



NEW!
PRODUCT

Hobart Heavy Duty Slicer

CODE: **HOB2912**
 ELECTRICAL CONNECTION: 10 amp plug
 MATERIAL: Stainless steel face plate and stainless steel gauge plate.
 BLADE DIAMETER: 300mm
 VARIABLE 6 SPEED AUTOMATIC CARRIAGE (28, 33, 38, 42, 47 & 52 STROKES PER MINUTE)
 GRAVITY FED INCLUDES MICROBAN ANTIMICROBIAL PRODUCT PROTECTION..



Brice

NEW!
PRODUCT

Brice Automatic Slicer - Belt Drive

CODE: **BROMAGLM300**
 ELECTRICAL CONNECTION: 10 amp plug
 MATERIAL: Anodised aluminium to resist the corrosive effects of salts and acids. Self-contained inbuilt sharpening device.
 BLADE DIAMETER: 300mm
 THIS AUTOMATIC BRICE SLICER HAS BEEN DESIGNED FOR HIGH VOLUME USED IN LARGER RESTAURANTS, SUPERMARKETS AND DELIS. FORCED VENTILATION TO MOTOR. CARRIAGE RETURNS TO OPERATOR AFTER SLICING. A SIMPLE KNOB ALLOWS THE 300 TO BE SWITCHED BETWEEN AUTOMATIC AND MANUAL OPERATION.



Brice

Brice Belt Drive Slicer

CODE	BLADE DIAMETER
BRCELFA300	300mm
BRCELFA250	250mm

ELECTRICAL CONNECTION: 10 amp plug
 MATERIAL: Stainless steel and anodised aluminium construction to resist corrosion.
 Built in blade shaper.
 BRICE FA RANGE OF GRAVITY FOOD SLICERS OFFER PRECISION SLICING FOR THE SMALLEST DELICATESSEN TO THE LARGEST RESTAURANT. 12 MONTHS MANUFACTURER WARRANTY.



NEW!
PRODUCT

Orved VM16 Commercial Vacuum Sealer

CODE: **ICEVM00016**
 PUMP SPEED: 12 mc/h
 CHAMBER SIZE: 330 x 430 x 165
 SEALING BAR SIZE: 310mm
 POWER: 0.75kW
 SIZE: L450 x W550 x H420mm
 10 PROGRAM OPTIONS. 12 MONTHS MANUFACTURER WARRANTY.



NEW!
PRODUCT

Orved VM12 Commercial Vacuum Sealer

CODE: **ICEVM00012**
 PUMP SPEED: 8mc/h
 CHAMBER SIZE: 270 x 400 x 125
 SEALING BAR SIZE: 250mm
 POWER: 0.45kW
 SIZE: L385 x W520 x H360mm
 10 PROGRAM OPTIONS. 12 MONTHS MANUFACTURER WARRANTY.



NEW!
PRODUCT

Orved VM315 Commercial Vacuum Sealer

CODE: **ICEVM000315**
 PUMP SPEED: 4 mc/h
 CHAMBER SIZE: 330 x 335 x 80
 SEALING BAR SIZE: 305mm
 POWER: 0.25kW
 SIZE: L415 x W410 x H300mm
 10 PROGRAM OPTIONS. 12 MONTHS MANUFACTURER WARRANTY.



NEW!
PRODUCT

Pacojet System

CODE: **ZZ19500**
 DESCRIPTION: A revolutionary counter top machine which mixes and purees deep frozen food stuff directly in its frozen state, without thawing it, to produce a frozen and intensely natural tasting mousse of extremely fine consistency to ideal serving temperature.
 CAPACITY: 1L
 BLADE REVOLUTION: 2000 rpm
 SIZE: L360 x W200 x H500mm



NEW!
PRODUCT

Ice Cream Machine

CODE: **RCOG3500**
 MATERIAL: Stainless Steel Case
 CAPACITY: 3L
 BATCH TIME: 20 minutes
 ELECTRICAL CONNECTION: 10 amp
 SIZE: L560 x W560 x H430mm
 IDEAL FOR ICE CREAM OR GELATO.
 12 MONTHS MANUFACTURER WARRANTY.



NEW!
PRODUCT

Vito Oil Filtration System

CODE: **BONVITO-80**
 MATERIAL: Stainless steel
 DESCRIPTION: Suitable for oil depths up to 170mm
 CAPACITY: Filters 80L of oil in 1 minute
 LENGTH: 200mm
 WIDTH: 120mm
 HEIGHT: 530mm
 IDEAL FOR LARGE ELECTRIC OR GAS FRYERS 20 LITRES UPWARDS. THERE IS NO LIMIT IN FILTRATION TIME DUE TO THE COOLED MOTOR AND CAN HANDLE UP TO 16 FRYERS ONE AFTER THE OTHER. 12 MONTHS MANUFACTURER WARRANTY.
 BON9040066 - VITO FILTER PAPER TO SUIT. PKT/10



NEW!
PRODUCT

Rational Self Cooking Centre 101

CODE: **COMSCC101**

DESCRIPTION: Cooking appliance for automatically cooking (Automatic mode) roasts, pan fries, poultry, fish, side dishes, potato products, egg dishes, desserts, bakery products and for automatic Finishing®. Hot-air steamer (combi-steamer mode) conforming to DIN 18866 for most of the cooking methods used in commercial kit for the optional use of steam and hot air, individually, in succession or in combination.

9 MODES OF FUNCTION: Automatic mode: Roasts, pan fries, poultry, fish, side dishes, potato products, egg dishes, desserts, baked products, Finishing®.

3 OPERATION MODES: Combi-Steamer mode: Moist heat (steam) between 30 °C and 130 °C. Dry heat (hot air) from 30 °C-300 °C

WORKING SAFETY: Maximum rack height 1.60m when unit installed on an original base cabinet. Detergent and care tabs (solid detergents) for optimum health protection. VDE approved for unsupervised operation.

AUTOMATIC MODE FUNCTION: 9 operating modes (Roasts, pan fries, poultry, fish, side dishes, potato products, egg dishes, desserts, baked products, Finishing®) the automatic mode automatically detects product-specific requirements, the size of the food to be cooked and the load size. Cooking time, temperature and the ideal cooking cabinet climate are continuously to achieve the result you want. The remaining cooking time is displayed.

COMBI - STEAMER MODE FUNCTION: Cooking by means of freely adjustable convection heat, unpressurised fresh steam or a combination of convection heat and fresh steam. In all operating modes cabinet humidity is measured and controlled the exact percentage.

DIMENSIONS: W847 x D771 x H1017mm

WEIGHT: 135.5kg



SCC Care Tablets

CODE: **COMSCCCARETAB**
MIN. SELL: Packet of 100

SCC Cleaner Tablets

CODE: **COMSCCCLEANTAB**
MIN. SELL: Packet of 100



NEW!
PRODUCT

Rational Combimaster 101

CODE: **COMCM101**

DESCRIPTION: Combi-Steamer (DIN 18866) for most cooking methods employed in the catering trade, with optional use of steam and hot air, separately, sequentially or combined.

OPERATION MODES: Steaming at 100°C. Vario-steaming between 30°C and 99°C. Cooking in hot air from 30°C - 300°C. Cooking in a combination of hot air and steam from 30 °C - 300°C. Finishing 30°C to 300°C.

WORKING SAFETY: Maximum rack height 1.60m when unit installed on an original base cabinet. VDE approved for unsupervised operation.

FUNCTION: Cooking by means of freely adjustable convection heat, unpressurised fresh steam or a combination of convection heat and fresh steam.

DIMENSIONS: W847 x D771 x H1017mm

WEIGHT: 124.5kg



NEW!
PRODUCT

6 Open Top Gas Burners & Oven

CODE: **COMGR36-6R**

DESCRIPTION: Gas restaurant series range with large capacity (standard) oven. 35 7/16" (900mm) wide, 27" (686mm) deep work top surfaces. Total flame failure protection for all burners. Stainless steel front, sides and 5" wide front rail. 6" (152mm) legs with adjustable feet. Six Starfire-Pro 2 piece, 26,000 Btuh/ 7.61 kW (natural gas), cast open burners set in split cast iron ergonomic grates. Griddle or optional hot-top with cast iron "H" style burners, 18,000 Btuh/5.27 kW (natural gas), in lieu of open burners. One piece oven with porcelain interior and heavy duty, "keep cool" door handle. Heavy cast iron "H" oven burner rated 38,000 Btuh/11.13 kW (natural gas) Oven controlled by even bake, fast recovery snap action modulating oven thermostat.

12 MONTHS PARTS AND LABOUR WARRANTY.



NEW!
PRODUCT

Blue Seal Combination Steamer

CODE: **MOFE10ACPD**

GENERAL FEATURES: Direct steam injection system. Stainless steel construction. Hygienic rounded corners in oven cavity. Pivoting fan suction panel. Front removable control panel for easy servicing. Hygienic plug-in door seal for easy to remove day-to-day cleaning. Adjustable door hinges. Self draining door condensate drip tray. Hand shower. Oven lights. Oven door handle mechanism allows either left or right operation. Cool to touch double glazed door. Hinged inner glass for easy cleaning. Constant Self-diagnosis for error recognition.

GENERAL FEATURES: Electronic manual control panel with cooking modes. Electronic thermostat 30°C - 300°C. Electronic timer. Auto-reversing fan rotation. Cavity fast Cool down which automatically stops at 50°C. Automatic cavity Cool down between high temperature cycles and the next cycle featuring a lower temperature. Manual humidifier or programmable. Manual vent to evacuate the excess humidity. Automatic quenching of vapours into the oven drain. Cavity clean program. Energy saving device for a reduced Energy consumption.

DIMENSIONS: W950 x D825 x H1090mm

WEIGHT: 155kg

CAPACITY: 10 X 1/1GN



NEW!
PRODUCT

4 Open Top Gas Burners & Oven

CODE: **COMGF24-4L**

DESCRIPTION: Gas restaurant series range with space saver oven. 23 5/8" (600mm) wide and 27" (686mm) deep work top surfaces.

Total flame failure protection on all burners. Stainless steel front, sides and 5" (127mm) wide front rail. 6" (152mm) legs with adjustable feet. Four Starfire-Pro 2 piece, 26,000 Btuh/7.61 kW, cast open burners set in split cast iron ergonomic grates. Griddle or optional hot top with cast iron "H" style burners. Porcelain oven interior with ribbed oven bottom and door. "Keep cool" oven door handle. Heavy cast iron "H" 32,000 Btuh/9.38kW (natural gas) oven burner controlled by even bake, fast recovery snap action modulating oven thermostat.

12 MONTHS PARTS AND LABOUR WARRANTY.



Save time, space and effort with regeneration ovens that can chill, when fitted with Chillogen, store and regenerate cooked food all in the same compartment.

Regeneration Ovens

If you've got limited space in your kitchen or if you want to improve productivity and efficiency, our range of regeneration ovens can give your business a real boost. The ovens are now available with innovative Chillogen technology which allows you to chill, store and regenerate cooked food in a single compartment without removing or replacing the containers.

Switch on the power and the unit will automatically go into refrigeration mode. When fitted with a 7 day timer, at a predetermined time, say 11.00 am, it will automatically switch to regeneration and heat the food ready for serving at 12.00 noon.

OVEN FEATURES: Available with Chillogen chill/store/regeneration facility in a single compartment. Multi-fan technology and Turbo Heat Generator provide the fastest heat up times. Profile Temperature Technology gives even temperatures throughout the oven and high energy efficiency. Simple user friendly controls can be mastered in a few minutes. Low capital cost with big returns. Interior of compartments in bright polished stainless steel. Each compartment fully-insulated and fitted with a double-skinned insulated door opens 180° and is fitted with a slam catch locking handle.



VRCR5



VRCR10



CR5 Benchtop Regeneration Oven

CODE: **VRCR5**
 CAPACITY: 5 x 1/1 GN
 CONTAINER CAPACITY: 65mm deep
 SIZE: L700 x D620 x H510mm

CR10 Regeneration Oven

CODE: **VRCR10**
 CAPACITY: 10 x 1/1GN
 CONTAINER CAPACITY: 65mm deep
 SIZE: L800 x D650 x H1695mm



V-Carv Mobile Carvery Unit with Standard Finish Mahogany

CODE: **VRCCV4**

FEATURES: Two heated carving pads with holding spikes. Heated plate dispenser accommodating up to 65 plates. Three 1/3 size heated containers for vegetables. Two 1/6 size heated containers for sauces. Fan assisted heated storage cupboard. Overhead quartz heated gantry. Curved glass serving shelf and sneeze guard. Triple Tube drop down tray slide.

DESCRIPTION: Mobile streamlined design with smooth curves and semi obscured castors available with a wide range of fascia panels. The stylish modern compact design allows the unit to be easily stored away when not in use and wheeled out for special carvery events.

Pop up plate dispenser has four adjustable guides to enable it to take various size plates 8" to 12" (203mm to 305mm) diameter maximum capacity up to 65 plates depending on type and thickness. Complete with ergonomic black cover.

Two lift off stainless steel carving pads for easy cleaning designed to sit over hole in top with element underneath thermostatically controlled for an even heat distribution. Complete with meat holding spikes for carving.

Bain-marie with fan assisted heating unit designed to accommodate various combination of gastronorm pans up to 150mm deep.

Three 1/3 size and two 1/6 size as standard allows various combinations of vegetables and sauces to be served with carved roasts.

Heated storage cupboard with removable sliding doors, rod shelves, and fan heating unit for easy cleaning and maintenance.

Extra roast meat vegetables sauces or plates can be stored in hot cupboard until needed for service.

Quartz heated gantry with illuminated on/off switch indicating power is on complete with curved glass screen and serving shelf.

