

Heating

From table top to floor standing solutions, our range of Anvil, Forge, Piron and Bravilor equipment will compliment any establishment to help you achieve great results every time.

Section Index

Airpot Brewers	74, 78	Induction Heating Plate	59
Bain-Maries	63	Induction Stand	57
Baking Trays	43, 54	Induction Warmers	57 - 58
Bath & Circulator - Complete Unit	65	Insulated Servers	80
Biltong Cabinets	67	Jugs	73, 78 - 79
Boiling Tables	28, 29	Meat Ager	66
Bulk Brewers Bravilor	75	Microwaves	55 - 57
Chicken Grillers	38	Oil Jacketed Pot	31
Chip Dumps	15	Oven Accessories	54
Coffee Equipment- Bravilor	70 - 78	Oven Trolley	42, 54
Coffee Grinders	76	Ovens - Anvil	39, 41
Coffee Machines - Pour-Over	73, 78	Ovens - Piron	49 - 53
Coffee Percolator	77	Pancake & Omelette Machine	38
Combi Steam Oven - Accessories	54	Pizza Ovens	44
Combi Steam Ovens	41 - 42, 50 - 53	Plate Warmers	61 - 62
Convection Oven - Gas	42	Popcorn Machines	64
Convection Ovens - Electric	39, 49	Proofer Cabinet	40
Cooker Cabinets	69	Rice Cooker	61
Deck Ovens	45 - 47	Riser Shelves	60
Decorative Food Display Lamps	60	Salamander - Gas	47
Espresso Machine - Accessories	76	Salamanders - Electric	48
Espresso Machines	70 - 72, 76	Sauce Warmer - Dip-a-Lait	36
Extraction Hood	54	Smoking Cabinets	68
Flasks	79	Soup Kettles	80
Food Dehydrator	66	ST/Steel Stands	40 - 41, 54
Food Display Station - Heated	80	Stoves	16 - 17, 26 - 27
Food Warming Cabinet	62	Stoves With Oven	26 - 27
Fryers - Electric	7 - 9, 12 - 14	Tea Pots - Cast Iron	79
Fryers - Gas	10 - 11	Tilting Pan - Gas	31
Grillers - Electric	18, 23	Tilting Pans - Electric	30
Grillers - Gas	19 - 22, 24 - 25	Toasters - Electric	32 - 36
Hot Tray	59	Toasters - Gas	34
Hotdog Roller	16	Urns	77
Immersion Circulator - Sous Vide cookers	65	Vacuum Flasks	79
Induction Cookers	58 - 59	Waffle Bakers	37



5 REASONS WHY

- 2 Year warranty
- National spare parts support
- Unrivalled after-sales service
- Trusted by South African industry professionals since 1993
- Engineered and manufactured to the highest international safety standards



5 REASONS WHY

- 2 Year warranty
- Italian designed and manufactured
- Over 15 years of heritage
- Leading innovations in gastronomy and baking
- Readily available spare parts and back-up service



5 REASONS WHY

- Durability and longevity
- Trusted by South African butchery experts since 1992
- World class safety features
- Efficiency and productivity
- Easy to clean and maintain



5 REASONS WHY

- 2 Year warranty
- Built to withstand the most demanding environments
- Unmatched power and efficiency
- Engineered to the highest international safety standards
- Space-saving, modular sleek design



5 REASONS WHY

- 2 Year warranty
- Leading brand established in 1948
- Authentic Dutch craftsmanship
- Innovative, reliable and maintenance friendly
- Wide product offering for any coffee experience

HEATING

DEEP FRYERS - TABLE TOP - ELECTRIC

FEATURES

- Specially designed tilt-up head for easy removal of oil tank to drain the oil
- Microswitch disconnects power when element box is removed or tilted
- Thermostatically controlled operating temperature range: 50°C - 190°C
- Automatic safety cut-out to prevent oil flashing – manual reset
- Longer optimised heating element covers more surface area and prolongs oil life
- Recommended portion size 250G per 5LT tank
- Produced in South Africa using heavier gauged S/Steel



1 X 5LT FFA2001

SPECIFICATIONS

OUTPUT	: Approx 4KG french fries/HR
POWER	: 2.5KW
VOLTAGE	: 230V
VOLUME OF OIL	: 5LT
DIMENSIONS	: 282 X 470 X 288MM
WEIGHT	: 6KG
IDEAL FOR	: Raw product

OTHER ORDER CODES

NIGHT COVER

FFI0001

INSERT 1/2 X 150MM

FFI0150

DEEP FRYER BASKET

FFB2250

Note

S/Steel basket included



2 X 5LT FFA2002

SPECIFICATIONS

OUTPUT	: Approx 8KG french fries/HR
POWER	: 2 X 2.5kW
VOLTAGE	: 2 X 230V
VOLUME OF OIL	: 2 X 5LT
DIMENSIONS	: 573 X 470 X 288MM
WEIGHT	: 12KG
IDEAL FOR	: Raw product

OTHER ORDER CODES

NIGHT COVER

FFI0001

INSERT 1/2 X 150MM

FFI0150

DEEP FRYER BASKET

FFB2250

Note

(S/Steel baskets included)

FFA2002

Must be connected to 2 separate 16 amp plugs on separate circuits



DEEP FRYERS - TABLE TOP - ELECTRIC

FEATURES

- A unique unit developed by McCain and Anvil to produce a perfect chip straight from the freezer to the plate
 - Specially designed tilt-up head for easy removal of oil tank to drain the oil
 - Microswitch disconnects power when element box is removed or tilted
 - Automatic safety cut-out to prevent oil flashing – manual reset
 - Fries frozen chips within 3 minutes* preventing oil saturation, producing a crispier and tastier chip
 - Operating temperature range: 50°C - 190°C
 - Recommended portion size 300g per 5LT tank
- *Unit tested under controlled conditions. Variables may affect the outcome



MCCAIN'S - 1 X 5LT FFA5001

SPECIFICATIONS

OUTPUT	: Approx 6KG french fries/HR
POWER	: 3.4kW
VOLTAGE	: 230V
VOLUME OF OIL	: 5LT
DIMENSIONS	: 282 X 470 X 288MM
WEIGHT	: 8.6KG
IDEAL FOR	: Raw & frozen products

OTHER ORDER CODES

DEEP FRYER BASKET

FFB2260

NIGHT COVER

FFI0001

Note

Must be used on a dedicated 16 amp plug point
S/Steel basket included

FEATURES

- S/Steel handle to hinge the element to 90° for easy cleaning
- 1/2" Valve for easy oil drainage
- Thermostatically controlled with automatic safety cut-out to prevent oil flashing
- Microswitch disconnects power when element is hinged up
- Recommended portion size 500G
- Operating temperature range: 50°C - 190°C



1 X 10LT - HIGH SPEED FFA6003

SPECIFICATIONS

OUTPUT	: Approx 9KG french fries/HR
POWER	: 5.6kW
VOLTAGE	: 230V - 2 phase
VOLUME OF OIL	: 10LT
DIMENSIONS	: 390 X 512 X 422MM
WEIGHT	: 16KG

OTHER ORDER CODES

DEEP FRYER BASKET

FFB2250

STAND

FFA6013

Note

S/Steel basket included
Power cable not included

FRYER - TABLE TOP - ELECTRIC

FEATURES

- Ideal for coffee shops, small bakeries, take-aways and supermarkets
- Tilting element unit for easy cleaning
- Suitable for voetkoeks, koeksisters, onion rings, falafels & doughnuts
- Manual ignition (pilot flame)
- Removable drip tray convenient for draining
- Temperature thermostatically controlled with safety cut-out to prevent oil flashing



DOUGHNUT/SHALLOW DFA0001

SPECIFICATIONS

POWER	: 2.4kW
VOLTAGE	: 230V
VOLUME OF OIL	: 6 - 8LT
DIMENSIONS	: 736 X 682 X 280MM
WEIGHT	: 9KG

DEEP FRYER - TABLE TOP - GAS

FEATURES

- 5LT oil capacity
- S/Steel construction
- Easy to clean fully welded oil tank fitted with a safety interlocked drain valve, fitted behind the door
- Thermostatically controlled valve with integrated pilot burner
- Adjustable between 66°C - 200°C
- Flame failure safety device ie. should the flame fail the gas will automatically switch off
- Placing the ball valve behind the door eliminates the risk of accidental burns from valve opening
- Manual ignition/pilot



1 X 5LT FFA4110-R01

SPECIFICATIONS

OUTPUT	: Approx 4KG french fries/HR
POWER OUTPUT	: 32500 BTU
GAS	: LPG + NG
VOLUME OF OIL	: 5LT
DIMENSIONS	: 305 X 620 X 495MM
WEIGHT	: 14KG
REGULATOR	: Yes

OTHER ORDER CODES

DEEP FRYER BASKET

FFB2250

Note

S/Steel basket included
Heavy duty gas products to be connected by approved gas installer

DEEP FRYER - TABLE TOP - GAS

FEATURES

- 2 X 5LT oil capacity
- S/Steel construction
- Ideal for use in restaurants, canteens, take aways and outdoor caterers
- Flame failure safety device ie. should the flame fail the gas will automatically switch off

2 X 5LT FFA4120-R01

SPECIFICATIONS

OUTPUT	: Approx 8KG french fries/HR
POWER OUTPUT	: 65000 BTU
GAS	: LPG + NG
VOLUME OF OIL	: 2 X 5LT
DIMENSIONS	: 610 X 620 X 495MM
WEIGHT	: 27KG
REGULATOR	: Yes

OTHER ORDER CODES

DEEP FRYER BASKET FFB2250

Note

S/Steel baskets included
Heavy duty gas products to be connected by approved gas installer



DEEP FRYER - FLOOR STANDING - GAS

FEATURES

- 20LT oil capacity for twin basket operation
- Cold zone design allows debris to collect in the bottom of the tank, prolonging the oil life
- Temperature thermostatically controlled with safety cut-out to prevent oil flashing
- Flame failure safety cut-off valve
- Manual pilot flame ignition
- Operating temperature range: 50°C - 190°C

1 X 20LT FFA3200

SPECIFICATIONS

OUTPUT	: Approx 40KG french fries/HR
POWER OUTPUT	: 90000 BTU
GAS	: LPG
VOLUME OF OIL	: 20LT
DIMENSIONS	: 400 X 760 X 1180MM
WEIGHT	: 70KG
REGULATOR	: No

OTHER ORDER CODES

DEEP FRYER BASKET FFB3200

Note

S/Steel baskets included
Heavy duty gas products to be connected by approved gas installer



DEEP FRYERS - FLOOR STANDING - GAS

FEATURES

- Cold zones design allows debris to collect in the bottom of the tank, prolonging the oil life
- Thermostatically controlled with flame failure and overtemperature protection
- Operating temperature 50°C - 190°C
- Manual ignition pilot burner



2 X 10LT FFA2100

SPECIFICATIONS

OUTPUT	: Approx 50KG french fries/HR
POWER OUTPUT	: 120000 BTU
GAS	: LPG
VOLUME OF OIL	: 2 X 10LT
DIMENSIONS	: 400 X 868 X 1306MM
WEIGHT	: 76KG
REGULATOR	: No

OTHER ORDER CODES

DEEP FRYER BASKET FFB3200

Note

S/Steel baskets included
Heavy duty gas products to be connected by approved gas installer

FEATURES

- 2 X 18LT oil capacity for two/double basket operation
- Cold zone design allows debris to collect in the bottom of the tank, prolonging the oil life
- Temperature thermostatically controlled with safety cut out to prevent oil flashing
- Flame failure safety cut off valve
- Manual pilot flame ignition
- Operating temperature range: 50°C - 190°C



2 X 18LT

FFA3220

SPECIFICATIONS

OUTPUT	: Approx 70KG french fries/HR
POWER OUTPUT	: 120000 BTU
GAS	: LPG
DIMENSIONS	: 533 X 760 X 1224MM
WEIGHT	: 73KG
VOLUME OF OIL	: 2 X 18LT
REGULATOR	: No

OTHER ORDER CODES

DEEP FRYER BASKET FFB3200

Note

S/Steel baskets included
Heavy duty gas products to be connected by approved gas installer



DEEP FRYERS - FLOOR STANDING - ELECTRIC

FEATURES

- Front mounted controls ensure safe working practice. Main terminals are situated behind the front access panel
- These units are powered by Incoloy elements which ensure consistent peak performance
- Temperature thermostatically controlled with safety cut-out to prevent oil flashing
- Operating temperature range: 50°C - 190°C



1 X 20LT FFA1020

SPECIFICATIONS

OUTPUT	: Approx 40KG french fries/HR
POWER	: 16.5kW
VOLTAGE	: 380V - 3 phase (N+E)
VOLUME OF OIL	: 20LT
DIMENSIONS	: 510 X 660 X 1000MM
WEIGHT	: 45kg

OTHER ORDER CODES

DEEP FRYER BASKET (NO SIDE HOOKS)
CBS2280

OIL RECEIVER
ORA0001

Note

Baskets sold separately
Power cable not included

FEATURES

- Large surge area and effective cold zone
- Temperature thermostatically controlled with safety cut - out to prevent oil flashing
- Operating temperature range: 50°C - 190°C



2 X 10LT FFA2010

SPECIFICATIONS

OUTPUT	: Approx 40KG french fries/HR
POWER	: 2 X 8.25kW
VOLTAGE	: 380V - 3 phase (N+E)
VOLUME OF OIL	: 2 X 10LT
DIMENSIONS	: 510 X 660 X 1000MM
WEIGHT	: 45KG

OTHER ORDER CODES

DEEP FRYER BASKET (NO SIDE HOOKS)
CBS2280

OIL RECEIVER
ORA0002

Note

Baskets sold separately
Power cable not included

DEEP FRYERS - FLOOR STANDING - ELECTRIC

FEATURES

- Temperature thermostatically controlled with safety cut-out to prevent oil flashing
- Operating temperature range: 50°C - 190°C
- Tilt up element with lock
- Heavy gauge construction
- Insulated frying tank



2 X 10LT FFF3210

SPECIFICATIONS

OUTPUT	: Approx 45KG french fries/HR
POWER	: 2 X 8.4kW
VOLTAGE	: 380V - 3 phase (N+E)
VOLUME OF OIL	: 2 X 10LT
DIMENSIONS	: 512 X 807 X 1043MM
WEIGHT	: 63KG

OTHER ORDER CODES

DEEP FRYER BASKET
FFB3200

Note

Baskets sold separately
Power cable not included



FEATURES

- Unit supplied with one drain tank
- Temperature thermostatically controlled with safety cut-out to prevent oil flashing
- Reduce the risk of down time with 3 elements per tank (Unit will function with reduced performance if an element fails)
- Operating temperature range: 50°C - 190°C



2 X 20LT FFA2020

SPECIFICATIONS

OUTPUT	: Approx 80KG french fries/HR
POWER	: 2 X 16.5kW
VOLTAGE	: 380V - 3 phase (N+E)
VOLUME OF OIL	: 2 X 20LT
DIMENSIONS	: 1012 X 660 X 1000MM
WEIGHT	: 65KG

OTHER ORDER CODES

DEEP FRYER BASKET (NO SIDE HOOKS)
CBS2280

Note

Baskets sold separately
Power cable not included

HOTEL FRYER - FLOOR STANDING - ELECTRIC

FEATURES

- Deep tanks can accommodate a 400 x 300 x 150MM basket
- Temperature thermostatically controlled with an operating range of 50°C – 190°C
- Reduce the risk of down time with 3 elements per tank



2 X 20LT HFA2020

SPECIFICATIONS

OUTPUT	: Approx 70KG french fries/HR
POWER	: 2 X 12kW
VOLTAGE	: 380V – 3phase (N+E)
VOLUME OF OIL	: 2 X 20LT
DIMENSIONS	: 1035 X 738 X 1289MM
WEIGHT	: 77KG

OTHER ORDER CODES

DEEP FRYER BASKET CBS0400

Note

Baskets sold separately
Power cable not included
Wired for 3-phase power

DEEP FRYER - FLOOR STANDING - ELECTRIC

FEATURES

- Each insert has a powerful 3.4kW element
- There is an integrated splash back with basket hanger facility
- Ideal for smaller catering organizations
- Features a build in splashback that includes a basket hanger function
- Supplied flat packed
- Temperature thermostatically controlled with safety cut-out to prevent oil flashing
- Recommended portion size 350G
- Operating temperature range: 50°C - 190°C



SPAZA FFA1002

SPECIFICATIONS

OUTPUT	: Approx 10KG french fries/HR
POWER	: 2 X 3.4kW
VOLTAGE	: 230V
VOLUME OF OIL	: 2 X 8LT
DIMENSIONS	: 813 X 628 X 1152MM
WEIGHT	: 31.5KG

OTHER ORDER CODES

DEEP FRYER BASKET FFB2250

Note

Baskets sold separately
Should be connected to 2 separate 16 amp power outlets on separate circuits



CHIP DUMPS

TABLE TOP

FEATURES

- Fitted with Incoloy element
- The lamp illuminates product for enhanced presentation



CHIP DUMP CDA0001

SPECIFICATIONS

POWER	: 0.9kW
VOLTAGE	: 230V
DIMENSIONS	: 340 X 630 X 489MM
WEIGHT	: 8KG

Note

1 X GN 1/1 X 150 insert included

FLOOR STANDING

FEATURES

- Robust Incoloy heating element provides even heating
- Lamp illuminates product for enhanced presentation



CHIP DUMP CDA2001

SPECIFICATIONS

POWER	: 0.9kW
VOLTAGE	: 230V
DIMENSIONS	: 449 X 620 X 1288MM
WEIGHT	: 25KG

OTHER ORDER CODES

INSERTS - S/STEEL INF9150

Note

Inserts included



FEATURES

- Unit designed to compete in the rigorous and demanding environment of busy kitchens in the most popular chain stores, franchises and high end restaurants.
- Powerful infra-red top heater
- Front mounted controls, ensure safe working practice
- Independently controlled bottom heating element
- Holds two 22LT plastic bins 440 x 310 x 168MM
- Adjustable leveling feet with castor wheels on the rear
- Sloped drip tray makes serving easier and avoids damage to the product being scooped out



CHIP DUMP CDF0001

SPECIFICATIONS

POWER	: 2.25kW
VOLTAGE	: 230V
DIMENSIONS	: 446 X 765 X 1443MM
WEIGHT	: 48KG

OTHER ORDER CODES

INSERTS - PLASTIC MTS0002

Note

2 plastic bins included



HOT DOG ROLLER

FEATURES

- Variable heat control for easy grilling of sausages
- Dual control, allowing front 5 rollers or back 6 rollers to be used independently, or all 11 rollers together
- Fitted with a removable fat tray for easy cleaning

2 YEAR



11 ROLLER HDR1011

SPECIFICATIONS

POWER	: 2.2kW
VOLTAGE	: 230V
DIMENSIONS	: 588 X 405 X 190MM
WEIGHT	: 12.2KG

STOVE PLATES

FEATURES

- Rapid heat up time. Specially designed industrial hot plate elements which can be left on all day
- Six-stage heat switch for simmering and boiling

2 YEAR



SINGLE STA0001

SPECIFICATIONS

POWER	: 2.0kW
VOLTAGE	: 230V
PLATE DIAMETER	: 225MM
DIMENSIONS	: 333 X 508 X 225MM
WEIGHT	: 7KG

2 YEAR



DOUBLE STA1002

SPECIFICATIONS

POWER	: 1 x 1.2kW - 1 x 2.0kW
VOLTAGE	: 230V
PLATE DIAMETER	: 1 X 190 – 1 X 225MM
DIMENSIONS	: 381 X 693 X 244MM
WEIGHT	: 11.4KG

STOVES - TABLETOP - GAS



FEATURES

- Cast iron burners rated at 26000 BTU
- Designed to distribute heat evenly, ensuring optimal heating
- Equipped with flame failure protection, providing an added safety feature

2 YEAR



2 BURNER STG0002

SPECIFICATIONS

SURFACE	: Open
GAS	: LPG
POWER OUTPUT	: 52000 BTU
DIMENSIONS	: 300 X 692 X 364MM
GRID SIZE	: 300 X 300MM
WEIGHT	: 34KG
REGULATOR	: No

2 YEAR



4 BURNER STG0004

SPECIFICATIONS

SURFACE	: Open
GAS	: LPG
POWER OUTPUT	: 104000 BTU
DIMENSIONS	: 600 X 692 X 364MM
GRID SIZE	: 600 X 300MM
WEIGHT	: 59KG
REGULATOR	: No

OTHER ORDER CODES

STAND - 600MM - MILD STEEL
GG0600

2 YEAR



6 BURNER STG0006

SPECIFICATIONS

SURFACE	: Open
GAS	: LPG
POWER OUTPUT	: 156000 BTU
DIMENSIONS	: 900 X 692 X 364MM
GRID SIZE	: 900 X 300MM
WEIGHT	: 84KG
REGULATOR	: No

OTHER ORDER CODES

STAND - 900MM - MILD STEEL
GG0900

Note

Heavy duty gas products to be connected by an approved gas installer

HEAVY DUTY - GRILLERS - FLOOR STANDING - ELECTRIC

SOLID TOP

FEATURES

- Unit designed to compete in the rigorous and demanding environment of busy kitchens in the most popular chains, franchises and high-end restaurants
- Heavy duty Robert Shaw thermostats for reliable and effective heating control over entire surface
- Heavy duty 12MM thick cooking surface for effective heat distribution and retention
- Sturdy, fully welded S/Steel stand
- Heavy duty fascia (temperature scale) design to inspire confidence in unit's hard working characteristics
- Solid S/Steel construction, designed to be hard working, durable, easy to clean, maintain and service
- Rear fixed castors to easily move for cleaning



600MM
FGE0600

SPECIFICATIONS	
SURFACE	: Flat
POWER	: 8kW
VOLTAGE	: 380V - 3 phase (N+E)
DIMENSIONS	: 618 X 765 X 1000MM
GRILL AREA	: 614 X 550MM
WEIGHT	: 76KG

OTHER ORDER CODES
INSERT HOLDER
IHF0001
MEAT RESTING TRAY
MRT0001

Note
Power cable not included



900MM
FGE0900

SPECIFICATIONS	
SURFACE	: Flat
POWER	: 12kW
VOLTAGE	: 380V - 3 phase (N+E)
DIMENSIONS	: 918 X 765 X 1000MM
GRILL AREA	: 914 X 550MM
WEIGHT	: 100KG

OTHER ORDER CODES
INSERT HOLDER
IHF0001
MEAT RESTING TRAY
MRT0001

Note
Power cable not included

HEAVY DUTY - GRILLERS - FLOOR STANDING - GAS

SOLID TOP

FEATURES

- Unit designed to compete in the rigorous and demanding environment of busy kitchens in the most popular chains, franchises and high end restaurants.
- Gas approved ball valves for reliable and durable control
- Sturdy, fully welded S/Steel stand
- Rear castors to easily move for cleaning
- Hard wearing and long lasting heavy cast iron grates and radiants that retain and radiate heat for efficient grilling (FGR0600 & FGR0900)
- Powerful 14000 BTU burners, for even and effective heat distribution
- Solid S/Steel construction, designed to be hard working durable, easy to clean, maintain and service



600MM
FGG0600

SPECIFICATIONS	
SURFACE	: Flat
POWER OUTPUT	: 56000 BTU
DIMENSIONS	: 618 X 765 X 1000MM
GRILL AREA	: 614 X 550MM
WEIGHT	: 76KG
GAS	: LPG + NG (NG available on request)
REGULATOR	: No

OTHER ORDER CODES
INSERT HOLDER
IHF0001
MEAT RESTING TRAY
MRT0001

Note
Heavy duty gas products to be connected by an approved gas installer



900MM
FGG0900

SPECIFICATIONS	
SURFACE	: Flat
POWER OUTPUT	: 84000 BTU
DIMENSIONS	: 918 X 765 X 1000MM
GRILL AREA	: 914 X 550MM
WEIGHT	: 100KG
GAS	: LPG + NG (NG available on request)
REGULATOR	: No

OTHER ORDER CODES
INSERT HOLDER
IHF0001
MEAT RESTING TRAY
MRT0001

Note
Heavy duty gas products to be connected by an approved gas installer

HEAVY DUTY - GRILLERS - FLOOR STANDING - GAS

RADIANT

**600MM
FGR0600****SPECIFICATIONS**

SURFACE	: Ribbed grates
POWER OUTPUT	: 56000 BTU
DIMENSIONS	: 618 X 765 X 1000MM
GRILL AREA	: 614 X 460MM
WEIGHT	: 76KG
GAS	: LPG + NG (NG available on request)
REGULATOR	: No

OTHER ORDER CODES**INSERT HOLDER**

IHF0001

MEAT RESTING TRAY

MRT0001

SOLID GRILL PLATE - 2 RADIANT (MILD STEEL)

SGP0002

471 X 300 X 44MM

**900MM
FGR0900****SPECIFICATIONS**

SURFACE	: Ribbed grates
POWER OUTPUT	: 84000 BTU
DIMENSIONS	: 918 X 765 X 1000MM
GRILL AREA	: 914 X 460MM
WEIGHT	: 100KG
GAS	: LPG + NG (NG available on request)
REGULATOR	: No

OTHER ORDER CODES**INSERT HOLDER**

IHF0001

SIXTH INSERT

INS9150

150MM

MEAT RESTING TRAY

MRT0001

SOLID GRILL PLATE - 2 RADIANT (MILD STEEL)

SGP0002

471 X 300 X 44MM

Note

Heavy duty gas products to be connected by an approved gas installer



GRILLERS - TABLE TOP - GAS

FLAT TOP

FEATURES

- Pulse ignition for safe and easy ignition
- Robust 16MM griddle plate for effective heat distribution
- Automatic flame failure device shuts off gas in the event of flame going out
- 455MM Long, S/Steel burners for better heat distribution
- The collapsible flat design allows the stand to be conveniently transported

**400MM
FTG0400****SPECIFICATIONS**

SURFACE	: Flat
POWER OUTPUT	: 28000 BTU
DIMENSIONS	: 450 X 675 X 350MM
GRILL AREA	: 400 X 480MM
WEIGHT	: 52.3KG
GAS	: LPG
REGULATOR	: No

OTHER ORDER CODES**STAND - 400MM - MILD STEEL**

GGs0400

**600MM
FTG0600****SPECIFICATIONS**

SURFACE	: Flat
POWER OUTPUT	: 56000 BTU
DIMENSIONS	: 610 X 675 X 350MM
GRILL AREA	: 600 X 480MM
WEIGHT	: 72KG
GAS	: LPG
REGULATOR	: No

OTHER ORDER CODES**STAND - 600MM - MILD STEEL**

GGs0600

**900MM
FTG0900****SPECIFICATIONS**

SURFACE	: Flat
POWER OUTPUT	: 84000 BTU
DIMENSIONS	: 900 X 675 X 350MM
GRILL AREA	: 900 X 480MM
WEIGHT	: 92.2KG
GAS	: LPG
REGULATOR	: No

OTHER ORDER CODES**STAND - 900MM - MILD STEEL**

GGs0900

Note

Heavy duty gas products to be connected by an approved gas installer



GRILLERS - TABLE TOP - GAS

RADIANT

FEATURES

- Pulse ignition for safe and easy ignition
- Robust cast iron grates specially designed to disperse excess fat, reducing smoke and flames
- Automatic flame failure device shuts off gas in the event of flame going out
- 455MM long, S/Steel burners for better heat distribution

**400MM
GGR0400**

SPECIFICATIONS

SURFACE	: Ribbed grates
POWER OUTPUT	: 28000 BTU
DIMENSIONS	: 450 X 675 X 350MM
GRILL AREA	: 400 X 460MM
WEIGHT	: 40KG
GAS	: LPG
REGULATOR	: No

OTHER ORDER CODES

**STAND - 400MM - MILD STEEL
GGS0400**

**400MM - LAVA ROCK KIT
GGR1400**



Lava rocks

**600MM
GGR0600**

SPECIFICATIONS

SURFACE	: Ribbed grates
POWER OUTPUT	: 56000 BTU
DIMENSIONS	: 610 X 675 X 350MM
GRILL AREA	: 600 X 460MM
WEIGHT	: 45KG
GAS	: LPG
REGULATOR	: No

OTHER ORDER CODES

**STAND - 600MM - MILD STEEL
GGS0600**

**600MM - LAVA ROCK KIT
GGR1600**

**900MM
GGR0900**

SPECIFICATIONS

SURFACE	: Ribbed grates
POWER OUTPUT	: 84000 BTU
DIMENSIONS	: 900 X 675 X 350MM
GRILL AREA	: 900 X 460MM
WEIGHT	: 45KG
GAS	: LPG
REGULATOR	: No

OTHER ORDER CODES

**STAND - 900MM - MILD STEEL
GGS0900**

**900MM - LAVA ROCK KIT
GGR1900**

Note

Heavy duty gas products to be connected by an approved gas installer
Stand sold separately



GRILLERS - TABLE TOP - ELECTRIC

FLAT TOP

FEATURES

- Heavy duty 10MM cooking plate for high heat retention
- Grease trough drains into bottom mounted grease collection pan
- Rapidly heats up to optimum cooking temperature

- Flat top griller thermostatically controlled up to a max of 250°C
- Egg griller thermostatically controlled up to max of 180°C
- Element design ensures even heating over entire cooking surface

**400MM
FTA0400**

SPECIFICATIONS

POWER	: 2kW
VOLTAGE	: 230V
GRILL AREA	: 355 X 420MM
DIMENSIONS	: 373 X 470 X 241MM
WEIGHT	: 19KG

**600MM
FTA0600**

SPECIFICATIONS

POWER	: 3kW
VOLTAGE	: 230V
GRILL AREA	: 605 X 420MM
DIMENSIONS	: 623 X 470 X 241MM
WEIGHT	: 30KG

**RIBBED / FLAT - 600MM
FTA2600**

SPECIFICATIONS

POWER	: 3kW
VOLTAGE	: 230V
GRILL AREA	: 605 X 420MM
DIMENSIONS	: 623 X 470 X 241MM
WEIGHT	: 30KG

**EGG GRILLER - 400MM
FTA4400**

SPECIFICATIONS

POWER	: 2kW
VOLTAGE	: 230V
GRILL AREA	: 355 X 420MM
DIMENSIONS	: 373 X 470 X 241MM
WEIGHT	: 19KG

**EGG & BACON - 600MM
FTA1600**

SPECIFICATIONS

POWER	: 3kW
VOLTAGE	: 230V
GRILL AREA	: 605 X 420MM
DIMENSIONS	: 623 X 470 X 241MM
WEIGHT	: 30KG



GRILLERS - TABLE TOP - GAS

FLAT TOP

FEATURES

- Front mounted easy access drip tray
- Easy to connect - 1M flexible hose and regulator supplied
- Ignition mechanism for easy igniting
- Flame failure device which shuts down the gas supply should the flame go out



**400MM
FTA2400**

SPECIFICATIONS

SURFACE	: Flat top
GAS	: LPG
POWER OUTPUT	: 12500 BTU
DIMENSIONS	: 400 X 514 X 273MM
GRILL AREA	: 400 X 400MM
WEIGHT	: 18KG
REGULATOR	: Yes



**600MM
FTA6600**

SPECIFICATIONS

SURFACE	: Flat top
GAS	: LPG
POWER OUTPUT	: 25000 BTU
DIMENSIONS	: 620 X 514 X 273MM
GRILL AREA	: 616 X 400MM
WEIGHT	: 28KG
REGULATOR	: Yes

Note

Heavy duty gas products to be connected by an approved gas installer
Regulator supplied works off low pressure (2.8Kpa) liquefied petroleum gas and is suitable for large cylinders (from 9KG - 48KG) To use a smaller portable cylinder, a coupling connector and a suitable regulator must be purchased separately



GRILLERS - FLOOR STANDING - GAS

RADIANT

FEATURES

- New improved higher performance
- Powerful efficient burners
- Quality gas valves
- S/Steel integrated splash guard
- Base with storage shelf
- Flat grill plates available as an optional extra



**6 BURNER
GGA4006**

SPECIFICATIONS

SURFACE	: Cast iron ribbed grates
GAS	: LPG + NG (NG available on request)
POWER OUTPUT	: 96000 BTU
DIMENSIONS	: 815 X 740 X 1050MM
GRILL AREA	: 680 X 470MM
WEIGHT	: 75KG
REGULATOR	: No

OTHER ORDER CODES

FLAT PLATE
SGP0002 - 465 X 295 X 25MM

**8 BURNER
GGA4008**

SPECIFICATIONS

SURFACE	: Cast iron ribbed grates
GAS	: LPG + NG (NG available on request)
POWER OUTPUT	: 128000 BTU
DIMENSIONS	: 1035 X 740 X 1050MM
GRILL AREA	: 900 X 470MM
WEIGHT	: 92KG
REGULATOR	: No

OTHER ORDER CODES

FLAT PLATE
SGP0002 - 465 X 295 X 25MM

**10 BURNER
GGA4010**

SPECIFICATIONS

SURFACE	: Cast iron ribbed grates
GAS	: LPG + NG (NG available on request)
POWER OUTPUT	: 160000 BTU
DIMENSIONS	: 1255 X 740 X 1050MM
GRILL AREA	: 1120 X 470MM
WEIGHT	: 108KG
REGULATOR	: No

OTHER ORDER CODES

FLAT PLATE
SGP0002 - 465 X 295 X 25MM
INSERT HOLDER
IHA0001
MEAT RESTING TRAY
MRT0001

Note

Inserts sold separately
Heavy duty gas products to be connected by an approved gas installer

ELECTRIC SOLID TOP STOVE - WITH ELECTRIC OVEN

FEATURES

- Removable heating plates for servicing
- Robust S/Steel construction with durable door and hinges
- Removable drip tray beneath stove top to retain spills
- Thermostatically controlled electric oven takes full size gastronorm pans



3 PLATE
COA4003

SPECIFICATIONS

POWER	: 380V - 3phase (N+E)
OVEN POWER	: 18kW
DIMENSIONS	: 1046 X 780 X 900MM
CAVITY DIMENSIONS	: 560 X 630 X 285MM
WEIGHT	: 117KG

Note

Power cable not included

- Pulse ignition with pilot burners
- Powerful oven circulating fan with automatic reversing cycle to promote even baking
- Fitted with 1 x chrome plated steel wire shelf
- Side storage cupboard

GAS STOVES - WITH ELECTRIC OVEN

FEATURES

- Robust S/Steel construction with durable door and hinges
- Powerful stove top burners are easily removable for cleaning
- Removable drip tray beneath stove top to retain spills
- Thermostatically controlled electric oven takes full gastronorm pans
- Side storage cupboard for COA4006



4 BURNER
COA4004

SPECIFICATIONS

VOLTAGE	: 380V - 3 phase (N+E)
OVEN POWER	: 4.5kW
BTU BURNERS	: 104000 BTU
DIMENSIONS	: 700 X 790 X 900MM
CAVITY DIMENSIONS	: 560 X 500 X 285MM
WEIGHT	: 115KG
GAS	: LPG + NG (NG available on request)
REGULATOR	: No

6 BURNER
COA4006

SPECIFICATIONS

VOLTAGE	: 380V - 3 phase (neutral and earth)
OVEN POWER	: 4.5kW
BTU BURNERS	: 156000 BTU
DIMENSIONS	: 1050 X 790 X 900MM
CAVITY DIMENSIONS	: 560 X 500 X 285MM
WEIGHT	: 175KG
GAS	: LPG + NG (NG available on request)
REGULATOR	: No

Note

Heavy duty gas products to be connected by an approved gas installer
Power cable not included

- Powerful oven circulating fan with automatic reversing cycle to promote even baking
- 0 - 120min timer
- Pulse ignition with pilot burners



GAS STOVES - WITH GAS OVEN

FEATURES

- Robust S/Steel construction with durable door and hinges
- Easily removable cast iron grates
- Powerful stove top burners are easily removable for cleaning



4 BURNER
COA3004

SPECIFICATIONS

OUTPUT	: 119700 BTU
DIMENSIONS	: 700 X 750 X 900MM
CAVITY DIMENSIONS	: 560 X 630 X 285
WEIGHT	: 117KG
GAS	: LPG + NG (NG available on request)
REGULATOR	: No



6 BURNER
COA3006

SPECIFICATIONS

OUTPUT	: 171700 BTU
DIMENSIONS	: 1050 X 750 X 900MM
CAVITY DIMENSIONS	: 560 X 630 X 285MM
WEIGHT	: 155KG
GAS	: LPG + NG (NG available on request)
REGULATOR	: No

Note

Heavy duty gas products to be connected by an approved gas installer



GAS SOLID TOP STOVE - WITH GAS OVEN

FEATURES

- Durable full S/Steel construction
- Pulse ignition with pilot burners
- Removable drip tray beneath stove top to retain spills
- Removable top plates for easy access to burners

- Automatic flame failure device shuts off gas in the event of flame going out
- For use with pots only and should not be used as griddle plates
- Gas burner oven with flame failure safety
- Top plates with effective individual drainage



3 PLATE
COA3003

SPECIFICATIONS

OUTPUT	: 61900 BTU
DIMENSIONS	: 1046 X 780 X 900MM
CAVITY DIMENSIONS	: 560 X 500 X 285MM
WEIGHT	: 199KG
GAS	: LPG + NG (NG available on request)
REGULATOR	: No

Note

Heavy duty gas products to be connected by an approved gas installer



BOILING TABLES - STRAIGHT

FEATURES

- Mild steel painted
- High quality fabricated support grates
- Safety approved by LPG Safety Association of SA
- Flat packed for easy transport



2 BURNER BTG2002

SPECIFICATIONS

SURFACE	: Straight (in-line)
OUTPUT TOTAL	: 36000 BTU
DIMENSIONS	: 904 X 484 X 665MM
WEIGHT	: 27KG
GAS	: LPG
REGULATOR	: No

Note

Heavy duty gas products to be connected by an approved gas installer



3 BURNER BTG2003

SPECIFICATIONS

SURFACE	: Straight (in-line)
OUTPUT TOTAL	: 54000 BTU
DIMENSIONS	: 1340 X 484 X 665MM
WEIGHT	: 37KG
GAS	: LPG
REGULATOR	: No

Note

Heavy duty gas products to be connected by an approved gas installer



4 BURNER BTG2004

SPECIFICATIONS

SURFACE	: Straight (in-line)
OUTPUT TOTAL	: 72000 BTU
DIMENSIONS	: 1748 X 484 X 665MM
WEIGHT	: 48.5KG
GAS	: LPG
REGULATOR	: No

Note

Heavy duty gas products to be connected by an approved gas installer

BOILING TABLES - STAGGERED



4 BURNER BTG3004

SPECIFICATIONS

SURFACE	: Staggered
OUTPUT TOTAL	: 72000 BTU
DIMENSIONS	: 904 X 614 X 830MM
WEIGHT	: 36KG
GAS	: LPG
REGULATOR	: No

Note

Heavy duty gas products to be connected by an approved gas installer



6 BURNER BTG3006

SPECIFICATIONS

SURFACE	: Staggered
OUTPUT TOTAL	: 108000 BTU
DIMENSIONS	: 1340 X 614 X 830MM
WEIGHT	: 49KG
GAS	: LPG
REGULATOR	: No

Note

Heavy duty gas products to be connected by an approved gas installer



TILTING PANS - ELECTRIC

FEATURES

- Ideal for using in restaurants, canteens, institutions, etc.
- Ideal for stews, soups, rice vegetables and many forms of bulk food preparation

- Simple tilt system makes transferring of food easy
- Safety cut off in the event of overheating
- The 40LT pan is compact and versatile for smaller batches of food
- Robust tubular frame allows access from all sides making it easy to clean around the tilting pan

40LT TPA0040

SPECIFICATIONS

POWER	: 8kW
VOLTAGE	: 380V - 3 phase (N+E)
DIMENSIONS	: 705 X 830 X 970MM
CAPACITY	: 40LT
WEIGHT	: 80KG

Note

Power cable not included

FEATURES

- Easy to clean S/Steel pan
- Rapidly heats up to operating temperature
- Water inlet control on front panel

- Thermostatically controlled
- Automatic safety cut-off in the event of overheating
- Micro switch cuts out elements when pan is tilted

80LT TPA0080

SPECIFICATIONS

POWER	: 10.2kW
VOLTAGE	: 380V - 3 phase (N+E)
DIMENSIONS	: 800 X 900 X 900MM
CAPACITY	: 65LT
WEIGHT	: 220KG

Note

Power cable not included

TILTING PAN - GAS

FEATURES

- All S/Steel structure
- 80LT volumetric pan
- S/Steel 316 pan bottom

- Tilting pan design for easy unloading
- Temperature can be adjusted from 60°C~300°C
- 340°C high limit for safety
- Multi-functional unit
- Thermal coupling for gas safety
- Standby pilot

80LT TPA1080

SPECIFICATIONS

POWER	: 72000 BTU
GAS	: LPG + NG (NG on request only)
DIMENSIONS	: 800 X 900 X 850MM
CAPACITY	: 65LT
WEIGHT	: 153KG
REGULATOR	: No

Note

Heavy duty gas products to be connected by an approved gas installer

OIL JACKETED POT

FEATURES

- Equipped with S/Steel lid and spring assisted hinge for easy opening
- Inner pot is made from food grade S/Steel
- The pot is indirectly heated using submerged incoloy elements for even heat distribution
- The product features a high-end safety valve that protects the operator from accidental burns

225LT OJP0225

SPECIFICATIONS

POWER	: 18kW
VOLTAGE	: 380V - 3 phase (N+E)
DIMENSIONS	: 1175 X 1000 X 970MM
CAPACITY	: 225LT
WEIGHT	: 120KG

Note

Takes 60LT thermo-D oil
Oil not included
Power cable not included

TOASTERS - FLAT PLATE

FEATURES

- Optimally balanced heat to ensure even toasting on top and bottom*
- Certified cooking grade cast aluminium plates
- Adjustable top plate for a variety of product thicknesses
- Detachable drip cup to collect excess fat

- Mechanically tested durable handle assembly
- Insulated hand grip
- Operating temperature range: 50°C - 300°C

*Unit tested under controlled conditions. Variables may affect the outcome



9 SLICE TSA1009

SPECIFICATIONS

POWER	: 2.15kW
VOLTAGE	: 230V
COOKING SURFACE	: 330 X 355MM
DIMENSIONS	: 355 X 466 X 327MM
WEIGHT	: 11KG

OTHER ORDER CODES TEFLON COVER TCT0001

Note

Toaster cover sold separately

FEATURES

- Certified food safe Teflon coating
- Optimally balanced heat to ensure even toasting on top and bottom*
- Adjustable top plate for a variety of food thicknesses

- Mechanically tested durable handle assembly
- Insulated hand grip
- Operating temperature range: 50°C- 240°C

*Unit tested under controlled conditions. Variables may affect the outcome



9 SLICE NON-STICK PLATES TSA2009

SPECIFICATIONS

POWER	: 2.15kW
VOLTAGE	: 230V
COOKING SURFACE	: 330 X 355MM
DIMENSIONS	: 355 X 466 X 327MM
WEIGHT	: 11KG

TOASTER - COVER

TEFLON COVER FOR 9 SLICE TOASTERS TCT0001

FEATURES

- Non Stick Teflon Toaster Cover
- Maximum operating temperature 240°C
- Dishwasher safe



TOASTERS - PANINI

FEATURES

- Ribbed top and bottom plates
- Optimally balanced heat to ensure even toasting on top and bottom*
- Certified cooking grade cast aluminium plates

- Adjustable top plate for a variety of food thicknesses
- Insulated hand grip
- Operating temperature range: 50°C - 300°C

*Unit tested under controlled conditions. Variables may affect the outcome



9 SLICE - TOP & BOTTOM TSA9009

SPECIFICATIONS

POWER	: 2.15kW
VOLTAGE	: 230V
COOKING SURFACE	: 330 X 355MM
DIMENSIONS	: 355 X 466 X 327MM
WEIGHT	: 11KG

FEATURES

- Certified food safe Teflon coating
- Optimally balanced heat to ensure even toasting on top and bottom*
- Adjustable top plate for a variety of product thicknesses
- Ribbed top and flat bottom for a more sophisticated sandwich presentation

- Independent plate control enables operator to use as a flat top only, while the top plate is switched off
- Insulated hand grip
- Operating temperature range: 50°C - 240°C

*Unit tested under controlled conditions. Variables may affect the outcome



9 SLICE - DELUXE - NON-STICK TSA5009

SPECIFICATIONS

POWER	: 1.97kW
VOLTAGE	: 230V
COOKING SURFACE	: 330 X 355MM
DIMENSIONS	: 355 X 466 X 327MM
WEIGHT	: 11KG

PANINI GRILL

FEATURES

- Thermostatically controlled between 50°C - 300°C
- Heavy duty cast iron plates

- Self balancing upper grill plate
- Removable fat tray



CAST IRON PGT0001

SPECIFICATIONS

POWER	: 2.6kW
VOLTAGE	: 230V
DIMENSIONS	: 410 X 378 X 205MM
WEIGHT	: 20.5KG

TOASTER - PANINI - GAS

FEATURES

- Perfect for outside catering needs like food trucks or when the electricity supply is limited
- Adjustable top plate for a variety of food thicknesses

- Heat resistant handle
- Ribbed top and bottom die-cast aluminium plate



9 SLICE TSA9209

SPECIFICATIONS

POWER OUTPUT	: 6000 BTU
DIMENSIONS	: 355 X 466 X 327MM
WEIGHT	: 14KG
COOKING SURFACE	: 330 X 355MM
REGULATOR	: Yes
AVAILABLE IN	: LPG & NG (NG on request only)



2 YEAR

NEW



TOASTER/GRILLER

FEATURES

- Unit designed to function in the rigorous and demanding environment of busy kitchens in the hospitality industry
- Operating temperature range of 50°C to 250°C
- Large area, heavy duty, 8MM thick steel cooking and toasting plate for effective heat distribution and retention

- Neutrally balanced top plate with positive latching mechanism.
- Full width removable fat/crumb tray
- To conserve energy, keep the unit on with the top plate closed when not in use



HEAVY DUTY FTH0001

SPECIFICATIONS

POWER	: 3.4kW
VOLTAGE	: 230V
COOKING SURFACE	: 530 X 290MM
DIMENSIONS	: 553 X 347 X 555MM
WEIGHT	: 37KG

OTHER ORDER CODES

TOASTER SHEET - TEFLON
FTH1001

2 YEAR

NEW



CONVEYOR TOASTERS

FEATURES

- This compact unit is ideal for breakfast buffets in hotels and restaurants
- Variable conveyor speed with toast and bun heat settings
- Individual heat controls for top and bottom elements
- Unit can be set for front or rear service

2 YEAR



300 SLICES/HR CTK2001

SPECIFICATIONS

POWER	: 2.6kW
VOLTAGE	: 230V
DIMENSIONS:	: 354 X 769 X 428MM
WEIGHT	: 16KG
CAPACITY	: Approx. 300 slices/HR

2 YEAR



450 SLICES/HR - WIDE MOUTH CTK2002

SPECIFICATIONS

POWER	: 2.6kW
VOLTAGE	: 230V
DIMENSIONS	: 474 X 769 X 428MM
WEIGHT	: 21KG
CAPACITY	: Approx. 450 slices/HR

VERTICAL BUN TOASTER

FEATURES

- Single conveyor feed
- Large surface area heating plate
- Insulated heating plate
- Fast conveyor speed
- Stepped plate design (heel and crown)

- Adjustable plate depth for bun thickness
- 22 Buns per min @ 70°C core
- 25-Second throughput
- Energy consumption, 0.4 kW/HR
- Dedicated, marked heel and crown entry

2 YEAR



SINGLE SLOT VTA0101

SPECIFICATIONS

POWER	: 2.2kW
VOLTAGE	: 230V
DIMENSIONS	: 702 X 327 X 568MM
OUTPUT	: 22 buns per MIN
	: 1020 buns/HR
WEIGHT	: 28KG

OTHER ORDER CODES

**VERTICAL TOASTER ANVIL
TEFLON SHEET**
XVTA0102
480 X 430MM



MANUAL LIFT TOASTERS

FEATURES

- Fitted with a removable crumb tray
- Timer with audible bell
- S/Steel construction



- Manual lift
- Rocker switch to conserve energy

4 SLICE
TSK0004

SPECIFICATIONS

POWER	: 2.24kW
VOLTAGE	: 230V
DIMENSIONS	: 370 X 210 X 225MM
WEIGHT	: 4KG
CAPACITY	: Up to 4 slices



6 SLICE
TSK0006

SPECIFICATIONS

POWER	: 3.24KW
VOLTAGE	: 230V
DIMENSIONS	: 460 X 210 X 225MM
WEIGHT	: 6KG
CAPACITY	: Up to 6 slices

avenia

FEATURES

- Selector control for choosing two, four or all six slots
- Handmade in the UK
- Mechanical timer
- Manually operated eject lever to keep items warm until needed
- Built for commercial use



6 SLICE
TSD0006

SPECIFICATIONS

OUTPUT	: Approx 240 slices/HR
POWER	: 3kW
VOLTAGE	: 220V
DIMENSIONS	: 460 X 210 X 220MM
WEIGHT	: 5.1KG
CAPACITY	: Up to 6 slices

Dualit

SAUCE WARMER - DIP - A - LAIT

FEATURES

- For ice cream dips, chocolate, caramel sauces and even gravies
- Includes 2 inserts (2 x 2LT)

- Dry heat
- Variable heat control



2 DIVISION
DLA0002

SPECIFICATIONS

CAPACITY	: 4LT
POWER	: 0.125kW
VOLTAGE	: 230V
DIMENSIONS	: 340 X 247 X 307MM
WEIGHT	: 4KG



WAFFLE BAKERS

FEATURES

- Thermostat inside the unit is pre-set at 200°C . The timer function can be used to bake the waffles to the required finish
- Double plate units can be independently operated, saving money through energy efficiency

2 YEAR



1 PLATE
WBA0001

SPECIFICATIONS

POWER	: 0.8kW
VOLTAGE	: 230V
PLATE DIAMETER	: 185MM
DIMENSIONS	: 255 X 370 X 260MM
WEIGHT	: 7KG

2 YEAR



2 PLATE
WBA0002

SPECIFICATIONS

POWER	: 1.6kW
VOLTAGE	: 230V
PLATE DIAMETER	: 185MM each
DIMENSIONS	: 510 X 370 X 260MM
WEIGHT	: 14KG

WAFFLE BAKERS - BELGIAN

FEATURES

- Anvil's Belgian style waffle bakers are ideally suited for use in kitchens, coffee shops, outdoor markets and ice cream parlours
- Units are fitted with a digital programmable control for heat and time settings
- Audible alarm on completion of the programmed time
- Teflon coated top and bottom

2 YEAR



1 PLATE
WBA1001

SPECIFICATIONS

POWER	: 1.0kW
VOLTAGE	: 230V
PLATE DIAMETER	: 190MM
DIMENSIONS	: 255 X 440 X 290MM
WEIGHT	: 11KG

2 YEAR



2 PLATE
WBA1002

SPECIFICATIONS

POWER	: 2.0kW
VOLTAGE	: 230V
PLATE DIAMETER	: 190MM each
DIMENSIONS	: 520 X 440 X 290MM
WEIGHT	: 22KG



PANCAKE AND OMELETTE MACHINE

FEATURES

- Warming drawer fitted to keep the baked product warm
- 400MM diameter Teflon coated cast aluminium cooking surface
- Teflon coated
- Wooden spatula included
- Perfect for pancakes, crepes and flap jacks



PANCAKE & OMELETTE MACHINE
PMA1011

SPECIFICATIONS

VOLTAGE	: 230V
POWER	: 3kW
DIMENSIONS	: 450 X 485 X 240MM
WEIGHT	: 20KG

CHICKEN GRILLERS

FEATURES

- Produces 8 delicious chickens at a time (CGA0008)
- Produces 16 delicious chickens at a time (CGA0016)
- Hot air circulation using a fan to ensure even heat distribution
- Drip tray included
- Operating temperature: 50°C - 250°C



8 BIRD
CGA0008

SPECIFICATIONS

CAPACITY	: 8 x 1.2KG chickens
POWER	: 2,7kW
VOLTAGE	: 230V
DIMENSIONS	: 743 X 567 X 587MM
WEIGHT	: 35KG
COOKING TIME	: Approx 1 HR 40MIN @ 180°C

Note

Power cable not included



16 BIRD
CGA0016

SPECIFICATIONS

CAPACITY	: 16 x 1.2KG Chickens
POWER	: 5kW
VOLTAGE	: 230V - 2 phase (N+E)
DIMENSIONS	: 943 X 560 X 617MM
WEIGHT	: 55KG
COOKING TIME	: Approx 1 HR 30MIN @ 180°C

Note

Power cable not included

CONVECTION OVENS - MECHANICAL

FEATURES

- S/Steel exterior and interior
- Rounded interior corners and removable shelf runners ensure ease of cleaning
- A bake timer is also included to automatically switch off after a preset period
- Grill element ideal for browning and grilling for Prima Pro
- Interior light is fitted as a standard feature
- The oven is fan assisted and fitted with a custom designed baffle plate. Achieving excellent temperature distribution ensures reliable baking uniformity and perfectly baked products on both sides, making it superior to static ovens.
- Operating temperature: 50°C - 300°C



PRIMA
COA1003

SPECIFICATIONS

POWER	: 2.4kW
VOLTAGE	: 230V
DIMENSIONS	: 602 X 652 X 596MM
CHAMBER DIMENSIONS	: 470 X 330 X 350MM - 2 fans
RUNNER SPACING	: 40 - 70MM
WEIGHT	: 34KG
INCLUDES	: 4 X Chrome grids - 445 X 320MM
	: Timer function
SHELF CAPACITY	: 4

Note

Refer to page 43 for trays & grids



PRIMA PRO - GRILL & TIMER
COA1004

SPECIFICATIONS

POWER	: 2.4kW
VOLTAGE	: 230V
DIMENSIONS	: 602 X 652 X 596MM
CHAMBER DIMENSIONS	: 470 X 330 X 350MM - 2 fans
RUNNER SPACING	: 40 - 70MM
WEIGHT	: 34KG
INCLUDES	: 4 X Chrome grids - 445 X 320MM
	: Grill function and timer
SHELF CAPACITY	: 4

Note

Refer to page 43 for trays & grids

FEATURES

- Can accommodate 600 x 400mm baking trays and GN1/1 pans
- Steam injection for manual humidity control which allows for browning of pastry and bread products
- Operating temperature: 50°C - 300°C
- Easily removable inner glass for cleaning
- The oven's fans and custom baffle plate ensure consistent temperature distribution, even when fully loaded.



GRANDE FORNI
COA1005

SPECIFICATIONS

POWER	: 5.6kW
VOLTAGE	: 230V - 2 phase (N+E)
DIMENSIONS	: 835 X 800 X 596MM
CHAMBER DIMENSIONS	: 704 X 494 X 352MM
RUNNER SPACING	: 75MM
WEIGHT	: 67KG
INCLUDES	: 2 X chrome grids
SHELF CAPACITY	: 4

Note

Power cable not included
Refer to page 43 for trays

PROOFING CABINET

FEATURES

- Double glass doors for space saving and viewing
- Sturdy top to place oven on

- Accommodates 9 x 600 x 400MM baking trays
- Six heat settings for versatile proofing

PROVER POA0001

SPECIFICATIONS

POWER	: 0.75kW
VOLTAGE	: 230V
DIMENSIONS	: 860 X 510 X 695MM
RUNNER SPACING	: 70MM
WEIGHT	: 42KG

OTHER ORDER CODES

BAKING TRAY ALUMINIUM BTA0011

Note

Trays not included - sold separately



GRANDE FORNI OVEN STAND

FEATURES

- Flat pack construction
- Easy to assemble, instructions and tool supplied

- Removable chrome plated shelf runners for easy cleaning
- Provision for 8 baking trays or full size 1/1GN pans

GRANDE FORNI STAND COR0005

SPECIFICATIONS

DIMENSIONS	: 840 X 710 X 900MM
SUITABLE FOR	: COA1005



COMBI STEAM OVENS - MECHANICAL

FEATURES

- Can accommodate 600 x 400MM trays or GN1/1 pans
- Single large capacity circulating fan
- Steam injection controlled by energy regulator with 5 settings

- Slam shut door handle
- Excellent heat distribution and airflow

6 PAN COA2006-R01

SPECIFICATIONS

CAPACITY	: 6 Trays 600 X 400MM or GN1/1
POWER	: 12kW
VOLTAGE	: 380V - 3 phase - 50Hz (N+E)
RUNNER SPACING	: 80MM
CHAMBER DIMENSIONS	: 702 X 570 X 628MM
DIMENSIONS	: 1007 X 1061 X 856MM
WEIGHT	: 124KG

Note

Power cable not included
Requires to be installed by a qualified electrical installer
Refer to page 43 for trays



10 PAN COA2010-R01

SPECIFICATIONS

CAPACITY	: 10 Trays 600 X 400MM or GN1/1
POWER	: 18kW
VOLTAGE	: 380V - 3 phase - 50Hz (N+E)
RUNNER SPACING	: 80MM
CHAMBER DIMENSIONS	: 702 X 570 X 988MM
DIMENSIONS	: 1007 X 1061 X 1213MM
WEIGHT	: 145KG

Note

Power cable not included
Requires to be installed by a qualified electrical installer
Refer to page 43 for trays



COMBI OVEN - STANDS

FEATURES

- Removable chrome plated shelf runners for easy cleaning
- Provision for 8 baking trays or full size 1/1GN pans

COMBI OVEN - STAND (FOR 6 PAN OVEN) COA1011

SPECIFICATIONS

DIMENSIONS	: 860 X 750 X 725MM
SUITABLE FOR	: COA2006-R01 AND COA2010-R01

COMBI OVEN - LOW STAND (FOR 10 PAN OVEN) COA1110

SPECIFICATIONS

DIMENSIONS	: 860 X 725 X 600MM
SUITABLE FOR	: COA2010-R01



COMBI STEAM OVEN - MECHANICAL

FEATURES

- Heavy duty full S/Steel construction
- Manual steam injection system with preheated boiler for instant effective steaming
- Large full view glass door with cool touch locking handle
- Fan will automatically switch off when oven door is opened
- Slam shut door handle
- Roll in trolley included
- Convenient trolley system for fast loading and unloading
- Operating temperature: 50°C - 250°C
- New improved handle design



20 PAN COA2020

SPECIFICATIONS

POWER RATING	: 36kW
VOLTAGE	: 380V - 3 phase - 50Hz (N+E)
DIMENSIONS	: 1008 X 928 X 1970MM
CHAMBER DIMENSIONS	: 506 X 642 X 1490MM
CAPACITY	: 20 trays - GN 1/1
WEIGHT	: 350KG
WATER INLET (BSP)	: 3/4"
WATER OUTLET (BSP)	: 1 1/4"
INCLUDES	: 20 X Grill shelves

Note

Requires to be installed by a qualified electrical installer
Power cable not included

OTHER ORDER CODES

20 PAN - ROLL IN TROLLEY ONLY COT2020

Note

Trolley included
Refer to page 43 for trays

CONVECTION OVEN - GAS

FEATURES

- Commercial gas oven with electric controls.
- Body constructed in S/Steel and with vitreous enamel interior, with two double glazed dependent doors.
- Dual low pressure mixing fans for even baking.
- Temperature range 75°C - 295°C
- Raised legs for convenient operating height.
- Electric spark ignition with flame failure.
- 11 Shelf positions.



11 PAN COA4010

SPECIFICATIONS

POWER RATING	: 1.5kW
VOLTAGE	: 230V
GAS	: LPG
BTU BURNERS	: 54000 BTU
DIMENSIONS	: 967 X 1099 X 1384MM
CAPACITY	: 11 trays - GN 1/1
WEIGHT	: 185KG

Note

Requires single phase electrical connection
Requires to be connected by an approved gas installer
Supplied with 3 shelves

TRAYS



**BAKING TRAY
ALUSTEEL SOLID**
BTA0535
535 X 325 X 10MM



**BAKING TRAY
ALUSTEEL
PERFORATED**
BTA1535
535 X 325 X 10MM



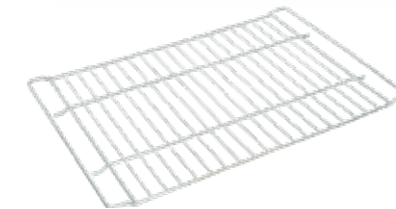
**GN1/1 FRY BASKET
S/STEEL**
STS0530
530 X 330 X 40MM



**BAKING TRAY
ALUSTEEL
PERFORATED**
COR3003
600 X 400 X 10MM



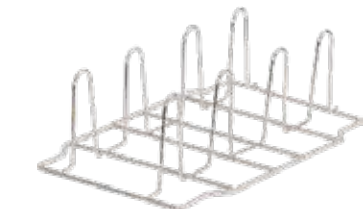
**BAKING TRAY
ALUMINIUM
SOLID**
BTA0011
600 X 400 X 20MM



CHROME GRID
COR3001
600 X 400MM



GRILL SHELF
COS1020
535 x 330MM



CHICKEN RACK
COR1020
535 x 330MM

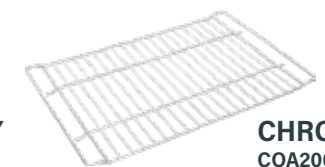
TRAYS BELOW ONLY SUITABLE FOR PRIMA OVENS



**BAKING TRAY
ALUSTEEL
PERFORATED**
COA0010
435 X 315 X 10MM



**BAKING TRAY
ALUMINIUM
SOLID**
COA2004
435 X 315 X 10MM



CHROME GRID
COA2003
445 X 332MM



PIZZA OVENS

FEATURES

- 3 x Heating elements for accurate heat distribution
- 2 ceramic plates
- Suitable for fresh or frozen pizza
- Temp range 60°C - 400°C
- 15 min timer



TWIN SHELF - SMALL
POA1001

SPECIFICATIONS	
CAPACITY	: 2 Standard size pizzas - 300MM
VOLTAGE	: 230V
POWER	: 2.85kW
DIMENSIONS	: 588 X 645 X 468MM
CHAMBER DIMENSIONS	: 470 X 487 X 239MM
WEIGHT	: 38KG

FEATURES

- 2 x Ceramic plates - single deck
- Dial temperature gauge
- Dual thermostats for accurate control of top and bottom temperature
- Robust construction with high efficiency insulation



SINGLE DECK
POA1120

SPECIFICATIONS	
VOLTAGE	: 380V - 3 phase (N+E)
POWER	: 7.2kW
DIMENSIONS	: 890 X 430 X 1060MM
WEIGHT	: 80KG
MAX TEMPERATURE	: 500°C
CHAMBER DIMENSIONS	: 610 X 900 X 140MM

FEATURES

- Accurate control of conveyor speed
- Individual top and bottom temperatures
- Touch control panel prevents accidental adjustment
- 350MM wide conveyor makes this oven extremely flexible and ideal for pizzas or sub sandwiches
- Variable individual heat controls and adjustable conveyor speed allows the user to bake a range of different products
- Compact in size and stackable allows for maximum use of working space
- Reversible conveyor



DIGITAL CONVEYOR
POA2001

SPECIFICATIONS	
VOLTAGE	: 230V - 2 phase - 50Hz (N+E)
POWER	: 6.7kW
DIMENSIONS	: 1499 X 674 X 436MM
CONVEYOR WIDTH	: 350MM
WEIGHT	: 46KG
MAX TEMPERATURE	: 300°C



DECK OVENS - ELECTRIC

FEATURES

- Robust construction
- Front face S/Steel
- Side, top and rear panels painted mild steel
- 120min mechanical timer
- Max temperature 300°C
- Glass viewing window
- Top and bottom elements are independently controlled
- Interior light



2 TRAYS - SINGLE
DOA3001

SPECIFICATIONS	
CAPACITY	: 4 Standard size pizzas 300MM
VOLTAGE	: 230V - (Can be wired as 1 or 3 phase)
POWER	: 6.5kW
DIMENSIONS	: 1220 X 875 X 570MM
CHAMBER DIMENSIONS	: 870 X 660 X 200MM
WEIGHT	: 68KG
INCLUDES	: 2 Baking trays - 600 X 400MM



4 TRAYS - DOUBLE
DOA3002

SPECIFICATIONS	
CAPACITY	: 8 Standard size pizzas 300MM
VOLTAGE	: 380V - 3 phase (N+E)
POWER	: 13kW
DIMENSIONS	: 1220 X 875 X 950MM
CHAMBER DIMENSIONS	: 870 X 660 X 200MM
WEIGHT	: 127KG
INCLUDES	: 4 Baking trays - 600 X 400MM



6 TRAYS - TRIPLE
DOA3003

SPECIFICATIONS	
CAPACITY	: 12 Standard size pizzas 300MM
VOLTAGE	: 380V - 3 phase (N+E)
POWER	: 19.5kW
DIMENSIONS	: 1220 X 875 X 1451MM
CHAMBER DIMENSIONS	: 870 X 660 X 200MM
WEIGHT	: 175KG
INCLUDES	: 6 Baking trays - 600 X 400MM

9 TRAYS - TRIPLE
DOA4003

SPECIFICATIONS	
CAPACITY	: 18 Standard size pizzas 300MM
VOLTAGE	: 380V - 3 phase (N+E)
POWER	: 29.25kW
DIMENSIONS	: 1620 X 875 X 1500MM
CHAMBER DIMENSIONS	: 1480 X 660 X 200MM
WEIGHT	: 225KG
INCLUDES	: 9 Baking trays - 600 X 400MM

OTHER ORDER CODES
CERAMIC PLATE - 600 X 400MM
DOA0011
STAND ONLY -M/STEEL (BLACK)
DOS0002
DECK OVEN STACKING KIT
DOS1001



DECK OVENS - GAS

FEATURES

- Robust construction with S/Steel facia panel and door
- Max temperature 300°C
- Unique burner design for even temperature distribution
- Glass viewing window
- Top and bottom burners thermostatically controlled
- Interior light
- Includes timer
- Fully automatic ignition system



2 TRAYS - SINGLE DOA5001

SPECIFICATIONS

CAPACITY	: 4 Standard size pizza - 300MM
GAS	: LPG
OUTPUT	: 36000 BTU
VOLTAGE	: 230V - 50Hz
POWER	: 0.2kW
DIMENSIONS	: 1340 X 900 X 630MM
CHAMBER DIMENSIONS	: 860 X 640 X 200MM
WEIGHT	: 100KG
INCLUDES	: 2 Baking trays - 600 X 400MM
REGULATOR	: No

Note

Heavy duty gas products to be connected by an approved gas installer



4 TRAYS - DOUBLE DOA5002

SPECIFICATIONS

CAPACITY	: 8 Standard size pizza - 300MM
GAS	: LPG
POWER OUTPUT	: 72000 BTU
VOLTAGE	: 230V
POWER	: 0.4kW
DIMENSIONS	: 1340 X 900 X 1260MM
CHAMBER DIMENSIONS	: 860 X 640 X 200MM (Each)
WEIGHT	: 170KG
INCLUDES	: 4 Baking trays - 600 X 400MM
REGULATOR	: No

Note

Heavy duty gas products to be connected by approved gas installer

DECK OVEN - GAS



6 TRAYS - TRIPLE DOA5003

SPECIFICATIONS

CAPACITY	: 12 Standard size pizza - 300MM
GAS	: LPG
POWER OUTPUT	: 108000 BTU
VOLTAGE	: 230V
POWER	: 0.6kW
DIMENSIONS	: 1340 X 900 X 1720MM
CHAMBER DIMENSIONS	: 860 X 640 X 200MM (Each)
WEIGHT	: 246KG
INCLUDES	: 6 Baking trays - 600 X 400MM
REGULATOR	: No

OTHER ORDER CODES

CERAMIC PLATE - 600 X 400MM

DOA0011

STAND ONLY - M/STEEL (BLACK)

DOS0002

DECK OVEN STACKING KIT

DOS1001

Note

Heavy duty gas products to be connected by an approved gas installer

SALAMANDER - GAS

FEATURES

- Full S/Steel construction
- Brackets provided to secure unit to wall
- Top surface with wire grid to allow for plate warming
- Adjustable levelling feet
- Provided with removable back cover so that unit can be used as pass through hatch
- High performance radiant ceramic burner
- Controls with flame failure safety
- Unit provided with LPG regulator and hose



75LT SAG0002

SPECIFICATIONS

GAS	: LPG
POWER OUTPUT	: 21800 BTU
DIMENSIONS	: 897 X 493 X 510MM
WEIGHT	: 30KG
REGULATOR	: Yes

Note

Heavy duty gas products to be connected by an approved gas installer

SALAMANDERS - ELECTRIC

FEATURES

- Robust S/Steel construction with adjustable height to suit different cooking applications



ADJUSTABLE SAK0600

SPECIFICATIONS

POWER	: 4.0kW
VOLTAGE	: 230V - 2 phase (N+E)
DIMENSIONS	: 600 X 510 X 528MM
WEIGHT	: 45KG

Note

Requires to be installed by a qualified electrical installer

FEATURES

- Comes standard with 1 crumb tray (Removable cover allows for front and rear access) For SAA0001 and SAA0003 only
- Use as a plate warmer or pass through hatch
- Pass through not applicable to SAA0005



QUARTZ SAA0001

SPECIFICATIONS

POWER	: 3.0kW
VOLTAGE	: 230V
DIMENSIONS	: 728 X 350 X 428MM
SHELF DIMENSIONS	: 330 X 640MM
RUNNER SPACING	: 65MM
WEIGHT	: 16KG

INCOLOY SAA0003

SPECIFICATIONS

POWER	: 2.8kW
VOLTAGE	: 230V
DIMENSIONS	: 728 X 350 X 428M
SHELF DIMENSIONS	: 330 X 640MM
RUNNER SPACING	: 65MM
WEIGHT	: 16KG

INCOLOY SAA0005

SPECIFICATIONS

POWER	: 3.0kW
VOLTAGE	: 230V
DIMENSIONS	: 480 X 316 X 379MM
SHELF DIMENSIONS	: 240 X 380MM
RUNNER SPACING	: 50MM
WEIGHT	: 10KG



CONVECTION OVENS - MECHANICAL

FEATURES

- Digital or manual controls: precision and practicality
- Convection cooking
- Cooking chamber in high resistance S/Steel AISI 430
- Electromechanical control: digital or manual
- Digital control : Direct commands and display for control of the cooking process: effective management with enhanced ease of use
- Manual control: A simple and intuitive control to manage the different functions and set the correct cooking parameters. Maximum results with maximum ease of use



CABOTO - MANUAL NO HUMIDITY COP5024

SPECIFICATIONS

POWER VOLTAGE	: 3.3kW - 230V - 50/60 Hz
TEMPERATURE	: 30°C - 260°C
OUTSIDE DIMENSIONS	: 600 X 600 X 540MM
SPACE BETWEEN TRAYS	: 75MM
WEIGHT	: 37KG
CAPACITY	: 4 Trays 480 X 345MM

Note

Refer to page 54 for trays



CABOTO - DIGITAL WITH HUMIDITY COP8014

SPECIFICATIONS

POWER VOLTAGE	: 6.5kW - 230/400V - 50/60 Hz
TEMPERATURE	: 30°C - 260°C
OUTSIDE DIMENSIONS	: 800 X 760 X 540MM
SPACE BETWEEN TRAYS	: 75MM
WEIGHT	: 55KG
CAPACITY	: 4 Trays 600 X 400MM or GN 1/1

Note

Requires to be installed by a qualified electrical installer
Power cable not included
Refer to page 54 for trays



CABOTO - MANUAL WITH HUMIDITY COP8004

SPECIFICATIONS

POWER VOLTAGE	: 6.5kW - 230/400V - 50/60 Hz
TEMPERATURE	: 30°C - 260°C
OUTSIDE DIMENSIONS	: 800 X 760 X 540MM
SPACE BETWEEN TRAYS	: 75MM
WEIGHT	: 55KG
CAPACITY	: 4 Trays 600 X 400MM or GN 1/1

OTHER ORDER CODES

800 - S/STEEL STAND COP8001

SPECIFICATIONS

OUTSIDE DIMENSIONS	: 780 X 850 X 940MM
WEIGHT	: 21KG

Note

Requires to be installed by a qualified electrical installer
Power cable not included
Refer to page 54 for trays



COMBI STEAM OVENS - MECHANICAL

FEATURES

- The manual control allows the chef to use the functions simply and intuitively
- Steam and convection cooking
- 3 fan speeds for the user to select the correct airflow
- Cooking chamber in high resistance S/Steel AISI 304
- Manual control or hybrid manual and digital control



**GALILEI - 4 PAN
COP7204**

SPECIFICATIONS

POWER	: 6.3kW
VOLTAGE	: 400V 3N~ / 230V 1N~
OUTSIDE DIMENSIONS	: 760 X 720 X 570MM
SPACE BETWEEN TRAYS	: 80MM
WEIGHT	: 55KG
N° TRAYS	: 4
COMPATIBLE TRAYS	: EN 600 X 400 / GN 1/1

OTHER ORDER CODES

**800 - S/STEEL STAND
COP8001**

SPECIFICATIONS

OUTSIDE DIMENSIONS	: 780 X 850 X 940MM
WEIGHT	: 21KG

Note

Requires to be installed by a qualified electrical installer
Power cable not included
Refer to page 54 for trays



**GALILEI PLUS - 6 PAN
COP7706**

SPECIFICATIONS

POWER	: 10.5kW
VOLTAGE	: 400V 3N~ / 230V 1N~
OUTSIDE DIMENSIONS	: 780 X 850 X 830MM
SPACE BETWEEN TRAYS	: 80MM
WEIGHT	: 90KG
N° TRAYS	: 6
COMPATIBLE TRAYS	: EN 600 X 400 / GN 1/1

OTHER ORDER CODES

**800 - S/STEEL STAND
COP8001**

SPECIFICATIONS

OUTSIDE DIMENSIONS	: 780 X 850 X 940MM
WEIGHT	: 21KG

Note

Requires to be installed by a qualified electrical installer
Power cable not included
Refer to page 54 for trays

COMBI STEAM OVENS - MECHANICAL



**GALILEI PLUS - 10 PAN
COP7710**

SPECIFICATIONS

POWER	: 15.7kW
VOLTAGE	: 400V 3N~
OUTSIDE DIMENSIONS	: 780 X 850 X 1200MM
SPACE BETWEEN TRAYS	: 80MM
WEIGHT	: 121KG
N° TRAYS	: 10
COMPATIBLE TRAYS	: EN 600 X 400 / GN 1/1

OTHER ORDER CODES

**S/STEEL STAND
COP7006**

SPECIFICATIONS

OUTSIDE DIMENSIONS	: 780 X 850 X 600MM
WEIGHT	: 28KG

Note

Requires to be installed by a qualified electrical installer
Power cable not included
Refer to page 54 for trays



**GALILEI PLUS - 20 PAN
COP7720**

SPECIFICATIONS

POWER	: 36kW
VOLTAGE	: 400V 3N~
OUTSIDE DIMENSIONS	: 940 X 1000 X 1930MM
SPACE BETWEEN TRAYS	: 66MM
WEIGHT	: 250KG
N° TRAYS	: 20
COMPATIBLE TRAYS	: GN 1/1

Comes standard with 20 tray GN1 trolley
Optional - COP2001 (16 tray 600 X 400 trolley)

OTHER ORDER CODES

**16 TRAY TROLLEY
COP2001**

SPECIFICATIONS

OUTSIDE DIMENSIONS	: 600 X 400MM
--------------------	---------------

Note

Requires to be installed by a qualified electrical installer
Power cable not included
Refer to page 54 for trays

COMBI STEAM OVENS - DIGITAL

FEATURES

- 7inch touch display
- Wi-Fi connectivity
- Explora smart app
- Usb access
- Offsite monitoring
- Integrated probe
- Ultra - resistant chamber

- Double - chimney system
- Moisture control
- Multi - control
- Pause function
- Multi level cooking
- Pre - set or customized phases

COLOMBO - 4 PAN
COP7904

SPECIFICATIONS

POWER	: 9.3kW
VOLTAGE	: 400V 3N~ / 230V 1N~
OUTSIDE DIMENSIONS	: 780 X 850 X 640MM
SPACE BETWEEN TRAYS	: 75MM
WEIGHT	: 70KG
N° TRAYS	: 4
COMPATIBLE TRAYS	: EN 600 X 400 & GN 1/1

OTHER ORDER CODES

800 - S/STEEL STAND
COP8001

SPECIFICATIONS

OUTSIDE DIMENSIONS:	: 780 X 850 X 940MM
WEIGHT	: 21KG

Note

Requires to be installed by a qualified electrical installer
 Power cable not included
 Refer to page 54 for trays

COLOMBO - 6 PAN
COP7906

SPECIFICATIONS

POWER	: 10.5kW
VOLTAGE	: 400V 3N~ / 230V 1N~
WEIGHT	: 90KG
OUTSIDE DIMENSIONS	: 780 X 850 X 830MM
SPACE BETWEEN TRAYS	: 80MM
N° TRAYS	: 6
COMPATIBLE TRAYS	: EN 600 X 400 & GN 1/1

OTHER ORDER CODES

800 - S/STEEL STAND
COP8001

SPECIFICATIONS

OUTSIDE DIMENSIONS	: 780 X 850 X 940MM
WEIGHT:	: 21KG

Note

Requires to be installed by a qualified electrical installer
 Power cable not included
 Refer to page 54 for trays



COMBI STEAM OVENS - DIGITAL

COLOMBO - 10 PAN
COP7910

SPECIFICATIONS

POWER	: 15.8kW
VOLTAGE	: 400V 3N~
OUTSIDE DIMENSIONS	: 780 X 850 X 1200MM
SPACE BETWEEN TRAYS	: 80MM
WEIGHT	: 121KG
N° TRAYS	: 10
COMPATIBLE TRAYS	: EN 600 X 400 & GN 1/1

OTHER ORDER CODES

S/STEEL STAND
COP7006

SPECIFICATIONS

OUTSIDE DIMENSIONS	: 780 X 850 X 600MM
WEIGHT	: 28KG

Note

Requires to be installed by a qualified electrical installer
 Power cable not included
 Refer to page 54 for trays


COLOMBO - 20 PAN
COP7920

SPECIFICATIONS

POWER	: 36kW
VOLTAGE	: 400V 3N~
WEIGHT	: 250KG
N° TRAYS	: 20
COMPATIBLE TRAYS	: GN 1/1
OUTSIDE DIMENSIONS	: 870 X 1000 X 1930MM
SPACE BETWEEN TRAYS	: 66MM

Comes standard with 20 tray GN1 trolley
 Optional - COP2001 (16 tray 600 X 400 trolley)

Note

Requires to be installed by a qualified electrical installer
 Power cable not included
 Refer to page 54 for trays

ACCESSORIES COMBI STEAM / CONVECTION OVEN



ALUMINIUM BAKING TRAY SOLID

COP3022
480 X 345 X 8MM

Note

Tray for COP 5024 Caboto oven only



GN1/1 FRY BASKET S/STEEL

STS0530
530 X 330MM X 40MM



BAKING TRAY ALUMINIUM SOLID

BTA0011
600 X 400 X 20MM



BAKING TRAY ALUSTEEL PERFORATED

COR3003
600 X 400 X 10MM



CHROME GRID

COR3001
600 X 400MM

Note

Suitable for the Grande Forni Ovens, Anvil and Piron Combi Steam Ovens (6 & 10 pan)



S/STEEL STAND

COP8001
SPECIFICATIONS
OUTSIDE DIMENSIONS : 780 X 840 X 940MM
WEIGHT : 21KG

EQUIPPED WITH:
Tray holder for 8 trays

Note

Suitable for all 4 and 6 Pan Piron Ovens



16 TRAY TROLLEY

COP2001
SPECIFICATIONS
OUTSIDE DIMENSIONS : 600 X 400MM

EQUIPPED WITH:

- Tray holder 16 trays

Note

Suitable for all 20 Pan Piron Ovens



S/STEEL STAND

COP7006
SPECIFICATIONS
OUTSIDE DIMENSIONS : 780 X 850 X 600MM
WEIGHT : 28KG

EQUIPPED WITH:

Tray holder for 4 trays

Note

Suitable for all 10 Pan Piron Ovens

COMMERCIAL MICROWAVES

MenuMaster Microwaves Offer

- Superior even heating for consistent and delicious food results
- Strength and durability for years of dependable use
- Maximum efficiency ovens that save time and money

Space saving design from beef wellington to bagel sandwiches, salmon fillets to sausages, no matter what you're cooking, you can count on MenuMaster's years of experience to provide the best in high quality commercial microwave ovens.

MenuMaster offers the most complete line of commercial microwave and high speed combination ovens to fit virtually every foodservice need. Durable, powerful and easy to use, MenuMaster commercial microwaves are right at home in even the most demanding environments.

HIGH VOLUME MICROWAVE

FEATURES

- The best choice for high volume operations
- 1800W - ideal for use 70 plus times per day
- Up to 100 programmable menu items
- 11 power levels
- 4 - Stage cooking

- Memory pads can be preset by power level, number of stages and time for fast consistent operation
- 2 magnetrons
- Stackable to save counterspace

1800W



1800W MWM1800

SPECIFICATIONS

CAPACITY : 17LT
VOLTAGE : 230V - 50Hz
POWER : 1800W
EXTERNAL DIMENSIONS : 578 X 343 X 419MM
CAVITY DIMENSIONS : 305 X 171 X 330MM
WEIGHT : 31KG

FEATURES

- 1100W of power for fast heating
- S/Steel interior and exterior for easy cleaning
- Durable construction for years of commercial foodservice use
- Up to 100 programmable menu items
- Stackable to save counter space

1100W



1100W MWM1100

SPECIFICATIONS

CAPACITY : 34LT
VOLTAGE : 230V - 50Hz
POWER : 1100W
EXTERNAL DIMENSIONS : 482 X 349 X 558MM
CAVITY DIMENSIONS : 381 X 216 X 368MM
WEIGHT : 19KG

OTHER ORDER CODES

SHELF MICROWAVE - S/STEEL SMW0001

SPECIFICATIONS

DIMENSIONS : 572 X 524 X 376MM
WEIGHT : 5.7KG

COMMERCIAL MICROWAVES

FEATURES

- 1000W of power for fast heating
- S/Steel interior and exterior for easy cleaning
- Durable construction for years of commercial foodservice use
- Up to 100 programmable menu items
- Stackable to save counter space

1000W



1000W MWM1001

SPECIFICATIONS

POWER	: 1000W
VOLTAGE	: 230V
CAPACITY	: 23LT
DIMENSIONS EXTERIOR	: 512 X 403 X 310MM
DIMENSIONS CAVITY	: 330 X 330 X 197MM
WEIGHT	: 13.6KG

OTHER ORDER CODES

SHELF MICROWAVE - S/STEEL SMW0001

SPECIFICATIONS

DIMENSIONS	: 572 X 524 X 376MM
WEIGHT	: 5.7KG

MENUMASTER®
Commercial

FEATURES

- 11 Variable cooking controls
- 20 Memory settings
- Easy to grip handles
- Double quantity facility
- Express defrost facility
- Solid, S/Steel cavity / cabinet
- Suitable for cafeteria, office, convenience store

1000W



1000W MWS1000

SPECIFICATIONS

POWER	: 1000W
VOLTAGE	: 230 - 240V/50Hz
FUSE	: 16 Amp
CAPACITY	: 28LT
DIMENSIONS EXTERIOR	: 520 X 406 X 309MM
DIMENSIONS CAVITY	: 351 X 372 X 211MM
WEIGHT:	: 18KG

OTHER ORDER CODES

SHELF MICROWAVE - S/STEEL SMW0001

SPECIFICATIONS

DIMENSIONS	: 572 X 524 X 376MM
WEIGHT	: 5.7KG

SHARP
Be Original.

SEMI-COMMERCIAL MICROWAVE

FEATURES

- Durable S/Steel interior and exterior
- Robust aluminium handle
- Full sleep mode (energy saver)
- Digital display indicates power, level, time, and program

1000W MWA0001

SPECIFICATIONS CONTROLS

: 5 Adjustable levels
: 3 Stage cooking
: 100 user - defined programs

CAPACITY

POWER	: 1.0kW
VOLTAGE	: 230V - 50Hz
DIMENSIONS	: 431 X 311 X 511MM
WEIGHT	: 14.7KG

OTHER ORDER CODES

SHELF MICROWAVE - S/STEEL SMW0001

SPECIFICATIONS

DIMENSIONS	: 572 X 524 X 376MM
WEIGHT	: 5.7KG

avenia

INDUCTION WARMER

What Is Induction?

Put simply, an induction-cooker element is a powerful, high-frequency electromagnet, with the electromagnetism generated by sophisticated electronics in the "element" below the unit's glass surface. When a good-sized piece of magnetic material such as, a S/Steel pot is placed in the magnetic field that the element is generating, the field transfers ("induces") energy into that metal. That transferred energy causes the metal (S/Steel pot) to become hot. By controlling the strength of the electromagnetic field, we can control the amount of heat being generated in the cooking vessel and we can change that amount instantaneously.

Please note that all of our S/Steel Infinity and Global pots and sauce-pans are Induction friendly

- Warmer must only be used in buffet heating application, must not be used for cooking
- Warmer is not for heating up water in chafing dish.
- Water must be pre-heated before being poured into water pan
- Water must be kept below 90°C, to keep food warm



SINGLE IND0002

SPECIFICATIONS

OUTPUT	: 2.0kW
POWER:	: 2.0kW
VOLTAGE	: 230V - 50Hz
DIMENSIONS	: 302 X 372 X 77MM
WEIGHT	: 3.2KG

FEATURES

- Complete (1MM) 304 S/Steel with polished finish
- Non slip feet



INDUCTION STAND IHS1000

SPECIFICATIONS

OUTER DIMENSIONS	: 475 X 400 X 85MM
INNER DIMENSIONS	: 300(W) X 370MM (L)

Note

Compatible with IND0002

Electro Chef

INDUCTION WARMER

FEATURES

- LED Display
- Timer 0-180min
- 1 - 8 Power Levels (1800W+1300W)
- 1 - 8 Temperature Setting
- Temperature Range: 60°C~240°C
- Touch Control
- Double plate-separately controllable
- Electronic overheating protection

NEW



DOUBLE IND1002

SPECIFICATIONS

POWER	: 3100W
VOLTAGE	: 230V
DIMENSIONS	: 290 X 510 X 90MM
WEIGHT	: 9KG

INDUCTION COOKERS

FEATURES

- Material: S/Steel body
- LED display
- Timer 0 - 180min
- 1 - 10 Power levels (500 - 3500W) - Per plate
- 1 - 10 Temperature setting
- Temperature range: 60°C~240°C
- Touch panel
- Electronic overheating protection

IMPROVED



SINGLE IND2001

SPECIFICATIONS

POWER	: 3500W
VOLTAGE	: 230V
DIMENSIONS	: 330 X 425 X 105MM
WEIGHT	: 10KG

NEW



DOUBLE IND2002

SPECIFICATIONS

POWER	: 7000W
VOLTAGE	: 230V
DIMENSIONS	: 683 X 430 X 110MM
WEIGHT	: 18KG

INDUCTION HEATING PLATE

FEATURES

- Enables non-induction cookware to be used on any induction cook top
- Dishwasher safe



INDUCTION HEATING PLATE IHP2000

SPECIFICATIONS

DIMENSIONS	: 235 X 5MM
------------	-------------

INDUCTION COOKER

FEATURES

- LED display
- Touch control
- Timer 0 - 180min
- Temperature range: 60°C to 240°C
- Electronic overheat protection



WOK IND2000

SPECIFICATIONS

POWER	: 3500W
VOLTAGE	: 230V
DIMENSIONS	: 340 X 340 X 120MM
WEIGHT	: 6KG

OTHER ORDER CODES

WOK ROUND BOTTOM S/STEEL
WRS1036 - 360MM

HOT TRAY

FEATURES

- Toughened glass
- Material: S/Steel body
- Temperature range: 60°C~105°C
- Electric radiant Heating film
- Knob control
- Two handles

NEW



HOT TRAY HTE1000

SPECIFICATIONS

POWER	: 230W
VOLTAGE	: 230V
DIMENSIONS	: 615 X 363 X 52MM
WEIGHT	: 11KG

RISER SHELVES

FEATURES (HEATED)

- Keeps food warm at the right temperature to be served
 - Perfect for restaurants, canteens and fast food lines
 - Easy pass-through and access from kitchen
 - Can be used as a plate warmer
- Power light to indicate when element is energised, only the top shelf is energized with an element.
 - Element configuration provides even heat distribution



(Heated)

1100MM
RSA1100

SPECIFICATIONS

POWER RATING	: 1.5kW
VOLTAGE	: 230V
DIMENSIONS	: 1138 X 390 X 500MM
WEIGHT	: 12KG

1700MM
RSA1700

SPECIFICATIONS

POWER RATING	: 2.3kW
VOLTAGE	: 230V
DIMENSIONS	: 1738 X 390 X 500MM
WEIGHT	: 17KG



(Neutral)

1100MM NEUTRAL
RSA1101

SPECIFICATIONS

DIMENSIONS	: 1060 X 390 X 500MM
WEIGHT	: 10KG

1700MM NEUTRAL
RSA1701

SPECIFICATIONS

DIMENSIONS	: 1660 X 390 X 500MM
WEIGHT	: 17KG



DECORATIVE FOOD DISPLAY LAMPS



MATT BLACK
DDL1000

SPECIFICATIONS

VOLTAGE	: 230 V
POWER	: 250W
WEIGHT	: 1.5KG
DIMENSIONS	: 320 X 320 X 340MM

MATT SILVER
DDL1001

SPECIFICATIONS

VOLTAGE	: 230 V
POWER	: 250W
WEIGHT	: 1.5KG
DIMENSIONS	: 320 X 320 X 340MM

Note
Excludes globe



OTHER ORDER CODES
FOR GENERAL LIGHTING
**60W GLOBE - SCREW IN
(MIRROR BACK)**
XULM0063

FOR HEATING AND LIGHTING
**250W GLOBE - SCREW IN
(SATIN IR)**
XPMK4025

RICE COOKER

FEATURES

- Max. cooking capacity 6KG
- High quality durable painted casing
- Thick aluminum inner pot
- Heavy duty heating element



8.5LT
RCA1008

SPECIFICATIONS

CAPACITY	: 8.5LT
VOLTAGE	: 230V
POWER	: 2650W
DIMESIONS	: 495 X 495 X 300MM
WEIGHT	: 8.7KG



PLATE WARMERS

FEATURES

- Preset thermostat



DROP IN
PWK1001

SPECIFICATIONS

VOLTAGE	: 230V
POWER	: 0.4kW
DIMENSIONS	: 405 circumference X 728MM
WEIGHT	: 19KG
PLATE GUIDES	: 3 (Per compartment)
PLATE CAPACITY	: Approx 40 (Varies with plate thickness)
PLATE SIZE	: 200 - 280MM
MAX PLATE SIZE	: 280MM Diameter
CUT DIAMETER	: 385MM
REQ CABINET DEPTH	: 775MM

FEATURES

- Full S/Steel double wall construction with adjustable shelf position offers flexibility, and can hold up to 60 plates
- Preset-thermostat
- This portable unit is ideal for buffets and caterers



SINGLE DOOR
PWK0001

SPECIFICATIONS

VOLTAGE	: 230V
POWER	: 0.75kW
DIMENSIONS	: 450 X 485 X 850MM
WEIGHT	: 34KG
MAX PLATE SIZE	: 360MM Diameter



PLATE LOWERATORS

FEATURES

- Temperature control via thermostat
- Double skin S/Steel construction reduces heat loss and improves the strength of the unit
- Adjustable plate guides
- Adjustable spring tension



HEATED - MOBILE PLK0001

SPECIFICATIONS

VOLTAGE	: 230V
POWER	: 0.4kW
DIMENSIONS	: 483 X 506 X 914MM
WEIGHT	: 31KG
PLATE GUIDES	: 3 (Per compartment)
PLATE CAPACITY	: Approx 40 (Varies with plate thickness)
PLATE SIZE	: 200 - 300MM
MAX PLATE SIZE	: 300MM Diameter



HEATED DOUBLE - MOBILE PLK0002

SPECIFICATIONS

VOLTAGE	: 230V
POWER	: 0.8kW
DIMENSIONS	: 483 X 930 X 914MM
WEIGHT	: 48KG
PLATE GUIDES	: 3 (Per compartment)
PLATE CAPACITY	: Approx 80 (Varies with plate thickness)
PLATE SIZE	: 200 - 300MM
MAX PLATE SIZE	: 300MM Diameter

MOBILE FOOD WARMING CABINET

FEATURES

- Heated convection air flow system heats and maintains the desired food temperature
- Air flow system with two powerful circulation fans
- Robust castors-two supplied with brakes.
- Thermostatically controlled temperature
- Bumper strip all around
- Maximum temperature 110°C



11 SHELVES MFW0011

SPECIFICATIONS

POWER	: 2.63kW
POWER RATING	: 230V - 50Hz
DIMENSIONS	: 691 X 874 X 1797MM
CAPACITY	: 22 trays - GN 1/1
WEIGHT	: 222KG



BAIN MARIES - TABLE TOP

FEATURES

- Element configuration provides even heat distribution
- Variable heat control
- Tap for easy drainage
- Dry and wet element



1 DIVISION BMA0001

SPECIFICATIONS

POWER	: 2.7kW
VOLTAGE	: 230V
DIMENSIONS	: 394 X 658 X 268MM
WEIGHT	: 11KG

Note

Inserts sold separately



2 DIVISION BMA0002

SPECIFICATIONS

POWER	: 2.7kW
VOLTAGE	: 230V
DIMENSIONS	: 735 X 658 X 268MM
WEIGHT	: 18KG

Note

Inserts sold separately



3 DIVISION BMA0003

SPECIFICATIONS

POWER	: 2.7kW
VOLTAGE	: 230V
DIMENSIONS	: 1074 X 658 X 268M
WEIGHT	: 22KG

OTHER ORDER CODES

DIVIDER XBMA0002

Note

Inserts sold separately



POPCORN MACHINES

FEATURES

- Interior heater to keep product warm
- 200G capacity per load

- Non-stick kettle with hinge down feature for easy loading
- Bottom element ensures that popcorn stays warm



**8oz
PMK0001**

SPECIFICATIONS

VOLTAGE	: 230V - 50Hz
POWER	: 1.5kW
DIMENSIONS	: 502 X 360 X 685MM
WEIGHT	: 20KG

FEATURES

- This counter top unit is ideal for cafes, flea markets and outdoor events
- Bold graphics and excellent product display make this unit a winner
- Casted-in-element bowl makes the production very high efficiently
- 400G capacity per load
- Non-stick kettle with cast in element for efficiency



**14oz
PMK0014**

SPECIFICATIONS

VOLTAGE	: 230V - 50Hz
POWER	: 1.66kW
DIMENSIONS	: 520 X 520 X 800MM
WEIGHT	: 33.5KG

SOUS VIDE COOKERS

FEATURES

- Powerful circulation pump with removable filter to ensure uniform temperature distribution
- Submersible parts made from S/Steel for durability and ease of cleaning

- Electronic temperature control with large easy to read digital display showing time, set temperature and current temperature
- Versatile clamp for attaching directly to inserts



CIRCULATOR ONLY SVD0002

SPECIFICATIONS

POWER	: 1.5kW
VOLTAGE	: 230V - 50Hz
DIMENSIONS	: 145 X 130 X 320MM
WEIGHT	: 1.9KG

OTHER ORDER CODES

**FULL SIZE INSERT X 200MM (POLYCARB)
INF4200-C**

Note

Insert and circulator sold separately

FEATURES

- Powerful circulation pump with multiple inlet and outlet jets to ensure uniform temperature distribution, fitted with removable filters
- Lift out cooking tray for easy loading and unloading

- Electronic temperature control with large easy to read digital display showing time, set temperature and current temperature
- Lid with insulated mat to preserve heat
- Large surface area silicone heating element



BATH AND CIRCULATOR COMPLETE UNIT SVD0003

SPECIFICATIONS

POWER	: 0.62kW
VOLTAGE	: 230V - 50Hz
DIMENSIONS	: 420 X 283 X 290MM
WEIGHT	: 7.5KG



FOOD DEHYDRATOR

Original design, Italian quality and extremely practical to use for the natural dehydration of any kind of food: fruit, vegetables, mushrooms, herbs and everything that creativity suggests. Perfect for kitchen professionals and enthusiastic foodies, Atacama offers a whole range of solutions coupled with outstanding features: compactness, solidity and the special horizontal air flow system which always ensures a uniform, effective dehydration.

FEATURES

- 6 Automatic programs for versatility
- Wide flow technology for even dehydration across all tray areas
- Digital display
- Energy saving On/Off switch
- Anti-slip, anti-vibration rubber feet
- Maintenance cycle at the end of each dehydrating process
- Structure in S/Steel and nylon



6 TRAY FDA1006

SPECIFICATIONS

RESISTOR POWER	: 500W
TOTAL DEHYDRATING SURFACE	: 5 500CM ²
DIMENSIONS	: 270 X 260 X 500MM
WEIGHT	: 5.5KG
SUPPLIED WITH	: Six S/Steel dehydrating trays
	: 250 X 360MM



atacama

MEAT AGER

FEATURES

- Constructed with a double glazed lockable door and S/Steel outer body
- Moulded interior is resistant to bacteria and for ease of cleaning
- Unit is fitted with a precise, intelligent temperature and humidity control, temperature 1°C - 4°C and humidity of 60 - 90%
- LED lighting to enhance the product displayed
- Fitted with UVC lamp sterilization and high perspective anti-ultraviolet insulated glass
- Activated carbon filter to purify the air inside the unit

NEW



400LT MAB0400

SPECIFICATIONS

VOLTAGE	: 230V
POWER	: 160W
WEIGHT	: 102KG
DIMENSIONS	: 750 X 800 X 1650MM
CHAMBER SIZE	: 555 X 555 X 1390MM

Includes

2 Shelves, 2 swivel hooks, salt trays and a hook hanger.



BILTONG CABINETS

FEATURES

- Well suited to small volume operations, hunters, home industries and biltong enthusiasts
- Preset temperature control to avoid tampering
- Heater cannot be switched on without the fan being in operation
- Efficient extraction fan for maximum air changes and uniform drying throughout the cabinet
- Unit can cure 25KG of wet product at a time
- Internal hanging brackets for improved flexibility
- High quality all S/Steel cabinet



JUNIOR - 245LT BCB0245

SPECIFICATIONS

VOLTAGE	: 230V - 50Hz
POWER	: 0.75kW
DIMENSIONS	: 580 X 460 X 1080MM
WEIGHT	: 43KG
CHAMBER SIZE	: 500 X 450 X 910MM

Includes

10 S/Steel hanging rods
1 S/Steel drip tray

FEATURES

- The ideal machine for butcheries and supermarkets to produce high volumes of biltong
- Proven 20% performance benefit over competition
- Glass window for product display
- Unit fitted with anti-bacterial ultra violet lamp for product protection
- Locking door handle for security
- Adjustable thermostatic temperature control
- Powerful extraction fan to ensure maximum air changes for uniform drying throughout
- Heater cannot be switched on without the fan being in operation
- Unit can cure 100KG of wet product at a time
- High quality all S/Steel 1250LT cabinet



Do a dry cure (24 HR), or wet cure (12 HR) first with the temperature control switch off, and only the light and fan on. Then put the temperature control on setting 3, and leave for ±3 days. The ideal temperature for drying biltong is 32°C - 34°C.

1250LT BCB1250-R01

SPECIFICATIONS

VOLTAGE	: 230V - 50Hz
POWER	: 2 X 1.5kW
DIMENSIONS	: 1000 X 740 X 2015MM
WEIGHT	: 120KG
CHAMBER SIZE	: 950 X 730 X 1750MM

Includes

24 S/Steel hanging rods
1 S/Steel drip tray

Note

Optional additional extras available on request



SMOKING CABINETS

FEATURES

- High quality all S/Steel construction
- Smoking and drying functions controlled with a simple to operate venting system
- Temperature controlled by a digital indicating electronic controller in the case of the 600LT unit and via a thermostat control on the junior smoker
- The junior smoker drying cycle has natural convection
- The 600LT smoker drying cycle has fan assisted convection
- The smoking cycle is achieved using natural convection with an ignition element for wood chips
- Inner parts easily removable for easy cleaning
- Smoked product has low mass loss
- Junior smoker fitted with electromechanical timer and time lapse signal to indicate completion of cycle.



JUNIOR - 170LT SCB0170

SPECIFICATIONS

VOLTAGE	: 230V
POWER	: 2 X 1kW Drying elements : 1 X 0.5kW Sawdust ignition element
DIMENSIONS	: 1015 X 610 X 940MM
WEIGHT	: 72KG
CHAMBER SIZE	: 785 X 500 X 500MM

Includes

10 Aluminium rods
1 Sawdust grid
1 Ashtray
1 Expanded mesh tray



600LT SCB0600

SPECIFICATIONS

VOLTAGE	: 380V - 3 phase - 50Hz (N+E)
POWER	: 2 X 2.25kW Drying elements : 1 X 0.75kW Sawdust ignition element
DIMENSIONS	: 1280 X 770 X 2020MM
WEIGHT	: 216KG
CHAMBER SIZE	: 1000 X 655 X 1020MM

Includes

15 Aluminium rods
1 Sawdust grid
1 Ashtray
1 Expanded mesh tray



COOKER CABINETS

FEATURES

- High quality all S/Steel junior cooking cabinet ideal for the smaller butcher
- The unit can be used for steam cooking or grilling
- Grilling and cooking temperatures controlled by hydraulic thermostats with selector switch for choice of grill or cook
- Well suited to small volume operations



JUNIOR - 170LT CCB0170

SPECIFICATIONS

VOLTAGE	: 230V
POWER	: 1 X 3kW Cooking element : 1 X 2kW Grilling element
DIMENSIONS	: 1015 X 720 X 610MM
WEIGHT	: 80KG
CHAMBER SIZE	: 700 X 500 X 500MM

Includes

3 Perforated S/Steel cooking trays
10 Aluminium rods

FEATURES

- High grade S/Steel for safe food processing
- The ideal machine for medium size butcheries
- Automatic alarm and shut down for low water
- Robust all S/Steel construction
- Low product weight loss



ECONOMY - 600LT CCB0600

SPECIFICATIONS

VOLTAGE	: 380V - 3 phase (N+E)
POWER	: 3 X 3kW Cooking elements
DIMENSIONS	: 1280 X 770 X 1680MM
WEIGHT	: 167KG
CHAMBER SIZE	: 1000 X 655 X 1020MM

Includes

3 Perforated S/Steel trays
10 Aluminium rods



AUTOMATIC - BEAN TO CUP

The Bravilor Bonamat Bean to cup is a fully automatic espresso machine. It uses freshly ground beans to prepare all its coffee specialities. The machine is available in 2 models, namely the Esprecious 12 and Esprecious 11L [with FreshMilk].

The Esprecious 11L is supplied complete with the FreshMilk. The FreshMilk has been specially designed for the Esprecious espresso machine. The Bravilor Bonamat cooling system keeps the milk at a constant 4 degrees. The milk frother inside the Esprecious creates a milk foam as light as air. The whipping process of fresh cold milk, steam and air creates milk foam of superb quality. A major advantage of the FreshMilk is that it is controlled by the Esprecious touchscreen. Daily cleaning and rinsing activities are selected via the touchscreen, with visual and acoustic feedback.

FEATURES

- Ease of use: intuitive touchscreen
- Double dispensing outlet for serving two cups simultaneously
- Automatic rinsing program to optimise the in-cup quality
- Separate hot water outlet for e.g. tea
- Unique hot water system to reduce scaling, reduces the maintenance requirement



ESPRECIOS 12 BVE1000

SPECIFICATIONS

OUTPUT	: 200 CUPS PER DAY
CAPACITY BEAN CANISTER	: 1 X 1.4KG
CAPACITY INSTANT CANISTERS	: 2 X 1.3LT
NO. OF GRINDERS	: 1
WATER SUPPLY	: Yes
POWER	: 230V 50/60Hz - 2250W
DIMENSIONS	: 330 X 570 X 660MM



ESPRECIOS FRESH MILK 11LT BEM1101

SPECIFICATIONS

OUTPUT	: 200 CUPS PER DAY
CAPACITY BEAN CANISTER	: 1 X 1.4KG
CAPACITY INSTANT CANISTERS	: 1 X 3.2LT
NO. OF GRINDERS	: 1
WATER SUPPLY	: Yes
POWER	: 230V 50/60Hz - 2300W
DIMENSIONS	: 570 - 620 X 570 X 660MM

Note

Fridge included

**BRAVILOR
BONAMAT**

AUTOMATIC - BEAN TO CUP

The Sego is one of Bravilor Bonamat's fully automatic espresso machines. All coffee specialities are made using freshly ground coffee beans. The extensive touchscreen menu offers 30 beverage choices. The Sego is suitable for many locations and takes up very little space thanks to its compact footprint.

FEATURES

- Easy, quick installation
- Intuitive touchscreen
- Menu with up to 30 beverage choices
- Unique rotational brewer that's easy to remove and clean
- 2 instant ingredient canisters
- Maintenance friendly

SEGO BVS1200

SPECIFICATIONS

OUTPUT	: 120 CUPS PER DAY
CAPACITY BEAN CANISTER	: 1 X 1.2 KG
CAPACITY INSTANT CANISTERS	: 2 X 1.3KG (30LT)
NO. OF GRINDERS	: 1
WATER SUPPLY	: Yes
WATER DRAINAGE	: No
POWER	: 30V - 50/60HZ 2290W
DIMENSIONS	: 315 X 450 X 590MM



FEATURES

- 1 canister for coffee beans.
- 1 canister for an instant ingredient, such as cocoa.
- Integrated milk system for the fresh milk (separate steam boiler and milk frother)

SEGO FRESH MILK 11LT BSF1000

SPECIFICATIONS

OUTPUT	: 120 CUPS PER DAY
CAPACITY BEAN CANISTER	: 1 X 1.2 KG
CAPACITY INSTANT CANISTERS	: 1 X 3.2 LITRES (11LT)
POWER	: 230V - 50/60HZ 2190W
DIMENSIONS	: 325 X 535 X 590MM

Note

Fridge sold separately

SEGO FRESH MILK FRIDGE BSF1002

SPECIFICATIONS

CAPACITY	: 1110ML
POWER	: 100 - 240V~ 50/60HZ 18W
DIMENSIONS	: 150 X 190 X 240MM

**BRAVILOR
BONAMAT**

AUTOMATIC - BEAN TO CUP

FEATURES

- Removable 2.2LT water tank for manual water fill
- Incorporates the professional patented CIRCO brewer
- Made from sturdy high quality materials such as S/Steel and BPA-free plastics
- Full-colour user-friendly interface with capacitive touchscreen
- Offers many coffee specialties; and even more with the optional milk cooler
- Hot water from separate outlet



SPRSO FRESH MILK BSF2000

SPECIFICATIONS

OUTPUT	: 40 CUPS PER DAY
CAPACITY	: 300G Bean canister
POWER	: 230V - 50/60Hz - 1978W
DIMENSIONS	: 215 X 440 X 420MM

MILK COOLER (SOLD SEPARATELY)

BSF2002

CAPACITY	: 1LT
POWER	: 230V - 50/60Hz - 100W
DIMENSIONS	: 150 X 190 X 240MM

AUTOMATIC - INSTANT MACHINE

FEATURES

- Quick and user-friendly
- Made from sturdy high-quality materials such as S/Steel and BPA-free plastics.
- Coffee strength and size (S/M/L) can be selected on-screen
- Patented mixing systems which greatly reduce any build-up of ingredients
- Day and cumulative counters
- Eco mode and boiler isolation for reduced energy consumption
- Touchscreen menu offers 36 beverage choices



BOLERO 43 BV10043

SPECIFICATIONS

OUTPUT	: 200 CUPS PER DAY
CAPACITY INSTANT CANISTERS	: 4 X 1.3 LT
POWER	: 230V~ 50/60Hz 2230W
TAP HEIGHT	: 120MM
DIMENSIONS	: 315 X 440 X 590MM
WATER SUPPLY	: Yes

QUICK FILTER - POUR OVER

FEATURES

- Two self-regulating hot plates that re-adjust the temperature according to the amount of coffee in the decanter
- Used for immediate service
- Coffee should be served within 30 minutes of being brewed
- Without water connection



NOVO WITH 2 JUGS CMB0001

SPECIFICATIONS

OUTPUT	: 18LT/144 cups/HR
BREWING TIME	: 1.7LT in 5min
POWER	: 2.1kW - 230 - 50 / 60Hz - 2100W
DIMENSIONS	: 214 X 391 X 424MM

OTHER ORDER CODES

COFFEE MACHINE FILTERS 4 X 250 FILTERS

CMF1000

COFFEE MACHINE JUG GLASS WITH LID - 1.7LT

CMJ0002



FEATURES

- The machine can be manually filled with water and therefore be placed anywhere
- Easy operation and maintenance
- Vacuum flask included for maintaining the correct temperature for the coffee



ISO CMB2002

SPECIFICATIONS

OUTPUT	: 18LT/144 cups/HR
BREWING TIME	: 2LT in 6min
CONNECTION	: 230V - 50/60Hz 2000W
DIMENSIONS	: 214 X 391 X 465MM

OTHER ORDER CODES

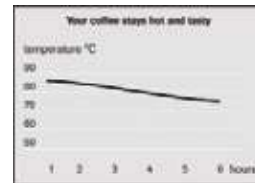
COFFEE MACHINE FILTERS 4 X 250 FILTERS

CMF1000

AIRPOT BREWERS

FEATURES

- The THA brews delicious fresh filter coffee directly into an Airpot that keeps your coffee hot and fresh for extended periods



AIRPOT 15LT P/H ABB0015

SPECIFICATIONS

OUTPUT	: 15LT / 120 Cups/HR
BREWING TIME	: 2.2LT in 8min
POWER	: 230 - 50 / 60Hz - 2310W
DIMENSIONS	: 235 X 406 X 545MM
	Water connection

OTHER ORDER CODES

VACUUM AIRPOT WITH GLASS INNER - 2.2LT
ABB0022

COFFEE MACHINE FILTERS 4 X 250 FILTERS
CMF1000

Note

Airpots sold separately



AIRPOT 19LT P/H ABB2022

SPECIFICATIONS

OUTPUT	: 19LT P/H 152 Cups/HR
BREWING TIME	: 2.2LT in 7min
POWER	: 230 - 50 / 60Hz - 2310W
DIMENSIONS	: 235 X 406 X 545MM
	Manual water filling

OTHER ORDER CODES

VACUUM AIRPOT WITH GLASS INNER - 2.2LT
ABB0022

COFFEE MACHINE FILTERS 4 X 250 FILTERS
CMF1000

Note

Airpots sold separately

BULK BREWERS

FEATURES

- Ideal for busy institutions to produce large quantities of coffee in short periods of time, easy to use
- Total and daily counters, digital control panel, direct brewing into containers
- Easy to transport for coffee to be served anywhere, at any time



2 X 5LT BBB2005

SPECIFICATIONS

OUTPUT	: 30LT/240 cups/HR
HOLDING CAPACITY	: 10LT (2 X 5LT)
BREWING TIME	: Approx 5LT in 10min
POWER	: 230 - 50/60Hz - 3130W
DIMENSIONS	: 635 X 440 X 799MM
	Water connection without brewing basket for use with flat filter paper

2 X 10LT BBB2010

SPECIFICATIONS

OUTPUT	: 60LT/480 cups/HR
HOLDING CAPACITY	: 20LT (2 X 10LT)
BREWING TIME	: Approx 10LT in 10min
POWER	: 400 - 50/60Hz - 6800W
DIMENSIONS	: 955 X 512 X 840MM
	Water connection without brewing basket for use with flat filter paper

2 X 20LT BBB2020

SPECIFICATIONS

OUTPUT	: 90LT/720 cups/HR
HOLDING CAPACITY	: 40LT (2 X 20LT)
BREWING TIME	: Approx 20LT in 14min
POWER	: 400 - 50/60Hz - 9240W
DIMENSIONS	: 1175 X 600 X 947MM
	Water connection without brewing basket for use with flat filter paper



OTHER ORDER CODES - ON INDENT ONLY

BULK BREWER URN

CUB0005 - 5LT
CUB0010 - 10LT
CUB0020 - 20LT

ESPRESSO MACHINES

FEATURES

- Black in colour
- 2 steam wands
- 1 hot water outlet
- Remove S/Steel system wands
- 2 portafilters
- Includes everpure filtration with installation pipes & brass fittings
- Direct water mains
- Direct water drainage pipe



FULLY AUTOMATIC EMF3312

SPECIFICATIONS

HEIGHT	: 135MM
VOLTAGE	: 220 - 240V
POWER	: 3000W
BOILER SIZE	: 11.5LT Brass
WEIGHT	: 75KG
DIMENSIONS	: 760 X 460 X 560MM



SEMI AUTOMATIC EMS3312

SPECIFICATIONS

HEIGHT	: 135MM
VOLTAGE	: 220 - 240V
POWER	: 3000W
BOILER SIZE	: 11.5LT Brass
WEIGHT	: 75KG
DIMENSIONS	: 760 X 460 X 560MM



COFFEE GRINDER

FEATURES

- 64MM flatt grinding burrs
- 2 programmable buttons and an auto dose function
- Dose counter on digital display



SUPER JOLLY ELECTRIC WITH TIMER - 1.2KG GRI3300

SPECIFICATIONS

POWER	: 350W
GRINDING BLADE SPEED	: 1400 - 1600 R.P.M
COFFEE-BEAN CONTAINER	
CAPACITY	: 1.2KG
WEIGHT	: 14KG



SUPER JOLLY WITH TIMER 1.2KG GRI1300

SPECIFICATIONS

POWER	: 350W
GRINDING BLADE SPEED	: 1400 (50 Hz)
COFFEE-BEAN CONTAINER	
CAPACITY	: 1.2KG
GROUND COFFEE	
CONTAINER CAPACITY	: 280G
WEIGHT	: 14KG



ACCESSORIES



ESPRESSO MACHINE SINGLE PORTABLE FILTER XEMS0001

ESPRESSO MACHINE KNOCK BOX EMK0001



ESPRESSO MACHINE CLEANING KIT EMC0002

Includes

- Clean Express
- Clean Brush
- Rubber Blind Filter



COFFEE TAMPER MILD STEEL CTC0001 57MM - 720G CHROME PLATED

Note

sold separately

COFFEE PERCOLATOR

FEATURES

- Freshly percolated coffee
- Double walled S/Steel container and steel filter



- Boil dry safety and a heating element to maintain the coffee temperature
- Fitted with gauge glass



15LT CPL0115

SPECIFICATIONS

POWER	: 1500W
DIMENSIONS	: 510 X 330MM
HOLDING CAPACITY	: 11LT
HOURLY CAPACITY	: 15LT
MANUAL FILLING TAP WEIGHT	: 115MM



URNS

The stylish Avenia urn will boil water very quickly and is suitable for caterers, schools, offices, and the durable plastic handles makes it safe and easy to move around. These urns are offered in 16, 20 and 30 liters making it easy to serve hot beverages to large audiences

FEATURES

- Sight glass water level indicator
- Built-in boil dry protection
- Cool touch plastic handles
- Power and keep warm pilot lights
- 2,5kW embedded element boils water quickly



16LT URA0016-R01

SPECIFICATIONS

POWER :	: 2.5kW
VOLTAGE :	: 230V
DIMENSIONS :	: 354 X 415 X 510MM
NET WEIGHT :	: 5.2KG
CAPACITY :	: 16LT

20LT URA0020-R01

SPECIFICATIONS

POWER	: 2.5kW
VOLTAGE	: 230V
DIMENSIONS	: 354 X 415 X 680MM
NET WEIGHT	: 5.2KG
CAPACITY	: 20LT

30LT URA0030-R01

SPECIFICATIONS

POWER	: 2.5kW
VOLTAGE	: 230V
DIMENSIONS	: 354 X 415 X 700MM
NET WEIGHT	: 5.7KG
CAPACITY	: 30LT



QUICK FILTER - POUR OVER

FEATURES

- Power switch
- Water entrance
- Brewing indicator
- Brew basket (also known as filter pan)
- Decanter (coffee pot or airpot)
- Hot plate
- Switch for upper hot plate
- Upper hot plate



WITH 2 JUGS CMA2001

SPECIFICATIONS

VOLTAGE	: 230V
OUTPUT	: 12 CUPS
BREWING TIME	: 1.8LT in 7min
WEIGHT	: 6.2KG
CONTROL TYPE	: Manual
MAXIMUM POWER	: 2060W
DIMENSIONS	: 203 X 383 X 455MM
JUG CAPACITY	: 1.8LT

OTHER ORDER CODES

JUG GLASS - NO LID 1.8LT
CMJ0001

AIRPOT BREWER

FEATURES

- Keeps coffee hot for hours
- Pump action serving
- Convenient carry handle
- Dispensing tube agitates coffee to avoid mixed concentrations
- S/Steel vacuum airpot
- Durable S/Steel pour-over funnel
- Large water reservoir
- Overheat protection



2.2LT CMA2002

SPECIFICATIONS

VOLTAGE	: 230V
OUTPUT	: 2LT / 13 CUPS
BREWING TIME	: 2LT in 8min
WEIGHT	: 6.5KG
CONTROL TYPE	: Manual
MAXIMUM POWER	: 1900W
DIMENSIONS	: 205 X 405 X 527MM
JUG CAPACITY	: 2.2LT

OTHER ORDER CODES

VACUUM AIRPOT (REPLACEMENT)
VPS0020 - 2LT

FLASKS



**THERMO FLASK WHITE
GLASS INNER**
TFW0001
1LT



**THERMO FLASK BLACK
GLASS INNER**
TFB0001
1LT



**VACUUM FLASK
S/STEEL INSULATED**
VPS0150 - 1.5LT
VPS0200 - 2LT



**VACUUM FLASK
S/STEEL INNER**
VFS0022 - 2.5LT
VFS0035 - 3.5LT



**VACUUM FLASK
S/STEEL**
VPS0010 - 1.2LT
VPS0015 - 1.5LT
VPS0020 - 2.0LT



VACUUM AIRPOT
ABB0022
2.2LT



Ideal for use with TH series



Double pump system

JUGS



**COFFEE MACHINE
JUG GLASS WITH
LID**
CMJ0002
1.7LT



**COFFEE MACHINE
JUG GLASS - NO
LID**
CMJ0001
1.8LT



**COFFEE
DECANTER
S/STEEL & LID**
CDA0020
2LT



MILK FROTHING
MFJ0600 - 600ML
MFJ1000 - 1LT
MFJ1500 - 1.5LT



NIPON
CTP0600
600ML



JAPANESE
CTP0800
800ML

Note

Ideal for milk frothing

CAST IRON TEA POTS

INSULATED SERVERS



POLISHED S/STEEL

INS0006 - 750ML
INS0009 - 900ML
INS0015 - 1500ML



BRUSHED S/STEEL

INS1015 - 1.5LT
INS1020 - 2LT

Global (S.A.)

SOUP KETTLES

Features

- Ideal for hotels, canteens, take aways and supermarkets
- Great for soup, sauces, curries, breakfast porridge and stew



S/STEEL 5.7LT

SKD1004

SPECIFICATIONS

SOUP KETTLE

CAPACITY

: 5.2LT

VOLTAGE

: 230V

POWER:

: 0.3KW



S/STEEL 11LT

SKD1008

SPECIFICATIONS

CAPACITY

: 11LT

VOLTAGE

: 230V

POWER

: 0.4KW

TOP DIAMETER

: 270MM

MIDDLE DIAMETER

: 215MM

BOTTOM DIAMETER

: 235MM

HEIGHT

: 365MM



BLACK 11LT

SKD0008

SPECIFICATIONS

CAPACITY

: 11LT

VOLTAGE

: 230V

POWER

: 0.4KW

TOP DIAMETER

: 270MM

MIDDLE DIAMETER

: 215MM

BOTTOM DIAMETER

: 235MM

HEIGHT

: 365MM

avenia

HEATED FOOD DISPLAY STATION

FEATURES

- Pleasing design for optimum product display
- Double warming lamps with individual dimmer controls
- Heated S/Steel base, with thermostat control
- Fitted with acrylic sneezeguard on both sides



2 LIGHT - WITH HEATED BASE

CSS2001

SPECIFICATIONS

POWER

: 750W

VOLTAGE

: 230V

DIMENSIONS

: 900 X 752 X 491MM

INCLUDES

: 2 X 175WPAR38 infrared globe

: 400W Heating element in the base

OTHER ORDER CODES

INFRARED GLOBE - 175W

XCSS0006

Note

Food pans sold separately
Excludes globes

SALVADORE