

lincat

# Catering Equipment Product Range & Price List

(Export)

1st January 2017








# Quality You Can Depend On

**Lincat is one of the world's leading manufacturers of commercial catering equipment. Established in 1971, our products have gone from strength to strength. And so too has our reputation. Today, the Lincat brand is synonymous with outstanding product reliability; sturdy, durable construction; and first-class technical support. In short, Lincat stands for quality.**

We operate a state-of-the-art manufacturing facility complete with advanced computer-aided design systems and the latest plant, including precision punch presses, laser cutting machines and robotic welding stations. The return on continued investment in our capacity and production technology is a large and growing product line, designed and built to consistently exacting standards.

Over the years we have achieved sustained growth by listening and responding to the needs of our customers. This ethos combined with the commitment of a large and dedicated new product development team ensures that Lincat catering equipment will always offer you exceptional quality and value.

UK MANUFACTURED



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**PRODUCT CODES**
**/N** = natural gas **/P** = propane gas **Btu/hr** = kW x 3412 Gas Electric

A Accessories and Options S Spare Parts

Throughout this price list, for products marked '*', please refer to page 53 for electricity supply requirements.
All other electric products are supplied for operation on a 230/240v, 13amp supply.
All prices are ex works in pounds sterling and exclusive of VAT; export packaging is included.

**Key**

H = Height (mm)
W = Width (mm)
D = Depth (mm)
WT = Packed Weight in kg

# Opus 800

## a natural evolution

**The Opus 800 series is an extensive range of heavy duty prime cooking equipment designed, developed and manufactured by Lincat. Built on the success of our Opus 700 series, Opus 800 is larger, heavier, more durable and more powerful too.**

Opus 800 products can be configured in a greater number of ways to meet the needs of the busiest commercial kitchen. With a stylish new look, the Opus 800 series is designed and engineered to deliver enhanced performance, energy efficiency and serviceability.



### Increased capacity

With a depth of 800mm, Opus 800 series equipment provides chefs with a larger cooking area and increased capacity, catering for the busiest of kitchens.



### Safe and easy to use

Opus 800 equipment is designed with safety in mind. All Opus 800 series fryers offer oil drainage through the body of the fryer. And optional gravity or pumped oil filtration delivers extended oil life and consistent food quality.



### Eco-friendly

Reducing carbon emissions and increasing sustainability is vital in modern kitchens. The Opus 800 series incorporates advanced technology for outstanding energy efficiency.



### Strong and durable

Built to last, Opus 800 series oven ranges are constructed on a strong and robust steel chassis and feature heavy duty cast iron pan supports. All key components such as hob burners and electric fryer elements are of the highest quality to deliver reliable performance.






**Most Opus 800 products are SUPPLIED WITH CASTORS AS STANDARD**

Please contact us if you require products to be supplied with legs

## Quick and easy to service

No need to pull units out of the line for maintenance. Individual items of equipment provide service access through the front or the top wherever possible. Servicing is quicker and easier and disruption is kept to a minimum.



## Easy to clean

Castors are fitted as standard, so pulling units out for deeper cleaning is effortless. Permanent laser etched markings on fascias and control knobs eliminate dirt traps and so aid the highest levels of hygiene.




## More heat

Powerful 7.5kW open burners give chefs more heat to work with. Dual concentric rings provide focused heat distribution, from a low simmer to a high heat, whatever the pan size.













# Opus 800
a natural evolution



**All gas power ratings are nominal values.**

## Gas Oven Ranges

### Gas open top hob
- 7.5kW dual concentric burners for focused heat distribution from a fast boil to a low simmer
- Individual heavy-duty single cast iron supports, built to withstand the rigours of the busiest kitchen
- Flame failure protection
- Low flue to allow use of the complete hob top
- Drip tray

### Oven
- 6.8kW (OG8001) and 9.5kW (OG8002) ovens
- Precise thermostatic control from 120°C to 280°C
- Large capacity oven, 2 x GN1/1 (OG8001) and 4 x GN1/1 (OG8002)
- 2 shelves and 4 shelf positions maximise oven space
- Removable oven base for easy cleaning
- Double insulated doors, side and back panels for safe operation, efficiency and economy

### Inclusive Accessories
- 2 chrome plated shelves







**4 burner gas range**

| MODEL | PRICE | H | W | D | POWER | WT |
|---|---|---|---|---|---|---|
| OG8001/N | £2699 | 910 | 600 | 800 | 36.8kW | 121 |
| OG8001/P | £2699 | 910 | 600 | 800 | 33.6kW | 121 |
| OG8001/N/RHD | £2834 | 910 | 600 | 800 | 36.8kW | 121 |
| OG8001/P/RHD | £2834 | 910 | 600 | 800 | 33.6kW | 121 |
| Internal usable dimensions | | 405 | 480 | 525 | | |

**/RHD - right hinged door**

| MODEL | PRICE | DESCRIPTION |
|---|---|---|
| A OA8901 | £273 | Splashback/shelf |

**6 burner gas range**

| MODEL | PRICE | H | W | D | POWER | WT |
|---|---|---|---|---|---|---|
| OG8002/N | £2707 | 910 | 900 | 800 | 54.5kW | 178 |
| OG8002/P | £2707 | 910 | 900 | 800 | 49.2kW | 178 |
| Internal usable dimensions | | 405 | 710 | 525 | | |

| MODEL | PRICE | DESCRIPTION |
|---|---|---|
| A OA8902 | £329 | Splashback/shelf |

**6 burner gas range with drop down door**

| MODEL | PRICE | H | W | D | POWER | WT |
|---|---|---|---|---|---|---|
| OG8002/N/DD | £2860 | 910 | 900 | 800 | 54.5kW | 178 |
| OG8002/P/DD | £2860 | 910 | 900 | 800 | 49.2kW | 178 |
| Internal usable dimensions | | 405 | 710 | 525 | | |

| MODEL | PRICE | DESCRIPTION |
|---|---|---|
| A OA8902 | £329 | Splashback/shelf |

## Dual Fuel Oven Ranges

### Gas open top hob
- 7.5kW dual concentric burners for focused heat distribution from a fast boil to a low simmer
- Individual heavy-duty single cast iron supports, built to withstand the rigours of the busiest kitchen
- Flame failure protection
- Low flue to allow use of the complete hob top
- Drip tray

### Oven
- 4kW (OD8006) and 6kW (OD8007) ovens
- Precise thermostatic control from 130°C to 265°C
- Twin fan assisted oven for uniform heat and consistent cooking results (OD8006 single fan only)
- Large capacity oven, 3 x GN1/1 (OD8006) and 6 x GN1/1 (OD8007)
- 3 shelves and 5 shelf positions maximize oven space
- Removable oven base for easy cleaning
- Double insulated doors, side and back panels for safe operation, efficiency and economy

### Inclusive Accessories
- 3 chrome plated shelves



**Key**

H = Height (mm)
W = Width (mm)
D = Depth (mm)
WT = Packed Weight in kg



**4 burner dual fuel range**

| MODEL | PRICE | H | W | D | POWER | OVEN POWER | WT |
|---|---|---|---|---|---|---|---|
| *OD8006/N | £3388 | 910 | 600 | 800 | 30kW | 4kW | 131 |
| *OD8006/P | £3388 | 910 | 600 | 800 | 26.8kW | 4kW | 131 |
| Internal usable dimensions | | 419 | 480 | 510 | | | |

**6 burner dual fuel range**

| MODEL | PRICE | H | W | D | POWER | OVEN POWER | WT |
|---|---|---|---|---|---|---|---|
| *OD8007/N | £4571 | 910 | 900 | 800 | 45kW | 6kW | 178 |
| *OD8007/P | £4571 | 910 | 900 | 800 | 40.2kW | 6kW | 178 |
| Internal usable dimensions | | 419 | 770 | 530 | | | |

* Please refer to page 53 for electricity supply requirements



Opus 800
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## Gas Solid Top Range

### Gas solid top
- Powerful burner produces consistent heat gradient throughout the plate
- Flame failure protection
- 3 piece, heavy duty cast iron top with removable bull's eye
- Profiled underside of cast iron top for optimum heat circulation
- Low flue to allow use of the complete hob top

### Oven
- Precise thermostatic control from 120°C to 280°C
- Large capacity oven, 4 x GN1/1
- 2 shelves and 4 shelf positions maximise oven space
- Removable oven base for easy cleaning
- Double insulated doors, side and back panels for safe operation, efficiency and economy

### Inclusive Accessories
- 2 chrome plated shelves
- Bull's eye lifting poker



| Solid top gas range | | | | | | |
|---|---|---|---|---|---|---|
| MODEL | PRICE | H | W | D | POWER | WT |
| OG8005/N | £3847 | 900 | 900 | 800 | 18.5kW | 172 |
| OG8005/P | £3847 | 900 | 900 | 800 | 19kW | 172 |
| Internal usable dimensions | | 405 | 710 | 525 | | |

## Electric Solid Top Range

### Electric solid top
- Twin zone full width heavy-duty hot plate maximises cooking space
- Two 2.7kW and two 2kW elements produce controllable heat gradient throughout the cast iron plate – use the central areas for rapid boiling and outer areas for simmering and holding

### Oven
- 6kW oven
- Precise thermostatic control from 130°C to 265°C
- Twin fan assisted oven for uniform heat and consistent cooking results
- Large capacity oven, 6 x GN1/1
- 3 shelves and 5 shelf positions maximise oven space

### Inclusive Accessories
- 3 chrome plated shelves



| Solid top electric range | | | | | | |
|---|---|---|---|---|---|---|
| MODEL | PRICE | H | W | D | POWER | WT |
| *OE8015 | £4893 | 900 | 900 | 800 | 15.4kW | 214 |
| Internal usable dimensions | | 405 | 770 | 530 | | |

| MODEL | PRICE | DESCRIPTION |
|---|---|---|
| A OA8983 | £329 | Splashback/shelf |

## Electric Oven Ranges

### Electric hob top
- Heavy-duty cast iron 2.6kW hotplates deliver fast responsive heat
- Choice of round or square hotplates
- Fully pressed sealed hob for easy cleaning

### Inclusive Accessories
- 3 chrome plated shelves

### Oven
- 4kW (OE8010) and 6kW (OE8008) ovens
- Precise thermostatic control from 130°C to 265°C
- Twin fan assisted oven for uniform heat and consistent cooking results (OE8010 single fan only)
- Large capacity oven, 3 x GN1/1 (OE8010) and 6 x GN1/1 (OE8008 and OE8016)
- 3 shelves and 5 shelf positions maximise oven space
- Removable oven base for easy cleaning
- Double insulated doors, side and back panels for safe operation, efficiency and economy



| 4 hotplate (square) electric range | | | | | | |
|---|---|---|---|---|---|---|
| MODEL | PRICE | H | W | D | POWER | WT |
| *OE8010 | £3793 | 925 | 600 | 800 | 14.4kW | 121 |
| Internal usable dimensions | | 419 | 480 | 510 | | |

| MODEL | PRICE | DESCRIPTION |
|---|---|---|
| A OA8981 | £273 | Splashback/shelf |



| 6 hotplate (square) electric range | | | | | | |
|---|---|---|---|---|---|---|
| MODEL | PRICE | H | W | D | POWER | WT |
| *OE8008 | £4964 | 925 | 900 | 800 | 21.6kW | 168 |
| Internal usable dimensions | | 419 | 770 | 530 | | |

| MODEL | PRICE | DESCRIPTION |
|---|---|---|
| A OA8982 | £329 | Splashback/shelf |



| 6 hotplate (round) electric range | | | | | | |
|---|---|---|---|---|---|---|
| MODEL | PRICE | H | W | D | POWER | WT |
| *OE8016 | £4253 | 925 | 900 | 800 | 21.6kW | 168 |
| Internal usable dimensions | | 419 | 770 | 530 | | |

| MODEL | PRICE | DESCRIPTION |
|---|---|---|
| A OA8982 | £329 | Splashback/shelf |

* Please refer to page 53 for electricity supply requirements

# Opus 800
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## Induction Range

### Induction hob
- 5kW induction zones
- 270mm diameter induction cooking zones
- Automatic pan detection function cuts power when no pan is present, preventing harm to users, while saving energy
- 6mm thick high impact resistant glass ceramic surface will withstand hard knocks and is easy to clean
- Multiple internal cooling fans and overheat protection for long service life
- Easy to change filters

### Oven
- 4kW oven
- Precise thermostatic control from 130°C to 265°C
- Fan assisted oven for uniform heat and consistent cooking results
- Large capacity oven accommodates 2 x GN1/1 containers
- 2 shelves and 4 shelf positions maximize oven space
- Removable oven base for easy cleaning
- Double insulated doors, side and back panels for safe operation, efficiency and economy
- Reduced power options available on request

### Inclusive Accessories
- 2 chrome plated shelves




**4 zone induction oven range**

| MODEL | PRICE | H | W | D | POWER | WT |
|---|---|---|---|---|---|---|
| *OE8017 | £9791 | 900 | 900 | 800 | 24kW | 194 |
| Internal usable dimensions | | 419 | 480 | 510 | | |

## Induction Hobs

- 5kW induction zones
- 220mm diameter induction cooking zones
- Automatic pan detection function cuts power when no pan is present, preventing harm to users, while saving energy
- 6mm thick high impact resistant glass ceramic surface will withstand hard knocks and is easy to clean
- Multiple internal cooling fans and overheat protection for long service life
- Easy to change filter, built into the base of the unit




**2 zone induction hob (twin)**

| MODEL | PRICE | H | W | D | POWER | WT |
|---|---|---|---|---|---|---|
| *OE8013 | £4004 | 300 | 300 | 800 | 10kW | 41 |

| MODEL | PRICE | DESCRIPTION |
|---|---|---|
| A OA8970 | £424 | Pedestal with doors |
| A OA8934 | £424 | Floor stand |




**4 zone induction hob (quad)**

| MODEL | PRICE | H | W | D | POWER | WT |
|---|---|---|---|---|---|---|
| *OE8014 | £7524 | 300 | 600 | 800 | 20kW | 72 |

| MODEL | PRICE | DESCRIPTION |
|---|---|---|
| A OA8972 | £467 | Pedestal with doors |
| A OA8917 | £467 | Floor stand |



**Most Opus 800 products are SUPPLIED WITH CASTORS AS STANDARD**

Please contact us if you require products to be supplied with legs

### Key

H = Height (mm)
W = Width (mm)
D = Depth (mm)
WT = Packed Weight in kg

* Please refer to page 53 for electricity supply requirements



Opus 800
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**All gas power ratings are nominal values. Gas counter top equipment is supplied on 150mm high legs in compliance with CE legislation. Electric counter top equipment is supplied on height adjustable 55-70mm high legs.**

## Gas Boiling Tops

- 7.5kW dual concentric burners for focused heat distribution from a fast boil to a low simmer
- Individual heavy duty single cast iron supports, built to withstand the rigours of the busiest kitchen
- Flame failure protection
- Low flue to allow use of the complete hob top
- Drip tray










**2 burner gas boiling top**

| MODEL | PRICE | H | W | D | POWER | WT |
|---|---|---|---|---|---|---|
| OG8009/N | £1251 | 400 | 300 | 800 | 15kW | 39 |
| OG8009/P | £1251 | 400 | 300 | 800 | 13.4kW | 39 |

| MODEL | PRICE | DESCRIPTION |
|---|---|---|
| A OA8970 | £424 | Pedestal with doors |
| A OA8934 | £424 | Floor stand |

**4 burner gas boiling top**

| MODEL | PRICE | H | W | D | POWER | WT |
|---|---|---|---|---|---|---|
| OG8003/N | £1808 | 400 | 600 | 800 | 30kW | 68 |
| OG8003/P | £1808 | 400 | 600 | 800 | 26.8kW | 68 |

| MODEL | PRICE | DESCRIPTION |
|---|---|---|
| A OA8972 | £467 | Pedestal with doors |
| A OA8917 | £467 | Floor stand |

**6 burner gas boiling top**

| MODEL | PRICE | H | W | D | POWER | WT |
|---|---|---|---|---|---|---|
| OG8004/N | £2349 | 400 | 900 | 800 | 45kW | 95 |
| OG8004/P | £2349 | 400 | 900 | 800 | 40.2kW | 95 |

| MODEL | PRICE | DESCRIPTION |
|---|---|---|
| A OA8973 | £509 | Pedestal with doors |
| A OA8914 | £509 | Floor stand |

## Electric Boiling Tops

- Heavy duty cast iron 2.6kW hotplates deliver fast responsive heat
- Fully pressed sealed hob for easy cleaning







**4 hotplate electric boiling top**

| MODEL | PRICE | H | W | D | POWER | WT |
|---|---|---|---|---|---|---|
| *OE8012 | £2112 | 325 | 600 | 800 | 10.4kW | 61 |

| MODEL | PRICE | DESCRIPTION |
|---|---|---|
| A OA8972 | £467 | Pedestal with doors |
| A OA8917 | £467 | Floor stand |

**6 hotplate electric boiling top**

| MODEL | PRICE | H | W | D | POWER | WT |
|---|---|---|---|---|---|---|
| *OE8011 | £2761 | 325 | 900 | 800 | 15.6kW | 84 |

| MODEL | PRICE | DESCRIPTION |
|---|---|---|
| A OA8973 | £509 | Pedestal with doors |
| A OA8914 | £509 | Floor stand |

**Product Codes**

**/N** = natural gas **/P** = propane gas **Btu/hr** = kW x 3412

*** Please refer to page 53 for electricity supply requirements**

# Opus 800
a natural evolution



**All gas power ratings are nominal values.**

## Oil Management

All Opus 800 series gas and electric fryers are available as a base model with oil drainage through the body of the fryer. A gravity filtration accessory adds in-built filtration to the fryer, and the pumped filtration option provides the ultimate in convenience.

### Gravity filtration accessory

The integral gravity filtration accessory converts the base model into a fryer with two-stage gravity filtration. This extends oil life, reduces disposal costs and provides a better tasting product for longer.



### Pumped filtration option (/OP)

The integral pumped filtration option enables oil to be filtered and the fryer ready for use again in less than 5 minutes. Oil can be filtered during or after service, even whilst hot, maximising oil life. This eliminates the need to lift heavy containers, reducing contact with hot oil and the chances of hazardous spillages.

**This option is supplied with a hose with lance for easy discharge of oil into a waste container.**

### Twin tank pumped filtration (/OP2)

The /OP2 version for twin tank fryers has two oil pumps and two buckets, which is designed to remove cross contamination of the oil from either side of the fryer.

**This option is supplied with 2 hoses with lance for easy discharge of oil into a waste container.**




## Vortech High Efficiency Gas Fryer

- 97% energy efficiency rating verified in independent BSI tests delivers substantially lower running costs and higher output
- Typical payback within 23 months
- Two stage filtration removes contaminants and particles as fine as 0.5 microns (0.0005mm), extending oil life by up to 75% and so reducing oil costs
- Pumped oil return enables the oil to be filtered and the fryer ready for use again in less than five minutes - safe and convenient
- Oil can be filtered during or after service even whilst hot
- Convenient electronic ignition
- Supplied with a hose with lance for easy discharge of oil into a waste container

### Inclusive Accessories

- Batter plate
- Full lid
- Baskets
- 6 premium carbon filter pads
- Stainless steel bucket

VORTECH
High-Efficiency Fryer




| | Vortech gas fryer | | | | | | | |
|---|---|---|---|---|---|---|---|---|
| MODEL | PRICE | H | W | D | POWER | OIL CAP | WT |
| OG8115/OP/N | £7193 | 1065 | 400 | 800 | 22kW | 16L | 108 |
| OG8115/OP/P | £7193 | 1065 | 400 | 800 | 22kW | 16L | 108 |

**Will accept 1 x BA82 basket**

| MODEL | PRICE | DESCRIPTION |
|---|---|---|
| A BA82 | £72 | Large fryer basket |
| A OA8961 | £173 | Side splashguard (left and right |
| S OA8937 | £37 | Premium carbon filter pads (pack of 30) |



**Most Opus 800 products are SUPPLIED WITH CASTORS AS STANDARD**

Please contact us if you require products to be supplied with legs

**Key**

H = Height (mm)
W = Width (mm)
D = Depth (mm)
WT = Packed Weight in kg



Opus 800
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**All gas power ratings are nominal values.**

## Gas Fryers

- Accurate thermostatic control up to 190°C for consistent results and safe operation
- High energy efficiency
- Convenient piezo ignition
- Externally fired heating gives easy access for cleaning tanks
- Gravity filtration accessory available for all base models
- /OP Pumped filtration option available on all models
- Model OG8111 features two independently controlled fryer tanks for greater versatility
- For safety and stability, 300mm and 400mm wide fryers are supplied with front legs and rear castors

### Inclusive Accessories

- Batter plate
- Baskets
- Full lid
- Stainless steel bucket



**Single tank gas fryer (300mm wide)**

| MODEL | PRICE | H | W | D | POWER | OIL CAP | WT |
|---|---|---|---|---|---|---|---|
| OG8110/N | £2699 | 1020 | 300 | 800 | 16kW | 14L | 68 |
| OG8110/P | £2699 | 1020 | 300 | 800 | 16kW | 14L | 68 |
| ‡OG8110/OP/N | £4858 | 1065 | 300 | 800 | 16kW | 14L | 78 |
| ‡OG8110/OP/P | £4858 | 1065 | 300 | 800 | 16kW | 14L | 78 |

**Supplied with 1 x BA165 basket**

| MODEL | PRICE | DESCRIPTION |
|---|---|---|
| A OA8955 | £173 | Side splashguard (left and right) |
| A OF1 | £140 | Gravity filtration kit (OG8110 only) |



**Single tank gas fryer (400mm wide)**

| MODEL | PRICE | H | W | D | POWER | OIL CAP | WT |
|---|---|---|---|---|---|---|---|
| OG8106/N | £2878 | 1020 | 400 | 800 | 23kW | 16L | 90 |
| OG8106/P | £2878 | 1020 | 400 | 800 | 23kW | 16L | 90 |
| ‡OG8106/OP/N | £5036 | 1065 | 400 | 800 | 23kW | 16L | 94 |
| ‡OG8106/OP/P | £5036 | 1065 | 400 | 800 | 23kW | 16L | 94 |

**Supplied with 2 x BA159 baskets**

| MODEL | PRICE | DESCRIPTION |
|---|---|---|
| A BA82 | £72 | Large fryer basket (will accept x 1) |
| A OA8955 | £173 | Side splashguard (left and right) |
| A OF2 | £159 | Gravity filtration kit (OG8106 only) |



**Single tank gas fryer (600mm wide)**

| MODEL | PRICE | H | W | D | POWER | OIL CAP | WT |
|---|---|---|---|---|---|---|---|
| OG8107/N | £3276 | 1020 | 600 | 800 | 30kW | 25L | 124 |
| OG8107/P | £3276 | 1020 | 600 | 800 | 30kW | 25L | 124 |
| ‡OG8107/OP/N | £5434 | 1065 | 600 | 800 | 30kW | 25L | 128 |
| ‡OG8107/OP/P | £5434 | 1065 | 600 | 800 | 30kW | 25L | 128 |

**Supplied with 2 x BA82 baskets**

| MODEL | PRICE | DESCRIPTION |
|---|---|---|
| A BA159 | £81 | Small fryer basket (will accept x 3) |
| A OA8955 | £173 | Side splashguard (left and right) |
| A OF2 | £159 | Gravity filtration kit (OG8107 only) |



**Twin tank gas fryer (600mm wide)**

| MODEL | PRICE | H | W | D | POWER | OIL CAP | WT |
|---|---|---|---|---|---|---|---|
| OG8111/N | £4174 | 1020 | 600 | 800 | 32kW | 2 x 14L | 130 |
| OG8111/P | £4174 | 1020 | 600 | 800 | 32kW | 2 x 14L | 130 |
| ‡OG8111/OP/N | £6332 | 1065 | 600 | 800 | 32kW | 2 x 14L | 134 |
| ‡OG8111/OP/P | £6332 | 1065 | 600 | 800 | 32kW | 2 x 14L | 134 |
| ‡OG8111/OP2/N | £8055 | 1065 | 600 | 800 | 32kW | 2 x 14L | 138 |
| ‡OG8111/OP2/P | £8055 | 1065 | 600 | 800 | 32kW | 2 x 14L | 138 |

**Supplied with 2 x BA165 baskets**

| MODEL | PRICE | DESCRIPTION |
|---|---|---|
| A OA8955 | £173 | Side splashguard (left and right) |
| A OF2 | £159 | Gravity filtration kit (OG8111 only) |

**Product Codes**

**/N** = natural gas **/P** = propane gas **Btu/hr** = kW x 3412

Gas fryers with pumped filtration (/OP & /OP2) require a 1 phase connection

**‡No electricity supply required (except with /OP and /OP2 models)**

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## Electric Fryers

- Accurate thermostatic control up to 190°C for consistent results and safe operation
- Hinged, lift out element, with safety interlock for easy tank access and cleaning
- Models OE8105 and OE8113 feature two independently controlled fryer tanks for greater versatility
- Gravity filtration accessory available for all base models
- /OP Pumped filtration option available on all models
- For safety and stability, 300mm and 400mm wide fryers are supplied with front legs and rear castors

### Inclusive Accessories

- Batter plate
- Baskets
- Full lid
- Stainless steel bucket



**Single tank electric fryer (300mm wide)**

| MODEL | PRICE | H | W | D | POWER | OIL CAP | WT |
|---|---|---|---|---|---|---|---|
| *OE8112 | £2023 | 1020 | 300 | 800 | 12kW | 17L | 62 |
| *OE8112/OP | £4087 | 1065 | 300 | 800 | 12kW | 17L | 66 |

Supplied with 1 x BA82 basket

| MODEL | PRICE | DESCRIPTION |
|---|---|---|
| A BA122 | £76 | Small fryer basket (will accept x 2) |
| A OA8954 | £173 | Side splashguard (left and right) |
| A OF1 | £140 | Gravity filtration kit (OE8112 only) |



**Single tank electric fryer (400mm wide)**

| MODEL | PRICE | H | W | D | POWER | OIL CAP | WT |
|---|---|---|---|---|---|---|---|
| *OE8114 | £2566 | 1020 | 400 | 800 | 14kW | 19L | 68 |
| *OE8114/OP | £4614 | 1065 | 400 | 800 | 14kW | 19L | 72 |

Supplied with 2 x BA83 baskets

| MODEL | PRICE | DESCRIPTION |
|---|---|---|
| A OA8954 | £173 | Side splashguard (left and right) |
| A OF2 | £159 | Gravity filtration kit (OE8114 only) |



**Twin tank electric fryer (400mm wide)**

| MODEL | PRICE | H | W | D | POWER | OIL CAP | WT |
|---|---|---|---|---|---|---|---|
| *OE8105 | £2904 | 1020 | 400 | 800 | 14kW | 2 x 9.5L | 68 |
| *OE8105/OP | £4850 | 1065 | 400 | 800 | 14kW | 2 x 9.5L | 72 |
| *OE8105/OP2 | £6510 | 1065 | 400 | 800 | 14kW | 2 x 9.5L | 76 |

Supplied with 2 x BA83 baskets

| MODEL | PRICE | DESCRIPTION |
|---|---|---|
| A OA8954 | £173 | Side splashguard (left and right) |
| A OF2 | £159 | Gravity filtration kit (OE8105 only) |



**Single tank electric fryer (600mm wide)**

| MODEL | PRICE | H | W | D | POWER | OIL CAP | WT |
|---|---|---|---|---|---|---|---|
| *OE8108 | £2981 | 1020 | 600 | 800 | 22kW | 37L | 81 |
| *OE8108/OP | £5019 | 1065 | 600 | 800 | 22kW | 37L | 85 |

Supplied with 2 x BA82 baskets

| MODEL | PRICE | DESCRIPTION |
|---|---|---|
| A BA83 | £81 | Small fryer basket (will accept x 3) |
| A OA8954 | £173 | Side splashguard (left and right) |
| A OF2 | £159 | Gravity filtration kit (OE8108 only) |



**Twin tank electric fryer (600mm wide)**

| MODEL | PRICE | H | W | D | POWER | OIL CAP | WT |
|---|---|---|---|---|---|---|---|
| *OE8113 | £3217 | 1020 | 600 | 800 | 24kW | 2 x 17L | 93 |
| *OE8113/OP | £5247 | 1065 | 600 | 800 | 24kW | 2 x 17L | 97 |
| *OE8113/OP2 | £6938 | 1065 | 600 | 800 | 24kW | 2 x 17L | 101 |

Supplied with 2 x BA82 baskets

| MODEL | PRICE | DESCRIPTION |
|---|---|---|
| A BA122 | £76 | Small fryer basket (will accept x 4) |
| A OA8954 | £173 | Side splashguard (left and right) |
| A OF2 | £159 | Gravity filtration kit (OE8113 only) |

### Key

H = Height (mm)
W = Width (mm)
D = Depth (mm)
WT = Packed Weight in kg

* Please refer to page 53 for electricity supply requirements



Opus 800
a natural evolution

**All gas power ratings are nominal values.**

## Gas Salamander Grills

- Powerful, highly efficient ceramic plaque burners for reliability and rapid heat up
- Three independently controlled heat zones on the OG8302 for maximum versatility
- Four shelf positions with horizontal or angled settings
- OG8302 is GN 1/1 compatible
- Enamelled front for durability
- Flame failure protection

### Inclusive Accessories

- Reversible cast aluminium branding plate, with removable fat collection container (OG8302 only)



**Gas salamander**

| MODEL | PRICE | H | W | D | POWER | WT |
|---|---|---|---|---|---|---|
| OG8301/N | £1495 | 450 | 800 | 410 | 6kW | 48 |
| OG8301/P | £1495 | 450 | 800 | 410 | 6.8kW | 48 |

**Gas salamander**

| MODEL | PRICE | H | W | D | POWER | WT |
|---|---|---|---|---|---|---|
| OG8302/N | £2370 | 495 | 900 | 520 | 8.7kW | 76 |
| OG8302/P | £2370 | 495 | 900 | 520 | 9kW | 76 |

| MODEL | PRICE | DESCRIPTION |
|---|---|---|
| A OA8907 | £443 | Floor stand for OG8301 |
| A OA8912 | £493 | Floor stand for OG8302 |
| A OA8908 | £321 | Bench stand for OG8301 |
| A OA8918 | £347 | Bench stand for OG8302 |
| A OA8909 | £144 | Wall bracket for OG8301 |
| A OA8911 | £178 | Wall bracket for OG8302 |
| A OA8976 | £148 | Branding plate for OG8301 |
| A BR10 | £201 | Additional branding plate for OG8302 |

**Salamander floor stands cannot be supplied with castors**

## Electric Salamander Grills

- Powerful heating elements, for reliability and rapid heat up
- Left and right independently controlled heat zones on the OE8303 for maximum versatility
- Four shelf positions with horizontal or angled settings
- OE8303 is GN 1/1 compatible
- Enamelled front for durability

### Inclusive Accessories

- Reversible cast aluminium branding plate, with removable fat collection container (OE8303 only)



**Electric salamander**

| MODEL | PRICE | H | W | D | POWER | WT |
|---|---|---|---|---|---|---|
| *OE8304 | £1320 | 384 | 800 | 410 | 5.5kW | 53 |

**Electric salamander**

| MODEL | PRICE | H | W | D | POWER | WT |
|---|---|---|---|---|---|---|
| *OE8303 | £1995 | 494 | 900 | 522 | 6.8kW | 81 |

| MODEL | PRICE | DESCRIPTION |
|---|---|---|
| A OA8907 | £443 | Floor stand for OG8303 |
| A OA8912 | £493 | Floor stand for OG8304 |
| A OA8908 | £321 | Bench stand for OG8303 |
| A OA8918 | £347 | Bench stand for OG8304 |
| A OA8909 | £144 | Wall bracket for OG8303 |
| A OA8911 | £178 | Wall bracket for OG8304 |
| A OA8976 | £148 | Branding plate for OG8303 |
| A BR10 | £201 | Additional branding plate for OG8304 |

**Salamander floor stands cannot be supplied with castors**

## Electric Cook & Hold Salamander

The sophisticated Cook & Hold Salamander heats up in just eight seconds when the plate detection mechanism is activated by a plate or gastronorm pan. Once the food is cooked, the hold function will ensure food is kept warm but does not continue to cook until required for service. Once the plate is removed and the plate detection mechanism freed, the elements automatically switch off saving energy.

- Cook and hold function
- Fast heat up 'Hi-Light' elements – ready to cook in just eight seconds
- Self-balancing height adjustable grill hood for easy operation
- Three independently controlled heating zones for maximum flexibility
- Touchpad control with digital display of time and power settings
- 20 minute audible timer
- GN1/1 compatible
- Suitable for wall or bench mounting




**Electric cook and hold salamander**

| MODEL | PRICE | H | W | D | POWER | WT |
|---|---|---|---|---|---|---|
| *OE8306 | £2750 | 510 | 600 | 520 | 4.5kW | 68 |

**Supplied on height adjustable 25-45mm high legs**

| MODEL | PRICE | DESCRIPTION |
|---|---|---|
| A OA8975 | £144 | Wall bracket |

*** Please refer to page 53 for electricity supply requirements**

# Opus 800
a natural evolution



**All gas power ratings are nominal values. Gas counter top equipment is supplied on 150mm high legs in compliance with CE legislation. Electric counter top equipment is supplied on height adjustable 55-70mm high legs.**

## Gas Griddles

- Maximised cooking area, griddle plates sit flush to the sides of the unit
- Left and right independently controlled heat zones for flexibility and economy during quiet periods
- Precise thermostatic control from 90°C - 280°C for consistent results and economical operation
- Half-ribbed plate option (/R), for attractive branding presentation marks
- Chrome plate option (/C), easy to clean and reduced heat radiation for a comfortable working environment and reduced energy costs
- Convenient piezo ignition and pilot burners for stand-by operation
- Flame failure protection

### Inclusive Accessories
- Scraper (not for chrome models)







**Gas griddles (machined steel)**

| MODEL | PRICE | H | W | D | POWER | WT |
|---|---|---|---|---|---|---|
| OG8201/N | £2499 | 535 | 600 | 800 | 15.5kW | 96 |
| OG8201/P | £2499 | 535 | 600 | 800 | 15.5kW | 96 |
| OG8202/N | £2846 | 535 | 900 | 800 | 23kW | 130 |
| OG8202/P | £2846 | 535 | 900 | 800 | 23kW | 130 |

**Gas griddles (chrome)**

| MODEL | PRICE | H | W | D | POWER | WT |
|---|---|---|---|---|---|---|
| OG8201/C/N | £3914 | 535 | 600 | 800 | 15.5kW | 96 |
| OG8201/C/P | £3914 | 535 | 600 | 800 | 15.5kW | 96 |
| OG8202/C/N | £4584 | 535 | 900 | 800 | 23kW | 130 |
| OG8202/C/P | £4584 | 535 | 900 | 800 | 23kW | 130 |

**Gas griddles (half-ribbed steel)**

| MODEL | PRICE | H | W | D | POWER | WT |
|---|---|---|---|---|---|---|
| OG8201/R/N | £2740 | 535 | 600 | 800 | 15.5kW | 96 |
| OG8201/R/P | £2740 | 535 | 600 | 800 | 15.5kW | 96 |
| OG8202/R/N | £3152 | 535 | 900 | 800 | 23kW | 130 |
| OG8202/R/P | £3152 | 535 | 900 | 800 | 23kW | 130 |

| MODEL | PRICE | DESCRIPTION |
|---|---|---|
| A OA8972 | £467 | Pedestal with doors for OG8201 |
| A OA8917 | £467 | Floor stand for OG8201 |
| A OA8973 | £509 | Pedestal with doors for OG8202 |
| A OA8914 | £509 | Floor stand for OG8202 |

## Electric Griddles

- Maximised cooking area, griddle plates sit flush to the sides of the unit
- Left and right independently controlled heat zones for flexibility and economy during quiet periods
- Precise thermostatic control from 90°C - 300°C for consistent results and economical operation
- Half-ribbed plate option (/R), for attractive branding presentation marks
- Chrome plate option (/C), easy to clean and reduced heat radiation for a comfortable working environment and reduced energy costs

### Inclusive Accessories
- Scraper (not for chrome models)







**Electric griddles (machined steel)**

| MODEL | PRICE | H | W | D | POWER | WT |
|---|---|---|---|---|---|---|
| *OE8205 | £1775 | 430 | 600 | 800 | 8kW | 116 |
| *OE8206 | £2102 | 430 | 900 | 800 | 12kW | 130 |

**Electric griddles (chrome)**

| MODEL | PRICE | H | W | D | POWER | WT |
|---|---|---|---|---|---|---|
| *OE8205/C | £3164 | 430 | 600 | 800 | 8kW | 116 |
| *OE8206/C | £3806 | 430 | 900 | 800 | 12kW | 130 |

**Electric griddles (half-ribbed steel)**

| MODEL | PRICE | H | W | D | POWER | WT |
|---|---|---|---|---|---|---|
| *OE8205/R | £1989 | 430 | 600 | 800 | 8kW | 116 |
| *OE8206/R | £2375 | 430 | 900 | 800 | 12kW | 130 |

| MODEL | PRICE | DESCRIPTION |
|---|---|---|
| A OA8972 | £467 | Pedestal with doors for OE8205 |
| A OA8917 | £467 | Floor stand for OE8205 |
| A OA8973 | £509 | Pedestal with doors for OE8206 |
| A OA8914 | £509 | Floor stand for OE8206 |

## Electric Clam Griddles

Opus 800 clam griddles cook food up to three times as quickly as a standard griddle. Double griddle plates heat both sides of the food simultaneously, delivering fast, even and repeatable results

- Precise thermostatic temperature control for consistent results and economical operation
- Independently controlled cooking zones for greater flexibility and economy during quieter periods
- Digital timer on each clam plate ensures repeatable results
- Ribbed plate option (/R), for attractive branding presentation marks

### Inclusive Accessories
- Scraper
- PTFE non-stick sheets







**Electric clam griddles (flat upper plate)**

| MODEL | PRICE | H | W | D | POWER | WT |
|---|---|---|---|---|---|---|
| *OE8211 | £5633 | 543 | 400 | 800 | 8.6kW | 93 |
| *OE8210 | £8889 | 543 | 800 | 800 | 17.2kW | 174 |

**Electric clam griddles (ribbed upper plate/s)**

| MODEL | PRICE | H | W | D | POWER | WT |
|---|---|---|---|---|---|---|
| *OE8211/R | £5670 | 543 | 400 | 800 | 8.6kW | 93 |
| *OE8210/R | £8922 | 543 | 800 | 800 | 17.2kW | 174 |

**Electric clam griddle (1 x flat and 1 x ribbed upper plate)**

| MODEL | PRICE | H | W | D | POWER | WT |
|---|---|---|---|---|---|---|
| *OE8210/FR | £8957 | 543 | 800 | 800 | 17.2kW | 174 |

### Key

H = Height (mm)
W = Width (mm)
D = Depth (mm)
WT = Packed Weight in kg

| MODEL | PRICE | DESCRIPTION |
|---|---|---|
| A OA8960 | £33 | Plate height adjuster (per plate) |
| A TFS01 | £17 | PTFE non-stick sheet |
| A OA8971 | £440 | Pedestal with doors for OE8211 |
| A OA8921 | £440 | Floor stand for OE8211 |
| A OA8974 | £493 | Pedestal with doors for OE8210 |
| A OA8956 | £493 | Floor stand for OE8210 |

* Please refer to page 53 for electricity supply requirements



Opus 800
a natural evolution

**All gas power ratings are nominal values. Gas counter top equipment is supplied on 150mm high legs in compliance with CE legislation. Electric counter top equipment is supplied on height adjustable 55-70mm high legs.**

## Gas Chargrills

- Powerful, highly efficient infra-red ceramic plaque burners for fast cooking and significant energy efficiency
- Independently controlled multiple heat zones (3 in OG8401, 5 in OG8402, 7 in OG8403) for maximum versatility
- Flame failure protection
- Heavy-duty cast iron branding grids with reversible design, for uninterrupted cooking and self cleaning at maximum power
- Unique design of radiants, deliver the ideal amount of flaring for that delicious chargrilled taste, without the mess of lava rock or charcoal
- Heavy duty radiant caps (consumable items) protect burners

### Inclusive Accessories
- Branding grid scraper
- Cleaning spatula



**Gas chargrill (600mm wide)**

| MODEL | PRICE | H | W | D | POWER | WT |
|---|---|---|---|---|---|---|
| OG8401/N | £2607 | 653 | 600 | 800 | 13.8kW | 101 |
| OG8401/P | £2607 | 653 | 600 | 800 | 12.6kW | 101 |

| MODEL | PRICE | DESCRIPTION |
|---|---|---|
| A OA8950 | £467 | Floor stand for OG8401 |



**Gas chargrill (900mm wide)**

| MODEL | PRICE | H | W | D | POWER | WT |
|---|---|---|---|---|---|---|
| OG8402/N | £3381 | 653 | 900 | 800 | 23kW | 132 |
| OG8402/P | £3381 | 653 | 900 | 800 | 21kW | 132 |

| MODEL | PRICE | DESCRIPTION |
|---|---|---|
| A OA8951 | £509 | Floor stand for OG8402 |



**Gas chargrill (1200mm wide)**

| MODEL | PRICE | H | W | D | POWER | WT |
|---|---|---|---|---|---|---|
| OG8403/N | £4311 | 653 | 1200 | 800 | 32.2kW | 174 |
| OG8403/P | £4311 | 653 | 1200 | 800 | 29.4kW | 174 |

| MODEL | PRICE | DESCRIPTION |
|---|---|---|
| A OA8952 | £615 | Floor stand for OG8403 |

**Product Codes**

**/N** = natural gas **/P** = propane gas **Btu/hr** = kW x 3412

## Electric Chargrills

- Removable, durable, segmented cast iron grids impart attractive branding marks to food
- Independently controlled multiple heat zones (3 in OE8405, and 6 in OE8406) for maximum versatility
- Controlled flaring gives that distinctive chargrilled flavour
- Hinging, interlocked elements and integral water bath makes cleaning easier
- Water bath provides humidity, keeping food succulent and reducing shrinkage
- Plumbed to water supply for quick and easy filling of water bath with alternative manual-fill facility
- High temperature safety cut-out for protection if water bath runs dry

### Inclusive Accessories
- Grid cleaning tool
- Branding iron lifting rod



**Electric chargrill (600mm wide)**

| MODEL | PRICE | H | W | D | POWER | WT |
|---|---|---|---|---|---|---|
| *OE8405 | £2221 | 415 | 600 | 800 | 8.4kW | 69 |

| MODEL | PRICE | DESCRIPTION |
|---|---|---|
| A OA8972 | £467 | Pedestal with doors |
| A OA8917 | £467 | Floor stand |



**Electric chargrill (900mm wide)**

| MODEL | PRICE | H | W | D | POWER | WT |
|---|---|---|---|---|---|---|
| *OE8406 | £3052 | 415 | 900 | 800 | 12.5kW | 85 |

| MODEL | PRICE | DESCRIPTION |
|---|---|---|
| A OA8973 | £509 | Pedestal with doors |
| A OA8914 | £509 | Floor stand |

**Tong holder**

| MODEL | PRICE | DESCRIPTION |
|---|---|---|
| A OA8959 | £45 | Tong holder |

**Suitable accessory for all Opus 800 products**

*** Please refer to page 53 for electricity supply requirements**

# Opus 800
a natural evolution



**All gas power ratings are nominal values.**

## Electric Pasta Boiler

- Two position water setting: fast fill, or trickle fill for maintaining water level while cooking
- Boil dry protection
- Starch removal system keeps water fresh
- Direct overflow connection and water replenishment
- Direct connection to water supply and waste
- Units are supplied without pasta baskets, choice of optional high quality pasta baskets for convenience and flexibility
- Can be used as a pasta boiler, steamer or bain marie, saving valuable space
- For safety and stability this product is supplied with front legs and rear castors

| Electric pasta boiler | | | | | | |
|---|---|---|---|---|---|---|
| MODEL | PRICE | H | W | D | POWER | WT |
| *OE8701 | £2447 | 1020 | 400 | 800 | 6kW | 72 |

**Price does not include basket**

**Pasta baskets**

| MODEL | PRICE | DESCRIPTION | NO. REQUIRED |
|---|---|---|---|
| A OA8922 | £154 | Large pasta basket | 1 |
| A OA8924 | £112 | Half pasta basket | 2 |
| A OA8925 | £81 | Quarter pasta basket | 4 |

**Gastronorm containers (150mm deep) and lids for operation as a bain marie**

| MODEL | PRICE | DESCRIPTION | NO. REQUIRED |
|---|---|---|---|
| A OA8926 | £143 | GN 1/1 container | 1 |
| A OA8927 | £86 | GN 1/2 container | 2 |
| A OA8928 | £87 | GN 1/3 container | 3 |

**Perforated gastronorm containers (140mm deep) and lids for operation as a steamer**

| MODEL | PRICE | DESCRIPTION | NO. REQUIRED |
|---|---|---|---|
| A OA8931 | £176 | GN 1/1 perforated container | 1 |
| A OA8932 | £119 | GN 1/2 perforated container | 2 |



## Gas Bratt Pan

- 24.5kW from 6 stainless steel tube burners
- 80 litre capacity
- Convenient automatic pilot ignition and flame failure protection
- Temperature range from 70°C to 300°C to meet different cooking needs and for maximum flexibility
- Simmer mode reduces power to 50% for delicate dishes
- Manually operated tilting mechanism with fold away handle
- Heavy duty lid and hinge system
- 2mm thick stainless steel lid doubles as a bench-top workspace
- Water fill tap with latching push button can be operated when lid is open or closed
- Large pouring spout and lip to avoid the risk of spillage



| Gas bratt pan | | | | | | |
|---|---|---|---|---|---|---|
| MODEL | PRICE | H | W | D | POWER | WT |
| *OG8801/N | £5640 | 1003 | 900 | 800 | 24.5kW | 204 |
| *OG8801/P | £5640 | 1003 | 900 | 800 | 23kW | 204 |

Gas bratt pans require a 1 phase connection

## Electric Bratt Pan

- 3 x 4kW stainless steel heating elements
- 80 litre capacity
- Convenient automatic pilot ignition and flame failure protection
- Temperature range from 70°C to 300°C to meet different cooking needs and for maximum flexibility
- Simmer mode reduces power to 50% for delicate dishes
- Manually operated tilting mechanism with fold away handle
- Heavy duty lid and hinge system
- 2mm thick stainless steel lid doubles as a bench-top workspace
- Water fill tap with latching push button can be operated when lid is open or closed
- Large pouring spout and lip to avoid the risk of spillage



| Electric bratt pan | | | | | | |
|---|---|---|---|---|---|---|
| MODEL | PRICE | H | W | D | POWER | WT |
| *OE8802 | £5269 | 1003 | 900 | 800 | 12kW | 184 |

* Please refer to page 53 for electricity supply requirements



Opus 800
a natural evolution

**Electric counter top equipment is supplied on height adjustable 55-70mm high legs.**

## Electric Bain Marie

- Compatible with standard GN 1/1 containers
- Optional gastronorm packs enable you to tailor the unit to your requirements
- Robust front mounted tap for easy drainage
- Unique, easy-to-clean flush fitting plate element
- Boil dry protection feature prevents element from overheating and failing
- Accurate thermostatic control maintains food at a constant safe temperature




| Electric bain marie | | | | | | |
|---|---|---|---|---|---|---|
| MODEL | PRICE | H | W | D | POWER | WT |
| OE8601 | £1059 | 300 | 400 | 800 | 1.8kW | 33 |

| MODEL | PRICE | DESCRIPTION |
|---|---|---|
| A OA8926 | £143 | GN 1/1 container (150mm deep) and lids (1 required) |
| A OA8927 | £86 | GN 1/2 container (150mm deep) and lids (2 required) |
| A OA8928 | £87 | GN 1/3 container (150mm deep) and lids (3 required) |
| A OA8971 | £440 | Pedestal with doors |
| A OA8921 | £440 | Floor stand |

## Electric Chip Scuttle

- Heated from above and below to keep chips and other deep-fried products in perfect condition
- Removable perforated fat drain plate helps to keep deep-fried products fresh and crisp
- Overhead heat lamp enhances presentation with an attractive warm glow
- Removable chip container is quick and easy to clean

### Inclusive Accessories

- 1/1 GN container with perforated fat drain plate




| Electric chip scuttle | | | | | | |
|---|---|---|---|---|---|---|
| MODEL | PRICE | H | W | D | POWER | WT |
| OE8109 | £1185 | 720 | 400 | 800 | 1.5kW | 45 |

| MODEL | PRICE | DESCRIPTION |
|---|---|---|
| A OA8971 | £440 | Pedestal with doors |
| A OA8921 | £440 | Floor stand |

## Pedestals with Doors and Floor Stands

### Pedestals with doors

- Suitable for Opus 800 series counter top models*
- 300mm, 400mm, 600mm, 800mm and 900mm widths available
- Cupboard with side hinged doors

### Floor stands

- Suitable for Opus 800 series counter top models*
- 300mm, 400mm, 600mm, 800mm and 900mm widths available

* **Excluding gas and electric salamanders and gas chargrills, please see relevant product page for stand options available.**



**Also available with castors**



**Pedestals**

| MODEL | PRICE | DESCRIPTION |
|---|---|---|
| A OA8970 | £424 | Pedestal with doors for units 300mm wide |
| A OA8971 | £440 | Pedestal with doors for units 400mm wide |
| A OA8972 | £467 | Pedestal with doors for units 600mm wide |
| A OA8974 | £493 | Pedestal with doors for units 800mm wide |
| A OA8973 | £509 | Pedestal with doors for units 900mm wide |



**Floor stands**

| MODEL | PRICE | DESCRIPTION |
|---|---|---|
| A OA8934 | £424 | Floor stand for units 300mm wide |
| A OA8921 | £440 | Floor stand for units 400mm wide |
| A OA8917 | £467 | Floor stand for units 600mm wide |
| A OA8956 | £493 | Floor stand for units 800mm wide |
| A OA8914 | £509 | Floor stand for units 900mm wide |

## Worktops

- Provides useful workspace
- Designed to suite with Opus 800 equipment
- Can be mounted on a floor stand or pedestal with doors




| Worktops | | | | | |
|---|---|---|---|---|---|
| MODEL | PRICE | H | W | D | WT |
| OA8919 | £414 | 250 | 300 | 800 | 11 |
| OA8936 | £443 | 250 | 600 | 800 | 19 |

# Gas Oven Range, General Purpose Ovens & Atmospheric Steamers



All gas power ratings are nominal values.

## Medium Duty Six Burner Gas Oven Range

- Stand-alone product, bridging the gap between the Silverlink 600 and Opus 800 products
- Fully sealed pressed hob top for easy cleaning
- Heavy duty cast pan supports
- Robust and durable stainless steel design
- Large 8kW, fully enamelled oven with removable base plate
- Powerful 4.5kW hob burners
- Supplied with castors as standard; please contact us if you require the product on legs



| Medium duty 6 burner gas range | | | | | | |
|---|---|---|---|---|---|---|
| MODEL | PRICE | H | W | D | POWER | WT |
| LMR9/N | £2335 | 931 | 900 | 700 | 35kW | 177 |
| LMR9/P | £2335 | 931 | 900 | 700 | 35kW | 177 |
| Internal usable dimensions | | 490 | 715 | 530 | | |

**770mm deep including handles & gas inlet**

| MODEL | PRICE | DESCRIPTION | H |
|---|---|---|---|
| A LMR9/SB | £184 | Splashback/plate shelf | 555 |
| A LMR9/DR | £83 | Duck rack | N/A |

## Medium Duty General Purpose Ovens

- Robust and durable stainless steel design
- Large 8kW fully enamelled ovens with removable base plates
- Precise thermostatic control from 150°C to 265°C
- Can accommodate 2 x 1/1 GN per shelf
- Supplied with three chrome plated shelves per oven
- LMO9 supplied with castors as standard; please contact us if you require the product on legs (LMD9 supplied with legs only)





| General purpose oven | | | | | | |
|---|---|---|---|---|---|---|
| MODEL | PRICE | H | W | D | POWER | WT |
| LMO9/N | £1812 | 880 - 935 | 900 | 700 | 8kW | 158 |
| LMO9/P | £1812 | 880 - 935 | 900 | 700 | 8kW | 158 |
| Internal usable dimensions | | 490 | 715 | 530 | | |

| Two tier general purpose oven | | | | | | |
|---|---|---|---|---|---|---|
| MODEL | PRICE | H | W | D | POWER | WT |
| LMD9/N | £3209 | 1630 - 1685 | 900 | 700 | 16kW | 275 |
| LMD9/P | £3209 | 1630 - 1685 | 900 | 700 | 16kW | 275 |
| Internal usable dimensions | | 490 | 715 | 530 | | |

**Product Codes**

**/N** = natural gas **/P** = propane gas **Btu/hr** = kW x 3412

## Gas & Electric Atmospheric Steamers

- Generous capacity - 2/1 GN compatible
- Six shelf positions and removable shelf supports - versatile and easy to clean
- Mechanical water level control - no electrical requirements for gas models
- 304 grade stainless steel oven interior for long service life
- Thermostatic control and boil dry protection for trouble free operation
- Reversible doors for easy installation



WRAS APPROVED PRODUCT



| Gas Atmospheric Steamer (2/1 GN) | | | | | | |
|---|---|---|---|---|---|---|
| MODEL | PRICE | H | W | D | POWER | WT |
| OG7502/N | £4554 | 1600 | 600 | 950 | 13kW | 167 |
| OG7502/P | £4554 | 1600 | 600 | 950 | 13kW | 167 |

| Gas Atmospheric Steamer (1/1 GN) | | | | | | |
|---|---|---|---|---|---|---|
| MODEL | PRICE | H | W | D | POWER | WT |
| OG7504/N | £4245 | 1600 | 600 | 750 | 13kW | 141 |
| OG7504/P | £4245 | 1600 | 600 | 750 | 13kW | 141 |

**Key**

H = Height (mm)
W = Width (mm)
D = Depth (mm)
WT = Packed Weight in kg

| Electric Atmospheric Steamer (2/1 GN) | | | | | | |
|---|---|---|---|---|---|---|
| MODEL | PRICE | H | W | D | POWER | WT |
| *OE7503 | £4208 | 1600 | 600 | 950 | 9kW | 150 |

| Electric Atmospheric Steamer (1/1 GN) | | | | | | |
|---|---|---|---|---|---|---|
| MODEL | PRICE | H | W | D | POWER | WT |
| *OE7505 | £3935 | 1600 | 600 | 750 | 9kW | 122 |

* Please refer to page 53 for electricity supply requirements



# SILVERLINK 600

**All gas power ratings are nominal values. All Silverlink 600 counter top units when mounted on optional floor stands or pedestals provide a uniform nominal hob height of 900mm.**

## Electric Counter Top Fryers

- Front mounted controls ensure safe working practice
- Hinging element with safety cut-out provides easy access to tank for cleaning
- High quality grade 304 stainless steel fryer tanks, fully welded to hobs for added strength and a smooth, easy clean seamless finish
- Thermostatic control with fail-safe top temperature cut out maintains accurate oil temperature and ensures safe operation
- Heavy duty double nickel plated spun wire baskets, batter plates and stainless steel lids supplied as standard









**Single tank fryers with 1 basket**

| MODEL | PRICE | H | W | D | POWER | OIL CAP | WT |
|---|---|---|---|---|---|---|---|
| DF33 | £534 | 335 | 300 | 600 | 3kW | 9L | 17 |
| *DF36 | £584 | 335 | 300 | 600 | 6kW | 9L | 18 |
| *DF39 | £629 | 335 | 300 | 600 | 9kW | 9L | 19 |

**Alternative half size DF basket**

| MODEL | PRICE |
|---|---|
| A BA96 | £53 |

**Single tank fryers with 2 baskets**

| MODEL | PRICE | H | W | D | POWER | OIL CAP | WT |
|---|---|---|---|---|---|---|---|
| *DF46 | £726 | 335 | 450 | 600 | 6kW | 15L | 24 |
| *DF49 | £758 | 335 | 450 | 600 | 9kW | 15L | 24 |

**Doughnut fryer kit to convert Silverlink 600 counter-top fryers**

| MODEL | PRICE | DESCRIPTION |
|---|---|---|
| A DC03 | £126 | For models DF46/49 |

**Twin tank fryers with 2 baskets**

| MODEL | PRICE | H | W | D | POWER | OIL CAP | WT |
|---|---|---|---|---|---|---|---|
| DF66 | £913 | 335 | 600 | 600 | 2x3kW | 2x9L | 30 |
| *DF612 | £1090 | 335 | 600 | 600 | 2x6kW | 2x9L | 31 |
| *DF618 | £1150 | 335 | 600 | 600 | 2x9kW | 2x9L | 33 |

**Model DF66 supplied with two cables & plugs for easy installation**

**Single tank fryer with 3 baskets**

| MODEL | PRICE | H | W | D | POWER | OIL CAP | WT |
|---|---|---|---|---|---|---|---|
| *DF66/ST | £803 | 335 | 600 | 600 | 6kW | 20L | 28 |

## Gas Counter Top Fryers

- Thermostatic control ensures accurate oil temperature control and consistently perfect results
- Safety features include flame failure device and top temperature cut-out to prevent overheating of oil
- Deep cool zone collects cooking debris - this gives cleaner cooking results and prolongs oil life, saving you money
- Convenient pilot flame operation with piezo ignition
- Heavy duty double nickel plated spun wire baskets, batter plates and stainless steel lids supplied as standard
- For very shallow frying - oil depth approximately 30mm (DF4) and 35mm (DF7)

## Gas Doughnut Fryer

**Product Codes**

**/N** = natural gas **/P** = propane gas **Btu/hr** = kW x 3412







**Single tank fryer with 2 baskets**

| MODEL | PRICE | H | W | D | POWER | OIL CAP | WT |
|---|---|---|---|---|---|---|---|
| DF4/N | £1320 | 425 | 450 | 600 | 11.3kW | 8L | 31 |
| DF4/P | £1320 | 425 | 450 | 600 | 10.5kW | 8L | 31 |

**Doughnut fryer kit for model DF4**

| MODEL | PRICE |
|---|---|
| A DC01 | £126 |

**Twin tank fryer with 2 baskets**

| MODEL | PRICE | H | W | D | POWER | OIL CAP | WT |
|---|---|---|---|---|---|---|---|
| DF7/N | £1972 | 425 | 750 | 600 | 16kW | 2x6L | 58 |
| DF7/P | £1972 | 425 | 750 | 600 | 16kW | 2x6L | 58 |

**Doughnut fryer**

| MODEL | PRICE | H | W | D | POWER | WT |
|---|---|---|---|---|---|---|
| DC04/N | £1402 | 425 | 450 | 600 | 11.3kW | 31 |
| DC04/P | £1402 | 425 | 450 | 600 | 10.5kW | 31 |

**With side mounted shelf, 2 frying trays and lid**

* Please refer to page 53 for electricity supply requirements

# SILVERLINK 600



**All gas power ratings are nominal values. All Silverlink 600 counter top units when mounted on optional floor stands or pedestals provide a uniform nominal hob height of 900mm.**

## Electric Free Standing Fryers

- Front mounted controls ensure safe working practice
- Hinging element with safety cut-out provides easy access to tank for cleaning
- High quality grade 304 stainless steel fryer tanks, fully welded to hobs for added strength and a smooth, easy clean seamless finish
- Thermostatic control with fail-safe top temperature cut out maintains accurate oil temperature and ensures safe operation
- Heavy duty double nickel plated spun wire baskets, batter plates and stainless steel lids supplied as standard

## Gas Free Standing Fryers

- Thermostatic control ensures accurate oil temperature control and consistently perfect results
- Safety features include flame failure device and top temperature cut-out to prevent overheating of oil
- Deep cool zone collects cooking debris - this gives cleaner cooking results and prolongs oil life, saving you money
- Convenient pilot flame operation with piezo ignition
- Heavy duty double nickel plated spun wire baskets, batter plates and stainless steel lids supplied as standard









**Single tank electric fryer (300mm wide)**

| MODEL | PRICE | H | W | D | POWER | OIL CAP | WT |
|---|---|---|---|---|---|---|---|
| *J6 | £773 | 970 - 990 | 300 | 600 | 6kW | 9L | 32 |
| *J9 | £841 | 970 - 990 | 300 | 600 | 9kW | 9L | 32 |

**Twin tank electric fryer (600mm wide)**

| MODEL | PRICE | H | W | D | POWER | OIL CAP | WT |
|---|---|---|---|---|---|---|---|
| *J12 | £1332 | 970 - 990 | 600 | 600 | 2x6kW | 2x9L | 60 |
| *J18 | £1425 | 970 - 990 | 600 | 600 | 2x9kW | 2x9L | 60 |

**Single tank gas fryer (300mm wide)**

| MODEL | PRICE | H | W | D | POWER | OIL CAP | WT |
|---|---|---|---|---|---|---|---|
| J5/N | £1527 | 1065 - 1100 | 300 | 600 | 12kW | 12L | 54 |
| J5/P | £1527 | 1065 - 1100 | 300 | 600 | 11.3kW | 12L | 54 |

**Twin tank gas fryer (600mm wide)**

| MODEL | PRICE | H | W | D | POWER | OIL CAP | WT |
|---|---|---|---|---|---|---|---|
| J10/N | £2519 | 1065 - 1100 | 600 | 600 | 24kW | 2x12L | 91 |
| J10/P | £2519 | 1065 - 1100 | 600 | 600 | 22.6kW | 2x12L | 91 |

**Alternative half size basket**

| MODEL | PRICE | DESCRIPTION |
|---|---|---|
| A BA96 | £53 | For models J6/J9/J12/J18 |

## Electric Chip Scuttles

- Heated from below
- Removable tank and drain plate for easy cleaning
- Drain plate keeps contents crisp and fresh
- Easy access and better heat retention via hinged lid



**Chip scuttle**

| MODEL | PRICE | H | W | D | POWER | WT |
|---|---|---|---|---|---|---|
| CS4 | £429 | 265 | 450 | 600 | 0.5kW | 22 |
| CS6 | £501 | 265 | 600 | 600 | 0.75kW | 26 |

## Electric Chip Scuttle with Overhead Gantry

- Heated from above and below to maintain even temperature of food
- Overhead heat lamp imparts a warm glow for attractive presentation
- Removable 1/1 GN size chip container for ease of cleaning
- Drain plate keeps contents crisp and fresh



**Chip scuttle with overhead gantry**

| MODEL | PRICE | H | W | D | POWER | WT |
|---|---|---|---|---|---|---|
| CS4/G | £646 | 645 | 450 | 600 | 1kW | 22 |

* Please refer to page 53 for electricity supply requirements



# SILVERLINK 600

**All gas power ratings are nominal values. All Silverlink 600 counter top units when mounted on optional floor stands or pedestals provide a uniform nominal hob height of 900mm.**

## Electric Griddles

- Solid 12mm thick machined steel plate ensures even heat distribution and excellent heat retention
- Fully-welded plates eliminate dirt traps
- Thermostatically controlled for consistent performance
- Models with extra power (/E) available









**Machine steel plate griddles**

| MODEL | PRICE | H | W | D | POWER | WT |
|---|---|---|---|---|---|---|
| GS3 | £483 | 330 | 300 | 600 | 2kW | 24 |
| GS3/E | £527 | 330 | 300 | 600 | 2.5kW | 24 |
| GS4 | £562 | 330 | 450 | 600 | 2.7kW | 40 |
| * GS4/E | £606 | 330 | 450 | 600 | 3.7kW | 40 |
| GS6 | £649 | 330 | 600 | 600 | 3kW | 50 |
| * GS65 | £673 | 330 | 600 | 600 | 4.5kW | 50 |
| ‡GS6/T | £708 | 330 | 600 | 600 | 4kW | 50 |
| ‡GS6/T/E | £751 | 330 | 600 | 600 | 5.6kW | 50 |
| ‡GS7 | £783 | 330 | 750 | 600 | 6kW | 61 |
| ‡GS7/E | £826 | 330 | 750 | 600 | 7kW | 61 |
| ‡GS9 | £923 | 330 | 900 | 600 | 8.6kW | 93 |

‡ Dual zone

**Hard chrome plate griddles**

| MODEL | PRICE | H | W | D | POWER | WT |
|---|---|---|---|---|---|---|
| GS3/C | £1089 | 330 | 300 | 600 | 2kW | 24 |
| GS4/C | £1277 | 330 | 450 | 600 | 2.7kW | 40 |
| GS6/C | £1472 | 330 | 600 | 600 | 3kW | 50 |
| ‡GS6C/T | £1601 | 330 | 600 | 600 | 4kW | 50 |
| ‡GS7/C | £1763 | 330 | 750 | 600 | 6kW | 61 |

‡ Dual zone

**Griddle splashbacks**

| MODEL | PRICE | DESCRIPTION |
|---|---|---|
| A SB3 | £67 | For GS3 griddles |
| A SB4 | £74 | For GS4 griddles |
| A SB6 | £75 | For GS6 griddles |
| A SB7 | £80 | For GS7 griddles |
| A SB9 | £84 | For GS9 griddles |

**Note: All splashbacks are 115mm high**

**Half-ribbed griddles**

| MODEL | PRICE | H | W | D | POWER | WT |
|---|---|---|---|---|---|---|
| ‡GS6/TR | £814 | 330 | 600 | 600 | 4kW | 50 |
| ‡GS6/TR/E | £857 | 330 | 600 | 600 | 5.6kW | 50 |
| GS7/R | £894 | 330 | 750 | 600 | 6kW | 61 |

‡ Dual zone

**Fully-ribbed griddle**

| MODEL | PRICE | H | W | D | POWER | WT |
|---|---|---|---|---|---|---|
| *GS6/TFR | £951 | 330 | 600 | 600 | 4kW | 50 |

‡ Dual zone

**Key**

H = Height (mm)
W = Width (mm)
D = Depth (mm)
WT = Packed Weight in kg

## Gas Griddles

- Solid 12mm thick machined steel plate ensures even heat distribution and excellent heat retention
- Fully-welded plates eliminate dirt traps
- High and low heat settings for controlled cooking
- Piezo ignition and flame failure device for convenient and safe operation







**Machine steel plate griddles**

| MODEL | PRICE | H | W | D | POWER | WT |
|---|---|---|---|---|---|---|
| GS4/N | £940 | 415 | 450 | 600 | 5.4kW | 43 |
| GS4/P | £940 | 415 | 450 | 600 | 5.5kW | 43 |
| ‡GS7/N | £1366 | 415 | 750 | 600 | 7.5kW | 67 |
| ‡GS7/P | £1366 | 415 | 750 | 600 | 8kW | 67 |

‡ Dual zone

**Griddle splashbacks**

| MODEL | PRICE | DESCRIPTION |
|---|---|---|
| A SB4 | £74 | For GS4 griddles |
| A SB7 | £80 | For GS7 griddles |

**Hard chrome plate griddles**

| MODEL | PRICE | H | W | D | POWER | WT |
|---|---|---|---|---|---|---|
| GS4C/N | £1663 | 415 | 450 | 600 | 5.4kW | 43 |
| GS4C/P | £1663 | 415 | 450 | 600 | 5.5kW | 43 |
| ‡GS7C/N | £2572 | 415 | 750 | 600 | 7.5kW | 67 |
| ‡GS7C/P | £2572 | 415 | 750 | 600 | 8kW | 67 |

‡ Dual zone

**Half-ribbed griddles**

| MODEL | PRICE | H | W | D | POWER | WT |
|---|---|---|---|---|---|---|
| GS7R/N | £1459 | 415 | 750 | 600 | 7.5kW | 67 |
| GS7R/P | £1459 | 415 | 750 | 600 | 8kW | 67 |

**Product Codes**

**/N** = natural gas **/P** = propane gas **Btu/hr** = kW x 3412

* Please refer to page 53 for electricity supply requirements

# SILVERLINK 600



**All gas power ratings are nominal values.**

## Electric Salamander Grill

- Even heat distribution - for perfect grilling
- Easy to clean vitreous enamelled interior
- Five grill shelf positions
- Crumb tray and toasting grid included as standard



| Electric salamander grill | | | | | | |
|---|---|---|---|---|---|---|
| MODEL | PRICE | H | W | D | POWER | WT |
| GR3 | £421 | 310 | 600 | 350 | 3kW | 23 |

**Accessories for GR3**

| MODEL | PRICE | DESCRIPTION | H |
|---|---|---|---|
| A HT6/SB | £150 | Shelf / splashback | 450 |
| A BR15 | £38 | Wall brackets | N/A |
| A ABP03 | £203 | Single-sided alloy branding plate & drip tray | N/A |
| A GR3/WS | £122 | Wall shelf | N/A |
| A GR3/BS | £188 | Bench stand | 350 |
| A GR3/FS | £329 | Floor stand | 1230 |

## Electric Adjustable Salamander Grills

- Ideal for grilling and gratination
- Smooth action and easy-lift grill hood
- Height markings and an audible timer to ensure consistent results
- Removable fat collection tray and chromed toasting rack included as standard
- 1/1 GN compatible



| Electric adjustable salamander grill | | | | | | |
|---|---|---|---|---|---|---|
| MODEL | PRICE | H | W | D | POWER | WT |
| AS3 | £1234 | 500 | 600 | 550 | 2.8kW | 56 |
| *AS4 | £1305 | 500 | 600 | 550 | 4.5kW | 56 |

| MODEL | PRICE | DESCRIPTION |
|---|---|---|
| A BR51 | £53 | Wall mounting brackets |

## Gas Salamander Grills

- Powerful ceramic plaque burners
- Vitreous enamelled interior and hood for easy cleaning
- Cool to the touch handles
- Model GR3N/P supplied with crumb tray and toasting grid as standard
- Model GR7N/P supplied with a double sided alloy branding plate and fat collection tray as standard



| Gas salamander grill | | | | | | |
|---|---|---|---|---|---|---|
| MODEL | PRICE | H | W | D | POWER | WT |
| GR3/N | £943 | 405 | 600 | 350 | 5kW | 28 |
| GR3/P | £943 | 405 | 600 | 350 | 5kW | 28 |

**Accessories for GR3/N and GR3/P**

| MODEL | PRICE | DESCRIPTION | H |
|---|---|---|---|
| A ABP03 | £203 | Singe-sided alloy branding plate & drip tray | N/A |
| A GR3/WS | £122 | Wall shelf | N/A |
| A GR3/BS | £188 | Bench stand | 350 |
| A GR3/FS | £329 | Floor stand | 1230 |



| Gas salamander grill | | | | | | |
|---|---|---|---|---|---|---|
| MODEL | PRICE | H | W | D | POWER | WT |
| GR7/N | £1371 | 405 | 750 | 350 | 6.5kW | 40 |
| GR7/P | £1371 | 405 | 750 | 350 | 6.5kW | 40 |

**Accessories for GR7/N and GR7/P**

| MODEL | PRICE | DESCRIPTION | H |
|---|---|---|---|
| A BR39 | £183 | Additional double-sided alloy branding plate | N/A |
| A GR7/WS | £146 | Wall shelf | N/A |
| A GR7/BS | £216 | Bench stand | 350 |
| A GR7/FS | £383 | Floor stand | 1230 |

* Please refer to page 53 for electricity supply requirements



# SILVERLINK 600

**All gas power ratings are nominal values. All Silverlink 600 counter top units when mounted on optional floor stands or pedestals provide a uniform nominal hob height of 900mm.**

## Gas Chargrills

- Heat transfer radiants eliminate the need for messy lava rock
- Removable branding grids, heat transfer radiants, fat collection drawer and debris collection tray for easy cleaning
- Adjustable cooking grid and variable heat control for maximum controllability
- Heat retaining cooking grids produces clean, sharp branding marks to enhance food presentation
- Twin heat zones

## Electric Chargrills

- High heat retention of cast iron grids means there is no waiting for the grill to recover to cooking temperature
- Hinging interlocked elements and integral water bath make cleaning easier
- Integral splashguard with water funnel enables refilling of tank without cooling the cooking grid
- Water bath provides humidity, keeping food succulent and reducing shrinkage
- High temperature safety cut out for protection if water bath runs dry
- ECG9/WT features water connection for ease of use







**Gas chargrill**

| MODEL | PRICE | H | W | D | POWER | WT |
|---|---|---|---|---|---|---|
| CG4/N | £1020 | 415 | 450 | 600 | 14.3kW | 32 |
| CG4/P | £1020 | 415 | 450 | 600 | 14.5kW | 32 |

**Gas chargrill**

| MODEL | PRICE | H | W | D | POWER | WT |
|---|---|---|---|---|---|---|
| CG6/N | £1352 | 415 | 600 | 600 | 14.3kW | 41 |
| CG6/P | £1352 | 415 | 600 | 600 | 14.5kW | 41 |

**Electric chargrill**

| MODEL | PRICE | H | W | D | POWER | WT |
|---|---|---|---|---|---|---|
| *ECG6 | £1228 | 387 | 600 | 600 | 8kW | 36 |
| *ECG9 | £1998 | 387 | 900 | 600 | 13kW | 61 |
| *ECG9/WT | £2239 | 387 | 900 | 600 | 13kW | 61 |

## Electric Pasta Boilers

- Front mounted controls ensure safe working practice
- Hinging element with safety cut out provides easy access to tank for cleaning
- Front drain taps for fast, easy drainage of water
- Thermostatic control maintains accurate water temperature
- Corrosion-resistant stainless steel tanks and elements for long service life





**Single tank pasta boiler**

| MODEL | PRICE | H | W | D | POWER | WT |
|---|---|---|---|---|---|---|
| PB33 | £602 | 335 | 300 | 600 | 3kW | 17 |

**Price does not include basket**

**Twin tank pasta boiler**

| MODEL | PRICE | H | W | D | POWER | WT |
|---|---|---|---|---|---|---|
| PB66 | £1011 | 335 | 600 | 600 | 2x3kW | 30 |

**Price does not include basket**
**Supplied with two cables & plugs for easy installation**

**Pasta Baskets**

| | MODEL | PRICE | W | PB33 NO. REQUIRED |
|---|---|---|---|---|
| A | BA112 | £117 | 202 | 1 |
| A | BA114 | £94 | 101 | 2 |
| A | BA115+ BA116 | £81 (each) | 101 | 2 of each |

**Pasta Baskets**

| | MODEL | PRICE | W | PB33 NO. REQUIRED |
|---|---|---|---|---|
| A | BA112 | £117 | 202 | 2 |
| A | BA114 | £94 | 101 | 4 |
| A | BA115+ BA116 | £81 (each) | 101 | 4 of each |

**PB33**




**PB66**




**Key**

H = Height (mm)
W = Width (mm)
D = Depth (mm)
WT = Packed Weight in kg

**Product Codes**

**/N** = natural gas **/P** = propane gas **Btu/hr** = kW x 3412

* Please refer to page 53 for electricity supply requirements

# SILVERLINK 600



**All gas power ratings are nominal values. All Silverlink 600 counter top units when mounted on optional floor stands or pedestals provide a uniform nominal hob height of 900mm.**

## Gas Oven Ranges

- Fully pressed and sealed hob tops for easy cleaning
- Robust, easy-clean vitreous enamelled cast iron pan supports
- Low level flue maximises working area and enables you to use large stock pots
- Large capacity oven with vitreous enamelled interior for easy cleaning
- Oven and hob burners with automatic flame failure device for added safety



## Electric Oven Range

- Fully pressed and sealed hob top for easy cleaning
- Automatic power reduction, if pan boils dry or is removed - prolonging hotplate life
- Twin fan assisted oven for even heat and consistent cooking results
- Large capacity oven with vitreous enamelled interior for increased productivity and easy cleaning
- Removable oven base for easy cleaning



**4 burner gas range (legs at rear)**

| MODEL | PRICE | H | W | D | POWER | WT |
|---|---|---|---|---|---|---|
| SLR6/N | £1760 | 935 - 970 | 600 | 600 | 23.8kW | 85 |
| SLR6/P | £1760 | 935 - 970 | 600 | 600 | 23.8kW | 85 |
| Internal usable dimensions | | 360 | 480 | 390 | | |

**6 burner gas range (legs at rear)**

| MODEL | PRICE | H | W | D | POWER | WT |
|---|---|---|---|---|---|---|
| SLR9/N | £2049 | 935 - 970 | 900 | 600 | 35.5kW | 125 |
| SLR9/P | £2049 | 935 - 970 | 900 | 600 | 35.5kW | 125 |
| Internal usable dimensions | | 360 | 720 | 390 | | |

**6 plate electric range (castors at rear)**

| MODEL | PRICE | H | W | D | POWER | WT |
|---|---|---|---|---|---|---|
| *ESLR9C | £2139 | 925 | 900 | 600 | 16.5kW | 95 |
| Internal usable dimensions | | 410 | 670 | 340 | | |

**670mm deep including fan housing**

**4 burner gas range (castors at rear)**

| MODEL | PRICE | H | W | D | POWER | WT |
|---|---|---|---|---|---|---|
| SLR6C/N | £1760 | 935 | 600 | 600 | 23.8kW | 86 |
| SLR6C/P | £1760 | 935 | 600 | 600 | 23.8kW | 86 |
| Internal usable dimensions | | 360 | 480 | 390 | | |

**6 burner gas range (castors at rear)**

| MODEL | PRICE | H | W | D | POWER | WT |
|---|---|---|---|---|---|---|
| SLR9C/N | £2049 | 935 | 900 | 600 | 35.5kW | 126 |
| SLR9C/P | £2049 | 935 | 900 | 600 | 35.5kW | 126 |
| Internal usable dimensions | | 360 | 720 | 390 | | |

**Splashback and plate shelf**

| MODEL | PRICE | DESCRIPTION | H |
|---|---|---|---|
| A SLR6/SB | £175 | For model SLR6 | 450 |

**Splashbacks should not be used when ranges are fitted with castors**

**Splashback and plate shelf**

| MODEL | PRICE | DESCRIPTION | H |
|---|---|---|---|
| A SLR9/SB | £189 | For model SLR9 | 450 |

**Splashbacks should not be used when ranges are fitted with castors**

**Key**

H = Height (mm)
W = Width (mm)
D = Depth (mm)
WT = Packed Weight in kg

## Electric Ovens

- Vitreous enamelled interior with radiused corners and removable side shelf supports for easy cleaning
- Able to support a suitably sized Silverlink 600 counter-top unit
- Side opening doors, with robust hinges and ball catch, to give safe, easy access
- Fan-assisted models give superior heat distribution with a rapid cool down feature







**Electric ovens**

| MODEL | PRICE | H | W | D | POWER | WT |
|---|---|---|---|---|---|---|
| V6 | £1085 | 650 - 670 | 600 | 600 | 3kW | 62 |
| Internal usable dimensions | | 350 | 465 | 430 | | |
| V6/F | £1232 | 650 - 670 | 600 | 600 | 3kW | 62 |
| Internal usable dimensions | | 430 | 465 | 390 | | |

**V6/F - fan assisted**

**Electric ovens with glass doors**

| MODEL | PRICE | H | W | D | POWER | WT |
|---|---|---|---|---|---|---|
| V6/D | £1148 | 650 - 670 | 600 | 600 | 3kW | 63 |
| Internal usable dimensions | | 350 | 465 | 430 | | |
| V6/FD | £1300 | 650 - 670 | 600 | 600 | 3kW | 63 |
| Internal usable dimensions | | 430 | 465 | 390 | | |

**V6/FD - fan assisted**

**Large electric ovens**

| MODEL | PRICE | H | W | D | POWER | WT |
|---|---|---|---|---|---|---|
| V7 | £1459 | 650 - 670 | 750 | 600 | 3kW | 71 |
| Internal usable dimensions | | 430 | 540 | 390 | | |
| *V7/4 | £1527 | 650 - 670 | 750 | 600 | 4kW | 71 |
| Internal usable dimensions | | 430 | 540 | 390 | | |

**V7 & V7/4 - fan assisted**

| MODEL | PRICE | DESCRIPTION |
|---|---|---|
| A V6/T | £80 | Top for V6 series ovens |

**See page 27 for stands for V6 and V7 ovens**

| MODEL | PRICE | DESCRIPTION |
|---|---|---|
| A V7/T | £87 | Top for V7 series ovens |

*** Please refer to page 53 for electricity supply requirements**



# SILVERLINK 600

**All gas power ratings are nominal values. All Silverlink 600 counter top units when mounted on optional floor stands or pedestals provide a uniform nominal hob height of 900mm.**

## Electric Boiling Tops

- Fully pressed and sealed hob tops for easy cleaning
- Automatic power reduction, if pan boils dry or is removed - prolonging hotplate life
- Six-position switches control each plate
- 180mm / 7" sealed hotplates



| 2 plate boiling top | | | | | | |
|---|---|---|---|---|---|---|
| MODEL | PRICE | H | W | D | POWER | WT |
| HT3 | £334 | 290 | 300 | 600 | 3kW | 14 |



| 4 plate boiling top | | | | | | |
|---|---|---|---|---|---|---|
| MODEL | PRICE | H | W | D | POWER | WT |
| *HT6 | £498 | 290 | 600 | 600 | 7kW | 23 |



| 4 plate boiling top | | | | | | |
|---|---|---|---|---|---|---|
| MODEL | PRICE | H | W | D | POWER | WT |
| *HT7 | £589 | 290 | 750 | 600 | 7kW | 26 |

## Gas Boiling Tops

- Powerful gas burners with flame failure device for added safety
- Fully pressed and sealed hob tops for easy cleaning
- Robust, easy-to-clean vitreous enamelled cast iron pan supports
- Low level flue maximises working area and enables you to use large stock pots

**Product Codes**

**/N** = natural gas **/P** = propane gas **Btu/hr** = kW x 3412



| 2 burner boiling top | | | | | | |
|---|---|---|---|---|---|---|
| MODEL | PRICE | H | W | D | POWER | WT |
| HT3/N | £644 | 305 | 300 | 600 | 9kW | 16 |
| HT3/P | £644 | 305 | 300 | 600 | 9kW | 16 |



| 4 burner boiling top | | | | | | |
|---|---|---|---|---|---|---|
| MODEL | PRICE | H | W | D | POWER | WT |
| HT6/N | £1016 | 305 | 600 | 600 | 18kW | 28 |
| HT6/P | £1016 | 305 | 600 | 600 | 18kW | 28 |



| 6 burner boiling top | | | | | | |
|---|---|---|---|---|---|---|
| MODEL | PRICE | H | W | D | POWER | WT |
| HT9/N | £1320 | 305 | 900 | 600 | 27kW | 40 |
| HT9/P | £1320 | 305 | 900 | 600 | 27kW | 40 |

## Induction Hobs

- High power – almost twice the cooking power of a similarly rated gas hob
- Boost function on multi-zone models delivers power when it's most needed
- 6mm thick high impact resistant glass ceramic surface will withstand hard knocks and is easy to clean
- Suites perfectly with other Silverlink 600 products to create a professional cookline
- Easy to use rotary controls complete with LED display of power level
- Pan detection function cuts power when no pan is present, preventing harm to users and utensils, while saving energy
- Automatic heat up function switches to a preset power level after full power heat up
- Easy to change filter, built into the base of the unit
- Powerful internal cooling fan and overheat protection for long service life
- These units are not suitable for mounting on Silverlink 600 heated pedestals, or V ovens



| 1 plate induction top | | | | | | |
|---|---|---|---|---|---|---|
| MODEL | PRICE | H | W | D | POWER | WT |
| SLI3 | £1000 | 265 | 450 | 600 | 2.4kW | 21 |



| 1 plate induction top (Wok) | | | | | | |
|---|---|---|---|---|---|---|
| MODEL | PRICE | H | W | D | POWER | WT |
| SLI3W | £1393 | 265 | 450 | 600 | 2.4kW | 22 |



| 2 plate induction top | | | | | | |
|---|---|---|---|---|---|---|
| MODEL | PRICE | H | W | D | POWER | WT |
| SLI21 | £990 | 265 | 450 | 600 | 3kW | 20 |



| 4 plate induction top | | | | | | |
|---|---|---|---|---|---|---|
| MODEL | PRICE | H | W | D | POWER | WT |
| SLI42 | £1770 | 265 | 600 | 600 | 2x3kW | 33 |

* Please refer to page 53 for electricity supply requirements

# SILVERLINK 600



**All Silverlink 600 counter top units when mounted on optional floor stands or pedestals provide a uniform nominal hob height of 900mm.**

## Electric Bains Marie (Round Pots)

- Perfect for safely holding sauces, gravy and pre-cooked foods for up to two hours at serving temperature
- Adjustable heat control
- 8 pint (4.5 litre) stainless steel pots included







**Dry heat bains marie**

| MODEL | PRICE | H | W | D | POWER | WT |
|---|---|---|---|---|---|---|
| BS3 | £347 | 290 | 300 | 600 | 0.5kW | 16 |

**Wet heat bains marie**

| MODEL | PRICE | H | W | D | POWER | WT |
|---|---|---|---|---|---|---|
| BS3W | £445 | 290 | 300 | 600 | 1kW | 16 |

**Dry heat bains marie**

| MODEL | PRICE | H | W | D | POWER | WT |
|---|---|---|---|---|---|---|
| BS4 | £432 | 290 | 450 | 600 | 0.75kW | 20 |

**Wet heat bains marie**

| MODEL | PRICE | H | W | D | POWER | WT |
|---|---|---|---|---|---|---|
| BS4W | £533 | 290 | 450 | 600 | 1kW | 22 |

**Dry heat bains marie**

| MODEL | PRICE | H | W | D | POWER | WT |
|---|---|---|---|---|---|---|
| BS7 | £554 | 290 | 750 | 600 | 1kW | 28 |

**Wet heat bains marie**

| MODEL | PRICE | H | W | D | POWER | WT |
|---|---|---|---|---|---|---|
| BS7W | £699 | 290 | 750 | 600 | 2kW | 33 |

**Key**

H = Height (mm)
W = Width (mm)
D = Depth (mm)
WT = Packed Weight in kg

## Electric Bains Marie (Gastronorm Dishes)

- Perfect for safely holding sauces, gravy and pre-cooked foods for up to two hours at serving temperature
- Adjustable heat control
- Available as base units or with a choice of 150mm deep gastronorm dishes









**Dry heat bains marie**

| MODEL | PRICE | H | W | D | POWER | WT |
|---|---|---|---|---|---|---|
| BM3 | £316 | 290 | 300 | 600 | 0.5kW | 14 |
| BM3A | £383 | 290 | 300 | 600 | 0.5kW | 17 |

**Dry heat bains marie**

| MODEL | PRICE | H | W | D | POWER | WT |
|---|---|---|---|---|---|---|
| BM4 | £381 | 290 | 450 | 600 | 0.75kW | 17 |
| BM4A | £445 | 290 | 450 | 600 | 0.75kW | 21 |
| BM4B | £450 | 290 | 450 | 600 | 0.75kW | 21 |
| BM4C | £424 | 290 | 450 | 600 | 0.75kW | 21 |

**Dry heat bains marie**

| MODEL | PRICE | H | W | D | POWER | WT |
|---|---|---|---|---|---|---|
| BM6 | £425 | 290 | 600 | 600 | 0.75kW | 20 |
| BM6A | £532 | 290 | 600 | 600 | 0.75kW | 26 |
| BM6B | £508 | 290 | 600 | 600 | 0.75kW | 26 |
| BM6C | £556 | 290 | 600 | 600 | 0.75kW | 26 |

**Dry heat bains marie**

| MODEL | PRICE | H | W | D | POWER | WT |
|---|---|---|---|---|---|---|
| BM7 | £516 | 290 | 750 | 600 | 1kW | 23 |
| BM7A | £672 | 290 | 750 | 600 | 1kW | 30 |
| BM7B | £656 | 290 | 750 | 600 | 1kW | 30 |
| BM7C | £701 | 290 | 750 | 600 | 1kW | 30 |
| BM7X | £516 | 290 | 750 | 600 | 1kW | 23 |
| BM7XA | £605 | 290 | 750 | 600 | 1kW | 30 |
| BM7XB | £633 | 290 | 750 | 600 | 1kW | 30 |
| BM7XC | £667 | 290 | 750 | 600 | 1kW | 30 |









**Wet heat bains marie**

| MODEL | PRICE | H | W | D | POWER | WT |
|---|---|---|---|---|---|---|
| BM3W | £407 | 290 | 300 | 600 | 1kW | 14 |
| BM3AW | £476 | 290 | 300 | 600 | 1kW | 17 |

**Wet heat bains marie**

| MODEL | PRICE | H | W | D | POWER | WT |
|---|---|---|---|---|---|---|
| BM4W | £476 | 290 | 450 | 600 | 1kW | 19 |
| BM4AW | £539 | 290 | 450 | 600 | 1kW | 23 |
| BM4BW | £544 | 290 | 450 | 600 | 1kW | 23 |
| BM4CW | £517 | 290 | 450 | 600 | 1kW | 23 |

**Wet heat bains marie**

| MODEL | PRICE | H | W | D | POWER | WT |
|---|---|---|---|---|---|---|
| BM6W | £522 | 290 | 600 | 600 | 2kW | 23 |
| BM6AW | £629 | 290 | 600 | 600 | 2kW | 29 |
| BM6BW | £606 | 290 | 600 | 600 | 2kW | 29 |
| BM6CW | £654 | 290 | 600 | 600 | 2kW | 29 |

**Wet heat bains marie**

| MODEL | PRICE | H | W | D | POWER | WT |
|---|---|---|---|---|---|---|
| BM7W | £618 | 290 | 750 | 600 | 2kW | 28 |
| BM7AW | £774 | 290 | 750 | 600 | 2kW | 35 |
| BM7BW | £758 | 290 | 750 | 600 | 2kW | 35 |
| BM7CW | £801 | 290 | 750 | 600 | 2kW | 35 |
| BM7XW | £618 | 290 | 750 | 600 | 2kW | 28 |
| BM7XAW | £707 | 290 | 750 | 600 | 2kW | 35 |
| BM7XBW | £735 | 290 | 750 | 600 | 2kW | 35 |
| BM7XCW | £769 | 290 | 750 | 600 | 2kW | 35 |

### Bains Marie Gastronorm configurations





# SILVERLINK 600

**All Silverlink 600 counter top units when mounted on optional floor stands or pedestals provide a uniform nominal hob height of 900mm.**

## Work Tops

- Designed to match Silverlink 600 appliances
- Provides useful work space
- Models with drawers provide handy additional storage space





| Work tops | | | | | |
|---|---|---|---|---|---|
| MODEL | PRICE | H | W | D | WT |
| WT3 | £130 | 290 | 300 | 600 | 10 |
| WT4 | £145 | 290 | 450 | 600 | 13 |
| WT6 | £152 | 290 | 600 | 600 | 15 |
| WT7 | £175 | 290 | 750 | 600 | 18 |

| Work tops with drawers | | | | | |
|---|---|---|---|---|---|
| MODEL | PRICE | H | W | D | WT |
| WT3D | £245 | 290 | 300 | 600 | 14 |
| WT4D | £259 | 290 | 450 | 600 | 18 |
| WT6D | £288 | 290 | 600 | 600 | 21 |

## Stands

- Designed to support Silverlink 600 electric or gas counter-top units
- Sturdy, robust stainless steel construction with fully welded joints
- Multiple counter-top units may be supported on a single base
- Adjustable legs provide stability on uneven floors
- No dirt traps means quick, easy cleaning
- Stands SLS6V and SLS7V for use with V6 and V7 series ovens





| Stands | | | | | |
|---|---|---|---|---|---|
| MODEL | PRICE | H | W | D | WT |
| SLS3 | £255 | 650 - 675 | 300 | 567 | 15 |
| SLS4 | £275 | 650 - 675 | 450 | 567 | 18 |
| SLS6 | £312 | 650 - 675 | 600 | 567 | 23 |
| SLS7 | £363 | 650 - 675 | 750 | 567 | 26 |
| SLS9 | £424 | 650 - 675 | 900 | 567 | 30 |

Suitable for use with gas products

| Stands for V Ovens | | | | | |
|---|---|---|---|---|---|
| MODEL | PRICE | H | W | D | WT |
| SLS6V | £312 | 650 - 675 | 600 | 567 | 23 |
| SLS7V | £363 | 650 - 675 | 750 | 567 | 26 |

## Pedestals

- Designed to support Silverlink 600 electric or gas counter-top units
- Adjustable shelf provides flexibility
- Adjustable for perfect alignment on uneven floors
- Heated models feature thermostatic control - ideal as plate warmers
- CC, HC and HCL models feature doors which fit left or right handed for flexibility in kitchen planning





| Ambient open-top pedestals without doors | | | | | |
|---|---|---|---|---|---|
| MODEL | PRICE | H | W | D | WT |
| CN3 | £238 | 650 - 670 | 300 | 567 | 17 |
| CN4 | £249 | 650 - 670 | 450 | 567 | 22 |
| CN6 | £279 | 650 - 670 | 600 | 567 | 28 |
| CN7 | £320 | 650 - 670 | 750 | 567 | 33 |

Suitable for use with gas products

Additional shelves for pedestals

| MODEL | PRICE | FOR UNIT WIDTHS |
|---|---|---|
| A PSH3 | £22 | 300mm |
| A PSH4 | £29 | 450mm |
| A PSH6 | £35 | 600mm |
| A PSH7 | £41 | 750mm |

| Ambient open-top pedestals without doors | | | | | |
|---|---|---|---|---|---|
| MODEL | PRICE | H | W | D | WT |
| CC3 | £298 | 650 - 670 | 300 | 600 | 20 |
| CC4 | £311 | 650 - 670 | 450 | 600 | 26 |
| CC6 | £348 | 650 - 670 | 600 | 600 | 33 |
| CC7 | £399 | 650 - 670 | 750 | 600 | 39 |

Not suitable for use with gas products

Additional shelves for pedestals

| MODEL | PRICE | FOR UNIT WIDTHS |
|---|---|---|
| A PSH3 | £22 | 300mm |
| A PSH4 | £29 | 450mm |
| A PSH6 | £35 | 600mm |
| A PSH7 | £41 | 750mm |





| Heated open-top pedestals | | | | | | |
|---|---|---|---|---|---|---|
| MODEL | PRICE | H | W | D | POWER | WT |
| HC3 | £392 | 650 - 670 | 300 | 600 | 0.25kW | 23 |
| HC4 | £406 | 650 - 670 | 450 | 600 | 0.5kW | 29 |
| HC6 | £425 | 650 - 670 | 600 | 600 | 0.5kW | 36 |
| HC7 | £488 | 650 - 670 | 750 | 600 | 0.5kW | 43 |

Not suitable for use with gas products

Additional shelves for pedestals

| MODEL | PRICE | FOR UNIT WIDTHS |
|---|---|---|
| A PSH3 | £22 | 300mm |
| A PSH4 | £29 | 450mm |
| A PSH6 | £35 | 600mm |
| A PSH7 | £41 | 750mm |

| Heated open-top pedestals with legs | | | | | | |
|---|---|---|---|---|---|---|
| MODEL | PRICE | H | W | D | POWER | WT |
| HCL3 | £428 | 650 - 685 | 300 | 600 | 0.25kW | 24 |
| HCL4 | £448 | 650 - 685 | 450 | 600 | 0.5kW | 30 |
| HCL6 | £490 | 650 - 685 | 600 | 600 | 0.5kW | 37 |
| HCL7 | £519 | 650 - 685 | 750 | 600 | 0.75kW | 43 |
| HCL9 | £568 | 650 - 685 | 900 | 600 | 1kW | 49 |

Not suitable for use with gas products

Additional shelves for pedestals

| MODEL | PRICE | FOR UNIT WIDTHS |
|---|---|---|
| A PSH3 | £22 | 300mm |
| A PSH4 | £29 | 450mm |
| A PSH6 | £35 | 600mm |
| A PSH7 | £41 | 750mm |
| A PSH9 | £50 | 900mm |

# LYNX 400



## Fryers

- Removable control head and elements for easy cleaning
- Thermostatic control with fail-safe top temperature cut-out
- Removable stainless steel tank and batter plate for easy cleaning
- Batter plate, stainless steel lid and nickel plated basket supplied as standard
- Twin tank LDF2 model supplied with two cables and plugs for easy installation



| Slimline standby fryer | | | | | | | |
|---|---|---|---|---|---|---|---|
| MODEL | PRICE | H | W | D | POWER | OIL CAP | WT |
| LSF | £260 | 315 | 185 | 400 | 2.5kW | 2.5L | 9 |



| Single tank general purpose fryer | | | | | | | |
|---|---|---|---|---|---|---|---|
| MODEL | PRICE | H | W | D | POWER | OIL CAP | WT |
| LDF | £269 | 315 | 270 | 400 | 3kW | 4L | 12 |



| Twin tank general purpose fryer | | | | | | | |
|---|---|---|---|---|---|---|---|
| MODEL | PRICE | H | W | D | POWER | OIL CAP | WT |
| LDF2 | £522 | 315 | 540 | 400 | 2x3kW | 2x4L | 21 |



| Fish fryer | | | | | | | |
|---|---|---|---|---|---|---|---|
| MODEL | PRICE | H | W | D | POWER | OIL CAP | WT |
| LFF | £358 | 315 | 360 | 400 | 3kW | 5L | 14 |

## Chip Scuttle

- Holds chips and other cooked products at perfect serving temperature
- Perforated drain plate gives easy access and helps to keep chips crisp
- Easy to clean - removable drain plate and interior
- Adjustable temperature control



| Chip Scuttle | | | | | | |
|---|---|---|---|---|---|---|
| MODEL | PRICE | H | W | D | POWER | WT |
| LCS | £246 | 237 | 285 | 400 | 0.25kW | 11 |

## Boiling Tops

- Compact, low-profile design
- 180 mm / 7” sealed hotplates for easy cleaning
- Variable heat control
- Automatic power reduction, if pan boils dry or is removed - prolonging hotplate life



| Single plate boiling top | | | | | | |
|---|---|---|---|---|---|---|
| MODEL | PRICE | H | W | D | POWER | WT |
| LBR | £181 | 119 | 285 | 400 | 2kW | 9 |



| Twin plate boiling top | | | | | | |
|---|---|---|---|---|---|---|
| MODEL | PRICE | H | W | D | POWER | WT |
| LBR2 | £260 | 119 | 565 | 400 | 2x1.5kW | 16 |

## Griddles

- Compact, low-profile design
- Excellent even heat allows you to use the whole plate
- One piece cast iron griddle plate with integral splashguard
- Fast heat up from cold
- Thermostatic control for accurate repeatable results



| Griddles | | | | | | |
|---|---|---|---|---|---|---|
| MODEL | PRICE | H | W | D | POWER | WT |
| LGR | £310 | 162 | 315 | 400 | 2kW | 16 |
| LGR2 | £392 | 162 | 615 | 400 | 3kW | 27 |

**Key**

H = Height (mm)
W = Width (mm)
D = Depth (mm)
WT = Packed Weight in kg



# LYNX 400

## Contact / Panini Grills

- Enamelled cast iron plates give excellent heat retention and are easy to clean
- Fast heat up from cold
- Thermostatic control for accurate repeatable results
- Compact, low-profile design
- Twin models supplied with two cables and plugs for easy installation





**Single contact grill** (smooth upper & lower plates)

| MODEL | PRICE | H | W | D | POWER | WT |
|---|---|---|---|---|---|---|
| LCG | £430 | 165 | 293 | 400 | 2.25kW | 24 |

**Single ribbed grill** (ribbed upper & smooth lower plates)

| MODEL | PRICE | H | W | D | POWER | WT |
|---|---|---|---|---|---|---|
| LRG | £430 | 165 | 293 | 400 | 2.25kW | 24 |

**Twin contact grill** (smooth upper & lower plates)

| MODEL | PRICE | H | W | D | POWER | WT |
|---|---|---|---|---|---|---|
| LCG2 | £743 | 165 | 623 | 400 | 2x2.25kW | 46 |

**Twin ribbed grill** (ribbed upper & smooth lower plates)

| MODEL | PRICE | H | W | D | POWER | WT |
|---|---|---|---|---|---|---|
| LRG2 | £743 | 165 | 623 | 400 | 2x2.25kW | 46 |

**Single panini grill** (ribbed upper & lower plates)

| MODEL | PRICE | H | W | D | POWER | WT |
|---|---|---|---|---|---|---|
| LPG | £430 | 165 | 293 | 400 | 2.25kW | 24 |

Omelette spacer

| MODEL | PRICE |
|---|---|
| A OS2 | £33 |

**Twin panini grill** (ribbed upper & lower plates)

| MODEL | PRICE | H | W | D | POWER | WT |
|---|---|---|---|---|---|---|
| LPG2 | £743 | 165 | 623 | 400 | 2x2.25kW | 46 |

Omelette spacer

| MODEL | PRICE |
|---|---|
| A OS2 | £33 |

## High Powered Contact / Panini Grills

- Large capacity
- Ideal for front-of-house use
- Seals in juices and flavour for succulent results - and minimal shrinkage
- Cast aluminium plates and mica heating elements for extremely even heat and precise control
- PTFE base non-stick coating for ease of cleaning



**Heavy duty contact grill** (smooth upper & lower plates)

| MODEL | PRICE | H | W | D | POWER | WT |
|---|---|---|---|---|---|---|
| GG1 | £903 | 260 | 390 | 380 | 3kW | 36 |

**Heavy duty panini grill** (ribbed upper & lower plates)

| MODEL | PRICE | H | W | D | POWER | WT |
|---|---|---|---|---|---|---|
| GG1P | £903 | 260 | 390 | 380 | 3kW | 36 |

**Heavy duty ribbed grill** (ribbed upper & smooth lower plates)

| MODEL | PRICE | H | W | D | POWER | WT |
|---|---|---|---|---|---|---|
| GG1R | £903 | 260 | 390 | 380 | 3kW | 36 |

Sandwich spacer

| MODEL | PRICE |
|---|---|
| A SS1 | £22 |

Omelette spacer

| MODEL | PRICE |
|---|---|
| A OS1 | £29 |

## Salamander Grill

- Ideal for grilling a wide variety of food products, including meat
- Powerful and robust tubular sheathed element
- Even heat provides maximum output
- Supplied with a toasting rack and grill pan - with stay-cool handles
- Durable vitreous enamelled fascia for easy cleaning



**Salamander grill**

| MODEL | PRICE | H | W | D | POWER | WT |
|---|---|---|---|---|---|---|
| LGT | £335 | 328 | 551 | 322 | 3kW | 20 |

Brackets for LGT

| MODEL | PRICE |
|---|---|
| A BR15 | £38 |

# LYNX 400



## Infra-red Grills

- Rapid heat up - save energy by switching on just when you need to use it
- Durable vitreous enamel fascia for easy cleaning
- Accurate electrical timer for precise cooking control
- Six clip-in, user-changeable quartz infra-red elements give a warm attractive glow (great for front of house situations)
- Model LPC offers variable heat control of lower elements
- Model LSC offers variable heat control of both upper and lower elements

## Convection Oven

- Fan assisted for uniform heat and consistent cooking results
- Double-glazed glass door and internal light for safe, energy-efficient operation
- Two removable chromed rod shelves
- Stainless steel interior for easy cleaning
- User-replaceable inner door glass, light bulb and door seal - avoids costly service calls for routine maintenance







**Pizzachef infra-red grill with rod shelf**

| MODEL | PRICE | H | W | D | POWER | WT |
|---|---|---|---|---|---|---|
| LPC | £366 | 328 | 551 | 302 | 3kW | 20 |

| | MODEL | PRICE | DESCRIPTION |
|---|---|---|---|
| A | BR15 | £38 | Wall brackets |
| A | TO10 | £61 | Toasting bags (Pack of 1000) |

**Superchef infra-red grill with rod shelf & spillage pan**

| MODEL | PRICE | H | W | D | POWER | WT |
|---|---|---|---|---|---|---|
| LSC | £383 | 328 | 551 | 302 | 3kW | 20 |

| | MODEL | PRICE | DESCRIPTION |
|---|---|---|---|
| A | BR15 | £38 | Wall brackets |
| A | TO10 | £61 | Toasting bags (Pack of 1000) |

**Counter-top convection oven**

| MODEL | PRICE | H | W | D | POWER | WT |
|---|---|---|---|---|---|---|
| LCO | £637 | 371 | 555 | 488 | 2.5kW | 34 |

## Pizza Oven

- Upper and lower elements for effective cooking of pizzas
- Thermostatic control for perfect cooking results
- Mechanical ring timer for precise cooking
- Wire shelf with safety stop
- Powerful - temperature up to 300°C for rapid cooking and crisp bases

## Pasta Boiler

- Lift out control panel and element for easy cleaning
- Corrosion-resistant elements for long service life
- High quality grade 304 stainless steel tanks and basket support plate
- Interlock for added safety (the power is cut if the control head is not in place)
- Boil dry protection for prolonged element life
- Supplied with a perforated basket as standard (optional half size inserts available)





**Pizza oven**

| MODEL | PRICE | H | W | D | POWER | WT |
|---|---|---|---|---|---|---|
| LPO | £445 | 203 | 543 | 479 | 1.5kW | 24 |

**Pasta boiler**

| MODEL | PRICE | H | W | D | POWER | WT |
|---|---|---|---|---|---|---|
| LPB | £411 | 315 | 270 | 400 | 3kW | 12 |

| | MODEL | PRICE | DESCRIPTION |
|---|---|---|---|
| A | BA158 | £35 | Half size basket insert (requires two per basket) |



LYNX 400

## Bains Marie (Gastronorm Dishes)

- Perfect for holding sauces, soups, gravy and pre-cooked foods for up to 2 hours at serving temperature
- Adjustable heat control gives added versatility
- Wet heat models may be operated either wet or dry
- Supplied with 100mm deep stainless steel 1/4 GN “Super Pan II” containers with lids

**Key**

H = Height (mm)
W = Width (mm)
D = Depth (mm)
WT = Packed Weight in kg







**Bain marie - 2 x 1/4 GN (dry heat)**

| MODEL | PRICE | H | W | D | POWER | WT |
|---|---|---|---|---|---|---|
| LBM | £226 | 196 | 285 | 400 | 0.25kW | 10 |

**Bain marie - 4 x 1/4 GN (dry heat)**

| MODEL | PRICE | H | W | D | POWER | WT |
|---|---|---|---|---|---|---|
| LBM2 | £344 | 196 | 565 | 400 | 0.5kW | 16 |

**Bain marie - 6 x 1/4 GN (dry heat)**

| MODEL | PRICE | H | W | D | POWER | WT |
|---|---|---|---|---|---|---|
| LBM3 | £403 | 196 | 850 | 400 | 0.75kW | 20 |

**Bain marie - 2 x 1/4 GN (wet heat)**

| MODEL | PRICE | H | W | D | POWER | WT |
|---|---|---|---|---|---|---|
| LBMW | £268 | 196 | 285 | 400 | 0.25kW | 12 |

**Bain marie - 4 x 1/4 GN (wet heat)**

| MODEL | PRICE | H | W | D | POWER | WT |
|---|---|---|---|---|---|---|
| LBM2W | £397 | 196 | 565 | 400 | 0.5kW | 19 |

**Bain marie - 6 x 1/4 GN (wet heat)**

| MODEL | PRICE | H | W | D | POWER | WT |
|---|---|---|---|---|---|---|
| LBM3W | £497 | 196 | 850 | 400 | 0.75kW | 22 |

## Bains Marie (Round Pots)

- Perfect for holding sauces, soups, gravy and pre-cooked foods for up to 2 hours at serving temperature
- Adjustable heat control gives added versatility
- Wet heat models may be operated either wet or dry
- 8 pint (4.5 litres) stainless steel round pots and lids included as standard







**Bain marie - 1 round pot (dry heat)**

| MODEL | PRICE | H | W | D | POWER | WT |
|---|---|---|---|---|---|---|
| LRB | £185 | 245 | 285 | 400 | 0.25kW | 10 |

**Bain marie - 2 round pots (dry heat)**

| MODEL | PRICE | H | W | D | POWER | WT |
|---|---|---|---|---|---|---|
| LRB2 | £299 | 245 | 565 | 400 | 0.5kW | 16 |

**Bain marie - 3 round pots (dry heat)**

| MODEL | PRICE | H | W | D | POWER | WT |
|---|---|---|---|---|---|---|
| LRB3 | £354 | 245 | 850 | 400 | 0.75kW | 20 |

**Bain marie - 1 round pot (wet heat)**

| MODEL | PRICE | H | W | D | POWER | WT |
|---|---|---|---|---|---|---|
| LRBW | £226 | 245 | 285 | 400 | 0.25kW | 13 |

**Bain marie - 2 round pots (wet heat)**

| MODEL | PRICE | H | W | D | POWER | WT |
|---|---|---|---|---|---|---|
| LRB2W | £354 | 245 | 565 | 400 | 0.5kW | 19 |

**Bain marie - 3 round pots (wet heat)**

| MODEL | PRICE | H | W | D | POWER | WT |
|---|---|---|---|---|---|---|
| LRB3W | £446 | 245 | 850 | 400 | 0.75kW | 23 |

# Convection Ovens, Induction Hobs & Food Warming Drawers



## Convection Ovens

- Efficient air circulation, with twin fans for fast and even cooking
- Robust stainless steel construction
- Cook and hold facility
- Accepts 1/1 GN containers for convenient operation
- Water injection facility gives a professional finish to breads and pastries
- Double-glazed door for energy efficiency
- Stackable to make best use of limited space
- Higher powered model ECO9 has larger oven and offers faster heat up and recovery times





**Counter-top convection oven**

| MODEL | PRICE | H | W | D | POWER | WT |
|---|---|---|---|---|---|---|
| ECO8 | £1774 | 551 | 787 | 644 | 3kW | 80 |
| Internal dimensions | | 360 | 537 | 350 | | |

**(765mm deep with water supply connected)**

**Floor stand for model ECO8**

| MODEL | PRICE | H | W | D |
|---|---|---|---|---|
| A ECO8/FS | £569 | 930 | 787 | 589 |

**Holds 12 x 1/1GN containers**

**Low level floor stand for use with ECO8**

| MODEL | PRICE | H | W | D |
|---|---|---|---|---|
| A ECO8/LFS | £426 | 410 | 787 | 589 |

**Holds 4 x 1/1GN containers**

**Kit for stacking 2 x ECO8**

| MODEL | PRICE | DESCRIPTION | H |
|---|---|---|---|
| A ECO8/SK | £187 | ECO8 Stacking kit | 60 |

**See also model LCO (page 30)**

**Counter-top convection oven**

| MODEL | PRICE | H | W | D | POWER | WT |
|---|---|---|---|---|---|---|
| *ECO9 | £2777 | 629 | 766 | 811 | 7.5kW | 96 |
| Internal dimensions | | 425 | 395 | 590 | | |

**(845mm deep with water supply connected)**

**Floor stand for model ECO9**

| MODEL | PRICE | H | W | D |
|---|---|---|---|---|
| A ECO9/FS | £591 | 930 | 766 | 757 |

**Holds 12 x 1/1GN containers**

**Baking tray compatible floor stand for model ECO9**

| MODEL | PRICE | H | W | D |
|---|---|---|---|---|
| A ECO9/FSBT | £591 | 930 | 766 | 757 |

**Low level floor stand for use with ECO9**

| MODEL | PRICE | H | W | D |
|---|---|---|---|---|
| A ECO9/LFS | £505 | 410 | 766 | 757 |

**Holds 4 x 1/1GN containers**

**Kit for stacking 2 x ECO9**

| MODEL | PRICE | DESCRIPTION | H |
|---|---|---|---|
| A ECO9/SK | £199 | ECO9 Stacking kit | 60 |

### Key

H = Height (mm)
W = Width (mm)
D = Depth (mm)
WT = Packed Weight in kg

## Induction Hobs

- Single and twin cooking zones for high output
- High efficiency – delivers almost twice the cooking power of a similarly rated gas hob
- Functional and attractive profile is perfect for front of house theatre style cooking
- 6mm thick high impact resistant glass ceramic surface to withstand hard knocks



**Induction hob**

| MODEL | PRICE | H | W | D | ZONES | POWER | WT |
|---|---|---|---|---|---|---|---|
| IH3 | £930 | 115 | 400 | 654 | 1 | 2.4kW | 18 |
| IH21 | £918 | 115 | 350 | 654 | 2 | 3kW | 15 |
| IH42 | £1707 | 115 | 600 | 654 | 4 | 2x3kW | 28 |

## Food Warming Drawers

- Pre-set thermostat keeps food at constant temperature
- Humidity facility keeps contents moist for extended periods
- Full insulation ensures energy efficiency and safe, cool surfaces and controls
- Large removable drawers for ease of cleaning
- Smooth action stainless steel runners



**Food warming drawers**

| MODEL | PRICE | H | W | D | POWER | WT |
|---|---|---|---|---|---|---|
| FWDG | £1500 | 485 | 620 | 585 | 1.5kW | 46 |

*** Please refer to page 53 for electricity supply requirements**



# Pizza Equipment

## Premium Range Pizza Ovens

- Thermostatic control up to 480°C with temperature display gauge
- Internal illumination and toughened safety glass viewing window
- Double-glazed door construction for energy efficiency
- Firebrick back for crisp, even cooking of pizza base
- 20 minute audible timer
- Separate controls for top and base of oven compartment
- Twin deck models have independent controls for each deck





**Single deck pizza ovens**

| MODEL | PRICE | H | W | D | POWER | WT |
|---|---|---|---|---|---|---|
| PO425 | £1295 | 375 | 886 | 902 | 3kW | 73 |
| Internal dimensions | | 150 | 535 | 532 | | |
| *PO430 | £1434 | 375 | 966 | 1002 | 4.2kW | 98 |
| Internal dimensions | | 150 | 620 | 620 | | |
| *PO630 | £1781 | 375 | 1286 | 1002 | 7.2kW | 129 |
| Internal dimensions | | 150 | 940 | 620 | | |

**See also model LPO (page 30)**

**Twin deck pizza ovens**

| MODEL | PRICE | H | W | D | POWER | WT |
|---|---|---|---|---|---|---|
| *PO425-2 | £2269 | 675 | 886 | 902 | 6kW | 116 |
| Internal dimensions | | 150 | 535 | 532 | | |
| *PO430-2 | £2572 | 675 | 966 | 1002 | 8.4kW | 156 |
| Internal dimensions | | 150 | 620 | 620 | | |
| *PO630-2 | £3167 | 675 | 1286 | 1002 | 14.4kW | 206 |
| Internal dimensions | | 150 | 940 | 620 | | |

**Stacking kits for single deck pizza ovens**

| MODEL | PRICE | DESCRIPTION |
|---|---|---|
| A PO425/SK | £141 | Stacking kit for PO425 |
| A PO430/SK | £158 | Stacking kit for PO430 |
| A PO630/SK | £178 | Stacking kit for PO630 |

**Floor stands for pizza ovens (self assembly)**

| MODEL | PRICE | DESCRIPTION | H | W | D |
|---|---|---|---|---|---|
| A PO425/FS | £353 | Floor stand for PO425 and PO425-2 | 900 | 886 | 902 |
| A PO430/FS | £378 | Floor stand for PO430 and PO430-2 | 900 | 966 | 1002 |
| A PO630/FS | £439 | Floor stand for PO630 and PO630-2 | 900 | 1286 | 1002 |

## Standard Range Pizza Ovens

- Single piece firebrick base for crisp base cooking, perfect for all types of pizza
- Separate heat controls for top and base of the compartment
- Fully insulated doors for energy efficiency and safe operation
- Capacity of 4 x 9" (22cm) or 2 x 12" (30cm) pizzas per deck
- Thermostatic control up to 400°C





**Single deck pizza ovens**

| MODEL | PRICE | H | W | D | POWER | WT |
|---|---|---|---|---|---|---|
| PO49X | £939 | 320 | 810 | 740 | 2.9kW | 60 |
| Internal dimensions | | 130 | 535 | 532 | | |
| PO69X | £1153 | 320 | 1010 | 740 | 2.9kW | 76 |
| Internal dimensions | | 130 | 745 | 532 | | |

**Twin deck pizza ovens**

| MODEL | PRICE | H | W | D | POWER | WT |
|---|---|---|---|---|---|---|
| *PO89X | £1600 | 565 | 810 | 740 | 5.7kW | 96 |
| Internal dimensions | | 130 | 535 | 532 | | |

**Floor stands for pizza ovens**

| MODEL | PRICE | DESCRIPTION | H | W | D |
|---|---|---|---|---|---|
| A POFS | £414 | Floor stand for PO49X | 1150 | 810 | 670 |
| A PO69X/FS | £519 | Floor stand for PO69X | 1150 | 1010 | 670 |

**See also model LPO (page 40)**

**Floor stands for pizza ovens**

| MODEL | PRICE | DESCRIPTION | H | W | D |
|---|---|---|---|---|---|
| A POFS | £414 | Floor stand for PO89X | 1150 | 810 | 670 |

*** Please refer to page 53 for electricity supply requirements**



# Ventilation and Recirculation Units

## SmartVent Canopy Extraction Ventilation System

- Canopy extraction system suitable for use with gas and electric cooking equipment up to 900 series
- Variable fan speed and choice of fan position
- Bright energy-efficient LED lighting provided as standard
- Simple to install and easy to operate



| 1200mm long SmartVent | | | | | | |
|---|---|---|---|---|---|---|
| MODEL | PRICE | L | W | H | POWER | WT |
| SV1212 | £2044 | 1200 | 1200 | 700 | 0.12kW | 70 |



| 1600mm long SmartVent | | | | | | |
|---|---|---|---|---|---|---|
| MODEL | PRICE | L | W | H | POWER | WT |
| SV1216 | £2283 | 1600 | 1200 | 700 | 0.12kW | 85 |



| 2000mm long SmartVent | | | | | | |
|---|---|---|---|---|---|---|
| MODEL | PRICE | L | W | H | POWER | WT |
| SV1220 | £2630 | 2000 | 1200 | 700 | 0.12kW | 101 |



| 2400mm long SmartVent | | | | | | |
|---|---|---|---|---|---|---|
| MODEL | PRICE | L | W | H | POWER | WT |
| SV1224 | £2859 | 2400 | 1200 | 700 | 0.12kW | 117 |

**Please note that ductwork, gas interlocks and fan speed controllers are not included. Please contact our sales desk for advice on suppliers.**

**When placing an order please specify your preferred fan position by adding one of the following codes to the end of the SmartVent model number.**

| | | |
|---|---|---|
| **LH** - Left fan horizontally mounted | **CH** - Central fan horizontally mounted | **RH** - Right fan horizontally mounted |
| **LV** - Left fan vertically mounted | **CV** - Central fan vertically mounted | **RV** - Right fan vertically mounted |

**Example: SV1216RH = 1600mm long canopy with fan positioned to the right and exiting horizontally.**
Please refer to the SmartVent brochure for further details.



# Ventilation and Recirculation Units

## Fume Filtration Units

- Powerful centrifugal fans draw cooking fumes through a three part filtration system
- Cleansed air is expelled at top rear of unit
- Hinged top panel gives easy access for cleaning and filter maintenance
- Overheat protection system cuts power to fans in the event of a cooking appliance fire
- Note: these units are not designed to extract smoke and are unsuitable for use with gas appliances



| Fume filtration unit | | | | | | |
|---|---|---|---|---|---|---|
| MODEL | PRICE | H | W | D | POWER | WT |
| L3 | £1449 | 560 | 920 | 620 | 0.35kW | 30 |

Suitable for cooking equipment up to 9 kW total consumption



| Fume filtration unit | | | | | | |
|---|---|---|---|---|---|---|
| MODEL | PRICE | H | W | D | POWER | WT |
| L4 | £1815 | 560 | 1310 | 620 | 0.45kW | 40 |

Suitable for cooking equipment up to 14 kW total consumption

**Replacement filter components are available; please contact our spare parts sales desk for prices**

# PANTHER



**Electricity supply requirements for Panther Hot Cupboards depend on configurations (base models + options), please contact our sales office for guidance.**

## SuperPass Series Hot Cupboards

- Fully 1/1 GN compatible hot cupboard, 6 x 1/1 GN in P10SP6PT and 4 x 1/1 GN in the P8SP4PT
- Incorporates a Carter Hoffman Crisp 'N Hold, 2 x 1/1GN bains marie and 2 x water tanks, suitable for boiling vegetables, pasta etc.
- Thermostatically controlled bains marie
- Accurate digital electronic control of water tanks
- Individual drain tap for each water tank at the rear
- Pass through hot cupboard
- Fan assisted hot cupboard for even heat distribution
- Accurate digital electronic control of the hot cupboard temperature
- Three tier heated gantries for pass
- Castors as standard



| SuperPass | | | | | | |
|---|---|---|---|---|---|---|
| MODEL | PRICE | H | W | D | POWER | WT |
| P8SP4PT | £13207 | 1884 | 1800 | 900 | 11.62kW | 200 |
| Internal dimensions | | 465 | 1672 | 620 | | |



| SuperPass | | | | | | |
|---|---|---|---|---|---|---|
| MODEL | PRICE | H | W | D | POWER | WT |
| P10SP4PT | £16488 | 1885 | 2273 | 1000 | 16.52kW | 250 |
| Internal dimensions | | 465 | 2099 | 821 | | |

## 800 Series Hot Cupboards with Plain Tops

- Available as static or mobile versions at no additional cost
- Fully 1/1GN compatible hot cupboard
- Fan assisted hot cupboard gives even heat distribution and lower energy usage
- Supplied with two heavy duty multi-section chrome plated rod shelves
- Four shelf positions
- Accurate digital electronic control of the hot cupboard temperature
- Optional pass through models with removable sliding doors to both sides

## 800 Series Hot Cupboards with Bain Marie Tops

- Units available to take 3,4,5 or 6 x 1/1 GN containers up to 150mm deep, various combinations available
- Thermostatically controlled bain marie top
- Wet or dry heat operation
- Drain tap located inside hot cupboard allows fast and easy draining
- Plus all the benefits of the plain top models









| Standard plain top models | | | | | | |
|---|---|---|---|---|---|---|
| MODEL | PRICE | H | W | D | POWER | WT |
| P8P3 | £1640 | 900 | 1125 | 800 | 1.5kW | 113 |
| Internal dimensions | | 440 | 1020 | 640 | | |
| P8P4 | £1894 | 900 | 1450 | 800 | 2.5kW | 141 |
| Internal dimensions | | 440 | 1345 | 640 | | |
| P8P5 | £2120 | 900 | 1775 | 800 | 2.5kW | 171 |
| Internal dimensions | | 440 | 1670 | 640 | | |
| P8P6 | £2351 | 900 | 2100 | 800 | 2.5kW | 196 |
| Internal dimensions | | 440 | 1995 | 640 | | |

| Pass-through plain top models | | | | | | |
|---|---|---|---|---|---|---|
| MODEL | PRICE | H | W | D | POWER | WT |
| P8P3PT | £1973 | 900 | 1125 | 800 | 1.5kW | 115 |
| Internal dimensions | | 440 | 1020 | 640 | | |
| P8P4PT | £2261 | 900 | 1450 | 800 | 2.5kW | 143 |
| Internal dimensions | | 440 | 1345 | 640 | | |
| P8P5PT | £2516 | 900 | 1775 | 800 | 2.5kW | 173 |
| Internal dimensions | | 440 | 1670 | 640 | | |
| P8P6PT | £2775 | 900 | 2100 | 800 | 2.5kW | 198 |
| Internal dimensions | | 440 | 1995 | 640 | | |

| Standard bain marie models | | | | | | | |
|---|---|---|---|---|---|---|---|
| MODEL | PRICE | H | W | D | POWER | 1/1 GN SIZE | WT |
| P8B3 | £2091 | 900 | 1125 | 800 | 2.8kW | 3 | 125 |
| Internal dimensions | | 440 | 1020 | 640 | | | |
| P8B4 | £2413 | 900 | 1450 | 800 | 4.9kW | 4 | 151 |
| Internal dimensions | | 440 | 1345 | 640 | | | |
| P8B5 | £2667 | 900 | 1775 | 800 | 5.2kW | 5 | 181 |
| Internal dimensions | | 440 | 1670 | 640 | | | |
| P8B6 | £2928 | 900 | 2100 | 800 | 5.2kW | 6 | 204 |
| Internal dimensions | | 440 | 1995 | 640 | | | |

| Pass-through bain marie models | | | | | | | |
|---|---|---|---|---|---|---|---|
| MODEL | PRICE | H | W | D | POWER | 1/1 GN SIZE | WT |
| P8B3PT | £2425 | 900 | 1125 | 800 | 2.8kW | 3 | 127 |
| Internal dimensions | | 440 | 1020 | 640 | | | |
| P8B4PT | £2782 | 900 | 1450 | 800 | 4.9kW | 4 | 153 |
| Internal dimensions | | 440 | 1345 | 640 | | | |
| P8B5PT | £3063 | 900 | 1775 | 800 | 5.2kW | 5 | 183 |
| Internal dimensions | | 440 | 1670 | 640 | | | |
| P8B6PT | £3351 | 900 | 2100 | 800 | 5.2kW | 6 | 206 |
| Internal dimensions | | 440 | 1995 | 640 | | | |

**Panther 800 Series hot cupboards are supplied as mobile models with heavy duty castors and one push bar. Please specify legs in lieu of castors and push bar if you require static models at no additional cost.**

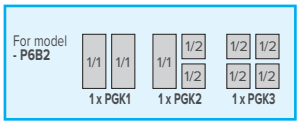
**670 Series hot cupboards with factory fitted options and all 800 Series products are built to order. Please contact our sales desk for delivery times.**

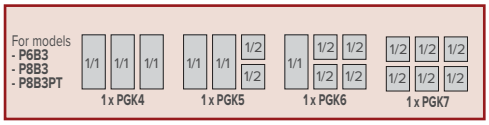


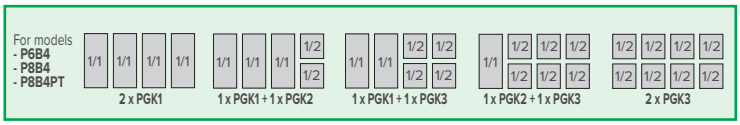
PANTHER

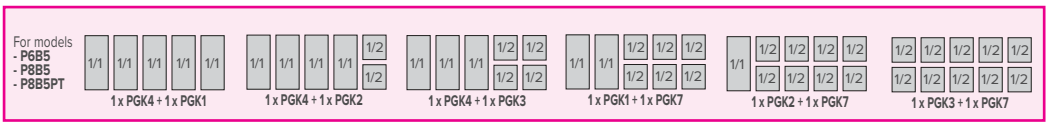
**Electricity supply requirements for Panther Hot Cupboards depend on configurations (base models + options), please contact our sales office for guidance.**

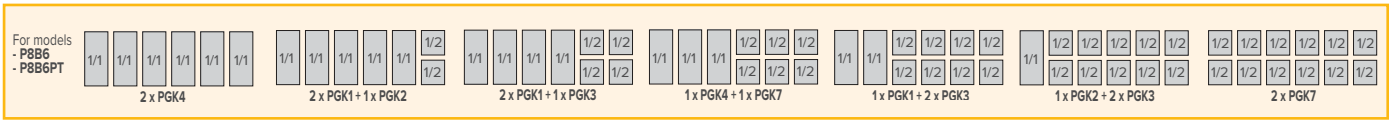
## 800 and 670 Series Gastronorm Packs




| MODEL | PRICE | DESCRIPTION | 1/1 GN | 1/2 GN |
|---|---|---|---|---|
| A PGK1 | £127 | GN Pack 1 | 2 | 0 |
| A PGK2 | £144 | GN Pack 2 | 1 | 2 |
| A PGK3 | £162 | GN Pack 3 | 0 | 4 |
| A PGK4 | £189 | GN Pack 4 | 3 | 0 |
| A PGK5 | £207 | GN Pack 5 | 2 | 2 |
| A PGK6 | £223 | GN Pack 6 | 1 | 4 |
| A PGK7 | £240 | GN Pack 7 | 0 | 6 |

**Prices are valid only when purchased with a Panther hot cupboard**

**Gastronorm pack configurations are grouped and colour coded to the corresponding model codes. Choose your preferred gastronorm configuration and order the packs as shown in the schematic.**

All gastronorm containers are 150mm deep

A Accessories and Options

## 670 Series Hot Cupboards with Plain Tops

- Available as static or mobile versions at no additional cost
- Fully 1/1GN compatible hot cupboard
- Fan assisted hot cupboard gives even heat distribution and lower energy usage
- Supplied with two heavy duty multi-section chrome plated rod shelves
- Four shelf positions
- Accurate digital electronic control of the hot cupboard temperature



| Standard plain top models | | | | | | |
|---|---|---|---|---|---|---|
| MODEL | PRICE | H | W | D | POWER | WT |
| P6P2 | £1232 | 900 | 900 | 670 | 1.5kW | 84 |
| Internal dimensions | | 440 | 820 | 540 | | |
| P6P3 | £1459 | 900 | 1125 | 670 | 1.5kW | 103 |
| Internal dimensions | | 440 | 1020 | 540 | | |
| P6P4 | £1663 | 900 | 1450 | 670 | 2.5kW | 124 |
| Internal dimensions | | 440 | 1345 | 540 | | |
| P6P5 | £1855 | 900 | 1775 | 670 | 2.5kW | 149 |
| Internal dimensions | | 440 | 1670 | 540 | | |

## 670 Series Hot Cupboards with Bain Marie Tops

- Units available to take 2, 3, 4, or 5 x 1/1 GN containers up to 150mm deep, various combinations available
- Thermostatically controlled bain marie top
- Wet or dry heat operation
- Drain tap located inside hot cupboard allows fast and easy draining
- Plus all the benefits of the plain top models



| Standard bain marie models | | | | | | | |
|---|---|---|---|---|---|---|---|
| MODEL | PRICE | H | W | D | POWER | 1/1 GN SIZE | WT |
| P6B2 | £1640 | 900 | 900 | 670 | 2.6kW | 2 | 93 |
| Internal dimensions | | 440 | 820 | 540 | | | |
| P6B3 | £1888 | 900 | 1125 | 670 | 2.8kW | 3 | 112 |
| Internal dimensions | | 440 | 1020 | 540 | | | |
| P6B4 | £2159 | 900 | 1450 | 670 | 4.9kW | 4 | 135 |
| Internal dimensions | | 440 | 1345 | 540 | | | |
| P6B5 | £2386 | 900 | 1775 | 670 | 5.2kW | 5 | 161 |
| Internal dimensions | | 440 | 1670 | 540 | | | |

**Panther 670 Series hot cupboards are supplied as mobile models with heavy duty castors and one push bar. Please specify legs in lieu of castors and push bar if you require static models at no additional cost.**

**670 Series hot cupboards with factory fitted options and all 800 Series products are built to order. Please contact our sales desk for delivery times.**

# PANTHER



**Electricity supply requirements for Panther Hot Cupboards depend on configurations (base models + options), please contact our sales office for guidance.**

## Overshelves

- Heated (with quartz lamps) or ambient models
- Single, double and triple tiered models
- Panther overshelves are factory fitted options and are not available for separate purchase







**Single-tier ambient overshelves**

| MODEL | PRICE | FOR MODELS* | H | W | D | POWER | WT |
|---|---|---|---|---|---|---|---|
| A PS2A1 | £395 | P6B2/P6P2 | 325 | 900 | 320 | N/A | 7 |
| A PS3A1 | £406 | P6B3/P6P3/P8B3/P8P3 | 325 | 1125 | 320 | N/A | 9 |
| A PS4A1 | £417 | P6B4/P6P4/P8B4/P8P4 | 325 | 1450 | 320 | N/A | 11 |
| A PS5A1 | £429 | P6B5/P6P5/P8B5/P8P5 | 325 | 1775 | 320 | N/A | 13 |
| A PS6A1 | £440 | P8B6/P8P6 | 325 | 2100 | 320 | N/A | 15 |

**Two-tier ambient overshelves**

| MODEL | PRICE | FOR MODELS* | H | W | D | POWER | WT |
|---|---|---|---|---|---|---|---|
| A PS2A2 | £634 | P6B2/P6P2 | 615 | 900 | 320 | N/A | 12 |
| A PS3A2 | £651 | P6B3/P6P3/P8B3/P8P3 | 615 | 1125 | 320 | N/A | 16 |
| A PS4A2 | £668 | P6B4/P6P4/P8B4/P8P4 | 615 | 1450 | 320 | N/A | 20 |
| A PS5A2 | £685 | P6B5/P6P5/P8B5/P8P5 | 615 | 1775 | 320 | N/A | 24 |
| A PS6A2 | £702 | P8B6/P8P6 | 615 | 2100 | 320 | N/A | 28 |

**Three-tier ambient overshelves**

| MODEL | PRICE | FOR MODELS* | H | W | D | POWER | WT |
|---|---|---|---|---|---|---|---|
| A PS2A3 | £891 | P6B2/P6P2 | 905 | 900 | 320 | N/A | 17 |
| A PS3A3 | £913 | P6B3/P6P3/P8B3/P8P3 | 905 | 1125 | 320 | N/A | 23 |
| A PS4A3 | £938 | P6B4/P6P4/P8B4/P8P4 | 905 | 1450 | 320 | N/A | 29 |
| A PS5A3 | £960 | P6B5/P6P5/P8B5/P8P5 | 905 | 1775 | 320 | N/A | 35 |
| A PS6A3 | £983 | P8B6/P8P6 | 905 | 2100 | 320 | N/A | 41 |

**Single-tier heated overshelves**

| MODEL | PRICE | FOR MODELS* | H | W | D | POWER | WT |
|---|---|---|---|---|---|---|---|
| A PS2H1 | £668 | P6B2/P6P2 | 325 | 900 | 320 | 0.4kW | 9 |
| A PS3H1 | £771 | P6B3/P6P3/P8B3/P8P3 | 325 | 1125 | 320 | 0.6kW | 12 |
| A PS4H1 | £874 | P6B4/P6P4/P8B4/P8P4 | 325 | 1450 | 320 | 0.8kW | 15 |
| A PS5H1 | £960 | P6B5/P6P5/P8B5/P8P5 | 325 | 1775 | 320 | 1kW | 18 |
| A PS6H1 | £1062 | P8B6/P8P6 | 325 | 2100 | 320 | 1.2kW | 21 |

**Two-tier heated overshelves**

| MODEL | PRICE | FOR MODELS* | H | W | D | POWER | WT |
|---|---|---|---|---|---|---|---|
| A PS2H2 | £1136 | P6B2/P6P2 | 615 | 900 | 320 | 0.8kW | 16 |
| A PS3H2 | £1319 | P6B3/P6P3/P8B3/P8P3 | 615 | 1125 | 320 | 1.2kW | 22 |
| A PS4H2 | £1507 | P6B4/P6P4/P8B4/P8P4 | 615 | 1450 | 320 | 1.6kW | 28 |
| A PS5H2 | £1701 | P6B5/P6P5/P8B5/P8P5 | 615 | 1775 | 320 | 2kW | 34 |
| A PS6H2 | £1901 | P8B6/P8P6 | 615 | 2100 | 320 | 2.4kW | 40 |

**Three-tier heated overshelves**

| MODEL | PRICE | FOR MODELS* | H | W | D | POWER | WT |
|---|---|---|---|---|---|---|---|
| A PS2H3 | £1598 | P6B2/P6P2 | 905 | 900 | 320 | 1.2kW | 21 |
| A PS3H3 | £1878 | P6B3/P6P3/P8B3/P8P3 | 905 | 1125 | 320 | 1.8kW | 29 |
| A PS4H3 | £2157 | P6B4/P6P4/P8B4/P8P4 | 905 | 1450 | 320 | 2.4kW | 37 |
| A PS5H3 | £2454 | P6B5/P6P5/P8B5/P8P5 | 905 | 1775 | 320 | 3kW | 50 |
| A PS6H3 | £2750 | P8B6/P8P6 | 905 | 2100 | 320 | 3.6kW | 59 |

***Overshelves and gantries may also be specified with the equivalent sized pass-through models**

## Gantries

- Heated (with quartz lamps) or ambient models
- Stylish curved glass sneeze screen
- Panther gantries are factory fitted options and are not available for separate purchase

**Ambient Gantries**

| MODEL | PRICE | FOR MODELS* | H | W | D | POWER | WT |
|---|---|---|---|---|---|---|---|
| A PG2A | £492 | P6B2/P6P2 | 520 | 900 | 460 | N/A | 11 |
| A PG3A | £538 | P6B3/P6P3/P8B3/P8P3 | 520 | 1125 | 460 | N/A | 14 |
| A PG4A | £577 | P6B4/P6P4/P8B4/P8P4 | 520 | 1450 | 460 | N/A | 18 |
| A PG5A | £623 | P6B5/P6P5/P8B5/P8P5 | 520 | 1775 | 460 | N/A | 22 |

**Heated Gantries**

| MODEL | PRICE | FOR MODELS* | H | W | D | POWER | WT |
|---|---|---|---|---|---|---|---|
| A PG2H | £657 | P6B2/P6P2 | 520 | 900 | 460 | 0.4kW | 11 |
| A PG3H | £715 | P6B3/P6P3/P8B3/P8P3 | 520 | 1125 | 460 | 0.6kW | 14 |
| A PG4H | £771 | P6B4/P6P4/P8B4/P8P4 | 520 | 1450 | 460 | 0.8kW | 18 |
| A PG5H | £828 | P6B5/P6P5/P8B5/P8P5 | 520 | 1775 | 460 | 1kW | 22 |

**Key**

H = Height (mm)
W = Width (mm)
D = Depth (mm)
WT = Packed Weight in kg



**670 Series hot cupboards with factory fitted options and all 800 Series products are built to order. Please contact our sales desk for delivery times.**

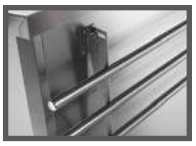


# PANTHER

**Electricity supply requirements for Panther Hot Cupboards depend on configurations (base models + options), please contact our sales office for guidance.**

## 800 and 670 Series Accessories

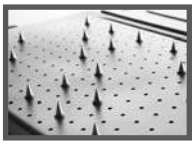
| | MODEL | PRICE | DESCRIPTION | Compatible with 800 Series | | | | | | | | Compatible with 670 Series | | | | | | | |
|---|---|---|---|---|---|---|---|---|---|---|---|---|---|---|---|---|---|---|---|
| | | | | P8B3 | P8B4 | P8B5 | P8B6 | P8P3 | P8P4 | P8P5 | P8P6 | P6B2 | P6B3 | P6B4 | P6B5 | P6P2 | P6P3 | P6P4 | P6P5 |
| A | PTS2 | £200 | Tray slide | | | | | | | | | • | | | | • | | | |
| A | PTS3 | £218 | Tray slide | • | | | | • | | | | | • | | | | • | | |
| A | PTS4 | £235 | Tray slide | | • | | | | • | | | | | • | | | | • | |
| A | PTS5 | £253 | Tray slide | | | • | | | | • | | | | | • | | | | • |
| A | PTS6 | £270 | Tray slide | | | | • | | | | • | | | | | | | | |
| A | PDL | £138 | Door locks | • | • | • | • | • | • | • | • | • | • | • | • | • | • | • | • |
| A | PCG | £144 | Corner bumpers (set of four) | • | • | • | • | • | • | • | • | • | • | • | • | • | • | • | • |
| A | PPB6 | £58 | Additional push bar | | | | | | | | | • | • | • | • | • | • | • | • |
| A | PPB8 | £70 | Additional push bar | • | • | • | • | • | • | • | • | | | | | | | | |
| A | CP16 | £179 | 1/1GN carvery pad insert | • | • | • | • | | | | | • | • | • | • | | | | |
| A | PHTC | £341 | 1/1GN ceramic panel insert | • | • | • | • | | | | | • | • | • | • | | | | |
| A | PHTG | £341 | 1/1GN glass panel insert | • | • | • | • | | | | | • | • | • | • | | | | |


Tray slide


Door lock


Corner bumpers


Push bar


Carvery pad


Ceramic panel


Glass panel

**All optional accessories are also available for 800 Series pass-through models with the exception of tray slides**

**A Accessories and Options**

**Key**

H = Height W = Width D = Depth WT = Packed Weight in kg

## 670 Series Colour Options



| MODEL | PRICE | DESCRIPTION |
|---|---|---|
| A P62BLUE | £390 | Blue Front Fascia for 670 Series 2GN models |
| A P63BLUE | £457 | Blue Front Fascia for 670 Series 3GN models |
| A P64BLUE | £526 | Blue Front Fascia for 670 Series 4GN models |
| A P65BLUE | £594 | Blue Front Fascia for 670 Series 5GN models |



| MODEL | PRICE | DESCRIPTION |
|---|---|---|
| A P62RED | £390 | Red Front Fascia for 670 Series 2GN models |
| A P63RED | £457 | Red Front Fascia for 670 Series 3GN models |
| A P64RED | £526 | Red Front Fascia for 670 Series 4GN models |
| A P65RED | £594 | Red Front Fascia for 670 Series 5GN models |



| MODEL | PRICE | DESCRIPTION |
|---|---|---|
| A P62GREEN | £390 | Green Front Fascia for 670 Series 2GN models |
| A P63GREEN | £457 | Green Front Fascia for 670 Series 3GN models |
| A P64GREEN | £526 | Green Front Fascia for 670 Series 4GN models |
| A P65GREEN | £594 | Green Front Fascia for 670 Series 5GN models |



| MODEL | PRICE | DESCRIPTION |
|---|---|---|
| A P62YELLOW | £390 | Yellow Front Fascia for 670 Series 2GN models |
| A P63YELLOW | £457 | Yellow Front Fascia for 670 Series 3GN models |
| A P64YELLOW | £526 | Yellow Front Fascia for 670 Series 4GN models |
| A P65YELLOW | £594 | Yellow Front Fascia for 670 Series 5GN models |

**Note: Units ordered with coloured panels are produced to order and will be subject to longer than usual delivery times.**

## Light Duty Series

- Fully insulated for enhanced energy-efficiency
- Adjustable thermostatic control to meet food safety regulations
- Compact, space saving design
- Ideal for food holding and for use as a plate warmer



| Hot cupboard | | | | | | |
|---|---|---|---|---|---|---|
| MODEL | PRICE | H | W | D | POWER | WT |
| PLH36 | £578 | 900 | 360 | 600 | 0.75kW | 32 |
| Internal dimensions | | 690 | 315 | 540 | | |



| Hot cupboard | | | | | | |
|---|---|---|---|---|---|---|
| MODEL | PRICE | H | W | D | POWER | WT |
| PLH45 | £606 | 900 | 450 | 600 | 0.75kW | 41 |
| Internal dimensions | | 690 | 400 | 540 | | |



| Hot cupboard | | | | | | |
|---|---|---|---|---|---|---|
| MODEL | PRICE | H | W | D | POWER | WT |
| PLH60 | £728 | 900 | 600 | 600 | 1.5kW | 55 |
| Internal dimensions | | 690 | 550 | 540 | | |



| Hot cupboard | | | | | | |
|---|---|---|---|---|---|---|
| MODEL | PRICE | H | W | D | POWER | WT |
| PLH90 | £868 | 900 | 900 | 600 | 2kW | 75 |
| Internal dimensions | | 690 | 850 | 540 | | |

**670 Series hot cupboards with factory fitted options and all 800 Series products are built to order. Please contact our sales desk for delivery times.**

## FilterFlow counter top water boilers are easy to use, cheap to run and simple to maintain. Their narrow footprint saves valuable counter top space without compromising capacity or performance.

You can taste the difference that FilterFlow makes to tea and coffee. Connected to the mains water supply, it provides the finest quality filtered water on demand, around the clock.

Features typically associated with premium competitor models, such as a 7-day timer and eco settings, come as standard with FilterFlow – without the premium price tag.

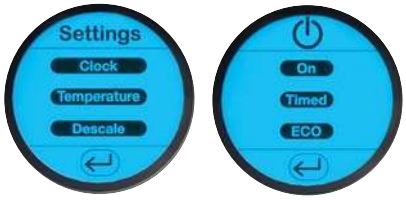





## Easy to use **touchscreen** technology

A first for commercial water boilers, FilterFlow counter top water boilers are operated from a large touchscreen display. Menu navigation is quick and easy with the temperature and timer simple to adjust. Updates on the boiler's status and, if needed, step-by-step maintenance instructions are also provided.

Touchscreen operation brings a valuable additional benefit to the push button dispense model EB3FX/PB which now offers a lockable function. Hot water can only be dispensed when a PIN code is input, perfect for schools, prisons, care homes and settings with vulnerable individuals.




## Increased **efficiency**

FilterFlow counter top water boilers come with the following energy efficient features as standard:

### 7-day timer
Boiler operation can be timed to switch off overnight or through the weekend and then switched on again when the kitchen re-opens.

### Eco mode
The eco mode setting reduces the volume of boiling water by up to 50% for quieter periods, saving water and energy.

### Predictive eco mode
The unique predictive eco mode learns from your usage and switches automatically to eco mode during quieter periods. Full operating capacity is restored when demand picks up.

## **High output**, small footprint

All models in the FilterFlow counter top range are just 250mm wide, ideal when counter space is limited. With outputs of 31 litres per hour from the EB3X, and 60 litres per hour from the EB6FX and EB6TFX models. Our high volume, easy-change FilterFlow cartridges provide fresh top quality water for longer.

## **Quick** and **easy** to service

In the unlikely event of a breakdown, enhanced diagnostics identify a great number of possible causes. If the issue cannot be rectified over the phone, the diagnostic information will enable the engineer to identify the parts needed and repair your water boiler at the first visit.



## **Preventative** maintenance

In hard water areas, reduced efficiency caused by limescale can be a real problem. Not for FilterFlow. All models incorporate a screw cap and indicator probe to monitor limescale build-up. If descaling is required, step-by-step remedial instructions are provided on screen, so there is no need for an engineer.




**High capacity filter cartridge**








## FilterFlow Automatic Water Boilers (Tap Dispense)

- High quality boiling water on tap 24 hours a day
- Built-in water filtration system
- High volume, easy change FilterFlow cartridge
- Large, colour touchscreen display
- Narrow 250mm footprint
- Eco setting reduces the volume of boiling water by 50%
- Intelligent predictive eco setting learns usage patterns and adjusts water volume
- 7-day timer
- Adjustable water temperature from 70°C - 98°C
- Enhanced diagnostics
- Easy descale, no tools required
- Twin tap version - ideal for the busiest periods

WRAS APPROVED PRODUCT









**FilterFlow automatic water boiler**

| MODEL | PRICE | H | W | D | POWER | WT |
|---|---|---|---|---|---|---|
| EB3FX | £585 | 600 | 250 | 525 | 3kW | 15 |
| Rapid draw off | | 11 litres | | | | |
| Output per hour | | 31 litres | | | | |

**FilterFlow automatic water boiler**

| MODEL | PRICE | H | W | D | POWER | WT |
|---|---|---|---|---|---|---|
| *EB4FX | £713 | 600 | 250 | 525 | 4.5kW | 15 |
| Rapid draw off | | 11 litres | | | | |
| Output per hour | | 45 litres | | | | |

**FilterFlow automatic water boiler**

| MODEL | PRICE | H | W | D | POWER | WT |
|---|---|---|---|---|---|---|
| *EB6FX | £776 | 690 | 250 | 525 | 6kW | 18 |
| Rapid draw off | | 18 litres | | | | |
| Output per hour | | 60 litres | | | | |

**FilterFlow automatic water boiler (twin tap)**

| MODEL | PRICE | H | W | D | POWER | WT |
|---|---|---|---|---|---|---|
| *EB6TFX | £839 | 690 | 250 | 525 | 6kW | 18 |
| Rapid draw off | | 18 litres | | | | |
| Output per hour | | 60 litres | | | | |

**Wall mounting kits**

| MODEL | PRICE | DESCRIPTION |
|---|---|---|
| A BR55 | £52 | For models EB3FX and EB4FX |
| A BR56 | £57 | For models EB6FX and EB6TFX |

**Replacement filter cartridge and descaler (spare parts)**

| MODEL | PRICE | DESCRIPTION |
|---|---|---|
| S FC04 | £36 | Filter Cartridge |
| S DP10 | £11.50 | Descaler powder |

## FilterFlow Automatic Water Boiler (Push-Button)

- Convenient push button operation
- Ideal for front of house and self service operations
- Lockable mode prevents water being dispensed without the input of a PIN code – perfect for schools, prisons, care homes and settings with vulnerable individuals
- Plus all the features of the EB3FX



**FilterFlow automatic water boiler (push button)**

| MODEL | PRICE | H | W | D | POWER | WT |
|---|---|---|---|---|---|---|
| EB3FXPB | £739 | 600 | 250 | 525 | 3kW | 15 |
| Rapid draw off | | 11 litres | | | | |
| Output per hour | | 31 litres | | | | |

| MODEL | PRICE | DESCRIPTION |
|---|---|---|
| A BR55 | £52 | Wall mounting kit |
| S FC04 | £36 | Filter Cartridge |
| S DP10 | £11.50 | Descaler powder |

## FilterFlow Twin Temperature Automatic Water Boiler (Tap Dispense)

- Tanks can be set to different temperatures – ideal for brewing black teas at 98°C and green teas at 71°C
- High quality boiling water on tap 24 hours a day
- Large colour touchscreen display
- Built-in water filtration system improves water quality and reduces scale build-up
- High volume, easy change FilterFlow cartridge
- Narrow 250mm footprint
- 7-day timer
- Adjustable water temperature - from 70°C - 98°C, ideal for all types of beverage
- Enhanced diagnostics
- Easy descale, no tools required



**FilterFlow automatic water boiler (twin temperature)**

| MODEL | PRICE | H | W | D | POWER | WT |
|---|---|---|---|---|---|---|
| EB3FX/TT | £849 | 600 | 250 | 525 | 3kW | 13 |
| Rapid draw off | | 2 x 4.5 litres | | | | |
| Output per hour | | 25 litres | | | | |

| MODEL | PRICE | DESCRIPTION |
|---|---|---|
| A BR55 | £52 | Wall mounting kit |
| S FC04 | £36 | Filter Cartridge |
| S DP10 | £11.50 | Descaler powder |

* Please refer to page 53 for electricity supply requirements



## FilterFlow Combined Water Boiler and Chiller (Tap Dispense)

- Filtered chilled and hot water on tap 24 hours a day
- Space saving and economic – no need for a separate boiler and chiller
- Built-in water filtration system
- High volume, easy change FilterFlow cartridge
- Large, colour touchscreen display
- Narrow 250mm footprint
- Adjustable water temperature from 70°C - 98°C
- Enhanced diagnostics
- Easy descale, no tools required
- 50mm minimum clearance either side recommended for airflow

**HOT** and **CHILLED** water from one unit




**FilterFlow automatic water boiler (Hot & Cold)**

| MODEL | PRICE | H | W | D | POWER | WT |
|---|---|---|---|---|---|---|
| EB3FX/HC | £1520 | 600 | 250 | 525 | 2.56kW | 30.5 |
| Rapid draw off (hot) | | 5 litres | | | | |
| Output per hour (hot) | | 24.5 litres | | | | |

| | MODEL | PRICE | DESCRIPTION |
|---|---|---|---|
| A | BR55 | £52 | Wall mounting kit |
| S | FC04 | £36 | Filter Cartridge |
| S | DP10 | £11.50 | Descaler powder |

## FilterFlow Wall Mounted Automatic Water Boilers

- Built-in filtration system ensures premium water quality and reduced scale buid-up
- Sleek cool-to-touch 8mm thick toughened glass fascia
- Compact and wall mounted design
- Integral user changeable filter
- Reliable electonic temperature control system




**FilterFlow wall mounted automatic water boiler**

| MODEL | PRICE | GLASS | H | W | D | POWER | WT |
|---|---|---|---|---|---|---|---|
| WMB3F/B | £567 | Black | 415 | 300 | 185 | 3kW | 11 |
| WMB3F/W | £567 | White | 415 | 300 | 185 | 3kW | 11 |
| Rapid draw off | | 3.5 litres (6.3 pints, 23 cups) | | | | | |
| Output per hour | | 31 litres (55 pints, 205 cups) | | | | | |

**Accessories**

| | MODEL | PRICE | DESCRIPTION |
|---|---|---|---|
| S | FC02 | £36 | Filter cartridge |
| A | DR72 | £141 | Drip tray |

## Manual Fill Water Boilers

- Strong construction in mirror stainless steel
- Easy descaling and cleaning
- Simmerstat controlled
- Boil dry protection
- High quality non drip taps



**Manual water boilers**

| MODEL | PRICE | H | W | D | CAPACITY | POWER | WT |
|---|---|---|---|---|---|---|---|
| LWB2 | £243 | 380 | 300 | 300 | 9 litres (2 gallons) | 3kW | 7 |
| LWB4 | £261 | 500 | 300 | 300 | 18 litres (4 gallons) | 3kW | 9 |
| LWB6 | £281 | 500 | 365 | 365 | 27 litres (6 gallons) | 3kW | 12 |

SEAL



## 650 Range Curved Front Refrigerated

- Holds food at 3°C - 7°C in ambient conditions up to 25°C and 60% relative humidity
- R404a refrigerant is energy-efficient and non ozone-depleting
- Thermostatic temperature control with digital display
- Daylight-balanced illumination with easy-change light tubes
- Double-glazed for improved energy efficiency and low running costs
- Options for back-service or self-service operation







| Refrigerated merchandiser with under counter power pack | | | | | | | | POWER PACK | | |
|---|---|---|---|---|---|---|---|---|---|---|
| MODEL | PRICE | POWER UNIT | H | W | D | POWER | WT | H | W | D |
| C6R/75BU | £2822 | Under | 755 | 750 | 650 | 602W | 123 | 270 | 550 | 330 |
| C6R/75SU | £2884 | Under | 755 | 750 | 650 | 602W | 122 | 270 | 550 | 330 |

| Refrigerated merchandiser with under counter power pack | | | | | | | | POWER PACK | | |
|---|---|---|---|---|---|---|---|---|---|---|
| MODEL | PRICE | POWER UNIT | H | W | D | POWER | WT | H | W | D |
| C6R/100BU | £2897 | Under | 755 | 1000 | 650 | 717W | 155 | 270 | 550 | 330 |
| C6R/100SU | £2957 | Under | 755 | 1000 | 650 | 717W | 155 | 270 | 550 | 330 |

| Refrigerated merchandiser with under counter power pack | | | | | | | | POWER PACK | | |
|---|---|---|---|---|---|---|---|---|---|---|
| MODEL | PRICE | POWER UNIT | H | W | D | POWER | WT | H | W | D |
| C6R/125BU | £3258 | Under | 755 | 1250 | 650 | 729W | 177 | 270 | 550 | 330 |
| C6R/125SU | £3320 | Under | 755 | 1250 | 650 | 729W | 177 | 270 | 550 | 330 |





| Refrigerated merchandiser with side mounted power pack | | | | | | | | POWER PACK | | |
|---|---|---|---|---|---|---|---|---|---|---|
| MODEL | PRICE | POWER UNIT | H | W | D | POWER | WT | H | W | D |
| C6R/105BL | £3182 | Left | 755 | 1050 | 650 | 604W | 122 | 755 | 300 | 650 |
| C6R/105BR | £3102 | Right | 755 | 1050 | 650 | 604W | 122 | 755 | 300 | 650 |
| C6R/105SL | £3243 | Left | 755 | 1050 | 650 | 604W | 121 | 755 | 300 | 650 |
| C6R/105SR | £3161 | Right | 755 | 1050 | 650 | 604W | 121 | 755 | 300 | 650 |

| Refrigerated merchandiser with side mounted power pack | | | | | | | | POWER PACK | | |
|---|---|---|---|---|---|---|---|---|---|---|
| MODEL | PRICE | POWER UNIT | H | W | D | POWER | WT | H | W | D |
| C6R/130BL | £3603 | Left | 755 | 1300 | 650 | 717W | 130 | 755 | 300 | 650 |
| C6R/130BR | £3524 | Right | 755 | 1300 | 650 | 717W | 130 | 755 | 300 | 650 |
| C6R/130SL | £3667 | Left | 755 | 1300 | 650 | 717W | 130 | 755 | 300 | 650 |
| C6R/130SR | £3582 | Right | 755 | 1300 | 650 | 717W | 130 | 755 | 300 | 650 |

**Key**

H = Height (mm)
W = Width (mm)
D = Depth (mm)
WT = Packed Weight in kg

**Product codes with B denote back service option. Those with S denote self service.**
**Self service and left hand power pack models are manufactured to order; normal delivery times may be extended.**



SEAL

## 650 Range Curved Front Heated

- Minimum food holding temperature of 72°C
- Precise thermostatic control up to 95°C with digital display
- Humidity feature prevents food drying out
- Daylight-balanced illumination with easy-change light tubes
- Options for back-service or self-service operation

## 650 Range Curved Front Ambient

- For display of food at ambient temperature
- Daylight-balanced illumination with easy-change light tubes
- Options for back-service or self-service operation









| Heated merchandiser | | | | | | |
|---|---|---|---|---|---|---|
| MODEL | PRICE | H | W | D | POWER | WT |
| C6H/75B | £1635 | 755 | 750 | 650 | 1520W | 70 |
| C6H/75S | £1696 | 755 | 750 | 650 | 1520W | 71 |

| Heated merchandiser | | | | | | |
|---|---|---|---|---|---|---|
| MODEL | PRICE | H | W | D | POWER | WT |
| C6H/100B | £1809 | 755 | 1000 | 650 | 2020W | 89 |
| C6H/100S | £1869 | 755 | 1000 | 650 | 2020W | 90 |

| Ambient merchandiser | | | | | | |
|---|---|---|---|---|---|---|
| MODEL | PRICE | H | W | D | POWER | WT |
| C6A/75B | £1269 | 755 | 750 | 650 | 20W | 57 |
| C6A/75S | £1331 | 755 | 750 | 650 | 20W | 57 |

| Ambient merchandiser | | | | | | |
|---|---|---|---|---|---|---|
| MODEL | PRICE | H | W | D | POWER | WT |
| C6A/100B | £1440 | 755 | 1000 | 650 | 20W | 70 |
| C6A/100S | £1499 | 755 | 1000 | 650 | 20W | 70 |

## 650 Range Rectangular Front Refrigerated

- Holds food at 3°C - 7°C in ambient conditions up to 25°C and 60% relative humidity
- R404a refrigerant is energy-efficient and non ozone-depleting
- Double-glazed for extra energy efficiency and low running costs
- Thermostatic temperature control with digital display
- Daylight-balanced illumination with easy-change light tubes
- Options for back-service or self-service operation







| Refrigerated merchandiser | | | | | | | | POWER PACK | | |
|---|---|---|---|---|---|---|---|---|---|---|
| MODEL | PRICE | POWER UNIT | H | W | D | POWER | WT | H | W | D |
| D6R/75B | £2773 | Top | 965 | 750 | 650 | 602W | 111 | 250 | 750 | 650 |
| D6R/75S | £2936 | Top | 965 | 750 | 650 | 602W | 110 | 250 | 750 | 650 |

| Refrigerated merchandiser | | | | | | | | POWER PACK | | |
|---|---|---|---|---|---|---|---|---|---|---|
| MODEL | PRICE | POWER UNIT | H | W | D | POWER | WT | H | W | D |
| D6R/100B | £3165 | Top | 965 | 1000 | 650 | 717W | 142 | 250 | 1000 | 650 |
| D6R/100S | £3327 | Top | 965 | 1000 | 650 | 717W | 141 | 250 | 1000 | 650 |

| Refrigerated merchandiser | | | | | | | | POWER PACK | | |
|---|---|---|---|---|---|---|---|---|---|---|
| MODEL | PRICE | POWER UNIT | H | W | D | POWER | WT | H | W | D |
| D6R/125B | £3366 | Top | 965 | 1250 | 650 | 729W | 170 | 250 | 1250 | 650 |
| D6R/125S | £3528 | Top | 965 | 1250 | 650 | 729W | 169 | 250 | 1250 | 650 |

**Product codes with B denote back service option. Those with S denote self service.**
**Self service and left hand power pack models are manufactured to order; normal delivery times may be extended.**

Lincat

SEAL



## 500 Range Refrigerated

- Holds food at 3°C - 7°C in ambient conditions up to 25°C and 60% relative humidity
- Thermostatic temperature control with digital display
- Daylight-balanced illumination with easy-change light tubes
- R404a refrigerant is energy-efficient and non ozone-depleting
- Double-glazed front and sides for extra energy efficiency and low running costs
- Options for back-service or self-service operation

## 500 Range Heated

- Minimum food holding temperature of 72°C
- Thermostatic control up to 95°C
- Daylight-balanced illumination with easy-change light tubes
- Humidity feature prevents food drying out
- Switchable heat control allows use as an ambient display
- Options for back-service or self-service operation









| Refrigerated merchandiser | | | | | | | |
|---|---|---|---|---|---|---|---|
| MODEL | PRICE | POWER UNIT | H | W | D | POWER | WT |
| D5R/100B | £2202 | Right | 575 | 1000 | 500 | 602W | 102 |
| D5R/100S | £2336 | Right | 575 | 1000 | 500 | 602W | 102 |
| Power pack | | | 575 | 250 | 500 | | |

| Refrigerated merchandiser | | | | | | | |
|---|---|---|---|---|---|---|---|
| MODEL | PRICE | POWER UNIT | H | W | D | POWER | WT |
| D5R/125B | £2375 | Right | 575 | 1250 | 500 | 621W | 120 |
| D5R/125S | £2510 | Right | 575 | 1250 | 500 | 621W | 119 |
| Power pack | | | 575 | 250 | 500 | | |

| Heated merchandiser | | | | | | |
|---|---|---|---|---|---|---|
| MODEL | PRICE | H | W | D | POWER | WT |
| D5H/75B | £1099 | 575 | 750 | 500 | 1520W | 58 |
| D5H/75S | £1235 | 575 | 750 | 500 | 1520W | 58 |

| Heated merchandiser | | | | | | |
|---|---|---|---|---|---|---|
| MODEL | PRICE | H | W | D | POWER | WT |
| D5H/100B | £1196 | 575 | 1000 | 500 | 2020W | 73 |
| D5H/100S | £1332 | 575 | 1000 | 500 | 2020W | 73 |

## 350 Range Refrigerated

- Holds food at 3°C - 7°C in ambient conditions up to 25°C and 60% relative humidity
- Daylight-balanced illumination with easy-change light tubes
- R404a refrigerant is energy-efficient and non ozone-depleting
- Thermostatic temperature control with digital display
- Double-glazed front and sides for extra energy efficiency and low running costs
- Suitable for back-service applications

## 350 Range Heated

- Minimum food holding temperature of 72°C
- Thermostatic control up to 95°C
- Daylight-balanced illumination with easy-change light tubes
- Humidity feature prevents food drying out
- Switchable heat control allows use as an ambient display
- Suitable for back-service applications





| Refrigerated merchandiser | | | | | | | | POWER PACK | | |
|---|---|---|---|---|---|---|---|---|---|---|
| MODEL | PRICE | POWER UNIT | H | W | D | POWER | WT | H | W | D |
| D3R/100 | £1748 | Right | 575 | 1000 | 350 | 393W | 86 | 575 | 250 | 350 |

| Heated merchandiser | | | | | | |
|---|---|---|---|---|---|---|
| MODEL | PRICE | H | W | D | POWER | WT |
| D3H/75 | £977 | 575 | 750 | 350 | 770W | 45 |

**Key**

H = Height (mm)
W = Width (mm)
D = Depth (mm)
WT = Packed Weight in kg

**Product codes with B denote back service option. Those with S denote self service.**
**Self service and left hand power pack models are manufactured to order; normal delivery times may be extended.**



SEAL

## Refrigerated Food Display Showcases

- Holds food at 3°C-7°C in ambient conditions up to 25°C and 60% relative humidity
- Daylight-balanced illumination with easy-change light tubes
- Thermostatic temperature control with digital display
- R404a refrigerant is energy-efficient and non ozone-depleting
- Base-mounted refrigeration for all-round visibility





**Refrigerated showcase**

| MODEL | PRICE | H | W | D | POWER | WT |
|---|---|---|---|---|---|---|
| SCR785 | £2584 | 665 | 785 | 750 | 602W | 97 |

**Refrigerated showcase**

| MODEL | PRICE | H | W | D | POWER | WT |
|---|---|---|---|---|---|---|
| SCR1085 | £2764 | 665 | 1085 | 750 | 621W | 121 |

## Heated Food Display Showcases

- Minimum food holding temperature of 72°C
- Daylight-balanced illumination with easy-change light tubes
- Precise thermostatic control up to 95°C with digital display
- Humidity feature prevents food drying out
- Supplied with 65mm deep 1/1GN containers
- Optional flat base plate





**Heated showcase**

| MODEL | PRICE | H | W | D | POWER | WT |
|---|---|---|---|---|---|---|
| SCH785 | £1589 | 665 | 785 | 750 | 1547W | 72 |

| MODEL | PRICE | DESCRIPTION |
|---|---|---|
| A BP785 | £64 | Base plate for SCH785 |

**Heated showcase**

| MODEL | PRICE | H | W | D | POWER | WT |
|---|---|---|---|---|---|---|
| SCH1085 | £1729 | 665 | 1085 | 750 | 2047W | 92 |

| MODEL | PRICE | DESCRIPTION |
|---|---|---|
| A BP1085 | £80 | Base plate for SCH1085 |

## Glass Display Cases

- Toughened safety glass throughout with sturdy 10mm thick base glass and strong stainless steel shelf support brackets for extra rigidity
- 6mm thick removable shelves - safe and easy to clean
- Generous 150mm shelf height for versatile display of food and non-food items
- Non-slip rubber feet for extra safety and security





**Glass display cases with open backs**

| MODEL | PRICE | H | W | D | WT |
|---|---|---|---|---|---|
| GC36 | £361 | 490 | 600 | 350 | 26 |
| GC39 | £401 | 490 | 900 | 350 | 38 |
| GC46 | £401 | 645 | 600 | 350 | 32 |

**Glass display cases with rear sliding doors**

| MODEL | PRICE | H | W | D | WT |
|---|---|---|---|---|---|
| GC36D | £401 | 490 | 600 | 350 | 30 |
| GC39D | £465 | 490 | 900 | 350 | 44 |
| GC46D | £465 | 645 | 600 | 350 | 38 |

**Key**

H = Height (mm)
W = Width (mm)
D = Depth (mm)
WT = Packed Weight in kg



## Food Display Bars

- Precise thermostatic control with digital display
- Holds food at 3°C-7°C in ambient conditions up to 25°C and 60% relative humidity
- Efficient R134a refigerant ensures optimum performance
- Well base and side refrigeration ensures even cooling throughout bar length
- Fully welded stainless steel construction
- Stylish low profile design holds 100mm deep gastronorm containers



**FDB5** - Food Display Bar with optional back service glass



**FDB8** - Food Display Bar with optional stainless steel lid



**FDB6** - Food Display Bar with optional self service glass



**FDB10** - Food Display Bar with optional back service glass



**FDB4** - Food Display Bar with optional back service glass

**Food display bars (base units)**

| MODEL | PRICE | H | W | D | POWER | WT |
|---|---|---|---|---|---|---|
| FDB4 | £1228 | 245 | 1045 | 375 | 175W | 26 |
| FDB5 | £1261 | 245 | 1222 | 375 | 175W | 28 |
| FDB6 | £1292 | 245 | 1399 | 375 | 175W | 30 |
| FDB8 | £1324 | 245 | 1753 | 375 | 175W | 34 |
| FDB10 | £1356 | 245 | 2107 | 375 | 175W | 39 |

**Stainless steel lids**

| MODEL | PRICE | TO FIT |
|---|---|---|
| A DBL4 | £129 | FDB4 |
| A DBL5 | £132 | FDB5 |
| A DBL6 | £137 | FDB6 |
| A DBL8 | £144 | FDB8 |
| A DBL10 | £162 | FDB10 |

**Back service curved glass covers**

| MODEL | PRICE | TO FIT |
|---|---|---|
| A BSG4 | £256 | FDB4 |
| A BSG5 | £259 | FDB5 |
| A BSG6 | £264 | FDB6 |
| A BSG8 | £333 | FDB8 |
| A BSG10 | £390 | FDB10 |

**Self service curved glass covers**

| MODEL | PRICE | TO FIT |
|---|---|---|
| A SSG4 | £285 | FDB4 |
| A SSG5 | £288 | FDB5 |
| A SSG6 | £293 | FDB6 |
| A SSG8 | £346 | FDB8 |
| A SSG10 | £405 | FDB10 |

**Wall brackets**

| MODEL | PRICE | TO FIT |
|---|---|---|
| A DBWB | £92/pair | FDB |

**Packs of 100mm deep 1/3 GN containers with stainless steel lids for Food Display Bars**

| MODEL | PRICE | FOR MODEL | PACK QUANTITY |
|---|---|---|---|
| A SGP1004 | £184 | FDB4 | 4 |
| A SGP1005 | £229 | FDB5 | 5 |
| A SGP1006 | £275 | FDB6 | 6 |
| A SGP1008 | £366 | FDB8 | 8 |
| A SGP10010 | £457 | FDB10 | 10 |

**Packs of 100mm deep 1/3 GN containers with transparent acrylic lids for Food Display Bars**

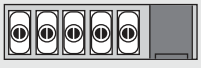
| MODEL | PRICE | FOR MODEL | PACK QUANTITY |
|---|---|---|---|
| A SGP1004A | £192 | FDB4 | 4 |
| A SGP1005A | £240 | FDB5 | 5 |
| A SGP1006A | £288 | FDB6 | 6 |
| A SGP1008A | £384 | FDB8 | 8 |
| A SGP10010A | £481 | FDB10 | 10 |

## Food Preparation Bars

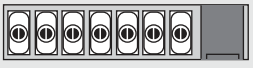
- Precise thermostatic control with digital display
- Holds food at 3°C-7°C in ambient conditions up to 25°C and 60% relative humidity
- Efficient R134a refigerant ensures optimum performance
- Well base and side refrigeration ensures even cooling throughout bar length
- Robust stainless steel construction
- Large capacity - holds 150mm deep gastronorm containers

### Gastronorm Configurations

Food Preparation Bars



FPB5 (5 x 1/3GN)



FPB7 (7 x 1/3GN)



**FPB5** - Food Preparation Bar with optional back service glass



**FPB7** - Food Preparation Bar with optional stainless steel lid

**Food preparation bars (base units)**

| MODEL | PRICE | H | W | D | POWER | WT |
|---|---|---|---|---|---|---|
| FPB5 | £927 | 262 | 1225 | 375 | 175W | 30 |
| FPB7 | £1001 | 262 | 1580 | 375 | 175W | 34 |

**Stainless steel lids**

| MODEL | PRICE | TO FIT |
|---|---|---|
| A PBL5 | £125 | FPB5 |
| A PBL7 | £133 | FPB7 |

**Back service square glass covers**

| MODEL | PRICE | TO FIT |
|---|---|---|
| A PBG5 | £151 | FPB5 |
| A PBG7 | £166 | FPB7 |

**Wall brackets**

| MODEL | PRICE | TO FIT |
|---|---|---|
| A DBWB | £92/pair | FPB |

**Packs of 150mm deep 1/3 GN containers with stainless steel lids for Food Preparation Bars**

| MODEL | PRICE | FOR MODEL | PACK QUANTITY |
|---|---|---|---|
| A SGP1505 | £287 | FPB5 | 5 |
| A SGP1507 | £403 | FPB7 | 7 |

**Packs of 150mm deep 1/3 GN containers with transparent acrylic lids for Food Preparation Bars**

| MODEL | PRICE | FOR MODEL | PACK QUANTITY |
|---|---|---|---|
| A SGP1505A | £299 | FPB5 | 5 |
| A SGP1507A | £418 | FPB7 | 7 |



SEAL

## Upright Heated Merchandisers

- Robust stainless steel construction
- Minimum food holding temperature of 72°C
- Thermostatic control up to 95°C
- Humidity feature keeps food in perfect condition
- User-replaceable light bulbs

## Upright Heated Merchandisers with Ovens

- Combination model with oven and merchandiser in one convenient counter-top unit
- Chrome-plated rod shelf and removable internal base to oven
- Thermostatically-controlled oven with 50° - 250°C range for accurate, reliable cooking
- Other features as for upright heated merchandisers









**Upright heated merchandiser with rotating rack**

| MODEL | PRICE | H | W | D | POWER | WT | DOORS |
|---|---|---|---|---|---|---|---|
| UM50 | £1045 | 780 | 565 | 565 | 1500W | 41 | 1 |
| UM50D | £1164 | 780 | 565 | 565 | 1500W | 41 | 2 |

**Upright heated merchandiser with static rack**

| MODEL | PRICE | H | W | D | POWER | WT | DOORS |
|---|---|---|---|---|---|---|---|
| UMS50 | £903 | 780 | 565 | 565 | 1500W | 41 | 1 |
| UMS50D | £1026 | 780 | 565 | 565 | 1500W | 41 | 2 |

**Upright heated merchandiser with rotating rack and built-in oven**

| MODEL | PRICE | H | W | D | POWER | WT | DOORS |
|---|---|---|---|---|---|---|---|
| UMO50 | £1482 | 925 | 565 | 565 | 2900W | 54 | 1 |
| UMO50D | £1596 | 925 | 565 | 565 | 2900W | 54 | 2 |

**Upright heated merchandiser with static rack and built-in oven**

| MODEL | PRICE | H | W | D | POWER | WT | DOORS |
|---|---|---|---|---|---|---|---|
| UMSO50 | £1329 | 925 | 565 | 565 | 2900W | 54 | 1 |
| UMSO50D | £1444 | 925 | 565 | 565 | 2900W | 55 | 2 |

## Pie Cabinets

- Stylish, rounded and compact design
- Minimum food holding temperature of 72°C
- Thermostatic control up to 95°C
- Robust stainless steel construction
- Three chrome-plated rod shelves in LPW model and four in LPW/LR model
- Additionally, model LPW/LR offers
  - Two 25-watt diffused switchable lights with user-changeable bulbs for enhanced food presentation
  - Humidity feature to keep food in perfect condition for longer, minimising waste





**Pie cabinet**

| MODEL | PRICE | H | W | D | POWER | WT |
|---|---|---|---|---|---|---|
| LPW | £457 | 520 | 710 | 330 | 750W | 29 |

**Pie cabinet with illumination and humidity feature**

| MODEL | PRICE | H | W | D | POWER | WT |
|---|---|---|---|---|---|---|
| LPW/LR | £530 | 520 | 710 | 330 | 800W | 30 |

**Key**

H = Height (mm)
W = Width (mm)
D = Depth (mm)
WT = Packed Weight in kg

Lincat

SEAL



## Heated Displays with Gantries

- Thermostatic control of base heat
- Minimum food holding temperature of 72°C
- Aluminium surface for energy-efficient heat conduction
- Accepts 1/1GN containers
- Overhead gantry with halogen heat lamps
- Toughened glass sneeze screen for hygiene and safety
- Optional bain marie adaptor holds 2/3GN containers



**Heated display with gantry (2 x 1/1 GN)**

| MODEL | PRICE | H | W | D | POWER | WT |
|---|---|---|---|---|---|---|
| LD2 | £548 | 562 | 790 | 538 | 1500W | 22 |

**Bain marie adaptor including GN dishes and lids**

| | MODEL | PRICE | SIZE | TO FIT |
|---|---|---|---|---|
| A | LDBM2 | £226 | 2 x 2/3 GN | LD2 |



**Heated display with gantry (3 x 1/1 GN)**

| MODEL | PRICE | H | W | D | POWER | WT |
|---|---|---|---|---|---|---|
| LD3 | £684 | 562 | 1130 | 538 | 2400W | 29 |

**Bain marie adaptor including GN dishes and lids**

| | MODEL | PRICE | SIZE | TO FIT |
|---|---|---|---|---|
| A | LDBM3 | £306 | 3 x 2/3 GN | LD3 |



**Heated display with gantry (4 x 1/1 GN)**

| MODEL | PRICE | H | W | D | POWER | WT |
|---|---|---|---|---|---|---|
| LD4 | £816 | 562 | 1470 | 538 | 2750W | 37 |

**Bain marie adaptor including GN dishes and lids**

| | MODEL | PRICE | SIZE | TO FIT |
|---|---|---|---|---|
| A | LDBM4 | £374 | 4 x 2/3 GN | LD4 |

## Heated Display Bases

- Thermostatic control
- Minimum food holding temperature of 72°C
- Aluminium surface for energy-efficient heat conduction
- Accepts 1/1GN containers
- Affordable choice where overhead heat and illumination is not required
- Optional bain marie adaptor holds 2/3GN containers



**Heated display base (1 x 1/1 GN)**

| MODEL | PRICE | H | W | D | POWER | WT |
|---|---|---|---|---|---|---|
| HB1 | £286 | 115 | 381 | 531 | 500W | 8 |



**Heated display base (3 x 1/1 GN)**

| MODEL | PRICE | H | W | D | POWER | WT |
|---|---|---|---|---|---|---|
| HB3 | £384 | 115 | 1094 | 531 | 1400W | 16 |

**Bain marie adaptor including GN dishes and lids**

| | MODEL | PRICE | SIZE | TO FIT |
|---|---|---|---|---|
| A | HBBM3 | £306 | 3 x 2/3 GN | HB3 |



**Heated display base (2 x 1/1 GN)**

| MODEL | PRICE | H | W | D | POWER | WT |
|---|---|---|---|---|---|---|
| HB2 | £334 | 115 | 754 | 531 | 1000W | 12 |

**Bain marie adaptor including GN dishes and lids**

| | MODEL | PRICE | SIZE | TO FIT |
|---|---|---|---|---|
| A | HBBM2 | £226 | 2 x 2/3 GN | HB2 |



**Heated display base (4 x 1/1 GN)**

| MODEL | PRICE | H | W | D | POWER | WT |
|---|---|---|---|---|---|---|
| HB4 | £473 | 115 | 1434 | 531 | 1750W | 21 |

**Bain marie adaptor including GN dishes and lids**

| | MODEL | PRICE | SIZE | TO FIT |
|---|---|---|---|---|
| A | HBBM4 | £374 | 4 x 2/3 GN | HB4 |



# Kitchen Furniture

## Wall Benches & Centre Tables

- High quality 304 grade stainless steel work surfaces for hygiene and corrosion resistance
- Quick and simple to assemble
- Undershelves for maximum storage space
- Sound deadening design
- Adjustable feet creating level working surface
- Supplied flat-packed for safe and economic transportation





**Centre tables**

| MODEL | PRICE | H | W | D | WT |
|---|---|---|---|---|---|
| L6506CT | £285 | 900 | 600 | 650 | 15 |
| L6509CT | £322 | 900 | 900 | 650 | 22 |
| L6512CT | £359 | 900 | 1200 | 650 | 25 |
| L6515CT | £399 | 900 | 1500 | 650 | 29 |
| L6518CT | £450 | 900 | 1800 | 650 | 33 |

**Wall benches 600 series**

| MODEL | PRICE | H | W | D | WT |
|---|---|---|---|---|---|
| L6009WB | £325 | 900 | 900 | 600 | 22 |
| L6012WB | £361 | 900 | 1200 | 600 | 25 |
| L6015WB | £406 | 900 | 1500 | 600 | 29 |
| L6018WB | £444 | 900 | 1800 | 600 | 33 |

**Wall benches 650 series**

| MODEL | PRICE | H | W | D | WT |
|---|---|---|---|---|---|
| L6506WB | £298 | 900 | 600 | 650 | 15 |
| L6509WB | £338 | 900 | 900 | 650 | 22 |
| L6512WB | £376 | 900 | 1200 | 650 | 27 |
| L6515WB | £422 | 900 | 1500 | 650 | 29 |
| L6518WB | £475 | 900 | 1800 | 650 | 34 |

## Sink Units

- Double sink
- Sound deadening pads under bowls and drainer
- Tap location - accepts mixer taps (not supplied)
- 38mm waste outlet, plug, chain and overflow
- 250mm deep bowls



**Single sink units**

| MODEL | PRICE | H | W | D | WT |
|---|---|---|---|---|---|
| L881 L/H | £793 | 900 | 1000 | 600 | 24 |
| L881 R/H | £793 | 900 | 1000 | 600 | 24 |

**Double sink units**

| MODEL | PRICE | H | W | D | WT |
|---|---|---|---|---|---|
| L884 L/H | £1254 | 900 | 1500 | 600 | 31 |
| L884 R/H | £1254 | 900 | 1500 | 600 | 31 |

LH - Left hand drainer
RH - Right hand drainer

Taps

| MODEL | PRICE | DESCRIPTION |
|---|---|---|
| A TA64 | £108 | Mixer taps |

## Hand Wash Basin

- Constructed from easy to clean stainless steel
- Tap location - accepts 12mm pillar taps (not supplied)
- Waste outlet, plug, chain and overflow
- 105mm deep bowl



**Hand wash basin**

| MODEL | PRICE | H | W | D | WT |
|---|---|---|---|---|---|
| HWB1 | £137 | 105 | 400 | 350 | 5 |

Taps

| MODEL | PRICE | DESCRIPTION |
|---|---|---|
| A TA49 | £67 | Pillar taps (pair) |

**Key**

H = Height (mm)
W = Width (mm)
D = Depth (mm)
WT = Packed Weight in kg

## Wall Cupboards

- Stainless steel construction, durable and easy to clean
- Large capacity and a range of sizes
- Additional shelves available



**Wall cupboards**

| MODEL | PRICE | H | W | D | WT |
|---|---|---|---|---|---|
| WL4 | £371 | 600 | 450 | 300 | 18 |
| WL6 | £419 | 600 | 600 | 300 | 22 |
| WL7 | £468 | 600 | 750 | 300 | 26 |
| WL9 | £497 | 600 | 900 | 300 | 30 |

Additional shelves for cupboards

| MODEL | PRICE | W | D |
|---|---|---|---|
| A WLS4 | £13 | 450 | 300 |
| A WLS6 | £14 | 600 | 300 |
| A WLS7 | £14 | 750 | 300 |
| A WLS9 | £15 | 900 | 300 |

## Wall Shelves

- Stainless steel construction, durable and easy to clean



Wall shelves

| MODEL | PRICE | W | D |
|---|---|---|---|
| A SSH9 | £97 | 900 | 300 |
| A SSH12 | £109 | 1200 | 300 |
| A SSH15 | £118 | 1500 | 300 |
| A SSH18 | £134 | 1800 | 300 |

# Conveyor & Slot Toasters



## Slot Toasters

- Unique scissor lifting mechanism helps avoid jamming
- Extra deep toasting slots to accommodate larger slices of bread
- Select fewer slots in periods of low demand for energy efficiency
- High quality components and accurate timer control for reliability
- Removable crumb tray makes cleaning quick and easy

## Conveyor Toaster

- High output from compact unit – ideal for breakfast buffets
- Conveyor speed and upper and lower elements are adjustable for versatile control of browning
- Individually controlled elements for one sided toasting of teacakes, burger buns and other products
- Toasts two slices of bread side-by-side to maximise output







| 4 slot toaster | | | | | | |
|---|---|---|---|---|---|---|
| MODEL | PRICE | H | W | D | POWER | WT |
| LT4X | £204 | 240 | 360 | 220 | 2.3kW | 7 |

| 6 slot toaster | | | | | | |
|---|---|---|---|---|---|---|
| MODEL | PRICE | H | W | D | POWER | WT |
| LT6X | £253 | 240 | 450 | 220 | 3.1kW | 9 |

| Conveyor toaster | | | | | | |
|---|---|---|---|---|---|---|
| MODEL | PRICE | H | W | D | POWER | WT |
| CT1 | £868 | 398 | 410 | 668 | 2.4kW | 23 |

| | MODEL | PRICE | DESCRIPTION |
|---|---|---|---|
| A | CT1/CC | £15 | Lockable cover for control panel |

# Electricity Supply Requirements

| Product Code | Power rating (watts) | Single phase current @ indicated voltage ( 1N ~ + ⏚ ) | | Three phase current @ indicated voltage ( 3N ~ + ⏚ ) | | | |
|---|---|---|---|---|---|---|---|
| | | Amps | Voltage | Amps - phase 1 | Amps - phase 2 | Amps - phase 3 | Voltage |
| **AS4** | 4500 | 20.0 | 230 | | N/A | | |
| **DF36** | 6000 | 26.0 | 230 | 13.0 | 13.0 | | 400 |
| **DF39** | 9000 | 39.0 | 230 | 13.0 | 13.0 | 13.0 | 400 |
| **DF46** | 6000 | 26.0 | 230 | 13.0 | 13.0 | | 400 |
| **DF49** | 9000 | 39.0 | 230 | 13.0 | 13.0 | 13.0 | 400 |
| **DF66/ST** | 6000 | 26.0 | 230 | 13.0 | 13.0 | | 400 |
| **DF612** | 2 x 6000 | 2 x 26.0 | 230 | 2 x 13.0 | 2 x 13.0 | | 400 |
| **DF618** | 2 x 9000 | 2 x 39.0 | 230 | 2 x 13.0 | 2 x 13.0 | 2 x 13.0 | 400 |
| **EB4FX** | 4500 | 20.0 | 230 | | N/A | | |
| **EB6FX** | 6000 | 26.0 | 230 | | N/A | | |
| **EB6TFX** | 6000 | 26.0 | 230 | | N/A | | |
| **ECG6** | 8000 | 36.0 | 230 | 12.0 | 12.0 | 12.0 | 400 |
| **ECG9 and ECG9/WT** | 13000 | N/A | | 23.2 | 23.2 | 11.6 | 400 |
| **ECO9** | 7500 | 32.6 | 230 | 6.7 | 13.0 | 13.0 | 400 |
| **ESLR9C** | 16500 | N/A | | 27.0 | 27.0 | 15.0 | 400 |
| **GS4/E** | 3700 | 16.1 | 230 | | N/A | | |
| **GS6/T, GS6/TFR, GS6/TR, GS6C/T** | 4000 | 18.0 | 230 | 9.0 | 9.0 | | 400 |
| **GS6/T/E, GS6/TR/E** | 5600 | 24.4 | 230 | 12.2 | 12.2 | | 400 |
| **GS65** | 4500 | 20.0 | 230 | | N/A | | |
| **GS7, GS7/C, GS7/R** | 6000 | 26.0 | 230 | 13.0 | 13.0 | | 400 |
| **GS7/E** | 7000 | 30.4 | 230 | 10.1 | 10.1 | 10.1 | 400 |
| **GS9** | 8600 | 38.0 | 230 | 12.0 | 12.0 | 14.0 | 400 |
| **HT6, HT7** | 7000 | 30.0 | 230 | 9.0 | 13.0 | 9.0 | 400 |
| **J6** | 6000 | 26.0 | 230 | 13.0 | 13.0 | | 400 |
| **J9** | 9000 | 39.0 | 230 | 13.0 | 13.0 | 13.0 | 400 |
| **J12** | 2 x 6000 | 2 x 26.0 | 230 | 2 x 13.0 | 2 x 13.0 | | 400 |
| **J18** | 2 x 9000 | 2 x 39.0 | 230 | 2 x 13.0 | 2 x 13.0 | 2 x 13.0 | 400 |
| **OE7503** | 9000 | 39.0 | 230 | 13.0 | 13.0 | 13.0 | 400 |
| **OE7505** | 9000 | 39.0 | 230 | 13.0 | 13.0 | 13.0 | 400 |
| **OD8006/N** | 4000 | 17.5 | 230 | 8.8 | 8.7 | N/A | 400 |
| **OD8006/P** | 4000 | 17.5 | 230 | 8.8 | 8.7 | N/A | 400 |
| **OD8007/N** | 6000 | 26.4 | 230 | 9.0 | 8.7 | 8.7 | 400 |
| **OD8007/P** | 6000 | 26.4 | 230 | 9.0 | 8.7 | 8.7 | 400 |
| **OE8008** | 21600 | N/A | | 31.0 | 31.0 | 31.0 | 400 |
| **OE8010** | 14400 | N/A | | 17.4 | 22.6 | 22.6 | 400 |
| **OE8011** | 15600 | N/A | | 22.6 | 22.6 | 22.6 | 400 |
| **OE8012** | 10400 | N/A | | 22.6 | 22.6 | | 400 |
| **OE8013** | 10000 | N/A | | 14.5 | 14.5 | 14.5 | 400 |
| **OE8014** | 20000 | N/A | | 29.0 | 29.0 | 29.0 | 400 |
| **OE8015** | 15400 | N/A | | 26.4 | 20.5 | 20.5 | 400 |
| **OE8016** | 21600 | N/A | | 31.0 | 31.0 | 31.0 | 400 |
| **OE8017** | 24000 | N/A | | 34.8 | 34.8 | 34.8 | 400 |
| **OE8105** | 14000 | 60.9 | 230 | 20.3 | 20.3 | 20.3 | 400 |
| **OE8105/OP, OE8105/OP2** | 14000 | 60.9 | 230 | 20.3 | 20.3 | 20.3 | 400 |
| **OE8108, OE8108/OP** | 22000 | 2 x 47.8 | 230 | 31.8 x 1 / 15.9 x 2 | 31.8 x 1 / 15.9 x 2 | 31.8 x 1 / 15.9 x 2 | 400 |
| **OE8109** | 1500 | 6.5 | 230 | | N/A | | |
| **OE8112, OE8112/OP** | 12000 | 52.2 | 230 | 17.4 | 17.4 | 17.4 | 400 |
| **OE8113, OE8113/OP, OE8113/OP2** | 24000 | 2 x 52.2 | 230 | 34.8 x 1 / 17.4 x 2 | 34.8 x 1 / 17.4 x 2 | 34.8 x 1 / 17.4 x 2 | 400 |
| **OE8114, OE8114/OP** | 14000 | 60.9 | 230 | 20.3 | 20.3 | 20.3 | 400 |
| **OE8205** | 8000 | 34.8 | 230 | 17.4 | 17.4 | | 400 |
| **OE8205/C** | 8000 | 34.8 | 230 | 17.4 | 17.4 | | 400 |
| **OE8205/R** | 8000 | 34.8 | 230 | 17.4 | 17.4 | | 400 |
| **OE8206** | 12000 | 52.2 | 230 | 17.4 | 17.4 | 17.4 | 400 |
| **OE8206/C** | 12000 | 52.2 | 230 | 17.4 | 17.4 | 17.4 | 400 |
| **OE8206/R** | 12000 | 52.2 | 230 | 17.4 | 17.4 | 17.4 | 400 |
| **OE8210** | 17200 | N/A | | 28.0 | 28.0 | 18.0 | 400 |
| **OE8210/FR** | 17200 | N/A | | 28.0 | 28.0 | 18.0 | 400 |
| **OE8210/R** | 17200 | N/A | | 28.0 | 28.0 | 18.0 | 400 |
| **OE8211** | 8600 | N/A | | 10.8 | 21.6 | 10.8 | 400 |
| **OE8211/R** | 8600 | N/A | | 10.8 | 21.6 | 10.8 | 400 |
| **OE8303** | 6800 | 29.6 | 230 | 14.8 | 14.8 | | 400 |
| **OE8304** | 5500 | 23.9 | 230 | | N/A | | |
| **OE8306** | 4500 | 19.5 | 230 | 6.5 | 6.5 | 6.5 | 400 |
| **OE8405** | 8400 | N/A | | 12.2 | 12.2 | 12.2 | 400 |
| **OE8406** | 12500 | N/A | | 18 x 1/9 x 2 | 18 x 1/9 x 2 | 18 x 1/9 x 2 | 400 |
| **OE8601** | 1800 | 6.8 | 230 | | N/A | | |
| **OE8701** | 6000 | 26.1 | 230 | 13.0 | 13.0 | N/A | 400 |
| **OE8802** | 12000 | 52.0 | 230 | 17.3 | 17.3 | 17.3 | 400 |
| **PO430** | 4200 | 18.0 | 230 | 6.0 | 6.0 | 6.0 | 400 |
| **PO630** | 7200 | 31.0 | 230 | 10.0 | 10.0 | 10.0 | 400 |
| **PO425-2** | 6000 | 26.0 | 230 | 9.0 | 9.0 | 9.0 | 400 |
| **PO430-2** | 8400 | 36.6 | 230 | 12.2 | 12.2 | 12.2 | 400 |
| **PO630-2** | 14400 | N/A | | 21.0 | 21.0 | 21.0 | 400 |
| **PO89X** | 5700 | 24.8 | 230 | 7.6 | 9.6 | 7.6 | 400 |
| **P8SP4PT** | 11620 | N/A | | 4.0 | 4.0 | 3.62 | 400 |
| **P10SP6PT** | 16520 | N/A | | 6.0 | 5.1 | 5.42 | 400 |
| **V7/4** | 3675 | 16.0 | 230 | | N/A | | |
| **WMB3F/B & WMB3F/W** | 3000 | 13.0 | 230 | | N/A | | |

## Notes

Printed in England December 2016

Lincat is approved by Lloyds Register of Quality Assurance for its quality management systems.

## Quality Guaranteed

All equipment is specially packed for export. Competitive freight quotations are available on request.

Gas appliances are available for supply to certain markets and must be correctly installed in accordance with local regulations.

Our policy is one of continuous improvement and we reserve the right to change specifications at any time and without notice, or modify these to suit manufacturing processes.

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Lincat

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