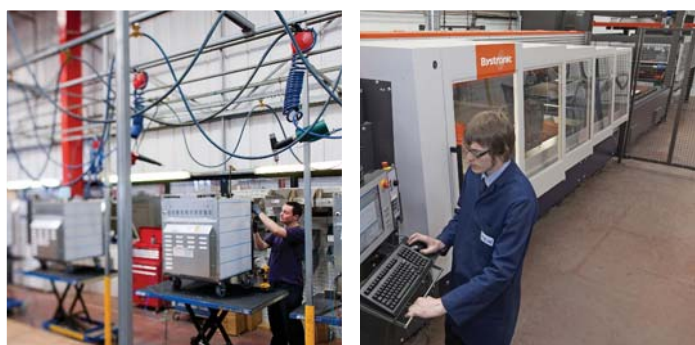




lincat

Catering Equipment Product Range & Price List
(Export)

1st January 2017



Quality You Can Depend On

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

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

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



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PRODUCT CODES

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

A Accessories and Options **S** Spare Parts

Throughout this price list, for products marked **, please refer to page 53 for electricity supply requirements.

All other electric products are supplied for operation on a 230/240v, 13amp supply.

All prices are ex works in pounds sterling and exclusive of VAT; export packaging is included.

Key

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

Opus 800

a natural evolution

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

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



Increased capacity

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



Safe and easy to use

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



Eco-friendly

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



Strong and durable

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



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

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

Quick and easy to service

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

Easy to clean

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

More heat

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



Opus 800

a natural evolution



All gas power ratings are nominal values.

Gas Oven Ranges

Gas open top hob

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

Inclusive Accessories

- 2 chrome plated shelves

Oven

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



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

/RHD - right hinged door

MODEL	PRICE	DESCRIPTION
A OA8901	£273	Splashback/shelf

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

MODEL	PRICE	DESCRIPTION
A OA8902	£329	Splashback/shelf

6 burner gas range with drop down door						
MODEL	PRICE	H	W	D	POWER	WT
OG8002/N/DD	£2860	910	900	800	54.5kW	178
OG8002/P/DD	£2860	910	900	800	49.2kW	178
Internal usable dimensions		405	710	525		

MODEL	PRICE	DESCRIPTION
A OA8902	£329	Splashback/shelf

Dual Fuel Oven Ranges

Gas open top hob

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

Inclusive Accessories

- 3 chrome plated shelves

Oven

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



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

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

* Please refer to page 53 for electricity supply requirements



Gas Solid Top Range

Gas solid top

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

Oven

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

Inclusive Accessories

- 2 chrome plated shelves
- Bull's eye lifting poker



Electric Solid Top Range

Electric solid top

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

Oven

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

Inclusive Accessories

- 3 chrome plated shelves



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

Solid top electric range							MODEL	PRICE	DESCRIPTION
MODEL	PRICE	H	W	D	POWER	WT	OA8983	£329	Splashback/shelf
*OE8015	£4893	900	900	800	15.4kW	214			
Internal usable dimensions		405	770	530					

Electric Oven Ranges

Electric hob top

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

Inclusive Accessories

- 3 chrome plated shelves

Oven

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



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

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

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

MODEL	PRICE	DESCRIPTION
OA8981	£273	Splashback/shelf

MODEL	PRICE	DESCRIPTION
OA8982	£329	Splashback/shelf

MODEL	PRICE	DESCRIPTION
OA8982	£329	Splashback/shelf

* Please refer to page 53 for electricity supply requirements



Induction Range

Induction hob

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

Inclusive Accessories

- 2 chrome plated shelves

Oven

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



4 zone induction oven range						
MODEL	PRICE	H	W	D	POWER	WT
*OE8017	£9791	900	900	800	24kW	194
Internal usable dimensions		419	480	510		

Induction Hobs

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



2 zone induction hob (twin)						
MODEL	PRICE	H	W	D	POWER	WT
*OE8013	£4004	300	300	800	10kW	41

4 zone induction hob (quad)						
MODEL	PRICE	H	W	D	POWER	WT
*OE8014	£7524	300	600	800	20kW	72

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

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



Most Opus 800 products are SUPPLIED WITH CASTORS AS STANDARD

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

Key

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

Gas Boiling Tops

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



2 burner gas boiling top						
MODEL	PRICE	H	W	D	POWER	WT
OG8009/N	£1251	400	300	800	15kW	39
OG8009/P	£1251	400	300	800	13.4kW	39

4 burner gas boiling top						
MODEL	PRICE	H	W	D	POWER	WT
OG8003/N	£1808	400	600	800	30kW	68
OG8003/P	£1808	400	600	800	26.8kW	68

6 burner gas boiling top						
MODEL	PRICE	H	W	D	POWER	WT
OG8004/N	£2349	400	900	800	45kW	95
OG8004/P	£2349	400	900	800	40.2kW	95

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

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

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

Electric Boiling Tops

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



4 hotplate electric boiling top						
MODEL	PRICE	H	W	D	POWER	WT
*OE8012	£2112	325	600	800	10.4kW	61

6 hotplate electric boiling top						
MODEL	PRICE	H	W	D	POWER	WT
*OE8011	£2761	325	900	800	15.6kW	84

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

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

Product Codes

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

* Please refer to page 53 for electricity supply requirements

Opus 800

a natural evolution



All gas power ratings are nominal values.

Oil Management

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

Gravity filtration accessory

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



Pumped filtration option (/OP)

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

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

Twin tank pumped filtration (/OP2)

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

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



Vortech High Efficiency Gas Fryer

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

Inclusive Accessories

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



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

Will accept 1 x BA82 basket

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



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All gas power ratings are nominal values.

Gas Fryers

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

Inclusive Accessories

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



Single tank gas fryer (300mm wide)							
MODEL	PRICE	H	W	D	POWER	OILCAP	WT
OG8110/N	£2699	1020	300	800	16kW	14L	68
OG8110/P	£2699	1020	300	800	16kW	14L	68
[†] OG8110/OP/N	£4858	1065	300	800	16kW	14L	78
[†] OG8110/OP/P	£4858	1065	300	800	16kW	14L	78

Supplied with 1 x BA165 basket

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

Single tank gas fryer (400mm wide)							
MODEL	PRICE	H	W	D	POWER	OILCAP	WT
OG8106/N	£2878	1020	400	800	23kW	16L	90
OG8106/P	£2878	1020	400	800	23kW	16L	90
[†] OG8106/OP/N	£5036	1065	400	800	23kW	16L	94
[†] OG8106/OP/P	£5036	1065	400	800	23kW	16L	94

Supplied with 2 x BA159 baskets

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



Single tank gas fryer (600mm wide)							
MODEL	PRICE	H	W	D	POWER	OILCAP	WT
OG8107/N	£3276	1020	600	800	30kW	25L	124
OG8107/P	£3276	1020	600	800	30kW	25L	124
[†] OG8107/OP/N	£5434	1065	600	800	30kW	25L	128
[†] OG8107/OP/P	£5434	1065	600	800	30kW	25L	128

Supplied with 2 x BA82 baskets

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

Twin tank gas fryer (600mm wide)							
MODEL	PRICE	H	W	D	POWER	OILCAP	WT
OG8111/N	£4174	1020	600	800	32kW	2 x 14L	130
OG8111/P	£4174	1020	600	800	32kW	2 x 14L	130
[†] OG8111/OP/N	£6332	1065	600	800	32kW	2 x 14L	134
[†] OG8111/OP/P	£6332	1065	600	800	32kW	2 x 14L	134
[†] OG8111/OP2/N	£8055	1065	600	800	32kW	2 x 14L	138
[†] OG8111/OP2/P	£8055	1065	600	800	32kW	2 x 14L	138

Supplied with 2 x BA165 baskets

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

Product Codes

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



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

[†]No electricity supply required (except with /OP and /OP2 models)



Electric Fryers

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

Inclusive Accessories

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



Single tank electric fryer (300mm wide)							
MODEL	PRICE	H	W	D	POWER	OILCAP	WT
*OE8112	£2023	1020	300	800	12kW	17L	62
*OE8112/OP	£4087	1065	300	800	12kW	17L	66

Supplied with 1 x BA82 basket

Single tank electric fryer (400mm wide)							
MODEL	PRICE	H	W	D	POWER	OILCAP	WT
*OE8114	£2566	1020	400	800	14kW	19L	68
*OE8114/OP	£4614	1065	400	800	14kW	19L	72

Supplied with 2 x BA83 baskets

Twin tank electric fryer (400mm wide)							
MODEL	PRICE	H	W	D	POWER	OILCAP	WT
*OE8105	£2904	1020	400	800	14kW	2 x 9.5L	68
*OE8105/OP	£4850	1065	400	800	14kW	2 x 9.5L	72
*OE8105/OP2	£6510	1065	400	800	14kW	2 x 9.5L	76

Supplied with 2 x BA83 baskets

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

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

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



Single tank electric fryer (600mm wide)							
MODEL	PRICE	H	W	D	POWER	OILCAP	WT
*OE8108	£2981	1020	600	800	22kW	37L	81
*OE8108/OP	£5019	1065	600	800	22kW	37L	85

Supplied with 2 x BA82 baskets

Twin tank electric fryer (600mm wide)							
MODEL	PRICE	H	W	D	POWER	OILCAP	WT
*OE8113	£3217	1020	600	800	24kW	2 x 17L	93
*OE8113/OP	£5247	1065	600	800	24kW	2 x 17L	97
*OE8113/OP2	£6938	1065	600	800	24kW	2 x 17L	101

Supplied with 2 x BA82 baskets

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

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

Key

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WT = Packed Weight in kg



All gas power ratings are nominal values.

Gas Salamander Grills

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

Inclusive Accessories

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



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

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

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

Salamander floor stands cannot be supplied with castors

Electric Salamander Grills

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

Inclusive Accessories

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



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

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

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

Salamander floor stands cannot be supplied with castors

Electric Cook & Hold Salamander

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

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



Electric cook and hold salamander						
MODEL	PRICE	H	W	D	POWER	WT
*OE8306	£2750	510	600	520	4.5kW	68

Supplied on height adjustable 25-45mm high legs

MODEL	PRICE	DESCRIPTION
A OA8975	£144	Wall bracket

* Please refer to page 53 for electricity supply requirements



Opus 800

a natural evolution



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

Gas Griddles

- Maximised cooking area, griddle plates sit flush to the sides of the unit
- Left and right independently controlled heat zones for flexibility and economy during quiet periods
- Precise thermostatic control from 90°C - 280°C for consistent results and economical operation
- Half-ribbed plate option (/R), for attractive branding presentation marks

- Chrome plate option (/C), easy to clean and reduced heat radiation for a comfortable working environment and reduced energy costs
- Convenient piezo ignition and pilot burners for stand-by operation
- Flame failure protection

Inclusive Accessories

- Scraper (not for chrome models)



Gas griddles (mached steel)						
MODEL	PRICE	H	W	D	POWER	WT
OG8201/N	£2499	535	600	800	15.5kW	96
OG8201/P	£2499	535	600	800	15.5kW	96
OG8202/N	£2846	535	900	800	23kW	130
OG8202/P	£2846	535	900	800	23kW	130

Gas griddles (chrome)						
MODEL	PRICE	H	W	D	POWER	WT
OG8201/C/N	£3914	535	600	800	15.5kW	96
OG8201/C/P	£3914	535	600	800	15.5kW	96
OG8202/C/N	£4584	535	900	800	23kW	130
OG8202/C/P	£4584	535	900	800	23kW	130

Gas griddles (half-ribbed steel)						
MODEL	PRICE	H	W	D	POWER	WT
OG8201/R/N	£2740	535	600	800	15.5kW	96
OG8201/R/P	£2740	535	600	800	15.5kW	96
OG8202/R/N	£3152	535	900	800	23kW	130
OG8202/R/P	£3152	535	900	800	23kW	130

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

Electric Griddles

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

- Chrome plate option (/C), easy to clean and reduced heat radiation for a comfortable working environment and reduced energy costs

Inclusive Accessories

- Scraper (not for chrome models)



Electric griddles (mached steel)						
MODEL	PRICE	H	W	D	POWER	WT
*OE8205	£1775	430	600	800	8kW	116
*OE8206	£2102	430	900	800	12kW	130

Electric griddles (chrome)						
MODEL	PRICE	H	W	D	POWER	WT
*OE8205/C	£3164	430	600	800	8kW	116
*OE8206/C	£3806	430	900	800	12kW	130

Electric griddles (half-ribbed steel)						
MODEL	PRICE	H	W	D	POWER	WT
*OE8205/R	£1989	430	600	800	8kW	116
*OE8206/R	£2375	430	900	800	12kW	130

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

Electric Clam Griddles

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

- Precise thermostatic temperature control for consistent results and economical operation
- Independently controlled cooking zones for greater flexibility and economy during quieter periods

- Digital timer on each clam plate ensures repeatable results
- Ribbed plate option (/R), for attractive branding presentation marks

Inclusive Accessories

- Scraper
- PTFE non-stick sheets



Electric clam griddles (flat upper plate)						
MODEL	PRICE	H	W	D	POWER	WT
*OE8211	£5633	543	400	800	8.6kW	93
*OE8210	£8889	543	800	800	17.2kW	174

Electric clam griddles (ribbed upper plate/s)						
MODEL	PRICE	H	W	D	POWER	WT
*OE8211/R	£5670	543	400	800	8.6kW	93
*OE8210/R	£8922	543	800	800	17.2kW	174

Electric clam griddle (1 x flat and 1 x ribbed upper plate)						
MODEL	PRICE	H	W	D	POWER	WT
*OE8210/FR	£8957	543	800	800	17.2kW	174

Key

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

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

* Please refer to page 53 for electricity supply requirements



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

Gas Chargrills

- Powerful, highly efficient infra-red ceramic plaque burners for fast cooking and significant energy efficiency
- Independently controlled multiple heat zones (3 in OG8401, 5 in OG8402, 7 in OG8403) for maximum versatility
- Flame failure protection
- Heavy-duty cast iron branding grids with reversible design, for uninterrupted cooking and self cleaning at maximum power

- Unique design of radiants, deliver the ideal amount of flaring for that delicious chargrilled taste, without the mess of lava rock or charcoal
- Heavy duty radiant caps (consumable items) protect burners

Inclusive Accessories

- Branding grid scraper
- Cleaning spatula



Gas chargrill (600mm wide)						
MODEL	PRICE	H	W	D	POWER	WT
OG8401/N	£2607	653	600	800	13.8kW	101
OG8401/P	£2607	653	600	800	12.6kW	101

Gas chargrill (900mm wide)						
MODEL	PRICE	H	W	D	POWER	WT
OG8402/N	£3381	653	900	800	23kW	132
OG8402/P	£3381	653	900	800	21kW	132

Gas chargrill (1200mm wide)						
MODEL	PRICE	H	W	D	POWER	WT
OG8403/N	£4311	653	1200	800	32.2kW	174
OG8403/P	£4311	653	1200	800	29.4kW	174

MODEL	PRICE	DESCRIPTION
A OA8950	£467	Floor stand for OG8401

MODEL	PRICE	DESCRIPTION
A OA8951	£509	Floor stand for OG8402

MODEL	PRICE	DESCRIPTION
A OA8952	£615	Floor stand for OG8403

Product Codes

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

Electric Chargrills

- Removable, durable, segmented cast iron grids impart attractive branding marks to food
- Independently controlled multiple heat zones (3 in OE8405, and 6 in OE8406) for maximum versatility
- Controlled flaring gives that distinctive chargrilled flavour
- Hinging, interlocked elements and integral water bath makes cleaning easier
- Water bath provides humidity, keeping food succulent and reducing shrinkage

- Plumbed to water supply for quick and easy filling of water bath with alternative manual-fill facility
- High temperature safety cut-out for protection if water bath runs dry

Inclusive Accessories

- Grid cleaning tool
- Branding iron lifting rod



Electric chargrill (600mm wide)						
MODEL	PRICE	H	W	D	POWER	WT
*OE8405	£2221	415	600	800	8.4kW	69

Electric chargrill (900mm wide)						
MODEL	PRICE	H	W	D	POWER	WT
*OE8406	£3052	415	900	800	12.5kW	85

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

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

Tong holder

MODEL	PRICE	DESCRIPTION
A OA8959	£45	Tong holder

Suitable accessory for all Opus 800 products

* Please refer to page 53 for electricity supply requirements

Opus 800

a natural evolution



All gas power ratings are nominal values.

Electric Pasta Boiler

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

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

Price does not include basket

Pasta baskets

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

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

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

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

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



Gas Bratt Pan

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



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

Electric Bratt Pan

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



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



Gas bratt pans
require a 1 phase
connection

* Please refer to page 53 for electricity supply requirements



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

Electric Bain Marie

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



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

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

Electric Chip Scuttle

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

Inclusive Accessories

- 1/1 GN container with perforated fat drain plate



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

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

Pedestals with Doors and Floor Stands

Pedestals with doors

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

Floor stands

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

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



Also available with castors



Pedestals

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

Floor stands

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

Worktops

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

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

Gas Oven Range, General Purpose Ovens & Atmospheric Steamers

All gas power ratings are nominal values.

Medium Duty Six Burner Gas Oven Range

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



Medium duty 6 burner gas range

MODEL	PRICE	H	W	D	POWER	WT
LMR9/N	£2335	931	900	700	35kW	177
LMR9/P	£2335	931	900	700	35kW	177
Internal usable dimensions		490	715	530		

770mm deep including handles & gas inlet

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

Medium Duty General Purpose Ovens

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



General purpose oven

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

Two tier general purpose oven

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

Product Codes

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

Gas & Electric Atmospheric Steamers

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



Gas Atmospheric Steamer (2/1 GN)

MODEL	PRICE	H	W	D	POWER	WT
OG7502/N	£4554	1600	600	950	13kW	167
OG7502/P	£4554	1600	600	950	13kW	167

Gas Atmospheric Steamer (1/1 GN)

MODEL	PRICE	H	W	D	POWER	WT
OG7504/N	£4245	1600	600	750	13kW	141
OG7504/P	£4245	1600	600	750	13kW	141

Key

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

Electric Atmospheric Steamer (2/1 GN)

MODEL	PRICE	H	W	D	POWER	WT
*OE7503	£4208	1600	600	950	9kW	150

Electric Atmospheric Steamer (1/1 GN)

MODEL	PRICE	H	W	D	POWER	WT
*OE7505	£3935	1600	600	750	9kW	122

* Please refer to page 53 for electricity supply requirements



SILVERLINK 600

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

Electric Counter Top Fryers

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



Single tank fryers with 1 basket							
MODEL	PRICE	H	W	D	POWER	OILCAP	WT
DF33	£534	335	300	600	3kW	9L	17
*DF36	£584	335	300	600	6kW	9L	18
*DF39	£629	335	300	600	9kW	9L	19

Single tank fryers with 2 baskets							
MODEL	PRICE	H	W	D	POWER	OILCAP	WT
*DF46	£726	335	450	600	6kW	15L	24
*DF49	£758	335	450	600	9kW	15L	24

Twin tank fryers with 2 baskets							
MODEL	PRICE	H	W	D	POWER	OILCAP	WT
DF66	£913	335	600	600	2x3kW	2x9L	30
*DF612	£1090	335	600	600	2x6kW	2x9L	31
*DF618	£1150	335	600	600	2x9kW	2x9L	33

Single tank fryer with 3 baskets							
MODEL	PRICE	H	W	D	POWER	OILCAP	WT
*DF66/ST	£803	335	600	600	6kW	20L	28

Model DF66 supplied with two cables & plugs for easy installation

Alternative half size DF basket

MODEL	PRICE
A BA96	£53

Doughnut fryer kit to convert Silverlink 600 counter-top fryers

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

Gas Counter Top Fryers

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



Single tank fryer with 2 baskets							
MODEL	PRICE	H	W	D	POWER	OILCAP	WT
DF4/N	£1320	425	450	600	11.3kW	8L	31
DF4/P	£1320	425	450	600	10.5kW	8L	31

Twin tank fryer with 2 baskets							
MODEL	PRICE	H	W	D	POWER	OILCAP	WT
DF7/N	£1972	425	750	600	16kW	2x6L	58
DF7/P	£1972	425	750	600	16kW	2x6L	58

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

Doughnut fryer kit for model DF4

MODEL	PRICE
A DC01	£126

With side mounted shelf, 2 frying trays and lid

Gas Doughnut Fryer

Product Codes

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

SILVERLINK 600



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

Electric Free Standing Fryers

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



Gas Free Standing Fryers

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



Single tank electric fryer (300mm wide)								Twin tank electric fryer (600mm wide)								Single tank gas fryer (300mm wide)								Twin tank gas fryer (600mm wide)							
MODEL	PRICE	H	W	D	POWER	OILCAP	WT	MODEL	PRICE	H	W	D	POWER	OILCAP	WT	MODEL	PRICE	H	W	D	POWER	OILCAP	WT	MODEL	PRICE	H	W	D	POWER	OILCAP	WT
J6	£773	970-990	300	600	6kW	9L	32	J12	£1332	970-990	600	600	2x6kW	2x9L	60	J5/N	£1527	1065-1100	300	600	12kW	12L	54	J10/N	£2519	1065-1100	600	600	24kW	2x12L	91
J9	£841	970-990	300	600	9kW	9L	32	J18	£1425	970-990	600	600	2x9kW	2x9L	60	J5/P	£1527	1065-1100	300	600	11.3kW	12L	54	J10/P	£2519	1065-1100	600	600	22.6kW	2x12L	91

Alternative half size basket

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

Electric Chip Scuttles

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



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

Electric Chip Scuttle with Overhead Gantry

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



Chip scuttle with overhead gantry							
MODEL	PRICE	H	W	D	POWER	WT	
CS4/G	£646	645	450	600	1kW	22	

* Please refer to page 53 for electricity supply requirements

SILVERLINK 600

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

Electric Griddles

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



Machine steel plate griddles						
MODEL	PRICE	H	W	D	POWER	WT
GS3	£483	330	300	600	2kW	24
GS3/E	£527	330	300	600	2.5kW	24
GS4	£562	330	450	600	2.7kW	40
*GS4/E	£606	330	450	600	3.7kW	40
GS6	£649	330	600	600	3kW	50
*GS6S	£673	330	600	600	4.5kW	50
*GS6/T	£708	330	600	600	4kW	50
*GS6/T/E	£751	330	600	600	5.6kW	50
*GS7	£783	330	750	600	6kW	61
*GS7/E	£826	330	750	600	7kW	61
*GS9	£923	330	900	600	8.6kW	93

† Dual zone

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

† Dual zone

Griddle splashbacks

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

Note: All splashbacks are 115mm high

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

† Dual zone

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

† Dual zone

Key

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

Gas Griddles

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



Machine steel plate griddles						
MODEL	PRICE	H	W	D	POWER	WT
GS4/N	£940	415	450	600	5.4kW	43
GS4/P	£940	415	450	600	5.5kW	43
† GS7/N	£1366	415	750	600	7.5kW	67
† GS7/P	£1366	415	750	600	8kW	67

† Dual zone

Griddle splashbacks

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

Hard chrome plate griddles						
MODEL	PRICE	H	W	D	POWER	WT
GS4C/N	£1663	415	450	600	5.4kW	43
GS4C/P	£1663	415	450	600	5.5kW	43
† GS7C/N	£2572	415	750	600	7.5kW	67
† GS7C/P	£2572	415	750	600	8kW	67

† Dual zone

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

Product Codes

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

SILVERLINK 600



All gas power ratings are nominal values.

Electric Salamander Grill

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



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

Accessories for GR3

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

Electric Adjustable Salamander Grills

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



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

MODEL	PRICE	DESCRIPTION
A BR51	£53	Wall mounting brackets

Gas Salamander Grills

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



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

Accessories for GR3/N and GR3/P

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



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

Accessories for GR7/N and GR7/P

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

* Please refer to page 53 for electricity supply requirements

SILVERLINK 600

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

Gas Chargrills

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



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

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

Electric Chargrills

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



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

Electric Pasta Boilers

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



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

Price does not include basket

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

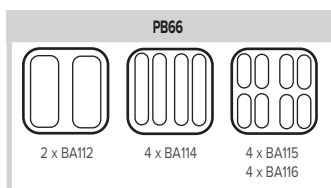
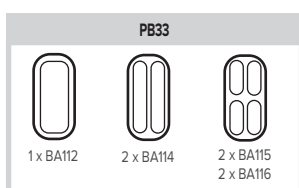
Price does not include basket
Supplied with two cables & plugs for easy installation

Pasta Baskets

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

Pasta Baskets

MODEL	PRICE	W	PB66 NO. REQUIRED
A BA112	£117	202	2
A BA114	£94	101	4
A BA115+	£81	101	4 of each
BA116	(each)		



Key

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

Product Codes

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

SILVERLINK 600



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

Gas Oven Ranges

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



Electric Oven Range

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



4 burner gas range (legs at rear)							
MODEL	PRICE	H	W	D	POWER	WT	
SLR6/N	£1760	935-970	600	600	23.8kW	85	
SLR6/P	£1760	935-970	600	600	23.8kW	85	
Internal usable dimensions		360	480	390			

6 burner gas range (legs at rear)							
MODEL	PRICE	H	W	D	POWER	WT	
SLR9/N	£2049	935-970	900	600	35.5kW	125	
SLR9/P	£2049	935-970	900	600	35.5kW	125	
Internal usable dimensions		360	720	390			

6 plate electric range (castors at rear)							
MODEL	PRICE	H	W	D	POWER	WT	
*ESLR9C	£2139	925	900	600	16.5kW	95	
Internal usable dimensions		410	670	340			

670mm deep including fan housing

4 burner gas range (castors at rear)							
MODEL	PRICE	H	W	D	POWER	WT	
SLR6C/N	£1760	935	600	600	23.8kW	86	
SLR6C/P	£1760	935	600	600	23.8kW	86	
Internal usable dimensions		360	480	390			

6 burner gas range (castors at rear)							
MODEL	PRICE	H	W	D	POWER	WT	
SLR9C/N	£2049	935	900	600	35.5kW	126	
SLR9C/P	£2049	935	900	600	35.5kW	126	
Internal usable dimensions		360	720	390			

Splashback and plate shelf

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

Splashbacks should not be used when ranges are fitted with castors

Splashback and plate shelf

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

Splashbacks should not be used when ranges are fitted with castors

Key

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

Electric Ovens

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



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

V6/F - fan assisted

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

V6/FD - fan assisted

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

V7 & V7/4 - fan assisted

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

See page 27 for stands for V6 and V7 ovens

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

* Please refer to page 53 for electricity supply requirements

SILVERLINK 600

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

Electric Boiling Tops

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



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



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



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

Gas Boiling Tops

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

Product Codes

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



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



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



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

Induction Hobs

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



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



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



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



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

* Please refer to page 53 for electricity supply requirements

SILVERLINK 600



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

Electric Bains Marie (Round Pots)

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



Dry heat bains marie						
MODEL	PRICE	H	W	D	POWER	WT
BS3	£347	290	300	600	0.5kW	16

Dry heat bains marie						
MODEL	PRICE	H	W	D	POWER	WT
BS4	£432	290	450	600	0.75kW	20

Dry heat bains marie						
MODEL	PRICE	H	W	D	POWER	WT
BS7	£554	290	750	600	1kW	28

Wet heat bains marie						
MODEL	PRICE	H	W	D	POWER	WT
BS3W	£445	290	300	600	1kW	16

Wet heat bains marie						
MODEL	PRICE	H	W	D	POWER	WT
BS4W	£533	290	450	600	1kW	22

Wet heat bains marie						
MODEL	PRICE	H	W	D	POWER	WT
BS7W	£699	290	750	600	2kW	33

Key

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

Electric Bains Marie (Gastronorm Dishes)

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



Dry heat bains marie						
MODEL	PRICE	H	W	D	POWER	WT
BM3	£316	290	300	600	0.5kW	14
BM3A	£383	290	300	600	0.5kW	17

Dry heat bains marie						
MODEL	PRICE	H	W	D	POWER	WT
BM4	£381	290	450	600	0.75kW	17
BM4A	£445	290	450	600	0.75kW	21
BM4B	£450	290	450	600	0.75kW	21
BM4C	£424	290	450	600	0.75kW	21

Dry heat bains marie						
MODEL	PRICE	H	W	D	POWER	WT
BM6	£425	290	600	600	0.75kW	20
BM6A	£532	290	600	600	0.75kW	26
BM6B	£508	290	600	600	0.75kW	26
BM6C	£556	290	600	600	0.75kW	26

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



Wet heat bains marie						
MODEL	PRICE	H	W	D	POWER	WT
BM3W	£407	290	300	600	1kW	14
BM3AW	£476	290	300	600	1kW	17

Wet heat bains marie						
MODEL	PRICE	H	W	D	POWER	WT
BM4W	£476	290	450	600	1kW	19
BM4AW	£539	290	450	600	1kW	23
BM4BW	£544	290	450	600	1kW	23
BM4CW	£517	290	450	600	1kW	23

Wet heat bains marie						
MODEL	PRICE	H	W	D	POWER	WT
BM6W	£522	290	600	600	2kW	23
BM6AW	£629	290	600	600	2kW	29
BM6BW	£606	290	600	600	2kW	29
BM6CW	£654	290	600	600	2kW	29

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

Bains Marie Gastronorm configurations





SILVERLINK 600

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

Work Tops

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



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

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

Stands

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



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

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

Suitable for use with gas products

Pedestals

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



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

Additional shelves for pedestals			
MODEL	PRICE	FOR UNIT WIDTHS	
A PSH3	£22	300mm	
A PSH4	£29	450mm	
A PSH6	£35	600mm	
A PSH7	£41	750mm	

Suitable for use with gas products

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

Additional shelves for pedestals			
MODEL	PRICE	FOR UNIT WIDTHS	
A PSH3	£22	300mm	
A PSH4	£29	450mm	
A PSH6	£35	600mm	
A PSH7	£41	750mm	

Not suitable for use with gas products



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

Additional shelves for pedestals			
MODEL	PRICE	FOR UNIT WIDTHS	
A PSH3	£22	300mm	
A PSH4	£29	450mm	
A PSH6	£35	600mm	
A PSH7	£41	750mm	

Not suitable for use with gas products

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

Additional shelves for pedestals			
MODEL	PRICE	FOR UNIT WIDTHS	
A PSH3	£22	300mm	
A PSH4	£29	450mm	
A PSH6	£35	600mm	
A PSH7	£41	750mm	
A PSH9	£50	900mm	

Not suitable for use with gas products

LYNX 400



Fryers

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



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

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

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

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

Chip Scuttle

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



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

Boiling Tops

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



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

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

Griddles

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



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

Key

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



LYNX 400

Contact / Panini Grills

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



Single contact grill (smooth upper & lower plates)						
MODEL	PRICE	H	W	D	POWER	WT
LCG	£430	165	293	400	2.25kW	24

Single ribbed grill (ribbed upper & smooth lower plates)						
MODEL	PRICE	H	W	D	POWER	WT
LRG	£430	165	293	400	2.25kW	24

Twin contact grill (smooth upper & lower plates)						
MODEL	PRICE	H	W	D	POWER	WT
LCG2	£743	165	623	400	2x2.25kW	46

Twin ribbed grill (ribbed upper & smooth lower plates)						
MODEL	PRICE	H	W	D	POWER	WT
LRG2	£743	165	623	400	2x2.25kW	46

Single panini grill (ribbed upper & lower plates)						
MODEL	PRICE	H	W	D	POWER	WT
LPG	£430	165	293	400	2.25kW	24

Omelette spacer	
MODEL	PRICE
A OS2	£33

Twin panini grill (ribbed upper & lower plates)						
MODEL	PRICE	H	W	D	POWER	WT
LPG2	£743	165	623	400	2x2.25kW	46

Omelette spacer	
MODEL	PRICE
A OS2	£33

High Powered Contact / Panini Grills

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



Heavy duty contact grill (smooth upper & lower plates)						
MODEL	PRICE	H	W	D	POWER	WT
GG1	£903	260	390	380	3kW	36

Heavy duty panini grill (ribbed upper & lower plates)						
MODEL	PRICE	H	W	D	POWER	WT
GG1P	£903	260	390	380	3kW	36

Heavy duty ribbed grill (ribbed upper & smooth lower plates)						
MODEL	PRICE	H	W	D	POWER	WT
GG1R	£903	260	390	380	3kW	36

Sandwich spacer	
MODEL	PRICE
A SS1	£22

Omelette spacer	
MODEL	PRICE
A OS1	£29

Salamander Grill

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



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

Brackets for LGT	
MODEL	PRICE
A BR15	£38

LYNX 400



Infra-red Grills

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



Pizzachef infra-red grill with rod shelf						
MODEL	PRICE	H	W	D	POWER	WT
LPC	£366	328	551	302	3kW	20

Superchef infra-red grill with rod shelf & spillage pan						
MODEL	PRICE	H	W	D	POWER	WT
LSC	£383	328	551	302	3kW	20

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

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

Convection Oven

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



Counter-top convection oven						
MODEL	PRICE	H	W	D	POWER	WT
LCO	£637	371	555	488	2.5kW	34

Pizza Oven

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



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

Pasta Boiler

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



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

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



LYNX 400

Bains Marie (Gastronorm Dishes)

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

Key

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



⚡ Bain marie - 2 x 1/4 GN (dry heat)						
MODEL	PRICE	H	W	D	POWER	WT
LBM	£226	196	285	400	0.25kW	10

⚡ Bain marie - 4 x 1/4 GN (dry heat)						
MODEL	PRICE	H	W	D	POWER	WT
LBM2	£344	196	565	400	0.5kW	16

⚡ Bain marie - 6 x 1/4 GN (dry heat)						
MODEL	PRICE	H	W	D	POWER	WT
LBM3	£403	196	850	400	0.75kW	20

⚡ Bain marie - 2 x 1/4 GN (wet heat)						
MODEL	PRICE	H	W	D	POWER	WT
LBMW	£268	196	285	400	0.25kW	12

⚡ Bain marie - 4 x 1/4 GN (wet heat)						
MODEL	PRICE	H	W	D	POWER	WT
LBM2W	£397	196	565	400	0.5kW	19

⚡ Bain marie - 6 x 1/4 GN (wet heat)						
MODEL	PRICE	H	W	D	POWER	WT
LBM3W	£497	196	850	400	0.75kW	22

Bains Marie (Round Pots)

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



⚡ Bain marie - 1 round pot (dry heat)						
MODEL	PRICE	H	W	D	POWER	WT
LRB	£185	245	285	400	0.25kW	10

⚡ Bain marie - 2 round pots (dry heat)						
MODEL	PRICE	H	W	D	POWER	WT
LRB2	£299	245	565	400	0.5kW	16

⚡ Bain marie - 3 round pots (dry heat)						
MODEL	PRICE	H	W	D	POWER	WT
LRB3	£354	245	850	400	0.75kW	20

⚡ Bain marie - 1 round pot (wet heat)						
MODEL	PRICE	H	W	D	POWER	WT
LRBW	£226	245	285	400	0.25kW	13

⚡ Bain marie - 2 round pots (wet heat)						
MODEL	PRICE	H	W	D	POWER	WT
LRB2W	£354	245	565	400	0.5kW	19

⚡ Bain marie - 3 round pots (wet heat)						
MODEL	PRICE	H	W	D	POWER	WT
LRB3W	£446	245	850	400	0.75kW	23

Convection Ovens, Induction Hobs & Food Warming Drawers



Convection Ovens

- Efficient air circulation, with twin fans for fast and even cooking
- Robust stainless steel construction
- Cook and hold facility
- Accepts 1/1 GN containers for convenient operation
- Water injection facility gives a professional finish to breads and pastries

- Double-glazed door for energy efficiency
- Stackable to make best use of limited space
- Higher powered model ECO9 has larger oven and offers faster heat up and recovery times



Counter-top convection oven

MODEL	PRICE	H	W	D	POWER	WT
ECO8	£1774	551	787	644	3kW	80

Internal dimensions 360 537 350

(765mm deep with water supply connected)

Floor stand for model ECO8

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

Holds 12 x 1/1GN containers

Low level floor stand for use with ECO8

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

Holds 4 x 1/1GN containers

Kit for stacking 2 x ECO8

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

See also model LCO (page 30)

Key

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



Counter-top convection oven

MODEL	PRICE	H	W	D	POWER	WT
*ECO9	£2777	629	766	811	7.5kW	96

Internal dimensions 425 395 590

(845mm deep with water supply connected)

Floor stand for model ECO9

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

Holds 12 x 1/1GN containers

Baking tray compatible floor stand for model ECO9

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

Low level floor stand for use with ECO9

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

Holds 4 x 1/1GN containers

Kit for stacking 2 x ECO9

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

Induction Hobs

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



Induction hob

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

Food Warming Drawers

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



Food warming drawers

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

* Please refer to page 53 for electricity supply requirements



Pizza Equipment

Premium Range Pizza Ovens

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



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

See also model LPO (page 30)

Stacking kits for single deck pizza ovens

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

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

Floor stands for pizza ovens (self assembly)

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

Standard Range Pizza Ovens

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



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

Floor stands for pizza ovens

MODEL	PRICE	DESCRIPTION	H	W	D
A POF5	£414	Floor stand for PO49X	1150	810	670
A PO69X/FS	£519	Floor stand for PO69X	1150	1010	670

See also model LPO (page 40)

Twin deck pizza ovens						
MODEL	PRICE	H	W	D	POWER	WT
*PO89X	£1600	565	810	740	5.7kW	96
Internal dimensions		130	535	532		

Floor stands for pizza ovens

MODEL	PRICE	DESCRIPTION	H	W	D
A POF5	£414	Floor stand for PO89X	1150	810	670

Ventilation and Recirculation Units



SmartVent Canopy Extraction Ventilation System

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



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



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



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



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

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

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

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

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

Ventilation and Recirculation Units

Fume Filtration Units

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



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

Suitable for cooking equipment up to 9 kW total consumption



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

Suitable for cooking equipment up to 14 kW total consumption

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

PANTHER



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

SuperPass Series Hot Cupboards

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



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



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

800 Series Hot Cupboards with Plain Tops

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

800 Series Hot Cupboards with Bain Marie Tops

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



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

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

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

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

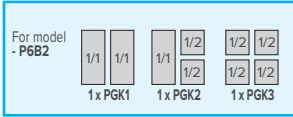
Panther 800 Series hot cupboards are supplied as mobile models with heavy duty castors and one push bar. Please specify legs in lieu of castors and push bar if you require static models at no additional cost.



PANTHER

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

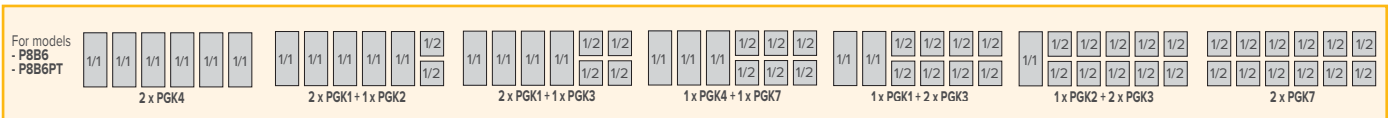
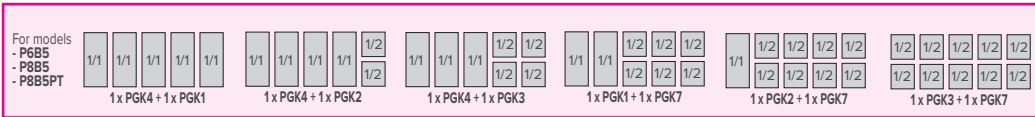
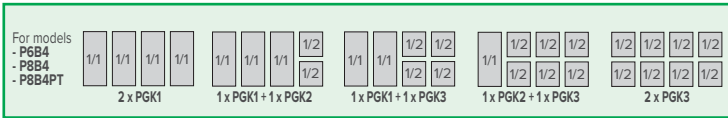
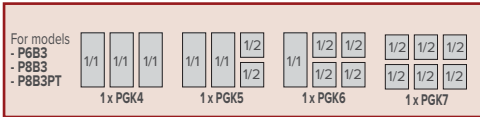
800 and 670 Series Gastronorm Packs



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

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

Prices are valid only when purchased with a Panther hot cupboard



All gastronorm containers are 150mm deep **A** Accessories and Options

670 Series Hot Cupboards with Plain Tops

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



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

670 Series Hot Cupboards with Bain Marie Tops

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



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

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

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

PANTHER



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

Overshelves

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



Single-tier ambient overshelves

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

Two-tier ambient overshelves

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

Three-tier ambient overshelves

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

Single-tier heated overshelves

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

Two-tier heated overshelves

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

Three-tier heated overshelves

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

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

Gantries

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

Ambient Gantries

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

Heated Gantries

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

Key

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



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



PANTHER

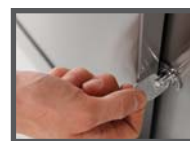
Electricity supply requirements for Panther Hot Cupboards depend on configurations (base models + options), please contact our sales office for guidance.

800 and 670 Series Accessories

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



Tray slide



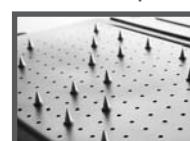
Door lock



Corner bumpers



Push bar



Carvery pad



Ceramic panel



Glass panel

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

Accessories and Options

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

Key

670 Series Colour Options



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

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

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

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

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

Light Duty Series

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



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



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



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



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

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



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

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

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

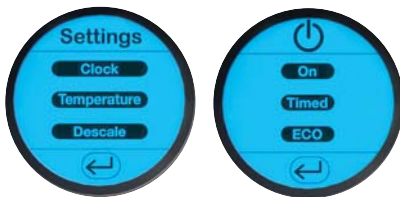




Easy to use touchscreen technology

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

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



Increased efficiency

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

7-day timer

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

Eco mode

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

Predictive eco mode

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

High output, small footprint

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

Quick and easy to service

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



Preventative maintenance

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



High capacity filter cartridge





FilterFlow Automatic Water Boilers (Tap Dispense)

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



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

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

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

FilterFlow automatic water boiler (twin tap)						
MODEL	PRICE	H	W	D	POWER	WT
*EB6TFX	£839	690	250	525	6kW	18
Rapid draw off		18 litres				
Output per hour		60 litres				

Wall mounting kits

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

Replacement filter cartridge and descaler (spare parts)

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

FilterFlow Automatic Water Boiler (Push-Button)

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



FilterFlow automatic water boiler (push button)						
MODEL	PRICE	H	W	D	POWER	WT
EB3FXPB	£739	600	250	525	3kW	15
Rapid draw off		11 litres				
Output per hour		31 litres				

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

FilterFlow Twin Temperature Automatic Water Boiler (Tap Dispense)

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



FilterFlow automatic water boiler (twin temperature)						
MODEL	PRICE	H	W	D	POWER	WT
EB3FX/TT	£849	600	250	525	3kW	13
Rapid draw off		2 x 4.5 litres				
Output per hour		25 litres				

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

* Please refer to page 53 for electricity supply requirements



FilterFlow Combined Water Boiler and Chiller (Tap Dispense)

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



FilterFlow automatic water boiler (Hot & Cold)						
MODEL	PRICE	H	W	D	POWER	WT
EB3FXHC	£1520	600	250	525	2.56kW	30.5
Rapid draw off (hot)	5 litres					
Output per hour (hot)	24.5 litres					

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

FilterFlow Wall Mounted Automatic Water Boilers

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



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

Accessories

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

Manual Fill Water Boilers

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



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

SEAL



650 Range Curved Front Refrigerated

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



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

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

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



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

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

Key

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

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



SEAL

650 Range Curved Front Heated

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



650 Range Curved Front Ambient

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

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

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

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

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

650 Range Rectangular Front Refrigerated

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



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

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

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

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



500 Range Refrigerated

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

500 Range Heated

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



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

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

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

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

350 Range Refrigerated

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

350 Range Heated

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



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

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

Key

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

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



SEAL

Refrigerated Food Display Showcases

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



Refrigerated showcase						
MODEL	PRICE	H	W	D	POWER	WT
SCR785	£2584	665	785	750	602W	97

Refrigerated showcase						
MODEL	PRICE	H	W	D	POWER	WT
SCR1085	£2764	665	1085	750	621W	121

Heated Food Display Showcases

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



Heated showcase						
MODEL	PRICE	H	W	D	POWER	WT
SCH785	£1589	665	785	750	1547W	72

Heated showcase						
MODEL	PRICE	H	W	D	POWER	WT
SCH1085	£1729	665	1085	750	2047W	92

MODEL	PRICE	DESCRIPTION
A BP785	£64	Base plate for SCH785

MODEL	PRICE	DESCRIPTION
A BP1085	£80	Base plate for SCH1085

Glass Display Cases

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



Glass display cases with open backs					
MODEL	PRICE	H	W	D	WT
GC36	£361	490	600	350	26
GC39	£401	490	900	350	38
GC46	£401	645	600	350	32



Glass display cases with rear sliding doors					
MODEL	PRICE	H	W	D	WT
GC36D	£401	490	600	350	30
GC39D	£465	490	900	350	44
GC46D	£465	645	600	350	38

Key

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



Food Display Bars

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



FDB5 - Food Display Bar with optional back service glass



FDB8 - Food Display Bar with optional stainless steel lid



FDB6 - Food Display Bar with optional self service glass



FDB10 - Food Display Bar with optional back service glass



FDB4 - Food Display Bar with optional back service glass

Food display bars (base units)

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

Stainless steel lids

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

Back service curved glass covers

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

Self service curved glass covers

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

Wall brackets

MODEL	PRICE	TO FIT
A DBWB	£92/pair	FDB

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

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

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

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

Food Preparation Bars

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



FPB5 - Food Preparation Bar with optional back service glass



FPB7 - Food Preparation Bar with optional stainless steel lid

Gastronorm Configurations

Food Preparation Bars



FPB5 (5 x 1/3GN)



FPB7 (7 x 1/3GN)

Food preparation bars (base units)

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

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

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

Stainless steel lids

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

Back service square glass covers

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

Wall brackets

MODEL	PRICE	TO FIT
A DBWB	£92/pair	FPB

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

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

SEAL

Upright Heated Merchandisers

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



Upright heated merchandiser with rotating rack							
MODEL	PRICE	H	W	D	POWER	WT	DOORS
UM50	£1045	780	565	565	1500W	41	1
UM50D	£1164	780	565	565	1500W	41	2

Upright heated merchandiser with static rack							
MODEL	PRICE	H	W	D	POWER	WT	DOORS
UMS50	£903	780	565	565	1500W	41	1
UMS50D	£1026	780	565	565	1500W	41	2

Upright Heated Merchandisers with Ovens

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



Upright heated merchandiser with rotating rack and built-in oven							
MODEL	PRICE	H	W	D	POWER	WT	DOORS
UMO50	£1482	925	565	565	2900W	54	1
UMO50D	£1596	925	565	565	2900W	54	2

Upright heated merchandiser with static rack and built-in oven							
MODEL	PRICE	H	W	D	POWER	WT	DOORS
UMSO50	£1329	925	565	565	2900W	54	1
UMSO50D	£1444	925	565	565	2900W	55	2

Pie Cabinets

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



Pie cabinet						
MODEL	PRICE	H	W	D	POWER	WT
LPW	£457	520	710	330	750W	29



Pie cabinet with illumination and humidity feature						
MODEL	PRICE	H	W	D	POWER	WT
LPW/LR	£530	520	710	330	800W	30

Key

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



Heated Displays with Gantries

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



Heated display with gantry (2 x 1/1 GN)						
MODEL	PRICE	H	W	D	POWER	WT
LD2	£548	562	790	538	1500W	22

Heated display with gantry (3 x 1/1 GN)						
MODEL	PRICE	H	W	D	POWER	WT
LD3	£684	562	1130	538	2400W	29

Heated display with gantry (4 x 1/1 GN)						
MODEL	PRICE	H	W	D	POWER	WT
LD4	£816	562	1470	538	2750W	37

Bain marie adaptor including GN dishes and lids

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

Bain marie adaptor including GN dishes and lids

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

Bain marie adaptor including GN dishes and lids

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

Heated Display Bases

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



Heated display base (1 x 1/1 GN)						
MODEL	PRICE	H	W	D	POWER	WT
HB1	£286	115	381	531	500W	8

Heated display base (3 x 1/1 GN)						
MODEL	PRICE	H	W	D	POWER	WT
HB3	£384	115	1094	531	1400W	16

Bain marie adaptor including GN dishes and lids

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



Heated display base (2 x 1/1 GN)						
MODEL	PRICE	H	W	D	POWER	WT
HB2	£334	115	754	531	1000W	12

Heated display base (4 x 1/1 GN)						
MODEL	PRICE	H	W	D	POWER	WT
HB4	£473	115	1434	531	1750W	21

Bain marie adaptor including GN dishes and lids

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

Bain marie adaptor including GN dishes and lids

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

Kitchen Furniture

Wall Benches & Centre Tables

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



Sink Units

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



Hand Wash Basin

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



Centre tables

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

Wall benches 600 series

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

Wall benches 650 series

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

Single sink units

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

Double sink units

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

LH - Left hand drainer
RH - Right hand drainer

Taps

MODEL	PRICE	DESCRIPTION
A TA64	£108	Mixer taps

Hand wash basin

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

Taps

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

Key

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

Wall Cupboards

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



Wall cupboards

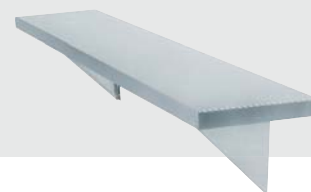
MODEL	PRICE	H	W	D	WT
WL4	£371	600	450	300	18
WL6	£419	600	600	300	22
WL7	£468	600	750	300	26
WL9	£497	600	900	300	30

Additional shelves for cupboards

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

Wall Shelves

- Stainless steel construction, durable and easy to clean



Wall shelves

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

Conveyor & Slot Toasters



Slot Toasters

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



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

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

Conveyor Toaster

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



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

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

Electricity Supply Requirements

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



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

Quality Guaranteed

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


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

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

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The Lincat logo consists of the word 'lincat' in a bold, blue, lowercase sans-serif font. A small orange circle is positioned above the letter 'i'.