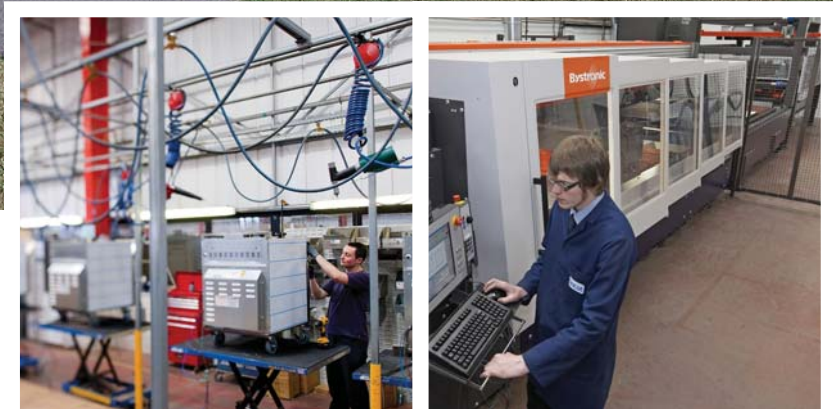


## Product Range & Price List





# Quality You Can Depend On

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

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

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

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### KEY

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

### A Accessories and Options

### S Spare Parts

Throughout this price list, for products marked '\*\*', please refer to page 49 for electricity supply requirements. All other electric products are supplied for operation on a 230/240v, 13amp supply. Prices are exclusive of VAT.

# OPUS Combi Steamers

Prices are for the machine only; for information on stands and accessories, please contact our sales desk. All gas power ratings are nominal values. All gas Opus Combi Steamers require a 230/240V, 13 amp electricity supply.

## Opus SelfCooking Center® whiteefficiency®

- SelfCookingControl® - simply select the desired result and the Opus SelfCooking Center® whiteefficiency® to set the appropriate cooking mode, temperature, time and humidity levels
- HiDensityControl® - guarantees outstanding cooking quality for any load size, so maximising capacity utilisation
- EfficientLevelControl® - efficient preparation and monitoring of a mix of dishes
- CareControl - intelligent care and cleaning of the cooking cabinet and steam generator
- Manual control mode for full control of the cooking process
- Saves time and money on energy and raw materials
- Check our website (<http://lincat.co.uk/opus-combi-steamers>) for details of live Opus SelfCooking Center® whiteefficiency® workshops



### Electric Models

MODEL	*OSCWE61	*OSCWE101	*OSCWE62	*OSCWE102	*OSCWE201	*OSCWE202
<b>Price</b>	<b>£8398</b>	<b>£11403</b>	<b>£12436</b>	<b>£16116</b>	<b>£19806</b>	<b>£28422</b>
<b>Height</b>	782	1042	782	1042	1782	1782
<b>Width</b>	847	847	1069	1069	879	1084
<b>Depth</b>	771	771	971	971	791	996
<b>Power</b>	11kW	18.6kW	22.3kW	36.7kW	37kW	65.5kW
<b>Capacity</b>	6 x 1/1GN	10 x 1/1GN	6 x 2/1GN	10 x 2/1GN	20 x 1/1GN	20 x 2/1GN
<b>Weight</b>	126	153	169	211	290	374

### Gas Models

MODEL	OSCWE61/N OSCWE61/P	OSCWE101/N OSCWE101/P	OSCWE62/N OSCWE62/P	OSCWE102/N OSCWE102/P	OSCWE201/N OSCWE201/P	OSCWE202/N OSCWE202/P
<b>Price</b>	<b>£11062</b>	<b>£13548</b>	<b>£14947</b>	<b>£20357</b>	<b>£22227</b>	<b>£31661</b>
<b>Height</b>	782	1042	782	1042	1782	1782
<b>Width</b>	847	847	1069	1069	879	1084
<b>Depth</b>	771	771	971	971	791	996
<b>Power - Natural Gas</b>	13kW	22kW	28kW	45kW	44kW	90kW
<b>Power - Propane</b>	14kW	24kW	31kW	50kW	48kW	100kW
<b>Capacity</b>	6 x 1/1GN	10 x 1/1GN	6 x 2/1GN	10 x 2/1GN	20 x 1/1GN	20 x 2/1GN
<b>Weight</b>	142	172	195	226	317	412

#### Product codes

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

# OPUS Combi Steamers

Prices are for the machine only; for information on stands and accessories, please contact our sales desk. All gas power ratings are nominal values. All gas Opus Combi Steamers require a 230/240V, 13 amp electricity supply.

## Opus CombiMaster® Plus

- Four cooking modes: hot air cooking, steam cooking, combination cooking and Finishing®
- ClimaPlus® control of the cabinet humidity for perfect results
- Programming function - create and store 50 programs with up to six steps
- Precise core temperature probe
- Saves time and money on energy and raw materials



### Electric Models

MODEL	*OCMP61	*OCMP101	*OCMP62	*OCMP102	*OCMP201	*OCMP202
<b>Price</b>	<b>£6233</b>	<b>£9233</b>	<b>£10120</b>	<b>£13407</b>	<b>£16277</b>	<b>£23745</b>
<b>Height</b>	782	1042	782	1042	1782	1782
<b>Width</b>	847	847	1069	1069	879	1084
<b>Depth</b>	771	771	971	971	791	996
<b>Power</b>	11kW	18.6kW	22.3kW	36.7kW	37kW	65.5kW
<b>Capacity</b>	6 x 1/1GN	10 x 1/1GN	6 x 2/1GN	10 x 2/1GN	20 x 1/1GN	20 x 2/1GN
<b>Weight</b>	115	142	160	204	283	368

### Gas Models

MODEL	OCMP61/N OCMP61/P	OCMP101/N OCMP101/P	OCMP62/N OCMP62/P	OCMP102/N OCMP102/P	OCMP201/N OCMP201/P	OCMP202/N OCMP202/P
<b>Price</b>	<b>£8884</b>	<b>£11460</b>	<b>£12670</b>	<b>£17029</b>	<b>£19271</b>	<b>£27022</b>
<b>Height</b>	782	1042	782	1042	1782	1782
<b>Width</b>	847	847	1069	1069	879	1084
<b>Depth</b>	771	771	971	971	791	996
<b>Power - Natural Gas</b>	13kW	22kW	28kW	45kW	44kW	90kW
<b>Power - Propane</b>	14kW	24kW	31kW	50kW	48kW	100kW
<b>Capacity</b>	6 x 1/1GN	10 x 1/1GN	6 x 2/1GN	10 x 2/1GN	20 x 1/1GN	20 x 2/1GN
<b>Weight</b>	138	166	185	218	292	411

#### Product codes

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

## Additional Options

### FOR MODELS

MODEL	PRICE	DESCRIPTION	OSCWE61	OSCWE101	OSCWE62	OSCWE102	OSCWE201	OSCWE202	OSCWE61 G	OSCWE101 G	OSCWE62 G	OSCWE102 G	OSCWE201 G	OSCWE202 G	OCMP61	OCMP101	OCMP62	OCMP102	OCMP201	OCMP202	OCMP61 G	OCMP101 G	OCMP62 G	OCMP102 G	OCMP201 G	OCMP202 G
A OCA8068	£350	Left hinged door	.						.						.						.					
A OCA8069	£350			.						.						.						.				
A OCA8108	£350				.						.							.					.			
A OCA8070	£350					.						.							.					.		
A OCO8004	£278	Hand shower with automatic retracting system	S	S	S	S	S	S	S	S	S	S	S	S	.	.	.	.	.	.	.	.	.	.	.	.
A OCO8029	£404	Integral fat drain (requires special stand and containers)	.	.					.	.																
A OCO8030	£475				.	.					.	.														

S - Supplied as standard

Mobile oven rack packages also available

## Stands

### FOR MODELS

MODEL	PRICE	DESCRIPTION	HEIGHT (mm)	OSCWE61	OSCWE101	OSCWE62	OSCWE102	OSCWE201	OSCWE202	OSCWE61 G	OSCWE101 G	OSCWE62 G	OSCWE102 G	OSCWE201 G	OSCWE202 G	OCMP61	OCMP101	OCMP62	OCMP102	OCMP201	OCMP202	OCMP61 G	OCMP101 G	OCMP62 G	OCMP102 G	OCMP201 G	OCMP202 G
A OCA8201	£390	Stand UG I (open stand with base shelf)	696	.	.					.	.					.	.					.	.				
A OCA8221	£486		696			.	.						.	.					.	.				.	.		
A OCA8202	£592	Stand UG I mobile version	696	.	.					.	.					.	.					.	.				
A OCA8222	£687		696			.	.						.	.					.	.				.	.		
A OCA8204	£389	Stand UG I for Combi-Duo 61 on 61	260	.						.						.						.					
A OCA8224	£485	Stand UG I for Combi-Duo 62 on 62	260			.						.						.					.				
A OCA8205	£866	Stand UG II (open stand with sides, top panel and 14 GN support rails)	696	.	.					.	.					.	.					.	.				
A OCA8225	£989		696			.	.						.	.					.	.				.	.		
A OCA8206	£1068	Stand UG II mobile version	696	.	.					.	.					.	.					.	.				
A OCA8226	£1188		696			.	.						.	.					.	.				.	.		
A OCA8209	£1058	Stand US III (open stand with sides, top panel, rear panel and 14 GN support rails)	696	.	.					.	.					.	.					.	.				
A OCA8227	£1279		696			.	.						.	.					.	.				.	.		
A OCA8210	£1262	Stand US III mobile version	696	.	.					.	.					.	.					.	.				
A OCA8228	£1484		696			.	.						.	.					.	.				.	.		
A OCA8212	£1256	Stand US III for UltraVent (20 GN rails)	956	.											.												
A OCA8230	£1481		956			.												.									
A OCA8213	£1452	Stand US III for UltraVent (20 GN rails) - mobile version	956	.											.												
A OCA8231	£1680		956		.													.									
A OCA8214	£1536	Stand US IV (stand with doors, sides, top panel, rear panel and 14 GN support rails)	696	.	.					.	.					.	.					.	.				
A OCA8232	£1673		696			.	.						.	.					.	.				.	.		
A OCA8215	£1741	Stand US IV mobile version	696	.	.					.	.					.	.					.	.				
A OCA8233	£1877		696			.	.						.	.					.	.				.	.		

## Oven Racks, Oven Rails and Trolleys

MODEL	PRICE	DESCRIPTION	FOR MODELS																									
			OSCWE61	OSCWE101	OSCWE62	OSCWE102	OSCWE201	OSCWE202	OSCWE61 G	OSCWE101 G	OSCWE62 G	OSCWE102 G	OSCWE201 G	OSCWE202 G	OCMP61	OCMP101	OCMP62	OCMP102	OCMP201	OCMP202	OCMP61 G	OCMP101 G	OCMP62 G	OCMP102 G	OCMP201 G	OCMP202 G		
A OCA8239	£459	Mobile Oven Rack for GN containers	•						•						•						•							
A OCA8242	£542			•						•						•						•						
A OCA8245	£566				•						•						•						•					
A OCA8246	£605					•						•						•						•				
A OCA8247	£1554							•											•						•			
A OCA8250	£1760								•											•						•		
A OCA8252	£1118	Run-in rail for mobile oven rack	•	•						•	•					•	•				•	•						
A OCA8253	£152				•	•					•	•					•	•					•	•				
A OCA8254	£597	Transport Trolley (HGTW) for mobile oven and plate racks	•	•						•	•					•	•				•	•						
A OCA8257	£861				•	•					•	•					•	•					•	•				
A OCA8255	£1027	Transport Trolley (HGTW) height adjustable for Combi-Duo	•	•						•	•					•	•				•	•						
A OCA8258	£1293				•	•					•	•					•	•					•	•				
A OCA8350	£570	Mobile banqueting plate rack	15	•						•						•						•						
A OCA8264	£574	Number of plated meals	20	•						•						•						•						
A OCA8265	£636		32	•							•						•						•					
A OCA8266	£636		26	•							•						•						•					
A OCA8268	£784		34		•							•						•						•				
A OCA8351	£784		24		•							•						•						•				
A OCA8269	£883		52			•							•					•						•				
A OCA8352	£883		42			•							•					•						•				
A OCA8270	£1777		60				•							•					•						•			
A OCA8271	£1777		50					•							•					•						•		
A OCA8272	£2198		84						•							•					•						•	
A OCA8273	£2198		100							•							•					•						•
A OCA8274	£2494		120 (with covers)								•							•										•

## Combi-Duo Stacking Kits

MODEL	PRICE	DESCRIPTION	FOR MODELS																								
			OSCWE61	OSCWE101	OSCWE62	OSCWE102	OSCWE201	OSCWE202	OSCWE61 G	OSCWE101 G	OSCWE62 G	OSCWE102 G	OSCWE201 G	OSCWE202 G	OCMP61	OCMP101	OCMP62	OCMP102	OCMP201	OCMP202	OCMP61 G	OCMP101 G	OCMP62 G	OCMP102 G	OCMP201 G	OCMP202 G	
A OCA8302	£913	Combi-Duo 61E/G on 61E-101E standard with rollers (Maximum rack height 1.60m. Requires floor drain)	•	•							•					•	•					•					
A OCA8303	£913	Combi-Duo 61E/G on 61E-101E with 150mm feet (Maximum rack height 1.65m. For use where floor drain not available)	•	•							•					•	•					•					
A OCA8304	£1145	Combi-Duo 61E/G on 61E-101E mobile version	•	•							•					•	•					•					
A OCA8305	£1375	Combi-Duo 61G on 61G standard with rollers (Maximum rack height 1.60m. Requires floor drain)									•											•					
A OCA8306	£1375	Combi-Duo 61G on 61G with 150mm feet (Maximum rack height 1.65m. For use where floor drain not available)									•											•					
A OCA8307	£1607	Combi-Duo 61G on 61G mobile version									•											•					
A OCA8308	£1145	Combi-Duo 62E/G on 62E-102E standard with rollers (Maximum rack height 1.60m. Requires floor drain)			•	•											•	•					•				
A OCA8309	£1145	Combi-Duo 62E/G on 62E-102E with 150mm feet (Maximum rack height 1.65m. For use where floor drain not available)			•	•											•	•					•				
A OCA8310	£1375	Combi-Duo 62E/G on 62E-102E mobile version			•	•											•	•					•				
A OCA8311	£1838	Combi-Duo 62G on 62G standard with rollers (Maximum rack height 1.60m. Requires floor drain)									•												•				
A OCA8312	£1838	Combi-Duo 62G on 62G with 150mm feet (Maximum rack height 1.65m. For use where floor drain not available)									•												•				
A OCA8313	£2069	Combi-Duo 62G on 62G mobile version									•												•				



## Finishing Systems for Banqueting

### FOR MODELS

MODEL	PRICE	DESCRIPTION	NO. OF PLATES	OSCWE61	OSCWE101	OSCWE62	OSCWE102	OSCWE201	OSCWE202	OSCWE61 G	OSCWE101 G	OSCWE62 G	OSCWE102 G	OSCWE201 G	OSCWE202 G	OCMP61	OCMP101	OCMP62	OCMP102	OCMP201	OCMP202	OCMP61 G	OCMP101 G	OCMP62 G	OCMP102 G	OCMP201 G	OCMP202 G
A OCA8296	£1301	Finishing system for banqueting type 61 (OCA8264 mobile plate rack + OCA8063 Thermocover + OCA8254 transport trolley). Requires run-in rail (OCA8252)	20	•						•						•						•					
A OCA8297	£1445	Finishing system for banqueting type 101 (OCA8265 mobile plate rack + OCA8064 Thermocover + OCA8254 transport trolley). Requires run-in rail (OCA8252)	32		•						•						•						•				
A OCA8355	£1445	Finishing system for banqueting type 101 (OCA8266 mobile plate rack + OCA8064 Thermocover + OCA8254 transport trolley). Requires run-in rail (OCA8252)	26		•						•						•						•				
A OCA8298	£1841	Finishing system for banqueting type 62 (OCA8268 mobile plate rack + OCA8263 Thermocover + OCA8257 transport trolley). Requires run-in rail (OCA8253)	34			•						•						•						•			
A OCA8299	£1993	Finishing system for banqueting type 102 (OCA8269 mobile plate rack + OCA8065 Thermocover + OCA8257 transport trolley). Requires run-in rail (OCA8253)	52				•						•						•						•		
A OCA8300	£2275	Finishing system for banqueting type 201 (OCA8270 mobile plate rack + OCA8066 Thermocover)	60					•						•						•						•	
A OCA8356	£2275	Finishing system for banqueting type 201 (OCA8271 mobile plate rack + OCA8066 Thermocover)	50					•						•						•						•	
A OCA8301	£2935	Finishing system for banqueting type 202 (OCA8273 mobile plate rack + OCA8067 Thermocover)	100						•						•						•						•

## Other Accessories

### FOR MODELS

MODEL	PRICE	DESCRIPTION	OSCWE61	OSCWE101	OSCWE62	OSCWE102	OSCWE201	OSCWE202	OSCWE61 G	OSCWE101 G	OSCWE62 G	OSCWE102 G	OSCWE201 G	OSCWE202 G	OCMP61	OCMP101	OCMP62	OCMP102	OCMP201	OCMP202	OCMP61 G	OCMP101 G	OCMP62 G	OCMP102 G	OCMP201 G	OCMP202 G
A OCA8329	£3362	UltraVent for electric models	•	•											•	•										
A OCA8332	£3993	(not available for use with left hinged door)			•	•											•	•								
A OCA8333	£3993						•												•							
A OCA8331	£3573	UltraVent for CombiDuo (not available for use with left hinged door)	•	•											•	•										
A OCA8361	£5559	UltraVent Plus for electric models	•	•																						
A OCA8362	£6190				•	•												•	•							
A OCA8363	£6190						•												•							
A OCA8364	£5770	UltraVent Plus for CombiDuo	•	•																						
A OCA8063	£355	Thermocover insulating hood	•						•						•						•					
A OCA8064	£460			•						•												•				
A OCA8263	£524				•						•												•			
A OCA8065	£596					•						•												•		
A OCA8066	£886						•						•												•	
A OCA8067	£1233							•						•												•
A OCA8345	£600	Thermocover insulating hood for CombiDuo	•	•					•	•					•	•					•	•				
A OCA8349	£889				•	•					•	•											•	•		
A OCA8294	£59	Cleaner tablets (100 per pack)	•	•	•	•	•	•	•	•	•	•	•	•	•	•	•	•	•	•	•	•	•	•	•	•
A OCA8357	£74	Care tablets (100 per pack)	•	•	•	•	•	•	•	•	•	•	•	•	•	•	•	•	•	•	•	•	•	•	•	•
A OCA8077	£45	Cleaning agent 10 litre														•	•	•	•	•	•	•	•	•	•	•
A OCA8106	£45	Heavy duty cleaning agent 10 litre														•	•	•	•	•	•	•	•	•	•	•
A OCA8366	£48	Defoamer tablets (120 pack)	•	•	•	•	•	•	•	•	•	•	•	•	•	•	•	•	•	•	•	•	•	•	•	•
A OCA8076	£28	Pressure spray gun for manual cleaning														•	•	•	•	•	•	•	•	•	•	•
A OCA8078	£63	Descaler 10 litre	•	•	•	•	•	•	•	•	•	•	•	•	•	•	•	•	•	•	•	•	•	•	•	•
A OCA8293	£198	Electric hand pump for descaling	•	•	•	•	•	•	•	•	•	•	•	•	•	•	•	•	•	•	•	•	•	•	•	•
A OCA8334	£459	KitchenManagement system	•	•	•	•	•	•	•	•	•	•	•	•	•	•	•	•	•	•	•	•	•	•	•	•

# OPUS Combi Steamers

## Gastronorm Containers

MODEL	PRICE	SIZE	DEPTH (mm)
A OCG8079	£29	1/3 GN	20
A OCG8080	£32		40
A OCG8081	£35		65
A OCG8082	£30	1/2 GN	20
A OCG8083	£35		40
A OCG8084	£40		65
A OCG8085	£47		100
A OCG8086	£45	1/1 GN	20
A OCG8087	£51		40
A OCG8088	£55		65
A OCG8089	£64		100
A OCG8090	£64	2/1 GN	20
A OCG8091	£81		40
A OCG8092	£92		65
A OCG8093	£116		100

## Perforated GN Containers

MODEL	PRICE	SIZE	DEPTH (mm)
A OCG8282	£69	1/2 GN	65
A OCG8100	£90		90
A OCG8101	£92		140
A OCG8102	£101	1/1 GN	55
A OCG8103	£115		90
A OCG8104	£130		140
A OCG8105	£143	2/1 GN	65
A OCG8106	£168		100
A OCG8107	£140	1/1 GN with handles	90
A OCG8108	£158		140

## Granite Enamel GN Containers

MODEL	PRICE	SIZE	DEPTH (mm)
A OCG8117	£39	1/2 GN	20
A OCG8118	£46		40
A OCG8119	£55		60
A OCG8094	£64	1/1 GN	20
A OCG8095	£72		40
A OCG8096	£87		60
A OCG8097	£87		20
A OCG8098	£94	2/1 GN	40
A OCG8099	£108		65

## Cooking Grids, Trays & Baskets

MODEL	PRICE	DESCRIPTION
A OCG8111	£28	1/1 GN oven grid (stainless steel)
A OCG8112	£48	2/1 GN oven grid (stainless steel)
A OCG8113	£47	1/1 GN perforated Teflon baking tray
A OCG8114	£63	2/1 GN perforated Teflon baking tray
A OCG8283	£47	1/1 GN special baking and roasting tray with non-stick coating
A OCG8284	£63	2/1 GN special baking and roasting tray with non-stick coating
A OCA8338	£36	Chicken grid H4 1/2 GN
A OCA8353	£48	Chicken grid H6 1/1 GN
A OCA8047	£48	Chicken grid H8 1/1 GN
A OCA8048	£51	Chicken grid H10 1/1 GN
A OCA8050	£99	Duck grid E8 1/1 GN
A OCG8116	£39	1/2 GN CombiFry basket (50 mm deep)
A OCG8115	£82	1/1 GN CombiFry basket (50 mm deep)
A OCG8291	£107	1/1 GN GriddleGrid
A OCG8292	£283	1/1 GN grease drip collector (40 mm deep)
A OCA8344	£77	1/1 GN MultiBaker
A OCA8340	£89	Potato baker
A OCG8295	£124	Grill and Pizza tray
A OCA8365	£113	Grilling and roasting plate

## Brita Water Treatment Units

Lincat Opus Combi Steamers are designed to minimise the build up of limescale within the unit. However it is recommended that a water treatment unit is installed with all Opus CombiMaster models; a separate water treatment unit is not required with Opus SelfCooking Centers.

A water treatment unit will filter chemicals from the incoming water, including calcium, helping to prevent the build up of limescale within the unit and ensuring steam is generated from purified water. Lincat offers Brita water treatment units for optimum performance. Annual "water warranties" are also available; contact our sales desk for information.

MODEL	PRICE	DESCRIPTION
A BWT4	£609	For 61 and 101 models
A BWT5	£763	For all other models

## Further Options and Accessories

This price list gives details of the most popular options and accessories. For even greater versatility we can offer Opus Combi Steamers to marine specification and special security/prison versions. For bakery applications we can supply models compatible with standard 400 x 600mm baking pans.

We can also supply a host of additional accessories to meet your precise needs. Accessories for specialist applications and installation conditions include: menu pads; cables and converters for computer connections; heat shields to protect the left hand side panels from adjacent heat sources; ramps for uneven floors; draught diverters for gas models and condensation breakers to condense and discharge escaping steam.

**Please contact our Sales Office on 01522-875500 for information and advice on your specific requirements.**

# OPUS 700 Prime Cooking Equipment

All gas power ratings are nominal values.

## Gas Oven Ranges

- Powerful hob burners offer precise control
- Heavy duty cast iron twin pan supports - robust and durable
- Full depth dished hob for ease of cleaning

- Low level rear flue to allow full use of hob top, with optional flue extension
- Large, powerful oven with insulated doors, side and back panels, and vitreous enamelled oven liners



4 burner gas range

MODEL	PRICE	H	W	D	POWER	WT
OG7001/N	£2463	950 - 980	600	737	31.2kW	114
OG7001/P	£2463	950 - 980	600	737	29.6kW	114
Internal usable dimensions		430	510	525		

745mm deep including handles

MODEL	PRICE	DESCRIPTION	H
A OA7901	£229	Splashback / shelf	530
A OA7903	£307	Drop on griddle plate	N/A
A OA7940	£39	Flue extension	125
A OA7944	£49	Single pan supports (set of 4 in place of standard pan supports)	N/A



4 burner gas range with right hinged door

MODEL	PRICE	H	W	D	POWER	WT
OG7001/N/RHD	£2601	950 - 980	600	737	31.2kW	114
OG7001/P/RHD	£2601	950 - 980	600	737	29.6kW	114
Internal usable dimensions		430	510	525		

745mm deep including handles

MODEL	PRICE	DESCRIPTION	H
A OA7901	£229	Splashback / shelf	530
A OA7903	£307	Drop on griddle plate	N/A
A OA7940	£39	Flue extension	125
A OA7944	£49	Single pan supports (set of 4 in place of standard pan supports)	N/A



6 burner gas range

MODEL	PRICE	H	W	D	POWER	WT
OG7002/N	£2839	950 - 980	900	737	45.6kW	141
OG7002/P	£2839	950 - 980	900	737	42.7kW	141
Internal usable dimensions		430	710	525		

745mm deep including handles

MODEL	PRICE	DESCRIPTION	H
A OA7902	£277	Splashback / shelf	530
A OA7903	£307	Drop on griddle plate	N/A
A OA7941	£44	Flue extension	125
A OA7945	£71	Single pan supports (set of 6 in place of standard pan supports)	N/A

## Dual Fuel Oven Ranges

- Powerful hob burners offer precise control
- Robust individual matt enamelled cast iron pan supports and unique cast iron hob front
- Fully sealed hob top for ease of cleaning

- Low level rear flue to allow use of the complete hob top
- Electric fan assisted oven for even heat and consistent cooking results



4 burner dual fuel range

MODEL	PRICE	H	W	D	POWER	OVEN POWER	WT
*OD7006/N	£3087	925 - 980	600	737	22kW	4kW	167
*OD7006/P	£3087	925 - 980	600	737	20.4kW	4kW	167
Internal usable dimensions		420	510	525			

814mm deep including fan housing and handles

MODEL	PRICE	DESCRIPTION	H
A OA7901	£229	Splashback / shelf	530
A OA7903	£307	Drop on griddle plate	N/A
A OA7940	£39	Flue extension	125
A OA7944	£49	Single pan supports (set of 4 in place of standard pan supports)	N/A



6 burner dual fuel range

MODEL	PRICE	H	W	D	POWER	OVEN POWER	WT
*OD7007/N	£3783	925 - 980	900	737	33kW	6kW	222
*OD7007/P	£3783	925 - 980	900	737	30.6kW	6kW	222
Internal usable dimensions		420	805	525			

814mm deep including fan housing and handles

MODEL	PRICE	DESCRIPTION	H
A OA7902	£277	Splashback / shelf	530
A OA7903	£307	Drop on griddle plate	N/A
A OA7941	£44	Flue extension	125
A OA7945	£71	Single pan supports (set of 6 in place of standard pan supports)	N/A

# OPUS 700 Prime Cooking Equipment

## Gas Solid Top Range

- Powerful central hob burner delivers consistent heat gradient throughout the plate
- Full width heavy-duty hot plate maximises cooking space
- Removable central bull's eye for wok cooking
- Large, powerful oven with insulated doors, side and back panels, and vitreous enamelled oven liners



Solid top gas range

MODEL	PRICE	H	W	D	POWER	WT
OG7005/N	£3675	900 - 955	900	737	18kW	182
OG7005/P	£3675	900 - 955	900	737	17.5kW	182
Internal usable dimensions		410	710	525		

745mm deep including handles

MODEL	PRICE	DESCRIPTION	H
A OA7902	£277	Splashback / shelf	530
A OA7941	£44	Flue extension	125

All OPUS 700 products carry a two-year parts and labour warranty

## Electric Solid Top Range

- Twin zone full width heavy-duty hot plate maximises cooking space
- Two 2.7kW and two 2kW elements produce consistent heat gradient throughout the cast iron plate
- Outer edge spillage channel to help contain spills within the plate area
- Twin fan assisted oven for even heat and consistent cooking results



Solid top electric range

MODEL	PRICE	H	W	D	POWER	WT
OE7015	£4280	900 - 955	900	737	15.4kW	182
Internal usable dimensions		410	710	525		

745mm deep including handles

MODEL	PRICE	DESCRIPTION	H
A OA7902	£277	Splashback / shelf	530
A OA7941	£44	Flue extension	125

## Electric Oven Ranges

- Fan assisted oven (model OE7008 has two fans) for even heat and consistent cooking results
- High speed 2.6kW hot plates for rapid heat-up
- Large square hot plates maximise cooking area

- Fully pressed sealed hob for easy cleaning
- Removable oven base, side and top liners for easy cleaning



4 plate electric range

MODEL	PRICE	H	W	D	POWER	WT
*OE7010	£3476	925 - 980	600	737	14.4kW	124
Internal usable dimensions		420	510	525		

814mm deep including fan housing and handles



6 plate electric range

MODEL	PRICE	H	W	D	POWER	WT
*OE7008	£4398	925 - 980	900	737	21.6kW	189
Internal usable dimensions		420	805	525		

814mm deep including fan housing and handles



Most Opus 700 products are SUPPLIED WITH CASTORS

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

### KEY

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

MODEL	PRICE	DESCRIPTION	H
A OA7901	£229	Splashback / shelf	530
A OA7940	£39	Flue extension	125

MODEL	PRICE	DESCRIPTION	H
A OA7902	£277	Splashback / shelf	530
A OA7941	£44	Flue extension	125

### Product codes

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

# OPUS 700 Prime Cooking Equipment

All gas power ratings are nominal values. All Opus 700 counter-top units when mounted on optional floor stands provide a uniform nominal hob height of 900mm.

## Gas Boiling Tops

- Powerful hob burners offer precise control
- Robust individual matt enamelled cast iron pan supports and unique cast iron hob front
- Fully sealed hob top for ease of cleaning
- Low level rear flue to allow use of the complete hob top



2 burner boiling top

MODEL	PRICE	H	W	D	POWER	WT
OG7009/N	£1129	325	300	737	11kW	38
OG7009/P	£1129	325	300	737	10.2kW	38

MODEL	PRICE	DESCRIPTION	H
A OA7934	£358	Floor Stand for OG7009 (for use only within a cookline)	670

4 burner boiling top

MODEL	PRICE	H	W	D	POWER	WT
OG7003/N	£1622	325	600	737	22kW	66
OG7003/P	£1622	325	600	737	20.4kW	66

MODEL	PRICE	DESCRIPTION	H
A OA7917	£382	Floor Stand for OG7003	670
A OA7903	£307	Drop on griddle plate	N/A
A OA7940	£39	Flue extension	125

6 burner boiling top

MODEL	PRICE	H	W	D	POWER	WT
OG7004/N	£2101	325	900	737	33kW	94
OG7004/P	£2101	325	900	737	30.6kW	94

MODEL	PRICE	DESCRIPTION	H
A OA7914	£421	Floor Stand for OG7004	670
A OA7903	£307	Drop on griddle plate	N/A
A OA7941	£44	Flue extension	125

All OPUS 700 products carry a two-year parts and labour warranty

## Electric Boiling Tops

- High speed 2.6kW plates for rapid heat up
- Large square hot plates maximise cooking area
- Fully sealed hob top for quick easy cleaning
- 6 heat positions provide excellent temperature control



4 plate boiling top

MODEL	PRICE	H	W	D	POWER	WT
*OE7012	£1844	325	600	737	10.4kW	47

MODEL	PRICE	DESCRIPTION	H
A OA7917	£382	Floor stand for OE7012	670
A OA7940	£39	Flue extension	125

6 plate boiling top

MODEL	PRICE	H	W	D	POWER	WT
*OE7011	£2402	325	900	737	15.6kW	67

MODEL	PRICE	DESCRIPTION	H
A OA7914	£421	Floor stand for OE7011	670
A OA7941	£44	Flue extension	125

### KEY

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

### Product codes

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

## Induction Hobs

- Designed to suite perfectly in an Opus 700 cookline
- High power – almost twice the cooking power of a similarly rated gas hob
- Powerful 3.5kW cooking zones (two zones on model OE7013 and four zones on model OE7014)
- 6mm thick high impact resistant Schott Ceran® glass ceramic surface will withstand hard knocks and is easy to clean
- Automatic pan detection function cuts power when no pan is present, preventing harm to users and utensils, while saving energy



Induction hob

MODEL	PRICE	H	W	D	POWER	WT
OE7013	£3040	325	300	737	7kW	31

MODEL	PRICE	DESCRIPTION	H
A OA7934	£358	Floor stand for OE7013	670



Induction hob - twin

MODEL	PRICE	H	W	D	POWER	WT
OE7014	£5710	325	600	737	14kW	57

MODEL	PRICE	DESCRIPTION	H
A OA7917	£382	Floor stand for OE7014	670

# OPUS 700 Prime Cooking Equipment



All gas power ratings are nominal values.

## Gas Fryers

- Fully welded tanks for ease of cleaning
- Accurate, close tolerance thermostat for consistent results
- Heavy duty finned heat exchange system giving efficiency and economy
- Deep cool zone to give extended oil life
- Heavy duty spun wire nickel plated baskets supplied as standard



**Most Opus 700 products are SUPPLIED WITH CASTORS**  
Please contact us if you require products to be supplied with legs



Single tank fryer

MODEL	PRICE	H	W	D	POWER	OIL CAP	WT
OG7110/N	£2328	1050 - 1105	300	737	16kW	14L	75
OG7110/P	£2328	1050 - 1105	300	737	16kW	14L	75

Will accept 2 x BA122 baskets

MODEL	PRICE	DESCRIPTION
A OA7954	£145	Side splashguard (left & right) for models OG7110 & OG7111



Single tank fryer

MODEL	PRICE	H	W	D	POWER	OIL CAP	WT
OG7106/N	£2493	1050 - 1105	400	737	30kW	16L	86
OG7106/P	£2493	1050 - 1105	400	737	30kW	16L	86

Supplied with 2 x BA83 baskets as standard

MODEL	PRICE	DESCRIPTION
A OA7955	£145	Side splashguard (left & right) for models OG7106 & OG7107



Single tank fryer

MODEL	PRICE	H	W	D	POWER	OIL CAP	WT
OG7107/N	£2973	1050 - 1105	600	737	32kW	20L	127
OG7107/P	£2973	1050 - 1105	600	737	32kW	20L	127

Will accept 3 x BA83 baskets

MODEL	PRICE	DESCRIPTION
A OA7955	£145	Side splashguard (left & right) for models OG7106 & OG7107

MODEL	PRICE	DESCRIPTION
A BA83	£65	Small fryer basket for OPUS 700
A BA122	£61	gas and electric fryers



Twin tank fryer

MODEL	PRICE	H	W	D	POWER	OIL CAP	WT
OG7111/N	£3606	1050 - 1105	600	737	32kW	2 x 14L	133
OG7111/P	£3606	1050 - 1105	600	737	32kW	2 x 14L	133

Will accept 4 x BA122 baskets

MODEL	PRICE	DESCRIPTION
A OA7954	£145	Side splashguard (left & right) for models OG7110 & OG7111

# OPUS 700 Prime Cooking Equipment



## Vortech High Efficiency Gas Fryers



- 97% energy efficiency and lower running costs from advanced design
  - Metallic-alloy mesh pre-mix gas burner
  - Residual heat recovery system
  - "Fuzzy logic" electronic temperature control

- Unique burner design eliminates hot spots and ensures fast heat recovery for higher output
- Optional built-in oil filtration system extends the working life of oil
- Unobstructed tank gives easy access for cleaning



Vortech fryer

MODEL	PRICE	H	W	D	POWER	OIL CAP	WT
OG7115/N	£4395	1050 - 1105	400	737	22kW	16L	102
OG7115/P	£4395	1050 - 1105	400	737	22kW	16L	102

Will accept 2 x BA159 baskets

MODEL	PRICE	DESCRIPTION
A OA7955	£145	Side splashguard (left & right) for models OG7115 & OG7115/F

MODEL	PRICE	DESCRIPTION
A BA159	£65	Half size fryer basket for Vortech fryers



Vortech fryer with filtration

MODEL	PRICE	H	W	D	POWER	OIL CAP	WT
OG7115/F/N	£5895	1050 - 1105	400	737	22kW	16L	110
OG7115/F/P	£5895	1050 - 1105	400	737	22kW	16L	110

Will accept 2 x BA159 baskets

MODEL	PRICE	DESCRIPTION
S OA7937	£30	Premium carbon filter pads (pack of 30) - for filtration models

## Major cost savings and rapid payback

This example is for a busy restaurant serving 375 x 280g portions of chips per day.

	Normal Fryer	Opus 700 "Vortech" Fryer	Opus 700 "Vortech" Fryer with filtration
Model	OG7106	OG7115	OG7115/F
Gas consumption (kWh per day)	106	50	50
Typical gas costs (per kWh)	3.90	3.90	3.90
Typical gas costs per day	£4.15	£1.96	£1.96
Typical oil cost per litre	£1.10	£1.10	£1.10
Typical annual oil usage per year (litres)	1460	1460	834
Gas savings per day with Opus 700 "Vortech"		£2.19	£2.19
Gas savings per year with Opus 700 "Vortech"		£796	£796
Oil cost savings per year			£688
Typical additional price for Vortech fryer*		£1,516	£2,728
Typical pay back period for Opus 700 "Vortech" fryer		1 year	1 year
		11 months	11 months

\* Additional costs for OG7115/F include £88 for filtration pads



Most Opus 700 products are **SUPPLIED WITH CASTORS**

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

# OPUS 700

All gas power ratings are nominal values. All Opus 700 counter top units when mounted on optional floor stands provide a uniform nominal hob height of 900mm. Opus 700 products are supplied with castors as standard. Please contact us if you require products to be supplied with legs.

## Electric Fryers

- Accurate, close tolerance thermostat for consistent results
- Inclined base to tanks and large bore drain for easy drain down
- Hinged, lift out element, with safety interlock, for easy tank access and cleaning
- Fully welded tanks for ease of cleaning
- Heavy duty spun wire nickel plated basket supplied as standard

### Filtration models:

- Efficient built-in filtration system extends oil life by up to 75%
- Quick and simple to operate – filter a full tank of oil in 4-6 minutes
- Improved quality of fried food
- Reduces the risk of burns and spillages
- Lower oil disposal costs so kinder to the environment



Single tank fryer

MODEL	PRICE	H	W	D	POWER	OIL CAP	WT
*OE7112	£1869	1050 - 1105	300	737	12kW	16L	64

Will accept 2 x BA122 baskets



Single tank fryer

MODEL	PRICE	H	W	D	POWER	OIL CAP	WT
*OE7108	£2814	1050 - 1105	600	737	22kW	35L	85

Will accept 3 x BA83 baskets



Single tank fryer

MODEL	PRICE	H	W	D	POWER	OIL CAP	WT
*OE7114	£2567	1050 - 1105	400	737	14kW	19L	68

Supplied with 2 x BA83 baskets as standard



Twin tank fryer

MODEL	PRICE	H	W	D	POWER	OIL CAP	WT
*OE7105	£2691	1050 - 1105	400	737	2 x 7kW	2 x 8L	68

Supplied with 2 x BA83 baskets as standard

MODEL	PRICE	DESCRIPTION
A BA83	£65	Small fryer basket for OPUS 700 gas and electric fryers
A BA122	£61	



Twin tank fryer

MODEL	PRICE	H	W	D	POWER	OIL CAP	WT
*OE7113	£2955	1050 - 1105	600	737	2x12kW	2x16L	96

Will accept 4 x BA122 baskets



Single tank fryer with filtration

MODEL	PRICE	H	W	D	POWER	OIL CAP	WT
*OE7108/F	£4388	1050 - 1105	600	737	22kW	35L	116

Will accept 3 x BA83 baskets



Twin tank fryer with filtration

MODEL	PRICE	H	W	D	POWER	OIL CAP	WT
*OE7105/F	£4309	1050 - 1105	400	737	2 x 7kW	2 x 8L	97

Supplied with 2 x BA83 baskets as standard



Twin tank fryer with filtration

MODEL	PRICE	H	W	D	POWER	OIL CAP	WT
*OE7113/F	£4569	1050 - 1105	600	737	2x12kW	2x16L	118

Will accept 4 x BA122 baskets

MODEL	PRICE	DESCRIPTION
S OA7937	£30	Premium carbon filter pads (pack of 30) - for filtration models

MODEL	PRICE	DESCRIPTION
A BA83	£65	Small fryer basket for OPUS 700 gas and electric fryers
A BA122	£61	

MODEL	PRICE	DESCRIPTION
A OA7954	£145	Side splashguard (left & right) for Opus 600 electric fryers

### KEY

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

# OPUS 700 Prime Cooking Equipment



All gas power ratings are nominal values.

## Gas Salamander Grills

- Powerful ceramic plaque burners for reliability and rapid heat up
- Easy to clean chrome-plated wire grill support doubles as a toasting rack
- Heavy duty, reversible branding plate supplied as standard
- Enamelled interior and top/front exterior for durable good looks
- Integral fat collection channel



Gas salamander grill

MODEL	PRICE	H	W	D	POWER	WT
OG7301/N	£1402	445	785	365	7.3kW	49
OG7301/P	£1402	445	785	365	7.3kW	49

Gas salamander grill - Incorporating 'EasiLift' branding plate lifting mechanism and twin controls

MODEL	PRICE	H	W	D	POWER	WT
OG7302/N	£2657	550	900	560	12.4kW	90
OG7302/P	£2657	550	900	560	12.4kW	90

MODEL	PRICE	DESCRIPTION	H
A OA7907	£372	Floor stand for OG7301	1290
A OA7909	£120	Wall shelf for OG7301	N/A
A OA7908	£269	Bench stand for OG7301	400
A BR11	£121	Additional branding plate	N/A

Note: Salamander floor stand cannot be supplied with castors

MODEL	PRICE	DESCRIPTION	H
A OA7912	£414	Floor stand for OG7302	1290
A OA7911	£149	Wall shelf for OG7302	N/A
A OA7918	£292	Bench stand for OG7302	350
A OA7913	£62	Cheese melter grid for OG7302	N/A
A BR05	£210	Additional branding plate	N/A

Note: Salamander floor stand cannot be supplied with castors

## Electric Salamander Grills

- Powerful electric elements for reliability and rapid heat up
- Easy to clean chrome-plated wire grill support doubles as a toasting rack
- Heavy duty, reversible branding plate supplied as standard
- Integral fat collection channel
- Enamelled interior and top/front exterior for durability



Electric salamander grill

MODEL	PRICE	H	W	D	POWER	WT
*OE7304	£1238	445	785	365	5.5kW	48

Electric salamander grill - Incorporating 'EasiLift' branding plate lifting mechanism and twin controls

MODEL	PRICE	H	W	D	POWER	WT
*OE7303	£2099	550	900	560	6.8kW	76

MODEL	PRICE	DESCRIPTION	H
A OA7907	£372	Floor stand for OE7304	1290
A OA7909	£120	Wall shelf for OE7304	N/A
A OA7908	£269	Bench stand for OE7304	400
A BR11	£121	Additional branding plate	N/A

Note: Salamander floor stand cannot be supplied with castors

MODEL	PRICE	DESCRIPTION	H
A OA7912	£414	Floor stand for OE7303	1290
A OA7911	£149	Wall shelf for OE7303	N/A
A OA7918	£292	Bench stand for OE7303	350
A OA7913	£62	Cheese melter grid for OE7303	N/A
A BR05	£210	Additional branding plate	N/A

Note: Salamander floor stand cannot be supplied with castors

## Electric Pasta Boilers

- Three products in one: pasta boiler, steamer or bain marie
- Plumbed to fresh water and waste for convenient operation
- High quality corrosion-resistant tanks
- Unique easy to clean flush fitting plate elements with boil-dry protection
- Choice of optional pasta baskets



Single tank pasta boiler

MODEL	PRICE	H	W	D	POWER	WT
*OE7701	£2143	1050 - 1105	400	737	6kW	61

Price does not include basket

Note: Pasta Boilers cannot be supplied with castors



Single tank pasta boiler

MODEL	PRICE	H	W	D	POWER	WT
*OE7702	£2689	1050 - 1105	600	737	9kW	77

Price does not include basket

Note: Pasta Boilers cannot be supplied with castors

Pasta baskets

MODEL	PRICE	W	OE7701 NO.REQUIRED	OE7702 NO.REQUIRED
A OA7922	£123	298	1	N/A
A OA7923	£118	214	N/A	2
A OA7924	£90	143	2	3
A OA7925	£64	143	4	6

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

MODEL	PRICE	SIZE
A OA7926	£119	1/1 GN
A OA7927	£72	1/2 GN
A OA7928	£73	1/3 GN
A OA7929	£67	1/4 GN
A OA7930	£57	1/6 GN

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

MODEL	PRICE	SIZE
A OA7931	£148	1/1 GN
A OA7932	£99	1/2 GN

### KEY

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

# OPUS 700 Prime Cooking Equipment



All gas power ratings are nominal values. All Opus 700 counter-top units when mounted on optional floor stands provide a uniform nominal hob height of 900mm.

## Gas Griddles

- 16mm thick griddle plate assures even heat distribution
- Independently controlled heating zones for economy during quiet periods
- Thermostatic control ensures consistent results
- Flush radiused sides for ease of cleaning
- Cooler holding zone at the front of the griddle plate



Hard chrome griddles

MODEL	PRICE	H	W	D	POWER	WT
OG7203/N	£3520	450	700	737	10.6kW	87
OG7203/P	£3520	450	700	737	10.6kW	87
OG7204/N	£4164	450	900	737	18kW	110
OG7204/P	£4164	450	900	737	18kW	110

MODEL	PRICE	DESCRIPTION	H
OA7905	£382	Floor stand for OG7203	670
OA7906	£84	Splashguard extension for OG7203	N/A
OA7914	£421	Floor stand for OG7204	670
OA7916	£95	Splashguard extension for OG7204	N/A



Machine steel plate griddles

MODEL	PRICE	H	W	D	POWER	WT
OG7201/N	£2195	450	700	737	10.6kW	87
OG7201/P	£2195	450	700	737	10.6kW	87
OG7202/N	£2599	450	900	737	18kW	110
OG7202/P	£2599	450	900	737	18kW	110

MODEL	PRICE	DESCRIPTION	H
OA7905	£382	Floor stand for OG7201	670
OA7906	£84	Splashguard extension for OG7201	N/A
OA7914	£421	Floor stand for OG7202	670
OA7916	£95	Splashguard extension for OG7202	N/A



Carbon steel half-ribbed griddles

MODEL	PRICE	H	W	D	POWER	WT
OG7207/N	£2277	450	700	737	10.6kW	87
OG7207/P	£2277	450	700	737	10.6kW	87
OG7208/N	£2697	450	900	737	18kW	110
OG7208/P	£2697	450	900	737	18kW	110

MODEL	PRICE	DESCRIPTION	H
OA7905	£382	Floor stand for OG7207	670
OA7906	£84	Splashguard extension for OG7207	N/A
OA7914	£421	Floor stand for OG7208	670
OA7916	£95	Splashguard extension for OG7208	N/A

## Electric Griddles

- 16mm thick griddle plate assures even heat distribution
- Independently controlled heating zones for economy during quiet periods
- Thermostatic control ensures consistent results
- Flush radiused sides for ease of cleaning
- Cooler holding zone at the front of the griddle plate



Machine steel plate griddles

MODEL	PRICE	H	W	D	POWER	WT
*OE7205	£1569	450	700	737	8kW	85
*OE7206	£1855	450	900	737	11kW	108

MODEL	PRICE	DESCRIPTION	H
OA7905	£382	Floor stand for OE7205	670
OA7906	£84	Splashguard extension for OE7205	N/A
OA7914	£421	Floor stand for OE7206	670
OA7916	£95	Splashguard extension for OE7206	N/A



Carbon steel half-ribbed griddle

MODEL	PRICE	H	W	D	POWER	WT
*OE7209	£1953	450	900	737	11kW	108

MODEL	PRICE	DESCRIPTION	H
OA7914	£421	Floor stand for OE7209	670
OA7916	£95	Splashguard extension for OE7209	N/A



**Most Opus 700 products are SUPPLIED WITH CASTORS**

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

# OPUS 700 Prime Cooking Equipment



All gas power ratings are nominal values. All Opus 700 counter-top units when mounted on optional floor stands provide a uniform nominal hob height of 900mm.

## Gas Chargrills

- Choice of low and high heat settings
- Independently controlled heat zones for maximum versatility
- Easily removed, durable, cast branding grids with four height positions
- Large fat collection drawers with easy grab handles
- Supplied with free branding iron lifting tool and cleaning brush



Gas Chargrill

MODEL	PRICE	H	W	D	POWER	WT
OG7401/N	£2482	450	700	737	20kW	81
OG7401/P	£2482	450	700	737	20kW	81



Gas Chargrill

MODEL	PRICE	H	W	D	POWER	WT
OG7402/N	£3075	450	900	737	25kW	93
OG7402/P	£3075	450	900	737	25kW	93

MODEL	PRICE	DESCRIPTION	H
A OA7910	£382	Floor stand for OG7401	670

MODEL	PRICE	DESCRIPTION	H
A OA7915	£421	Floor stand for OG7402	670

All OPUS 700 products carry a two-year parts and labour warranty

## Electric Chargrills

- Removable cast iron grids impart attractive branding marks
- Independently controlled multiple heat zones (3 in OE7405 and 6 in OE7406) for maximum versatility
- High power delivers fast cooking and maximum output
- Hinging, interlocked elements and integral water bath makes cleaning easier

- Water bath provides humidity, keeping food succulent and reducing shrinkage
- Plumbed to water supply for quick and easy filling of water bath with alternative manual-fill facility
- High temperature safety cut-out for protection if water bath runs dry



Electric Chargrill

MODEL	PRICE	H	W	D	POWER	WT
*OE7405	£2060	450	600	737	11.2kW	54



Electric Chargrill

MODEL	PRICE	H	W	D	POWER	WT
*OE7406	£2840	450	900	737	2 x 8.25kW	68

MODEL	PRICE	DESCRIPTION	H
A OA7947	£382	Floor stand for OE7405	670
A OA7949	£225	Drop-on griddle plate	N/A

MODEL	PRICE	DESCRIPTION	H
A OA7948	£421	Floor stand for OE7406	670
A OA7949	£225	Drop-on griddle plate	N/A

### KEY

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

### Product codes

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

# OPUS 700 Prime Cooking Equipment

All gas power ratings are nominal values. All Opus 700 counter-top units when mounted on optional floor stands provide a uniform nominal hob height of 900mm.

## Gas & Electric Atmospheric Steamers

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



### Gas Atmospheric Steamer (2/1GN)

MODEL	PRICE	H	W	D	POWER	WT
OG7502/N	£3518	1600	600	950	13.0kW	167
OG7502/P	£3518	1600	600	950	13.0kW	167

### Electric Atmospheric Steamer (2/1GN)

MODEL	PRICE	H	W	D	POWER	WT
*OE7503	£3297	1600	600	950	9.0kW	150

### Gas Atmospheric Steamer (1/1GN)

MODEL	PRICE	H	W	D	POWER	WT
OG7504/N	£3350	1600	600	750	13.0kW	141
OG7504/P	£3350	1600	600	750	13.0kW	141

### Electric Atmospheric Steamer (1/1GN)

MODEL	PRICE	H	W	D	POWER	WT
*OE7505	£3140	1600	600	750	9.0kW	122

## Electric Bain Marie

- Accurate thermostatic control maintains food at a constant safe temperature
- Unique easy to clean flush fitting plate elements with boil-dry protection
- Robust front mounted tap for easy drainage
- Compatible with standard 1/1 gastronorm dishes
- Optional gastronorm packs available.



### Electric Bain Marie

MODEL	PRICE	H	W	D	POWER	WT
OE7601	£1036	450	400	776	1.8kW	24

Price does not include GN containers

MODEL	PRICE	DESCRIPTION	H
A TA71	£67	1/1 Gastronorm dish (150mm deep)	N/A
A TA45	£27	1/1 Gastronorm lid	N/A
A OA7921	£336	Floor stand for OE7601	670

## Electric Chip Scuttle

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



### Electric Chip Scuttle

MODEL	PRICE	H	W	D	POWER	WT
OE7109	£1180	713	400	737	1.5kW	35

MODEL	PRICE	DESCRIPTION	H
A OA7921	£336	Floor stand for OE7109	670

## Worktops

- Designed to match Opus 700 appliances
- Provides useful work space



### Worktops

MODEL	PRICE	H	W	D	WT
OA7919	£445	450	350	737	18
OA7936	£525	450	700	737	28

MODEL	PRICE	DESCRIPTION	H
A OA7920	£336	Floor stand for OA7919	670
A OA7905	£382	Floor stand for OA7936	670

# Medium Duty Ovens & Ranges

All gas power ratings are nominal values.

## Medium Duty Six Burner Gas Oven Range

- Stand-alone product, bridging the gap between the Silverlink 600 and Opus 700 products
- Fully sealed pressed hob top for easy cleaning
- Heavy duty cast pan supports
- Robust and durable stainless steel design

- Large 8kW, fully enamelled oven with removable base plate
- Powerful 4.5kW hob burners
- Supplied with castors as standard; please contact us if you require the product on legs



Medium duty 6 burner gas range

MODEL	PRICE	H	W	D	POWER	WT
LMR9/N	£2228	931	900	700	35kW	177
LMR9/P	£2228	931	900	700	35kW	177
Internal usable dimensions		490	715	530		

770mm deep including handles & gas inlet

MODEL	PRICE	DESCRIPTION	H
A LMR9/SB	£150	Splashback/plate shelf	555
A LMR9/DR	£67	Duck rack	N/A

## Medium Duty General Purpose Ovens

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



General purpose oven

MODEL	PRICE	H	W	D	POWER	WT
LMO9/N	£1884	880 - 935	900	700	8kW	158
LMO9/P	£1884	880 - 935	900	700	8kW	158
Internal usable dimensions		490	715	530		

Two tier general purpose oven

MODEL	PRICE	H	W	D	POWER	WT
LMD9/N	£3545	1630 - 1685	900	700	16kW	275
LMD9/P	£3545	1630 - 1685	900	700	16kW	275
Internal usable dimensions		490	715	530		

### KEY

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

### Product codes

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

# SILVERLINK 600 Modular Cooking Equipment



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

## Electric Counter Top Fryers

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



Single tank fryers with 1 basket

MODEL	PRICE	H	W	D	POWER	OIL CAP	WT
DF33	£459	335	300	600	3kW	9L	17
*DF36	£503	335	300	600	6kW	9L	18
*DF39	£542	335	300	600	9kW	9L	19



Single tank fryers with 2 baskets

MODEL	PRICE	H	W	D	POWER	OIL CAP	WT
*DF46	£626	335	450	600	6kW	15L	24
*DF49	£652	335	450	600	9kW	15L	24



Twin tank fryers with 2 baskets

MODEL	PRICE	H	W	D	POWER	OIL CAP	WT
DF66	£768	335	600	600	2x3kW	2x9L	30
*DF612	£940	335	600	600	2x6kW	2x9L	31
*DF618	£991	335	600	600	2x9kW	2x9L	33

Model DF66 supplied with two cables & plugs for easy installation



Single tank fryer with 3 baskets

MODEL	PRICE	H	W	D	POWER	OIL CAP	WT
*DF66/ST	£660	335	600	600	6kW	20L	28

Alternative half size DF basket

MODEL	PRICE
A BA96	£43

Doughnut fryer kit to convert Silverlink 600 counter-top fryers

MODEL	PRICE	DESCRIPTION
A DC03	£102	For models DF46/49

## Gas Counter Top Fryers

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



Single tank fryer with 2 baskets

MODEL	PRICE	H	W	D	POWER	OIL CAP	WT
DF4/N	£1138	425	450	600	11.3kW	8L	31
DF4/P	£1138	425	450	600	11.3kW	8L	31



Twin tank fryer with 2 baskets

MODEL	PRICE	H	W	D	POWER	OIL CAP	WT
DF7/N	£1620	425	750	600	16kW	2x6L	58
DF7/P	£1620	425	750	600	16kW	2x6L	58

Doughnut fryer kit for model DF4

MODEL	PRICE
A DC01	£102

## Gas Doughnut Fryer

### Product codes

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



Doughnut fryer with side mounted shelf, 2 frying trays and lid

MODEL	PRICE	H	W	D	POWER	WT
DC04/N	£1179	425	450	600	11.3kW	31
DC04/P	£1179	425	450	600	11.3kW	31

# SILVERLINK 600 Modular Cooking Equipment



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

## Electric Free Standing Fryers

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



Single tank fryers with 1 basket

MODEL	PRICE	H	W	D	POWER	OIL CAP	WT
*J6	£666	970-990	300	600	6kW	9L	32
*J9	£725	970-990	300	600	9kW	9L	32

Twin tank fryers with 2 baskets

MODEL	PRICE	H	W	D	POWER	OIL CAP	WT
*J12	£1149	970-990	600	600	2x6kW	2x9L	60
*J18	£1229	970-990	600	600	2x9kW	2x9L	60

Alternative half size basket

MODEL	PRICE	DESCRIPTION
A BA96	£43	For models J6/J9/J12/J18

## Gas Free Standing Fryers

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



Single tank fryer with 1 basket

MODEL	PRICE	H	W	D	POWER	OIL CAP	WT
J5/N	£1373	1065-1100	300	600	11.4kW	12L	34
J5/P	£1373	1065-1100	300	600	10.8kW	12L	34

Twin tank fryer with 2 baskets

MODEL	PRICE	H	W	D	POWER	OIL CAP	WT
J10/N	£2288	1065-1100	600	600	21.7kW	2x12L	57
J10/P	£2288	1065-1100	600	600	21.3kW	2x12L	57

## Electric Chip Scuttles

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



Chip scuttle

MODEL	PRICE	H	W	D	POWER	WT
CS4	£411	265	450	600	0.5kW	22
CS6	£479	265	600	600	0.75kW	26

## Electric Chip Scuttle with Overhead Gantry

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



Chip scuttle with overhead gantry

MODEL	PRICE	H	W	D	POWER	WT
CS4/G	£586	645	450	600	1kW	22

# SILVERLINK 600 Modular Cooking Equipment



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

## Electric Griddles

- Solid 12mm thick machined steel plate ensures even heat distribution and excellent heat retention
- Fully-welded plates eliminate dirt traps
- Thermostatically controlled for consistent performance



### Machine steel plate griddles

MODEL	PRICE	H	W	D	POWER	WT
GS3	£438	330	300	600	2kW	24
GS4	£461	330	450	600	2.7kW	40
GS6	£541	330	600	600	3kW	50
*GS6S	£584	330	600	600	4.5kW	50
*GS6/T	£639	330	600	600	4kW	50
*GS7	£660	330	750	600	6kW	61
*GS9	£795	330	900	600	8.6kW	93

‡ Dual zone

### Hard chrome plate griddles

MODEL	PRICE	H	W	D	POWER	WT
GS3C	£939	330	300	600	2kW	24
GS4C	£1069	330	450	600	2.7kW	40
GS6C	£1196	330	600	600	3kW	50
*GS6C/T	£1294	330	600	600	4kW	50
*GS7C	£1358	330	750	600	6kW	61

‡ Dual zone

### Half-ribbed griddles

MODEL	PRICE	H	W	D	POWER	WT
*GS6/TR	£720	330	600	600	4kW	50
*GS7/R	£741	330	750	600	6kW	61

‡ Dual zone

### Fully-ribbed griddle

MODEL	PRICE	H	W	D	POWER	WT
*GS6/TRF	£757	330	600	600	4kW	50

‡ Dual zone

### Carb'N'Off - griddle cleaner - 2.5 litres

MODEL	PRICE
A GCB01	£41

### Griddle splashbacks

MODEL	PRICE	DESCRIPTION
A SB3	£56	For GS3 griddles
A SB4	£59	For GS4 griddles
A SB6	£60	For GS6 griddles
A SB7	£64	For GS7 griddles
A SB9	£68	For GS9 griddles

Note: All splashbacks are 115mm high

### KEY

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

## Gas Griddles

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



### Machine steel plate griddles

MODEL	PRICE	H	W	D	POWER	WT
GS4/N	£869	415	450	600	4.9kW	43
GS4/P	£869	415	450	600	4.9kW	43
‡GS7/N	£1177	415	750	600	7kW	67
‡GS7/P	£1177	415	750	600	7.5kW	67

‡ Dual zone

### Hard chrome plate griddles

MODEL	PRICE	H	W	D	POWER	WT
GS4C/N	£1434	415	450	600	4.9kW	43
GS4C/P	£1434	415	450	600	4.9kW	43
‡GS7C/N	£2054	415	750	600	7kW	67
‡GS7C/P	£2054	415	750	600	7.5kW	67

‡ Dual zone

### Half-ribbed griddles

MODEL	PRICE	H	W	D	POWER	WT
GS7/R/N	£1258	415	750	600	7kW	67
GS7/R/P	£1258	415	750	600	7.5kW	67

### Griddle splashbacks

MODEL	PRICE	DESCRIPTION
A SB4	£59	For GS4 griddles
A SB7	£64	For GS7 griddles

### Product codes

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

# SILVERLINK 600 Modular Cooking Equipment



All gas power ratings are nominal values.

## Electric Salamander Grill

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



Electric salamander grill

MODEL	PRICE	H	W	D	POWER	WT
GR3	£362	310	600	350	3kW	23

Accessories for GR3

MODEL	PRICE	DESCRIPTION	H
A HT6/SB	£123	Shelf / splashback	450
A BR15	£30	Wall brackets	N/A
A ABP03	£166	Single-sided alloy branding plate & drip tray	N/A
A GR3/WS	£99	Wall shelf	N/A
A GR3/BS	£154	Bench stand	350
A GR3/FS	£270	Floor stand	1230

## Electric Adjustable Salamander Grills

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



Electric adjustable salamander grill

MODEL	PRICE	H	W	D	POWER	WT
AS3	£1064	500	600	550	2.8kW	56
*AS4	£1125	500	600	550	4.5kW	56

MODEL	PRICE	DESCRIPTION
A BR51	£43	Wall mounting brackets

## Gas Salamander Grills

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



Gas salamander grill

MODEL	PRICE	H	W	D	POWER	WT
GR3/N	£812	405	600	350	5kW	28
GR3/P	£812	405	600	350	5kW	28

Accessories for GR3/N and GR3/P

MODEL	PRICE	DESCRIPTION	H
A ABP03	£166	Single-sided alloy branding plate & drip tray	N/A
A GR3/WS	£99	Wall shelf	N/A
A GR3/BS	£154	Bench stand	350
A GR3/FS	£270	Floor stand	1230



Gas salamander grill

MODEL	PRICE	H	W	D	POWER	WT
GR7/N	£1182	405	750	350	6.5kW	40
GR7/P	£1182	405	750	350	6.5kW	40

Accessories for GR7/N and GR7/P

MODEL	PRICE	DESCRIPTION	H
A BR39	£149	Additional double-sided alloy branding plate	N/A
A GR7/WS	£119	Wall shelf	N/A
A GR7/BS	£176	Bench stand	350
A GR7/FS	£314	Floor stand	1230

# SILVERLINK 600 Modular Cooking Equipment

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

## Gas Chargrills

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



Gas chargrill

MODEL	PRICE	H	W	D	POWER	WT
CG4/N	£1035	415	450	600	14.3kW	32
CG4/P	£1035	415	450	600	14.5kW	32



Gas chargrill

MODEL	PRICE	H	W	D	POWER	WT
CG6/N	£1372	415	600	600	14.3kW	41
CG6/P	£1372	415	600	600	14.5kW	41

## Electric Chargrills

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



Electric chargrill

MODEL	PRICE	H	W	D	POWER	WT
*ECG6	£1058	387	600	600	8kW	36
*ECG9	£1723	387	900	600	13kW	61
*ECG9/WT	£1931	387	900	600	13kW	61

## Electric Pasta Boilers

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



Single tank pasta boiler

MODEL	PRICE	H	W	D	POWER	WT
PB33	£506	335	300	600	3kW	17

Price does not include basket



Twin tank pasta boiler

MODEL	PRICE	H	W	D	POWER	WT
PB66	£851	335	600	600	2x3kW	30

Price does not include basket

Supplied with two cables & plugs for easy installation

### Pasta baskets

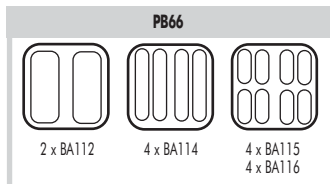
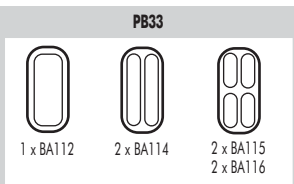
MODEL	PRICE	W	PB33 NO REQUIRED
A BA112	£95	202	1
A BA114	£76	101	2
A BA115+ BA116	£65 (each)	101	2 of each

### Pasta baskets

MODEL	PRICE	W	PB66 NO REQUIRED
A BA112	£95	202	2
A BA114	£76	101	4
A BA115+ BA116	£65 (each)	101	4 of each

### KEY

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



### Product codes

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

# SILVERLINK 600 Modular Cooking Equipment



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

## Gas Oven Ranges

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



4 burner gas range (legs at rear)

MODEL	PRICE	H	W	D	POWER	WT
SLR6/N	£1667	935-970	600	600	20.1kW	85
SLR6/P	£1667	935-970	600	600	16.4kW	85
Internal usable dimensions		360	480	390	-	-



6 burner gas range (legs at rear)

MODEL	PRICE	H	W	D	POWER	WT
SLR9/N	£1794	935-970	900	600	29.8kW	125
SLR9/P	£1794	935-970	900	600	25.6kW	125
Internal usable dimensions		360	720	390	-	-

4 burner gas range (castors at rear)

MODEL	PRICE	H	W	D	POWER	WT
SLR6C/N	£1667	935	600	600	20.1kW	86
SLR6C/P	£1667	935	600	600	16.4kW	86
Internal usable dimensions		360	480	390	-	-

6 burner gas range (castors at rear)

MODEL	PRICE	H	W	D	POWER	WT
SLR9C/N	£1794	935	900	600	29.8kW	126
SLR9C/P	£1794	935	900	600	25.6kW	126
Internal usable dimensions		360	720	390	-	-

### Splashback and plate shelf

MODEL	PRICE	DESCRIPTION	H
A SLR6/SB	£143	For model SLR6	450

Splashbacks should not be used when ranges are fitted with castors

### Splashback and plate shelf

MODEL	PRICE	DESCRIPTION	H
A SLR9/SB	£155	For model SLR9	450

Splashbacks should not be used when ranges are fitted with castors

## Electric Oven Range

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



6 plate electric range (castors at rear)

MODEL	PRICE	H	W	D	POWER	WT
*ESLR9C	£1845	925	900	600	16.5kW	95
Internal usable dimensions		410	670	340	-	-

670mm deep including fan housing

### KEY

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

## Electric Ovens

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



Electric ovens

MODEL	PRICE	H	W	D	POWER	WT
V6	£936	650-670	600	600	3kW	62
Internal dimensions		350	465	430	-	-
V6/F	£1062	650-670	600	600	3kW	62
Internal dimensions		430	465	390	-	-

V6/F - fan assisted

MODEL	PRICE	DESCRIPTION
A V6/T	£64	Top for V6 series ovens



Electric ovens with glass doors

MODEL	PRICE	H	W	D	POWER	WT
V6/D	£989	650-670	600	600	3kW	63
Internal dimensions		350	465	430	-	-
V6/FD	£1122	650-670	600	600	3kW	63
Internal dimensions		430	465	390	-	-

V6/FD - fan assisted



Large electric ovens

MODEL	PRICE	H	W	D	POWER	WT
V7	£1258	650-670	750	600	3kW	71
Internal dimensions		430	540	390	-	-
*V7/4	£1318	650-670	750	600	4kW	71
Internal dimensions		430	540	390	-	-

V7 & V7/4 - fan assisted

MODEL	PRICE	DESCRIPTION
A V7/T	£71	Top for V7 series ovens

See page 29 for stands for V6 and V7 ovens

# SILVERLINK 600 Modular Cooking Equipment



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

## Electric Boiling Tops

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



2 plate boiling top

MODEL	PRICE	H	W	D	POWER	WT
HT3	£288	290	300	600	3kW	14



4 plate boiling top

MODEL	PRICE	H	W	D	POWER	WT
*HT6	£429	290	600	600	7kW	23



4 plate boiling top

MODEL	PRICE	H	W	D	POWER	WT
*HT7	£507	290	750	600	7kW	26

## Gas Boiling Tops

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



2 burner boiling top

MODEL	PRICE	H	W	D	POWER	WT
HT3/N	£609	305	300	600	7.4kW	16
HT3/P	£609	305	300	600	5.6kW	16



4 burner boiling top

MODEL	PRICE	H	W	D	POWER	WT
HT6/N	£995	305	600	600	14.8kW	28
HT6/P	£995	305	600	600	11.2kW	28



6 burner boiling top

MODEL	PRICE	H	W	D	POWER	WT
HT9/N	£1138	305	900	600	22.2kW	40
HT9/P	£1138	305	900	600	16.8kW	40

### Product codes

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

# SILVERLINK 600 Modular Cooking Equipment



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

## Electric Bains Marie (Round Pots)

- Perfect for safely holding sauces, gravy and pre-cooked foods for up to two hours at serving temperature
- Adjustable heat control

- 8 pint (4.5 litre) pots included
- BS models include stainless steel pots; BA models include aluminium pots
- BA models unsuitable for wet heat operation



Optional aluminium pots - BA models



Dry heat bain marie

MODEL	PRICE	H	W	D	POWER	WT
BA3	£295	290	300	600	0.5kW	16
BS3	£299	290	300	600	0.5kW	16



Dry heat bain marie

MODEL	PRICE	H	W	D	POWER	WT
BA4	£364	290	450	600	0.75kW	20
BS4	£372	290	450	600	0.75kW	20



Dry heat bain marie

MODEL	PRICE	H	W	D	POWER	WT
BA7	£465	290	750	600	1kW	28
BS7	£477	290	750	600	1kW	28

Wet heat bain marie

MODEL	PRICE	H	W	D	POWER	WT
BS3W	£382	290	300	600	1kW	16

Wet heat bain marie

MODEL	PRICE	H	W	D	POWER	WT
BS4W	£458	290	450	600	1kW	22

Wet heat bain marie

MODEL	PRICE	H	W	D	POWER	WT
BS7W	£603	290	750	600	2kW	33

### KEY

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

## Electric Bains Marie (Gastronorm Dishes)

- Perfect for safely holding sauces, gravy and pre-cooked foods for up to two hours at serving temperature

- Adjustable heat control
- Available as base units or with a choice of 150mm deep gastronorm dishes



Dry heat bain marie

MODEL	PRICE	H	W	D	POWER	WT
BM3	£293	290	300	600	0.5kW	14
BM3A	£330	290	300	600	0.5kW	17



Dry heat bain marie

MODEL	PRICE	H	W	D	POWER	WT
BM4	£354	290	450	600	0.75kW	17
BM4A	£382	290	450	600	0.75kW	21
BM4B	£387	290	450	600	0.75kW	21
BM4C	£377	290	450	600	0.75kW	21



Dry heat bain marie

MODEL	PRICE	H	W	D	POWER	WT
BM6	£394	290	600	600	0.75kW	20
BM6A	£457	290	600	600	0.75kW	26
BM6B	£437	290	600	600	0.75kW	26
BM6C	£483	290	600	600	0.75kW	26



Dry heat bain marie

MODEL	PRICE	H	W	D	POWER	WT
BM7	£480	290	750	600	1kW	23
BM7A	£579	290	750	600	1kW	30
BM7B	£566	290	750	600	1kW	30
BM7C	£609	290	750	600	1kW	30
BM7X	£480	290	750	600	1kW	23
BM7XA	£534	290	750	600	1kW	30
BM7XB	£553	290	750	600	2kW	30
BM7XC	£574	290	750	600	2kW	30



Wet heat bain marie

MODEL	PRICE	H	W	D	POWER	WT
BM3W	£378	290	300	600	1kW	14
BM3AW	£415	290	300	600	1kW	17



Wet heat bain marie

MODEL	PRICE	H	W	D	POWER	WT
BM4W	£442	290	450	600	1kW	19
BM4AW	£470	290	450	600	1kW	23
BM4BW	£476	290	450	600	1kW	23
BM4CW	£465	290	450	600	1kW	23



Wet heat bain marie

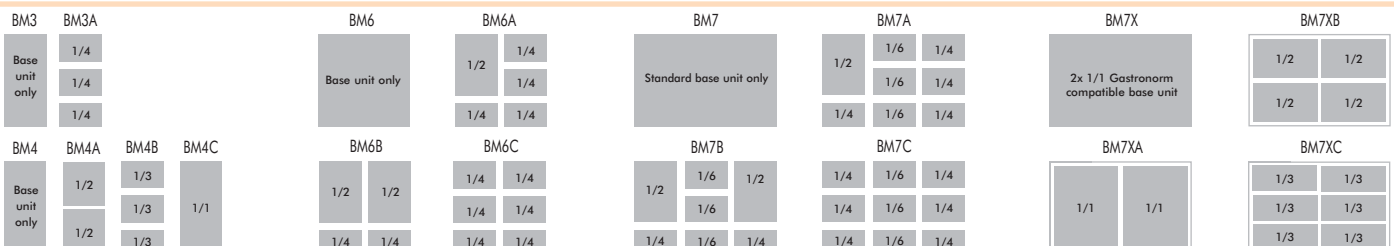
MODEL	PRICE	H	W	D	POWER	WT
BM6W	£486	290	600	600	2kW	23
BM6AW	£548	290	600	600	2kW	29
BM6BW	£528	290	600	600	2kW	29
BM6CW	£574	290	600	600	2kW	29



Wet heat bain marie

MODEL	PRICE	H	W	D	POWER	WT
BM7W	£574	290	750	600	2kW	28
BM7AW	£674	290	750	600	2kW	35
BM7BW	£660	290	750	600	2kW	35
BM7CW	£705	290	750	600	2kW	35
BM7XW	£574	290	750	600	2kW	28
BM7XAW	£629	290	750	600	2kW	35
BM7XBW	£648	290	750	600	2kW	35
BM7XCW	£669	290	750	600	2kW	35

### Bains Marie Gastronorm configurations



# SILVERLINK 600 Modular Cooking Equipment

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

## Work Tops

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



Work tops

MODEL	PRICE	H	W	D	WT
WT3	£125	290	300	600	10
WT4	£138	290	450	600	13
WT6	£146	290	600	600	15
WT7	£168	290	750	600	18



Work tops with drawers

MODEL	PRICE	H	W	D	WT
WT3D	£234	290	300	600	14
WT4D	£247	290	450	600	18
WT6D	£275	290	600	600	21

## Stands

- Designed to support Silverlink 600 electric or gas counter-top units
- Sturdy, robust stainless steel construction with fully welded joints
- Multiple counter-top units may be supported on a single base
- Adjustable legs provide stability on uneven floors
- No dirt traps means quick, easy cleaning
- Stands SLS6/V and SLS7/V for use with V6 and V7 series ovens



Stands

MODEL	PRICE	H	W	D	WT
SLS3	£219	650-675	300	567	15
SLS4	£236	650-675	450	567	18
SLS6	£268	650-675	600	567	23
SLS7	£312	650-675	750	567	26
SLS9	£365	650-675	900	567	30

Suitable for use with gas products



Stands for V Ovens

MODEL	PRICE	H	W	D	WT
SLS6/V	£268	650-675	600	567	23
SLS7/V	£312	650-675	750	567	26

## Pedestals

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



Ambient open-top pedestals without doors

MODEL	PRICE	H	W	D	WT
CN3	£256	650-670	300	567	17
CN4	£269	650-670	450	567	22
CN6	£300	650-670	600	567	28
CN7	£344	650-670	750	567	33

Suitable for use with gas products

Additional shelves for pedestals

MODEL	PRICE	FOR UNIT WIDTHS
A PSH3	£17	300mm
A PSH4	£22	450mm
A PSH6	£28	600mm
A PSH7	£33	750mm



Ambient open-top pedestals with doors

MODEL	PRICE	H	W	D	WT
CC3	£320	650-670	300	600	20
CC4	£334	650-670	450	600	26
CC6	£374	650-670	600	600	33
CC7	£428	650-670	750	600	39

Not suitable for use with gas products

Additional shelves for pedestals

MODEL	PRICE	FOR UNIT WIDTHS
A PSH3	£17	300mm
A PSH4	£22	450mm
A PSH6	£28	600mm
A PSH7	£33	750mm



Heated open-top pedestals

MODEL	PRICE	H	W	D	POWER	WT
HC3	£421	650-670	300	600	0.25kW	23
HC4	£437	650-670	450	600	0.5kW	29
HC6	£457	650-670	600	600	0.5kW	36
HC7	£525	650-670	750	600	0.5kW	43

Not suitable for use with gas products

Additional shelves for pedestals

MODEL	PRICE	FOR UNIT WIDTHS
A PSH3	£17	300mm
A PSH4	£22	450mm
A PSH6	£28	600mm
A PSH7	£33	750mm



Heated closed-top pedestals with legs

MODEL	PRICE	H	W	D	POWER	WT
HCL3	£460	650-685	300	600	0.25kW	24
HCL4	£481	650-685	450	600	0.5kW	30
HCL6	£527	650-685	600	600	0.5kW	37
HCL7	£560	650-685	750	600	0.75kW	43
HCL9	£613	650-685	900	600	1kW	49

Not suitable for use with gas products

Additional shelves for pedestals

MODEL	PRICE	FOR UNIT WIDTHS
A PSH3	£17	300mm
A PSH4	£22	450mm
A PSH6	£28	600mm
A PSH7	£33	750mm
A PSH9	£40	900mm

# LYNX 400 Compact Counter Top Cooking Equipment



## Fryers

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



Slimline standby fryer

MODEL	PRICE	H	W	D	POWER	OIL CAP	WT
LSF	£227	315	185	400	2.5kW	2.5L	9

Single tank general purpose fryer

MODEL	PRICE	H	W	D	POWER	OIL CAP	WT
LDF	£245	315	270	400	3kW	4L	12

Twin tank general purpose fryer

MODEL	PRICE	H	W	D	POWER	OIL CAP	WT
LDF2	£488	315	540	400	2x3kW	2x4L	21

Fish Fryer

MODEL	PRICE	H	W	D	POWER	OIL CAP	WT
LFF	£354	315	360	400	3kW	5L	14

## Chip Scuttle

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



Chip scuttle

MODEL	PRICE	H	W	D	POWER	WT
LCS	£214	237	285	400	0.25kW	11

## Boiling Tops

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



Single plate boiling top

MODEL	PRICE	H	W	D	POWER	WT
LBR	£158	119	285	400	2kW	9



Twin plate boiling top

MODEL	PRICE	H	W	D	POWER	WT
LBR2	£227	119	565	400	2x1.5kW	16

## Griddles

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



Griddles

MODEL	PRICE	H	W	D	POWER	WT
LGR	£269	162	315	400	2kW	16
LGR2	£341	162	615	400	3kW	27

### KEY

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

# LYNX 400 Compact Counter Top Cooking Equipment



## Contact / Panini Grills

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



Single contact grill (smooth upper & lower plates)

MODEL	PRICE	H	W	D	POWER	WT
LCG	£377	165	293	400	2.25kW	24

Single ribbed grill (ribbed upper & smooth lower plates)

MODEL	PRICE	H	W	D	POWER	WT
LRG	£377	165	293	400	2.25kW	24

Single panini grill (ribbed upper & lower plates)

MODEL	PRICE	H	W	D	POWER	WT
LPG	£377	165	293	400	2.25kW	24



Twin contact grill (smooth upper & lower plates)

MODEL	PRICE	H	W	D	POWER	WT
LCG2	£637	165	623	400	2x2.25kW	46

Twin ribbed grill (ribbed upper & smooth lower plates)

MODEL	PRICE	H	W	D	POWER	WT
LRG2	£637	165	623	400	2x2.25kW	46

Twin panini grill (ribbed upper & lower plates)

MODEL	PRICE	H	W	D	POWER	WT
LPG2	£637	165	623	400	2x2.25kW	46

## Heavy Duty Contact / Panini Grills

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



Heavy duty contact grill (smooth upper & lower plates)

MODEL	PRICE	H	W	D	POWER	WT
GG1	£767	260	390	380	3kW	36

Heavy duty panini grill (ribbed upper & lower plates)

MODEL	PRICE	H	W	D	POWER	WT
GG1P	£767	260	390	380	3kW	36

Heavy duty ribbed grill (ribbed upper & smooth lower plates)

MODEL	PRICE	H	W	D	POWER	WT
GG1R	£767	260	390	380	3kW	36

Sandwich spacer

MODEL	PRICE
A SS1	£18

Omelette spacer

MODEL	PRICE
A OS1	£23

## Salamander Grill

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



Salamander grill

MODEL	PRICE	H	W	D	POWER	WT
LGT	£299	328	551	322	3kW	20

Brackets for LGT

MODEL	PRICE
A BR15	£30

# LYNX 400 Compact Counter Top Cooking Equipment



## Infra-red Grills

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



Pizzachef infra-red grill with rod shelf

MODEL	PRICE	H	W	D	POWER	WT
LPC	£342	328	551	302	3kW	20

Superchef infra-red grill with rod shelf & spillage pan

MODEL	PRICE	H	W	D	POWER	WT
LSC	£360	328	551	302	3kW	20

MODEL	PRICE	DESCRIPTION
A BR15	£30	Wall brackets
A TO10	£54	Toasting bags (Pack of 1000)

MODEL	PRICE	DESCRIPTION
A BR15	£30	Wall brackets
A TO10	£54	Toasting bags (Pack of 1000)

## Convection Oven

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



Counter-top convection oven

MODEL	PRICE	H	W	D	POWER	WT
LCO	£565	371	555	488	2.5kW	34

## Pizza Oven

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



Pizza oven

MODEL	PRICE	H	W	D	POWER	WT
LPO	£386	203	543	479	1.5kW	24

## Pasta Boiler

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



Pasta boiler

MODEL	PRICE	H	W	D	POWER	WT
LPB	£359	315	270	400	3kW	12

MODEL	PRICE	DESCRIPTION
A BA158	£56/pair	Half size basket insert (pair)



## Bains Marie (Gastronorm Dishes)

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

### KEY

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



Bain marie - 2 x 1/4 GN (dry heat)

MODEL	PRICE	H	W	D	POWER	WT
LBM	£196	196	285	400	0.25kW	10



Bain marie - 4 x 1/4 GN (dry heat)

MODEL	PRICE	H	W	D	POWER	WT
LBM2	£299	196	565	400	0.5kW	16



Bain marie - 6 x 1/4 GN (dry heat)

MODEL	PRICE	H	W	D	POWER	WT
LBM3	£351	196	850	400	0.75kW	20

Bain marie - 2 x 1/4 GN (wet heat)

MODEL	PRICE	H	W	D	POWER	WT
LBMW	£232	196	285	400	0.25kW	12

Bain marie - 4 x 1/4 GN (wet heat)

MODEL	PRICE	H	W	D	POWER	WT
LBM2W	£345	196	565	400	0.5kW	19

Bain marie - 6 x 1/4 GN (wet heat)

MODEL	PRICE	H	W	D	POWER	WT
LBM3W	£432	196	850	400	0.75kW	22

## Bains Marie (Round Pots)

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



Bain marie - 1 round pot (dry heat)

MODEL	PRICE	H	W	D	POWER	WT
LRB	£161	245	285	400	0.25kW	10



Bain marie - 2 round pots (dry heat)

MODEL	PRICE	H	W	D	POWER	WT
LRB2	£260	245	565	400	0.5kW	16



Bain marie - 3 round pots (dry heat)

MODEL	PRICE	H	W	D	POWER	WT
LRB3	£307	245	850	400	0.75kW	20

Bain marie - 1 round pot (wet heat)

MODEL	PRICE	H	W	D	POWER	WT
LRBW	£196	245	285	400	0.25kW	13

Bain marie - 2 round pots (wet heat)

MODEL	PRICE	H	W	D	POWER	WT
LRB2W	£307	245	565	400	0.5kW	19

Bain marie - 3 round pots (wet heat)

MODEL	PRICE	H	W	D	POWER	WT
LRB3W	£387	245	850	400	0.75kW	23

# Convection Ovens, Induction Hob & Warming Drawers



## Convection Ovens

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

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



Counter-top convection oven

MODEL	PRICE	H	W	D	POWER	WT
ECO8	£1529	551	787	644	3kW	80

Internal dimensions 360 537 350

(765mm deep with water supply connected)

Floor stand for model ECO8

MODEL	PRICE	H	W	D
A ECO8/FS	£467	930	787	589

Holds 12 x 1/1GN containers

Low level floor stand for use with ECO8

MODEL	PRICE	H	W	D
A ECO8/LFS	£349	410	787	589

Holds 4 x 1/1GN containers

Kit for stacking 2 x ECO8

MODEL	PRICE	DESCRIPTION	H
A ECO8/SK	£153	ECO8 Stacking kit	60

See also model LCO (page 30)



Counter-top convection oven

MODEL	PRICE	H	W	D	POWER	WT
* ECO9	£2395	629	766	811	7.5kW	96

Internal dimensions 425 395 590

(845mm deep with water supply connected)

Floor stand for model ECO9

MODEL	PRICE	H	W	D
A ECO9/FS	£484	930	766	757

Holds 12 x 1/1GN containers

Baking tray compatible floor stand for model ECO9

MODEL	PRICE	H	W	D
A ECO9/FSBT	£484	930	766	757

Low level floor stand for use with ECO9

MODEL	PRICE	H	W	D
A ECO9/LFS	£414	410	766	757

Holds 4 x 1/1GN containers

Kit for stacking 2 x ECO9

MODEL	PRICE	DESCRIPTION	H
A ECO9/SK	£163	ECO9 Stacking kit	60

## Induction Hob

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



Induction hob

MODEL	PRICE	H	W	D	POWER	WT
IH21	£790	115	350	654	3kW	15

### KEY

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

## Food Warming Drawers

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



Food warming drawers

MODEL	PRICE	H	W	D	POWER	WT
FWDG	£1294	485	620	585	1.5kW	46

# Pizza Equipment



## Premium Range Pizza Ovens

- Maximum temperature 480°C
- Toughened safety glass external viewing window
- Double-glazed door construction for energy efficiency
- Temperature display gauge to monitor oven temperature more accurately
- Internal illumination for better visibility of product

- Firebrick base for crisp, even cooking of pizza base
- Thermostatic control
- 20 minute audible timer
- Twin deck models have separate heat controls for top and base of oven compartment



Single deck pizza ovens

MODEL	PRICE	H	W	D	POWER	WT
PO425	£1179	375	886	902	3kW	73
Internal dimensions		150	535	532		
*PO430	£1318	375	966	1002	4.2kW	98
Internal dimensions		150	620	620		
*PO630	£1782	375	1286	1002	7.2kW	129
Internal dimensions		150	940	620		

See also model LPO (page 30)

Stacking kits for single deck pizza ovens

MODEL	PRICE	DESCRIPTION
A PO425/SK	£118	Stacking kit for PO425
A PO430/SK	£133	Stacking kit for PO430
A PO630/SK	£149	Stacking kit for PO630



Twin deck pizza ovens

MODEL	PRICE	H	W	D	POWER	WT
*PO425-2	£2050	675	886	902	6kW	116
Internal dimensions		150	535	532		
*PO430-2	£2405	675	966	1002	8.4kW	156
Internal dimensions		150	620	620		
*PO630-2	£3172	675	1286	1002	14.4kW	206
Internal dimensions		150	940	620		

Floor stands for pizza ovens (self assembly)

MODEL	PRICE	DESCRIPTION	H	W	D
A PO425/FS	£297	Floor stand for PO425 and PO425-2	900	886	902
A PO430/FS	£318	Floor stand for PO430 and PO430-2	900	966	1002
A PO630/FS	£369	Floor stand for PO630 and PO630-2	900	1286	1002

## Standard Range Pizza Ovens

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



Single deck pizza ovens

MODEL	PRICE	H	W	D	POWER	WT
PO49X	£815	320	810	740	2.9kW	60
Internal dimensions		130	535	532		
PO69X	£1002	320	1010	740	2.9kW	76
Internal dimensions		130	745	532		

Twin deck pizza oven

MODEL	PRICE	H	W	D	POWER	WT
*PO89X	£1403	565	810	740	5.7kW	96
Internal dimensions		130	535	532		

Floor stands for pizza ovens

MODEL	PRICE	DESCRIPTION	H	W	D
A POF5	£331	Floor stand for PO49X and PO89X	1150	810	670
A PO69X/FS	£436	Floor stand for PO69X	1150	1010	670

See also model LPO (page 30)

## Pizza & Sandwich Preparation Station

- Fan assisted cooling to ensure uniform temperature (2-8°C)
- Full width 180mm deep polypropylene preparation board
- LED temperature display
- Automatic defrost and water evaporation
- Optional gastronorm packs available

Pizza & Sandwich preparation station

MODEL	PRICE	H	W	D	POWER	WT
PS950	£2054	900	950	700	220W	95

Gastronorm dish & lid package for PS950

MODEL	PRICE	DESCRIPTION
A PS950/A	£709	5 x 1/6, 5 x 1/3 & 4 x 1/1 GN dishes

1/3	1/3	1/3	1/3	1/3
1/6	1/6	1/6	1/6	1/6



# Kitchen Furniture



## Wall Benches & Centre Tables

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



Centre tables

MODEL	PRICE	H	W	D	WT
L6506CT	£244	900	600	650	15
L6509CT	£276	900	900	650	22
L6512CT	£307	900	1200	650	25
L6515CT	£343	900	1500	650	29
L6518CT	£385	900	1800	650	33



Wall benches 600 series

MODEL	PRICE	H	W	D	WT
L6009WB	£279	900	900	600	22
L6012WB	£309	900	1200	600	25
L6015WB	£348	900	1500	600	29
L6018WB	£380	900	1800	600	33

Wall benches 650 series

MODEL	PRICE	H	W	D	WT
L6506WB	£255	900	600	650	15
L6509WB	£289	900	900	650	22
L6512WB	£322	900	1200	650	27
L6515WB	£363	900	1500	650	29
L6518WB	£408	900	1800	650	34

## Sink Units

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



Single sink units

MODEL	PRICE	H	W	D	WT
L881LH	£700	900	1000	600	24
L881RH	£700	900	1000	600	24

Double sink units

MODEL	PRICE	H	W	D	WT
L884LH	£1108	900	1500	600	31
L884RH	£1108	900	1500	600	31

LH - Left hand drainer  
RH - Right hand drainer

Taps

MODEL	PRICE	DESCRIPTION
A TA64	£123	Mixer taps

## Hand Wash Basin

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



Hand wash basin

MODEL	PRICE	H	W	D	WT
HWB1	£120	105	400	350	6

Taps

MODEL	PRICE	DESCRIPTION
A TA49	£106	Pillar taps (pair)

## Wall Cupboards

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



Wall cupboards

MODEL	PRICE	H	W	D	WT
WL4	£327	600	450	300	18
WL6	£369	600	600	300	22
WL7	£413	600	750	300	26
WL9	£439	600	900	300	30

Additional shelves for cupboards

MODEL	PRICE	W	D
A WLS4	£23	450	300
A WLS6	£25	600	300
A WLS7	£26	750	300
A WLS9	£28	900	300

## Wall Shelves

- Stainless steel construction, durable and easy to clean



Wall shelves

MODEL	PRICE	W	D
A SSH9	£103	900	300
A SSH12	£117	1200	300
A SSH15	£126	1500	300
A SSH18	£144	1800	300

### KEY

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

## Hot Cupboards with Bain Marie Tops

- Full insulation for efficient operation
- Wet or dry heat operation of the bain marie top with 150mm deep GN dishes included

- Adjustable and accurate thermostatic control to meet food safety regulations
- Compact, space saving design



Static hot cupboards with bain marie tops

MODEL	PRICE	H	W	D	POWER	WT
GB2	£1333	900	870	650	3kW	76
GB2A	£1388	900	870	650	3kW	76
GB2B	£1420	900	870	650	3kW	76
GB2C	£1440	900	870	650	3kW	76
Internal dimensions		435	740	510	-	

280 10" (25cm) plates, 40 plated meals

Static hot cupboards with bain marie tops

MODEL	PRICE	H	W	D	POWER	WT
GB3	£1615	900	1190	650	3kW	105
GB3A	£1695	900	1190	650	3kW	105
GB3B	£1718	900	1190	650	3kW	105
GB3C	£1732	900	1190	650	3kW	105
GB3D	£1761	900	1190	650	3kW	105
Internal dimensions		435	1060	510	-	

384 10" (25cm) plates, 64 plated meals

Mobile hot cupboards with bain marie tops

MODEL	PRICE	H	W	D	POWER	WT
GBM2	£1407	900	920	650	3kW	76
GBM2A	£1463	900	920	650	3kW	76
GBM2B	£1492	900	920	650	3kW	76
GBM2C	£1527	900	920	650	3kW	76
Internal dimensions		435	740	510	-	

280 10" (25cm) plates, 40 plated meals

Mobile hot cupboards with bain marie tops

MODEL	PRICE	H	W	D	POWER	WT
GBM3	£1705	900	1240	650	3kW	105
GBM3A	£1786	900	1240	650	3kW	105
GBM3B	£1811	900	1240	650	3kW	105
GBM3C	£1838	900	1240	650	3kW	105
GBM3D	£1860	900	1240	650	3kW	105
Internal dimensions		435	1060	510	-	

320 10" (25cm) plates, 64 plated meals

The following gastronorm dish (150mm deep) combinations are available for GB2, GB3, GBM2 and GBM3.

without GN dishes	1/1	1/1	1/1	1/2	1/2	1/2	without GN dishes	1/1	1/1	1/1	1/1	1/2	1/2	1/2	1/2	1/2	1/2
GB2 GBM2	GB2A GBM2A	GB2B GBM2B	GB2C GBM2C	GB3 GBM3	GB3A GBM3A	GB3B GBM3B	GB3C GBM3C	GB3D GBM3D									

## Hot Cupboards with Plain Tops

- Full insulation for efficient operation
- Adjustable and accurate thermostatic control to meet food safety regulations

- Compact, space saving design



Static hot cupboard with plain top

MODEL	PRICE	H	W	D	POWER	WT
GX2	£1086	900	870	650	1.5kW	65
Internal dimensions		435	740	510	-	

280 10" (25cm) plates, 40 plated meals

Static hot cupboard with plain top

MODEL	PRICE	H	W	D	POWER	WT
GX3	£1223	900	1190	650	2kW	96
Internal dimensions		435	1060	510	-	

384 10" (25cm) plates, 64 plated meals

Mobile hot cupboard with plain top

MODEL	PRICE	H	W	D	POWER	WT
GM2	£1099	900	920	650	1.5kW	65
Internal dimensions		435	740	510	-	

280 10" (25cm) plates, 40 plated meals

Mobile hot cupboard with plain top

MODEL	PRICE	H	W	D	POWER	WT
GM3	£1237	900	1240	650	2kW	96
Internal dimensions		435	1060	510	-	

320 10" (25cm) plates, 64 plated meals

### OPTIONS

### FOR MODELS

MODEL	PRICE	DESCRIPTION	GB2	GB3	GBM2	GBM3	GX2	GX3	GM2	GM3
A DT2	£93	Digital temperature display	•	•	•	•	•	•	•	•
A OG2	£372	Infra-red overhead gantry and sneeze screen	•	•	•	•	•	•	•	•
A OG3	£397	Infra-red overhead gantry and sneeze screen	•	•	•	•	•	•	•	•
A TS2	£177	Tray slide	•	•	•	•	•	•	•	•
A TS3	£186	Tray slide	•	•	•	•	•	•	•	•

### OPTIONS

### FOR MODELS

MODEL	PRICE	DESCRIPTION	GB2	GB3	GBM2	GBM3	GX2	GX3	GM2	GM3
A CP16	£156	1/1 GN dish with carvery plate	•	•	•	•	•	•	•	•
A SN2	£191	Overshelf and sneeze screen	•	•	•	•	•	•	•	•
A SN3	£204	Overshelf and sneeze screen	•	•	•	•	•	•	•	•
A CB8	£98	Corner bumpers	•	•	•	•	•	•	•	•
A PB16	£51	Additional push bar	•	•	•	•	•	•	•	•



## Static Hot Cupboards

- Fully insulated for efficient operation
- Static units
- Plain top models
- Adjustable and accurate thermostatic control to meet food safety regulations
- Compact, space saving design



Static hot cupboard

MODEL	PRICE	H	W	D	POWER	WT
<b>G1</b>	<b>£565</b>	910	455	600	0.75kW	40
Internal dimensions		630	410	490	-	-

150 10" (25cm) plates, 18 plated meals



Static hot cupboard

MODEL	PRICE	H	W	D	POWER	WT
<b>G2</b>	<b>£674</b>	910	600	600	1.5kW	55
Internal dimensions		630	550	490	-	-

240 10" (25cm) plates, 36 plated meals



Static hot cupboard

MODEL	PRICE	H	W	D	POWER	WT
<b>G3</b>	<b>£923</b>	910	900	600	2kW	62
Internal dimensions		630	850	490	-	-

360 10" (25cm) plates, 54 plated meals

## General Purpose Trolleys

- Heavy duty fully welded construction for optimum strength and durability
- Hygienic, wipe clean finish for long-lasting good looks
- 2 braked castors
- Easy clean dished shelves

### KEY

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



2 tier general purpose trolley

MODEL	PRICE	H	W	D	WT
<b>SST2</b>	<b>£340</b>	950	875	600	19



3 tier general purpose trolley

MODEL	PRICE	H	W	D	WT
<b>SST3</b>	<b>£433</b>	950	875	600	25

## Open Restaurant Trolleys

- Three tier
- Wipe clean, stain and spill resistant laminated tops
- Turned hardwood legs for style and strength
- Sturdy castors with durable tyres for quiet, effortless manoeuvrability



Unchilled sweet trolley

MODEL	PRICE	H	W	D	WT
AT01	£444	835	1200	400	32

For display of food at ambient temperature



Clearing trolley

MODEL	PRICE	H	W	D	WT
AT03	£426	875	810	410	32

For setting & clearing tables



Mobile dumb waiter

MODEL	PRICE	H	W	D	WT
AT06	£585	968	810	410	35



Drinks trolley

MODEL	PRICE	H	W	D	WT
AT04	£572	965	927	400	32

Complete with two-compartment ice bucket box



Flambé trolley

MODEL	PRICE	H	W	D	WT
AT05	£515	935	1073	400	32

Aperture for optional flambé burner (product AT08)

MODEL	PRICE	DESCRIPTION
A AT08	£685	Silver flambé burner
A CA48	£29	Gas canister for AT08

### KEY

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

## Covered Restaurant Trolleys

- Clear acrylic hinged cover
- Wipe clean, stain and spill resistant laminated tops
- Turned hardwood legs for style and strength
- Sturdy castors with durable tyres for quiet, effortless manoeuvrability



Chilled sweet trolley

MODEL	PRICE	H	W	D	WT
AT10	£1032	1020	1120	490	45

Supplied with two eutectic plates to maintain chilled temperatures



Multi-purpose trolley

MODEL	PRICE	H	W	D	WT
AT11	£858	1020	1120	490	45

For display of food at ambient temperature

## Static Dumb Waiters

- Four tier
- Wipe clean, stain resistant surface
- Five compartment cutlery drawer
- Model AT09/D has lockable door and drawer



Static dumb waiter

MODEL	PRICE	H	W	D	WT
AT09	£480	980	800	400	39



With lockable cupboard and cutlery tray

MODEL	PRICE	H	W	D	WT
AT09/D	£551	980	836	436	40



## FilterFlow Automatic Water Boilers (Tap Dispense)



- Unique built-in filtration ensures premium water quality and reduced scale build-up
- Reduced limescale means higher energy efficiency and lower running costs
- Low-cost, easy-fit replacement filter cartridges
- Lower maintenance and energy costs

- High hourly output – ideal even in busy establishments
- Reliable electronic temperature control system
- Stylish contemporary design – ideal for front-of-house
- Advanced diagnostics with LCD panel showing operational status



FilterFlow automatic water boiler

MODEL	PRICE	H	W	D	POWER	WT
EB3F	£496	652	290	465	3kW	15
Rapid draw off		9 litres (16 pints, 60 cups)				
Output per hour		31 litres (55 pints, 205 cups)				



FilterFlow automatic water boiler

MODEL	PRICE	H	W	D	POWER	WT
*EB4F	£587	652	290	465	4.5kW	15
Rapid draw off		9 litres (16 pints, 60 cups)				
Output per hour		45 litres (79 pints, 300 cups)				



FilterFlow automatic water boiler

MODEL	PRICE	H	W	D	POWER	WT
*EB6F	£639	652	455	465	6kW	19
Rapid draw off		17 litres (30 pints, 110 cups)				
Output per hour		60 litres (105 pints, 400 cups)				



FilterFlow automatic water boiler

MODEL	PRICE	H	W	D	POWER	WT
*EB6TF	£692	652	455	465	6kW	19
Rapid draw off		17 litres (30 pints, 110 cups)				
Output per hour		60 litres (105 pints, 400 cups)				

### Wall mounting kits

MODEL	PRICE	DESCRIPTION
A BR49	£45	For models EB3F and EB4F
A BR50	£50	For models EB6F and EB6TF

### Replacement filter cartridge (spare part)

MODEL	PRICE	DESCRIPTION
S FC02	£30	Filter Cartridge

Visit the FilterFlow website at [www.filterflow.co.uk](http://www.filterflow.co.uk)

## FilterFlow Automatic Water Boiler (Push-Button)

- Push-button dispense version model EB3F
- Safe and convenient push-button dispense
- Integral filter accessed through removable front panel
- All the benefits of the model EB3F, including the unique built-in filtration system



FilterFlow automatic water boiler

MODEL	PRICE	H	W	D	POWER	WT
EB3F/PB	£609	652	290	465	3kW	15
Rapid draw off		9 litres (16 pints, 60 cups)				
Output per hour		31 litres (55 pints, 205 cups)				

### Accessories

MODEL	PRICE	DESCRIPTION
A FC02	£30	Filter cartridge
A BR49	£45	For models EB3F

## FilterFlow Wall Mounted Automatic Water Boiler

- Sleek cool-to-touch 8mm thick toughened glass fascia
- Compact and wall mounted design
- Integral user changeable filter
- All the benefits of the EB3F and EB3F/PB including the unique built-in filtration system



FilterFlow wall mounted automatic water boiler

MODEL	PRICE	GLASS	H	W	D	POWER	WT
WMB3F/B	£475	Black	415	300	185	3kW	11
WMB3F/W	£475	White	415	300	185	3kW	11
Rapid draw off		3.5 litres (6.3 pints, 23 cups)					
Output per hour		31 litres (55 pints, 205 cups)					

### Accessories

MODEL	PRICE	DESCRIPTION
A FC02	£30	Filter cartridge
A DR72	£115	Drip tray

## Manual Fill Water Boilers

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



Manual water boilers

MODEL	PRICE	H	W	D	CAPACITY	POWER	WT
LWB2	£216	380	300	300	9 litres (2 gallons)	3kW	7
LWB4	£232	500	300	300	18 litres (4 gallons)	3kW	9
LWB6	£251	500	365	365	27 litres (6 gallons)	3kW	12

# Toasters & Ancillary Equipment



## Slot Toasters

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



4 slot toaster

6 slot toaster

MODEL	PRICE	H	W	D	POWER	WT
LT4X	£172	240	360	220	2.3kW	7

MODEL	PRICE	H	W	D	POWER	WT
LT6X	£213	240	450	220	3.1kW	9

## Conveyor Toaster

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



Conveyor toaster

MODEL	PRICE	H	W	D	POWER	WT
CT1	£755	398	410	668	2.4kW	23

MODEL	PRICE	DESCRIPTION
A CT1/CC	£13	Lockable cover for control panel

## Fume Filtration Units

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



Fume filtration unit

Fume filtration unit

MODEL	PRICE	H	W	D	POWER	WT
L3	£1227	560	920	620	0.35kW	30

MODEL	PRICE	H	W	D	POWER	WT
L4	£1535	560	1310	620	0.45kW	40

Suitable for cooking equipment up to 9 kW total consumption

Suitable for cooking equipment up to 14 kW total consumption



## 650 Range Curved Front Refrigerated

- Holds food at 3°C - 7°C in ambient conditions up to 32°C and 70% relative humidity
- R404a refrigerant is energy-efficient and non ozone-depleting
- Thermostatic temperature control with digital display
- Daylight-balanced illumination with easy-change light tubes
- Double-glazed for improved energy efficiency and low running costs
- Options for back-service or self-service operation



Refrigerated merchandiser with under counter power pack

MODEL	PRICE	POWER UNIT	POWER PACK								
			H	W	D	POWER	WT	H	W	D	
C6R/75BU	£2388	Under	755	750	650	602W	123	270	550	330	
C6R/75SU	£2440	Under	755	750	650	602W	122	270	550	330	



Refrigerated merchandiser with under counter power pack

MODEL	PRICE	POWER UNIT	POWER PACK								
			H	W	D	POWER	WT	H	W	D	
C6R/100BU	£2452	Under	755	1000	650	717W	155	270	550	330	
C6R/100SU	£2502	Under	755	1000	650	717W	155	270	550	330	



Refrigerated merchandiser with under counter power pack

MODEL	PRICE	POWER UNIT	POWER PACK								
			H	W	D	POWER	WT	H	W	D	
C6R/125BU	£2758	Under	755	1250	650	729W	177	270	550	330	
C6R/125SU	£2811	Under	755	1250	650	729W	177	270	550	330	



Refrigerated merchandiser with side mounted power pack

MODEL	PRICE	POWER UNIT	POWER PACK								
			H	W	D	POWER	WT	H	W	D	
C6R/105BL	£2694	Left	755	1050	650	604W	122	755	300	650	
C6R/105BR	£2625	Right	755	1050	650	604W	122	755	300	650	
C6R/105SL	£2745	Left	755	1050	650	604W	121	755	300	650	
C6R/105SR	£2676	Right	755	1050	650	604W	121	755	300	650	



Refrigerated merchandiser with side mounted power pack

MODEL	PRICE	POWER UNIT	POWER PACK								
			H	W	D	POWER	WT	H	W	D	
C6R/130BL	£3051	Left	755	1300	650	717W	130	755	300	650	
C6R/130BR	£2982	Right	755	1300	650	717W	130	755	300	650	
C6R/130SL	£3103	Left	755	1300	650	717W	130	755	300	650	
C6R/130SR	£3033	Right	755	1300	650	717W	130	755	300	650	

### KEY

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



## 650 Range Curved Front Heated

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



## 650 Range Curved Front Ambient

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

Heated merchandiser

MODEL	PRICE	H	W	D	POWER	WT
C6H/75B	£1383	755	750	650	1520W	70
C6H/75S	£1435	755	750	650	1520W	71

Heated merchandiser

MODEL	PRICE	H	W	D	POWER	WT
C6H/100B	£1530	755	1000	650	2020W	89
C6H/100S	£1582	755	1000	650	2020W	90

Ambient merchandiser

MODEL	PRICE	H	W	D	POWER	WT
C6A/75B	£1075	755	750	650	20W	57
C6A/75S	£1126	755	750	650	20W	57

Ambient merchandiser

MODEL	PRICE	H	W	D	POWER	WT
C6A/100B	£1219	755	1000	650	20W	70
C6A/100S	£1269	755	1000	650	20W	70

## 650 Range Rectangular Front Refrigerated

- Holds food at 3°C - 7°C in ambient conditions up to 32°C and 70% relative humidity
- R404a refrigerant is energy-efficient and non ozone-depleting
- Double-glazed for extra energy efficiency and low running costs

- Thermostatic temperature control with digital display
- Daylight-balanced illumination with easy-change light tubes
- Options for back-service or self-service operation



Refrigerated merchandiser

MODEL	PRICE	POWER UNIT	H	W	D	POWER	WT	POWER PACK		
								H	W	D
D6R/75B	£2347	Top	965	750	650	602W	111	250	750	650
D6R/75S	£2485	Top	965	750	650	602W	110	250	750	650

Refrigerated merchandiser

MODEL	PRICE	POWER UNIT	H	W	D	POWER	WT	POWER PACK		
								H	W	D
D6R/100B	£2678	Top	965	1000	650	717W	142	250	1000	650
D6R/100S	£2816	Top	965	1000	650	717W	141	250	1000	650

Refrigerated merchandiser

MODEL	PRICE	POWER UNIT	H	W	D	POWER	WT	POWER PACK		
								H	W	D
D6R/125B	£2849	Top	965	1250	650	729W	170	250	1250	650
D6R/125S	£2986	Top	965	1250	650	729W	169	250	1250	650



## 500 Range Refrigerated

- Holds food at 3°C - 7°C in ambient conditions up to 32°C and 70% relative humidity
- Thermostatic temperature control with digital display
- Daylight-balanced illumination with easy-change light tubes
- R404a refrigerant is energy-efficient and non ozone-depleting
- Double-glazed front and sides for extra energy efficiency and low running costs
- Options for back-service or self-service operation



Refrigerated merchandiser

MODEL	PRICE	POWER UNIT	H	W	D	POWER	WT
D5R/100B	£1864	Right	575	1000	500	602W	102
D5R/100S	£1977	Right	575	1000	500	602W	102
Power pack			575	250	500	-	-

Refrigerated merchandiser

MODEL	PRICE	POWER UNIT	H	W	D	POWER	WT
D5R/125B	£2010	Right	575	1250	500	621W	120
D5R/125S	£2124	Right	575	1250	500	621W	119
Power pack			575	250	500	-	-

## 500 Range Heated

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



Heated merchandiser

MODEL	PRICE	H	W	D	POWER	WT
D5H/75B	£929	575	750	500	1520W	58
D5H/75S	£1044	575	750	500	1520W	58

Heated merchandiser

MODEL	PRICE	H	W	D	POWER	WT
D5H/100B	£1012	575	1000	500	2020W	73
D5H/100S	£1127	575	1000	500	2020W	73

## 350 Range Refrigerated

- Holds food at 3°C - 7°C in ambient conditions up to 32°C and 70% relative humidity
- Daylight-balanced illumination with easy-change light tubes
- R404a refrigerant is energy-efficient and non ozone-depleting
- Thermostatic temperature control with digital display
- Double-glazed front and sides for extra energy efficiency and low running costs
- Suitable for back-service applications



Refrigerated merchandiser

MODEL	PRICE	POWER UNIT	H	W	D	POWER	WT	POWER PACK		
								H	W	D
D3R/100	£1479	Right	575	1000	350	393W	86	575	250	350

## 350 Range Heated

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



Heated merchandiser

MODEL	PRICE	H	W	D	POWER	WT
D3H/75	£827	575	750	350	770W	45

### KEY

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



## Refrigerated Food Display Showcases

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



Refrigerated showcase

MODEL	PRICE	H	W	D	POWER	WT
SCR785	£2250	665	785	750	602W	97

Refrigerated showcase

MODEL	PRICE	H	W	D	POWER	WT
SCR1085	£2408	665	1085	750	621W	121

## Heated Food Display Showcases

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



Heated showcase

MODEL	PRICE	H	W	D	POWER	WT
SCH785	£1383	665	785	750	1547W	72

Heated showcase

MODEL	PRICE	H	W	D	POWER	WT
SCH1085	£1506	665	1085	750	2047W	92

MODEL	PRICE	DESCRIPTION
A BP785	£53	Base plate for SCH785

MODEL	PRICE	DESCRIPTION
A BP1085	£64	Base plate for SCH1085

## Glass Display Cases

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



Glass display cases with open backs

MODEL	PRICE	H	W	D	WT
GC36	£323	490	600	350	26
GC39	£360	490	900	350	38
GC46	£360	645	600	350	32



Glass display cases with rear sliding doors

MODEL	PRICE	H	W	D	WT
GC36D	£360	490	600	350	30
GC39D	£416	490	900	350	44
GC46D	£416	645	600	350	38

### KEY

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



## Food Display Bars

- Precise thermostatic control with digital display
- Holds food at 3°C-7°C in ambient conditions up to 25°C and 60% relative humidity
- Efficient R134a refrigerant ensures optimum performance

- Well base and side refrigeration ensures even cooling throughout bar length
- Fully welded stainless steel construction
- Stylish low profile design holds 100mm deep gastronorm containers



FDB5 - Food Display Bar with optional back service glass



FDB8 - Food Display Bar with optional stainless steel lid



FDB6 - Food Display Bar with optional self service glass



FDB10 - Food Display Bar with optional back service glass



FDB4 - Food Display Bar with optional back service glass

### Food display bars (base units)

MODEL	PRICE	H	W	D	POWER	WT
FDB4	£1098	245	1045	375	175W	26
FDB5	£1188	245	1222	375	175W	28
FDB6	£1271	245	1399	375	175W	30
FDB8	£1409	245	1753	375	175W	34
FDB10	£1470	245	2107	375	175W	39

### Stainless steel lids

MODEL	PRICE	TO FIT
A DBL4	£239	FDB4
A DBL5	£246	FDB5
A DBL6	£253	FDB6
A DBL8	£267	FDB8
A DBL10	£301	FDB10

### Back service curved glass covers

MODEL	PRICE	TO FIT
A BSG4	£268	FDB4
A BSG5	£271	FDB5
A BSG6	£277	FDB6
A BSG8	£327	FDB8
A BSG10	£367	FDB10

### Self service curved glass covers

MODEL	PRICE	TO FIT
A SSG4	£283	FDB4
A SSG5	£285	FDB5
A SSG6	£291	FDB6
A SSG8	£339	FDB8
A SSG10	£381	FDB10

### Wall brackets

MODEL	PRICE	TO FIT
A DBWB	£169/pair	FDB

### Gastronorm containers (100mm deep)

MODEL	PRICE	DIMENSIONS	SIZE
A TA09	£60	530 x 325	1/1 GN
A TA41	£54	325 x 265	1/2 GN
A TA43	£48	325 x 176	1/3 GN

### Stainless steel gastronorm lids

MODEL	PRICE	DIMENSIONS	SIZE
A TA45	£27	530 x 325	1/1 GN
A TA39	£16	325 x 265	1/2 GN
A TA44	£16	325 x 176	1/3 GN

### Transparent acrylic gastronorm lids

MODEL	PRICE	DIMENSIONS	SIZE
A TA92	£31	530 x 325	1/1 GN
A TA93	£18	325 x 265	1/2 GN
A TA94	£16	325 x 176	1/3 GN

## Gastronorm Configurations

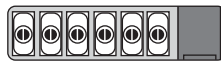
### Food Display Bars



FDB4 (4 x 1/3GN)



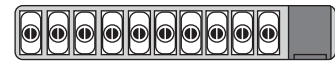
FDB5 (5 x 1/3GN)



FDB6 (6 x 1/3GN)



FDB8 (8 x 1/3GN)



FDB10 (10 x 1/3GN)

1/3GN containers may be substituted with 1/2GN or 1/1GNs. For example, an FDB6 will hold 6 x 1/3GN, or 4 x 1/2GN or 2 x 1/1GN, or combinations such as 2 X 1/2GN + 3 x 1/3GN.

## Food Preparation Bars

- Precise thermostatic control with digital display
- Holds food at 3°C-7°C in ambient conditions up to 25°C and 60% relative humidity
- Efficient R134a refrigerant ensures optimum performance

- Well base and side refrigeration ensures even cooling throughout bar length
- Robust stainless steel construction
- Large capacity - holds 150mm deep gastronorm containers



FPB5 - Food Preparation Bar with optional back service glass



FPB7 - Food Preparation Bar with optional stainless steel lid

### Food preparation bars (base units)

MODEL	PRICE	H	W	D	POWER	WT
FPB5	£768	262	1225	375	175W	30
FPB7	£863	262	1580	375	175W	34

### Stainless steel lids

MODEL	PRICE	TO FIT
A PBL5	£203	FPB5
A PBL7	£211	FPB7

### Back service square glass covers

MODEL	PRICE	TO FIT
A PBG5	£129	FPB5
A PBG7	£140	FPB7

### Wall brackets

MODEL	PRICE	TO FIT
A DBWB	£169/pair	FPB

### Gastronorm containers (150mm deep)

MODEL	PRICE	DIMENSIONS	SIZE
A TA71	£67	530 x 325	1/1 GN
A TA38	£60	325 x 265	1/2 GN
A TA85	£52	325 x 176	1/3 GN

### Stainless steel gastronorm lids

MODEL	PRICE	DIMENSIONS	SIZE
A TA45	£27	530 x 325	1/1 GN
A TA39	£16	325 x 265	1/2 GN
A TA44	£16	325 x 176	1/3 GN

### Transparent acrylic gastronorm lids

MODEL	PRICE	DIMENSIONS	SIZE
A TA92	£31	530 x 325	1/1 GN
A TA93	£18	325 x 265	1/2 GN
A TA94	£16	325 x 176	1/3 GN

## Gastronorm Configurations

### Food Preparation Bars



FPB5 (5 x 1/3GN)



FPB7 (7 x 1/3GN)



## Upright Heated Merchandisers

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



Upright heated merchandiser with rotating rack

MODEL	PRICE	H	W	D	POWER	WT	DOORS
UM50	£870	780	565	565	1500W	41	1
UM50D	£970	780	565	565	1500W	41	2

Upright heated merchandiser with static rack

MODEL	PRICE	H	W	D	POWER	WT	DOORS
UM550	£753	780	565	565	1500W	41	1
UM550D	£855	780	565	565	1500W	41	2

## Upright Heated Merchandisers with Ovens

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



Upright heated merchandiser with rotating rack and built-in oven

MODEL	PRICE	H	W	D	POWER	WT	DOORS
UMO50	£1235	925	565	565	2900W	54	1
UMO50D	£1330	925	565	565	2900W	54	2

Upright heated merchandiser with static rack and built-in oven

MODEL	PRICE	H	W	D	POWER	WT	DOORS
UMSO50	£1106	925	565	565	2900W	54	1
UMSO50D	£1203	925	565	565	2900W	55	2

## Pie Cabinets

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



Pie cabinet

MODEL	PRICE	H	W	D	POWER	WT
LPW	£407	520	710	330	750W	29



Pie cabinet with illumination and humidity feature

MODEL	PRICE	H	W	D	POWER	WT
LPW/LR	£460	520	710	330	800W	30

### KEY

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



## Heated Displays with Gantries

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



Heated display with gantry (2 x 1/1 GN)

MODEL	PRICE	H	W	D	POWER	WT
LD2	£477	562	790	538	1500W	22

Bain marie adaptor including GN dishes and lids

MODEL	PRICE	SIZE	TO FIT
A LDBM2	£185	2 x 2/3 GN	LD2



Heated display with gantry (3 x 1/1 GN)

MODEL	PRICE	H	W	D	POWER	WT
LD3	£611	562	1130	538	2400W	29

Bain marie adaptor including GN dishes and lids

MODEL	PRICE	SIZE	TO FIT
A LDBM3	£250	3 x 2/3 GN	LD3



Heated display with gantry (4 x 1/1 GN)

MODEL	PRICE	H	W	D	POWER	WT
LD4	£764	562	1470	538	2750W	37

Bain marie adaptor including GN dishes and lids

MODEL	PRICE	SIZE	TO FIT
A LDBM4	£307	4 x 2/3 GN	LD4

## Heated Display Bases

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



Heated display base (1 x 1/1 GN)

MODEL	PRICE	H	W	D	POWER	WT
HB1	£248	115	381	531	500W	8



Heated display base (3 x 1/1 GN)

MODEL	PRICE	H	W	D	POWER	WT
HB3	£334	115	1094	531	1400W	16

Bain marie adaptor including GN dishes and lids

MODEL	PRICE	SIZE	TO FIT
A HBBM3	£250	3 x 2/3 GN	HB3



Heated display base (2 x 1/1 GN)

MODEL	PRICE	H	W	D	POWER	WT
HB2	£291	115	754	531	1000W	12

Bain marie adaptor including GN dishes and lids

MODEL	PRICE	SIZE	TO FIT
A HBBM2	£185	2 x 2/3 GN	HB2



Heated display base (4 x 1/1 GN)

MODEL	PRICE	H	W	D	POWER	WT
HB4	£412	115	1434	531	1750W	21

Bain marie adaptor including GN dishes and lids

MODEL	PRICE	SIZE	TO FIT
A HBBM4	£307	4 x 2/3 GN	HB4

# Electricity Supply Requirements

Product Code	Power rating (watts)	Single phase current @ indicated voltage (1N ~ + $\frac{\Delta}{\Delta}$ )		Three phase current @ indicated voltage (3N ~ + $\frac{\Delta}{\Delta}$ )			
		Amps	Voltage	Amps - phase 1	Amps - phase 2	Amps - phase 3	Voltage
AS4	4500	20.0	230	N/A			
DF36	6000	26.0	230	13.0	13.0		400V
DF39	9000	39.0	230	13.0	13.0	13.0	400V
DF46	6000	26.0	230	13.0	13.0		400V
DF49	9000	39.0	230	13.0	13.0	13.0	400V
DF66/ST	6000	26.0	230	13.0	13.0		400V
DF612	2 x 6000	2 x 26.0	230	2 x 13.0	2 x 13.0		400V
DF618	2 x 9000	2 x 39.0	230	2 x 13.0	2 x 13.0	2 x 13.0	400V
EB4F	4500	20.0	230	N/A			
EB6F	6000	26.0	230	13.0	13.0		400V
EB6TF	6000	26.0	230	13.0	13.0		400V
ECG6	8000	36.0	230	12.0	12.0	12.0	400V
ECG9 and ECG9/WT	13000	N/A		23.2	23.2	11.6	400V
ECO9	7500	32.6	230	6.7	13.0	13.0	400V
ESLR9C	16500	N/A		27.0	27.0	15.0	400V
GS6/T, GS6/TFR, GS6/TR, GS6C/T	4000	18.0	230	9.0	9		400V
GS6S	4500	20.0	230	N/A			
GS7, GS7/C, GS7/R	6000	26.0	230	13.0	13.0		400V
GS9	8600	38.0	230	12.0	12.0	14.0	400V
HT6, HT7	7000	30.0	230	9.0	13.0	9.0	400V
J6	6000	26.0	230	13.0	13.0		400V
J9	9000	39.0	230	13.0	13.0	13.0	400V
J12	2 x 6000	2 x 26.0	230	2 x 13.0	2 x 13.0		400V
J18	2 x 9000	2 x 39.0	230	2 x 13.0	2 x 13.0	2 x 13.0	400V
OCMP61	11000	N/A		15.9	15.9	15.9	400V
OCMP62	22300	N/A		32.2	32.2	32.2	400V
OCMP101	18600	N/A		26.8	26.8	26.8	400V
OCMP102	36700	N/A		53.0	53.0	53.0	400V
OCMP201	37000	N/A		53.5	53.5	53.5	400V
OCMP202	65500	N/A		94.6	94.6	94.6	400V
OD7006/N, OD7006/P	4030	17.5	230	8.8	8.7		400V
OD7007/N, OD7007/P	6060	26.4	230	9.0	8.7	8.7	400V
OE7008	21600	N/A		31.0	31.0	31.0	400V
OE7010	14400	N/A		17.4	22.6	22.6	400V
OE7011	15600	N/A		22.6	22.6	22.6	400V
OE7012	10400	N/A		22.6	22.6		400V
OE7013	7000	30.5	230	15.3	15.3		400V
OE7014	14000	N/A		30.5	15.3	15.3	400V
OE7015	15400	N/A		20.5	20.5	26.4	400V
OE7112	12000	52.2	230	17.4	17.4	17.4	400V
OE7113 & OE7113/F either one supply of or two supplies, each of	24000	N/A		34.8	34.8	34.8	400V
	12000	52.2	230	17.4	17.4	17.4	400V
OE7105 & OE7105/F	14000	60.8	230	20.3	20.3	20.3	400V
OE7108 & OE7108/F either one supply of or two supplies, each of	22000	N/A		31.8	31.8	31.8	400V
	11000	47.8	230	15.9	15.9	15.9	400V
OE7114	14000	60.9	230	20.3	20.3	20.3	400V
OE7205	8000	34.8	230	17.4	17.4		400V
OE7206 & OE7209	11000	47.8	230	15.2	15.2	17.4	400V
OE7303	6800	29.6	230	14.8	14.8		400V
OE7304	5500	23.9	230	N/A			
OE7405	11200	N/A		16.2	16.2	16.2	400V
OE7406	16500	N/A		24.0	24.0	24.0	400V
OE7503	9000	39.0	230	13.0	13.0	13.0	400V
OE7505	9000	39.0	230	13.0	13.0	13.0	400V
OE7701	6000	26.1	230	13.0	13.0		400V
OE7702	9000	39.1	230	13.0	13.0	13.0	400V
OSCWE61	11000	N/A		15.9	15.9	15.9	400V
OSCWE62	22300	N/A		32.2	32.2	32.2	400V
OSCWE101	18600	N/A		26.8	26.8	26.8	400V
OSCWE102	36700	N/A		53.0	53.0	53.0	400V
OSCWE201	37000	N/A		53.5	53.5	53.5	400V
OSCWE202	65500	N/A		94.6	94.6	94.6	400V
PO430	4200	18.0	230	6.0	6.0	6.0	400V
PO630	7200	31.0	230	10.0	10.0	10.0	400V
PO425-2	6000	26.0	230	9.0	9.0	9.0	400V
PO430-2	8400	36.0	230	12.0	12.0	12.0	400V
PO630-2	14400	N/A		21.0	21.0	21.0	400V
PO89X	5700	24.8	230	7.6	9.6	7.6	400V
V7/4	3675	16.0	230	N/A			
WMB3F/B & WMB3F/W	3000	13.0	230	N/A			

# Standard Terms & Conditions of Sale

## 1. DEFINITIONS and GENERAL

- 1.1. The Company - Lincat Limited, Whisby Road, Lincoln LN6 3QZ.
- 1.2. The Buyer - the person, firm or company contracting with the Company.
- 1.3. The Contract - any contract between the Company and the Buyer for the sale and purchase of goods upon these terms and conditions.
- 1.4. All orders are accepted subject to these Conditions of Sale which shall apply to the exclusion of any terms or conditions put forward by or on behalf of the Buyer.
- 1.5. No variation, waiver or addition to these conditions, whether written or oral, shall have effect unless agreed in writing by the Company.

## 2. DESCRIPTION

- 2.1. Although every effort has been made to ensure that the illustration, price, description, measurement and specification of goods in our catalogues and brochures are correct such information is published for the sole purpose of giving an approximate idea of the goods represented by or described in them. They will not form part of the Contract and this is not a sale by sample. Where any such details are important the Buyer should themselves verify the information before placing an order.
- 2.2. The Company reserves the right to modify or vary the design, specification or finish of any of our products without notice.

## 3. ORDERS

- 3.1. The Buyer shall be responsible to the Company for ensuring the accuracy of any order.
- 3.2. No order which has been accepted by the Company may be cancelled except on terms that the Buyer shall indemnify the Company against all loss (including loss of profit), costs (including the cost of all material and labour used) damages, charges and expenses incurred by the Company as a result of cancellation.

## 4. PRICE OF GOODS

- 4.1. The price of the goods shall be the price listed in the Company's published price list current at the date of despatch of the order less agreed discount.
- 4.2. The price of the goods is exclusive of Value Added Tax, which will be charged at the applicable rate at the date of invoice.
- 4.3. The price of the goods includes the cost of carriage by the Company's standard three day service to mainland England, Scotland (excluding Highlands) and Wales. Deliveries to other destinations will be charged separately where the Company undertakes delivery of the goods.
- 4.4. In the event of any increase in the cost to the Company of supplying the goods caused by any reason whatsoever the Company may on giving notice to the Buyer at any time before delivery adjust the price.

## 5. TERMS OF PAYMENT

- 5.1. The Buyer shall pay the price of the Goods without any deduction within 30 days of the end of the month in which the goods are invoiced. Time for payment will be of the essence. No payment will be deemed to have been received until the Company has received clear funds. All sums payable under the Contract will become due immediately upon termination of the Contract. The Company reserves the right to claim settlement of any outstanding amounts due before this date if there is any change in the financial circumstances of the Buyer.
- 5.2. In the event that any payment due to the Company is withheld or delayed the Company reserves the right:
  - 5.2.1. to suspend any further deliveries to the Buyer
  - 5.2.2. charge interest at 2.5% pa above the base lending rate from time to time of the Royal Bank of Scotland Plc on the amount outstanding from the date when payment becomes due until the date of payment
  - 5.2.3. to recover from the Buyer on a full indemnity basis together with interest thereon all costs incurred by it in obtaining payment including solicitors' fees and costs associated with so doing.

## 6. DELIVERY

- 6.1. The Company will use reasonable endeavours to deliver the goods within the time agreed when the Buyer places an order and, if no time is agreed, then within a reasonable time, but the time of delivery will not be of the essence. If, despite those endeavours, the Company is unable for any reason to fulfil any delivery or performance on the specified date, the Company will be deemed not to be in breach of the Contract, nor (for the avoidance of doubt) will the Company have any liability to the Buyer for direct, indirect or consequential loss (all three of which terms includes, without limitation, pure economic loss, loss of profits, loss of business, depletion of goodwill and like loss) howsoever caused (including as a result of negligence) by any delay or failure in delivery except as set out in this condition.
- 6.2. Any costs incurred due to inadequate site access shall be charged to the Buyer.
- 6.3. If the Buyer fails to take delivery of the goods the Company shall be entitled to invoice and be paid for the goods as though they had been duly delivered. The Company may arrange storage of the goods until actual delivery and charge the Buyer for the reasonable costs of storage.
- 6.4. It is the Buyer's responsibility to inspect the goods at the time of delivery. The Company accepts no responsibility for alleged non-delivery, shortfall of goods, damage on delivery or other discrepancy unless notification in writing is received within 24 hours from the date of delivery. In the absence of such notification the Buyer shall be deemed to have accepted the goods.

## 7. RETURNS

- 7.1. Goods despatched to the Buyer and subsequently accepted for cancellation by the Company will be subject to an abortive delivery charge, as well as any cancellation charge deemed necessary by the Company.
- 7.2. The Company at its absolute discretion may agree to the return of goods by the Buyer provided that the goods are returned at the Buyer's expense, in the same condition and in the original packaging as of the date of despatch by the Company or their agents.
- 7.3. Any goods agreed by the Company as acceptable for return for any reason (excluding faulty goods) will be subject to a restocking charge of 20% of the net invoiced price or £100, whichever is the lower, together with the reimbursement of any expense incurred by the Company as a consequence of the return of said goods to the Company's stock.

## 8. RISK AND PROPERTY

- 8.1. Risk of damage to or loss of the goods shall pass to the Buyer at the time of delivery or, if the Buyer wrongfully fails to take delivery of the goods, the time when the Company has tendered delivery of the goods.
- 8.2. Notwithstanding delivery and the passing of risk in the goods the property in the goods shall not pass to the Buyer until the full price of the goods and goods which are subject to any other contract between the Buyer and the Company is received in full in cash or cleared funds.
- 8.3. Until such time as the property in the goods passes to the Buyer they shall be held by the Buyer in a fiduciary capacity and stored by the Buyer at its premises in such a manner that they are clearly identifiable as the goods of the Company and shall be kept separate from any other goods whether or not supplied by the Company. Until that time the Buyer shall be entitled to sell the goods in the ordinary course of its business but shall account to the Company for the proceeds of sale.
- 8.4. Until such time as the property in the goods passes to the Buyer the Company shall be entitled at any time to require the Buyer to deliver up the goods to the Company and if the Buyer fails to do so forthwith to enter upon any premises of the Buyer or any third party where the goods are stored and repossess the goods. The Buyer hereby grants an irrevocable licence to the Company for this purpose.

## 9. WARRANTY, EXCLUSION OF LIABILITY AND INDEMNITY

### 9.1. Warranty

- 9.1.1. In respect of goods which are proved to the reasonable satisfaction of the Company to be damaged or defective due to defects in material or workmanship, the Company will, free of charge, within a period of 24 months (for Opus Combi Steamers and Opus 700 products) or 12 months (for all other products, excluding bulbs, glass and LTX toaster elements) from the date of resale of such goods by the Buyer, either (at the Company's option):
- 9.1.1.1. repair such goods; or
  - 9.1.1.2. replace such goods; or
  - 9.1.1.3. refund the purchase price of the goods.
- 9.1.2. The obligation in condition 9.1.1 above will not apply where:
- 9.1.2.1. the goods have been improperly altered in any way whatsoever, or have been subject to misuse or unauthorised repair;
  - 9.1.2.2. the goods have been improperly installed or connected;
  - 9.1.2.3. any maintenance requirements relating to the goods have not been complied with;
  - 9.1.2.4. the goods are gas powered and have been installed into a mobile catering outlet such as, but not limited to, a catering trailer, in which case the Company's obligation is limited to the free-of-charge supply of spare parts.
- 9.1.3. Any goods which have been replaced will belong to the Company. Any repaired or replacement goods will be liable to repair, replacement or refund under the terms specified in condition 9.1.1 for the unexpired portion of the 12 or 24 month period (as the case may be) from the original date of resale of the repaired or replaced goods.

### 9.2. Exclusion of liability

- 9.2.1. In the event of any breach of the Company's express obligations under Conditions 6.1, 9.1.1 and 9.1.3 above the remedies of the Buyer will be limited to damages.
- 9.2.2. The Company does not exclude its liability (if any) to the Buyer:
- 9.2.2.1. for breach of the Company's obligations arising under section 12 Sale of Goods Act 1979 or section 2 Sale and Supply of Goods and Services Act 1982
  - 9.2.2.2. for personal injury or death resulting from the Company's negligence
  - 9.2.2.3. under section 2 (3) Consumer Protection Act 1987
  - 9.2.2.4. for any matter which it would be illegal for the Company to exclude (or to attempt to exclude) its liability, or
  - 9.2.2.5. for fraud.
- 9.2.3. Except as provided in Conditions 6.1 and 9.1.1 to 9.2.2 the Company will be under no liability to the Buyer whatsoever (whether in contract, tort (including negligence), breach of statutory duty, restitution or otherwise) for any injury, death, damage or direct, indirect or consequential loss (all three of which terms include, without limitation, pure economic loss, loss of profits, loss of business, depletion of goodwill and like loss) howsoever caused arising out of or in connection with:
- 9.2.3.1. any of the goods, or the manufacture or sale or supply, or failure or delay in supply, of the goods by the Company or on the part of the Company's employees, agents or sub-contractors

- 9.2.3.2. any breach by the Company of any of the express or implied terms of the Contract
  - 9.2.3.3. any use made or resale by the Buyer of any of the goods, or of any product incorporating any of the goods; or
  - 9.2.3.4. any statement made or not made, or advice given or not given, by or on behalf of the Company
  - 9.2.3.5. or otherwise under the Contract.
- 9.2.4. Except as set out in conditions 6.1 and 9.1.1 to 9.2.2 the Company hereby excludes to the fullest extent permissible in law, all conditions, warranties and stipulations, express (other than those set out in the Contract) or implied, statutory, customary or otherwise which, but for such exclusion, would or might subsist in favour of the Buyer.
- 9.2.5. Each of the Company's employees, agents and sub-contractors may rely upon and enforce the exclusions and restrictions of liability in conditions 6.1 and 9.2.1 to 9.2.3 in that person's own name and for that person's own benefit, as if the words "its employees, agents and sub-contractors" followed the word Company wherever it appears in those conditions save each reference in condition 9.2.3.1.
- 9.2.6. The Buyer acknowledges that the above provisions of this Condition 9 are reasonable and reflected in the price which would be higher without those provisions, and the Buyer will accept such risk and/or insure accordingly.
- 9.2.7. Subject to condition 9.2.2 the Company's aggregate liability under the Contract whatsoever (whether in contract, tort (including negligence), breach of statutory duty, restitution or otherwise) and howsoever arising to the Buyer will be limited to the price of the goods.

## 10. FORCE MAJEURE

- 10.1. The Company shall not be liable in respect of any breach of contract due to any cause beyond its reasonable control including Act of God, inclement weather, flood, lightning or fire, industrial action or lockouts, actions of government departments, war, riot or terrorism, or the action of any party for whom the Company is not directly responsible.

## 11. SEVERABILITY

- 11.1. If any condition or part of the Contract is found by any court, tribunal, administrative body or authority of competent jurisdiction to be illegal, invalid or unenforceable then that provision will, to the extent required, be severed from the Contract and will be ineffective without, as far as is possible, modifying any other provision or part of the Contract and this will not affect any other provisions of the Contract which will remain in full force and effect.

## 12. ENTIRE AGREEMENT

- 12.1. The Contract contains all the terms which the Company and the Buyer have agreed in relation to the goods and supersedes any prior written or oral agreements, representations or understandings between the parties relating to such goods. The Buyer acknowledges that it has not relied on any statement, promise or representation made or given by or on behalf of the Company which is not set out in the Contract.

## 13. LAW AND JURISDICTION

- 13.1. The Contract shall be governed and construed in all respects in accordance with the Laws of England and shall be subject only to the jurisdiction of the English Courts.



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

All Opus Combi Steamers and Opus 700 products are fully guaranteed for parts and labour for a period of 24 months (terms and conditions apply).

All other Lincat products are fully guaranteed for parts and labour for a period of 12 months (except bulbs, glass and LTX toaster elements).

Goods are normally delivered to dealers' addresses carriage paid.  
If direct or overnight delivery is required, a carriage charge will apply.

Warning: In accordance with The Gas Safety (Installation and Use Amendment Regulations 1990) gas appliances must be installed by commercial catering equipment engineers certified by the Gas Safe Register. Failure to comply with this will render any non registered installer liable to prosecution and will invalidate the guarantee.

A member company of  **THE MIDDLEBY CORPORATION**

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

**Lincat Limited, Whisby Road,  
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United Kingdom**

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