



CATERING EQUIPMENT

Catering | Refrigeration | Bakery | Food Service | Retail

NOVEMBER 2018



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



ANETS

APW
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ARRIS
Commercial Equipment

BAKERS
PRIDE

BEER

BKI

BREMA
Ice Makers

CB

DEBAG
Global Animal Technology

FIREX

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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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AF3550 + AF75 Single Tank Gas Fryers - 2 baskets

FEATURES

- AF3550 - 22 Litre capacity
- AF75 - 32 Litre capacity
- Stainless steel front and sides
- 304 Stainless steel fry tank
- Millivolt controls - no electrics needed
- Supplied with twin baskets
- Tube fired for high efficiency and fast recovery rates
- Large cool zone - extends oil life
- Supplied with clean out rod and crumb screen
- Large drain valve 1 1/4"

Model	Dimensions	Burners / BTUs	List Price
AF3550	394w 768d 930h	3 - 120,000 btu's	£1,155
AF75	495w 870d 930h	4 - 160,000 btu's	£2,350

OPTIONS

- Castors - **£120**
- Fryer Lid - **£120**



AF2525 Twin Tank Gas Fryer - 2 baskets

FEATURES

- 10+10 Litre capacity
- Stainless steel front and sides
- 304 Stainless steel fry tank
- Millivolt controls - no electrics needed
- Supplied with twin baskets
- Tube fired for high efficiency and fast recovery rates
- Large cool zone - extends oil life
- Supplied with clean out rod and crumb screen
- Large drain valve 1 1/4"

Model	Dimensions	Burners / BTUs	List Price
AF2525	394w 768d 930h	4 - 160,000 btu's	£2,540

OPTIONS

- Castors - **£120**
- Fryer Lid - **£120**

Model shown with optional castors



AF5025 Twin Tank Gas Fryer - 3 baskets

FEATURES

- 22+10 Litre capacity
- Stainless steel front and sides
- 304 Stainless steel fry tank
- Millivolt controls - no electrics needed
- Supplied with twin baskets
- Tube fired for high efficiency and fast recovery rates
- Large cool zone - extends oil life
- Supplied with clean out rod and crumb screen
- Large drain valve 1 1/4"

Model	Dimensions	Burners / BTUs	List Price
AF5025	590w 768d 930h	5 - 200,000 btu's	£3,320

OPTIONS

- Castors - **£120**
- Fryer Lid - **£120**

Model shown with optional castors



AR4 4 Burner Range - 24" Range



Model shown with optional castors and backslash

FEATURES

- Powerful 32,000 btu open top burners - fitted with flame failure device
- No pilots fitted - prevents clogging up and unnecessary service calls
- Adjustable low flame setting - allows variable simmer flame
- Removable drip tray under open burners
- Heavy duty cast iron pan supports 12" x 12" easily removable
- 20" Internal oven size - 508w x 572d x 343h
- Piezo ignition to oven

OPTIONS

- Castors - **£120**
- Oven shelf - **£65**
- Back splash and shelf - **£170**

Model	Dimensions	Gas-kw	List Price
AR4	610w 820d 914h	46 - 3/4"	£1,990

AR5 5 Burner Range - 36" Range



Model shown with optional castors

FEATURES

- Powerful 32,000 btu open top burners - fitted with flame failure device
- No pilots fitted - prevents clogging up and unnecessary service calls
- Adjustable low flame setting - allows variable simmer flame
- Heavy duty cast iron pan supports 12" x 12" - easily removable
- Internal oven size - 673w x 572d x 343h (2/1gn size)
- Piezo ignition to oven
- Flush rear, no flue, allows total use of cooking area

No rear upturn on cooking top allows large pans to sit directly on the open burners utilising all 5 burners



OPTIONS

- Castors - **£120**
- Oven shelf - **£65**

Model	Dimensions	Gas - kw	List Price
AR5	915w 820d 914h	57 - 3/4"	£2,100

AR6 6 Burner Range - 36" Range



Convection Model shown with optional castors and backslash

FEATURES

- Powerful 32,000 btu open top burners - fitted with flame failure device
- No pilots fitted - prevents clogging up and unnecessary service calls
- Adjustable low flame setting - allows variable simmer flame
- Heavy duty cast iron pan supports 12" x 12" easily removable
- Removable drip tray under open burners
- Piezo ignition to oven
- Internal oven size - 673w x 572d x 343h (2/1gn size)
- On C version oven is fitted with a gas convection oven

Model	Dimensions	Gas - kw	List Price
AR6	915w 820d 914h	67 - 3/4"	£2,160
AR6C	915w 820d 914h	67 - 3/4"	£4,285
AR24G2B 2 burners + 24" griddle	915w 820d 914h	41 - 3/4"	£2,990

OPTIONS

- Castors - **£120**
- Oven shelf - **£65**
- Back splash and shelf - **£170**
- 12" griddle top available - **£POA**

AR10 10 Burner Range - 2 gas ovens - 60" Range



Model shown with optional castors and backslash

FEATURES

- Powerful 32,000 btu open top burners - fitted with flame failure device
- No pilots fitted - prevents clogging up and unnecessary service calls
- Adjustable low flame setting - allows variable simmer flame

- Removable drip tray under open burners
- Heavy duty cast iron pan supports 12" x 12" easily removable
- Piezo ignition to oven
- Internal oven size - 673w x 572d x 343h (2/1gn size)

OPTIONS

- Castors - **£120**
- Oven shelf - **£65**
- 12, 24 or 36" griddle top available - **EPOA**
- Back splash and shelf - **£200**
- Innovection convection oven in lieu of static oven - only one oven can be fitted) - **£2,120**

Model	Dimensions	Gas - kw	List Price
AR10	1525w 820d 914h	114 - 3/4"	£5,870

AR24GB-6B 60" Griddle Range - 2 ovens



Model shown with optional castors, backslash and salamnder grill

FEATURES

- 6 x Powerful 32,000 btu open top burners - with flame failure device
- No pilots fitted - prevents clogging up and unnecessary service calls
- Adjustable low flame setting - allows variable simmer flame
- Heavy duty cast iron pan supports 12" x 12" easily removable

- 24" smooth plate griddle, 3/4" thick - fitted with 3" grease trough to front and removable grease collection tray underneath
- Piezo ignition to oven
- Internal oven size - 2 x 673w x 572d x 343h (2/1gn size)

Model	Dimensions	Gas - kw	List Price
AR24GB-6B	1525w 820d 914h	89kw - 3/4"	£6,590

OPTIONS

- Castors - **£120**
- Oven shelf - **£65**
- Back splash and shelf - **£200**
- Innovection convection oven in lieu of static oven (only one oven can be fitted) - **£2,120**

AR6B-24RG 60" Restaurant Range



Model shown with 36" griddle + 4 burners, optional castors and backslash with shelf - EPOA

FEATURES

- 6 Powerful 32,000 btu open top burners - no pilots, fitted with flame failure device
- 1 x 24" raised griddle + grill underneath

- Heavy duty cast iron pan supports 12" x 12" easily removable
- Piezo ignition to ovens
- Oven size 2 x 673w x 572d x 343h (2/1gn size)

Model	Dimensions	Gas - kw	List Price
AR6B-24RG	1525w 820d 914h	89kw - 3/4"	£6,950

OPTIONS

- Castors - **£120**
- Can be supplied with a 36" griddle + 4 burners - **EPOA**
- Oven shelf - **£65**
- Back splash and shelf - **£200**
- Innovection convection oven in lieu of static oven (only one oven can be fitted) - **£2,120t**

Counter Top Heavy Duty Boiling Tops

FEATURES

- Powerful 32,000 btu open top burners - fitted with flame failure device
- No pilots fitted - prevents clogging up and unnecessary service calls
- Adjustable low flame setting - allows variable simmer flame
- Heavy duty cast iron pan supports 12" x 12" easily removable
- Removable drip tray under open burners

OPTIONS

- Mobile stand - **£POA**
- Set of 4" high chromed legs - **£75**



Model	Dimensions	Burners	KW	List Price
ARHP-12-2	300w 760d 300h	2 burners	19 - 3/4"	£840
ARHP-24-4	610w 760d 300h	4 burners	38 - 3/4"	£1,350
ARHP-36-6	915w 760d 300h	6 burners	56 - 3/4"	£1,690

Heavy Duty Gas Griddle with Grill



PULL OUT
BROILER
RACK AND
DRIP TRAY

FEATURES

- Supplied with "H" type burners
- High power - each burner is 20,000 btu's
- 3/4" thick highly polished steel smooth griddle plate - retains heat, allowing high volume production
- Griddle section is supplied with removeable grease tray and 3" grease trough in front of griddle plate
- Grilling section has pull out broiler rack and full width drip tray
- All stainless steel construction
- Can be supplied with 4" legs - allows easy cleaning under the chargrill, select in options

OPTIONS

- Mobile stand - **£635**
- Set of 4" high chromed legs - **£75**

Model	Dimensions	Burners	KW	List Price
ARGB24	610w 813d 407h	2 burners	11 - 3/4"	£3,230
ARGB36	915w 813d 407h	3 burners	17 - 3/4"	£3,795

Heavy Duty Stock Pots

FEATURES

- Choice of 2 heights
- Cast iron, 3 ring, 26kw burner
- Fitted with 2 gas valves - one operates the two inner rings, the other the outer ring
- No pilots fitted - prevents clogging up and unnecessary service calls
- Adjustable low flame setting - allows variable simmer flame
- Removable drip tray under open burners

OPTIONS

- Castors - **£120**

Model	Dimensions	Burners	KW	List Price
SPSH-18	450w 530d 450h	3 burners	26 - 3/4"	£780
ARSP-18	450w 530d 610h	3 burners	26 - 3/4"	£840



Heavy Duty Steak House Grill



Model	Dimensions	Burners	KW	List Price
ARSM-36	915w 450d 530h	1 burners	35 - 3/4"	£2,340
ARSB-36	915w 450d 530h	2 burners	35 - 3/4"	£2,540

FEATURES

- Powerful steak house grill
- Fitted with powerful infra-red burners
- Choice of 1 gas control or 2 for more economical use
- Slide out grilling rack allows easy loading/unloading, fitted with heavy duty drawer slides
- Spring loaded, height adjustment of the grilling rack with 4 height positions
- Removable drip tray underneath

OPTIONS

- Wall brackets - **£220**
- Counter top installation - **£280**
- Reinforced channels to mount grill onto range (backsplash needs to be added for this to be fitted) - **£260**

Heavy Duty Cheese Melter



Model	Dimensions	Burners	KW	List Price
ARCM-24	610w 450d 530h	1 burners	6 - 3/4"	£1,990
ARCM-36	915w 450d 530h	1 burners	10 - 3/4"	£2,570

FEATURES

- Powerful Cheese Melter ideal for finishing off
- Fitted with powerful infra-red burners
- Fitted with chrome grill
- Removable drip tray underneath

OPTIONS

- Wall brackets - **£220**
- Counter top installation - **£280**
- Reinforced channels to mount grill onto range (backsplash needs to be added for this to be fitted) - **£260**

MSD1GG Heavy Duty Gas Convection Oven

FEATURES

- Double glass 50/50 individual doors which open together to 135° - fitted with heavy duty, stainless steel, air tight door gaskets
- Fast heat up time from room temperature to 260° in seven minutes - reduces energy consumption
- All stainless steel front, sides and top
- Fitted with fully porcelainized oven with removable baffle - makes interior cleaning easy
- Oven size for MSD1GG - 736w x 580d x 610h
- Oven supplied with 5 chrome racks with 12 shelf positions
- Supplied with mobile stand as standard fitted with adjustable storage racks
- Easy to use manual controls with burner 'on' indicator light
- Fitted with electronic ignition with 100% safety valve
- Fitted with 2 speed fan and 2 hour manual timer
- Fitted with 'cook and cool' feature
- Supplied with mobile stand with 3 storage shelves

HEAVY DUTY!



OPTIONS

- Can be supplied with solid doors in lieu of glass or one solid door - **£POA**

Model	Dimensions (inc motor)	KW	List Price
MSD1GG	1016w 965d 1625h	23 +230v	£5,820

GAS CONVECTION OVENS

MSD2GG Double Gas Convection Oven

HEAVY DUTY!



Model shown with optional half solid doors - £POA

FEATURES

- Double glass 50/50 individual doors which open together to 135° - fitted with heavy duty, stainless steel, air tight door gaskets
- Fast heat up time from room temperature to 260° in seven minutes - reduces energy consumption
- All stainless steel front, sides and top
- Fitted with fully porcelainized oven with removable baffle - makes interior cleaning easy
- Oven size for MSD2GG - 736w x 580d x 610h
- Each oven supplied with 5 chrome racks with 12 shelf positions
- Supplied with castors as standard
- Easy to use manual controls with burner 'on' indicator light
- Fitted with electronic ignition with 100% safety valve
- Fitted with 2 speed fan and 2 hour manual timer
- Fitted with 'cook and cool' feature

OPTIONS

- Can be supplied with solid doors in lieu of glass or one solid door - **£POA**

Model	Dimensions (inc motor)	KW	List Price
MSD2GG	1016w 965d 1943h	2 x 23 +230v	£10,990



A robust high quality construction, energy efficient and economical solution for fried food. Pressure fryers increase holding capability for up to 30%, helping to reduce food wastage. Both models are fitted with programmable controls allowing you to set your own menus.

Electric Pressure Fryer - Computer control 8 Menu Settings

FEATURES

- Manual or computer control
- Computer controls allow you to programme 8 menus with 5 cooking steps within each menu
- Robust, high quality construction and stainless steel exterior
- Energy efficient and economical solution
- 30% longer holding capability
- Oil capacity of 22 litres and product capacity of 4 head of chicken (6.4kg) - LPF
- Oil capacity of 34 litres and product capacity of 6 head of chicken (8.2kg) - FKM

- Pressure regulated lid interlock system
- Patented "quick disconnect" filtration system, manual controls and digital timers
- "Cold zone" collects breadding fall off for simple cleaning and extended cooking oil life.

OPTIONS

- BA020 Tiered basket (round) for LPFF01 and LPFFC305 only - **£160**
- FI 007 Box of filter paper x 100 Capacity - **£75**



Model	Controls	kW	Dimensions WxDxH (mm)	List Price
LPF-F	Manual with oil filtration	13.5kW - 415v	420 x 927 x 1257	£8,628
LPF-FC	Computerised with oil filtration	13.5kW - 415v	420 x 927 x 1257	£8,904
FKM-F	Manual with oil filtration	17.5kW - 415v	616 x 965 x 1257	£14,829
FKM-FC	Computerised with oil filtration	17.5kW - 415v	616 x 965 x 1257	£17,061

Gas Pressure Fryer - Computer control 8 Menu Settings

FEATURES

- Manual or computer control
- Computer controls allow you to programme 8 menus with 5 cooking steps within each menu
- Robust, high quality construction and stainless steel exterior
- Energy efficient and economical solution for fried food. 30% longer holding capability
- Oil capacity of 22 litres and product capacity of 4 head of chicken (6.4kg) - LPG
- Pressure regulated lid interlock system
- LPG models available

- Patented "quick disconnect" filtration system, "instant on" electric igniter, manual controls and digital timers for simple and efficient operation
- "Cold zone" collects breadding fall off for simple cleaning and extended cooking oil life

OPTIONS

- BA009 Tiered basket 3/4 tier + lid (rectangular) - **£160**
- FI 007 Box of filter paper x 100 Capacity - **£75**



Model	Detail	BTU/kW	Dimensions WxDxH (mm)	List Price
LGF-F	Manual controls with oil filtration (natural gas)	90000 / 26.35	470 x 1035 x 1353	£11,077
LGF-FC	Computerised controls with oil filtration (natural gas)	90000 / 26.35	470 x 1035 x 1353	£11,639

Counter Top Heated Display Case - Convected heat with humidity

FEATURES

- Choice of 2,3 or 4 x 1/1gn containers (not supplied)
- Supplied with overhead halogen heat lamps
- Fitted with curved glass - safety glass
- Fitted with water tray for humidity
- Fitted with rear sliding doors
- Supplied with intermediate display shelf



Model	Pan Capacity	kW	Dimensions WxDxH (mm)	List Price
HDW2	2 x 1/1gn Containers	2kW	755 x 710 x 595	£1,465
HDW3	3 x 1/1gn Containers	2.5kW	1100 x 710 x 595	£1,670
HDW4	4 x 1/1gn Containers	3kW	1440 x 710 x 595	£1,880

Ask any chef who has ever used a chrome griddle, and you'll find out why chrome outshines all the rest. Superior cooking performance delivers pure food flavour and an easy to clean mirror like finish, maintains an attractive appearance.

14GSU Easy Clean Tank 22 litres

OPEN
POT FRYER
EASY TO
CLEAN



FEATURES

- 5 year tank warranty
- Open fryer tank with slope sides forces food particles to fall into the easily accessible cold zone - no burner tubes
- Electronic ignition (battery powered) for easy lighting
- Unique cross fire burners provide a 4 sided heating system for fast recovery times
- Fully insulated cabinet keeps the kitchen cool
- Stainless steel fry tank has a 22 litre capacity
- Fully insulated cabinet keeps the kitchen cool
- Large drain valve 1¼" prevents clogging
- Supplied with 2 baskets and clean out rod
- Cooking capacity 70lbs of fries per hour (32kg)
- Frying area 353w x 370d

OPTIONS

- Lid - £95
- Castors - £120

Model	Dimensions	Gas rating	List Price
14GSU	400w 790d 900h	32.5kw - 110,000 btus	£1,790

Heavy Duty Gas Chrome Griddles

FEATURES

- 3/4" steel plate precision ground highly polished and plated with an optional hard chrome finish
- 1 30,000 BTU burner per 305mm individually controlled
- Snap action gas thermostat with a temperature range of 93 - 288°C - no electric needed
- Piezo ignition
- All stainless steel construction except rear
- Large grease trough in front of griddle plate
- Large capacity grease drawer easily accessible under cabinet and fitted with anti-splash guard
- Supplied with 4" adjustable chrome plated legs
- **Supplied with chrome griddle cleaning kit:**
 - 4" scraper with 10 blades
 - 1 can Allshine plate cleaner
 - 1 cleaning brush

OPTIONS

- 8" cutting board with brackets - £POA
- 10" Removable splash back - £POA
- Mobile stand - £POA
- Side grease drawer - £POA



Cutting board

5 YEAR
CHROME PLATING
WARRANTY



Chrome / Mirror finish

Model	Dimensions - W x D x H	Cooking area	Burners	kW's	List Price
AGC24	615x755x455	610 x 610	2	17.6	£5,255
AGC36	920x755x455	915 x 610	3	26.4	£7,200
AGC48	1225x755x455	1220 x 610	4	35.2	£8,055
AGC60	1530x755x455	1525 x 610	5	44	£9,915
AGC72	1835x755x455	1830 x 610	6	53	£11,530



Mirror manufacture a large range of electric and gas griddles. Made in Spain they are a popular choice for trailers and fast food outlets due to their large cooking area and narrow footprint.

Explorer series Gas Chromed Griddles

PRICES REDUCED!



FEATURES

- Fully Hard-chromed 18mm thick Mirror finish cooking surface
- Outer body made of 304 stainless steel - for durability and easy cleaning
- G1 and G2 are supplied with 1 thermostat. G3 and G4 are supplied with 2 thermostats - temperature up to 340°C
- Each burner has a power of 7.3kw and has piezo ignition
- All models are supplied with 1 grease drawer
- Supplied with side and rear splash guards as standard
- Griddles can be supplied with a groove plate option - £POA

Model	Dimensions	Burners - kw	List Price
G1	454w 637d 271-349h	1 - 7.3kw	£1,615
G2	703w 637d 271-349h	2 - 15kw	£2,237
G3	1004w 637d 271-349h	3 - 22kw	£2,979
G4	1304w 637d 271-349h	4 - 27kw	£3,705

i Can be fitted with 'Clam Grill Top'



Zone series Gas Chromed Griddles



FEATURES

- Fully Hard-chromed 18mm thick Mirror finish cooking surface
- Outer body made of 304 stainless steel - for durability and easy cleaning
- Each burner is individually thermostatically controlled for each 300mm of cooking area - up to 340°C
- Each burner has a power of 11kw and has piezo ignition
- Zone 3 and Zone 4 models are supplied with 2 grease drawers, others with 1
- Supplied with side and rear splash guards as standard
- Griddles can be supplied with a groove plate option - £POA

Model	Dimensions	Burners - kw	List Price
Zone 1	400w 650d 300-370h	1 - 11kw	£2,512
Zone 2	650w 650d 300-370h	2 - 22kw	£3,297
Zone 3	1000w 650d 300-370h	3 - 33kw	£5,157
Zone 4	1300w 745d 300-370h	4 - 44kw	£6,922

i Can be fitted with 'Clam Grill Top'



Electric Chromed Griddles



FEATURES

- Chromed 18mm thick, 50 micron, Mirror finish cooking surface
- Fitted with 6 elements - for even heat distribution and quick recovery
- Fitted with 2 thermostats - adjustable between 50 - 300°C
- Fitted with side and rear splash guards as standard
- Supplied with removable grease drawer and height adjustable legs
- Heavy duty 304 stainless steel body - makes it durable and easy to clean
- Can be supplied with a grooved/ribbed cooking surface - please contact office for prices
- Griddles can be supplied with a groove plate option - £POA

Model	Dimensions	Thermostats + kw	List Price
M650E	650w 550d 300-370h	2 - 8kw - 415v	£3,752
M1000E	1000w 550d 300-370h	3 - 12kw - 415v	£5,438
M1300E	1300w 680d 300-370h	4 - 20kw - 415v	£7,568

i Can be fitted with 'Clam Grill Top'



Thermostatic Gas Heavy Duty Counter Top Griddle

FEATURES

- Snap action thermostats for optimum temperature control
- Fitted with Piezo ignition
- Continuously welded, polish rolled 1" steel griddle plate
- Manufactured in welded rolled and aluminised steel for durability and ease of cleaning
- 4"grease trough accepts full size spatulas
- All models operate on natural gas as standard, with LPG as an option
- CE pilot safety with igniter.

Model	Detail	BTU/kW	Dimensions WxDxH (mm)	List Price
GGT-18i-CE	18"	37500 / 10.98	457 x 679 x 394	£1,569
GGT-24i-CE	24"	50000 / 14.64	610 x 679 x 394	£1,866
GGT-36i-CE	36"	75000 / 21.96	914 x 679 x 394	£2,486
GGT-48i-CE	48"	100000 / 29.28	1219 x 679 x 394	£3,660



Thermostatic Electric Heavy Duty Counter Top Griddle

FEATURES

- Electronic snap action thermostat for optimum temperature control
- Continuously welded, polished rolled 1" steel griddle plate
- Manufactured in welded stainless and aluminised steel for durability and ease of cleaning
- Field convertible to 230V and 415V

Model	Detail	BTU/kW	Dimensions WxDxH (mm)	List Price
EG-24i-CE	24"	8.2kW	610 x 635 x 394	£1,723
EG-36i-CE	36"	12.4kW	914 x 635 x 394	£2,083
EG-48i-CE	48"	16.5kW	1219 x 635 x 394	£2,809



M95 Radiant Bun Toaster

FEATURES

- Robust stainless steel construction, with nickel plated steel grill plates
- Space saving compact design
- Thermostatic temperature control with fast warm up for periods of peak demand
- Integral butter roller and pan for consistent application of spread

Model	M-95-2-FC	M-95-3-FC
Detail	2 Bun - 3" aperture output 595 bun halves per hour	3 Bun - 3" aperture output 1296 bun halves per hour
BTU/kW	2.78kW	2.78kW
Dimensions WxDxH (mm)	534 x 407 x 712	609 x 431 x 762
List Price	£2,215	£2,295



Sizzling great prices on our Chargrills!



Gas Radiant Chargrills

FEATURES

- Control knobs with 180 rotation for optimum temperature control
- Fitted with cast iron cooking grates - reversible for meat and fish
- 2 Height settings for cooking grates
- High performance burners for fast and efficient cooking
- Manufactured in welded stainless and aluminised steel for durability and ease of cleaning
- All models operate on natural gas as standard, with LPG as an option
- CE pilot safety with igniter



Model	Detail	BTU/kW	Dimensions WxDxH (mm)	List Price
GCB-18i-CE	18"	60,000 / 17.57	457 x 679 x 397	£1,384
GCB-24i-CE	24"	80,000 / 23.42	610 x 679 x 397	£1,495
GCD-36i-CE	36"	120,000 / 35.14	914 x 679 x 397	£1,993
GCB-48i-CE	48"	160,000 / 46.85	1219 x 679 x 397	£2,857

OPTIONS

- APW 21813095 - Flat grill plate for 24i, 36i and 48i - **£90**

Gas CharRock Grills

FEATURES

- Control knobs with 180 rotation for optimum temperature control
- Fitted with cast iron cooking grates - reversible for meat and fish
- 2 Height settings for cooking grates
- High performance burners for fast and efficient cooking
- Made in welded stainless and aluminised steel for durability and ease of cleaning
- Cast iron rock holders beneath grate
- Supply of lava rocks included
- All models operate on natural gas as standard, with LPG as an option
- CE pilot safety with igniter



Model	Detail	BTU/kW	Dimensions WxDxH (mm)	List Price
GCRB-18i-CE	18"	60000 / 17.57	457 x 679 x 397	£1,373
GCRB-24i-CE	24"	80000 / 23.42	610 x 679 x 397	£1,447
GCRB-36i-CE	36"	120000 / 35.14	914 x 679 x 397	£1,988
GCRB-48i-CE	48"	160000 / 46.85	1219 x 679 x 397	£2,857

XXE Heavy Duty High Performance Radiant Chargrills

FEATURES

- 4 or 6 Independently controlled burners - gives maximum flexibility
- Powerful radiant 20,000 btu burners each made of stainless steel, clog proof and fitted with flame failure device
- Stainless steel radiants with stainless heat deflectors are located between each burner for higher temperature and uniform heat
- Stainless steel exterior with unique air blanket for ventilation and cooler outer temperatures
- Full width grease trough in front of cooking crates
- Fitted with grease tray/water pan under burners allows easy cleaning - 2 on XXE8
- 4, 6 and 8 x Heavy duty cast iron cooking bars with a choice of 3 height settings
- Variable flame setting to suit different products
- For natural gas use only (no LPG option)
- Can be supplied with splash guard to 3 sides (as on image), front landing edge and condiment rail - please ring office for details.

Larger grills available on request



XXE4



XXE6

Model	Burners	kW	Grilling Area WxD (mm)	Dimensions WxDxH (mm)	List Price	Optional Splashguard
XXE-4	4	24kW 3/4"	533 x 610	667 x 762 x 400	£3,850	£335
XXE-6	6	35kW 3/4"	800 x 610	933 x 762 x 400	£5,290	£345

F..R Heavy Duty Radiant Chargrills - floor standing with castors

FEATURES

- 8, 11 or 14 Independently controlled burners - gives maximum flexibility
- Powerful 18,000 btu burners each made of stainless steel, clog proof and fitted with flame failure device
- Cast iron radiants with stainless heat deflectors are located between each burner for higher temperature and uniform heat - easily interchanged with Glo-Stones without the use of tools
- Floor standing design is fully insulated and double walled constructed making it ideal for heavy duty use
- Full width grease trough in front of cooking crates
- Fitted with grease tray/water pan under burners allows easy cleaning
- Inter-changeable grate types which can be mixed or matched for a variety of score marks - supplied with cast iron grates as standard
- Cooking grates can be set with 4 tilting positions
- Variable flame setting for different products
- Fitted with 6" landing shelf as standard
- Natural gas as standard - LPG option

OPTIONS

- Slide out broiler rack, woodchip drawers and sauce pan holders - **£POA**



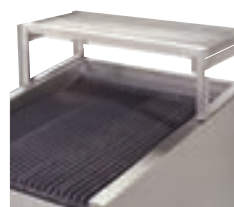
Model	Burners	kW	Grilling Area WxD (mm)	Dimensions WxDxH (mm)	List Price	Optional Splashguard	Glo-stone option GS
F-30R	6	26.7kW 3/4"	686 x 610	762 x 838 x 1066	£5,850	£315	£225
F-36R	8	35.16kW 3/4"	838 x 610	915 x 838 x 1066	£6,400	£345	£250
F-48R	11	48.35kW 3/4"	1143 x 610	1219 x 838 x 1066	£7,840	£371	£295
F-60R	14	61.53kW 3/4"	1448 x 610	1524 x 838 x 1066	£9,180	£400	£335

L..R Heavy Duty Radiant Chargrills - Low Profile

FEATURES

- 5, 8 or 11 Independently controlled burners - gives maximum flexibility
- Powerful 18,000 btu burners each made of stainless steel, clog proof and fitted with flame failure device
- Stainless steel radiants with stainless heat deflectors are located between each burner for higher temperature and uniform heat - easily interchanged with Glo-Stones without the use of tools
- The low profile design and fully insulated double walled construction is ideal for use on refrigerated base counters
- Full width grease trough in front of cooking crates
- Fitted with grease tray/ water pan under burners allows easy cleaning
- Inter-changeable grate types which can be mixed or matched for a variety of score marks - supplied with cast iron grates as standard
- Cooking grates can be set with 4 tilting positions
- Variable flame setting to suit different products
- Fitted with 6" landing shelf as standard
- Natural gas as standard - LPG option

Optional Overshelf
Prices on request



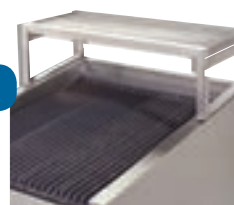
Model	Burners	kW	Grilling Area WxD (mm)	Dimensions WxDxH (mm)	List Price	Optional Splashguard	Mobile Stands
L-24R	5	22kW 3/4"	534 x 610	610 x 838 x 457	£3,551	£334	L24ST - £631
L-30R	6	27.7kW 3/4"	686 x 610	762 x 838 x 457	£4,230	£340	L30ST - £660
L-36R	8	35kW 3/4"	838 x 610	915 x 838 x 457	£4,595	£345	L36ST - £694
L-48R	11	48kW 3/4"	1143 x 610	1219 x 838 x 457	£5,554	£371	L48ST - £795
L-60R	14	61.53kW 3/4"	1448 x 610	1524 x 838 x 1066	£6,800	£400	L60ST - £895

L..R/GS Heavy Duty Glow Stone (Lava Rock) Chargrills - Low Profile

FEATURES

- 5, 8 or 11 Independently controlled burners - gives maximum flexibility
- Powerful 18,000 btu burners each made of stainless steel, clog proof and fitted with flame failure device
- Stainless steel radiants with stainless heat deflectors are located between each burner for higher temperature and uniform heat - easily interchanged with Glo-Stones without the use of tools
- The low profile design and fully insulated double walled construction is ideal for use on refrigerated base counters
- Full width grease trough in front of cooking crates
- Fitted with grease tray/ water pan under burners allows easy cleaning
- Inter-changeable grate types which can be mixed or matched for a variety of score marks - supplied with cast iron grates as standard
- Cooking grates can be set with 4 tilting positions
- Variable flame setting to suit different products
- Fitted with 6" landing shelf as standard
- Natural gas as standard - LPG option

Optional Overshelf
Prices on request



Model	Burners	kW	Grilling Area WxD (mm)	Dimensions WxDxH (mm)	List Price	Optional Splashguard	Mobile Stands
L-24R/GS	5	22kW 3/4"	534 x 610	610 x 838 x 457	£3,668	£334	L24ST - £631
L-30R/GS	6	27.7kW 3/4"	686 x 610	762 x 838 x 457	£4,370	£340	L30ST - £660
L-36R/GS	8	35kW 3/4"	838 x 610	915 x 838 x 457	£4,765	£345	L36ST - £694
L-48R/GS	11	48kW 3/4"	1143 x 610	1219 x 838 x 457	£5,751	£371	L48ST - £795
L-60R/GS	14	61.53kW 3/4"	1448 x 610	1524 x 838 x 1066	£6,865	£400	L60ST - £895

These counter top gas chargrills are fitted with a humidifying water tray, which keeps the product moist during cooking. These models also feature fast heat up times and are a great addition to any kitchen.

GV Radiant Gas Chargrill - with water



All Stainless Steel construction, dismantles for easy cleaning

FEATURES

- Powerful radiant heat exchangers gives high performance
- Manual fill removable water tray
- Piezo ignition
- Variable flame setting - fitted with spill proof pilot

PRICE FREEZE!

OPTIONS

- Mobile stand with undershelf - **£635**

Model	Dimensions	Cooking Area	KW	List Price
GV407	420w 700d 440h	390 x 470	11 - 3/4"	£1,834
GV409	420w 900d 440h	390 x 670	13 - 3/4"	£1,990

GV Radiant Gas Chargrill - with water



All Stainless Steel construction, dismantles for easy cleaning

FEATURES

- 2 cooking zones are individually controlled
- Powerful radiant heat exchangers gives high performance
- Manual fill removable water tray
- Piezo ignition
- Variable flame setting - fitted with spill proof pilot
- GV855 + GV870 have 1 full width water drawer

OPTIONS

- Mobile stand with undershelf - **£635**

Model	Dimensions	Cooking Area	KW	List Price
GV855	800w 550d 315h	2 x 390 x 410	13.8 - 1/2"	£1,990
GV807	800w 700d 440h	2 x 390 x 470	21 - 3/4"	£2,963
GV809	800w 900d 440h	2 x 390 x 670	26 - 3/4"	£3,270

GV Radiant Gas Chargrill - with water



All Stainless Steel construction, dismantles for easy cleaning

FEATURES

- 3 cooking zones are individually controlled
- Powerful radiant heat exchangers gives high performance
- Manual fill removable water tray
- Piezo ignition
- Variable flame setting - fitted with spill proof pilot
- GV1255 + GV1270 have 1 full width water drawer

OPTIONS

- Mobile stand with undershelf - **£635**

Model	Dimensions	Cooking Area	KW	List Price
GV1207	1195w 700d 440h	3 x 390 x 470	31.5 - 3/4"	£3,990
GV1209	1195w 900d 440h	3 x 390 x 670	39 - 3/4"	£4,465

PRICE FREEZE!



Powerful Chargrills that are perfect for chicken, fish, steak and more...

FEATURES

- Powerful vented radiant heat exchangers give high performance heat of 380-400°C
- 4 height position settings on cooking deck, 2 on twin chargrill, 3 on triple chargrill
- Manual fill removable water tray - gives humidity
- Piezo ignition
- Twin gas controls on twin deck, 3 gas controls on triple deck
- Fitted with pilot
- All S/S construction, dismantles for easy cleaning



GVC Single Deck

Model	Dimensions	Cooking Area	KW	List Price
GV409C	420w 900d 440h	390 x 670	13 - 3/4"	£2,115

OPTIONS

- STGVC40 Mobile stand - **£510**



GVC Twin Deck

Model	Dimensions	Cooking Area	KW	List Price
GV809C	800w 900d 440h	2 x 390 x 670	26 - 3/4"	£3,684

OPTIONS

- STGVC80 Mobile stand - **£635**

GVC Triple Deck Gas Chargrill

Model	Dimensions	Cooking Area	KW	List Price
GV1209C	1195w 900d 440h	3 x 390 x 670	39 - 3/4"	£5,051

OPTIONS

- STGVC120 Mobile stand - **£820**



...with perfect results every time!

GV Radiant Electric Chargrill - with water



FEATURES

- High performance power elements are situated directly under the cooking bars
- Manual fill removable water tray
- Element cooking deck tilts upwards for easy cleaning
- Adjustable thermostat
- All stainless steel construction, dismantles for easy cleaning

PRICE FREEZE!

OPTIONS

- Mobile stand with undershelf - **£635**

Model	Dimensions	Cooking Area	KW	List Price
GV470ELM	420w 700d 315h	390 x 530	5.2 - 230v	£1,844
GV409EL	420w 900d 440h	390 x 730	7.8 - 415v	£2,364

GV Radiant Electric Chargrill - with water

FEATURES

- High performance power elements are situated directly under the cooking bars
- Manual fill removable water tray
- Element cooking deck tilts upwards for easy cleaning
- Adjustable thermostat
- All stainless steel construction, dismantles for easy cleaning

OPTIONS

- Mobile stand with undershelf - **£635**

Model	Dimensions	Cooking Area	KW	List Price
GV870EL	800w 700d 315h	2 x 390 x 530	10.4 - 415v	£2,873
GV1270EL	1195w 700d 315h	3 x 390 x 530	15.6 - 415v	£3,965
GV809EL	800w 900d 440h	2 x 390 x 730	15.6 - 415v	£3,906



GV Radiant Electric Chargrill - with water



FEATURES

- High performance power elements are situated directly under the cooking bars
- Plumbed in water tray
- Element cooking deck tilts upwards for easy cleaning
- Adjustable thermostat
- All stainless steel construction, dismantles for easy cleaning

Model	Dimensions	Cooking Area	KW	List Price
GV817EL	800w 700d 850h	2 x 390 x 530	10.4 - 415v	£4,070
GV1217EL	1195w 700d 315h	3 x 390 x 530	15.6 - 415v	£5,665
GV819EL	800w 900d 850h	2 x 390 x 730	15.6 - 415v	£4,373

GET GRILLING NOW IT'S EASY!



Overgrill is a great new concept developed by Arris who invented the original Grill Vapour and can be supplied counter top or floor standing.

By cooking with heat from above and beneath, the food cooks in half the usual time of conventional grills and gives outstanding results thanks to the humidifying water tray standard to all Grill Vapours.

There's no need to turn the food either and with fewer checks on cooking, thanks to the core probe, less energy is used and food weight loss is reduced.

Fitted with manual water fill tray with the option of having a plumbed in version.

You can use both the top and bottom elements at the same time or select top or bottom element only. You can programme up to 10 pre-set recipes.

The height of the elements can be adjusted to the depth of the item being cooked.

Model	Dimensions	Grilling Area	KW	List Price
GE509EL-Top	500w 900d 465h	470 x 530	7.2 - 415v	£5,990
GE509EL	500w 900d 960h	470 x 530	7.2 - 415v	£6,355

OPTIONS

- Core probe - **£325**

FAST & EFFICIENT

15 Burgers



2½ Mins

Rare T Bone Steak



8 in 5 Mins

1.2kg Chicken



4 in 30 Mins

These ovens are ideal for slow cooking, holding and regenerating chilled or frozen meals. Electronic controls keep temperatures accurate. Smoker option available for creating smoked dishes.

GIORIK RIBOX - Low temperature cooking and holding systems

RIBOX - Counter top units

FEATURES

- Choice of 3 x 1/1gn or 5 x 1/1gn - up to 65mm deep, (not included)
- Radiant heating elements are built into the side walls - this heating method prevents food from drying out
- Electronic controls keep accurate temperature control
- Temperature range can be set between 60 - 90°C - can also be used for slow cooking
- Fitted with core cooking probe - cooks/reheats food to preset temperature
- DeltaT cooking option with core probe
- Completely insulated cavity provide maximum energy efficiency
- Recessed side handles allow easy moving of appliance
- Adjustable steam vent in door allows humidity to be controlled depending on product being stored
- Stainless steel construction throughout with radiused internal corners - easy to clean and durable
- Can be stacked



3 tray



5 tray

OPTIONS

- Smoker kit - **£485**

Model - Electric	Dimensions	Power	List Price
GM0311E - 3 x 1/1 GN	450w 630d 420h	0.7kw - 230v	£1,830
GM0511E - 5 x 1/1 GN	450w 630d 570h	1.0kw - 230v	£2,190

RIBOX - Regen Slow Cooking Ovens

FEATURES

- Hold 5 or 10 x 1/1gn container or 600 x 400mm containers at 75mm shelf centres
- Fan assisted heating means faster heat up time and even heat distribution
- Cooking fan automatically reverses - giving even cooking/reheating, no need to turn trays round
- Easy to use manual controls or programmable digital controls
- Fitted with timer 0 - 120 minutes
- Thermostatically controlled Temperature range 140 - 160°C
- All stainless steel construction - with removable ovens racks and radiused corners for easy cleaning
- Ovens can be stacked - please ring office for details

OPTIONS

- Smoker kit - **£485**
- Stacking kit - **£395**

Roll-in models available - please ring the office for details



Model - Manual Control	Dimensions	Power	List Price
GR0511M - 5 tray	820w 750d 730h	6.3kw - 230v	£2,671
GR1011M - 10 tray	820w 750d 1110h	12.6kw - 415v	£3,297

Stand with tray slide	List Price
TSR0500	£562
TSR1000	£562

Model Programmable Controls	Dimensions	Power	List Price
GR0511P - 5 tray	820w 750d 730h	6.3kw - 230v	£3,169
GR1011P - 10 tray	820w 750d 1110h	12.6kw - 415v	£3,975

Stand with tray slide	List Price
TSR0500	£562
TSR1000	£562

Hi-Lite Range - advanced technology enhanced with new features.



Manual Control

Model	Dimensions	Cooking Area	KW	List Price
SH20	400w 545d 515h	390 x 300	3 - 13 amp	£1,475
SH30	570w 580d 520h	560 x 360	4.5kw 415 or 230 volt	£1,965
SHF30	570w 530d 520h	560 x 360	4.5kw 415 or 230 volt	£1,645

Touchscreen Control

Model	Dimensions	Cooking Area	KW	List Price
ST30	570w 580d 520h	560 x 360	4.5kw 415 or 230 volt	£2,315
ST40	735w 580d 520h	725 x 360	6kw 415 or 230 volt	£2,830

Cook and Hold,
Auto Start +
Programmable
Controls
on ST Models

MANUFACTURE AND WORKING FEATURES

CONTROL PANEL for ST Models

- 1 On/Off buttons
- 2 Cook/Hold cycle start/stop
- 3 Selector for time cooking mode or for indefinite hold mode
- 4 Set cooking time and select hold temperature mode (choice of 8 settings, 40 - 70°C)
- 5 Programme selector button for pre-set recipe (2 phases of cooking option)
- 6 Heating elements selector mode

• **ST Models - DISH DETECTION FUNCTION:** Heating elements are started as soon as the dish touches the bar on the back grid and as soon as the dish is removed the heating element stops. The operator can start or stop the grill at any time, change the element selection or adjust cooking time using the control panel.

HEATING ELEMENTS

The heating elements can be operated independently. In the maximum heat mode, an electronic probe sets alternate activation of central heating elements, thus ensuring cooking uniformity and avoiding overheating.



Features

- Energy saving - can save up to 79% compared to conventional electric grills
- Heats up in just 8 seconds, so you can switch on as you use it
- ST Models have easy wipe glass finished touch screen programmable controls
- SHF and SH Models have push button and rotary knob controls
- Easy to clean and maintain
- Supplied with wall bracket
- Adjustable head can cook as close as 25mm - on SH and ST models
- SHF has fixed head with 2 shelf positions

• **ST Models Only - HOLD:** Elements work intermittently so that a cooked dish can maintain its temperature keeping the food at between 40° - 70° C. The hold facility continues until it is switched off by the operator.

Unika 700 line - Pasta Boilers 2/3 gn



FEATURES

- Single or twin tank
- Water inlet tap - mains fed
- Floor drain required
- 316 stainless steel pressed tank - 26Ltr capacity
- High output of pasta/noodles
- Fitted with basket drain-off plate

PRICE FREEZE!

OPTIONS

- Castors - **£120**

Basket combinations



£200 £130 £200 £324 £262 £262

Basket combinations - per tank (Prices when purchased with machine)

Models - 700 Line	Dimensions	Power	List Price
CPE726 - Single tank	400w 700d 860h	5.5kw - 230v	£2,242
CPG726 - Single tank	400w 700d 860h	10kw - Gas	£2,268
CPE746 - Twin tank	800w 700d 860h	11kw - 415v	£3,519
CPG746 - Twin tank	800w 700d 860h	20kw - Gas	£3,689

Unika 900 line - Pasta Boilers 1/1 gn

FEATURES

- Single or twin tank
- Water inlet tap - mains fed
- Floor drain required
- 316 stainless steel pressed tank - 40Ltr capacity
- High output of pasta/noodles
- Fitted with basket drain-off plate

OPTIONS

- Castors - **£120**

Basket combinations



£300 £200 £260 £300 £362 £424

Basket combinations - per tank (Prices when purchased with machine)

Models - 900 Line	Dimensions	Power	List Price
CPE926 - Single tank	400w 900d 860h	8.3kw - 415v	£2,321
CPG926 - Single tank	400w 900d 860h	15kw - Gas	£2,491
CPE946 - Twin tank	800w 900d 860h	16.6kw - 415v	£3,869
CPG946 - Twin tank	800w 900d 860h	30kw - Gas	£4,118





PRICE FREEZE!

Electronic control version

High Performance Electric Fryers - 700 Series

FEATURES

- High powered single or twin tank fryers for fast heat recovery and output
- Mechanical or electronic control
- Electronic control has accurate temperature control (+1/-1°C) reducing power and increasing output
- Electronic control version are fitted with fat melting system increasing oil life
- Constructed out of 304 stainless steel
- Electric fryers have tilting element - allows easy cleaning of fry tank

- Fitted with one oil drainer tank
- Supplied with lid and crumb tray
- Large cool zone - increases oil life
- On twin tank fryers, one tank is supplied with one large basket and the other with 2 half size baskets (not Model 7207s')

OPTIONS

- Castors - **£120**

Electric Fryers - Mechanical control	Dimensions	Power	List Price
FE7117 - Single tank - 17 Ltr	400w 700d 860h	16.5kw - 415v	£1,990
FE7207 - Twin tank - 8+8 Ltr	400w 700d 860h	14kw - 415v	£2,580
FE7215 - Twin tank - 15+15 Ltr	600w 700d 860h	20.5kw - 415v	£2,795
FE7217 - Twin tank - 17+17 Ltr	800w 700d 860h	33kw - 415v	£3,420

Electric Fryers - Electronic control	Dimensions	Power	List Price
FE7117M - Single tank - 17 Ltr	400w 700d 860h	16.5kw - 415v	£2,295
FE7207M - Twin tank - 8+8 Ltr	400w 700d 860h	14kw - 415v	£2,990
FE7215M - Twin tank - 15+15 Ltr	600w 700d 860h	20.5kw - 415v	£2,995
FE7217M - Twin tank - 17+17 Ltr	800w 700d 860h	33kw - 415v	£3,880

Bake Off Convection Oven 3 or 4 tray capacity - manual or digital controls



Model shown with digital controls



Model shown with analogue controls

Easy Air Convection Ovens

FEATURES

- 3 or 4 trays of 600 x 400mm or 1/1gn at 75mm centres (Shelves not supplied)
- Easy to use analogue controls or digital programmables controls
- Humidity control and 2 speed fan on digital versions with 3 phases of cooking and 99 menu settings
- Fan motor fitted with automatic reverser for even cooking - 2 fans fitted on X models
- All Stainless steel construction
- Fitted with timer 1' - 120' or continuous
- Temperature range 50° - 270°C
- Stylish smoked glass cool touch door - prevents operator burns
- Removable oven rack
- Fitted with interior light
- Models fitted with humidity control must be fitted with a water treatment system



1/1gn or 600 x 400mm

OPTIONS

- Shelf (400mm x 600mm) - **£35**
- Shelf 1/1gn - **£27**

Model - Analogue	Dimensions	Electric kw	List Price	Stand with tray slide	List Price
MR31EU - 3 Tray	770w 740d 600h	3kw - 230v	£1,460	TSP0500	£580
MR4X - 4 Tray	770w 740d 650h	6.6kw - 230v	£1,840	TSP0500	£580

Model - Digital	Dimensions	Gas kw	List Price	Stand with tray slide	List Price
MDR321EU - 3 Tray	770w 740d 600h	3kw - 230v	£1,845	TSP0500	£580
MDR42X - 4 Tray	770w 740d 650h	6.6kw - 230v	£2,235	TSP0500	£580

Convection Oven 5 or 10 tray capacity - manual controls



Easy Air Convection Ovens

FEATURES

- 5 or 10 trays of 600 x 400mm or 1/1gn at 75mm centres (shelves not supplied)
- Easy to use analogue controls
- 2 speed fan with humidity on EME52 and EME102X
- Fan motor fitted with automatic reverser for even cooking
- All stainless steel construction
- Fitted with timer 1' - 120' or continuous
- Temperature range 50° - 270°C
- Cool touch outer glass door panel - internal glass panel opens for easy cleaning
- Removable oven rack
- Fitted with interior light

OPTIONS

- Shelf (400mm x 600mm) - **£35**
- Shelf 1/1gn - **£27**
- Stacking kit for electric ovens - **£320**
- Models can be supplied with 2 speed fan and humidifier see website for details

Model	Dimensions	Electric kw	List Price
EME5 - 5 Tray	870w 790d 660h	6.3kw - 230v	£2,500
EME52 - 5 Tray	870w 790d 1080h	6.3kw - 230v	£2,695
EME102 - 10 Tray	870w 790d 1080h	12.6kw - 415v	£3,725
EME102X - 10 Tray	870w 790d 1080h	17.3kw - 415v	£4,235

Stand with tray slide	List Price
TSP0500	£580
TSP1000	£580
TSP1000	£580
TSP1000	£580

Model	Dimensions	Gas kw	List Price
EMG5 - 5 Tray	870w 790d 660h	9.5kw - 230v	£4,140
EMG10 - 10 Tray	870w 790d 1080h	19kw - 230v	£4,890

Stand with tray slide	List Price
TSP0500	£580
TSP1000	£580

These slimline Giorik ovens are ideal for kitchens with limited floorspace. State of the art touch screen controls, in-built wash system, core cooking probe and automatic reversing fan make these ovens very flexible and they look great - making them ideal for 'on view cooking'.

GIORIK KOMPATTO Slimline combi ovens - medium/heavy duty use

FEATURES

- Fitted with touch screen controls - can store up to 99 programmes - with push button encoder
- Touch screen controls allow each cooking program to have 9 cooking phases
- Multi shelf timed cooking programme - allows each shelf to have it's own time setting
- Cooking modes - Hot air Convection 50 - 300°C, Steaming, Hot air convection + steam
- Meteo steam system - allows accurate cooking chamber humidity control
- In-built liquid wash system with a choice of 3 washing cycles - soft, normal and hard
- 6 speed cooking fan with automatic fan reverser - giving even cooking
- Can be fitted with multi point core probe as standard - with Delta T cooking option (must be ordered with oven)
- Motorised steam vent allows quick exhaust of humidity from cooking chamber
- Inner door glass panel opens for easy cleaning
- Fast oven 'cool down' feature
- High grade 304 stainless steel interior and exterior with radiused corners for ease of cleaning and removable oven racks
- 12 volt halogen Interior light - switches off after 30 seconds (saves energy)
- Shelves supplied as an option
- Fitted with USB port for quick software upgrades
- Fitted with height adjustable legs
- Must be fitted with a water treatment system

OPTIONS

- Self condensing extraction hood with carbon filter (electric models only) - **£2,560**
- Hand spray - **£150**
- Stacking kit - **£675**
- 1/1gn shelf - **£27**
- Grilling tray - **£135**
- Core probe - **£212**

Control panel



WITH WASH SYSTEM



Only 519mm wide

Model - Electric	Dimensions	Power	List Price	Stand with tray slide	List Price
KT061-W 6 x 1/1 GN	519w 803d 770h	7kw - 230v	£5,400	TK1	£869
KT101-W 10 x 1/1 GN	519w 803d 1010h	14kw - 415v	£6,760	TK1	£869



Liquid wash system



6 speed auto reversing fan - ideal for bakery



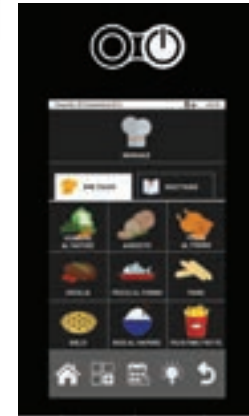
Multi point core probe

This new range of medium duty Easy Air Combination Ovens are a high quality oven manufactured specifically for Gastronomy and Convection cooking. Fitted with 5" touch screen programmable controls and inbuilt automatic washing system they make cooking simple and easy every time.

Easy Air Combi Ovens

WITH WASH SYSTEM

NEW PRODUCT



Easy to use programmable 5" touch screen controls

4 modes of cooking

- steam only
- hot air
- hot air + steam
- convection with humidity



1/1gn or 600 x 400mm

GIORIK - COMBI OVENS MEDIUM DUTY

Medium Duty Electric Combi Oven - 5 or 10 tray capacity - touchscreen controls

FEATURES

- 5 or 10 trays of 600 x 400mm or 1/1gn at 75mm centres (Shelves not supplied)
- 5" easy to use touchscreen programmable controls - with one-touch menu setting, multi level tray timers and 99 programmable menus with 9 phases of cooking
- Fitted with in-built automatic wash system with 3 choices of wash cycle - light, medium or heavy wash (detergent liquid wash)
- 3 speed fan motor fitted with automatic reverser for even cooking
- Fitted with core probe with Delta T cooking
- All stainless steel construction
- Fitted with timer 1' - 120' or continuous
- Temperature range 50° - 270°C
- Cool touch outer glass door panel - internal glass panel opens for easy cleaning
- Removable oven rack
- Fitted with LED interior light
- Must be fitted with a water treatment system



Liquid wash system - fitted as standard

OPTIONS

- Shelf (400mm x 600mm) - **£35**
- Shelf 1/1gn - **£27**
- 8 bird chicken rack - **£75**
- Stacking kit for electric ovens only - **£POA**
- Hand Shower - **£150**
- Condense extraction canopy with carbon filter - **£2,275**
- Water treatment system - **£355**

Model - Electric	Dimensions	Power	List Price	Stand with tray slide	List Price
ETE523-W - 5 Tray 5x2/3gn	600w 700d 660h	3.3kw - 230v	£3,880	Not Available	-
ETE5-W - 5 Tray	870w 750d 660h	6.3kw - 230v	£4,160	TSP0500	£580
ETE10X-W - 10 Tray	870w 730d 980h	17.3kw - 415v	£5,990	TSP1000	£580



The outstanding Palux Pressure Steamer gives perfect cooking results in record time. These models are designed to be efficient and have built in ecological technology allowing large scale production with the lowest possible energy consumption.

PALUX 953520 PRESSURE STEAMER



This is the fastest PALUX Pressure Steamer ever made

This Palux Pressure steamer is Ideal in both A-La Carte restaruants as well as volume operations. It reduces cooking times by up to 70%, retains colour, vitamins and minerals, during the steaming process, resulting in healthy full flavoured foods. Pressure steamers can blanch, poach, pasteurise, regenerate as well as steam.



COOKING TIMES REDUCED BY UP TO **50%**

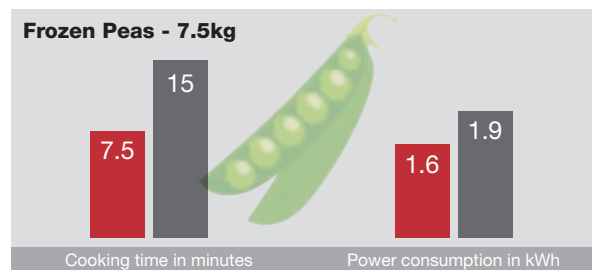
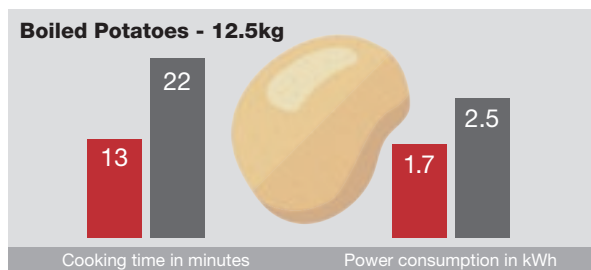
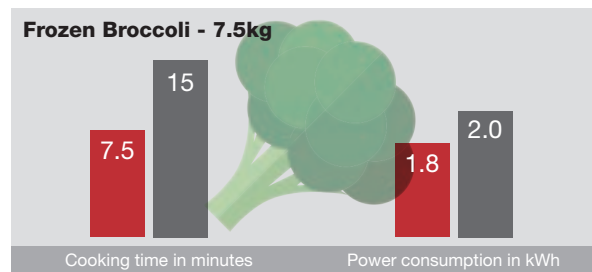
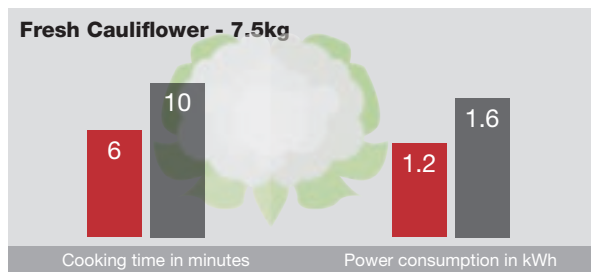
FEATURES

- Capacity - 3 trays 1/1gn 65mm deep
- Cook on demand - due to fast cooking times food can be cooked when ordered which helps to reduces food waste
- Energy saving - 16kw power but with high output - up to 560 portions of veg/hour - 150 grams in weight
- Controls - Programmable controls and Manual use - up to 99 programs can be stored with 3 phases of cooking in each program
- LED Displays - shows temperature, time and pressure
- Precise entering of temperature from 50 - 119°C
- Low temperature from 50 - 97°C at zero pressure makes it ideal for cooking delicate products such as fish etc
- Pressure cooking up to 1 bar from 97 - 119°C
- AQA - automatic quantity adjustment for automatic setting of the cooking time to the quantity of food
- Integrated heat recovery - by using exhaust and condensate
- Core temperature sensor for perfect cooking results - ideal for Sous Vide
- Pre-selection of time - up to 24 hours in advance allows automatic switching on/off and overnight cooking
- Integrated water softener - with automatic water hardness adjustment preserves the durability of the pressure steamer
- Double walled heavy duty door with secure door lock
- Supplied with Air vent funnel and Condensate drainage hose
- Can be supplied with optional stand, pressure reducer with gauge.

Model - All Electric	Dimensions	Power	List Price	Stand with tray slide	List Price
952520 - 3 x 1/1gn	630w 855d 756h	16kw - 415v	£POA	959391	£POA

Comparisons between the PALUX Pressure Steamer and the Combi Steamer

■ Palux Pressure Steamer ■ Combi Steamer 6 x 1/1





• This Palux Maxi oven will hold 1/1gn racks either loaded portrait or landscape, it will hold the Euronorm bakery tray 600 x 400mm, it will hold the Maxi tray 530 x 570mm or cooking can be done on an open 2/1gn wire shelf (not containers). These ovens whilst having enormous capacity still have a small footprint increasing capacity in your kitchen without losing valuable space.

PALUX 'MAXI' BASIC RANGE Electric combi (touch screen controls)



FEATURES

- Oven will accept a choice of shelves - 1/1gn, 2/1gn, 600 x 400mm Euronorm and Maxitray - 530 x 570mm
- Fitted with touch screen programmable controls with recipe cookbook included
- 3 phases of cooking available
- Fitted with automatic powder wash system with a choice of 5 wash cycles
- Cooking modes - Hot air Convection 30 - 250°C, Steaming 30 - 130°C gentle - active or timed, Hot air convection + steam, Regeneration 30 - 250°C
- PrimaClima control - active humidification and dehumidification of the cooking chamber
- Temp-active control - preheating and cooling of the oven, with fast oven cool down option
- E/2 energy saving - allows you to reduce the power being used by 50%, ideal if you are only cooking 1 rack of food
- 5 speed cooking fan with automatic fan reverser - giving even cooking
- Fitted with multi point core probe as standard
- Fitted with 1 minute to 24 hour timer - with pre selection of start or end time on cooking cycles
- 3 ply safety glass door and front of oven reduces heat loss, reducing energy consumption
- High grade 304 stainless steel interior and exterior with radiused corners for easy cleaning and removable oven racks
- 12 volt halogen Interior light
- Shelves supplied as an option
- Fitted with USB port for quick software upgrades
- Must be fitted with a water treatment system

**14 x 1/1gn
or
7 x 2/1gn**
For model 611

**22 x 1/1gn
or
11 x 2/1gn**
For model 1011



Hand shower included

OPTIONS

- Integrated condense canopy - **£3,650**
- Stacking kit - **£POA**

Model - All Electric	Dimensions	Power	List Price	Stand with tray slide	List Price
PA611BQL-W - 7 rack	980w 795d 840h	11kw - 415v	£8,240	PAST611QL	£995
PA1011BQL-W - 11 rack	980w 795d 1120h	17.5kw - 415v	£11,260	PAST1011QL	£995



5 speed auto reversing fan - ideal for bakery



Powder wash system included



Multi point core probe

EMAINOX are a leading Italian manufacturer of heated holding cabinets with their latest design incorporating integrated pressed tray slides built into the cabinet chamber, allowing easy cleaning and quick loading and unloading. All units are fitted with electronic programmable controls and adjustable humidity for optimum product quality.

Stainless steel construction throughout - easy to clean and durable



Rollytherm - Fan assisted mobile hot cupboards with humidity control

FEATURES

- Fan assisted heating system - can be used without heat, with heat and with heat plus humidity
- Electronic controls keep accurate temperature control - with 9 programmable menu settings
- Temperature range can be set between 60 - 90°C - can also be used for slow cooking
- Programmable humidity control allows you to set your humidity level depending on product
- On double door models each chamber is individually controlled allowing different products to be held
- Moulded pan supports and drain hole in base, allow easy cleaning
- Fitted with moulded plastic bumper rail and castors as standard - allows easy moving of appliance and reduces damage whilst in transport
- Stainless steel construction throughout - easy to clean and durable

Model	Capacity	kW - 230v	Dimensions WxDxH (mm)	List Price
8110100	7 x 1/1gn	1.2kW	525 x 820 x 770	£2,995
8110111	7 x 2/1gn	1.2kW	730 x 940 x 770	£3,195
8110101*	2 x 7 x 1/1gn	2.4kW	990 x 820 x 770	£5,150

Model	Capacity	kW - 230v	Dimensions WxDxH (mm)	List Price
8110102	13 x 1/1gn	1.5kW	525 x 820 x 1130	£3,285
8110103	13 x 2/1gn	1.5kW	730 x 940 x 1130	£3,460
8110104*	2 x 13 x 1/1gn	3kW	990 x 820 x 1130	£5,590
8110105*	2 x 13 x 2/1gn	3kW	1400 x 940 x 1130	£5,945

Model	Capacity	kW - 230v	Dimensions WxDxH (mm)	List Price
8110106	25 x 1/1gn	2.2kW	525 x 820 x 1840	£3,550
8110107	25 x 2/1gn	2.2kW	730 x 940 x 1880	£3,730
8110108**	24 x 1/1gn	2.2kW	525 x 820 x 1840	£3,790
8110109**	24 x 2/1gn	2.2kW	730 x 940 x 1880	£3,895
8110110*	2 x 24 x 2/1gn	4.4kW	1400 x 940 x 1880	£6,830

* Double door unit with 2 separately controlled compartments
 ** Single compartment with stable doors (reduces heat loss in busy use)



Pressed tray slides



Programmable electronic controls

X*PERT Series Holding Drawers

FEATURES

- Under drawer heating elements
- Thermostatic controls
- Rolling readout thermometers and moisture control vents
- Stainless steel construction and heavy duty, easy roller slides for durability and smooth action drawers
- Supplied with adjustable height legs as standard
- 1 x 1/1 GN pan per drawer.

OPTIONS

- APW 0-999202
Optional 5" swivel castor set - **£105**

Model	Detail	BTU/kW	Dimensions WxDxH (mm)	List Price
HDDi-1	1 drawer	450kW	705 x 533 x 379	£1,495
HDDi-2	2 drawer	900kW	705 x 533 x 618	£2,555
HDDi-3	3 drawer	1350kW	705 x 533 x 856	£3,593



Stainless steel construction and heavy duty, easy roller slides for smooth action drawers on all models.

X*PERT Series Slimline Holding Drawers

FEATURES

- Under drawer heating elements, thermostatic controls, rolling readout thermometers and moisture control vents
- 1 x 1/1 GN pan per drawer
- 30% less frontage

Model	Detail	BTU/kW	Dimensions WxDxH (mm)	List Price
HDDiS-2	2 drawer	900kW	515 x 737 x 640	£2,480
HDDiS-3	3 drawer	1350kW	515 x 737 x 892	£3,556

X*PERT Series Built-In Holding Drawers

FEATURES

- Thermostatically controlled warming system and moisture control vents
- Dimensions do not include flange extensions
- 1 x 1/1 GN pan per drawer
- Incorporating terminal block for simple wiring, directly into counters

Model	Detail	BTU/kW	Dimensions WxDxH (mm)	List Price
HDDi-1B	1 drawer	450kW	706 x 525 x 279	£1,495
HDDi-2B	2 drawer	900kW	706 x 525 x 502	£2,555
HDDi-3B	3 drawer	1350kW	706 x 525 x 740	£3,593



Stainless steel construction and heavy duty, easy roller slides for smooth action drawers on all models.

X*PERT Series Slimline Built-In Holding Drawers

FEATURES

- 30% less frontage. Incorporating terminal block for simple wiring, directly into counters
- Thermostatically controlled warming system and moisture control vents
- Dimensions do not include flange extensions
- 1 x 1/1 GN pan per drawer.

Model	Detail	BTU/kW	Dimensions WxDxH (mm)	List Price
HDDiS-2B	2 drawer	900kW	505 x 727 x 519	£2,480
HDDiS-3B	3 drawer	1350kW	505 x 727 x 759	£3,556

OPTIONS - (ALL MODELS)

- APW 0-999202 Optional 5" swivel castor set - **£105**



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