FEDERAL
HOSPITALITY EQUIPMENT Pty Ltd

Product Guide 2026



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BEZZERA


FAGOR














IBSC
RoC









NEW PRODUCT

Hundreds of new products in 2026

SUPERMARKET RANGE

SMOKERS

PROOFING CABINETS

FAGOR ELECTRIC RANGE

INDUCTION COOKING

SPEED OVENS

AMBIENT FOOD DISPLAYS

BENCH TOP DISPLAYS

COOKING ROBOT

DISHWASHERS

GELATO DISPLAYS

COMMERCIAL TAPWARE


BAKING
PRE-RINSERS
COMBI OVENS
FRYTOPS
COOKING EQUIPMENT
PROCESSORS
BLENDERS
FEDERAL
HOSPITALITY EQUIPMENT Pty Ltd
REFRIGERATION
STAINLESS
URNS & COFFEE
FRYING
REFRIGERATION
SPEED OVENS
BENCHTOPS
CONVECTION



Defining the commercial kitchen catering space for over 50 years.

With a storied history spanning over 50 years, Federal Hospitality Equipment stands at the forefront of the commercial catering equipment industry. Our legacy is rooted in an unwavering commitment to excellence, innovation, and the provision of comprehensive solutions tailored to the unique needs of our clients. Central to our mission is our in-house service department, ensuring prompt and effective responses to all service requirements, coupled with an impressive stock holding valued at more than 2 million dollars for spare parts. This guarantees our clients have access to the parts they need, when they need them, minimising downtime and enhancing operational efficiency.

Our operational backbone is supported by an expansive infrastructure, including more than 20,000sqm of warehouse space and a dedicated delivery team. This foundation enables us to offer seamless logistics and distribution across our network. With a strong presence in key markets, including over 10 offices spread across China, Australia, and New Zealand, we are strategically positioned to serve our clients with speed and efficiency.

At Federal Hospitality Equipment, quality is not just a goal; it's a promise. Our own quality control and dedicated sourcing teams work relentlessly to ensure that every product meets our stringent standards of excellence. This dedication extends to providing the best solutions to our Australasian customers, ensuring they receive unparalleled value for their investment.

We take pride in offering the largest range of products in Australia and New Zealand, making us the go-to source for commercial catering equipment. From the inception of a concept to the execution of the solution, our one-stop-shop service provider model ensures that every aspect of your catering equipment needs is covered.

As your partner in excellence, Federal Hospitality Equipment is dedicated to empowering your business with quality, reliability, and value, reaffirming our position as the leader in commercial catering equipment solutions in Australasia.


FEDERAL
HOSPITALITY EQUIPMENT Pty Ltd


GAS MAX


thermaster


FED-X


FAGOR
PROFESSIONAL


BEZZERA
MADE IN ITALY SINCE 1901


DITO SAMA


TECNODOM
spa


BONVUE


BENCHSTAR


YASAKI


MODULAR
SYSTEMS


BakerMAX


BLIZZARD
ICE SYSTEMS


ELECTROMAX


Tyrone

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RoboChef

Faster
Smarter
Consistent



HARNESSING THE LATEST AI TECHNOLOGY

Consistent Output
Ensures uniformity in the quality of dishes, regardless of operator's skill level

Labour Cost Savings
Reducing the need for large work-forces

24/7 Operation
Maintain a consistent workflow without disruptions or fluctuations

Energy Efficiency
Efficient and accurate cooking temperature by super-fast induction heating

OUR GUARANTEES

- Purchase with complete peace of mind
- On site product training included at no cost
- Hassle-free product return within 3 months if you are not completely satisfied with your purchase

MSS Cooking Robot Range

NEW PRODUCT



MSS2K
UP TO 180 DISHES
UP TO 2000GRAM DISH
AVG 3 MINS PER DISH



MSS2KPRO
UP TO 180 DISHES
UP TO 2000GRAM DISH
AVG 3 MINS PER DISH



MSS7K
UP TO 120 DISHES
UP TO 7000GRAM DISH
AVG 5 MINS PER DISH



MSS400PRO
UP TO 700 DISHES
UP TO 600GRAM DISH
AVG 3 MINS PER DISH

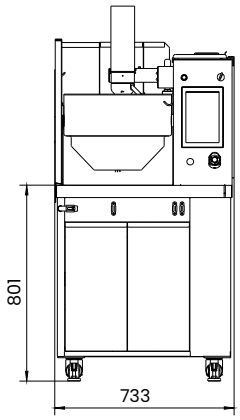
Code	Max Dishes/Day	Dimensions (WxDxH mm)	Pot Size (mm)	Weight (kg)	Temperature (°C)	Voltage (V)	Power (kW/A)
MSS2K	180	720x960x1535	400x400	150	Max 300°C	415	8.7/3~N
MSS2KPRO	180	804x960x1572	400x400	230	Max 300°C	415	12/3~N
MSS7K	120	1000x909x1470	520x520	210	Max 300°C	415	15/3~N
MSS400PRO	700	1100x805x835	220/240/260	130	Max 300°C	415	14/3~N

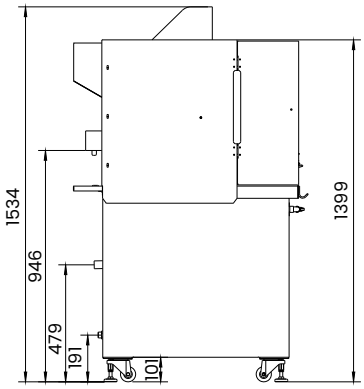
Gas equipment must be commissioned by an authorised technician.
Prices and specifications are subject to change without notice. Pictures are for illustrative purpose and final product may differ.

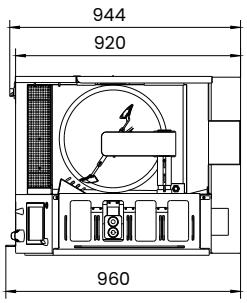
RoboChef



MSS2K

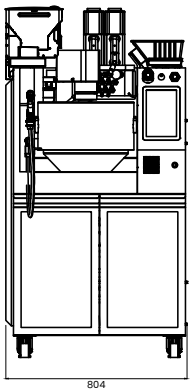


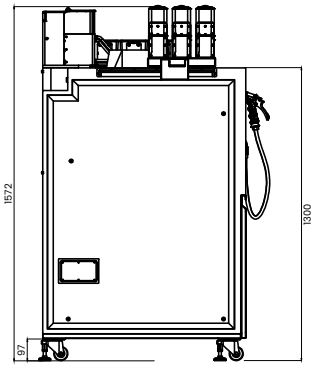


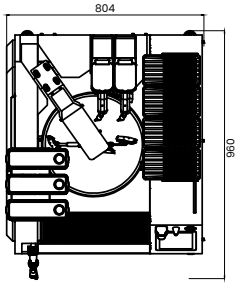




MSS2KPRO

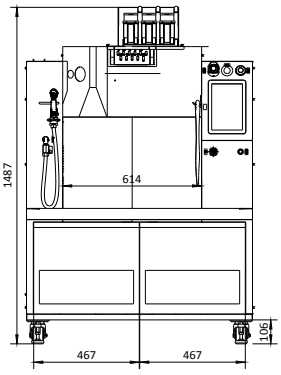


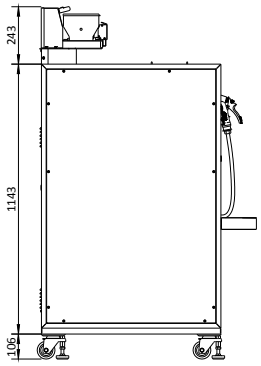


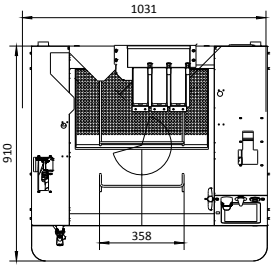




MSS7K

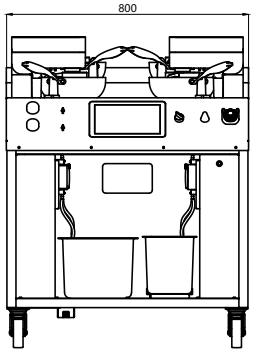


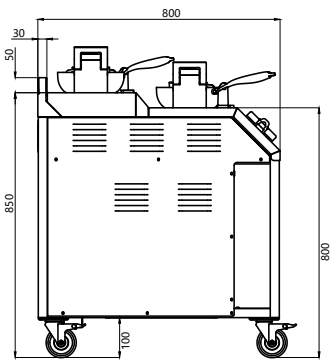


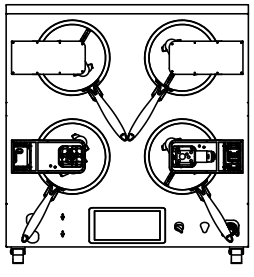




MSS400PRO







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Why choose Bezzera?

The Original Pioneer of Espresso Excellence

In 1901, Luigi Bezzera changed the world of coffee forever by inventing and patenting the first single-serving espresso machine. His groundbreaking innovation perfected the balance of water temperature and pressure, unlocking the rich, aromatic oils in coffee beans. By introducing pressurized steam for milk frothing, Bezzera made it possible to create the silky, velvety textures that define espresso drinks today.

Since then, countless brands—Saeco, Faema, Boema, Nuova Simonelli, Rancilio, La Pavoni, Expobar, Unic, Grimac, Schibello, ECM, San Marino, Brasilia, La San Marco, and Wega—have followed in Luigi's footsteps. Yet, more than a century later, Bezzera remains the machine of choice for coffee specialists and true connoisseurs worldwide.



What sets Bezzera apart?

- Over 120 years of espresso innovation
- Italian engineering at its finest
- Every machine delivers consistent, exceptional results.
- Designed to extract full aroma, flavour, and crema in every cup



Bezzera Semi Professional Machine

The BZ10 is a self-sufficient and versatile espresso machine designed to deliver exceptional coffee for both small and large gatherings. Its advanced independent boiler system and powerful heating elements ensure consistent performance, while the intuitive push-button operation makes brewing effortless. Experience professional-quality coffee, every time.

- Electrically heated group head
- Easy to use level steam and hot water
- Vibration pump, controlled by a push button
- Largest boiler in class 1.5L
- Self contained water tank 3L
- Stainless steel AISI 304 (14301) body



Code	Boiler (L)	Water Tank (L)	Dimensions (WxDxH mm)	Weight (kg)	Voltage	Power (W/A)
BZ10	1.5	3	250x380 x430	19	240	1300/10

Bezzera Doseless Grinder Domestic

The BB005 grinder is designed for semi-professional use, offering both performance and reliability in a sleek, durable design, this grinder eliminates the need for a dispenser, providing a clean and efficient grinding experience.

Crafted with a robust stainless steel AISI 304 (14301) body, the BB005 combines Italian quality with long-lasting durability—making it the ideal companion for Bezzera espresso machines.



Code	Hopper (kg)	Speed (RPM)	Dimensions (WxDxH mm)	Weight (kg)	Voltage	Power (W/A)
BZBB005	0.5	900	130x260 x400	5.5	240	130/10

12-Months Parts & Labour Warranty: Terms & Conditions apply. Espresso machine must be installed by Bezzera AU or a qualified coffee technician, and must meet our minimum service schedule. Visit website for full terms. Prices and specifications are subject to change without notice. Pictures are for illustrative purpose and final product may differ.

Bezzera Otto DE Auto-Foamer

The OTTO model combines the practicality of a compact espresso machine with the production capacity of a two-group system, making it ideal for high-demand environments.

Equipped with two manual steam wands, it ensures fast, efficient milk preparation. Its advanced heating system guarantees thermal stability, maintaining consistent coffee temperature even during peak use.

Each group is thermostated with a 100W heating element for precision temperature control under heavy workloads. An 8-litre copper boiler, powered by a 2800W resistance, delivers exceptional steam and hot water productivity.

The innovative AUTO-FOAMER steam wand allows you to create perfect milk foam at the desired temperature with the touch of a button — simply program your preferred settings once for consistent results.

- Automatic heating element shut-off in case of low water level
- Thermostated groups with 100W resistance for stable temperature
- 8L copper boiler with 2800W heating element for superior steam and hot water output
- **AUTO-FOAMER** steam wand for perfect milk foam at the press of a button

NEW PRODUCT



BZOTTOCDEAF2B

BZOTTOCDEAF2W

Auto Back Flush

Auto Steam Wand

Compact Design

Cool Touch Steam Wands

Copper Boiler

36 Month Boiler Warranty

Code	Boiler (L)	Dimensions (WxDxH mm)	Weight (kg)	Voltage	Power (W/A)
■ BZOTTOCDEAF2B	8	500x495x535	57	240	2600/15
□ BZOTTOCDEAF2W	8	500x495x535	57	240	2600/15

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Bezzera Moda DE PID

Combines the practicality of a compact machine with the production capacity of a 2 groups espresso coffee machine, it comes standard with 2 manual steam output.

The thermal stability and productivity are guaranteed by a heating system that keeps a constant coffee temperature in case of maximum use. Special grids placed under the groups allow to use cups of height up to 13cm as well as the traditional espresso cups.

- Independent brewing unit temperature control via PID thermostat
- Brewing timer for precise extraction
- Auto On/Off system for energy efficiency
- Programmable pre-infusion for enhanced flavour extraction
- Coffee counter to track usage
- Automatic group washing program for easy maintenance
- Copper insulated boiler for reduced power consumption and increased productivity
- Safety system featuring a boiler high-temperature cut-off thermostat and hydraulic overpressure
- Premium build with stainless steel AISI 304 (14301) body and copper hydraulic system

NEW PRODUCT



BZMODAPID2B



BZMODAPID2W



BZMODAPID3B

Insulated Boiler

Energy Efficient

PID Control

Cool Touch Steam Wands

Auto Back Wash

Copper Boiler

36 Month Boiler Warranty

Code	Boiler (L)	Dimensions (WxDxH mm)	Weight (kg)	Voltage	Power (W/A)
2 Group Machine					
■ BZMODAPID2B	11	667x495x520	71	240	5500/25
□ BZMODAPID2W	11	667x495x520	71	240	5500/25
3 Group Machine					
■ BZMODAPID3B	17	877x550x520	87	240	5500/25

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Bezzera Eagle Classic Espresso Machine

This model is a faithful tribute to the iconic espresso machines of the Belle Époque era, blending classical artistry with cutting-edge functionality. Handcrafted from the finest materials, the Eagle is available in a stunning polished brass or chrome finish, offering a showpiece design that matches its exceptional performance.

A large cup warming station above the unit adds convenience for busy service.

Its advanced dual boiler probe system ensures superior thermal stability and safety, while the powerful frothing capability delivers 3 liters of steam with just a 20-second recovery.

The Bezzera Eagle is as practical as it is beautiful, featuring fully flexible chromed copper steam and water arms, automatic boiler refill, and a built-in safety cut-out to prevent damage.

- Body available in Polished Brass
- 3 liters with 20-second recovery
- Dual boiler probe system for precision and safety
- Stunning machine



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

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Bezzera Espresso Machine Installation

Ensure your espresso machine operates at peak performance from day one with our comprehensive installation pack. Designed for reliability and compliance, this package includes everything you need for a seamless setup and long-term protection of your investment.

- Pressure Limiting Valve – Safeguards your machine from excessive water pressure
- Water Filter 5 micron – Ensures optimal water quality for superior coffee taste
- Professional Machine Installation – Expert setup for proper functionality
- On-Site Bench Test – Full system check to guarantee performance before use



Code	Includes
NSWINSTAL	Machine Install & Programming Grinder Calibration Onsite Pressure Limiting Valve Essential Water Filter Reverse Osmosis System available at extra cost Bench Testing Onsite
VICINSTAL	
QLDINSTAL	

Bezzera Electronic Commercial 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
- Colour 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	1225x340x580	13	240	4200/10

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Knock Out Waste Tube

- Commercial-grade coffee waste tube designed for busy cafés
- Features a highly durable acrylic knock bar and a removable top for easy emptying and cleaning
- Optional rubber sleeve to protect the filter basket and reduce noise
- Simple bag-insert system—just remove the liner when full for quick disposal
- Proudly made in Australia, ensuring quality and reliability



Code	Dimensions (WxDxH mm)	Weight (kg)
DS86L	230x230x900	4

Milk Frother & Steamer

Milk frother steamer is equipped with a large-capacity boiler and four-hole steam nozzle, which supports rapid heating and provides uninterrupted supply of boiling water and steam. It has a precise temperature control system, intuitively displays the temperature, can be flexibly controlled at a fixed time, and saves energy and electricity. It can heat quickly and produce dense and uniform milk foam, improving the taste and quality of drinks.



CS-MFS7B

Four-hole steam nozzle

Uniform air flow around

Stable air flow output

Efficient and fast heating

High power and fast heating

3000W high power, fast heating up

One-click temperature setting and no on-call operation

One machine, multiple uses

Can set the temperature to produce hot water

For heating beverages

Perform tea extraction and milk frothing work

Precise temperature control

Built-in temperature sensor

LCD display intuitively displays

Achieve product standardization

Flexible timing control

Can set daily working hours and timer to switch on and off

Flexible adjustment, energy saving

Large boiler capacity

7L capacity for the water boiler

3L capacity for the steam boiler

Code	Capacity (L)	Dimensions (WxDxH mm)	Weight (kg)	Voltage	Power (kW/A)
CS-MFS7B	3L Steam Tank 7L Water Tank	325x350x590	25	240	3/15

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

Milk Jug Rinsers

- 304 stainless steel
- 150mm diameter Centre rinser
- 20mm diametre holes on the tray
- Each rinse arm is 115.5mm
- Round corners
- Safety pressure: 0.4Mpa
- Hyper pressure scale: ±10
- Working temperature: 85 °C
- Install connection: G1/2



T9860-D

Blender Jug Rinser

- Glass rinser with base
- 304 stainless steel rinse sink
- Internal round corner
- Safety pressure: 0.4Mpa
- Hyper pressure scale: ±10
- Working temperature: 85 °C
- Install connection: G1/2



T9860-B

- Container / Jug Rinser with hose
- Unit dimension: Ø150x342.2mm
- Install connection M22*1
- 55mm adaptor
- Hyper pressure scale: ±10%
- Safety pressure: 0.4 Mpa
- Hyper pressure scale: ±10
- Max Working temperature Ø85 °C



T9870-C

- 304 stainless steel
- 120mm diametre rinser on the side
- Round corners
- Drainage tray
- Safety pressure: 0.4Mpa
- Hyper pressure scale: ±10
- Working temperature: 85 °C
- Install connection: G1/2



T9860-C

- 304 stainless steel
- 120mm diametre rinser on two side
- Rinsers are 395.2 apart
- Drainage tray
- Safety pressure: 0.4Mpa
- Hyper pressure scale: ±10
- Working temperature: 85 °C
- Install connection: G1/2



T9860-C-DF

Code	Description
T9860-D	Unit dimension: 327 x 207 x 30mm Drain tray dimension: 297.8 x 177 x 30
T9860-B	Unit dimension: 175 x 165 x 111mm Rinse sink dimension: 153.5 x 139.5 x 65mm
T9870-C	Container / Jug Rinser with hose. Unit dimension: Ø150mm x 342mm
T9860-C	Unit dimension: 645 x 217 x 25mm
T9860-C-DF	Unit dimension: 645 x 217 x 24mm

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

Hot Water Urns

The water urn features a mirror-finish stainless steel body and delivers reliable hot water with a powerful concealed heating element for easy cleaning. The rotary dial allows intuitive and precise temperature control from 30 to 100°C., with an automatic limiter for boil protection.

Dual indicator lights signal heating and keep-warm modes, while the non-drip tap with water level ensures clean dispensing. A heat-resistant Bakelite-wrapped stainless steel handle enhances safety during use. Ideal for offices, catering events, community centres and hospitality venues requiring consistent hot water service.

- Mirror finish stainless steel body
- Temperature precisely and intuitively controlled via a rotary dial
- Temperature range: 30~100°C
- Temperature limiter cuts off automatically when water has boiled
- Stainless steel handle wrapped in heat-resistant Bakelite, providing insulation and enhanced safety
- Non-drip tap with water level
- Concealed elements for easy cleaning



WB-10

WB-20
WB-20/10

WB-30
WB-30/10

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-20/10	20	265 (320 including handles) x510	3.9	240	2.3/10
WB-30/10	30	350 (420 including handles) x550	4.1	240	2.3/10
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.

Coffee Machine Water Filters

BWT Bestprotect filters provides excellent protection for the equipment used to produce hot drinks and kitchen equipment in the food service sector. For example, natural water with a high salt content may cause corrosion problems or lead to scale and gypsum deposits (calcium sulphate).

Bestprotect filter cartridges feature an exceptional filter medium and high-end BWT technology to provide your machine technology with the best possible protection.

In addition, the cartridges are specially designed to achieve an optimum pH value and an excellent water mineral balance – both crucial factors in great-tasting coffee and espresso.

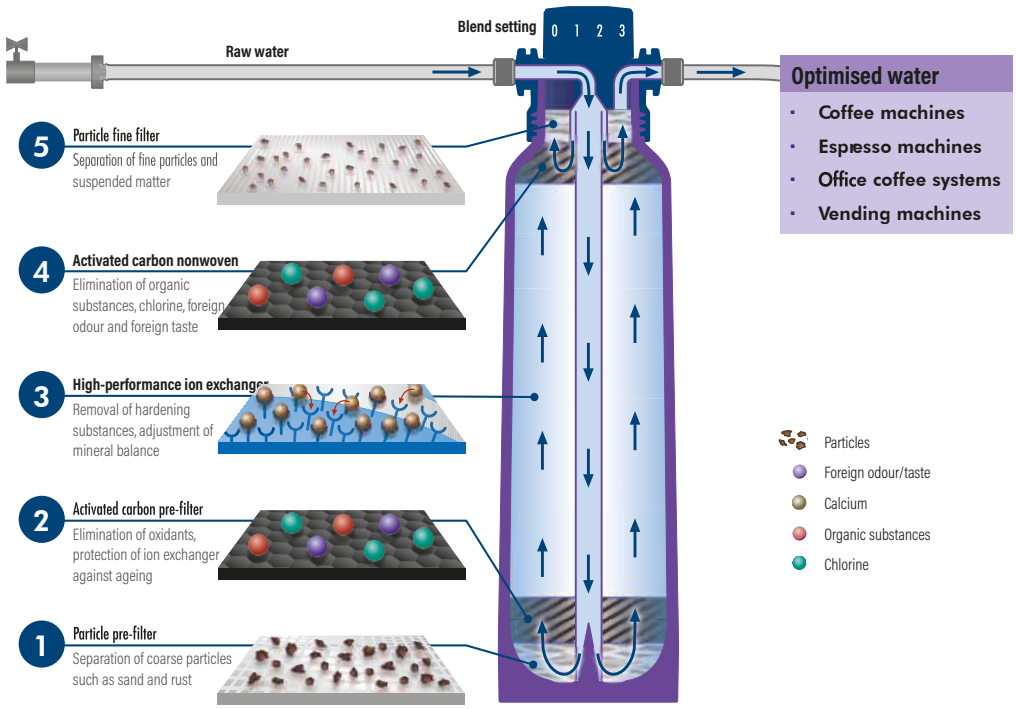
- Ideal for steam generation in espresso machines
- Removes particles, flavour-inhibiting substances and the taste of chlorine from the water
- Protects expensive equipment and appliances against limescale and gypsum deposits
- Minimises the risk of corrosion by stabilising the pH value



VPLDCM3501212



Cartridge



WFE2500

Code	Description	Capacity (L at 120ppm)
WFE2500	Filter Starting Kit includes: Water filter – 2500L, Connection, Filter head – One head fits all cartridges, Flush valve – Fits on outlet of the head section	2,500
VPLDCM3501212	Optional water pressure limiting valve	350psi
Replacement Cartridge		
FS23N00A00	Bestprotect V	2,500
FS24N00A00	Bestprotect M	3,500
FS28N00A00	Bestprotect XL	6,000
FS30N00A00	Bestprotect 2XL	8,750

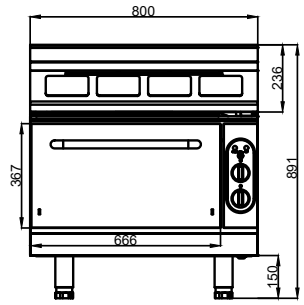
Prices and specifications are subject to change without notice. Pictures are for illustrative purpose and final product may differ.

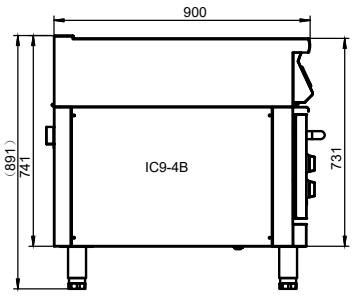
Induction 4 Burner Cooker with Convection Oven

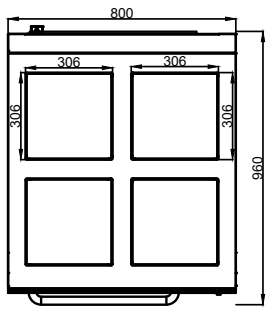
- Durable, corrosion-resistant all stainless-steel construction design
- Fast and energy-efficient heating for optimal cooking results
- User-friendly touch screen with a clear display for easy operation
- Adjustable time and power settings to suit various cooking needs
- Convenient ON/OFF switch
- Powerful burners provide consistent heat for faster cooking
- Each burner delivers 3.5-5 kW of power
- Ceramic glass 298x298x4mm
- Suitable for cast iron, A3 iron pot and stainless steel pot, size 120mm diameter and above
- Oven temperature range 50°C to 300°C for versatile cooking options
- Oven shelf and tray included
- 120-Minute timer with bell
- 360°C High-Limit Thermostat ensures safe oven operation by preventing overheating
- Power & Heating Indicators show oven status and heating progress
- Stainless-steel oven cavity for easy cleaning and maintenance
- Heavy-duty adjustable legs that provide stability and option to adjust height for different setups
- 2.0mm thick top structure added durability and support
- Heavy-duty door hinge ensures long-term reliability

NEW PRODUCT









Code	Dimensions (WxDxH mm)	Oven Dimensions (WxDxH mm)	Weight (kg)	Oven Temp Range (°C)	Voltage	Oven Power (kW)	Power (kW/A)
IC9-4B	800x900x891	570x700x300	132	50 - 300	415V	4.5	18.5/3~N

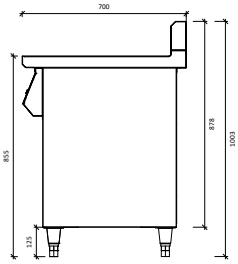
Gas equipment must be commissioned by an authorised technician.
Prices and specifications are subject to change without notice. Pictures are for illustrative purpose and final product may differ.

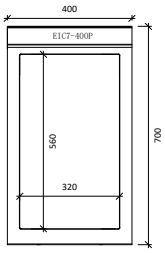
700 Range – Induction Cooking

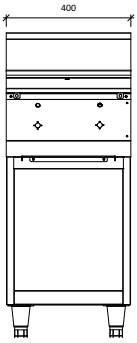
- Stainless steel body and stand
- Ceramic glass cooktop
- Touch control/Adjust the power by knob
- 5000W power each burner
- Storage space under the cooktop
- Electric overheating production
- Timer range: 0-180min
- Splashback guard at the back
- Hard wiring connection required
- Optional cabinet door available
- Adjustable legs

EIC7-400P



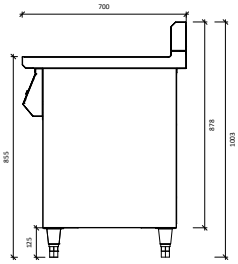


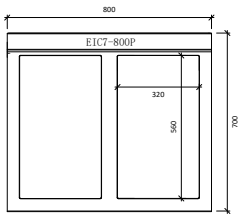


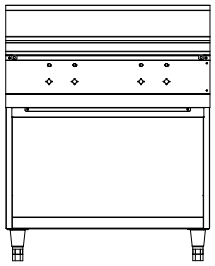


EIC7-800P



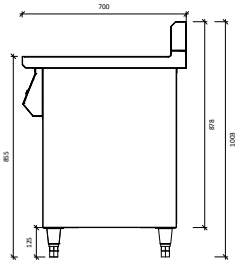


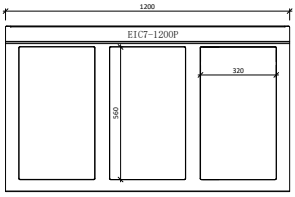


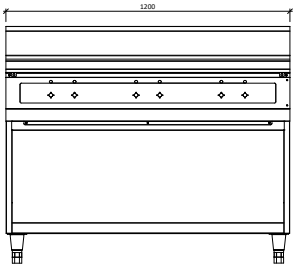


EIC7-1200P









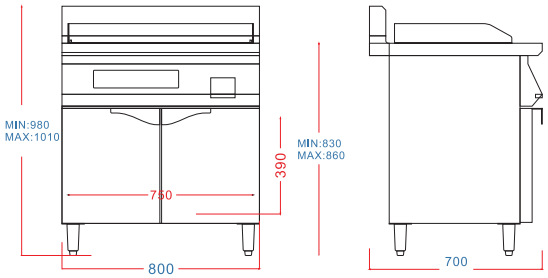
Code	Dimensions (WxDxH mm)	Weight (kg)	Temperature (°C)	Voltage (V)	Power (kW/A)
EIC7-400P	400x700x1003	36	+60 to +240	415	10/3~N
EIC7-800P	800x700x1003	60	+60 to +240	415	20/3~N
EIC7-1200P	1200x700x1003	84	+60 to +240	415	30/3~N

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.

700 Range – Induction Griddle

- Durable stainless steel Construction
- Intuitive touch and knob controls.
- Electric overheating protection
- Even heat distribution with 18mm carbon steel plate
- Integrated stainless steel oil tray
- Convenient under-cooktop storage
- Splashback guard
- Efficient and stylish, perfect for modern kitchens
- Heavey duty stainless steel adjustable legs
- Required hard wiring connection





Code	Dimensions (WxDxH mm)	Weight (kg)	Temperature (°C)	Voltage (V)	Power (kW/A)
EGP7-800	800x700x1003	103	+80 to +300	415	10/3~N

700 Range – Induction Fryer

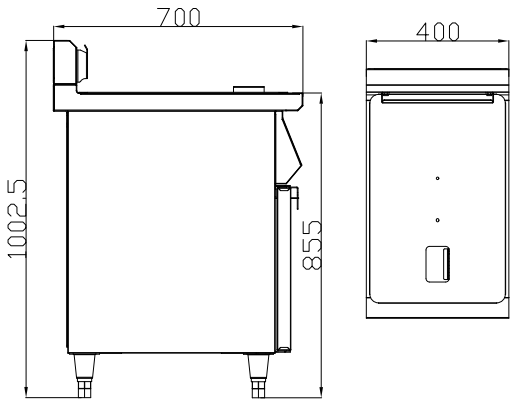
ElectMax Induction Fryer excels in efficiency and safety, revolutionising frying with its cutting-edge technology.

It offers remarkable energy efficiency, significantly reducing power usage compared to traditional fryers. With precise temperature control, it ensures consistent cooking results, essential for culinary perfection. The fryer's surface stays relatively cool, greatly minimising burn risks and enhancing kitchen safety. Its flat, smooth design simplifies cleaning, making maintenance a breeze.

Additionally, it contributes to a cooler, more comfortable kitchen environment, and is environmentally friendly due to reduced energy consumption.

- Durable stainless steel construction
- 30L oil capacity
- 80°C to 190°C temperature range
- Commercial-grade 304 S/S vat
- Touch control with timer for precise cooking, 0-180 minute range
- Lid with handle for enhanced safety and cleanliness
- Single basket with hanger
- Digital temperature controller and display
- Heavey duty stainless steel adjustable legs
- Required hard wiring connection





Code	Dimensions (WxDxH mm)	Weight (kg)	Voltage	Power (W/A)
IFS7-30L	400x700x1003	55	415V	10kW/3~N

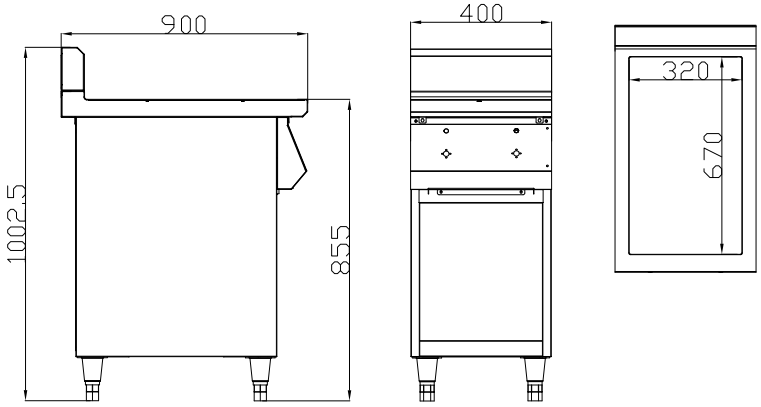
Gas equipment must be commissioned by an authorised technician.
Prices and specifications are subject to change without notice. Pictures are for illustrative purpose and final product may differ

900 Range – Induction Cooking

- Stainless steel body and stand
- Ceramic glass cooktop
- Touch control / adjust the power by knob
- 5000W power each burner
- Storage space under the cooktop
- Electric overheating production
- Timer range: 0-180min
- Splashback guard at the back
- Hard wiring connection required
- Optional cabinet door available
- Adjustable legs

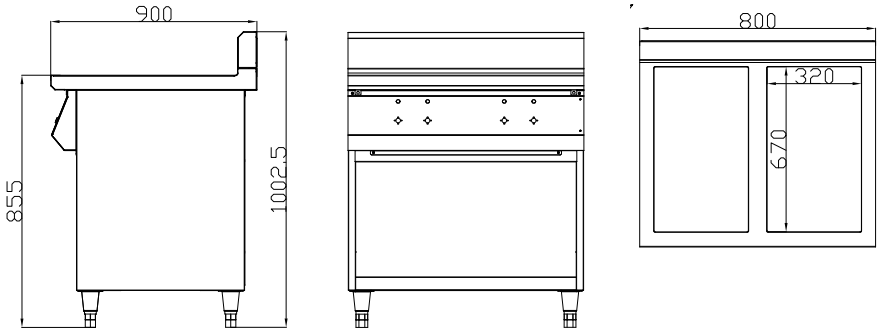
EIC9-400P





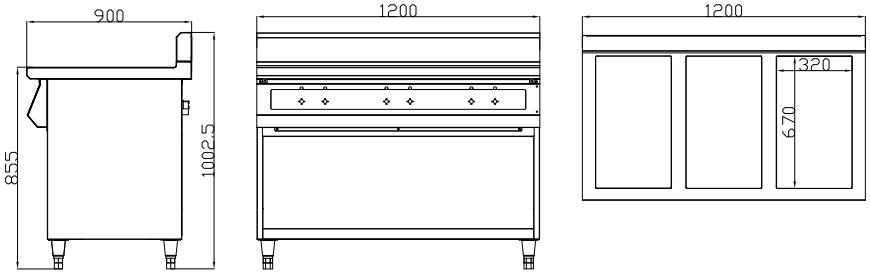
EIC9-800P





EIC9-1200P





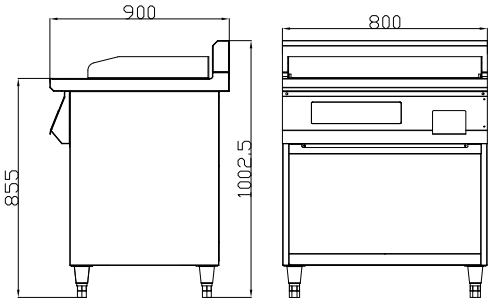
Code	Dimensions (WxDxH mm)	Weight (kg)	Temperature (°C)	Voltage (V)	Power (kW/A)
EIC9-400P	400x900x1003	50	+60 to +240	415	10/3~N
EIC9-800P	800x900x1003	75	+60 to +240	415	20/3~N
EIC9-1200P	1200x900x1003	100	+60 to +240	415	30/3~N

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900 Range – Induction Griddle

- Durable stainless steel construction
- Intuitive touch and knob controls
- Electric overheating protection
- Even heat distribution with 18mm carbon steel plate
- Integrated stainless steel oil tray
- Convenient under-cooktop storage space
- Splashback guard
- Efficient and stylish, perfect for modern kitchens
- Heavy-duty stainless steel adjustable legs
- Required hard wiring connection





Code	Dimensions (WxDxH mm)	Weight (kg)	Temperature (°C)	Voltage (V)	Power (kW/A)
EGP9-800	800x900x1003	118	+80 to +300	415	10/3~N

Door For EIC & EGP Models



Code	Description
E79-DOOR-L	Left door kit for 700 and 900 series
E79-DOOR-R	Right door kit for 700 and 900 series

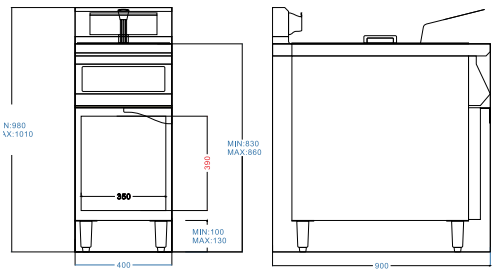
900 Range – Induction Fryer

ElectMax Induction Fryer excels in efficiency and safety, revolutionising frying with its cutting-edge technology. It offers remarkable energy efficiency, significantly reducing power usage compared to traditional fryers. With precise temperature control, it ensures consistent cooking results, essential for culinary perfection.

The fryer's surface stays relatively cool, greatly minimising burn risks and enhancing kitchen safety. Its flat, smooth design simplifies cleaning, making maintenance a breeze. Additionally, it contributes to a cooler, more comfortable kitchen environment, and is environmentally friendly due to reduced energy consumption.

- Durable stainless steel construction
- 30L oil capacity
- 80°C to 190°C temperature range
- Commercial-grade 304 S/S Vat.
- Touch control with timer for precise cooking, 0-180 minute range
- Lid with handle enhances safety and cleanliness
- Single basket with hanger
- Digital temperature controller and display
- Heavey duty stainless steel adjustable legs
- Requires hard wiring connection



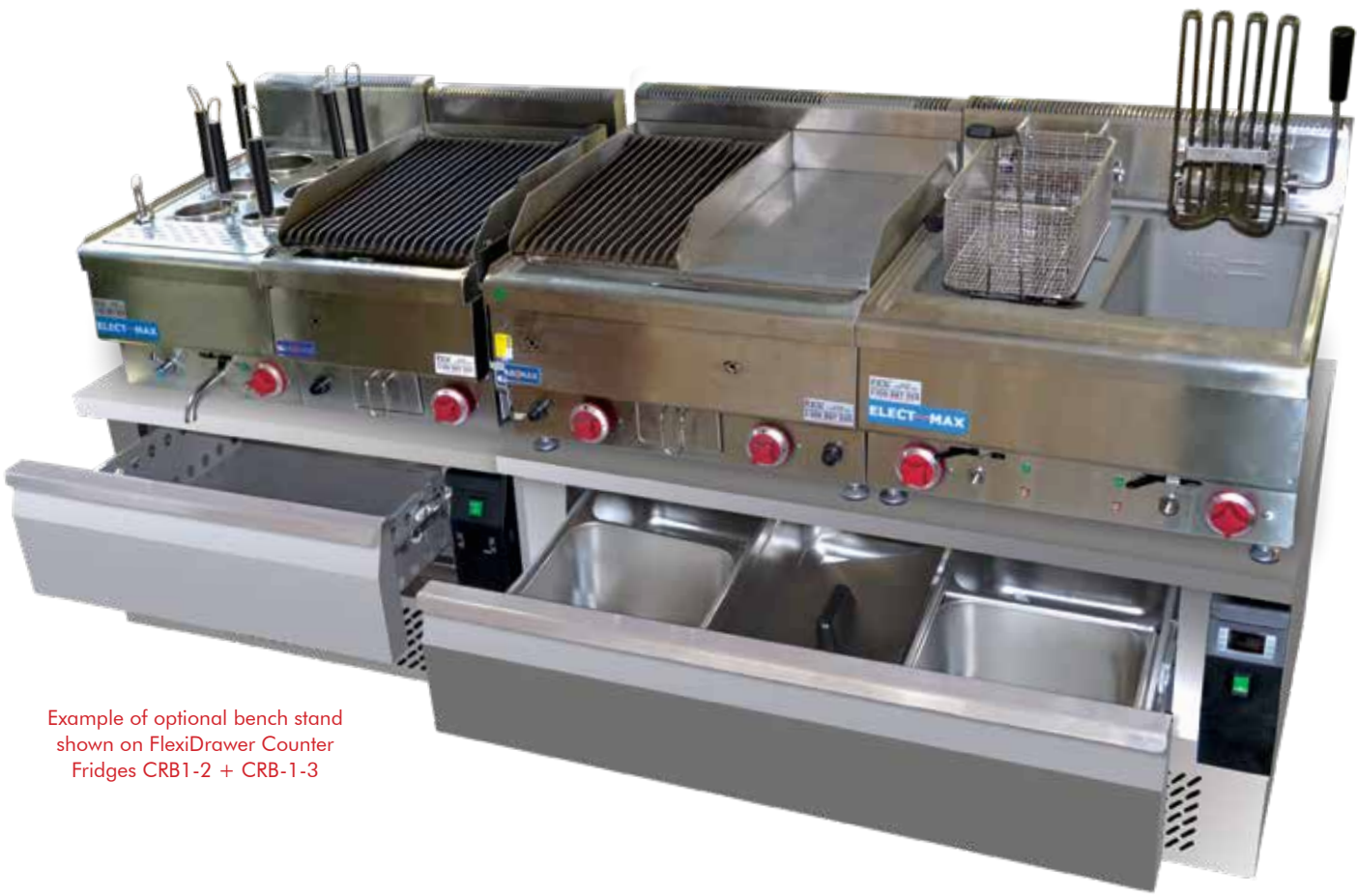


Code	Dimensions (WxDxH mm)	Weight (kg)	Voltage	Power (W/A)
IFS10-30L	400x900x1003	57	415V	10kW/3~N

Gas equipment must be commissioned by an authorised technician.
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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.
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Gas Outdoor Hokker Stove

- Heavy-duty cast iron burners and stainless steel structure
- High-efficiency combustion, professional 200,000+ BTUoutput
- Medium-pressure gas system, Compatible with LPG/propane, offering stronger flames
- Delivers intense heat for fast stir-frying and precise wokcooking
- Portable & stable design, easy to transport and store, withnon-slip feet for stability on uneven surfaces
- Heavy-duty stainless steel 418x418mm cooking grate
- Versatile use, ideal for camping, street food, or backyardcooking, perfect for chefs needing high heat anywhere.
- Designed for commercial outdoor use only and suitable for night market applications
- Available in 2026

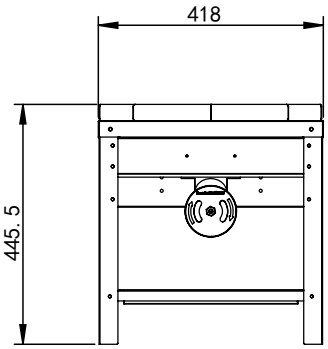
NEW PRODUCT

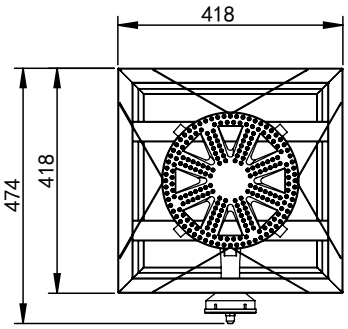
GHS-400

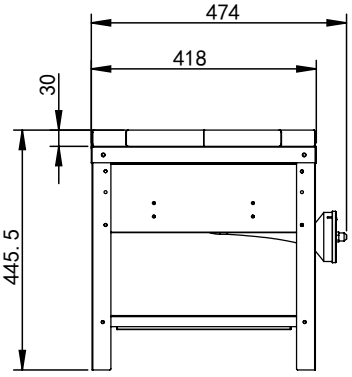












Code	Gas Type	Dimensions (WxDxH mm)	Weight (kg)	Consumption (MJ/h)
GHS-400	Propane Gas/20psi	418x474x446	17	58.6

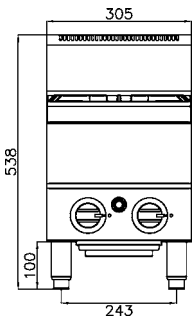
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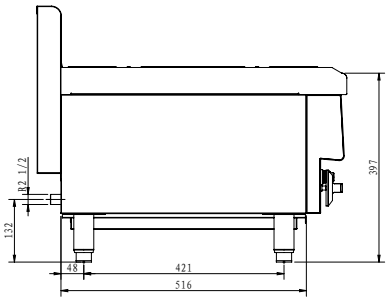
650 Series Gas Range / Cooktop

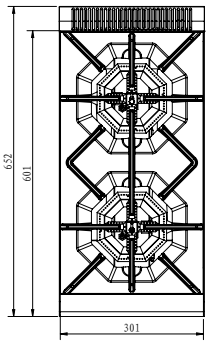
- Stainless steel construction
- Compact design
- Italian made gas valve
- Sturdy adjustable feet
- Food van friendly
- Cast iron trivets
- Piezo ignition
- Optional stand
- Heavy duty 24.5 Mj burners

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



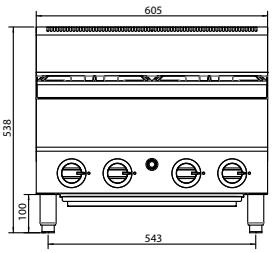


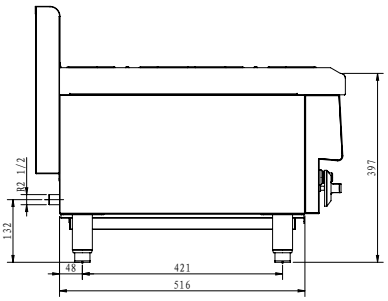


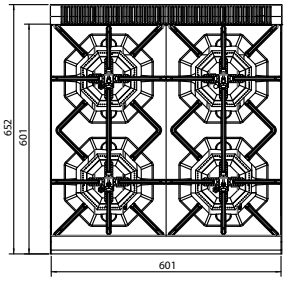


JUS-TR-4B / JUS-TR-4BLPG









Code	Gas Type	Dimensions (WxDxH mm)	Weight (kg)	Consumption (MJ/h)
With Splashback				
JUS-TR-2B	NG	305x652x538	23	46
JUS-TR-2BLPG	LPG/ULPG	305x652x538	23	42
JUS-TR-4B	NG	605x652x538	38	92
JUS-TR-4BLPG	LPG/ULPG	605x652x538	38	84

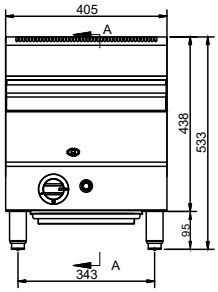
Gas equipment must be commissioned by an authorised technician.
Prices and specifications are subject to change without notice. Pictures are for illustrative purpose and final product may differ

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

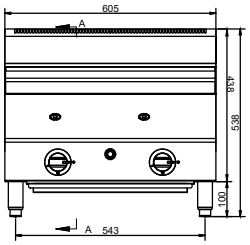
JUS-TRG40/JUS-TRG40LPG





JUS-TRG60/JUS-TRG60LPG





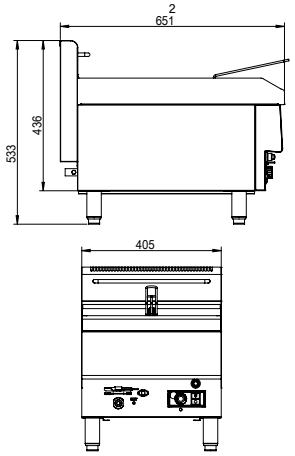
Code	Gas Type	Burner	Dimensions (WxDxH mm)	Weight (kg)	Regulator Size	Consumption (MJ/h)
JUS-TRG40E	NG	1	405x652x533	37	1/2”	26
JUS-TRG40ELPG	LPG	1	405x652x533	37	1/2”	26
JUS-TRG60E	NG	2	605x652x538	52	1/2”	52
JUS-TRG60ELPG	LPG	2	605x652x538	52	1/2”	52

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

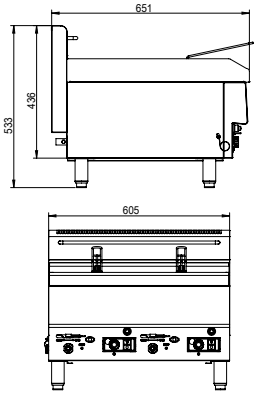


JUS-TRC-1





JUS-TRC-2



Code	Gas Type	Tank Capacity (L)	Dimensions (WxDxH mm)	Weight (kg)	Consumption (MJ/h)
JUS-TRC-1	NG	10	405x652x533	30	15
JUS-TRC-1LPG	LPG	10	405x652x533	30	13
JUS-TRC-2	NG	2 x 10	605x652x533	38	30
JUS-TRC-2LPG	LPG	2 x 10	605x652x533	38	30

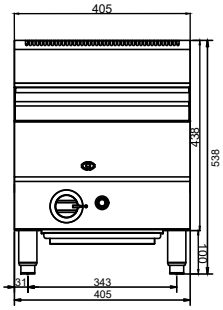
Gas equipment must be commissioned by an authorised technician.
Prices and specifications are subject to change without notice. Pictures are for illustrative purpose and final product may differ.

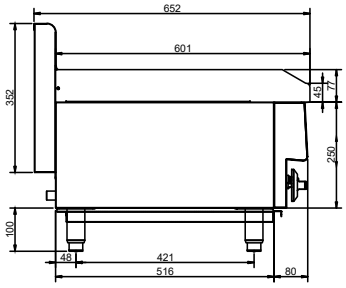
650 series – Chargrill / Chargrill Griddle combo

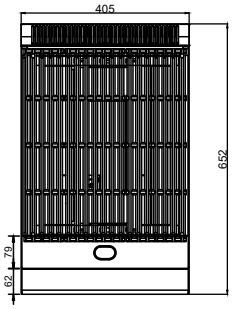
- Stainless steel construction
- Sturdy adjustable feet
- Compact design
- Food van friendly
- Italian gas valve
- Heavy duty cast iron chargrill

JUS-TRH40E/JUS-TRH40LPG



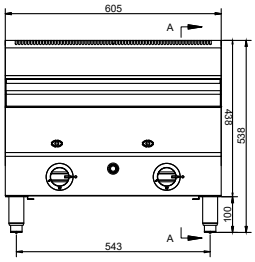


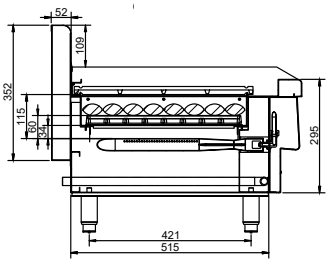


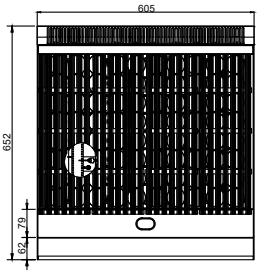


JUS-TRH60E/JUS-TRH60LPG



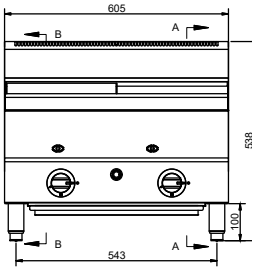


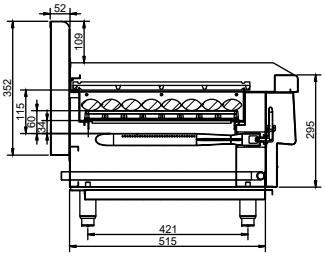


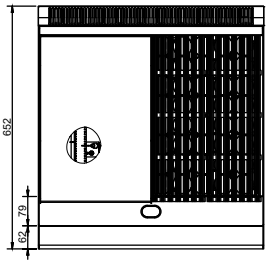


JUS-TRGH60E/JUS-TRGH60LPG







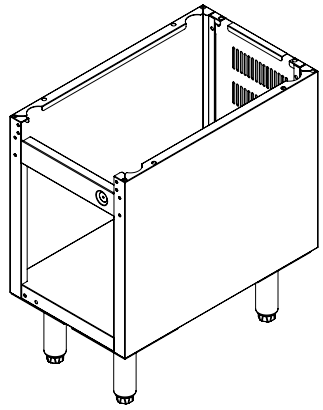


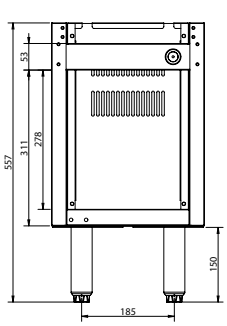
Code	Gas Type	Dimensions (WxDxH mm)	Weight (kg)	Regulator Size	Consumption (MJ/h)
1 Burner Chargrill					
JUS-TRH40E	NG	405x652x538	39	1/2”	26
JUS-TRH40ELPG	LPG	405x652x538	39	1/2”	26
2 Burner Chargrill					
JUS-TRH60E	NG	605x652x538	58	1/2”	52
JUS-TRH60ELPG	LPG	605x652x538	58	1/2”	52
2 Burner 1/2 Chargrill & 1/2 Griddle					
JUS-TRGH60E	NG	605x652x538	58	1/2”	49
JUS-TRGH60ELPG	LPG	605x652x538	58	1/2”	49

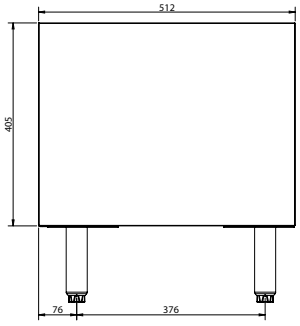
Gas equipment must be commissioned by an authorised technician.
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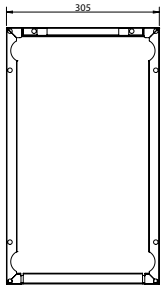
650 Series – Stainless Steel Stands

JUS300E

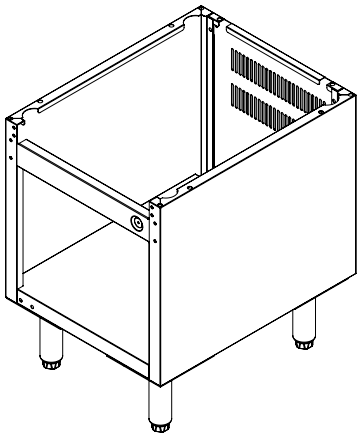


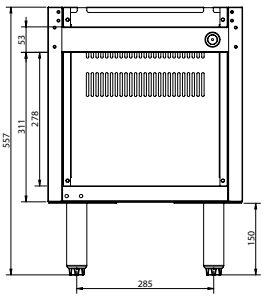


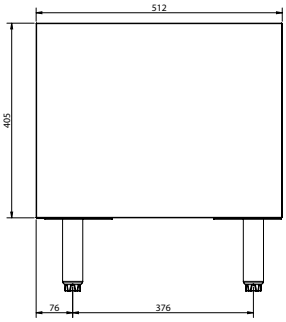


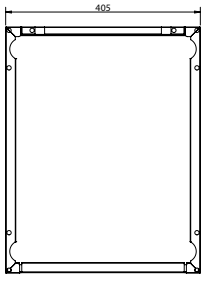


JUS400E

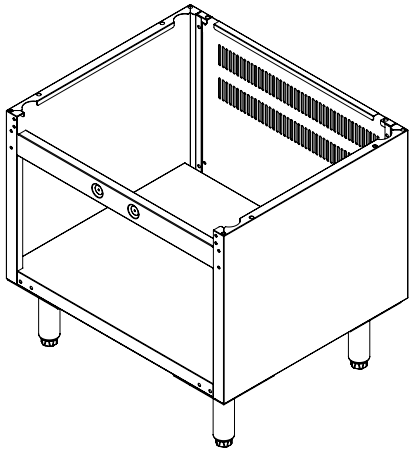


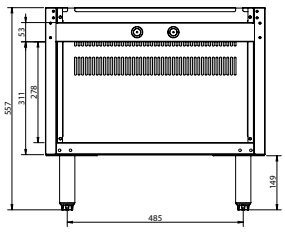


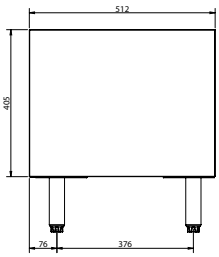


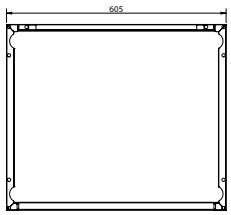


JUS600E









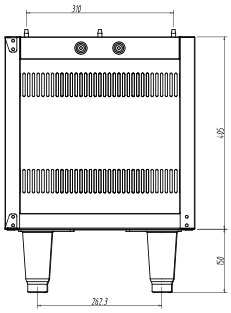
Code	Description	Dimensions (WxDxH mm)	Weight (kg)
JUS300E	Cabinet for JUS-TR-2B	305x512x557	11
JUS400E	Suits for JUS-TRC-1, JUS-TRH40E, JUS-TRG40E	405x512x557	13
JUS600E	Suits JUS-TR-4B and JUS-TRC-2, JUS-TRH60E, JUS-TRG60E, JUS-TRGH60E	605x512x557	15.5

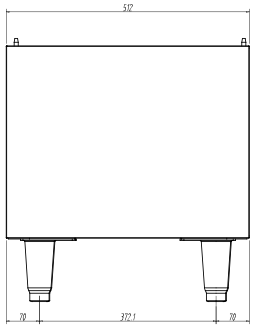
Prices and specifications are subject to change without notice. Pictures are for illustrative purpose and final product may differ

650 Series – Stainless Steel Stands

JUS400





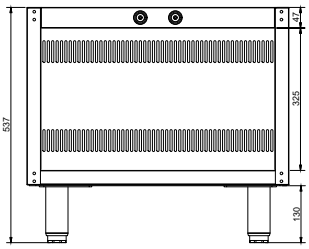


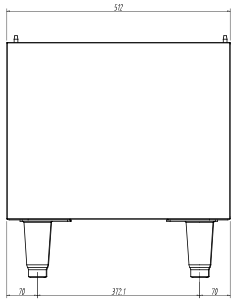
JUS400-Door



JUS600







JUS600-Door



Code	Gas Type	Description	Dimensions (WxDxH mm)	Weight (kg)
JUS400	--	Suits JUS-TRG40, JUS-TRH40, JUS-TY, JUS-DM, JUS-TEF	400x512x555	13
JUS600	--	Suits JUS-TRG60, JUS-TRH60, JUS-TRGH60, JUS-TY, JUS-DM, JUS-TEF	598x512x537	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



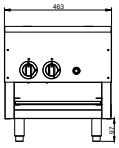
GasMax Bench tops & Optional Stands

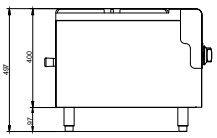
- Heavy duty trivets
- Adjustable height 45mm
- Stainless steel construction
- Stands at bottom of page
- Sturdy adjustable feet S/S drip pans

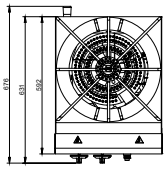
2+2 YEARS WARRANTY 4 YEAR WITH PRODUCT REGISTRATION

RB-1E / RB-1ELPG



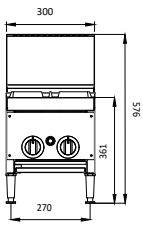


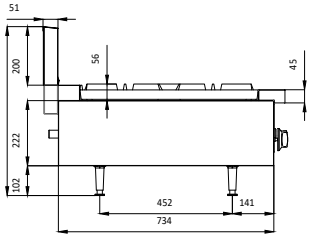


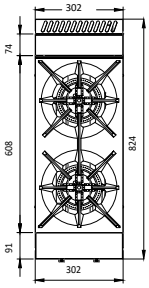


RB-2E / RB-2ELPG









RB-1B / RB-1BLPG



Code	Gas Type	Dimensions (WxDxH mm)	Weight (kg)	Consumption (MJ/h)
Dual Ring Burner				
RB-1E	NG	463x676x497	35	80
RB-1ELPG	LPG	463x676x497	35	78
Dual Ring Burner with Back Board & additional built in faucet				
RB-1B	NG	463x676x780	37	80
RB-1BLPG	LPG	463x676x780	37	78
2 Burner				
RB-2E	NG	302x824x575	30	48
RB-2ELPG	LPG	302x824x575	30	40
Optional S/S Stand with Shelf for model RB-2E				
RB-2-SEN	--	299x600x650	12	--

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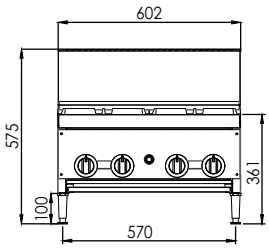
Gas 800 Series U.S. Design

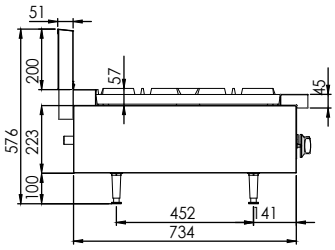
GasMax Bench Tops & Optional Stands

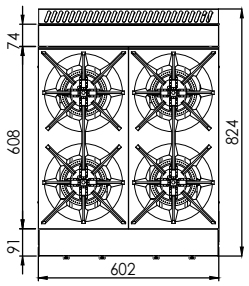
- Heavy duty trivets
- Adjustable height 45mm
- Stainless steel construction
- Sturdy adjustable feet
- S/S drip pans
- Flame failure safety
- Optional stands at bottom of page

RB-4E / RB-4ELPG



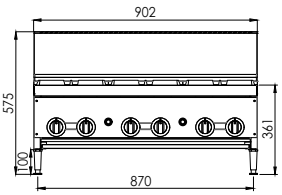


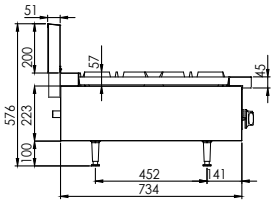


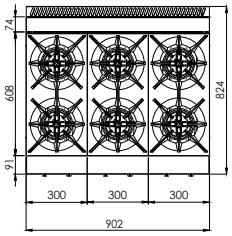


RB-6E / RB-6ELPG









RB-4-SEN







Code	Gas Type	Dimensions (WxDxH mm)	Weight (kg)	Consumption (MJ/h)
4 Burner				
RB-4E	NG	602x824x575	60	96
RB-4ELPG	LPG	602x824x575	60	80
Optional S/S Stand with Shelf for model RB-4				
RB-4-SEN	--	599x600x650	15	--
6 Burner				
RB-6E	NG	902x824x575	90	144
RB-6ELPG	LPG	902x824x575	90	120
Optional S/S Stand with Shelf for model RB-6				
RB-6-SEN	--	899x600x650	21	--

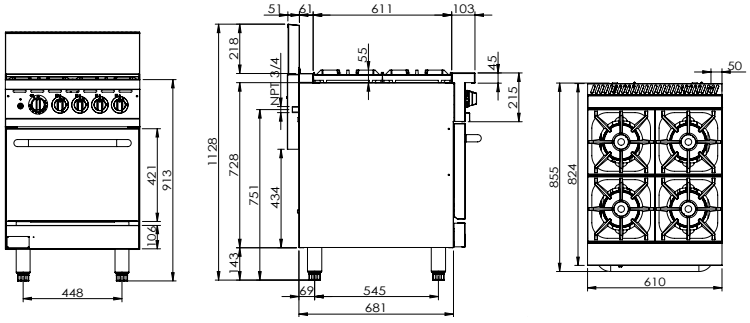
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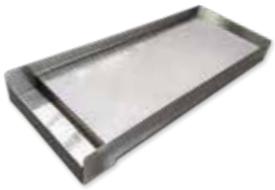
Gas 800 Series Range with Oven

- Stainless steel front, galvanized sides
- Cast iron open burner
- Versatile heavy duty cast iron trivets, suitable for both woks and pans
- Thermostat (100°C- 300°C) 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
- Burner holes are less likely blocked by food waste
- Burner can be easily dismantled for best cleaning
- 0.35mm thick thermocouple for burner top that resists heat
- Each burner power is 42MJ for LPG and 38MJ for NG
- Each burner power is 38MJ/h for NG models, and 42MJ/h for LPG models

GBS4TS / GBS4TSLPG



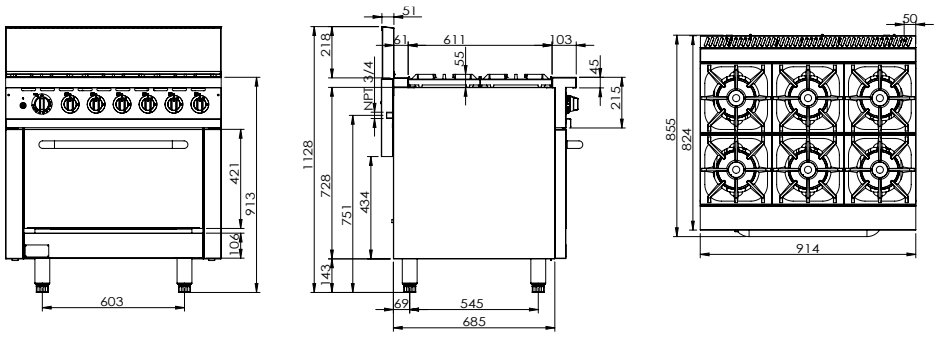




S-GRDE
Removable drip-tray simply sits over 2 burners

GBS6TS / GBS6TSLPG





Code	Gas Type	Dimensions (WxDxH mm)	Oven Dimensions (WxDxH mm)	Weight (kg)	Consumption (MJ/h)
4 Gas Burner with Large Oven					
GBS4TS	NG	610x855x1128	518x655x350	132	182
GBS4TSLPG	LPG	610x855x1128	518x655x350	132	204
6 Gas Burner with Large Oven					
GBS6TS	NG	914x855x1128	673x655x350	167	258
GBS6TSLPG	LPG	914x855x1128	673x655x350	167	288
Add-on Griddle Plate for GBSXTS Range					
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

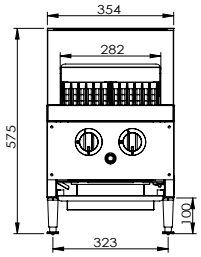
Gas 800 Series U.S. Design

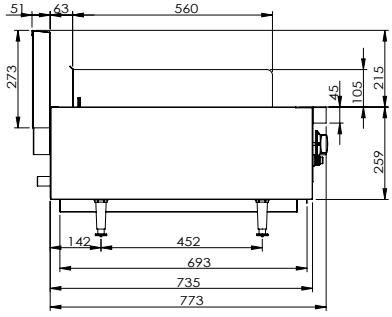
Gas Char Grill Tops

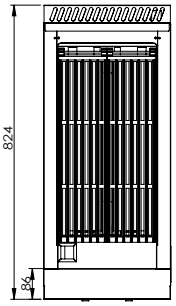
- Multiple heavy duty cast iron burners
- S/S construction
- S/S drip pans
- Versatile heavy duty cast iron grills, suitable for both steak and fish
- Auto igniter
- Flame failure
- Stands & basting rails available

QR-14E / QR-14ELPG



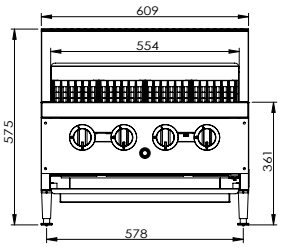


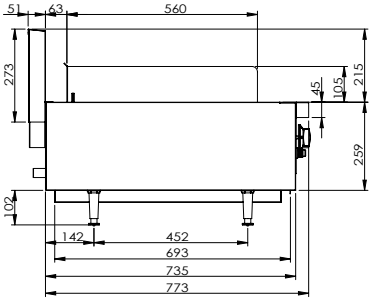


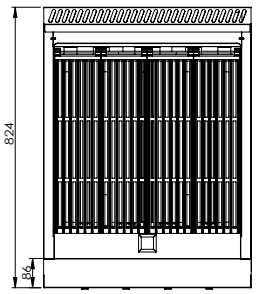


QR-24E / QR-24ELPG









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

Gas equipment must be commissioned by an authorised technician.
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Gas 800 Series U.S. Design

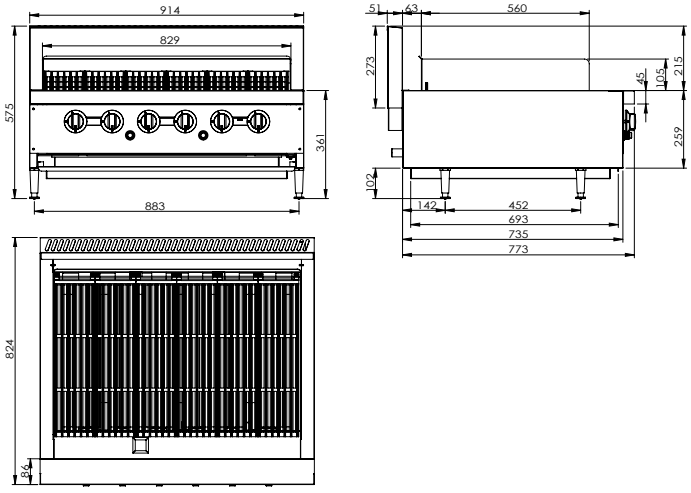
Gas Char Grill Tops

- 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

2+2 YEARS WARRANTY 4 YEAR WITH PRODUCT REGISTRATION

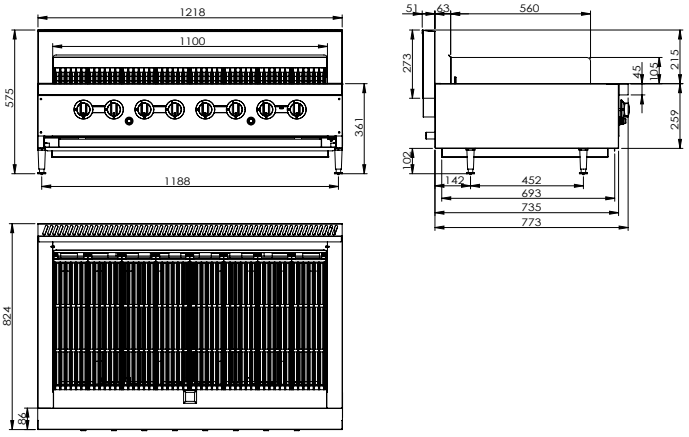
QR-36E / QR-36ELPG





QR-48E / QR-48ELPG





Code	Gas Type	Dimensions (WxDxH mm)	Weight (kg)	Consumption (MJ/h)
6 Burner				
QR-36E	NG	914x824x575	134	132
QR-36ELPG	LPG	914x824x575	134	117
8 Burner				
QR-48E	NG	1218x824x575	168	176
QR-48ELPG	LPG	1218x824x575	168	156

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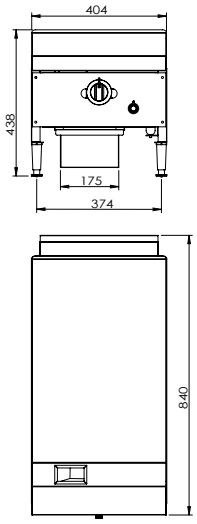
Gas 800 Series U.S. Design

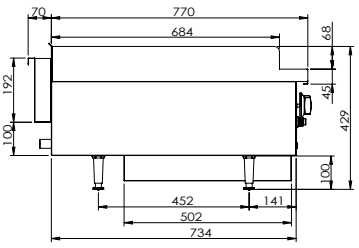
Gas Griddle Tops

- 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

RGT-16E / RGT-16ELPG

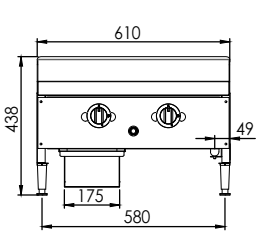


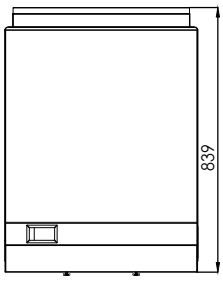


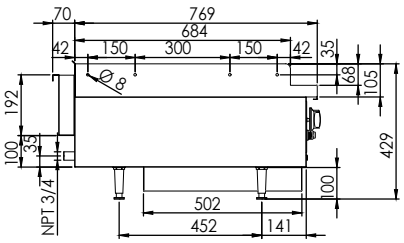


RGT-24E / RGT-24ELPG









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

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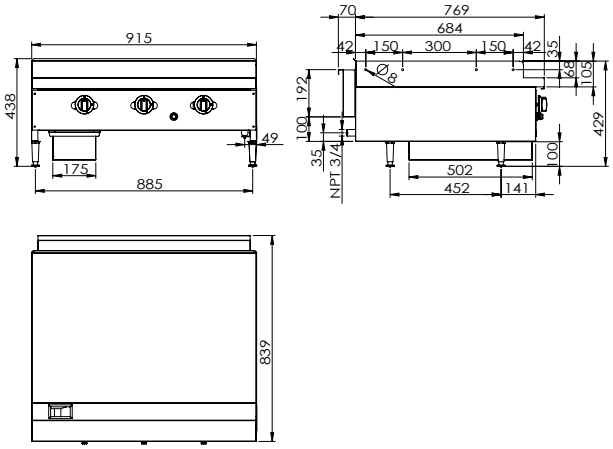
Gas 800 Series U.S. Design

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

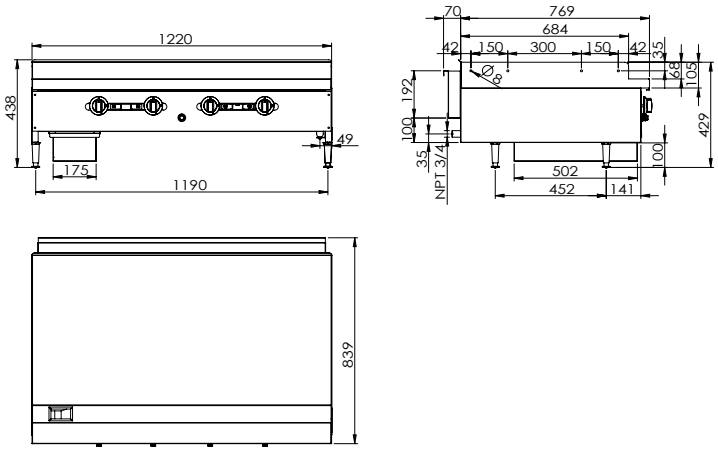
RGT-36E / RGT-36ELPG





RGT-48E / RGT-48ELPG





Code	Gas Type	Griddle Plate Size (WxDxH mm)	Dimensions (WxDxH mm)	Weight (kg)	Consumption (MJ/h)
3 Burner					
RGT-36E	NG	911x612x20	910x840x438	130	84
RGT-36ELPG	LPG	911x612x20	910x840x438	130	81
4 Burner					
RGT-48E	NG	1216x612x20	1216x840x438	178	112
RGT-48ELPG	LPG	1216x612x20	1216x840x438	178	108

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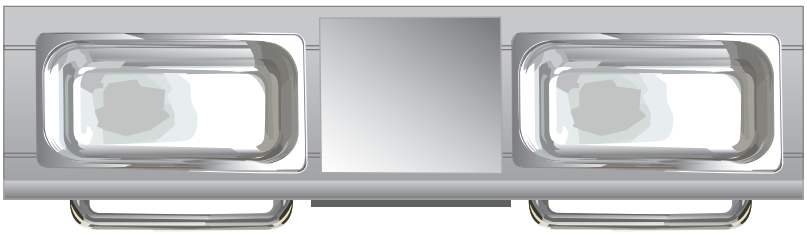
Stainless Steel Basting Rail

The removable basting rail is a key accessory designed for QR and RGT range gas griddles and chargrills, enhancing kitchen functionality.

This tool provides a dedicated area for applying marinades and seasoning, made from food-grade stainless steel for durability and easy cleaning.

Its detachable design allows for flexible cooking setups and simple maintenance, making it crucial for professionals and culinary enthusiasts aiming for precise flavouring and an organised space.
A must-have for elevating your cooking experience.

QR-24-BR



QR-36-BR



QR-48-BR

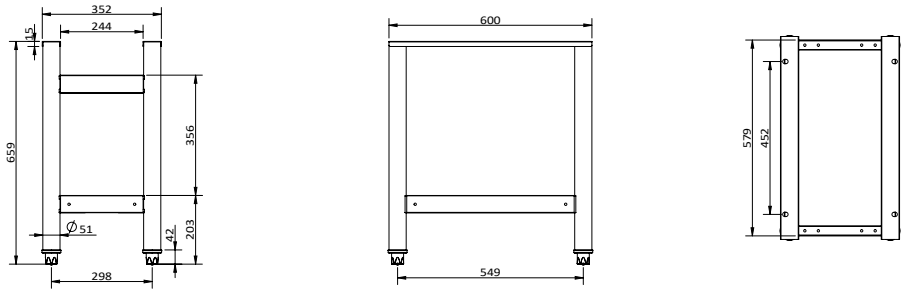


Code	Compatible Models	Weight (kg)
Removable Basting Rails		
QR-24-BR	QR-24E & RGT-24E	2.5
QR-36-BR	QR-36E & RGT-36E	3.5
QR-48-BR	QR-48E & RGT-48E	4.5

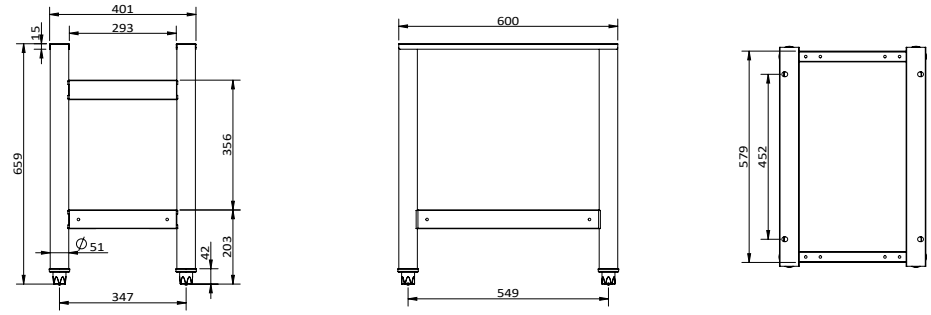
Gas equipment must be commissioned by an authorised technician.
Prices and specifications are subject to change without notice. Pictures are for illustrative purpose and final product may differ

Stainless Steel Stand with Solid Undershelf

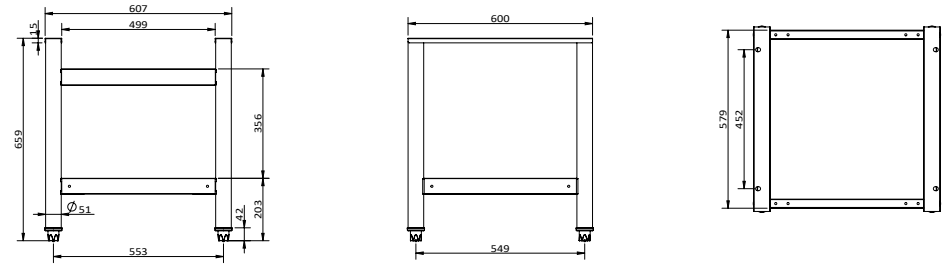
QR-14-SEN



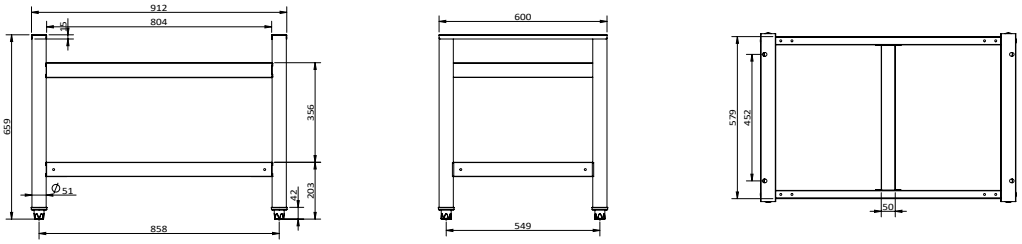
RGT-16-SEN



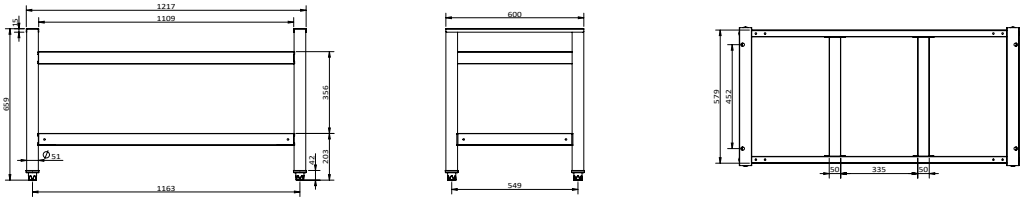
QR-24-SEN



QR-36-SEN



QR-48-SEN



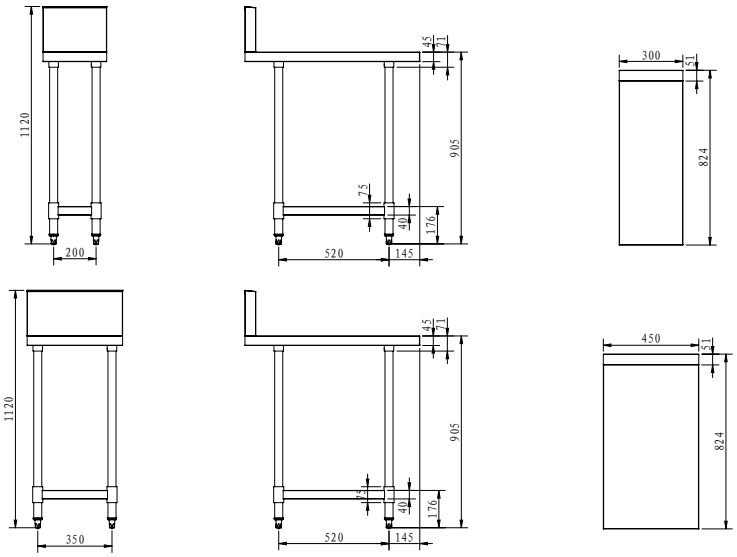
Code	Compatible Models	Dimensions (WxDxH mm)	Weight (kg)
QR-14-SEN	QR-14E	352x600x650	2.5
RGT-16-SEN	RGT-16E	401x600x650	2.5
QR-24-SEN	QR-24E & RGT-24E	352x600x650	4
QR-36-SEN	QR-36E & RGT-36E	912x600x650	5
QR-48-SEN	QR-48E & RGT-48E	1217x600x650	7

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Gas 800 Series Infill Benches U.S. Design

WBB-0300R / WBB-0450R





Code	Compatible Models	Dimensions (WxDxH mm)	Weight (kg)
WBB-0300R	RB Cooktop / GBS Grill and Toaster / QR Chargrill / GG Griddle	300x824x1120	18
WBB-0450R	RB Cooktop / GBS Grill and Toaster / QR Chargrill / GG Griddle	450x824x1120	26

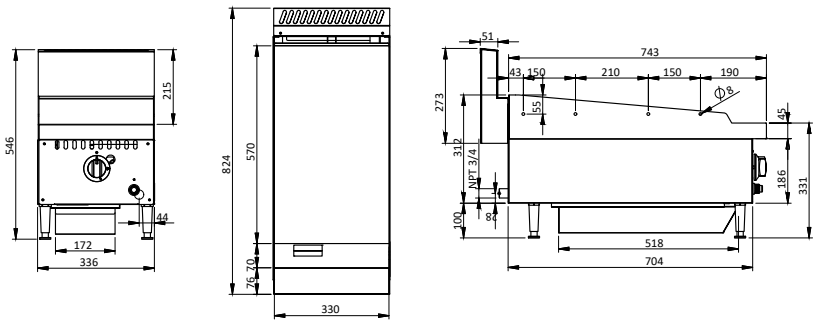
Gas Griddles

- Steel U-shape burner, each 30mj/hr for better heat distribution
- One control every 12”
- 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 available



GG-12 / GG-12LPG





Code	Gas Type	Griddle Plate Size (WxDxH mm)	Dimensions (WxDxH mm)	Weight (kg)	Consumption (MJ/h)
GG-12	NG	330x570x22	336x824x546	45	30
GG-12LPG	LPG	330x570x22	336x824x546	45	33

Gas equipment must be commissioned by an authorised technician.
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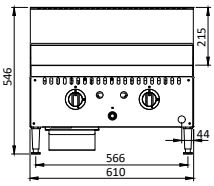
Gas Griddles

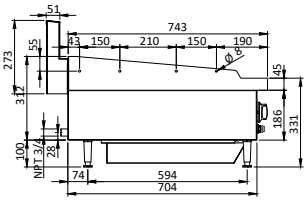
- Steel U-shape burner, each 30mj/hr for better heat distribution
- One control every 12”
- 22mm thickness griddle plate
- Stainless steel adjustable heavy duty legs
- Oil collector at the bottom
- Stainless steel in the front
- & sides
- Manual control
- Optional stands available

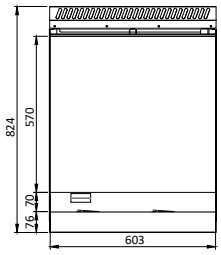
2+2 YEARS WARRANTY 4 YEAR WITH PRODUCT REGISTRATION

GG-24 / GG-24LPG



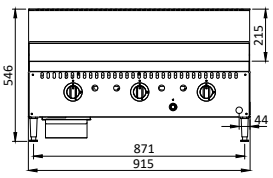


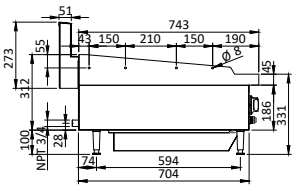


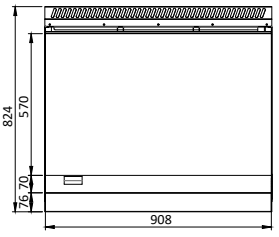


GG-36 / GG-36LPG



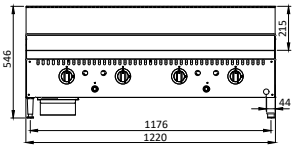


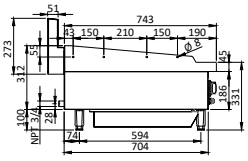


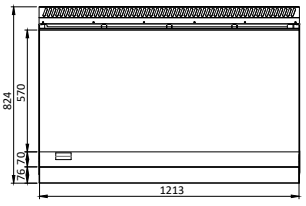


GG-48 / GG-48LPG







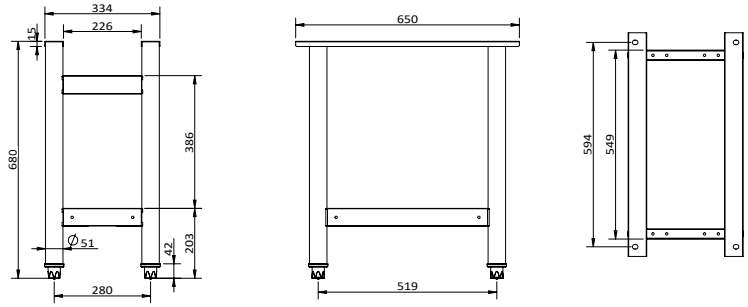


Code	Gas Type	Griddle Plate Size (WxDxH mm)	Dimensions (WxDxH mm)	Weight (kg)	Consumption (MJ/h)
GG-24	NG	603x570x22	610x824x546	80	60
GG-24LPG	LPG	603x570x22	610x824x546	80	66
GG-36	NG	915x824x546	900x824x546	110	90
GG-36LPG	LPG	915x824x546	900x824x546	110	99
GG-48	NG	1220x824x546	1200x824x546	152	120
GG-48LPG	LPG	1220x824x546	1200x824x546	152	132

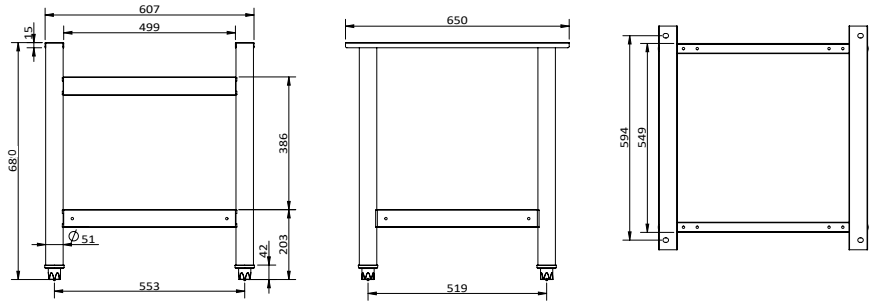
Gas equipment must be commissioned by an authorised technician.
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Stainless Steel Gas Griddle Stands

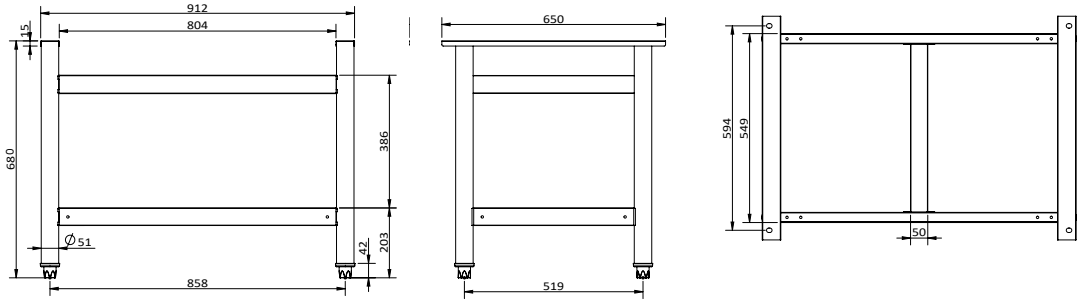
GG-12-SEN



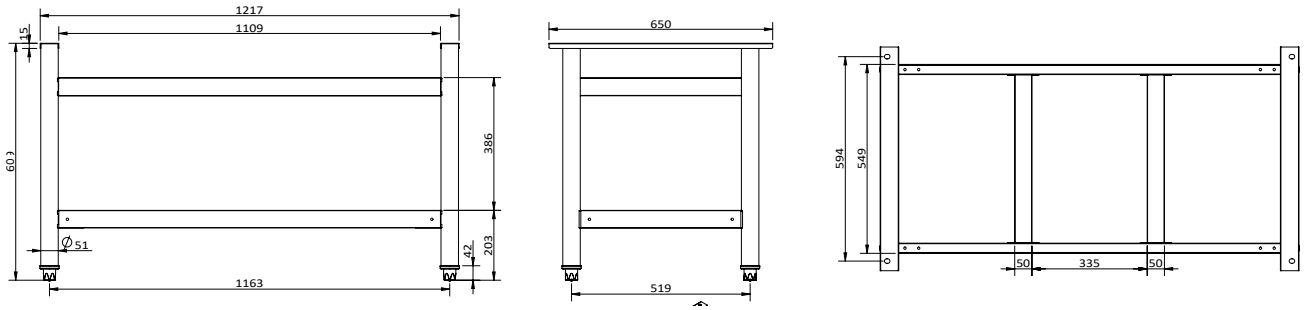
GG-24-SEN



GG-36-SEN



GG-48-SEN



Code	Gas Type	Griddle Plate Size (mm)	Dimensions (WxDxH mm)	Weight (kg)	Consumption (MJ/h)
Stands					
GG-12-SEN	--	--	334x650x680	9	--
GG-24-SEN	--	--	607x650x680	12	--
GG-36-SEN	--	--	912x650x680	14	--
GG-48-SEN	--	--	1217x650x689	17	--

Gas equipment must be commissioned by an authorised technician.
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Chef Base Refrigerated Drawer Bench

Incorporating a refrigerated chef base into your kitchen, specifically designed to support GasMax cooking equipment, offers several strategic benefits that can significantly enhance both the functionality and efficiency of your cooking environment.

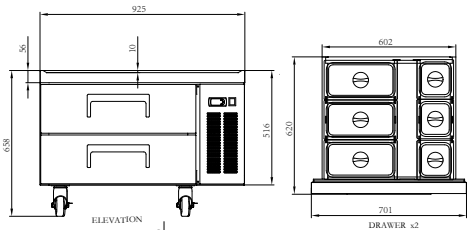
Here's why it's a smart addition: Seamless integration with GasMax equipment, optimised space utilisation, increased efficiency and productivity, improved workflow and organisation, energy efficiency.

- Stainless steel interior and exterior with rounded corners for easy cleaning
- 60mm HFCs and CFCs free foam body insulation
- Tropicalised for Australian conditions
- User-friendly digital controls.
- Rapid recovery rate
- Fan-forced evaporator cooling.
- Heavy-duty castors with front wheel brakes.
- Austrian Fulterer door runners for smooth, reliable operation with durability
- Equipped with two drawers to hold cold ingredients, compatible with Gastronorm Pan (sold separately) in various configurations
- Each drawer gasket is removable for easy cleaning and maintenance



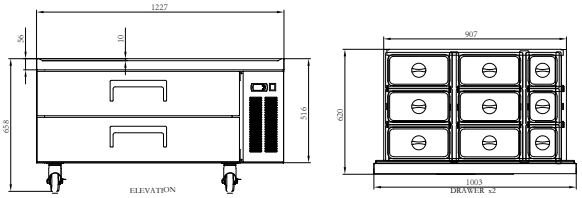
XCB-36





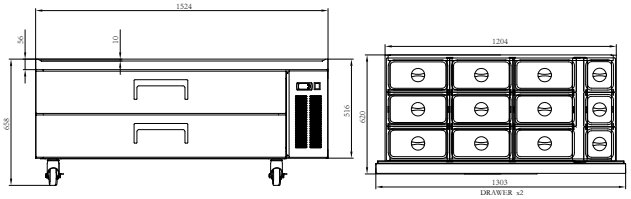
XCB-48





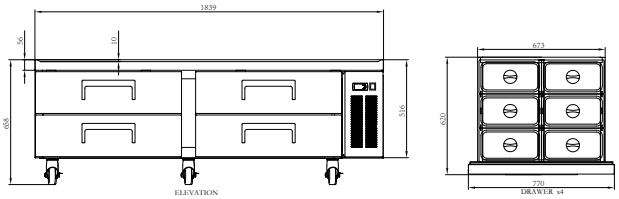
XCB-60

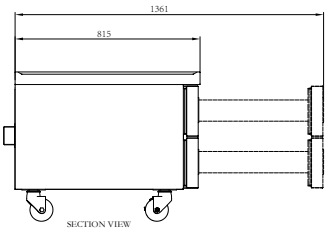




XCB-72







Side View

XCB-36	1/3	6
	1/6	6
XCB-48	1/3	12
	1/6	6
XCB-60	1/3	18
	1/6	6
XCB-72	1/3	24

Pan Layout



Raised Edge Top and Removable Magnetic Drawer Gaskets (GN pan is required for this unit)

Code	Litre	Drawers	Dimensions (WxDxH mm)	Weight (kg)	Temperature Range	Ambient/ RH%	Voltage	Power (W/A)
XCB-36	184	2	924x816x658	79	0 to +4	32/65	240	360/10
XCB-48	263	2	1228x816x658	92	0 to +4	32/65	240	396/10
XCB-60	360	2	1524x816x658	105	0 to +5	32/65	240	500/10
XCB-72	450	4	1838x816x658	130	0 to +5	32/65	240	660/10

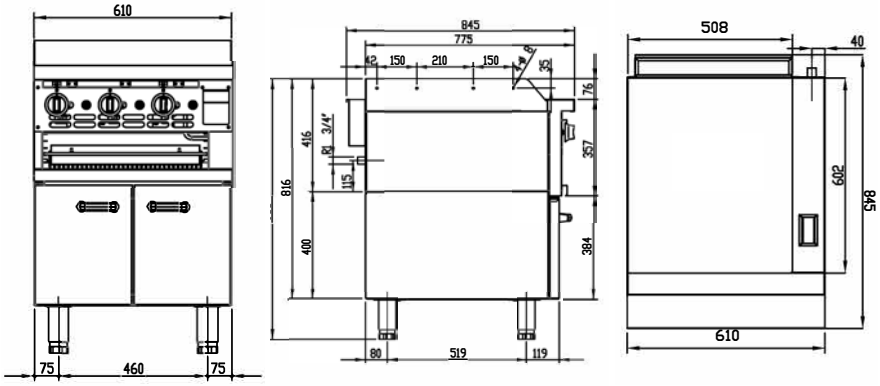
Prices and specifications are subject to change without notice. Pictures are for illustrative purpose and final product may differ

Gas Griddle & Toaster

- MIG welded frame for strengh and 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

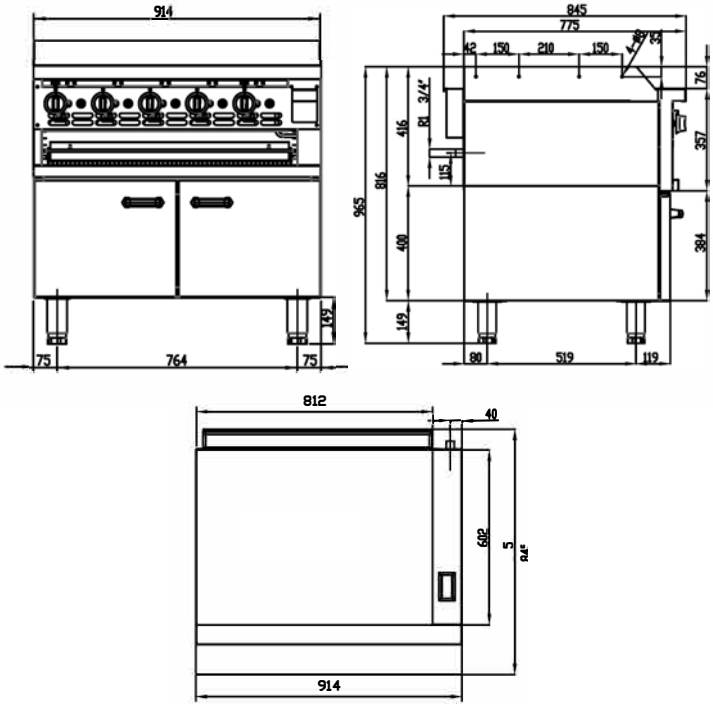
GGS-24/GGS-24LPG





GGS-36/GGS-36LPG





Code	Gas Type	Griddle Plate Size (WxDxH mm)	Dimensions (WxDxH mm)	Weight (kg)	Consumption (MJ/h)
GGS-24	NG	508x602x19	610x845x965	126	46.5
GGS-24LPG	LPG	508x602x19	610x845x965	126	44.4
GGS-36	NG	812x602x19	915x845x965	186	77.5
GGS-36LPG	LPG	812x602x19	915x845x965	186	74

Gas equipment must be commissioned by an authorised technician.
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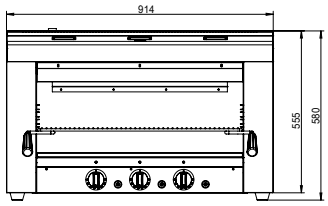
Gas Salamander Broiler & Chargrill

- Three high-power ceramic infrared burners, delivering intense and even heat, perfect for searing and grilling
- Spacious cavity size, measuring 680x410x395mm (WxDxH)
- Versatile cooking surface
- Effortless operation – features auto ignition and a pilot light for easy start-up
- Equipped with a flame failure shut-off mechanism
- Constructed from heavy-duty stainless steel
- Optimal grill area; provides a substantial grilling space of 630x400mm (WxD), great for steaks and seafood
- REB-03E equipped with safe and easy tray lifting mechanism with heavy-duty cast-iron tray

2+2 YEARS WARRANTY 4 YEAR WITH PRODUCT REGISTRATION

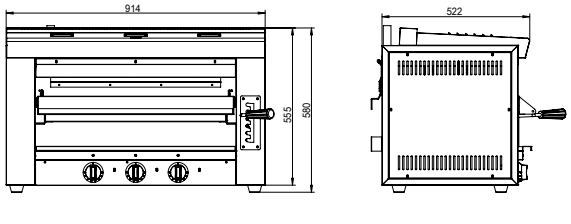
REB-02E / REB-02ELPG





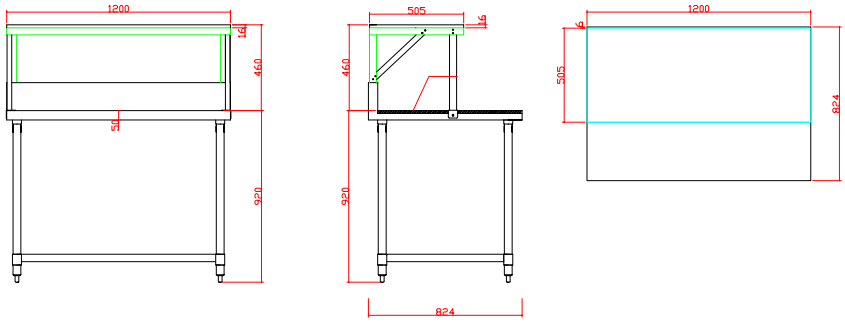
REB-03E / REB-03ELPG





SMB-8-1200





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

Gas equipment must be commissioned by an authorised technician.
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Semi-Automatic Kebab Unit

Ideal for preparing gyros, shawarmas, tacos al pastor, and doner kebabs, this vertical broiler machine / doner kebab machine excels in delivering perfectly cooked meats. It ensures the meat remains succulent and tender on the inside, while achieving a delicately crisp exterior.

This machine is a must-have for achieving the authentic taste and texture essential to these beloved dishes.

- Infrared ceramic burners ensure even and intense heat distribution
- Sturdy stainless steel structure
- Large cooking capacity
- Heat shields on both sides protect and maintain consistent cooking temperatures
- Adjustable cooking spit, allows flexibility between the spit and burners for optimal cooking control
- Spit length 5 burners - 965mm, 4 burners - 711mm, 3 burners – 533mm
- Efficient main burner pilot, enables instant ignition for quick start-up
- Stainless steel oil collector – simplifies cleanup and enhances hygiene
- Engineered for reliable and consistent cooking results
- Heavy-duty motors, supporting extensive use and longevity
- Includes a 3/4" NPT rear gas connection with build in gas regulator



KB-3 / KB-3LPG



KB-4 / KB-4LPG



KB-5 / KB-5LPG

Code	Gas Type	Capacity (kg)	Dimensions (WxDxH mm)	Weight (kg)	Consumption (MJ/h)
KB-3	NG	29	537x639x843	34	39
KB-3LPG	LPG	29	537x639x843	34	36
KB-4	NG	45	537x639x1013	39	52
KB-4LPG	LPG	45	537x639x1013	39	48
KB-5	NG	56	537x639x1183	44	65
KB-5LPG	LPG	56	537x639x1183	44	60

Additional Meat Rod Assembly

KB-3-MS

KB-4-MS

KB-5-MS



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 Machine

Ideal for preparing gyros, shawarmas, tacos al pastor, and doner kebabs, this vertical broiler machine / doner kebab machine excels in delivering perfectly cooked meats.

It ensures the meat remains succulent and tender on the inside, while achieving a delicately crisp exterior. This machine is a must-have for achieving the authentic taste and texture essential to these beloved dishes.

- 6 High-efficiency heating elements ensures thorough and even cooking
- 3 control knobs, for precise heat management
- 795mm spit length – accommodates large quantities of meat
- 45kg cooking capacity
- EGO energy regulator, optimises energy use and temperature control
- Heavy duty rotation motor for consistent meat cooking
- Large oil collector simplifies cleaning, made of stainless steel
- Adjustable element positioning tailors heat for different skewer sizes
- Includes meat shovel for easy handling
- Anti-slip feet enhances stability and safety

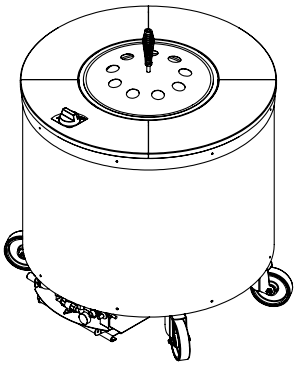


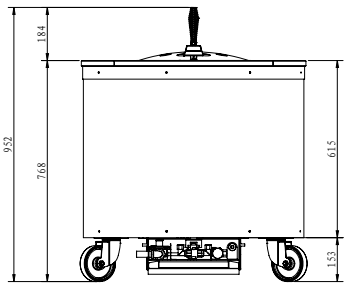
Code	Dimensions (WxDxH mm)	Weight (kg)	Voltage	Power (kW/A)
EKB-2	535x643x1030	31	415	9.9/3~N

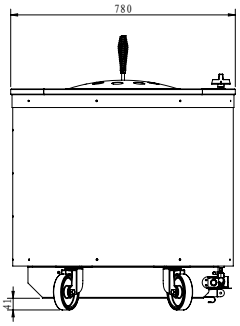
Gas Tandoori Roti/Naan Oven

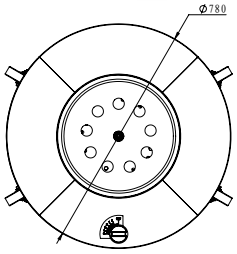
- Authentic tandoori cooking delivers traditional clay oven flavours with gas-powered convenience
- High-efficiency burners designed for fast heating and even heat distribution
- Fireproof clay lining retains intense heat for authentic tandoori cooking while preventing heat loss.
- AISI 430 stainless steel exterior – rust-resistant, heavy-duty outer shell for long-term durability
- Sleek, heat-resistant black marble countertop for easy dough rolling and prep work
- Energy-saving design with optimised gas consumption
- Perfect for naan, roti, kebabs and tandoori specialties
- Easy-clean system with removable ash tray and grease management
- Auto ignition
- Flame failure
- High low flame control
- Multi stage lid for perfect control
- Available in early 2026

NEW PRODUCT









Code	Gas Type	Dimensions (WxDxH mm)	Temperature Range°C	Consumption(MJ/h)
GTDO-31	NG	780x780x952	+30 to +150	TBA
GTDO-31LPG	LPG	780x780x952	+30 to +150	TBA

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

Cordless Kebab Knife

- Comes with 2x lithium-ion batteries and charger
- Adjustment ring with screw to adjust desired thickness
- Full 304 grade stainless steel blade cover
- Includes 1x smooth blade + 1x serrated blade



CKS100





CKS100-battery

Code	Blade (mm)	Cutting Depth (mm)	Capacity (kg/hr)	Description	Voltage	Power (W/A)
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 easily 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.
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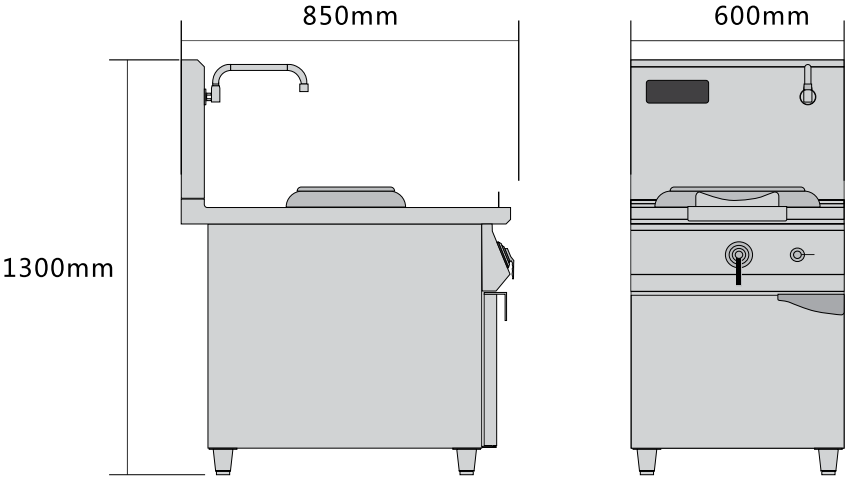
Induction Wok

- Free standing design with heavy duty 1.5mm thick stainless steel cooking deck
- Real time power control increased energy efficiency
- 15kw induction wok ring for rapid heating
- Higher thermal efficiency, less heat escaping from cooking area, compared to gas
- Commercial revolved water tap for easy, durable use
- Easy to clean and washable, with reuseable air filter element
- Enhanced safety, no flaming
- 500 mm induction compatible stainless steel wok pan accessory available
- Digital LED display and easy adjustment with control knob
- Auto-shutdown after 4 hours of inactivity
- 11-stage adjustable power settings
- Overheating and overvoltage protection
- Requires magnetic-based material pots for operation
- Wok included

NEW PRODUCT

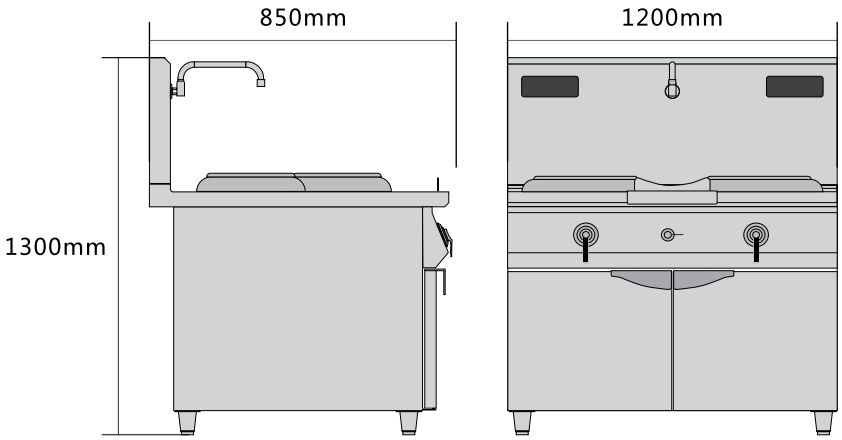
IWOK-1





IWOK-2





Code	Dimensions (WxDxH mm)	Weight (kg)	Voltage	Power (kW/A)
IWOK-1	600x850x1300	68.5	415	15/3~N
IWOK-2	1200x850x1300	124.5	415	30/3~N
IW-Wok50 (replacement wok)	500mm	2.5kg	–	–

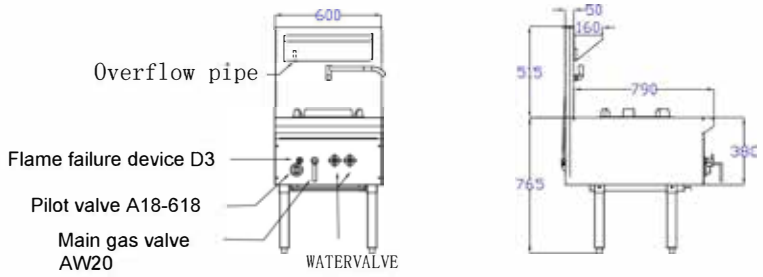
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Asian Range – Heavy Duty S/S Waterless Gas Woks

- 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
- High heat output
- Standard with flame failure & 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 cleaning and maintenance
- Duckbill jet burners included, Chimney burners installed on request
- Adjustable, extendable feet from 0 to 20mm for precise levelling and stability.

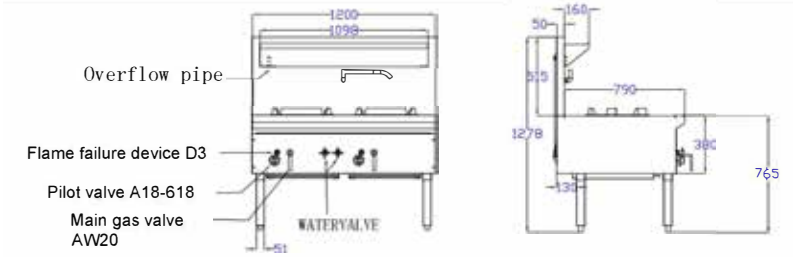
WW-1N / WW-1L





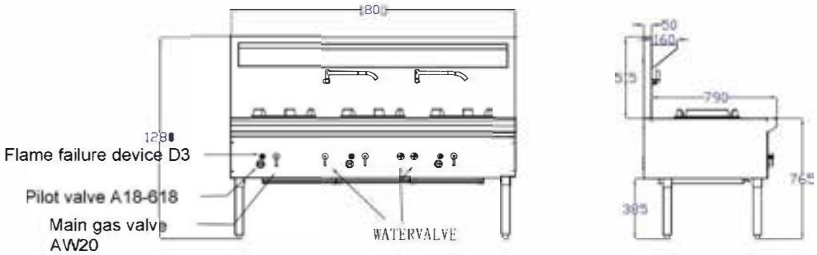
WW-2N / WW-2L





WW-3N / WW-3L





WaterMark

Code	Gas Type	Dimensions (WxDxH mm)	Weight (kg)	Regulator Size	Duckbill (MJ/h)	Chimney Code	Chimney (MJ/h)
1 Burner							
WW-1N	NG	600x850x1280	65	3/4"	120	WW-1NC	130
WW-1L	LPG	600x850x1280	65	3/4"	110	WW-1LC	115
2 Burners							
WW-2N	NG	1200x850x1280	120	2x 3/4"	240	WW-2NC	260
WW-2L	LPG	1200x850x1280	120	2x 3/4"	220	WW-2LC	230
3 Burners							
WW-3N	NG	1800x850x1280	175	3x 3/4"	360	WW-3NC	390
WW-3L	LPG	1800x850x1280	175	3x 3/4"	330	WW-3LC	345

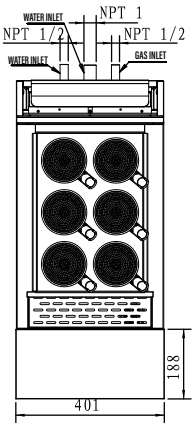
Tapware and installation not included, contact FHE Service for pricing. Gas equipment must be commissioned by an authorised technician.
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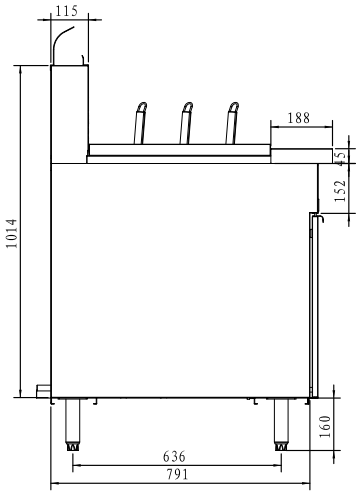
V Pan Pasta And Noodle Cooker

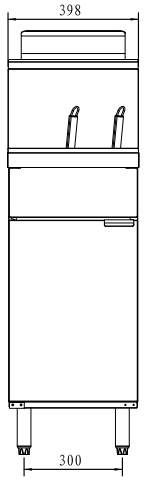
- Stainless steel front and sides
- 34 litre tank capacity
- Standby Stainless steel pilot for easy start
- 6 inch stainless steel legs
- Millivolt control valve
- Quick-response thermostat ensures fast temperature recovery and accurate temperature control
- One 1/4" full port drain valve
- Open pot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

PC150-6 / PC150-6LPG



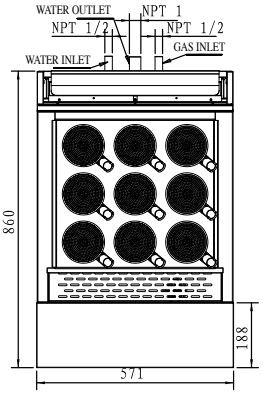


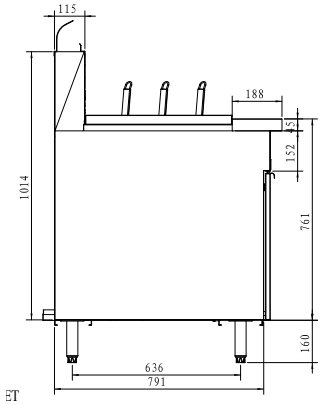


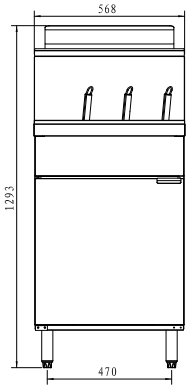


PC150-9 / PC150-9LPG









Code	Gas Type	Baskets	Capacity (L)	Dimensions (WxDxH mm)	Weight (kg)	Regulator Size	Consumption (MJ/h)
PC150-6	NG	6	27	401x860x1293	78	1/2"	150
PC150-6LPG	LPG	6	27	401x860x1293	78	1/2"	130
PC150-9	NG	9	34	571x860X1293	101	1/2"	150
PC150-9LPG	LPG	9	34	571x860X1293	101	1/2"	190

Accessories

302110331	Pasta / Noodle Basket
RC400T-18	Adjustable Leg

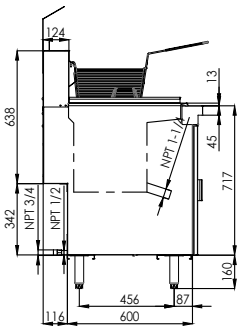
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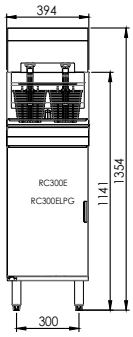
Superfast Gas-Tube Single Vat Fryers

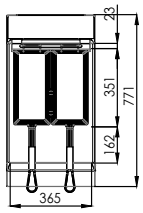
- Stainless steel vats
- Quick-recovery system
- Standby pilot for easy start
- Includes baskets and vat lid
- Temp range 120 to 200˚C
- Millivolt control
- Stainless steel construction
- Sturdy adjustable feet
- Natural gas & LPG

RC300E / RC300LPG



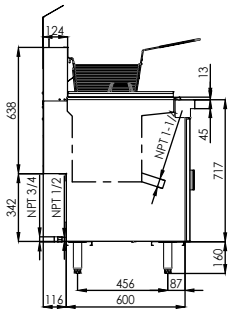


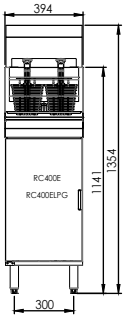


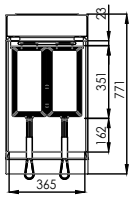


RC400E / RC400LPG



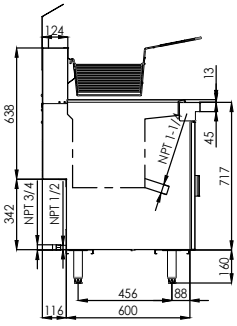


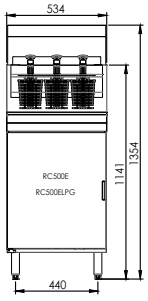


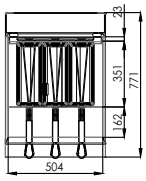


RC500E / RC500LPG





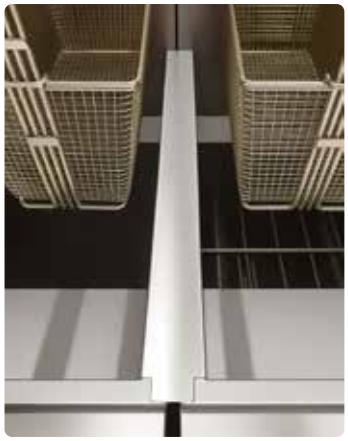






USG-1

USG-1 Side Splash Guard comes with pre-assembled clips. Easy to attach or remove from fryer.



802026053020
Joining Kit

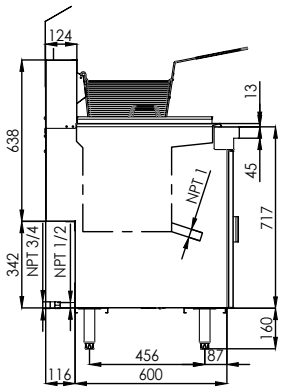
Code	Gas Type	Dimensions (WxDxH mm)	Chip Productivity (up to kg)	Weight (kg)	Regulator Size	Consumption (MJ/h)
23 Litre Capacity – 3 burners – 2 Baskets						
RC300E	NG	394x771x1354	26	65	1/2”	90
RC300ELPG	LPG	394x771x1354	26	65	1/2”	82.5
25 Litre Capacity – 4 Burners – 2 Baskets						
RC400E	NG	394x771x1354	35	67	1/2”	120
RC400ELPG	LPG	394x771x1354	35	67	1/2”	110
37 Litre Capacity – 5 Burners – 3 Baskets						
RC500E	NG	534x771x1354	43	78	1/2”	150
RC500ELPG	LPG	534x771x1354	43	78	1/2”	137.5
Side Splash Guard						
USG-1	--	520 x 465	–	1	–	--
Connector Strip / Joining Kit						
802026053020	–	–	–	–	–	–

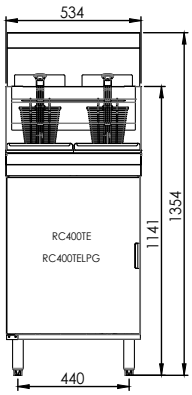
Gas equipment must be commissioned by an authorised technician.
Prices and specifications are subject to change without notice. Pictures are for illustrative purpose and final product may differ

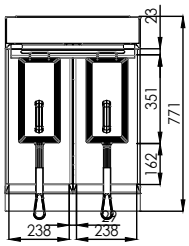
Superfast Gas-Tube Twin Vat Fryers

- Stainless steel vats
- Super fast recovery
- Standby pilot for easy start
- Includes two baskets and vat lid
- Temp range 120 to 200˚C
- Millivolt control
- Stainless steel construction
- Sturdy adjustable feet
- Natural gas & LPG



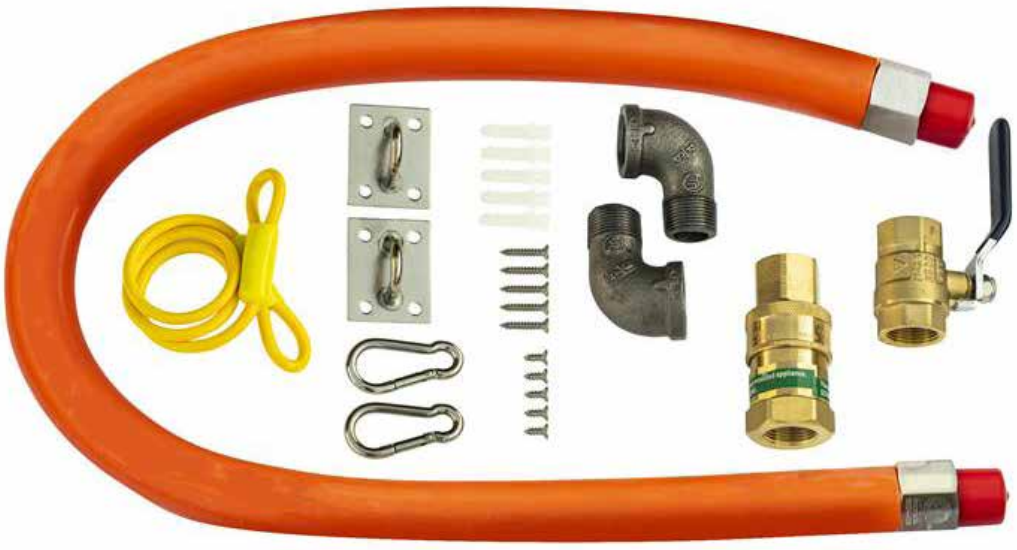






Code	Gas Type	Dimensions (WxDxH mm)	Weight (kg)	Regulator Size	Consumption (MJ/h)
2 x 18 Litre Capacity – 4 burners					
RC400TE	NG	534x771x1354	78	1/2”	120
RC400TELPG	LPG	534x771x1354	78	1/2”	110

Fryer Connection Hose Kit

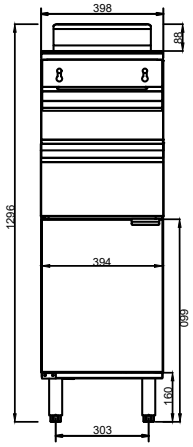


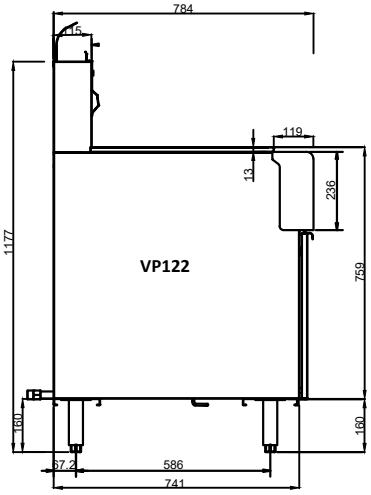
Code	Size
QD3436	NG
QD3448	LPG

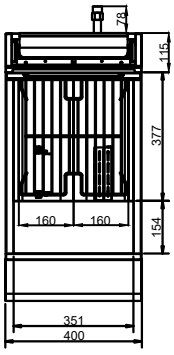
Gas equipment must be commissioned by an authorised technician.
Prices and specifications are subject to change without notice. Pictures are for illustrative purpose and final product may differ

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 limiter, for safety
- One 1/4" full port drain valve
- Open pot design for easy cleaning
- Stainless steel hanger plate at the back
- Two Baskets
- 1/2 inch NPT rear gas connection
- 20mm insulation
- Optional lid available









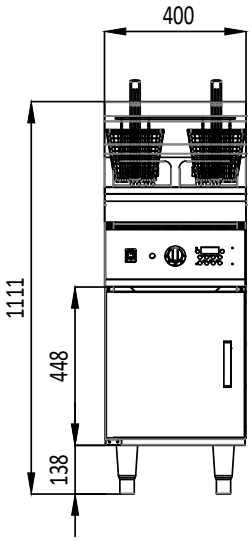
Code	Gas Type	Dimensions (WxDxH mm)	Chip Productivity (up to kg)	Weight (kg)	Regulator Size	Consumption (MJ/h)
22 Litre capacity - 1 Burner - 2 Baskets						
VP122	NG	400x784X1296	30	74	1/2"	120
VP122LPG	LPG	400x784X1296	30	74	1/2"	120
Accessories						
RC300-Basket	Fryer Basket (also suits RC300 ~ 400TE)					
RC400T-18	Adjustable Leg					
RC500-15	Oil Drainage Extension Pipe					
VP122-Lid	Optional stainless steel lid					
70201107200L	Basket Supporting Grid					

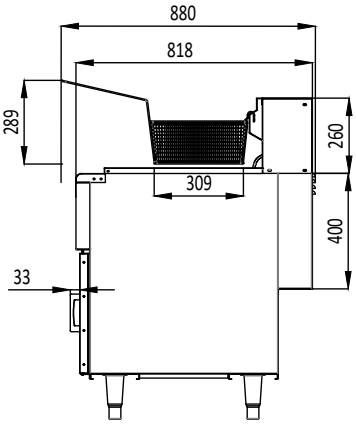
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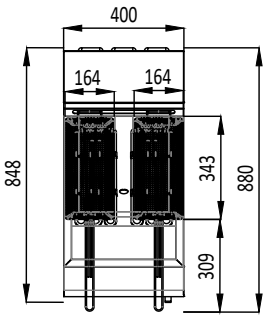
Electric Fryer With Cold Zone

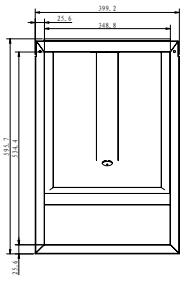
- 18KW powerful heaters with 28L oil capacity each
- Robust structure with drain tap
- Thermostat 50-190°C
- 230°C safety high-limit thermostat
- Stainless steel tank with oil level line indicator
- Stainless steel night cover lid
- Heater lifting mechanism makes cleaning easy and comfortable
- Power and heating indicators
- Nickel coating basket
- Heavy-duty steel feet
- Digitial timer for easy and accurate operation
- Bottom cold zone to keeps larger food particles from burning and tainting the oil
- Helps to preserve the characteristics and quality of the oil used for longer

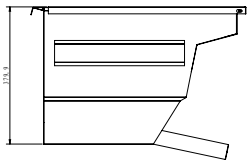












Code	Dimensions (WxDxH mm)	Weight (kg)	Voltage	Power (kW/A)
Single Vat 28L Oil Capacity				
EF-28LE	400x880x1111	60	415	18/3~N

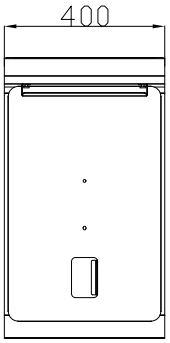
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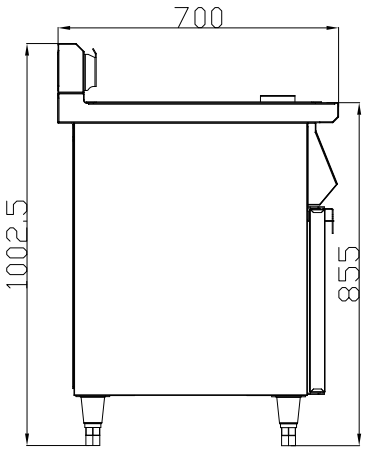
Induction Fryer

ElectMax Induction Fryer excels in efficiency and safety, revolutionising frying with its cutting-edge technology. It offers remarkable energy efficiency, significantly reducing power usage compared to traditional fryers. With precise temperature control, it ensures consistent cooking results, essential for culinary perfection.

The fryer's surface stays relatively cool, greatly minimising burn risks and enhancing kitchen safety. Its flat, smooth design simplifies cleaning, making maintenance a breeze. Additionally, it contributes to a cooler, more comfortable kitchen environment, and is environmentally friendly due to reduced energy consumption.

- Durable stainless steel construction
- 30L oil capacity
- 80°C to 190°C temperature range
- Commercial-grade 304 S/S vat
- Touch control with timer for precise cooking, 0-180 minute range
- Lid and handle enhances safety and cleanliness
- Single basket with hanger
- Digital temperature control and display
- Heavey-duty stainless steel adjustable legs
- Required hard wiring connection







Code	Dimensions (WxDxH mm)	Weight (kg)	Voltage	Power (W/A)
IFS7-30L	400x700x980	55	415	10kW/3~N
IFS10-30L	400x900x1003	57	415	10kW/3~N

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

Chip Warmer



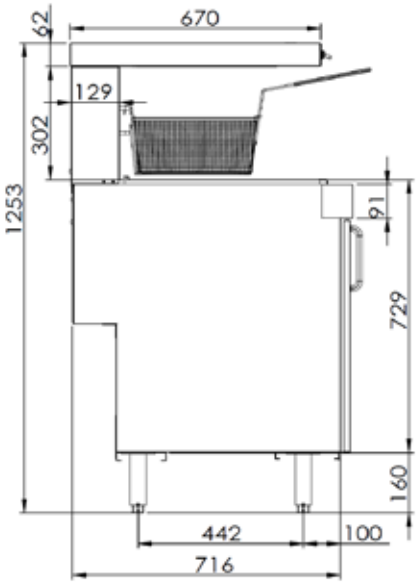
- Stainless steel construction
- Top heated by dual 450W incoloy elements
- Quartz light
- 1/1 GN base with perforated tray insert

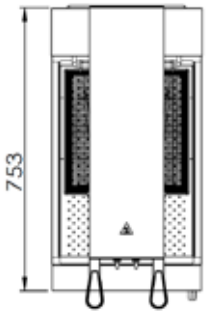
Code	Dimensions (WxDxH mm)	Weight (kg)	Voltage	Power (kW/A)
DH-310E	330x594x503	15	240	1/10

Chip Warmer / Warming Station

- Solid steel body and 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 is easily removable
- Infrared heating element
- Separate control for lighting
- Can securely attach to left or right side of unit









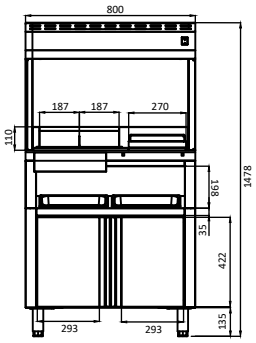
Code	Dimensions (WxDxH mm)	Temperature Range (°C)	Weight (kg)	Voltage	Power (W/A)
VX15E	402x753x1253	+22 to +60	40	240	940/10

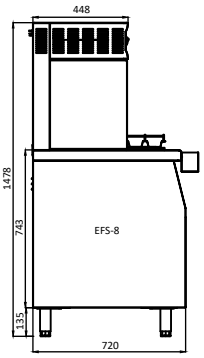
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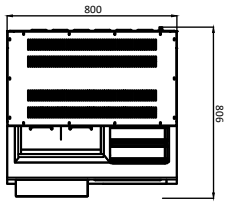
Electric Fries Station

- Full stainless steel construction
- Durable and reliable ceramic heating elements
- Specially designed bottom heater for dump pan warming
- Divider for product separation in dump pan
- Dump basket with raised edge and pre-pack area for easy cleaning
- Top cover plate included
- Four lamps
- Storage cabinet underneath with hinged doors
- Stainless steel adjustable legs
- Front stainless steel box and 2x 1/3 150mm deep GN pans included
- Polycarbonate shield
- Top Heater Power: 550W x 2
- Pan Heater Power: 110W







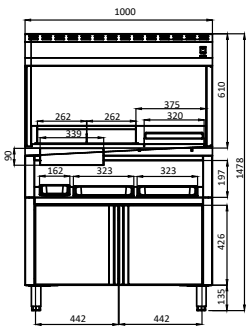


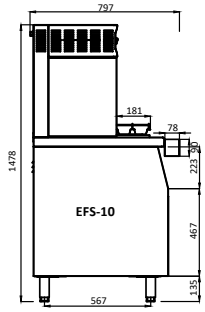
Code	Dimensions (WxDxH mm)	Weight (kg)	Voltage	Power (kW/A)
EFS-8	800×806×1478	68	240	1.45/10

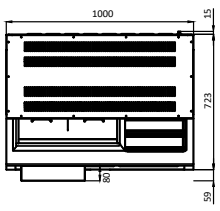
Electric Fries Station

- Stainless steel structure
- Infrared ceramic heaters on top
- Heating bulbs on top
- Mirror polished radiant plate against heater for improved efficiency
- Dumping pan partition to separate different food
- Can interchange dumping pan with wiring rack
- Perforated pan to remove excess oil
- Stainless steel adjustable legs
- Comes with top cover plate
- Four 60W lamps
- Storage cabinet underneath with hinge doors
- Comes with front stainless steel box and 2x 1/3 and 1x 1/6 150mm deep GN pans
- 6mm thick glass board
- Pan Heater Power: 110W





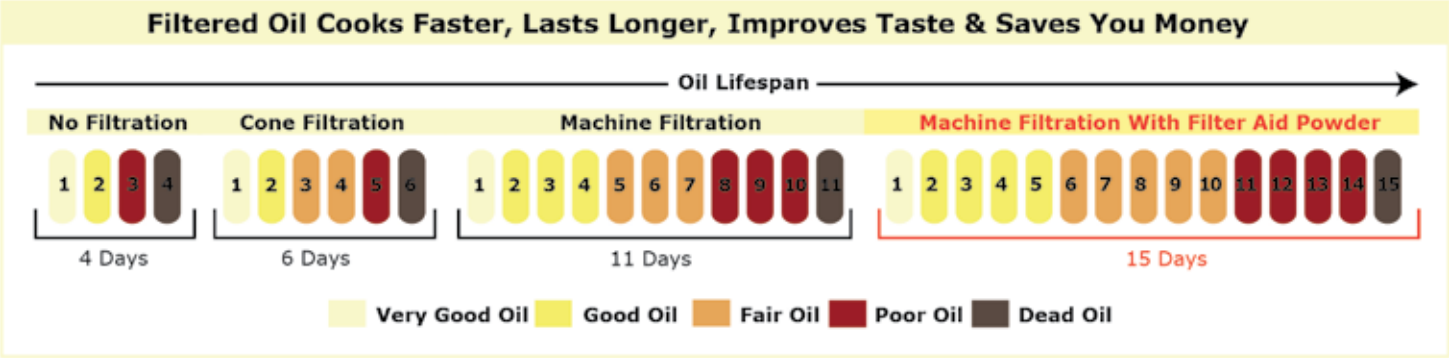




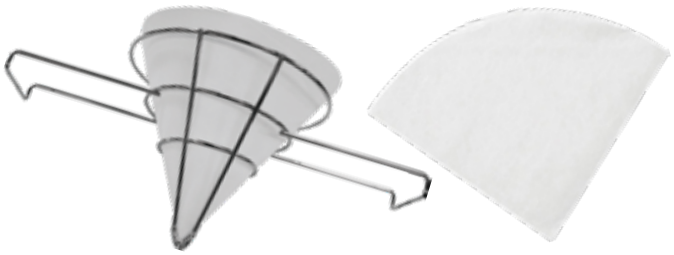
Code	Dimensions (WxDxH mm)	Weight (kg)	Voltage	Power (kW/A)
EFS-10	1000×797×1478	85	240	1.45/10

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

Oil Filtering



Conical Oil Filters



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

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

Filter Paper Pack



- For use in Electric Oil Filter Machine

Code	QTY	Dimensions
FM-FPS100/20	100	450x330

Easy Cleaning Equipment



- Using 1 cup (250g) of ‘OilVolution fryer cleaner’ regularly will help remove carbon build up and keep your tank clean
- Successfully cleans up to 20 fryers

Code
AS-BOILOUT5KG

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

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
- Fitted with castors for easy mobility

Code	Dimensions (WxDxH mm)	Weight (kg)	Voltage	Power (W/A)
LG-20E	466x396x358	42	240	550/10
Filter Papers Impregnated satchels				
FM-FPS100/20		450mm x 330mm 100 pcs		

Electric Oil Filter Machines

- Stainless steel construction
- Reverse pump for easy suction of oil
- Pre-filtering 300-micron screen basket
- Second deeper 10-micron filtration
- Quick disconnect filtering hose
- 3.5GMP pump
- Uses filter paper size 540x390mm
- Average rate of flow: 13L/min

EOF-25



EOF-42



EOF-54



Code	Capacity (L)	Dimensions (WxDxH mm)	Weight (kg)	Voltage	Power (W/A)
EOF-25	25	457x727x914	49	240	240/10
EOF-42	42	457x727x914	51	240	240/10
EOF-54	54	505x907x914	62	240	240/10
Filter Papers					
AF-EOF100		540mm x 390mm 100 pcs			

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Fagor 700 Kore Series



FAGOR



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

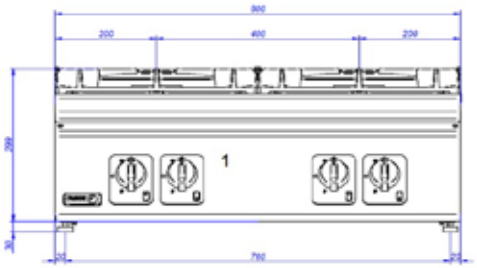
2+2 YEARS WARRANTY 4 YEAR WITH PRODUCT REGISTRATION

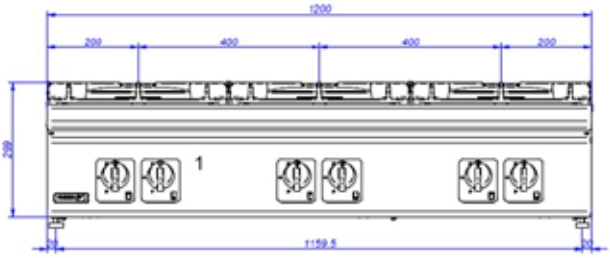
C-G740H

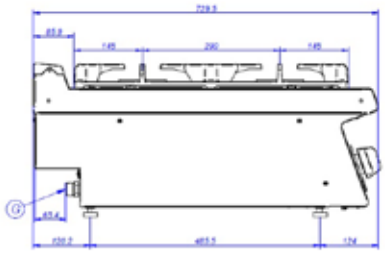


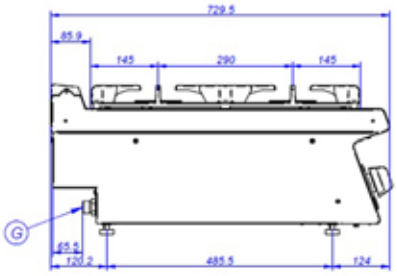
C-G760H











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

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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 700 Kore Series – Gas Range with Oven

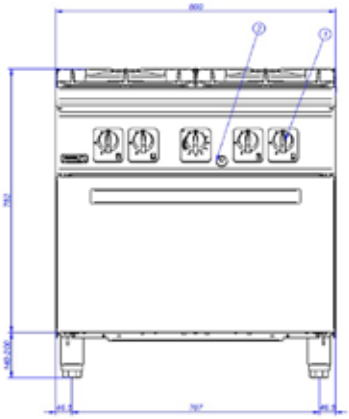
- Deep-drawn surface tops manufactured in 1.5mm thick AISI-304 stainless steel
- Laser-cut joints and automatic welding; with hidden screws
- 397 x 580mm double grates (397 x 290mm for each burner) enabling the use of large pots and pans
- The reduced distance of 75mm between the central bars makes it 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 front
- Static gas oven with dimensions GN 2/1
- Cooking chamber made entirely of stainless steel
- Thermostatic valve for temperature control (125-310°C)

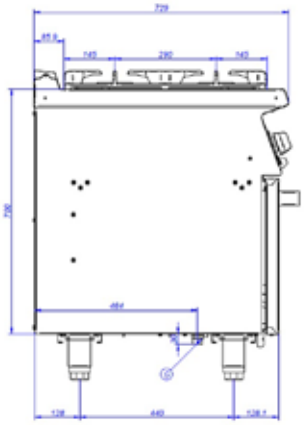
2+2 YEARS WARRANTY 4 YEAR WITH PRODUCT REGISTRATION

MADE IN SPAIN

CG7-41H

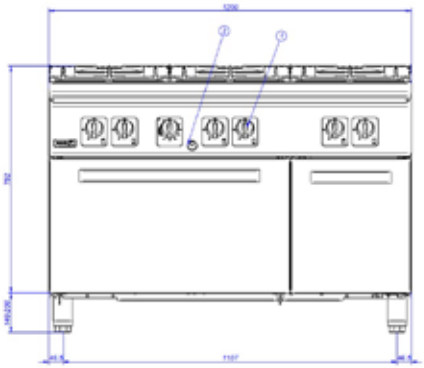


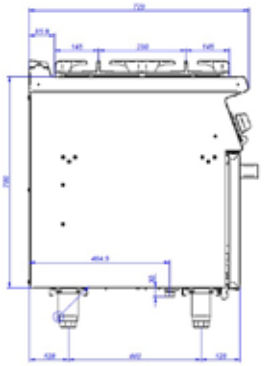




CG7-61H







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

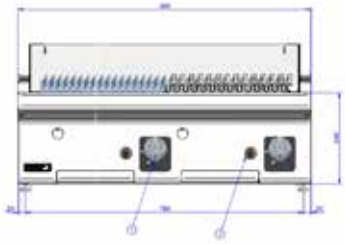
- Countertop machines
- Deep-drawn surface tops manufactured in 1.5 mm thick AISI-304 stainless steel
- Laser-cut joints, automatic welding and polishing; hidden screws
- Fitted with an opening to collect cooking grease; with tray
- Machines are fitted with removable 130 mm high guards to prevent splashes, made of stainless steel
- Stainless steel feet with adjustable height
- High-efficiency tubular burners (floor models come with a radiant deflector)
- Independent control for each group of burners through a safety valve with thermocouple
- Countertop model burner turned on using Piezo electric ignition. Floor model burner turn on using electric multi-spark ignition with access tube for manual ignition
- For countertop models, the burners heat the ceramic stones that are underneath a support grid so that they in turn heat the food on the grill
- Cast iron grills which can be removed without tools, in 170mm-wide sections
- The iron grills are reversible with two different finishes on each side: Tilted and grooved with ridges for meat Horizontal and flat for fish and vegetables
- These grills reach a very high temperature (400 °C), meaning that the surface of the product is quickly sealed and inside it remains much juicier
- Optional stands available

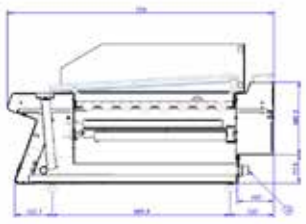
2+2 YEARS WARRANTY 4 YEAR WITH PRODUCT REGISTRATION

MADE IN SPAIN

B-G710

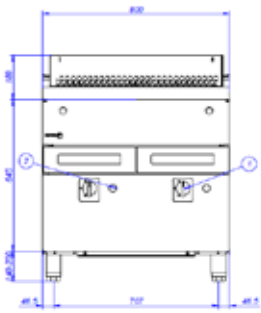


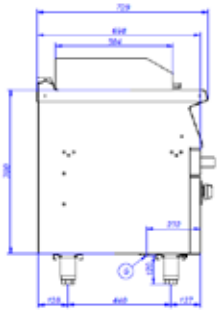




B-G7101







G – Gas Inlet
1 – Gas valve tap
2 – Piezoelectric ignitor

Code	Gas Type	Dimensions (WxDxH mm)	Weight (kg)	Regulator Size	Consumption (MJ/h)
Two Areas - 688mm x 515mm					
B-G710	NG or LPG (please specify)	800x730x290	45	3/4"	58.32
B-G7101	NG or LPG (please specify)	800x730x850	70	3/4"	58.32

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Fagor Gas 700 Kore Series – Gas Griddles / Fry-Tops

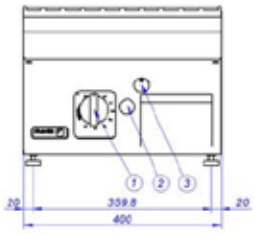
- Deep-drawn surface tops manufactured in 1.5 mm thick AISI-304 stainless steel
- Laser-cut joints, automatic welding and polishing; hidden screws
- Rapid reaction and recovery time fry-top temperature
- The fry tops are welded to the deep-drawn surface top
- The deep-drawn shell and its rounded edges and corners for easy cleaning
- Fry top is tilted towards the front to collect grease and liquids
- Fitted with a grease collection opening and removable tray with up to 2 litres capacity (depending on 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 – gas models do not need electricity for installation; with access tube for manual ignition
- Thermostatic temperature control (between 100 and 300°C) or operation via safety thermostat with thermocouple
- Optional stands available

2+2 YEARS WARRANTY 4 YEAR WITH PRODUCT REGISTRATION

MADE IN SPAIN

FT-G705L / FT-GC705CL



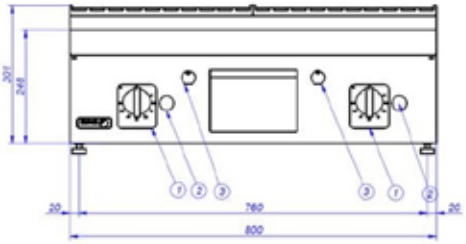


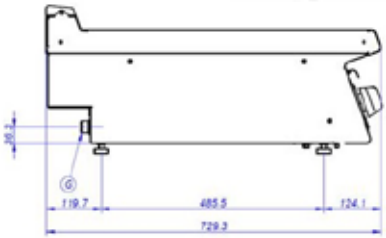


G Gas Inlet
E. Electrical connection
1 - Gas valve tap
2 - Piezoelectric ignitor
3. Manual ignition hole

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

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Fagor Gas 700 Kore Series – Gas Pasta / Noodle Cooker

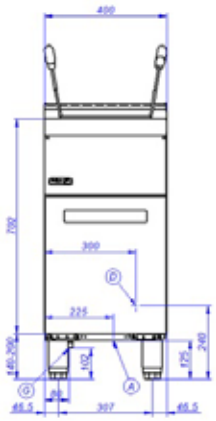
- Surface tops manufactured in 1.5 mm thick AISI-304 stainless steel
- Laser-cut joints, automatic welding and polishing.
  Hidden screws
- 1.5 mm thick AISI-316L stainless steel wells built into the surface top
- Wells accommodate various basket arrangements and sizes
- The well is filled through the 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 the 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

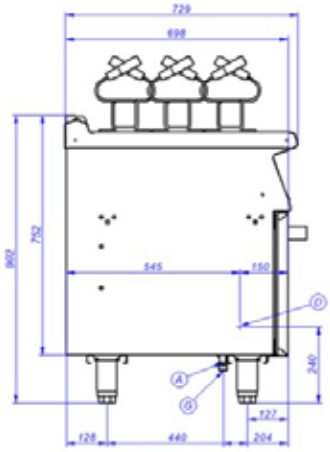
2+2 YEARS WARRANTY 4 YEAR WITH PRODUCT REGISTRATION

MADE IN SPAIN

CP-G7126

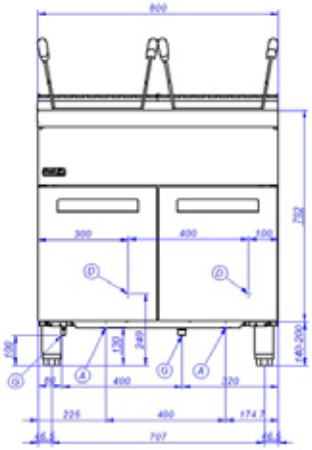






CP-G7226





A – Water Inlet
G – Gas Inlet
D – Drainage

Code	Gas Type	Baskets	Capacity x Tank	Dimensions (WxDxH mm)	Weight (kg)	Regulator Size	Consumption (MJ/h)
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

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Fagor Gas 700 Kore Series – Gas Fryer

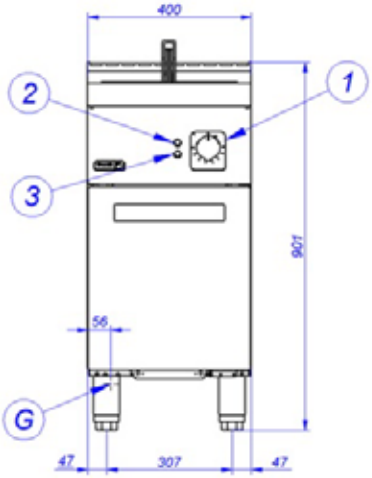
- Surface top manufactured in 1.5 mm thick AISI-304 stainless steel
- Laser-cut joints, automatic welding and polishing. Hidden screws
- Well built into the surface top with robotic welding and polishing
- Cold zone at the bottom of the well helps preserve oil quality and characteristics, allowing for extended use
- 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 with rapid heat-up time and a high power-to-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

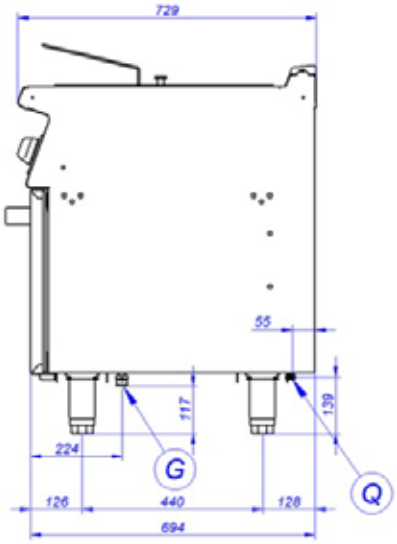
2+2 YEARS WARRANTY 4 YEAR WITH PRODUCT REGISTRATION

MADE IN SPAIN

F-G7115

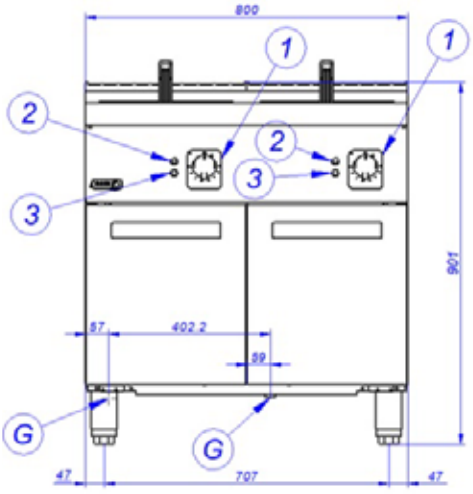






F-G7215





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

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Fagor Electric 700 Kore Series – Electric Cooktop

- Pressed surface tops manufactured in 1.5 mm thick AISI-304 stainless steel, with rounded edges, designed to prevent spilled liquid from pans from entering the interior of the oven
- Deep-drawn surface top with rounded corners for easy cleaning
- Laser-cut joints and automatic welding. Hidden screws
- Power regulation via selector with 7 positions
- Protection against overheating for each plate
- High-temperature enamelled cast iron flue protector
- Access to components from the front
- Easy connection and compliant with health standards
- Machines with IPX5 grade water protection
- Four round cast iron hot plates of 223 mm diameter, with 2.6 kw power, hermetically fixed to the deep-drawn surface top
- Optional stand available

2+2 YEARS WARRANTY 4 YEAR WITH PRODUCT REGISTRATION

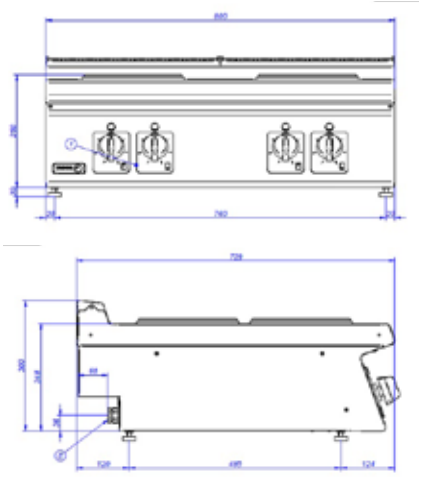
MADE IN SPAIN

C-E740

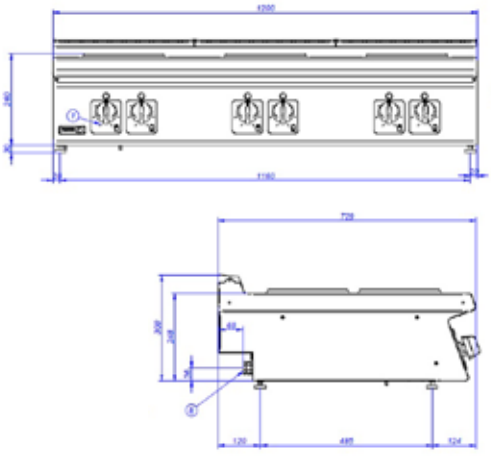


C-E760





E. Electrical connection
1. M plates control



E. Electrical connection
1. M plates control

Code	Dimensions (WxDxH mm)	Weight (kg)	Voltage	Power (kW/A)
Round plates				
C-E740	800x730x290	36	415	10.4/3~N
C-E760	1200x730x290	51	415	15.6/ 3~N

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Fagor Electric 700 Kore Series – Electric Range With Oven

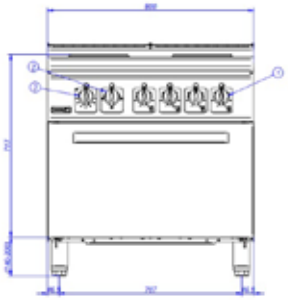
- Pressed surface tops manufactured in 1.5 mm thick AISI-304 stainless steel, with rounded edges, designed to prevent spilled liquid from pans from entering the interior of the oven
- Stamped surface top with rounded corners for easy cleaning
- Laser-cut joints and automatic welding. Hidden screws
- Cast iron round hot plates, 223 Ø (2.6 kW)
- High-temperature enamelled cast iron flue protector
- Machines with IPX5 grade water protection
- Static electric oven with dimensions GN 2/1
- Heating through stainless steel heating elements with selector switch for operation of the upper and/or inner part.
- Cooking chamber made entirely of stainless steel which makes cleaning easier and ensures greater hygiene
- Thermostatic valve for temperature control (125 - 310 °C)

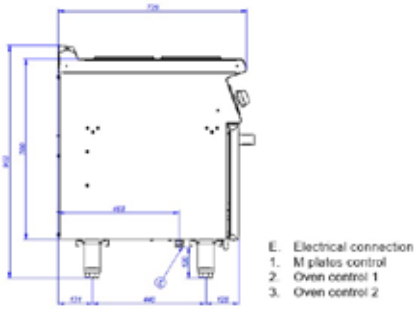
2+2 YEARS WARRANTY 4 YEAR WITH PRODUCT REGISTRATION

MADE IN SPAIN

C-E741

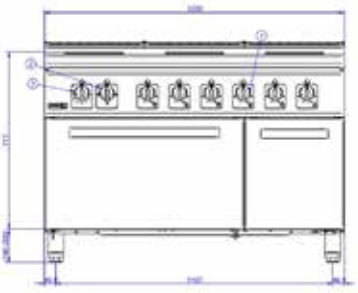


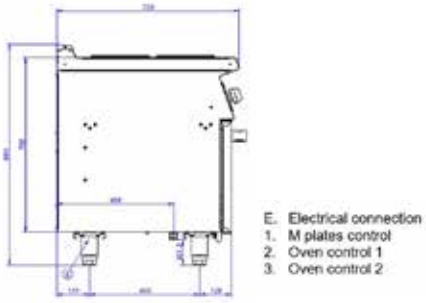




C-E761







Code	Dimensions (WxDxH mm)	Weight (kg)	Voltage	Power (kW/A)
Round plates with Oven				
C-E741	800x730x850	90	415	16.4/3~N
C-E761	1200x730x850	110	415	21.6/3~N

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Fagor Electric 700 Kore Series – Electric Chargrills / Barbecues

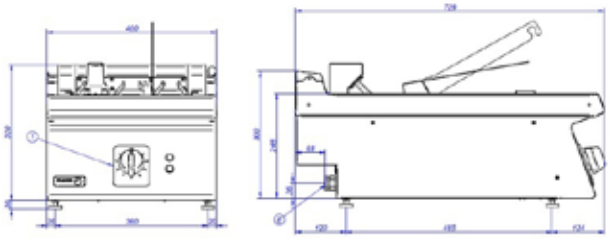
- Countertop machines
- Deep-drawn surface tops manufactured in 1.5 mm thick AISI-304 stainless steel
- Laser-cut joints, automatic welding and polishing. Hidden screws
- Fitted with an opening to collect cooking grease and a tray to store it
- Machines are fitted with removable 130 mm high guards to prevent splashes, made of stainless steel
- Stainless steel feet with adjustable height
- Groups of stainless-steel heating elements upon which food is cooked directly (one group of three heating elements for halfmodule)
- Safety water tray. Moreover, it makes it possible to achieve the correct moisture for optimum cooking
- The models with stainless steel grills are manufactured using "Z" shaped AISI-304 stainless steel slats to make cleaning easier
- The grills are reversible with two different finishes on each side: Tilted and grooved with ridges for meat. Horizontal and flat for fish and vegetables
- Grills reach a very high temperature (400 ºC), meaning that the surface of the product is quickly sealed and inside it remains much juicier
- Grid dimensions of 515 x 344 mm each half module
- Optional stands available

2+2 YEARS WARRANTY 4 YEAR WITH PRODUCT REGISTRATION

MADE IN SPAIN

B-E705

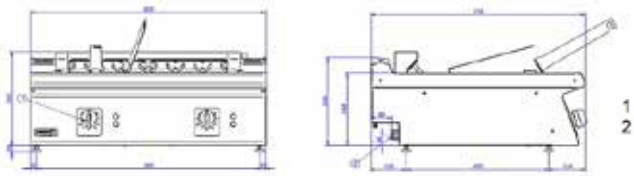




1 - Electric control
2 - Electrical connection

B-E710





1 - Electric control
2 - Electrical connection

Code	Dimensions (WxDxH mm)	Weight (kg)	Voltage	Power (kW/A)
One Area - 344mm x 515mm				
B-E705	400x730x290	30	415	16.4/3~N
Two Areas - 688mm x 515mm				
B-E710	800x730x290	45	415	21.6/3~N

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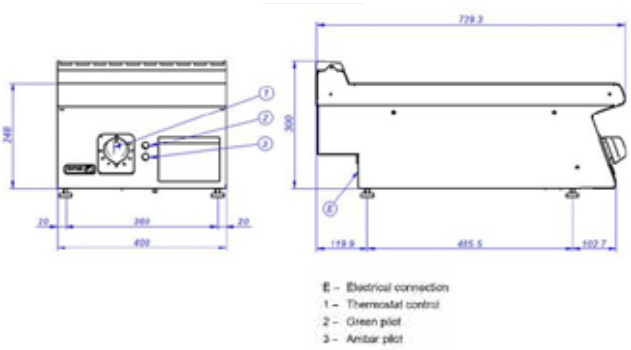
Fagor Electric 700 Kore Series – Electric Griddles / Fry-Tops

- Deep-drawn surface tops manufactured in 1.5 mm thick AISI-304 stainless steel
- Laser-cut joints, automatic welding and polishing. Hidden screws
- 12 or 15 mm thick mild steel fry tops which are quick-heating and high power
- Whole-module fry tops have two separate heating areas
- Rapid reaction and recovery time of 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
- Electrically heated models with stainless steel heating elements; thermostatic temperature control, between 100 and 300°C.
- Safety thermostat
- Model with smooth plate of 328 x 468mm
- Single heating zone
- Optional stands available

MADE IN SPAIN

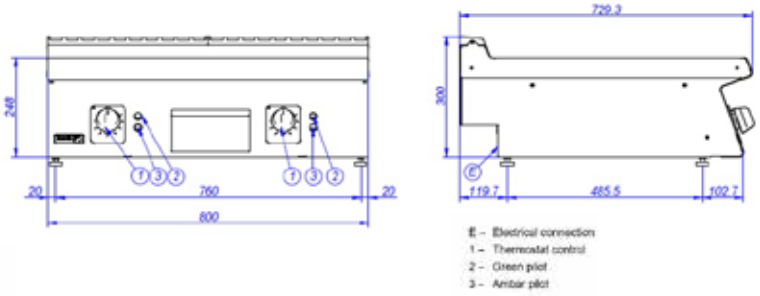
FT-E705L / FT-E705CL





FT-E710L / FT-E710CL





Code	Dimensions (WxDxH mm)	Weight (kg)	Voltage	Power (kW/A)
One Zone - 328mm x 468mm Mild Steel Plate				
FT-E705L	400x730x290	70	415	5/3~N
Two Zone - 728mm x 468mm Mild Steel Plate				
FT-E710L	800x730x290	137	415	10/ 3~N
One Zone - 328mm x 468mm Chrome Plate				
FT-E705CL	400x730x290	70	415	5/ 3~N
Two Zone - 728mm x 468mm Chrome Plate				
FT-E710CL	800x730x290	137	415	10/ 3~N

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 Electric 700 Kore Series – Pasta / Noodle Cooker

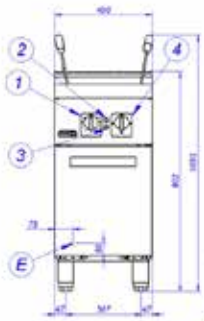
- Surface tops manufactured in 1.5 mm thick AISI-304 stainless steel
- Laser-cut joints, automatic welding and polishing
- Hidden screws
- 1.5 mm thick AISI-316L stainless steel wells built into the surface top
- Wells that suit with different arrangements and measures of baskets
- The well is filled 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 the 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

MADE IN SPAIN

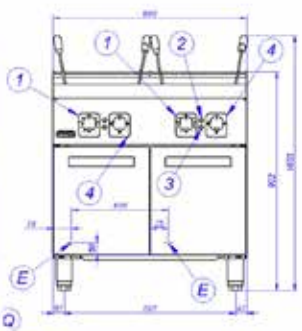
CP-E7140

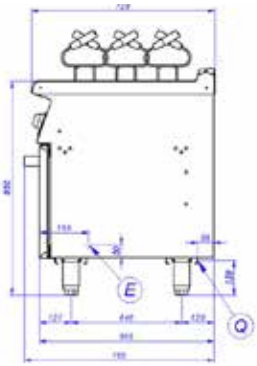


CP-E7140



CP-E7240

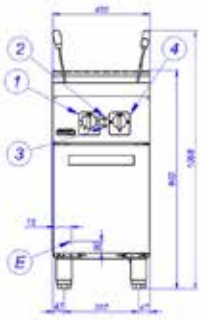




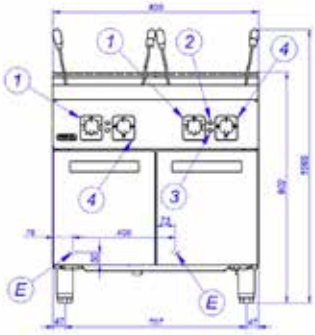
CP-E7240

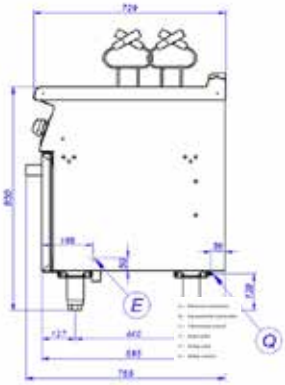


CP-E7126



CP-E7226





Code	Baskets	Capacity x Tank	Dimensions (WxDxH mm)	Weight (kg)	Voltage	Power (kW/A)
CP-E7126	2 x 1/3 GN	26L x 1	400x730x850	45	415	9/3~N
CP-E7226	4 x 1/3 GN	26L x 2	800x730x850	85	415	18/3~N
CP-E7140	3 x 1/3 GN	40L x 1	400x730x850	50	415	12/3~N
CP-E7240	6 x 1/3 GN	40L x 2	800x730x850	80	415	24/3~N

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Fagor Electric 700 Kore Series – Electric Fryer

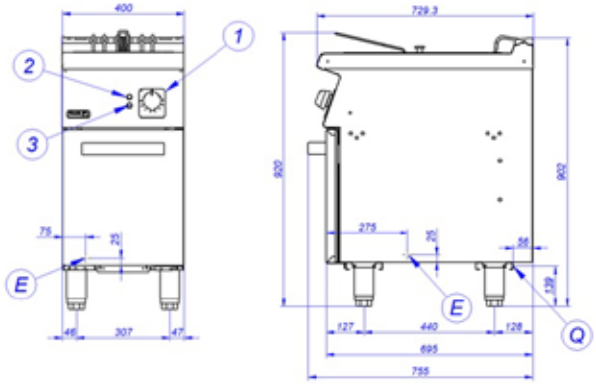
- Surface top manufactured in 1.5mm thick AISI-304 stainless steel
- Laser-cut joints, automatic welding and polishing
- Hidden screws
- Well built into the surface top with robotic welding and polishing
- Cold area in the lower part of the well, which helps to preserve the characteristics and quality of the oil, permitting longer use
- 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 heats up quickly and have a high power - litre ratio (up to 1.00 kW/litre)
- Electric model with AISI 304 stainless steel heating elements located inside the well which can be tilted by over 90º to ensure perfect cleaning
- 15L oil tank capacity
- Includes 1 basket per oil tank
- Basket size 250x280x100mm

2+2 YEARS WARRANTY 4 YEAR WITH PRODUCT REGISTRATION

MADE IN SPAIN

F-E7115

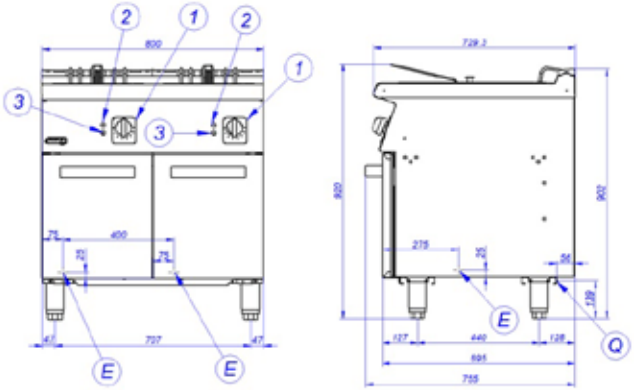




E · Electrical connection
Q · Equipotential connection
1 · Thermostat control
2 · Green pilot
3 · Ambar pilot
4 · Water control

F-E7215





E · Electrical connection
Q · Equipotential connection
1 · Thermostat control
2 · Green pilot
3 · Ambar pilot
4 · Water control

Code	No. of Tank	Dimensions (WxDxH mm)	Weight (kg)	Voltage	Power (kW/A)
F-E7115	1	400x730x850	60	415	12/3~N
F-E7215	2	800x730x850	120	415	24/3~N

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Fagor 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	--	400x730x290	20	--	--	--
EN-710	--	800x730x290	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

MB-705



MB-710



MB-715



Code	Dimensions (WxDxH mm)	Weight (kg)
MB-705	400x730x560	7
MB-710	800x730x560	9
MB-715	1200x730x560	13
Left/Right Reversible Hinged Door		
MB-K-DOOR	Left/Right Reversible Hinged Door	3

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Fagor 900 Kore Series



FAGOR



Fagor Gas Kore 900 Series – Gas Range / Gas Range with Oven

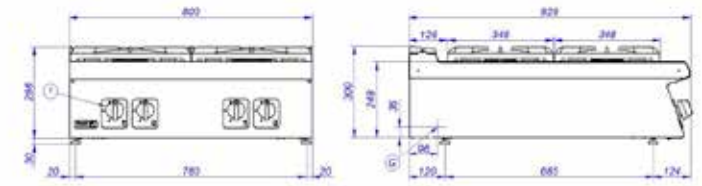
- 2mm thick AISI-304 stainless steel
- 397 x 350mm grates enabling the use of large pots and pans
- 75mm between the central bars to use pots with a very small diameter (8cm)
- RAAF enamelled cast iron grates (resistant to alkaline and acid products, fire and high temperatures)
- Double-crown burners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

2+2 YEARS WARRANTY 4 YEAR WITH PRODUCT REGISTRATION

MADE IN SPAIN

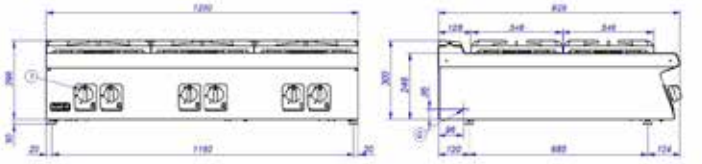
C-G940H





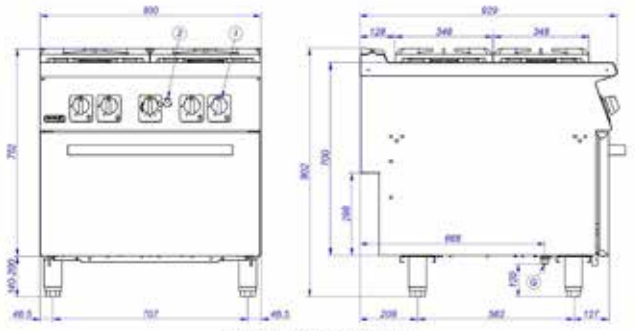
C-G960H





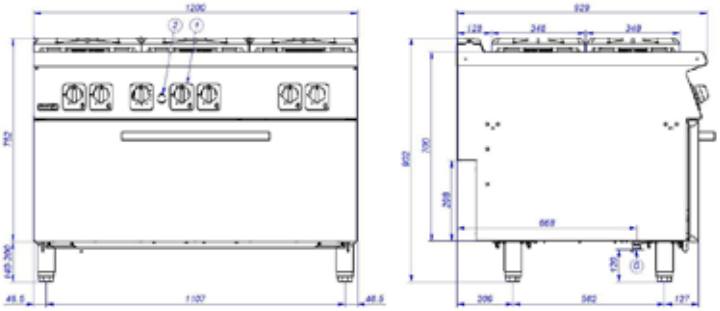
C-G941H





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)	1200x930x850	268	3/4"	238.32	66.2

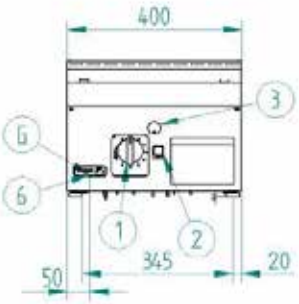
All 900 Series cooking equipment is supplied to suit Natural Gas connections but can be converted to suit LPG connections on request.
Prices and specifications are subject to change without notice. Pictures are for illustrative purpose and final product may differ

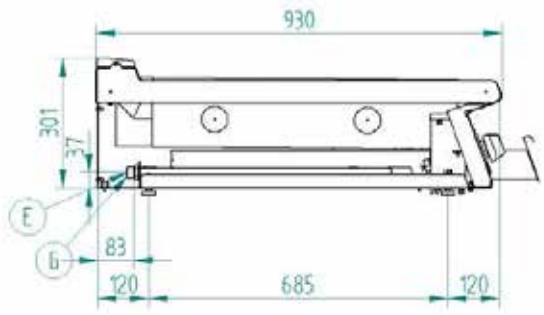
Fagor Gas Kore 900 Series – Gas Griddles / Fry-Tops

- Surface tops manufactured in 2mm thick 304 stainless steel
- Laser-cut joints, automatic welding and polished. Screws hidden from view
- Fry-tops manufactured in 20mm thick mild steel
- Thermostatic temperature control between 100 and 300°C
- Each 'fry-top' module comes with independent heating zones
- Rapid reaction and recovery time of 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

FT-G905L

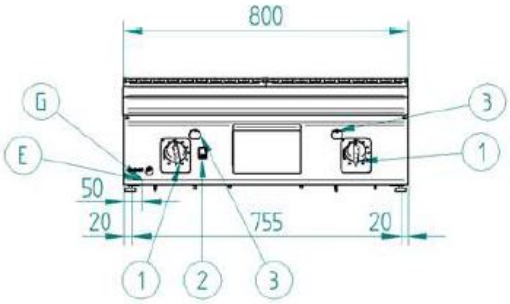


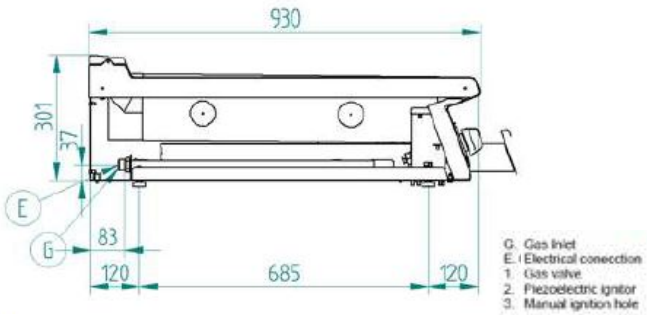




FT-G910L







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-G910L (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

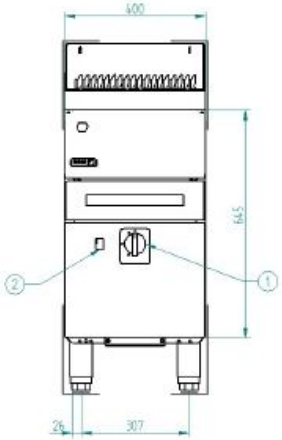
Fagor Gas Kore 900 Series – Gas Chargrills / Barbecues

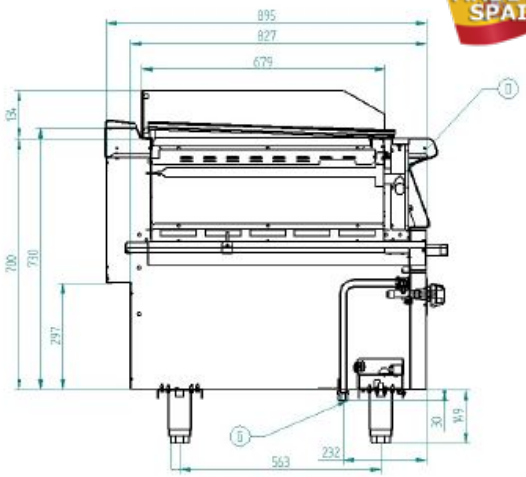
- Surface tops manufactured in 2mm thick 304 stainless steel
- Capable of reaching temperatures up to 400°C
- Three-burner group for half-sized module models, two-burner group for whole module models
- Independent control for each group of burners via a safety valve with a thermocouple
- Burners are ignited using an electric multi-spark system, with an access tube available for manual ignition
- Reversible grates for different styles of cooking
- 12L stainless steel grease drawer
- 130mm stainless steel (S/S) removable splashback
- High temperature enamelled cast iron flue protector
- IPX5 grade water protection
- Access the components from the front

MADE IN SPAIN

B-G9051

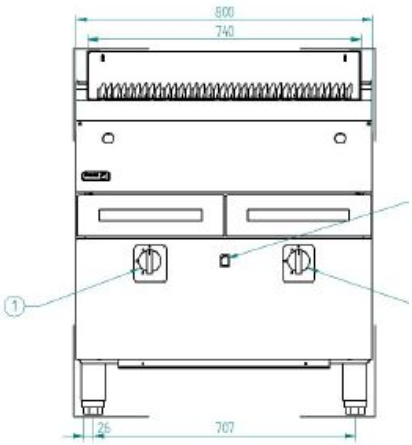


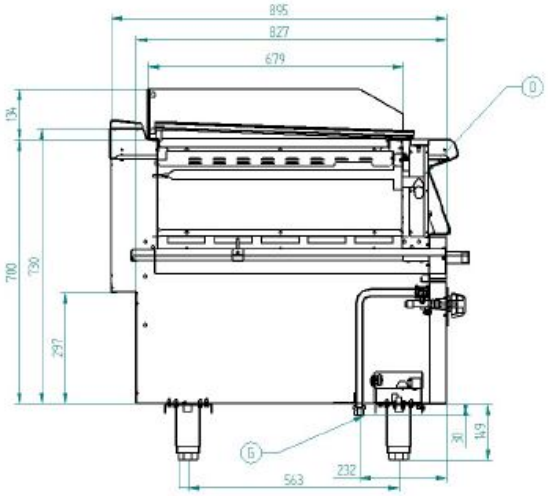




B-G9101







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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Fagor Gas Kore 900 Series – Fryers

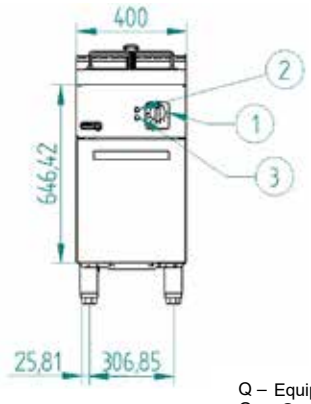
- Surface tops manufactured in 2mm thick 304 stainless steel
- Laser-cut joints, automatic welding and polished. Screws hidden from view
- Wells are seamlessly built into the surface top
- Thermostatic temperature control between 60 and 200°C
- High-powered system for fast heat-up times
- Safety Thermostat Overheat protection to ensure safe operation
- High temperature enamelled cast iron flue protector
- Easy Access: All components accessible from the front for maintenance
- IPX5-rated water protection for safety in wet environments.

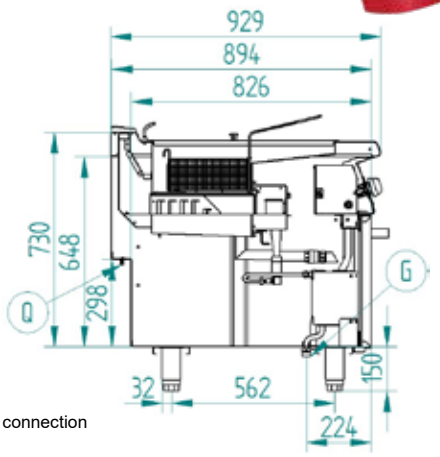
2+2 YEARS WARRANTY 4 YEAR WITH PRODUCT REGISTRATION

MADE IN SPAIN

F-G9115/G-G9121R



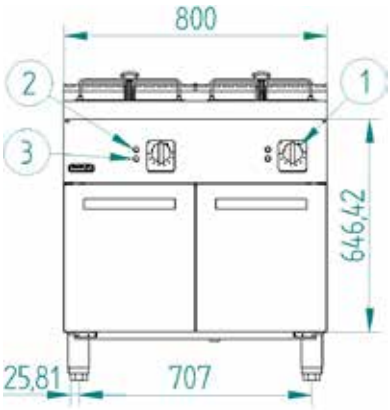


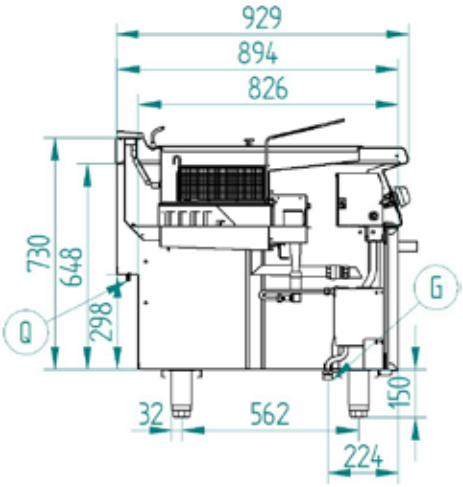


Q – Equipotential connection
G – Gas Inlet
1 – Gas valve tap
2 – Green pilot
3 – Ambar pilot

F-G9215F-G9221







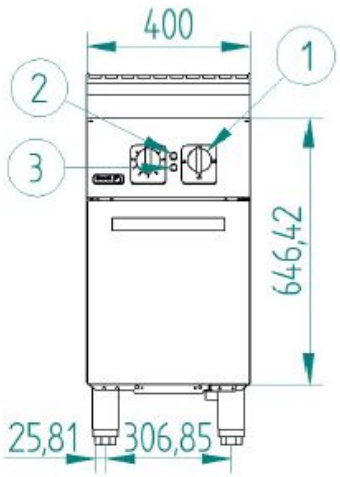
Code	Gas Type	Dimensions (WxDxH mm)	Weight (kg)	Regulator Size	Consumption (MJ/h)	kW
1x 15L + 1x large basket						
F-G9115	NG or LPG (please specify)	400x930x850	90	3/4"	54	15
2x 15L + 2x large basket						
F-G9215	NG or LPG (please specify)	800x930x850	160	3/4"	108	30
1x 21L + 2x small basket					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

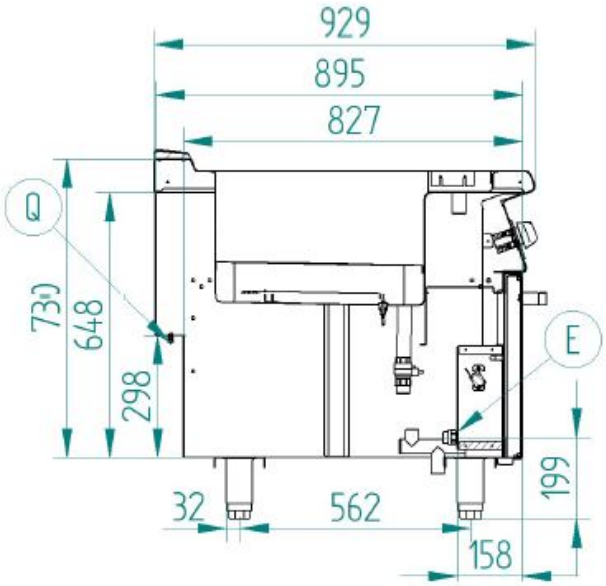
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Prices and specifications are subject to change without notice. Pictures are for illustrative purpose and final product may differ

Fagor Gas Kore 900 Series – Pasta / Noodle Cooker

- 2 mm thick AISI 304 stainless steel cooktop
- Convenient Draining: Detachable front-mounted draining rack for baskets, allowing easy emptying and cleaning
- Safe Operation: Heating controlled by a safety valve to prevent overheating
- Water resistant IPX5-rated protection ensures safe use in wet environments
- Optimised layout for quick access to baskets and controls
- Detachable draining rack at the front for baskets







E – Electrical connection
Q – Equipontencial 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

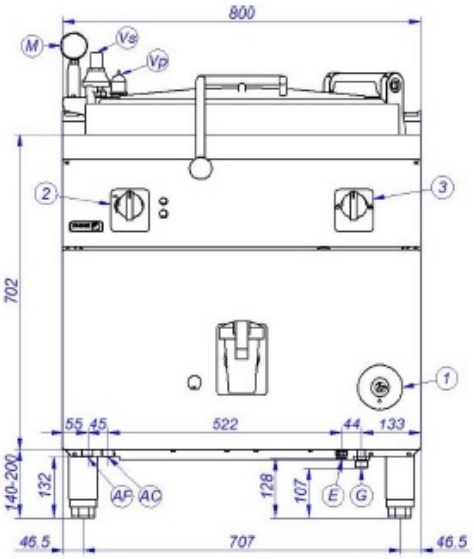
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Prices and specifications are subject to change without notice. Pictures are for illustrative purpose and final product may differ

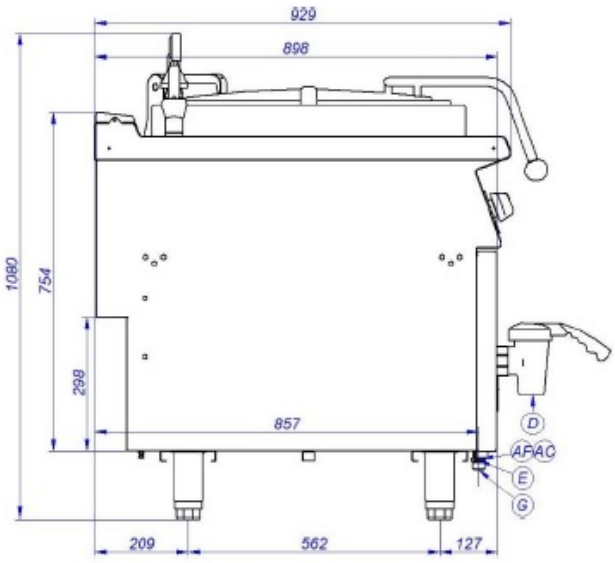
Fagor Gas Kore 900 Series – Indirect Heating Boiling Pan

- 2 mm thick AISI 304 stainless steel cooktop
- Stainless steel feet with adjustable height
- Vat drainage through 2" safety valve
- Lid features a double-walled design, supported by a hinge and equipped with a front handle specifically engineered to minimise the risk of burns.
- Diagonal opening lid at 75 degrees, for easy maintenance in any position
- Bain-marie chamber 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

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

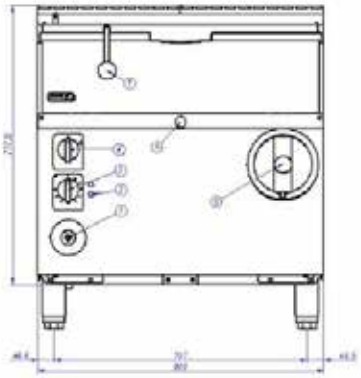
Fagor Gas Kore 900 Series – Stainless Steel Tilting Bratt Pan

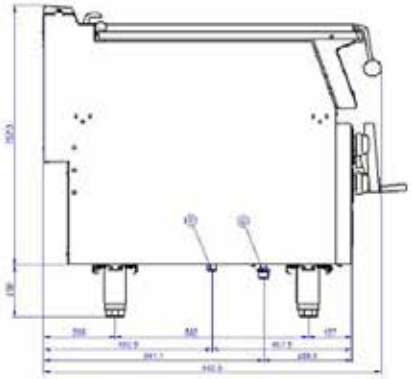
The Bratt Pan is a vessel designed with rounded corners and a seamless structure, featuring a substantial opening that facilitates the unloading process. This design enhances both cooking and cleaning operations, ensuring efficiency and ease of use.

- Spring system to balance the lid
- Smooth closing
- Front access lid handle
- Thermostatic temperature control system that maintains a temperature range between 50 and 300 degrees
- Shut-off micro safety switch

SB-G910I

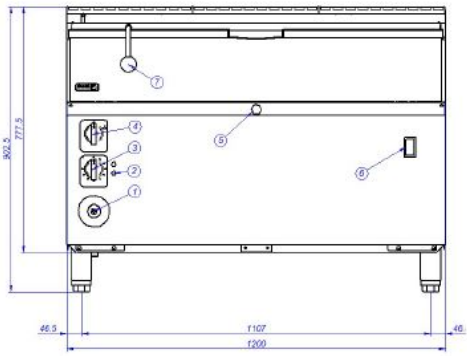


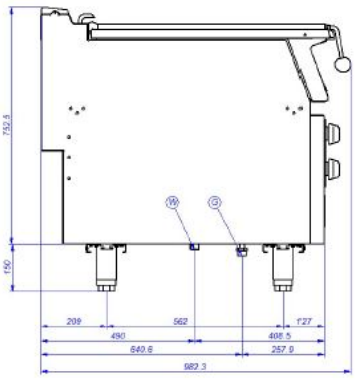




SB-G915IM







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

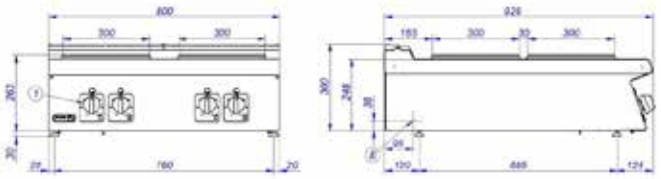
All 900 Series cooking equipment is supplied to suit Natural Gas connections but can be converted to suit LPG connections on request.
Prices and specifications are subject to change without notice. Pictures are for illustrative purpose and final product may differ

Fagor Electric Kore 900 Series – Electric Range / with Oven

- 2mm thick 304 S/S surface top
- 300 x 300mm cast iron hot plate, each 4kW power
- Power regulation by 7 position selector
- Safety thermostat for each plate
- Interior fan to lower the temperature
- Funnelled surface with rounded corners
- High temperature enamelled cast iron flue protector
- IPX5 grade water protection
- Static oven
- Oven fits GN2/1 pans
- Stainless steel oven chamber
- U-shaped oven tray guides
- Thermostatic temperature control (125-310˚C)
- 6mm cast iron oven floor
- Fibreglass closing seal
- Optional stands available

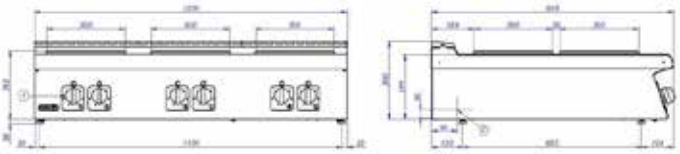
C-E940





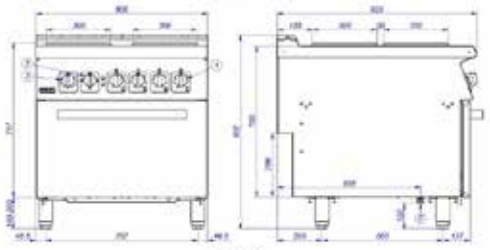
C-E960





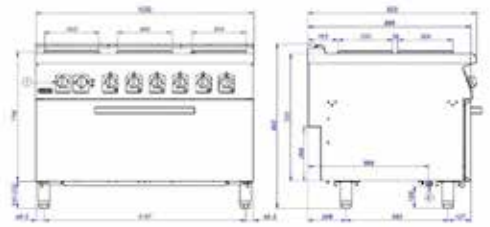
C-E941





C-E961OP





Code	Burner	Dimensions (WxDxH mm)	Weight (kg)	Voltage	Power (kW/A)
Burner Top					
C-E940	4	800x930x290	85	415	16/3~N
C-E960	6	1200x930x290	105	415	24/3~N
Burner with Oven					
C-E941	4	800x930x850	150	415	22/3~N
C-E961OP	6	1200x930x850	170	415	36/3~N

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

Fagor Electric Kore 900 Series – Electric Griddles / Fry-Tops

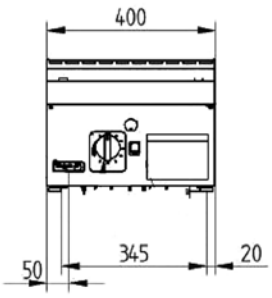
- 2mm thick 304 S/S surface top
- Laser-cut joints, automatic welding and polished. Screws hidden from view
- Fry-tops manufactured in 20 mm thick mild steel, high powered and with rapid temperature attainment
- Rapid reaction and recovery time of the fry-top temperature
- The fry-tops are integrated into the funneled surface top
- The funneled housing with rounded edges and corners make them very easy to clean
- Fry-top tilted towards the front to facilitate fat and liquid collection
- Fitted with an opening for the collection of cooking fat and storage tray with a capacity of up to 2L depending on model
- Option of easily dismountable side and back splash guards.
- High temperature enamelled cast iron flue protector
- Access to the components from the front
- Machines with IPX5 grade water protection
- Smooth hot-plate
- Electrical heated models use stainless steel shielded heating elements; temperature controlled by thermostat, between 100 and 300°C
- Optional stands available

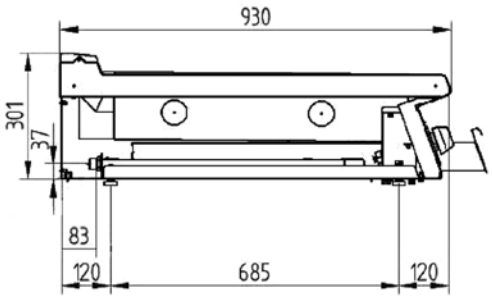
2+2 YEARS WARRANTY 4 YEAR WITH PRODUCT REGISTRATION

MADE IN SPAIN

FT-E905L

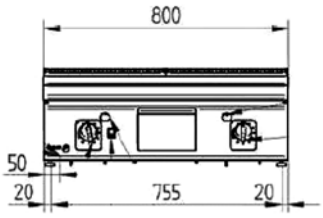


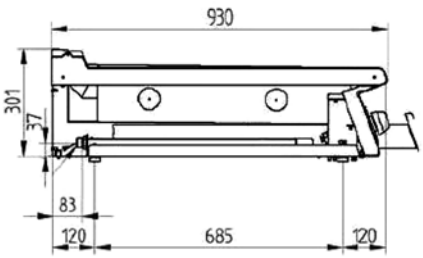




FT-E910L







Code	Dimensions (WxDxH mm)	Weight (kg)	Voltage	Power (kW/A)
One Zone - 335mm x 640mm				
FT-E905L	400x930x290	75	415	7.5/3~N
Two Zone - 735mm x 640mm				
FT-E910L	800x930x290	137	415	15/3~N

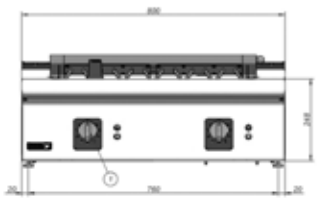
All 900 Series cooking equipment is supplied to suit Natural Gas connections but can be converted to suit LPG connections on request.
Prices and specifications are subject to change without notice. Pictures are for illustrative purpose and final product may differ

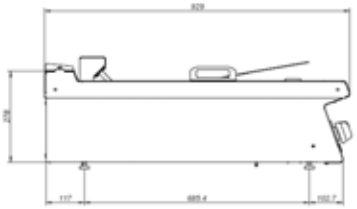
Fagor Electric Kore 900 Series – Electric Chargrills / Barbecues

- Surface tops manufactured in 2mm thick AISI-304 stainless steel
- Laser-cut joints, automatic welding and polished with screws hidden from view
- Grills fitted with 130 mm high dismountable guard to avoid splashing, manufactured in stainless steel
- High temperature enamelled cast iron flue protector
- Access to the components from front
- IPX5 grade water protection
- In the models with stainless steel grill, this is manufactured with sheets of AISI-304 in "V" shape to facilitate cleaning
- The grills reach a very high temperature (400°C), meaning that the surface of the product seals rapidly, keeping the inside of the food much juicier
- Groups of stainless steel covered elements upon which you can cook food directly (a group of 3 elements for halfsized module models and 2 groups for whole module models)
- Water tray for safety. It also allows an adequate level of humidity to be reached for optimum cooking conditions
- Optional stands available

B-E905

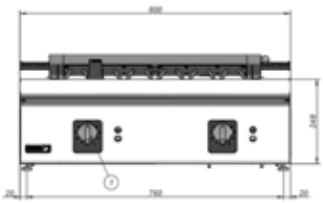


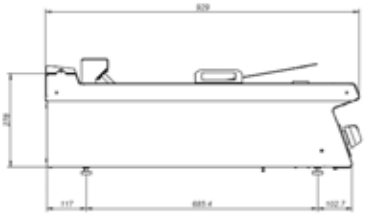




B-E910







Code	Dimensions (WxDxH mm)	Weight (kg)	Voltage	Power (kW/A)
Single Zone - 255mm x 640mm				
B-E905	400x930x290	45	415	5.42/3~N
Dual Zone - 545mm x 640mm				
B-E910	800x930x290	65	415	10.84/3~N

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

Fagor Electric Kore 900 Series – Electric Fryers

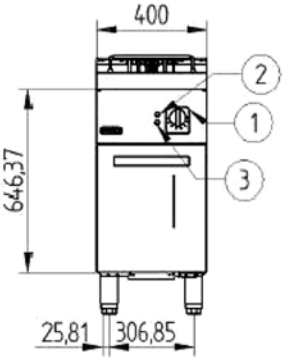
- Surface tops manufactured in 2 mm thick AISI-304 stainless steel
- Laser-cut joints, automatic welding and polished. Screws hidden from view
- Tank stamped into the surface top with robotized weld and polish
- Cold area in the lower part of the well, which helps to preserve the characteristics and quality of the oil, permitting longer use
- Safety thermostat in all models
- Unloading of oil from the well by means of a robust and reliable ball valve, resistant to high temperatures
- With individual lids for each well
- High temperature enamelled cast iron flue protector
- Access to the components from the front
- Machines with IPX5 grade water protection
- Thermostatic temperature control between 60 and 200°C
- High-power machines which heat up very fast and with a high power:litre ratio
- Electric models with AISI-304 stainless steel heating elements located inside the well, which can be swivelled by more than 90° for perfect cleaning

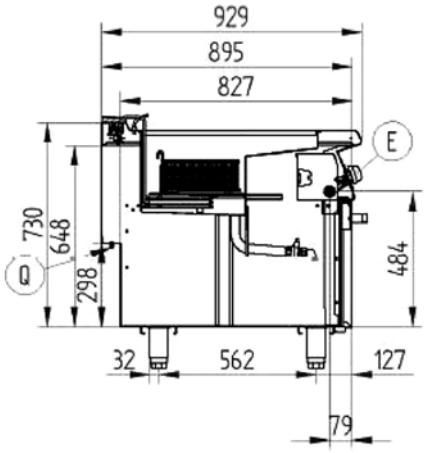
2+2 YEARS WARRANTY 4 YEAR WITH PRODUCT REGISTRATION

MADE IN SPAIN

F-E9115/G-E9121

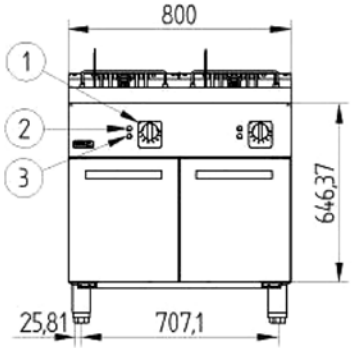


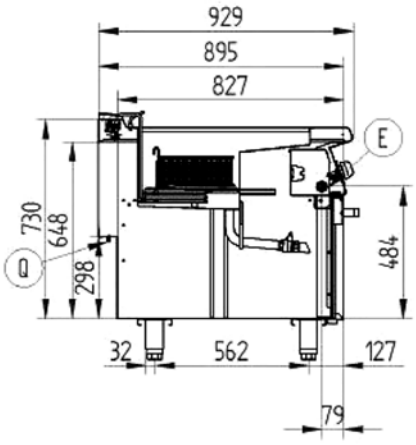




F-E9215F-E9221







E – Electrical connection
Q – Equipontecial connection
1 – Thermostat control
2 – Green pilot
3 – Ambar pilot

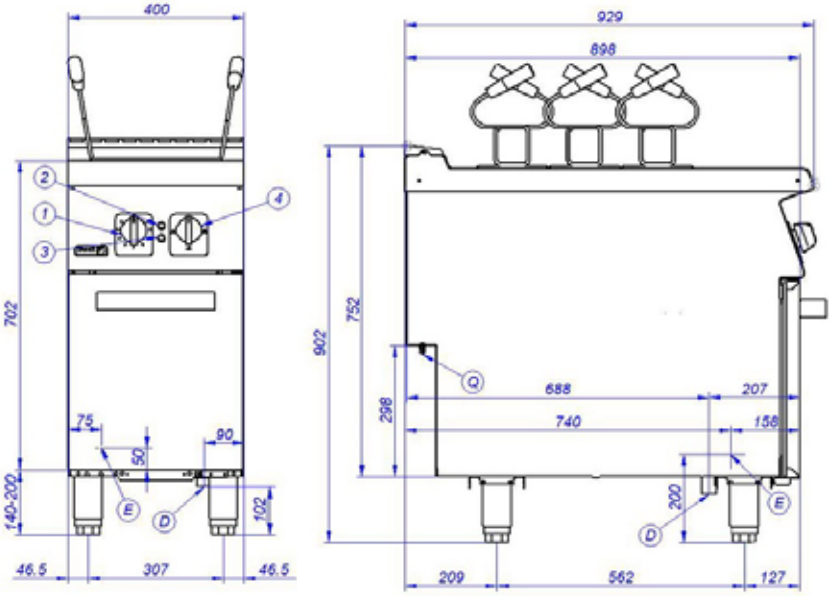
Code	Oil Tank Capacity	Baskets	Dimensions (WxDxH mm)	Weight (kg)	Voltage	Power (kW/A)
F-E9115	1 x 15L	1 x 250x280x100	400x930x850	75	415	12/3~N
F-E9215	2 x 15L	2 x 250x280x100	800x930x850	140	415	24/3~N
F-E9121	1 x 21L	2 x 130x330x130	400x930x850	75	415	18/3~N
F-E9221	2 x 21L	4 x 130x330x130	800x930x850	140	415	36/3~N

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

Fagor Electric Kore 900 Series – Pasta / Noodle Cooker

- Surface tops manufactured in 2 mm thick AISI-304 stainless steel
- Laser-cut joints, automatic welding and polished; screws hidden from view
- Wells integrated into the surface top, manufactured in 1.5 mm thick AISI-316L stainless steel
- Wells with 1/1 dimensions, capacity 40 litres. Accommodate different configurations of different sized baskets
- Well filling by means of entrance electrovalve with two position switch: medium filling speed and high speed
- Draining of well by means of high temperature resistant mechanical ball valve with safety overflow
- Automatic safety system that breaks the circuit if the water runs out
- Drainer located at the front for the baskets to be rested on
- Controls with protective base and system against water infiltration
- High temperature enamelled cast iron flue protector
- Access to the components from the front
- Machines with IPX5 grade water protection
- Electric models with AISI-304 stainless steel heating elements situated in the bottom of the well to heat the water directly
- Heating controls by energy regulator





E - Electrical connection
Q - Equipontencial connection
D - Drain valve
1 – Thermostat control
2 – Green pilot
3 – Ambar pilot
4 - Water control

Code	Baskets	Capacity x Tank	Dimensions (WxDxH mm)	Weight (kg)	Voltage	Power (kW/A)
CP-E905	3 x 1/3 GN	40L x 1	400x930x850	65	415	12/3~N

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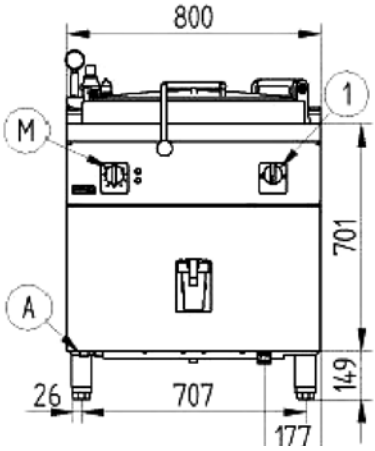
Fagor Electric Kore 900 Series – Indirect Heating Boiling Pan

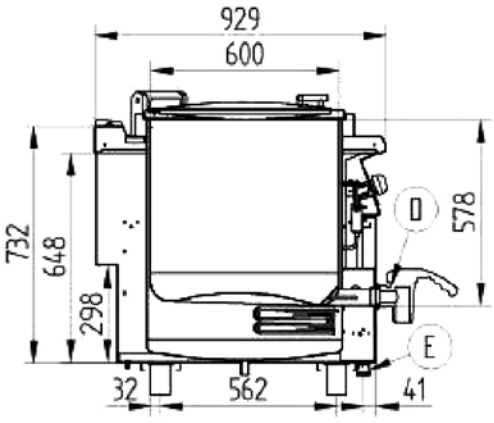
- 2 mm thick 304 S/S surface top
- Laser-cut joints and hidden screws
- Double walled lid with front handle, with diagonal opening to 75°
- Well stamped into the surface top by robotic welding, manufactured in AISI-304 stainless steel, with the bottom of the well in AISI-316L stainless steel
- Well filling with hot or cold water by electrovalve, activated with a single switch at the front panel
- 2" safety valve
- Robust and reliable 304 S/S drainage filter
- Controls with protective base and system against water infiltration
- High temperature enamelled cast iron flue protector
- IPX5 grade water protection
- Heating elements located in lower part of machine
- Heating controlled by energy regulator and pressure switch
- Bain marie chamber around the well, with automatic filling system when the machine is connected
- Automatic chamber level control with quadruple security: pressure switch to control the pressure in the chamber, overpressure security valve, thermostat to limit overheating in the chamber and pressure gauge incorporated into the surface top
- Automatic flushing
- Heating at the bottom of the pan acts on the water in the surrounding chamber, meaning that the saturated steam generated at a temperature of 107 °C heats the bottom and sides of the well in a uniform manner
- The temperature reached is lower than that obtained with direct heating
- Stamped pan floor to avoid deformations
- Indicator light

2+2 YEARS WARRANTY 4 YEAR WITH PRODUCT REGISTRATION

MADE IN SPAIN







M - Electric control
E - Electrical connection
D - Drainage
1 - Water control

Code	Dimensions (WxDxH mm)	Capacity (L)	Weight (kg)	Voltage	Power (kW/A)
M-E915BM	800x930x850	150	138	415	22/3~N

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 Electric Kore 900 Series – Stainless Steel Tilting Bratt Pan

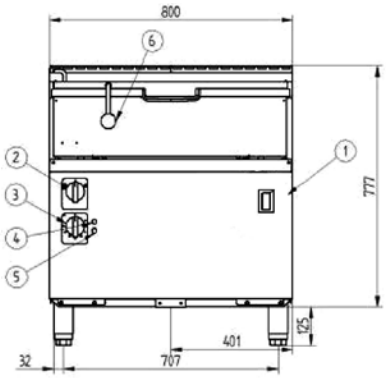
- Laser-cut joints and hidden screws
- Rounded corners and no edges, wide opening for unloading
- Flange around the perimeter to stop any condensed water from spilling over
- 10mm thick S/S bottom of well
- Filling water by electric valve operated with switch
- Double walled lid with drainer
- Lid balance system by springs
- Compensation system to avoid heavy falls
- Micro breaking switch halts heating when the pan is raised
- High temperature enamelled cast iron flue protector
- IPX5 grade water protection
- Temperature controlled by thermostat, 50 to 310°C
- Stainless steel pan
- Shielded stainless steel heating elements
- The heating by branched burners or electrical heating elements located in the base of the pan itself, together with the high thickness of the bottom of the pan, ensure maximum uniformity of temperature distribution in all cases, guaranteeing even cooking

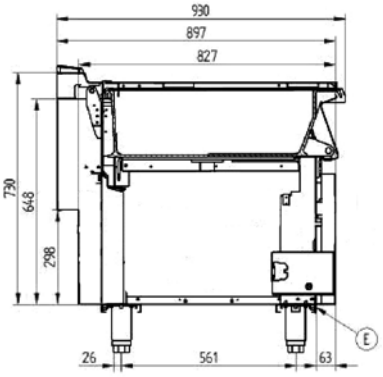
2+2 YEARS WARRANTY 4 YEAR WITH PRODUCT REGISTRATION

MADE IN SPAIN

SB-E910IM

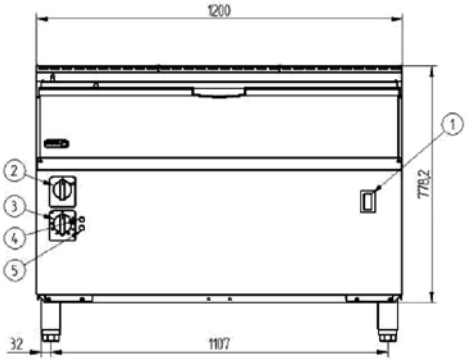






SB-E915IM





E – Electrical connection
1 – Elevation control
2 – Water valve tap
3 – Gas valve tap
4 – Green pilot
5 – Ambar pilot
6 – Pan handle

Code	Dimensions (WxDxH mm)	Capacity (L)	Weight (kg)	Voltage	Power (kW/A)
Motorised Tilting					
SB-E910IM	800x930x850	90	195	415	15/3~N
SB-E915IM	1200x930x850	120	233	415	22.5/3~N

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

Fagor 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

- Compatible with 900 Kore Series
- 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.
Prices and specifications are subject to change without notice. Pictures are for illustrative purpose and final product may differ

Fagor iKore Concept Combi Ovens

- 2.8'' screen with rotary knob and push function for configuring and confirming inputs
- Fagor Recipe Center: 100 factory preset and culinary tested recipes
- Chamber dehumidification for crispy roasts
- Delta cooking
- iClima: Humidity management and control by means of direct measurement with a humidity sensor
- Air and water cool-down (rapid cabinet cooling function)
- 10% regulation capacity
- Fagor Recipe Center
- HACCP record system
- Cooking modes: low temperature steam 30-98º, steam 99º, super steam 100- 130º, mixed 30-300º and convection 30-300º
- Intuitive Interface, 2.8'' screen with rotary knob
- EZ-Sensor: Multi-point internal probe for accurate temperature monitoring
- Rapid cool-down by an efficient air and water system
- HACCP compliance to ensure food safety
- iWashing System for easy solid automatic cleaning system
- Diverse Cooking Modes – steam and convection (30-300º)
- Triple-glazed door ensures heat retention and safety
- iKonnect Portal optional for enhanced connectivity
- Possibility of working with one internal probe or external probe
- Optional Stands Available: YXD-APE-6-SN and YXD-APE-8-SN

MADE IN SPAIN



CW-061ERSWS



CW-101ERSWS



CW-201ERSWS

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

*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
- 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)
- iClima: . Humidity management and control by means of direct measurement with a humidity sensor
- 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)
- Chamber dehumidification for crispy roasts
- Multitray - Cooking modes: low temperature steam 30-98º, steam 99º, super steam 100- 130º, mixed 30-300º and convection 30-300º
- DeltaT cooking for delicate cooking
- HACCP record system
- iWashing: Liquid smart washing system
- Possibility of working with an internal probe and up to 2 external probes at the same time
- Optional stand available

MADE IN SPAIN



APW-061ERLWS



APW-101ERLWS



APW-201ERLWS

Code	Trays*	Dimensions (WxDxH mm)	Weight (kg)	Voltage	Power (kW/A)
Electric Range					
APW-061ERLWS	6 x 1/1GN	898x817x846	126	415	11.1/3~N
APW-101ERLWS	10 x 1/1GN	898x817x1117	148	415	18.6/3~N
APW-201ERLWS	20 x 1/1GN	930x964x1841	306	415	37.2/3~N

*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

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- 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
- iWashing: Liquid smart washing system
- Can work with an internal probe and up to 2 external probes at the same time

MADE IN SPAIN



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	898x922x1117	148	3/4"	64.8	0.83/10
APW-201GRLWS	NG or LPG	20 x 1/1GN	930x964x1841	306	3/4"	129.6	1.55/15

*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.

iKore Kompact Advance Compact Ovens

- Management and regulation of the real humidity in the chamber within 1% accuracy
- Internal multipoint core temperature probe
- Manual cooking modes: Low and super-steam (30-130°C), Mixed (30-300°C) and Convection (30-300°C)
- Intelligent cooking processes with automatic adjustment of their phases and parameters
- Cooking management system by time and tray in the same climate
- 10.1" TFT capacitive glass display
- Owner-customised interface with user and password control
- Efficient solid wash cleaning system
- Compatible with FagorKonnect, Supports Ethernet, Wi-Fi and USB port connectivity with HACCP
- Optional left or right-hinged door opening to suit your kitchen layout
- Direct steam generation

MADE IN SPAIN

NEW PRODUCT

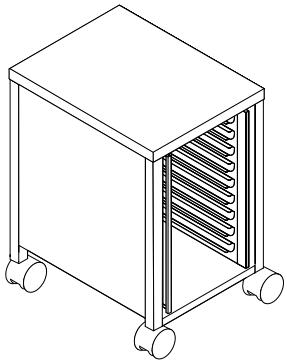


K-AW-061ESWR

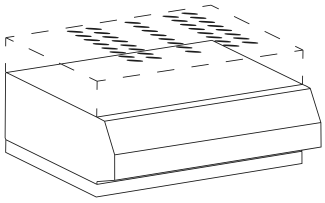


K-AW-101ESWR

SH-BK85-Kompact



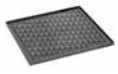
EXH-KCA-Kompact



Code	Trays*	Dimensions (WxDxH mm)	Weight (kg)	Voltage	Power (kW/A)
K-AW-061ESWR	6×1/1GN	530x874x760	87	415	7.4/3~N
K-AW-101ESWR	10 x 1/1GN	530x874x940	100	415	12.4/3~N
Stand for Kompact oven					
SH-BK85-Kompact	850mm height Stand for 061 and 101 Range, for 9 x GN1/1 (62mm SPACING) Pans				
Hood for Kompact oven					
EXH-KCA-Kompact	Condensation hood with activated carbon filter, for 061 and 101 Range, 294mm height				

*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 Ikore Oven Accessories

Code	Description	
Condensation Hood/Canopy		
EXH-061-101	Hood for 061-101 IKORE oven, electric condensing type Dimensions (WxDxH): 660mm x 600mm x 255mm Power: 320W/10A	
Stands & Trolleys		
SH-11-B-E-IKORE	Stand for 061 and 101 oven models. Fits 2 x 6 GN-1/1 pans. 68mm gap between guides. Dimensions (WxDxH): 690mm x 894mm x 660mm	
YXD-APE-6-SN	Fits six 600 x 400 pans or GN-1/1 pans. 65mm gap between guides. Dimensions (WxDxH): 860mm x 730mm x 650mm	
YXD-APE-8-SN	Fits eight 600 x 400 pans or GN-1/1 pans. 65mm gap between guides. Dimensions (WxDxH): 860mm x 730mm x 785mm	
CEB-201	Trolley for 201 and 202 ovens. Fits twenty GN-2/1 pans or forty GN-1/1 pans. 63mm gap between guides. Dimensions (WxDxH): 690mm x 894mm x 660mm	
Joining Kit for Right Opening APW Electric Oven		
2AD-6161R-IKORE	Assembly kit to position two 061 ovens in column, with right opening. Allows the ovens to be positioned one above another.	
2AD-610-IKORE	Assembly kit to position 061 oven on top of 101 oven. Allows the ovens to be positioned one above another.	
Cooking Accessories		
MYCHA037	Smoker for combi oven Dimensions (WxDxH): 95mm x 268mm x 54mm Power: 250W/10A	
19087746	Single point outdoor probe	
19001496	304 S/S GN-1/1 chicken superspike for 8 pieces	
19000545	304 S/S GN-1/1 chicken superspike and rib grid	
19001460	Enamelled Aluminium GN-1/1 Two surfaces grid for roasting or grill pattern with non-stick coating	
19001410	Enamelled Aluminium GN-1/1 6 holes (Ø 125mm), egg, omlette and crepe containers with non-stick coating	
19001978	Granite Coating 20mm deep GN-1/1 | For baking	
19001979	Granite Coating 40mm deep GN-1/1 | For baking	
19012415	304 S/S GN-1/1 Chips & fried container. Introduce the frozen product in the tray and placing it in the oven.	

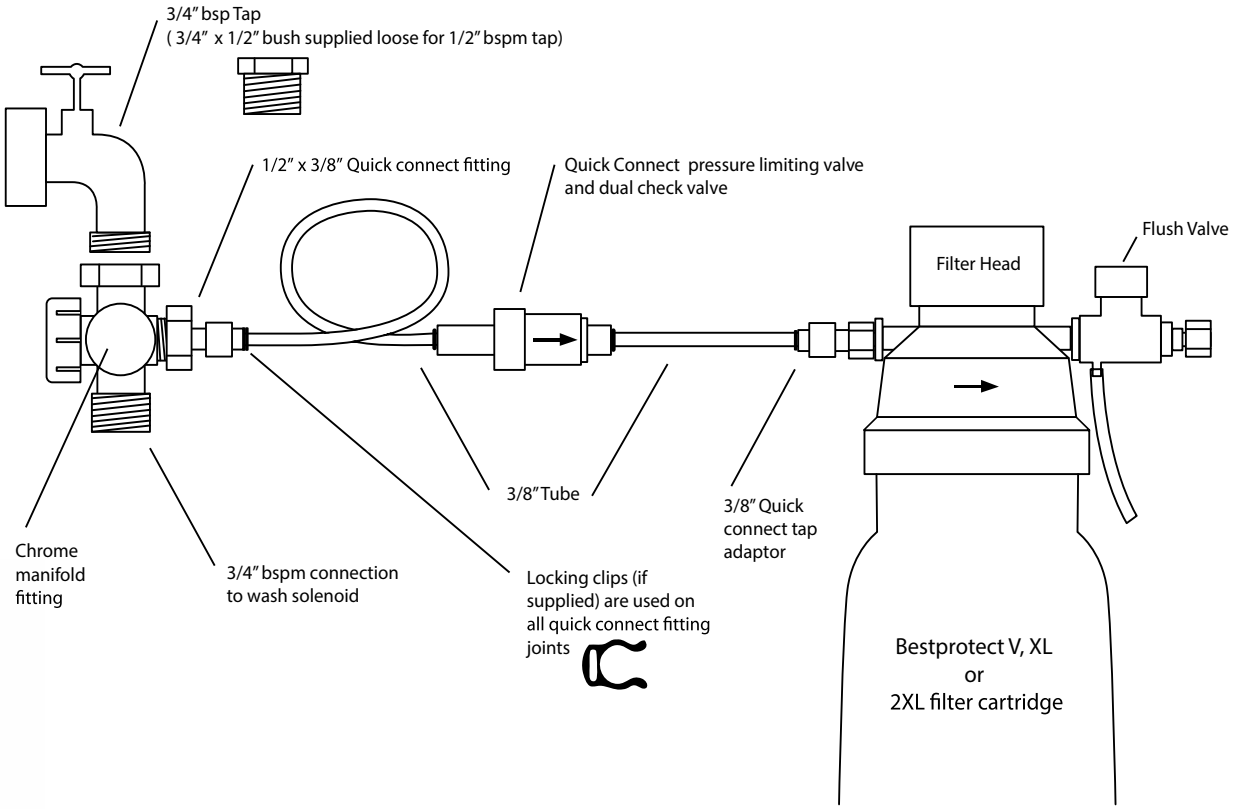
Prices and specifications are subject to change without notice. Pictures are for illustrative purpose and final product may differ.

Combi Oven Water Filters

BWT Bestprotect filters provides excellent protection for the equipment. For example, natural water with a high salt content may cause corrosion problems or lead to scale and gypsum deposits (calcium sulphate). Bestprotect filter cartridges feature an exceptional filter medium and high-end BWT technology to provide your machine technology with the best possible protection.

In addition, the cartridges are specially designed to achieve an optimum pH value and an excellent water mineral balance.

- Ideal for steam generation in combi steamers, ovens and steam cookers
- Minimises the risk of corrosion by stabilising the pH value
- Removes particles, flavour-inhibiting substances and the taste of chlorine from the water
- Protects expensive equipment and appliances against limescale and gypsum deposits



WFC3500



Cartridge

Code	Description	Capacity (L at 120ppm)
WFC3500	Filter Starter Kit includes: Water filter – 3500L, Connection, Filter head – One head fits all cartridges, Water pressure limiting valve, Flush valve – Fits on outlet of head	3,500
Replacement Cartridge		
FS23N00A00	Bestprotect V	2,500
FS24N00A00	Bestprotect M	3,500
FS28N00A00	Bestprotect XL	6,000
FS30N00A00	Bestprotect 2XL	8,750

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

Cleaning Chemicals

1kg Combi Clean Powder

- A highly alkaline oaming degreaser formulated for use in combi ovens
- Easily removes grease, oils, fats and, dirt without scrubbing
- Won't damage surfaces and its low irritant odour makes it ideal for busy kitchens
- 12 units per Box, 1KG



DH-CL1K

1kg Combi Care Powder

- White, odorless powder that is miscible in water
- A specially formulated neutraliser to be used in conjunction with combi clean
- For use in combi ovens to neutralise residual alkaline substances following cleaning
- Hospitality & General Cleaning, Oven & Grill Cleaners
- PH:1-2
- 12 units per Box, 1KG



DH-CR1K

1L Combi Clean

- Clear odorless liquid
- PH:2-3
- Formulated for used in conjunction with Combi Clean. Ideal to be used after cleaning commercial oven & grills
- When surface is clean can be used as a spray application or fed through a dispensing unit
- Recommended dilution rate is 1:20-1:40, can be varied depending on application



DH-CL1L

5L Combi Clean

- A highly alkaline foaming degreaser formulated for use in combi ovens
- Easily removes grease, oils, fats and, dirt without scrubbing
- Won't damage surfaces and its low irritant odour makes it ideal for busy kitchens
- Heat surface to be cleaned to approximately 250-300 degrees
- Remove as much grease as you can with spatula
- Place a small quantity of Combi Clean onto surface, work in circular motions with spatula, do net let it dry out, add water if necessary
- Repeat process, rinse with water
- When dry rub a thin coat of oil



DH-CL5L

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

Cleaning Chemicals

1L / 5L Combi Care

- A concentrated alkaline solution formulated for use in commercial dish washing machines
- Easily lifts even the most stubborn stains, dirt and, grease from dishes, glasses and cutlery
- Contains in built scale inhibitors to keep your dishes sparkling clean
- Rinse excess food from plates and cutlery before placing items into your dish machine
- It is recommended that a dispensing unit should be used



DH-CR5L

5L Rinse Aid

- Rinse aid is formulated to be used in the final step of commercial dish washing machines
- It thoroughly clears away wetness, spots and residues, delivering drier glasses and dishes for an unbeatable shine
- Rinse Aid should be used with a correctly installed dispenser, fitted onto you automatic dish washing machine







DH-RA5L

5L Clear Wash

- A concentrated alkaline solution formulated for use in commercial dish washing machines
- Easily lifts even the most stubborn stains, dirt and, grease from dishes, glasses and cutlery
- Contains in built scale inhibitors to keep your dishes sparkling clean
- Rinse excess food from plates and cutlery before placing items into your dish machine
- It is recommended that a dispensing unit should be used



DH-WS5L

Dishwasher Pack

(Clear Wash 2L + Rinse Aid 2L)



DH-PACK

*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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Food Dehydrator

Experience professional-grade food preservation with our high-performance dehydrator, featuring expandable stainless steel trays (10/16/24 configurations) to handle everything from seasonal fruit harvests to artisan jerky production. The precise digital control (30-90°C range + 24-hour timer) and 360° hot air circulation deliver perfect results every time.

- Large capacity and high power – this food dehydrator features stainless steel trays, providing ample space to dry fruits, meats, herbs, and more. It ensures fast and efficient dehydration
- Adjustable temperature & timer to customise your drying process with a temperature range of 30-90˚C and a 24-hour timer
- Select a number of trays based on your need,10 trays/16 trays/24 trays
- Equipped with advanced hot air circulation technology, this dehydrator ensures uniform drying without additives, retaining natural flavors and nutrients.
- Made from food-grade stainless steel, this dehydrator is durable and BPA-free. It includes an easy-to-use digital control panel and overheating protection for safe operation.
- Overheat protection at 120°C
- Recommended Drying Temperatures for Different Foods: Herbs/flowers: 35-40˚C , Bread: 40-50˚C , Fruit: 55-60˚C , Meat/fish: 65-70˚C
- Tempered glass door allows crystal-clear monitoring of food dehydration without opening - maintaining perfect temperature and humidity control
- Trays included

NEW PRODUCT









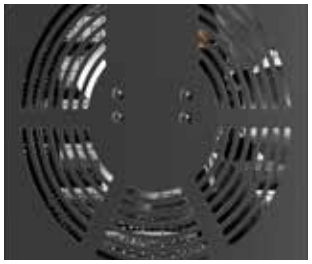
Food-Grade Stainless Steel



Handle Design, Easy To Move



Visible Glass Door



Ventilation Holes, Overheat Protection

Code	Shelves(mm)	Dimensions (WxDxH mm)	Weight (kg)	Temperature Range (˚C)	Voltage (V)	Power (W/A)
FD-10HB	10×339×311	355×441×425	11.8	30 to 90	240	800/10
FD-16HB	16×400×380	470×600×742	24.7	30 to 90	240	1450/10
FD-24HB	24×400×380	470×600×883	31.5	30 to 90	240	2000/10

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

Smoker / Dehydrator Combination Unit

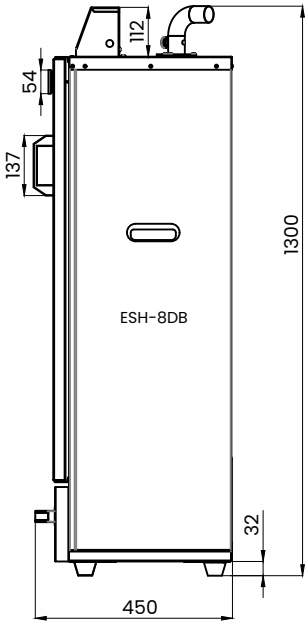
Engineered for versatility and performance, this smoker house blends traditional wood chip smoking with modern digital precision. Featuring integrated drying and smoking functions, accurate temperature control, and an 8-tier rack system, it's perfectly suited for processing a variety of foods—from meats and seafood to tofu and plant-based alternatives.

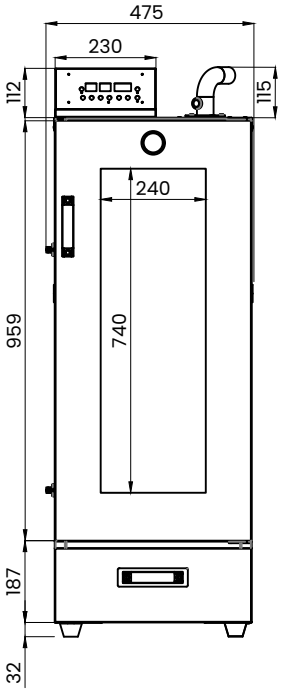
Practical inclusions such as a removable wood chip box, drip tray, concealed disc heating element, and adjustable chimney ensure efficient operation, straightforward cleaning, and consistent results. Ideal for commercial kitchens, food production facilities, boutique smokehouses, and premium catering environments.

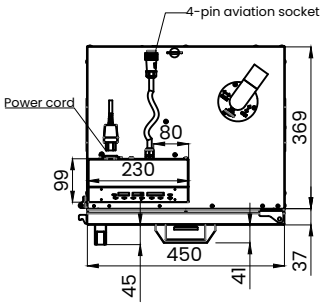
- Combines both smoking and drying functions in one unit
- Ignition time can be set between 0–20 minutes
- Digital temperature display for precise control
- 8-tier rack design increases capacity and productivity
- Removable wood chip box for easy refilling and chip replacement
- Uses wood chip smoking, allowing flexible adjustment of smoke intensity and flavour by controlling chip type, moisture, and burn temperature — preserving traditional taste while ensuring food safety and efficiency; suitable for various meats, tofu products, seafood, and more
- Drip tray collects oil and residue for easy cleaning and maintenance
- Large viewing window allows real-time monitoring of product status, reducing the need to open the door and improving food safety
- Chimney with adjustable damper for flexible airflow control, reducing soot and smoke residue
- Disc heating tube provides even heating, rapid temperature rise, and minimises carbon build-up
- Hidden handle enhances overall appearance and reduces risk of accidental bumps
- Trays included, 395mmx320mm

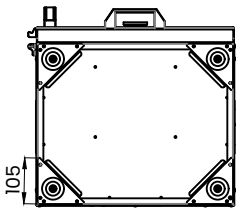
NEW PRODUCT











ESH-8DB

Code	Shelves	Temperature (°C)	Dimensions (W×D×H mm)	Weight (kg)	Voltage	Power (kW/A)
ESH-8DB	8	30 to125	475×450×1300	38.8	240	2/10

*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.

Professional Modular Combi Ovens

- Stainless Steel fan with auto reversing for even cooking
- 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

TD-6NE



TD-7NE



TD-10NE







YXD-APE-8-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	840x920x835	680x480x520	90	415	7.65/3~N
TD-7NE	7 x 1/1GN or 7 x 600x400	840x920x935	680x520x620	105	415	10.7/3~N
TD-10NE	10 x 1/1GN or 10 x 600x400	840x920x1155	680x480x840	125	415	12.7/3~N

Stand	
YXD-APE-6-SN	Stand for CW-061ERSWS, APW-061ERLWS, TD-6NE, TD-7NE, TDC-5VH | 860x730x650mm
YXD-APE-8-SN	Stand for CW-101ERSWS, APW-101ERLWS, APW-101GRLWS, TD-10NE, TDC-10VH | 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
- Δ Delta Cooking; 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
- Chamber is able to take 600 x 400mm trays as well and GN trays for greater flexibility



TDC-5VH



TDC-10VH

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

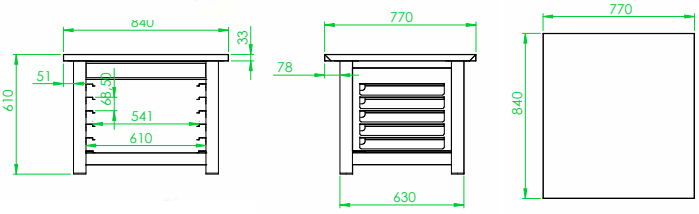
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TDC-VH Combi Oven Accessories

Oven Stands

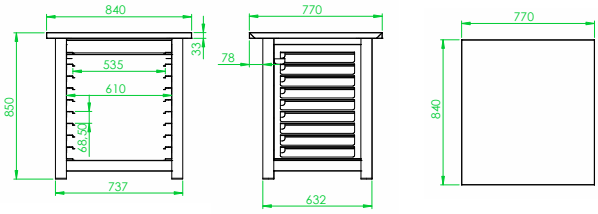
NEFOB





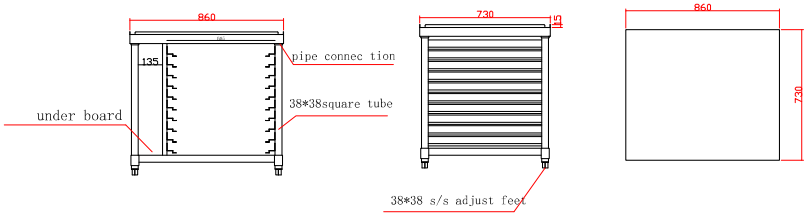
NEFOM





YXD-APE-8-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-8-SN	Stand for CW-061ERSWS, APW-061ERLWS, TD-6NE, TD-7NE, TDC-5VH	860x730x785

Condesnsation Hood/Canopy

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



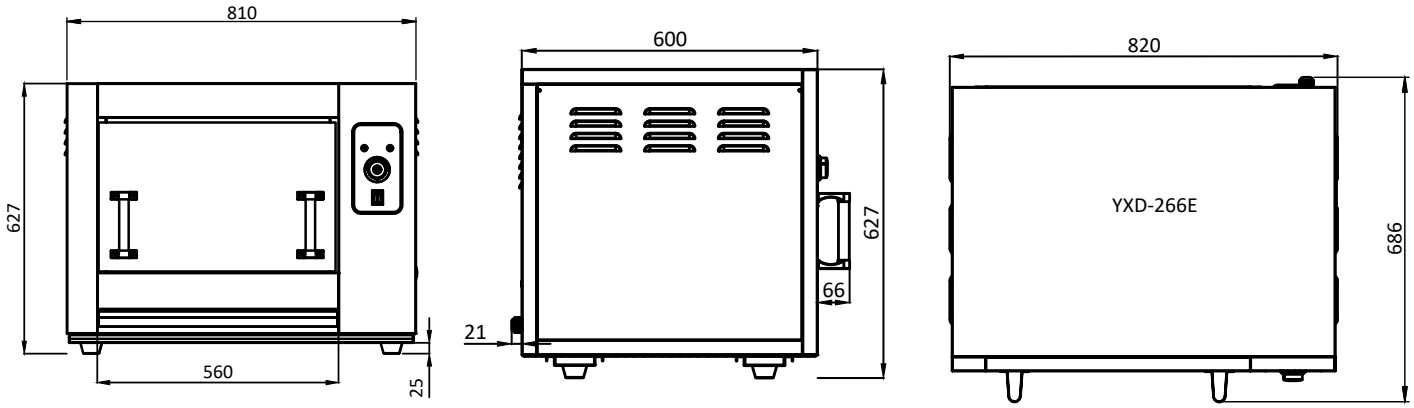
Code	Features	Dimensions	Weight (kg)	Voltage	Power (W/A)
TD-FECL	With Steam condenser, Adjustable extraction speed, Functioning integrated with the oven	920x1005x300	33	240	250/10

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

Compact Basket Rotisserie

- Radiant/convection heated
- Fits 8-12 birds
- Energy efficient operation
- Stainless steel construction
- 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





Code	Baskets	Temperature (°C)	External Dimensions (WxDxH mm)	Weight (kg)	Voltage	Power (kW/A)
YXD-266E	4	0 - 300	820x686x627	65	240	4.6/20

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

Convection Oven

- Stainless steel construction
- Temp. range 50 to 300°C
- Two powerful reversing fans for even baking
- Enamelled interior
- 120 minutes 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-1AE



YXD-1DI





Code	Capacity(L)	Trays Included	External Dimensions (WxDxH mm)	Internal Dimensions (WxDxH mm)	Weight (kg)	Voltage	Power (kW/A)
Analogue Control							
YXD-1AE	60	4 x 437x314mm	595x530x579	460x375x360	35	240	2.4/10
Digital Control							
YXD-1DI	60	4 x 437x314mm	595x585x585	460x375x360	35	240	2.4/10

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

Convection Oven with Grill



YXD-3AE



YXD-3DI





PCB Control

- 62L Capacity
- Stainless steel interior and exterior
- Oven Chamber: 460×375×360 mm
- 360 °C safety high-limit thermostat
- 120 minutes timer with bell
- Digital Control on YXD-3DI
- Steel handle fixed by Bakelite base
- Dual round heaters plus two high speed motors
- Stainless steel baffle to generate heat more evenly
- Timing and heating indicators
- Chamber light for better view of cooking process
- Nickel coating pan support
- Four aluminium baking trays
- Optional wiring grid 325×450mm
- Good insulation at 5 sides
- Rounded corners in chamber for easy cleaning
- Door latch opens at 90°for easy access to the chamber
- 75mm gap between each level of tray
- Double glazed tempered glass, cool to touch
- With grilling function

Code	Capacity(L)	Trays	Dimensions (WxDxH mm)	Weight (kg)	Temperature Range	Voltage	Power (kW/A)
Analogue Control							
YXD-3AE	60	4 x 437x314mm	595x595x585	38	+50 to +300	240	2.4/10
Digital Control							
YXD-3DI	60	4 x 437x314mm	595x595x585	38	+50 to +260	240	2.4/10

Convection Oven



YXD-6A/15



YXD-6A on YXD-6A-S

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

Code	Capacity(L)	Trays*	External Dimensions (WxDxH mm)	Internal Dimensions (WxDxH mm)	Weight (kg)	Voltage	Power (kW/A)
YXD-6A	99	4 x 1/1GN	798x662x596	550x418x431	64	240	2.2/10
YXD-6A/15	99	4 x 1/1GN	798x650x596	550x418x431	64	240	3.5/15
Stand							
YXD-6A-S		---	802x615x800	---	19	---	---

*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

- Stainless steel structure
- Up to 300°C cooking temperature
- 120 minutes timer with bell
- 360°C hi-limiter ensures safety operation
- Chamber light for better view of cooking process
- Steel handle
- Two powerful reversing fans for even baking
- Nickel coating pan support
- Aluminium baking trays
- Stainless steel baffle to generate heat more evenly
- Level distance is 80mm
- Double toughened front glass for better view and isolating heat
- Door latch opens at 90° for easy access to the cavity
- Rounded corners in cavity for easy cleaning
- Good insulation at 5 sides
- Optional wire shelf available
- Two powerful reversing fans for even baking for model YXD-8AE and YXD-8A/15E

YXD-8A-3E



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



Code	Capacity(L)	Trays Included	External Dimensions (WxDxH mm)	Internal Dimensions (WxDxH mm)	Weight (kg)	Voltage	Power (kW/A)
Convection Oven							
YXD-8A-3E	93	3 x 600x400mm	834x737x513	700x460x288	70	240	3.5/15
Convection Oven with Press Button Steam							
YXD-8AE	115	4 x 600x400mm	834x765x580	700x460x360	73	240	6.4/27 hard wiring
YXD-8A/15E	115	4 x 600x400mm	834x765x572	700x460x360	73	240	3.3/15

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

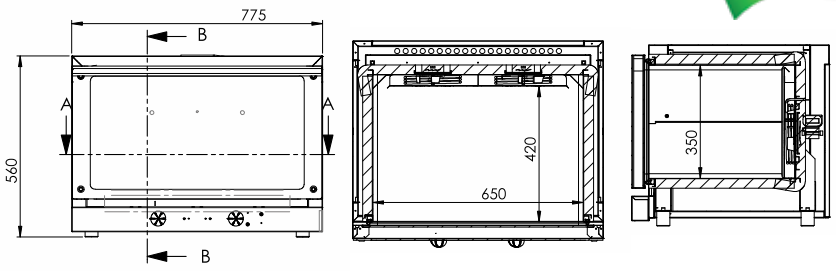
Convection Ovens with Digital Panel

- Stainless steel cooking chamber with rounded corners
- Tempered low-e glass
- Fan/s stop when door is open
- Internal lighting with halogen lamp
- Interlocking gasket fixing system
- According to IPX3 standard norms
- High resistance hinge
- Temperature range of 50˚C - 280˚C
- 60 minute timer or infinite
- Double Fan
- Reliable and well protected digital control panel, easy to use
- Memory for recipes
- Double display
- 84mm distance between trays, 105mm for TDE-3BD
- Comes with trays
- Non-slip feet
- Memory for 9 recipes

MADE IN ITALY

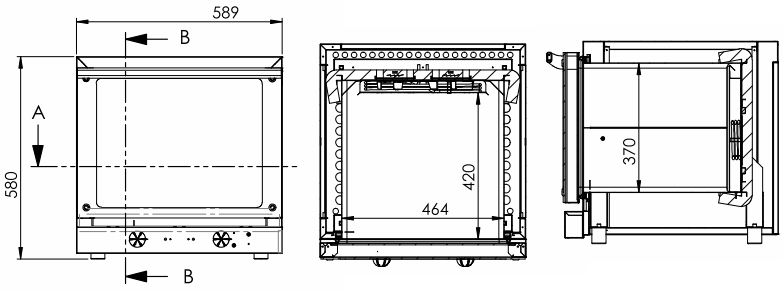
TDE-3BD





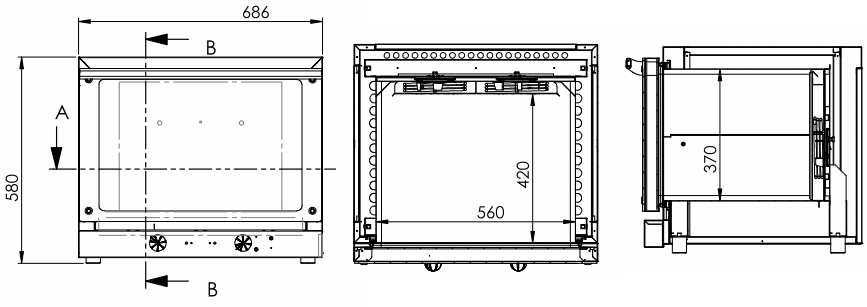
TDE-4CD





TDE-4CGND





Code	Trays*	External Dimensions (WxDxH mm)	Internal Dimensions (WxDxH mm)	Weight (kg)	Voltage	Power (kW/A)
TDE-3BD	3 x 600x400mm	775x720x560	650x459x350	40	240	3.15/15
TDE-4CD	4 x 435x350mm	589x680x580	464x420x370	33	240	3.15/10
TDE-4CGND	4 x 1/1GN	686x663x580	560x420x370	37	240	3.15/15

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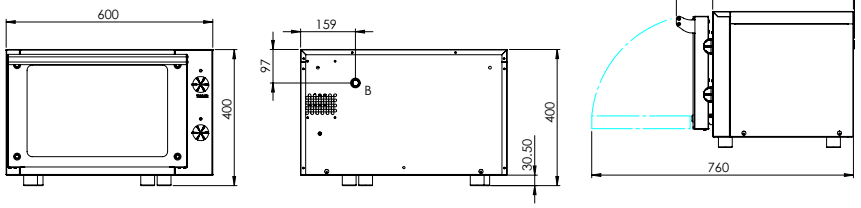
Convection Ovens with Analogue Control

- Stainless steel cooking chamber with rounded corners
- Tempered low-e glass
- Fan/s stop when door is open
- Internal lighting with halogen lamp
- Interlocking gasket fixing system
- According to IPX3 standard norms
- High resistance hinge
- Temperature range of 50˚C - 280˚C
- 60 minute timer or infinite
- 80mm distance between trays for TD-3NE, 105mm for TDE-3B
- Comes with trays
- Non-slip feet

MADE IN ITALY

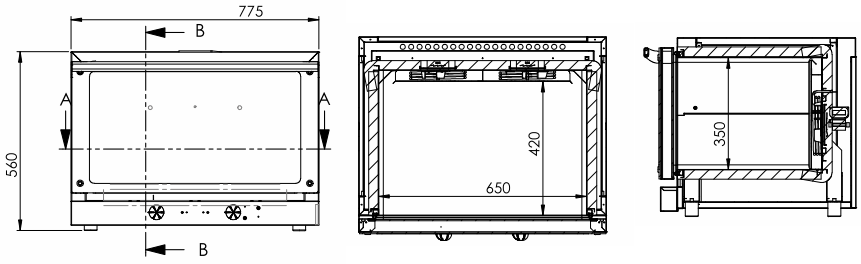
TD-3NE





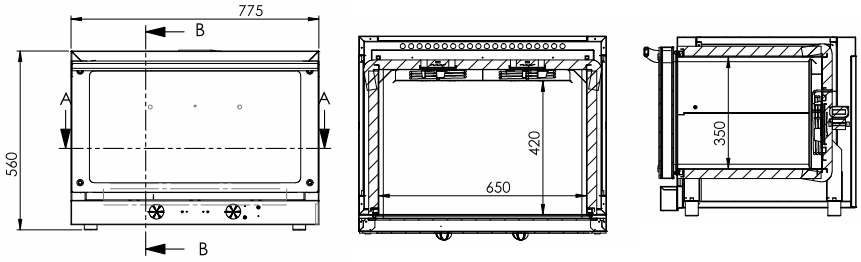
TDE-3B





TDE-4B





Code	Trays*	External Dimensions (WxDxH mm)	Internal Dimensions (WxDxH mm)	Weight (kg)	Voltage	Power (kW/A)
TD-3NE	3 x 2/3GN	600x520x390	400x370x250	25	240	2.8/15
TDE-3B	3 x 600x400mm	775x700x560	650x460x350	36	240	3.1/15
TDE-4B	4 x 600x400mm	775x720x560	650x460x350	40	240	3.15/15

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.

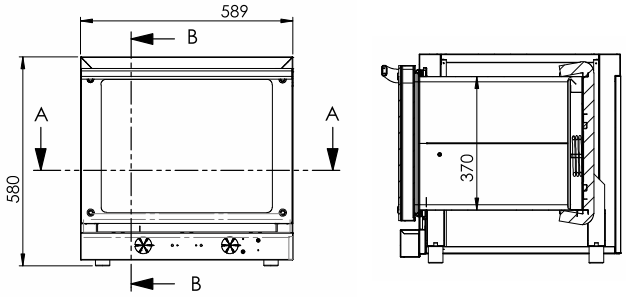
Convection Ovens with Analogue Control

- Stainless steel cooking chamber with rounded corners
- Tempered low-e glass
- Fan/s stop when door is open
- Internal lighting with halogen lamp
- 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
- Comes with trays
- Non-slip feet

MADE IN ITALY

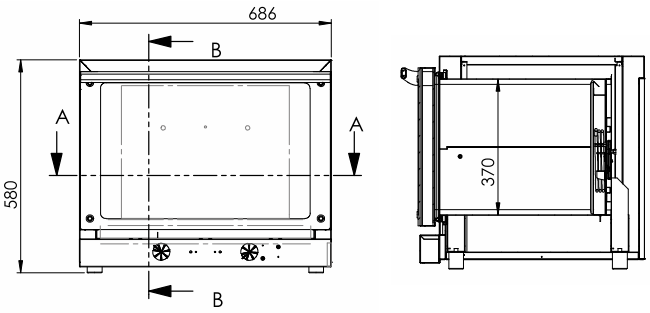
TDE-4C





TDE-4CGN





TDE-4CG



TDE-4CGNG



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
Convection Oven with Grill						
TDE-4CG	4 x 435x350mm	589x660x580	464x420x370	37	240	2.35/10
TDE-4CGNG	4 x 1/1GN	686x660x580	560x420x370	37	240	3.15/15

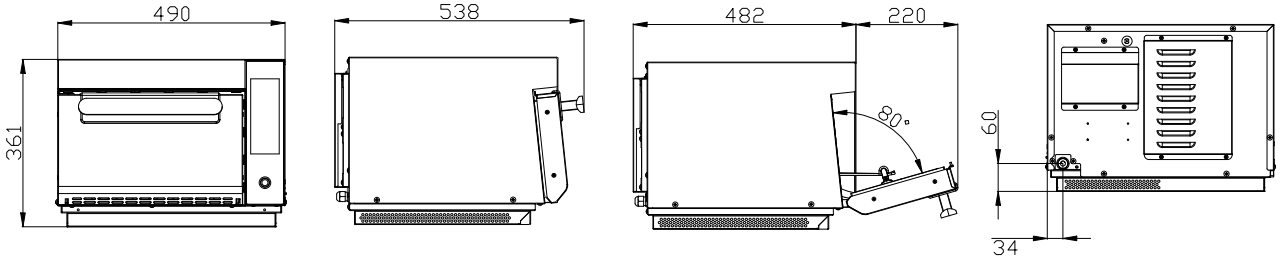
Warranty will be void if the correct type of water filtration system is not installed & in use.
Prices and specifications are subject to change without notice. Pictures are for illustrative purpose and final product may differ.

Speed Oven

- Compact design with space-saving footprint, sleek appearance, and user-friendly operation
- 8.6L cooking chamber with up to 10-inch of cooking area
- Combines microwave and thermal radiation for faster, more even cooking
- 9 pre-set cooking programs
- Dual heating elements and microwave technology enable rapid cooking: Upper/lower heating elements ensure even browning, while microwave accelerates core heating, greatly reduce cooking time and enhance efficiency
- Features a 6.8-inch touchscreen with intuitive interface for precise control
- Stores 100+ programmable recipes, each customisable with 5-stage cooking programs with independent control of heating elements and microwave power
- Energy-saving mode maintains low-power standby during idle, reducing consumption and with instant recovery to cooking temperature
- Precise temperature setting range from 170˚C - 240˚C
- Equipped with a preheat function for added convenience
- For the Heat Radiation function, there are five cooking setting levels: Low, Medium, High, Strong, and Off. For Microwave cooking, the setting options are On or Off
- Triple-fan cooling for the magnetron and internal components—boosting reliability, extending lifespan, and keeping performance steady during extended use
- USB port enables recipe upload/ download for centralised management

NEW PRODUCT





Code	Chamber cooking area volume capacity (L)	Dimensions (WxDxH mm)	Chamber cooking area size (WxDxH mm)	Temperature (°C)	Weight (kg)	Voltage	Power (kW/A)
NP-MWO-T	2.7	490×538×361	270×190×168	+170 to +240	43	240	3.3/15
Accessories							
20101100022	Oven Shovel, 200x290mm suits NP-MWO-T						
20101100018	Wire Shelf, suits NP-MWO-T						
915020043	Enamelled Debris Collection Pan, suits NP-MWO-T						
915010477	Stainless Steel Baking Pan 203x155x89mm, suits NP-MWO-T						

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.

Speed Oven

- Stainless steel interior
- 5 inch Touch Screen for easy control
- Low power consumption
- High efficiency magnetrons for peak productivity and cooking while retaining moisture
- Multipurpose unit combining microwave & hot air impingement
- Built-in oil, smoke filter and catalytic converter
- Easy to clean, maintain & operate
- Pre-set menus and manual settings, store up to 1024 menus
- 15 Cooking Stage
- Cooking Modes: Vertical hot air impingement, Microwave & convection
- Microwave Output Range: 0-100%, in 10% increment
- Variable setting to suit frozen or chilled food
- IPX3 Waterproof Rating
- 10 Blower Speed with Timer and USB Port
- NP-ProSiT Comes with Round Pizza Pan, Oven Shovel, and Inner Hall Grill
- NP-ProBTD comes with tray and shovel

NP-ProSiT



NP-ProBTD







Code	Capacity (L)	Dimensions (WxDxH mm)	Chamber Size (WxDxH mm)	Temperature (°C)	Weight (kg)	Voltage	Power (kW/A)
NP-ProSiT	17	460x675x660	305x305x185	Max 280	64	240	3.5/15
NP-ProBTD	17	460x677x660	317x294x193	Max 280	81	415	6.3/3~N
Accessories							
20101060199	Oven Shovel, 270x290mm, suits NP-ProSiT, NP-ProBTD						
907010003	Pizza Pan, 270x290mm, suits NP-ProSiT						
907010037	Inner Hall Grill, 343x312x25mm, suits NP-ProSiT						
907010146	Metal Tray, suits NP-ProBTD						

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.

Electric Super Steamer

What is Super Steamer?

Unlike conventional steamers that operate at 100°C – the boiling point of water – super steamers can reach temperatures above this, typically between 120°C to 130°C. Here are the key characteristics and advantages of a super steamer:

Higher Temperature and Pressure: This is achieved by creating a pressurized environment within the appliance, allowing water to turn into steam at higher temperatures

Faster Cooking Times: Speeds up the cooking process, significantly reducing cooking time compared to traditional steaming

Capabilities: In addition to steaming, super steamers can also perform tasks closer to roasting or baking, which is not possible with regular steamers

304 Stainless Steel Build: Durable interior and exterior

Energy Efficiency:
Energy-efficient than ovens or stovetops, as the enclosed environment minimises heat loss

Space Efficiency: Super steamers are typically designed to be compact, making them suitable for kitchens with limited space

Auto Water Refill: Hassle-free operation

Easy Waste Water Disposal: Auto/ manual electric drain valve

Keep-Warm Function: Preserves food temperature post-cooking

4 Pre-Set Menus: Simplifies common cooking tasks

Cooking Reservation Feature: Enables scheduled cooking

304 Stainless Steel Build

Generous 75mm shelf spacing

120°C-130°C Super Steam
plus conventional steam options

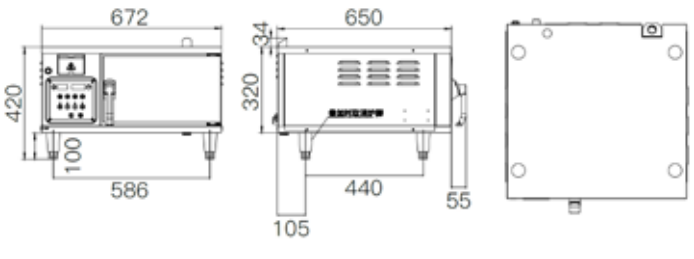
Automatic descaling boiler maintenance (requires chemicals)

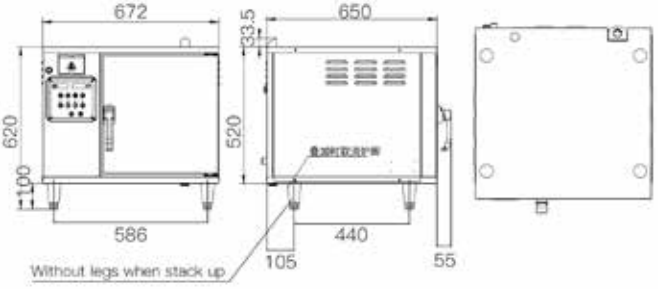
NP-2SL



NP-4SL





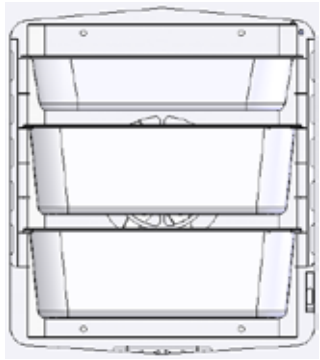


Code	Dimensions (WxDxH mm)	Chamber Size (WxDxH mm)	Temperature (°C)	Weight (kg)	Voltage	Power (kW/A)
NP-2SL	672x650x420	350x548x177	Max 130	53	240	4.4/20
NP-4SL	672x650x620	350x548x377	Max 130	69	240	6.4/3~N

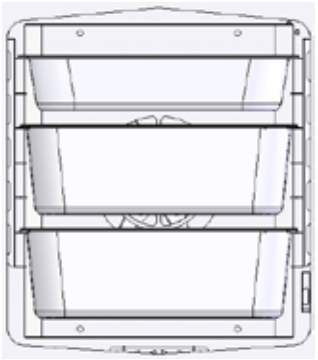
Warranty will be void if the correct type of water filtration system is not installed & in use.
Prices and specifications are subject to change without notice. Pictures are for illustrative purpose and final product may differ.

Pans

NTS-4S-L/R

Size	1/1×20mm	1/1×65mm
Q'ty	7	4
		
Size	1/1×100mm	1/1×150mm
Q'ty	2	2
		

NTS-4S-L/R

Size	1/1×20mm	1/1×65mm
Q'ty	7	4
		
Size	1/1×100mm	1/1×150mm
Q'ty	2	2
		





GN	Depth (mm)	Dimensions (WxH mm)	Code
1/1	20	530x325	P11020
1/1	65	530x325	P11065
1/1	100	530x325	P11100
1/1	150	530x325	P11150



GN	Depth (mm)	Dimensions (WxH mm)	Code
1/1	20	530x325	11020
1/1	65	530x325	11065
1/1	100	530x325	11100
1/1	150	530x325	11150

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

1000W - 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
- 60 minute 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
- Easy Grab & 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
- 60 minutes 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
- Easy Grab & 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.

Induction Electric 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)

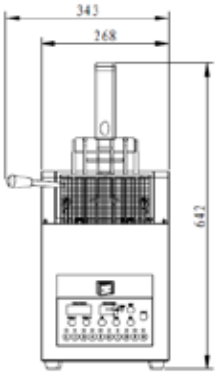
Code	Capacity (L)	Dimensions (WxDxH mm)	Weight (kg)	Voltage	Power (kW/A)
IF3500S	8	288x478x410	11	240	3.5/15

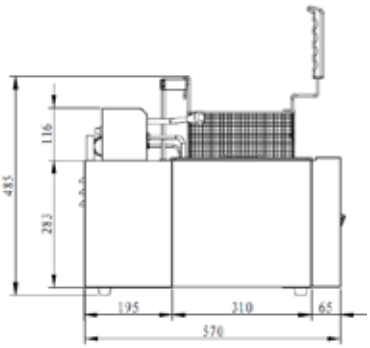
Electric Countertop Auto-Lift Fryer

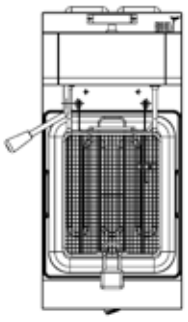
NEW PRODUCT



- 10 adjustable cooking programs for easy one-touch operation
- Automatic basket lift-up system
- Stainless steel removable tank, 8L capacity
- Temperature varies from 50~200°C
- 230°C hi-limit ensures safety operation
- Digital display for accurate time and temperature settings
- Heating indicator
- Lift-up heating element for easy cleaning
- Buzzer alerts when cooking is completed
- Nickel coating basket
- Heavy-duty anti-slip feet







Code	Capacity(L)	Temperature Range	Dimensions (WxDxH mm)	Weight (kg)	Voltage	Power (kW/A)
EF-3250SAL	8	+50 to +200	268x570x399	16	240	3/15

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

Induction Auto-Lift Fryer

Once cooking is complete, the device automatically lifts without manual intervention. The fully automated process eliminates the need for constant supervision. The oil temperature is controlled precisely to the degree,effectively addressing issues that traditional fryers may encounter, such as forgetting to remove the food when the kitchen is busy, large temperature fluctuations, inconsistent taste, difficulty in standardising operations, and insufficient manpower.

- Over heating & over voltage protection
- Rapid heating
- Delivers fast heat-up times through high-efficiency
- Lift Speed: 12.1 mm/s, Height: 127 mm
- 90% Energy Utilisation Efficiency. That's 35% more efficient than conventional electric appliances
- Touch screen temperature control
- Temperature range within 2°C, unlike the analogue unit which normally has more than 10°C variance.
- Cold Zone keeps food crumbs from burning, so oil stays cleaner and food tastes better.
- Easy Cleaning - The box is clean and tidy, with a stainless steel body that is easy to clean.
- Cooking Settings save and recall up to 5 custom cooking programs for consistent performance.
- Full stainless steel construction
- Rapid Heating
- Delivers fast heat-up times through high-efficiency electromagnetic technology

NEW PRODUCT

IF3500S-AL



IF7000D-AL







Code	Tank Capacity (L)	Dimensions (WxDxH mm)	Fired Basket (WxDxH mm)	Gross Capacity (L)	Weight (kg)	Temperature Range	Voltage	Power (kW/A)
IF3500S-AL	8	320x600x400	190x230x140	12.4	16.5	60 to 190°C	240	3.5/15
IF7000D-AL	8*2	625x600x400	190x230x140	24.8	26.5	60 to 190°C	240	3.5/15*2

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	2.4/10



- 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 2.4/10

Donut Fryer



- Stainless steel structure with drain tap
- Thermostat range 30 - 190°
- Hi-limit switch ensures safe 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
- Anti-slip feet

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



- 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
- 6 pre-set timing programs
- Temperature range 30-110°C

Code	Dimensions (WxDxH mm)	Weight (kg)	Voltage	Power (kW/A)
DF-BP	408x476x370	17	240	3.25/15

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

Induction Cooking

- 1 Knob control
- Heat-resistant Ceramic glassplate
- Electronic overheating protection
- Induction Heating
- Power adjustable range 500-3500W
- Suits Pans/Pots with Ø 120~260mm

NEW PRODUCT



EIC350M-1

- Temperature range 60-240˚C
- German Schott Ceran glass top
- Button control
- 250mm cooking circle
- Digital timer
- Electronic over heating protection
- Suits Pans/Pots with Ø 120~260mm



BH3500S



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 connection required
- 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

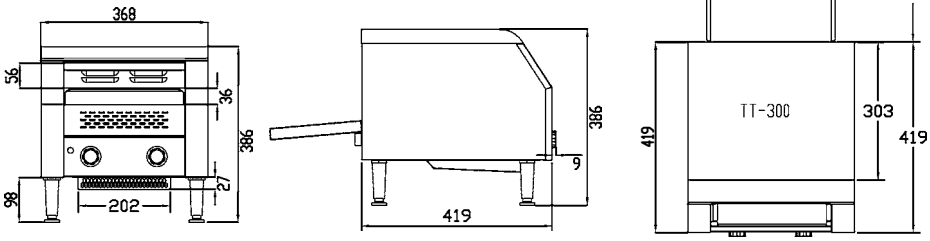
Code	Dimensions (WxDxH mm)	Weight (kg)	Voltage	Power (kW/A)
EIC350M-1	339x430x119	4.3	240	3.5/15
BH3500S	327x420x100	4.3	240	3.5/15
BH3500C	330x425x105	4.3	240	3.5/15
IW350	340x430x135	6	240	3.5/15
IW500	398x515x185	10	415	5/3~N
IW-Wok36	Ø 360mm diameter S/S wok	3	–	–
IW-WokLid36	Ø 360mm diameter S/S 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 Toaster



- 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	368x420x385	16	240	2.2/10

Electric Vertical Bun Toaster



- Durable Stainless Steel Heater
- EGO Thermostat Control Of Heating Plate
- Full Stainless Steel Structure
- 16” Conveyor 240V/2800W
- Geared Motor With Cooling Fan For Belt Drive
- Specially Designed Cooling System To Cool Down Top
- Temperature Range 50-250˚C
- Toasts Up To 900 Bun Half Buns Per Hour
- With Optional Extended Feeder, can toast up to 1400 Half Buns Per Hour
- Adjustable Stainless steel leg and Zinc Alloy Control Knob
- Easy to clean

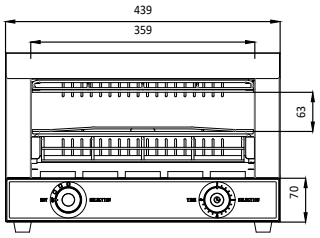
Code	Output	Dimensions (WxDxH mm)	Weight (kg)	Voltage	Power (kW/A)
EBT-1400	Up To 900 Bun Halves/Hr	630x485x528	42	240	2.8/15

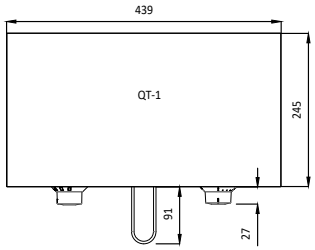
Prices and specifications are subject to change without notice. Pictures are for illustrative purpose and final product may differ

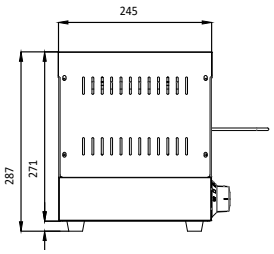
Toaster/Griller/Salamanders



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





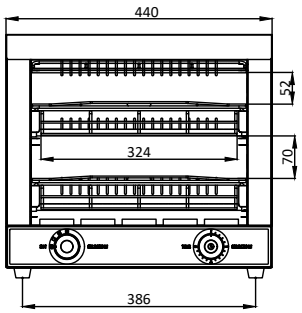


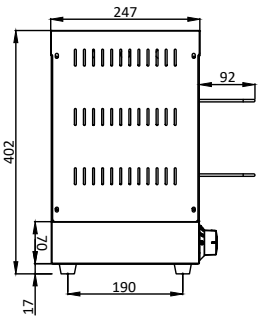
Code	Dimensions (WxDxH mm)	Weight (kg)	Voltage	Power (kW/A)
QT-1	440x245x287	8	240	1.7/10

Toaster/Griller/Salamanders



- 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	440x339x402	18	240	3/15

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

Electric Salamanders

- Durable stainless-steel heater
- Infinite switch with continuous function
- Stainless steel structure
- Rack support on both sides
- Come with 1x wiring grid
- Stainless steel crumb collector at the bottom
- Control knob on the right hand side
- Cool to touch bakelite grid handles
- Anti-slip feet

AT-936E



AT-937E / AT-938E



Code	Timer	Dimensions (WxDxH mm)	Grid (mm)	Weight (kg)	Voltage	Power (kW/A)
AT-936E	15 Min	630x320x278	445x250	20	240	2/10
AT-937E	–	840x465x465	638x295	28	240	4/Hardwiring
AT-938E	–	596x405x385	417x335	18	240	2.2/10

Electric Salamanders

Cook protein, finish off an entrée, melt cheese on nachos or French onion soup, toast bread, or caramelize creme brulee with electric countertop salamander!

- Durable alloy elements
- Controlled by a proportional switch
- Keeps continuously heating up to maintain the heat in need
- Stainless steel structure
- Adjustable cooking height, max 140mm high
- Wiring grid at the bottom
- Stainless steel drop tray with handle
- Recessed design of front panel protects the controls from heat radiant
- Cool to touch Bakelite handle
- Anti-slip feet

ES-2800L



ES-4000L



ES-5600L



Code	Dimensions (WxDxH mm)	Grid (WxH mm)	Weight (kg)	Voltage	Power (kW/A)
ES-2800L	450x479x526	448x328	39	240	2.8/15
ES-4000L	600x479x526	598x328	49	240	4/20
ES-5600L	800x450x500	798x328	63	240	5.6/ 25 Hardwiring

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

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



GH-811EE



GH-813EE

Code	Dimensions (WxDxH mm)	Cooking Area (WxH mm)	Capacity (Slices)	Weight (kg)	Voltage	Power (kW/A)
GH-811EE	415x372x231	335x203	6	15.5	240	2.2/10
GH-813EE	860x364x232	335x203 x2	12	31	240	4.4/2x10

Electric Grill Station

- Stainless steel structure for enhanced durability and easy maintenance
- Cast aluminum cooking surface with a large area for efficient meal preparation
- Rapid heating with uniform heat distribution
- Digital temperature control for precise cooking adjustments
- Hovering top plate ideal for cooking delicate items without direct contact
- Easy-to-clean, removable oil drip tray for hassle-free maintenance



Code	Dimensions (WxDxH mm)	Cooking Area (WxH mm)	Capacity (Slices)	Weight (kg)	Voltage	Power (W/A)
GH-816	460x510x247	416x381	9	21	230	2200/10
GH-819	540x510x247	496x381	12	30	230	3000/15

Crepe Maker

- Constructed from stainless steel and equipped with an adjustable thermostat ranging from 50°C to 300°C
- 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

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

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	332x464x220	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	10	240	1/10
WB-04A	255x600x302	11	240	1.2/10

Automatic Pan Fried Dumpling/Buns Machine



NPD-1

This compact and lightweight machine is designed for various culinary applications, including potstickers, scones, pan-fried steamed buns, and various types of dumplings such as gyoza, mandu, and pierogi. Its corrosion-resistant hard chrome grill plate ensures efficient heat transfer, making it an ideal choice for both professional and home kitchens.

- **Simple, Practical Design:** The top cover features a minimalist design and can be stopped at any position
- **User-Friendly Controls:** Equipped with a digital control panel and programmable settings, this machine can be tailored to a wide range of cooking needs, from pan-fried dumplings to steaks
- **Efficient Heating:** The high-efficiency low-density heating tube ensures quick and even cooking. . Cooks fresh dumplings in just 3:30 minutes and frozen dumplings in 5:30 minutes. Up to 4 programs can be stored for each cooking side
- **Precise Cooking:** The cooking temperature ranges from 50°C to 250°C, with cooking times adjustable between 00:30 and 30:00 minutes
- **Water Feeding System:** The machine includes a water feeding feature, with a timer adjustable between 00:10 and 10:00 minutes, and a maximum water volume of 950ml
- **High Capacity:** Each grill plate can cook between 28 and 33 dumplings (such as gyoza, mandu, or pierogi), making it perfect for high-demand settings
- **Built-In Alert System:** Includes an audible buzzer and visual light indicator to indicate the end of the cooking cycle



NPD-2

Code	Dimensions (WxDxH mm)	Weight (kg)	Ambient/ RH%	Voltage	Power (kW/A)
NPD-1	285x625x439	27	35/85	240	3/15
NPD-2	570x625x439	52	35/85	240	6/25

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

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
- Deep drawn oil drainage hole
- Anti-slip feet
- Durable stainless steel heating elements

GH-400E / GH-550E





GH-610E



GH-760E



Code	Control	Hotplate Size (mm)	Dimensions (WxDxH mm)	Weight (kg)	Voltage	Power (kW/A)
GH-400E	1	400x396	400x561x266	27.5	240	3/15
GH-550E	1	546x348	550x512x266	31	240	3/15
GH-610E	2	606x400	610x561x266	44	240	6/25
GH-760E	3	756x400	760x561x266	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	554x487x238	23	240	2.4/10

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

Commercial Benchtop Food Warming Display Cabinet

BONVUE

- Stainless Steel Base: Robust and simple to clean.
- Adjustable Shelving: Versatile spacing to accommodate different item sizes
- 3 or 4 Shelving Tiers: Expansive area for a diverse food display
- Clear Glass Visibility: Ensures items are seen from multiple sides
- LED Lighting: Illuminates contents, while being energy-efficient
- Digital Temperature Control and Display: For precise heat regulation
- Front Ventilation: Maintains ideal internal climate
- Modern Aesthetic: Stylish design for any commercial space
- Space-Efficient Design: Optimal for limited spaces



HD-205



HD-318

Code	Litre	Dimensions (WxDxH mm)	Weight (kg)	Temperature Range ˚C	Voltage	Power (W/A)
HD-205	205	740x650x850	65	30-70	240	850/10
HD-318	318	800x575x967	75	30-60	240	850/10

Backfill Heated Display Cabinet

This unit is crafted for commercial environments, enabling effortless control with a mechanical controller and clear temperature display. The specialized stainless steel guide is designed to ensure a smooth transition of food from the back to the front for service.



- **Dual-Tier Shelves:** Organises and displays products effectively
- **Stainless Steel Food Slide Guide:** Regulates the descent of food from the back
- **Stainless Steel Accents:** Offers a sleek and clean appearance
- **Glass Visibility:** Full transparency for viewing from any angle
- **Mechanical Temperature Control:** For hands-on, reliable adjustments
- **Visible Temperature Display:** Allows for easy monitoring of heat levels
- **Contemporary Black Design:** Fits seamlessly into modern settings
- **Robust Leg Supports:** Provides stability and proper elevation

HWB2-65



HWB2-102



HWB2-138



HWB2-152



Code	Capacity (m^2)	Dimensions (WxDxH mm)	Weight (kg)	Temperature Range ˚C	Voltage	Power (W/A)
HWB2-65	0.65	600x703x704	34	+30 to +85	240	900/10
HWB2-102	1.02	953x703x704	50	+30 to +85	240	1100/10
HWB2-138	1.38	1259x703x704	63.5	+30 to +85	240	1880/10
HWB2-152	1.52	1400x703x704	86	+30 to +85	240	1880/10

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

Digitally Controlled Pie/Food Warmer

Our HUMIDIFIED Food Warmer is the ultimate solution for showcasing and preserving the quality of your culinary creations. Designed for versatility and optimal display, this state-of-the-art food warmer combines cutting-edge technology with sleek aesthetics to meet the needs of restaurants, bakeries, cafes, and catering services seeking to make a lasting impression.

- Digital control ranges from 30°C to 90°C for accurate temperature
- Advanced humidity control maintains 30% to 80% humidity to keep food moist
- Toughened glass display with durable 4-sided glass for enhanced visibility and safety
- Customisable shelving – selection between fixed or rotating shelves for optimal display
- Single door access, optional pass-through models available on request
- 304 Stainless steel shelving
- 4 x LED lighting on door frames Illuminates displays, enhancing product visibility and appeal

ON DEMAND

HWD-158



HWD-158/R



Code	Capacity (L)	Dimensions (WxDxH mm)	Weight (kg)	Temperature Range ˚C	Voltage	Power (W/A)
HWD-158	158	570x631x826	41	+30 to +90	240	1300/10
HWD-158/R	158	570x631x826	41	+30 to +90	240	1300/10

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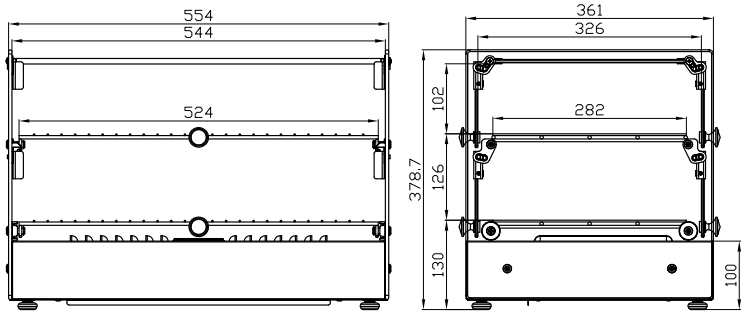
Countertop Self-Serve Heated Food Displays

BONVUE

- Adjustable Temperature control (Mechanical)
- Straight glass
- 5 sides of glass exhibit your products clearly
- Non-Adjustable chrome plate shelves
- 4pcs LED at side for 80L and 115L model
- Hinged doors at front and back

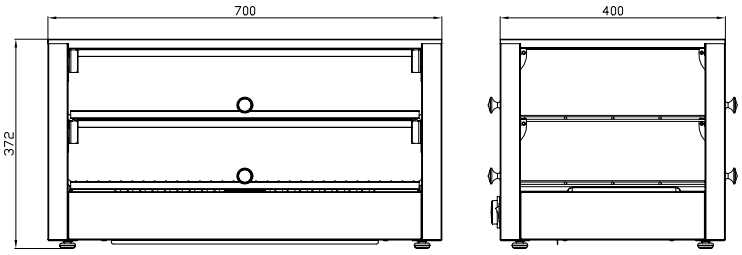
HSW-50





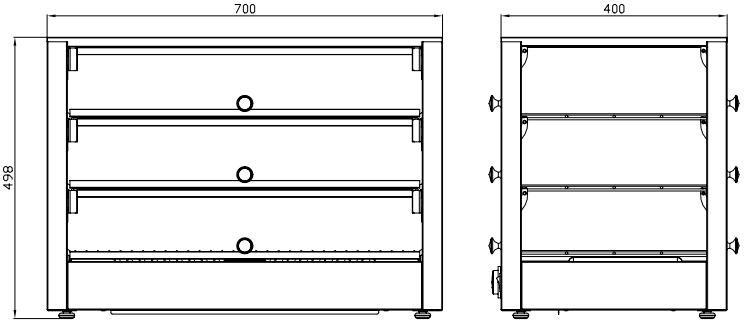
HSW-80L





HSW-115L





Code	Shelves	Litre	Dimensions (WxDxH mm)	Weight (kg)	Temperature Range ˚C	Voltage	Power (W/A)
HSW-50	1	50	555x361x379	14	+30 to +90	240	800/10
HSW-80L	1	80	700x400x372	16.5	+30 to +90	240	1100/10
HSW-115L	2	115	700x400x500	19.5	+30 to +90	240	1100/10

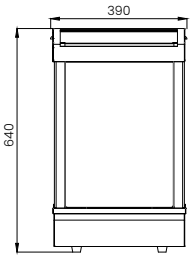
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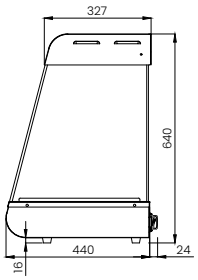
Heated Pie Cabinets

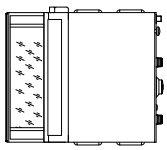
- Easy to clean S/S interior
- Advertising lightbox
- Multiple grid levels
- Heated, thermostatic control 30 to 110°C
- Glass sliding doors
- Removable integrated humidity basin
- Halogen lights

PW-RT/380/TGE



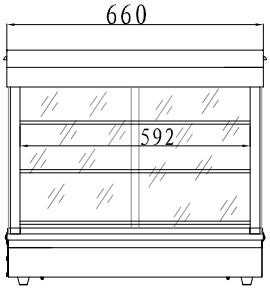


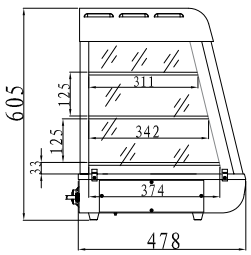


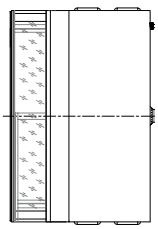


PW-RT/660/TGE



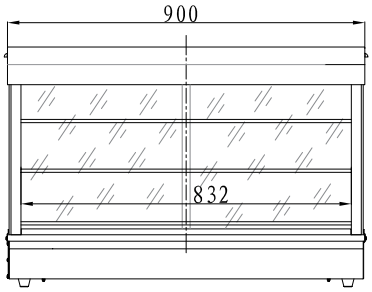


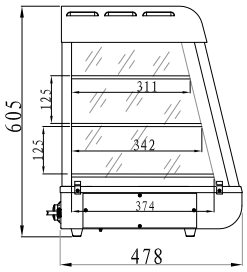


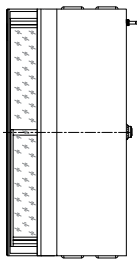


PW-RT/900/1E



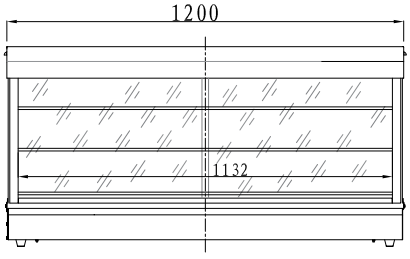


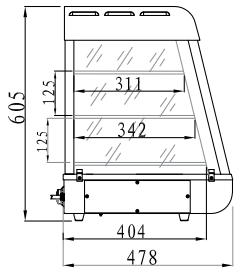


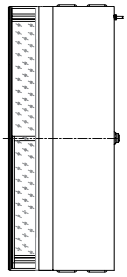


PW-RT/1200/1E









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	390x464x640	33	+30 to +110	240	1.2/10
3 Shelf						
PW-RT/660/TGE	60	660x478x605	37	+30 to +110	240	1.84/10
PW-RT/900/1E	90	900x478x605	50	+30 to +110	240	1.84/10
PW-RT/1200/1E	100	1200x482x797	72	+30 to +110	240	2.2/15

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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
- Adjustable shelves
- Sliding glass doors
- On/off switch for lamps
- Anti-slip rubber feet

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	640x360x526	21	+30 to +80	240	1.0/10
5 Shelves – 794x300mm						
DH-805E	100	865x360x621	35	+30 to +80	240	1.5/10

Electric Steamer Displays

- Easy to clean S/S interior
- Double-Glazed glass increasing heat retention and improved display
- Stainless steel rack ensures strength and durability
- Mechanical control, simple and reliable, easy to operate
- Over temp/water level safety switches included
- 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-SE	5	380x400x745	27	up to 110	240	1.2/10
Heavy Duty Display Steamer						
MME-600H-SE	6	457x518x825	39	up to 110	240	1.2/10

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Electric Steamer



- Features four simultaneous steam outlets for efficient cooking across a large surface area
- Compatible with both square and round steamers; maximum single-tier diameter: Φ204mm
- All AISI304 structure
- Dry heating protection
- Automatic water refilling system
- Counter top design with small footprint
- Equipped with water level gauge and indicator lights
- Temperature Range:0-100˚C

Code	Dimensions (WxDxH mm)	Weight (kg)	Temperature Range ˚C	Voltage	Power (kW/A)
ES-4SM	596x490x235	25	0 to 100	240	3.6/15

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 x770	19	+50 to +80	240	400/10
Optional Poly Lid to suit DR Lowerators					
DR-LID	--	--	--	--	--

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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



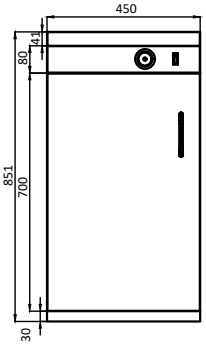
Code	Dimensions (WxDxH mm)	Weight (kg)	Temperature Range ˚C	Voltage	Power (kW/A)
ZCK165BT-1	360x590x240	5	+30 to +80	240	1.2/10

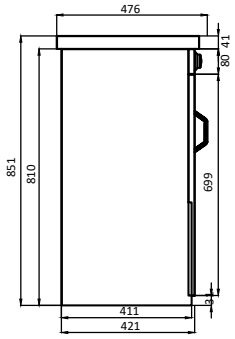
Warming & Crockery Cabinets

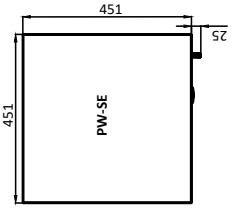
- Stainless steel construction
- Teperature up to 80˚C
- Single cabinet holds up to 60 plates
- Double cabinet holds up to 120 plates

PW-SE



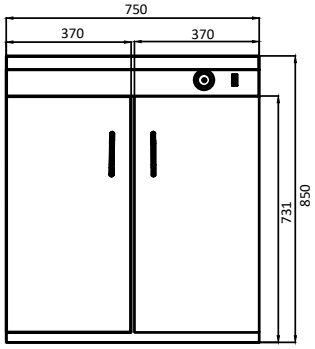


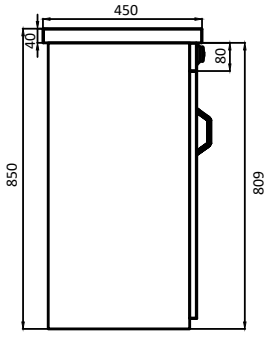


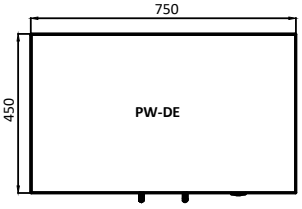


PW-DE









Code	Internal Dimensions (WxDxH mm)	External Dimensions (WxDxH mm)	Weight (kg)	Temperature Range ˚C	Voltage	Power (W/A)
Single Cabinet						
PW-SE	410x400x660	450x476x850	25	up to 80	240	750/10
Double Cabinet						
PW-DE	710x400x660	750x476x850	40	up to 80	240	1200/10

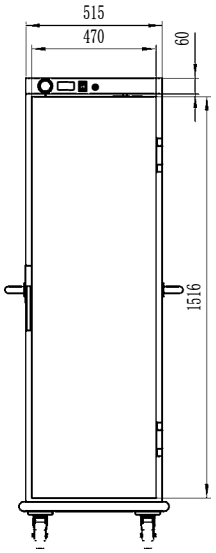
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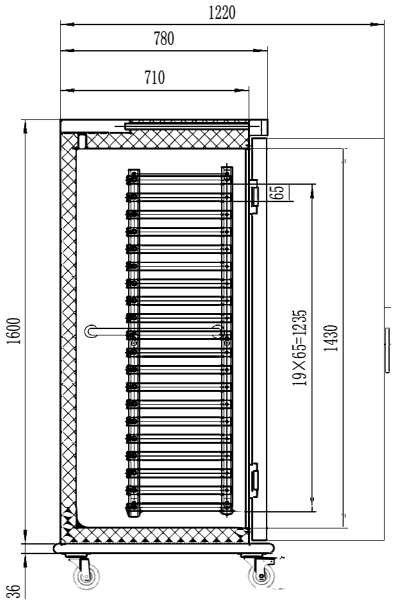
Heated Regeneration Cabinets / Banquet Carts

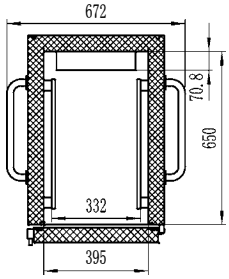
- Uniform convection heat distribution
- Easy-to-clean design
- Durable stainless steel doors
- Adjustable temperature settings
- Integrated water tray for added humidity
- Built-in temperature display
- Energy-efficient construction
- Robust heavy-duty castors
- Protective black rubber base bumper
- Optional pair of side handles
- Trays sold separately

HT-20S



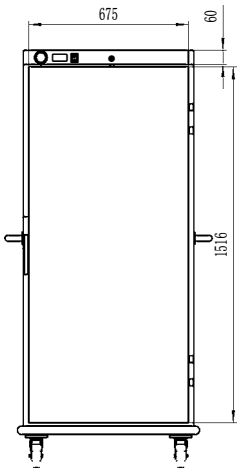


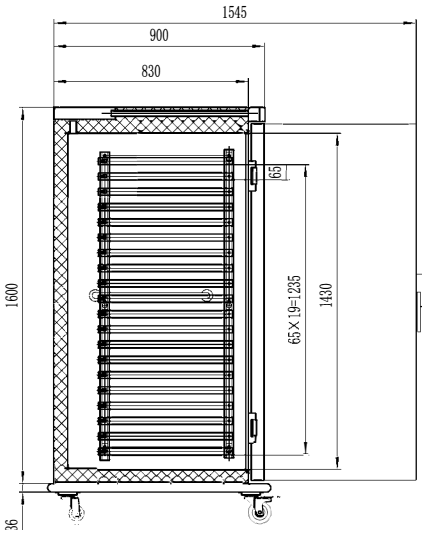


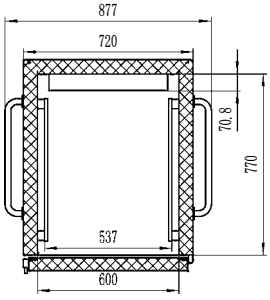


HT-40S









Code	Dimensions (WxDxH mm)	Weight (kg)	Temperature Range ˚C	Voltage	Power (W/A)
20x 65mm deep 1/1GN pan capacity					
HT-20S	515x780x1763	120	+30 to +90	240	800/10
40x 65mm deep 1/1GN pan capacity					
HT-40S	720x900x1763	180	+30 to +90	240	1500/10

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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

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Commercial Food Warmer Lamp

Professional Heat Retention Solution – Premium Crispness Preservation Technology.
Designed for Australian hospitality venues, this stainless steel food warmer with independent switches maintains optimal serving temperature while preserving texture – perfect for pizza, chips, fried chicken, and buffet dishes.

- Commercial-grade heating bulbs enhance visual appeal without moisture loss
- Stainless steel reflectors ensure even heat distribution
- Individual Layer Control: Dedicated switches & indicator lights per tier
- Customisable temperatures for different dishes (30-90°C range)
- Heavy-duty Construction
- 201 stainless steel housing (corrosion-resistant)
- Montero / tungsten filament Heating Tube
- Instant heat-up, energy-efficient performance and fail-safe reliability

NEW PRODUCT


FW4L-092


FW6L-122


FW8L-152


FW10L-182


FW6L-093


FW9L-123


FW12L-153


FW15L-183

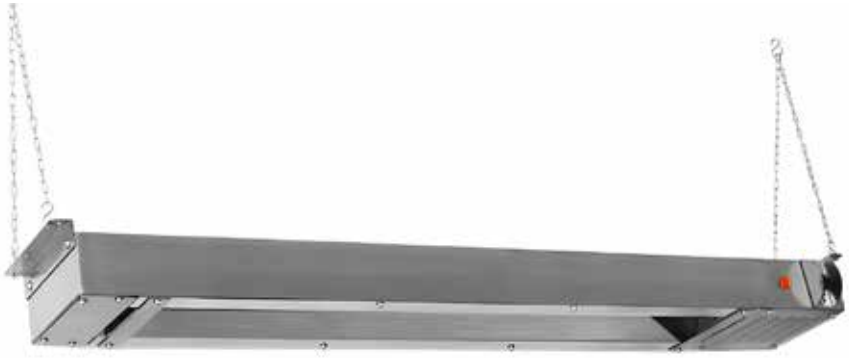
Code	Lamps	Dimensions (WxDxH mm)	Temperature Range ˚C	Weight (kg)	Voltage	Power (W/A)
FW4L-092	4	900x300x650	+30 to +90	14	240	720/10
FW6L-122	6	1200x300x650	+30 to +90	18	240	1080/10
FW8L-152	8	1500x300x650	+30 to +90	24	240	1440/10
FW10L-182	10	1800x300x650	+30 to +90	28	240	1800/10
FW6L-093	6	900x300x975	+30 to +90	21	240	1080/10
FW9L-123	9	1200x300x975	+30 to +90	26	240	1620/10
FW12L-153	12	1500x300x975	+30 to +90	35	240	2160/10
FW15L-183	15	1800x300x975	+30 to +90	42	240	2700/15

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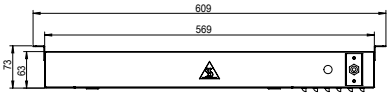
Strip Warmer / Heater

This strip warmer is an ideal addition to cafes, restaurants, pubs, clubs, banquet halls and buffet lines.
The robust heating element delivers substantial heating power to preserve food at optimal serving temperatures, ensuring your dishes remain delicious and ready to serve without the risk of overcooking or drying out.

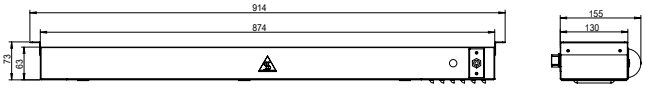
- Toggle switch for simple operation
- Heavy-duty stainless steel construction
- Includes brackets for hassle-free installation
- Designed to keep food at a safe serving temperature after plating
- Maintains optimal serving temperatures without drying out food
- Ideal for use in cafeterias, restaurants, or buffet lines
- Comes with mounting brackets and support chains for secure installation
- High wattage strip warmer for powerful and efficient heating
- Ensure a minimum 4cm gap to the top during installation for safety and optimal performance



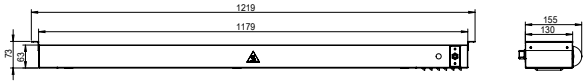




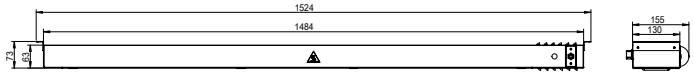
HSW600



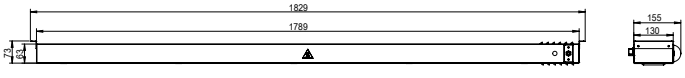
HSW900



HSW1200



HSW1500



HSW1800

Code	Dimensions (WxH mm)	Weight (kg)	Voltage	Power (W/A)
HSW600	609x155x73	3	240	500/10
HSW900	914x155x73	3.5	240	850/10
HSW1200	1219x155x73	5	240	1200/10
HSW1500	1524x155x73	7	240	1550/10
HSW1800	1829x155x73	9	240	1750/10

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Slushy & Granita Machines

- DC brushless motor with torque control to prevent auger damage if the product freezes solid
- Auto shut off
- Handles low-sugar mixes effortlessly, with Brix levels 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 (W/A)
Single Bowl - 1x 12L				
FABIGANI-1S	270x515x810	31	240	400/10
Double Bowl - 2x 12L				
FABIGANI-2S	470x515x810	59	240	740/10
Triple Bowl - 3x 12L				
FABIGANI-3S	670x515x810	78	240	1150/10

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

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

KF12L-1



KF12L-2



KF12L-3



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

- Powerfull and reliable 250W motor
- Removable plastic bowl
- Anti-slip feet
- 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	280x200x425	8.15	240	250/10
CJ-50AH	1500	375x245x480	8.65	240	250/10

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

Ice Shavers

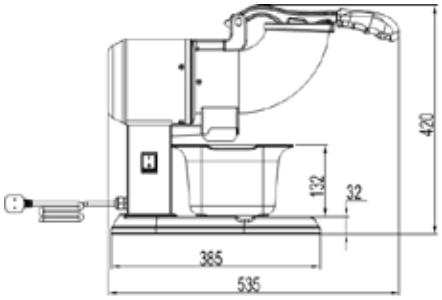
- Waterproof On/Off switch
- Durable stainless steel blade
- High efficiency & fast speed
- Ventilation motor with long lifespan
- Simple operation & easy to clean
- Ø110mm Ice feed inlet

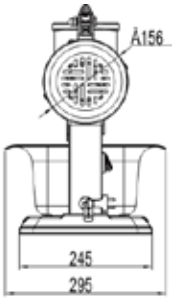
AK1-ICS

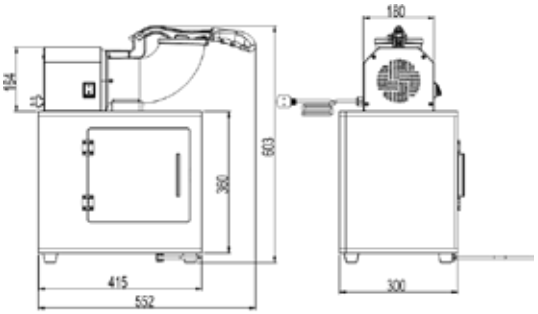


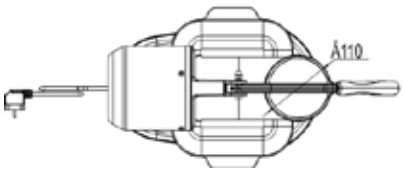
AK2-ICS

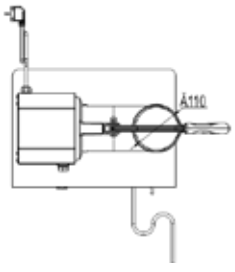












Code	Speed (RPM)	Dimensions (WxDxH mm)	Weight (kg)	Voltage	Power (kW/A)
AK1-ICS	1500	535x295x420	9.8	240	300/10
AK2-ICS	1500	552x300x603	16.5	240	300/10

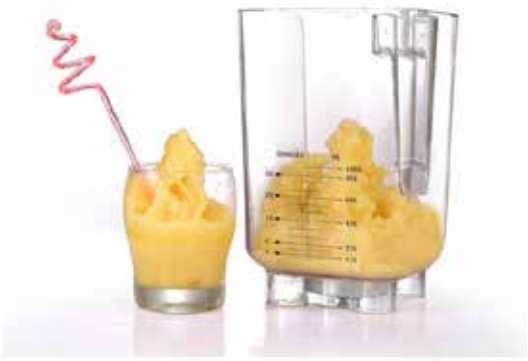
Prices and specifications are subject to change without notice. Pictures are for illustrative purpose and final product may differ

Digital Commercial Blender with Sound Cover

- Japanese tungsten blades offer exceptional durability and sharpness to give you precise and efficient blending
- 2-litre jug to accommodate large batches of ingredients
- Simplifies operation with a large LCD display and preset blending programs, allowing you to achieve your desired textures and consistencies with a single touch
- Auto shut off enhances safety by automatically turning off the blender after blending is complete, preventing over-blending and conserving energy
- Comes standard with sound cover to reduce operational noise during blending
- With sound cover, noise level between 72-74dB
- Without sound cover, noise level between 86-90dB
- The KS10000 provides an effortless blending experience with its advanced features, ensuring smooth, convenient, and safe operation for all your blending needs







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
Spare Jug Assembly					
KS-10000-J	2L 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

Automatic Sealing Machine

The Automatic Sealing Machine is a customised model designed for chain stores. It is easy to operate, saves time and effort, and can seal both hot and cold drinks, such as milk tea. Suitable for both paper and plastic film materials, it is commonly used for packaging and storing liquids or solids such as milk tea, coffee, popcorn, milk, fruit, and more.

NEW PRODUCT

- One-handed operation
- Switch between automatic and manual modes
- Electronic sensor for detecting sealing film
- High-precision imported sensor
- Automatic cursor recognition
- Recognition of multiple colors
- Built-in automatic counter
- One-touch privacy feature
- High-temperature sealing ring
- Clean and consistent film cutting
- Easily handles a wide variety of materials
- Leak-proof resealing
- Intelligent one-touch cup sealing
- Leak proof reinforcement
- Automatic knife cleaning



CS-95B

Code	Dimensions (WxDxH mm)	Weight (kg)	Voltage	Power (W/A)
CS-95B	325x350x590	25	240	120/10

Fructose Dispenser

The fructose dispenser, with its patented sugar dispensing nozzle and ultra-high process precision, is designed for accurate dispensing of various fructose solutions, sugar syrup, and homemade sugar. Simple, practical, compact, and durable, it operates quietly and is easy to clean. This product is often used to precisely measure and dispense uniform liquid ingredients and is suitable for seasoning liquids such as syrup, honey, oil, soy sauce, and more.

NEW PRODUCT

- Liquid shortage alarm alerts when liquid is depleted
- High precision with an error margin < 1 cc
- Button mode for accurate control of fructose dispensing
- Automatic cleaning function
- Convenient and fast operation
- Patented output port
- Prevents sugar dripping
- Output port with drip-proof design
- Low-temperature compensation
- Four heating systems for barrel, main pipe, sugar nozzle, and pump
- Adapts to various environments to prevent freezing
- Soundproof design
- Shock absorption technology to reduce noise



CS-10LB

Code	Dimensions (WxDxH mm)	Weight (kg)	Voltage	Power (W/A)
CS-10LB	252x252x420	11	240	150/10

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

Tea Brewer



CS-TB5S

- Taste standardization
- Automatic water filling, brewing and tea dispensing
- Remind to add ice
- Re-engrave artificial tea
- 5L Large capacity
- High-end anti-corrosion and anti-rust materials
- Easy to operate and maintain
- Multiple specifications available: Economy / Standard /Professional /Flagship
- OTA System
- System update
- Function enhancement
- Web communication
- Formula storage, headquarters one-click delivery
- Unified management of multple devices
- Reduces personel training costs

NEW PRODUCT

Code	Dimensions (WxDxH mm)	Weight (kg)	Voltage	Power (kW/A)
CS-TB5S	262x590x767	22.8	240	3.5/15

Milk Frother & Steamer

Milk frother steamer is equipped with a large-capacity boiler and four-hole steam nozzle, which supports rapid heating and provides uninterrupted supply of boiling water and steam. It has a precise temperature control system, intuitively displays the temperature, can be flexibly controlled at a fixed time, and saves energy and electricity. It can heat quickly and produce dense and uniform milk foam, improving the taste and quality of drinks.

NEW PRODUCT



CS-MFS7B

Four-hole steam nozzle

Uniform air flow around

Stable air flow output

Efficient and fast heating

High power and fast heating

3000W high power, fast heating up

One-click temperature setting and no on-call operation

One machine, multiple uses

Can set the temperature to produce hot water

For heating beverages

Perform tea extraction and milk frothing work

Precise temperature control

Built-in temperature sensor

LCD display intuitively displays

Achieve product standardization

Flexible timing control

Can set daily working hours and timer to switch on and off

Flexible adjustment, energy saving

Large boiler capacity

7L capacity for the water boiler

3L capacity for the steam boiler

Code	Capacity (L)	Dimensions (WxDxH mm)	Weight (kg)	Voltage	Power (kW/A)
CS-MFS7B	3L Steam Tank 7L Water Tank	258x548x498	21	240	3.5/15

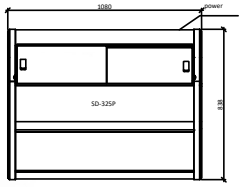
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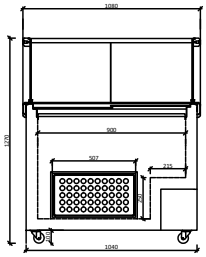
Gelato / Ice Cream Displays

- Illuminated front panel for brand visibility
- Natural and eco-friendly refrigerant
- Static Cooling
- 4 x 75mm high castors
- 4mm thick curved glass canopy with integrated sliding doors
- Lock and key for added security
- Stainless steel 5L pans included
- Steel inner-body
- Climate type: Class4+
- Power consumption: 2.4kW·h/24h

SD-325P



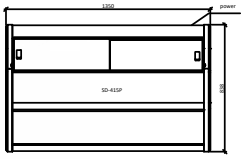


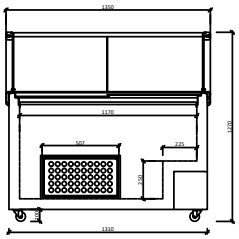


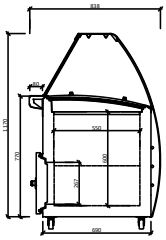
NEW PRODUCT

SD-415P





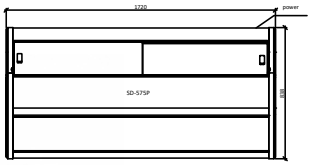


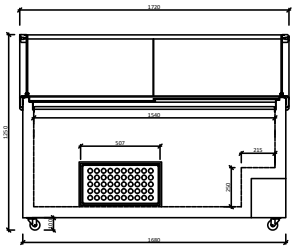


Side Drawing

SD-575P











Code	GEMS Star Rating	Dimensions (WxDxH mm)	Pans	Capacity (L)	Weight (kg)	Temperature Range (˚C)	Ambient / RH%	Voltage (V)	Power (W/A)
SD-325P	8	1080x838x1270	6 x 5L	300	109	-22 to -18	30 / 55	240	280/10
SD-415P	9	1350x838x1270	9 x 5L	400	123	-22 to -18	30 / 55	240	310/10
SD-575P	8	1720x838x1270	12 x 5L	535	152	-22 to -18	30 / 55	240	420/10
Gelato-5L (pan)	–	360x165x120	–	5	–	–	–	–	–

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

Heavy Duty Supermarket Glass Sliding Lid Freezers

- Curved glass design for elegant visibility and enhanced product display
- 70mm insulation for optimal temperature retention and energy efficiency
- Analogue temperature controller for precise and user-friendly operation
- Heavy-duty basket included for organised storage and easy access to products
- Designed for performance in Climate Class 7 conditions, ensuring reliability in extreme temperatures
- Utilises eco-friendly R290 gas, minimising environmental impact
- Durable ABS frame construction for long-lasting use and stability
- Perfect for ice cream display and storage, showcasing products
- Static cooling unit, maintaining consistent temperatures
- Manual defrost required, allowing for maintenance and cleaning control
- Lock for added security
- Heavy-duty castors for easy mobility and positioning

2+2 YEARS WARRANTY 4 YEAR WITH PRODUCT REGISTRATION

NEW PRODUCT

SD-306K



SD-406K



SD-506K



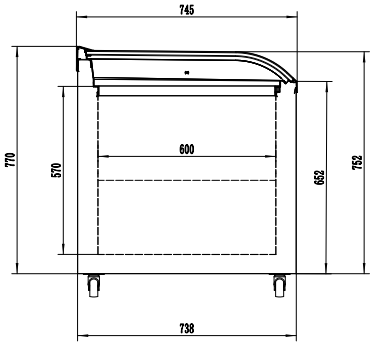
SD-576K



SD-666K



Side view



Code	Gross Capacity (L)	Baskets	Dimensions (WxDxH mm)	Weight (kg)	Temperature Range	Ambient/ RH%	Voltage	Power (W/A)
SD-306K	303	4	1006x745x845	63	-22 to -18	35/75	240	180/10
SD-406K	386	5	1216x745x845	72	-22 to -18	35/75	240	180/10
SD-506K	477	6	1446x745x845	81	-22 to -18	35/75	240	230/10
SD-576K	561	7	1656x745x845	91	-22 to -18	35/75	240	255/10
SD-666K	636	8	1894x775x890	102	-22 to -18	35/75	240	255/10

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

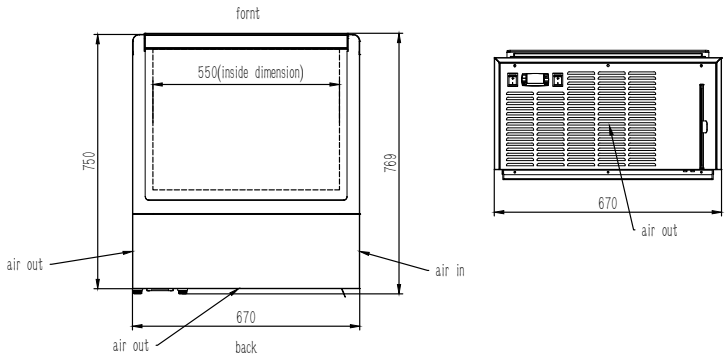
Prices and specifications are subject to change without notice. Pictures are for illustrative purpose and final product may differ

Bench Top Gelato/Ice Cream Display Showcase

BONVUE

- Black, stainless steel body
- Hemetic compressor
- Downtime defrosting
- Natural and eco-friendly refrigerant
- LED light
- Digital controller
- Capacity: 45L
- Static cooling
- Can fit 1x 65mm deep 1/1GN or 3x 5L gelato pan
- Standard gelato pan not included





Code	Dimensions (WxDxH mm)	Weight (kg)	Temperature Range ˚C	Ambient/RH%	Voltage	Power (W/A)
CGD-03B	670x750x392	44	-18 to -16	30/55	240	195/10

Gelato/ Ice Cream Display Showcase

- The Bonvue gelato display freezer is designed for efficient, quiet operation with a focus on premium presentation and sustainability.
- High-efficiency insulation maximises energy savings
- Standard gelato pan compatibility (not included)
- Whisper-quiet operation
- LED display lighting showcases gelato
- Heated, anti-fog glass ensures clear visibility
- Mirror finish interior – 304 stainless steel for elegance and ease of maintenance
- Dual vent cooling system ensures uniform cooling
- Eco-Friendly R290 refrigerant reduces environmental impact
- Stable Temperature Range: -16°C to -18°C.
- Self-defrost system streamlines maintenance
- White colour available on demand

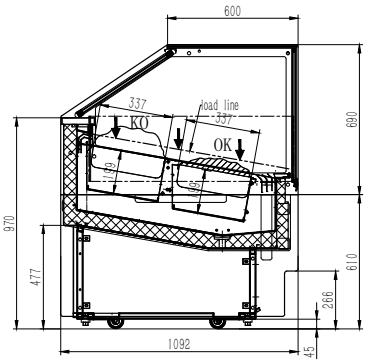
NEW PRODUCT

SGD-12B



SGD-18B





Code	Pans	Dimensions (WxDxH mm)	Weight (kg)	Temperature Range ˚C	Ambient/RH%	Voltage	Power (W/A)
SGD-12B	12 x 5L	1233x1095x1300	290	-18 to -16	30/55	240	1350/10
SGD-18B	18 x 5L	1728x1095x1300	455	-18 to -16	30/55	240	1650/10
SGD-24B	24 x 5L	2310x1095x1300	580	-18 to -16	30/55	240	TBA
GELATO-5L	–	360x165x120	–	–	–	–	–

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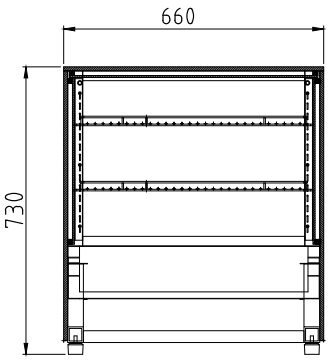
Benchtop / Serve-Over Displays

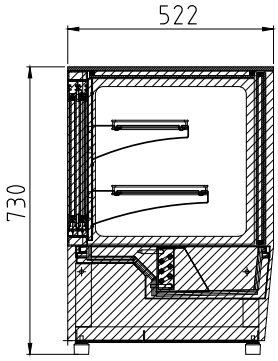
Designed for style and practicality, this counter top / serve over display keeps food at the perfect serving temperature while showcasing products attractively. The double-glazed glass and LED lighting enhance presentation, while easy-access sliding doors and sturdy stainless steel construction ensure durability and convenience.

- Two adjustable shelves plus base display area
- Durable stainless steel construction
- Double-glazed glass for superior insulation and clarity
- Digital temperature controller
- Bright, energy-efficient interior LED lighting
- Rear sliding doors for easy access
- Self-contained eco-friendly natural refrigeration system (refrigerated models)
- Integrated heating element for heated models

GN-660RT/ GN-660HRT

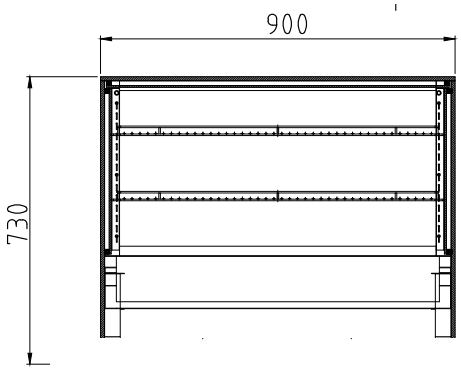


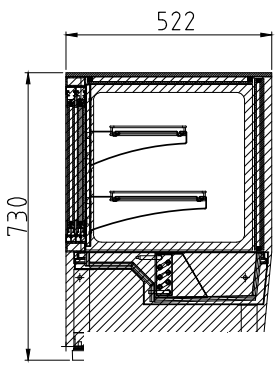




GN-900RT/ GN-900HRT

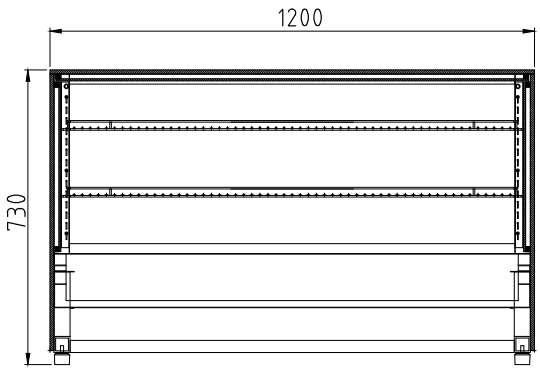


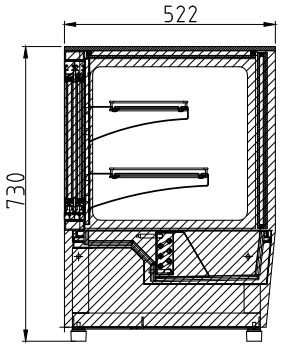




GN-1200RT







Code	GEMS Star Rating	Gross Capacity (L)	Dimensions (WxDxH mm)	Weight (kg)	Temperature Range ˚C	Ambient/ RH%	Voltage	Power (W/A)
Chilled Displays								
GN-660RT	7	68	660x530x730	66	+2 to +8	25/65	240	210/10
GN-900RT	6	93	900x530x730	75	+2 to +8	25/65	240	260/10
GN-1200RT	6	127	1200x530x730	113	+2 to +8	25/65	240	280/10
Heated Displays								
GN-660HRT	–	68	660x530x730	45	+40 to +65	––	240	520/10
GN-900HRT	–	93	900x530x730	75	+40 to +65	––	240	540/10

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Countertop Displays

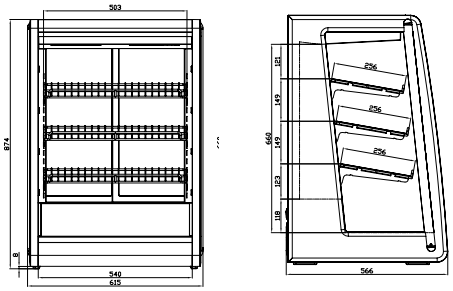
BONVUE

This counter top display unit stands out in the market with its significantly larger display area and an extra shelf, allowing businesses to showcase a greater variety of products prominently.

- **Eco-Friendly Efficiency:** Utilises natural R290 refrigerant, with an exceptional 9 or 10-star GEMS energy rating
- **Enhanced Product Showcase:** Offers a larger display area than competitors, featuring an additional shelf for more display space
- **Bright LED Lighting:** Dual-sided LED lights create an attractive presentation of contents
- **Precision Temperature Control:** Digital temperature controller for accurate adjustments
- **Extra Shelving Advantage:** Comes with three adjustable chrome-plated shelves, maximizing display variety
- **Robust Glass Insulation:** All sides encased in double tempered glass for safety and thermal efficiency
- **Reliable Cooling System:** Ventilated cooling ensures a consistently chilled environment
- **Automatic Defrost Function:** Streamlines upkeep by preventing ice build-up
- **Effective Condensation Removal:** Three-side airducts adeptly manage moisture, keeping the view unobstructed
- **Convenient Access:** Rear sliding doors provide smooth restocking and service

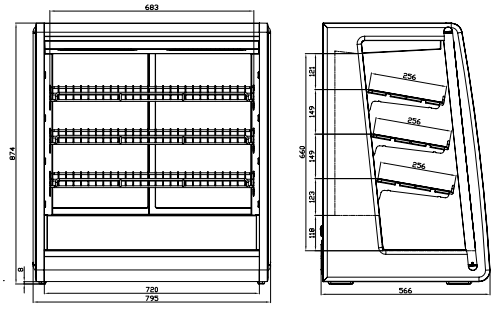
CTA-146





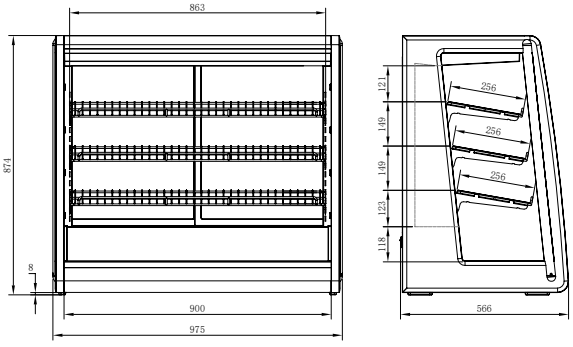
CTA-196





CTA-246





Code	GEMS Star Rating	Gross Capacity (L)	Dimensions (WxDxH mm)	Weight (kg)	Temperature Range ˚C	Ambient/ RH%	Voltage	Power (W/A)
CTA-146	9	146	615x560x874	55	2 to +12	30/55	240	200/10
CTA-196	10	196	795x560x874	64	2 to +12	30/55	240	200/10
CTA-246	10	246	975x560x874	76	2 to +12	30/55	240	215/10

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

Elegant Ambient Benchtop Display

BONVUE

ADS-150



- Comes fully assembled
- 2 hinged doors at back
- LED on top and under shelf
- Double shelves with bamboo mats
- Stainless steel frame construction with straight tempered glass

Code	Capacity (L)	Dimensions (WxDxH mm)	Weight (kg)
ADS-150	150	988x457x516	35

ADG-60



- Easy to assemble
- Full stainless steel base
- Hygienic and easy to maintain
- Hinged door at front or at back
- Tempered glass shelves

ADG-70



Code	Capacity (L)	Dimensions (WxDxH mm)	Weight (kg)
ADG-60	60	406x340x618	17
ADG-70	70	361x605x514	13

ADB-318



- All sides single-tempered glass
- Hinged doors at back
- 4 chrome plated shelves
- Front straight glass
- Accessories drawer at base
- Sleek black finish

Code	Capacity (L)	Dimensions (WxDxH mm)	Weight (kg)
ADB-318	318	800x575x967	52

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

Ambient Showcase Display

Transform your countertop into a showcase of sophistication with the Bonvue Ambient Display Unit. Expertly designed for premium display, this unit combines the best of practicality and aesthetics to enhance your customer's experience.

- Elevate your countertop with the Bonvue Ambient Display Unit, a blend of sleek design and practicality
- Elegant Design: Enhances any countertop with its modern, sophisticated look
- Toughened Glass: Offers durability and a clear view of the display items
- Sliding Doors: Ensure easy and quick access to the contents
- Perfect for cafes, bakeries, or delis, the Bonvue Display Unit is the hassle-free choice for a superior product presentation



AD1-900



AD1-1200



AD2-550



AD2-830



AD2-900

Code	Gross Capacity (L)	Dimensions (WxDxH mm)	Weight (kg)
Single Layer			
AD1-900	48	920×330×200	14.5
AD1-1200	68	1200×330×200	18
Double Layer			
AD2-550	65	550×398×381	17
AD2-830	90	827×368×366	21.5
AD2-900	120	920×398×381	26

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

Ambient Bakery Display Cabinet

BONVUE

Perfect for showcasing artisan sourdough, croissants and delicate pastries across Australian cafés and patisseries, this premium upright ambient display features energy-efficient top and side LED lighting with precise digital thermostat control via bright LCD display. With 8 chrome-plated shelves, lockable swivel castors, height-adjustable feet, and advanced fan-forced cooling with multi-directional ventilation, it's engineered for stability, hygiene, and effortless cleaning.

- Energy-efficient top + dual-side LED lighting
- Precision Temperature Control: Digital thermostat with bright LCD display
- Fits up to 8 bakery trays 600x400
- Commercial-grade chrome-plated shelves, 100mm height spacing
- Mobility & Stability: 4x swivel castors (2 lockable)+ 2 height-adjustable feet
- Hinged tempered glass rear door with handle
- Full-view double-glazed panels
- Advanced Fan-forced Cooling System: Multi-directional ventilation (front/rear vents+ base airflow channels)
- Auto-defrost function
- Easy-Clean Construction – removable drip tray and tool-free vent covers

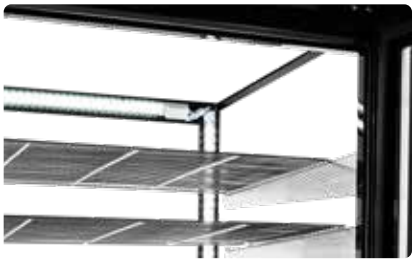
NEW PRODUCT

BDC-510



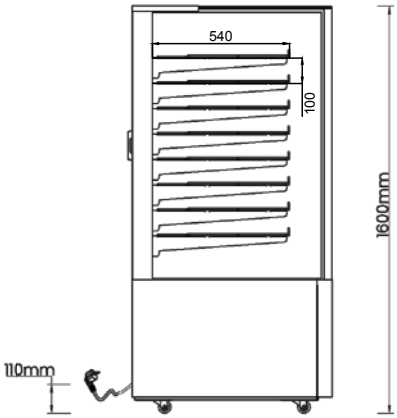




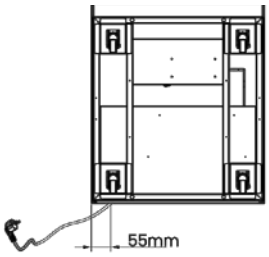




680mm



813mm



Code	Gross Capacity (L)	Net Capacity (L)	Dimensions (WxDxH mm)	Weight (kg)	Temperature Range ˚C	Ambient/ RH%	Voltage	Power (W/A)
BDC-510	510	445	680x813x1600	149	+15 to +25	30/55	240	450/10

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

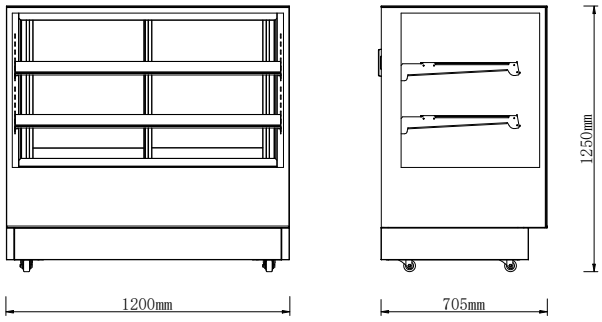
Prices and specifications are subject to change without notice. Pictures are for illustrative purpose and final product may differ

Bonvue Elite Cold Displays (2 Shelf)

- Two height-adjustable glass shelves for custom layout. Each shelf has a load capacity of 20kg
- Heated front glass to reduce fogging
- Crystal-Clear Product Visibility
- Bright LED strip lighting above and below each shelf for full product exposure, day or night
- Digital controller for precise temperature management
- Auto-defrost with evaporating condensate—no manual drainage, less hassle
- Full 360° double-tempered glass—sturdy, safe, and spotless views from all sides
- Engineered for the Australian environment
- Smooth sliding rear doors for easy access
- Dual-brake castors for stability and manoeuvrability
- Natural and eco-friendly refrigerant

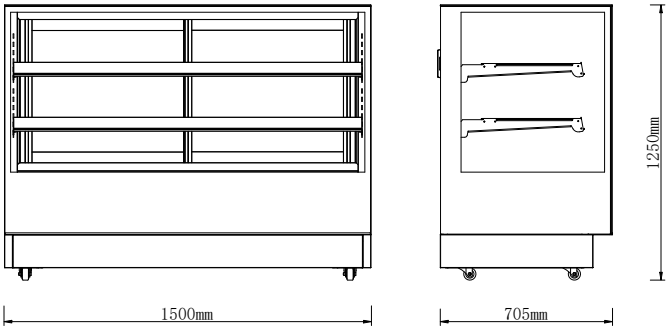
CL1200-2S





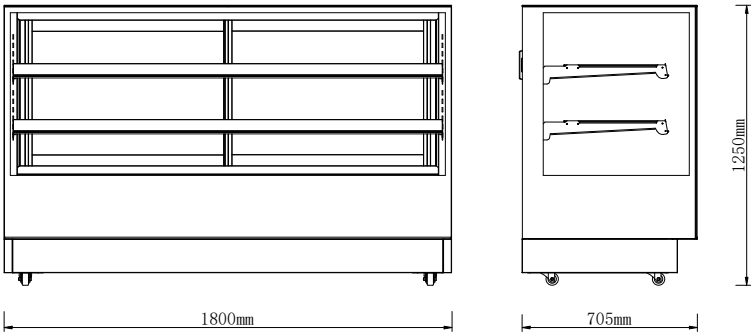
CL1500-2S





CL1800-2S





Code	Net Capacity (L)	Dimensions (WxDxH mm)	Weight (kg)	Temperature Range ˚C	Ambient/ RH%	Voltage	Power (W/A)
CL900-2S	430	900x705x1250	140	+2 to +8	30/55	240	TBA
CL1200-2S	530	1200x705x1250	166	+2 to +8	30/55	240	TBA
CL1500-2S	730	1500x705x1250	208	+2 to +8	30/55	240	TBA
CL1800-2S	880	1800x705x1250	215	+2 to +8	30/55	240	TBA

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 Elite Cold Displays (3 Shelf)

- Three height-adjustable glass shelves for custom layout. Each shelf has a load capacity of 20kg
- Heated front glass to reduce fogging
- Crystal-Clear Product Visibility
- Bright LED strip lighting above and below each shelf for full product exposure, day or night
- Digital controller for precise temperature management
- Auto-defrost with evaporating condensate—no manual drainage, less hassle
- Full 360° double-tempered glass—sturdy, safe, and spotless views from all sides
- Engineered for the Australian environment
- Smooth sliding rear doors for easy access
- Dual-brake castors for stability and manoeuvrability
- Natural and eco-friendly refrigerant

CL1200-3S





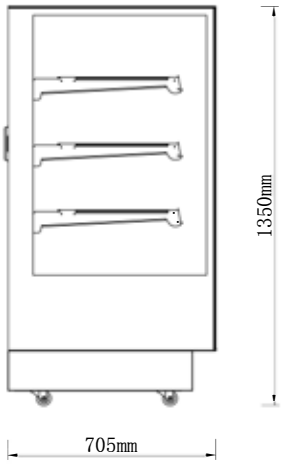
NEW PRODUCT

CL1500-3S



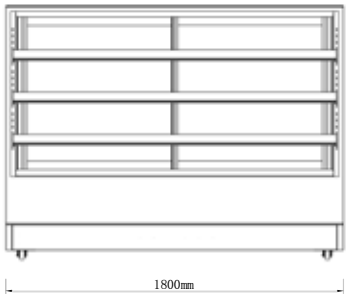


Side View



CL1800-3S





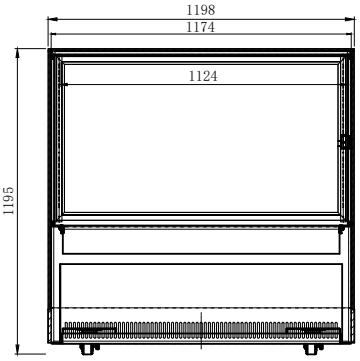
Code	Net Capacity (L)	Dimensions (WxDxH mm)	Weight (kg)	Temperature Range ˚C	Ambient/ RH%	Voltage	Power (W/A)
CL900-3S	485	900x705x1350	156	+2 to +8	30/55	240	660/10
CL1200-3S	653	1200x705x1350	188	+2 to +8	30/55	240	550/10
CL1500-3S	821	1500x705x1350	217	+2 to +8	30/55	240	550/10
CL1800-3S	989	1800x705x1350	254	+2 to +8	30/55	240	890/10

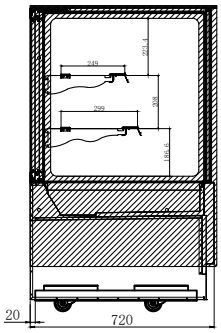
Allow 100mm clearance for installation, all vents must be left clear.
Prices and specifications are subject to change without notice. Pictures are for illustrative purpose and final product may differ

Bonvue Elite Cold Display with 2 Shelves

- 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
- Easily accessible cooling system for easy cleaning
- Digital temperature control
- Ventilated cooling system by controlling humidity at low temperature
- Auto defrost
- Fitted with castors for easy mobility
- Warranty: 1 Year Parts and Labour + 1 Year Additional Parts

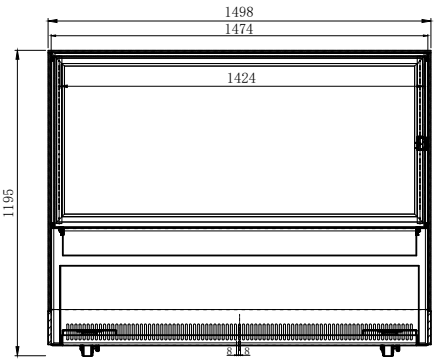
GAN-1200RF2

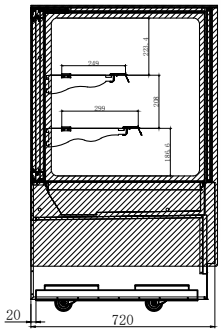




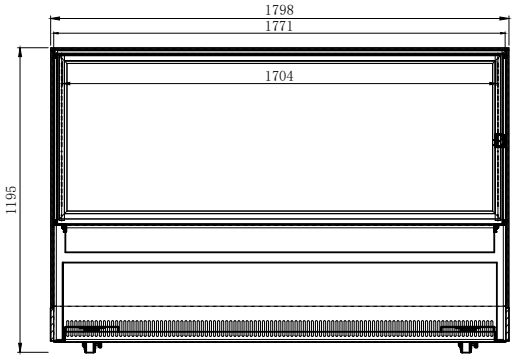


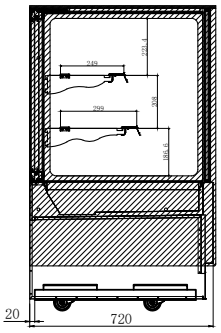
GAN-1500RF2





GAN-1800RF2





Code	GEMS Star Rating	Gross Capacity (L)	Dimensions (WxDxH mm)	Weight (kg)	Temperature Range ˚C	Ambient/ RH%	Voltage	Power (W/A)
GAN-900RF2	8	380	900x730x1200	140	+2 to +8	32/60	240	450/10
GAN-1200RF2	7	515	1200x730x1200	166	+2 to +8	32/60	240	520/10
GAN-1500RF2	6	650	1500x730x1200	208	+2 to +8	32/60	240	640/10
GAN-1800RF2	6	785	1800x730x1200	215	+2 to +8	32/60	240	740/10

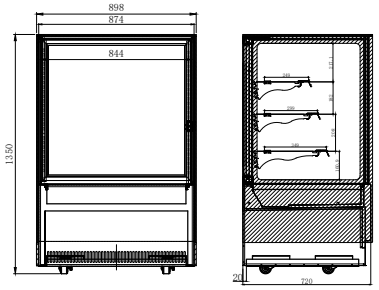
Allow 100mm clearance for installation, all vents must be left clear.
Prices and specifications are subject to change without notice. Pictures are for illustrative purpose and final product may differ

Bonvue Elite Cold Display with 3 Shelves

- 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
- Easily accessible cooling system for easy cleaning
- Digital temperature control
- Ventilated cooling system by controlling humidity at low temp
- Auto defrost
- Fitted with castors for easy mobility
- Warranty: 1 Year Parts and Labour + 1 Year Additional Parts

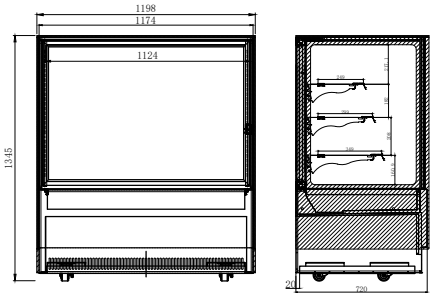
GAN-900RF3





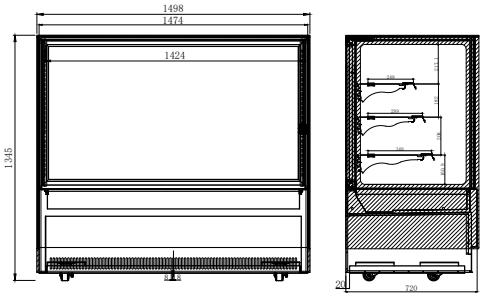
GAN-1200RF3





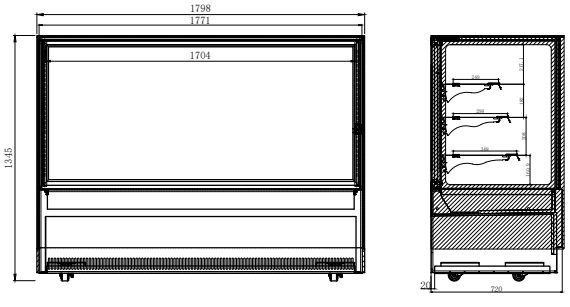
GAN-1500RF3





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	146	+2 to +8	32/60	240	460/10
GAN-1200RF3	8	615	1200x730x1350	186	+2 to +8	32/60	240	530/10
GAN-1500RF3	7	770	1500x730x1350	219	+2 to +8	32/60	240	670/10
GAN-1800RF3	7	925	1800x730x1350	241	+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

Bonvue Deluxe Low-Profile Modern Display

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



LED Lighting



Adjustable shelving allows multiple display options



Code	GEMS Star Rating	Dimensions (WxDxH mm)	Weight (kg)	Temperature Range ˚C	Ambient/ RH%	Voltage	Power (W/A)
SSU90-2XB	4	900x700x1100	156	+2 to +8	40/40	240	640/10
SSU120-2XB	4	1200x700x1100	230	+2 to +8	40/40	240	691/10
SSU150-2XB	4	1500x700x1100	271	+2 to +8	40/40	240	740/10

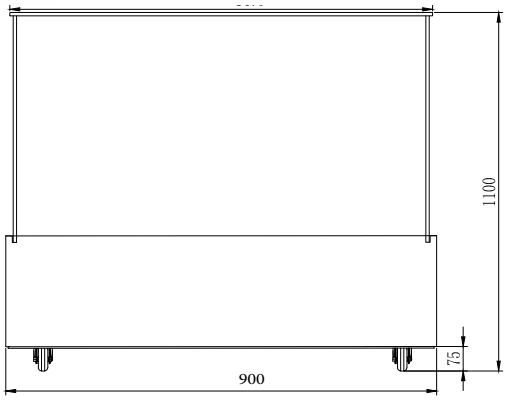
Allow 100mm clearance for installation, all vents must be left clear.
Prices and specifications are subject to change without notice. Pictures are for illustrative purpose and final product may differ

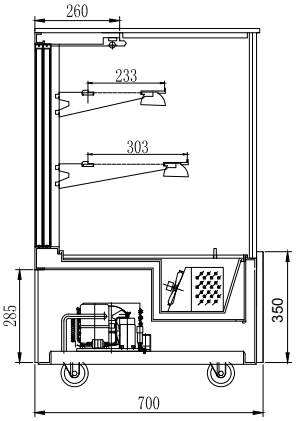
Bonvue Deluxe Low-Profile Modern Display

BONVUE

SSU90-2XB

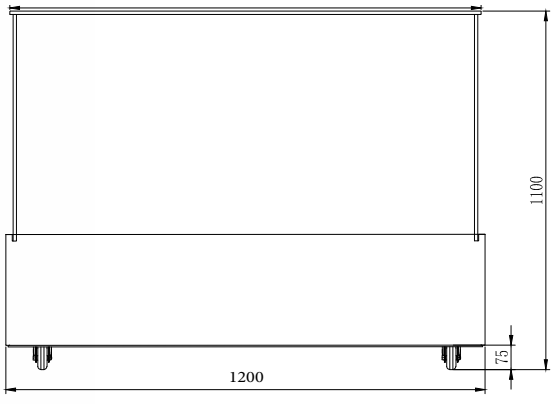


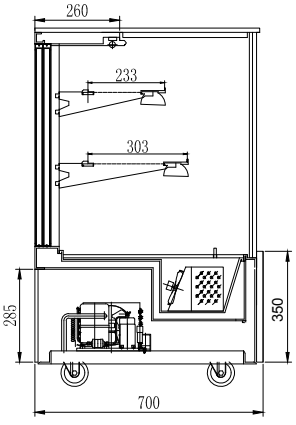




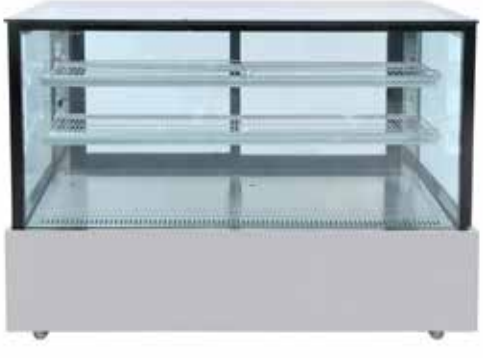
SSU120-2XB

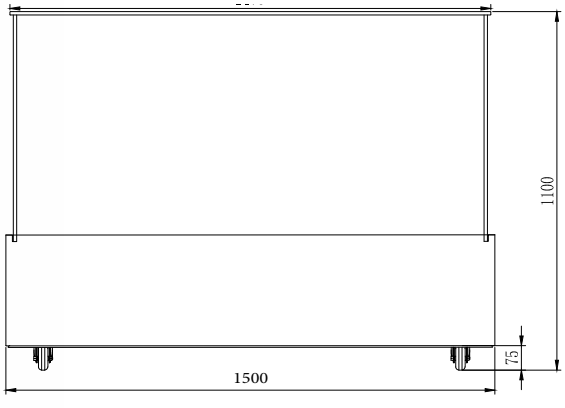


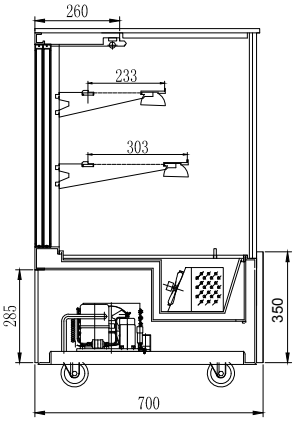




SSU150-2XB







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 Deluxe Cold Displays

BONVUE

- 2 Adjustable levels of shelving plus floor
- Stainless steel
- Triple glazed front with heated filaments to stop condensation
- LED lighting over each level
- Self evaporating drainage
- Digital temp. Control & read-out
- Sliding rear glass doors
- Fan-forced thermal air-flow & humidity
- Optional glass shelves available upon request



Code	GEMS Star Rating	Dimensions (WxDxH mm)	Weight (kg)	Temperature Range ˚C	Ambient/ RH%	Voltage	Power (W/A)
Chilled Displays							
SG090FA-2XB	5	900x700x1250	167	+2 to +8	40/40	240	544/10
SG120FA-2XB	5	1200x700x1250	195	+2 to +8	40/40	240	716/10
SG150FA-2XB	5	1500x700x1250	228	+2 to +8	40/40	240	825/10
SG180FA-2XB	4	1800x700x1250	262	+2 to +8	40/40	240	1120/10
SG200FA-2XB	3	2000x700x1250	286	+2 to +8	40/40	240	1358/10
Heated Displays							
SG090FE-2XB	–	900x700x1250	163	+30 to +85	40/40	240	1035/10
SG120FE-2XB	–	1200x700x1250	175	+30 to +85	40/40	240	1288/10

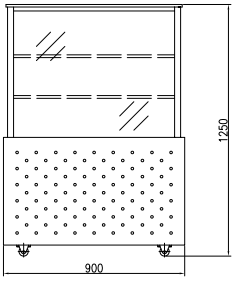
Allow 100mm clearance for installation, all vents must be left clear. Heated cabinets are for hot food holding only, not designed to heat product.
Prices and specifications are subject to change without notice. Pictures are for illustrative purpose and final product may differ

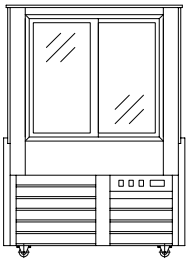
Bonvue Deluxe Cold Displays

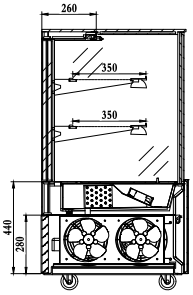
BONVUE

SG090FA-2XB/SG090FE-2XB



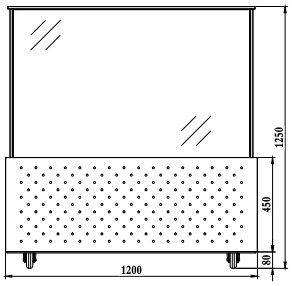


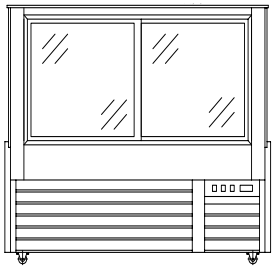


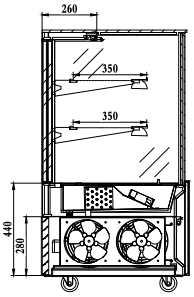


SG120FA-2XB/SG120FE-2XB



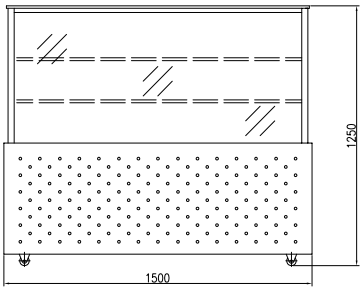


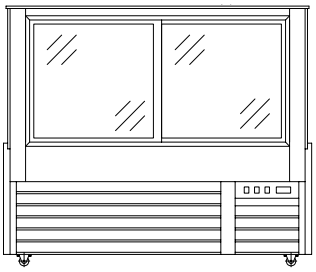


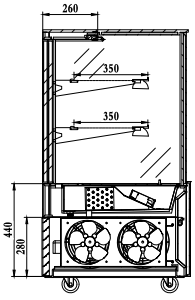


SG150FA-2XB



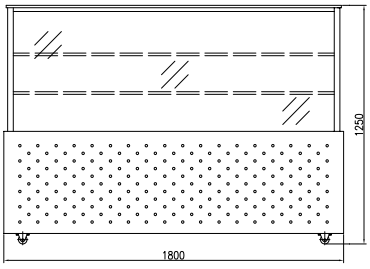


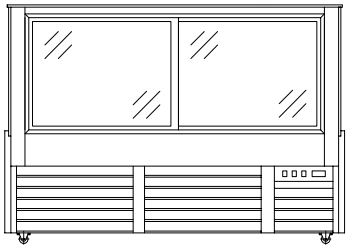


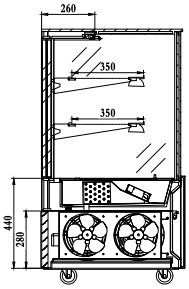


SG180FA-2XB



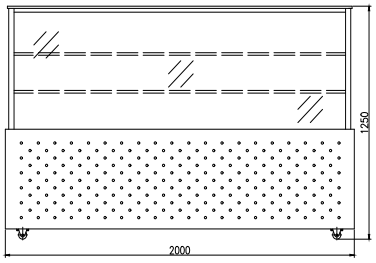


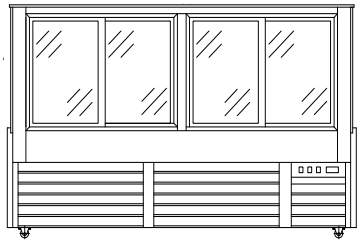


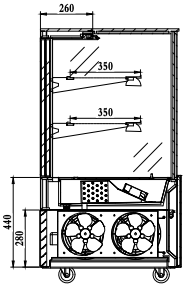


SG200FA-2XB









Bonvue Deluxe Cold Display

BONVUE

Bonvue refrigerated display cabinet is a product of strong practicality and superior quality, meticulously crafted and designed for the display of pastries, drinks,cakes, fruits, and dairy products.Bonvue stands as one of the leading brands in the multi-functional kitchen utensils and display stand sector. This refrigerated display unit, with its solid construction, is a practical choice for any cake shop or café.



- Three levels of adjustable glass shelving plus floor
- 20kg weight limit per shelf
- Flush sides, perfect for two units joined together
- Cold white LED lighting over each level for enhanced display
- Fan-forced cooling system with self-evaporating drainage system
- 360° unobstructed display
- Overflow water tray to overcome extreme humidity and heat
- Digital temperature control
- Sliding rear doors made of tempered glass for easy access (swing door for SF820V)
- Castors with lock down bolt for easy positioning and levelling
- Natural and eco-friendly refrigerant
- Stainless steel machine base for durability and ease of cleaning
- Tempered ITO heated front, top and sides glass
- Removable condensor filter for easy cleaning
- Rodent mesh included











Code	GEMS Star Rating	Dimensions (WxDxH mm)	Weight (kg)	Temperature Range ˚C	Ambient/ RH%	Voltage	Power (W/A)
Chilled Displays							
SF820V	4	600x767x1350	128	+2 to +8	32/60	240	660/10
SF830V	4	900x740x1350	166	+2 to +8	32/60	240	845/10
SF840V	4	1200x740x1350	190	+2 to +8	32/60	240	1146/10
SF850V	4	1500x740x1350	236	+2 to +8	32/60	240	1380/10
SF860V	4	1800x740x1350	256	+2 to +8	32/60	240	1422/10

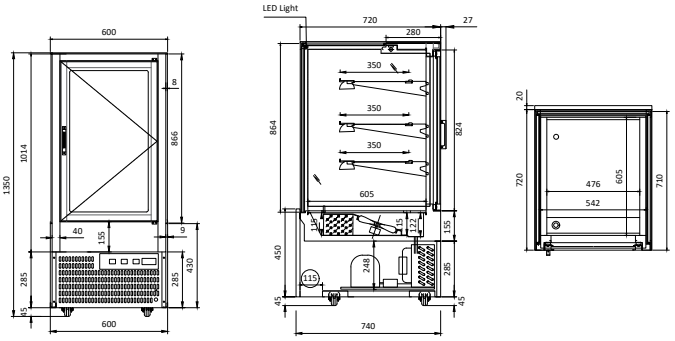
Allow 100mm clearance for installation, all vents must be left clear.
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Bonvue Deluxe Cold Display

BONVUE

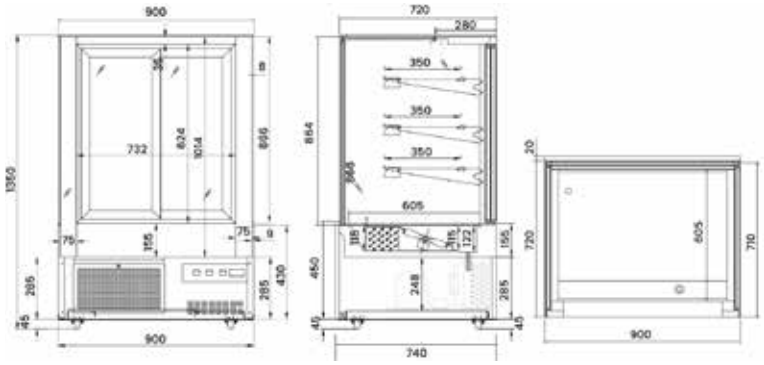
SF820V





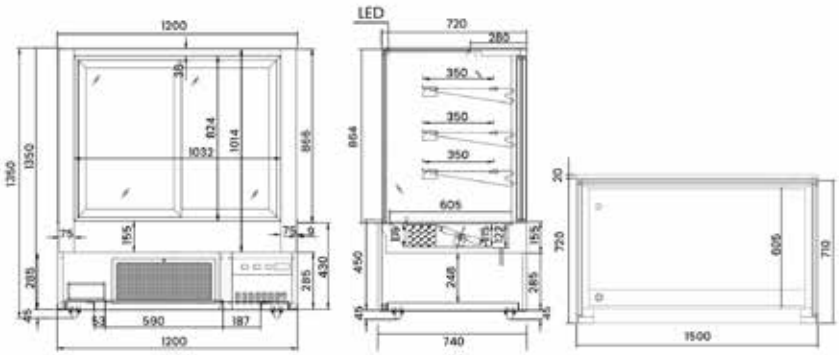
SF830V





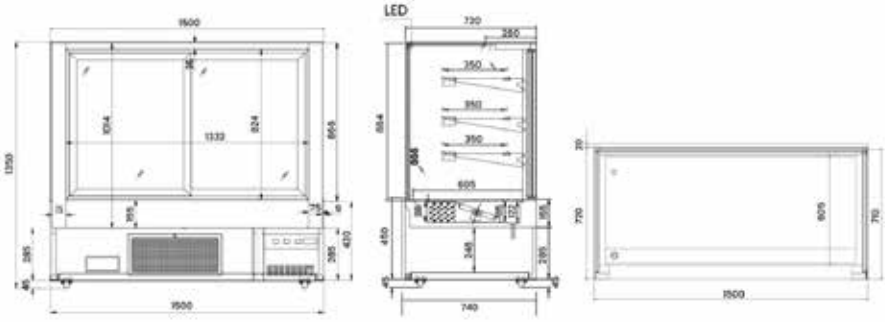
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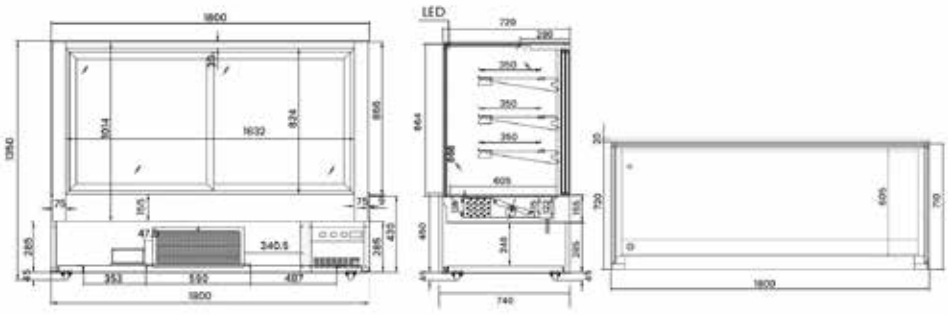
SF850V





SF860V





Bonvue Deluxe Heated Display Cabinet

Heated Display Cabinet combines robust construction with advanced functionality for Australian food businesses. Featuring 4-sided tempered glass and AISI304 base display area, it ensures durability and hygiene. The 360° panoramic display with warm yellow LED lighting enhances product visibility, while the temperature control maintains optimal heating. Ideal for bakeries and cafés, its sliding rear doors and mobility-ready design offer effortless access and positioning. Energy-efficient with uniform heat distribution.

- Three levels of shelving plus floor
- 20kg weight limit per shelf
- Flush sides, perfect for two units joined together
- Tempered glass on all 4 sides
- Warm LED lighting on each level
- 360° unobstructed panoramic display
- Temperature control
- Tempered glass sliding rear doors for easy access
- Castors with lock down bolt for easy positioning and levelling
- Fan-forced element heating for consistent temperature









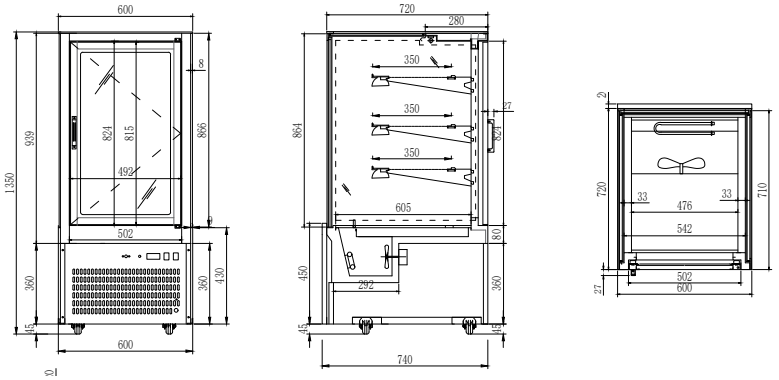
Code	Dimensions (WxDxH mm)	Weight (kg)	Temperature Range ˚C	Voltage	Power (W/A)
Heated Displays					
H-SF820V	600x767x1350	140	+30 to +85	240	786/10
H-SF830V	900x740x1350	170	+30 to +85	240	1044/10
H-SF840V	1200x740x1350	200	+30 to +85	240	1314/10

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Bonvue Deluxe Heated Display Cabinet

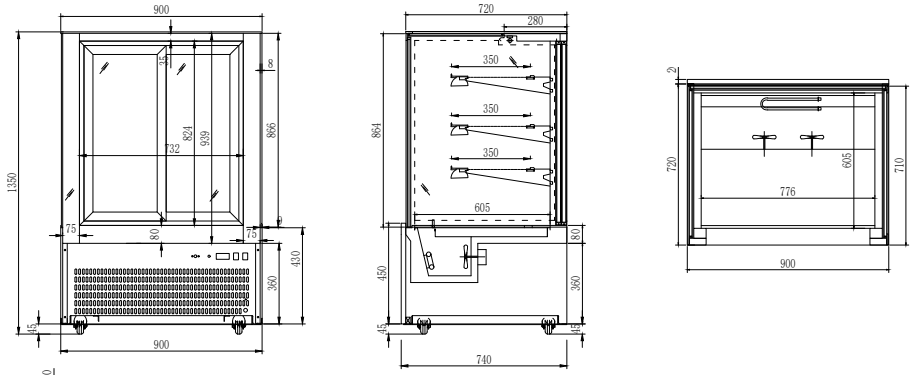
H-SF820V





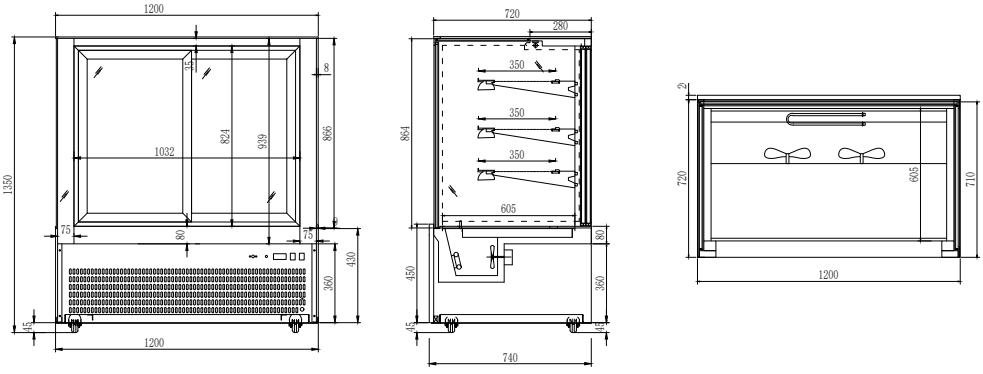
H-SF830V





H-SF840V





Bonvue Deluxe Displays

BONVUE

- Three adjustable levels of shelving plus floor
- 20kg weight limit per shelf
- Tempered glass on all 4 sides
- Triple glazed front with heated filaments to stop condensation
- 360° unobstructed panoramic display
- LED lighting over each level
- Self evaporating drainage
- Digital temp. control & read-out
- Rear sliding glass doors
- Fan-forced thermal air-flow & humidity
- Castors with lock down bolt for easy positioning and levelling







Triple Layer

Code	GEMS Star Rating	Dimensions (WxDxH mm)	Weight (kg)	Temperature Range ˚C	Ambient/ RH%	Voltage	Power (W/A)
Chilled Displays							
SL820V	–	600x740x1350	182	+2 to +8	40/40	240	628/10
SL830V	5	900x740x1350	184	+2 to +8	40/40	240	544/10
SL840V	4	1200x740x1350	220	+2 to +8	40/40	240	664/10
SL850V	4	1500x740x1350	257	+2 to +8	40/40	240	817/10
SL860V	4	1800x740x1350	287	+2 to +8	40/40	240	1023/10
SL880V	3	2400x740x1350	361	+2 to +8	40/40	240	1520/10
Heated Displays							
H-SL820V	–	600x740x1350	135	+30 to +85	40/40	240	986/10
H-SL830V	–	900x740x1350	170	+30 to +85	40/40	240	1126/10
H-SL840V	–	1200x740x1350	198	+30 to +85	40/40	240	1248/10

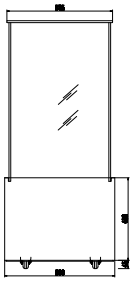
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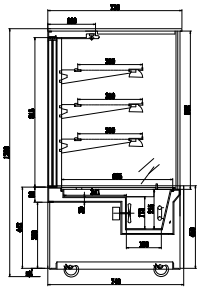
Bonvue Deluxe Displays

BONVUE

H-SL820V

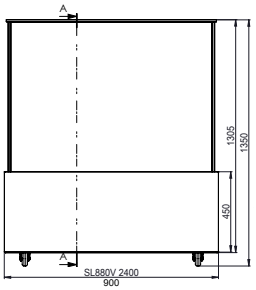


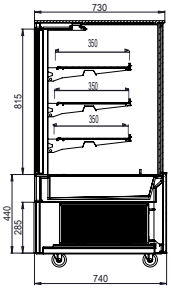




SL830V/H-SL830V

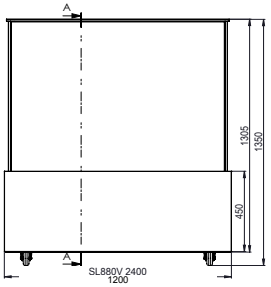


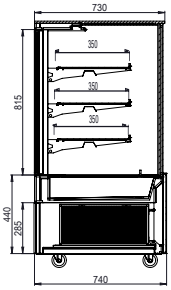




SL840V/H-SL840V

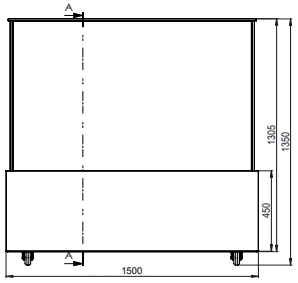


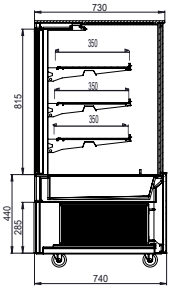




SL850V

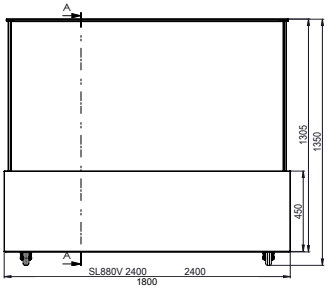


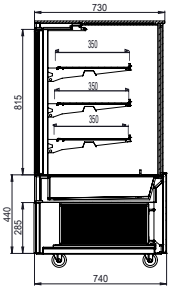




SL860V

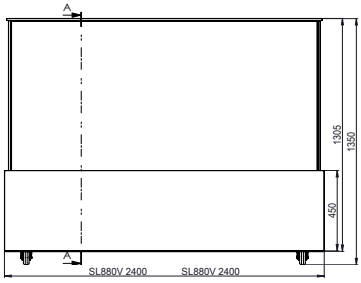


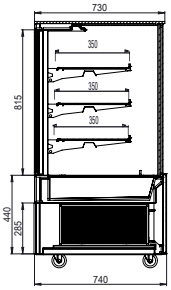




SL880V







Bonvue Deluxe Angled Glass Displays

BONVUE

- Four adjustable levels of shelving plus floor
- Chrome plated stainless shelf
- 20kg weight limit per shelf
- LED lighting over each level
- Digital temp. control & read-out
- Stainless steel construction
- Extra large display surface
- Rear sliding glass doors
- Triple glazed front with heated filaments to stop condensation
- Self evaporating drainage
- Castors with lock down bolt for easy positioning and levelling
- 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							
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	–	240	1103/10
H-SLP840C	–	1200x800x1350	225	+30 to +85	–	240	1288/10

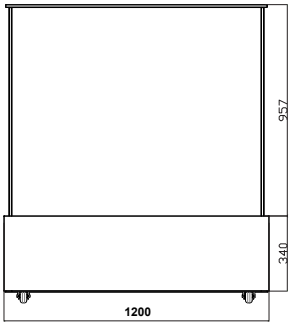
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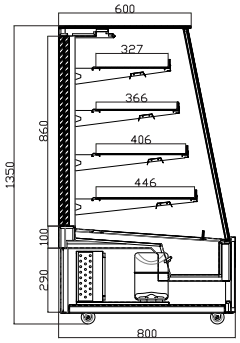
Bonvue Deluxe Angled Glass Displays

BONVUE

SLP830C/H-SLP830C

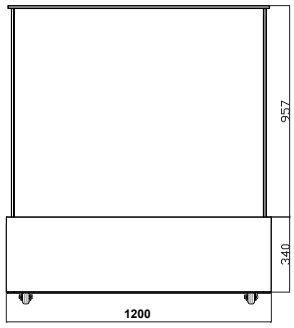


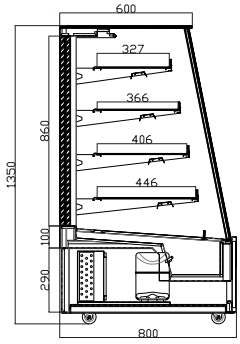




SLP840C/H-SLP840C

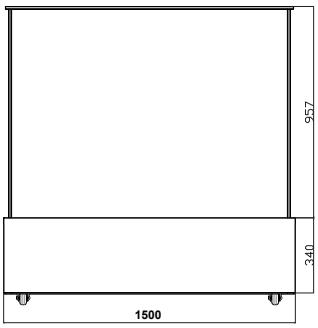


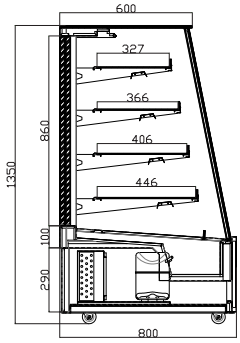




SLP850C

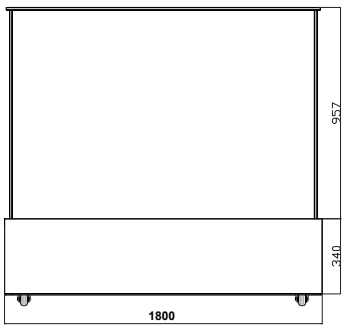


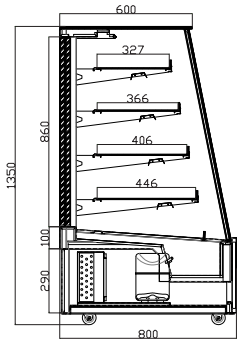




SLP860C

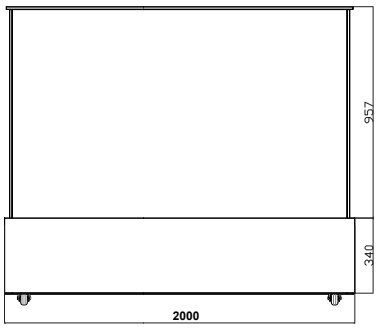


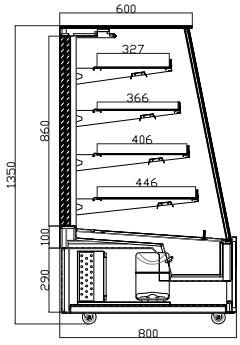




SLP870C







Bonvue Deluxe Curved Glass Displays

BONVUE

- Three adjustable levels of wire shelving plus floor
- 20kg weight limit per shelf
- LED lighting over each level
- Self evaporating drainage
- Castors with lock down bolt for easy positioning and levelling
- Triple glazed front with heated filaments to stop condensation
- Sliding glass rear doors
- 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	179	+2 to +8	40/40	240	600/10
SL840	4	1200x740x1350	208	+2 to +8	40/40	240	710/10
SL850	4	1500x740x1350	245	+2 to +8	40/40	240	835/10
SL860	4	1800x740x1350	273	+2 to +8	40/40	240	1270/10
Heated Displays							
H-SL830	–	900x740x1350	152	+30 to +85	–	240	1126/10
H-SL840	–	1200x740x1350	198	+30 to +85	–	240	1290/10

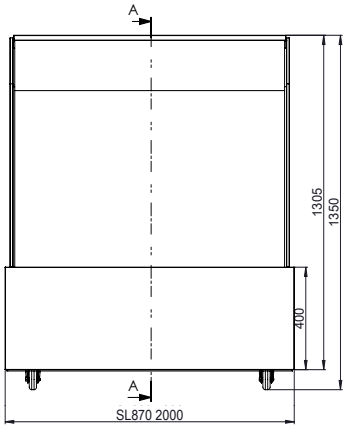
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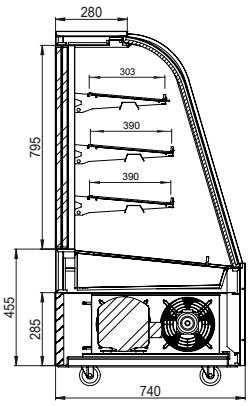
Bonvue Deluxe Curved Glass Displays

BONVUE

SL830/H-SL830

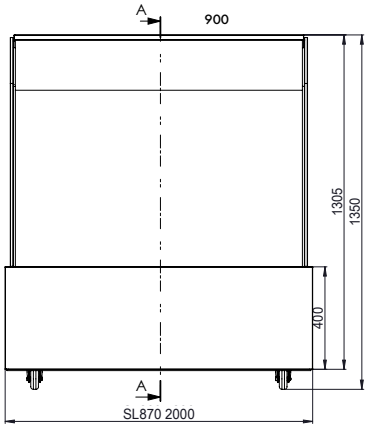


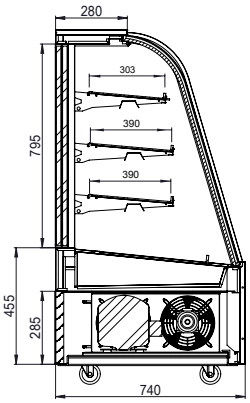




SL840/H-SL840

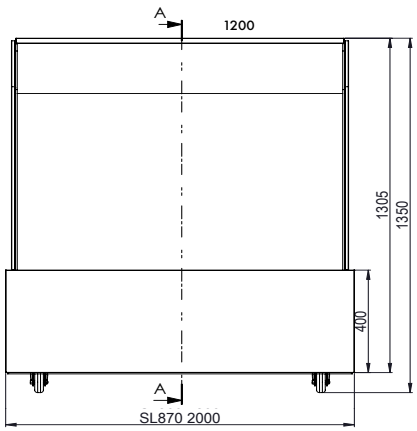


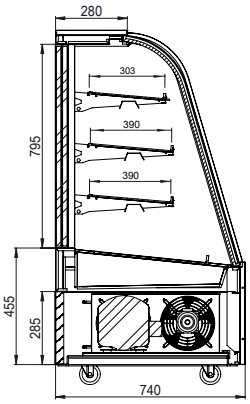




SL850

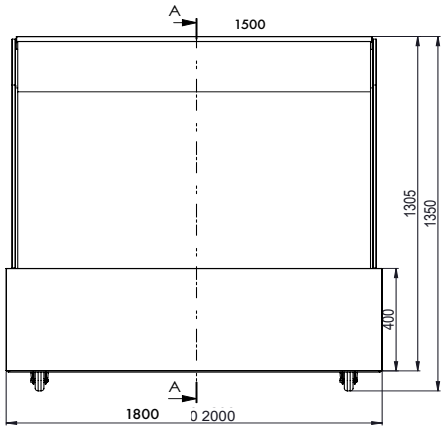


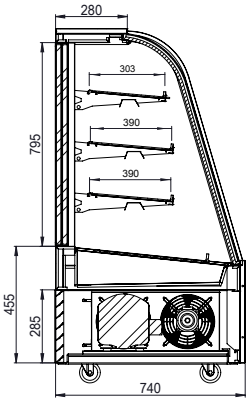




SL860



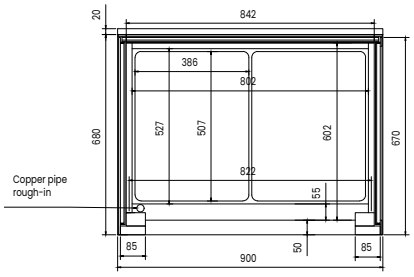


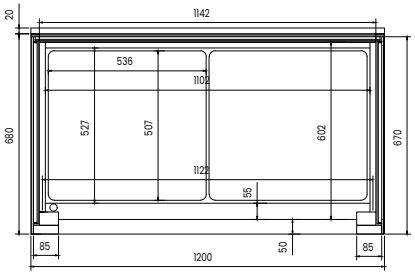


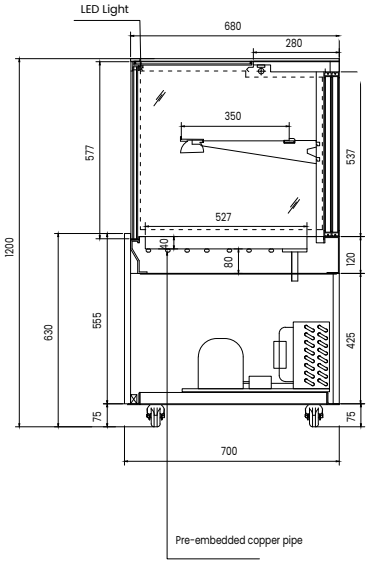
Premium Static Cooling Sushi Display Cabinet

- **Hygienic Static Cooling**:
  Maintains 0-5°C without drying airflow (perfect for sushi freshness)
- **Washable Pipe & Shelf:**
  Designed for easy end-of-day clean-up, especially after ice build-up
- **Energy-Efficient Operation**:
  Low-consumption design
- **Premium Visibility**:
  6mm tempered glass with sleek black aluminium frame
- **Space-Smart Dimensions**:
  Fits most service counters
- **Easy Maintenance**:
  Easy-clean removable dust filter (condenser protection)
- **Ideal For:**
  Sushi trains & Japanese restaurants
  Supermarket deli sections
  Food courts & buffet setups
  Premium takeaway outlets

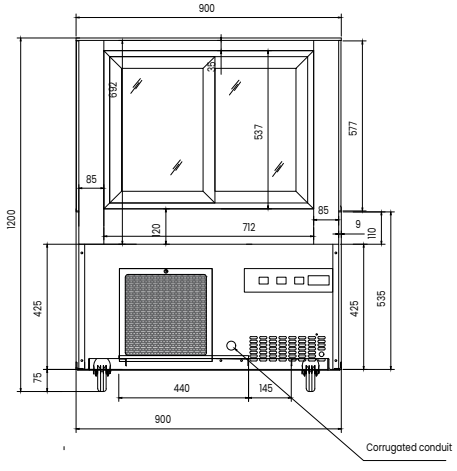




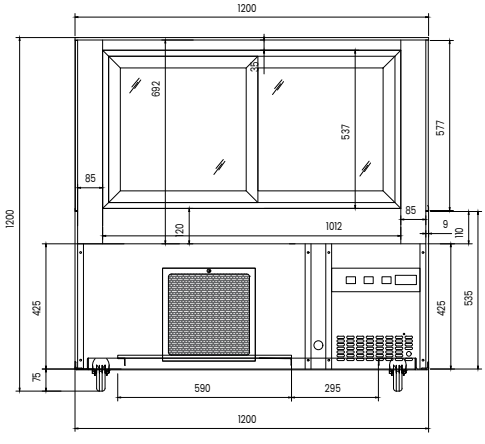




SSD090-2XB



SSD120-2XB



Code	Gross Capacity (L)	Dimensions (WxDxH mm)	Weight (kg)	Temperature Range ˚C	Ambient/ RH%	Voltage	Power (W/A)
SSD090-2XB	289	900×700×1200	199	0 to +5	25/60	240	600/10
SSD120-2XB	392	1200×700×1200	255	0 to +5	25/60	240	626/10

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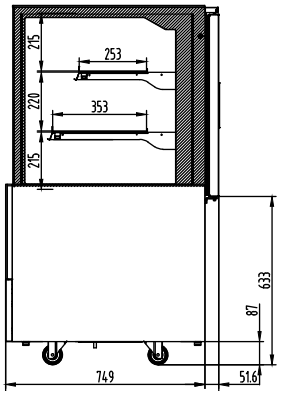
Bonvue Ice Cream Cake / Freezer Display

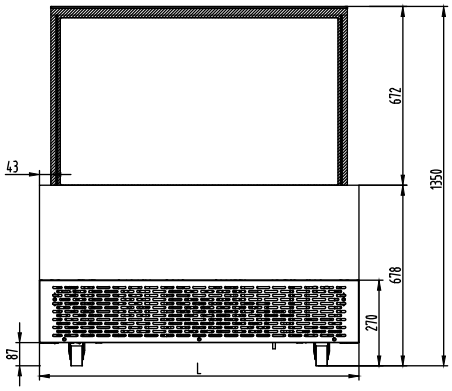
- Triple-layer tempered glass for superior insulation and clarity
- Electrically heated tempered glass with anti-fog function for clear visibility.
- Insulated double doors at the rear for easy access and restocking, locking in freshness and flavour.
- LED lighting on each shelf to enhance cake presentation and colour vibrancy.
- Adjustable clear glass shelves to accommodate products of varying heights.
- Advanced low-temperature air-curtain technology for optimal freshness.
- Black glass base – a stylish and functional choice, offering a premium look while reducing maintenance.
- Stainless steel exterior for durability and a modern finish.
- Ventilated front panel and rear grille for efficient heat dissipation.
- Digital temperature control for precise cooling management.
- -16°C to -18°C temperature range, ideal for Gelato cake display and storage.

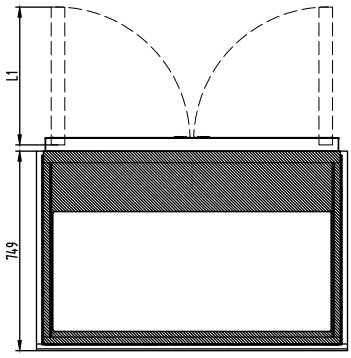
NEW PRODUCT











Code	Dimensions (WxDxH mm)	Weight (kg)	Temperature Range ˚C	Ambient/ RH%	Voltage	Power (kW/A)
FICL-830V	900x800x1350	200	-16 to -18	30/60	240	1.24/10
FICL-840V	1200x800x1350	240	-16 to -18	30/60	240	1.7/10

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

Straight Dry And Wet Bain Marie / Hot Food Bar

BONVUE

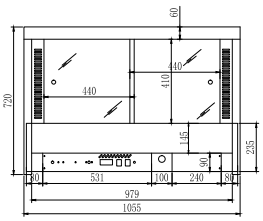
- **Versatile Pan Compatibility:** Accommodates 1/1GN or double row ½ GN pans, up to 100mm depth, maintaining food at the ideal serving temperature (pans not included)
- **Dual Operation Modes:** Can function as both dry and wet bain marie
- **304 Stainless Steel Construction:** Durable and streamlined for easy maintenance
- **1/1 Pan Dividers Included:** With optional dividers available
- **Halogen Lighting:** With stainless steel cover and separate switch to enhance food presentation
- **Convenient Draining:** Equipped with a safety lock ball valve drain at the back
- **Analogue Temperature Display and Control:** Provides simple, manual temperature setting
- **Secure Sliding Door:** Rear tempered 5mm glass door ensures product safety and hygiene

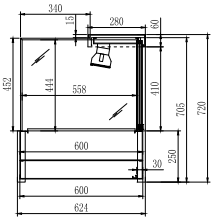


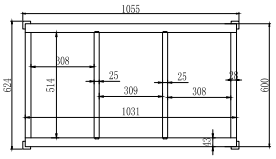
- **Frameless Glass Design:** 8mm tempered glass frameless structure design with even heating, suitable for both wet and dry food applications
- **GN Pans and Optional Trolley are available**

BM11SC



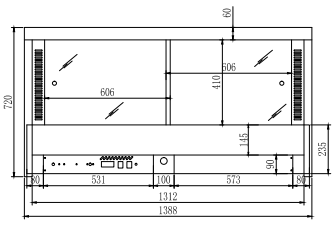


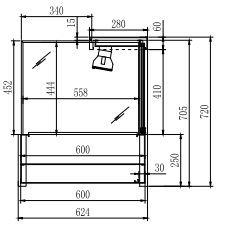


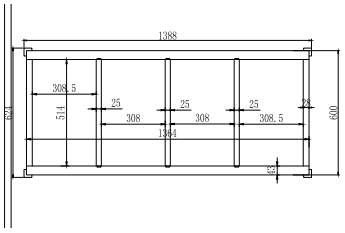


BM14SC



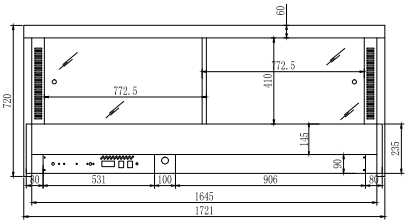


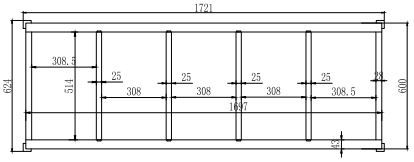




BM17SC







Code	Capacity (L)	Dimensions (WxDxH mm)	Weight (kg)	Temperature Range ˚C	Voltage	Power (W/A)
Square Front						
BM11SC	3x 1/1GN	1055x624x720	58	35 to 85	240	2194/10
BM14SC	4x 1/1GN	1388x624x720	72	35 to 85	240	3000/15
BM17SC	5x 1/1GN	1721x624x720	86	35 to 85	240	3301/15
Trolleys						
BMT11	–	1060x630x750				
BMT14	–	1400x630x750				
BMT17	–	1750x630x750				



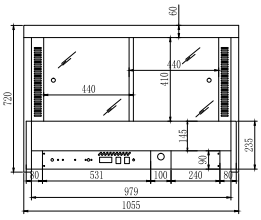
Prices and specifications are subject to change without notice. Pictures are for illustrative purpose and final product may differ

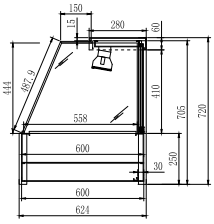
Angled Dry And Wet Bain Marie / Hot Food Bar

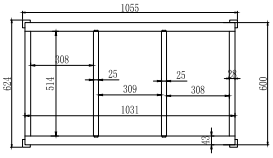
BONVUE

- **Versatile Pan Compatibility:** Accommodates 1/1GN or double row ½ GN pans, up to 100mm depth, maintaining food at the ideal serving temperature (pans not included)
- **Dual Operation Modes:** Can function as both dry and wet bain marie
- **304 Stainless Steel Construction:** Durable and streamlined for easy maintenance
- **1/1 Pan Dividers Included:** With optional dividers available
- **Halogen Lighting:** With stainless steel cover and separate switch to enhance food presentation
- **Convenient Draining:** Equipped with a safety lock ball valve drain at the back
- **Analogue Temperature Display and Control:** Provides simple, manual temperature setting
- **Secure Sliding Door:** Rear tempered 5mm glass door ensures product safety and hygiene
- **Frameless Glass Design:** 8mm tempered glass frameless structure design with even heating, suitable for both wet and dry food applications
- **GN Pans and Optional Trolley are available**



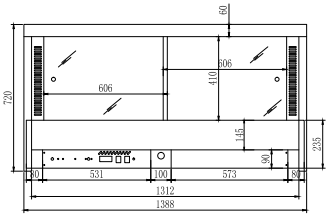


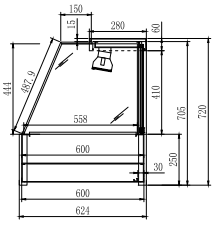


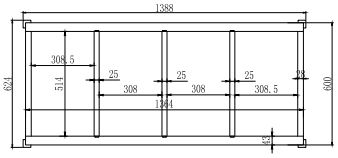


BM11TC



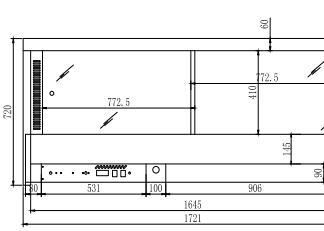


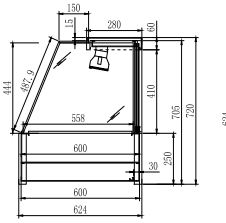


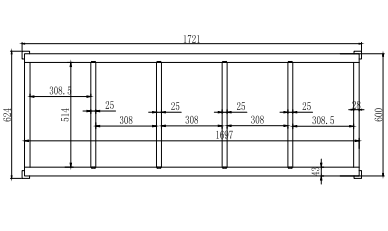


BM14TC









BM17TC

Code	Capacity (L)	Dimensions (WxDxH mm)	Weight (kg)	Temperature Range ˚C	Voltage	Power (W/A)
Angled Front						
BM11TC	3x 1/1GN	1055x624x720	53	35 to 85	240	2194/10
BM14TC	4x 1/1GN	1388x624x720	67	35 to 85	240	3000/15
BM17TC	5x 1/1GN	1721x624x720	81	35 to 85	240	3301/15
Trolleys						
BMT11	--	1060x630x750				
BMT14	--	1400x630x750				
BMT17		1750x630x750				



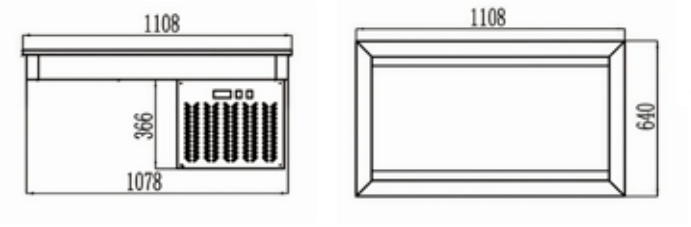
Prices and specifications are subject to change without notice. Pictures are for illustrative purpose and final product may differ

Static Cold Bain Marie Trays

- HC free refrigerant and foam
- Electrical thermostat and Digital LED temperature display for accurate control and easy reading
- Extension of 1 meter wire for control unit
- Auto defrosting and auto evaporation of condensation water
- AISI 304 stainless steel full welded well
- Bottom with round edges for easy cleaning
- Static Cooling

GN3-FA

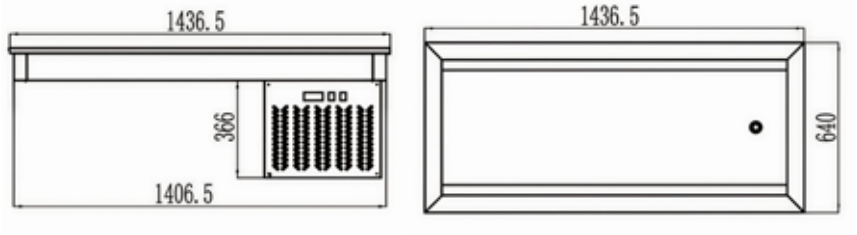




NEW PRODUCT

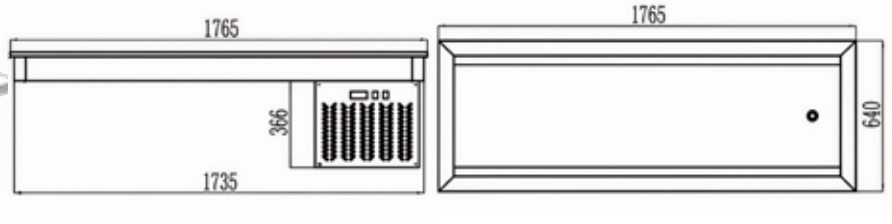
GN4-FA





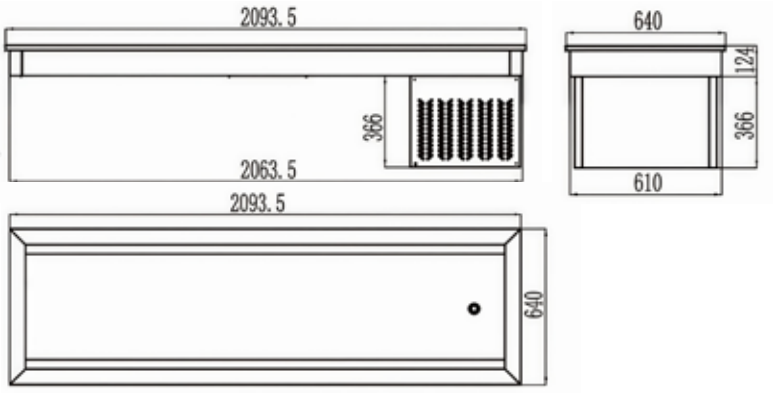
GN4-FA





GN4-FA





Code	Capacity (space of pans)	Dimensions (WxDxH mm)	Weight (kg)	Temperature Range °C	Ambient/ RH%	Voltage	Power (W/A)
GN3-FA	3*GN1/1	1108x640x490	38	-4 to +4	30/55	240	180/10
GN4-FA	4*GN1/1	1436.5x640x490	48	-4 to +4	30/55	240	180/10
GN5-FA	5*GN1/1	1765x640x490	58	-4 to +4	30/55	240	180/10
GN6-FA	6*GN1/1	2093.5x640x490	68	-4 to +4	30/55	240	180/10

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

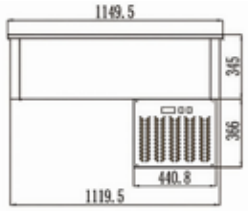
Ventilated Static Cold Bain Marie Trays

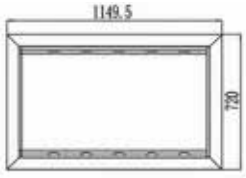
- HC free refrigerant and foam
- Electrical thermostat and Digital LED temperature display for accurate control and easy reading
- Extension of 1 meter wire for control unit
- Auto defrosting and auto evaporation of condensation water
- AISI 304 stainless steel full welded well
- Bottom with round edges for easy cleaning
- Designed to accommodate GN1/1 pan size

NEW PRODUCT

GN3-VA

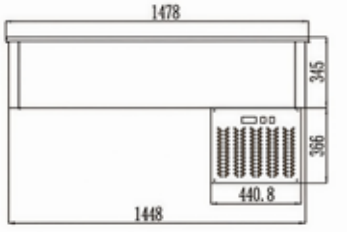


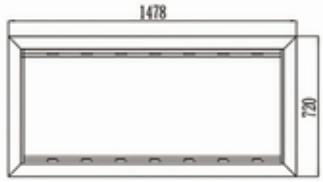




GN4-VA

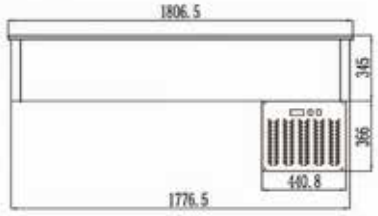


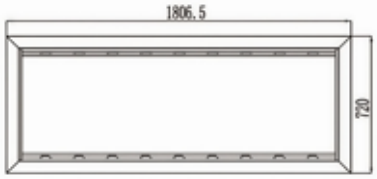




GN5-VA

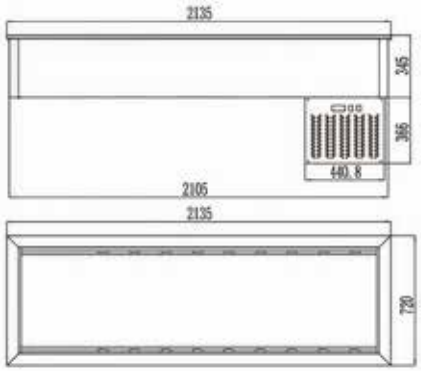


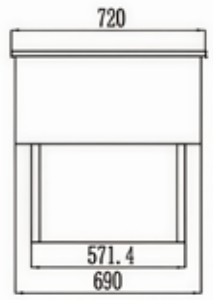




GN6-VA







Code	Capacity (space of pans)	Dimensions (WxDxH mm)	Weight (kg)	Temperature Range °C	Ambient/ RH%	Voltage	Power (W/A)
GN3-VA	3*GN1/1	1149.5x720x711	47	+2 to +8	30/55	240	250/10
GN4-VA	4*GN1/1	1478x720x711	62	+2 to +8	30/55	240	250/10
GN5-VA	5*GN1/1	1806.5x720x711	77	+2 to +8	30/55	240	300/10
GN6-VA	6*GN1/1	2135x720x711	95	+2 to +8	30/55	240	300/10

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

Top Glass Sneeze Guard With LED Lighting

- Splash-proof design with high-strength tempered glass barrier effectively blocks droplets and dust
- Easy-clean surface and smudge-resistant coating allows for quick sanitising, ideal for high-traffic food service areas
- Integrated energy-efficient LED strips; uniform illumination enhances food presentation while reducing shadows
- Long lifespan, low power consumption. 24/7 commercial-grade operation reduces running costs
- Multiple size options: Compatible with standard 3/4/5/6 GN1/1 Australian buffet counters (modular gastronorm sizing)
- Drop-in mounting with sturdy support frame enables tool-free installation in minutes
- Shatter-resistant toughened glass
- Compatible with GN3-VA, GN4-VA, GN5-VA and GN6-VA

NEW PRODUCT



TGL-3G



TGL-4G



TGL-5G



TGL-6G

Code	Compatible with GN pans	Dimensions (WxH mm)	Weight (kg)	Temperature Range °C	Voltage	Power (W/A)
TGL-3G	3*GN1/1	1223x549x570	20	-4 to +4	240	-
TGL-4G	4*GN1/1	1552x549x570	23	-4 to +4	240	-
TGL-5G	5*GN1/1	1880x549x570	25.5	-4 to +4	240	-
TGL-6G	6*GN1/1	2209x549x570	30	-4 to +4	240	-

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 for consistent food temperatures and product freshness
- Stainless steel interior and exterior with galvanised metal back
- Fridge has one level of shelving plus floor
- Digital temperature controller
- 300mm deep PE cutting board included
- Fan-forced evaporator cooling
- Auto defrost
- Self evaporating drainage
- Front locking castors
- Optional GN pans available



*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

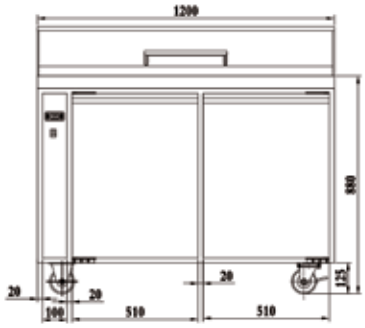
Cold tops are holding units only, product needs to be pre-chilled to less than 5˚C.
Prices and specifications are subject to change without notice. Pictures are for illustrative purpose and final product may differ

S/S Pizza, Sandwich & Salad Bars

thermaster

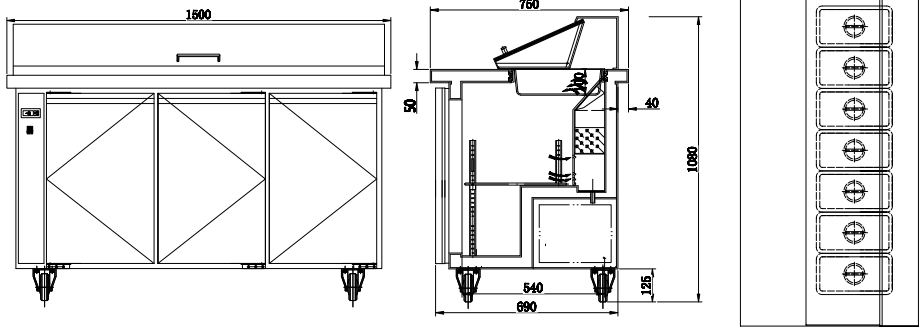
SLB120





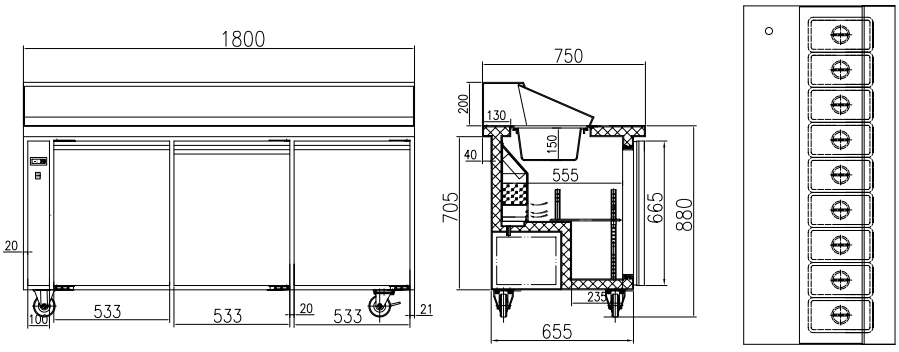
SLB150





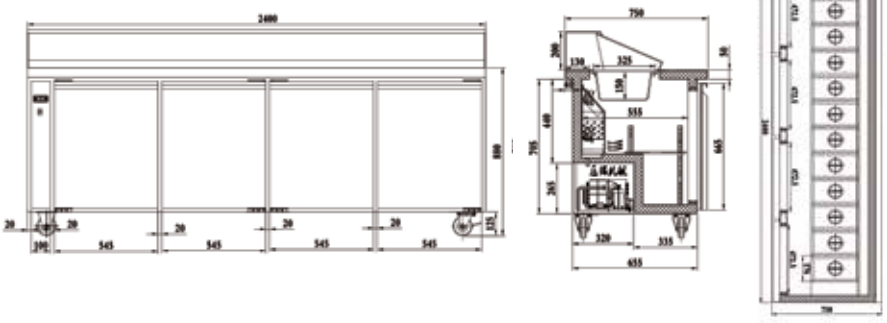
SLB180





SLB240



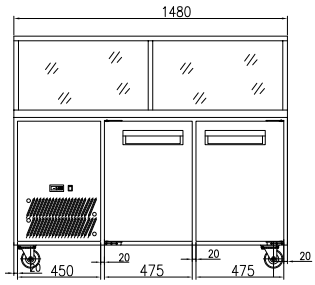


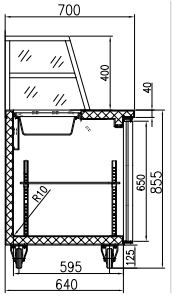
Deluxe Sandwich Bar

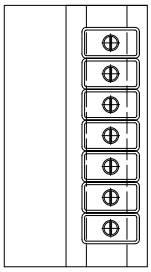
- Blown air well for consistent food temperatures and product freshness
- Stainless steel interior and exterior
- Fridge has one level of shelving plus floor
- Digital temperature controller
- PE cutting board included
- Fan-forced evaporator cooling
- Auto defrost
- Self evaporating drainage
- Front locking castors
- Cassette cooling system for easy maintenance
- Optional GN pans available

SCB/15



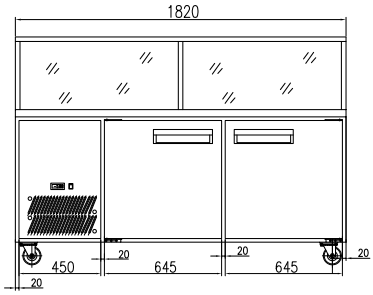


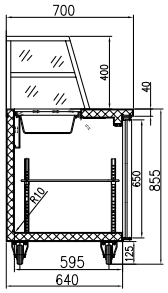


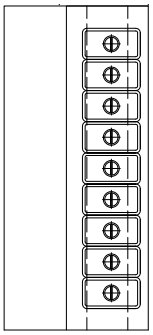


SCB/18



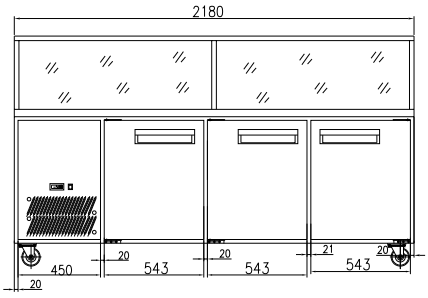


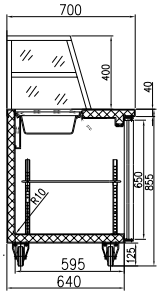


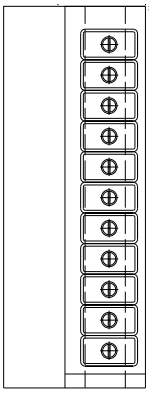


SCB/21









*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	147	+2 to +8	32/60	240	460/10
2 Door Large - 9x1/3 pans							
SCB/18	870	1820x700x1255	159	+2 to +8	32/60	240	460/10
3 Door - 11x1/3 pans							
SCB/21	1000	2180x700x1255	189	+2 to +8	32/60	240	480/10

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

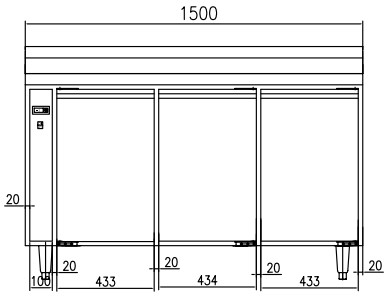
Stainless Steel Pizza Preparation Work Bench Fridge

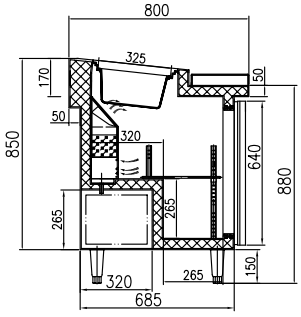
- Stainless steel interior, exterior and back
- Blown air well for consistent food temperatures and product freshness
- Polycarbonate sliding lids included
- Digital temperature controller
- Auto defrost
- Self evaporating drainage
- Removable wire grid for easy tray sliding
- Self evaporating drainage
- Front locking castors
- Optional GN pans available

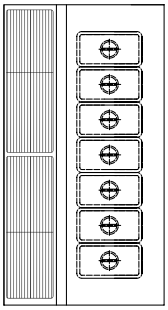
2+2 YEARS WARRANTY 4 YEAR WITH PRODUCT REGISTRATION

PWB150



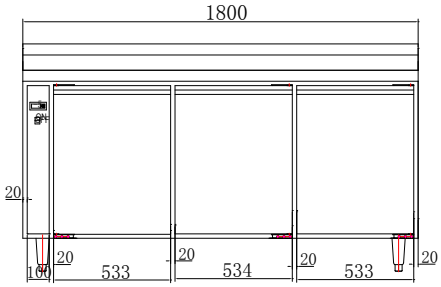


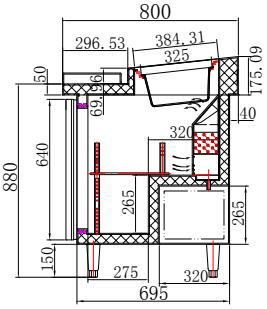


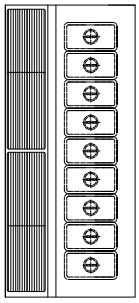


PWB180



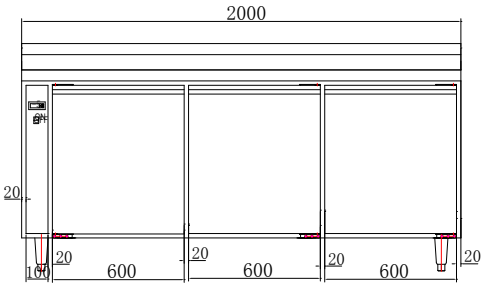


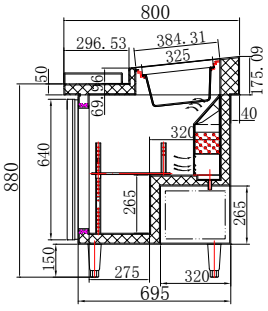


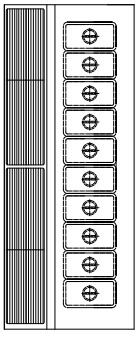


PWB200









*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	122	+2 to +8	32/60	240	490/10
3 Door - 9x1/3 pans							
PWB180	475	1800x800x1000	134	+2 to +8	32/60	240	505/10
3 Door - 10x1/3 pans							
PWB200	550	2000x800x1000	152	+2 to +8	32/60	240	561/10

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

Ventilated Refrigerated Saladette

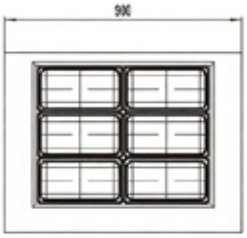
The Ventilated Refrigerated Saladette is a high-performance chilled display unit designed for Australian cafes, delis, and commercial kitchens. Featuring HC-free refrigerant and energy-efficient operation, it ensures compliance with local environmental standards while reducing running costs.

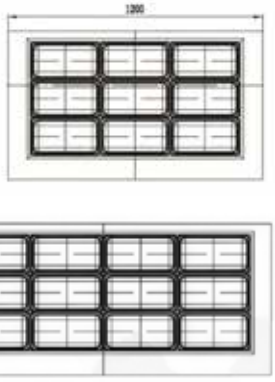
Its ventilated refrigeration system maintains consistent temperatures for optimal food freshness, while the auto-defrost and tool-free magnetic gasket simplify maintenance. Built with 60mm thick insulation and self-closing doors, it delivers superior thermal efficiency even in high-ambient temperatures. Ideal for salads, dairy, and ready-to-eat foods, this unit supports GN pans (sold separately).

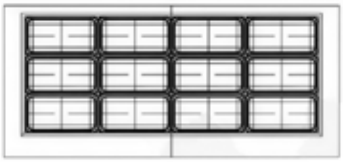
- Electronic thermostat and digital LED temperature display for accurate control and easy reading
- Ventilated refrigeration compartment gives a better air circulation
- Auto defrosting and auto evaporation of condensation water
- Magnetic gasket can be replaced without any tools
- Insulation 60 mm thickness
- Self-closing doors
- Pans and pan covers must be used to ensure correct operating temperature
- Optional GN pans available

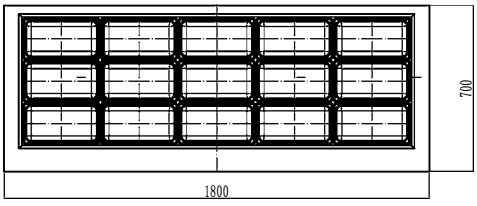
NEW PRODUCT











PAN GN1/3



Code	Gross Capacity (L)	Dimensions (WxDxH mm)	Doors	Shelf	PAN GN1/3	Weight (kg)	Temperature Range ˚C	Ambient/ RH%	Voltage	Power (W/A)
TL900TN-6P	168	900x700x800	1	1	6	75	+2 to +8	32/60	240	TBA
TL1200TN-9P	268	1200x700x800	2	2	9	84	+2 to +8	32/60	240	TBA
TL1500TN-12P	368	1500x700x800	2	2	12	91	+2 to +8	32/60	240	TBA
TL1800TN-15P	469	1800x700x800	3	3	15	105	+2 to +8	32/60	240	TBA

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

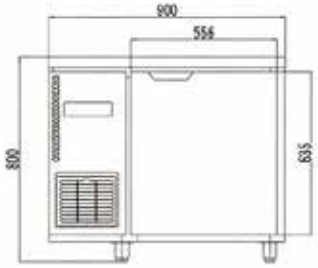
Prices and specifications are subject to change without notice. Pictures are for illustrative purpose and final product may differ

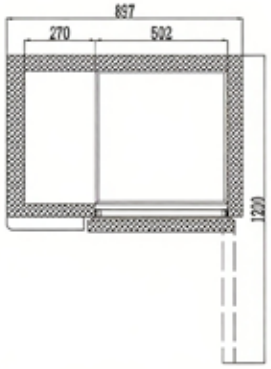
Ventilated Refrigerated Saladette

thermaster

TL900TN-6P

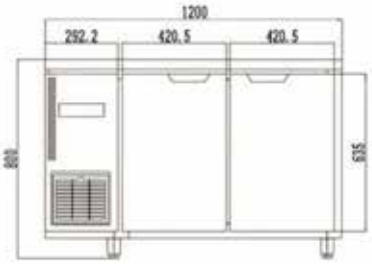


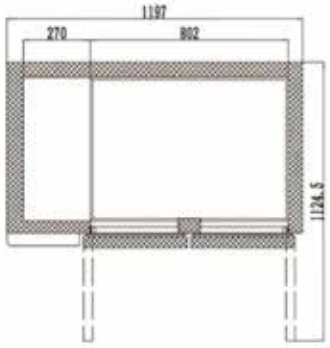




TL1200TN-9P

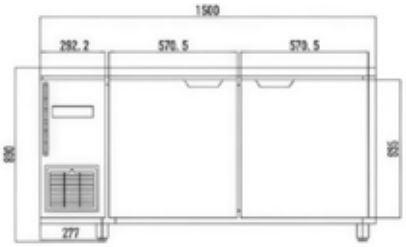


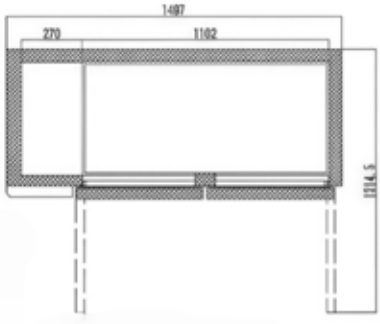




TL1500TN-12P

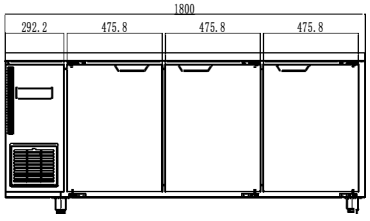


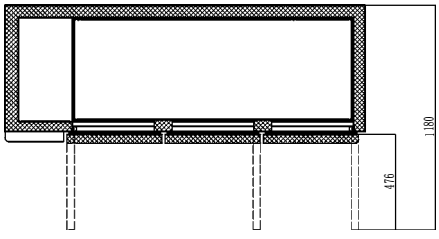




TL1800TN-15P







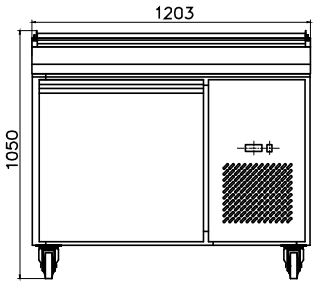
Cold tops are holding units only, product needs to be pre-chilled to less than 5˚C.
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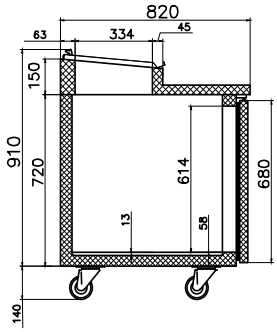
Service Orientated Pizza & Salad Bars

- Stainless steel interior and exterior with galvanised metal back
- Fridge has one level of shelving plus floor
- Tilted pan section with insulated S/S covers
- Magnetic door seals can be replaced without any tools
- Digital temperature controller
- PE cutting board included
- Auto defrost
- Insulation is CFC & HCFC free
- Energy efficient self-closing doors
- Self evaporating drainage
- Front locking castors
- Clear 1/3 150mm deep pans included

TPB1200

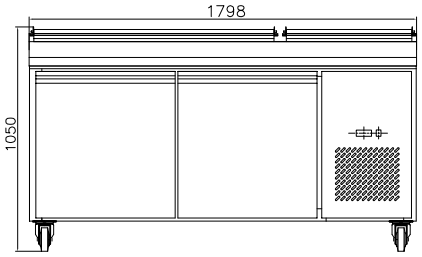


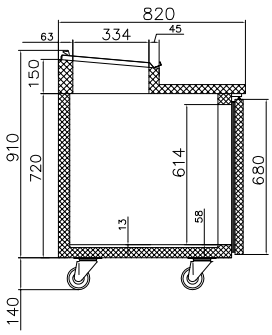




TPB1800

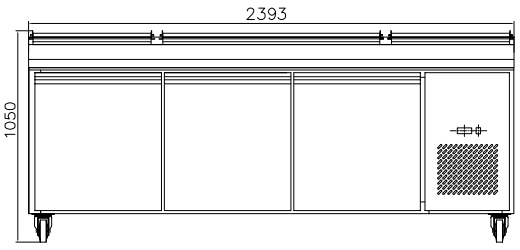


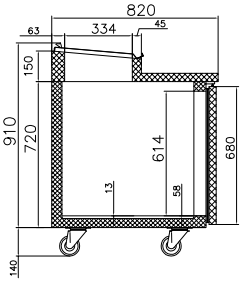




TPB2400







*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	500/10
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	700/10

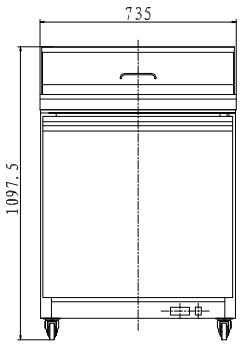
Cold tops are holding units only, product needs to be pre-chilled to less than 5˚C.
Prices and specifications are subject to change without notice. Pictures are for illustrative purpose and final product may differ

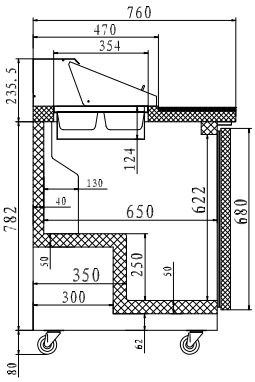
S/S Pizza, Sandwich & Salad Prep Bench

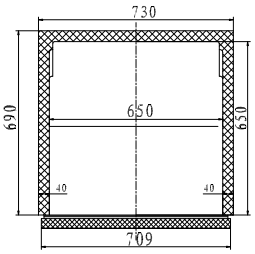
- Stainless steel interior and exterior with galvanised metal back
- Fridge has one level of shelving plus floor
- Flat pan section section with S/S covers
- Magnetic door seals can be replaced without any tools
- Digital temperature controller
- Insulation is CFC & HCFC free
- Energy efficient self-closing doors
- Auto defrost
- Self evaporating drainage
- Front locking castors
- Clear 1/6 100mm deep pans included

TSB735



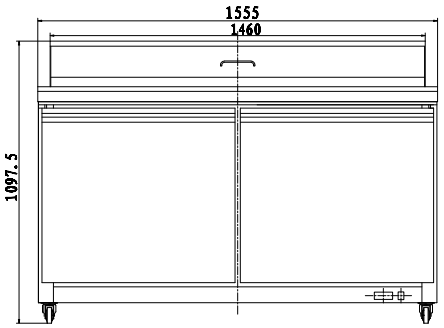


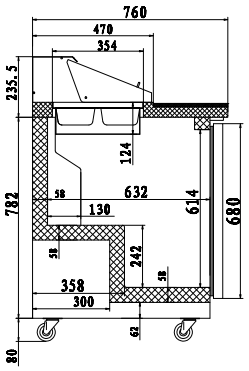


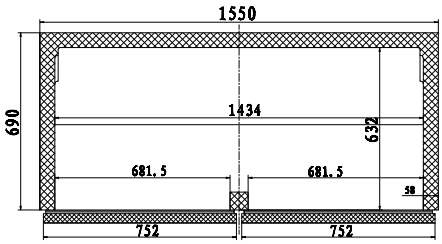


TSB1555









*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	280/10
2 Door - 16x1/6 pans							
TSB1555	526.9	1555x760x1098	159	+2 to +8	32/60	240	400/10

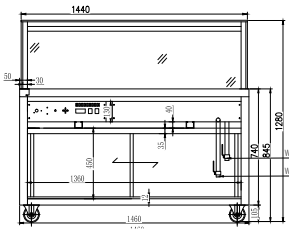
Cold tops are holding units only, product needs to be pre-chilled to less than 5˚C.
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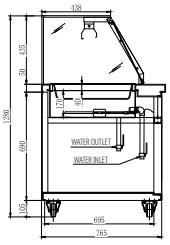
Premium Wet Or Dry Bain Marie / Hot Food Bar

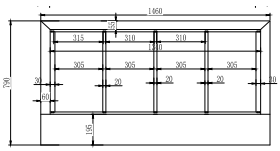
- Multiple heating elements with built-in water inlet and outlet
- Water auto-fill function for hassle-free operation
- Halogen heating lamps with light cover and separate switch
- Operates as both wet and dry bain marie
- Heating elements submerged in water for even heat distribution
- Convective thermal air-flow and humidity control
- Analogue temperature display for easy monitoring
- Equipped with castors for mobility
- Streamlined design for easy cleaning
- Compatible with GN pans up to 150mm deep
- Ambient storage cabinet beneath for additional space
- Front locking castors
- Fits GN pans up to 150mm deep
- Perforated 1/1 pan dividers included
- 304 stainless steel construction
- Optional pans available

PG150FE-XG



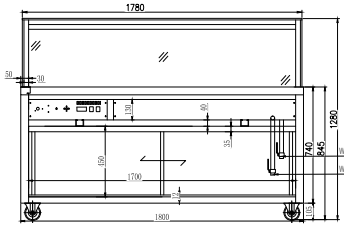


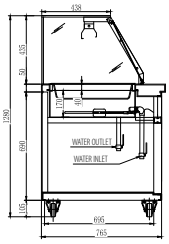


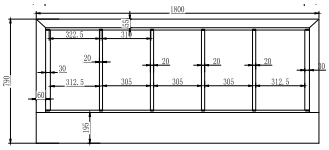


PG180FE-XG



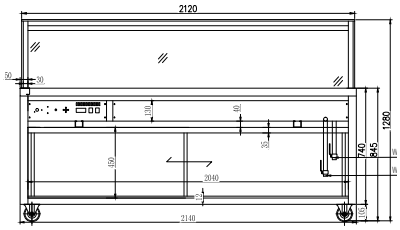


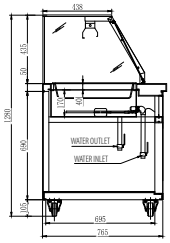


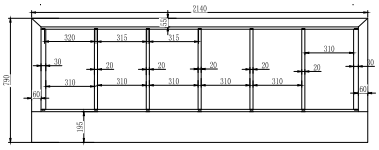


PG210FE-XG









Code	Fits	Dimensions (WxDxH mm)	Weight (kg)	Temperature Range ˚C	Voltage	Power (kW/A)
2 Door - 4x1/1 pans						
PG150FE-XG	4x 1/1GN	1460x790x1280	125	+35 to +85	240	2.16/10
2 Door - 5x1/1 pans						
PG180FE-XG	5x 1/1GN	1800x790x1280	143	+35 to +85	240	2.75/15
2 Door - 6x1/1 pans						
PG210FE-XG	6x 1/1GN	2140x790x1280	175	+35 to +85	240	3.05/15

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 Wet Or Dry Bain Marie / Hot Food Bar

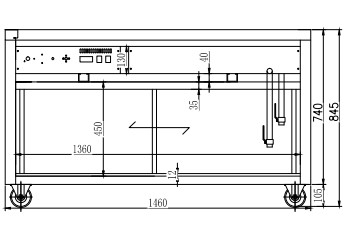
- Multiple heating elements with built-in water inlet and outlet
- Water auto-fill function for hassle-free operation
- Operates as both wet and dry bain marie
- Heating elements submerged in water for even heat distribution
- Convective thermal air-flow and humidity control
- Analogue temperature display for easy monitoring
- Streamlined design for easy cleaning
- Compatible with GN pans up to 150mm deep
- Ambient storage cabinet beneath for additional space
- Front locking castors
- Perforated 1/1 pan dividers included
- 304 stainless steel construction
- Optional pans available

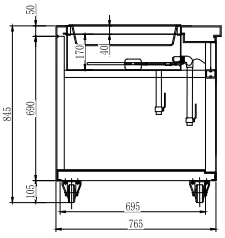
PG150FE-XB

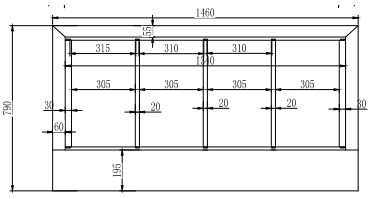


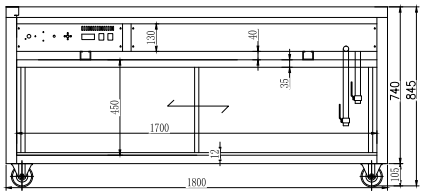
PG180FE-XB

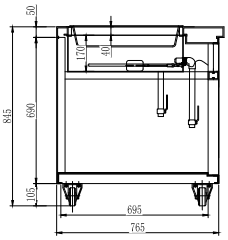


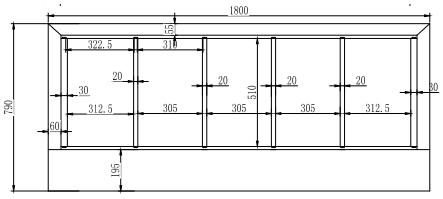












Code	Dimensions (WxDxH mm)	Weight (kg)	Temperature Range ˚C	Voltage	Power (kW/A)
2 Door - 4x1/1 pans					
PG150FE-XB	1460x765x845	125	+35 to +85	240	1.216/10
2 Door - 5x1/1 pans					
PG180FE-XB	1800x765x845	150	+35 to +85	240	1.81/15

Heated units are for hot food holding only, not designed to heat product.
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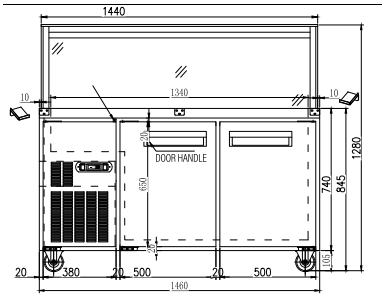
Premium S/S Cold Salad & Noodle Bar

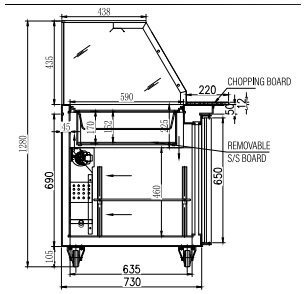
- Constructed from all stainless steel for durability and hygiene
- Streamlined design simplifies cleaning
- Auto defrost with digital controller
- Incorporates “Blown well” cross-flow fan for efficient cooling
- Includes a 220mm deep PE chopping board
- Automatic condensation evaporation system
- Hinged cabinet doors for easy access
- Fridge has one level of shelving plus floor
- Mounted on castors for easy mobility
- Fits GN pans up to 150mm deep
- Tempered glass canopy enhances visibility and safety
- Clear sliding doors on the serving area for convenient access
- LED lighting inside illuminates contents
- 1/1 pan dividers included
- Optional GN pans available

2+2 YEARS WARRANTY 4 YEAR WITH PRODUCT REGISTRATION

PG150FA-XG

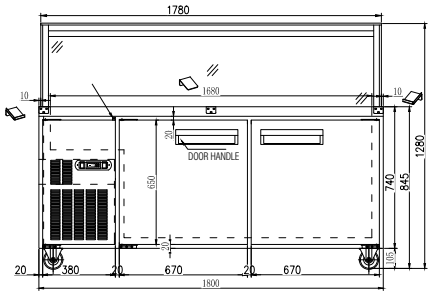


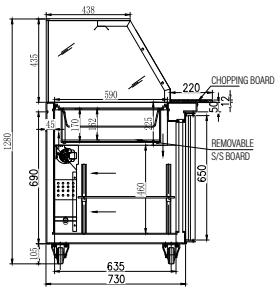




PG180FA-XG

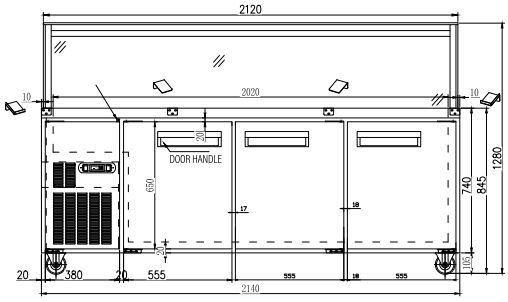


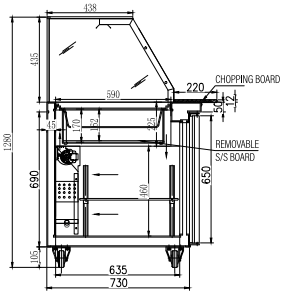




PG210FA-XG







Code	Litre	Dimensions (WxDxH mm)	Weight (kg)	Temperature Range ˚C	Ambient/ RH%	Voltage	Power (W/A)
2 Door - 4x1/1 pans							
PG150FA-XG	600	1460x790x1280	164	+1 to +5	38/50	240	580/10
2 Door - 5x1/1 pans							
PG180FA-XG	800	1800x790x1280	179	+1 to +5	38/50	240	645/10
2 Door - 6x1/1 pans							
PG210FA-XG	1000	2140x790x1280	200	+1 to +5	38/50	240	662/10

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

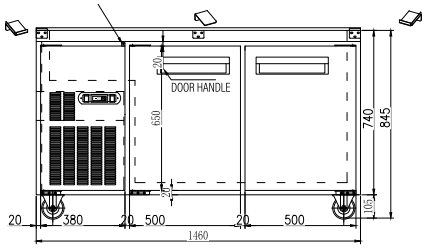
Fan-assisted static cooling refrigerators offer a hybrid cooling approach, combining even air circulation via a fan with the humidity benefits of static cooling. This method ensures a more uniform temperature, quicker recovery after opening, and reduced, though normal, frost buildup on panels. While slightly noisier than purely static models, they maintain optimal humidity for fresh produce and are more energy-efficient than full frost-free units.

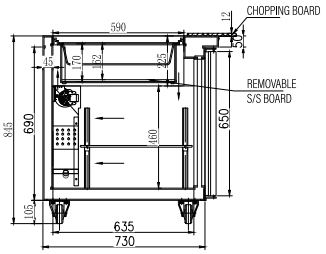
This system strikes a balance between minimising frost accumulation and preserving food quality, making it a cost-effective solution for those seeking the combined advantages of improved air distribution and natural humidity levels in their refrigeration.

- Constructed from all stainless steel for durability and hygiene
- Streamlined design simplifies cleaning
- Auto defrost with digital controller
- Incorporates “Blown well” cross-flow fan for efficient cooling
- Includes a 220mm deep PE chopping board
- Automatic condensation evaporation system
- Hinged cabinet doors for easy access
- Fridge has one level of shelving plus floor
- Mounted on castors for easy mobility
- Fits GN pans up to 150mm deep
- 1/1 pan dividers included
- Optional GN pans available

PG150FA-XB

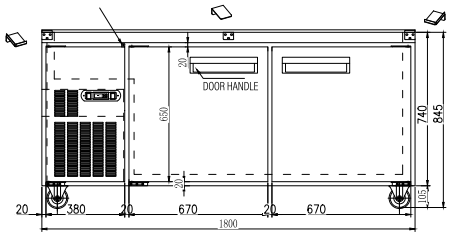


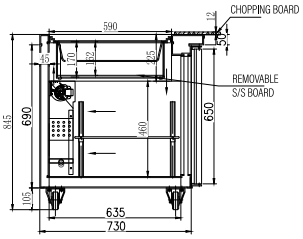




PG180FA-XB

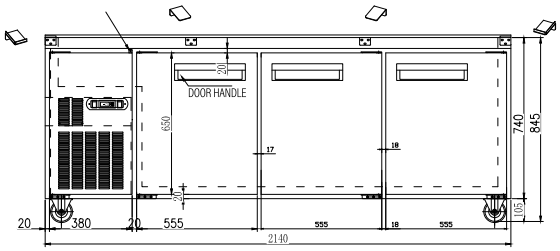


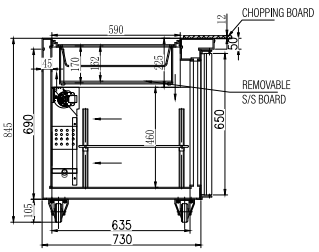




PG210FA-XB







Code	Litre	Fits	Dimensions (WxDxH mm)	Weight (kg)	Temperature Range ˚C	Ambient/ RH%	Voltage	Power (W/A)
2 Door - 4x1/1 pans								
PG150FA-XB	600	4x 1/1GN	1460x790x845	102	+1 to +5	38/50	240	558/10
2 Door - 5x1/1 pans								
PG180FA-XB	800	5x 1/1GN	1800x790x845	124	+1 to +5	38/50	240	624/10
3 Door - 6x1/1 pans								
PG210FA-XB	1000	6x 1/1GN	2140x790x845	154	+1 to +5	38/50	240	641/10

Cold tops are holding units only, product needs top be pre-chilled to less than 5˚C.
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Saladettes / Sandwich Bar

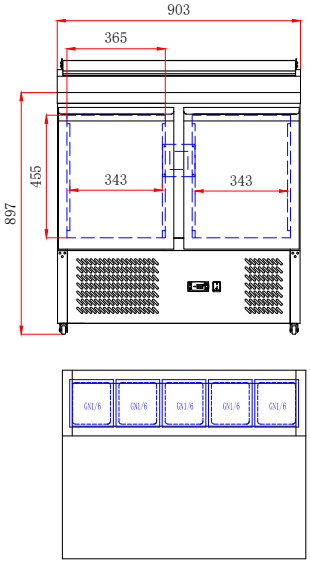
Fan-assisted static cooling refrigerators offer a hybrid cooling approach, combining even air circulation via a fan with the humidity benefits of static cooling. This method ensures a more uniform temperature, quicker recovery after opening, and reduced, though normal, frost buildup on panels.

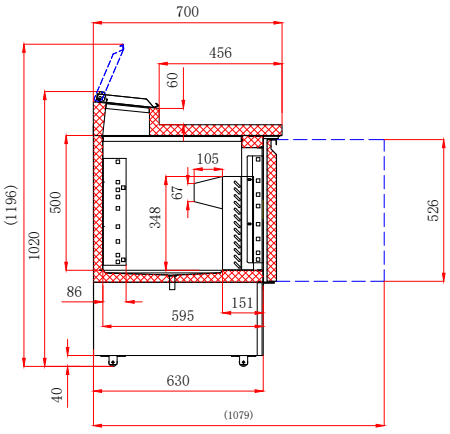
While slightly noisier than purely static models, they maintain optimal humidity for fresh produce and are more energy-efficient than full frost-free units. This system strikes a balance between minimising frost accumulation and preserving food quality, making it a cost-effective solution for those seeking the combined advantages of improved air distribution and natural humidity levels in their refrigeration.

- 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

XGNS900D

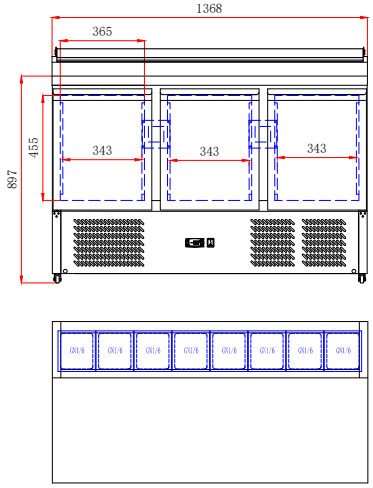


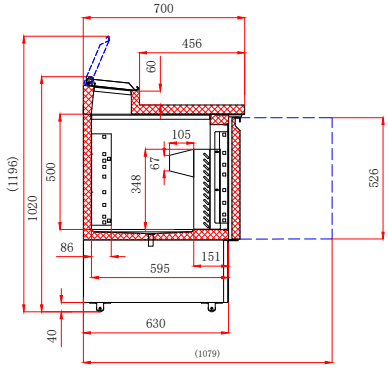




XGNS1300D







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	240/10

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

Saladettes / Sandwich Bar

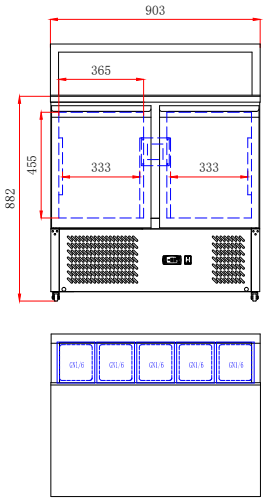
Fan-assisted static cooling refrigerators offer a hybrid cooling approach, combining even air circulation via a fan with the humidity benefits of static cooling. This method ensures a more uniform temperature, quicker recovery after opening, and reduced, though normal, frost buildup on panels.

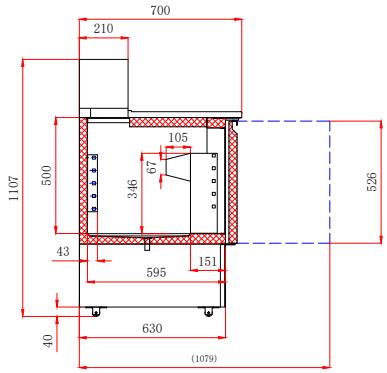
While slightly noisier than purely static models, they maintain optimal humidity for fresh produce and are more energy-efficient than full frost-free units. This system strikes a balance between minimising frost accumulation and preserving food quality, making it a cost-effective solution for those seeking the combined advantages of improved air distribution and natural humidity levels in their refrigeration.

- 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

XGNS900E

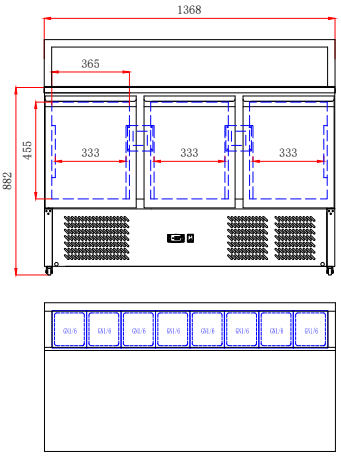


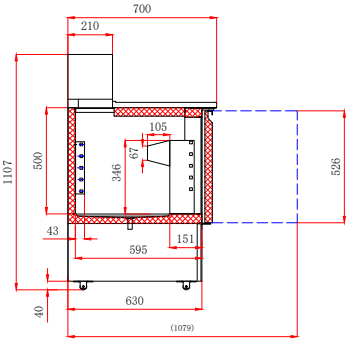




XGNS1300E







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	170/10
3 Door - 8x1/6 GN pans						
XGNS1300E	1368x700x1107	166	+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

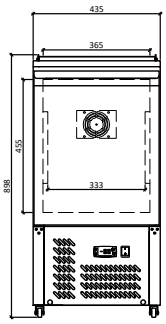
Fan-assisted static cooling refrigerators offer a hybrid cooling approach, combining even air circulation via a fan with the humidity benefits of static cooling. This method ensures a more uniform temperature, quicker recovery after opening, and reduced, though normal, frost buildup on panels.

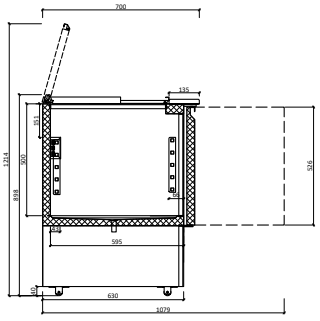
While slightly noisier than purely static models, they maintain optimal humidity for fresh produce and are more energy-efficient than full frost-free units. This system strikes a balance between minimising frost accumulation and preserving food quality, making it a cost-effective solution for those seeking the combined advantages of improved air distribution and natural humidity levels in their refrigeration.

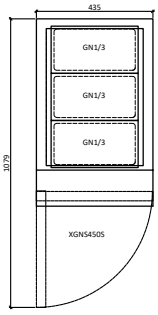
- Stainless steel interior and exterior with rounded corners for easy cleaning
- Stainless steel integrated lid
- 1 x GN1/1 shelf per door
- Replaceable magnetic door seals
- User friendly Digital controls
- Integrated cutting board (S Series only)
- Heavy duty castors
- Fan assisted cooling
- Pans and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

XGNS450S



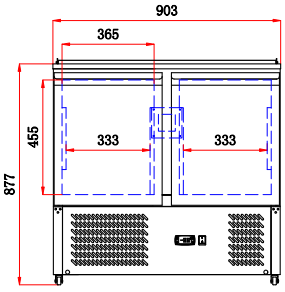


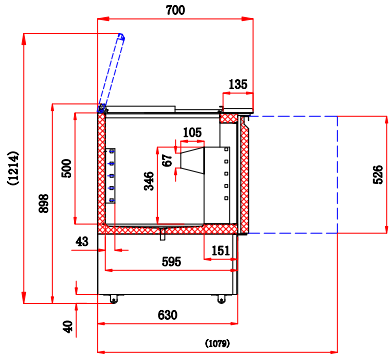


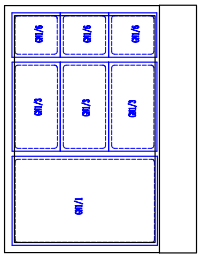


XGNS900S



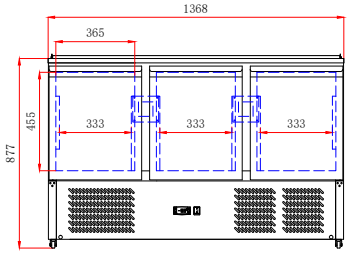


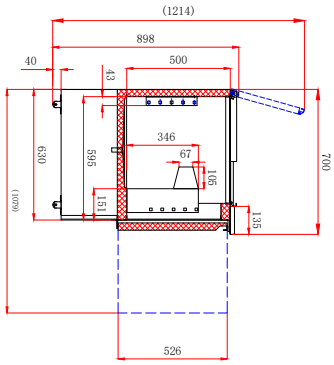


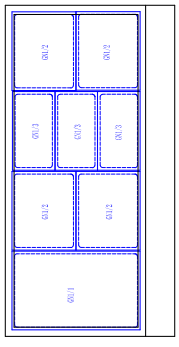


XGNS1300S









Code	Doors	Capacity (Litre)	Dimensions (WxDxH mm)	Weight (kg)	Temperature Range °C	Ambient/ RH%	Voltage	Power (W/A)
XGNS450S	1	109	435x700x898	37	+2 to +8	32/60	240	120/10
XGNS900S	2	240	903x700x898	98	+2 to +8	32/60	240	170/10
XGNS1300S	3	368	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

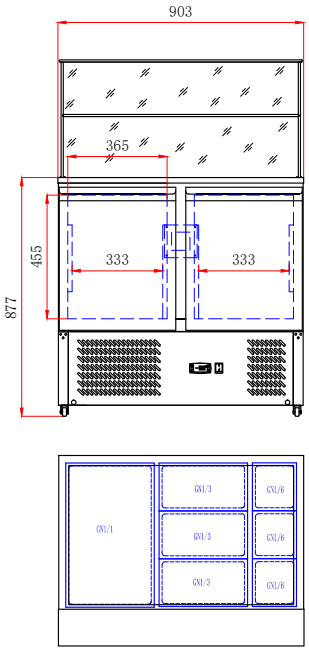
Saladettes / Sandwich Bar

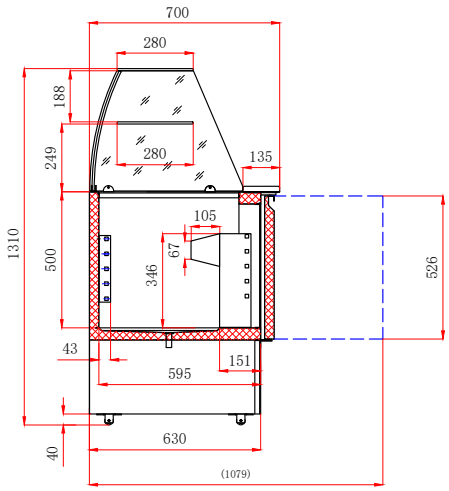
- Stainless steel interior and exterior with rounded corners for easy cleaning
- Glass canopy with ambient middle shelf
- Open top suitable for multiple pan configurations
- Replaceable magnetic door seals
- User friendly Digital controls
- Integrated cutting board
- Heavy duty castors
- Fan assisted cooling
- Pans and pan covers must be used to ensure correct operating temperature
- Refrigerant R290
- Pans not included

2+2 YEARS WARRANTY 4 YEAR WITH PRODUCT REGISTRATION

XS900GC

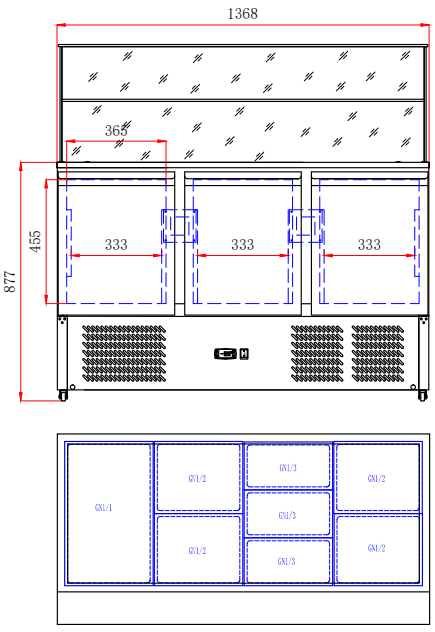


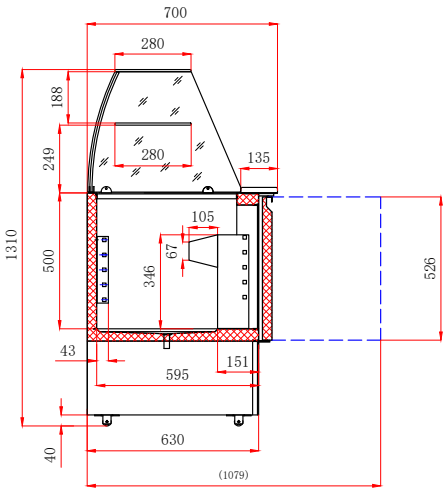




XS903GC







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	170/10
3 Door - Multiple Pan Configurations						
XS903GC	1368x700x1310	104	+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

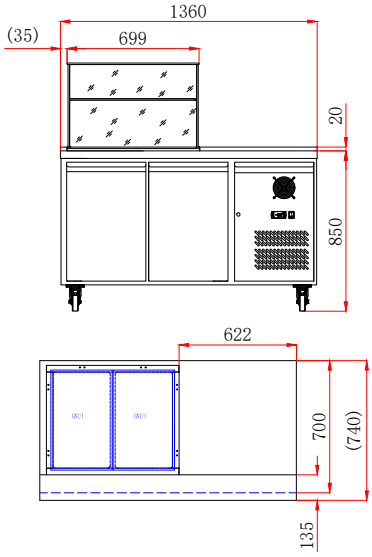
Saladettes / Sandwich Bar

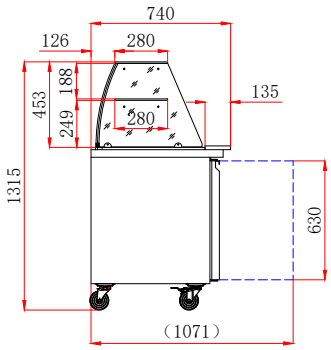
- Stainless steel interior and exterior with rounded corners for easy cleaning
- Open top suitable for multiple pan configurations
- Replaceable magnetic door seals
- User friendly Digital controls
- Integrated cutting board made from high-density polyethylene
- Heavy duty castors with front wheel brakes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

2+2 YEARS WARRANTY 4 YEAR WITH PRODUCT REGISTRATION

XTHP2100SALGC

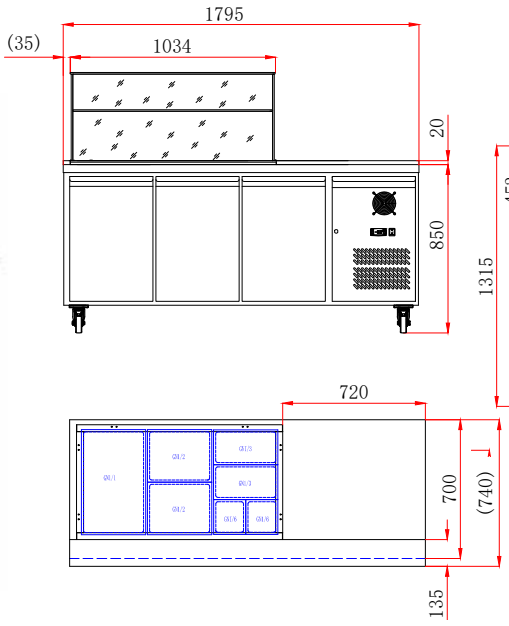


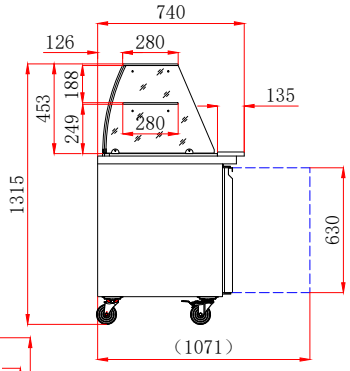




XTHP3100SALGC







Code	Dimensions (WxDxH mm)	Weight (kg)	Temperature Range ˚C	Ambient/ RH%	Voltage	Power (W/A)
2 Door - Multiple Pan Configurations						
XTHP2100SALGC	1360x700x1315	105	+2 to +8	32/60	240	215/10
3 Door - Multiple Pan Configurations						
XTHP3100SALGC	1795x700x1315	118	+2 to +8	32/60	240	230/10

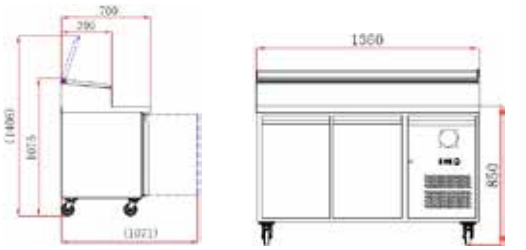
Prices and specifications are subject to change without notice. Pictures are for illustrative purpose and final product may differ

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

XSS7C13S2V





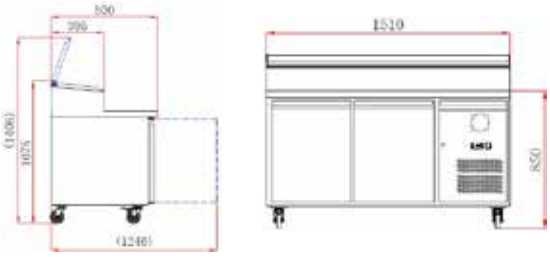
XSS7C18S3V





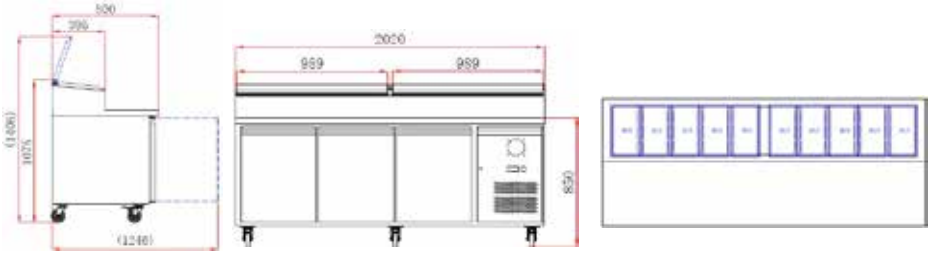
XSS8C15S2V





XSS8C20S3V





Code	Dimensions (WxDxH mm)	Doors	Pans	Weight (kg)	Temperature Range ˚C	Ambient/ RH%	Voltage	Power (W/A)
With Doors								
XSS7C13S2V	1360x700x1406	2	7x1/3 GN	110	+2 to +8	43/60	240	320/10
XSS7C18S3V	1795x700x1406	3	8x1/3 GN	140	+2 to +8	43/60	240	320/10
XSS8C15S2V	1510x800x1406	2	8x1/3 GN	120	+2 to +8	43/60	240	320/10
XSS8C20S3V	2020x800x1406	3	10x1/3 GN	160	+2 to +8	43/60	240	320/10
With Drawers								
XSS7C13S2V-4D	1360x700x1406	4	7x1/3 GN	110	+2 to +8	43/60	240	320/10
XSS7C18S3V-6D	1795x700x1406	6	8x1/3 GN	140	+2 to +8	43/60	240	320/10

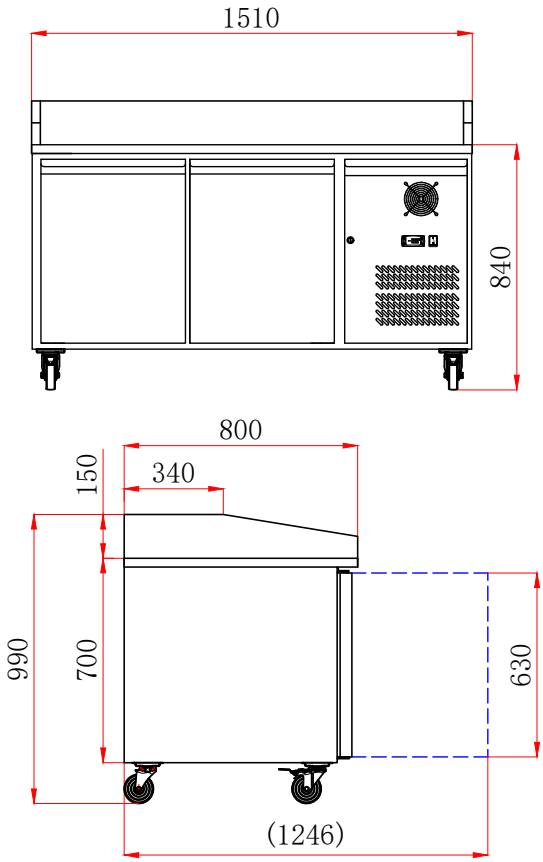
Prices and specifications are subject to change without notice. Pictures are for illustrative purpose and final product may differ

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

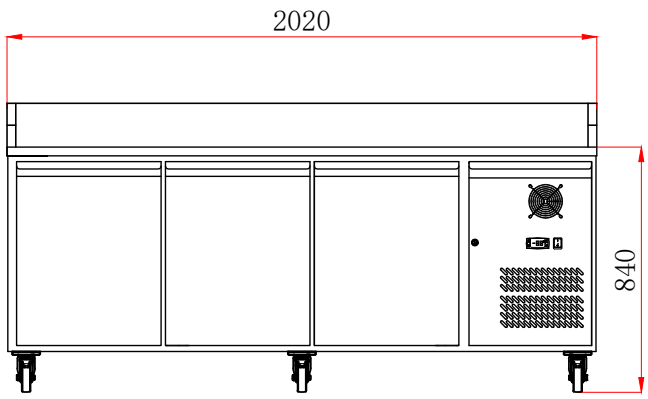
XPZ2600TN





XPZ3600TN





Code	Dimensions (WxDxH mm)	Weight (kg)	Temperature Range ˚C	Ambient/ RH%	Voltage	Power (W/A)
2 Door						
XPZ2600TN	1510x800x990	252	+2 to +8	43/60	240	215/10
3 Door						
XPZ3600TN	2020x800x990	316	+2 to +8	43/60	240	320/10

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

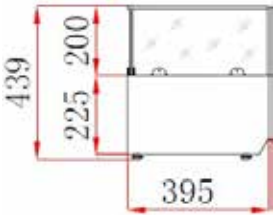
Flat Glass Salad Bench Tops

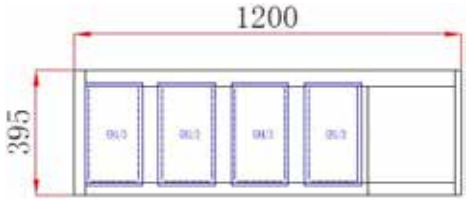
- Stainless steel interior and exterior
- Donper compressor
- Heavy duty condenser fans
- Digital temp controller
- Angled pan positions
- Maximum pan depth: 150mm
- Toughened glass canopy
- Refrigerant R600A
- Pans not included

2+2 YEARS WARRANTY 4 YEAR WITH PRODUCT REGISTRATION

XVRX1200/380







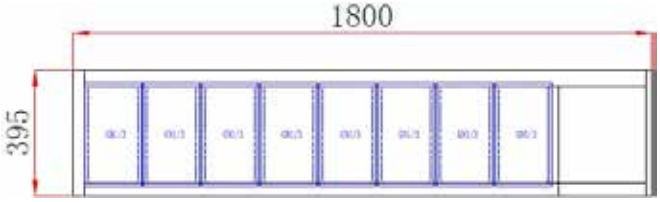
XVRX1500/380





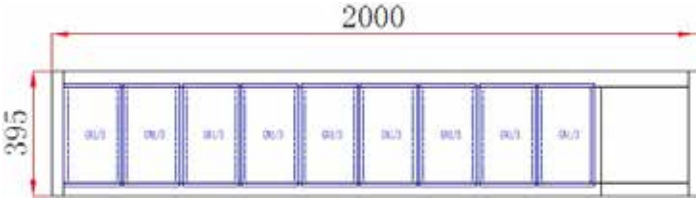
XVRX1800/380





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.
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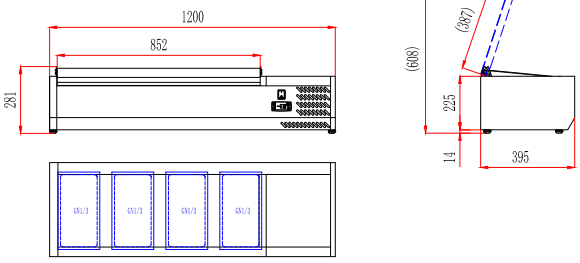
Flat S/S Salad Bench Tops

- Stainless steel interior and exterior
- Donper compressor
- Heavy duty condenser fans
- Digital temp controller
- Angled pan positions
- Maximum pan depth: 150mm
- Stainless Steel Lid
- Pan divider included
- Pans not included

2+2 YEARS WARRANTY 4 YEAR WITH PRODUCT REGISTRATION

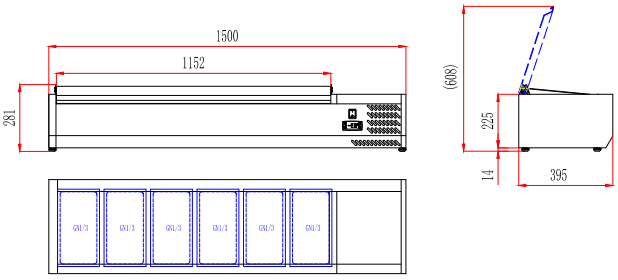
XVRX1200/380S





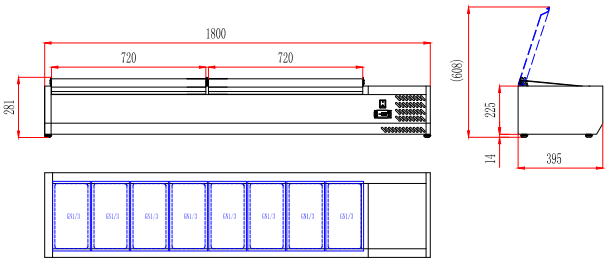
XVRX1500/380S





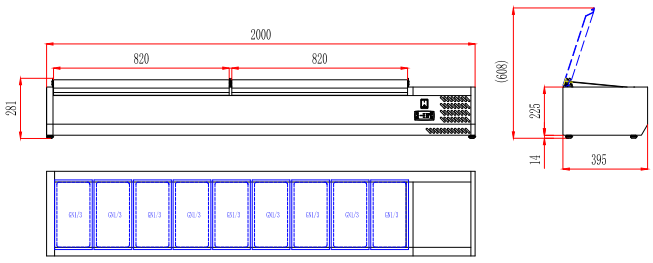
XVRX1800/380S





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	24	+2 to +8	32/60	240	110/10
6x1/3 pans							
XVRX1500/380S	6 x 1/3	1500x395x281	28	+2 to +8	32/60	240	110/10
8x1/3 pans							
XVRX1800/380S	8 x 1/3	1800x395x281	32	+2 to +8	32/60	240	110/10
9x1/3 pans							
XVRX2000/380S	9 x 1/3	2000x395x281	35	+2 to +8	32/60	240	110/10

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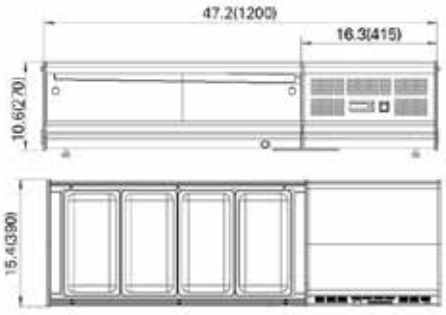
Sushi Showcase

- 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



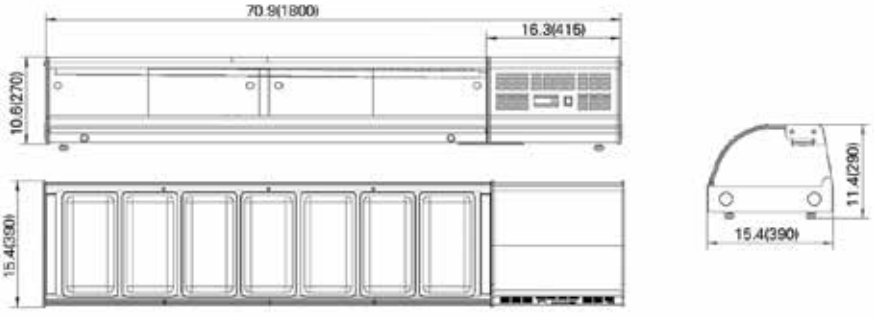
SSS4





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	160/10
7x1/3 pans							
SSS7	76	1800x391x289	70	0 to +5	32/60	240	230/10

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Refrigerated Deli, Meat & Seafood Display Cases

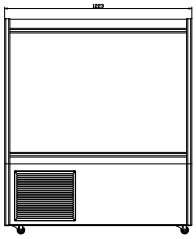
BONVUE

A compact and reliable solution for displaying and preserving perishable items with minimal installation requirements. Showcase and storage your meats, prepared foods, seafood and deli products with this sleek, attractive, high end case design.

- **Efficient Freshness:** Double gravity coil for even cooling, perfect for deli, meat and seafood products
- **Durable Slanted Front Glass:** Double pane tempered for clear, safe display
- **Adjustable Shelves:** Easily modify for different heights
- **LED Lighting:** Showcases items with individually wired shelf lights
- **Insulated Sliding Rear Doors:** Easy staff access while retaining cold air
- **Extra Refrigerated Storage:** Spacious rear area for stock
- **Optimised Cooling:** Over-sized components and slow fans maintain freshness
- **Auto Defrost:** Timer system prevents ice build-up
- **No Plumbing Needed:** Self-contained for hassle-free installation
- **Stainless Steel Interior:** Floor and grille designed for durability and airflow

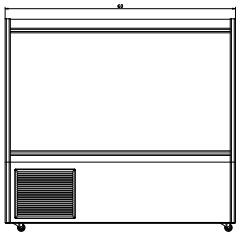
AMS-12





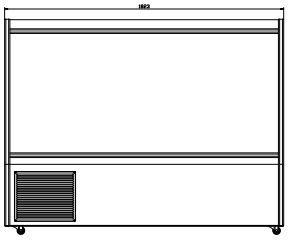
AMS-15





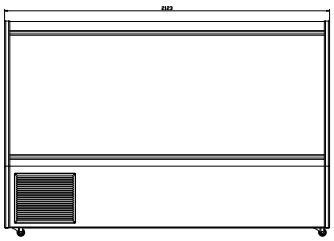
AMS-18



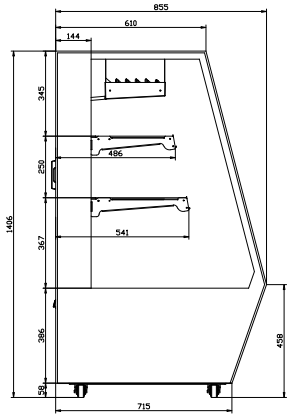


AMS-21





Side View





Code	GEMS Star Rating	Gross Capacity (L)	Dimensions (WxDxH mm)	Weight (kg)	Temperature Range ˚C	Ambient/ RH%	Voltage	Power (W/A)
AMS-12	9	768	1223x855x1406	151	-1 to +5	30/55	240	415/10
AMS-15	8	993	1523x855x1406	176	-1 to +5	30/55	240	440/10
AMS-18	9	1218	1823x855x1406	201	-1 to +5	30/55	240	450/10
AMS-21	8	1443	2123x855x1406	230	-1 to +5	30/55	240	450/10

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Dual-Access Deli, Meat, Seafood Display Cabinet

BONVUE

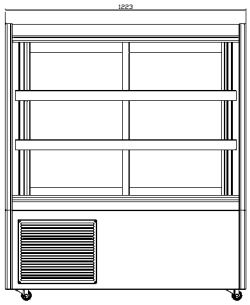
The dual-access design allows staff to restock from the rear without interrupting customers at the front, making it ideal for high-traffic retail settings like butcher shops, seafood counters, and deli displays. It streamlines service flow and keeps the presentation neat and professional throughout busy trading hours.

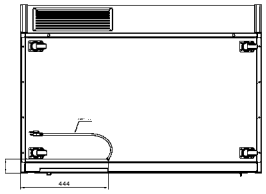
- **Efficient Freshness:** Double gravity coil for even cooling, perfect for deli, meat and seafood products
- **Durable Slanted Front Glass:** Double layer tempered for clear, safe display
- **Adjustable Shelves:** Easily modify for different heights
- **LED Lighting:** Showcases items with individually wired shelf lights
- **Insulated Sliding Rear Doors:** Easy staff access while retaining cold air
- **Extra Refrigerated Storage:** Spacious rear area for stock
- **Optimised Cooling:** Over-sized components and slow fans maintain freshness
- **Auto Defrost:** Timer system prevents ice build-up
- **No Plumbing Needed:** Self-contained for hassle-free installation
- **Stainless Steel Interior:** Floor and grille designed for durability and airflow

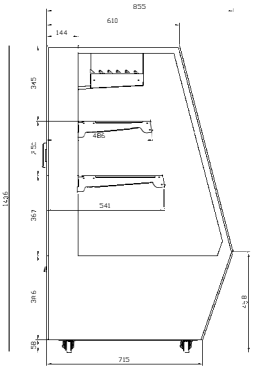
NEW PRODUCT

AMS-12DD



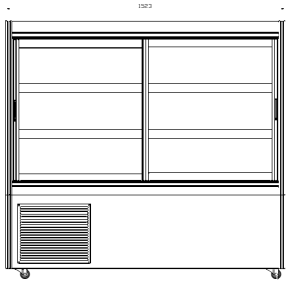




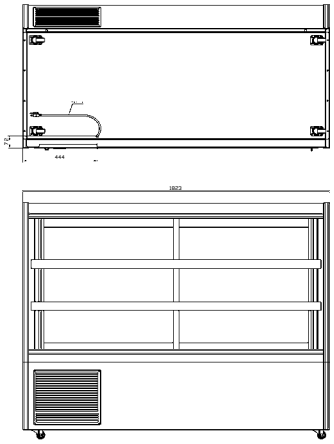


Side View

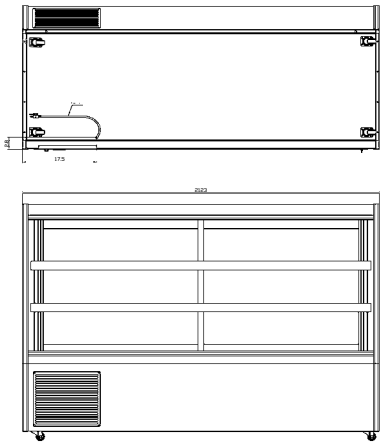
AMS-15DD



AMS-18DD



AMS-21DD



Code	Gross Capacity (L)	Dimensions (WxDxH mm)	Weight (kg)	Temperature Range ˚C	Ambient/ RH%	Voltage	Power (W/A)
AMS-12DD	768	1223x855x1406	151.5	-1 to +5	30/55	240	500/10
AMS-15DD	993	1523x855x1406	174	-1 to +5	30/55	240	650/10
AMS-18DD	1218	1823x855x1406	202.5	-1 to +5	30/55	240	800/10
AMS-21DD	1443	2123x855x1406	230	-1 to +5	30/55	240	950/10

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

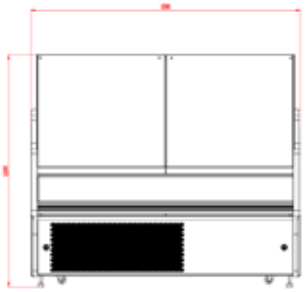
Compact Deli Display Cases

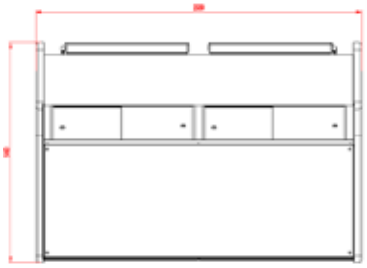
- **Modern Frameless Canopy:** Clear square glass
- **Ample Rear Storage:** cold storage sections at back
- **Dixcell Temp. Controller:** For precise cooling adjustments
- **EBM Fan:** Consistent air flow
- **Robust Embraco Compressor:** High-performance compressor for longevity
- **LED Lighting:** Provides excellent product visibility
- **Hassle-Free Maintenance:** Automatic defrost system for convenience
- **Fan Forced Cooling System:** Ensures an even cool environment
- **Efficient Drainage:** Features self-evaporative drainage technology
- **Humidity Management:** Extra drainage for humid conditions
- **Thick Tempered Glass:** 8mm glass offers sturdiness & safety
- **Easy Front Access:** Front glass opens to 32°C for quick service
- **Stylish Glass Shelf:** Additional ambient display tier within unit
- **Protective Troller Bumper Bar:** Included to safeguard the unit from accidental knocks

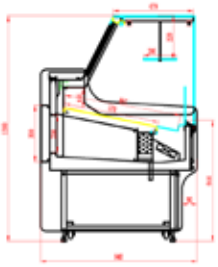




ST15LK



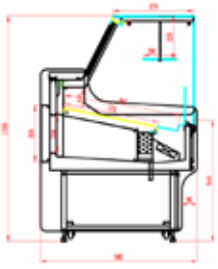




ST20LK



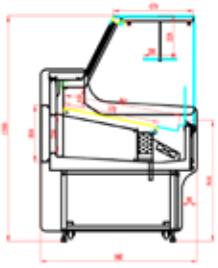




ST25LK







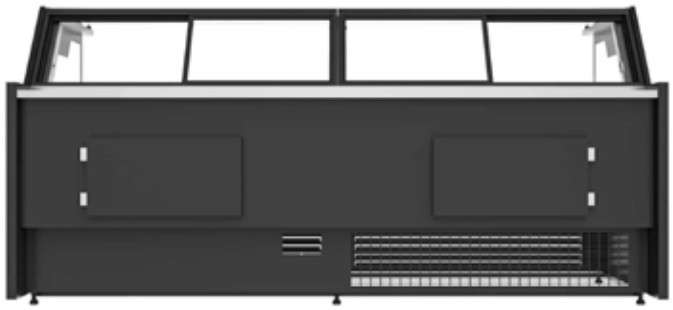
Code	Capacity (L)	Display Area (m^2)	Dimensions (WxDxH mm)	Weight (kg)	Temperature Range ˚C	Ambient/ RH%	Voltage	Power (W/A)
ST15LK	205	0.73	1580x940x1200	160	0 to +5	25/60	240	430/10
ST20LK	308	0.95	1955x940x1200	190	0 to +5	25/60	240	440/10
ST25LK	410	1.26	2580x940x1200	250	0 to +5	25/60	240	540/10

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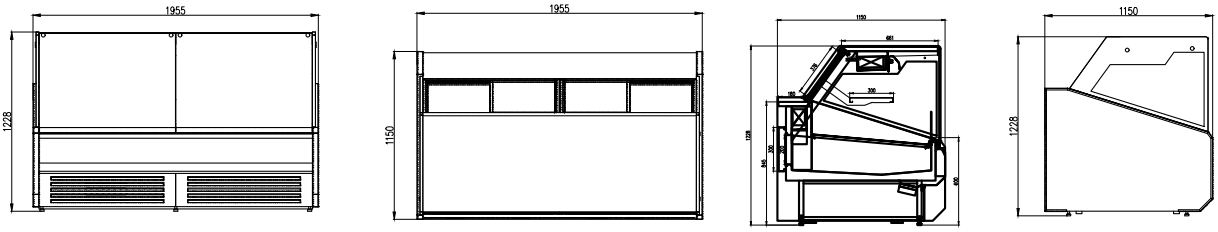
Full Size Deli Display Cases

- **Full Size Pan Area:** Accommodates 1/1 GN pans plus extra room for a side row
- **Modern Frameless Canopy:** Clear square glass
- **Ample Rear Storage:** cold storage sections at back
- **Digital Temp. Controller:** For precise cooling adjustments
- **EBM Fan:** Consistent air flow
- **LED Lighting:** Provides excellent product visibility
- **Hassle-Free Maintenance:** Automatic defrost system for convenience
- **Fan Forced Cooling System:** Ensures an even cool environment
- **Efficient Drainage:** Features self-evaporative drainage technology
- **Humidity Management:** Extra drainage for humid conditions
- **Thick Tempered Glass:** 8mm glass offers sturdiness & safety
- **Easy Front Access:** Front glass opens to 32°C for quick service
- **Stylish Glass Shelf:** Additional ambient display tier within unit
- **Protective Trolley Bumper Bar:** Included to safeguard the unit from accidental knocks

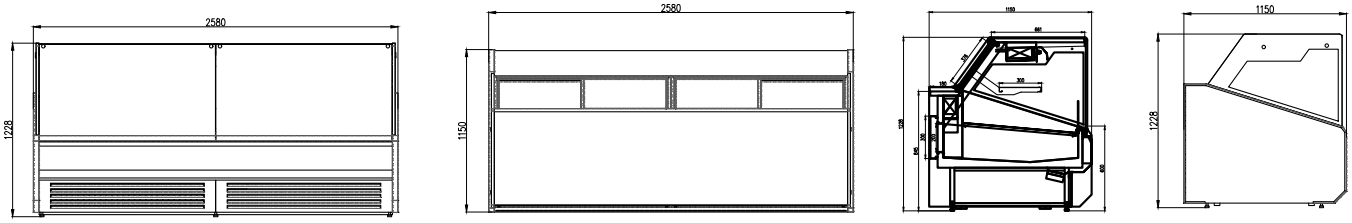




STK2012



STK2612



Code	Net Capacity (L)	Display Area (m^2)	Dimensions (WxDxH mm)	Weight (kg)	Temperature Range ˚C	Ambient/ RH%	Voltage	Power (W/A)
STK1312	205	0.88	1330x1164x1235	160	-2 to +2	25/60	240	550/10
STK2012	308	1.16	1955x1164x1235	190	-2 to +2	25/60	240	980/10
STK2612	250	1.45	2580x1164x1235	250	-2 to +2	25/60	240	1060/10

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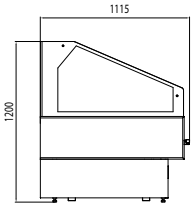
Open Multideck Meat & Deli Display Counter

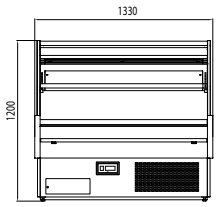
Thermaster meat display counter chiller is designed for supermarkets, butcheries, and specialty meat shops looking for an attractive and efficient way to showcase their products.

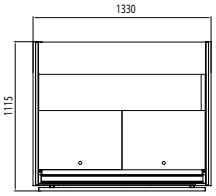
- **Expansive Tiered Display:** Offers ample shelving for a segmented, visible meat arrangement
- **Customer-Friendly Open Front:** Facilitates hassle-free selection of premium meat cuts
- **Sleek Design:** Features a modern black finish with metallic silver accents for a sophisticated presence
- **Advanced Cooling:** Utilises a fan-forced cooling system to ensure meat remains at a safe, consistent temperature
- **Energy Saving Night Curtain:** Preserves energy after hours while maintaining optimal temperatures
- **Enhanced Product Visibility:** Equipped with brightly illuminated shelving to spotlight meat quality
- **Crystal Clear Side Panels:** Full-glass panels on sides to amplify product display from any angle
- **Mobility and Stability:** Adjustable feet with castors allow for easy relocation and sturdy placement
- **Optimised Ventilation System:** Incorporates an EBM fan for uniform air circulation
- **Auto Defrost:** Automated defrosting system for maintenance ease
- **Precise Temperature Management:** Features a Dixell digital temperature controller for exact climate regulation
- **Protective Troller Bumper Bar:** Included to safeguard the unit from accidental knocks



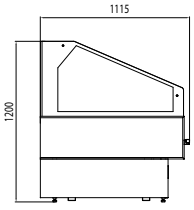
STB1340

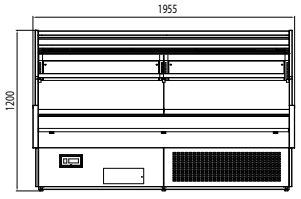


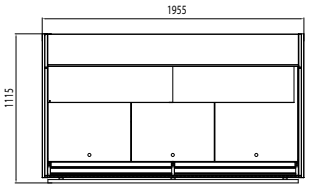




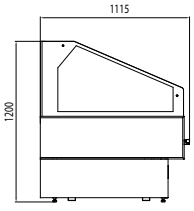
STB1955

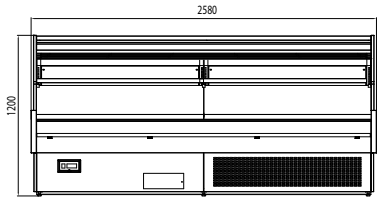


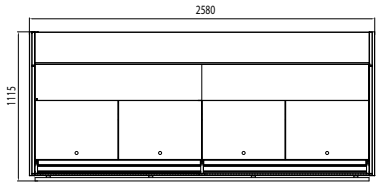




STB2580







Code	Capacity (L)	Dimensions (WxDxH mm)	Weight (kg)	Temperature Range ˚C	Ambient/ RH%	Voltage	Power (W/A)
STB1340	270	1340x1115x1200	199	0 to +5	25/60	240	600/10
STB1955	405	1875x1115x1200	255	0 to +5	25/60	240	800/10
STB2580	540	2500x1115x1200	330	0 to +5	25/60	240	1100/10

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Promotion Display Cooler / Berry Fridge

- Automatic defrost ensures efficient operation
- Easy-to-use digital controller interface
- Embraco compressor for long-lasting performance
- R290 Natural Refrigerant
- Copper finned evaporator & condenser
- Fan cooling provides even temperature distribution
- Bumper bars on 4 sides to protects the machine
- Hot gas pipe for auto condensate water
- Double tempered glass
- Good insulation effect and reduces energy consumption.
- Adjustable legs to stabilize the machine
- Two energy-efficient LED lights for clear product display
- Larger glass on 4 sides for enhanced product visibility from multiple angles
- Model PDK-1360D comes equipped with a glass door, offering both energy savings and better in maintaining temperature

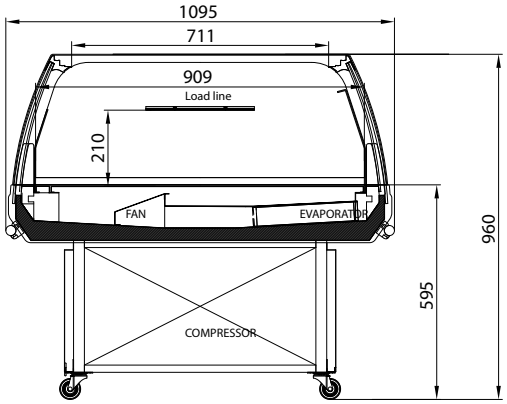
NEW PRODUCT

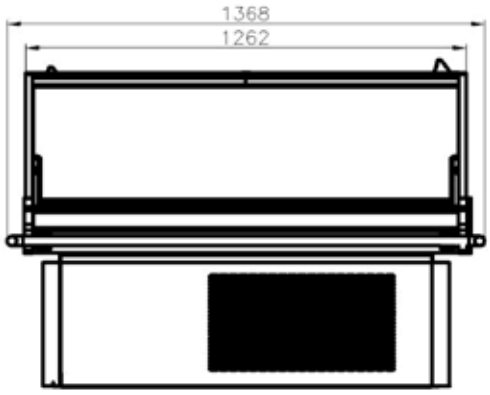
PDK-1360



PDK-1360D







Code	Door	Dimensions (WxDxHmm)	Weight (kg)	Temperature Range ˚C	Ambient/ RH%	Voltage	Power (W/A)
PDK-1360	0	1360x1095x930	138	+1 to +10	25/60	240	240/10
PDK-1360D	2	1360x1095x930	148	+1 to +7	25/60	240	240/10

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MR80 Series Square Deli, Poultry & Meat Display

- 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

TDMR-0815B



TDMR-0820B



TDMR-0825B



TDMR-08E



TDMR-08I

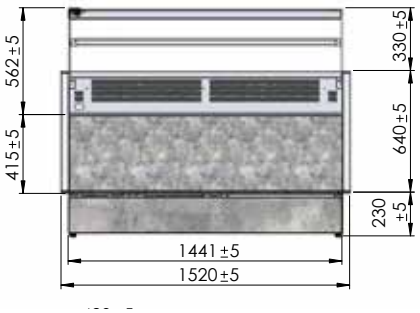


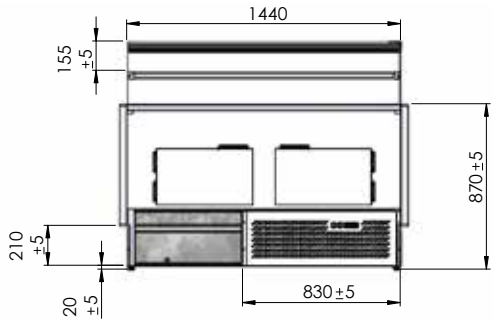
Code	Dimensions (WxDxH mm)	Storage Door	Weight (kg)	Temperature Range ˚C	Ambient/ RH%	Voltage	Power (kW/A)
TDMR-0815B	1520x895x1230	2	155	0 to +4	30/55	240	1.54/10
TDMR-0820B	2000x895x1230	2	195	0 to +4	30/55	240	1.66/10
TDMR-0825B	2480x895x1230	3	220	0 to +4	30/55	240	2.51/15
Corner Unit							
TDMR-08I	1188x1188x1230	2	190	0 to +4	25/60	240	1.54/10
TDMR-08E	1188x1188x1230	0	185	0 to +4	25/60	240	1.54/10

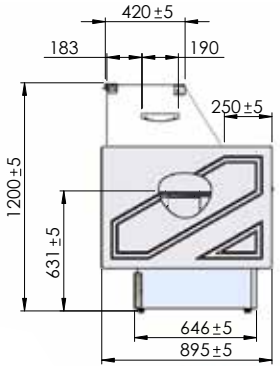
Prices and specifications are subject to change without notice. Pictures are for illustrative purpose and final product may differ

MR80 Series Square Deli, Poultry & Meat Display

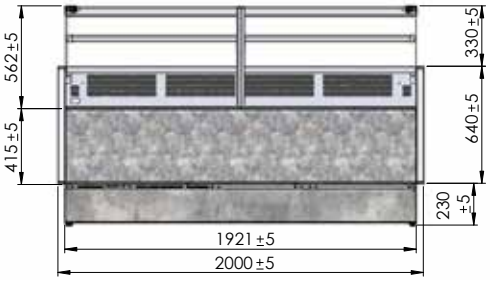
TDMR-0815B

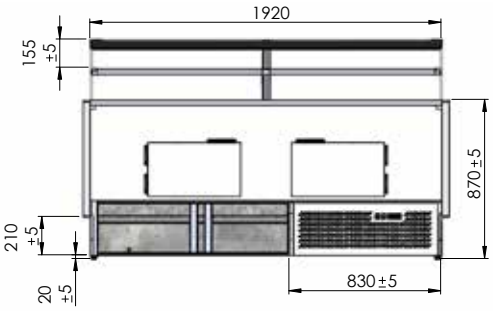


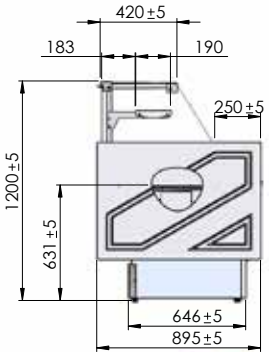




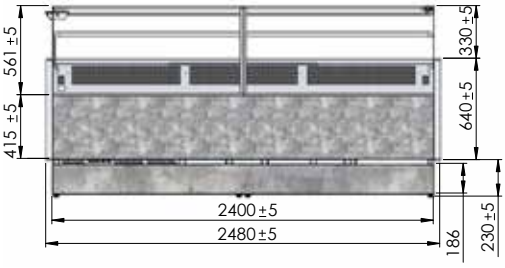
TDMR-0820B

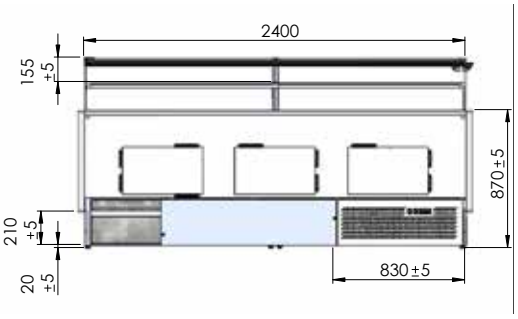


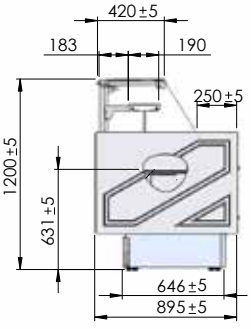




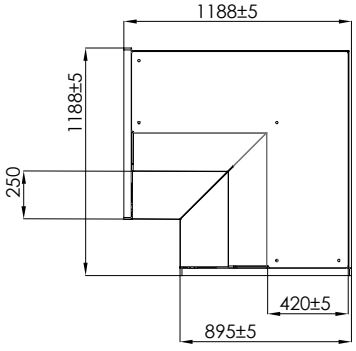
TDMR-0825B

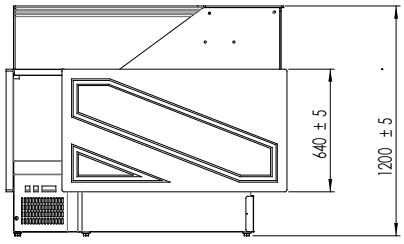






TDMR-08E





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Mr9.5 Series Square Deli, Poultry & Meat Display

- 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

TDMR-0915B



TDMR-0920B



TDMR-0925B



TDMR-E



TDMR-I



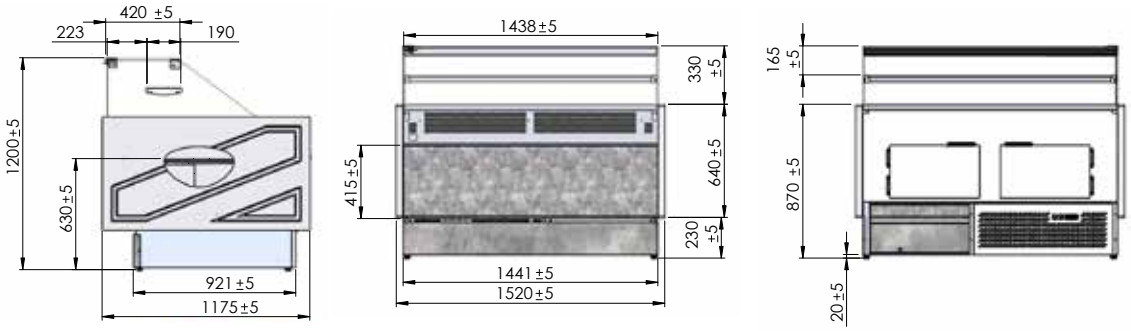
Code	Dimensions (WxDxH mm)	Storage Door	Weight (kg)	Temperature Range ˚C	Ambient/ RH%	Voltage	Power (kW/A)
TDMR-0915B	1520x1175x1230	2	167	0 to +4	30/55	240	1.61/10
TDMR-0920B	2000x1175x1230	2	230	0 to +4	30/55	240	2.19/10
TDMR-0925B	2480x1175x1230	3	250	0 to +4	30/55	240	2.8/15
Corner Unit							
TDMR-I	1469x1469x1230	2	180	0 to +4	25/60	240	1.54/10
TDMR-E	1468x1468x1230	0	180	0 to +4	25/60	240	1.54/10

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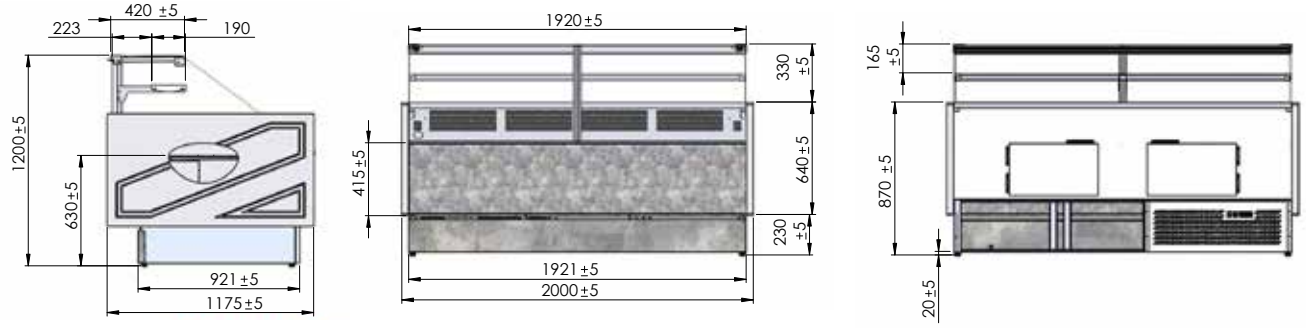
Mr9.5 Series Square Deli, Poultry & Meat Display

TECNODOM spa

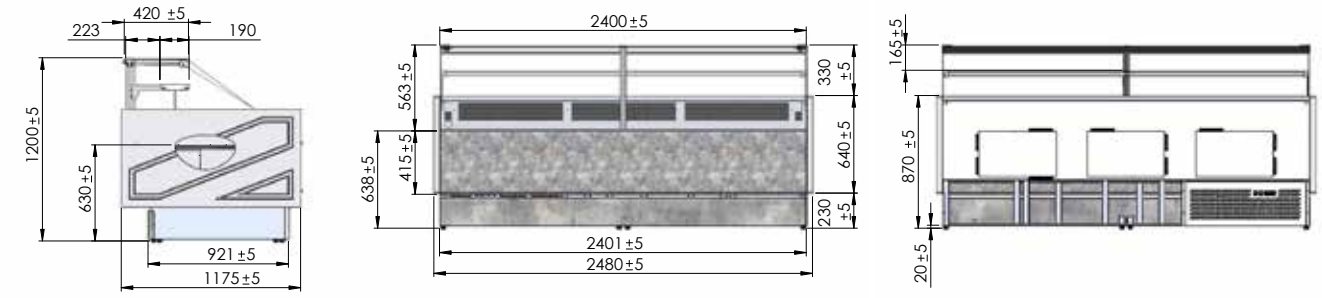
TDMR-0915



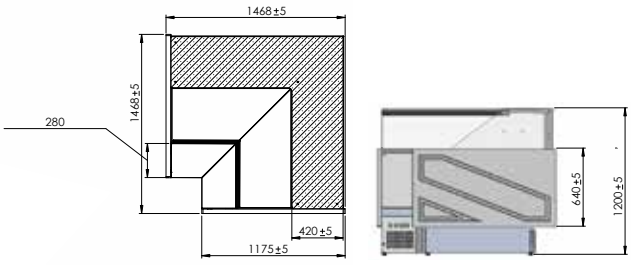
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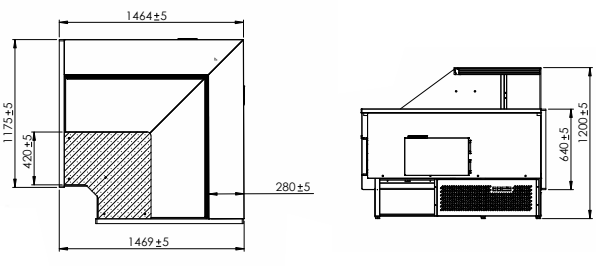
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TDMR-I



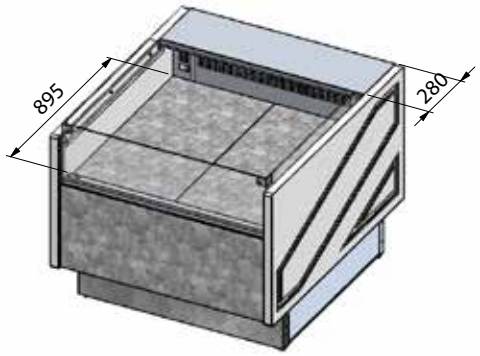
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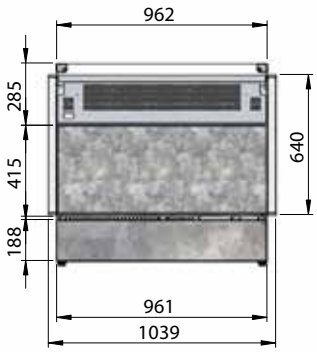


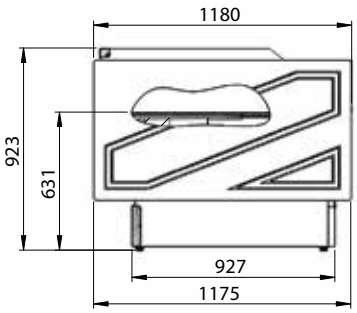
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Square Deli, Poultry & Meat Display Add On Units

TDMR-0910SELF

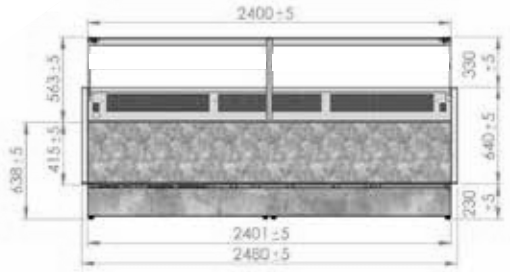


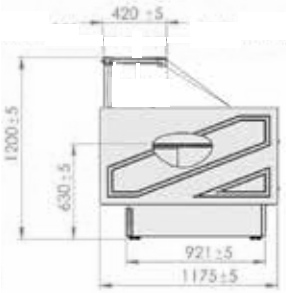




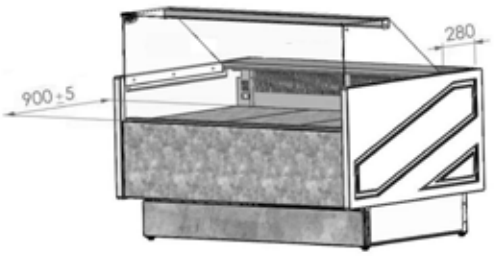
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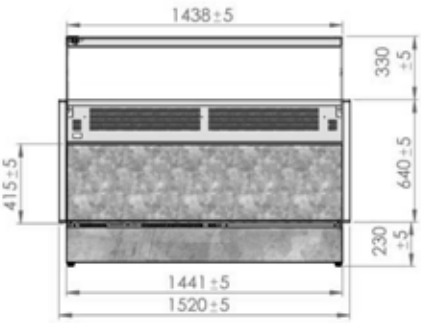


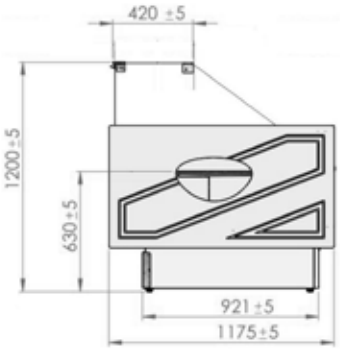




TDMR-0915HB





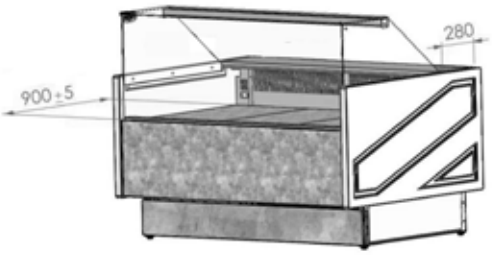


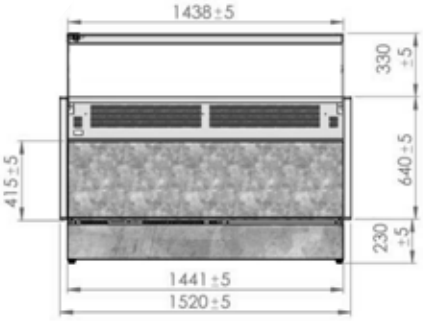
Code	Dimensions (WxDxH mm)	Storage Door	Weight (kg)	Temperature Range ˚C	Ambient/ RH%	Voltage	Power (W)
Remote Unit with Evaporator Coils, Self Serve Model							
TDMR-0910SELF	1039x1175x923	1	120	+2 to +5	32/55	240	50
Remote Unit with Evaporator Coils, Deli Display							
TDMR-0925SG	2480x1175x1200	3	215	+2 to +5	32/55	240	103
Neutral Unit (set for remote installation), with Hot Bain Marie Setup							
TDMR-0915HB	1520x1175x1200	2	160	+65	–	240	4250

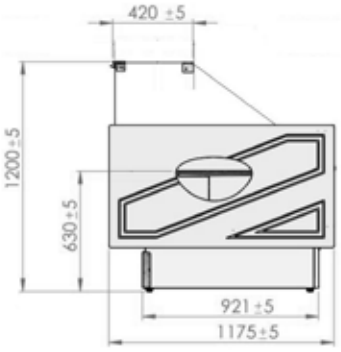
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Square Deli, Poultry & Meat Display Add On Units

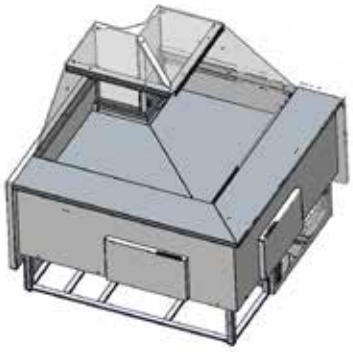
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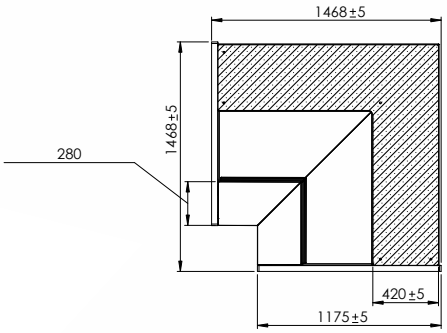


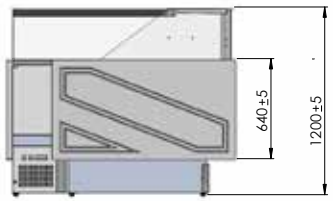




TDMR-ISG

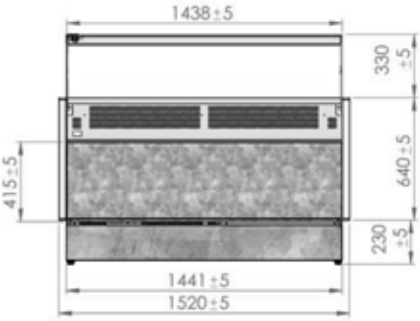


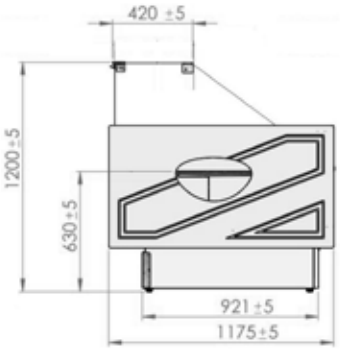




TDMR-0915N







Code	Dimensions (WxDxH mm)	Storage Door	Weight (kg)	Temperature Range ˚C	Ambient/ RH%	Voltage	Power (W/A)
Neutral Unit (set for remote installation), with Dry Hot Plate Setup							
TDMR-0915HP	1520x1175x1200	2	150	+65	–	240	1423
Remote Unit with Evaporator Coils, Corner Display							
TDMR-ISG	1469x1175x1200	2	190	+2 to +5	32/55	240	75
Neutral Unit (set for remote installation), with Light							
TDMR-0915N	1520x1175x1200	2	140	+2 to +5	32/55	240	13 (light only)

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Premium Glass Door Multideck Display Fridge

The DC-B Range offers high-visibility refrigerated storage for packaged goods, beverages, and fresh products — perfect for convenience stores, petrol stations, compact supermarkets, grocery stores, and liquor stores. Panoramic glass sides and doors maximise product display while maintaining consistent, food-safe temperatures across multiple shelf levels.

Designed for modern commercial refrigeration, the unit features a double-glazed, tempered Low-E glass self-closing door for outstanding thermal performance, safety, and user comfort — all in a sleek, contemporary design.

- Energy saving design
- LED lighting on the top and integrated lighting on each shelf
- Adjustable shelf angle: 0° / 7° / 14°
- Self-closing doors
- Low-E glass
- Smaller base design to reduce floor footprint
- Contents are displayed from the front and two sides
- Fan force cooling
- Digital temperature display
- EC fans and Anti-reflex glass door minimize energy consumption
- Pull-out condensing unit to achieve the easiest after-sales operation
- Designed for multiplexing with building joining kits included
- Bright, Clean and Anti-glare
- Natural, eco-friendly refrigerant
- Suitable for dairy and milk drinks, packed meat, vegetables, fruits and hamburgers





DC-125B



DC-187B



DC-250B

Code	Gross Capacity (L)	GEMS Star Rating	Display area (m^2)	Dimensions (WxDxHmm)	Weight (kg)	Temp Range ˚C	Ambient/ RH%	Voltage	Power (W/A)
DC-125B	1292	8	3.14	1250+60x740x2060	260	-1 to +5	25/60	240	550/10
DC-187B	1939	8	4.13	1870+60x740x2060	370	-1 to +5	25/60	240	980/10
DC-250B	2585	8	5.13	2500+60x740x2060	440	-1 to +5	25/60	240	1060/10

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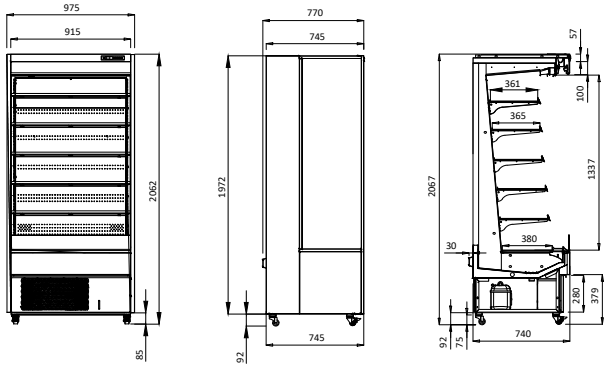
Supermarket Open Beverage Display

The OC Range open multideck beverage display unit offers high-visibility chilled storage, ideal for supermarkets, convenience stores, and cafés. Featuring energy-efficient refrigeration, bright LED lighting, and adjustable shelving, it maximises product presentation while maintaining consistent, temperatures. Its open-front design ensures easy customer access and quick restocking, and studies show that open displays can increase beverage sales by up to 15%

- Smaller base design to reduce floor footprint
- Double layer night blinds for less energy consumption
- Fan force cooling with air curtain
- Illuminated top canopy for advertising
- Streamlined operation
- Adjustable Shelf Angle: 0° / 7° / 14°
- Temperature Class: M2 ideal for most refrigerated drinks
- LED lighting on the top and integrated lighting on each shelf
- Natural, eco-friendly refrigerant

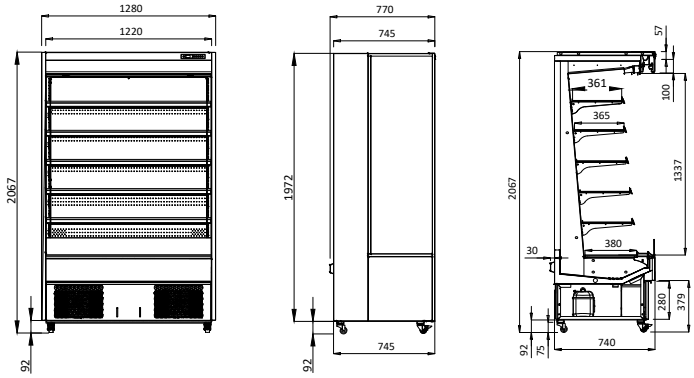
OC-915B





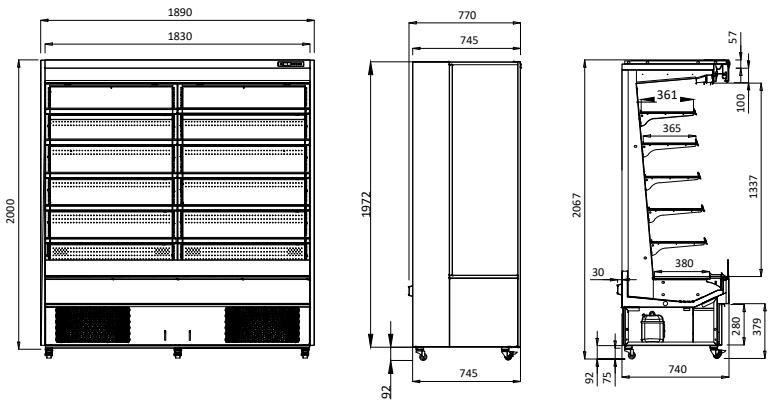
OC-1220B





OC-1830B





Code	Litre	Night Blinds	Display area (m^2)	Dimensions (WxDxHmm)	Weight (kg)	Temperature Range ˚C	Ambient/ RH%	Voltage	Power (W/A)
OC-915B	405	2	1.92	975x770x2067	216	+1 to +7	25/60	240	910/10
OC-1220B	540	2	2.32	1280x770x2067	275	+1 to +7	25/60	240	1390/15
OC-1830B	810	2	3.11	1890x770x2067	330	+1 to +7	25/60	240	1800/15

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Supermarket Open Beverage Display

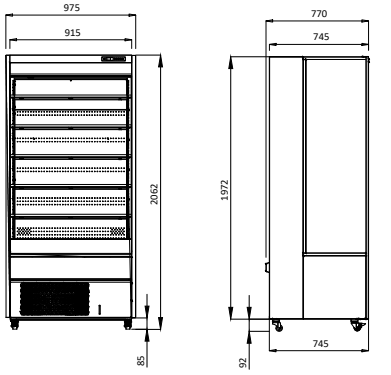
The OC Range open multideck beverage display unit offers high-visibility chilled storage, ideal for supermarkets, convenience stores, and cafés. Featuring energy-efficient refrigeration, bright LED lighting, and adjustable shelving, it maximises product presentation while maintaining consistent, temperatures. Its open-front design ensures easy customer access and quick restocking, and studies show that open displays can increase beverage sales by up to 15%

- Smaller base design to reduce floor footprint
- Double layer night blinds for less energy consumption
- Fan force cooling with air curtain
- Illuminated top canopy for advertising
- Streamlined operation
- Adjustable Shelf Angle: 0° / 7° / 14°
- Temperature Class: M2 ideal for most refrigerated drinks
- LED lighting on the top and integrated lighting on each shelf
- Natural, eco-friendly refrigerant

ON DEMAND

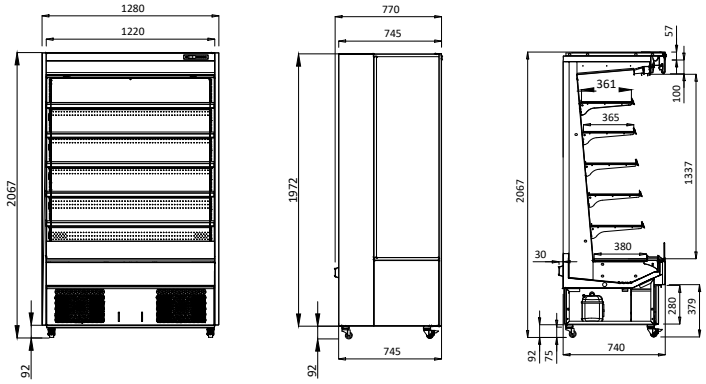
OC-915





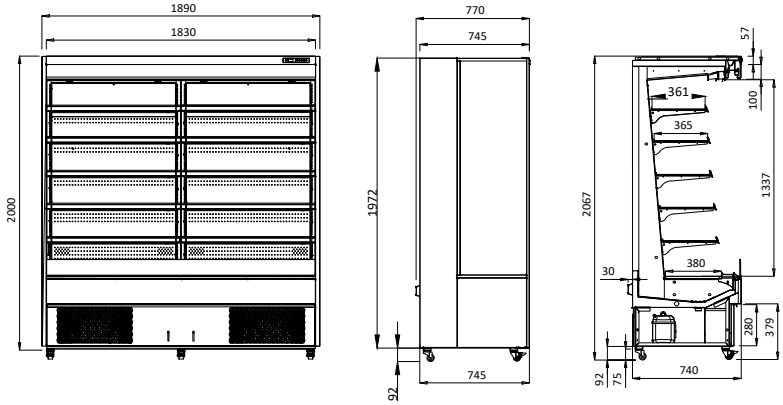
OC-1220





OC-1830





Code	Litre	Night Blinds	Display area (m^2)	Dimensions (WxDxHmm)	Weight (kg)	Temperature Range ˚C	Ambient/ RH%	Voltage	Power (W/A)
OC-915	405	2	1.92	975x770x2067	216	+1 to +7	25/60	240	910/10
OC-1220	540	2	2.32	1280x770x2067	275	+1 to +7	25/60	240	1390/15
OC-1830	810	2	3.11	1890x770x2067	330	+1 to +7	25/60	240	1800/15

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Open Top Beverage Display Fridge/Cooler

- Great to put under or near cash register – maximises point-of-sale impulse purchases and makes it easy for staff to restock without leaving the counter
- Dynamic fan-forced cooling system – ensures consistent, even cooling throughout the cabinet, keeping beverages perfectly chilled at all times
- Natural and eco-friendly refrigerant – reduces environmental impact while delivering reliable refrigeration performance
- With LED display for inside temperature & defrost timer – allows quick, accurate monitoring and simple control over operation
- Full LED illumination for attraction and display – enhances product visibility, drawing customer attention to chilled drinks.
- User-friendly self-evaporation stainless steel water tray – eliminates manual water disposal and resists corrosion for long-term hygiene.
- 4 wheels and fixed position bolts – easy to move for cleaning or rearranging, then lock securely in place for stability.
- Easy-maintenance condenser dust-proof mesh for easy cleaning – helps maintain performance and prolongs equipment life.
- Open-top design – provides quick grab-and-go access to products, improving service speed and customer convenience.
- Compact footprint – ideal for maximising sales in smaller retail or hospitality spaces
- Energy-efficient design – helps lower power consumption and reduce running costs.

NEW PRODUCT



Code	Capacity (L)	Dimensions (WxDxH mm)	Weight (kg)	Temperature Range ˚C	Voltage	Power (W/A)
WN-DC120	120	600x838x900	81	+2 to +8	240	536/10

Grab & Go Hot Or Cold Cabinet

Perfect for cafes, convenience stores, and workplaces, this grab-and-go cabinet blends functionality, efficiency, and style to elevate your food service offering.

- Embraco Compressor ensures robust, consistent cooling/heating performance for reliable 24/7 operation. (Excluding the hot cabinet)
- Intelligent temperature control with a precision-driven smart thermostat
- 360° surround air-cooling, equipped with a high-efficiency air circulation system that distributes temperatures evenly across all shelves, eliminating hot/cold spots
- Copper-aluminium evaporator with aluminium fins for superior heat transfer
- Auto-defrost function and hassle-free maintenance with automatic defrosting, reducing manual upkeep and ensuring uninterrupted performance
- Engineered for energy savings without compromising performance, aligning with Australian energy efficiency standards to lower operational costs
- Constructed with electro-galvanized steel, food-grade stainless steel, and a sleek matte black finish, combining corrosion resistance with modern aesthetics
- Double-Pane Side Glass – high-transparency, insulated double-glazed panels enhance product visibility while minimising heat loss, keeping contents at ideal temperatures
- Four adjustable shelves provide ample capacity for a variety of snacks, beverages, or meals, maximising display flexibility for busy retail environments

NEW PRODUCT

DC-900C

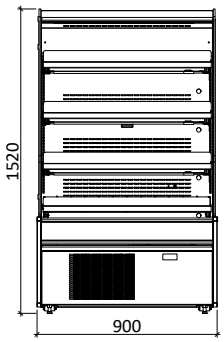


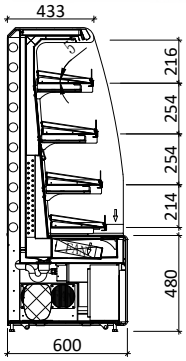
DC-900CH

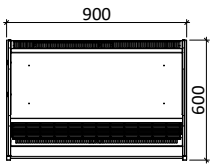


DC-900H









Code	GEMS Star Rating	Gross Capacity (L)	Net Capacity (L)	Dimensions (WxDxH mm)	Weight (kg)	Temperature Range ˚C	Voltage	Power (kW/A)
DC-900C	4	253	202	900x600x1520	131	+3 to +8	240	1.16/10
DC-900CH	4	253	202	900x600x1520	141	+3 to +8 / +50 to +60	240	1.5/10
DC-900H	-	253	202	900x600x1520	103	+50 to +60	240	1.0/10

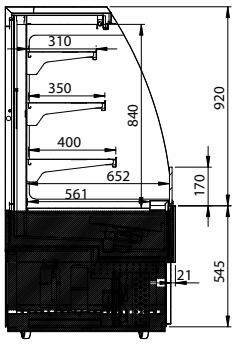
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Grab & Go Evo Self-Serve Display

- Ideal for placement in narrow spaces
- Efficient and reliable refrigeration system
- Easy installation
- Low energy consumption and low environmental impact
- Tempered side glass with double glazing and air deflector glass
- Perforated back and interior ceiling for improved air circulation
- Removable lower display shelves
- 3 Stainless steel adjustable shelves
- LED lighting on the ceiling and each of the 3 shelves
- Electronic control panel
- Off-cycle defrosting
- Suitable for displaying gastronomy items, packaged snacks and pastries, beverages, cold cuts, and dairy products
- Four lockable castors

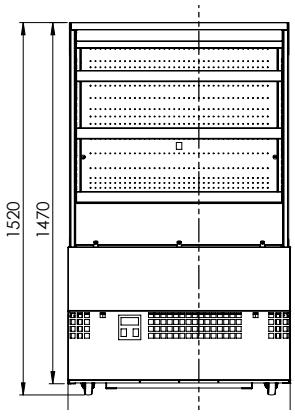




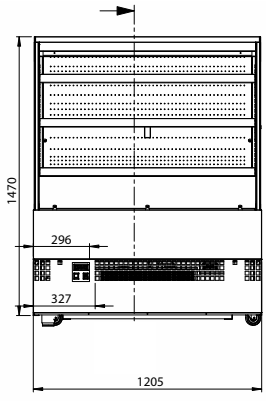


SEZIONE C-C

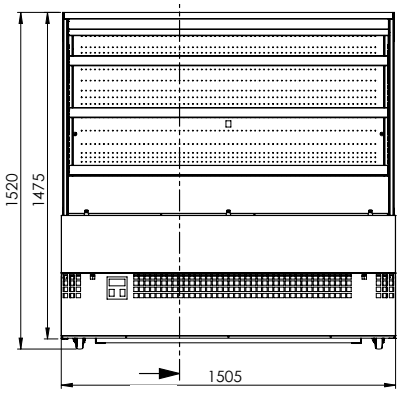
TDEVO-090S



TDEVO-120S



TDEVO-150S



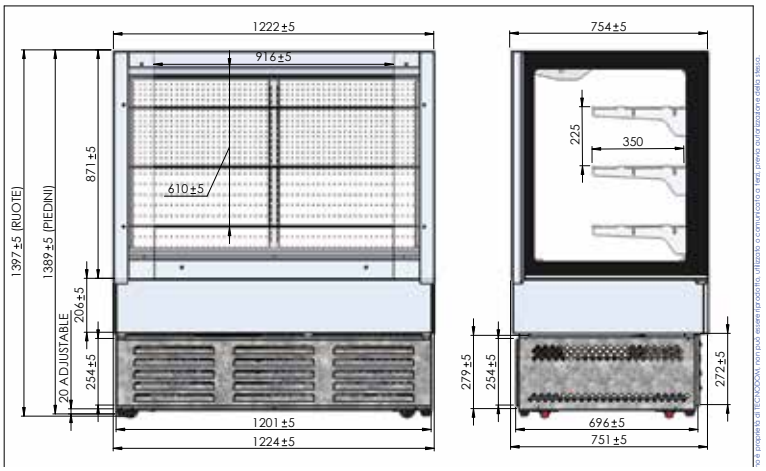
Code	Display Surface (m^2)	Dimensions (WxDxH mm)	Weight (kg)	Temperature Range ˚C	Ambient/ RH%	Voltage	Power (kW/A)
TDEVO-090S	1.41	905x800x1520	165	+3 to +5	30/55	240	1.266/10
TDEVO-120S	1.94	1205x800x1520	195	+3 to +5	30/55	240	1.15/10
TDEVO-150S	2.43	1505x800x1520	239	+3 to +5	30/55	240	1.496/10

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Grab & Go Evo Self-Serve Display

- Innovative refrigeration system with air curtain
- Elegant design suitable for any concept design
- 1,75 m² Display surface
- Top, side and rear external tempered double-glazed glass
- Tempered glass deflectors
- 3 adjustable tempered glass shelves, 350mm depth
- Plexiglass rear internal profile for the best visibility of the products (granting a fast supply)
- Drilled internal top and back side for a better air circulation
- 2 vertical LED lighting installed on both sides
- Electronic control panel
- High-density CFC-free polyurethane insulation
- Easily accessible condensing unit and compressor at the bottom
- Ventilated refrigeration system
- Removable bottom trays
- Automatic water evaporation system
- Timed defrosting
- Suitable for displaying: Gastronomy, packaged snack and pastry, beverage and snack
- Interior and exterior in black





Code	Dimensions (WxDxH mm)	Weight (kg)	Temperature Range °C	Ambient/ RH%	Voltage	Power (W/A)
TDEVO-120V	1224x754x1389	195	+3 to +5	30/55	240	880/10

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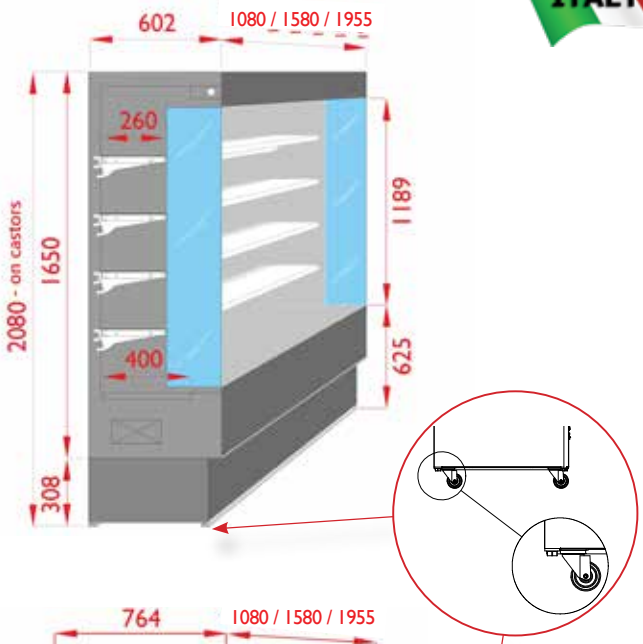
Vulcano Supermarket Display

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

MADE IN ITALY

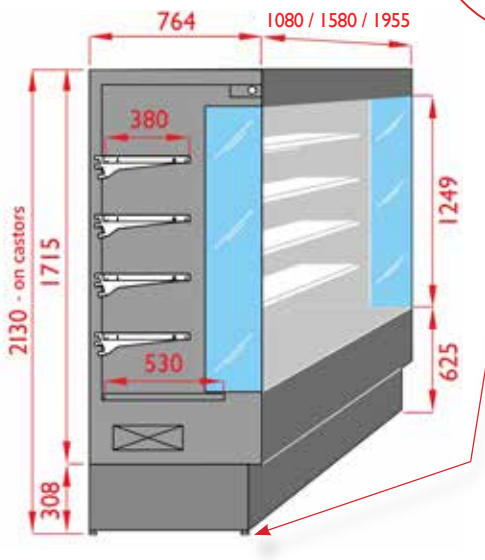
TDVC60-CA-100





TDVC80-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	1220/10
TDVC60-CA-125	1330x602x1970	170	0 to +2	30/60	240	1370/10
TDVC60-CA-150	1580x602x2080	225	0 to +2	30/60	240	1520/15
TDVC60-CA-187	1955x602x2080	255	0 to +2	30/60	240	1850/20
764mm Deep						
TDVC80-CA-100	1080x764x2135	180	0 to +2	30/60	240	2275/10
TDVC80-CA-150	1580x764x2135	240	0 to +2	30/60	240	2721/15
TDVC80-CA-187	1955x764x2135	280	0 to +2	30/60	240	4070/15+10

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

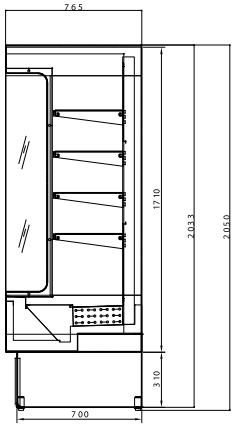
Vulcano Supermarket Display

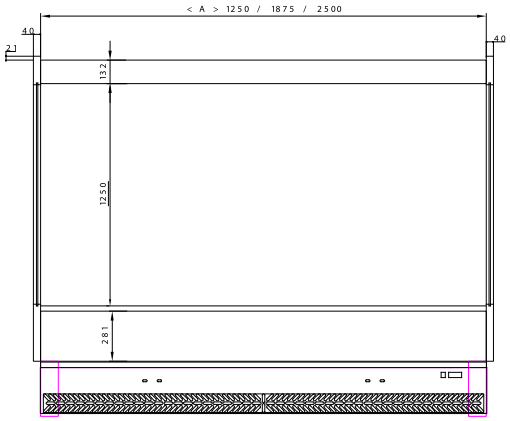
- Easy to install and lower maintenance cost
- Ventilated Cooling System
- Castors
- Built-in condensing unit
- Fitted with Automatic water Evaporation system with Stainless Steel Serpentine (CG)
- Climate Class 4, Ambient of 30°C with 55% RH
- 2 plugs (one extra, separate circuit for the tropical tundish), 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







TDVB80-CA-250

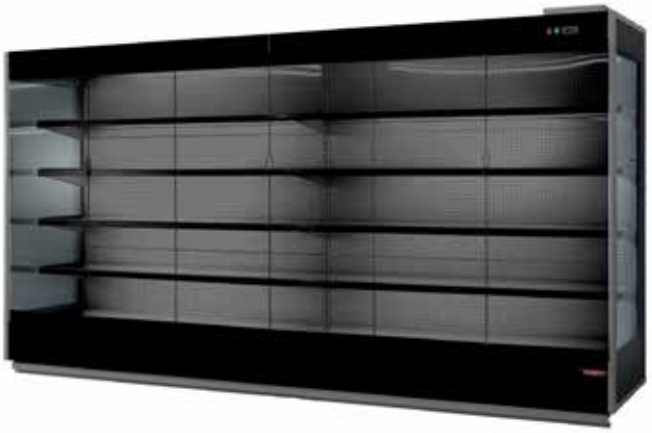


Code	Dimensions (WxDxH mm)	Weight (kg)	Temperature Range ˚C	Ambient/ RH%	Voltage	Power (W/A)
TDVB80-CA-125	1330x900x2130	210	0 to +4	30/55	240	1830W + 1000W (2 x 10Amp)
TDVB80-CA-187	1955x900x2130	280	0 to +4	30/55	240	3100W + 1000W (1 x 15Amp + 1 x 10Amp)
TDVB80-CA-250	2580x900x2130	400	0 to +4	30/55	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

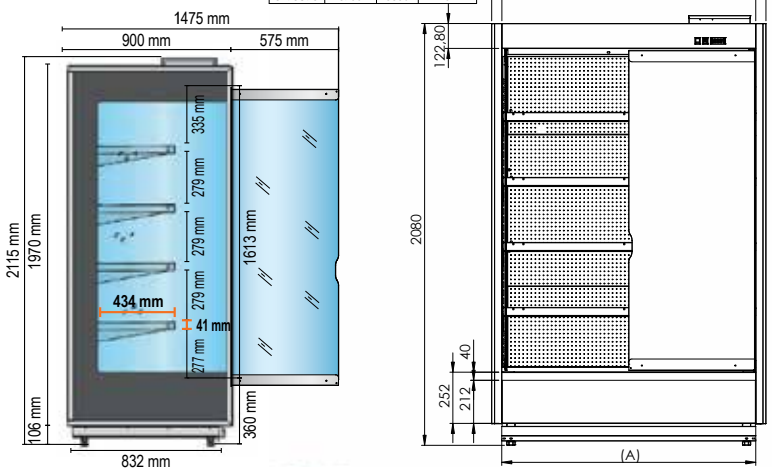
Stromboli Multideck Display with Doors

- Hinged door
- Compact but with a large display area
- Suitable for large retail outlets
- Italian technology, design and production
- Easy installation
- Four legs
- Optimised cleaning system
- Low energy consumption and low environmental impact
- Belly made without the use of CFC
- Type of defrost: Electric with heating element
- Fan Forced
- Tempered double glazing glass (thickness 30 mm)
- 434mm deep shelf
- 279mm gap between each shelf
- Electronic control panel
- LED lights at ceiling top and each shelf
- Transparent glass side wall to max the product display





COD.	A	B	Nr. PORTE (DOOR)
ST90125	1250	1350	2
ST90187	1875	1975	3
ST90250	2500	2600	4
ST90375	3750	3850	6







Code	Net Volume (m3)	Door	Display area (m²)	Dimensions (WxDxH mm)	Weight (kg)	Temperature Range ˚C	Ambient/ RH%	Voltage	Power (kW/A)
TDST90-CA-125BD	2.387	2	2.92	1350x900x2115	200	0 to +2	30/55	240	0.75/10
TDST90-CA-187BD	3.58	3	4.34	1975x900x2115	300	0 to +2	30/55	240	1.12/10
TDST90-CA-250BD	4.774	4	5.84	2600x900x2115	400	0 to +2	30/55	240	1.5/10
TDST90-CA-375BD	7.161	6	8.68	3850x900x2115	600	0 to +2	30/55	240	2.25/10

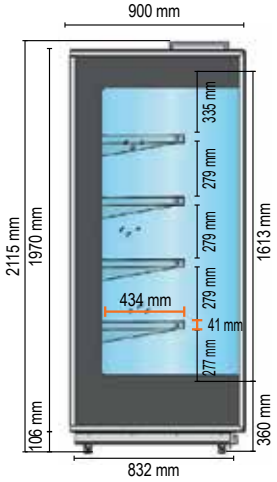
Prices and specifications are subject to change without notice. Pictures are for illustrative purpose and final product may differ

Stromboli Multideck Open Display

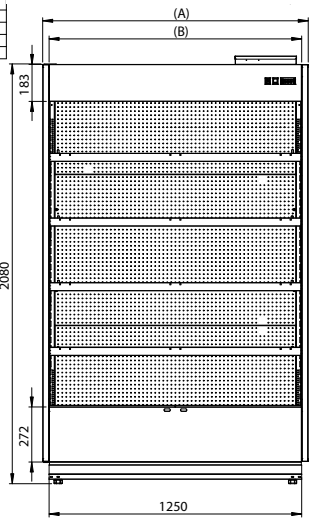
- Night blinds
- Compact but with a large display area
- Suitable for large retail outlets
- Italian technology, design and production
- Easy installation
- Four legs
- Optimised cleaning system
- Low energy consumption and low environmental impact
- Belly made without the use of CFC
- Type of defrost: Electric with heating element
- Fan Forced
- Tempered double glazing glass (thickness 30 mm)
- 434mm deep shelf
- 279mm gap between each shelf
- Electronic control panel
- LED lights at ceiling top and each shelf
- Transparent glass side wall to max the product display







CODICE	A	B	N° PORTE (DOOR)
ST90125	1250	1314	-
ST90187	1875	1939	-
ST90250	2500	2564	-
ST90375	3750	3814	-







Code	Net Volume (m3)	Display area (m^2)	Dimensions (WxDxH mm)	Weight (kg)	Temperature Range ˚C	Ambient/ RH%	Voltage	Power (kW/A)
TDST90-CA-125B	2.387	2.92	1314x900x2115	200	0 to +2	30/55	240	0.75/10
TDST90-CA-187B	3.58	4.34	1939x900x2115	300	0 to +2	30/55	240	1.12/10
TDST90-CA-250B	4.774	5.84	2564x900x2115	400	0 to +2	30/55	240	1.5/10
TDST90-CA-375B	7.161	8.68	3814x900x2115	600	0 to +2	30/55	240	2.25/10

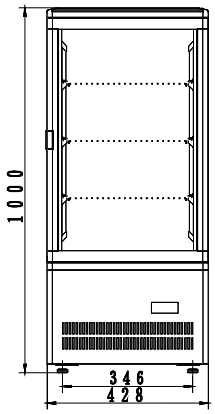
Benchtop Glass Door Beverage Fridge

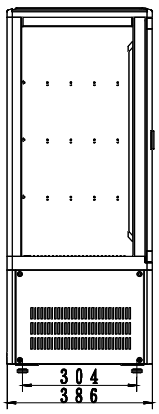
- LED lighting
- Double glazed
- Fan-forced evaporator cooling
- Digital temp. controls & read-out
- Adjustable shelves
- Auto defrost
- Self evaporating drainage
- Insulation is CFC & HCFC free

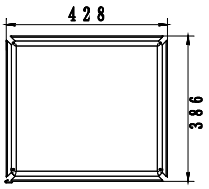
2+2 YEARS WARRANTY 4 YEAR WITH PRODUCT REGISTRATION*

AMBIENT 32°C









Code	GEMS Star Rating	Gross Capacity (L)	Net Capacity (L)	Dimensions (WxDxH mm)	Weight (kg)	Temperature Range ˚C	Ambient/ RH%	Voltage	Power (W/A)
TCBD78W (White)	7	78	63	428x386x1000	39	+2 to +8	32/60	240	160/10
TCBD78B (Black)	7	78	63	428x386x1000	39	+2 to +8	32/60	240	160/10

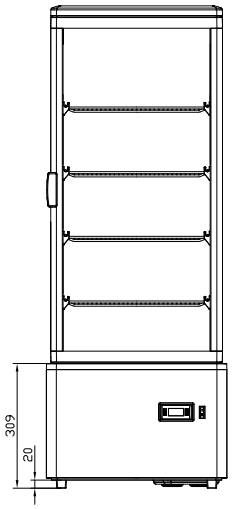
Benchtop Glass Door Beverage Fridge

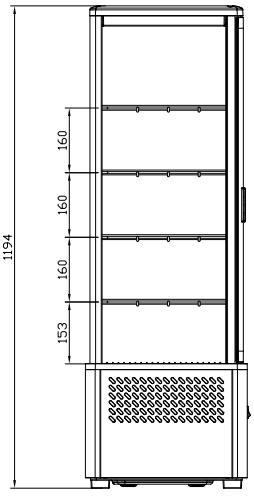
- LED lighting
- Double glazed
- Fan-forced evaporator cooling
- Digital temp. controls
- Adjustable shelves
- Auto defrost
- Self evaporating drainage
- Insulation is CFC & HCFC free
- 10 star energy rating

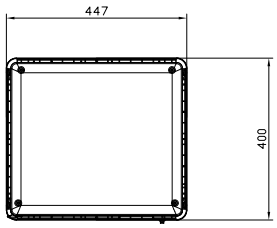
2+2 YEARS WARRANTY 4 YEAR WITH PRODUCT REGISTRATION*

TCBD108L









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

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

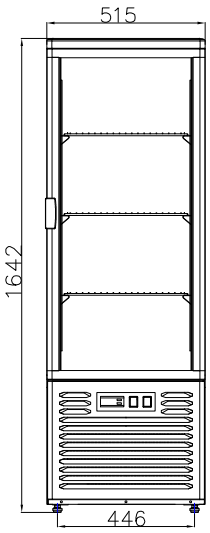
Upright Glass Door Beverage Fridge

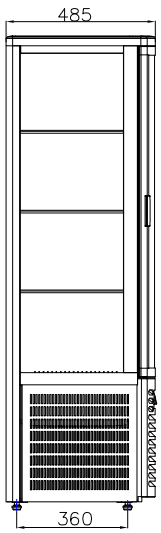
- LED lighting
- Double glazed
- Fan-forced evaporator cooling
- Digital temp. controls & read-out
- Adjustable shelves
- Auto defrost
- Self evaporating drainage
- Insulation is CFC & HCFC free

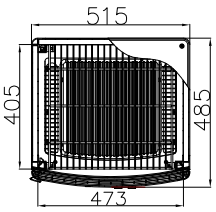
2+2 YEARS WARRANTY 4 YEAR WITH PRODUCT REGISTRATION

AMBIENT 32°C







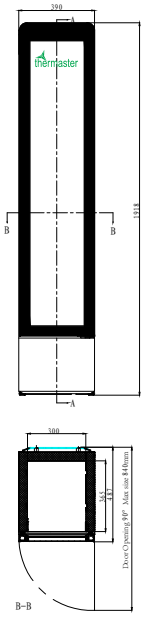


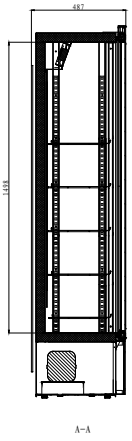
Code	GEMS Star Rating	Gross Capacity (L)	Net Capacity (L)	Dimensions (WxDxH mm)	Weight (kg)	Temperature Range ˚C	Ambient/ RH%	Voltage	Power (W/A)
LSC235	7	220	168	515x485x1618	70	+2 to +8	32/60	240	260/10

SlimFit Upright Glass Door Beverage Fridge

- Digital display and controller
- Dual lighting system with independant light switch
- Recessed handle design
- Aluminium alloy curved door frame
- Adjustable shelving – Flexible configuration options
- Lockable design
- Fan-forced cooling system with auto-defrosting and self-evaporatiion
- Dust-resistant protection for easier compressor maintenance
- Door is not reversible, left hinge opening available on request







Code	Gross Capacity (L)	Net Capacity (L)	Dimensions (WxDxH mm)	Weight (kg)	Temperature Range ˚C	Ambient/ RH%	Voltage	Power (W/A)
LG166FA	166	144	390x487x1918	58	0 to +10	32/60	240	200/10

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

HIPS Beverage Fridge

The Upright Glass Door HIPS Beverage Fridge integrates a variety of high-quality features. Its exterior, made of black painted steel, is stylish, attractive, and durable. The LED lighting design is energy-efficient, providing a clear and bright interior view. The efficient cooling system ensures long-lasting and stable cooling performance and excellent energy efficiency.

The device features a frost-free design and a self-evaporation system, making it more convenient and worry-free to use. Combining practical and user-friendly operation functions with safe and efficient performance ensures outstanding performance in commercial environments.

- Durable HIPS Interior Liner resists cracking and chipping from daily commercial use
- Hygienic HIPS Surface easy to clean, odour-resistant, and food-safe
- Lightweight construction contributes to lower unit weight and easier handling
- Digital control and temperature display
- Double glazed, external tempered glass
- Fan-forced cooling
- Frost free design
- Natural and eco-friendly refrigerant
- Slimmer size without compromising on loading quantity
- Auto evaporation
- 10 Star GEMS Rating
- Condensation barrier
- 2 Casters & 2 Feet
- 20kg shelf capacity
- Bright, clean and anti-glare embedded LED ceiling light
- Door is not reversible, left hinge opening available on request

NEW PRODUCT

SDC-178B
Perfect height for shopping centres and kiosks







Code	GEMS Star Rating	Gross Capacity (L)	Net Capacity (L)	Dimensions (WxDxH mm)	Weight (kg)	Temp. Range ˚C	Ambient/ RH%	Voltage	Power (W/A)
SDC-178B	10	200	178	540x560x1325	39	+2 to +7	35/75	240	180/10
SDC-258B	10	280	258	540x560x1725	47	+2 to +7	35/75	240	240/10
SDC-343B	10	380	343	595x607x1876	60	+2 to +7	35/75	240	300/10

Allow 100mm clearance for installation, all vents must be left clear.
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Upright Glass Door Beverage Fridge

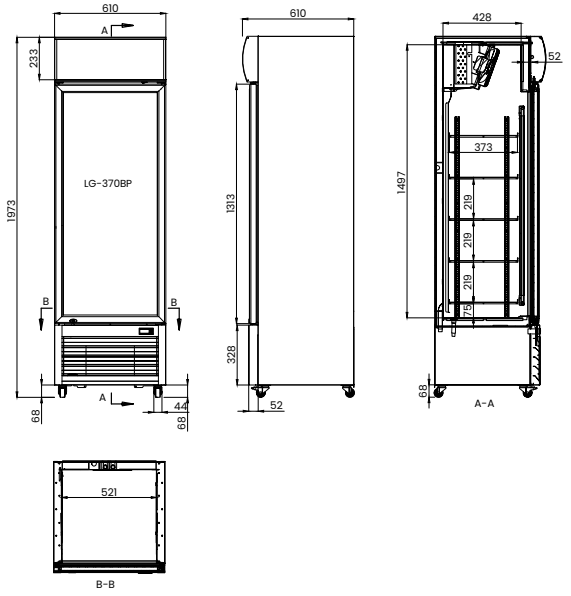
- Digital temp. control & read-out
- Forced air circulation
- Evaporative drainage
- Natural and eco-friendly refrigerant
- Interior LED lights
- 4 castors, 2 with brakes
- Double glazing tempered glass
- 4 adjustable levels of shelving
- Self closing doors
- 7 Star Energy Rating

2+2 YEARS WARRANTY 4 YEAR WITH PRODUCT REGISTRATION*

AMBIENT 38°C

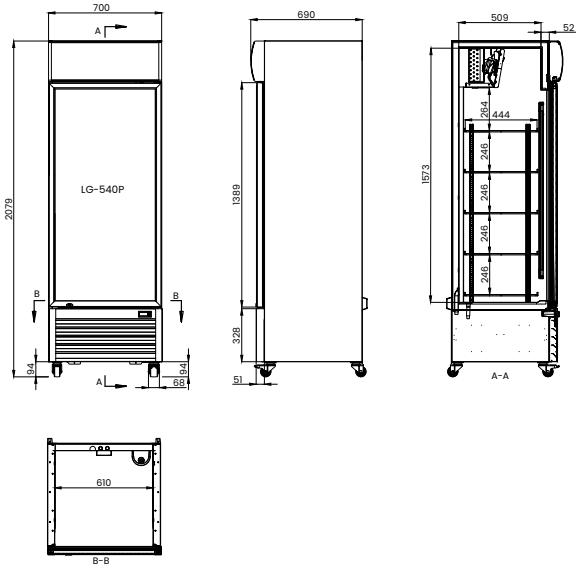
LG-370P/LG-370BP





LG-540P / LG-540BP





Code	GEMS Star Rating	Gross Capacity (L)	Net Capacity (L)	Dimensions (WxDxH mm)	Weight (kg)	Temperature Range ˚C	Ambient/ RH%	Voltage	Power (W/A)
LG-370P (White)	9	370	335	610x610x1973	72	+2 to +7	38/65	240	268/10
LG-370BP (Black)	9	370	335	610x610x1973	72	+2 to +7	38/65	240	268/10
LG-540P (White)	9	495	530	700x690x2079	83	+2 to +8	38/65	240	310/10
LG-540BP (Black)	9	495	530	700x690x2079	83	+2 to +8	38/65	240	310/10

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

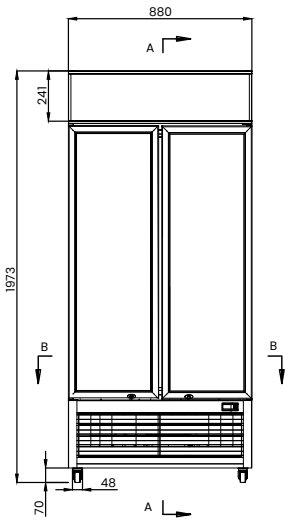
- LED lighting
- Digital temp. control & read-out
- Fan-forced evaporator cooling
- Self evaporating drainage
- Auto defrost
- Castors
- Double glazed doors
- Self-closing doors with locks
- Light box
- 4 shelves plus floor
- Natural and eco-friendly refrigerant

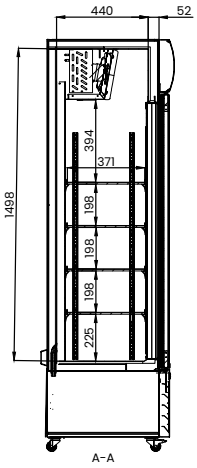
2+2 YEARS WARRANTY 4 YEAR WITH PRODUCT REGISTRATION*

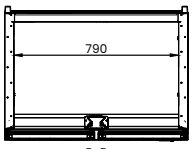
AMBIENT 38°C

LG-580P/LG-580BP



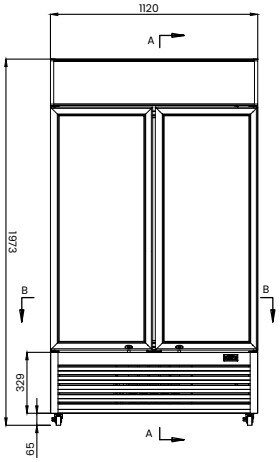


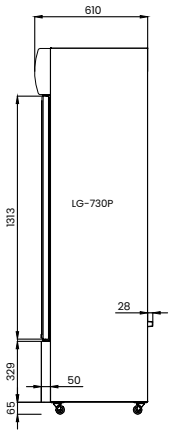


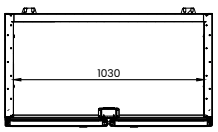


LG-730P / LG-730BP









Code	GEMS Star Rating	Gross Capacity (L)	Net Capacity (L)	Dimensions (WxDxH mm)	Weight (kg)	Temp. Range ˚C	Ambient/ RH%	Voltage	Power (W/A)
LG-580P (White)	7	568	487	880x610x1973	96.5	+2 to +8	38/65	240	349/10
LG-580BP (Black)	7	568	487	880x610x1973	96.5	+2 to +8	38/65	240	349/10
LG-730P (White)	7	730	670	1120x610x1973	113	+2 to +8	38/65	240	450/10
LG-730BP (Black)	7	730	670	1120x610x1973	113	+2 to +8	38/65	240	450/10

Allow 100mm clearance for installation, all vents must be left clear.
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Upright Glass Door Beverage Fridge

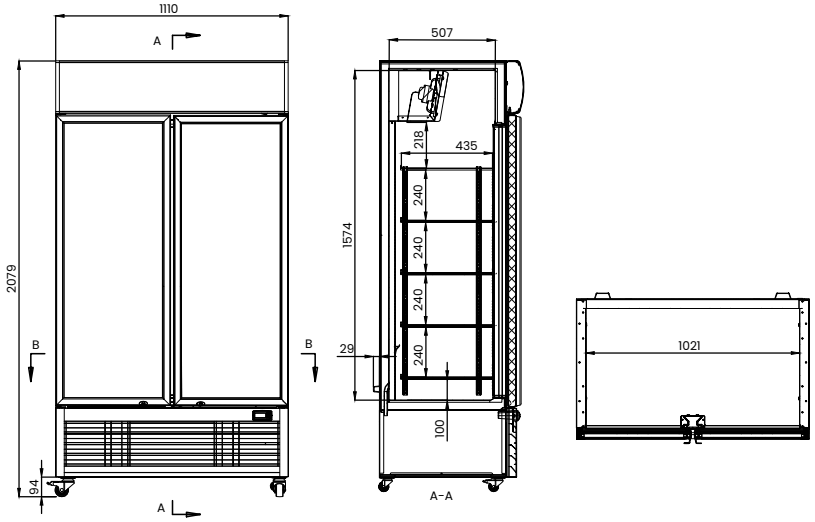
- LED lighting
- Embraco compressor
- Digital temp. control & read-out
- Fan-forced evaporator cooling
- Self evaporating drainage
- Auto defrost
- Castors
- Double glazed doors
- Self-closing doors with locks
- Light box
- 5 levels of display
- Natural and eco-friendly refrigerant

2+2 YEARS WARRANTY 4 YEAR WITH PRODUCT REGISTRATION*

AMBIENT 38°C

LG-1000P / LG-1000BP



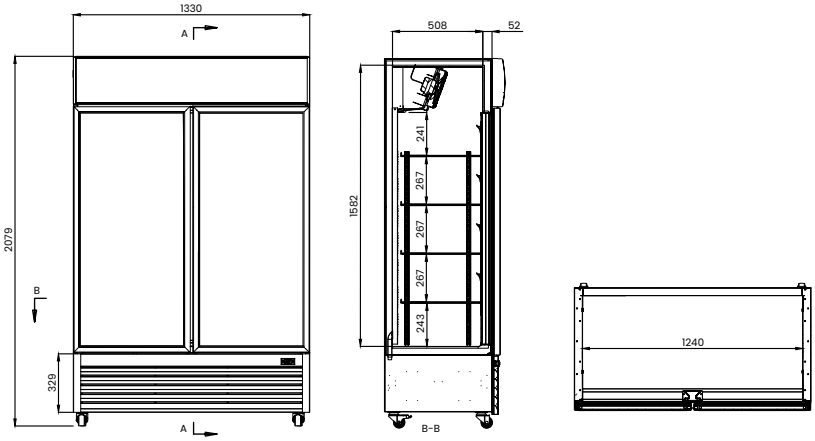


LG-1000SDBP



LG-1200P





Code	GEMS Star Rating	Gross Capacity (L)	Net Capacity (L)	Dimensions (WxDxH mm)	Weight (kg)	Temp. Range °C	Ambient/ RH%	Voltage	Power (W/A)
LG-1000P (White)	8	885	825	1110x690x2079	123	+2 to +8	38/65	240	470/10
LG-1000BP (Black)	8	885	825	1110x690x2079	123	+2 to +8	38/65	240	470/10
LG-1000SDBP (Sliding door, Black)	8	862	803	1110x690x2079	126	+2 to +8	38/65	240	470/10
LG-1200P (White)	8	1075	1000	1330x690x2079	132	+2 to +8	38/65	240	480/10
LG-1200BP (Black)	8	1075	1000	1330x690x2079	132	+2 to +8	38/65	240	480/10

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

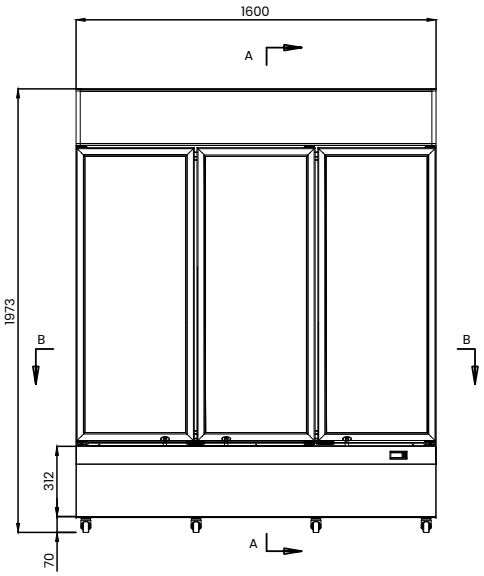
- Illuminated canopy
- LED Lighting
- Easy adjustable shelves
- Self-closing glass door
- External door handle
- 2 layer tempered door glass
- White powder coated steel plate
- Automatic defrost and condensate evaporation
- Lock & key
- Natural and eco-friendly refrigerant
- Heavy duty castors with brake
- Digital Temperature controller
- 12 Shelves

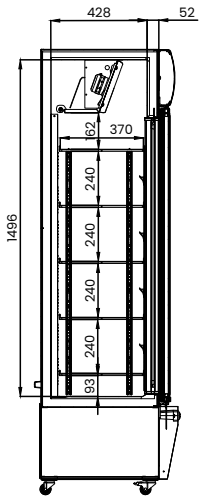
2+2 YEARS WARRANTY 4 YEAR WITH PRODUCT REGISTRATION

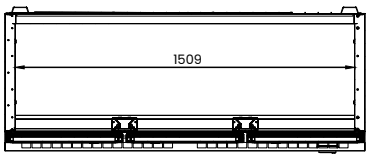
AMBIENT 38°C











Code	GEMS Star Rating	Gross Capacity (L)	Net Capacity (L)	Dimensions (WxDxH mm)	Weight (kg)	Temp. Range ˚C	Ambient/ RH%	Voltage	Power (W/A)
LG-1203P (White)	6	1065	975	1600x610x1973	157	+2 to +8	38/65	240	555/10
LG-1203BP (Black)	6	1065	975	1600x610x1973	157	+2 to +8	38/65	240	555/10

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 Freezer

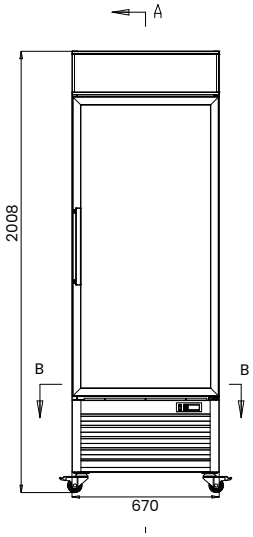
- Slimmer glass door frame for maximum product visibility
- Triple-glazed with heat film
- Self-closing doors
- Natural and eco-friendly refrigerant
- Light box
- Auto-defrost
- 5 shelves on each door
- LED lightening
- Digital temperature display
- Fan force cooling
- Castors

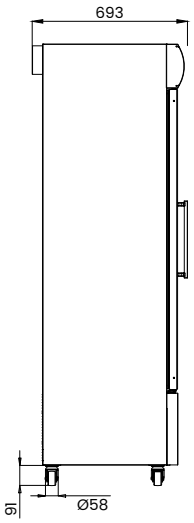
2+2 YEARS WARRANTY 4 YEAR WITH PRODUCT REGISTRATION

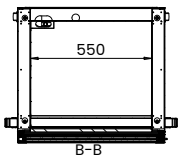
AMBIENT 25°C

LG-400PF



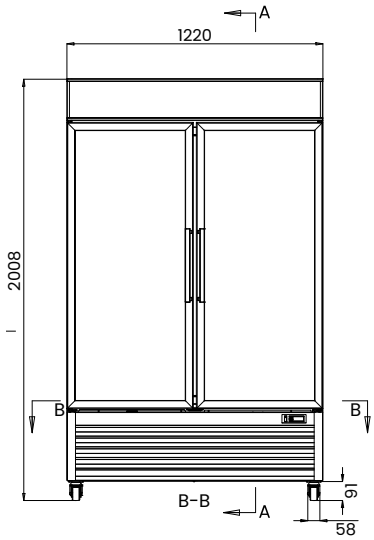


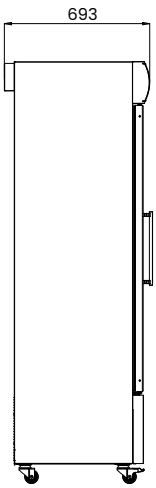


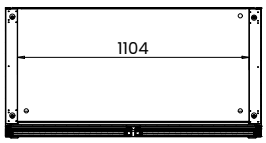


LG-800PF









Code	GEMS Star Rating	Gross Capacity (L)	Net Capacity (L)	Dimensions (WxDxH mm)	Weight (kg)	Temp. Range ˚C	Ambient/ RH%	Voltage	Power (W/A)
Single door									
LG-400PF	3	400	343	670x693x2008	110	-22 to -18	25/60	240	800/10
Double door									
LG-800PF	2	800	684	1220x693x2008	189	-22 to -18	25/60	240	1500/10

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

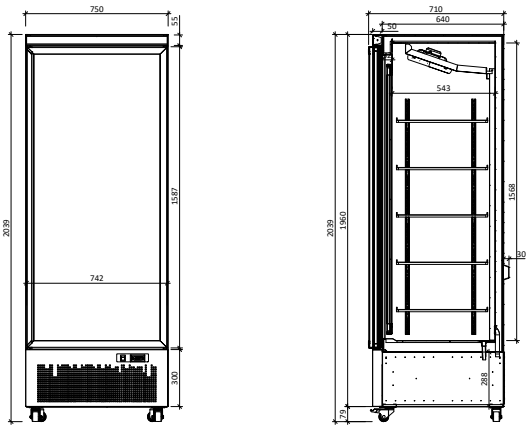
- Forced air circulation
- Adjustable shelves
- Interior LED lights
- Powder coated interior
- Universal wheels
- Double glazing tempered glass
- Self closing door
- Door locks
- Self evaporating drip tray
- Aluminium door frame & handle
- Natural and eco-friendly refrigerant



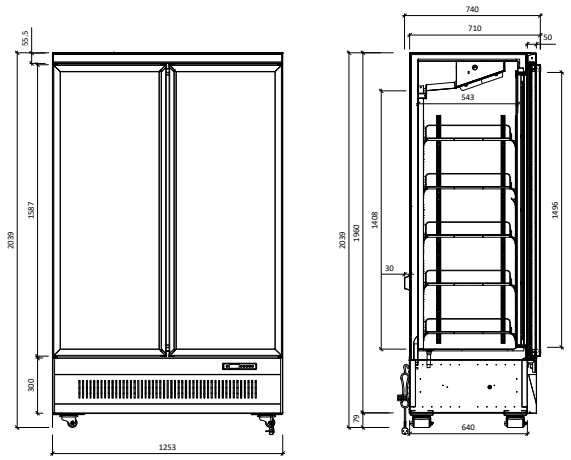


AMBIENT 38°C

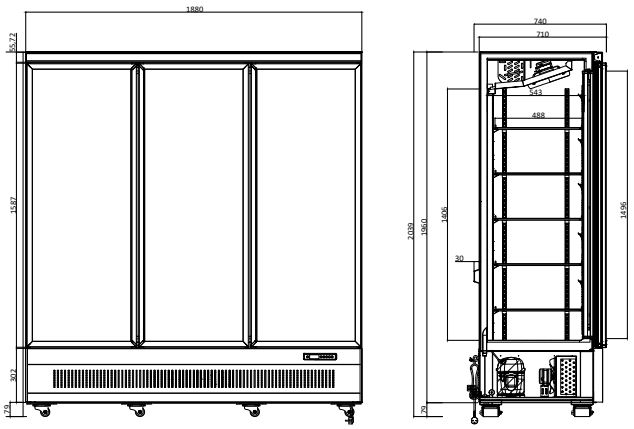
LG-600GBM



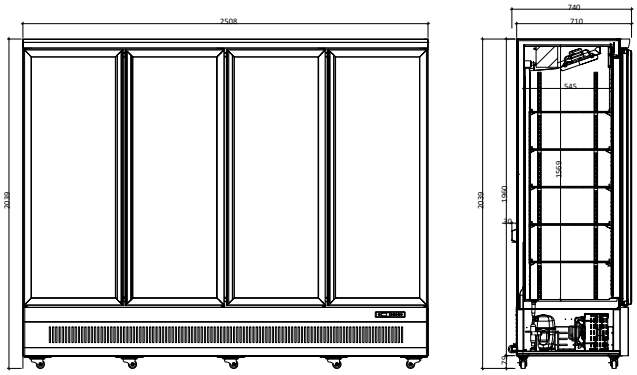
LG-1000GBM



LG-1500GBM



LG-2200GBM



Code	Doors	GEMS Star Rating	Gross Capacity (L)	Net Capacity (L)	Dimensions (WxDxH mm)	Weight (kg)	Temp. Range ˚C	Ambient/ RH%	Voltage	Power (W/A)
LG-600GBM	1	8	636	579	750x740x2039	130	+2 to +8	38/65	240	460/10
LG-1000GBM	2	8	1117	1013	1253x740x2039	179	+2 to +8	38/65	240	460/10
LG-1500GBM	3	6	1718	1552	1880x740x2039	207.5	+2 to +8	38/65	240	700/10
LG-2200GBM	4	6	2319	2092	2508x740x2039	360	+2 to +8	38/65	240	920/10

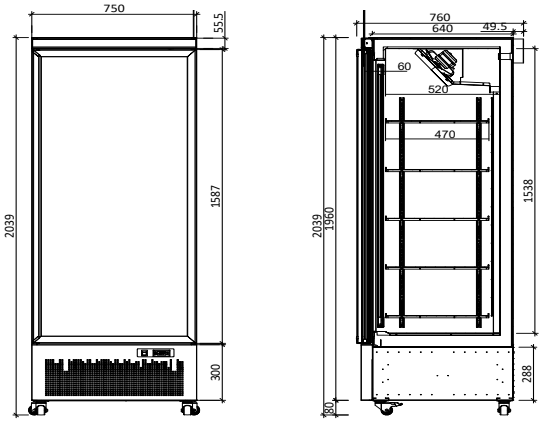
Allow 100mm clearance for installation, all vents must be left clear.
Prices and specifications are subject to change without notice. Pictures are for illustrative purpose and final product may differ

Glass Door Supermarket Freezers

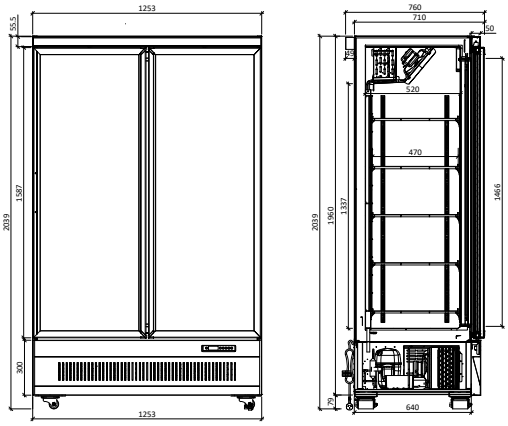
- Forced air circulation
- Adjustable shelves
- Interior LED lights
- Powder coated interior
- Universal wheels
- Triple glazing tempered glass
- Self closing door
- Door locks
- Self evaporating drip tray
- Aluminium door frame & handle
- Natural and eco-friendly refrigerant



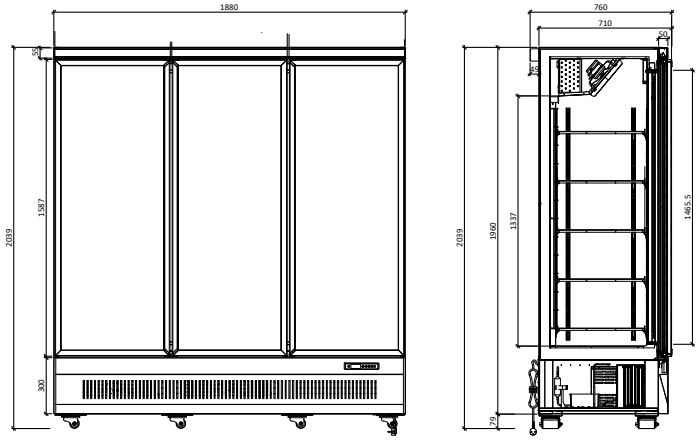
LG-600GBMF/E



LG-1000GBMF / LG-1000GBMF/E



LG-1500GBMF / LG-1500GBMF/E



Code	Doors	GEMS Star Rating	Gross Capacity (L)	Net Capacity (L)	Dimensions (WxDxH mm)	Weight (kg)	Temp. Range ˚C	Ambient/ RH%	Voltage	Power (W/A)
LG-1000GBMF	2	2	1043	897	1253x760x2039	240	-22 to -18	25/60	240	1205/10
LG-1500GBMF	3	2	1618	1382	1880x760x2039	305	-22 to -18	25/60	240	1580/15
Lower Energy Consumption Range										
LG-600GBMF/E	1	4	580	390	750x740x2039	150	-22 to -18	25/60	240	600/10
LG-1000GBMF/E	2	3	1006	897	1253x760x2039	240	-22 to -18	25/60	240	1205/10
LG-1500GBMF/E	3	3	1563	1382	1880x760x2039	305	-22 to -18	25/60	240	1280/10

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

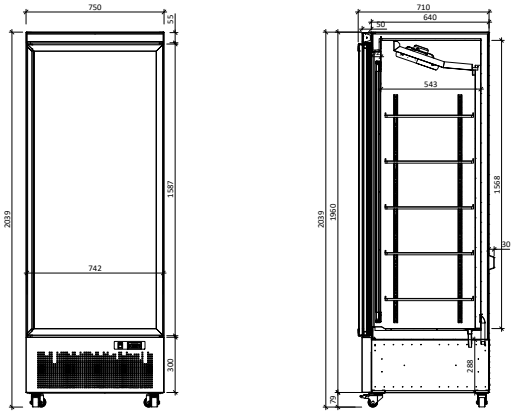
- Forced air circulation
- Adjustable shelves
- Interior LED lights
- Powder coated interior
- Universal wheels
- Triple glazing tempered glass
- Self closing door
- Door locks
- Self evaporating drip tray
- Aluminium door frame & handle
- Natural and eco-friendly refrigerant



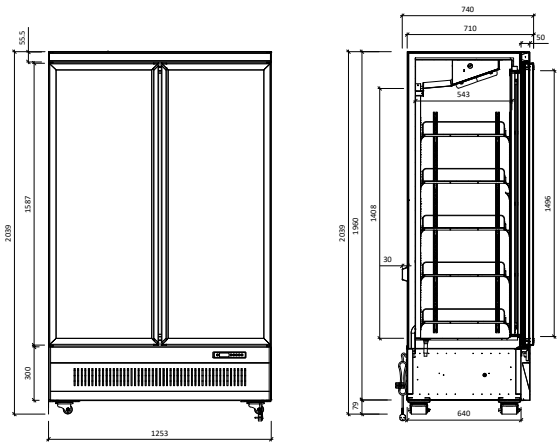
2+2 YEARS WARRANTY 4 YEAR WITH PRODUCT REGISTRATION

AMBIENT 38ºC

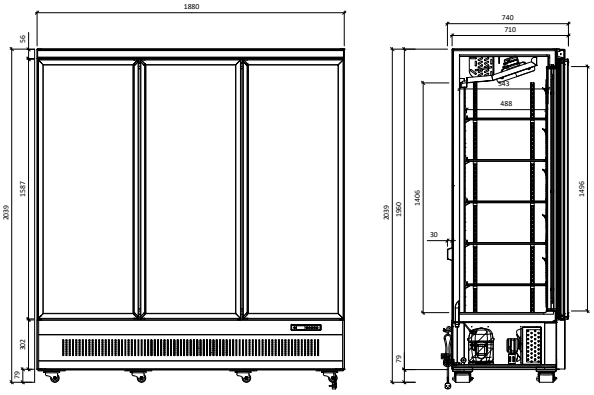
LG-600BGBM



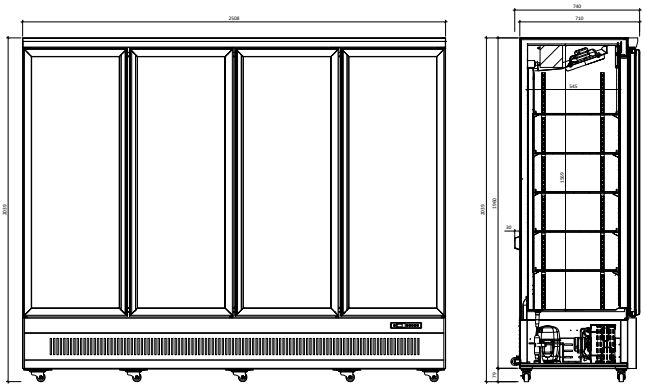
LG-1000BGBM



LG-1500BGBM



LG-2200BGBM



Code	Doors	GEMS Star Rating	Gross Capacity (L)	Net Capacity (L)	Dimensions (WxDxH mm)	Weight (kg)	Temp. Range ˚C	Ambient/ RH%	Voltage	Power (W/A)
LG-600BGBM	1	8	636	579	750x740x2039	130	+2 to +8	38/65	240	460/10
LG-1000BGBM	2	8	1117	1013	1253x740x2039	179	+2 to +8	38/65	240	460/10
LG-1500BGBM	3	6	1718	1552	1880x740x2039	207.5	+2 to +8	38/65	240	700/10
LG-2200BGBM	4	6	2319	2092	2508x740x2039	360	+2 to +8	38/65	240	920/10

Allow 100mm clearance for installation, all vents must be left clear.
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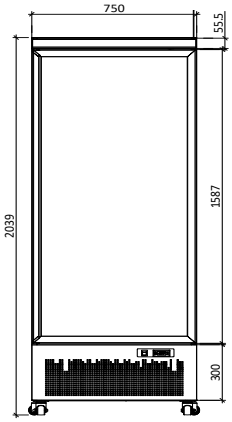
Glass Door Supermarket Freezers

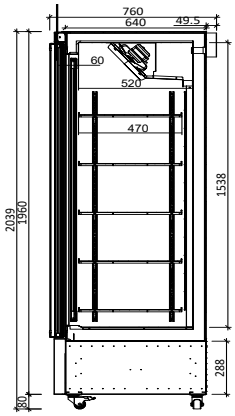
- Forced air circulation
- Adjustable shelves
- Interior LED lights
- Powder coated interior
- Universal wheels
- Triple glazing tempered glass
- Self closing door
- Door locks
- Self evaporating drip tray
- Aluminium door frame & handle
- Natural and eco-friendly refrigerant



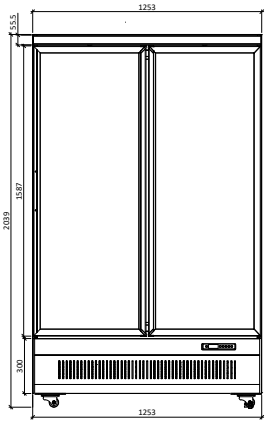


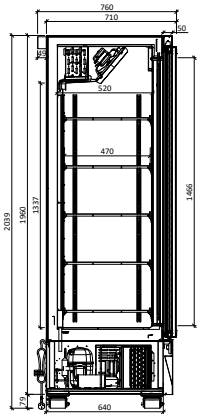
LG-600BGBMF/E



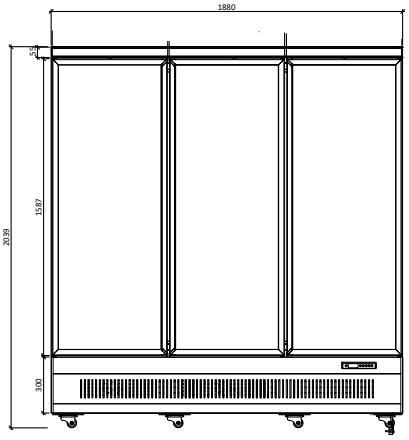


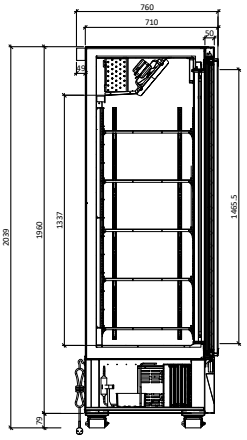
LG-1000BGBMF / LG-1000BGBMF/E





LG-1500BGBMF / LG-1500BGBMF/E





Code	Doors	GEMS Star Rating	Gross Capacity (L)	Net Capacity (L)	Dimensions (WxDxH mm)	Weight (kg)	Temp. Range ˚C	Ambient/ RH%	Voltage	Power (W/A)
LG-1000BGBMF	2	2	1043	897	1253x760x2039	240	-22 to -18	25/60	240	1205/10
LG-1500BGBMF	3	2	1618	1382	1880x760x2039	305	-22 to -18	25/60	240	1580/15
Lower Energy Consumption Range										
LG-600BGBMF/E	1	4	580	390	750x740x2039	150	-22 to -18	25/60	240	600/10
LG-1000BGBMF/E	2	3	1006	897	1253x760x2039	240	-22 to -18	25/60	240	1205/10
LG-1500BGBMF/E	3	3	1563	1382	1880x760x2039	304	-22 to -18	25/60	240	1280/10

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 Double Glass Door Fridges

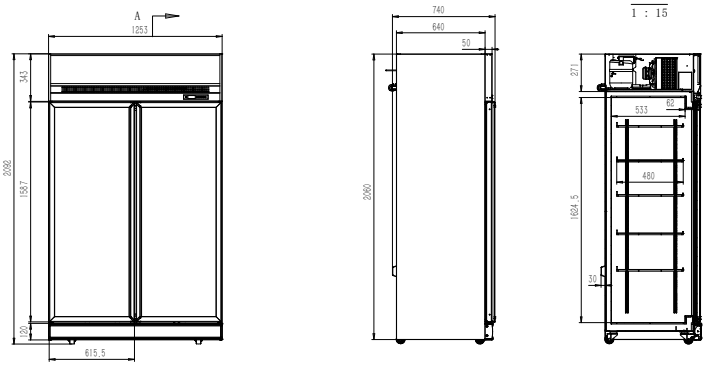
- Slim Aluminium glass door frame for better product presentation
- Stainless steel inner bottom for hygienic food storage and easy maintenance
- Illuminated LED light box for advertising
- Double glazing
- Hinged self-closing tempered glass door
- Streamlined operation
- LED lighting in canopy and inside cabinet
- Frost free
- Digital thermostat
- Fan force cooling system
- Top mount design
- Natural and eco-friendly refrigerant

2+2 YEARS WARRANTY 4 YEAR WITH PRODUCT REGISTRATION

AMBIENT 32°C

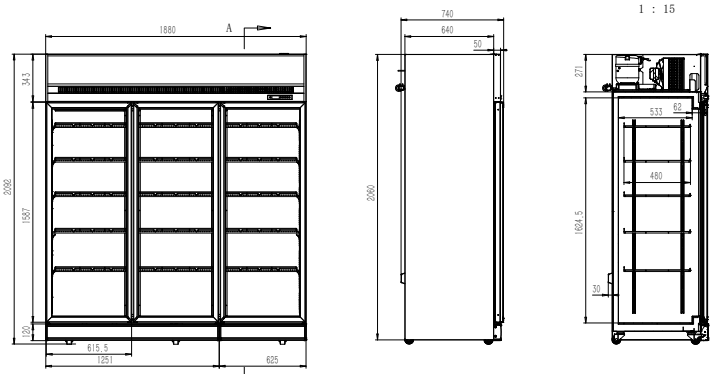
LG-1006D / LG-1006D/E





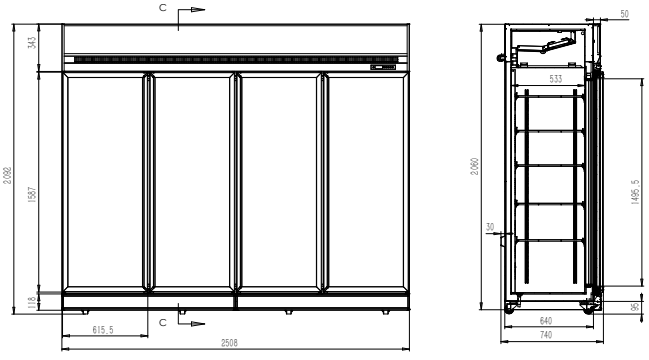
LG-1563D / LG-1563D/E





LG-2121D/E



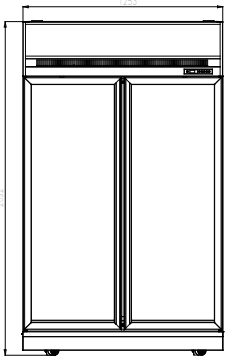
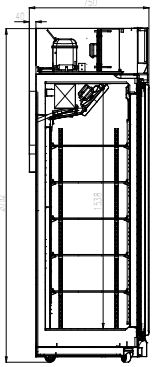
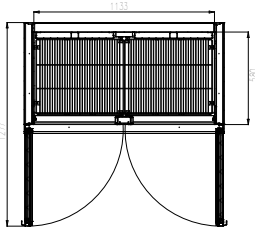


Code	Doors	Gross Capacity (L)	Net Capacity (L)	Ext. Dimensions (WxDxH mm)	Int. Dimensions (WxDxH mm)	Weight (kg)	Temp. Range °C	Ambient/ RH%	Voltage	Power (W/A)
LG-1006D	2	1006	702	1253x760x2092	1163x595x1625	154	+2 to +5	32/60	240	450/10
LG-1563D	3	1563	1090	1880x760x2092	1790x595x1625	204	+2 to +5	32/60	240	820/10
LG-2121D	4	2121	TBA	2508x760x2092	2418x595x1625	320	+2 to +5	32/60	240	1150/10

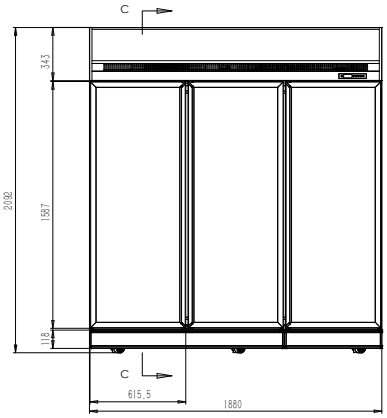
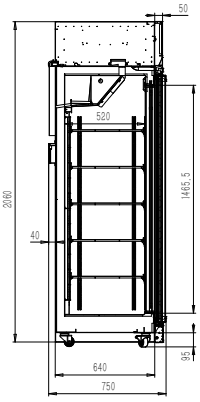
Upright Double Glass Door Freezers

- Slim Aluminium glass door frame for better product presentation
- Stainless steel inner bottom for hygienic food storage and easy maintenance
- Illuminated LED light box for advertising
- 3 layer glass: inside layer tempering, middle layer Low-E glass and outside layer heating glass
- Hinged self-closing door
- Streamlined operation
- Natural and eco-friendly refrigerant
- LED lighting in canopy and inside cabinet
- Auto-Defrost
- Digital thermostat
- Fan force cooling system
- Top mount design

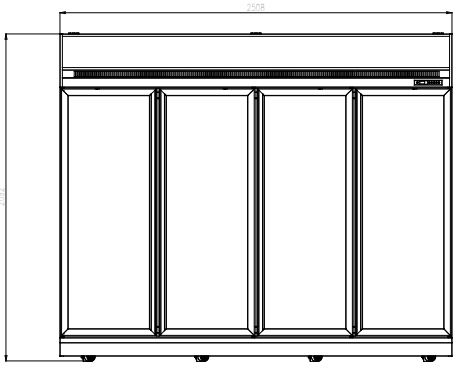
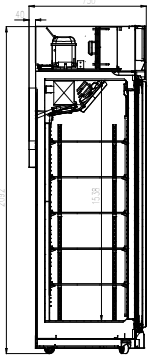
LG-1006DF / LG-1006DF/E

LG-1563DF / LG-1563DF/E

LG-2121DF/E

Code	Doors	Gross Capacity (L)	Net Capacity (L)	Ext. Dimensions (WxDxH mm)	Int. Dimensions (WxDxH mm)	Weight (kg)	Temp. Range °C	Ambient/ RH%	(V)	Power (kW/A)
LG-1006DF	2	1006	702	1253x750x2092	1133x580x1538	234	-22 to -18	25/60	240	1.226/15
LG-1563DF	3	1563	1090	1880x750x2092	1760x580x1538	323	-22 to -18	25/60	240	1.85/15
Lower Energy Consumption Range										
LG-1006DF/E	2	1006	702	1253x750x2092	1133x580x1538	264	-22 to -18	25/60	240	1.205/10
LG-1563DF/E	3	1563	1090	1880x750x2092	1760x580x1538	373	-22 to -18	25/60	240	1.28/10
LG-2121DF/E	4	2121	TBA	2508x750x2092	2388x580x1538	445	-22 to -18	25/60	240	2.533/15

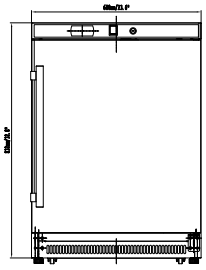
Stainless Steel Upright Static Fridges

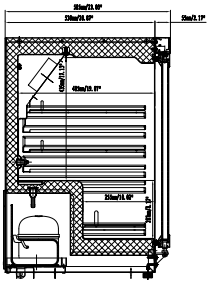
- 50mm high density insulation, CFC & HCFC free
- Stainless Steel exterior
- Digital temp. control & read-out
- Locking doors
- Castors on rear adjustable legs in front
- Internal corners are rounded for hygiene & easy cleaning
- Refrigerated into fix shelves for even cooling
- Regular defrosting is necessary
- Static Cooling for fridge, Static Cooling with fan for freezer
- Recessed Door Handle
- Natural and eco-friendly refrigerant

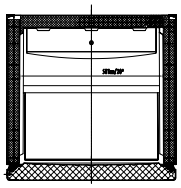
2+2 YEARS WARRANTY 4 YEAR WITH PRODUCT REGISTRATION

XR200SS







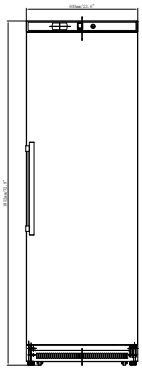


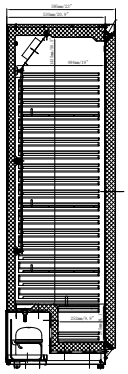
XR200SG



XR400SS







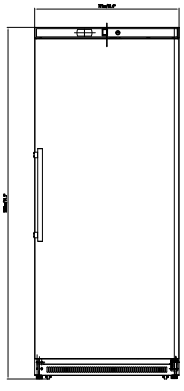


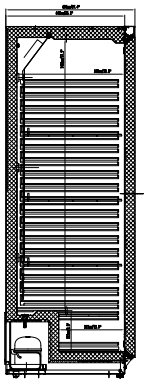
XR400SG

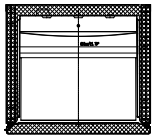


XR600SS









XR600SG



Code	GEMS Star Rating	Gross Capacity (L)	Net Capacity (L)	Shelf	Dimensions (WxDxH mm)	Weight (kg)	Temp. Range ˚C	Ambient/ RH%	Voltage	Power (W/A)
S/S Door Fridges										
XR200SS	6	130	113	2	600x585x850	37	-2 to +8	30 / 55	240	198/10
XR400SS	4	368	357	4	600x585x1850	61	-2 to +8	30 / 55	240	300/10
XR600SS	6	588	554	4	777x695x1890	79	-2 to +8	30 / 55	240	442/10
Glass Door Fridges										
XR200SG	10	136	113	2	600x585x850	44	-2 to +8	25/ 60	240	205/10
XR400SG	8	386	379	4	600x585x1850	70	-2 to +8	25/ 60	240	372/10
XR600SG	10	613	573	4	777x695x1890	95	-2 to +8	25/ 60	240	462/10

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

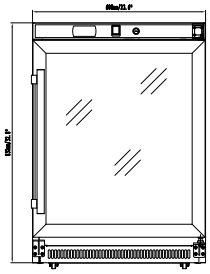
Stainless Steel Upright Static Freezers

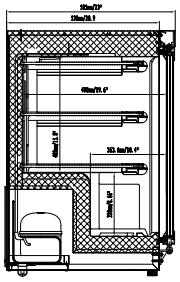
- 60mm high density insulation, CFC & HCFC free
- Stainless Steel exterior
- Digital temp. control & read-out
- Locking doors
- Rear castors
- Triple glazed Low-E doors for freezers with heated filament for clear viewing
- Rounded internal corners for hygiene & easy cleaning
- Refrigerated into fixed shelves for even cooling
- Front adjustable legs
- Regular manual defrosting is necessary
- Recessed Door Handle
- Natural and eco-friendly refrigerant

2+2 YEARS WARRANTY 4 YEAR WITH PRODUCT REGISTRATION*

XF200SS





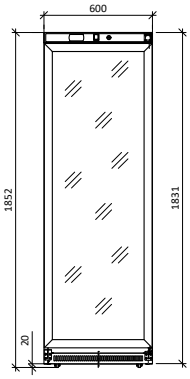


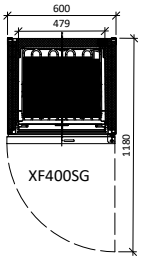
XF200SG



XF400SS





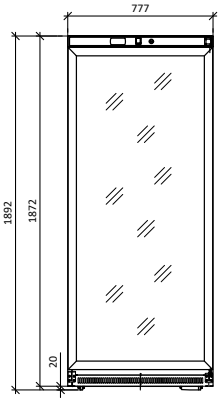


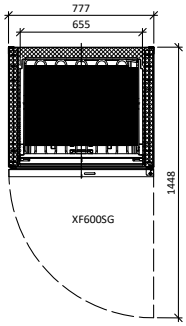
XF400SG



XF600SS







XF600SG



Code	GEMS Star Rating	Gross Capacity (L)	Net Capacity (L)	Shelves	Dimensions (WxDxH mm)	Weight (kg)	Temp. Range ˚C	Ambient/ RH%	(V)	Power (W/A)
S/S Door Freezers										
XF200SS	6	108	92	3	600x585x850	37	-22 to -18	30 / 55	240	302/10
XF400SS	6	325	304	6	600x585x1850	61	-22 to -18	30 / 55	240	384/10
XF600SS	7	580	538	6	777x695x1890	81	-22 to -18	30 / 55	240	450/10
Glass Door Freezers										
XF200SG	4	114	101	3	600x585x850	48	-22 to -18	25/ 60	240	332/10
XF400SG	6	343	326	6	600x585x1850	80	-22 to -18	25/ 60	240	478/10
XF600SG	5	605	568	6	777x695x1890	106	-22 to -18	25/ 60	240	656/10

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

Mini Cool Room – Trolley Friendly

Engineered for optimal cold storage and workflow efficiency, our trolley-friendly mini cool rooms are ideal for high-demand commercial kitchens. Available in single-access and pass-through configurations, these units provide reliable temperature control and smart design features to streamline operations in tight spaces.

Single-access units offer secure, energy-efficient chilled storage where one-way access is sufficient.
Pass-through models allow seamless trolley movement between prep and service zones, eliminating the need for additional handling or floor space.

- 80mm thick insulation for maximum thermal efficiency
- Stainless steel AISI 304 construction (interior and exterior) with rounded internal corners for superior hygiene and easy cleaning
- Fan forced cooling system for uniform air distribution
- Digital temperature controller for precise temperature monitoring
- Automatic defrosting and self evaporation for low-maintenance operation
- HC and CFC free refrigerant and insulation foam for environmentally conscious performance
- Tropicalized design rated for ambient temperatures up to +43°C
- Compatible with GN1/1, GN2/1, and 400x600mm bakery trolleys

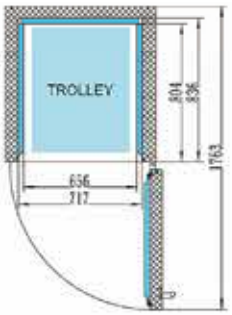
NEW PRODUCT

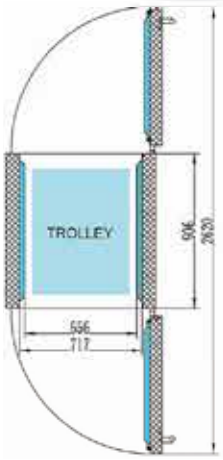
RTC-1



PTRTC-1







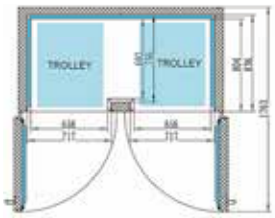
Pass-Through

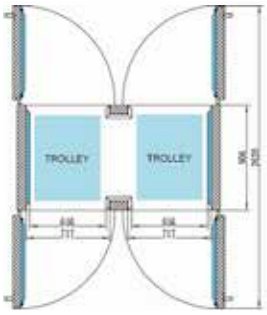
RTC-2



PTRTC-2







Code	GN1/1 Trolleys (pcs)	GN2/1 400×600 Trolleys (pcs)	Gross Capacity (L)	Dimensions (WxDxH mm)	Weight (kg)	Temperature Range ˚C	Ambient/ RH%	Voltage	Power (W/A)
RTC-1	2	1	930	880x1070x2200	145	+2 to +10	25/60	240	330/10
RTC-2	4	2	1450	1760x1070x2200	230	+2 to +10	25/60	240	650/10
Pass-through Door									
PTRTC-1	2	1	580	880x1234x2200	158	+2 to +10	25/60	240	330/10
PTRTC-2	4	2	1006	1760x1234x2200	256	+2 to +10	25/60	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

SUC/SUF Tropicalised S/S Upright Fridges & Freezers

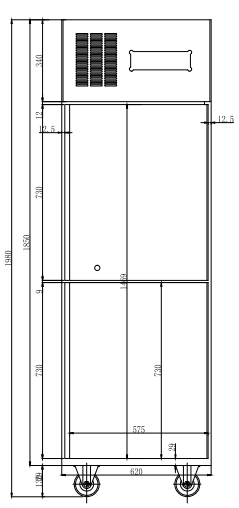
Heavy-duty lockable units with factory balanced system which improves temperature recovery times, cools the cabinet quicker keeping food fresher for longer & lowering running costs.

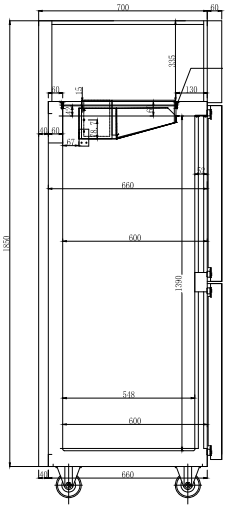
1/2 SPLIT DOORS LOWER YEARLY RUNNING COST BY 1/3

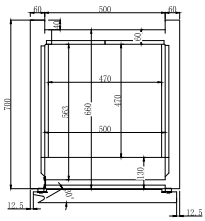
- Embraco compressors & German ËBM-Pabst fans
- Patterned design digital temp. controller & read-out
- 4 levels of shelving plus floor
- Fan-forced evaporator cooling
- Auto defrost
- Self evaporating drainage
- Insulation is CFC & HCFC free
- Self-closing doors with locks
- Internal corners are constructed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

SUC500 / SUF500









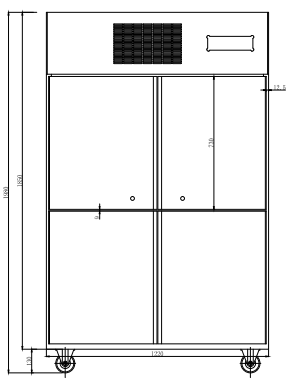


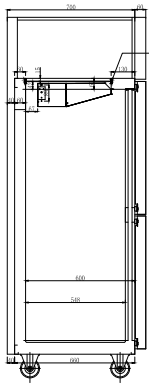
FRIDGE AMBIENT 43ºC

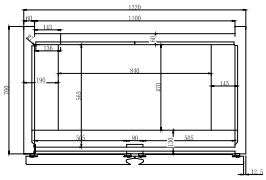
FREEZER AMBIENT 38ºC

SUC1000 / SUF1000









Code	Gross Capacity (L)	Net Capacity (L)	Dimensions (WxDxH mm)	Weight (kg)	Temperature Range ˚C	Ambient/ RH%	Voltage	Power (W/A)
2x 1/2 Door Fridges								
SUC500	500	312	620x760x1980	95	+2 to +8	43/40	240	475/10
2x 1/2 Door Freezer								
SUF500	500	312	620x760x1980	97	-22 to -18	38/50	240	600/10
4x 1/2 Door Fridges								
SUC1000	1000	689	1220x760x1980	145	+2 to +8	43/40	240	706/10
4x 1/2 Door Freezer								
SUF1000	1000	689	1220x760x1980	147	-22 to -18	38/50	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

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

2+2 YEARS WARRANTY 4 YEAR WITH PRODUCT REGISTRATION

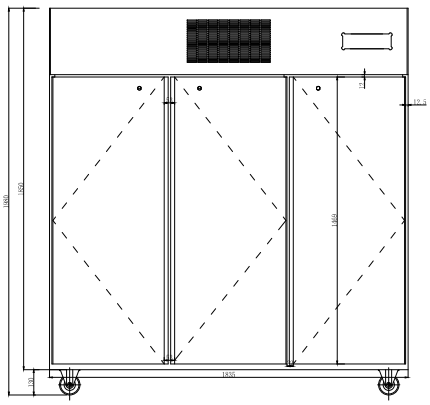
FRIDGE AMBIENT 43ºC

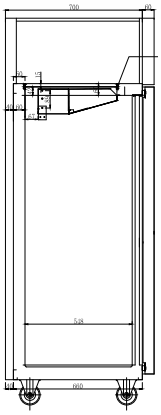
FREEZER AMBIENT 38ºC

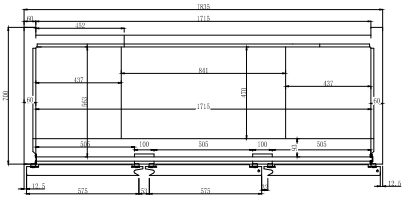




SUC1500 / SUF1500







Code	Gross Capacity (L)	Net Capacity (L)	Dimensions (WxDxH mm)	Weight (kg)	Temperature Range ˚C	Ambient/ RH%	Voltage	Power (W/A)
3x Full Door Fridge								
SUC1500	1500	1069	1835x760x1980	213	+2 to +8	43/40	240	936/10
3x Full Door Freezer								
SUF1500	1500	1069	1835x760x1980	195	-22 to -18	38/50	240	1046/10

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

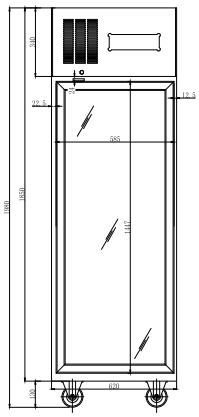
SUC/SUF Tropicalised Glass Upright Fridges & Freezers

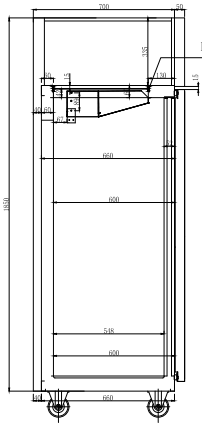
Heavy-duty lockable units with factory balanced system which improves temperature recovery times, cools the cabinet quicker keeping food fresher for longer & lowering running costs.

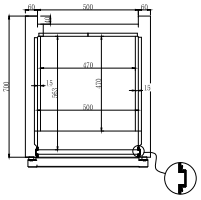
- Embraco compressors & German ËBM-Pabst fans
- Patterned design digital temp. controller & read-out
- 4 levels of shelving plus floor
- Fan-forced evaporator cooling
- Auto defrost
- Self evaporating drainage
- Insulation is CFC & HCFC free
- Extremely efficient self-closing doors with locks
- Internal 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

SUCG500 / SUFG500







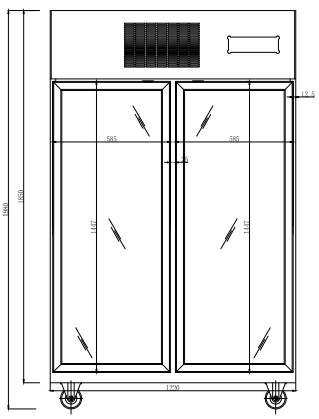


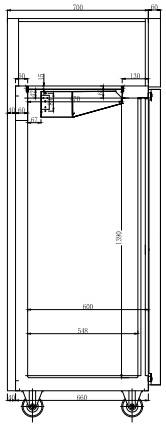
2+2 YEARS WARRANTY 4 YEAR WITH PRODUCT REGISTRATION

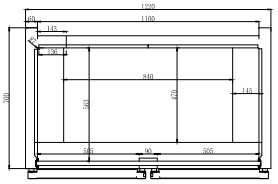
AMBIENT 38°C

SUCG1000 / SUFG1000









Code	Gross Capacity (L)	Dimensions (WxDxH mm)	Weight (kg)	Temperature Range ˚C	Ambient/ RH%	Voltage	Power (W/A)
Single Door Fridges							
SUCG500	500	620x760x1980	106	+2 to +5	38/50	240	508/10
Single Door Freezer							
SUFG500	500	620x760x1980	126	-22 to -18	38/50	240	835/10
Double Door Fridges							
SUCG1000	1000	1220x760x1980	164	+2 to +5	38/50	240	815/10
Double Door Freezer							
SUFG1000	1000	1220x760x1980	182	-22 to -18	38/70	240	1238/10

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

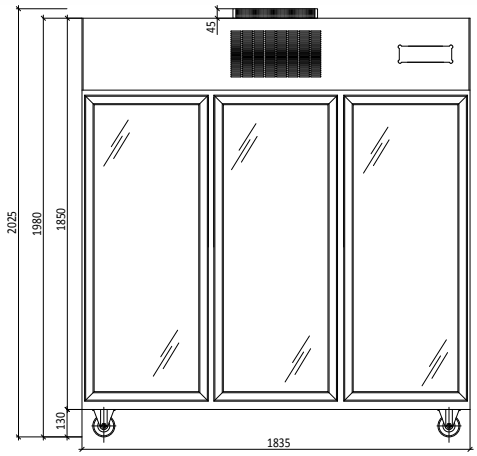
2+2 YEARS WARRANTY 4 YEAR WITH PRODUCT REGISTRATION*

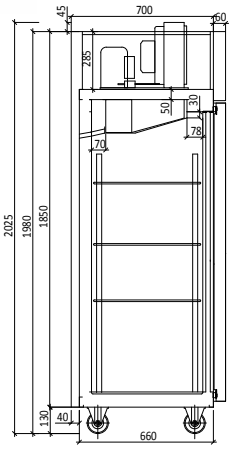
AMBIENT 38°C

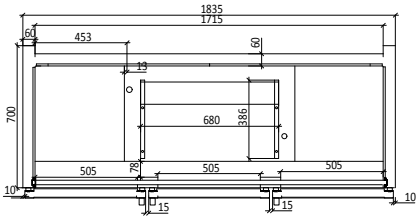




SUCG1500 / SUFG1500







Code	Gross Capacity (L)	Net Capacity (L)	Dimensions (WxDxH mm)	Weight (kg)	Temperature Range ˚C	Ambient/ RH%	Voltage	Power (W/A)
Triple Door Fridge								
SUCG1500	1500	1069	1835x760x1980	230	+2 to +5	38/50	240	1080/10
Triple Door Freezer								
SUFG1500	1500	1069	1835x760x2025	267	-22 to -18	38/50	240	1705/15

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

SUC/SUF Range 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.

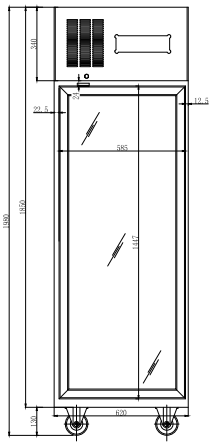
- Black stainless steel
- Embraco compressors & German ËBM-Pabst fans
- Dixell digital temp. controller & read-out
- 3 levels of shelving plus floor
- Fan-forced evaporating cooling
- Auto defrost
- Self evaporating drainage
- Insulation is CFC & HCFC free
- Extremely efficient self-closing doors with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

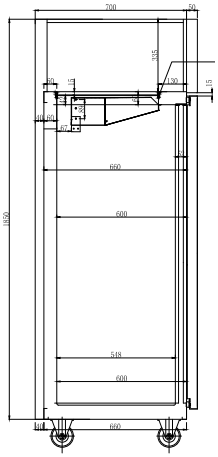
2+2 YEARS WARRANTY 4 YEAR WITH PRODUCT REGISTRATION

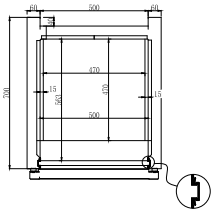
AMBIENT 38°C

SUCG500B / SUFG500B



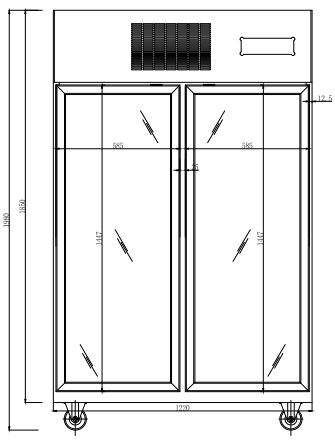


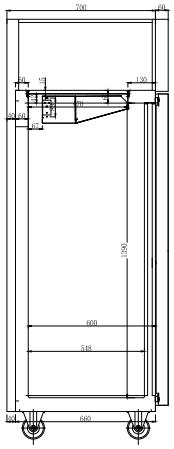


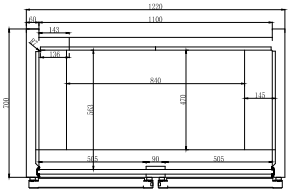


SUCG1000B / SUFG1000B









Code	Gross Capacity (L)	Net Capacity (L)	Dimensions (WxDxH mm)	Weight (kg)	Temperature Range ˚C	Ambient/ RH%	Voltage	Power (W/A)
Black Single door Fridges								
SUCG500B	500	312	620x760x1980	110	+2 to +5	38/50	240	380/10
Black Single door Freezer								
SUFG500B	500	312	620x760x1980	126	-22 to -18	38/50	240	835/10
Black Double door Fridges								
SUCG1000B	1000	689	1220x760x1980	151	+2 to +5	38/70	240	580/10
Black Double door Freezer								
SUFG1000B	1200	689	1220x760x1980	182	-22 to -18	38/70	240	1238/10

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

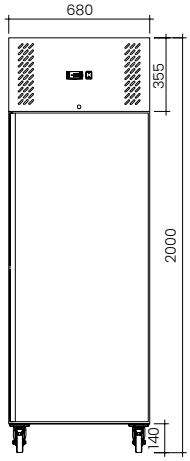
- Stainless steel interior and exterior with rounded corners for easy cleaning
- Auto defrost
- Three levels of shelving plus base
- Self-closing lockable doors with heavy duty magnetic door seals
- HFCs and CFCs free foam body insulation
- Fan forced evaporator cooling
- Tropicalised for Australian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

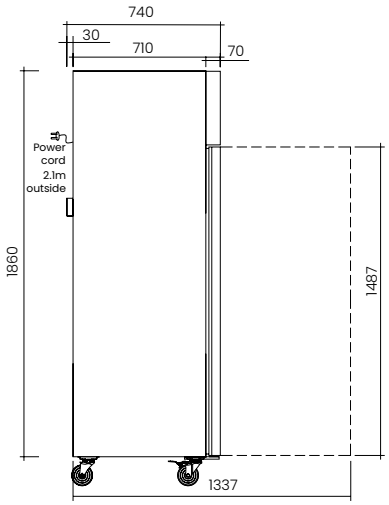
2+2 YEARS WARRANTY 4 YEAR WITH PRODUCT REGISTRATION

AMBIENT 43°C

XURC400SFV / XURF400SFV

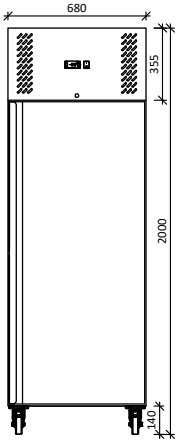


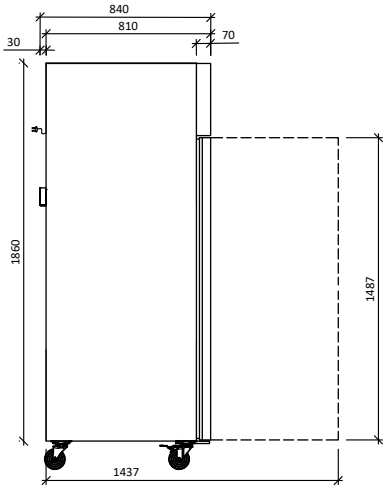




XURC600SFV / XURF600SFV







Code	Gross Capacity (L)	Net Capacity (L)	Dimensions (WxDxH mm)	Net Weight (kg)	GEMS Star Rating	Temp. Range ˚C	Ambient/ RH%	Voltage	Power (W/A)
Single door fridge									
XURC400SFV	429	333	680x740x2000	115	2	-2 to +8	43/60	240	195/10
Single door freezer									
XURF400SFV	429	333	680x740x2000	111	2	-22 to -18	43/60	240	450/10
Double door fridge									
XURC600SFV	618	396	680x840x2000	115	3	-2 to +8	43/60	240	195/10
Double door freezer									
XURF600SFV	618	396	680x840x2000	117	2	-22 to -18	43/60	240	450/10

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

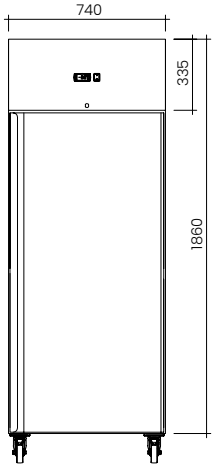
- Stainless steel interior and exterior with rounded corners for easy cleaning
- Auto defrost
- Three levels of shelving plus base
- Self-closing lockable doors with heavy duty magnetic door seals
- HFCs and CFCs free foam insulation
- Fan forced evaporator cooling
- Tropicalised for Australian conditions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

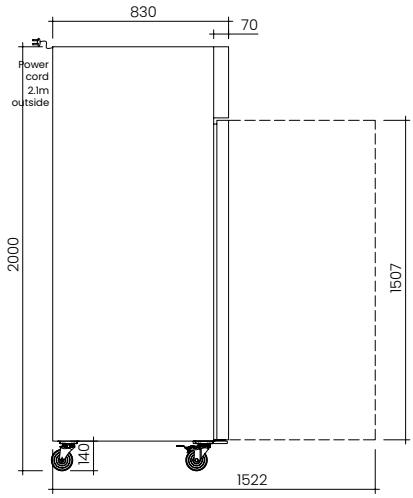
2+2 YEARS WARRANTY 4 YEAR WITH PRODUCT REGISTRATION

AMBIENT 43°C

XURC650SFV / XURF650SFV

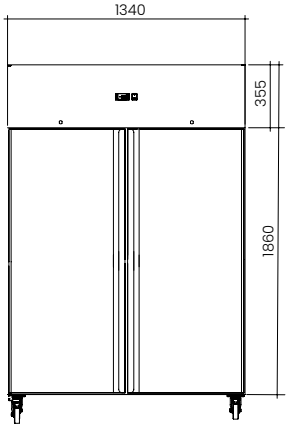


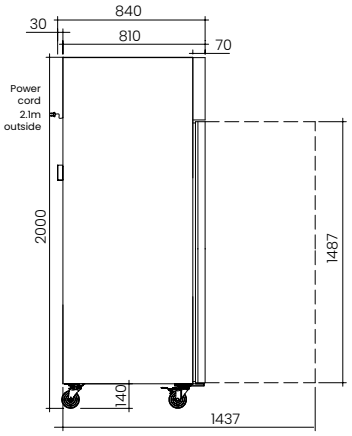




XURC1200SFV / XURF1200SFV







Code	Gross Capacity (L)	Net Capacity (L)	Dimensions (WxDxH mm)	Weight (kg)	GEMS Rating	Temp. Range ˚C	Ambient/ RH%	Voltage	Power (W/A)
Single door fridge									
XURC650SFV	650	465	740x830x2000	134	3	-2 to +8	43/60	240	215/10
Single door freezer									
XURF650SFV	650	465	740x830x2000	126	3	-22 to -18	43/60	240	480/10
Double door fridge									
XURC1200SFV	1236	791	1340x840x2000	167	3	-2 to +8	43/60	240	380/10
Double door freezer									
XURF1200SFV	1236	791	1340x840x2000	177	2	-22 to -18	43/60	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

Split Door Upright Fridges & Freezers

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

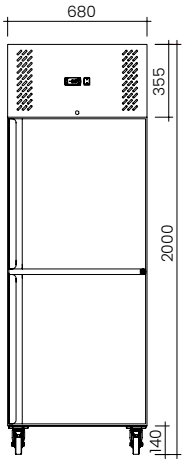
- Stainless steel interior and exterior with rounded corners for easy cleaning
- Auto defrost
- Three levels of shelving plus base
- Self-closing lockable doors with heavy duty magnetic door seals
- Fan forced evaporator cooling
- HFCs and CFCs free foam body insulation
- Tropicalised for Australian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

2+2 YEARS WARRANTY 4 YEAR WITH PRODUCT REGISTRATION

AMBIENT 43ºC

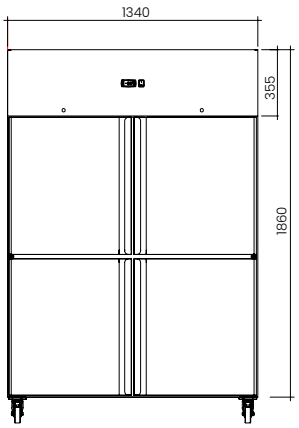
XURC600S1V / XURF600S1V

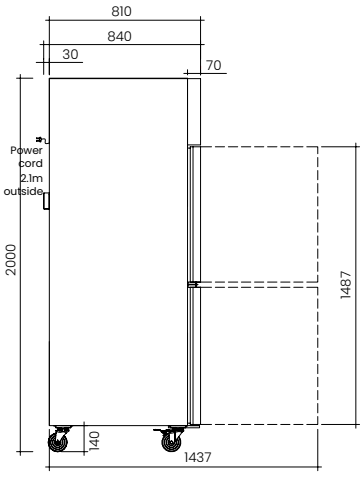




XURC1200S2V / XURF1200S2V







Code	Gross Capacity (L)	Net Capacity (L)	Dimensions (WxDxH mm)	Weight (kg)	GEMS Rating	Temp. Range ˚C	Ambient/ RH%	Voltage	Power (W/A)
Split 2 door fridge									
XURC600S1V	618	388	680x840x2000	110	7	-2 to +8	43/60	240	210/10
Split 2 door freezer									
XURF600S1V	618	388	680x840x2000	117	7	-22 to -18	43/60	240	465/10
Split 4 Door fridge									
XURC1200S2V	1236	791	1340x840x2000	167	3	-2 to +8	43/60	240	430/10
Split 4 Door freezer									
XURF1200S2V	1236	791	1340x840x2000	177	2	-22 to -18	43/60	240	730/10

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

Split Door Upright Fridges & Freezers

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

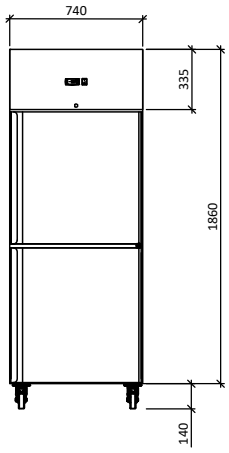
- Stainless steel interior and exterior with rounded corners for easy cleaning
- Auto defrost
- Three levels of 2/1 gastronorm compatible shelves
- Self-closing lockable doors with heavy duty magnetic door seals
- Fan forced evaporator cooling
- 60mm HFCs and CFCs free foam body insulation
- Tropicalised 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

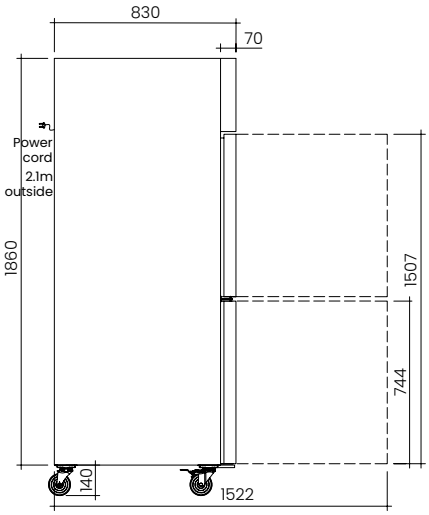
2+2 YEARS WARRANTY 4 YEAR WITH PRODUCT REGISTRATION*

AMBIENT 43°C

XURC650S1V / XURF650S1V

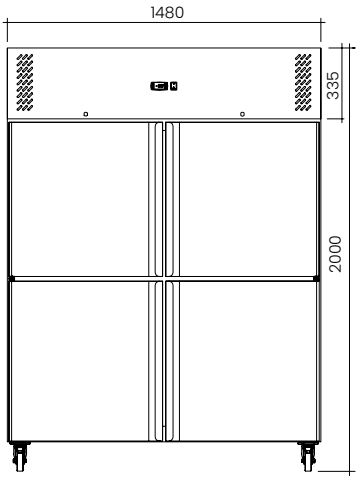






XURC1410S2V / XURF1410S2V





Code	Gross Capacity (L)	Dimensions (WxDxH mm)	Weight (kg)	GEMS Rating	Temperature Range ˚C	Ambient/ RH%	Voltage	Power (W/A)
Split 2 door fridge								
XURC650S1V	650	740x830x2000	121	3	-2 to +8	43/60	240	310/10
Split 2 door freezer								
XURF650S1V	650	740x830x2000	126	3	-22 to -18	43/60	240	495/10
Split 4 Door fridge								
XURC1410S2V	1410	1480x830x2000	188	3	-2 to +8	43/60	240	430/10
Split 4 Door freezer								
XURF1410S2V	1410	1480x830x2000	201	3	-22 to -18	43/60	240	795/10

Allow 100mm clearance for installation, all vents must be left clear.
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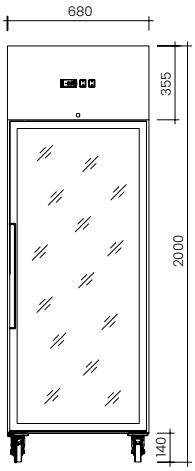
Full Glass Door Upright Fridges & Freezers

- 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

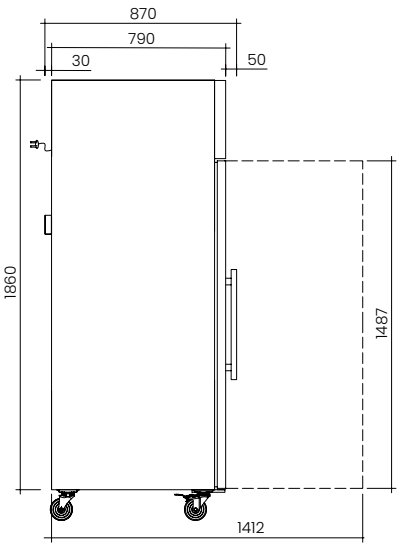
2+2 YEARS WARRANTY 4 YEAR WITH PRODUCT REGISTRATION*

XURC600G1V / XURF600G1V



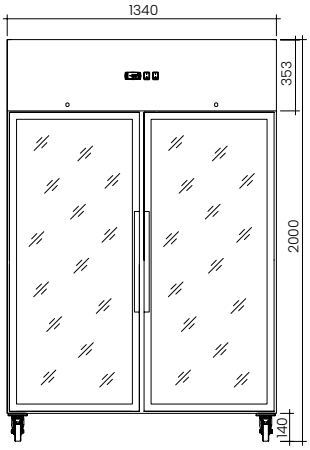


AMBIENT 38°C



XURC1200G2V / XURF1200G2V





Code	Gross Capacity (L)	Net Capacity (L)	Dimensions (WxDxH mm)	Weight (kg)	GEMS Rating	Temp. Range ˚C	Ambient/ RH%	Voltage	Power (W/A)
Single glass door fridge									
XURC600G1V	618	388	680x840x2000	132	7	+2 to +8	38/60	240	195/10
Single glass door freezer									
XURF600G1V	618	388	680x840x2000	132	7	-15 to -18	38/60	240	450/10
Double glass door fridge									
XURC1200G2V	1236	791	1340x840x2000	167	6	+2 to +8	38/60	240	400/10
Double glass door freezer									
XURF1200G2V	1236	791	1340x840x2000	167	2	-15 to -18	38/60	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

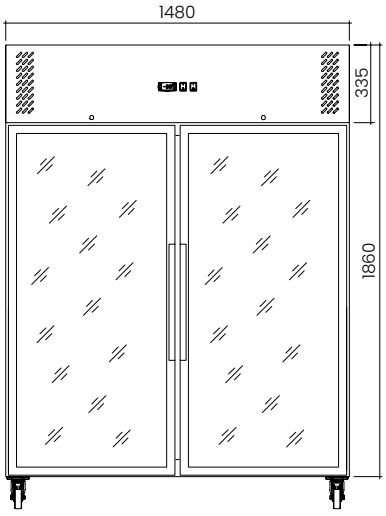
- Stainless steel interior and exterior with rounded corners for easy cleaning
- Auto defrost
- Three levels of shelving plus base
- Self-closing lockable doors with heavy duty magnetic door seals
- Fan forced evaporator cooling
- Internal LED lighting
- HFCs and CFCs free foam body insulation
- Tropicalised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

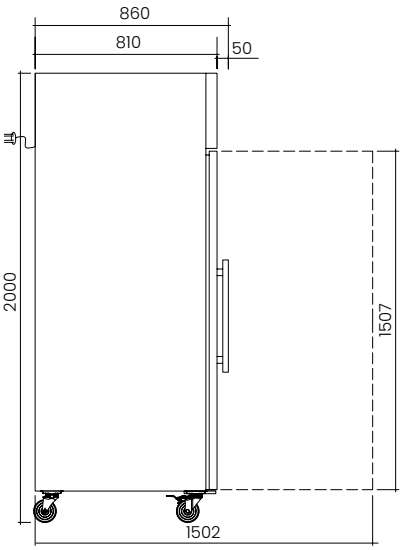
2+2 YEARS WARRANTY 4 YEAR WITH PRODUCT REGISTRATION

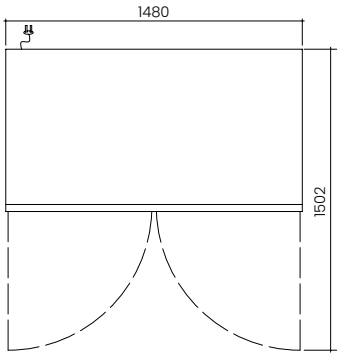
AMBIENT 38°C

XURC1410G2V / XURF1410G2V









Code	Gross Capacity (L)	Net Capacity (L)	Dimensions (WxDxH mm)	Weight (kg)	GEMS Rating	Temp. Range °C	Ambient/ RH%	Voltage	Power (W/A)
Double glass door fridge									
XURC1410G2V	1410	960	1480x860x2000	208	3	+2 to +8	38/60	240	415/10
Double glass door freezer									
XURF1410G2V	1410	945	1480x860x2000	208	3	-18 to -15	38/60	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 unit and one pair of runners, suits XURC1200G2V, XURC1200S2V, XURC600G1V, XURC600S1V, XURF-1200G2V, 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)	

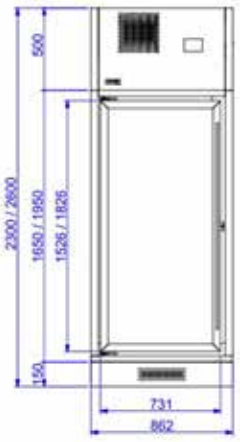
Prices and specifications are subject to change without notice. Pictures are for illustrative purpose and final product may differ

Meat Aging Cabinets

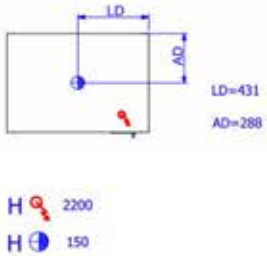
- Dry aging cabinet specially designed to age, display and distribute meat
- Side and central walls with double-layered glass and air chamber between
- Swing doors that optimises space usage
- Ultraviolet light for air sterilisation
- Ventilated refrigeration system to obtain a homogeneous temperature inside the cellar
- 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 condensation

FMD-2301A



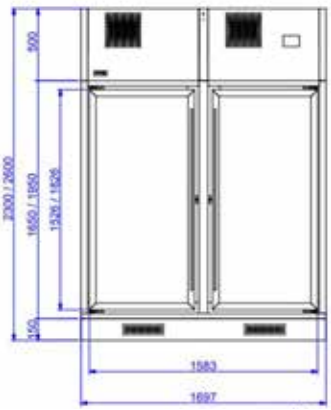




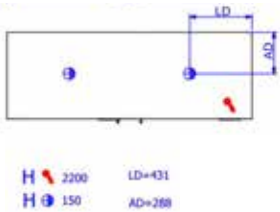


FMD-2302A









Code	Gross Capacity (L)	Dimensions (WxDxH mm)	Weight (kg)	Temperature Range ˚C	Ambient/ RH%	Voltage	Power (kW/A)
Single Door							
FMD-2301A	605	862x632x2300	272	0 to +20	30/55	240	1.74/10
Double Door							
FMD-2302A	1230	1697x632x2300	549	0 to +20	30/55	240	3.37/15

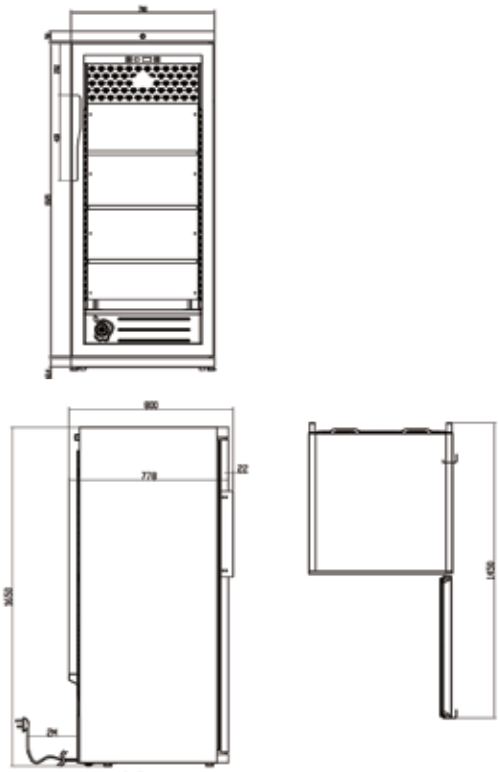
Allow 100mm clearance for installation, all vents must be left clear.
Prices and specifications are subject to change without notice. Pictures are for illustrative purpose and final product may differ

Meat/Seafood Aging Cabinets

- Food grade liner and shelves
- 20 kg shelf capacity
- Temperature controller
- Humidity controlled
- Alarm function
- Thermostat to adjust humidity between 60% and 90%
- Multi-functions such as auto-defrost and auto evaporating
- Adjustable stainless-steel shelving
- Ultraviolet-proof glass
- High transparent insulated tempered glass door
- LED lighting
- UVC sterilisation
- Active carbon for air filtration function
- High transparent ultraviolet proof tempered glass door
- Energy saving control, fan stops when door open
- Ideal maturing period is 4-6 weeks
- Included Accessories: Salt brick, tray, shelf, hook, hanger
- Environmentally friendly refrigerants







Code	Gross Capacity (L)	Net Capacity (L)	GEMS Star Rating	Int. Dim (WxDxH mm)	Ext. Dim (WxDxH mm)	Weight (kg)	Temp. Range ˚C	Ambient/ RH%	(V)	Power (W/A)
MA400	400	300	8	585x550x1380	700x800x1650	102	+1 to +4	32/70	240	160/10

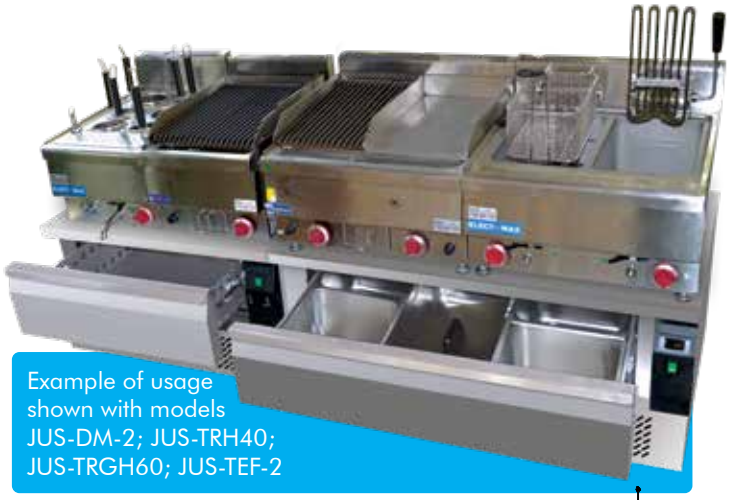
Meat Aging Accessories

Code	Description
9102050181	Stainless Steel Hanger Dimensions (WxDxH mm): 750x420x20 Max Weight Load: 25kg
9102050111	S-Hook Stainless Steel
9102050155	Stainless Steel Shelves Dimensions (WxDxH mm): 800x570x40 Max Weight Load: 25kg
9102050128	Himalayan Salt Brick Dimensions (WxDxH mm): 410x550x30 Weight: 14.6 kg
2190123068	Stainless Steel Salt Tray Dimensions (WxDxH mm): 410x550x30 Weight: 1.6kg

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

Flexidrawer Counter Fridges/Freezers

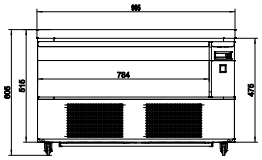
- R290 Natural Refrigerant
- Digital controls with LED temperature display
- Change drawer temperature from fridge to freezer at the touch of a button
- Automatic energy saving hot gas defrost
- Magnetic gaskets can be replaced with any tools
- Climate Class 5 (32˚C ambient)
- GN 1/1 150mm deep pan capacity maximises available storage space
- Heavy duty castors with front wheel lock
- Evaporating drainage

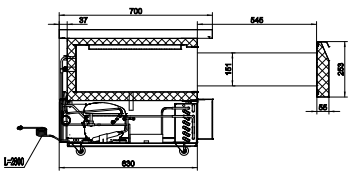


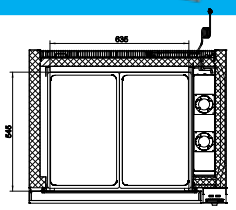
Example of usage shown with models JUS-DM-2; JUS-TRH40; JUS-TRGH60; JUS-TEF-2

CBR1-2



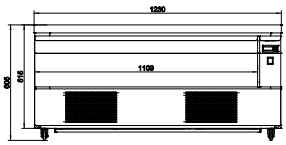


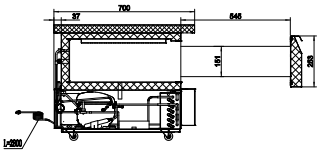


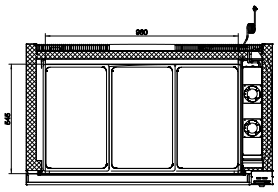


CBR1-3



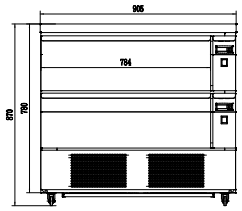


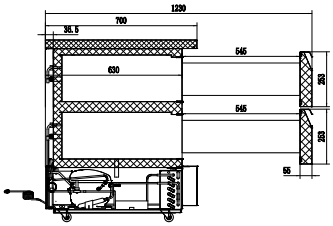


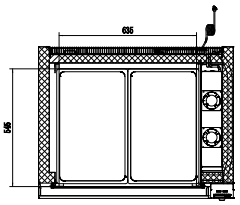


CBR2-2



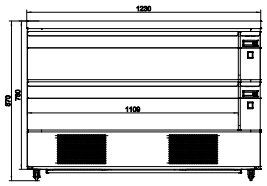


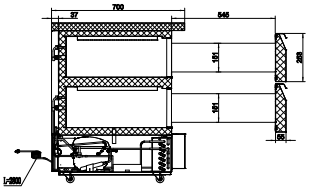


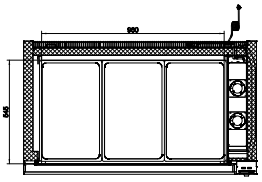


CBR2-3









Code	Gross Capacity (L)	Net Capacity (L)	Dimensions (WxDxH mm)	Weight (kg)	Temperature Range ˚C	Ambient/ RH%	Voltage	Power (W/A)
CBR1-2	78	51	905x700x605	72	+2 to +5 / -22 to -18	40/40	240	240/10
CBR1-3	116	77	1230x700x605	90	+2 to +5 / -22 to -18	40/40	240	270/10
CBR2-2	179	102	905x700x870	113	+2 to +5 / -22 to -18	40/40	240	460/10
CBR2-3	265	154	1230x700x870	131	+2 to +5 / -22 to -18	40/40	240	500/10

Allow 100mm clearance for installation, all vents must be left clear.
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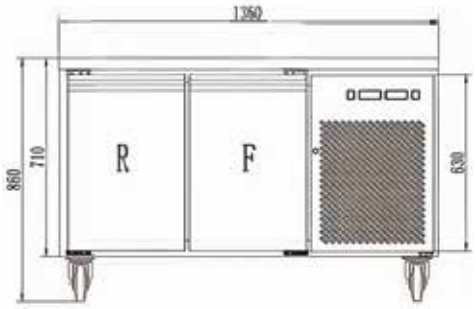
Dual-Temperature GN Counter Refrigerator

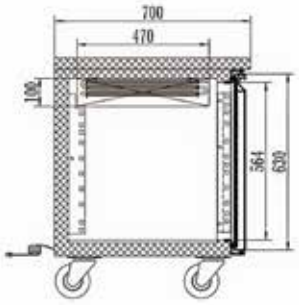
- Dual cooling system
- HC free refrigerant and foam
- Electronic thermostat and digital LED temperature display for accurate control and easy reading
- Freezer compartment is refrigerator and freezer convertible at the touch of a button
- Ventilated refrigeration compartment gives a better air circulation
- Auto defrosting and auto evaporation of condensation water
- Magnetic gasket can be replaced without any tools
- Insulation 60 mm thickness
- Self-closing door
- Heating element concealed in door frame to eliminate any condensation
- Complete structure interior & exterior in stainless steel AISI 304 with round internal edges for easy cleaning
- Design to accommodate 1 number of GN 1/1 pan size
- Refrigerator compartment, doors can be changed to drawers (set 2 drawers only)
- Freezer compartment doors can be changed to Set 2 or 3 drawers
- The ultimate space-saving solution for busy Australian kitchens needing both chilled and frozen storage without doubling up on equipment.

NEW PRODUCT

GN2100DT

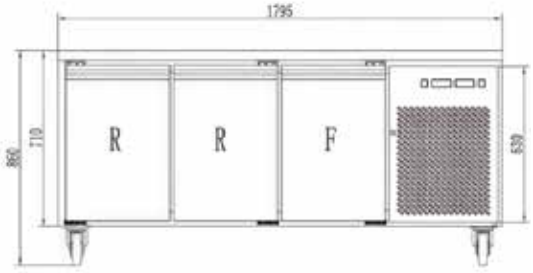


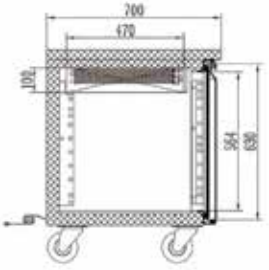




GN3100DT







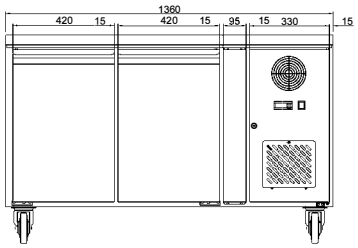
Code	Gross Capacity (L)	Doors	Dimensions (WxDxH mm)	Int. Dimensions (W×D×H mm)	Weight (kg)	Temp. Range ˚C	Ambient/ RH%	Voltage	Power (W/A)
GN2100DT	124	2	1360x700x860	360×580×560	113	-2 to +8	40/40	240	480/10
	124	2		360×580×560		-22 to -18			
GN3100DT	314	3	1795x600x860	795×580×560	131	-2 to +8	40/40	240	480/10
	124	4		360×580×560		-22 to -18			
Optional Splashback Top									
				GN2100-WBB					
				GN3100-WBB					
				GN4100-WBB					
Optional Drawers for Solid Door Units									
				GN-2DRAWER					
				GN-3DRAWER					

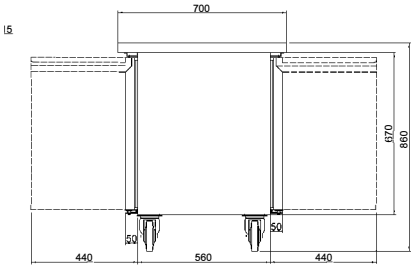
Allow 100mm clearance for installation, all vents must be left clear.
Prices and specifications are subject to change without notice. Pictures are for illustrative purpose and final product may differ

Passthrough Ventilated Island Counter

- HC free refrigerant and foam
- Electronic thermostat and digital LED temperature display for accurate control and easy reading
- Ventilated refrigeration compartment gives a better air circulation
- Auto defrosting and auto evaporation of condensation waler
- Magnetic gasket can be replaced without any tools
- Insulation 60 mm thickness
- Self-closing door
- Heating element concealed in door frame to eliminate any condensation
- Complete structure interior & exterior in stainless steel AISI 304 with round internal edges tor easy cleaning
- Refrigerated GN central counter Design to accommodate 1 number of GN 1/1 pan size
- Refrigerated PA central counter Design for 400x600mm shelf

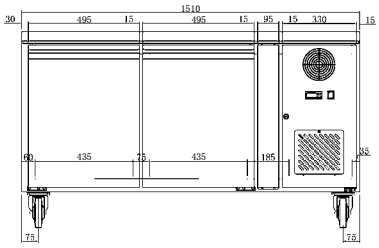
GN2100TNC

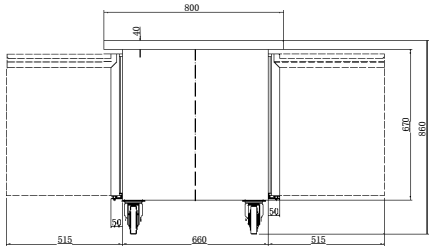




NEW PRODUCT

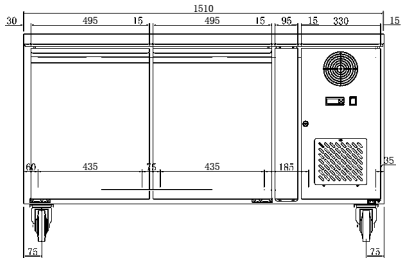
GN3100TNC

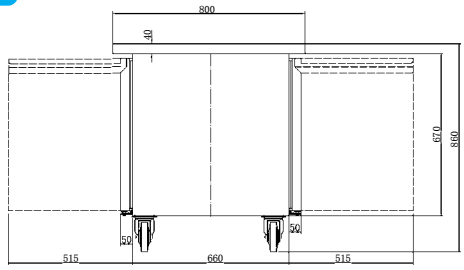




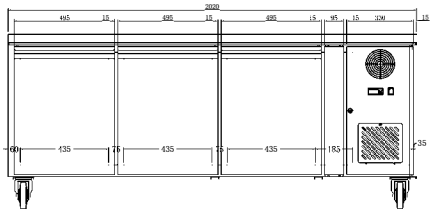
Pass-Through

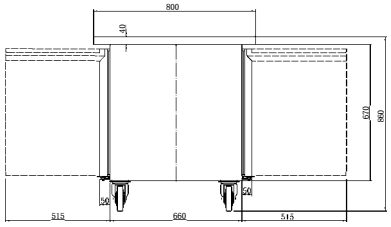
PA2100TNC





PA3100TNC





Code	Gross Capacity (L)	Doors	Dimensions (WxDxH mm)	Weight (kg)	Temp. Range ˚C	Ambient/ RH%	Voltage	Power (W/A)
Refrigerated GN Central Counter								
GN2100TNC	216	4	1360x700x860	98	-2 to +8	40/40	240	300/10
GN3100TNC	324	6	1795x700x860	134	-2 to +8	40/40	240	300/10
Refrigerated PA Central Counter								
PA2100TNC	390	4	1510x800x860	140	+2 to +8	40/40	240	300/10
PA3100TNC	580	6	2020x800x860	152	+2 to +8	40/40	240	300/10

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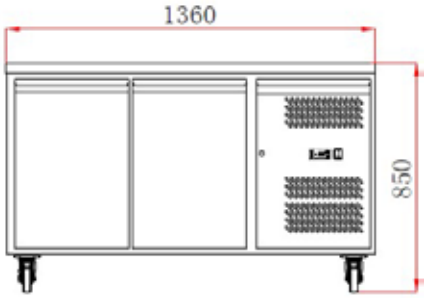
Undercounter Solid Door Fridges & Freezers

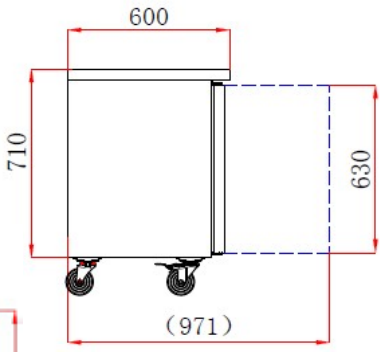
- Stainless steel interior and exterior with rounded corners for easy cleaning
- Auto defrost
- 1 shelf per door, additional shelf sets available
- Self-closing doors with heavy duty magnetic door seals
- 60mm HFCs and CFCs free foam body insulation
- Tropicalised for Australian conditions
- User friendly Digital controls
- Fan forced evaporator cooling
- Rapid recovery rate
- Heavy duty evaporator and condensor fans
- Heavy duty castors with front wheel brakes (castor height 140mm)
- Unit can be placed against wall

2+2 YEARS WARRANTY 4 YEAR WITH PRODUCT REGISTRATION

XUB613S2V / XUB6F13S2V

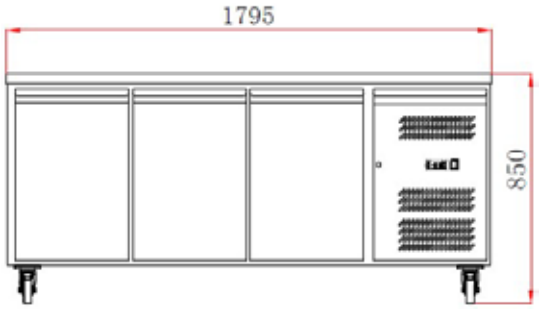






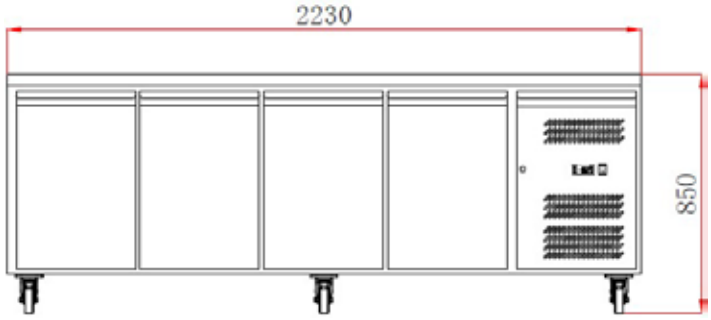
XUB618S3V / XUB6F18S3V





XUB6C22S4V





Code	Gross Capacity (L)	Net Capacity (L)	Doors	Dimensions (WxDxH mm)	Weight (kg)	Temp. Range ˚C	Ambient/ RH%	Voltage	Power (W/A)
Workbench Fridges									
XUB6C13S2V	228	170	2	1360x600x850	83	-2 to +8	43/40	240	215/10
XUB6C18S3V	339	254	3	1795x600x850	105	-2 to +8	43/40	240	230/10
XUB6C22S4V	449	339	4	2230x600x850	121	-2 to +8	43/40	240	345/10
Workbench Freezers									
XUB6F13S2V	228	170	2	1360x600x850	107	-22 to -18	38/40	240	520/10
XUB6F18S3V	339	254	3	1795x600x850	134	-22 to -18	38/40	240	560/10

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

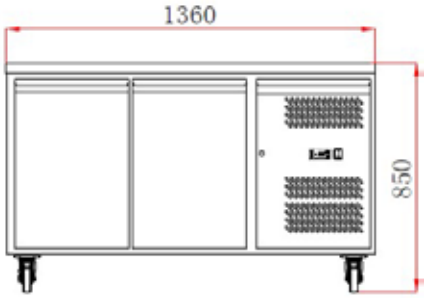
Undercounter Solid Door Fridges & Freezers

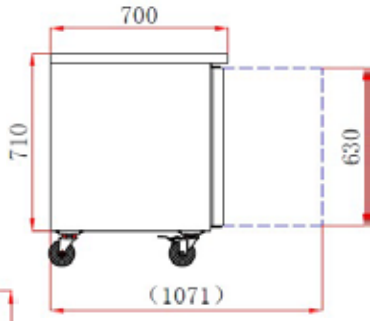
- Stainless steel interior and exterior with rounded corners for easy cleaning
- 1 shelf per door, GN1/1 pan compatible
- Self-closing doors with heavy duty magnetic door seals
- 60mm HFCs and CFCs free foam body insulation
- Tropicalised for Australian conditions
- User friendly Digital controls
- Rapid 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 (castor height 140mm)
- Unit can be placed against wall

2+2 YEARS WARRANTY 4 YEAR WITH PRODUCT REGISTRATION

XUB713S2V / XUB7F13S2V

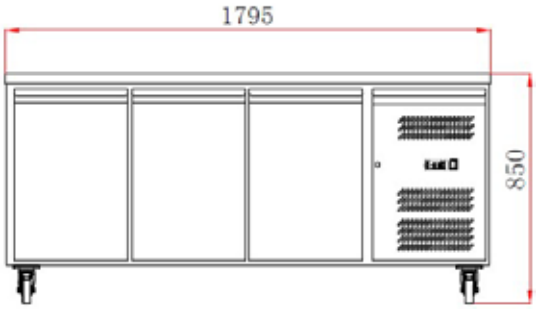






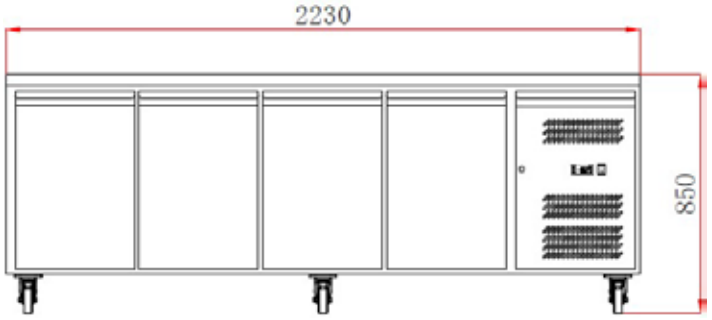
XUB718S3V / XUB7F18S3V





XUB7C22S4V





Code	Gross Capacity (L)	Net Capacity (L)	Doors	Dimensions (WxDxH mm)	Weight (kg)	Temp. Range ˚C	Ambient/ RH%	Voltage	Power (W/A)
Workbench Fridges									
XUB7C13S2V	282	186	2	1360x700x850	102	-2 to +8	43/60	240	215/10
XUB7C18S3V	417	311	3	1795x700x850	121	-2 to +8	43/40	240	230/10
XUB7C22S4V	553	415	4	2230x700x850	150	-2 to +8	43/40	240	345/10
Workbench Freezers									
XUB7F13S2V	282	186	2	1360x700x850	107	-22 to -18	43/60	240	520/10
XUB7F18S3V	417	311	3	1795x700x850	146	-22 to -18	43/60	240	560/10

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

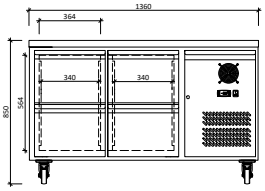
Undercounter Fridges With Drawers

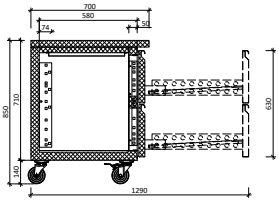
- Stainless steel interior and exterior with rounded corners for easy cleaning
- 2 Drawer per door, GN1/1 pan compatible
- Heavy Duty Drawers
- 60mm HFCs and CFCs free foam body insulation
- Tropicalised for Australian conditions
- User friendly Digital controls
- Rapid recovery rate
- Fan forced evaporator cooling
- Ebm-papst evaporator and condenser fans
- Heavy duty castors with front wheel brakes (castor height 140mm)
- Unit can be placed against wall

NEW PRODUCT

XUB7C13S2D

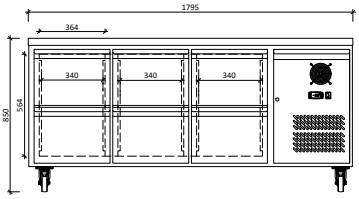


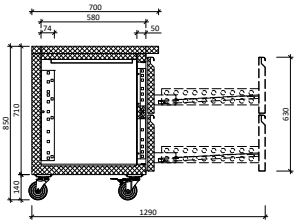




XUB7C18S3D

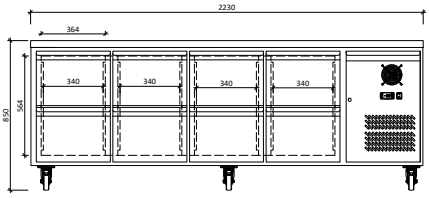


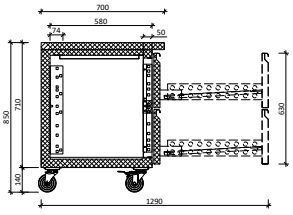




XUB7C22S4D







Code	Drawers	Dimensions (WxDxH mm)	Weight (kg)	Temperature Range ˚C	Ambient/ RH%	Voltage	Power (W/A)
XUB7C13S2D	4	1360x700x850	102	-2 to +8	43/40	240	215/10
XUB7C18S3D	6	1795x700x850	121	-2 to +8	43/40	240	230/10
XUB7C22S4D	8	2230x700x850	150	-2 to +8	43/40	240	345/10

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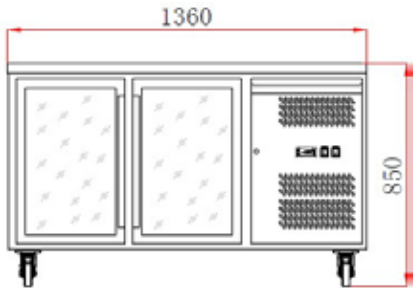
Undercounter Glass Door Fridges

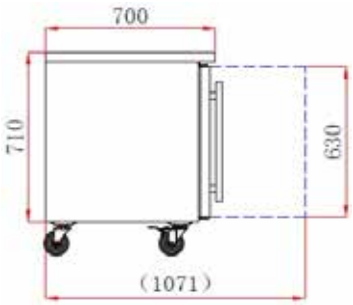
- Stainless steel interior and exterior with rounded corners for easy cleaning
- 1 shelf per door, GN1/1 pan compatible
- Self-closing doors with heavy duty magnetic door seals
- 60mm HFCs and CFCs free foam body insulation
- Tropicalised for Australian conditions
- User friendly Digital controls
- Rapid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

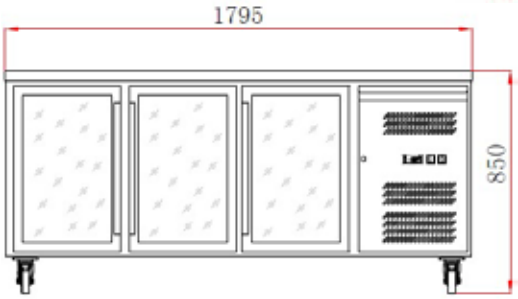






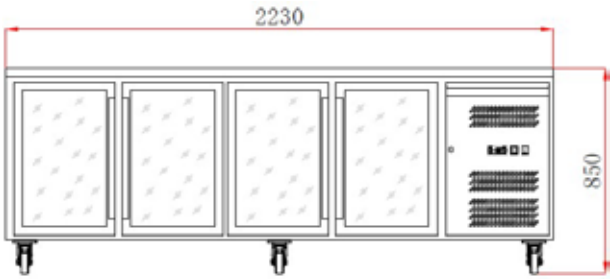
XUB7C18G3V





XUB7C22G4V





Code	Gross Capacity (L)	Doors	Dimensions (WxDxH mm)	Weight (kg)	Temp. Range ˚C	Ambient/ RH%	Voltage	Power (W/A)
600mm Deep with LED lighting inside								
XUB6C13G2V	228	2	1360x600x850	83	-2 to +8	38/60	240	215/10
XUB6C18G3V	339	3	1795x600x850	105	-2 to +8	38/60	240	230/10
700mm Deep with LED lighting inside								
XUB7C13G2V	282	2	1360x700x850	108	-2 to +8	38/60	240	215/10
XUB7C18G3V	417	3	1795x700x850	134	-2 to +8	38/60	240	230/10
XUB7C22G4V	553	4	2230x700x850	158	-2 to +8	38/60	240	345/10

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

Chef Base Refrigerated Drawer Bench

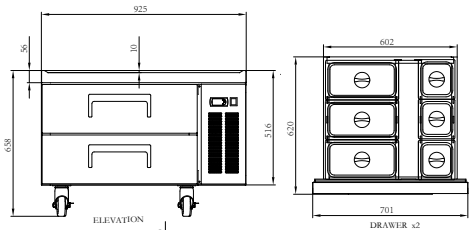
Incorporating a refrigerated chef base into your kitchen, specifically designed to support Gaxmax cooking equipment, offers several strategic benefits that can significantly enhance both the functionality and efficiency of your cooking environment.

Here's why it's a smart addition: Seamless Integration with Gaxmax Equipment, Optimised Space Utilisation, Increased Efficiency and Productivity, Improved Workflow and Organisation, Energy Efficiency.

- Stainless steel interior and exterior with rounded corners for easy cleaning
- 60mm HFCs and CFCs free foam body insulation
- Tropicalised for Australian conditions
- User-friendly digital controls
- Rapid recovery rate
- Fan-forced evaporator cooling
- Heavy-duty castors with front wheel brakes
- Austrian Fulterer door runners for smooth, reliable operation with durability
- Equipped with two drawers to hold cold ingredients, compatible with gastronomy pan (sold separately) in various configurations
- Each drawer gasket is removable for easy cleaning and maintenance

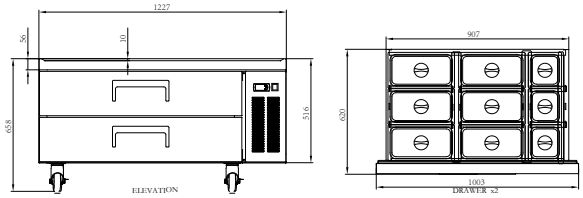
XCB-36





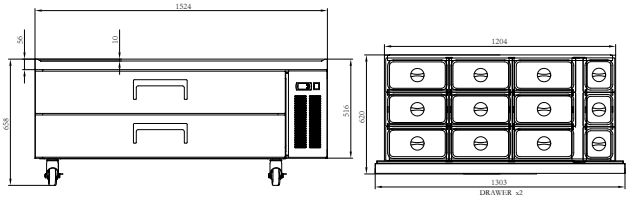
XCB-48





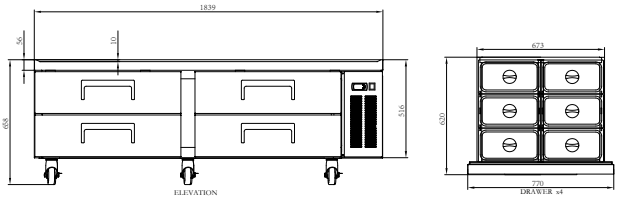
XCB-60

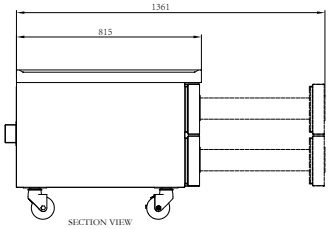




XCB-72







Side View

XCB-36	1/3	6
	1/6	6
XCB-48	1/3	12
	1/6	6
XCB-60	1/3	18
	1/6	6
XCB-72	1/3	24

Pan Layout



Raised Edge Top &
Removable Magnetic Drawer Gaskets
(GN pan is required for using this unit)

Code	Gross Capacity (L)	Net Capacity (L)	Drawers	Dimensions (WxDxH mm)	Weight (kg)	Temp. Range ˚C	Ambient/ RH%	Voltage	Power (W/A)
XCB-36	184	162	2	924x816x657	85	-1 to +5	32/60	240	396/10
XCB-48	272	TBA	2	1228x816x657	92	-1 to +5	32/60	240	396/10
XCB-60	360	310	2	1524x816x657	105	-1 to +5	32/60	240	500/10
XCB-72	450	385	4	1838x816x657	125	-1 to +5	32/60	240	660/10

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

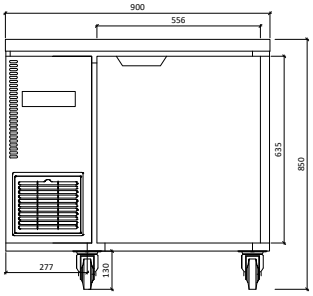
600 Series S/S Workbench

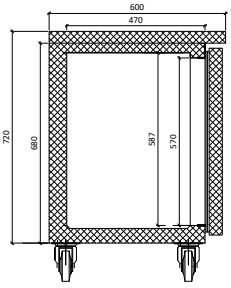
- Fridge -2 to 8ºC
- Freezer -18 to -22ºC
- Solid Door fridge Ambient 43ºC
- Solid Door freezer Ambient 38ºC
- Fan-forced evaporator cooling
- Auto defrost
- Self evaporating drainage
- Insulation is CFC & HCFC free
- Heated door frame on freezers
- Internal corners constructed for easy cleaning
- 100mm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

2+2 YEARS WARRANTY 4 YEAR WITH PRODUCT REGISTRATION

TS900TN

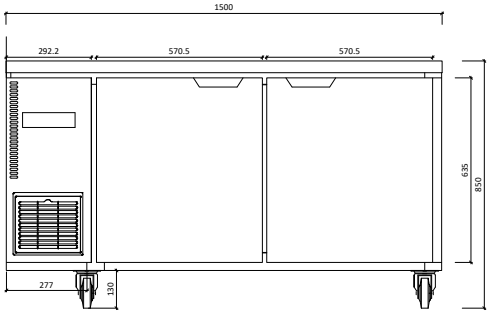


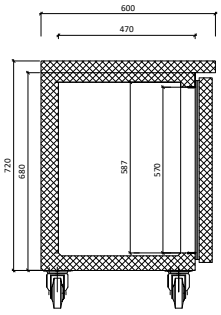




TS1200TN / TS1500TN

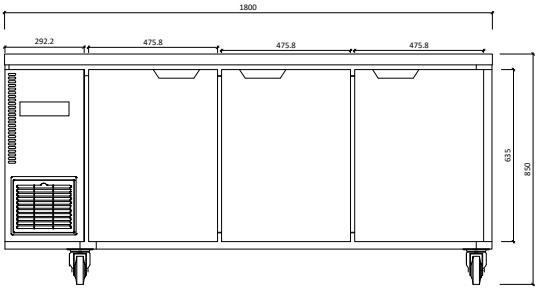


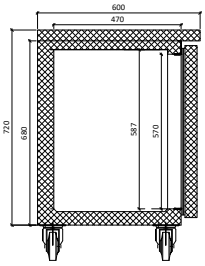




TS1800TN-3D







Code	Gross Capacity (L)	Net Capacity (L)	Dimensions (WxDxH mm)	Weight (kg)	Temp. Range ˚C	Ambient/ RH%	Voltage	Power (W/A)
S/S Single Door Fridge								
TS900TN	128	100	900x600x850	77	-2 to +8	43/40	240	170/10
S/S Double Door Fridge								
TS1200TN	205	161	1200x600x850	80	-2 to +8	43/40	240	219/10
TS1500TN	283	221	1500x600x850	90	-2 to +8	43/40	240	235/10
S/S Large Triple Door Fridge								
TS1800TN-3D	360	279	1800x600x850	103	-2 to +8	43/40	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

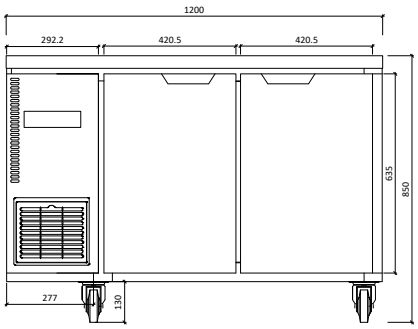
600 Series S/S Workbench

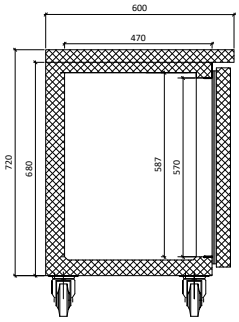
- Fridge -2 to 8ºC
- Freezer -18 to -22ºC
- Solid Door fridge Ambient 43ºC
- Solid Door freezer Ambient 38ºC
- Fan-forced evaporator cooling
- Auto defrost
- Self evaporating drainage
- Insulation is CFC & HCFC free
- Heated door frame on freezers
- Internal corners constructed for easy cleaning
- 100mm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

2+2 YEARS WARRANTY 4 YEAR WITH PRODUCT REGISTRATION*

TS1200BT

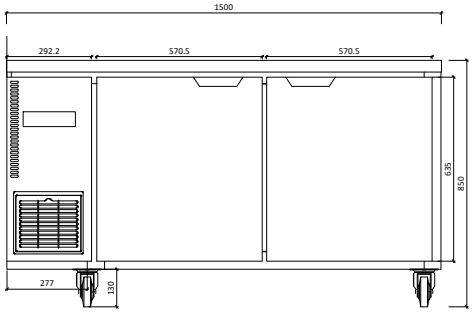


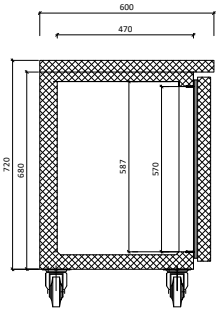




TS1500BT

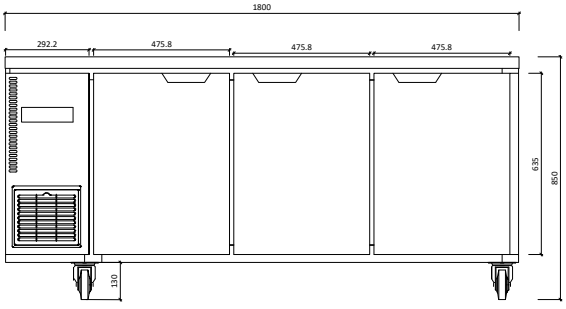


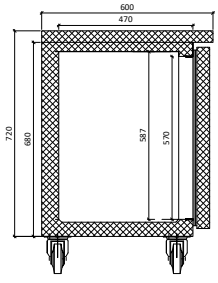




TS1800BT-3D







Code	Gross Capacity (L)	Net Capacity (L)	Dimensions (WxDxH mm)	Weight (kg)	Temp. Range °C	Ambient/ RH%	Voltage	Power (W/A)
S/S Double Door Freezer								
TS1200BT	205	161	1200x600x850	85	-22 to -18	38/50	240	520/10
TS1500BT	283	221	1500x600x850	95	-22 to -18	38/50	240	530/10
S/S Large Triple Door Freezer								
TS1800BT-3D	360	279	1800x600x850	108	-22 to -18	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

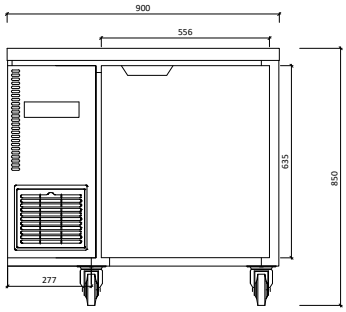
700 Series S/S Workbench

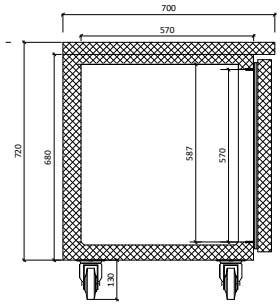
- Fridge -2 to 8ºC
- Freezer -18 to -22ºC
- Solid Door fridge Ambient 43ºC
- Glass Door fridge Ambient 35ºC
- Solid Door freezer Ambient 38ºC
- Fan-forced evaporator cooling
- Auto defrost
- Self evaporating drainage
- Insulation is CFC & HCFC free
- Heated door frame on freezers
- Internal corners constructed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

2+2 YEARS WARRANTY 4 YEAR WITH PRODUCT REGISTRATION*

TL900TN

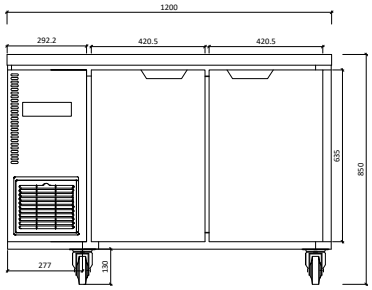


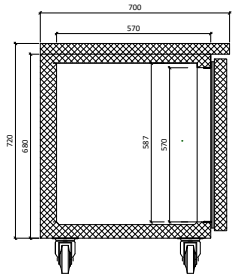




TL1200TN / TL1200BT

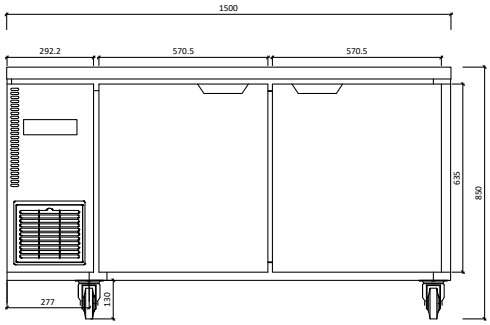


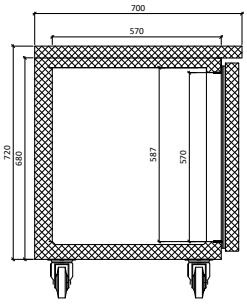




TL1500TN / TL1500BT







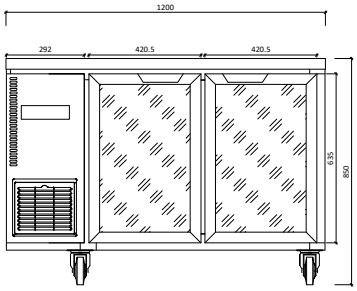
Code	Gross Capacity (L)	Net Capacity (L)	Dimensions (WxDxH mm)	Weight (kg)	Temp. Range ˚C	Ambient/ RH%	Voltage	Power (W/A)
S/S Single Door Fridge								
TL900TN	155	125	900x700x850	80	-2 to +8	43/40	240	170/10
S/S Double Door Fridge								
TL1200TN	250	202	1200x700x850	90	-2 to +8	43/40	240	250/10
TL1500TN	345	278	1500x700x850	100	-2 to +8	43/40	240	250/10
S/S Large Triple Door Fridge								
TL1800TN-3D	440	350	1800x700x850	113	-2 to +8	43/40	240	250/10

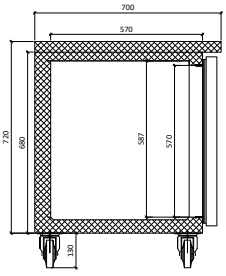
Allow 100mm clearance for installation, all vents must be left clear.
Prices and specifications are subject to change without notice. Pictures are for illustrative purpose and final product may differ

700 Series S/S Workbench

TL1200TNG

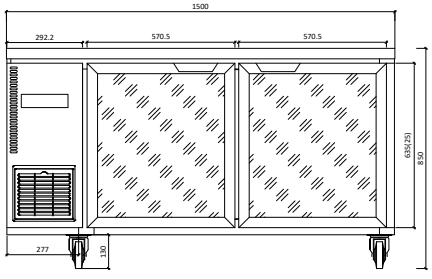


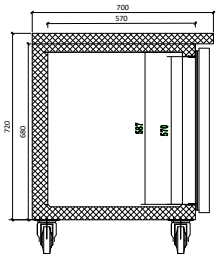




TL1500TNG

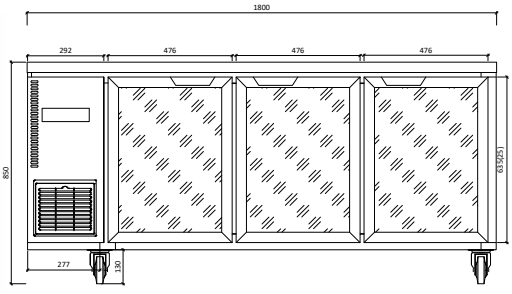


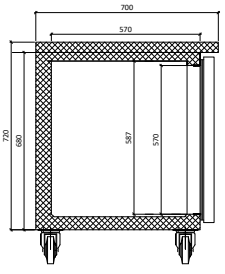




TL1800TNG-3D

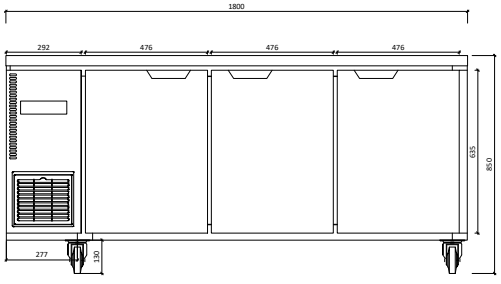


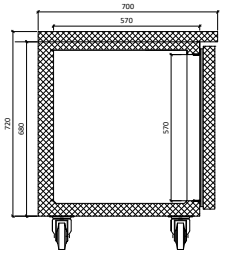




TL1800BT-3D







Code	Gross Capacity (L)	Net Capacity (L)	Dimensions (WxDxH mm)	Weight (kg)	Temp. Range ˚C	Ambient/ RH%	Voltage	Power (W/A)
S/S Double Glass Door Fridge								
TL1200TNG	250	202	1200x700x850	90	-2 to +8	35/60	240	240/10
TL1500TNG	345	278	1500x700x850	100	-2 to +8	35/60	240	280/10
S/S Large Triple Glass Door Fridge								
TL1800TNG-3D	440	350	1800x700x850	113	-2 to +8	35/60	240	320/10
S/S Double Solid Door Freezer								
TL1200BT	250	202	1200x700x850	95	-22 to -18	38/50	240	520/10
TL1500BT	345	278	1500x700x850	105	-22 to -18	38/50	240	530/10
S/S Large Triple Solid Door Freezer								
TL1800BT-3D	440	350	1800x700x850	118	-22 to -18	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

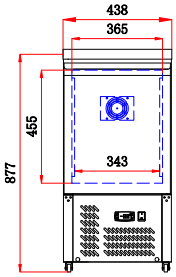
Fan-assisted static cooling refrigerators offer a hybrid cooling approach, combining even air circulation via a fan with the humidity benefits of static cooling. This method ensures a more uniform temperature, quicker recovery after opening, and reduced, though normal, frost buildup on panels.

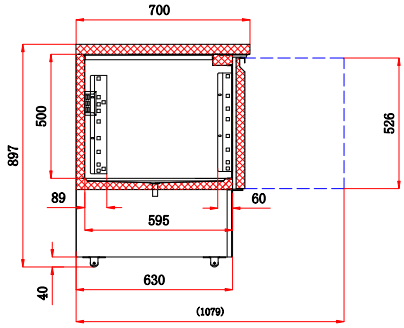
While slightly noisier than purely static models, they maintain optimal humidity for fresh produce and are more energy-efficient than full frost-free units. This system strikes a balance between minimising frost accumulation and preserving food quality, making it a cost-effective solution for those seeking the combined advantages of improved air distribution and natural humidity levels in their refrigeration.

- 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)

XGNS450B

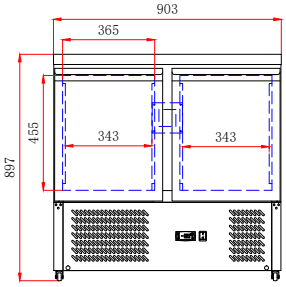


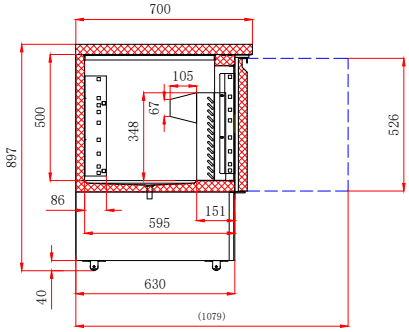




XGNS900B

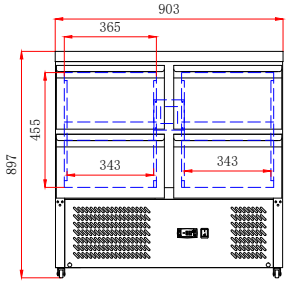


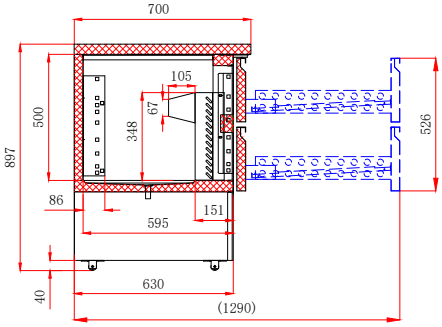




XGNS900-4D







Code	Doors	Gross Capacity (L)	Net Capacity (L)	Dimensions (WxDxH mm)	Weight (kg)	Temp. Range ˚C	Ambient/ RH%	Voltage	Power (W/A)
XGNS450B	1	109	90	435x700x897	43	-2 to +8	38/60	240	120/10
XGNS900B	2	240	180	903x700x897	81	-2 to +8	38/60	240	170/10
XGNS900-4D	4	240	92	903x700x897	81	-2 to +8	38/60	240	170/10

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Compact Workbench Fridges

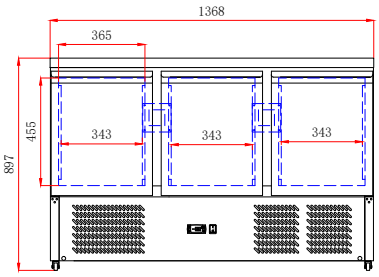
Fan-assisted static cooling refrigerators offer a hybrid cooling approach, combining even air circulation via a fan with the humidity benefits of static cooling. This method ensures a more uniform temperature, quicker recovery after opening, and reduced, though normal, frost buildup on panels. While slightly noisier than purely static models, they maintain optimal humidity for fresh produce and are more energy-efficient than full frost-free units.

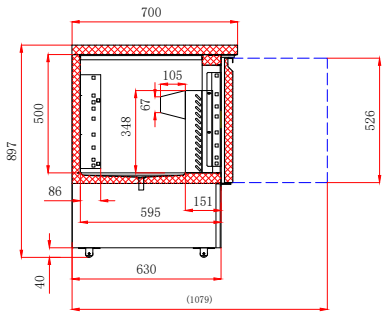
This system strikes a balance between minimising frost accumulation and preserving food quality, making it a cost-effective solution for those seeking the combined advantages of improved air distribution and natural humidity levels in their refrigeration.

- 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)

XGNS1300B

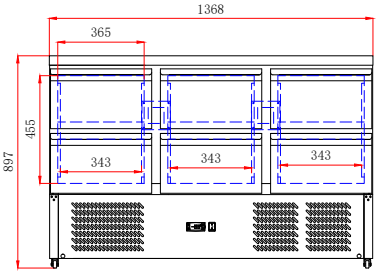


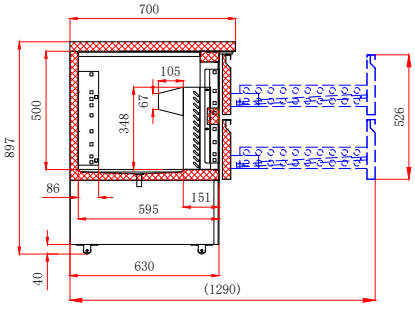




XGNS1300-6D







Code	Gross Capacity (L)	Net Capacity (L)	Dimensions (WxDxH mm)	Weight (kg)	Temperature Range ˚C	Ambient/ RH%	Voltage	Power (W/A)
3 Door								
XGNS1300B	368	218	1368x700x897	104	+2 to +8	38/60	240	240/10
6 Drawer								
XGNS1300-6D	368	218	1368x700x897	104	+2 to +8	38/60	240	240/10

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

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, XUB7C-18G3V, 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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Black Magic Bar Coolers

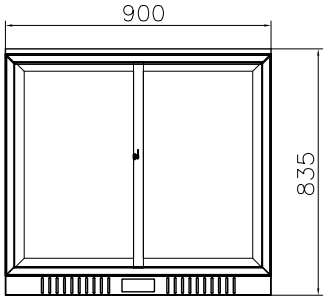
- Two levels of shelving plus floor
- Digital temperature control with read-out display
- Door locks for added security
- Double glazed doors
- Self-closing doors
- Internal LED lighting
- Auto-defrost & evaporating drainage
- Fully adjustable shelves

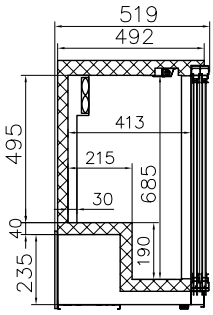
AMBIENT 32ºC

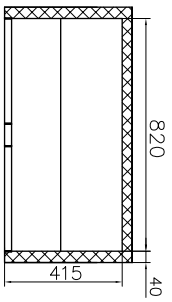


LG-208SC



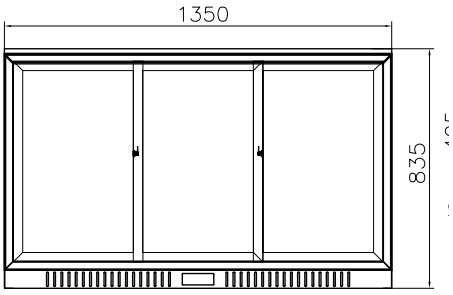


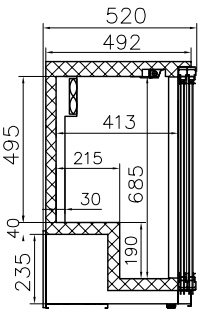


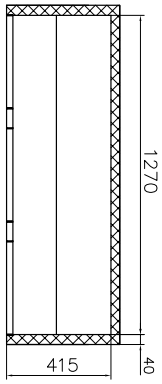


LG-330SC









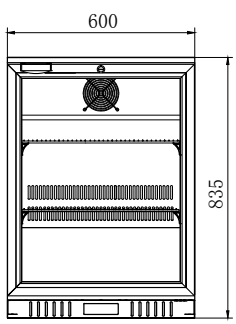
Code	GEMS Star Rating	Gross Capacity (L)	Net Capacity (L)	Doors	Dimensions (WxDxH mm)	Weight (kg)	Temp. Range ˚C	Ambient/ RH%	Voltage	Power (W/A)
Sliding Glass Doors										
LG-208SC	9	188	150	2	900x530x835	75	+2 to +8	32/60	240	160/10
LG-330SC	9	293	220	3	1350x530x835	92	+2 to +8	32/60	240	160/10

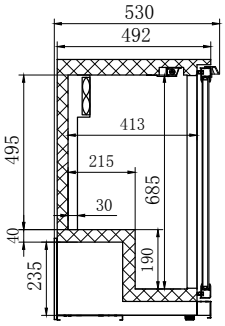
Reword - Allow a minimum clearance of 100 mm for installation. All ventilation openings must remain unobstructed.
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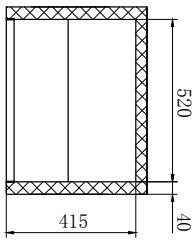
Black Magic Bar Coolers

LG-138HC / LG-138TD



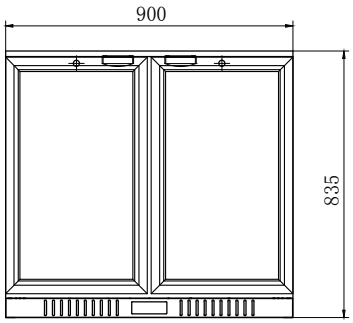


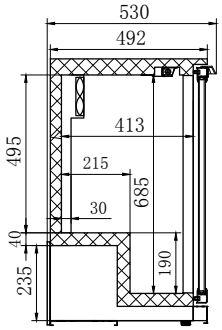


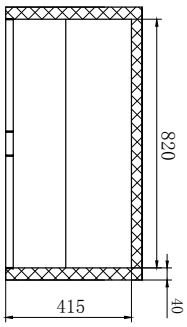


LG-208HC / LG-208TD



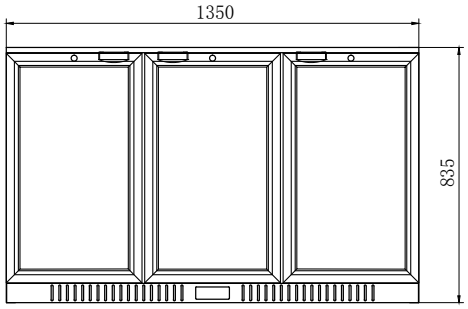


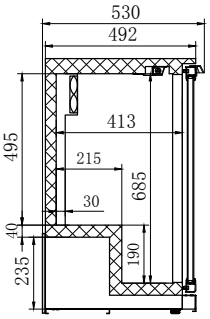


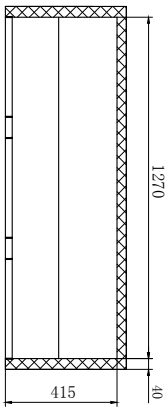


LG-330HC / LG-330TD









Code	GEMS Star Rating	Gross Capacity (L)	Net Capacity (L)	Doors	Dimensions (WxDxH mm)	Weight (kg)	Temp. Range ˚C	Ambient/ RH%	Voltage	Power (W/A)
Glass Doors										
LG-138HC	10	121	92	1	600x530x835	52	+2 to +8	32/60	240	120/10
LG-208HC	9	188	150	2	900x530x835	75	+2 to +8	32/60	240	160/10
LG-330HC	9	293	220	3	1350x530x835	92	+2 to +8	32/60	240	160/10
Tropicalised Heated Glass Doors with Heater Switch										
LG-138TD	10	121	92	1	600x530x835	52	+2 to +8	32/60	240	165/10
LG-208TD	9	188	150	2	900x530x835	75	+2 to +8	32/60	240	210/10
LG-330TD	9	293	220	3	1350x530x835	92	+2 to +8	32/60	240	235/10

Reword - Allow a minimum clearance of 100 mm for installation. All ventilation openings must remain unobstructed.
Prices and specifications are subject to change without notice. Images are for illustrative purposes only; the final product may differ.

Black Magic Bar Coolers

- Two levels of shelving plus floor
- Digital temperature control with read-out display
- Double glazed doors
- Door locks for added security
- Self-closing doors
- Auto-defrost & evaporating drainage
- Fully adjustable shelves
- LED internal lighting

AMBIENT 32°C

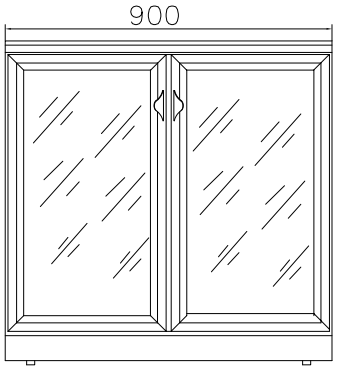
2+2 YEARS WARRANTY 4 YEAR WITH PRODUCT REGISTRATION*

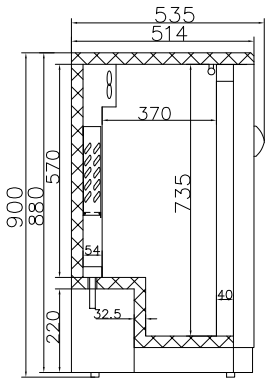




SC248SD

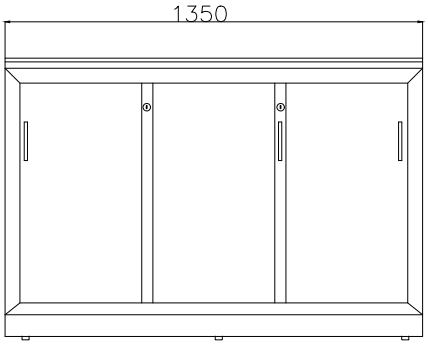


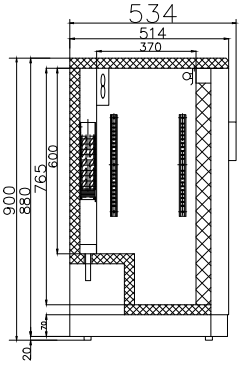




SC316SD







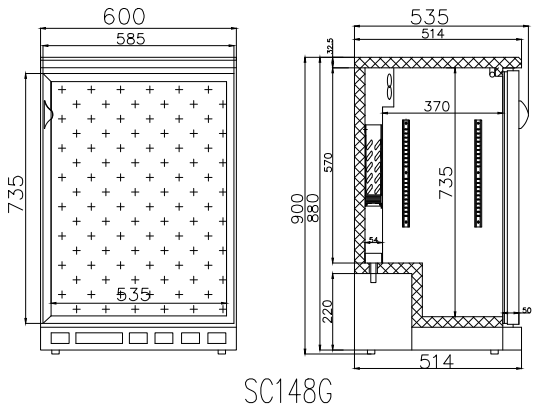
Code	GEMS Star Rating	Gross Capacity (L)	Net Capacity (L)	Doors	Dimensions (WxDxH mm)	Weight (kg)	Temp. Range °C	Ambient/ RH%	Voltage	Power (W/A)
Sliding Glass Doors										
SC248SD	9	202	133	2	900x535x900	75	+2 to +8	32/60	240	112/10
SC316SD	8	320	222	3	1350x535x900	92	+2 to +8	32/60	240	140/10

Reword - Allow a minimum clearance of 100 mm for installation. All ventilation openings must remain unobstructed.
Prices and specifications are subject to change without notice. Images are for illustrative purposes only; the final product may differ.

Black Magic Bar Coolers

SC148G

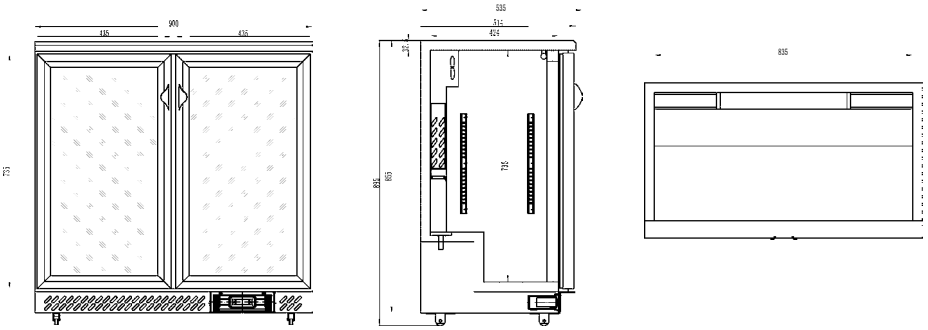




SC148G

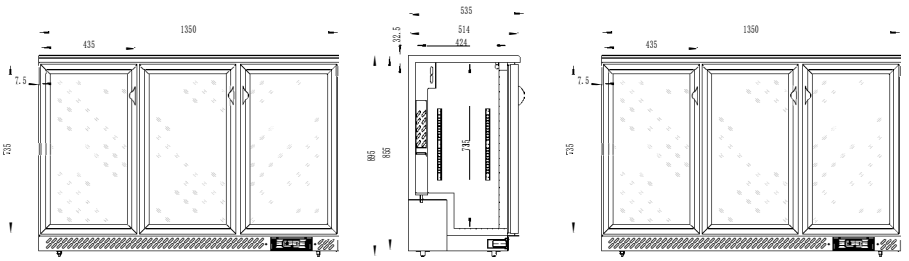
SC248G





SC316G





Code	GEMS Star Rating	Gross Capacity (L)	Net Capacity (L)	Doors	Dimensions (WxDxH mm)	Weight (kg)	Temp. Range °C	Ambient/ RH%	Voltage	Power (W/A)
Glass Doors										
SC148G	9	129	92	1	600x535x900	52	+2 to +8	32/60	240	110/10
SC248G	9	202	133	2	900x535x900	75	+2 to +8	32/60	240	112/10
SC316G	8	320	222	3	1350x535x900	92	+2 to +8	32/60	240	140/10

Reword - Allow a minimum clearance of 100 mm for installation. All ventilation openings must remain unobstructed.
Prices and specifications are subject to change without notice. Images are for illustrative purposes only; the final product may differ.

Bar Fridge with Splashback

- Two levels of shelving, plus floor space
- Stainless steel shelves
- Infill shelves behind door frames for additional storage
- Digital temperature controls with read-out display
- Fan-forced evaporator cooling
- Internal corners designed for easy cleaning
- Auto defrost
- Self evaporating drainage
- Insulation is CFC & HCFC free
- Touch close doors
- Castors for mobility
- Handy utensil drawer

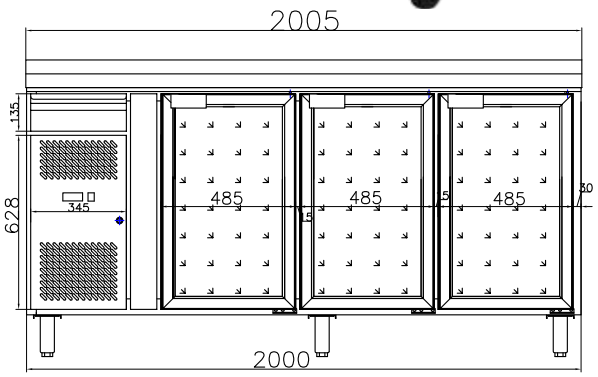
2+2 YEARS WARRANTY 4 YEAR WITH PRODUCT REGISTRATION*

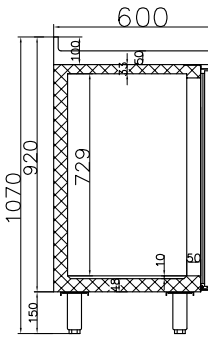
AMBIENT 43°C



CM20G

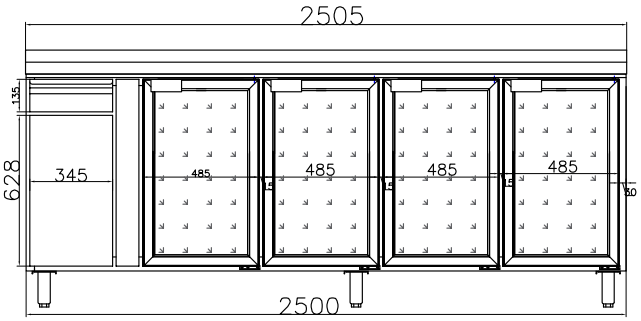


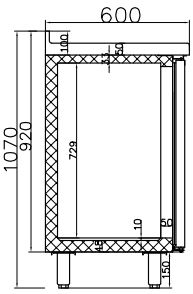




CM25G







Code	Gross Capacity (L)	Net Capacity (L)	Dimensions (WxDxH mm)	Weight (kg)	Temperature Range ˚C	Ambient/ RH%	Voltage	Power (W/A)
3 Door								
CM20G	523	346	2005x600x1030+50	150	+2 to +8	43/40	240	360/10
4 Door								
CM25G	720	523	2505x600x1030+50	180	+2 to +8	43/40	240	360/10

Reword - Allow a minimum clearance of 100 mm for installation. All ventilation openings must remain unobstructed.
Prices and specifications are subject to change without notice. Images are for illustrative purposes only; the final product may differ.

Black Magic Bar Coolers

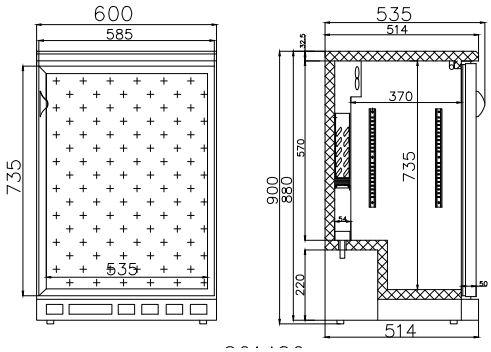
- Two levels of shelving plus floor
- Digital temperature control with read-out display
- Double glazed doors
- Self-closing doors
- Door locks for added security
- Auto defrost & evaporating drainage
- Internal LED lighting
- Strong industrial shelving
- Fully adjustable shelves

2+2 YEARS WARRANTY 4 YEAR WITH PRODUCT REGISTRATION

AMBIENT 32°C

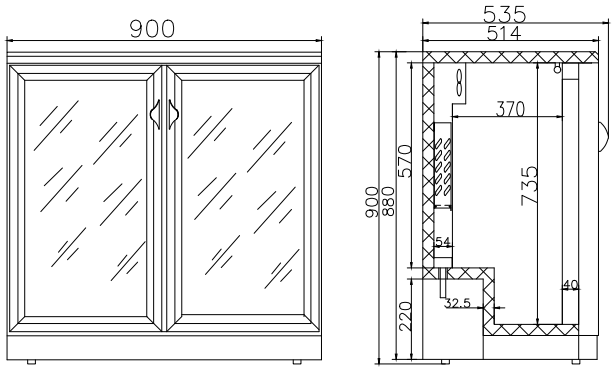
SC148SG





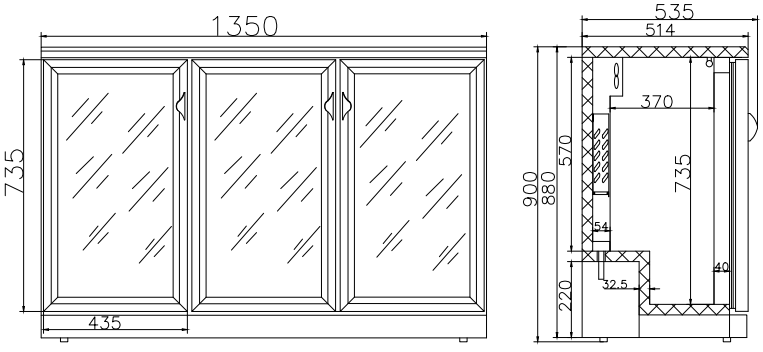
SC248SG





SC316SG





Code	GEMS Star Rating	Gross Capacity (L)	Net Capacity (L)	Doors	Dimensions (WxDxH mm)	Weight (kg)	Temp. Range °C	Ambient/ RH%	Voltage	Power (W/A)
SC148SG	9	129	93	1	600x535x900	52	+2 to +8	32/60	240	110/10
SC248SG	9	202	133	2	900x535x900	75	+2 to +8	32/60	240	112/10
SC316SG	8	320	222	3	1350x535x900	92	+2 to +8	32/60	240	140/10

Reword - Allow a minimum clearance of 100 mm for installation. All ventilation openings must remain unobstructed.
Prices and specifications are subject to change without notice. Images are for illustrative purposes only; the final product may differ.

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
- Internal LED lighting
- Strong industrial shelving
- Fully adjustable shelves
- Castors

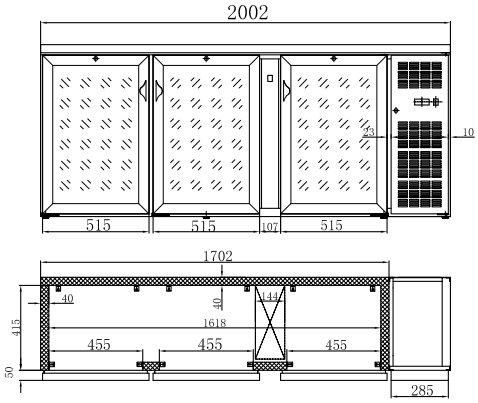
2+2 YEARS WARRANTY 4 YEAR WITH PRODUCT REGISTRATION*

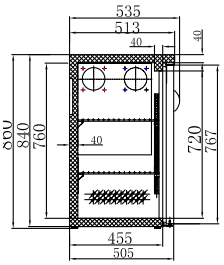
AMBIENT 38ºC



BC3100G

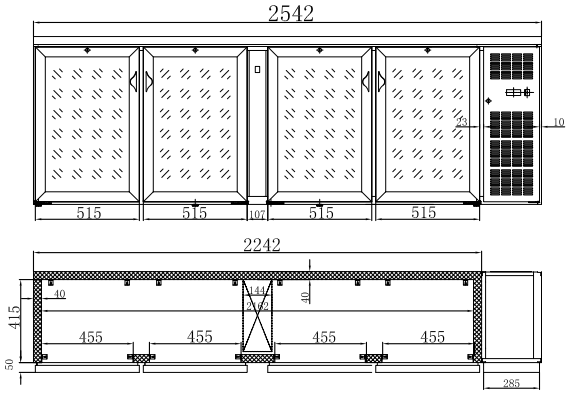


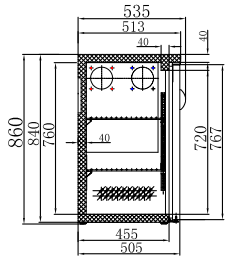




BC4100G







Code	Gross Capacity (L)	Net Capacity (L)	Doors	GEMS Star Rating	Dimensions (WxDxH mm)	Weight (kg)	Temp. Range ˚C	Ambient/ RH%	Voltage	Power (W/A)
BC3100G	537	355	3	7	2002x513x860	125	+2 to +8	38/50	240	320/10
BC4100G	698	484	4	7	2542x513x860	150	+2 to +8	38/50	240	320/10

Reword - Allow a minimum clearance of 100 mm for installation. All ventilation openings must remain unobstructed.
Prices and specifications are subject to change without notice. Images are for illustrative purposes only; the final product may differ.

Bar Fridge & Matching Freezer

- Discover the perfect fusion of functionality and style for your business with our medium-duty commercial fridge/freezer
- VCM stainless steel look
- Compact build, optimised for space-conscious areas without compromising storage capacity
- Freezer section includes durable ABS drawers for organised storage
- Internal lighting and adjustable shelving for easy access and storage of items in various sizes
- Simple manual control for hassle-free temperature management
- DC-122Q freezer capability only in top section
- ** Freezer requires manual defrosting to ensure optimal performance



Code	Gross Capacity (L)	Dimensions (WxDxH mm)	Weight (kg)	Temperature Range	Ambient/ RH%	Voltage	Power (W/A)
Fridge/Freezer							
DC-122Q	122	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

Open Top Beverage Display Fridge/Cooler

NEW PRODUCT

- Great for placement under or near a cash register — ideal for compact retail or service areas
- Dynamic fan-forced cooling system
- Natural and eco-friendly refrigerant
- LED display showing internal temperature and defrost timer
- Full LED illumination enhances product visibility and display appeal
- User-friendly stainless steel water tray with self-evaporation feature
- Four wheels with fixed-position bolts for stability and mobility
- Dust-proof condenser mesh designed for low-maintenance cleaning



Code	Gross Capacity (L)	Dimensions (WxDxH mm)	Weight (kg)	Temperature Range ˚C	Voltage	Power (W/A)
WN-DC120	120	600x838x900	81	+2 to +8	240	536/10

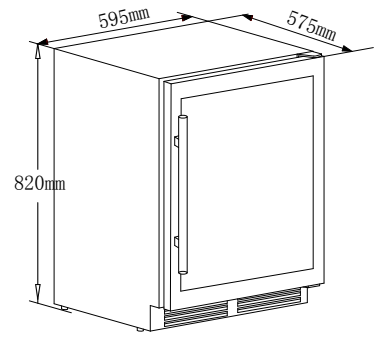
Allow 100mm clearance for installation, all vents must be left clear.
Prices and specifications are subject to change without notice. Pictures are for illustrative purpose and final product may differ

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

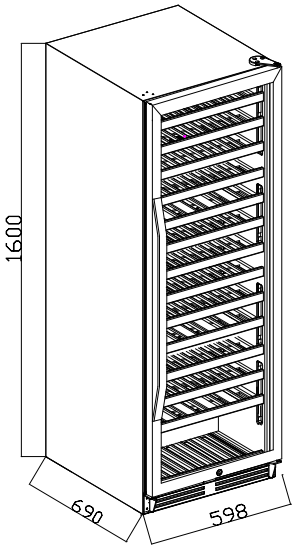
WB-51A





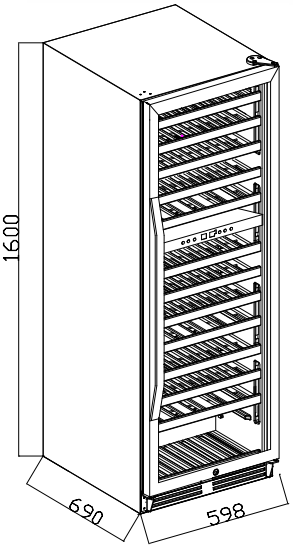
WB-166A





WB-155B





Code	Gross Capacity (L)	Holds Up To (Bottle)	Dimensions (WxDxH mm)	Weight (kg)	Temp. Range ˚C	Ambient/ RH%	Voltage	Power (W/A)
Single Zone Temperature								
WB-51A	150	51	595x572x820	49	+5 to +22	32/60	240	120/10
WB-166A	408	166	598x690x1600	82	+5 to +22	32/60	240	680/10
Dual Zone Temperature								
WB-155B	393	155	598x690x1600	82	Upper: +5 to +12 Lower: +12 to +22	32/60	240	680/10

Bottle capacity depends on bottle size. 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 and white wines
- Beech wood shelving with sliding rail
- Easy-to-use multifunction digital controls
- Thermostat system with LED display
- Low vibration design for protection
- Inner moisture: >60%
- Fan-forced evaporator cooling
- Double-glazed, UV-protected tinted glass door
- White LED light
- Auto defrost
- Odour free activated carbon filter
- Internal control panel
- Lockable door for added security



WB-271B



WB-194B



WB-218B

Code	Gross Capacity (L)	Holds Up To (Bottle)	Dimensions (WxDxH mm)	Weight (kg)	Temperature Range ˚C	Ambient/ RH%	Voltage	Power (W/A)
Single Zone Temperature								
WB-271B	760	271	800x720x2004	147	+5 to +22	32/60	240	220/10
WB-194B	490	194	655x679x1829	115	+5 to +18	32/60	240	150/10
Dual Zone Temperature								
WB-218B	710	218	1000x647x1900	142	+5 to +22	32/60	240	180/10

Bottle capacity depends on bottle size. 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 Wine Cooler

- Single zone
- Suitable for red and white wines
- Easy-to-use multifunction digital controls
- Thermostat system with LED display
- Low vibration design for better protection
- Inner moisture: >60%
- Fan-forced evaporator cooling
- Double-glazed, UV-protected tinted glass door
- Adjustable feet
- White LED light
- Auto defrost
- Odour free activated carbon filter
- Control panel on glass door
- Lockable door for added security



Code	Gross Capacity (L)	Holds Up To (Bottle)	Dimensions (WxDxH mm)	Weight (kg)	Temperature Range ˚C	Ambient ˚C / RH	Voltage	Power (W/A)
Single Zone Temperature								
WB-24H	65	24	430x490x750	25	+5 to +18	+10 to +38	240	60/10

Bench Slushy Freezer

- Single Zone
- Wire shelf
- Thermostat system with LED display
- Fan-forced cooling system
- Double-layer heated glass door with hidden handle
- Adjustable feet
- LED lighting
- Auto defrost
- Touch LED control
- Free-standing installation
- Integrated door lock



Code	Gross Capacity (L)	Holds Up To (Bottle)	Dimensions (WxDxH mm)	Weight (kg)	Temperature Range ˚C	Ambient/ RH%	Voltage	Power (W/A)
Single Zone Temperature								
WC-72	72	42	480x515x790	40	-8 to +18	+10 to +38	240	130/10

Bottle capacity depends on bottle size. Allow 100mm clearance for installation, all vents must be left clear.
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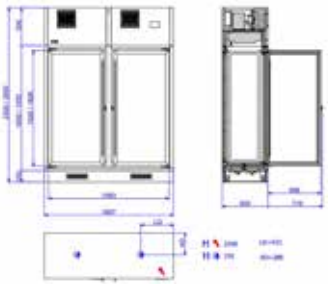
Central Wine Cellars

- Side and central walls with double-layered glass and an air chamber between them
- Swing doors that optimise 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 with automatic evaporation; no drain required
- LED lighting on all perimeters, adjustable via remote control
- Decorative plinth included as standard. Shelves and hooks must be requested separately
- Operating temp: +4°C to +18°C
- Glass and door frames heated to avoid condensation

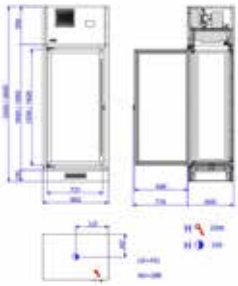




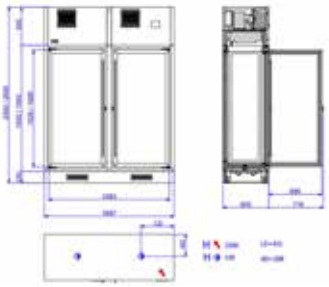
FWC-2301-1CB



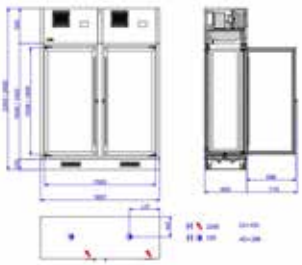
FWC-2302-1CB



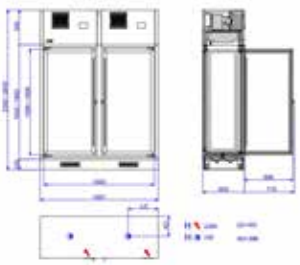
FWC-2601-1CB



FWC-2602-1CB



FWC-2302-2CB



FWC-2602-2CB

Code	Bottles x Shelves	Dimensions (WxDxH mm)	Weight (kg)	Temperature Range °C	Ambient/ RH%	Voltage	Power (kW/A)
Single Zone Temperature							
FWC-2301-1CB	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.
Prices and specifications are subject to change without notice. Pictures are for illustrative purpose and final product may differ

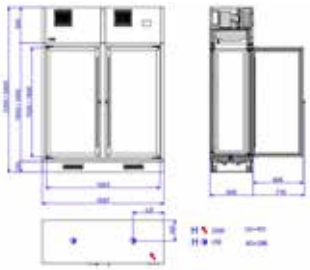
Wall-Mounted Wine Cellars

- Side and central walls with double-layered glass and an 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 with automatic evaporation; no drain required
- LED lighting on all perimeters, adjustable via remote control
- Decorative plinth included as standard. Shelves and hooks must be requested separately
- Operating temp: +4°C to +18°C
- Glass and door frames heated to avoid condensation





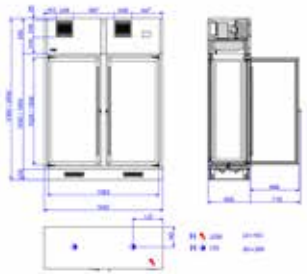
FWC-2301-1WB



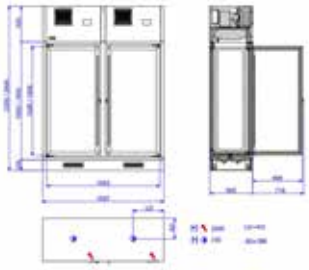
FWC-2302-1WB



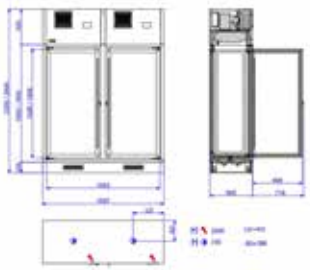
FWC-2601-1WB



FWC-2602-1WB



FWC-2302-2WB



FWC-2602-2WB

Code	Bottles x Shelves	Dimensions (WxDxH mm)	Weight (kg)	Temperature Range ˚C	Ambient/ RH%	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.

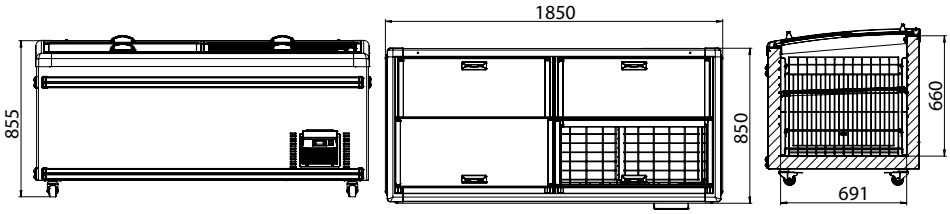


- Temp. control with display
- LED Lighting
- Danfoss compressor
- Static cooling system
- Digital thermostat
- Auto defrost with no build up of ice
- Freezer -22 to -18˚C

ZCD-E185S



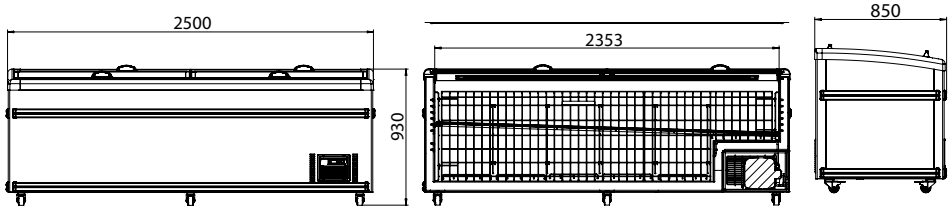
End Piece



ZCD-L250S



Side Piece



Code	Gross Capacity (L)	Dimensions (WxDxH mm)	Weight (kg)	Temperature Range ˚C	Ambient/ RH%	Voltage	Power (W/A)
ZCD-E185S	630	1850x850x855	130	-1 to +4 / -22 to -18	32/60	240	790/10
ZCD-L250S	1040	2500x850x870	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



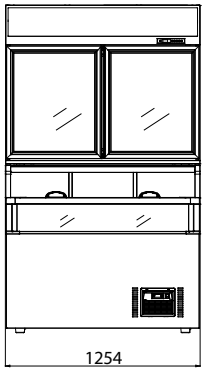
ZCDTD125

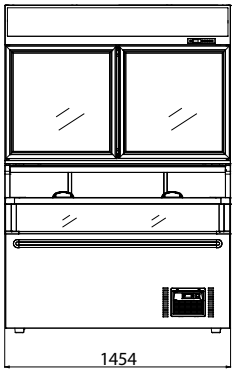


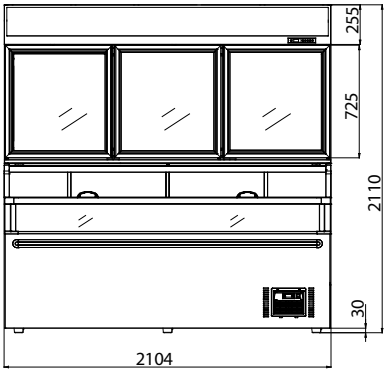
ZCDTD145

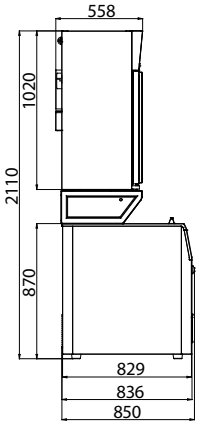


ZCDTD210









Code	Freezer	Gross Capacity (L)	Net Capacity (L)	Door	Shelf	Dimensions (WxDxH mm)	Weight (kg)	Temp. Range ˚C	Ambient/ RH%	(V)	Power (W/A)
ZCDTD125	Top	218	197	2	4	1254x558x1022	122	-22 to -18	25/60	240	550/10
	Bottom	470	327	2	–	1254x836x870+210	111	-22 to -18	25/60	240	285/10
ZCDTD145	Top	257	232	2	4	1450x558x1022	122	-22 to -18	25/60	240	650/10
	Bottom	575	402	2	–	1454x850x870+210	121	-22 to -18	25/60	240	420/10
ZCDTD210	Top	383	346	3	6	2104x558x1022	188	-22 to -18	25/60	240	820/10
	Bottom	900	646	3	–	2104x850x870+210	158	-22 to -18	25/60	240	500/10

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

Supermarket Island Freezer

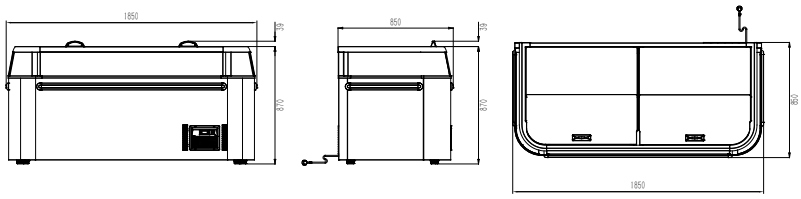
- R290 natural refrigerant
- 70mm thickness insulation
- Equipped with collision stopper
- Adjustable feet
- LED lighting
- Low-E, tempered glass
- Increase display area
- Castors
- Digital thermostat
- Temp. control with display
- Equipped with storage mesh or full baskets
- Static cooling system with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



ZCD-E185G



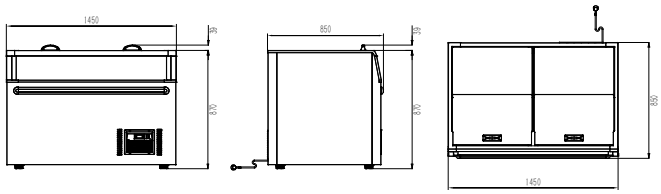
End Piece



ZCD-L145G



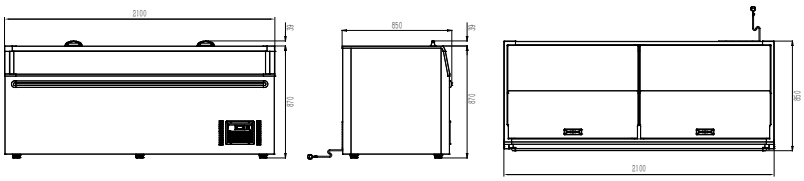
Side Piece



ZCD-L210G



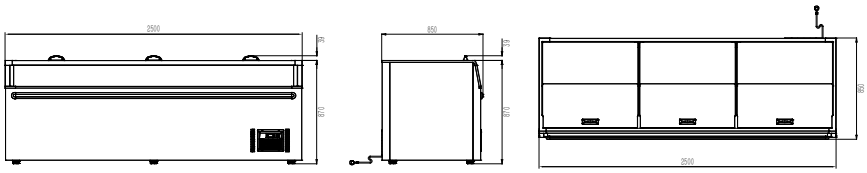
Side Piece



ZCD-L250G



Side Piece



Code	Gross Capacity (L)	Net Capacity (L)	Door	Shelves	Dimensions (WxDxH mm)	Weight (kg)	Temp. Range ˚C	Ambient/ RH%	Voltage	Power (W/A)
ZCD-E185G	745	523	2	3	1850x850x870	129	-22 to -18	25/60	240	562/10
ZCD-L145G	575	402	2	2	1450x850x870	101	-22 to -18	25/60	240	727/10
ZCD-L210G	900	646	2	4	2100x850x870	136	-22 to -18	25/60	240	721/10
ZCD-L250G	1105	796	3	5	2500x850x870	153	-22 to -18	25/60	240	960/10

Allow 100mm clearance for installation, all vents must be left clear.
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Heavy Duty Chest Freezers With S/S Lids

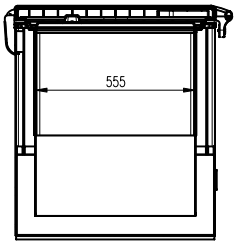
- Energy saving fan
- Quick and deep freezing
- Efficient compressor
- Low noise
- LED Light
- Digital control
- Comes with removable baskets
- Manual defrost.
- Castors for easing moving
- 304 S/S Hinge Door
- 570x225x170mm Baskets included
- R290 natural refrigerant

2+2 YEARS WARRANTY 4 YEAR WITH PRODUCT REGISTRATION*

NEW PRODUCT

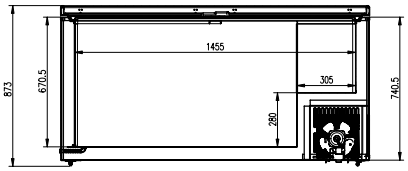


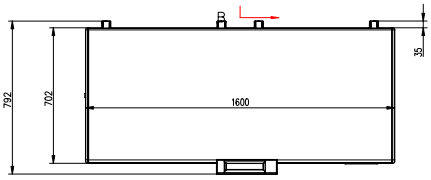
Side Drawing



BD520F

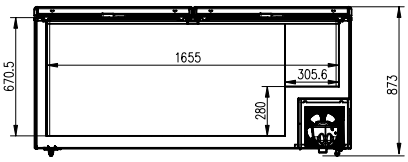


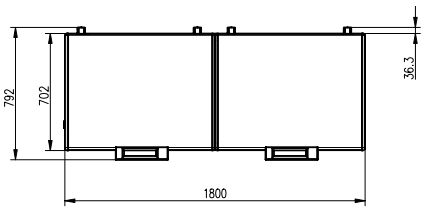




BD600F

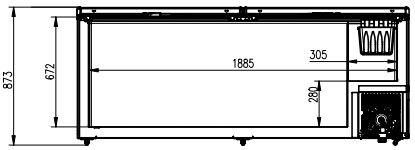


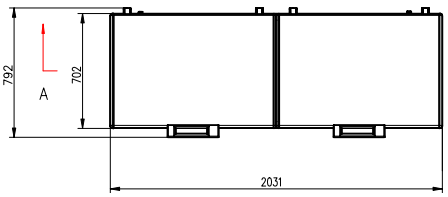




BD750F







Code	Door	Gross Capacity (L)	Basket	Dimensions (WxDxH mm)	Weight (kg)	Temp. Range °C	Ambient/ RH%	Voltage	Power (W/A)
BD520F	1	520	5	1600x792x873	62.9	-22 to -18	32/55	240	240/10
BD600F	2	600	6	1800x792x873	64.5	-22 to -18	32/55	240	270/10
BD750F	2	750	6	2030x792x873	77.5	-22 to -18	32/55	240	270/10

Allow 100mm clearance for installation, all vents must be left clear.
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Heavy Duty Chest Freezers with Glass Sliding Lids

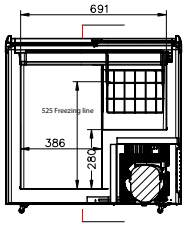
- Energy saving fan
- Quick and deep freezing
- Efficient compressor
- Low noise
- LED Light
- Digital control
- Comes with removable baskets
- Manual defrost.
- Castors for easing moving
- LOW-E Glass
- Tempered Sliding Glass Door
- Door lock
- Aluminium ad ABS Cabinet Frame
- Aluminium liner inside walls
- Natural refrigerant

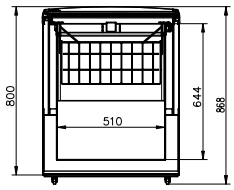
2+2 YEARS WARRANTY 4 YEAR WITH PRODUCT REGISTRATION

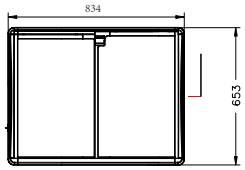
NEW PRODUCT

WD256G



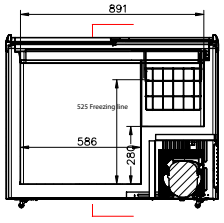


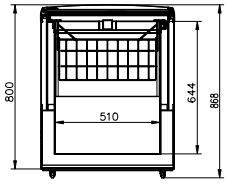


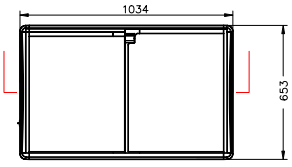


WD336G



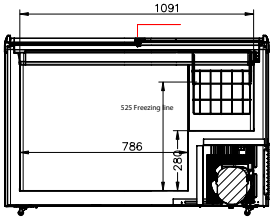


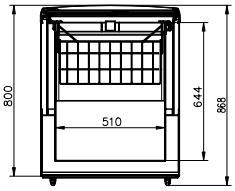


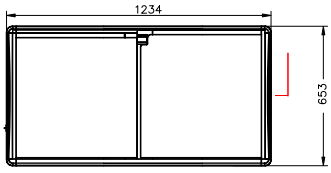


WD396G









Code	GEMS Star Rating	Gross Capacity (L)	Basket	Dimensions (WxDxH mm)	Weight (kg)	Temp. Range ˚C	Ambient/ RH%	Voltage	Power (W/A)
WD256G	6	256	3	834x653x868	43	-22 to -18	32/55	240	200/10
WD336G	5	336	4	1034x653x868	47	-22 to -18	32/55	240	220/10
WD396G	6	396	5	1234x653x868	53	-22 to -18	32/55	240	250/10

Allow 100mm clearance for installation, all vents must be left clear.
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Heavy Duty Chest Freezers with Glass Sliding Lids

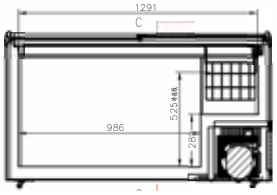
- Energy saving fan
- Quick and deep freezing
- Efficient compressor
- Low noise
- LED Light
- Digital control
- Comes with removable baskets
- Manual defrost.
- Castors for easing moving
- LOW-E Glass
- Tempered Sliding Glass Door
- Door lock
- Aluminium ad ABS Cabinet Frame
- Aluminium liner inside walls
- Natural refrigerant

2+2 YEARS WARRANTY 4 YEAR WITH PRODUCT REGISTRATION

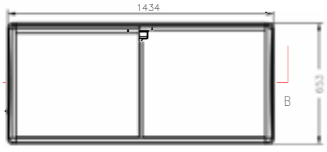
NEW PRODUCT

WD456G



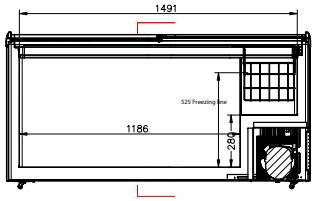


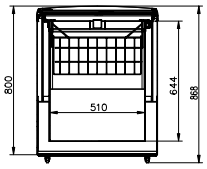


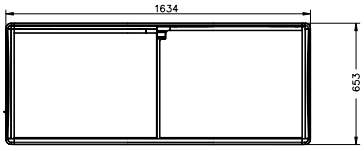


WD516G



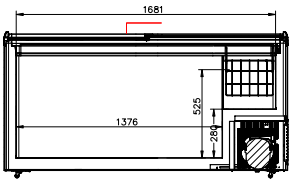


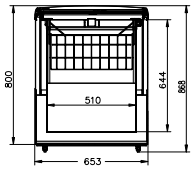


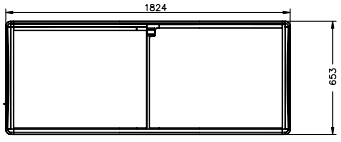


WD586G









Code	GEMS Star Rating	Gross Capacity (L)	Basket	Dimensions (WxDxH mm)	Weight (kg)	Temp. Range ˚C	Ambient/ RH%	Voltage	Power (W/A)
WD456G	5	456	6	1434x653x868	61	-22 to -18	32/55	240	270/10
WD516G	5	516	7	1634x653x868	65	-22 to -18	32/55	240	280/10
WD586G	6	586	8	1824x653x868	72	-22 to -18	32/55	240	320/10

Blizzard Ice Systems: The Most Versatile Ice Makers

Blizzard ice makers can produce ice in various shapes, each suited to specific applications ranging from everyday use to specialized needs in bars, restaurants, and medical facilities. Here's a breakdown of different ice shapes and their typical applications:



Bullet Ice

Shape: Rounded on one end and hollow at the center, resembling a bullet.

Application: Bullet ice melts faster than other types due to its shape, making it ideal for soft drinks and blended cocktails. Its unique shape allows for quicker cooling of beverages.



Cube Ice (22mm±3)

Shape: Standard square or slightly rectangular shape, 22mm in size.

Application: Cube ice is the most versatile type, perfect for a wide range of uses from chilling bottled beverages to mixing cocktails. Its large surface area and slower melting rate make it suitable for serving with spirits and soft drinks in bars and restaurants.



Crescent / Half Moon Ice

Shape: Thin, half-moon-shaped slices that nestle together in a glass.

Application: Crescent ice's unique shape minimizes splash and displaces more liquid, making it ideal for soft drinks, iced coffee, and water in self-service dispensers. It's commonly used in fast food and casual dining establishments for its efficient cooling and space-saving qualities.



Granular Ice

Shape: Small, soft, and flake-like, but more granular and less compact than flake ice.

Application: Granular ice is perfect for quickly chilling and displaying seafood, produce, or other perishable food items. It's also used in therapeutic medical applications, such as in ice packs for injuries because it molds easily around objects. Additionally, granular ice is favored in cocktail bars for creating crushed ice drinks and in slushies or snow cones for its texture and rapid cooling properties.



Chewblet / Nugget Ice

Shape: Small, soft, and chewable nuggets.

Application: Chewblet or nugget ice is favoured for its soft, chewable texture, making it a favourite in healthcare settings for patients who find it easier to chew or ingest. It's also popular in casual dining and fast food establishments, particularly for fountain drinks, because it provides a satisfying texture and cools beverages quickly while retaining their flavour, even as it melts.

Each ice shape serves a unique purpose, from enhancing the beverage experience with slower melting cubes to the efficient cooling and presentation qualities of granular ice. Choosing the right ice shape can enhance both the visual appeal and functionality of served drinks or displayed perishables.



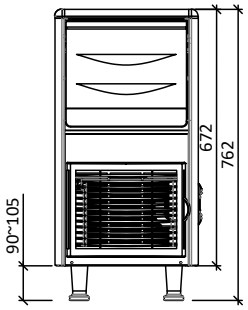
Blizzard Under Bench Ice Makers

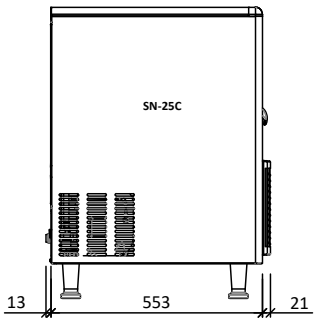
- Bullet or Cube shaped
- High hardness
- Compact Design
- SUS 304 Exterior
- Easily accessible ON-OFF switch
- A special built-in spray type evaporator, increases the transparency and hardness of ice
- AIR-COOLED
- Automatic Fault Alert System
- Food-grade Material with International Certification
- Automatic Cleaning System
- R290 Eco-friendly Refrigerant
- LED Internal LED lighting cube ice maker
- For optimal taste and extended lifespan of the ice maker, it is recommended to purchase the FHE water filter alongside the ice maker and regularly replace the filter cartridge
- Internal drain pump for models SN-31A and SN-80P

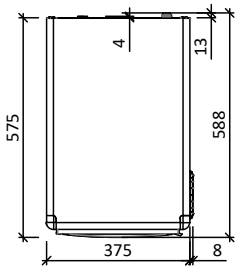
2 YEAR WARRANTY

SN-25C



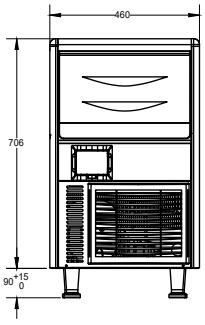


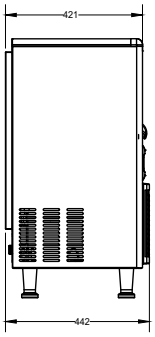


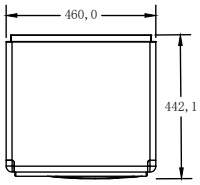


SN-31A



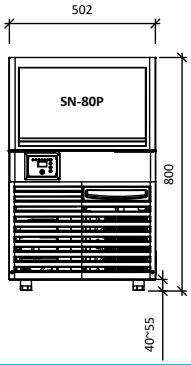


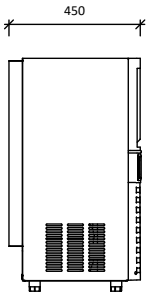


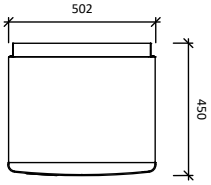


SN-80P









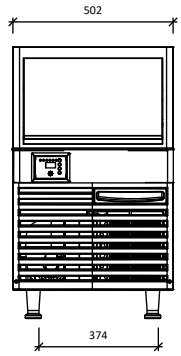
Code	Output (kg/24hrs)	Storage (kg)	Dimensions (WxDxH mm)	Weight (kg)	Voltage	Power (W/A)
SN-25C	25	15	375x575x762	39	240	300/10
SN-31A	31	10	460x430x800	34	240	310/10
SN-80P	36	15	500x450x800	36	240	370/10

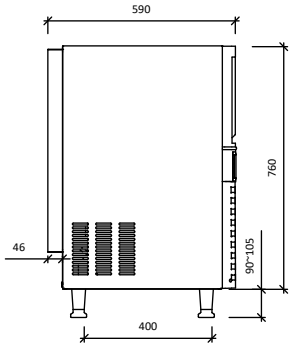
Allow 100mm clearance for installation, all vents must be left clear.
Prices and specifications are subject to change without notice. Pictures are for illustrative purpose and final product may differ

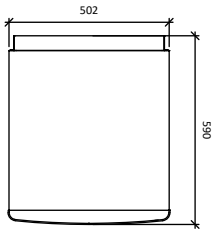
Blizzard Under Bench Ice Makers

SN-120P





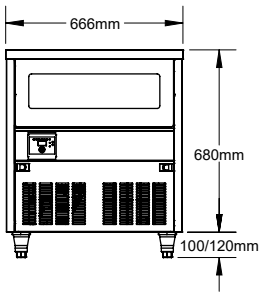


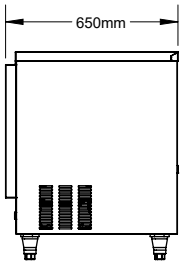


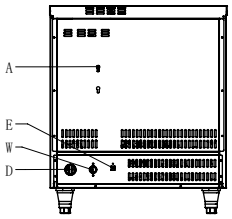
WaterMark

SN-81B







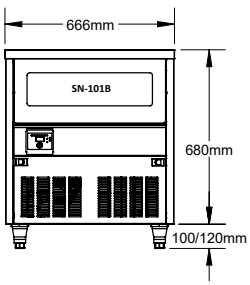


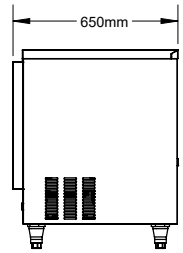
W: water inlet
D: drain
E: power input
A: water filter placement

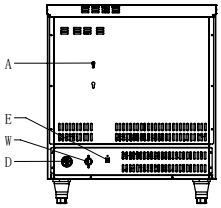
WaterMark

SN-101B







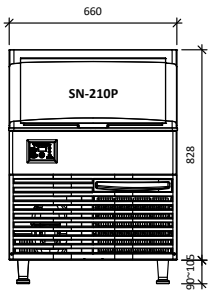


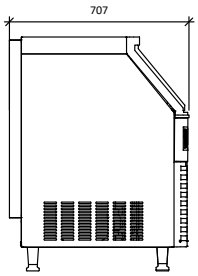
W: water inlet
D: drain
E: power input
A: water filter placement

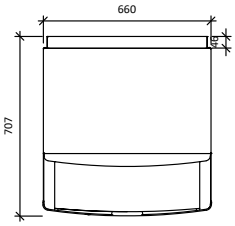
WaterMark

SN-210P









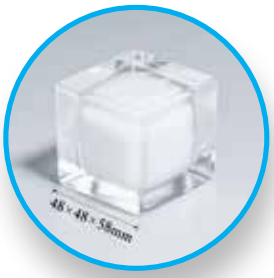
WaterMark

Code	Output (kg/24hrs)	Storage (kg)	Dimensions (WxDxH mm)	Weight (kg)	Voltage	Power (kW/A)
SN-120P	55	10	500x590x850	50	240	0.46/10
SN-81B	80	19	666x635x775	62	240	0.61/10
SN-101B	100	14	666x635x775	62	240	0.64/10
SN-210P	95	36	660x685x920	66	240	0.63/10

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 Under-Counter Ice Maker – Large Cube Ice

Designed for high-end hospitality environments, our spray-type under-counter ice maker produces crystal-clear, slow-melting large cube ice (48×48×58mm) – the benchmark for whiskey service in bars, hotels, cafés, and clubs

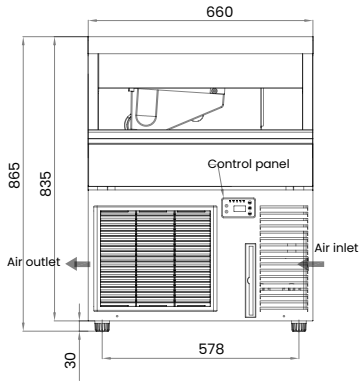


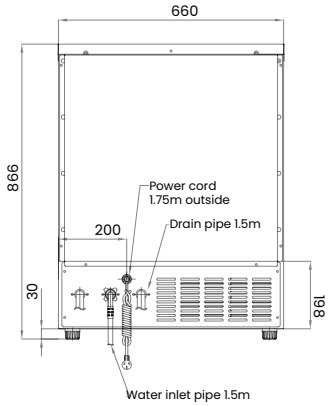
- Produces solid, crystal-clear ice cubes (48×48×58mm) with a core temperature of -17°C—perfect for premium beverages like whiskey and cocktails
- Ensures consistent ice formation at -25°C evaporation temperature, delivering dense, crystal-clear cubes suitable for tropicalized environments and reliable performance in ambient temperatures up to +43°C
- Natural and eco-friendly refrigerant
- Integrated intelligent control system automates ice production, harvesting, cleaning, and fault detection for effortless operation
- Exterior and interior made from SS304 stainless steel and ABS for strength and corrosion resistance
- Seamless PE-molded ice bin with rounded corners for easy cleaning and hygiene compliance
- Simplified access to the filter, water trough, and distribution tube allows fast servicing and lowers maintenance costs
- Add cleaning liquid to the water trough and activate the automatic cleaning cycle, completed in just 35 minutes
- Optimised for space-saving installation in bars, cafés, clubs, and kitchens with limited space.

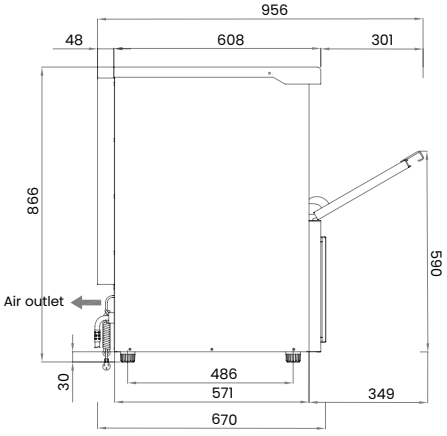
NEW PRODUCT

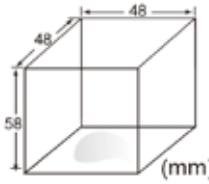
SN-200P











Cube Ice Drawing

Weight: 110g
Water content: 2%
Dimension: 48*48*58mm

Code	Output (kg/24hrs)	Storage (kg)	Dimensions (WxDxH mm)	Weight (kg)	Voltage	Power (W/A)
SN-200P	98kg/24hrs in 21°C Air/10°C Water 80kg/24hrs in 32°C Air/21°C Water	30	660x670x865	70	240	460/10

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

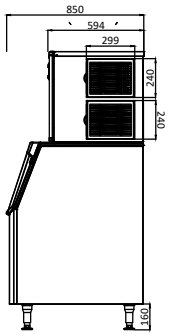
- Air-cooled
- SUS 304 Exterior & SUS 316 Interior
- 22mm³ ice cubes
- Atomatic Fault Alert System
- A special built-in spray type evaporator increases the transparency and hardness of the ice
- Denmark Danfoss Expansion Valve & Dry Filter
- USA Deltrol Drain Valve
- Food-grade material
- Adjustable ice thickness ±3mm
- Larger ice size available upon request (up to 28mm³)
- LED Internal LED lighting
- For optimal taste and extended lifespan of the ice maker, it is recommended to purchase the FHE water filter alongside the ice maker and regularly replace the filter cartridge

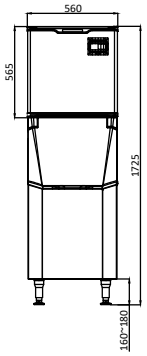


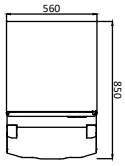
2 YEAR WARRANTY

SN-420P





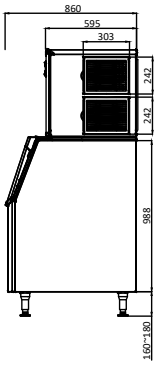


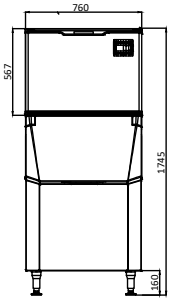


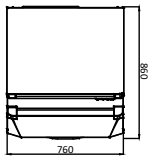
UPGRADED ICE BIN

SN-500P





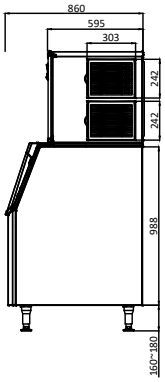


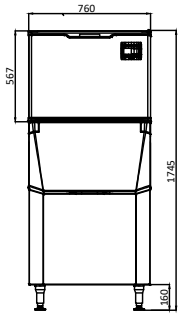


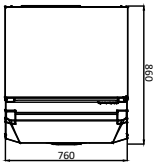
UPGRADED ICE BIN

SN-700P / SN-1000P









Code	Output (kg/24hrs)	Storage (kg)	Dimensions (WxDxH mm)	Weight (kg)	Voltage	Power (W/A)
SN-420P	190	140	560x860x1745	85	240	800/10
SN-500P	225	200	760x860x1745	104	240	960/10
SN-700P	315	200	760x860x1745	105	240	1510/10
SN-1000P	455	200	760x860x1920	124	240	2400/10

Allow 100mm clearance for installation, all vents must be left clear.
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Cube (22mm³) Ice Machines

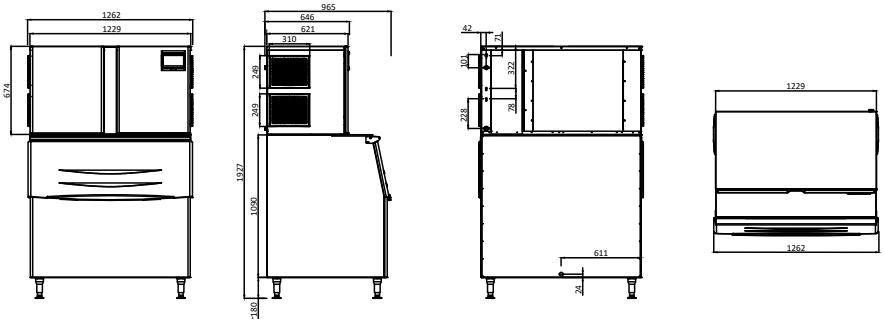
- Air-cooled
- SUS 304 Exterior & SUS 316 Interior
- 22mm³ ice cubes
- Automatic Cleaning System
- Atomatic Fault Alert System
- A special built-in spray type evaporator, increases the transparency and hardness of the ice
- Denmark Danfross Expansion Valve & Dry Filter
- USA Deltrol Drain Valve
- Food-grade material
- Adjustable ice thickness ±3mm
- Bigger ice size available upon request (up to 28mm³)
- LED Internal LED lighting
- For optimal taste and extended lifespan of the ice maker, it is recommended to purchase the FHE water filter alongside the ice maker and regularly replace the filter cartridge



2 YEAR WARRANTY

SN-1500P



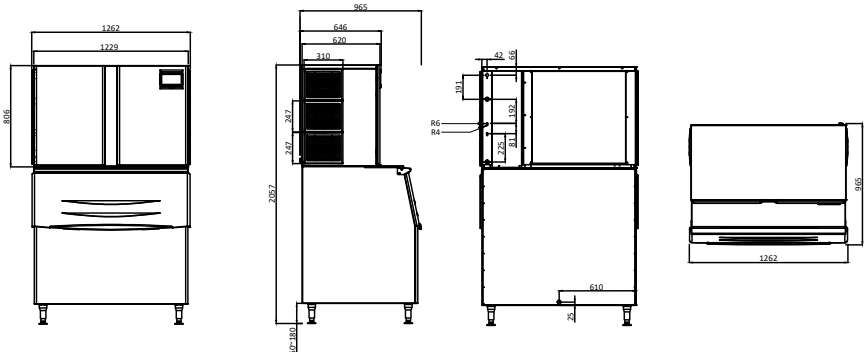


WaterMark

UPGRADED ICE BIN

SN-2000P





Code	Output (kg/24hrs)	Storage (kg)	Dimensions (WxDxH mm)	Weight (kg)	Voltage	Power (W/A)
Modular Units						
SN-1500P	680	320	1227x965x1927	175	240	3400/15
SN-2000P	900	320	1262x965x2057	225	380V/50HZ	4000/3~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

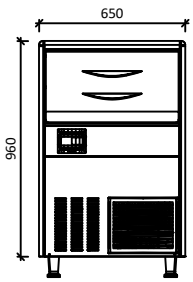
- Air-cooled
- SUS 304 Exterior & SUS 316 Interior
- Individual premium crescent cube ice cubes
- LED Internal LED lighting
- Automatic ault Alert System
- Food-grade material with
- International Certification
- Automatic cleaning system
- For optimal taste and extended lifespan of the ice maker, it is recommended to purchase the FHE water filter alongside the ice maker and regularly replace the filter cartridge

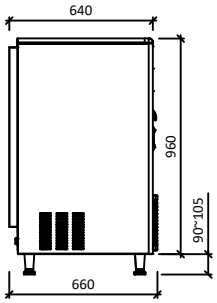


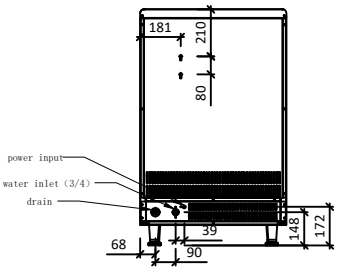
2 YEAR WARRANTY

SN-80C





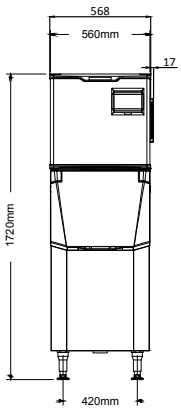


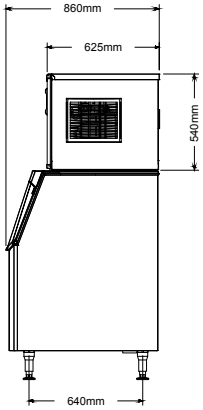


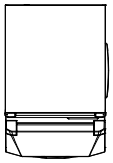
UPGRADED ICE BIN

SN-145C





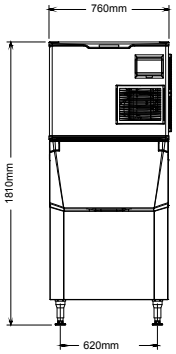


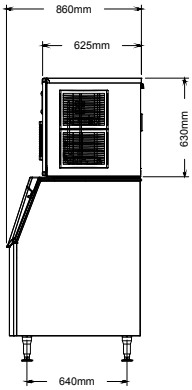


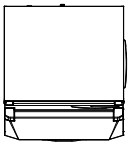
UPGRADED ICE BIN

SN-280C









Code	Output (kg/24hrs)	Storage (kg)	Dimensions (WxDxH mm)	Weight (kg)	Voltage	Power (W/A)
SN-80C	95	40	650x660x1050	61	240	770/10
SN-145C	155	140	560x860x1720	90	240	918/10
SN-280C	324	200	760x860x1810	114	240	1850/10

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

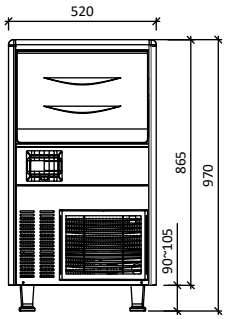
- Simple maintenance and easy to move, modular design
- Excellent electric control system
- Air-cooled
- Fully automatic and accurate control system
- Automatic Fault Alert System
- Food-grade Material with International Certification
- Automatic Cleaning System
- For optimal taste and extended lifespan of the ice maker, it is recommended to purchase the FHE water filter alongside the ice maker and regularly replace the filter cartridge

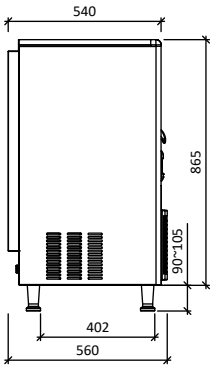


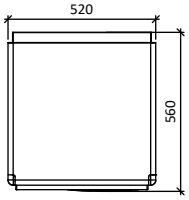
2 YEAR WARRANTY

SN-068F





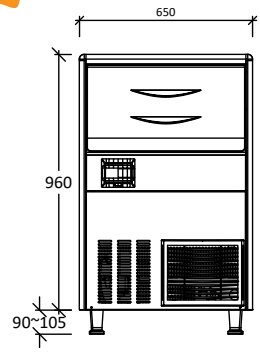


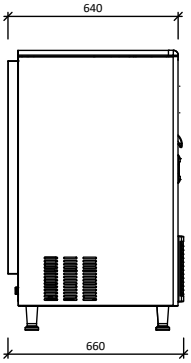


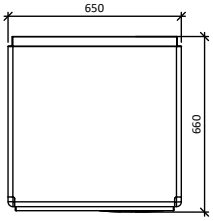
UPGRADED ICE BIN

SN-128F







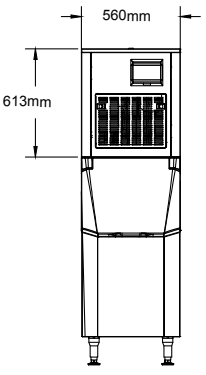


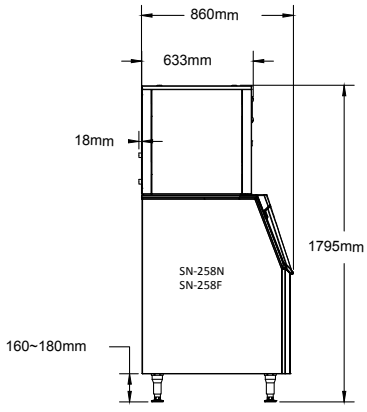
WaterMark

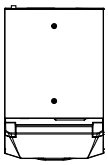
UPGRADED ICE BIN

SN-258F









WaterMark

Code	Output (kg/24hrs)	Storage (kg)	Dimensions (WxDxH mm)	Weight (kg)	Voltage	Power (W/A)
SN-068F	60	20	520x560x955	54	240	540/10
SN-128F	120	50	650x660x1050	79	240	710/10
SN-258F	250	140	560x860x1795	113	240	1180/10

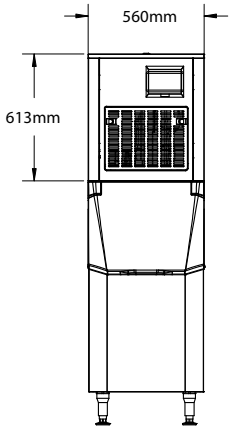
Allow 100mm clearance for installation, all vents must be left clear.
Prices and specifications are subject to change without notice. Pictures are for illustrative purpose and final product may differ

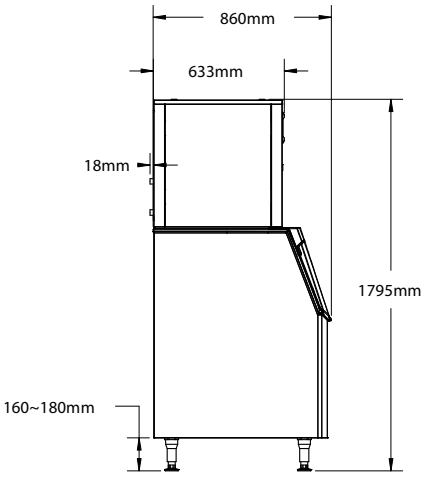
Chewblet / Nugget Ice Machine

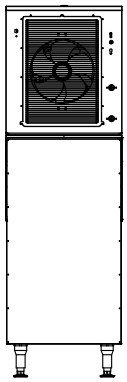
- Simple maintenance, easy to move & modular design
- Excellent electric control system
- Air-cooled
- Fully automatic and accurate control system
- Atomatic Fault Alert System
- Food-grade Material with International Certification
- Automatic Cleaning System
- For optimal taste and extended lifespan of the ice maker, it is recommended to purchase the FHE water filter alongside the ice maker and regularly replace the filter cartridge











Code	Output (kg/24hrs)	Storage (kg)	Dimensions (WxDxH mm)	Weight (kg)	Voltage	Power (W/A)
SN-258N	250	140	560x860x1795	113	240	1180/10

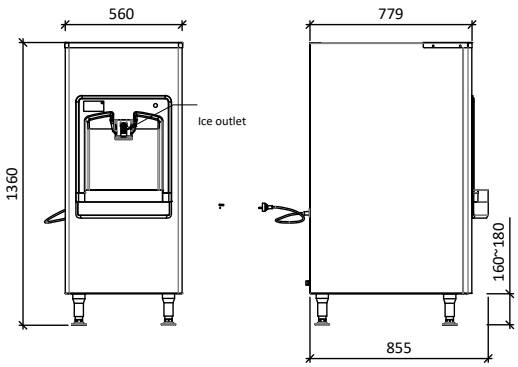
Ice Dispenser

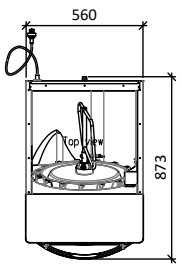
A hygienic and efficient solution for ice dispensing in high-traffic environments, ideal for hospitality, healthcare, and food service applications.

- Touch-Free Dispensing
- Durable 304 Stainless Steel Body
- User-friendly interface and design make daily use and cleaning simple and efficient
- Adjustable Feet allows for stable installation and easy leveling on uneven surfaces.
- Built-in UV light system offers high-efficiency sterilisation, maintaining ice hygiene.
- Compatible with SN-420P, SN-145C, and SN-280C for flexible capacity configurations









Code	Output (kg/24hrs)	Storage (kg)	Dimensions (WxDxH mm)	Weight (kg)	Voltage	Power (W/A)
SD-130B	7,200	60	560x855x1360	77	240	210/10

Allow 100mm clearance for installation, all vents must be left clear.
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Ice Maker Water Filters

BWT MaxiFlow systems have been designed for high flow rate residential and commercial applications – including drinking water systems, coolers, coffee and ice makers. The systems feature quick change sanitary cartridge technology ensuring easy cartridge change-out and eliminating handling of contaminated cartridges.

Models are available to reduce sediment, chlorine, taste/odour, scale formation and also remove parasitic cysts such as giardia and cryptosporidium. A range of sizes and filter head assemblies are available for all applications. The Combo cartridge fits MaxiFlow and Everpure QL1 heads. Multi cartridge systems are available for larger equipment and whole of kitchen applications.

- FIBRON filter media - Extra high gram life and dirt holding. Excellent reduction of organic matter and chlorine.
- Low pressure drop. No fines released in 'first flush'
- Manufactured in USA; dependable quality and performance validation
- WaterMark and NSF certification
- Assurance of quality product
- High flow rates and capacity. Range of sizes and media to suit all applications

Cartridges



WFI37000



Code	Description	Capacity
WFI37000	Underbench Filter Starter Kit includes: Water filter QC3533P, Connection, Filter head – One head fits all cartridges, Fits on outlet of the head section	37,000L
Replacement Cartridge		
QC3533P	MaxiFlow filter	37,000L
QC3536P	MaxiFlow filter	57,000L

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



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

Code	Dimensions (WxDxH mm)	Weight (kg)	Voltage	Power (kW/A)
IC200-3L	329x197x533	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	535x295x420	9.8	240	0.3/10
AK2-ICS	1500	552x300x603	16.5	240	0.3/10

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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.

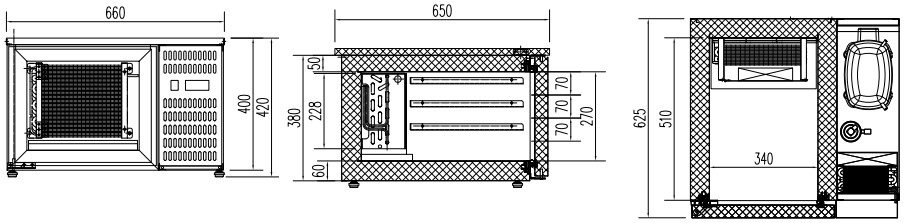
Blast Chillers make it possible to lower the temperature at the core of foods that have just been cooked down to +3°C in less than 90 min. This reduces bacterial proliferation and dehydration of the food. The final result is the preservation of the quality, colour and fragrance of the food, extending its shelf life. All this enables better service organisation 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
- Special blast process prevents ice crystallisation from forming ensuring quicker temperature reduction
- Digital controller with probe and temperature display
- Ambient operating temp. 38°c
- European condenser and evaporating fans
- Fan-forced evaporator cooling
- Auto defrost
- Self evaporating drainage
- Easy to clean interior
- Self closing doors
- Stainless steel

2 YEAR WARRANTY

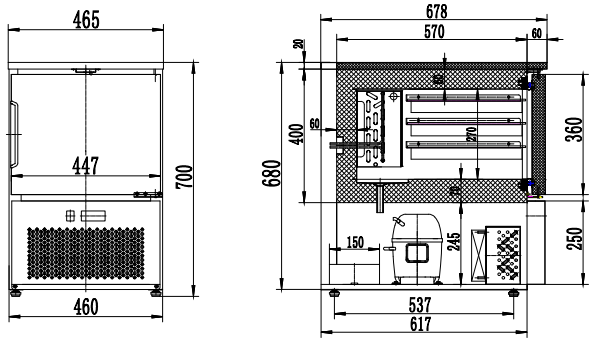
ABT3





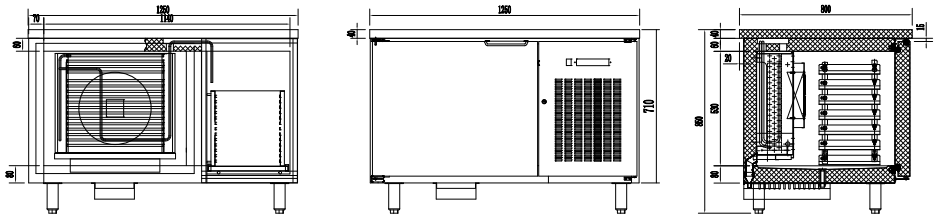
D-GT3





D-G7





Code	Pan Capacity	Chill Temp. Range ˚C	Deep Freeze Temp.Rrange ˚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	500/10
D-GT3	3x 1/1GN or 600x400	8kg +70 to +3 in 90min	5kg +70 to -18 in 240min	465x678x701	104	240	500/10
D-G7	7x 1/1GN or 600x400	20kg +70 to +3 in 90min	16kg +70 to -18 in 240min	1250x800x850	115	240	860/10

Allow 100mm clearance for installation, all vents must be left clear.
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Blast Chillers & Shock Freezers

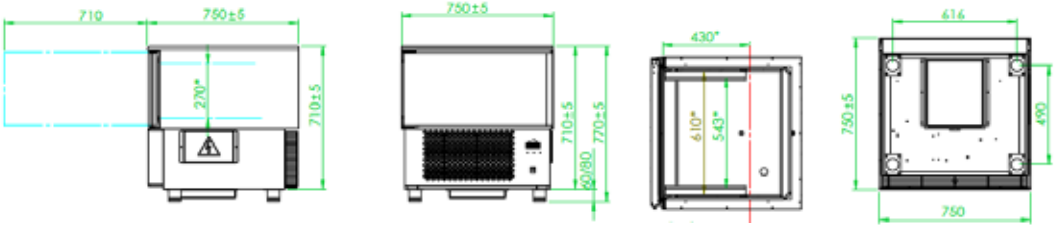
Blast chilling and shock freezing are the best natural systems to extend the shelf life of food.

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 organisation 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

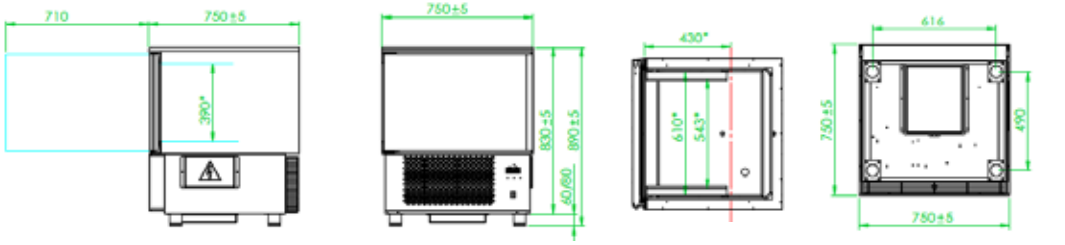
DO3





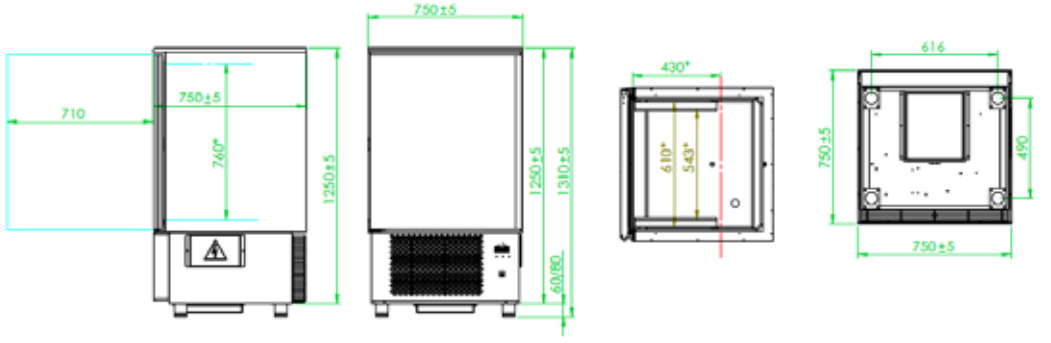
DO5





DO10





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

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Blast Chillers

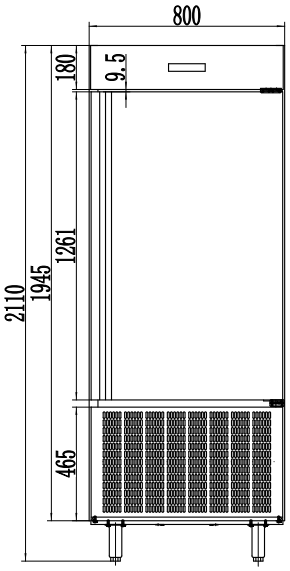
- Built to HACCP specification
- Digital controller with probe and temperature display
- Time evaporator defrosting
- Ambient operating temp. 43ºc
- Tropicalised
- Ventilated cooling
- Auto defrost
- Suitable for GN 1/1 & 600x400 bakery pans
- Self evaporating drainage
- Self closing doors
- Easy to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

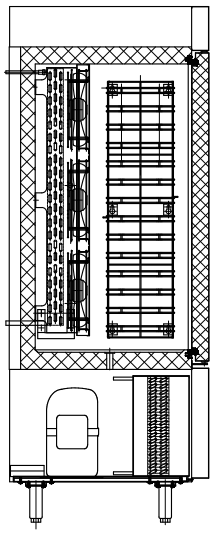
2 YEAR WARRANTY 2 YEAR 2 YEAR WARRANTY

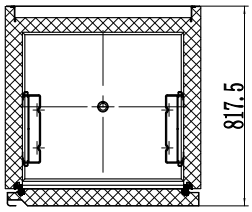
thermaster

D14



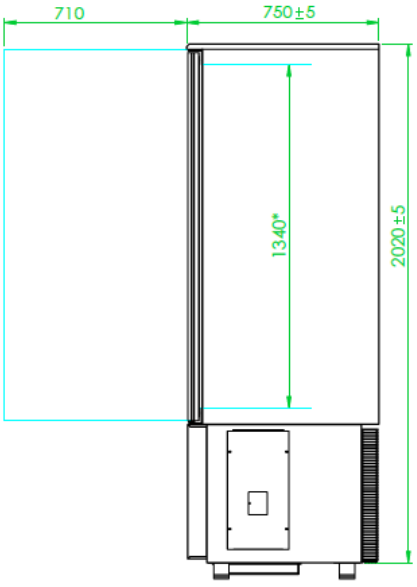


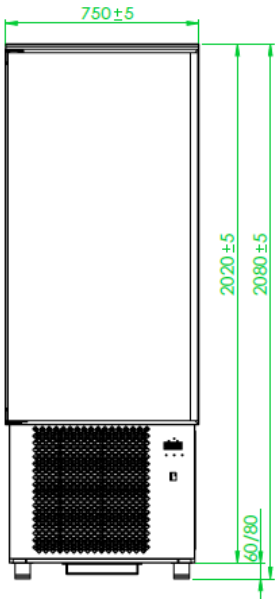




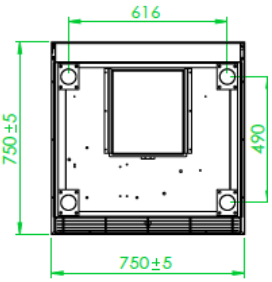
DO20

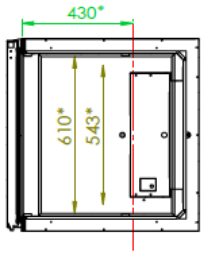






ITALIA Cool





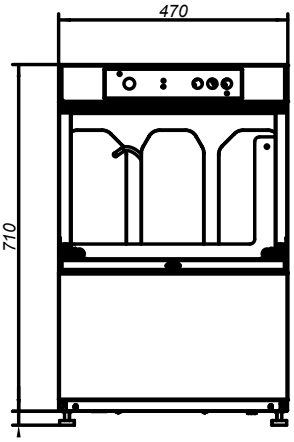
Code	Pan Capacity	Chill Temp. Range ˚C	Deep Freeze Temp. Range ˚C	Dimensions (WxDxH mm)	Weight (kg)	Voltage	Power (kW/A)
D14	14x 1/1GN or 600x400	56kg +70 to +3 in 90min	38kg +70 to -18 in 240min	800x818x2110	210	415	2/3~N
DO20	20x 1/1GN or 600x400	40kg +70 to +3 in 60min	30kg +70 to -18 in 240min	750x740x2090	225	240/415	2.25/10

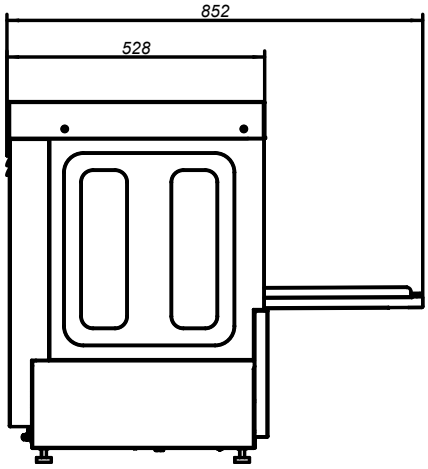
Allow 100mm clearance for installation, all vents must be left clear.
Prices and specifications are subject to change without notice. Pictures are for illustrative purpose and final product may differ

Underbench Glass/Dish Washer

- Electronic control panel
- 30 Baskets / hour
- 3 washing cycle of 90” / 120” / 180”
- Tank capacity: 15L / Heating power: 2.0kw
- Boiler capacity: 5L / Heating power: 2.8kw
- Wash pump power: 0.3kw
- Rinsing consumption: 2.5L /rinse
- Upper and lower washing and rinsing arms
- Thermostop function
- Soft washing start
- Wash tank and boiler temperature display
- Independent cycle for cold rinsing
- Built-in rinse aid dispenser, detergent aid dispenser and draining pump
- Anti-backflow valve fitted
- Safety thermostat in washing tank and boiler
- Temperature adjustment: Wash 60ºC and rinse 85ºC
- Accessories supplied: 2 baskets of 400 x 400 mm, 1 dish bracket and 1 basket for cutlery
- Door clearance: 270mm







Code	Dimensions (WxDxH mm)	Weight (kg)	Voltage/Hz	Power (kW/A)
GE-400BDD	470x525x720	41	240	3.05/15

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

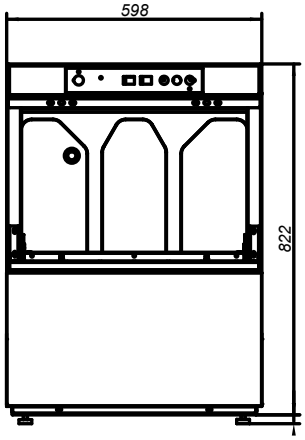
Underbench Dish Washer

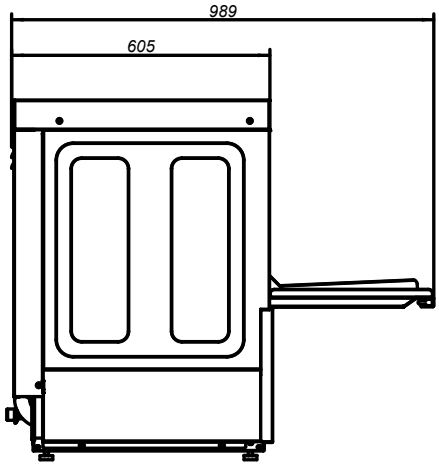
- Electronic control panel
- 3 washing cycle of 90” / 120” / 180”
- 30 Baskets / hour
- Tank capacity: 25L / Heating power: 2.8kw
- Boiler capacity: 7L / Heating power: 2.8kw
- Wash pump power: 0.6 kw.
- Rinsing consumption: 2.7L /rinse
- Upper and lower washing and rinsing arms
- Stainless-steel washing arms
- Thermostop function
- Soft washing start
- Wash tank and boiler temperature display
- Anti backflow valve fitted
- Safety thermostat in washing tank and boiler
- Temperature adjustement: Wash 60°C and rinse 85°C
- Built-in rinse aid dispenser, detergent aid dispenser and draining pump
- Accessories supplied: 2 x 500x500 dishwasher basket and 1 cutlery basket
- Door clearance: 320mm

2 YEAR WARRANTY

MADE IN POLAND







Code	Dimensions (WxDxH mm)	Weight (kg)	Voltage	Power (kW/A)
GE-500BDD	600x600x820	54	240	3.4/15

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

Easy Line Pass-Through Dishwashers

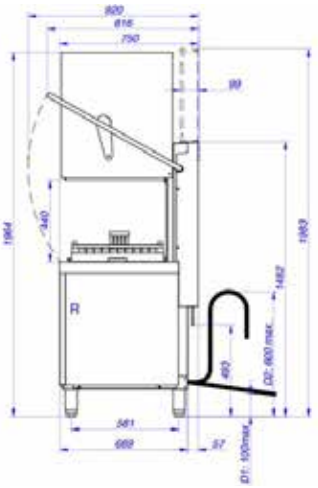
- Electromechanical control panel
- 2 washing cycle of 90”/180”
- Tank capacity: 33 l./Heating power: 3 kW
- Boiler capacity: 7 l./Heating power: 2 kW
- Wash pump power: 0.6 kW
- Rinsing consumption: 2.6 L/rinse
- Upper and lower washing and rinsing arms
- Stainless steel washing arms
- Built-in rinse-aid dispenser
- Anti backflow valve fitted
- Tank filter in composite material
- Single skin hood
- Safety thermostat in washing tank and boiler
- Temperature adjustement: wash 60 °C and rinse 85 °C
- Adjustable boiler heating power (Multi-Power)
- Accessories supplied: 1 basket CP-16/18, 1 basket CT-10 and 1 basket for cutlery CU-7
- Continuous cycle until manual stop. Maximum duration 600 seconds
- Hot water connection required

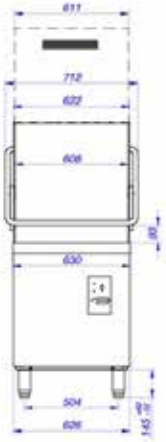
NEW PRODUCT

MADE IN POLAND









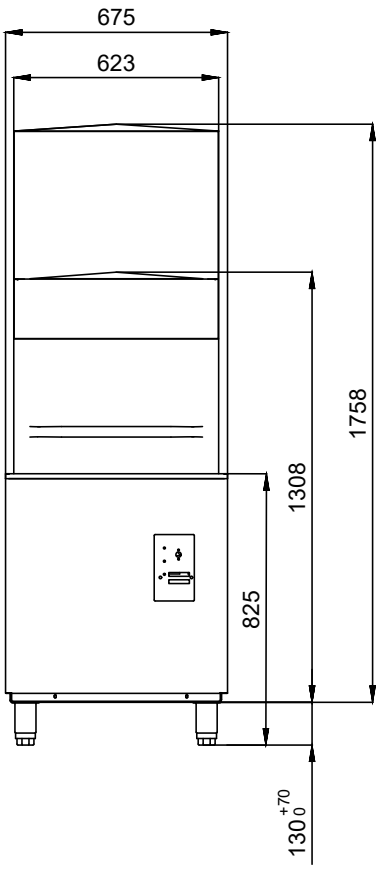
Code	Basket	Baskets/ hour	Door clearance (mm)	Dimensions (WxDxH mm)	Weight (kg)	Voltage	Power (kW/A)
GEX-H500BDD	500x500	TBA	440	630x750x1482	94	240	3.6/15

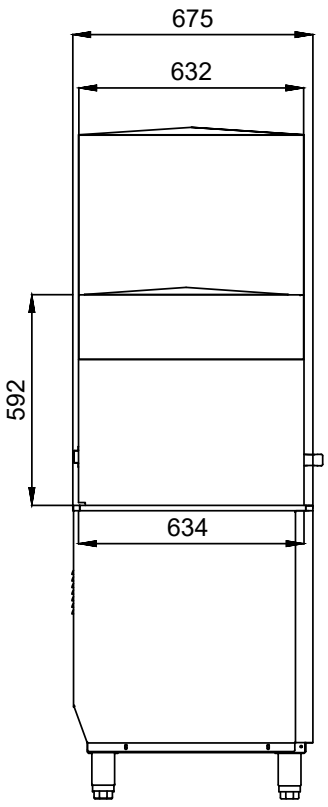
Prices and specifications are subject to change without notice. Pictures are for illustrative purpose and final product may differ

Hood Type Dishwasher

- Electronic control panel
- 3 washing cycle of 90" / 120" / 180"
- 40 Baskets / hour
- Continuous cycle up to the manual stop
- Tank capacity: 45L / Heating power: 4.5kw
- Boiler capacity: 7L / Heating power: 6.0kw
- Wash pump power: 0.6kw
- Rinsing consumption: 2.7L/rinse
- Upper and lower washing and rinsing arms
- Stainless-steel washing arms
- Thermostop function
- Wash tank and boiler temperature display
- Built-in rinse aid dispenser and detergent dispenser
- Anti backflow valve fitted
- Stainless steel filtering system
- Safety thermostat in washing tank and boiler
- Temperature adjustment: Wash 60ºC and rinse 85ºC
- Accessories supplied: 1 basket, 1 basket and 2 baskets for cutlery
- Door clearance: 420mm







Code	Dimensions (WxDxH mm)	Weight (kg)	Voltage/Hz	Power (kW/A)
GE-H500DD (gravity drain)	675x675x825/1758 (lid raised)	120	415	11.1/3~N
GE-H500BDD (drain pump included)	675x675x825/1758 (lid raised)	120	415	11.1/3~N

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

iNova Glasswasher / Dishwasher

Glasswasher concept range for 400x400 and 350x425 basket size; with mains pressure, LED displays, drain pump and detergent and rinse aid dispenser.

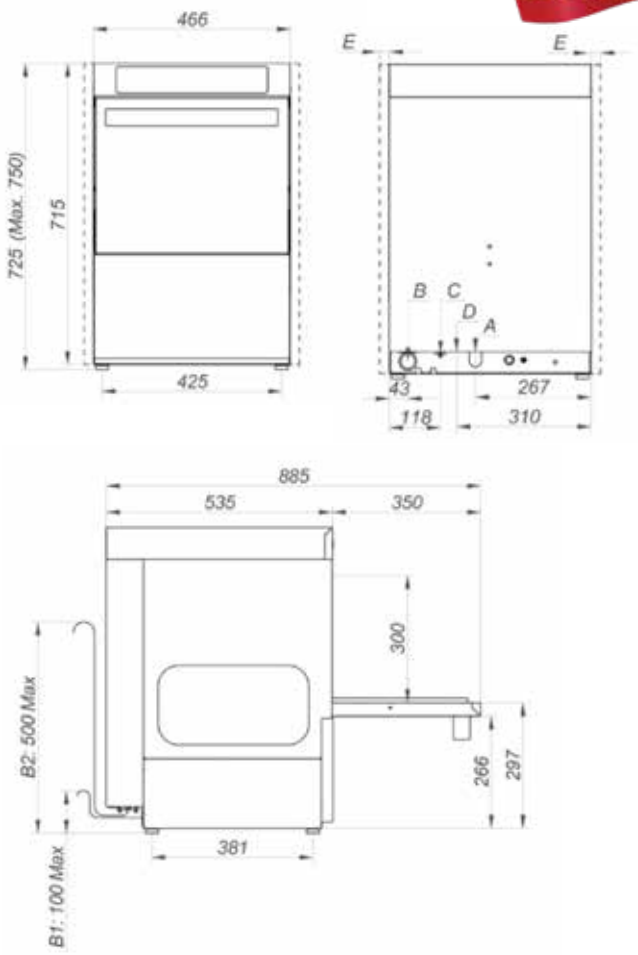
- Hourly production: 30 baskets/hour
- Clearance (max ware height): 300mm
- Electronic control
- Wash cycles: 120-180
- Double rotating wash and rinse systems, made of AISI-304 stainless steel
- Wash pump, 290W each
- Drain pump: 40W drainage cycle
- Tank with 0.8 kW heating power
- Tank capacity: 9 litres
- Boiler heating power: 2.4 kW
- Boiler capacity: 4 litres
- Water consumption: 2 litres/ cycle
- Thermostatic temperature control: washing at 60 ℃and rinsing at 65 ℃
- Two digit LED displays
- Soundproofed and heat-resistant double-skin door
- Magnetic micro switch to stop the cycle in case of accidental opening of the door.
- Double in stages filtering system
- Dual-flow wash pumps
- Volumetric rinse
- Adjustable legs
- Supplied with 1 400x400 glass basket; 1 plate Insert and 1 cutlery basket containers. Also suits 350x425 baskets
- Watermark approved
- Can be converted to single phase
- Temperature control by electronic probes.
- Configurable control
- i-ERROR DIAGNOSIS Error identification on screen
- Indications on the screen
- Peristaltic detergent dispenser
- Drain pump

MADE IN SPAIN

NEW PRODUCT







Code	Basket	Dimensions (WxDxH mm)	Weight (kg)	Voltage	Power (kW/A)
WGC-400TBD	400x400	466x535x725	34	240	3.49/15

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

iNova Concept Pass-Through Dishwasher

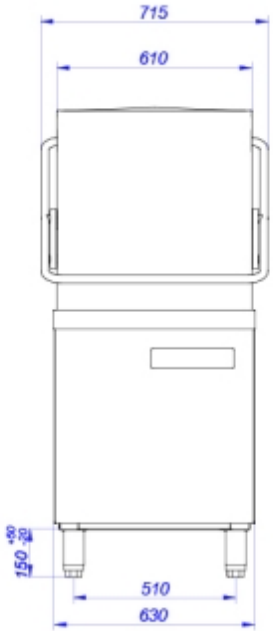
Hood type dishwasher concept range for 500x500 basket with mains pressure, led displays, drain pump and detergent dispenser.

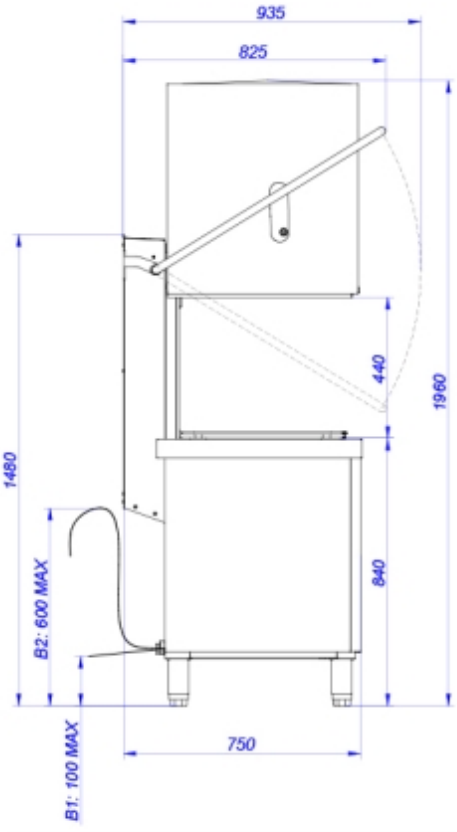
- Hourly production: 40 baskets/hour
- Clearance (max ware height): 450mm
- Electronic control
- Wash cycles: 90-120-180-480
- Stainless steel
- Double rotating wash and rinse systems, made of AISI-304 stainless steel
- Wash pump, 750W each
- Drain pump: 100W drainage cycle
- Tank with 3 kW heating power
- Tank capacity: 33 litres
- Boiler heating power: 6 kW
- Boiler capacity: 9 litres
- Water consumption: 2.2 litres/cycle
- Thermostatic temperature control: washing at 60 ℃ and rinsing at 85 ℃
- Two digit LED displays
- Hydraulic rinse aid dispenser
- Dual-flow wash pump with soft-start
- Double in stages filtration system
- Dual-flow wash pumps
- Volumetric rinse
- Magnetic micro switch to stop the cycle in case of accidental opening of the hood.
- Adjustable legs
- Supplied with 1 glass basket; 1 plate basket and 1 cutlery containers
- Watermark approved
- Can be converted to single phase
- Precision of working temperatures
- Temperature control by electronic probes
- Configurable control
- i-ERROR DIAGNOSIS: Error identification on screen
- Indications on the screen
- Drain pump

NEW PRODUCT

MADE IN SPAIN







Code	Basket	Dimensions (WxDxH mm)	Weight (kg)	Voltage	Power (kW/A)
WHC-502TBD	500x500	630x750x1480	98	415	9.75/3~N

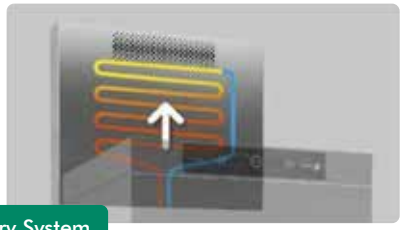
Prices and specifications are subject to change without notice. Pictures are for illustrative purpose and final product may differ

iNova Heated Recovery Pass-Through Dishwasher

Hood type dishwasher concept range with heat recovery system for 500x500 basket with mains pressure, LED displays, drain pump and detergent dispenser.

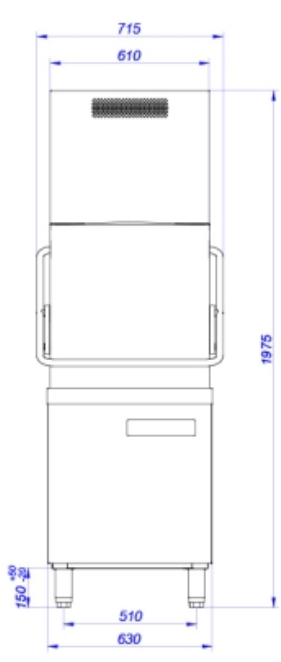
- **Energy Efficiency: Reuses waste heat to preheat incoming water, reducing energy use.**
- **Lower Operating Costs: Cuts down on energy bills through efficient heat recovery.**
- **Improved Working Environment: Minimises hot steam release, keeping the kitchen cooler and more comfortable.**
- **No Need for Direct Exhaust Ventilation: Eliminates the requirement for an external exhaust hood, saving on installation costs.**
- Hourly production: 40 baskets/ hour
- Clearance (max ware height): 450mm
- Electronic control
- Wash cycles: 90-120-180-480
- Double rotating wash and rinse systems, made of AISI-304 stainless steel
- Wash pump, 750W each
- Drain pump: 100W drainage cycle
- Tank with 3 kW heating power
- Tank capacity: 33 litres
- Water consumption: 2.2 litres/cycle
- Thermostatic temperature control: washing at 60 ℃ and rinsing at 85 ℃
- Two digit LED displays
- Hydraulic rinse aid dispenser
- Dual-flow wash pump with soft-start
- Double in stages filtration system
- Dual-flow wash pumps
- Magnetic micro switch to stop the cycle in case of accidental opening of hood
- Adjustable legs
- Supplied with 1 dish basket, 1 glass basket and 1 cutlery container
- Watermark approved
- Can be converted to single phase
- Precision of working temperatures
- Temperature control by electronic probes
- Configurable control
- i-ERROR DIAGNOSIS: Error identification on screen
- Drain pump

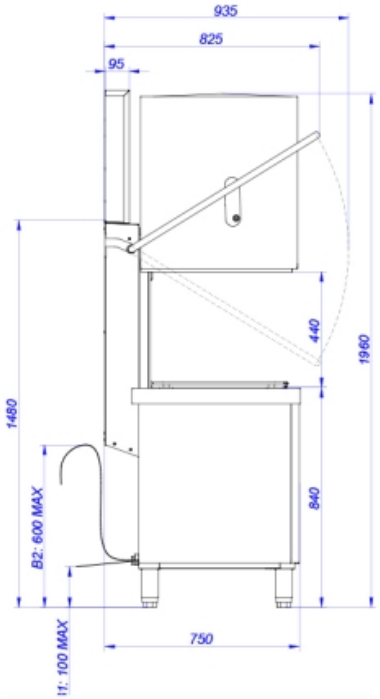












Code	Basket	Dimensions (WxDxH mm)	Net Weight (kg)	Voltage/Hz	Power (kW/A)
WHC-502TRCBD	500x500	630x750x1975	117	415	9.75/3~N

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

iNova Concept Front Loading Dishwasher

Front loading dishwasher concept range for 500x500 basket with mains pressure, led displays, drain pump and detergent dispenser.

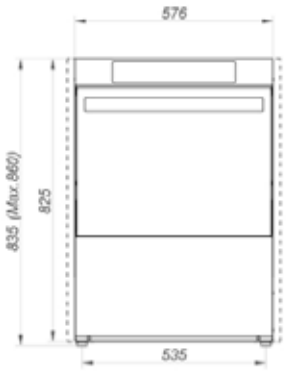
- Hourly production: 40 baskets/hour
- Clearance (max ware height): 385mm
- Electronic control
- Wash cycles: 90-120-180
- Stainless steel
- Double rotating wash and rinse systems, made of AISI-304 stainless steel
- Wash pump, 680W each
- Rinse pump : 130W power
- Drain pump: 40W drainage cycle
- Tank with 2.8 kW heating power
- Tank capacity: 20 litres
- Boiler heating power: 5.6 kW
- Boiler capacity: 7 litres
- Water consumption: 2.2 litres/ cycle
- Thermostatic temperature control: washing at 60 ℃and rinsing at 85 ℃
- Two digit LED displays
- Soundproofed and heat-resistant double-skin door.
- Magnetic micro switch to stop the cycle in case of accidental opening of the door.
- Triple in stages filtering system
- Dual-flow wash pumps
- Duo-KLIP Wash/rinse arms
- Volumetric rinse
- Adjustable legs
- Supplied with 1 glass basket; 1 plate Basket and 1 cutlery basket containers
- Watermark approved
- Can be converted to single phase
- Temperature control by electronic probes.
- i-ERROR DIAGNOSIS Error identification on screen
- Indications on the screen
- Drain pump

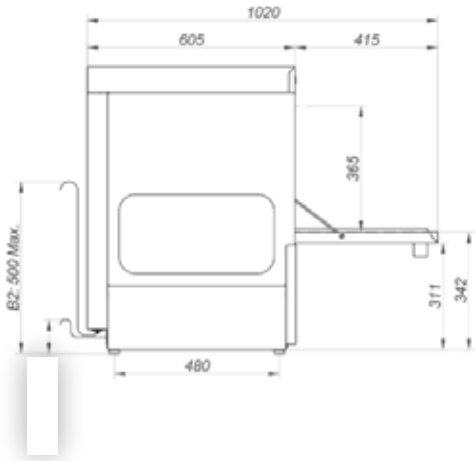
MADE IN SPAIN

NEW PRODUCT









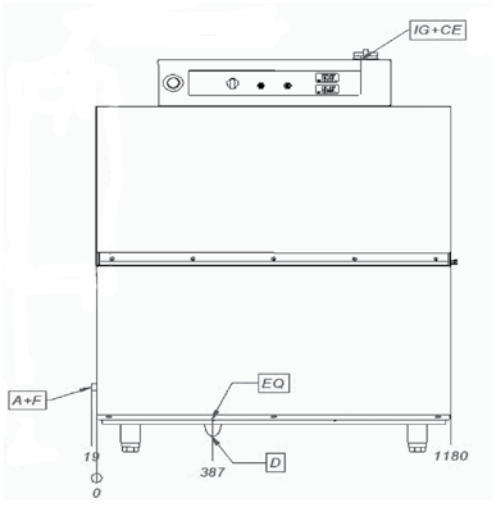
Code	Dimensions (WxDxH mm)	Net Weight (kg)	Voltage	Power (kW/A)
WUC-502TBD	576x605x835	80	240	3.48/15

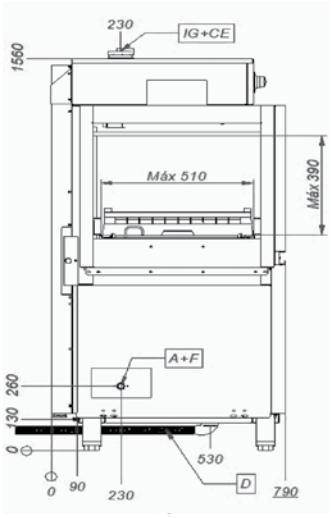
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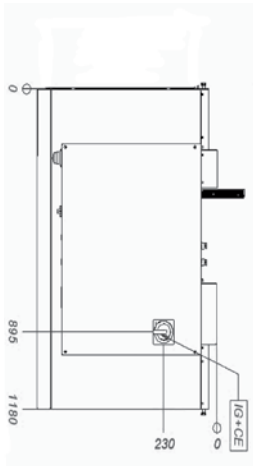
Compact Rack Conveyor Dishwasher

- 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
- Blockage detection system 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









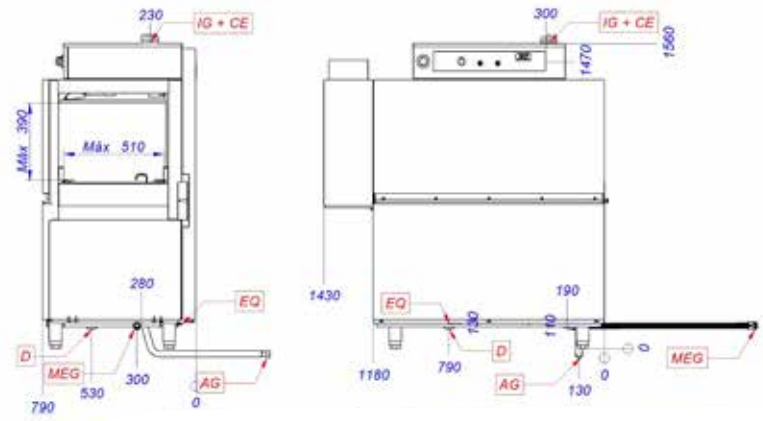
Code	Dimensions (WxDxH mm)	Weight (kg)	Voltage/Hz	Power (kW/A)
Right Hand Side Entrance				
CCO-120DCW	1180x790x1550	211	415/50	28.45/3~N
Left Hand Side Entrance				
CCO-120ICW	1180x790x1550	211	415/50	28.45/3~N

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

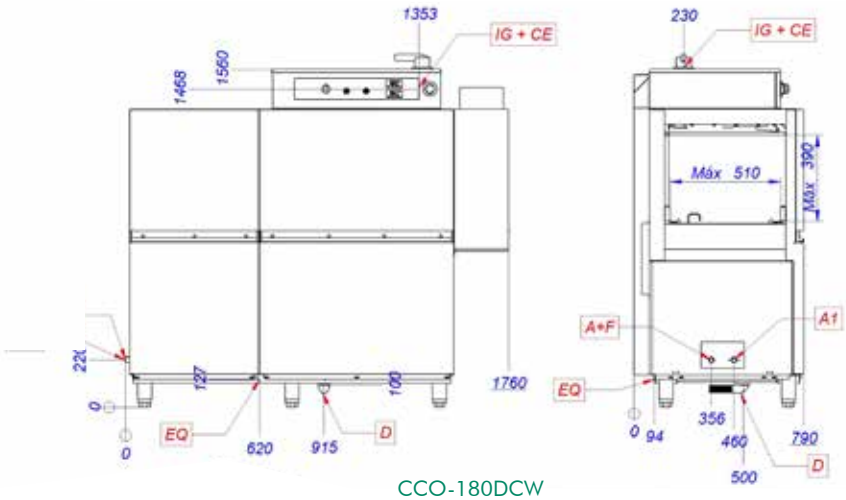
Concept Modular Dishwasher

- 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

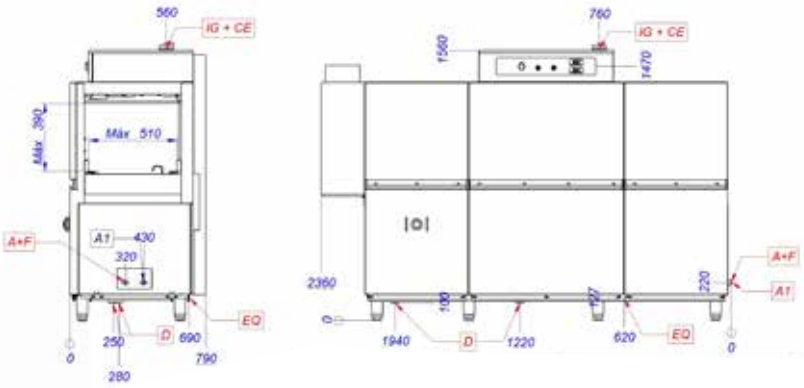
Code	Modules Consumption	Dimensions (WxDxH mm)	Weight (kg)	Voltage/Hz	Power (kW/A)
Right Hand Side Entrance					
CCO-180DCW	AS-260 + LP + DA	1750x790x1560	259	415/50	34.9/3~N
Left Hand Side Entrance					
CCO-180ICW	AS-260 + LP + DA	1750x790x1560	259	415/50	34.9/3~N

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

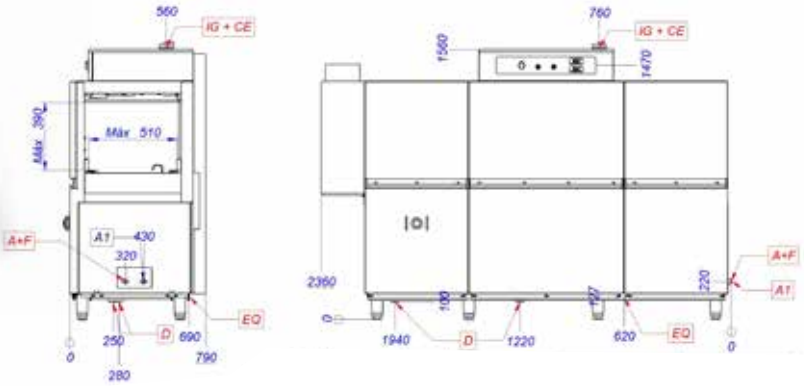
Concept Modular Dishwasher

- 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

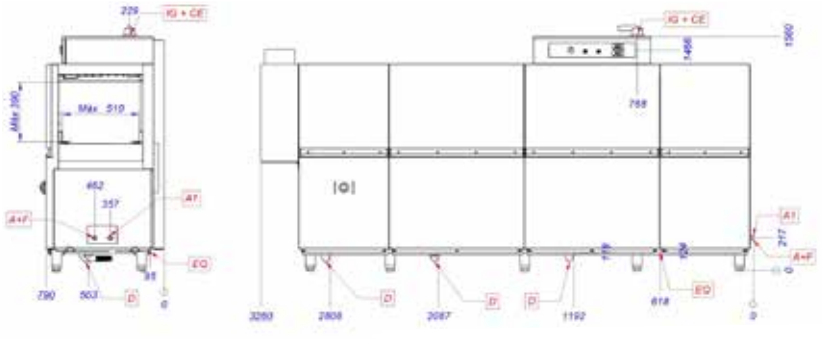
Code	Modules Consumption	Dimensions (WxDxH mm)	Weight (kg)	Voltage/Hz	Power (kW/A)
Right Hand Side Entrance					
CCO-225DCW	AS-260 + PL3 + LP +DA	2360x790x1560	381	415/50	45/3~N
Left Hand Side Entrance					
CCO-225ICW	AS-260 + PL3 + LP +DA	2360x790x1560	381	415/50	45/3~N

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

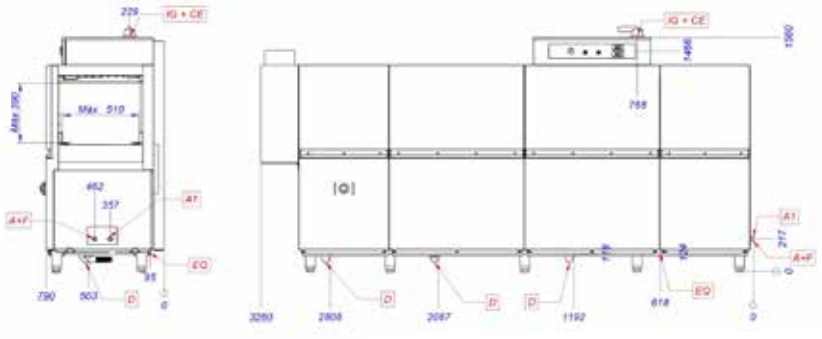
Concept Modular Dishwasher

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





CO-320DCW



CCO-320ICW

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

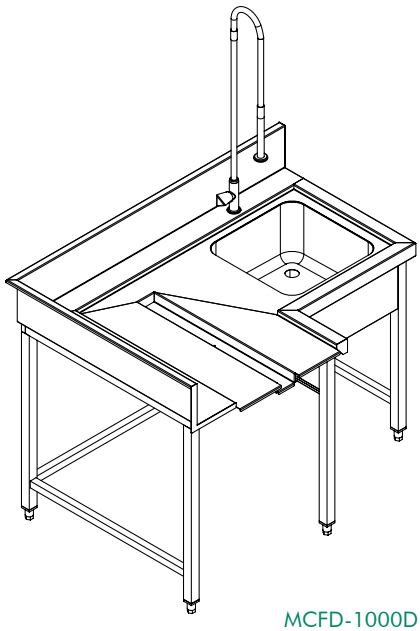
A+F	Water inlet & filter
CE	Power supply
D	Drain
EQ	Equipotential bonding terminal
IG	General Switch

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

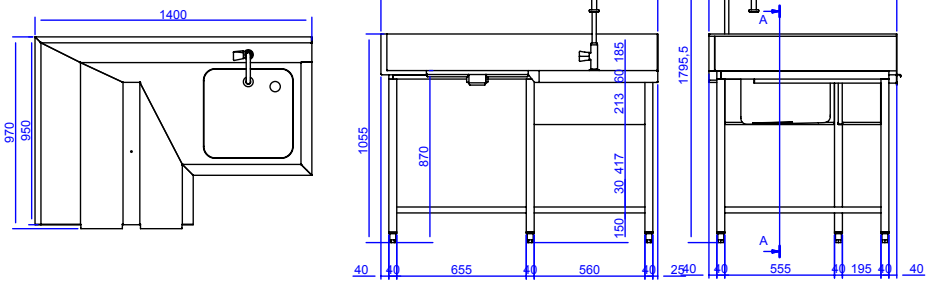
Prices and specifications are subject to change without notice. Pictures are for illustrative purpose and final product may differ

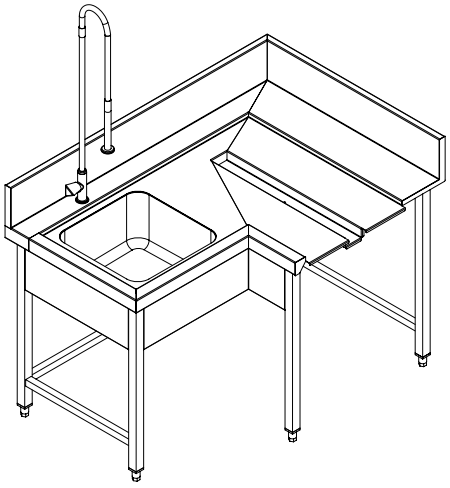
Rack Conveyer Dishwashers Sink benches

- 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

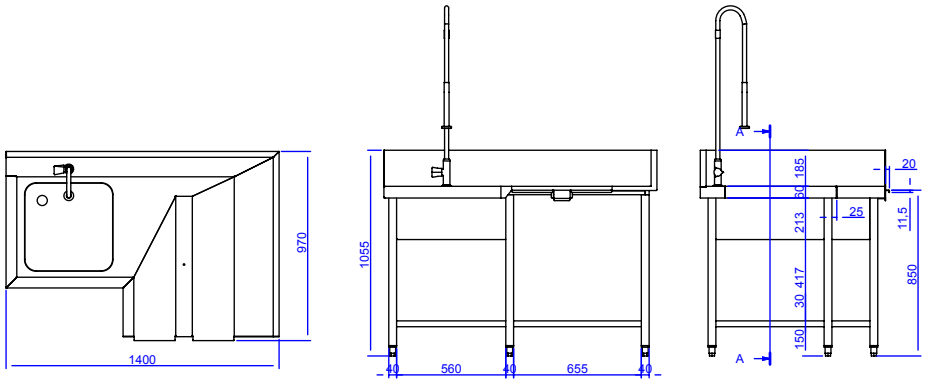


MCFD-1000D





MCFD-1000I



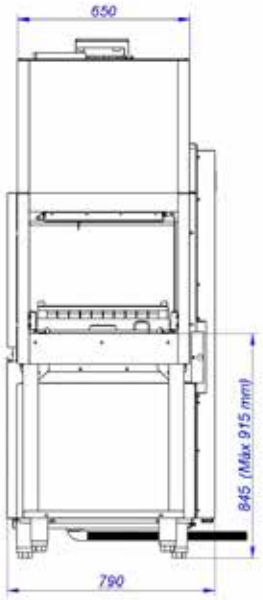
Code	Sink Dimensions (WxD mm)	Sink Area (WxD mm)	Loader Area (WxD mm)	Dimensions (WxDxH mm)	Weight (kg)
To be Placed at Right					
MCFD-1000D	450x450	1400x700	950x800	1450x1000x900	80
To be Placed at Left					
MCFD-1000I	450x450	1400x700	950x800	1660x630x870	80

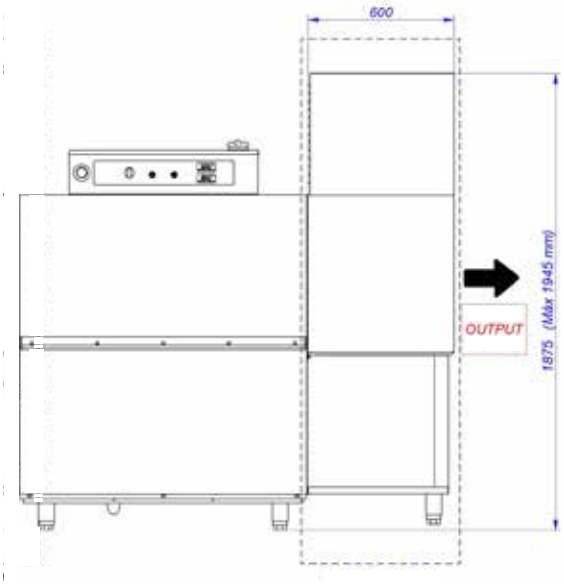
Prices and specifications are subject to change without notice. Pictures are for illustrative purpose and final product may differ

Drying Tunnel

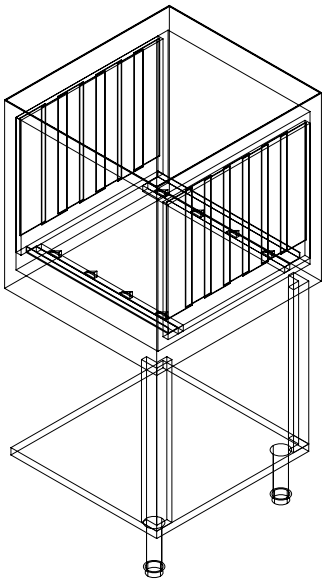
- TS-COO specially for modular models 180 and 225
- Supplementary element with 9kW heating element box and upper fan for drying off the dishes with 0.55kW motor
- TS8-COO specially for modular models 320
- Supplementary element with 13.5kW heating element box and upper fan for drying off the dishes with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

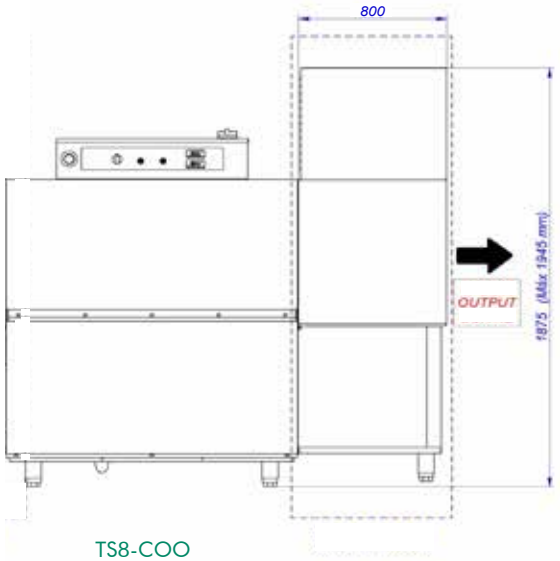






TS-COO





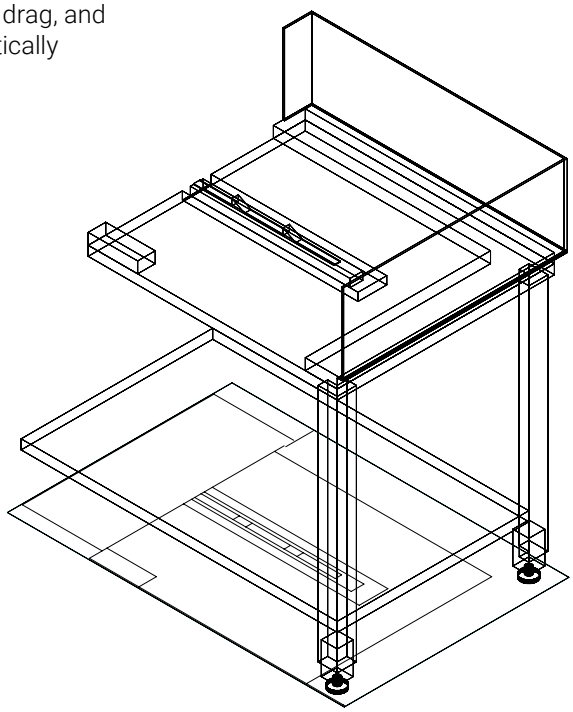
TS8-COO

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

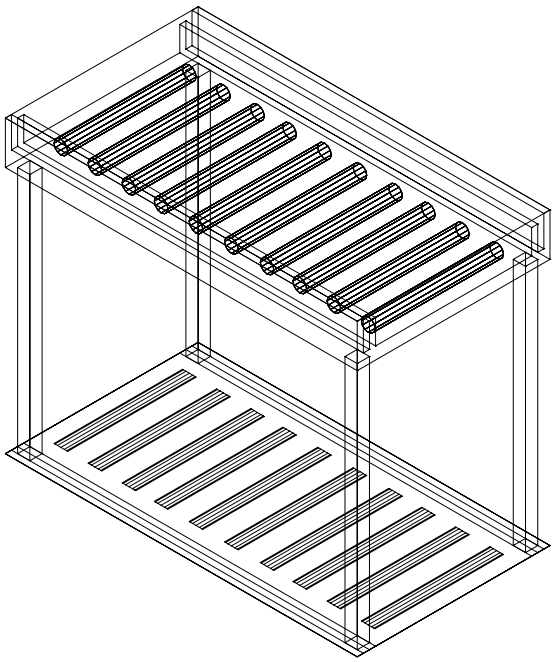
- Introduce baskets with advancement conveyor system
- Introductor of baskets 90º by the right / left side for with anti-splash at the entry
- Wide range of entry / exit and prewashing tables
- Designed for 500 x 500mm dishwashing baskets
- Quick installation and easy connection to the dishwasher.
- 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

Dishwasher Stand / Trolleys

Code	Description	
415770	Fits under workbench Glasswasher basket stand 450x520x850mm 4 tray capacity 1.0mm S/S tubing 25x25mm 1.2mm S/S rail Flat packed.	
415771	Fits under workbench Glasswasher basket trolley 450x520x850mm 4 tray capacity 1.0mm S/S tubing 25x25mm 1.2mm S/S rail 100mm castors, two with brakes Bumpers for castors included. Flat packed.	
406227	Fits under workbench Dishwasher basket stand 550x520x850mm 4 tray capacity 1.0mm S/S tubing 25x25mm 1.2mm S/S rail Flat packed.	
406227C	Fits under workbench Dishwasher basket trolley 550x520x850mm 4 tray capacity 1.0mm S/S tubing 25x25mm 1.2mm S/S rail 100mm castors, two with brakes Bumpers for castors included. Flat packed.	
404092	Dishwasher basket trolley 550x520x1800mm 6 tray capacity 1.0mm S/S tubing 25x25mm 1.2mm S/S rail Safety rods included 100mm castors, two with brakes Bumpers for castors included. Flat packed.	

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

Pastry & Dough Sheeter

YASAKI

- Cutting-edge design and robust construction
- Stainless steel and alloy components
- Food-grade belt for durability
- Internal mechanism to lock rollers
- Compact versatility of JDR-520B Bench Mounted model
- Spacious efficiency of 520 and 650 Floor Standing units
- Seamless operation and precision engineering
- Adjustable height of up to 40mm
- Intuitive controls with integrated foot pedals with Built-in safety features
- Enhanced productivity and workflow streamlining leading to faster dough preparation times
- Perfect for bakeries and foodservice
- Simplified process for consistent results



JDR-520B



JDR-520/3N

JDR-650/3N

Code	Dough Capacity (kg)	Dimensions (WxDxH mm)	Weight (kg)	Voltage	Power (W/A)
Bench Model – 500mm wide belt					
JDR-520B	5	2080x880x620	150	240	373/10
Floor Model – 500mm wide belt					
JDR-520/3N	5	2550x880x1180	180	415	375/3~N
Floor Model - 630mm wide belt					
JDR-650/3N	6.5	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	3.5	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

YASAKI

- B10GC and B20GC-Gear driven
- B40CP-Belt driven
- Steel and cast iron body
- Stainless steel dough hook, wire whisk, flat beater and bowl
- 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



B10GC



B20GC



B40CP

Code	Litres	Max Dry Ingredients* (kg)	Dimensions (WxDxH mm)	Weight (kg)	Voltage	Power (kW/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

Tilting Head Removable Bowl Spiral Mixers

- Powerful motor, heavy-duty
- Chain and gear driven transmission
- Low noise, reliable, durable and consistent performance
- 24V low voltage safety control switch
- Safety guard with micro switch control
- All parts that contact food directly are made of stainless steel
- Rotation Speed: 16 RPM
- Hook Speed: 156 RPM
- Heavy-duty castors, with lockable brakes on front
- Additional lock-down supports supplied as standard
- Timer: 0-30 minutes
- Water to flour ratio is typically 45%-55%



HTD-20L



HTD-30L



HTD-40L

Code	Litres	Bowl Size (φ mm)	Max Dry Ingredients (kg)	Dimensions (WxDxH mm)	Weight (kg)	Voltage	Power (kw/A)
HTD-20L	20	360x210	8	750x400x730	134	240	1.5/10
HTD-30L	30	380x260	12	790x430x830	142	240	1.5/10
HTD-40L	40	450x270	16	860x480x930	173	240	2.2/10

Heavy-Duty Professional Spiral Mixers

YASAKI

- Single phase two speed 150RPM & 200RPM for perfect dough kneading for units under 64L
- Patented design
- 2 motors - 1 for bowl & 1 for hook for FS100M, FS130M and FS200M
- Stainless steel safety guard with micro switch safety control
- Stainless steel bowl, hook & shaft
- Fixed head
- Heavy-duty castors



FS20M



FS60M

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 Mixers

- Made in Italy
- Stainless steel bowl, hook & shaft
- Stainless steel safety guard with micro switch safety control
- Heavy-duty castors
- Simple to use controls
- Timer





SFM20

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

* 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 Mixer

- Motor Transmission is belt-driven with variable frequency drive
- Full body is made of steel material and scratch-resistant materials
- Variable speed with up to 10 levels
- Remembers your preferred mixing speed
- Digital timer
- Stainless steel safety guard with micro switch safety control
- BB60GX and B80GX including automatic bowl positioning adjustment with trolley
- Various built-in protection programs such as overload protection and overheating protection
- Able to tolerate large current fluctuations and avoid motor damage
- Patented power system results in lower noise levels
- Simple control panel
- Front-mounted controls
- Error code system
- Easy to clean



B20GX



B40GX



B60GX



B80GX



Code	Litres	Speed (RPM)	Max Dry Ingredients (kg)	Dimensions (WxDxH mm)	Weight (kg)	Voltage	Power (W/A)
B10GX	10	52 - 500	2.5	447x518x690	42	240	750/10
B20GX	20	60 - 503	5	484x602x807	63	240	1000/10
B40GX	40	52 - 480	9	675x741x1154	128	240	1500/10
B60GX	60	54 - 421	25	816x823x1427	338	415	2500/3~N
B80GX	80	54 - 421	30	847x945x1477	348	415	2500/3~N

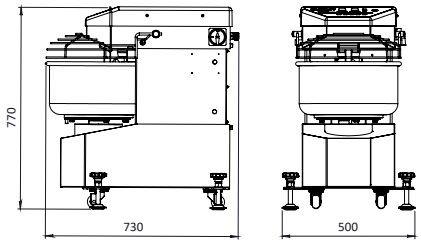
* Maximum capacities are based on dry bread flour & a MINIMUM of 55% water content.Overloading machines and/or using the incorrect speed can cause damage & will void warranty. Prices and specifications are subject to change without notice. Pictures are for illustrative purpose and final product may differ

Fixed Head Heavy Duty Spiral Mixers

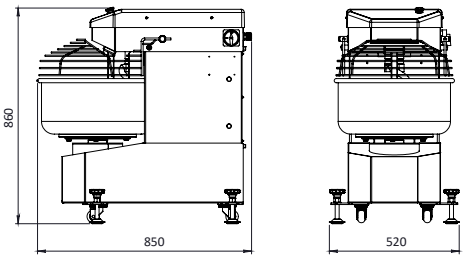
- Motor Transmission is belt-driven with variable frequency drive
- Double action and 10 speeds
- Remembers your preferred mixing speed
- Timer and Inching reverse function
- Stainless steel safety guard with micro switch safety control
- Adjustable feet and 4 castors
- Digital control panel with speed display and operating time display
- Automatically adjusts speed and maintain power output
- Troubleshoot-friendly error-code system
- Built-in protection programs: overload protection and overheating protection
- Suitable for 50 to 57% hydration recipe
- Simple control panel



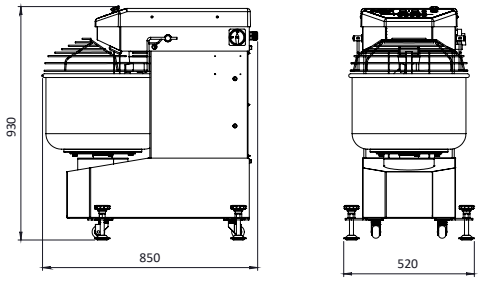
SCP23



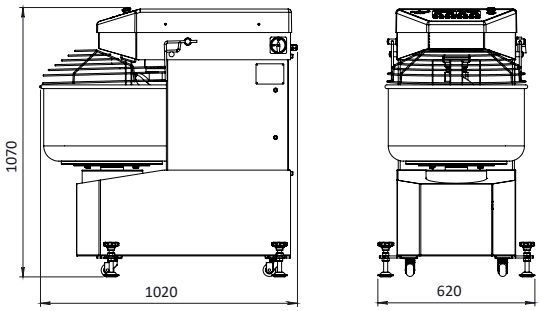
SCP34



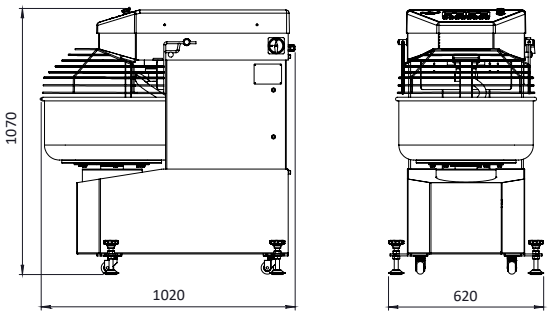
SCP45



SCP55



SCP66



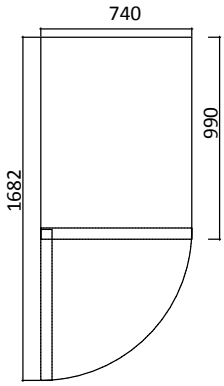
Code	Litres	Bowl Size (φ mm)	Min~Max Flour (kg)	Kneading Capacity (kg)	Dimensions (WxDxH mm)	Weight (kg)	Voltage	Power (kw/A)
SCP23	23	360x210	0.25~8	12.5	500x730x770	120	240	1.3/10
SCP34	34	400x260	0.25~12.5	20	520x850x860	151	240	1.8/15
SCP45	45	500x270	0.25~20	30	520x850x930	160	415	2.6/15
SCP55	55	550x370	0.5~25	38	620x1020x1070	195	415	3.3/3N
SCP66	66	550x370	0.5~30	45	620x1020x1070	205	415	3.3/ 3N

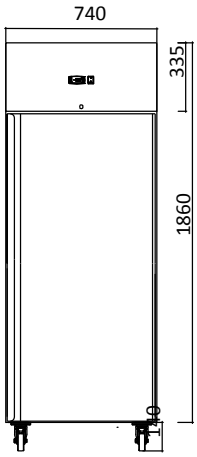
Bakery Chiller Cabinet

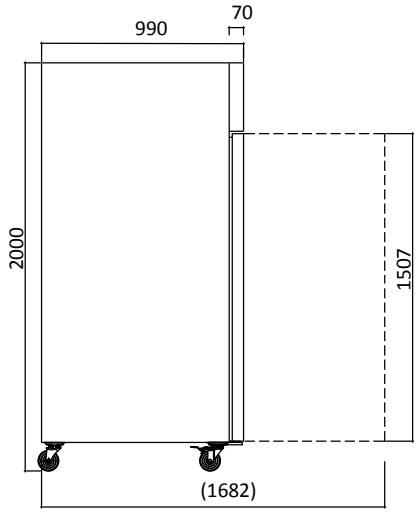
The Upright Bakery Chiller allows you to pre-prepare your dough and ensure that it is maintained at optimal temperature without the risk of losing any of your precious dough

- Stainless steel interior and exterior with round corners for easy cleaning
- Compatible with 20 adjustable 600mm x 400mm trays
- Lockable, self-closing door
- Separate light switch
- Replaceable magnetic door seal
- Heavy-duty castors
- Fan forced cooling
- Automatic defrost
- 10 adjustable shelves
- CFC free 60mm insulation
- Digital temperature controls
- Natural and eco-friendly refrigerant
- Optional baking trays available









Code	Litres	Dimensions (WxDxH mm)	Weight (kg)	Temperature Range (°C)	Ambient / RH%	Voltage	Power (W/A)
Fridge							
XPA800TN	737	740x990x2000	134	-2 to +8	43/70	240	295/10
Freezer							
XPA800BT	737	740x990x2000	175	-18 to -22	43/70	240	520/10

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

Proofer Cabinet

- Visible Proofing Window: Double-tempered glass door with built-in LED lighting allows easy monitoring of dough condition without opening the door
- Durable construction with alloy handle
- Heavy duty castor design with front brakes for flexible positioning
- Digital humidity and temperature controller and timer
- Fits 400x600 bakery trays (trays not included)
- Automatic water filler
- Adjustable tray supports
- Ensures uniform fermentation with fan-forced airflow

NEW PRODUCT

MPR-6





MPR-16







Code	Trays	Dimensions (WxDxH mm)	Weight (kg)	Temperature Range°C	Voltage	Power (kW/A)
MPR-6	6x600x400	920x860x800	90	Up to +60	240	800/10
MPR-16	16x600x400	705x770x1780	150	Up to +60	240	800/10

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

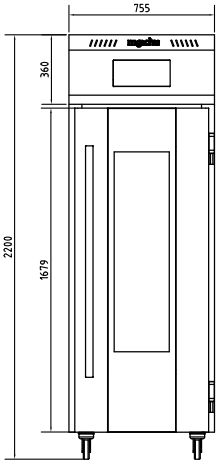
Retarder Proofer Cabinet

Designed for precision dough control, this 18-pan retarder proofer combines advanced refrigeration and fermentation technologies in one robust, user-friendly unit. Ideal for bakeries and commercial kitchens, it ensures perfect dough consistency, time after time.

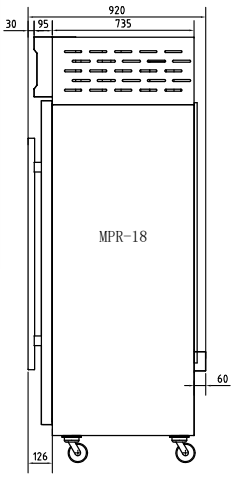
- Visible Proofing Window: Double-tempered glass door with built-in LED lighting allows easy monitoring of dough condition without opening the door
- Durable Build: Constructed with heavy duty stainless steel, both inside and out, for long-lasting performance
- User-Friendly Design: Ergonomic alloy handle and heavy-duty lockable castors for mobility and secure placement
- Dual-Mode Digital Control: Automatically switches between refrigeration and proofing modes with precise temperature regulation from -5°C to 60°C
- Efficient Humidification System: Internal dry heating element and fan motor ensure even heat distribution. Integrated water tank boils to produce optimal steam, creating ideal conditions for consistent fermentation
- Accommodates up to 18 400x600 bakery pans (trays not included), providing ample space for high-volume production











Code	Trays	Dimensions (WxDxH mm)	Weight (kg)	Temperature Range°C	Voltage	Power (W/A)
MPR-18	18x600x400	755x920x2200	180	-5 to +60	240	800/10

* 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

- Tempered glass viewing window to permit real-time control of baking conditions
- Stainless steel & powder coated steel construction
- Stone sole interior
- Compact design
- Recommended max temp for safe continuous usage is 350°C
- 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

- Tempered glass viewing window to permit real-time control of baking conditions
- Recommended max temp for safe continuous usage is 350°C
- Stone sole
- Interior light
- Separate top & bottom heat controls for each deck
- 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	1190x826x455	910x610x140	108	415	7.2/3~N
Double Deck - 12 x 30cm Pizzas					
EP-1-SDE	1190x826x775	2 x 910x610x140	154	415	14.4/3~N
Standard Series – 910Wx820D					
Single Deck - 4 x 30cm Pizzas					
EP-2-1E	890x846x455	610x610x140	68	415	4.2/3~N
Double Deck - 8 x 30cm Pizzas					
EP-2E	890x846x775	2 x 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	––	––

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Stackable Electric Deck Bakery Oven

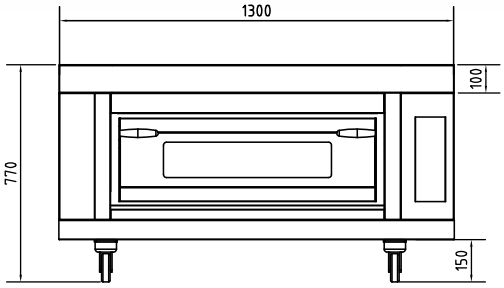
- 1 layer, 2 trays (trays not included) electric oven with optional unit for steam cooking
- Heavy-duty castors
- Can stack up to 3 layers
- Stainless steel sole with optional stone sole upgrade
- Efficient heating tube makes baking more efficient and even
- Digital micro-computer controller for more accurate temperature
- Inter layer design of the rear smoke baffle prevents the temperature in the cabinet from falling rapidly
- Double glazed tempered glass viewing window to permit real-time control of baking conditions
- Internal Chamber dimensions: 860x623x215
- Suitable for 600×400 trays
- Memory function
- Individual temperature controllers for upper and lower heating elements

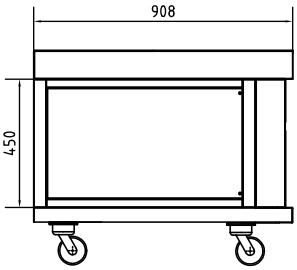
NEW PRODUCT



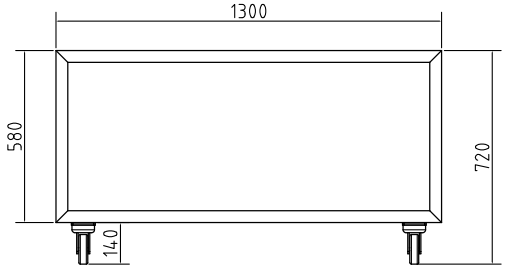


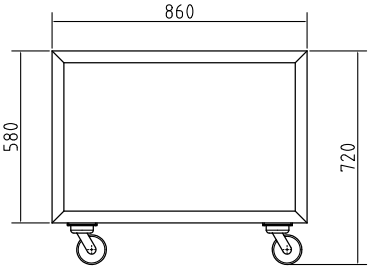
ME2-1D / ME2ST-1D





ME2-1D-S





Code	Dimensions (WxDxH mm)	Temperature Range°C	Weight (kg)	Voltage	Power (kW/A)
ME2-1D	1300x908x770	0 to + 380	140	415	6.6/3~N
ME2ST-1D (with steam)	1300x908x770	0 to + 380	160	415	8.6/3~N
Optional S/S Oven Trolley					
ME2-1D-S	1300x860x720	-	28	-	-

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

Electric Deck Bakery Oven

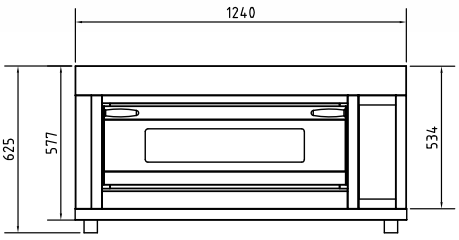
- 1 layer, 2 trays (trays not included) electric oven with optional unit for steam cooking
- Stainless steel sole with optional stone sole upgrade
- Efficient heating tube makes baking more efficient and even
- Digital micro-computer controller for more accurate temperature
- Inter layer design of the rear smoke baffle prevents the temperature in the cabinet from falling rapidly
- Double glazed tempered glass window to permit real-time control of baking conditions
- Internal Chamber dimensions 860x623x215
- Suits 600×400 trays
- Memory function
- Individual temperature controllers for upper and lower heating elements

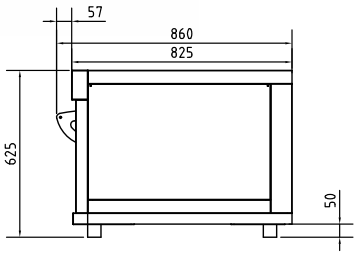
NEW PRODUCT



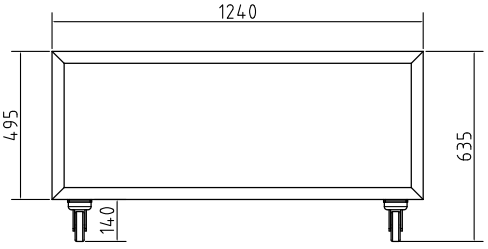


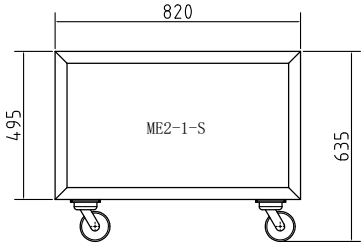
ME2-1 / ME2ST-1





ME2-1-S





Code	Dimensions (WxDxH mm)	Temperature Range°C	Weight (kg)	Voltage	Power (kW/A)
ME2-1	1240x860x625	0 - 380	115	415	6.6/3~N
ME2ST-1 (with steam)	1240x860x625	0 - 380	135	415	8.6/3~N
Optional S/S Oven Trolley					
ME2-1-S	1300x860x720	-	28	-	-

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

Prisma Food Electric Deck Ovens, Prover & Hoodd

- Tempered glass viewing window to permit real-time control of baking conditions
- Made of stainless steel and powder coated steel
- Stone sole interior
- Sheathed heating elements
- Rock wool insulation
- 2 years parts & 1 year labour warranty



TP-2-1

Optional Stand



TP-2



KT4-44MS



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	0-60°C | 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

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	1125/1510x580x435	50	240	6.7/28
Medium 3-Phase with feet					
HX-1/3NE	15	1125/1510x580x435	50	415	6.7/3~N
Large 3-Phase with Stand					
HX-2E	20	1565/2140x750x1110	90	415	10.3/3~N

Electric Conveyor Pizza Ovens

- Adjustable conveyor speed
- Adjustable locking plate on both ends to maximise efficiency
- Durable quartz heater
- Individual temperature control of top and bottom elements by EGO thermostats
- Stainless steel body and adjustable speed 14" Belt Conveyor Oven
- Crumb tray on both ends for easy cleaning
- Stainless steel adjustable legs and control knobs
- Black pizza tray recommended

NEW PRODUCT





Code	Conveyor Belt width (inch)	External Dimensions (WxDxH mm)	Weight (kg)	Voltage	Power (kW/A)
HX-14EP	14	450/1029x522x495	32	240	3.6/15

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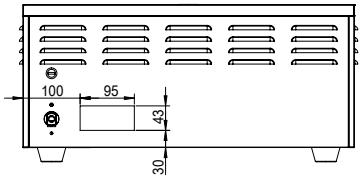
Compact Countertop Electric Pizza Oven

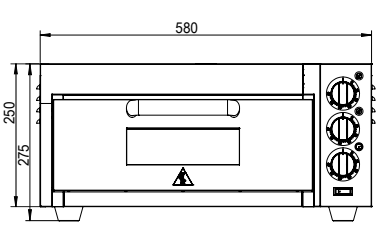
- Stainless steel structure
- Comes with ceramic hearth in the cavity
- Cavity Size 410x420x120mm
- Stone Size 400x400mm
- Compact size for small kitchens
- Temperature range: 50-350°C
- 60 minute timer with alarm
- Analogue temperature control
- Indicator light when desired temperature is reached
- Tempered glass viewing window to permit real-time control of baking conditions
- Internal lighting
- Efficient drop-down door design
- Rubber feet
- Bakelite cool-touch handle

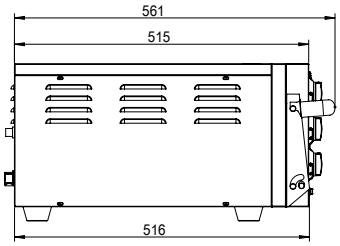
2 YEAR WARRANTY

EP-1T



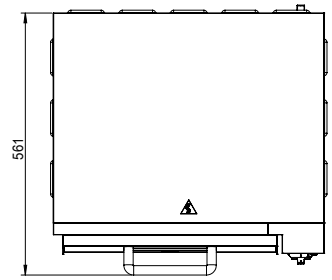


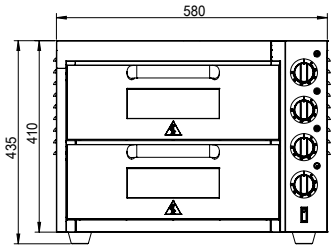


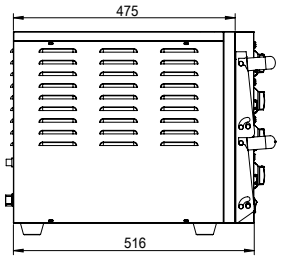


EP-2T/15









Code	External Dimensions (WxDxH mm)	Weight (kg)	Voltage	Power (kW/A)
EP-1T	580x561x275	24	240	2/10
EP-2T	580x561x435	33	240	2.4/10
EP-2T/15	580x561x435	33	240	3/15

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 (0-5mm)
- On/Off foot pedal included
- Dough weight: 80g – 210g



Code	Dimensions (WxDxH mm)	Weight (kg)	Voltage	Power (W/A)
Pizza Base 14cm-30cm				
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 & Go Dough Roller

- With exclusive automatic Touch and Go system (patented)
- Equipped with sensors for the automatic start
- Tilted upper roller
- Ideal for round pizza thanks to the presence of the central sling bar
- Gear transmission system
- Thickness adjustment for both rollers
- Thickness adjustable from 0 to 5 mm
- Rollers protection in transparent plexiglass for maximum safety with optimal visibility
- The working time can be set from 10 to 35 seconds just by pushing the button "TIME SET"
- Energy and time saving – reduce the wear of mechanical components
- Guarantees optimal results and large production volumes
- Dough weight: 210 – 700g



Code	Dimensions (WxDxH mm)	Weight (kg)	Voltage	Power (W/A)
Pizza Base 26-40cm				
DSAT420	585x435x790	37	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

Unlock the full potential of your bakery or pizzeria with our professional dough divider and rounder. This machine is not just a piece of equipment; it's a transformational tool designed to streamline the process of making pizza dough, bread, and other bakery items. With its compact size, it's perfectly suited not only for large-scale operations but also for artisanal enterprises seeking efficiency and consistency without sacrificing quality.

- Versatile Dough Portions: Handles 50 to 300g for division and rounding
- High Efficiency: Produces up to 700 x 250g balls per hour
- Large Capacity: 30kg dough capacity caters to extensive batches
- Precision Engineering: Selectable cones and bells for accurate dough portions
- User-Friendly: Intuitive operation tailored for easy use
- Integrated Work Station: Enhances workflow with a space-efficient stand
- Italian Craftsmanship: Premium design and manufacturing for durability and performance



AR300P & PF-PO300







AR300P

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

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

Pizza Shaping Machine

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



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

Economic Range Dough Press

Tyrone

The Economic Range Dough Press Machine combines efficiency, versatility, and ease of use, making it an ideal choice for professional kitchens specializing in pizza and tortilla preparations. Here's a summary of its key features:

- Clamshell Design: Streamlines the dough pressing process with its efficient opening mechanism
- Non-Stick Aluminum Plate: A large 18-inch diameter plate ensures easy handling of dough without sticking, facilitating easy cleaning
- Manual and Digital Operation: Offers flexibility with both manual and digital modes, including a user-friendly digital control panel
- Full Range Thickness Adjustment: Precisely adjustable from 1mm to 15mm, allowing for customized dough thickness
- Temperature Control: The upper plate heats up to 98°C, ideal for activating yeast and achieving the perfect dough consistency
- Digital Control Panel: Features time and temperature display, with options for Fahrenheit or Celsius, enhancing operational ease
- Ergonomic Design: The machine's maximum height reaches 857mm with a handle lift, and an upper opening angle of 58° ensures comfortable use
- Capacity and Efficiency: Can handle up to 680g of dough, ensuring efficient batch processing
- Stable Operation: Equipped with four plastic feet for stability during use, preventing slippage and ensuring uniform dough thickness



Code	Dimensions (WxDxH mm)	Weight (kg)	Voltage	Power (W/A)
DP-18S	470x470x765	51.5	240	1200/10

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Precision Meets Performance.

STICK BLENERS & FOOD PROCESSING SYSTEMS

Our wide range of commercial kitchen equipment helps food professionals save valuable preparation time and effort. Plug-and-use machines are easy to operate and save space even in the smallest kitchens.

User friendly machines leave chefs and kitchen staff to focus their talents and energies towards creating ambitious new recipes and dishes to delight their customers.



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

2 YEAR WARRANTY

MADE IN FRANCE

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
MS250	250	1.45	240	250/10
Whisk Attachment				
MS650057	400mmH	2	--	--

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

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



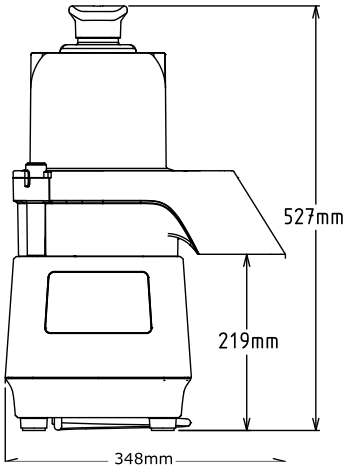
Smart Speed Control System

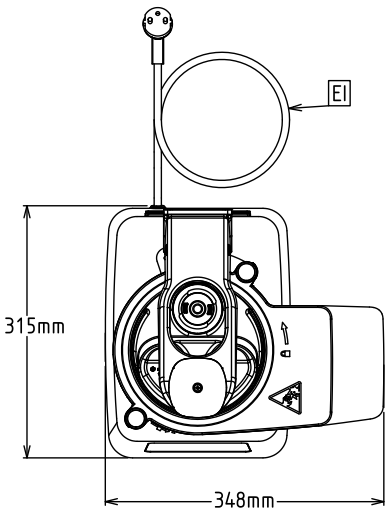
Code	Tube Length (mm)	Weight (kg)	Voltage	Power (W/A)
BM435	350	3.25	240	450/10
BM545	450	3.5	240	550/10
BM755	550	3.5	240	750/10
BM765	650	3.7	240	750/10
Whisk Attachment				
BM653578	400mmH	2	––	––

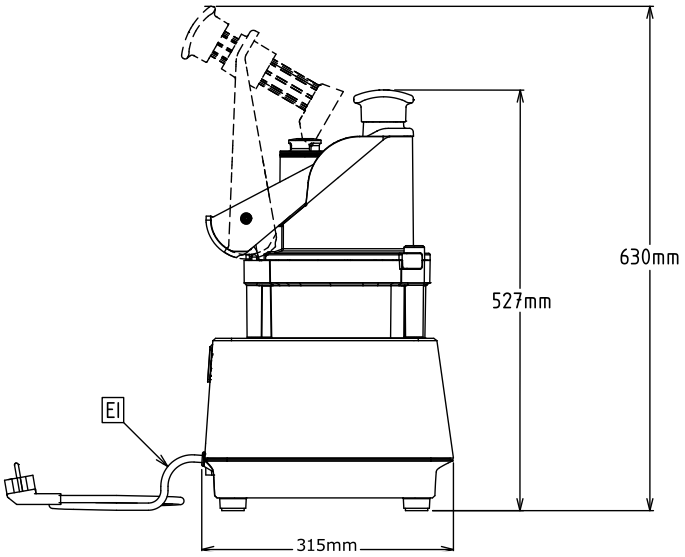
Dito Sama products not available in New Zealand.
Prices and specifications are subject to change without notice. Pictures are for illustrative purpose and final product may differ

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-CS3	1 speed	348x315x527	1500	14	500/10
P4U-CV3	9 speed variable	348x315x527	500-1200	15	750/10

Dito Sama products not available in New Zealand.
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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

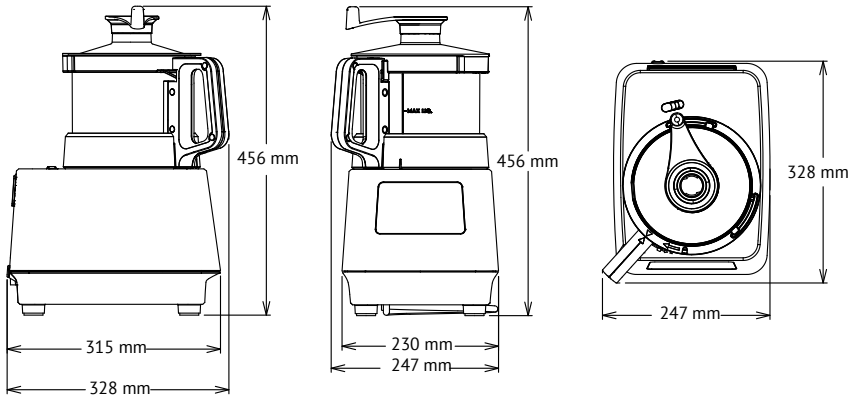


Extra small hopper
Ø 25mm

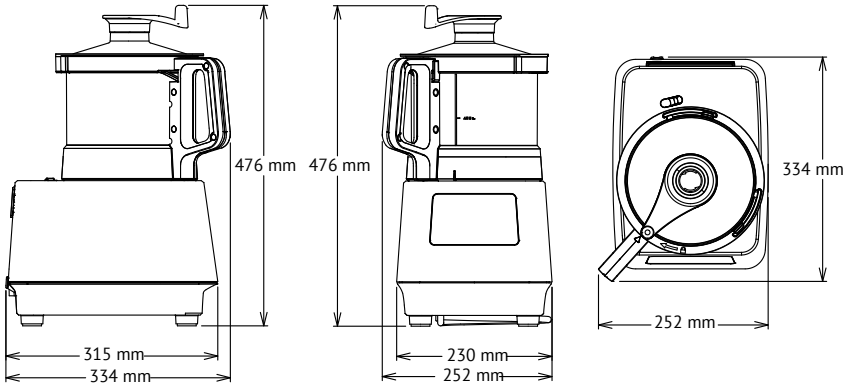
Prep4You Cutter / Mixer / Food Processor

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

2.6L Bowl



3.6L Bowl



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

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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





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



Full control thanks to the **transparent lid**

Variable speed control



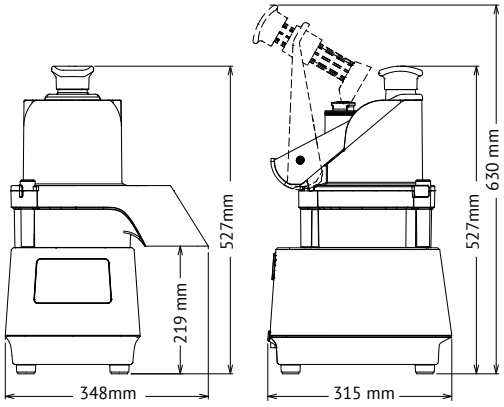
Intuitive control panel with easy to clean, flat and soft-touch buttons



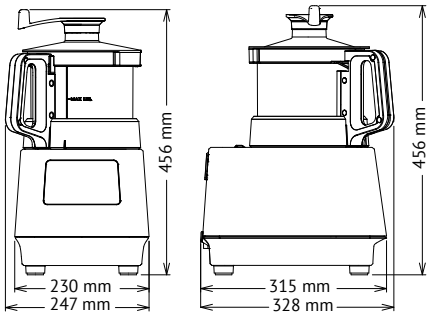
2.6L and 3.6L 304 stainless steel bowl

Prep4You Combination Slicer / Cutter

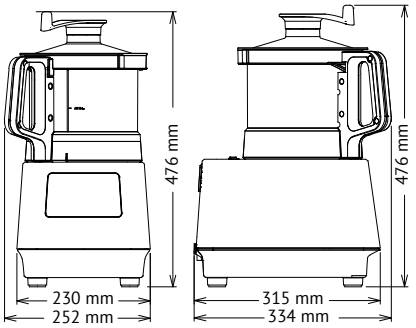
- Combined appliance with two functions: vegetable slicer and cutter mixer
- Equipped with vegetable slicer attachment for slicing, grating, shredding (julienne) as well as dicing and French fries cutting
- Cutter mixer and emulsifier function included, for fast chopping, mixing, mincing, griding, liquidising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



Vegetable Slicer



Cutter Mixer 2.6L Bowl



Cutter Mixer 3.6L Bowl

Code	Bowl	Speed	Dimensions (WxDxH mm)	RPM	Weight (kg)	Power (W/A)
P4U-PS201	2.6L copolyester	1 speed	247x328x456	1500	13	500/10
P4U-PS201S	2.6L 304 stainless steel	1 speed	247x328x456	1500	13	500/10
P4U-PS301S3	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-PV301S3	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	AS650214
3 mm	AS650215
4 mm	AS650237
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

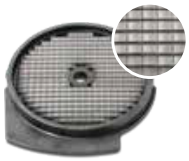




2 mm	AS650198
3 mm	AS650199
4 mm	DS650205
7 mm	AS650207
special disc for parmesan	



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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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 cm^2)
- 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



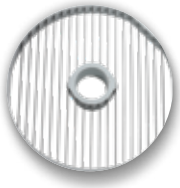


Code	Details
Grating	
DS653773	2mm
DS653774	3mm
DS653775	4mm
DS653776	7mm
DS653777	9mm
DS653778	For potato & breadcrumbs
DS653779	For parmesan & chocolate





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





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



Code	Details
Storage Box for 1 Disc	
DS653050	45x230x210





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





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

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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 are dishwasher safe
- Cutting disc 205mm
- Round corner makes it easy to clean



Code	Dimensions (WxDxH mm)	Weight (kg)	Voltage	Power (W/A)
VC55MF	602x228x500	26	240	550/10

Vegetable Cutters

- 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
- 5 discs included
- Heavy duty construction
- 350rpm motor
- Inclined motor base for better ejection
- All parts in contact with food are dishwasher safe
- Cutting disc 205mm
- Round corner makes it easy to clean



Code	Dimensions (WxDxH mm)	Weight (kg)	Voltage	Power (W/A)
VC65MS	570x240x540	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

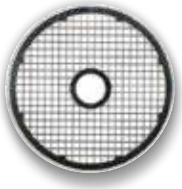
YASAKI



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



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



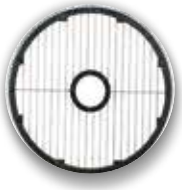
Code	Details
Fine Grating	
V001	––



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



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



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



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



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



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



Code	Details
Crimping Slicing Blade	
WA005	3 knives

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Compact Food Processor with Variable Speed

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

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

Two Speeds Bowl Cutter Mixer Series

- 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

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	326x275x521	21.5	240	1500/15
BC-8V2	8	2	1500/2800	326x275x587	21.8	240	1500/15
BC-12V2	12	2	1500/2200	376x315x623	29	240	2200/15

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Electric Salad Dryer / Spinner

- 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	Speed (RPM)	Dimensions (WxDxH mm)	Weight (kg)	Voltage	Power (W/A)
SP75AS	28	360	455x400x875	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	Capacity (kg/h)	Dimensions (WxDxH mm)	Weight (kg)	Voltage	Power (W/A)
AK55C	40	405x240x430	16	240	550/10
AK90C	60	600x240x510	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

- Professional equipment particularly suited for ice cream shops, confectioner's, restaurants, hotels etc
- Heavy duty hand mixer available in different sizes and speeds
- Thermal overload protection included
- Exclusive body design
- Variable speed control switch
- Ergonomic handle for comfortable use
- Fully detachable stainless-steel shafts
- Whisk attachment available for ISB350~550V
- Bayonet attachments clutch, and double sealer shafts for hygienic use
- Noise level: 80~85dB
- 3 years warranty on motor, 1 year warranty on shaft



ISB160V



ISB350V



ISB450V



ISB550V



WIK250



Wall Hanger WB-3



Support Bracket SB-BTH

Code	Speed (RPM)	Motor Dimensions (LxØmm)	Shaft Dimensions (LxØmm)	Weight (kg)	Voltage	Power (W/A)
ISB160V	6000~20000	316 x 79	225 x 75	1.93	240	270/10
ISB350V	6000~20000	350 x 79	360 x 98	3.40	240	350/10
ISB450V	6000~20000	373 x 96	460 x 98	3.80	240	500/10
ISB550V	8000~19000	420 x 116	560 x 98	4.70	240	750/10
Whisk Attachment available for ISB350V / ISB450V / ISB 550V						
WIK250	--	--	--	0.86	--	--
Whisk Attachment available for ISB160V						
WIK185	--	--	--	0.81	--	--
Wall Hanger						
WB-3	--	--	--	0.32	--	--
Support Bracket						
SB-BTH	--	--	--	2	--	--

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



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 220mmØ





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

YASAKI

- 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
- Processing capability: 30 kg/h
- Cuts per minute: 42pcs



Code	Blade (mm)	Thickness (mm)	Dimensions (WxDxH mm)	Weight (kg)	Voltage	Power (W/A)
AMS320B-AUTOMATIC	320	0-18	820x740x580	85	240	370x2/10

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			

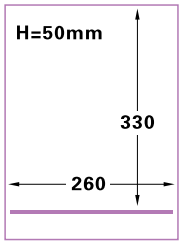
Prices and specifications are subject to change without notice. Pictures are for illustrative purpose and final product may differ.

Commercial Vacuum Packing Machines

- 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

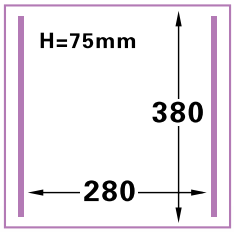
ZJ-VM300B1



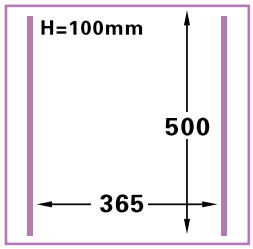


ZJ-VM400B2





ZJ-VM500B2





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

- 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

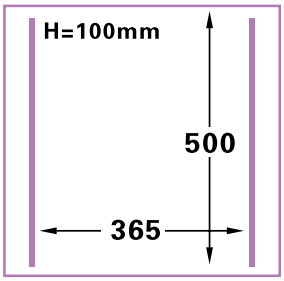
ZJ-VM500S2

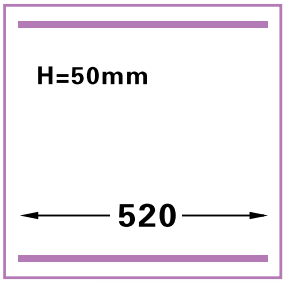


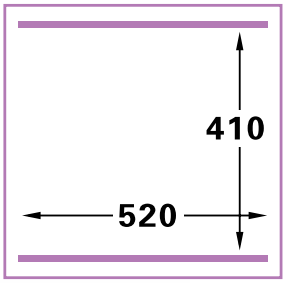
ZJ-VM500S2C



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	240	1.5/2x10
Vacuum bag (set of 100pcs)							
VB3035	–	–	–	300x350mm	–	–	–
VB1535	–	–	–	150x350mm	–	–	–

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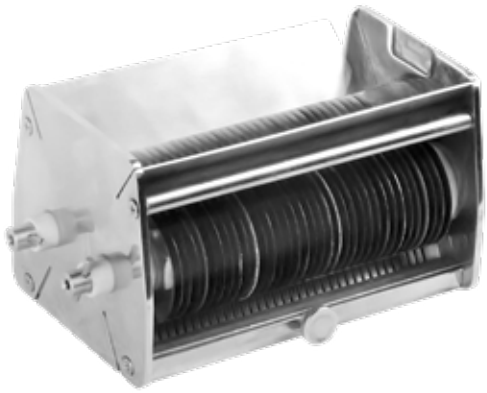
S/S Electric Meat Tenderiser & Meat Strip Slicer

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





TR8SH-TDA



TR8SH-MSA

Code	Dimensions (WxDxH mm)	Weight (kg)	Voltage	Power (W/A)
Electric Power Unit				
TR8SH	465x234x464	12.3	240	350/10
Meat Tenderiser Attachment				
TR8SH-TDA	240x130x120	4	––	––
Meat Stripper Attachment				
TR8SH-MSA	240x130x120	4	––	––

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

Food Dehydrator

Experience professional-grade food preservation with our high-performance dehydrator, featuring expandable stainless steel trays (10/16/24 configurations) to handle everything from seasonal fruit harvests to artisan jerky production. The precise digital control (30-90°C range + 24-hour timer) and 360° hot air circulation deliver perfect results every time.

- Large capacity and high power – this food dehydrator features stainless steel trays, providing ample space to dry fruits, meats, herbs, and more. It ensures fast and efficient dehydration
- Adjustable temperature & timer to customise your drying process with a temperature range of 30-90˚C and a 24-hour timer
- Select a number of trays based on your need,10 trays/16 trays/24 trays
- Equipped with advanced hot air circulation technology, this dehydrator ensures uniform drying without additives, retaining natural flavors and nutrients.
- Made from food-grade stainless steel, this dehydrator is durable and BPA-free. It includes an easy-to-use digital control panel and overheating protection for safe operation.
- Overheat protection at 120°C
- Recommended Drying Temperatures for Different Foods: Herbs/flowers: 35-40˚C , Bread: 40-50˚C , Fruit: 55-60˚C , Meat/fish: 65-70˚C
- Tempered glass door allows crystal-clear monitoring of food dehydration without opening - maintaining perfect temperature and humidity control
- Trays included

NEW PRODUCT









Food-Grade Stainless Steel



Handle Design, Easy To Move



Visible Glass Door



Ventilation Holes, Overheat Protection

Code	Shelves(mm)	Dimensions (WxDxH mm)	Weight (kg)	Temperature Range (˚C)	Voltage (V)	Power (W/A)
FD-10HB	10×339×311	355×441×425	11.8	30 to 90	240	800/10
FD-16HB	16×400×380	470×600×742	24.7	30 to 90	240	1450/10
FD-24HB	24×400×380	470×600×883	31.5	30 to 90	240	2000/10

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

Smoker / Dehydrator Combination Unit

Engineered for versatility and performance, this smoker house blends traditional wood chip smoking with modern digital precision. Featuring integrated drying and smoking functions, accurate temperature control, and an 8-tier rack system, it's perfectly suited for processing a variety of foods—from meats and seafood to tofu and plant-based alternatives.

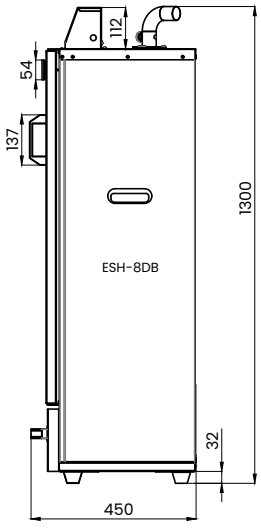
Practical inclusions such as a removable wood chip box, drip tray, concealed disc heating element, and adjustable chimney ensure efficient operation, straightforward cleaning, and consistent results. Ideal for commercial kitchens, food production facilities, boutique smokehouses, and premium catering environments.

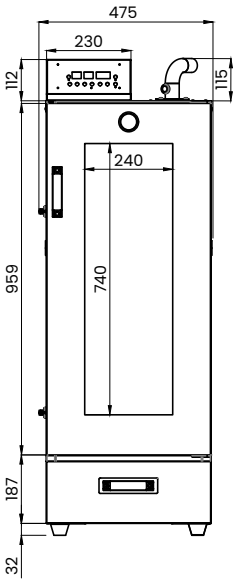
- Combines both smoking and drying functions in one unit
- Ignition time can be set between 0–20 minutes
- Digital temperature display for precise control
- 8-tier rack design increases capacity and productivity
- Removable wood chip box for easy refilling and chip replacement
- Uses wood chip smoking, allowing flexible adjustment of smoke intensity and flavour by controlling chip type, moisture, and burn temperature — preserving traditional taste while ensuring food safety and efficiency; suitable for various meats, tofu products, seafood, and more
- Drip tray collects oil and residue for easy cleaning and maintenance
- Large viewing window allows real-time monitoring of product status, reducing the need to open the door and improving food safety
- Chimney with adjustable damper for flexible airflow control, reducing soot and smoke residue
- Disc heating tube provides even heating, rapid temperature rise, and minimises carbon build-up
- Hidden handle enhances overall appearance and reduces risk of accidental bumps
- Trays included, 395mmx320mm

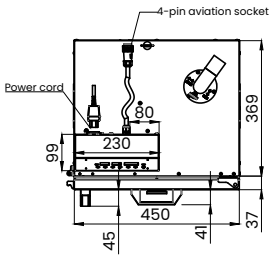
NEW PRODUCT

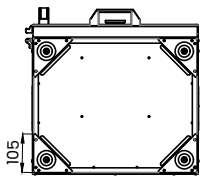


ESH-8DB









Code	Shelves	Temperature (°C)	Dimensions (W×D×H mm)	Weight (kg)	Voltage	Power (kW/A)
ESH-8DB	8	30 to125	475×450×1300	38.8	240	2/10

*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.

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



TC8



TC12



TC32

Code	Dimensions (WxDxH mm)	Net Weight (kg)	Voltage	Power (W/A)
80kg/h – #8 head				
TC8	370x250x490	18.2	240	550/10
150kg/h – #12 head				
TC12	420x265x548	21	240	735/10
280kg/h – #22 head – 4 mesh plates & 2 knives				
TC22-5	490x305x607	29.8	240	1100/15
320kg/h– #32 head				
TC32	710x330x585	66	415	1500/10

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

Accessories for TC 8



TS737



FME02

- Designed to work with the TC 8 base unit
- TS737 tenderiser attachment efficiently softens meat fibers, improving texture and reducing prep time
- FME02 will evenly blend ground meat with seasonings or additives

Code	Description
TS737	Meat tenderiser add-on unit
FME02	Filling mixer add-on unit

Sausage Filler

- Manual heat free operation
- Fully stainless steel
- 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	420x405x790	140ø x460	13
SV-15	15	475x482x738	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
- Overload protection circuit



Code	Dimensions (WxDxH mm)	Weight (kg)	Voltage	Power (kW/A)
200kg/h - #32 head				
AK32MG	519x261x495	29	240	900/10

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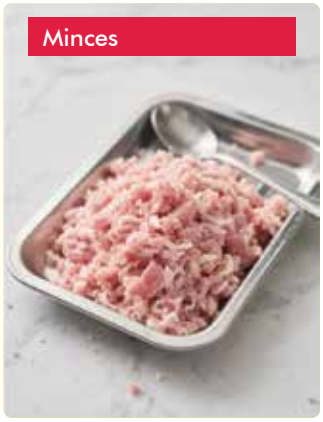
Slicing and Mincing Machine

- Designed to streamline your meat processing tasks
- HSM-180B excels in slicing and mincing, while the HSM-120D adds strip cutting to your culinary arsenal
- Engineered for efficiency, versatility, and safety – perfect for any high-demand culinary operation
- Effortlessly switch between functions
- Each unit is equipped with a 3.5mm slicer blade, with optional 5mm slicer blade for tailored slice thickness
- Each unit includes 5mm and 8mm mincer plates, providing options for fine or coarse mincing
- Durable and hygienic food-grade stainless steel surface
- Integrated safety guard ensures user protection
- Equipped with heavy-duty castors, for mobility and stable operation, for flexible placement within your kitchen space
- Comes with #22 mincer head

HSM-180B







HSM-120D









Code	Slicing Thickness (mm)	Dimensions (WxDxH mm)	Weight (kg)	Voltage	Power (W/A)
HSM-180B	3.5/5	816x548x929	99.98	240	1100/10
HSM-120D	3.5	756x571x929	110.6	240	1100/10

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

Bowl Cutter and Mixer

- 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
- Motor Speed: 1450 RPM
- Blade Speed: 1450 RPM
- Slicer Capacity: 500kg/h
- Mincer Capacity: 300kg/h
- Durable AISI 304 stainless steel construction
- Removable bowl cover, 2-blade hub, and bowl for easy cleaning
- Bowl cover safety interlock
- Heavy duty stainless steel feet

HB-5





HB-10





Code	Capacity (L)	Bowl Speed (RPM)	Bowl Diametre (φ mm)	Dimensions (WxDxH mm)	Weight (kg)	Voltage	Power (W/A)
5.5L Bowl Cutting and Mixing Machine							
HB-5	1-4	18	385	680x441x385	36.7	240	550/10
10L Bowl Cutting and Mixing Machine							
HB-10	2-7	17	460	760x515x452	53.8	240	750/10

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

Bowl Cutter And Mixer

- 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
- Bowl size: ø340mm x 85mm



Code	Speed (cut/min)	Dimensions	Weight (kg)	Voltage	Power (W/A)
AK370FC	3000	594x407x250	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.

Benchtop 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	240	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



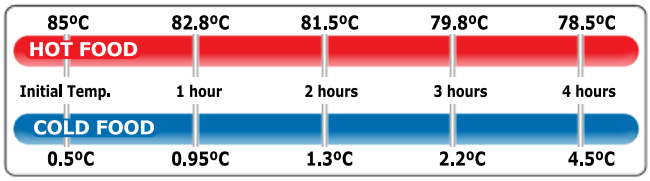
Code	Dimensions (WxDxH mm)	Weight (kg)	Voltage	Power (kW/A)
JG400AH	830x880x1775	142	415	1.5/3~N

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 -40°C to 80°C
- 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
- Attractive, durable, practically unbreakable and leaves 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

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

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 -40°C to 80°C
- Double thickness PE structure filled with polyurethane foam
- Door gaskets to minimise heat/cold loss
- Pressure relief valve for easy opening
- Easy to clean
- Attractive, durable, practically unbreakable and leaves 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

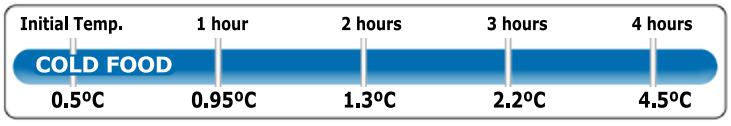
CPWK112-8



- 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
- Attractive, durable, practically unbreakable and leaves 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)



CPWK200-23



CPWK200-8



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

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

Utility Trolley

- Made from high-quality polypropylene – durable, lightweight, and resistant to dents, chips, and corrosion
- Swivel castors – provide smooth, effortless manoeuvrability, even in tight spaces
- 3-shelf design – maximises storage capacity and organisation for tools, supplies, or dishes
- Handy baskets – perfect for holding utensils, cleaning products, or small items for quick access
- Raised shelf edges – help prevent items from sliding off during transport
- Ergonomic handles – provide a comfortable grip and better control when moving the trolley
- Lightweight frame – easy to push, even when fully loaded
- Moisture and chemical resistant – ideal for kitchens, hospitality, and cleaning applications



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

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

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



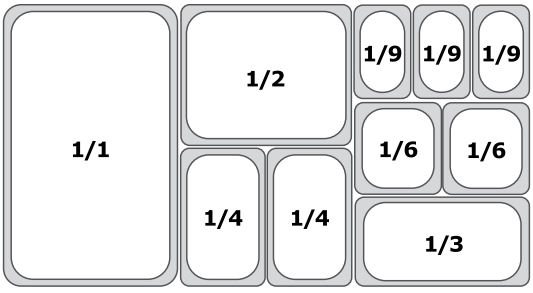
GN	Depth (mm)	Dimensions (WxH mm)	Black	Clear
1/2	65	325x265	JW-P122B	JW-P122



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



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

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	19065
1/9	100	108x176	19100



GN	Depth (mm)	Dimensions (WxH mm)	Code
1/4	65	162x265	14065
1/4	100	162x265	14100
1/4	150	162x265	14150



GN	Depth (mm)	Dimensions (WxH mm)	Code
1/2	20	325x265	
1/2	40	325x265	12040
1/2	65	325x265	12065
1/2	100	325x265	12100
1/2	150	325x265	12150



GN	Depth (mm)	Dimensions (WxH mm)	Code
1/1	20	530x325	11020
1/1	65	530x325	11065
1/1	100	530x325	11100
1/1	150	530x325	11150



GN	Depth (mm)	Dimensions (WxH mm)	Code
1/6	65	162x176	16065
1/6	100	162x176	16100
1/6	150	162x176	16150



GN	Depth (mm)	Dimensions (WxH mm)	Code
1/3	65	325x176	13065
1/3	100	325x176	13100
1/3	150	325x176	13150



GN	Depth (mm)	Dimensions (WxH mm)	Code
2/3	65	325x353	23065
2/3	100	325x353	23100
2/3	150	325x353	23150



GN	Dimensions (WxH mm)	Code
1/9	108x176	19000
1/6	162x176	16000
1/4	325x265	14000
1/3	325x176	13000
1/2	325x265	12000
2/3	325x353	23000
1/1	530x325	11000

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Perforated GN Pans

- Heavy duty
- All stainless steel
- 0.6mm
- Anti jam
- Patented stackable and nestable design
- Fine, smooth finish
- Double rim for strength & rigidity



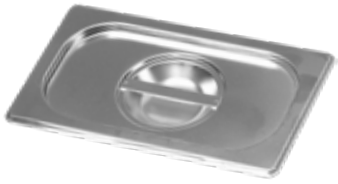


GN	Depth (mm)	Dimensions (WxH mm)	Code
1/2	65	325x353	P12065
1/2	100	325x353	P12100
1/2	150	325x353	P12150

GN	Depth (mm)	Dimensions (WxH mm)	Code
1/1	20	530x325	P11020
1/1	65	530x325	P11065
1/1	100	530x325	P11100
1/1	150	530x325	P11150

GN	Depth (mm)	Dimensions (WxH mm)	Code
2/3	65	325x353	P23065
2/3	100	325x353	P23100
2/3	150	325x353	P23150

GN	Dimensions (WxH mm)	Code
Pan Lid		
1/2	325x265	12000
2/3	325x353	23000
1/1	530x325	11000



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Bakery Pans

- Heavy Duty Aluminium Tray
- 1.2mm thick
- Fine, smooth finish
- Double rim for strength & rigidity



Depth (mm)	Dimensions (WxH mm)	Code
10	400x600	BKT4060-10
20	400x600	BKT4060-20
50	400x600	BKT4060-50



Depth (mm)	Dimensions (WxH mm)	Code
10	400x600	CBKT4060-10
20	400x600	CBKT4060-20
50	400x600	CBKT4060-50



Depth (mm)	Dimensions (WxH mm)	Code
30	400x600	CPT4060-30

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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

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

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

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

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

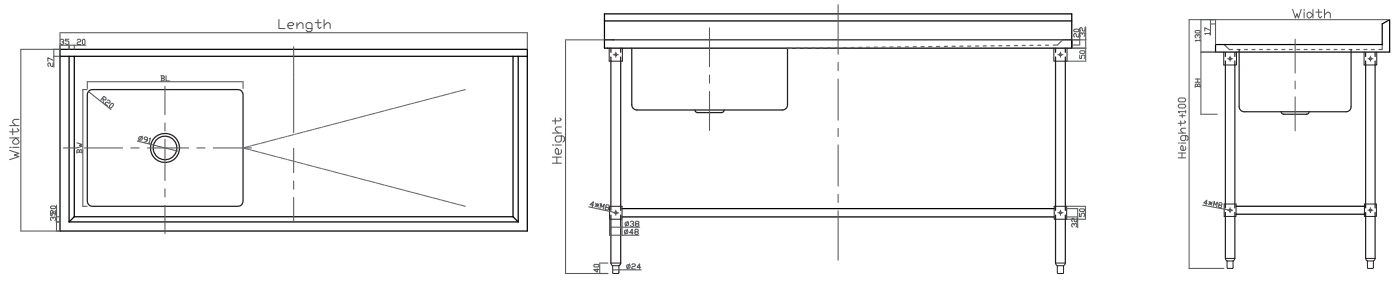
Code	Dimensions (WxDxH mm)
700Dx900H – Double Sink	
Sink Size: 2x 400x400x250	
1200-7-DSBC	1200x700x900
Sink Size: 2x 500x400x250	
1500-7-DSBL	1500x700x900
1500-7-DSBR	1500x700x900
Sink Size: 2x 600x400x250	
1800-7-DSBL	1800x700x900
1800-7-DSBR	1800x700x900
1800-7-DSBC	1800x700x900
2400-7-DSBC	2400x700x900

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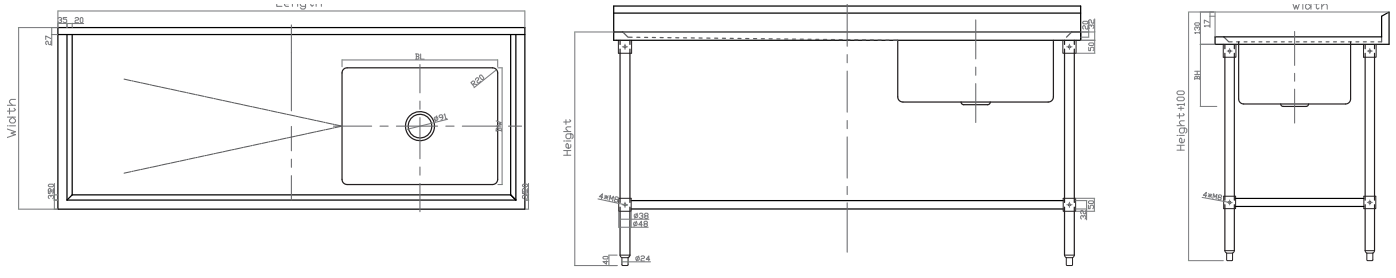
Best Value S/S Sinks

MODULAR SYSTEMS

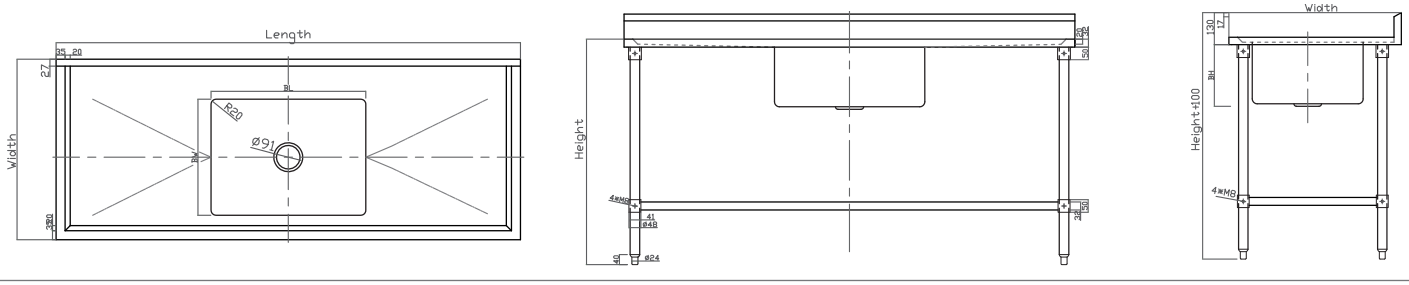
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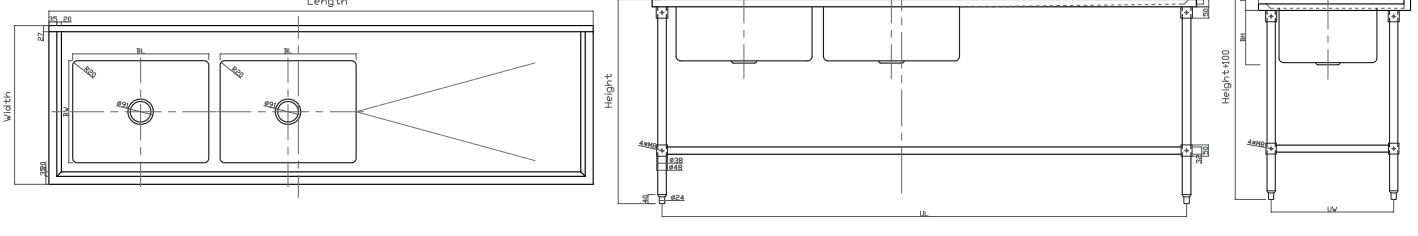
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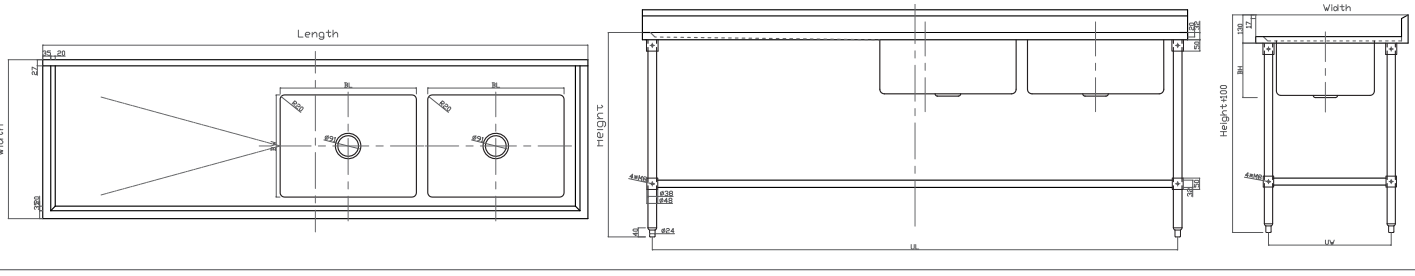
-SSBC



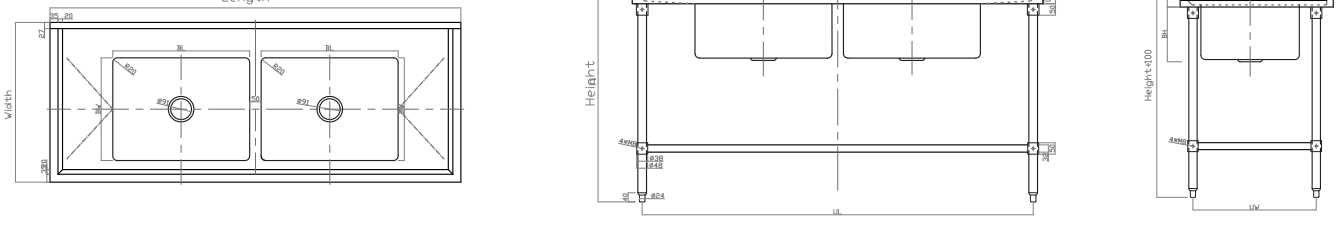
-DSBL



-DSBR



-DSBC



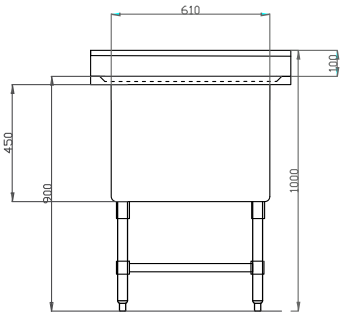
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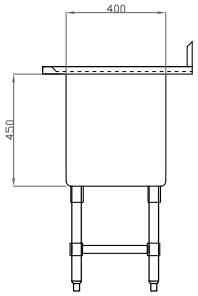
S/S Deep Pot Sinks

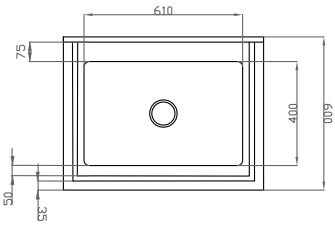
- Deep bowl sinks with 100mm high splashback
- Raised lip to channel spills & splashes back into the sink
- All stainless steel construction
- Hygienic & easy to clean
- Flat packed for easy self-assembly
- 304 Stainless Steel bowl
- Adjustable feet
- Taps not included
- S/S Bolt Down
- Feet available

770-6-SSB



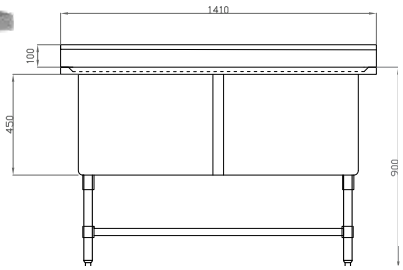


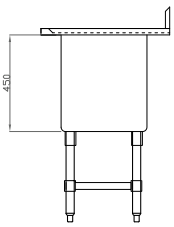


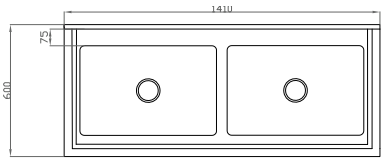


1410-6-DSB







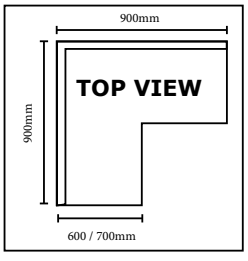


Code	Dimensions (WxDxH mm)
Single Sink: 1x 610x400x450	
770-6-SSB	770x600x900

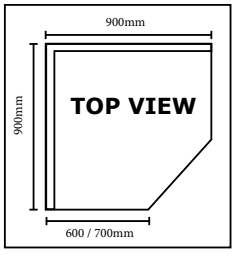
Code	Dimensions (WxDxH mm)
Double Sink: 2x 610x400x450	
1410-6-DSB	1410x600x900

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

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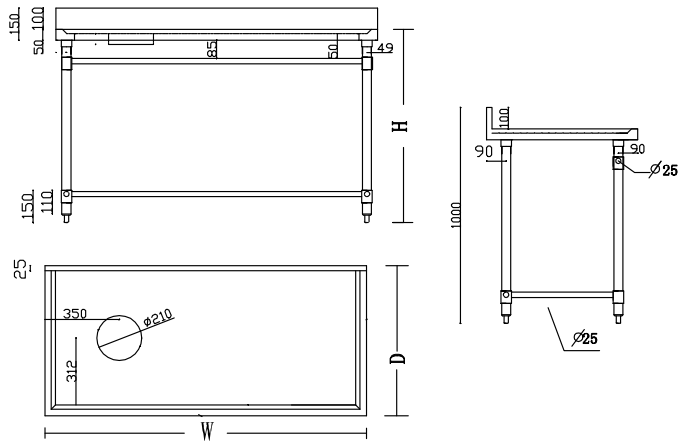
S/S Waste Hole Bench with Splashback

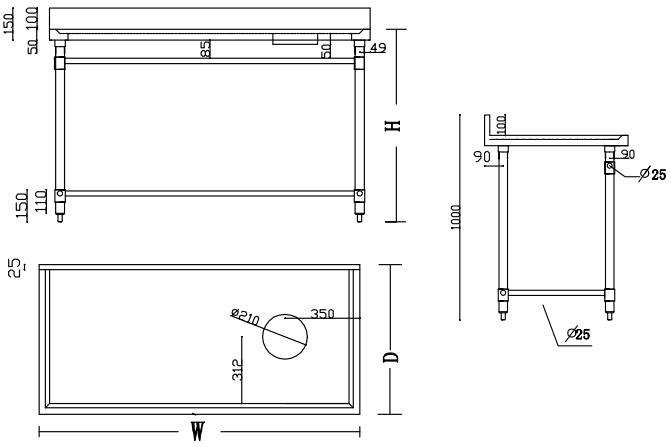






Optional S/S Feet available.





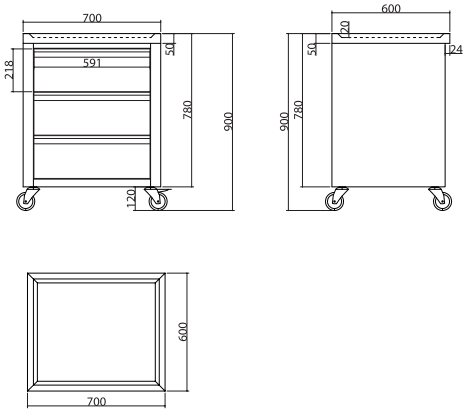
Code	Dimensions (WxDxH mm)
Hole on the left	
SWCB-7-1200L	1200x700x900+100

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

Quality 304 S/S Mobile Bench with 3 Drawers

- Drawers come fully assembled





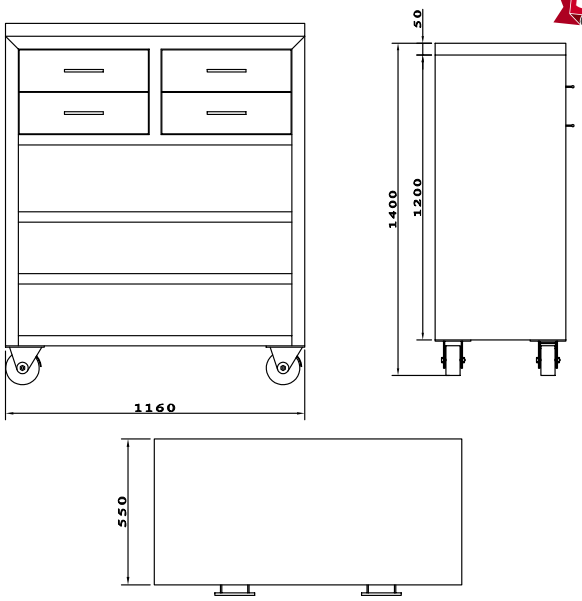
Code	Dimensions (WxDxH mm)
MDS-6-700	700x600x900

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



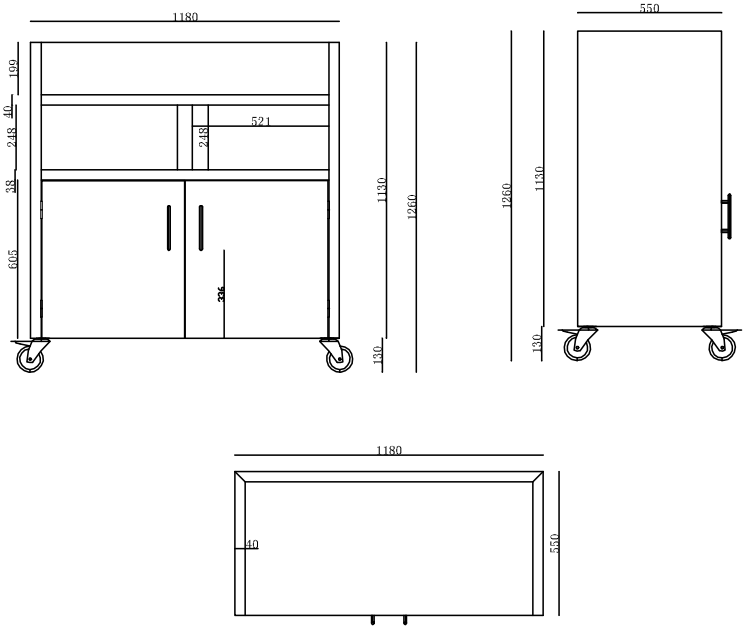


Code	Dimensions (WxDxH mm)
MS116	1160x540x1400

High Quality S/S Cabinet

- Cabinets come fully assembled





Code	Dimensions (WxDxH mm)
MBS118	1180x550x1260

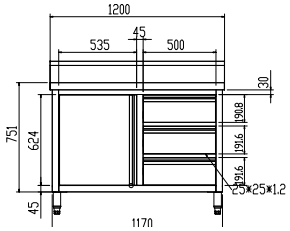
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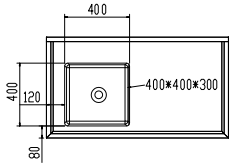
304 S/S Kitchen Tidy Cabinet

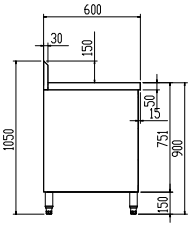
- 600mm deep × 900mm high + 150mm splashback
- 90mm Ø drain hole
- “Punched” Bowls
- Bowl size: 400mmWx400Dx300H
- Pre-assembled with all welded joins
- Top 1.2mm; SUS304 grade s/s
- Doors & drawers are 0.9mm S/S
- Tops have reinforced lining
- Cabinets come fully assembled



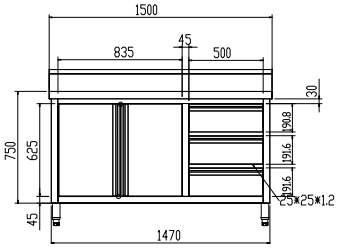
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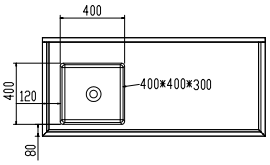


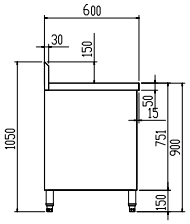




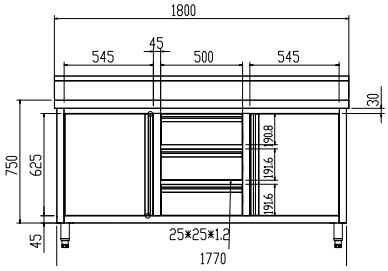
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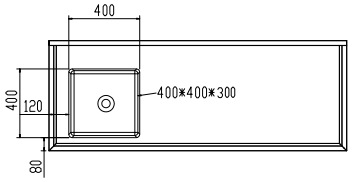


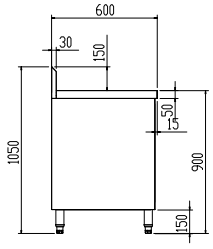




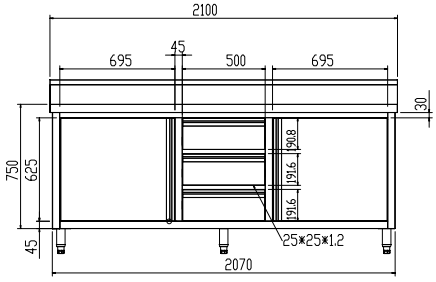
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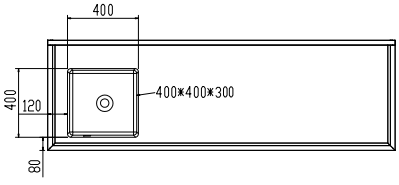


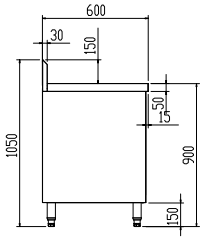




SC-6-2100L-H







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

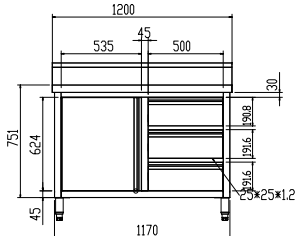
Prices and specifications are subject to change without notice. Pictures are for illustrative purpose and final product may differ

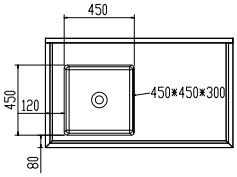
304 S/S Kitchen Tidy Cabinet

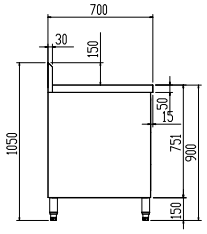
- 700mm deep × 900mm high + 150mm splashback
- 90mm Ø drain hole
- “Punched” Bowls
- Bowl size: 450mmW×450D×300H
- Pre-assembled with all welded joins
- Top 1.2mm; SUS304 grade s/s
- Doors & drawers are 0.9mm S/S
- Tops have reinforced lining
- Cabinets come fully assembled



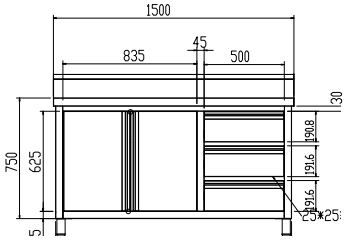
SC-7-1200L-H

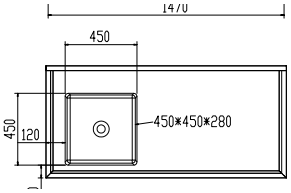


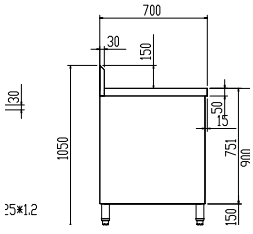




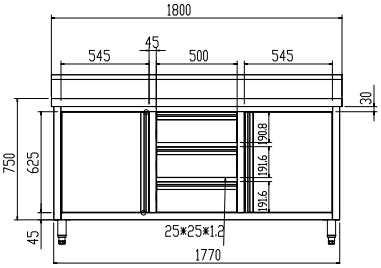
SC-7-1500L-H

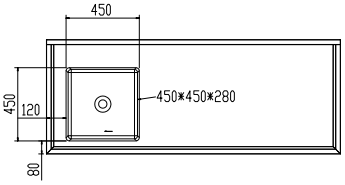


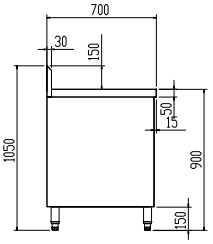




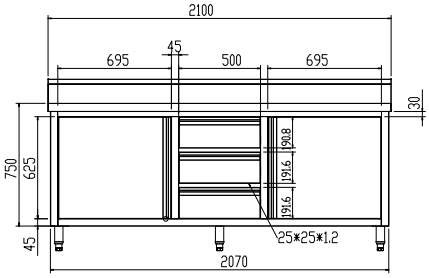
SC-7-1800L-H

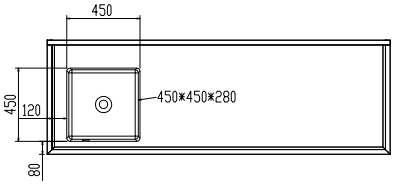


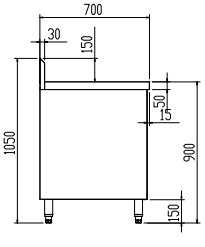




SC-7-2100L-H







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

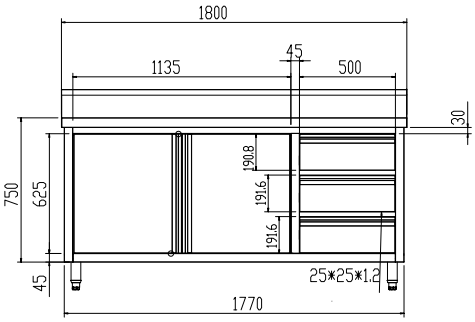
Prices and specifications are subject to change without notice. Pictures are for illustrative purpose and final product may differ

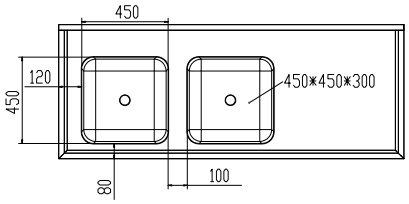
304 S/S Kitchen Tidy Cabinet

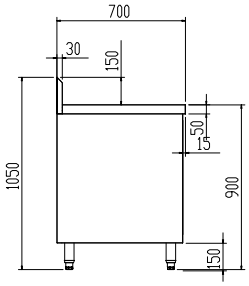
- 700mm deep × 900mm high + 150mm splashback
- 90mm Ø drain hole
- 2x “Punched” Bowls
- Bowl size: 450mmW×450D×300H
- Pre-assembled with all welded joins
- Top 1.2mm; SUS304 grade s/s
- Doors & drawers are 0.9mm S/S
- Cabinets come fully assembled
- Tops have reinforced lining
- Cabinets come fully assembled



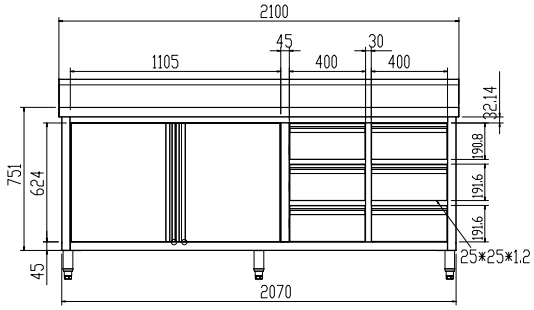
DSC-1800L-H

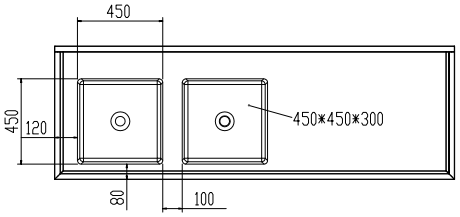


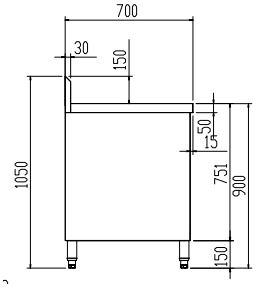




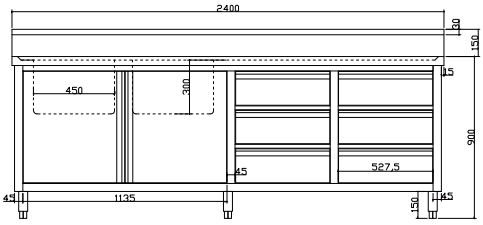
DSC-2100L-H

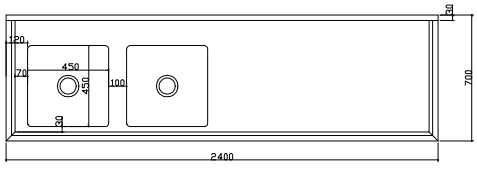


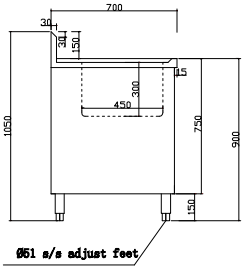




DSC-2400L-H







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

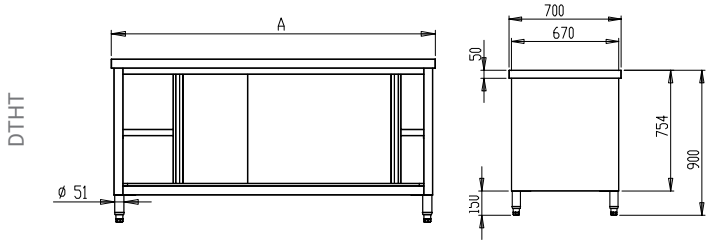
Code	Dimensions (WxDxH mm)
Double Sink – Right	
DSC-1800R-H	1800x700x900+150
DSC-2100R-H	2100x700x900+150
DSC-2400R-H	2400x700x900+150

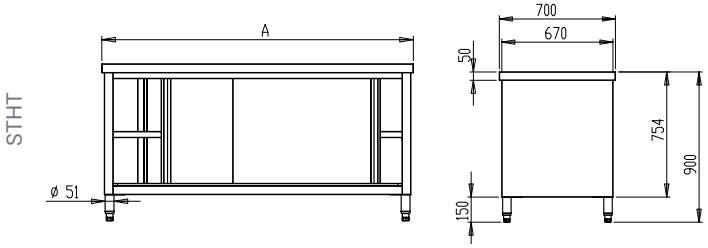
Prices and specifications are subject to change without notice. Pictures are for illustrative purpose and final product may differ

Quality 304 S/S Kitchen Tidy with Doors

- Tops have reinforced lining
- Cabinets come fully assembled







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

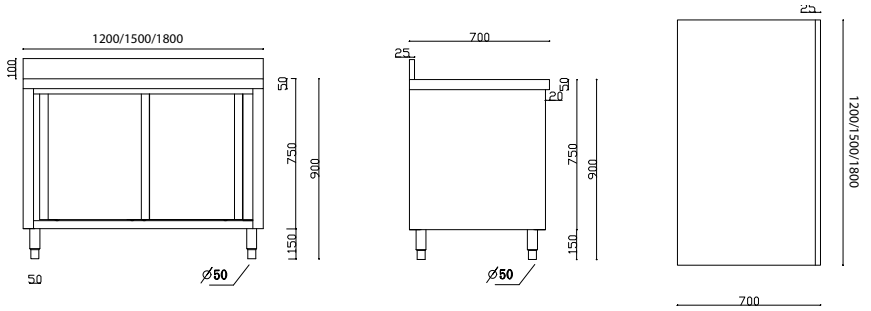
Code	Dimensions (WxDxH mm)
Single Side - 700mm Deep	
DTHT-1200-H	1200x700x900
DTHT-1500-H	1500x700x900
DTHT-1800-H	1800x700x900

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





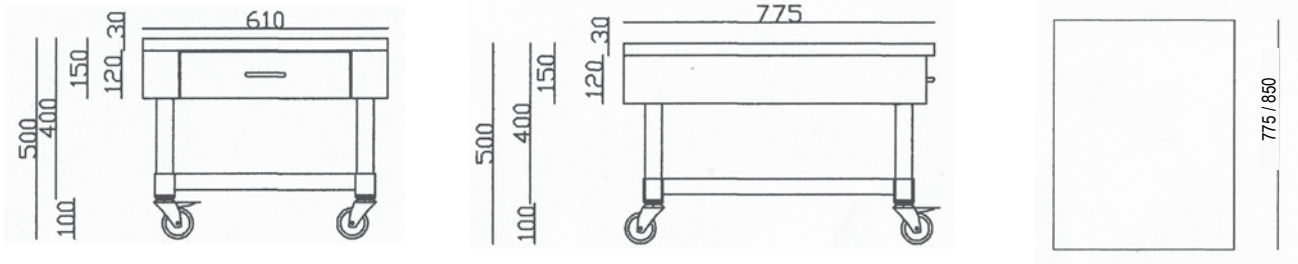
Code	Dimensions (WxDxH mm)
DTHT-1200B-H	1200x700x900+150
DTHT-1500B-H	1500x700x900+150
DTHT-1800B-H	1800x700x900+150

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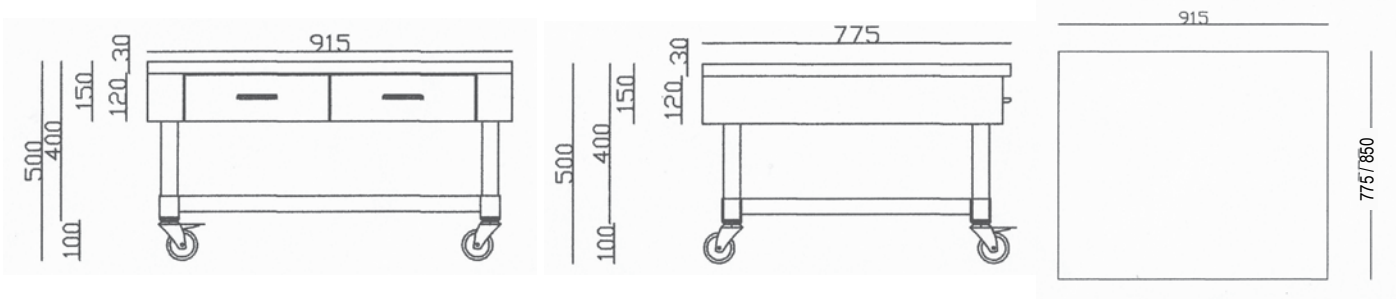
304 S/S Work Bench with Drawers & Undershelf



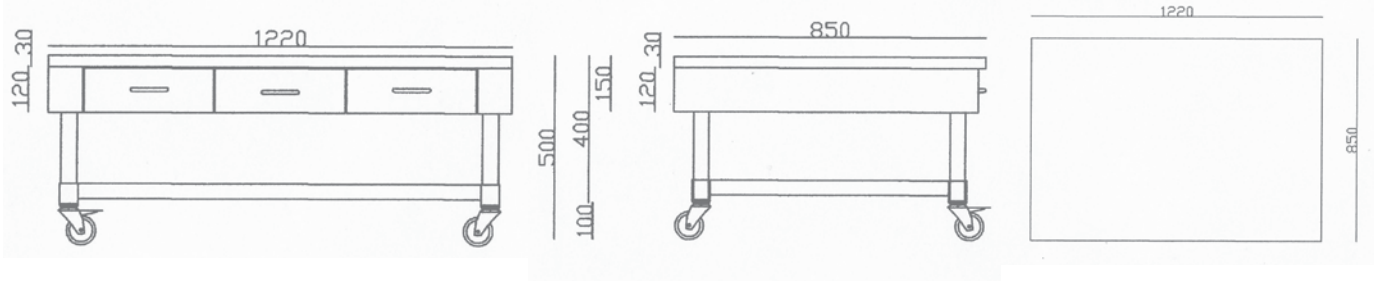
SWBD7-1/ SWBD8-1



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

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

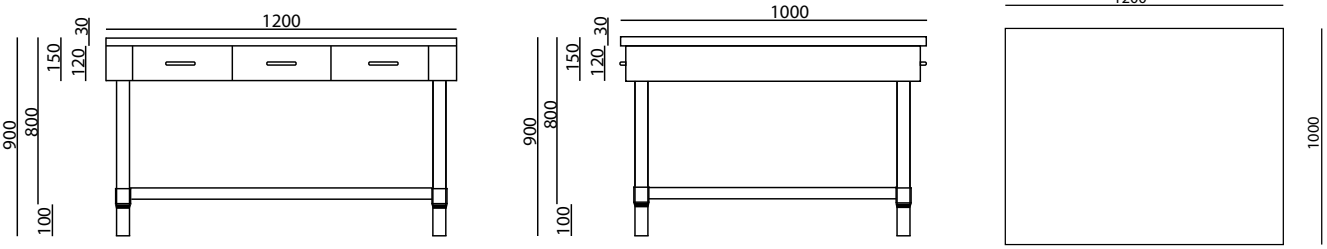
Centre Island Work Bench with Full Drawers & Undershelf



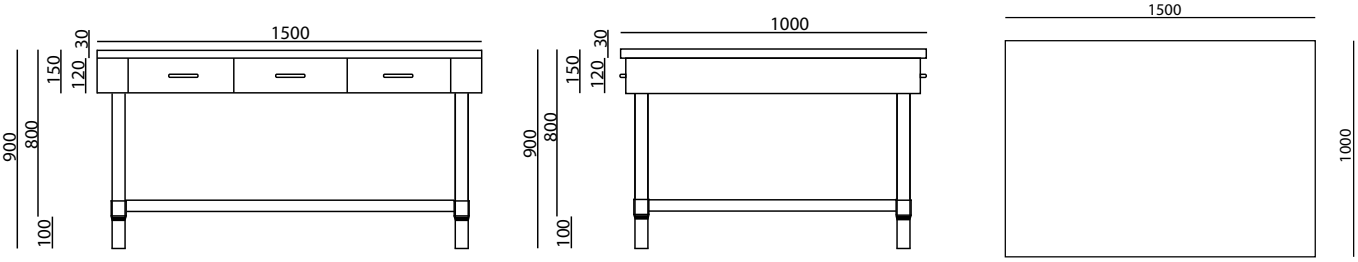


Shown with WBO1-1800 Overshelf

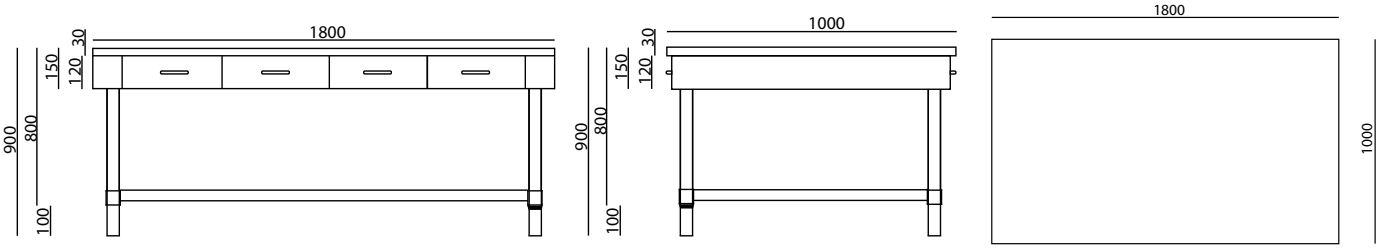
SWBD10-1200



SWBD10-1500



SWBD10-1800

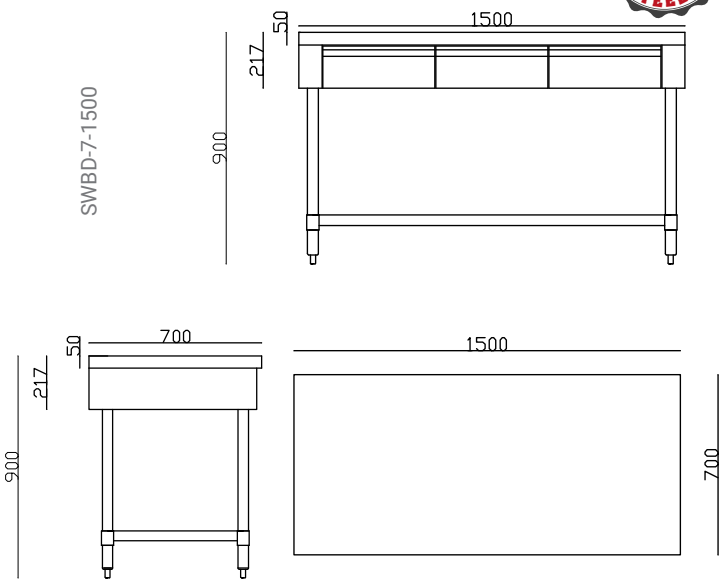


Code	Number of Drawers	Dimensions (WxDxH mm)
1000mm Deep		
SWBD10-1200	3	1200x1000x900
SWBD10-1500	3	1500x1000x900
SWBD10-1800	4	1800x1000x900

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 3 Drawers



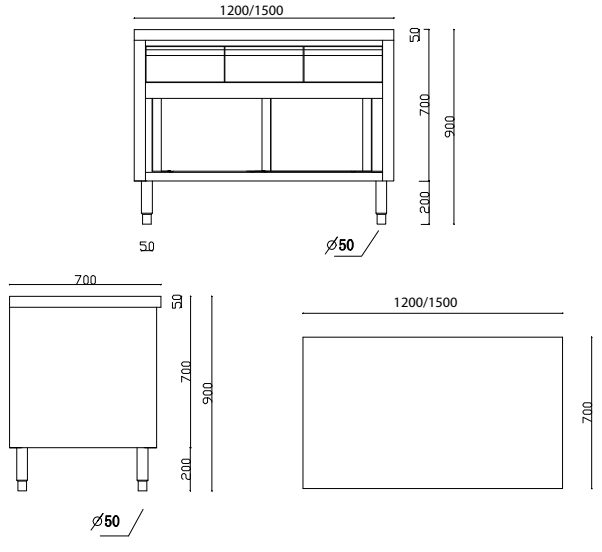


Code	Drawers	Dimensions (WxDxH mm)
600mm Deep		
SWBD-6-0900	2	900x600x900
SWBD-6-1200	2	1200x600x900
SWBD-6-1500	3	1500x600x900
SWBD-6-1800	4	1800x600x900

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

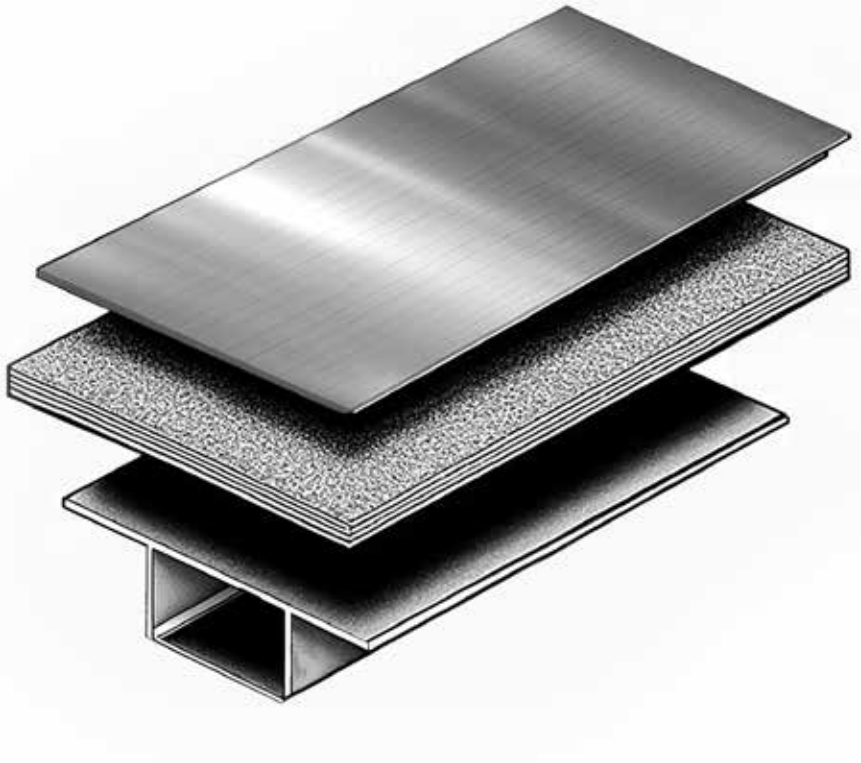
Code	Dimensions (WxDxH mm)
700mm Deep	
SKTD-1200	1200x700x900
SKTD-1500	1500x700x900

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MODULAR SYSTEMS

BASIC STAINLESS STEEL COMPARISON

304 Stainless Steel	201/J4 Stainless Steel	430/429 Stainless Steel	Galvanized Steel
Known for its excellent corrosion resistance and durability. It's the choice for high-quality applications.	More affordable but with lesser corrosion resistance. They are commonly used where costs are a primary concern.	Offers moderate corrosion resistance at a lower cost but isn't as durable as 304 in harsh environments.	Features a protective zinc coating for rust prevention but doesn't offer the same clean, polished look or level of corrosion resistance as stainless steels.



PREMIUM MODULAR SYSTEMS APPROACH

Top Layer: 304 stainless steel for unmatched surface durability and resistance to rust and staining.

Middle Layer: MDF (Medium-Density Fiberboard) infill adds strength and stability, making the benchtops sturdier than those with a single material construction.

Bottom Layer: A galvanized steel underlayer enhances overall strength and adds another level of durability, making it more robust.

Extra Support: A U-shaped galvanized support bar beneath the entire structure boosts the benchtop's strength even further, setting these premium systems apart in terms of durability and structural integrity.



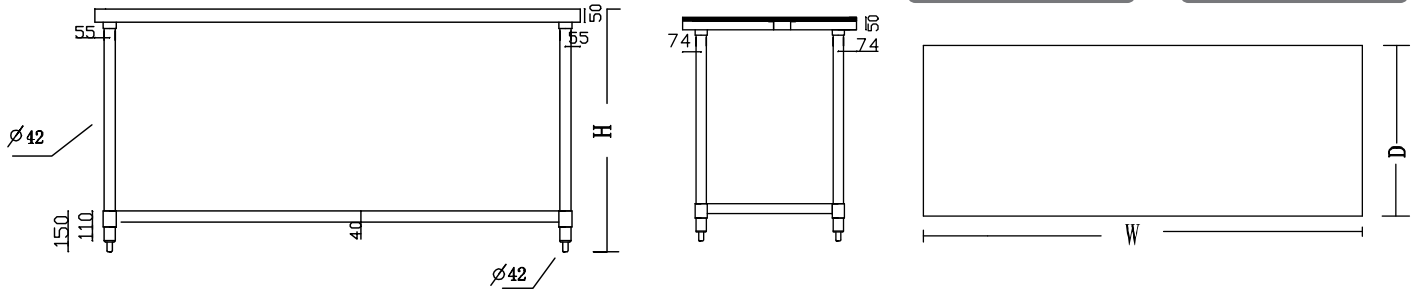




Premium S/S Work Tables with Undershelf

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





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

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

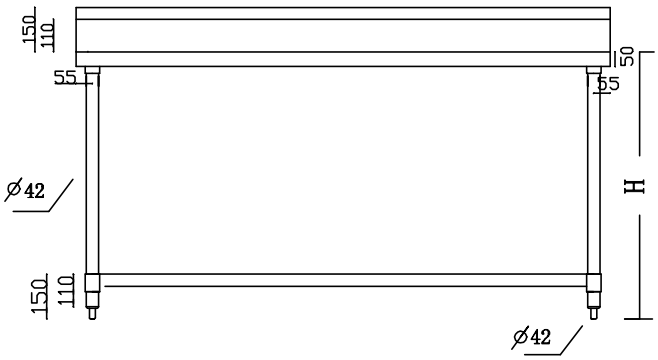
Code	Dimensions (WxDxH mm)
700Dx900H with Adjustable S/S Feet	
WB7-0600/A	600x700x900
WB7-0800/A	800x700x900
WB7-0900/A	900x700x900
WB7-1000/A	1000x700x900
WB7-1200/A	1200x700x900
WB7-1500/A	1500x700x900
WB7-1800/A	1800x700x900
WB7-2100/A	2100x700x900
WB7-2400/A	2400x700x900

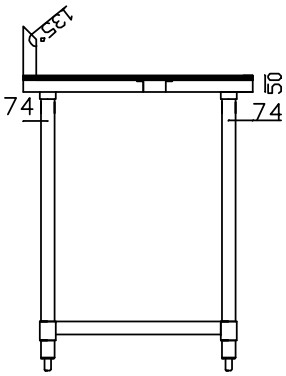
Prices and specifications are subject to change without notice. Pictures are for illustrative purpose and final product may differ

Premium S/S Work Tables with Undershelf & Splashback

- 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
- Instruction manual & tools included
- 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





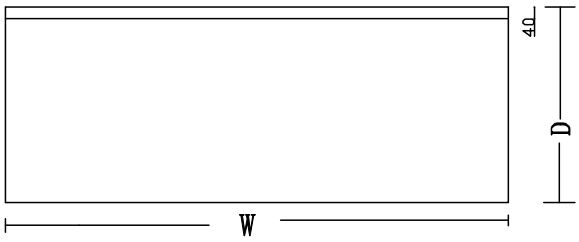




Premium Modular Systems



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
WBB7-0800/A	800x700x900
WBB7-0900/A	900x700x900
WBB7-1000/A	1000x700x900
WBB7-1200/A	1200x700x900
WBB7-1500/A	1500x700x900
WBB7-1800/A	1800x700x900
WBB7-2100/A	2100x700x900
WBB7-2400/A	2400x700x900

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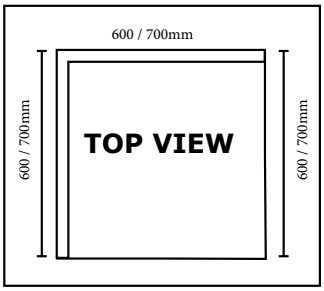
Corner Work Bench with Splashback & Undershelf

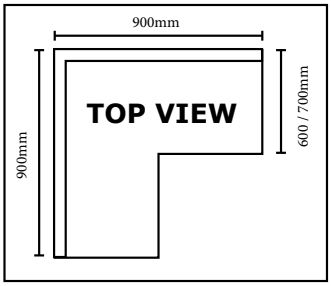
- S/S Bolt down feet available





Premium Modular Systems







Optional S/S Feet Available

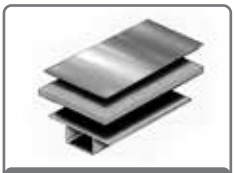
Code	Dimensions (WxDxH mm)
600D x 900H mm + 150mm Splashback	
WBCB6-0600/A	600x600x900
700D x 900H mm + 150mm Splashback	
WBCB7-0700/A	700x700x900

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

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

S/S Sink Benches with Pot Shelf

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



Premium Modular System



SSB6-1500C/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	
DSB6-1000/A	1000x600x900
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

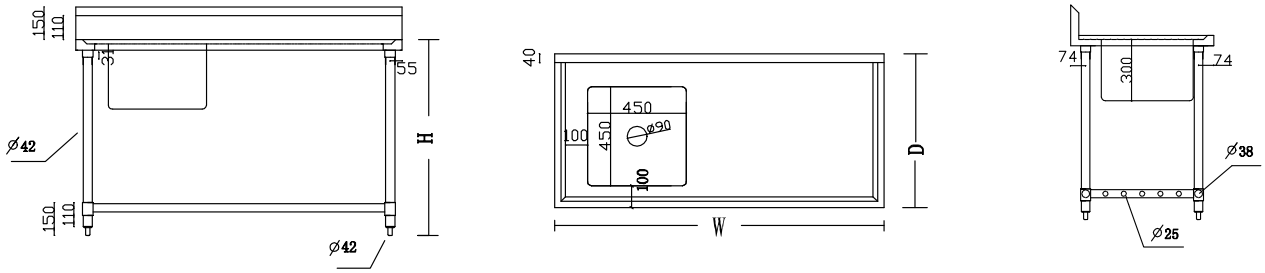
Code	Dimensions (WxDxH mm)
700Dx900H – Double Sink 2x 450x450x300	
DSB7-1200C/A	1200x700x900
DSB7-1500L/A	1500x700x900
DSB7-1500R/A	1500x700x900
DSB7-1500C/A	1500x700x900
DSB7-1800L/A	1800x700x900
DSB7-1800R/A	1800x700x900
DSB7-1800C/A	1800x700x900
DSB7-2100L/A	2100x700x900
DSB7-2100R/A	2100x700x900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

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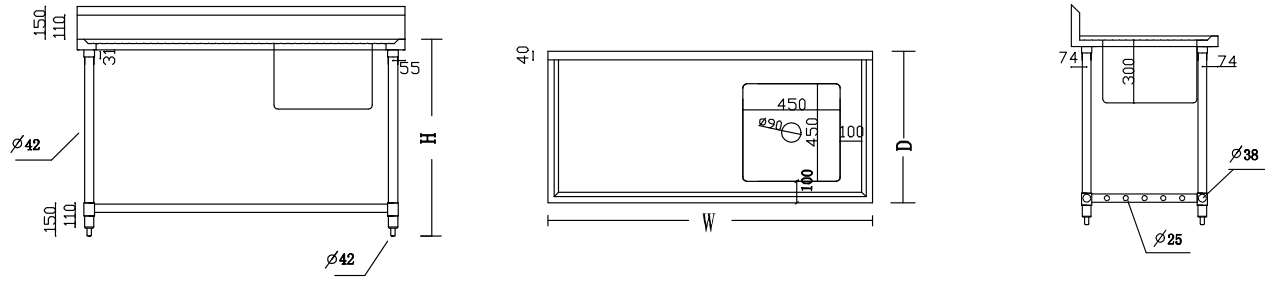
S/S Sink Benches with Pot Shelf

MODULAR SYSTEMS

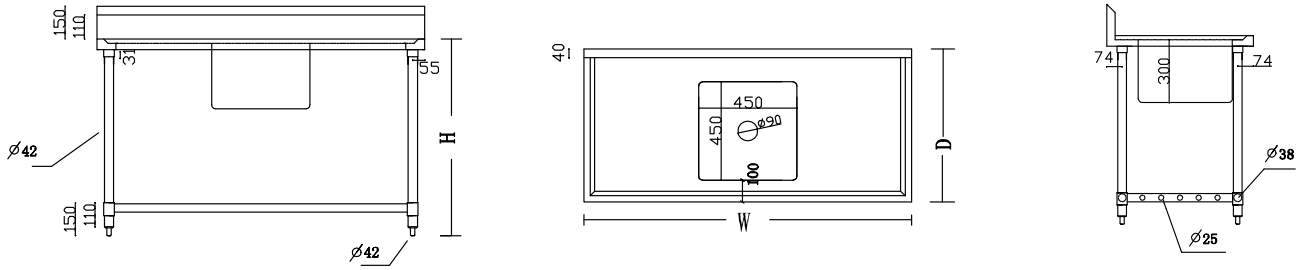
-SSBL



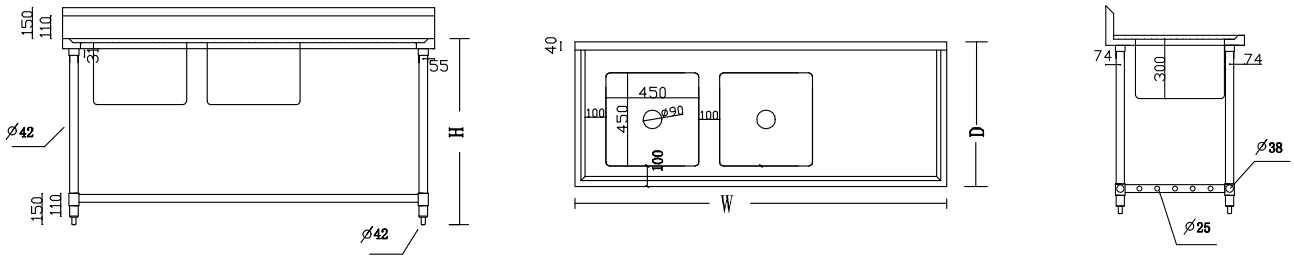
-SSBR



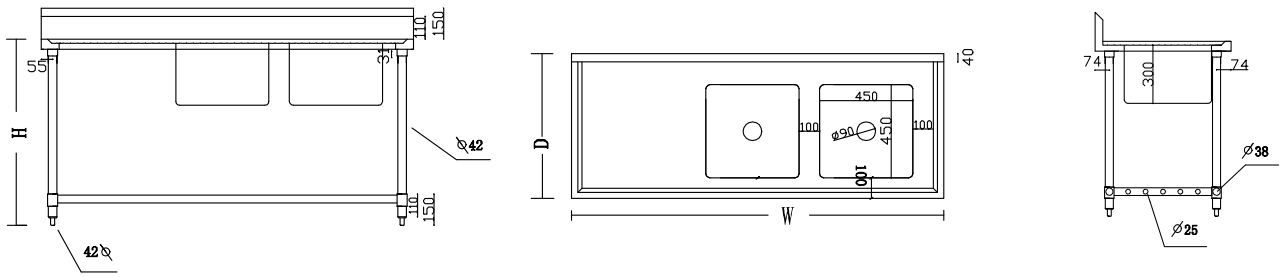
-SSBC



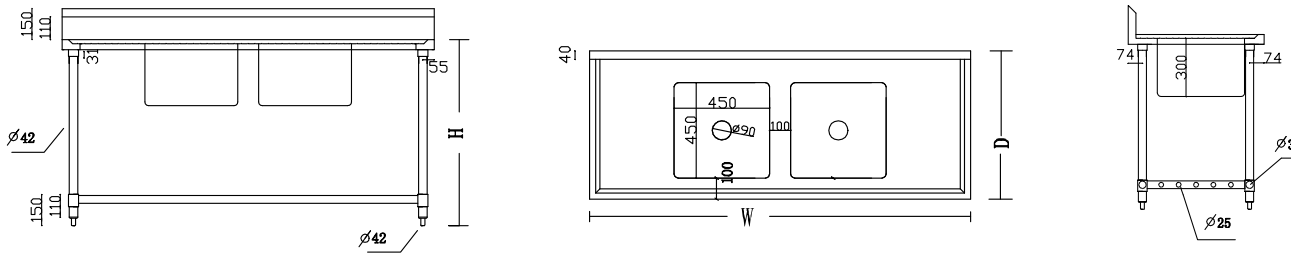
-DSBL



-DSBR



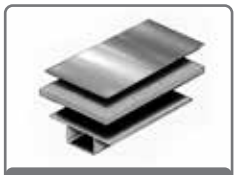
-DSBC



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

Quality 304 S/S Outlet Table with Pot Shelf

- Dishwasher benches are solid 1.2mm 304 grade S/S backed with XPS board & lined with zinc plated steel panel
- 700mm deep/ 600mm S/S adjustable feet.
- Pot Undershelves are 1.0mm 304 grade S/S (18/8); BA finish
- Outer frame tubes: 1.0mm S/S
- 5 × inner tubes: 1mm S/S
- Splashbacks are 304 grade S/S & are a standardised height on all tables for consistency in alignment
- 150mm high; 30mm deep
- Our benches are specially designed for quick & simple assembly
- Instruction manual & tools included
- Hygienic & easy to clean
- Flat packed for easy self assembly
- S/S Bolt down feet available

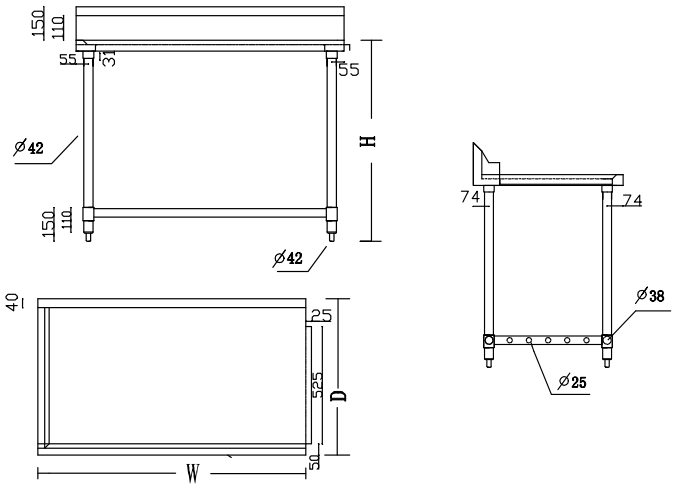


Premium Modular Systems

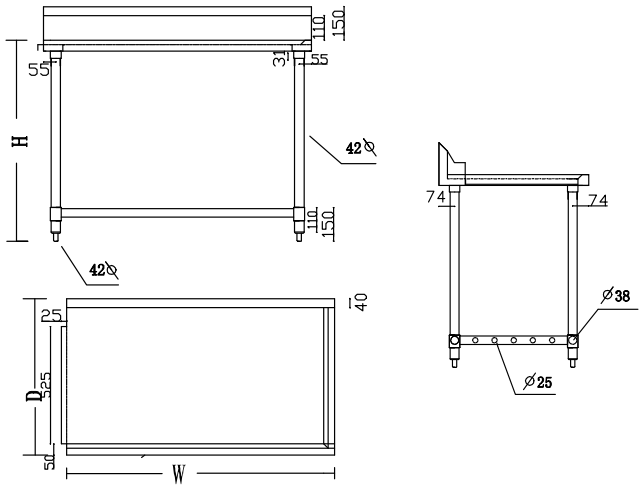


Baskets not included





Right Hand Outet attaches to Left side of dishwasher



Left Hand Outlet attaches to Right side of dishwasher

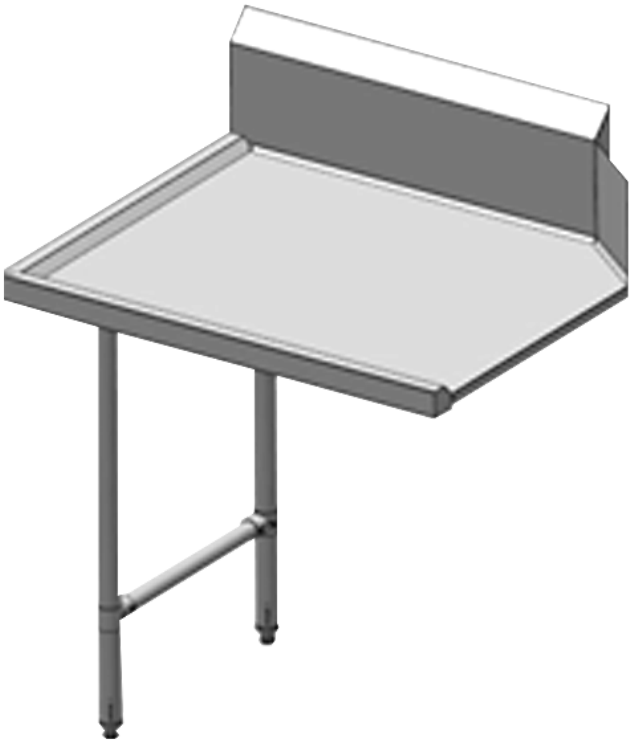
Code	Dimensions (WxDxH mm)
700Dx900H – Right	
WBBD7-0600R/A	600x700x900
WBBD7-0900R/A	900x700x900
WBBD7-1200R/A	1200x700x900
WBBD7-1500R/A	1500x700x900
WBBD7-1800R/A	1800x700x900

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

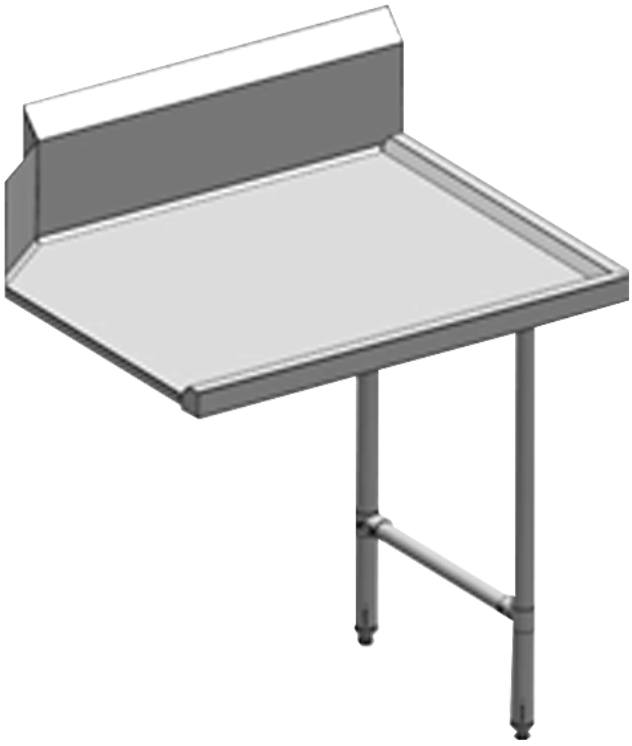
Prices and specifications are subject to change without notice. Pictures are for illustrative purpose and final product may differ

Dishwasher Outlet Benches

- 1.2mm 304 grade tops
- S/S adjustable legs
- Specially designed for quick & simple assembly
- Hygienic & easy to clean
- Instruction manual & tools included
- Flat packed for easy self-assembly
- Splashback 150mm high; 30mm deep



Code	Dimensions (WxDxH mm)
700Dx900H – Left	
CDT-0600L	600x700x900
CDT-0900L	900x700x900
CDT-1200L	1200x700x900



Code	Dimensions (WxDxH mm)
700Dx900H – Right	
CDT-0600R	600x700x900
CDT-0900R	900x700x900
CDT-1200R	1200x700x900

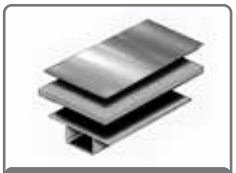
Prices and specifications are subject to change without notice. Pictures are for illustrative purpose and final product may differ

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
- Instruction manual & tools included
- Hygienic & easy to clean
- Flat packed for easy self assembly
- S/S Bolt down feet available

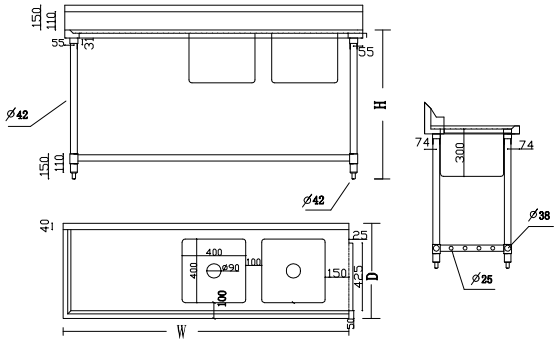


Optional S/S Feet available

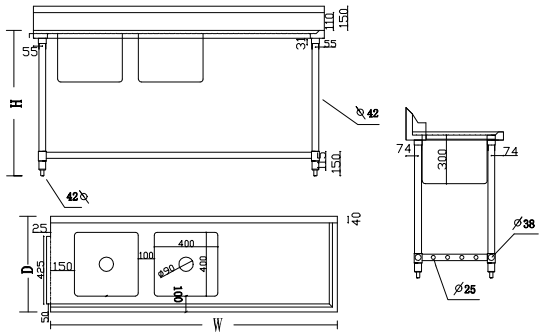


Premium Modular Systems





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	
DSBD7-1500R/A	1500x700x900
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	
DSBD7-1500L/A	1500x700x900
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

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
CASTOR-D61	3x castor with brake 3x castor no brake

Splashback End Piece / Extension



Code	Description
WBB6-SB	Splashback extension for 600 series bench (Right)
WBB6-SBL	Splashback extension for 600 series bench (Left)
WBB7-SB	Splashback extension for 700 series bench (Right)
WBB7-SBL	Splashback extension for 700 series bench (Left)

S/S Premium Range Bench Drawer



DR-01/A



DR-02/A

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

Drawer Fitting Positions		
Bench Length	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

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

Under Bench Pan Racks

Code	Description	
STMSPRS-6	Table mounted sheet pan rack slides 470x620x550mm 6 tray capacity, suitable for 400x600mm trays	
415770	Under bench glasswasher basket stand 450x520x850mm 4 tray capacity, suitable for 400x400mm basket	
406227	Under bench dishwasher basket stand 550x520x850mm 4 tray capacity, suitable for 500x500mm basket	

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

S/S Wall Cabinet



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

Wall Shelves





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

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

S/S Over Shelf

The Modular Systems Stainless Steel Over Shelf, crafted from 1.0mm thick 304-grade stainless steel, is a durable and versatile addition to any commercial kitchen. Its stainless steel legs and round fixing plate, allow for easy attachment to stainless steel benches or bench refrigeration units. Compatible with Benchstar heating strips, this heavy-duty shelf enhances space efficiency and operational flexibility in high-demand environments, ensuring longevity and ease of maintenance.

- An easy way to add shelving and storage space, simply place and fasten to an existing benchtop
- All Stainless Steel Single Tier Workbench Over shelf
- 300 mm D × 750 mm H
- Material: 1.2 mm material; SUS304 (18/8)
- Hairline finish
- Max weight load:
  90kg to 150kg
  (depending on shelf length)
- Specially designed for quick & simple assembly
- Comes with instruction manual & tools
- Supplied flat-packed for ease of transport





Code	Dimensions (WxDxH mm)
Single Tier – 300mm deep	
WBO1-1200	1200x300x450
WBO1-1500	1500x300x450
WBO1-1800	1800x300x450
Single Tier – 400mm deep	
WBO1-1200-400	1200x400x450
WBO1-1500-400	1500x400x450
WBO1-1800-400	1800x400x450

Code	Dimensions (WxDxH mm)
Double Tier – 300mm deep	
WBO2-1200	1200x300x750
WBO2-1500	1500x300x750
WBO2-1800	1800x300x750
Double Tier – 400mm deep	
WBO2-1200-400	1200x400x750
WBO2-1500-400	1500x400x750
WBO2-1800-400	1800x400x750

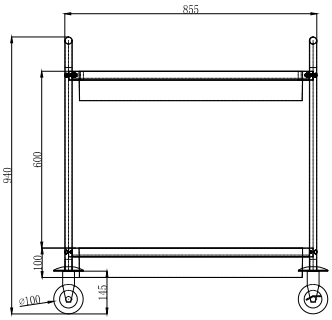
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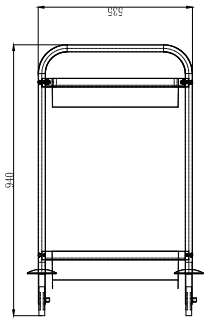
S/S Trolleys

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

YC-102D

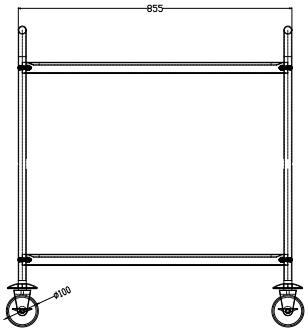


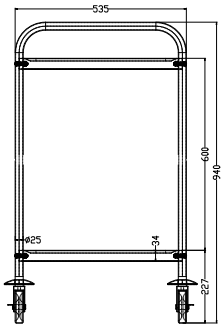


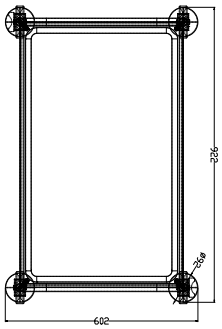


YC-102



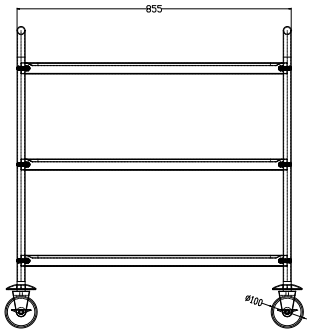


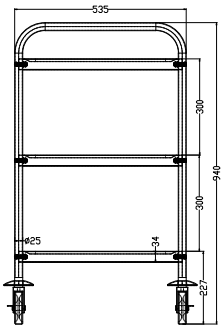


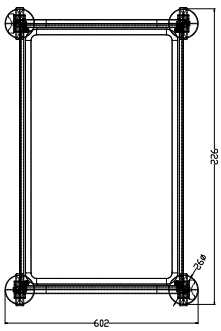


YC-103









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

Trolleys

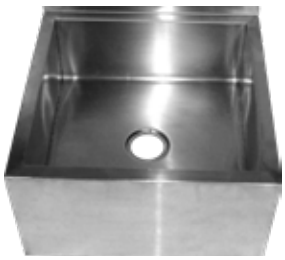
Code	Description	
413479	Baking tray trolley 470x620x1735mm 16 tray (400x600mm) capacity 1.0mm 201S/S tubing 25x25mm 1.2mm 201S/S rail Safety rods included 100mm OD castors, two with brakes Bumpers for castors included	
400660	Gastronorm pan trolley 380x550x1000mm 6 pan capacity 1.0mm 201S/S tubing 25x25mm 1.2mm 201S/S rail Safety rods included 100mm OD castors, two with brakes Bumpers for castors included	
393577	Gastronorm pan trolley 380x550x1735mm 16 pan capacity 1.0mm 201S/S tubing 25x25mm 1.2mm 201S/S rail Safety rods included 100mm OD castors, two with brakes Bumpers for castors included	
404091	Baking tray trolley 470x620x1800mm 16 pan capacity 1.0mm 201S/S tubing 25x25mm 1.2mm 201S/S rail Safety rods included 100mm OD castors, two with brakes Bumpers for castors included	
404090	Gastronorm pan trolley 740x550x1735mm 16 x2 pan capacity 1.0mm 201S/S tubing 25x25mm 1.2mm 201S/S rail Safety rods included 100mm OD castors, two with brakes Bumpers for castors included	

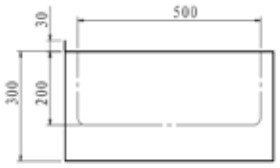
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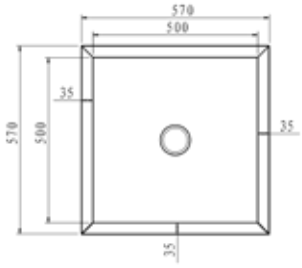
S/S Mop Sinks & Sinks

- 90mmØ drain holes
- Tapware not included

FMS-H

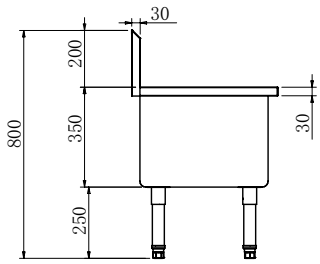


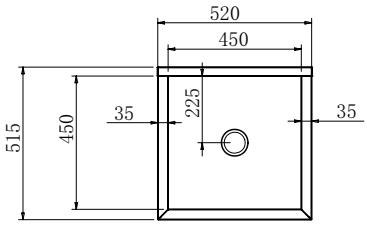




SMS-H







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



Code	Dimensions (WxDxH mm)
SHY-2N	435x368x140+30mm

Mop / Cleaning Sink

- 1.5mm S/S fabricated bowl and splashback
- Welded steel grate has six bars for stable support of buckets while filling and draining
- 3.5" drain basket included



Code	Dimensions (WxDxH mm)
HCS-05	460x560x688

Mop / Cleaning Sink



Code	Dimensions (WxDxH mm)
HCS-AB	530x470x250+230

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

Premium S/S Insert Bowls

- Hand-fabricated premium insert bowl – precision-built for consistent quality and long service life
- 1.2mm thick 304-grade stainless steel construction with 90mm centre outlet – offers superior strength, corrosion resistance, and hygienic performance
- Raw edge ready for welding – designed for seamless integration into custom benches or sink assemblies
- Sound-deadening material on base – minimises noise during use, creating a quieter work environment
- Commercial-grade durability – ideal for heavy-duty kitchen, hospitality, and industrial applications
- Easy-to-clean surface – smooth stainless finish resists staining and is simple to sanitise
- Food-safe design – non-porous material prevents bacteria build-up, meeting hygiene standards
- Reinforced bowl edges – prevents warping and maintains shape under heavy use
- Sloped base towards outlet – promotes fast drainage and reduces pooling of water
- Universal compatibility – fits a wide range of bench cut-outs and sink configurations
- Rust and chemical resistant – withstands harsh cleaning agents and high-moisture environments





Code	Bowl Size (WxDxH mm)
HSIN302520	300x250x200
HSIN303020	300x300x200
HSIN353030	350x300x300
HSIN354530	350x450x300
HSIN403530	400x350x300
HSIN404030	400x400x300
HSIN453030	450x300x300
HSIN454530	450x450x300
HSIN504030	500x400x300
HSIN505040	500x500x400
HSIN604530	600x450x300

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

Taps / Faucets

- Water Efficiency Star Rating: 5
- Wall mounted type
- Gooseneck Faucet
- Front handle



T20139L

- Water Efficiency Star Rating: 5
- Deck mounted type
- Nozzles Faucet
- Rotatable Spout
- Wrist-Action Front Handle



T20111

- Water Efficiency Star Rating: 5
- Deck mounted type
- Top handle



T20154

- Water Efficiency Star Rating: 5
- Deck mounted type
- Gooseneck Faucet
- Front handle



T20140L

- Water Efficiency Star Rating: 5
- Deck mounted type
- 2 side-handles



T20138

Code	Star Rating	Description
T20139L	5	Wall mounted Gooseneck faucet with front handle and swing nozzle
T20111	5	Deck mounted faucet with Wrist-Action Handle and with swing nozzle
T20154	4	Deck mounted faucet with top handle and swing nozzle
T20140L	5	Deck mounted faucet with front handle and swing nozzle
T20138	4	Deck mounted faucet with 2 side-handles and swing nozzle

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

Kitchen Pre-Rinse with Pot Filler

- Water Efficiency Star Rating: 3
- C69300 lead-free brass
- Deck mounted type
- Heavy duty construction
- 20inch (510mm) riser
- 44inch (1118mm) flexible stainless-steel hose
- Spray valve
- 6inch (152mm) or 12inch (305mm) Wall Bracket
- The product includes check valve to prevent cross flow
- Add-on faucet, swing nozzle with 12inch (305mm) length
- Ideal for food service, commercial kitchens, restaurants, and hotel applications
- Spring body
- Finger Hook for Spray Head
- Can connect to both hot water and cold water



T98001-2

Code	Star Rating	Description
T98001-2	3	Pre Rinse unit with 510mm riser and 1118mm hose

Kitchen Pre-Rinse

- Water Efficiency Star Rating: 3
- C69300 lead-free brass
- Deck mounted type
- Heavy duty construction
- 20inch (510mm) riser
- 44inch (1118mm) flexible stainless-steel hose
- Spray valve
- 6inch (152mm) or 12inch (305mm) Wall Bracket
- The product includes check valve to prevent cross flow
- Ideal for food service, commercial kitchens, restaurants, and hotel applications
- Spring body
- Finger Hook for Spray Head
- Can connect to both hot water and cold water



T98001-1

Code	Star Rating	Description
T98001-1	3	Pre Rinse unit with add-on faucet and 305mm swing nozzle

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

Kitchen Pre-Rinse

- Water Efficiency Star Rating: 3
- C69300 lead-free brass
- Mini pre-rinse unit
- Deck mounted type
- Heavy duty construction
- 7inch (180mm) riser
- 22inch (560mm) flexible stainless- steel hose
- Spray valve
- The product includes check valve to prevent cross flow
- Add-on faucet, swing nozzle with 6inch (152mm) length
- The spray valve conforms to ANSI / ASTN F2324-03
- Ideal for food service, commercial kitchens, restaurants and hotel applications
- Spring body
- Finger Hook for Spray Head
- Can connect to both hot water and cold water

T98001MN-2



T98001MN-2C



Code	Star Rating	Description
T98001MN-2	3	Pre Rinse unit with add-on faucet and 152mm swing nozzle
T98001MN-2C	3	Pre Rinse unit with add-on faucet and 152mm swing nozzle

- Water Efficiency Star Rating: 3
- C69300 lead-free brass
- Mini pre-rinse unit
- Deck mounted type
- Heavy duty construction
- 7inch (180mm) riser
- 22inch (560mm) flexible stainless- steel hose
- Spray valve
- The product includes check valve to prevent cross flow
- The spray valve conforms to ANSI / ASTN F2324-03
- Spring body
- Ideal for food service, commercial kitchens, restaurants and hotel applications
- Finger Hook for Spray Head
- Can connect to both hot water and cold water

T98001MN-1



T98001MN-1C



Code	Star Rating	Description
T98001MN-1	3	Mini Pre Rinse unit with 180 mm riser and 560mm hose
T98001MN-1C	3	Mini Pre Rinse unit with 180 mm riser and 560mm hose

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

Compact Pre-Rinse With Pot Filler

- Water Efficiency Star Rating: 3
- C69300 lead-free brass
- Mini pre-rinse unit
- Deck mounted type
- Heavy duty construction
- 7inch (180mm) riser
- 22inch (560mm) flexible stainless- steel hose
- Spray valve
- The product includes check valve to prevent cross flow
- Add-on faucet, swing nozzle with 6inch (152mm) length
- The spray valve conforms to ANSI / ASTN F2324-03
- Ideal for food service, commercial kitchens, restaurants and hotel applications
- Spring body
- Finger Hook for Spray Head
- Can connect to both hot water and cold water



Wall Bracket Available



T98001MN-2



T98001MN-2C

Code	Star Rating	Description
T98001MN-2	3	Pre Rinse unit with add-on faucet and 152mm swing nozzle
T98001MN-2C	3	Pre Rinse unit with add-on faucet and 152mm swing nozzle

Pre-Rinse with Pot Filler

- Water Efficiency Star Rating: 3
- C69300 lead-free brass
- Deck mounted type
- Heavy duty construction
- 20inch (510mm) riser
- 44inch (1118mm) flexible stainless-steel hose
- Spray valve
- 6inch (152) or 12inch (305mm) Wall Bracket
- The product includes check valve to prevent cross flow
- Add-on faucet, swing nozzle with 12inch (305mm) length
- Ideal for food service, commercial kitchens, restaurants, and hotel applications
- Spring body
- Finger Hook for Spray Head
- Can connect to both hot water and cold water



T98001-2

Code	Star Rating	Description
T98001-2	3	Pre Rinse unit with 510mm riser and 1118mm hose

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

Kitchen Pre-Rinse

- Water Efficiency Star Rating: 3
- C69300 lead-free brass
- Mini pre-rinse unit
- Deck mounted type
- Heavy duty construction
- 7inch (180mm) riser
- 22inch (560mm) flexible stainless-steel hose
- Spray valve
- The product includes check valve to prevent cross flow
- The spray valve conforms to ANSI / ASTN F2324-03
- Spring body
- Ideal for food service, commercial kitchens, restaurants and hotel applications
- Finger Hook for Spray Head
- Can connect to both hot water and cold water



Wall Bracket Available



T98001MN-1



T98001MN-1C

Code	Star Rating	Description
T98001MN-1	3	Mini Pre Rinse unit with 180 mm riser and 560mm hose
T98001MN-1C	3	Mini Pre Rinse unit with 180 mm riser and 560mm hose

- Water Efficiency Star Rating: 3
- C69300 lead-free brass
- Deck mounted type
- Heavy duty construction
- 20inch (510mm) riser
- 44inch (1118mm) flexible stainless-steel hose
- Spray valve
- 6inch (152) or 12inch (305mm) Wall Bracket
- The product includes check valve to prevent cross flow
- Ideal for food service, commercial kitchens, restaurants, and hotel applications
- Spring body
- Finger Hook for Spray Head
- Can connect to both hot water and cold water



T98001-1

Code	Star Rating	Description
T98001-1	3	Pre Rinse unit with add-on faucet and 305mm swing nozzle

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

- 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
- Hoods recirculate air but don't extract smoke





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 motors				
HOOD750A	750x700x1150	55	240	400/10
2120 m3/h airflow – 2 high speed motors				
HOOD1000A	1000x700x1150	65	240	800/10
HOOD1200A	1200x700x1150	75	240	800/10
HOOD1500A	1500x700x1150	85	240	800/10

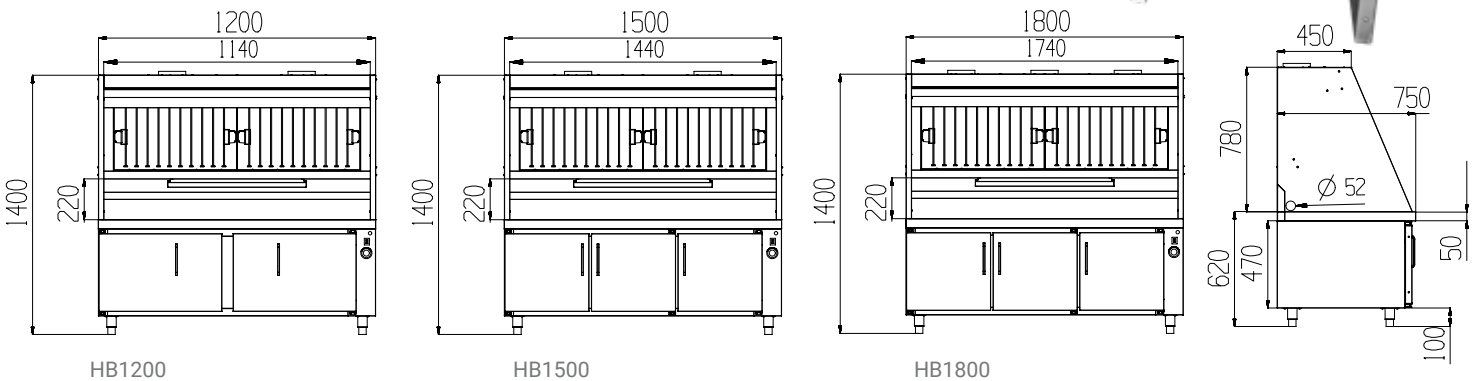
Prices and specifications are subject to change without notice. Pictures are for illustrative purpose and final product may differ

Range Hood and Workbench System

- Made for electrical appliances up to 8kw each
- Can handle a 3-phase unit
- Fit up to 3 or 4 appliances
- Quiet motor with plenty of suction power
- Made with 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
- Hoods recirculate air but don't extract smoke







HB1200 HB1500 HB1800

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 food, 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
- Easy 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

- Designed for multiple combinations
- Made of innovative high-strength composite materials
- Smooth, easy-to-clean surface
- Notch-embedded post
- Shelf plate is added with the antibacterial agent
- Buckle design makes installation and adjustment easier
- Can be used under low temperature from -38ºC to 88ºC
- Suitable for wet kitchen
- Mould-proof, Fungus-proof and Rust-proof
- Environment Friendly
- The shelf plates can be washed in the dishwasher
- Load capacity for 760-1220mm long starter unit is 250kg each shelf
- Load capacity for 1370-1825mm long starter unit is 200kg each shelf
- Load capacity for corner unit is 200kg each shelf
- Capacity of whole set of mobile unit is 300kg
- Adjustable feet



Starter Unit





Add On Unit

Code	Dimensions (WxDxH mm)	Add On Unit
4 Teir Vented Shelving Kit – 455mm Deep		
PCU18/30	760x455x1800	PCA18/30
PCU18/36	910x455x1800	PCA18/36
PCU18/42	1060x455x1800	PCA18/42
PCU18/48	1220x455x1800	PCA18/48
PCU18/54	1370x455x1800	PCA18/54
PCU18/60	1525x455x1800	PCA18/60
PCU18/72	1825x455x1800	PCA18/72



Code	Dimensions (WxDxH mm)	Add On Unit
4 Teir Vented Shelving Kit – 610mm Deep		
PCU24/30	760x610x1800	PCA24/30
PCU24/36	910x610x1800	PCA24/36
PCU24/42	1060x610x1800	PCA24/42
PCU24/48	1220x610x1800	PCA24/48
PCU24/54	1370x610x1800	PCA24/54
PCU24/60	1525x610x1800	PCA24/60
PCU24/72	1825x610x1800	PCA24/72



Castors

Code	Description
PCU-BC	Castor with brake
PCU-NC	Castor without brake
PCU-CC	2x Corner Connectors

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

Service / Installation / Waranty / Training

Spares / Preventative Maintenance / Advice

Specialising in peace-of-mind service.

	FED	THE OTHERS
Over 50 years experience	✓	✗
Quality and reliability	✓	✗
Nationwide after sales service and support	✓	✗
Service and back-up (AU)	✓	✗
Dedicated phone numbers for service & support	✓	✗
Preventative maintenance programs available*	✓	✗
In-house service team	✓	✗
In-house spare parts team	✓	✗
Warehouses, showrooms & test kitchens for all states	✓	✗
The largest national dealer network	✓	✗



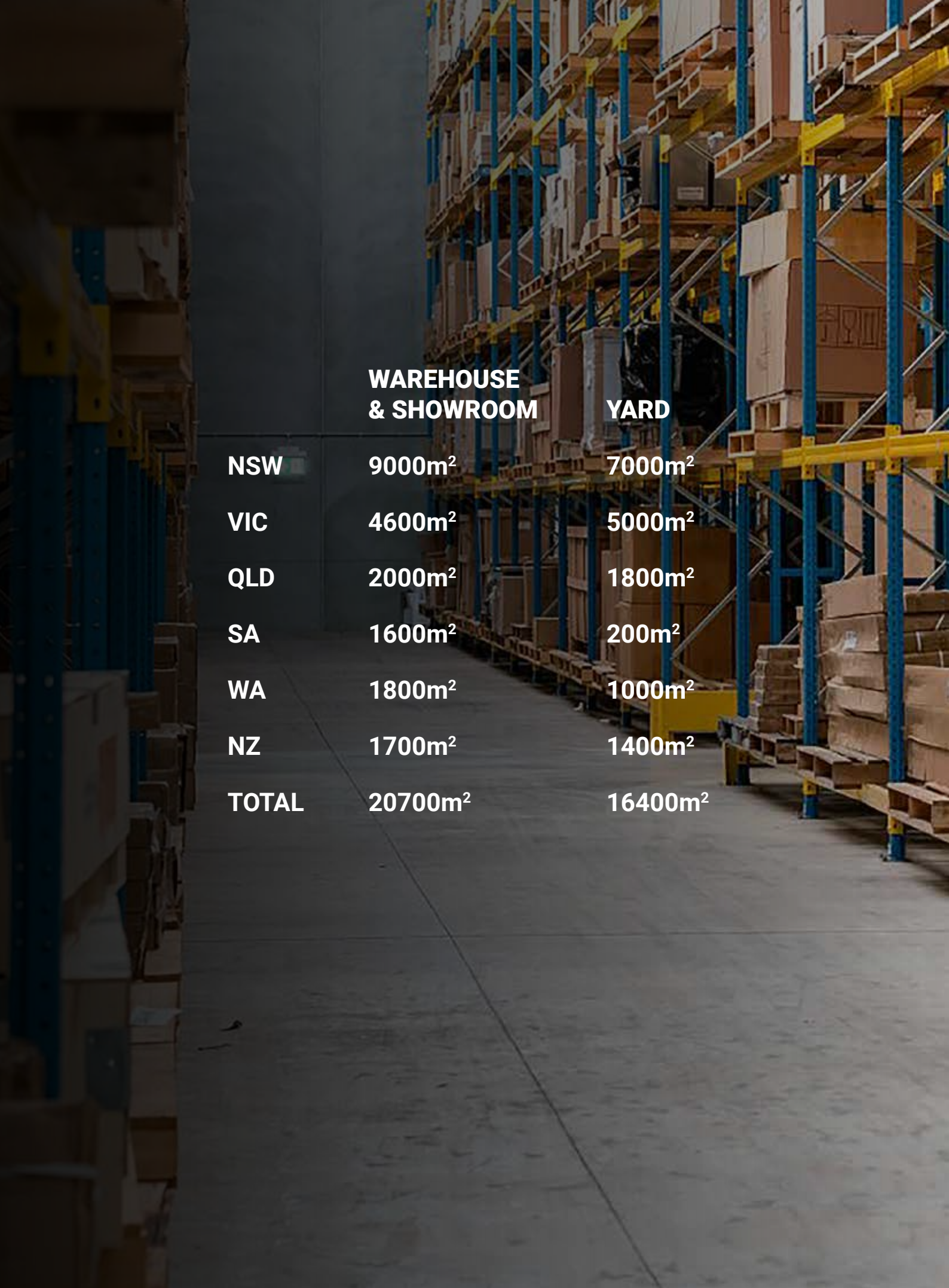
NATIONAL AFTER SALES HOTLINE

AU: 1300 887 055

NZ: 0800 081 847

service@fedservices.com.au

service@fedproducts.co.nz



	WAREHOUSE & SHOWROOM	YARD
NSW	9000m^2	7000m^2
VIC	4600m^2	5000m^2
QLD	2000m^2	1800m^2
SA	1600m^2	200m^2
WA	1800m^2	1000m^2
NZ	1700m^2	1400m^2
TOTAL	20700m^2	16400m^2



Over 20,000m^2 of warehouse & showroom space

We take pride in offering the largest range of products in Australia and New Zealand, making us the go-to source for commercial catering equipment.

From the inception of a concept to the execution of the solution, our one-stop-shop service provider model ensures that every aspect of your catering equipment needs is covered.

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.

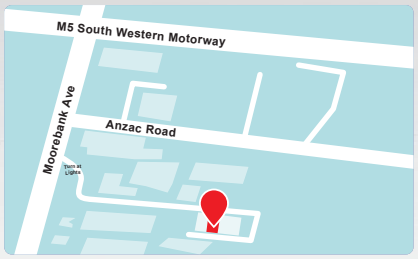
31.3 The Customer and any guarantors jointly and severally authorise FHE to exchange information about the creditworthiness of either the Customer or each of the guarantors with any credit reporting agency at any time during the term of the Contract. This clause does not merge.

Australia's largest range of commercial hospitality equipment.

FEDERAL HOSPITALITY EQUIPMENT Pty Ltd

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Head Office
3B Tiber Place
Moorebank, NSW 2170



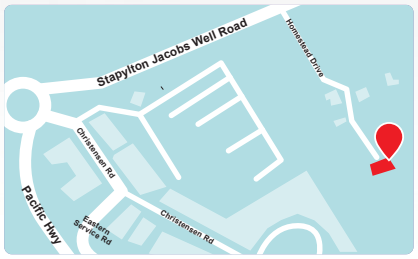
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09 415 6470

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Onehunga 1061
Auckland



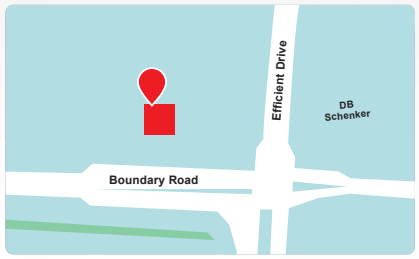
QLD Call
1300 270 310

17 Homestead Dr
Stapylton, QLD 4207



VIC Call
1300 415 244

1 Efficient Dr
Truganina VIC 3029



SA Call
1300 476 236

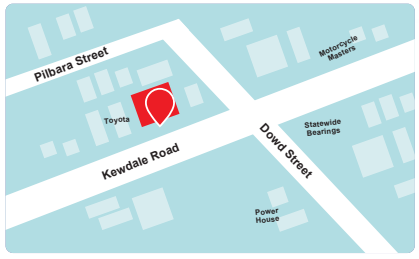
Warehouse
382 Hanson Rd
Wingfield SA 5013

Showroom
3/241-243 Richmond Rd
Richmond SA 5033

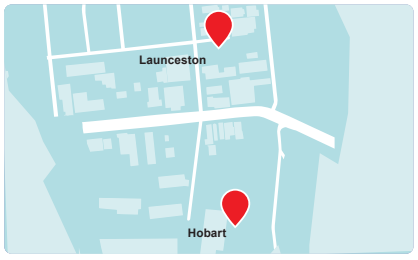


WA Call
1300 294 687

Unit 5, 54 Kewdale Rd
Welshpool, WA 6106



TAS Call
(03) 8732 1014
2 Locations



ACT Call
1300 659 409
4 Locations



360°

Can't make it in to our showroom?

No worries, try the VR 360˚ Tour of our showroom instead
foodequipment.com.au/media/360tour/fed-melbourne.html