

www.prodis.co.uk

Contact Us

Project Distribution Ltd Unit 1 Sun Street Stoke on Trent Staffordshire ST1 4JW

Tel: 01782 280289 www.prodis.co.uk sales@prodis.co.uk

Warranty Guide



Units are supplied with a 1 year parts only warranty as standard.

Labour warranty can be added at an additional cost.

Warranty commences from date of invoice.



Units are supplied with a 2 year parts only warranty as standard.

Labour warranty can be added at an additional cost.

Warranty commences from date of invoice.



Units are supplied with a 2 year on site parts and labour warranty as standard

Warranty commences from date of invoice.



Units are supplied with a 5 year on site parts and labour warranty as standard.

Warranty commences from date of invoice.

Delivery Guide



The majority of products listed in this catalogue ship on a 2-3 working day, kerbside delivery.

Overnight deliveries are available on key items.

Some larger items including serve over counters and multideck display cases will ship on a 3-5 working day delivery

Delivery service upgrades are available including

Position & unpack

Uplift and disposal of an old cabinet at the same time as delivery AM, PM and timed delivery services

Please refer to the back cover of the catalogue for prices for these services

SPECIAL ORDER

Items marked as special order carry a longer lead time, please call our sales team for delivery information on these products.

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QUICK REFERENCE

| Model | List | Pg | Model | List | Pg | Model | List | Pg | Model | List | Pg | Model | List | Pg |
|------------|--------|----|-----------|---------|-----|----------|---------|--------------|------------|--------|-----|--------------|---------|-----|
| PR | ODIS | | CL20 | £520 | 15 | FGR24 | £460 | 129 | JET35E | £1,060 | 113 | NTGFC | £1,500 | 10 |
| A10C | £2,420 | 53 | CL40 | £1,000 | 16 | FGR36 | £700 | 129 | JET35P | £1,380 | 113 | PS135 | £4,255 | 21 |
| A10F | £2,300 | 51 | CL60 | £1,200 | 16 | FISK15 | £2,270 | 57 | JET40 | £1,260 | 113 | PS180M | £4,615 | 21 |
| A15C | £2,700 | 53 | CL90 | £1,600 | 16 | FISK15C | £2,800 | 57 | JET40P | £1,520 | 113 | PS25 | £1,350 | 21 |
| A15F | £2,650 | 51 | CL210M | £3,000 | 17 | FISK20 | £2,500 | 57 | JET50 | £1,740 | 113 | PS35 | £1,630 | 21 |
| A20C | £3,500 | 53 | CMII-10 | £3,860 | 48 | FISK20C | £3,000 | 57 | JET50D | £1,910 | 114 | PS40 | £1,945 | 21 |
| A20F | £3,300 | 51 | CMII-12 | £4,210 | 48 | FISK25 | £2,800 | 57 | JET50DP | £2,100 | 114 | PS55 | £2,100 | 21 |
| A25C | £3,850 | 53 | CMII-20 | £5,380 | 48 | FISK25C | £3,200 | 57 | JET50P | £1,930 | 113 | PS75 | £2,410 | 21 |
| A25F | £3,550 | 51 | CMII-24 | £6,250 | 48 | FISK30 | £3,170 | 57 | JV100 | £4,150 | 55 | S100 | £4,550 | 120 |
| A60/100 | £3,900 | 45 | CR3 | £1,500 | 33 | FISK30C | £3,400 | 57 | JV125 | £4,500 | 55 | S180 | £1,525 | 29 |
| A60/100-FV | £3,950 | 47 | CR5 | £2,635 | 33 | FPC20 | £340 | 130 | JV150 | £4,800 | 55 | S200 | £10,800 | 120 |
| A60/125 | £4,100 | 45 | CT120 | £10,600 | 121 | FPC60 | £410 | 130 | JV200 | £5,850 | 55 | S230 | £1,650 | 29 |
| A60/125-FV | £4,200 | 47 | CT200 | £17,000 | 123 | FSS4 | £410 | 130 | JV245 | £6,450 | 55 | S340 | £2,195 | 29 |
| A60/150 | £4,550 | 45 | E35 | £1,330 | 111 | GR1125 | £11,330 | 27 | JVE45 | £4,300 | 55 | S350 | £16,000 | 121 |
| A60/150-FV | £4,650 | 47 | E40 | £1,470 | 111 | GR135 | £3,955 | 27 | JVE90 | £5,850 | 55 | S390 | £2,310 | 29 |
| A60/200 | £5,100 | 45 | E40P | £1,780 | 111 | GR140 | £3,730 | 27 | JVI45 | £4,550 | 55 | S480 | £2,670 | 29 |
| A60/200-FV | £5,200 | 47 | E80X | £2,140 | 111 | GR220 | £4,090 | 27 | JVI90 | £6,350 | 55 | S6C | £350 | 14 |
| A80/100 | £4,000 | 45 | E80XP | £2,330 | 111 | GR390 | £5,060 | 27 | M100 | £2,500 | 49 | SC140 | £5,060 | 30 |
| A80/100-FV | £4,050 | 47 | EC-2PREP | £1,140 | 86 | GR565 | £5,860 | 27 | M150 | £2,900 | 49 | SC300 | £6,975 | 30 |
| A80/125 | £4,200 | 45 | EC-2SALAD | £860 | 87 | GRN-1F | £1,780 | 75 | M200 | £3,600 | 49 | SCD400 | £9,775 | 30 |
| A80/125-FV | £4,250 | 47 | EC-2SS | £980 | 85 | GRN-1R | £1,500 | 75 | M250 | £3,900 | 49 | SCD600 | £11,640 | 30 |
| A80/150 | £4,650 | 45 | EC-3PIZZA | £1,900 | 93 | GRN-2F | £2,710 | 75 | M300 | £4,530 | 49 | SCD830 | £12,770 | 30 |
| A80/150-FV | £4,700 | 47 | EC-3PREP | £1,560 | 86 | GRN-2R | £2,510 | 75 | MX3.10C | £3,190 | 101 | SD100 | £4,470 | 31 |
| A80/200 | £5,200 | 45 | EC-3SALAD | £1,140 | 87 | GRN-C2F | £1,640 | 81 | MX5.12C | £3,760 | 101 | SD100W | £4,560 | 31 |
| A80/200-FV | £5,250 | 47 | EC-3SS | £1,170 | 85 | GRN-C2R | £1,350 | 81 | MX5.12ST | £3,900 | 101 | SD60 | £4,370 | 31 |
| AR350SS | £680 | 97 | EC-4DSS | £1,480 | 85 | GRN-C3F | £1,860 | 81 | MXT10.35 | £6,960 | 101 | SD60W | £4,470 | 31 |
| AR350W | £590 | 97 | EC-6DSS | £2,210 | 85 | GRN-C3R | £1,550 | 81 | MXT14.40 | £8,530 | 101 | T1115 | £3,390 | 116 |
| AR450SS | £800 | 97 | EC-T12G | £700 | 95 | GRN-W2F | £1,660 | 81 | MXT5.15 | £4,730 | 101 | T1115BT | £3,680 | 116 |
| AR450W | £690 | 97 | EC-T12S | £630 | 95 | GRN-W2R | £1,370 | 81 | MXT5.20 | £4,980 | 101 | T1215 | £3,800 | 117 |
| AR550SS | £990 | 97 | EC-T15G | £780 | 95 | GRN-W3F | £1,880 | 81 | MXT5.30 | £5,550 | 101 | T1215BT | £4,090 | 117 |
| AR550W | £820 | 97 | EC-T15S | £700 | 95 | GRN-W3R | £1,570 | 81 | MXT7.20 | £5,730 | | T1515 | £5,090 | 118 |
| AR650SS | £1,140 | 97 | EC-T18G | £850 | 95 | GV1 | £690 | 43 | MXT7.30 | £6,030 | | T1515BT | £5,400 | 118 |
| AR650W | £970 | 97 | EC-T18S | £760 | 95 | GV2 | £750 | 43 | N300 | £6,330 | | T1515BTHR | £9,680 | 119 |
| C135 | £2,635 | 19 | EV35 | £1,490 | 109 | GV3 | £850 | 43 | NT10-HC | £970 | 7 | XD1201 | £1,460 | 40 |
| C220M | £3,315 | 25 | EV35G | £1,330 | 109 | GV4 | £950 | 43 | NT10ST-HC | £1,080 | 6 | XD260C | £590 | 38 |
| C25 | £970 | 19 | EV40 | £1,700 | 109 | HC201F | £620 | 71 | NT1BH-HC | £500 | 2 | XD2NW | £2,480 | 37 |
| C300M | £4,655 | 25 | EV40G | £1,470 | 109 | HC201FSS | £680 | 71 | NT1BHLO-HC | £520 | 2 | XD2PW | £1,540 | 37 |
| C35 | £1,280 | 19 | EV40S | £2,140 | 109 | HC2011G | £640 | 41 | NT1BHSP-HC | £520 | 2 | XD380 | £660 | 39 |
| C405M | £4,355 | 25 | EV50 | £2,260 | 109 | HC201R | £570 | 71 | NT1SLIM-HC | £480 | | XD701 | £1,190 | 40 |
| C45 | £1,420 | 19 | EV50G | £2,140 | 109 | HC201RSS | £640 | 71 | NT1ST-HC | £570 | 5 | XW380 | £910 | 8 |
| C60 | £1,700 | 19 | EV50S | £2,750 | 109 | HC401F | £870 | 72 | NT20-HC | £1,280 | 7 | | 1 | 1 |
| C80 | £2,225 | 19 | EV80 | £2,590 | 115 | HC401FSS | £960 | 72 | NT20ST-HC | £1,440 | 6 | | | |
| CAL10A | £2,900 | 61 | F10A | £2,900 | 59 | HC401G | £930 | 41 | NT2BH-HC | £600 | 3 | TRII | EMFG | |
| CAL10AO | £3,260 | 61 | F10R | £4,500 | 59 | HC401R | £800 | 72 | NT2BHLO-HC | £620 | 3 | TDD Series | 11 | |
| CAL10AO | £3,550 | 61 | F14A | £3,400 | 59 | HC401RSS | £880 | 72 | NT2BS-HC | £600 | 3 | TBB Series | 12 | |
| CAL10HO | £3,260 | 61 | F14R | £5,200 | 59 | HC601F | £1,060 | 73 | NT2BSLO-HC | £640 | 3 | GDM Series | 42 | |
| CAL10NO | £4,450 | 61 | FAS23 | £530 | 130 | HC601FSS | £1,170 | 73 | NT2ST-HC | £670 | 5 | TGN Series | 76 | |
| CAL10RO | £4,550 | 61 | FCG1 | £380 | 129 | HC601R | £990 | 73 | NT3BH-HC | £800 | | T Series | 77-79 | |
| CAL14A | £3,450 | 61 | FCS1 | £1,090 | 130 | HC601RSS | £1,100 | | NT3BS-HC | £800 | 4 | TC Series | 83 | Ī |
| CAL14C | £5,050 | 61 | FDF106 | £430 | 128 | HS43 | £1,155 | 132 | NT3ST-HC | £870 | 5 | TSSU Series | 88-90 | 0 |
| CAL14C | £4,350 | 61 | FDF206 | £710 | 128 | HS43GH | £1,133 | | NTBD1 | £880 | 9 | TFP Series | 91 | |
| CAL14H | £5,050 | 61 | FDF7 | £206 | 128 | HS46H | £1,950 | | NTBD2 | £1,040 | 9 | TPP Series | 92 | |
| CD90 | £3,010 | | FDF77 | £316 | | JET35 | | | NTBD3 | £1,310 | 9 | TRCB Series | 94 | |
| 2000 | 23,010 | | 10177 | 2310 | 120 | J_133 | £1,110 | 113 | בטטווי | 21,310 | | וווכט ספוופג | 94 | |



Our entire NT series has been redesigned and refreshed for 2020.

Building on the success of our best selling NT series and listening carefully to customer feedback, we have updated and redesigned some of the key features of this range.

These changes will increase reliability whilst reducing energy consumption and running costs across the entire range.

To emphasise the value for money and reliability the NT series now represents we have increased the warranty on the entire range to 2 years parts & labour*.

Delivering even more value for money and raising the bar in the bottle cooler market once again.





*Applies to cabinets sold after 9th January 2020

N300 HIGH VOLUME NUGGET ICE MAKER



The N300 is ideal for nightclubs and cocktail bars that require a high volume of nugget ice for cocktails.

The ice maker produces 310kg of nugget ice per day and is designed to be used in conjunction with the slim line S180 storage silo allowing for installation in tight spaces.

SEE PAGE 23





C300M SLIMLINE MODULAR ICE MAKER

The new slim line C300M modular ice maker has been designed with a compact 559mm wide foot print to allow for installation in the smallest of spaces.

Producing 300kg of dice shaped ice cubes per day and designed to be installed on the new slim line S180, 180kg storage bin.

SEE PAGE 25





THE NEW CL40 - 45KG ICE MAKER





The CL40 is ideal for pubs, small clubs, cafes, bars and restaurants. The ice machines produces 45kg of 'dice' shaped ice per day and has a generous 13kg storage bin.

Maintenance is easy thanks to the simple to use cleaning cycle and removable condenser air filter.

Electronic controls with LED indicators allow for easy operation.

Due Spring 2020

SEE PAGE 16

THE NEW CL60 - 62KG ICE MAKER





The CL60 is ideal for pubs, small clubs, cafes, bars and restaurants. The ice machines produces 62kg of 'dice' shaped ice per day and has a generous 22kg storage bin.

Maintenance is easy thanks to the simple to use cleaning cycle and removable condenser air filter.

Electronic controls with LED indicators allow for easy operation.

Due Spring 2020

SEE PAGE 16

THE NEW CL90 - 102KG ICE MAKER



The CL90 is ideal for pubs, clubs, cafes, bars and restaurants. The ice machines produces 102kg of 'dice' shaped ice per day and has a generous 32kg storage bin.

Maintenance is easy thanks to the simple to use cleaning cycle and removable condenser air filter.

Electronic controls with LED indicators allow for easy operation.

THE NEW CL210M - 208KG MODULAR ICE MAKER





The new CL210M is perfect for night clubs, fast food establishments, bars and restaurants that require a large volume of ice at all times.

The CL210M is capable of producing 210kg of ice per day and is supplied as standard with a 180kg storage bin.

Due Spring 2020

SEE PAGE 17

Due Spring 2020

SEE PAGE 16



The XD260C features 4 adjustable shelves

with ticket strips, a self closing, lockable door, LED lighting and illuminated

merchandising canopy.

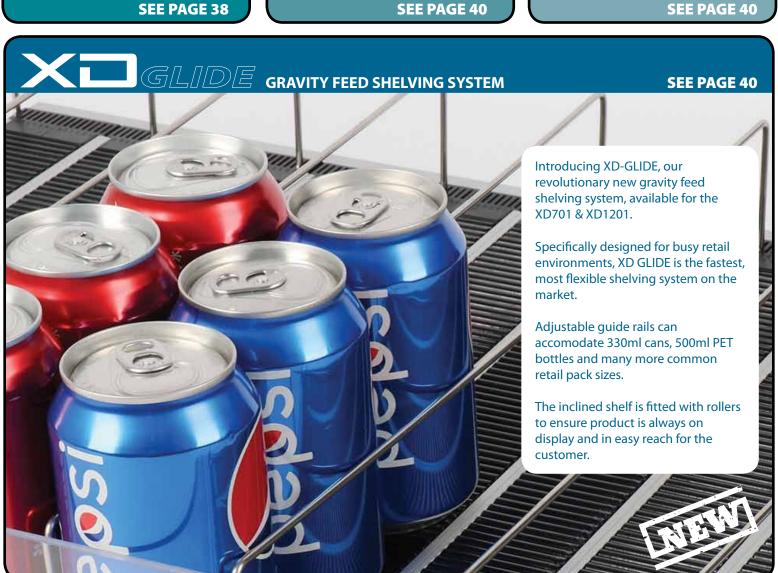




A 600mm deep footprint allows for easy installation in the tightest of spaces.

Available with optional XDGLIDE shelving

SEE PAGE 40







MX SERIES BLAST CHILLERS - DESIGNED BY SINCOLD



We are pleased to announce the launch of our new MX range of blast chillers bringing the Sincold name back to the UK market.

Manufactured in Italy the Sincold MX series is solid, reliable and simple to operate and is available in a full range of sizes and capacities to suit any application.

The MX range is fitted with anti-corrosion cataphoresis coated evaporators for longevity and high reliability.

The cabinets are constructed entirely from AISI304 18/10 stainless steel for ultimate durability in even the most demanding commercial kitchen.

A rounded interior, curved base and removable tray racks allow for quick and easy cleaning.

Soft and hard cycles can be selected for both blast chilling and deep freezing, for perfect results for everything from a delicate sauce to a full roast.

A core temperature probe is fitted as standard to all models for precision temperature control.

All models within the MX range are 1/1 gastronorm compatible, smaller models can also accommodate 2/3 gastronorm whilst larger models can also take EN 60 x 40 trays.

EV SERIES GLASS AND DISHWASHERS - JOIN THE REVOLUTION



EV A new range of glass washers by Prodis. Designed from the ground up to be user friendly, energy efficient, intelligent and hygienic.

The bright LED display can easily be read in low light situations allowing easy operation in pubs, clubs and bars.

User friendly, intuitive and informative. The large LED control panel features a bright colour coded display with easy to read illuminated buttons. This allows for easy operation and makes staff training effortless due to its simplicity.

Combining years of research and development the **EV**-CLEAN delivers the perfect result every time. The **EV** wash tank is designed without any obstruction to allow for effortless cleaning. Filters, rack guides and wash arms are ergonomically profiled to allow for easy access and removal. The innovative system automatically cleans the wash tank whenever the unit is switched off making sure your **EV** is ready for use the next day with minimal effort.

Our advanced **EV-FILTER** technology has been developed to keep both small and large dirt particles out of the wash system, delivering excellent results while keeping the components clean.

EV-*LOGIC* is our self diagnostic system which monitors the machines performance at all times and displays user friendly error codes which speed up troubleshooting greatly reducing the amount of downtime in the unlikely event of a breakdown.

SEE PAGE 108

JET SERIES - REDESIGNED AND UPDATED FOR 2020





The design and branding of the ever popular JET series has been refreshed to bring it up to date for 2020.



Due Spring 2020

SEE PAGE 112

CT SERIES RACK CONVEYOR DISHWASHERS



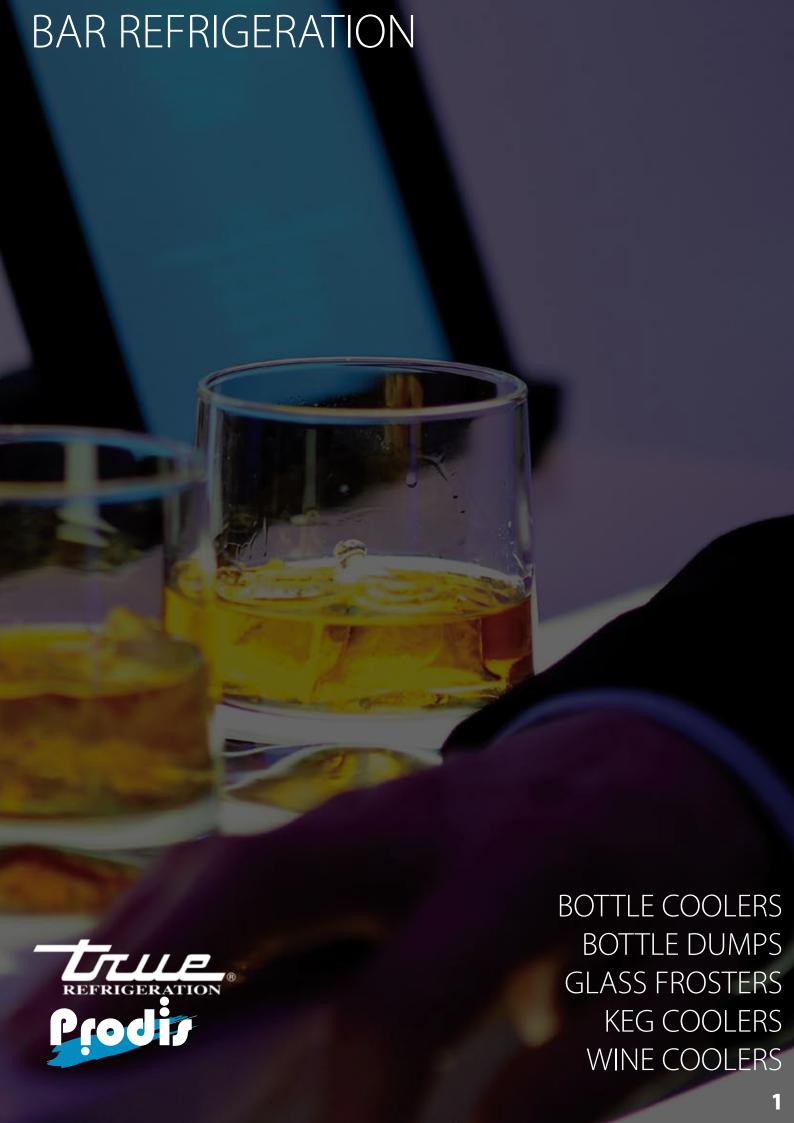
New for 2020 the CT series rack conveyor dishwashers.

Available in two sizes to meet the demands of even the busiest kitchen they are capable of washing up to 200 racks per hour.

Double skinned construction as standard guarantees quiet and cooler operation creating a more pleasant working environment.

Full width doors allow for easy and safe access to the machine and the simple and clear electronic controls make operating the CT series easy for the end user.

SEE PAGE 122





FAN ASSISTED COOLING

AUTOMATIC DEFROST

DIGITAL CONTROL

LED ILLUMINATION

LOCKABLE DOOR

SELF CLOSING DOOR

LOW PROFILE OPTION

LEFT HAND OPTION

INCREASED STORAGE

Standard Features

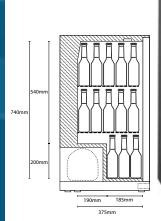
- +2°c to +10°c temperature range
- Black exterior finish
- White easy to clean interior
- Plastic coated non-slip shelving system
- 2 x adjustable shelves
- Energy efficient pure white LED lighting
- Covered and recessed digital temperature controller
- ECO friendly R600a hydrocarbon refrigeration system
- Fan assisted cooling
- Lockable, self closing doors

Optional Features

Scalloped wine shelves

















| powere | d by* |
|--------|-------|
| em | braco |



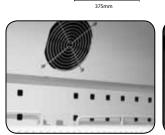


| Model | Doors | Сарасіту | W IDTH | D EPTH | Неіднт | LIST PRICE | | | | |
|------------|--------------------|--|---------------|---------------|--------|------------|--|--|--|--|
| NT1SLIM-HC | 1 Hinged | 105 Litres | 500 | 520 | 900 | £480 | | | | |
| NT1BH-HC | 1 Hinged | 126 Litres | 600 | 520 | 900 | £500 | | | | |
| NT1BHSP-HC | 1 Left Hand Hinged | 126 Litres | 600 | 520 | 900 | £520 | | | | |
| NT1BHLO-HC | 1 Hinged | 119 Litres | 600 | 520 | 850 | £520 | | | | |
| | Options | | | | | | | | | |
| NTSHELF13 | Chrome scall | Chrome scalloped wine shelf (6 bottle capacity NT1BH-HC) £30 | | | | | | | | |
| NTSHELF14 | Chrome scal | Chrome scalloped wine shelf (5 bottle capacity NT1SLIM) £30 | | | | | | | | |













| Model | Doors | CAPACITY | W IDTH | D EPTH | Неіднт | LIST PRICE |
|------------|-----------|------------|---------------|---------------|--------|------------|
| NT2BH-HC | 2 Hinged | 220 Litres | 900 | 520 | 900 | £600 |
| NT2BHLO-HC | 2 Hinged | 208 Litres | 900 | 520 | 850 | £620 |
| NT2BS-HC | 2 Sliding | 220 Litres | 900 | 520 | 900 | £600 |
| NT2BSLO-HC | 2 Sliding | 208 Litres | 900 | 520 | 850 | £640 |



FAN ASSISTED COOLING

AUTOMATIC DEFROST

DIGITAL CONTROL

LED ILLUMINATION

LOCKABLE DOOR

SELF CLOSING DOOR

LOW PROFILE OPTION

INCREASED STORAGE

Standard Features

- +2°c to +10°c temperature range
- Black exterior finish
- White easy to clean interior
- Plastic coated non-slip shelving system
- 2 x adjustable shelves per door
- Energy efficient pure white LED lighting
- Covered and recessed digital temperature controller
- ECO friendly R600a hydrocarbon refrigeration system
- Fan assisted cooling
- Lockable, self closing doors





FAN ASSISTED COOLING

AUTOMATIC DEFROST

DIGITAL CONTROL

LED ILLUMINATION

LOCKABLE DOOR

SELF CLOSING DOOR

INCREASED STORAGE

Standard Features

- +2°c to +10°c temperature range
- Black exterior finish
- White easy to clean interior
- Plastic coated non-slip shelving system
- 2 x adjustable shelves per door
- Energy efficient pure white **LED** lighting
- Covered and recessed digital temperature controller
- ECO friendly R600a hydrocarbon refrigeration system
- Fan assisted cooling
- · Lockable, self closing doors









| Model | Doors | CAPACITY | W IDTH | D EPTH | Неіднт | LIST PRICE |
|----------|-----------|------------|---------------|---------------|--------|------------|
| NT3BH-HC | 3 Hinged | 300 Litres | 1350 | 520 | 900 | £800 |
| NT3BS-HC | 3 Sliding | 300 Litres | 1350 | 520 | 900 | £800 |







FAN ASSISTED COOLING

AUTOMATIC DEFROST

DIGITAL CONTROL

LED ILLUMINATION

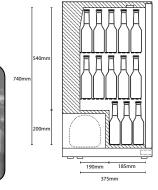
LOCKABLE DOOR

SELF CLOSING DOOR

INCREASED STORAGE







Standard Features

- +2°c to +10°c temperature range
- Stainless steel exterior and interior
- Hinged doors
- Energy efficient pure white LED lighting
- Fully adjustable chrome shelves
- 2 shelves per section
- Mirror finish stainless interior
- Lockable doors
- Self closing doors
- External light switch
- External digital temperature control

Optional Features

Scalloped wine shelves

| Model | Doors | Сарасіту | W IDTH | D EPTH | Неіднт | LIST PRICE | | | | | |
|-----------|----------|------------|---------------|---------------|--------|------------|--|--|--|--|--|
| NT1ST-HC | 1 Hinged | 126 Litres | 600 | 520 | 900 | £570 | | | | | |
| NT2ST-HC | 2 Hinged | 220 Litres | 900 | 520 | 900 | £670 | | | | | |
| NT3ST-HC | 3 Hinged | 300 Litres | 1350 | 520 | 900 | £870 | | | | | |
| | Options | | | | | | | | | | |
| NTSHELF13 | ST-HC) | £30 | | | | | | | | | |
| | | | | | 4.7 | | | | | | |





FORCED AIR

AUTOMATIC DEFROST

DIGITAL CONTROL

LED ILLUMINATION

LOCKABLE DOOR

SELF CLOSING DOOR

- -1°c to +10°c temperature range
- Mirror finish stainless steel interior
- 5 adjustable chrome shelves per door
- Pure white LED lighting
- Twin vertical LED lighting
- Lockable door
- Digital temperature control
- External light switch
- Forced air cooling
- Automatic defrost

Optional Features

Scalloped wine shelves



NEW PRODUCT













| | Model | Colour | Doors | Сарасіту | W IDTH | D EPTH | Неіднт | LIST PRICE | | |
|---|---|-----------|-----------|------------|---------------|---------------|--------|------------|--|--|
| | NT10ST-HC | Stainless | 1 Hinged | 340 Litres | 600 | 515 | 1800 | £1080 | | |
| | NT20ST-HC | Stainless | 2 Hinged | 560 Litres | 900 | 515 | 1800 | £1440 | | |
| | O PTIONS | | | | | | | | | |
| ١ | NTSHELF13 Chrome scalloped wine shelf (6 bottle capacity) | | | | | | | | | |
| | NTSHELF14 | | capacity) | | £30 | | | | | |





FORCED AIR

AUTOMATIC DEFROST

DIGITAL CONTROL

LED ILLUMINATION

LOCKABLE DOOR

SELF CLOSING DOOR



- -1°c to +10°c temperature range
- Mirror finish stainless steel interior
- 5 adjustable chrome shelves per doc
- Pure white LED lighting
- Twin vertical LED lighting
- Lockable door
- Digital temperature control
- External light switch
- Forced air cooling
- Automatic defrost

Optional Features

Scalloped wine shelves



YEAR

PARTS

LABOUR WARRANTY



| Model | Colour | Doors | Сарасіту | W IDTH | D EPTH | Неіднт | LIST PRICE | | | |
|---|--------|----------|------------|---------------|---------------|--------|------------|--|--|--|
| NT10-HC | Black | 1 Hinged | 340 Litres | 600 | 515 | 1800 | £970 | | | |
| NT20-HC | Black | 2 Hinged | 560 Litres | 900 | 515 | 1800 | £1280 | | | |
| O PTIONS | | | | | | | | | | |
| NTSHELF13 Chrome scalloped wine shelf (6 bottle capacity) | | | | | | | | | | |
| NTSHELF14 Chrome scalloped wine shelf (5 bottle capacity) | | | | | | | | | | |





XW-SERIES
WINE CABINET

FAN ASSISTED COOLING

AUTOMATIC DEFROST

INTERIOR LIGHTING

Standard Features

- +2°c to +10°c temp. range
- Fan assisted cooling
- Adjustable thermostat
- Black powder coated exterior
- Black food safe plastic interior
- Vertical Internal illumination
- 5 scalloped wire wine shelves
- 2 inclined wire wine shelves
- 2 adjustable feet at front
- 2 rollers to rear for easy movement
- Double glazed safety glass

Optional Features

Wooden wine shelves













| Model | Сарасіту | SHELVES | Colour | W IDTH | D EPTH | Неіднт | LIST PRICE |
|-------|------------|---------|--------|---------------|---------------|--------|------------|
| XW380 | 372 Litres | 7 | Black | 595 | 650 | 1860 | £910 |
| XWWSH | | £70 | | | | | |

YEAR

WARRANTY





NT-SERIES BOTTLE DUMPS

FORCED AIR

AUTOMATIC DEFROST

DIGITAL CONTROL

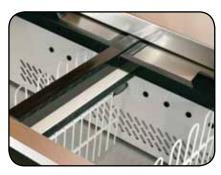
LOCKABLE LIDS













Standard Features

- +2°c to +8°c temperature range
- Durable black exterior finish
- Sliding tops for easy access
- Aluminium interior
- Hard wearing stainless steel tops
- Adjustable bin dividers included
- Bottle opener and cap catcher fitted
- Digital temperature control
- Digital temperature display
- Mains on/off switch
- Static cooling
- High density polyurethane insulation

| Model | Colour | Lids | Сарасіту | W IDTH | D ЕРТН | Неіднт | LIST PRICE |
|-------|--------|------|------------|---------------|---------------|--------|------------|
| NTBD1 | Black | 1 | 279 Litres | 935 | 687 | 888 | £880 |
| NTBD2 | Black | 2 | 417 Litres | 1255 | 687 | 888 | £1040 |
| NTBD3 | Black | 2 | 577 Litres | 1634 | 687 | 888 | £1310 |





NT-SERIES
GLASS FROSTER

FORCED AIR

AUTOMATIC DEFROST

DIGITAL CONTROL

LED ILLUMINATION

SELF CLOSING DOOR

Standard Features

- Stainless steel exterior
- Stainless steel interior
- Forced air refrigeration
- Frost free operation
- Automatic defrost
- Frosted glasses in minutes
- Also suitable for keeping spirits at ice cold temperatures
- Heated glass door to prevent condensation build up
- -10°c to -15°c temperature range
- 2 fully adjustable shelves













| Model | Colour | Doors | Сарасіту | W IDTH | D EPTH | Неіднт | LIST PRICE |
|-------|-----------|---------|------------|---------------|---------------|--------|------------|
| NTGFC | Stainless | 1 Glass | 100 Litres | 595 | 525 | 875 | £1500 |

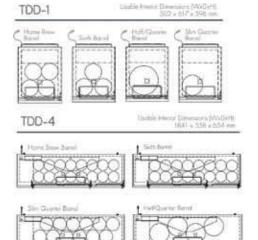


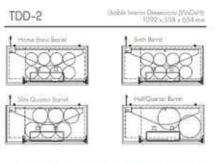


TDD-SERIES

BEER DISPENSERS







Top views shown. Please consult your been distributor for specific sizes.

Standard Features

- Provides ice cold beer 0.5°c to 3.3°c
- Heavy duty vinyl or stainless steel exterior finishes
- Stainless steel interior floor
- 77mm diameter stainless steel insulated beer column
- Cold air is directed into the beer column to prevent foaming
- Castors fitted to TDD-1 & TDD-1-S
- Accommodates a variety of beer kegs
- Positive seal doors

<u>Optional Features</u>

Nitro cold brew coffee kit

S - Stainless Steel CT - Club Top

| Model | Colour | Barrels | Doors | W IDTH | D ертн | H EIGHT* |
|-----------|-----------|---------|-------|---------------|---------------|-----------------|
| TDD-1 | Black | 1 | 1 | 597 | 794 | 1010 |
| TDD-1-S | Stainless | 1 | 1 | 597 | 794 | 1010 |
| TDD-2 | Black | 2 | 2 | 1496 | 689 | 940 |
| TDD-2-S | Stainless | 2 | 2 | 1496 | 689 | 940 |
| TDD-2CT | Black | 2 | 2 | 1496 | 689 | 978 |
| TDD-2CT-S | Stainless | 2 | 2 | 1496 | 689 | 978 |
| TDD-4 | Black | 4 | 3 | 2296 | 689 | 940 |
| TDD-4-S | Stainless | 4 | 3 | 2296 | 689 | 940 |
| TDD-4CT | Black | 4 | 3 | 2296 | 689 | 978 |
| TDD-4CT-S | Stainless | 4 | 3 | 2296 | 689 | 978 |





Standard Features

- 0.5°c 3.3°c temperature range
- Forced air cooling
- Large evaporator coil virtually runs the length of the cooler for efficient balanced cooling
- Heavy duty vinyl or stainless steel exterior finishes
- Oversized and balanced refrigeration system
- All stainless steel top
- Stainless steel floor
- Epoxy coated evaporator to eliminate corrosion



G - Glass Door LD - LED Lighting S - Stainless Steel



| Model | Doors | OPENING | STYLE | Colour | WIDTH | D EPTH | H EIGHT |
|-------------|-------|---------|-------|-----------|-------|---------------|----------------|
| TBB-2 | 2 | Hinged | Solid | Black | 1496 | 689 | 940 |
| TBB-2-S | 2 | Hinged | Solid | Stainless | 1496 | 689 | 940 |
| TBB-2G-LD | 2 | Hinged | Glass | Black | 1496 | 699 | 940 |
| TBB-2G-S-LD | 2 | Hinged | Glass | Stainless | 1496 | 699 | 940 |
| TBB-4 | 3 | Hinged | Solid | Black | 2296 | 689 | 940 |
| TBB-4-S | 3 | Hinged | Solid | Stainless | 2296 | 689 | 940 |
| TBB-4G-LD | 3 | Hinged | Glass | Black | 2296 | 699 | 940 |
| TBB-4G-S-LD | 3 | Hinged | Glass | Stainless | 2296 | 699 | 940 |





STRATUS ICE MAKER

NEW PRODUCT

Standard Features

- 6kg production
- 6kg sub-zero storage bin
- Stainless steel door
- Black exterior finish
- Food safe white plastic interior
- Simple, reliable ice production system
- No drain connection required
- Fully automatic operation
- Crescent shaped ice cubes
- Front mounted mains on/off switch
- Front venting, can be built in
- Reversible door
- Removable storage bin for easy cleaning
- Complete with ice scoop for sanitary ice handling



USE OF A WATER FILTER IS HIGHLY RECOMMENDED TO REDUCE LIME SCALE. PROLONG THE LIFE OF THE ICE MAKER AND DELIVER BETTER TASTING, CLEARER ICE.











| Model | Production | STORAGE | CUBE STYLE | W IDTH | D EPTH | Неіднт | LIST PRICE | |
|----------|------------|--------------------------------------|------------|---------------|---------------|--------|------------|--|
| S6C | 6kg | 6kg | Crescent | 430 | 496 | 660 | £350 | |
| H11MCKIT | | Inline water filter suitable for S6C | | | | | | |





WARRANTY











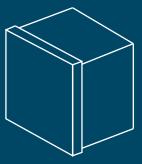


CL SERIES ICE MAKER

NEW PRODUCT

Standard Features

- 22kg production per 24 hours
- 6kg insulated storage bin
- Vertical evaporator production system
- Mains connected for fully automatic operation
- Dice shaped ice cubes
- Stainless steel construction
- Small footprint design for easy installation
- Intelligent electronic controls
- Adjustable ice thickness
- Electronic timer for ice production
- Self cleaning cycle
- Condenser air filter for easy maintenance



DICE SHAPED CUBE



VERTICAL EVAPORATOR

Model **CUBE STYLE W**IDTH **H**EIGHT LIST PRICE **P**RODUCTION **S**TORAGE **DEPTH** CL20 22kg 6kg Dice 380 470 600 £520 H11MCKIT Inline water filter suitable for CL20 £40



R290



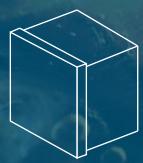
CL SERIES

ICE MAKERS

NEW PRODUCT

Standard Features

- Vertical evaporator production system
- Mains connected for fully automatic operation
- Dice shaped ice cubes
- Stainless steel construction
- Small footprint design for easy installation
- Intelligent electronic controls
- Adjustable ice thickness
- Self cleaning cycle
- Condenser cleaning reminder alarm
- Condenser air filter for easy maintenance
- Environmentally friendly R290 hydrocarbon refrigerant



DICE SHAPED CUBE



VERTICAL EVAPORATOR











USE OF A WATER FILTER IS HIGHLY RECOMMENDED TO REDUCE LIME SCALE, PROLONG THE LIFE OF THE ICE MAKER AND DELIVER BETTER TASTING, CLEARER ICE.







| Model | Production | STORAGE | CUBE STYLE | W IDTH | D EPTH | Неіднт | LIST PRICE | | | |
|----------|------------|---|------------|---------------|---------------|--------|------------|--|--|--|
| CL40 | 45kg | 13kg | Cube | 505 | 656 | 910 | £1000 | | | |
| CL60 | 62kg | 22kg | Cube | 610 | 656 | 910 | £1200 | | | |
| CL90 | 102kg | 32kg | Cube | 715 | 656 | 910 | £1600 | | | |
| H11MCKIT | | Inline water filter suitable for CL40 | | | | | | | | |
| 4HKIT | | Filter cartridge kit suitable for CL60 & CL90 | | | | | | | | |





CLM SERIES
ICE MAKERS

NEW PRODUCT

Standard Features

- Vertical evaporator production system
- Mains connected for fully automatic operation
- Dice shaped ice cubes
- Stainless steel construction
- Includes 180kg storage bin
- Intelligent electronic controls
- Adjustable ice thickness
- Self cleaning cycle
- Condenser cleaning reminder alarm
- Condenser air filter for easy maintenance
- Environmentally friendly R290 hydrocarbon refrigerant



USE OF A WATER FILTER IS HIGHLY
RECOMMENDED TO REDUCE LIME SCALE,
PROLONG THE LIFE OF THE ICE MAKER AND
DELIVER BETTER TASTING, CLEARER ICE.





VERTICAL EVAPORATOR









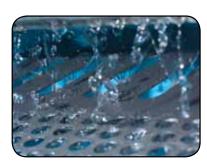
Standard Features

- Designed specifically for the hospitality industry
- Crystal clear, super hard, slow melting ice cubes
- European manufactured to ISO9001 standards
- Proven and reliable ice production system
- 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
- Injected HCFC free polyurethane for outstanding insulation
- 2 year parts warranty as standard







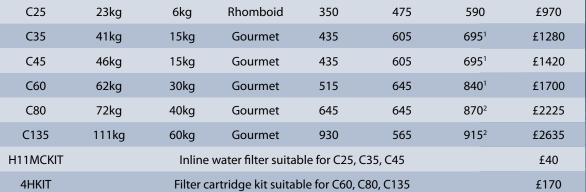




USE OF A WATER FILTER IS HIGHLY RECOMMENDED TO REDUCE LIME SCALE, PROLONG THE LIFE OF THE ICE MAKER AND DELIVER BETTER TASTING, CLEARER ICE.











PS SERIES

ICE MAKERS



Standard Features

- Paddle system production
- Ideal for hard water areas
- Operates without thermostats
- 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
- R452a refrigerant







USE OF A WATER FILTER IS HIGHLY RECOMMENDED TO REDUCE LIME SCALE, PROLONG THE LIFE OF THE ICE MAKER AND DELIVER BETTER TASTING, CLEARER ICE.



Suggested Storage Silo S230 1231mm Height

PS Series - specifically designed as a fully electromechanical ice maker which does not require a thermostat to operate.

The full ice making process is controlled by micro-switches which detect when the storage bin is full of ice to stop production.

This unique method allows the PS Series to be installed in ambient temperatures as low as +5°c making them ideal for installation in cellars and unheated rooms.

(Excl. PS180M)

29mm

| PS75 | | | PS135 | | T. | PS180M + S23 | 0 Storage Silo | | | |
|----------|------------|---|------------|---------------|---------------|------------------|----------------|--|--|--|
| Model | Production | Storage | CUBE STYLE | W IDTH | D EPTH | Неіднт | LIST PRICE | | | |
| PS25 | 26kg | 9kg | Bullet | 401 | 506 | 643¹ | £1350 | | | |
| PS35 | 31kg | 12kg | Bullet | 401 | 506 | 698¹ | £1630 | | | |
| PS40 | 41kg | 12kg | Bullet | 401 | 506 | 698¹ | £1945 | | | |
| PS55 | 59kg | 30kg | Bullet | 594 | 557 | 934 ² | £2100 | | | |
| PS75 | 83kg | 37kg | Bullet | 647 | 557 | 9842 | £2410 | | | |
| PS135 | 135kg | 100kg | Bullet | 812 | 762 | 1398³ | £4255 | | | |
| PS180M | 180kg | Modular | Bullet - L | 840 | 700 | 1125 | £4615 | | | |
| H11MCKIT | | Inline water filter suitable for PS25, PS35, PS40 | | | | | | | | |
| 4HKIT | · | Filter cartridge kit suitable for PS55, PS75, PS135, PS180M | | | | | | | | |

¹ +13mm to 57mm adjustable feet, ² +105mm to 155mm adjustable feet, ³ +117mm -140mm adj<mark>ustable feet</mark>



CD SERIES NUGGET ICE MAKERS



Standard Features

- Vertical evaporator production
- Heavy duty auger
- Diamond ice production
- European manufactured to ISO9001 standards
- Electromechanical operation for high reliability
- External on/off switch
- Stainless steel construction
- R290 refrigerant





USE OF A WATER FILTER IS HIGHLY RECOMMENDED TO REDUCE LIME SCALE, PROLONG THE LIFE OF THE ICE MAKER AND DELIVER BETTER TASTING, CLEARER ICE.



Nugget Ice Makers





| Model | Production | Storage | CUBE STYLE | W IDTH | D EPTH | Неіднт | LIST PRICE |
|-------|------------|---------|------------|---------------|---------------|--------|------------|
| CD90 | 94kg | 20kg | Diamond | 465 | 595 | 790¹ | £3010 |
| 4HKIT | | £170 | | | | | |







N SERIES NUGGET ICE MAKER



Standard Features

- Vertical evaporator production
- Heavy duty auger
- Nugget ice production
- European manufactured to ISO9001 standards
- Electromechanical operation for high reliability
- External on/off switch
- Stainless steel construction
- R452 refrigerant

USE OF A WATER FILTER IS HIGHLY RECOMMENDED TO REDUCE LIME SCALE, PROLONG THE LIFE OF THE ICE MAKER AND DELIVER BETTER TASTING, CLEARER ICE.



N300 + S180 Silo

Production values calculated at 21°c ambient air temperature, 15°c water temperature

| ICE MAKERS | | | | | | | | | | |
|------------|--|-------------|------------------|-----------------------|-----------------------|--------|------------|--|--|--|
| Model | Production | STORAGE | CUBE STYLE | W IDTH | D EPTH | Неібнт | LIST PRICE | | | |
| N300 | 335kg | - | Nugget | 559 | 622 | 712 | £6330 | | | |
| 4HKIT | Filter cartridge kit suitable for N300 | | | | | | | | | |
| | | SUGGESTED S | rorage Bins (See | Page 94 F or N | More O ptions) | | | | | |
| S180 | - | 181kg | - | 559 | 872 | 1275 | £1525 | | | |
| S230 | - | 230kg | - | 762 | 819 | 1224 | £1650 | | | |
| S390 | - | 390kg | - | 1219 | 819 | 1224 | £2310 | | | |



- Specifically designed to cope in even the most demanding venues
- Classic dice shaped ice cube
- Proven and reliable vertical evaporator production system
- Built in self cleaning cycle
- Units can be double stacked for venues where constant ice production is a must
- AISI304 stainless steel construction
- Tropicalised condensing unit
- Can operate in ambient temperatures up to 43°c
- R452a refrigerant

Options

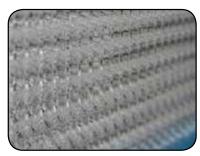
- Half dice ice cube
- Remote refrigeration
- Water cooled condensing units













Production values calculated at 21°c ambient air temperature, 15°c water temperature



819

1224

£2310

£490

1219

Stacking Union Kit

S390

SCMUK

390kg





Standard Features

- Heavy duty auger production system
- Immediate and constant production
- Fully electromechanical operation
- Supplied complete with scoop
- AISI304 stainless steel construction
- Tropicalised condensing unit
- Low power and water consumption
- Suitable for use in ambient temperatures up to 43°c
- R452a refrigerant

Options

- Remote refrigeration
- Water cooled condensing units













Ice Flakers



Production values calculated at 21°c ambient air temperature, 15°c water temperature





USE OF A WATER FILTER IS HIGHLY RECOMMENDED TO REDUCE LIME SCALE, PROLONG THE LIFE OF THE ICE MAKER AND DELIVER BETTER TASTING, CLEARER ICE.



| | | | ICE MA | KERS | | | | |
|--------|---|---------------|--------------------|---------------|----------------|--------|------------|--|
| Model | Production | Storage | CUBE STYLE | W IDTH | D EPTH | Неіднт | LIST PRICE | |
| GR135 | 135kg | 40kg | Flaked | 515 | 550 | 1355 | £3955 | |
| GR140 | 140kg | - | Flaked | 515 | 550 | 486 | £3730 | |
| GR220 | 220kg | - | Flaked | 515 | 550 | 575 | £4090 | |
| GR390 | 390kg | - | Flaked | 675 | 550 | 660 | £5060 | |
| GR565 | 550kg | - | Flaked | 675 | 550 | 800 | £5860 | |
| GR1125 | 1160kg | - | Flaked | 1335 | 610 | 815 | £11330 | |
| 4HKIT | Fil | ter cartridge | kit suitable for (| GR135, GR14 | 0, GR220, GR39 | 0 | £170 | |
| | Suggested Storage Bins (See Page 94 For More Options) | | | | | | | |
| S230 | - | 230kg | - | 762 | 819 | 1224 | £1650 | |
| S340 | - | 340kg | - | 1067 | 819 | 1224 | £2195 | |
| | | | | | | | | |





- AISI 304 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







SC SERIES

ICE TRANSPORT

SC Series ice storage and distribution system has been designed to allow large volumes of ice to be distributed. The SC series is ideal for larger venues, stadiums, hospitals and supermarkets where one central icemaker can easily supply multiple outlets.

Bin Features

- Range of storage bins from 140kg to 830kg of ice
- AISI 304 stainless steel storage bins
- Rounded interior corners for easy cleaning
- All bins supplied with EZ cart which adds an additional 112kg of storage per cart

EZ Cart Features

- Brake system for safe operation
- Drain system for easy cleaning
- Constructed from durable polyethylene for sanitary operation
- Rounded interior corners for easy cleaning
- Cover included to prevent contamination
- Optional tote kit can be installed into the EZ cart to allow for easier distribution of ice





SPECIAL ORDER







SC140

SC300

SDC600

| Model | Storage | Carts | W IDTH | D EPTH | Неіднт | LIST PRICE |
|---------|---------|-----------|-----------------|---------------|--------|------------|
| SC140 | 140kg | 1 x 112kg | 762 | 1016 | 1320 | £5060 |
| SC300 | 300kg | 1 x 112kg | 762 | 1016 | 1865 | £6975 |
| SCD400 | 413kg | 2 x 112kg | 1524 | 1016 | 1520 | £9775 |
| SCD600 | 617kg | 2 x 112kg | 1524 | 1016 | 1820 | £11640 |
| SCD830 | 812kg | 2 x 112kg | 1524 | 1016 | 2084 | £12770 |
| | | | O PTIONS | | | |
| EZCART | 112kg | | 622 | 1054 | 887 | £1390 |
| TOTEKIT | 70kg | | | | | £720 |





- AISI304 stainless steel construction
- Built in lighting in dispensing area
- Adjustable legs
- 109 grams/second dispensing speed
- Optional built in water dispenser
- Easy to operate anti-freeze dispensing mechanism
- Designed to be used with C220M,
 C300M & C405M modular icemakers







| Model | STORAGE | Water Dispenser | W IDTH | D EPTH | Неіднт | LIST PRICE |
|--------|---------|-----------------|---------------|---------------|--------|------------|
| SD60 | 58kg | No | 559 | 835 | 1371 | £4370 |
| SD60W | 58kg | Yes | 559 | 835 | 1371 | £4470 |
| SD100 | 104kg | No | 769 | 835 | 1537 | £4470 |
| SD100W | 104kg | Yes | 769 | 835 | 1537 | £4560 |



S SERIES

SILO GUIDE

Quick reference chart for installation of Prodis modular icemakers on to modular storage bins.

Where a stacked configuration is specified a union adaptor is required to be installed between the two icemakers. Stacked configuration is only available on C Series models.

Legend

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

Storage Silos

| Model | S1 | 80 | S2 | 30 | S | 340 | S | 390 | S | 480 | |
|----------|---------------|----|-----------|----|---|-----|---|-----|---|------------|--|
| Machines | 1 | 2 | 1 | 2 | 1 | 2 | 1 | 2 | 1 | 2 | |
| C220M | | | • | • | • | • | • | • | | • | |
| C300M | • | | • | | • | | • | | | | |
| C405M | | | • | • | • | • | • | • | • | • | |
| PS180M | | | • | | • | | | | | | |
| N300 | • | | • | | • | | • | | • | | |
| GR140 | • | | • | | | •• | | •• | | | |
| GR220 | • | | • | | • | •• | | •• | | , | |
| GR390 | | | • | | • | | • | | • | •• | |
| GR565 | | | • | | • | | • | | • | •• | |
| GR1125 | | | | | | | | | • | | |
| 14 | lce Transport | | | | | | | | | | |

| | | | | | · aiispe | | | | | |
|----------|----|-----|----|-------|----------|-------------|-----|-------------|-----|------|
| Model | SC | 140 | SC | 300 | SCI | D400 | SCI | D600 | SCI | 0830 |
| Machines | 1 | 2 | 1 | 2 | 1 | 2 | 1 | 2 | 1 | 2 |
| C220M | • | • | • | • | • | • | | • | • | • |
| C300M | • | | • | | • | | | | | |
| C405M | • | • | • | • | • | • | • | • | • | • |
| PS180M | • | | | | | •• | • | •• | • | •• |
| N300 | • | | • | | • | •• | | •• | | •• |
| GR140 | • | | | | | •• | | •• | | •• |
| GR220 | • | | • | | • | •• | | •• | | •• |
| GR390 | • | | • | | • | •• | • | •• | • | •• |
| GR565 | • | | • | | • | •• | • | •• | • | •• |
| GR1125 | | | | | • | | • | | • | |
| | | | | Ico D | icnonc | 046 | | | | |

| 7 | | | lce | Dispense | rs | | | | |
|----------|----|----|-----|----------|----|-----|-----|-----|---|
| Model | SD | 60 | SD6 | 50W | SD | 100 | SD1 | 00W | |
| Machines | 1 | 2 | 1 | 2 | 1 | 2 | 1 | 2 | |
| C220M | | | | | • | | • | | |
| C300M | • | | • | | | | | | |
| C405M | | | | | | | | | _ |















ICE CRUSHERS

The CR Series ice crusher is a space saving, compact solution for venues that have a need for crushed ice. Cocktails, food presentation and preservation are some of its many uses.

The CR series are also useful for sports injuries as well as physiotherapy applications.

The CR3 and CR5 are fitted with a heavy duty and durable stainless steel crushing mechanism which delivers crushed ice in seconds.

The heavy duty CR series are capable of delivering up to 300kg of crushed ice per hour.

- Heavy duty stainless steel crushing mechanism
- Full stainless steel construction
- Removable ice storage bin
- Compact elegant counter top design
- 13amp operation

| Model | CAPACITY | Storage | W IDTH | D ЕРТН | Неіднт | LIST PRICE |
|-------|--------------|---------|---------------|---------------|--------|------------|
| CR3 | 3kg / minute | 1kg | 180 | 330 | 320 | £1500 |
| CR5 | 5kg / minute | 5kg | 370 | 310 | 510 | £2635 |

CRESCENT

Crescent ice as the name suggests is half-moon in shape, the ergonomic shape of the ice cube allows liquid to flow easily over it allowing for an even pour without the risk of splashing. This type of ice is perfect for most drinks and the cloudiness of the ice allows for easy blending or crushing for perfect smoothies and cocktails. The unique shape also allows for maximum storage within the ice bin, leaving less air between cubes when they are packed together.

BULLET

Softer than a Gourmet cube but faster to cool drinks thanks to its hollow centre and increased surface area. The bullet ice cube is produced by a paddle system ice maker which is less susceptible to lime scale build up and does not use thermostats making it ideal for situating in a cellar or a room with a low ambient temperature.

CUBED/DICE

Clear, dice shaped ice cubes, produced by a vertical evaporator this type of ice is ideal for nightclubs, large bars or fast food establishments where a large volume of ice is in constant demand.

DIAMOND

As the name suggests diamond ice is small and irregular in shape, similar in appearance to crushed ice and perfect for cocktails and food presentation. The diamond ice is produced using an augur which shaves flakes of ice from the evaporator and then recompresses them into the diamond shape.

GOURMET

Clear Gourmet shaped ice cubes, produced using a spray system these cubes are crystal clear, super hard and slow to melt. This type of cube is perfect for specialist drinks where a slow melt time and crystal clear appearance will enhance the customers experience.

NUGGET

Similar to diamond ice but larger and harder nugget ice is the perfect solution for cocktail bars where a large volume of crushed type ice is required.

RHOMBOID

Similar to a Gourmet cube in production, appearance and characteristics but smaller in physical size, this cube is also ideal for specialist drinks where a slow melt time and crystal clear appearance will enhance the customers experience.

FLAKED

Flaked ice is ideal for food presentation in supermarkets, fishmongers and restaurants, the large surface area and low moisture content make it ideal to cool foods for a long period of time. Produced using an augur ice flakers can produce anywhere between 130kg and 1000kg a day.

ice Machine Storage

The storage capacity of your ice maker is as important and sometimes more important than the production value. Your ice maker is rated to produce a certain amount of ice per day, however once the storage bin is full the ice maker will automatically stop producing. The correct storage capacity to production ratio is crucial in selecting an ice maker which will meet the demands of the customer in terms of having enough ice available at the start of trading and ice being replenished throughout the day.

Nightclubs, stadiums and event venues require a large storage to production ratio to ensure that there is a large volume of ice available at the start of the short trading period. Pubs, bars, restaurants and cafes can use a smaller production to storage ratio so that ice production is spread evenly throughout the trading day ensuring there is always fresh ice available for the customer.

Larger venues, supermarkets, fish markets and stadiums can benefit from using an ice transport system instead of a storage bin, enabling large volumes of ice to be moved around easily using a cart.





XD PRO SERIES

DISPLAY <u>REFRIGERATION</u>

FORCED AIR

AUTOMATIC DEFROST

DIGITAL CONTROL

LED ILLUMINATION

LOCKABLE DOOR

SELF CLOSING DOOR

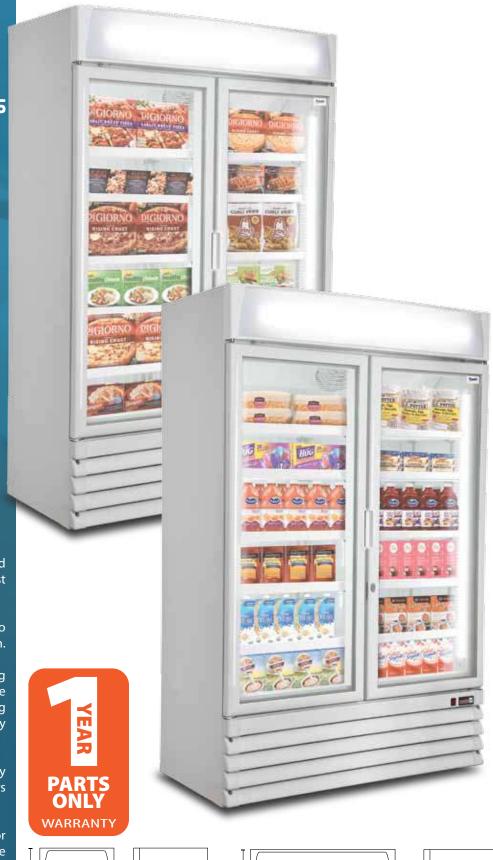
The XD PRO series has been designed and manufactured to cope in even the most demanding retail environments.

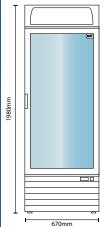
Available as matching fridges and freezers to allow you to create a seamless run of refrigeration.

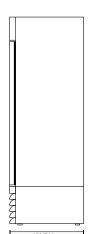
The XD PRO series features forced air cooling and frost free operation for ease of use for the operator. Twin vertical LED interior lighting makes the product stand out and brilliantly illuminates the contents driving sales.

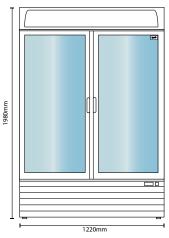
Self closing doors as standard increase energy efficiency and user friendliness by always ensuring the cabinet is closed when not in use.

Featuring a digital temperature controller for ease of operation and at a glance temperature read out the XD PRO series is easy to use and simple to monitor even in the busiest shop.













Space saving recessed door handles



Large volume evaporator fan for even temperature distribution throughout the entire cabinet





- riost free operation
- Automatic defrost
- Forced air cooling
- Digital temperature controller
- Matching fridge and freezer
- White exterior & interior finish
- Illuminated merchandising canopy
- Twin vertical LED internal illumination
- Self closing doors
- 5 adjustable shelves per door
- Shelf edge ticket strips
- Lockable door
- Replaceable door gaskets



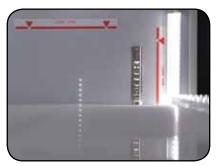
Intelligent electronic temperature controller and external light switch



Lockable doors for added security



Illuminated merchandising canopy for quick and effective branding



High visibility load lines to assist in even air circulation



Shelf edge ticket strips on each shelf as standard



Rear load guard to ensure optimum airflow at all times

| Model | Colour | Temperature | Сарасіту | W IDTH | D EPTH | Неібнт | LIST PRICE |
|-------|--------|----------------|------------|---------------|---------------|--------|------------|
| XD2PW | White | +2°c to +8°c | 730 Litres | 1220 | 700 | 1985 | £1540 |
| XD2NW | White | -18°c to -22°c | 730 Litres | 1220 | 700 | 1985 | £2480 |





XD SERIES

DISPLAY REFRIGERATION

FORCED AIR

AUTOMATIC DEFROST

LED ILLUMINATION

LOCKABLE DOOR

SELF CLOSING DOOR



- +2°c to +10°c temperature range
- Forced air refrigeration
- Lockable hinged door
- Vertical internal illumination
- 4 fully adjustable shelves + base
- White exterior finish
- White interior
- Double glazed door
- Illuminated merchandising canopy

















| Model | Temperature | SHELVES | Сарасіту | W IDTH | D EPTH | Неіднт | LIST PRICE |
|--------|---------------|----------|------------|---------------|---------------|--------|------------|
| XD260C | +2°c to +10°c | 4 + Base | 260 litres | 525 | 561 | 1752 | £590 |





XD SERIES

FAN ASSISTED COOLING

AUTOMATIC DEFROST

INTERIOR LIGHTING

Standard Features

- Fan assisted cooling
- Internal illumination
- 5 x adjustable shelves
- Food safe plastic interior
- Double glazed door
- Adjustable thermostat
- +1°c to +10°c temperature range
- · White exterior finish
- Black door trim
- Double glazed door
- Off cycle defrost



WARRANTY

Model **C**APACITY SHELVES Colour **W**IDTH **D**EPTH **H**EIGHT LIST PRICE 5 White 595 £660 XD380 372 Litres 650 1865 **XDSH** Additional Flat White Wire Shelves £44

R600a



XD SERIES

DISPLAY REFRIGERATION

FORCED AIR

AUTOMATIC DEFROST

DIGITAL CONTROL

LED ILLUMINATION

LOCKABLE DOOR

SELF CLOSING DOOR

- +2°c to +10°c temperature range
- Forced air refrigeration
- Lockable hinged doors
- Self closing doors
- Externally mounted light switch
- Vertical internal illumination
- 8 fully adjustable shelves + base
- White exterior finish
- Digital temperature control
- Digital temperature display
- Automatic defrost
- White interior
- Double glazed doors
- Illuminated merchandising canopy



















| Model | Colour | SHELVES | CAPACITY | W IDTH | D EPTH | Неіднт | LIST PRICE | | | |
|-----------|--------|--|------------------|---------------|----------------|--------|------------|--|--|--|
| XD701 | White | 8 | 700 Litres | 1120 | 610 | 1973 | £1190 | | | |
| XD1201 | White | 8 | 1250 Litres | 1330 | 690 | 2079 | £1460 | | | |
| GLIDE701 | Х | D Glide gravit | ty feed shelving | system for XI | D701 (per shel | f) | £54 | | | |
| GLIDE1201 | ΧE | XD Glide gravity feed shelving system for XD1201 (per shelf) | | | | | | | | |









FAN ASSISTED COOLING

AUTOMATIC DEFROST

DIGITAL CONTROL

LED ILLUMINATION

LOCKABLE DOOR

REVERSIBLE DOOR

- Fan assisted cooling
- Internal illumination
- Food safe plastic interior
- Replaceable door gasket
- Digital temperature control
- +2°c to +10°c temperature range
- White exterior finish
- Aluminium door frame
- Double glazed door
- Automatic defrost
- R600a refrigerant





| Model | Colour | SHELVES | Сарасіту | W IDTH | D ЕРТН | Неібнт | LIST PRICE |
|--------|--------|---------|------------|---------------|---------------|--------|------------|
| HC201G | White | 3 | 129 Litres | 600 | 600 | 850 | £640 |
| HC401G | White | 6 | 361 Litres | 600 | 600 | 1850 | £930 |





GDM-SERIES

DISPLAY COOLERS

FORCED AIR

AUTOMATIC DEFROST

LED ILLUMINATION

SELF CLOSING DOOR

- 4 shelves per section
- Forced air refrigeration
- Positive seal self-closing doors
- White aluminium interior and 300 series stainless steel floor
- Fridges hold 0.5°c to 3.3°c
- Adjustable heavy duty PVC coated wire shelves
- Built in the U.S.A.
- 5 year parts and labour warranty



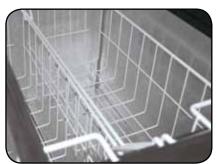






| Model | STYLE | Doors | FINISH | CAPACITY | WIDTH | D EPTH | HEIGHT |
|------------------|---------------|-------|--------|-------------|-------|---------------|--------|
| GDM-19T-HC~TSL01 | Hinged door | 1 | | 466 Litres | 686 | 632 | 1998 |
| GDM-23-HC~TSL01 | Hinged door | 1 | | 589 Litres | 686 | 759 | 1998 |
| GDM-33-HC-LD | Sliding doors | 2 | | 890 Litres | 1004 | 753 | 1998 |
| GDM-35-HC~TSL01 | Hinged doors | 2 | | 900 Litres | 1004 | 759 | 1998 |
| GDM-37-LD | Sliding doors | 2 | | 1059 Litres | 1105 | 753 | 1998 |
| GDM-41-LD | Sliding doors | 2 | | 1161 Litres | 1197 | 753 | 1998 |
| GDM-45-LD | Sliding doors | 2 | | 1275 Litres | 1299 | 753 | 1998 |
| GDM-47-LD | Sliding doors | 2 | | 1331 Litres | 1375 | 753 | 1998 |
| GDM-49~TSL01 | Hinged doors | 2 | | 1388 Litres | 1375 | 759 | 1998 |
| GDM-69-LD | Sliding doors | 3 | | 1954 Litres | 1985 | 753 | 1998 |
| GDM-72~TSL01 | Hinged doors | 3 | | 2039 Litres | 1985 | 759 | 1998 |





Baskets

All Grande Vista display freezers are supplied with a full set of baskets as standard.



Control

All Grande Vista display freezers are equipped with digital thermometer and dial thermostat.



Lids

All Grande Vista display freezers have attractive curved sliding glass lids.



- 4 sizes available
- Attractive curved glass lid
- Sliding lids
- Maximum visibility
- Full set of baskets as standard
- Castors fitted as standard
- Stylish grey surround
- White exterior
- Aluminium interior
- Digital temperature display
- Adjustable thermostat
- 70mm thick insulation
- Static cooling
- Manual defrost
- Defrost drain hole
- Fan assisted condenser
- Low noise design
- Low energy consumption
- · Castors as standard
- -18°c to -24°c temperature range
- Climate class ST



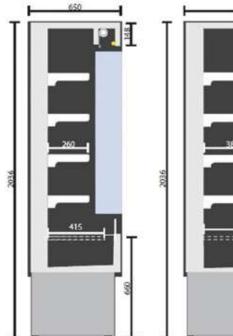
| Model | CAPACITY | BASKETS | TEMPERATURE | WIDTH | D EPTH | Неіднт | LIST PRICE |
|-------|------------|---------|----------------|-------|---------------|--------|-----------------------|
| GV1 | 240 Litres | 3 | -18°c to -24°c | 1045 | 695 | 860 | £690 |
| GV2 | 309 Litres | 4 | -18°c to -24°c | 1275 | 695 | 860 | £750 |
| GV3 | 395 Litres | 5 | -18°c to -24°c | 1535 | 695 | 860 | £850 |
| GV4 | 480 Litres | 6 | -18°c to -24°c | 1815 | 695 | 860 | £950 |
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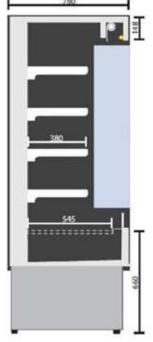




- and angle) + base
- Night blind
- Automatic evaporation
- Digital temperature control
- Interior lighting
- Adjustable feet
- Climate class 3 (25°c/60% R.H)













Aruba multideck in RAL 2000 with matching Araya serve over counters



Optional custom RAL coloured front panels Stock front panel colour - white



Optional EPoS ticket strips



Aruba with fully glazed doors and solid end panels



Optional tray slide support

Optional Features

- Custom coloured front panels
- Frontal shelf risers
- EPoS ticket strips
- Under shelf lighting
- Tray slide support
- Solid end panels
- Fully glazed doors

| Model | SHELF WIDTH | BASE DEPTH | TEMP RANGE | W IDTH | D EPTH | Неібнт | LIST PRICE |
|---------|-------------|------------|--------------|---------------|---------------|--------|------------|
| A60/100 | 1000 x 260 | 415mm | +4°c to +7°c | 1070 | 650 | 2036 | £3900 |
| A60/125 | 1250 x 260 | 415mm | +4°c to +7°c | 1320 | 650 | 2036 | £4100 |
| A60/150 | 1500 x 260 | 415mm | +4°c to +7°c | 1570 | 650 | 2036 | £4550 |
| A60/200 | 2000 x 260 | 415mm | +4°c to +7°c | 2070 | 650 | 2036 | £5100 |
| A80/100 | 1000 x 380 | 545mm | +4°c to +7°c | 1070 | 780 | 2036 | £4000 |
| A80/125 | 1250 x 380 | 545mm | +4°c to +7°c | 1320 | 780 | 2036 | £4200 |
| A80/150 | 1500 x 380 | 545mm | +4°c to +7°c | 1570 | 780 | 2036 | £4650 |
| A80/200 | 2000 x 380 | 545mm | +4°c to +7°c | 2070 | 780 | 2036 | £5200 |



FORCED AIR

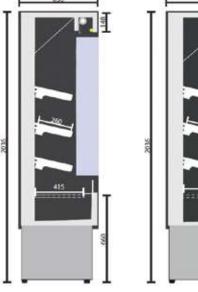
AUTOMATIC DEFROST

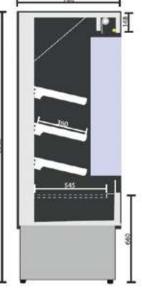
DIGITAL CONTROL

LED ILLUMINATION

- Ventilated cooling system
- Part glazed end panels
- White frontal decoration
- Shelf risers as standard
- White interior
- Frontal glass
- 3 fully adjustable shelves (height and angle) + base
- Night blind
- Automatic evaporation
- Digital temperature control
- Interior lighting
- Adjustable feet
- Climate class 3 (25°c/60% R.H)









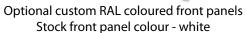




Optional Features

- Custom coloured front panels
- Under shelf lighting
- Tray slide support
- Solid end panels







Optional EPoS ticket strips

| Model | SHELF WIDTH | BASE DEPTH | TEMP RANGE | W IDTH | D EPTH | Неіднт | LIST PRICE |
|------------|-------------|------------|--------------|---------------|---------------|--------|------------|
| A60/100-FV | 1000 x 260 | 415mm | +4°c to +7°c | 1070 | 650 | 2036 | £3950 |
| A60/125-FV | 1250 x 260 | 415mm | +4°c to +7°c | 1320 | 650 | 2036 | £4200 |
| A60/150-FV | 1500 x 260 | 415mm | +4°c to +7°c | 1570 | 650 | 2036 | £4650 |
| A60/200-FV | 2000 x 260 | 415mm | +4°c to +7°c | 2070 | 650 | 2036 | £5200 |
| A80/100-FV | 1000 x 380 | 545mm | +4°c to +7°c | 1070 | 780 | 2036 | £4050 |
| A80/125-FV | 1250 x 380 | 545mm | +4°c to +7°c | 1320 | 780 | 2036 | £4250 |
| A80/150-FV | 1500 x 380 | 545mm | +4°c to +7°c | 1570 | 780 | 2036 | £4700 |
| A80/200-FV | 2000 x 380 | 545mm | +4°c to +7°c | 2070 | 780 | 2036 | £5250 |



CALGARY MKII MULTIDECK DISPLAYS

FORCED AIR

AUTOMATIC DEFROST

DIGITAL CONTROL

LED ILLUMINATION

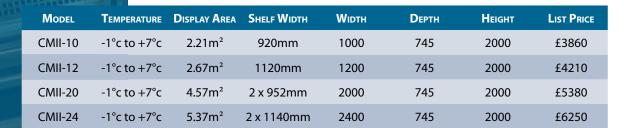
Standard Features

- Slimline low front design
- LED side and top illumination
- · Slow rise night blind as standard
- 5 fully adjustable (height and angle) shelves + base
- · Shelf edge ticket strips as standard
- Acrylic shelf risers as standard
- White exterior and interior finish
- Fully glazed end panels
- Adjustable feet
- Electronic temperature display and control
- Fully automatic operation
- Automatic defrost
- R448a refrigerant

Optional Features

Solid end panels¹





WARRANTY

¹Additional lead time

8





FAN ASSISTED COOLING

AUTOMATIC DEFROST

DIGITAL CONTROL

INTERIOR LIGHTING



Standard Features

- Curved glass refrigerated display
- Refrigerated under storage
- Large 550mm deep white display deck
- Semi-ventilated counter
- Automatic defrost
- Electronically controlled
- Temperature display
- Intermediate ambient glass shelf
- Internal illumination
- +1°c to +7°c temperature range



| Model | Rear Doors | DECK SIZE | Сарасіту | W IDTH | D ЕРТН | Неіднт | LIST PRICE |
|-------|------------|--------------------|------------|---------------|---------------|--------|------------|
| M100 | 1 | 0.55m ² | 166 Litres | 1000 | 898 | 1262 | £2500 |
| M150 | 2 | 0.83m ² | 249 Litres | 1520 | 898 | 1262 | £2900 |
| M200 | 2 | 1.1m ² | 332 Litres | 2000 | 898 | 1262 | £3600 |
| M250 | 3 | 1.38m² | 415 Litres | 2480 | 898 | 1262 | £3900 |
| M300 | 3 | 1.66m ² | 498 Litres | 2960 | 898 | 1262 | £4530 |
| | | | | | | | |

250

870



FAN ASSISTED COOLING

AUTOMATIC DEFROST

DIGITAL CONTROL

LED ILLUMINATION



- Flat glass refrigerated display cabinet
- Refrigerated under storage
- LED interior lighting
- Ambient intermediate shelf
- Lightweight design, easy to install
- Custom front panel colours available upon request
- Digital temperature controller
- Digital temperature display at rear
- Customer facing analog temperature display
- Automatic defrost
- Built in heating element below front glass to aid elimination of condensation
- +1°c to +10°c temperature range
- Toughened glass panels*
- Illuminated display deck
- 500mm deep white deck
- Switchable static or fan assisted refrigeration
- Climate class 3 (25°c 60% RH)







Optional Features

Prodis by Coldkit ARAYA-F

SERVE OVERS

- Custom coloured front panels
- Castor kit
- Till counter
- Acrylic rear doors



| Model | REAR DOORS | DISPLAY AREA | Сарасіту | W IDTH | D ертн* | Неіднт | LIST PRICE |
|------------|-------------------------|--------------------|------------|---------------|----------------|--------|------------|
| A10F | 1 | 0.61m ² | 160 Litres | 1000 | 833 | 1268 | £2300 |
| A15F | 1 | 0.94m ² | 249 Litres | 1500 | 833 | 1268 | £2650 |
| A20F | 2 | 1.28m² | 337 Litres | 2000 | 833 | 1268 | £3300 |
| A25F | 3 | 1.62m² | 426 Litres | 2500 | 833 | 1268 | £3550 |
| | | | Acces | SSORIES | | | |
| CXAR-CX | | Till Counter | | 650 | 798 | 905 | £1000 |
| PAVAR100VD | | | Acrylic Re | ar Doors A10F | | | £90 |
| PAVAR150VD | Acrylic Rear Doors A15F | | | | | | |
| PAVAR200VD | Acrylic Rear Doors A20F | | | | | | |
| PAVAR250VD | | | Acrylic Re | ar Doors A25F | | | £220 |

^{*}Depth can be reduced to 798mm for installation by removing rear door



FAN ASSISTED COOLING

AUTOMATIC DEFROST

DIGITAL CONTROL

LED ILLUMINATION

Standard Features

- Curved glass refrigerated display cabinet
- Refrigerated under storage
- LED interior lighting
- Ambient intermediate shelf
- · Lightweight design, easy to install
- Custom front panel colours available upon request
- Digital temperature controller
- Digital temperature display at rear
- Customer facing analog temperature display
- Automatic defrost
- Built in heating element below front glass to aid elimination of condensation
- +1°c to +10°c temperature range
- Toughened glass panels
- Illuminated display deck
- 500mm deep white deck
- Switchable static or fan assisted refrigeration
- Climate class 3 (25°c 60% RH)



A15C with optional acrylic rear doors



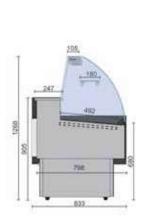


Optional custom RAL coloured front panels
Stock front panel colour - white





- Custom coloured front panels
- Castor kit
- Till counter
- Acrylic rear doors





| Model | Rear Doors | DISPLAY AREA | Сарасіту | W IDTH | D ертн* | Неіднт | LIST PRICE |
|------------|-------------------------|-------------------------|-------------|---------------|----------------|--------|------------|
| A10C | 1 | 0.61m ² | 160 Litres | 1000 | 833 | 1268 | £2420 |
| A15C | 1 | 0.94m ² | 249 Litres | 1500 | 833 | 1268 | £2700 |
| A20C | 2 | 1.28m ² | 337 Litres | 2000 | 833 | 1268 | £3500 |
| A25C | 3 | 1.62m² | 426 Litres | 2500 | 833 | 1268 | £3850 |
| | | | Acces | SORIES | | | |
| CXAR-CX | | Till Counter | | 650 | 798 | 905 | £1000 |
| PAVAR100VC | | Acrylic Rear Doors A10C | | | | | |
| PAVAR150VC | Acrylic Rear Doors A15C | | | | | | |
| PAVAR200VC | Acrylic Rear Doors A20C | | | | | | |
| PAVAR250VC | | | Acrylic Rea | ar Doors A25C | | | £220 |

^{*}Depth can be reduced to 798mm for installation by removing rear door

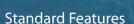


FORCED AIR

AUTOMATIC DEFROST

DIGITAL CONTROL

LED ILLUMINATION



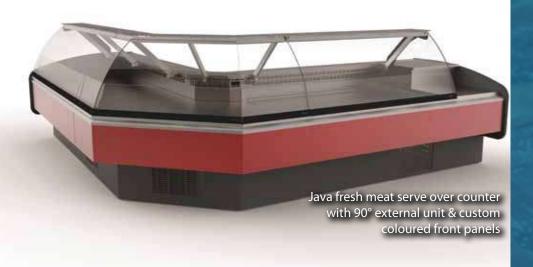
- Fresh meat serve over counter
- 0°c to +4°c temperature range
- Large 900mm display deck
- Forced air cooling
- High density polyurethane insulation
- Refrigerated under storage
- Stainless steel display deck
- Stainless steel back shelf
- Acrylic rear doors
- Curved front glass
- Hinged front glass for easy cleaning
- Digital temperature controller
- Digital temperature display
- Interior lighting
- Adjustable feet
- Climate class 3 (25°c 60% RH)



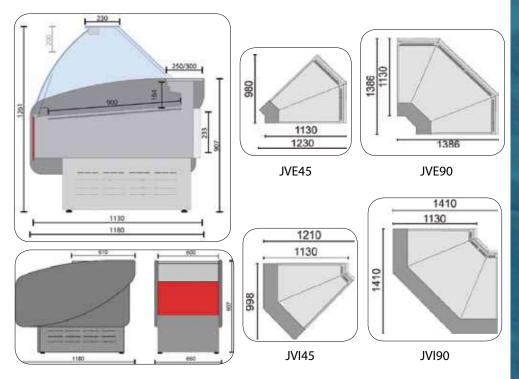












Optional Features

- Custom coloured front panels
- Evaporation kit
- Glass dividing panels between multiplexed counters
- Till counter
- Granite back shelf
- Stainless steel base frame
- Intermediate shelf
- LED lighting under front panel
- Multiplexing kit
- Remote cabinets

| Model | REAR DOORS | DECK SIZE | Power | W IDTH | D EPTH | Неіднт | LIST PRICE |
|----------|----------------------------------|--------------------|--------------|-------------------|---------------|--------|------------|
| JV100 | 1 | 0.9m ² | 1062w | 1060 | 1150 | 1261 | £4150 |
| JV125 | 1 | 1.13m ² | 1074w | 1310 | 1150 | 1261 | £4500 |
| JV150 | 2 | 1.35m ² | 1077w | 1560 | 1150 | 1261 | £4800 |
| JV200 | 3 | 1.8m ² | 1560w | 2060 | 1150 | 1261 | £5850 |
| JV245 | 3 | 2.21m ² | 1586w | 2510 | 1150 | 1261 | £6450 |
| JVE45 | - | 900mm | 1054w | 980* | 1230 | 1261 | £4300 |
| JVE90 | - | 900mm | 1537w | 1386* | 1386 | 1261 | £5850 |
| JVI45 | - | 900mm | 1018w | 998* | 1210 | 1261 | £4550 |
| JVI90 | - | 900mm | 1501w | 1410* | 1410 | 1261 | £6350 |
| | | | Acces | SSORIES | | | |
| ECJ060BL | | Till Counter | | 600* | 1180 | 907 | £1050 |
| LDJVLD | | Right | end panel w | ith glass for se | rve over | | £230 |
| LEJVLD | | | £230 | | | | |
| LDJEC | Right end panel for till counter | | | | | | £130 |
| JEJEC | | | Left end pan | nel for till coun | ter | | £130 |

*Excludes end panels (add 30mm per side)

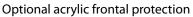


NEW PRODUCT

- Constructed entirely from AISI316 stainless steel
- High density polyurethane insulation
- In built 19mm drain outlet
- Available as refrigerated or non refrigerated decks
- Units can be multiplexed to create larger counters









Optional Scale support







Optional Features

- Acrylic frontal protection
- Scale support
- Multiplexing kit
- Multiplexing decorative panels

| Model | DECK SIZE | W IDTH | Д ЕРТН | Неіднт | LIST PRICE | | | |
|----------|---------------|-----------------------------------|---------------|--------|------------|--|--|--|
| | Non Refr | IGERATED DECKS | | | | | | |
| FISK15 | 1365 x 950mm | 1515 | 1150 | 876 | £2270 | | | |
| FISK20 | 1850 x 950mm | 2000 | 1150 | 876 | £2500 | | | |
| FISK25 | 2350 x 950mm | 2500 | 1150 | 876 | £2800 | | | |
| FISK30 | 2850 x 950mm | 3000 | 1150 | 876 | £3170 | | | |
| | Refrige | ERATED DECKS | | | | | | |
| FISK15C | 1365 x 950mm | 1515 | 1150 | 876 | £2800 | | | |
| FISK20C | 1850 x 950mm | 2000 | 1150 | 876 | £3000 | | | |
| FISK25C | 2350 x 950mm | 2500 | 1150 | 876 | £3200 | | | |
| FISK30C | 2850 x 950mm | 3000 | 1150 | 876 | £3400 | | | |
| | Ac | CESSORIES | | | | | | |
| EPSB | Scale Support | 400 | 500 | 134 | £190 | | | |
| EPLIG | Mul | Itiplexing Kit | | | £85 | | | |
| EPDECLIG | Multiplexir | ng Decorative Pa | nel | | £125 | | | |
| EP1365 | Acrylic Fron | | £395 | | | | | |
| EP1850 | Acrylic Fron | | £455 | | | | | |
| EP2350 | Acrylic Fron | Acrylic Frontal Protection FISK25 | | | | | | |
| EP2850 | Acrylic Fron | tal Protection FIS | 5K30 | | £575 | | | |
| | | | | | | | | |



- Double glazed front glass (refrigerated models only)
- Double glazed rear doors
- Double glazed side glass
- Forced air cooling
- Automatic defrost and evaporation
- 4 display levels
- Lacquered steel base
- Fully lit interior with LED lighting
- Climate class 3 (25°c / 60% R.H.)
- High density polyurethane insulation
- Front heating element to prevent condensation
- Digital controller
- Digital thermometer
- Automatic evaporation kit as standard
- Adjustable feet







DESIGN SERVICE AVAILABLE

SEE PAGE 68 FOR FINISH OPTIONS

Optional Features

- Custom colour front panels
- Wood effect front panels
- Castors
- Compatible with Corsica counters (see page 44-45)

| | Model | DISPLAY AREA | Finish | TEMPERATURE | WIDTH | D EPTH | HEIGHT | LIST PRICE |
|--|-------|--------------------|--------|-------------------|---------------|---------------|--------|------------|
| | F10R | 1.5m ² | White | +3°c to +10°c | 1000 | 810 | 1375 | £4500 |
| | F14R | 1.93m ² | White | +3°c to +10°c | 1400 | 810 | 1375 | £5200 |
| | F10A | 1.5m ² | White | Ambient | 1000 | 810 | 1375 | £2900 |
| | F14A | 1.93m ² | White | Ambient | 1400 | 810 | 1375 | £3400 |
| | | | | OPTIONS (LEAD TIM | ME MAY APPLY) | | | |
| | | | | Castor set | | | | £85 |
| RAL coloured lacquered steel front panel | | | | | | | | £50 |
| | | | £725 | | | | | |
| | | | | | | | | |



Standard Features

- Double glazed front curved glass (refrigerated and chocolate units)
- Double glazed rear doors (back service units only)
- Double glazed side glass
- 4 display levels
- Lacquered steel base
- Fully lit interior with LED lighting
- High density polyurethane insulation
- Adjustable feet

Refrigerated Cabinets

- Forced air cooling
- Automatic defrost
- Automatic evaporation
- Climate class 3 (25°c / 60% R.H.)
- Front heating element to prevent condensation
- Digital controller and display at rear
- Digital thermometer at front

Chocolate Cabinets

- Humidity control
- Forced air cooling
- Automatic evaporation
- Automatic defrost
- Climate class 3 (25°c / 60% R.H.)
- Front heating element to prevent condensation
- Digital controller and display at rear
- Digital thermometer at front

Heated Cabinets

- Individual temperature control on each shelf
- Halogen heat lamps







DESIGN SERVICE AVAILABLE

SEE PAGE 68 FOR FINISH OPTIONS

Optional Features

- Custom colour front panels
- Wood effect front panels
- Castors
- Compatible with Corsica counters (see page 44-45)

| Model | DISPLAY AREA | STYLE | Temperature | WIDTH | D EPTH | Неіднт | LIST PRICE | |
|---------|--|------------------------------|----------------------|--------|---------------|--------|------------|--|
| CAL10R | 1.5m² | Refrigerated Back Service | +3°c to +10°c | 1000 | 810 | 1375 | £4450 | |
| CAL14R | 1.93m ² | Refrigerated Back Service | +3°c to +10°c | 1400 | 810 | 1375 | £5050 | |
| CAL10A | 1.5m ² | Ambient Back Service | Ambient | 1000 | 810 | 1375 | £2900 | |
| CAL14A | 1.93m ² | Ambient Back Service | Ambient | 1400 | 810 | 1375 | £3450 | |
| CAL10H | 1.5m ² | Heated Back Service | +75°c to +90°c | 1000 | 810 | 1375 | £3550 | |
| CAL14H | 1.93m ² | Heated Back Service | +75°c to +90°c | 1400 | 810 | 1375 | £4350 | |
| CAL10C | 1.5m ² | Chocolate Back Service | +14°c to +16°c | 1000 | 810 | 1375 | £4750 | |
| CAL14C | 1.93m ² | Chocolate Back Service | +14°c to +16°c | 1400 | 810 | 1375 | £5050 | |
| CAL10RO | 1.5m ² | Refrigerated Self Service | +3°c to +10°c | 1000 | 810 | 1375 | £4550 | |
| CAL10AO | 1.5m² | Ambient Self Service | Ambient | 1000 | 810 | 1375 | £3260 | |
| CAL10HO | 1.5m ² | Heated Self Service | +75°c to +90°c | 1000 | 810 | 1375 | £3260 | |
| | | Options (LEAD TI | MES MAY APPLY) | | | | | |
| | | £85 | | | | | | |
| | RAL coloured lacquered steel front panel | | | | | | | |
| | Wood eff | ect front panel with granite | or stainless steel p | olinth | | | £725 | |



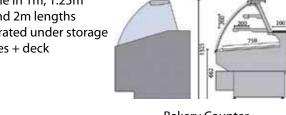
NASSAU

BESPOKE COUNTERS

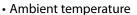
- Modular design
- Granite rear work surface
- CFC free high density polyurethane insulation
- Hydraulic lift up front toughened glass
- Anti-mist frontal heating element
- Easy to clean
- Digital temperature display
- Internal shelves
- Aluminium profiles and glass support super structure in silver anodised finish



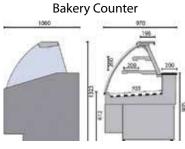
- +3°c to +7°c temp. range
- Available in 1m, 1.25m 1.5m and 2m lengths
- Refrigerated under storage
- 2 shelves + deck







- Available in 1m, 1.5m lengths
- 2 shelves + deck

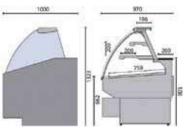


Refrigerated Serve Over Counter



Ambient Counter

- Ambient temperature
- Available in 1m, 1.5m lengths
- Under storage
- 2 shelves + deck

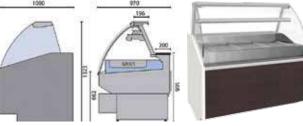


SEE PAGE 68 FOR FINISH OPTIONS

- +3° to +7°c temp. range
- Available in 1m (2 x 1/1GN) 1.25m (3 x 1/1GN) & 1.5m (4 x 1/1GN) lengths
- Under storage
- 1 shelf + deck

Saladette Counter

Heated Counter



Options

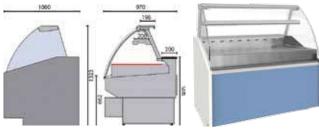
- Sliding acrylic rear doors
- Evaporation kit
- Glass divider
- LED lighting
- Multiplex kits
- Stainless steel work surfaces
- Granite plinths
- Wood finish panels
- Custom coloured RAL panels

• $+65^{\circ}$ to $+75^{\circ}$ c temp. range

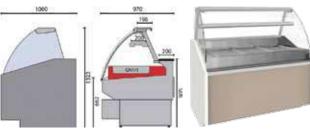
- Available in 1m, 1.25m & 1.5m lengths
- 1 shelf + deck



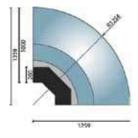
- $+65^{\circ}$ to $+75^{\circ}$ c temp. range
- Available in
- 1.25m (3 x 1/1GN) &
- 1.5m (4 x 1/1GN) lengths
- 1 shelf + deck

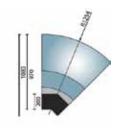


Heated Bain Marie Counter



Corner Units







Standard Features

- Modular design
- Stainless steel rear work surface
- CFC free high density polyurethane insulation
- Hinged front glass
- Anti-mist frontal heating element
- Easy to clean
- Digital temperature display

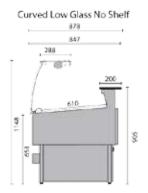
Base Units

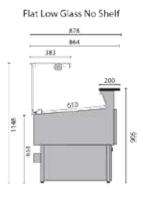
- Refrigerated serve over
- Remote refrigerated serve over
- Chocolate display
- Ambient display
- Bakery display
- Heated display
- Heated bain marie display
- Refrigerated saladette display

Glass Tops

- · Curved low glass without shelf
- · Curved low glass with shelf
- Curved high glass with high shelf
- · Curved high glass with shelf
- Curved high glass with 2 shelves
- Flat low glass without shelf
- Flat low glass with shelf
- · Flat high glass with high shelf
- Flat high glass with shelf
- Flat high glass with 2 shelves

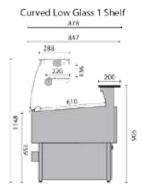


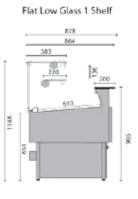






Saona Refrigerated Cabinet Low Curved Glass 1 Shelf Basic Decoration

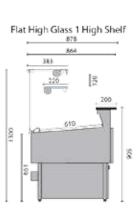






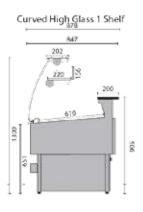
1 Shelf Basic Decoration

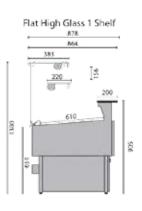






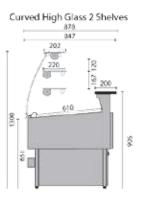
Saona Bain Marie Cabinet High Flat Glass 1 Shelf Basic Decoration

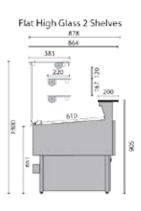






Saona Refrigerated Cabinet Low Flat Glass 1 Shelf Wenge Finish







Saona Saladette Cabinet
High Curved Glass
1 Shelf
Basic Decoration



Options

- Sliding acrylic rear doors
- Evaporation kit
- · Glass divider
- LED lighting
- Multiplex kits
- Granite work surfaces
- Granite plinths
- Wood finish panels
- Custom coloured RAL panels



CORSICA

BESPOKE COUNTERS

Corsica

Corsica is a bespoke bar and counter solution which can be tailored exactly to suit your needs.

The Corsica range is made from 2 styles of counters. These two simple profiles can be used to create endless possibilities with custom finishes, and internal and external corners to create the perfect counter or bar solution to fit your design and style.

All Corsica counters and bars can be tailored to fit any of our display counters to create a seamless finish

Standard Features

- · Modular design
- Stainless steel work surface
- Granite bar tops
- · Adjustable feet
- Granite Plinth
- Available as low or high bar cabinets

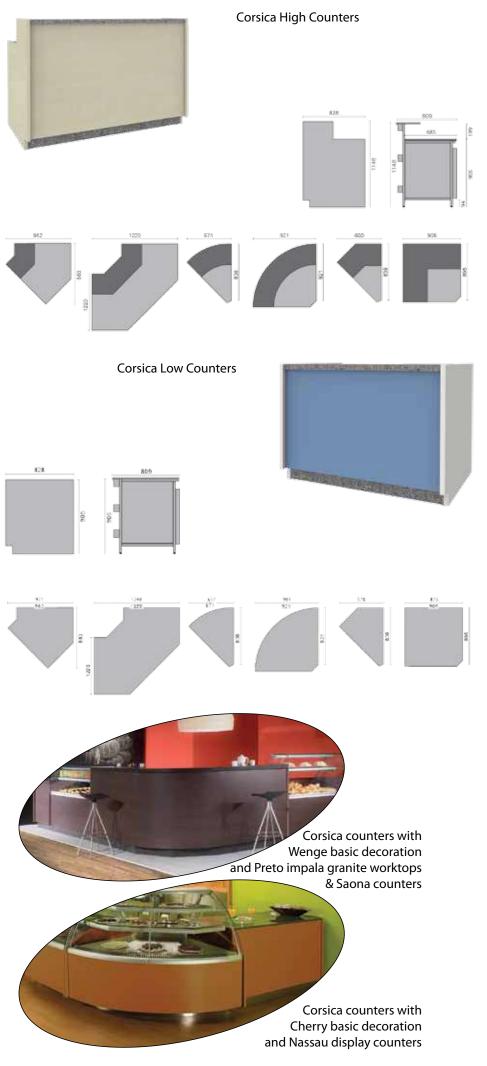
Options

- 90° internal or external corners
- Coloured finish
- Lacquered finish
- Wooden finish
- Sink tops & taps
- Bottle holders

Compatible With

- Calabria
- Florida
- Nassau
- Saona









Finishes

Custom RAL coloured lacquer, melamine, timber and metal finishes can be applied to our Calabria, Florida, Corsica, Nassau and Saona counter solutions to create the perfect seamless counter run for any installation.

Custom coloured RAL panels can also be specified on our Araya, Aruba and Java cabinets to blend these functional units into any retail outlet.

Plinth and work tops can be supplied in a range of beautiful granite finishes as well as hygienic stainless steel.

A full design service is available on all our counters allowing you to tailor our solutions to your customers needs.

Bars, restaurants, coffee shops, sandwich shops, cafeterias, patisserie, delicatessens, butchers, super markets, convenience stores, our counter ranges have been designed to be adaptable to a multitude of uses.

Examples of Panel Finishes

Lacquered MDF to any RAL colour code



Melamine finishes



Timber effect finishes



Metal Finishes



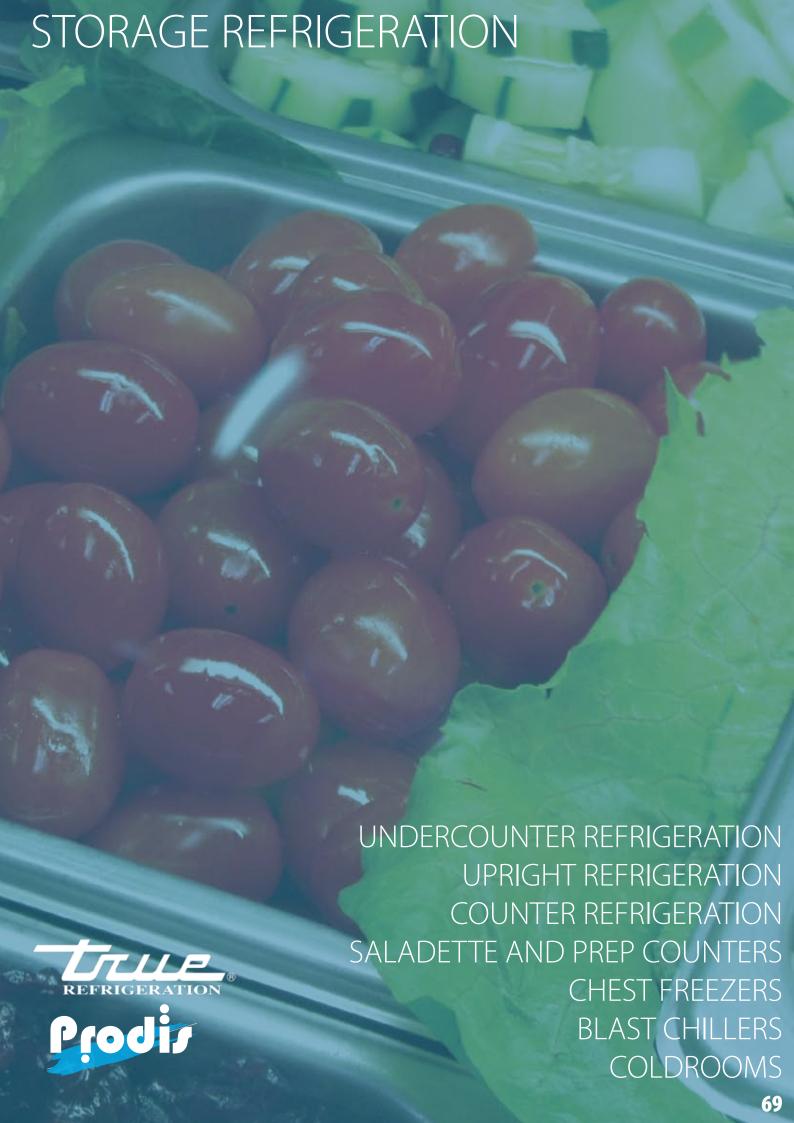
Other finishes are available, for a full list of finishes available please contact us

Plinth and Work top Finishes

Standard Granite Finishes



Other finishes are available, for a full list of finishes available please contact us





HC SERIES STORAGE CABINETS

Thanks to years of research and development the HC series offers massive energy savings over its predecessors with up to 47% energy saving on some models.

Hydrocarbon refrigerant has a zero ozone depletion potential and an ultra low global warming potential of <20 making it kind to the environment while saving energy and reducing your carbon footprint

The HC Series is available in 3 sizes in either white or stainless steel finish and is available as either a fridge or a freezer.

All HC series cabinets are fitted with an externally mounted digital temperature controller to ensure a consistent temperature and easy monitoring.

Reversible doors allow the cabinets to be fitted into tight corners or for two cabinets to be fitted side by side and both handles to be conveniently placed centrally.

The full length door handle of the HC series is formed as part of the door and is therefore extremely hard wearing and allows for quick and easy opening of the cabinets.

Security is guaranteed thanks to the built in door lock and maintenance is easy with quick to replace magnetic door gaskets.









FAN ASSISTED COOLING*

AUTOMATIC DEFROST*

DIGITAL CONTROL

LOCKABLE DOOR

REVERSIBLE DOOR











Standard Features

- Stainless steel or white finish
- Lockable door
- External digital temperature control
- Food safe white plastic interior
- Ergonomic full height door handle
- Front venting
- Replaceable door gasket

Fridge Features

- Fan assisted cooling
- Automatic defrost
- Adjustable shelving

Freezer Features

- Static cooling
- Manual defrost
- Static shelving

| Model | Сарасіту | TEMPERATURE | FINISH | SHELVES | ENERGY RATING | WIDTH | D EPTH | Неіднт | LIST PRICE |
|----------|------------|----------------|-----------|---------|---------------|-------|---------------|--------|------------|
| HC201G | 200 Litres | +2°c to +8°c | White | 2 | N/A | 598 | 670 | 838 | £640 |
| HC201R | 200 Litres | +2°c to +8°c | White | 2 | В | 598 | 670 | 838 | £570 |
| HC201F | 200 Litres | -23°c to -18°c | White | 3 | N/A | 598 | 670 | 838 | £620 |
| HC201RSS | 200 Litres | +2°c to +8°c | Stainless | 2 | В | 598 | 670 | 838 | £640 |
| HC201FSS | 200 Litres | -23°c to -18°c | Stainless | 3 | N/A | 598 | 670 | 838 | £680 |





SERIES STORAGE CABINETS

FAN ASSISTED COOLING*

AUTOMATIC DEFROST*

DIGITAL CONTROL

LOCKABLE DOOR

REVERSIBLE DOOR

Standard Features

- Stainless steel or white finish
- Lockable door
- External digital temperature control
- Food safe white plastic interior
- Ergonomic full height door handle
- Front venting
- Replaceable door gasket

Fridge Features

- Fan assisted cooling
- Automatic defrost
- Adjustable shelving

Freezer Features

- Static cooling
- Manual defrost
- Static shelving





| Model | Сарасіту | TEMPERATURE | Finish | SHELVES | ENERGY RATING | WIDTH | D EPTH | Неіднт | LIST PRICE |
|----------|------------|----------------|-----------|---------|---------------|-------|---------------|--------|------------|
| HC401G | 400 Litres | +2°c to +8°c | White | 5 | N/A | 600 | 693 | 1875 | £930 |
| HC401R | 400 Litres | +2°c to +8°c | White | 5 | D | 600 | 646 | 1875 | £800 |
| HC401F | 400 Litres | -23°c to -18°c | White | 7 | N/A | 600 | 646 | 1875 | £870 |
| HC401RSS | 400 Litres | +2°c to +8°c | Stainless | 5 | D | 600 | 646 | 1875 | £880 |
| HC401FSS | 400 Litres | -23°c to -18°c | Stainless | 7 | N/A | 600 | 646 | 1875 | £960 |





HC SERIES
STORAGE CABINETS

FAN ASSISTED COOLING*

AUTOMATIC DEFROST*

DIGITAL CONTROL

LOCKABLE DOOR

REVERSIBLE DOOR



- Stainless steel or white finish
- Lockable door
- External digital temperature control
- Food safe white plastic interior
- Ergonomic full height door handle
- Front venting
- Replaceable door gasket

Fridge Features

- Fan assisted cooling
- Automatic defrost
- Adjustable shelving

Freezer Features

- Static cooling
- Manual defrost
- Static shelving







| Model | Сарасіту | TEMPERATURE | Finish | SHELVES | ENERGY RATING | WIDTH | D EPTH | Неіднт | LIST PRICE |
|----------|------------|----------------|-----------|---------|---------------|-------|---------------|--------|------------|
| HC601R | 600 Litres | +2°c to +10°c | White | 4 | D | 780 | 720 | 1895 | £990 |
| HC601F | 600 Litres | -22°c to -18°c | White | 7 | N/A | 780 | 720 | 1895 | £1060 |
| HC601RSS | 600 Litres | +2°c to +10°c | Stainless | 4 | D | 780 | 720 | 1895 | £1100 |
| HC601FSS | 600 Litres | -22°c to -18°c | Stainless | 7 | N/A | 780 | 720 | 1895 | £1170 |





GRN SÉRIES

SERVICE CABINETS

FORCED AIR

AUTOMATIC DEFROST

DIGITAL CONTROL

LOCKABLE DOOR

LED ILLUMINATION

SELF CLOSING DOOR

- Self closing door
- Top mounted compressor
- Heavy duty full length door handle
- Automatic defrost
- Rounded interior corners
- 2/1GN compatible
- Digital temperature controller
- Mains on/off switch
- Lockable door
- Three shelves per door
- 60mm thick insulation
- · Castors fitted as standard
- Full stainless steel construction
- Full adjustable removable shelves

















Thanks to years of research and development the GRN series offers massive energy savings over its predecessors with up to 46% energy saving on some models.

Hydrocarbon refrigerant has a zero ozone depletion potential and an ultra low global warming potential of <20 making it kind to the environment whilst saving energy and reducing your carbon footprint

The GRN Series is available as single and double door units as either a fridge or a freezer.

All GRN series cabinets are fitted with an externally mounted digital temperature controller to ensure a consistent temperature and easy monitoring.

The full length door handle of the GRN series is formed as part of the door and is therefore extremely hard wearing and allows for quick and easy opening of the cabinets.

All units have fan assisted condensers for rapid temperature pull down.





| Model | Сарасіту | TEMPERATURE | SHELVES | ENERGY RATING | W IDTH | D EPTH | Неіднт | LIST PRICE |
|--------------|-------------|---------------|------------|----------------|---------------|---------------|--------|------------|
| GRN-1R | 595 Litres | -2°c to +8°c | 3 | С | 740 | 830 | 2010 | £1500 |
| GRN-1F | 595 Litres | -18° to -22°c | 3 | D | 740 | 830 | 2010 | £1780 |
| GRN-2R | 1325 Litres | -2°c to +8°c | 6 | С | 1480 | 830 | 2010 | £2510 |
| GRN-2F | 1325 Litres | -18° to -22°c | 6 | D | 1480 | 830 | 2010 | £2710 |
| GRN12GUIDE01 | | | Gastrono | orm compatible | guide set | | | £50 |
| GNSHELF02 | | | 2/1 gast | ronorm compat | ible shelf | | | £60 |
| GN3HELF02 | | | z/ i gasti | ronorm compat | ible shelf | | | ±60 |





TGN-SERIES

GASTRONORM SERVICE CABINETS

FORCED AIR

AUTOMATIC DEFROST

DIGITAL CONTROL

LOCKABLE DOOR

SELF CLOSING DOOR



Standard Features

- Gastronorm compatible guide sets and shelving
- Dual slide system with anti-tilt wire shelves and 2/1 GN pan storage
- Stainless steel front & door
- Anodized aluminium sides, top & back
- Aluminium interior
- Stainless steel internal floor
- High density insulation
- Oversized refrigeration systems
- Digital temperature control and display
- Internal illumination
- Replaceable door gasket
- Positive seal self closing doors
- Door locks as standard
- R290 hydrocarbon refrigerant

Optional Features

- 102mm standard legs
- 153mm seismic/flanged legs
- 64mm castors
- Additional shelves







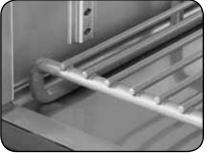




| Model | Сарасіту | Temperature | ENERGY RATING | SHELVES | W IDTH | D EPTH | Неібнт |
|-----------|------------|----------------|---------------|---------|---------------|---------------|--------|
| TGN-1R-1S | 435 Litres | 0.5°c to 3.3°c | Α | 3 | 729 | 858 | 2079 |
| TGN-1F-1S | 435 Litres | -18°c to -21°c | С | 3 | 729 | 858 | 2079 |













T-19 SERIES

SERVICE CABINETS

FORCED AIR

AUTOMATIC DEFROST

DIGITAL CONTROL

LOCKABLE DOOR

SELF CLOSING DOOR



- Refrigerators hold 0.5°c to 3.3°c
- Freezers hold -23.3°c
- Stainless steel front & door
- Anodized aluminium sides, top & back
- Aluminium interior
- Stainless steel internal floor
- High density insulation
- High capacity factory balance refrigeration system
- Exterior temperature display
- Internal illumination
- Replaceable door gasket
- Adjustable PVC coated wire shelves
- Positive seal self closing doors
- Lifetime guaranteed door handles
- Door locks as standard
- 64mm swivel castors as standard

| Model | NET CAPACITY | TEMPERATURE | ENERGY RATING | SHELVES | WIDTH | D EPTH | HEIGHT |
|----------|--------------|----------------|---------------|---------|-------|---------------|--------|
| T-19-HC | 350 Litres | 0.5°c to 3.3°c | С | 4 | 686 | 623 | 1995 |
| T-19F-HC | 350 Litres | -23.3° | D | 4 | 686 | 623 | 1995 |



T-SERIES

SERVICE CABINETS

- Refrigerators hold 0.5°c to 3.3°c
- Freezers hold -23.3°c *
- Stainless steel front
- Anodized aluminium sides, top & back
- Aluminium interior
- Stainless steel internal floor
- High density insulation
- Oversized refrigeration systems
- Exterior temperature display
- Internal illumination (LD models)
- Replaceable door gasket
- Adjustable PVC coated wire shelves
- Positive seal self closing doors
- Lifetime guaranteed door handles
- Door locks as standard
- 64mm swivel castors as standard















REFRIGERATION ®

T-SERIES
SERVICE CABINETS

FORCED AIR

AUTOMATIC DEFROST

DIGITAL CONTROL

LOCKABLE DOOR

SELF CLOSING DOOR

HC - Hydrocarbon LD - LED lighting G - Glass Door PT - Pass Through DT - Dual Temperature

| Model | CAPACITY | TEMPERATURE | ENERGY RATING | SHELVES | W IDTH | D EPTH | Неібнт |
|------------------|-------------|----------------|---------------|---------|---------------|---------------|--------|
| T-23-HC | 445 Litres | 0.5°c to 3.3°c | С | 4 | 686 | 750 | 2074 |
| T-23-2-HC | 445 Litres | 0.5°c to 3.3°c | С | 4 | 686 | 750 | 2074 |
| T-23G-HC~FGD01 | 445 Litres | 0.5°c to 3.3°c | - | 4 | 686 | 759 | 2074 |
| T-23G-2-HC~FGD01 | 445 Litres | 0.5°c to 3.3°c | - | 4 | 686 | 759 | 2074 |
| T-23PT-HC | 459 Litres | 0.5°c to 3.3°c | - | 4 | 686 | 816 | 2074 |
| T-23F-HC | 445 Litres | -23.3°c | D | 4 | 686 | 750 | 2074 |
| T-23F-2-HC | 445 Litres | -23.3°c | D | 4 | 686 | 750 | 2074 |
| T-23DT-HC | 368 Litres | Dual Temp. | D | 4 | 687 | 757 | 2074 |
| T-35-HC-LD | 636 Litres | 0.5°c to 3.3°c | E | 8 | 1004 | 750 | 2074 |
| T-35G~FGD01 | 636 Litres | 0.5°c to 3.3°c | - | 8 | 1004 | 759 | 2074 |
| T-43-HC-LD | 756 Litres | 0.5°c to 3.3°c | F | 8 | 1194 | 750 | 2074 |
| T-43F-HC | 738 Litres | -23.3°c | G | 8 | 1194 | 750 | 2074 |
| T49-HC-LD | 914 Litres | 0.5°c to 3.3°c | D | 8 | 1375 | 750 | 2074 |
| T49G~FGD01 | 914 Litres | 0.5°c to 3.3°c | - | 8 | 1378 | 759 | 2074 |
| T-49F-HC | 914 Litres | -23.3°c | D | 8 | 1375 | 750 | 2074 |
| T-49F-4-HC | 914 Litres | -23.3°c | - | 8 | 1375 | 750 | 2074 |
| T-72 | 1858 Litres | 0.5°c to 3.3°c | - | 12 | 1985 | 750 | 2074 |
| | | | | | | Section 1997 | |



GRN SERIES
SERVICE CABINETS

FORCED AIR

AUTOMATIC DEFROST

DIGITAL CONTROL

SELF CLOSING DOOR

- Self closing door with stay open facility
- 1 x 1/1GN shelf per section
- Automatic defrost
- Rounded interior corners
- Energy efficient Dixelll controller
- Heavy duty full length door handle
- Mains on/off switch
- Lockable door
- 60mm thick insulation
- · Castors as standard
- Full stainless steel construction
- Fully adjustable removable shelves





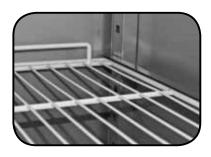
















SERVICE CABINETS

Thanks to years of research and development the GRN series offers massive energy savings over its predecessors with up to 46% energy saving on some models.

Hydrocarbon refrigerant has a zero ozone depletion potential and an ultra low global warming potential of <20 making it kind to the environment whilst saving energy and reducing your carbon footprint

The GRN Series is available in 2 sizes as either a flat top cabinet or fitted with a 100mm upstand and is available as either a fridge or a freezer.

All GRN series cabinets are fitted with an externally mounted digital temperature controller to ensure a consistent temperature and easy monitoring.

The full length door handle of the GRN series is formed as part of the door and is therefore extremely hard wearing and allows for quick and easy opening of the cabinets.

All units have fan assisted condensers for rapid temperature pull down.

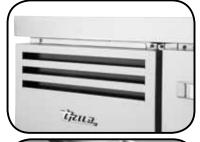
| Model | Сарасіту | TEMPERATURE | Upstand | Doors | ENERGY RATING | WIDTH | D EPTH | Неіднт | LIST PRICE |
|--------------|------------|----------------|----------|----------|------------------|-------|---------------|--------|------------|
| GRN-C2R | 283 Litres | -2°c to +8°c | No | 2 Solid | В | 1360 | 700 | 850 | £1350 |
| GRN-C2F | 283 Litres | -18°c to -22°c | No | 2 Solid | D | 1360 | 700 | 850 | £1640 |
| GRN-W2R | 283 Litres | -2°c to +8°c | Yes | 2 Solid | В | 1360 | 700 | 950 | £1370 |
| GRN-W2F | 283 Litres | -18°c to -22°c | Yes | 2 Solid | D | 1360 | 700 | 950 | £1660 |
| GRN-C3R | 416 Litres | -2°c to +8°c | No | 3 Solid | В | 1795 | 700 | 850 | £1550 |
| GRN-C3F | 416 Litres | -18°c to -22°c | No | 3 Solid | D | 1795 | 700 | 850 | £1860 |
| GRN-W3R | 416 Litres | -2°c to +8°c | Yes | 3 Solid | В | 1795 | 700 | 950 | £1570 |
| GRN-W3F | 416 Litres | -18°c to -22°c | Yes | 3 Solid | D | 1795 | 700 | 950 | £1880 |
| GRNECGUIDE01 | | | Gastrono | rm comp | atible guide set | | | | £60 |
| GNSHELF01 | | | Gastro | norm con | npatible shelf | | | | £50 |





- Refrigerators hold 0.5°c to 3.3°c
- Freezers hold -23.3°c
- Auto defrost system on freezers
- Stainless steel interior and exterior
- Stainless steel counter top
- Aluminium finished cabinet back
- LED temperature display
- High density polyurethane insulation
- 3 sets of 1/1GN rails per section
- 3 adjustable shelves per section
- Oversized and balanced refrigeration system

















Options Stainless Steel Top (Standard) 900mm high

> Biscuit Top (BI) 840mm high

Work Top (WT) 1000mm high



COUNTER REFRIGERATION

FORCED AIR

AUTOMATIC DEFROST

DIGITAL CONTROL

LOCKABLE DOOR

SELF CLOSING DOOR

| | | | | • | • | |
|-------------------------------------|----------------|---------------|-----------------|-------|---------------|--------|
| Model | TEMPERATURE | ENERGY RATING | Doors / Drawers | WIDTH | D EPTH | Неібнт |
| TCR1/2-CL-BI-2D-2D [†] | 0.5°c to 3.3°c | A+ | 0/4 | 1411 | 700 | 840 |
| TCR1/2-CL-BI-3D-3D [†] | 0.5°c to 3.3°c | A+ | 0/6 | 1411 | 700 | 840 |
| TCR1/2-CL-BI-DL-DR [†] | 0.5°c to 3.3°c | A+ | 2/0 | 1411 | 700 | 840 |
| TCR1/2-CL-SS-2D-2D [†] | 0.5°c to 3.3°c | A+ | 0/4 | 1411 | 700 | 900 |
| TCR1/2-CL-SS-3D-3D [†] | 0.5°c to 3.3°c | A+ | 0/6 | 1411 | 700 | 900 |
| TCR1/2-CL-SS-DL-DR | 0.5°c to 3.3°c | A+ | 2/0 | 1411 | 700 | 900 |
| TCR1/2-CL-WT-2D-2D [†] | 0.5°c to 3.3°c | A+ | 0/4 | 1411 | 700 | 1000 |
| TCR1/2-CL-WT-3D-3D [†] | 0.5°c to 3.3°c | A+ | 0/6 | 1411 | 700 | 1000 |
| TCR1/2-CL-WT-DL-DR | 0.5°c to 3.3°c | A+ | 2/0 | 1411 | 700 | 1000 |
| TCR-1/3-CL-BI-2D-2D-2D [†] | 0.5°c to 3.3°c | A+ | 0/6 | 1865 | 700 | 840 |
| TCR1/3-CL-BI-3D-3D-3D [†] | 0.5°c to 3.3°c | A+ | 0/9 | 1865 | 700 | 840 |
| TCR1/3-CL-BI-DL-DR-DR [†] | 0.5°c to 3.3°c | A+ | 3/0 | 1865 | 700 | 840 |
| TCR1/3-CL-SS-2D-2D-2D [†] | 0.5°c to 3.3°c | A+ | 0/6 | 1865 | 700 | 900 |
| TCR1/3-CL-SS-3D-3D-3D [†] | 0.5°c to 3.3°c | A+ | 0/9 | 1865 | 700 | 900 |
| TCR1/3-CL-SS-DL-DR-DR | 0.5°c to 3.3°c | A+ | 3/0 | 1865 | 700 | 900 |
| TCR1/3-CL-WT-2D-2D-2D [†] | 0.5°c to 3.3°c | A+ | 0/6 | 1865 | 700 | 1000 |
| TCR1/3-CL-WT-3D-3D-3D [†] | 0.5°c to 3.3°c | A+ | 0/9 | 1865 | 700 | 1000 |
| TCR1/3-CL-WT-DL-DR-DR | 0.5°c to 3.3°c | A+ | 3/0 | 1865 | 700 | 1000 |
| TCF1/2-CL-BI-DL-DR [†] | -18°c to -21°c | C | 2/0 | 1411 | 700 | 840 |
| TCF1/2-CL-SS-DL-DR | -18°c to -21°c | C | 2/0 | 1411 | 700 | 900 |
| TCF-1/2-CL-WT-DL-DR | -18°c to -21°c | C | 2/0 | 1411 | 700 | 1000 |
| TCF1/3-CL-BI-DL-DR-DR [†] | -18°c to -21°c | C | 3/0 | 1865 | 700 | 840 |
| TCF1/3-CL-SS-DL-DR-DR | -18°c to -21°c | C | 3/0 | 1865 | 700 | 900 |
| TCF1/3-CL-WT-DL-DR-DR | -18°c to -21°c | C | 3/0 | 1865 | 700 | 1000 |

CL - Compressor Left

CR - Compressor Right

BI - Biscuit Top

SS - Stainless Steel WT - Stainless Steel With Back Splash 2D - 2 Drawer

3D - 3 Drawer

DR - Door Right



SALADETTES

- Full stainless steel construction
- Compact space saving design
- 1 shelf per door
- Under mounted compressor and condenser
- Digital temperature controller
- +2°c to +8°c temperature range
- Full length stainless steel door handles
- Front venting, can be built in
- Adjustable feet
- Rounded internal corners
- Accepts 1/1GN containers
- Fan assisted cooling
- Automatic defrost













FAN ASSISTED COOLING

AUTOMATIC DEFROST

DIGITAL CONTROL



| Model | CAPACITY | TEMPERATURE | SHELVES | Doors/Drawers | ENERGY RATING | Width | D EPTH | HEIGHT | LIST PRICE |
|--------------|-----------------------------|---------------------------------|---------|---------------|---------------|-------|---------------|--------|------------|
| EC-2SS | 240 Litres | +2°c to +8°c | 2 | 2 Doors | С | 903 | 700 | 870 | £980 |
| EC-3SS | 368 Litres | +2°c to +8°c | 3 | 3 Doors | С | 1365 | 700 | 870 | £1170 |
| EC-4DSS | 240 Litres | +2°c to +8°c | - | 4 Drawers | С | 903 | 700 | 870 | £1480 |
| EC-6DSS | 368 Litres | +2°c to +8°c | - | 6 Drawers | С | 1365 | 700 | 870 | £2210 |
| GRNECGUIDE01 | | Gastronorm compatible guide set | | | | | | | £60 |
| GNSHELF01 | Gastronorm compatible shelf | | | | | | | | £50 |





EC SERIES
SALADETTES

FAN ASSISTED COOLING

AUTOMATIC DEFROST

DIGITAL CONTROL

- Full stainless steel construction
- Compact space saving design
- Under mounted compressor and condenser
- Refrigerated prep section
- Accepts 1/6GN pans in topping unit*
- Digital temperature controller
- +2°c to +8°c temperature range
- Full length stainless steel door handles
- Front venting, can be built in
- Adjustable feet
- Rounded internal corners
- Accepts 1/1GN containers in refrigerator
- 1 x shelf per door
- Fan assisted cooling
- Automatic defrost





| Model | Сарасіту | Тор Сарасіту | SHELVES | Doors | W IDTH | D EPTH | Неіднт | LIST PRICE | | |
|--------------|------------|--------------|---------------------------------|-------|---------------|---------------|--------|------------|--|--|
| EC-2PREP | 240 Litres | 5 x 1/6GN | 2 | 2 | 903 | 700 | 1006 | £1140 | | |
| EC-3PREP | 410 Litres | 8 x 1/6GN | 3 | 3 | 1365 | 700 | 1006 | £1560 | | |
| GRNECGUIDE01 | | (| Gastronorm compatible guide set | | | | | | | |
| GNSHELF01 | | | Gastronorm compatible shelf | | | | | | | |



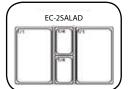


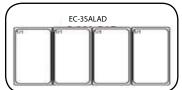
FAN ASSISTED COOLING

AUTOMATIC DEFROST

DIGITAL CONTROL

- Full stainless steel construction
- Compact space saving design
- Under mounted compressor and condenser
- Refrigerated prep section
- Accepts 1/1GN pans in top*
- Digital temperature controller
- +2°c to +8°c temperature range
- Full length stainless steel door handles
- Front venting, can be built in
- Adjustable feet
- Rounded internal corners
- Accepts 1/1GN containers in refrigerator
- 1 x shelf per door
- Fan assisted cooling
- Automatic defrost







| Model | CAPACITY | Top Capacity* | SHELVES | Doors | W IDTH | D EPTH | Неібнт | LIST PRICE |
|------------|------------|---------------------|-----------|-------------|---------------|---------------|--------|------------|
| EC-2SALAD | 240 Litres | 2 x 1/1 + 2 x 1/4GN | 2 | 2 | 903 | 700 | 882 | £860 |
| EC-3SALAD | 410 Litres | 4 x 1/1GN | 3 | 3 | 1365 | 700 | 882 | £1140 |
| GRNECGUIDE | 01 | Gastro | onorm con | npatible gu | ide set | | | £60 |
| GNSHELF01 | | Gas | | | £50 | | | |
| | | | | | | | | - 10 |





FORCED AIR

AUTOMATIC DEFROST

SELF CLOSING DOOR

DIGITAL CONTROL

Standard Features

- Holds 0.5°c to 5.0°c
- 360° airflow for uniform cooling
- 102mm deep, clear poly carbonate pans (supplied)
- Extra deep full length cutting board
- Stainless steel foam insulated lid
- Removable back hood and lid
- Stainless steel construction
- Aluminium finished back
- Adjustable PVC coated wire shelves
- Oversized and balanced refrigeration system

D - Drawered HC - Hydrocarbon DS - Dual Sided ST - Split Top







| Model | Сарасіту | Doors / Drawers | TOP PANS | W IDTH | D EPTH | Неіднт |
|---------------------|------------|-----------------|------------|---------------|---------------|--------|
| TSSU-27-08-HC | 184 Litres | 1/0 | 8 x 1/6GN | 702 | 766 | 1093 |
| TSSU-27-08D-2-HC | 184 Litres | 0/2 | 8 x 1/6GN | 702 | 766 | 1093 |
| TSSU-36-08-HC | 240 Litres | 2/0 | 8 x 1/6GN | 924 | 766 | 1093 |
| TSSU-48-08-HC | 366 Litres | 2/0 | 8 x 1/6GN | 1229 | 766 | 1093 |
| TSSU-48-10-HC | 366 Litres | 2/0 | 10 x 1/6GN | 1229 | 766 | 1093 |
| TSSU-48-12-HC | 396 Litres | 2/0 | 12 x 1/6GN | 1229 | 766 | 1093 |
| TSSU-48-12D-2-HC | 366 Litres | 1/2 | 12 x 1/6GN | 1229 | 766 | 1093 |
| TSSU-48-12D-4-HC | 366 Litres | 0/4 | 12 x 1/6GN | 1229 | 766 | 1093 |
| TSSU-60-08-HC | 439 Litres | 2/0 | 8 x 1/6GN | 1534 | 766 | 1093 |
| TSSU-60-10-HC | 439 Litres | 2/0 | 10 x 1/6GN | 1534 | 766 | 1093 |
| TSSU-60-12-HC | 439 Litres | 2/0 | 12 x 1/6GN | 1534 | 766 | 1093 |
| TSSU-60-16-HC | 439 Litres | 2/0 | 16 x 1/6GN | 1534 | 766 | 1093 |
| TSSU-60-16-DS-ST-HC | 439 Litres | 2/0 | 16 x 1/6GN | 1534 | 766 | 1093 |
| TSSU-60-16D-2-HC | 439 Litres | 2/0 | 16 x 1/6GN | 1534 | 766 | 1093 |
| TSSU-60-16D-4-HC | 439 Litres | 0/4 | 16 x 1/6GN | 1534 | 766 | 1093 |
| TSSU-72-08 | 439 Litres | 3/0 | 8 x 1/6GN | 1839 | 766 | 1093 |
| TSSU-72-10 | 439 Litres | 3/0 | 10 x 1/6GN | 1839 | 766 | 1093 |
| TSSU-72-12 | 439 Litres | 3/0 | 12 x 1/6GN | 1839 | 766 | 1093 |
| TSSU-72-16 | 439 Litres | 3/0 | 16 x 1/6GN | 1839 | 766 | 1093 |
| TSSU-72-18 | 538 Litres | 3/0 | 18 x 1/6GN | 1839 | 766 | 1093 |









FORCED AIR

AUTOMATIC DEFROST

DIGITAL CONTROL

SELF CLOSING DOOR

Standard Features

- Holds 0.5°c to 5.0°c
- 360° airflow for uniform cooling
- 102mm deep, clear poly carbonate pans (supplied)
- Extra deep full length cutting board
- Hinged glass lid
- Stainless steel construction
- Aluminium finished back
- Adjustable PVC coated wire shelves
- Oversized and balanced refrigeration system

M-B / M-C - Mega-top HC - Hydrocarbon DS - Dual Sided ST - Split Top

| Model | Сарасіту | Doors / Drawers | Top Pans | WIDTH | D EPTH | Неіднт |
|------------------------|------------|-----------------|------------|-------|---------------|--------|
| TSSU-27-12M-C-HC | 184 Litres | 1/0 | 12 x 1/6GN | 702 | 867 | 1185 |
| TSSU-36-12M-B-HC | 240 Litres | 2/0 | 12 x 1/6GN | 924 | 867 | 1185 |
| TSSU-48-12M-B-HC | 340 Litres | 2/0 | 12 x 1/6GN | 1229 | 867 | 1185 |
| TSSU-48-18M-B-HC | 366 Litres | 2/0 | 18 x 1/6GN | 1229 | 867 | 1185 |
| TSSU-60-12M-B-HC | 439 Litres | 2/0 | 12 x 1/6GN | 1534 | 867 | 1185 |
| TSSU-60-15M-B-HC | 439 Litres | 2/0 | 15 x 1/6GN | 1534 | 867 | 1185 |
| TSSU-60-18M-B-HC | 439 Litres | 2/0 | 18 x 1/6GN | 1534 | 867 | 1185 |
| TSSU-60-24M-B-ST-HC | 439 Litres | 2/0 | 24 x 1/6GN | 1534 | 867 | 1185 |
| TSSU-60-24M-B-DS-ST-HC | 439 Litres | 2/0 | 24 x 1/6GN | 1534 | 1026 | 956 |
| TSSU-72-12M-B | 538 Litres | 3/0 | 12 x 1/6GN | 1839 | 867 | 1185 |
| TSSU-72-15M-B | 538 Litres | 3/0 | 15 x 1/6GN | 1839 | 867 | 1185 |
| TSSU-72-18M-B | 538 Litres | 3/0 | 18 x 1/6GN | 1839 | 867 | 1185 |
| TSSU-72-24M-B-ST | 538 Litres | 3/0 | 24 x 1/6GN | 1839 | 867 | 1185 |
| TSSU-72-30M-B-ST | 538 Litres | 3/0 | 30 x 1/6GN | 1839 | 867 | 1185 |
| TSSU-72-30M-B-DS-ST | 538 Litres | 3/0 | 30 x 1/6GN | 1839 | 1064 | 956 |



FORCED AIR AUTOMATIC DEFROST SELF CLOSING DOOR

DIGITAL CONTROL

- Holds 0.5°c to 5.0°c
- 360° airflow for uniform cooling
- 102mm deep, clear poly carbonate pans (supplied)
- Extra deep full length cutting board
- Hinged glass lid
- Stainless steel construction
- Aluminium finished back
- Adjustable PVC coated wire shelves
- Oversized and balanced refrigeration system















| Model | Сарасіту | Temperature | TOP PANS | Doors | WIDTH | D EPTH | Неіднт |
|---------------------------|------------|----------------|------------|-------|-------|---------------|------------|
| TSSU-48-18M-B-FGLID-HC | 340 Litres | +0.5°c to +5°c | 18 x 1/6GN | 2 | 1229 | 884 | 967 / 1552 |
| TSSU-60-24M-B-ST-FGLID-HC | 439 Litres | +0.5°c to +5°c | 24 x 1/6GN | 2 | 1532 | 884 | 967 / 1552 |
| TSSU-72-30M-B-ST-FGLID | 538 Litres | +0.5°c to +5°c | 30 x 1/6GN | 3 | 1839 | 884 | 967 / 1552 |











| Model | CAPACITY | TEMPERATURE | TOP PANS | Doors / Drawers | WIDTH | D EPTH | HEIGHT |
|-------------------|------------|----------------|------------|-----------------|-------|---------------|--------|
| TFP-32-12M-HC | 314 Litres | +0.5°c to +5°c | 12 x 1/6GN | 1/0 | 816 | 801 | 1181 |
| TFP-32-12M-D-2-HC | 314 Litres | +0.5°c to +5°c | 12 x 1/6GN | 0/2 | 816 | 801 | 1181 |
| TFP-48-18M-HC | 501 Litres | +0.5°c to +5°c | 18 x 1/6GN | 2/0 | 1223 | 801 | 1181 |
| TFP-48-18M-D-2-HC | 501 Litres | +0.5°c to +5°c | 18 x 1/6GN | 1/2 | 1223 | 801 | 1181 |
| TFP-48-18M-D-4-HC | 501 Litres | +0.5°c to +5°c | 18 x 1/6GN | 0/4 | 1223 | 801 | 1181 |



FORCED AIR

AUTOMATIC DEFROST

DIGITAL CONTROL

SELF CLOSING DOOR

- Holds 0.5°c to 5.0°c
- 360° airflow for uniform cooling
- 102mm deep, clear poly carbonate pans (supplied)
- Extra deep full length cutting board
- Stainless steel foam insulated lid
- Removable back hood and lid
- Stainless steel construction
- Aluminium finished back
- Adjustable PVC coated wire shelves
- Oversized and balanced refrigeration system



FORCED AIR

AUTOMATIC DEFROST

SELF CLOSING DOOR

DIGITAL CONTROL

Standard Features

- Holds 0.5°c to 5.0°c
- 360° airflow for uniform cooling
- 150mm deep poly carbonate pans (supplied)
- Extra deep full length removable cutting board
- Hinged insulated cover
- Aluminium finished back
- All stainless front, top and sides
- Adjustable PVC coated wire shelves
- Heavy duty recessed door handles
- Oversized and balanced refrigeration system

AT - Angled Top HC - Hydrocarbon D - Drawered











| Model | Door / Drawers | Top Pans | CAPACITY | W IDTH | D EPTH | Неіднт |
|------------------|----------------|------------|-------------|---------------|---------------|--------|
| TPP-AT-44-HC | 1/0 | 6 x 1/3GN | 323 Litres | 1131 | 854 | 1058 |
| TPP-AT-44D-2-HC | 0/2 | 6 x 1/3GN | 323 Litres | 1131 | 854 | 1058 |
| TPP-AT-60-HC | 2/0 | 8 x 1/3GN | 451 Litres | 1531 | 854 | 1058 |
| TPP-AT-60D-2-HC | 1/2 | 8 x 1/3GN | 451 Litres | 1531 | 854 | 1058 |
| TPP-AT-67-HC | 2/0 | 9 x 1/3GN | 671 Litres | 1709 | 854 | 1058 |
| TPP-AT-67D-2-HC | 1/2 | 9 x 1/3GN | 671 Litres | 1709 | 854 | 1058 |
| TPP-AT-67D-4-HC | 0/4 | 9 x 1/3GN | 671 Litres | 1709 | 854 | 1058 |
| TPP-AT-93-HC | 3/0 | 12 x 1/3GN | 1011 Litres | 2369 | 854 | 1058 |
| TPP-AT-93D-2-HC | 2/2 | 12 x 1/3GN | 1011 Litres | 2369 | 854 | 1058 |
| TPP-AT-93D-4-HC | 1/4 | 12 x 1/3GN | 1011 Litres | 2369 | 854 | 1058 |
| TPP-AT-93D-6-HC | 0/6 | 12 x 1/3GN | 1011 Litres | 2369 | 854 | 1058 |
| TPP-AT-119-HC | 4/0 | 15 x 1/3GN | 1328 Litres | 3029 | 854 | 1058 |
| TPP-AT-119D-2-HC | 3/2 | 15 x 1/3GN | 1328 Litres | 3029 | 854 | 1058 |
| TPP-AT-119D-4-HC | 2/4 | 15 x 1/3GN | 1328 Litres | 3029 | 854 | 1058 |
| TPP-AT-119D-6-HC | 1/6 | 15 x 1/3GN | 1328 Litres | 3029 | 854 | 1058 |
| TPP-AT-119D-8-HC | 0/8 | 15 x 1/3GN | 1328 Litres | 3029 | 854 | 1058 |





FAN ASSISTED COOLING

AUTOMATIC DEFROST

DIGITAL CONTROL



Gastronorm Compatible Shelving



Rounded Internal Corners



Heavy Duty Door Handles



Replaceable Door Gaskets

- Full stainless steel construction
- Compact space saving design
- Under mounted compressor and condenser
- Separate refrigerated prep top
- Topping unit accepts 6 x 1/4GN pans (not supplied)
- Granite work top
- Front venting, can be built in
- Adjustable feet
- Rounded internal corners for easy cleaning
- Accepts 1/1GN containers in refrigerator
- Automatic defrost
- Unit requires 2 x 13 amp connections

| Model | CAPACITY | TEMPERATURE | Top Pans | W IDTH | D EPTH | Неіднт | LIST PRICE | | |
|--------------|------------|---------------------------------|----------|---------------|---------------|--------|------------|--|--|
| EC-3PIZZA | 368 Litres | +2°c to +8°c | 6 x 1/4 | 1400 | 700 | 1455 | £1900 | | |
| GRNECGUIDE01 | | Gastronorm compatible guide set | | | | | | | |
| GNSHELF01 | | Gastronorm compatible shelf | | | | | | | |





FORCED AIR

AUTOMATIC DEFROST

- Holds 0.5°c to 3.3°c
- Stainless steel front top and sides
- Aluminium interior
- Stainless steel floor
- Heavy duty one piece stainless steel top with "V" edge to protect against spills
- One section counter top supports up to 325kg of equipment
- Two section counter top supports up to 491kg of equipment
- Gastronorm compatible drawers
- Heavy-duty stainless steel drawer slides and rollers. Removable without tools for easy cleaning.
- Oversized and balanced refrigeration system











Installation of a heat shield is recommended for optimum performance (supplied by others) Minimum clearance of 102mm required between cooking equipment and TRCB top

| Model | Сарасіту | Drawers | CAPACITY PER DRAWER | Width | D EPTH | Неіднт |
|------------|------------|---------|----------------------|-------|---------------|--------|
| TRCB-36 | 167 Litres | 2 | 1 x 1/1GN, 3 x 1/6GN | 924 | 816 | 645 |
| TRCB-52 | 280 Litres | 2 | 3 x 1/1GN | 1318 | 816 | 645 |
| TRCB-52-60 | 280 Litres | 2 | 3 x 1/1GN | 1524 | 816 | 645 |
| TRCB-72 | 425 Litres | 4 | 2 x 1/1GN | 1839 | 816 | 645 |
| TRCB-96 | 589 Litres | 4 | 3 x 1/1GN | 2426 | 816 | 645 |
| TRCB-110 | 623 Litres | 6 | 2 x 1/1GN | 2794 | 775 | 645 |

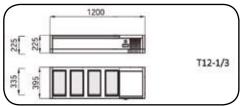


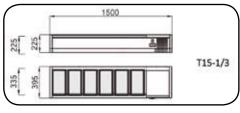


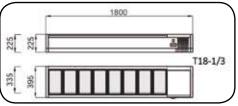


YEAR

LABOUR WARRANTY









- Stainless steel interior & exterior
- Available with curved glass top or stainless steel lid
- Designed for 1/3 GN pans
- Digital temperature controller
- Manual defrost
- Digital temperature display

| Model | LID STYLE | Pan Capacity | TEMPERATURE | W IDTH | D EPTH | Неіднт | LIST PRICE |
|---------|-----------|--------------|--------------|---------------|---------------|--------|------------|
| EC-T12G | Glass | 4 x 1/3GN | +2°c to +8°c | 1200 | 395 | 435 | £700 |
| EC-T15G | Glass | 6 x 1/3GN | +2°c to +8°c | 1500 | 395 | 435 | £780 |
| EC-T18G | Glass | 8 x 1/3GN | +2°c to +8°c | 1800 | 395 | 435 | £850 |
| EC-T12S | Stainless | 4 x 1/3GN | +2°c to +8°c | 1200 | 395 | 435 | £630 |
| EC-T15S | Stainless | 6 x 1/3GN | +2°c to +8°c | 1500 | 395 | 435 | £700 |
| EC-T18S | Stainless | 8 x 1/3GN | +2°c to +8°c | 1800 | 395 | 435 | £760 |
| | | | | | | | |





ARCTIC

CHEST FREEZERS

STATIC COOLING

LOCKABLE LID

FULL SET OF BASKETS

FIVE YEAR WARRANTY

- Includes full set of baskets
- Aluminium interior
- LCD temperature display
- Counter balanced lid
- 60mm thick insulation
- Lockable lid
- Galvanised steel construction
- Optional fully welded stainless steel lid
- -18°c to -22°c temperature range
- Hydrocarbon refrigerant
- Energy efficient design











ARCTIC SERIES

CHEST FREEZERS



Prodis











ON SITE WARRANTY

Credit

110

INCLUDES FULL SET OF BASKETS

| Model | Lib | CAPACITY | BASKETS | W IDTH | D ЕРТН | Неіднт | LIST PRICE |
|---------|-----------|------------|---------|---------------|---------------|--------|------------|
| AR350W | White | 350 Litres | 3 | 1030 | 750 | 850 | £590 |
| AR350SS | Stainless | 350 Litres | 3 | 1030 | 750 | 850 | £680 |
| AR450W | White | 450 Litres | 3 | 1270 | 750 | 850 | £690 |
| AR450SS | Stainless | 450 Litres | 3 | 1270 | 750 | 850 | £800 |
| AR550W | White | 550 Litres | 4 | 1530 | 750 | 850 | £820 |
| AR550SS | Stainless | 550 Litres | 4 | 1530 | 750 | 850 | £990 |
| AR650W | White | 650 Litres | 4 | 1800 | 750 | 850 | £970 |
| AR650SS | Stainless | 650 Litres | 4 | 1800 | 750 | 850 | £1140 |





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 made in Italy
- · R452a refrigerant
- 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
- Core probe as standard
- Automatic or manual defrost
- Counter top, under counter or free standing models available
- 10 models across the range
- All models 1/1GN compatible
- MXT5 & upwards EN 60x40 compatible





MX3.10C 3 TRAYS COMPACT-SIZED

GN 1/1 - GN 2/3

Counter blast chiller - deep freezer Suitable for small restaurants. Small and highly professional

CAPACITY

3 GN 1/1 - 2/3 (+90°C/+3°c):10kg (+90°C/-18°c):5kg





MX5.12C 5 TRAYS COMPACT-SIZED

GN 1/1 - GN 2/3

Counter blast chiller - deep freezer Suitable for restaurants up to 50 covers Super versatile

CAPACITY

5 GN 1/1 - 2/3 (+90°C/+3°c):12kg (+90°C/-18°c):7kg





MX5.12ST 5 TRAYS UNDER COUNTER

GN 1/1 - GN 2/3

Under counter blast chiller - deep freezer with frontal airflow, suitable for tight spaces

CAPACITY

5 GN 1/1 - 2/3 (+90°C/+3°c):12kg (+90°C/-18°c):7kg





MXT5.15 5 TRAYS ENTRY LEVEL

GN 1/1 - EN 60x40

Counter-height blast chiller - deep freezer suitable for both restaurants and patisserie

CAPACITY

5 GN 1/1 - EN 60 x 40 (+90°C/+3°c):15kg (+90°C/-18°c):9kg



MXT5.20 5 TRAYS COUNTER-HEIGHT

GN 1/1 - EN 60 x 40

Counter-height blast chiller - deep freezer suitable for oven overlap. Recommended for patisserie, restaurant and catering.

CAPACITY

5 GN 1/1 - EN 60 x 40 (+90°C/+3°c):20kg (+90°C/-18°c):12kg





MXT5.30 5 TRAYS COUNTER-HEIGHT

GN 1/1 - EN 60 x 40

Counter-height blast chiller - deep freezer suitable for oven overlap. High performance version, recommended for food processing and ice cream manufacture.

CAPACITY

5 GN 1/1 - EN 60 x 40 (+90°C/+3°c):30kg (+90°C/-18°c):18kg





GN 1/1 - EN 60 x 40

Blast chiller - deep freezer with load bearing work top, 1000mm height Recommended for patisserie, restaurant and catering.

CAPACITY

7 GN 1/1 - EN 60 x 40 (+90°C/+3°c):20kg (+90°C/-18°c):12kg





MXT7.30 7 TRAYS WITH WORK TOP

GN 1/1 - EN 60 x 40

Blast chiller - deep freezer with load bearing work top, 1000mm height. High performance version, recommended for food processing and ice cream manufacture.

CAPACITY

7 GN 1/1 - EN 60 x 40 (+90°C/+3°c):30kg (+90°C/-18°c):18kg







GN 1/1 - EN 60 x 40

FULL SIZE

Plug in blast chiller - deep freezer suitable for medium capacity production

MXT10.35 10 TRAYS



10 GN 1/1 - EN 60 x 40 (+90°C/+3°c):35kg (+90°C/-18°c):20kg



MXT14.40 14 TRAYS HIGH CAPACITY

GN 1/1 - EN 60 x 40

High capacity blast chiller - deep freezer.

Large capacity suitable for medium-high production.

CAPACITY

14 GN 1/1 - EN 60 x 40 (+90°C/+3°c):40kg (+90°C/-18°c):25kg





- 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 made in Italy
- 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
- Core probe as standard
- Automatic or manual defrost
- Counter top, under counter or free standing models available
- 10 models across the range
- All models 1/1GN compatible
- MXT5 & upwards EN 60x40 compatible

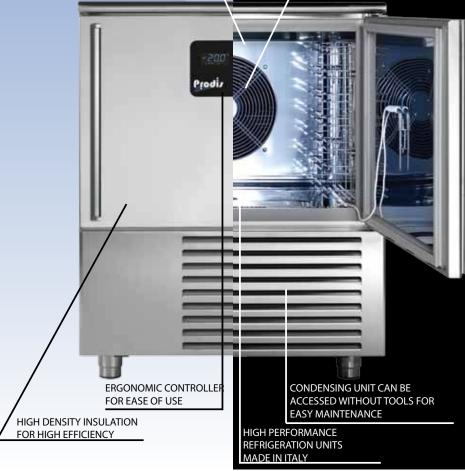
PERFORMANCE

INSIDE

- Easy & quick maintenance
- High quality AISI304 18/10 stainless steel
- Inner rounded angles, curved bottoms and water drain for easy cleaning

CATAPHORESIS COATED ANTI-CORROSION EVAPORATORS TO ENSURE HIGH RELIABILITY

SPECIAL FANS SUITABLE FOR LOW TEMPERATURE OPERATION



With the new intuitive digital controller for easy control of the whole production, the MX blast chiller raises the professional standards of your team, maximises the performance and rationalizes time and management costs.

erformance and rationalizes time and management costs MANUAL AND/OR

START AND STOP

AUTOMATIC DEFROST



TIME OR TEMPERATURE BLAST CHILLING +3°C WITH CORE PROBE OR TIME CYCLE + AUTOMATIC CONSERVATION STAGE, TIME OR TEMPERATURE DEEP FREEZING -18°C WITH CORE PROBE + AUTOMATIC SOFT AND HARD CYCLES FOR BOTH BLAST CHILLING +3°C OR DEEP FREEZING -18°C

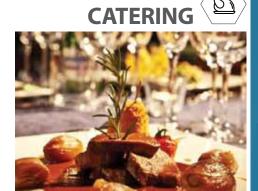




- Efficient and quick deep freezing -18°C
- Respects the organoleptic qualities of food and yeasts

PATISSERIE

• HARD function for both blast-chilling and deep-freezing for thick dough or biga starter



- 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







- 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



- 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



| Model | + 90 °с то 3 °с | +90 °с то -18 °с | Power | W IDTH | D EPTH | Неіднт | LIST PRICE |
|----------|-------------------------------|--------------------------------|---------|---------------|---------------|-----------|------------|
| MX3.10C | 10kg | 5kg | 13amp | 655 | 715 | 510/530 | £3190 |
| MX5.12C | 12kg | 7kg | 13amp | 655 | 715 | 685/715 | £3760 |
| MX5.12ST | 12kg | 7kg | 13amp | 655 | 710 | 755/785 | £3900 |
| MXT5.15 | 15kg | 9kg | 13amp | 798 | 700 | 835/865 | £4730 |
| MXT5.20 | 20kg | 12kg | 13amp | 798 | 700 | 835/865 | £4980 |
| MXT5.30 | 30kg | 18kg | 13amp | 798 | 700 | 835/865 | £5550 |
| MXT7.20 | 20kg | 12kg | 13amp | 798 | 815 | 995/1025 | £5730 |
| MXT7.30 | 30kg | 18kg | 13amp | 798 | 815 | 995/1025 | £6030 |
| MXT10.35 | 35kg | 20kg | 13amp | 798 | 808 | 1500/1540 | £6960 |
| MXT14.40 | 40kg | 25kg | 3 phase | 798 | 808 | 1810/1850 | £8530 |



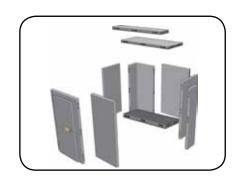
MX SERIES
BLAST CHILLERS























The Isark cold room is an innovative modular which offers practical and professional refrigerated storage at an economical price. The room is ideal for cold storage in hotels, restaurants, cafes, shops and canteen kitchens.

The rooms are available in storage volumes between 2 and 20m³ and is the most cost effective cold storage solution per m³ in the market place.

The cold rooms can be assembled entirely from the inside making it perfect for installation in rooms where space is tight. The insulated panels are assembled with cam locks which consist of an anticorrosion cam and pin allowing a quick and easy assembly without the need for cutting.

The wall and ceiling panels are constructed from galvanised steel finished in a durable white food safe lacquer. The reinforced floor panels are constructed from phenolic resin for a long lasting hard wearing finish.

The door is fitted with a handle on both the inside and outside for completely safe operation and has a usable opening size of $1830 \times 700 \text{mm}$.

Standard Features

- Complete modular cold room
- Straddle style mono bloc
- Quick and easy to assemble
- 85mm thick insulation
- Heavy duty door handles
- · Lockable door
- Pressure release valve (freezers)
- Door heaters (freezers)
- Available in over 150 sizes between 2m³ to 20m³ from stock
- Phenolic resin floor

Options

- 2.4m high room
- Chiller room without floor
- Remote split refrigeration
- Bulkhead lighting
- PVC strip curtain
- Aluminium racking



| W D 3 C D C M | |
|--|---------------|
| WIDTH DEPTH M ³ CHILLER ROOM FREEZER ROOM CHILLER MOTOR | FREEZER MOTOR |
| 1770 970 2.34 £2,214 £2,381 £2,318 | £2,983 |
| 1770 1170 2.93 £2,324 £2,408 £2,318 | £2,983 |
| 1770 1370 3.51 £2,616 £2,782 £2,318 | £2,983 |
| 1770 1570 4.1 £2,901 £3,041 £2,318 | £2,983 |
| 1770 1770 4.68 £2,950 £3,117 £2,318 | £2,983 |
| 1770 1970 5.27 £3,068 £3,234 £2,318 | £2,983 |
| 1770 2170 5.86 £3,261 £3,344 £2,318 | £2,983 |
| 1770 2370 6.44 £3,638 £3,803 £2,492 | £3,223 |
| 1770 2570 7.03 £3,573 £3,738 £2,492 | £3,223 |
| 1770 2770 7.61 £3,858 £4,023 £2,492 | £3,223 |
| 1770 2970 8.2 £3,897 £4,062 £2,723 | £3,223 |
| 1770 3170 8.78 £4,105 £4,270 £2,723 | £3,223 |
| 2170 970 2.93 £2,369 £2,536 £2,318 | £2,983 |
| 2170 1170 3.66 £2,664 £2,830 £2,318 | £2,983 |
| 2170 1370 4.39 £2,796 £2,962 £2,318 | £2,983 |
| 2170 1570 5.12 £3,268 £3,435 £2,318 | £2,983 |
| 2170 1770 5.86 £3,261 £3,427 £2,318 | £2,983 |
| 2170 1970 6.59 £3,461 £3,626 £2,318 | £3,223 |
| 2170 2170 7.32 £3,601 £3,767 £2,318 | £3,223 |
| 2170 2370 8.05 £4,060 £4,225 £2,492 | £3,223 |
| 2170 2570 8.78 £3,929 £4,096 £2,492 | £3,223 |
| 2170 2770 9.52 £4,305 £4,471 £2,492 | £3,223 |
| 2170 2970 10.25 £4,276 £4,443 £2,723 | £3,223 |
| 2170 3170 10.98 £4,577 £4,744 £2,723 | £3,223 |
| 2570 970 3.51 £2,616 £2,782 £2,318 | £2,983 |
| 2570 1170 4.39 £2,837 £3,002 £2,318 | £2,983 |
| 2570 1370 5.27 £3,201 £3,367 £2,318 | £3,223 |
| 2570 1570 6.15 £3,481 £3,646 £2,492 | £3,223 |
| 2570 1770 7.03 £3,474 £3,640 £2,492 | £3,223 |
| 2570 1970 7.91 £3,695 £3,860 £2,492 | £3,223 |
| 2570 2170 8.78 £3,929 £4,096 £2,723 | £3,223 |
| 2570 2370 9.66 £4,327 £4,493 £2,723 | £3,223 |
| 2570 2570 10.54 £4,326 £4,491 £2,723 | £3,223 |
| 2570 2770 11.42 £4,617 £4,784 £3,189 | £4,044 |
| 2570 2970 12.3 £4,638 £4,803 £3,189 | £4,044 |
| 2570 3170 13.18 £4,932 £5,097 £3,189 | £4,044 |
| 2970 970 4.1 £2,922 £3,089 £2,318 | £2,983 |
| 2970 1170 5.12 £3,073 £3,239 £2,318 | £2,983 |
| 2970 1370 6.15 £3,408 £3,573 £2,492 | £3,223 |
| 2970 1570 7.17 £3,786 £3,952 £2,492 | £3,223 |
| 2970 1770 8.2 £3,898 £4,064 £2,723 | £3,223 |
| 2970 1970 9.22 £4,041 £4,207 £2,723 | £3,223 |
| 2970 2170 10.25 £4,274 £4,441 £2,723 | £3,223 |
| 2970 2370 11.27 £4,746 £4,912 £3,189 | £3,223 |
| 2970 2570 12.3 £4,638 £4,803 £3,189 | £3,223 |
| 2970 2770 13.32 £5,033 £5,200 £3,189 | £4,044 |
| 2970 2970 14.35 £5,146 £5,312 £3,189 | £4,044 |
| 2970 3170 15.37 £5,367 £5,532 £3,189 | £4,044 |



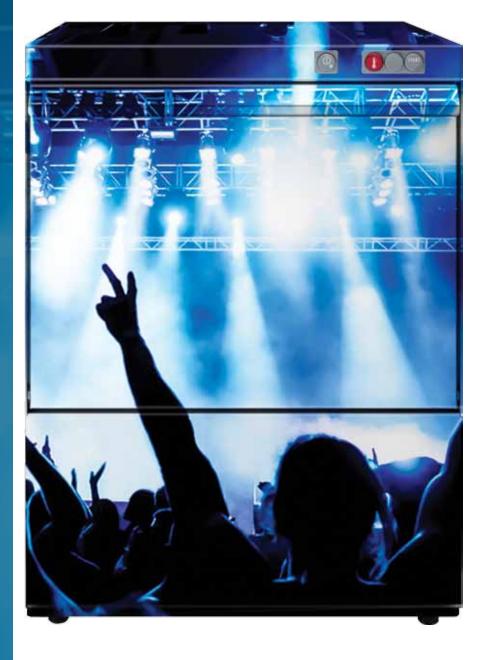


Graphic Finish

Images and logos are prepared and inkjet printed onto an adhesive vinyl film.

The graphics are then reinforced with a durable plastic coating that can withstand temperatures of up to 90°c.

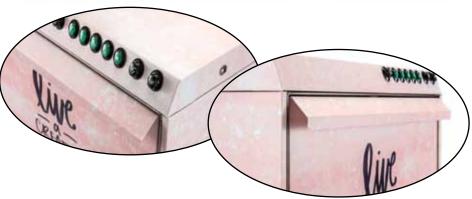
The end product is a hard wearing and attractive machine which can create a statement about your business or brand identity

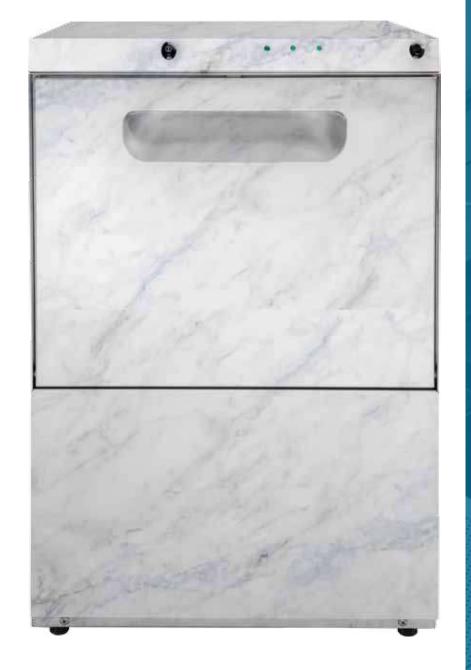














Prodir

Veneered Finish

Over 500 patterns available in 25 groups you can select a finish that will perfectly match your interior design to allow the machine to perfectly blend in to its surroundings.

Simulated decorative finishes can be supplied in wood, metal, leather, stone, metallic and a multitude of other finishes.

These simple but effective finishes allow you to install your machine in plain sight whilst keeping it in sympathy with your venue design.



EV-SERIES

GLASS WASHERS



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
- Stainless steel construction
- 1,2,3,4 & 10 minute wash cycles
- Removable rack guides for easy cleaning
- Hygienic rounded wash tank
- Rinseaid & detergent injectors
- Drain pump as standard
- Robust lightweight composite wash arms
- Soft start wash pump
- Automatic clean down cycle
- Intelligent self diagnostic system
- Adjustable wash tank temperature (55°c default)
- Adjustable rinse tank temperature (82°c default)
- Optional 82°c rinse tank interlock

Options

- Secondary tank filters*
- · External water softener
- Rinse boost pump
- Multifit stand

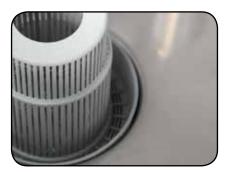






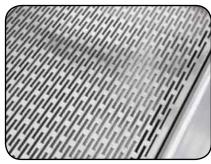
















GLASS WASHERS

EV A new range of glass washers by Prodis. Designed from the ground up to be user friendly, energy efficient, intelligent and hygienic.

The bright LED display can easily be read in low light situations allowing easy operation in pubs, clubs and bars.

User friendly, intuitive and informative. The large LED control panel features a bright colour coded display with easy to read illuminated buttons. This allows for easy operation and makes staff training effortless due to its simplicity.

Combining years of research and development the **EV**-CLEAN delivers the perfect result every time. The **EV** wash tank is designed without any obstruction to allow for effortless cleaning. Filters, rack guides and wash arms are ergonomically profiled to allow for easy access and removal. The innovative system automatically cleans the wash tank whenever the unit is switched off making sure your **EV** is ready for use the next day with minimal effort.

Our advanced **EV-FILTER** technology has been developed to keep both small and large dirt particles out of the wash system, delivering excellent results while keeping the components clean.

All **EV** machines are fitted with a soft start wash pump which gradually ramps up the power to prevent chipping and breaking of delicate glassware.

EV-*LOGIC* is our self diagnostic system which monitors the machines performance at all times and displays user friendly error codes which speed up troubleshooting greatly reducing the amount of downtime in the unlikely event of a breakdown.

| Model | Basket | Drain | Softener | Power | CLEARANCE | W IDTH | D EPTH | Неіднт | LIST PRICE |
|-------|-----------|---------|----------|-------|-----------|---------------|---------------|--------|------------|
| EV35G | 2 x 350mm | Gravity | No | 2.5kw | 220mm | 430 | 485 | 660 | £1330 |
| EV35 | 2 x 350mm | Pumped | No | 2.5kw | 220mm | 430 | 485 | 660 | £1490 |
| EV40G | 2 x 400mm | Gravity | No | 2.5kw | 276mm | 480 | 517 | 696 | £1470 |
| EV40 | 2 x 400mm | Pumped | No | 2.5kw | 276mm | 480 | 517 | 696 | £1700 |
| EV40S | 2 x 400mm | Pumped | Yes | 2.5kw | 276mm | 480 | 517 | 696 | £2140 |
| EV50G | 2 x 500mm | Gravity | No | 6.6kw | 355mm | 575 | 600 | 805 | £2140 |
| EV50 | 2 x 500mm | Pumped | No | 6.6kw | 355mm | 575 | 600 | 805 | £2260 |
| EV50S | 2 x 500mm | Pumped | Yes | 6.6kw | 355mm | 575 | 600 | 805 | £2750 |



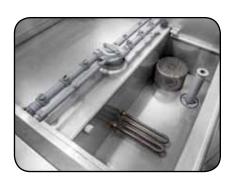






















| Model | BASKET | Drain | Power | CLEARANCE | W IDTH | D EPTH | Неіднт | LIST PRICE |
|-------|-----------|---------|--------|-----------|---------------|---------------|--------|------------|
| E35 | 2 x 350mm | Gravity | 2.85kw | 220mm | 400 | 470 | 615 | £1330 |
| E40 | 2 x 400mm | Gravity | 2.85kw | 255mm | 450 | 520 | 695 | £1470 |
| E40P | 2 x 400mm | Pumped | 2.85kw | 255mm | 450 | 520 | 695 | £1780 |
| E80X | 2 x 500mm | Gravity | 6.5kw | 330mm | 550 | 600 | 835 | £2140 |
| E80XP | 2 x 500mm | Pumped | 6.5kw | 330mm | 550 | 600 | 835 | £2330 |







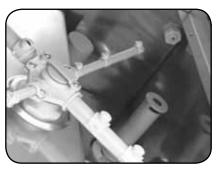
- Stainless steel construction
- Double skinned door
- Ergonomic full width door handle
- 2 minute wash cycle
- 13 amp for easy installation
- Timed rinse aid pump
- Timed detergent pump (Exc. JET35E)
- Wash and rinse tank elements
- 60°c fixed wash tank thermostat
- 80°c fixed rinse tank thermostat
- Compact design
- Simple operation
- Adjustable feet
- Stainless steel wash pump filter

Optional Features

- External water softener
- Rinse boost pump
- Multifit stand
- Double check valve
- Vinyl wrapping (see page 112-113)







Stainless steel wash tank



Extra large loading height



Ergonomic full width door handle

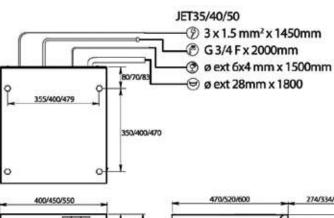


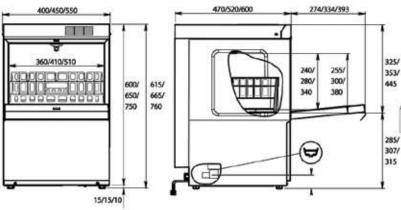
Clean design



JE I -SERIES GLASS WASHERS

BEST SELLER







| Model | BASKET | Drain | Power | CLEARANCE | W IDTH | D EPTH | HEIGHT | LIST PRICE |
|--------|-----------|---------|-------|-----------|---------------|---------------|--------|------------|
| JET35E | 1 x 350mm | Gravity | 2.8kw | 230mm | 400 | 470 | 615 | £1060 |
| JET35 | 1 x 350mm | Gravity | 2.8kw | 230mm | 400 | 470 | 615 | £1110 |
| JET35P | 1 x 350mm | Pumped | 2.8kw | 230mm | 400 | 470 | 615 | £1380 |
| JET40 | 1 x 400mm | Gravity | 2.8kw | 265mm | 450 | 520 | 665 | £1260 |
| JET40P | 1 x 400mm | Pumped | 2.8kw | 265mm | 450 | 520 | 665 | £1520 |
| JET50 | 1 x 500mm | Gravity | 2.8kw | 345mm | 550 | 600 | 760 | £1740 |
| JET50P | 1 x 500mm | Pumped | 2.8kw | 345mm | 550 | 600 | 760 | £1930 |



JET-SERIES

DISHWASHERS

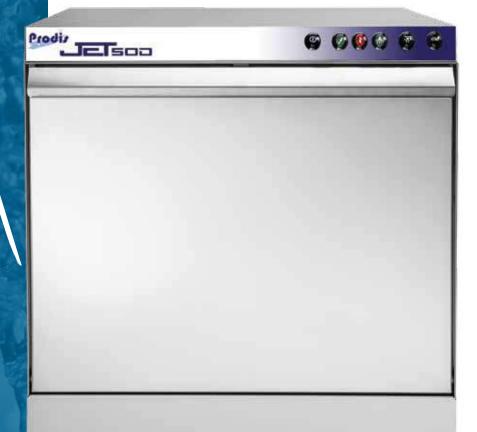
UPDATED DESIGN

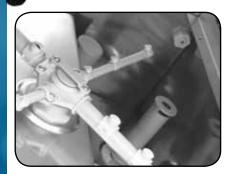
Standard Features

- Stainless steel construction
- Double skinned door
- 4 minute wash cycle
- 13 amp for easy installation
- Timed rinse aid pump
- Timed detergent pump
- Supplied with 2 x baskets
- Wash and rinse tank elements
- 60°c fixed wash tank thermostat
- 80°c fixed rinse tank thermostat
- Compact design
- Simple operation
- Adjustable feet
- Stainless steel wash pump filter
- Secondary tank filters

Optional Features

- External water softener
- Rinse boost pump







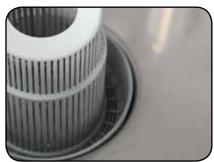


| Model | BASKET | DRAIN | Power | CLEARANCE | W IDTH | D EPTH | Неібнт | LIST PRICE |
|---------|-----------|---------|-------|-----------|---------------|---------------|--------|------------|
| JET50D | 2 x 500mm | Gravity | 2.8kw | 345mm | 550 | 600 | 760 | £1910 |
| JET50DP | 2 x 500mm | Pumped | 2.8kw | 345mm | 550 | 600 | 760 | £2100 |















- Simple one touch operation
- 500mm basket size (2 supplied)
- 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
- Stainless steel construction
- 1,2,3,4 & 10 minute wash cycles
- Removable rack guides for easy cleaning
- Hygienic rounded wash tank
- Rinseaid & detergent injectors
- Drain pump as standard
- Robust lightweight composite wash arms
- Soft start wash pump
- Type 'A' air gap
- Internal rinse boost pump
- · Automatic clean down cycle
- Intelligent self diagnostic system
- Adjustable wash tank temperature (55°c default)
- Adjustable rinse tank temperature (82°c default)
- Optional 82°c rinse tank interlock
 Options
- Secondary tank filters
- External water softener
- · Multifit stand

| Model | DRAIN | Break Tank | SOFTENER | Power | W IDTH | D EPTH | Неіднт | LIST PRICE |
|-------|---------|------------|----------|-------|---------------|---------------|--------|------------|
| EV50G | Gravity | No | No | 6.6kW | 575 | 600 | 805 | £2100 |
| EV50 | Pumped | No | No | 6.6kW | 575 | 600 | 805 | £2220 |
| EV50S | Pumped | No | Yes | 6.6kW | 575 | 600 | 805 | £2710 |
| EV80 | Pumped | Yes | No | 4.6kW | 575 | 600 | 805 | £2590 |



T SERIES

HOOD DISHWASHERS



- Soft touch electronic controls for simple operation
- · Auto start as standard
- 470w wash pump
- 15 litre wash tank
- 90" & 120" wash cycles
- Automatic timed peristaltic detergent and rinseaid pumps
- Constructed entirely from stainless steel
- Deep drawn one piece wash tank for easy cleaning
- Secondary wash tank filters
- Primary wash pump filter
- Rotating parallel upper and lower wash arms
- Supplied with 1 x dish basket,
 1 x glass basket, 1 x cutlery basket
- Single phase operation





Intuitive simple to use soft touch electronic control panels fitted to all machines as standard.



WARRANTY



One piece deep drawn wash tanks as standard allow for quick and easy clean down at the end of day by removing dirt traps.



Large loading heights across the range make the T Series as versatile as it is reliable.

| Model | Break Tank | Power S | UPPLY | CLEARANCE | W IDTH | D EPTH | Неібнт | LIST PRICE | |
|---------|------------|---|------------|------------------|---------------|---------------|--------|------------|--|
| T1115 | No | 230/50/1 | 5.6kw | 450mm | 634 | 818 | 2010 | £3390 | |
| T1115BT | Yes | 230/50/1 | 5.6kw | 450mm | 634 | 818 | 2010 | £3680 | |
| | | | | O PTIONS | | | | | |
| PRTDP | | Drain pump | | | | | | | |
| PRTIWS | | Built In | Water So | oftener (requir | es air break | tank)* | | £620 | |
| PRTDSH | | Double Skinned Hood* | | | | | | | |
| T80202 | | 700mm exit table right (for alternative sizes see page 124) | | | | | | | |
| T80205 | 1200 | mm entry ta | ble left w | ith sink (for al | ternative siz | zes see page | 124) | £1480 | |



HOOD DISHWASHERS

Standard Features

- Soft touch electronic controls for simple operation
- · Auto start as standard
- 700w wash pump
- 20 litre wash tank capacity
- 60", 120", 180" & continuous wash cycles
- Automatic timed peristaltic detergent and rinseaid pumps
- Constructed entirely from stainless steel
- Deep drawn one piece wash tank for easy cleaning
- Secondary wash tank filters
- Primary wash pump filter
- Rotating parallel upper and lower wash arms
- Supplied with 1 x dish basket, 1 x glass basket, 1 x cutlery basket
- Single or three phase operation





Intuitive simple to use electronic control



Stainless steel wash and rinse arms



Patented parallel wash group assembly





Secondary wash tank filters



Ergonomic durable one piece handle

| Model | Break Tank | Power S | SUPPLY | CLEARANCE | W IDTH | D EPTH | Неіднт | LIST PRICE | |
|-------------|------------|----------------------|-------------|------------------|---------------|---------------|--------|------------|--|
| T1215 -3NT | No | 400/50/3 | 8.7kw | 450mm | 634 | 818 | 2010 | £3800 | |
| T1215BT-3NT | Yes | 400/50/3 | 8.7kw | 450mm | 634 | 818 | 2010 | £4090 | |
| T1215 | No | 230/50/1 | 6kw | 450mm | 634 | 818 | 2010 | £3800 | |
| T1215BT | Yes | 230/50/1 | 6kw | 450mm | 634 | 818 | 2010 | £4090 | |
| | | | | O PTIONS | | | | | |
| PRTDP | | | | Drain pump |) | | | £350 | |
| PRTIWS | | Built Ir | n Water So | oftener (requir | es air break | tank)* | | £620 | |
| PRTDSH | | Double Skinned Hood* | | | | | | | |
| T80202 | | 700mm exit | t table rig | ht (for alterna | tive sizes se | e page 124) | | £620 | |
| T80205 | 1200 | mm entry ta | able left w | ith sink (for al | ternative si | zes see page | 124) | £1480 | |

YEAR

WARRANTY



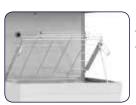
T SERIES

HOOD DISHWASHERS

Standard Features

- Large 600 x 500 gastronorm compatible basket size
- Soft touch electronic controls for simple operation
- Auto start as standard
- 1500w wash pump
- 30 litre wash tank
- 60", 120", 180" & continuous wash cycles
- Automatic timed peristaltic detergent and rinseaid pumps
- Constructed entirely from stainless steel
- Deep drawn one piece wash tank for easy cleaning
- Secondary wash tank filters
- Primary wash pump filter
- Hinged basket support
- Rotating parallel upper and lower wash arms
- Supplied with 1 x dish basket,
 1 x glass basket, 1 x cutlery basket
- Three phase operation





Hinged basket support allows for quicker and easier access to the wash tank for cleaning.



One piece deep drawn wash tanks as standard allow for quick and easy clean down at the end of day by removing dirt traps.



SPECIAL ORDER

WARRANTY



Large loading heights across the range make the T Series as versatile as it is reliable.



Optional entry sinks and exit tables can be specified to create an efficient wash area.

| Model | Break Tank | Power S | SUPPLY | CLEARANCE | W IDTH | D EPTH | Неіднт | LIST PRICE | |
|---------|------------|---|------------|------------------|---------------|---------------|--------|------------|--|
| T1515 | No | 400/50/3 | 9.5kw | 465mm | 700 | 835 | 2080 | £5090 | |
| T1515BT | Yes | 400/50/3 | 9.5kw | 465mm | 700 | 835 | 2080 | £5400 | |
| | | | | O PTIONS | | | | | |
| PRTDP | | Drain pump | | | | | | | |
| PRTIWS | | Built Ir | Water So | oftener (requir | es air break | tank)* | | £620 | |
| PRTDSH | | Double Skinned Hood* | | | | | | | |
| T80202 | | 700mm exit table right (for alternative sizes see page 124) | | | | | | | |
| T80205 | 1200 | mm entry ta | ble left w | ith sink (for al | ternative siz | es see page | 124) | £1480 | |



T SERIES HOOD DISHWASHERS

Standard Features

- Energy efficient heat recovery module
- Large 600 x 500 gastronorm compatible basket size
- Soft touch electronic controls for simple operation
- · Auto start as standard
- 1500w wash pump
- 30 litre wash tank
- 60", 120", 180" & continuous wash cycles
- Automatic timed peristaltic detergent and rinseaid pumps
- Constructed entirely from stainless steel
- Deep drawn one piece wash tank for easy cleaning
- Secondary wash tank filters
- Primary wash pump filter
- Hinged basket support
- Rotating parallel upper and lower wash arms
- Supplied with 1 x dish basket,
 1 x glass basket, 1 x cutlery basket
- Three phase operation



| Model | Break Tank | Power S | UPPLY | CLEARANCE | W IDTH | D EPTH | Неіднт | LIST PRICE |
|-----------|------------|---|------------|------------------|---------------|---------------|--------|------------|
| T1515BTHR | Yes | 400/50/3 | 9.5kw | 465mm | 700 | 835 | 2264 | £9680 |
| | | | | O PTIONS | | | | |
| PRTDP | | | | Drain pump | ı | | | £350 |
| PRTIWS | | Built Ir | Water Sc | oftener (requir | es air break | tank)* | | £620 |
| PRTDSH | | Double Skinned Hood* | | | | | | |
| T80202 | | 700mm exit table right (for alternative sizes see page 124) | | | | | | |
| T80205 | 1200 | mm entry ta | ble left w | ith sink (for al | ternative siz | zes see page | 124) | £1480 |

environment with optional

One piece deep drawn wash

tanks as standard allow for quick and easy clean down at

the end of day by removing

Hinged basket support allows for quicker and easier access to the wash tank for cleaning.

steam condensing / heat

recovery units.

dirt traps.

YEAR

WARRANTY

SPECIAL ORDER



S SERIES POT WASHERS

S100 Features

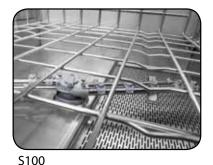
- Stainless steel construction
- Double skinned for energy efficiency and quiet operation
- Powerful twin wash pumps
- Large internal clearance
- Stainless steel wash tank filters
- 1,2,3 & 4 minute wash cycles
- Timed rinse aid pump
- Powerful 6kw rinse element
- 2 x 1.5kw wash tank elements
- Simple operation
- Includes 3 x baskets

S200 Features

- Stainless steel construction
- 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
- Easy to open split door system
- Large 850mm internal clearance
- Stainless steel wash tank filters
- Four wash cycles 2-12 minutes
- Timed rinseaid and detergent pumps
- Self cleaning cycle at end of use
- 700 x 700mm rack
- Integrated rinse boost pump
- Three phase operation











S100



S200

| Model | BASKET | Drain | Power | CLEARANCE | W IDTH | D EPTH | Неіднт | LIST PRICE |
|-------|--------|---------|--------|-----------|---------------|---------------|--------|------------|
| S100 | 550mm | Gravity | 7.13kw | 500mm | 650 | 845 | 1640 | £4550 |
| S200 | 700mm | Gravity | 11kw | 850mm | 850 | 850 | 2250 | £10800 |

120 Pot Washers





- 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 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 | Power | CLEARANCE | WIDTH | D EPTH | HEIGHT | LIST PRICE |
|-------|------------|---------|--------|-----------|-------|---------------|--------|------------|
| S350 | 700 x 1320 | Gravity | 15.5kw | 850mm | 1470 | 850 | 1960 | £16000 |





The CT120 is an ultra compact rack conveyor dishwasher capable of washing up to 120 racks per hour.

A double skinned construction guarantees a quieter operation and cooler working environment saving energy.

The CT120 is equipped with a timer which automatically shuts down the machine when not in use, reducing running costs.

The wash pump is self draining meaning no water is left in the machine after use and the wash tank is completely rounded making cleaning at the end of the day extremely easy.

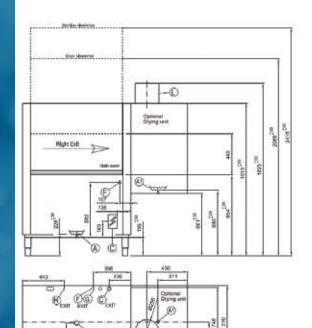
Full width doors allow for easy and safe access to the machine and the simple and clear electronic controls make operating the CT120 easy for the user.

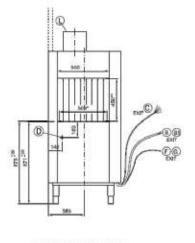
The direction of the conveyor system is reversible so the CT120 can be easily installed in any kitchen.

A built in electric drying module and heat recovery unit are available as options.

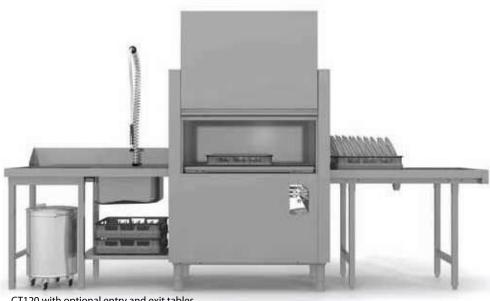






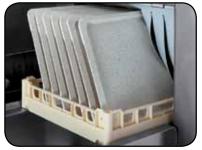


- · LICEDIA WENTH DOD BACKET
- ** USEFUL HEIGHT FOR BASICET



CT120 with optional entry and exit tables



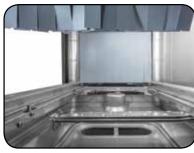
















- Up to 120 racks per hour*
- Up to 2160 plates per hour*
- · Stainless steel double skinned construction
- Stainless steel tank filters
- Two selectable speeds
- Reversible on site
- Tank autotimer
- Rinse tank thermostop
- 10.5kW rinse tank element
- 10.5kW wash tank element
- Powerful 1.5kW (750 l/min) wash pump
- 70 litre wash tank capacity
- 17 litre rinse boiler capacity
- Low water consumption (1.3 litres per cycle)
- Three phase operation
- 500 x 500 basket size

Optional Features

- Cold fill operation (29.7kW)
- · Cold fill operation with heat recovery (25.2kW)
- Inlet and outlet tables
- Drying module

| Model | BASKET | Drain | Power | CLEARANCE | W IDTH | D EPTH | Неіднт | LIST PRICE | |
|-------|--------|--|-------|-----------|---------------|---------------|--------|------------|--|
| CT120 | 500mm | 500mm Gravity 23.5kW 450mm 1150 770 1615 | | | | | | | |
| CTTA | | | £5910 | | | | | | |
| CTRC | | | £5000 | | | | | | |





The CT200 rack conveyor dishwasher with integrated prewash capable of washing up to 200 racks per hour.

A double skinned construction guarantees a quieter operation and cooler working environment saving energy.

The CT200 is equipped with a timer which automatically shuts down the machine when not in use, reducing running costs.

The wash pump is self draining meaning no water is left in the machine after use and the wash tank is completely rounded making cleaning at the end of the day extremely easy.

Full width doors allow for easy and safe access to the machine and the simple and clear electronic controls make operating the CT200 easy for the user.

A built in electric drying module and heat recovery unit are available as options.

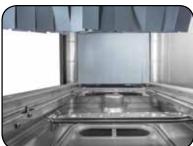






- Up to 200 racks per hour*
- Up to 3600 plates per hour*
- Stainless steel double skinned construction
- Stainless steel tank filters
- Two selectable speeds
- Reversible on site
- Tank autotimer
- Rinse tank thermostop
- 16kW rinse tank element
- 10.5kW wash tank element
- Twin 1.5kW (750 l/min) wash pumps
- 70 litre pre wash tank capacity
- 70 litre wash tank capacity
- 17 litre rinse boiler capacity
- Low water consumption (1.3 litres per cycle)
- Three phase operation
- 500 x 500 basket size







Optional Features

- Cold fill operation (42.2kW)
- Cold fill operation with heat recovery (34.2kW)
- Inlet and outlet tables
- Drying module









| CTTA 6kw Inline Drying Module £5910 | Model | BASKET | Drain | Power | Неіднт | LIST PRICE | | | |
|-------------------------------------|-------|--------------------|---------|-----------|--------|------------|--|--|-------|
| | CT200 | 500mm | Gravity | 1615/2088 | £17000 | | | | |
| CTRC Heat Recovery Unit £5000 | CTTA | | | £5910 | | | | | |
| | CTRC | Heat Recovery Unit | | | | | | | £5000 |



| | Entry / Exit Tables - T Series | | | | |
|---------|--|-------|---------------|--------|------------|
| Model | Description | WIDTH | D EPTH | Неіднт | LIST PRICE |
| T80202 | 700mm Exit Table | 700 | 615 | 850 | £620 |
| T80202L | 1200mm Exit Table | 1200 | 615 | 850 | £715 |
| T80200 | 700mm Exit Table (Right) With Splashback | 700 | 720 | 850 | £755 |
| T80201 | 700mm Exit Table (Left) With Splashback | 700 | 720 | 850 | £755 |
| T80204 | 1200mm Exit Table (Right) With Splashback | 1200 | 720 | 850 | £1000 |
| T80203 | 1200mm Exit Table (Left) With Splashback | 1200 | 720 | 850 | £1000 |
| T80206L | 700mm Entry Table (Right) With Sink & Splashback | 700 | 720 | 850 | £1365 |
| T80205L | 700mm Entry Table (Left) With Sink & Splashback | 700 | 720 | 850 | £1365 |
| T80206 | 1200mm Entry Table (Right) With Sink & Splashback | 1200 | 720 | 850 | £1515 |
| T80205 | 1200mm Entry Table (Left) With Sink & Splashback | 1200 | 720 | 850 | £1515 |
| T80208 | 1200mm Entry Table (Right) With Sink, Scrape Hole & Splashback | 1200 | 720 | 850 | £1615 |
| T80207 | 1200mm Entry Table (Left) With Sink, Scrape Hole & Splashback | 1200 | 720 | 850 | £1615 |



| Baskets | | | | | | | | | | |
|---------|-----------------------|---------------|---------------|------------|--|--|--|--|--|--|
| Model | Description | W IDTH | D EPTH | LIST PRICE | | | | | | |
| CPP3501 | 350mm Glass Rack | 350 | 350 | £50 | | | | | | |
| CPP4001 | 400mm Glass Rack | 400 | 400 | £60 | | | | | | |
| CPP5001 | 500mm Glass Rack | 500 | 500 | £70 | | | | | | |
| CPP5002 | 500mm Dish Rack | 500 | 500 | £70 | | | | | | |
| 30740 | Insert Saucer Rack | | | £40 | | | | | | |
| 30750 | Insert Cutlery Holder | | | £40 | | | | | | |







| | Installation Accessories and Water Treatment | | | | | | | | | |
|-------|---|------------|--|--|--|--|--|--|--|--|
| Model | Description | LIST PRICE | | | | | | | | |
| PRMFS | Multifit Stand Glasswashers Dishwashers Icemakers | £120 | | | | | | | | |
| RPB | External Rinse Boost Pump | £260 | | | | | | | | |
| WS08 | 8 Litre Manual Water Softener | £140 | | | | | | | | |
| WS12 | 12 Litre Manual Water Softener | £160 | | | | | | | | |
| WS16 | 16 Litre Manual Water Softener | £240 | | | | | | | | |
| 4H | Everpure 4H Icemaker Water Filter | £120 | | | | | | | | |
| i2000 | Everpure i2000 Icemaker Water Filter | £200 | | | | | | | | |
| QL3B | Everpure Head Unit For 4H / i2000 | £100 | | | | | | | | |

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Prodir

FDF SERIES

FRYERS

Standard Features

- Variable thermostats for precise control
- High limit safety cut out thermostat
- Lift out stainless steel tank (FDF7, FDF77)
- Drain taps for easy drain down and cleaning (FDF11T, FDF22T)
- Cool to touch basket handles
- Pivoting fryer head
- Oil level indicators
- Complete with stainless steel lids, baskets and batter plates
- 13 amp operation for easy installation



| Model | Сарасіту | DRAIN TAPS | Power | W IDTH | D EPTH | Неіднт | LIST PRICE |
|-------|--------------|------------|---------|---------------|---------------|--------|------------|
| FDF7 | 7 Litres | No | 3kw | 275 | 670 | 326 | £206 |
| FDF77 | 2 x 7 Litres | No | 2 x 3kw | 570 | 670 | 376 | £316 |

Giodin

FDF SERIES

FRYERS

Standard Features

- Variable thermostats for precise control
- High limit safety cut out thermostat
- Drain taps for easy drain down and cleaning
- Cool to touch basket handles
- · Pivoting fryer head
- Oil level indicators
- Complete with stainless steel lids, baskets and batter plates
- Mechanical timer
- Powerful 6kw 30amp operation for quick heat-up



| Model | Сарасіту | Drain Taps | Power | W IDTH | D EPTH | Неіднт | LIST PRICE |
|--------|---------------|------------|---------|---------------|---------------|--------|------------|
| FDF106 | 10 Litres | Yes | 6kw | 290 | 770 | 456 | £430 |
| FDF206 | 2 x 10 Litres | Yes | 2 x 6kw | 600 | 770 | 456 | £710 |

128 Fryers





- Stainless steel construction
- Steel cooking plate
- Adjustable thermostat for precise control
- 50°c to 300°c temperature range
- Removable fat collection drawer
- Dual control separate cooking zones (FGR36)
- 1/3 ribbed cooking area (FGR36)

| Model | COOKING AREA | PLATE STYLE | Power | W IDTH | D EPTH | Неіднт | LIST PRICE |
|-------|--------------|-------------|---------|---------------|---------------|--------|------------|
| FGR24 | 600 x 400 | Flat | 3kw | 605 | 588 | 227 | £460 |
| FGR36 | 900 x 400 | 2/3 Flat | 2 x 3kw | 906 | 588 | 227 | £700 |





Prodir FCG SERIES CONTACT GRILLS

Standard Features

- Variable thermostats for precise control
- 60°c to 300°c temperature range
- Adjustable cooking height
- Adjustable handle tension
- High limit cut out safety thermostats to rear
- Stainless steel construction
- Cast iron cooking surface
- Removable fat collection drawer
- Large stay cool handles
- Stay open sprung top plate

| Model | PLATE STYLE | COOKING AREA | Power | W IDTH | D EPTH | Неіднт | LIST PRICE |
|-------|-------------|--------------|-------|---------------|---------------|--------|------------|
| FCG1 | <u>~~~~</u> | 290 x 380 | 2400w | 410 | 520 | 270 | £380 |

Prodir FAS SERIES SALAMANDER

Standard Features

- Rise and fall salamander grill
- Adjustable cooking height
- Stainless steel construction
- 2/3 gastronorm base
- 347 x 412 cooking area
- Quartz heating elements
- · Rapid heat up from cold
- Removable base tray
- Reaches up to 260°c



| Model | CAPACITY | COOKING AREA | Power | W IDTH | D EPTH | Неіднт | LIST PRICE |
|-------|----------|--------------|-------|---------------|---------------|--------|------------|
| FAS23 | 2/3 GN | 347 x 412mm | 2.2kw | 485 | 520 | 530 | £530 |

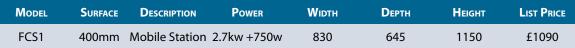


FCS SERIES
CREPE STATION

Standard Features

- Mobile crepe serving station
- Stainless steel construction
- GN containers, bowls, spreader and spatula included
- Removable toughened safety glass
- Hot cupboard with castors
- Hot cupboard requires 13amp supply





WARRANTY





- Holds food at +85°c
- Removable shelves
- Internal illumination
- Toughened glass doors
- Water reservoir
- Adjustable thermostat
- Digital temperature display
- 13amp operation

| Model | Сарасіту | SHELVES | Power | W IDTH | D EPTH | Неіднт | LIST PRICE |
|-------|----------|---------|-------|---------------|---------------|--------|------------|
| FPC20 | 20 Pies | 2 | 300w | 400 | 370 | 446 | £340 |
| FPC60 | 60 Pies | 3 | 750w | 753 | 400 | 615 | £410 |





Standard Features

- Black powder coated stand
- 4 litre porcelain pots included
- 5oz stainless steel ladles included
- 30°c to 80°c temperature range
- Drain valve

| Model | CAPACITY | TEMPERATURE | Power | W IDTH | D EPTH | Неіднт | LIST PRICE |
|-------|--------------|--------------|-------|---------------|---------------|--------|------------|
| FSS4 | 4 x 4 litres | 30°c to 80°c | 2.8kw | 530 | 560 | 455 | £410 |



HS SERIES CONVECTION OVENS



HS46H



- Stainless steel construction
- Stainless steel chamber
- Rounded interior corners
- Internal light
- Humidity feature to add a finishing touch to baked products (H models)
- 30°c to 280°c temperature range
- 442 x 325 tray size (4 supplied HS43)
- 600 x 400 tray size (2 supplied HS46)
- 0 to 120 minute timer
- 75mm distance between trays



HS43GH



HS43



Drop down door



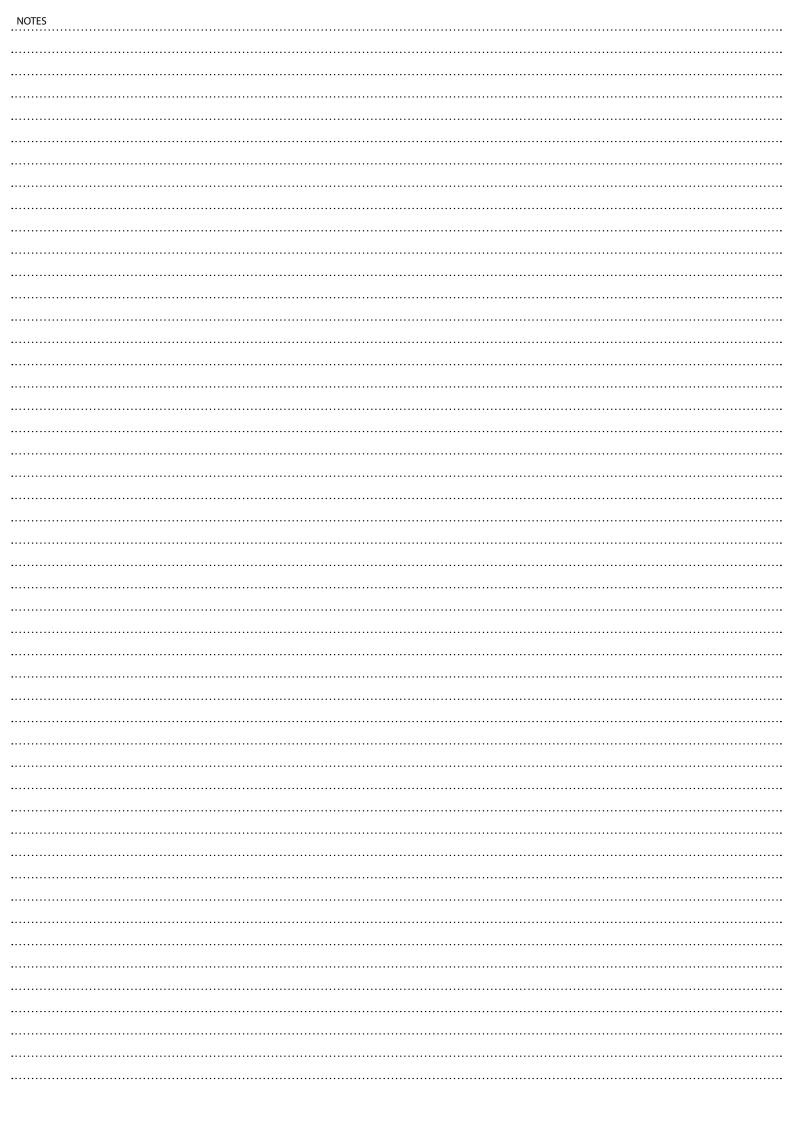
Interior Halogen Lamp





Replaceable Door Gasket

| Model | Сарасіту | GRILL | Нимідіту | Power | W IDTH | D EPTH | Неіднт | LIST PRICE |
|--------|----------|-------|----------|-------|---------------|---------------|--------|------------|
| HS43 | 4 Trays | No | No | 2.6kw | 550 | 520 | 585 | £1155 |
| HS43GH | 4 Trays | Yes | Yes | 2.6kw | 550 | 520 | 585 | £1360 |
| HS46H | 4 Trays* | No | Yes | 6kw | 720 | 520 | 685 | £1950 |



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 Lloyds TSB 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.

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.

Terms

Technical Information & Specification

Every effort has been made by ourselves and the manufacturers to verify technical data and display up to date images and descriptions. However, the manufacturers and ourselves reserve the right to change specifications, models and designs without prior notification. Therefore we cannot be held responsible for any such changes, errors and omissions.

Delivery, Damages and Shortages

Delivery is to kerbside only and does not include positioning and unpacking.

Delivery is to mainland UK only. Delivery to islands, highlands and remote areas are subject to a delivery surcharge.

Damages and shortages must be reported within 24 hours of delivery, failure to report any shortage or damage within this time frame will result in any claim being rejected.

Returns

For a period of 7 days from date of delivery Project Distribution Ltd will accept returns of merchandise and consider refunds or replacements according to the following conditions

Items are unused, unopened and in their original packing, it is the customers responsibility to return all items at their own expense.

Items must be returned with a valid RMA number clearly attached to the packaging.

A refund will be processed less a 25% restocking charge on returned items.

Returns will not be accepted on special order or bespoke items.

Warranty

Warranty applies to mechanical breakdowns only. Door seals, glass, cosmetic trims, lights, bulbs and consumable items are exempt. Warranty does not cover installation, commissioning, or adjustments, all equipment must be installed and commissioned by a qualified engineer in accordance with all local bylaws.

Where an extended parts and labour warranty is offered (over and above 12 months) the equipment must be maintained and serviced in accordance with the manufacturers instructions, failure to maintain the equipment in accordance with the manufacturers instructions will render the warranty void.

Warranty only applies to the original purchaser/user to whom delivered and is not transferable.

Our warranty will be null and void if

Service work is undertaken by an unqualified or unauthorised person

Our authorised service representatives are denied the right to inspect equipment

Equipment is not paid for within the terms and conditions of supply

All prices are subject to VAT at current rate. E&OE



| Delivery Option Surcharges* | | | | | |
|-----------------------------|---|--------|--|--|--|
| CODE | Description | Price | | | |
| - | Standard Delivery | F.O.C. | | | |
| UNPACK | 2 Man Delivery - Position and Unpack (Delivery to ground floor, clear access, per unit) | £95 | | | |
| DISPOSAL1* | Uplift and Disposal of cabinet up to 900mm wide | £100 | | | |
| DISPOSAL2* | Uplift and Disposal of cabinet over 900mm wide | £150 | | | |
| DELBON* | Overnight Delivery | £30 | | | |
| DELBONAM* | AM Delivery (in addition to other charges) | £20 | | | |
| DELBONPM* | PM Delivery (in addition to other charges) | £20 | | | |
| DELBON10AM* | Pre 10AM Delivery (in addition to other charges) | £25 | | | |
| DELBSAT | Saturday AM Delivery | £75 | | | |

^{*} Subject to postcode availability, additional charges will apply to offshore locations and some Scottish postcodes. Surcharged postcode list

AB, BT, DD, FK8+, G63, G83-G84, IM, IV, HS, KA27+, KW, PA20+, PH, PO30+, ZE

Delivery options are available on items stocked by ourselves and do not apply to units shipped directly from the manufacturer.

Project Distribution Ltd Unit 1 Sun Street Stoke on Trent Staffordshire ST1 4JW

Tel: 01782 280289 www.prodis.co.uk sales@prodis.co.uk



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