



issue 3

A diamond-shaped inset image is positioned on the left side of the cover. It shows a close-up of a computer screen displaying the Prodis logo. The logo is white and set against a dark blue background, with a light blue brushstroke underline. The screen is framed by a white border.

Prodis

product
portfolio

www.prodis.co.uk

INTRODUCTION

Welcome to our latest catalogue, showcasing a comprehensive range of commercial refrigeration solutions designed to meet the evolving needs of your business. In an era of increasing energy costs and environmental consciousness, we understand the critical importance of efficiency and sustainability. This catalogue highlights our commitment to these principles, particularly evident in our advanced line of Low Energy (LE) cabinets.

Within these pages, you'll discover a diverse selection of refrigeration units, all meticulously engineered to deliver exceptional performance while significantly reducing energy consumption. Our LE series represents the pinnacle of this development, incorporating cutting-edge technologies to minimize operational costs and environmental impact. Furthermore, we are proud to announce that every unit featured in this catalogue utilizes the latest generation of environmentally friendly hydrocarbon refrigerants. By choosing these refrigerants, we ensure that our products not only meet but exceed the strictest industry standards for sustainability, contributing to a greener future.

Beyond refrigeration, this catalogue also features our premium selection of high-quality, European-manufactured ice makers, designed for consistent performance and crystal-clear ice production. For your warewashing needs, explore our innovative EV & T series of glass and dishwashers, representing the cutting edge of cleaning technology with exceptional efficiency and hygiene. Alongside these, we offer our economical and reliable Jet series glass and dishwashers, providing dependable performance for budget-conscious operations.

Explore our catalogue and discover how our innovative refrigeration, ice making, and warewashing solutions can empower your business with efficiency, reliability, and a commitment to environmental responsibility.

DELIVERY GUIDE

We understand that timely delivery is crucial for your business. To ensure flexibility and convenience, we offer a range of delivery options.



Items marked with this symbol are shipped via our standard 3-5 working day kerbside delivery service, providing a reliable and efficient solution for your needs.



For larger or more delicate items, those marked with this symbol benefit from our premium two-man delivery service, where our team will position and unpack your equipment at your desired location, ensuring a seamless and stress-free experience.

Overnight delivery is available on certain product lines. Please contact our sales team to confirm availability and for further details.

WEBSITE

Stay ahead in the commercial refrigeration and catering equipment sector by registering for an account on www.prodis.co.uk. Registration is your gateway to the most up-to-date information on our extensive product range. In a fast-moving industry, having immediate access to the latest specifications, model updates, and availability is crucial. As a registered user, you'll unlock exclusive trade pricing, ensuring you have the competitive edge needed for quotes and tenders, directly accessible whenever you need it.

Beyond pricing and current product details, your free trade account provides invaluable resources to support your business operations. Gain instant access to comprehensive spec sheets for every product, perfect for planning installations, verifying dimensions, and providing detailed information to your clients. You can also download high-resolution images suitable for use in your own marketing materials, website listings, or presentations, helping you showcase Prodis equipment effectively.

Furthermore, streamline your after-sales service and maintenance processes with easy access to detailed spare parts diagrams. Quickly identify the components you need to keep equipment running smoothly for your customers. To further aid integration and data management, registered users can also access a downloadable data file, containing key product information for easy import into your own systems. Don't miss out – register today at www.prodis.co.uk to unlock these essential tools and resources designed specifically for our trade partners.

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Prodis

BAR REFRIGERATION



BOTTLE COOLERS
KEG COOLERS
GLASS FROSTERS



NT1BH-LE



NT1SLIM-LE

Standard Features

- > Black exterior finish
- > Easy to clean white aluminium interior
- > 2 adjustable plastic coated shelves
- > Energy efficient pure white LED lighting
- > Covered and recessed digital temperature controller
- > Cool blue LED digital temperature controller
- > External light switch
- > Digital temperature display
- > ECO friendly R600a hydrocarbon refrigeration system
- > Fan assisted cooling
- > Lockable self closing doors
- > Double glazed doors



Model	Doors	Capacity	Energy Rating	kWh/24h	Gross Weight	Refrigerant	Temperature Range	Width	Depth	Height
NT1SLIM-LE	1 R/H Hinged	93 Litres	C	0.88	37kg	R600a	+2°C to +10°C	500	520	900
NT1BH-LE	1 R/H Hinged	126 Litres	C	0.93	56kg	R600a	+2°C to +10°C	600	520	900
NT1BHSP-LE	1 L/H Hinged	126 Litres	C	0.93	56kg	R600a	+2°C to +10°C	600	520	900
NT1BHLO-LE	1 R/H Hinged	119 Litres	C	0.93	54kg	R600a	+2°C to +10°C	600	520	850



NT2BH-LE



NT2BS-LE



Standard Features

- > Black exterior finish
- > Easy to clean white aluminium interior
- > 4 adjustable plastic coated shelves
- > Energy efficient pure white LED lighting
- > Covered and recessed digital temperature controller
- > External light switch
- > Digital temperature display
- > ECO friendly R600a hydrocarbon refrigeration system
- > Fan assisted cooling
- > Lockable self closing doors
- > Double glazed doors

Model	Doors	Capacity	Energy Rating	kWh/24h	Gross Weight	Refrigerant	Temperature Range	Width	Depth	Height
NT2BH-LE	2 Hinged	208 Litres	C	1.07	75kg	R600a	+2°C to +10°C	900	520	900
NT2BS-LE	2 Sliding	208 Litres	C	1.15	75kg	R600a	+2°C to +10°C	900	520	900
NT2BHLO-LE	2 Hinged	196 Litres	C	1.07	75kg	R600a	+2°C to +10°C	900	520	850
NT2BSLO-LE	2 Sliding	196 Litres	D	1.15	75kg	R600a	+2°C to +10°C	900	520	850

NT SERIES TRIPLE DOOR LOW ENERGY UNDER COUNTER BOTTLE COOLERS



NT3BH-LE

NT3BS-LE

Standard Features

- > Black exterior finish
- > Easy to clean white aluminium interior
- > 6 adjustable plastic coated shelves
- > Energy efficient pure white LED lighting
- > Covered and recessed digital temperature controller
- > External light switch
- > Digital temperature display
- > ECO friendly R600a hydrocarbon refrigeration system
- > Fan assisted cooling
- > Lockable self closing doors
- > Double glazed doors



Model	Doors	Capacity	Energy Rating	kWh/24h	Gross Weight	Refrigerant	Temperature Range	Width	Depth	Height
NT3BH-LE	3 Hinged	321 Litres	C	1.30	100kg	R600a	+2°C to +10°C	1350	520	900
NT3BS-LE	3 Sliding	321 Litres	C	1.40	100kg	R600a	+2°C to +10°C	1350	520	900



NT3ST-LE



NT1ST-LE



NT2ST-LE



Standard Features

- > Stainless steel exterior finish
- > Aluminium interior
- > 2 adjustable chrome shelves per door
- > Energy efficient pure white LED lighting
- > Covered and recessed digital temperature controller
- > External light switch
- > Digital temperature display
- > ECO friendly R600a hydrocarbon refrigeration system
- > Fan assisted cooling
- > Lockable self closing doors
- > Double glazed doors



Model	Doors	Capacity	Energy Rating	kWh/24h	Gross Weight	Refrigerant	Temperature Range	Width	Depth	Height
NT1ST-LE	1 Hinged	126 Litres	C	0.95	46kg	R600a	+2°C to +10°C	600	520	900
NT2ST-LE	2 Hinged	180 Litres	C	1.06	63kg	R600a	+2°C to +10°C	900	520	900
NT3ST-LE	3 Hinged	300 Litres	C	1.35	87kg	R600a	+2°C to +10°C	1335	520	900



NT10-LE



NT20-LE

Standard Features

- > Black exterior finish
- > Aluminium interior
- > 5 adjustable chrome shelves per door
- > Twin vertical energy efficient pure white LED lighting
- > Covered and recessed digital temperature controller
- > External light switch
- > Digital temperature display
- > ECO friendly R600a hydrocarbon refrigeration system
- > Fan assisted cooling
- > Lockable self closing doors
- > Double glazed doors

Options

- > Wine shelves



2
YEAR
WARRANTY

Model	Doors	Capacity	Energy Rating	kWh/24h	Gross Weight	Refrigerant	Temperature Range	Width	Depth	Height
NT10-LE	1 R/H Hinged	340 Litres	D	1.59	82kg	R600a	+2°C to +10°C	600	515	1800
NT20-LE	2 Hinged	560 Litres	D	2.12	115kg	R600a	+2°C to +10°C	900	515	1800



NT20ST-LE



NT10ST-LE



Optional Wine Shelf



Standard Features

- > Stainless steel exterior finish
- > Aluminium interior
- > 5 adjustable chrome shelves per door
- > Twin vertical energy efficient pure white LED lighting
- > Covered and recessed digital temperature controller
- > External light switch
- > Digital temperature display
- > ECO friendly R600a hydrocarbon refrigeration system
- > Fan assisted cooling
- > Lockable self closing doors
- > Double glazed doors

Options

- > Wine shelves



Model	Doors	Capacity	Energy Rating	kWh/24h	Gross Weight	Refrigerant	Temperature Range	Width	Depth	Height
NT10ST-LE	1 R/H Hinged	340 Litres	D	1.59	82kg	R600a	+2°C to +10°C	600	515	1800
NT20ST-LE	2 Hinged	560 Litres	D	2.12	115kg	R600a	+2°C to +10°C	900	515	1800

NT SERIES LOW ENERGY BLACK UPRIGHT BOTTLE COOLERS



NT5-LE

Standard Features

- > Black exterior finish
- > Black interior finish
- > 5 adjustable black shelves
- > Energy efficient pure white vertical LED lighting
- > Digital temperature controller
- > External light switch
- > Digital temperature display
- > ECO friendly R600a hydrocarbon refrigeration system
- > Fan assisted cooling
- > Lockable self closing doors
- > Triple glazed doors



Model	Doors	Capacity	Energy Rating	kWh/ 24h	Gross Weight	Refrigerant	Temperature Range	Width	Depth	Height
NT5-LE	1 R/H Hinged	99 Litres	D	1.49	45kg	R600a	+2°C to +10°C	360	422	1880



Optional Wine Shelf Kit



Standard Features

- > Black exterior finish
- > Black interior finish
- > 2 full size adjustable shelves + 1 half shelf
- > LED lighting
- > Manual thermostat
- > Fan assisted cooling
- > ECO friendly R600a hydrocarbon refrigeration system
- > Double glazed door

Options

- > Wine shelves

Model	Doors	Capacity	Energy Rating	kWh/ 24h	Gross Weight	Refrigerant	Temperature Range	Width	Depth	Height
XW105	1 R/H Hinged	110 Litres	D	1.38	29kg	R600a	+2°C to +10°C	480	520	840



XD380K

Standard Features

- > Black exterior finish
- > Black interior finish
- > 5 adjustable shelves
- > Energy efficient pure white vertical LED lighting
- > Manual thermostat
- > External light switch
- > ECO friendly R600a hydrocarbon refrigeration system
- > Fan assisted cooling
- > Lockable door
- > Double glazed doors

Options

- > Wooden wine shelf
- > Chrome scalloped wine shelf
- > Inclined chrome scalloped wine shelf

1
YEAR
WARRANTY



Model	Doors	Capacity	Energy Rating	kWh/24h	Gross Weight	Refrigerant	Temperature Range	Width	Depth	Height
XD380K	1 R/H Hinged	362 Litres	E	2.84	80kg	R600a	+2°C to +10°C	595	650	1860



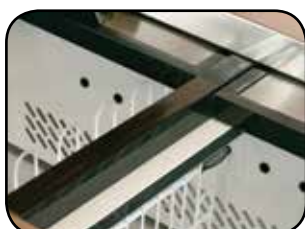
NTBD2



NTBD3



NTBD1



Standard Features

- > Black exterior finish
- > Black interior finish
- > 2 full size adjustable shelves + 1 half shelf
- > LED lighting
- > Manual thermostat
- > Fan assisted cooling
- > ECO friendly R600a hydrocarbon refrigeration system
- > Double glazed door

Options

- > Wine shelves

2
YEAR
WARRANTY

Model	Lids	Gross/Net Capacity	Energy Rating	kWh/ 24h	Gross Weight	Refrigerant	Temperature Range	Width	Depth	Height
NTBD1	1	279/152	B	1.92	61kg	R600a	+2°C to +8°C	935	687	888
NTBD2	2	417/212	C	2.51	85kg	R600a	+2°C to +8°C	1255	687	888
NTBD3	2	577/282	C	2.70	107kg	R600a	+2°C to +8°C	1634	687	888

NT SERIES HEAVY DUTY KEG COOLERS



NTKC2



NTKC1

Standard Features

- > Durable black exterior finish
- > Stainless steel interior
- > Hard wearing stainless steel top
- > Integrated CO2 knock-out for easy connection to external gas lines
- > Galvanised floor protector
- > Forced air cooling
- > Insulated beer column with cold air feed
- > Digital temperature controller
- > Castors as standard
- > S-type Sankey keg coupler
- > Hold 11 gallon, 50 litre kegs



Model	Kegs	Capacity	Energy Rating	kWh/24h	Gross Weight	Refrigerant	Temperature Range	Width	Depth	Height
NTKC1	1 x 50 litre	164 Litres	C	2.40	48kg	R600a	+1°C to +8°C	612	760 / 810 ¹	982 / 1312 ²
NTKC2	2 x 50 litre	292 Litres	C	2.60	85kg	R290	+1°C to +8°C	1247	620 / 650 ¹	1065 / 1438 ²

The warranty for this cabinet covers only the refrigeration system and excludes the dispense equipment. It is the customer's responsibility to have the dispense equipment correctly set up by a professional.

¹ including stand-offs ² including beer fonts



NTDDRSS



NTDDR



Standard Features

- > Light duty design
- > Holds 1 x 11 gallon, 50 litre keg
- > White ABS interior
- > Galvanised floor protector
- > Electronic thermostat
- > Digital temperature display
- > Fan assisted cooling
- > Insulated beer column with cold air feed
- > Adjustable feet
- > S-type Sankey keg coupler

Model	Finish	Net Capacity	Energy Rating	kWh/24h	Gross Weight	Refrigerant	Temperature Range	Width	Depth	Height
NTDDR	Black	81	A	1.31	45kg	R600a	+2°C to +8°C	600	600	850 / 1180 ¹
NTDDRSS	Stainless Steel	81	A	1.31	45kg	R600a	+2°C to +8°C	600	600	850 / 1180 ¹

The warranty for this cabinet covers only the refrigeration system and excludes the dispense equipment. It is the customer's responsibility to have the dispense equipment correctly set up by a professional.

¹ including beer fonts



NTGFC

Standard Features

- > Stainless steel exterior
- > Stainless steel interior
- > Forced air refrigeration
- > Frost free operation
- > Frosted glasses in minutes
- > Suitable for keeping spirits at ice cold temperatures
- > Heated glass door to prevent condensation build up
- > 2 fully adjustable shelves
- > Digital temperature control
- > LED internal illumination
- > Self closing door



Model	Shelves	Capacity	Energy Rating	kWh/ 24h	Gross Weight	Refrigerant	Temperature Range	Width	Depth	Height
NTGFC	2	100 Litres	B	2.79	50kg	R290	-10°C to -15°C	595	525	875

ICE MACHINES



SELF CONTAINED ICE MAKERS
MODULAR ICE MAKERS
ICE FLAKERS
NUGGET ICE MAKERS
STORAGE BINS
ICE CUBE DISPENSERS
ICE CRUSHERS



C25



C35



C45 / C45P

Standard Features

- > Spray system production
- > Designed specifically for the hospitality industry
- > Crystal clear, super hard, slow melting ice cubes
- > European manufactured to ISO9001
- > Proven and reliable ice production system
- > Automatic built in drain pump (C45P only)
- > Front venting
- > High drain exit height for easy installation
- > Patented flexible spray jets to minimise lime scale build-up
- > Front mounted mains on/off switch
- > Space saving inward opening door
- > PCB control

Options

- > H11MC in-line water filter (C25, C35)
- > Everpure 4H water filter (C45, C45P, C60, C80, C135)





Model	Production / 24 Hours*	Storage	Cube Style	Power	Water Consumption	Refrigerant	Gross Weight	Width	Depth	Height
C25	25Kg	6Kg	Rhomboid	260 W	3.6 litres / hour	R290	36Kg	350	475	590 ¹
C35	37Kg	15Kg	Gourmet	337 W	5.7 litres / hour	R290	46Kg	435	605	695 ²
C45	45Kg	15Kg	Gourmet	424 W	6 litres / hour	R290	46Kg	435	605	695 ²
C45P	45Kg	15Kg	Gourmet	424 W	6 litres / hour	R290	46Kg	435	605	695 ²
C60	60Kg	30Kg	Gourmet	484 W	7.1 litres / hour	R290	58Kg	515	645	840 ³
C80	85Kg	40Kg	Gourmet	752 W	10.1 litres / hour	R290	66Kg	645	645	870 ³
C135	138Kg	60Kg	Gourmet	940 W	14 litres / hour	R290	104Kg	930	565	915 ³

¹+6mm with feet, ²+12mm to 20mm adjustable feet

³+105mm to 155mm adjustable feet



PS25



PS35



PS40



PS55

Standard Features

- > Paddle system productions
- > Designed specifically for hard water areas or use in low ambient temperatures
- > Can be installed in ambient temperatures as low as 5°C or as high as 43°C
- > Ideal production to storage ratios
- > AISI 304 stainless steel construction
- > Space saving inward opening door
- > Mains on/off switch
- > Tropicalised condensing unit
- > PCB control

Options

- > H11MC in-line water filter (PS25, PS35)
- > Everpure 4H water filter (PS40, PS55, PS75, PS125)





PS75



PS125



Model	Production / 24 Hours	Storage	Cube Style	Power	Water Consumption	Refrigerant	Gross Weight	Width	Depth	Height
PS25	25Kg	6Kg	Bullet	235 W	4.4 litres / hour	R290	40Kg	402	507	643 ¹
PS35	39Kg	12Kg	Bullet	236 W	4.9 litres / hour	R290	42Kg	402	507	643 ¹
PS40	45Kg	12Kg	Bullet	325 W	5.6 litres / hour	R290	45Kg	402	507	699 ¹
PS55	61Kg	25Kg	Bullet	377 W	6.3 litres / hour	R290	58Kg	513	557	811 ²
PS75	98Kg	37Kg	Bullet	620 W	9.3 litres / hour	R290	58Kg	673	557	984 ²
PS125	143Kg	50Kg	Bullet	750 W	13.4 litres / hour	R290	86Kg	843	557	984 ²

¹+12mm to 20mm adjustable feet
²+105mm to 155mm adjustable feet



C SERIES HIGH CAPACITY MODULAR ICE MAKERS



C300M + S180

C220M + S230

Standard Features

- > Specifically designed to cope in even the most demanding venues
- > Classic dice shaped ice cube
- > Proven and reliable vertical evaporator production system
- > Units can be double stacked for venues where constant ice production is a must
- > AISI 304 stainless steel construction
- > Space saving inward opening door
- > Tropicalised condensing unit
- > Can operate in ambient temperatures up to 43°C

Options

- > Half dice ice cube
- > Everpure 4H water filter





C220M + S390



Legend

- Optimal production to storage ratio
- Sub-optimal production to storage ratio
- Single configuration
- Side by side configuration
- Double stacked configuration (Requires union kit)

Model	S180		S230		S340		S390		S480	
Machines	1	2	1	2	1	2	1	2	1	2
C220M			●	●●	●	●●	●	●●	●	●●
C300M	●		●		●		●		●	

Model	Production / 24 Hours	Storage	Cube Style	Power	Water Consumption	Refrigerant	Gross Weight	Width	Depth	Height
C220M	225Kg	-	Full Dice	795 W	11 litres / hour	R290	93Kg	762	620	500
C300M	317Kg	-	Full Dice	1226 W	16.6 litres / hour	R290	82Kg	559	621	659
S180	-	181Kg	-	-	-	-	54Kg	559	872	1122
S230	-	230Kg	-	-	-	-	56Kg	762	819	1071
S340	-	350Kg	-	-	-	-	69Kg	1067	819	1071
S390	-	400Kg	-	-	-	-	75Kg	1219	819	1071
S480	-	480Kg	-	-	-	-	94Kg	1321	872	1122



Standard Features

- > Ideal for displaying fresh food or physiotherapy applications
- > Produces granular flaked ice with a residual water content of 25%
- > Low energy consumption, high ice production efficient evaporator
- > Powerful top mounted gearbox
- > Stainless steel auger to maximise lifespan
- > Immediate and constant production
- > AISI304 stainless steel construction
- > Tropicalised condensing unit
- > Low power and water consumption
- > Suitable for ambient temperatures up to 43°C
- > R290 hydrocarbon refrigerant

Options

- > Everpure 4H water filter





GR220 + S230



GR135



Model	S180		S230		S340		S390		S480	
Machines	1	2	1	2	1	2	1	2	1	2
GR220	●		●		●	●●	●	●●		
GR390			●		●		●		●	●●
GR565			●		●		●		●	●●
GR765			●		●		●		●	●●

Legend

- Optimal production to storage ratio
- Sub-optimal production to storage ratio
- Single configuration
- Side by side configuration

Model	Production / 24 Hours	Storage	Ice Style	Power	Water Consumption	Refrigerant	Gross Weight	Width	Depth	Height
GR135	164 Kg	64Kg	Flaked	650 W	5.7 litres / hour	R290	85 Kg	515	550	1355 ¹
GR220	236 Kg	-	Flaked	780 W	7.3 litres / hour	R290	60 Kg	515	550	486
GR390	397 Kg	-	Flaked	1320 W	13.3 litres / hour	R290	93 Kg	559	522	712
GR565	546 Kg	-	Flaked	1687 W	17.4 litres / hour	R290	106 Kg	559	622	712
GR765	763 Kg	-	Flaked	1647 W	27.3 litres / hour	R290	117 Kg	675	550	800
S230	-	230Kg	-	-	-	-	56Kg	762	819	1071
S340	-	350Kg	-	-	-	-	69Kg	1067	819	1071
S390	-	400Kg	-	-	-	-	75Kg	1219	819	1071
S480	-	480Kg	-	-	-	-	94Kg	1321	872	1122

¹+80mm adjustable feet



CD SERIES SELF CONTAINED NUGGET ICE MAKERS



CD270



CD90

Standard Features

- > Ideal for cocktails and food presentation
- > Produces soft chewable nuggets with a low 20% residual water content
- > Heavy duty auger production system
- > Low energy consumption, high ice production efficient evaporator
- > Powerful top mounted gearbox
- > Stainless steel auger to maximise lifespan
- > Immediate and constant production
- > Diamond nugget ice with very low residual water content
- > External on/off switch
- > Tropicalised condensing unit
- > Low power and water consumption
- > Suitable for ambient temperatures up to 43°C

Options

- > Everpure 4H water filter



Model	Production / 24 Hours	Storage	Cube Style	Power	Water Consumption	Refrigerant	Gross Weight	Width	Depth	Height
CD90	95 Kg	20 Kg	Nugget	421 W	3 litres / hour	R290	63Kg	565	595	790 ¹
CD270	270 Kg	40 Kg	Nugget	1000 W	8.7 litres / hour	R290	112 Kg	715	700	1044 ¹

¹ Production values calculated at 10°C air and water temperature
+105 - 155mm with legs



Standard Features

- > Ideal for cocktails and food presentation
- > Produces soft chewable nuggets with a low 10% residual water content
- > Heavy duty auger production system
- > Low energy consumption, high ice production efficient evaporator
- > Powerful top mounted gearbox
- > Stainless steel auger to maximise lifespan
- > Immediate and constant production
- > Diamond nugget ice with very low residual water content
- > External on/off switch
- > Tropicalised condensing unit
- > Low power and water consumption
- > Suitable for ambient temperatures up to 43°C

Options

- > Everpure 4H water filter



Model	Production / 24 Hours	Storage	Ice Style	Power	Water Consumption	Refrigerant	Gross Weight	Width	Depth	Height
N300	378 Kg	-	Nugget	1316 W	9.7 litres / hour	R290	93Kg	559	622	712
N500	490 Kg	-	Nugget	1590 W	16.7 litres / hour	R290	106Kg	559	622	713
S180	-	181Kg	-	-	-	-	54Kg	559	872	1122
S230	-	230Kg	-	-	-	-	56Kg	762	819	1071
S340	-	350Kg	-	-	-	-	69Kg	1067	819	1071
S390	-	400Kg	-	-	-	-	75Kg	1219	819	1071
S480	-	480Kg	-	-	-	-	94Kg	1321	872	1122



Standard Features

- > AISI304 stainless steel construction
- > Bottom mounted drain connection
- > Insulated with polyurethane
- > Durable & sanitary one-piece polyethylene seamless interior
- > Rounded interior corners for easy cleaning
- > Heavy duty, quiet door closing mechanism
- > Range of sizes available to suit all needs
- > Adjustable feet





S390



S480



S230

Model	Storage	Suitable For	Gross Weight	Width	Depth	Height
S180	181Kg	C300M, N300, N500, GR140, GR220	54Kg	559	872	1122 ¹
S230	230Kg	C220M, C300M, N300, N500, GR140, GR220, GR390, GR565	56Kg	762	819	1071 ¹
S340	350Kg	C220M, N300, N500, GR220, GR390, GR565	69Kg	1067	819	1071 ¹
S390	400Kg	C220M, C300M, N300, N500, GR390, GR565	75Kg	1219	819	1071 ¹
S480	480Kg	N300, N500, GR390, GR565	94Kg	1321	872	1122 ¹

¹+160mm adjustable feet



SCD400



Standard Features

- > AISI304 stainless steel construction
- > Insulated with polyurethane
- > Durable & sanitary one-piece polyethylene seamless interior
- > Rounded interior corners for easy cleaning
- > Heavy duty, quiet door closing mechanism
- > Range of sizes available to suit all needs
- > Adjustable feet

2
YEAR
WARRANTY

Model	Storage	Carts	Ice Style	Power	Water Consumption	Refrigerant	Gross Weight	Width	Depth	Height
SC140	140Kg	1 x 112Kg	-	-	-	-	75Kg	762	1016	1320
SC300	300Kg	1 x 112Kg	-	-	-	-	95Kg	762	1016	1865
SCD400	413Kg	2 x 112Kg	-	-	-	-	140Kg	1524	1016	1520
SCD600	617Kg	2 x 112Kg	-	-	-	-	160Kg	1524	1016	1820
SCD830	812Kg	2 x 112Kg	-	-	-	-	175Kg	1524	1016	2084



Standard Features

- > AISI304 stainless steel construction
- > Built in lighting in dispensing area
- > 109 grams/second dispensing speed
- > Optional built in water dispenser
- > Easy to operate anti-freeze dispensing mechanism
- > Designed to be used in conjunction with C220M & C300M
- > Adjustable feet



SD60 + C220M

Model	Production / 24 Hours	Storage	Ice Style	Power	Water Consumption	Refrigerant	Gross Weight	Width	Depth	Height
SD60	-	58Kg	-	-	-	-	54Kg	559	872	1122
SD60W	-	58Kg	-	-	-	-	56Kg	762	819	1071
SD100	-	104Kg	-	-	-	-	75Kg	1219	819	1071
SD100W	-	104Kg	-	-	-	-	94Kg	1321	872	1122



CR3



CR5

Standard Features

- > Designed for use in busy cocktail bars and night clubs
- > Heavy duty stainless steel crushing mechanism
- > Full stainless steel construction
- > Removable ice storage bin
- > Compact elegant counter top design
- > 13amp operation for easy installation



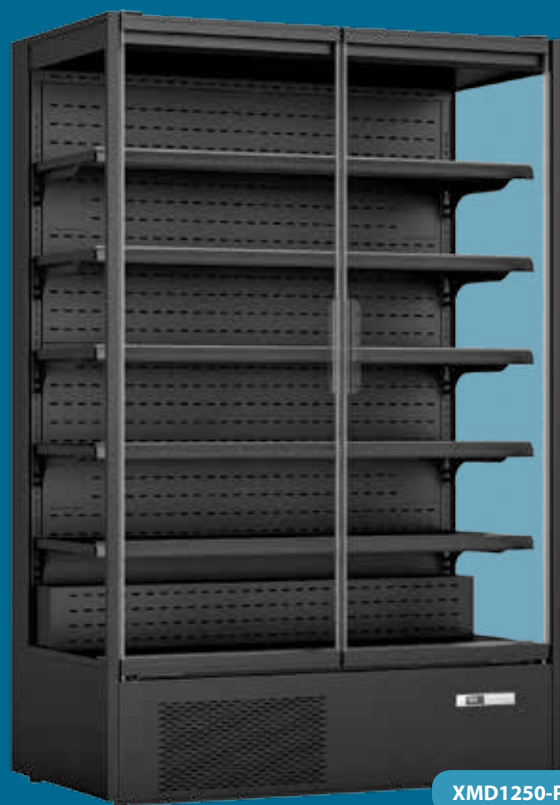
Model	Capacity	Storage	Power	Gross Weight	Width	Depth	Height
CR3	3 Kg/min	1 Kg	150 W	12Kg	180	330	320
CR5	5 Kg/min	5Kg	150 W	25Kg	370	310	510

DISPLAY REFRIGERATION

Prodis

MULTIDECK DISPLAYS
GLASS DOOR FRIDGES
GLASS DOOR FREEZERS
DISPLAY CHEST FREEZERS
WALL SITE FREEZERS
FRESH FISH DISPLAYS

Prodis



XMD1250-P-FGD-K

XMD
PANORAMIC FRAMELESS GLASS DOOR MULTIDECK

Standard Features

- > RAL9005 Jet Black or RAL9003 Signal White Finish
- > 1540mm usable height
- > 450mm shelf depth
- > 330mm base shelf depth
- > Quiet operation ≤58 dB
- > Frost free operation
- > Automatic defrost
- > Double glazed self closing low E doors
- > Panoramic low E glass end panels
- > Shelf edge ticket strips
- > Digital temperature controller
- > Individual under-shelf LED lighting
- > Additional horizontal ceiling mounted LED strip
- > 13amp plug-in cabinets
- > -1°C to +5°C temperature range (3M1)
- > Climate class 3 (3M1)



DAIRY



BEVERAGES



PRE-PACKAGED
MEAT



VEGETABLES



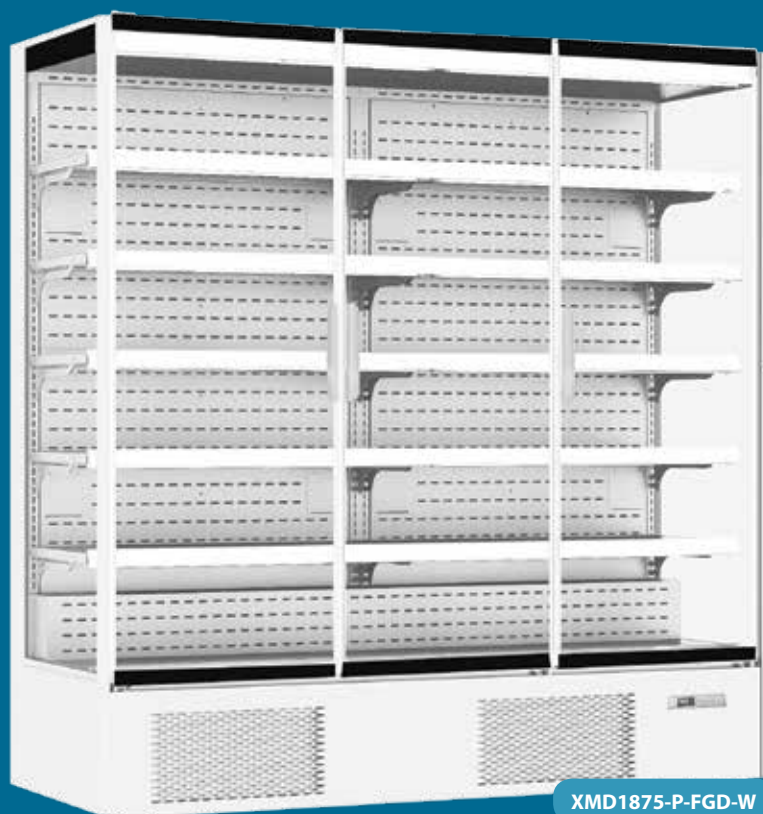
FRUIT



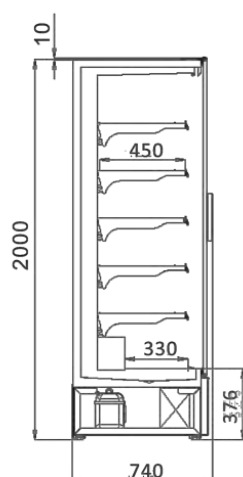
READY
MEALS

XMD

PANORAMIC FRAMELESS GLASS DOOR MULTIDECK



XMD1875-P-FGD-W



1
YEAR
WARRANTY

Model	Colour	Display Area	Energy Rating	kWh / 24h	Power	Gross / Net Volume	Shelf Width	Shelves	Gross Weight	Width	Depth	Height
XMD1250-P-FGD-W	White	3.14 m ²	B	5.87	550 W	1292 / 764 litres	1250mm	5	300 Kg	1310	740	2010
XMD1250-P-FGD-K	Black	3.14 m ²	B	5.87	550 W	1292 / 764 litres	1250mm	5	300 Kg	1310	740	2010
XMD1875-P-FGD-W	White	4.05 m ²	B	8.13	980 W	1939 / 1147 litres	2x935mm	10	420 Kg	1935	740	2010
XMD1875-P-FGD-K	Black	4.05 m ²	B	8.13	980 W	1939 / 1147 litres	2x935mm	10	420 Kg	1935	740	2010
XMD2500-P-FGD-W	White	5.00 m ²	B	10.2	1060 W	2585 / 1529 litres	2x1250mm	10	500 Kg	2560	740	2010
XMD2500-P-FGD-K	Black	5.00 m ²	B	10.2	1060 W	2585 / 1529 litres	2x1250mm	10	500 Kg	2560	740	2010



XMD1200-P-NB-W

XMD900-P-NB-W

Standard Features

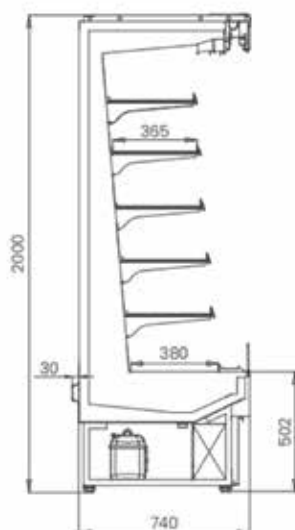
- > RAL9003 Signal White Finish
- > 365mm shelf depth
- > 380mm base shelf depth
- > 1498mm usable height
- > Quiet operation ≤65 dB
- > Frost free operation
- > Automatic defrost
- > Slow rise night-blind
- > Panoramic low E glass end panels
- > Shelf edge ticket strips
- > Digital temperature controller
- > Individual under-shelf LED lighting
- > Additional horizontal ceiling mounted LED strip
- > 13amp plug-in cabinets
- > -1°C to +7°C temperature range (3M1)
- > Climate class M2

XMD

QUICK SERVICE OPEN FRONTED MULTIDECK



XMD1800-P-NB-W



1
YEAR
WARRANTY

Model	Colour	Display Area	Energy Rating	kWh / 24h	Power	Gross / Net Volume	Shelf Width	Shelves	Gross Weight	Width	Depth	Height
XMD900-P-NB-W	White	1.92 m ²	E	16.4	910 W	1292 / 764 litres	1250mm	5	228 Kg	975	740	2000
XMD1200-P-NB-W	White	2.32 m ²	F	23.43	1390 W	1292 / 764 litres	1250mm	5	290 Kg	1310	740	2000
XMD1800-P-NB-W	White	3.11 m ²	E	26.5	1800 W	1939 / 1147 litres	2x935mm	10	348 Kg	1935	740	2000



XPD750-P-G-LE



XPD2500-P-G-LE



Standard Features

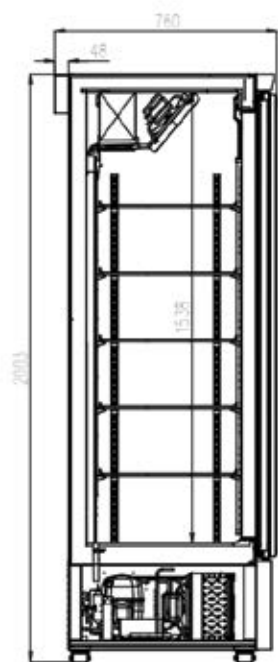
- > Forced air refrigeration
- > 5 adjustable shelves per door
- > Shelf edge ticket strips
- > Twin vertical LED lighting
- > Self closing double glazed doors
- > Low E glass for energy efficiency
- > HMI digital temperature controller
- > White cabinet exterior
- > Grey fronted with aluminium door frames
- > Heavy duty full length door handle
- > Low profile aluminium door frames for increased visibility
- > White cabinet interior with stainless steel floor for durability
- > Castors as standard
- > 13amp plug-in cabinets



XPD1250-N-G-LE



XPD1850-N-G-LE



Model	Temp. Range	Display Area	Energy Rating	kWh / 24h	Power	Gross / Net Volume	Doors	Doors / Shelves	Gross Weight	Width	Depth	Height
XPD750-P-G-LE	1°C to +10°C	0.98m²	B	2.5	460W	614 / 459	1	5	141 Kg	750	710	2003
XPD750-N-G-LE	-18°C to -22°C	0.84m²	C	9.07	700W	560 / 390	1	5	158 Kg	750	760	2003
XPD1250-P-G-LE	1°C to +10°C	1.58m²	B	4.17	510W	1081 / 809	2	10	197 Kg	1253	710	2003
XPD1250-N-G-LE	-18°C to -22°C	1.39m²	D	17.47	1472W	1006 / 702	2	10	270 Kg	1253	760	2003
XPD1850-P-G-LE	1°C to +10°C	2.38m²	B	5.41	700W	1664 / 1246	3	15	235 Kg	1880	710	2003
XPD1850-N-G-LE	-18°C to -22°C	2.09m²	D	23.84	1680W	1563 / 1090	3	15	330 Kg	1880	760	2003
XPD2500-P-G-LE	1°C to +10°C	3.17m²	C	8.23	920W	2248 / 1683	4	20	400 Kg	2508	710	2003



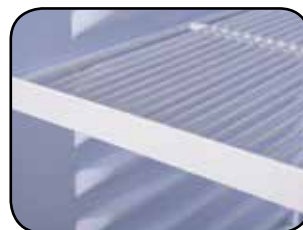
XD380 SINGLE DOOR DISPLAY FRIDGES



XD380

Standard Features

- > Fan assisted cooling
- > Internal LED illumination
- > 5 adjustable shelves as standard
- > Hard wearing white powder coated exterior
- > Black door frame and front trims
- > Double glazed door for energy efficiency
- > Adjustable manual thermostat
- > Off cycle defrost
- > Adjustable feet at front with rollers at rear
- > Inset door handle
- > 13amp plug-in cabinets



Model	Temp. Range	Door	Energy Rating	kWh / 24h	Power	Gross / Net Volume	Shelves	Gross Weight	Width	Depth	Height
XD380	+1°C to +10°C	R / H Hinged	E	2.84	270 W	380 / 362	5	80 Kg	595	650	1865
XD380LH	+1°C to +10°C	L / H Hinged	E	2.84	270 W	380 / 362	5	80 Kg	595	650	1865



Standard Features

- > White exterior finish
- > 5 static shelves
- > LED internal illumination
- > External light switch
- > External thermometer
- > Self closing door
- > Heated double glazed door
- > Adjustable feet at front with rollers at rear
- > Inset door handle
- > Fan assisted, static refrigeration
- > Manual defrost
- > 13amp plug-in cabinet



XD380N

Model	Temp. Range	Display Area	Energy Rating	kWh / 24h	Power	Gross / Net Volume	Shelves	Gross Weight	Width	Depth	Height
XD380N	-15°C to -18°C	0.76m²	D	11	460W	380 / 362	5	141 Kg	640	670	2056



XD701



XD701S

Standard Features

- > Forced air refrigeration
- > Automatic defrost
- > Digital temperature controller
- > Self closing doors
- > White exterior finish
- > Lockable doors
- > Illuminated merchandising canopy
- > Twin vertical LED internal illumination
- > Castors as standard
- > Double glazed doors
- > 13amp plug-in cabinets

Options

- > XDGLIDE gravity feed shelving



OPTIONAL XDGLIDE SHELVING

1
YEAR
WARRANTY

Model	Temp. Range	Door	Energy Rating	kWh / 24h	Power	Gross / Net Volume	Shelves	Gross Weight	Width	Depth	Height
XD701	+2°C to +10°C	Hinged	C	4.07	450 W	750 / 670	8	113 Kg	1120	610	1973
XD701S	+2°C to +10°C	Sliding	C	5.30	450 W	750 / 670	8	113 Kg	1120	610	1973



XD1201



XD1201S



OPTIONAL XDGLIDE SHELVING



Standard Features

- > Forced air refrigeration
- > Automatic defrost
- > Digital temperature controller
- > Self closing doors
- > White exterior finish
- > Lockable doors
- > Illuminated merchandising canopy
- > Twin vertical LED internal illumination
- > Castors as standard
- > Double glazed doors
- > 13amp plug-in cabinets

Options

- > XDGLIDE gravity feed shelving

Model	Temp. Range	Door	Energy Rating	kWh / 24h	Power	Gross / Net Volume	Shelves	Gross Weight	Width	Depth	Height
XD1201	+2°C to +10°C	Hinged	C	5.13	480 W	1200 / 1000	8	148 Kg	1330	690	2079
XD1201S	+2°C to +10°C	Sliding	C	5.13	480 W	1200 / 1000	8	148 Kg	1330	690	2079



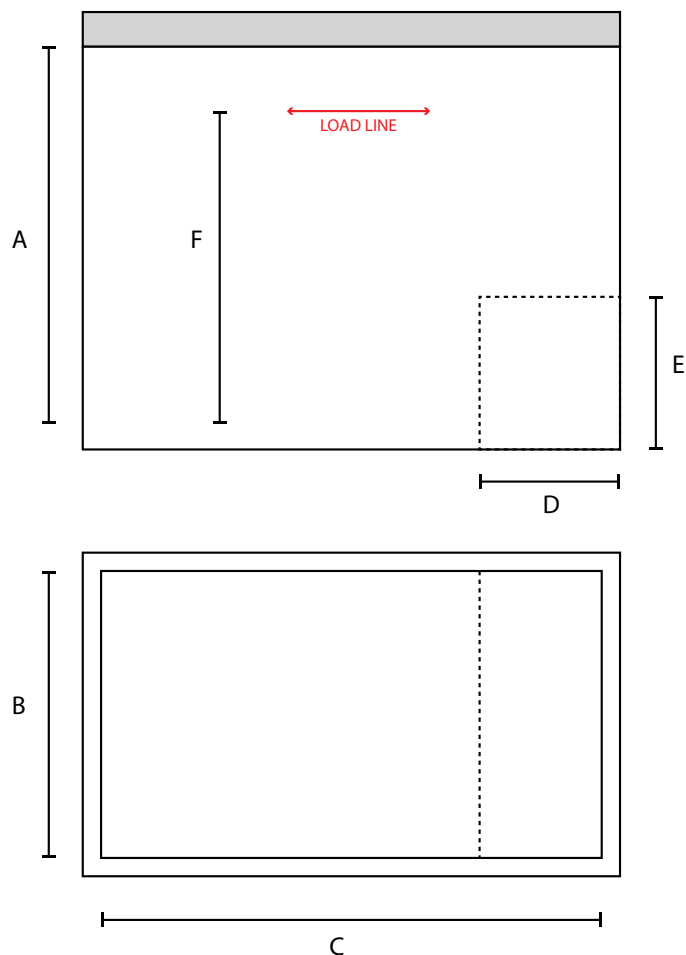
NV5

Standard Features

- > Sliding flat glass lids
- > External thermometer
- > Concealed adjustable thermostat
- > Heavy duty aluminium door frame
- > White exterior finish
- > Embossed aluminium interior
- > White powder coated steel cabinet
- > Supplied with a full set of baskets
- > Castors supplied as standard
- > 13amp plug-in cabinets



1
YEAR
WARRANTY



Internal Dimensions mm

Model	A	B	C	D	E	F
NV1	656	510	600	210	250	575
NV2	656	510	890	210	250	575
NV3	656	510	1180	210	250	575
NV4	656	510	1430	210	250	575
NV5	656	510	1930	210	250	575



NV4



NV3



NV2



NV1

Model	Temp. Range	Baskets	Energy Rating	kWh / 24h	Power	Net Volume	Gross Weight	Width	Depth	Height
NV1	-15°C to -23°C	2	D	1.80	230W	149 litres	58 Kg	725	635	890
NV2	-15°C to -23°C	3	D	2.26	310W	234 litres	64 Kg	1015	635	890
NV3	-15°C to -23°C	5	D	2.72	390W	319 litres	82 Kg	1305	635	890
NV4	-15°C to -23°C	6	D	3.11	450W	392 litres	88 Kg	1555	635	890
NV5	-15°C to -23°C	8	D	3.90	550W	539 litres	100 Kg	2050	635	890



WXPDP2000

Standard Features

- > Reduced floorspace
- > Fully automatic operation
- > Electronic controls
- > Maximum product visibility
- > Streamlined operation
- > LED lighting
- > Automatic defrost

Top Features

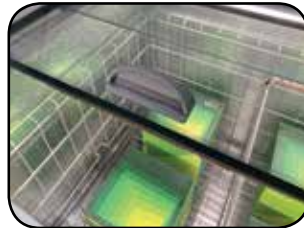
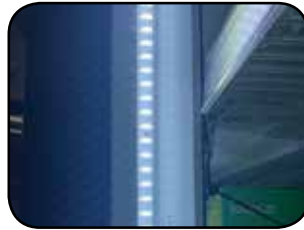
- > Stainless steel floor for safe food storage and easy maintenance
- > Illuminated top canopy for advertising
- > Triple glazed self closing doors with heat film

Bottom Features

- > Low-E tempered glass
- > Double horizontal LED lighting
- > Adjustable feet



WXPD1500



1
YEAR
WARRANTY

Model		Temp. Range	Door	Energy Rating	kWh / 24h	Power	Gross / Net Volume	Shelves / Baskets	Gross Weight	Width	Depth	Height
WXPD1500	Top	-18°C - 22°C	2 Hinged	E	14.43	650W	373/232	4	149 Kg	1450	558	1022
	Bottom	-18°C - 22°C	2 Sliding	E	8.22	420W	575/402	2	139 Kg	1454	850	1080
WXPD2000	Top	-18°C - 22°C	3 Hinged	E	20.00	820W	559/346	6	203 Kg	2100	558	1022
	Bottom	-18°C - 22°C	2 Sliding	E	11.00	500W	900/646	4	188 Kg	2104	850	1080



FISK20 / FISK25C

Standard Features

- > Constructed entirely from AISI316 stainless steel
- > Designed to be used in conjunction with flaked ice
- > Acrylic frontal protection as standard
- > High density polyurethane insulation
- > In built 19mm drain outlet

Refrigerated decks

- > +3°C to +7°C temperature range
- > Built-in compressor
- > Digital temperature controller
- > 13amp plug-in cabinets

Options

- > Scale support
- > Multiplexing kit



Model	Deck Size	Type	Power	Gross Weight	Width	Depth	Height
FISK15	1365 x 950	Ambient	-	137 Kg	1515	1150	876
FISK15C	1365 x 950	Refrigerated	275 W	186 Kg	1515	1150	876
FISK20	1850 x 950	Ambient	-	155 Kg	2000	1150	876
FISK20C	1850 x 950	Refrigerated	450 W	232 Kg	2000	1150	876
FISK25	2350 x 950	Ambient	-	188 Kg	2500	1150	876
FISK25C	2350 x 950	Refrigerated	530 W	275 Kg	2500	1150	876
FISK30	2850 x 950	Ambient	-	215 Kg	3000	1150	876

STORAGE REFRIGERATION



UNDERCOUNTER REFRIGERATION
UPRIGHT REFRIGERATION
COUNTER REFRIGERATION
SALADETTE AND PREP COUNTERS
CHEST FREEZERS
BLAST CHILLERS





HC210FSS



HC210F

Standard Features

- > External digital temperature controller
- > Heavy duty full length door handle
- > Reversible door
- > Lockable door
- > Front venting, can be built in
- > Food safe white plastic interior
- > 13amp plug in cabinets

Fridge Features

- > 2 full size adjustable shelves
- > 1 half shelf
- > Off cycle defrost

Freezer Features

- > 1 adjustable shelf
- > 1 static shelf + base
- > Manual defrost



Model	Temp. Range	Finish	Energy Rating	kWh / 24h	Power	Gross / Net Volume	Shelves	Gross Weight	Width	Depth	Height
HC210R	+2°C to +10°C	White	A	0.93	120 W	131 / 68	2 + ½	44 Kg	600	625	853
HC210RSS	+2°C to +10°C	Stainless	A	0.93	120 W	131 / 68	2 + ½	44 Kg	600	625	853
HC210F	-15°C to -22°C	White	-	1.87	130 W	131 / 68	2 + base	42 Kg	600	625	853
HC210FSS	-15°C to -22°C	Stainless	-	1.87	130 W	131 / 68	2 + base	42 Kg	600	625	853



HC410RSS



HC410F



Standard Features

- > External digital temperature controller
- > Heavy duty full length door handle
- > Reversible door
- > Lockable door
- > Front venting, can be built in
- > Food safe white plastic interior
- > 13amp plug in cabinets

Fridge Features

- > 4 full size adjustable shelves
- > 1 half shelf
- > Off cycle defrost

Static Freezer Features (F)

- > 7 static shelves
- > Manual defrost

Ventilated Freezers Features (VF)

- > 4 adjustable shelves
- > Forced air refrigeration
- > Automatic hot gas defrost

Model	Temp. Range	Finish	Energy Rating	kWh / 24h	Power	Gross / Net Volume	Shelves	Gross Weight	Width	Depth	Height
HC410R	+2°C to +10°C	White	C	1.29	155 W	341 / 239	4 + ½	68 Kg	600	625	1863
HC410RSS	+2°C to +10°C	Stainless	C	1.29	155 W	341 / 239	4 + ½	68 Kg	600	625	1863
HC410F	-15°C to -22°C	White	-	3.00	200 W	400 / 341	7	75 Kg	600	625	1863
HC410FSS	-15°C to -22°C	Stainless	-	3.00	200 W	400 / 341	7	75 Kg	600	625	1863
HC410VFSS	-15°C to -22°C	Stainless	D	3.59	235 W	341 / 220	4	75 Kg	600	625	1863



HC610RSS



HC610R

Standard Features

- > External digital temperature controller
- > Heavy duty full length door handle
- > Reversible door
- > Lockable door
- > Front venting, can be built in
- > Food safe white plastic interior
- > 13amp plug in cabinets

Fridge Features

- > 2 full size adjustable shelves
- > 1 half shelf
- > Off cycle defrost

Freezer Features

- > 1 adjustable shelf
- > 1 static shelf + base
- > Manual defrost



Model	Temp. Range	Finish	Energy Rating	kWh / 24h	Power	Gross / Net Volume	Shelves	Gross Weight	Width	Depth	Height
HC610R	+2°c to +10°c	White	C	1.70	180 W	620 / 453	4 + ½	101 Kg	775	760	1863
HC610RSS	+2°c to +10°c	Stainless	C	1.70	180 W	620 / 453	4 + ½	101 Kg	775	760	1863
HC610F	-15°c to -22°c	White	-	3.36	200 W	620 / 420	7	98 Kg	775	760	1863
HC610FSS	-15°c to -22°c	Stainless	-	3.36	200 W	620 / 420	7	98 Kg	775	760	1863
HC610VFSS	-15°c to -22°c	Stainless	D	4.92	350 W	620 / 420	4	98 Kg	775	760	1863



Standard Features

- > Fan assisted cooling
- > Manual defrost with externally mounted drain tray
- > Digital temperature controller
- > Top mounted compressor
- > Self closing door
- > Heavy duty full length door handle
- > Lockable door
- > Rounded interior corners
- > Supplied with 7 fish trays (400 x 600mm)
- > 60mm thick insulation for energy efficiency
- > Castors fitted as standard
- > Climate class 5 40°C 60RH

Options

- > Stainless steel drain plates



GRN-1FISH

Model	Temp. Range	Finish	Energy Rating	kWh / 24h	Power	Gross / Net Volume	Trays	Gross Weight	Width	Depth	Height
GRN-1FISH	-5°C to 0°C	Stainless	C	1.61	460 W	537 / 397	7	100 Kg	680	845	2010

GRN-1 HEAVY DUTY LOW ENERGY SERVICE FRIDGES & FREEZERS



GRN-1R-LE

Standard Features

- > Gastronorm compatible
- > Energy efficient design
- > Forced air cooling
- > 3 adjustable 2/1 gastronorm shelves
- > Additional base shelf to increase airflow efficiency
- > Digital temperature controller
- > Automatic defrost
- > LED internal illumination
- > Stamped gastronorm and shelf guide rails
- > Stainless steel exterior
- > Stainless steel interior
- > Self closing door
- > Heavy duty full length door handle
- > Top mounted compressor
- > Castors as standard
- > Climate class 5 40°C 60RH

Options

- > Additional 2/1 gastronorm shelves



Model	Temp. Range	Finish	Energy Rating	kWh / 24h	Power	Gross / Net Volume	Shelves	Gross Weight	Width	Depth	Height
GRN-1R-LE	-2°C to +8°C	Stainless	B	1.19	460 W	522 / 386	3 + base	100 Kg	740	830	2010
GRN-1F-LE	-18°C to -22°C	Stainless	D	6.57	1120 W	522 / 386	3 + base	100 Kg	740	830	2010



GRN-2R



Standard Features

- > Forced air cooling
- > Automatic defrost
- > Digital temperature control
- > 6 adjustable 2/1 gastronorm shelves
- > Top mounted compressor
- > Self closing doors
- > Heavy duty full length door handles
- > Lockable door
- > Stainless steel exterior
- > Stainless steel interior
- > LED internal illumination
- > Castors fitted as standard
- > Climate class 4 30°C 55RH

Options

- > Additional 2/1 gastronorm shelves
- > Gastonorm guide rails

Model	Temp. Range	Finish	Energy Rating	kWh / 24h	Power	Gross / Net Volume	Shelves	Gross Weight	Width	Depth	Height
GRN-2R	-2°C to +8°C	Stainless	C	2.82	690 W	1325 / 1004	6	208 Kg	1480	830	2010
GRN-2F	-18°C to -22°C	Stainless	D	12.48	1100 W	1325 / 1004	6	218 Kg	1480	830	2010



GRN-W3R / GRN-W3F

Standard Features

- > Forced air cooling
- > Automatic defrost
- > Digital temperature control
- > 6 adjustable 2/1 gastronorm shelves
- > Top mounted compressor
- > Self closing doors
- > Heavy duty full length door handles
- > Lockable door
- > Stainless steel exterior
- > Stainless steel interior
- > LED internal illumination
- > Castors fitted as standard
- > Climate class 4 30°C 55RH

Options

- > Additional 1/1 gastronorm shelves
- > Gastronorm guide rails



GRN-C2R / GRN-C2F



2
YEAR
WARRANTY

Model	Temp. Range	Finish	Energy Rating	kWh / 24h	Power	Gross / Net Volume	Shelves	Gross Weight	Width	Depth	Height
GRN-C2R	-2°C to +8°C	Stainless	B	1.98	415 W	283 / 205	2	106 Kg	1360	700	850
GRN-C2F	-18°C to -22°C	Stainless	D	6.95	760 W	283 / 205	2	106 Kg	1360	700	850
GRN-W2R	-2°C to +8°C	Stainless	B	1.98	415 W	283 / 205	2	110 Kg	1360	700	950
GRN-W2F	-18°C to -22°C	Stainless	D	6.95	760 W	283 / 205	2	110 Kg	1360	700	950
GRN-C3R	-2°C to +8°C	Stainless	B	2.45	415 W	416 / 385	3	138 Kg	1795	700	850
GRN-C3F	-18°C to -22°C	Stainless	D	8.76	900 W	416 / 385	3	138 Kg	1795	700	850
GRN-W3R	-2°C to +8°C	Stainless	B	2.45	415 W	416 / 385	3	143 Kg	1795	700	950
GRN-W3F	-18°C to -22°C	Stainless	D	8.76	900 W	416 / 385	3	143 Kg	1795	700	950
GRN-C4R	-2°C to +8°C	Stainless	C	2.95	415 W	616 / 393	4	173 Kg	2230	700	950
GRN-C4F	-18°C to -22°C	Stainless	E	10.70	1130 W	616 / 393	4	201 Kg	2230	700	950
GRN-W4R	-2°C to +8°C	Stainless	C	2.95	415 W	616 / 393	4	177 Kg	2230	700	950
GRN-W4F	-18°C to -22°C	Stainless	E	10.70	1130 W	616 / 393	4	205 Kg	2230	700	950



EC-3SS-LE



EC-2SS-LE

Standard Features

- > Fully ventilated cabinet
- > Automatic defrost
- > Digital temperature control
- > 1 adjustable shelf per door
- > Under mounted compressor and condenser
- > +2°C to +8°C temperature range
- > Heavy duty full length door handles
- > Front venting (can be built in)
- > Stainless steel exterior
- > Stainless steel interior
- > Adjustable feet

Options

- > Additional 1/1 gastronorm shelves
- > Castor kit



Model	Temp. Range	Finish	Energy Rating	kWh / 24h	Power	Gross / Net Volume	Shelves / Drawers	Gross Weight	Width	Depth	Height
EC-2SS-LE	+2°C to +8°C	Stainless	A+	0.82	276 W	240 / 150	2	78 Kg	903	700	870
EC-3SS-LE	+2°C to +8°C	Stainless	A	1.14	300 W	368 / 252	3	117 Kg	1365	700	870



EC-4DSS-LE



EC-6DSS-LE



Standard Features

- > Fully ventilated cabinet
- > Automatic defrost
- > Digital temperature control
- > 1 adjustable shelf per door
- > Under mounted compressor and condenser
- > +2°C to +8°C temperature range
- > Heavy duty full length door handles
- > Front venting (can be built in)
- > Stainless steel exterior
- > Stainless steel interior
- > Adjustable feet

Options

- > Additional 1/1 gastronorm shelves
- > Castor kit

Model	Temp. Range	Finish	Energy Rating	kWh / 24h	Power	Gross / Net Volume	Shelves / Drawers	Gross Weight	Width	Depth	Height
EC-4DSS-LE	+2°C to +8°C	Stainless	A	1.23	276 W	240 / 109	4	98 Kg	903	700	870
EC-6DSS-LE	+2°C to +8°C	Stainless	B	1.82	300 W	368 / 163	6	137 Kg	1365	700	870



EC-3PREP



EC-2PREP

Standard Features

- > Fully ventilated cabinet
- > Automatic defrost
- > Digital temperature control
- > 1 adjustable shelf per door
- > Under mounted compressor and condenser
- > +2°C to +8°C temperature range
- > Heavy duty full length door handles
- > Front venting (can be built in)
- > Stainless steel exterior
- > Stainless steel interior
- > Adjustable feet

Options

- > Additional 1/1 gastronorm shelves
- > Castor kit



Model	Temp. Range	Finish	Top Pan Configuration	Gross / Net Volume	Shelves	Gross Weight	Width	Depth	Height
EC-2PREP-LE	+2°C to +8°C	Stainless	5 x 1/6 Gastronorm	240 / 150	2	78 Kg	903	700	870
EC-3PREP-LE	+2°C to +8°C	Stainless	8 x 1/6 Gastronorm	368 / 252	3	117 Kg	1365	700	870



EC-2SALAD-LE



EC-3SALAD-LE



optional flat glass canopy

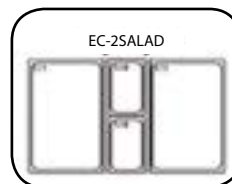


Standard Features

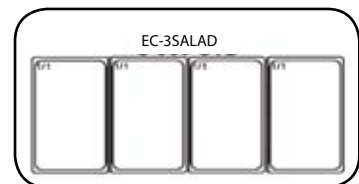
- > Fully ventilated cabinet
- > Automatic defrost
- > Digital temperature control
- > 1 adjustable shelf per door
- > Under mounted compressor and condenser
- > +2°C to +8°C temperature range
- > Heavy duty full length door handles
- > Front venting (can be built in)
- > Stainless steel exterior
- > Stainless steel interior
- > Adjustable feet

Options

- > Full glass canopy
- > Additional 1/1 gastronorm shelves
- > Castor kit



EC-2SALAD



EC-3SALAD

Model	Temp. Range	Finish	Top Pan Configuration	Gross / Net Volume	Shelves	Gross Weight	Width	Depth	Height
EC-2SALAD-LE	+2°C to +8°C	Stainless	2 X 1/1 + 2 x 1/4 Gastronorm	240 / 150	2	78 Kg	903	700	870
EC-3SALAD-LE	+2°C to +8°C	Stainless	4 x 1/1 Gastronorm	368 / 252	3	117 Kg	1365	700	870



EC-3PIZZA-LE

Standard Features

- > Fully ventilated cabinet
- > Automatic defrost
- > Digital temperature control
- > 1 adjustable shelf per door
- > Under mounted compressor and condenser
- > +2°C to +8°C temperature range
- > Heavy duty full length door handles
- > Front venting (can be built in)
- > Stainless steel exterior
- > Stainless steel interior
- > Granite work top
- > 1400mm topping unit with glass sneeze screen
- > Adjustable feet

Options

- > Additional 1/1 gastronorm shelves



Model	Temp. Range	Finish	Energy Rating	kWh / 24h	Power	Gross / Net Volume	Shelves / Drawers	Gross Weight	Width	Depth	Height
EC-3PIZZA-LE	+2°C to +8°C	Stainless	A	1.14	300 W	368 / 252	3	230 Kg	1365	700	870



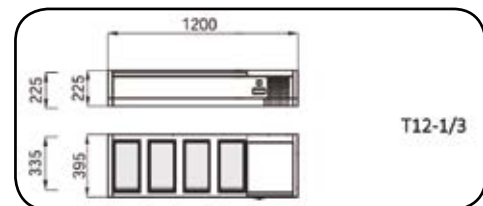
EC-T12S



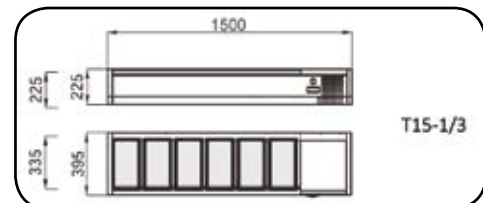
EC-T12G

Standard Features

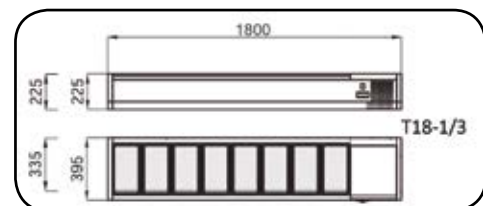
- > Stainless steel interior and exterior
- > Digital temperature control
- > Static refrigeration
- > Manual defrost
- > Side mounted compressor
- > Mains on/off switch
- > Designed for 1/3 gastronorm pans
- > Adjustable feet



T12-1/3



T15-1/3



T18-1/3

Model	Temp. Range	Finish	Pan Configuration	Top Style	Gross Weight	Width	Depth	Height
EC-T12S	+2°C to +8°C	Stainless	4 x 1/3 gastronorm	Stainless Steel Lid	40 Kg	1200	395	435
EC-T12G	+2°C to +8°C	Stainless	4 x 1/3 gastronorm	Curved Glass Top	45 Kg	1200	395	435
EC-T15S	+2°C to +8°C	Stainless	6 x 1/3 gastronorm	Stainless Steel Lid	50 Kg	1500	395	435
EC-T15G	+2°C to +8°C	Stainless	6 x 1/3 gastronorm	Curved Glass Top	55 Kg	1500	395	435
EC-T18S	+2°C to +8°C	Stainless	8 x 1/3 gastronorm	Stainless Steel Lid	60 Kg	1800	395	435
EC-T18G	+2°C to +8°C	Stainless	8 x 1/3 gastronorm	Curved Glass Top	65 Kg	1800	395	435



AR650SS



AR550SS



Standard Features

- > Fully welded stainless steel lid
- > White exterior finish
- > Digital temperature display
- > Counter balanced lid
- > 70mm thick insulation
- > Lockable lid
- > Supplied with baskets
- > Static cooling
- > Manual defrost
- > Adjustable thermostat
- > Hydrocarbon refrigeration system for energy efficient operation

Options

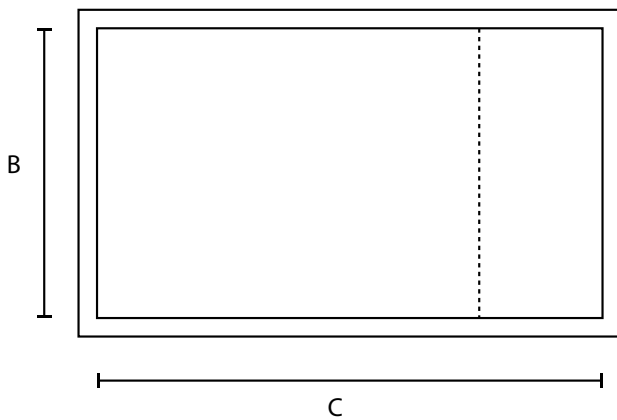
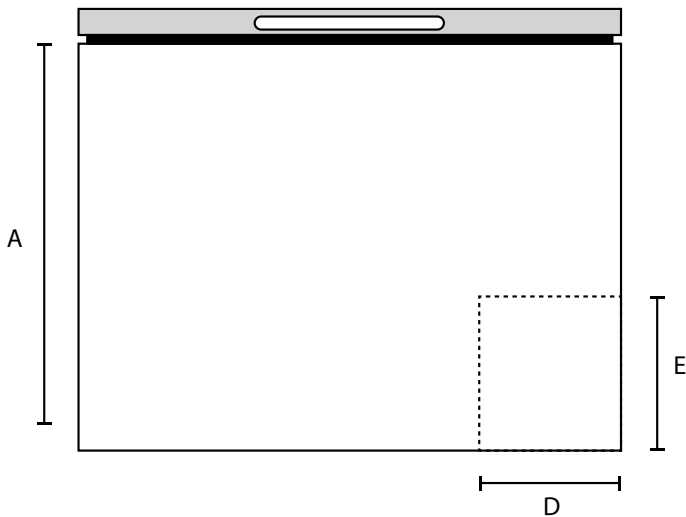
- > Additional baskets
- > Castor kit



AR350SS



AR450SS



5
YEAR
WARRANTY

Internal Dimensions mm

Model	A	B	C	D	E
AR350SS	665	530	890	230	250
AR450SS	665	530	1130	230	250
AR550SS	665	530	1390	230	250
AR650SS	671	530	1660	230	250

Model	Temp. Range	Finish	Energy Rating	kWh / 24h 16°C	kWh / 24h 32°C	Gross / Net Volume	Baskets	Gross Weight	Width	Depth*	Height
AR350SS	-18°C to -22°C	White / Stainless	E	0.34	0.78	350 / 283	3	48 Kg	1030	750	850
AR450SS	-18°C to -22°C	White / Stainless	E	0.42	0.83	450 / 368	3	59 Kg	1270	750	850
AR550SS	-18°C to -22°C	White / Stainless	E	0.47	0.92	550 / 459	4	71 Kg	1530	750	850
AR650SS	-18°C to -22°C	White / Stainless	E	0.45	1.10	650 / 560	4	78 Kg	1800	750	850

*Depth includes 80mm for handle and hinges



MX3.10C

The MX blast chillers deliver high-performance chilling and freezing, tailored for the demanding needs of pastry, catering, bakery, and ice cream production.

With a focus on user-centric design, these units boast an intuitive digital interface for effortless operation.

Choose from countertop models (3 and 5 GN 1/1 trays) or larger floor-standing units (5, 7, 10, and 14 GN 1/1). MX series blast chillers are the perfect partner for preserving the quality of your culinary creations.

Standard Features

- > High quality AISI304 18/10 stainless steel construction
- > Rounded interior corners for easy cleaning
- > Cataphoresis coated anti-corrosion evaporators to ensure high reliability
- > Special fans suitable for low temperature operation
- > High performance refrigeration units
- > Ergonomic controller for ease of use
- > High density insulation for high efficiency
- > Soft and hard cycles for both blast chilling and deep freezing
- > Time or temperature deep freezing
- > Automatic or manual defrost
- > Core probe as standard
- > 1/1 GN compatible



2
YEAR
WARRANTY



MX5.12C

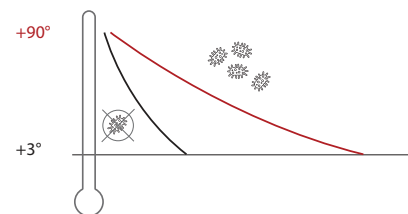
Blast Chilling:

Rapid Cooling: Quickly reduces food temperature to +3°C, significantly inhibiting bacterial growth.

Enhanced Preservation: Extends shelf life while preserving the food's original taste, texture, and nutritional value.

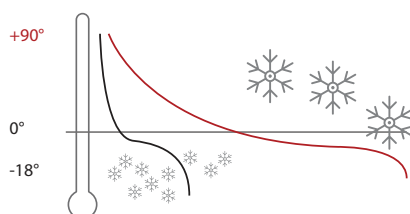
Efficient Meal Management: Enables optimized scheduling, portion control, and reduced food waste.

Quality Retention: Prevents moisture loss, maintaining optimal texture, particularly in leavened products, ensuring they remain soft.

+3°

Food safety with Blast Chiller

Bacteria risk without Blast Chiller

-18°

Micro-crystals with Blast Chiller

Macro-crystals without Blast Chiller

Deep Freezing:

Uniform Freezing: Rapidly and evenly lowers food temperature to -18°C.

Micro-Crystal Formation: The rapid freezing process results in the formation of small ice crystals, minimizing cellular damage and preserving food texture.

Reduced Thawing Loss: Significantly reduces water loss during thawing, resulting in improved food quality and portion integrity.

Model	+90°C to +3°C Capacity	+90°C to -18°C Capacity	1/1 GN Tray Capacity	Tray Pitch	Power	Gross Weight	Width	Depth	Height
MX3.10C	10 Kg > 90 min	5 Kg > 260 min	3	65 mm	230/50/1	75 Kg	655	715	530
MX5.12C	12 Kg > 240 min	7 Kg > 260 min	5	65 mm	230/50/1	59 Kg	655	716	715

MXE SERIES HEAVY DUTY BLAST CHILLERS



MXE7.30



BAKERY



- Efficient and quick deep freezing -18°C
- Respects the organoleptic qualities of food and yeasts
- **HARD** function for both blast-chilling and deep-freezing for thick dough or biga starter



CATERING



- Automatic control on core probe insertion
- No weight and volume loss
- Reliability on performance stated
- Raw fish sanitisation cycle
- Ideal to cool down vacuum packed food



PATISSERIE



- End of cycle set point able to be customised
- Avoids the formation of humidity for high quality results
- Full respect of the most delicate food thanks to the **SOFT** function for both blast chilling +3°C and deep freezing -18°C



ICE-CREAM



- High performance for low temperature uses
- Rapid temperature descent from -20°C to -30°C within 10 minutes (ice cream models only)
- Pre-cooling cycle



MXE5.20



MXE7.30



MXE10.35



MXE14.40



Standard Features

- > High quality AISI304 18/10 stainless steel construction
- > Rounded interior corners for easy cleaning
- > Cathaphoresis coated anti-corrosion evaporators to ensure high reliability
- > Special fans suitable for low temperature operation
- > High performance refrigeration units
- > Ergonomic controller for ease of use
- > High density insulation for high efficiency
- > Soft and hard cycles for both blast chilling and deep freezing
- > Time or temperature deep freezing
- > Automatic or manual defrost
- > Core probe as standard
- > 1/1 GN compatible

2
YEAR
WARRANTY

Model	+90°C to +3°C Capacity	+90°C to -18°C Capacity	1/1 GN Tray Capacity	Tray Pitch	Power	Gross Weight	Width	Depth	Height
MXE5.20	20 Kg > 90 min	12 Kg > 240 min	5	65 mm	230/50/1	110 Kg	798	700	865
MXE7.30	30 Kg > 90 min	18 Kg > 240 min	7	65 mm	230/50/1	135 Kg	798	815	1025
MXE10.35	35 Kg > 90 min	18 Kg > 240 min	10	65 mm	230/50/1	175 Kg	798	853	1520
MXE14.40	40 Kg > 90 min	25 Kg > 240 min	14	65 mm	400/50/3	215 Kg	798	853	1900



REFRIGERATION & ICE MAKER ACCESSORIES

Code	Range	Description
NTSHELF13	NT Series	Chrome Scalloped Wine Shelf NT1BH-LE, NT10-LE, NT10ST-LE
NTSHELF14	NT Series	Chrome Scalloped Wine Shelf NT1SLIM-LE, NT20-LE, NT20ST-LE
NTSHELF20	NT Series	Shelf NT1BH-LE, NT1BHSP-LE, NT2BHLO-LE
NTSHELF21	NT Series	Shelf NT2BH-LE, NT2BHLO-LE, NT3BH-LE
NTSHELF22	NT Series	Left Hand Shelf NT2BS-LE, NT2BSLO-LE
NTSHELF23	NT Series	Right Hand Shelf NT2BS-LE, NT2BSLO-LE
NTSHELF24	NT Series	Middle Shelf NT3BH-LE
NTSHELF25	NT Series	Middle Shelf NT3BS-LE
NTSHELF26	NT Series	Shelf NT1ST-LE
NTSHELF27	NT Series	Shelf NT2ST-LE, NT3ST-LE
NTSHELF26	NT Series	Shelf NT10-LE, NT20-LE
NTSHELF27	NT Series	Left Hand Shelf NT20-LE, NT20ST-LE
NTSHELF28	NT Series	Right Hand Shelf NT20-LE, NT20ST-LE
NTSHELF29	NT Series	Shelf NT-5HC
XDKSHELF01	XD Series	Scalloped Flat Wine Shelf XD380K
XDKSHELF02	XD Series	Inclined Wine Shelf XD380K
XDKSHELF03	XD Series	Wooden Wine Shelf XD380K
XDKSHELF04	XD Series	Flat Black Wire Shelf XD380K
XWSHELF05	XW Series	Wooden Wine Shelf Kit XW105
SCMUK	C Series	Modular Ice-maker Stacking Union Kit C220M
4H	Ice Makers	Everpure 4H Water Filter
QL3B	Ice Makers	Everpure Filter Head Unit (3/4 BSP)
H11MCKIT	Ice Makers	In-line Scale Inhibitor
PRMFS	Ice Makers	Adjustable Stand
XMDSHELF03	XMD Series	Black Shelf XMD1250-P-FGD-K, XMD2500-P-FGD-K
XMDSHELF04	XMD Series	Black Shelf XMD1875-P-FGD-K
XMDSHELF07	XMD Series	White Shelf XMD1250-P-FGD-K, XMD2500-P-FGD-K
XMDSHELF08	XMD Series	White Shelf XMD1875-P-FGD-K
XPDSHELF01	XPD Series	Shelf XPD750-P-G-LE
XPDSHELF02	XPD Series	Shelf XPD750-N-G-LE
XPDSHELF03	XPD Series	Shelf XPD1250-P-G-LE
XPDSHELF04	XPD Series	Shelf XPD1250-N-G-LE
XD380SHELF01	XD Series	Shelf XD380
XD701SHELF01	XD Series	Shelf XD701, XD701S
GLIDE701	XD Series	Gravity Feed Glide Shelving XD701, XD701S
XD1201SHELF01	XD Series	Shelf XD1201, XD1201S
GLIDE1201	XD Series	Gravity Feed Glide Shelving XD1201, XD1201S
EPSB	Fisk Series	Scale Support Fisk Fish Displays
HC10SHELF01	HC Series	Full Size Shelf HC210R, HC210RSS, HC410R, HC410RSS
HC10SHELF02	HC Series	Full Size Shelf HC610R, HC610RSS
GNSHELF01	GRN & EC Series	1/1 Gastronorm Shelf GRN Series Counters, EC Series Counters
GNSHELF02	GRN Series	2/1 Gastronorm Shelf GRN Series Upright Cabinets
GRN1FISHPAN01	GRN Series	Perforated Stainless Steel Pan Insert GRN-1FISH
ECCASTOR01	EC Series	Castor Kit EC Series Counters (not suitable for EC-3PIZZA)
ECGLASS01	EC Series	Flat Glass Canopy Pack EC-2SALAD-LE
ECGLASS02	EC Series	Flat Glass Canopy Pack EC-3SALAD-LE
ARCASTOR01	AR Series	Castor Kit AR Series
ARBASKET01	AR Series	Basket AR Series

WAREWASHING



Prodis

GLASS WASHERS
DISHWASHERS
HOOD DISHWASHERS
POT WASHERS
RACK CONVEYOR DISHWASHERS
ACCESSORIES



Standard Features

- > Simple one touch operation
- > Easy to understand intuitive control panel
- > Waterproof flat LED control panel
- > Bright LED display, suitable for use in even the darkest environments
- > Two stage micro particulate primary pump filter
- > Full stainless steel construction
- > Removable rack guides for easy cleaning
- > Hygienic rounded wash tank
- > Peristaltic rinse and detergent injectors
- > Robust lightweight composite wash / rinse arms
- > Upper and lower wash / rinse arms*
- > Soft start wash pump
- > Automatic clean down cycle
- > Intelligent self diagnostic system
- > Adjustable wash and rinse tank temperatures
- > 6 fully programmable wash cycles

Options

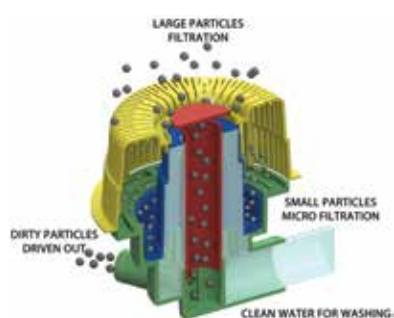
- > Secondary tank filters*
- > External water softener
- > External rinse boost pump
- > Multi-fit stand

EV40S with built in water softener to allow for seamless installation in the tightest of spaces.

Also available on the EV50S.



Optional inclined glass rack



Model	Basket	Drain System	Built in Softener	Usable Height	Power	Gross Weight	Width	Depth	Height
EV35	2 x 350mm	Pumped	No	220mm	2500W	30 Kg	430	485	660
EV40G	2 x 400mm	Gravity	No	270mm	2500W	38 Kg	480	517	696
EV40	2 x 400mm	Pumped	No	270mm	2500W	38 Kg	480	517	696
EV40S	2 x 400mm	Pumped	Yes	270mm	2500W	38 Kg	480	517	696
EV50G	2 x 500mm	Gravity	No	355mm	6600W	60 Kg	575	600	805
EV50	2 x 500mm	Pumped	No	355mm	6600W	60 Kg	575	600	805
EV50S	2 x 500mm	Pumped	Yes	355mm	6600W	60 Kg	575	600	805

JET SERIES ELECTROMECHANICAL GLASS WASHERS

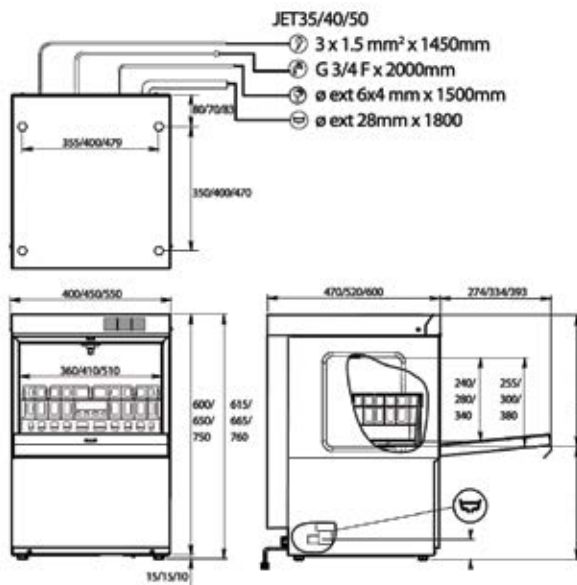


Standard Features

- > Stainless steel construction
- > Double skinned door
- > Ergonomic full width door handle
- > 2 minute wash cycle
- > Lower wash & rinse arms
- > Upper rinse arm
- > Timed peristaltic rinse-aid and detergent pumps
- > Wash and rinse tank elements
- > 60°C fixed wash tank thermostat
- > 85°C fixed rinse tank thermostat
- > Compact design
- > Simple operation
- > Adjustable feet
- > Primary wash pump filter
- > Fully electromechanical operation

Options

- > Secondary tank filters*
- > External water softener
- > External rinse boost pump
- > Multi-fit stand



Model	Basket	Drain System	Secondary Tank Filter	Usable Height	Power	Gross Weight	Width	Depth	Height
JET35	1 x 350mm	Gravity	No	230mm	2800 W	30 Kg	400	470	615
JET35P	1 x 350mm	Pumped	Yes	230mm	2800 W	30 Kg	400	470	615
JET40	1 x 400mm	Gravity	Optional	265mm	2800 W	35 Kg	450	520	665
JET40P	1 x 400mm	Pumped	Yes	265mm	2800 W	35 Kg	450	520	665
JET50	1 x 500mm	Gravity	Optional	345mm	2800 W	44 Kg	550	600	760
JET50P	1 x 500mm	Pumped	Yes	345mm	2800 W	44 Kg	550	600	760



EV50



EV80

Standard Features

- > Simple one touch operation
- > Easy to understand intuitive control panel
- > Waterproof flat LED control panel
- > Bright LED display, suitable for use in even the darkest environments
- > Two stage micro particulate primary pump filter
- > Full stainless steel construction
- > Removable rack guides for easy cleaning
- > Hygienic rounded wash tank
- > Peristaltic rinse and detergent injectors
- > Robust lightweight composite wash / rinse arms
- > Upper and lower wash / rinse arms
- > Soft start wash pump
- > Automatic clean down cycle
- > Intelligent self diagnostic system
- > Adjustable wash and rinse tank temperatures
- > 6 fully programmable wash cycles

Options

- > Secondary tank filters
- > External water softener
- > External rinse boost pump
- > Multi-fit stand



Model	Basket	Drain System	Built in Softener	Air Break Tank	Usable Height	Power	Gross Weight	Width	Depth	Height
EV50G	2 x 500mm	Gravity	No	No	355mm	6600W	58 Kg	575	600	805
EV50	2 x 500mm	Pumped	No	No	355mm	6600W	58 Kg	575	600	805
EV50S	2 x 500mm	Pumped	Yes	No	355mm	6600W	58 Kg	575	600	805
EV80	2 X 500mm	Pumped	No	Yes	355mm	4600W	58 Kg	575	600	805



JET50D



JET50DP

Standard Features

- > Stainless steel construction
- > Double skinned door
- > Ergonomic full width door handle
- > 4 minute wash cycle
- > Timed peristaltic rinse-aid and detergent pumps
- > Wash and rinse tank elements
- > 60°C fixed wash tank thermostat
- > 85°C fixed rinse tank thermostat
- > Compact design
- > Simple operation
- > Adjustable feet
- > Primary wash pump filter
- > Fully electromechanical operation

Options

- > External water softener
- > External rinse boost pump
- > Multi-fit stand



Model	Basket	Drain System	Secondary Tank Filter	Usable Height	Power	Gross Weight	Width	Depth	Height
JET50D	1 x 500mm	Gravity	Yes	345mm	2800 W	44 Kg	550	600	760
JET50DP	1 x 500mm	Pumped	Yes	345mm	2800 W	44 Kg	550	600	760



JET100

Standard Features

- > Fully electromechanical operation
- > Adjustable peristaltic rinse-aid and detergent injectors
- > Rinse tank interlock
- > 60°C fixed wash tank temperature
- > Adjustable rinse tank temperature (80°C default)
- > Full stainless steel construction
- > Removable rack guides for easy cleaning
- > Hygienic rounded wash tank
- > Lightweight composite parallel wash arms
- > Upper and lower wash / rinse arms
- > 2 minute wash cycle
- > Auto-start
- > Simple push button operation
- > Primary pump filter
- > Secondary wash tank filters

Options

- > Integral drain pump
- > External water softener
- > External rinse boost pump



Model	Basket	Drain System	Built in Softener	Air Break Tank	Usable Height	Power	Gross Weight	Width	Depth	Height
JET100	2 X 500mm	Gravity	No	No	410mm	6500W	95 Kg	635	745	1480 / 1910



T1215



Standard Features

- > Soft touch electronic controls for simple operation
- > Wash and rinse tank temperature displays
- > Auto start as standard
- > Powerful 700w wash pump
- > Deep drawn rounded 20 litre wash tank
- > Timed peristaltic rinse-aid and detergent pumps
- > Wash and rinse tank elements
- > Adjustable wash and rinse tank temperatures
- > 60", 120", 180" & continuous wash cycles
- > Constructed entirely from stainless steel
- > Primary wash pump filters
- > Secondary wash tank filters
- > Upper and lower wash & rinse arms
- > Intelligent self diagnostics

Options

- > Integral drain pump
- > External water softener
- > External rinse boost pump



Model	Basket	Drain System	Air Break Tank	Usable Height	Power Supply		Gross Weight	Width	Depth	Height
T1215	2 x 500mm	Gravity	No	450mm	6000 W	230/50/1	100 Kg	634	818	1519 / 2010
T1215-3NT	2 x 500mm	Gravity	No	450mm	6000 W	230/50/1	100 Kg	634	818	1519 / 2010
T1215BT	2 x 500mm	Gravity	Yes	450mm	8700 W	400/50/3	100 Kg	634	818	1519 / 2010
T1215BT-3NT	2 x 500mm	Gravity	Yes	450mm	8700 W	400/50/3	100 Kg	634	818	1519 / 2010



T1215BTHR

Standard Features

- > Energy efficient heat recovery module
- > Built in steam condenser preheats the incoming water
- > Eliminates the need for an external steam extraction canopy
- > Double skinned hood for increased energy efficiency
- > Soft touch electronic controls for simple operation
- > Wash and rinse tank temperature displays
- > Auto start as standard
- > Powerful 700w wash pump
- > Deep drawn rounded 20 litre wash tank
- > Timed peristaltic rinse-aid and detergent pumps
- > Wash and rinse tank elements
- > Adjustable wash and rinse tank temperatures
- > 60", 120", 180" & continuous wash cycles
- > Constructed entirely from stainless steel
- > Primary wash pump filters
- > Secondary wash tank filters
- > Upper and lower wash & rinse arms
- > Intelligent self diagnostics

Options

- > Integral drain pump
- > External water softener
- > Internal water softener



Model	Basket	Drain System	Built in Softener	Air Break Tank	Usable Height	Power	Gross Weight	Width	Depth	Height
T1215BTHR	2 X 500mm	Gravity	No	Yes	450mm	6000W	120 Kg	635	744	2230
T1215-3NTBTHR	2 X 500mm	Gravity	No	Yes	450mm	8700W	120 Kg	635	744	2230



T1515



OPTIONAL



Standard Features

- > Soft touch electronic controls for simple operation
- > Wash and rinse tank temperature displays
- > Auto start as standard
- > Powerful 700w wash pump
- > Deep drawn rounded 20 litre wash tank
- > Timed peristaltic rinse-aid and detergent pumps
- > Wash and rinse tank elements
- > Adjustable wash and rinse tank temperatures
- > 60", 120", 180" & continuous wash cycles
- > Constructed entirely from stainless steel
- > Primary wash pump filters
- > Secondary wash tank filters
- > Upper and lower wash & rinse arms
- > Intelligent self diagnostics

Options

- > Integral drain pump
- > External water softener
- > External rinse boost pump

Model	Basket	Drain System	Air Break Tank	Usable Height	Power Supply		Gross Weight	Width	Depth	Height
T1515	2 x 500x600mm	Gravity	No	465mm	9500 W	400/50/3	135 Kg	700	755	1565 / 2080
T1515BT	2 x 500x600mm	Gravity	Yes	465mm	9500 W	400/50/3	135 Kg	700	755	1565 / 2080



S200



S100

Standard Features

- > Stainless steel construction
- > Double skinned for energy efficiency and quiet operation
- > Large internal clearance for washing pots and utensils
- > Stainless steel wash tank filters
- > 3 phase operation

S100 Features

- > Powerful twin wash pumps
- > 1,2,3 & 4 minute wash cycles
- > Timed rinse-aid pump
- > Powerful 6kW rinse tank elements
- > Simple operation
- > Includes 3 x baskets

S200 Features

- > Cycle end buzzer to alert user when wash cycle is complete
- > Easy to use intelligent electronic controls
- > Easy to open split door system
- > Timed rinse-aid and detergent pumps
- > Self cleaning cycle at end of fuse
- > 700 x 700mm rack size
- > Integrated rinse boost pump



2
YEAR
WARRANTY

Model	Basket	Drain System	Built in Softener	Air Break Tank	Usable Height	Power	Gross Weight	Width	Depth	Height
S100	500 x 700 mm	Gravity	No	No	500mm	9500 W	145 Kg	650	845	1640
S200	700 x 700mm	Gravity	No	Yes	850mm	11000W	190 Kg	855	850	1900



S350



Standard Features

- > Stainless steel construction
- > Easy to open split door system
- > Stainless steel wash tank filters
- > Double skinned for energy efficiency and quiet operation
- > Cycle end buzzer to alert user when wash cycle is complete
- > Easy to use intelligent electronic controls
- > Large 850mm internal clearance
- > Four wash cycles 2-12 minutes
- > Timed rinse-aid and detergent pumps
- > Self cleaning cycle at end of use
- > Energy saving half load function
- > 700 x 1320mm rack
- > Integrated rinse boost pump
- > Three phase operation

Model	Basket	Drain System	Air Break Tank	Usable Height	Power Supply		Gross Weight	Width	Depth	Height
S350	1320 x 700mm	Gravity	Yes	850mm	15500 W	400/50/3	142 Kg	1470	850	1960



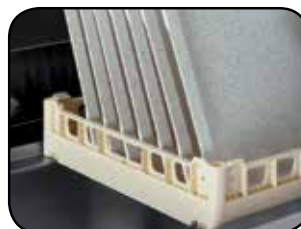
CT120



CT200

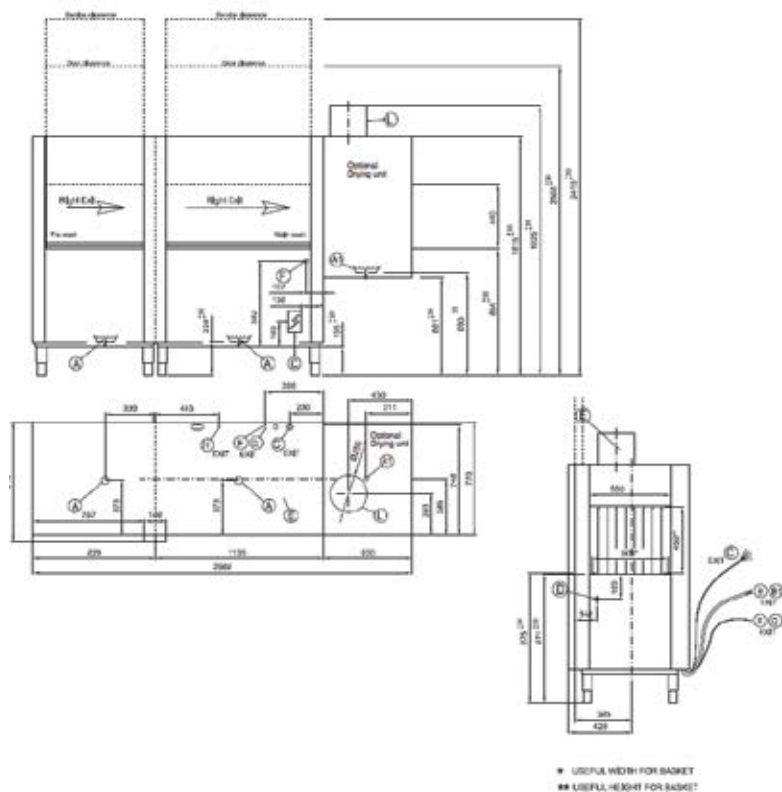
Standard Features

- > Stainless steel construction
- > Double skinned for energy efficiency and quiet operation
- > Stainless steel tank filters
- > Two selectable speeds
- > Reversible on site
- > Tank auto-timer
- > Rinse tank thermo-stop
- > Powerful rinse tank elements
- > Powerful wash tank elements
- > Powerful 1.5 kW 750 litres per hour wash pumps
- > 70 litre wash tank capacity
- > 17 litre rinse boiler capacity
- > Low water consumption of 1.3 litres per cycle
- > 500 x 500mm basket size
- > 3 phase operation





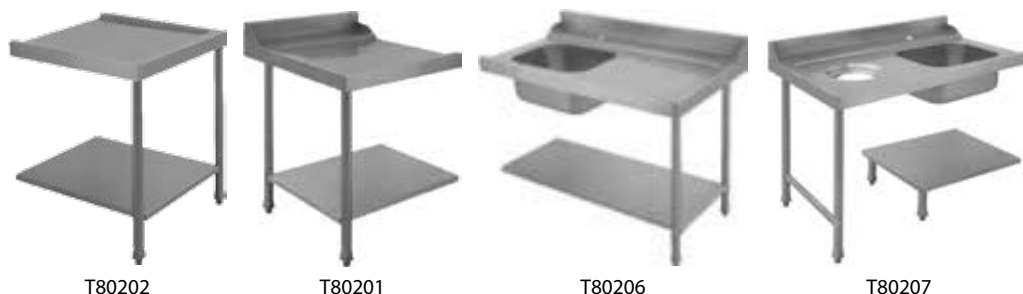
CT200



Model	Basket	Drain System	Racks Per Hour	Usable Height	Power Supply	Gross Weight	Width	Depth	Height
CT120	500mm	Gravity	120	450mm	25200 W 400/50/3	280 Kg	1150	770	2088
CT200	500mm	Gravity	200	450mm	42000 W 400/50/3	335 Kg	1970	770	2088
CTTA	6 kW electric drying module								
CTRC	Heat recovery and steam condensing module to be coupled with drying module - only for cold water machines								

GLASS & DISHWASHER ACCESSORIES

Code	Range	Description
ENTRY & EXIT SINKS & TABLES		
T80202	T Series	700mm Exit Table
T80202L	T Series	1200mm Exit Table
T80200	T Series	700mm Exit Table Right With Splash-back
T80201	T Series	700mm Exit Table Left With Splash-back
T80204	T Series	1200mm Exit Table Right With Splash-back
T80203	T Series	1200mm Exit Table Left With Splash-back
T80206L	T Series	1200mm Entry Table Right With Sink & Splash-back
T80205	T Series	1200mm Entry Table Left With Sink & Splash-back
T80208	T Series	1200mm Entry Table Right With Sink, Scrape-hole & Splash-back
T80207	T Series	1200mm Entry Table Left With Sink, Scrape-hole & Splash-back
GLASS AND DISH RACKS		
CPP3501	Jet & EV Series	350mm Glass Rack
CPP4001	Jet & EV Series	400mm Glass Rack
CPP5001	Jet & EV Series	500mm Glass Rack
CPP5002	Jet, EV & T Series	500mm Dish Rack
30740	Jet, EV & T Series	Insert Saucer Rack
30750	Jet, EV & T Series	Insert Cutlery Holder
INSTALLATION & WATER TREATMENT ACCESSORIES		
PRMFS	Jet & EV Series	Multi-fit Stand
RBP	Jet, EV & T Series	External Rinse Boost Pump
WS08	Jet, & EV Series	8 Litre Manual Water Softener
WS12	Jet, EV & T Series	12 Litre Manual Water Softener
WS16	Jet, EV & T Series	16 Litre Manual Water Softener
GLASS & DISHWASHER ACCESSORIES		
70010C	JET40	Wash Tank Scrap Filter
FV5050	JET50	Wash Tank Scrap Filter
TF400	EV40	Wash Tank Scrap Filter
TF500	EV50, EV80	Wash Tank Scrap Filter
PRTDP	JET100, T Series	Integral Drain Pump Fitted Before Dispatch
30606K	JET, EV & T Series	WRAS Approved Mains Water Non Return Valve



T80202

T80201

T80206

T80207



30750



WS08



30740



CPP4001

Terms and Conditions

These conditions alone shall govern and be incorporated in every contract for the sale of goods or on behalf of Project Distribution Ltd ("the company") with any customer ("the customer")

All contracts of sale made by or on behalf of the company are subject to these conditions, unless they are excluded or varied by express written agreement between the company and the customer. In particular, the company accepts the customers order for goods from the company shall be conclusive evidence before any court or arbitrator that these conditions apply to the sale of such goods.

1. Formation of Contract

No binding contract shall be deemed to have been effected until confirmed in writing by the Company by an acknowledgement of order or otherwise; quotations, price lists and other publications of the company shall not constitute offers.

2. Applications of Conditions

Contracts are accepted only upon and subject to the following Conditions of Sale. Unless expressly accepted in writing, any terms or conditions contained in any written or printed document of the Purchaser, inconsistent with or in any way qualifying these conditions, shall not apply.

3. Price Variation

Prices charged and discounts given will be those current at date of delivery.

4. Price and Payment

1) Selling prices are subject to alteration without prior notice and the company reserves the right to invoice at the prices ruling at the date of dispatch of the goods to take account of any increase in the cost to the company which is due to any factor beyond the company's control (including without limitation any foreign exchange fluctuations, currency regulations, alteration of duties, significant increases in the cost of labour material or other costs of manufacture), any change in delivery dates, quantities or specifications for the goods which is requested by the customer or any delay caused by instructions of the customer or failure of the customer to give the company adequate information or instructions notwithstanding the fact that some other price may have been quoted to the customer.

2) All prices quoted to the customer are based on the full quantities specified by the customer and the company reserves the right to revise prices in the event of any quantities being reduced for whatever cause.

3) Terms of payment are strictly net, if not otherwise agreed separately in writing or marked on the front of the invoice

4) If the price of goods is not paid in full to the company within that period, then (without prejudice to any of the company's other rights and remedies in respect of such breach).

1) The company shall be entitled to recover the price of the goods from the customer by action even though property of the goods has not yet passed to the customer in accordance with the provisions of paragraph 9 below;

2) All other sums owing or incurred by the customer to the company but not already due for payment shall thereupon become due and immediately payable in full;

3) The customer shall pay interest on all sums due unpaid at the rate of 3% above Natwest base rate from time of purchase until payment is received by the company.

5. Warranty

For a Period of one year from delivery or as stated otherwise, the Company will replace components thereof found to be defective in the reasonable opinion of the Company through faulty workmanship of materials. All labour cost involved in effecting such replacements or repairs shall be borne by the Purchaser. (Optional labour warranties are usually available at the point of purchase). The Purchaser shall give the Company immediate written notice of any claim that the goods are not of stated quality in order to enable the Company to investigate the complaint before the goods are returned to the Company. Any warranties or conditions, statutory or otherwise, as to quality or fitness for any purpose except where specifically stated are excluded and except as provided for in these conditions, the Company shall accept no claim for consequential loss, damage, injury or other liability. Defects in quality or dimension in any delivery shall not be a ground for cancellation of the remainder of the contract by the Purchaser.

Where a parts and labour warranty is applicable it covers the attention and replacement of parts due to mechanical breakdown. Incorrect operation, negligence, cleaning, programming, adjustments, and issues affected by a third party are not covered. In such cases a charge will be made. Where a parts only warranty is applicable, a charge will be made for the labour content. 'Dead on Arrival' cases should be advised within 24 hours of delivery. Under no circumstances are we liable for consequential loss. Each request for service will be assessed at the point of the request whether to send out a service contractor or whether to replace the unit. In the case of replacement, a service exchange or B grade product subject to the unit's age may replace it. We will attempt to attend or resolve service requests within seven days. Some items within are sold with manufacturers warranty and are subject to the terms and conditions of the manufacturer. Where items carry a back to base warranty, postage for warranty returns is payable by the customer.

6. Specifications

All descriptive specifications, literature, drawings, etc, submitted with the Company's quotations are approximate only, as is the descriptive literature contained in any catalogue of the Company, price list and other advertising matter.

7. Copyright

All drawings and specifications prepared by the Company shall remain the property of the Company and any drawings arising shall belong to the Company.

8. Delivery

Any time for delivery quoted by the Company will run from receipt by the Company of a written order from the Purchaser, together with receipt of all relevant information. The Company will endeavour to dispatch goods on any date quoted but will accept no liability for failure to do so. Delivery will be made anywhere in the U.K. as specified in the contract. Where a period is agreed for delivery and such period is not extended by agreement between the parties or under the provisions of conditions 11 hereof, the Purchaser shall take delivery within that period. Failure to do so shall render the Purchaser liable for any costs incurred by the Company as a result of such failure. It is the customer's responsibility to ensure that goods can be delivered successfully; i.e. door access, lifting. All damages and shortages must be signed as damaged or short, and reported at the point of delivery, as claims are invalid after 24 hours. Deliveries signed for as received in good condition or unchecked will be the customer's responsibility. Once they have been signed for in this manner, any claims for damage or shortages will be rejected. (We will attempt to resolve any damages issues, but after 24 hours there will be no possibility of pursuing a warranty claim). Our returns policy is that unused items can be returned in the original packaging subject to a 25% restocking charge and collection costs. All products are sold on a supply only basis. Installation, commissioning and positioning may be available as an extra cost option.

9. Title

1) Notwithstanding delivery and the passing of risk, property in the goods shall remain in the company until the company receives payment in full by or on behalf of the customer of all sums (whether in respect of the goods or otherwise howsoever) due owing or incurred at the time such payment is received from the customer or by the company at which time (and not earlier) property in the goods shall pass to the customer.

2) Until property in the goods passes to the customer, the customer shall be the bailee of the goods for the company and shall store the goods securely, safely, separately from the customers own goods or those of any other person and in a manner which makes them readily identifiable as the goods of the company. The company's consent to the customer possession of the goods and any right the customer may have to possession of the goods shall cease at whichever is the earliest of the following events:

1) If any sum (whether in respect of the goods or otherwise howsoever) is not paid to the company by or on behalf of the customer on or before the date when it is due;

2) If the customer, not being a company, applies for an interim order or proposes a voluntary arrangement with the customers creditors under part VIII of the insolvency act 1986 or does or fails to do anything which would entitle a petition for a bankruptcy order to be presented.

3) If the customer, being a company, does or fails to do anything which would entitle any person to appoint a receiver of the whole or any part of the customers assets or which would entitle any person to present a petition for an administration order or the winding up of the customer

4) The company may for the purpose of inspecting or recovering its goods enter upon any premises where they are stored or where the company reasonably believes them to be stored

5) While the customer is in possession of the goods with the company's consent (but not otherwise) , the customer may re-sell the goods provided that such sales is in the ordinary course of the customers business and is at the price not less than the price paid or payable by the customer to the company for the goods

10. Claims for damages in transit or shortage of delivery

No claim under the above heading will be accepted unless notice is given in writing both to the Carrier and the Company at point of delivery, followed by a detailed claim not more than ten days from receipt. If goods are accepted from a Carrier without checking and signed as received in good condition, no claim whatsoever can be accepted by the Company.

11. Claim for loss of goods

No claim under the above heading will be accepted by the Company unless notice is given in writing both to the Carrier and to the Company and a detailed claim is submitted by the Purchaser not more than fourteen days after the date of consignment.

12. Suspension of deliveries

Deliveries may be wholly or partially suspended and the time of such suspension added to the time of contract in the event of a stoppage, delay or interruption of work in the establishment of either the Company, the Purchaser or a supply manufacturer during the delivery period as a result of strikes, lockouts, trade disputes, plant breakdown, accident or any cause whatsoever beyond the control of the Company or the Purchaser respectively. During such a period of total or partial suspension of delivery the Purchaser may give to the Company written notice of his wish to purchase elsewhere at his own cost and risk, such quantities of the contract goods as may be necessary to cover his current requirements and the Company will consider whether it may give permission for this to be done. Irrespective of whether the Purchaser makes any such arrangements as aforesaid or not, the Company shall not be under any liability arising out of the Company's failure to deliver.

WEEE

Our listed prices are based on you, the dealer, opting out of WEEE. If you wish to opt in to WEEE additional charges apply. Where Project is considered to be the distributor, a charge will be levied at the amount dictated by the producer.

If an end user requests for an end of life product to be collected, the end user should contact the appropriate producer or the producer's scheme agent. Where we are considered to be the producer, the end user should contact B2B on 01691 676124 or action@b2bcompliance.org.uk.

Through B2B, Project will be responsible for the recycling of any product you have purchased from Project before April 2007 as long as you are replacing with a new and similar product you are purchasing from Project, or any product that has come to the end of its useful life where Project is considered to be the producer and has been purchased from Project after July 2007 and it carries the wheelie bin logo. NB collections will be conducted at a separate from the delivery time.



DELIVERY OPTIONS	
	Standard delivery, 3-5 working day, kerbside only
UNPACK	2 Man Delivery - Position and Unpack (delivery to ground floor, clear access, per unit)
DISPOSAL1	Uplift and disposal of cabinet up to 900mm wide
DISPOSAL2	Uplift and disposal of cabinet over 900mm wide
DELBON	Overnight delivery
TIMED	Timed delivery
DELBSAT	Saturday AM delivery

Subject to postcode availability, additional charges will apply to offshore locations and some Scottish postcodes.

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