



MAC BROTHERS PRODUCT CATALOGUE



OUR PURPOSE:

“Our purpose is to make our clients successful through the use of our collective skills, knowledge and experience of the food service industry.”

VALUES & BEHAVIOURS:

TO THE CLIENT:

- ① To be professional in our approach and to supply quality products and service.
- ② To build relationships with our clients based on respect and integrity.
- ③ To satisfy our clients' needs by exceeding their expectations.

TO THE STAFF:

- ① To create a working environment that inspires individuals and enables them to grow and develop.
- ② To build a strong team who believe in family values and a good work ethic.
- ③ To enjoy the journey together and have fun as we work.

TO THE COMPANY:

- ① To create a profitable, stable and sustainable environment for the employment of all staff members.
- ② To be the market leader in the design, manufacture, supply, installation and servicing of kitchen equipment.
- ③ To create a brand that evokes passion and loyalty from both clients and members of staff that will establish our business as the benchmark in our industry.

www.macbrothers.co.za

About Us

Mac Brothers Catering Equipment (Pty) Ltd was established in Cape Town in 2002; today we have branches in Johannesburg, Durban and Harare, Zimbabwe. We also have an extensive dealer network throughout Africa, including Namibia, Mozambique, Tanzania, Kenya, Zambia, Botswana, Congo, Nigeria, Lesotho, Swaziland, Ghana, Uganda and Mauritius. We employ highly trained industry professionals with extensive experience in full design of facilities for the food service industry. We manufacture an extensive range of catering and refrigeration equipment in our factory located in Epping, Cape Town. We have also secured supply agreements from some of the world's finest catering equipment brands; and carry a wide range of spare parts. All equipment supplied carries an extensive warranty and we guarantee to stock spares for all new, as well as old model equipment.

Mac Brothers were the first in the industry in South Africa to pioneer the use of 3D architectural design software such as Revit and 3D Max. We have a fully qualified team of designers who liaise with clients from conceptualisation through to final building plans, focusing on creating an efficient, sustainable and productive working environment that is world class. We also offer 3D animated renderings for presentation purposes which enables the client to "view" their completed kitchen even before the first brick is laid. Mac Brothers has a Project Management Division and is actively involved in overseeing every kitchen fit-out process, including consultation with other specialists for plumbing, electrical, ventilation and gas services.

Our factory is equipped with the latest production equipment which includes the state of the art Salvagnini P4 panel bender; this allows us to employ the latest stainless steel fabrication techniques from Europe for our products. We specialise in design for manufacturing and assembly using the latest 3D product design technologies such as Solid Works.

A strong feature of Mac Brothers is our after sales service complete with a dedicated 24/7 call centre located in each region, this allows us to offer unparalleled support and convenience for our clients. Mac Brothers Service Department personnel are highly qualified to maintain and service all manufactured and imported products. This includes overseas training and refresher courses for our technicians. Our qualified team of chefs give in-depth, on-site training to clients and their staff regarding preventative maintenance, general hygiene and correct operation of our equipment. We also offer advice on equipment and operational requirements in respect to HACCP legislation.

We aim to support and advise our clients to be successful through the use of our collective skills, knowledge and experience of the food service industry. Mac Brothers Catering Equipment offers a "ONE STOP SHOP" philosophy for South Africa, Africa and the Indian Ocean islands.

Mac Brothers Catering Equipment is a proud participant in our country's BEE program, a copy of our BEE Certificate is available on our website.



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Electric Range

Electric Range

Flat Top Griddle

- 900 model is freestanding on castors with a 16mm mild steel cooking top.
- Smaller table top models with 12mm cooking tops.
- Sheet metal parts from grade 430 Stainless steel.
- Legs from 40mm square grade 304 Stainless Steel tubing.
- Electrical supply is 400V 3ph.
- Stainless steel undershelf.

Optional Extras

- Half ribbed
- Cooking lid
- Egg + bacon bath
- Stands for Table Model
- Optional divider available.



Model	Description	Weight	Power	Dimensions
FTE3	Table model electric flat top griddle	44 kg	6 kW	600 x 600 x 200H
FTE4	Table model electric flat top griddle	51 kg	8 kW	700 x 600 x 200H
FTE5	Standard electric flat top griddle	113 kg	12 kW	900 x 730 x 915H

Electric Range

Deep Fat Fryer

- Temperature Control is 50°C to 190°C.
- Protected by 220°C manual reset limit thermostat on dedicated contactor.
- Includes 1 x 20 litre oil bin per tank.
- Element cover

Optional Extras

- Conical filter holder
- Filter paper
- Frying basket per tank



Model	Description	Weight	Power	Dimensions
MB120	Standard turbo fryer 1 x 20 litre	41 kg	16 kW	505 x 650 x 915H
MB210	Standard turbo fryer 2 x 10 litre	53 kg	18 kW	505 x 650 x 915H
MB220	Standard turbo fryer 2 x 20 litre	66 kg	32 kW	1010 x 650 x 915H
F8LTM	Table model fryer 8 litre	15.5 kg	6 kW	400 x 650 x 300H

Electric Range

Pasta Cooker

- Temperature Control is 50°C to 190°C.
- Protected by 210°C manual reset limit thermostat on dedicated contactor.
- Accommodates 4 baskets
- Top and tank from grade 304 Stainless steel.
- Supplied with cold water pillar tap.

Optional Extras

- Stainless steel baskets



Model	Description	Weight	Power	Dimensions
PC	Standard Pasta Cooker w Tap - 8 kW	37kg	8kW	505 x 650 x 915H



Gas Range

Gas Range

Table Model Radiant Gas Grill

- Easy removable cast iron grids for cleaning.
- Individually controlled burners.
- Cast Iron radiants easy removable for cleaning.
- Outer construction from grade 430 Stainless steel.
- Stainless steel drip tray.
- Suitable for operation on LP or natural gas (to be specified).
- Customised modifications available.



Model	Description	Weight	Gas Rating	Dimensions
TMRG3	Table Model 3 burner grill	23.2 kg	60 000 BTU	400 x 605 x 200H
TMRG4	Table Model 4 burner grill	33 kg	80 000 BTU	600 x 605 x 200H
TMRG5	Table Model 5 burner grill	41 kg	100 000 BTU	705 x 605 x 200H
TMRG6	Table Model 6 burner grill	55 kg	120 000 BTU	860 x 605 x 200H

Radiant Gas Grill

- All units come standard on castors.
- Easy removable cast iron grids for cleaning.
- Individually controlled burners.
- Cast Iron radiants easy removable for cleaning.
- Outer construction from grade 430 Stainless steel.
- Integral stand with drip tray.
- Standard with cutout insert.
- Suitable for operation on LP or natural gas (to be specified).



Model	Description	Weight	Gas Rating	Dimensions
RG6	Standard 6 burner grill (2 x 1/6 Insert cutouts)	105 kg	120 000 BTU	850 x 705 x 915H
RG8	Standard 8 burner grill (2 x 1/3 Insert cutouts)	108 kg	160 000 BTU	1100 x 705 x 915H
RG10	Standard 10 burner grill (2 x 1/3 Insert cutouts)	120 kg	200 000 BTU	1300 x 705 x 915H
RG12	Standard 12 burner grill (2 x 1/3 Insert cutouts)	161 kg	240 000 BTU	1600 x 705 x 915H

Radiant Gas Grill - Extras

Model	Description
GRIDS/RAD	Long cast iron top grids and radiants
FAILSAFE	Fail safe device
RG/10PL	Gas pilot light
FISH PLATE	Fish plate (as specified)
STONES	Grill stones and bottom grids for charcoal grill
STANDS/S	Stainless steel stand for table model grills

Gas Range

Staggered Boiling Table

- Low pressure burners.
- Removable Stainless steel grid for cleaning.
- All stainless steel construction.
- Individually controlled burners.
- Stainless steel undershelf.
- Suitable for operation on LP or Natural Gas (to be specified)
- Legs from 40mm square grade 304 Stainless Steel tubing.



Model	Description	Weight	Gas Rating	Dimensions
BT4S	Staggered 4 burner boiling table	38.03 kg	80 000 BTU	900 x 700 x 915H
BT6S	Staggered 6 burner boiling table	52 kg	120 000 BTU	1200 x 700 x 915H

Linear Profile 6 Burner Boiling Table

- Low pressure burners.
- Removable Stainless steel grid.
- Individual controlled burners.
- All Stainless steel construction.
- Stainless steel undershelf.
- Suitable for operation on LP or Natural Gas (to be specified)
- Legs from 40mm square grade 304 Stainless Steel tubing.



Model	Description	Weight	Gas Rating	Dimensions
BT4L	Linear 4 burner boiling table	60 kg	80 000 BTU	1600 x 650 x 915H
BT6L	Linear 6 burner boiling table	90 kg	120 000 BTU	2250 x 650 x 915H

Gas Boiling Table - Stock Pot

- Cooking top from grade 304 Stainless steel.
- Sheet metal components from grade 430 Stainless steel.
- Legs from 40mm square grade 304 Stainless Steel tubing.
- Burners are 4 ring with separate controls per ring.
- Stainless steel undershelf.
- Suitable for operation on LP or Natural Gas (to be specified).



Model	Description	Weight	Gas Rating	Dimensions
SP1	Free standing stock pot - single	32 kg	40 000 BTU	500 x 650 x 650H
SP2	Free standing stock pot - double	51.5 kg	80 000 BTU	1000 x 650 x 650H

Gas Range

Gas Boiling Table - Standard

- Removable cooking top from grade 304 Stainless steel.
- Legs from 40mm square grade 304 Stainless Steel tubing.
- Sheet metal components from grade 430 Stainless steel.
- Individual control per burner.
- Stainless steel drip tray and undershelf.
- Suitable for operation on LP or Natural Gas (to be specified).



Model	Description	Weight	Gas Rating	Dimensions
BT2	2 Burner boiling table	24.5 kg	40 000 BTU	360 x 700x 915H
BT4	4 Burner boiling table	36 kg	80 000 BTU	700 x 700 x 915H
BT6	6 Burner boiling table	52 kg	120 000 BTU	1030 x 700 x 915H
BT8	8 Burner boiling table	71 kg	160 000 BTU	1400 x 700 x 915H

Boiling Tables - Extras

Model	Description
PL1	Gas Pilot light

Gas Range

Flat Top Griddle

- 900 model is freestanding on castors with a 16mm mild steel cooking top.
- Smaller table top models with 12mm cooking tops.
- Sheet metal parts from grade 430 Stainless steel.
- Legs from 40mm square grade 304 Stainless Steel tubing.
- Hinged top for ignition access.
- Individually controlled burners.
- Stainless steel undershelf.
- Suitable for operation on LP or Natural Gas (to be specified).

Options Extras

- Half ribbed
- Cooking lid
- Stands for Table Model
- Divider available
- Fail safe



Model	Description	Weight	Gas Rating	Dimensions
FTG3	Table model gas flat top griddle 3 burner	33 kg	60 000 BTU	600 x 600 x 200H
FTG4	Table model gas flat top griddle 4 burner	38 kg	80 000 BTU	700 x 600 x 200H
FTG5	Standard Gas flat top mobile griddle 5 burner	113 kg	100 000 BTU	900 x 730 x 915H

Gas Range

Wok - Deluxe

- Top constructed from 1.6mm grade 304 Sainless steel slanted at an angle for water cooling.
- Body constructed from grade 430 Stainless steel.
- Includes drip trays and strainers.
- Each burner has its own pilot valve and reusable pan support.
- High splash back 300mm high.
- Low pressure center firing burners.



Model	Description	Weight	Gas Rating	Dimensions
MBWOK2	2 Burner deluxe wok	117 kg	164 000 BTU	1200 x 730 x 800H
MBWOK3	3 Burner deluxe wok	156 kg	246 090 BTU	1600 x 730 x 800H
MBWOK4	4 Burner deluxe wok	162 kg	328 090 BTU	1800 x 730 x 800H
MBWOK5	5 Burner deluxe wok	168.5 kg	410 090 BTU	2000 x 730 x 800H
MBWOK6	6 Burner deluxe wok	214 kg	492 090 BTU	2200 x 730 x 800H
MBWOK7	7 Burner deluxe wok	234 kg	572 090 BTU	2400 x 730 x 800H

Salamander

- Insulated double skinned grade 430 Stainless steel construction.
- Chrome plated grid with three height settings
- Infrared burner.



Model	Description	Weight	Gas Rating	Dimensions
SAL	Salamander	49 kg	25 000 BTU	900 x 450 x 480H
SALOPEN	Salamander open both sides	45 kg	25 000 BTU	900 x 450 x 480H



Food Warming & Display Equipment

Food Warming & Display Equipment

Bain Marie - Table Model

- Tank from grade 304 Stainless steel.
- Base made from grade 430 Stainless steel.
- Thermostat control for tank 0°C - 100°C.
- Heated with stick on element.

Options

- Plumbed in water and waste



Model	Description	Weight	Power	Dimensions
BMB1	Table model bain marie 1 division	10.65 kg	2 kW	400 x 650 x 300H
BMB2	Table model bain marie 2 division	20.6 kg	2 kW	800 x 650 x 300H
BMB3	Table model bain marie 3 division	31 kg	2 kW	1200 x 650 x 300H
BMB4	Table model bain marie 4 division	38.1 kg	4 kW	1500 x 650 x 300H
BMB5	Table model bain marie 5 division	46 kg	4 kW	1800 x 650 x 300H

Bain Marie - Hot Closet - Standard

- Tank from grade 304 Stainless steel.
- Cabinet from grade 430 Stainless steel.
- Individual thermostatic control for cabinet 0°C - 100°C.
- Sliding doors on cabinet.
- Galvanised center shelf and base.
- Tank heated with submerged chrome plated element.



Model	Description	Weight	Power	Dimensions
BMHCB2	Standard model bain marie 2 division	58 kg	3 kW	800 x 650 x 915H
BMHCB3	Standard model bain marie 3 division	68 kg	3 kW	1200 x 650 x 915H
BMHCB4	Standard model bain marie 4 division	104 kg	6 kW	1500 x 650 x 915H
BMHCB5	Standard model bain marie 5 division	117.5 kg	6 kW	1800 x 650 x 915H

Bain Marie - Hot Closet Extras

Model	Description
DIVIDER	Bain marie divider
PWW	Plumbed in water and waste
STNDS/S	Stainless steel stand for table model bain marie

Food Warming & Display Equipment

Hot Holding Cabinet

- Insulated double skinned grade 430 Stainless steel construction.
- Preset thermostat control to 70°C.
- Dial type temperature display.
- Supplied with removable cassette to take GN inserts.
- Heated with flat mica elements.
- Even heating on inner sides of cabinet.



Model	Description	Weight	Power	Dimensions
HHC5D	Hot holding cabinet - single swing door 2 x adjustable shelves	55 kg	1 kW	650 x 550 x 750H
HHC1FD	Hot holding cabinet - single flip down door 4 x 1/1 GN inserts	44 kg	500 W	780 x 600 x 460H
HHC2FD	Hot holding cabinet - double flip down door 8 x 1/1 GN inserts	75 kg	1 kW	780 x 600 x 780H

Food Warming Cabinet

- Insulated double skinned grade 430 Stainless steel construction.
- Mobile on castors.
- Single lockable door.
- Thermostatically controlled 0 °C - 100 °C.
- Heated water container to increase humidity.
- Fan assisted heating.



Model	Description	Weight	Power	Dimensions
HWC16	Food warming cabinet for 8 x GN 2/1	76 kg	1 kW	670 x 770 x 1000H
HWC32	Food warming cabinet for 16 x GN 2/1	119kg	2 kW	670 x 770 x 1800H

Food Warming & Display Equipment

Hot Closet

- Worktop and exterior from grade 430 Stainless steel.
- Stainless steel sliding doors.
- Galvanised centre shelf and base.
- Thermostatically controlled 0°C - 150°C.
- Custom sizes available.
- Deluxe profile with swing doors available.



Model	Description	Weight	Power	Dimensions
HC800	Hot closet 800	52 kg	1 kW	800 x 650 x 915H
HC1200	Hot closet 1200	66.6 kg	2 kW	1200 x 650 x 915H
HC1800	Hot closet 1800	99.9 kg	2 kW	1800 x 650 x 915H

Neutral Counter

- Body from grade 430 Stainless steel with galvanised steel centre shelf and base.
- Standard without doors.
- Available with or without splashback.
- Option of doors.
- Option of castors.



Model	Description	Weight	Dimensions
NC800	Neutral counter 800	35 kg	800 x 650 x 915H
NC1200	Neutral counter 1200	43 kg	1200 x 650 x 915H
NC1800	Neutral counter 1800	80 kg	1800 x 650 x 915H

Optional Extras

- Castors fitted.
- Sliding doors for cold counters.

Food Warming & Display Equipment

Hot Plate

- Body manufactured from grade 430 Stainless steel and 12mm mild steel heated plate.
- Please specify standard table top, drop in, or under slung:
- Optional curved glass sneeze guard available.
- Sneeze guard available with fluorescent or heating lights.



Model	Description	Weight	Power	Dimensions
H/P 600	Stainless steel hot plate 600	45.25 kg	2 x 1 kW	600 x 650 x 120H
H/P1200	Stainless steel hot plate 1200	90.5 kg	3 x 1 kW	1200 x 650 x 120H

Carvery Grill

- Stainless steel finish.
- Mild steel grill surface with removable Stainless steel spike board and juice channel.
- Drop-in or table top profile.
- Canopy model fitted with halogen heating lamp.
- Thermostatically controlled 0 - 180 °C.
- Custom modifications available.
- Optional curved glass sneeze guard.
- Optional sauce insert holder.



Model	Description	Weight	Cut Out Size	Power	Dimensions
DC1	Drop in carvery 600	41 kg	570 x 620	1 kW	600 x 650 x 200H
DC2	Drop in carvery 1200	82 kg	1170 x 620	2 kW	1200 x 650 x 200H
TC1	Table model carvery 600	24 kg		1 kW	600 x 650 x 120H
TC2	Table model carvery 1200	48 kg		2 kW	1200 x 650 x 120H

Food Warming & Display Equipment

Sneeze Guard

- Optional heating lamps.
- Curved glass: 8mm thick.
- Flat glass: 6mm toughened.
- Standard with downlight or infrared
- Optional curved glass, curved to both sides.



Model	Description	Dimensions
SNZGDC	Curved glass sneeze guard	500W x 550H
SNZGDS	Flat glass sneeze guard with plate shelf	400W x 400H

Tray Slide

- Tubular Tray slides consist of cast aluminum brackets and diameter 19mm round tube slats.
- Brackets supplied at 1m spacing.
- Sheet metal tray slide consists of solid slide with raised flutes.



Model	Description	Weight	Dimensions
TSLIDE	Tubular tray slide	0.54 kg/m	600 x 400 x 120H
SSLIDE	Solid tray slide	6 kg/m	1200 x 400 x 120H

Food Warming & Display Equipment

Hot Pass - Standard

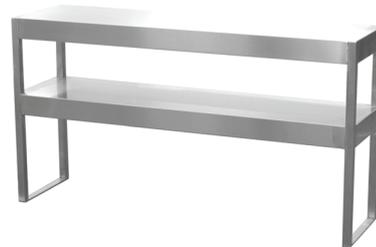
- Specify length and leg gap when ordering.
- Available up to 2400mm long.
- Passes are 300mm deep from 0.9mm thick with a 185mm gap from grade 430 Stainless steel.
- Legs from grade 304 Stainless steel 25mm square tubing with 300mm gap to bottom tier.
- Thermostatic temperature control 0 - 180°C.



Model	Description	Weight	Power	Dimensions
H1T1HL	Hot pass standard 1 tier, 1 hot, 300 leg per metre	6.5 kg/m	See Hot Pass rating on page C6	Specify length when ordering
H2T1HB	Hot pass standard 2 tier, 1 hot, no leg	12.9 kg/m		
H2T1HL	Hot pass standard 2 tier, 1 hot, 300 leg per metre	13.2 kg/m		
H2T2HL	Hot pass standard 2 tier, 2 hot, 300 leg per metre	16.3 kg/m		
H3T1HB	Hot pass standard 3 tier, 1 hot, no leg	17.1 kg/m		
H3T2HB	Hot pass standard 3 tier, 2 hot, no leg	18.3 kg/m		
H3T2HL	Hot pass standard 3 tier, 2 hot, 300 leg per metre	18.3 kg/m		
H3T3HL	Hot pass standard 3 tier, 3 hot, 300 leg per metre	19 kg/m		

Cold Pass - Standard

- Specify length and leg gap when ordering.
- Available up to 2400mm long.
- Passes are 300mm deep from 0.9mm thick with a 185mm gap from grade 430 Stainless steel.
- Legs from grade 304 Stainless steel 25mm square tubing with 300mm gap to bottom tier.



Model	Description	Weight	Dimensions
C1TL	Cold pass standard 1 tier, 300 leg - per metre	5.8 kg/m	Specify length when ordering
C2TB	Cold pass standard 2 tier, no leg - per metre	10.5 kg/m	
C2TL	Cold pass standard 2 tier, 300 leg - per metre	10.8 kg/m	
C3TB	Cold pass standard 3 tier, no leg - per metre	15.5 kg/m	
C3TL	Cold pass standard 3 tier, 300 leg - per metre	15.8 kg/m	

Hot Pass Rating

Lenght	1 Hot	2 Hot	3 Hot
600-1450	1000W	2000W	3000W
1500-1700	1500W	3000W	4500W
1750-2100	2000W	4000W	6000W (2 Leads) 3 phase
2150-2400	2500W	5000W (2 Leads)	7500W (2 Leads) 3 phase



Racks, Shelves, Stands & Trolleys

Racks

Dunnage Rack

-Square tubular construction from 25mm square tubing grade 304 Stainless steel.



Model	Description	Weight	Dimensions
DR900	Dunnage rack 900	10 kg	900 x 600 x 300H

Glass Rack - Solid Shelves

-Shelves constructed from grade 430 Stainless steel.
-End frames grade 304 Stainless steel square tube.



Model	Description	Weight	Dimensions
GR2T	Glass rack solid 2 tier under counter	12 kg	600 x 500 x 500H
GR6T	Glass rack solid 6 tier	47 kg	1100 x 500 x 1800H
GR7T	Glass rack solid 7 tier	60 kg	1100 x 500 x 1800H

Keg Rack

-Square tubular construction from 25mm square tubing grade 304 Stainless steel.



Model	Description	Weight	Dimensions
KR900	Keg rack 900	15 Kg	900 x 400 x 900H

Pot Rack

-Wall mounted racks from 25mm square tubing in grade 304 Stainless steel.
-Legs from 40mm square grade 304 Stainless Steel tubing.
-Freestanding rack from 25mm square tubing supported on diameter 45mm round tubing legs, all from grade 304 Stainless steel.



Model	Description	Weight	Dimensions
PRSS	Single wall mounted pot rack	45.5 kg/m	L x 400D
PRDS	Double wall mounted pot rack	11 kg/m	L x 400H x 400D
FS	Free standing 4 tier pot rack	35 kg/m	1200 x 600 x 1450H

Shelves

Bin Shelves

- 25mm Square tube.
- Construction from grade 304 with angled runners from 1.2mm grade 430 Stainless steel.
- Uses medium plastic hoyings bins, supplied with lids.



Model	Description	Weight	Dimensions
MBShef6	Single bin shelf for 6 medium plastic hoyings bins	18.9 kg	460 x 650 x 1750H
MBShef12	Double bin shelf for 12 medium plastic hoyings bins	37 kg	900 x 650 x 1750H
MBFish5	Single fish bin shelf for 5 large plastic hoyings bins	33.2 kg	560 x 820 x 2000H

Cold Room Shelves - Modular

- Galvanised shelves are from 1.2mm and angular uprights from 3mm galvanised steel.
- Stainless steel shelves are from 1.2mm grade 430 Stainless steel on uprights from 2mm all in brushed finish.



Model	Description	Weight	Dimensions
CRSMG900/380	Modular 4 tier cold room shelf galvanised	26.5 Kg	900 x 380 x 1800H
CRSMG1130/380	Modular 4 tier cold room shelf galvanised	29.4 Kg	1130 x 380 x 1800H
CRSMG900/500	Modular 4 tier cold room shelf galvanised	29.2 Kg	900 x 500 x 1800H
CRSMG1130/500	Modular 4 tier cold room shelf galvanised	33.0 Kg	1130 x 500 x 1800H
CRSMS900/380	Modular 4 tier cold room shelf Stainless steel	26.2 Kg	900 x 380 x 1800H
CRSMS1130/380	Modular 4 tier cold room shelf Stainless steel	30.5 Kg	1130 x 380 x 1800H
CRSMS900/500	Modular 4 tier cold room shelf Stainless steel	30.7 Kg	900 x 500 x 1800H
CRSMS1130/500	Modular 4 tier cold room shelf Stainless steel	34.7 Kg	1130 x 500 x 1800H

Shelves

Cold Room Shelves - Standard

- Galvanised shelves and uprights from 0.8mm galvanised steel with safety bends for strength.
- Stainless steel shelves and uprights from 0.9mm 430 Stainless steel in bright annealed finish.
- Shelves are assembled with M8 galvanised bolts, 2 per corner and can be adjusted in 100mm increments.
- Additional shelves available to make 5 or 6 Tier assemblies.



Model	Description	Weight	Dimensions
CRSG900/380	Standard 4 tier cold room shelf galvanised	18.8 Kg	900 x 380 x 1800H
CRSG1130/380	Standard 4 tier cold room shelf galvanised	21.7 Kg	1130 x 380 x 1800H
CRSG900/500	Standard 4 tier cold room shelf galvanised	21.5 Kg	900 x 500 x 1800H
CRSG1130/500	Standard 4 tier cold room shelf galvanised	25.3 Kg	1130 x 500 x 1800H
CRSS900/380	Standard 4 tier cold room shelf Stainless steel	15.8 Kg	900 x 380 x 1800H
CRSS1130/380	Standard 4 tier cold room shelf Stainless steel	20.8 Kg	1130 x 380 x 1800H
CRSS900/500	Standard 4 tier cold room shelf Stainless steel	20.3 Kg	900 x 500 x 1800H
CRSS1130/500	Standard 4 tier cold room shelf Stainless steel	24.2 Kg	1130 x 500x 1800H

Wall Mounted Shelves



Model	Description
WSSS	Wall mounted shelving 1 tier 320 wide
WSSS5	Wall mounted shelving 1 tier 500 wide

Optional Extras

Model	Description
CASTOR	All rackings can be mobile on 100mm rubber castors
	Custom sizes available on request

Stands

Stands



Model	Description	Weight	Dimensions
STNDTEC	Stainless steel stand for prenox oven with runners for trays	35 kg	900 x 700 x 900H
STNDPA9/2	Mild steel stand for pizza oven PA9/2	55 kg	1200 x 1100 x 980H
STNDSSPA9/2	Mild steel stand for pizza oven PA9/2 (with heated proving shelves)	65 kg	1200 x 1100 x 980H
STNDS/S	Stainless steel stand for hot rock oven with bin on	31 kg	700 x 650 x 1150H
STNDDough	Stainless steel dough mixer trolley	51 kg	820 x 440 x 100H
STNDGW	Stainless steel stand for glass washer	9.5 kg	620 x 620 x 450H

Trolleys

Glass Basket Trolley

- Grade 304 Stainless steel square tubular frame.
- Angled Runners from 1.2mm grade 430 Stainless steel to accommodate 7 baskets.
- Mobile on 100mm rubber castors.



Model	Description	Weight	Dimensions
GBTROL	Glass rack basket trolley	25 kg	560 x 560 x 1800H

GN/SK5 Trolley

- Construction from 25mm square tubing grade 304 Stainless steel.
- Channel Runners from 1.2mm 430 Stainless steel.
- Standard to take gastronorm (100mm deep) or steak & kidney (Sk5) trays.



Model	Description	Weight	Dimensions
GNTROLL	GN Trolley to take 15 GN 1/1 inserts	22 kg	390 x 550 x 1600
SK5TROLL	SK5 Trolley to take 15 SK5 trays	24.2 kg	430 x 550 x 1600



Refrigeration

Refrigeration

Standard Underbar Fridge

- HCFC free foam injected polyurethane insulation 40mm thick and 40mm on top.
- Self contained refrigeration with r134a refrigerant.
- Plain top or with splashback from 1.2mm grade 430 Stainless steel.
- Insulated Stainless steel doors with magnetic rubber gasket.
- Standard on 100mm rubber castors.
- Digital temperature control.
- Compressor overload alarm with red error light on digital control.
- Compressor protected by high pressure / low pressure (HP/LP) switch to prolong refrigeration lifespan.



Model	Description	Weight	Volume	Power	Cooling	Dimensions
UB12S	1.5 Door standard underbar	89 kg	350 L	1/4 HP	1440 BTU	1200 x 650 x 915H
UB18S	2.5 Door standard underbar	134 kg	540 L	1/4 HP	1440 BTU	1800 x 650 x 915H
UB24S	3.5 Door standard underbar	171kg	740 L	1/3 HP	1810 BTU	2400 x 650 x 915H
UB28S	4.5 Door standard underbar	212 kg	950 L	3/8 HP	2880 BTU	2800 x 650 x 915H

Glass Door Underbar Fridge

- HCFC free foam injected polyurethane insulation 40mm thick and 40mm on top.
- Self contained refrigeration with r134a refrigerant.
- Plain top or with splashback from 1.2mm grade 430 Stainless steel.
- Insulated Stainless steel doors with magnetic rubber gasket.
- Standard on 100mm rubber castors.
- Digital temperature control.
- Compressor overload alarm with red error light on digital control.
- Compressor protected by high pressure / low pressure (HP/LP) switch to prolong refrigeration lifespan.



Model	Description	Weight	Volume	Power	Cooling	Dimensions
UB12G	1.5 Glass door standard underbar	104 kg	350 L	1/4 HP	1440 BTU	1200 x 650 x 915H
UB18G	2.5 Glass door standard underbar	144 kg	540 L	1/3 HP	1810 BTU	1800 x 650 x 915H
UB24G	3.5 Glass door standard underbar	184 kg	740 L	3/8 HP	2220 BTU	2400 x 650 x 915H
UB28G	4.5 Glass door standard underbar	228 kg	950 L	1/2 HP	3620 BTU	2800 x 650 x 915H

Refrigeration

Remote Glass Door Underbar Fridge

- HCFC free foam injected polyurethane insulation 40mm thick and 40mm on top.
- Remote refrigeration for 10m run with r134a refrigerant.
- Plain top or with splashback from 1.2mm grade 430 Stainless steel.
- Double Glazed Aluminum doors with removable magnetic rubber gasket.
- Standard on legs or batons.
- 2 x Epoxy coated adjustable shelf per large door.



Model	Description	Weight	Volume	Power	Cooling	Dimensions
UB12R	2 Glass door remote underbar	94 kg	470 L	1/4 HP	1440 BTU	1200 x 650 x 915H
UB18R	3 Glass door remote underbar	141 kg	660 L	1/3 HP	1810 BTU	1800 x 650 x 915H
UB24R	4 Glass door remote underbar	180 kg	850 L	3/8 HP	2220 BTU	2400 x 650 x 915H
UB28R	5 Glass door remote underbar	223 kg	1070 L	1/2 HP	3620 BTU	2800 x 650 x 915H

Pizza Back Underbar Fridge

- HCFC free foam injected polyurethane insulation 40mm thick and 40mm on top.
- Self contained refrigeration with r134a refrigerant.
- Plain top or with splashback from 1.2mm grade 430 Stainless steel.
- Insulated Stainless steel doors with magnetic rubber gasket.
- Standard on 100mm rubber castors.
- Digital temperature control.
- Compressor overload alarm with red error light on digital control.
- Compressor protected by high pressure / low pressure (HP/LP) switch to prolong refrigeration lifespan.



Model	Description	Weight	Volume	Power	Cooling	Dimensions
UB12P	1.5 Door pizza back underbar	84 kg	350 L	1/4 HP	1440 BTU	1200 x 650 x 915H
UB18P	2.5 Door pizza back underbar	126 kg	540 L	1/3 HP	1810 BTU	1800 x 650 x 915H
UB24P	3.5 Door pizza back underbar	162 kg	740 L	3/8 HP	2220 BTU	2400 x 650 x 915H
UB28P	4.5 Door pizza back underbar	200 kg	950 L	1/2 HP	3620 BTU	2800 x 650 x 915H

Refrigeration

Polar Top Underbar Fridge

- Foam injected top from grade 304 Stainless steel.
- Self contained refrigeration with r134a refrigerant.
- Insulated Stainless steel doors with magnetic rubber gasket.
- Standard on 100mm rubber castors.
- 1 x Epoxy coated adjustable shelf per large door
- Digital temperature control.
- Compressor overload alarm with red error light on digital control.
- Compressor protected by high pressure / low pressure (HP/LP) switch to prolong refrigeration lifespan.



Model	Description	Weight	Volume	Power	Cooling	Dimensions
UB18PT	2 Door polar top underbar	140 kg	470 L	3/8 HP	2220 BTU	1800 x 650 x 915H
UB24PT	3 Door polar top underbar	187 kg	660 L	1/2 HP	2220 BTU	2400 x 650 x 915H

Gastronorm Underbar Fridge

- HCFC free foam injected polyurethane insulation 40mm thick and 40mm on top.
- Self contained refrigeration with r134a refrigerant.
- Plain top or with splashback from 1.2mm grade 430 Stainless steel.
- Insulated Stainless steel doors with magnetic rubber gasket and opening to take standard gastronorm inserts
- Standard on 100mm rubber castors.
- Digital temperature control.
- Compressor overload alarm with red error light on digital control.
- Compressor protected by high pressure / low pressure (HP/LP) switch to prolong refrigeration lifespan.



Model	Description	Weight	Volume	Power	Cooling	Dimensions
UB14GN	2.5 Door gastronorm underbar	104 kg	350 L	1/4 HP	1440 BTU	1400 x 650 x 915H
UB18GN	3.5 Door gastronorm underbar	144 kg	540 L	1/4 HP	1440 BTU	1800 x 650 x 915H
UB24GN	4.5 Door gastronorm underbar	185 kg	780 L	1/3 HP	1810 BTU	2400 x 650 x 915H

Refrigeration

Gastronorm Pizza Back Underbar Fridge

- HCFC free foam injected polyurethane insulation 40mm thick and 40mm on top.
- Self contained refrigeration with r134a refrigerant.
- Plain top or with splashback from 1.2mm grade 430 Stainless steel.
- Insulated Stainless steel doors with magnetic rubber gaskets and opening to take standard gastronorm inserts
- Standard on 100mm rubber castors.
- Digital temperature control.
- Compressor overload alarm with red error light on digital control.
- Compressor protected by high pressure / low pressure (HP/LP) switch to prolong refrigeration lifespan.



Model	Description	Weight	Volume	Power	Cooling	Dimensions
UB14GNP	2.5 Door pizza back gastronorm underbar	113 kg	350 L	1/4 HP	1440 BTU	1400 x 650 x 915H
UB18GNP	3.5 Door pizza back gastronorm underbar	156 kg	540 L	1/4 HP	1440 BTU	1800 x 650 x 915H
UB24GNP	4.5 Door pizza back gastronorm underbar	199 kg	780 L	1/3 HP	1810 BTU	2400 x 650 x 915H

Optional Extras

Model	Description
UBShelf	Fridge shelf
UBSlide	Sk5 / gastronorm Trayslide per door
UBBar18	Locking bar 1200/1400/1800
UBBar24	Locking bar 2400
UBBack12	Stainless steel back & louvre 1200
UBBack18	Stainless steel back & louvre 1800
UBBack24	Stainless steel back & louvre 2400
UBCut	Recessed cutting board 300mm deep
UBLock	Door locks
UBDwr2	Drawer set x 2 drawers
UBDwr3	Drawer set x 3 drawers
UBLight	Blue internal lights

Refrigeration

Swing Door Cooler

- Corrosion resistant materials used in cabinet construction.
- Polyurethane pressure injected foam for maximum insulation efficiency.
- Durable exterior and interior in 'Chromadeck' or Stainless Steel finish.
- Rigid 'self-closing doors fitted with 'Armour Glass' for safety.
- Cooling evenly distributed throughout unit for maximum efficiency.
- Lighting for maximum sales impact.
- Push-on door seals can be replaced without tools.
- Ozone friendly refrigerant.
- All heavy gauge plastic/epoxy shelves are fully adjustable.



Litres (nett)	496
Number of shelves	4
Number of 340ml cans	512
Temperature Range	3 to 7 °C
Dimensions (mm) (WxDxH)	635 x 750 x 1995
Refrigerant	R134a

Double Sliding Door Cooler

- Corrosion resistant materials used in cabinet construction.
- Polyurethane pressure injected foam for maximum insulation efficiency.
- Durable exterior and interior in 'Chromadeck' or Stainless Steel finish.
- Rigid 'self-closing doors fitted with 'Armour Glass' for safety.
- Cooling evenly distributed throughout unit for maximum efficiency.
- Lighting for maximum sales impact.
- Push-on door seals can be replaced without tools.
- Ozone friendly refrigerant.
- All heavy gauge plastic/epoxy shelves are fully adjustable.



Model Number	890	1140	1360
Litres (nett)	576	756	914
Number of shelves	8	8	8
Number of 340ml cans	560	752	848
Temperature Range	3 to 7 °C	3 to 7 °C	3 to 7 °C
Dimensions (mm) (WxDxH)	890 x 750 x 1995	1140 x 750 x 1995	1360 x 750 x 1995
Refrigerant	R134a	R134a	R134a

Refrigeration

Wall Chiller

- Solid patch ends.
- Stainless Steel exterior.
- Mirrors on the inside.
- Black interior.
- Requires two separate plug points, shelves are all same size.
- Not recommended for ambient temperature exceeding 26 °C
- Compressor side requires CURVE ONE 25 amp circuit breaker.
- Evaporation side requires a 15amp circuit breaker.
- Dimensions: (mm) (WxDxH).
1300 x 890 x 1960

Options

- Many different options available, including:
- Different colour shelves.
- Different colour exterior.
- Different colour kick plate/grill.
- Different colour header canopy and load bin.
- Different colour patch end with mirrors on the inside.

-Please contact sales for further information.



Deli Case

- Flat deck.
- No trays.
- Refrigerated under storage with doors.
- Perspex slides on back.
- Ventilated.
- Supplied with on glass shelf on the curve glass range.



MODEL	CGD130	CGD200	CGD250
Dimensions (mm)(WxDxH)	1316 x 1160 x 1260	2035 x 1160 x 1260	2516 x 1160 x 1260

Refrigeration

Upright Freezer

- Single Glass Door.
- Double Glass Door.

-The NF4000GSL is two NF2000 cabinets joined together with one kick plate and one header panel.



Model Number	NF2000GSL	NF4000GSL
Litres (nett)	386	772
Number of doors	1	2
Number of shelves (per door)	5	5
Temperature Range	-18 to -25 °C	-18 to -25 °C
Dimensions (mm) (WxDxH)	600 x 600 x 1990	1250 x 600 x 1990
Weight (kg)	139	278
Refrigerant	R404a	R404a

Refrigeration

Back Bar Undercounter Bottle Chillers

- Pressure injected foam insulation.
- Self closing doors.
- Fan assisted cooling.
- Solid construction.
- Automatic defrost with self-evaporating drip tray.
- Digital temperature display.
- Double-glazed glass door.
- Fully adjustable shelves every 11mm.
- Interior illumination.
- Optional LED lights.
- Optional 865mm and 900mm heights.
- Optional heated triple-glazed doors.



MODEL	C1-840 single door	C2S-840 double door	C3S-840 triple door
Nett Total/Litres	98	175	266
Energy Consumption Kwh/24h	1.3	1.8	2.3
Temperature Range	0-10°C	0-10°C	0-10°C
Temp. Control	Electronic	Electronic	Electronic
Shelves	2	4	6
Refrigerant	R134a or R600a	R134a or R600a	R134a or R600a
Dimensions (mm)(HxWxD)	840 x 555 x 520	840 x 865 x 520	840 x 1350 x 520
Weight	44.2 kg	59.5 kg	82.8 kg

Refrigeration

HDA Stainless Steel Back Bar Undercounter Freezer

- Self closing door.
- 304 series Stainless steel cabinet.
- Electronic control with temperature display.
- Pressure injected foam insulation.
- Integral lock.
- Self evaporating drip tray.
- Strong industrial shelving.
- Fully adjustable shelves.



MODEL	HDA-SS2
Dimensions (mm) (HxWxD)	820 x 595 x 595
Temperature Range	-16 to -24°C
Refrigerant	R134a

Refrigeration

Polar Wells & Salad Valleys

- Foam injected top from grade 304 Stainless steel.
- Standard well is 100mm deep.
- On ordering indicate if a drain from the well is required.
- Self contained refrigeration unit with r134a refrigerant.
- Freestanding on mild steel stand or drop-in (to be specified).
- Refrigeration must be ventilated.
- All polar wells are supplied fully refrigerated to ensure that they are in working order.



Model	Description	Power	Dimensions
SV2T1600	2 Tier salad valley 1600	3/8 HP	1600 x 650 or per spec
SV2T2000	2 Tier salad valley 2000	3/8 HP	2000 x 650 or per spec
SV2T2500	2 Tier salad valley 2500	3/8 HP	2500 x 650 or per spec
SV3T1600	3 Tier salad valley 1600	3/8 HP	1600 x 800 or per spec
SV3T2000	3 Tier salad valley 2000	3/8 HP	2000 x 800 or per spec
PW1200	Polar well 1200	1/3 HP	1200 x 650 or per spec
PW1600	Polar well 1600	3/8 HP	1600 x 650 or per spec
PW2200	Polar well 2200	3/8 HP	2200 x 650 or per spec

Optional Extras

- Curved or flat Sneeze Guards.
- Stainless steel cladding and louvre for stand.

Refrigeration

Ice Machine Bins

- Double skinned construction from grade 430 Stainless steel.
- Plastic inner drum and 430 stainless steel outer
- HCFC freefoam, injected polyurethane insulation 40mm thick



Model	Description	Weight	Dimensions
B220	Stainless steel ice bin with top lid 220 litre	57 kg	780 x 750 x 1130H
B320	Stainless steel ice bin with top lid 320 litre	100 kg	1200 x 750 x 1130H
B500	Stainless steel ice bin with snout lid 500 litre	117 kg	1300 x 900 x 1500H



Sinks

Sinks

Single Bowl Pot Sink

- Integrally welded grade 304 Stainless steel bowls with 40mm waste outlet hole.
- Sink tops standard from 1.2mm grade 430 Stainless steel with 150mm high splashback to rear and 20mm deep drip fillet all round.
- Legs from 40mm square grade 304 Stainless Steel tubing.
- On sinks longer than 900mm please specify LHS, RHS or centre bowl.
- Bowl 600 x 500 x 300mm deep.



Model	Description	Weight	Dimensions
PSD900	Stainless steel double bowl pot sink 900	22 kg	900 x 650 x 915 H
PSD1600	Stainless steel double bowl pot sink 1600	37.5 kg	1600 x 650 x 915H
PSD1800	Stainless steel double bowl pot sink 1800	39.5 kg	1800 x 650 x 915H

Double Bowl Pot Sink

- Integrally welded grade 304 Stainless steel bowls with 40mm waste outlet hole.
- Sink tops standard from 1.2mm grade 430 Stainless steel with 150mm high splashback to rear and 20mm deep drip fillet all round.
- Legs from 40mm square grade 304 Stainless Steel tubing.
- On sinks longer than 1600mm please specify LHS, RHS or centre bowl.
- Bowl 600 x 500 x 300mm deep.



Model	Description	Weight	Dimensions
PSD1600	Stainless steel double bowl pot sink 1600	36.5 kg	1600 x 650 x 915 H
PSD1800	Stainless steel double bowl pot sink 1800	38 kg	1800 x 650 x 915H
PSD2250	Stainless steel double bowl pot sink 2250	47.5 kg	2250 x 650 x 915H

Sinks

Single Bowl Preparation Sink

- Integrally welded grade 304 Stainless steel bowls with 40mm waste outlet hole.
- Sink tops standard from 1.2mm grade 430 Stainless steel with 150mm high splashback to rear and 20mm deep drip fillet all round.
- Legs from 40mm square grade 304 Stainless Steel tubing.
- On sinks longer than 700mm please specify LHS, RHS or centre bowl.
- Bowl 500 x 500 x 250mm deep.



Model	Description	Weight	Dimensions
SBS07	Stainless steel single bowl preparation sink 700	18.6 kg	700 x 650 x 915H
SBS09	Stainless steel single bowl preparation sink 900	21.5 kg	900 x 650 x 915H
SBS12	Stainless steel single bowl preparation sink 1200	25.5 kg	1200 x 650 x 915H
SBS16	Stainless steel single bowl preparation sink 1600	37 kg	1600 x 650 x 915H
SBS18	Stainless steel single bowl preparation sink 1800	39 kg	1800 x 650 x 915H

Double Bowl Preparation Sink

- Integrally welded grade 304 Stainless steel bowls with 40mm waste outlet hole.
- Sink tops standard from 1.2mm grade 430 Stainless steel with 150mm high splashback to rear and 20mm deep drip fillet all round.
- Legs from 40mm square grade 304 Stainless Steel tubing.
- On sinks longer than 1200mm please specify LHS, RHS or centre bowl.



Model	Description	Weight	Dimensions
DBS12	Stainless steel double bowl preparation sink 1200	25 kg	1200 x 650 x 915H
DBS16	Stainless steel double bowl preparation sink 1600	34.5 kg	1600 x 650 x 915H
DBS18	Stainless steel double bowl preparation sink 1800	37 kg	1800 x 650 x 915H
DBS22	Stainless steel double bowl preparation sink 2250	38.5 kg	2250 x 650 x 915H

Sinks

Double Bowl Vegetable Preparation Sink

- Integrally welded grade 304 Stainless steel bowls with 40mm waste outlet hole.
- Sink tops standard from 1.2mm grade 430 Stainless steel with 150mm high splashback to rear and 20mm deep drip fillet all round.
- Backing from 1.2mm galvanised steel with bitumastic compound between top and backing to provide sound deadening.
- Legs from 40mm square grade 304 Stainless Steel tubing.
- Large Bowl 600 x 500 x 300mm deep.
- Small Bowl 500 x 500 x 250mm deep.



Model	Description	Weight	Dimensions
VPSL1800	Double bowl vegetable preparation sink with small bowl LHS	65 kg	1800 x 650 x 915H
VPSR1800	Double bowl vegetable preparation sink with small bowl RHS	65 kg	1800 x 650 x 915H

Optional Extras

- Heavy gauge galvanised or Stainless steel shelf.
- Galvanised tubular or Stainless steel shelf.
- Chip cutter bridge.
- Customised sinks available on request.

Model	Description	Dimensions
TASB	Sink side splash back welded on	
TASH	Sink scrape hole welded in	
Bowl 600	Sink extra bowl	600 x 500 x 300D
Bowl 500	Sink extra bowl	500 x 500 x 300D



Tables

Tables

Stainless Steel Table

- 0.9mm 430 grade Stainless steel top.
- Legs from 40mm square grade 304 Stainless Steel tubing with adjustable feet.
- Heavy duty galvanised steel backing.
- Plain top or with 100mm splashback (to be specified).
- Top assembly without visible welding to give superior finish.



Model	Description	Weight	Dimensions
TA600	Table 600 with SB 150	25 kg	600 x 650 x 915H
TA800	Table 800 with SB 150	32 kg	800 x 650 x 915H
TA1000	Table 1000 with SB 150	38 kg	1000 x 650 x 915H
TA1200	Table 1200 with SB 150	45 kg	1200 x 650 x 915H
TA1400	Table 1400 with SB 150	48 kg	1400 x 650 x 915H
TA1600	Table 1600 with SB 150	51 kg	1600 x 650 x 915H
TA1800	Table 1800 with SB 150	60 kg	1800 x 650 x 915H

Table Undershelf

- Stainless steel undershelf from 1.2mm grade 430 with bright annealed finish.
- Galvanised under shelves from 1.2mm steel.
- All shelves longer than 1500mm are strengthened with a stiffener.

Model	Description	Weight	Dimensions
SS600	Stainless steel undershelf for table 600	3.5 kg	600 x 500
SS800	Stainless steel undershelf for table 800	4.3 kg	800 x 500
SS1000	Stainless steel undershelf for table 1000	5.2 kg	1000 x 500
SS1200	Stainless steel undershelf for table 1200	6 kg	1200 x 500
SS1400	Stainless steel undershelf for table 1400	6 kg	1400 x 500
SS1600	Stainless steel undershelf for table 1600	10.5 kg	1600 x 500
SS1800	Stainless steel undershelf for table 1800	12.5 kg	1800 x 500
GS600	Galvanised undershelf for table 600	2.96 kg	600 x 500
GS800	Galvanised undershelf for table 800	4.3 kg	800 x 500
GS1000	Galvanised undershelf for table 1000	5.5 kg	1000 x 500
GS1200	Galvanised undershelf for table 1200	6 kg	1200 x 500
GS1400	Galvanised undershelf for table 1400	6kg	1400 x 500
GS1600	Galvanised undershelf for table 1600	12.2 kg	1600 x 500
GS1800	Galvanised undershelf for table 1800	13.66 kg	1800 x 500

Tables

Optional Extras

Model	Description
TASB	Side splash added
TASH	Scrape hole welded in (Top must be changed to 1.2mm -Code TA1/2)
TA1/2	Table top from 1.2mm grade 430 Stainless steel
TAHole	Cut-out for MB5 bowl, Ice Well, inserts, etc.
TAHoy	Hoyings table frame with telescopic runners and 3 bins
TAEnd	Angled end
Castor	Castors fitted
SSSlat	Stainless steel slatted shelf per metre
TADWR	Chefs drawer fitted

Tables

Cocktail Table

- Complete Stainless steel construction from grade 430 Stainless steel.
- Legs from 40mm square grade 304 Stainless Steel tubing.
- Speed rail and ice wells fitted.
- Custom built to customer specifications.



Model	Description
JISTATION	Special table as per spec

Ice Wells & Speed Rails

- Insulated tank from grade 304 Stainless steel clad in galvanised steel with 1/2 ball valve drain.
- Drop-in profile.
- Speed Rail from grade 430 Stainless steel.
- Can be combined to form double speed rail.



Model	Description	Weight	Cut-out	Dimensions
IW350	Stainless steel ice well 350	11 kg	335 x 335	350 x 350 x 350D
IW450	Stainless steel ice well 450	13 kg	435 x 435	450 x 450 x 350D
SR	Stainless steel speedrail - per metre	5.5 kg/m		L x 110 x 250H

Hoyings Table

- Standard table fitted with welded on hoyings frame.
- Standard with 3 x removable grade 430 Stainless steel bins on telescopic runners.
- Legs from 40mm square grade 304 Stainless Steel tubing.
- Deluxe version available with bullnose profile to line up with deluxe equipment.



Model	Description	Weight	Dimensions
HT600	Hoyings table 600	49 kg	600 x 650 x 915H

Tables

Dirties Tables

- Top from 1.2mm grade 430 Stainless steel with galvanised backing.
- Welded legs from 40mm square grade 304 Stainless Steel tubing.
- Top has a 50mm wide x 25mm high boxed edge to guide standard dish washing baskets.
- Flow to adjoining equipment as per customer specification.
- Optional double dirties with second tier 550mm above table top.



Model	Description	Weight	Dimensions
SDT1100	Single dirties table 1100 to take 2 baskets	31 kg	1100 x 650 x 915H
SDT1600	Single dirties table 1600 to take 3 baskets	47 kg	1600 x 650 x 915H
SDT2000	Single dirties table 2000 to take 4 baskets	56.9 kg	2000 x 650 x 915H
DDT1100	Double dirties table 1100 to take 4 baskets	55.8 kg	1100 x 650 x 1560H
DDT1600	Double dirties table 1600 to take 6 baskets	84.6 kg	1600 x 650 x 1560H
DDT2000	Double dirties table 2000 to take 8 baskets	102.4 kg	2000 x 650 x 1560H

Optional Extras

Model	Description	Dimensions
TASH	Dirties tables scrape hole welded in	160 ø
DIBS11	Angled basket shelves 1100	1100 x 650
DBS16	Angled basket shelves 1600	1600 x 650
DBS21	Angled basket shelves 2000	2000 x 650
DMS11	Mushroom shelf angled to both long sides 1100	
DMS16	Mushroom shelf angled to both long sides 1600	
DMS21	Mushroom shelf angled to both long sides 2000	
DBR	Basket rack under to accommodate 3 standard dish washing baskets	
WDUB	Welded in bowl for waste disposal unit	

Tables

Pre Wash Inlet Table

- Top from 1.2mm grade 430 Stainless steel with galvanised backing.
- Legs from 40mm square grade 304 Stainless Steel tubing.
- Press formed welded in bowl from grade 304 Stainless steel measuring 450 x 450 x 250 deep.
- Made standard to hook onto hood type dishwasher and bolt on dirties table.
- Top has a 50mm wide x 40mm high boxed edge to guide standard dishwashing baskets.
- To accommodate stainless steel pre-rinse shower with flexible hose complete with high splash guard to protect walls



Model	Description	Weight	Dimensions
IT900	Inlet table 900	11 kg	900 x 650 x 915H
IT1100	Inlet table 1100	12.5 kg	1100 x 650 x 915H
IT1600	Inlet table 1600	18.75 kg	1600 x 650 x 915H

Outlet Table

- Top from 1.2mm grade 430 Stainless steel with galvanised backing.
- Standard to hook onto hood type dishwasher with 1 set of legs from 40mm grade 430 Stainless steel square tubing.
- Top has a 50mm wide x 40mm high boxed edge to guide standard dishwashing baskets.
- Curved roller outlet table for 90° corner available.



Model	Description	Weight	Dimensions
OT1100	Outlet table 1100 to take 2 baskets	16.5 kg	1100 x 650 x 700H
OT1600	Outlet table 1600 to take 3 baskets	32.2 kg	1600 x 650 x 915H
OT2100	Outlet table 2100 to take 4 baskets	41 kg	2100 x 650 x 915H
OTCurve	Outlet table 90 degree roller	71 kg	1100 x 1100 x 915H

Optional Extras

Model	Description	Dimensions
ITL	Inlet table extra set of legs if not bolted to dirties	
ITB	Inlet table extra welded in bowl to create double inlet	450 x 450 x 230H
OTL	Outlet table extra set of legs to make freestanding	
DBR	Dishwasher basket rack to take 3 baskets	550 x 550 x 800H



Wall Cladding, Grease Traps & Pizza Shovels

Wall Cladding, Grease Traps & Pizza Shovels

Wall Cladding

- All Stainless steel grade 430 wall cladding.
- Installed by experienced technicians.

Model	Description
CLADDING	Wall cladding up to 2.5 metre high - per metre
CLADDING	Wall capping with 50 turndown - per metre
CP1	Corner pieces 2 metre high with 50 turndown

Grease Trap

- Manufactured from grade 304 Stainless steel.
- Constructed according to City of Cape Town city engineers department drawing S3/729.
- Comes with Strainer and lid.



Model	Description	Weight	Dimensions
GTS	Stainless steel grease trap	14.2 kg	450 x 450 x 450H
GTSBASKET	Stainless steel grease trap basket only	2.5 kg	390 x 440 x 200H

Pizza Shovels

- All Stainless steel grade 304 construction.
- Handles are diameter 19mm grade 304 Stainless steel.



Model	Description	Weight	Dimensions
PPS	Stainless steel solid pizza shovel small	0.75 kg	200 x 200 x 1500H
PSM	Stainless steel solid pizza shovel medium	1.05 kg	260 x 260 x 1500H
PSL	Stainless steel solid pizza shovel large	1.5 kg	310 x 310 x 1500H
PSG	Stainless steel solid pizza shovel giant	2.4 kg	400 x 400 x 1500H
PSGP	Stainless steel perforated shovel giant	2.5 kg	450 x 450 x 1500H



Industrial Bulk Catering Equipment

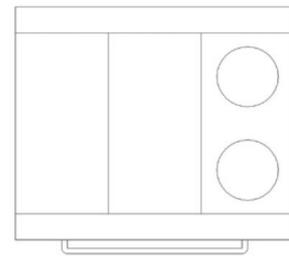
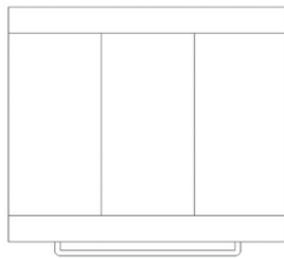
Industrial Bulk Catering Equipment

Solid Top - Electrical

- Stainless steel exterior finish.
- Oven size: 610 x 700 x 340mm.
- 145 litre capacity oven with 2 grid shelves.
- 3 position runners.
- Oven with drop down door.
- Oven thermostatically controlled (50 to 300°C).
- Various tops available.

Options

- Range Mount for Salamander.
- High splash back with double shelf.
- Provision for joining two or more Ranges as a suite.



MODEL	Model R-E3 – 3 Solid Plate Electrical Range with Oven	Model R-E/GT – Griddle Top Electrical Range with Oven	Model R-E 2 / 2 – 2 Solid Top Plate – 2 Solid Round Top Electrical Range with Oven
Each Plate size	330 x 640mm	990 x 640mm	330 x 640mm
Each Plate Electrical load	4 kW	10 kW	4 kW
Oven Electrical load	6 kW	6 kW	6 kW
Total Electrical load	18 kW – 400 Volt 3 Phase	16 kW – 400 Volt 3 Phase	18 kW – 400 Volt 3 Phase
Dimensions (mm)(LxWxH)	1000 x 850 x 1110	1000 x 850 x 1110	1000 x 850 x 1110

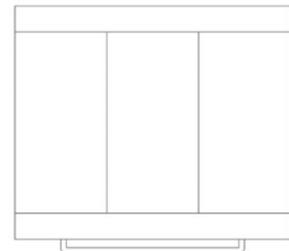
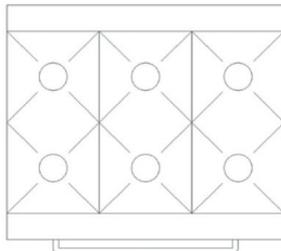
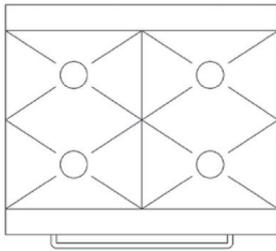
Industrial Bulk Catering Equipment

Solid Top - Gas

- Stainless steel exterior finish.
- Oven size: 610 x 700 x 340mm.
- 145 litre capacity oven with 2 grid shelves.
- 3 position runners.
- Oven burner with pilot flame and flame failure safety device.
- Oven with drop down door.
- Oven thermostatically controlled (50 to 300°C).
- Various tops available.

Options

- Range Mount for Salamander.
- High splash back with double shelf.
- Provision for joining two or more Ranges as a suite.



MODEL	Model R-G4 – 4 Open Burner Gas Range with Oven	Model R-G6 – 6 Open Burner Gas Range with Oven	Model R-G / GT – Griddle Top Gas Range with Oven	Model R-G3 – 3 Solid Plate Gas Range with Oven
Burner Rating	20 851 Btu /hr each	23 000 Btu / hr each	3 Top Burners Rated at 28 000 Btu / hr each	3 Top Burners Rated at 28 000 Btu / hr each
Oven Rating:	28 000 Btu / hr	28 000 Btu / hr	28 000 Btu / hr	28 000 Btu / hr
Total Gas rating	112 000 Btu / hr	168 000 Btu / hr	114 000 Btu / hr	114 000 Btu / hr
Dimensions (mm)(LxWxH)	1000 x 850 x 1110	1000 x 850 x 1110	1000 x 850 x 1110	1000 x 850 x 1110

Industrial Bulk Catering Equipment

Industrial 30kg Potato Peeler

- Capacity of 30kg per dry load, 2-3 minutes per cycle.
- Free standing Potato Peeler with timer, external Peel trap waste basket, a removable hopper and loose lid.
- Unit has an oil lubricated gearbox and the torque is directly coupled to the motor.

- Water connection:
NB15 with ½" B.S.P. ballvalve for control of water flow.
- Waste outlet: 3" B.S.P.
1.5kW, 220V Motor with 2 capacitors.



80 Litre Twin Tilting Frypan

- Space saving, no side pedestals.
- Stainless steel type 304 side 8mm Stainless steel type 3CR12 base mounted on a cabinet consisting of a Stainless steel square tubing framework which is clad with panels of type 430 Stainless steel.

- Power Supply:
380 V, 3 Phase, 50Hz
- Connected load:
23kW (3x4kW) x 2
- Overall dimensions (LxWxH) (mm):
1790 x 750 x 950



Industrial Bulk Catering Equipment

Industrial Phutu Pot

-Steam Jacketed, Static, Electric.

-Power Requirement:
3 x 380 VAC, 50Hz.

-Power Rating:
Max 24kW (37A).

-Approx Dimensions (LxWxH)
(mm): 1500 x 1300 x 1200.



250 Litre Twin Cooker/Mixer

-Mixer with counter-rotating mixer, steam Jacketed, water-hydraulic tilting, electric.

-Power Requirement:
3 x 380 VAC, 50Hz.

-Power Rating:
Max 51kW (78A).

-Approx Dimensions (LxWxH) (mm):
2500 x 1250 x 2200.



Industrial Bulk Catering Equipment

50 Litre Pulsar Tablemount

-Electric with mixer hand lever tilting.

-Power Requirement:
3 x 380 VAC, 50Hz.

-Capacity - 56 litre

-Approx Dimensions (LxWxH) (mm):
1500 x 1300 x 1200.



Industrial Bulk Catering Equipment

40/80 Litre Tilting Pan

- Close grained, non-porous Cast iron pan with integral pouring lip.
- Smooth tilting action throughout.
- Pedestal clad in Stainless steel.
- Self raising Stainless steel lid with insulated handle.
- Tilting mechanism consists of a screwed spindle and bush.
- Self locking upon release of the hand wheel.
- Underside of casting scrolled to accept spiral elements.
- Covering 90% of pan to ensure even heat distribution.
- Thermostatically controlled.
- L.P. Gas heated by means of ribbon burners.
- Thermostatically controlled with flame failure safety device.
- Piezo ignition.

Options

- Gas or electric



MODEL	Model 653 – 40 Litre (Electric)	Model 650 – 80 Litre (Electric)	Model 654 – 40 Litre (Gas)	Model 651 – 80 Litre (Gas)
Voltage	400 Volt 3 Phase	400 Volt 3 Phase		
Electric load	7.5 kW	15 kW		
Gas rating			34 000 Btu	68 000 Btu
Dimensions (mm)(LxWxH)	970 x 900 x 914	1360 x 900 x 914	970 x 900 x 914	1360 x 900 x 914
Weight	180 kg	260 kg	180 kg	260 kg

Industrial Bulk Catering Equipment

Oil Jacketed Cooking Pots/ Boiling Pans

- Inner Pan – 1,6mm Type 304 Stainless steel with integral rim.
- Oil Jacket – 2mm Mild steel complete with filler tube, breather pipe and drain cock.
- Outer Casing – 0,9mm Stainless steel with 38mm thick insulation.
- Lid – 0,9mm Type 304 Stainless steel, balanced lid with heat insulated handle.
- Draw Off – 32mm nominal bore outlet controlled by valve with heat insulated handle.
- Sheathed immersion elements in oil jacket pocket.
- Safety over-riding thermostat.

Options

- Gas or electric.
- 136 or 225 litre.



MODEL	Model 328 (Electric)	Model 329 (Electric)	Model 330 (Gas)	Model 331 (Gas)
Pan Capacity	136 litres	225 litres	225 litres	136 litres
Oil Jacket Capacity	50 litres	50 litres	50 litres	50 litres
Voltage	400 Volt 3 Phase	400 Volt 3 Phase		
Electric load	12 kW	18 kW		
Gas rating			90 000 Btu	90 000 Btu
Dimensions (mm)	Ø890 x 960	Ø890 x 1100	Ø890 x 1100	Ø890 x 960
Weight	120 kg	145 kg	172 kg	140 kg

Industrial Bulk Catering Equipment

Bread Slicers

- Industrial bread slicers.



KB



KD

MODEL	KB	KD
Motor Output	0.55kW	0.75kW
Motor Type	Three Phase	Three Phase
Slicing Action	Automatic	Automatic
Blade Frame Width	350mm	660mm
Blade Frame Height	240mm	240mm
Overall Width	490mm	810mm
Overall Depth	1300mm	1300mm
Overall Height	1840mm	1840mm
Nett Weight	140kg	192kg
Slice Thickness	8mm - 16mm	8mm - 16mm
Castor Wheels	No	No
Adjustable Finger Tray	Yes	Yes
Safety Cover	No	No
User Type	Light Industrial Bakery	Industrial Bakery