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Description: Waste/Trash Container

Notes: Rubbermaid® Slim Jim® Waste Container, with venting channels, 60 litre capacity, grey

DECK MOUNTED - B-20 Range



SINGLE HOLE TWIN WATER FEED MONOBLOCK



LEVER CONTROLS	150mm spout	300mm spout	400mm spout	450mm double jointed spout	150mm swivel gooseneck spout
Models	TX-B-206L	TX-B-212L	TX-B-216L	TX-B-2DJ18L	TX-B-2SG6L
Description	LEVER operated TX-B-20 base with 150mm swivel spout H : 271mm	LEVER operated TX-B-20 base with 300mm swivel spout H : 327mm	LEVER operated TX-B-20 base with 400mm swivel spout H : 336mm	LEVER operated TX-B-20 base with 450mm double jointed spout H : 429mm	LEVER operated TX-B-20 base with 150mm swivel gooseneck spout H : 331mm

as above with **DOME HEAD CONTROLS**

Models	TX-B-206D	TX-B-212D	TX-B-216D	TX-B-2DJ18D	TX-B-2SG6D
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1/2" copper tail connections. Tap hole Ø 32mm. Recommended static water pressure range: 1.5 - 5 bar. For more technical downloads including CAD drawings visit www.mechline.com.

Flow rates for all TX-B-20 models – tested at 3 bar pressure: Fitted with WATER-SAVING diffuser: **4.06 l/m** Fitted with STANDARD diffuser: **10.33 l/m**

Description: Single Tier Overshelf

Notes: Single Tier Overshelf (mounted from tabling)



WATER



GAS



ENVIRONMENT

PEST
CONTROL

PRE-RINSE SPRAYS

AQUATECHNIX



TX-PR-20D-ST-BF0

DECK mounted AquaTechnix 20 Pre-Rinse Spray Single Pedestal, Twin Water Feed, STANARD height, No bowl filling tap, with DOME control.

1/2" copper tail connections. Tap hole Ø 32mm.
Recommended static water pressure range: 1.5 - 5 bar.
Height: 1072mm

- WRAS approved across the whole range.
- Ergonomic in design and functionality.
- PosiStop™ patented built-in stopping device which prevents the lever or handle from being turned or knocked too far and transferring stress to the tap valve.
- Modern, hygienic and practical design comes pre-assembled ready to install.
- All assembled models are factory tested up to 6 bar for quality assurance.
- Complete interchangeability between all bodies, spouts and pre-rinses means that product use can easily be changed on site at a later date if required.
- Heavy-duty construction incorporating high quality tested and proven components for commercial use.
- Different height and bowl filler options available.

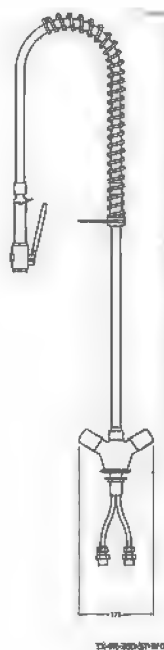
Flow rates for all TX-PR-20 models - tested at 3 bar pressure:

SPRAY GUN: Fitted with WATER-SAVING FACE PLATE: 5.15 l/m

SPRAY GUN: Fitted with STANDARD FACE PLATE: 7.75 l/m

BOWL FILLER: Fitted with WATER-SAVING DIFFUSER: 4.06 l/m

BOWL FILLER: Fitted with STANDARD DIFFUSER: 10.33 l/m



MAINTENANCE & CLEANING

Cleaning chrome: Do not use abrasive, chlorine or acid-based cleaning products. Avoid contact with concentrated bleach. Clean with soapy water using a cloth or sponge.

Technical Specification - GreaseShield® 1850-PF



GreaseShield®

APPLICATIONS

- Pre-Rinse Sinks
- Hood Type Dishwashers
- Double Bowl Sinks
- Convection Ovens

FLOW RATES & CERTIFICATION

- Pro-Active Flow Rate - 1.85 L/sec
- ASME Certification
- PDI Certification
- CSA Certification
- EN 1825 Certification

STANDARD FEATURES & FUNCTIONS

- Automatic FOG & solids removal
- Self cleaning
- Magnetic baffle for bioremediation
- PLC controlled
- Non restricted Vortex Flow Control device
- Reverse flow configuration
- Space Saver Running Trap & Sampling Point
- Globally certified award winning technology
- The only Green Certified grease trap in the world



Environmental
Products and Services Ltd

Award Winning Technology

Plumbing Connections

Pre-Filter Inlet	1" 3/8/40mm
Inlet	1" 3/8/40mm
Invert Inlet	1" 1/4/32mm
Outlet	2"/50mm
Decant Outlet	3/4"/18mm
Hot Water Solenoid	3/4"/22mm

Electrical Ratings

	USA	UK, EU, AU, NZ
Voltage	120V	230V
Frequency	60Hz	50Hz
Current	0.98A	0.49A

Standard Operational Times

Days of Operation	7 Days a Week
Hours of Operation	07:00-02:30

Note: Operational times should be adjusted to suit the needs of the kitchen

Average Power Consumption

15.8W Per Hour

CERTIFICATIONS & APPROVALS

- Global GreenTag LCA Rate Gold Certification
- PDI G101 (Plumbing & Drainage Institute)
- ASME A112.14.3 & A112.14.4 (American Society of Mechanical Engineers)
- NSF International (National Sanitation Foundation)
- CSA (Canadian Standards Association) - Grease Interceptors
- UL (Underwriters Laboratory)
- IAPMO (International Association of Plumbing and Mechanical Officials) Uniform Plumbing Code Certification Mark
- CE - Conformity with Health, Safety and Environmental Protection \ Standards with the European Economic Area (EEA)
- EN1825 (European Standard for Grease Separators)
- KIWA (ETA DK, Swedac & SINTEF) - Sweden, Norway and Finland, European Institution for Testing, Inspection and Certification

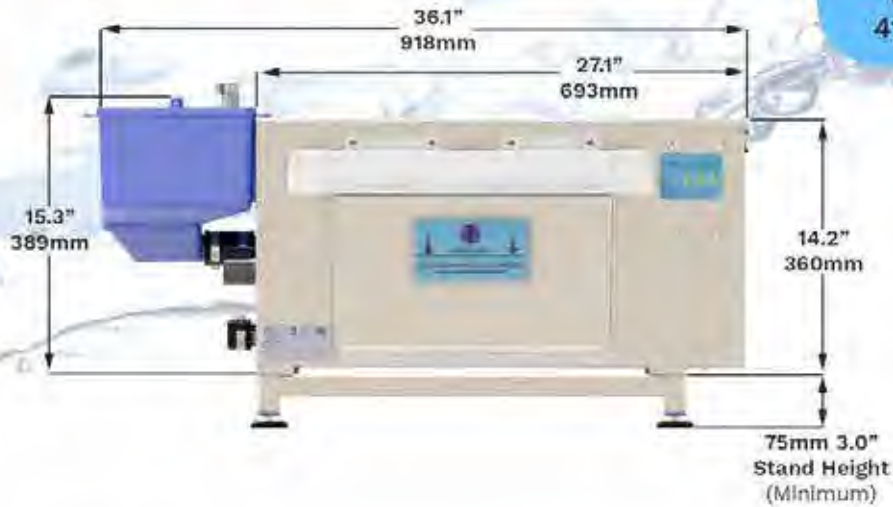
V5 04/06/2019

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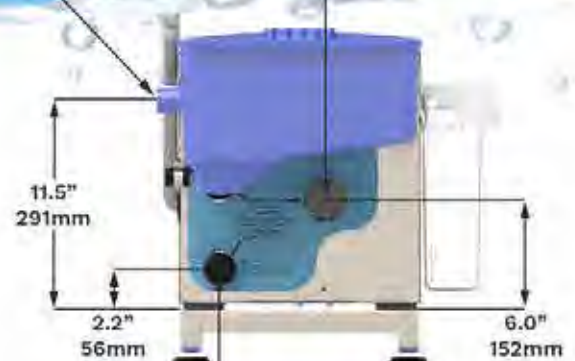
Technical Specification - GreaseShield®1850-PF

GreaseShield®



PRE-FILTER
INLET Ø
1 1/2"
41mm

OUTLET Ø
2"
54mm



INVERT
INLET Ø
1 1/4"
34mm



DECANT
OUTLET Ø
3/4"
18mm

HEIGHT REQUIRED
FOR FILTER BASKET
REMOVAL



Environmental
Products and Services Ltd

V5 04/06/2019

P500A Pass Through Dishwasher

Technical Specifications



CLASSEQ
Warewashing Made Simple.

P500A

High volume, simple to use, WRAS compliant dishwashers, suitable for straight-through or corner sited operations.

Classeq's range of digital Pass-through dishwashers (also known as hood types) are perfectly suited to any busy kitchen and are capable of cleaning up to 720 plates per hour. With a 28 litre wash tank, running costs are kept to a minimum and features such as continuous hood clean and removable wash arms ensure that they are easy to clean.

All machines have simple to use digital controls, an LCD display to show wash and rinse tank temperatures and select cycle programs, plus are fully Water Board compliant. Drain pumps are fitted as standard, chemical pumps and water softeners are available as an optional extra.



All machines can be upgraded to include an integral water softener.
(an essential requirement in hard water areas)



Warewashing made simple:



UK Manufactured

Our machines are Made in Britain (Staffordshire).



Three Wash Programs

1.5, 3 and 5 minutes



User Friendly

We've maximised our user experience through, two simple button controls.



WRAS compliant

Type 'AB' Air gap



Liquid Crystal Display

A new and improved LCD display screen.

Machine Features:

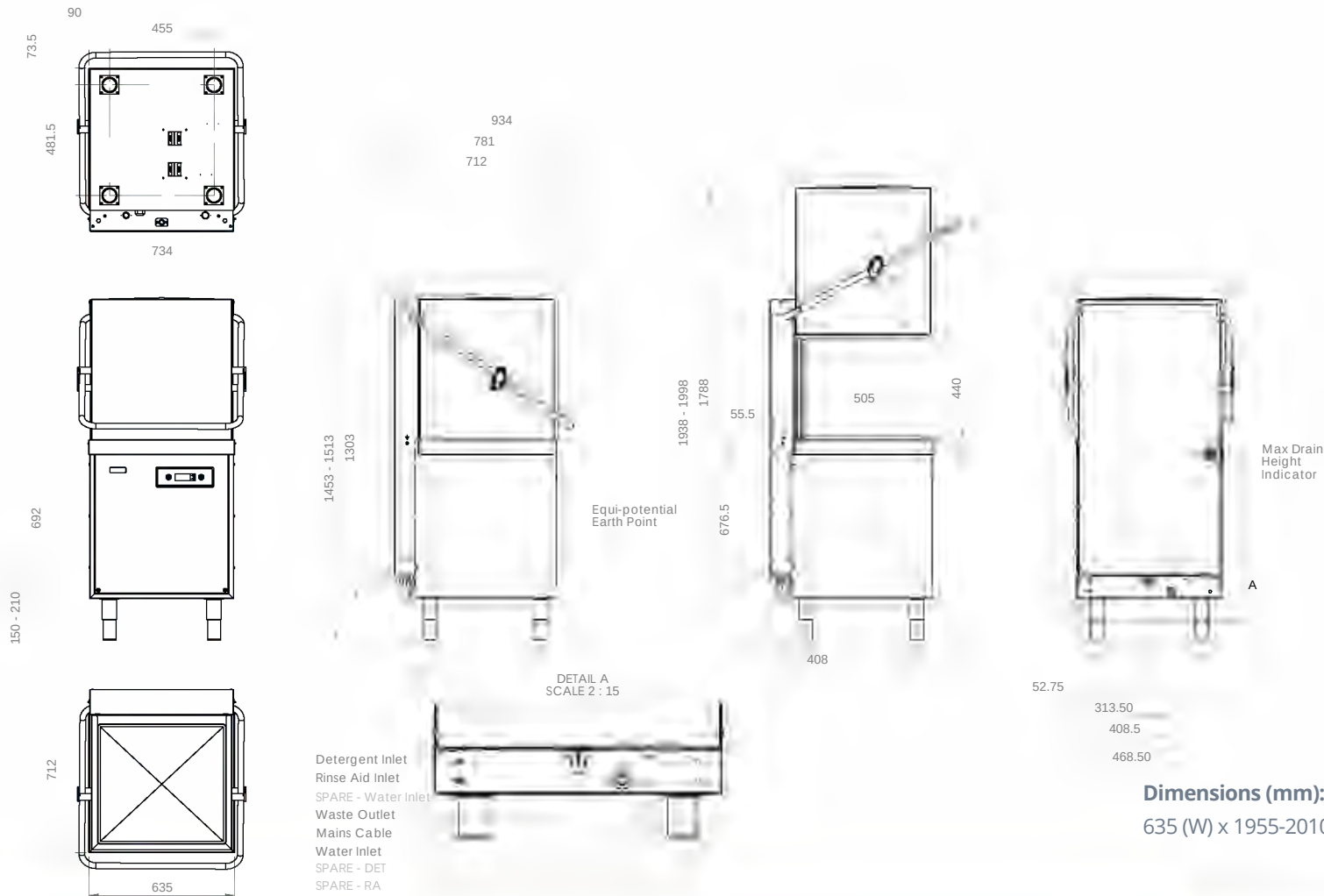
1 500mm x 500mm basket	2 Optional Built-in chemical pumps	3 Built in rinse booster pump	4 Removable basket guides
5 Dual wash filter system	6 Temperature interlock - guarantees hot rinse	7 Continuous Hood Clean System	8 High volume Dishwasher

	Everyday Use P500A-12 P500A-30	Intermediate Use P500A-16	Intensive Use P500A-22
Dimensions			
Width	635mm	635mm	635mm
Depth	712mm	712mm	712mm
Height - Hood Open	1955-2010mm	1955-2010mm	1955-2010mm
Height - Hood Closed	1460-1515mm	1460-1515mm	1460-1515mm
Maximum clear entry height	440mm	440mm	440mm
Water inlet height floor level	255-310mm	255-310mm	255-310mm
Drain height floor level	0-700mm	0-700mm	0-600mm
Drain size	Ø40mm	Ø40mm	Ø40mm
Rack size	500mm ²	500mm ²	500mm ²
Hydraulic specifications			
Water supply connection	3/4"	3/4"	3/4"
Required water pressure	2.0 bar	2.0 bar	2.0 bar
Required water flow rate	11Ltrs/min 4Ltrs/min (WS)	11Ltrs/min 4Ltrs/min (WS)	11Ltrs/min 4Ltrs/min (WS)
Electrical specifications			
Operating voltage Standard	380-415AC/50/3N	380-415AC/50/3N	380-415AC/50/3N
Operating voltage Optional	220-240AC/50/1N	-	-
Amps required - 1 Phase Water fed @	40°C - 30A 10°C - 30A	-	-
Amps required - 3 Phase Water fed @	40°C - 12A 10°C - 12A	40°C - 16A 10°C - 16A	40°C - 22A 10°C - 22A
Rinse boiler heating 380-415AC/50/3N 220-240AC/50/1N	6.00kW 6.00kW	8.64kW -	12kW -
Total Connected Load 380-415AC/50/3N 220-240AC/50/1N	6.68kW 6.68kW	9.32kW -	12.68kW -
Performance			
Theoretical maximum racks/hour	40	40	40
Max no. of plates per rack	18	18	18
Cycle Times (mins)	1.5 / 3 / 5	1.5 / 3 / 5	1.5 / 3 / 5
Operating noise level	<70dB	<70dB	<70dB
Net weight	130kg	130kg	130kg
Wash pump size	0.58kW	0.58kW	0.58kW
Wash pump capacity	380Ltrs/min	380Ltrs/min	380Ltrs/min
Wash tank capacity	28Ltrs	28Ltrs	28Ltrs
Wash tank heating	4.05kW	4.05kW	4.05kW
Wash tank temperature	55°C	55°C	55°C
Rinse boiler capacity	7.5Ltrs	7.5Ltrs	12Ltrs
Rinse boiler temperature	82°C	82°C	82°C
Rinse water consumption 2 bar	3.25Ltrs	3.25Ltrs	3.25Ltrs

Mechanical Specifications

Additional Info:

Wash water temperature	55°C
Dish Washer rinse temperature	80°C
Noise level	Under 70dB



Dimensions (mm):

635 (W) x 1955-2010 open / 1460-1515mm closed (H) x 712 (D)

Please Note: All dimensions in mm

Contact:
 Telephone: +44 (0)1908 359029
 Email: Sales@classeq.co.uk

Classeq House, Roebuck Way,
 Knowhill, Milton Keynes,
 Buckinghamshire MK5 8WH
www.classeq.co.uk

CLASSEQ
 Warewashing Made Simple.



MODEL:

Delabie DLB-1466040

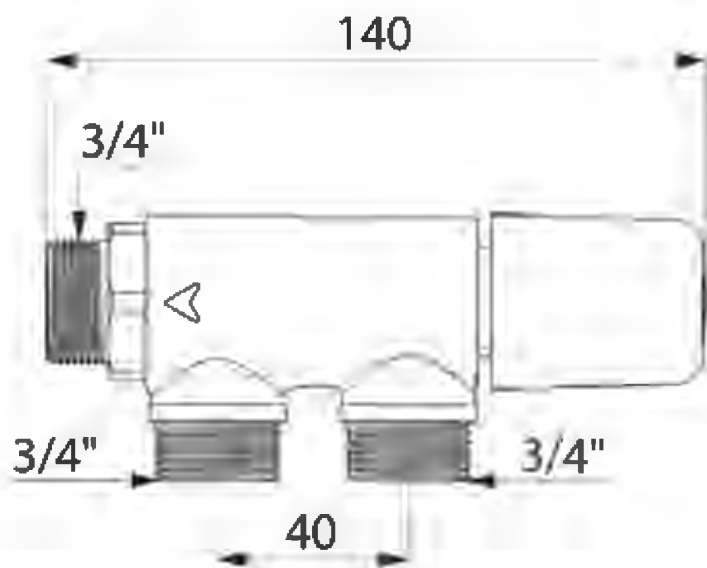
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FEATURES & BENEFITS

- Automatic hot water shut off in case of cold water supply failure.
- Minimum flow rate required to operate: 5 lpm.
- Integrated non-return valves.
- Thermal shocks can be undertaken without special equipment.

MAINTENANCE & CLEANING

Cleaning chrome: Do not use abrasive, chlorine or acid-based cleaning products. Avoid contact with concentrated bleach. Clean with soapy water using a cloth or sponge.



Dimensions are in millimeters. If a Cad file is required please visit www.mechline.com.



MECHLINE DEVELOPMENTS LIMITED

Tel: +44 (0)1908 261511 | Email: info@mechline.com | Web: www.mechline.com

Description: Dishwash Table c/w Bank Runners

Notes: Cleans Dishwash Tabling - 1250mm long.
Incl - Bank of basket runners under.

Description: Condensate Hood

Notes: Condensing canopy with perimeter condensation channel, extract spigot equipped with egg crate grille.



East Anglian Installation Systems

THE **IDEAL** SOLUTION

'EZ RACK' Aluminium System with Polymer or Stainless Mats

FINISH

- Anodised aluminium subframe
- Louvered polymer or stainless steel solid drop-in mats
- High density polymer connecting knuckles on uprights

LENGTHS

596 / 684 / 772 / 862 / 950 / 1126 / 1216 / 1304 / 1394 + 1569mm (lengths unlimited when interlinked)

DEPTHS

373 / 475 and 577mm

HEIGHT

1700mm standard height
1550mm and 2000mm heights also available

USAGE

- Coldrooms / Freezer rooms
- Potwash
- Chemical areas
- Drystores
- Kitchen / prep
- Both options ideal for all environments

LOAD CAPACITY

684mm to 1216mm units = 250kg per shelf
1304 to 1569mm units = 200kg per shelf
(Above loadings applicable to both options)

FEATURES

- No bracing required, no tool assembly
- Shelves height adjustable @ 150mm increments
- Removable mats suitable for dishwash cleaning
- Stainless steel grade 304 solid mat option
- Gastronorm compatible, allows pans or baskets to be stored within a 373 or 577 deep subframe
- Optional drawer units for storage of small, single items
- Lifetime anti-corrosion guarantee
- Mobile option available - 125mm castors (2x braked)
- Interlinked uprights and corner pieces for continuous runs



shows corner pieces



shows gastronorm compatibility



East Anglian Installation Systems Ltd



EAIS Ltd @EASUK



East Anglian Installation Systems Ltd



e.a.i.s_uk

East Anglian Installation Systems, Oldmedow Road, Hardwick Industrial Estate, King's Lynn, Norfolk PE30 4JJ

Tel: 01553 765205 Fax: 01553 768464 www.eais.co


PEST CONTROL • Moel • Flying Insect Killers • Adhesive Board Model

MODEL:

M701
Adhesive Paper Insect Killer
FEATURES & BENEFITS

- Adhesive board models can be used in areas where food is prepared as lack of electric grids eliminates scattering body parts.
- No humming or zapping sounds.
- HACCP compliant.
- No use of any pollutants or toxic agents, relying on natural means to eliminate flying insects.
- Convenient mounting/installation options.
- The powerful UV-A lamps are shielded by a transparent, easy to clean Plexiglass (PMMA) cover, which makes the appliance shatter-proof.
- Approved by IMQ in IP55 class which means that all electrical components are completely sealed. This allows it to be used either inside or outside and even in environments with high levels of humidity.

TECHNICAL INFO
Dimensions (mm): 135(H) x 400(W) x 147(D).

Bulb: 2 x 15w.

Coverage: 150 Sq M.

Weight: 2.2 kg.

Power supply: 220 - 240V/50Hz.

SPARE PARTS AVAILABLE
M0415 Bulbs.

M0815 Starter.

M001888 Adhesive Boards (pk. 10)


MECHLINE DEVELOPMENTS LIMITED

Tel: +44 (0)1908 261511 | Email: info@mechline.com | Web: www.mechline.com

Description: RACK STORE SHELF

Notes: TrakLine Rack Storage Overshelf, full stainless steel construction, suitable for storing standard 500mm square baskets, fully height adjustable, wall or floor fixing - 1100mm long

Optima | 8 | 5 | 0

Product data sheet – Electric griddle plate 1 Supra – ribbed chrome nickel steel (1.4301)

MKN-No.:
2021139A

Cooking appliance according to DIN 18852 for application in the commercial preparation of food in the general catering industry, front cooking, free flow systems and snack bars. For cooking with contact heat, for frying of quick-fried pieces, starch side dishes, egg dishes, desserts such as pancakes and for grilling.



Technical highlights

Material:

Casing and cover are made completely of CNS (material No. 1.4301) / AISI 304.
Visible surfaces with polished and satin finish, 320 grit.

Bendings:

Cover bent downwards 50 mm at the front and on the sides, bent upwards 25 mm at the rear. Designed as a drip edge at the front on the bottom side. 50 mm cover projection closed to the appliance body. With tightly welded drain channels on the side – rounded (R30) at the rear.

Body:

Buckling resistant, self-supporting, closed construction with side walls, rear wall and bottom.

Control panel:

Control panel with profile to protect the control elements, can be taken off at the front for simple and cost-efficient service access. Embossing behind the control knobs, ergonomically shaped knobs for a easy identification of the position.

Effective area:

Griddle plate with large radii which are easy to clean, seamless and greaseproof, recessed and welded from the top. Two separately adjustable heating zones. Closable fat drain outlet at the front with a removable fat collecting container below.

Installation:

Equipped for installation of appliance feet which are adjustable in height (optional) or for installation on a plinth provided by customer.

Type of energy:

Appliance is completely wired internally for the electrical supply provided by customer. All contactors required for operation are installed.

Special feature:

Heating: SUPRA

SUPRA surface heating system directly underneath the bottom, flush connected with the surface. Aluminium plate for even heat distribution with accurately fitting machined slots to hold the CNS/stainless steel tubular heating elements for optimal and fast heat transmission. Tubular elements are individually screwed to simplify service.



Master of Performance

Subject to change without notice!
12.09.2018

Optima | 8 | 5 | 0

Product data sheet – Electric griddle plate 1 Supra – ribbed chrome nickel steel (1.4301)

MKN-No.:
2021139A

Cooking appliance for frying of quick-fried pieces, starch side dishes, egg dishes, desserts such as pancakes and for grilling.

Current drawings you will find here:

www.mkn.eu

► service & support

► spare parts database & download

Further features

- connection, sealing by special clip bars flush mounted to the cover (optional)
- appliance equipped for connection to a power optimising system, incl. Relay
- griddle plate, fully ribbed, of CNS 1.4301 (stainless steel) – 15 mm thick
- temperature control by precision thermostats with control lamp, main switch and safety temperature limiter – contactor installed

Technical data

Dimensions (LxWxH*) (mm):	600 x 850 x 700
Effective area:	1
Dim.: effect. area (LxWxH) (mm):	500 x 540 x
Diameter (mm):	
Nominal capacity (L):	
Nominal fill quantity (L):	
Connected load (electrical) (kW):	7,2
Voltage ¹ (V):	400 3 NPE AC
Recommended fuses (A):	3 x 16
Frequency range (Hz):	50/60
Rated heat load (kW):	
Standard gas pressure – natural gas ² (mbar):	
Standard gas pressure – liquid gas ² (mbar):	
Heat-up time (Min.):	
Vapour pressure (bar):	
Refrigeration capacity (kW):	
Net weight (kg):	77
Gross weight ³ (kg):	86
Heat emission latent (W):	2880
Heat emission sensitive (W):	2376
Type of protection:	IPX5

* Carcass height plus optional appliance feet with a height of 150 mm or 200 mm

Product safety

- CE mark

Installation requirements

- electrical supply provided by customer

Option / accessories

MKN-No.:	Description:
10018076	griddle plate scraper for smooth and ribbed frying surfaces
945525	splash guard
204534	fat discharge plug
845036	wing door for an appliance length of 600 mm
846016	hygiene insert R20 (H2) for cabinet 600 mm

¹ special voltages on request

³ seaworthy packing on request

² further types of gas on request



Subject to change without notice!
12.09.2018

Optima | 8 | 5 | 0

Product data sheet – Electric griddle plate 1 Supra – smooth with PowerBlock

MKN-No.:
2021126A

Cooking appliance according to DIN 18852 for application in the commercial preparation of food in the general catering industry, front cooking, free flow systems and snack bars. For cooking with contact heat, for frying of quick-fried pieces, starch side dishes, egg dishes, desserts such as pancakes and for grilling.



Technical highlights

Material:

Casing and cover are made completely of CNS (material No. 1.4301) / AISI 304.
Visible surfaces with polished and satin finish, 320 grit.

Bendings:

Cover bent downwards 50 mm at the front and on the sides, bent upwards 25 mm at the rear. Designed as a drip edge at the front on the bottom side. 50 mm cover projection closed to the appliance body. With tightly welded drain channels on the side – rounded (R30) at the rear.

Body:

Buckling resistant, self-supporting, closed construction with side walls, rear wall and bottom.

Control panel:

Control panel with profile to protect the control elements, can be taken off at the front for simple and cost-efficient service access. Embossing behind the control knobs, ergonomically shaped knobs for a easy identification of the position.

Effective area:

Griddle plate with large radii which are easy to clean, seamless and greaseproof, recessed and welded from the top. Two separately adjustable heating zones. Closable fat drain outlet at the front with a removable fat collecting container below.

Installation:

Equipped for installation of appliance feet which are adjustable in height (optional) or for installation on a plinth provided by customer.

Type of energy:

Appliance is completely wired internally for the electrical supply provided by customer. All contactors required for operation are installed.

Special feature:

PowerBlock sandwich frying plate bottoms consisting of 3 mm thick CNS 1.4404 (AISI 316) with extreme resistance to corrosion and 12 mm thick underplated high temperature resistant steel (1.5415) for heat storage.

Heating: SUPRA

SUPRA surface heating system directly underneath the bottom, flush connected with the surface. Aluminium plate for even heat distribution with accurately fitting machined slots to hold the CNS/stainless steel tubular heating elements for optimal and fast heat transmission. Tubular elements are individually screwed to simplify service.



Master of Performance

Subject to change without notice!
12.09.2018

Optima | 8 | 5 | 0

Product data sheet – Electric griddle plate 1 Supra – smooth with PowerBlock

MKN-No.:
2021126A

Cooking appliance for frying of quick-fried pieces, starch side dishes, egg dishes, desserts such as pancakes and for grilling.

Current drawings you will find here:

www.mkn.eu

► service & support

► spare parts database & download

Further features

- connection, sealing by special clip bars flush mounted to the cover (optional)
- appliance equipped for connection to a power optimising system, incl. Relay
- griddle plate, finely ground, with PowerBlock sandwich frying plate bottom
- PowerBlock sandwich frying plate bottoms consisting of 3 mm thick CNS 1.4404 (AISI 316) with extreme resistance to corrosion and 12 mm thick underplated high temperature resistant steel (1.5415) for heat storage
- temperature control by precision thermostats with control lamp, main switch and safety temperature limiter – contactor installed

Technical data

Dimensions (LxWxH*) (mm):	600 x 850 x 700
Effective area:	1
Dim.: effect. area (LxWxH) (mm):	500 x 540 x
Diameter (mm):	
Nominal capacity (L):	
Nominal fill quantity (L):	
Connected load (electrical) (kW):	7,2
Voltage ¹ (V):	400 3 NPE AC
Recommended fuses (A):	3 x 16
Frequency range (Hz):	50/60
Rated heat load (kW):	
Standard gas pressure – natural gas ² (mbar):	
Standard gas pressure – liquid gas ² (mbar):	
Heat-up time (Min.):	
Vapour pressure (bar):	
Refrigeration capacity (kW):	
Net weight (kg):	77
Gross weight ³ (kg):	86
Heat emission latent (W):	2880
Heat emission sensitive (W):	2376
Type of protection:	IPX5

* Carcass height plus optional appliance feet with a height of 150 mm or 200 mm

Product safety

- CE mark

Installation requirements

- electrical supply provided by customer

Option / accessories

MKN-No.:	Description:
10018076	griddle plate scraper for smooth and ribbed frying surfaces
945525	splash guard
204534	fat discharge plug
845036	wing door for an appliance length of 600 mm
846016	hygiene insert R20 (H2) for cabinet 600 mm

¹ special voltages on request

³ seaworthy packing on request

² further types of gas on request



Subject to change without notice!
12.09.2018

Optima | 8 | 5 | 0

Product data sheet – Electric induction range 4-zone and electric oven 2/1 GN

MKN-No.:
2023114

Range according to DIN 18851 for all-purpose application in commercial kitchens. For the preparation of dishes in saucepans and pans on one surface. For boiling, steaming, frying, braising, simmering and steam frying.



Technical highlights

Material:

Casing and cover are made completely of CNS (material No. 1.4301) / AISI 304.
Visible surfaces with polished and satin finish, 320 grit.

Bendings:

Cover bent downwards 50 mm at the front and on the sides, bent upwards 25 mm at the rear. Designed as a drip edge at the front on the bottom side. 50 mm cover projection closed to the appliance body. With tightly welded drain channels on the side – rounded (R30) at the rear.

Body:

Buckling resistant, self-supporting, closed construction with side walls, rear wall and bottom.

Control panel:

Control panel with profile to protect the control elements, can be taken off at the front for simple and cost-efficient service access. Embossing behind the control knobs, ergonomically shaped knobs for a easy identification of the position.

Effective area:

Seamless glass ceramic hob 6 mm thick, easy to clean, stuck into the cover plate at the same height. Divided into cooking zones of the same size, with decor marking. The corners of the hob are rounded (R 50).

Installation:

Equipped for installation of appliance feet which are adjustable in height (optional) or for installation on a plinth provided by customer.

Type of energy:

Appliance is completely wired internally for the electrical supply provided by customer. All contactors required for operation are installed.

Special feature:

Electric oven (roasting and baking) 2/1 GN integrated into the bottom section. Oven with double-walled, solid oven door (max. load 100 kg) and torsion spring hinge. Oven door smooth on inside and outside, with vapour extractor.

Heating: INDUCTION

Heating by high output induction generators for fast energy transmission. Saves energy due to high efficiency.
Electronic, energy saving saucepan recognition system starting from 12 cm pan bottom diameter. PT 1000 protection against overheating.
Progressive characteristic line.



Master of Performance

Subject to change without notice!
12.09.2018

Optima | 8 | 5 | 0

Product data sheet – Electric induction range 4-zone and electric oven 2/1 GN

MKN-No.:
2023114

Range for the preparation of dishes in saucepans and pans on one surface. For boiling, steaming, frying, braising, simmering and steam frying.

Current drawings you will find here:

www.mkn.eu

► service & support

► spare parts database & download

Further features

- connection, sealing by special clip bars flush mounted to the cover (optional)
- infinitely variable heating power for each cooking zone – one control lamp for each cooking zone
- oven with double-walled, solid oven door (max. load 100 kg) and torsion spring hinge
- oven door smooth on inside and outside, with vapour extractor
- handle is on the side, away from the area where heat escapes from the oven chamber
- interior chamber has large inside radii which are easy to clean (hygienic design)
- 2 baking tray racks on the sides with 3 insert levels with tilt protection for 2/1 GN, removable for easier cleaning
- 1 baking tray 2/1 GN (enamelled) and 1 CrNi grid 2/1 included in scope of delivery
- heating by means of CNS/stainless steel tubular heating elements
- top heat via inside heating elements, bottom heat via indirect heating
- temperature control infinitely variable by means of a thermostat (for top and bottom heat) with a control lamp and a selector switch (only top heat, only bottom heat, top heat and bottom heat combined)

Technical data

Dimensions (LxWxH*) (mm):	800 x 850 x 700
Effective area:	1
Dim.: effect. area (LxWxH) (mm):	700 x 690 x
Diameter (mm):	
Nominal capacity (L):	
Connected load per heating zone (kW):	5,0
Connected load peripheral (kW):	5,4
Connected load (electrical) (kW):	25,4
Voltage ¹ (V):	400 3 NPE AC
Recommended fuses (A):	3 x 50
Frequency range (Hz):	50/60
Rated heat load (kW):	
Standard gas pressure – natural gas ² (mbar):	
Standard gas pressure – liquid gas ² (mbar):	
Heat-up time (Min.):	
Vapour pressure (bar):	
Refrigeration capacity (kW):	
Net weight (kg):	146
Gross weight ³ (kg):	159
Heat emission latent (W):	2464
Heat emission sensitive (W):	3290
Type of protection:	IPX5

* Carcass height plus optional appliance feet with a height of 150 mm or 200 mm

Product safety

- CE mark

Installation requirements

- electrical supply provided by customer

Option / accessories

MKN-No.:	Description:
10017317	Special roasting and baking tray 2/1 GN, granite enamelled, 40 mm deep
206103	special grid made of CNS GN 2/1

¹ special voltages on request

³ seaworthy packing on request

² further types of gas on request



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12.09.2018

Description: Spare No.

Notes:

Optima | 8 | 5 | 0

Product data sheet — Electric induction range 4-zone

MKN-No.:
2023105

Range according to DIN 18851 for all-purpose application in commercial kitchens. For the preparation of dishes in saucepans and pans on one surface. For boiling, steaming, frying, braising, simmering and steam frying.



Technical highlights

Material:

Casing and cover are made completely of CNS (material No. 1.4301) / AISI 304.
Visible surfaces with polished and satin finish, 320 grit.

Bendings:

Cover bent downwards 50 mm at the front and on the sides, bent upwards 25 mm at the rear. Designed as a drip edge at the front on the bottom side. 50 mm cover projection closed to the appliance body. With tightly welded drain channels on the side – rounded (R30) at the rear.

Body:

Buckling resistant, self-supporting, closed construction with side walls, rear wall and bottom.

Control panel:

Control panel with profile to protect the control elements, can be taken off at the front for simple and cost-efficient service access. Embossing behind the control knobs, ergonomically shaped knobs for a easy identification of the position.

Effective area:

Seamless glass ceramic hob 6 mm thick, easy to clean, stuck into the cover plate at the same height. Divided into cooking zones of the same size, with decor marking. The corners of the hob are rounded (R 50).

Installation:

Equipped for installation of appliance feet which are adjustable in height (optional) or for installation on a plinth provided by customer.

Type of energy:

Appliance is completely wired internally for the electrical supply provided by customer. All contactors required for operation are installed.

Special feature:

Heating: INDUCTION

Heating by high output induction generators for fast energy transmission. Saves energy due to high efficiency.
Electronic, energy saving saucepan recognition system starting from 12 cm pan bottom diameter. PT 1000 protection against overheating.
Progressive characteristic line.



Master of Performance

Subject to change without notice!
12.09.2018

Optima | 8 | 5 | 0

Product data sheet — Electric induction range 4-zone

MKN-No.:
2023105

Range for the preparation of dishes in saucepans and pans on one surface. For boiling, steaming, frying, braising, simmering and steam frying.

Current drawings you will find here:

www.mkn.eu

► service & support

► spare parts database & download

Further features

- connection, sealing by special clip bars flush mounted to the cover (optional)
- infinitely variable heating power for each cooking zone – one control lamp for each cooking zone

Technical data

Dimensions (LxWxH*) (mm):	800 x 850 x 700
Effective area:	1
Dim.: effect. area (LxWxH) (mm):	700 x 690 x
Diameter (mm):	
Nominal capacity (L):	
Nominal fill quantity (L):	
Connected load per heating zone (kW):	5,0
Connected load (electrical) (kW):	20
Voltage ¹ (V):	400 3 NPE AC
Recommended fuses (A):	3 x 32
Frequency range (Hz):	50/60
Rated heat load (kW):	
Standard gas pressure – natural gas ² (mbar):	
Standard gas pressure – liquid gas ² (mbar):	
Heat-up time (Min.):	
Vapour pressure (bar):	
Refrigeration capacity (kW):	
Net weight (kg):	98
Gross weight ³ (kg):	111
Heat emission latent (W):	1600
Heat emission sensitive (W):	1400
Type of protection:	IPX5

* Carcass height plus optional appliance feet with a height of 150 mm or 200 mm

Product safety

- CE mark

Installation requirements

- electrical supply provided by customer

Option / accessories

MKN-No.:	Description:
845041	wing door for an appliance length of 800 mm (2 pieces)
846021	hygiene insert R20 (H2) for cabinet 800 mm

¹ special voltages on request

³ seaworthy packing on request

² further types of gas on request



Subject to change without notice!
12.09.2018

Optima | 8 | 5 | 0

Product data sheet — Work tables 300

MKN-No.:
2003707

Work table manufactured according to DIN 18860.



Technical highlights

Material:

Casing and cover are made completely of CNS (material No. 1.4301) / AISI 304.
Visible surfaces with polished and satin finish, 320 grit.

Bendings:

Cover bent downwards 50 mm at the front and on the sides, bent upwards 25 mm at the rear. Designed as a drip edge at the front on the bottom side. 50 mm cover projection closed to the appliance body. With tightly welded drain channels on the side – rounded (R30) at the rear.

Body:

Buckling resistant, self-supporting, closed construction with side walls, rear wall and bottom.

Control panel:

Effective area:

Installation:

Equipped for installation of appliance feet which are adjustable in height (optional) or for installation on a plinth provided by customer.

Type of energy:

Special feature:

Heating:



Master of Performance

Subject to change without notice!
12.09.2018

Optima | 8 | 5 | 0

Product data sheet — Work tables 300

MKN-No.:
2003707

Work table manufactured according to DIN 18860.

Current drawings you will find here:

www.mkn.eu

► service & support

► spare parts database & download

Further features

- connection, sealing by special clip bars flush mounted to the cover (optional)
- work table with heavy-duty, smooth work surface, covered on the underside with sound absorbing plates

Technical data

Dimensions (LxWxH*) (mm):	300 x 850 x 700
Effective area:	
Dim.: effect. area (LxWxH) (mm):	300 x 850 x
Diameter (mm):	
Nominal capacity (L):	
Nominal fill quantity (L):	
Connected load (electrical) (kW):	
Voltage ¹ (V):	
Recommended fuses (A):	
Frequency range (Hz):	
Rated heat load (kW):	
Standard gas pressure – natural gas ² (mbar):	
Standard gas pressure – liquid gas ² (mbar):	
Heat-up time (Min.):	
Vapour pressure (bar):	
Refrigeration capacity (kW):	
Net weight (kg):	30
Gross weight ³ (kg):	36
Heat emission latent (W):	
Heat emission sensitive (W):	
Type of protection:	

* Carcass height plus optional appliance feet with a height of 150 mm or 200 mm

Product safety

- CE mark

Installation requirements

Option / accessories

MKN-ArtikelNr: Beschreibung:

¹ special voltages on request

³ seaworthy packing on request

² further types of gas on request



Subject to change without notice!
12.09.2018

Optima | 8 | 5 | 0

Product data sheet — Electric deep fat fryer London I (6 kW)

MKN-No.:
2020321

Deep-fat fryer according to DIN 18856. Special appliance for use in commercial kitchens. For deep frying, frying of starch and albuminous products in a fat bath.



Technical highlights

Material:

Casing and cover are made completely of CNS (material No. 1.4301) / AISI 304.
Visible surfaces with polished and satin finish, 320 grit.

Bendings:

Cover bent downwards 50 mm at the front and on the sides, bent upwards 25 mm at the rear. Designed as a drip edge at the front on the bottom side. 50 mm cover projection closed to the appliance body. With tightly welded drain channels on the side – rounded (R30) at the rear.

Body:

Buckling resistant, self-supporting, closed construction with side walls, rear wall and bottom.

Control panel:

Control panel with profile to protect the control elements, can be taken off at the front for simple and cost-efficient service access. Embossing behind the control knobs, ergonomically shaped knobs for a easy identification of the position.

Effective area:

Deep-frying basin of CNS/stainless steel, drawn deep with 20 mm collection rim welded seamlessly and tightly into the cover plate.

Installation:

Equipped for installation of appliance feet which are adjustable in height (optional) or for installation on a plinth provided by customer.

Type of energy:

Appliance is completely wired internally for the electrical supply provided by customer. All contactors required for operation are installed.

Special feature:

Heating:

Heating by means of tubular heating elements Ø 8.5 mm of CNS/stainless steel with low surface load for gentle heating up of the deep frying fat and long durability of the heating elements. For easy cleaning the heating elements can be completely swung out, with turning lever, locking device and swivel angle limit switch.



Master of Performance

Subject to change without notice!
12.09.2018

Optima | 8 | 5 | 0

Product data sheet — Electric deep fat fryer London I (6 kW)

MKN-No.:
2020321

Deep-fat fryer for deep frying, frying of starch and albuminous products in a fat bath.

Current drawings you will find here:

www.mkn.eu

► service & support

► spare parts database & download

Further features

- connection, sealing by special clip bars flush mounted to the cover (optional)
- appliance equipped for connection to a power optimising system, incl. Relay
- impressed filling marks (min./max.) in the basin to control the fat filling
- deep cold zone under the heating elements to hold suspended particles with precisely fitting fat clarifier
- bottom of the basin with outlet inclination and welded drain valve installed vertically downwards
- temperature control by precision thermostats with control lamp, main switch and safety temperature limiter – contactor installed

Technical data

Dimensions (LxWxH*) (mm):	400 x 850 x 700
Effective area:	1
Dim.: effect. area (LxWxH) (mm):	180 x 400 x 235
Diameter (mm):	
Nominal capacity (L):	12,5
Nominal fill quantity (L):	
Connected load (electrical) (kW):	6
Voltage ¹ (V):	400 3 NPE AC
Recommended fuses (A):	3 x 16
Frequency range (Hz):	50/60
Rated heat load (kW):	
Standard gas pressure – natural gas ² (mbar):	
Standard gas pressure – liquid gas ² (mbar):	
Heat-up time (Min.):	
Vapour pressure (bar):	
Refrigeration capacity (kW):	
Net weight (kg):	31
Gross weight ³ (kg):	38
Heat emission latent (W):	4200
Heat emission sensitive (W):	540
Type of protection:	IPX5

* Carcass height plus optional appliance feet with a height of 150 mm or 200 mm

Product safety

- CE mark

Installation requirements

- electrical supply provided by customer

Option / accessories

MKN-No.:	Description:
813001	fat drain-off receptacle (15 liter)
845031	wing door for an appliance length of 400 mm
846006	hygiene insert R20 (H2) for cabinet 400 mm

¹ special voltages on request

³ seaworthy packing on request

² further types of gas on request



Subject to change without notice!
12.09.2018

Description: Kick Plinth

Notes: Kick Plinth to the front, left and right side of all units for this cook suite.
Front length: approx. 4200 mm

Description: End Joint Filler Profiles

Notes: Special connection profile for lateral connection of 2 Optima appliances (Optima 850)

Description: Ventilation Canopy, Wall Type

Notes: All Halton kitchen ventilation canopies are manufactured in accordance with DW/172, "HVCA Specification for Kitchen Ventilation Systems". As standard, all canopies are constructed from 1.20mm thick Grade 304 satin finish stainless steel, with a full perimeter 50mm x 25mm condensation channel, as required. All joints and seams are liquid tight.

Description: Services Distribution Unit c/w 1 Riser

Notes: Service Distribution Unit, 4350mm long, supplied & installed (carcass only)



MODEL:

Delabie DLB-88401230

DELABIE

TEMPOMATIC 3, battery-operated tap (non mixer)

Mount: Deck mounted**Controls:** Battery operated**Tap type:** Tempomatic 3**Accreditation:** WRAS**FEATURES & BENEFITS**

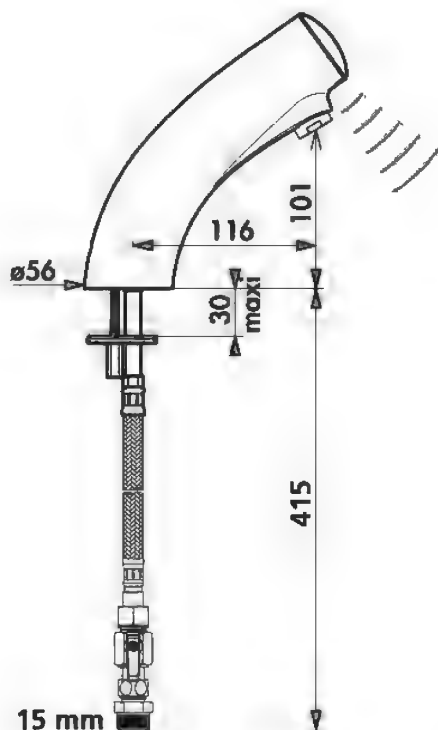
- WRAS approved.
- Flow straightener set at 3 lpm at 3 bar. Flow rate can be adjusted if pressure < 3 bar.
- 6V Lithium battery, solenoid valves and electronic controls integrated in the body of the tap.
- Infra-red presence detection.
- PEX flexibles with integrated filters.
- Chrome-plated brass body with reinforced fixings.
- Anti-blocking safety & temp. limiter.
- Duty flush (for ~60 seconds 24 hours after last use).

TECHNICAL INFO

- Drop height: 100mm.
- Spout length: 120mm.
- Flow rate: 3 lpm.

MAINTENANCE & CLEANING

Cleaning chrome: Do not use abrasive, chlorine or acid-based cleaning products. Avoid contact with concentrated bleach. Clean with soapy water using a cloth or sponge.



Dimensions are in millimeters. If a Cad file is required please visit www.mechline.com.



MECHLINE DEVELOPMENTS LIMITED

Tel: +44 (0)1908 261511 | Email: info@mechline.com | Web: www.mechline.com



MODEL:

Delabie DLB-1466030

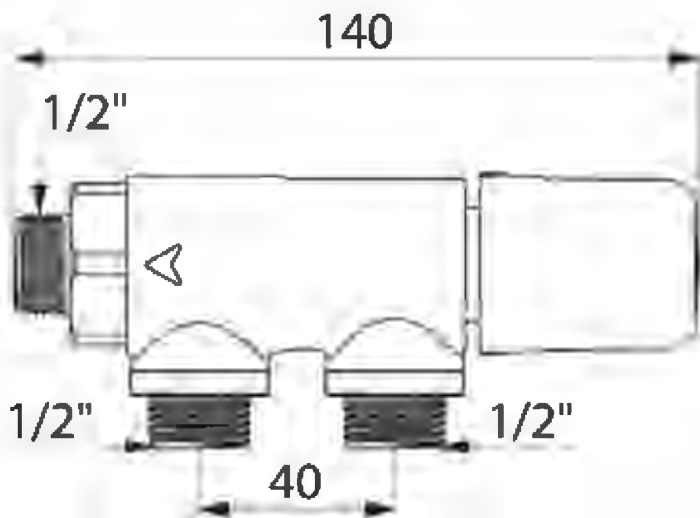
DELABIE

FEATURES & BENEFITS

- Automatic hot water shut off in case of cold water supply failure.
- Minimum flow rate required to operate: 5 lpm.
- Integrated non-return valves.
- Thermal shocks can be undertaken without special equipment.

MAINTENANCE & CLEANING

Cleaning chrome: Do not use abrasive, chlorine or acid-based cleaning products. Avoid contact with concentrated bleach. Clean with soapy water using a cloth or sponge.



Dimensions are in millimeters. If a Cad file is required please visit www.mechline.com.



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Demand more. Choose Foster

BCT15-7 Blast Chiller Cabinet

BCT15-7



Temperature



Blast Chiller 70/3 °C

Dimensions (mm)

W 755 D 690

H 890



Capacity

15 Chilling (Kg)

7 Freezing (Kg)

Packed Weight

95 KG

Features & Benefits

The Foster tray loading blast chiller range provides the ideal way to ensure quality and food safety is maximised in every kitchen, large or small

- Dedicated 15Kg blast chiller with occasional 7Kg freeze capacity
- Exceeding UK and European food safety requirements
- High grade 304 exterior & interior – the 'gold standard' in performance finishes
- Intuitive touch control panel – just press and go!
- A range of intelligent chilling & freezing programmes to ensure foods are chilled safely and that quality is maintained

External Finish	
304 Stainless Steel	Standard
Internal Finish	
304 Stainless Steel	Standard
Shelving	
Additional Shelf	Option
Nylon Coated Gastronorm 1/1 Shelf	Option
Stainless Steel Gastronorm 1/1 Shelf	Option
Bakery Tray - 60x40	Option
Base Fittings	
80mm Castors	Standard
Legs	Option
Levelling Bolts	Option

Doors	
Solid Full	Standard
Hinged - Right Hand	Standard
Hinged - Left Hand	Option

Worktop & Drawers	

Refrigeration	
Integral	Standard
Remote - less condensing unit	Option
R404a	Standard
Drain Required?	No

Electrical Data & Service Information	
230 Volts	Standard
50Hz	Standard
60Hz	Option
1 Phase	Standard
Thermal Heat Rejection (W)	1,217
Noise (dBa @ 1m)	67.3
Fuse Required (A)	13 amp

Product Extras	
Door Pull Handle	Standard
Hold Facility	Standard
Temperature Probe	Standard
Hardwired Logging System Interface	Option

Footnotes

- Chilling Capacity: 15KG. Freezing capacity: 7KG 70oC to 3oC in less than 90 minutes within specifications, entry temperature up to 90oC for chilling.
- *Please add 55mm to depth for spacer

Foster Refrigerator

Oldmedow Road - King's Lynn - Norfolk - PE30 4JU - United Kingdom

Telephone: **0843 216 8800** Facsimile: **0843 216 4700** Email: sales@foster-uk.com

**FOSTER
GREEN
PROCUREMENT**



Demand more. Choose Foster

Description: Wall Shelf

Notes: Single Tier Fixed Wall Shelf

1440mm x 300mm

2 No. 304 Grade stainless steel wall shelf: Turn down to sides, rear upstand to be 50mm high.

4 No. 304 Grade stainless steel 30x30RHS cantileverd wall shelf brackets c/w ends capped off

Description: CANTILEVERED WALL BENCH

Notes: Cantilevered Wall Bench

2100mm x 750mm x 900mm

1.5mm 304 Grade s/steel worktop c/w 100mm upstand to walls.

Description: POS Display Screen

Notes: POS Display Screen (By Others)



Quick-Therm Salamander

Model: QTS-1

Hatco's Quick-Therm Salamander is specially designed for versatility in the kitchen with the capabilities to cook, grill, reheat, and keep foods hot. The unparalleled start up speed is a result of "instant on" heating elements located in the upper housing of the salamander. The plate detection feature, a versatile HOLD function, and the reduce transfer of heat to the surrounding area makes the Quick-Therm Salamander energy efficient and easy to operate.

Standard features

- The heating elements are strategically positioned inside the moveable upper housing to reduce the transfer of heat to surrounding areas for effective energy savings
- Three heating elements in the QTS-1 salamander may be operated independently, allowing the benefits of flexibility and energy conservation
- The high-powered heating elements are ready for use within 8 seconds
- The Plate Detection feature automatically activates the heating elements when a food plate comes into contact with the plate detection mechanism. Removal of the food plate turns off the heating elements
- Made of stainless steel for easy cleaning and durability
- The Salamander can be placed on a countertop or mounted to a brick or cement wall

Note: Do not install unit above grills, fryers, or other appliances that will expose unit to high temperatures, excessive moisture, or grease-laden air. Improper installation will damage components and void warranty.

Project _____

Item # _____

Quantity _____



QTS-1
Plate not included

QTS-1
with 115 mm of up
and down movement



For operation, location and safety information, please refer to the Installation and Operating Manual.

HATCO CORPORATION

P.O. Box 340500 Milwaukee, WI 53234-0500 U.S.A. | (800) 558-0607 | (414) 671-6350



www.hatcocorp.com

support@hatcocorp.com

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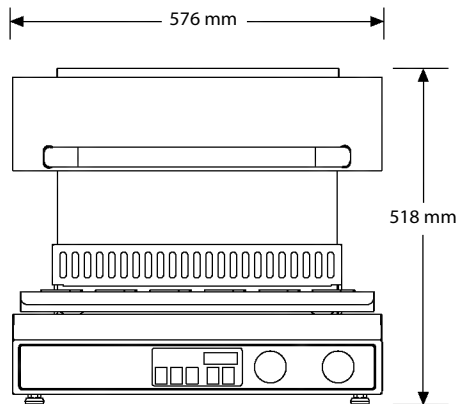
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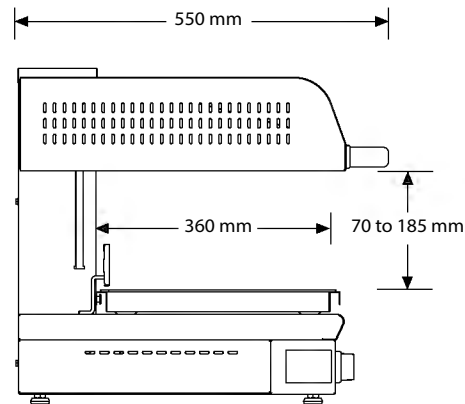


Quick-Therm Salamander

Model: QTS-1



FRONT VIEW



SIDE VIEW

SPECIFICATIONS Quick-Therm Salamander

The shaded areas contain electrical information for International models

Model	Dimensions (W x D x H)	Cooking Area (W x D x H)	Hertz	Voltage	Phase	Watts	Amps	Plug	Power Inlet Location	Ship Weight*
QTS-1	576 x 550 x 518 mm	546 x 360 x 70-185 mm	50/60	240/415	Three	4500	6.3	No cord	Right side of back, near bottom	75 kg

* Shipping weight includes packaging.

PRODUCT SPECS Quick-Therm Salamander

The Salamander shall be a Quick-Therm Model ..., rated at ... watts, ... volts, three phase and be ... millimeters in overall width.
The Salamander shall consist of stainless steel housings.

The infrared heating elements shall be instant on ribbon. The Salamander shall be factory assembled with mounting hardware, ready for electrical installation.

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Description: Spare No.

Notes:



SUPER EASY 422

EN Split vat fryer with a simple manual panel for oil temperature control from 90° to 195° C with electromechanical thermostat per vat. Oil content 2x7,5-9 litres. Output per hour 2x17-19 kgs. Two frying baskets, max load 1 kg, recommended load 0,8 kg.

Vats: 2 - Baskets: 2 - Oil: 2x7,5-9 lt - Output: 2x17-19 kg

DE Doppelbeckenfritteuse mit einfachem Bedienungselement und manuelle Temperaturkontrolle von 90 bis 195° C durch elektromechanischen Thermostat (separat pro Becken). Ölinhalt 2x7,5-9 Liter. Stundenleistung 2x17-22 kg. Zwei Frittierkörbe max Füllung 1 kg, empfohlene Menge 0,8 kg pro Korb.

Becken: 2 - Körbe: 2 - Öl: 2x(7,5-9) lt - Leistung: 2x(17-22) kg

FR Friteuse double cuves avec panneau de contrôle pro cuve, commande manuelle de la température de l'huile (90°-195° C) avec thermostat électromécanique. Capacité d'huile 2x7,5-9 litres. Production horaire 2x17-22 kg. Deux paniers, capacité max 1 kg, recommandée 0,8 kg pro panier.

Cuves: 2 - Paniers: 2 - Huile: 2x(7,5-9) lt - Production: 2x(17-22) kg

IT Friggitrice a vasca doppia con pannello di controllo manuale (per vasca) della temperatura (90°-195° C) con controllo termostatico elettromeccanico. Capacità olio 2x7,5-9 lt. Produzione oraria 2x17-22 kg. Doppio cestello, portata massima 1 kg, consigliata 0,8 kg.

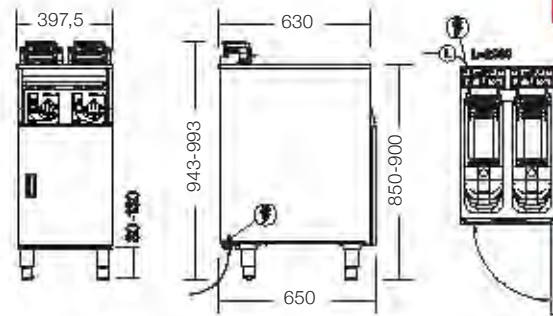
Vasche: 2 - Cestelli: 2 - Olio: 2x(7,5-9) lt - Produzione: 2x(17-22) kg

ES Freidora de cubeta única con panel de control manual para la temperatura del aceite (de 90 a 195°C) provisto de termostato electromecánico. Capacidad 7,5-9 lt. Producción por ora 17-22 kg. Cesto único, capacidad máxima 1 kg, capacidad aconsejada 0,8 kg.

Cubetas: 2 - Cestos: 2 - Aceite: 2x(7,5-9) lt - Producción: 2x(17-22) kg



Manual controls with electromechanical temperature control.
Handbetrieb mit elektromechanisches Temperaturkontrolle.
Contrôles manuels avec réglage électromécanique de la température.
Comandi manuali con controllo elettromeccanico della temperatura.
Mandos manuales con control electromecánico de la temperatura.



Standard voltage / Standardspannung / Voltage standard / Voltaggio standard / Voltaje estándar

Art. N. Art. Nr. No. d'art. Art. N° Art. N°	Voltage Versorgungssp. Puissance Tensione Tensión	Power Leistung Puissance Potenza Potencia	Supply Zuleitung Raccordement Alimentazione Alimentación	1 Supply lines / Fuse 1 El. Kabel / Absicherung 1 Câbles d'aliment. / Fusible 1 Linee / Fusibile 1 Lineas / Fusible	Gravity filtration Schwerkraftfiltration Filtration par gravité Filtraggio a gravità Filtrado por gravedad
650125	3NAC 400V	2x7,5 kW	3L+N+PE	3x25A	✗
650137	3NAC 400V	2x11 kW	3L+N+PE	3x3x16A	✗
651125	3NAC 400V	2x7,5 kW	3L+N+PE	3x25A	✓
651137	3NAC 400V	2x11 kW	3L+N+PE	3x3x16A	✓

Optional extras - Zubehör - Accessoires - Accessori - Accesorios

Art. N. Art. Nr. No. d'art. Art. N° Art. N°	Description Beschreibung Description Descrizione Descripción
FZ101139	Stainless steel filter - <i>Edelstahlfilter</i> - Filtre acier inox - <i>Filtro in acciaio inox</i> - Filtro de acero inoxidable
FZ101158	Fine tissue filter - <i>Feiner Tissuefilter</i> - Filtre en tissu - <i>Filtro in tessuto</i> - Filtro textil
FZ101142	Fine tissue filter support - <i>Feiner Tissuefilterhalter</i> - Support pour filtre en tissu - <i>Supporto per filtro in tessuto</i> - Soporte para filtro textil
OC400	Castors - <i>Bockrollen</i> - Jeu de roulettes - <i>Ruote</i> - Ruedas
OF 1	Filter Kit - <i>Filter-set</i> - Kit de filters - <i>Kit di filtri</i> - Kit de filtrado
OP 1	Single oil pump - <i>Ölpumpe Einzel</i> - Système de pompage simple - <i>Sistema singolo di pompaggio olio</i> - Sistema unico de bombeo de aceite
OP 2	Double oil pump - <i>Ölpumpe Doppelt</i> - Système de pompage double - <i>Sistema doppio di pompaggio olio</i> - Sistema doble de bombeo de aceite

LxPxH
41x75x115



Electric supply / *Elektroanschluss* / Version électrique
Versione elettrica / Modelo eléctrico



Description: Spare No.

Notes:

Description: Spare No.

Notes:

Description: Spare No.

Notes:

DECK MOUNTED - B-30 Range



TWIN HOLE TWIN WATER FEED



LEVER CONTROLS	150mm spout	300mm spout	400mm spout	450mm double jointed spout	150mm swivel gooseneck spout
Models	TX-B-306L	TX-B-312L	TX-B-316L	TX-B-3DJ18L	TX-B-3SG6L
Description	LEVER operated TX-B-30 base with 150mm swivel spout H : 254mm	LEVER operated TX-B-30 base with 300mm swivel spout H : 310mm	LEVER operated TX-B-30 base with 400mm swivel spout H : 319mm	LEVER operated TX-B-30 base with 450mm double jointed spout H : 413mm	LEVER operated TX-B-30 base with 150mm swivel gooseneck spout H : 314mm

as above with DOME HEAD CONTROLS

Models	TX-B-306D	TX-B-312D	TX-B-316D	TX-B-3DJ18D	TX-B-3SG6D
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1/2" connections. Tap hole Ø 21mm, 180mm centres. Recommended static water pressure range: 1.5 - 5 bar. For more technical downloads including CAD drawings visit www.mechline.com

Flow rates for all TX-B-30 models – tested at 3 bar pressure: Fitted with WATER-SAVING diffuser: **4.20 l/m** Fitted with STANDARD diffuser: **9.33 l/m**

Description: Ventilation Canopy, Wall Type

Notes: All Halton kitchen ventilation canopies are manufactured in accordance with DW/172, "HVCA Specification for Kitchen Ventilation Systems". As standard, all canopies are constructed from 1.20mm thick Grade 304 satin finish stainless steel, with a full perimeter 50mm x 25mm condensation channel, as required. All joints and seams are liquid tight.

Work stations-
make the most
of your space

EcoPro G2 Counters

Versatile | Cost-Effective | Ergonomic

Taking the travel out of food preparation, the new Foster EcoPro G2 counter range offers the flexibility and quality you would expect from the commercial refrigeration market leader. The new EcoPro G2 counter delivers a new generation of innovation by incorporating features and benefits developed by Foster to meet the increased demands of today's kitchen.



EP 1/3 H counter with optional saladette cut-out and night cover

Design

- > Sleek new modern aesthetic combines form and function to give you a great looking, easy to use, efficient product, matching that of the new EcoPro G2 cabinet range
- > Enlarged 'smartphone style' touch sensitive hidden-until lit control panel keeps the screen flat and free of visual clutter, combining sophistication with functionality
- > New and improved 'Fuzzy Logic II' intelligent controller designed to drive energy savings
- > New full length ergonomic door handle design for ease of access to the storage area
- > No dirt traps

Performance, Quality & Reliability

- > Designed using high-technology 'Fluid Food-Fresh Dynamics' modelled airflow for improved distribution of air, keeping food fresher for longer

- > Internal air duct forces the cold air into every internal part of the counter
- > A rigorous manufacturing regime ensures outstanding build quality and product longevity
 - Cataphoresis coated coils prevent corrosion and prolong refrigeration system life
 - Works efficiently even in hot kitchens, operates to ISO Climate Class 5 - up to 43°C ambient

Hygiene & Safety

- > The touch sensitive control panel screen is free of buttons to allow for easy cleaning
- > The EcoPro G2 counter features lockable castors as standard, giving you full mobility for easy access around the unit. Once in position, you can be sure it will stay there!

- > Routine Maintenance
 - Low voltage control panel for safety
 - Unique power failure feature - controller indicates if there has been a power failure while you are away

- Easily removable drawers
- Easy access to all parts of the refrigeration system for servicing
- Heavy duty removable door gaskets
- All shelving and internal fittings removable for cleaning

Sustainability and energy efficiency

- > High-performance Cyclopentane foam which is more thermally efficient, maintains its insulation performance longer than traditionally used foams ensuring greater energy efficiency
- > The new 'Airlines' unit cover is aerodynamically designed to cool the refrigeration system and reduce running time by 15% maximising efficiency
- > Highly robust construction means industry leading longevity, low maintenance and servicing costs
- > Low Carbon footprint - 'natural' Hydrocarbon refrigerant available as a no cost option. Low energy consumption, through to product longevity and recyclability means the EcoPro G2 counter will help your business to reduce its carbon footprint

User friendly
controls with LED
temperature display



Your food, kept fresher
for longer and with less
waste. Putting your food
and your business first
- that's the Foster way.

EcoPro G2 Counters | Expertise

Quick fact:

- > 'Smartphone style' high visibility touch sensitive hidden until lit Fuzzy Logic II intelligent control panel keeps the screen flat and free of visual clutter, combining sophistication with functionality.



Quick fact:

- > A newly designed fascia panel featuring the 'Airlines' ventilation system for the refrigeration unit, means that your state of the art product looks great in any environment whilst keeping the system cool and efficient.



EcoPro G2
COUNTERS>



EP 1/3 H counter
shown with 1/3 drawer
section



Quick fact:

- > 100mm high splashback is available as an optional extra on all Eco Pro G2 counters. The splashback helps prevent spillage behind the counter

Specs

	EP 1/2	EP 1/3	EP 1/4	EP 2/2	EP 2/3
Dimensions (w x d x h) mm	1415 x 700 x 865	1865 x 700 x 865	2320 x 700 x 865	1825 x 800 x 865	2480 x 800 x 865
Capacity (Litres/Cu.ft)	280/10	435/16	585/21	495/18	760/27
No. of Shelves	4	6	8	4	6
Refrigerator (+1/+4 °C)	EP 1/2 H	EP 1/3 H	EP 1/4 H	EP 2/2 H	EP 2/3 H
Meat/Chill (-2/+2 °C)	EP 1/2 M	EP 1/3 M	EP 1/4 M	-	-
Freezer (-18/-21 °C)	EP 1/2 L	EP 1/3 L	EP 1/4 L	-	-

If the 1/3 drawer option is chosen, please note that the top drawer will have a maximum depth of 70mm



Product Code: LR150

Freezer Undercounter Cabinet



Features & Benefits

- Front breathing refrigeration system, suitable for use even in enclosed areas
- Easy to use microprocessor control with digital display on the front for easy visual reference
- Stainless steel exterior as standard with aluminium interior
- Roller castors to rear for ease of movement
- Integrated door lock for security
- High quality magnetic door gasket
- Operate to ISO Climate class 4 up to 32°C ambient

Footnotes

- External cabinet depth excludes 25mm door handle
- Note: for airflow, ensure that 25mm clearance is allowed above the cabinet
- Decibel rating measured 1m high from the floor and 1m from the cabinet



Data sheet

iCombi® Pro XS 6-2/3 E



Capacity

- > 6 lengthwise insertion for 2/3 GN-Containers
- > Removable, swivelling hinging rack with flexible rack options on 11 levels per cooking system
- > Wide range of accessories for various cooking processes such as grilling, braising or baking
- > For use with 1/2, 2/3, 1/3 GN-Accessories

Combi-steamer mode

- > Steam 30 °C – 130 °C
- > Convection 30 °C – 300 °C
- > Combination of steam and convection from 30 °C - 300 °C

Description

Intelligent, connectable cooking system with the operating modes poultry, meat, fish, egg dishes/desserts, side dishes/vegetables, baked goods and finishing as well as the cooking methods roasting, cooking, baking and grilling.

- > Combi-steamer in accordance with DIN 18866 (in manual mode).
- > For most cooking processes used in commercial kitchens.
- > For the use of steam and convection, individually, successively or together.

The following intelligent assistants are available:

Intelligent assistants



iDensityControl

iDensityControl is the intelligent climate management system in the iCombi Pro. Thanks to the interaction of sensors, high-performance heating system and live steam generator as well as its active dehumidification, the right cooking chamber climate is always available. The intelligent air turbulence ensures the best possible energy input into the food. This therefore ensures exceptional productivity with high food quality, uniformity and minimal energy consumption.

iCookingSuite

The iCookingSuite is the cooking intelligence in the iCombi Pro. Initially, the user selects the cooking path from 7 operating modes and/or 4 cooking methods to suit the food. The desired cooking result is also specified by the user. The unit suggests browning and cooking degree adjustments. Intelligent sensors recognise the size, quantity and condition of the food. Depending on the cooking progress, all important cooking parameters such as temperature, cooking chamber climate, air speed and cooking time are adjusted to the second. The desired result is achieved with the best possible quality and in the shortest possible time. If desired, you can interrupt the cooking process and adjust the cooking result. The user can switch to iProductionManager or manual mode at any time. With the iCookingSuite, time, raw products and energy can be easily saved and without extra control effort, with standardised food quality.

iProductionManager

The iProductionManager organises the production process intelligently and flexibly. This includes which products can be cooked together on different inserts, the optimal order of the dishes and the monitoring of the cooking path. The iProductionManager supports you with information on inserting or removing dishes. Depending on the cooking process, the tickets can be placed anywhere or can be aligned with a specific target time. The iProductionManager arranges the food sequence accordingly and automatically makes the correct settings. The user decides if the food is cooked in an energy-optimised or time-optimised manner. Simple monitoring activities are no longer necessary, and working time and energy are saved.

iCareSystem

The iCareSystem is the intelligent cleaning and descaling system in the iCombi Pro XS 6-2/3. It recognises the current degree of dirt and calcification and suggests the ideal cleaning level and chemical quantity from 9 cleaning programmes. The quick interim cleaning cleans the iCombi Pro XS 6-2/3 in less than 30 minutes. All cleaning programmes can also run unsupervised overnight. With a low consumption of phosphate-free care products, water and energy, the iCareSystem is particularly economical and environmentally friendly. This keeps the iCombi Pro hygienically clean without any manual work and at a minimal cost.

Unit description and functional features

Intelligent functions

- > Intelligent climate management with accurate moisture measurement, setting and control
- > The actual measured humidity in the cooking chamber can be set and retrieved
- > Dynamic air turbulence in the cooking chamber through 1 intelligently reversing high-performance fan wheels with 5 fan wheel speeds, intelligently controlled and manually programmable
- > Intelligent control of cooking paths with automatic adjustment of the cooking steps to the defined desired result, e.g. browning and degree of cooking, safely and efficiently. Regardless of the operator, the size of the food and the loading quantity
- > Precise monitoring and calculation of browning based on the Maillard reaction, in order to reproduce optimal cooking results
- > Interrupt intelligent cooking paths or switch from the iCookingSuite to the iProductionManager for maximum flexibility
- > Intelligent cooking step for fermenting baked goods
- > Individual, intuitive programming by drag-and-drop of up to 1,200 cooking programmes with up to 12 steps.
- > Easy transfer of cooking programmes to other cooking systems with secure cloud connection with ConnectedCooking or with a USB stick
- > Automated, intelligent planning and control tool iProductionManager for the optimal organisation of several cooking processes and mixed loads. Automatic closing of planning gaps. Automatic time or energy optimisation of the planning and target time cooking, in order to start or stop cooking at the same time.
- > Automatic recommencement and optimal completion of a cooking sequence after power failures that last less than 15 minutes
- > Intelligent cleaning system suggests cleaning programmes and required amount of care products based on the degree of dirt of the cooking system
- > Display of the current cleaning status and the descaling status
- > Condensation hoods with an automatic increase in the extraction power when the cooking chamber door is opened. As an option, the hoods are available pre-assembled.

Cooking functions

- > Effective steam generator for optimal steam performance even at low temperatures below 100 °C
- > Integrated, maintenance-free grease separation system with no additional grease filter
- > Cool-down function for fast cooling of the cooking space with selectable, additional fast cooling by means of water injection
- > Core temperature probe with 6 measuring points as well as automatic error correction in the event of false readings. Optional positioning aid for soft or very small food (accessories)
- > Delta-T cooking for particularly gentle preparation with minimal cooking losses
- > Exact steaming, water volume adjustable in 4 levels in the temperature range from 30 °C - 260 °C for convection or a combination of steam and convection
- > Digital temperature display adjustable in °C or °F, display of target and actual values
- > Digital display of the cooking chamber humidity and time, display of target and actual values
- > Time format adjustable in 24-hour format or am/pm
- > 24-hour real-time clock with automatic conversion from summer to winter time when connected with ConnectedCooking
- > Automatic pre-selected starting time with variable date and time
- > Integrated hand shower with automatic return and single jet function
- > Energy-saving, long-life LED lighting in the cooking chamber with high colour rendering for quick detection of the current state of food
- > Free hotlines for questions regarding technology and application support (ChefLine)

Occupational and operational safety

- > Electronic safety temperature limiter for steam generator and convection heating
- > Integrated fan wheel brake
- > Maximum contact temperature of the cooking cabinet door 73 °C
- > Use of Active Green cleaner tabs and care tabs (solid matter cleaner) for optimal work safety
- > HACCP data storage and output via USB or optional storage and management in the cloud-based networking solution ConnectedCooking
- > Tested according to national and international standards for unsupervised operation
- > Maximum rack height not higher than 1.6 m when using a RATIONAL base frame
- > Ergonomic door handle with right/left opening and door closing function

Networking

- > Integrated, IP-protected Ethernet interface for wired connection to the cloud-based networking solution ConnectedCooking
- > Integrated WLAN interface for wireless connection to the cloud-based networking solution ConnectedCooking
- > Integrated USB interface for local data exchange
- > Central unit management, recipe, shopping cart and programme management, HACCP data management, maintenance management by means of the cloud-based networking solution ConnectedCooking

Cleaning and care

- > Non-mains pressure dependent automatic cleaning and care system for cooking cabinet and steam generator
- > 9 cleaning programmes for unsupervised cleaning, even overnight, with automatic cleaning and descaling of the steam generator
- > Fast cleaning in less than 30 minutes for almost uninterrupted, hygienic production
- > Automatic safety routine after a power failure ensures a detergent-free cooking chamber even after the cleaning has been cancelled
- > Use of phosphate and phosphorous free Active Green cleaning tabs and care tabs
- > Hygienic, floor-level installation without feet for easy, safe cleaning
- > 3 pane oven door with rear ventilation, heat-reflecting special coating and swivelling glass panes for easy cleaning
- > Material inside and outside stainless steel DIN 1.4301, seamless hygienic cooking chamber with rounded corners and optimised air flow
- > Easy and safe external cleaning due to glass and stainless steel surfaces as well as protection against water jets from all directions due to protection class IPX5
- > Monitoring option for automatic cleaning by means of the cloud-based networking solution ConnectedCooking

Operation

- > High-resolution 9" TFT colour display and capacitive touchscreen with self-explanatory symbols for simple, intuitive operation and control using sweep or swipe movements
- > Acoustic prompt and visual display when user intervention is required
- > Central dial with push function for intuitive selection and confirmation of entries
- > More than 55 languages can be configured for user interface and help function
- > Basic cooking preferences of the country-specific cuisine can be selected, regardless of the language set for the unit. Another country-specific cuisine can be selected
- > Specially adapted cooking parameters for international or country-specific dishes can be selected and started, regardless of the language set for the unit
- > Extensive search function in all cooking paths, application examples and settings
- > Context-sensitive help, which always displays the current help content for the displayed screen content
- > Starting application examples from the help
- > Easy selection of cooking paths over 7 operating modes and/or from 4 cooking methods
- > Cockpit function to display information about the processes within a cooking path
- > Customisation and control of user profiles and access rights to prevent operating errors
- > Interactive messages about cooking paths, calls to action, intelligent functions and warnings with the Messenger

Installation, maintenance and environment

- > Professional installation by certified technicians recommended by RATIONAL
- > Fixed waste water connection conforming to SVGW requirements is permitted
- > Customisation to the installation location (height above sea level) with automatic calibration
- > Operation without water softeners and without additional manual descaling is possible
- > Installation flush with the floor and wall with only 10 mm (0.4 ") wall clearance by connection in the base area*
- > Service diagnosis system with an automatic indicator of service messages and a self-test function for active assessment of unit functions.
- > Remote diagnosis with ConnectedCooking by certified RATIONAL service partners
- > RATIONAL 2 year guarantee including parts, work and journey**
- > Regular maintenance is recommended. Maintenance in accordance with the manufacturer's recommendation by RATIONAL service partners

*For details, see the installation or designer manual

**Terms and conditions apply, see manufacturer's guarantee policy on the website www.rational-online.com

Options

- > Cooking chamber door with left-hinged opening
- > MarineLine – Marine design
- > Energy optimisation system connection
- > Connection to operations monitoring (potential-free contacts)
- > Safety door lock
- > Design without WLAN configuration

Technical specifications

Dimensions and weight

Dimensions (W x H x D)

Cooking system (body)	655 x 567 x 555 mm
Cooking system (complete)	655 x 594 x 621 mm
Cooking system with packaging	900 x 770 x 950 mm
Maximum working height top rack*	≤ 1.60 m

*with use of an appropriate RATIONAL base frame

Weight

Maximum loading quantities/rack	3.33 kg
Maximum total loading quantities	20 kg
Weight electric unit without packaging	67 kg
Weight electric unit with packaging	76 kg

Connection requirements electric

Voltage 3 NAC 400 V

Electrical connected loads	5.7 kW
Steam mode output	5.4 kW
Convection mode output	5.4 kW
Fuse	10 A
RCD model	F

Voltage 3 AC 220 V

Electrical connected loads	5.3 kW
Steam mode output	5 kW
Convection mode output	5 kW
Fuse	20 A

RCD model	B
Voltage 1 NAC 230 V	
Electrical connected loads	5.3 kW
Steam mode output	5 kW
Convection mode output	5 kW
Fuse	25 A
RCD model	F

Connection requirements water

Water inlet (pressure hose)	3/4"
Water pressure (flow pressure)	1.0 – 6.0 bar
Water outlet	DN 40
Min./Max. flow rate	5 l/min

Connection conditions exhaust air and thermal load

Latent heat load	283 W
Sensible heat output	375 W
Noise level	52 dBA

Connection requirements data

LAN data interface	RJ45
WiFi data interface	IEEE 802.11 a/g/n

Minimum clearances during installation

Minimum clearance	Left	Back	Right
Standard	min. 10 mm	min. 10 mm	min. 10 mm

- > Comprehensive technical information on kitchen planning and unit installation can be found in the planning manual or in the installation instructions on our business customer portal.

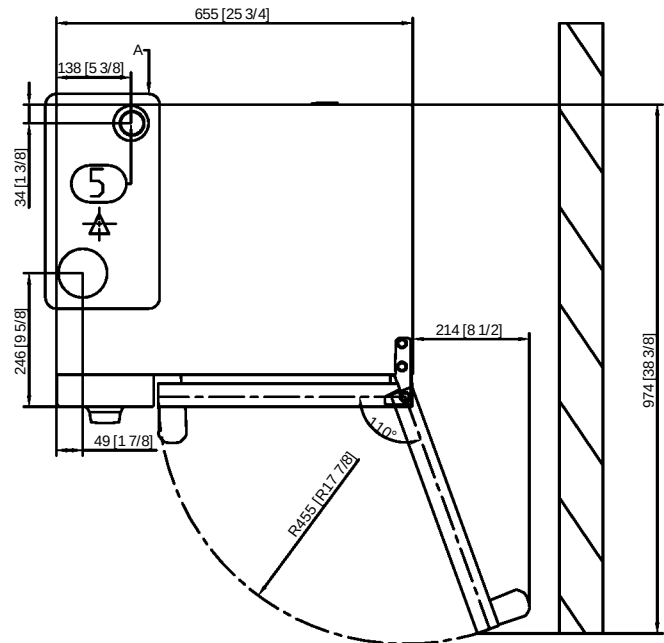
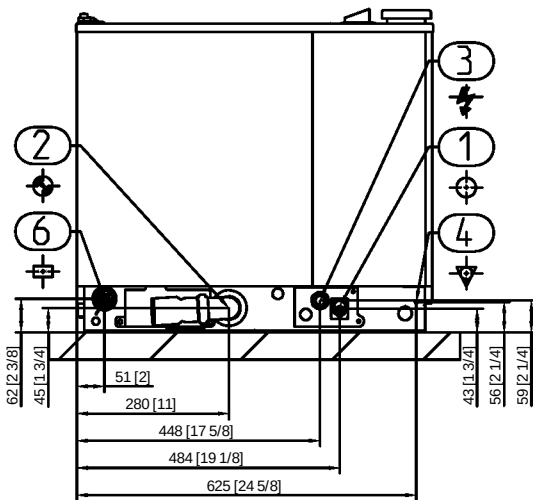
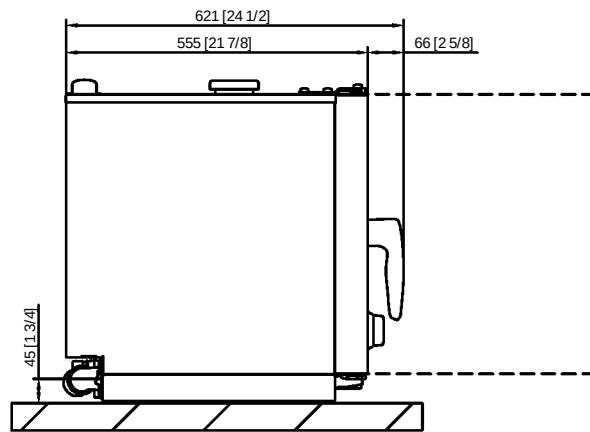
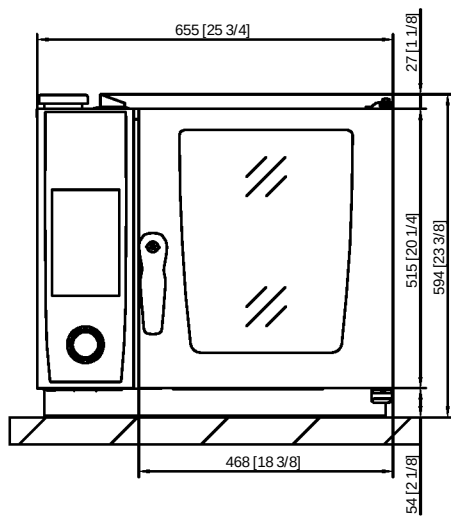
Installation conditions

- > If heat sources act on the left side of the unit, the minimum distance on the left must be 350 mm.
- > Specific national and regional standards and regulations which concern the installation and operation of commercial cooking appliances must be complied with. The local standards and regulations for ventilation systems must be adhered to.
- > To use ConnectedCooking, a RJ45 network access point or the option to integrate into a WLAN (IEEE 802.11 a/g/n) must be provided on site. A data rate of at least 100 MB/s should be provided for optimal performance.

Certifications



Technical drawing



- 1 Water inlet
- 2 Water outlet
- 3 Electrical connection
- 4 Equipotential bonding
- 5 Ventilation pipe
- 6 Ethernet interface

Accessories

Accessories

Article number

RATIONAL Active Green cleaner tabs - guarantees the best cleaning performance

RATIONAL care tabs – effectively prevents limescale deposits

Unit installation kit

Wall mounting kit for 6-2/3 units

Base frames in different designs - standard, with castors or fixable stainless steel feet

Combi-Duo kit - to build a Combi-Duo for electric units

Heat shield - to install a unit next to a heat source, e.g. a grill

Condensation breaker - to divert steam and vapours into existing exhaust systems

UltraVent Plus condensation hood – only for electric units

UltraVent condensation hood – only for electric units

RATIONAL USB stick – for the safe transfer of cooking programmes and HACCP data

To achieve an optimal cooking result, you will find a wide range of cooking accessories and information on additional accessories in the accessories brochure, from your distributor or at www.rational-online.com

Planners	RATIONAL UK
	Unit 4 Titan Court, Laporte Way Portenway Business Park, Luton LU4 8EF Tel. +44 (0) 1582 480388 Fax +44 (0) 1582 485001 Email: info@rational-online.com Visit us on the internet: www.rational-online.com

Description: Ingredient Bin White - 65Ltr

Notes: Ingredient Bin White - 65Ltr

Description: CANTILEVERED WALL BENCH

Notes: Cantilevered Wall Bench
1700mm x 750mm x 900mm
38mm dia open void framework.
Marble worktop

Description: Combi Oven, Electric, 1/1 GN

Notes: One (1) iCombi Pro 6-1/1 on one (1) iCombi Pro 10-1/1, electric, (16) 1/1 GN or (32) 1/2 GN capacity, 30-100 + 80-150 meals per day, includes: the (2) cooking systems and the stacking kit - all other options (stands, hoods connection kits) must be ordered separately, intelligent cooking system with (4) assistants; iDensityControl, iCookingSuite, iProductionManager, & iCareSystem, (6) operating modes, (5) cooking methods, (3) manual operating modes, quick clean, care control, eco mode, 6-point core temperature probe, retractable hand shower, Wi-Fi enabled, 400v/3-ph, 10.8 kW + 18.9 kW, IPX5, CE, Energy Star

Description: Wall Shelf

Notes: Single Tier Fixed Wall Shelf

1800mm x 300mm

1 No. 304 Grade stainless steel wall shelf: Turn down to sides, rear upstand to be 50mm high.

3 No. 304 Grade stainless steel 30x30RHS cantilevered wall shelf brackets c/w ends capped off

Description: Ventilation Canopy, Wall Type

Notes: All Halton kitchen ventilation canopies are manufactured in accordance with DW/172, "HVCA Specification for Kitchen Ventilation Systems". As standard, all canopies are constructed from 1.20mm thick Grade 304 satin finish stainless steel, with a full perimeter 50mm x 25mm condensation channel, as required. All joints and seams are liquid tight.

Description: Ventilation Canopy, Wall Type

Notes: All Halton kitchen ventilation canopies are manufactured in accordance with DW/172, "HVCA Specification for Kitchen Ventilation Systems". As standard, all canopies are constructed from 1.20mm thick Grade 304 satin finish stainless steel, with a full perimeter 50mm x 25mm condensation channel, as required. All joints and seams are liquid tight.

**Model**

MP20

Product Description

Planetary Mixer, 20 litre, Heavy Duty

Product Code

5MP20

**Standard Features**

- Heavy duty 20ltr, bench mounted, gear driven, planetary mixer
- Particularly suitable for bakeries, hotels, restaurants, canteens etc
- Easy to operate
- Planetary mixing action ensures perfect results
- High torque motor allows mixing of stiffer doughs and larger batches
- 3 fixed speeds: 140, 260 and 473 rpm
- Easy speed-shifting
- Interlocking bowl guard and bowl lift
- Stainless steel safety guard with ingredient chute and automatic shut-off when guard is opened at any speed
- Industry standard #12 attachment hub
- Thermal overload protection (NVR device)
- Emergency stop button
- Long lasting lubricant providing abrasion resistant transmission
- Transmission gears are made of heat treated, hardened steel
- All metal and die-cast aluminium body
- Non-slip rubber feet
- Quiet operation

Standard Accessories / Attachments

- 1 x Whisk
- 1 x Beater
- 1 x Dough Hook
- 1 x 20 litre Stainless steel bowl

Warranty

Covered by Metcalfe 3-year warranty (1st year parts and labour, 2nd & 3rd years parts only) and full after sales service

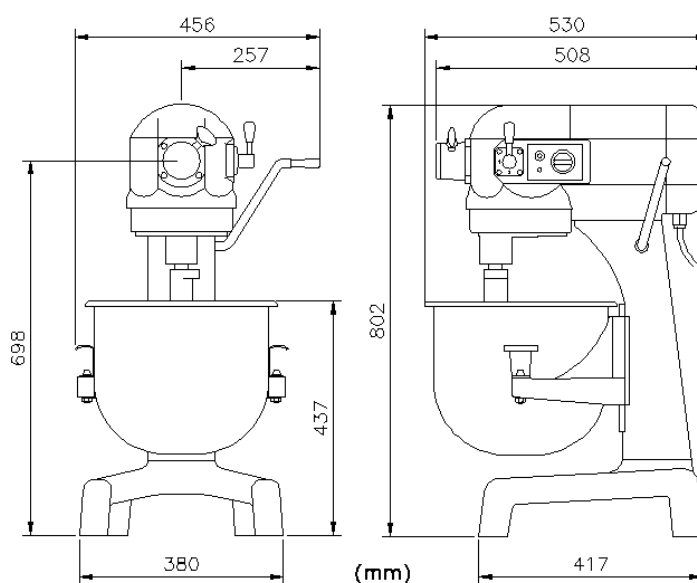
Optional Accessories / Attachments

Item	Product Code
Bowl	MP11012-12-001
Beater	MP11012-12-002
Dough Hook	MP11012-12-003A
Whisk	MP11012-12-004

Item	Product Code
Stand	5MP21
Trolley	5MP22
Veg Prep Attachment	MPVS12A
Meat Mincer Attachment	MPG12SH

Item	Product Code
10ltr reduction bowl	MP11012-12-005
10ltr reduction beater	MP11012-12-006
10ltr reduction dough hook	MP11012-12-007
10ltr reduction whisk	MP11012-12-008

Drawing



Specifications

Model	Capacity (ltr)	Phase (Ø)	Motor (Volt)	Frequency (Hz)	Power (kW) / (hp)	Speed (rpm)
MP20	20	1	220-240	50	0.375 / 0.5	140 / 260 / 473

Dimensions | Shipping Information

Model	Overall Dimensions D x W x H (mm)	Net Weight (kg)	Packed Dimensions D x W x H (mm)	Packed Weight (kg)	Volume (m3)
MP20	530 x 456 x 802	98	620 x 520 x 1000	110	0.32

We reserve the right to alter the specification and technical details for this item at any time without prior notice. 05/2021

Metcalfe Catering Equipment Ltd

Haygarth Park

Blaenau Ffestiniog

Gwynedd, LL41 3PF



Description: Wall Shelf

Notes: Single Tier Fixed Wall Shelf

950mm x 300mm

1 No. 304 Grade stainless steel wall shelf: Turn down to sides, rear upstand to be 50mm high.

2 No. 304 Grade stainless steel 30x30RHS cantilevered wall shelf brackets c/w ends capped off

Description: Island Counter

Notes: Island Counter Unit
3200mm x 1230mm x 900mm

FRAMES AND PLINTHS:

Stainless Steel 304 grade 30x30mm welded counter height framework Satin polished stainless steel straight plinth panels, removable for cleaning and maintenance purposes, mounted on concealed magnetic fixings.

FASCIA PANELS:

Stainless Steel frontage panels, satin polish finish, straight shape

WORKTOPS:

Stainless steel 304 grade worktop in satin polish finish (2.0mm thickness)
Fully welded joints in the worktop
Anti drip moulding in the worktop
Service run type upstand (cut outs for sockets)

UNDERCOUNTER UNITS:

2 No. Ambient open shelving section(s), 304 grade stainless steel, 600-900mm wide, with tanked base, removable rear panel and one removable intermediate shelf.
4 No. Void section(s) for undercounter equipment, panelled to sides and rear

COUNTERTOP AND OTHER INSET EQUIPMENT:

1 No. Standard sink, inset into worktop surface.
2 Tier Ambient gantry: Brush finish st/steel shelf c/w st/steel legsets
1 No. Salamander grill shelf

ELECTRICAL:

1 No. MCB electrical control cupboard with RCBO, stainless steel finish, with hinged door 4 No. 13A standard switched double socket outlet via an RCBO 1 No. Brush finish st/steel service riser c/w removable access panels

Description: Spare No.

Notes:



BASELINE P series

Chamber Machines

P 200

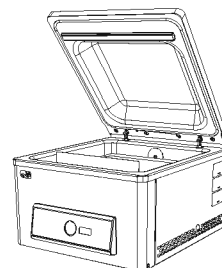
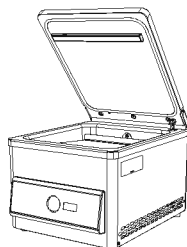
P 300

P 400

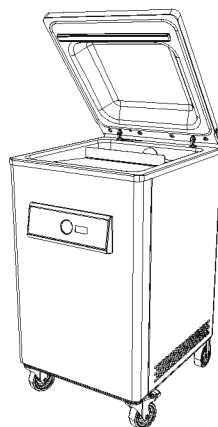
The BASELINE range - professional from top to bottom

Successful and high quality vacuum packing is simple with BASELINE chamber machines, because every BASELINE machine is a genuine MULTIVAC. This means a long lifespan, high level of reliability and the best service are guaranteed.

Even inexperienced personnel are able to pack reliably and efficiently with a BASELINE machine. BASELINE chamber machines therefore are the ideal vacuum packing solution for butchers' shops, restaurants, hotels, cheese dairies, direct marketing companies and farm shops. It can also be used for a wide range of consumer and industrial products.

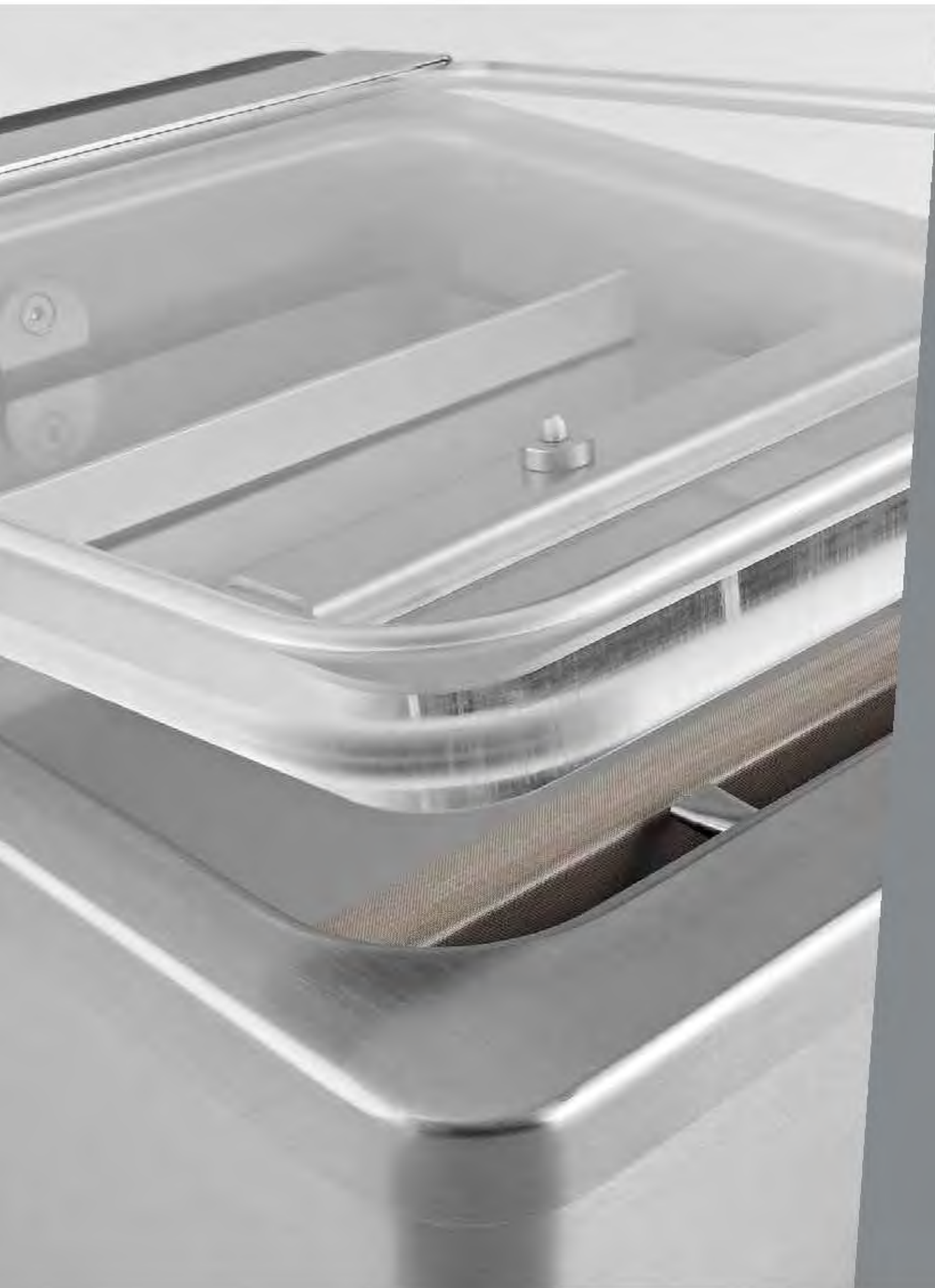
**BASELINE product range**

Type	P 200	P 300
Design	Table-top machine	Table-top machine
Usable volume	305 x 300 x 110 mm	420 x 425 x 170 mm
Pump output	8 m ³ /h	20 m ³ /h



Type	P 400
Design	Free-standing machine
Usable volume	420 x 425 x 170 mm
Pump output	60 m ³ /h

The P 200, P 300 and P 400 machines are available with an optional gas flushing system.
We offer a mobile stand as an accessory for table-top machines.





BASELINE P 200

Table-top machine

305 x 300 x 110 mm



BASELINE P 300

Table-top machine

420 x 425 x 170 mm



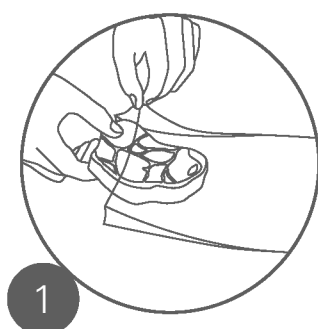


BASELINE P 400

Free-standing machine

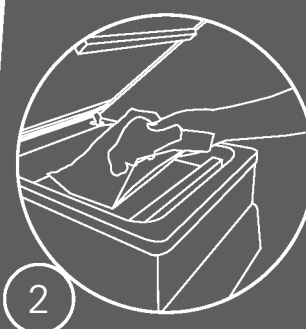
420 x 425 x 170 mm

Vacuum packing professionally



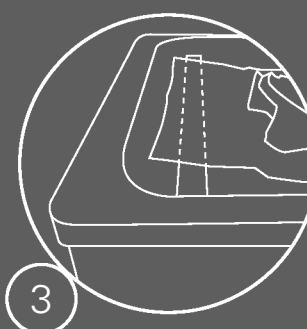
Filling the film pouches

The seal seam must remain clean on the inside and outside.



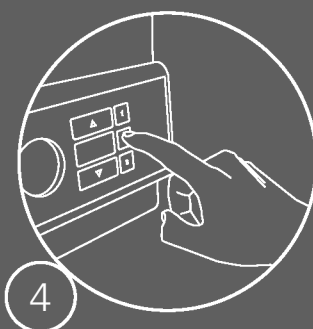
Inserting the film pouches

If the content of the film pouch is liquid, position the film pouch using the sloping insert and magnetic set square.

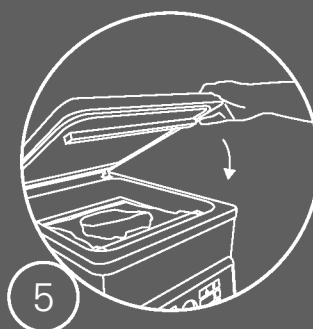


Aligning the seal area

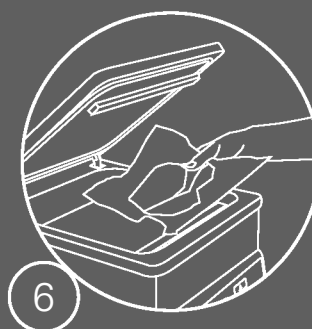
Place the open end of the film pouch over the sealing bar. The edge of the pouch must not be trapped in the chamber lid.

**Selecting the program**

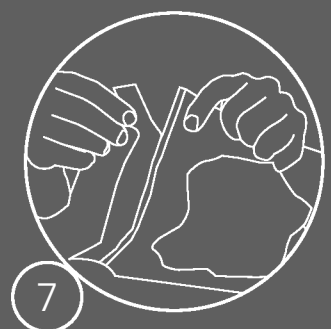
Select one of the three defined programs, or enter a sealing time and vacuuming time in accordance with requirements.

**Starting the program**

The packaging procedure is started by closing the chamber lid.

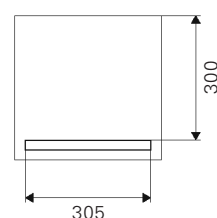
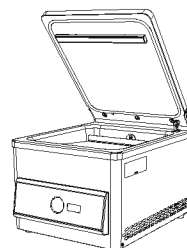
**Removing the packaging**

After vacuuming and sealing, the chamber lid opens automatically.

**Pulling off the excess pouch film**

Pull off the excess pouch film at the separation seam.

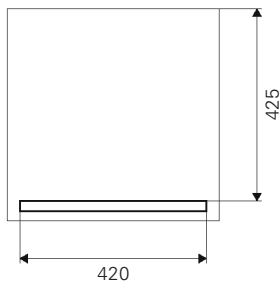
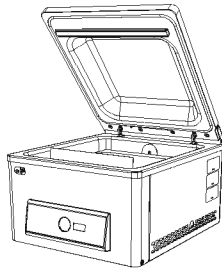
Technical specifications



Type	P 200
Design	Table-top machine
Chamber dimensions (useable) (W x D x H) in mm	305 x 300 x 110
Machine dimensions (W x D x H) in mm	380 x 510 x 310
Weight in kg	approx. 36
Pump capacity in m³/h	8
Sealing	Double-seam sewer sealing 1 x 3 mm, 1 x 1 mm
Sealing bar	insertable
Useful sealing length in mm	305
Machine controls	MCB01
Electrical connection values	230 V, 50 Hz 110 V, 60 Hz

Options

Type	P 200
Gas flushing system	•
Alternative chamber lid height in mm	150
Mobile undercarriage	•



P 300

Table-top machine

420 x 425 x 170

520 x 640 x 395

approx. 70

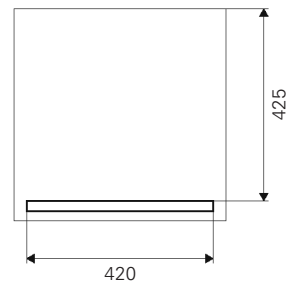
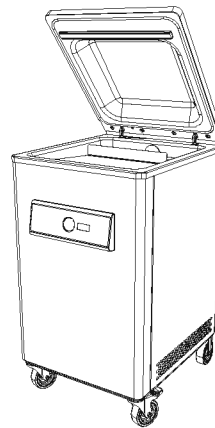
20

Double-seam
sever sealing
1 x 3 mm, 1 x 1 mm

insertable

420

MCB01

230 V, 50 Hz
110 V, 60 Hz

P 400

Free-standing machine

420 x 425 x 170

520 x 650 x 980

105

60

Double-seam
sever sealing
1 x 3 mm, 1 x 1 mm

insertable

420

MCB01

3 x 400 V, 50 Hz
3 x 220 V, 60 Hz

P 300

•

–

•

P 400

•

–

–



MULTIVAC
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Germany

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SP_BASELINE_P200-P300-P400_EN_A4_v4.0

Description: Waste/Trash Container

Notes: Rubbermaid® Slim Jim® Waste Container, with venting channels, 60 litre capacity, grey

Description: Ventilation Canopy, Island Type

Notes: All Halton kitchen ventilation canopies are manufactured in accordance with DW/172, "HVCA Specification for Kitchen Ventilation Systems". As standard, all canopies are constructed from 1.20mm thick Grade 304 satin finish stainless steel, with a full perimeter 50mm x 25mm condensation channel, as required. All joints and seams are liquid tight.

Undercounter Cabinets

Practical | Value | Storage

These convenient, practical and tough Under Counter Cabinets and Low Level Counters offer your business high-quality food storage right where you need it most - at the point of preparation. Undercounter refrigeration ensures the optimum use of available space in tight kitchen areas with clever utilisation of the space under the work bench. Let your business benefit from the high-quality storage of your ingredients while contributing to the real-world efficiency of your kitchen. Your food, kept fresher for longer and with less waste.

“Foster undercounters store your ingredients where you need them, at the point of preparation”



Image right:
HR 150 Undercounter Cabinet

Image left:
HR 360 Undercounter Cabinet

Quick fact:

- > 150 model available in 1/3 drawer format



features & benefits

- > Efficient forced air fan system ensures air circulated evenly throughout the unit to keep your food perfectly stored at all times. Dual forced air fan system on 120, 200, 240 and 360 models to ensure temperature is maintained in the hardest working kitchens
- > Front breathing refrigeration systems on all models, which means that you can put your refrigerator in tightly enclosed areas and make best use of your available space
- > Easy to use microprocessor controls with digital display on the front for visual reference of key information such as operating temperature
- > High-quality magnetic door gasket for a 100 % effective seal. This is also easily removable for easy cleaning and ultimate hygiene
- > Integrated door locks for maximum security. Rest assured that your food is safe
- > 150 model available in 1/3 drawer format for ultimate flexibility
- > Stainless steel exterior is standard on 150, 200 and 360 models. Stainless steel exterior and interior is standard on 120 and 240 models

Convenient, quality
storage at your
fingertips



Quick fact:

- > The tough, practical exterior and interior finish on all undercounters ensures they are built to last in today's demanding commercial kitchen environment



Quick fact:

- > Easy to use microprocessor controls with digital display



“With 5 capacity options plus
a drawer model, undercounters
offer excellent flexibility”



Image above:
HR 240 Undercounter Cabinet

Image left:
HR 120 Undercounter Cabinet



Image left:
LL 2/1 Low Level Counter

Quick fact:

- > Foster's Low Level Counters offer a base for a chargrill, griddle or broiling top, with refrigerated drawers below for easy access to storage underneath the cooking area



Specs

	120	150	200	240	360
Dimensions w x d x h mm	441 x 745* x 896	605 x 640 x 830	684 x 755 x 824	868 x 745* x 896	1217 x 755 x 824
Capacity (Litres/cu.ft)	120/3	150/5.3	200/6.2	240/6.6	360/12
No. of Shelves	2	2	2	4	4
Refrigerator (+3/+5°C)	-	HR 150	HR 200	-	HR 360
Refrigerator (+1/+4°C)	HR 120	-	-	HR 240	-
Freezer (-18/-21°C)	LR 120	LR 150	LR 200	LR 240	LR 360

	LL 2/1	LL 2/1HD	LL 2/1HDRW	LL2/4H
Dimensions w x d x h mm	1244x 800 x 646	1244x 800 x 646	1030 x 800 x 646	1900 x 800 x 646
Capacity (Litres/cu.ft)	140 (5)	140 (5)	140 (5)	279 (9.8)
Chill (+1°/+4°C)	LL 2/1 HS	LL 2/1 HD	LL 2/1 HDRW	LL 2/4 H

* Door handle adds 25mm
on 120/240 models
150/200/360 aluminium
interior

Description: Pass Unit

Notes: Pass Counter
4950mm x 800mm x 900mm

FRAMES AND PLINTHS:

Stainless Steel 304 grade 30x30mm welded counter height framework Satin polished stainless steel straight plinth panels, removable for cleaning and maintenance purposes, mounted on concealed magnetic fixings.

FASCIA PANELS:

Stainless Steel frontage panels, satin polish finish, straight shape
1 No. Brush finished st/steel flap and laminated gate

WORKTOPS:

Stainless steel 304 grade worktop in satin polish finish (2.0mm thickness)

UNDERCOUNTER UNITS:

1 No. Ambient open shelving section, 304 grade stainless steel, 600-900mm wide, with tanked base, removable rear panel and one removable intermediate shelf.
1 No. Heated cupboard with sliding doors, 304 grade stainless steel, 1200-1500mm wide, with tanked base and one removable intermediate shelf.
2 No. Void section for undercounter equipment (by others), panelled to sides only, open rear
1 No. Pair of sliding door, manufactured from stainless steel

COUNTERTOP AND OTHER INSET EQUIPMENT:

2 Tier Heated St. steel gantry with satin polished light box, 1600mm long, with 300w dimmable quartz heat lamps. Gantry mounted lamps control.
1 No. Ambient Stainless steel gantry with satin polished light box, 900mm wide, with LED lighting to display area.
Gantry mounted lamps control. 2 Tier Ambient Stainless steel gantry with satin polished light box, 1500mm long, with LED lighting to display area.
Gantry mounted lamps control.

ELECTRICAL:

1 No. MCB electrical control cupboard with RCBO, stainless steel finish, with hinged door

4 No. 13A standard switched double socket outlet via an RCBO 1 No. Brush finish st/steel service riser c/w removable access panels

Description: POS Display Screen

Notes: POS Display Screen (By Others)



Water • CaterTap

MODEL:

CaterTap 500MDW

CATERTAP

CaterTap 1/2-inch Dome head Mixer tap with swivel spout

Mount: Panel mounted**Water feed:** Twin**Controls:** Dome**Connections:** 1/2-inch**Tap type:** Mixer**Spout:** Swivel

FEATURES & BENEFITS

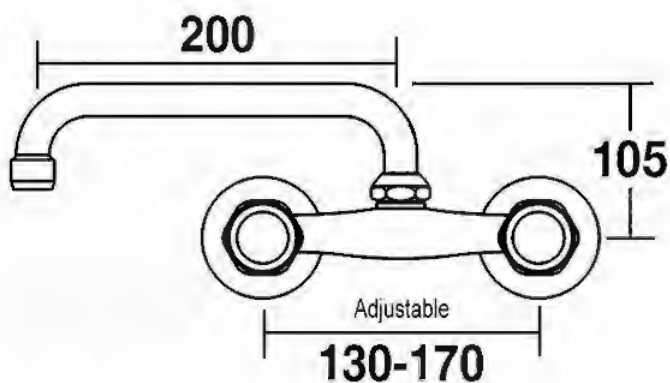
- High-grade chrome-finished.
- Low maintenance and long lasting.
- Manufactured to British Standards.
- Robust commercial tap.
- Backed by Mechline's standard 1 year warranty.

TECHNICAL INFO

- Connection(s): 1/2-inch.
- Worktop hole: 25mm.
- Recommended static water pressure range: 1-3 bar.
- Flow rate: 13.44 lpm tested at 3 bar pressure

MAINTENANCE & CLEANING

Cleaning chrome: Do not use abrasive, chlorine or acid-based cleaning products. Avoid contact with concentrated bleach. Clean with soapy water using a cloth or sponge.



Dimensions are in millimeters. If a Cad file is required please visit www.mechline.com.



MECHLINE DEVELOPMENTS LIMITED

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Description: Wall Shelf

Notes: Single Tier Fixed Wall Shelf

1000mm x 300mm

2 No. 304 Grade stainless steel wall shelf: Turn down to sides, rear upstand to be 50mm high.

4 No. 304 Grade stainless steel 30x30RHS cantilevered wall shelf brackets c/w ends capped off

Description: Broom/Mop Rack

Notes: Rubbermaid® Closet Organiser/Tool Holder - 3 Hooks 18"

Description: Dishwash Tabling

Notes: L Shaped Dirties Dishwash Tabling - 1060/1760mm long
Incl - Sink bowl inset in tabling c/w splash back to rear.
Bank of basket runners under.

Description: Wall Shelf

Notes: Single Tier Fixed Wall Shelf

1800mm x 300mm

1 No. 304 Grade stainless steel wall shelf: Turn down to sides, rear upstand to be 50mm high.

3 No. 304 Grade stainless steel 30x30RHS cantilevered wall shelf brackets c/w ends capped off

Description: Dishwasher Rack/Basket Trolley

Notes: Premier Catering Dishwash Basket / Glass Trolley, 630mm W x 700mm D x 1700mm H, 7-tier, accepts 500x500mm racks, 30kg max load per level; 200kg max load per unit, stainless steel, (4) castors (2 with brakes), bumpers

Description: Wall Shelf

Notes: Single Tier Fixed Wall Shelf

760mm x 300mm

1 No. 304 Grade stainless steel wall shelf: Turn down to sides, rear upstand to be 50mm high.

2 No. 304 Grade stainless steel 30x30RHS cantilevered wall shelf brackets c/w ends capped off

G500DUO Undercounter Glasswasher

Technical Specifications



CLASSEQ
Warewashing Made Simple.

G500DUO

Front-loading commercial glasswasher with a digital display, two wash programs and WRAS compliance for effortless and consistently clean results.

The G500DUO is an easy to operate, under counter glasswasher with a 500 x 500mm basket that holds 25 pint-sized glasses. It features two wash cycles – standard (two minute) and light (1.5min), meaning that this machine is capable of washing up to 1000 glasses per hour.

The digital LCD display accurately shows the temperature of the wash tank and rinse boiler, re-assuring the operator that it is up to temperature and fully sanitising during the wash cycle.

With intuitive colour coded lighting and universally recognised symbols, this machine has been designed to make operating as simple as possible, whilst also featuring performance enhancing customisations through its advanced settings mode. Additionally, its clever software constantly monitors wash cycles, temperatures, chemical usage and any errors giving valuable data which is used to improve operational efficiencies.

The Duo range of products all come with drain pumps, rinse booster pumps, built in chemical dispensers and full double skinned construction ensuring they meet all installation regulations and requirements. All Duo models are also available with an optional water softener – an essential requirement in hard water areas. (G500DUOWS)



Water Softener

Our G500DUO is also available with an integral water softener. Model code: G500DUOWS.

**Locally manufactured**

Our machines are Made in Britain (Staffordshire) meaning shorter lead times on delivery, parts and support.

**2 Wash Programs**

The G500DUO Standard (2 minute) and Light (1.5min) cycles allow for maximum output without compromising wash quality.

**LCD display**

The G500DUO enhances user functionality by displaying rinse and wash tank temperatures.

**Double skinned sides and door**

Allows for quieter operation and reduced heat loss.

**Water Board (WRAS) compliant**

All Duo machines are fully compliant with essential Water Board regulations.

**Advanced Customer Features**

Adjust rinse aid and detergent settings, priming of chemical pumps and set water softener to match local water hardness levels (WS models only).

**Colour Coded Display**

Amber flashing - Machine heating
Blue - Machine in cycle
Green - Machine ready

**Operational Data monitoring**

Our machine constantly measures all cycles, heating and errors providing useful data for improving efficiencies.

Machine Features:

1 500mm x 500mm basket	2 Built-in chemical pumps	3 Drain pump	4 Rinse Booster Pump	5 Temperature interlock - guarantees hot rinse
6 Energy saving standby mode	7 Stainless steel dual wash filter system	8 Assisted self-clean	9 Easily removable components	

Hydraulic specifications

Water supply connection
Minimum allowed supply water pressure
Required water flow rate
Minimum incoming water temperature
Maximum incoming water temperature
Gravity drain height (from machine base)
Pumped drain height (from machine base)
Drain size

G500DUO

G3/4" (3/4" BSP)
0.5 bar G500DUO model only 2.0 bar G500DUOWS model only
11 L/min G500DUO model only 4 L/min G500DUOWS model only
4°C
55°C
40 mm G500DUO model only N/A G500DUOWS model only
600 mm
Ø40 mm

Electrical specifications

Standard Set-up

Amps Required	30A (1 phase)
Standard Operating Voltage	220-240V / 1N~ / 50Hz
Total Connected Load	6.58kW

Optional Set-up

Amps Required	13A (3 phase)
Standard Operating Voltage	380-415V / 3N~/50Hz
Total Connected Load	6.58kW

Optional Set-up

Amps Required	12A (1 phase)
Standard Operating Voltage	220-240V / 1N~ / 50Hz
Total Connected Load	2.58kW

Performance

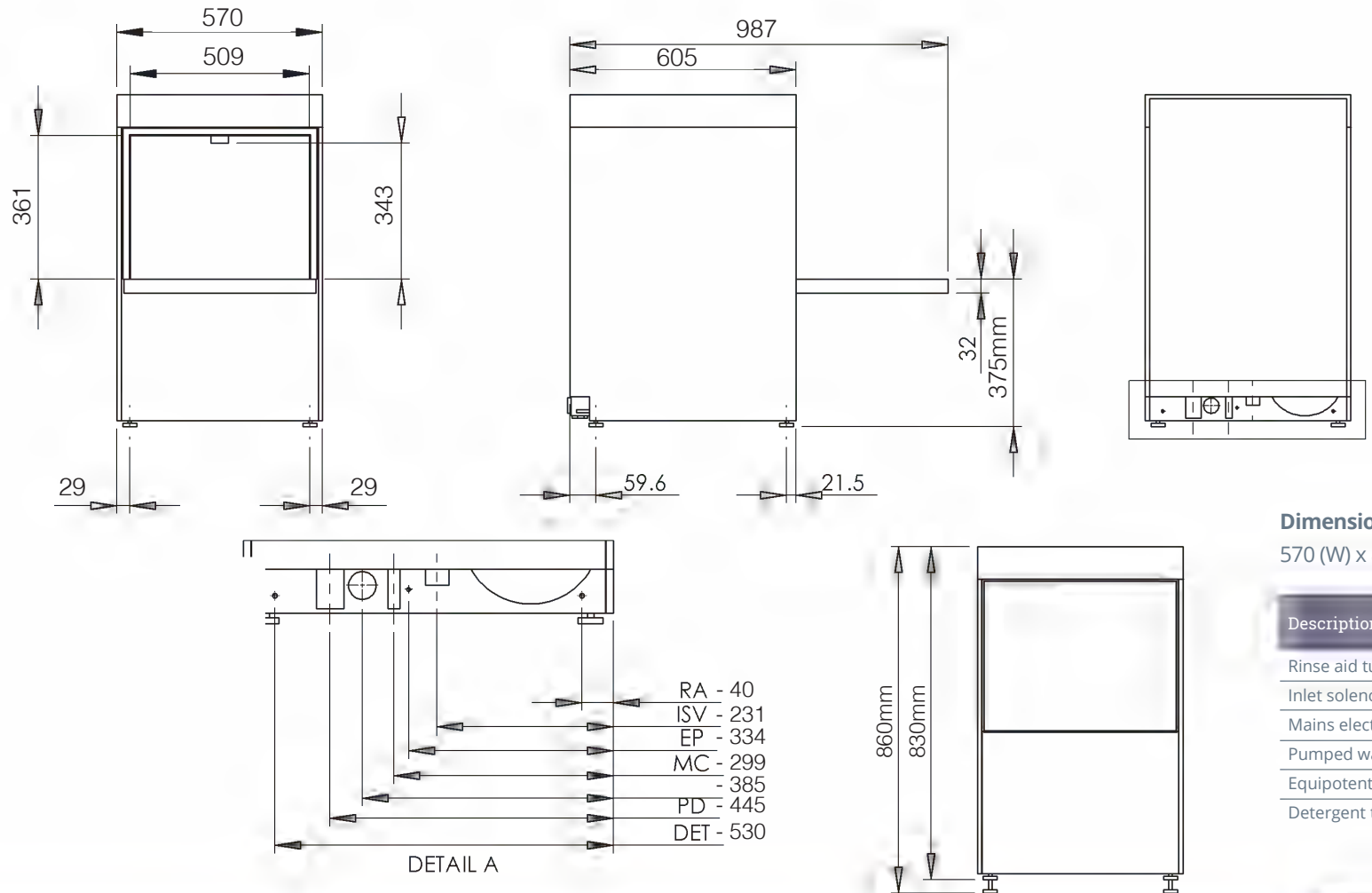
Wash tank element	2.00kW
Rinse tank element	6.00kW
Wash tank capacity	14.5 litres
Rinse tank capacity	7.5 litres
Rinse water consumption at 3 bar	3.00 L/cycle
Theoretical maximum racks/hours	40
Wash tank temperature	55°C
Rinse tank temperature	70°C
Wash pump power	0.58 kW
Rinse pump power	0.19 kW

Please Note: G500DUOWS Specification as above.

Mechanical Specifications

Additional Info:

Wash water temperature	G500DUO 55°C
Glass washer rinse temperature	70°C
Noise level	Under 70dB
Empty weight	54.7kg
Fully Loaded weight	75.2kg
Packed weight	66.6kg DUO model 68.7kg DUOWS model



Dimensions (mm):

570 (W) x 830 (H) (860 max) x 605 (D)

Description	Symbol	Radius from machine (m)
Rinse aid tube	RA	3
Inlet solenoid value	ISV	1.8
Mains electrical cable	EC	1.3
Pumped waste water outlet	PD	1.5
Equipotential bonding stud	EP	-
Detergent tube	DET	3

Please Note: All dimensions in mm

Contact:

Tel: +44 (0)844 225 9250

Email: sales@classeq.co.uk

Classeq Ltd, Roebuck Way,

Knowlhill, Milton Keynes MK5 8WH

www.classeq.co.uk

CLASSEQ
Warewashing Made Simple.

Description: Dishwash Tabling

Notes: Single Tier Fixed Wall Shelf

900mm x 300mm

2 No. 304 Grade stainless steel wall shelf: Turn down to sides, rear upstand to be 50mm high.

4 No. 304 Grade stainless steel 30x30RHS cantilevered wall shelf brackets c/w ends capped off

Description: Room Service Unit

Notes: Tray Storage / Cupboard Unit

1155mm x 800mm x 900mm

FRAMES AND PLINTHS:

Stainless Steel 304 grade 30x30mm welded counter height framework

Satin polished stainless steel straight plinth panels, removable for cleaning and maintenance purposes, mounted on concealed magnetic fixings.

WORKTOPS:

Stainless steel 304 grade worktop in satin polish finish (1.5mm thickness)

UNDERCOUNTER UNITS:

1 No. Ambient open shelving section, 304 grade stainless steel, up to 600mm wide, with tanked base, removable rear panel and one removable intermediate shelf.

1 No. Ambient open shelving section, 304 grade stainless steel, 900-1200mm wide, with tanked base, removable rear panel and one removable intermediate shelf.

1 No. Void section for undercounter equipment (by others), panelled to sides only, open rear

2 No. Open cupboards c/w st/steel basket runners.

Baskets by others



Product Code: HR240 13-124

Space Saver Refrigerated Undercounter Cabinet



Features & Benefits

- Front breathing refrigeration system, suitable for use even in enclosed areas
- Easy to use microprocessor control with digital display on the front for easy visual reference
- Stainless steel exterior as standard with aluminium interior
- Roller castors to rear for ease of movement
- Integrated door lock for security
- High quality magnetic door gasket
- Operate in ambient up to 40°C
- GN1/1 Undercounter storage on a small footprint

External Finish

304 s/s	Standard
Worktop	Standard

Base Fittings

Castors - Rear Fixed	Standard
Levelling Bolts	Standard

Electrical, Service & Ecodesign Data

230/50/1	Standard
Fuse Required	13
Global Warming Potential	1430
Energy Efficiency Index	47.72
Refrigerant Charge	0.330

Internal Finish

aluminium	Standard
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Doors

Solid	Standard
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Specification

Dimensions (Width)	870
Dimensions (Height)	895
Dimensions (Depth)	745
Weight (Unpacked, kg)	86.5
Weight (Packed, kg)	100.5
Gross Volume	240
Noise DbA @ 1M	TBC

Shelving

GN1/1 Shelf	Option
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Refrigeration

R134a - Industry Standard	Standard
Integral Refrigeration System	Standard

Footnotes

- External cabinet depth excludes 25mm door handle
- Note: for airflow, ensure that 25mm clearance is allowed above the cabinet
- Decibel rating measured 1m high from the floor and 1m from the cabinet

Energy Performance Data and information



Application

This appliance is intended for use in ambient temperatures up to 40°C

Safety

Precautionary instructions and maintenance advice, to ensure efficient operation, can be found in this products operating instructions.

Recycling

For recycling and end of life care for this product, please refer to environmental section of the website or visit [our policies](#)



Energy



Quality



Value



Design



Hygiene



After Care

Foster Refrigerator, Oldmedow Road, King's Lynn, Norfolk, PE30 4JU

Phone 08432 168800 | Email sales@foster-uk.com | Visit www.fosterrefrigerator.com

Description: CANTILEVERED WALL BENCH

Notes: Cantilevered Wall Bench

1200mm x 400mm x 900mm

1.5mm 304 Grade s/steel worktop c/w 100mm upstand to walls, 38mm dia framework.



Water • BaSix

MODEL:

BaSix BSX-300-KVS



BASIX

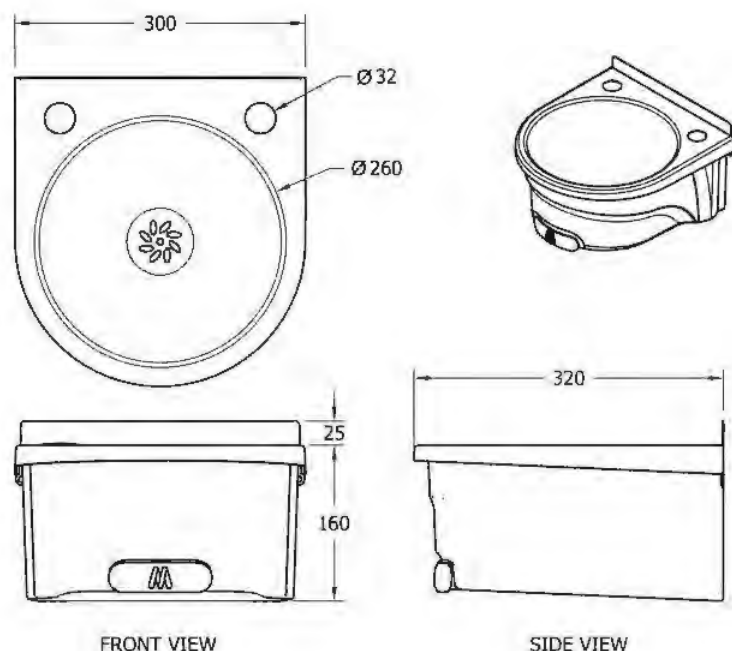
BaSix 300 Hand Wash Station with 'Push-Front', Hands-Free mechanical operation. Includes fixed spout, M-MX91 manual mixer, water hose & tap hole stopper

Model range: BSX-300**Controls:** Hands-Free**Spout:** Fixed Spout**Accreditation:** WRAS**FEATURES & BENEFITS**

- WRAS approved across the whole range.
- Curved design ideal for commercial kitchens.
- No sharp corners for kitchen staff to knock into.
- Easy to clean integral flush grated waste reduces the risk of bacterial development.
- Bowl and deck are permanently bonded to the skirt removing the need for exposed bolts and rivets.
- High strength injection moulded skirt removes the possibility of cut hazards created by sharp stainless steel edge.
- Mounting bracket with integral spirit level for fast and easy installation.
- Optional waste bins can be fitted to all models.
- Stylish, functional design.

TECHNICAL INFO

- Dimensions: O/D: 300 x 320 x 160mm Bowl: 260mm dia. X 130mm deep
- Flow rate at 4.15 bar of pressure: 4.15 lpm
- WRAS COMPONENT PARTS: CDC91 Spout - 1607045 MX91 Blender - 1606019 Braided Hose - 1405138.

**MAINTENANCE & CLEANING**

Cleaning chrome: Do not use abrasive, chlorine or acid-based cleaning products. Avoid contact with concentrated bleach. Clean with soapy water using a cloth or sponge.

Dimensions are in millimeters. If a Cad file is required please visit www.mechline.com.



MECHLINE DEVELOPMENTS LIMITED

Tel: +44 (0)1908 261511 | Email: info@mechline.com | Web: www.mechline.com

Description: Wall Shelf

Notes: Single Tier Fixed Wall Shelf

1200mm x 300mm

1 No. 304 Grade stainless steel wall shelf: Turn down to sides, rear upstand to be 50mm high.

2 No. 304 Grade stainless steel 30x30RHS cantilevered wall shelf brackets c/w ends capped off

Description: Coffee / Espresso Machine, Bean to Cup

Notes: SM4 - Dynamic Milk, Plumbed water, 1 Grinder (left dummy hopper), SteamJet, Jet Option, Basic Steam, Hot water outlet, Clean in Place, LED illumination, Automatically height-adjustable spout, Dynamic Coffee Assist

Description: Trolley

Notes: WMF Mobile Coffee Station Narrow (W:850mm,H:900mm,D:780)

Includes technical group, 25l water container, 13litre waste container

Conveyor Toaster

Key Features

- Type: Electric
- Adjustable conveyor belt speed
- Separate simmerstat control to upper and lower heating elements
- One or two-sided toasting
- Internal cooling fan
- Supplied with crumb tray and toast guide

**CT1**

Construction

- Body and crumb tray: stainless steel grade 430
- Conveyor belt: stainless steel grade 304

Available Options

N/A

Available Accessories

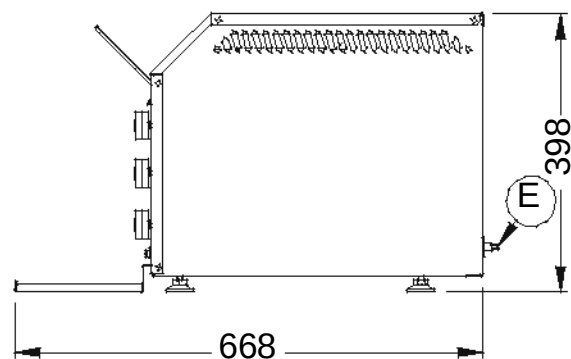
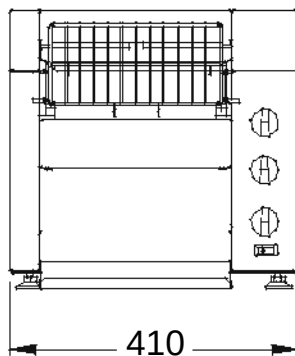
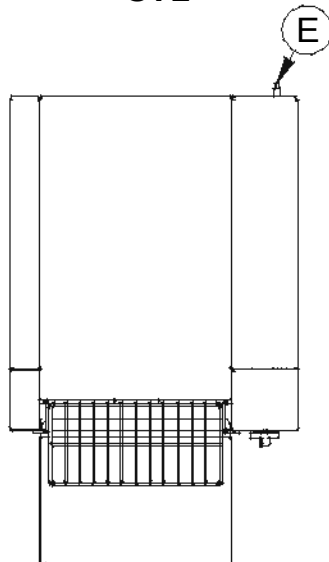
- CT1/CC Control panel cover



Specifications

Model	CT1
External height (mm)	398
External width (mm)	410
External depth (mm)	668
Conveyor belt width (mm)	230
Net weight unpacked (kg)	21
Gross weight packed (kg)	25
Shipping volume (m ³)	0.214
Electrical power rating (kW)	2.4
Electrical supply 1N~+E 230V 50-60Hz Current Rating (A)	10

CT1



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Lincoln LN6 3QZ,
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Document ref:
CT TOASTER
Issue date: Oct-09



LWB6 - Lincat Counter-top Manual Fill Water Boiler - W 365Ø mm - 3.0 kW

Whichever hot drink you're serving, do it with ease with this simple to use 27 Litre Lincat Manual Fill Water Boiler.

- ✓ Easy to use, simple fill, set the thermostat and have 27 litres of piping hot water ready to serve in 35 minutes
- ✓ Ideal for providing a constant flow of boiling water for tea, coffee, hot chocolate and soup
- ✓ Ideal for either continuous use during the busiest periods or occasional use at quieter times
- ✓ Convenient, portable access to piping hot water without the need for hardwiring or mains plumbing
- ✓ High quality non-drip taps
- ✓ Simmerstat temperature control
- ✓ Boil-dry protection
- ✓ Easy to descale and clean

Specifications

Summary

Range Name	Lincat
Power Type	Electric
Unit Type	Counter-top
Available in UK Only	No
UK Warranty	2 Years Parts and Labour Warranty
Export Warranty	Contact your local dealer
GTIN Code	5056105101444

Power and Performance

Hot and Cold Water Output	No
Rapid Draw Off Litres	27.0
Total Power kW	3.0
Temperature Range °C	Up to 100
IP Rating	IP23
Rapid Draw Off Cups	135
Hourly Output Litres	31
Hourly Output Cups	155
Temperature Control	Mechanical

Key Specifications

Capacity Litres	27.0
Outlet	Single-tap
Dispense Lock	No

Weights and Dimensions

Unit Height (External) mm	522
Unit Width (External) mm	365
Unit Depth (External) mm	365
Net Weight Kg	8

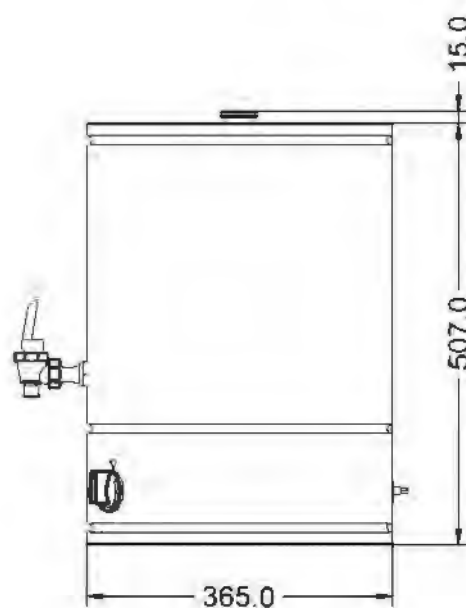
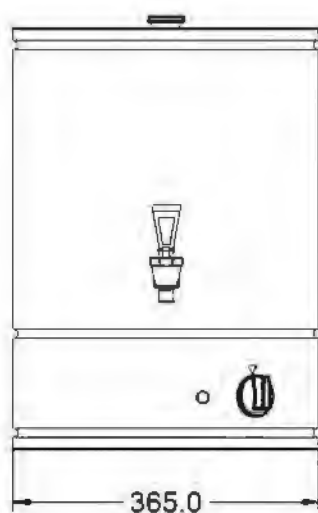
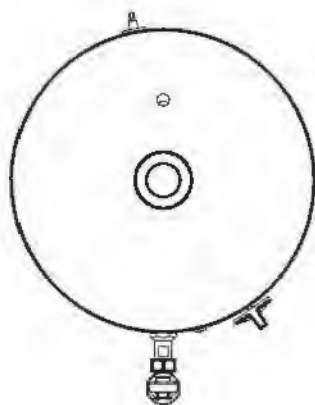
Supply Connections

Requires Installation	No
UK 3 Pin Plug	Yes
Requires Hardwiring	No
Electrical Supply Rating Watts	3,000
Single Phase Amps	13.0
Single Phase Voltage	230

Shipping

Packed Weight Kg	13
Packed Height cm	70
Packed Width cm	55
Packed Depth cm	54

Technical Picture



Lincat Limited

Whisby Road,
Lincoln, LN6 3QZ,
United Kingdom

Company No: 2175448

A member company of



Customer Care

Tel: +44 1522 875500

Email: care@lincat.co.uk

Export Customers

Tel: +44 1522 503250

Email: export@lincat.co.uk

Opening Hours

Monday – Friday:

8.30am – 5pm

Description: Trolley

Notes: WMF Mobile Coffee Station Narrow (W:850mm,H:900mm,D:780)

Includes technical group, 25l water container, 13litre waste container

Description: Wine Cabinet

Notes: Wine Cabinet, multi-temperature (range from 5 to 22°C), 14 sliding ACMS shelves, solid black piano door (1 cabinet hinged right and 1 cabinet hinged left), 3 years parts and labour warranty

Description: Delivery of Equipment

Notes: Delivery of equipment, kerbside between 08:00-18:00. If you have any special requirements, please contact Vision before placing your order.

Description: Installation of Equipment

Notes: Installation of equipment, based on a day rate, for a 2 man team during working hours (8:00am-5:00pm, Mon-Fri), on a ground floor site. Installation time calculated based on our standard terms and conditions, under normal working conditions.

- * Includes erection, connection to services, commissioning & testing out.
- * All work to be carried out on a clear site, with continuity of programme.
- * Services should be live to allow for testing. If services are not available for commissioning, return visits will be charged extra, at the day rate quoted.
- * All services are to be brought within one metre of the appliance and terminated with suitable stop cocks, isolators, outlets, etc.
- * All single phase/3-phase commando-style outlets are to be supplied, for wiring by our engineers (i.e. both male & female fittings).
- * 110v electrical supply and lighting should be made available by the Contractor or Client.
- * Building work and earth bonding is not included.
- * Dismantling of equipment to gain access is not included.
- * We do not provide salt for water softeners nor oil for fryers (if supplied) and it is the responsibility of the client to ensure it is available for commissioning.
- * Excludes any parking charges & congestion charges, if on-site parking is not available within easy access to the kitchen area.
- * Inductions are not included and will be quoted separately if required
- * Any delays as a result of circumstances beyond Vision's control will be charged at the prevailing day rate quoted.
- * Any requirements for weekend or acceleration working are excluded and will attract a premium to the quoted day rate – prices available on application.
- * Where cold rooms are being installed, we assume that all works can be carried out in one continuous programme.
- * A full hygienic clean of the equipment following installation is not included, unless specifically itemised/priced.
- * In cases where appliances must be connected to a water supply of “wholesome quality” and where installation engineers are unable to verify this as they are only making final connections, it is the responsibility of the customer/mechanical contractors to ensure that the supply is suitable.

Description: Installation of Fabrication

Notes: Delivery & installation of fabrication (Ground Floor & Basement)

Description: Installation of Extraction

Notes: Installation of extraction, based upon 2 skilled men on a continuous programme during normal working hours (8:00am-5:00pm, Monday to Friday), on a ground floor site. 110v electrical supply and lighting made available by Contractor, to include unrestricted access and free parking on site. Includes allowance for 30 minutes induction, suitably sized Genie lifts and mobile tower scaffold up to a working height of 4.5 metres.

Description: Staff Training

Notes: Staff Training

Description: Surcharge

Notes: Brexit import administration charge (for MKN appliances)

Description: 2.5 % Discount

Notes: