



The Bain Marie Focus Display range is designed for cost-effective hot food storage, transport and service. The units feature force air heating and recirculation which offers new levels of energy saving efficiency, faster heat-up times, quicker heat recovery times and even distribution of heat with no hot spots. The display unit has an attractive Spritzer finish which provides high resistance to marking and scuffing. Stainless steel sliding doors lift off for maintenance and cleaning, inside panels are bright polished stainless steel. Rodded shelves allow for good heated air circulation.



NEW!
PRODUCT

Focus Mobile Hot Cupboard / Bain Marie

CODE: **VR3FBMD**

FEATURES: The temperature around the pans in the Bain Marie well is controlled at 80-90°C to prevent food burning. The units are mobile, fitted with 4 all swivel casters, 2 with brakes and handles at both ends and include a triple tube drop down trayslide and quartz heated gantry.



NEW!
PRODUCT

Mobile Hot Cupboards

CODE: **VRMH9**

DESCRIPTION: Our mobile hot cupboards are manufactured in stainless steel with Spritzer outer panels providing good looks and durability. Sliding doors lift off for easy cleaning and maintenance. All units are fitted with base and two intermediate shelves and supplied with 100mm diameter castors two fixed and two swivel with brakes. Optional tray slide, serving shelf available.



NEW!
PRODUCT

Mobile Dry Heat Bains Marie Workstation

CODE: **VRVMBM2**

DESCRIPTION: Mobile Bain Marie 2 x 1/1GN or smaller equivalents. Specially designed electrically powered mobile Bainmarie units are used to store and transport hot pre-cooked food that is ready for serving.

FEATURES: Compact lightweight units designed to accommodate various combinations of interchangeable Gastronorm size containers up to 150mm deep. Maximises the use of limited space. Suitable for many applications but more specifically used as part of a hospital grade food service system.

Simplistic controls comprising an illuminated on/ off switch indicating power is on and an energy regulator controlling the fan assisted heating unit.

Removable heating unit for easy maintenance and cleaning. All stainless steel construction. Fitted with push/pull handles and 4 all swivel castors, two with brakes.

Tidy curly mains lead with plug park. Heavy-duty bumper all round. Gastronorm containers are supplied separately.



NEW!
PRODUCT

Light Duty Hot Cupboard

CODE: **VRFHC1**

DESCRIPTION: A light duty range of static hot cabinets designed for the smaller establishment or where space is at a premium. Ideal for heating plates and serving dishes. All stainless steel construction with plain tops, fitted with base and intermediate shelf and side hinged doors. Variable controls for heating.

SIZE: L350 x W600 x H900mm

CAPACITY: 140 x 10" plates



Polaris Upright Refrigerator TN140

CODE: **ZZTN140**

FEATURES: Rated at +43°C ambient temperature. Massive GN two door, 1300 litre capacity self contained upright refrigerator. 430 stainless steel finish, internal & external fully covered. Digital temperature control from +0°C/+10°C. Complete with duroplastic runners and 3 Rilsan shelves. Automatic defrost.

EXTERNAL DIMENSIONS: W1400 x D800 x H2080mm

INTERNAL DIMENSIONS: W1280 x D670 x H1395mm

12 MONTHS PARTS AND LABOUR WARRANTY.



ACM46A Underbench Ice Maker

CODE: **ZZACM46A**

FEATURES: Underbench ice maker. 20kg production per 24/hr of medium gourmet cube. 9kg storage bin. 20mm feet. Removable air filter for easy cleaning & antibacterial pouch. Complete with water & drain hoses + 1 ice scoop. 10 AMP power supply. 770 mm Height with legs. Also available with legs at an extra cost - Total height 770mm.

DIMENSIONS: W386 x D600 x H643mm

2 YEARS PARTS AND LABOUR WARRANTY..



Polaris Upright Freezer BT70

CODE: **ZZBT70**

FEATURES: Rated at +43°C ambient temperature. Massive GN one door, 650 litre capacity self contained upright freezer. 430 stainless steel finish, internal & external fully covered. Digital temperature control from -15°C/-20°C. Complete with duroplastic runners and 3 Rilsan shelves. Automatic defrost.

EXTERNAL DIMENSIONS: W700 x D800 x H2080

INTERNAL DIMENSIONS: W580 x D670 x H1395mm

12 MONTHS PARTS AND LABOUR WARRANTY.



Crushman 360 Ice Crusher

CODE: **ZZCRUSHMAN360**

FEATURES: Able to crush 360kg of ice per hour. Totally stainless steel 18/10. Complies with EEC hygienic and safety regulations. Fitted with micro switches on door and lid. 3.5kg storage bin. 10 AMP power supply.

DIMENSIONS: W245 x D430 x H490mm

3 MONTHS WARRANTY.



NEW!
PRODUCT

Hobart ECOMAX400 Glasswashing

CODE: **HOBECOMAX400**

FEATURES: Easy-to-use electromechanical controls with 2 cycles - 60 & 120 seconds. Re-circulating & low rinse volume glasswasher. Suitable for all glass and cup washing applications. Designed to suit racks up to 17.5 inch in length. Double skinned door for strength and durability. Patented combined polypropylene wash and rinse arm assembly to maximise wash and rinse performance. Wash pump inlet strainer to ensure machine reliability. 'Connect & use' - fill and drain hoses, pump-out drain, chemical dispensers and power lead / plug included for quick and easy installation. Standard with 150mm stainless steel adjustable legs. Includes (1) 17x14inch flat rack.

12 MONTHS MANUFACTURER WARRANTY.



NEW!
PRODUCT

Hobart ECOMAX500 Dish and Glass Washer

CODE: **HOBECOMAX500**

FEATURES: Easy-to-use electromechanical controls with 2 cycles - 60 & 120 seconds. Suitable for all dish and glass washing applications. Washes plates up to 320mm in diameter and glasses up to 305mm tall. Re-circulating & low rinse volume dish/glasswasher. Double skinned door for strength and durability for loading machine. Usable chamber height of 345mm. Patented combined polypropylene wash and rinse arm assembly to maximise wash and rinse performance. Wash pump inlet strainer to ensure machine reliability. Full width wash tank strainers with secondary wash pump intake strainer for maximum reliability. 'Connect & use' - fill and drain hoses, pump-out drain, chemical dispensers and power lead/plug included for quick and easy installation. Adjustable rear castors and front feet for easy cleaning. Includes (1) plate rack, (1) flat rack & cutlery basket.

12 MONTHS MANUFACTURER WARRANTY.



Versigen
The Cleaning Equipment Company

NEW!
PRODUCT

Versigen Mobile Plate Dispensers

DESCRIPTION: Stainless steel top and base. Spritzer stelvetite outer panels for longer lasting looks. Each tube has four adjustable guides to enable it to take various size plates. The Versigen patented spring system is variable to accommodate different weights of plates. Complete with an ABS plastic cover to each heated tube. Fitted with 100mm dia castors - two swivel with brakes and 2 fixed.

FEATURES: Pop-up plates, lift one off and the next one automatically moves up into position for lifting. Top, base and plate guides in stainless steel. All heated models fitted with cable and plug for 10 amp supply.

CAPACITY: 75 plates approximately per tube, depending on thickness.

Versigen HP2 Twin Tube Heated Plate Dispenser

CODE: **VRHP2**

CAPACITY: 203-305mm plate. Approx 150 plates
SIZE: 780 x 432 x 870mm
1 image for both items

Versigen HP1 Single Tube Heated Plate Dispenser

CODE: **VRHP1**

CAPACITY: 203-305mm plate. Approx 75 plates
SIZE: L500 x D432 x H870mm



NEW!
PRODUCT

Hobart ECOMAX600 Hood Type Warewashing

CODE: **HOBECOMAX600**

FEATURES: Easy-to-use electromechanical controls with 2 cycles - 60 & 120 seconds.

Suitable for all dish and glass washing applications. Washes plates up to 400mm in diameter and glasses up to 390mm tall. Able to wash 1/1 GN pans when using optional open ended tray racks. Patented equalizer wash pump evenly distributes even wash pressure to top & bottom wash arms for superior wash results. Low rinse volume dish / glasswasher. Usable chamber height of 400mm. Deep drawn single sheet wash tank with coved corners for easy cleaning and durability. Patented combined polypropylene wash and rinse arm assembly to maximise wash and rinse performance. Wash pump inlet strainer to ensure machine reliability. Full width wash tank strainers with secondary wash pump intake strainer for maximum reliability. Includes fill hose and power lead / plug for quick and easy installation. Chemical dispensers and pump-out drain available as optional kits. Includes 1 plate rack, 1 flat rack & cutlery basket.

12 MONTHS MANUFACTURER WARRANTY.



NEW!
PRODUCT

Hobart AM900 Hood Type Warewashing

CODE: **HOBAM900**

READY TO INSTALL - including drain pump, fill & drain hoses, 3 phase power lead & non-return valve. RINSE PRESSURE PUMP to guarantee rinse pressure and volume. Fully enclosed 4 sided hood design -avoiding loss of energy / steam & minimizing noise. EASY-LIFT hood - 50% less operator effort required to open hood. SMARTRONIC Single button control with colour coded status indication and ergonomically positioned. Optimum hygienic safety by deep drawn tank with coved corners (no welds) and SELF-CLEANING CYCLE. Chemical dispensers available as optional kits. Includes 1 plate & flat rack, plus cutlery basket

12 MONTHS MANUFACTURER WARRANTY.



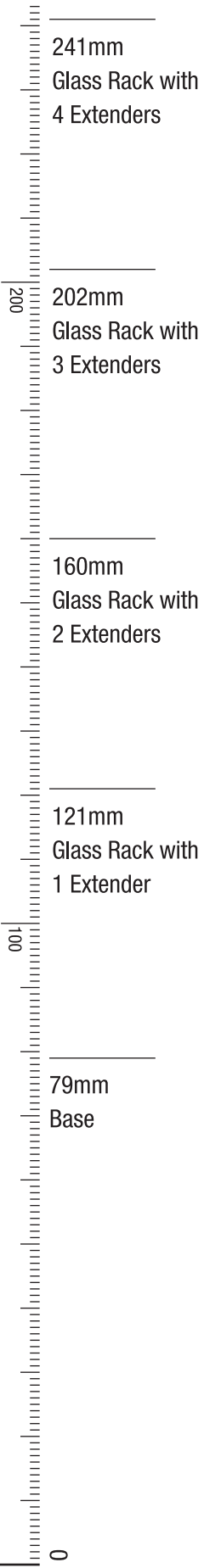
NEW!
PRODUCT

Versigen Drop in Heated Plate Dispenser

CODE: **VRDHP1**

CAPACITY: 203-305mm plate. Approx 75 plates

DESCRIPTION: Comes complete with mains lead and 10 amp plug as standard or can be supplied with a wiring loom for counter control panel connections. (This must be specified at time of order). Temperature controlled by internal thermostat with surface level illuminated on/off switch for easy operation. Heated units come complete with an impact resistant AB5 cover to each tube.



How to use the glass rack sizing guide

1. Place glass upside down on top of the middle circle of the sizing guide; centre of the glass (or the stem on stemware) should be over the centre of the guide.
2. Look down on the base of the glass.
3. Note the smallest square on the guide where the largest diameter of the glass lines up completely with the square without touching it – this is the number of compartments your rack needs to have.
4. Place lip of glass against the base line of the vertical guide of the left-hand side of the page with the base/foot of the glass pointing straight up towards the top of the page.
5. While holding the glass against the vertical guide, note where the base/foot of the glass lines up on the vertical guide – the next line above the base/foot on the guide indicates the number of extenders your rack will require.

