FOODservice™
EQUIPMENT MARKETING

ESSENTIALS CATALOGUE 2024

Welcome

How to Order

We supply our products through a national network of catering equipment dealers. Please contact us or visit our website to locate a dealer near you.

If you are a Dealer, you can place orders by

Email   sales@fem.co.uk
Visit   www.fem.co.uk

FOR LIST PRICES PLEASE VISIT FEM.CO.UK.

SEE TERMS & CONDITIONS ON PAGE 239.

Follow

[LinkedIn] [Twitter] [Facebook] [Instagram] [YouTube]

Explore fem.co.uk

Delivery

England, Scotland & Wales
Carriage free on orders above £250 net
£10 carriage charge on orders below £250 net

Northern Ireland & Republic of Ireland
Carriage free on orders above £750 net
Northern Ireland: £40 carriage charge on orders below £750 net
Republic of Ireland: £50 carriage charge on orders below £750 net

Channel Islands
Carriage free on orders above £750 net
Carriage charged 'at cost' on orders below £750 net.

Warranty Overview

Alto Shaam
1 year parts & labour
Lifetime warranty on 'Cook & Hold' elements for original purchaser

Cambro
1 year back-to-base warranty

Dorégrill
1 year parts & labour

Hamilton Beach Commerical
1 year back-to-base parts & labour
2 year back to base warranty available on some models
3 year back-to-base warranty available on some models

Manitowoc Ice Sotto Series
2 years parts & 1 year labour

Manitowoc Ice Neo & Indigo NXT Series
5 years parts & labour on icemaker evaporator
5 years parts & 3 years labour on icemaker compressor
3 years parts & labour on all other components

Manitowoc Ice Flake and Nugget Icemakers
5 years parts & 3 years labour on icemaker compressor
3 years parts & 3 years labour on all other components

Prince Castle
1 year parts & labour. Some models are back-to-base

Pujadas
1 year back to base parts & labour
5 years back to base parts & labour on INOX-PRO

San Jamar
1 year back-to-base warranty

Server
2 year back-to-base warranty

Sirman
1 year parts & labour. Some models are back-to-base

Stoelting
1 year on site for parts and labour
5 years for major components

Vollrath
1 year warranty. Some models are back-to-base
Planetary mixers – 2 years parts & 1 year labour
Professional Series Induction - 2 years parts & labour

VISIT OUR WEBSITE FOR FULL WARRANTY DETAILS.

Contents

Our Partners

ALTO-SHAAM.

Leading provider of foodservice equipment solutions featuring game-changing technology, innovative controls and design guaranteed to give you tastier outputs and a greater return on investment.

dorégrill

Beautifully hand-crafted gas and electric rotisserie ovens perfect for front-of-house with high-grade stainless steel and enamel lining on every machine.

Manitowoc.

An industry leader for food safety and environmental stewardship in ice manufacturing offering the largest range of ENERGY STAR® rated ice machines in the market.

CAMBRO
TRUSTED DURABILITY

Cambro serves up the industry's most complete selection of products for the most diverse foodservice businesses making them the world's foremost manufacturer of plastic foodservice products.

Hamilton Beach
COMMERCIAL

Leading manufacturers of top-performing, durable foodservice drinks blenders, food blenders and mixers that easily stand up to the rigorous use of a commercial kitchen.

PRINCECASTLE

A market leader in holding, steaming, toasting and smallwares technology providing solutions for the world's leading restaurant chains.

pujadas
A VOLLRATH COMPANY

Leading providers in the development of high-quality and eye-catching professional cookware and table and displayware equipment for the catering and hospitality sector.

san jamar
smart. safe. sanitary.

A world leader in the manufacturing of smart disposables, dispensing and food safety equipment making your operation safer and more sanitary.

SERVER

Industry-leading dispensing equipment for the foodservice industry with solutions offering smart, efficient and sustainable ways to serve fresh food.

SIRMAN

Leading manufacturer of heavy-duty and dependable innovations for food preparation and high-quality cooking which continue to exceed the demands of foodservice operations of any size.

VOLLRATH

Our founding partner - industry leaders in stainless steel smallwares and cooking equipment with an onus on energy-efficient and long-lasting products for the catering sector.

FOR MORE INFORMATION ON OUR MANUFACTURING PARTNERS PLEASE **VISIT FEM.CO.UK**

Key Contacts

Harry Hogan
Managing Director
01355 244 111
hoganh@fem.co.uk

Mark Hogan
Commercial Director
01355 270 776
hoganm@fem.co.uk

Michael Inwood
Sales Director
07570 952 399
inwoodm@fem.co.uk

Bryan Emmerton
National Account Manager
07780 069 185
emmertonb@fem.co.uk

Kieron Baker
National Account Manager
07584 255 798
bakerk@fem.co.uk

Chris Giles
Sales Manager (South)
07833 952 614
gilesc@fem.co.uk

Kelly Gothard
Sales Manager (Midlands)
07918 051 901
gothardk@fem.co.uk

TBC
Sales Manager (North)
north@fem.co.uk

Niall Sharkey
Sales Manager (Ireland)
07930 335 693
sharkeyn@fem.co.uk

Nathan Osborne
Training & Development Chef
07795 592 220
osbornen@fem.co.uk

Rachel McKenzie
Internal Sales Manager
01355 270 778
mckenzier@fem.co.uk

Heather Seeley
Sales Office Manager
01355 270 774
seeleyh@fem.co.uk

Douglas van Henten
Service & Parts
01355 270 779 / 07833 975 886
vanhentend@fem.co.uk

Megan Nesbitt
Marketing Manager
01355 270 771
nesbittm@fem.co.uk

Sophie Scott
Marketing Executive
01355 270 770
scotts@fem.co.uk

Foodeservice Equipment Marketing Ltd
10 Carron Place
Kelvin Industrial Estate
East Kilbride
Glasgow
G75 0YL

Call 01355 244 111
Email sales@fem.co.uk
Visit www.fem.co.uk

ALL NEW ONLINE FEATURES

We have been upgrading our website for an even better user experience...

Newly Designed Product Pages
making it even easier to find all the product information you need!

Plug Information also now available on all equipment lines!
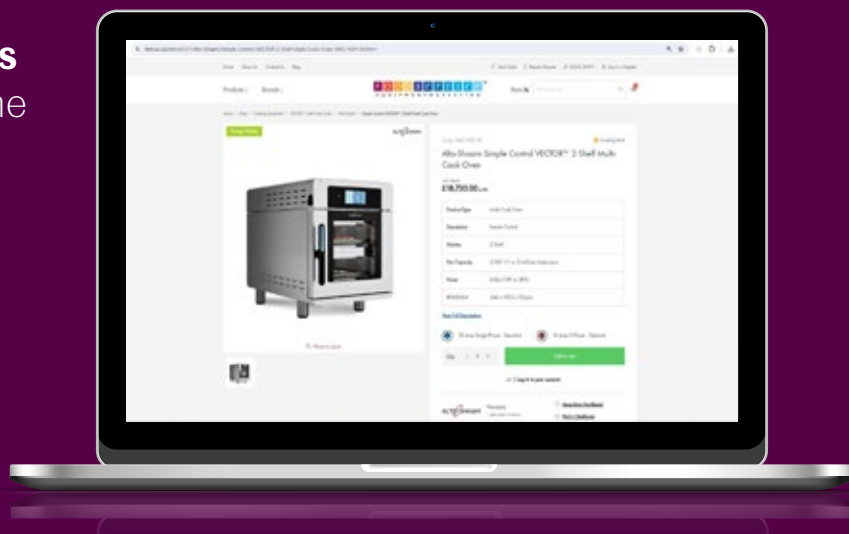
Advanced Search...
Its now even easier for you to find exactly what you are looking for with advanced search. Search keywords, product codes and much more at ease. Parts also now searchable on main search bar!

Enhanced Security...
At the Checkout security & 2FA enabled login for members to keep your account safe!

Improved functionality...
On both mobile and desktop devices. We have improved the overall usability of the website, making it even easier to find the digital catalogue, order tracking and much more!

MORE EXCITING NEW FEATURES COMING SOON!

Visit **www.fem.co.uk**

New Products
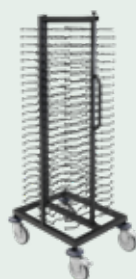
New to FEM, Elite Global Solutions produce dinnerware, serveware and displayware made from the highest quality of 100% pure melamine.

Smart, Sustainable Water Filtration Solutions
Products designed to deliver exact water quality specifications, coming soon to FEM.

IMPROVE YOUR WATER WITH WATER FILTRATION SOLUTIONS

COMING SOON... VISIT FEM.CO.UK TO VIEW THE FULL RANGE

Food Preparation

A great meal starts with great preparation. A balancing act between sourcing the freshest local ingredients, keeping costs down, reducing waste and making sure you have the best tools for the job. It's important your food preparation equipment is high-quality, reliable and fits the way you like to do things. Whether slicing, dicing, mixing, chopping or emulsifying, you will find the perfect tool to help perfect preparation in your kitchen. Browse our leading range of durable and innovative food preparation equipment.

NEW MINI BIGRIG™ MODEL ADDED TO RANGE

WARRANTY
2 YEARS
PARTS & LABOUR

VARIABLE SPEED DIAL FOR GREATER BLENDING CONTROL

EASY LOCK/UNLOCK DETACHES WITH A TWIST FOR EASY CLEANUP

Mini BigRig™ Compact Stick Blender

- Quickly blend, liquify and puree with a powerful 250-watt motor
- 9" (230mm) shaft is ideal for preparing smaller food batches up to 11L
- Variable speed dial provides greater control over the texture of sauces, purees, soups and emulsions
- Easy-to-use, ergonomic design provides maximum blending control
- Easy lock, unlock – shaft securely locks in place and detaches with a twist for easy cleanup
- High-visibility 8 Ft./ 240cm yellow power cord Helps ensure safety in busy kitchens

Mini BigRig™ Compact Stick Blender Ideal for small batches and other light-duty use.

CODE	POWER	RPM	CAPACITY	SHAFT	W x D x H
HMI009-UK	0.25kw	5,000 – 18,000	11L	230mm	89 x 89 x 530mm

Accessories

CODE	DESCRIPTION
HMIS09	Mini BigRig 230mm Shaft

BigRig™ Stick Blenders

WARRANTY
2 YEARS
PARTS & LABOUR

DETACHABLE STAINLESS STEEL SHAFT WITH ERGONOMIC GRIP

THUMBDRIVE™ VARIABLE SPEED DIAL WITH COLOURCODED LIGHT FOR IMMEDIATE FEEDBACK

A   B

ERGONOMIC DESIGN WITH LIGHT-TOUCH CONTROLS OFFER MULTIPLE HAND POSITIONS FOR COMFORT
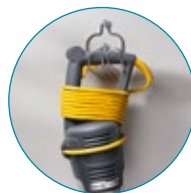
WALL MOUNT AND CORD HOLDER FOR NEAT, EASY STORAGE

- Incredibly fast results for blending, pureeing, emulsifying, and whipping, and much more
- Powerful 1 HP motor
- Unique 2-position handle and ergonomic shaft grip maximises blending comfort and control
- Variable speed dial has colour-coded light for immediate feedback
- 100% sealed stainless steel shaft easily removes for changing or cleaning; 5 interchangeable shaft lengths available
- Patent-pending speed dial with colour-coded light providing blending precision
- Continuous run operation for high-volume blending
- High-visibility 12 ft./365cm yellow power cord
- Unit comes with power base, stainless steel shaft and wall-mount hanger

BigRig™ Stick Blenders

CODE	POWER	RPM	CAPACITY	SHAFT	W x D x H
HMI012-UK	0.75kw	3,000 – 15,000	23L	305mm	216 x 140 x 780mm
HMI014-UK	0.75kw	3,000 – 15,000	53L	355mm	216 x 140 x 820mm
A HMI016-UK	0.75kw	3,000 – 15,000	87L	406mm	216 x 140 x 880mm
HMI018-UK	0.75kw	3,000 – 15,000	121L	457mm	216 x 140 x 930mm
B HMI021-UK	0.75kw	3,000 – 15,000	158L	533mm	216 x 140 x 1000mm

Accessories

CODE	DESCRIPTION
HMIS12	BigRig 305mm Shaft
HMIS14	BigRig 355mm Shaft
HMIS16	BigRig 406mm Shaft
HMIS18	BigRig 457mm Shaft
HMIS21	BigRig 533mm Shaft
HMI02W	Big Rig Whisk 110 x 490mm

Hamilton Beach COMMERCIAL

Storm & Ciclone Stick Blenders

A

B

- Highly effective patented cooling system.
- Sturdy and lightweight fibreglass ABS body.
- Ergonomic handle.
- Safety device preventing switching on by mistake.
- Trigger switch for continuous blending.
- IPX3 protection.
- Quick coupling device.
- Cutlery steel knives.

Storm & Ciclone Stick Blenders

CODE	POWER	RPM	CAPACITY	SHAFT	W X D X H
A STORM	0.2kw	12,500	15L	160mm	74 x 145 x 450mm
CICLONE 200	0.2kw	16,000	20L	250mm	100 x 182 x 590mm
B CICLONE 280	0.28kw	16,000	40L	350mm	100 x 182 x 660mm
CICLONE 360	0.36kw	16,000	70L	350mm	100 x 182 x 688mm

Variable Speed Storm & Ciclone Stick Blenders

CODE	RPM
STORM VT	2,000 – 12,500
CICLONE 200 VT	2,300 – 16,000
CICLONE 280 VT	2,300 – 16,000
CICLONE 360 VT	2,300 – 16,000

Accessories

CODE	DESCRIPTION
S STICK 160	Spare 160mm Storm Shaft
C STICK 250	Spare 250mm Ciclone Shaft
C STICK 350	Spare 350mm Ciclone Shaft
C WHISK	Spare 348mm Ciclone Whisk

Vortex Stick Blenders

REMOVABLE RODS FOR THROUGH CLEANING & LONG-LASTING PERFORMANCE

- Highly effective patented cooling system
- Sturdy and lightweight fibreglass ABS body
- Practical and ergonomic handle
- Rubber buffer between motor and shaft
- Powerful performance engine for heavy-duty operations
- IPX3 protection
- Quick coupling device
- Completely demountable shafts for an accurate cleaning and a longer life
- Completely stainless steel shaft and bell
- Integrated electronic switch to avoid accidental switch on of the motor

Vortex Heavy Duty Stick Blenders

CODE	POWER	RPM	CAPACITY	SHAFT	W x D x H
VORTEX 430	0.43kw	13,000	100L	350mm	125 x 190 x 727mm
VORTEX 550	0.55kw	13,500	200L	450mm	125 x 190 x 835mm
VORTEX 750	0.75kw	14,000	300L	450mm	125 x 190 x 840mm

Variable Speed Vortex Heavy Duty Blenders

CODE	RPM
VORTEX 430 VT	2,000 – 11,500
VORTEX 550 VT	2,000 – 11,500
VORTEX 750 VT	2,000 – 11,500

Accessories

CODE	DESCRIPTION
V STICK 350	Spare 350mm Shaft
V STICK 450	Spare 450mm Shaft
V WHISK	Spare 385mm Whisk

ŜIRMAN

2.4HP Expeditor Food Blenders

NEW DESIGN!

BACK TO BASE
WARRANTY
2 YEARS
PARTS & LABOUR

LID OPEN SENSOR PREVENTS BLENDING WHEN LID IS NOT ON

SEALED PADDLE SWITCHES ARE LEAK RESISTANT

- Chop, variable speed and pulse functions for easy chopping, grinding, blending, puréeing & emulsifying
- Powerful 2.4 Hp motor lets user blend ingredients quickly and optimises blending consistency
- High-strength stainless steel blade quickly powers through ingredients
- Durable metal drive coupling provides long-lasting performance for uninterrupted use
- Large dosing cup makes adding liquid for emulsions easy while blending hot and cold food
- Jar alignment sensor's indicator light flashes when the jar is misaligned, preventing blending
- Protective brow directs drips away from controls

2.4HP Expeditor Food Blenders

CODE	MOTOR	CONTAINER	CAP.	W X D X H
HBF510-UK	2.4 HP	Co-polyester	1.4L	190 x 210 x 490mm
HBF510S-UK	2.4 HP	Stainless Steel	1.8L	190 x 210 x 515mm

2.4HP Expeditor Food Blender Accessories

CODE	DESCRIPTION
6126-455-CE	Spare 1.4L BPA Free Co-polyester Container
6126-510S-CE	Spare 1.8L Stainless Steel Container

3HP Expeditor Food Blenders

BACK TO BASE
WARRANTY
3 YEARS
PARTS & LABOUR

- Powerful 3 Hp motor lets chefs puree soups, emulsify dressings, grind flours, and chop salsas and compotes
- Unique, one-touch chopping function with speed control thoroughly chops solid ingredients
- Adjustable speed dial offers chefs variable speed options
- Patented jar design keeps ingredients circulating through the blades to ensure that contents are well-emulsified
- Large dosing cup makes adding liquids for emulsions easy while blending
- Patented jar pad sensor — 4 magnetic connections prevent blending unless container is on correctly
- Temperature gauge alerts operator if motor overheats while blending back-to-back batches

3HP Expeditor Food Blenders

CODE	MOTOR	CONTAINER	CAP.	W X D X H
HBF600-UK	3 HP	Polycarbonate	1.9L	178 x 203 x 457mm
HBF600S-UK	3 HP	Stainless Steel	1.8L	178 x 229 x 483mm

3HP Expeditor Food Blender Accessories

CODE	DESCRIPTION
6126-HBF600	Spare 1.9L Polycarbonate Container
6126-HBF600S	Spare 1.8L Stainless Steel Container

Hamilton Beach
COMMERCIAL

Large Capacity 4L Expeditor Food Blender

BACK TO BASE WARRANTY 3 YEARS PARTS & LABOUR

TRANSPARENT LID AND DOSING CUP PROVIDES A CLEAR VIEW

ERGONOMIC COMFORT HANDLES

LIFETIME WARRANTY ON MOTOR DRIVE COUPLING AND STAINLESS STEEL BLADES

LED LIGHTED PRE-SET TIMER PANEL

HEAVY-DUTY LID LOCKS ENSURE SAFETY

HIGH, VARIABLE SPEED, CHOP, AND PULSE CHOICES

PRESET BUTTONS FOR CUSTOM BLENDING AND MEMORY CARD SLOT

LOW PROFILE DESIGN WITH TOUCHPAD CONTROL

CHOP **GRIND** **BLEND** **EMULSIFY** **PUREE**

- **Low Profile** design for vastly improved operator ergonomics and the ability to easily see into the blender jar during the blend cycle for optimal control of texture and consistency
- **Variable Speed** that can allow the blender to operate from a low speed (perfect for salad dressings, chopping and grinding) to a high speed that quickly reaches a velvet-smooth puree.

- **Custom pre-set buttons** offer the operator a degree of control. With the custom pre-set cycles, the recipe can be made consistent time after time and re-programmed by inserting a memory card as the menu changes.
- **Interlock system** designed with kitchen safety in mind. This powerful blender will not start mixing until the jar and lid are securely in place on the blender base.

Large Capacity 4L Expeditor Food Blender

CODE	MOTOR	CAPACITY	W x D x H
HBF1100S-UK	3.5 HP	4 L	227 x 378 x 481mm

Large Capacity 4L Expeditor Food Blender Accessories

| CODE	DESCRIPTION
6126-1100	Spare 4L Polycarbonate Container
6126-1100S	Spare 4L Stainless Steel Container

Vegetable Processors

BOTH COME COMPLETE WITH FOUR BLADES DF3, DF5, DT3 AND DQ4

V-CUT Vegetable Processor

- Fully customise the cut of any fruit or vegetable
- Slices, cubes, frays, matchsticks, juliennes and micro cube (brunoise) are now easy to make quickly and precisely
- Using the rotating feed hopper, the new DB discs allow you to cut cubes to a minimum of 4x4mm without ruining the product
- Practical and wide product feed hopper
- Product pusher allows a greater load and greater hold of the product
- Rotation introduction tube for brunoise cutting
- Removable lid for quick cleaning
- Stainless steel controls
- Maximum safety with coded microswitch and control unit on the lid

new

THE INNOVATIVE DF1-7 ADJUSTABLE DISC ALLOWS YOU TO CUT SLICES OF THICKNESS FROM 1 TO 7MM
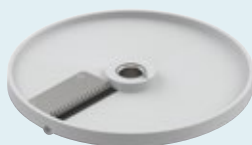
THE DB4 DISC ALLOWS YOU TO CUT MICRO-CUBES AS SMALL AS 4X4MM

TM1 Vegetable Processor

- The TM is a versatile vegetable processor capable of preparing up to 220kg of fresh vegetables, fruit and more per hour
- Aluminium alloy and stainless steel construction
- Heavy-duty ventilated motor for continuous operation
- Thanks to its compact design the machine is easy to install inside every kitchen
- The exclusive feeding system makes it easy to process also soft products like mozzarella cheese
- Motor stops when the lever is lifted and the machine does not start if the cover is not in place
- A large number of discs available for every purpose including specialist slicers, graters, dicers and bacon cutters

V-CUT Vegetable Processor

CODE	POWER	PROD. HR	RPM	W x D x H
V-CUT	0.515kw	220kg	300	280 x 418 x 678mm

TM1 Vegetable Processor

CODE	POWER	PROD. HR	RPM	W x D x H
TM1	0.515kw	220kg	300	400 x 510 x 710mm

SLICING BLADES

DF2

GRATING BLADES

DTV

JULIENNE BLADES

DQ4

DICING BLADES

PS8/PS8G

ACCESSORIES

Vegetable Processor Blades and Accessories

SLICING BLADES	GRATING BLADES	JULIENNE BLADES	DICING BLADES	ACCESSORIES	V-CUT ONLY
DF2	DTV	DQ4	PS8	TM1 Chute	DB4 Micro-Cube Disc
DF3	DT2	DQ6	PS10	Blade Brush PS8B	DF1-7 Adjustable Disc
DF5	DT3	DQ8	PS14	Blade Brush PS10B	
DF8	DT7	DQ10	PS20	Disc Holder	

new

SiRMAN

C-TRONIC Food Processor

- Ideal for making mayonnaise, sauces, pureeing tomatoes and chopping herbs
- Sturdy body in die-cast and extruded aluminium
- Motor and tank side-by-side to prevent heating food
- Easy to clean, removable stainless steel bowl with handles
- High efficiency ventilated motor for continuous operation
- Easy to use controls include micro-switch on lever and safety micro-switch on lid
- Variable speed control as standard
- Strong cutlery steel knives
- See-through Tritan lid with opening to add ingredients during operation
- Includes spatula and sharpening stones as standard

REGULAR KNIFE   **SERRATED KNIFE**   **EMULSIFYING KNIFE**   **PESTO KNIFE**   **KNEADING KNIFE**

C-TRONIC Food Processor

CODE	POWER	RPM	CAPACITY	W x D x H
C-TRONIC 4VT	0.35kw	600 - 2800	3.3L	296 x 457 x 300mm
C-TRONIC 6VT	0.35kw	600 - 2800	5.3L	304 x 457 x 362mm

Accessories

DESCRIPTION	4VT	6VT
Regular knife	MSC04AMON	MSC06AMON
Serrated knife	MSC04AMOZ	MSC06AMOZ
Emulsifying knife	MSC04AMOF	MSC06AMOF
Dough Mix knife	MSC04AMOI	MSC06AMOI
Pesto Sauce knife	MSC04AMOP	MSC06AMOP

Blitz Food Processor

- Equipped with stainless steel standard cutting knife, ABS emulsifying knife and spatula.
- Base unit has thermoresistant ABS construction
- Polycarbonate lid with feed opening to add ingredients while the cutter is working
- Lid and bowl interlocked during operation to ensure maximum safety
- Bowl easily removable for cleaning

Blitz Food Processor

CODE	POWER	CAPACITY	W X D X H
BLITZ	0.37kw	3.2L	240 x 240 x 355mm

Medium Duty Countertop Mixer

- Strong metal case planetary mixer
- Removable tools for easy cleaning
- Liftable head to help remove 7L S/S bowl
- Includes 3 metal tools
- D.C. motor with speed control for precise mixing
- Gear drive and grease lubrication
- Safety microswitch on the head
- Suitable for medium density mixing (for example, 1kg of flour)

COMES WITH DOUGH HOOK, WIRE WHISK, SPATULA AND 7L BOWL

Medium Duty Countertop Mixer

CODE	DESCRIPTION	POWER	W X D X H
PLUTONE 7	7L Countertop Mixer	0.28kw	410 x 240 x 437mm

Medium Duty Planetary Mixers

- Three-speed settings
- Lever operated bowl lift
- Safety stop function
- Metal wire bowl guard
- Stainless steel bowl
- Three metal tools as standard
- Ventilated gear driven motor
- Includes whisk, hook and spatula

COMES WITH DOUGH HOOK, WIRE WHISK, SPATULA AND S/S BOWL

EMERGENCY STOP BUTTON ON PLUTONE 20 ES

INCLUDED

A

B

Medium Duty Planetary Mixers

CODE	DESCRIPTION	POWER	W X D X H
A PLUTONE 10	10L Bench-mounted Mixer	0.45kw	440 x 500 x 630mm
PLUTONE 20	20L Bench-mounted Mixer	1.1kw	515 x 560 x 770mm
PLUTONE 20 ES	20L Bench-mounted Mixer with emergency stop	1.1kw	515 x 560 x 770mm
B PLUTONE 30	30L Floor-standing Mixer	1.5kw	630 x 650 x 1160mm
PLUTONE 40	40L Floor-standing Mixer	2.2kw (3PH)	707 x 698 x 1316mm

ŜiRMAN

High Performance Countertop Mixer

- 8L stainless steel bowl
- Suitable for medium-duty mixing (for example 2kg of flour)
- Liftable head makes it easy to add ingredients, scrape sides, change attachments and remove bowl
- Die-cast aluminium body easily wipes clean
- Capacitive stop/ start buttons easily respond to touch
- Variable 7-speed dial and pulse function allows for speed changes while mixing
- All metal gears for long-lasting performance
- Heavy-duty stainless steel attachments included

LIFTABLE HEAD

COMES WITH BEATER, DOUGH HOOK, WIRE WHISK WITH SPLASH SHIELD, S/S BOWL AND PLASTIC BOWL GUARD

High Performance Countertop Mixer

CODE	DESCRIPTION	POWER	W X D X H
CPM800-UK	8L Countertop Mixer	1.5kw	350 x 430 x 400mm

Heavy Duty Planetary Mixers

- Introducing Vollrath's heavy-duty range of floor, bench and countertop planetary mixers
- Safety cut-switch automatically turns the unit off if gears are changed without stopping the mixer
- Emergency stop button
- All mixers feature a 30-minute timer - mixer automatically stops when timer ends
- No .12 hub accommodates Meat Grinder and Vegetable Slicer attachments for flexibility between grinding, slicing, and mixing
- Comes standard with: Dough hook, Wire whisk, Spatula, Stainless steel mixing bowl, Safety guard
- Countertop model comes with digital control panel to make easy speed shifts while unit is running

A

B

C

Heavy Duty Planetary Mixers

CODE	DESCRIPTION	TRANSMISSION	POWER	W X D X H
A 4075603	9.5L Countertop Mixer	5 Speed	7/8 HP	332 x 449 x 538mm
B 4075703	19L Bench-mounted Mixer	3 Speed	1/2 HP	518 x 518 x 905mm
C 4075803	28L Floor-standing Mixer	3 Speed	1 HP	635 x 622 x 1216mm
4075903	38L Floor-standing Mixer	3 Speed	1 1/2 HP	673 x 675 x 1197mm
4076003	57L Floor-standing Mixer	3 Speed	2 HP	700 x 760 x 1420mm

FOOD PREPARATION

Sirman Slicer Features
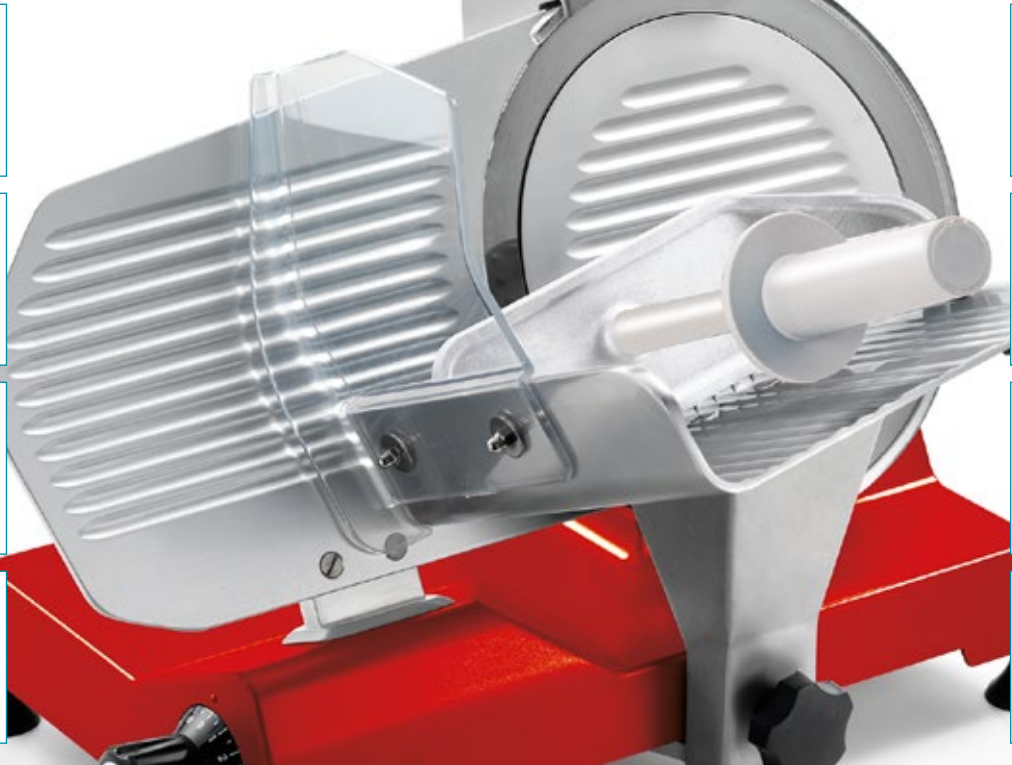
ANODISED ALUMINIUM BODY IS DURABLE AND HYGIENIC

ADJUSTABLE THICKNESS OF CUT FOR PRECISION SLICING

LARGE DISTANCE BETWEEN BLADE AND MACHINE BODY FOR EASY CLEANING

CARRIAGE RUNS ON SELF-LUBRICATING BEARINGS FOR SMOOTH SLIDING

BUILT-IN BLADE SHARPENER ALLOWS YOU TO KEEP BLADES SHARP FOR THE PERFECT CUT

PERMANENT BLADE RIM GUARD PROVIDES USER WITH MAXIMUM SAFETY

HEAVY-DUTY VENTILATED MOTOR MEANS NO OVERHEATING

REMOVABLE CARRIAGE IS EASY AND SAFE TO CLEAN

Smart Entry Level Slicer

- These slicers are ideal for small restaurants, cafes, coffee shops, delis and bars
- Painted Aluminium Body

ENTRY LEVEL SLICER IS PERFECT FOR LOW VOLUME SLICING

Smart Entry Level Slicer

CODE	BLADE SIZE	MOTOR	CUT SIZE	W X D X H
SMART 250	250mm 10"	147w/0.20hp	0-13mm	555 x 460 x 460mm
SMART 250 RED	250mm 10"	147w/0.20hp	0-13mm	555 x 460 x 460mm
SMART 250 BLACK	250mm 10"	147w/0.20hp	0-13mm	555 x 460 x 460mm
SMART 300	300mm 12"	147w/0.20hp	0-13mm	570 x 560 x 475mm

ŠIRMAN

Mirra Medium Duty Slicers

A

- These slicers are ideal for small restaurants, cafes, coffee shops, delis and bars
- Emergency Stop button for maximum safety
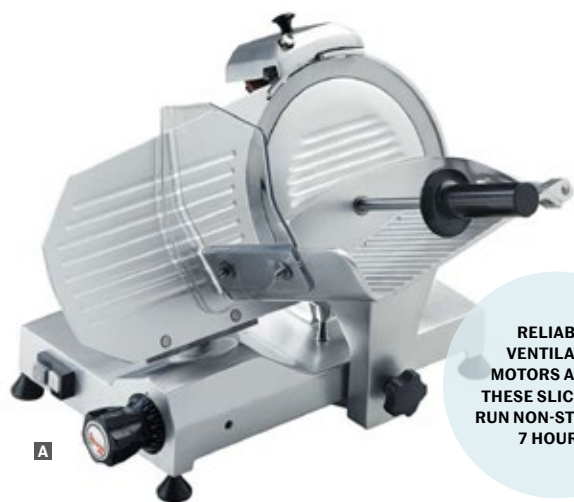
RELIABLE VENTILATED MOTORS ALLOW THESE SLICERS TO RUN NON-STOP FOR 7 HOURS!

DEVICE FOR RELEASING THE CARRIAGE

MORE SPACE BETWEEN BLADE AND MOTOR

Mirra Medium Duty Slicers

CODE	BLADE SIZE	MOTOR	CUT SIZE	W x D x H
MIRRA 220	220mm 9"	147w/0.20hp	0 - 13mm	570 x 560 x 475mm
A MIRRA 250	250mm 10"	147w/0.20hp	0 - 13mm	570 x 560 x 475mm
MIRRA 300	300mm 12"	210w/0.29hp	0 - 13mm	640 x 610 x 510mm

Canova & Palladio Heavy Duty Slicers

B

C
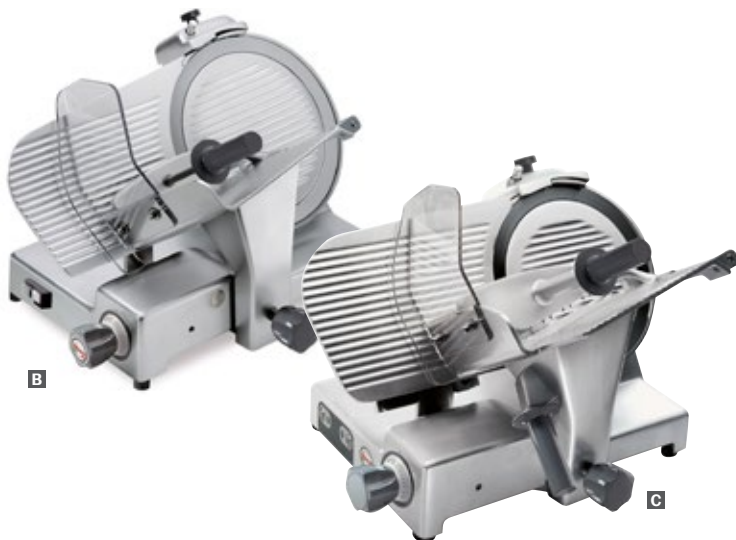
- These slicers are ideal for restaurants, delis, catering, canteens and butchers
- Rounded design means no sharp edges and no visible screws

LARGE CLEARANCE BETWEEN BLADE AND MACHINE BODY

LARGE HOPPER

Heavy Duty Slicers

CODE	BLADE SIZE	MOTOR	CUT SIZE	W x D x H
B CANOVA 300	300mm 12"	210w/0.29hp	0 - 19mm	640 x 495 x 495mm
C PALLADIO 300	300mm 12"	275w/0.37hp	0 - 23mm	710 x 547 x 545mm
PALLADIO 350	350mm 14"	370w/0.5hp	0 - 23mm	710 x 575 x 530mm

Sirman

Extra Heavy Duty Slicers

A

TILTABLE AND REMOVABLE CARRIAGE, WITH LIFTING LEVER INCLUDED

B

C
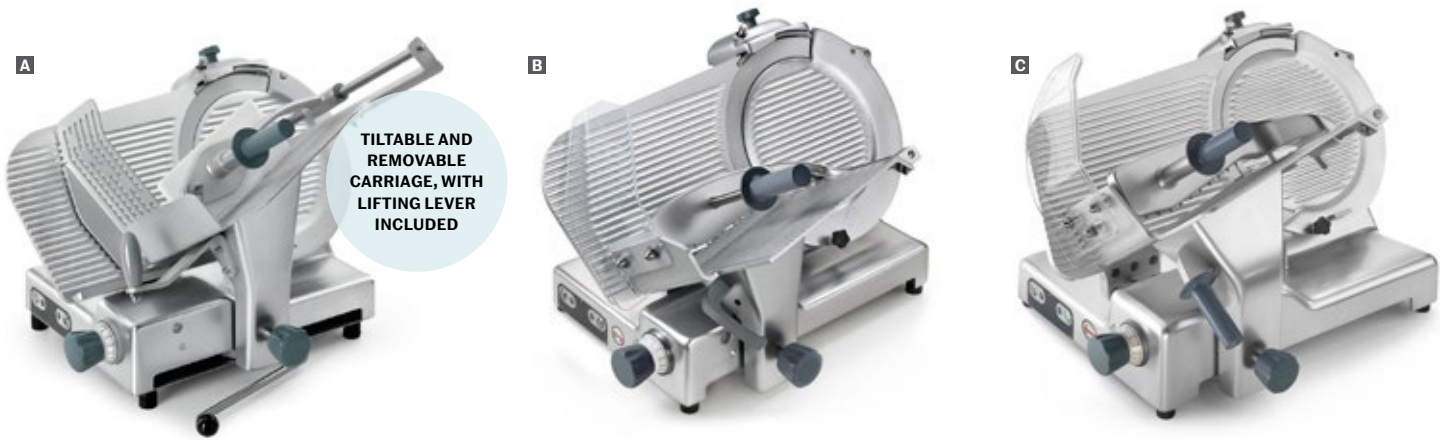
Extra Heavy Duty Slicers

CODE	BLADE SIZE	MOTOR	CUT SIZE	W x D x H
A PALLADIO 330 EVO	330mm 13"	275w/0.37hp	0 - 23mm	730 x 630 x 620mm
B RAFFAELLO 350 EVO	350mm 14"	370w/0.5hp	0 - 23mm	840 x 570 x 595mm
C GALILEO 350 EVO	350mm 14"	380w/0.52hp	0 - 25mm	820 x 590 x 700mm

Speciality Slicers

D

FULLY AUTOMATIC

E

F
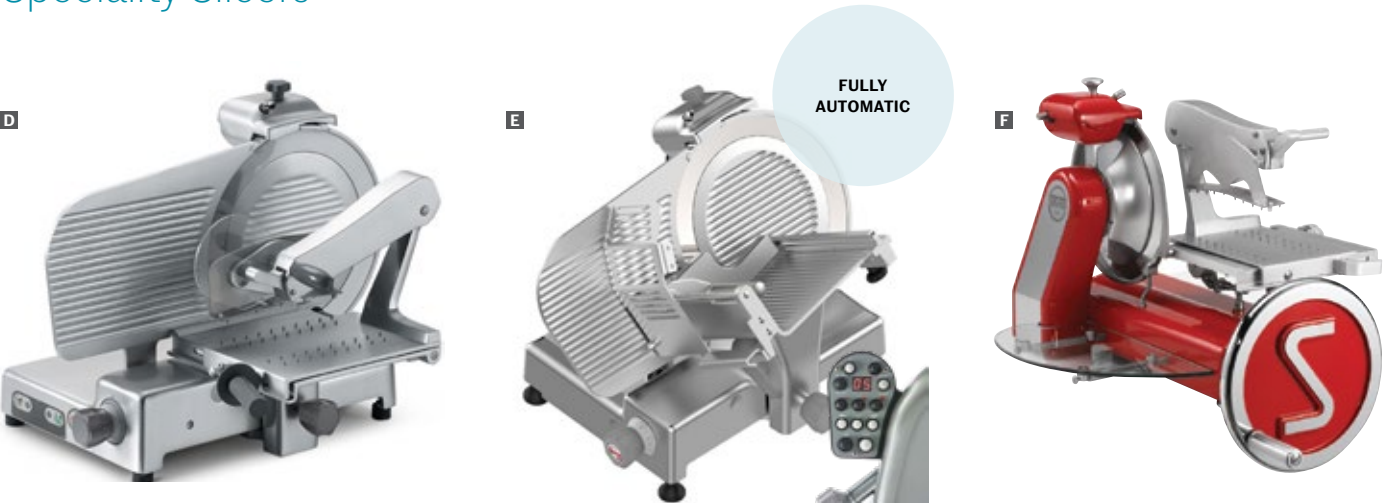
MANTEGNA 300 BS IS IDEAL FOR SLICING BACON — WITH RAISED GRIPPER SPIKES AND 90° ANGLE

PALLADIO 300A HAS BOTH ADJUSTABLE SPEED AND CARRIAGE MOVEMENT

ANNIVERSARIO 300 HAS A STYLISH ITALIAN DESIGN, ROUNDED FOR EASE OF CLEANING

Speciality Slicers

CODE	DESCRIPTION	BLADE SIZE	MOTOR	CUT SIZE	W x D x H
D MANTEGNA 300 BS	Vertical Bacon Slicer	300mm 12"	275w/0.37hp	0–29mm	750 x 600 x 695mm
E PALLADIO 300A	Fully Automatic Slicer	300mm 12"	475w/0.64hp	0–23mm	730 x 660 x 650mm
F ANNIVERSARIO 300	Flywheel Slicer	300mm 12"	–	0 - 3mm	855 x 625 x 590mm

ŜIRMAN

Adjustable Burger Press

- Practical and robust hamburger press with changeable moulds
- Made of anodised aluminium and stainless steel
- Self-Centering moulds (Patented system) for perfect coupling of mould with buffer
- Machine supplied without moulds
- Automatic hamburger lifting system for easy removal of pieces

CHANGEABLE MOULDS.

Adjustable Burger Press Supplied without moulds

CODE	DESCRIPTION	W X D X H
MULTIPATTY	Burger Press	279 x 369 x 404mm

Adjustable Burger Press Moulds

CODE	BURGER SIZE	CODE	BURGER SIZE
MOULD 100	100mm (4")	MOULD 150	150mm (6")
MOULD 130	130mm (5")	MOULD 180	180mm (8")

Burger Presses

- Simple and compact patty press with rounded design
- Made from anodized aluminium alloy
- Built-in sheets holder
- Rubber feet

Burger Presses Warranty: 1 year parts and labour

	CODE	BURGER SIZE	W X D X H
A	SA100	100mm (4")	310 x 270 x 320mm
	SA130	130mm (5")	360 x 310 x 360mm
B	SA150	150mm (6")	360 x 330 x 380mm

Parmesan Cheese Graters

- These cheese graters are strong as well as compact
- Simple to operate
- Grate cheese and bread with uniformity, without any waste
- Made from polished aluminium, with a galvanized steel drum
- Suitable for Parmesan cheese only

Parmesan Cheese Graters

	CODE	POWER	RPM	MOUTH DIMS.	W X D X H
C	GP	0.38kw/0.5hp	1400	100 x 65mm	290 x 250 x 310mm

Mozzarella Cheese Grater

- Mozzarella grater also suitable for use with soft cheese such as cheddar
- Made of stainless steel and anodised aluminium
- Cutlery steel and aluminium grating discs
- Guard on disc holder opening
- Disc holder completely removable for cleaning

Mozzarella Cheese Grater

|	CODE	POWER	RPM	W X D X H
D	ATHOS	0.21kw/0.3hp	400	370 x 230 x 480mm

Sirman

Pasta Machine

- Designed for medium-duty operations, ideal for small to medium-size restaurants
- Reliable, user-friendly and easy to clean
- Stainless steel AISI 304 construction
- Powerful, air-cooled motor with oil bath gearbox reducer
- High-performance and easy to remove kneading paddle
- Interlocked stainless steel lid
- Convenient removable funnel to add liquid ingredients during processing
- Stainless steel worm, head and ring
- Bowl made of anodized aluminium
- Forced air-cooling system for heavy-duty use

MACHINE INCLUDES ONE DIE OF YOUR CHOICE

A
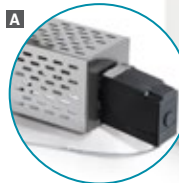
OPTIONAL VARIABLE-SPEED PASTA CUTTER

LARGER MODELS AVAILABLE
PLEASE CONTACT OUR OFFICE FOR MORE INFORMATION

Pasta Machine

CODE	POWER	BOWL CAPACITY	DOUGH CAPACITY	OUTPUT	W X D X H
SINFONIA 2	0.5 hp	6 L	2.5kg	5kg/hr	577 x 263 x 489mm
CONCERTO 5	1 hp	10 L	4kg	8.4kg/hr	665 x 305 x 630mm

SINFONIA Accessories

	Code	Description
A	40116150	Pasta Cutter
	28184000	Adjustable Sheeter
B	28184009	Spaghetti Die (1.9mm)
C	28184021	Linguine Die (3x1.6mm)
D	28184034	Tagliatelle Die (6mm)
E	28184077	Macaroni Die (8mm)
F	28184240	Fusilli Die (8.4mm)

CONCERTO Accessories

	Code	Description
A	40115150	Pasta Cutter
	28181000	Adjustable Sheeter
B	28180009	Spaghetti Die (1.9mm)
C	28180021	Linguinie Die (3x1.6mm)
D	28180034	Tagliatelle Die (6mm)
E	28180077	Macaroni Die (8mm)
F	28180240	Fusilli Die (8.4mm)

B   **C**   **D**

E   **F**

Pasta Sheeters

- Powerful dough roller
- Vertical construction reduces countertop space and facilitates gripping of the dough at outfeed
- Stainless steel construction
- Ventilated motor in non-stop operating mode with dual reduction
- Coaxial reduction gear belt transmission
- Adjustable dough thickness 0-10mm
- Infeed area protected with safety Microswitch
- Wide chute for dough infeed
- Application of optional cutter available in 2, 6, 8 and 12mm

Pasta Sheeters

CODE	POWER	ROLLER DIMENSIONS	W X D X H
SANSONE 25	0.5 HP	Ø60 x 250mm	515 x 322 x 450mm
SANSONE 32	0.5 HP	Ø60 x 350mm	600 x 322 x 450mm

SIRMAN

Dough Mixers

- Made from large thickness C40 steel
- Scratch-resistant powder coating
- Bowl with reinforced edge and AISI 304 S/S shaft
- Forged spiral tool
- Lid with opening to add ingredients during operation
- High efficiency ventilated motor with oil-bath gearbox
- Reinforced chain drive
- Low voltage IP67 protection rated controls
- 2 speed models with timer available
- Wheels as standard

Dough Mixers

CODE	CAPACITY	POWER	W X D X H
HERCULES 10	12L / 8kg	0.37kw	305 x 580 x 560mm
HERCULES 20	21L / 17kg	0.75kw	390 x 680 x 705mm
HERCULES 30	32L / 25kg	1.1kw	440 x 740 x 780mm
HERCULES 40	41L / 35kg	1.5kw	480 x 825 x 810mm
HERCULES 50	52L / 44kg	1.5kw	540 x 880 x 830mm

2 Speed Dough Mixers

2 SPEED CODE
-
HERCULES 20 2V
HERCULES 30 2V
HERCULES 40 2V
HERCULES 50 2V

Liftable Head Dough Mixers

- Liftable head for tank removal and easy cleaning
- Removable container
- Made from large thickness C40 steel
- Scratch-resistant powder coating
- Bowl with reinforced edge and AISI 304 S/S shaft
- Forged spiral tool
- Lid with opening to add ingredients during operation
- High efficiency ventilated motor with oil-bath gearbox
- Reinforced chain drive
- Low voltage IP67 protection rated controls
- 2 speed models with timer available
- Wheels as standard

Liftable Head Dough Mixers

CODE	CAPACITY	POWER	W X D X H
HERCULES 20 TA	21L / 17kg	0.75kw	400 x 751 x 715mm
HERCULES 30 TA	32L / 25kg	1.1kw	440 x 823 x 790mm
HERCULES 40 TA	41L / 35kg	1.5kw	490 x 910x 820mm
HERCULES 50 TA	52L / 44kg	1.5kw	540 x 970 x 875mm

2 Speed Liftable Head Dough Mixers

2 SPEED CODE
HERCULES 20TA 2V
HERCULES 30TA 2V
HERCULES 40TA 2V
HERCULES 50TA 2V

Pizza Dough Rollers

- Practical and easy-to-use pizza roller, ideal for rolling out circles of dough to prepare pizza, focaccia, bread, etc.
- Operates without heat to avoid altering the properties of the dough.
- The thickness and diameter of the rolled out circles can be easily adjusted based on the user's needs
- Made of strong AISI 430 stainless steel perfect for commercial kitchens
- Slide and roller scraper are easily removable for cleaning.
- IP 67 controls with NVR

Pizza Dough Rollers

CODE	ROLLER	ROLLER DIMENSIONS	POWER	W X D X H
P-ROLL 320/1	Single	320mm	0.24kw	470 x 460 x 390mm
A P-ROLL 420/1	Single	420mm	0.24kw	610 x 460 x 390mm
P-ROLL 320/2	Double	220/320mm	0.24kw	470 x 460 x 715mm
B P-ROLL 420/2	Double	220/420mm	0.24kw	570 x 460 x 800mm

Medium Duty Meat Mincers

- Innovative design, compact and functional machine
- Easy to carry thanks to its side handles
- Anodised aluminium body and ABS shockproof sides
- Ventilated motor has a reverse switch which enables the user to free any meat without dismantling the cutting group
- Compartment for knives and plates.

Medium Duty Meat Mincers

CODE	POWER	OUTPUT	PLATE	W X D X H
TC8 Vegas	0.25kw/0.34hp	70kg/hr	6mm	335 x 300 x 410mm
TC12 Denver	0.55kw/0.75hp	85kg/hr	6mm	377 x 366 x 452mm
TC22 Dakota	0.75kw/1hp	120kg/hr	4.5mm	395 x 360 x 485mm

Heavy Duty Meat Mincers

- AISI 304 stainless steel construction
- Powerful IP 55 insulated and fan-cooled motors for continuous use
- Motor-reducer equipped with a double seal for long, trouble-free service
- Convenient head interlock mechanism
- Stainless steel mincing head carefully designed for high yield production
- Feed tray designed with safety interlock and square neck for outstanding performance
- IP 54 protected, 24 V controls

Heavy Duty Meat Mincers

CODE	POWER	OUTPUT	PLATE	W X D X H
TC22 Colorado	1.47kw/2hp	300kg/hr	4.5mm	500 x 437 x 490mm
TC32 Colorado	2.2kw/3hp	400kg/hr	6mm	610 x 465 x 530mm

Extra Heavy Duty Meat Mincers

- Up to 650kg per hour output
- AISI 304 stainless steel construction
- Powerful IP 55 insulated and fan-cooled motors for continuous use
- Endless screw motor-reducer running in an oil-bath enables a long service life
- Motor-reducer equipped with a double seal for long, trouble-free service
- Stainless steel mincing head carefully designed for high yield production
- Feed tray designed with safety interlock square neck for outstanding performance

REFRIGERATED MODELS ALSO AVAILABLE

Extra Heavy Duty Meat Mincers

CODE	POWER	OUTPUT	PLATE	W X D X H
TC22 Nevada	1.47kw/2hp	350kg/hr	4.5mm	512 x 390 x 531mm
TC32 Nevada	2.2kw/3hp	650kg/hr	4.5mm	637 x 455 x 551mm

FOOD PREPARATION

ŠIRMAN

PrimaVac™
Chamber Vacuum Packers

PrimaVac™ gives commercial kitchens the flexibility they need for a wide range of tasks, from retaining food's freshness and colour to giving chefs the ability to easily store, preserve marinate, or sous vide a variety of dishes.

ADJUSTABLE SOFT AIR GRADUALLY ADDS AIR TO CHAMBER TO HELP PROTECT DELICATE FOOD

DURABLE STAINLESS STEEL HOUSING WITHSTANDS THE DEMANDS OF A COMMERCIAL KITCHEN
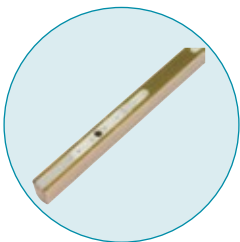
REMOVABLE HEAT SEAL BAR FOR EASY CLEANING AND FOOD SAFETY

GAS FLUSH (HVC406-UK) CREATES A PROTECTIVE CUSHION INSIDE POUCHES TO PROLONG FOOD'S SHELF LIFE AND FRESH COLOUR

PRIMAVAC™ POUCHES AVAILABLE VISIT FEM.CO.UK

SOUS VIDE SEE PAGE 71

A

B

PrimaVac 406
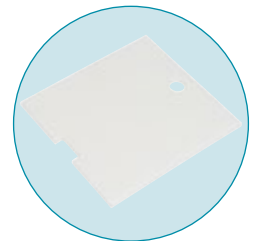
REMOVABLE FILLER PLATE AND CLEAR LID

10 CUSTOM PROGRAMS ALLOW YOU TO SET THE PERFECT VACUUM AND SEALING TIMES FOR DIFFERENT APPLICATIONS

JETAIRE™ VACUUM SEALING PUMP EXTRACTS 99% OF THE AIR FROM POUCHES ENSURING BEST RESULTS

INCLUDES MAINTENANCE KIT TO KEEP EQUIPMENT PERFORMANCE OPTIMISED

ENERGY SAVING FEM APPROVED

WARRANTY 2 YEARS PARTS & LABOUR

PrimaVac™ Chamber Vacuum Packers

CODE	POWER	SEALING BAR	W X D X H
HVC254-UK	0.25kw	254mm	337 x 456 x 377mm
A HVC305-UK	0.35kw	305mm	379 x 491 x 373mm
B HVC406-UK	0.85kw	406mm	494 x 616 x 486mm

Hamilton Beach COMMERCIAL

Sirman Vacuum Packaging Machines

In-Chamber Vacuum Packers

- Compact and fast machine
- Ideally combined with low-temperature cooking instruments like the Softcooker
- Easily settable vacuum and sealing time
- Easily removable sealing bar
- Busch suction pump
- Display of vacuum percentage and time to countdown
- Last setting can be saved in memory
- Rev counter and pump meter
- Pump preheating and oil cleaning cycle
- Change oil message
- Timed external vacuum
- Manual cover lift
- Plastified steel vacuum chamber

SOUS VIDE
SEE PAGE 71

In-Chamber Vacuum Packers

CODE	POWER	SEALING BAR	W X D X H
EASYVAC 25	0.10kw	260mm	338 x 565 x 257 (708)mm
EASYVAC 30	0.10kw	310mm	406 x 656 x 315 (731)mm
EASYVAC 40	0.35kw	410mm	494 x 637 x 315 (810)mm

Vacuum Packers with Domed Lid

- Exclusively designed with simple-to-use controls and a reduced workspace
- Busch vacuum pump
- 5mm thick, AISI 304 stainless steel, easy to clean plain vacuum chamber
- Thick transparent plexiglass lid for viewing the process from start to finish
- Removable sealing bar
- Complete electronic control system
- Gas system and soft air release system are optional
- EASY models have simplified control board

Vacuum Packers with Domed Lid

CODE	POWER	SEALING BAR	W X D X H
W8 30 EASY	0.35kw	310mm	402 x 525 x 587mm
W8 40 EASY	0.75kw	410mm	493 x 585 x 630mm

Vacuum Packers with WiFi

- Extraordinary design which reduces the footprint of the machine and improves comfort
- Easily removable sealing bar with automatic lifting lid
- Easy to clean thanks to the perfect flatness of the support product plan
- 5 mm thick, AISI 304 stainless steel, easy to clean plain vacuum packer
- Electronic control system with pressure sensor for fast and precise processing
- Adjustable automatic vacuum percentage settings
- Dedicated programmes for liquids and marinating
- Scheduled management of maintenance operations to ensure longer-lasting life
- Built-in Wi-Fi card which allows careful management of after-sales service at a distance
- 3-year pump warranty (for machines connected via Wi-Fi)

BUILT-IN WI-FI WITH PRACTICAL AND INTUITIVE TOUCH SCREEN DISPLAY

Vacuum Packers with WiFi

CODE	POWER	SEALING BAR	W X D X H
W8 TOP 30	0.35kw	310mm	402 x 525 x 587mm
W8 TOP 40	0.75kw	410mm	493 x 585 x 630mm
W8 TOP 50	0.75kw	510mm	609 x 640 x 605mm

Vertical Vacuum Packer

A compact vertical vacuum packaging machine ideal for liquids, granulates and powders. Perfect for use in bars or as a second machine.

- Maximum bag size of 300 x 350mm which can hold 3L
- Easy Touch controls
- Practical niches on the profile to move the unit
- Transparent sides of the tank offer perfect visibility inside the tank
- Side panels can be easily and completely disassembled without tools for easy and thorough cleaning inside the tank

Vertical Vacuum Packer

CODE	POWER	SEALING BAR	W X D X H
W8 VERTIGO 30	0.15kw	310mm	396 x 416 x 300mm

External Vacuum Packer

- The ideal machine for container vacuum packing
- Compact and user friendly
- Bush suction pump as standard
- Easy vacuum time setting
- Oil preheat and cleaning cycle
- Oil and filter change message
- Hose filter to avoid suction of solid parts
- GN containers and lids sold separately

External Vacuum Packer

CODE	POWER	SEALING BAR	W X D X H
VACUEX 4	0.1kw	mc/h 4	488 x 232 x 343mm
VACUEX 8	0.35kw	mc/h 8	488 x 232 x 343mm

Gastronorm Containers

CODE	DESCRIPTION
5858VAC11100B	GN 1/1 100mm
5858VAC11150B	GN 1/1 150mm
5858VAC12100B	GN 1/2 100mm
5858VAC12150B	GN 1/2 150mm
5858VAC13100B	GN 1/3 100mm
5858VAC13150B	GN 1/3 150mm

Gastronorm Lids

CODE	DESCRIP.
5858VAC11000C	GN 1/1
5858VAC12000C	GN 1/2
5858VAC13000C	GN 1/3

ENERGY SAVING FEM APPROVED

new

new

FOOD PREPARATION

Sirman

Bag Sealers

- Fast and easy to use
- Can seal all types of plastic bags for food
- The timer fitted at the front is used to seal bags of different thicknesses

Bag Sealers

CODE	DESCRIPTION	POWER	SEAL LENGTH	W X D X H
S300	-	510w	300mm	455 x 75 x 260mm
A S400	-	700w	400mm	555 x 75 x 260mm
S400-2T	With Cutter	700w	400mm	555 x 75 x 260mm

Shrink Wrappers

- Designed for packing meat, cheese, pasta, fruits and vegetables
- These wrapping machines offer a quick and safe daily packaging method
- Anodized aluminium rollers and rods
- Heating surface temperature adjustable by thermostat (45K version)
- 45K version has a Teflon coated section (do not smoke)

Shrink Wrappers

CODE	POWER	MAX FILM ROLL	W X D X H
B 45K	0.12kw	450mm	485 x 600 x 140mm

Tray Thermosealer

- Practical and robust manual tray sealer
- 304 Stainless Steel body
- Electronic controller with temperature and preheating controls
- Tray count and 4 seconds sealing time
- Teflon coated aluminium sealing plate
- Visit FEM.CO.UK for containers and film

Sigix must be ordered with one of the below tray frames:
- 137 x 95 x 65mm
- 190 x 137 x 72mm
- 230 x 190 x 65mm
- 260 x 190 x 65mm

Tray frame included in price.

Tray Thermosealer

CODE	POWER	MAX FILM ROLL	MAX. TRAY	W X D X H
C SIGIX	0.9kw	200mm	260 x 190mm	257 x 525 x 496mm

UV Steriliser Cabinet

- Easily holds glasses, cutlery and accessories with no need to turn them for perfect bacteria and virus sterilisation
- A safety microswitch switches the lamps on when the door is opened and switches them off when it is closed
- Mercury vapour lamp UV with wire screen protection
- Made from AISI430 stainless steel
- Removable internal holder and drip tray
- For courtesy lamp on model 24W, machine must be "on" and timer set to "o"
- UV 16W L supplied with lock

UV Steriliser Cabinet

| CODE	UV LIGHT	TIMER	POWER	W X D X H
D UV 16W	1 x 16w	0-120 mins	70w	400 x 140 x 620mm
UV 16W L	1 x 16w	0-120 mins	70w	400 x 140 x 620mm
E STER UVC 24W S	3 x 8w	0-120 mins	100w	400 x 300 x 620mm

SiRMAN

Smart Kitchen Timer

Improve efficiency, quality and consistency while saving money by reducing waste, employee training time and operating costs. With the Smart Kitchen Timer, you can rest easy knowing that your kitchen is always operating at peak performance.

- Features a glove safe, 6.8" touchscreen display which utilises 'tiles' instead of traditional product channels
- Users can programme an unlimited number of tiles, each containing a unique icon, description, timer, duty cycle and action message
- Programme and make changes wirelessly through the powerful configuration tool
- Programme up to 200 job aids such as build cards, operation instructions and cleaning instructions for employees
- Numerous probe and sensor options available for temperature, humidity, current and level monitoring
- Fully encapsulated control board for protection against heat, humidity and grease
- Easy mounting in any location with either horizontal or vertical screen orientations
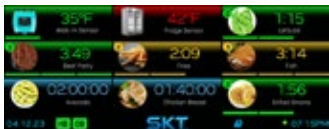
MULTIPLE LAYOUTS TO CHOOSE FROM

Smart Kitchen Timer

CODE	DISPLAY	W X D X H
A T-2268	Unlimited Tiles	197 x 35 x 88mm

Single-Programme Kitchen Timers

- Ideal for many kitchen applications, including monitoring frying, grilling and prep stations, and tracking coffee-making and employee handwashing
- Easy-to-use timers count down in minutes and seconds, or hours and minutes
- Each channel is single function and has its own display showing the amount of time remaining
- Improves food safety and maintains proper product consistency and quality
- Space-saving design
- Water and grease-resistant
- Available with either single or multi display

Single-Programme Kitchen Timers

CODE	DESCRIPTION	DISPLAY	W X D X H
B 741-T4CE	4 Channel Single Programme Timer	Single-Display	226 x 60 x 101mm
741-T8CE	8 Channel Single Programme Timer	Single-Display	265 x 60 x 101mm
741-T12CE	12 Channel Single Programme Timer	Single-Display	328 x 60 x 101mm
741-T44CE	4 Channel Single Programme Timer	Multi-Display	106 x 60 x 215mm
C 741-T88CE	8 Channel Single Programme Timer	Multi-Display	106 x 60 x 301mm

RENAU PRINCECASTLE

Manual Food Preparation

Saber King

Saber King

- Save time and labour by slicing multiple pieces at once
- Multi-purpose chassis with easily interchangeable blade sets
- Efficient and simple to use
- Save space by slicing tomatoes, lettuce and onions on the same slicer
- Improve safety with patented blade covers
- Easily cleaned blade cartridge improves safety and efficiency
- Patented system allows for easier food preparation and clean-up

CODE	DESCRIPTION	W X D X H
A 980-000-00	Saber King Chassis	416 x 416 x 584mm
B 981-000-00	Saber King Mini Chassis	381 x 533 x 584mm

Saber King Accessories

CODE	BLADE
C 980-000-12A	Tomato Blade Set (6.35mm)
D 980-000-20A	Onion Blade Set (4.8mm)
E 980-000-33A	Lettuce Blade Set (25.4 x 50.8mm)

Saber King Mini Accessories

CODE	BLADE
F 981-000-12A	Tomato Blade Set (6.32mm)
G 981-000-20A	Universal Blade Set (4.8mm)
H 981-000-61A	6 Wedge Blade Set

Tomato Saber

Tomato Saber

- Perma-Tight blade cartridge system never needs adjusted
- Perfect slicing everytime with built-in hand guard
- Ergonomically-designed contoured pusher handle carries tomato through blades instead of rolling it
- Tomato Catcher reduces clean-up and improves food safety

CODE	SLICE THICKNESS	W X D X H
943-B	6.4mm	465 x 216 x 237mm

Accessories

CODE	DESCRIPTION
943-039A	Blade Cartridge
953	Tomato Core-It

TOMATO CORE-IT

Bagel Saber

Bagel Saber Designed to deliver a perfectly sliced bagel in one-quick action. Simple to operate, saving time and money.

CODE	SLICE THICKNESS	W X D X H
970-A	50.8mm	210 x 305 x 133mm

new

PRINCECASTLE
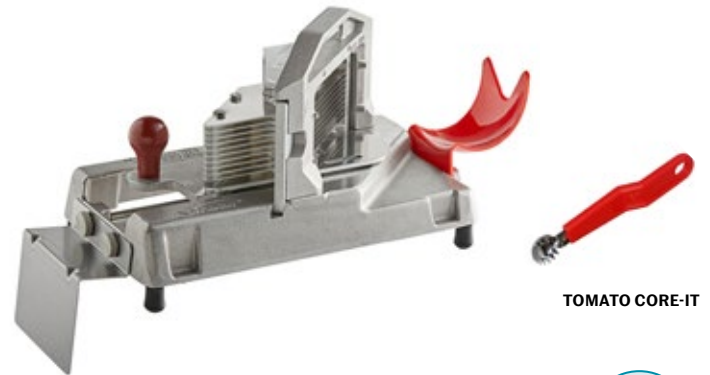
Multi-Purpose Cutter

A InstaCut™ 5.1 With pop-in, pop-out blade accessories to dice, slice, wedge and core 3x faster than by hand. Comes with 6.4mm Dice blade as standard. Other blades available on request.

55457	InstaCut 5.1

Potato Chipper

B Potato Cutters
Heavy-duty nickel-plated cast iron frame and handle. Screw holes for table mounting.

47713	French Fry (10mm^2 cut)
47714	French Fry (11mm^2 cut)

Dicer

C Dice Witch® Dices onions and other firm vegetables with one stroke. Fast and easy to use. Dice cube measures approximately 9.5mm2. Dice Witch® includes tongs. Replacement blade set available.

910-A	Dice Witch®
910-50	Blade Set

Wedgers

D Wedge Witch® Sections fruit and vegetables in perfect portions. Easy to clean and use. 8-section wedger constructed of heavy-duty aluminium.

908-A8	Wedge Witch®
925-059S	Blade Set

E Citrus Saber® Sections fruit and vegetables in perfect portions. Easy to clean and use. 8-section wedger constructed of high impact plastic. Replacement blade set available.

CW-6	Citrus Saber®
925-059S	Blade Set

Cheese Prep

Redco® CubeKing™ Produces uniform cheese cubes, sticks, square blocks, and rectangular blocks in record time. Interchangeable slicing arm cuts include Mozzarella, Cheddar and Swiss cheese.

F 1812	CubeKing™ 9.5mm Cut
1811	CubeKing™ 19mm Cut

FOOD PREPARATION

Drinks & Dessert Preparation

A delicious drink can make a meal. It's no wonder green juices and smoothies are so popular. Delicious and packed with nutrients they make the most out of seasonal produce and offer endless different flavour experiences for your customers. From smoothies, cocktails, drinks or shakes, find the perfect blender, mixer, crusher or juicer for your operation in our versatile range. Built to last our range of powerful drink and dessert preparation machines will not let you down. When the drinks are flowing smoothly, service will be running that way too.

Which Blender Is Right For You?

908®R
Bar Basics

- Uses crushed ice
- 1HP and 2 Speeds

PAGE 35

Rio®
Smooth Results with Wave-Action

- Uses crushed ice
- 1.6HP with pulse

PAGE 35

Tango®
Set the Time & Walk Away

- Uses full cube ice
- 2.4HP with timer

PAGE 36

Fury®
Powerful Precision Blending

- Uses full cube ice
- 3HP with Timer

PAGE 36

Tempest®
Powerful Workhorse

- Uses full cube ice
- 3HP with Jump Cycle

PAGE 37

Eclipse®
Quiet & Customised

- Uses full cube ice
- 3HP with Presets

PAGE 38

Summit® Edge
More Power & Faster Quieter Blending

- Uses full cube ice
- 3.5HP with Auto-Blend and PowerBlend Technology

PAGE 39

MixStation™
Drinks Mixer
Heay-duty Mixing

- For soft ice cream and mix-ins
- 3/4HP Motor

PAGE 40

908®R Blender

NEW DESIGN!

SUITABLE FOR FROZEN DRINKS

LID OPEN SENSOR PREVENTS BLENDING IF LID IS REMOVED

DURABLE TOGGLE SWITCH IS EASY TO REACH AND CONTROL

- Two speed option enables versatility and precision blending for a wide variety of food and drink mixtures
- Powerful 1 HP motor lets user blend ingredients quickly and optimises blending consistency
- Wave~Action® System continually forces mixture down into the blades for smooth results
- Durable stainless steel blades quickly cut through ice and other ingredients
- SureGrip™ feet hold blender securely in place
- Uses crushed ice

908®R Blender Durable entry level blender. Stackable Polycarbonate container included.

CODE	MOTOR	CONTAINER	CAPACITY	W x D x H
HBB908R-UK	1 HP	Polycarbonate	1.25L	205 x 195 x 400mm

908®R Accessories

CODE	DESCRIPTION
6126-908R-CE	Spare 1.25L Polycarbonate Container
6126-908S-CE	Spare 0.95L Stainless Steel Container

Rio® Blenders

NEW DESIGN!

SUITABLE FOR FROZEN DRINKS

- Wave~Action® System continually forces mixture down into the blades for smooth results
- Two speeds with pulse option offers versatility and precision blending for a wide variety of food and drink mixtures
- Durable stainless steel blade design quickly cuts through ice and other ingredients
- Lid open and jar pad sensor prevents blending if jar or lid is not on correctly for an added layer of safety
- Sealed paddle switches are water resistant and easy to use while a protective brow directs drips away from controls
- Triple-Seal lid
- SureGrip™ feet hold blender securely in place
- Uses crushed ice

BACK TO BASE WARRANTY 2 YEARS PARTS & LABOUR

Rio® Blender Durable, hardworking blender with a pulse action. Stackable Co-polyester or Stainless Steel container included.

CODE	MOTOR	CONTAINER	CAPACITY	W x D x H
HBB255-UK	1.6 HP	Co-polyester	1.4L	190 x 216 x 410mm
HBB255S-UK	1.6 HP	Stainless Steel	0.95L	190 x 216 x 430mm

Rio® Accessories

CODE	DESCRIPTION
6126-455-CE	Spare 1.4L BPA-Free Co-polyester Container
6126-255S-CE	Spare 0.95L Stainless Steel Container

Hamilton Beach COMMERCIAL

Tango® Blender

NEW DESIGN!

SUITABLE FOR FROZEN DRINKS & SMOOTHIES

LID OPEN SENSOR PREVENTS BLENDING IF LID IS REMOVED

PROTECTIVE BROW DIRECTS DRIPS AWAY FROM CONTROLS

- Wave~Action system continually forces mixture down into the blades for smooth results
- Timer automatically turns blender off after a preset time giving you the time to get other work done
- Adjustable timer: 0-40 seconds and continuous run for walkaway convenience.
- Jar pad sensor helps prevent 'wear and tear' by turning off the motor when the container is not properly in place
- Durable and easy-to-use sealed switches ensure long life
- Triple-seal lid

- All-metal drive coupling offers long-lasting performance
- Four stainless steel cutting and mixing blades quickly cut through ice and other ingredients
- SureGrip™ feet hold blender securely in place
- Uses full cube ice

BACK TO BASE WARRANTY 2 YEARS PARTS & LABOUR

WAVE~ACTION™ SYSTEM

Tango® Blender Ideal for preparing iced drinks, cocktails and smoothies. Stackable Co-polyester container included.

CODE	MOTOR	CONTAINER	CAPACITY	W x D x H
HBH455-UK	2.4 HP	Co-polyester	1.4L	205 x 195 x 400mm

Tango® Accessories

CODE	DESCRIPTION
6126-455-CE	Spare 1.4L BPA Free Co-polyester Container

Fury® Blender

SUITABLE FOR FROZEN DRINKS SMOOTHIES ICED COFFEE ICE CREAM

- 3 Hp motor with all-metal drive coupling
- Wave~Action® system provides a super-smooth drink profile, every time
- Powerful precision blending with pulse action
- Timer with automatic shutoff
- 1.8 L container
- Removable dosing cup

- 2 speeds plus pulse button
- Sure Grip™ feet prevent skidding
- Uses full cube ice

BACK TO BASE WARRANTY 3 YEARS PARTS & LABOUR

WAVE~ACTION™ SYSTEM

Fury® Blender

CODE	MOTOR	CONTAINER	CAPACITY	W x D x H
HBH550-UK	3 HP	Polycarbonate	1.8L	178 x 203 x 457mm

Fury® Accessories

CODE	DESCRIPTION
6126-650	Spare 1.8L Polycarbonate Container
98650	Fury® Blender Repair Kit

Hamilton Beach COMMERCIAL

The Tempest
high performance
blender is the
preferred choice
for major coffee
chains...

USES FULL CUBE ICE

NEW DESIGN!

WAVE-ACTION SYSTEM CONTINUALLY FORCES MIXTURE DOWN TO THE BLADES FOR SMOOTH RESULTS

TWO SPEEDS, JUMP CYCLE & PULSE OFFER PRECISION BLENDING FOR VARIOUS APPLICATIONS

TIMER AUTOMATICALLY TURNS BLENDER OFF AFTER PRESET TIME FREEING UP STAFF FOR OTHER TASKS

BLINKING RED LIGHT INDICATES WHEN CONTAINER IS NOT IN PLACE

SUITABLE FOR FROZEN DRINKS SMOOTHIES ICED COFFEE ICE CREAM

IN-COUNTER KIT ENABLES TEMPEST BLENDER TO BE INSET INTO COUNTER

Tempest® Blender

TEMPERATURE GAUGE ALERTS STAFF IF MOTOR OVERHEATS TO PREVENT BURNOUT

Tempest® Blender Designed for high volume operators who need fast, powerful, high density blending performance. Stackable Polycarbonate container included.

CODE	MOTOR	CAPACITY	W x D x H
HBH650-UK	3 HP	1.8L	178 x 203 x 457mm

WAVE-ACTION™ SYSTEM

Tempest® Accessories

CODE	DESCRIPTION
6126-650	Spare 1.8L Polycarbonate Container
CK650	Tempest In-counter Kit
98650	Tempest® Blender Repair Kit

Hamilton Beach
COMMERCIAL

**CONVERTS FOR
IN-COUNTER USE**

**WAVE-ACTION® SYSTEM
CONTINUALLY FORCES
MIXTURE DOWN TO THE
BLADES FOR SMOOTH
RESULTS**

**QUIET-SHEILD™ SOUND
ENCLOSURE REDUCES
BLENDER VOLUME**

**OPTIONAL FROTHING JAR TO
FROTH MILK, WHIP HEAVY
CREAM AND EMULSIFY SAUCES**

**SUITABLE FOR
FROZEN DRINKS
SMOOTHIES
ICED COFFEE
ICE CREAM**

**USES
FULL CUBE
ICE**

**CONVENIENT CLIPS ALLOW
FOR EASY REMOVAL OF QUIET
SHIELD™ FOR CLEAN-UP**

**ALL-METAL DRIVE COUPLING
WITH LIFETIME WARRANTY**

**MEMORY CARD SLOT FOR
CUSTOM PROGRAMMING**

**ONE-TOUCH BLENDING
FUNCTIONS WITH OVER 100
PRE-PROGRAMMED CYCLES**

**BACK TO BASE
WARRANTY
3
YEARS
PARTS & LABOUR**

Eclipse® Blender

Eclipse® Blender Quick and powerful blender. Includes stackable 2L polycarbonate container and QuietShield™ enclosure.

CODE	MOTOR	CAPACITY	W x D x H
HBH755-UK	3 HP	1.8L	216 x 286 x 470mm

Eclipse® Accessories

CODE	DESCRIPTION
6126-750	Spare 1.4L Polycarbonate Container
6126-755	Spare 1.8L Polycarbonate Container
6126-751	Air Whip Frothing Jar
98650	Eclipse® Blender Repair Kit

WAVE-ACTION™ SYSTEM

Hamilton Beach
COMMERCIAL

QUIET SHIELD™ SOUND ENCLOSURE FEATURES TOOL-FREE ASSEMBLY FOR FAST AND EASY INSTALLATION, REMOVAL AND CLEANING

ONE TOUCH TO PERFECT CONSISTENCY WITH AUTO BLEND

BUILT-IN SENSORS EXTEND CLUTCH LIFE WITH THE MOTOR STOPPING WHEN THE QUIET SHIELD™ IS OPENED

CAPACITIVE TOUCHPAD WITH LCD DISPLAY. 6 ONE TOUCH PROGRAMMABLE BUTTONS, VARIABLE SPEEDS AND PULSE

new

SUITABLE FOR
FROZEN DRINKS
SMOOTHIES
ICED COFFEE
ICE CREAM
FROTHING MILK

POWERBLEND TECHNOLOGY DELIVERS FAST, CONSISTENT RESULTS FOR EVEN THE TOUGHEST RECIPES

STACKABLE CONTAINER WITH MESS-FREE SPOUT FOR EASY POURING AND LASER- ETCHED MEASUREMENTS TO LAST A LIFETIME

POWERFUL MOTOR WITH HYBRID DRIVE COUPLING DELIVERS POWER AND TORQUE TO STAINLESS STEEL BLADES

USES FULL CUBE ICE

BACK TO BASE
WARRANTY
3
YEARS
PARTS & LABOUR

LIFETIME ON THE BLADE

Summit® Edge Blender

OPTIMISED PROGRAMMING WITH EASILY ACCESSIBLE FRONT-FACING USB PORT FOR FUTURE PROGRAM UPDATES

Summit® Edge Blender Ultra-quiet blending with advanced Quiet Blend™ Technology. Stackable Co-Polyester container & QuietShield™ enclosure included. Removable jar pad.

CODE	MOTOR	CAPACITY	W x D x H
HBH855-UK	3.5 HP	1.4L	226 x 312 x 473mm

Summit® Edge Accessories

CODE	DESCRIPTION
6126-855	Spare 1.4L BPA-Free Co-Polyester Container
6126-851	Spare 1.4L BPA-Free Co-Polyester Frothing Jar

Hamilton Beach
COMMERCIAL

Container Rinser

- Saves time and water costs —no more manual rinsing
- Rinses containers in seconds
- Stainless steel spray nozzle
- Easy operation: Push down to clean
- Cleans any container up to 2 litres
- Connects directly to available faucet
- Suction cup feet hold the rinser in place

CLEANS JARS IN SECONDS

Container Rinser Unit comes with base, nozzle and hose. No electricity required. Press down to activate.

CODE	FLOW RATE
BCR100	2.25gpm

MixStation™ Drinks Mixer (new)

MIX-IN DISPENSERS SEE PAGE 219

TWO MODES OF OPERATION - CUSTOM PROGRAMMES CAN BE UPLOADED VIA USB

SPLASH SHIELD ENCLOSURE PREVENTS MESSY SPLATTER AND IS EASILY REMOVED FOR CLEANING - NO SCREWS

WIDE WORKING SPACE ALLOWS EASY MANOEUVRING WITHOUT RESTRICTION

HEAVY-DUTY MIXING ACTION

HMD1000 Series Drink Mixer

- Heavy-duty mixing action for hard and soft-serve ice cream and mix-ins.
- Powerful 3/4 HP motor.
- Capacitive-touch controls.
- Pre-programmed cycles and variable speed dial provide consistent results and customisable mixing.
- Slow Start prevents cup from being spun out of hand at beginning of mix cycle.
- Smooth, rounded corners easily wipe clean.
- Sealed capacitive-touch controls for easy cleaning.
- Magnetic splash shield prevents messy splatter and removes for cleaning.
- Create smooth shakes and frozen treats with sweets, fruit and nut mix-ins.
- Comes standard with 929 agitator for universal mixing.

MixStation™ Drinks Mixer

CODE	MOTOR	W x D x H
HMD1000-UK	3/4HP	279 x 320 x 667mm

Hamilton Beach COMMERCIAL

Entry Level Drinks Mixer

- 2-speed 300W motor is perfect for milkshakes, bar drinks and even eggs and batters
- The base is easy to clean and the removable cup guide and cup rest are both dishwasher safe
- A built-in stability bar keeps unit in place whilst mixing
- Economically priced for restaurants and bars with small or medium volumes

Entry Level Drink Mixer

CODE	POWER	W x D x H
60200–UK	300w	171 x 146 x 457mm

Spindle Drinks Mixers

New & Improved Design

- Great for everything from mixing ice cream shakes to 'flashing' bar drinks and blending eggs
- Powerful 1/3 HP motor easily powers through ingredients
- Convenient 2-way motor activation: cup guide or pulse switch
- Hands-free operation with 2-level cup rest
- Minimise downtime with easy-to-replace quick-connect motor
- Heavy-duty, die-cast construction with motors that are built to last
- HMD400R-UK model has 3 separate motors - each motor works independently and has its own power switch
- Except for the front and rear feet and top cover, all parts are 100% interchangeable between both models

A **B**

GREAT FOR MILKSHAKES SMOOTHIES & MUCH MORE!

C **D**

Spindle Drinks Mixers Heavy-duty machines perfect for making milkshakes and frozen cocktails. Stainless Steel malt cup(s) included. Stainless steel agitator for hard ice cream comes as standard.

	CODE	MOTOR	MALT CUPS	W x D x H
A	HMD200R-UK	1/3 HP	One	165 x 213 x 521mm
B	HMD400R-UK	3 x 1/3 HP	Three	320 x 229 x 546mm

Spindle Drinks Mixers Accessories

	CODE	DESCRIPTION
	48070	Spare Stainless Steel Malt Cup
C	110E	Spare Heavy Duty Stainless Steel Malt Cup
	929	Stainless Steel Agitator for Mix-ins
D	KLC28C	Kleen-Cup® Spindle Cleaner & Sanitizer

3-SPEED WITH UNIQUE FINGER-TIP ACTION PULSE SWITCH FOR QUICK MIXING WITHOUT CUP GUIDES
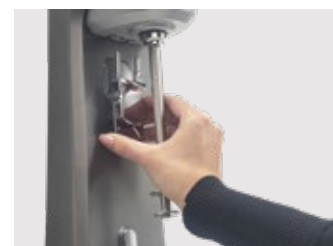
REMOVABLE CUP GUIDE PULLS OUT FOR EASY DISHWASHER CLEANUP

Hamilton Beach COMMERCIAL

san jamar
smart. safe. sanitary.

Soft-Serve Ice-Cream and Frozen Yogurt Machines

A

B

- Precision controlled refrigeration system designed for quality product consistency from the first cone to the last
- Hard-working, compact counter-top unit handles peak demands, while providing years of dependable service
- Energy Conservation Mode (ECM) protects product from over-agitation during slow or non-draw periods
- Proprietary auger design gently folds mix and prevents product breakdown, producing a smoother, creamier product
- IntelliTec™ control communicates with the operator for worry-free operation
- F111X-302I-YG2 produces both soft-serve and frozen yogurt
- E131X-302I2 and F131X-302I2 produces twin-twist ice cream

ENERGY SAVING
FEM APPROVED

Soft-Serve Ice-Cream and Frozen Yogurt Machines Air-cooled as standard. 1PH.

CODE	FREEZING CYLINDER CAPACITY	HOPPER CAPACITY	MOTOR	BTU/HR	CHARGE	POWER	WXDXH
A E111X-302I-B	1 x 1.89L	1 x 12.79L	1/2HP	4,500	30oz	2.9kw	384 x 733 x 905mm
F111X-302I2	1 x 3.22L	1 x 11.35L	3/4HP	6,300	32oz	2.3kw	384 x 733 x 905mm
F111X-302I-YG2	1 x 3.22L	1 x 11.35L	3/4HP	6,300	32oz	2.3kw	384 x 733 x 905mm
E131X-302I2	2 x 2.5L	2 x 11.4L	2 x 3/4HP	8,000	29oz	2.7kw	599 x 724 x 883mm
B F131X-302I2	2 x 3.2L	2 x 11.4L	2 x 3/4HP	12,000	35oz	3.6kw	599 x 724 x 883mm

Frozen Custard Machine

- Produce gourmet old-fashioned frozen custard, sorbet, Italian ices and other frozen desserts
- Exclusive Quick Freeze Technology delivers very small ice crystals resulting in a smoother, creamier product
- Match production to demand with the "hold product" mode refrigeration setting
- Compact design saves valuable counter space
- Easy to clean design ensures sanitary operation and ensures product is always fresh
- Refrigerated hopper with independent temperature control maintains safe storage temperatures in any environment
- IntelliTec™ control with lighted display provides simple two button operation

Frozen Custard Machine Air-cooled as standard. 1PH.

CODE	FREEZING CYLINDER CAPACITY	HOPPER CAPACITY	MOTOR	BTU/HR	CHARGE	POWER	WXDXH
CF101X-302B	1 x 3.03L	1 x 20.4L	1 1/2HP	6,000	64oz	3.4kw	495 x 711 x 959mm

STOELTING
A VOLLRATH DIVISION

Juice and Water Dispensers

(new)

Quest Elite 2000   2-Flavour Post-Mix Dispenser

- Dispense juices and lemonades with pulp, teas and cold coffees within a 3:1 to 8:1 ratio
- Consistent quality drinks with no stratification, slugging or dripping
- Safely accommodates frozen, ambient or aseptic concentrate BIBs and cartridges
- Size to eight-pound cooling capacity ensures cold drinks during peak demand
- LED illuminated graphics attract attention while reducing energy and maintenance costs
- Prevent missed sales with product-out alerts

Quest Elite 2000

CODE	ICE BANK	FLOW RATE	CONCENTRATE STORAGE	W X D X H
QUESTELITE	6-8lbs	1 - 2.2oz/sec	2 - 3.5L Bottles	269 x 635 x 864mm

PearlMini™ Water Dispenser

The PearlMini™ provides chiled still water, medium carbonated and full carbonated water in a hygenic and excellent tasting water quality. Through its low noise level, the PearlMini™ is suitable for operating in offices or waiting areas.

- Chilled still water, medium carbonated and full carbonated water
- Low-noise design means it can be located close to offices
- Design engineering focussed on the delivery of hygienic water quality
- Nano-coated dispensing nozzle
- Electronic multilingual display with thirteen languages
- Easily removable drip tray with water level indicator

PearlMini™ Water Dispenser

CODE	DISPENSE/HR	MAX AMBIENT TEMP	POWER	W X D X H
PEARLMINI	120L	32ºC	0.2kw	200 x 545 x 384mm

PearlMax5 Water Dispenser

The Pearlmax5 features a high quality design which suits any type of environment. The optional base cabinet offers space for additional equipment like water filter and CO2 bottle. The unit is the perfect solution for the provision of cooled and filtered drinking water.

- Chilled still water, medium carbonated and full carbonated water
- Electronic monitoring of filter
- Integrated AquaStop function at leaks
- Low energy consumption – 0.12kWh per day
- Adjustable height on dispense unit – up to 70mm dispense height
- Easily removable drip tray with water level monitoring
- Portion controlled dispense possible

PearlMax5 Water Dispenser

CODE	DISPENSE/HR	MAX AMBIENT TEMP	POWER	W X D X H
PEARLMAX5	120L	32ºC	0.24kw	327 x 537 x 443mm
221000298	Base Cabinet			

1352MM

SHOWN WITH OPTIONAL BASE CABINET

Cornelius®

Triton Ice Crusher

- Triton allows you to crush ice in different sizes by adjusting the blade
- Ice can be crushed up to 10mm in thickness
- Safety microswitch on the feeding mouth and on the collecting tray
- Polished aluminium feeding mouth
- Aluminium and stainless steel internal structure
- Body and tray are made from thermoformed alimentary plastic
- Ribbed belt for low power absorption

Triton Ice Crusher

CODE	POWER	CAPACITY	W x D x H
TRITON	0.35kw	2L	210 x 465 x 295mm

Nordkap Ice Crusher

- Motor with gear reducer
- Hinged lid with microswitch
- Adjustable ice thickness'
- 800 r.p.m.
- Stainless steel jug
- Aluminium structure and ABS sides

Nordkap Ice Crusher

CODE	POWER	CAPACITY	W x D x H
NORDKAP	0.15kw	3L	205 x 235 x 491mm

Chrome Citrus Juicer

- Commercial easy to use citrus juicer with chrome body and round design
- Stainless steel bowl is removable for cleaning and is dishwasher safe
- Reamer and sieve are one piece to squeeze with the maximum efficiency
- Patented safety microswitch on the cone allows the juicer to activate when the product is pushed down
- Self-ventilated motor with helical gear reducer
- Lid with lever and variable speed model available on request

Apollo Juicer

CODE	POWER	RPM	W x D X H
APOLLO	0.15kw	320	210 x 210 x 290mm
APOLLO LEVER	0.15kw	320	210 x 265 x 330mm

SiRMAN

FreshMark™ PSC Electric Citrus Juicer

- Heavy-duty aluminium housing with an acid-resistant finish
- 177.8mm diameter juice bowl with strainer
- Reinforced Interchangeable Reamers that feature optimally designed ribs for maximum juice extraction from oranges, lemons, limes, grapefruit and more.
- Quiet Motor
- Illuminated On/Off switch - sealed to ensure liquids can not get into the switch
- Added spout height designed to accommodate larger cups and pitcher heights
- Drip tray can be removed when single-serve juicing is needed
- Removable juice bowl, splashguard, strainer, and drip tray for easy cleaning
- Removable parts are dishwasher safe

FreshMark™ PSC Electric Citrus Juicer

CODE	POWER	W X D X H
66900-UK	0.15kw	217 x 317 x 409mm

FreshMark™ Heavy Duty Juicer

DESIGNED FOR FAST & EASY EXTRACTION OF FRESH JUICE FROM CITRUS FRUITS

- Unit comes with 3 reinforced juicing lemons and limes, a medium one for oranges, and a larger one for grapefruit
- Electric-powered juicer allows restaurants, bars, juice clubs, and smoothie bars to quickly extract maximum juice from each piece of fruit with minimum effort
- With an exceptionally quiet brushless motor for lasting performance
- Juice spout is a full 8.5" from the counter to allow juicing into a variety of containers, from single-serving glasses to large pitchers and storage containers
- Metal housing with an acid-resistant finish, extra-large stainless steel container, and durable strainer and reamers are built for heavy-duty performance
- Sealed push-button switch for safety

FreshMark™ Heavy Duty Juicer Heavy-duty metal construction, high-quality electric juicer.

CODE	POWER	RPMS	W x D x H
HCJ967-UK	0.25kw	1800	260 x 254 x 470mm

FreshMark™ otto™ Heavy Duty Centrifugal Juicer

BACK TO BASE
WARRANTY
2
YEARS
PARTS & LABOUR

- Brushless induction motor for long-lasting, quiet operation
- Designed for continuous use with dual cooling fans
- Polished stainless steel strainer basket with a sharp cutting blade for easy cleaning and optimal juice yield
- Easy-to-reach height sits securely on a countertop for back-to-back juicing
- Single-speed for easy operation
- Durable and easy to clean Constructed with stainless steel, aluminium and BPA-free parts
- Large diameter 76mm feed chute reduces prep time
- Heavy-duty metal handle with
- safety lid interlock stops the motor before the lid is opened
- 300 series brushed stainless steel juice bowl for ultimate durability
- Unique funnel-shaped spout for 360° rotation to reduce splashes and drips
- Water-resistant start/stop buttons wipe clean
- Non-skid drip tray fits cups and blender jars, removable for easy cleaning
- Includes base, strainer basket, juice bowl, 10L pulp bin, food pusher, drip tray and cleaning brush

ERGONOMIC TRITAN™ FOOD PUSHER AND LIGHTWEIGHT LID REDUCES OPERATOR FATIGUE

FreshMark™ otto™ Heavy Duty Centrifugal Juicer

CODE	MOTOR	RPMS	PULP BIN	W x D x H
HJE960-UK	1.2kw	3600	10L	322 x 527 x 638mm

Hamilton Beach
COMMERCIAL

Cooking Equipment

Food is simply tastier when it is cooked beautifully. You can smell and taste the difference. How you choose to cook something is as important as what you choose to cook. It can become the hallmark of the kind of food you are known for. Whether cooking that juicy roast with minimal shrinkage, or baking light and fluffy bread with a thick delicious crust; consistent results require cooking equipment that ensures you get it right every time. Discover high-quality commercial cooking equipment for powerful and energy-efficient professional cooking.

Converge® Multi-Cook Ovens
Unrivalled cooking power and flexibility.

Converge® Multi-Cook Ovens can steam, bake, grill and air fry – all at once – without sacrificing quality. Each chamber features individual temperature, humidity and cook time control to execute multiple cooking applications simultaneously.

THREE OVENS IN ONE

Available with two or three independent oven chambers. Significantly increase food production capacity, without increasing costs. Execute a variety of cooking applications – with zero flavour transfer.

STRUCTURED AIR TECHNOLOGY

Deliver the same high-quality food every time. Structured Air Technology provides superior cooking evenness with vertical air. This optimised focused heat delivers faster, more efficient and consistent cooking than other methods. No food degradation. No hot or cold spots.

FOOD SAFETY

Guarantee food items are cooked to precise internal temperatures with removable food probes in each chamber (Deluxe models).

BOILERLESS STEAM GENERATION

Improve oven reliability with a boilerless steam generation in each individual oven chamber. Eliminate required maintenance and costs associated with traditional boiler parts and labour.

SELF-CLEANING DESIGN

Automatic, self-cleaning programs do the dirty work for you and your employees. Saving both time and labour costs. Four cleaning options from 'rinse' to 'heavy clean' use safe, convenient cleaning tablets.

ALTO-SHAAM.

Converge® Multi-Cook Ovens

Converge® Multi-Cook Ovens combine the flexibility of a multi-cook oven, power of Structured Air Technology®, and the versatility of combi cooking in each oven chamber

Converge® Simple-Control Multi-Cook Ovens

- Three cooking modes—steam, convection, and combination
- Programmable, touchscreen control
- Easy recipe upload/download via USB port
- Four fully automated cleaning cycles
- Integrated catalyst wash
- LED illuminated door handle is designed for the needs of the busy kitchen, and provides visual notification of the oven status
- Absolute Humidity Control™ allows for the selection of any humidity level from 0-100% to maximise food quality, texture, and yield

* ALL OF THE ABOVE FEATURES APPLY TO BOTH SIMPLE AND DELUXE MODELS

Converge® Simple-Control Multi-Cook Ovens

CODE	DESCRIPTION	CONTROL	PAN CAPACITY	POWER	W X D X H
CMC-H2H SX	2 Shelf	Simple	2 GN 1/1 pans or 2 GN 2/3 pans	8.9kw (3PH)	621 x 1023 x 975mm
CMC-H3H SX	3 Shelf	Simple	3 GN 1/1 pans or 3 GN 2/3 pans	13.4kw (3PH)	621 x 1023 x 1168mm

Converge® Deluxe-Control Multi-Cook Ovens

chef linc

COOK CONNECT CONTROL

- Deluxe models include ChefLinc™ - the cloud-based remote oven management system
- View real-time connectivity status, cooking state, HACCP data, service alerts and more from any location
- Create, manage and push recipes and regional menus with a centralised recipe library
- Minimise downtime and reduce service calls with real-time service diagnostics and detailed action steps
- Effortlessly record, monitor and store operational and cooking data to improve kitchen efficiency and profits

Converge® Deluxe-Control Multi-Cook Ovens

CODE	DESCRIPTION	CONTROL	PAN CAPACITY	POWER	W X D X H
CMC-H2H DX	2 Shelf	Deluxe	2 GN 1/1 pans or 2 GN 2/3 pans	8.9kw (3PH)	621 x 1023 x 975mm
CMC-H3H DX	3 Shelf	Deluxe	3 GN 1/1 pans or 3 GN 2/3 pans	13.4kw (3PH)	621 x 1023 x 1168mm

ALTO·SHAAM

The VECTOR™
Four Ovens in One

4x FOOD ITEMS · FAN SPEEDS · HEAT SETTINGS · COOK TIMES
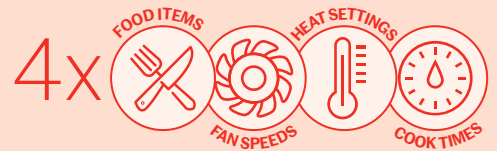
The secret to Vector® Multi-Cook Ovens lies in **Structured Air Technology®**. This innovation offers up to **four ovens in one** – each chamber with independent temperature, fan speed and cook time control. Cook up to four different food items simultaneously with no flavour transfer Cook food the way it's meant to be cooked – to perfect your dishes.

- **Waterless operation** - Reduce installation and operating costs. No plumbing, drains, filtration or associated maintenance.
- **Reduce skilled labour** – Eliminate steps in food production and the need for employees to watch and rotate pans.

- **Superior consistency** – Delivery the same high-quality food every time. Structured Air Technology provides cooking evenness and quality. No food degradation. No hot and cold spots.
- **Advanced control** – Designed intentionally simple, an intuitive, user-friendly interface features programmable recipes.

VERTICAL AIR CURTAINS ELIMINATE HEAT LOSS, ENABLING THE DOOR TO BE OPENED WHILE COOKING.

NO VENTILATION REQUIRED

HOLES IN THE JET PLATES DIRECT AIR UP AND DOWN FOR **EVEN COOKING** WITH NO HEAT SPOTS

EACH CHAMBER HAS ITS OWN INDEPENDENT AIR PATH, HEAT SOURCE AND FAN

COOK 2X FASTER THAN A TRADITIONAL OVEN – WITH BETTER FOOD QUALITY

COOK TWICE AS MUCH FOOD IN THE SAME AMOUNT OF TIME AS TRADITIONAL OVENS
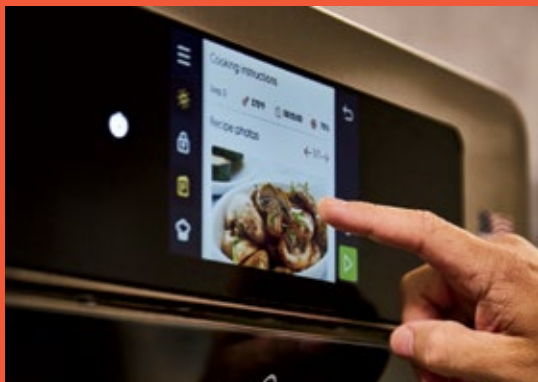
Upgrade to Deluxe Control...

- Advanced control with images
- Unlimited steps and actions for each recipe
- Work instructions
- HACCP and technical data
- Wi-Fi capabilities

cheflinc

Compatible with ChefLinc™, Alto-Shaam's cloud-based remote oven management system, which features an easy-to-use dashboard to streamline processes, reduce labour and maximise profits. It provides operators with complete control of their ovens, menus and business with real-time data at their fingertips.

ALTO·SHAAM

VECTOR™ H-Series Multi-Cook Oven

The new design Vector™ H Series Multi-Cook Oven features LED door lighting, improved hinge and handle design, a larger glass viewing area and exclusive Structured Air Technology™.

Includes
- 2 wire stainless steel racks
- 2 jet plates per cooking chamber
- 102mm adjustable legs

Includes
- 3 wire stainless steel racks
- 3 jet plates per cooking chamber
- 102mm adjustable legs

Includes
- 4 wire stainless steel racks
- 4 jet plates per cooking chamber
- 102mm adjustable legs

VECTOR™ H-Series Simple-Control Multi-Cook Ovens

CODE	DESCRIPTION	PAN CAPACITY	POWER	W X D X H
VMC-H2H SX	2 Shelf	2 GN 1/1 or 2 half size sheet pans	6.5kw (1PH or 3PH)	546 x 1003 x 752mm
VMC-H3H SX	3 Shelf	3 GN 1/1 or 3 half size sheet pans	9.6kw (3PH)	546 x 1003 x 929mm
VMC-H4H SX	4 Shelf	4 GN 1/1 or 4 half size sheet pans	12.7kw (3PH)	546 x 1003 x 1108mm

VECTOR™ H-Series Deluxe-Control Multi-Cook Ovens with advanced control and images, HACCP and technical data, unlimited steps and actions for each recipe, work instructions and Wi-Fi capabilities. See page 52 for Deluxe controls.

CODE	DESCRIPTION	PAN CAPACITY	POWER	W X D X H
A VMC-H2H DX	2 Shelf	2 GN 1/1 or 2 half size sheet pans	6.5 kw (3PH)	546 x 1003 x 752mm
B VMC-H3H DX	3 Shelf	3 GN 1/1 or 3 half size sheet pans	9.6kw (3PH)	546 x 1003 x 929mm
C VMC-H4H DX	4 Shelf	4 GN 1/1 or 4 half size sheet pans	12.7kw (3PH)	546 x 1003 x 1108mm

VECTOR™ Multi-Cook Oven Accessories

CODE	DESCRIPTION
VH-STAND	H-Series Mobile Stand w/ 4 runners (650 x 850 x 720mm)
D ACRP	Aluminium 1/1 non-stick coated ridged pan
E ACFP	Aluminium 1/1 non-stick coated flat pan
F 132560	Aluminium 1/1 non-stick coated egg pan
736030	Round 12" perforated pizza pan
810CM15	BestGrip single oven mitt (380mm long)
CHEMCO-CLEAN	Chemco Oven Spray Cleaner (6 pack)
CHEMCO-GUARD	Chemco Oven Spray Guard (6 pack)
5016820	Single-point core temperature probe

ALTO-SHAAM

Charcoal Ovens

Pujadas' range of coal-fired ovens is a clear bet to be among the latest trends in the demanding hospitality market. Charcoal cooking is unique in that the juice of the food itself permeates the hot coals, turning them into aromatic particles that envelop the food in smoke. This is what gives that characteristically smoky flavour to meat, fish, seafood, vegetables, rice, pizza, desserts pastries etc.

- Design of the inner chamber favours air recirculation, guaranteeing a homogeneous distribution of heat and better performance of the combustible material
- Closed grills make it possible for us to cook food in an enclosed space. By regulating the flow of air entering the oven we can control the cooking temperature

- Working range of temperatures between 250°C and 350°C
- Perfect for both indoor and outdoor use
- Wide range of accessories available
- Use charcoal or wood chips, see page 181, instead of gas or electricity and cook items 40% faster than conventional chargrills

New and improved design...

Iron door and chamber replaced by stronger stainless steel, providing greater endurance

Thermometer at the bottom of the oven provides more accurate temperature and greater protection

Reinforcements inside the oven door to improve robustness, fullness and avoid deformations

New regulator with spring system and numerical position indicator

Stronger and more durable grills and accessories

pujadas

Charcoal Ovens

Add the smokey flavour of charcoal to meat, fish, seafood, vegetables, rice, pizza, desserts, pastries and more.

Each oven comes with
- 1 stainless steel grill
- 1 set of tongs
- 1 ash shovel
- 1 charcoal poker
- 1 metal cleaning brush

CHARCOAL & WOODCHIPS PAGE 173

Chimney System

Charcoal ovens must be supplied with the hat filter, external cutter flame and airflow regulator if they are not going to be extracted via a dedicated exhaust pipe.

Charcoal Ovens

CODE	PRODUCTION	CATERS FOR	WXDXH	GRILL L X W
85050SS	30kg	40-50 diners	690 x 570 x 620mm	580 x 367mm
85090SS	70kg	80-90 diners	690 x 660 x 720mm	580 x 467mm
85140SS	100kg	130-140 diners	870 x 860 x 870mm	766 x 648mm

Chimney System

CODE	DESCRIPTION
A 851003	Hat Filter
B 851002	External Flame Cutter
C 851001	Airflow Regulator

Stainless Steel Hot Plates

Stainless Steel Hot Plates Keep food warm before service with the new charcoal oven hot plates.

CODE	DESCRIPTION	USE WITH
85050CP	Stainless Steel Hot Plate	85050SS
85090CP	Stainless Steel Hot Plate	85090SS
85140CP	Stainless Steel Hot Plate	85140SS

HOT PLATE SHOWN ON TOP OF CHARCOAL OVEN

Charcoal Oven Tables

Stationery Oven Tables

CODE	DESCRIPTION	USE WITH
D 85090MT	Empty Table	85090SS
85140MT	Empty Table	85140SS
85090MP	Cabinet Table	85090SS
85140MP	Cabinet Table	85140SS

Mobile Oven Tables

CODE	DESCRIPTION
85090MTR	Mobile Empty Table
85140MTR	Mobile Empty Table
E 85090MPR	Mobile Cabinet Table
85140MPR	Mobile Cabinet Table

Pujadas

Alto-Shaam
Cook & Hold Ovens

Engineered for overnight success and maximum return on investment.

HALO HEAT **ecosmart®**

DELUXE CONTROL AS STANDARD WITH 'DX' MODELS.

Cost Savings

Increase productivity. Provide a better distribution of workloads and relieve multiple pieces of equipment. Roast, proof, braise, reheat, ferment, sous-vide, hold and more in the same cabinet.

Place anywhere with ventless design. No oven hood or outside venting required. Waterless design reduces installation and operating costs.

Natural meat tenderisation. Halo Heat Technology delivers a moist, tender product. Make the most of less expensive, underutilised cuts of meat and produce a better quality product.

Purposeful Design

Removable food probes. Designed to improve safety and be easily replaced, providing greater reliability and reducing oven downtime.

In-door lighting. Put product on display with a glass door option and in-door, adjustable LED lighting.

Easy to clean. Simply remove shelves and wipe clean. No moving parts or water in the oven makes cleaning effortless.

Features a low-density, unique thermal cable that is wrapped around the sides and bottom of the oven cavity.

Gentle heat is distributed evenly throughout the oven cavity.

Unique thermal cable emits even, temperature and pulses on and off throughout the cooking and holding process.

No water needed. Food retains its natural moisture.

Why Halo Heat?
Higher yields. Better food quality.

No fans, added humidity or harsh heating elements to degrade food quality.

Sealed, static cooking environment traps natural flavour and juices, reducing shrink, improving food quality and extending hold life.

Controllable precise temperatures with minimal intensity made possible by the unique thermal cable, leaving food full of moisture and flavour.

ALTO·SHAAM

Simple & Deluxe Control Cook & Hold Ovens

HALO HEAT   ecosmart   ENERGY SAVING FEM APPROVED

- Cook by time or probe with Simple or Deluxe controls. Probes sense internal product temperature and automatically convert oven from cook mode to hold mode once parameters have been reached
- Halo Heat technology honours every cut of meat from end to end – providing a better quality product at a lower cost. One hour in the Cook & Hold Oven is equivalent to 1-2 days of dry ageing
- A ventless waterless design. Lower costs with energy-efficient operation and no water hookups or traditional kitchen hood required
- Labour-free, overnight cooking and effortless operation reduces labour costs and increases productivity
- Advanced controls – designed intentionally simple – feature an intuitive, user-friendly interface and programmable recipes to ensure consistency with each cook

Deluxe models also include:

- ChefLinc™ remote oven management system provides operators complete control of their ovens, menus and business with real-time data at their fingertips. Operators can seamlessly create, manage and distribute recipes to ovens in multiple locations through the cloud
- HACCP data logger automatically tracks food temperature readings and operation mode by date and time – all downloadable onto a USB flash drive
- SureTemp™ heat recovery system assures immediate compensation for any heat loss whenever the oven door is opened and provides an audible reminder if the door is left open for more than three minutes

E

D

C

B

A

Includes
- Core temperature probe
- 2 wire shelves
- 1 internal drip pan
- 1 external drip tray
- 19mm non-skid feet

Includes
- Core temperature probe
- 3 wire shelves
- 1 internal drip pan
- 1 external drip tray
- 64mm castors

Includes
- Core temperature probe
- 3 wire shelves
- 1 internal drip pan
- 1 external drip tray
- 64mm castors

Includes
- Core temperature probe
- 3 wire shelves
- 1 internal drip pan
- 1 external drip tray
- 64mm castors

Includes
- Core temperature probe
- 6 wire shelves
- 2 internal drip pans
- 1 external drip tray
- 89mm castors

Simple Control Cook & Hold Ovens

CODE	PRODUCT CAPACITY	PAN CAPACITY	POWER	W X D X H
300-TH/SX	16kg	3 x 1/1 GN D100mm	0.7kw	431 x 665 x 620mm
B 500-TH/SX	18kg	5 x 1/1 GN D65mm	2.8kw	459 x 724 x 806mm
750-TH/SX	45kg	10 x 1/1 GN D65mm	3.8kw	653 x 851 x 805mm
D 1000-TH/SX	54kg	8 x 1/1 GN D65mm	3.8kw	573 x 851 x 978mm
1200-TH/SX	108kg	16 x 1/1 GN D65mm	5kw	573 x 845 x 1795mm
1750-TH/SX	90kg	20 x 1/1 GN D65mm	5.1kw	653 x 853 x 1438mm

Deluxe Control Cook & Hold Ovens

DELUXE CODE
A 300-TH/DX
500-TH/DX
C 750-TH/DX
1000-TH/DX
1200-TH/DX
E 1750-TH/DX

FACTORY INSTALLED OPTIONS

Window door, Pass-through design, Left-hand door hinge.

ACCESSORIES

Bumper Guards, Carving holders, Door lock with key, Drip Pans, Stacking kit, Shelves, Security panel with key lock, Legs, GN pans, Sheet pans.

Classic-Control Cook & Hold Ovens

- HALO HEAT... a controlled, uniform heat source that maintains close temperature tolerances throughout the cooking and holding function.
- Offers uniform and consistent cooking on a daily basis, low shrinkage of bulk or portion-cut protein items, higher food moisture content, and significantly longer holding life.
- Cooks, roasts, re-heats, and holds in the same cabinet with set-and-forget controls to provide a better distribution of workloads.
- Cooks by time and automatically converts from cook mode to hold mode.
- Simple manual controls make adjusting time and temperature settings easy.
- Stackable design for additional capacity.

Includes (A)
- 2 wire shelves
- 1 internal drip pan
- 1 external drip tray
- 64mm castors

Includes (B)
- 3 wire shelves
- 1 internal drip pan
- 1 external drip tray
- 64mm castors

Includes (C)
- 3 wire shelves
- 1 internal drip pan
- 1 external drip tray
- 89mm castors

Includes (D)
- 6 wire shelves
- 2 internal drip pans
- 1 external drip tray
- 127mm castors

Classic-Control Cook & Hold Ovens

CODE	PRODUCT CAPACITY	PAN CAPACITY	POWER	W X D X H
A 500-TH-II	18kg (40lb)	4 x 1/1 GN D65mm	2.8kw	483 x 675 x 848mm
B 750-TH-II	45kg (100lb)	10 x 1/1 GN D65mm	2.4kw	676 x 802 x 809mm
C 1000-TH-II	54kg (120lb)	8 x Sheet Pans (450x650mm)	2.4kw	597 x 802 x 1021mm
D 1000-TH-I	108kg (240lb)	16 x Sheet Pans (450x650mm)	4.9kw	608 x 802 x 1920mm

FACTORY INSTALLED OPTIONS

Window door, Pass-through design, Left-hand door hinge.

ACCESSORIES

Bumper Guards, Carving holders, Door lock with key, Drip Pans, Stacking kit, Shelves, Security panel with key lock, Legs, GN pans, Sheet pans.

ALTO-SHAAM

Smoker Cook & Hold Ovens

These Smokers offer all the features and benefits of a Cook & Hold oven, with all the flavour possibilities of real wood smoke.

- Introduce new menu items without added sodium, fats or sugars.
- Smokes with real wood chips — no pressure cooking, no artificial smoke flavour.
- Smoke timer offers a choice of mild, medium, or heavy smoke flavour.
- Cooks, smokes, and holds meats, poultry, and fish.
- Cold smokes fish and cheese.

- Induces natural enzyme action in meat for tenderising.
- Less energy usage than conventional ovens.
- Reduces labour and evens-out workloads.
- Non-magnetic stainless-steel interior, racks, and shelves resist corrosion.
- Stackable design for additional capacity.
- **Simple control models** feature icon-based, touch controls and a knob to set temperatures, smoke, cook and hold times. Cook by time or temperature probe and store up to eight programmable recipes.

WOODCHIPS ALSO AVAILABLE

Classic-Control

Simple Control

ALSO AVAILABLE WITH DELUXE CONTROL

Includes
- 2 wire shelves + 1 rib rack
- 1 internal drip pan
- 1 external drip tray
- Sample bag of woodchips
- 89mm castors

Includes
- 4 wire shelves + 2 rib racks
- 2 internal drip pans
- 1 external drip tray
- Sample bag of woodchips
- 127mm castors

Includes
- Core temperature probe
- 3 wire shelves
- 1 internal drip pan
- 1 external drip tray
- Woodchip tray & bag of woodchips
- 64mm castors

Includes
- Core temperature probe
- 6 wire shelves
- 2 internal drip pans
- 1 external drip tray
- Woodchip tray & bag of woodchips
- 89mm castors

Classic & Simple Control Smoker Cook & Hold Ovens

CODE	DESCRIPTION	PRODUCT CAPACITY	PAN CAPACITY	POWER	W X D X H
A 767-SK	Classic Control	45kg (100lb)	9 x 1/1 GN D65mm	2.8kw	676 x 802 x 848mm
B 1767-SK	Classic Control	90kg (200lb)	18 x 1/1 GN D65mm	5.6kw	686 x 832 x 1572mm
1000-SK/I	Classic Control	108kg (240lb)	14 Sheet Pans (450 x 650mm)	5.5kw	608 x 819 x 1920mm
C 750-SK/SX	Simple Control	45kg (100lb)	9 x 1/1 GN D65mm	4.2kw	653 x 851 x 805mm
1000-SK/SX	Simple Control	54kg (120lb)	7 x 1/1 GN D65mm	4.1kw	573 x 851 x 978mm
1750-SK/SX	Simple Control	90kg (200lb)	18 x 1/1 GN D65mm	5.8kw	653 x 853 x 1448mm
D 1200-SK/SX	Simple Control	108kg (240lb)	14 x 1/1 GN D65mm	5.7kw	573 x 845 x 1795mm

ACCESSORIES

Bumper Guards, Carving holders, Door lock with key, Drip Pans, Stacking kit, Shelves, Security panel with key lock, Legs, Gastronorm pans.

MAGFLAM Gas Spit Rotisseries

**OPTIONAL STAND
ONLY AVAILABLE MAGFLAM 8**

The old-time rotisserie oven, hand-crafted, in all its glory...

- Cooking using "Radiating Cast Iron", with high yield "Live Flame" projectors, provides the look of open fire cooking
- High-quality stainless steel and enamel construction with refracting blocks and panels that highlight the warm, authentic look of old-time cooking
- Front panel with backlit "Rôtisserie" inscription, two water-proof glass-ceramic lights and silver-plated tap handles
- Heat protection with toughened glass windows, "big red" emergency stop button, glass door handles insulated, and hinges fitted with an "open window" locking system
- The interior can be fully dismantled, and the inside corners are rounded.
- Direct and guided spit insertion on high-powered independent motors with adjustable depth settings
- Spring-mounted motor concealment panels (to stop fat from entering the housing), plus lower fat tray with drainage faucet

MAGFLAM Gas Spit Rotisseries

CODE	W X D X H	SPITS	CHICKENS/HR	GAS
MAGFLAM 3N	1100 x 690 x 950mm	3	12 – 15	17.3kw
MAGFLAM 5	1480 x 690 x 1310mm	5	30 – 35	34.6kw
MAGFLAM 5N	1100 x 690 x 1310mm	5	15 – 20	34.6kw
MAGFLAM 8	1480 x 690 x 1850mm	8	48 – 56	51.9kw

MAG Electric Spit Rotisserie

**OPTIONAL STAND
ONLY AVAILABLE MAG 8**

When tradition meets perfection: the MAG spit-roast rotisserie oven blends a classic cooking technique with enormous efficiency.

- Direct and guided spit insertion on independent motors with adjustable depth settings
- Toughened glass heat protection and hinges with an "open window" locking system
- Presented in glazed enamel or stainless steel, high-power lighting protected by water-tight glass-ceramic panels, backlit laser cut "Rôtisserie" inscription and silver-plated tap handles
- The interior can be fully dismantled, and the inside corners are rounded
- Thermostat temperature control 20-300°C
- Comes with a cable reel

MAG Electric Spit Rotisserie

CODE	W X D X H	SPITS	CHICKENS/HR	ELECTRIC
MAG 4	1480 x 690 x 1130mm	4	24 – 28	19.5kw (3PH)
MAG 6	1480 x 690 x 1490mm	6	36 – 42	29.5kw (3PH)
MAG 8	1480 x 690 x 1850mm	8	48 – 56	40.3kw (3PH)

dorégrill

Steambox Electric Self-Cleaning Basket Rotisserie

new

**Easy cleaning, every time.
A compact rotisserie for an optimum roast.**

- Incomparable cooking results thanks to a combination of fan-assisted hot air (for a tender product) and direct infra-red heat (for colour and crispy skin)
- Revolutionary automatic steam-cleaning system takes only 15 minutes to complete
- Interior can be easily dismantled prior to steam-cleaning
- Sleek touchscreen glass control panel with digital thermostat and "temperature hold mode"

- View product from front and back windows with quartz lighting protected by glass ceramic
- Automatic shut-off once the product is cooked
- Optional mobile trolley and storage cabinet

**SLEEK TOUCHSCREEN
GLASS CONTROL PANEL**

**AUTOMATIC STEAM-
CLEANING SYSTEM**

Steambox Electric Self-Cleaning Basket Rotisserie

CODE	W X D X H	BASKETS	CHICKENS/HR	ELECTRIC
STEAMBOX	860 x 775 x 890mm	4	12 – 16	9kw (3PH)

Heated Storage Cabinet

CODE	POWER
SB OVEN	2.3kw

MODEL Electric Self-Cleaning Basket Rotisserie

new

ENERGY SAVING
FEM APPROVED

The new panoramic view rotisserie oven with easy cleaning.

- Cooking by multidirectional ventilated infrared and forced hot air make it possible to combine both tender and crispy product results
- Panoramic vision on all 3 sides gives a timeless and eye-catching design
- A new anti-reflective and extra-flat digital control panel, which can be positioned on the right or left

- Revolutionary automatic steam-cleaning system takes only 15 minutes to complete
- Achieve nearly 30% energy savings and increase profitability with the integrated thermostatic control programme

**PANORAMIC VISION
ON ALL 3 SIDES**

**AUTOMATIC STEAM-
CLEANING SYSTEM**

Model Electric Self-Cleaning Basket Rotisserie

CODE	W X D X H	BASKETS	CHICKENS/HR	ELECTRIC
MODEL 6	1046 x 779 x 909mm	6	20 – 30	9.5kw (3PH)
MODEL 9	1038 x 960 x 1095mm	9	30 – 45	13.5kw (3PH)

Heated Storage Cabinet

CODE	POWER
ES6 OVEN	3.3kw
ES9 OVEN	3.3kw

dorégrill

High-Speed Self-Cleaning Electric Rotisserie

Alto-Shaam rotisserie ovens offer quality your customers can see to improve your profits for a quick return on your investment. Safe, simple and efficient cooking — and cleaning — so you can focus on the food and not the waste. Convection and radiant heat create the perfect crispy, brown finish.

- Hands-free self-cleaning design saves time and uses 35% less water than traditional models during the automatic cleaning process
- Superior reliability with no moving parts in the cleaning system
- Built-in automatic grease collection system pumps grease into jugs during the cook cycle that are easily wheeled away for safe and quick disposal
- Perfect crispiness and even browning with the flexibility to choose from seven browning levels

- Attractive design and illuminated interior highlight the food for your customers to help boost impulse sales
- Programmable touchscreen control with multi-level cooking for preheat, two cook settings, hold and cool-down stages
- Self-cleaning wash system with built-in sanitizing cycle and 30-minute rinse cycle
- Double-pane glass door
- USB port for easy recipe upload and download
- Seven angled spits

PROGRAMMABLE TOUCHSCREEN CONTROL

HOLDS 26 CHICKENS

SHOWN WITH AUTOMATIC GREASE COLLECTION SYSTEM AND OPTIONAL LIQUID SOAP INJECTION CLEANING AND MOBILE GREASE CART

AR-7HT HOLDING CABINET

High-Speed Self-Cleaning Electric Rotisserie
Tablet cleaning system as standard

CODE	W X D X H	CAPACITY	POWER
AR-7T	1032 x 1113 x 813mm	28 x chickens	9.4kw (3ph)

Hot Holding Rotisserie Cabinet.
Keeps rotisserie chickens at precise temperatures for hours without overcooking or drying out.

CODE	W X D X H	POWER
AR-7HT	1095 x 813 x 1036mm	1.4kw

ALTO·SHAAM.

Pizza Ovens

Stromboli

CODE	PIZZAS	POWER	INTERNAL	W x D X H
STROMBOLI	2 x 220mm (8¾")	1.6kw	410 x 360 x 80mm	580 x 490 x 245mm
STROMBOLI 2	4 x 220mm (8¾")	3.2kw	410 x 360 x 80mm	580 x 490 x 420mm

- Stainless steel structure
- Stone baking deck
- Shock-proof, coated heating elements
- Air vent with shutter

Vulcano

CODE	PIZZAS	POWER	INTERNAL	W x D x H
VULCANO 2C	8 x 250mm (10")	6.4kw	505 x 520 x 115mm	745 x 695 x 490mm

- Stainless steel construction
- Stone baking deck
- Shock-proof heating elements
- Air-hole
- Ceramic fibre lining
- Adjustable thermostats

- Stainless steel construction
- Door with panoramic glass
- Aluminium-plated cooking chamber
- Steam vents
- Stone baking deck
- Independent top-bottom heating elements
- 2 thermostats (1 for baking deck and 1 for chamber)
- Safety thermostat
- Aluminium stands come with runners for dough boxes

Lipari

CODE	PIZZAS	POWER	INTERNAL	W x D x H
LIPARI 2C	8 x 305mm (12")	9kw	620 x 620mm	930 x 770 x 672mm

Lipari Accessories

CODE	DESCRIPTION	W X D X H
28010239	Aluminium Stand	620 x 620 x 1150mm
LIPARI HOOD	Pizza Oven Hood	

SiRMAN

Pizza Ovens

A

- Stainless steel construction
- 2 thermostats
  (1 for baking deck & 1 for chamber)
- Air vent with shutter
- Aluminium coated metal internal chamber walls
- Stone baking deck
- Door with glass window
- Interior lighting
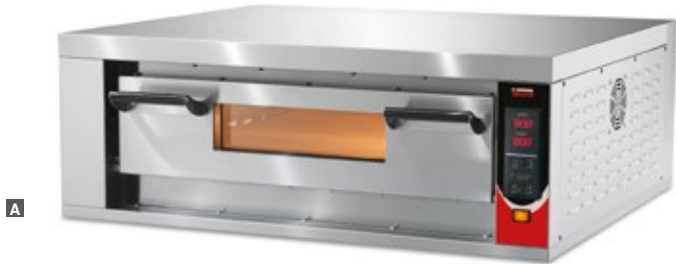
Vesuvio

CODE	PIZZAS	POWER	INTERNAL	W x D x H
VESUVIO 70X70	4 x 350mm (14")	5.9kw	700 x 700mm	995 x 900 x 395mm
VESUVIO 85X70	4 x 360mm (14")	7.2kw	850 x 700mm	1190 x 905 x 395mm
A VESUVIO 105X70	6 x 330mm (13")	9kw (3PH)	1050 x 700mm	1395 x 920 x 395mm
VESUVIO 105X105	9 x 330mm (13")	13.5kw (3PH)	1050 x 1050mm	1395 x 1280 x 395mm

- Stainless steel construction
- 2 thermostats per deck
  (1 for baking desk & 1 for chamber)
- Air vent with shutter
- Aluminium coated metal internal chamber walls
- Stone baking deck
- Door with glass window
- Interior lighting

ALUMINIUM STANDS ALSO AVAILABLE IN 1150MM HEIGHT

SHOWN WITH OPTIONAL HOOD

Vesuvio Double Deck

CODE	PIZZAS	POWER	INTERNAL	W X D X H
VESUVIO 2C 85X70	8 x 360mm (14")	2 x 7.2kw	850 x 700mm	1190 x 905 x 720mm
VESUVIO 2C 105X70	12 x 330mm (13")	2 X 9kw (3PH)	1050 x 700mm	1395 x 920 x 660mm
VESUVIO 2C 105X105	18 x 330mm (13")	2 X 13.5kw (3PH)	1050 x 1050mm	1395 X 1280 x 660mm

Hoods

CODE	W X D X H
VESUVIO HOOD 70X70	992 x 1034 x 171mm
VESUVIO HOOD 85X70	1192 x 1035 x 171mm
VESUVIO HOOD 105X70	1392 x 1112 x 221mm
VESUVIO HOOD 105X105	1392 x 1422 x 260 mm

Aluminium Stands with runners for dough boxes

CODE	DESCRIPTION	W X D X H
28010235	For 70x70	995 x 855 x 950mm
28010245	For 85x70	1195 x 855 x 950mm
28010255	For 105x70	1395 x 855 x 950mm
28010265	For 105x105	1395 x 1242 x 950mm

SIRMAN

AETNA Pizza Oven
New top of the range pizza oven...

- The perfect pizza oven for operators producing high quantities or running the oven for many hours a day
- Easy and intuitive 5" touch electronic control panel with separate temperature control for upper and lower heating elements
- Daily and weekly pre-heating setting with fast recovery in between batches
- Extremely flexible programming to adapt to any recipe and type of dough with recipe uploading via USB and remote programming option
- ECO program alternates top and bottom heater operation to lower the peak absorbed power
- Perfect even and uniform heat distribution of the bottom stone
- Cooks 6 pizzas in 3.5 minutes without losing performance after batches
- Deck and top with shockproof heating elements
- High heating power, max temperature 450°C
- Full insulation and thermal inertia to save energy
- Strong, durable construction
- **Fume hood powerful with LED lights (optional)**

SHOWN WITH OPTIONAL PROOFING CABINET & HOOD

EASY AND INTUITIVE TOUCH CONTROL

new

AETNA Pizza Oven

CODE	PIZZAS	POWER	INTERNAL	W X D X H
AETNA 105X70	6 x 330mm (13")	11.4kw (3PH)	1050 x 700mm	1480 x 1300 x 380mm
AETNA 105X70 2C	12 x 330mm (13")	2 x 11.4kw (3PH)	2 x 1050 x 700mm	1480 x 1300 x 760mm
AETNA 105X70 3C	18 x 330mm (13")	3 x 11.4kw (3PH)	3 x 1050 x 700mm	1480 x 1300 x 1140mm

Proofing Cabinet

CODE	DESCRIPTION
304032021C	Proofing Chamber for 105X70
304032022C	Proofing Chamber for 105X70 2C

Hood

CODE	DESCRIPTION
304022CFA	Hood for 105X70

Aliseo Convection Oven

PLUS MODEL COMES WITH HUMIDIFIER TURBO FAN FOR EVEN AND EFFECTIVE HEAT DISTRIBUTION

- Stainless steel construction incl. chamber
- Comes with 4 removable racks for ease of cleaning
- Seamless, round-cornered chamber to prevent contamination and easy to clean
- Double glass stainless steel door and Internal lighting
- Double-fan heat distribution
- Thermostat from 25°C to 300°C
- Timer up to 120 minutes

4 REMOVABLE RACKS AS STANDARD

ALISEO 4 HAS DUAL VENTILATION

Aliseo Convection Oven

CODE	POWER	SHELVES	TRAY DIMS	W X D X H
ALISEO 2/3	2.6kw	4	425 x 321mm	600 x 625 x 515mm
ALISEO 4	3.4kw	4	600 x 400mm (1/1GN)	820 x 760 x 610mm
ALISEO 4 PLUS	6.4kw (3PH)	4	600 x 400mm (1/1GN)	820 x 760 x 610mm

Induction Hobs (new)

- Easy to install on every working surface in kitchens, restaurants or dining rooms
- High visibility LED display
- Practical IP67 touch control display
- Double control of temperature and power supply
- Extremely easy to use and clean
- Cooking surface in tempered glass
- Energy-efficient thanks its heating efficiency as there is no need to heat the unit up

Induction Hobs

	CODE	DESCRIPTION	POWER	W X D X H
A	IH 27	Countertop Hob	2.7kw	323 x 370 x 105mm
	IH 35	Countertop Hob	3.5kw	330 x 425 x 105mm
B	IH 35X2	Countertop Hob	3.5kw x 2 (3PH)	390 x 720 x 130mm

Mirage Induction Hob

- Cutting-edge dial control with High-speed power and temperature level adjustment – includes 1-180 minute timer function
- Bright LED digital readout is easy to see
- Temperature memory powers up to the last used temperature setting
- Smart component placement means cord and fans are located under the top case assembly, improving appearance
- Tough stainless steel case with 100% framed ceramic top for durability
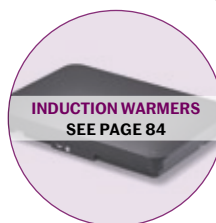
Mirage Induction Hob

	CODE	DESCRIPTION	POWER	W X D X H
C	59651	Countertop hob	1.8kw	356 x 387 x 76mm
D	59602	Drop-in hob	1.8kw	368 x 318 x 73mm

**INDUCTION WARMERS
SEE PAGE 84**

Professional Series Induction Hobs

- 100 settings for precise cooking control—set to power level or temperature setting
- Continuous duty induction circuitry for non-stop cooking
- Firewall protected circuitry with oversized fans and 18 gauge heavy-duty 18–8 stainless steel casing
- 1–180 minute timer—unit shuts off at end of cycle
- Digital display is easy to clean—no knobs to collect food and it helps prevent accidental temperature changes
- "HOT" warning display for safety

Professional Series Induction Hobs

	CODE	DESCRIPTION	POWER	W X D X H
	6954303NGCT	Single Countertop	2.6kw	419 x 327 x 102mm
E	6954703	Double Countertop	3.8kw	330 x 686 x 127mm

COOKING EQUIPMENT

SIRMAN   VOLLRATH

4-Series Countertop Induction Hob with Temperature Control Probe

- Expanded magnetic field emulates gas to allow uninterrupted heat while lifting or tilting pan to sauté or flip
- Steady, controlled heating in single degree increments from 27°C to 232°C
- Power level control offers responsive gas flame-like control, in increments from 1 to 100% of watts. Use for fast, powerful heating
- No power cycling: Patented circuitry delivers steady heat
- Timer with audible alarm: Heating stops when time expires
- Sleek, stainless steel case with non-slip, durable feet
- Included Temperature Control Probe provides additional temperature accuracy

4-Series Countertop Induction Hob with Temperature Control Probe

CODE	POWER	W X D X H
HPI4-260003	2.6kw	420 x 492 x 133mm
HPI4-300003	3kw	420 x 492 x 133mm
HPI4-380003	3.8kw	420 x 492 x 133mm

Induction Fajita Skillet Heater

- Simple one-touch operation produces perfect results in record time, every time
- Works with the two standard fajita pan styles
- Heat room temperature pans to proper sizzle temperatures, not designed to directly cook food
- Two time and temperature presets

Induction Fajita Skillet Heater

CODE	DESCRIPTION	POWER	W X D X H
6954303NGCT-F	Heats cast iron pans	2.6kw	419 x 327 x 102mm

Induction Wok

- Easy to install on every working surface in kitchens, restaurants and dining rooms
- Perfect for public cooking performances or when preparation is made in view of customers
- Energy saving thanks to heating efficiency and no need to heat up
- Graduated digital controls
- Smooth cooking surface makes cleaning easy
- Safe to operate as cooking surface never heats up
- Electric absorption is stopped when the pan is removed from the hob surface

Induction Wok

CODE	DESCRIPTION	POWER	W X D X H
IH 35 WOK	Countertop Wok	3.5kw	340 x 445 x 110mm

new

COOKING EQUIPMENT

High-Speed MultiFlex Clamshell Grill

The MultiFlex's versatility is best shown by the 'top heater off' feature allowing a flat surface griddle function. Meal changeover is as simple as switching on the top heater, allowing top surface grilling to create foods like paninis, BLTs, grilled cheese sandwiches and more.

- Suitable for cooking protein
- Top heater temperatures are independent for product flexibility
- Top heaters are parallel with the bottom grill surface to perfectly grill thick sandwiches
- Top heaters can be turned off to use the bottom plate as a flat grill

- Heavy-duty torsion spring
- A catch tray and the elimination of hidden grooves and crevices make cleaning and maintenance simple
- Flat, aluminium plates as standard
- All models available to order with ribbed or ribbed/flat plates

FLAT SINGLE PLATES

FLAT SINGLE PLATES

new

FLAT DOUBLE PLATES

NCG8-F Clamshell Grill 2.8kw

CODE	DESCRIPTION
NCG8-F	293 x 558 x 677mm
600-001S	NCG8 Teflon Sheet Kit

NCG9-F Clamshell Grill 2.8kw

CODE	DESCRIPTION
NCG9-F	320 x 470 x 559mm
600-002S	NCG9 Teflon Sheet Kit

NCG14-F Clamshell Grill 2.8kw

CODE	DESCRIPTION
NCG14-F	442 x 588 x 677mm
600-003S	NCG14 Teflon Sheet Kit

Ceramic Panini Grill

The PDVC ceramic panini grill is the preferred choice for major coffee chains...

- Uses approximately 35% less energy than a conventional Panini grill
- Stainless steel construction
- Ceran® ceramic glass cooking surfaces
- Thermostat control
- Useful drip tray for liquids and other cooking leavings
- Easy to clean
- Adjustable feet for a safe and steady placing
- Ideal for a fast achievement of working temperature
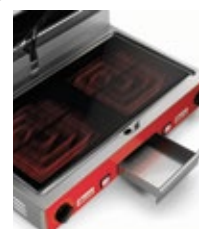
SAVE OVER £400 PER YEAR IN ENERGY COSTS!

Ceramic Panini Grill

CODE	DESCRIPTION	POWER	COOKING AREA	W x D x H
PDVC RR T	Ribbed	3kw	530 x 255mm	592 x 441 x 166mm
PDVC LR T	Flat/Ribbed	3kw	530 x 255mm	592 x 441 x 166mm

PRINCECASTLE   SIRMAN

Contact Grills

COUNTER-BALANCED TOP COOKING PLATE HALVES COOKING TIME

SIRMAN PANINONSTICK® Contact Grills

Featuring an exclusive ceramic coating treatment on cooking surfaces. Non-stick, no peel, no chip ceramic coated cast iron surfaces for hassle-free cleaning.

- Ideal for high volume operations including cafes, bars, restaurants, kiosks, delis and supermarkets
- Ribbed, Flat, and Flat/Ribbed surfaces available
- Adjustable thermostat up to 300ºC (PD models have 2 independent plates)
- Cast iron plates with ceramic coating treatment ensure easy cleaning and reduce cooking time
- Self-balancing upper plates automatically adjust to the thickness of the product and stay in place.
- Heavy-duty stainless steel construction
- Timer fitted with all models

ELIO

CORT

PD

Single – Elio

CODE	DESCRIPTION	POWER	COOKING AREA	W x D x H
ELIO RR T	Ribbed	1.55kw	250 x 255mm	260 x 435 x 235mm
ELIO LR T	Flat/Ribbed	1.55kw	250 x 255mm	260 x 435 x 235mm

Large Single – Cort

CODE	DESCRIPTION	POWER	COOKING AREA	W x D x H
CORT LL T	Flat	2.1kw	355 x 255mm	380 x 435 x 235mm
CORT RR T	Ribbed	2.1kw	355 x 255mm	380 x 435 x 235mm
CORT LR T	Flat/Ribbed	2.1kw	355 x 255mm	380 x 435 x 235mm

Double – PD

CODE	DESCRIPTION	POWER	COOKING AREA	W x D x H
PD LL-LL T	Flat	3kw	500 x 255mm	515 x 435 x 235mm
PD RR-RR T	Ribbed	3kw	500 x 255mm	515 x 435 x 235mm
PD LR-LR T	Flat/Ribbed	3kw	500 x 255mm	515 x 435 x 235mm

Sirman

Conveyor Toasters

300 SLICES PER HOUR

800 SLICES PER HOUR

1100 SLICES PER HOUR

1000 SLICES PER HOUR

A

B

C

new

- Ideal for busy catering establishments and hotels with an output of 300 slices per hour
- Easy load rack with 2 slice feed
- Front or rear output chute option - for back of house use
- Toast Selector switch for Bread, Buns or Off
- Variable toasting colour control
- Easy fit and removable crumb trays for fast cleaning
- High quality stainless steel finish

Conveyor Toaster

CODE	POWER	DESCRIPTION	W x D x H
FT1	2.4kw	2 Slice	368 x 418 x 387mm

- Forced convection toasting promotes uniform results and energy efficiency
- Energy efficient, fast reacting, quartz heaters
- Standby mode saves up to 75 percent energy during slow periods when unit is not in use and allows unit to quickly return to full power
- Variable speed control to achieve desired colour
- Stainless steel and aluminized steel construction
- High-temperature bearings ensure smooth operation and do not require lubrication
- High-quality, insulated wires help prevent against dry rotting and cracking
- CT4-230DUAL - Top chamber product entry opening is adjustable from 3.8 - 7.6cm, bottom chamber entry opening is adjustable up to 3.8cm

ENERGY SAVING FEM APPROVED

Energy Saving Conveyor Toaster

CODE	POWER	DESCRIPTION	W x D x H
A CT4-2308003	2.8kw	2 slice	359 x 603 x 356mm
B CT4-2301000	3.6kw	3 slice	458 x 603 x 356mm
C CT4-230DUAL	4.9kw	4 slice	514 x 730 x 597mm

Conveyor Sandwich Ovens

ENERGY SAVING FEM APPROVED

- Adjustable 38 – 76mm product opening for added heat control
- Infinite top and bottom heat controls
- Extended conveyor (front and rear) for pass-through convenience
- Variable speed control allows for real-time adjustments
- Forced convection toasting promotes uniform results and energy efficiency
- Energy-efficient, fast-reacting, quartz heaters
- Industry's only maintenance-free drive system; stainless steel drive chain does not require lubrication
- Intended for operations with a low volume of toasted sandwiches or are looking to add them to the menu

Conveyor Sandwich Ovens

CODE	DESCRIPTION	POWER	W x D x H
S02-230105	267mm Wide Belt	2.8kw	409 x 338 x 318mm
S02-230145	368mm Wide Belt	3.6kw	511 x 389 x 318mm

FORTIUS   **VOLLRATH**

Vertical Contact Toaster

UP TO 2200 BUNS PER HOUR

- Toasting for high volume operations
- Great choice for toasting buns for burgers and sandwiches 'on demand'
- Delivers higher toasting capacities while maintaining proven reliable design
- Stronger motor and higher temperature platen increases performance
- Easy to clean and maintain
- Adjustable bun crush controls and thermostat allow precise toasting
- Caramelizes the buns, forming a coating that protects the buns from juices and condiments that can cause soggy, unattractive buns
- Compact design requires only 203mm of counter space depth

Vertical Contact Toasters All models rated 1.7kw.

CODE	BUNS P.H.	DESCRIPTION	W x D x H
297-T9FGB	2200	9 second	648 x 219 x 658mm
297-T14FGB	1380	14 second	648 x 219 x 658mm
197-260	Toaster Release Sheets	Pack of 2	
511	Optional butter dresser		

Mini Slimline Vertical Contact Toaster

UP TO 2200 BUNS PER HOUR

new

- Slimline design saves up to 30% more counter space
- Adjustable toast times from 9-40 seconds to customise products
- Digital display and electronic controls make for precise and repeatable settings
- Simple to remove conveyor makes cleaning quick and easy
- Dual compression adjustment knobs allow for maximum product flexibility
- Accommodates buns up to 5.5" in diameter
- Heat shield for cooler surfaces ensuring safer operation
- Available in three conveyor options: wire, silicone and stainless steel pleated belt

Mini Slimline Vertical Contact Toaster Wire belt as standard

CODE	BUNS P.H.	DESCRIPTION	W x D x H
CTS-WCE	2200	9-40 Second	514 x 184 x 559mm

Vertical Dual-Sided Contact Toaster

A **UP TO 3000 BUNS PER HOUR**

B **UP TO 6000 BUNS PER HOUR**
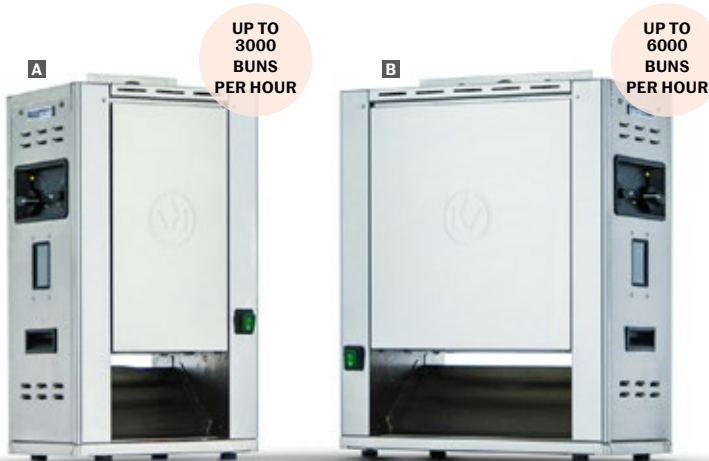
- Large Touch Screen with LCD display for easy programming
- Patented Parallel Compression Design increases toasting speed and surface contact for better caramelisation
- Digital programming for variable toast time and temperature settings
- Auxiliary heater option available for higher bun temperatures
- Stainless steel construction with Anti-slip rubber base
- Dual-Sided design means that the CTD model can intake 2 buns simultaneously, while the CTDE can intake 4

Vertical Dual-Sided Contact Toaster Wire belt as standard.

CODE	LANES	BUNS P.H.	POWER	W x D x H
A CTD-W-CE	Single	3000	1.5kw	305 x 229 x 540mm
B CTDE-W-CE	Double	6000	3kw	430 x 229 x 540mm

ENERGY SAVING FEM APPROVED

PRINCECASTLE

Batch Bun Toaster

- Toasts up to 12 complete buns at one time
- Provides perfect caramelisation by contact toasting for better tasting product and prevents condiments from saturating buns
- Unit is easy to clean and maintain
- Visible and audible alarms signal toast cycle is complete
- Adjustable thermostat provides precise toasting for all types of bread products
- Adjustable bun thickness controls
- Adjustable timer from 20-100 seconds
- Stainless steel and aluminium construction
- Durable nickle-plated heating platen provides uniform heat
- Includes 1 spatula

Batch Bun Toaster

CODE	POWER	W x D x H
212-AC	2.3kw	698 x 406 x 295mm

Egg Cooker

new

- Deliver perfectly shaped, great tasting eggs with ease and conformity in less than 3 minutes
- Cook up to 6 eggs per cycle
- Compact design limits use of counter space
- Electrical temperature control provides more consistent temperature and cooking
- Non-stick egg ring features a detachable design for easy cleaning
- Robust stainless steel for long-term durability

Egg Cooker

CODE	POWER	W x D x H
EC6-RDCE	2.5kw	458 x 441 x 234mm

Rice Cooker / Warmer

- Insulated, double-wall stainless steel construction holds in heat to keep contents warm and moist for hours
- Cooks rice, grits, oatmeal and mac and cheese
- Large capacity single batch cooking
- Automatically shifts to warm mode when cooking has finished
- Trigger handle: press button and lift to open
- Heated lid ensures even cooking
- Removable-non-stick inner pot for easy clean up
- Includes 900ml measuring cup and serving spatula

Rice Cooker/Warmer

CODE	CAPACITY	POWER	W X D X H
37560R-UK	60 Cup (14L) Cooked Rice	1.95 kw	460 x 460 x 390mm

PRINCECASTLE   Hamilton Beach COMMERCIAL

Sous Vide Immersion Circulator

- 1.2kw pump keeps up to 30L of water at an even, consistent temperature
- Heats up to 95°C
- IPX7 construction prevents malfunction if accidentally dropped in water
- Adjustable timer lets you select up to 99 hours
- Displays temperature in tenths of a degree
- Easy-to-read display and touchpad controls
- Audible alert and auto-shutoff if water level is too high or low
- Cleaning cycle and reminder

Sous Vide Immersion Circulator

CODE	POWER	CAPACITY	W x D x H
HSV1000-UK	1.2kw	30L	89 x 190 x 324mm

SOFTCOOKER Sous Vide System

WITH WIFI CAPABILITIES AND OPTIONAL WIRELESS PROBES

new

- The SOFTCOOKER system enables consistent temperature control throughout the whole container at all times
- No hot or cold spots
- A large and practical 5" touchscreen display, with IP 67 rating
- Up to 10 instant programmes on the machine and countless other programmes through the mobile APP
- APP means you can check cooking progress anywhere at any time
- Practical and robust wireless probes (optional) with NFC technology allow you to read the internal product temperature
- Optional wireless probes can be reused thousands of times and loaded with data regarding the product, cooking, packaging date etc.

SOFTCOOKER Sous Vide System

CODE	DESCRIPTION	POWER	W X D X H
SOFTCOOKER WI-FOOD X NFC	Sous Vide	2kw	165 x 203 x 377mm
69460000	Wireless Probes (6 pack)		
69062000	1/1 GN Stainless Steel Container with Lid		
69062500	2/1 GN Stainless Steel Container with Lid		

Sous Vide Water Baths

A

B

- Low-temperature cooking device with water static heating
- Stainless steel structure and 1/1 GN made of stainless steel
- Practical handles for easy carrying
- Powerful shock-proof coated heating elements in contact with the tank bottom
- Electronic control system of temperature with working temperature display
- 5 storable programmes
- Comes with drain and lid

Sous Vide Water Baths

	CODE	DESCR	POWER	CAP	W X D X H
A	SOFTCOOKER 2/3	2/3 GN	1.1kw	14L	390 x 360 x 300mm
B	SOFTCOOKER 1/1	1/1 GN	1.7kw	22L	565 x 360 x 300mm

Hamilton Beach COMMERCIAL

Sirman

ENERGY SAVING FEM APPROVED

Heating & Holding

Most high-volume restaurants and quick service operations need to hold cooked menu items so they are easily available for serving as soon as an order is placed. Your customers might want their food now but they don't want it to taste or look as if it has been hanging around. Designed specifically to hold cooked food for longer with no loss of flavour or texture, our heating and holding equipment will keep your food flawless and your customers happy.

Prince Castle Holding Bins The Benefits...

Store food longer with solutions tailored to the ideal temperature and humidity.

- Improve food quality with customised temperatures that eliminate drying-out
- Hold food at safe temperatures for longer than other methods – over 1 hour without loss of flavour, texture or shrinkage
- Less waste, faster speed of service and increased operational flexibility
- Hold both fried and grilled menu items in the same bin

Features: Differentiating food holding with solutions that make sense.

- MenuTrak technology offers operators the ability to supervise held products by assigning where menu item components are located and monitoring hold times
- Point-of-use product access limits heat loss while ensuring freshness of remaining products
- Easy-access operations streamline serving and simplify clean-up for a condensed dispersion time
- Exclusive Reli-A-Temp™ infrared heater technology provides consistent food temperatures
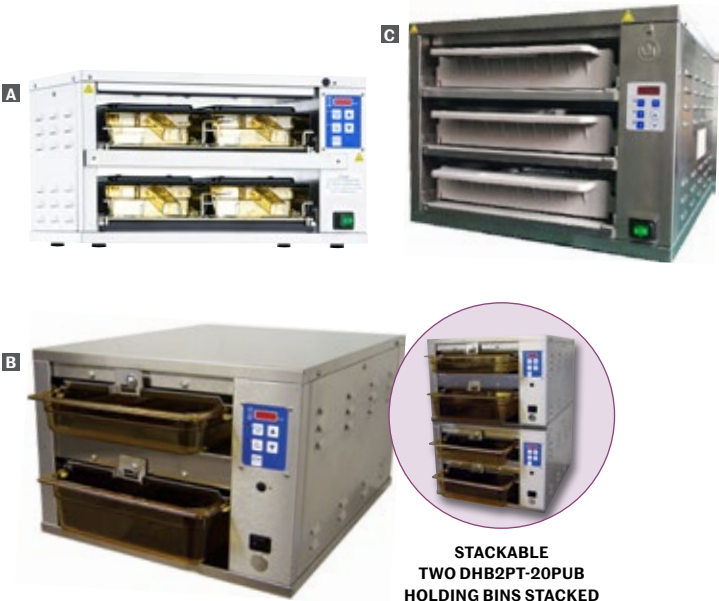
Dedicated Holding Bins

- Independent upper and lower heating system per cavity
- Adjustable temperature for each heater zone: top and bottom heater range: 65° to 127°C
- Solid state digital controls
- Pass thru design allows employees to access the food from both sides

Dedicated Holding Bins Includes 65mm deep 'high temp' pans. DHB2PT-20PUB includes 1 x 65mm deep 'high temp' pan and 1 x 100mm deep 'high temp' pan.

CODE	DESCRIPTION	POWER	W x D x H
A DHB2PT-20CGBN	4 x 1/3 GN Pans	1.5kw	500 x 358 x 290mm
B DHB2PT-20PUB	2 x 1/1 GN Pans	1.9kw	484 x 610 x 340mm
DHB2PT-GMCN	2 x 1/1 GN Pans	1.7kw	460 x 520 x 245mm
C DHB3PT-GMCN	3 x 1/1 GN Pans	2.5kw	460 x 520 x 338mm

STACKABLE TWO DHB2PT-20PUB HOLDING BINS STACKED

ENERGY SAVING FEM APPROVED

PRINCECASTLE

Dedicated Holding Bins with MenuTrak

- MenuTrak technology offers operators the ability to supervise held products by assigning where menu items are located and monitoring hold times
- Built-in programmable features that alert operators when to cook new product and replace existing held product
- Improved speed of service and product consistency
- Alphanumeric display makes it easy to read item descriptions
- Program up to six different menus
- Single-sided controls

HIGH HEAT FOOD PANS
SEE PAGE 135

Single-Sided Dedicated Holding Bins Incl. 65mm deep 'high temp' pans.

CODE	DESCRIPTION	POWER	W x D x H
A DHB2PT-33CGB	8 x 1/3 GN Pans	2.6kw	838 x 358 x 282mm
B DHB4PT-20BCE	8 x 1/3 GN Pans	1.9kw	500 x 358 x 523mm

Extended Holding Bins with MenuTrak (new)

**FEATURES
DUAL ZONE
TOP & BOTTOM
HEATERS**

- Dual zoned top and bottom heaters create the perfect holding environment for each menu item
- Removable metal lid increases thermal conductivity to extend product hold times
- Single-sided controls and pass-through design as standard
- Double-sided controls and pass-through design on ACE models

- All day menu variety with up to six different daypart menu options
- USB port included for easy upload of new menus
- Alerts that notify you when to cook more product mean you will not run out of food
- Durable stainless steel construction for longer lasting equipment life
- Rackless design means there are fewer parts to clean and maintain

Single-Sided Extended Holding Bins

CODE	DESCRIPTION	POWER	W X D X H
C EHB22CE	4 x 1/3 GN Pans	0.8 - 1.05kw	500 x 358 x 290mm
EHB23CE	6 x 1/3 GN Pans	1.3 - 1.9kw	691 x 358 x 290mm
D EHB42CE	8 x 1/3 GN Pans	1.6 - 2.1kw	500 x 358 x 523mm
E EHB24CE	8 x 1/3 GN Pans	1.87 - 2.5kw	843 x 358 x 290mm
EHB34CE	12 x 1/3 GN Pans	2.6 - 3.9kw	843 x 358 x 460mm

Double-Sided Extended Holding Bins

CODE
EHB22ACE
EHB23ACE
EHB42ACE
EHB24ACE
EHB34ACE

Heated Holding
Alto-Shaam Heated Holding Advantages

- **HALO HEAT** The key to quality holding is to preserve as much natural product moisture as possible and that's exactly what the gentle holding capability of Halo Heat is designed to accomplish.
- **No added humidity** Adding steam to held foods waters down taste and can overcook food. None of Alto-Shaam's Heated Holding products use water vapour to maintain temperature or moisture.
- **No drying out** Another culprit in robbing food of flavour is convection fans. Even though it's circulating warm air, it's also drying out your food at the same time.
- **Precise heat management** The soft-gentle Halo Heat heats food gently and consistently, from top to bottom, for hours at a time.

Hold on to your money, too!

Alto-Shaam Heated Holding products not only maintain your food quality, but they also help maintain your bottom line!

- **Low energy usage** Most of Alto-Shaam's Heated Holding Cabinets are ENERGY STAR rated, which means they use less than 40 watts per square foot.
- **Longer food holding and better food quality** Food kept in Alto-Shaam Heated Holding equipment stays fresh and ready-to-serve longer, reducing your food shrink and helping out your bottom line.
- **Take control of your schedule** Cook production items during off-peak times and hold them in our equipment. Plan an entire banquet and hold the panned or plated food until you're ready to serve.
- **No water usage** None of our heated holding equipment uses a drop of added water. You can put that savings right to your bottom line.

A variety of heated holding systems

Whether you're holding small production items, a complete banquet, or something in between, Alto-Shaam has a heated holding answer for you...

Drawer Warmer with Individual Controls

- Individual controls for each drawer allows food to be held at the optimal temperature.
- Sealed, static holding environment traps natural flavour and juices, reducing shrink, improving food quality and extending hold life.
- Maintain food quality. Keep product at its perfect serving temperature and hold for hours without overcooking or drying out.
- Easy to operate. Adjustable, electronic thermostat with digital display monitors the inside temperature to ensure food is being held at safe and precise temperatures.
- Easy to clean. Simply remove shelves and wipe clean.
- Greater yields and less food waste with Halo Heat technology.
- Expand menus, reduce prep time and labour costs
- Drawers can be mounted on casters for easy mobility.
- Build onto cabinets or counters, or stack to further maximise space.

WATERLESS DESIGN. REDUCE INSTALLATION AND OPERATING COSTS

Two Drawer

CODE	DESCRIPTION	CAPACITY	PAN CAPACITY	POWER	W X D X H
500-2DI	Wide	2 x 16kg	2 x 1/1 GN D150mm	1kw	624 x 657 x 491mm

Drawer Warmers

HALO HEAT   ecosmart   ENERGY SAVING FEM APPROVED

- Alto-Shaam drawer warmers can fit anywhere you need production items held hot and within reach.
- Available in one-, two- or three- drawer configurations, both in standard and narrow widths.
- HALO HEAT offers a controlled, uniform heat source that gently surrounds foods for better appearance, taste, and longer holding life.
- Product moisture is retained without adding water.

- Holding temperature gauge monitors inside air temperature.
- ON/OFF adjustable thermostat with a range of 16° to 93°C.
- Can be built into cabinets or counters. Built-in trim kits are available.
- Stackable design.
- Drawer warmers come complete with standard pans. Oversize pans available.
- Drawers come vented as standard
- Optional mobile dollies available for 2 and 3 drawer models

ALL MODELS SUPPLIED WITH VENTED DRAWERS

LARGE CAPACITY EACH DRAWER COMPARTMENT CAN HOLD 34 POTATOES OR 50 BREAD ROLLS.

A   B   C

SHOWN AS A BUILT-IN UNIT USING OPTIONAL TRIM KIT

OPTIONAL BUILT-IN TRIM KITS

Single Drawer

	CODE	DESCRIPTION	CAPACITY	PAN CAPACITY	POWER	W X D X H
A	500-1D	Wide	1 x 16kg	1 x 1/1 GN D150mm	1kw	624 x 657 x 296mm
	500-1DN	Narrow	1 x 16kg	1 x 1/1 GN D150mm	1kw	423 x 792 x 296mm

Single Drawer Kits

CODE
5015147
5015148

Two Drawer

	CODE	DESCRIPTION	CAPACITY	PAN CAPACITY	POWER	W X D X H
	500-2D	Wide	2 x 16kg	2 x 1/1 GN D150mm	1kw	624 x 657 x 481mm
B	500-2DN	Narrow	2 x 16kg	2 x 1/1 GN D150mm	1kw	423 x 792 x 481mm

Two Drawer Kits

CODE
5015149
5015150

Three Drawer

	CODE	DESCRIPTION	CAPACITY	PAN CAPACITY	POWER	W X D X H
C	500-3D	Wide	3 x 16kg	3 x 1/1 GN D150mm	1kw	624 x 657 x 664mm
	500-3DN	Narrow	3 x 16kg	3 x 1/1 GN D150mm	1kw	423 x 792 x 664mm

Three Drawer Kits

CODE
5015153
5015154

Drawer Warmer Mobile Dollies

CODE	DESCRIPTION
500-D DOLLY	Fits 500-2D, 500-2DI & 500-3D
500-DN DOLLY	Fits 500-2DN & 500-3DN

Heated Holding Cabinets

- HALO HEAT is a controlled, uniform heat source that gently surrounds food for better appearance, taste, and longer holding life.
- Close temperature tolerance and even heat application maintain ideal serving temperatures throughout the cabinet.
- Holds all types of food - meats, poultry, potatoes, fish, vegetables, and casseroles - fresh, flavourful and hot.
- ON/OFF adjustable thermostat with a range of 16° to 93°C
- Holding temperature gauge monitors inside air temperature.
- Fully insulated and concealed electrical components

- Stainless steel interior resists corrosion.
- Castors provide easy mobility.
- Can be stacked with an identical unit or cook/ hold oven to save space.
- The straightforward Manual control uses arrow keys for push-button temperature settings, a digital display, and an intuitive design to make operation easier.
- Optional solid-state electronic control option simplifies temperature setting, has a clear, easy-to-read LED display, and includes SureTemp-heat recovery system.
- Further electronic options available include six independent multiple timers or an internal temperature probe.

300-S includes
- 2 stainless steel side racks
- 1 set of non-skid rubber feet
- 4 carrying handles
- 19mm non-skid feet

500-S & 750-S includes
- 2 stainless side racks
- 2 chrome wire shelves
- 64mm castors

1200-S/SR includes
- 2 stainless side racks
- 3 chrome wire shelves
- 127mm castors

1200-UP/SR includes
- 4 stainless side racks
- 6 chrome wire shelves
- 127mm castors

Heated Holding Cabinets

CODE	PRODUCT CAPACITY	PAN CAPACITY	POWER	W X D X H
A 300-S	16kg (36lbs)	3 x 1/1 GN D65mm	0.8kw	443 x 645 x 466mm
500-S	18kg (40lb)	6 x 1/1 GN D 65mm	0.95kw	483 x 675 x 809mm
B 750-S	45kg (100lb)	10 x 1/1 GN D 65mm	1kw	676 x 797 x 809mm
1000-S	54kg (120lb)	8 x Sheet Pans (450x650mm)	0.9kw	597 x 801 x 1025mm
C 1200-S/SR	87kg (192lb)	16 x 1/1 GN D 65mm	0.9kw	671 x 817 x 1117mm
1000-UP	108kg (238lb)	16 x Sheet Pans (450 x 650mm)	1.8kw	608 x 804 x 1924mm
D 1200-UP/SR	174kg (384lb)	32 x 1/1 GN D 65mm	1.8kw	671 x 817 x 1924mm

FACTORY INSTALLED OPTIONS

Electronic control version, Electronic Multi-timer, Window door, Pass-through design

ACCESSORIES

Full perimeter bumpers, Carving holders, Door lock with key, Drip pans (internal & external), Shove handle kit, Stacking kit, Shelves & pan supports, Legs.

ALTO-SHAAM

Heated Banquet Carts

- Alto-Shaam Banquet carts are built to handle your most challenging banquets.
- Holds pre-plated food fresh, flavourful, and hot.
- No moisture pans, water or canned heat needed.
- HALO HEAT is a controlled, uniform heat source that gently surrounds food for better appearance, taste, and longer holding life.
- Close temperature tolerance and even heat application provides even heat from top to bottom – side to side.
- An adjustable, electronic thermostat with digital display monitors the inside temperature to ensure food is being held at safe and precise temperatures.

- Superior insulation ensures the cavity will only lose 2ºF for every 45 minutes it is held without power, provided the doors remain closed.
- Designed to adapt to any type of banquet holding:
  - Covered plates, stacked
  - Covered or uncovered plate carriers
  - Accepts trays for banquet service
  - Additional shelves for 1/1 and 1/2 gastronorm pans
- Non-magnetic stainless steel interior resists corrosion.
- Full perimeter, wall-friendly bumper, transport handles, and heavy-duty castors.

A

B

C

Includes	Includes	Includes
• 4 transport handles	• 4 transport handles	• 4 transport handles
• 4 chrome wire shelves	• 4 chrome wire shelves	• 8 chrome wire shelves
• 4 shelf runners & clips	• 4 shelf runners & clips	• 8 shelf runners & clips
• bumper surround	• bumper surround	• bumper surround
• 4 x 152mm castors	• 4 x 152mm castors	• 6 x 152mm castors

Heated Banquet Carts

CODE	PRODUCT CAPACITY	PLATE CAPACITY	POWER	W X D X H
A 1000-BQ2/96	109kg (240lb)	96 x 10" plates w/ cover	1.5kw	954 x 773 x 1714mm
B 1000-BQ2/128	145kg (320lb)	128 x 10" plates w/ cover	2kw	1154 x 773 x 1714mm
C 1000-BQ2/192	218kg (480lb)	192 x 10" plates w/ cover	3kw	1744 x 773 x 1714mm

ACCESSORIES

Uncovered Plate Carrier, Covered Plate Carrier, Plate covers, Shelf supports, Chrome wire shelf, Door lock w/ key

UNCOVERED   **COVERED**

**PLATE COVERS
SEE PAGE 210**
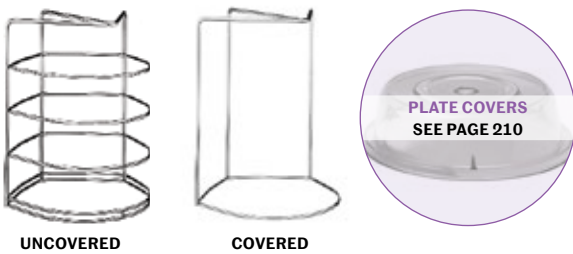
Heated Holding Trolleys

- Designed to keep food and dishes warm with high performance and low power consumption that guarantee maximum quality and temperatures above 65°C.
- Unique system makes it impossible for pans to touch the cabinet base or sides, this results in an even and constant circulation of air throughout the unit
- Trolleys are easy to manoeuvre with back and side handles, rotating wheels that turn 360° and front wheels fitted with brakes
- Includes thermostat for regulation of temperatures between 0°C and 100°C. Provided with humidification container
- With the exclusive system of weldless monoblock pan-guides, cleanliness inside is greater, easier and faster

new

ENERGY SAVING FEM APPROVED

ENERGY SAVING
Thanks to the extraordinary thermal insulation system, the desired temperature is achieved more quickly and the heat is conserved for longer periods.

A

B

Heated Holding Trolleys

CODE	PAN CAPACITY	POWER	W X D X H
A 81000	10 x GN 2/1 or 20 x GN 1/1 (40mm Depth)	3kw	810 x 810 x 1150mm
B 81010	20 x GN 2/1 or 40 x GN 1/1 (40mm Depth)	3kw	700 x 870 x 1740mm
81020	40 x GN 2/1 or 80 x GN 1/1 (40mm Depth)	4kw	1470 x 810 x 1740mm

Pulse Merchandisers

new

- Keep packaged food at the right temperature - thermostat is adjustable between 20°C and 90°C meaning food can be held safely above 65°C
- Five-level display cabinets in durable stainless steel featuring bright LED lighting
- Regulated and ventilated shelves thanks to double recovery technology and air circulation keep products warm and packed at legal temperatures
- Side windows offer a panoramic view with a tempered glass retaining stop on unit shelves
- Mobility is provided by four castors including two with brakes
- Optional:
  - Front glass door to protect merchandiser contents from outside drafts
  - Rear glass door for loading and unloading of contents away from the service area
  - Angled shelves for greater visibility of the products on display

C

D
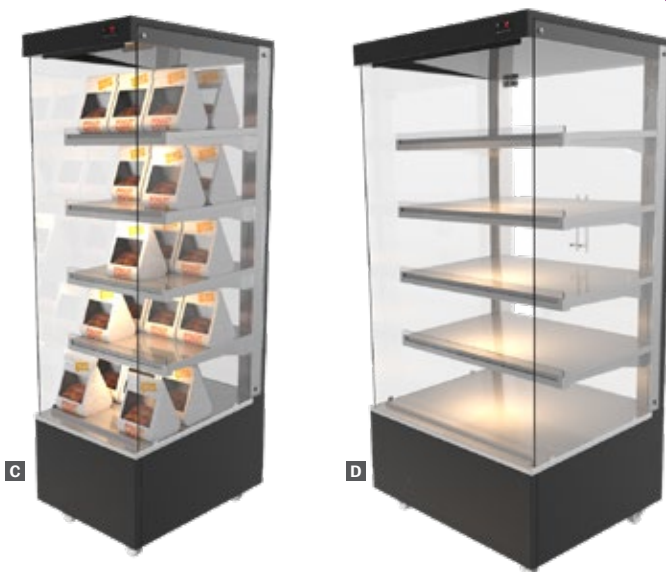
Pulse Merchandisers

CODE	DESCRIPTION	SHELVES	POWER	W X D X H
C V 60 LS5	5 level merchandiser	520 x 560mm	2.1 kWh	600 x 834 x 1993mm
D V 100 LS5	5 level merchandiser	980 x 480mm	4.1 kWh	1017 x 817 x 1973mm

Pujadas   Dorégrill

Top & Bottom Heated Merchandisers

- Packaged food is held at a safe temperature
- Fanless technology results in higher-quality food and longer shelf life
- Independently controlled shelves allow you to have complete control over your holding temperatures
- Energy-saving LED lighting at the top of each shelf enhances the display
- Vertical display maximises packaged product capacity
- Angled shelves and tempered glass side panels

- Controls protected by a latched access panel on the front of the merchandiser
- Front-mounted heat-guards provide customer protection
- Top and bottom heat for the highest quality prepared food and longer hold times

Three-tier Heated Hot Shelf Merchandisers 3 shelf counter-top merchandiser, includes 4 x 102mm feet

CODE	DESCRIPTION	SHELF CAPACITY	PRODUCT CAPACITY	POWER	W X D X H
HSM-24/3S/T	Top & Bottom Heat	7kg	3 x 4 chickens	1.7kw	609 x 693 x 1163mm
HSM-36/3S/T	Top & Bottom Heat	11kg	3 x 6 chickens	2.4kw	910 x 693 x 1363mm

Five-tier Heated Hot Shelf Merchandisers 5 shelf floor standing merchandisers, include 4 x 76mm swivel casters

CODE	DESCRIPTION	SHELF CAPACITY	PRODUCT CAPACITY	POWER	W X D X H
HSM-24/5S/T	Top & Bottom Heat	7kg	5 x 4 chickens	2.8kw	609 x 694 x 2029mm
HSM-36/5S/T	Top & Bottom Heat	11kg	5 x 6 chickens	4kw	914 x 694 x 2084mm
HSM-48/5S	Bottom Heat Only	18kg	5 x 10 chickens	4.5kw	1219 x 694 x 2029mm

Hot Food Wells

- Extend food holding times with efficient, precise Halo Heat® technology
- Maintain food quality without the use of extremely hot elements, added humidity or fans
- Increase sales with attractive food presentation and quality
- Save on maintenance costs, eliminating lime and scale build-up associated with traditional steam tables
- Increase employee and customer safety with the elimination of hot water and steam

- Provide optimal holding temperatures with an adjustable thermostat that can be flush-mounted into the counter or a location out of sight from customers
- Set ideal holding temperatures for any dish with an individual well control option

A SIMPLE ELECTRICAL SOCKET IS ALL YOU NEED, NO WATER, PLUMBING OR WATER RELATED INSTALLATION OR SERVICE COSTS.

Hot Food Wells Available in sizes ranging from a single full-size hotel pan wide, up to five pans wide.

CODE	SHELF CAPACITY	PRODUCT CAPACITY	POWER	W X D X H
100-HW/D6	Single pan	1 GN 1/1 Pan (150mm)	0.6kw	380 x 586 x 225mm
200-HW/D6	Two-Pan	2 GN 1/1 Pans (150mm)	1.2kw	712 x 586 x 235mm
300-HW/D6	Three-Pan	3 GN 1/1 Pans (150mm)	1.8kw	1039 x 586 x 234mm
400-HW/D6	Four-Pan	4 GN 1/1 Pans (150mm)	2.4kw	1371 x 586 x 235mm
500-HW/D6	Five-Pan	5 GN 1/1 Pans (150mm)	3.0kw	1702 x 586 x 235mm

Contoured Carving Station

- Attractive Carving Station with lamps for additional heat while serving
- Heavy-duty steel frame, chrome-plated
- Stylish solid surface base & top
- Clear tempered glass customer breath guard
- Knife-friendly, dishwasher safe NSF Certified cutting board included
- Spun aluminium shades for heat dissipation
- Recessed base channels liquids into removable drip pan

Carving Station

CODE	DESCRIPTION	POWER	W X D X H
46672	Double Lamp	0.25kw	609 x 559 x 685mm

Carving Stations

- Add a major attraction to any buffet line with carve-to-order service.
- Designed to keep that succulent roast at peak serving temperature throughout an event.
- Soft, gentle Halo Heat radiates from the recessed carving shelf surface, while fixed lamp assembly provides greater ambient surface temperature control.
- Each shelf is designed to stand alone or can be mounted directly on a Halo Heat Cook & Hold oven or holding cabinet.
- Sneeze guard easily slides out of the way for carving in prep areas and for cleaning.
- Sanitary cutting board with gravy lane completely removable.
- Includes ON/OFF switch with adjustable thermostat.
- Low energy usage.

Carving Stations

CODE	DESCRIPTION	CAPACITY	POWER	W X D X H
CS-100/S	Single Lamp	18kg (40lb)	0.5kw	466 x 657 x 792mm
CS-200/S	Double lamp	32kg (70lb)	0.8kw	660 x 782 x 842mm

ALTO-SHAAM   VOLLRATH

Heat Shades

- Keep your food warm with this stylish range of stainless steel and copper heat shades
- Adjust to your desired temperature by raising or lowering lamps

A **Retractable Hanging Heat Shade** Bulbs not included

CODE	DESCRIPTION	H X Ø
688265	Stainless Steel	1800 x Ø160mm
688266	Copper	1800 x Ø160mm

B **Aluminium Hanging Heat Shade** Bulbs not included

CODE	DESCRIPTION	H X Ø
688045	Aluminium	1800 x 230mm

Heat Shade with Marble Bulbs not included

CODE	DESCRIPTION	W X D X H
688260	Stainless Steel	500 x 450 x 650mm
688261	Copper	500 x 450 x 650mm

Curved Heat Shades Bulbs not included

CODE	DESCRIPTION	H X Ø
688250	Stainless Steel	600 x Ø240mm
688251	Copper	600 x Ø240mm

Bulbs

Bulbs

CODE	DESCRIPTION	WATTAGE
710205	Red	250W
710206	White	250W

Pujadas

1/1 Induction Buffet Plate

- This highly compact induction plate represents the ideal solution to keep 1/1 gastronorm containers at the desired temperature
- Thanks to the absence of water, the buffet plate offers high efficiency and precision with thermostatic control from 75°C to 90°C
- Maintains a constant temperature and eliminates humidity related problems
- Its compact design means it can be easily moved

1/1 Induction Buffet Plate

CODE	DESCRIPTION	POWER	W X D X H
PB 1/1 LP	1/1 Induction Buffet Plate	0.23kw	380 x 550 x 25mm

new

Induction Buffet Plate

- Bain-Marie alternative for maintaining the temperature of trays and casserole dishes
- High visibility LED display
- Practical IP67 touch control display
- Double control of temperature and power display
- Easy to use and clean
- Energy efficient as there is no need to heat the unit up

Induction Buffet Plate

CODE	DESCRIPTION	POWER	W X D X H
IH-BM	Countertop Buffet Plate	0.2kw	460 x 332 x 61mm

new

**INDUCTION HOBS
SEE PAGE 64**

Mirage Induction Buffet Warmers

- Low wattage warmers with four power levels – low, medium, high and chafer preheat
- Touch controls
- LED indicator lights on control panel and glass top
- Tempered black ceramic glass top is strong, non-porous and easy to clean
- Safety features including over-heat protection, small-article detection, pan auto-detection, empty-pan shut-off
- Connect up to three warmers with the included interconnect cords. The centre warmer must connect to the electrical outlet
- Up to five standard size warmers or four 1/1 GN warmers can be connected to a 15 amp circuit
- Storage compartment under warmer conveniently holds cords when not in use
- Drop-In warmer can be installed overhanging countertop or countersunk

B

**INDUCTION CHAFERS
SEE PAGE 202**

Mirage Induction Buffet Warmers

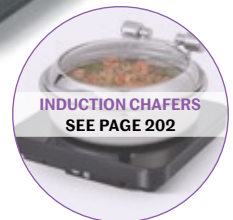| CODE	DESCRIPTION	POWER	W X D X H
A 595027503	Standard Countertop	0.3kw	406 x 408 x 98mm
59502DW03	Standard Drop-In	0.3kw	406 x 408 x 98mm
B 595087503	1/1 GN Countertop	0.375kw	584 x 406 x 78mm
59508DW03	1/1 GN Drop-In	0.375kw	584 x 406 x 78mm

A

CONNECT UP TO 3 WARMERS WITH THE INCLUDED INTERCONNECT CORDS

ŠIRMAN VOLLRATH

Mirage Induction Drop-In Warmer

- Cutting-edge dial control with high-speed power and temperature level adjustment
- Smart component placement means cord and fans are located under the top case assembly, improving appearance
- Temperature memory –powers up to the last used temperature setting

Mirage Induction Drop-In Warmer

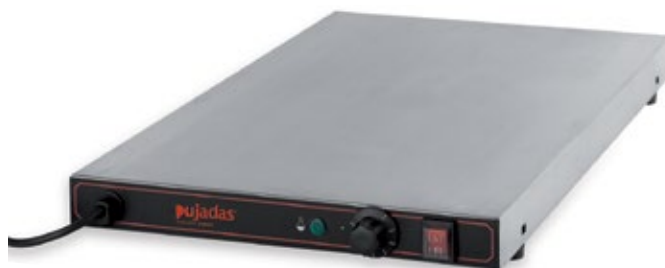| CODE	DESCRIPTION	POWER	W X D X H
59642	Drop-In Warmer	0.65kw	368 x 318 x 73mm

Hot Plate

- 18/10 Stainless Steel
- Adjustable thermostat up to 75˚C
- With on / off switch and indicator light

Hot Plate

CODE	CAPACITY	W x D	POWER
15074	1/1 GN	500 x 325mm	0.6kw

Bain-Marie with Drainage Tap

- Stainless Steel construction
- Suitable for use with 1/1 GN 100mm Deep
- Drain tap fitted at front for easy dispersal of water
- Ideal for holding cooked food / vegetables and more

Bain Marie with Drainage Tap

CODE	CAPACITY	W X D X H	POWER
15020	1/1 GN 100mm Deep	335 x 540 x 240mm	1.2kw

Heat & Hold Bain-Marie

- Efficiently heats and holds a wide variety of food
- Suitable for use with 1/1 GN 100mm deep
- Thermostatic controls ensure accurate heating
- Lighted on/off switch and low-water indicator keep you informed

Heat & Hold Bain Marie

CODE	CAPACITY	W X D X H	POWER
72550	1/1 GN 100mm Deep	350 x 553 x 230mm	1kw

BAIN MARIE POTS & GN PANS AVAILABLE TO ORDER

Pujadas VOLLRATH

HEATING & HOLDING

Heat & Hold Stainless Soup Kettle

- Designed to take chilled, cooked food to serving temperature
- Thermoset fibre-reinforced resin well is self-insulating for maximum energy efficiency
- Non-stick surface prevents scale build-up for easy cleaning and longer operating life
- Must be used with water for maximum energy transfer

Heat & Hold Stainless Soup Kettle Inset & hinged cover included.

CODE	POWER	CAPACITY	Ø x HEIGHT
72522	0.8kw	10.4L	Ø400 x H245mm

Heat & Hold Retro Soup Kettles

- Available in other colours.
- Designed to take chilled, cooked food to serving temperature.
- Ceramic base element ensures a fast start-up and consistent performance
- Heavy-duty exterior body ensures the unit remains cool to the touch while operating

Heat & Hold Retro Soup Kettles Eye-catching looks enhance your soup presentation.

CODE	COLOUR	POWER	CAPACITY	Ø x HEIGHT
7217455	Red	1.5kw	10.4L	Ø420 x H343mm
7217460	Black	1.5kw	10.4L	Ø420 x H343mm

A

Mirage Induction Soup Kettles

B

- Induction heating means no water required, faster retherm times and better temperature control
- Digital controls set temperatures in °F and °C, or use presets for soup, chilli, mac and cheese
- Includes Vollrath induction-ready insets and inset cover. Requires use of Vollrath induction-ready inset.
- Includes programmed retherm mode
- Unique stirring indicator monitors soup vessel temperature differentials and reminds operators when to stir

Mirage Induction Soup Kettles

CODE	DESCRIPTION	COLOUR	POWER	CAPACITY	Ø X H
74110310	Countertop	Silver	0.8kw	10.4L	353 x 342mm
B 74110340	Countertop	Red	0.8kw	10.4L	353 x 342mm
A 741103D	Drop-In	Silver	0.8kw	10.4L	353 x 321mm

VOLLRATH

Food Warmers

- Stainless steel water-bath warmers feature adjustable, pre-calibrated thermostat for accurate heat control
- Dispense from a #10 can (2.8 L), included as standard with each unit
- Stainless steel pump offers a 30ml maximum portion
- Signature Touch™ (SBW) safely heats topping squeeze bottles, keeping them handy for platescaping

Food Warmers

CODE	DESCRIPTION	POWER	W X D X H
A 84580	Fudge Server w/ pump	0.5kw	197 x 332 x 391mm
B 86925	Signature Touch™ Warmer	0.5kw	197 x 224 x 295mm
C 84990	Twin Fudge Server w/ 2 Pumps	0.5kw	432 x 343 x 389mm
94009	Spare #10 can for 84620, 84580		
86809	Spare 16oz squeeze bottle		

Supreme Heated Merchandiser

- Supreme heated merchandiser includes spout warmer which ensures safety when dispensing potentially hazardous foods
- Dispense from a #10 can (2.8L), included as standard

Supreme Heated Merchandiser

CODE	POWER	W X D X H
D 83697	0.5kw	227 x 394 x 392mm

IntelliServ Food Warmer

- This countertop food warmer will keep various sauces, soups and toppings warm and ready in a minimal amount of space.
- Digital temperature control ensures accurate holding of delicate sauces and soups from the first serving to the last
- Holds up to 1 x 1/3 GN pan or 2 x 1/6 GN, 150mm deep with a 5.7L capacity
- Digital temperature display provides instant feedback on heat setting and status
- Cool-touch rim protects users from heat zone during pan change-outs and in self-serve environments
- Pans, lids and ladles sold separately

new

ENERGY SAVING FEM APPROVED

IntelliServ Food Warmer

CODE	POWER	W X D X H
E 86341	0.5kw	202 x 391 x 237mm

SERVER

Insulated
Food Delivery

With the popularity of food ordering apps, it is essential to have food delivery solutions to keep up with demand. From your kitchen to the customers' doorstep, our meal delivery solutions and insulated transport equipment maximise the time available between preparing and serving food. Designed to maintain safe food temperatures, our insulated food delivery range gives you an easy and safe way to transport pre-prepared foods.

Pro Cart Ultra™ Pan Carriers

Plug into the future of insulated transportation with the new Pro Cart Ultra. Hot and cold holding in the same energy-efficient cart at the same time. Power ON, set the Temp and Go!

new

ENERGY SAVING
FEM APPROVED

INTUITIVE TOUCHSCREN DISPLAY

DURABLE, HEAVY-DUTY STAINLESS STEEL HINGE

HEAVY-DUTY 6" NYLON CASTERS, TWO WITH TOTAL LOCKING PIN

ERGONOMIC MOULDED-IN HANDLES FOR EASE OF MANOEUVRING

NYLON PADDLE-STYLE LATCHES

SPRING-LOADED MAGNETIC DOOR CATCH ALLOWS YOU TO CLOSE THE DOOR HANDS-FREE

SAVE UP TO 30% ON ENERGY COST VS. OTHER ELECTRIC CABINETS

Pro Cart Ultra™ Pan Carriers Also suitable for use with 1/2 and 1/3 gastronorm pan sizes, pan capacities will vary to those below.

CODE	DESCRIPTION	CAPACITY	POWER	W X D X H
PCU1000HHUK	2 active hot compartments	14 x 1/1 D65mm	1.02kw	559 x 864 x 1702mm
PCU1000HCUK	1 active hot compartment (top) 1 active cold compartment (bottom)	14 x 1/1 D65mm	0.9kw	559 x 864 x 1702mm
PCU1000CCUK	2 active cold compartments	14 x 1/1 D65mm	0.7kw	559 x 864 x 1702mm
PCU2000HHUK	2 active hot compartments	28 x 1/1 D65mm	1.02kw	762 x 965 x 1727mm
PCU2000HCUK	1 active hot compartment (top) 1 active cold compartment (bottom)	28 x 1/1 D65mm	0.9kw	762 x 965 x 1727mm
PCU2000CCUK	2 active cold compartments	28 x 1/1 D65mm	0.7kw	762 x 965 x 1727mm

HOT MODULE

- Safely maintain food temperatures between 65.6°C to 73.9°C with gentle, non-radiant heat.
- Adjustable temperature from 21°C to 85°C.
- Heats from room temperature to 73.9°C in 15 minutes.
- 20 second recovery time*

COLD MODULE

- Thermoelectric cooling technology is safe for transport.
- Cools down to 0.28°C without a compressor.
- Adjustable temperature from 0.28°C to 21°C.
- 23 second recovery time*

PASSIVE MODULES ALSO AVAILABLE

*AVERAGE RECOVERY TIME BASED ON AMBIENT TEMPERATURE OF 23.33°C, EMPTY COMPARTMENTS - DOOR OPEN FOR 30 SECONDS.

Additional Hot Module

PCMHX	1 Required per compartment

Additional Cold Module

PCMCX	1 Required per compartment

CAMBRO
TRUSTED DURABILITY

Electric Ultra Pan Carrier®

BUILT-IN THERMOMETER

NON-CORROSIVE HEATING UNIT MAINTAINS A SAFE TEMPERATURE RANGE OF 65°-74°C

MOULDED HANDLES WON'T BREAK OFF BELOW REMOVABLE CORD STOWS SECURELY FOR TRANSPORT

SINGLE 230MM NYLON LATCH PROVIDES QUICK AND SECURE OPENING AND CLOSING

VENT CAP EQUALISES PRESSURE AND RELEASES STEAM

TOUGH POLYETHYLENE EXTERIOR STAYS COOL TO THE TOUCH BELOW THICK FOAM INSULATION RETAINS TEMPS FOR HOURS EVEN WHEN UNPLUGGED

H-Series Ultra Pan Carrier® Electric pan carrier extends hot food holding time and ensures food safety.

CODE	CAPACITY	POWER	W x D x H
UPCH4002	6 x 1/1 GN D65mm	0.265kw	460 x 670 x 630mm
UPCH8002	12 x 1/1 GN D65mm	0.53kw	520 x 690 x 1372mm
UPCH16002	24 x 1/1 GN D65mm	1.01kw	715 x 820 x 1350mm

H-Series Accessories

CODE	DESCRIPTION	W x D x H
CD400	Camdolly®	530 x 710 x 230mm
400STP	Strap for UPCH4002	L500mm

- Enables HACCP compliance by maintaining safe, hot food temperatures
- Gentle 71°C heat maintains food moisture
- 45-minute preheat time from room temperature
- 90-second recovery after the door is opened and closed
- Uses less energy than three standard 100-watt light bulbs
- Transports on castors or CD400 Camdolly®

ENERGY STAR

ENERGY SAVING FEM APPROVED

CAMBRO
TRUSTED DURABILITY

Insulated Ultra Camcarts®

- Double-compartment, high-capacity carts hold and transport food.
- Tough, polyethylene shell and thick foam insulation.
- Airtight removable gaskets maintain safe food temperatures for hours.
- Durable nylon door latches open easily and close securely.
- Doors open 270°C for easy loading and unloading.
- Moulded-in handles ensure easy manoeuvring
- Mounted on wheels
- 12 rails support gastronorm food pans and trays
- Vent cap to equalize internal pressure and check temperature

Insulated Ultra Camcarts® Hold and transport gastronorm food pans

CODE	CAPACITY	W x D x H
UPC600	8 x 1/1 GN D65mm	520 x 690 x 1145mm
UPC800	12 x 1/1 GN D65mm	520 x 690 x 1370mm

CODE	CAPACITY	W x D x H
UPC1200	16 x 1/1 GN D65mm	725 x 820 x 1160mm
UPC1600	24 x 1/1 GN D65mm	715 x 820 x 1350mm

CAMBRO TRUSTED DURABILITY

Five Steps for Peak Performance

1 Ensure all parts are operational
2 Preheat or pre-chill
3 Use shallow pans and cover
   whenever possible
4 Minimise door opening and closing
5 Minimise empty space

Temperature Maintenance

CAMCHILLER®

Camchiller®

- An easy-to-use, cold food holding temperature tool.
- Extend cold holding time or enhance safe holding below 5°C when frequent access is required.
- Freeze first then use to pre-chill cabinet before loading.

CODE	DESCRIPTION	W X D X H
CP1220	GN Full Size	330 x 530 x 38mm
CP1210	GN Half Size	264 x 324 x 38mm

Camwarmer®

- Use for added insurance to keep hot foods hot during holding and transporting.
- Keep in cabinet with hot foods to extend holding time or enhance safe holding above 65°C when frequent access is required.

CODE	DESCRIPTION	W X D X H
1210PW	For 400/600/800 models	275 x 340 x 40mm

CAMWARMER®

Thermobarrier®

- A highly valuable yet economical temperature maintenance tool for caterers.
- Use to minimise empty space and food temperature loss within a partially loaded compartment.

CODE	DESCRIPTION	W X D X H
300DIV	For UPC600	330 x 530 x 25mm
400DIV	For UPCS400/UPC800	330 x 540 x 25mm
1200DIV	For UPC1200	335 x 530 x 35mm
1600DIV	For UPC1600	335 x 530 x 38mm

THERMOBARRIER®

Insulated Top Loading Camcarriers®

- Durable polypropylene construction
- Polyurethane injected foam insulated
- Built-in seal and wide nylon latches for better temperature retention
- Moulded-in handles on all four sides
- Stackable
- Transport full or fractional GN food pans
- Lightweight
- Interlock and stack to ease transporting and maximise storage space

S-Series Camcarriers® Available in various colours

	CODE	CAPACITY	W x D x H
A	UPCS140	1/1 GN - D100mm	640 x 435 x 220mm
B	UPCS160	1/1 GN - D150mm	640 x 435 x 260mm
C	UPCS180	1/1 GN - D200mm	640 x 435 x 305mm

S-Series Accessories

	CODE	DESCRIPTION
D	CD160	Camdolly® to suit Camcarriers

Insulated Beverage Containers

- One-piece polyethylene body
- Polyurethane foam insulated
- Moulded-in handles
- Nylon latches
- Vent cap to equalise internal pressure and check temperature
- Interlock and stack to ease transporting and maximise storage space

Ultra Camtainers® Available in various colours

	CODE	CAPACITY	CUPS	W x D x H
E	UC250	10.4L	50	300 x 425 x 500mm
F	UC500	19.9L	94	300 x 425 x 680mm
	UC1000	39.7L	192	415 x 520 x 655mm

Soup Camtainer®

Soup Camtainer® Available in various colours

	CODE	CAPACITY	CUPS	W X D X H
G	350LCD	12.7L	60	230 x 420 x 470mm

CAMBRO
TRUSTED DURABILITY

Insulated Front Loading UPC300

- Holds 3 full-size 10 cm deep GN pans or a combination of 1/2 and 1/3 size pans.
- Seamless one-piece construction for ultimate durability
- Thick insulation throughout safely keeps cold food below 4˚C, hot food above 65˚C for 4+ hours
- Gasketless, self-venting door is fully removable for thorough cleaning
- Built-in door seal supports safe temperature holding
- Labelling area on door for adhering ID or routing labels
- Interstacks with all existing 300MPC and 1318MTC carriers

Insulated Front Loading UPC300

CODE	CAPACITY	W x D x H
UPC300	3 x 1/1 GN D100mm	432 x 654 x 568 mm

S-Series Ultra Pan Carrier®

- Ultra dependable, ultra-durable front-loading pan carrier
- Holds multiple pans of hot or cold food for hours
- Rugged polyethylene construction, will never rust, peel, chip or break
- Built-in seal and vent ease cleaning and reduce replacement parts
- Built-in menu clip offers quick content labelling and identification
- Unbreakable, ergonomic, moulded-in handles for comfortable carrying
- Single, 230 mm latch provides quick and secure opening and closing
- Fits on CD400 Camdolly, or optional castor kit available

S-Series Ultra Pan Carrier® Hold and transport gastronorm food pans.

CODE	CAPACITY	W x D x H
A UPCS400	6 x 1/1 GN D65mm	460 x 635 x 630mm

S-Series Accessories

CODE	DESCRIPTION	W x D x H
CD400	Camdolly®	530 x 710 x 230mm
UPCS400CK	Optional castor kit	Ø127mm

A

**TWO UNITS STACKED
ONE ON CASTORS**

CAMBRO
TRUSTED DURABILITY

Cam GoBox™ Insulated Carriers

- Ultra-lightweight transporters that offer superior temperature retention to protect food safety and excellent durability to withstand heavy commercial use
- Lightweight – Made of EPP (Expanded Polypropylene) – an eco-friendly, high-performance foam material

- Thermal Insulation – Holds hot or cold food safely for many hours
- Great structural Strength – capable of hanging significant loads while maintaining its shape and form
- Excellent Energy Absorption – can withstand substantial impact without damage

- Chemically Inert – unaffected by oil, grease and most chemicals
- Designed to hold 1/1 pans along with Camwarmers or Camchillers. Line your Cam GoBox with a Cambro GN Food Pan and Seal Cover for the ultimate food-safe solution.
- Dishwasher safe

- Built-in label area keeps plastic menu tags in place for easy content identification or routing
- Cam GoBoxes inter-stack and also stack with major competitive brands
- CFC-Free
- 100% Recyclable

Nesting – Unique design allows inter-stacking, saving 30% storage space (EPP180S)
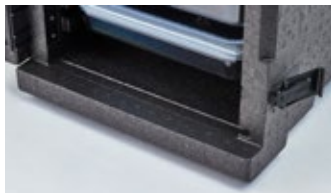
Drip-Resistant – Built-in condensation barrier helps front loaders to remain drip-resistant

Easy Identification – A built-in label area keeps plastic menu tags in place

Easy Loading & Unloading - Interior walls recess making loading and unloading pans easy

Full 270° Access – Durable hinges and latches allow door to remain securely open at the side for easy access

Accessories - Various accessories available to assist holding times

Temperature Tools

**ACCESSORIES
SEE PAGE 99**

Camchillers are designed to extend the cold holding time of your food. Simply freeze flat overnight and place at the top of your carrier.

Camwarmers are designed to extend the hot holding time of your food. Place in a hot water bath for 35 minutes and place at the bottom of your carrier.

Thermobarriers are designed to keep hot or cold air concentrated within your front-loading carrier. As food pans are removed, use the Thermobarrier to close up any space created.

CAMBRO
TRUSTED DURABILITY

Cam GoBox™ Insulated Carriers

GN Front Loader

	CODE	CAPACITY	W X D X H
A	EPP300	4 x 65mm 1/1 GN Pan (60L)	440 x 640 x 475mm
B	EPP400	6 x 65mm 1/1 GN Pan (86L)	440 x 640 x 625mm

Bakery Front Loaders

CODE	CAPACITY	W X D X H
EPP4060F6R	6 x Baking Pans (60 x 40cm) (126L)	540 x 770 x 687mm
EPP4060F9R	9 x Baking Pans (60 x 40cm) (126L)	540 x 770 x 687mm

GN Top Loader

	CODE	CAPACITY	W X D X H
	EPP260	15cm 1/2 GN Pan (16.9L)	330 x 390 x 257mm
	EPP280	20cm 1/2 GN Pan (22.3L)	330 x 390 x 316mm
C	EPP160	15cm 1/1 GN Pan (35.5L)	600 x 400 x 257mm
	EPP180	20cm 1/1 GN Pan (46L)	400 x 600 x 316mm
	EPP4060T200	20cm 40 x 60cm Crates (53L)	690 x 490 x 270mm
D	EPP4060T300	30cm 40 x 60cm Crates (80L)	690 x 490 x 370mm

STACKABLE MODEL

Cam GoBox™ Top Loader with Flip Lid

- Access only the items you need while keeping the contents of your GoBox secure
- Flip the lid to stock or serve, then seal to hold safe temperatures for 4+ hrs
- Protect against contaminants and temperature loss

Top Loader with Flip Lid

CODE	DESCRIPTION	W x D x H
EPP180FL	GoBox with Flip Lid (46L)	400 x 600 x 316mm
EPPFLID	Flip Lid Only	400 x 600 x 40mm

ACCESSORIES SEE PAGE 99

Cam GoBox™ Large Handle Top Loader

- Ergonomic comfort handles allow easy and safe lifting of heavier loads
- Recessed interior walls for easy loading and unloading
- Straight interior walls allow room for stacking pans inside
- Optional accessories available

GN Large Handle Top Loader

CODE	CAPACITY	W x D x H
EPP180LH	20cm 1/1 GN Pan (46L)	400 x 680 x 321mm

CAMBRO TRUSTED DURABILITY

Cam GoBox™ Top-Loading Pizza Carriers'

- Available in four different heights that hold from 2 to 8 pizzas
- Vent releases steam to keep crust crispy
- Holds 33 x 33cm pizza boxes
- 4+ hours temperature retention

Top-Loading Pizza Carriers

CODE	DESCRIPTION	CAPACITY	W x D x H
A EPPZ35100	WITHOUT STRAP	2 Pizzas	410 x 410 x 174mm
EPPZ35175RST	RED STRAP	4 Pizzas	410 x 410 x 249mm
B EPPZ35265RST	RED STRAP	6 Pizzas	410 x 410 x 339mm
EPPZ35330RST	RED STRAP	8 Pizzas	410 x 410 x 404mm

Multi-purpose Top Loader

- Designed to hold disposable dishware or 5L Gelato pans
- Recessed handles for easy transportation

Multi-purpose Top Loader

CODE	CAPACITY	W x D x H
C EPP180X	41L	430 x 610 x 270mm
EPP180XL	50.5L	430 x 610 x 320mm
EPP180XLT	64.5L	430 x 610 x 390mm

Beverage Carrier with Carrying Strap

Beverage Carrier with Carrying Strap Designed to hold 12 x 750ml wine bottles or 12 x 1.5L plastic bottles

CODE	DESCRIPTION	CAPACITY	W x D x H
EPPBEVRDST	Red Strap	35L	335 x 420 x 420mm

EPP Meal Delivery Solution

Single-Serve Meal Delivery Solution Single-serve meal box with separate compartments to hold hot and cold foods at safe temperature for approximately 1 hour. Lightweight, stackable and dishwasher safe.

CODE	DESCRIPTION	W X D X H
EPPMD4835	4 Compartment Cam GoBox	350 x 480 x 167mm

CAMBRO
TRUSTED DURABILITY

Cam GoBox™ Beverage Holder

Cam GoBox™ Beverage Holder Maintains hot or cold drink temperatures for 3 hours

CODE	DESCRIPTION	DRINK CAPACITY
A EPPBEVH1	Single Holder	3
EPPBEVH2	Set of 2 Holders	6
EPPBEVH5	Set of 5 Holders	15

Accessories

Cam Go Heat Warms to 75°C in just 10 minutes. Place in the bottom of your insulated carrier or use to hold or display hot foods on a table top, counter or buffet.

CODE	DESCRIPTION
B CGH200WUK	Camwarmer for GN 1/1 GoBoxes

Temperature Maintenance

CODE	DESCRIPTION
C HP3253	Camwarmer for GN 1/1 GoBoxes
HP2632	Camwarmer for GN 1/2 GoBoxes
CP3253	Camchiller for GN 1/1 GoBoxes
CP2632	Camchiller GN 1/2 GoBoxes
EPP3253DIV	Thermobarrier Fits EPP300 & EPP400
D EPPCTS	Camchiller Insert Fits EPP180, EPP180S
EPPCTL	Camchiller Insert Fits EPP180LH

Accessories

CODE	DESCRIPTION
E CD3253EPP	Camdolly fits GN 1/1 GoBoxes
CD4060EPP	Camdolly fits 4060 Bakery GoBoxes
F EPP3253LID	Colour Lid for EPP180, EPP180S, EPP160
G EPPID5	ID Clips fit all GoBoxes'

CAMBRO TRUSTED DURABILITY
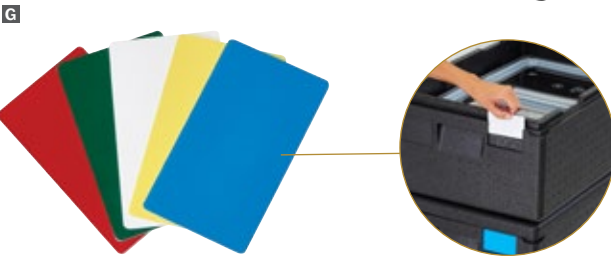
Premium Delivery Bags

Maintain temperature longer to maximise food quality
- Moisture-resistant outer shell
- Foil liner insulating and directing hot and cold temps
- Thick poly batting insulation on all sides

Durable construction for longevity and to protect contents
- Sturdy floor bottoms to ensure stability
- Heavy-duty handles and webbing for strength and comfort
- Reinforced stitching for superior strength and durability

Driver safety and comfort
- Reflective piping for safer night time delivery
- Double handles and longer, heavy-duty shoulder straps

Convenient storage and handling
- Bags and wire inserts fold easily for storage
- Vinyl liners for fast and easy clean-up
- Hanging loop for drying

Catering Delivery Bags

- Removable spill liner for easy clean up
- Durable pan separators provide additional support for stacking pans
- Reinforced side handles for easy lifting (large size)

Pizza Delivery Bags

- Heavy-duty locking clips to keep product secure
- Unique anchor strap to secure bag to a bike tray or for hanging
- Extra handle for stabilization when unloading

Catering Delivery Bags

CODE	DESCRIPTION	CAPACITY	W X D X H
VDBM300	Medium Catering Bag with Vinyl Liner	2 x ½ GN 100mm	432 x 330 x 229mm
VCBL300	Large Catering Bag with Removable liner & Pan Separators	3 x 1/1 GN 100mm	381 x 584 x 356mm

Pizza Delivery Bags

CODE	DESCRIPTION	CAPACITY	W X D X H
VPB316	16" Pizza Bag	4 x 14" or 3 x 16" Pizzas	445 x 445 x 229mm
VPB318	18" Pizza Bag	4 x 14/16" or 3 x 18" Pizzas	483 x 483 x 229mm

VOLLRATH

Delivery Tower Bag

- Adjustable heavy-duty carry and backpack straps
- Knock-down design for easy storage
- Anchor strap to secure bag - ideal for bike and scooter delivery
- Headrest strap
- Metal steam exhaust port releases moisture without releasing heat

Delivery Tower Bag

CODE	DESCRIPTION	W x D x H
VTB300	10 x 14/16" pizzas	457 x 432 x 559mm

Delivery Backpack

- Adjustable backpack straps are ideal for bike and scooter delivery
- Integrated plastic frame for lightweight bag stability
- Metal steam exhaust port releases moisture without releasing heat

Delivery Backpack

CODE	W x D x H
VDBBM300	406 x 406 x 330mm

Heat Pad for Food Delivery Bags

- Preheats the delivery bag to better maintain food quality and extend the delivery range
- Ideal for food delivery services that want to deliver dine-in quality to the customer's doorstep
- Heat pad slips into a pocket inside the Vollrath delivery bags and the cord exits through a grommet in the bag
- To preheat the bag, simply connect the heat pad to the included AC power cord

Heat Pad for Food Delivery Bags

CODE	DESCRIPTION
VAC1212	Heat pad

Economy Delivery Bags

Pizza Delivery Bags

- Reinforced handles for ease of transport
- Thermal insulation to maintain temperature
- Hanging band and transparent pocket
- Thick, sturdy and easy to clean material

Pizza Delivery Bags

CODE	DESCRIPTION	COLOUR	W X D X H
A 99020	Medium Pizza Bag	Red	450 x 450 x 160mm
99021	Large Pizza Bag	Red	495 x 495 x 260mm

Catering Delivery Bags

- Thermal insulation to preserve temperature
- Easy to clean waterproof interior
- Thick and resistant material
- Transparent pocket and reinforced handles for easy transport

Catering Delivery Bags

CODE	DESCRIPTION	COLOUR	W X D X H
99030	Small Catering Bag	Black	380 x 305 x 380mm
B 99031	Large Catering Bag	Black	560 x 360 x 360mm

GoBag™ Delivery Bags

Pizza GoBags™

- Thick, sturdy 600-denier polyester fabric
- Breathable material protects food quality
- High-density insulation for superior temperature retention
- Heavy-duty, sewn-in nylon straps and carry handle
- Heavy-duty ticket pouch
- Machine washable
- Lightweight for easy carrying
- Black as standard, red available to order on certain models

Standard Pizza Bags

CODE	DESCRIPTION	INTERIOR	W X D X H
C GBP216	2 x 16" or 3 x 14" pizzas	NYLON	420 x 457 x 165mm
D GBP318	3 x 18" or 4 x 16" pizzas	NYLON	445 x 508 x 191mm
GBP518	5 x 18" or 6 x 16" pizzas	NYLON	495 x 495 x 318mm
GBP220	2 x 20" or 3 x 18" pizzas	NYLON	527 x 552 x 165mm

Pujadas   CAMBRO TRUSTED DURABILITY

Catering GoBags™

- Breathable material protects food quality by controlling moisture and odours
- Extra strength high-density insulation keeps food hot or cold during holding or delivery
- Thick, sturdy nylon fabric
- Heavy-duty, sewn –in straps are strong enough to handle heavy loads
- Multiple pockets designed to hold receipts, coupons, condiments etc.

BLACK AS STANDARD, RED AVAILABLE TO ORDER ON CERTAIN MODELS

A   B   C   D

Folding Catering Bags

CODE	DESCRIPTION	COLOUR	INTERIOR	W X D X H
GBD101011	Small Folding Delivery Bag	Black	Vinyl	255 x 255 x 280mm
A GBD121515	Medium Folding Delivery Bag	Black	Vinyl	305 x 380 x 380mm
B GBD211417	Large Folding Delivery Bag	Black	Vinyl	535 x 355 x 430mm

Standard Catering Bags

CODE	DESCRIPTION	COLOUR	INTERIOR	W X D X H
C GBD13913	Small Top Loading Delivery Bag	Black	Vinyl	330 x 230 x 330mm
GBD151212	Sandwich Bag	Black	Nylon	380 x 305 x 305mm
D GBD211414	Large Delivery Bag for 1/1 pans	Black	Vinyl	533 x 355 x 355mm

GoBag™ Delivery Backpacks

- Durable, waterproof design wipes clean
- Maintains safe temperatures and food quality
- Comfortable and secure to wear walking or biking
- Easily separate menu items with the included divider
- Designed with a front zipper for easy loading and unloading
- Padded shoulder straps can be adjusted for comfort
- Includes 2 buckles + hook/loop fastener to close
- Features side mounted straps for hand carrying
- Folds for compact storage between use

A

B

GoBag™ Delivery Backpacks

CODE	DESCRIPTION	W X D X H
A GBBP111417	Small Delivery Backpack	279 x 355 x 430mm
B GBBP151417	Large Delivery Backpack	381 x 355 x 430mm

CAMBRO TRUSTED DURABILITY

Icemaking & Refrigeration

The perfect ice cube has clarity, tastes great and is available to you on demand. Add variety to your menu with smoothies, slushies, iced coffees and refreshing frozen cocktails, or wow your customers with a presentation of chilled foods over ice. Whatever the use our icemaking solutions will allow you to make the most of the ice in your business. Whether you need flakes, nuggets or cubes. 10kg or 1000kg per day. Chill out, we have it covered. From space-saving undercounter models to large floor-standing modular icemakers, you will find the perfect icemaking solution for your needs that are built to the highest standard with energy efficiency at the forefront.

Which ice is right for you?

Gourmet

Hard, clear, individual ice cube with unique octagon shape 34 x 33mm dimensions, maximum cooling with nearly 100% ice to water ratio.

Regular

Hard, clear ice cube with unique "rhomboid" shape 29 x 29 x22mm dimensions, 32 cubes per pound of ice, maximum cooling with nearly 100% ice to water ratio.

Dice

Hard, clear ice cube with unique "rhomboid" shape 22 x 22 x 22mm dimensions, 48 cubes per pound of ice, maximum cooling with nearly 100% ice to water ratio.

Half Dice

Hard, clear ice cube with unique "rhomboid" shape 10 x 29 x 22mm dimensions, 96 cubes per pound of ice, maximum cooling with nearly 100% ice to water ratio.

Nugget

Easy to chew but hard enough to be dispensed without hand scooping, 0.95 width to 13mm length on average.

Flake

Small, soft pieces of ice with a 73% ice to water ratio. Perfect for displaying products and hand scooping into drinks.

Manitowoc.

CrystalCraft™ Undercounter Icemaker

Manitowoc's CrystalCraft offers clear, individual 1x1" cubes that melt slowly, enhancing the flavour and enjoyment of the most prestigious cocktails. With high production and storage, this sleek undercounter is the perfect solution for the most challenging operations.

new

ENERGY SAVING — FEM APPROVED

WARRANTY 3 YEARS PARTS

WARRANTY 3 YEARS LABOUR

PERFECT FOR COCKTAILS

25

25

CUBE (MM)
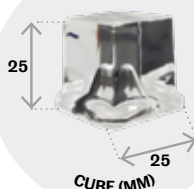
- New CystalCraft™ cube is pure and clear making it perfect for premium cocktails
- The 1x1" square cube ice adds to the presentation of the drink and differentiates it from the competition
- Sleek undercounter design is ideal for contemporary bars and restaurants
- Simple one-touch cleaning makes life easy for busy operators
- Heavy-duty stainless-steel cabinet resists corrosion
- Designed with fewer moving parts to replace
- Energy-efficient R290 refrigerant
- Air-cooled as standard
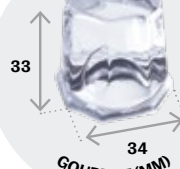- Adjustable legs as standard (4.5" – 6")

CrystalCraft™ Icemaker
Undercounter icemaker with integral storage. Air cooled condenser.

CODE	PROD. 24 HRS	STORAGE	W x D x H
USP0100A	45kg	17kg	500 x 580 x 952mm

CrystalCraft™ Accessories

CODE	DESCRIPTION
AR-10000-P	Water Filter

SOTTO™ Series
Undercounter Icemakers

ENERGY SAVING — FEM APPROVED

WARRANTY 2 YEARS PARTS

WARRANTY 1 YEARS LABOUR

33

34

GOURMET (MM)

NEW SOTTO ICEMAKERS YIELD UP TO 43% MORE ICE

AIRFLOW IN

AIRFLOW OUT

- Redesigned refrigeration system yields up to 43% more ice
- Compact, attractive undercounter icemakers
- Air-cooled as standard
- Front breathing facilitates installation undercounter or as built-in
- Easy access door, slides up and out of the way
- Levellers come as standard, with adjustable legs optional
- Slide-out air filter
- Intuitive control system
- High-grade stainless steel exterior
- Supplied with R290, the energy-efficient, environmentally-friendly refrigerant.
- No side clearance required

Sotto Series Icemakers
Undercounter icemaker with integral storage. Air cooled condenser.

CODE	PROD. 24 HRS	STORAGE	W x D x H
UGP020A	22kg	5.5kg	450 x 475 x 650mm
UGP030A	32kg	5.5kg	450 x 475 x 650mm
UGP040A	53kg	14kg	550 x 550 x 800mm
UGP050A	57kg	14kg	550 x 550 x 800mm
UGP080A	76kg	30kg	700 x 600 x 900mm

HEIGHTS SHOWN DO NOT ACCOUNT FOR LEVELERS

Sotto Series Accessories

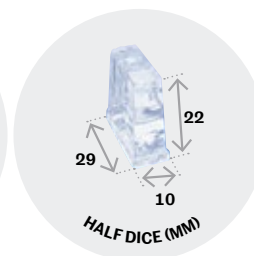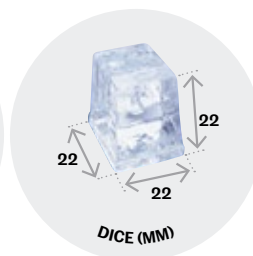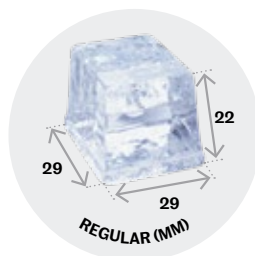| CODE	DESCRIPTION
AR-10000-P	Water Filter for use with UG Series
K00345	Set of Adjustable Legs (H114 - 152mm)

NEŏ™ Series
Integral Storage Icemakers

REGULAR (MM) 29 x 29 x 22

DICE (MM) 22 x 22 x 22

HALF DICE (MM) 29 x 10 x 22

Power

Delay

Clean

Full Bin

Service

- Front breathing design allows for installation undercounter or as built-in
- Power indicator illuminates once pressed so that operators can see at a glance if the machine is in ice making mode
- Delay feature allows operators to make ice only when needed lowering water and energy costs
- Clean button indicates when the machine is in a cleaning cycle
- Full bin indicator illuminates when harvested ice
- Easy access angled door makes scooping ice easier
- Supplied with R290, the energy-efficient, environmentally-friendly refrigerant.

ENERGY SAVING FEM APPROVED

WARRANTY 5 YEARS PARTS & LABOUR — ICEMAKER EVAPORATOR

WARRANTY 5 YEARS PARTS — ICEMAKER COMPRESSOR

WARRANTY 3 YEARS LABOUR

WARRANTY 3 YEARS PARTS & LABOUR — ALL OTHER COMPONENTS

NEO Series Icemakers Available in Regular, Dice and Half Dice cube sizes - Dice as standard

CODE	PROD. 24 HRS	STORAGE	W x D x H
UDP0140A	60kg	40kg	660 x 724 x 977mm
UDP0240A	87kg	36kg	660 x 724 x 977mm
UDP0310A	119kg	54kg	762 x 724 x 977mm

NEO Accessories

CODE	DESCRIPTION
AR-10000-P	Water Filter
K00519	Luminice Growth Inhibitor Kit

U80 Series
Integral Storage Icemakers

- Compact size for easy placement under counters
- Easy access door, slides up & out of the way
- Patented cleaning and sanitising technology
- Includes Manitowoc's proven vertical evaporator
- Front air intake and exhaust
- Levellers come as standard, with adjustable legs optional

DICE (MM) 22 x 22 x 22

WARRANTY 3 YEARS PARTS & LABOUR

U80 Series Icemakers Air cooled as standard. Produces dice ice.

CODE	PROD. 24 HRS	STORAGE	W X D X H
UDP0080A	46kg	14kg	500 x 567 x 790mm

Manitowoc.

Flake and Nugget Icemakers

FLAKE ICE

NUGGET ICE

- High load capacity bearings for enhanced reliability
- Heavy-duty stainless steel cabinet resists corrosion
- Easy access door, slides up and out of the way

MODULAR UNITS AVAILABLE

Flake
- Offers small, hard bits of ice ideally for presentation applications
- Flake ice forms completely around the contact item and cools quickly

Nugget
- Bite-size nugget that boasts one of the industry's best ice to water ratios for nugget ice, maximising cooling capacity while minimising drink dilution
- Perfect for carbonated beverages and blended smoothies
- Undercounter installation: UNP0200A for kitchen counters, UNP0300A for bar height counters

Flake and Nugget Icemakers. Air cooled as standard.

CODE	ICE TYPE	PROD. 24 HRS	STORAGE	W X D X H
UFP0244A	Flake	125kg	20kg	500 x 660 x 842mm
UFP0388A	Flake	175kg	40kg	738 x 690 x 1072mm
UFP0399A	Flake	175kg	55kg	738 x 690 x 1172mm
UNP0200A	Nugget	90kg	14kg	500 x 660 x 842mm
UNP0300A	Nugget	142kg	27kg	738 x 690 x 1004mm

Countertop Nugget Ice Maker & Dispenser

ENERGY SAVING FEM APPROVED

- Trouble-free ice dispensing, simply place cup under chute and press button to activate
- Compact space-saving design
- Stainless steel front panel for easy cleaning and reduced hardwater staining in the dispense area
- Removable and cleanable water drip basin
- Hidden connections for better aesthetics

NUGGET ICE

Countertop Nugget Ice Maker & Dispenser

CODE	ICE TYPE	PROD. 24 HRS	STORAGE	W X D X H
CNP0200A	Nugget	88kg	5kg	396 x 708 x 871mm

INDIGO° NXT

The next generation ice machine...

| WARRANTY 5 YEARS PARTS & LABOUR ICEMAKER EVAPORATOR | WARRANTY 5 YEARS PARTS ICEMAKER COMPRESSOR | WARRANTY 3 YEARS LABOUR | WARRANTY 3 YEARS PARTS & LABOUR ALL OTHER COMPONENTS |

❯ Next level of simplicity

- New easyTouch® display provides full status of ice machine at all times
- 240x320 pixels, 262K colour, 2.8" diagonal reflective touch display
- Features include: ice machine operating status, step-by-step cleaning instructions, one-touch access to asset information and a startup wizard
- Multiple languages available

❯ Next level of sanitation

- New ice storage D Bin, with hinged door that swings open
- Front-facing evaporator allows easy access to food zone without removing top or side covers
- Optional integrated advanced sanitation solution Luminice® II keeps food zone cleaner longer
- New ergonomic NSF scoop keeps the thumb and knuckles from touching the ice

❯ Next level of reliability

- Over half a million hours of testing in the development of Indigo NXT
- New reliability and HALT used to ensure that all machines will provide years of outstanding service
- EasyTouch display provides service data
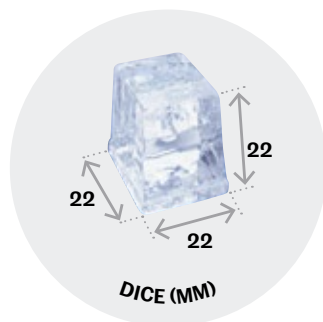- Firmware functional upgrades are easily made through control board USB port

❯ Next level of energy efficiency

- Up to 43% more energy efficient than previous models, significantly lowering the cost of ownership
- All models are AHRI certified and exceed the stringent 2018 DOE minimums for energy usage
- Environmentally friendly R410A refrigerant incorporated in many models, with 48% less global warming potential than previous models
- Programmable ice production and scheduling – including documenting ice volume, the on/off time and bin level – help reduce the day-to-day running costs of operation including energy use, water consumption and electricity.

IDT0420A ICE MAKER

D420 ICE BIN

Manitowoc.

INDIGO® NXT
Modular Icemakers

Manitowoc Ice machines lead the way with ENERGY STAR and CEE performance criteria. Commercial ice machines that have earned the ENERGY STAR are on average 15% more energy efficient than other models

DICE (MM) 22 × 22 × 22

HALF DICE (MM) 22 × 29 × 10

Indigo NXT Series Icemakers Modular Icemakers. Air cooled as standard. Available in Dice & Half Dice cube sizes.

Dice Indigo NXT Series Icemakers

CODE	PROD. 24 HRS	BIN OPTIONS	W X D X H
IDT0300A	137kg	D400	762 x 622 x 419mm
IDP0320A	138kg	D320 or D420	558 x 622 x 546mm
IDT0420A	204kg	D320 or D420	559 x 622 x 546mm
IDT0450A	200kg	D400 or D570	762 x 601 x 546mm
A IDT0620A	243kg	D320 or D420	559 x 622 x 546mm
IDP0500A	191kg	D400 or D570	762 x 622 x 546mm
IDT0750A	270kg	D400 or D570	762 x 622 x 546mm
IDT0900A	381kg	D570 or D970	762 x 622 x 673mm
IDT1200A	524kg	D570 or D970	762 x 622 x 749mm
IDT1500A	674kg	D970	1219 x 622 x 749mm
IDT1900A	819kg	D970	1219 x 622 x 749mm

Half Dice Indigo NXT Series Icemakers

CODE	PROD. 24 HRS
IYT0300A	136kg
IYP0320A	145kg
IYT0420A	204kg
IYT0450A	209kg
IYT0620A	243kg
IYP0500A	200kg
IYT0750A	283kg
IYT0900A	378kg
IYT1200A	544kg
IYT1500A	674kg
IYT1900A	819kg

Ice Storage Bins

CODE	STORAGE	W x D x H
D320	95kg	559 x 864 x 965mm
D400	132kg	762 x 864 x 965mm
B D420	141kg	559 x 864 x 1270mm
D570	195kg	762 x 864 x 1270mm
D970	323kg	1219 x 864 x 1270mm

Indigo NXT Series Accessories

CODE	DESCRIPTION
C AR-10000-P	Arctic Pure™ Water Filter for use with iT0300 - iT0750
AR-20000-P	Arctic Pure™ Water Filter for use with iT900
AR-40000-P	Arctic Pure™ Water Filter for use with iT1200 - iT1900
K00464	LuminIce II Growth Inhibitor kit for IT420 – IT1200
K00465	LuminIce II Growth Inhibitor kit for IT1500 – IT1900
K00470	Bin Adaptor Kit when using IDT0500A – IDT1200A w/D970

OPPOSITE AR-10000-P WATER FILTER - HIGHLY RECOMMENDED FOR USE WITH ALL ICE MACHINES.

Blast Chiller Freezers

- Designed for blast chilling/freezing fresh or prepared foods
- Simple to operate with easy to use controls
- Control temperature with core probe provided or adjust temperature manually
- Blast chilled to +3 in 90 minutes
- Shock frozen to -18 in 240 minutes

- Blast freezing/chilling programs and hold function
- Stainless steel construction
- Dolomiti 7, 10 and 14 models come with SOFT freezing program

SPACE-SAVING TOP CAN BE USED AS A WORKING SURFACE

DOLOMITI 3
CHILL 8KG IN 90 MINUTES
FREEZE 5KG IN 240 MINUTES

DOLOMITI 7 GELATERIA
CHILL 18KG IN 90 MINUTES
FREEZE 9KG IN 240 MINUTES

Dolomiti 3

CODE	POWER	CAP	GN	W x D x H
DOLOMITI 2/3	0.65kw	29L	3 x 2/3	640 x 630 x 400mm
DOLOMITI 3	0.76kw	36L	3 x 1/1	640 x 740 x 500mm

Dolomiti 7 Gelateria

CODE	POWER	CAP	GN	W x D x H
DOLOMITI 7	1.49kw	150L	7 x 1/1	1300 x 700 x 830mm

DOLOMITI 5
CHILL 12KG IN 90 MINUTES
FREEZE 9KG IN 240 MINUTES

DOLOMITI 10 GELATERIA
CHILL 25KG IN 90 MINUTES
FREEZE 15KG IN 240 MINUTES

Dolomiti Blast Chillers

CODE	POWER	PHASE	CAPACITY	GN	W x D x H
DOLOMITI 5	1.02kw	1PH	95L	5 x 1/1	680 x 680 x 880mm
DOLOMITI 10	1.775kw	3PH	206L	10 x 1/1	750 x 750 x 1500mm
DOLOMITI 14	3.4kw	3PH	282L	14 x 1/1	750 x 750 x 1900mm

DOLOMITI 14 GELATERIA
CHILL 40KG IN 90 MINUTES
FREEZE 25KG IN 240 MINUTES

*DOLOMITI 10 AND 14 MODELS ARE 3 PHASE SUPPLY

Wine Coolers

An elegant wine storage solution for bars, restaurants and hotels. Store up to 182 bottles at the perfect temperature with single and dual temperature zones.

- Door with UV protected, double tempered glass
- Key lock system for added security
- Easy-to-use digital touch controls
- Thermostat adjustable in °C or °F
- LED display and interior light
- Auto-defrost and active carbon filter

- Interior fan
- Noise level 40 decibels
- Conero is a built-in model. Built-in and semi built-in optional for Pantelleria, Salento and Soave

A

B

BUILT-IN MODEL NEATLY FITS INTO COUNTERS. HOLE SIZE REQUIRED 565 X 540 X 450MM.

C

D

E

F

Wine Coolers

CODE	TEMPERATURE ZONES	TEMPERATURE (°C)	CAPACITY	POWER	W X D X H
A PANTELLERIA	1	5 – 18	16 Bottles (49L)	0.07kw	398 x 410 x 565mm
B CONERO	1	5 – 18	24 Bottles (53L)	0.075kw	595 x 600 x 455mm
C SALENTO	1	5 – 18	51 Bottles (150L)	0.12kw	595 x 575 x 850mm
D SOAVE	2	5 – 12, 12 – 18	51 Bottles (150L)	0.12kw	595 x 575 x 850mm
E COLLI	2	5 – 12, 12 – 18	96 Bottles (270L)	0.15kw	595 x 590 x 1640mm
F MONFERRATO	2	5 – 12, 12 – 18	182 Bottles (450L)	0.16kw	595 x 760 x 1800mm

Sirman

Shelving & Trolleys

Great storage is essential for your operation. Commercial kitchens require storage systems that not only maximise space, but also storage that is hard-wearing, hygienic and versatile to withstand use in any commercial catering environment, from kitchens to cold rooms to freezers. Shelving is the foundation of storage - getting it right makes the rest easy. Our shelving systems are strong, easy to build, rust-free, corrosion-resistant, and easy to clean – easily find the perfect shelving solution for your commercial kitchen. Both our kitchen shelving options and catering trolleys are manufactured to the highest quality for reliable, long-term use.

Camshelving® Key features of all Camshelving series

	BASICS PLUS Series	ELEMENTS Series	PREMIUM Series
Frequency of Delivery	2-4 deliveries per week.	4-7 deliveries per week.	Frequent and/or multiple daily deliveries.
Durability	Can withstand constant loading and off-loading of light to medium products.	Can withstand constant loading and off-loading of medium to heavy products.	Can withstand constant loading and off-loading of medium to heavy products.
Assembly	Easy to assemble.	Easy to assemble.	Moulded in dovetails means fewer parts, easiest to assemble.
Weight-Bearing Capacity	Can withstand up to 800kg per unit.	Can withstand up to 910kg per unit.	Can withstand up to 800kg per unit.
Construction	Composite material	Composite material	Strong steel core
Styles	Starter and add-on units.	Starter, add-on and mobile units.	Starter, add-on and mobile units.

Camshelving® Basics Plus

Enjoy shelving for life with the unmatched durability and reliability of Basics. Camshelving allows operators to quickly and easily create the perfect configurations for dry storage and coolers, with a lifetime guarantee against rust and corrosion.

- Shelf plates easily wipe clean or fit through a commercial dishwasher
- Antimicrobial protection permanently moulded into shelf plates
- Vented shelves allow for maximum airflow around perishable products
- Designed to share posts, simplifying assembly and maximizing storage space

STARTER UNIT

ADD-ON UNIT

CORNER UNIT

CORNER CONNECTORS

EACH BASIC PLUS STARTER UNIT INCLUDES 2 POST KITS AND 4 SHELF KITS

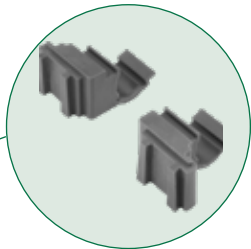**EACH BASICS PLUS ADD-ON UNIT INCLUDES 1 POST KIT AND 4 SHELF KITS**

CORNER CONNECTORS CAN BE USED TO BUILD CORNER AND U-SHAPE UNITS.

Corner Connectors

CBCC1	4 sets required per 4 tier unit

CAMBRO TRUSTED DURABILITY

Camshelving® Basics Plus Starter Units

Camshelving® Basics Plus Starter Units 4-Tier 1830mm high with vented shelves as standard.

WIDTH	DEPTH 460MM	DEPTH 610MM
765mm	CBU183072V4	CBU243072V4
915mm	CBU183672V4	CBU243672V4
1070mm	CBU184272V4	CBU244272V4
1220mm	CBU184872V4	CBU244872V4
1375mm	CBU185472V4	CBU245472V4
1525mm	CBU186072V4	CBU246072V4

Camshelving® Basics Plus Add-On Units

Camshelving® Basics Plus Add-On Units 4-Tier 1830mm high with vented shelves.

WIDTH	DEPTH 460MM	DEPTH 610MM
735mm	CBA183072V4	CBA243072V4
885mm	CBA183672V4	CBA243672V4
1040mm	CBA184272V4	CBA244272V4
1190mm	CBA184872V4	CBA244872V4
1345mm	CBA185472V4	CBA245472V4
1495mm	CBA186072V4	CBA246072V4

Camshelving® Basics Plus Shelf Kits

Each shelf kit includes 2 traverses, dovetails and shelf plates.

Camshelving® Basics Plus Shelf Kits Made from strong composite and plastic materials. Wipes clean. Rust Proof.

WIDTH	DEPTH 460MM	DEPTH 610MM
765mm	CBSK1830V1	CBSK2430V1
915mm	CBSK1836V1	CBSK2436V1
1070mm	CBSK1842V1	CBSK2442V1
1220mm	CBSK1848V1	CBSK2448V1
1375mm	CBSK1854V1	CBSK2454V1
1525mm	CBSK1860V1	CBSK2460V1

Camshelving® Basics Plus Dunnage Stands
Increase weight bearing capacity on the bottom shelf of your unit.

CODE	DESCRIPTION	DIMENSIONS
CBDS18H6	Low	460 x 171mm
CBDS24H6	Low	610 x 171mm
A CBDS18H10	Tall	460 x 273mm
CBDS24H10	Tall	610 x 273mm

A
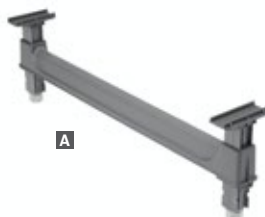
RECOMMENDED FOR BASICS PLUS UNITS 1375MM AND WIDER

new

CAMBRO
TRUSTED DURABILITY

Camshelving® Elements

Why Choose Elements?

Elements Series is stronger than common wire shelving. It's lighter in weight than Camshelving Premium Series and totally impervious to moisture, harsh chemicals and liquids that can destroy shelving over time.

- Perfect for use in high-volume foodservice operations with 4-7 deliveries per week
- Can withstand constant loading and off-loading of medium to heavy products
- Easy to clean and adjust
- Ideal storage solution for walk-ins, freezers, or dry storage

STARTER UNIT

ADD-ON UNIT

CORNER UNIT

CORNER CONNECTORS

EACH ELEMENTS STARTER UNIT INCLUDES 2 POST KITS AND 4 SHELF KITS

EACH ELEMENTS ADD-ON UNIT INCLUDES 1 POST KIT AND 4 SHELF KITS

CORNER CONNECTORS CAN BE USED TO BUILD CORNER AND U-SHAPE UNITS.

Corner Connectors

ECC1	4 sets required per 4 tier unit

Camshelving® Elements Starter Units 4 tier 1830mm high with vented shelves as standard.

WIDTH	DEPTH 460MM	DEPTH 610MM
610mm	ESU182472V4	ESU242472V4
765mm	ESU183072V4	ESU243072V4
915mm	ESU183672V4	ESU243672V4
1070mm	ESU184272V4	ESU244272V4
1220mm	ESU184872V4	ESU244872V4
1375mm	ESU185472V4	ESU245472V4
1525mm	ESU186072V4	ESU246072V4
1830mm	ESU187272V4	ESU247272V4

CAMBRO
TRUSTED DURABILITY

Camshelving® Elements Add-On Kits

Camshelving® Elements Add-On Units 4 tier 1830mm high with vented shelves as standard.

WIDTH	DEPTH 460MM	DEPTH 610MM
575mm	EA182472V4	EA242472V4
730mm	EA183072V4	EA243072V4
880mm	EA183672V4	EA243672V4
1035mm	EA184272V4	EA244272V4
1185mm	EA184872V4	EA244872V4
1340mm	EA185472V4	EA245472V4
1490mm	EA186072V4	EA246072V4
1795mm	EA187272V4	EA247272V4

Camshelving® Elements Shelf Kits

Each shelf kit includes 2 traverses, dovetails and shelf plates.

Camshelving® Elements Shelf Kits Made from extremely strong composite and plastic materials. Wipes clean. Rust proof.

WIDTH	DEPTH 460MM	DEPTH 610MM
610mm	ESK1824V1	ESK2424V1
765mm	ESK1830V1	ESK2430V1
915mm	ESK1836V1	ESK2436V1
1070mm	ESK1842V1	ESK2442V1
1220mm	ESK1848V1	ESK2448V1
1375mm	ESK1854V1	ESK2454V1
1525mm	ESK1860V1	ESK2460V1
1830mm	ESK1872V1	ESK2472V1

Camshelving® Elements Mobile Units

Each mobile vented starter unit includes 2 mobile post kits, shelves and 4 premium swivel casters with total locking brake. Unit height 1784mm as standard.

Camshelving® Elements Mobile Units 4 tier 1784mm high with vented shelves as standard.

WIDTH	DEPTH 610MM
915mm	EMU243670V4
1070mm	EMU244270V4
1220mm	EMU244870V4
1375mm	EMU245470V4

CAMBRO TRUSTED DURABILITY

Camshelving® Premium
Why it's The Best!

SHELVES ON OPEN ENDED CAMRACK OR BEING HANDWASHED

1 Easy & Quick To Clean

- Smooth wipe clean polypropylene surface
- Weldless construction so liquids and dirt cannot get inside crevices
- Each Camshelving® component is dishwasher safe
- Easy cleaning makes HACCP compliance simpler
- Embedded CamGuard™ silver-ion technology continuously works to suppress the growth of mould, fungus & bacteria

2 Easy To Adjust & Configure

- Build any configuration and fit any size area
- Available in 5 Heights, 4 Depths and 12 Widths
- Shelf heights adjustable in 100mm increments without disassembling the unit
- No bolts, no nuts! Easy 1-Step slide together construction
- Available with Level Footing, Wheels and Solid or Vented Shelves

1-STEP ASSEMBLY

3 Strong, Durable & Stable

- 150 to 200kg load per shelf depending on the length of the traverse
- 'Strong as Steel' weight-bearing upright Posts and horizontal Traverses
- Unique engineering of the Post Connectors (top and bottom) provide exceptional cross stabilization
- Built-in straight lines, two shelving units can share an upright Post with no loss in weight-bearing capacity


STRONG STEEL CORE

4 Rust Free

- Polypropylene surface won't rust even when washed or placed in wet or humid environments
- Not even saltwater or sea air will corrode Camshelving®
- Ideal for walk-in refrigerators and freezers as cold as -38°C or wet environments
- Lifetime limited warranty against rust and corrosion for Traverses and Posts
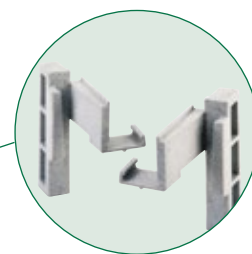- Rust-free environment is vital for sanitary, HACCP compliant operation

CAMBRO
TRUSTED DURABILITY
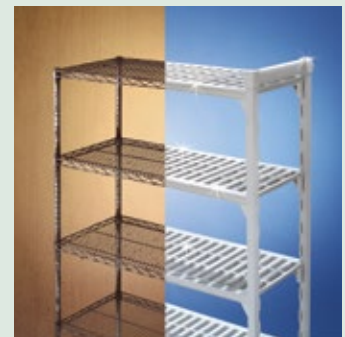
STARTER UNIT

ADD-ON UNIT

CORNER UNIT

CORNER CONNECTORS

EACH PREMIUM STARTER UNIT INCLUDES 2 POST KITS AND 4 SHELF KITS

EACH PREMIUM ADD-ON UNIT INCLUDES 1 POST KIT AND 4 SHELF KITS

CORNER CONNECTORS CAN BE USED TO BUILD CORNER AND U-SHAPE UNITS.

Corner Connectors

MSCC	4 sets required per 4 tier unit

Camshelving® Premium Starter Units 4-Tier 1800mm high with vented shelves as standard.

WIDTH	DEPTH 400MM	DEPTH 500MM	DEPTH 600MM
680mm	MSU44618PKG	MSU45618PKG	MSU46618PKG
780mm	MSU44718PKG	MSU45718PKG	MSU46718PKG
880mm	MSU44818PKG	MSU45818PKG	MSU46818PKG
980mm	MSU44918PKG	MSU45918PKG	MSU46918PKG
1080mm	MSU441018PKG	MSU451018PKG	MSU461018PKG
1180mm	MSU441118PKG	MSU451118PKG	MSU461118PKG
1280mm	MSU441218PKG	MSU451218PKG	MSU461218PKG
1380mm	MSU441318PKG	MSU451318PKG	MSU461318PKG
1480mm	MSU441418PKG	MSU451418PKG	MSU461418PKG
1580mm	MSU441518PKG	MSU451518PKG	MSU461518PKG
1680mm	MSU441618PKG	MSU451618PKG	MSU461618PKG
1780mm	MSU441718PKG	MSU451718PKG	MSU461718PKG

Camshelving® Premium Add-on Units 4-Tier 1800mm high with vented shelves as standard.

WIDTH	DEPTH 400MM	DEPTH 500MM	DEPTH 600MM
635mm	MSA44618PKG	MSA45618PKG	MSA46618PKG
735mm	MSA44718PKG	MSA45718PKG	MSA46718PKG
835mm	MSA44818PKG	MSA45818PKG	MSA46818PKG
935mm	MSA44918PKG	MSA45918PKG	MSA46918PKG
1035mm	MSA441018PKG	MSA451018PKG	MSA461018PKG
1135mm	MSA441118PKG	MSA451118PKG	MSA461118PKG
1235mm	MSA441218PKG	MSA451218PKG	MSA461218PKG
1335mm	MSA441318PKG	MSA451318PKG	MSA461318PKG
1435mm	MSA441418PKG	MSA451418PKG	MSA461418PKG
1535mm	MSA441518PKG	MSA451518PKG	MSA461518PKG
1635mm	MSA441618PKG	MSA451618PKG	MSA461618PKG
1735mm	MSA441718PKG	MSA451718PKG	MSA461718PKG

Camshelving® Premium Shelf Kits

Each shelf kit includes 2 traverses and several vented shelf plates too build a single shelf.

Camshelving® Premium Shelf Kits Made of smooth polypropylene. Wipes clean. Rust proof.

WIDTH	DEPTH 400MM	DEPTH 500MM	DEPTH 600MM
600mm	MS4060VK	MS5060VK	MS6060VK
700mm	MS4070VK	MS5070VK	MS6070VK
800mm	MS4080VK	MS5080VK	MS6080VK
900mm	MS4090VK	MS5090VK	MS6090VK
1000mm	MS40100VK	MS50100VK	MS60100VK
1100mm	MS40110VK	MS50110VK	MS60110VK
1200mm	MS40120VK	MS50120VK	MS60120VK
1300mm	MS40130VK	MS50130VK	MS60130VK
1400mm	MS40140VK	MS50140VK	MS60140VK
1500mm	MS40150VK	MS50150VK	MS60150VK
1600mm	MS40160VK	MS50160VK	MS60160VK
1700mm	MS40170VK	MS50170VK	MS60170VK

Camshelving® Premium Mobile Units

Each mobile vented starter unit includes 2 mobile post kits, 4 shelf kits and 4 swivel castors with brakes. Unit height 1800mm as standard.

OPTIONAL FENCE SHOWN

Cambro Premium Mobile Units 4-Tier 1800mm high with vented shelves as standard.

WIDTH	DEPTH 400MM	DEPTH 500MM	DEPTH 600MM
680mm	MSUR44617PKG	MSUR45617PKG	MSUR46617PKG
780mm	MSUR44717PKG	MSUR45717PKG	MSUR46717PKG
880mm	MSUR44817PKG	MSUR45817PKG	MSUR46817PKG
980mm	MSUR44917PKG	MSUR45917PKG	MSUR46917PKG
1080mm	MSUR441017PKG	MSUR451017PKG	MSUR461017PKG
1180mm	MSUR441117PKG	MSUR451117PKG	MSUR461117PKG
1280mm	MSUR441217PKG	MSUR451217PKG	MSUR461217PKG
1380mm	MSUR441317PKG	MSUR451317PKG	MSUR461317PKG
1480mm	MSUR441417PKG	MSUR451417PKG	MSUR461417PKG
1580mm	MSUR441517PKG	MSUR451517PKG	MSUR461517PKG
1680mm	MSUR441617PKG	MSUR451617PKG	MSUR461617PKG
1780mm	MSUR441717PKG	MSUR451717PKG	MSUR461717PKG

CAMBRO TRUSTED DURABILITY

Dunnage Racks

- Dunnage racks for storage off the floor, avoiding contaminants
- 1-piece polyethylene construction
- Loads of 680 to 1360kg depending on size
- Ideal for walk-in coolers and freezers or dry inventory
- 300mm above the floor, compliant with HACCP which calls for 150mm
- Connectors lock racks together for greater stability
- Easy to clean

Wall Shelves

- Solid polypropylene high strength shelves with brackets
- Do not rust
- Easy to keep clean

Dunnage Racks Elevated off the floor storage racks.

DRS300	760 x 530 x H310mm
DRS360	910 x 530 x H310mm
DRS480	1220 x 530 x H310mm
DRS600	1525 x 530 x H310mm

Wall Shelves

CSWS1436SK	910 x 360 x 340mm
CSWS1448SK	1220 x 360 x 340mm

Dividers Bars & Shelves

Drying Racks

SHOWN WITH ANGLED DRYING RACK

- Angled divider bars hold pans and boxes at an angle for more ergonomic reach
- Fits securely and adjusts easily

- Shelf dividers prevent costly spills and stabilise stacked or narrow items
- Slotted sides allow for hygienic air circulation for perishables
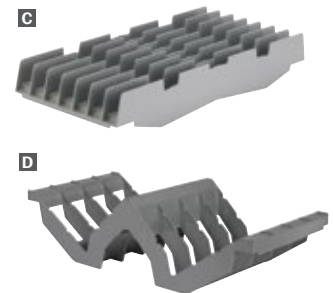
- Easy to install drying racks sit on shelving traverses
- Sanitary Drying and efficient storage solution
- Fits on 600mm deep Cambro Premium shelving and 610mm deep Cambro Elements Shelving

Divider Bars & Shelves

CODE	DESCRIPTION	FITS
A CSDBA	Angled Divider Bar	600mm Deep Shelves
B CSSD248	Shelf Divider	600mm Deep Shelves

Drying Racks

CODE	DESCRIPTION	W X D X H
C CSDR7	Vertical Drying Rack	240 x 594 x 96mm
D CSDR8	Angled Drying Rack	263 x 592 x 160 mm

Camshelving® Universal Storage Rack

EACH RAIL SET HOLDS UP TO 13.6KG (54.4 KG PER STORAGE SECTION)

TRANSFORM STACKED PANS, AND GAPS OF WASTED SPACE, INTO EASY-ACCESS, VERTICAL STORAGE SPACE

CREATE CONVENIENT "DRAWER" STORAGE FOR FREQUENTLY ACCESSED PRODUCTS/ INGREDIENTS

new

TEMPERATURE TOLERANCE OF -40°C TO 176°C

PANEL, DOUBLE-SIDED WITH 50MM RAIL SPACING

MOULDED-IN 1/4" PAN STOPS, ON THE FRONT AND BACK OF EACH RAIL.

SHELVING UNIT SOLD SEPARATELY

A unique way to create vertical storage space. Easily create individual storage sections with rail panels to hold pans, trays, boxes and much more transforming YOUR storage!

- Easily create individual storage sections with rail panels.
- Ideal for kitchens, coolers, freezers, dry storage and more.
- Holds food pans, boxes, sheet pans, trays, and even pizza dough boxes
- Dishwasher-safe and rust-free.

For Basics Plus® Shelving

CODE	DESCRIPTION	FITS SHELVING
CBUNVR24	Starter Kit	610mm Deep
CBUNVRA24	Add-on kit	610mm Deep

For Elements® Shelving

CODE	DESCRIPTION	FITS SHELVING
CSUNVR24	Starter Kit	610mm Deep
CSUNVRA24	Add-on Kit	610mm Deep

For Premium® Shelving

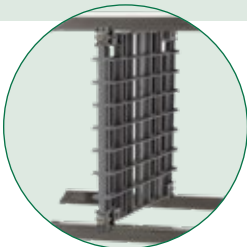| CODE	DESCRIPTION	FITS SHELVING
MPUNVR600	Starter Kit	600mm Deep
MPUNVRA600	Add-on Kit	600mm Deep

ALSO AVAILABLE FOR 540M DEEP SHELVING

Kits Contents

Storage Rack Starter Kit
- 2 x Rail Panels
- 8 x Bracket Sets
- 8 x Traverse Sets
- 8 x Thumbscrews

Storage Rack Add-On Kit
- 1 x Rail Panel
- 4 x Bracket Sets
- 4 x Traverse Sets
- 4 x Thumbscrews

CAMBRO TRUSTED DURABILITY

Gastronorm Food Pan Trolley

Unlike the array of metal trolleys on the market, both aluminium and steel, the Cambro unit is constructed with state-of-the-art composite material. Stronger than steel, but without the failing weld points, rust, and corrosion.

- Sleek design presents well front or back of house
- Modular component-based construction eases cost of maintenance, with all parts replaceable
- Wide 3" rail spacing offers versatility and ease of use
- Pan stops provide stability
- Total weight capacity – 45kg per rail set
- Impervious to food acids or harsh chemicals

Gastronorm Food Pan Trolley

CODE	PAN SIZE	RAILS	WEIGHT CAPACITY	W X D X H
A UGNPR11F18	1/1	18	340kg	438 x 730 x 1707mm
UGNPR11H9	1/1	9	170kg	438 x 730 x 1016mm
UGNPR21F36	2/1	18	340kg	645 x 835 x 1707mm
B UGNPR21H18	2/1	9	170kg	645 x 835 x 1016mm

Vinyl Covers

CODE	DESCRIPTION
GBCTUGNPR11	Cover for UGNPR11F18
GBCTUGNPR21	Cover for UGNPR21F36

Baking Tray Trolley

Cambro's Baking Tray Trolleys were designed to revolutionise your kitchen's workflow. Say goodbye to rusty castors, bent side rails, broken welds, and introduce your space to the fully equipped Baking Tray Trolley.

- Designed to accept pans directly from a 200°C oven to cold storage applications down to -40°C
- Moulded-in pan stops ensure safe and dependable transportation
- Full-size trolley holds up to 18 baking trays, half-size trolley holds 9 baking trays
- Rust-free from top to bottom
- Fully equipped with four swivel castors, all with brakes

new

Baking Tray Trolley

CODE	PAN SIZE	RAILS	WEIGHT CAPACITY	W X D X H
C UPR6040F18	600 x 400mm	18	340kg	516 x 783 x 1708mm
D UPR6040H9	600 x 400mm	9	170kg	516 x 783 x 1014mm

Vinyl Covers

CODE	DESCRIPTION
UPR6040CVR	Cover for UPR6040F18

CAMBRO
TRUSTED DURABILITY

125

Plate Trolley

new

PERFECT FOR PLATE STORAGE FOR BANQUETING SERVICE & BACK-OF-HOUSE AREAS

- Capacity for 100 plates, Different sizes of plate can be combined thanks to the adjustable system
- Holds max plate Ø345mm
- Carbon steel material with anticorrosion coating
- Strong welded handle for easy transportation
- Revolving Ø125mm castors, 2 with brakes

Plate Trolley

CODE	MAX PLATE Ø	CAPACITY	W X D X H
80790	345mm	100 dishes	580 x 710 x 1775mm

Stainless Steel Serving Trolley

A

B

- Fully welded construction
- 1.5mm thick stainless steel tubular frame
- Moulded shelves welded onto frame
- Soundproof revolving Ø125mm castors, 2 with brakes
- Maximum load per shelf 80kg, total maximum load 250kg
- 80282 model has panels to isolate stored items, reducing contamination levels significantly - Ideal for delivering food and medical supplies safely

Stainless Steel Serving Trolley

CODE	SHELVES	SHELF SIZE	W X D X H
80240	2	800 x 500mm	880 x 580 x 1015mm
A 80270	3	800 x 500mm	880 x 580 x 1015mm
B 80282	3	800 x 500mm	980 x 580 x 1015mm

Gastronorm Transport Trolley

D

C

- Sturdy and robust self-assembly trolley
- Transport trolley suitable for gastronorm pans
- Castors for easy transportation
- 75mm between rails

Gastronorm Transport Trolleys

CODE	RAILS	SHELF SIZE	W X D X H
C 80540	7	GN 1/1	455 x 635 x 900mm
D 80430	17	GN 1/1	455 x 635 x 1710mm
80440	17	GN 2/1	660 x 755 x 1710mm

Pujadas

Gastronorm Self Assembly Trolley

- Sturdy and robust self-assembly trolley
- Castors for easy manoeuvrability
- 17 rails suitable for transporting gastronorm pans
- 75mm between rails

Gastronorm Self Assembly Trolleys 17 Rails

CODE	RAILS	SHELF SIZE	W X D X H
80470	17	GN 1/1	455 x 635 x 1710mm
80480	17	GN 2/1	660 X 755 X 1710mm

Self-Service Tray Trolley

- 12 rail self-service trolley
- Suitable for transporting trays between 365mm to 420mm
- 140mm between rails
- Castors for easy manoeuvrability
- Available with optional aluminium + composite side panels
- Fully welded construction

Self-service trolley 12 rails

CODE	DESCRIPTION	RAILS	W X D X H
80950	Open Sides	12	550 x 660 x 1710mm
80951	With Side Panels	12	550 x 660 x 1710mm

Dishwasher Rack Trolley

- Dishwasher rack trolley
- Suitable for transporting standard 500 x 500mm dishwasher racks
- Castors for easy manoeuvrability
- Single and double trolleys available
- Fully welded construction.

Dishwasher Rack Trolley Suitable for transporting standard 500 x 500mm dishwasher racks

CODE	RAILS	SHELF SIZE	W X D X H
80750	5	500 x 500	640 x 633 x 1160mm
80760	9	500 x 500	640 x 633 x 1710mm
80770	18	500 x 500 (double)	1185 x 633 x 1710mm

Pujadas

Food Storage

Every kitchen needs it, and your kitchen operates at its best when the food you need is stored properly. From organising your dry goods and making things easy to find to storing pre-prepared ingredients when planning for a busy service – food storage is key. Great food storage solutions will be easy to clean and help manage your HACCP-compliant kitchen by reducing handling and contamination. How you store things supports how you want to run your kitchen. And make your life easier. With reliable and durable products that you can trust to easily withstand heavy commercial use, these professional kitchen storage solutions are made of the highest quality materials that are built to last.

18/10 Stainless Steel Gastronorm

ANGLED RAMP - PULL AND LIFT PANS WITH EASE

REINFORCED CORNERS - ADDED STRENGTH

STURDY 22 GAUGE, 304 EURO NORM 18-10 STAINLESS STEEL CONSTRUCTION

FLATTENED EDGES - PREVENT BENDING AND PROVIDE WIDER GRASP WHEN REMOVING

FULL RANGE OF ACCESSORIES AVAILABLE SEE PAGE 132

Gastronorm Pan Sizes Available standard or perforated in varying depths. Sizes in mm.

2/1 650 X 530	1/1 530 X 325MM
2/4 530 X 162	1/2 325 X 265
1/4 265 X 162	2/3 325 X 354
1/3 325 X 176	1/6 176 X 162
1/9 176 X 108	

Pujadas

18/10 Stainless Steel Gastronorm Standard pans. Available in varying sizes and depths.

2/1

210201	D20mm
210401	D40mm
210651	D65mm
211001	D100mm
211501	D150mm
212001	D200mm

1/1

110201	D20mm
110401	D40mm
110551	D55mm
110651	D65mm
111001	D100mm
111501	D150mm
112001	D200mm

2/3

230201	D20mm
230401	D40mm
230651	D65mm
231001	D100mm
231501	D150mm
232001	D200mm

1/2

120201	D20mm
120401	D40mm
120651	D65mm
121001	D100mm
121501	D150mm
122001	D200mm

2/4

240401	D40mm
240651	D65mm
241001	D100mm
241501	D150mm

1/3

130201	D20mm
130401	D40mm
130651	D65mm
131001	D100mm
131501	D150mm
132001	D200mm

1/4

140201	D20mm
140651	D65mm
141001	D100mm
141501	D150mm
142001	D200mm

1/6

160651	D65mm
161001	D100mm
161501	D150mm
162001	D200mm

1/9

190651	D65mm
191001	D100mm

18/10 Stainless Steel GN Perforated Stainless steel Gastronorm pans. Available in various sizes and depths.

2/1
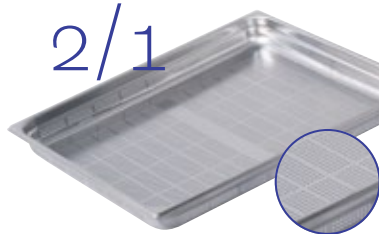
210202	D40mm
210402	D55mm
210652	D65mm
211002	D100mm
211502	D150mm
212002	D200mm

1/1

110202	D20mm
110402	D40mm
110552	D55mm
110652	D65mm
111002	D100mm
111502	D150mm
112002	D200mm

1/2

120652	D65mm
121002	D100mm
121502	D150mm
122002	D200mm

1/3

130202	D20mm
130402	D40mm
130652	D65mm
131002	D100mm
131502	D150mm
132002	D200mm

Gastronorm Accessories

A **Solid Covers** Available in all standard gastronorm sizes.

110000	1/1
230000	2/3
120000	1/2
130000	1/3
140000	1/4
160000	1/6
190000	1/9

B **Gasketed Transport Lids** Available in all standard gastronorm sizes.

110004	1/1
120004	1/2
130004	1/3
140004	1/4
160004	1/6

C **Drain Shelves** Available in various standard gastronorm sizes.

115000	1/1
125000	1/2
135000	1/3
145000	1/4

D **Adaptor Bar**

122222	Short	12"
111111	Long	20"

E **Wire Grate** Stainless steel. For use with Gastronorm pans

74100	1/1	435 x 250mm
74200	1/2	233 x 170mm

F **Polinorm® Lids** Available in all standard gastronorm sizes.

1100P1	1/1	Clear
1200P1	1/2	Clear
1300P1	1/3	Clear
1400P1	1/4	Clear
1600P1	1/6	Clear
1900P1	1/9	Clear
1100P6	1/1	Purple
1200P6	1/2	Purple
1300P6	1/3	Purple
1600P6	1/6	Purple

1100P2	1/1	Red
1200P2	1/2	Red
1300P2	1/3	Red
1400P2	1/4	Red
1600P2	1/6	Red
1900P2	1/9	Red

pujadas VOLLRATH

Bain Maries & Insets

Stainless Steel Bain Maries Satin-finished 18-8 stainless steel. Bain Maries nest together for compact storage. 152mm depth under shoulder. Solid, slotted and hinged cover option to reduce heat loss.

78164	3.9L	Ø189 x D208mm	Fits opening Ø165mm
78184	6.9L	Ø240 x D208mm	Fits opening Ø216mm
78204	10.4L	Ø295 x D208mm	Fits opening Ø267mm

Slotted Cover

78160	Ø192mm
78180	Ø243mm
78200	Ø291mm

Hinged Cover

–	
47488	Ø247mm
47490	Ø292mm

Stainless Steel Insets Satin-finished 18-8 stainless steel. Sanitary open bead on edge. Ideal for salad bar, dressing and condiment service. Recessed stainless steel covers for sanitary storage.

78710	1.2L	Ø105 x D146mm	Fits opening Ø108mm
78720	1.9L	Ø124 x D171mm	Fits opening Ø127mm
78740	4L	Ø165 x D194mm	Fits opening Ø168mm
78760	5.7L	Ø184 x D219mm	Fits opening Ø187mm

DESIGNED SPECIFICALLY TO FIT IN STANDARD UK BAIN MARIES

8 Pint Pot Stainless steel pot. Made for standard UK bains marie. Cover included.

46825	8 pint (4.5L)	Ø180 x D215mmm

VOLLRATH

High Heat H-PAN™ Gastronorm Pans

High Heat H-PAN™ Gastronorm Pans
To order Amber add 150 to the item code and to order Black add 110 to the item code.
GN size chart page 130.

1/1	12HP	D65mm
	14HP	D100mm
	16HP	D150mm
1/2	22HP	D65mm
	24HP	D100mm
	26HP	D150mm
2/4	22LPHP	D65mm
	24LPHP	D100mm
1/3	32HP	D65mm
	34HP	D100mm
	36HP	D150mm
1/4	42HP	D65mm
	44HP	D100mm
	46HP	D150mm
1/6	62HP	D65mm
	64HP	D100mm
	66HP	D150mm
1/8	82HP	D65mm
	84HP	D100mm
	86HP	D150mm
1/9	92HP	D65mm
	94HP	D100mm
	96PHP	D150mm

High Heat H-PAN™ and Covers
- Withstand temperatures -40°C to 190°C
- Safe for use in microwaves, steam tables and ovens
- Use one pan from prep, to cooler, to oven, to hot holding applications without having to transfer from one pan to another
- Commercial dishwasher safe
- Great for flash freezing, cooking and reheating
- Non-stick smooth interior surface increases yields and promotes easy cleaning
- Pans stack neatly without wedging or sticking

High Heat Colander Pans

13CLRHP	1/1	D76mm
23CLRHP	1/2	D76mm
33CLRHP	1/3	D76mm
63CLRHP	1/6	D76mm
15CLRHP	1/1	D127mm
25CLRHP	1/2	D127mm
35CLRHP	1/3	D127mm
65CLRHP	1/6	D127mm

High Heat Colander Pans
COOK, DRAIN, HOLD AND STORE ALL-IN-ONE PAN. COLANDERS DRAIN LIQUIDS & GREASE AWAY FROM HOT FOODS, IMPROVING FOOD QUALITY.

Drain Shelves
LIFT CONTENTS OUT OF LIQUIDS AND PROMOTE DRAINAGE TO ENHANCE FOOD QUALITY AND FRESHNESS

Drain Shelves

10HPD	1/1
20HPD	1/2
30HPD	1/3
40HPD	1/4
60HPD	1/6
80HPD	1/8
90HPD	1/9

CAMBRO
TRUSTED DURABILITY

High Heat Gastronorm Covers

A

B

C

D

A **Cover with Handle** Deep moulded handle provides secure grip.

10HPCH	GN 1/1
20HPCH	GN 1/2
30HPCH	GN 1/3
40HPCH	GN 1/4
60HPCH	GN 1/6
80HPCH	GN 1/8

B **Notched Cover with Handle** Notched cover allows utensils to remain in pan and off of potentially contaminated surfaces.

10HPCHN	GN 1/1
20HPCHN	GN 1/2
30HPCHN	GN 1/3
40HPCHN	GN 1/4
60HPCHN	GN 1/6
80HPCHN	GN 1/8

C **FlipLid®** Lid to easily access contents food can be held without drying out, increasing yields.

20HPL	GN 1/2
30HPL	GN 1/3
60HPL	GN 1/6

D **GripLid® Lid** gasket 'grips' the side of the pan, reducing spills and points of cross contamination.

10CWGL	GN 1/1
20CWGL	GN 1/2
30CWGL	GN 1/3
60CWGL	GN 1/6

High Heat Food Pan with Handles

- Fits all leading manufacturer's hot holding bins, including single-sided and pass-through models
- High Heat Material withstands temperatures from -40˚C to 190˚C
- Flat base to maximise contact with heating element
- Reinforced textured handle with finger grip design for a secure grasp
- Amber colour provides product visibility and easy identification

HOLDING BINS SEE PAGE 75

NEW PERFECT FOR PLANT-BASED PROTEINS AND VEGETARIAN ITEMS

High Heat Food Pan w/Handles Handles on both sides allow for easy and safe handling.

12HPH	1/1	D65mm

High Heat 1/3 Food Pan with Handles Handle for easy and safe handling, for use with holding bins. Add 150 for amber, 110 for black and 473 for green.

32HP1H	Single Handle	GN 1/3 D65mm
32HP2H	Double Handle	GN 1/3 D65mm

CAMBRO TRUSTED DURABILITY

Camwear® Low Temp Polycarbonate Gastronorm Pans

Camwear® Pans and Covers
- Store, transport and serve all in one pan
- Virtually unbreakable Camwear® polycarbonate will not crack, bend or dent
- Withstands temperatures from -40°C to 99°C
- Precisely designed to Gastronorm GN specifications
- Non-stick smooth interior surface increases yields and promotes easy cleaning
- Stack neatly, without wedging or sticking

PERSONALISATION AVAILABLE

Camwear® Polycarbonate Gastronorm Pans

To order Clear add 135 to the item code and to order Black add 110 to the item code. 28CW and 82CW not available in black. GN size chart page 130.

Size	Code	Depth
1/1	12CW	D65mm
	14CW	D100mm
	16CW	D150mm
	18CW	D200mm
1/2	22CW	D65mm
	24CW	D100mm
	26CW	D150mm
	28CW	D200mm
2/4	22LPCW	D65mm
	24LPCW	D100mm
1/3	32CW	D65mm
	34CW	D100mm
	36CW	D150mm
	38CW	D200mm
1/4	42CW	D65mm
	44CW	D100mm
	46CW	D150mm
1/6	62CW	D65mm
	64CW	D100mm
	66CW	D150mm
1/8	82CW	D65mm
	84CW	D100mm
	86CW	D150mm
1/9	92CW	D65mm
	94CW	D100mm
	96PCW	D150mm

GN Colander Pans
RINSE, DRAIN AND STORE ALL-IN-ONE PAN. COLANDERS SIMPLY LIFT OUT THE FOOD PAN FOR SAFE, QUICK AND EASY DISPOSAL OF LIQUIDS.

GN Colander Pans

Code	Size	Depth
13CLRCW	1/1	D76mm
23CLRCW	1/2	D76mm
33CLRCW	1/3	D76mm
63CLRCW	1/6	D76mm
15CLRCW	1/1	D127mm
25CLRCW	1/2	D127mm
35CLRCW	1/3	D127mm
65CLRCW	1/6	D127mm

Drain Shelves
LIFT CONTENTS OUT OF LIQUIDS AND PROMOTE DRAINAGE TO ENHANCE FOOD QUALITY AND FRESHNESS

Drain Shelves

Code	Size
10CWD	1/1
20CWD	1/2
30CWD	1/3
40CWD	1/4
60CWD	1/6
80CWD	1/8
90CWD	1/9

CAMBRO
TRUSTED DURABILITY

Camwear® Gastronorm Covers

Flat Cover Basic cover available in all pan sizes.

10CWC	GN 1/1
20CWC	GN 1/2
30CWC	GN 1/3
40CWC	GN 1/4
60CWC	GN 1/6
80CWC	GN 1/8
90CWC	GN 1/9

Cover with Handle Deep moulded handle provides secure grip.

10CWCH	GN 1/1
20CWCH	GN 1/2
30CWCH	GN 1/3
40CWCH	GN 1/4
60CWCH	GN 1/6
80CWCH	GN 1/8

Notched Cover with Handle Notched cover allows utensils to remain in pan and off of potentially contaminated surfaces.

10CWCHN	GN 1/1
20CWCHN	GN 1/2
30CWCHN	GN 1/3
40CWCHN	GN 1/4
60CWCHN	GN 1/6
80CWCHN	GN 1/8

Seal Cover Economical option for light storage in all pan sizes.

10PPCWSC	GN 1/1
20PPCWSC	GN 1/2
30PPCWSC	GN 1/3
40PPCWSC	GN 1/4
60PPCWSC	GN 1/6
80PPCWSC	GN 1/8
90PPCWSC	GN 1/9

Notched FlipLid® Flip up lid allows easy access to food and prevents contents from drying out. Notch to rest spoon with lid closed.

20CWLN	GN 1/2
30CWLN	GN 1/3
60CWLN	GN 1/6

GripLid® Lid gasket 'grips' the side of the pan, reducing spills and points of cross contamination.

10CWGL	GN 1/1
20CWGL	GN 1/2
30CWGL	GN 1/3
60CWGL	GN 1/6

Translucent Polypropylene Gastronorm Pans

Polypropylene Pans and Covers
- Store, transport and serve all in one pan
- Withstands temperatures from -40°C to 70°C
- Precisely designed to Gastronorm GN specifications
- Non-stick smooth interior surface increases yields and promotes easy cleaning
- Translucent pans are not designed for steam table use

NEW 65MM DEPTH
NOW AVAILABLE

Translucent Polypropylene Gastronorm Pans
To order translucent add 190 to the item code.
GN size chart page 130.

1/1	12PP	D65mm
	14PP	D100mm
	16PP	D150mm
	18PP	D200mm
1/2	22PP	D65mm
	24PP	D100mm
	26PP	D150mm
	28PP	D200mm
1/3	32PP	D65mm
	34PP	D100mm
	36PP	D150mm
1/4	42PP	D65mm
	44PP	D100mm
	46PP	D150mm
1/6	62PP	D65mm
	64PP	D100mm
	66PP	D150mm
1/9	92PP	D65mm
	94PP	D100mm

Cover with Handle

10PPCH	1/1 w/ handle
20PPCH	1/2 w/ handle
30PPCH	1/3 w/ handle
40PPCH	1/4 w/ handle
60PPCH	1/6 w/ handle
90PPC	1/9 Flat cover

Seal Covers

10PPCWSC	1/1 Seal cover
20PPCWSC	1/2 Seal cover
30PPCWSC	1/3 Seal cover
40PPCWSC	1/4 Seal cover
60PPCWSC	1/6 Seal cover
90PPCWSC	1/9 Seal cover

Red Polypropylene Gastronorm Pans

- Specifically designed for storing, transporting and serving raw meat products all in one pan
- Non-stick smooth interior surface increases yield and promotes easy cleaning
- Stacking saves valuable space when not in use
- Withstands temperatures from -40°C to 70°C

Red Polypropylene Gastronorm Pans

1/1	14PP467	D100mm
	16PP467	D150mm
	18PP467	D200mm
1/2	26PP467	D150mm

1/3	34PP467	D100mm
	36PP467	D150mm
1/6	64PP467	D100mm
	66PP467	D150mm

Red Seal Cover Fits Red Polypropylene GN pans.

10PPCWSC467	GN 1/1
20PPCWSC467	GN 1/2
30PPCWSC467	GN 1/3
60PPCWSC467	GN 1/6

CAMBRO
TRUSTED DURABILITY

ColdFest® Pans

ColdFest Gastronorm Pans & Crock

26CF	GN 1/2	6L
36CF	GN 1/3	3.5L
66CF	GN 1/6	1.4L
CFR18	Round Crock	1.6L

ColdFest Covers

20CFC	Cover for 26CF
30CFC	Cover for 36CF
60CFC	Cover for 66CF
CFRC18	Cover for CFRC18

CONFORMS TO GASTRONORM EXTERIOR DIMENSIONS
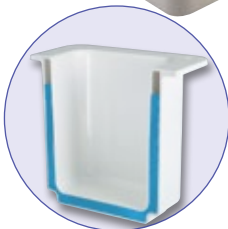
ABS MATERIAL WITH NON-TOXIC REFRIGERANT GEL CORES

- Stackable
- Clear covers
- Maintain at a temperature between 1 and 4ºC for 6 to 8 hours (without ice) according to the model

Polycarbonate Camwear® Food Storage Boxes

- Made of virtually unbreakable polycarbonate
- Crystal clear for identification at a glance
- Withstands temperatures of -40˚C to 99˚C, allowing use in refrigerators or freezers
- Extend the freshness of food by transferring products into Camwear® Boxes upon receipt
- Smooth surfaces make them easy to clean

A

B

C

D
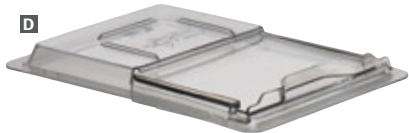
Camwear® Polycarbonate Food Storage Boxes

A 12183CW	6.6L	305 x 460 x D90mm	
12186CW	11.4L	305 x 460 x D150mm	
12189CW	18L	305 x 460 x D230mm	
18263CW	18.9L	460 x 660 x D90mm	
18266CW	33.1L	460 x 660 x D150mm	
B 18269CW	49.2L	460 x 660 x D230mm	
182612CW	64.4L	460 x 660 x D300mm	
182615CW	83.3L	460 x 660 x D380mm	

Camwear® Polycarbonate Covers

C 1218CCW
1826CCW

Sliding Lid

1218SCCW
D 1826SCCW

CAMBRO TRUSTED DURABILITY

Camwear® CamSquare® FreshPro Containers

Revolutionise your kitchen with new FreshPro Series Food Storage Containers, made from durable Camwear®.

new

- Moulded-in, recessed handles so the containers take up less space curved corners and textured grip enable safer, four-sided pouring and easier handling
- Seal covers fit tightly and protect contents from cross-contamination and offer longer shelf life
- Drain shelves help boost ingredients' freshness by lifting items out of their juices
- Withstands -40°C to 99°C
- Stain, acid and odour resistant
- Dishwasher safe

25% MORE STORAGE CAPACITY*

DRAIN SHELVES & SEAL COVERS MAXIMISE FRESHNESS & EXTEND SHELF LIFE BY 2 DAYS

CamSquare® FreshPro Polycarbonate Containers

2SFSPROCW	1.9L	191 x 191 x 98mm
4SFSPROCW	3.8L	191 x 191 x 183mm
6SFSPROCW	5.7L	229 x 229 x 180mm
8SFSPROCW	7.6L	229 x 229 x 243mm
12SFSPROCW	11.4L	289 x 289 x 216mm
18SFSPROCW	17.2L	289 x 289 x 327mm
22SFSPROCW	20.8L	289 x 289 x 401mm

*ONLY FOR 17.2 & 20.8L CONTAINERS

FreshPro Seal Covers

SFC2FPPP	Green	Fits 1.9L, 3.8L
SFC6FPPP	Red	Fits 5.7L, 7.6L
SFC12FPPP	Blue	Fits 11.4L, 17.2L, 20.8L

FreshPro Drain Shelves

2SFSFPDPP	Green	Fits 1.9L, 3.8L
6SFSFPDPP	Red	Fits 5.7L, 7.6L
12SFSFPDPP	Blue	Fits 11.4L, 17.2L, 20.8L

Polypropylene CamSquare® FreshPro Containers

Small quantity food storage just got a boost thanks to CamSquares® FreshPro Series containers and covers. Ideal for storing spice blends, fresh herbs and more.

- Durable, sustainable alternative to single use, disposable containers
- Small enough for one handed carry and easily stackable
- Translucent walls allow for quick inventory
- Withstands -40°C to 70°C
- One easy seal cover fits both container sizes
- Stain, acid and odour resistant
- Dishwasher safe

ONE-HANDED CARRYING

Translucent CamSquare® Polypropylene FreshPro Containers

HFSFSPROPP	0.47L	124 x 124 x 65mm
1SFSPROPP	0.9L	124 x 124 x 119mm

FreshPro Seal Covers

SFC1FPP	Translucent	Fits 0.47 & 0.9L

CAMBRO
TRUSTED DURABILITY

Classic CamSquare® Polycarbonate Containers

- Interstacking saves space when not in use
- Made of virtually unbreakable polycarbonate
- Crystal clear for identification at a glance
- Withstands temperatures of -40˚C to 99˚C, allowing use in refrigerators or freezers.

Classic CamSquare® Polycarbonate Containers			CamSquare® PolyCovers		Seal Covers	
2SFSCW	1.9L	185 x 185 x D100mm	SFC2	Kelly Green	SFC2SCPP	Translucent
4SFSCW	3.8L	185 x 185 x D187mm				
6SFSCW	5.7L	215 x 215 x D185mm	SFC6	Winter Rose	SFC6SCPP	Translucent
8SFSCW	7.6L	215 x 215 x D230mm				
12SFSCW	11.4L	256 x 310 x D210mm	SFC12	Midnight Blue	SFC12SCPP	Translucent
18SFSCW	17.2L	256 x 310 x D320mm				
22SFSCW	20.8L	256 x 310 x D400mm				

Allergen-Safe Polycarbonate CamSquares®

- Designate Allergen-Free ingredients
- Easy-to-identify purple graduations and Allergen-Free imprint on the opposite side
- Purple Seal covers feature an inner and outer seal to help keep ingredients safe from cross-contamination, even during transport.

Allergen-Safe Polycarbonate CamSquares®			Allergen-Safe CamSquare® Seal Covers	
2SFSCW441	1.9L	185 x 185 x D100mm	SFC2SCPP441	Fits 1.9L & 3.8L
4SFSCW441	3.8L	185 x 185 x D187mm		
6SFSCW441	5.7L	215 x 215 x D185mm	SFC6SCPP441	Fits 5.7L & 7.6L
8SFSCW441	7.6L	215 x 215 x D230mm		
12SFSCW441	11.4L	256 x 310 x D210mm	SFC12SCPP441	Fits 11.4L

Round Polyethylene Containers

- Impact, stain and chemical resistant material
- An affordable storage choice
- Safe from -40°C to 70°C
- Snap on covers fit tightly yet are easily removed

Polyethylene Round Food Storage Containers			Poly Covers	
RFS1	0.9L	Ø154 x D127mm	RFSC1	White
RFS2	1.9L	Ø208 x D111mm	RFSC2	White
RFS4	3.8L	Ø208 x D218mm		
RFS6	5.7L	Ø252 x D202mm	RFSC6	White
RFS8	7.6L	Ø252 x D276mm		
RFS12	11.4L	Ø378 x D213mm	RFSC12	White
RFS18	17.2L	Ø378 x D305mm		
RFS22	20.8L	Ø378 x D381mm		

CAMBRO TRUSTED DURABILITY

High Heat Measuring Jug

- The measuring jug that can stand the heat
- Made from heat-tolerant plastic, these jugs can withstand temperatures up to 190°C without compromising performance, making them safe for use in microwaves or ovens.
- Use the High Heat Measuring Jug to collect coffee or hot water from a dispenser, to fill chafing dishes or steam tables, to drain hot oil from a fryer, or with soups, broth or stews in a kettle
- Ideal for microwaves, ovens, kettles, and hot water dispensers
- Optional splatter-proof cover protects user and surfaces
- Translucent amber colour allows at-a-glance inventory
- Integrated handle stays cool to the touch
- 75% lighter than a glass measuring jug
- Will not bend or dent for lasting use

High Heat Measuring Jugs

200MCH	1.9L	H162mm	Ø190mm
400MCH	3.8L	H263mm	Ø190mm

Splatter-Proof Cover Self-venting. Protects against hot spills and splashes.

MCCH	Fits both sizes

WITHSTANDS TEMPERATURES FROM -40˚C TO 190˚C

SPLATTER-PROOF COVER FITS BOTH SIZES

Allergen-Safe Camwear® Measuring Jugs

- Reduce the risk of cross-contact and accidental exposure to allergens during the preparation process.
- Externally marked purple graduations and Allergen-Free logo are imprinted in Allergen purple for easy identification

Allergen-Safe Camwear® Measuring Jugs

100MCCW441	1L
200MCCW441	2L

Camwear® Measuring Jugs

- Externally marked graduations are moulded and imprinted in imperial and metric standard
- Durable, virtually unbreakable Camwear polycarbonate will not dent, ensuring an accurate measurement every time
- Moulded-in handle will not break off

Camwear® Measuring Jugs

25MCCW	225ml	200MCCW	2L
50MCCW	0.5L	400MCCW	4L
100MCCW	1L		

CAMBRO
TRUSTED DURABILITY

Pizza Dough Boxes

NEW 600X400MM SIZES

Pizza Dough Boxes

DB60407	Polyethylene	400 x 600 x D70mm
DB604010	Polyethylene	400 x 600 x D100mm
DB18263P	Polypropylene	460 x 660 x D76mm

Dough Box Accessories

DB6040C	Dough Box Cover	400 x 600mm
DBC1826P	Dough Box Cover	460 x 660mm
CD1826PDB	Camdolly	505 x 710 x H260mm

Ingredient Bins

- Store bulk dry ingredients such as flour and grain
- Hygienic clear sliding lid reduces handling and allows for quick content identification
- Bin made of FDA-accepted material so no liners are needed
- Designed to fit under standard work tables
- Hook provided for hanging Ingredient Scoop

Polycarbonate Scoops

Polycarbonate Scoops
Made of clear, virtually unbreakable polycarbonate for long-lasting durability.

SCP6CW	170g
SCP12CW	340g
SCP24CW	680g
SCP64CW	1814g

Ingredient Bins FDA-approved polyethylene one-piece body with a transparent polycarbonate cover. Features 2 fixed and 2 swivel Ø76mm casters. Scoops not included.

A IBS20	81L	330 x 750 x H710mm
B IBS27	102L	420 x 750 x H710mm
C IBS37	140L	550 x 750 x H710mm
D IBSF27	102L	330 x 765 x H725mm

FOOD STORAGE

CAMBRO TRUSTED DURABILITY

Saf-T-Scoop® & Guardian™ System

- Germ –Guards™ protect ice from contact with hands
- Guardian™ provides safe, dedicated scoop storage
- Flexible mounting options
- SI9000SAM fitted with alarm to prevent prolonged displacement from Guardian holder

Saf-T-Scoop® & Guardian™ System Included mounting tools: (1) Mounting Bracket, (2) Wire Hanging Brackets and (2) Suction Cups

CODE	DESCRIPTION
A SI5000EUR	Scoop & Guardian 6-10 oz. (177-295 ml)
SI7000	Scoop & Guardian 12-16 oz. (355-473 ml)
SI9000EUR	Scoop & Guardian 64-86 oz. (1.9-2.5 L)

Saf-T-Ice® Scoop Caddy

- Dedicated, sanitary ice scoop storage
- Works with ice scoops up to 86 ounces
- Durable construction; dishwasher safe
- Easily removed from mounting for cleaning

Saf-T-Ice®Scoop Caddy

CODE	COLOUR	W X D X H
SI2000	Blue	231 x 204 x 287mm

SCOOP NOT INCLUDED

Light Duty Ice Tote

- Attaches to ice bin for faster, easier filling
- Hanging hooks and wall bracket for easy drying
- Dual-grip™ design provides secure handling options for improved ergonomics
- Blue colour immediately identifies it's use as a dedicated ice container
- Integrated Handi-Hook™ to hang on shelving
- Recessed bottom raises handling area off the floor keeping bottom surface clean
- Non-nesting design

Light Duty Ice Tote

CODE	CAPACITY	COLOUR
SILD6000	22.7L	Blue

san jamar®
smart. safe. sanitary.

Saf-T-Ice Tote

SAFE-T-ICE TOTE AND CART SOLD SEPARATELY

2 ICE TOTES AND CART

Saf-T-Ice Tote Dedicated ice-only tote keeps ice protected and prevents contamination. Polycarbonate construction with stainless steel cushion grip handle. Convenient storage hook fits to ice machine for safe, easy transfer. Dishwasher safe.

CODE	DESCRIPTION
SI6100	18.9L Saf-T-Ice Tote
SI6000	22.7L Saf-T-Ice Tote
SI6500	Snap-tight Lid
SICART60	Cart for 2 x Ice Tote SI6000

SlidingLid™ Ice Caddies

- Polyethylene body and thick foam insulation hold ice for days
- Will not crack, dent, bubble, chip or break
- Unique lid slides back and under, reducing risk of cross-contamination
- Recessed well & drain shelf keeps ice out of water & extends hold times
- Moulded-in handles ease manoeuvring
- Heavy-duty front castors and large rear wheels ensure smooth transporting
- Fits under prep tables and work counters
- Easy to clean
- No assembly required

SlidingLid™ Ice Caddies

CODE	CAPACITY	W x D x H
ICS100L	46kg	570 x 770 x 730mm
ICS125L	57kg	585 x 800 x 745mm
ICS175L	80kg	610 x 955 x 745mm

CAMBRO TRUSTED DURABILITY

san jamar smart. safe. sanitary.

Cookware & Bakeware

A great chef never blames his tools, and our chefs never need to. Cookware needs to perform time and time again in the busiest of environments. All busy commercial kitchens need high-quality commercial cookware that can stand up to the rigours of a professional kitchen. Our superior cookware heats evenly, is non-reactive to taste and colour, and are easy to keep clean. We have styles to suit all cooking types, whether you need cookware suitable for induction, gas, vitro or electric cookers - browse our extensive range!

Handheld Smoker Gun

The smoking technique is a growing trend not only for the culinary preparations of the most prestigious chefs but also for those who prioritise innovation and originality in their menus.

- Easily, quickly and efficiently achieve totally cold smoke
- Suitable for sauces, oils, meats, fish, cheese, rice dishes and even cocktails
- Meets the demands of even large-scale work volumes
- Comes with smoking gun, burner tank, gun support, smoking valve and burner
- Add chips to burner to achieve smoky flavour
- Battery operated

BURNER

SMOKING GUN

BURNER TANK

GUN SUPPORT

SMOKING VALUE

SMOKER GUN COMES SUPPLIED WITH BEECH OR OAK FLAVOURED CHIPS.

Smoker Gun

CODE	DESCRIPTION	W X D X H
85230 BEECH	Smoker Gun with Beech Chips	55 x 125 x 160mm
85230 OAK	Smoker Gun with Oak Chips	55 x 125 x 160mm

Smoker Gun Accessories

GN Hermetic Lid for Smoking Ideal for cold smoking large pieces of meat or whole fish.

CODE	GN	W X D
110004A	1/1	530 x 325mm
120004A	1/2	325 x 265mm

Cookware Lid for Smoking Lid with smoke valve for preparations such as sauces, stews, etc.

CODE	Ø
209020A	200mm
209024A	240mm
209028A	280mm
209032A	320mm

Glass Lid for Smoking Lid with smoke valve for preparations such as sauces, stews, etc.

CODE	Ø
154020A	200mm
154024A	240mm
154028A	280mm
154032A	320mm

Replacement chips Available in beech or oak flavour.

CODE	FLAVOUR
85231	Beech
85232	Oak

Pujadas

Grillbox Tabletop Barbeque (new)

The experience of authentic grilled cuisine, served at the table. With this 4-in-1 tabletop barbecue, diners can finish the dish to their liking, whether on the grill, on the stone, on the pan or on skewers.

• Easy to assemble and transport
• Resistant to the temperature of charcoal in charcoal cooking
• Mini grill, casing and base made from high quality stainless steel
• Reinforced casing prevents heat escaping during preparation
• Includes charcoal container

Grillbox Tabletop Barbeque

CODE	DESCRIPTION	W X D X H
A 85200	Single Grill	370 x 260 x 150mm
B 85220	Double Grill	660 x 240 x 140mm

Black Series Cookware (new)

GAS VITRO ELECTR OVEN

• Ideal for ovens, grills and barbecues
• Manufactured from cast aluminium offering high deformation resistance and excellent thermal properties
• Exterior painted with black, high temperature resistant paint
• Highly durable non-stick surface
• Perfect for menu items like rice and stews that require a high level of evaporation

BLACK CAST ALUMINIUM MINIATURES SEE PAGE 199

Shallow Casserole without Lid

141024	Ø240mm	H58mm	2.25L
141028	Ø280mm	H75mm	4L
141032	Ø320mm	H80mm	5.75L
141036	Ø360mm	H85mm	7.75L
141040	Ø400mm	H100mm	11.25L

Deep Casserole without Lid

151020	Ø200mm	H90mm	2.5L
151024	Ø240mm	H100mm	4L
151028	Ø280mm	H120mm	6.65L
151032	Ø320mm	H140mm	10L

Paella Pan without Lid

161034	Ø340mm	H40mm
161038	Ø380mm	H40mm

Pujadas
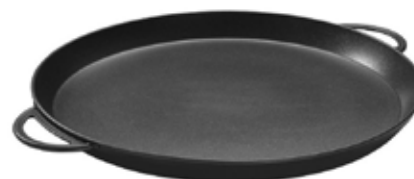
Fry Pans

Handles

ERGOS: Made of st/steel tube with an exclusive, heat-resistant, ergonomic design. The best performance with professional use.

HERCULES: Traditional handles made of flat iron with a heat resistant "EPOXY" coating. Highly recommended for intensive use.

Non-stick Coatings

Aluminium Fry Pans: Non-stick professional multi-layer coating applied on the 4mm thick fry pans. Long-lasting and high resistance to abrasion.

St/Steel Fry Pans: Excalibur, a non-stick coating of the latest generation. A system where the non-stick coating forms an integral part of the base due to the addition of a coat of powdered st/steel. Resistant to the effects of the most aggressive kitchen utensils.

Induction Fry Pans

Stainless Steel Non-Stick "ERGOS" Fry Pans Sandwich Bottom. 0.8mm thick.

220020	Ø200mm	D38mm
220024	Ø240mm	D46mm
220028	Ø280mm	D55mm
220032	Ø320mm	D60mm
220036	Ø360mm	D60mm

Aluminium Non-Stick induction Fry Pan "HERCULES" 4mm thick

128920	Ø200mm	D40mm
128924	Ø240mm	D45mm
128928	Ø280mm	D50mm
128932	Ø320mm	D55mm

STAINLESS STEEL INDUCTION BOTTOM

pujadas

Fry Pan

Aluminium Non-Stick Fry Pan "HERCULES" Easy to clean. 4mm thick

128018	Ø180mm	D40mm
128020	Ø200mm	D40mm
128024	Ø240mm	D45mm
128026	Ø260mm	D50mm
128028	Ø280mm	D50mm
128032	Ø320mm	D55mm
128036	Ø360mm	D60mm
128040	Ø400mm	D65mm

PLAIN BASE

Blinis Fry Pan

Aluminium Non-Stick Blinis Fry Pan Specially for fried egg. 4mm thick

139012	Ø120mm	D20mm

Crepe Fry Pan

Aluminium Non-Stick Crêpe Fry Pan "HERCULES" 4mm thick

131026	Ø260mm	D25mm

Sauté Fry Pan

Aluminium Non-Stick Sauté Pan "HERCULES" 4mm thick

148024	Ø240mm	D70mm
148028	Ø280mm	D75mm
148032	Ø320mm	D80mm

Rectangular Fry Pan

Aluminium Non-Stick Rectangular Fry Pan For Fish "ERGOS" 4mm thick

125038	380 x 260 mm	D50mm

Steel Fry Pans

"Lyonnaise" Steel Fry Pan 1,5 mm

135120	Ø200mm	D45mm
135124	Ø240mm	D50mm
135128	Ø280mm	D55mm
135132	Ø320mm	D60mm

INDUC GAS VITRO ELECTR OVEN
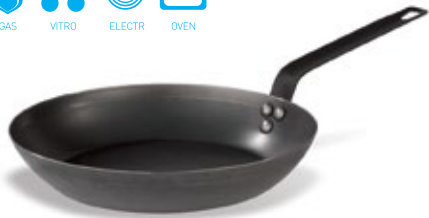
Wok

Stainless Steel Round Base Wok 0.8mm thick

239336	Ø360mm	D100mm	6L

INDUC GAS VITRO ELECTR CLASS INDUCTION

Paella Pans

Black Steel Spanish Paella Pan

994020	Ø200mm	1 portion
994026	Ø260mm	2 portions
994030	Ø300mm	4 portions
994034	Ø340mm	6 portions
994036	Ø360mm	7 portions
994038	Ø380mm	8 portions
994040	Ø400mm	9 portions

INDUC GAS VITRO ELECTR

Enamelled Steel Paella Pan

995020	Ø200mm	1 portion
995026	Ø260mm	2 portions
995030	Ø300mm	4 portions
995034	Ø340mm	6 portions
995036	Ø360mm	7 portions
995038	Ø380mm	8 portions
995040	Ø400mm	9 portions

GAS OVEN

Pujadas VOLLRATH

INOX-PRO
DESIGNED TO ACHIEVE THE BEST PERFORMANCE IN PROFESSIONAL COOKING

CLASS INDUCTION

INDUC | GAS | VITRO | ELECTR

WARRANTY 5 YEARS

COOKWARE BODY MADE OF 18/10 STAINLESS STEEL

INDUCTION

SAFETY: WELDED HANDLES

WARRANTY: CONTROL OF ALL PRODUCTION PROCESSES

QUALITY: UNIFORM SATIN POLISH ON INNER & OUTER OF ALL MODELS

RADIUS SPECIALLY DESIGNED FOR EASY AND FAST CLEANING

SOLID AND ROBUST: ST/STEEL WIRE HANDLE ULTRA-RESISTANT, 500 KG

500 KG

EFFICIENT: LIDS DESIGNED TO SAVE ENERGY

UNIQUE: ORIGIN IDENTIFICATION AND TYPE OF COOKING SYSTEM

CONTROL: EVERY UNIT IS QUALITY CHECKED

INDUCTION: SANDWICH BOTTOM (ST/STEEL-ALU-ST/STEEL)

Stock Pot without Lid

218020	Ø200mm	D200mm	6.2L
218024	Ø240mm	D240mm	10.0L
218028	Ø280mm	D280mm	16.5L
218030	Ø300mm	D300mm	21.2L
218032	Ø320mm	D320mm	24.0L
218035	Ø350mm	D350mm	33.6L
218040	Ø400mm	D400mm	50.0L
218045	Ø450mm	D450mm	72.0L

Casserole without Lid

217020	Ø200mm	D80mm	2.5L
217024	Ø240mm	D95mm	4.3L
217028	Ø280mm	D110mm	6.7L
217030	Ø300mm	D120mm	8.4L
217032	Ø320mm	D125mm	10.0L
217035	Ø350mm	D140mm	13.6L
217040	Ø400mm	D155mm	19.5L
217045	Ø450mm	D170mm	27.0L

Pujadas

INOX-PRO Stainless Steel Cookware

Sauce Pot without Lid

216020	Ø200mm	D130mm	4.0L
216024	Ø240mm	D140mm	6.3L
216028	Ø280mm	D175mm	10.2L
216030	Ø300mm	D180mm	12.7L
216032	Ø320mm	D190mm	15.2L
216035	Ø350mm	D210mm	20.2L
216040	Ø400mm	D250mm	31.4L
216045	Ø450mm	D280mm	44.5L

Paella Pan without Lid

205024	Ø240mm	D60mm	2.7L
205028	Ø280mm	D60mm	3.7L

Steam Pot with Lid

244024	A Ø240mm	D140mm	6.3L
	B Ø240mm	D140mm	6.3L
244028	A Ø280mm	D175mm	10.0L
	B Ø280mm	D175mm	10.0L
244032	A Ø320mm	D190mm	15.0L
	B Ø320mm	D190mm	15.0L

Stock Pot with Tap and Lid

248028	Ø280mm	D280mm	16.5L
248032	Ø320mm	D320mm	24.0L
248035	Ø350mm	D350mm	33.6L

Lid

209014	Ø140mm		209030	Ø300mm
209016	Ø160mm		209032	Ø320mm
209018	Ø180mm		209035	Ø350mm
209020	Ø200mm		209040	Ø400mm
209024	Ø240mm		209045	Ø450mm
209028	Ø280mm			

Pujadas

INOX-PRO Stainless Steel Cookware

French Style Saucepan

200012	Ø120mm	D70mm	0.7L
200014	Ø140mm	D70mm	1.0L
200016	Ø160mm	D75mm	1.5L
200018	Ø180mm	D90mm	2.3L
200020	Ø200mm	D100mm	3.1L
200024	Ø240mm	D120mm	5.4L

Saucepan with Side Spouts

200116	Ø160mm	D75mm	1.5L
200120	Ø200mm	D100mm	3.1L

Deep Saucepan

202016	Ø160mm	D110mm	2.1L
202018	Ø180mm	D120mm	3.0L
202020	Ø200mm	D130mm	4.0L

Conical Sauté Pan

214018	Ø180mm	D60mm	1.2L
214020	Ø200mm	D65mm	1.6L
214024	Ø240mm	D75mm	2.7L

Sauté Pan

204020	Ø200mm	D60mm	1.9L
204024	Ø240mm	D60mm	2.7L
204028	Ø280mm	D60mm	3.7L
204030	Ø300mm	D60mm	4.3L

Pujadas
A VOLLRATH COMPANY

CENTURY
PURE EXTRA STRENGTH ALUMINIUM COOKWARE.

GAS   VITRO   ELECTR

- Made of 100% recyclable pure aluminium sheets, with great performance in thermal conductivity, maximising its energy efficiency
- Greater thickness means greater impact and deformation resistance, thus extending its useful life
- Extra-thick base prevents deformation, ensuring that it is in full contact with the heat source and thus maximising energy and saving time and money

- Heat-insulating, tubular stainless steel handles exclusively designed to facilitate handling and minimise the risk of burns from contact with the body of the container.
- Extra-strong attachment with 4 rivets per handle, increasing safety, sturdiness, ergonomics and efficiency

Stock Pot without Lid

118324	Ø240mm	D240mm	10L
118328	Ø280mm	D280mm	16.5L
118332	Ø320mm	D320mm	25.5L
118335	Ø350mm	D350mm	33.6L
118340	Ø400mm	D400mm	50L
118345	Ø450mm	D450mm	72L
118350	Ø500mm	D500mm	98L
118360	Ø600mm	D600mm	155L

Casserole without Lid

117324	Ø240mm	D95mm	4.3L
117328	Ø280mm	D110mm	6.7L
117132	Ø320mm	D125mm	10L
117335	Ø350mm	D140mm	13L
117340	Ø400mm	D160mm	20L
117345	Ø450mm	D180mm	28L
117350	Ø500mm	D210mm	41L
117360	Ø600mm	D250mm	70L

Pujadas

CENTURY Aluminium Cookware

Sauce Pot without Lid

116324	Ø240mm	D140mm	6.3L
116328	Ø280mm	D175mm	10.2L
116332	Ø320mm	D190mm	15.2L
116335	Ø350mm	D210mm	20.2L
116340	Ø400mm	D250mm	31.4L
116345	Ø450mm	D280mm	44.5L
116350	Ø500mm	D300mm	60.5L
116360	Ø600mm	D350mm	205.6L

Paella Pan without Lid

115320	Ø200mm	D55mm	1.75L
115324	Ø240mm	D60mm	2.75L
115340	Ø400mm	D80mm	10L

Lid

112324	Ø240mm		112340	Ø400mm
112328	Ø280mm		112345	Ø450mm
112332	Ø320mm		112350	Ø500mm
112335	Ø350mm		112360	Ø600mm

Sauté Pan

106320	Ø200mm	D55mm	1.75L
106324	Ø240mm	D60mm	2.75L

Rounded Saucepan

103322	Ø220mm	D110mm	3L

Saucepan

104318	Ø180mm	D90mm	2L
104320	Ø200mm	D100mm	3L
104324	Ø240mm	D120mm	5L

Pujadas

Bun Pans

COMPETITOR'S CRIMPED EDGE CORNER

VOLLRATH'S SMOOTH EDGE CORNER

VOLLRATH'S FULLY CLOSED BEAD
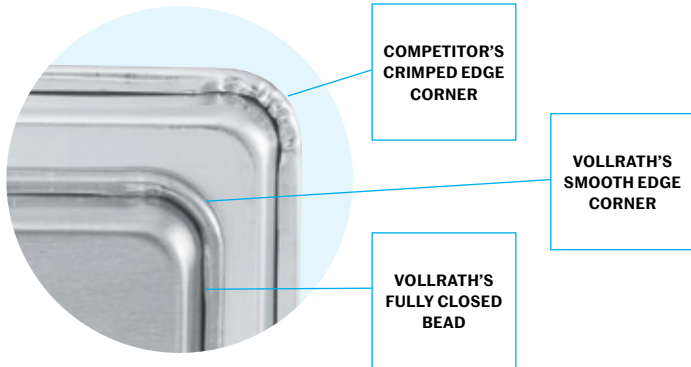
Aluminium Bun Pans

9002	Full size	650 x 450 x D25mm
9002P	Full size (perforated)	650 x 450 x D25mm
5223	Two-third size	381 x 533 x D25mm
5303	Half size	330 x 450 x D25mm
5303P	Half size (perforated)	330 x 450 x D25mm
5220	Quarter size	331 x 243 x D29mm
5228	Eighth size	241 x 162 x D27.5mm

EIGHTH SIZE

- Impact-resistant 3004 aluminium construction
- Tapered design for easy stacking
- Sized to fit standard baker's racks
- Closed bead includes galvanized non-rusting reinforcing rod.
- Concave bottom flattens during heating for even heat distribution

QUARTER SIZE

TWO-THIRD SIZE

Wire Grates

20038	For full size bun pan	610 x 419 x D22mm
20248	For half size bun pan	419 x 298 x D22mm

GN SIZE WIRE GRATES SEE PAGE 132

VOLLRATH

Roast Pans, Baking Sheets & Grids

Roast Pan Falling Handles
Aluminium

113035	350 x 270 x 55mm	5.0L
113040	400 x 300 x 65mm	6.3L
113045	450 x 320 x 65mm	7.6L
113050	500 x 350 x 70mm	10.8L
113055	550 x 400 x 80mm	15.5L

Non-Stick Roast Pan Falling Handles
Aluminium

122040	400 x 300 x 65mm	6.3L
122050	500 x 350 x 70mm	10.8L

Stainless Steel Oven Grid
Two Ø5mm Cross Bars and Ø2mm wires

909340	400 x 300mm	22 wires
909360	600 x 400mm	29 wires
909121	650 x 530mm (2/1)	32 wires
909111	530 x 325mm (1/1)	29 wires
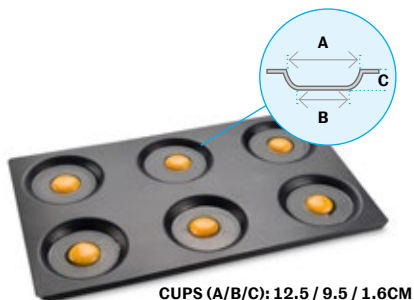
CUPS (A/B/C): 12.5 / 9.5 / 1.6CM

1/1 Non-Stick Coated Egg Pan
Aluminium

132560	530 x 325mm	D16mm

45º
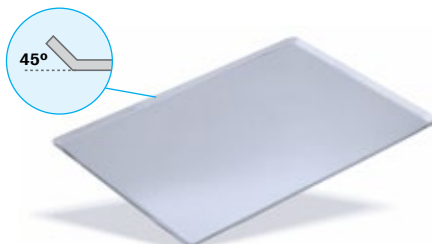
Solid Tray for Confectionery
Aluminium with 45° edge

123040	400 x 300mm	D12mm
123060	600 x 400mm	D12mm

45º
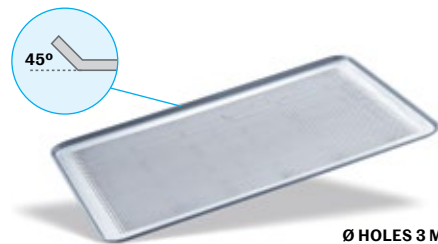
Ø HOLES 3 MM

Perforated Tray for Confectionery
Aluminium

123140	400 x 300mm	D12mm
123160	600 x 400mm	D12mm

Silicone Bakeware
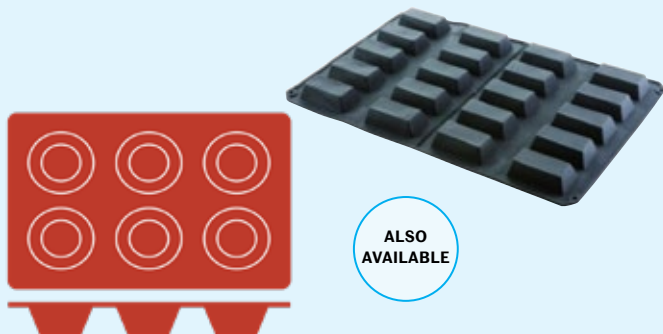
ALSO AVAILABLE

- 100% silicone
- Suitable for food contact
- Non-stick
- Flexible for quick and easy removal
- Easy to clean and dishwasher safe
- Withstands -60˚C to +230˚C
- Suitable for preparation of cakes, chocolates and petit-fours

Browse the range at FEM.CO.UK

Pujadas

Personal Safety & Sanitation

A safe venue is a happy venue. One of the biggest impacts on productivity and unexpected costs is accidents. Accidents may be one of the biggest risks in operating kitchens. But it's a risk that you can easily and cost-effectively manage with an effective hand-safety programme and food safety tools designed to keep staff safe and your kitchen flowing. Our comprehensive hand safety range includes cold, heat, steam, flame and cut protection gloves and mitts to keep you slicing and dicing for another day.

Hand Safety

PERSONAL SAFETY & SANITATION

A

HANDLE FROZEN FOOD BOXES & DRY ICE

A Frozen Food Handling Glove — -18ºC

Flexible foam insulated lining. Knit cuff for easy on/off. Grippy surface to easily handle frozen and icy surfaces. One size fits most.

ITEM	DESCRIPTION	SELLING QTY
FGI-OR	Frozen Food Glove	Pair

B

GOOD CHOICE FOR BASIC NEEDS

B Heat / Freezer Mitt — -18ºC to 204ºC for 15 sec

Non-stick coating. Ambidextrous. One size fits most.

ITEM	DESCRIPTION	SELLING QTY
801SG13	330mm length	Single
801SG15	381mm length	Single
801SG17S	432mm length	Single

C

EASY ON-OFF FOR SAUTÉING

C Pan Grabber — 260°C for 30 sec

A handy tool for baking and cooking with hand insert for added protection. Machine washable.

ITEM	DESCRIPTION	SELLING QTY
835PG	254 x 279mm	Single

D

FULL ARM HEAT PROTECTION

D RotissiGuard Glove — Up to 260ºC for 15 sec

Excellent protection against heat and hot liquids. One size fits all. 5 finger dexterity.

ITEM	DESCRIPTION	SELLING QTY
T1212	305mm length	Pair
T1217	432mm length	Pair

E

EXTREME HOT OIL PROTECTION

E FryGuard Mitt — Up to 260ºC for 15 sec

Fully insulated. Seamless construction. Very flexible.

ITEM	DESCRIPTION	SELLING QTY
6786RMT	Neoprene® rubber – 356mm	Pair
6786RMT-XL	Neoprene® rubber – 431mm	Pair

san jamar smart. safe. sanitary.

F BestGuard® WebGuard Mitt   Up to 232ºC for 30 sec ≋ 🔥

Non-stick coating. Ambidextrous. One size fits most.

ITEM	DESCRIPTION	SELLING QTY
800FG13	330mm length	Pair
800FG15	381mm length	Pair
800FG17	432mm length	Pair
800FG24S	610mm length	Single

Item numbers are for tan mitts. To specify black mitts add BK to the code.

G SteamGuard Mitt   260ºC for 30 sec 🜨 ≋

Ambidextrous. Machine washable. One size fits most.

ITEM	DESCRIPTION	SELLING QTY
817TMSB	432mm length	Pair

H BestGrip® Oven Mitt   Up to 260ºC for 60 sec 🜨 ≋

Made with WebGuard™. Built-in magnet storage system.
Rinses clean. Ambidextrous. One size fits most.

ITEM	DESCRIPTION	SELLING QTY
810CM15	381mm length – Conventional	Single
810CM17	432mm length – Conventional	Single
810PM15	381mm length – Puppet	Single
810PM17	432mm length – Puppet	Single

I UltiGrip® Oven Mitt   -78ºC to 260ºC for 15 sec ❄ 🜨 ≋

Intermittent high-heat use. Ambidextrous. Rinses clean.
Machine washable. One size fits most.

ITEM	DESCRIPTION	SELLING QTY
UCMX13BK	305mm length – Conventional	Single
UCMX15BK	381mm length – Conventional	Single
UCMX17BK	432mm length – Conventional	Single
UPM15BK	381mm length – Puppet	Single
UPM17BK	432mm length – Puppet	Single

J FlexGuard™ Silicone Oven Mitt   Up to 363°C for 45 sec 🜨 ≋

Seamless construction protects against liquids. Dishwasher Safe.

ITEM	DESCRIPTION	SELLING QTY
FX15	15" High Temp Silicone Mitt	Single
FX17	17" High Temp Silicone Mitt	Single

WEBGUARD TECHNOLOGY

F
OUR EXCLUSIVE TECHNOLOGY KEEPS YOU SAFE AND COOL

G
EXCEPTIONAL PROTECTION AGAINST HEAT AND STEAM TOGETHER.

H
EXCELLENT DEXTERITY, COMFORT & HEAT PROTECTION

I
ALWAYS LOOKS CLEAN, SUPERIOR GRIPABILITY

J
POWERFUL HEAT, STEAM AND LIQUID PROTECTION

san jamar®
smart. safe. sanitary.

Cool-Touch™

Cool Touch™ Oven Mitt — Up to 260°C for 15 sec

Made with Kevlar® WebGuard™. Excellent high heat protection.
Built-in magnet storage system. Ambidextrous. One size fits most.
Machine washable.

ITEM	DESCRIPTION	SELLING QTY
CTC13	330mm length – Conventional	Single
CTC15	381mm length – Conventional	Single
CTC17	432mm length – Conventional	Single
CTC24	610mm length – Conventional	Single
CTP13	330mm length – Puppet	Single
CTP15	381mm length – Puppet	Single
CTP17	432mm length – Puppet	Single
CTP24	610mm length – Puppet	Single

Cool Touch Flame™ Oven Mitt — Up to 280°C for 30 sec

Made with flame-retardant Nomex® and Kevlar®. Excellent high heat
protection. Built-in magnet storage system. Ambidextrous. One size fits
most. Machine washable.

ITEM	DESCRIPTION	SELLING QTY
KT0212	305mm length – Conventional	Single
KT0215	381mm length – Conventional	Single
KT0218	457mm length – Conventional	Single
KT0224	610mm length – Conventional	Single
KT0112K	305mm length – Puppet	Single
KT0115K	381mm length – Puppet	Single
KT0118K	457mm length – Puppet	Single
KT0124K	610mm length – Puppet	Single

EZ-Kleen™

EZ-Kleen™ Oven Mitt — Up to 232°C for 15 sec

Removable liner. Exterior and liner are easy to wipe clean. Coated
poly-cotton material. One size fits most.

ITEM	DESCRIPTION	SELLING QTY
EZK15	384mm length - Conventional	Single
EZK17	432mm length - Conventional	Single

EZ-Kleen ™ Apron and Hot Pad — Up to 232°C for 15 sec

Easy to wipe clean Coated poly cotton.

ITEM	DESCRIPTION	SELLING QTY
EZKAPR	Apron – 640 x 710 mm	Single
EZKHP88	Hot Pad – 203 x 203mm	Single

san jamar®
smart. safe. sanitary.

Heat Protection Silicone Gloves

ITEM	DESCRIPTION	STYLE	SELLING QTY
Heat Protection Silicone Gloves		**-40°C to 260°C** ≈	
A 947700	425mm length	With cotton cover	Single
B 947400	300mm length	Silicone oven mitt	Single

Cut Resistant Gloves

D-Shield™ Cut-Resistant Glove

Superior cut protection at an affordable price. Lightweight 10-gauge seamless Dyneema® knit. Ambidextrous and dependable. ANSI Level 4 cut protection. Machine washable.

ITEM	DESCRIPTION	SELLING QTY
DFG1000*	Stainless Steel Knit	Single

*SPECIFY SIZE: SMALL, MEDIUM, LARGE, EXTRA LARGE

ChopGuard with Steel Mesh

Stainless steel mesh cut-resistant glove. Non-corrosive & easy to clean. Antimicrobial wrist strap.

ITEM	DESCRIPTION	SELLING QTY
MGA515*	Stainless steel mesh	Single

*SPECIFY SIZE: SMALL, MEDIUM, LARGE, EXTRA LARGE

Neoprene® Dishwashing Glove   Up to 176°C ≈

Designed to stand up to the toughest dish scrubbing needs. The one-piece seamless outer shell is coated with heat-resistant Neoprene® rubber for heat protection up to 176°C. This glove features a jersey inner lining for comfort and added heat protection.

ITEM	DESCRIPTION	SELLING QTY
1214	355mm length	Pair
1217EL	432mm length	Pair

pujadas san jamar smart. safe. sanitary.

Safety Cutters

KLEEN™ Safety Cutters (new)

The Kleen™ safety cutters utilise an antimicrobial material that inhibits the growth of bacteria on the product, making them the perfect compliment to your existing hygiene protocols.

KLEEN™ Safety Cutters

	CODE	DESCRIPTION
A	KSC401	Kleen™ Kutter
B	KSC403	Kleen™ Disposable Film Cutter
C	KSC404	Kleen™ Enclosed Blade Cutter

KLEEN™ Xchange Changeable Blade Cutter

	CODE	DESCRIPTION
D	KSC402	Kleen™ Xchange Cutter (Narrow Head as Standard)
E	KSCNARROW	Narrow Replacement Head
F	KSCWIDE	Wide Replacement Head
G	KSCMULTI	Multipurpose Wide Replacement Head

Bag Boa® Cutter and Squeegee

Prevent workplace incidents and reduce waste with Bag Boa Bag Cutter and Squeegee. Featuring a unique safety blade design to reduce the risk of hand injury, the Bag Boa makes safe opening of sealed food bags simple.

Bag Boa® Cutter and Squeegee

CODE	SQUEEGEE LENGTH	W X D X H
BB100	191mm	45 x 6 x 330mm

Klever Kutter™ Carton Opener

A disposable safety cutter that prevents costly cut injuries to employees and damage to products. Its patented design features a recessed blade that virtually eliminates injuries.

Klever Kutter™ Carton Opener

CODE	DESCRIPTION	SIZE
KK403	Safety Cutter	3 Pack

san jamar®
smart. safe. sanitary.

Ozone Generator
Air & Surface Sterilisers

Ozone acts as a natural substance for the sterilisation of environments contaminated by bacteria, viruses, spores, mites and moulds. Ozone generators take oxygen from the air and convert it to ozone by means of electrical discharges.

O3 Port Air & Surface Steriliser

- Portable sanitising ozone generator (O3) with wide ABS handles for easy transportation
- High disinfecting power at low concentrations
- Sanitise cycle 30 minutes (1g/h for 10 m3 within 30 min)
- Timer 0-60 minutes
- Suitable up to 100 sqm rooms
- Dedicated to mould, bacteria and virus killing
- Construction in anodized aluminium and Aisi 304 stainless steel
- Low cost of use and easy to use

O3 Port Air & Surface Steriliser

CODE	O3 PROD.	POWER	W X D X H
O3 PORT 10	10g/h	100w	224 x 210 x 252mm
O3 PORT 28	28g/h	200w	224 x 210 x 252mm

O3 Tower Air & Surface Steriliser

- Floor standing sanitising ozone generator (O3)
- High disinfecting power at low concentrations
- Sanitise cycle 30 minutes (1g/h for 10 m3 within 30 min)
- Timer 0-60 minutes
- Suitable up to 200 sqm rooms
- Dedicated to mould, bacteria and virus killing
- Construction in anodized aluminium and Aisi 304 stainless steel
- Low cost of use and easy to use
- O3 MAXI TOWER: Programmable timer allows users to set the start and finish times of the sanitation procedure
- O3 MAXI TOWER: Sanitises up to 1440 m2 making it especially suitable for large areas

O3 Tower Air & Surface Steriliser

CODE	O3 PROD.	POWER	W X D X H
A O3 TOWER 28	28g/h	200w	236 x 166 x 689mm
O3 TOWER 56	56g/h	370w	236 x 166 x 689mm
B O3 MAXI TOWER	112g/h	470w	336 x 186 x 1806mm

Sirman

Kitchen Utensils

Stir, dish, portion, ladle, turn, lift, whip, season and serve. No matter the size of your kitchen, professional cooking utensils are a must-have to ensure that your dishes are prepared quickly and efficiently. Our commercial kitchen utensils are durable and long-lasting so that you don't have to worry about your tools breaking – saving you time and money! Whether it is colour-coded utensils equipped with antimicrobial handles, portion-control tools or a dedicated allergy food preparation tool kit – you will find the perfect tools for your needs.

Side-Cut Manual Can Opener
Six turns is all you need!

new

No more sharp edges

CAN-LOCKING FEATURE HOLDS THE CUTTER ON THE LID FOR SEAMLESS OPENING (UP TO #10 SIZED CANS)

TOUGH, STAINLESS STEEL CUTTER CUTS OF CAN AND CAN EASILY BE REPLACED

PULL PIN QUICKLY RELEASES FOR EASE OF CLEANING

Cut Green

RAISES AND LOWERS EASILY OVER ALL CANS TO ENSURE SAFE AND QUICK CAN OPENING

REMOVABLE CUTTING BLADE ASSEMBLY IS SUPER EASY TO CLEAN

- **No More Sharp Edges** - Opens seam of a can, instead of puncturing the lid with a blade, so there is no sharp edge.
- **No Cross-Contamination** – no food contact with the blade, unlike conventional can openers.
- **No Risk of Metal Shavings** – Since lid is not being cut with a blade, metal shavings won't get into the food.
- **No Gears to Wear or Break** – Removes the possibility of downtime.
- **Durable Construction** – Made of stainless steel and nickel-plated aluminum for durable performance.

- **Tough, stainless steel cutter** design with SUS420 grade material.
- **Permanently mounts to Countertop** – includes stainless steel screws.
- **Built-in Can Rest** – allows cans to rotate freely.
- **No sharp blades to replace**, and easy tool-free blade assembly replacement.
- **Designed to last and work great** – life tested on up to 5,000 cans.

Manual Can Opener

CODE	CANS PER DAY	MATERIAL	W X D X H	BASE W X D
HCO500-UK	50	Stainless Steel	101 x 215 x 430mm	101 x 215mm

Hamilton Beach COMMERCIAL

KatchAll® Cutlery Catchers

KatchAll® Cutlery Catchers Designed with a magnetic bar to keep cutlery from falling into the trash, eliminating costly silverware replacement expenses. Not effective with 18/8 & 18/10 stainless steel.

KA1951RD	Slim Jim
KA2000	Round 20 gallon (76L)
KA3200	Round 32 gallon (121L)
KA4400	Round 44 gallon (166.5L)

Tab Grabbers

Tab Grabbers An innovative design makes Tab Grabbers the first and only that provide secure check holding and smooth sliding.

CK6512A	305mm (12")
CK6518A	458mm (18")
CK6524A	610mm (24")
CK6530A	762mm (30")
CK6536A	915mm (36")
CK6544A	1017mm (44")
CK6548A	1220mm (48")
CK6560A	1524mm (60")

French Fry Bagging Scoops

French Fry Bagging Scoop Available either aluminium or nylon construction. Controls portions size, eliminating over-bagging and broken french fries

A	152-ARN	Aluminium
B	252-DH	Nylon x2 Handle
	252-RH	Nylon Right Hand Handle

Saf-T-Grip® Cutting Board

Saf T-Grip® Cutting Boards Saf-T-Grip® Cutting Boards combine the quality and durability of Cut-N-Carry® Cutting Boards with integrated anti-slip grips to provide a safe cutting surface without using the unsanitary "wet towel" method. The unique co-polymer material withstands continual high-temperature commercial washing and will not warp.

CBG121812*	305 x 457 x 13mm
CBG152012*	381 x 508 x 13mm
CBG182412*	457 x 610 x 13mm

* Specify colour when ordering: red (RD), yellow (YL), blue (BL), green (GN), beige (BG) or white (WH)
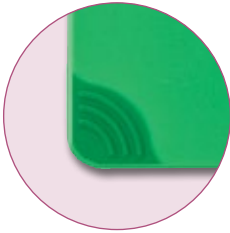
INTEGRATED ANTI-SLIP GRIP HOLDS BOARD IN PLACE

PATENTED FOOD SAFETY HOOK FOR SANITARY TRANSPORT AND STORAGE
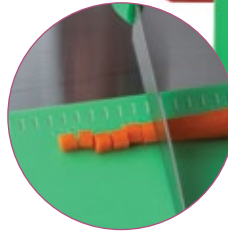
INTEGRATED RULER FEATURE MAKES PORTIONING EASY, SAVING COST

Kleen-Pail® Pro

- Colour-coded, trilingual pails for use with detergent or sanitiser
- Curved shape and raised bottom for easy pouring
- Moulded-in handles with embossed, raised lettering to meet health codes
- Built-in debris-catching ribs

Kleen Pails

CODE	DESCRIPTION	COLOUR
KPP97RD	2.84L	Red
KPP97GN	2.84L	Green
KPP196RD	5.68L	Red
KPP196GN	5.68L	Green
KPP256RD	7.57L	Red
KPP256GN	7.57L	Green
KPPS97	Stand for KPP97	Black
KPPS196	Stand for KPP196	Black
KPPS256	Stand for KPP256	Black

5.68L MODEL NOW AVAILABLE IN MORE COLOURS

Natural Rubber Floor Mats

Natural Rubber Floor Mats Prevent slipping, oil-resistant and interconnecting options available.

CODE	DESCRIPTION	W X D X H
26000	Black	900 x 1500 x 12mm
26001	Black	900 x 900 x 12mm

*900 x 900mm mats are interconnecting

san jamar® smart. safe. sanitary.   pujadas® A WELBILT COMPANY
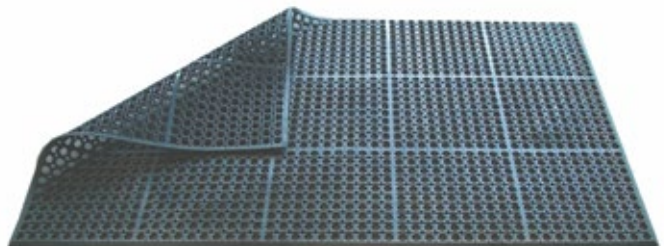
Charcoal & Wood Chips

Marabou Charcoal Mixture
- Course-grained, dust-free charcoal
- 10kg bag with handle for easy transportation
- Mixture of lumpwood and broken charcoal pieces

Flavoured Wood Chips
- Ideal for fish, meat and vegetables
- Perfect smoked and grilled flavour

Charcoal & Wood Chips

CODE	DESCRIPTION	CAPACITY
850000M	Marabou Charcoal Mixture	10kg
850101	Oak Wood Chunks	4kg
850102	Fine Oak Wood Chips	2kg
850104	Whiskey Oak Wood Chips	2kg

**CHARCOAL OVENS
SEE PAGE 53**

Grillmaster® Grill Stones

- Odourless, tasteless scouring bricks that clean grills without transferring odours or flavours
- Grill stone holder is made of a lightweight, durable construction with a handle to facilitate easy usage
- Grill stones and holder sold separately

Grillmaster® Grill Stones

CODE	DESCRIPTION
US-GM36	Grill Stones (Pack of 12)
US-6-8	Grill Stones Holder

Grill Accessories

A

B

C

Grill Scrapers Prevents burned product buildup. Dishwasher safe for simple cleaning.

A 161	Grill Scraper

Grill Wiper Removes excess grease quickly and easily. 178mm wide wiper strip is reversible for long life. Replacement wiper strips available.

B 233-71A	Grill Wiper

Char Brushes Cleans charbroilers quickly and easily. Ergonomic pistol grip with coarse bristles. Replacement brush available.

C CC	Char Brush
CC-1	Brush only

KITCHEN UTENSILS

PRINCECASTLE Pujadas

Allergen Saf-T-Zone™ System

With food allergies on the rise, and new government regulations making foodservice providers more responsible for food allergy incidents, don't leave safe food preparation to chance. The Allergen Saf-T-Zone™ System provides the basic tools you need to minimise food allergy risks. Purple tools alert staff to follow special food allergy procedures.

**ALLERGEN
FOOD STORAGE
SEE PAGE 141**

A

How the System Works

1. Review guest allergy concerns
2. Refer the guests' allergy information to the manager and back-of-house
3. Respond to the guest, informing them of your operations' procedures to address their allergy concerns
4. Remember to check the ingredient list and procedures, take every precaution to keep allergy-causing ingredients away from the prep and plate station
5. Use The Purple Board™ as a portable prep area with tools dedicated to preparing the allergic guest's meal.
6. Wash and sanitize board and tools before next use.

Allergen Saf-T-Zone™ System

A ASZ121812SYS	12 x 18" purple cutting board 10" stainless chef knife w/ purple handle 12" stainless tongs w/ purple handle 13" stainless turner w/ purple handle	
ASZKNIFE	Additional Knife	
ASZTONGS	Additional Tong	

Saf-T-Grip® Allergen Safe Zone Cutting Board

- Embossed warnings helps train employees to use once, then wash.
- New purple colour is dedicated to foods that must be free from contamination from 8 of the most common allergies.
- NSF Listed and dishwasher safe.

Saf-T-Grip® Allergen Safe Zone Cutting Board

CBG6938PR	6 x 9 x ⅜ (152 x 229 x 9.5mm)
CBG912PR	9 x 12 x ⅜ (229 x 305 x 9.5mm)
CBG121812PR	12 x 18 x ½ (305 x 457 x 13mm)

INTEGRATED ANTI-SLIP GRIPS

EMBOSSED WARNINGS

INTEGRATED RULER FEATURE

san jamar® smart. safe. sanitary.

Purple Allergen Utensils

Spoodle Colour Coded Handle Solid Round Bowl One-piece heavy duty.

6433480	4oz	Solid

Spoodle Colour Coded Handle Perforated Round Bowl One-piece heavy duty.

6432480	4oz	200ml

Utility-Grip Kool-Touch® Tongs
One-piece, featuring 'utility' grip.

4780980	241mm
4781280	305mm

Colour Coded Kool-Touch® Ladle
One-piece handles.

4980280	2oz
4980480	4oz

Colour Coded Piano Whisks
Anti-slip handle.

47002	255mm	47005	405mm
47003	305mm	47006	455mm
47004	355mm		

Colour Coded Disher
Squeeze handles.

47400	3/4oz (22.2ml)	200mm
47378	3/4oz (22.2ml)	235mm

Colour Coded Disher
One-piece handles.

47147	3/4oz (22.2ml)

Stainless Steel Turner
Ergo Grip™ Handles.

4808780	150 x 75mm
4808880	210 x 75mm

Solid Basting Spoon
Stainless steel with Ergo Grip™ handle.

6414080	350ml

Perforated Basting Spoon
Stainless steel with Ergo Grip™ handle.

6414280	350ml

Ice Cream Scoops

SPADE

Ice Cream Scoop

47274	4oz	Brown
47275	3oz	Blue
47276	2½oz	Green
47277	2oz	Gold
47278	1½oz	Silver
47279	1oz	Red
47270	Spade	Blue

- Anti-freeze encapsulated in handle for easy release from scoop bowl
- Patented ergonomic, textured handle design for a secure grip
- Hanging hole for easy storage
- Durable cast aluminium
- Industry-standard bowl dimensions for consistent portioning
- Coloured end cap to easily identify size/capacity
- Handwashing recommended
- The Ice Cream Spade's extended handle reaches deep into containers, preventing waste & the formation of ice crystals. Great for mixing, levelling and hand packing containers

Colour Coded Portion Control Utensils

Save money with Portion Control!

Delivering proper nutrition and controlling your food costs demands accurate, repeatable portion sizing. The trouble is, how do you ensure that your kitchen staff and servers are using the proper size utensil? Vollrath simplifies portion control with a complete system of serving utensils, colour-coded for quick and easy size selection. Your menu calls for 2 ounces of vegetables, tell your staff to use the blue Spoodle®. Serving 4 ounces of stuffing? Use a grey disher. It's that simple. Manufactured according to rigid specifications, these utensils ensure consistency every time!

'Consistently over portioning a £6-per-pound product just 1/2 an ounce adds almost 19p to the serving cost. If you do that 100 times a day, you lose £133 a week or almost £7,000 a year — and that's just one product.'

agion®
Nature's antimicrobial

AGION ZEOLITE RELEASING SILVER IONS
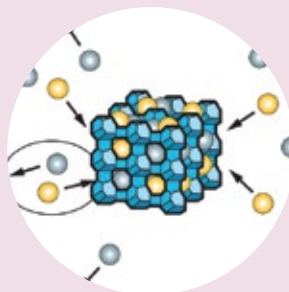
Vollrath Utensils equipped with Agion®

Fight Off Nasty Microbes

Invading microbes are a fact of life in any commercial kitchen environment. It's not hard to imagine how many of these nasty microbes can get transferred to serving utensils. And because dirty utensils and food do not get along, you need the power of Vollrath's exclusive Agion® Silver Ion Antimicrobial Technology. While untreated surfaces allow microbes to collect and multiply, microbes are attacked by the silver ions in Vollrath's antimicrobial utensils!

Fighting on all fronts at once!

Unlike chemical or man-made antimicrobials which generally interact with only one specific site on a microbe, the silver-based antimicrobial compound attacks multiple targets on the microbe:
- Prevents cell reproduction
- Obstructs cell respiration
- Starves the bacteria

VOLLRATH

Dishers

agion
Nature's antimicrobial
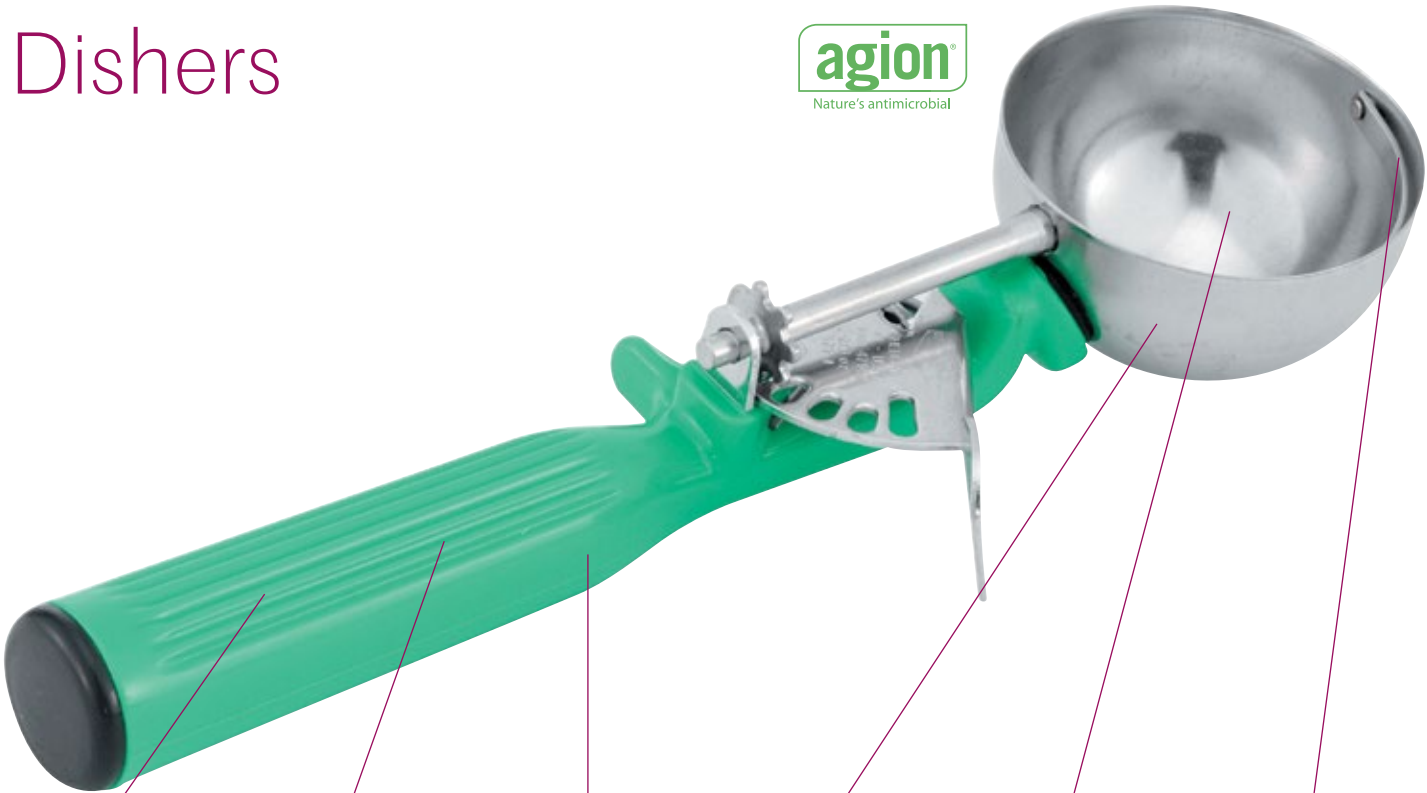
MOULDED ONE-PIECE HANDLE IMPROVES DURABILITY, MAKES CLEANING EASY AND PREVENTS HANDLE FROM COMING APART

EXTENDED GROOVED HANDLE PROVIDES A SURE GRIP FOR COMFORTABLE USE

COLOUR-CODED HANDLE FOR NO-GUESS SIZE SELECTION

STAINLESS STEEL BOWL AND COMPONENTS TO PREVENT CORROSION AND INSURE LONGER LIFE

ACCURATE PORTIONS AND DISHWASHER SAFE

BLADE EXTENDS BEYOND BOWL TO PREVENT STICKING

Colour Coded Dishers One-piece handles. Colour coded by size.

47139	5⅓oz	47141	3¼oz	47143	2oz	47145	1⅓oz	47147	¾oz
47140	4oz	47142	2⅔oz	47144	1⅝oz	47146	1oz		

Ladles

PLASTIC-COATED HANDLES ARE HEAT RESISTANT TO 180˚F (82˚C)

GROOVED HANDLE FOR ADDED STRENGTH

HOOKED HANDLE TO PREVENT SLIDING AND FOR EASY STORAGE

CAPACITIES CLEARLY STAMPED ON PRODUCT FOR EASY IDENTIFICATION

HEAVY-GAUGE STAINLESS STEEL SHAFTS AND BOWLS FOR LONGER LIFE

MIRROR-FINISHED BOWLS, SATIN-FINISHED HANDLES

agion
Nature's antimicrobial

A

B   C   D

A Colour Coded Kool-Touch® Ladle One-piece heavy-duty handles. Colour coded by size.

4980120	1oz	Black
4980230	2oz	Blue
4980335	3oz	Ivory
4980445	4oz	Grey
4980655	6oz	Teal
4980865	8oz	Orange

B Black Kool-Touch® Ladle One-piece heavy-duty handles.

4980120	1oz
4980220	2oz
4980320	3oz
4980420	4oz
4980620	6oz
4980820	8oz

C Stainless Steel One Piece Ladle Capacity marked on the handle.

301165	70ml
301108	120ml
301109	200ml
301110	250ml
301112	500ml
301114	750ml
301116	1L
301118	1.5L

D Camwear® Polycarbonate Ladle Portion control bowl. Angled handle for easy access.

LD85	25ml	L216mm
LD105	30ml	L268mm

CAMBRO TRUSTED DURABILITY   **pujadas**   **VOLLRATH**

Spoodles

agion
Nature's antimicrobial

CAPACITIES CLEARLY STAMPED ON SHAFT FOR EASY SIZE IDENTIFICATION

ONE-PIECE CONSTRUCTION IS DURABLE AND SANITARY

TEXTURED SURFACE PREVENTS SLIPPAGE WHILE IN USE AND COLOUR-CODED FOR QUICK SIZE IDENTIFICATION

MIRROR-FINISHED STAINLESS STEEL SHAFTS AND BOWLS — RESISTANT TO CORROSION

HIGH TEMPERATURE PATENTED NYLON HANDLE — HEAT RESISTANT TO 450°F (232°C)

Spoodle Black Handle Round Bowl One-piece heavy-duty. Available solid (S) or perforated (P).

6433120	1oz	S
6432120	1oz	P
6433220	2oz	S
6432220	2oz	P
6433320	3oz	S
6432320	3oz	P
6433420	4oz	S
6432420	4oz	P
6433620	6oz	S
6432620	6oz	P
6433820	8oz	S
6432820	8oz	P

A Spoodle Colour Coded Handle Round Bowl One-piece heavy-duty. Solid (S) or perforated (P).

6433120	1oz	Black	S
6432120	1oz	Black	P
6433230	2oz	Blue	S
6432230	2oz	Blue	P
6433335	3oz	Ivory	S
6432335	3oz	Ivory	P
6433445	4oz	Grey	S
6432445	4oz	Grey	P
6433655	6oz	Teal	S
6432655	6oz	Teal	P
6433865	8oz	Orange	S
6432865	8oz	Orange	P

COLOUR CODED BY SIZE

B Spoodle Colour Coded Handle Oval Bowl One-piece heavy-duty. Available solid (S) or perforated (P).

6412120	1oz	Black	S
6422120	1oz	Black	P
6412230	2oz	Blue	S
6422230	2oz	Blue	P
6412335	3oz	Ivory	S
6422335	3oz	Ivory	P
6412445	4oz	Grey	S
6422445	4oz	Grey	P
6412655	6oz	Teal	S
6422655	6oz	Teal	P
6412865	8oz	Orange	S
6422865	8oz	Orange	P

Kool-Touch® Tongs

agion
Nature's antimicrobial

- Colour-coding reduces the risk of foodborne illness resulting from cross-contamination
- Unique springless design eliminates bacteria prone food traps

- Kool-Touch® colour-coded handles provide easy identification for controlled food contact
- Ideal for maximising your HACCP program
- The handles are heat resistant up to 180°F (82°C)

ONE-PIECE CONSTRUCTION

COLOUR-CODED HANDLES

OPEN CHANNEL
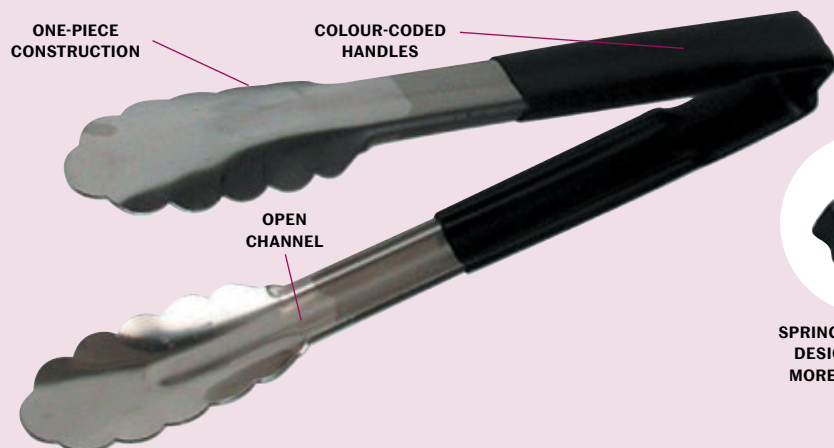
SPRINGLESS NO PINCH DESIGN FOR SAFER MORE HYGENIC USE.

UTILITY GRIP
THE UTILITY GRIP WITH CONCAVE ENDS AND GENTLY SCALLOPED TEETH IS IDEAL FOR ALMOST ANY AREA OF THE KITCHEN.

VERSAGRIP®
VERSAGRIP® FEATURES FLATTENED ENDS AND GRIPPER TEETH, PERFECT FOR GRILLS AND BROILERS.

COLOUR CODED
COLOUR-CODED FOR QUICK IDENTIFICATION AND HELP PREVENT CROSS-CONTAMINATION. SEE BELOW FOR COLOUR GUIDE.

Utility Grip Kool Touch® Tong
One-piece, colour-coded tong featuring 'Utility' (scalloped) grip.

4780920	241mm	Black
4781220	305mm	Black
4780930	241mm	Blue
4781230	305mm	Blue
4780940	241mm	Red
4781240	305mm	Red
4780950	241mm	Yellow
4781250	305mm	Yellow
4780960	241mm	Tan
4781260	305mm	Tan
4780970	241mm	Green
4781270	305mm	Green

VersaGrip® Kool Touch® Tong
One-piece, colour-coded tong featuring 'VersaGrip®'.

4790920	241mm	Black
4791220	305mm	Black
4790930	241mm	Blue
4791230	305mm	Blue
4790940	241mm	Red
4791240	305mm	Red
4790950	241mm	Yellow
4791250	305mm	Yellow
4790960	241mm	Tan
4791260	305mm	Tan
4790970	241mm	Green
4791270	305mm	Green

MISCELLANEOUS	
COOKED FOODS	
RAW MEATS	
UNCOOKED POULTRY	
FISH	
FRUIT & VEG	

Scallop Grip Lugano™ Tongs To order Clear add 135 to the item code and for Black add 110.

6TGS	L150mm
9TGS	L230mm
12TGS	L305mm

Flat Grip Lugano™ Tongs To order Clear add 135 to the item code and for Black add 110.

TG9	L230mm

ECONOMY ITEM

Economy Tongs
Stainless Steel two-piece spring construction.

47007	L178mm
47110	L241mm
47113	L305mm
47116	L406mm

HEAVY DUTY

Utility Grip Stainless Tong Heavy-duty, one-piece, stainless steel construction.

4780910	L241mm
4781210	L305mm
4781610	L406mm

CAMBRO TRUSTED DURABILITY   **VOLLRATH**

Serving Spoons

Camwear® Buffet Spoon One-piece polycarbonate construction. Available solid (S) or perforated (P). To order Clear add 135 to the item code, for Black add 110.

SPO8CW	L205mm
SPO10CW	L255mm S
SPOP10CW	L255mm P

Camwear® Deli Spoon One-piece polycarbonate construction. Available solid (S) or perforated (P). To order Clear add 135 to the item code, for Black add 110.

SPO11CW	L280mm S
SPOP11CW	L280mm P
SPO13CW	L330mm S
SPOP13CW	L330mm P

Spatulas & Softspoons™

A Standard Spatula
Thermoplastic blade and polyprop handle retain shape up to 100ºC.

52009	L244mm
52013	L346mm
52016	L422mm

B Standard Softspoon™
Thermoplastic blade and polyprop handle retain shape up to 100ºC.

52109	L241mm
52113	L343mm
52116	L419mm

C High Temp Spatula
Nylon handle and silicone blade heat resistant to 260ºC.

52010	L254mm
52023	L343mm
52026	L419mm

D High Temp Softspoon™
Nylon handle and silicone blade heat resistant to 260ºC.

58110	L254mm
58123	L343mm
58126	L419mm

Whisk

Whisk w/anti-slip handle 8 x 2mm thick wires

959025	L250mm
959030	L300mm
959035	L350mm
959040	L400mm
959045	L450mm
959050	L500mm

Heavy Whisk 8 x 2mm thick wires

354025	L250mm
354030	L300mm
354035	L350mm
354040	L400mm
354045	L450mm
354050	L500mm

Fine Whisk 12 x 1.3mm thick wires

316025	L250mm
316030	L300mm
316035	L350mm
316040	L400mm
613045	L450mm
316050	L500mm

Scales

Slimline Digital Scale

- Touch Screen Display
- Low profile design
- Large 254 x 320mm stainless steel weighing surface
- IP65 Water Resistant and touch sensitive controls
- High capacity scale with sensitive touch for accurate weighing
- LED and touchscreen display for extended battery life

Slimline Digital Scale Stainless Steel weighing surface. Water resistant front panel. LED and touch screen display. Tare feature.

CODE	CAPACITY	INCREMENTS	POWER	W X D X H
SCDGSL33	15kg	1g	Batteries Included	254 x 320 x 25.4mm

Digital Washdown Scale IP67 waterproof design. Backlight display. Parts counting feature. Display hold. Adaptor included.

CODE	CAPACITY	INCREMENTS	POWER	W X D X H
SCDG33WD	15kg	1g	9V A/C power adapter	210 x 265 x 95mm

Large Portion Control Digital Scale 4 display configurations. Sealed Display. Tare Feature and automatic shutoff. Adaptor Included.

CODE	CAPACITY	INCREMENTS	POWER	W X D X H
SCDGPC13	6kg	2g	9V A/C power adapter	400 x 318 x 76mm

Mechanical Scale with Bowl Tare feature. Removable stainless steel bowl. Shatterproof front panel.

CODE	CAPACITY	INCREMENTS	POWER	W X D X H
SCDLB2	1kg	5g	-	254 x 203 x 216mm
SCDLB11	5kg	20g	-	254 x 203 x 216mm

san jamar
smart. safe. sanitary.

Scales

Round Professional Digital Scale
Removable stainless steel platform. Simple 2 button operation. Tare feature. Automatic shutoff

CODE	CAPACITY	INCREMENTS	POWER	W X D X H
SCDGP11BK	5kg	1g	9V A/C power Batteries included, adapter optional	216 x 152 x 42mm

Glass Digital Scale
Smooth glass surface. Touch screen display. Tare feature. Display hold. Automatic shutoff

CODE	CAPACITY	INCREMENTS	POWER	W X D X H
SCDG15BK	7kg	1g	Batteries Included	229 x 165 x 19mm

Large Square Digital Kitchen Scale
Sealed display. Tare feature

CODE	CAPACITY	INCREMENTS	POWER	W X D X H
SCDG13	6kg	1g	9V A/C power Batteries included, adapter optional	248 x 184 x 95mm

M-Series Digital Scales
Display hold. Tare feature. Sealed display. Automatic shutoff

CODE	CAPACITY	INCREMENTS	POWER	W X D X H
SCDGM33	15kg	2g	9V A/C power Batteries included, adapter optional	305 x 260 x 105mm
SCDGM66	30kg	2g	9V A/C power Batteries included, adapter optional	305 x 260 x 105mm

Industrial Digital Scale
Auto shutoff. Remote display. Weigh items as percentage. Tare feature

CODE	CAPACITY	INCREMENTS	POWER	W X D X H
SCDG264	100kg	50g	9V A/C power Batteries included, adapter optional	292 x 279 x 32mm

Optional 9V A/C power adapter Suitable for SCDGP11BK, SCDG13, SCDGM33, SCDGM66, SCDG220

CODE	POWER
9VADAP	9V A/C power adapter

KITCHEN UTENSILS

san jamar
smart. safe. sanitary.
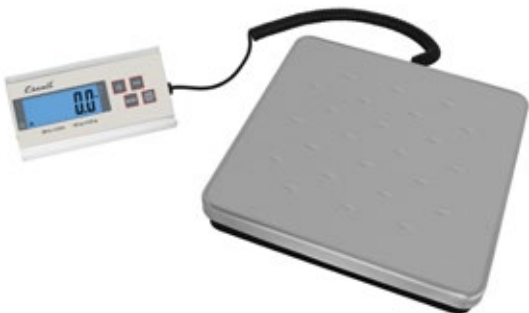
Trays

Underpinning countless hospitality activities is the humble serving tray. Presentation is part of the experience you create for your customers and is almost as important as the quality of food and beverage on order. Why not create an experience they will remember. A personalised tray promotes your business or brand directly to your customer and can attract passers-by. Whether you are serving artisanal coffees, running a busy canteen, or delivering room service, reliable trays are a vital part of any service. Find high-quality serving trays in a selection of materials, sizes, colours, and shapes allowing you to find the right tray for every need and budget.

Choose the right tray for your business...

Cambro is the global leader in manufacturing trays for the food service industry, offering the largest selection of materials, sizes, colours, shapes and personalisation processes. Cambro's breadth of assortment provides the clear choice for the right tray for every need and budget.

Step 1:
What Will the Tray Be Used For?
In order to choose the correct tray, first identify the correct application for the tray.

Step 2:
Who Will Be Using the Tray?
To determine the appropriate tray material, it is critical to identify who will be using the tray.

Step 3:
How Will the Tray Be Used and Washed?
Consider how the tray will be used, and whether it will endure mild or excessive use and abuse. Determine how often the trays will be washed per day.

Step 4:
Determine the Budget per Tray
Ensure that the correct tray has been selected for the right application. Selecting a low-cost tray for a heavy application is not the most cost-effective option. Please consider material, size, personalisation and warranty.

TreadLite™
Non-Slip Fibreglass Reinforced Polyester Tray

Thick, fibreglass reinforced polyester construction with a moulded in, high-quality non-slip rubber surface. Strengthened edges provide superior strength and protection. To order Black add 110 to the item code.

1400TL	Round	Ø355mm
1600TL	Round	Ø405mm

Non-Slip Surface
THE NON-SLIP SURFACE KEEPS MEALS AND BEVERAGES SAFELY IN PLACE, PROVIDING STABILITY DURING HANDLING AND SERVICE.

SPECIFICATION	
SURFACE CHARACTERISTICS	RUBBER NON-SLIP
PERFORMANCE	GOOD
STACKING LUGS	YES
DISHWASHER SAFE	YES - EXTENSIVE
CHEMICAL RESISTANCE	GOOD
DRYING TEST	GOOD
SHOCK RESISTANCE	GOOD
BREAK RESISTANCE	GOOD
SCRATCH RESISTANCE	GOOD
STAIN RESISTANCE	GOOD
HEAT RESISTANCE	-10°C to +80°C

CAMBRO
TRUSTED DURABILITY

EpicTread™
Non-Skid Fibreglass Tray

Heavy-duty fibreglass with durable, moulded-in, non-skid surface. Available in a vast array of stylish colours and personalisation available on the top and bottom. To order Black add 110 to the item code.

1014ET	Rectangle	270 x 350mm
1216ET	Rectangle	305 x 415mm

- Stacking lugs enhance air circulation for quick, effective, drying and perfect stacking
- Lightweight and highly durable with a clear non-skid surface
- Dishwasher safe
- 2-year warranty against breakage and surface delamination under normal use

TRAYS

Camtread®
Fibreglass Tray with Non-Slip Rubber Surface

Layered fibreglass and polyester resin construction with a rubber non-slip surface moulded edge to edge. Non-slip surface puts a firm grip on beverages and service items reducing spillage and breakage. Available as rectangular, round and oval tray shapes. To order Black add 110 to item code, for Tan add 138 and for Burgundy Wine add 522.

1100CT	Round	Ø280mm	1216CT	Rectangle	305 x 415mm	2900CT	Oval	735 x 600mm
1400CT	Round	Ø355mm	1418CT	Rectangle	360 x 460mm			
1600CT	Round	Ø405mm	2700CT	Oval	560 x 685mm			

Edge-To-Edge Non-Slip
THE UNIQUE CAMTREAD NON-SLIP RUBBER SURFACE PROVIDES EXTRA GRIP ON EVEN TALL FLUTED GLASSWARE. EDGE-TO-EDGE NON-SLIP MEANS EVEN WITH A FULL TRAY ITEMS AT THE EDGE MAINTAIN GRIP.

SPECIFICATION	
SURFACE CHARACTERISTICS	RUBBER NON-SLIP
PERFORMANCE	EXCELLENT
STACKING LUGS	YES
DISHWASHER SAFE	YES - EXTENSIVE
CHEMICAL RESISTANCE	GOOD
DRYING TEST	EXCELLENT
SHOCK RESISTANCE	EXCELLENT
BREAK RESISTANCE	GOOD
SCRATCH RESISTANCE	EXCELLENT
STAIN RESISTANCE	GOOD
HEAT RESISTANCE	-10º TO +100ºC*

Madeira
Laminated Tray with Textured Surface

Durable laminate construction with a textured surface. Introducing an upscale tray available in a variety of wood pattern finishes.
To order in Dark Oak add E88 on to the item code, for Light Oak add E86 and for Light Olive E89.

MA3343	Rectangle	330 x 430mm
MA3646	Rectangle	360 x 460mm

- Lightweight, durable, and easy to clean
- Excellent chemical, stain and scratch resistance
- Top and bottom surface sealed with pure grade melamine
- Stackable for easy storage
- Dishwasher safe – wash once daily

LIGHT OAK

LIGHT OLIVE

DARK OAK

Room Service
Laminated Tray with Smooth Surface

Laminate construction with a smooth surface. Introducing a contemporary room service tray that is attractive, efficient and easy to clean.
To order Brushed Steel add 612 to the item code, for Venge add 384 and for Walnut add 376.

CA4064H 400 x 635 mm

UP TO 50% GREATER
STACKING CAPACITY THAN
COMPARABLE WOOD TRAYS

LIGHTWEIGHT, WEIGHS UP
TO 30% LESS THAN WOOD
ROOM SERVICE TRAYS

BRUSHED
STEEL

VENGE

WALNUT

CAMBRO
TRUSTED DURABILITY

TRAYS

Capri
Laminated Tray with Smooth Surface

Laminate construction with a smooth surface. Available as rectangular and round tray shapes. To order Charcoal Granite add E82 to the item code, for Birch add E75, for Mahogany add E73, for Dark Oak add E88, for Light Oak add E86 and for Light Olive add E89.

CA2836	Rectangle	280 x 360mm
CA3253	Rectangle	325 x 530mm

CA3343	Rectangle	330 x 430mm
CA3446	Rectangle	340 x 460mm

CA3646	Rectangle	360 x 460mm
CA3748	Rectangle	370 x 480mm

CHARCOAL GRANITE

BIRCH

MAHOGANY

DARK OAK

LIGHT OAK

LIGHT OLIVE

SPECIFICATION	
SURFACE CHARACTERISTICS	SMOOTH
PERFORMANCE	GOOD
STACKING LUGS	NO
DISHWASHER SAFE	YES - NORMAL
CHEMICAL RESISTANCE	EXCELLENT
DRYING TEST	GOOD
SHOCK RESISTANCE	GOOD
BREAK RESISTANCE	GOOD
SCRATCH RESISTANCE	GOOD
STAIN RESISTANCE	EXCELLENT
HEAT RESISTANCE	-10º TO +100ºC*

Mykonos
Laminated Tray with Non-Slip Surface

Laminate construction with a non-slip surface. Available as rectangular and round tray shapes. To order Birch add E75 to the item code, for Mahogany add E73 and for Walnut add E76.

MY3343	Rectangle	330 x 430mm

MY3646	Rectangle	360 x 460mm

MY3800	Round	Ø380mm

MAHOGANY

MAHOGANY

WALNUT

SPECIFICATION	
SURFACE CHARACTERISTICS	NON-SLIP SURFACE
PERFORMANCE	GOOD
STACKING LUGS	NO
DISHWASHER SAFE	NO
CHEMICAL RESISTANCE	GOOD
DRYING TEST	GOOD
SHOCK RESISTANCE	GOOD
BREAK RESISTANCE	GOOD
SCRATCH RESISTANCE	GOOD
STAIN RESISTANCE	GOOD
HEAT RESISTANCE	-10º TO +100ºC*

TRAYS

Versa Century
Wood Grain Trays

The Century Wood Grain tray combines the authentic look of wood grain with lasting durability, making it ideal for use in high traffic self-serve restaurants with modern rustic décor. The textured wood grain pattern covers the tray from edge to edge and top and bottom for a real wood look and feel. Available with textured smooth, textured clear or rubber non-slip surface.

LIGHTWEIGHT, DURABLE AND HYGIENIC.

REINFORCED POLYESTER CORNERS AND EDGES PROVIDE PROTECTION AGAINST IMPACT.

STACKING LUGS KEEP TRAYS SECURE AND ENSURE PROPER AIR FLOW.

LOW PROFILE AND LOW CORNER DESIGN INCREASE SPACE UTILISATION OF TRAY SURFACE AND CUSTOMER COMFORT WHILE EATING.

SCRATCH, STAIN, CHEMICAL AND BREAK-RESISTANT.

TRAYS

Textured Smooth Surface

VTC3343T	330 x 430mm
VTC3646T	355 x 457mm
VTC3253T	325 x 530mm

Textured Clear Non-Slip Surface

VTC3343TNS	330 x 430mm
VTC3646TNS	355 x 457mm
VTC3253TNS	325 x 530mm

Textured Rubber Non-Slip Surafce Black only

VTCT3343T	330 x 430mm
VTCT3646T	355 x 457mm
VTCT3253T	325 x 530mm

SPECIFICATION	
SURFACE CHARACTERISTICS	SMOOTH/NON-SLIP
PERFORMANCE	EXCELLENT
STACKING LUGS	YES
DISHWASHER SAFE	YES - EXTENSIVE
CHEMICAL RESISTANCE	EXCELLENT
DRYING TEST	EXCELLENT
SHOCK RESISTANCE	EXCELLENT
BREAK RESISTANCE	EXCELLENT
SCRATCH RESISTANCE	EXCELLENT
STAIN RESISTANCE	EXCELLENT
HEAT RESISTANCE	-40º TO +90ºC

LIGHT OAK (F86)

DARK OAK (F88)

BLACK (110)

LIGHT OLIVE (F89)

GREY OAK (F91)

CAMBRO
TRUSTED DURABILITY

Versa Lite
Polyester Tray with Smooth Surface

SMC - Standard performance fibreglass and reinforced polyester construction with a smooth surface. Available in a variety of shapes and colours.

A
B
C

SPECIFICATION	
SURFACE CHARACTERISTICS	SMOOTH
PERFORMANCE	EXCELLENT
STACKING LUGS	YES
DISHWASHER SAFE	YES - NORMAL
CHEMICAL RESISTANCE	GOOD
DRYING TEST	EXCELLENT
SHOCK RESISTANCE	GOOD
BREAK RESISTANCE	GOOD
SCRATCH RESISTANCE	GOOD
STAIN RESISTANCE	GOOD
HEAT RESISTANCE	-40º TO +130ºC

To order a specific colour add the colour code to the end of the item code.

SPECKLED SMOKE A20

SPECKLED MOCHA A21

SAHARA A22

High Profile Shape
HIGH PROFILE SHAPE KEEPS FOOD FROM FALLING OFF EDGE.

Low Profile Shape
LOW PROFILE SHAPE ALLOWS FOR EATING DIRECTLY OFF TRAY.

Flat Edge Shape
FLAT EDGE SHAPE ALLOWS FOR EASY GRIP AND EASE OF TRANSPORT.

A High Profile Shape	
VL1216	305 x 415mm
VL3343	330 x 430mm
VL1418	360 x 460mm
VL1520	380 x 515mm

B Low Profile Shape	
VL2632	325 x 265mm
VL3253	325 x 530mm
VL3753	370 x 530mm

C Flat Edge Shape	
GL4002	325 x 530mm

Camtrays
Fibreglass Trays with Smooth Surface

Fibreglass tray with a smooth surface finish.

| 1418 | Rectangle | 355 x 455mm |
| 3253 | Rectangle | 325 x 530mm |

SPECIFICATION	
SURFACE CHARACTERISTICS	SMOOTH
PERFORMANCE	EXCELLENT
STACKING LUGS	YES
DISHWASHER SAFE	YES - EXTENSIVE
CHEMICAL RESISTANCE	GOOD
DRYING TEST	EXCELLENT
SHOCK RESISTANCE	EXCELLENT
BREAK RESISTANCE	EXCELLENT
SCRATCH RESISTANCE	EXCELLENT
STAIN RESISTANCE	EXCELLENT
HEAT RESISTANCE	-10º TO +100ºC*

To order a specific colour add the colour code to the end of the item code.

BLACK	WHITE	HORIZON BLUE	PEARL GREY	SHERWOOD GREEN	AMAZON BLUE	SIGNAL RED
110	148	105	107	119	123	510

Fast Food
Polypropylene Tray with Textured Surface

Polypropylene tray with a textured surface finish. Available as **A** High Profile Rectangular Shape Tray or **B** High Profile Rectangular Shape Tray with Handles.

| 1014FF | H. Profile | 265 x 345mm |
| 1216FF | H. Profile | 300 x 410mm |

| 1418FF | H. Profile | 360 x 460mm |
| 1217FFH* | w/ handles | 300 x 410mm |

* Not available in Navy Blue (186), Blue (168), or Red (163)

SPECIFICATION	
SURFACE CHARACTERISTICS	TEXTURED
PERFORMANCE	GOOD
STACKING LUGS	YES
DISHWASHER SAFE	YES - MINIMAL
CHEMICAL RESISTANCE	EXCELLENT
DRYING TEST	GOOD
SHOCK RESISTANCE	GOOD
BREAK RESISTANCE	GOOD
SCRATCH RESISTANCE	GOOD
STAIN RESISTANCE	GOOD
HEAT RESISTANCE	-10º TO +80ºC*

To order a specific colour add the colour code to the end of the item code.

BLACK	BROWN	NAVY BLUE	SHERWOOD GREEN	RED	BLUE
110	167	186	119	163	168

CAMBRO
TRUSTED DURABILITY

Personalise your trays...

Personalised Cambro Trays are a 'walking' advertisement delivered directly to your target audience at the point of purchase. A fraction of the cost of traditional print advertising, Cambro trays offer years of long-lasting promotion with a significantly greater return on investment.

Trays that can be personalised
Polyester Trays - VT/GP & VL/GL
Fibreglass Trays - CAMTRAY
Laminated Trays - Capri, Mykonos, Madeira
Fast Food Tray
CT Trays

How to Order

1. Select a tray size, colour, pattern or design.
2. Minimum order quantity, lead time, printing options, and printable tray area vary depending on the tray type required.
3. Complete digital artwork and indication of preferred positioning on the tray must be provided at the time of   ordering.
4. For new projects, a finished sample will be submitted for the customer's approval.
5. Personalisation charges apply to both the original order, any reorders and returns.

PLEASE CONTACT US FOR FURTHER INFORMATION & ADVICE

CAMBRO
TRUSTED DURABILITY

Table Service & Display

The first bite is with the eyes. Displaying your food beautifully will stimulate customers' appetites and add to their dining experience with you. The stories we tell about the great meals we have shared are about more than just what we ate. For buffets, banqueting, hotels and restaurants, presentation is everything. Whether you are looking for buffet display equipment or table service displays, our high-quality and stylish ranges have options for every commercial food display.

Cocktail Trolley

Elevate your customers' experience through mixology. Its elegant, functional and mobile design allows you to create unique cocktails on the move! Innovative and versatile with multiple storage spaces and a large work area.

Give your customers an unforgettable cocktail experience.

- Strategically placed compartments keep everything at your fingertips.
- Features a drawer with metal guides, 5 rails for hanging glasses and a side rail which allows for 3 additional bottle racks to be hung, thus increasing the bottle capacity.
- The spacious work area with either a wooden top or stainless steel top is ideal for preparing cocktails and presenting drinks in style.
- The stainless steel model includes a 6-compartment seasoning box and it is complemented with an internal drainage area and 2 x 1/3 GN trays specially designed for perforated ice.
- Heavy-duty swivel wheels – two with brakes.
- Optional Hanging Bootle Rack fits both cocktail trolleys – ideal for liquors and mixers!

A

B

Cocktail Trolley with Stainless Steel Work Module

A	90910	985 x 630 x 1325mm

Cocktail Trolley with Wooden Module

B	90920	985 x 630 x 1325mm

Cocktail Trolley Hanging Bottle Rack

C	90911	235 x 120 x 595mm

C

CUSTOMISE WITH YOUR BRAND OR COMPANY LOGO

pujadas

Conical Ice Buckets

- Elevate the presentation of your drinks and add a touch of colour and sophistication with these durable ice buckets made from stainless steel.
- Painted in stylish colours on the outside, choose from Gold, Black, Copper or Hammered Silver.

Conical Ice Buckets

972201	Gold	Ø210 x H200mm
972202	Black	Ø210 x H200mm
972203	Copper	Ø210 x H200mm
976210	Hammered Silver	Ø210 x H200mm

HAMMERED EFFECT

Acacia Wood Serving Boards

- Ideal for buffet and table service bringing a touch of warmth and elegance.
- Beautiful and practical, acacia wood is a strong and durable material that can withstand the weight of food and is easy to clean.
- Ideal for charcuterie boards, cheese and meats!

A

B

C

D

Acacia Wood Serving Boards

A 41008	280 x 305mm	
B 41009	405 x 305mm	
C 41010	518 x 203mm	
D 41011	360 x 175mm	

Pujadas

All Black Miniatures

Pujadas Miniatures are ideal for the unique presentation of individual dishes. With a range of sizes and shapes, these dainty dishes are great for serving up Tapas and really adding to that authentic feel.

- Choose from Cast Iron, Cast Aluminium and Enamelled Steel miniatures.
- Designed for individual dishes.
- Highly recommended for table and buffet service

Cast Iron Miniatures

GAS   VITRO   ELECTR   OVEN

SLATE BOARDS SOLD SEPARATELY

Cast Iron Fry Pan

A 23500	115 x 160 x 26mm	Ø105mm
23501	145 x 210 x 25mm	Ø135mm
B 23503	136 x 233 x 36mm	Square
23504	127 x 180 x 25mm	Oblong

Cast Iron Round Casserole With Lid

23505	155 x 215 x 65mm	Ø100mm
C 23507	140 x 140 x 95mm	Ø140mm

Cast Iron Oval Casserole

D 23508	155 x 215 x 65mm

Cast Iron Oval Pan With Lid

23506	80 x 155 x 50mm
E 23509	93 x 125 x 75mm

A

B

C

D

E

BLACK SERIES COOKWARE SEE PAGE 149

Pujadas
A VOLLRATH COMPANY

Cast Aluminium Miniatures

Cast Aluminium Round Casserole

141014	Ø140 x 40mm
A 141016	Ø160 x 50mm
B 141020	Ø200 x 55mm

Cast Aluminium Deep Round Casserole

151012	Ø120 x 85mm
C 151014	Ø140 x 85mm
D 151016	Ø160 x 80mm

Enamelled Steel Miniatures

Enamelled Steel Paella Pan

995010	Ø100 x 140mm
995016	Ø150 x 225mm

Enamelled Steel Deep Fry Pan

997014	Ø140 x 195mm
997016	Ø160 x 215mm

Enamelled Steel Casserole with Lid

998010	Ø100 x 60mm
998012	Ø120 x 65mm
998014	Ø140 x 70mm

Enamelled Steel Shallow Casserole without Lid

999012	Ø120mm x 65mm
999014	Ø140mm x 70mm

new

TABLE SERVICE & DISPLAY

Pujadas

Stainless Steel Miniatures

TABLE SERVICE & DISPLAY

Pujadas stainless steel miniatures are ideal for small plates and tapas dishes to elevate your table presentation.

These dishes are made of highly durable stainless steel for lasting use with various styles available.

Mini Round Fry Pan

A 24714	Ø120 x 35mm
24715	Ø155 x 45mm

Mini Round Saucepan

B 24716	Ø105 x 50mm
24717	Ø120 x 60mm

Mini Square Fry Pan

C 24718	120 x 120 x 35mm
24719	140 x 140 x 35mm

A

B

C

Pujadas
A VOLLRATH COMPANY

Stainless Steel Miniatures

Mini Saucepans

A	24706	Silver	Ø70 x 45mm
	24707	Sliver	Ø90 x 50mm
B	24711*	Copper	Ø70 x 45mm
	24712*	Copper	Ø90 x 50mm

Mini Woks

C	4708	Silver	Ø100 x 30mm
D	24713*	Copper	Ø100 x 30mm

Mini Frying Pans

E	24704	Silver	Ø110 x 30mm
	24705	Sliver	Ø120 x35mm
F	24709*	Copper	Ø110 x 30mm
	24710*	Copper	Ø120 x35mm

Mini Roasting Pans

G	24410	Rectangular	145 x 95 x 75mm
H	24411	Square	115 x 115 x 75mm

Mini Serving Cups

	24412	Hammered Silver	Ø85 x 85mm
	24414*	Hammered Copper	Ø85 x 85mm
	24413*	Hammered Black	Ø85 x 85mm
I	24415	Silver	Ø85 x 85mm

*MODELS NOT SUITABLE FOR DISHWASHER USE

HAMMERED EFFECT

Pujadas
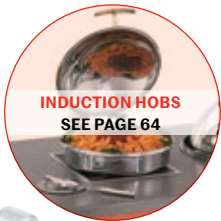
Induction Chafers

Mirage® Full Size Induction Chafer Designed to work with Vollrath Induction Buffet Warmers and Vollrath Induction products. Self-closing lid keeps food hot. W584 x D465 x H198mm

4644010	1/1 GN Glass Top w/Stainless Steel Pan

Mirage® 2/3 Size Induction Chafer Designed to work with Vollrath Induction Buffet Warmers and Vollrath Induction products. Self-closing lid keeps food hot. W406 x D464 x H170mm.

4644020	Glass Top w/ Stainless Steel Pan

Round Intrigue™ Induction Chafers Large round induction chafer. 5.8L capacity. Ø394 x 80mm. Option for porcelain food pan or stainless steel food pan.

46125	Glass Top w/ Stainless Steel Pan
46131	Replacement S/Steel Food Pan

Chafers

Universal Electric Chafer Heater

Universal Electric Chafer Heater Maintains serving temperature without an open flame. Spring-loaded element maintains full contact with water pan for efficient heat transfer. 6ft long grounded cord. Only one chafer heater required per full-size chafer.

CODE	VOLTS	WATTS	AMPS
46115	230	120/230	1.0

Somerville® Round Drop-in Chafer

Somerville® Round Drop-in Chafer Windguard shields fuel from wind and for more attractive presentation. New hinge design works in the closed 90 degree, and fully-open position. No levers or switches required to operate. Durable solid legs and welded construction. Heavy-duty and easy to clean. Patented product design.

CODE	
4634110	5.7 L Round Drop-in chafer

SIZED TO FIT STANDARD FUEL CAP OPENINGS

VOLLRATH

Bronze Cast Aluminium Cookware

GAS   VITRO   ELECTR

- Made of cast aluminium with high resistance to deformation
- Excellent thermal performance
- Abrasion-resistant anti-adherent
- Exterior painted In an elegant bronze colour

new

Roast Pan

152035B	Roast Pan Only	350 x 230 x 75mm
152935	Roast Pan Lid	

Shallow Casserole without Lid

141024B	Ø240 x H58mm
141028B	Ø280 x H75mm
141032B	Ø320 x H80mm

Deep Casserole without Lid

151020B	Ø200 x H90mm
151024B	Ø240 x H100mm
151028B	Ø280 x H120mm

Casserole Lid

154020	Ø200mm
154024	Ø240mm
154028	Ø280mm
154032	Ø320mm

Cool Line Non-Stick Gastronorm Pans

INDUC   GAS   VITRO   ELECTR | INDUCTION |

GN Colour Non-Stick Pans Give a touch of colour to your buffet. Sturdy construction, made with 18/10 Stainless Steel. Non-stick and sandwich bottom. Full-size or half-size, available in a variety of colours.

1106F3A	Light Orange	1/1 GN	D65mm
1106F3N	Burnt Orange	1/1 GN	D65mm
1106F3R	Red	1/1 GN	D65mm
1106F3G	Grey	1/1 GN	D65mm
1206F3A	Light Orange	1/2 GN	D65mm
1206F3N	Burnt Orange	1/2 GN	D65mm
1206F3R	Red	1/2 GN	D65mm
1206F3G	Grey	1/2 GN	D65mm

Pujadas

Wood Display Stands & Baskets

new

New versatile wooden display range with stylish stands and baskets…

Create unique and flexible displays to modernise your buffet.

SHOWN WITH WIRE & WOODEN BASKETS SOLD SEPARATELY

One Tier Flat Display Stand

598001	450 x 300 x 205mm

One Tier Angled Display Stand

598002	450 x 300 x 145mm

Three-Tier Flat Display Stand

598003	300 x 240 x 515mm

Black Wire Baskets

A	591006	450 x 300 x 50mm
B	591007	300 x 225 x 50mm

Wooden Baskets

C	595001	450 x 300 x 50mm
D	595002	450 x 300 x 100mm
E	595003	300 x 222 x 50mm
F	595004	300 x 222 x 100mm

Pujadas
A VOLLRATH COMPANY

Cone & Bread Baskets

new

A new range of contemporary metal display baskets in a selection of shapes and sizes to suit the needs of various operations.

Cone Basket

876001	130 x 130mm	H180mm

Cone Basket with Ramekin Holder

876002	190 x 130mm	H180mm
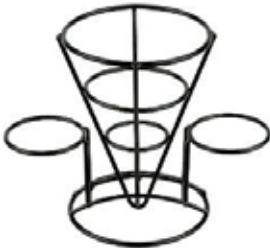
Cone Basket with 2 Ramekin Holders

876003	250 x 130mm	H180mm

B

A

C

D

Round Basket

A	591001	Ø265mm	H50mm
B	591005	Ø205mm	H13mm

Oval Basket

591002	225 x 150 x 45mm

Rectangular Basket

C	591003	230 x 100 x 45mm
D	591004	230 x 175 x 45mm

Pujadas
A VOLLRATH COMPANY

CUBIC Buffet Display

Discover the best in buffet presentation...

- Elegant, original and space saving
- Multiple varied combinations
- Suitable for dining rooms, buffet and outdoor display

Buffet Display Kit for Eight Square Bowls

31,5 CM

121 CM

49 CM

Buffet Display Kit for Eight Square Bowls

905518

Includes:
- 4 cubes with lid
- 1 crossbar 80 cm length
- 2 displayers for 4 bowls
- 8 melamine bowls +
- 1 narrow shelf 80 cm.

Buffet Display for 40 x 40 cm Trays

46 CM

141 CM

39 CM

Buffet Display for 40 x 40 cm trays

905310

Includes:
- 6 cubes with lid
- 1 crossbar 100 cm length
- 2 serving trays 40 x 40 cm
- 1 narrow shelf 100 cm

Buffet Presentation Kit

35 CM

31.5 CM

141.5 CM

Buffet Presentation Kit

905400

Includes:
- 4 cubes with lid
- 1 wide shelf 100 cm
- 1 narrow shelf 100 cm

Pujadas

L Shape Presentation Kit

141.5 CM

121.5 CM

31.5 CM
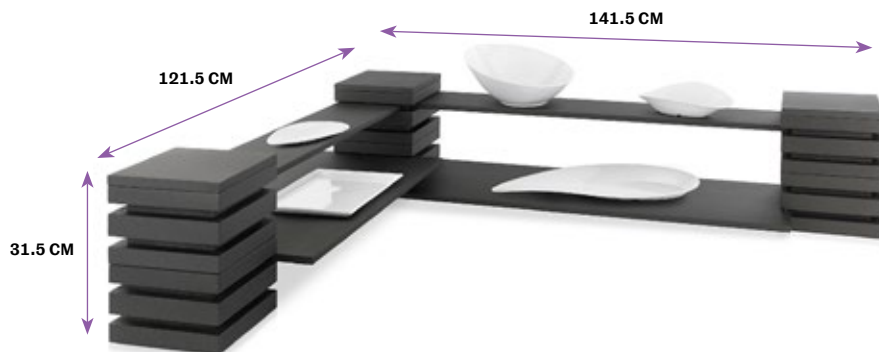
L Shape Presentation Kit

905410

Includes:
- 6 cubes with lid
- 1 wide shelf 100 cm
- 1 narrow shelf 100 cm
- 1 wide shelf 80 cm
- 1 narrow shelf 80 cm

CUBIC Accessories

Cutlery Holder

| 904780 | 539 x 335 x 77mm |

Serving Tray

904740	400 x 400 x 65mm
904760	600 x 400 x 65mm
904711	1/1 GN D73mm

1/1 GN Wooden Table and Cutting Board

| 904850 | 1/1 GN H120 mm |

Wine Cooler Includes 1/1 GN D150mm

| 904155 | 570 x 370 x 145mm |

Roll-top Buffet Display Includes 2 x 1/1 GN D20mm

| 904120 | 1/1 GN H120 mm |

Three Level 2/3 GN Display Stands
Includes 3 GN containers 2/3 20 mm

| 904790 | 650 x 380 x 590mm |

pujadas

Stainless Steel Double Wall Serving Bowls

Square Beehive Bowls

47632	1.7L	185 x 185 x 89mm
47634	3L	218 x 218 x 108mm
47635	4.9L	244 x 244 x 131mm
47637	7.8L	299 x 299 x 150mm

Round Beehive Bowls

46587	0.7L	Ø144 x D76mm
46590	1.6L	Ø184 x D103mm
46591	3.2L	Ø241 x D129mm
46592	6.6L	Ø300 x D165mm
46569	9.6L	Ø350 x D175mm

Angled Beehive Bowls

46584	0.95L	Ø188 x D139mm
46585	1.8L	Ø240 x D173mm
46586	3.5L	Ø300 x D209mm
46582	4.7L	Ø350 x D238mm

Black and White Insulated Double-Wall Serving Bowls

Round Serving Bowls

4659060	Black	1.6L	Ø184 x D103mm
4659160	Black	3.2L	Ø241 x D129mm
4659260	Black	6.6L	Ø300 x D165mm
4659050	White	1.6L	Ø184 x D103mm
4659150	White	3.2L	Ø241 x D129mm
4659250	White	6.6L	Ø300 x D165mm

Square Serving Bowls

4763260	Black	1.7L	184 x 87mm
4763460	Black	3L	216 x 130mm
4763560	Black	4.9L	258 x 130mm
4763760	Black	7.9L	299 x 150mm
4763250	White	1.7L	184 x 87mm
4763450	White	3L	216 x 130mm
4763550	White	4.9L	258 x 130mm
4763750	White	7.9L	299 x 150mm

VOLLRATH

The Dome®

The all–in–one garnish solution designed by bartenders for bartenders. Tailored to fit on standard mixing rails, The Dome® features a patented dome lid that rotates back for easy access and increased capacity when closed. Integrated snap–on caddies store straws, stirrers and picks. The new 2.2L and 1.65L "deep pan" options are double the capacity of competitive units. The Dome® is the perfect solution for garnishes, condiments, toppings and more!

The Dome®

A	BD4005S	4.4L (chillable)	(1) 2.20L deep tray; (4) 0.55L standard trays; (2) snap-on caddies; (2) handles
B	BD4006S	3.4L (chillable)	(6) 0.55L standard trays; (2) snap-on caddies; (2) handles
C	BD4004	6.6L	(4) 1.65L deep trays; (2) handles

Mini Dome®

E	BD2002	(1) 1.10L standard tray; (1) connector; (2) end caps, chillable
	BD2003	(2) 0.55L standard trays; (1) connector; (2) end caps, chillable

Dome Stackers

D	BDS4266	(2) Full-size Domes (1 over 1)

The Dome® Accessories

	BD100S	(2) snap-on caddies
F	B6180	EZ-Chill™ Refreezable Ice Pack (6 Pack)

REFREEZABLE ICE PACKS ALSO AVAILABLE TO KEEP CONDIMENTS CHILLED

san jamar®
smart. safe. sanitary.

Crocks, Bowls & Plate Covers

Polycarbonate Pebbled Bowls
Display and serve with these elegant bowls. Made with virtually unbreakable polycarbonate for long-lasting durability.

PSB8	1.7L	Ø203mm
PSB10	3L	Ø254mm
PSB12	5.5L	Ø305mm
PSB15	10.6L	Ø381mm

Deli Crocks Made of SAN for impact, stain, break and chip resistance. Stackable and virtually unbreakable.

DC5	Rectangle	260 x 175 x H80mm
DC10	Rectangle	335 x 265 x H80mm
DCC5	Fits DC5	238 x 150 x H35mm
DCC10	Fits DC10	310 x 240 x H35mm

Deli Crocks & Cover
**PREP, STACK AND STORE ALL-IN-1.
SAVE STORAGE SPACE, AVOID CROSS
CONTAMINATION & KEEP FOOD FRESH
USING CLEAR COVER WITH HANDLE.
LID CAN ALSO DOUBLE AS BOTH A RISER
IN DISPLAYS OR A FALSE BOTTOM.**

Camwear®
Polycarbonate Camcovers®

Camwear® Polycarbonate Camcovers® Internal diameter shown. To order Clear add 152 to the item code, for Silver add 486.

806CW	Ø214 x H68mm
900CW	Ø232 x H70mm
909CW	Ø248 x H70mm
9011CW	Ø254 x H73mm
1000CW	Ø259 x H68mm
1005CW	Ø268 x H72mm
1007CW	Ø270 x H70mm
1101CW	Ø279 x H68mm
1202CW	Ø308 x H70mm

- Food stays hot and appetizing without re-heating
- Ideal for use in heated carts
- Safe up to 99ºC
- Virtually unbreakable polycarbonate will not dent or scratch
- Lightweight for quiet service
- Saves on labour with no polishing required

CAMBRO
TRUSTED DURABILITY

Pitchers, Tumblers & Mugs

PERSONALISE TUMBLERS, BARWARE, PITCHERS, DECANTERS AND DINNERWARE TO PROMOTE YOUR BRAND OR BUSINESS. GET IN TOUCH FOR MORE INFORMATION.

Camwear® Polycarbonate Pitchers
Crystal clear look and feel of glass but made of virtually unbreakable polycarbonate. Features thumb-grip, ice-control contoured lip.

A P320CW	0.95L	
B PC34CW	1 L	
P480CW	1.4L	
P600CW	1.8L	
C PE600CW	1.8L	
D P60CW	1.8L	
E PC64CW	1.9L	

SAN Newport Tumblers
Impact-resistant SAN plastic resists chips and breaks. Stacking lugs prevent sticking. Sani-Rim lip provides a sanitary drinking surface.

NT5	189ml
NT8	228ml
NT9	275ml
NT10	300ml
NT12	373ml
NT14	414ml
NT16	485ml

Camwear® Polycarbonate Mugs
Virtually unbreakable Camwear polycarbonate resists stains, odours and scratches.

75CW	239ml	Stacking Cup
96CW	288ml Mug	

FOR MORE CAMBRO DINNERWARE VISIT WWW.FEM.CO.UK

CAMBRO TRUSTED DURABILITY

Dispensing & Serving

When things work, they become invisible, but when they don't, they can be a major headache. Accurate dispensing of cups, lids, napkins and sauces is essential to managing your quick-service operation. On top of reducing your spending on disposables and condiments, these products enable a smart, safe and sanitary operation that just works. Made from high-quality materials, reduce spending and wastage with our user-friendly dispensing and serving solutions with options for placing on top of a counter, mounting to a wall, or free-standing, you will easily find what you are looking for.

Serve Smart. Introducing the IxD™ Series.

Presenting the Server IxD™ Series, powered by SmartWares® Technology and engineered to deliver upon the Core Four platform – Speed of Service, Efficiency, Consistency and Simplicity. It's not just smart, it's a whole new level of style and operational excellence.

COMING SOON!

CONTACT MARKETING@FEM.CO.UK FOR MORE INFORMATION

Flavour+™ Syrup Dispenser
Specialty flavours, exceptionally fast.

Single+™ Condiment Dispenser
Speed. Simplicity. Perfect Portions.

Spin+™ Sauce Coater
Consistency every time, effortlessly.

Multi+™ Condiment Dispenser
Efficiency and perfection, multiplied.

Sauce+™ Sauce Dispenser
Simplicity meets modularity.

Therma+™ Heated Dispenser
Exact temperatures, precise portions.

CHILLED INSULATED BARS & PUMPS ALSO AVAILABLE

MORE COMBINATIONS OF PUMPS & LADLES ON REQUEST

Stainless Steel Pump Stations

- These non-insulated rail combos feature stainless steel pumps which can dispense syrups and toppings without dripping
- Combos include a non-insulated base with pumps and deep plastic fountain jars
- Pumps dispense 37ml serving per stroke with the option to reduce the portion size in 3.7ml increments, using the gauging collars
- Brushed finish base reduces the visibility of fingerprints
- Black knobs as standard, with colour-coded knobs available on request

Stainless Steel Pump Stations

CODE	DESCRIPTION	W X D X H
82870	Combo w/ 3 pumps	394 x 224 x 408mm
82830	Combo w/ 4 pumps	511 x 224 x 408mm

SERVER

A

8½" (216MM)

6½" (165MM)

P4100/P4120 COUNTER HOLE DIMENSIONS

B

A Frontline™ Universal In-Counter Condiment System The most versatile system available on the market. Use a 1.5 gallon (3.78 L) (5.68 L) Cryovac® bag, gallon jar, #10 can or jar, or direct pour. It has a sleek, low-profile design and is perfect for quick-serve restaurants and concession areas. System includes: (1 ea) universal condiment dispenser with pump, tamper-resistant lid, in-counter liner, Cryovac® bag adapter & plug, dip tube.

CODE	DESCRIPTION	W x D x H
P4100	System w/Metal Finish Pump	
	(Container without pump)	191 x 241 x 305mm
	(Above counter with pump)	191 x 241 x 248mm
P4100BK	System w/Black Pump	
	(Container without pump)	191 x 241 x 305mm
	(Above counter with pump)	191 x 241 x 248mm

Construction: In-Counter Liner; High-impact plastic Lid: 22-gauge 304 stainless steel; Pump: High-impact plastic

B Frontline™ Countertop Box System Extremely versatile; use a gallon (3.78 L) jar, #10 can or jar, or direct pour into the food safe liner. It is perfect for restaurants, concession areas and convenience stores as it allows placement flexibility and added volume. System includes: (1 ea) Pump box with tamper-resistant lid, pump and condiment liner.

CODE	DESCRIPTION	W x D x H
P4900	System w/Metal Finish Pump	
	(Container without pump)	191 x 254 x 311mm
	(Above counter with pump)	191 x 318 x 546mm
P4900BK	System w/Black Pump	
	(Container without pump)	191 x 254 x 311mm
	(Above counter with pump)	191 x 318 x 546mm

Construction: Box: 22-gauge stainless steel; Lid: 22-gauge 304 stainless steel; Pump: High-impact plastic

EZ-Chill® Pump Box Includes ice liners and EZ–Chill® Packs for keeping chilled condiments cool for longer periods of time. Label packets included for easy identification of condiments. Ice liner is constructed of food–grade material allowing direct pour of condiments.

CODE	DESCRIPTION	W x D x H
P9800	For 1 gallon jar	178 x 181 x 438mm

Multi Pump Centres Perfect for dispensing condiments, dressings and sauces. Ultra Pumps dispense 1 ounce portions per stroke. 2 1/2qt black jars offer an upscale look to the attractive stainless steel design.

CODE	DESCRIPTION	W x D x H
P9712	2 wells & pumps	257 x 200 x 318mm
P9713	3 wells & pumps	356 x 200 x 318mm
P9715	5 wells & pumps	610 x 200 x 318mm

san jamar smart. safe. sanitary.

Narrow Sauce Dispensers

- Available for both mustard and ketchup
- New narrow design uses less prep tablespace
- Capacity: 0.91 kg above refill line
- Provides improved portion control
- Positive pump action provides an accurate portion every time
- Lightweight plastic shell for ease of handling
- Includes cover with tether attachment to reduce loss
- Easy calibration – no tools required
- All internal parts are coloured white and red or white and yellow for ease of identification when purchasing both dispensers

Narrow Sauce Dispensers

CODE		DESCRIPTION
A	398-CN	Mustard Dispenser
B	406-AN	Ketchup Dispenser

Traex® Sauce Boss® Portion Control Dispenser

2800-31	Sauce Boss® with legs

- Get accurate and consistent portion control
- Holds up to 48 oz of sauces or dressings
- Settings from ½ oz to 1/32 oz
- Position adjustment is easy, pull the cam pin and rotate the cam to the desired setting
- Clear lid helps reduce the risk of food contamination

Traex® Batter Boss® Portion Control Dispenser

2803-18	Batter Boss® with legs

- Easily dispense pancake, waffle or hush puppy batters
- 8 portion control settings dispense from 1-3 oz
- Not recommended for chunky batters
- Position adjustment is easy, pull the cam pin and rotate the cam to the desired setting
- Clear lid helps reduce the risk of food contamination

Heavy Sauce Dispensers* Portion control for Mayo, Tartar, Guacamole, Sour Cream and other heavy sauces. Dispenser bottles and bottle storage trays also available.

C	580-NMCC	1/3oz Dispenser
	581-NMCC	1/2oz Dispenser
D	136-1	Bottles (9pk)
E	155	Bottle Tray

* DISPENSER BOTTLES SOLD SEPERATELY. ORDER 136-1
  REUSABLE BOTTLES IF NOT USING PRE-PACKAGED SAUCES.

PRINCECASTLE   VOLLRATH

Ez-Kleen Sauce Bottles

EZ-KLEEN® sauce bottles help streamline operations with a plating and food-prep sauce dispensing solution that is easy to use, clean, and affordable.

FILL FROM THE TOP FOR FIRST-IN-FIRST-OUT DISPENSING

new

Fill from the top, and gravity directs contents toward the leak-resistant dispensing valves that are protected from surface contact by the unique cap design. Their smooth side walls make cleaning a breeze.

- Unique smooth side walls and same-sized openings on both ends make filling, dispensing, and cleaning a breeze
- Gravity directs contents toward the leak-resistant valves
- Solid and valved caps conveniently fit both ends of all three bottle sizes
- Durable polyethylene and NSF certified
- Three valve options for thick-to-thin sauce dispensing:
  - Green valve for thin sauces like balsamic vinegar
  - Yellow value for more viscous sauces like mayonnaise
  - Blue valve for thicker sauces like tartar sauce

GREEN VALVE THIN SAUCES

YELLOW VALVE VISCOUS SAUCES

BLUE VALVE THICKER SAUCES

Ez-Kleen Sauce Bottles

CODE	DESCRIPTION	VALVE
857316S	16oz	Green (Thin Sauces)
857320S	20oz	Green (Thin Sauces)
857324S	24oz	Green (Thin Sauces)
857316M	16oz	Yellow (Viscous Sauces)
857320M	20oz	Yellow (Viscous Sauces)
857324M	24oz	Yellow (Viscous Sauces)
857316L	16oz	Blue (Thicker Sauces)
857320L	20oz	Blue (Thicker Sauces)
857324L	24oz	Blue (Thicker Sauces)
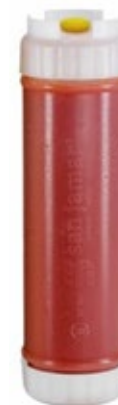
InSeason™ Salt & Seasoning Dispensers

- Ensure precise ingredient portions, consistent flavour and nutritional transparency with each dispense
- Handheld, high-temp and durable design allow you to keep it where you need it, like the fry or grill station
- Colour-coded, interchangeable portion triggers make portion identification easy – includes (3)
- Holds 10 oz of granular seasoning by volume
- Two models to address spread and drop pattern applications
- Spread – disperses evenly over a fry dump or platter
- Drop – dispenses over a single hamburger or deli sandwich

InSeason™ Dispenser
Available in Spread or Drop models

InSeason™ Salt & Seasoning Dispensers

CODE	DESCRIPTION
87100	Spread Pattern
87090	Drop Pattern

SERVER

san jamar®
smart. safe. sanitary.

Venue™ In-Counter Napkin Dispenser

- Patented one-at-a-time dispensing reduces napkin waste
- Control face restricts napkin use, saving up to 30%
- High Capacity, holds over 750 napkins
- Ability to convert easily from full fold to interfold napkins
- Adaptor allows the dispenser to fit into existing counter hole cutouts
- ABS plastic and 22 gauge stainless steel construction

A Venue™ In-Counter Napkin Dispenser

CODE	DESCRIPTION	CAPACITY	W x D x H
H2003CLSS	Interfold	750+	178 x 140 x 498mm
H2005CLBK	Fullfold/Control Face	750+	224 x 184 x 515 mm

In-Counter Napkin Dispensers

- Space-saving design for under counter, provides a neat, professional appearance
- Durable
- One-at –a-time dispensing
- Face 18-gauge steel and ABS plastic; 22-gauge stainless steel body

B In-Counter Napkin Dispenser

CODE	DESCRIPTION	CAPACITY	W x D x H
H2000 SS	Minifold	750+	178 x 140 x 498mm
H2001 XC, SS	Fullfold/Classic	750+	178 x 140 x 498mm
H2005CLSS	Fullfold/Control	750+	178 x 140 x 498mm
H2003CLSS	Interfold/Control	750+	178 x 140 x 498mm

Colour Code

CODE	FRONT FACE	FRAME
XC	Chrome	Chrome
CLBK	Clear	Black
CLSS	Clear	Stainless Steel
SS	Stainless Steel	Stainless Steel
SC	Satin Chrome	Satin Chrome

IN-COUNTER NAPKIN COUNTER HOLE DIMENSIONS

A 178MM COUNTER HOLE DIMENSIONS 133MM — WITH ADAPTOR

B 195MM COUNTER HOLE DIMENSIONS 140MM

san jamar smart. safe. sanitary.
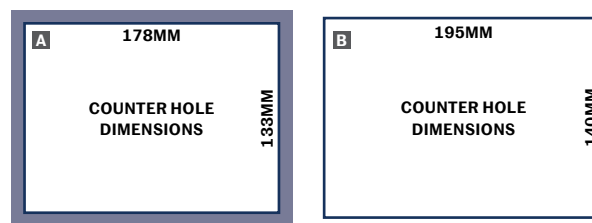
Dry Food Dispensers

- Display and dispense accurate portions of dry food quickly
- 15 potion sizes to choose from
- Each dispenser needs just 127mm of wall space and includes wall mount bracket
- 1 or 2 litre capacity hopper in a single, double or triple wall mount configuration
- Dispense between 7 and 60ml by volume, adjustable in 3.4ml increments

Dry Food Dispensers

CODE	DESCRIPTION	W X D X H
86670	1 Litre Single	119 x 160 x 345mm
86650	1 Litre Triple	373 x 160 x 345mm
86680	2 Litre Single	119 x 160 x 443mm
86660	2 Litre Triple	373 x 160 x 443mm

SlimLine™ Dry Food Dispensers

- Slim design allows for up to 4 flavours in less than 13" of wall space
- Improved action capable of handling a wider range of products including powders
- 2L capacity and holds between 45 and 135 servings depending upon the portion tray used.
- 4 sets of portion trays included for adjusting portion size from ½ fl oz up to 1½ fl oz
- ADA compliant – does not require a twisting wrist motion or tight grasping to dispense
- Units available with wall-mount brackets for 1, 2, 3 or 4 units.

SlimLine™ Dry Food Dispensers

CODE	DESCRIPTION	W X D X H
88750	SlimLine™ 2L Single	81 x 176 x 446mm
88760	SlimLine™ 2L Double	175 x 176 x 446mm
88770	SlimLine™ 2L Triple	246 x 176 x 446mm
88780	SlimLine™ 2L Quad	329 x 176 x 446mm

Choosing your cup dispenser...

Sentry® Adjustable Cup Dispensers combine precise 'one-size-fits-all' dispensing with no wear parts to replace and a variety of smart sanitation features. An attractive trim ring prevents customer tampering and patent-pending features like our lifetime dispensing levers prevent cup damage during loading and dispensing.

EZ-Fit® Cup Dispensers feature an innovative gasket that provide precise, yet smooth dispensing, providing a complete seal around the rim of the cup to help prevent cross-contamination. This dispenser also handles the largest range of cup sizes (1/2 oz to 64oz).

Stainless Steel Cup Dispensers are made to last. Constructed from 26-gauge stainless steel, these dispensers are attractive, durable and built to stand the test of time. Patented adjustable collar easily conforms to your cup size.

NO WEAR PARTS

SIMPLE ADJUSTMENT FOR ANY CUP

PAPER, FOAM OR PLASTIC

INNOVATIVE CONTAMINATION GUARD PREVENTS DEBRIS FROM ENTERING DISPENSER.

134mm

124mm

C5450C COUNTER HOLE DIMENSIONS

C5250C COUNTER HOLE DIMENSIONS

FOR MULTIPLE IN-COUNTER UNITS LEAVE A 184MM SPACE BETWEEN C5450C UNITS AND 159MM SPACE BETWEEN C5250C UNITS.

Sentry® Adjustable Dispensers

- Simple: 'set it and forget it' operation provides easy and exact adjustment (even with cups loaded), while attractive trim ring prevents customer tampering.
- Prevents cup damage: Adjustable Lifetime Levers™ are engineered with a revolutionary design that prevents marring of cups, while providing smooth, one-at-a-time dispensing. Lifetime Lever™ angled construction also prevents damage to cups while loading.
- Prevents Contamination: Innovative Contamination Guard prevents debris from entering dispenser and Food Safety Blue transparent tube allows for fast cleanliness check.

One-Size-Fits-All Sentry® Cup Dispenser

CODE	APPROX. CUP SIZE	CUP RIM DIAMETER	TUBE LENGTH
C5450C	8-44oz/236-1301ml	79-114mm	603mm
C5450C18	8-44oz/236-1301ml	79-114mm	457mm
C5450SM*	8-44oz/236-1301ml	79-114mm	603mm

Construction: high-impact plastic. *Surface Mount model.

Euro Sentry® One-Size-Fits-All Cup Dispenser

CODE	APPROX. CUP SIZE	CUP RIM DIAMETER	TUBE LENGTH
C5250C	4-24oz/118-710ml	62-92mm	603mm
C5250C18	4-24oz/118-710ml	62-92mm	457mm
C5250SM*	4-24oz/118-710ml	62-92mm	603mm

Construction: high-impact plastic. *Surface Mount model.

PREVENT THIS! SENTRY® CUP DISPENSERS WILL NOT DAMAGE CUP EDGES - PREVENTING LEAKS AND SPILLS.
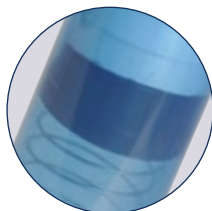
FOOD SAFETY BLUE TRANSPARENT TUBE. ALLOWS FOR A FAST CLEANLINESS CHECK.

san jamar
smart. safe. sanitary.

EZ-Fit® Cup Dispensers

EZ-Fit® Cup Dispensers combine innovative design and superior functionality. Utilizing a patented dispensing system, you can easily change cup sizes without having to change dispensers or sacrifice dispensing function. Each EZ-Fit® Cup Dispenser includes a gasket pack to handle a wide range of cup sizes. Available as a counter mount, surface mount or inbox systems.

A One-Size-Fits-All EZ-Fit®

CODE	CUP SIZE	RIM DIAMETER	TUBE LENGTH
C2410C	8-46oz/236-1360ml	73-121mm	597mm
C2410C18	8-46oz/236-1360ml	73-121mm	457mm
C2410SM*	8-46oz/236-1360ml	73-121mm	597mm

Construction: high-impact plastic. * Surface mount model.

B Euro EZ-Fit® offers the benefits of the one-size-fits-all EZ-Fit® in a smaller, more compact footprint.

CODE	APPROX. CUP SIZE	CUP RIM DIAMETER	TUBE LENGTH
C2210C	6-24oz/178-710ml	73-94mm	603mm
C2210C18	6-24oz/178-710ml	73-94mm	457mm
C2210SM*	6-24oz/178-710ml	73-94mm	457mm

Construction: high-impact plastic. * Surface mount model.

C Portion Cup EZ-Fit®

CODE	APPROX. CUP SIZE	CUP RIM DIAMETER	TUBE LENGTH
C2010C	0.5-2.5oz/15-70ml	38-59mm	406mm

Construction: high-impact plastic

A

146mm

C2410C COUNTER HOLE DIMENSION

B

124mm

C2210C COUNTER HOLE DIMENSIONS

C

83mm

C2010C COUNTER HOLE DIMENSIONS
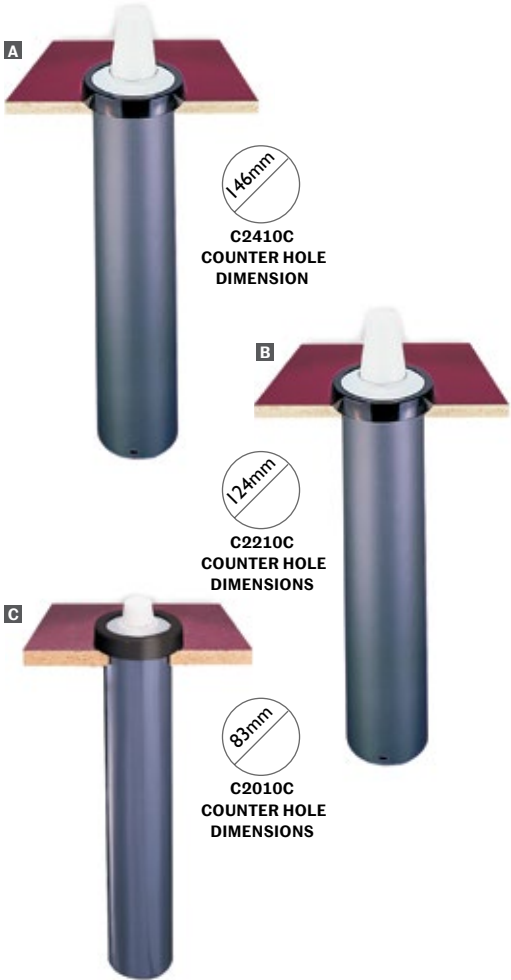
Dimension™ Beverage Centre Cabinets

All cup dispenser boxes include San Jamar's one-size-fits-all EZ-Fit® Cup Dispensers. The patented EZ-Fit® gaskets provide smooth, one-at-a-time dispensing of paper, plastic or foam cups, of sizes ranging from 236-1630ml.

Beverage Center Cabinets

CODE	DESCRIPTION	W x D x H
C2902	(2) C2410C cup dispensers	197 x 603 x 381mm
C2903	(3) C2410C cup dispensers	197 x 603 x 568mm

Construction: Durable polystyrene

san jamar
smart. safe. sanitary.

Which stainless steel dispenser do I need?

1 Measure the rim diameter of your cup

2 Choose cup type

3 Choose mounting position

4 Select correct item number using your rim diameter

(_____)
YOUR RIM DIAMETER

FOAM

PAPER

PLASTIC

HORIZONTAL, VERTICAL OR 45º

HORIZONTAL ONLY

VERTICAL OR 45º

COUNTER
C3200CF
C3400CF
C3500CF

C3200CH
C3400CH
C3500CH

C3200CV
C3400CV
C3500CV

Vertical · 45º · Horizontal

A
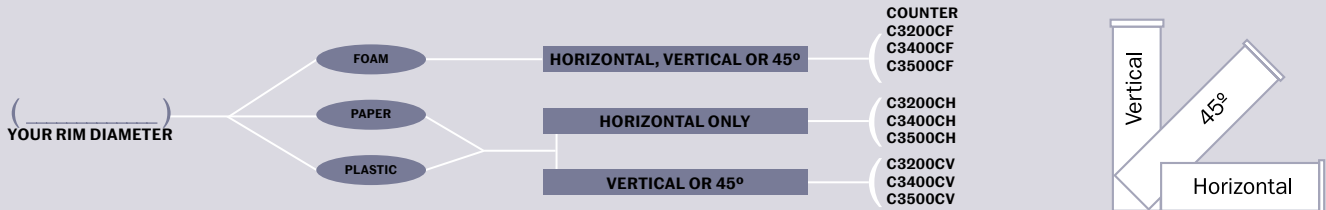
Stainless Steel Cup Dispensers

A Counter-Mount Adjustable Beverage Cup Dispensers

CODE	APPROX. CUP SIZE	CUP RIM DIAMETER	TUBE LENGTH
C3200CF, C3200CH, C3200CV	6-10oz/180-300ml	56-81mm	597mm
C3400CF, C3400CH, C3400CV	12-24oz/350-710ml	70-98mm	597mm
C3500CF, C3500CH, C3500CV	32-46oz/950-1360ml	101-124mm	597mm

Construction: 26-gauge 304 stainless steel; 457mm tube available upon request

COUNTER HOLE DIMENSIONS

146mm **C3500C**   119mm **C3400C**   106mm **C3200C**

B

B Pull-Type Adjustable Beverage Cup Dispensers

CODE	APPROX. CUP SIZE	CUP RIM DIAMETER	TUBE LENGTH
C3200P	6-10oz/180-300ml	56-81mm	597mm
C3400P	12-24oz/350-710ml	70-98mm	597mm
C3500P	32-46oz/950-1360ml	101-123mm	597mm

Construction: 26-gauge 304 stainless steel; Includes brackets for wall mounting

san jamar smart. safe. sanitary.

Pull-Type Cup Dispensers

A Pull-Type Foam Beverage Cup Dispensers

CODE	APPROX. CUP SIZE	CUP RIM DIAMETER	TUBE LENGTH
C4200PF	4-10oz/120-300ml	70-85mm	597mm
C4400PF	12-24oz/350-710ml	82–98mm	597mm
C4500PF	32-46oz/950-1360ml	98–124mm	597mm

Construction: C4210PFSD, C4410PFSD: unbreakable polyethylene. C4200PF, C4400PF, C4500PF: 26-gauge 304 stainless steel

Water Cup Dispensers

C4160WH

C4150SS   **C4160TBL**

PRODUCT COLOUR KEY

BRONZE TBR	WHITE WH	ARCTIC BLUE TBL	STAINLESS STEEL SS	CLEAR CL	FROSTED BLUE FBL

B Small Pull-Type Water Cup Dispensers

CODE	APPROX. CUP SIZE	CUP RIM DIAMETER	TUBE LENGTH
C4150SS	CONE: 90-130ml	57-73mm	406mm
C4160WH	CONE: 90-130ml	57-73mm	406mm
C4160TBL	FLAT: 90-150ml		

Construction: C4150SS: with plastic cap; C3150SSE: with metal cap

C3450SS   **C3260TBR**   **C3260TBL**

C Medium & Large Pull-Type Water Cup Dispensers

CODE	APPROX. CUP SIZE	CUP RIM DIAMETER	TUBE LENGTH
C3165WH	CONE: 120-300ml	64-83mm	406mm
C3165TBL	FLAT: 120-300ml		
C3165FBL			
C3250SS	CONE: 130-210ml, FLAT: 180-350ml	70-86mm	406mm
C3450SS	CONE: 240-350ml, FLAT: 350-710ml	82-98mm	406mm
C3260TBR	CONE: 130-210ml	70-86mm	406mm
C3260TBL	FLAT: 180-350ml		

Construction: C3165 & C3260: high-impact plastic; C3250 & C3450: 26-gauge 304 stainless steel

EZ-Fit® In-Counter Hot Lid Dispensers

Perfect for use in quick service restaurants, convenience stores and food courts. Easy to use and simple to operate, the EZ-fit® hot lid dispenser is your set it and forget it solution.

new

- One-at-time rubber dispensing gaskets safeguard lids from contamination
- Reduces lid waste and eliminates messy stacks
- The in-counter mount can be oriented horizontally or vertically, keeping countertops organised
- Compatible with a variety of lid shapes and sizes

A **B**

124mm
L2210

146mm
L2410

COUNTER HOLE DIMENSIONS

EZ-Fit® In-Counter Hot Lid Dispensers

CODE	LID Ø	TUBE Ø	TUBE LENGTH
A L2210	76-95mm	121mm	590mm
B L2410	95-101mm	143mm	590mm
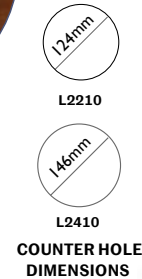
In-Counter Lid Dispensers and Box Systems

Stacking lids on your counter not only looks messy; it can cost you money in wasted lids and increase the risk of foodborne illness. EZ-Fit® Lid Dispensers make it easy to clean up your counters and improve your operation with a simple, sanitary lid handling solution. The NB EZ-Fit® Lid Dispenser is intended for use with flat, cold beverage lids only. May not be compatible with all lid types.

C

146mm
L2400C

124mm
L2200C

COUNTER HOLE DIMENSIONS

C In-Counter Lid Dispensers

CODE	LID RIM DIAMETER	APPROX. CUP SIZE	TUBE LENGTH
L2200C	70-95 mm	8-24oz/236-710ml	603mm
L2400C	95-114 mm	24-46oz/710-1360ml	603mm

Construction: high impact plastic
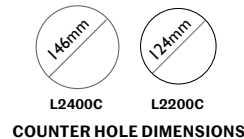
Wall-Mount and Box System Lid Dispensers

D

D Wall Mount Lid Dispensers

CODE	CAPACITY	MAX. LID Ø	APPROX. LID SIZE	TUBE LENGTH
L3200	1 sleeve	89mm	6-10oz/180-300mll	597mm
L3400	1 sleeve	101mm	12-24oz/350-710ml	597mm

Construction: 22-gauge 304 stainless steel

E Box Systems Lid Dispensers

CODE	DESCRIPTION	W x D x H
L2910	(1) L2200C	197 x 645 x 197mm
L2920	(1) L2400C	197 x 645 x 197mm

Construction: high impact plastic

E

L2920

san jamar®
smart. safe. sanitary.

LidSaver 3 Dispenser

CONTACT US WITH YOUR LID SIZE FOR YOUR CUSTOM CONFIGURATION

LidSaver™ 3 In-Counter Lid Dispensers

- Maximise limited space at busy dispenser stations with the LidSaver™ 3.
- Simple-to-use design allows customers to fill beverages and put on a lid using only one hand
- Stylish look creates a noticeably more hygienic service in a clean and tidy environment
- Overload protection added to prevent lids from getting stuck together

In-Counter Lid Dispenser

CODE	DESCRIPTION	LID DIAMETER	LENGTH	CUT OUT
LS03IB	Horizontal	83 – 95mm	585mm	Ø140mm
LS03IVB	Vertical	83 – 95mm	585mm	Ø140mm
LS03PB	Horizontal	97 – 121mm	585mm	Ø140mm
LS03PVB	Vertical	97 – 121mm	585mm	Ø140mm

Mini In-Counter Lid Dispenser

CODE	DESCRIPTION	LID DIAMETER	LENGTH
LS03MS18B	Horizontal	44-81mm	457mm

LidSaver™ Dispenser Display

Configurable cabinets to dispense a variety of lid types such as cold drink, hot drink, tabbed, domed, contoured, slotted, gourmet coffee, soup cup all in a variety of lid sizes.

Please contact our office for more information.

Also Available

Modular Bulk FIFO Dispenser

- Top loading, bottom dispensing for first-in, first-out use
- Removable divider to allow horizontal plastic flatware dispensing
- High capacity condiment dispensing to reduce labour spent refilling

Modular Bulk FIFO Dispenser

CODE	W X D X H
MODBFD	227 x 306 x 421mm

Coffee Sleeve Dispensers

Coffee Sleeve Dispensers Black ABS plastic

CODE	DESCRIPTION	W X D X H
CSLV-2H	Horizontal	144 x 278 x 283mm
CSLV-1	Vertical	165 x 122 x 251mm

Flush Mount Dispensers

Flush Mount Dispensers Black ABS plastic

CODE	DESCRIPTION	W X D X H
FMS-7	200 capacity straw dispenser	268 x 114 x 187mm
FMF-3	Flatware holder	165 x 122 x 251mm

In-Counter Dispenser and Trash Chute

A Straw Dispenser

CODE	OUTER DIAMETER	CUT OUT HOLE	TUBE LENGTH
L320C	Ø136mm	106mm	152mm

Construction: 22-gauge 304 stainless steel

B Large Trash Chute

CODE	OUTER DIAMETER	CUT OUT HOLE	TUBE LENGTH
L360C	Ø170mm	153mm	133mm

san jamar® smart. safe. sanitary.   VOLLRATH

Portion Cup & Lid Organiser

Portion Cup & Lid Organiser Removable dividers for easy cleaning. Non-slip rubber feet. Dishwasher safe. Adjustable to fit 2"-3" cups and lids.

CODE	DESCRIPTION	W X D X H
A PCL3ADJ	2-3" organiser	290 x 250 x 95mm

Countertop Condiment Organisers

Countertop Condiment Organisers Black ABS plastic and smoked acrylic

CODE	DESCRIPTION	W X D X H
B CFIFO-4	4 section condiment holder	422 x 257 x 419mm
C CTCPAN3-6	3 x 1/6 clear plastic pans	195 x 533 x 371mm
D CTC-3X2V	Vertical condiment stand	289 x 270 x 416mm
E CTC-4V	4 high vertical condiment stand	151 x 270 x 527mm

Organisers

Organisers Use to store non-perishable condiments, flatware and napkins. To order Black add 110 to item code or for speckled grey add 480.

CODE	DESCRIPTION	W X D X H
F 6RS6	6-compartment	511 x 488 x 241mm
12RS12	12-compartment	648 x 543 x 362mm
5412CBP	Bin Only	130 x 305 x 110mm

Condiment & Straw Organizer Construction: high impact plastic

CODE	DESCRIPTION	W X D X H
G L2900	(fits on all Dimensions cabinets)	208 x 637 x 241mm

Bulk Straw Dispensers

Bulk Straw Dispensers High capacity organiser. Removable lid & tray for easy cleaning

CODE	DESCRIPTION	CAPACITY	W X D X H
ST500	Double-Sided	500	203 x 254 x 200mm
ST250	Single-Sided	250	203 x 254 x 108mm

CAMBRO TRUSTED DURABILITY   **san jamar** smart. safe. sanitary.   **VOLLRATH**

Warewashing & Handling

Clearing, washing, transporting, and the subsequent storing of dishes and glassware is a delicate part of every kitchen's operation. Especially with glassware, careful handling is critical to prevent breakages. No matter the size of your kitchen you need practical space-saving solutions that make the warewashing and handling process much smoother. Our practical and easy to use washing and storage solutions save time, money and resources for operators, so whether you are looking for wine glass crates or dish caddies we have the perfect sanitary warewashing solution for your business.

Camrack® System
The 4-in-1 solution for all your warewashing needs.
Work smarter, not harder!

It's time-consuming to transfer glassware and crockery from washing racks to storage racks, and what's more that's when breakages occur, streamline warewashing with the Camrack. This 4-in-1 system enables glassware and crockery to be washed, stored and transported in the same rack eliminating the need for extra handling, reducing the chances for breakages and significantly cutting down on staff time.

Camracks eliminate the need to rewash your glassware resulting in significant savings on electricity, water, chemicals, labour, and plastic film and help preserve our environment. Camracks offer an economical and environmentally-friendly warewashing solution that provides simplified and efficient workflows.

1. EFFICIENT WASHING	2. SANITARY STORAGE	2. INVENTORY CONTROL	4. SANITARY TRANSPORTATION

OPEN INSIDE
COMPARTMENTS PROVIDE THOROUGH CIRCULATION OF WATER AND CLEANING SOLUTION AND PROMOTE QUICK AND THOROUGH DRYING.

EASY TO HANDLE
WITH 13MM OVERLAP AND SMOOTH SIDES. THEY INTERSTACKABLE AND MEASURE 500 X 500MM AND CAN BE USED WITH MOST COMMERCIAL DISHWASHERS

EASY TO HANDLE
EASY-TO-GRIP, ROUNDED HANDLES ON ALL FOUR SIDES, SMOOTH SIDES AND ROUNDED CORNERS REDUCE RISK OF INJURY.

NO DIRTY HANDS

NO BUGS

NO BACTERIA

NO RODENTS

FULLY ENCLOSED
CLOSED SIDES AND COVER ELIMINATE THE NEED FOR REWASHING SAVING VALUABLE LABOUR, WATER AND CLEANING RESOURCES.

EXTREMELY DURABLE
LONG LASTING POLYPROPYLENE CAMRACKS® ARE BUILT TO WITHSTAND CHEMICALS AND HIGH TEMPERATURES UP TO 93ºC.

FIND THE PERFECT FIT
FULL-SIZE GLASS RACKS ARE AVAILABLE IN 7 DIFFERENT COMPARTMENT SIZES WITH A CHOICE OF 10 BASE RACK COLOURS. COVER AND DOLLY OPTIONAL.

EcoSafe

CAMBRO
TRUSTED DURABILITY

Camrack® Full Size Glass Racks
500 x 500mm

ENERGY SAVING
FEM APPROVED

MAX Ø 149MM

MAX Ø 111MM

MAX Ø 87MM

MAX Ø 73MM

MAX Ø 62MM

9 Compartment Rack Max glass height (H).		16 Compartment Rack Max glass height (H).		25 Compartment Rack Max glass height (H).		36 Compartment Rack Max glass height (H).		49 Compartment Rack Max glass height (H).	
9S318	H92mm	16S318	H92mm	25S318	H92mm	36S318	H92mm	49S318	H92mm
–		16S418	H114mm	25S418	H114mm	36S418	H114mm	–	
9S434	H133mm	16S434	H133mm	25S434	H133mm	36S434	H133mm	49S434	H133mm
–		16S534	H155mm	25S534	H155mm	36S534	H155mm	–	
9S638	H174mm	16S638	H174mm	25S638	H174mm	36S638	H174mm	49S638	H174mm
–		16S738	H196mm	25S738	H196mm	36S738	H196mm	–	
9S800	H215mm	16S800	H215mm	25S800	H215mm	36S800	H215mm	49S800	H215mm
–		16S900	H238mm	25S900	H238mm	36S900	H238mm	–	
9S958	H257mm	16S958	H257mm	25S958	H257mm	36S958	H257mm	49S958	H257mm
–		16S1058	H279mm	25S1058	H279mm	36S1058	H279mm	–	
9S1114	H298mm	16S1114	H298mm	25S1114	H298mm	36S1114	H298mm	49S1114	H298mm
–		16S1214	H320mm	25S1214	H320mm	36S1214	H320mm	–	

Honeycomb Glass Racks

A 20 Compartment Rack Max glass height (H).		**B** 30 Compartment Rack Max glass height (H).	
20S318	H92mm	30S318	H92mm
20S418	H114mm	30S434	H133mm
20S434	H133mm	30S638	H174mm
20S534	H155mm	30S800	H215mm
20S638	H174mm	30S958	H257mm
20S738	H196mm	30S1114	H298mm
20S800	H215mm		
20S900	H238mm		
20S958	H257mm		
20S1058	H279mm		
20S1114	H298mm		
20S1214	H320mm		

A **MAX Ø 98MM**

B **MAX Ø 79MM**

To order a specific base rack colour add the colour code to the end of the item code.

BLACK 110	**GREEN 119**
GREY 151	**RED 163**
BROWN 167	**BLUE 168**
BEIGE 184	**NAVY BLUE 186**
TEAL 414	**CRANBERRY 416**

CAMBRO TRUSTED DURABILITY

Camrack® Cup Racks - 500 x 500mm Racks have a unique tilt feature that drains all water from cup and coffee mug bases, ensuring quick and sanitary drying.

Camdolly & Camdolly with Handle
Easily and safely transport Camrack® stacks. Dimensions 545 x 545 x 205mm. Dimensions w/ handle 545 x 595 x 940mm.

CDR2020	no handle
CDR2020H	w/ handle

Full Rack Cover
Create a self contained sanitary storage system by covering top racks with Camrack® Covers.

DRC2020 500x500mm

Full Size Base Racks
This durable rack holds pots, pans, bowls and other large preparation, service and display items. For Total Rack Height add 18mm to the inside rack height shown below (H).

BR258	H83mm
BR414	H124mm

16 Compartment Cup Rack
Compartment dimensions 111 x 111 x (H)mm. Max cup height below.

16C258	H66mm
16C414	H107mm

20 Compartment Cup Rack
Compartment dimensions 111 x 88 x (H)mm. Max cup height below.

20C258	H66mm
20C414	H107mm

Camrack® Full Size Peg, Tray & Flatware Racks

Standard 9 x 9 Peg Rack
Designed to wash varying sized plates, bowls, trays and plate covers.

Standard peg racks hold:
- Eighteen Ø254mm plates
- Twelve Ø305mm plates
- Twenty-seven Ø190mm plates
- Nine 360 x 460mm trays

5 x 9 Peg Rack
Designed to wash standard size plates when placed in one direction and deep-dish plates

The 5 spacing setup holds up to:
- Ten Ø254mm deep dish plates

The 9 spacing setup holds up to:
- Eighteen Ø254mm plates
- Twelve Ø305mm plates
- Nine 360 x 460mm trays

Open End Tray Rack
Open-ended on one side for easy placement and removal of trays of all lengths. Holds 9 trays upright.

Flatware Rack
Use to effectively soak and wash all flatware and utensils. The bottom is a durable mesh design that holds ALL types of flatware while allowing for water and cleaning solutions to pass easily through. Large 8 Compartment Basket fits into a full-size base rack.

Standard 9 x 9 Peg Rack
For Total Rack Height add 35mm to the Inside Rack Height shown below.

PR314	H83mm

5 x 9 Peg Rack
For Total Rack Height add 35mm to the Inside Rack Height shown below.

PR59314	H83mm

Open End Tray Rack
For Total Rack Height add 35mm to the Inside Rack Height shown below.

OETR314	H83mm

Full Flatware Rack
For Total Rack Height add 35mm to the Inside Rack Height shown below.

FR258	H83mm

CAMBRO
TRUSTED DURABILITY

A **Camrack® 8 Compartment Half Size Flatware Basket** Effectively soak and wash all flatware and utensils. The bottom is a durable mesh design allowing water and cleaning solutions to easily pass through. Inside Rack Height 120mm. Outside Rack Height 184mm.

8FB434	w/ handles
8FBNH434	no handles

Flatware Vertical Holders

B FWVH-3B	146 x 260 x 540mm 3 high, includes 3 flatware cylinders.
C FWVH-3X2B	284 x 260 x 562mm Vertical holder 76 x 51mm includes 6 flatware holders
D CTFWH-8B	257 x 460 x 438mm Countertop flatware holder 102 x 51mm, includes 8 flatware cylinders

E **Vollrath Cutlery Cylinders**
Heavy-duty long-wearing construction. Ideal for final sanitization and storage of flatware and other utensils. Ø95 x H143mm fits all Silv-A-Tainers.

99710	Stainless Steel
52643	Plastic - White
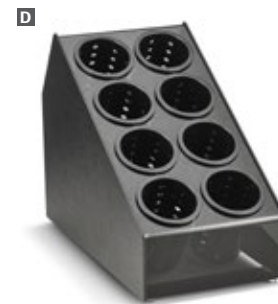
Cambox® Bussing Boxes

Whatever you use a dish box for, bussing, storing or transporting, the Polyethylene Cambox® is the economical high gloss plastic dish box that will provide long service with normal use and care.

Cambox® Four Compartment Cutlery Bussing Box
Durable polyethylene construction.

F 1120CBP	289 x 520 x H95mm

Cambox® Standard Bussing Boxes
Durable polyethylene construction. Available in four sizes. To order Black add 110 to the item code and for Grey add 180.

G 1520CBP	389 x 506 x H125mm
H 21155CBP	387 x 514 x H125mm
I 21157CBP	386 x 512 x H176mm
J 1722CBP	429 x 556 x H121mm

CAMBRO TRUSTED DURABILITY **VOLLRATH**

Service Carts

Versatile, strong and durable, these economically priced carts ship 'knocked down' to maximise shipping costs. Each easy-to-assemble cart has 3 polypropylene shelves that are generously spaced for loading ease.

EACH BC340KD SHELF HOLDS ONE FULL-SIZED DISH RACK OR TWO STANDARD BUSS BOXES.

ACCESSORIES NOT INCLUDED

STURDY ALUMINIUM UPRIGHTS.

MARINE RAIL KEEPS CONTENTS IN PLACE.

LIGHTLY TEXTURED POLYPROPYLENE SHELVES TO REDUCE SLIDING.

FOUR POWDER COATED STEEL SWIVEL CASTORS PROVIDE QUIET TRANSPORT AND STEADY MANOEUVRING.

DURABLE STAIN-RESISTANT SURFACE IS EASY TO CLEAN

A **B** **C** **D**

KD Carts Available in black (110) or Speckled Grey (480)

CODE	DESCRIPTION	CAPACITY	W x D x H
A BC340KD	Utility Cart	180kg	1015 x 540 x 950mm
B BC331KD	Service Cart	136kg	835 x 413 x 965mm

KD Cart Accessories

CODE	DESCRIPTION
BC331KDTC	Attachable 30L Trash Container
BC331KDSH	Attachable 9.5L Silverware Holder
BC340KDP	Single Shelf Panel Kit for BC340KD

Standard Service Cart
Made of one-piece, polyethylene with moulded-in handles and shelves.

CODE	CAPACITY	W x D x H
C BC2354S	227kg	950 x 550 x 880mm

Tray & Silver Cart
Use to neatly organize trays and accessories for self-service. Protective vinyl cover and eight clear Camwear® food pans included. Max tray size 360 x 460mm.

CODE	CAPACITY	W x D x H
D TC1418	227kg	820 x 540 x 1160mm

CAMBRO
TRUSTED DURABILITY

Service Cart Pro

- Modern look ideal for front and back of house applications
- Ergonomic moulded-in handles offer easy manoeuvring
- Handles are recessed to reduce footprint and improve storage
- Shelves feature raised ridges to protect the surface against heat
- Constructed from rotomoulded plastic that doesn't dent or chip
- Total weight capacity: 272 kg, 90,7 kg per shelf
- Optional bins provide extra storage
- Smooth, easy to clean material

ACCESSORIES
NOT INCLUDED

QCSB

QCTB

Service Cart Pro Durable, one-piece polyethylene construction.

CODE	DESCRIPTION	L X W X H
SC337S	Casters: 4 swivel with brake	1054 x 603 x 904mm

Colours: Available in black, charcoal grey and dark brown.

Service Cart Pro Accessories

CODE	DESCRIPTION
QCSB	Small Quick Connect Bin
QCTB	Large Quick Connect Bin

CUBIC® Trolleys

new

Wooden Auxiliary Cart Compact design is ideal for adapting to different spaces. Great for dining and buffet service.

CODE	COLOUR	W x D x H
80219	Black	550 x 700 x800mm

Wooden-Aluminium Trolley 2 Shelves Anodised aluminium feet, soundproof and revolving castors Ø100mm, two with brakes. Wood with waterproof treatment, self-assembly 3-5 minutes.

CODE	COLOUR	W x D x H
80220	Black	1050 x 550 x 850mm

CAMBRO TRUSTED DURABILITY   Pujadas

Adjustable Dish Caddies

Series Adjustable Dish Caddy Store and transport valuable dinnerware in this durable dish caddy with superior strength and maximum storage capacity. Easy-to-adjust column towers neatly stack and protect either a one-size dish or a combination of shapes, sizes and types of dinnerware. Fits 45-60 plates. Add the colour code required to item code. Vinyl cover included.

CODE	PLATES SIZE	COLUMNS	W x D x H
ADCS	229-305mm	6	730 x 960 x 810mm

401 480 110 131

Compact Adjustable Dish Caddy S-Series Offers a smaller footprint without compromising performance or storage capacity. The Patented CamLever Towers adjust from the top, making it easy to modify the towers for new dish sizes. One-piece, highly durable polyethylene construction. Fits 45-70 plates. Available in speckled grey only (480). Vinyl cover included.

CODE	PLATES SIZE	COLUMNS	W X D X H
ADCSC	229-305mm	6	686 x 686 x 807mm

VINYL COVER INCLUDED FOR SANITARY STORAGE

A

B

C

Dish Caddies Rounded corners inside and out protect china, walls and furniture. Features two 127mm swivel castors with brakes and two 254mm easy wheels. Each column holds between 45-60 plates. Add the colour code required to item code. Slate Blue (401) available for the DC1225 only. Vinyl cover included.

CODE	PLATE SIZE	PLATE SIZE	COLUMNS	W x D x H
A DCS950	241 mm	203mm	4 to 5	690 x 780 x 810mm
B DCS1125	286mm	241mm	4	690 x 780 x 810mm
C DC1225	311mm		4	830 x 700 x 815mm

401 480 110 131

CAMBRO
TRUSTED DURABILITY

S900 H238mm

S800 H215mm

S738 H196mm

S638 H174mm

S534 H155mm

S434 H133mm

S418 H114mm

S318 H92mm

RACK HEIGHT
CALCULATOR
HEIGHT

Place Glass Base Here

Glass Rack Sizing Guides

Know the glass manufacturer and product code? Visit www.cambro.com
- Click Glass to Rack Guide
- Enter the glass code
- The required glass code will be displayed OR

Rack Height Calculator

- Use the vertical guide on the left
- Align the base of your glass where shown on the guide
- The height and appropriate rack number is denoted by the line above the top of your glass

Compartment Size Calculator

- Place your glass upside down over the circle chart below
- Look down on the glass from above
- Whatever circle the largest diameter of the glass fits comfortably within will determine the compartment size and number of compartments

9 COMPARTMENT Ø148mm

16 COMPARTMENT Ø109mm

20 COMPARTMENT Ø98mm

25 COMPARTMENT Ø87mm

30 COMPARTMENT Ø79mm

36 COMPARTMENT Ø72mm

49 COMPARTMENT Ø60mm

COMPARTMENT SIZE
MAX. Ø   MAX. Ø
CALCULATOR
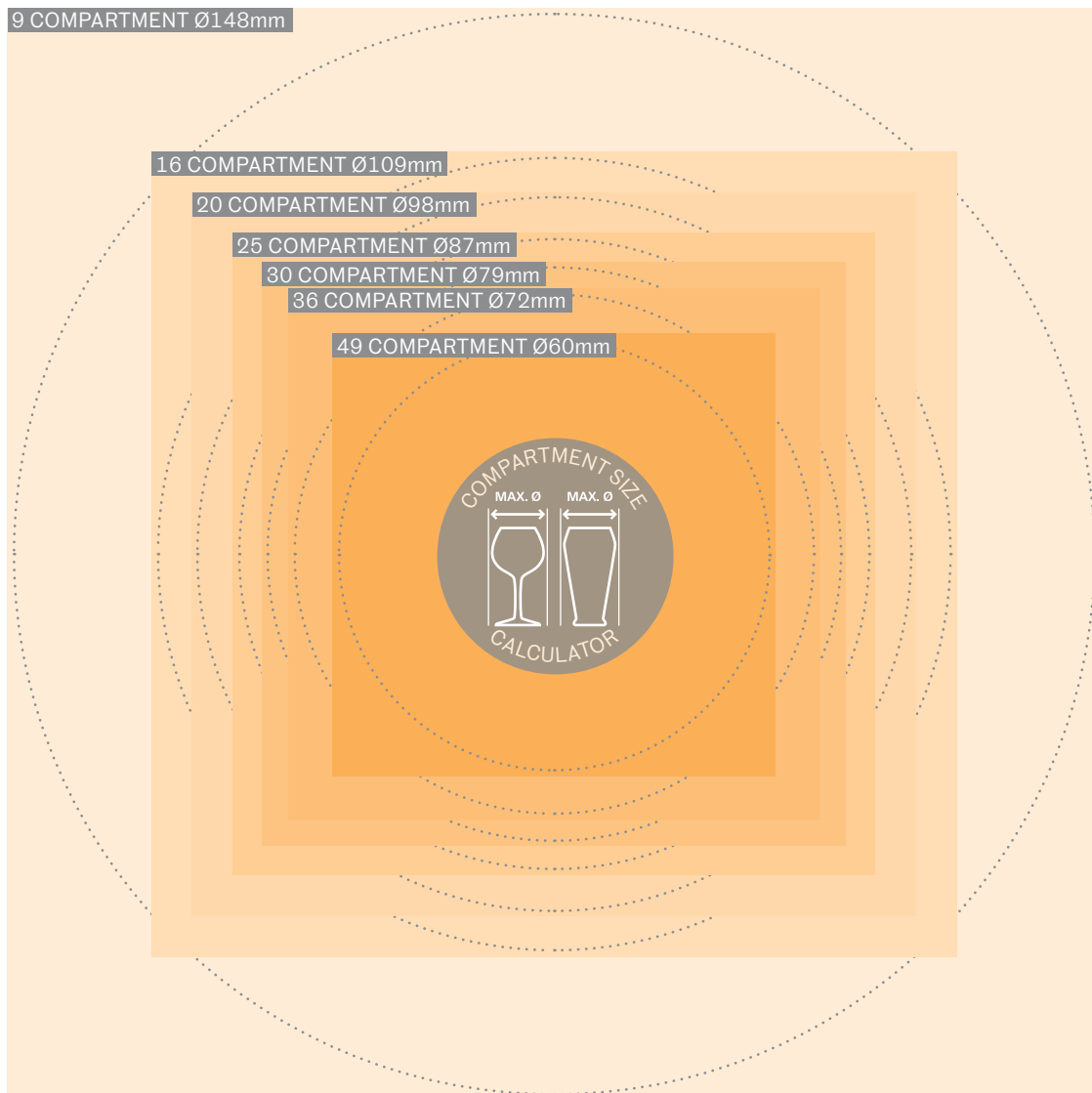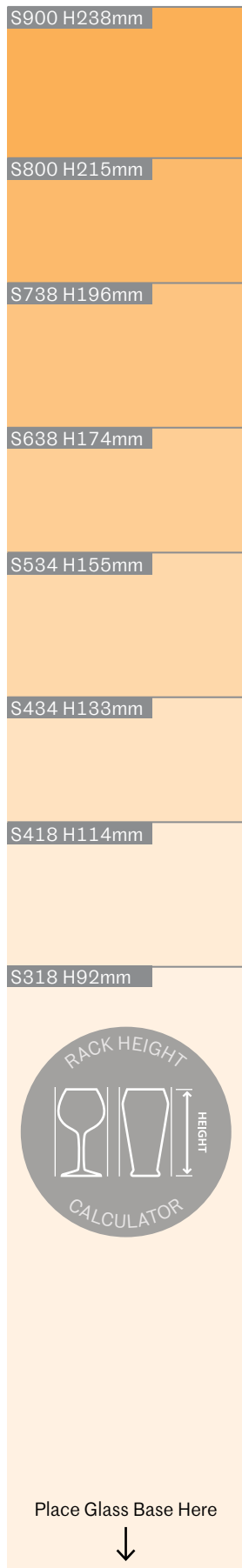
BRAND NEW
SPARE PARTS FINDER

- Save time and money by ordering your spare parts online

- Simply add the part or accessory code or use the parts filter to find out what parts you need

- Check availability and add to basket

SAVE AN ADDITIONAL 2% WHEN ORDERING ONLINE
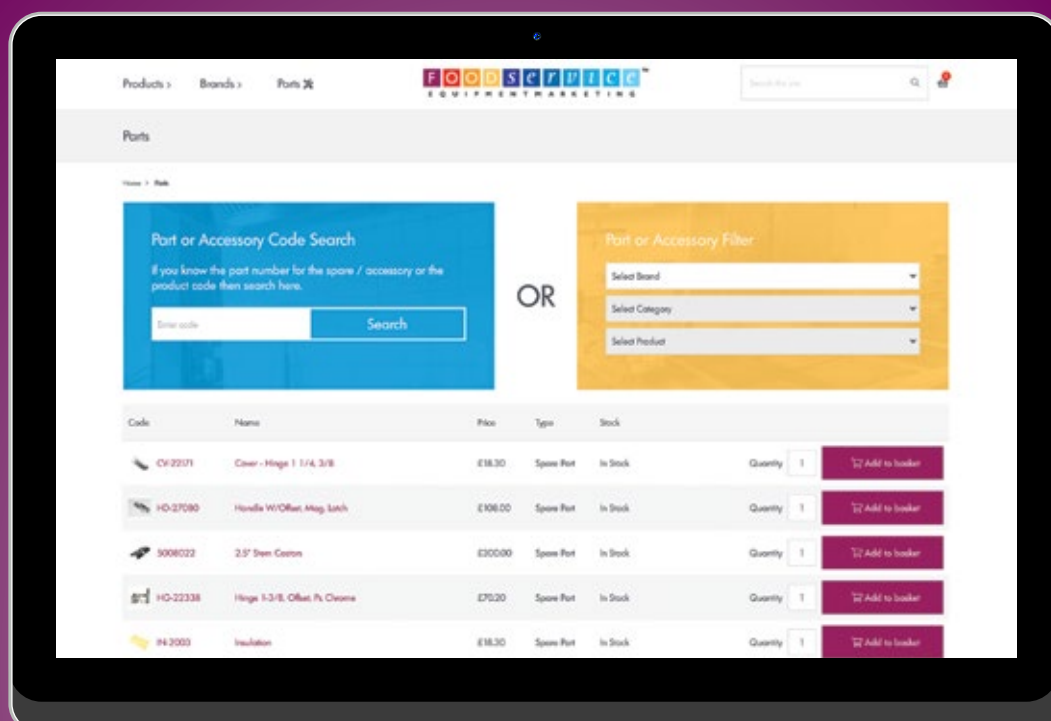
Terms & Conditions

Guarantee and Liability

Goods supplied by Foodservice Equipment Marketing Ltd are guaranteed in accordance with the terms of the manufacturer's warranty provided with the goods or for 1 year if not stated with the goods. The warranty applies to UK mainland only. Goods are supplied with a commercial warranty only. Foodservice Equipment Marketing Ltd takes no responsibility for goods supplied to domestic settings.

Our warranty does not apply to wear and tear, or if a product has been damaged or misused. Machines returned for repair in warranty where it is found the machine has been abused or has not been used as the machine was designed for will be charged for. This also applies where a machine has not been maintained properly including cleaning and descaling where applicable. Machines returned for repair are not reassembled if on quotation you do not require the machine repaired. Loan machines are not available.

Foodservice Equipment Marketing Ltd accepts no liability of whatever nature arising as a result of any representations, breach of contract, late delivery of product, negligence or otherwise including but not limited to any liability for indirect or consequential loss, or loss of profits, revenue, business or goodwill except for liability for death or personal injury by Foodservice Equipment Marketing Ltd's negligence. All conditions, warranties, guarantees and representations, express or implied, by statute, common law or otherwise in relation to the goods (other than any liability which Foodservice Equipment Marketing Ltd is not permitted by law to exclude or restrict) are hereby excluded.

Damages and Shortages

If any order is received short or damaged, notification must be received in writing within 24 hours of delivery (to allow for carrier claims). If external packaging is damaged on delivery, reject the delivery or sign for 'as damaged' on delivery note. Photographic evidence of the damage is required. If an item is reported damaged, do not dispose of packaging.

Returns

1) No goods are accepted for return after 30 days. All goods returned are at the sender's expense and responsibility.
2) You will require a returns authorisation reference to return any item from our catalogue. You must telephone our office on 01355 244111 to be issued with an authorisation reference before returning goods.
3) Foodservice Equipment Marketing Ltd reserves the right to impose an administration charge on all returns.
4) Unrequired goods for credit must be in perfect condition and in original packaging. A 15% restocking charge will apply.
5) Full purchase detail i.e. our order number, must be included on all returns. Serial numbers are required for the return of equipment lines.
6) No special items (non-stock lines and parts) will be accepted back for credit.

Credit Terms

Credit terms are strictly subject to approval, and are subject to change. Strictly 30 days end of the month, from the date of invoice. Foodservice Equipment Marketing Ltd may charge interest on any amount not received by the due date.

The title of the goods will not pass to the purchaser until the goods are paid for in full.

We operate a policy of continuous product development and improvement and from time to time, may alter the specification of items shown in the catalogue.

We reserve the right to change our prices without prior notification. All orders are subject to Foodservice Equipment Marketing Ltd's trading terms and no other terms including customer purchase terms apply unless expressly agreed by Foodservice Equipment Marketing Ltd in writing.

Changes

Every effort is made to prevent printing errors in the catalogue. Any error will be advised at the time of ordering so that we can proceed with corrected details and prices.

FULL TERMS & CONDITIONS CAN BE FOUND AT FEM.CO.UK/TERMS

FOODservice ™
EQUIPMENT MARKETING