



CATERING EQUIPMENT

Catering | Refrigeration | Bakery | Food Service | Retail

NOVEMBER 2018



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



ANETS



FIREX

GIORIK



SQGI



RANGES • GRILLS • CHARGRILLS • PASTA BOILERS • COMBI OVENS • PIZZA OVENS • FRYERS • BRATT PANS • ROTISSERIES • GRIDDLES • AND MORE



Welcome to the New Product Range from Euro Catering Equipment.

Quality and Service Guaranteed

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



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

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

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

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

Some of our customers include:

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























We have important supplier accreditations including:



On the web

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

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

PRICE FREEZE!

Electric Rotisseries



FEATURES

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

Baskets for fish, vegetables and meat



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

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

Gas Rotisseries



FEATURES

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

OPTIONS

- 12/24 volt use - **£POA**

Rotisseries need a 230v 13amp supply

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



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

PRICE FREEZE!

Electric - Counter Top Rotisserie



FEATURES

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

Model cooking capacity

E15P-S5 - 5 Spit / 15 Birds

E20P-S5 - 5 Spit / 20 Birds

E30P-S5 - 5 Spit / 30 Birds

OPTIONS

- Extractor canopy with motor - **EPOA**
- Glass fronted ambient base - **EPOA**
- Glass fronted heated base - **EPOA**

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

Gas & Electric Mobile Rotisseries



FEATURES

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

Model cooking Capacity

E36P-B36 - 6 Spit / 36 Birds

E36P-S6 - 6 Spit / 36 Birds

E48P-S8 - 8 Spit / 48 Birds

G36P-S6 - 6 Spit / 36 Birds

G48P-S8 - 8 Spit / 48 Birds

OPTIONS

- Extractor canopy with motor - **EPOA**

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

Red or Black options available - **EPOA**

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



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

Cooking Block Rotisseries with Convection Oven and Pizza Oven options

SMALL
FOOTPRINT
FITS IN 1M²



FEATURES

• Rotisserie features;

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

• Pizza oven features;

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

• Convection oven features;

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

Fast cooking times

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





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

Planet infra-red electric Rotisseries



CREATES
A CRISPY
CHICKEN
FINISH

FEATURES

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

OPTIONS

- Extractor canopy with motor - **EPOA**
- Glass fronted ambient base - **EPOA**
- Glass fronted heated base - **EPOA**



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



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



Legend model



Seduction model

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

Inotech Legend Wall of Flame Gas Rotisserie

FEATURES

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



Wall of flame burner



Intermediate, removable drip tray



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

Topline Pass Thru Hot Air Electric Rotisseries (Manual Controls)

FEATURES

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



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

Gas models available - please call for details

OPTIONS

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

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

FEATURES

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



OPTIONS

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

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

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



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

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

FEATURES

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



PLEASE RING FOR PRICES

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

OPTIONS

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

Stacked Convex Pass Thru Combi + Rotisseries - with Wash System

FEATURES

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

OPTIONS

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

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





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

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

FEATURES

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



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

OPTIONS

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

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

FEATURES

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

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

OPTIONS

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





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

'Gourmet Line' Heated and Refrigerated Displays

FEATURES

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

OPTIONS

- Base options to suit - **£POA**

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



NON PILLAR CURVED GLASS DISPLAY ALLOWS VIEWING FROM ALL SIDES

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QS Range of 'Grab and Go' Heated Displays

FEATURES

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

OPTIONS

- Castors in lieu of plinth - **£120**
- Illuminated top box - **£330**
- Rear loading door - **£POA**

Model	kW	Dimensions WxDxH (mm)	List Price
QS1	3.5kW - 230v	730 x 800 x 1750	£9,130
QS2	5.3kW - 230v	1055 x 800 x 1750	£10,580
QS3	7kW - 230v	1430 x 800 x 1750	£13,445





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

'Cube' Heated and Refrigerated Display Cases

FEATURES

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

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

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OPTIONS

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

CAN BE SUPPLIED AS A FRAMELESS GLASS DISPLAY



Classic Heated and Refrigerated Displays

FEATURES

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

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



Heated warmer drawers option

OPTIONS

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

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Versatile Heated Display Cases

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



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



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

FEATURES

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

A combined hot and cold unit can be supplied

Uno Top Counter Top Heated Display Case

FEATURES

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

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



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Hotcube Counter top heated merchandisers



FEATURES

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

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



1/1 gn model

Rotating Counter Top Displays



RHD Pizza Display



BW Pretzel Display

FEATURES

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

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

EMAINOX are a leading Italian manufacturer of display equipment for the Horica and retail markets. Their range consists of heated, refrigerated and ambient displays and can be supplied freestanding or drop-in and can be supplied with or without front decorative panelling. Complete counter runs can be designed to suit.



Self Supreme Mobile Refrigerated and Heated Displays

We can supply a large range of Drop In counter top heated and refrigerated displays - both for operator service and self service use. These include 2 and 3 tier refrigerated displays, wet well Bain Maries, ceramic heated and refrigerated Dolewells. These can be supplied so your own shopfitters can manufacture the base or we can supply bases as a completed unit finished to your requirements.

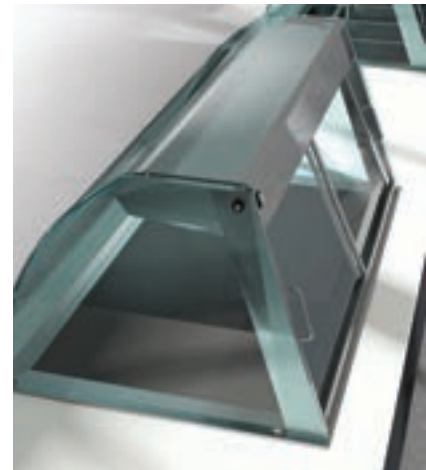


Self Supreme

The Self Supreme range of mobile display cases are based on 1/1gn sizes with a front to back dimension of 750mm. The range consists of 2 and 3 tiered refrigerated displays with a choice of square or curved glass and a choice of operator service or self service. Other products include refrigerated, fan assisted dolewells up to 150mm deep, refrigerated fan assisted flat top 30mm deep, refrigerated wall displays with curved or square glass, square mobile refrigerated salad bars with automatic lid operation, ceramic flat top, wet well bain marie and dry heat bain marie with a large range of gantries to suit.

All units are supplied with front coloured panels as standard with a choice of 7 colour options, these being: White, White ash, Black, Mercury elm, Iceland oak, Royal oak and Black plank. Other finishes are available at an additional cost.

Please ring the office for separate brochures and prices on these products



Drop In Refrigerated and Heated Displays

We can supply a large range of Drop In counter top heated and refrigerated displays - both for operator service and self service use. These include 2 and 3 tier refrigerated displays, wet well Bain Maries, ceramic heated and refrigerated Dolewells. These can be supplied so your own shopfitters can manufacture the base or we can supply bases as a completed unit finished to your requirements.



Choice of 3 lines of Drop In Refrigerated and Heated Displays

Elegance

The Elegance range of drop-ins are based on 1/1gn sizes with a front to back dimension of 700mm. The range consists of 2 and 3 tiered heated and refrigerated displays with a choice of square or curved glass and a choice of operator service. Other products include refrigerated, fan assisted dolewells up to 150mm deep, refrigerated fan assisted flat top 30mm deep, ceramic flat top, wet well bain marie and dry heat bain marie with a large range of gantries to suit.

Compact

The Compact range of drop-ins are based on 1/1gn sizes with a front to back dimension of only 635mm. The range consists of refrigerated displays. Other products include static refrigerated dolewells, ceramic heated display, wet well bain marie with a large range of gantries to suit.

Mall

The Mall range of drop-ins are based on 1/1gn + 1/3gn sizes ideal for larger retailers with a front to back dimension of 860mm. The range consists of refrigerated display cases, ventilated heated display cases with humidity control and ceramic heated displays. There is a choice of 2 glass options - curved or square.

Please ring the office for separate brochures and prices on these products



Sagi is a leading manufacturer of professional refrigeration equipment, renowned for the innovation, design, reliability, performance, cleanliness, flexibility and efficient energy of its products.

'Horeca' - Counter Refrigerators and Freezers - 1/1gn and slimline



5 YEAR
COMPRESSOR
WARRANTY

Fitted with castors as standard

FEATURES

- Climate Class 5 - Guaranteed temperature range in a room temperature of 40°C with 40% R.H as laid out by European reg's - Door opening for 7 seconds, every 10 minutes - 72 openings in 12 hours. Maximum working ambient can be 43°C
- Refrigeration system - External fan blown evaporator to the side, with front compressor ventilation.
- Controls - Electronic controls with HACCP alarms and Hyper cold quick chilling mode
- Alarms on KIG models - High and low temperature alarms for HACCP, Condenser high pressure alarm (usually means the condenser needs cleaning) and probe failure)
- Capacity - Will hold 1/1gn containers and shelves at 70mm centres except KUJ models, which have a shelf size of 325 x 460mm
- Construction - 304 Stainless steel to exterior (including back) and interior. 60mm thick worktop with soundproofing lining
- Insulation - 60mm thick - CFC free polyurethane
- Intelligent defrost - Automatic electric defrost only when needed reduces energy consumption with automatic re-evaporation of condensate
- Easy to clean - radiused internal corners with wash out drain (KIG models) and removable shelf racking
- Maintenance - Slide out condensing unit allows easy access to compressor, condenser and condenser fan motor for reduced maintenance time
- Supplied with 1 shelf + trayslides per door door
- Supplied with castors as standard
- Warranty - 5 year compressor warranty, with 2 years parts and labour (excluding door seals) - subject to regular maintenance agreements in place

OPTIONS

- Extra shelf - **£35**
- 85mm Rear upturn - **£120**
- Can be supplied without w/ top which reduces height by 60mm - **£FOC**
- Extra tray runners (pair of) - **£45**
- 2 drawers in lieu of 1 door (KIG models only) - **£440**
- 3 drawers in lieu of 1 door (KIG models only) - **£595**
- **NOTE when fitting drawer unit it is advisable not to fit next to the compressor as it could reduce air flow.**



Model	Temp. °C	Doors	Climate Class	Energy Category	Consumption per year KW/H	Refrigerant	Dimensions WxDxH (mm)	List Price
KIGAM	-2/+8	2	5	A	476	R134A	1400 x 700 x 900	£2,450
KIGBM	-2/+8	3	5	A	600	R134A	1850 x 700 x 900	£2,670
KIGCM	-2/+8	4	5	B	892	R134A	2300 x 700 x 900	£2,990
KIABM	-18/-20	2	5	G	3712	R452A	1400 x 700 x 900	£2,795
KIBBM	-18/-20	3	5	G	4126	R452A	1850 x 700 x 900	£3,130
KUJAM	0/5	2	5	C	956	R134A	1400 x 600 x 900	£2,550
KUJBM	0/5	3	5	C	1138	R134A	1850 x 600 x 900	£2,760



Sagi's range offers an almost limitless product portfolio, from appliances specifically for the traditional restaurant sector to confectioners, pizzerias, baking, ice cream making and everything in-between as well as these Refrigerators shown below.

5 YEAR
COMPRESSOR
WARRANTY

Upright Refrigerators and Freezers - 2/1gn



Fitted with castors as standard

FEATURES

- 304 stainless steel pressed formed internal sides with integral shelf supports - an industry leader
- Shelf capacity - 20 x 2/1gn shelves at 55mm centres - per door
- Climate Class 5 - Guaranteed temperature range in a room temperature of 40°C with 40% R.H as laid out by European reg's - Door opening for 7 seconds, every 10 minutes - 72 openings in 12 hours. Maximum working ambient can be 43°C
- Refrigeration system - External fan blown evaporator (coated against corrosion) leaves a clear interior and increased capacity
- Refrigerant/GWP - R290/3
- Electronic controls with option of being linked to Bluetooth
- Capacity - Gross 521 Ltrs Nett usable 444 Ltrs - on single door, on double door 1150 gross 986 usable
- Construction - 304 Stainless steel to interior and exterior including back
- Lighting - fitted with interior light - switches on when door opens

- Door - self closing door with 90° dwell - door is fully reversible on site
- Door lock fitted as standard
- Door seal - triple chamber magnetic door seal for better insulation and maximum durability - easily replaceable by the operator
- Insulation - 75mm thick - CFC free polyurethane
- Defrost - Automatic electric defrost with automatic re-evaporation of condensate
- Easy to clean - Pressed formed sides with no shelf supports or clips, radiused internal corners and with floor wash out drain (wash out drain on fridge models only)
- Supplied with 3 shelves as standard
- Supplied with castors as standard
- Maintenance - Pod refrigeration system allows quick and easy swap over if required - front facia lifts up for easy access for cleaning the condensor
- Warranty - 5 year compressor warranty, with 2 years parts and labour (excluding door seals) - subject to regular maintenance agreements in place



- Pressed integrated shelf runners for easy cleaning - no fiddly shelf supports and clips to lose.

OPTIONS

- Door operated foot pedal - **£250**
- Extra shelf (runners not required) - **£60**
- Temperature recorder + printer - **£990**

Model	Temp. °C	Climate Class	Energy Category	Consumption per year KW/H	Refrigerant	Dimensions WxDxH (mm)	List Price
NE70	-2/+8	5	C	560	R290	684 x 800 x 2040	£2,080
NE70B	-18/-20	5	D	2285	R290	684 x 800 x 2040	£2,525
NE150	-2/+8	5	C	986	R290	1390 x 800 x 2040	£3,195
NE150B	-18/-20	5	F	5761	R290	1390 x 800 x 2040	£3,880

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



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Horeca and Bakery Roll in Refrigerator

FEATURES

- Will accept trolley holding 40 x 1/1gn, 20 x 2/1gn, 40 x 600 x 400mm trays or 20 x 600 x 800 trays (not included)
- Foodgrade 304 s/steel interior and exterior
- Climate class 5
- Automatic electronic controls - temperature range +2/+10°C in an ambient temperature not exceeding 40° and 40% R.H
- Fan assisted refrigeration system with automatic hotgas defrost and self re-evaaporation
- Front fascia panel lifts up for easy maintenance access
- Electronic controls have HAACP high temperature alarm and Hyper cold setting - allowing quick chilling
- User reversible hinged door easily done on site - door is right hinged as standard
- Magnetic door seals - easily replaceable
- Fitted with door lock and interior light
- Warranty - 5 year compressor warranty, with 2 years parts and labour (excluding door seals) - subject to regular maintenance agreements in place



**5 YEAR
COMPRESSOR
WARRANTY**

Model	Temp. °C	Climate Class	Refrigerant/ GWP	Dimensions WxDxH (mm)	List Price
CDRI	+2/+10	5	R404A/3922	1055 x 1055 x 2250	£5,990

OPTIONS

- 2/1gn trolley - **£1560**
- Data recorder with printer - **£990**



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**5 YEAR
COMPRESSOR
WARRANTY**

Blast Chiller Freezers



IFR roll-in model



DF101 model



DF51M model

FEATURES

- Finish - Foodgrade 304 stainless steel interior and exterior
- DF351H model is designed for stacking a 6 or 10 rack combi oven
- DF models are fitted with digital control panels providing easy and rapid navigation with automatic switch over to preservation or storage mode
- DF51M has control panel ergonomically sited on the top front
- IF models are fitted with LCD programmable controls with favourites list, multi chilling and freezing functions with thawing option
- Fitted with core temperature probe - automatically senses the reached temperature and switches the unit over into a storage fridge/freezer
- Coated evaporator prevents corrosion
- Cleaning - Hinged fan cover panel for easy access to the evaporator and fans
- Radiused corners - allows easy cleaning of the cabinet interior
- Magnetic door seal - easily replaceable
- Warranty - 5 year compressor warranty, with 2 years parts and labour (excluding door seals) - subject to regular maintenance agreements in place

OPTIONS

- Castors - **£120**
- Remote unit for IFR201 (includes housing) - **£7,990**
- Remote unit for IFR202 (includes housing) - **£9,470**
- Ultra-violet sterilising lamp - **£POA**
- Door operated foot pedal - **£280**
- Extra tray runners (pair of) - **£45**
- Temperature recorder + printer - **£990**

Model	Trays 1/1gn	Chill/Freeze Kg	Dimensions WxDxH (mm)	Volts	List Price
DF41M	5	15/8 Kg	745 x 700 x 865	230v / 13amp	£2,890
DF51	5	20/12 Kg	745 x 700 x 840	230v / 13amp	£3,860
DF51M	5	20/12 Kg	745 x 720 x 900	230v / 13amp	£3,950
DF351H	5	10.8/3.6 Kg	929 x 777 x 750	230v / 13amp	£4,450
DF101L	10	42/25 Kg	800 x 830 x 1850	230v / 13amp	£6,780
DF141L	14	65/35 Kg	800 x 830 x 1990	415v / 16amp	£8,970
IFR201R	20	120/72 Kg	1050 x 1250 x 2260	415v / 16amp	£14,940
IFR202R	40	210/144 Kg	1400 x 1250 x 2260	415v / 16amp	£18,750
IFP202R*	40	210/144 Kg	1400 x 1350 x 2260	415v / 16amp	£19,900

*Pass thru' model (doors both sides)



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Bakery Retarder Provers Upright and Roll-In

FEATURES

- Will accept 600 x 400mm trays at 40mm centres - supplied with 20 trays slides as standard
- 80 shelf positions allows you to load varying depths of product at the same time
- Automatic electronic controls - temperature range -5/+30°C or -18/+35°C - can be used in either manual or automatic mode
- Fan assisted refrigeration system with automatic defrost and self re-evaporation
- Proofing cycle by use of electric heaters and precise control of the relative humidity with humidity regulator
- 304 stainless steel interior and exterior
- Electronic controls have an inbuilt timer allowing you to set the unit to suit your operation
- Easy to clean - radiused internal corners with wash out drain and removable shelf racking
- Fitted with door lock
- User reversible hinged door
- Magnetic door seals - easily replaceable
- On Roll-In model, trolley is not supplied
- Operating ambient up to 40°C with 40% RH
- Warranty - 5 year compressor warranty, with 2 years parts and labour (excluding door seals) - subject to regular maintenance agreements in place

OPTIONS

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

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

5 YEAR
COMPRESSOR
WARRANTY



Bakery Blast Chiller Freezers

FEATURES

- Capacity - Will accept 600 x 400mm trays at 40mm high
- Finish - Foodgrade 304 stainless steel interior and exterior
- Control panel with segment display and quick access keys for favourite recipes
- Cooling capacity (see table below) - in chill mode max of 90 minutes - in freeze mode max time of 240 minutes
- Fitted with core temperature probe - automatically senses the reached temperature and switches the unit over into a storage fridge/freezer
- Coated evaporator prevents corrosion
- Cleaning - Hinged fan cover panel for easy access to the evaporator and fans
- Radiused corners - allows easy cleaning of the cabinet interior
- Magnetic door seal - easily replaceable
- Operating ambient up to 40°C with 40% RH
- Warranty - 5 year compressor warranty, with 2 years parts and labour (excluding door seals) - subject to regular maintenance agreements in place

OPTIONS

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

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

5 YEAR
COMPRESSOR
WARRANTY





Sagi's range offers an almost limitless product portfolio, from appliances specifically for the traditional restaurant sector to confectioners, pizzerias, baking, ice cream making and everything in-between as well as these Refrigerators shown below.

Upright Bakery Refrigerators and Freezers

FEATURES

- Will accept 20 x 600 x 400mm trays at 40mm centres - supplied with 20 trays slides as standard
- 80 shelf positions allows you to load varying depths of product simultaneously
- Automatic electronic controls - temperature range -2/+8 or -12/-24°C
- Fan assisted refrigeration system with automatic hotgas defrost and self re-evaporation
- Electronic controls have HACCP high temperature alarm and Hyper cold setting - allowing quick chilling
- 304 stainless steel interior and exterior
- Relative humidity can be set at 75% or 90%
- Easy to clean - radiused internal corners, with wash out drain on refrigerator models
- Removable shelf racking
- 304 stainless steel interior and exterior
- User reversible hinged door
- Self closing door with dwell at 90°
- Magnetic door seals - easily replaceable
- Operating ambient up to 40°C with 40% RH
- Warranty - 5 year compressor warranty, with 2 years parts and labour (excluding door seals) - subject to regular maintenance agreements in place

OPTIONS

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

Model	Temp. °C	Tray Capacity 600 x 400mm	Dimensions WxDxH (mm)	List Price
KFSD1N	-2/+8	20	620 x 800 x 2040	£3,155
KFSD1B	-12/-24	20	620 x 800 x 2040	£3,595
KFSD2N	-2/+8	40	820 x 1000 x 2040	£3,745
KFSD2B	-12/-24	40	820 x 1000 x 2040	£4,240

5 YEAR
COMPRESSOR
WARRANTY



Bakery Counter Refrigerators / Retarder

FEATURES

- Will hold 7 trays x 600 x 400mm trays per door section at 40mm centres
- Worktop is supplied with splashback as standard, but can be supplied without splashback and can be supplied without a worktop if it is to be sited under an existing worktop.
- 304 Stainless steel construction to exterior (including back) and interior
- Temperature range -2/+8°C - with digital controlled thermostat
- Adjustable humidity to 75% or 90%
- Hyper cold function for very fast cooling
- Automatic defrost and re-evaporation of condensate
- High ambient use Maximum ambient temperature +43°C at 40% R.H
- Easy to clean - radiused internal corners with wash out drain and removable shelf racking
- Supplied with 7 trayslides per door door
- Drain hole in base of counter allows easy wipe down
- Operating ambient up to 40°C with 40% RH
- Warranty - 5 year compressor warranty, with 2 years parts and labour (excluding door seals) - subject to regular maintenance agreements in place

5 YEAR
COMPRESSOR
WARRANTY



Fitted with castors as standard

OPTIONS

- Extra tray runners (pair of) - **£45**
- Can be supplied without w/top (reduces height by 135mm) or with no rear upturn (reduces height by 85mm) - **£FOC**

Model	Temp. °C	Tray Capacity 600 x 400mm	Dimensions WxDxH (mm)	List Price
KBS11A	-2/+8	7	1100 x 800 x 965	£2,700
KBS16A	-2/+8	14	1600 x 800 x 965	£3,360
KBS21A	-2/+8	21	2100 x 800 x 965	£3,990

Bin Storage

Bins and Accessories

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

Undercounter Icecubers



CB249A



FEATURES

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

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

Options

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

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

Undercounter Nugget Icemakers



FEATURES

- Low water consumption - 1 litre makes 1 kg
- Up to 85kg output per 24 hours with a bin storage capacity of 20kg - output will depend on air temperature and water temperature
- Nugget ice is 92% dry - size of nugget is 8 x 16 x 7mm
- Fitted with stainless steel Auger type vertical evaporator and dust proof water tank
- Removable and cleanable air filter allows easy cleaning of condenser
- Stainless steel double skin insulated body
- Ice storage bin made of ABS plastic with rounded edges for easy cleaning
- Insulated Slide up "disappearing" lid
- High ambient use up to 43°C operation
- TB852A and TB1405A are supplied with 4 height adjustable s/steel legs 110-150mm high
- R404a refrigerant

Model	Dimensions without legs	Output per 24hr	Bin Capacity	List Price
TB551A	450w 640d 680h	55kg	10kg	£2,275
TB852A	500w 660d 690h	85kg	20kg	£2,450
TB1405A	738w 690d 1020h	150kg	50kg	£2,740

Options

- Water softener - **£100**

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

Undercounter Iceflakers



FEATURES

- Up to 104kg output per 24 hours with a bin storage capacity of 60kg - Output will depend on air temperature and water temperature
- Flaked ice is 80 - 82% dry
- Fitted with stainless steel Auger type vertical evaporator and dust proof water tank - with automatic water charge
- Stainless steel double skin insulated body
- Ice storage bin made of ABS plastic with rounded edges for easy cleaning
- Insulated Slide up "disappearing" lid
- High ambient use up to 43°C operation
- For GB903A and GB1555A 4 Stainless steel height adjustable legs 110-150mm
- R404a refrigerant

Model	Dimensions without legs	Output per 24hr	Bin Capacity	List Price
GB601A	450w 640d 680h	66kg	9kg	£2,190
GB903A	500w 680d 800h	104kg	30kg	£2,375
GB1555A	738w 700d 1020h	180kg	55kg	£2,640

Options

- Water softener - **£100**

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

Modular Icecubers



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

FEATURES

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

Model	Dimensions	Output per 24hr	List Price
C150A	862w 550d 720h	160kg	£2,675
C300A	1250w 580d 848h	300kg	£4,795

Options

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

Modular Iceflakers



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

FEATURES

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

Model	Dimensions	Output per 24hr	List Price
G160A	560w 570d 600h	165kg	£2,785
G280A	560w 570d 700h	320kg	£3,795
G510A	560w 570d 700h	590kg	£4,425
G1000A	934w 684d 700h	1000kg	£9,200

Options

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

Modular Nugget Icemakers



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

FEATURES

- Low water consumption - 1 litre makes 1kg
- Up to 440kg output per 24 hours with a choice of 4 storage bin options - output will depend on air temperature and water temperature
- Nugget ice is 92% dry - size of nugget is 8 x 16 x 7mm
- Fitted with stainless steel Auger type vertical evaporator and dust proof water tank - with automatic water charge
- High ambient use up to 43°C operation
- Removable and cleanable air filter prevents condenser blocking up with dust
- 304 stainless steel sub frame with 304 s/ steel scotch brite exterior
- Supplied 4 height adjustable s/steel legs
- R404a refrigerant

Model	Dimensions	Output per 24hr	List Price
TM140A	560w 570d 600h	140kg	£2,855
TM250A	560w 570d 695h	250kg	£3,990
TM450A	560w 570d 695h	440kg	£4,795

Options

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



Bin Storage

Bins and Accessories

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



BIN110

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

List Price £970



BIN200

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

List Price £1,145



BIN350

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

List Price £1,685



BINBRB100

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

List Price £1,961



BINDRB100

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

List Price £4,123



BINDRB500

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

List Price £7,102



BINDRB1200

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

List Price £9,423

The KLIMA dry ageing cabinet has a patented technology (Oxygen KLIMA) allowing the user to perform different methods in complete bio-safety using Oxygen as a natural barrier to the proliferation of harmful bacteria which may compromise the final result.

Dry Agers (KMS), Salami/Cheese Maturing (KAS) and Storage (KS)



FEATURES

- 7" Touch screen controls - with easy to use icons - 20 menu settings can be stored with up to 22 phases within each menu
- Meat maturing 4-5 weeks with slow or fast aging
- Oxygenklima (KMS models) - run measured and scheduled oxygenations of the meat which kills micro-organisms, mould and keeps the meats natural colour
- Sanitation (KMS models) - the Oxygenklima can be scheduled to sanitise and de-odorize the chamber at the end of each process
- Salami cheese maturing cabinet is fitted with automatic air change, de-humidification and heating
- Adjustable fan speed
- Twin refrigeration system on all double doors - allows each section to be controlled individually
- Humidity - all models are fitted with automatic humidity probe for humidity measurement and setting with automatic humidity generator - this reduces meat shrinkage to 3 - 4%
- Airflow - patented ventilation system prevents product being in direct airflow, product does not need to be moved about
- LED lighting - no heat generated which may effect the fridge temperature, lower running costs
- Double glazed doors and 75mm thick insulation reduces running costs and maintains temperature inside
- HACCP data trace system
- Automatic defrost with self re-evaporation
- Supplied with 5 stainless steel shelves with tray slides as standard per glass door section
- Constructed using food grade 304 stainless steel to exterior and interior
- A water softener needs to be fitted to prevent limescale build up

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PRICES

Model	Temp. °C	Capacity (kg)	Climate Class	Refrigerant	Dimensions WxDxH (mm)
KMS700PV	-2/+5	120	5	R290	710 x 850 x 2115
KMS900PV	-2/+5	160	5	R290	920 x 805 x 2115
KMS1500PV	-2/+5	230	5	R290	1500 x 850 x 2115
KMSD900PV*	-2/+5	160	5	R290	920 x 805 x 2115
KMSD1500PV*	-2/+5	230	5	R290	1500 x 850 x 2115
KAS700PV	0/+25	80	5	R290	710 x 850 x 2115
KAS1500PV	0/+25	160	5	R290	1500 x 850 x 2115
KS700PV	-2/+15	80	5	R290	740 x 815 x 2085

* See thru' models

OPTIONS

- Castors
- Water treatment system
- Tray slides
- Stainless steel shelves
- Hanging rails
- Wooden boards for cheese storage
- P/H tester probe



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