



Euro Catering

CATERING EQUIPMENT

Catering & Foodservice Equipment - July 2018



To view our full product range go to www.euro-catering.co.uk



ANETS

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BKI

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Ice Makers



FIREX

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ICE MAKING





Welcome to the New Product Range from Euro Catering Equipment.

Quality and Service Guaranteed

Euro Catering Equipment is a long established Importer of Commercial Catering Equipment, supplying the Catering and Food Service sector for over 20 years.



Our dedicated Service, Spares and Technical division is now based at our Reading facility.

We also have a full working development kitchen, where our dedicated development chef, Darren Massey works with customers in their menu development.

We take pride in offering our customers high quality products with high quality service and can also assist with Kitchen Design and installation.

We operate on a Nationwide basis and also via a network of UK and European Distributors.

Some of our customers include:

Tesco, Morrisons, Wagamama, Mitchels & Butlers, Whitbread, The Restaurant Group, Cosmo Group, Le Bistro Pierre, Grange Hotels, Harrods, Bulldog hotels, Chicken Cottage.

We have important supplier accreditations including:



On the web

Visit our website today where you'll be able to browse and order from all of our stock online, searching by product or by manufacturer. What's more registered users will be able to access special discounts and offers.



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AF3550 + AF75 Single Tank Gas Fryers - 2 baskets

FEATURES

- AF3550 - 22 Litre capacity
- AF75 - 32 Litre capacity
- Stainless steel front and sides
- 304 Stainless steel fry tank
- Millivolt controls - no electrics needed
- Supplied with twin baskets
- Tube fired for high efficiency and fast recovery rates
- Large cool zone - extends oil life
- Supplied with clean out rod and crumb screen
- Large drain valve 1 1/4"

Model	Dimensions	Burners / BTUs	List Price
AF3550	394w 768d 930h	3 - 120,000 btu's	£1,155
AF75	495w 870d 930h	4 - 160,000 btu's	£2,350

OPTIONS

- Castors - **£120**
- Fryer Lid - **£120**



AF2525 Twin Tank Gas Fryer - 2 baskets

FEATURES

- 10+10 Litre capacity
- Stainless steel front and sides
- 304 Stainless steel fry tank
- Millivolt controls - no electrics needed
- Supplied with twin baskets
- Tube fired for high efficiency and fast recovery rates
- Large cool zone - extends oil life
- Supplied with clean out rod and crumb screen
- Large drain valve 1 1/4"

Model	Dimensions	Burners / BTUs	List Price
AF2525	394w 768d 930h	4 - 160,000 btu's	£2,540

OPTIONS

- Castors - **£120**
- Fryer Lid - **£120**

Model shown with optional castors



AF5025 Twin Tank Gas Fryer - 3 baskets

FEATURES

- 22+10 Litre capacity
- Stainless steel front and sides
- 304 Stainless steel fry tank
- Millivolt controls - no electrics needed
- Supplied with twin baskets
- Tube fired for high efficiency and fast recovery rates
- Large cool zone - extends oil life
- Supplied with clean out rod and crumb screen
- Large drain valve 1 1/4"

Model	Dimensions	Burners / BTUs	List Price
AF5025	590w 768d 930h	5 - 200,000 btu's	£3,320

OPTIONS

- Castors - **£120**
- Fryer Lid - **£120**

Model shown with optional castors





Model shown with optional castors and backsplash

AR4 4 Burner Range - 24" Range

FEATURES

- Powerful 32,000 btu open top burners - fitted with flame failure device
- No pilots fitted - prevents clogging up and unnecessary service calls
- Adjustable low flame setting - allows variable simmer flame
- Removable drip tray under open burners
- Heavy duty cast iron pan supports 12" x 12" easily removable
- 20" Internal oven size - 508w x 572d x 343h
- Piezo ignition to oven

OPTIONS

- Castors - **£120**
- Oven shelf - **£65**
- Back splash and shelf - **£170**

Model	Dimensions	Gas-kw	List Price
AR4	610w 820d 914h	46 - 3/4"	£1,990

AR5 5 Burner Range - 36" Range



Model shown with optional castors

FEATURES

- Powerful 32,000 btu open top burners - fitted with flame failure device
- No pilots fitted - prevents clogging up and unnecessary service calls
- Adjustable low flame setting - allows variable simmer flame
- Heavy duty cast iron pan supports 12" x 12" - easily removable
- Internal oven size - 673w x 572d x 343h (2/1gn size)
- Piezo ignition to oven
- Flush rear, no flue, allows total use of cooking area

No rear upturn on cooking top allows large pans to sit directly on the open burners utilising all 5 burners



OPTIONS

- Castors - **£120**
- Oven shelf - **£65**

Model	Dimensions	Gas - kw	List Price
AR5	915w 820d 914h	57 - 3/4"	£2,100

AR6 6 Burner Range - 36" Range



Convection Model shown with optional castors and backsplash

FEATURES

- Powerful 32,000 btu open top burners - fitted with flame failure device
- No pilots fitted - prevents clogging up and unnecessary service calls
- Adjustable low flame setting - allows variable simmer flame
- Heavy duty cast iron pan supports 12" x 12" easily removable
- Removable drip tray under open burners
- Piezo ignition to oven
- Internal oven size - 673w x 572d x 343h (2/1gn size)
- On C version oven is fitted with a gas convection oven

Model	Dimensions	Gas - kw	List Price
AR6	915w 820d 914h	67 - 3/4"	£2,160
AR6C	915w 820d 914h	67 - 3/4"	£4,285
AR24G2B 2 burners + 24" griddle	915w 820d 914h	41 - 3/4"	£2,990

OPTIONS

- Castors - **£120**
- Oven shelf - **£65**
- Back splash and shelf - **£170**
- 12" griddle top available - **£POA**

AR10 10 Burner Range - 2 gas ovens - 60" Range



Model shown with optional castors and backsplash

FEATURES

- Powerful 32,000 btu open top burners - fitted with flame failure device
- No pilots fitted - prevents clogging up and unnecessary service calls
- Adjustable low flame setting - allows variable simmer flame
- Removable drip tray under open burners
- Heavy duty cast iron pan supports 12" x 12" easily removable
- Piezo ignition to oven
- Internal oven size - 673w x 572d x 343h (2/1gn size)

OPTIONS

- Castors - **£120**
- Oven shelf - **£65**
- 12, 24 or 36" griddle top available - **£POA**
- Back splash and shelf - **£200**
- Innovection convection oven in lieu of static oven - only one oven can be fitted) - **£2,120**

Model	Dimensions	Gas - kw	List Price
AR10	1525w 820d 914h	114 - 3/4"	£5,870

AR24GB-6B 60" Griddle Range - 2 ovens



Model shown with optional castors, backsplash and salamnder grill

FEATURES

- 6 x Powerful 32,000 btu open top burners - with flame failure device
- No pilots fitted - prevents clogging up and unnecessary service calls
- Adjustable low flame setting - allows variable simmer flame
- Heavy duty cast iron pan supports 12" x 12" easily removable
- 24" smooth plate griddle, 3/4" thick - fitted with 3" grease trough to front and removable grease collection tray underneath
- Piezo ignition to oven
- Internal oven size - 2 x 673w x 572d x 343h (2/1gn size)

Model	Dimensions	Gas - kw	List Price
AR24GB-6B	1525w 820d 914h	89kw - 3/4"	£6,590

OPTIONS

- Castors - **£120**
- Oven shelf - **£65**
- Back splash and shelf - **£200**
- Innovection convection oven in lieu of static oven (only one oven can be fitted) - **£2,120**

AR6B-24RG 60" Restaurant Range



Model shown with 36" griddle + 4 burners, optional castors and backsplash with shelf - EPOA

FEATURES

- 6 Powerful 32,000 btu open top burners - no pilots, fitted with flame failure device
- 1 x 24" raised griddle + grill underneath
- Heavy duty cast iron pan supports 12" x 12" easily removable
- Piezo ignition to ovens
- Oven size 2 x 673w x 572d x 343h (2/1gn size)

Model	Dimensions	Gas - kw	List Price
AR6B-24RG	1525w 820d 914h	89kw - 3/4"	£6,950

OPTIONS

- Castors - **£120**
- Can be supplied with a 36" griddle + 4 burners - **£POA**
- Oven shelf - **£65**
- Back splash and shelf - **£200**
- Innovection convection oven in lieu of static oven (only one oven can be fitted) - **£2,120t**

Counter Top Heavy Duty Boiling Tops

FEATURES

- Powerful 32,000 btu open top burners - fitted with flame failure device
- No pilots fitted - prevents clogging up and unnecessary service calls
- Adjustable low flame setting - allows variable simmer flame
- Heavy duty cast iron pan supports 12" x 12" easily removable
- Removable drip tray under open burners

OPTIONS

- Mobile stand - **£POA**
- Set of 4" high chromed legs - **£75**



Model	Dimensions	Burners	KW	List Price
ARHP-12-2	300w 760d 300h	2 burners	19 - 3/4"	£840
ARHP-24-4	610w 760d 300h	4 burners	38 - 3/4"	£1,350
ARHP-36-6	915w 760d 300h	6 burners	56 - 3/4"	£1,690

Heavy Duty Gas Griddle with Grill



PULL OUT
BROILER
RACK AND
DRIP TRAY

FEATURES

- Supplied with "H" type burners
- High power - each burner is 20,000 btu's
- 3/4" thick highly polished steel smooth griddle plate - retains heat, allowing high volume production
- Griddle section is supplied with removeable grease tray and 3" grease trough in front of griddle plate
- Grilling section has pull out broiler rack and full width drip tray
- All stainless steel construction
- Can be supplied with 4" legs - allows easy cleaning under the chargrill, select in options

OPTIONS

- Mobile stand - **£635**
- Set of 4" high chromed legs - **£75**

Model	Dimensions	Burners	KW	List Price
ARGB24	610w 813d 407h	2 burners	11 - 3/4"	£3,230
ARGB36	915w 813d 407h	3 burners	17 - 3/4"	£3,795

Heavy Duty Stock Pots

FEATURES

- Choice of 2 heights
- Cast iron, 3 ring, 26kw burner
- Fitted with 2 gas valves - one operates the two inner rings, the other the outer ring
- No pilots fitted - prevents clogging up and unnecessary service calls
- Adjustable low flame setting - allows variable simmer flame
- Removable drip tray under open burners

OPTIONS

- Castors - **£120**

Model	Dimensions	Burners	KW	List Price
SPSH-18	450w 530d 450h	3 burners	26 - 3/4"	£780
ARSP-18	450w 530d 610h	3 burners	26 - 3/4"	£840



Heavy Duty Steak House Grill



Model	Dimensions	Burners	KW	List Price
ARSM-36	915w 450d 530h	1 burners	35 - 3/4"	£2,340
ARSB-36	915w 450d 530h	2 burners	35 - 3/4"	£2,540

FEATURES

- Powerful steak house grill
- Fitted with powerful infra-red burners
- Choice of 1 gas control or 2 for more economical use
- Slide out grilling rack allows easy loading/unloading, fitted with heavy duty drawer slides
- Spring loaded, height adjustment of the grilling rack with 4 height positions
- Removable drip tray underneath

OPTIONS

- Wall brackets - **£220**
- Counter top installation - **£280**
- Reinforced channels to mount grill onto range (backsplash needs to be added for this to be fitted) - **£260**

Heavy Duty Cheese Melter



Model	Dimensions	Burners	KW	List Price
ARCM-24	610w 450d 530h	1 burners	6 - 3/4"	£1,990
ARCM-36	915w 450d 530h	1 burners	10 - 3/4"	£2,570

FEATURES

- Powerful Cheese Melter ideal for finishing off
- Fitted with powerful infra-red burners
- Fitted with chrome grill
- Removable drip tray underneath

OPTIONS

- Wall brackets - **£220**
- Counter top installation - **£280**
- Reinforced channels to mount grill onto range (backsplash needs to be added for this to be fitted) - **£260**

ALL OVENS NEED A 230V 13AMP SUPPLY

MSD1GG Heavy Duty Gas Convection Oven

FEATURES

- Double glass 50/50 individual doors which open together to 135° - fitted with heavy duty, stainless steel, air tight door gaskets
- Fast heat up time from room temperature to 260° in seven minutes - reduces energy consumption
- All stainless steel front, sides and top
- Fitted with fully porcelainized oven with removable baffle - makes interior cleaning easy
- Oven size for MSD1GG - 736w x 580d x 610h
- Oven supplied with 5 chrome racks with 12 shelf positions
- Supplied with mobile stand as standard fitted with adjustable storage racks
- Easy to use manual controls with burner 'on' indicator light
- Fitted with electronic ignition with 100% safety valve
- Fitted with 2 speed fan and 2 hour manual timer
- Fitted with 'cook and cool' feature
- Supplied with mobile stand with 3 storage shelves

HEAVY DUTY!



OPTIONS

- Can be supplied with solid doors in lieu of glass or one solid door - **£POA**

Model	Dimensions (inc motor)	KW	List Price
MSD1GG	1016w 965d 1625h	23 +230v	£5,820

GAS RANGES

MSD2GG Double Gas Convection Oven

HEAVY DUTY!



Model shown with optional half solid doors - £POA

FEATURES

- Double glass 50/50 individual doors which open together to 135° - fitted with heavy duty, stainless steel, air tight door gaskets
- Fast heat up time from room temperature to 260° in seven minutes - reduces energy consumption
- All stainless steel front, sides and top
- Fitted with fully porcelainized oven with removable baffle - makes interior cleaning easy
- Oven size for MSD2GG - 736w x 580d x 610h
- Each oven supplied with 5 chrome racks with 12 shelf positions
- Supplied with castors as standard
- Easy to use manual controls with burner 'on' indicator light
- Fitted with electronic ignition with 100% safety valve
- Fitted with 2 speed fan and 2 hour manual timer
- Fitted with 'cook and cool' feature

OPTIONS

- Can be supplied with solid doors in lieu of glass or one solid door - **£POA**

Model	Dimensions (inc motor)	KW	List Price
MSD2GG	1016w 965d 1943h	2 x 23 +230v	£10,990



A robust high quality construction, energy efficient and economical solution for fried food. Pressure fryers increase holding capability for up to 30%, helping to reduce food wastage. Both models are fitted with programmable controls allowing you to set your own menus.

Electric Pressure Fryer - Computer control 8 Menu Settings

FEATURES

- Manual or computer control
- Computer controls allow you to programme 8 menus with 5 cooking steps within each menu
- Robust, high quality construction and stainless steel exterior
- Energy efficient and economical solution
- 30% longer holding capability
- Oil capacity of 22 litres and product capacity of 4 head of chicken (6.4kg) - LPF
- Oil capacity of 34 litres and product capacity of 6 head of chicken (8.2kg) - FKM

- Pressure regulated lid interlock system
- Patented "quick disconnect" filtration system, manual controls and digital timers
- "Cold zone" collects breadding fall off for simple cleaning and extended cooking oil life.

OPTIONS

- BA020 Tiered basket (round) for LPFF01 and LPFFC305 only - **£160**
- FI 007 Box of filter paper x 100 Capacity - **£75**



Model	Controls	kW	Dimensions WxDxH (mm)	List Price
LPF-F	Manual with oil filtration	13.5kW - 415v	420 x 927 x 1257	£8,628
LPF-FC	Computerised with oil filtration	13.5kW - 415v	420 x 927 x 1257	£8,904
FKM-F	Manual with oil filtration	17.5kW - 415v	616 x 965 x 1257	£14,829
FKM-FC	Computerised with oil filtration	17.5kW - 415v	616 x 965 x 1257	£17,061

Gas Pressure Fryer - Computer control 8 Menu Settings

FEATURES

- Manual or computer control
- Computer controls allow you to programme 8 menus with 5 cooking steps within each menu
- Robust, high quality construction and stainless steel exterior
- Energy efficient and economical solution for fried food. 30% longer holding capability
- Oil capacity of 22 litres and product capacity of 4 head of chicken (6.4kg) - LPF
- Pressure regulated lid interlock system
- LPG models available

- Patented "quick disconnect" filtration system, "instant on" electric igniter, manual controls and digital timers for simple and efficient operation
- "Cold zone" collects breadding fall off for simple cleaning and extended cooking oil life

OPTIONS

- BA009 Tiered basket 3/4 tier + lid (rectangular) - **£160**
- FI 007 Box of filter paper x 100 Capacity - **£75**



Model	Detail	BTU/kW	Dimensions WxDxH (mm)	List Price
LGF-F	Manual controls with oil filtration (natural gas)	90000 / 26.35	470 x 1035 x 1353	£11,077
LGF-FC	Computerised controls with oil filtration (natural gas)	90000 / 26.35	470 x 1035 x 1353	£11,639

Counter Top Heated Display Case - With humidity

FEATURES

- Choice of 2,3 or 4 x 1/1qn containers (not supplied)
- Supplied with overhead halogen heat lamps
- Fitted with curved glass - safety glass
- Fitted with water tray for humidity
- Fitted with rear sliding doors
- Supplied with intermediate display shelf

Model	Pan Capacity	kW	Dimensions WxDxH (mm)	List Price
HDW2	2 x 1/1qn Containers	2kW	755 x 710 x 595	£1,465
HDW3	3 x 1/1qn Containers	2.5kW	1100 x 710 x 595	£1,670
HDW4	4 x 1/1qn Containers	3kW	1440 x 710 x 595	£1,880



Ask any chef who has ever used a chrome griddle, and you'll find out why chrome outshines all the rest. Superior cooking performance delivers pure food flavour and an easy to clean mirror like finish, maintains an attractive appearance.

14GSU Easy Clean Tank 22 litres



OPEN POT FRYER EASY TO CLEAN



FEATURES

- 5 year tank warranty
- Open fryer tank with slope sides forces food particles to fall into the easily accessible cold zone - no burner tubes
- Electronic ignition (battery powered) for easy lighting
- Unique cross fire burners provide a 4 sided heating system for fast recovery times
- Fully insulated cabinet keeps the kitchen cool
- Stainless steel fry tank has a 22 litre capacity
- Fully insulated cabinet keeps the kitchen cool
- Large drain valve 1 1/4" prevents clogging
- Supplied with 2 baskets and clean out rod
- Cooking capacity 70lbs of fries per hour (32kg)
- Frying area 353w x 370d

OPTIONS

- Lid - **£95**
- Castors - **£120**

Model	Dimensions	Gas rating	List Price
14GSU	400w 790d 900h	32.5kw - 110,000 btus	£1,790

Heavy Duty Gas Chrome Griddles

FEATURES

- 3/4" steel plate precision ground highly polished and plated with an optional hard chrome finish
- 1 30,000 BTU burner per 305mm individually controlled
- Snap action gas thermostat with a temperature range of 93 - 288°C - no electrics needed
- Piezo ignition
- All stainless steel construction except rear
- Large grease trough in front of griddle plate
- Large capacity grease drawer easily accessible under cabinet and fitted with anti-splash guard
- Supplied with 4" adjustable chrome plated legs
- **Supplied with chrome griddle cleaning kit:**
 - 4" scraper with 10 blades
 - 1 can Allshine plate cleaner
 - 1 cleaning brush

OPTIONS

- 8" cutting board with brackets - **£POA**
- 10" Removable splash back - **£POA**
- Mobile stand - **£POA**
- Side grease drawer - **£POA**



Cutting board

5 YEAR
CHROME PLATING
WARRANTY



Chrome / Mirror finish

Model	Dimensions - W x D x H	Cooking area	Burners	kW's	List Price
AGC24	615x755x455	610 x 610	2	17.6	£5,255
AGC36	920x755x455	915 x 610	3	26.4	£7,200
AGC48	1225x755x455	1220 x 610	4	35.2	£8,055
AGC60	1530x755x455	1525 x 610	5	44	£9,915
AGC72	1835x755x455	1830 x 610	6	53	£11,530



Mirror manufacture a large range of electric and gas griddles. Made in Spain they are a popular choice for trailers and fast food outlets due to their large cooking area and narrow footprint.

PRICES REDUCED!

Explorer series Gas Chromed Griddles



Can be fitted with 'Clam Grill Top'

FEATURES

- Fully Hard-chromed 18mm thick Mirror finish cooking surface
- Outer body made of 304 stainless steel - for durability and easy cleaning
- G1 and G2 are supplied with 1 thermostat. G3 and G4 are supplied with 2 thermostats - temperature up to 340°C
- Each burner has a power of 7.3kw and has piezo ignition
- All models are supplied with 1 grease drawer
- Supplied with side and rear splash guards as standard
- Griddles can be supplied with a groove plate option - £POA

Model	Dimensions	Burners - kw	List Price
G1	454w 637d 271-349h	1 - 7.3kw	£1,615
G2	703w 637d 271-349h	2 - 15kw	£2,237
G3	1004w 637d 271-349h	3 - 22kw	£2,979
G4	1304w 637d 271-349h	4 - 27kw	£3,705

Zone series Gas Chromed Griddles



Can be fitted with 'Clam Grill Top'

FEATURES

- Fully Hard-chromed 18mm thick Mirror finish cooking surface
- Outer body made of 304 stainless steel - for durability and easy cleaning
- Each burner is individually thermostatically controlled for each 300mm of cooking area - up to 340°C
- Each burner has a power of 11kw and has piezo ignition
- Zone 3 and Zone 4 models are supplied with 2 grease drawers, others with 1
- Supplied with side and rear splash guards as standard
- Griddles can be supplied with a groove plate option - £POA

Model	Dimensions	Burners - kw	List Price
Zone 1	400w 650d 300-370h	1 - 11kw	£2,512
Zone 2	650w 650d 300-370h	2 - 22kw	£3,297
Zone 3	1000w 650d 300-370h	3 - 33kw	£5,157
Zone 4	1300w 745d 300-370h	4 - 44kw	£6,922

Electric Chromed Griddles



Can be fitted with 'Clam Grill Top'

FEATURES

- Chromed 18mm thick, 50 micron, Mirror finish cooking surface
- Fitted with 6 elements - for even heat distribution and quick recovery
- Fitted with 2 thermostats - adjustable between 50 - 300°C
- Fitted with side and rear splash guards as standard
- Supplied with removable grease drawer and height adjustable legs
- Heavy duty 304 stainless steel body - makes it durable and easy to clean
- Can be supplied with a grooved/ribbed cooking surface - please contact office for prices
- Griddles can be supplied with a groove plate option - £POA

Model	Dimensions	Thermostats + kw	List Price
M650E	650w 550d 300-370h	2 - 8kw - 415v	£3,752
M1000E	1000w 550d 300-370h	3 - 12kw - 415v	£5,438
M1300E	1300w 550d 300-370h	4 - 20kw - 415v	£7,568

Thermostatic Gas Heavy Duty Counter Top Griddle

FEATURES

- Snap action thermostats for optimum temperature control
- Fitted with Piezo ignition
- Continuously welded, polish rolled 1" steel griddle plate
- Manufactured in welded rolled and aluminised steel for durability and ease of cleaning
- 4" grease trough accepts full size spatulas
- All models operate on natural gas as standard, with LPG as an option
- CE pilot safety with igniter.

Model	Detail	BTU/kW	Dimensions WxDxH (mm)	List Price
GGT-18i-CE	18"	37500 / 10.98	457 x 679 x 394	£1,569
GGT-24i-CE	24"	50000 / 14.64	610 x 679 x 394	£1,866
GGT-36i-CE	36"	75000 / 21.96	914 x 679 x 394	£2,486
GGT-48i-CE	48"	100000 / 29.28	1219 x 679 x 394	£3,660



Thermostatic Electric Heavy Duty Counter Top Griddle

FEATURES

- Electronic snap action thermostat for optimum temperature control
- Continuously welded, polished rolled 1" steel griddle plate
- Manufactured in welded stainless and aluminised steel for durability and ease of cleaning
- Field convertible to 230V and 415V

Model	Detail	BTU/kW	Dimensions WxDxH (mm)	List Price
EG-24i-CE	24"	8.2kW	610 x 635 x 394	£1,723
EG-36i-CE	36"	12.4kW	914 x 635 x 394	£2,083
EG-48i-CE	48"	16.5kW	1219 x 635 x 394	£2,809



M95 Radiant Bun Toaster

FEATURES

- Robust stainless steel construction, with nickel plated steel grill plates
- Space saving compact design
- Thermostatic temperature control with fast warm up for periods of peak demand
- Integral butter roller and pan for consistent application of spread

Model	M-95-2-FC	M-95-3-FC
Detail	2 Bun - 3" aperture output 595 bun halves per hour	3 Bun - 3" aperture output 1296 bun halves per hour
BTU/kW	2.78kW	2.78kW
Dimensions WxDxH (mm)	534 x 407 x 712	609 x 431 x 762
List Price	£2,215	£2,295



Sizzling great prices on our Chargrills!



Gas Radiant Chargrills

FEATURES

- Control knobs with 180 rotation for optimum temperature control
- Fitted with cast iron cooking grates - reversible for meat and fish
- 2 Height settings for cooking grates
- High performance burners for fast and efficient cooking
- Manufactured in welded stainless and aluminised steel for durability and ease of cleaning
- All models operate on natural gas as standard, with LPG as an option
- CE pilot safety with igniter



Model	Detail	BTU/kW	Dimensions WxDxH (mm)	List Price
GCB-18i-CE	18"	60,000 / 17.57	457 x 679 x 397	£1,384
GCB-24i-CE	24"	80,000 / 23.42	610 x 679 x 397	£1,495
GCD-36i-CE	36"	120,000 / 35.14	914 x 679 x 397	£1,993
GCB-48i-CE	48"	160,000 / 46.85	1219 x 679 x 397	£2,857

OPTIONS

- APW 21813095 - Flat grill plate for 24i, 36i and 48i - **£90**

Gas CharRock Grills

FEATURES

- Control knobs with 180 rotation for optimum temperature control
- Fitted with cast iron cooking grates - reversible for meat and fish
- 2 Height settings for cooking grates
- High performance burners for fast and efficient cooking
- Made in welded stainless and aluminised steel for durability and ease of cleaning
- Cast iron rock holders beneath grate
- Supply of lava rocks included
- All models operate on natural gas as standard, with LPG as an option
- CE pilot safety with igniter



Model	Detail	BTU/kW	Dimensions WxDxH (mm)	List Price
GCRB-18i-CE	18"	60000 / 17.57	457 x 679 x 397	£1,373
GCRB-24i-CE	24"	80000 / 23.42	610 x 679 x 397	£1,447
GCRB-36i-CE	36"	120000 / 35.14	914 x 679 x 397	£1,988
GCRB-48i-CE	48"	160000 / 46.85	1219 x 679 x 397	£2,857

XXE Heavy Duty High Performance Radiant Chargrills

FEATURES

- 4 or 6 Independently controlled burners - gives maximum flexibility
- Powerful radiant 20,000 btu burners each made of stainless steel, clog proof and fitted with flame failure device
- Stainless steel radiants with stainless heat deflectors are located between each burner for higher temperature and uniform heat
- Stainless steel exterior with unique air blanket for ventilation and cooler outer temperatures
- Full width grease trough in front of cooking crates
- Fitted with grease tray/water pan under
- under burners allows easy cleaning - 2 on XXE8
- 4, 6 and 8 x Heavy duty cast iron cooking bars with a choice of 3 height settings
- Variable flame setting to suit different products
- For natural gas use only (no LPG option)
- Can be supplied with splash guard to 3 sides (as on image), front landing edge and condiment rail - please ring office for details.

Larger grills available on request



XXE4



XXE6

Model	Burners	kW	Grilling Area WxD (mm)	Dimensions WxDxH (mm)	List Price	Optional Splashguard
XXE-4	4	24kW 3/4"	533 x 610	667 x 762 x 400	£3,850	£335
XXE-6	6	35kW 3/4"	800 x 610	933 x 762 x 400	£5,290	£345

F..R Heavy Duty Radiant Chargrills - floor standing with castors

FEATURES

- 8, 11 or 14 Independently controlled burners - gives maximum flexibility
- Powerful 18,000 btu burners each made of stainless steel, clog proof and fitted with flame failure device
- Cast iron radiants with stainless heat deflectors are located between each burner for higher temperature and uniform heat - easily interchanged with Glo-Stones without the use of tools
- Floor standing design is fully insulated and double walled constructed making it ideal for heavy duty use
- Full width grease trough in front of cooking crates
- Fitted with grease tray/water pan under
- burners allows easy cleaning
- Inter-changeable grate types which can be mixed or matched for a variety of score marks - supplied with cast iron grates as standard
- Cooking grates can be set with 4 tilting positions
- Variable flame setting for different products
- Fitted with 6" landing shelf as standard
- Natural gas as standard - LPG option

OPTIONS

- Slide out broiler rack, woodchip drawers and sauce pan holders - **£POA**



Model	Burners	kW	Grilling Area WxD (mm)	Dimensions WxDxH (mm)	List Price	Optional Splashguard	Glo-stone option GS
F-30R	6	26.7kW 3/4"	686 x 610	762 x 838 x 1066	£5,850	£315	£225
F-36R	8	35.16kW 3/4"	838 x 610	915 x 838 x 1066	£6,400	£345	£250
F-48R	11	48.35kW 3/4"	1143 x 610	1219 x 838 x 1066	£7,840	£371	£295
F-60R	14	61.53kW 3/4"	1448 x 610	1524 x 838 x 1066	£9,180	£400	£335

L..R Heavy Duty Radiant Chargrills - Low Profile

FEATURES

- 5, 8 or 11 Independently controlled burners - gives maximum flexibility
- Powerful 18,000 btu burners each made of stainless steel, clog proof and fitted with flame failure device
- Stainless steel radiants with stainless heat deflectors are located between each burner for higher temperature and uniform heat - easily interchanged with Glo-Stones without the use of tools
- The low profile design and fully insulated double walled construction is ideal for use on refrigerated base counters
- Full width grease trough in front of cooking crates
- Fitted with grease tray/ water pan under burners allows easy cleaning
- Inter-changeable grate types which can be mixed or matched for a variety of score marks - supplied with cast iron grates as standard
- Cooking grates can be set with 4 tilting positions
- Variable flame setting to suit different products
- Fitted with 6" landing shelf as standard
- Natural gas as standard - LPG option

Optional Overshelf
Prices on request



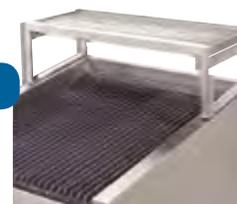
Model	Burners	kW	Grilling Area WxD (mm)	Dimensions WxDxH (mm)	List Price	Optional Splashguard	Mobile Stands
L-24R	5	22kW 3/4"	534 x 610	610 x 838 x 457	£3,551	£334	L24ST - £631
L-30R	6	27.7kW 3/4"	686 x 610	762 x 838 x 457	£4,230	£340	L30ST - £660
L-36R	8	35kW 3/4"	838 x 610	915 x 838 x 457	£4,595	£345	L36ST - £694
L-48R	11	48kW 3/4"	1143 x 610	1219 x 838 x 457	£5,554	£371	L48ST - £795
L-60R	14	61.53kW 3/4"	1448 x 610	1524 x 838 x 1066	£6,800	£400	L60ST - £895

L..R/GS Heavy Duty Glow Stone (Lava Rock) Chargrills - Low Profile

FEATURES

- 5, 8 or 11 Independently controlled burners - gives maximum flexibility
- Powerful 18,000 btu burners each made of stainless steel, clog proof and fitted with flame failure device
- Stainless steel radiants with stainless heat deflectors are located between each burner for higher temperature and uniform heat - easily interchanged with Glo-Stones without the use of tools
- The low profile design and fully insulated double walled construction is ideal for use on refrigerated base counters
- Full width grease trough in front of cooking crates
- Fitted with grease tray/ water pan under burners allows easy cleaning
- Inter-changeable grate types which can be mixed or matched for a variety of score marks - supplied with cast iron grates as standard
- Cooking grates can be set with 4 tilting positions
- Variable flame setting to suit different products
- Fitted with 6" landing shelf as standard
- Natural gas as standard - LPG option

Optional Overshelf
Prices on request



Model	Burners	kW	Grilling Area WxD (mm)	Dimensions WxDxH (mm)	List Price	Optional Splashguard	Mobile Stands
L-24R/GS	5	22kW 3/4"	534 x 610	610 x 838 x 457	£3,668	£334	L24ST - £631
L-30R/GS	6	27.7kW 3/4"	686 x 610	762 x 838 x 457	£4,370	£340	L30ST - £660
L-36R/GS	8	35kW 3/4"	838 x 610	915 x 838 x 457	£4,765	£345	L36ST - £694
L-48R/GS	11	48kW 3/4"	1143 x 610	1219 x 838 x 457	£5,751	£371	L48ST - £795
L-60R/GS	14	61.53kW 3/4"	1448 x 610	1524 x 838 x 1066	£6,865	£400	L60ST - £895

GV Radiant Gas Chargrill - with water



All Stainless Steel construction, dismantles for easy cleaning

FEATURES

- Powerful radiant heat exchangers gives high performance
- Manual fill removable water tray
- Piezo ignition
- Variable flame setting - fitted with spill proof pilot

PRICE FREEZE!

OPTIONS

- Mobile stand with undershelf - **£635**

Model	Dimensions	Cooking Area	KW	List Price
GV407	420w 700d 440h	390 x 470	11 - 3/4"	£1,834
GV409	420w 900d 440h	390 x 670	13 - 3/4"	£1,990

GV Radiant Gas Chargrill - with water



All Stainless Steel construction, dismantles for easy cleaning

FEATURES

- 2 cooking zones are individually controlled
- Powerful radiant heat exchangers gives high performance
- Manual fill removable water tray
- Piezo ignition
- Variable flame setting - fitted with spill proof pilot
- GV855 + GV870 have 1 full width water drawer

OPTIONS

- Mobile stand with undershelf - **£635**

Model	Dimensions	Cooking Area	KW	List Price
GV855	800w 550d 315h	2 x 390 x 410	13.8 - 1/2"	£1,990
GV807	800w 700d 440h	2 x 390 x 470	21 - 3/4"	£2,963
GV809	800w 900d 440h	2 x 390 x 670	26 - 3/4"	£3,270

GV Radiant Gas Chargrill - with water



All Stainless Steel construction, dismantles for easy cleaning

FEATURES

- 3 cooking zones are individually controlled
- Powerful radiant heat exchangers gives high performance
- Manual fill removable water tray
- Piezo ignition
- Variable flame setting - fitted with spill proof pilot
- GV1255 + GV1270 have 1 full width water drawer

OPTIONS

- Mobile stand with undershelf - **£635**

Model	Dimensions	Cooking Area	KW	List Price
GV1207	1195w 700d 440h	3 x 390 x 470	31.5 - 3/4"	£3,990
GV1209	1195w 900d 440h	3 x 390 x 670	39 - 3/4"	£4,465

PRICE FREEZE!



Powerful Chargrills that are perfect for chicken, fish, steak and more...

FEATURES

- Powerful vented radiant heat exchangers give high performance heat of 380-400°C
- 4 height position settings on cooking deck, 2 on twin chargrill, 3 on triple chargrill
- Manual fill removable water tray - gives humidity
- Piezo ignition
- Twin gas controls on twin deck, 3 gas controls on triple deck
- Fitted with pilot
- All S/S construction, dismantles for easy cleaning



GVC Single Deck

Model	Dimensions	Cooking Area	KW	List Price
GV409C	420w 900d 440h	390 x 670	13 - 3/4"	£2,115

OPTIONS

- STGVC40 Mobile stand - **£510**



GVC Twin Deck

Model	Dimensions	Cooking Area	KW	List Price
GV809C	800w 900d 440h	2 x 390 x 670	26 - 3/4"	£3,684

OPTIONS

- STGVC80 Mobile stand - **£635**

GVC Triple Deck Gas Chargrill

Model	Dimensions	Cooking Area	KW	List Price
GV1209C	1195w 900d 440h	3 x 390 x 670	39 - 3/4"	£5,051

OPTIONS

- STGVC120 Mobile stand - **£820**



...with perfect results every time!



GV Radiant Electric Chargrill - with water

FEATURES

- High performance power elements are situated directly under the cooking bars
- Manual fill removable water tray
- Element cooking deck tilts upwards for easy cleaning
- Adjustable thermostat
- All stainless steel construction, dismantles for easy cleaning

PRICE FREEZE!

OPTIONS

- Mobile stand with undershelf - **£635**

Model	Dimensions	Cooking Area	KW	List Price
GV470ELM	420w 700d 315h	390 x 530	5.2 - 230v	£1,844
GV409EL	420w 900d 440h	390 x 730	7.8 - 415v	£2,364

GV Radiant Electric Chargrill - with water

FEATURES

- High performance power elements are situated directly under the cooking bars
- Manual fill removable water tray
- Element cooking deck tilts upwards for easy cleaning
- Adjustable thermostat
- All stainless steel construction, dismantles for easy cleaning

OPTIONS

- Mobile stand with undershelf - **£635**

Model	Dimensions	Cooking Area	KW	List Price
GV870EL	800w 700d 315h	2 x 390 x 530	10.4 - 415v	£2,873
GV1270EL	1195w 700d 315h	3 x 390 x 530	15.6 - 415v	£3,965
GV809EL	800w 900d 440h	2 x 390 x 730	15.6 - 415v	£3,906



GV Radiant Electric Chargrill - with water

FEATURES

- High performance power elements are situated directly under the cooking bars
- Plumbed in water tray
- Element cooking deck tilts upwards for easy cleaning
- Adjustable thermostat
- All stainless steel construction, dismantles for easy cleaning

Model	Dimensions	Cooking Area	KW	List Price
GV817EL	800w 700d 850h	2 x 390 x 530	10.4 - 415v	£4,070
GV1217EL	1195w 700d 315h	3 x 390 x 530	15.6 - 415v	£5,665
GV819EL	800w 900d 850h	2 x 390 x 730	15.6 - 415v	£4,373



GET GRILLING NOW IT'S EASY!



Overgrill is a great new concept developed by Arris who invented the original Grill Vapour and can be supplied counter top or floor standing.

By cooking with heat from above and beneath, the food cooks in half the usual time of conventional grills and gives outstanding results thanks to the humidifying water tray standard to all Grill Vapours.

There's no need to turn the food either and with fewer checks on cooking, thanks to the core probe, less energy is used and food weight loss is reduced.

Fitted with manual water fill tray with the option of having a plumbed in version.

You can use both the top and bottom elements at the same time or select top or bottom element only. You can programme up to 10 pre-set recipes.

The height of the elements can be adjusted to the depth of the item being cooked.



Model	Dimensions	Grilling Area	KW	List Price
GE509EL-Top	500w 900d 465h	470 x 530	7.2 - 415v	£5,990
GE509EL	500w 900d 960h	470 x 530	7.2 - 415v	£6,355

OPTIONS

- Core probe - **£325**

FAST & EFFICIENT

15 Burgers



2½ Mins

Rare T Bone Steak



8 in 5 Mins

1.2kg Chicken



4 in 30 Mins

GIORIK RIBOX - Low temperature cooking and holding systems

RIBOX - Counter top units

FEATURES

- Choice of 3 x 1/1gn or 5 x 1/1gn - up to 65mm deep, (not included)
- Radiant heating elements are built into the side walls - this heating method prevents food from drying out
- Electronic controls keep accurate temperature control
- Temperature range can be set between 60 - 90°C - can also be used for slow cooking
- Fitted with core cooking probe - cooks/reheats food to preset temperature
- DeltaT cooking option with core probe
- Completely insulated cavity provide maximum energy efficiency
- Recessed side handles allow easy moving of appliance
- Adjustable steam vent in door allows humidity to be controlled depending on product being stored
- Stainless steel construction throughout with radiused internal corners - easy to clean and durable
- Can be stacked



3 tray



5 tray

OPTIONS

- Smoker kit - **£485**

Model - Electric	Dimensions	Power	List Price
GM0311E - 3 x 1/1 GN	450w 630d 420h	0.7kw - 230v	£1,830
GM0511E - 5 x 1/1 GN	450w 630d 570h	1.0kw - 230v	£2,190

RIBOX - Regen Slow Cooking Ovens

FEATURES

- Hold 5 or 10 x 1/1gn container or 600 x 400mm containers at 75mm shelf centres
- Fan assisted heating means faster heat up time and even heat distribution
- Cooking fan automatically reverses - giving even cooking/reheating, no need to turn trays round
- Easy to use manual controls or programmable digital controls
- Fitted with timer 0 - 120 minutes
- Thermostatically controlled Temperature range 140 - 160°C
- All stainless steel construction - with removable ovens racks and radiused corners for easy cleaning
- Ovens can be stacked - please ring office for details

OPTIONS

- Smoker kit - **£485**
- Stacking kit - **£395**

Roll-in models available - please ring the office for details



Model - Manual Control	Dimensions	Power	List Price
GR0511M - 5 tray	820w 750d 730h	6.3kw - 230v	£2,671
GR1011M - 10 tray	820w 750d 1110h	12.6kw - 415v	£3,297

Stand with tray slide	List Price
TSR0500	£562
TSR1000	£562

Model Programmable Controls	Dimensions	Power	List Price
GR0511P - 5 tray	820w 750d 730h	6.3kw - 230v	£3,169
GR1011P - 10 tray	820w 750d 1110h	12.6kw - 415v	£3,975

Stand with tray slide	List Price
TSR0500	£562
TSR1000	£562

Hi-Lite Range - advanced technology enhanced with new features.



SH Model



ST Model

Manual Control

Model	Dimensions	Cooking Area	KW	List Price
SH20	400w 545d 515h	390 x 300	3 - 13 amp	£1,475
SH30	570w 580d 520h	560 x 360	4.5kw 415 or 230 volt	£1,965
SHF30	570w 530d 520h	560 x 360	4.5kw 415 or 230 volt	£1,645

Touchscreen Control

Model	Dimensions	Cooking Area	KW	List Price
ST30	570w 580d 520h	560 x 360	4.5kw 415 or 230 volt	£2,315
ST40	735w 580d 520h	725 x 360	6kw 415 or 230 volt	£2,830

Cook and Hold,
Auto Start +
Programmable
Controls
on ST Models

MANUFACTURE AND WORKING FEATURES

CONTROL PANEL for ST Models

- 1 On/Off buttons
- 2 Cook/Hold cycle start/stop
- 3 Selector for time cooking mode or for indefinite hold mode
- 4 Set cooking time and select hold temperature mode (choice of 8 settings, 40 - 70°C)
- 5 Programme selector button for pre-set recipe (2 phases of cooking option)
- 6 Heating elements selector mode

• **ST Models - DISH DETECTION FUNCTION:** Heating elements are started as soon as the dish touches the bar on the back grid and as soon as the dish is removed the heating element stops. The operator can start or stop the grill at any time, change the element selection or adjust cooking time using the control panel.

Features

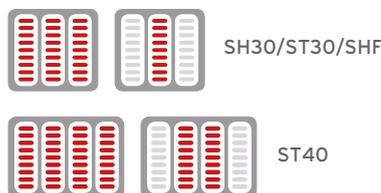
- Energy saving - can save up to 79% compared to conventional electric grills
- Heats up in just 8 seconds, so you can switch on as you use it
- ST Models have easy wipe glass finished touch screen programmable controls
- SHF and SH Models have push button and rotary knob controls
- Easy to clean and maintain
- Supplied with wall bracket
- Adjustable head can cook as close as 25mm - on SH and ST models
- SHF has fixed head with 2 shelf positions

• **ST Models Only - HOLD:** Elements work intermittently so that a cooked dish can maintain its temperature keeping the food at between 40° - 70° C. The hold facility continues until it is switched off by the operator.

HEATING ELEMENTS

The heating elements can be operated independently.

In the maximum heat mode, an electronic probe sets alternate activation of central heating elements, thus ensuring cooking uniformity and avoiding overheating



Unika 700 line - Pasta Boilers 2/3 gn



FEATURES

- Single or twin tank
- Water inlet tap - mains fed
- Floor drain required
- 316 stainless steel pressed tank - 26Ltr capacity
- High output of pasta/noodles
- Fitted with basket drain-off plate

PRICE FREEZE!

OPTIONS

- Castors - **£120**

Basket combinations



£200 £130 £200 £324 £262 £262

Basket combinations - per tank (Prices when purchased with machine)

Models - 700 Line	Dimensions	Power	List Price
CPE726 - Single tank	400w 700d 860h	5.5kw - 230v	£2,242
CPG726 - Single tank	400w 700d 860h	10kw - Gas	£2,268
CPE746 - Twin tank	800w 700d 860h	11kw - 415v	£3,519
CPG746 - Twin tank	800w 700d 860h	20kw - Gas	£3,689

Unika 900 line - Pasta Boilers 1/1 gn

FEATURES

- Single or twin tank
- Water inlet tap - mains fed
- Floor drain required
- 316 stainless steel pressed tank - 40Ltr capacity
- High output of pasta/noodles
- Fitted with basket drain-off plate

OPTIONS

- Castors - **£120**

Basket combinations



£300 £200 £260 £300 £362 £424

Basket combinations - per tank (Prices when purchased with machine)

Models - 900 Line	Dimensions	Power	List Price
CPE926 - Single tank	400w 900d 860h	8.3kw - 415v	£2,321
CPG926 - Single tank	400w 900d 860h	15kw - Gas	£2,491
CPE946 - Twin tank	800w 900d 860h	16.6kw - 415v	£3,869
CPG946 - Twin tank	800w 900d 860h	30kw - Gas	£4,118





PRICE FREEZE!

Electronic control version

High Performance Electric Fryers - 700 Series

FEATURES

- High powered single or twin tank fryers for fast heat recovery and output
- Mechanical or electronic control
- Electronic control has accurate temperature control (+1/-1°C) reducing power and increasing output
- Electronic control version are fitted with fat melting system increasing oil life
- Constructed out of 304 stainless steel
- Electric fryers have tilting element - allows easy cleaning of fry tank

- Fitted with one oil drainer tank
- Supplied with lid and crumb tray
- Large cool zone - increases oil life
- On twin tank fryers, one tank is supplied with one large basket and the other with 2 half size baskets (not Model 7207s')

OPTIONS

- Castors - **£120**

Electric Fryers - Mechanical control	Dimensions	Power	List Price
FE7117 - Single tank - 17 Ltr	400w 700d 860h	16.5kw - 415v	£1,990
FE7207 - Twin tank - 8+8 Ltr	400w 700d 860h	14kw - 415v	£2,580
FE7215 - Twin tank - 15+15 Ltr	600w 700d 860h	20.5kw - 415v	£2,795
FE7217 - Twin tank - 17+17 Ltr	800w 700d 860h	33kw - 415v	£3,420

Electric Fryers - Electronic control	Dimensions	Power	List Price
FE7117M - Single tank - 17 Ltr	400w 700d 860h	16.5kw - 415v	£2,295
FE7207M - Twin tank - 8+8 Ltr	400w 700d 860h	14kw - 415v	£2,990
FE7215M - Twin tank - 15+15 Ltr	600w 700d 860h	20.5kw - 415v	£2,995
FE7217M - Twin tank - 17+17 Ltr	800w 700d 860h	33kw - 415v	£3,880

Bake Off Convection Oven 3 or 4 tray capacity - manual or digital controls



Model shown with digital controls



Model shown with analogue controls

Easy Air Convection Ovens

FEATURES

- 3 or 4 trays of 600 x 400mm or 1/1gn at 75mm centres (Shelves not supplied)
- Easy to use analogue controls or digital programmables controls
- Humidity control and 2 speed fan on digital versions with 3 phases of cooking and 99 menu settings
- Fan motor fitted with automatic reverser for even cooking - 2 fans fitted on X models
- All Stainless steel construction
- Fitted with timer 1' - 120' or continuous
- Temperature range 50° - 270°C
- Stylish smoked glass cool touch door - prevents operator burns
- Removable oven rack
- Fitted with interior light
- Models fitted with humidity control must be fitted with a water treatment system



1/1gn or 600 x 400mm

OPTIONS

- Shelf (400mm x 600mm) - **£35**
- Shelf 1/1gn - **£27**

Model - Analogue	Dimensions	Electric kw	List Price	Stand with tray side	List Price
MR31EU - 3 Tray	770w 740d 600h	3kw - 230v	£1,460	TSP0500	£580
MR4X - 4 Tray	770w 740d 650h	6.6kw - 230v	£1,840	TSP0500	£580

Model - Digital	Dimensions	Gas kw	List Price	Stand with tray side	List Price
MDR321EU - 3 Tray	770w 740d 600h	3kw - 230v	£1,845	TSP0500	£580
MDR42X - 4 Tray	770w 740d 650h	6.6kw - 230v	£2,235	TSP0500	£580

Convection Oven 5 or 10 tray capacity - manual controls



5 Tray

10 Tray

1/1gn or 600 x 400mm

Easy Air Convection Ovens

FEATURES

- 5 or 10 trays of 600 x 400mm or 1/1gn at 75mm centres (shelves not supplied)
- Easy to use analogue controls
- 2 speed fan with humidity on EME52 and EME102X
- Fan motor fitted with automatic reverser for even cooking
- All Stainless steel construction
- Fitted with timer 1' - 120' or continuous
- Temperature range 50° - 270°C
- Cool touch outer glass door panel - internal glass panel opens for easy cleaning
- Removable oven rack
- Fitted with interior light

OPTIONS

- Shelf (400mm x 600mm) - **£35**
- Shelf 1/1gn - **£27**
- Stacking kit for electric ovens - **£320**
- Models can be supplied with 2 speed fan and humidifier see website for details

Model	Dimensions	Electric kw	List Price
EME5 - 5 Tray	870w 790d 660h	6.3kw - 230v	£2,500
EME52 - 5 Tray	870w 790d 1080h	6.3kw - 230v	£2,695
EME102 - 10 Tray	870w 790d 1080h	12.6kw - 415v	£3,725
EME102X - 10 Tray	870w 790d 1080h	17.3kw - 415v	£4,235

Stand with tray slide	List Price
TSP0500	£580
TSP1000	£580
TSP1000	£580
TSP1000	£580

Model	Dimensions	Gas kw	List Price
EMG5 - 5 Tray	870w 790d 660h	9.5kw - 230v	£4,140
EMG10 - 10 Tray	870w 790d 1080h	19kw - 230v	£4,890

Stand with tray slide	List Price
TSP0500	£580
TSP1000	£580

These slimline Giorik ovens are ideal for kitchens with limited floorspace. State of the art touch screen controls, in-built wash system, core cooking probe and automatic reversing fan make these ovens very flexible and they look great - making them ideal for 'on view cooking'.

GIORIK KOMPATTO Slimline combi ovens - medium/heavy duty use

FEATURES

- Fitted with touch screen controls - can store up to 99 programmes - with push button encoder
- Touch screen controls allow each cooking program to have 9 cooking phases
- Multi shelf timed cooking programme - allows each shelf to have it's own time setting
- Cooking modes - Hot air Convection 50 - 300°C, Steaming, Hot air convection + steam
- Meteo steam system - allows accurate cooking chamber humidity control
- In-built liquid wash system with a choice of 3 washing cycles - soft, normal and hard
- 6 speed cooking fan with automatic fan reverser - giving even cooking
- Can be fitted with multi point core probe as standard - with Delta T cooking option (must be ordered with oven)
- Motorised steam vent allows quick exhaust of humidity from cooking chamber
- Inner door glass panel opens for easy cleaning
- Fast oven 'cool down' feature
- High grade 304 stainless steel interior and exterior with radiused corners for ease of cleaning and removable oven racks
- 12 volt halogen Interior light - switches off after 30 seconds (saves energy)
- Shelves supplied as an option
- Fitted with USB port for quick software upgrades
- Fitted with height adjustable legs
- Must be fitted with a water treatment system

OPTIONS

- Self condensing extraction hood with carbon filter (electric models only) - **£2,560**
- Hand spray - **£150**
- Stacking kit - **£675**
- 1/1gn shelf - **£27**
- Grilling tray - **£135**
- Core probe - **£212**

Control panel



WITH WASH SYSTEM



Model - Electric	Dimensions	Power	List Price	Stand with tray slide	List Price
KT061-W 6 x 1/1 GN	519w 803d 770h	7kw - 230v	£5,400	TK1	£869
KT101-W 10 x 1/1 GN	519w 803d 1010h	14kw - 415v	£6,760	TK1	£869

Only 519mm wide



Liquid wash system



6 speed auto reversing fan - ideal for bakery



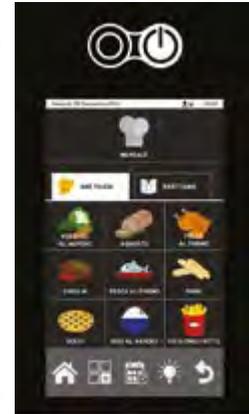
Multi point core probe

This new range of medium duty Easy Air Combination Ovens are a high quality oven manufactured specifically for Gastronomy and Convection cooking. Fitted with 5" touch screen programmable controls and inbuilt automatic washing system they make cooking simple and easy every time.

Easy Air Combi Ovens

NEW PRODUCT

WITH WASH SYSTEM



Easy to use programmable 5" touch screen controls

4 modes of cooking

- steam only
- hot air
- hot air + steam
- convection with humidity



1/1gn or 600 x 400mm

Medium Duty Electric Combi Oven - 5 or 10 tray capacity - touchscreen controls

FEATURES

- 5 or 10 trays of 600 x 400mm or 1/1gn at 75mm centres (Shelves not supplied)
- 5" easy to use touchscreen programmable controls - with one-touch menu setting, multi level tray timers and 99 programmable menus with 9 phases of cooking
- Fitted with in-built automatic wash system with 3 choices of wash cycle - light, medium or heavy wash (detergent liquid wash)
- 3 speed fan motor fitted with automatic reverser for even cooking
- Fitted with core probe with Delta T cooking
- All stainless steel construction
- Fitted with timer 1' - 120' or continuous
- Temperature range 50° - 270°C
- Cool touch outer glass door panel - internal glass panel opens for easy cleaning
- Removable oven rack
- Fitted with LED interior light
- Must be fitted with a water treatment system



Liquid wash system - fitted as standard

OPTIONS

- Shelf (400mm x 600mm) - **£35**
- Shelf 1/1gn - **£27**
- 8 bird chicken rack - **£75**
- Stacking kit for electric ovens only - **£POA**
- Hand Shower - **£150**
- Condense extraction canopy with carbon filter - **£2,275**
- Water treatment system - **£355**

Model - Electric	Dimensions	Power	List Price	Stand with tray slide	List Price
ETE523-W - 5 Tray 5x2/3gn	600w 700d 660h	3.3kw - 230v	£3,880	Not Available	-
ETE5-W - 5 Tray	870w 750d 660h	6.3kw - 230v	£4,160	TSP0500	£580
ETE10X-W - 10 Tray	870w 730d 980h	17.3kw - 415v	£5,990	TSP1000	£580

PALUX 953520 PRESSURE STEAMER



This is the fastest PALUX Pressure Steamer ever made

This Palux Pressure steamer is Ideal in both A-La Carte restaruants as well as volume operations. It reduces cooking times by up to 70%, retains colour, vitamins and minerals, during the steaming process, resulting in healthy full flavoured foods. Pressure steamers can blanch, poach, pasteurise, regenerate as well as steam.



COOKING
TIMES REDUCED
BY UP TO
50%

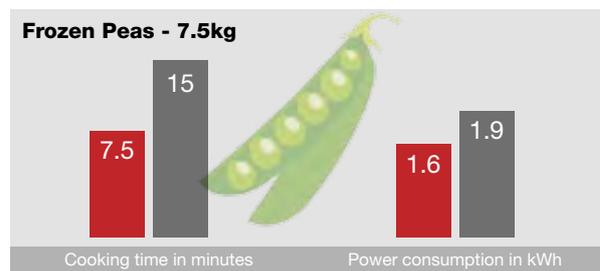
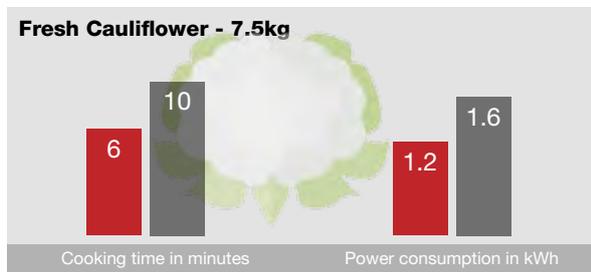
FEATURES

- Capacity - 3 trays 1/1gn 65mm deep
- Cook on demand - due to fast cooking times food can be cooked when ordered which helps to reduces food waste
- Energy saving - 16kw power but with high output - up to 560 portions of veg/hour - 150 grams in weight
- Controls - Programmable controls and Manual use - up to 99 programs can be stored with 3 phases of cooking in each program
- LED Displays - shows temperature, time and pressure
- Precise entering of temperature from 50 - 119°C
- Low temperature from 50 - 97°C at zero pressure makes it ideal for cooking delicate products such as fish etc
- Pressure cooking up to 1 bar from 97 - 119°C
- AQA - automatic quantity adjustment for automatic setting of the cooking time to the quantity of food
- Integrated heat recovery - by using exhaust and condensate
- Core temperature sensor for perfect cooking results - ideal for Sous Vide
- Pre-selection of time - up to 24 hours in advance allows automatic switching on/off and overnight cooking
- Integrated water softener - with automatic water hardness adjustment preserves the durability of the pressure steamer
- Double walled heavy duty door with secure door lock
- Supplied with Air vent funnel and Condensate drainage hose
- Can be supplied with optional stand, pressure reducer with gauge.

Model - All Electric	Dimensions	Power	List Price	Stand with tray slide	List Price
952520 - 3 x 1/1gn	630w 855d 756h	16kw - 415v	£POA	959391	£POA

Comparisons between the PALUX Pressure Steamer and the Combi Steamer

■ Palux Pressure Steamer ■ Combi Steamer 6 x 1/1



This Palux Maxi oven will hold 1/1gn racks either loaded portrait or landscape, it will hold the Euronorm bakery tray 600 x 400mm, it will hold the Maxi tray 530 x 570mm or cooking can be done on an open 2/1gn wire shelf (not containers). These ovens whilst having enormous capacity still have a small footprint increasing capacity in your kitchen without losing valuable space.

PALUX 'MAXI' BASIC RANGE Electric combi (touch screen controls)



**14 x 1/1gn
or
7 x 2/1gn**
For model 611

**22 x 1/1gn
or
11 x 2/1gn**
For model 1011



Hand shower included

FEATURES

- Oven will accept a choice of shelves - 1/1gn, 2/1gn, 600 x 400mm Euronorm and Maxitray - 530 x 570mm
- Fitted with touch screen programmable controls with recipe cookbook included
- 3 phases of cooking available
- Fitted with automatic powder wash system with a choice of 5 wash cycles
- Cooking modes - Hot air Convection 30 - 250°C, Steaming 30 - 130°C gentle - active or timed, Hot air convection + steam, Regeneration 30 - 250°C
- PrimaClima control - active humidification and dehumidification of the cooking chamber
- Temp-active control - preheating and cooling of the oven, with fast oven cool down option
- E/2 energy saving - allows you to reduce the power being used by 50%, ideal if you are only cooking 1 rack of food
- 5 speed cooking fan with automatic fan reverser - giving even cooking
- Fitted with multi point core probe as standard
- Fitted with 1 minute to 24 hour timer - with pre selection of start or end time on cooking cycles
- 3 ply safety glass door and front of oven reduces heat loss, reducing energy consumption
- High grade 304 stainless steel interior and exterior with radiused corners for easy cleaning and removable oven racks
- 12 volt halogen Interior light
- Shelves supplied as an option
- Fitted with USB port for quick software upgrades
- Must be fitted with a water treatment system

OPTIONS

- Integrated condense canopy - **£3,650**
- Stacking kit - **£POA**

Model - All Electric	Dimensions	Power	List Price	Stand with tray slide	List Price
PA611BQL-W - 7 rack	980w 795d 840h	11kw - 415v	£8,240	PAST611QL	£995
PA1011BQL-W - 11 rack	980w 795d 1120h	17.5kw - 415v	£11,260	PAST1011QL	£995



5 speed auto reversing fan - ideal for bakery



Powder wash system included



Multi point core probe

These German manufactured Debag "Helios" Heavy duty bakery deck ovens are ideal for Cooking bread and other bakery products on a stone slab as in the traditional methods, and can be stacked with other ovens of differing oven chamber heights allowing more flexibility.

HELIOS HEAVY DUTY ELECTRIC BAKERY DECK OVENS

WITH
STEAM
GENERATOR



Electronic controls



Nostalgic with manual controls

OPTIONS

- Programmable controls (per oven) - **£195**
- 200mm high oven (per oven) - **£430**
- 250mm high extraction canopy with steam condenser - **£2140**
- Nostalgic black finish - **£POA**

FEATURES

- Heavy duty bakery oven fitted with stone slab floor and integrated steam generator
- Choice of 4 oven sizes
- Fitted with manual controls as standard but with optional electronic programmable controls
- Stainless steel exterior finish as standard, optional Black nostalgic finish with brass knobs - please ring for quote on the 4060 and 8060 ovens
- Capacity; will take 400 x 600mm trays per oven - can be stacked up to 5 ovens tall
- Standard internal oven height is 160mm but as an option you can have a 200mm oven height - these can be mixed and matched to suit your baking requirements (see accessories) overall oven heights will increase accordingly
- Fitted with controlled internal steam generator to each individual oven
- Supplied with stone slab floor as standard - steel floor can be supplied as an option
- Glass door slides upwards and inwards - reduces risk of burns to the operator
- Independently controlled top and bottom heating elements
- Choice of open stand with tray supports or proofer base
- Can be supplied with integrated extract canopy with inbuilt steam condenser
- These deck ovens can be supplied in combination block using the Dila Convection ovens - please ring office for further information

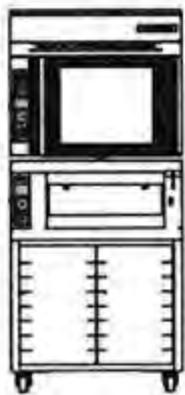
Model - All Electric	Dimensions Per Oven	Power Per Oven	1 Deck	2 Deck	3 Deck	4 Deck	5 Deck
4060 - 1 x Tray	920w 1040d 426/466h	4.2kw - 415v	£2,900	£5,860	£8,725	£11,515	£14,340
6080 - 2 x Tray	1125w 1200d 426h/466h	7kw - 415v	£3,900	£7,600	£11,245	£14,845	£18,490
8060 - 2 x Tray	920w 1400d 426h/466h	6.8kw - 415v	£3,550	£6,900	£10,220	£13,495	£16,800
80120 - 4 x Tray	1530w 1400d 426h/466h	9.9kw - 415v	£4,590	£8,580	£12,575	£16,565	£20,555

When stacking decks each additional deck is 310/350mm high

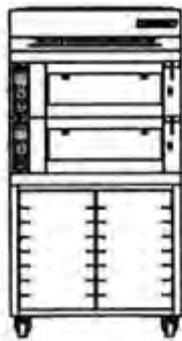


The HELIOS 4060 Oven can be integrated with DILA 5 Rack Bakery Convection Oven to make a complete, flexible bakery cooking suite. It can be supplied as per the image to the left or with a proofer cabinet underneath and can be fitted with two HELIOS Deck Ovens to suit. The DILA Convection Oven can be fitted with an automatic wash system - allowing a range of products to be cooked whilst reducing cleaning times and labour costs.

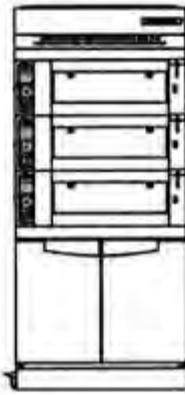
Please ring the office for prices on our large range of base cabinets and proofer options.



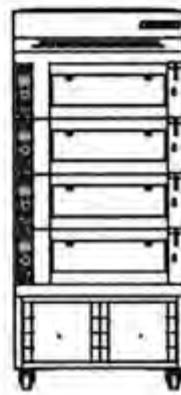
Dila 5 - HELIOS 4060
with lower frame



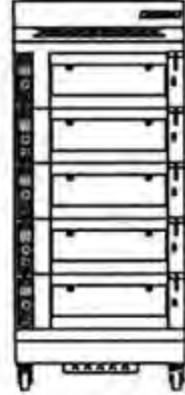
2 x HELIOS 4060
with lower frame



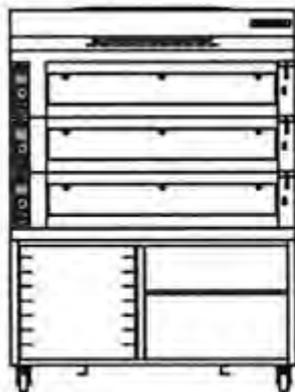
3 x HELIOS 4060
with proofer



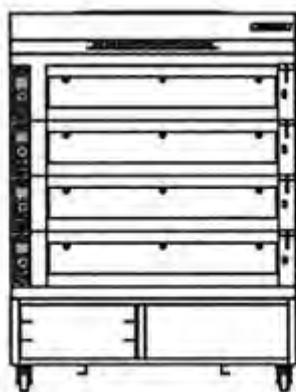
4 x HELIOS 8060
with base frame



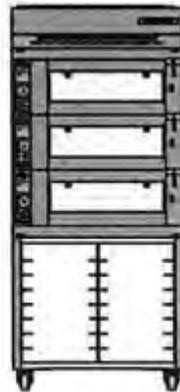
5 x HELIOS 8060
with lower frame



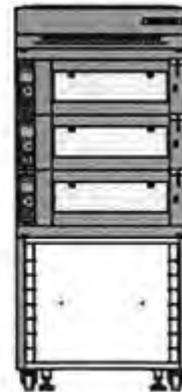
3 x HELIOS 80120
with lower frame



4 x HELIOS 80120
with lower frame



3 x HELIOS 4060
with lower frame



3 x HELIOS 8060
with lower frame

DILA HEAVY DUTY ELECTRIC BAKERY CONVECTION OVENS (WITH HUMIDITY)



Stacked Model



Stacked Pass Thru Model

IDEAL FOR RETAIL USE

PASS THRU OPTION

SEE THRU OPTION

OPTIONS

- Smart Bake software - **£365** (per oven)
- Automatic wash system **£790** (per oven)
- Extraction canopy with steam condenser - **£1800**
- Trolley loading system for fast loading/unloading - **£POA**
- 2 Speed fan - **£POA**

FEATURES

- Capacity - 5 or 10 x 400 x 600mm trays
- Can be supplied with a solid back, a glass panel to the back or as a pass thru with glass doors to both sides - Please ring for Glass Back and Pass Thru' prices
- Humidity - variable humidity setting control
- Controls - Fitted with Programmable digital controls with 12 phases of cooking cycles - 99 menu settings
- Easy clean - Inner door panel opens and internal oven has easy clean stainless steel mirror finish
- Automatic inbuilt wash system option - no manual cleaning of oven, wash cycle can take between 35 to 87 minutes depending on cycle chosen and it uses a non hazardous biodegradable liquid detergent. Low water consumption 9 to 18 litres depending on cycle chosen
- Brushed Stainless steel finish
- Operator can adjust the power setting by the push of a button, depending on whether full, half or quarter load is required - helping to reduce energy consumption
- Soft close - automatic door opening at the end of the cooking cycle with self closing mode
- LED lighting gives bright product illumination with reduced energy consumption
- Oven networking via Fillalnet - allows online programming and service diagnosis
- Integrated extraction canopy with steam condenser can be fitted as an option
- Triple pane smoked finish glass door with large visual product viewing and reduces heat loss
- Smartbake option- automatically adjust the power of the oven depending on how many trays are loaded - saves energy consumption

Model - All Electric	Dimensions	Power	List Price Solid Back
DILA 5 - 5 x Tray	915w 965d 570h	9.5kw - 415v	£7,225
DILA 10 - 10 x Tray	915w 965d 1010h	15.7kw - 415v	£9,260
DILA 5+5 - 5+5 x Tray	915w 965d 1140h	2 x 9.5kw - 415v	£14,665
DILA 10+5 - 10+5 x Tray	915w 965d 1580h	1 x 9.5 + 15.7kw - 415v	£16,145

• When oven is fitted with a wash system it requires integration into a base frame or intermediate rack - **£POA**

GALA 40 ELECTRIC CONVECTION OVEN WITH IN-BUILT EXTRACTION

IDEAL FOR
CONVENIENCE
STORES



FEATURES

- Heavy duty convection oven
- Capacity - 5 x 400 x 600mm bakery trays at 100mm centres
- Humidity - variable humidity setting control - unit can be plumbed in or fitted with a manual fill tank if no water supply nearby as an option
- Large powerful fan with automatic fan reverser to give even cook results - auto stop when door is opened
- Controls - Fitted with Manual controls as standard or Programmable digital controls as an option
- Easy clean - Inner door panel opens and internal oven has easy clean stainless steel mirror finish
- Oven networking via Fillalnet - allows online programming and service diagnosis
- Integrated extraction canopy with steam condenser is included
- Double pane smoked finish glass door gives an appealing finish with large visual product viewing and reduces heat loss
- Brushed Stainless steel finish

Model	Dimensions	Power	List Price
GALA40 - 5 x Tray	815w 952d 1000h	7.5kw - 415v	£6,695

OPTIONS FOR GALA

- Electronic programmable controls - **£195**
- Open stand with tray slides - **£850**
- Prover base unit - **£2600**

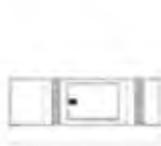
Stands and accessories for DILA Models - Please ring for prices



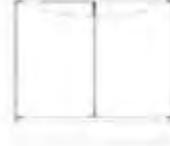
Mobile



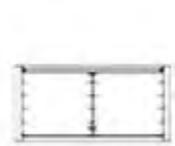
Enclosed



Base Frame
wash system



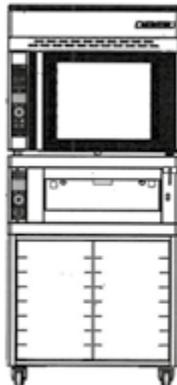
Proofer



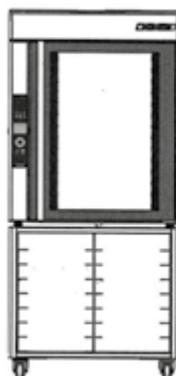
Intermediate
Rack



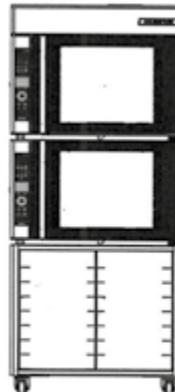
Dila 5
with intermediate frame
and proofer



Dila 5 + Helios 4060
with intermediate frame
and lower frame



Dila 10
with lower frame



Dila 5-5
with lower frame



Dila 10-5
with base frame

Heavy Duty Electric Bakery Convection Oven with Humidity

FEATURES

- Heavy duty construction for busy operators will give years of use
- Supplied with oven rack to hold 10 x 1/1gn or optional bakery rack can be supplied which will hold 8 x 600x400mm trays - confirm when ordering
- Electronic programmable controls for high temperature accuracy and quality cooking results
- Up to 28 menus can be stored
- In each cooking programme 2 phases of cooking can be selected - a 7 day weekly programme can be entered
- Fitted with push button humidity control
- Fitted with side mounted hand wash shower as standard
- Removable oven racks - enables easy cleaning of the cooking chamber
- All stainless steel construction for durability and easy cleaning
- Supplied with 4 oven shelves
- Must be fitted with a water treatment system



PROGRAMMABLE
DIGITAL
CONTROLS



OPTIONS

- 600 x 400mm Shelf Rack - **£270**
- Shelf (400mm x 600mm) - **£35**
- Shelf 1/1gn - **£27**
- 8 bird chicken rack - **£75**
- Water treatment system - **£355**
- Open stand with tray slides and void for softener - **£855**



Model	KW 240 or 415 volt	Dimensions WxDxH (mm)	List Price
ECO1002D	15kW 415v	960 x 910 x 1030	£4,830

P18S HearthBake Single Door Counter Top Deck Oven (2 decks)

FEATURES

- Each cooking chamber is 489w x 476d x 83mm high
- Corderite finish stone floor area 451 x 445mm
- Thermostatically controlled 149 - 343°C
- Fitted with ring timer
- Fitted with incloy heating elements to top and bottom of each oven
- Heavy duty construction making them ideal appliances for heavy use situations
- 38mm insulated oven chamber
- Exterior made of heavy gauge stainless steel with welded aluminised steel interior
- Ovens can be stacked 2 high
- Supplied with legs



Model	Cooking Area (mm)	kW	Dimensions WxDxH (mm)	List Price
P18S	451 x 455	3kW / 13amp	584 x 635 x 432	£2,200

P22S HearthBake Single Door Counter Top Deck Oven (2 decks)

FEATURES

- Each cooking chamber is 565w x 552d x 83mm high
- Cordierite finish stone floor area 527 x 527mm
- Thermostatically controlled 149 - 343°C
- Fitted with 15 minute ring timer
- Fitted with incloy heating elements to top and bottom of each oven
- Heavy duty construction making them ideal appliances for heavy use situations
- 38mm insulated oven chamber
- Exterior made of heavy gauge stainless steel with welded aluminised steel interior
- Ovens can be stacked 2 high
- Supplied with legs



Model	Cooking Area (mm)	kW	Dimensions WxDxH (mm)	List Price
P22S	527 x 527	3.6kW / 15amp	660 x 711 x 432	£2,590

P24S HearthBake Single Door Counter Top Deck Oven (1 deck)

FEATURES

- Cooking chamber is 565w x 552d x 190mm high
- Cordierite finish stone floor area 527 x 527mm
- Thermostatically controlled 149 - 343°C
- Fitted with 15 minute ring timer
- Fitted with incloy heating elements to top and bottom of each oven
- Heavy duty construction making them ideal appliances for heavy use situations
- 38mm insulated oven chamber
- Exterior made of heavy gauge stainless steel with welded aluminised steel interior
- Ovens can be stacked 2 high
- Supplied with legs



Model	Cooking Area (mm)	kW	Dimensions WxDxH (mm)	List Price
P24S	527 x 527	3.6kW / 15amp	660 x 711 x 432	£2,320

EP2828 Electric Pizza Oven - heavy duty

FEATURES

- Choice of single deck or twin deck
- Each cooking chamber is 711w x 711d x 113mm high
- Will hold 4 pizzas on each deck up to 14" in size
- Cordierite finish stone floor
- Thermostatically controlled 100 - 400°C each oven chamber is individually controlled
- Fitted with 15 minute ring timer
- Fitted with spring balanced door with glass viewing panel - opens upwards
- Fitted with interior lighting
- Fitted with incloy heating elements to top and bottom of each oven
- Heavy duty construction making them ideal appliances for heavy use situations
- 38mm insulated oven chamber
- Exterior made of heavy gauge stainless steel with welded aluminised steel interior
- Ovens can be stacked 2 high



Model	Chambers	kW	Dimensions WxDxH (mm)	List Price
EP-1-2828	1	4.5kW / 20amp	1067 x 845 x 370	£4,190
EP-2-2828	2	9kW / 230/415v	1067 x 845 x 737	£6,295

GP51 Gas Counter Top Deck Pizza Oven

FEATURES

- Twin deck oven
- Each cooking chamber is 525w x 667d x 127mm high
- Will hold 8 x 9" or 4 x 12" pizzas
- 1" thick finish Cordierite stone floor
- Oven temperature is controlled by a modulating thermostat for lower energy use and assured balanced heat
- Temperature range 149°C - 343°C
- Unique heat flow system for flexibility
- Fitted with spring balanced door with field reversible handle
- Supplied with 4" height adjustable legs
- Fitted with incloy heating elements to top and bottom of each oven
- Heavy duty construction making them ideal appliances for heavy use situations
- 38mm insulated oven chamber
- Exterior made of heavy gauge stainless steel with welded aluminised steel interior
- Slide out flame diverter
- Ovens can be stacked 2 high
- Can be supplied for LPG use



Model	Chambers	Gas	Dimensions WxDxH (mm)	List Price
GP51	2	11.72kW 3/4"	829 x 794 x 740	£5,960

GP61HP Gas Counter Top Deck Pizza Oven

FEATURES

- Twin deck oven
- Each cooking chamber is 752w x 667d x 127mm high
- Will hold 12 x 9" or 8 x 12" pizzas
- 1" thick finish Cordierite stone floor
- Oven temperature is controlled by a modulating thermostat for lower energy use and assured balanced heat
- Temperature range 149°C - 343°C
- Unique heat flow system for flexibility
- Fitted with spring balanced door with field reversible handle
- Supplied with 4" height adjustable legs
- Fitted with incloy heating elements to top and bottom of each oven
- Heavy duty construction making them ideal appliances for heavy use situations
- 38mm insulated oven chamber
- Heavy gauge stainless steel exterior with welded aluminised steel interior
- Slide out flame diverter
- Ovens can be stacked 2 high
- Can be supplied for LPG use



Model	Chambers	Gas	Dimensions WxDxH (mm)	List Price
GP61HP	2	17.58kW 3/4"	1057 x 794 x 740	£7,180

DP2 HearthBake Twin Door Counter Top Deck Oven (2 decks)

FEATURES

- Each cooking chamber is 565w x 552d x 190mm high
- Cordierite finish stone floor area 527 x 527mm
- Thermostatically controlled 149 - 343°C each oven is individually controlled
- Top and bottom heating elements independently controlled.
- Fitted with 15 minute ring timer
- Fitted with incloy heating elements to top and bottom of each oven
- Heavy duty construction making them ideal appliances for heavy use situations
- 38mm insulated oven chamber
- Exterior made of heavy gauge stainless steel with welded aluminised steel interior
- Ovens can be stacked 2 high
- Supplied with legs



Model	Cooking Area (mm)	kW	Dimensions WxDxH (mm)	List Price
DP2	527 x 527	5.1kW / 26amp	660 x 711 x 610	£4,500

P44S HearthBake Twin Door Counter Top Deck Oven (4 decks)

FEATURES

- Twin door oven with two cooking chambers per door
- Each cooking chamber is 565w x 552d x 83mm high
- Cordierite finish stone floor area 527 x 527mm
- Thermostatically controlled 149 - 343°C each oven is individually controlled
- Fitted with 15 minute ring timer
- Fitted with incloy heating elements to top and bottom of each oven
- Heavy duty construction making them ideal appliances for heavy use situations
- 38mm insulated oven chamber
- Exterior made of heavy gauge stainless steel with welded aluminised steel interior
- Ovens can be stacked 2 high
- Supplied with legs



Model	Cooking Area (mm)	kW	Dimensions WxDxH (mm)	List Price
P44S	527 x 527	7.2kW / 32amp	660 x 711 x 610	£4,695

P46S HearthBake Twin Door Counter Top Deck Oven (3 decks)

FEATURES

- Twin door oven with two cooking chambers to the top door
- Top Oven - Each cooking chamber is 565w x 552d x 83mm high
- Lower Oven - is 565w x 552d x 190mm high
- Cordierite finish stone floor area 527 x 527mm
- Thermostatically controlled 149 - 343°C each oven is individually controlled
- Fitted with 15 minute ring timer to top oven and 60 minute timer to bottom oven
- Fitted with incloy heating elements to top and bottom of each oven
- Heavy duty construction making them ideal appliances for heavy use situations
- 38mm insulated oven chamber
- Exterior made of heavy gauge stainless steel with welded aluminised steel interior
- Ovens can be stacked 2 high
- Supplied with legs



Model	Cooking Area (mm)	kW	Dimensions WxDxH (mm)	List Price
P46S	527 x 527	5.8kW / 26amp	660 x 711 x 610	£4,740

Retarder Provers Upright and Roll-In

FEATURES

- Will accept 600 x 400mm trays at 40mm centres - supplied with 20 trays slides as standard
- 80 shelf positions allows you to load varying depths of product at the same time
- Automatic electronic controls - temperature range -5/+30°C or -18/+35°C - can be used in either manual or automatic mode
- Fan assisted refrigeration system with automatic defrost and self re-evaaporation
- Proofing cycle by use of electric heaters and precise control of the relative humidity with humidity regulator
- Electronic controls have an inbuilt timer allowing you to set the unit to suit your operation
- 304 stainless steel interior and exterior
- Easy to clean - radiused internal corners with wash out drain and removable shelf racking
- 304 stainless steel interior and exterior
- Fitted with door lock
- User reversible hinged door
- Magnetic door seals - easily replaceable
- On Roll-In model, trolley is not supplied
- Operating ambient up to 40°C with 40% RH

OPTIONS

- Castors - **£120**
- Trolley options for Roll-In - **£POA**
- Extra tray runners (pair of) - **£45**

Model	Temp. °C	Tray Capacity 600 x 400mm	Dimensions WxDxH (mm)	List Price
KAF1N	-5/+35	20	620 x 815 x 2040	£5,200
KAF1B	-18/+35	20	620 x 815 x 2040	£5,500
KAF2N	-5/+35	40	820 x 1015 x 2040	£5,675
KAF2B	-18/+35	40	820 x 1015 x 2040	£6,140
KAFRI	-2/+35	Roll In Trolley	960 x 1400 x 2430	£8,900



Blast Chiller Freezers for Bakery Trays

FEATURES

- Capacity - Will accept 600 x 400mm trays at 40mm high
- Finish - Foodgrade 304 stainless steel interior and exterior
- Control panel with segment display and quick access keys for favourite recipes
- Cooling capacity (see table below) - in chill mode max of 90 minutes - in freeze mode max time of 240 minutes
- Fitted with core temperature probe - automatically senses the reached temperature and switches the unit over into a storage fridge/freezer
- Coated evaporator prevents corrosion
- Cleaning - Hinged fan cover panel for easy access to the evaporator and fans
- Radiused corners - allows easy cleaning of the cabinet interior
- Magnetic door seal - easily replaceable
- Operating ambient up to 40°C with 40% RH

OPTIONS

- Castors - **£120**
- Door operated foot pedal - **£280**
- Extra tray runners (pair of) - **£45**

Model	Trays	Chill/Freeze Kg	Dimensions WxDxH (mm)	List Price
DFS51M	6	20/12 Kg	745 x 720 x 900	£3,660
DFS101L	12	42/25 Kg	800 x 830 x 1850	£6,175
DFS171L	17	65/35 Kg	800 x 830 x 1990	£8,000



Upright Bakery Refrigerators and Freezers

FEATURES

- Will accept 20 x 600 x 400mm trays at 40mm centres - supplied with 20 trays slides as standard
- 80 shelf positions allows you to load varying depths of product simultaneously
- Automatic electronic controls - temperature range -2/+8 or -12/-24°C
- Fan assisted refrigeration system with automatic hotgas defrost and self re-evaporation
- Electronic controls have HACCP high temperature alarm and Hyper cold setting - allowing quick chilling
- 304 stainless steel interior and exterior
- Relative humidity can be set at 75% or 90%
- Easy to clean - radiused internal corners, with wash out drain on refrigerator models
- Removable shelf racking
- 304 stainless steel interior and exterior
- User reversible hinged door
- Self closing door with dwell at 90°
- Magnetic door seals - easily replaceable
- Supplied with castors as standard
- Operating ambient up to 40°C with 40% RH

OPTIONS

- Castors - **£120**
- Door operated foot pedal - **£280**
- Extra tray runners (pair of) - **£45**

Model	Temp. °C	Tray Capacity 600 x 400mm	Dimensions WxDxH (mm)	List Price
KFSD1N	-2/+8	20	620 x 800 x 2040	£3,155
KFSD1B	-12/-24	20	620 x 800 x 2040	£3,595
KFSE2N	-2/+8	40	820 x 1000 x 2040	£3,745
KFSE2B	-12/-24	40	820 x 1000 x 2040	£4,240



Bakery Counter Refrigerators / Retarder

FEATURES

- Will hold 7 trays x 600 x 400mm trays per door section at 40mm centres
- Worktop is supplied with splashback as standard, but can be supplied without splashback and can be supplied without a worktop if it is to be sited under an existing worktop.
- 304 Stainless steel construction to exterior (including back) and interior
- Temperature range -2/+8°C - with digital controlled thermostat
- Adjustable humidity to 75% or 90%
- Hyper cold function for very fast cooling
- Automatic defrost and re-evaporation of condensate
- High ambient use Maximum ambient temperature +43°C at 40% R.H
- Easy to clean - radiused internal corners
- with wash out drain and removable shelf racking
- Supplied with 7 trayslides per door door.
- Drain hole in base of counter allows easy wipe down
- Supplied with castors as standard
- Operating ambient up to 40°C with 40% RH



OPTIONS

- Extra tray runners (pair of) - **£45**

Model	Temp. °C	Tray Capacity 600 x 400mm	Dimensions WxDxH (mm)	List Price
KBS11A	-2/+8	7	1100 x 800 x 965	£2,700
KBS16A	-2/+8	14	1600 x 800 x 965	£3,360
KBS21M	-2/+8	21	2100 x 800 x 965	£3,990



The revolutionary Tunnel Stone is the only oven in the world to feature a refractory belt and is a patented design held by Italforni. This version gives pizzas the authentic stone cooked Italian flavour, whether used for deep pan or thin crust.

Tunnel Stone

Gas and electric conveyor ovens

Tunnel Stone Ovens have static heat sources up to 500°C, (rather than forced air), which ensures a crisp base without drying out the topping. In addition they have the benefit of individual temperature control of the top and bottom elements to guarantee perfect results every time.



The belt speed can be adjusted to suit the product and the controls are easy to use.

Available in three different sizes, the ovens can also be stacked if required.



ITALFORNI - CONVEYOR OVENS



Patented product

Why choose Tunnel Stone?

Energy efficient - these machines can greatly reduce energy consumption. They start on full power: when the temperature has been reached, the power consumption is automatically reduced by 50% whilst maintaining the required temperature.

Hygiene - the machines are easy to disassemble for cleaning.

Versatility - in addition to pizza, these ovens are true multi-purpose ovens, also cooking focaccia, bruschetta, crostini, tortillas, chicken wings and meat.

Mobility - oven is supplied with mobile stand as standard.

Stackable - ovens can be stacked two high.

Controls - ovens are fitted with accurate electronic controls that are also programmable. Controls adjust both temperature and speed of the conveyor to suit the product being cooked.

Model	Inside Dimensions Baking Chamber (cm)	Outside Dimensions (cm)	Conveyor Dimensions (cm)	Power Max. kw	Output per hour - 12" pizzas	Temp. °C	Weight Kg.	List Price
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TUNNEL STONE - ELECTRIC

TSA	50d 80w 11h	98d 165w 41h	45d 142w	9.5kw	54	500°C	125kg	£POA
TSB	67d 114w 11h	112d 206w 41h	63d 189w	21.5kw	136	500°C	140kg	£POA
TSC	87d 150w 11h	132d 242w 41h	83d 225w	35kw	238	500°C	220kg	£POA

TUNNEL STONE - GAS

TSGAS	85d 114w 11h	137d 211w 66h	45d 80w	40kw	238	450°C	400kg	£POA
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For pricing and further information on these models please call the office on 01455 559969

For our full product line please visit www.euro-catering.co.uk



THE BULL!

Italforni have created **The Bull**, a top of the range high performance oven with looks that speak for themselves. Made from the finest Italian high resistant steel and uniquely finished in shock and heat resistant stained glass which can be supplied in a range of colours to suit your needs, these machines make a superb centrepiece to any kitchen.



Ovens can be stacked 2 or 3 high

ITALFORNI - THE BULL PIZZA OVEN

Tempered Stained Glass Electric Pizza Ovens

FEATURES

- Made with high temperature resistant tempered stained glass with a choice of red or black finish, or customised to suit your requirement
- Choice of 4 external oven sizes available
- Ovens can be single deck, twin deck or triple deck
- Touch screen electronic digital controls with independently controlled top and bottom elements - 50-500°C temperature range
- Programmable controls will store 9 programmes
- Digital temperature read out for top and bottom heating elements
- Counter balanced, heavy duty doors
- Energy loss - high quality insulation and tempered glass can save up to 25% compared to standard ovens
- Energy efficiency - average consumption

per hour is 6.5kw

- Fitted with motorised extraction canopy
- Refractory brick base sides and top - guarantees constant temperature in the oven even during busy periods
- Oven lighting can be switched on and off to save energy
- Steam exhaust vent - for rapid humidity removal
- All ovens are 415v (3 phase)

OPTIONS ON ALL MODELS

- Open base
- Heated base
- Steam generator kit
- Recirculating extractor hood with in-built carbon filters and steam dampers



Technology at your fingertips

9 programme digital controls are encased within the high gloss tempered glass front, independently controlling the top and bottom elements.

Configured for you

Created in a range of sizes and optional colour finishes to suit most kitchens and installations.



External height is oven deck only				
Model	Dimensions	Internal oven size	Total Pizzas	kw - 415v
BLS	1335w 960d 410h	930w 630d 170h	6 x 300mm	7.3kw
BLM	1335w 1260d 410h	930w 930d 170h	9 x 300mm	9.5kw
BLL	1635w 960d 410h	1230w 630d 170h	8 x 300mm	8.5kw
BLXL	1635w 1450d 410h	1230w 1100d 170h	12 x 300mm	13kw

For pricing and further information on these models please call the office on 01455 559969



Twin deck pizza ovens from Italforni in a stylish mirror finish stainless steel giving a contemporary look whilst still providing a traditional pizza taste.

PRICES REDUCED!

BEST SELLER

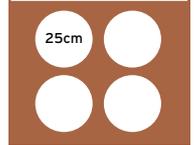
Fast 50 Twin Deck Pizza Oven



FEATURES

- Twin deck
- Internal oven dimensions 500w x 510d x 100h per deck
- Mirror finish stainless steel front
- Thermostatically controlled up to 450°C
- Refractory brick base oven

Pizza's - (per deck)



OPTIONS

- Stand ITSF50 - **£250**

Model	Dimensions	KW	List Price
Fast 50	780w 630d 570h	6	£1,150

BEST SELLER

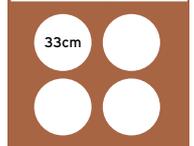
TKA2 Twin Deck Pizza Oven



FEATURES

- Twin deck
- Oven dimensions 660w x 660d x 150h
- Mirror finish stainless steel front
- Thermostatically controlled to 450°C
- Each deck has independently controlled heating elements
- Refractory brick base oven
- 230v or 415v option

TKA2 Pizza's - (per deck)



OPTIONS

- Stand SKA - **£495**
- Electronic controls - **£795**

Model	Dimensions	KW	List Price
TKA2	910w 840d 700h	9	£1,840

BEST SELLER

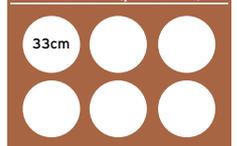
TKD2 Twin Deck Pizza Oven



FEATURES

- Twin deck
- 230v or 415v option
- Refractory brick base oven
- Oven dimensions 990w x 660d x 150h
- Mirror finish stainless steel front
- Thermostatically controlled up to 450°C
- Each deck has independently controlled heating elements

TKD2 Pizza's - (per deck)



OPTIONS

- Stand SKD - **£515**
- Electronic controls - **£795**

Model	Dimensions	KW	List Price
TKD2	1250w 940d 700h	13	£2,360



Superb quality top of the range ovens from Italforni – used by the largest pizzerias and fast food outlets.

NEW



Create great Pizzas, with ovens from the industry experts - Italforni.

Italforni are one of Italy's leading manufacturers of high quality pizza ovens. They supply a large range, from small counter top to large multi stack heavy duty ovens, suiting both small and large operators.

These ovens manufactured in Italy - the traditional home of Pizza - will give you the best results and finest tasting pizza time and time again.

What's more they look great too, created with all the style and flair you'd expect from Italian engineering and craftsmanship.

GREAT VALUE!

EK4 Single Deck Pizza Oven



FEATURES

- Single deck
- Oven dimensions 660w x 660d x 150h
- Mirror finish stainless steel front
- Thermostatically controlled to 450°C
- Each deck has independently controlled heating elements
- Refractory brick base oven
- 230v or 415v option
- Analogue thermometer



OPTIONS
• ITSTEK Mobile Stand - **£290**

Model	Dimensions	KW	List Price
EK4	890w 735d 325h	4.5	£990

GREAT VALUE!

EK44 Twin Deck Pizza Oven



FEATURES

- Twin deck
- Oven dimensions 660w x 660d x 150h
- Mirror finish stainless steel front
- Thermostatically controlled to 450°C
- Each deck has independently controlled heating elements
- Refractory brick base oven
- 230v or 415v option
- Analogue thermometer



OPTIONS
• ITSTEK Mobile Stand - **£290**

Model	Dimensions	KW	List Price
EK4	890w 735d 595h	9	£1435

ITALFORNI - PIZZA OVENS



Quality built pizza ovens from one of Italy's leading manufacturers with reliability second to none!

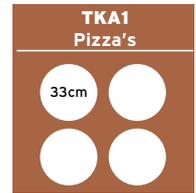
PRICES REDUCED!

TKA1 Single Deck Pizza Oven



FEATURES

- Oven dimensions 660w x 660d x 150h
- Mirror finish stainless steel front
- Thermostatically controlled up to 450°C
- Independently controlled top and bottom heating elements
- Refractory brick base oven
- 230v supply



OPTIONS

- Stand SKA - **£495**
- Electronic controls - **£395**

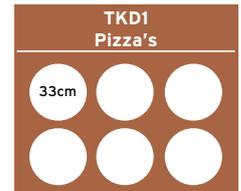
Model	Dimensions	KW	List Price
TKA1	910w 840d 430h	4.5	£1,200

TKD1 Single Deck Pizza Oven



FEATURES

- Oven dimensions 990w x 660d x 150h
- Mirror finish stainless steel front
- Thermostatically controlled to 450°C
- Independently controlled top and bottom heating elements
- Refractory brick base oven
- 230v or 415v option



OPTIONS

- Stand SKD - **£515**
- Electronic controls - **£395**

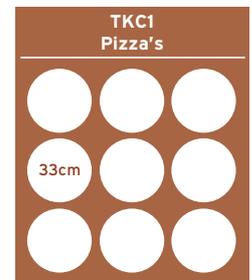
Model	Dimensions	KW	List Price
TKD1	1250w 940d 430h	6.5	£1,395

TKC1 Single Deck Electric Pizza Oven



FEATURES

- Internal oven dimensions 990w x 990d x 150h
- Mirror finish stainless steel front
- Thermostatically controlled up to 450°C
- Independently controlled top and bottom heating elements
- Refractory brick base oven
- 230v or 415v option



OPTIONS

- Stand SKC - **£535**
- Electronic controls - **£395**

Model	Dimensions	KW	List Price
TKC2	1250w 1170d 430h	8.5	£2,140



Superb quality top of the range ovens from Italforni – used by the largest pizzerias and fast food outlets.

PRICE FREEZE!

Heavy Duty Electric Stackable Pizza Ovens



OVENS CAN BE SUPPLIED WITH ALL REFRACTORY INTERIOR ON REQUEST

FEATURES

- Electronic digital controls with independently controlled top and bottom elements
- Programmable controls will store 9 programmes
- Digital temperature read out for top and bottom heating elements
- Fitted with decorative canopy
- Refractory brick base
- Interior lighting
- Counter balanced, heavy duty doors
- Mirror finish stainless steel front
- Steam exhaust vent - for rapid humidity removal
- All ovens are 415v (3 phase)

OPTIONS ON ALL MODELS

- Steam generator kit

Digital programmable control panel



Narrow Electric Ovens - External height includes the canopy but not the base						Mobile Stand	Heated Base
Model	Dimensions	Internal oven size	Total Pizzas	kw - 415v	List Price	List Price	List Price
LSB-1 - 1 deck	1000w 1200d 570h	600w 900d 170h	6 x 13"	1 x 7.2kw	£3,562	£815	£1,725
LSB-2 - 2 deck	1000w 1200d 970h	600w 900d 170h	12 x 13"	2 x 7.2kw	£6,673	£815	£1,725
LSB-3 - 3 deck	1000w 1200d 1370h	600w 900d 170h	18 x 13"	3 x 7.2kw	£9,816	£815	£1,725
LSC-1 - 1 deck	1000w 1500d 570h	600w 1200d 170h	8 x 13"	1 x 8.5kw	£3,943	£815	£1,725
LSC-2 - 2 deck	1000w 1500d 970h	600w 1200d 170h	16 x 13"	2 x 8.5kw	£7,404	£815	£1,725
LSC-3 - 3 deck	1000w 1500d 1370h	600w 1200d 170h	24 x 13"	3 x 8.5kw	£10,865	£815	£1,725

Wide Electric Ovens - External height includes the canopy but not the base						Mobile Stand	Heated Base
Model	Dimensions	Internal oven size	Total Pizzas	kw - 415v	List Price	List Price	List Price
ES6-1 - 1 deck	1620w 960d 570h	1230w 630d 170h	8 x 13"	1 x 8.5kw	£4,876	£815	£1,725
ES6-2 - 2 deck	1620w 960d 970h	1230w 630d 170h	16 x 13"	2 x 8.5kw	£9,164	£815	£1,725
ES6-3 - 3 deck	1620w 960d 1370h	1230w 630d 170h	24 x 13"	3 x 8.5kw	£13,457	£815	£1,725
ES9-1 - 1 deck	1320w 1260d 570h	930w 930d 170h	9 x 13"	1 x 9.5kw	£4,484	£815	£1,725
ES9-2 - 2 deck	1320w 1260d 970h	930w 930d 170h	18 x 13"	2 x 9.5kw	£8,544	£815	£1,725
ES9-3 - 3 deck	1320w 1260d 1370h	930w 930d 170h	27 x 13"	3 x 9.5kw	£12,535	£815	£1,725
ES12-1 - 1 deck	1620w 1260d 570h	1230w 930d 170h	12 x 13"	1 x 12.5kw	£5,523	£815	£1,725
ES12-2 - 2 deck	1620w 1260d 970h	1230w 930d 170h	24 x 13"	2 x 12.5kw	£10,415	£815	£1,725
ES12-3 - 3 deck	1620w 1260d 1370h	1230w 930d 170h	36 x 13"	3 x 12.5kw	£15,306	£815	£1,725

Delivery is excluded on these items - please ring for a quote



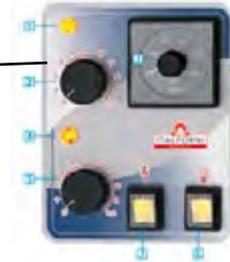
Superb quality top of the range ovens from Italforni – used by the largest pizzerias and fast food outlets. These stackable ovens give great flexibility in the kitchen allowing increased output when necessary without using more space.

PRICE FREEZE!

Italforni Pizza Ovens - Stackable Heavy Duty Gas



Control panel



FEATURES

- Easy lighting of oven by means of electric ignition with fail safe gas valve
- Refractory brick cooking deck
- Interior lighting
- Counter balanced, heavy duty doors
- Mirror finish stainless steel front
- Steam exhaust vent - for rapid humidity removal
- Supplied with decorative canopy as standard

Wide Gas Ovens - External height includes the canopy but not the base

Model	Dimensions	Internal oven size	Total Pizzas	kw - Gas	List Price	Mobile Stand	Heated Base
						List Price	List Price
EGA-1 - 1 deck	960w 1015d 520h	610w 640d 150h	4 x 12"	1 x 12kw	£3,450	£815	£1,725
EGA-2 - 2 deck	960w 1015d 1040h	610w 640d 150h	8 x 12"	2 x 12kw	£6,906	£815	£1,725
EGB-1 - 1 deck	960w 1315d 520h	610w 940d 150h	6 x 12"	1 x 16.5kw	£3,996	£815	£1,725
EGB-2 - 2 deck	960w 1315d 1040h	610w 940d 150h	12 x 12"	2 x 16.5kw	£7,987	£815	£1,725
EGC-1 - 1 deck	1600w 1420d 570h	1230w 930d 150h	12 x 12"	1 x 24kw	£5,955	£815	£1,725
EGC-2 - 2 deck	1600w 1420d 1040h	1230w 930d 150h	24 x 12"	2 x 24kw	£11,910	£815	£1,725



Visit our website for information on all models and specifications
www.euro-catering.co.uk

Mixers, Rollers and Presses

A great range of mixers, rollers and presses is available from Euro Catering to compliment our pizza ovens. Shown below are just a small sample of what's available. Visit euro-catering.co.uk to see our full range.

Spiral Mixer - Fixed Bowl



FEATURES

- Heavy duty Italian build
- Fitted with timer and castors as standard
- Gear drive transmission in oil bath - silent running and robust
- Stainless steel bowl with safety guard and safety switch
- Fitted with emergency stop button
- One year parts and labour warranty

Model	Dimensions	Kneading Capacity	Motor	List Price
IBM20 - 22 Ltr	385w 670d 725h	17kg	1 hp - 230v	£1,150
IBM30 - 32 Ltr	425w 735d 805h	25kg	1 hp - 230v	£1,373
IBM40 - 41 Ltr	480w 805d 825h	35kg	1.5 hp - 230v	£1,601
IBM50 - 48 Ltr	480w 805d 825h	42kg	1.5 hp - 230v	£1,770

DSA420TG 'Touch n Go' Automatic Dough Roller



FEATURES

- Starts automatically when dough is loaded into hopper - fitted with start/stop function and timer
- Timer can be pre-set, so reducing running costs (10-35 seconds)
- Dough rate that can be loaded 210 - 700gm
- Will roll dough to produce a pizza base between 260mm and 400mm
- Top and bottom rollers can be adjusted to set different pizza base thicknesses
- One year parts and labour warranty

Model	Dimensions	Dough Weight	Pizza Base Size	List Price
DSA420TG	540w 410d 720h	210-700gm	260-400mm	£1,150

Pizza Presses and Dough Divider/Rounder



FEATURES

- Presses pizza base upto 330mm or 450mm diameter with an formed edge to the outside
- Heated Aluminium coated plates - fast heating times and prevents pizza sticking
- Digital temperature readout for both top and bottom plate
- Fast pressing time .1 to 1.5 seconds
- Individually adjustable heat settings for top and bottom plate 130°C to 170°C
- Will press dough with a weight between 130 to 250 grams
- Easy to use controls - with safety guard
- Plate distances can easily be adjusted upto 105mm apart

Model	Dimensions	Pizza Size	Motor	List Price
PF33	470w 590d 830h	330mm	4.75kw - 230v	£4,390
PF45	630w 670d 890h	450mm	6.1kw - 230v	£5,430



FEATURES

- Will divide dough between 50 to 300 grams - unit is supplied with 5 cones 50/90, 80/130, 120/180, 170/230, 220/300 grams
- Top Hopper will hold 30kg of unleavened dough at a maximum temperature of between 15 to 20°C
- Fitted with 2 safety switches
- Easy adjustment of the cutting knife
- Divided dough simply drops into the rounding machine sited underneath
- Rounding machine will handle dough size 50 to 300 grams
- Disassembles for easy cleaning
- Rounding machine fitted with castors
- Stainless steel construction

Model	Dimensions	Dough Portions	Motor	List Price
CO300	660w 880d 1490h	50 - 300g	1.3kw - 230v	£8,830

FGR-I Hybrid Wood/Gas Rotating Oven

Choose from 5 dome styles

Standard • Cupola Basic • Cupola Mosaic • Volcano Basic • Volcano Mosaic with a choice of tile colours



Cupola basic finish shown

FEATURES

- Hybrid design - can be used with gas only, gas and wood combined or wood only
- Rotating Refractory stone floor - gives consistent cooking results creating genuine Italian style pizzas
- Quick & easy - Rotating floor makes Loading and unloading quick and easy increasing oven output
- Electronic touchscreen controls - allows you to set speed and direction of the rotating floor, set temperature and time and 3 programmable settings can be selected
- Fitted with 2 independently controlled gas burners - one to oven interior and below oven floor, this gives faster heat up times and even temperature inside the oven chamber for consistent cooking results
- Choice of 4 diameters for rotating floor - 1000, 1100, 1300, or 1500mm
- Pizza capacity - (300mm dia) - 6, 7, 10, 14, or 16
- Output per hour - 100, 120, 170, or 240
- A metal guard separates wood and gas burning areas
- Improved wood consumption - an external metal drawer collects ashes and debris falling from the cooking chamber allowing better combustion
- If using wood please consult your local Environmental office for any restrictions that may apply - a different extraction system maybe needed

Model	Output / Hr	kw	List Price
FGR1100	100 x 300mm pizza	24kw - 3/4"	£POA
FGR1110	120 x 300mm pizza	28kw - 3/4"	£POA
FGR1130	170 x 300mm pizza	36kw - 3/4"	£POA
FGR1150	240 x 300mm pizza	43kw - 3/4"	£POA

Quadro Wood or Gas Oven (Square Deck)



FEATURES

- Two oven sizes - 850 x 850mm or 1250 x 850mm
- Various finishes can be chosen to suit your requirements, raw so allowing you to build it in to your own shop fitting, brick finished front, full stainless steel cladding
- Refractory stone floor - gives consistent cooking results creating genuine Italian style pizzas
- Electronic touchscreen controls - allows accurate temperature control
- Gas burners - fitted with torch burners which can be on the right or left hand side of the oven and for decorative effect a rear burner can be installed allowing the customer to see the flame
- Pizza capacity - (300mm dia) - 4 or 7
- Output per hour - 60 or 95

Model	Output / Hr	kw	List Price
QUADRO 85	60 x 300mm pizza	21kw - 3/4"	£POA
QUADRO 125	95 x 300mm pizza	28kw - 3/4"	£POA

Rotisseries need a 230v 13amp supply

Evento FRV Rotating Electric Ovens



Volcano mosaic finish shown

FEATURES

- Style - choice of 5 dome styles to choose from - Standard, Cupola Basic, Cupola Mosaic, Volcano basic and Volcano Mosaic with a choice of tile colours
- Rotating Refractory stone floor - gives consistent cooking results creating genuine Italian style pizzas
- Quick & easy - Rotating floor makes Loading and unloading quick and easy increasing oven output
- Electronic touchscreen controls - allows you to set speed and direction of the rotating floor, set temperature and time and 3 programmable settings can be selected
- Fitted with 2 independently controlled heating elements - one to oven interior and one below the oven floor, this gives faster heat up times and even temperature inside the oven chamber for consistent cooking results
- Choice of 2 diameters for rotating floor - 1000 or 1250mm
- Pizza capacity - (300mm dia) - 6 or 9
- Output per hour - 100 or 120
- No Extraction canopy needed

Model	Output / Hr	kw	List Price
FRV100	90 x 300mm pizza	15kw - 415v	£POA
FRV125	120 x 300mm pizza	30kw - 415v	£POA

FGR Rotating Gas Oven

NON
ROTATING
VERSION
AVAILABLE



Cupola mosaic finish shown

FEATURES

- Style - choice of 5 dome styles to choose from - Standard, Cupola Basic, Cupola Mosaic, Volcano basic and Volcano Mosaic with a choice of tile colours
- Rotating Refractory stone floor - gives consistent cooking results creating genuine Italian style pizzas
- Quick & easy - Rotating floor makes Loading and unloading quick and easy increasing oven output
- Electronic touchscreen controls - allows you to set speed and direction of the rotating floor, set temperature and time and 3 programmable settings can be selected
- Fitted with 2 independently controlled gas burners - one to oven interior and below oven floor, this gives faster heat up times and even temperature inside the oven chamber for consistent cooking results
- Choice of 5 diameters for rotating floor - 1000, 1100, 1300, 1500, or 1600mm
- Pizza capacity - (300mm dia) - 6, 7, 10, 14, or 16
- Output per hour - 100, 120, 170, 240 or 290
- Patented - automatic dirt cleaning system around the revolving bedplate

Model	Output / Hr	kw	List Price
FGR100	100 x 300mm pizza	24kw - 3/4"	£POA
FGR110	120 x 300mm pizza	28kw - 3/4"	£POA
FGR130	170 x 300mm pizza	36kw - 3/4"	£POA
FGR150	240 x 300mm pizza	43kw - 3/4"	£POA
FGR160	290 x 300mm pizza	69kw - 3/4"	£POA



Healthy eating and good profit margins are assured with our range of chicken rotisseries, from 6 bird to state of the art models in gas and electric.

PRICE FREEZE!

Electric Rotisseries



FEATURES

- Slimline depth is ideal for counter-top use
- Fitted with 2 side opening glass doors
- Each spit individually controlled
- Supplied with claw spits as standard - other spit options available on request
- Fitted with slide out grease drawer for easy cleaning
- All stainless steel construction
- Fitted with interior lighting

Baskets for fish, vegetables and meat



Basket options for cooking fish, vegetables and meat are available on all models. Call the office for more information.

Model - Electric	Dimensions	Power	List Price
E-6P - 2 Spit / 6 Birds	700w 360d 450h	2.8kw - 12amp	£1,785
E-8P-S2 - 2 Spit / 8 Birds	880w 470d 530h	3.5kw - 15amp	£2,095
E-12P-S3 - 3 Spit / 12 Birds	880w 470d 710h	5kw - 22amp	£2,550

Gas Rotisseries



FEATURES

- Slimline depth is ideal for counter-top use
- Fitted with lift up glass door (2 side opening doors on G-8P)
- Each spit motor individually controlled
- Supplied with claw spits as standard - other spit options available on request
- Fitted with slide out grease drawer and fat drain off tap for easy cleaning
- All stainless steel construction
- Fitted with interior lighting
- Fitted with Piezo ignition

OPTIONS

- 12/24 volt use - £POA

Rotisseries need a 230v 13amp supply

Model	Dimensions	Power	List Price
G-8P - 2 Spit / 8 Birds	880w 430d 530h	9kw	£2,555
G-12P - 3 Spit / 12 Birds	900w 510d 780h	9kw	£3,375
G-20P - 5 Spit / 20 Birds	900w 510d 780h	9kw	£3,975

For our full range of Rotisseries please visit our website - www.euro-catering.co.uk



CB Rotisseries are specified by leading supermarkets and restaurants throughout the world. They're easy to clean, easy to operate and easy on your wallet.

PRICE FREEZE!

Electric - Counter Top Rotisserie



FEATURES

- Slimline depth is ideal for counter-top use
- Fitted with 2 hinged glass doors
- Each spit motor individually controlled
- Supplied with claw spits as standard - other spit options available on request
- Fitted with slide out grease drawer for easy cleaning with fat drain tap
- All stainless steel construction
- Fitted with interior lighting
- Fitted with 120-minute timer

Model cooking capacity

E15P-S5 - 5 Spit / 15 Birds

E20P-S5 - 5 Spit / 20 Birds

E30P-S5 - 5 Spit / 30 Birds

OPTIONS

- Extractor canopy with motor - **£POA**
- Glass fronted ambient base - **£POA**
- Glass fronted heated base - **£POA**

Model Electric	Dimensions	Power	List Price
E15P-S5	705w 450d 1250h	8.3kw - 415v	£3,735
E20P-S5	880w 450d 1250h	10.7kw - 415v	£4,095
E30P-S5	1160w 450d 1250h	15kw - 415v	£5,840

Gas & Electric Mobile Rotisseries



FEATURES

- Fitted on mobile base
- Fitted with 2 hinged glass doors
- Each spit motor individually controlled
- Supplied with claw spits as standard - other spit options available on request
- Fitted with slide out grease drawer for easy cleaning with fat drain tap
- All stainless steel construction
- Fitted with interior lighting
- Fitted with 120-minute timer

Model cooking Capacity

E36P-B36 - 6 Spit / 36 Birds

E36P-S6 - 6 Spit / 36 Birds

E48P-S8 - 8 Spit / 48 Birds

G36P-S6 - 6 Spit / 36 Birds

G48P-S8 - 8 Spit / 48 Birds

OPTIONS

- Extractor canopy with motor - **£POA**

Model	Dimensions	Power	List Price
E36PB-S6	1270w 500d 1750h	18.7kw - 415v	£6,565
E36P-S6	1270w 500d 1950h	18.7kw - 415v	£6,830
E48P-S8	1270w 500d 2030h	24kw - 415v	£8,050
G36P-S6	1270w 500d 1950h	Gas 35kw - 230v	£8,695
G48P-S8	1270w 500d 2030h	Gas 47kw - 230v	£10,140

Red or Black options available - **£POA**



This great range of Rotisseries from CB provide you with many options for cooking and high output production.

Cooking Block Rotisseries with Convection Oven and Pizza Oven options

SMALL
FOOTPRINT
FITS IN 1M²



FEATURES

• Rotisserie features;

- Choice of 3 sizes - 15kg, 24kg or 32kg grilling capacity
- High speed rotisserie fitted with the latest infra red heating technology with high heat intensity to give "Crispy" finish
- Infra heating reduces cooking times and energy consumption
- Can be supplied with programmable or manual controls
- Infra red element is easy to clean

• Pizza oven features;

- Oven size 625w x 620d x 110mmh
- Individual thermostatically controlled Top and bottom heating elements
- Stone base oven floor for genuine italian style pizzas
- Interior light

• Convection oven features;

- Choice of 4 x 600 x 400mm tray capacity or 5 x 1/1gn tray capacity
- Manual or Electronic programmable controls
- Can be fitted with an inbuilt humidifier
- Auto reversing fan for even cooking results
- Interior lighting
- All stainless steel exterior finish
- Unit is supplied on castors as standard

Fast cooking times

- Whole chicken 1kg - 60 mins
- 2kg beef joint - 30 mins (rare)
- 1kg sliced potatoes - 45 mins
- Baby rack of ribs - 30 mins
- Whole fish - 25 mins
- 1kg leg of lamb 70 mins.





This counter top High speed planetary rotisserie uses the latest Infra-Red heating technology, which directs heat towards the bird. The high intensity heat create a “Crispy Chicken” finish and greatly reduces cooking times.

Planet infra-red electric Rotisseries

CREATES
A CRISPY
CHICKEN
FINISH



FEATURES

- High Intensity infra red heating element - creates crispy chicken and is easy to clean
- Cooking time 60minutes - 192 birds per 8 hour shift
- Variable heating setting - can be used to hold chickens once cooked
- Fitted with sliding vertical glass door
- Claw spits supplied
- Fitted with analogue thermometer as standard 50 -350°C
- Supplied with slide out grease drawer with drain valve for easy cleaning
- Fitted with interior light and dial thermometer
- Supplied with timer - 0 - 120mins or continuous setting
- All stainless steel construction
- Please ring office for prices on other spit options

OPTIONS

- Extractor canopy with motor - **£POA**
- Glass fronted ambient base - **£POA**
- Glass fronted heated base - **£POA**



Model Electric	No. of Spits	Output per 8 hours	Dimensions	Power	List Price
Planet 15	5	90 Birds 1.2kg	845w 600d 750h	6.8kw - 415v	£5,990
Planet 24	6	192 Birds 1.2kg	1008w 730d 820h	12.6kw - 415v	£7,820
Planet 32	8	256 Birds 1.2kg	1008w 800d 890h	15.9kw - 415v	£8,990
Planet 48	8	384 Birds 1.2kg	1300w 800d 890h	21.2kw - 415v	£10,890

These impressive chicken rotisseries are designed for "Front of House" cooking with attractive "Wall of flame" burners and are made with enamelled painted fronts, can be supplied with a choice of 4 colours and 4 spit options. The spits are adjustable front to rear, allowing you to keep the Birds warm after cooking.



Legend model



Seduction model

For pricing on these models please call us on **01455 559969**

Inotech Legend Wall of Flame Gas Rotisserie

FEATURES

- Can be supplied either as a wide version (Legend 1440mm, Seduction 1465mm) or narrow version (Legend 1100mm, Seduction 1125mm)
- Choice of 2, 4, 6 or 8 spits - can be supplied for counter top use or with matching coloured base cabinet
- The Seduction models are supplied with 1 x vertical spit allowing joints of meat to be cooked. This can be supplied as an option on the Legend models
- Choice of colours - Red, Black, Green or Blue - with choice of Brass or Stainless trims
- Each spit has its own motor and will hold 6 x 1.2kg chickens on wide models and 4 x 1.2kg chickens on narrow models
- Spit can be moved backward or forwards allowing different sizes of meat to be cooked
- Rotisserie is supplied with glass door - keeps heat in and is hygienic
- Supplied with claw spits as standard - other spit options on request
- "Wall of Flame" burner creates an attractive appearance
- Fitted with halogen lamp to increase the visual affect
- Fitted with slide out grease tray
- Stainless steel construction with enamelled painted front
- Fitted with electronic ignition for easy lighting
- Supplied as standard for Natural gas use - but can be supplied for LPG use



Wall of flame burner



Intermediate, removable drip tray



UberT Rotisseries have been supplied to a range of leading supermarkets over many years. They are designed for high production, durability and can be supplied with glass doors to both sides and can be used as a pass through if required.

Topline Pass Thru Hot Air Electric Rotisseries (Manual Controls)

FEATURES

- Compact size - makes it ideal for counter top siting
- Easy to use manual controls
- Capacity - 12-15 birds or 30kg grilled products - RT403S
- Capacity - 24-30 birds or 50kg grilled products - RT406
- RT408 85kg grill
- Grilling technology - Convected heat and Quartz grilling light produces chicken that are tender and juicy on the inside whilst crispy on the outside
- Grilling booster - by the simple touch of a button you can increase the grilling time giving the product a darker brown finish
- Manual timer 0 - 120 minutes
- Double pane glass door to both sides - cool to touch
- Fitted with interior light
- Easy to clean - removeable grease tray, disc, rotor assembly, drip pans and spits all removable without the need of tools
- Black laminated glass finish to doors - enamelled black finish to metal surfaces
- Options available - Ambient and heated base units,
- Supplied with fork spits as standard, please ring office for other spit options



Model	No. of Spits/Birds	kW	Dimensions WxDxH (mm)	List Price
RT403S	3 - 12/15	3.5kW - 230v	800 x 630 x 865	£4,890
RT406	6 - 24/30	6kW - 230v	800 x 630 x 865	£4,850
RT408	8 - 40/48	11.1kW - 415v	995 x 782 x 1020	£6,180

Gas models available - please call for details

OPTIONS

- Fork spits - **£33**
- Basket spits - **£45**
- RT4UG (403 + 406) Open stand - **£910**
- RT7UG (408) Open stand - **£1,090**
- HB406 Convected heated base - **£3,963**
- HB408 Convected heated base - **£5,225**
- Extraction hood with filtration - **£1,967**

Stacked Topline Pass Thru Hot Air Electric Rotisseries (Manual Controls)

FEATURES

- Compact size but with high output
- Easy to use manual controls - with 3 settings Cooking, Warm holding mode, Loading/Unloading
- Capacity - 48-60 birds or 100kg grilled products - RT412
- Capacity - 80-96 birds or 170kg grilled products - RT416
- Grilling technology - Convected heat and Quartz grilling light produces chicken that are tender and juicy on the inside whilst crispy on the outside
- Grilling booster - by the simple touch of a button you can increase the grilling time giving the product a darker brown finish
- Manual timer 0 - 120 minutes
- Double pane glass door to both sides - cool to touch
- Fitted with interior light
- Easy to clean - removeable grease tray, disc, rotor assembly, drip pans and spits all removable without the need of tools
- Black laminated glass finish to doors - enamelled black finish to metal surfaces
- Supplied on castors as standard
- Supplied with fork spits as standard, please ring office for other spit options

OPTIONS

- Fork spits - **£33**
- Basket spits - **£45**
- Extraction hood with filtration - **£1,967**

Model	No. of Spits/Birds	kW	Dimensions WxDxH (mm)	List Price
RT412	12 - 48/60	12kW - 230v	1000 x 750 x 1805	£9,690
RT416	16 - 80/96	22.2kW - 230v	1000 x 750 x 2135	£12,356





Uberf Rotisseries have been supplied to a range of leading supermarkets over many years. They are designed for high production, durability and can be supplied with glass doors to both sides and can be used as a pass through if required.

Convex High Volume Pass Thru' Hot Air Rotisseries - with Wash System

FEATURES

- Fitted with automatic in-built wash system with a choice of 5 wash cycles
- Convex glass door to each side - creates high quality visual merchandising
- Pass thru doors provide faster loading/unloading of product and helps to prevent cross contamination of raw and cooked products
- Fitted with programmable computer controls with up to 3 phases of cooking in each programme
- Steam injection option
- Core probe supplied as standard allows temperature monitoring of the bird
- Grilling booster - by the simple touch of a button you can increase the grilling time giving the product a darker brown finish
- Manual timer 0 - 120 minutes
- Double pane glass door to both sides - cool to touch
- Fitted with interior light
- Easy to clean - removeable grease tray, disc, rotor assembly, drip pans and spits all removable without the need of tools
- Black laminated glass finish to doors - enamelled black finish to doors and control panel
- Options available - Ambient and heated base units,
- Supplied with fork spits as standard, please ring office for other spit options



Model	No. of Spits/Birds	kW	Dimensions WxDxH (mm)	List Price
RT608SC	6 - 40/48	12.3kw - 415v	1000 x 944 x 1210	£POA
RT616SC Stacked Oven	12 - 80/96	2 x 12.3kw - 415v	1000 x 944 x 2225	£POA

OPTIONS

- Fork spits - **£POA**
- Basket spits - **£POA**
- Open stand with fat collection drawer and de-spitting tray - **£POA**
- Mobile fat collection trolley for RT616 - **£POA**
- Extraction hood with filtration - **£POA**

Stacked Convex Pass Thru Combi + Rotisseries - with Wash System

FEATURES

- Unique oven consisting of a 6 spit rotisserie with an 8 x 1/1gn combi oven
- Fitted with automatic in-built wash system to both rotisserie and combi oven
- Convex glass door to each side - creates high quality visual merchandising
- Pass thru doors provide faster loading/unloading of product and helps to prevent cross contamination of raw and cooked products
- Fitted with programmable computer controls with up to 3 phases of cooking in each programme
- Steam injection option
- Core probe supplied as standard allows temperature monitoring of the bird
- Grilling booster - by the simple touch of a button you can increase the grilling time giving the product a darker brown finish
- Manual timer 0 - 120 minutes
- Double pane glass door to both sides - cool to touch
- Fitted with interior light
- Easy to clean - removeable grease tray, disc, rotor assembly, drip pans and spits all removable without the need of tools
- Black laminated glass finish to doors - enamelled black finish to doors and control panel
- Options available - Ambient and heated base units,
- Supplied with fork spits as standard, please ring office for other spit options

OPTIONS

- Fork spits - **£POA**
- Basket spits - **£POA**
- Extraction hood with filtration - **£POA**

Model	No. of Spits/Birds	kW	Dimensions WxDxH (mm)	List Price
CKT2000	6 - 40/48 + 8 x 1/1gn shelves	23.4kw - 415v	1000 x 944 x 2225	£POA





UberT Rotisseries have been supplied to a range of leading supermarkets over many years. They are designed for high production, durability and can be supplied with glass doors to both sides and can be used as a pass through if required.

Convex High Volume Pass Thru' Hot Air Rotisseries - Digital Controls

FEATURES

- Convex glass door to each side - creates high quality visual merchandising
- Pass thru' doors provide faster loading/unloading of product and helps to prevent cross contamination of raw and cooked products
- Fitted with programmable digital controls with up to 3 phases of cooking in each programme
- Can programme up to 20 menus
- Core probe supplied as standard allows temperature monitoring of the bird
- Grilling booster - by the simple touch of a button you can increase the grilling time giving the product a darker brown finish
- Manual timer 0 - 120 minutes
- Double pane glass door to both sides - cool to touch
- Fitted with interior light
- Easy to clean - removeable grease tray, disc, rotor assembly, drip pans and spits all removable without the need of tools
- Black laminated glass finish to doors - enamelled black finish to doors and control panel
- Options available - Ambient and heated base units,
- Supplied with fork spits as standard, please ring office for other spit options



Model	No. of Spits/Birds	kW	Dimensions WxDxH (mm)	List Price
RT506	6 - 24/30	6kw - 230v	800 x 695 x 875	£6,390
RT508	8 - 40/48	11.1kw - 415v	1000 x 885 x 1020	£7,855

OPTIONS

- Fork spits - **£POA**
- Basket spits - **£POA**
- Open stand with fat collection drawer and de-spitting tray - **£POA**
- HB506 Convecated heated base - **£4,820**
- HB508 Convecated heated base - **£5,795**
- Extraction hood with filtration - **£POA**

Stacked Convex Pass Thru' Hot Air Electric Rotisseries (Digital Controls)

FEATURES

- Convex glass door to each side - creates high quality visual merchandising
- Pass thru doors provide faster loading/unloading of product and helps to prevent cross contamination of raw and cooked products
- Fitted with programmable digital controls with up to 3 phases of cooking in each programme
- Can programme up to 20 menus
- Core probe supplied as standard allows temperature monitoring of the bird
- Grilling booster - by the simple touch of a button you can increase the grilling time giving the product a darker brown finish
- Manual timer 0 - 120 minutes
- Double pane glass door to both sides - cool to touch
- Fitted with interior light
- Easy to clean - removeable grease tray, disc, rotor assembly, drip pans and spits all removable without the need of tools
- Black laminated glass finish to doors - enamelled black finish to doors and control panel
- Options available - Ambient and heated base units,
- Supplied with fork spits as standard, please ring the office for other spit options

Model	No. of Spits/Birds	kW	Dimensions WxDxH (mm)	List Price
RT512	12 - 48/60	2 x 6kw - 230v	800 x 695 x 1750	£12,830
RT516	16 - 80/96	2 x 11.1kw - 415v	1000 x 885 x 2040	£15,820

OPTIONS

- Fork spits - **£33**
- Basket spits - **£45**
- Extraction hood with filtration - **£POA**



'Gourmet Line' Heated and Refrigerated Displays

FEATURES

- Heated or refrigerated display options can be supplied either counter top or floor standing
- Choice of 3, 4, 5 or 7 display wells being 1 + 1/3gn size
- On heated displays each overhead heat lamp is controlled individually allowing more flexibility for products on display
- Static heat on heated displays with fan assisted cooling on refrigerated displays
- Curved glass display without pillars allows viewing from all sides
- Front glass hinged upwards - with hidden gas struts - allowing easy cleaning and front loading
- Digital electronic controls guarantees optimum temperature control
- Core probe fitted as standard on hot cabinets for food safety
- Sliding mirror glass doors on hot cabinet for enhanced product display
- Adjustable humidity on hot display
- Both refrigerated and heated are fitted with a rear serving/carving shelf

OPTIONS

- Base options to suit - **£POA**

No. of Wells	Counter Top Dimensions WxDxH (mm)
3	1072 x 1057 x 848
4	1412 x 1057 x 848
5	1752 x 1057 x 848
7	2478 x 1057 x 848



NON PILLAR CURVED GLASS DISPLAY ALLOWS VIEWING FROM ALL SIDES

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QS Range of 'Grab and Go' Heated Displays

FEATURES

- Choice of curved glass or Straight glass
- Open fronted display allows customer to serve themselves
- Each shelf has ceramic heat glass - easy to clean
- 4 Slanted heated display shelves with independent temperature control
- Shelf controls are hidden behind openable front panel to prevent accidental knocks (panel can be fitted with a lock)
- Slope of shelf can be adjusted to suit
- Designed to keep pre cooked foodstuffs at a safe temperature for upto 4 hours
- Fitted with halogen lights
- Tempered glass sides for maximum visibility
- Solid back with stainless steel finish or with door option for rear loading on request
- Supplied with castors.
- Can be supplied with Price tag rails, Inner mirrored back wall, Illuminated branded top light box

OPTIONS

- Castors in lieu of plinth - **£POA**
- Illuminated top box - **£POA**

Model	kW	Dimensions WxDxH (mm)	List Price
QS1	3.5kW - 230v	730 x 800 x 1750	£POA
QS2	5.3kW - 230v	1055 x 800 x 1750	£POA
QS3	7kW - 230v	1430 x 800 x 1750	£POA



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Heavy duty Floorstanding or Countertop Heated display specifically designed for retail outlets can be supplied for either Operator service or Self service

'Cube' Heated and Refrigerated Display Cases

FEATURES

- Heated or refrigerated display options can be supplied either counter top or floor standing
- Choice of 3, 4, 5 or 7 display wells being 1 + 1/3gn size
- Convected or static heat on heated displays with fan assisted cooling on refrigerated displays
- Overhead heat lights on heated displays
- Square cubed glass display with aluminium pillars but can be supplied without pillars allowing viewing from all sides
- Front glass hinges upwards - with hidden gas struts - allowing easy cleaning and front loading
- Digital electronic controls guarantees optimum temperature control
- Sliding mirror glass doors on hot cabinet for enhanced product display
- Fitted with water humidity tray on convected heated displays
- Both refrigerated and heated are fitted with a rear serving/ carving shelf

Number of Wells	Counter Top Dimensions WxDxH (mm)
3	1072 x 1057 x 768
4	1412 x 1057 x 768
5	1752 x 1057 x 768
7	2478 x 1057 x 768

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Please ring for prices

OPTIONS

- Base options to suit - **£POA**
- Intermediate glass shelf on convected heat and refrigerated displays - **£POA**

CAN BE SUPPLIED AS A FRAMELESS GLASS DISPLAY



Classic Heated and Refrigerated Displays

FEATURES

- Heated or refrigerated display options can be supplied either counter top or floor standing
- Choice of 3, 4, 5 or 7 display wells being 1 + 1/3gn size
- Convected heat on heated displays with fan assisted cooling on refrigerated displays
- Overhead heat lights on heated display
- Curved glass display with no frame - allows viewing from all sides
- Front glass hinged upwards - with hidden gas struts - allowing easy cleaning and front loading
- Digital electronic controls guarantees optimum temperature control
- Sliding mirror glass doors on hot cabinet for enhanced product display
- Fitted with water humidity tray on convected heated displays
- Both refrigerated and heated are fitted with a rear serving/ carving shelf

Number of Wells	Counter Top Dimensions WxDxH (mm)
3	1072 x 1057 x 848
4	1412 x 1057 x 848
5	1752 x 1057 x 848
7	2478 x 1057 x 848

Please ring for prices



Heated warmer drawers option

OPTIONS

- Base options to suit - **£POA**
- Intermediate glass shelf on convected heat and refrigerated displays - **£POA**

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Versatile Heated Display Cases

Make sure your dishes always look their best and are kept at perfect temperature every time with these stunning display cases from BEER.



'Culinario' Heated Display Case - with individual well temperature control



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Capacity	Dimensions - WxDxH (mm)
2/1gn	770 x 650 x 604/1304
3/1gn	1110 x 650 x 604/1304
4/1gn	1450 x 650 x 604/1304
5/1gn	1790 x 650 x 604/1304

FEATURES

- Highly flexible display counter can be used to combine dry heat, wet heat, ambient or with crushed ice at the same time
- Drop in, Countertop or Floorstanding options
- Holds 2, 3, 4 or 5 x 1/1gn containers (not supplied)
- Thermostatically controlled static heat (by ceramic hob) to each individual pan and overhead heat light allows you to display a range of different products at the same time - 0 - 85°C
- Individual Insulated slide out basins which sit directly above each ceran heating allows you to have dry heat, wet heat, neutral or ice for chilled display
- Choice of Touchscreen controls - Master version or Analogue controls - Easy version
- Different styles of glass options can be fitted including Cube square glass finish
- Rear glass panel has mirror finish increasing the effect of product display
- Front glass panels lifts up and slides away allowing quick access self serve use
- Touchscreen controls (Master) with product image for each individual well or Simple analogue control option (Easy)
- Fitted with rear sliding doors with mirror finish - easily removed for cleaning
- Special effect LED lighting with heat lamps on Touchscreen control version - Master version
- Fluorescent lighting with heat lamps is stanadrd on Easy models - with LED lighting option
- USB port allows menu and image updates on Master versions

A combined hot and cold unit can be supplied

Uno Top Counter Top Heated Display Case

FEATURES

- Display counter can be used for dry heat, wet heat, ambient or with crushed ice
- Capacity 1 x 1/1gn or 2/1gn containers (not supplied)
- Thermostatically controlled static heat (by ceramic hob) and sperately controlled overhead heat light allows you to display a range of different products depending on tray system selected
- Two different styles of glass options - curved or angled
- Temperature range 0 - 85°C
- Individual Insulated slide out basins which sit directly above the ceran heating allows you to have dry heat, wet heat, neutral or ice for chilled display
- Can be used as Operator or turned into a self serve unit without tools needed
- Rear glass panel has mirror finish increasing the effect of product display

Capacity	Dimensions - WxDxH (mm)
1/1gn	398 x 584 x 556
1/1gn	598 x 378 x 556
2/1gn	738 x 584 x 552



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Hotcube Counter top heated merchandisers



FEATURES

- Heated merchandiser can be supplied for self serve or assisted service use
- Can be supplied with 1, 2 or 3 heated display areas
- Thermostatically controlled static heat (by ceran hob) with each shelf being separately controlled,
- Temperature range 30 - 90°C for each ceran hob
- 1/1gn or 2/1gn tray option - containers (not supplied)
- Overhead heat light for each shelf with on/off toggle switch
- Rear opening hinged door with mirror finish on viewing side

Model	Shelves	Dimensions WxDxH (mm)	Power	List Price
HC1/1gn-1	1 shelf	388 x 683 x 367	440w - 1.9amp	£POA
HC1/1gn-2	2 shelf	388 x 683 x 685	880w - 3.8amp	£POA
HC1/1gn-3	3 shelf	388 x 683 x 1003	1320w - 5.8amp	£POA
HC2/1gn-1	1 shelf	713 x 683 x 367	770w - 3.5amp	£POA
HC2/1gn-2	2 shelf	713 x 683 x 685	1540w - 6.7amp	£POA
HC2/1gn-3	3 shelf	713 x 683 x 1003	2310w - 10amp	£POA



Rotating Counter Top Displays



RHD Pizza Display



BW Pretzel Display

FEATURES

- Heated rotating display
- Four glass sides - door opening on operator side only
- Door safety switch stops the rotation of the display when opened
- Digital temperature control adjustable upto 85°C
- Slide out water tray gives humidity and aids cleaning
- Enamelled coloured top with illumination and logo - your own branding can be used on request
- Two special effect interior lights enhances product presentation

Model	kW	Dimensions WxDxH (mm)	List Price
RHD	1.2kW - 230v	550 x 580 x 715	£2,045
BW	1.2kW - 230v	550 x 580 x 715	£1,945

Boiling pans allow a large amount of product to be cooked at one time. Ideal for making soups, sauces, stock etc. For delicate products like custards and jams it is best to use an indirect heat kettle where the kettle is heated by a water jacket which prevents possible burning.

Easypan Indirect Heat Electric Boiling Pans



Square model

FEATURES

- Electric Indirect heat boiling pan - ideal for cooking delicate products - custards, sauces etc.
- Fitted with automatic water jacket filling
- Tank made of 316 marine grade stainless steel - allows food to be cooked with high acidity content
- Easy to use analogue controls
- Thermostatically controlled 20 - 105°C
- 2" Chrome plated brass drain off valve
- Fitted with hot & cold swivelling water fill tap
- Spring loaded hinged lid
- Supplied with height adjustable legs
- Heavy duty all stainless steel construction
- Insulated lid - reduces heat loss, saves energy



Counter weighted lid

Models	Dimensions	Power	List Price
PM8IE100 - 113ltr (square model)	800w 900d 900h	16kw - 415v	£7,484
PM8IE150 - 150ltr (square model)	800w 900d 900h	18kw - 415v	£7,738
PM8RIE200 - 200ltr (round model)	1175w 1000d 900h	32kw - 415v	£11,628
PM8RIE300 - 300ltr (round model)	1130w 1130d 900h	36kw - 415v	£13,409
PM8RIE500 - 480ltr (round model)	1175w 1000d 950h	36kw - 415v	£17,013
PM8RIE510 - 540ltr (round model)	1550w 1380d 950h	45kw - 415v	£18,624

Easypan Gas Direct Heat Boiling Pans



Round model

FEATURES

- Gas direct heat boiling pan
- Tank made of 316 marine grade stainless steel - allows food to be cooked with high acidity content
- Easy to use analogue controls
- Thermostatically controlled 20 - 105°C
- 2" Chrome plated brass drain off valve
- Fitted with hot & cold swivelling water fill tap
- Spring loaded hinged lid
- Supplied with height adjustable legs
- Heavy duty all stainless steel construction
- Supplied with LPG conversion kit
- Recommended options - Automatic water jacket fill (prevents boil dry)
- Insulated lid - reduces heat loss, saves energy

Models	Dimensions	Power	List Price
PM8DG100 - 113ltr (square model)	800w 900d 950h	21kw - 1/2"	£4,383
PM8DG150 - 150ltr (square model)	800w 900d 950h	21kw - 1/2"	£4,521
PM8DG200 - 200ltr (square model)	800w 900d 950h	32kw - 1/2"	£5,268
PMRDG200 - 200ltr (round model)	1175w 1130d 900h	35kw - 1/2"	£8,374
PMRDG300 - 300ltr (round model)	1305w 1255d 900h	48kw - 1/2"	£9,826
PMRDG500 - 480ltr (round model)	1305w 1255d 900h	48kw - 1/2"	£12,275
PMRDG510 - 500ltr (round model)	1550w 1505d 900h	58kw - 1/2"	£14,501

Easybratt Electric Bratt Pans



160 & 200 model

FEATURES

- 304 stainless steel tank, 10mm thick at the bottom - easy to clean
- Heated by means of armoured stainless steel incoloy elements
- Easy to use analogue controls
- Precise Thermostatic temperature control - 45° - 300°C
- Fitted with safety thermostat
- Fitted with water fill tap
- Manual tank lift with fold away handle on 52, 80, 90, 120 and 150 models
- Motorised tank lift on 160 and 200 models

Models	Dimensions	Power	List Price
BM7E050I - 52ltr	800w 700d 900h	8.7kw - 415v	£4,367
BM8E080I - 86ltr	800w 900d 900h	10kw - 415v	£5,088
BM9E090I - 96ltr	900w 900d 900h	10kw - 415v	£5,406
BM1E120I - 125ltr	1200w 900d 900h	14.8kw - 415v	£7,595
BM1E150I - 170ltr	1200w 900d 950h	14.8kw - 415v	£8,438
BM1E160I - 185ltr	1200w 900d 950h	14.8kw - 415v	£13,913
BM1E200I - 225ltr	1600w 900d 950h	20kw - 415v	£14,829

Easybratt Gas Bratt Pans



160 & 200 model

FEATURES

- 304 stainless steel tank, 10mm thick at the bottom - easy to clean
- Heated by stainless steel tube main burners
- Easylite battery powered ignition
- Easy to use analogue controls
- Precise Thermostatic temperature control - 100 - 300°C
- Fitted with water fill tap
- Manual tank lift with fold away handle on 52, 80, 90, 120 and 150 models
- Motorised tank lift on 160 and 200 models

Models	Dimensions	Power	List Price
BM7G050I - 52ltr	800w 700d 900h	12kw - 1/2"	£4,346
BM8G080I - 86ltr	800w 900d 900h	12kw - 1/2"	£4,871
BM9G090I - 96ltr	900w 900d 900h	12kw - 1/2"	£5,194
BM1G120I - 125ltr	1200w 900d 900h	12kw - 1/2"	£7,314
BM1G150I - 170ltr	1200w 900d 950h	12kw - 1/2"	£8,337
BM1G160I - 185ltr	1200w 900d 950h	12kw - 1/2"	£13,526
BM1G200I - 225ltr	1600w 900d 950h	12kw - 1/2"	£14,708

160 & 200 models need 230v supply

Easypan Gas Indirect Heat Boiling Pans



Round model

FEATURES

- Gas indirect heat boiling pan - ideal for cooking delicate products
- Fitted with automatic water jacket filling
- Tank made of 316 marine grade stainless steel - allows food to be cooked with high acidity content
- Easy to use analogue controls
- Thermostatically controlled 20 - 105°C
- 2" Chrome plated brass drain off valve
- Fitted with hot & cold swivelling water fill tap
- Spring loaded hinged lid
- Supplied with height adjustable legs
- Heavy duty all stainless steel construction
- Supplied with LPG conversion kit
- Insulated lid - reduces heat loss, saves energy

Models	Dimensions	Power	List Price
PM8IG100 - 113ltr (square)	800w 900d 950h	21kw - 1/2"	£7,717
PM8IG150 - 150ltr (square)	800w 900d 950h	21kw - 1/2"	£8,077
PMRIG200 - 200ltr (round)	1175w 1130d 900h	35kw - 1/2"	£11,904
PMRIG300 - 300ltr (round)	1305w 1255d 900h	48kw - 1/2"	£13,610
PMRIG500 - 480ltr (round)	1305w 1255d 900h	48kw - 1/2"	£17,554
PMRIG510 - 500ltr (round)	1550w 1505d 900h	58kw - 1/2"	£20,320

Counter top tilting kettle



FEATURES

- High temperature Electric Indirect heat tilting kettle - 25 ltr capacity
- Bottom of tank is made of 2 thick 316 marine grade stainless steel - allows food to be cooked with high acidity content
- Exterior finish in 1.5 - 2mm 304 stainless steel finish
- Easy to use digital controls - with LED display, with cooking times, temperature, low water level
- Precise temperature control +/-1°C - temperature range 20 - 105°C - CPE25
- Precise temperature control +/-1°C - temperature range 20 - 145°C - CPE25-HP
- Automatic filling of the water jacket - prevents jacket boiling dry
- Jacket pressure reaches 3 bar
- Fitted with Jacket pressure relief valve
- Fitted with cold swiveling water fill tap
- Manual balanced tilting of kettle with blocking mechanism for safety

Models	Dimensions	Power	List Price
CPE25 - 25 Litre	700w 480d 585h	16kw - 415v	£6,832
CPE25HP - 25 Litre	700w 480d 585h	16kw - 415v	£7,568

OPTIONS

- Mobile stand - **£POA**
- Mobile stand with removable container - **£POA**

These Tilting Kettles are ideal for casseroles, soups, sauces, stocks and larger volume cooking. The Kettle's motorised tilt allows for easy unloading. For delicate products we advise using the indirect heat models which are heated by a water jacket which prevents possible burning.

Easybasket Tilting Kettles



FEATURES

- Gas and electric Indirect heat and gas direct heat tilting kettle - 100, 150, 215, 330 and 480 ltr capacity
- Indirect heated models are fitted with automatic water jacket filler
- Motorised tilting of kettle
- Bottom of tank is made of 316 marine grade stainless steel - allows food to be cooked with high acidity content
- On indirect models jacket walls are 304 stainless steel, fitted with pressure relief valve .5 bar and safety shut-off stat if jacket boils dry
- On electric models heating is by armoured stainless steel incelay elements
- Gas models heated by means of high efficiency stainless steel burners with pilot, with easy battery powered ignition
- Exterior finish in 1.5 - 2mm 304 stainless steel finish
- Easy to use analogue controls with electronic ignition
- Motorised tilting of the kettle means quick and safe emptying
- Thermostatically controlled 20 - 105°C
- Fitted with hot & cold swivelling water fill tap
- Spring loaded hinged lid
- Supplied with height adjustable legs
- Heavy duty all stainless steel construction
- Can be supplied as a wall mounted version - prices on request
- On gas models supplied set for Natural gas use - LPG use option

OPTIONS

- Insulated lid - **£POA**
- Drain off tap - **£POA**



Electric Indirect Heat Models	Dimensions	Power	List Price
PMKIE100 - 100ltr	1445w 1180d 1090h	16kw - 415v	£13,886
PMKIE150 - 150ltr	1445w 1180d 1090h	18kw - 415v	£14,628
PMKIE200 - 215ltr	1596w 1310d 1090h	32kw - 415v	£16,536
PMKIE300 - 330ltr	1726w 1380d 1090h	36kw - 415v	£19,080
PMKIE500 - 480ltr	1726w 1460d 1090h	36kw - 415v	£25,016

Gas Direct Heat Models	Dimensions	Power	List Price
PMKDG100 - 100ltr	1445w 1180d 1090h	21kw + 230v	£12,317
PMKDG150 - 150ltr	1445w 1180d 1090h	21kw + 230v	£12,678
PMKDG200 - 215ltr	1596w 1310d 1090h	34.5kw + 230v	£14,586
PMKDG300 - 330ltr	1726w 1380d 1090h	48kw + 230v	£16,112



Gas Indirect Heat Models	Dimensions	Power	List Price
PMKIG100 - 100ltr	1445w 1180d 1090h	21kw + 230v	£15,264
PMKIG150 - 150ltr	1445w 1180d 1090h	21kw + 230v	£16,059
PMKIG200 - 215ltr	1596w 1310d 1090h	34.5kw + 230v	£18,762
PMKIG300 - 330ltr	1726w 1380d 1090h	48kw + 230v	£20,882
PMKIG500 - 500ltr	1726w 1460d 1090h	48kw + 230v	£26,240

Major Line Betterpan Gas & Electric Bratt Pans

FEATURES

- Gas or electric models
- Pressure pan version available
- Various capacities - 110, 145, 180 or 220 Litres
- Polyvalent brazing pan - energy saving with fast heat transfer and even heat distribution
- Double insulated lid - reduces heat loss
- Electronic controls with 2 sensing probes for accurate temperature control
- Programmable water filling of the tank
- Working temperature 50° - 250°
- Mechanical or electronic tank tilt
- We supply versions that can take gastronorm containers, models that have automatic basket lift and models with pressurised cooking - can also be wall mounted



Electronic touch-screen controls with programmable menu settings



Pressure pan image shown

Cucimix Tilting Braising Pan (high temperature) 30 and 70 Litre

Ideal for medium volume cooking / boiling (even with high acidity content) where quality needs to be assured.

FEATURES

- Gas or electric powered models
- Direct heat
- Choice of capacity - 30 or 70 Litres
- Electronic touch screen controls with programmable menu settings
- Precise 20° - 220°C temperature control
- Motorised tilting of kettle
- Kettle made of 316 marine grade stainless steel, allows high acidity products to be cooked
- Easy to clean tank
- Water fill tap
- Fitted with in-built stirrer (removable) with programmable settings
- Can be fitted with cooling system for product chilling
- Pressure versions can be supplied for reduced cooking times



Electronic touch-screen controls with programmable menu settings



Models	Dimensions	Power	List Price
CBTE030V1 - 30 Litre Capacity	715w 680d 970h	6.5kw - 230v	£POA
CBTE070V1 - 70 Litre Capacity	1000w 715d 950h	9.4kw - 415v	£POA
CBTG070V1 - 70 Litre Capacity	1000w 850d 950h	13.5kw - 1/2"Gas	£POA

Major Line Tilting Kettles



Electronic touch-screen controls with programmable menu settings



Ideal for large volume cooking / boiling (even with high acidity content) where quality needs to be assured. Jacketed models are ideal for cooking delicate products.

FEATURES

- Gas, electric or steam powered models
- Direct or indirect heat
- Choice of capacity - 70, 105, 130, 180, 242, 301 or 467 Litres
- Electronic control with internal sensing probe gives high accuracy temperature control
- Precise 20° - 105°C temperature control
- Motorised tilting of kettle
- Kettle made of 316 marine grade stainless steel, allows high acidity products to be cooked
- Easy to clean tank
- Water fill tap
- Can be fitted with in-built stirrer (removable) with programmable settings
- Can be supplied with drop in baskets for cooking more items
- Can be fitted with cooling system for product chilling

Major Line Tilting Braising Pan (high temperature)

Ideal for large volume cooking / boiling (even with high acidity content) where quality needs to be assured. Jacketed models are ideal for cooking delicate products.

FEATURES

- Gas or electric powered models
- Direct heat
- Choice of capacity - 30, 70, 90, 130, 180 or 310 Litres
- Electronic control with internal sensing probe gives high accuracy temperature control
- Precise 20° - 220°C temperature control
- Motorised tilting of kettle
- Kettle made of 316 marine grade stainless steel, allows high acidity products to be cooked
- Easy to clean tank
- Water fill tap
- Fitted with in-built stirrer (removable) with programmable settings
- Can be fitted with cooling system for product chilling
- Pressure versions can be supplied for reduced cooking times

Pressure versions can be supplied for reduced cooking times



Electronic touch-screen controls with programmable menu settings



Bin Storage

Bins and Accessories

All bins are manufactured 304 stainless steel, are fully insulated and have food grade plastic interiors.



BIN110

Dimensions without legs:
560w 815d 1000h
Bin Capacity - 110kg
Compatible with:
G160, G289, G510, TM140,
TM250, TM450

List Price £970



BIN200

Dimensions without legs:
870w 790d 1000h
Bin Capacity - 200kg
Compatible with:
C150, G160, G280, G510,
TM140, TM250, TM450

List Price £1,145



BIN350

1250w 790d 1000h
Bin Capacity - 350kg
Compatible with:
C150, C300, G280,
G510, TM450

List Price £1,685



BINBRB100

795w 1060d 1248h
Bin Capacity - 100kg
Compatible with:
G160, G280, G510,
TM140, TM250,
TM450

List Price £1,961



BINDRB100

1560w 1330d 1484h
Bin Capacity - 266kg
Compatible with:
G280, G510,
TM250, TM450

List Price £4,123



BINDRB500

1560w 1330d 1780h
Bin Capacity - 516kg
Compatible with:
G510, G1000, TM450

List Price £7,102



BINDRB1200

1560w 1330d 2460h
Bin Capacity - 1216kg
Compatible with:
G510, G1000, TM450

List Price £9,423

Undercounter Icecubers



CB249A

EUROPEAN
HIGH QUALITY
MANUFACTURE -
304 FOOD GRADE
S/S EXTERIOR



FEATURES

- Internal drain pump fitted - allows it to be sited where floor drain cannot be supplied
- Fitted with removable and cleanable air filter
- Ice storage bin made of ABS plastic with rounded edges for easy cleaning
- Stainless steel double skin insulated body
- Insulated Slide up 'disappearing' lid
- Water spray system produces crystal clear cubes - 18 gram
- Removable spray jets and stainless steel spray bar for easy cleaning
- High ambient use up to 43°C operation
- Four height adjustable feet
- HC R290 Refrigerant

Model	Dimensions	Output per 24hr	Bin Capacity	List Price No Drain	List Price With Drain Pump (P)
CB184A	355w 470d 595h	25kg	4kg	£845	N/A
CB249A	390w 470d 695h	34kg	9kg	£990	£1,130
CB316A	500w 580d 690h	35kg	16kg	£1,160	£1,280
CB416A	500w 600d 690h	48kg	16kg	£1,240	£1,360
CB640A	738w 620d 920h	75kg	40kg	£1,600	£1,725
CB955A	738w 620d 1020h	98kg	40kg	£1,870	£1,970

Options

- Water softener - **£100**
- Bespoke stand - **POA**

- Water treatment system must be fitted and maintained for warranty terms to be valid.

Modular Icecubers



- Water treatment system must be fitted and maintained for warranty terms to be valid.

FEATURES

- European manufactured to high quality standards - 304 foodgrade s/steel exterior
- Up to 300kg output per 24 hours with a choice of 4 bins up to a storage capacity of 350kg - output will depend on air temperature and water temperature
- Fitted with removable and cleanable air filter
- 304 stainless steel scotchbrite finish
- Water spray system produces crystal clear cubes - 18 gram
- Removable spray jets and stainless steel spray bar for easy cleaning
- High ambient use up to 43°C operation
- R404a refrigerant

Model	Dimensions	Output per 24hr	List Price
C150A	862w 550d 720h	160kg	£2,490
C300A	1250w 580d 848h	300kg	£4,475

Options

- Water softener - **£143**
- See page XXX for storage bin options and prices

Modular Iceflakers



- Water treatment system must be fitted and maintained for warranty terms to be valid.

FEATURES

- European manufactured to high quality standards - 304 foodgrade s/steel exterior
- Up to 1000kg output per 24 hours with a choice of 3 storage bins giving a storage capacity up to 200kg - Output will depend on air temperature and water temperature
- Flaked ice is 80 - 82% dry
- Low water consumption 1 litre = 1 kg of ice
- Fitted with 304 stainless steel vertical evaporator and dust proof water tank - with automatic water charge
- Stainless steel sub frame prevent corrosion
- High ambient use up to 43°C operation
- HC R290 Refrigerant
- R404A G1000A

Model	Dimensions	Output per 24hr	List Price
G160A	560w 570d 600h	165kg	£2,600
G280A	560w 570d 700h	320kg	£3,555
G510A	560w 570d 700h	590kg	£4,130
G1000A	934w 684d 700h	1000kg	£8,595

Options

- Water softener - **£143**
- See page XXX for storage bin options and prices

PALUX

BY EUROCATERING

The solution partner for your kitchen

Professionalism in all phases of the project

Energy efficiency has to be one of your key considerations when you source new equipment. By investing in energy efficient equipment, not only will you save money year on year, but also reduce the impact on the environment.

Many Palux appliances are true multi-purpose - allowing you to optimise your capital investment, for example the Vario Pan can be used for braising, frying, grilling or boiling. Minimal downtime, low servicing costs and incredible life span all mean that Palux equipment is an excellent Return on Investment.

There is a Palux solution for every business, whether it's a small front of house kitchen or a large banqueting facility, no matter how large or small, each project is handled with the same care and commitment.



**"Experience
PALUX quality
cooking for yourself
by visiting our
working kitchen."**

Energy efficient

Induction cooking, available in boiling tops, and Vario pan multi cookers, is an extremely fast and efficient way of cooking. With induction, 90% of the energy is transferred directly to the pan, compared to 50% with gas, resulting in fast heat up times and reduced energy usage.

Even non induction appliances are incredibly heat efficient due to the patented copper layer construction which also heats up very rapidly and retains heat.

All Palux electrical appliances can be linked into computer energy efficiency software to control energy consumption.

Due to the induction system and patented layer construction, heat emissions are very low resulting in a cooler, more comfortable working environment.

For the full PALUX range please see our dedicated website: www.palux.co.uk



Farndon Fields Garden Centre Restaurant - Market Harborough

3 Swans Hotel Restaurant - Market Harborough

• PALUX Maitre

Individual, tailor made solutions



The PALUX Maitre Product Range

- Deep Fat Fryers
- Chip Scuttle
- Bain-Marie
- Vario Cooker
- Bratt Pans
- Multi Pan
- Induction Vario Pan
- Grill Pan
- Induction Boiling Tops
- Gas Ranges
- Solid Top Ranges / Plancha
- Baking Ovens
- Ceramic Hobs
- Heated, refrigerated or ambient base units

A bespoke cooking line and a safe investment

The Maitre System is a premium product line by Palux. Manufactured with a seamless one piece top, thickness of 4mm with reinforced sections underneath, makes this line easy to clean and very robust. The front colour panel can be supplied to any RAL code of your choice.

A large range of base units are available, including refrigerated, heated, ambient, drawers etc - maximises localised storage and holding facility

- Versatile equipment - highly flexible, allows you to change modules to suit future cooking requirements
- Multi functional appliances ensure Chefs can work with maximum efficiency
- Sloping front control panel allows easy viewing/access to controls
- Meticulous hygiene – due to it's one piece top and can be supplied with H3 hygiene base units with radiused corners
- Productivity is improved due to ergonomically designed equipment
- Maximum economy as a result of energy saving systems and minimal heat radiation.

- 1 Low heat emissions keeps the working environment cooler. Keeps Chefs happy and reduces extraction running costs.
- 2 Multi Pan 4 in 1 appliance can griddle, fry, boil or braise. Available in induction, gas or electric.
- 3 Vario Cooker with overhead warming lamp can be used for boiling, steaming or keeping food warm.
- 4 Flush almost seamless surfaces with the unique connection system.
- 5 Gas or electric chromed finish planchas, each zone on the plancha has an accurately controlled temperature. Multifunctional, can cook directly on surface or using pans.
- 6 Induction tops - highly efficient, saving up to 80% on energy and keeping the kitchen cooler. Available in different hob combinations.



❖ PALUX TopLine

The finest engineering and innovation application



The PALUX TopLine Product Range

- Deep Fat Fryers
- Chip Scuttle
- Bain-Marie
- Vario Cooker
- Bratt Pans
- Multi Pan
- Induction Vario Pan
- Grill Pan
- Induction Boiling Tops
- Gas Ranges
- Solid Top Ranges / Plancha
- Baking Ovens
- Ceramic Hobs
- Heated, refrigerated or ambient base units

A modular system and a safe investment

TopLine system is the premium product line by Palux, specified by the most discerning Chefs throughout the World.

A large range of base units are available, including refrigerated, heated, ambient, drawers etc - maximises localised storage and holding facility.

- Versatile equipment - highly flexible, allows you to change modules to suit future cooking requirements
- Multi functional appliances ensure Chefs can work with maximum efficiency
- Sloping front control panel allows easy viewing/access to controls
- Meticulous hygiene – due to easy clean curved edges and patented joining system
- Productivity is improved due to ergonomically designed equipment
- Maximum economy as a result of energy saving systems and minimal heat radiation.

- 1 Low heat emissions keeps the working environment cooler. Keeps Chefs happy and reduces extraction running costs.
- 2 Multi Pan 4 in 1 appliance can griddle, fry, boil or braise. Available in induction, gas or electric.
- 3 Vario Cooker with overhead warming lamp can be used for boiling, steaming or keeping food warm.
- 4 Flush almost seamless surfaces with the unique connection system.
- 5 Gas or electric chromed finish planchas, each zone on the plancha has an accurately controlled temperature. Multifunctional, can cook directly on surface or using pans.
- 6 Induction tops - highly efficient, saving up to 80% on energy and keeping the kitchen cooler. Available in different hob combinations.



• PALUX TopLine Twin-Go

Usable on both sides - Operable on both sides



PALUX TopLine Twin-Go - the space saving Island system that ensures maximum kitchen output from a very small area.

- The Palux Powerhouse – turns the classic kitchen block into a compact space saver
- Allows you to use the appliances on both sides which keeps all equipment within a compact working area, maximising efficiency and ergonomics
- A modular system construction with individually combinable multifunctional appliances
- It is extremely hygienic due to the flush connecting system and practical, easy use radiused construction.

The PALUX TopLine Twin-Go Product Range

- Deep Fat Fryers
- Chip Scuttle
- Bain-Marie
- Vario Cooker
- Bratt Pans
- Multi Pan
- Induction Vario Pan
- Grill Pan
- Induction Boiling Tops
- Gas Ranges
- Solid Top Ranges / Plancha
- Baking Ovens
- Ceramic Hobs
- Heated, refrigerated or ambient base units



Technology applied

TopLine Twin-Go is the symbol of effectiveness within a small area. With the ability to be used on both sides and with additional controls on one or two sides the system is perfect for small or limited space kitchens.

The TopLine Twin-Go also provides massive energy savings and is extremely easy to clean with flush joints, large radiused corners, deep drawn pans and rounded edges. Add to this the low heat radiation which creates a pleasant working atmosphere and you'll see why so many people recommend this hard working range of equipment from PALUX.



• PALUX FunctionLine

Functional and efficient



The compact solution

Engineered to the same high standards and with the same innovations as the TopLine, the FunctionLine is specially designed to offer a saving of 10-15% offering you a more affordable solution.

The FunctionLine can be installed wall placed, freestanding or back to back.

- Supplied freestanding with flat front fascia
- Multi functional appliances ensure Chefs can work with maximum efficiency
- Easy clean curved edges and patented joining system
- Productivity is improved due to ergonomically designed equipment
- Maximum economy as a result of energy saving systems and minimal heat radiation.

The PALUX FunctionLine Product Range

- Deep Fat Fryers
- Chip Scuttle
- Bain-Marie
- Multi Pan
- Bratt Pans
- Vario Cooker
- Grill Pan
- Induction Ranges
- Gas Ranges
- Solid Top Ranges
- Baking Ovens
- Ceramic Hobs



- 1 Induction tops - highly efficient, saving up to 80% on energy and keeping the kitchen cooler. Available in different hob combinations.
- 2 Gas or electric chromed finish planchas, each zone on the plancha has an accurately controlled temperature. Multifunctional, can cook directly on surface or using pans.
- 3 Multi Pan 4 in 1 appliance can griddle, fry, boil or braise. Available in induction, gas or electric.
- 4 Modular appliances join together with patented connection system providing a flush and sealed waterproof joint.

• PALUX BistroLine

Modular and Drop in



Can be wall mounted with rear backsplash or island sited without rear backsplash.

Flexibility and economic efficiency

The Palux Bistro line is a compact system combining counter top modular units or drop-in units.

Whilst occupying a smaller footprint the BistroLine has all the performance and features of its 'larger brothers'. It's ideal for front of house kitchens, serving counters, satellite kitchens, cafes etc where limited space is available, yet maximum performance is required.

The PALUX BistroLine Product Range

- Deep Fat Fryers
- Chip Scuttle
- Bain-Marie
- Pasta Cooker
- Multi Pan
- Griddle Pan
- Chargrills
- Induction Boiling Tops
- Gas Boiling Tops
- Ceramic Hobs
- Ambient Base Units



Drop-in system in one piece seamless top on modular base cabinets.

Can be built into front of house serving counters.





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