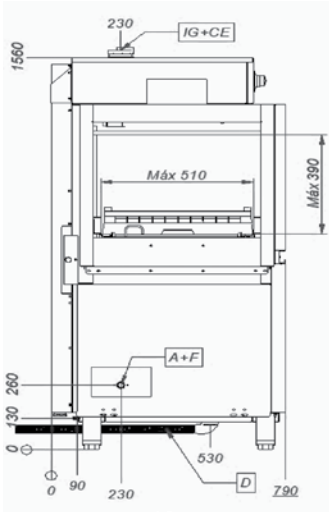
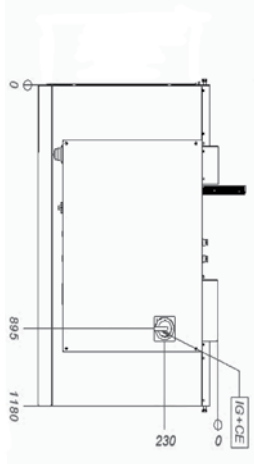
COMPACT RACK CONVEYOR DISHWASHER

- All AISI-304 Stainless steel
- Upwards-opening double panel door
- Easy access for cleaning
- Safety filter for pump suction
- Rinsing boiler with heat insulation
- Easy access for installation
- Electrical panel designed for easy connection of dosers for liquid and solid detergents, rinse aid, limit switches
- Washing arms easily removable as a set, for cleaning
- Rinse jets easily dismountable and removable.
- Wash (50 - 65 °C)
- Rinse (70 - 85 °C)
- Emergency stop button incorporated.
- Open door blocking system
- IPX4 protection system
- System for detection of blockage of conveyor carriage and automatic reverse function.
- High-power washing system with 4 upper and 4 lower washing arms
- 3 washing programs: deep, medium and high capacity
- Double effect rinse.
- Energy-saving systems
- Included: 2 base baskets; 2 baskets for plates; 1 basket for glasses; 1 basket for cutlery
- Watermark approved





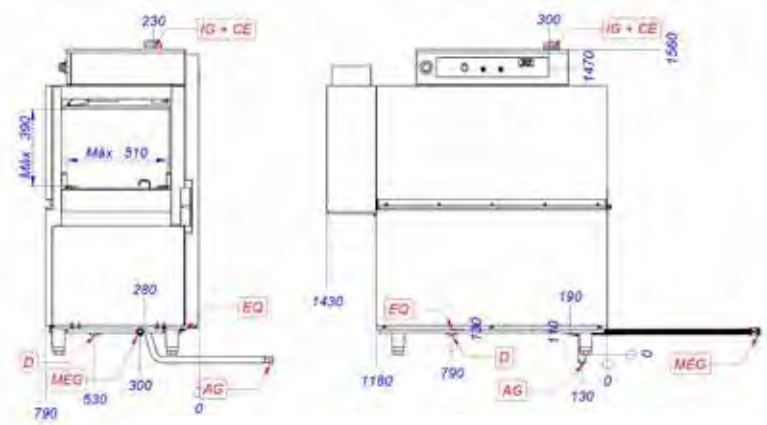


Code	Dimensions (WxDxH mm)	Weight (kg)	Voltage/Hz	Power (kW/A)
Right hand side entrance				
CCO-120DCW	1180x790x1550	211	415/50	28.45/3~N
Left hand side entrance				
CCO-120ICW	1180x790x1550	211	415/50	28.45/3~N

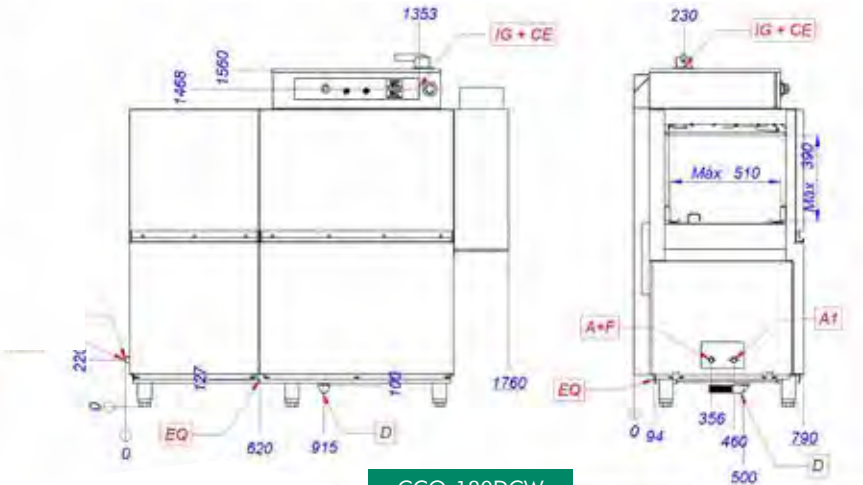
Prices and specifications are subject to change without notice. Pictures are for illustrative purpose and final product may differ

CONCEPT MODULAR DISHWASHER

- Prewash module with 3 upper and 3 lower washing branches
- High-power washing system with 5 upper and 5 lower washing branches
- 3 washing programs: intensive (90 baskets/hr), medium(135 baskets/hr), high capacity(180 baskets/hr)
- Double effect rinse and pre-rinse
- Comes with 2 base baskets, 2 baskets for plates, 1 basket for cutlery



CCO-180DCW



CCO-180DCW

AS-260	Anti-splash guard supplement
LP	Main wash
DA	Double effect rinse and pre-rinse

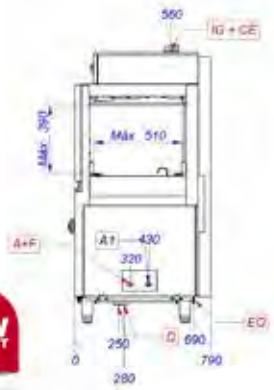
A+F	Water inlet & filter
CE	Power supply
D	Drain
EQ	Equipotential bonding terminal
IG	General Switch

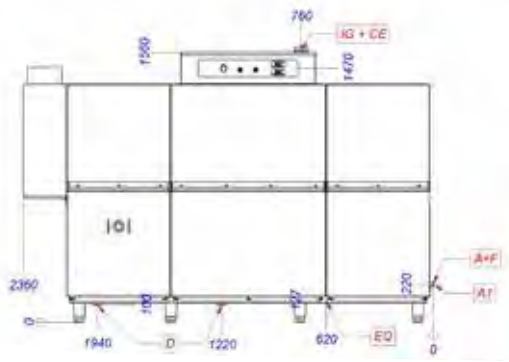
Code	Modules Consumption	Dimensions (WxDxH mm)	Weight (kg)	Voltage/Hz	Power (kW/A)
Right hand side entrance					
CCO-180DCW	AS-260 + LP + DA	1750x790x1560	259	415/50	34.9/3~N
Left hand side entrance					
CCO-180ICW	AS-260 + LP + DA	1750x790x1560	259	415/50	34.9/3~N

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

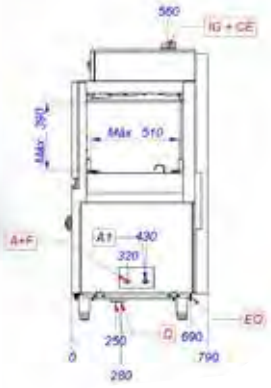
CONCEPT MODULAR DISHWASHER

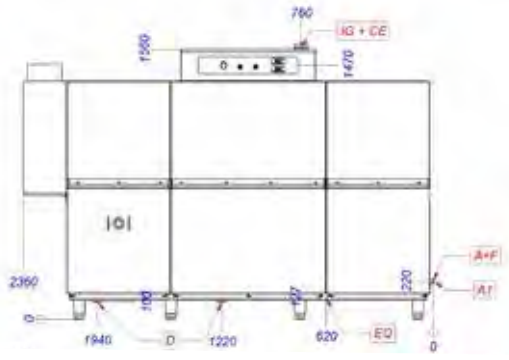
- Prewash module with 3 upper and 3 lower washing branches
- High-power washing system with 5 upper and 5 lower washing branches
- 3 washing programs: intensive (90 baskets/hr), medium(135 baskets/hr), high capacity(180 baskets/hr)
- Double effect rinse and pre-rinse
- Comes with 2 base baskets, 2 baskets for plates, 1 basket for cutlery





CCO-225DCW





CCO-225ICW

AS-260	Anti-splash guard supplement
LP	Main wash
DA	Double effect rinse and pre-rinse
PL3	Cold water prewash

A+F	Water inlet & filter
CE	Power supply
D	Drain
EQ	Equipotential bonding terminal
IG	General Switch

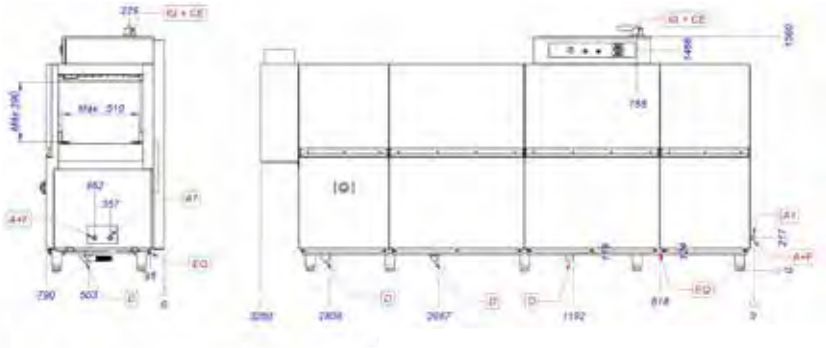
Code	Modules Consumption	Dimensions (WxDxH mm)	Weight (kg)	Voltage/Hz	Power (kW/A)
Right hand side entrance					
CCO-225DCW	AS-260 + PL3 + LP +DA	2360x790x1560	381	415/50	45/3~N
Left hand side entrance					
CCO-225ICW	AS-260 + PL3 + LP +DA	2360x790x1560	381	415/50	45/3~N

CONCEPT MODULAR DISHWASHER

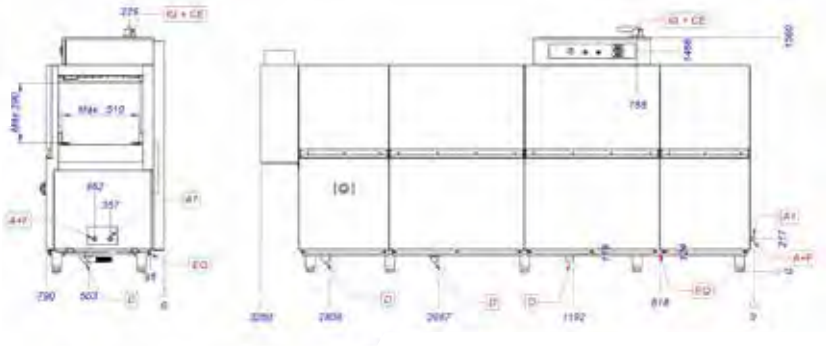
- Prewash module with 3 upper and 3 lower washing branches
- High-power washing system with 5 upper and 5 lower washing branches

3 washing programs: intensive (90 baskets/hr), medium(135 baskets/hr), high capacity(180 baskets/hr)

- Triple effect pre-rinse
- Comes with 2 base baskets, 2 baskets for plates, 1 basket for cutlery



CO-320DCW



CCO-320DCW

AS-260	Anti-splash guard supplement
LP	Main wash
PL3	Cold water prewash
L5	First wash with hot water
TA	Double effect rinse and triple effect re-rinse

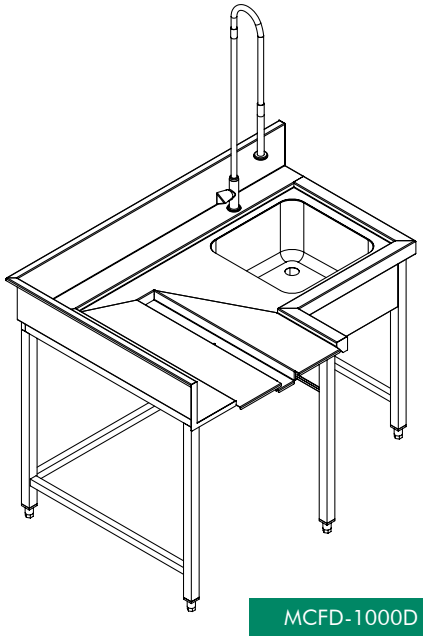
A+F	Water inlet & filter
CE	Power supply
D	Drain
EQ	Equipotential bonding terminal
IG	General Switch

Code	Modules Consumption	Dimensions (WxDxH mm)	Weight (kg)	Voltage/Hz	Power (kW/A)
Right hand side entrance					
CO-320DCW	AS-260 + PL3 + L5 + LP +TA	3260x790x1560	556	415/50	56.3/3~N
Left hand side entrance					
CCO-320DCW	AS-260 + PL3 + L5 + LP +TA	3260x790x1560	556	415/50	56.3/3~N

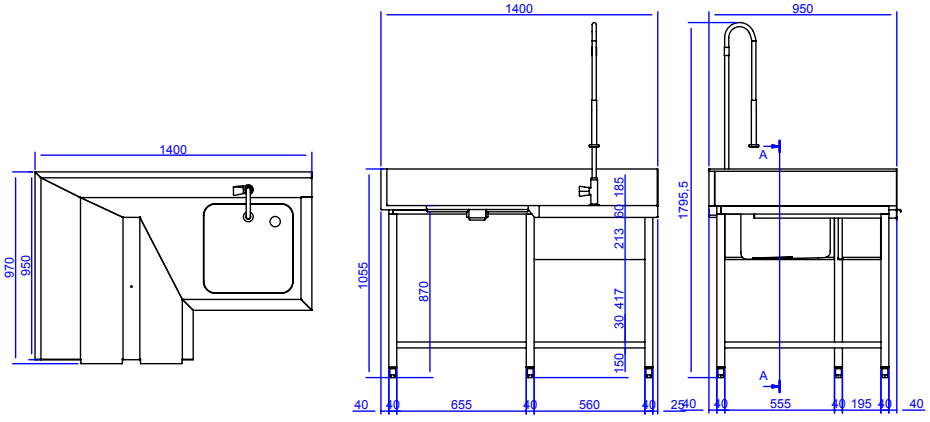
Prices and specifications are subject to change without notice. Pictures are for illustrative purpose and final product may differ

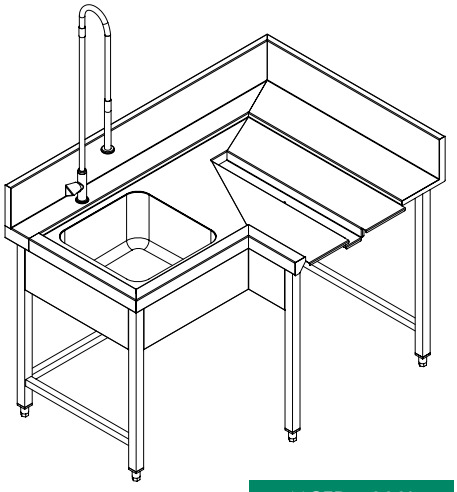
RACK CONVEYER DISHWASHERS SINK BENCHES

- Corner sink bench with introductory of baskets in corner
- Wide range of entry / exit and prewashing tables
- Designed for 500 x 500 mm dishwashing baskets
- Quick installation and easy connection to the dishwasher.
- No holes on the surface
- AISI-304 stainless steel (18/10).
- 40 x 40 mm square tubular adjustable legs in AISI-304 stainless,
- Deep anti-drip profiles completely folded with lower edge for safe and easy cleaning
- Angle table prepared to connect the basket loader to the dishwasher
- Element to introduce the baskets with the movement of the advancement system of the conveyor
- Rear guard 200 mm
- Flexible shower tap

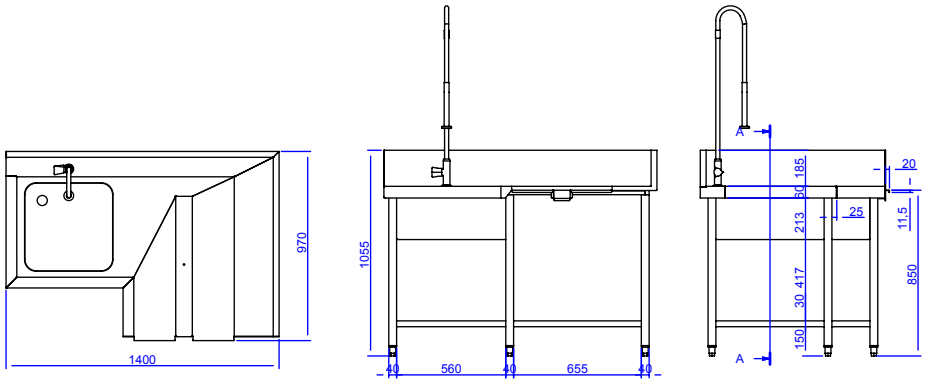


MCFD-1000D





MCFD-1000I

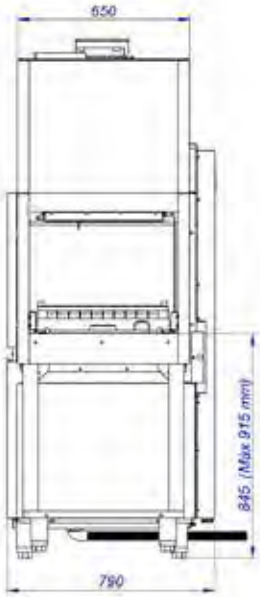


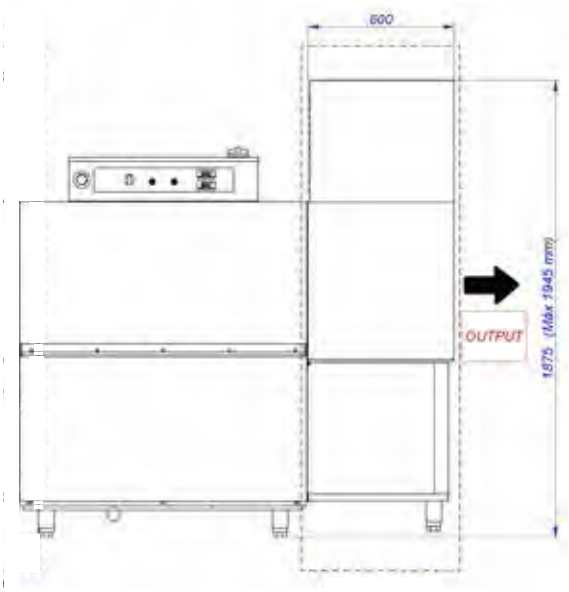
Code	Sink Dimensions (WxD mm)	Sink Area (WxD mm)	Loader Area (WxD mm)	Dimensions (WxDxH mm)	Weight (kg)
To be placed at right					
MCFD-1000D	450x450	1400x700	950x800	1450x1000x900	80
To be placed at left					
MCFD-1000I	450x450	1400x700	950x800	1660x630x870	80

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

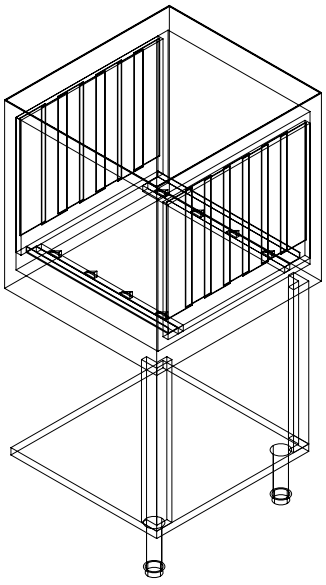
DRYING TUNNEL

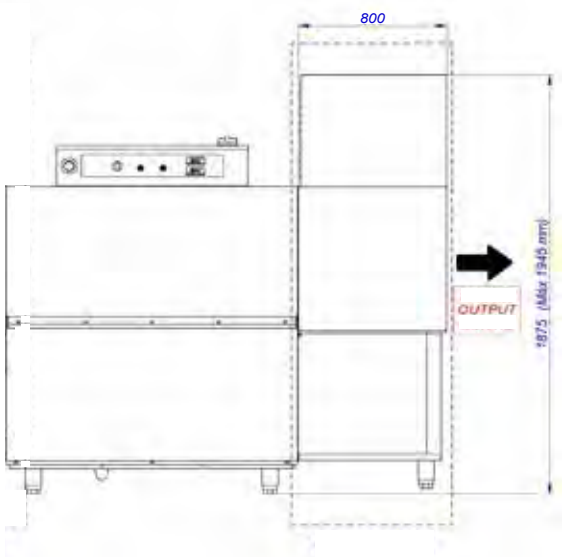
- TS-COO specially for modular models 180 and 225
- Supplementary element with 9kW heating element box and upper fan for drying off the dishes with 0.55kW motor
- TS8-COO specially for modular models 320
- Supplementary element with 13.5kW heating element box and upper fan for drying off the dishes with 1.1kW motor
- Module with conveyance system included, for placement at the end of the machine
- With separator curtains
- Bottom shelf





TS-COO





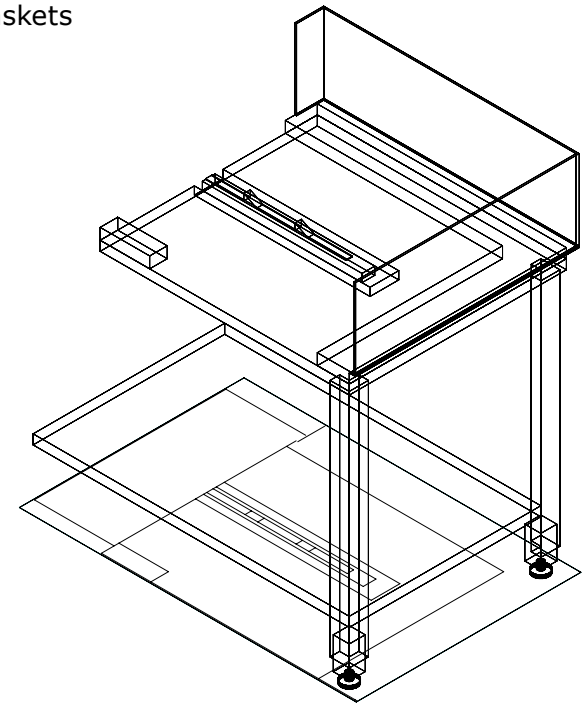
TS8-COO

Code	Dimensions (WxDxH mm)	Weight (kg)	Voltage/Hz	Power (kW/A)
Drying Tunnel				
TS-COO	600x790x1930	70	415/50	9.55/3~N
TS8-COO	800x790x1930	110	415/50	14.8/3~N

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

CORNER BENCH WITH INTRODUCTION OF BASKETS

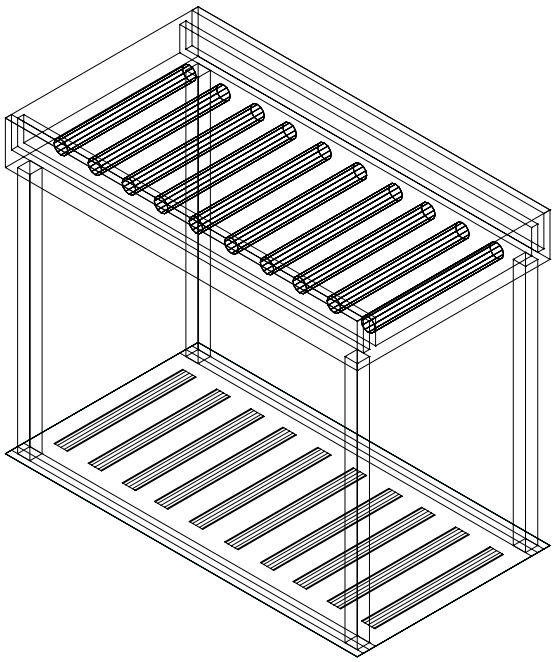
- Introduce baskets with advancement conveyor system
- Introductor of baskets 90º by the right / left side for with anti-splash at the entry
- Wide range of entry / exit and prewashing tables
- Designed for 500 x 500 mm dishwashing baskets
- Quick installation and easy connection to the dishwasher.
- No holes on the surface
- AISI-304 stainless steel (18/10).
- 40 x 40 mm square tubular adjustable legs in AISI-304 stainless,
- Deep anti-drip profiles completely folded with lower edge for safe and easy cleaning
- Element for coupling at an angle to the inlet of the dishwasher drag, and insert the baskets automatically
- The drag nails are activated by the drag mechanism of the dishwasher
- Provided with lower shelf



Code	Dimensions (WxDxH mm)	Weight (kg)
By the right side		
E-90D	790x690x850	15
By the left side		
E-90I	790x690x850	15

ROLLING TABLES

- Wide range of entry / exit and prewashing tables
- Designed for 500 x 500 mm dishwashing baskets
- Quick installation and easy connection to the dishwasher
- No holes on the surface
- AISI-304 stainless steel (18/10).
- 40 x 40 mm square tubular adjustable legs in AISI-304 stainless
- Deep anti-drip profiles completely folded with lower edge for safe and easy cleaning
- Automatic movement with the conveyor exit

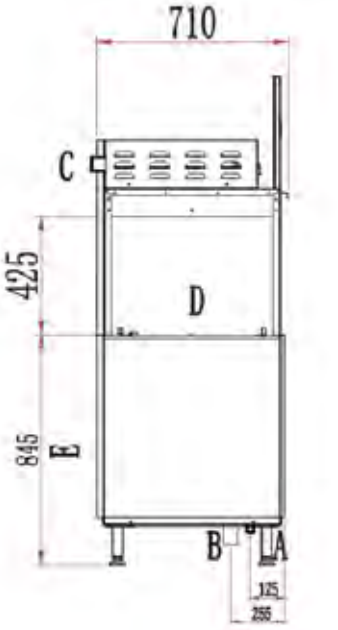


Code	Dimensions (WxDxH mm)	Capacity (Baskets)
MR2C	1150x630x870	2
MR3C	1660x630x870	3
MR4C	2170x630x870	4

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

RACK CONVEYOR DISHWASHER

- Max. no. of rack per hour: 150
- Stainless Steel
- Professional design for high volume catering business
- Watermark approved



Code	Dimensions (WxDxH mm)	Weight (kg)	Voltage/Hz	Power (kW/A)
AXE-A12J	1170x710x1551-1835	174	380/50	44.5/3~N

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

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

PASTRY & DOUGH SHEETER

- Premium features with minimal cost
- Easy forward & reverse operation
- Emergency stop button
- Easy foldaway storage
- 40mm roller opening with large hard chrome rollers
- Very large dough weight capacity
- Steel, stainless steel & aluminium (not plastic components & casings like many other sheeters)
- Easy to remove & clean scraper assemblies with low replacement cost
- Safety guards with internal safety switch
- Quality food grade conveyor belt (not a cotton belt)
- No external switches to prevent damage due to entry of flour
- Internal mechanism locks rollers in position. this means there is no ratchet to wear & possibly catch operator's knuckles
- Unlike other sheeters, the fold position allows easy access to conveyor drive rollers for cleaning. Poor access leads to dough build up on the rollers which can lead to rips in the belt

JDR-520B

JDR-520/3N

JDR-650/3N

Code	Dimensions (WxDxH mm)	Weight (kg)	Voltage	Power (W/A)
Bench Model – 500mm wide belt				
JDR-520B	2080x880x620	150	240	373/10
Floor Model – 500mm wide belt				
JDR-520/3N	2550x880x1180	180	415	375/3~N
Floor Model - 630mm wide belt				
JDR-650/3N	2950x1100x1180	200	415	750/3~N

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

BREAD SLICER

- Heavy Duty Bench mounted bread slicer
- Variable blade options for slice thickness from 12-25mm*
- Durable Acrylic Safety guard for operator safety
- Fitted with start / stop switch
- Fitted with loaf pusher mechanism and crumb tray
- Easily adjustable guide rods to keep the loaf together

Code	Dimensions (WxDxH mm)	Weight (kg)	Voltage	Power (W/A)
Bread Slicer Machine - No Blades				
JSL-31M	630x630x685	70	240	200/10
Blades				
JSL-31M-12	Cutter 31 Knives 12mm			
JSL-31M-14	Cutter 27 Knives 14mm			
JSL-31M-15	Cutter 25 Knives 15mm			
JSL-31M-20	Cutter 19 Knives 20mm			
JSL-31M-25	Cutter 15 Knives 25mm			

BENCHTOP MIXER

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

INCLUDED

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

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

PLANETARY MIXERS

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

INCLUDED

B10KG

B20KG

B40KG

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 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

- 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

NEW PRODUCT

B10GC

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

TOOTHED-BELT DRIVE PLANETARY MIXERS

- 5 YEAR WARRANTY ON DRIVE MECHANISM
- Setting a new industry standard in price & reliability
- Three-speed gearbox
- Interlocked safety guard
- Special motors for reliability & long life
- Efficient & shock absorbing toothed-belt drive
- Front mounted electronic touch pad controls
- Swing bowl lifter

INCLUDED

TS201-1/M

TS240-1/M

TS690-1/M

Code	Litres	Max Dry Ingredients* (kg)	Dimensions (WxDxH mm)	Weight (kg)	Voltage	Power (W/A)
3 Speed – 110/225/475 RPM						
TS201-1/M	20	4	570x480x850	90	240	375/10
Heavy Duty 3 Speed – 80/166/316 RPM						
TS240-1/M	40	12	560x590x1060	180	240	1125/10
Large Heavy Duty 3 Speed – 70/110/190 RPM - comes with bowl trolley						
TS670-1/M	70	22	860x700x1330	390	415	2250/3~N
TS690-1/M	90	30	920x750x1340	410	415	3800/3~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

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 guard
- Stainless steel bowl, hooks & shaft
- Easy to clean
- Fixed head
- Heavy-duty castors
- Over heat protector

Manual Control Panel

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

FULLY AUTOMATIC SPIRAL MIXER

- Made in Italy
- Hygienic stainless steel body
- Stainless steel bowl, hooks & shaft
- Lift up safety guard
- Castors
- Simple to use controls
- Timer
- Gentle mix of dough to ensure dough temperature does not increase during the mixing
- Reverse bowl for easy removal

SFM20

SFR50

Code	Litres	Bowl (RPM)	Spiral (RPM)	Max Dry Ingredients* (kg)	Dimensions (WxDxH mm)	Weight (kg)	Voltage	Power (kW/A)
Fixed Head Mixers								
SFM20	22	10	120	8	385x670x725	65	240	0.75/10
SFM30	32	10	120	12	424x735x805	86.6	240	1.1/10
SFM40	40	10	120	20	480x805x825	95.4	240	1.1/10
Tilt Head Mixers								
SFR40	40	10	120	20	480x805x825	114	240	1.1/10
SFR50	50	10	120	25	480x805x825	122	240	1.5/15

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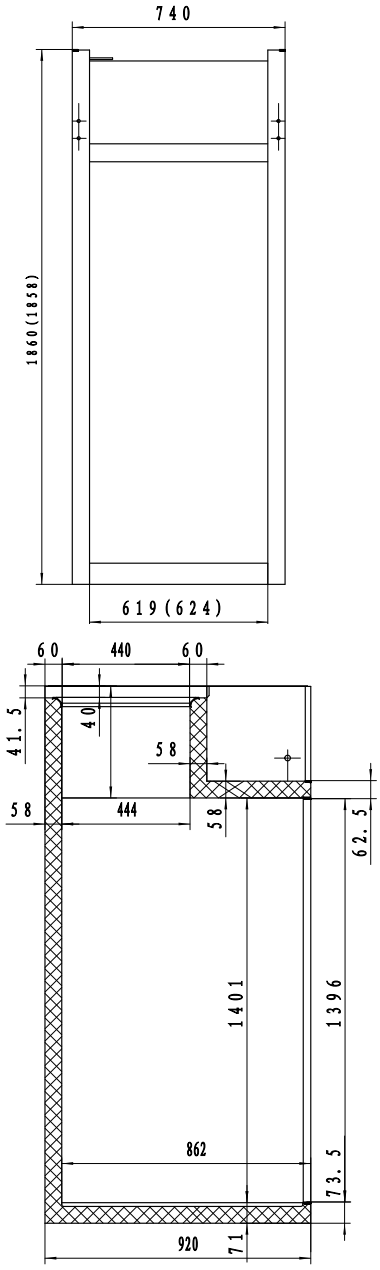
BAKERY CHILLER CABINET

The Upright Bakery Chiller allows you to pre-prepare your dough and ensure that it is maintained at optimal temperature without the risk of losing any of your precious dough

- Secop compressor
- 304 stainless steel interior & exterior
- Reversible self-closing door
- Easy to clean
- Internal LED lighting
- Ventilated cooling
- Automatic defrost
- 10 adjustable shelves
- CFC free 60mm insulation
- Dixell digital temp. controls & read-out
- Can hold 20 1/1 GN or 600 x 400mm pans*



Optional Trolley

Code	Litres	Dimensions (WxDxH mm)	Weight (kg)	Voltage	Power (W/A)
BPA800TN	737	740x920x2010	171	240	363/10
Trolley					
GTS-130	—	—	28	—	—

* Pans not included. Prices and specifications are subject to change without notice. Pictures are for illustrative purpose and final product may differ

PRISMA FOOD GAS DECK OVEN

- Stainless steel & powder coated steel construction
- Stone sole interior
- Recommended max temp for safe continuous usage is 350°C
- Compact design
  Sheathed heating elements
- Internal lighting viewing window
- Rock wool insulation
- German Ego controls
- Available in LPG or Natural Gas

Code	Temperature Range (°C)	External Dimensions (WxDxH mm)	Internal Dimensions (WxDxH mm)	Weight (kg)	Regulator Size	Consumption (MJ/h)
Single Deck –9 x 30cm pizzas						
PMG-9	40 - 450	1305x1362x560	920x920x150	164	3/4"	97
Stand						
PMG-9-S	–	1300x1140x860		23	—	—

BLACK PANTHER DECK OVENS

- Temp. 50 to 500ºC
- Temperature read-out
- Stone sole
- Interior light
- Separate top & bottom heat controls for each deck
- Viewing window
- Balanced oven doors for 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 pizzas					
EP-1-SDE	1190x710x750	2x 915x610x140	120	415	14.4/3~N
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	890x710x960		24	—	—
EP-2-S	890x710x860		24	—	—

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

PRISMA FOOD DECK OVENS

- 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

Optional Stand

TP-2-1

KT4-44MS

TP-2

TP4-44

Code	External Dimensions (WxDxH mm)	Internal Dimensions (WxDxH mm)	Weight (kg)	Voltage	Power (kW/A)
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

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

COMPACT DECK OVENS

- Stainless steel construction
- Superior insulation
- Stone sole
- Interior light
- Viewing window
- Temp. up to 350ºC
- Fast - cooks pizza in 5 minutes, steak in 3 minutes & prawns in 1 minute

Code	External Dimensions (WxDxH mm)	Internal Dimensions (WxDxH mm)	Weight (kg)	Voltage	Power (kW/A)
EP2S	585x550x430	2x 400x400x115	33	240	2.4/10
EP2S/15	585x550x430	2x 400x400x115	33	240	3/15

ELECTRIC CONVEYOR OVENS WITH DIGITAL CONTROLS

- Simple and reliable mechanical controller
- 'Safe to touch' fan-cooled exterior
- Separate top and bottom temperate controller up to 300°C
- Perfect for pizza, defrosting, reheating and cooking ready made food
- Simple one switch operation to change belt direction
- Maximum clearance height: 70mm for HX-1 and 60mm for HX-2
- Heavy-duty stainless-steel conveyor belt, 15inch for HX-1 and 20 inch for HX-2
- HX-2 supply with oven stand / trolley

HX-1E / HX-1/3NE

HX-2E

Code	Belt Width (inch)	Dimensions (WxDxH mm)	Weight (kg)	Voltage	Power (kW/A)
Medium Single Phase with feet					
HX-1E	15	1125/1460x580x435	50	240	6.7/28
Medium 3-Phase with feet					
HX-1/3NE	15	1125/1460x580x435	50	415	6.7/3~N
Large 3-Phase with Stand					
HX-2E	20	1565/2140x750x1110	90	415	10.3/3~N

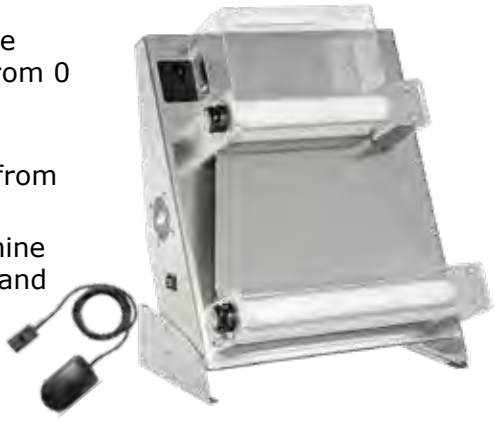
Prices and specifications are subject to change without notice. Pictures are for illustrative purpose and final product may differ

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	Dimensions (WxDxH mm)	Weight (kg)	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.

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

AUTOMATIC DOUGH DIVIDER & ROUNDER

- 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

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-PO300)				
—	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 20ºC)
- 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

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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, purees, sauces and creams
- Optional whisk available
- Variable speed
- Thanks to the easy tool junctions, the motor unit and tube can be disassembled without tools for cleaning

MS200

MS250W

MS650057

Ergonomic Handle

Easily Disassembled

S/S Bell, Blades & Tube

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	—	—

Dito Sama products not available in New Zealand.
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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

BM435

BM545

BM755

BM765

BM653578

Wall Support included

Smart Speed Control System

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	—	—

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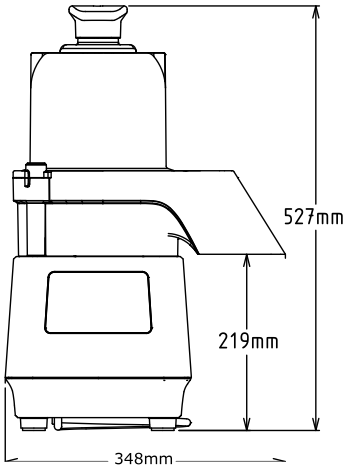
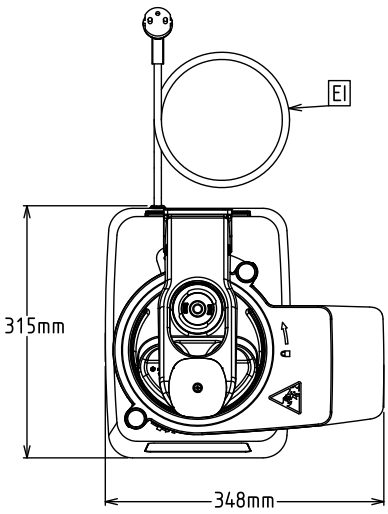
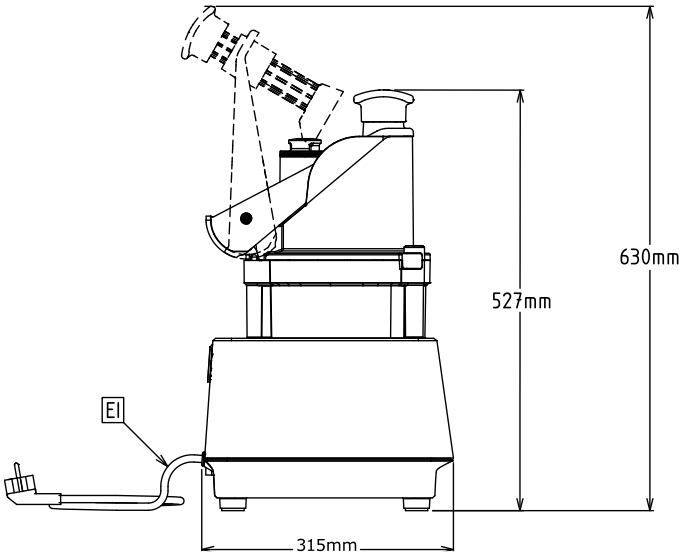
PREP4YOU VEGETABLE SLICER

- 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

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NEW PRODUCT

MADE IN FRANCE

2 YEAR WARRANTY

Consistent cutting results thanks to the patented lever-pusher*

Full process control thanks to the transparent hopper

Maximised loading capacity up to **1.25 lt**

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

Variable speed control

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

Single speed control

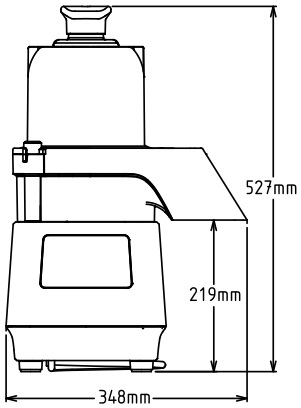
Moon hopper
1.25 lt capacity

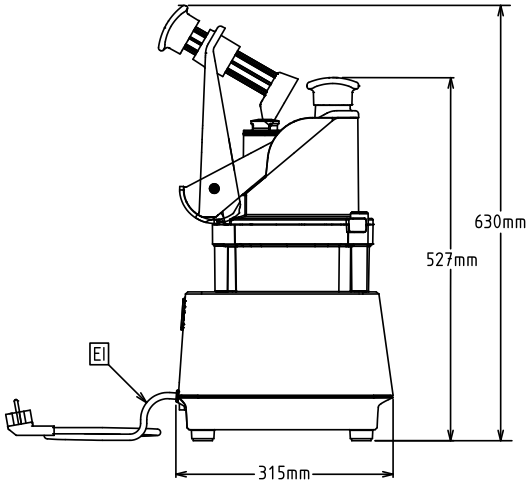
Small hopper
Ø 55mm

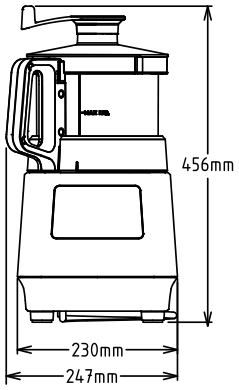
Extra small hopper
Ø 25mm

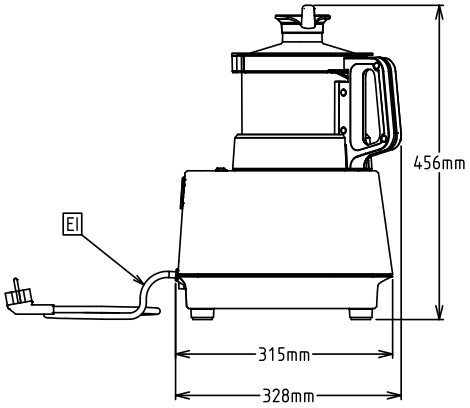
PREP4YOU CUTTER / MIXER / FOOD PROCESSOR

- Tabletop cutter mixer and emulsifier allowing fast chopping, mixing, mincing, griding, 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.









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

Dito Sama products not available in New Zealand.

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NEW PRODUCT

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

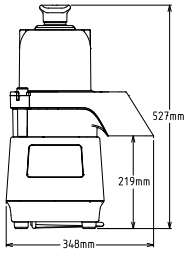
Full control thanks to the **transparent lid**

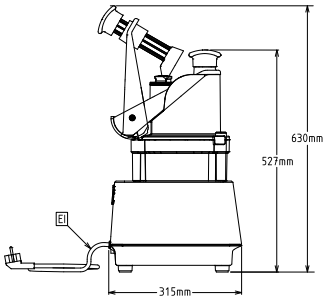
Variable speed control

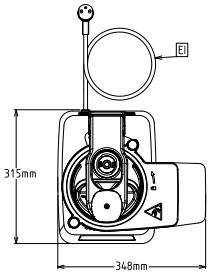
Intuitive control panel with easy to clean, flat and soft-touch buttons

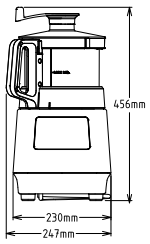
PREP4YOU COMBINATION SLICER / CUTTER

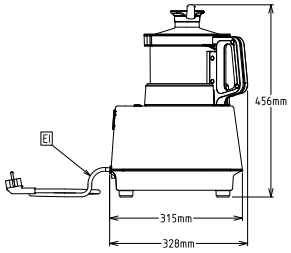
- Combined appliance with two functions: vegetable slicer and cutter mixer.
- Equipped with vegetable slicer attachment for slicing, grating, shredding (julienne) as well as dicing and French fries cutting.
- Cutter mixer and emulsifier function included, for fast chopping, mixing, mincing, griding, 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.
- Ergonomical 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.











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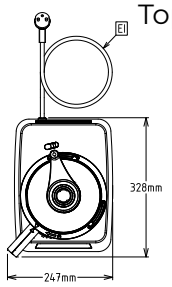

EI = Electrical inlet (power)

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

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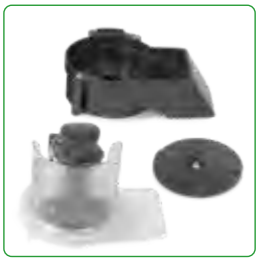
Consistent cutting results and maximized load capacity (1,25 lt.) thanks to the patented lever-pusher*

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 control

PREP4YOU DISCS

Slicers - 1 mm to 10 mm

1 mm	DS650213
2 mm	DS650214
3 mm	DS650215
4 mm	DS650237
6 mm	DS650217
8 mm	DS650220
10 mm	DS650221

Wavy slicers - 3 mm and 5 mm

3 mm	DS650218
5 mm	DS650219

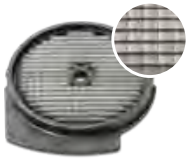
Shredders - 2 mm to 8 mm

2 mm	DS650209
4 mm	DS650210
8 mm	DS650211

Graters - 2 mm to 7 mm

2 mm	DS650198
3 mm	DS650199
4 mm	DS650205
7 mm	DS650207
special disc for parmesan	

Dicing Kits - 8x8x8mm and 10x10x10mm



8x8x8 mm	DS650224
10x10x10 mm	DS650225

Special tool for fast and easy cleaning of dicing grids

PNC 650110 DS650110

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PREP4YOU ACCESSORIES

Smooth blade rotors

2.6L	DS650227
3.6L	DS650234

Micro-toothed blade rotors

2.6L	DS650226
3.6L	DS650233

Ejector for vegetable slicer

	DS650232

Cutting bowls

2.6L Copolyester	DS650229
2.6L Stainless Steel	DS650228
3.6L Stainless Steel	DS650235

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FOOD PROCESSORS

- Compact & versatile for professional use
- 2.5L stainless steel bowl
- Transparent lid with opening
- Waterproof control buttons
- Pulse function for coarse chopping of large pieces

Code	Speed	RPM	Dimensions (WxDxH mm)	Weight (kg)	Voltage	Power (W/A)
K25	1	1500	216x297x371	12.4	240	370/10

- 4.5L stainless steel bowl
- Transparent lid with scraper for better consistency
- Pulse function for coarse chopping of large pieces
- High chimney to increase the real liquid capacity
- Flat waterproof control panel (IP55)
- Dedicated rotors with smooth or microtoothed blades

Code	Speed	RPM	Dimensions (WxDxH mm)	Weight (kg)	Voltage	Power (W/A)
K45	1	1500	256x415x482	22	240	750/10
K45VS	Variable	300-3700	256x415x482	22	240	1000/10

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MINIGREEN

- Easy to move and space saving
- Wide load hopper for better productivity
- Integrated long vegetable hopper to slice zucchini, carrots, cucumbers, etc.
- Continuous feeding model
- Ergonomic handle, easy to use, easy to clean
- High discharge zone permits the use of GN containers up to 175 mm
- All parts in contact with food are 100% dishwasher safe
- Cutting discs sold separately

Code	Speed	RPM	Dimensions (WxDxH mm)	Weight (kg)	Voltage	Power (W/A)
Minigreen	1	1000	216x347x412	12	240	250/10

MULTIGREEN

- Versatile and easy to change from a cutter to a vegetable slicer
- Perfect balance and design of the smooth blade rotor guarantee a rapid and constant mixing action
- Opening on top of the lid allowing addition of liquids and ingredients while processing
- Wide load hopper for better productivity
- Integrated long vegetable hopper to slice zucchini, carrots, cucumbers, etc.
- Continuous feeding model
- High discharge zone permits the use of GN containers up to 175 mm
- All parts in contact with food are 100% dishwasher safe
- Cutting discs sold separately

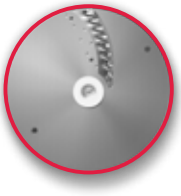
Code	Speed	RPM	Dimensions (WxDxH mm)	Weight (kg)	Voltage	Power (W/A)
Multigreen	1	1500	216x347x412	14	240	370/10

MINIGREEN & MULTIGREEN S/S CUTTING DISCS 175MM

Code	Details
Grating	
DS653178	2mm
DS653003	3mm
DS653004	4mm
DS653005	7mm

Code	Details
Slicing	
DS653176	2mm
DS653177	3mm
DS653001	5mm
DS653002	7mm

Code	Details
Shredding/Julienne	
DS653171	2mm
DS653006	4mm



Code	Details
Corrugated Slicing/Ripple Slicer	
DS653007	2mm

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VEGETABLE SLICER

- Increased productivity, outstanding performance, superior quality and a sturdy design. Meets all your needs for preparing fruit and vegetables.
- Round stainless-steel hopper (215 cm2)
- Flat, waterproof control panel (IP55)
- "Pulse" function for a precise cut
- Long vegetable hopper (Ø 60mm)
- Ergonomic, easy to lift lever: minimal pressure is required to process vegetables
- Maximum cleanability due to the ergonomic design with rounded shapes.
- All parts in contact with food are 100% dishwasher safe
- Wide range of stainless steel discs (205mm diameter) for more than 80 different cuts
- Inclined motor base for better ejection of vegetables
- High discharge area for deep GN containers (up to 20cm)

Code	Capacity (kg/h)	Speed	RPM	Dimensions (WxDxH mm)	Weight (kg)	Voltage	Power (W/A)
TRS-500	500	1	340	252x500x515	21.4	240	500/10

CUTTER MIXER

- 3 in 1! Vegetable slicer, food processor and emulsifier. With the versatile TRK, there are no limits to creative cooking.
- Easy to change from a cutter to a vegetable slicer
- Transparent lid equipped with scraper and central hole to add ingredients
- Industrial motor for long life and silent operation
- Stainless steel bowl with high chimney to increase the real liquid capacity, with round corners and ergonomic handle
- Dedicated rotors with smooth or microtoothed blades
- Large and long vegetable hoppers integrated in the same design
- Incly System: inclined motor base by 20° for better ejection of vegetables
- Wide range of stainless steel discs (205mm diameter) for more than 80 different cuts
- All parts in contact with food are 100% dishwasher safe

Code	Capacity (L)	Speed	RPM	Dimensions (WxDxH mm)	Weight (kg)	Voltage	Power (W/A)
TRK45	4.5	Variable	300-3700	252x485x505	27.4	240	1000/10
TRK55	5.5	Variable	300-3700	252x485x505	27.4	240	1300/10
TRK70	7	Variable	300-3700	252x485x530	27.9	240	1500/10

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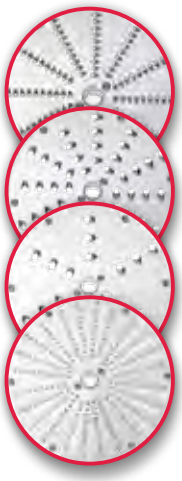
TRS & TRK S/S CUTTING DISCS 205MM

- Dishwasher safe
- Stainless Steel
- 205mm diametre cutting surface – 16.5% larger then other brands

MADE IN FRANCE

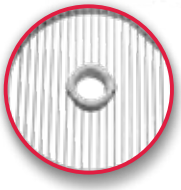


Code	Details
Grating	
DS653773	2mm
DS653774	3mm
DS653775	4mm
DS653776	7mm
DS653777	9mm
DS653778	for potato & breadcrumbs
DS653779	for parmesan & chocolate

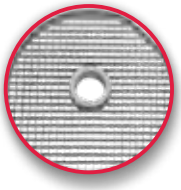
Code	Details
Slicing	
DS650081	0.6mm
DS650082	1mm
DS650083	2mm
DS650084	3mm
DS650085	4mm
DS650086	5mm
DS650087	6mm
DS650088	8mm
Pressing/Slicing	
DS650160	10mm
DS650161	12mm
DS650165	13mm

Code	Details
Shredding/Julian	
DS650158	2x8mm
DS650159	2x10mm
DS650167	3x3mm
DS650077	4x4mm
DS650078	6x6mm
DS650079	8x8mm
DS650080	10x10mm

Code	Details
Corrugated Slicing/Ripple Slicer	
DS650089	2mm
DS650090	3mm
DS650091	6mm
Corrugated Pressing/Slicing	
DS650162	8mm
DS650164	10mm



Code	Details
Grid for chips	
DS653571	6x6mm
DS653572	8x8mm
DS653573	10x10mm



Code	Details
Dicing Grid	
DS653566	5x5mm
DS653567	8x8mm
DS653568	10x10mm
DS653569	12x12mm
DS653570	20x20mm

Code	Details
Storage box for 1 disc	
DS653050	45x230x210

Dito Sama products not available in New Zealand.

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

VEGETABLE CUTTERS

YASAKI

- 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

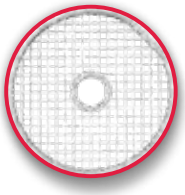
Code	Dimensions (WxDxH mm)	Weight (kg)	Voltage	Power (W/A)
VC65MS	655x325x545	26	240	750/10

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

CUTTING DISCS – 205MM DIAMOND CUTTING SURFACE

YASAKI

Code	Details
Dicing (Semicircular)	
DS888	8x8x8mm works with SA008
DS1000	10x10x10mm works with SA010
DS140	14x14x14mm works with SA014
DS2000	20x20x14mm works with SA014



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

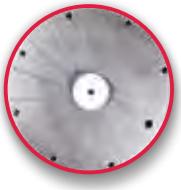
Code	Details
French Fries (Semicircular)	
FS808	8x8mm works with SA008
FS100	10x10mm works with SA010

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

Code	Details
Julienne (Aluminium)	
J303	3x3mm
J404	4x4mm

Code	Details
Crimping Slicing Blade	
WA005	3 knives

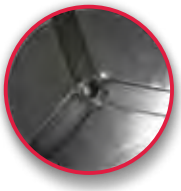
Code	Details
Grating/Shredding	
G002	2mm
G003	3mm
G005	5mm
G007	7mm
G010	10mm



Code	Details
Fine Grating	
V001	—

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

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



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)

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

MULTI SLICER MACHINE

YASAKI

- This machine is ideally suitable for cutting leeks to flakes evenly with little residuals
- Variable speed belt conveyor, it makes the cutting length ranges from 1-5mm
- Sharp "S" blade performs all processes effortless and efficiently
- Adjustable feeding angle for easy and comfortable use
- Detachable blade and cover for easy cleaning
- Safety microswitch included.

Code	Speed (RPM)	Dimensions (WxDxH mm)	Weight (kg)	Voltage	Power (W/A)
AK-100SD	1500	565x375x520	15.6	240	300/10

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

COMPACT FOOD PROCESSOR WITH VARIABLE SPEED

YASAKI

- 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

HR-6

HR-9

HR-12

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

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

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

NEW PRODUCT

BC-5V2

BC-8V2

BC-12V2

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

ELECTRIC SALAD DRYER / SPINNER

YASAKI

- Transparent, heavy duty lid for ease of control
- Sturdy construction in food-grade quality materials
- Durable and removable stainless steel basket
- With 5-minute mechanical timer
- Equipped with castors allowing the operator to wheel unit around the kitchen and under a countertop for easy storage
- 3kg per cycle
- Removes excess water for better portion control and savings

Code	Capacity	Dimensions (WxDxH mm)	Weight (kg)	Voltage	Power (W/A)
SP75AS	28	580x520x105	30.9	240	400/10

CHEESE GRATER/CHOPPERS

- Hopper hand guard grid - For operator safety and injury prevention
- Direct gear driven motor - Longer wear with no belts or chains to replace
- Feeder handle interlock - Prevents grater from operating unless the handle is down
- Stainless steel pan and grater drum - For sanitary operation and easy cleaning
- FOR GRATING HARD CHEESE ONLY

AK55C

AK90C

Code	Dimensions (WxDxH mm)	Weight (kg)	Voltage	Power (W/A)
AK55C	490x325x485	16	240	550/10
AK90C	680x335x580	27	240	900/10

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

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.

Wall Hanger WB-3

Support Bracket SB-BTH

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	1109	3.82	240	750/10
Whisk Attachment available (not suitable for ISB200VV)				
WIK250	250	0.86	—	—
Wall Hanger				
WB-3	—	3	—	—
Support Bracket				
SB-BTH	—	5	—	—

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

PROFESSIONAL DELI SLICERS

YASAKI

- 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

HBS-250

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 220mm∅

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

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

AUTOMATIC DELI SLICERS

- Automatic, silent, vibration free operation
- Sleek design, no sharp edges and corners, easy to clean
- Forged s/s blades
- Safety facilities fitted
- Removable blade ring & guard
- Blade sharpener is removable & dishwasher safe
- Minimal blade deformity
- Suitable for deli, restaurant & supermarkets

Code	Blade (mm)	Thickness (mm)	Dimensions (WxDxH mm)	Weight (kg)	Voltage	Power (W/A)
AMS320B-AUTOMATIC	320	2-16	812x642x880	87.24	240	370/10

SINGLE CHAMBER COMMERCIAL PACKING MACHINES

- 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					
VB2030		200x300 | QTY: 200			
VB2535		250x350 | QTY: 200			
VB2639		260x390 | QTY: 200			

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

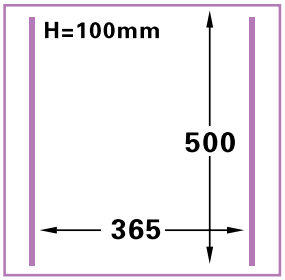
COMMERCIAL VACUUM PACKING MACHINES

YASAKI

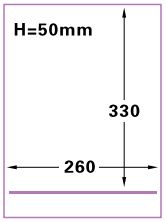
- High transparent lid to monitor sealing progress
- Easy to use digital control panel
- Stainless-steel housing
- Stainless-steel vacuum chamber
- Cycle time: 10~30s
- High vacuum capacity to speed up packaging process
- Extending the shelf life of foodstuffs
- Vacuum bags not included. As shown on next page.

NEW PRODUCT

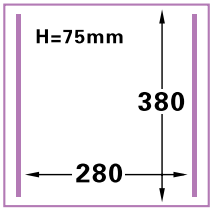
ZJ-VM500B2



ZJ-VM300B1



ZJ-VM400B2



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 m^3/h	1	260x8	490×450×320	35	240	0.4/10
ZJ-VM400B2	20m^3/h	2	400x10	560×500×460	70	240	0.9/10
ZJ-VM500B2	20m^3/h	2	500x10	630×620×460	80	240	0.9/10

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

COMMERCIAL VACUUM PACKING MACHINES

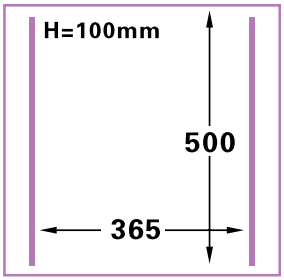
YASAKI

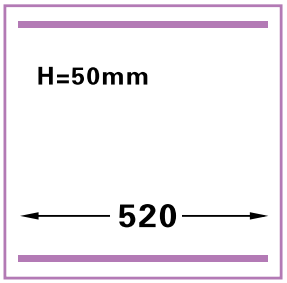
- High transparent lid for single chamber machine to monitor sealing progress
- Easy to use digital control panel
- Stainless-steel housing
- Stainless-steel vacuum chamber
- Cycle time: 10~30s
- High vacuum capacity to speed up packaging process
- Extending the shelf life of foodstuffs

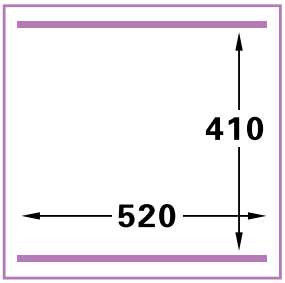
ZJ-VM500S2

ZJ-VM500S2C

Drawings show chamber size







VB3035

VB1535

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	–	–	–

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

S/S ELECTRIC MEAT TENDERIZER & MEAT STRIP SLICER

YASAKI

- 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				
TR8SH	560x306x560	12.3	240	350/10
Meat Tenderizer Attachment				
TR8SH-TDA	240x130x12	4	—	—
Meat Stripper Attachment				
TR8SH-MSA	240x130x12	4	—	—

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

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

TC22-5

TC 8

TC12

TC32

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
280kg/h – #22 head – 4 mesh plates & 2 knives				
TC22-5	490X305X607	29	240	900W/10
320kg/h– #32 head				
TC32	710x330x585	66	415	1500W/10

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

ACCESSORIES FOR TC 8

- Meat tenderiser

TS737

- Filling mixer

FME02

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:
  ø16, ø22, ø32 and ø38

SV-7

SV-15

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

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

FOOD CUTTER

- Easily chops and emulsifies meat and vegetables
- High-efficiency ventilated motor ensures continuous operation
- Cutlery grade 2-blade hub to efficiently decrease processing time for faster results, 3000 cuts per minute.
- Durable AISI 304 stainless steel construction
- Removable bowl cover, 2-blade hub, and bowl for easy cleaning
- Bowl cover safety interlock
- Rubber feet for secure use

Code	Speed (cut/min)	Dimensions	Weight (kg)	Voltage	Power (W/A)
AK370FC	3000	655x480x320	15.6	240	250/10

BENCHTOP BONE SAW

- High in efficiency and low in energy consumption
- Easy to operate, stylish looks and great performance ideal for cutting fresh or frozen meat, bones, fish etc. in butcher shops, clubs, hotels & restaurants
- Cutting thickness guide
- Adjustable cutting height
- Max cutting height: 220mm

Code	Dimensions (WxDxH mm)	Weight (kg)	Voltage	Power (W/A)
HLS1650	480x460x870	42	240	750/10

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

FREE STANDING BONE SAW

- Aluminium machine body
- Start, stop, 0.2sec emergency button
- Adjustable cutting thickness 5~200mm
- Door safety switch: cut off power when door is open
- Removable top wheel for easy cleaning
- Overheat protection
- Scrap collection tray
- Stainless steel working surface
- Work surface area: 530x430mm
- Blade size (length x width x thickness): 2040x16x0.5mm

Code	Dimensions (WxDxH mm)	Weight (kg)	Voltage	Power (kW/A)
JG300AH	590x490x1170	62	240V	1.1/10

FREE STANDING BONE SAW

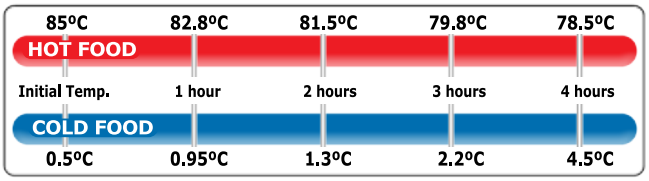
- Metal finished machine body
- Stainless steel working surface
- Work surface area: 800x720mm
- Blade size (length x width x thickness): 2850x16x0.5mm
- Adjustable cutting thickness 5~270mm
- Blade scraper

Code	Dimensions (WxDxH mm)	Weight (kg)	Voltage	Power (kW/A)
JG400AH	830x880x1775	142	415	1.5/3~N

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

INSULATED STACKABLE FOOD CARRIERS

- Made from high quality long-life Food Grade Polyethylene (PE)
- Alkaline resistant
- Shock resistant
- Safe use range -40ºC to 80ºC
- Easy to clean
- Double thickness PE structure filled with polyurethane foam
- Door gaskets to minimise heat/cold loss
- Stackable
- Pressure relief valve for easy opening
- Our carriers are attractive, durable, practically unbreakable & will leave no taste or odour in foods



Code	Litres	External Dimensions (WxDxH mm)	Internal Dimensions (WxDxH mm)	Weight (kg)
Front Loading – Built in wheels – Door opens 270˚				
IPC90	90	460x660x630	330x560x510	15

INSULATED STACKABLE BEVERAGE DISPENSERS WITH SPIGOT

CPWK010-25

CPWK035-21

CPWK065-7

Code	Litres	Dimensions (WxDxH mm)	Dimensions (WxDxH mm)	Weight (kg)
CPWK008-26	7.5	400x280x430	300x180x200	3.6
CPWK010-25	10	400x280x480	300x180x280	4.3
CPWK020-5	20	460x300x500	320x200x320	6.5
CPWK035-21	35	500x400x580	400x300x350	10
CPWK065-7	65	560x420x620	440x300x480	13

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

STACKABLE TOP LOADING FOOD CARRIERS

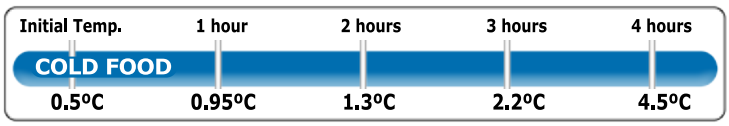
- Made from high quality long-life Food Grade Polyethylene (PE)
- Alkaline resistant
- Shock resistant
- Safe use range -40ºC to 80ºC
- Double thickness PE structure filled with polyurethane foam
- Door gaskets to minimise heat/ cold loss
- Pressure relief valve for easy opening
- Easy to clean
- Our carriers are attractive, durable, practically unbreakable & will leave no taste or odour in foods

Code	Litres	External Dimensions (WxDxH mm)	Internal Dimensions (WxDxH mm)	Weight (kg)
CPWK007-28	6.5	440x380x205	305x245x100	3.8
CPWK011-27	11	440x380x265	305x245x160	4.7
CPWK020-11	20	650x450x210	510x310x110	6.6
CPWK025-10	25	650x450x250	510x310x160	7.5
CPWK030-13	30	650x450x300	510x310x210	8.5
CPWK040-19	40	720x360x380	600x240x310	9.5
CPWK080-3	80	720x560x380	600x450x300	10
Trolley Base – suits models CPWK020-11 / 025-10 / 030-13				
CPWK-14	—	630x430x190	—	6.5

INSULATED ICE CADDIES

CPWK112-8

- Made from high quality long-life Food Grade Polyethylene (PE)
- These caddies will keep ice for several days even in hot and humid conditions.
- Double thickness PE structure filled with polyurethane foam
- For extended ice life the tank has a drainage valve & plate to keep ice & water separate
- Functional design makes the caddie easy to move and transport Our caddies are attractive, durable, practically unbreakable & will leave no taste or odour in foods.



CPWK112-22

Code	Litres	External Dimensions (WxDxH mm)	Internal Dimensions (WxDxH mm)	Weight (kg)
Square				
CPWK112-6	112	790x600x740	600x430x435	24
Round				
CPWK112-22	112	820x560x730	—	24

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

ADJUSTABLE DISH CADDIES

- Made from high quality long-life Food Grade Polyethylene (PE)
- No assembly required
- Swivel front castors with brake
- Handles both sides
- 150kg load
- Removable top crockery & cutlery tray (CPWK300-20 model only)

CPWK200-8

CPWK200-23

CPWK300-20

Code	Internal Dimensions (WxDxH mm)	Weight (kg)
Curved End & Handle – Holds plates 11.5-33cm		
CPWK200-23	970x720x800	33
Straight End & Handle – Holds plates 11.5-33cm		
CPWK200-8	970x720x800	33
Straight End & Handle – Removavle Crockery & Cutlery Tray		
CPWK300-20	1050x580x1030	35

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UTILITY TROLLEY

- Made from high quality Polypropylene
- Swivel castors
- 3-shelf
- Handy baskets

Code	Dimensions (WxDxH mm)	Weight (kg)
Trolley		
JD-UC340-1	1280x500x960	17
Bin to suit Trolley		
JD-UC340-B	335x231x445	1
Cutlery Bin to suit Trolley		
JD-UC340-CB	335x231x180	1
Complete Utility Trolley		
JD-UC340	1280x500x960	19

FOOD & INGREDIENTS BINS

- Made from high quality Polycarbonate and Polypropylene
- Ideal for storage, transportation and measuring food
- Scoops available
- See through lid
- Tight clasp
- 3”castors

Code	Dimensions (WxDxH mm)	Weight (kg)
81 Litres		
JW-S81	328x745x740	10
102 Litres		
JW-S102	410x750x745	12

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POLY GASTRONORM PANS

• HEAVY DUTY polypropylene • Low blemish finish • Non-stick smooth interior • Capacity Marks

GN	Depth (mm)	Dimensions (WxH mm)	Black	Clear
1/9	65	108x176	JW-P192B	JW-P192
1/9	100	108x176	JW-P194B	JW-P194

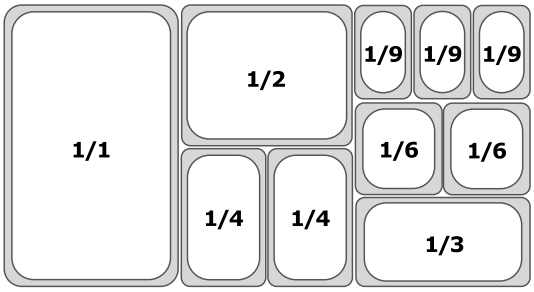
GN	Depth (mm)	Dimensions (WxH mm)	Black	Clear
1/6	65	162x176	JW-P162B	JW-P162
1/6	100	162x176	JW-P164B	JW-P164

GN	Depth (mm)	Dimensions (WxH mm)	Black	Clear
1/3	65	325x176	JW-P132B	JW-P132
1/3	100	325x176	JW-P134B	JW-P134

GN	Depth (mm)	Dimensions (WxH mm)	Black	Clear
1/2	65	325x265	JW-P122B	JW-P122

GN	Depth (mm)	Dimensions (WxH mm)	Black	Clear
1/1	65	530x325	JW-P112B	JW-P112

GN	Dimensions (WxH mm)	Code
Clear Lid		
1/9	108x179	JW-P19HC
Clear Lid with Notch		
1/6	162x176	JW-P16DHH
1/3	325x176	JW-P13DHH
1/2	325x265	JW-P12DHH
1/1	530x325	JW-P11DHH



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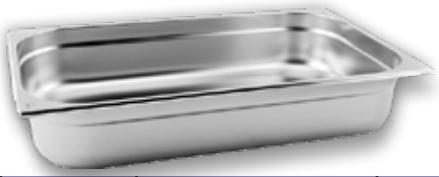
S/S GASTRONORM PANS

• 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
1/4	65	162x265	GN14065
1/4	100	162x265	GN14100
1/4	150	162x265	GN14150

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



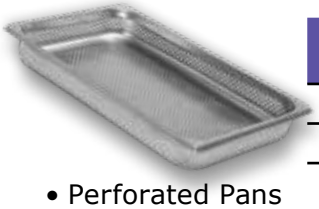
GN	Depth (mm)	Dimensions (WxH mm)	Code
1/1	20	530x325	GN11020
1/1	65	530x325	GN11065
1/1	100	530x325	GN11100
1/1	150	530x325	GN11150

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
1/3	65	325x176	GN13065
1/3	100	325x176	GN13100
1/3	150	325x176	GN13150

GN	Depth (mm)	Dimensions (WxH mm)	Code
2/3	65	325x353	GN23065
2/3	100	325x353	GN23100
2/3	150	325x353	GN23150

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



• Perforated Pans

GN	Depth (mm)	Dimensions (WxH mm)	Code
1/2	65	325x265	GNP12065
1/2	100	325x265	GNP12100
1/2	150	325x265	GNP12150

GN	Depth (mm)	Dimensions (WxH mm)	Code
1/1	65	530x325	GNP11065
1/1	100	530x325	GNP11100
1/1	150	530x325	GNP11150

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BEST VALUE S/S WORK TABLES

- Practical, reliable and great value
- These high quality tables provide an excellent foundation for any kitchen
- Height adjustable galvanised legs
- 1.2mm 304 grade stainless steel top
- 900mm high
- Galvanised steel undershelf
- Hygienic & easy to clean
- Flat packed for easy self-assembly
- S/S bolt down feet available

1800-6-WB

Optional S/S Feet available.

Code	Dimensions (WxDxH mm)
600Dx900H	
0600-6-WB	600x600x900
0900-6-WB	900x600x900
1200-6-WB	1200x600x900
1500-6-WB	1500x600x900
1800-6-WB	1800x600x900
2100-6-WB	2100x600x900
2400-6-WB	2400x600x900

Code	Dimensions (WxDxH mm)
700Dx900H	
0600-7-WB	600x700x900
0900-7-WB	900x700x900
1200-7-WB	1200x700x900
1500-7-WB	1500x700x900
1800-7-WB	1800x700x900
2100-7-WB	2100x700x900
2400-7-WB	2400x700x900

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BEST VALUE S/S WORK TABLES WITH SPLASHBACK

- Practical, reliable and great value
- These high quality tables provide an excellent foundation for any kitchen
- Height adjustable galvanised legs
- 1.2mm 304 grade stainless steel top
- 900mm high
- Galvanised steel undershelf
- Hygienic & easy to clean
- Flat packed for easy self-assembly
- S/S bolt down feet available

2400-6-WBB

Code	Dimensions (WxDxH mm)
600Dx900H	
0600-6-WBB	600x600x900+100
0900-6-WBB	900x600x900+100
1200-6-WBB	1200x600x900+100
1500-6-WBB	1500x600x900+100
1800-6-WBB	1800x600x900+100
2100-6-WBB	2100x600x900+100
2400-6-WBB	2400x600x900+100

Code	Dimensions (WxDxH mm)
700Dx900H	
0300-7-WBB	300x700x900+100
0450-7-WBB	450x700x900+100
0600-7-WBB	600x700x900+100
0900-7-WBB	900x700x900+100
1200-7-WBB	1200x700x900+100
1500-7-WBB	1500x700x900+100
1800-7-WBB	1800x700x900+100
2100-7-WBB	2100x700x900+100
2400-7-WBB	2400x700x900+100

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BEST VALUE S/S SINKS

- Raised lip all around to help prevent spillage
- Angled draining rack ensures water runs back to the sink to drain away
- Adjustable galvanised steel legs
- 1.2mm 304 grade stainless steel top
- Galvanised steel undershelf
- 250mm deep bowls
- 900mm high with 100mm splashbacks
- Hygienic & easy to clean
- Flat packed for easy self-assembly
- S/S bolt down feet available

1800-6-SSBC

1800-6-DSBC

Code	Dimensions (WxDxH mm)
600Dx900H – Single Sink	
Sink Size: 400x400x250	
1200-6-SSBL	1200x600x900
1200-6-SSBR	1200x600x900
1200-6-SSBC	1200x600x900
Sink Size: 500x400x250	
1500-6-SSBL	1500x600x900
1500-6-SSBR	1500x600x900
1500-6-SSBC	1500x600x900
Sink Size: 600x400x250	
1800-6-SSBC	1800x600x900

Code	Dimensions (WxDxH mm)
600Dx900H – Double Sink	
Sink Size: 2x 400x400x250	
1200-6-DSBC	1200x600x900
Sink Size: 2x 500x400x250	
1500-6-DSBL	1500x600x900
1500-6-DSBR	1500x600x900
Sink Size: 2x 600x400x250	
1800-6-DSBL	1800x600x900
1800-6-DSBR	1800x600x900
1800-6-DSBC	1800x600x900
2400-6-DSBC	2400x600x900

Code	Dimensions (WxDxH mm)
700Dx900H – Single Sink	
Sink Size: 400x400x250	
1200-7-SSBL	1200x700x900
1200-7-SSBR	1200x700x900
1200-7-SSBC	1200x700x900
Sink Size: 500x400x250	
1500-7-SSBL	1500x700x900
1500-7-SSBR	1500x700x900
1500-7-SSBC	1500x700x900
Sink Size: 600x400x250	
1800-7-SSBC	1800x700x900

Code	Dimensions (WxDxH mm)
700Dx900H – Double Sink	
Sink Size: 2x 400x400x250	
1200-7-DSBC	1200x700x900
Sink Size: 2x 500x400x250	
1500-7-DSBL	1500x700x900
1500-7-DSBR	1500x700x900
Sink Size: 2x 600x400x250	
1800-7-DSBL	1800x700x900
1800-7-DSBR	1800x700x900
1800-7-DSBC	1800x700x900
2400-7-DSBC	2400x700x900

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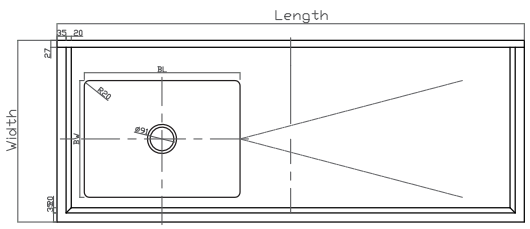
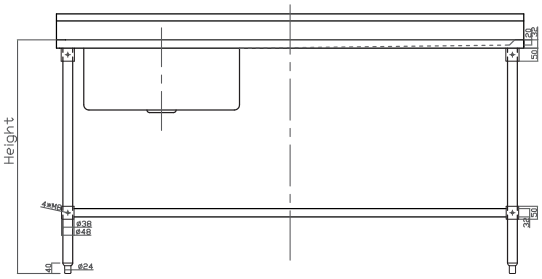
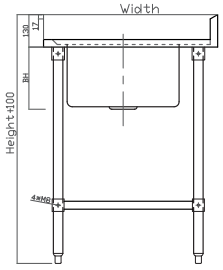
MODULAR SYSTEMS

-SSBL







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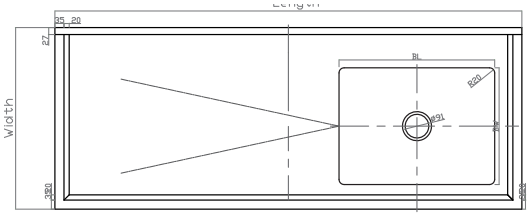

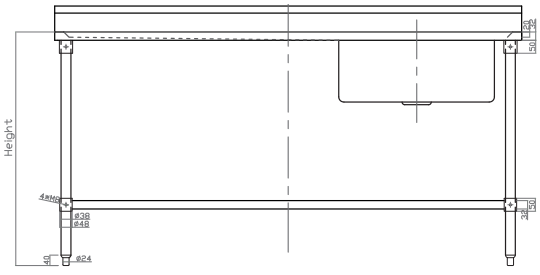

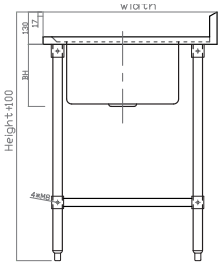

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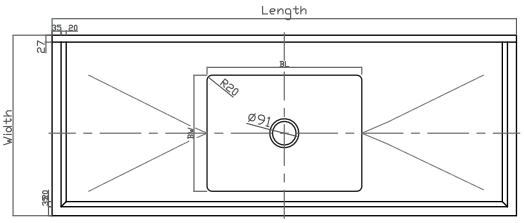

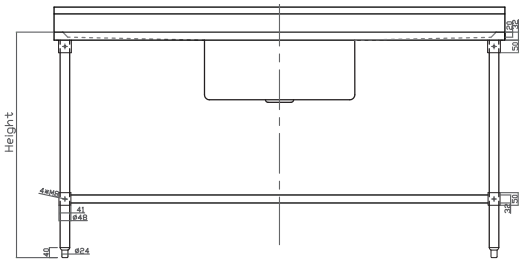

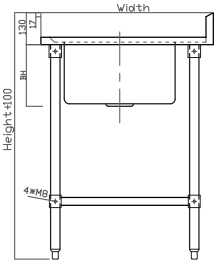

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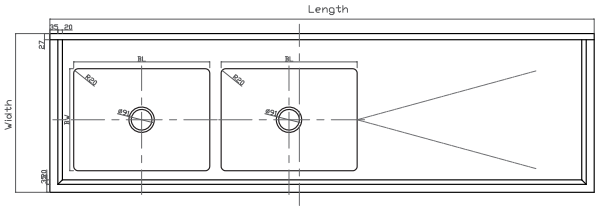

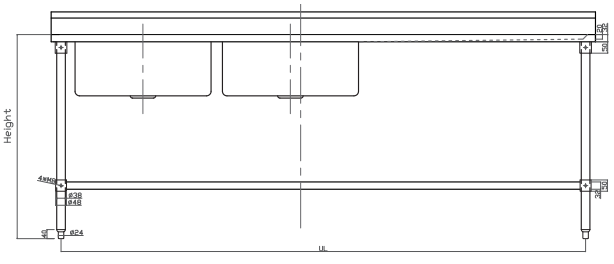

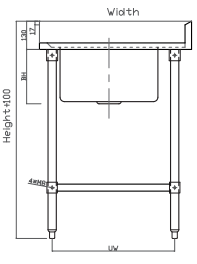

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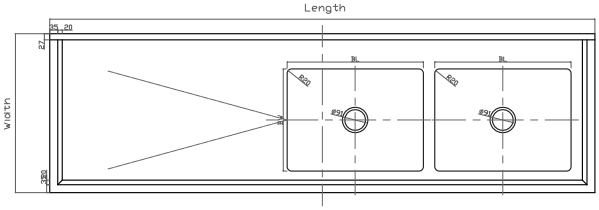

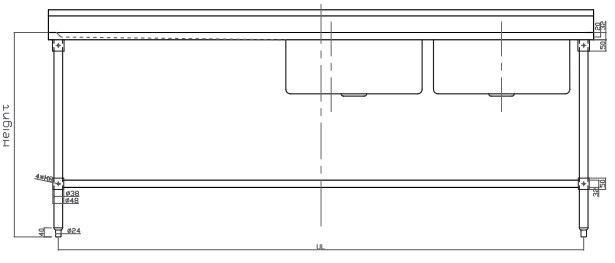

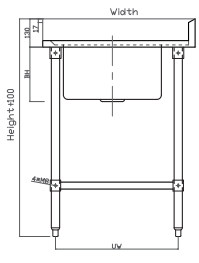

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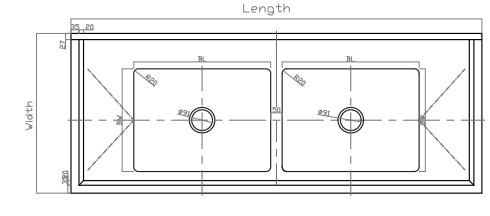

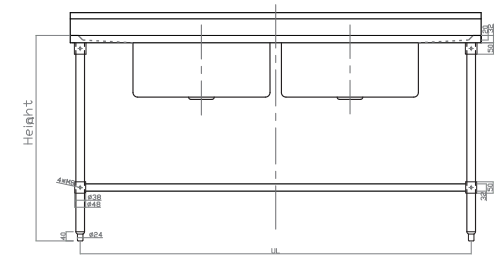

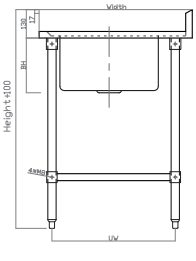

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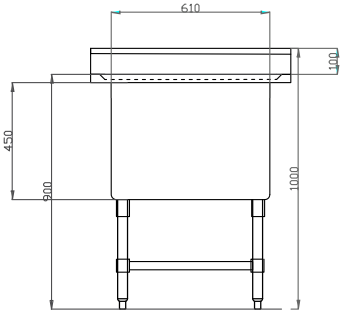
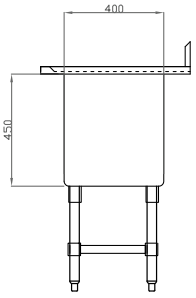
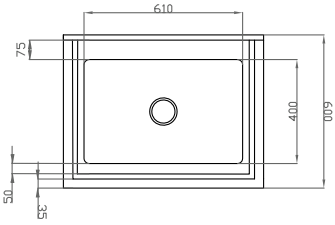
S/S DEEP POT SINKS

- Deep bowl sinks with 100mm high splashback
- Raised lip to channel spills & splashes back into the sink
- All stainless steel construction
- Hygienic & easy to clean
- Flat packed for easy self-assembly
- 304 Stainless Steel bowl
- Adjustable feet
- Taps not supplied
- S/S Bolt Down
- Feet available

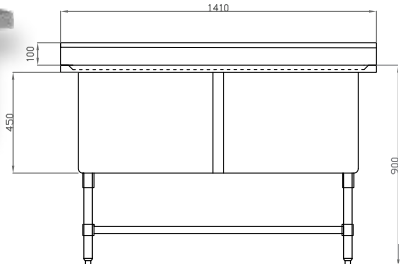
770-6-SSB

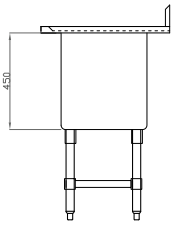


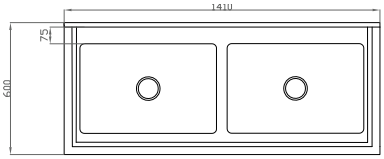




1410-6-DSB



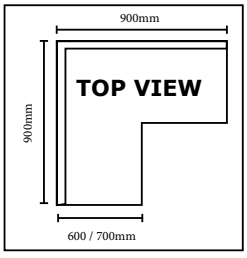




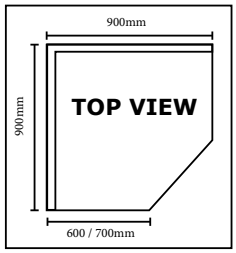
Code	Dimensions (WxDxH mm)
Single Sink: 1x 610x400x450	
770-6-SSB	770x600x900

Code	Dimensions (WxDxH mm)
Double Sink: 2x 610x400x450	
1410-6-DSB	1410x600x900

CORNER WORK BENCH WITH SPLASHBACK & UNDERSHELF



Code	Dimensions (WxDxH mm)
600D x 900H mm	
0900-6-WBCB	900x900x900
700D x 900H mm	
0900-7-WBCB	900x900x900



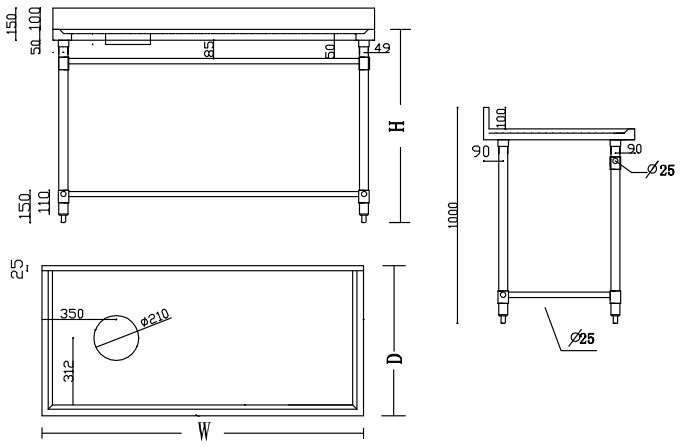
Code	Dimensions (WxDxH mm)
600D x 900H mm	
0900-6-WBCB/H	900x900x900
700D x 900H mm	
0900-7-WBCB/H	900x900x900

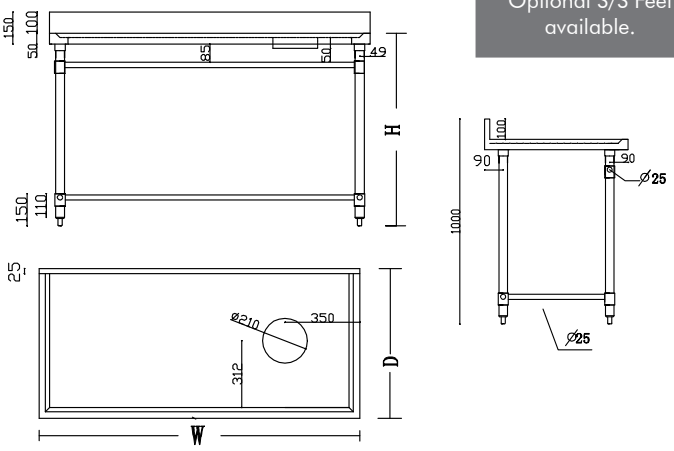
Prices and specifications are subject to change without notice. Pictures are for illustrative purpose and final product may differ

MODULAR SYSTEMS

S/S WASTE HOLE BENCH WITH SPLASHBACK

Optional S/S Feet available.



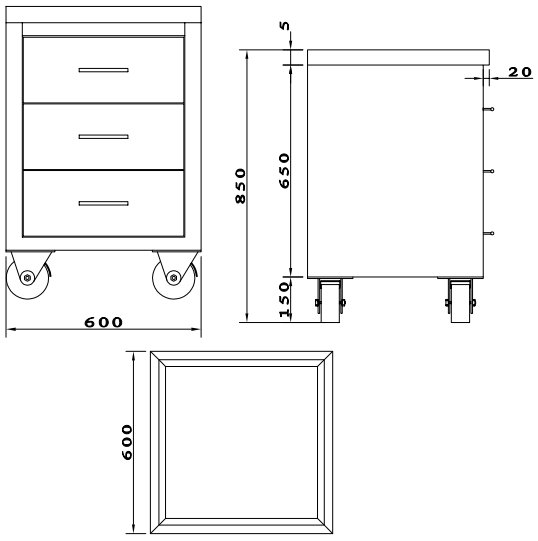


Code	Dimensions (WxDxH mm)
Hole on the right	
SWCB-7-1200	1200x700x900+100

Code	Dimensions (WxDxH mm)
Hole on the left	
SWCB-7-1200R	1200x700x900+100

QUALITY 304 S/S MOBILE BENCH WITH 3 DRAWERS

- Drawers come fully assembled



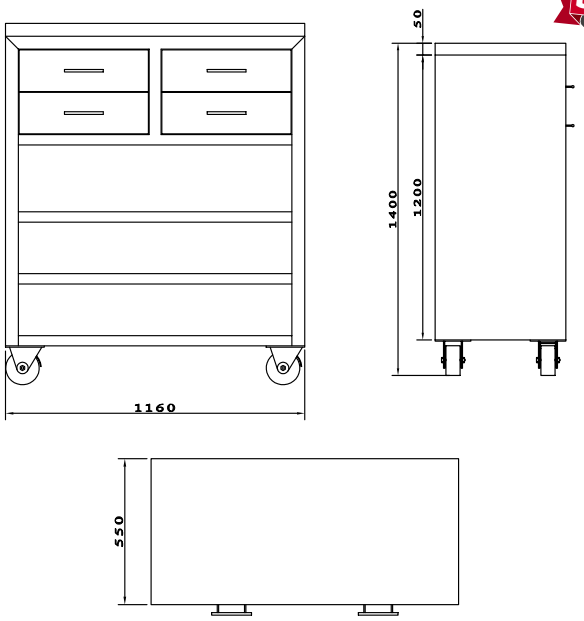
Stone Tops also available

Code	Dimensions (WxDxH mm)
MDS-6-700	700x600x900

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

QUALITY 304 S/S MOBILE CABINET WITH DRAWERS & SHELVES

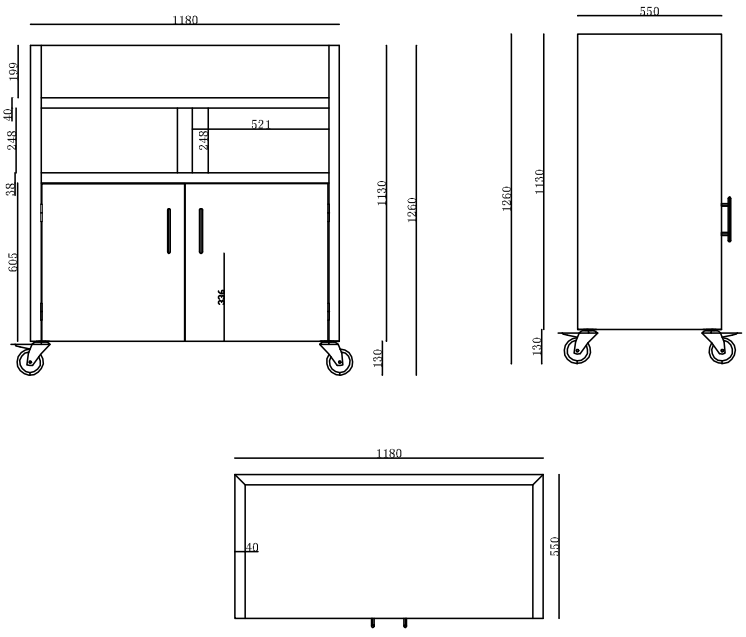
- Cabinets come fully assembled



Code	Dimensions (WxDxH mm)
MS116	1160x540x1400

HIGH QUALITY S/S CABINET

- Cabinets come fully assembled



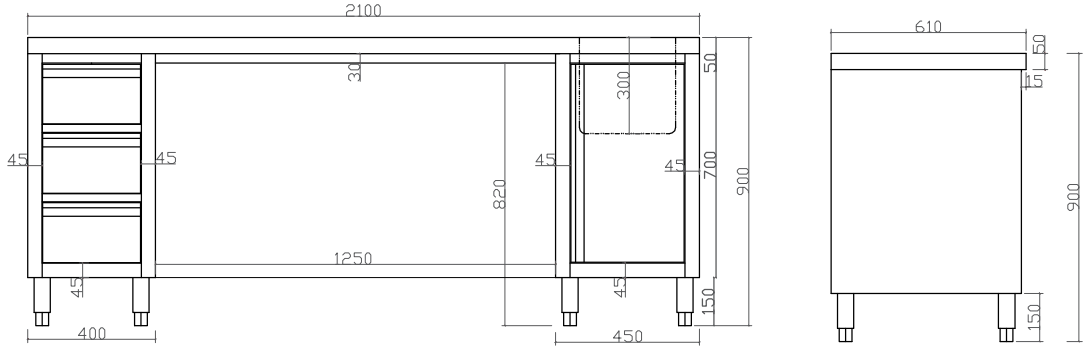
Code	Dimensions (WxDxH mm)
MBS118	1180x550x1260

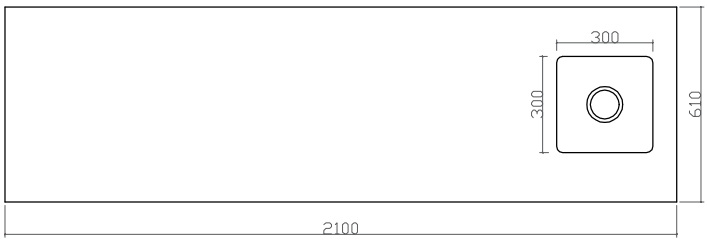
Prices and specifications are subject to change without notice. Pictures are for illustrative purpose and final product may differ

S/S MULTIPURPOSE UTILITY BENCH WITH SINK

- Bowl size: 300mmW×300D×300H
- Cabinets come fully assembled

SS6-2100R-H shown with
Arcadia-G2DP Espresso machine, FE32 rinse tap,
SN-80P ice maker & LG-138HC bar cooler.





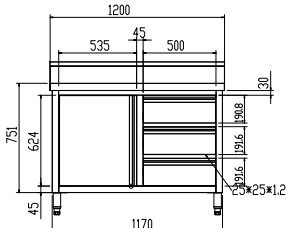
Code	Dimensions (WxDxH mm)
SS6-2100R-H	2100x610x900

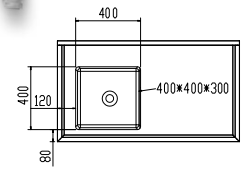
Prices and specifications are subject to change without notice. Pictures are for illustrative purpose and final product may differ

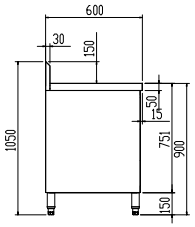
304 S/S KITCHEN TIDY CABINET

- 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

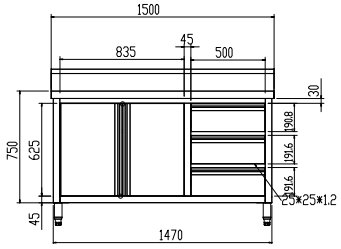
SC-6-1200L-H

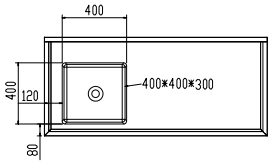


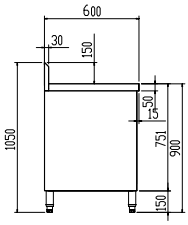




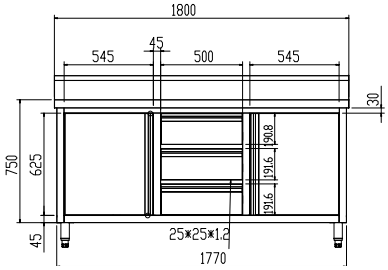
SC-6-1500L-H

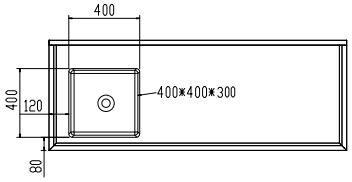


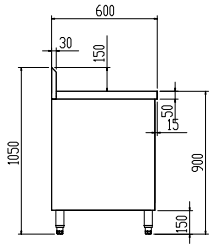




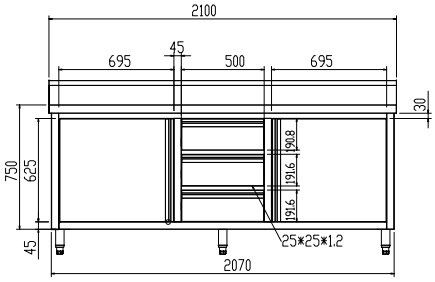
SC-6-1800L-H

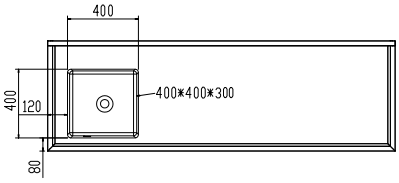


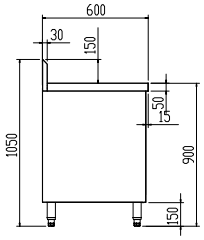




SC-6-2100L-H







Reverse CAD drawings for Right hand Models

Code	Dimensions (WxDxH mm)
Single Sink - 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

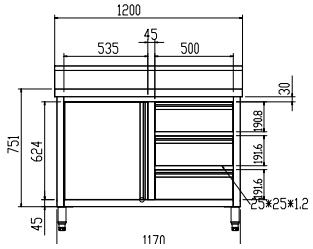
Code	Dimensions (WxDxH mm)
Single Sink - Right	
SC-6-1200R-H	1200x600x900+150
SC-6-1500R-H	1500x600x900+150
SC-6-1800R-H	1800x600x900+150
SC-6-2100R-H	2100x600x900+150

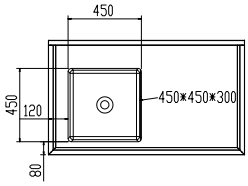
Prices and specifications are subject to change without notice. Pictures are for illustrative purpose and final product may differ

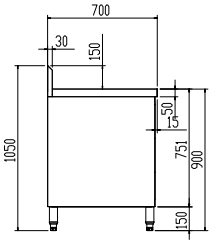
304 S/S KITCHEN TIDY CABINET

- 700mm deep × 900mm high + 150mm splashback
- 90mm Ø drain hole
- "Punched" Bowls
- Bowl size: 450mmW×450D×300H
- 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

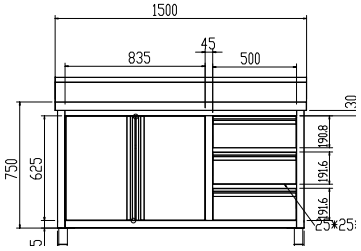
SC-7-1200L-H

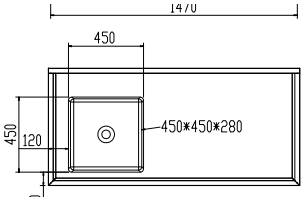


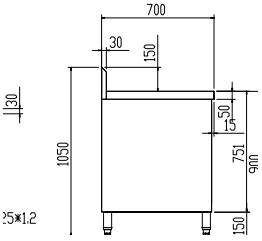




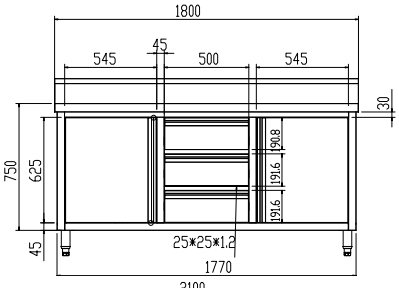
SC-7-1500L-H

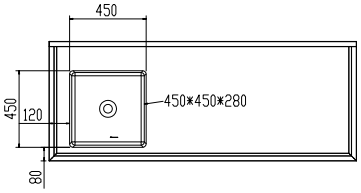


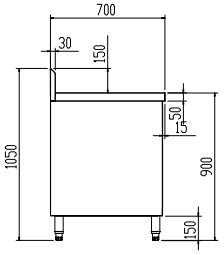




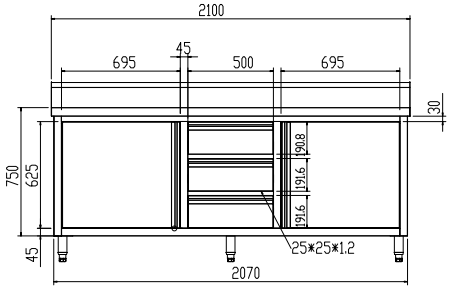
SC-7-1800L-H

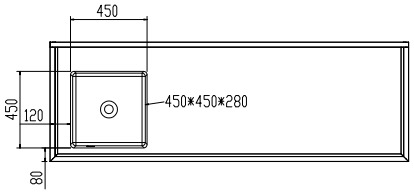


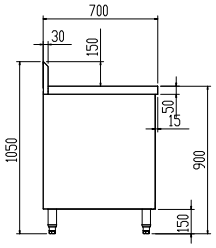




SC-7-2100L-H







Reverse CAD drawings for Right hand Models

Code	Dimensions (WxDxH mm)
Single Sink - Left	
SC-7-1200L-H	1200x700x900+150
SC-7-1500L-H	1500x700x900+150
SC-7-1800L-H	1800x700x900+150
SC-7-2100L-H	2100x700x900+150

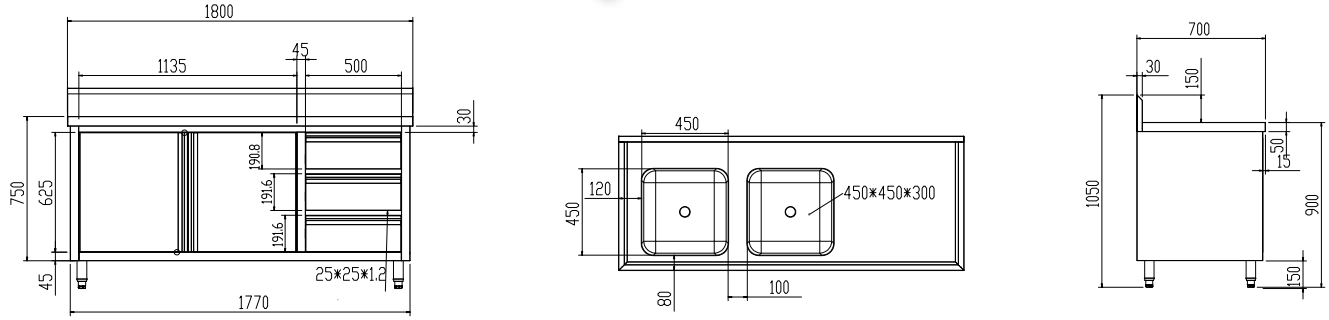
Code	Dimensions (WxDxH mm)
Single Sink - Right	
SC-7-1200R-H	1200x700x900+150
SC-7-1500R-H	1500x700x900+150
SC-7-1800R-H	1800x700x900+150
SC-7-2100R-H	2100x700x900+150

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

304 S/S KITCHEN TIDY CABINET

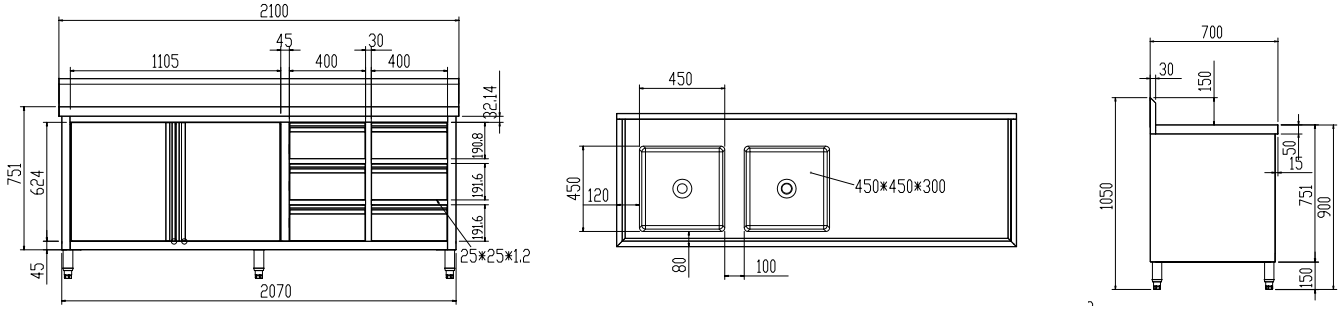
- 700mm deep × 900mm high + 150mm splashback
- 90mm Ø drain hole
- 2x "Punched" Bowls
- Bowl size: 450mmW×450D×300H
- Pre-assembled with all welded joins
- Top 1.2mm; SUS304 grade s/s
- Doors & drawers are 0.9mm S/S
- Cabinets come fully assembled
- Tops have reinforced lining
- Cabinets come fully assembled

DSC-1800L-H



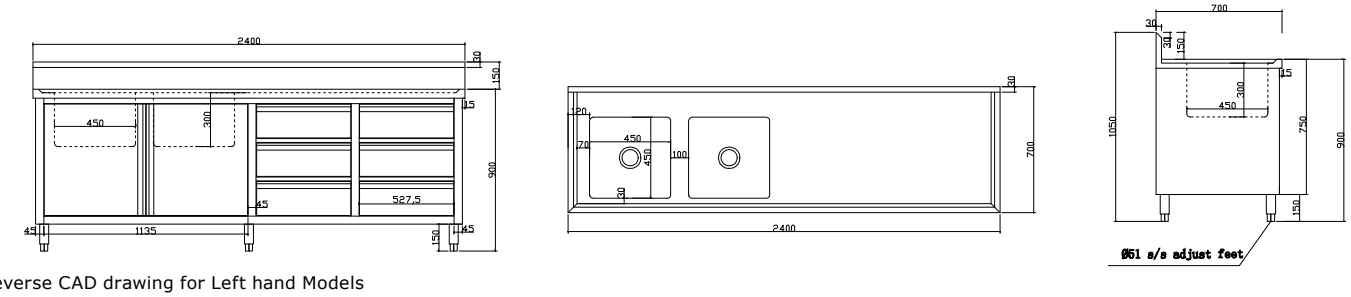
Reverse CAD drawing for Right hand Models

DSC-2100L-H



Reverse CAD drawing for Right hand Models

DSC-2400L-H



Reverse CAD drawing for Left hand Models

Code	Dimensions (WxDxH mm)
Double Sink – Left	
DSC-1800L-H	1800x700x900+150
DSC-2100L-H	2100x700x900+150
DSC-2400L-H	2400x700x900+150

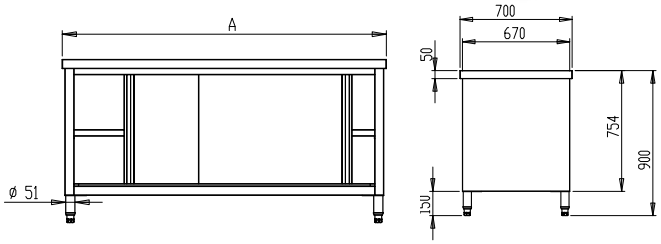
Code	Dimensions (WxDxH mm)
Double Sink – Right	
DSC-1800R-H	1800x700x900+150
DSC-2100R-H	2100x700x900+150
DSC-2400R-H	2400x700x900+150

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

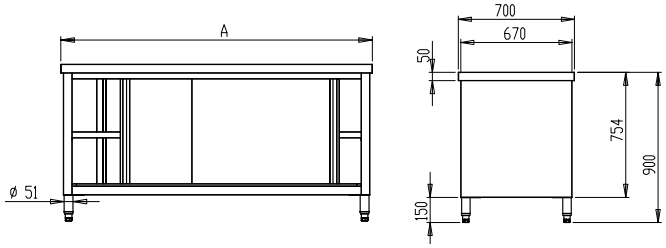
QUALITY 304 S/S KITCHEN TIDY WITH DOORS

- Tops have reinforced lining
- Cabinets come fully assembled

DTHT



STHT



Code	Dimensions (WxDxH mm)
Single Side - 600mm Deep	
DTHT6-1200-H	1200x600x900
DTHT6-1500-H	1500x600x900
DTHT6-1800-H	1800x600x900

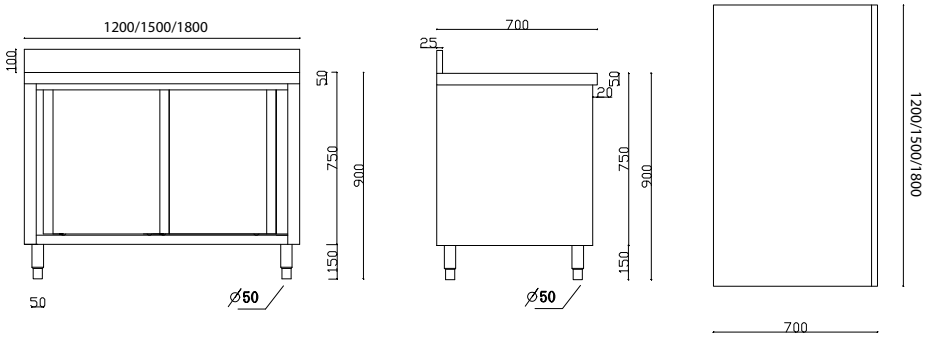
Code	Dimensions (WxDxH mm)
Pass-Thru - 600mm Deep	
STHT6-1200-H	1200x600x900
STHT6-1500-H	1500x600x900
STHT6-1800-H	1800x600x900

Code	Dimensions (WxDxH mm)
Single Side - 700mm Deep	
DTHT-1200-H	1200x700x900
DTHT-1500-H	1500x700x900
DTHT-1800-H	1800x700x900

Code	Dimensions (WxDxH mm)
Pass-Thru - 700mm Deep	
STHT-1200-H	1200x700x900
STHT-1500-H	1500x700x900
STHT-1800-H	1800x700x900

QUALITY 304 S/S KITCHEN TIDY WITH DOORS & SPLASHBACK

- Cabinets come fully assembled



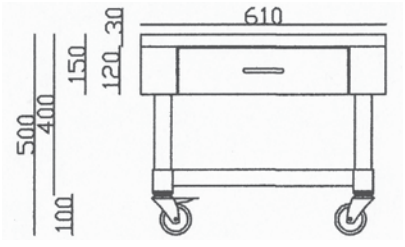
Code	Dimensions (WxDxH mm)
DTHT-1200B-H	1200x700x900+150
DTHT-1500B-H	1500x700x900+150
DTHT-1800B-H	1800x700x900+150

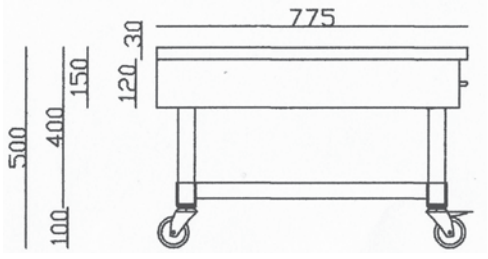
Prices and specifications are subject to change without notice. Pictures are for illustrative purpose and final product may differ

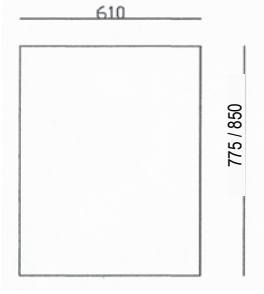
304 S/S WORK BENCH WITH DRAWERS & UNDERSHELF

MODULAR SYSTEMS

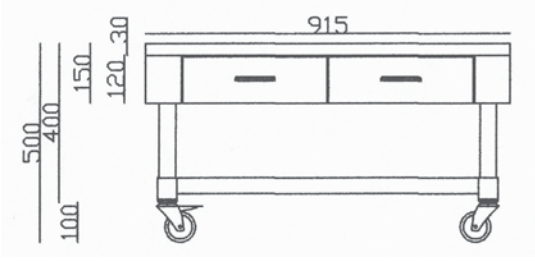
SWBD7-1/ SWBD8-1

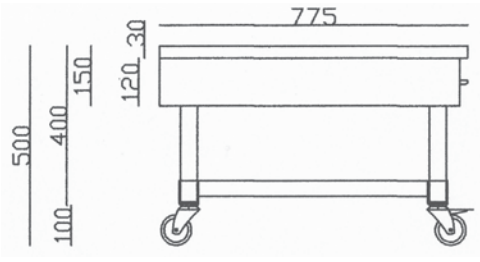


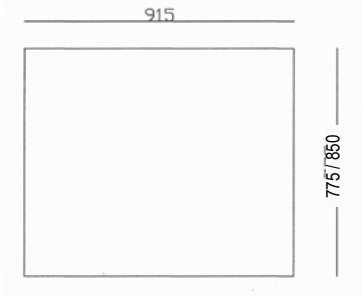




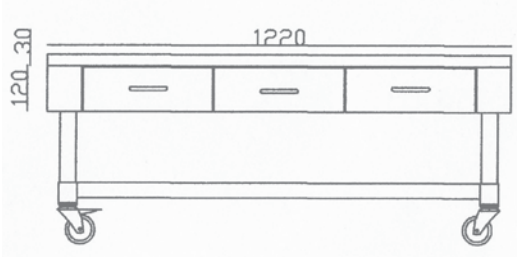
SWBD7-2/ SWBD8-2

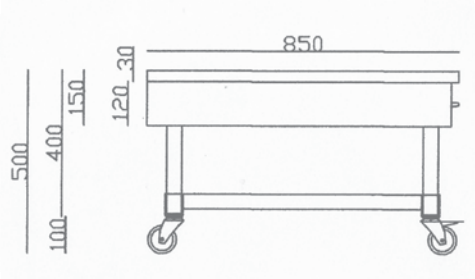


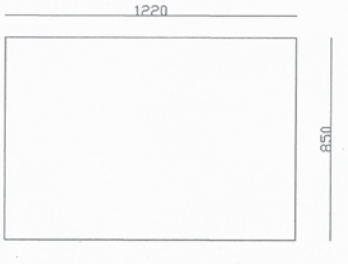




SWBD8-3







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

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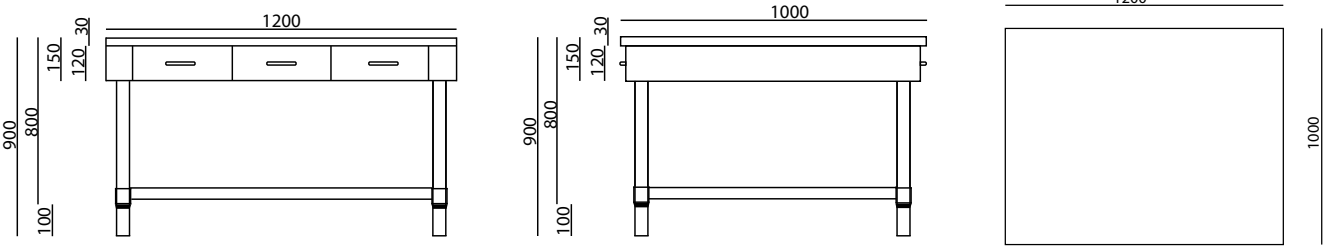
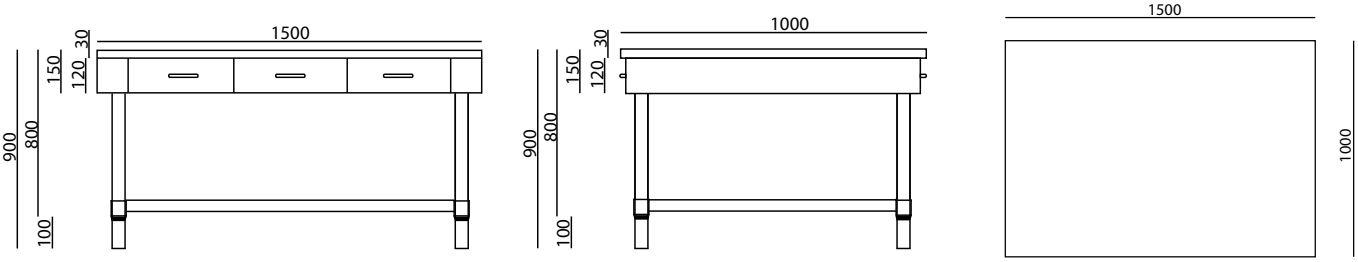
CENTRE ISLAND WORK BENCH WITH DRAWERS BOTH SIDES & UNDERSHELF

Shown with WBO1-1800 Overshelf

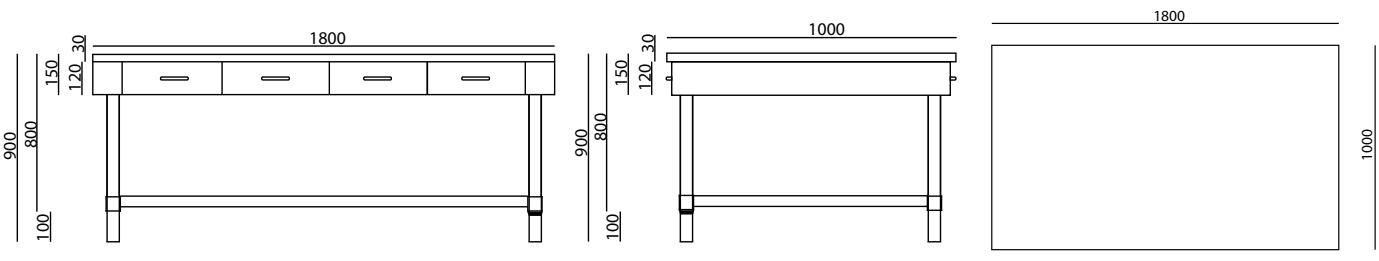
SWBD10-1200



SWBD10-1500



SWBD10-1800



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

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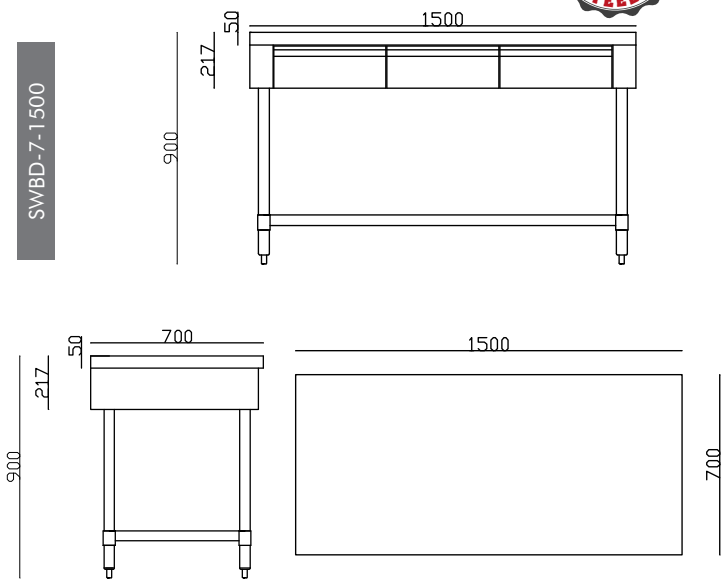
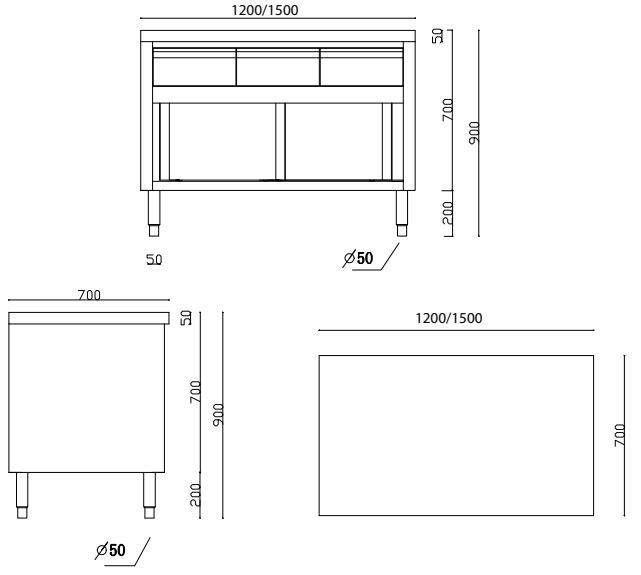
QUALITY 304 S/S KITCHEN TIDY WITH 3 DRAWERS



Code	Drawers	Dimensions (WxDxH mm)
600mm Deep		
SWBD-6-0900	2	900x600x900
SWBD-6-1200	2	1200x600x900
SWBD-6-1500	3	1500x600x900
SWBD-6-1800	4	1800x600x900

Code	Drawers	Dimensions (WxDxH mm)
700mm Deep		
SWBD-7-0900	2	900x700x900
SWBD-7-1200	2	1200x700x900
SWBD-7-1500	3	1500x700x900
SWBD-7-1800	4	1800x700x900

QUALITY 304 S/S KITCHEN TIDY WITH 3 DRAWERS & DOORS



Code	Dimensions (WxDxH mm)
600mm Deep	
SKTD6-1200	1200x600x900
SKTD6-1500	1500x600x900

Code	Dimensions (WxDxH mm)
700mm Deep	
SKTD-1200	1200x700x900
SKTD-1500	1500x700x900

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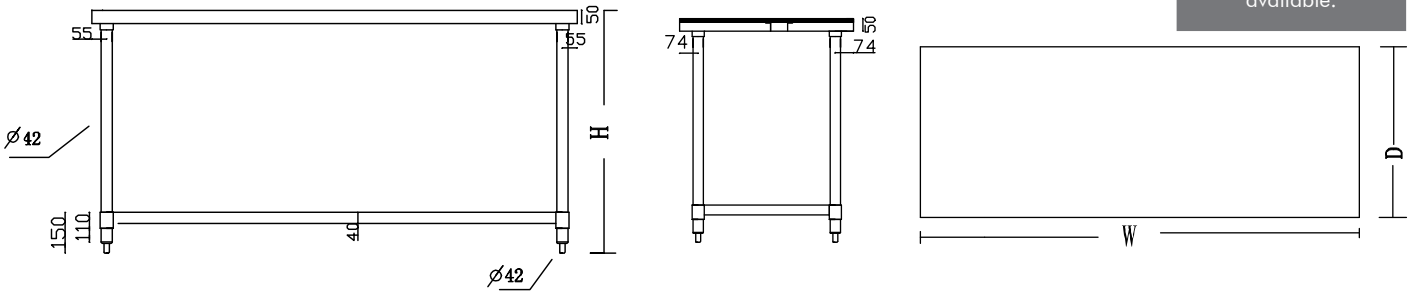
PREMIUM S/S WORK TABLES WITH UNDERSHELF

- 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 & tools
- Hygienic & easy to clean
- Flat packed for easy self-assembly
- S/S bolt down feet available.

Optional S/S 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

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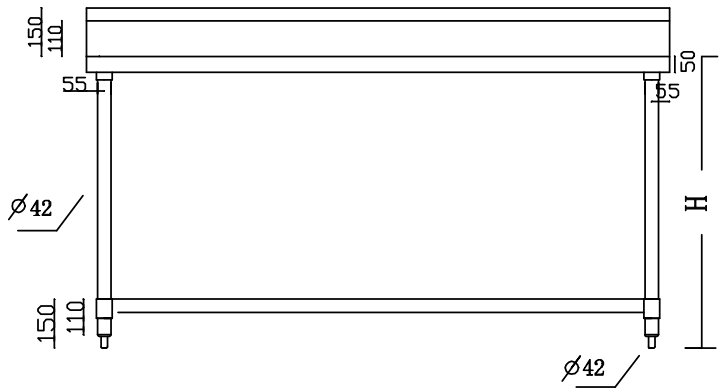
PREMIUM S/S WORK TABLES WITH UNDERSHELF WITH SPLASHBACK

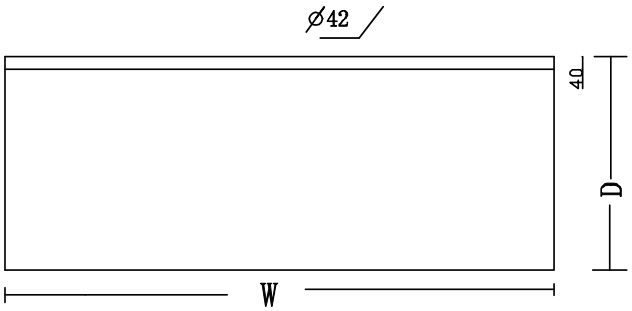
MODULAR SYSTEMS

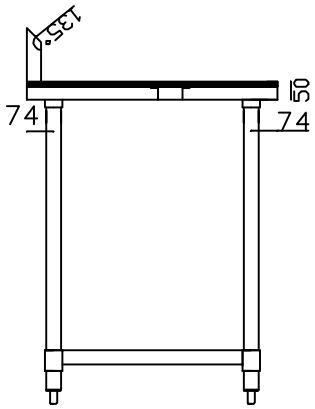
- 600mm deep or 700mm deep
- Solid S/S 'U' channel reinforcement, 1.2mm thick
- Under benchtops & undershelves
- 1.0mm S/S with
- Adjustable S/S bullet feet
- 1.2mm thick 304 grade S/S undershelves
- with solid 'U' channel
- 304 grade S/S Splashbacks – 150mm high; 30mm deep
- Come with instruction manual & 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.

"U" Channel

Optional S/S Feet available.







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

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CORNER WORK BENCH WITH SPLASHBACK & UNDERSHELF

MODULAR SYSTEMS

- 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

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S/S SINK BENCHES WITH POT SHELF

MODULAR SYSTEMS

- 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
- Hygienic & easy to clean
- Come with instruction manual & tools
- Flat packed for easy self-assembly
- 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

SSB7-1200L/A

DSB6-1500C/A

Code	Dimensions (WxDxH mm)
600Dx900H – Single Sink 400x400x300	
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
SSB6-2400R/A	2400x600x900

Code	Dimensions (WxDxH mm)
700Dx900H – Single Sink 450x450x300	
SSB7-1200L/A	1200x700x900
SSB7-1200R/A	1200x700x900
SSB7-1200C/A	1200x700x900
SSB7-1500L/A	1500x700x900
SSB7-1500R/A	1500x700x900
SSB7-1500C/A	1500x700x900
SSB7-1800L/A	1800x700x900
SSB7-1800R/A	1800x700x900
SSB7-1800C/A	18400x700x900

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

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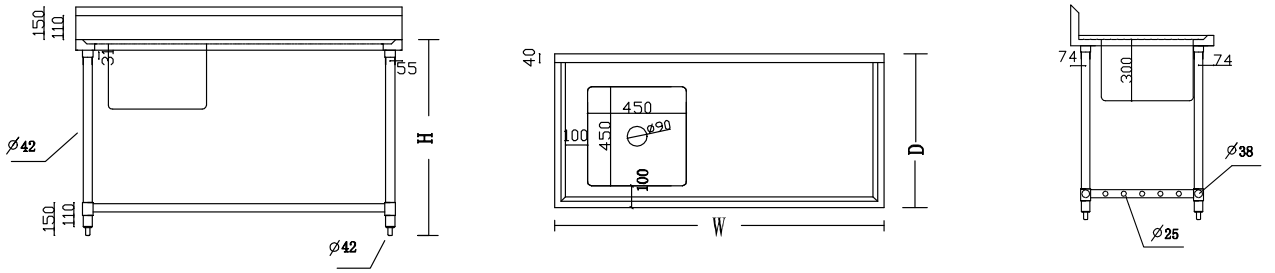
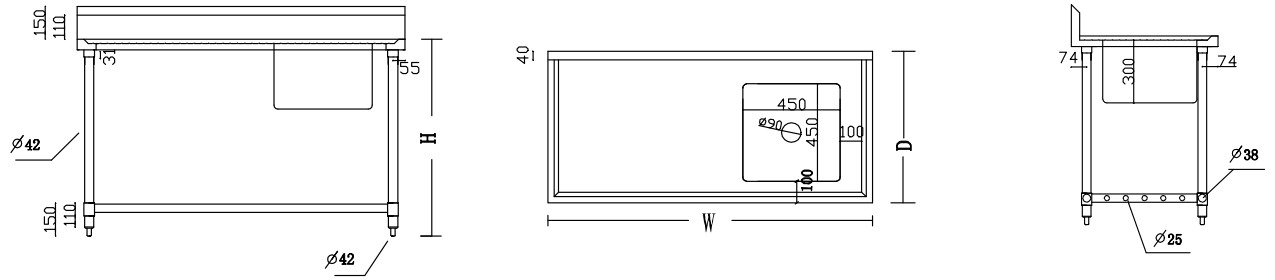
MODULAR SYSTEMS

-SSBL



-SSBR



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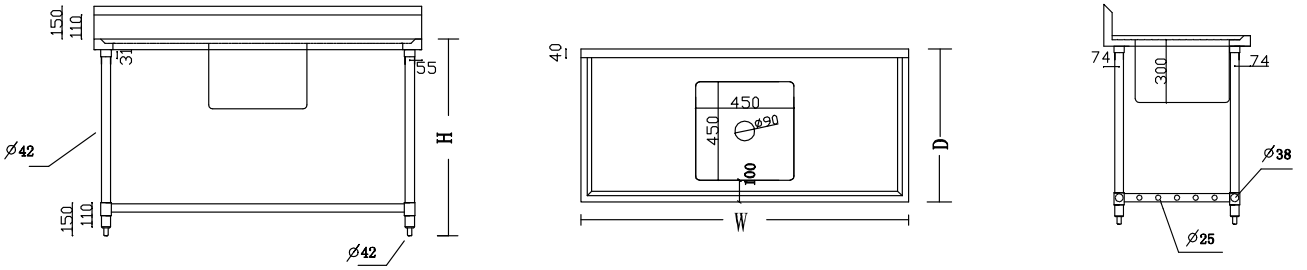

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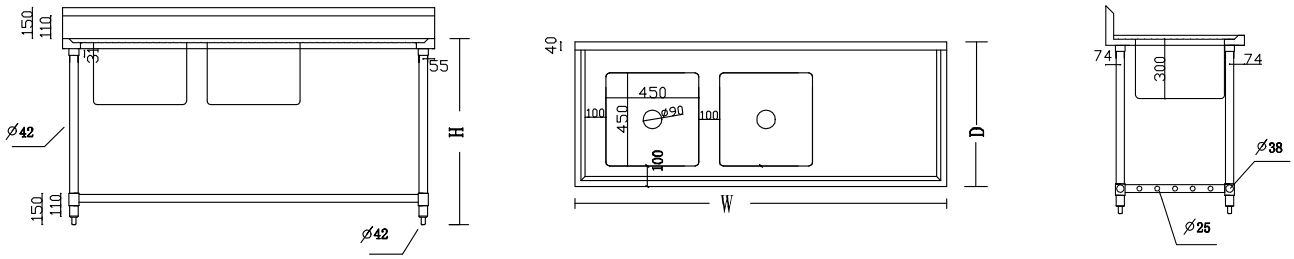

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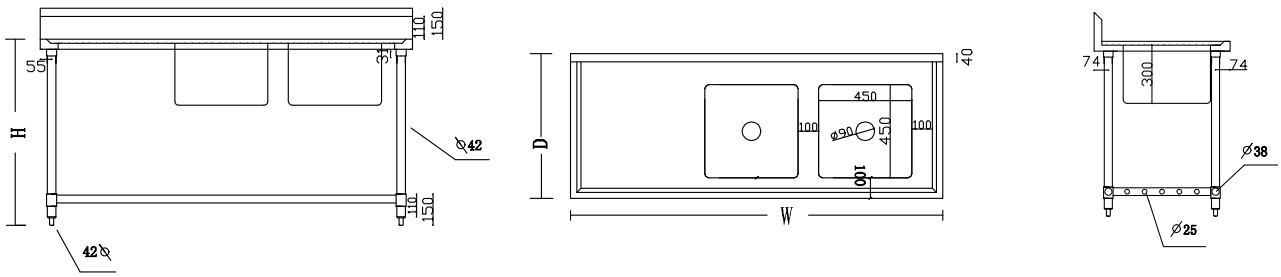

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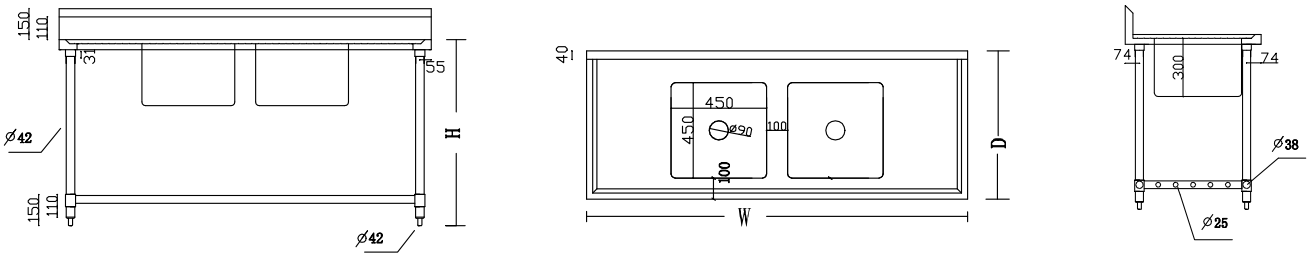

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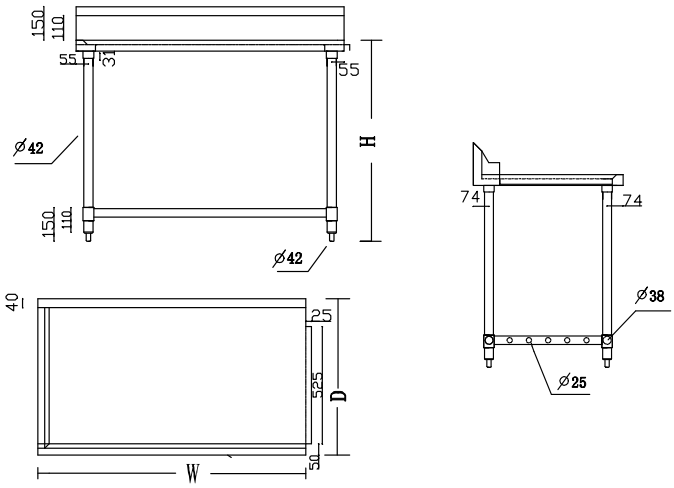
QUALITY 304 S/S OUTLET TABLE WITH POT SHELF

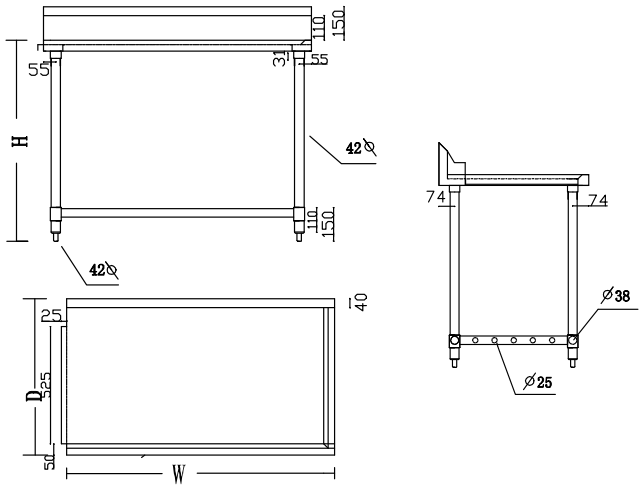
MODULAR SYSTEMS

- 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

Baskets not included



Right Hand Outet attaches to Left side of dishwasher



Left Hand Outlet attaches to Right side of dishwasher

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

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

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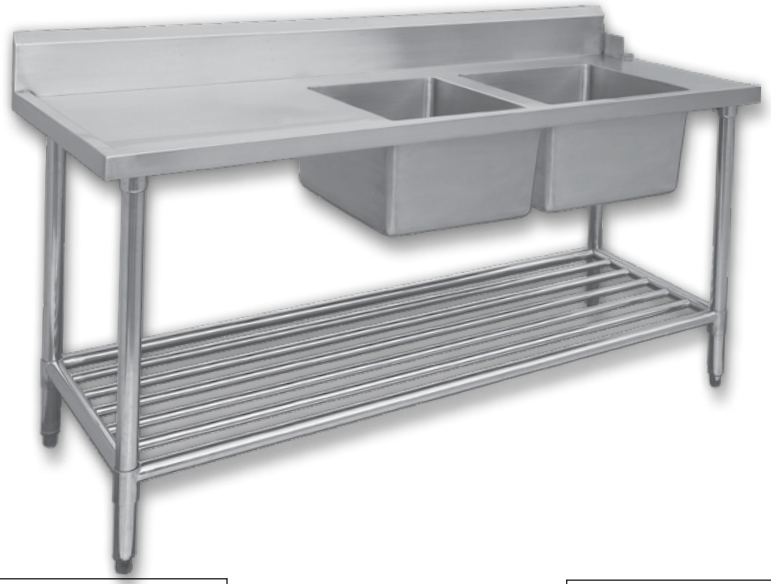
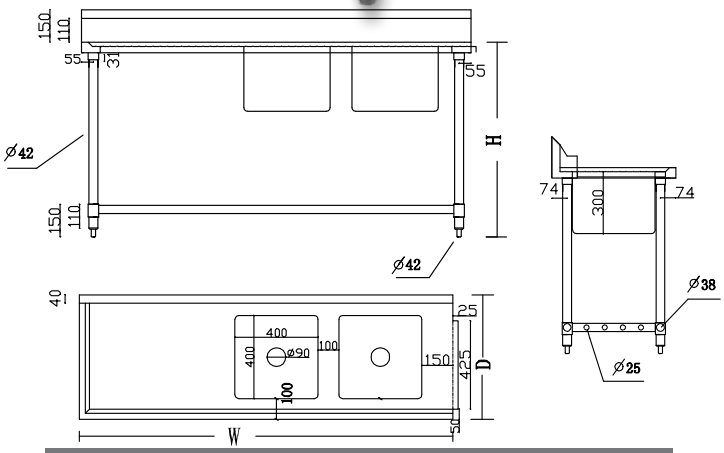
QUALITY 304 S/S SINK INLET WITH POT SHELF

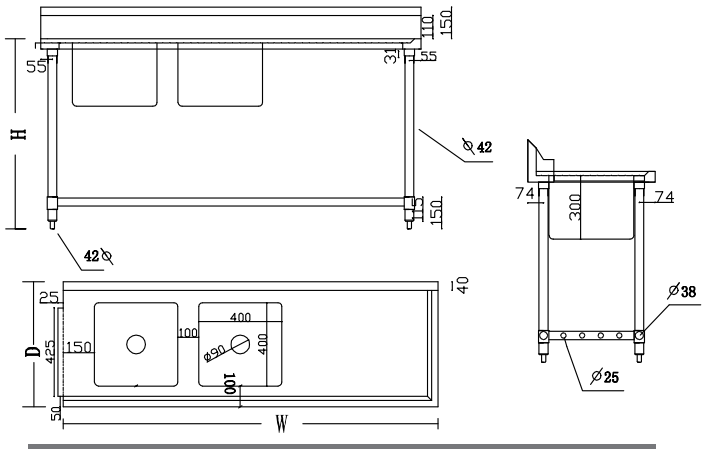
- Dishwasher benches are solid 1.2mm 304 grade S/S backed with XPS board & lined with zinc plated steel panel
- 700mm deep/ 600mm S/S adjustable feet.
- Pot Undershelves are 1.0mm 304 grade S/S (18/8); BA finish
- Outer frame tubes: 1.0mm S/S
- 5 × inner tubes: 1mm S/S
- Splashbacks are 304 grade S/S & 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



Optional S/S Feet available



Right Hand Inlet attaches to Left side of dishwasher



Left Hand Inlet attaches to Right side of dishwasher

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

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

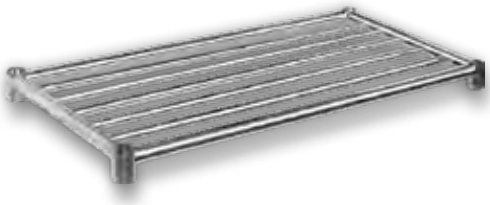
EXTRA TABLE SHELVES FOR PREMIUM RANGE

MODULAR SYSTEMS

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

Code	Width (mm)
Solid Undershelves - 490mm Deep	
SUS6-0600/A	490
SUS6-0900/A	790
SUS6-1200/A	1090
SUS6-1500/A	1390
SUS6-1800/A	1690
SUS6-2100/A	1990
SUS6-2400/A	2290

Code	Width (mm)
Solid Undershelves - 590mm Deep	
SUS7-0600/A	490
SUS7-0900/A	790
SUS7-1200/A	1090
SUS7-1500/A	1390
SUS7-1800/A	1690
SUS7-2100/A	1990
SUS7-2400/A	2290



Code	Width (mm)
Pot Rack Undershelves - 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 Undershelves - 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

Code	Width (mm)
Leg Bracing - 490mm Deep	
LB6-0600/A	490
LB6-0900/A	790
LB6-1200/A	1090
LB6-1500/A	1390
LB6-1800/A	1690
LB6-2100/A	1990
LB6-2400/A	2290

Code	Width (mm)
Leg Bracing - 590mm Deep	
LB7-0600/A	490
LB7-0900/A	790
LB7-1200/A	1090
LB7-1500/A	1390
LB7-1800/A	1690
LB7-2100/A	1990
LB7-2400/A	2290

EXTRA TABLE SHELVES FOR ECONOMIC RANGE

• Suitable for best value economic workbench & sink models ending with WB, WBB, SSB, DSB, & DSBD

Code	Width (mm)
Solid Undershelves - 450mm Deep	
0600-SUS6	490
0900-SUS6	790
1200-SUS6	1090
1500-SUS6	1390
1800-SUS6	1690
2100-SUS6	1990
2400-SUS6	2290

Code	Width (mm)
Solid Undershelves - 550mm Deep	
0600-SUS7	490
0900-SUS7	790
1200-SUS7	1090
1500-SUS7	1390
1800-SUS7	1690
2100-SUS7	1990
2400-SUS7	2290

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

S/S LEG AND CASTOR KITS

Code	Quantity
Bolt down feet	
DM-FEET	1

PREMIUM RANGE

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

Code	Quantity
42mmØ; 1.0mmS/S x 100mmØ castor x 850mm High	
LC-01/A	2x castor with brake 2x castor no brake
LC-02/A	3x castor with brake 3x castor no brake

ECONOMIC RANGE

Code	Quantity
41 mm Ø x 885mm High	
AELEG	1 leg

Code	Quantity
Economic Range Castors	
CASTOR-D41	2x castor with brake 2x castor no brake

S/S WALL CABINET

Code	Dimensions (WxDxH mm)
WC-0900	900x380x600
WC-1200	1200x380x600
WC-1500	1500x380x600

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

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

S/S PREMIUM RANGE BENCH DRAWER

DR-01/A

DR-02/A

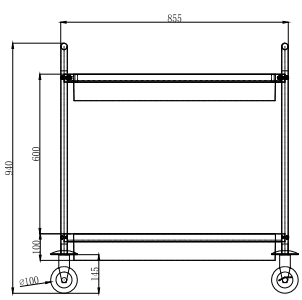
Bench Length	Drawer Fitting Positions No. of Drawers	Position/s
600	0	–
900	1	Centre
1200	1	Centre
1500	1	Centre
1800	1	Centre
2100	2	Left & Right
2400	2	Left & Right

Code	Drawer(s)	Dimensions (WxDxH mm)
DR-01/A	1	480x480x225
DR-02/A	2	480x480x410

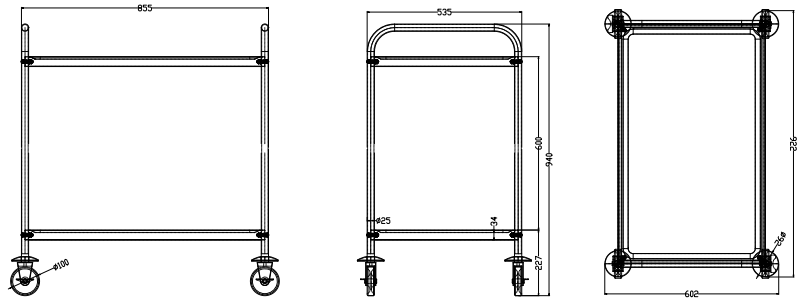
S/S TROLLEYS

- Frames are 25mm²
- Four castors (two lockable)
- Come with instruction manual & tools
- Supplied flat-packed for ease of transport

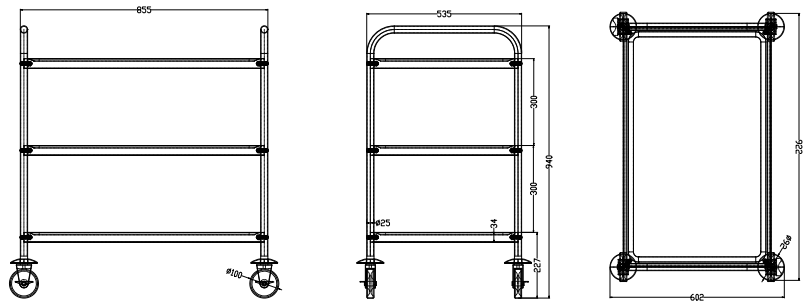
YC-102D



YC-102



YC-103



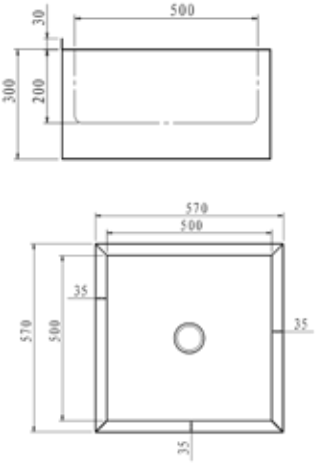
Code	Shelves	Capacity (kg)	Dimensions (WxDxH mm)
YC-102D	2	80	855x535x940
YC-102	2	80	855x535x930
YC-103	3	120	855x535x930

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

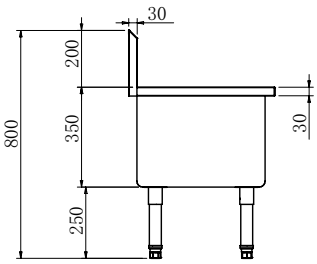
S/S MOP SINKS & SINKS

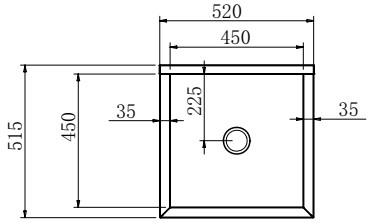
- 90mmØ drain holes
- Tap ware not included

FMS-H



SMS-H





SKBEN01-1818N

Code	Description	Dimensions (WxDxH mm)
FMS-H	Floor Mop Sink	570x570x300
SMS-H	Single Mop Sink	520x515x800
SKBEN01-1818N	Single Sink	584x610x1120

S/S HAND BASIN

MODULAR SYSTEMS

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

304 S/S SINK

Code	Dimensions (WxDxH mm)
S-604030	600x400x300

TAPS

HD4257

FD0020-CCT

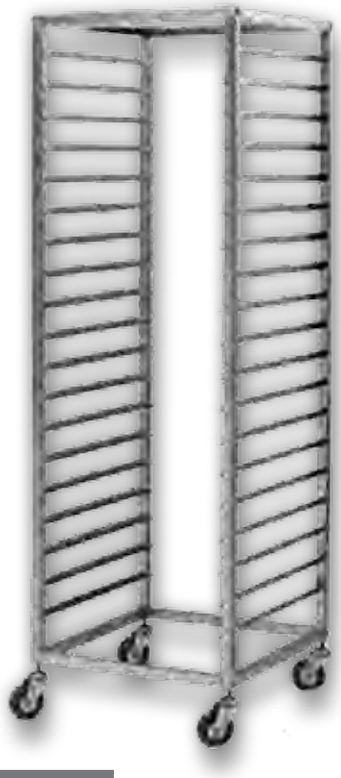
Code	Description
HD4257	330mm High Sink Mixer
FD0020-CCT	700mm High Pre-rinse unit / pot filler

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

MODULAR SYSTEMS

GASTRONORM RACK

- 18 shelf
- Takes 2 × 1/1 GN pans side by side or 600×400 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

HAND SANITISER DISPENSER STAND

- Fits 1L pump bottle

Code	Dimensions (WxDxH mm)
DMN20-1	400x300x1450

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

S/S HOOD WITH TRIPLE FILTERS

MODULAR SYSTEMS

- No ducting required
- 3-stage filter system
- Powerful multi speed, German made, centrifugal blowers
- Fluorescent light over work area
- The hood mounts easily to benchtop

HOOD1200A shown on Kitchen Tidy Cabinet with AT-360B Toaster/Salamander & BEF-172V Electric Fryer

3-STAGE FILTER SYSTEM

1. Stainless Steel vertical filter baffles collect most of the grease and drains to easily removable, easy to clean gutter.
2. Easy clean washable polyester filter collects the rest of the grease
3. Activated carbon filter removes odour

Code	Dimensions (WxDxH mm)	Weight (kg)	Voltage	Power (W/A)
1060 m3/h airflow – 1 high speed motor				
HOOD750A	750x700x1150	55	240	400/10
2120 m3/h airflow – 2 high speed motor				
HOOD1000A	1000x700x1150	65	240	800/10
HOOD1200A	1200x700x1150	75	240	800/10
HOOD1500A	1500x700x1150	85	240	800/10

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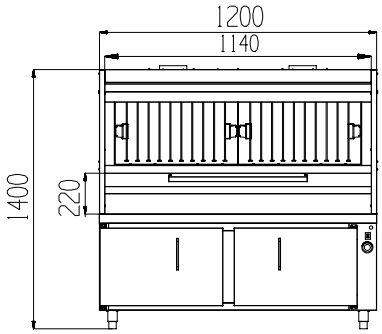
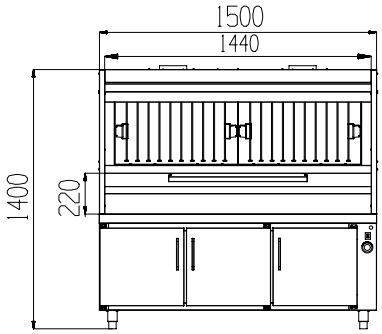
RANGE HOOD AND WORKBENCH SYSTEM

MODULAR SYSTEMS

- Made for electrical appliances up to 8kw each
- Can handle a 3-phase unit
- Fit up 3 or 4 appliances
- Quiet motor with plenty of suction power
- Made in 304 stainless steel for easy cleaning
- LED lights for great illumination when cooking
- Fitted with 3 standard removable filters
- Fitted with a Polyester Filter (that you change every 8-12 weeks)
- Fitted with a carbon filter (that you change every 12 months)
- Comes standard on heavy duty legs for a sturdy operation



HB1200



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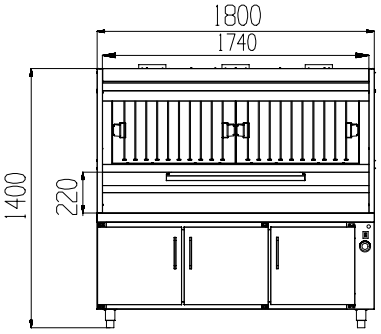

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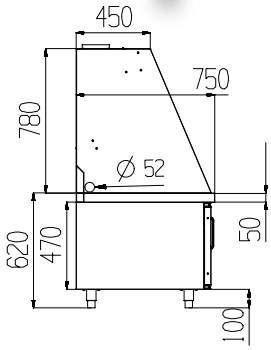


Code	Dimensions (WxDxH mm)	Weight (kg)	Voltage	Power (W/A)
750mm Deep				
HB1200-750	1200x750x1400	95	240	800/10
HB1500-750	1500x750x1400	105	240	800/10
HB1800-750	1800x750x1400	125	240	800/10
850mm Deep				
HB1500-850	1500x850x1400	115	240	800/10
HB1800-850	1800x850x1400	135	240	1200/10

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

4 TIER SHELVING KITS

MODULAR SYSTEMS

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

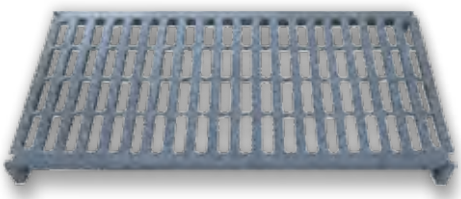
Code	Description
CASTORWITHOUTBRAKE	Castor without brake
CASTORWITHBRAKE	Castor with brake
POST-CAP	Post Cap
LOCKINGCLIP	Locking Clip
N-CLIP	Shelf Clip
WSP008	Post Clamp
B-POST/910MM	Set of 4 Posts – 910mm High
B-POST/1880MM	Set of 4 Posts – 1880mm High
B-POST/2184MM	Set of 4 Posts – 2184mm High

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

POLY COATED STEEL WITH VENTED SHELVES KITS

MODULAR SYSTEMS

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 × 455 mm deep.



Code	Dimensions (WxDxH mm)
4 Teir Vented Shelving Kit	
PSU18/36	910x455x1800
PSU18/48	1220x455x1800
PSU18/60	1525x455x1800
PSU18/72	1825x455x1800

Code	Dimensions (WxDxH mm)
4 Teir Add-On Vented Shelving Kit	
PSA18/36	910x455x1800
PSA18/48	1220x455x1800
PSA18/60	1525x455x1800
PSA18/72	1825x455x1800

Code	Dimensions (WxD mm)
Additional Vented Shelves (each)	
PVK18/36	910x455
PVK18/48	1220x455
PVK18/60	1525x455
PVK18/72	1825x455

Code	Description
PCC	2x Corner Connectors

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

F.E.D. CUSTOM BENCHING

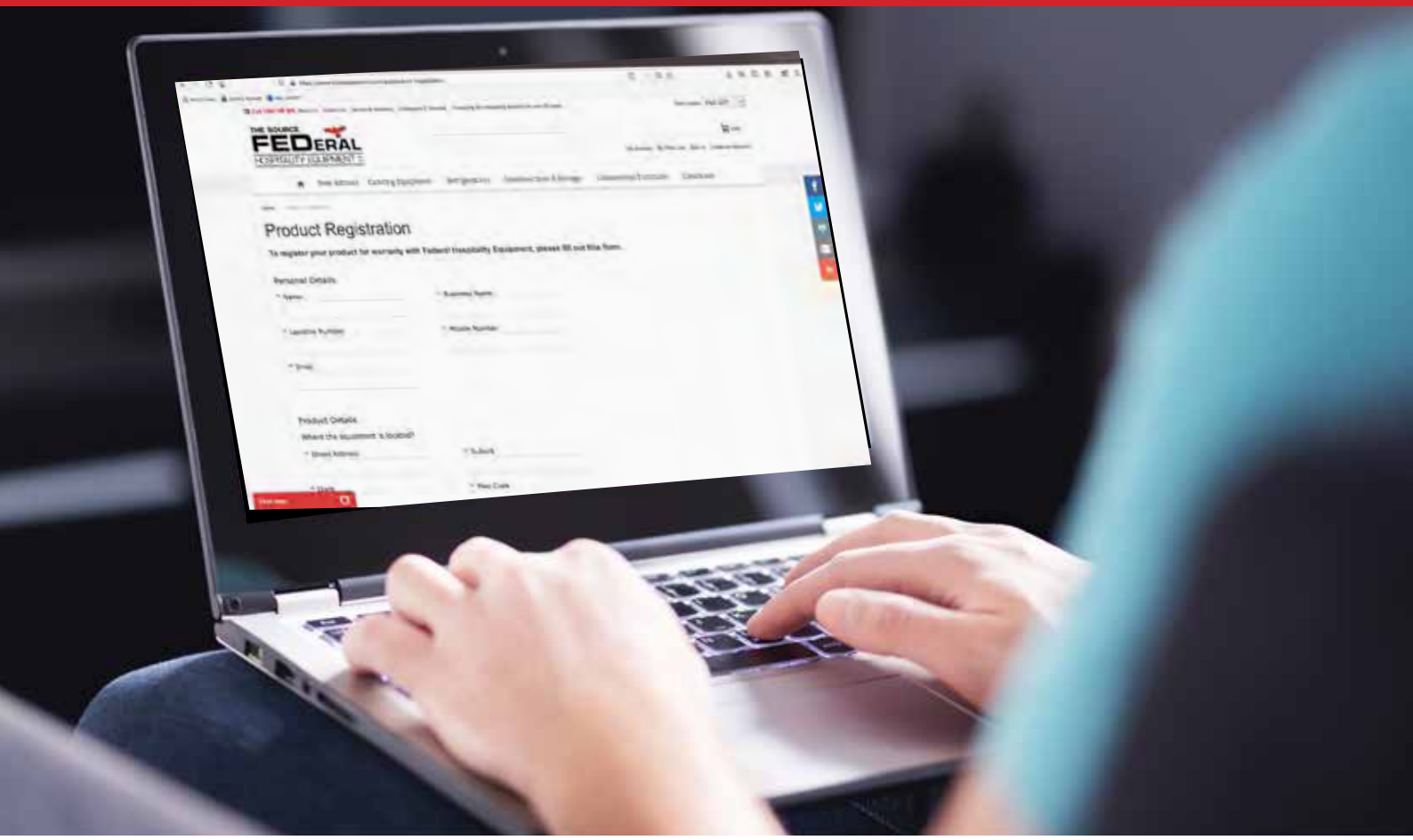
Custom built stainless steel benching made to order at very competitive prices. Simply provide us with a spec. sheet / drawing and we will quote for the job within 24 hours.

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

- **Made to Measure**
- **Very competitively priced**
- **Produced in 5 - 6 weeks**

Our custom benches are of the highest quality workmanship and are all Quality 304 Grade Stainless Steel construction (no galvanised legs, liners, backings or shelves).

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

1.1 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.

1.2 No amendment, alteration, waiver or cancellation of any of these Terms is binding on the FHE unless confirmed by the FHE in writing.

1.3 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

2.1 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.

2.2 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.

2.3 Unless otherwise agreed and expressed in writing, payment is required prior to Goods being collected or delivered.

2.4 Payment is deemed received only upon receipt of cash or cleared funds.

2.5 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

3.1 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.

3.2 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.

4 RE-SALE OF GOODS – TRUSTEE SELLER

4.1 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.

4.2 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 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

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 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.

4.3 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 recent).

5 DEFAULT

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

5.1.1 The 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).

5.2 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.

5.3. If the Customer does not comply with the Default Notice within the time required under clause 5.2:

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.

5.3.2 the 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.

5.3.3 the 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.

5.3.4 The Customer also agrees to indemnify and hold FHE harmless for all reasonable costs 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.

5.3.5 FHE 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.

5.3.6 The 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 termination, the Customer:

6.1 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

6.2 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.

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

7.1 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.

7.2 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

7.3 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 less FHE's reasonable costs incurred in retrieving same.

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

8.1 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;

8.2 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;

8.3 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.

8.4 the Customer must provide to FHE, a monthly statement by the 15th of the following month, 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 each.

9 CUSTOMER AS TRUSTEE – If the Customer carries on business as trustee of a trust then the Customer warrants that:

9.1 the Customer enters into the contract as trustee of a trust;

9.2 the Customer has all requisite powers to enter into the contract;

9.3 the beneficiary of the trust approves the purchase of the Goods on these Terms; and

9.4 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

9.5 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.

10.2 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 Customer is liable for payment of such amounts in addition to the purchase Price.

12 DELIVERY DATE, DELIVERY & FAILURE TO DELIVER

12.1 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.

12.2 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, without further liability or recourse by the Customer for any inconvenience caused to the Customer, including any loss or cost incurred by the Customer.

12.3 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.

12.4 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 expense.

12.5 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

13.1 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.

13.2 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.

13.3 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

14.1 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;

14.2 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.

14.3 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

Customer, on any account under other contracts between the Parties and fourthly in payment of any balance to the Customer.

14.2 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

16.1 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 SGA.

18.2 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

18.2.3 refund 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

19.1 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

19.2 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 (7) days of the day of delivery

19.3 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;

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);

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.

19.3.16 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.

19.4 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 warranty.

19.5 The warranty is void 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.

19.6 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.

19.7 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.

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

19.9 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, or, FHE's closest official 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 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.

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.

22 SPECIFICATIONS

22.1 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 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.

22.2 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

22.3 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

24.1 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.

24.2 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

29.1 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.

29.2 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 circumstances that will assist both in settling the dispute;

29.3 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.

31 GUARANTORS

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

31.2 All guarantors acknowledge that FHE is not obliged to seek redress from the Customer before seeking to rely on the personal guarantees provided.

31.3 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.

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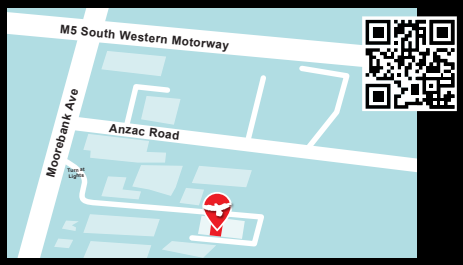

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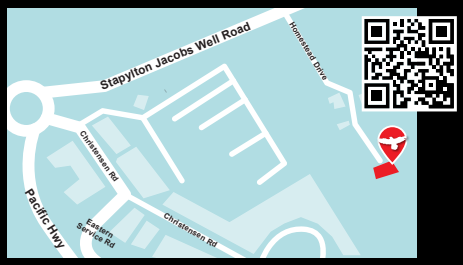

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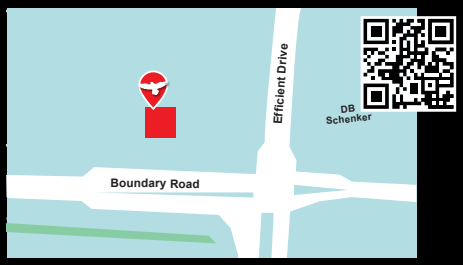

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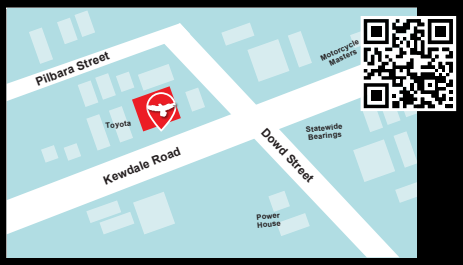

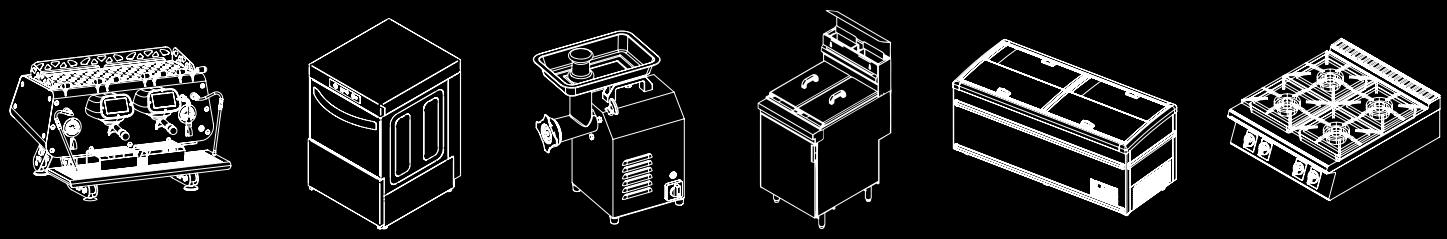

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