FOODservice™
EQUIPMENT MARKETING

ESSENTIALS CATALOGUE 2024

NEW PRODUCTS

Mini BigRig™ Compact Stick Blender

NEW MINI BIGRIG™ MODEL ADDED TO RANGE

WARRANTY 2 YEARS PARTS & LABOUR

VARIABLE SPEED DIAL FOR GREATER BLENDING CONTROL

EASY LOCK/UNLOCK DETACHES WITH A TWIST FOR EASY CLEANUP

- Quickly blend, liquify and puree with a powerful 250-watt motor
- 9" (230mm) shaft is ideal for preparing smaller food batches up to 11L
- Variable speed dial provides greater control over the texture of sauces, purees, soups and emulsions
- Easy-to-use, ergonomic design provides maximum blending control
- Easy lock, unlock – shaft securely locks in place and detaches with a twist for easy cleanup
- High-visibility 8 Ft./ 240cm yellow power cord Helps ensure safety in busy kitchens

Mini BigRig™ Compact Stick Blender Ideal for small batches and other light-duty use.

CODE	POWER	RPM	CAPACITY	SHAFT	W x D x H
HMI009-UK	0.25kw	5,000 – 18,000	11L	230mm	89 x 89 x 530mm

Accessories

CODE	DESCRIPTION
HMIS09	Mini BigRig 230mm Shaft

BigRig™ Stick Blenders
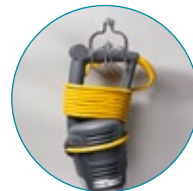

WARRANTY 2 YEARS PARTS & LABOUR

DETACHABLE STAINLESS STEEL SHAFT WITH ERGONOMIC GRIP

ERGONOMIC DESIGN WITH LIGHT-TOUCH CONTROLS OFFER MULTIPLE HAND POSITIONS FOR COMFORT

THUMBDRIVE™ VARIABLE SPEED DIAL WITH COLOURCODED LIGHT FOR IMMEDIATE FEEDBACK

WALL MOUNT AND CORD HOLDER FOR NEAT, EASY STORAGE

- Incredibly fast results for blending, pureeing, emulsifying, and whipping, and much more
- Powerful 1 HP motor
- Unique 2-position handle and ergonomic shaft grip maximises blending comfort and control
- Variable speed dial has colour-coded light for immediate feedback
- 100% sealed stainless steel shaft easily removes for changing or cleaning; 5 interchangeable shaft lengths available
- Patent-pending speed dial with colour-coded light providing blending precision
- Continuous run operation for high-volume blending
- High-visibility 12 ft./365cm yellow power cord
- Unit comes with power base, stainless steel shaft and wall-mount hanger

BigRig™ Stick Blenders

CODE	POWER	RPM	CAPACITY	SHAFT	W x D x H
HMI012-UK	0.75kw	3,000 – 15,000	23L	305mm	216 x 140 x 780mm
HMI014-UK	0.75kw	3,000 – 15,000	53L	355mm	216 x 140 x 820mm
A HMI016-UK	0.75kw	3,000 – 15,000	87L	406mm	216 x 140 x 880mm
HMI018-UK	0.75kw	3,000 – 15,000	121L	457mm	216 x 140 x 930mm
B HMI021-UK	0.75kw	3,000 – 15,000	158L	533mm	216 x 140 x 1000mm

Accessories

CODE	DESCRIPTION
HMIS12	BigRig 305mm Shaft
HMIS14	BigRig 355mm Shaft
HMIS16	BigRig 406mm Shaft
HMIS18	BigRig 457mm Shaft
HMIS21	BigRig 533mm Shaft
HMI02W	Big Rig Whisk 110 x 490mm

Vegetable Processors

V-CUT Vegetable Processor

- Fully customise the cut of any fruit or vegetable
- Slices, cubes, frays, matchsticks, juliennes and micro cube (brunoise) are now easy to make quickly and precisely
- Using the rotating feed hopper, the new DB discs allow you to cut cubes to a minimum of 4x4mm without ruining the product
- Practical and wide product feed hopper
- Product pusher allows a greater load and greater hold of the product
- Rotation introduction tube for brunoise cutting
- Removable lid for quick cleaning
- Stainless steel controls
- Maximum safety with coded microswitch and control unit on the lid

new

THE INNOVATIVE DF1-7 ADJUSTABLE DISC ALLOWS YOU TO CUT SLICES OF THICKNESS FROM 1 TO 7MM

THE DB4 DISC ALLOWS YOU TO CUT MICRO-CUBES AS SMALL AS 4X4MM

TM1 Vegetable Processor

- The TM is a versatile vegetable processor capable of preparing up to 220kg of fresh vegetables, fruit and more per hour
- Aluminium alloy and stainless steel construction
- Heavy-duty ventilated motor for continuous operation
- Thanks to its compact design the machine is easy to install inside every kitchen
- The exclusive feeding system makes it easy to process also soft products like mozzarella cheese
- Motor stops when the lever is lifted and the machine does not start if the cover is not in place
- A large number of discs available for every purpose including specialist slicers, graters, dicers and bacon cutters

V-CUT Vegetable Processor

CODE	POWER	PROD. HR	RPM	W x D x H
V-CUT	0.515kw	220kg	300	280 x 418 x 678mm

TM1 Vegetable Processor

CODE	POWER	PROD. HR	RPM	W x D x H
TM1	0.515kw	220kg	300	400 x 510 x 710mm

SLICING BLADES

GRATING BLADES

JULIENNE BLADES

DICING BLADES

ACCESSORIES

DF2

DTV

DQ4

PS8/PS8G

Vegetable Processor Blades and Accessories

SLICING BLADES	GRATING BLADES	JULIENNE BLADES	DICING BLADES	ACCESSORIES	V-CUT ONLY
DF2	DTV	DQ4	PS8	TM1 Chute	DB4 Micro-Cube Disc
DF3	DT2	DQ6	PS10	Blade Brush PS8B	DF1-7 Adjustable Disc
DF5	DT3	DQ8	PS14	Blade Brush PS10B	
DF8	DT7	DQ10	PS20	Disc Holder	

new

SiRMAN

Smart Kitchen Timer

Improve efficiency, quality and consistency while saving money by reducing waste, employee training time and operating costs. With the Smart Kitchen Timer, you can rest easy knowing that your kitchen is always operating at peak performance.

- Features a glove safe, 6.8" touchscreen display which utilises 'tiles' instead of traditional product channels
- Users can programme an unlimited number of tiles, each containing a unique icon, description, timer, duty cycle and action message
- Programme and make changes wirelessly through the powerful configuration tool
- Programme up to 200 job aids such as build cards, operation instructions and cleaning instructions for employees
- Numerous probe and sensor options available for temperature, humidity, current and level monitoring
- Fully encapsulated control board for protection against heat, humidity and grease
- Easy mounting in any location with either horizontal or vertical screen orientations

MULTIPLE LAYOUTS TO CHOOSE FROM

Smart Kitchen Timer

CODE	DISPLAY	W X D X H
A T-2268	Unlimited Tiles	197 x 35 x 88mm

Single-Programme Kitchen Timers

- Ideal for many kitchen applications, including monitoring frying, grilling and prep stations, and tracking coffee-making and employee handwashing
- Easy-to-use timers count down in minutes and seconds, or hours and minutes
- Each channel is single function and has its own display showing the amount of time remaining
- Improves food safety and maintains proper product consistency and quality
- Space-saving design
- Water and grease-resistant
- Available with either single or multi display

Single-Programme Kitchen Timers

CODE	DESCRIPTION	DISPLAY	W X D X H
B 741-T4CE	4 Channel Single Programme Timer	Single-Display	226 x 60 x 101mm
741-T8CE	8 Channel Single Programme Timer	Single-Display	265 x 60 x 101mm
741-T12CE	12 Channel Single Programme Timer	Single-Display	328 x 60 x 101mm
741-T44CE	4 Channel Single Programme Timer	Multi-Display	106 x 60 x 215mm
C 741-T88CE	8 Channel Single Programme Timer	Multi-Display	106 x 60 x 301mm

RENAU   PRINCECASTLE

Juice and Water Dispensers

new

Quest Elite 2000 2-Flavour Post-Mix Dispenser

- Dispense juices and lemonades with pulp, teas and cold coffees within a 3:1 to 8:1 ratio
- Consistent quality drinks with no stratification, slugging or dripping
- Safely accommodates frozen, ambient or aseptic concentrate BIBs and cartridges
- Size to eight-pound cooling capacity ensures cold drinks during peak demand
- LED illuminated graphics attract attention while reducing energy and maintenance costs
- Prevent missed sales with product-out alerts

Quest Elite 2000

CODE	ICE BANK	FLOW RATE	CONCENTRATE STORAGE	W X D X H
QUESTELITE	6-8lbs	1 - 2.2oz/sec	2 - 3.5L Bottles	269 x 635 x 864mm

PearlMini™ Water Dispenser

The PearlMini™ provides chiled still water, medium carbonated and full carbonated water in a hygenic and excellent tasting water quality. Through its low noise level, the PearlMini™ is suitable for operating in offices or waiting areas.

- Chilled still water, medium carbonated and full carbonated water
- Low-noise design means it can be located close to offices
- Design engineering focussed on the delivery of hygienic water quality
- Nano-coated dispensing nozzle
- Electronic multilingual display with thirteen languages
- Easily removable drip tray with water level indicator

PearlMini™ Water Dispenser

CODE	DISPENSE/HR	MAX AMBIENT TEMP	POWER	W X D X H
PEARLMINI	120L	32ºC	0.2kw	200 x 545 x 384mm

PearlMax5 Water Dispenser

The Pearlmax5 features a high quality design which suits any type of environment. The optional base cabinet offers space for additional equipment like water filter and CO2 bottle. The unit is the perfect solution for the provision of cooled and filtered drinking water.

- Chilled still water, medium carbonated and full carbonated water
- Electronic monitoring of filter
- Integrated AquaStop function at leaks
- Low energy consumption – 0.12kWh per day
- Adjustable height on dispense unit – up to 70mm dispense height
- Easily removable drip tray with water level monitoring
- Portion controlled dispense possible

PearlMax5 Water Dispenser

CODE	DISPENSE/HR	MAX AMBIENT TEMP	POWER	W X D X H
PEARLMAX5	120L	32ºC	0.24kw	327 x 537 x 443mm
221000298	Base Cabinet			

1352MM

SHOWN WITH OPTIONAL BASE CABINET

Cornelius®

Steambox Electric Self-Cleaning Basket Rotisserie

(new)

Easy cleaning, every time.
A compact rotisserie for an optimum roast.

- Incomparable cooking results thanks to a combination of fan-assisted hot air (for a tender product) and direct infra-red heat (for colour and crispy skin)
- Revolutionary automatic steam-cleaning system takes only 15 minutes to complete
- Interior can be easily dismantled prior to steam-cleaning
- Sleek touchscreen glass control panel with digital thermostat and "temperature hold mode"

- View product from front and back windows with quartz lighting protected by glass ceramic
- Automatic shut-off once the product is cooked
- Optional mobile trolley and storage cabinet

SLEEK TOUCHSCREEN GLASS CONTROL PANEL

AUTOMATIC STEAM-CLEANING SYSTEM

Steambox Electric Self-Cleaning Basket Rotisserie

CODE	W X D X H	BASKETS	CHICKENS/HR	ELECTRIC
STEAMBOX	860 x 775 x 890mm	4	12 – 16	9kw (3PH)

Heated Storage Cabinet

CODE	POWER
SB OVEN	2.3kw

MODEL Electric Self-Cleaning Basket Rotisserie

(new)   ENERGY SAVING · FEM APPROVED

The new panoramic view rotisserie oven with easy cleaning.

- Cooking by multidirectional ventilated infrared and forced hot air make it possible to combine both tender and crispy product results
- Panoramic vision on all 3 sides gives a timeless and eye-catching design
- A new anti-reflective and extra-flat digital control panel, which can be positioned on the right or left

- Revolutionary automatic steam-cleaning system takes only 15 minutes to complete
- Achieve nearly 30% energy savings and increase profitability with the integrated thermostatic control programme

PANORAMIC VISION ON ALL 3 SIDES

AUTOMATIC STEAM-CLEANING SYSTEM

Model Electric Self-Cleaning Basket Rotisserie

CODE	W X D X H	BASKETS	CHICKENS/HR	ELECTRIC
MODEL 6	1046 x 779 x 909mm	6	20 – 30	9.5kw (3PH)
MODEL 9	1038 x 960 x 1095mm	9	30 – 45	13.5kw (3PH)

Heated Storage Cabinet

CODE	POWER
ES6 OVEN	3.3kw
ES9 OVEN	3.3kw

dorégrill

AETNA Pizza Oven
New top of the range pizza oven...

- The perfect pizza oven for operators producing high quantities or running the oven for many hours a day
- Easy and intuitive 5" touch electronic control panel with separate temperature control for upper and lower heating elements
- Daily and weekly pre-heating setting with fast recovery in between batches
- Extremely flexible programming to adapt to any recipe and type of dough with recipe uploading via USB and remote programming option
- ECO program alternates top and bottom heater operation to lower the peak absorbed power
- Perfect even and uniform heat distribution of the bottom stone
- Cooks 6 pizzas in 3.5 minutes without losing performance after batches
- Deck and top with shockproof heating elements
- High heating power, max temperature 450°C
- Full insulation and thermal inertia to save energy
- Strong, durable construction
- **Fume hood powerful with LED lights (optional)**

SHOWN WITH OPTIONAL PROOFING CABINET & HOOD

EASY AND INTUITIVE TOUCH CONTROL

new

AETNA Pizza Oven

CODE	PIZZAS	POWER	INTERNAL	W X D X H
AETNA 105X70	6 x 330mm (13")	11.4kw (3PH)	1050 x 700mm	1480 x 1300 x 380mm
AETNA 105X70 2C	12 x 330mm (13")	2 x 11.4kw (3PH)	2 x 1050 x 700mm	1480 x 1300 x 760mm
AETNA 105X70 3C	18 x 330mm (13")	3 x 11.4kw (3PH)	3 x 1050 x 700mm	1480 x 1300 x 1140mm

Proofing Cabinet

CODE	DESCRIPTION
304032021C	Proofing Chamber for 105X70
304032022C	Proofing Chamber for 105X70 2C

Hood

CODE	DESCRIPTION
304022CFA	Hood for 105X70

Aliseo Convection Oven

- Stainless steel construction incl. chamber
- Comes with 4 removable racks for ease of cleaning
- Seamless, round-cornered chamber to prevent contamination and easy to clean
- Double glass stainless steel door and Internal lighting
- Double-fan heat distribution
- Thermostat from 25°C to 300°C
- Timer up to 120 minutes

PLUS MODEL COMES WITH HUMIDIFIER TURBO FAN FOR EVEN AND EFFECTIVE HEAT DISTRIBUTION

4 REMOVABLE RACKS AS STANDARD

ALISEO 4 HAS DUAL VENTILATION

Aliseo Convection Oven

CODE	POWER	SHELVES	TRAY DIMS	W X D X H
ALISEO 2/3	2.6kw	4	425 x 321mm	600 x 625 x 515mm
ALISEO 4	3.4kw	4	600 x 400mm (1/1GN)	820 x 760 x 610mm
ALISEO 4 PLUS	6.4kw (3PH)	4	600 x 400mm (1/1GN)	820 x 760 x 610mm

SIRMAN

Heated Holding Trolleys

- Designed to keep food and dishes warm with high performance and low power consumption that guarantee maximum quality and temperatures above 65°C.
- Unique system makes it impossible for pans to touch the cabinet base or sides, this results in an even and constant circulation of air throughout the unit
- Trolleys are easy to manoeuvre with back and side handles, rotating wheels that turn 360° and front wheels fitted with brakes
- Includes thermostat for regulation of temperatures between 0°C and 100°C. Provided with humidification container
- With the exclusive system of weldless monoblock pan-guides, cleanliness inside is greater, easier and faster

ENERGY SAVING
Thanks to the extraordinary thermal insulation system, the desired temperature is achieved more quickly and the heat is conserved for longer periods.

Heated Holding Trolleys

CODE	PAN CAPACITY	POWER	W X D X H
A 81000	10 x GN 2/1 or 20 x GN 1/1 (40mm Depth)	3kw	810 x 810 x 1150mm
B 81010	20 x GN 2/1 or 40 x GN 1/1 (40mm Depth)	3kw	700 x 870 x 1740mm
81020	40 x GN 2/1 or 80 x GN 1/1 (40mm Depth)	4kw	1470 x 810 x 1740mm

Pulse Merchandisers

- Keep packaged food at the right temperature - thermostat is adjustable between 20°C and 90°C meaning food can be held safely above 65°C
- Five-level display cabinets in durable stainless steel featuring bright LED lighting
- Regulated and ventilated shelves thanks to double recovery technology and air circulation keep products warm and packed at legal temperatures
- Side windows offer a panoramic view with a tempered glass retaining stop on unit shelves
- Mobility is provided by four castors including two with brakes
- Optional:
  - Front glass door to protect merchandiser contents from outside drafts
  - Rear glass door for loading and unloading of contents away from the service area
  - Angled shelves for greater visibility of the products on display

Pulse Merchandisers

CODE	DESCRIPTION	SHELVES	POWER	W X D X H
C V 60 LS5	5 level merchandiser	520 x 560mm	2.1 kWh	600 x 834 x 1993mm
D V 100 LS5	5 level merchandiser	980 x 480mm	4.1 kWh	1017 x 817 x 1973mm

1/1 Induction Buffet Plate

- This highly compact induction plate represents the ideal solution to keep 1/1 gastronorm containers at the desired temperature
- Thanks to the absence of water, the buffet plate offers high efficiency and precision with thermostatic control from 75°C to 90°C
- Maintains a constant temperature and eliminates humidity related problems
- Its compact design means it can be easily moved

1/1 Induction Buffet Plate

CODE	DESCRIPTION	POWER	W X D X H
PB 1/1 LP	1/1 Induction Buffet Plate	0.23kw	380 x 550 x 25mm

Induction Buffet Plate

- Bain-Marie alternative for maintaining the temperature of trays and casserole dishes
- High visibility LED display
- Practical IP67 touch control display
- Double control of temperature and power display
- Easy to use and clean
- Energy efficient as there is no need to heat the unit up

Induction Buffet Plate

CODE	DESCRIPTION	POWER	W X D X H
IH-BM	Countertop Buffet Plate	0.2kw	460 x 332 x 61mm

INDUCTION HOBS ALSO AVAILABLE

Mirage Induction Buffet Warmers

- Low wattage warmers with four power levels – low, medium, high and chafer preheat
- Touch controls
- LED indicator lights on control panel and glass top
- Tempered black ceramic glass top is strong, non-porous and easy to clean
- Safety features including over-heat protection, small-article detection, pan auto-detection, empty-pan shut-off
- Connect up to three warmers with the included interconnect cords. The centre warmer must connect to the electrical outlet
- Up to five standard size warmers or four 1/1 GN warmers can be connected to a 15 amp circuit
- Storage compartment under warmer conveniently holds cords when not in use
- Drop-In warmer can be installed overhanging countertop or countersunk

INDUCTION CHAFERS ALSO AVAILABLE

Mirage Induction Buffet Warmers

CODE	DESCRIPTION	POWER	W X D X H
A 595027503	Standard Countertop	0.3kw	406 x 408 x 98mm
59502DW03	Standard Drop-In	0.3kw	406 x 408 x 98mm
B 595087503	1/1 GN Countertop	0.375kw	584 x 406 x 78mm
59508DW03	1/1 GN Drop-In	0.375kw	584 x 406 x 78mm

CONNECT UP TO 3 WARMERS WITH THE INCLUDED INTERCONNECT CORDS

ŠIRMAN · VOLLRATH

Pro Cart Ultra™ Pan Carriers

Plug into the future of insulated transportation with the new Pro Cart Ultra. Hot and cold holding in the same energy-efficient cart at the same time. Power ON, set the Temp and Go!

new

ENERGY SAVING FEM APPROVED

INTUITIVE TOUCHSCREN DISPLAY

DURABLE, HEAVY-DUTY STAINLESS STEEL HINGE

HEAVY-DUTY 6" NYLON CASTERS, TWO WITH TOTAL LOCKING PIN

SAVE UP TO 30% ON ENERGY COST VS. OTHER ELECTRIC CABINETS

ERGONOMIC MOULDED-IN HANDLES FOR EASE OF MANOEUVRING

NYLON PADDLE-STYLE LATCHES

SPRING-LOADED MAGNETIC DOOR CATCH ALLOWS YOU TO CLOSE THE DOOR HANDS-FREE

Pro Cart Ultra™ Pan Carriers Also suitable for use with 1/2 and 1/3 gastronorm pan sizes, pan capacities will vary to those below.

CODE	DESCRIPTION	CAPACITY	POWER	W X D X H
PCU1000HHUK	2 active hot compartments	14 x 1/1 D65mm	1.02kw	559 x 864 x 1702mm
PCU1000HCUK	1 active hot compartment (top) 1 active cold compartment (bottom)	14 x 1/1 D65mm	0.9kw	559 x 864 x 1702mm
PCU1000CCUK	2 active cold compartments	14 x 1/1 D65mm	0.7kw	559 x 864 x 1702mm
PCU2000HHUK	2 active hot compartments	28 x 1/1 D65mm	1.02kw	762 x 965 x 1727mm
PCU2000HCUK	1 active hot compartment (top) 1 active cold compartment (bottom)	28 x 1/1 D65mm	0.9kw	762 x 965 x 1727mm
PCU2000CCUK	2 active cold compartments	28 x 1/1 D65mm	0.7kw	762 x 965 x 1727mm

HOT MODULE

- Safely maintain food temperatures between 65.6˚C to 73.9˚C with gentle, non-radiant heat.
- Adjustable temperature from 21˚C to 85˚C.
- Heats from room temperature to 73.9˚C in 15 minutes.
- 20 second recovery time*

COLD MODULE

- Thermoelectric cooling technology is safe for transport.
- Cools down to 0.28˚C without a compressor.
- Adjustable temperature from 0.28˚C to 21˚C.
- 23 second recovery time*

PASSIVE MODULES ALSO AVAILABLE

*AVERAGE RECOVERY TIME BASED ON AMBIENT TEMPERATURE OF 23.33˚C, EMPTY COMPARTMENTS - DOOR OPEN FOR 30 SECONDS.

Additional Hot Module

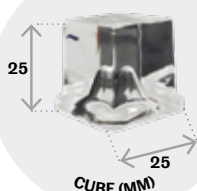| PCMHX	1 Required per compartment

Additional Cold Module

PCMCX	1 Required per compartment

CAMBRO
TRUSTED DURABILITY

CrystalCraft™ Undercounter Icemaker

Manitowoc's CrystalCraft offers clear, individual 1x1" cubes that melt slowly, enhancing the flavour and enjoyment of the most prestigious cocktails. With high production and storage, this sleek undercounter is the perfect solution for the most challenging operations.

new

ENERGY SAVING
FEM APPROVED

WARRANTY 3 YEARS PARTS

WARRANTY 3 YEARS LABOUR

PERFECT FOR COCKTAILS

25

25

CUBE (MM)

- New CystalCraft™ cube is pure and clear making it perfect for premium cocktails
- The 1x1" square cube ice adds to the presentation of the drink and differentiates it from the competition
- Sleek undercounter design is ideal for contemporary bars and restaurants
- Simple one-touch cleaning makes life easy for busy operators
- Heavy-duty stainless-steel cabinet resists corrosion
- Designed with fewer moving parts to replace
- Energy-efficient R290 refrigerant
- Air-cooled as standard
- Adjustable legs as standard (4.5" – 6")

CrystalCraft™ Icemaker
Undercounter icemaker with integral storage. Air cooled condenser.

CODE	PROD. 24 HRS	STORAGE	W x D x H
USP0100A	45kg	17kg	500 x 580 x 952mm

CrystalCraft™ Accessories

CODE	DESCRIPTION
AR-10000-P	Water Filter

SOTTO™ Series
Undercounter Icemakers

33

34

GOURMET (MM)

ENERGY SAVING
FEM APPROVED

WARRANTY 2 YEARS PARTS

WARRANTY 1 YEARS LABOUR

AIRFLOW IN

AIRFLOW OUT

NEW SOTTO ICEMAKERS YIELD UP TO 43% MORE ICE

- Redesigned refrigeration system yields up to 43% more ice
- Compact, attractive undercounter icemakers
- Air-cooled as standard
- Front breathing facilitates installation undercounter or as built-in
- Easy access door, slides up and out of the way
- Levellers come as standard, with adjustable legs optional
- Slide-out air filter
- Intuitive control system
- High-grade stainless steel exterior
- Supplied with R290, the energy-efficient, environmentally-friendly refrigerant.
- No side clearance required

Sotto Series Icemakers
Undercounter icemaker with integral storage. Air cooled condenser.

CODE	PROD. 24 HRS	STORAGE	W x D x H
UGP020A	22kg	5.5kg	450 x 475 x 650mm
UGP030A	32kg	5.5kg	450 x 475 x 650mm
UGP040A	53kg	14kg	550 x 550 x 800mm
UGP050A	57kg	14kg	550 x 550 x 800mm
UGP080A	76kg	30kg	700 x 600 x 900mm

HEIGHTS SHOWN DO NOT ACCOUNT FOR LEVELERS

Sotto Series Accessories

CODE	DESCRIPTION
AR-10000-P	Water Filter for use with UG Series
K00345	Set of Adjustable Legs (H114 - 152mm)

Manitowoc

Wine Coolers

An elegant wine storage solution for bars, restaurants and hotels. Store up to 182 bottles at the perfect temperature with single and dual temperature zones.

- Door with UV protected, double tempered glass
- Key lock system for added security
- Easy-to-use digital touch controls
- Thermostat adjustable in °C or °F
- LED display and interior light
- Auto-defrost and active carbon filter

- Interior fan
- Noise level 40 decibels
- Conero is a built-in model. Built-in and semi built-in optional for Pantelleria, Salento and Soave

A

B

BUILT-IN MODEL NEATLY FITS INTO COUNTERS. HOLE SIZE REQUIRED 565 X 540 X 450MM.

C

D

E

F

Wine Coolers

CODE	TEMPERATURE ZONES	TEMPERATURE (°C)	CAPACITY	POWER	W X D X H
A PANTELLERIA	1	5 – 18	16 Bottles (49L)	0.07kw	398 x 410 x 565mm
B CONERO	1	5 – 18	24 Bottles (53L)	0.075kw	595 x 600 x 455mm
C SALENTO	1	5 – 18	51 Bottles (150L)	0.12kw	595 x 575 x 850mm
D SOAVE	2	5 – 12, 12 – 18	51 Bottles (150L)	0.12kw	595 x 575 x 850mm
E COLLI	2	5 – 12, 12 – 18	96 Bottles (270L)	0.15kw	595 x 590 x 1640mm
F MONFERRATO	2	5 – 12, 12 – 18	182 Bottles (450L)	0.16kw	595 x 760 x 1800mm

Sirman

Gastronorm Food Pan Trolley

Unlike the array of metal trolleys on the market, both aluminium and steel, the Cambro unit is constructed with state-of-the-art composite material. Stronger than steel, but without the failing weld points, rust, and corrosion.

- Sleek design presents well front or back of house
- Modular component-based construction eases cost of maintenance, with all parts replaceable
- Wide 3" rail spacing offers versatility and ease of use
- Pan stops provide stability
- Total weight capacity – 45kg per rail set
- Impervious to food acids or harsh chemicals

Gastronorm Food Pan Trolley

CODE	PAN SIZE	RAILS	WEIGHT CAPACITY	W X D X H
A UGNPR11F18	1/1	18	340kg	438 x 730 x 1707mm
UGNPR11H9	1/1	9	170kg	438 x 730 x 1016mm
UGNPR21F36	2/1	18	340kg	645 x 835 x 1707mm
B UGNPR21H18	2/1	9	170kg	645 x 835 x 1016mm

Vinyl Covers

CODE	DESCRIPTION
GBCTUGNPR11	Cover for UGNPR11F18
GBCTUGNPR21	Cover for UGNPR21F36

Baking Tray Trolley

Cambro's Baking Tray Trolleys were designed to revolutionise your kitchen's workflow. Say goodbye to rusty castors, bent side rails, broken welds, and introduce your space to the fully equipped Baking Tray Trolley.

- Designed to accept pans directly from a 200°C oven to cold storage applications down to -40°C
- Moulded-in pan stops ensure safe and dependable transportation
- Full-size trolley holds up to 18 baking trays, half-size trolley holds 9 baking trays
- Rust-free from top to bottom
- Fully equipped with four swivel castors, all with brakes

new

Baking Tray Trolley

CODE	PAN SIZE	RAILS	WEIGHT CAPACITY	W X D X H
C UPR6040F18	600 x 400mm	18	340kg	516 x 783 x 1708mm
D UPR6040H9	600 x 400mm	9	170kg	516 x 783 x 1014mm

Vinyl Covers

CODE	DESCRIPTION
UPR6040CVR	Cover for UPR6040F18

CAMBRO
TRUSTED DURABILITY

Plate Trolley

new

PERFECT FOR PLATE STORAGE FOR BANQUETING SERVICE & BACK-OF-HOUSE AREAS

- Capacity for 100 plates, Different sizes of plate can be combined thanks to the adjustable system
- Holds max plate Ø345mm
- Carbon steel material with anticorrosion coating
- Strong welded handle for easy transportation
- Revolving Ø125mm castors, 2 with brakes

Plate Trolley

CODE	MAX PLATE Ø	CAPACITY	W X D X H
80790	345mm	100 dishes	580 x 710 x 1775mm

Stainless Steel Serving Trolley

A

B

- Fully welded construction
- 1.5mm thick stainless steel tubular frame
- Moulded shelves welded onto frame
- Soundproof revolving Ø125mm castors, 2 with brakes
- Maximum load per shelf 80kg, total maximum load 250kg
- 80282 model has panels to isolate stored items, reducing contamination levels significantly - Ideal for delivering food and medical supplies safely

Stainless Steel Serving Trolley

CODE	SHELVES	SHELF SIZE	W X D X H
80240	2	800 x 500mm	880 x 580 x 1015mm
A 80270	3	800 x 500mm	880 x 580 x 1015mm
B 80282	3	800 x 500mm	980 x 580 x 1015mm

Gastronorm Transport Trolley

D

C

- Sturdy and robust self-assembly trolley
- Transport trolley suitable for gastronorm pans
- Castors for easy transportation
- 75mm between rails

Gastronorm Transport Trolleys

CODE	RAILS	SHELF SIZE	W X D X H
C 80540	7	GN 1/1	455 x 635 x 900mm
D 80430	17	GN 1/1	455 x 635 x 1710mm
80440	17	GN 2/1	660 x 755 x 1710mm

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High Heat Gastronorm Covers

A **Cover with Handle** Deep moulded handle provides secure grip.

10HPCH	GN 1/1
20HPCH	GN 1/2
30HPCH	GN 1/3
40HPCH	GN 1/4
60HPCH	GN 1/6
80HPCH	GN 1/8

B **Notched Cover with Handle** Notched cover allows utensils to remain in pan and off of potentially contaminated surfaces.

10HPCHN	GN 1/1
20HPCHN	GN 1/2
30HPCHN	GN 1/3
40HPCHN	GN 1/4
60HPCHN	GN 1/6
80HPCHN	GN 1/8

C **FlipLid®** Lid to easily access contents food can be held without drying out, increasing yields.

20HPL	GN 1/2
30HPL	GN 1/3
60HPL	GN 1/6

D **GripLid®** Lid gasket 'grips' the side of the pan, reducing spills and points of cross contamination.

10CWGL	GN 1/1
20CWGL	GN 1/2
30CWGL	GN 1/3
60CWGL	GN 1/6

High Heat Food Pan with Handles

- Fits all leading manufacturer's hot holding bins, including single-sided and pass-through models
- High Heat Material withstands temperatures from -40˚C to 190˚C
- Flat base to maximise contact with heating element
- Reinforced textured handle with finger grip design for a secure grasp
- Amber colour provides product visibility and easy identification

HOLDING BINS ALSO AVAILABLE

NEW PERFECT FOR PLANT-BASED PROTEINS AND VEGETARIAN ITEMS

High Heat Food Pan w/Handles Handles on both sides allow for easy and safe handling.

12HPH	1/1	D65mm

High Heat 1/3 Food Pan with Handles Handle for easy and safe handling, for use with holding bins. Add 150 for amber, 110 for black and 473 for green.

32HP1H	Single Handle	GN 1/3 D65mm
32HP2H	Double Handle	GN 1/3 D65mm

CAMBRO TRUSTED DURABILITY

Handheld Smoker Gun

(new)

The smoking technique is a growing trend not only for the culinary preparations of the most prestigious chefs but also for those who prioritise innovation and originality in their menus.

- Easily, quickly and efficiently achieve totally cold smoke
- Suitable for sauces, oils, meats, fish, cheese, rice dishes and even cocktails
- Meets the demands of even large-scale work volumes
- Comes with smoking gun, burner tank, gun support, smoking valve and burner
- Add chips to burner to achieve smoky flavour
- Battery operated

BURNER

SMOKING GUN

BURNER TANK

GUN SUPPORT

SMOKING VALUE

SMOKER GUN COMES SUPPLIED WITH BEECH OR OAK FLAVOURED CHIPS.

Smoker Gun

CODE	DESCRIPTION	W X D X H
85230 BEECH	Smoker Gun with Beech Chips	55 x 125 x 160mm
85230 OAK	Smoker Gun with Oak Chips	55 x 125 x 160mm

Smoker Gun Accessories

GN Hermetic Lid for Smoking Ideal for cold smoking large pieces of meat or whole fish.

CODE	GN	W X D
110004A	1/1	530 x 325mm
120004A	1/2	325 x 265mm

Cookware Lid for Smoking Lid with smoke valve for preparations such as sauces, stews, etc.

CODE	Ø
209020A	200mm
209024A	240mm
209028A	280mm
209032A	320mm

Glass Lid for Smoking Lid with smoke valve for preparations such as sauces, stews, etc.

CODE	Ø
154020A	200mm
154024A	240mm
154028A	280mm
154032A	320mm

Replacement chips Available in beech or oak flavour.

CODE	FLAVOUR
85231	Beech
85232	Oak

pujadas

Grillbox Tabletop Barbeque (new)

The experience of authentic grilled cuisine, served at the table. With this 4-in-1 tabletop barbecue, diners can finish the dish to their liking, whether on the grill, on the stone, on the pan or on skewers.

- Easy to assemble and transport
- Resistant to the temperature of charcoal in charcoal cooking
- Mini grill, casing and base made from high quality stainless steel
- Reinforced casing prevents heat escaping during preparation
- Includes charcoal container

Grillbox Tabletop Barbeque

CODE	DESCRIPTION	W X D X H
A 85200	Single Grill	370 x 260 x 150mm
B 85220	Double Grill	660 x 240 x 140mm

Black Series Cookware (new)

GAS   VITRO   ELECTR   OVEN
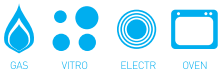
- Ideal for ovens, grills and barbecues
- Manufactured from cast aluminium offering high deformation resistance and excellent thermal properties
- Exterior painted with black, high temperature resistant paint

- Highly durable non-stick surface
- Perfect for menu items like rice and stews that require a high level of evaporation

BLACK CAST ALUMINIUM MINIATURES ALSO AVAILABLE

Shallow Casserole without Lid

141024	Ø240mm	H58mm	2.25L
141028	Ø280mm	H75mm	4L
141032	Ø320mm	H80mm	5.75L
141036	Ø360mm	H85mm	7.75L
141040	Ø400mm	H100mm	11.25L

Deep Casserole without Lid

151020	Ø200mm	H90mm	2.5L
151024	Ø240mm	H100mm	4L
151028	Ø280mm	H120mm	6.65L
151032	Ø320mm	H140mm	10L

Paella Pan without Lid

161034	Ø340mm	H40mm
161038	Ø380mm	H40mm

pujadas

Safety Cutters

KLEEN™ Safety Cutters (new)

The Kleen™ safety cutters utilise an antimicrobial material that inhibits the growth of bacteria on the product, making them the perfect compliment to your existing hygiene protocols.

KLEEN™ Safety Cutters

	CODE	DESCRIPTION
A	KSC401	Kleen™ Kutter
B	KSC403	Kleen™ Disposable Film Cutter
C	KSC404	Kleen™ Enclosed Blade Cutter

KLEEN™ Xchange Changeable Blade Cutter

	CODE	DESCRIPTION
D	KSC402	Kleen™ Xchange Cutter (Narrow Head as Standard)
E	KSCNARROW	Narrow Replacement Head
F	KSCWIDE	Wide Replacement Head
G	KSCMULTI	Multipurpose Wide Replacement Head

Bag Boa® Cutter and Squeegee

Prevent workplace incidents and reduce waste with Bag Boa Bag Cutter and Squeegee. Featuring a unique safety blade design to reduce the risk of hand injury, the Bag Boa makes safe opening of sealed food bags simple.

Bag Boa® Cutter and Squeegee

CODE	SQUEEGEE LENGTH	W X D X H
BB100	191mm	45 x 6 x 330mm

Klever Kutter™ Carton Opener

A disposable safety cutter that prevents costly cut injuries to employees and damage to products. Its patented design features a recessed blade that virtually eliminates injuries.

Klever Kutter™ Carton Opener

CODE	DESCRIPTION	SIZE
KK403	Safety Cutter	3 Pack

san jamar®
smart. safe. sanitary.

Side-Cut Manual Can Opener
Six turns is all you need!

new

No more sharp edges

CAN-LOCKING FEATURE HOLDS THE CUTTER ON THE LID FOR SEAMLESS OPENING (UP TO #10 SIZED CANS)

TOUGH, STAINLESS STEEL CUTTER CUTS OF CAN AND CAN EASILY BE REPLACED

PULL PIN QUICKLY RELEASES FOR EASE OF CLEANING

RAISES AND LOWERS EASILY OVER ALL CANS TO ENSURE SAFE AND QUICK CAN OPENING

REMOVABLE CUTTING BLADE ASSEMBLY IS SUPER EASY TO CLEAN

- **No More Sharp Edges** - Opens seam of a can, instead of puncturing the lid with a blade, so there is no sharp edge.
- **No Cross-Contamination** – no food contact with the blade, unlike conventional can openers.
- **No Risk of Metal Shavings** – Since lid is not being cut with a blade, metal shavings won't get into the food.
- **No Gears to Wear or Break** – Removes the possibility of downtime.
- **Durable Construction** – Made of stainless steel and nickel-plated aluminum for durable performance.

- **Tough, stainless steel cutter** design with SUS420 grade material.
- **Permanently mounts to Countertop** – includes stainless steel screws.
- **Built-in Can Rest** – allows cans to rotate freely.
- **No sharp blades to replace**, and easy tool-free blade assembly replacement.
- **Designed to last and work great** – life tested on up to 5,000 cans.

Manual Can Opener

CODE	CANS PER DAY	MATERIAL	W X D X H	BASE W X D
HCO500-UK	50	Stainless Steel	101 x 215 x 430mm	101 x 215mm

Hamilton Beach
COMMERCIAL

Cocktail Trolley

new

Elevate your customers' experience through mixology. Its elegant, functional and mobile design allows you to create unique cocktails on the move! Innovative and versatile with multiple storage spaces and a large work area.

Give your customers an unforgettable cocktail experience.

- Strategically placed compartments keep everything at your fingertips.
- Features a drawer with metal guides, 5 rails for hanging glasses and a side rail which allows for 3 additional bottle racks to be hung, thus increasing the bottle capacity.
- The spacious work area with either a wooden top or stainless steel top is ideal for preparing cocktails and presenting drinks in style.
- The stainless steel model includes a 6-compartment seasoning box and it is complemented with an internal drainage area and 2 x 1/3 GN trays specially designed for perforated ice.
- Heavy-duty swivel wheels – two with brakes.
- Optional Hanging Bootle Rack fits both cocktail trolleys – ideal for liquors and mixers!

A

B

Cocktail Trolley with Stainless Steel Work Module

A	90910	985 x 630 x 1325mm

Cocktail Trolley with Wooden Module

B	90920	985 x 630 x 1325mm

Cocktail Trolley Hanging Bottle Rack

C	90911	235 x 120 x 595mm

C

CUSTOMISE WITH YOUR BRAND OR COMPANY LOGO

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Conical Ice Buckets

- Elevate the presentation of your drinks and add a touch of colour and sophistication with these durable ice buckets made from stainless steel.
- Painted in stylish colours on the outside, choose from Gold, Black, Copper or Hammered Silver.

HAMMERED EFFECT

Conical Ice Buckets

972201	Gold	Ø210 x H200mm
972202	Black	Ø210 x H200mm
972203	Copper	Ø210 x H200mm
976210	Hammered Silver	Ø210 x H200mm

Acacia Wood Serving Boards

- Ideal for buffet and table service bringing a touch of warmth and elegance.
- Beautiful and practical, acacia wood is a strong and durable material that can withstand the weight of food and is easy to clean.
- Ideal for charcuterie boards, cheese and meats!

Acacia Wood Serving Boards

A	41008	280 x 305mm
B	41009	405 x 305mm
C	41010	518 x 203mm
D	41011	360 x 175mm

Pujadas

Cast Aluminium Miniatures

GAS VITRO ELECTR OVEN

new

Cast Aluminium Round Casserole

141014	Ø140 x 40mm
A 141016	Ø160 x 50mm
B 141020	Ø200 x 55mm

Cast Aluminium Deep Round Casserole

151012	Ø120 x 85mm
C 151014	Ø140 x 85mm
D 151016	Ø160 x 80mm

A

B

C

D

Enamelled Steel Miniatures

INDUC GAS VITRO ELECTR OVEN

Enamelled Steel Paella Pan

995010	Ø100 x 140mm
995016	Ø150 x 225mm

Enamelled Steel Deep Fry Pan

997014	Ø140 x 195mm
997016	Ø160 x 215mm

Enamelled Steel Casserole with Lid

998010	Ø100 x 60mm
998012	Ø120 x 65mm
998014	Ø140 x 70mm

Enamelled Steel Shallow Casserole without Lid

999012	Ø120mm x 65mm
999014	Ø140mm x 70mm

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Stainless Steel Miniatures

Pujadas stainless steel miniatures are ideal for small plates and tapas dishes to elevate your table presentation.

These dishes are made of highly durable stainless steel for lasting use with various styles available.

Mini Round Fry Pan

A 24714	Ø120 x 35mm
24715	Ø155 x 45mm

Mini Round Saucepan

B 24716	Ø105 x 50mm
24717	Ø120 x 60mm

Mini Square Fry Pan

C 24718	120 x 120 x 35mm
24719	140 x 140 x 35mm

A

B

C

Pujadas

Stainless Steel Miniatures

new

Mini Saucepans

A	24706	Silver	Ø70 x 45mm
	24707	Sliver	Ø90 x 50mm
B	24711*	Copper	Ø70 x 45mm
	24712*	Copper	Ø90 x 50mm

Mini Woks

C	4708	Silver	Ø100 x 30mm
D	24713*	Copper	Ø100 x 30mm
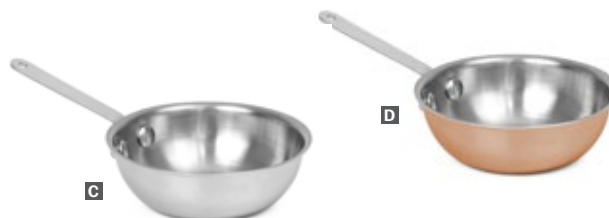
Mini Frying Pans

E	24704	Silver	Ø110 x 30mm
	24705	Sliver	Ø120 x35mm
F	24709*	Copper	Ø110 x 30mm
	24710*	Copper	Ø120 x35mm

Mini Roasting Pans

G	24410	Rectangular	145 x 95 x 75mm
H	24411	Square	115 x 115 x 75mm

Mini Serving Cups

	24412	Hammered Silver	Ø85 x 85mm
	24414*	Hammered Copper	Ø85 x 85mm
	24413*	Hammered Black	Ø85 x 85mm
I	24415	Silver	Ø85 x 85mm

HAMMERED EFFECT

*MODELS NOT SUITABLE FOR DISHWASHER USE

Pujadas
A VOLLRATH COMPANY

Bronze Cast Aluminium Cookware

GAS   VITRO   ELECTR

- Made of cast aluminium with high resistance to deformation
- Excellent thermal performance
- Abrasion-resistant anti-adherent
- Exterior painted In an elegant bronze colour

new

Roast Pan

152035B	Roast Pan Only	350 x 230 x 75mm
152935	Roast Pan Lid	

Deep Casserole without Lid

151020B	Ø200 x H90mm
151024B	Ø240 x H100mm
151028B	Ø280 x H120mm

Shallow Casserole without Lid

141024B	Ø240 x H58mm
141028B	Ø280 x H75mm
141032B	Ø320 x H80mm

Casserole Lid

154020	Ø200mm
154024	Ø240mm
154028	Ø280mm
154032	Ø320mm

Cool Line Non-Stick Gastronorm Pans

INDUC   GAS   VITRO   ELECTR   [INDUCTION]

GN Colour Non-Stick Pans Give a touch of colour to your buffet. Sturdy construction, made with 18/10 Stainless Steel. Non-stick and sandwich bottom. Full-size or half-size, available in a variety of colours.

1106F3A	Light Orange	1/1 GN	D65mm
1106F3N	Burnt Orange	1/1 GN	D65mm
1106F3R	Red	1/1 GN	D65mm
1106F3G	Grey	1/1 GN	D65mm
1206F3A	Light Orange	1/2 GN	D65mm
1206F3N	Burnt Orange	1/2 GN	D65mm
1206F3R	Red	1/2 GN	D65mm
1206F3G	Grey	1/2 GN	D65mm

Pujadas

Wood Display Stands & Baskets

New versatile wooden display range with stylish stands and baskets...

Create unique and flexible displays to modernise your buffet.

SHOWN WITH WIRE & WOODEN BASKETS SOLD SEPARATELY

One Tier Flat Display Stand

598001	450 x 300 x 205mm

One Tier Angled Display Stand

598002	450 x 300 x 145mm

Three-Tier Flat Display Stand

598003	300 x 240 x 515mm

Black Wire Baskets

A	591006	450 x 300 x 50mm
B	591007	300 x 225 x 50mm

Wooden Baskets

C	595001	450 x 300 x 50mm
D	595002	450 x 300 x 100mm
E	595003	300 x 222 x 50mm
F	595004	300 x 222 x 100mm

Pujadas

Cone & Bread Baskets

A new range of contemporary metal display baskets in a selection of shapes and sizes to suit the needs of various operations.
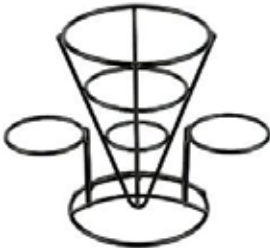
Cone Basket

876001	130 x 130mm	H180mm

Cone Basket with Ramekin Holder

876002	190 x 130mm	H180mm

Cone Basket with 2 Ramekin Holders

876003	250 x 130mm	H180mm

Round Basket

A	591001	Ø265mm	H50mm
B	591005	Ø205mm	H13mm

Oval Basket

591002	225 x 150 x 45mm

Rectangular Basket

C	591003	230 x 100 x 45mm
D	591004	230 x 175 x 45mm

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Serve Smart. Introducing the IxD™ Series.

Presenting the Server IxD™ Series, powered by SmartWares® Technology and engineered to deliver upon the Core Four platform – Speed of Service, Efficiency, Consistency and Simplicity. It's not just smart, it's a whole new level of style and operational excellence.

Flavour+™ Syrup Dispenser
Specialty flavours, exceptionally fast.

Single+™ Condiment Dispenser
Speed. Simplicity. Perfect Portions.

Spin+™ Sauce Coater
Consistency every time, effortlessly.

Multi+™ Condiment Dispenser
Efficiency and perfection, multiplied.

Sauce+™ Sauce Dispenser
Simplicity meets modularity.

Therma+™ Heated Dispenser
Exact temperatures, precise portions.

Stainless Steel Pump Stations

CHILLED INSULATED BARS & PUMPS ALSO AVAILABLE

MORE COMBINATIONS OF PUMPS & LADLES ON REQUEST

- These non-insulated rail combos feature stainless steel pumps which can dispense syrups and toppings without dripping
- Combos include a non-insulated base with pumps and deep plastic fountain jars
- Pumps dispense 37ml serving per stroke with the option to reduce the portion size in 3.7ml increments, using the gauging collars
- Brushed finish base reduces the visibility of fingerprints
- Black knobs as standard, with colour-coded knobs available on request

Stainless Steel Pump Stations

CODE	DESCRIPTION	W X D X H
82870	Combo w/ 3 pumps	394 x 224 x 408mm
82830	Combo w/ 4 pumps	511 x 224 x 408mm

SERVER

Ez-Kleen Sauce Bottles

EZ-KLEEN® sauce bottles help streamline operations with a plating and food-prep sauce dispensing solution that is easy to use, clean, and affordable.

Fill from the top, and gravity directs contents toward the leak-resistant dispensing valves that are protected from surface contact by the unique cap design. Their smooth side walls make cleaning a breeze.

- Unique smooth side walls and same-sized openings on both ends make filling, dispensing, and cleaning a breeze
- Gravity directs contents toward the leak-resistant valves
- Solid and valved caps conveniently fit both ends of all three bottle sizes
- Durable polyethylene and NSF certified
- Three valve options for thick-to-thin sauce dispensing:
  - Green valve for thin sauces like balsamic vinegar
  - Yellow value for more viscous sauces like mayonnaise
  - Blue valve for thicker sauces like tartar sauce

FILL FROM THE TOP FOR FIRST-IN-FIRST-OUT DISPENSING

new

GREEN VALVE THIN SAUCES	**YELLOW VALVE** VISCOUS SAUCES	**BLUE VALVE** THICKER SAUCES

Ez-Kleen Sauce Bottles

CODE	DESCRIPTION	VALVE
857316S	16oz	Green (Thin Sauces)
857320S	20oz	Green (Thin Sauces)
857324S	24oz	Green (Thin Sauces)
857316M	16oz	Yellow (Viscous Sauces)
857320M	20oz	Yellow (Viscous Sauces)
857324M	24oz	Yellow (Viscous Sauces)
857316L	16oz	Blue (Thicker Sauces)
857320L	20oz	Blue (Thicker Sauces)
857324L	24oz	Blue (Thicker Sauces)

InSeason™ Salt & Seasoning Dispensers

- Ensure precise ingredient portions, consistent flavour and nutritional transparency with each dispense
- Handheld, high-temp and durable design allow you to keep it where you need it, like the fry or grill station
- Colour-coded, interchangeable portion triggers make portion identification easy – includes (3)
- Holds 10 oz of granular seasoning by volume
- Two models to address spread and drop pattern applications
- Spread – disperses evenly over a fry dump or platter
- Drop – dispenses over a single hamburger or deli sandwich

InSeason™ Dispenser
Available in Spread or Drop models

InSeason™ Salt & Seasoning Dispensers

CODE	DESCRIPTION
87100	Spread Pattern
87090	Drop Pattern

SERVER   san jamar
smart. safe. sanitary.

Service Cart Pro

- Modern look ideal for front and back of house applications
- Ergonomic moulded-in handles offer easy manoeuvring
- Handles are recessed to reduce footprint and improve storage
- Shelves feature raised ridges to protect the surface against heat
- Constructed from rotomoulded plastic that doesn't dent or chip
- Total weight capacity: 272 kg, 90,7 kg per shelf
- Optional bins provide extra storage
- Smooth, easy to clean material

ACCESSORIES NOT INCLUDED

QCSB

QCTB

Service Cart Pro Durable, one-piece polyethylene construction.

CODE	DESCRIPTION	L X W X H
SC337S	Casters: 4 swivel with brake	1054 x 603 x 904mm

Colours: Available in black, charcoal grey and dark brown.

Service Cart Pro Accessories

CODE	DESCRIPTION
QCSB	Small Quick Connect Bin
QCTB	Large Quick Connect Bin

CUBIC® Trolleys

new

Wooden Auxiliary Cart Compact design is ideal for adapting to different spaces. Great for dining and buffet service.

CODE	COLOUR	W x D x H
80219	Black	550 x 700 x800mm

Wooden-Aluminium Trolley 2 Shelves Anodised aluminium feet, soundproof and revolving castors Ø100mm, two with brakes. Wood with waterproof treatment, self-assembly 3-5 minutes.

CODE	COLOUR	W x D x H
80220	Black	1050 x 550 x 850mm

CAMBRO TRUSTED DURABILITY **Pujadas** A VOLLRATH COMPANY

New to FEM, Elite Global Solutions produce dinnerware, serveware and displayware made from the highest quality of 100% pure melamine.

Smart, Sustainable Water Filtration Solutions
Products designed to deliver exact water quality specifications, coming soon to FEM.

IMPROVE YOUR WATER WITH WATER FILTRATION SOLUTIONS

COMING SOON... VISIT FEM.CO.UK TO VIEW THE FULL RANGE

FOODservice
EQUIPMENT MARKETING ™

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